

Owner's Manual

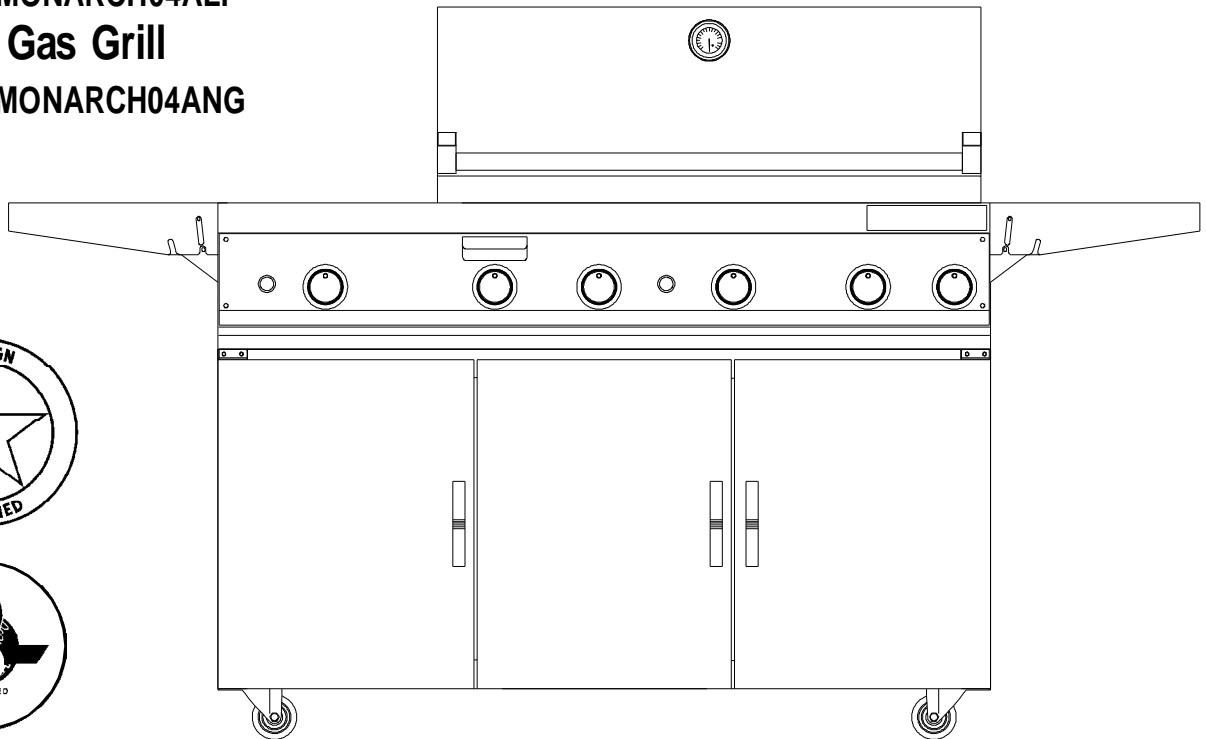


Liquid Propane Gas Grill

MODEL MONARCH04ALP

Natural Gas Grill

MODEL MONARCH04ANG



Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, do not return this product to the store, call us 8:00am - 4:30 pm CST, Monday through Friday at **1-800-770-9769**

WARNING:

Read this Owner's Manual carefully and be sure your gas grill has been properly assembled, installed and maintained. Failure to follow these instructions could result in serious bodily injury and/or property damage. This gas grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

Note to Installer: Leave this Owner's Manual with the consumer after delivery and/or installation.

Note to Consumer: Leave this Owner's Manual in a convenient place for future reference. Nuts and Bolts may become loose during transit, so for your own

safety, thoroughly inspect every nut and bolt and secure as necessary before using your new grill.

Important Note: This grill is manufactured to exact specifications. Model MONARCH04ALP is certified for use with LP gas and Model MONARCH04ANG is certified for use with Natural Gas. **You can not convert this grill from one fuel type to the other.** For your safety, conversion kits are not available. Any attempt to convert your grill will void your warranty.

Manufacturer:

Grand Hall Enterprise Co., Ltd.
9th Fl., No.298, Rueiguang Rd., Neihu,
Taipei, Taiwan (114)

P80109001F - Rev. 2004/04/22

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Member's Mark Grill Warranty

Full 1-Year Warranty on Grill

For one year from the date of purchase, the Manufacturer will replace any grill part (except rusting or AA batteries) that is defective in material or workmanship.

Limited Warranty on Selected Grill Parts

From the date of purchase for the designated time periods stated below, the Manufacturer will replace the following grill parts if they are defective in material or workmanship. You will be charged shipping and handling. This warranty does not cover labor charges.

- **Lifetime of the grill:** Stainless steel parts (except for discoloration due to normal use or excessive heat, and scratches or dents caused by normal use and improper maintenance).
- **2 Years:** Cast-iron Burners
- **For Warranty Service:** Call our Grill Information Center 8am - 4:30pm CST, Monday through Friday at 1-800-770-9769

Warranty Restrictions:

- This warranty does not cover surface rust or natural oxidation.
- This warranty is void if grill is used for commercial or rental purposes.
- This warranty applies only when the grill is used in the United States.
- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. See back cover for warranty details.

FOR YOUR SAFETY

If you smell gas:

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

Read These Safety Instructions

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP gas tank not connected for use shall not be stored in the vicinity of this or any other appliance.

WARNING

Combustion by products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

WARNING

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

WARNING

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 down after use. Failure to comply with these instructions may result in serious bodily injury.

WARNING

- (a) Do not store a spare LP-gas cylinder under or near this appliance;
- (b) Never fill the cylinder beyond 80 percent full; and
- (c) If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

Grill Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code.

Correct LP Gas Tank Use

LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP gas) tank, not included with grill box. **Never** connect your gas grill to an LP gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. **You must use an "OPD" gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents the tank from being overfilled which can cause malfunction of the LP gas tank, Regulator and/or grill.

The LP gas tank must be constructed and marked in accordance with specifications of the U.S. Dept. of Transportation (DOT). In Canada, the LP gas tank must meet the Canadian Transportation and Communications (CTC) specifications. Also be sure to read and follow all LP instructions on the following page.

