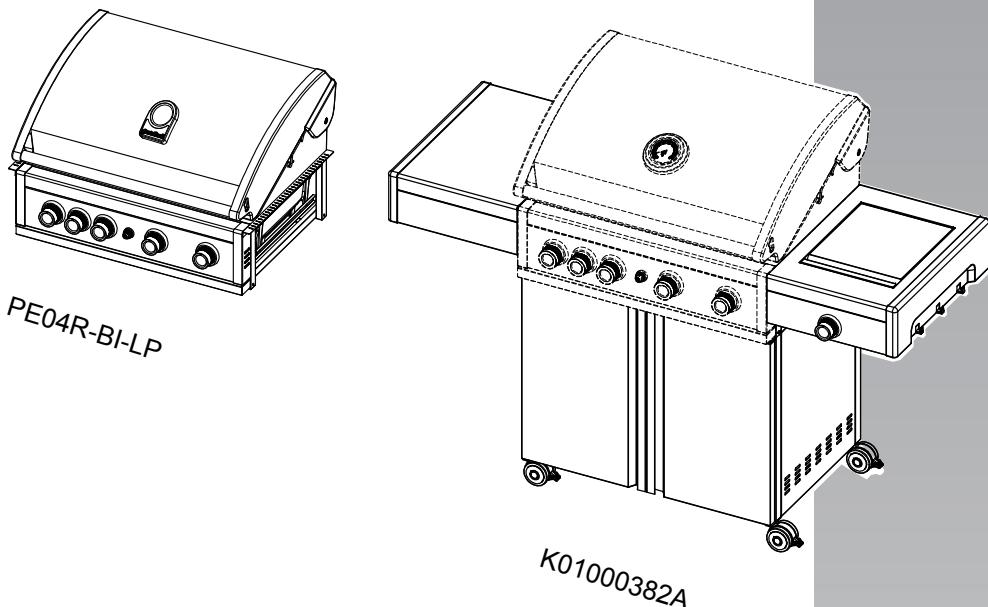


# gas barbecue



- IE ● GB Assembly instructions
- CH ● FR Instructions d'assemblage
- AT ● CH ● DE Montageanweisungen
- CH ● IT Istruzioni per il montaggio
- BE ● NL Montage-instructies
- SE Montering
- FI Kokoamisohjeet
- ES Instrucciones de armado
- PT Instruções para Montagem
- DK Monteringsvejledning
- NO Montering
- HR Upute za montažu
- SI Navodila za montažo

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## Important Safety Information

- Please read all instructions carefully before assembling this product.
- Where applicable, and for your safety, assembly by an adult is strongly recommended.
- Use only vendor-supplied hardware to assemble this item. Using unauthorized hardware could jeopardize the structural integrity of the item.
- Hardware may loosen overtime. Periodically check that all connections are tight.

## Before Assembly

- Remove all parts and hardware from the box. Place all items on a carpeted or scratch-free work surface, as this will avoid damaging parts during assembly.
- The shipping box can provide an ideal work surface if none is available.
- Use the components and hardware lists below to identify, inventory and separate each of the hardware and components included.
- To avoid accidentally discarding small components or hardware, do not dispose of any packaging or contents of the shipping carton until assembly is complete.
- **DO NOT USE** power tools unless it is explicitly identified in this manual as required for use during assembly. Power tools can damage the fasteners, hardware and/or components.
- Do not fully tighten all fasteners / screws until all parts are in place. Failure to follow these instructions may cause the fasteners / screws to misalign during assembly.

## Care & Use

- Use a soft, clean cloth that will not scratch the surface when cleaning.

# Important Safety Information



## CAUTION



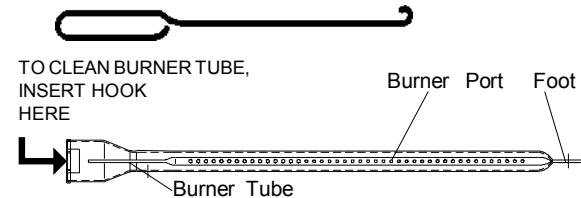
Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.

Spiders and small insects can spin webs and nest in the grill Burner Tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the Burner Tubes. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user.

**To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before initial use.** Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver or wrench.
2. Carefully lift each Burner up and away from the Gas Valve Orifice.
3. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
4. Refer to the figure below and perform one of these 3 cleaning methods:

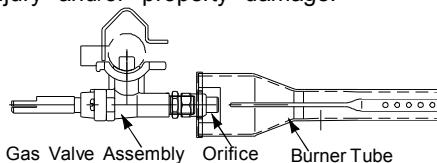
**METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



**METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.

**METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.



## PRE-ASSEMBLY

Read and perform the following pre-assembly instructions:

**Tools Required for Assembly:**

- protective work gloves
- protective eyewear
- Phillips Head Screwdriver

You will need assistance from another person to handle the grill head and other large and heavy parts.

Open lid of shipping carton. Remove top sheet of cardboard and packing materials. Lay cardboard sheet on floor and use as a work surface to protect floor and grill parts from scratches.

You may slice the carton front corners with a utility knife to lay open the carton front panel. This allows you to raise the Lid and remove the components packed inside, making it easier to lift.

Use the Hardware and Part Diagrams to ensure all items are included and free of damage.

Do not throw away the bags of hardware that are included with boxed parts. These are required for assembly.

Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, **contact your local dealer for quick support.**

Monday through Friday from 8:00 a.m. to 5:00 p.m.

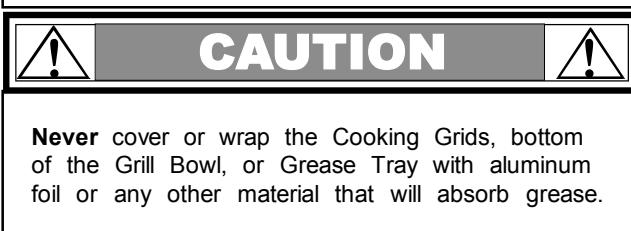
**WARNING:** Grease can get very hot. Always handle the Grease Tray with a flame retardant BBQ mitt. Before removing the Tray, always be sure that the grill has properly cooled. Be aware that the tray does contain grease and be extremely careful when removing the tray to prevent spillage. Failure to follow these instructions could cause serious bodily injury or property damage.



## CAUTION



To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.



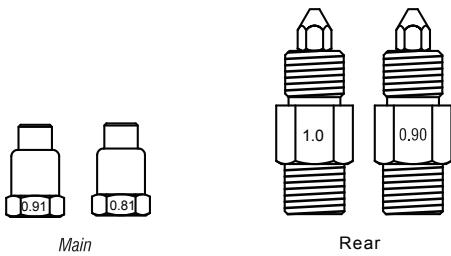
## CAUTION



**Never** cover or wrap the Cooking Grids, bottom of the Grill Bowl, or Grease Tray with aluminum foil or any other material that will absorb grease.

# Technical Data

## INJECTOR

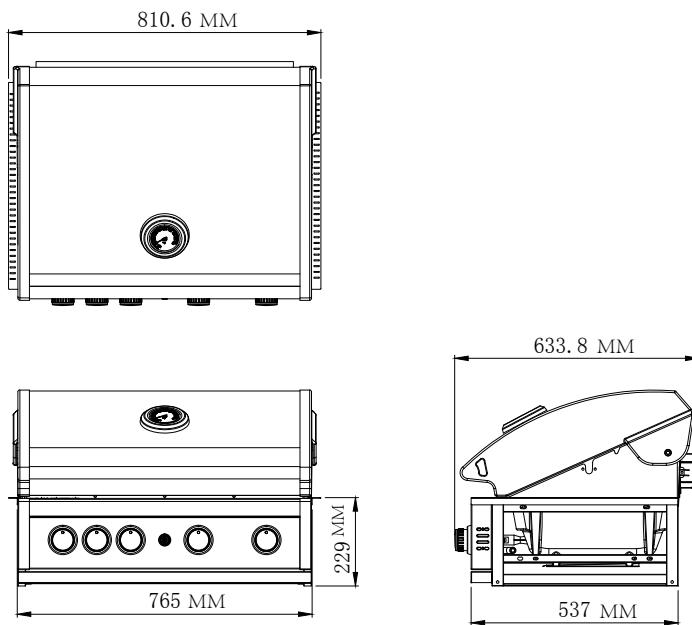


• Main	0.91 mm	- I 3+ (28-30/37)
		- I 3B/P (30)
	0.81 mm	- I 3B/P (50)
• Rear Burner	1.00 mm	- I 3+ (28-30/37)
		- I 3B/P (30)
	0.90 mm	- I 3B/P (50)