1. The LP gas tank has a Shut Off Valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct communication with the vapor space of the tank.
2. The tank supply system must be arranged for vapor withdrawal.
3. The LP gas tank used must have a collar to protect the tank valve.

Proper Placement and Clearance of Grill

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only**, at least 24 inches from the back and side of any combustible surface. Do not locate this appliance under overhead unprotected combustible surfaces. Do not obstruct the flow of ventilation air around the gas grill housing.

This outdoor gas grill is not intended to be installed in or on recreational vehicles and/or boats.



WARNING

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- **Never** connect an unregulated LP gas tank to your gas grill. The gas Regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank.
- Only use the Regulator and Hose Assembly supplied with your gas grill. Replacement Regulators and Hose Assemblies must be those specified by manufacturer.
- Have your LP gas tank filled by a reputable propane gas dealer; visually inspected and re-qualified at each filling.
- Never fill the gas tank beyond 80% full.
- Have your propane gas dealer check the release valve after every filling to ensure that it remains free of defects.
- Always keep LP gas tanks in an upright position.
- Do not store (or use) gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- An LP gas tank that is not connected for use must NOT be stored inside cabinet or in the vicinity of this or any other gas grill.
- Do not subject the LP gas tank to excessive heat.
- Never store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, **always** disconnect the LP gas tank first and store it safely outside.
- When your gas grill is not in use the gas must be turned off at the LP gas tank.

- The Regulator and Hose Assembly can be seen after opening the doors (if applicable), and must be inspected before each use of the grill. If there is excess abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas Regulator Hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the Regulator and Hose prior to each use for cuts, cracks, excessive wear or other damage. If the Hose appears damaged do not use the gas grill. Call our Grill Information Center for a replacement, at 1-800-770-9769.
- **Never** light your gas grill with the Lid closed or before checking to ensure the Burner Tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate your grill. Do not allow children to play near your grill.
- LP gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children. Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.



WARNING

If you smell gas:

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Extinguish any open flame such as candle, cigarette, lighter, etc., that could cause gas to ignite.
- Open the Grill Lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you cannot extinguish, call your fire department. Do not call near the LP gas tank because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

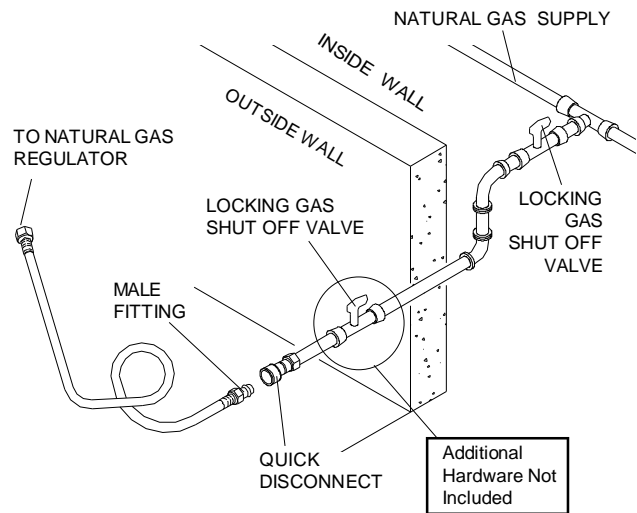
NOTE: The normal flow of gas through the Regulator and Hose Assembly can create a humming sound. A low volume of sound is perfectly normal and will not interfere with operation of the grill. If humming sound is loud and excessive you may need to purge air from the gas line or reset the Regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill. For help call the Grill Information Center for assistance.

Grill Information Center:
8:00am - 4:30pm CST,
Monday through Friday at: 1-800-770-9769

Natural Gas Safety Instructions

- Your Natural Gas Grill is designed to operate on Natural Gas only, at a pressure of 7" water column (W.C.) (1/4 psi or 1.75 kpa), regulated at the residential meter. Check with your gas utility company for local gas pressure and with your local municipality for building code requirements. If your residential gas line pressure has not been regulated to 7" W.C., contact your local gas utility company for professional assistance.
- The gas pressure Regulator supplied with this appliance must be used. This Regulator is set for an outlet pressure of 4" W.C.
- It is recommended that a Shut Off Valve be installed at the gas supply source outdoors. Install at a point after the gas pipe exits the outside wall and before the Quick Disconnect Hose, or install it at the point before the gas line piping enters the ground. See **Figure 1**.
- Pipe sealing compound or pipe thread tape resistant to the action of Natural Gas must be used on all male pipe threads when making the connection.
- Disconnect your gas grill from fuel source when the gas supply is being tested at high pressures. This gas grill and its individual Shut Off Valve must be disconnected from the gas supply pipe system during any pressure testing of that system at pressure in excess of 1/2 psi (3.5kpa).
- Turn off your gas grill when the gas supply is tested at low pressures. The grill must be isolated from the gas supply pipe system by closing its individual Manual Shut Off Valve during any pressure testing of the gas supply pipe system at pressures equal to or less than 1/2 psi (3.5kpa).
- The Quick Disconnect connects to a 3/8 inch NPT thread from gas source. The Quick Disconnect fitting is a hand operated device that automatically shuts off the the flow of gas from the source when it is disconnected.
- The Quick Disconnect fitting can be installed horizontally, or pointing downward. **DO NOT** install the fitting with the opening pointing upward because the fitting could collect water and debris.
- The Dust Covers (plastic plugs) provided with the Quick Disconnect help keep the open ends clean while disconnected.
- The outdoor connector must be firmly attached to a ridged permanent construction.
- The Quick Disconnect **MUST BE** installed above ground.
- WARNING:** Do not route the 12 foot Quick Disconnect Hose under a deck. The hose must be visible and inspected prior to each grill use.

Figure 1
(For Natural Gas Model Only)



Gas Line Piping

If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.

Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; or standard weight (schedule 40) steel or wrought iron pipe.

Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.

Plastic tubing is suitable only for outdoor, underground use.

Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.

Underground piping must have a minimum of 18" cover.

Test Connections

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of ANSI Z223.1

DANGER

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.