## INPUT

• Main	4 burner	14 kW	- 1018 grams / h
• Rear	1 burner	4.3 kW	- 312 grams / h

## DIMENSIONS

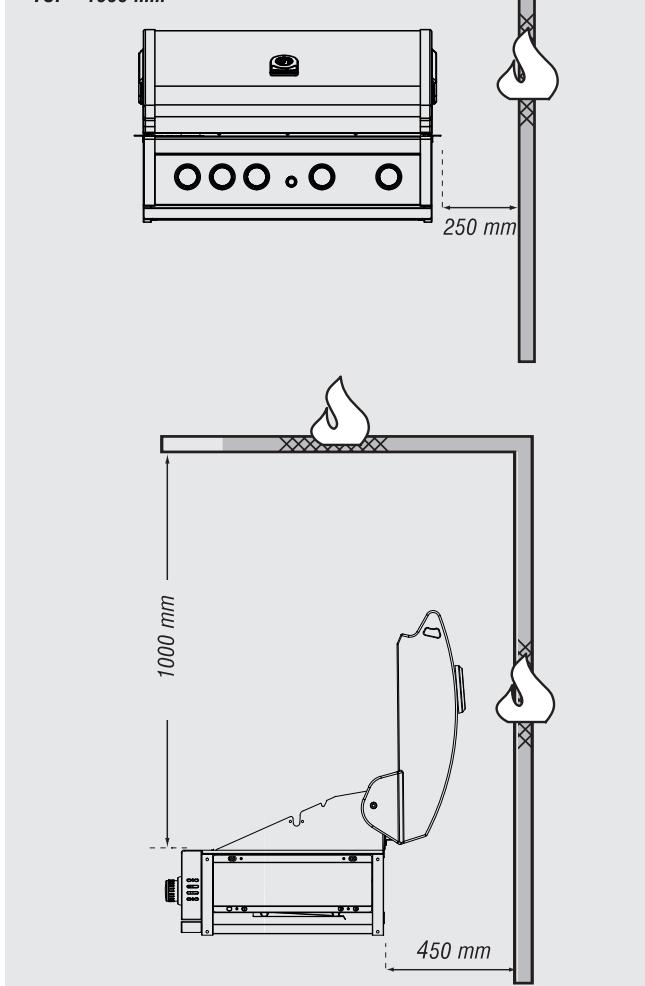


PE04R-BI-LP



## WARNINGS INFORMATION

- **MINIMUM CLEARANCES FROM COMBUSTIBLE MATERIALS MUST BE:**
- REAR - 450 mm
- SIDES - 250 mm
- TOP - 1000 mm

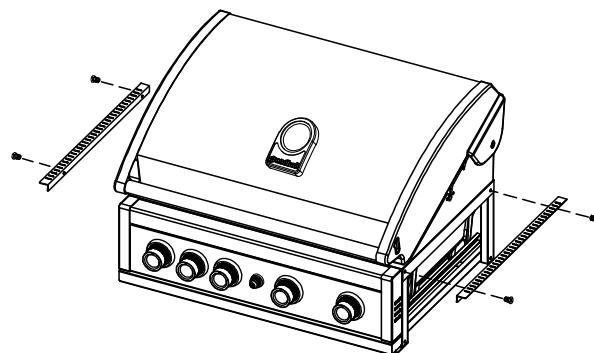


# ASSEMBLY PE04R-BI-LP

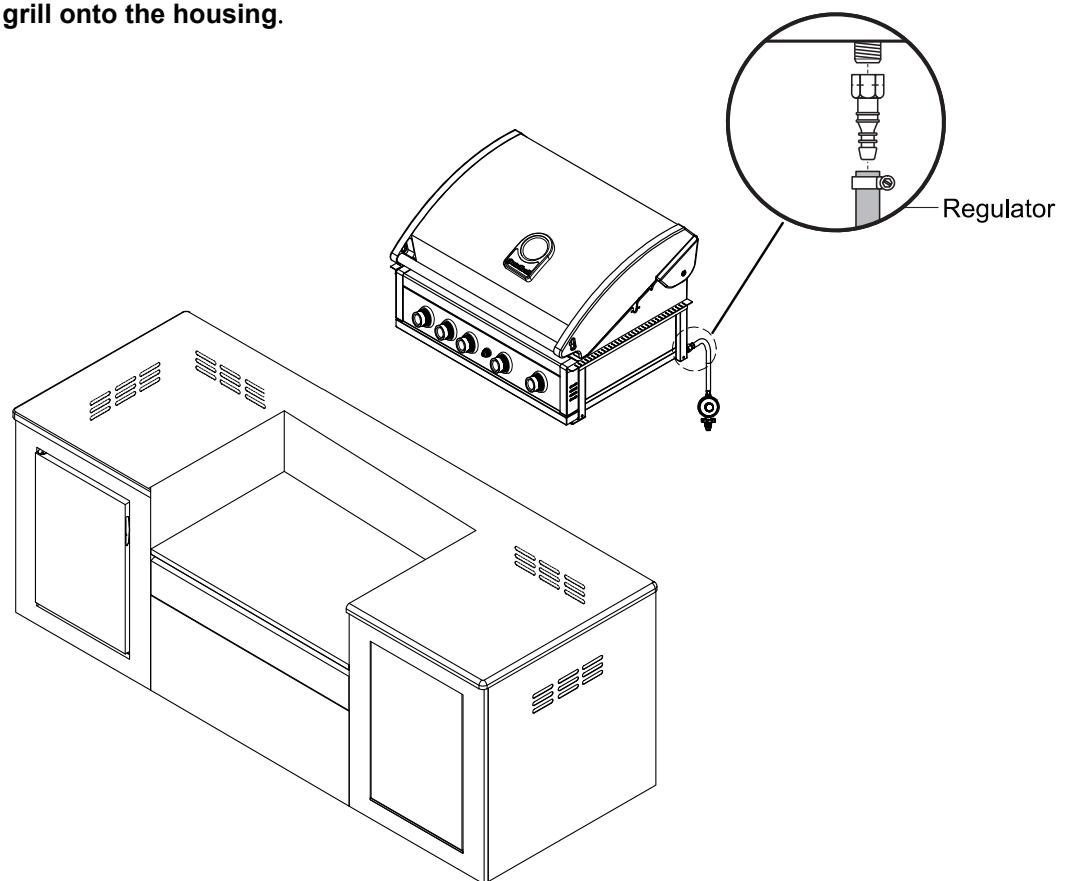
## Step 1: Install the Trim brackets .



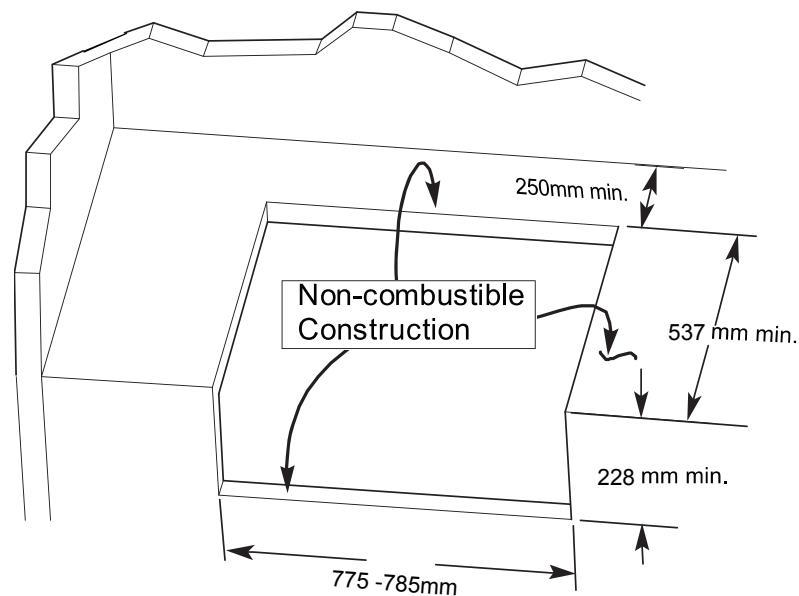
Phillips Head  
Screw 3/16" X 3/8"  
Qty. 4



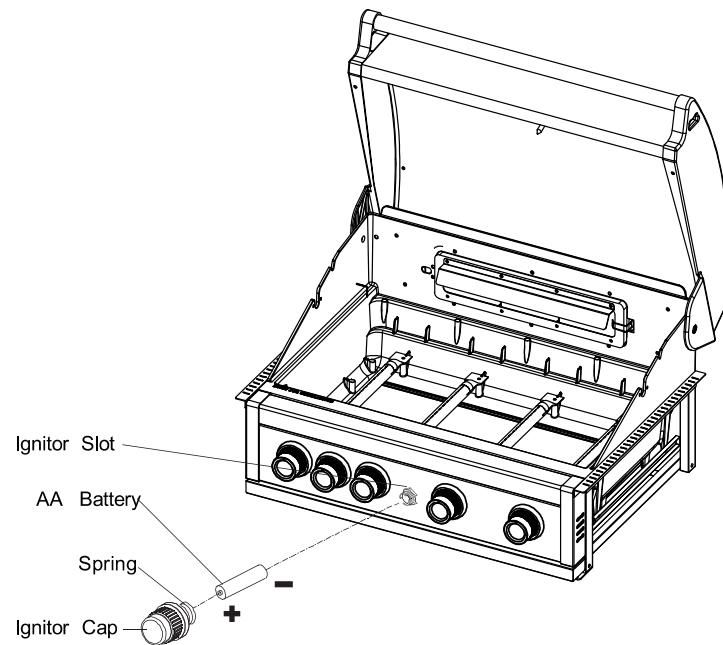
## Step 2: Install the grill onto the housing.