Assembly Instructions For Your Safety

During unpacking, assembly and construction stages always wear work gloves and eye protection.

As you unpack this gas grill from shipping box, use the parts list to ensure all necessary parts are included. Inspect all parts for damage as you proceed. Do not operate your grill if it appears damaged. If you have questions during the assembly process, call 8am - 4:30pm CST, Monday through Friday, 1-800-770-9769

CAUTION:

While it is possible for one person to unpack this gas grill, obtain assistance from another person when handling the large and heavy grill head.

CAUTION: BEWARE OF FLASH-BACK

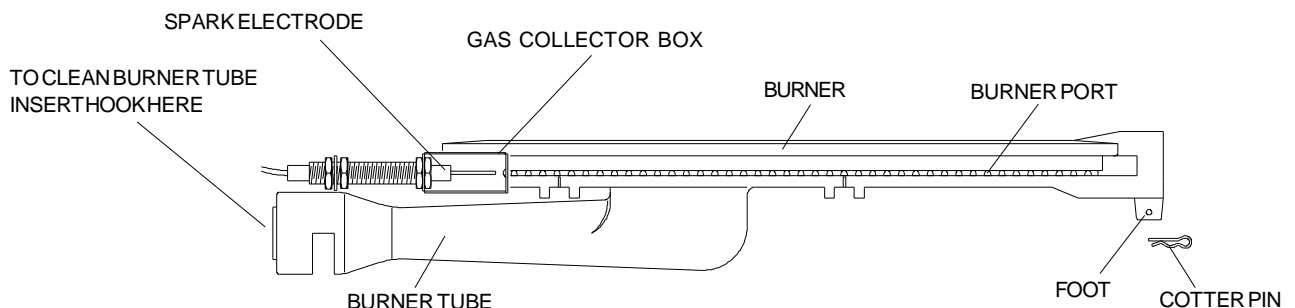
CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill Burner Tubes during transit and warehousing. These webs can lead to a gas flow obstruction which could result in a fire in and around the Burner Tubes. This type of fire is known as a "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed Burner Tube is not the only cause of "FLASH-BACK", it is the most common cause.

To reduce the chance of "FLASH-BACK", you must clean the Burner Tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this Burner Tube cleaning procedure if your grill has not been used for an extended period of time.



Figure 1



Before Using Your Grill

To reduce the chance of "FLASH-BACK" (see **CAUTION** at left) clean the Burner Tubes and Burners **before** fully assembling your grill. Remove the Cotter Pin from the rear underside of each Burner using a pair of long nose pliers. Carefully lift each Burner up and away from the Gas Valve Orifice, then refer to **Figure 1** and perform one of these three cleaning methods:

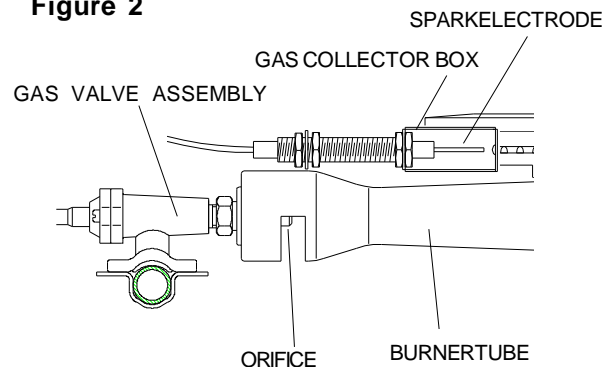
1. Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the Burner Tube and inside the Burner several times to remove any debris.
2. Use a bottle brush with a flexible handle. Run the brush through the burner tube and inside the burner several times, removing any debris.
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.



WARNING

The location of the Burner Tube with respect to the Orifice is vital for safe operation. Check to ensure the Orifice is inside the Burner Tube before using your gas grill. See **Figure 2**. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire.

Figure 2

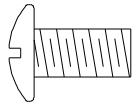


Contents for Hardware Pack / LPG (Part #P06002001A)

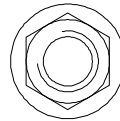
The following table illustrates a breakdown of the hardware pack. It highlights what components are used in the various stages of assembly.

Ref.	Component	Qty.	Purpose of Components
S112G04081	Phillips Head Screw 1/4"x1/2"	8	Attaches Side Shelves To Grill
S313G04061	Flange Nut 1/4"	2	Attaches Side Shelves To Grill
P05301001A	Battery/AA	2	Powers The Electric Igniter
P05301002A	Battery/AAA	2	Powers The Tank Fuel Gauge Display

Actual Size and Quantity of Each Hardware Piece:



Phillips Head Screw 1/4"x1/2"
Qty. 8
Ref.# S112G04081



Flange Nut 1/4"
Qty. 2
Ref.# S313G04061



Battery/AA
Qty. 2
Ref. # P05301001A



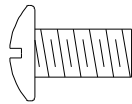
Battery/AAA
Qty. 2
Ref. # P05301002A

Contents for Hardware Pack / NG (Part #P06002005A)

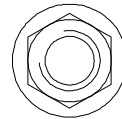
The following table illustrates a breakdown of the hardware pack. It highlights what components are used in the various stages of assembly.

Ref.	Component	Qty.	Purpose of Components
S112G04081	Phillips Head Screw 1/4"x1/2"	8	Attaches Side Shelves To Grill
S313G04061	Flange Nut 1/4"	2	Attaches Side Shelves To Grill
P05301001A	Battery/AA	2	Powers The Electric Igniter

Actual Size and Quantity of Each Hardware Piece:



Phillips Head Screw 1/4"x1/2"
Qty. 8
Ref.# S112G04081



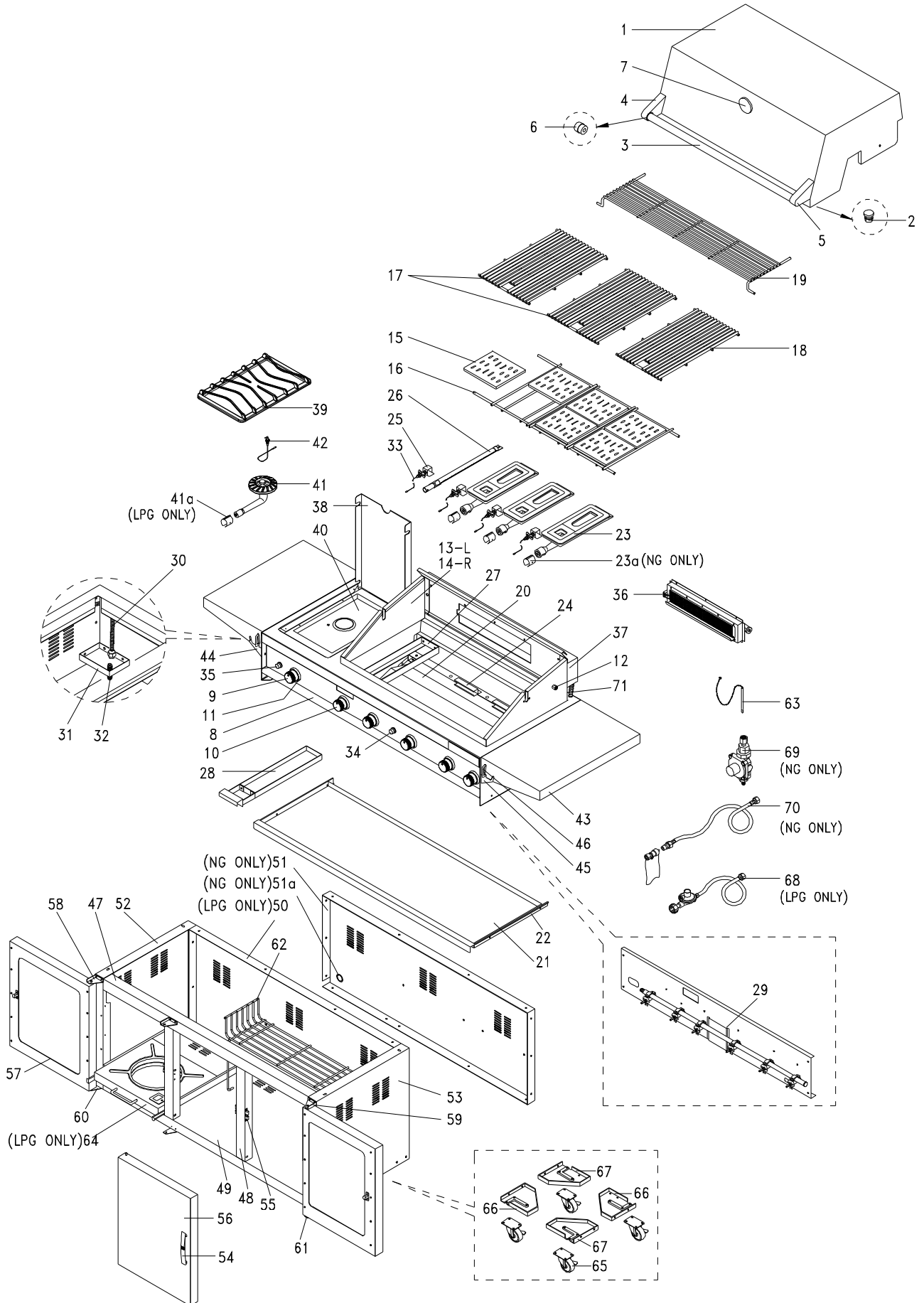
Flange Nut 1/4"
Qty. 2
Ref.# S313G04061



Battery/AA
Qty. 2
Ref. # P05301001A

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MONARCH04ALP & NG Parts Diagram