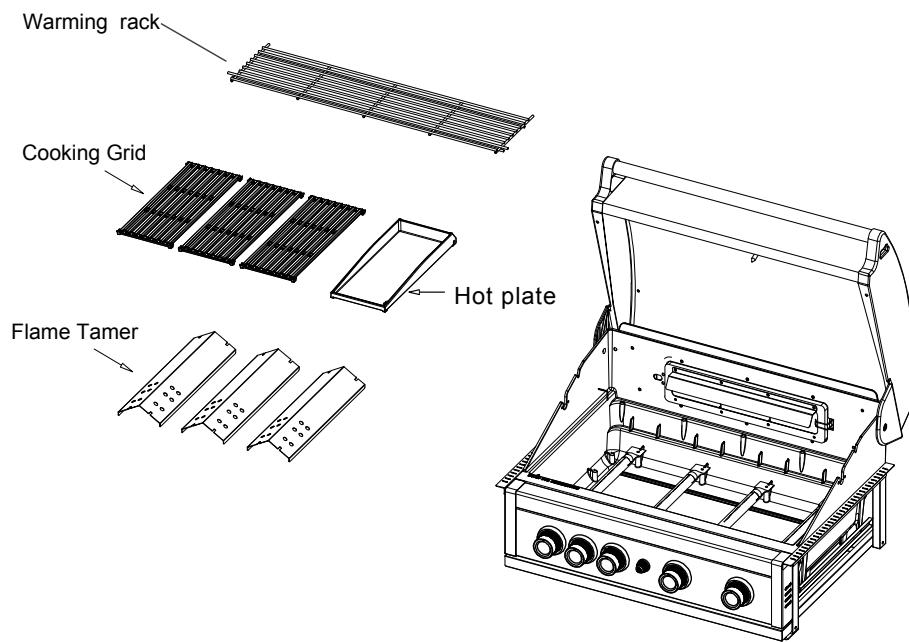
## MOUNTING CUT - OUT



### Step 3: Ignition Battery.



**Step 4: Cooking Component Installation.**



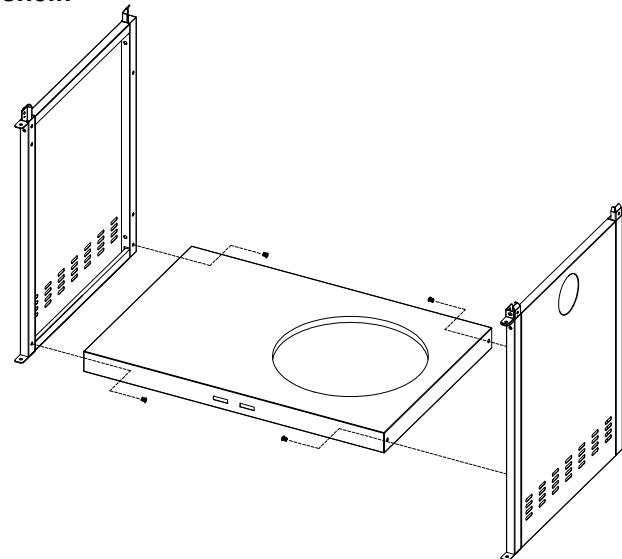
# ASSEMBLY K01000382A

## Step 1: Install trolley side panels onto trolley bottom shelf.



Phillips Head Screw 1/4"x3/8"

Qty.4

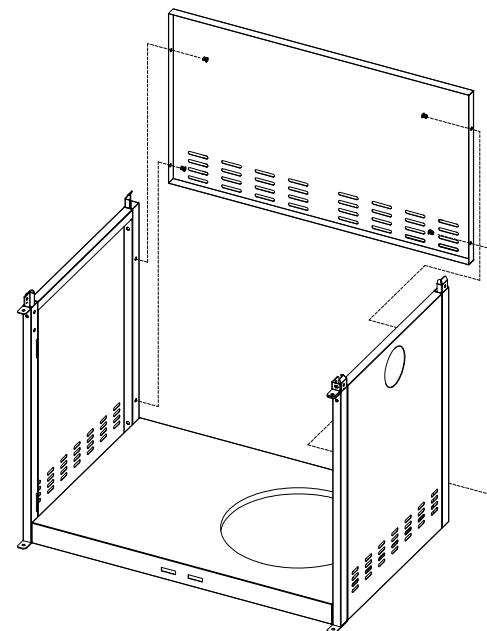


## Step 2: Install trolley rear panel.



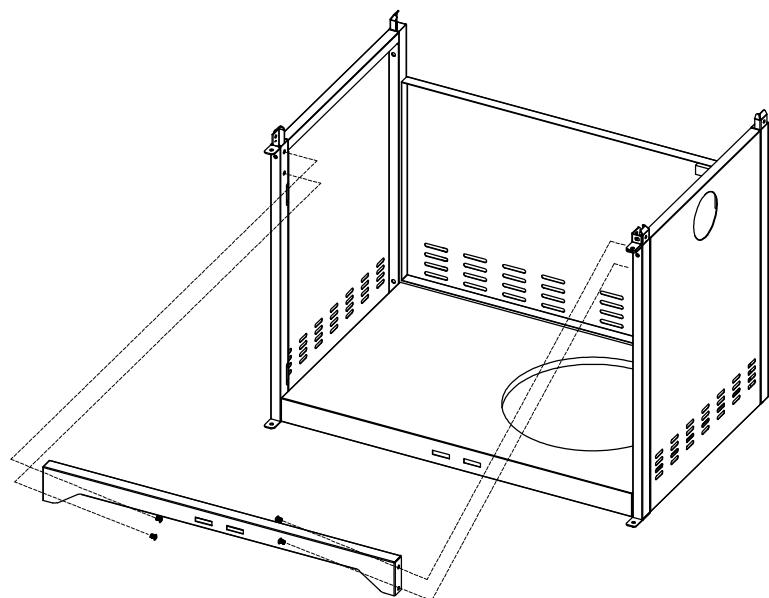
Phillips Head Screw 3/16"x3/8"