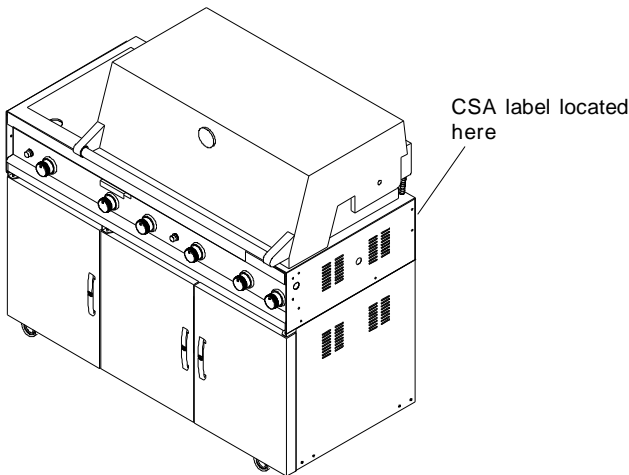


MONARCH04ALP & NG Parts List

REF#	DESCRIPTION	PART#	QTY
1.	Lid Assembly	Y0110019	1
2.	Protective Pad	P05518002I	2
3.	Lid Handle	P00205005B	1
4.	Lid Handle Bracket, Left	P00301016E	1
5.	Lid Handle Bracket, Right	P00302016E	1
6.	Lid Handle Heat-Insulating Spacer	P06801002A	2
7.	Temperature Gauge	P00601171A	1
8.	Control Panel		
	LPG	P02911011P	1
	NG	P02911011Q	1
9.	Control Knob w. Rubber Ring for Main & Side Burner	P03411053L	4
10.	Control Knob w. Rubber Ring for Back & Smoker Burner	P03411063L	2
11.	Control Knob Seat	P03415014A	6
12.	Lid Hinge with Nut	P05511006A	2
13.	Bowl Side Panel/Trim Plate/Left	P07514015A	1
14.	Bowl Side Panel/Trim Plate/Right	P07514016A	1
15.	Flame Tamer / Ceramic	P01804001A	6
16.	Flame Tamer / Rack	P01722021B	1
17.	Cooking Grid - Large	P01604001B	2
18.	Cooking Grid - Small	P01604002B	1
19.	Cooking Rack/Secondary	P01516001B	1
20.	Grease Tray Heat Shield	P06904001C	1
21.	Grease Tray	P02713013C	1
22.	Grease Tray Slide	P05516046A	2
23.	Burner/Main	P02001044E	3
23a.	Burner Air Shutter/Main (NG only)	P05524105A	3
24.	Burner Bracket	P02203034A	1
25.	Gas Collector Box with Electrode	P02609001B	4
26.	Smoker Burner	P02008025A	1
27.	Smoker Drawer Bracket	P06708001A	1
28.	Smoker Drawer	P06701002A	1
29.	Gas Valve/Manifold Assembly		
	LPG	Y0060085	1
	NG	Y0060086	1
30.	Extension Tube for Manifold	P03715002A	1
31.	Cart Bracket for Gas Fittings	P03324001C	1
32.	Extension Tube Fitting	P03907002A	1
33.	Electric Wire Set	P02615006A	1
34.	Electric Ignitor, 4-port	P02502134C	1
35.	Electric Ignitor, 2-port	P02502062C	1
36.	Back Burner Assembly		
	LPG	Y0030012	1
	NG	Y0030013	1
37.	Back Burner Wind Shield	P06906002C	1
38.	Side Burner Lid	P00115026A	1
39.	Side Burner Pot Support	P00815002D	1
40.	Side Burner Body	P02301001B	1
41.	Side Burner with Brass Ring		
	LPG	P02002001A	1
	NG	P02002004A	1
41a.	Side Burner Air Shutter (LPG only)	P05524003A	1
42.	Side Burner Electrode	P02607001C	1
43.	Side Shelf	P01105030B	2
44.	Side Shelf Bracket, Left	P01209001A	1
45.	Side Shelf Bracket, Right	P01210001A	1
46.	Side Shelf Lock	P05501003A	4
47.	Door Bracket	P03301008K	1
48.	Cart Support	P03301009K	2
49.	Cart Bottom Shelf	P01010003C	1
50.	Cart Rear Panel (LPG only)	P07701009A	1
51.	Cart Rear Panel (NG only)	P07701010A	1
51a.	Hose/NG/Protective Ring	P05328001A	1
52.	Cart Side Panel, Left	P07602001A	1
53.	Cart Side Panel, Right	P07603001A	1
54.	Door Handle	P00214028H	3
55.	Door Stop/2 PCS	P05517016E	3

MONARCH04ALP & NG Parts List

REF#	DESCRIPTION	PART#	QTY
56.	Door	P04301016A	3
57.	Door Trim Plate	P07510001E	3
58.	Door Hinge Bracket, Left Top	P03314035C	2
59.	Door Hinge Bracket, Right Top	P03314036C	1
60.	Door Hinge Bracket, Left Bottom	P03314037C	2
61.	Door Hinge Bracket, Right Bottom	P03314038C	1
62.	Cart Shelf/Wire	P05204003F	1
63.	Lighting Stick	P05313023B	1
64.	Tank pull-out Tray / Fuel Gauge Display Assembly (LPG only)	Y0340011	1
65.	Caster, 3 in., w. Brake	P05110005E	4
66.	Caster Seat, Left Front & Right Rear	P05327001E	2
67.	Caster Seat, Right Front & Left Rear	P05327002E	2
68.	Regulator w. Hose/LPG	P03601011A	1
69.	Regulator Assembly/NG	Y0080014	1
70.	Hose, 12ft./NG	P03703001A	1
71.	Back Burner Extension Tube	P03701010A	1
----	Hardware Pack (LPG only)	P06002001A	1
----	Hardware Pack (NG only)	P06002005A	1
----	Rotisserie Assembly	Y0250048	1
----	Owner's Manual	P80109001F	1
----	Grill Cover	P07007003A	1



Record your grill Model Number and Serial Number below for future reference.

MODEL NUMBER _____
 SERIAL NUMBER _____

For the repair or replacement parts you need:
 Call 8:00am - 4:30 pm CST, Monday through Friday at 1-800-770-9769

To make sure you obtain the correct replacement part(s) for your Member's Mark Gas Grill, please refer to the parts list on this page. The following information is required to assure getting the correct part(s):

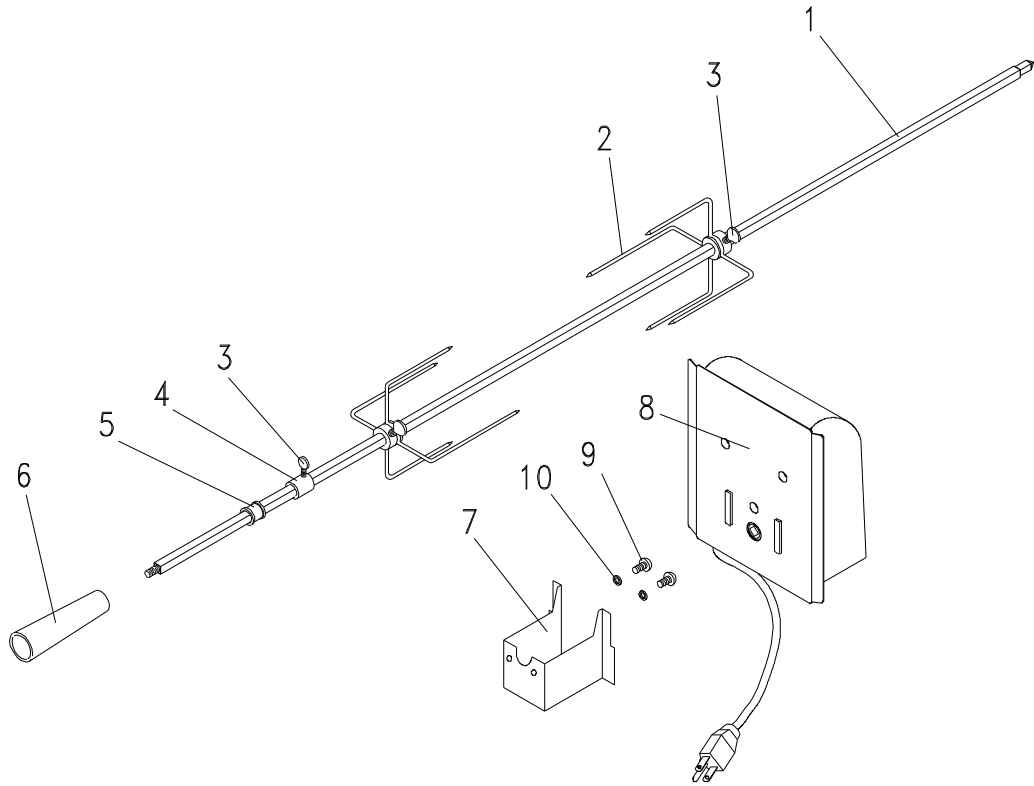
1. Model and Serial Number (see CSA label on grill)
 2. Part Number
 3. Description
 4. Quantity of part(s) needed
- Please allow sufficient time to process and ship

IMPORTANT: Keep this Owner's Manual for convenient referral and for part(s) replacement.