Qty.4

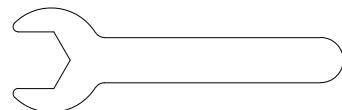


**Step 3: Install door bracket.**

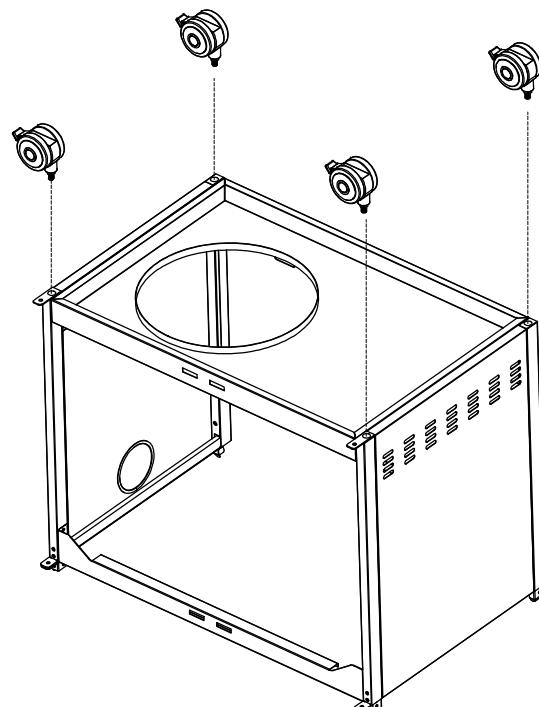
 Phillips Head Screw 3/16"x3/8"  
Qty.4



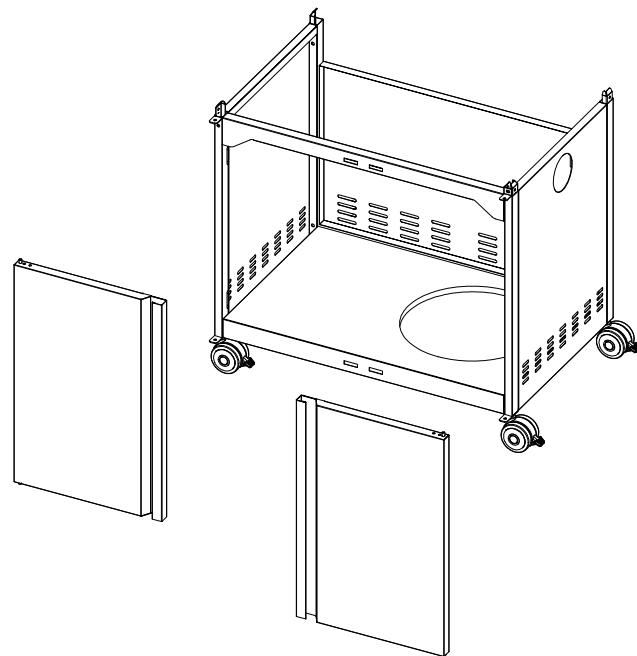
**Step 4: Install casters.**



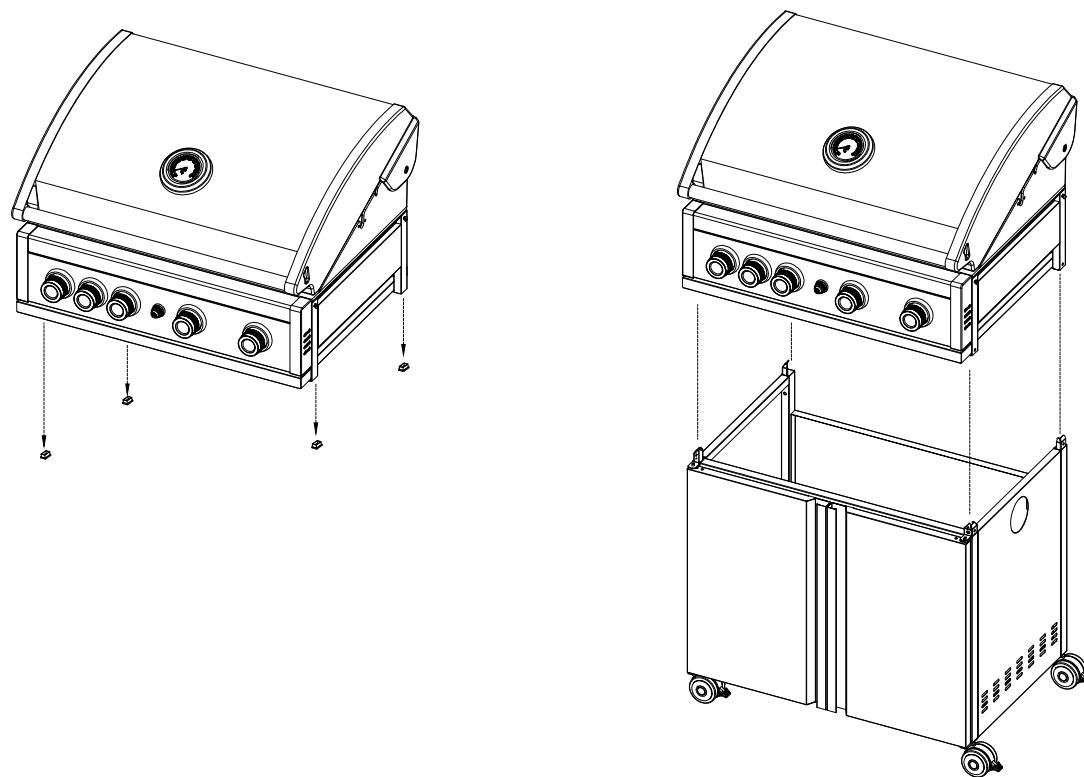
Spanner  
Qty.1



**Step 5: Install door.**

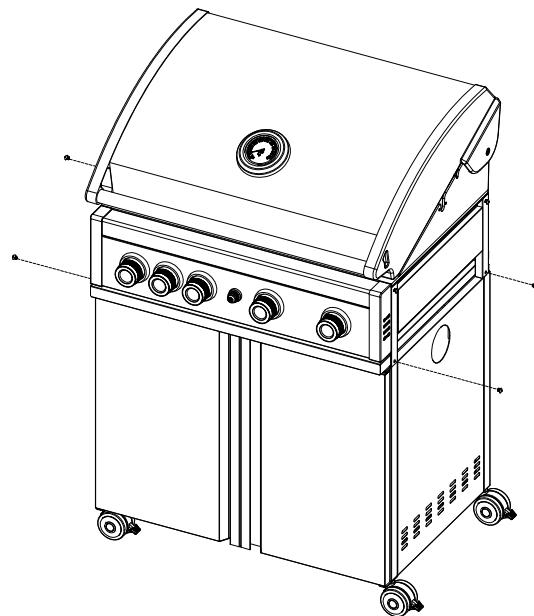


**Step 6: Install the barbecue head to the trolley.**



**Step 7: Install side shelf and side burner. Pre-install the screws partially on the BBQ bowl side panel (Do not tighten to the end).**

Phillips Head Screw 3/16"x3/8"  
Qty.4

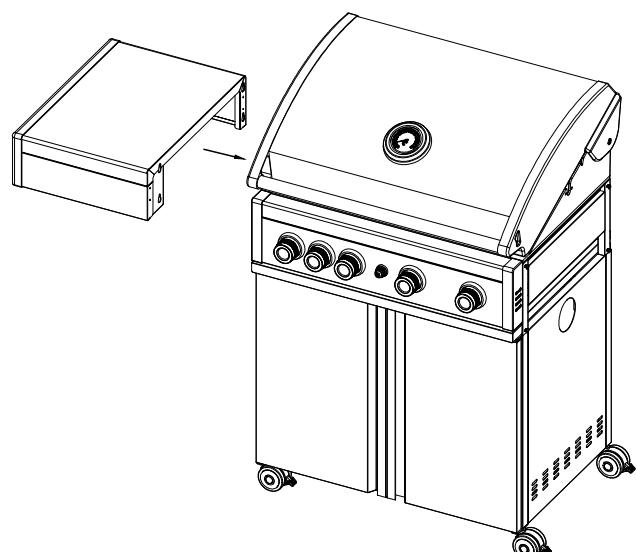
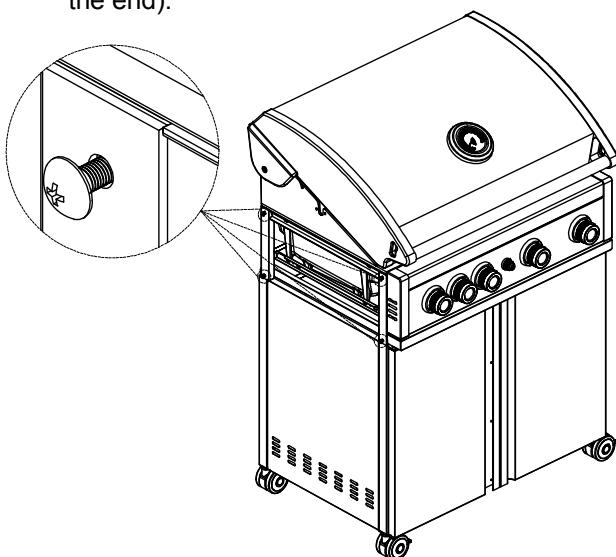


**Step 8: Slide the side shelf kit into the pre-installed screws .**

Phillips Head Screw 3/16"x3/8"  
Qty.4

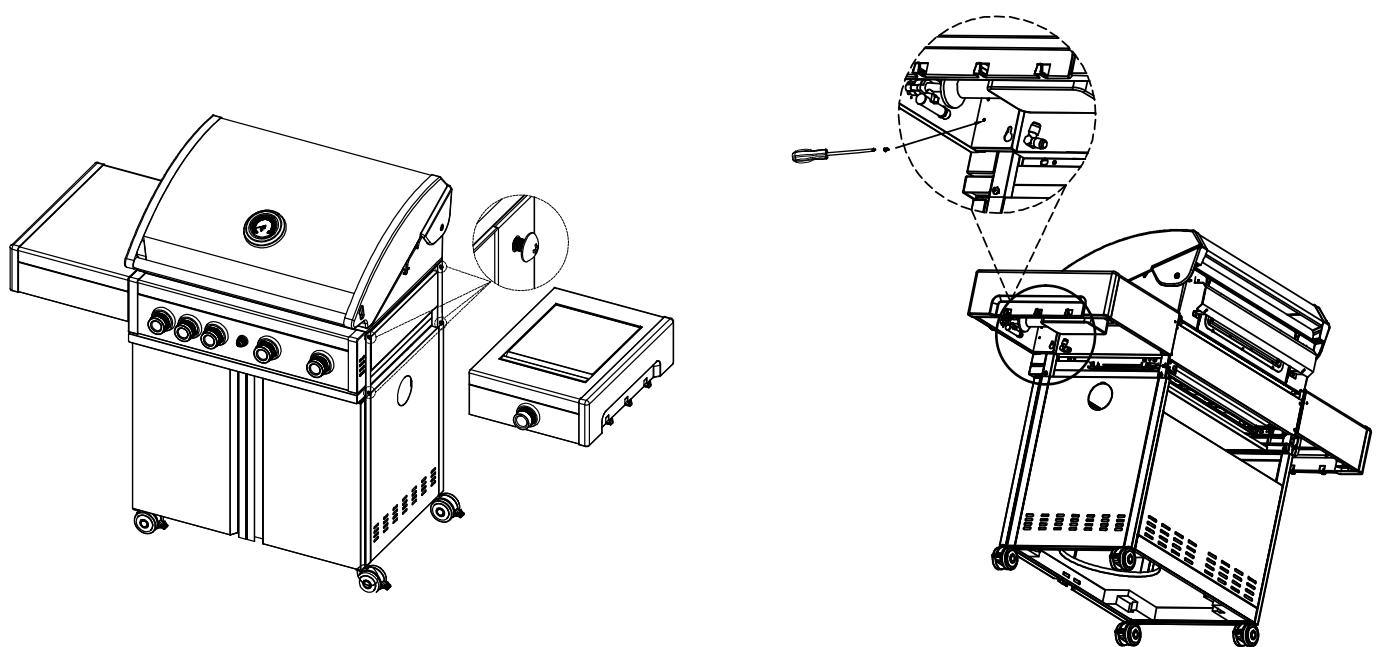
Pre-install the screws  
partially on the BBQ bowl  
side panel (Do not tighten to  
the end).

**Slide the side shelf kit into the  
pre-installed screws .**

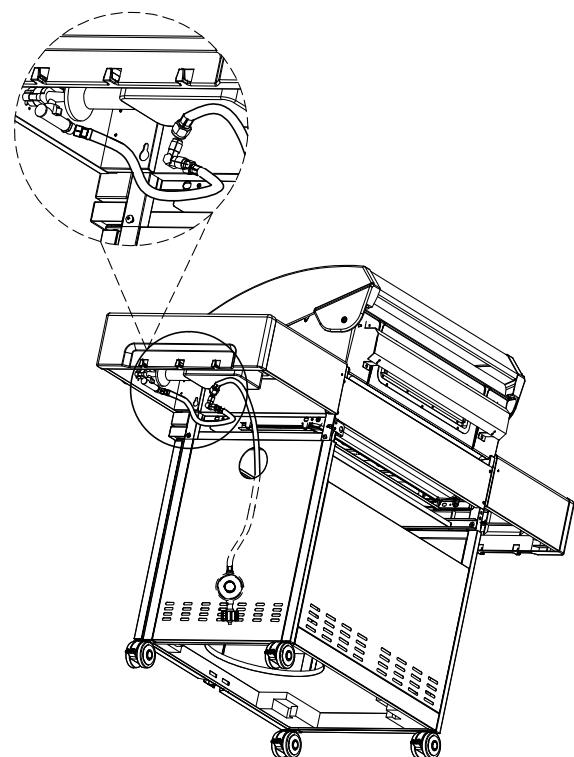


**Step 9: Slide the side burner kit into the pre-installed screws.**

- Phillips Head Screw 3/16"x3/8"
- Qty.5

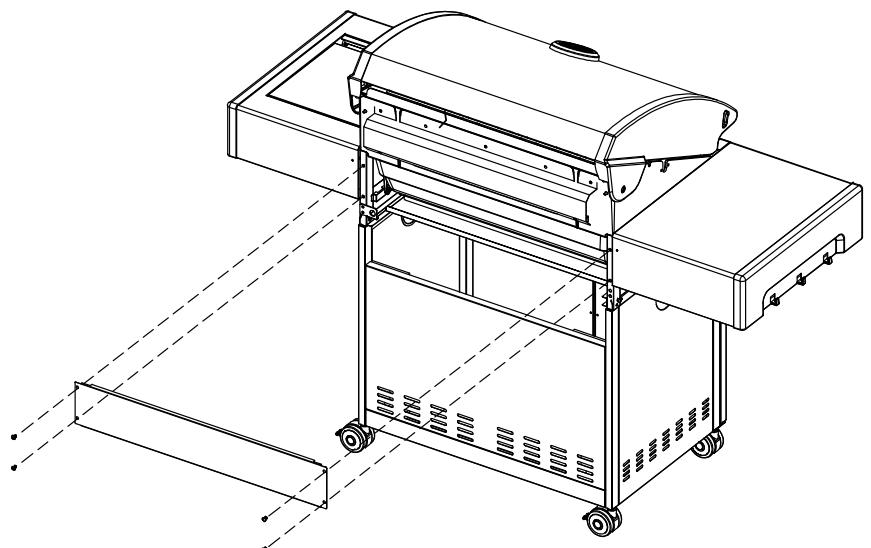


**Step 10: Connect side burner hose and install regulator .**

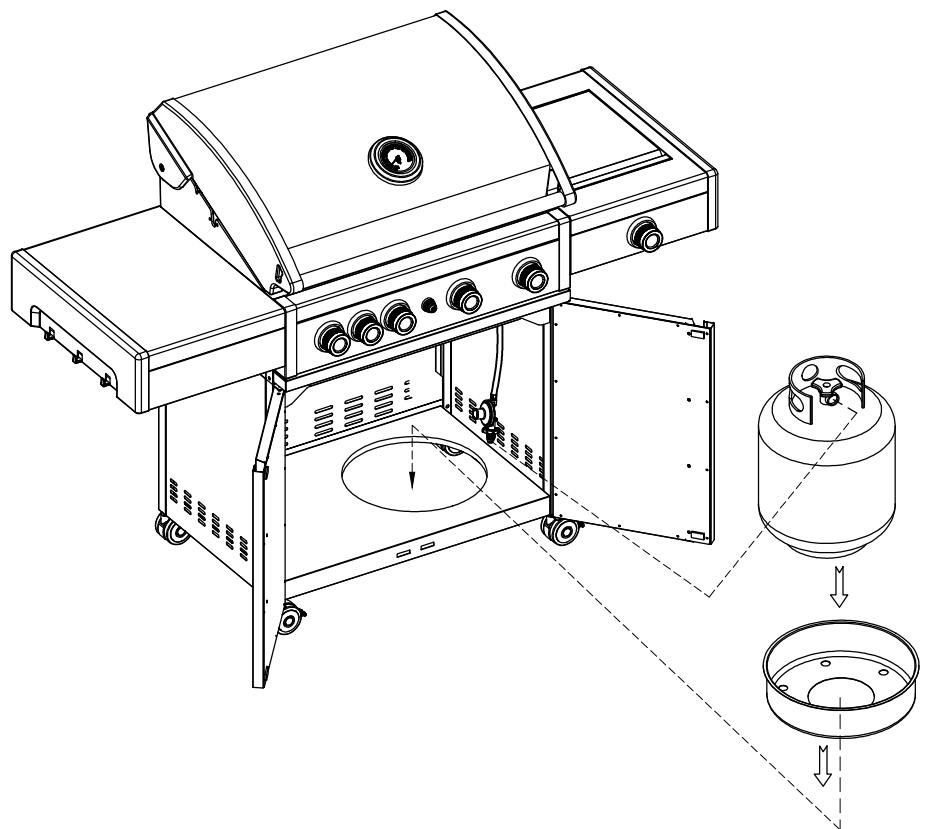


**Step 11: Install the rear burner wind shield bracket.**

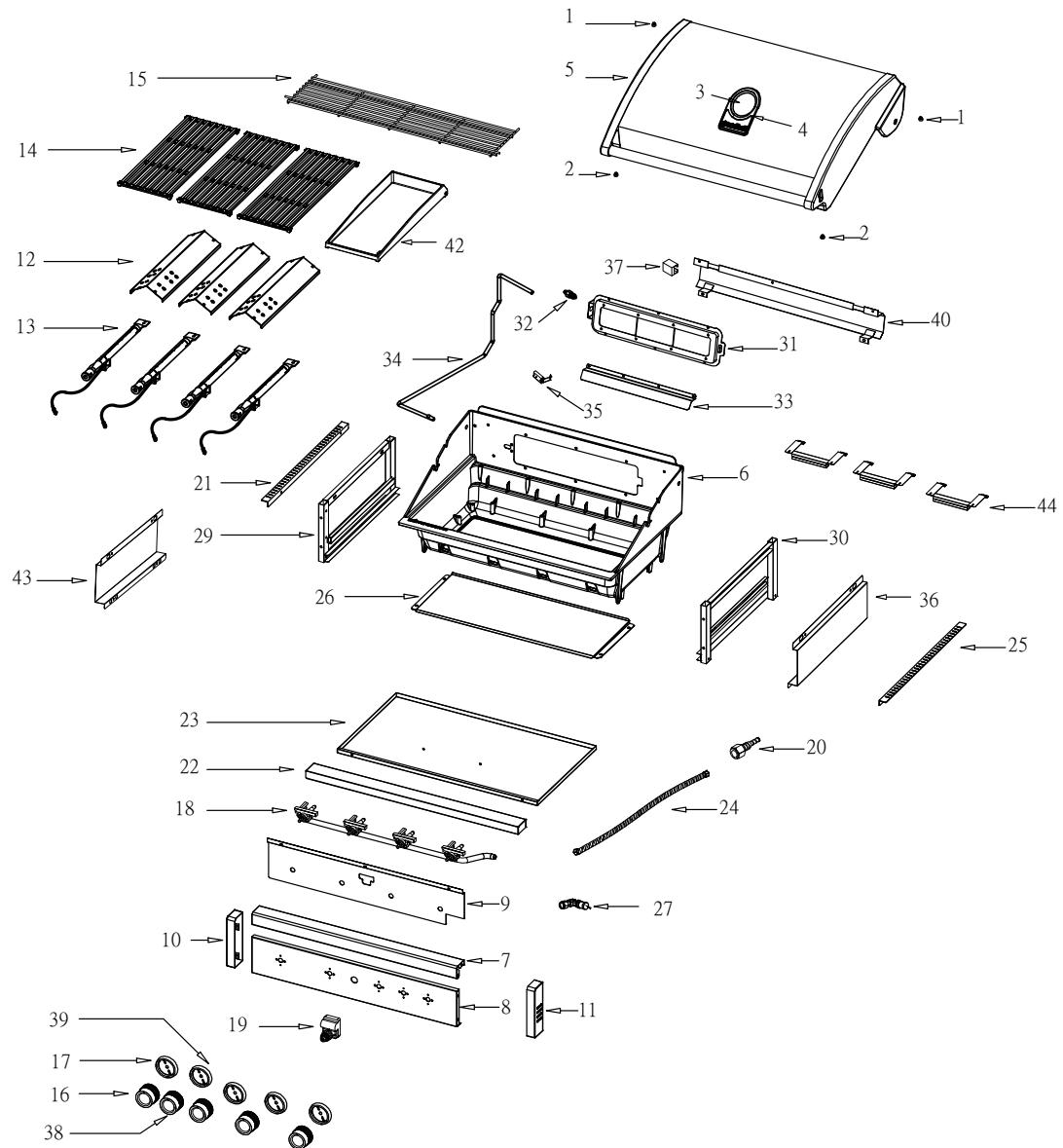
Phillips Head Screw 3/16"x3/8"  
Qty.4



**Step 12: Install gas cylinder seat and gas cylinder.**



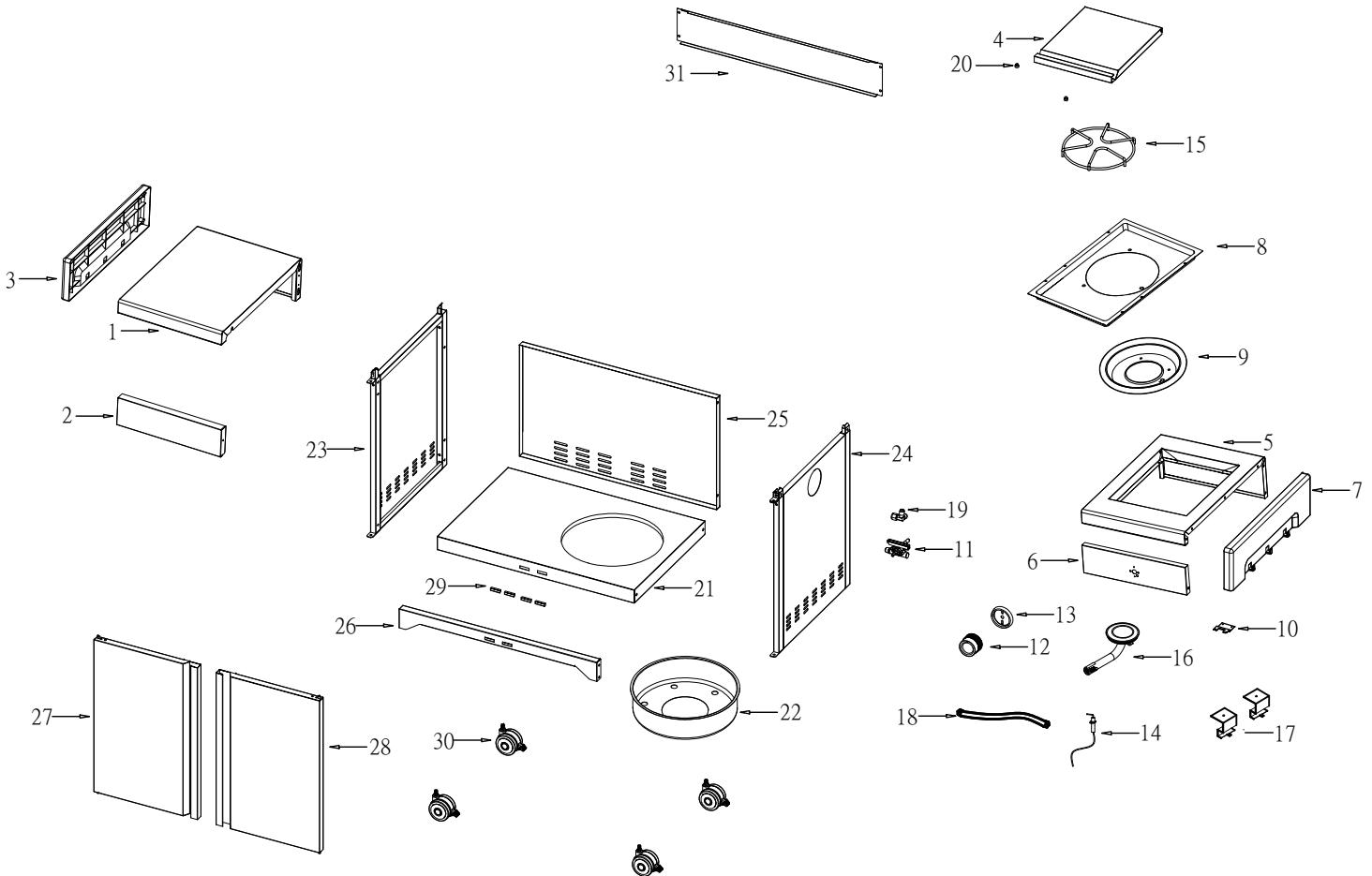
## Part Diagrams and Lists-PE04R-BI-LP



# Part Diagrams and Lists-PE04R-BI-LP

KEY	DESCRIPTION	PART#	QTY
1	Protective Pad,Rear	S0111-160	2
2	Protective Pad,Front	S0111-160	2
3	Temperature Gauge	S0239-04	1
4	Logo Badge	S0239-05	1
5	Lid Assembly	S0225-04Z	1
6	Cast Aluminum Grill Box	S0224-01	1
7	Control Panel,Upper	S0224-02	1
8	Control Panel,Lower	S0224-03	1
9	Gas Valve Heat Shield Panel	S0224-04	1
10	Control panel end cap, Left	S0224-05A	1
11	Control panel end cap, Right	S0224-05B	1
12	Flame Tamers	S0224-06	3
13	Main Burner	S0224-07	4
14	Cooking Grids	S0225-01B	3
15	Warming Rack	S0224-09	1
16	Control Knob	S0224-61	4
17	Control knob Bezel	S0202-22	4
18	Gas Valve/ Manifold Assembly	S0225-03	1
19	Electric Ignitor,6-port	M0126-65	1
20	Universal Hose Bar -1/4 LH inlet	S0118-78	1
21	Built-in Bracke, Leftt	S0224-73	1
22	Grease Tray Handle, Main Firebowl	S0224-10	1
23	Main Firebox Grease Tray	S0224-11	1
24	Hose	S0227-01	1
25	Built-in Bracke, Right	S0224-74	1
26	Grease tray Heat Shield Panel -Upper	S0224-13	1
27	Adaptor-1/4 LH inlet	S0146-197	1
29	Bowl Panel,Left	S0224-15A	1
30	Bowl Panel,Right	S0224-15B	1
31	Rear Burner Assembly	S0089-55	1
32	Rear Burner Valve Orifice	S0225-06	1
33	Rear Burner Wind Shield Bracket	M0126-56	1
34	Rotisserie Burner Extension Tube	S0146-229	1
35	Rotisserie Burner Electrode	S0003-54	1
36	Heat shield panel, Right	S0230-10B	1