IMPORTANT: Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8:00 am - 4:30 pm CST, Monday through Friday at: **1-800-770-9769**

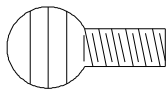
Y0250048 Rotisserie Assembly Parts Diagram



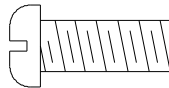
Y0250048 Rotisserie Assembly Parts List

REF#	DESCRIPTION	PART#	QTY
1	Rot. Spit	P05508085F	1
2	Rot. Holding Fork	P05508082F	2
3	Rot. Thumbscrew 3/8"x1/2"	S196G06084	3
4	Rot. Collar	P05508083F	1
5	Rot. Bushing	P05508080F	1
6	Rot. Handle	P05508076E	1
7	Rot. Motor Bracket	P03308002A	1
8	Rot. Motor/AC #PTP2000	P07101016B	1
9	Rot. Phillips Head Screw 3/16"x1/2" UNF	S112G03084	2
10	Rot. Plain Washer 3/16"	S411G03064	2

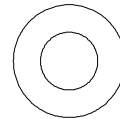
Hardware for Rotisserie



Rot. Thumbscrew 3/8"x1/2"
Qty. 3
Ref. #S196G06084



Rot. Phillips Head Screw 3/16"x1/2"UNF
Qty. 2
Ref. #S112G03084



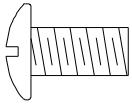
Rot. Plain Washer 3/16"
Qty. 2
Ref. #S411G03064

Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8:00 am - 4:30 pm CST, Monday through Friday at: **1-800-770-9769**

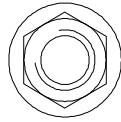
Assembly Instructions

Installing Side Shelves

1. Enlisting the aid of an assistant, attach Side Shelf to left side of grill. Align the holes on Side Shelf with the threaded holes on left side of grill. Tighten securely using 4 Screws and 1 Nut provided. See **Figure 3a**.

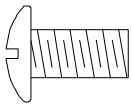


Phillips Head Screw 1/4"x1/2"
Qty. 4
Ref. #S112G04081

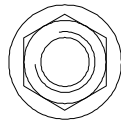


Flange Nut 1/4"
Qty. 1
Ref. #S313G04061

2. Enlisting the aid of an assistant, attach Side Shelf to right side of grill. Align the holes on Side Shelf with the threaded holes on right side of grill. Tighten securely using 4 Screws and 1 Nut provided. See **Figure 3b**.



Phillips Head Screw 1/4"x1/2"
Qty. 4
Ref. #S112G04081



Flange Nut 1/4"
Qty. 1
Ref. #S313G04061

Figure 3a

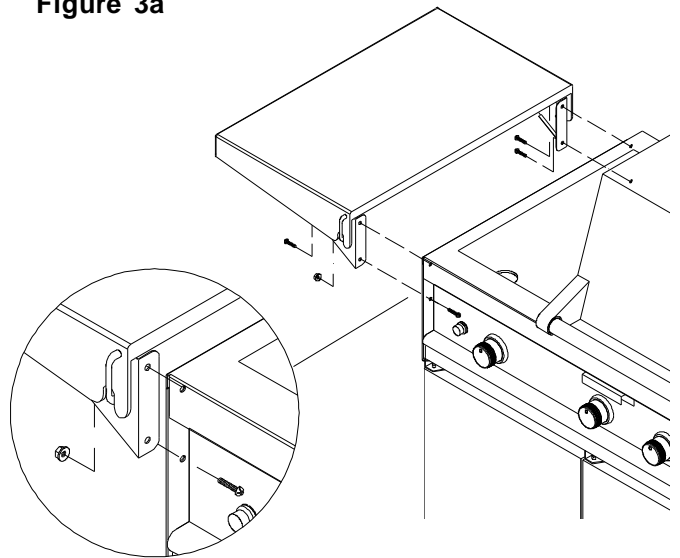
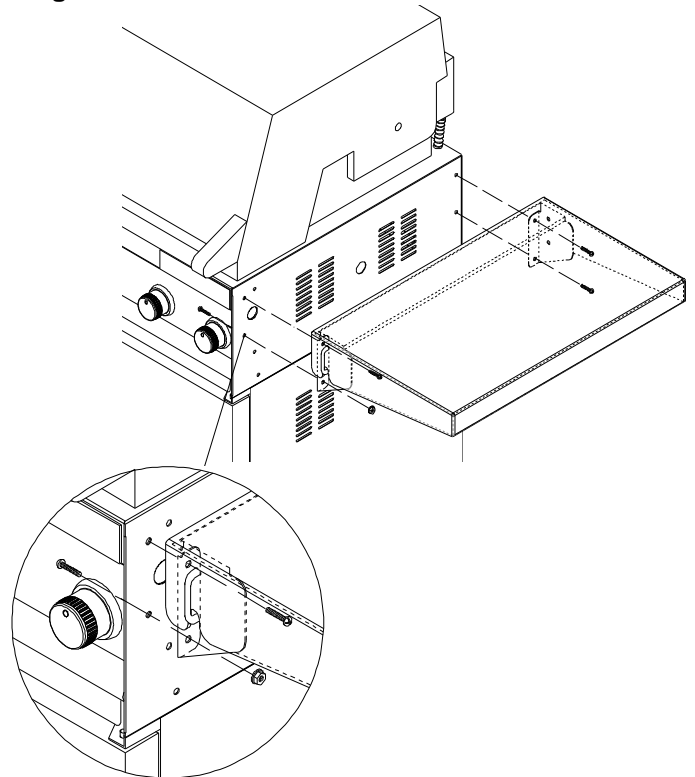


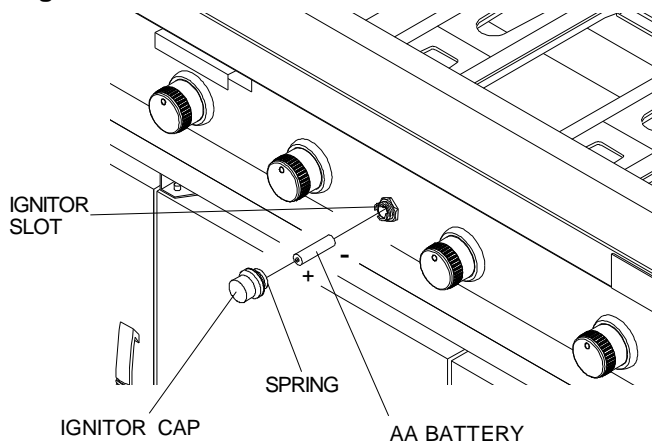
Figure 3b



Ignitor Battery Installation - See Fig. 4

1. Remove each Ignitor Cap located on the grill Control Panel.
2. Place a manufacturer supplied AA battery into each Ignitor Slot. Be sure to place the positive pole facing toward you.
See Figure 4.
3. Place the Cap and Spring over the AA battery, then tighten each Ignitor Cap onto the grill Control Panel.

Figure 4



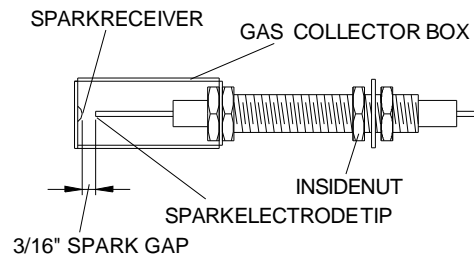
Electrode Check - Requires an Assistant

Before attaching any Gas Source and placing the cooking components into your grill, ensure that the Spark Electrode Tip is properly positioned within each Gas Collector Box (a 1" wide stainless mechanism found at the front of each set of burners.) The easiest way to ensure this is to perform this Electrode Check:

1. Be sure all Control Knobs are set to "OFF". Open the Grill Lid.
2. Have an assistant stand behind to the right of the grill and look down at the Gas Collector Box of the Main Burners. NEVER put your face inside Grill Head.
3. Turn any Control Knob of Main Burners to IGN and push in and have assistant watch for a blue spark within each Gas Collector Box.
4. If no spark is seen the Spark Gap shown in **Figure 5** needs to be adjusted as follows:
 - Using an adjustable wrench, loosen the inside Nut just until the Gas Collector Box can be maneuvered and turned upward.
 - The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16".

- If the gap is wider than 3/16" use a pair of long nose pliers and gently squeeze the Gas Collector Box until the gap is correct.
- Return the Gas Collector Box to its original horizontal position, secure the Inside Nut and try the Electrode Check again.

Figure 5 - Side View

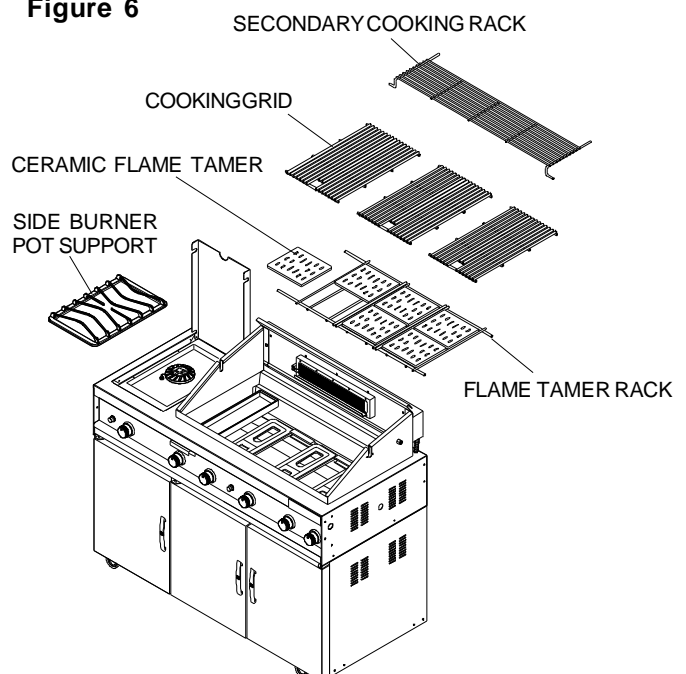


Installing Cooking Components

Important: Before cooking on your grill the first time, wash the Cooking Grids and the Secondary Cooking Rack with warm, soapy water. Rinse and dry thoroughly. After cooking is completed, turn grill to HIGH setting for about three to five minutes to burn off excess grease or food residue.

1. Place the Ceramic Flame Tamers on the Flame Tamer Rack and place on the lower ledge above the Burners. Ceramic Flame Tamers can be used either side up.
See Figure 6.
2. Place the stainless steel Cooking Grids on the ledge above the Ceramic Flame Tamers. The smaller Cooking Grid is for the center position.
3. Place the Secondary Cooking Rack into the holes on the upper left and right of the Back Burner frame with the bottom resting in the slots on either side of the Grill Bowl.

Figure 6



Calibration Procedure.

1. Before installing batteries be sure the gas tank is not mounted in the Tank Tray.
2. Pull out the Tank Tray. Rotate the Battery Box Retainer on the bottom of Tank Tray. See **Fig.7a**
3. Carefully remove the battery box from the bottom of Tank Tray. Push the Battery Cover and insert two "AAA" batteries (provided). Be sure to follow correct polarity when inserting batteries. Return the Battery Cover to position.
4. Rotate the Battery Box Retainer back into place.
5. During calibration the Fuel Gauge Display shows the tank images of FULL and then EMPTY quickly.

Fuel Gauge Display Operating - See Fig. 7b

Press the "CHECK" button to operate Fuel Gauge Display with the gas tank mounted in the Tank Tray.