37	Rotisserie Burner Thermocouple Bracket	S0056-56	1
38	Control knob for Rotisserie Burner	S0158-30	1
39	Control knob Bezel	S0202-22	1
40	Rotisserie Burner Wind Shield Panel	S0224-65	1
42	Hot plate	S0225-02B	1
43	Heat shield panel, Left	S0230-10A	1
44	Crossfire box	S0225-07Z	3

# Part Diagrams and Lists-K01000382A



## Part Diagrams and Lists-K01000382A

KEY	DESCRIPTION	PART#	QTY
1	Side Shelf, Left	S0241-17	1
2	Side Shelf Front Decoration Panel, Left	S0241-19	1
3	Side Shelf Left Panel, Left	S0241-32	1
4	Side Burner Lid	S0207-90	1
5	Side Burner Frame, Right	S0241-18	1
6	Side Shelf Front Decoration Panel, Right	S0241-20	1
7	Side Burner Right Panel, Right	S0241-32	1
8	Side Burner Plate Frame, Right	S0207-118B	1
9	Side Burner Plate	S0168-19-S30407	1
10	Side Burner Support Bracket	S0167-60	1
11	Side Burner Valve, 30MB	S0241-01	1
12	Control Knob-Side burner	S0224-61	1
13	Control Knob Seat	S0202-22	1
14	Side Burner Electrode With Wire	S0205-42	1
15	Side Shelf Pot Support	S0003-48-SS304	1
16	Side Burner	S0210-03	1
17	Side Burner Hose Bracket	S0146-207	2
18	Side Burner Hose	S0146-226	1
19	Adaptor	S0146-191	1
20	ProtectivePad, Front	S0111-160	2
21	Cart Bottom Panel	S0241-21	1
22	Gas Cylinder Housing	S0118-61A-CR10	1
23	Cart Side Panel, Left	S0241-07	1
24	Cart Side Panel, Right	S0241-08	1
25	Cart Panel, Rear	S0241-31	1
26	Upper Door Bracket	S0241-09	1
27	Door Assembly, Left	S0241-13Z1	1
28	Door Assembly, Right	S0241-14Z2	1
29	Magnet	S0207-43	4
30	Caster w/ brake	S0222-25	4
31	Wind Shield Panel	S0241-22	1

# WARNING



## WARNING



- 1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliances.**
- 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**



## WARNING



Should a FLASHBACK fire occur in or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Open the Grill Lid.
- Put out any flame with a Class B fire extinguisher.
- Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions in this Use and Care Guide.



## WARNING



If ignition does not occur in 5 seconds, turn the Control Knob(s) and gas source OFF and conduct a leak test as explained in the Use and Care section of this guide. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.



## WARNING



- LPG models must be used with Liquid Propane Gas and the regulator assembly supplied. Natural Gas models must be used with Natural Gas only. Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void the warranty.
- Keep gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Contact your local dealer for quick support.

- **Never use charcoal** or lighter fluid in this gas grill. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.
- **Before each use of your grill:** Inspect the Grease Tray, Flame Tamer and inside of the Grill Bowl to be sure there is no excessive grease and debris buildup. Clean the Grease Tray, Flame Tamer and inside of the Grill Bowl frequently to eliminate grease/debris buildup and to prevent grease fires. **Failure to comply with these instructions could result in a grease fire and even a subsequent explosion that could cause serious bodily injury, death or property damage.**



## WARNING



**Never store flammable liquids or materials in the drawer(s). Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.**



Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.



If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



NEVER cover slots, holes, or passages in the grill bowl bottom or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the grill and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat causing a fire hazard. If the instructions above are not followed exactly, a fire may causing death or serious injury.



Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, grill lid or any other grill parts while the grill is in operation, or until the grill has cooled after use. Failure to comply with these instructions may result in serious bodily injury.

# Troubleshooting

## Troubleshooting

### If the grill fails to light :

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:
  - Misalignment of Burner Tubes over Orifices  
**Correction:** Reposition Burner Tubes over Orifices.
  - Obstruction in gas line  
**Correction:** Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
  - Plugged Orifice  
**Correction:** Remove Burners from grill by removing the screw from the rear of each Burner using Philips Head Screwdriver. Carefully lift each Burner up and away from gas valve Orifice. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, screws and cooking components.
  - If an obstruction is suspected in Gas Valves or Manifold, call the Grill Information Center  
(+31) 532313010 ; Monday through Friday from 8:00 a.m. to 5:00 p.m.
  - Obstruction in Burner Tubes  
**Correction:** Follow the Burner Tube cleaning procedure on **page 4.** of this Operator's Manual.
  - Misalignment of Ignitor on Burner  
**Correction:** The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16" wide. Adjust if necessary. With the gas supply closed and all Control Knobs set to OFF, press the Electric Ignitor cap and watch for the presence of a spark at the end of the Electrode.
  - Disconnected Electric Wires  
**Correction:** Inspect the Ignitor Junction Box found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the grill.
  - Weak AA battery  
**Correction:** Remove the Ignitor Cap and replace the battery.
  - If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP Gas tank is connected to your grill.

### To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn Control Knobs to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect regulator from LP Gas tank.
- Let unit stand 5 minutes to allow air to purge.
- Reconnect regulator to the LP Gas tank.
- Turn tank valve on SLOWLY 1/4 of a turn.
- Open the Grill Lid.
- Push and turn the Left Main Burner Control Knob to IGN/HIGH.
- Press Electric Ignitor for 3-4 seconds to light the burners.

# Troubleshooting

**Question:**

Can I convert my grill from LPG to NG?

**Answer:**

Yes, please contact your local dealer.

**Question:**

Are the serial and model numbers of my grill listed somewhere for reference?

**Answer:**

The serial and model numbers are listed on a **data** label which is placed on the grill. For this model, the **data** label is located on the right door panel.

**Question:**

My grill will not light properly. Why?

**Answer:**

Always light the Main Burner farthest from the fuel source first. This will draw gas across the manifold helping prevent air pockets which obstruct gas-flow and prevent proper grill lighting. Also try this procedure:

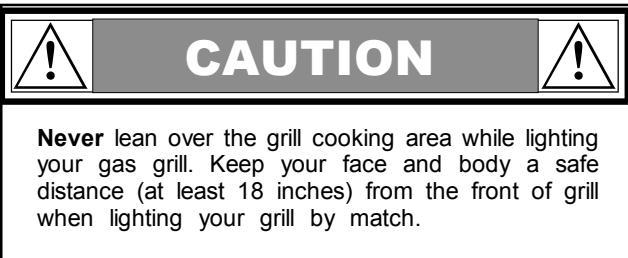
1. Turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, turn the Burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual.
3. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

**Question:**

If my ignitor or battery is not working how can I light my grill manually? **And - Why** would I need the lighting stick that was supplied with my grill?

**Answer:**

If your ignition fails to work or your battery needs replacing, you can manually light your grill by paper match. Insert a paper match into the Lighting Stick and follow the Manual Grill Lighting Instructions. Then, light the match and place Lighting Stick through a Cooking Grid. Turn the correlated Control Knob to the HIGH setting to release gas. The Burner should light immediately.

**Question:**

Sometimes I hear a humming sound coming from my regulator. What causes this? **And - My** grill has a low flame and sometimes will not light. Why?

**Answer:**

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your grill. Loud or excessive regulator humming and/or low flow and intermittent lighting may be caused by the regulator's excess gas flow device. Opening the tank valve all the way or too quickly is what triggers the regulator's safety device to restrict gas flow, preventing excess gas flow to your grill. Lighting the main Burner farthest from the fuel source every time will help eliminate air pockets in the manifold. Note: This procedure should be done every time a new LP Gas tank is connected to your grill.

- Turn all Control Knobs to the OFF position.
- Turn off the LP Gas tank at the tank valve.
- Disconnect regulator from LP Gas tank.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP Gas tank.
- Open grill Lid (or Side Burner Lid if you are lighting the Side Burner).
- Turn the tank valve slowly  $\frac{1}{4}$  of one turn.
- Light main Burner farthest from fuel source.
- Turn the tank valve slowly one more  $\frac{1}{4}$  of one turn for  $\frac{1}{2}$  of one complete turn.
- Continue to light Burners moving towards the fuel source.
- Do not turn tank valve more than  $\frac{1}{2}$  of one turn on LPG models.

**Question:**

Where do I use my grill for safer operation and better performance?

**Answer:**

- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- In **windy conditions**, always position the front of the grill to face oncoming wind to reduce heat and smoke from blowing in your face and to prevent potential serious injury or grill damage.
- Use your grill at least 3 feet away from any wall or surface.
- Use your grill at least 3 feet away from combustible objects that can melt or catch fire (ex: vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never** obstruct the flow of ventilation air around your gas grill housing.
- Never** use your gas grill on a balcony, deck, or patio above the ground floor of your home.

## Troubleshooting

**Question:**

**What causes grill parts to rust and what effect does it have on my grill?**

**Answer:**

Rusting is a natural oxidation process and will not affect the short term performance of your grill.

To slow the rusting process on Cooking Grids, we recommend greasing the grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. If your Cooking Grids are Porcelain coated, be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel follow these cleaning procedures for the best results:

After every use (after your grill has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.

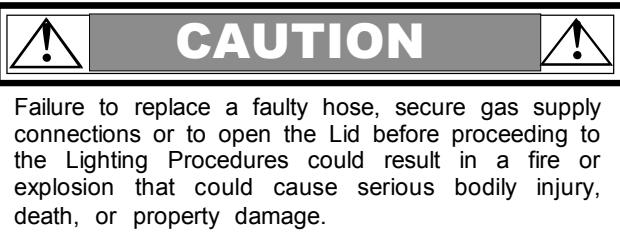
Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your grill.

Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.

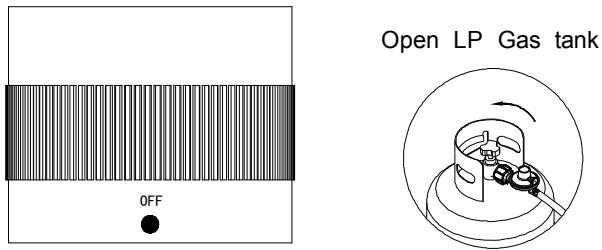
# Care & Use Instructions

## Main Burner Lighting Instructions

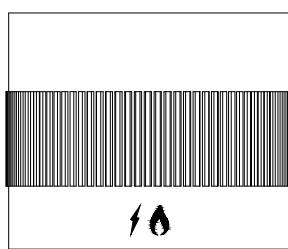
1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with all Safety and Use and Care instructions in this manual. Do not smoke while lighting your grill or when checking the gas supply connections.
3. Be sure that the LP Gas tank is filled.
4. Open the Grill Lid before lighting.



5. Set Control Knobs to OFF and open the LP Gas tank valve **SLOWLY 1/4~1/2 of a full turn.**

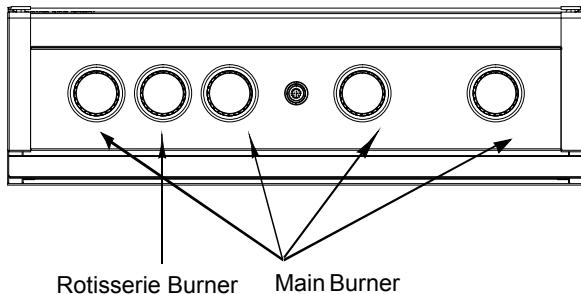


6. Push and turn Left Main Burner Control Knob to **IGN/HIGH** and immediately press the electric ignitor button 3 to 4 seconds to light the burner.



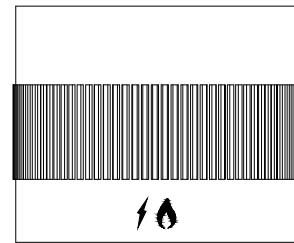
7. If ignition does not occur in 5 seconds, turn the Burner Control(s) off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control(s) and gas source OFF. Wait 5 minutes for gas to clear and then conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
8. After one Burner is lit, turn the tank valve SLOWLY one more 1/4 of a turn.

9. Repeat steps to light each burner individually. Note: When lighting all main burners, start with the burner furthest from fuel source location, then light remaining burners in sequence moving toward fuel source.



## Rotisserie Burner Lighting Instructions

1. Follow steps 1 through 5 of the Grill Lighting Instructions.
2. Then, push and turn the Rotisserie Burner Control Knob to **IGN/HIGH** and hold knob in. Press the electric ignitor 3 to 4 seconds to light the burner. Once the burner is lit, continue to hold the knob in 10 seconds before releasing. If ignition does not occur follow step 7 before retrying.



3. After the Rotisserie Burner is lit it will reach cooking temperature quickly. The orange/red glow will even out within minutes.

## Side Burner Lighting Instructions

1. Follow steps 1 through 5 of the Grill Lighting Instructions.
2. Push and turn Control Knob to **IGN/HIGH**.
3. The built-in spark ignitor will light the burner automatically.
4. You may have to push and turn the control knob up to 3 or 4 times to light.
5. If ignition does not occur in 5 seconds, turn the Burner Control off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control and gas source OFF. Wait 5 minutes for gas to clear and then conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

**IMPORTANT:** Do not use the Rotisserie Burner and Main Burners at the same time.

# Care & Use Instructions

## Cleaning the burner tubes and burner ports.

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Turn all Burner Valves to the full OFF position.
2. Turn the LP Gas tank valve to the full OFF position.
3. Detach the LP Gas regulator assembly from your gas tank.
4. Remove the Cooking Grids, Cooking Rack/Secondary, Flame Tamer and Grease Tray from your grill.
5. Remove the screws from the rear of each Main and Searing Burner using a Phillips Head Screwdriver.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to **Figure 1** and perform one of these three cleaning methods:

**METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.

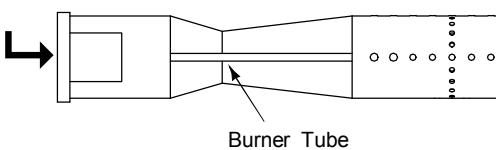


**METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.

**METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

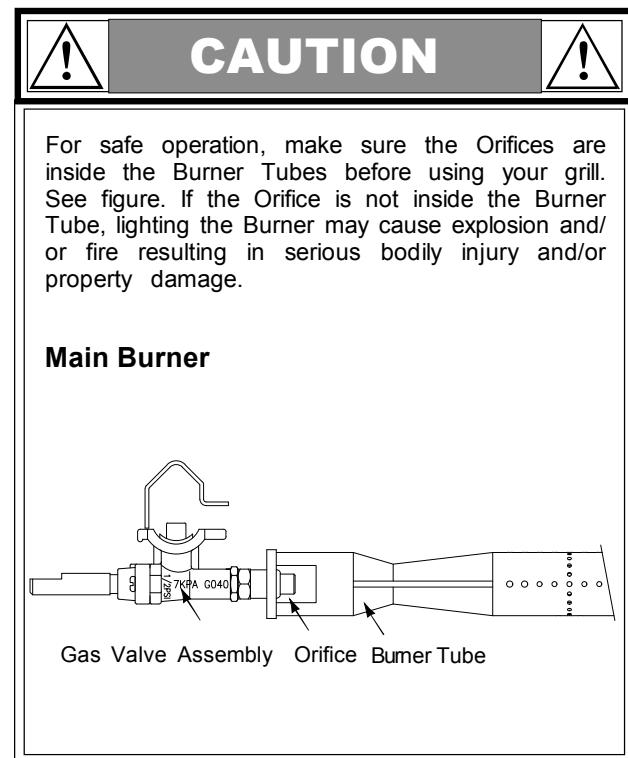
**Figure 1**

TO CLEAN BURNER  
TUBE, INSERT HOOK  
AS INDICATED BY THE  
ARROW

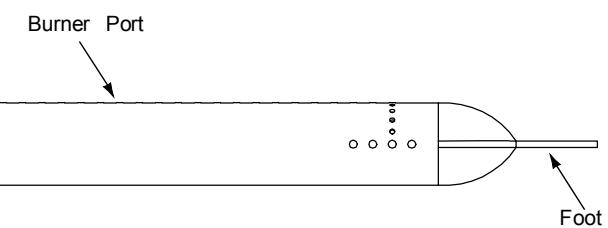
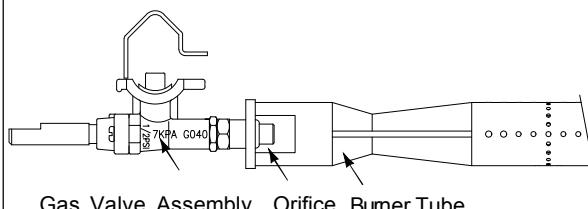


Regardless of which Burner cleaning procedure you use, we recommend that you also complete the following cleaning regimens to help prolong Burner life.

- After each use of the main grill or searing cooking zone it is necessary to burn off food particles and drippings which can clog Burner ports and reduce Burner performance. OPEN the grill Lid, ignite the burner(s) and operate grill on **IGN/HIGH** setting for 10 to 15 minutes.
- Use a nylon brush, blower or vacuum to remove accumulated ash from the outer surface of each Burner. Clogged tube style Burner ports can be cleaned with a stiff wire, such as an open paper clip. DO NOT use a stiff brush or sharp tool of any type on the searing burner.
- Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.



### Main Burner







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**(IE) (GB)** **NOTE:** This information is a guide only. Items included in your BBQ specification may differ depending on region or specific dealer specification.

**(CH) (FR)** **NOTE:** Ces renseignements sont donnés à titre indicatif. Il est possible que les articles inclus dans les spécifications de votre barbecue diffèrent selon la région ou les caractéristiques stipulées par le concessionnaire.

**(AT) (CH) (DE)** **ANMERKUNG:** Diese Anleitung dient nur zu Informationszwecken. Einzelteile der Grillspezifikation sind unter Umständen verschieden entsprechend der Vertriebsregion oder bestimmten Händleranforderungen.

**(CH) (IT)** **AVVERTENZA:** Queste informazioni hanno il valore di guida soltanto. Gli articoli compresi nelle caratteristiche tecniche del barbecue potrebbero variare a seconda della regione o del concessionario.

**(BE) (NL)** **ATTENTIE:** Deze informatie is alleen bedoeld als gids. Onderdelen in uw BBQ specificatie en pakket kunnen per regio of per dealer verschillen.

**(SE)** **ANM.:** Denna information är endast avsedd som handledning. Specificationerna för grillen kan variera regionalt eller beroende på de krav som olika återförsäljare har.

**(FI)** **HUOMATKAA:** Nämä tiedot ovat pelkästään suuntaa antavia. Ostamanne grillin yksityiskohdat voivat olla erilaiset paikkakunnan tai erityisten myyjäkohtaisten yksityiskohtien mukaan.

**(ES)** **NOTA:** Esta información es una guía únicamente. Es posible que las indicaciones incluidas en las especificaciones de su Asador sean diferentes según la región o las especificaciones específicas del representante.

**(PT)** **NOTA:** Esta informação é simplesmente um guia. Os itens incluídos na especificação do seu BBQ poderão diferir dependendo da especificação da região ou do vendedor específico.

**(DK)** **NB:** Denne information er kun vejledende. Specifikationer kan variere efter ønske fra forhandler, eller i henhold til nationale regler.

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**(SI)** **OPOZORILO:** Ta navodila so samo informativne narave. Posamezni deli iz specifikacije žara so lahko različni od tistih, kateri so predpisani v vaši regiji ali katere so predpisali distributerji in pooblaščeni zastopniki za plinske žare.

All specifications are subject to change without notice.

Toutes les caractéristiques sont susceptibles d'être modifiées sans préavis.

Änderungen ohne vorherige Bekanntgabe vorbehalten.

Tutti i dati tecnici possono cambiare senza preavviso.

Alle specificaties kunnen zonder voorafgaande kennisgeving worden gewijzigd.

Kaikki oikeudet teknisten tietojen muutoksiin pidätetään.

Kaikki yksityiskohdat voivat muuttua ilman, etta niistä erikseen ilmoitetaan.

Todas las especificaciones están sujetas a cambios sin previo aviso.

Todas as especificações estão sujeitas a alteração sem aviso.

Moguće su promjene bez prethodnih najava.

Možne so spremembe brez predhodnih najav.

Manufactured by

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