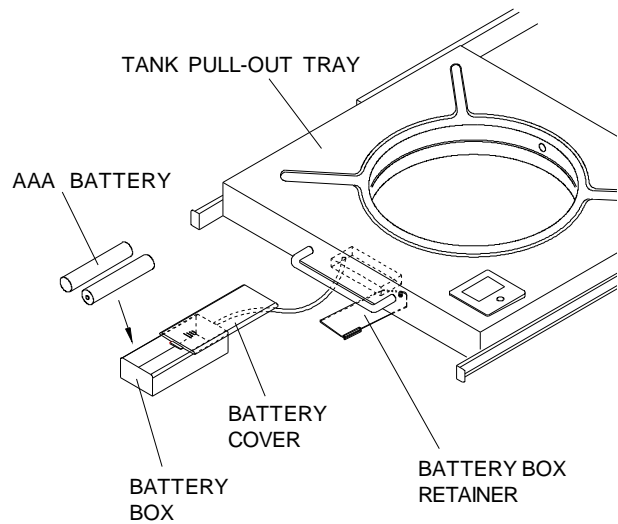
NOTE: Tank must be positioned in tray for Fuel Gauge Display check

1. **Fuel Display:** Indicates gas tank fill level.
2. **Fuel Warning Display:** When the gas tank fill level is on the last row, a warning signal will sound for approximately 3 seconds to warn you that the tank volume is near empty.
3. **Battery Warning Display:** A low battery warning light will illuminate when the battery voltage drops to a low level. Replace the batteries.

NOTES:

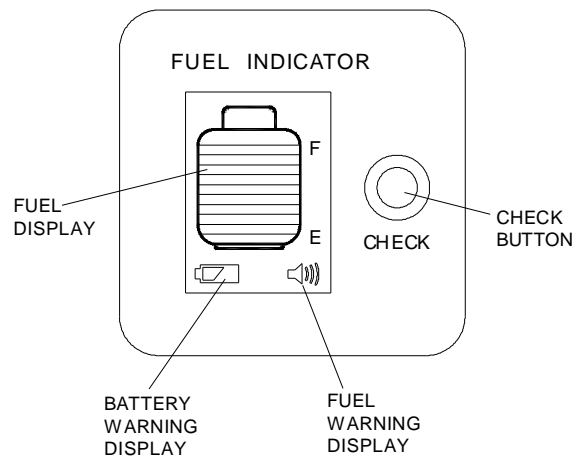
1. The Fuel Gauge Display lasts for approximately 20 seconds each time you press the "CHECK" button. After 20 seconds, the Fuel Gauge Display turns off automatically. If you press the button a second time within 20 seconds, the Fuel Gauge Display will be turned off manually. If you press the button a third time after 20 seconds, the Fuel Gauge Display will work and last for another 20 seconds.
2. The Fuel Gauge Display works only with a tank on the Tank Tray. No readout will appear if a tank is not mounted on the Tank Tray.

Figure 7a



IMPORTANT: When the gas tank is removed from the tank tray, the fuel gauge display will not operate.

Figure 7b



Connecting A Liquid Propane Gas (LP gas) Tank To Your Grill

1. Open the left Door. Pull out the LP gas Tank Tray. Place the 20 lb tank with foot ring into the hole in the Tray. See **Figure 8a**. Make sure the Tank Valve is in the OFF position.

Make sure the gas Tank Valve faces to the right and use the 5/16"x90mm wing bolt provided to secure gas tank.

2. Check the Tank Valve to ensure it has proper external mating threads to fit the Regulator and Hose Assembly provided. See **Figure 8b**. (Type 1 connection per ANSI Z21.58b-2002)
3. Make sure all Burner Valves are in the OFF position.
4. Inspect the Valve connection port and Regulator Assembly. Look for damage or debris. Remove any debris. Inspect Hose for damage. Never use damaged or plugged equipment.
5. When connecting the Regulator and Hose Assembly to the Tank Valve, hand tighten nut clockwise to a full stop. Do Not use a wrench to tighten because it could damage the Quick Coupling Nut and result in a hazardous condition.
6. Open the Tank Valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Checking for LP gas Leaks" on page 15. If a leak is found, turn the Tank Valve off and do not use your grill until the leak is repaired.

Disconnecting A Liquid Propane Gas (LP gas) Tank From Your Grill.

1. Turn the Burner Valves and LP gas Tank Valve to the full OFF position. (Turn clockwise to close.)
2. Detach the Regulator and Hose Assembly from the LP gas Tank Valve by turning the Quick Coupling Nut counterclockwise.

Connecting Natural Gas To Your Grill

1. **For Natural Gas grills:** Connect the Hose end of the 12' Natural Gas Hose to the N.G. Regulator Assembly as shown in **Figure 8c**. Feed the 12' Natural Gas Hose through hole of Rear Panel. Read the Natural Gas Safety Instructions on page 4.

Congratulations

Your Member's Mark gas grill is now ready for use. Before the first use and at the beginning of each season (and whenever the LP gas tank has been changed):

1. Read all safety, lighting and operating instructions.
2. Check Gas Valve Orifices, Burner Tubes and Burner Ports for any obstructions. Perform Gas Leak Check according to instructions found on page 15 of this manual.

Figure 8a
(LP gas model only)

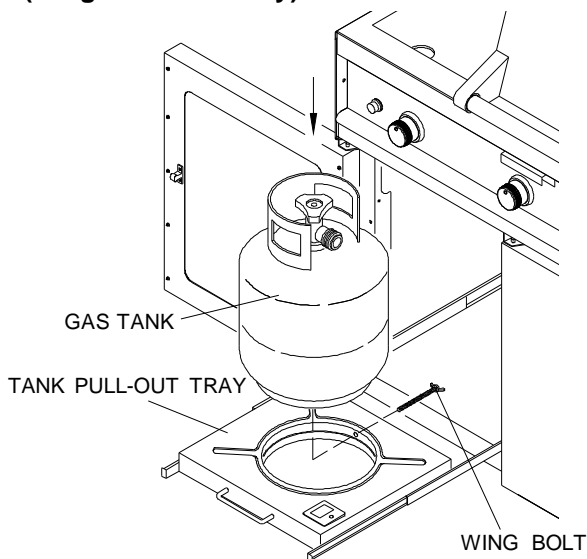
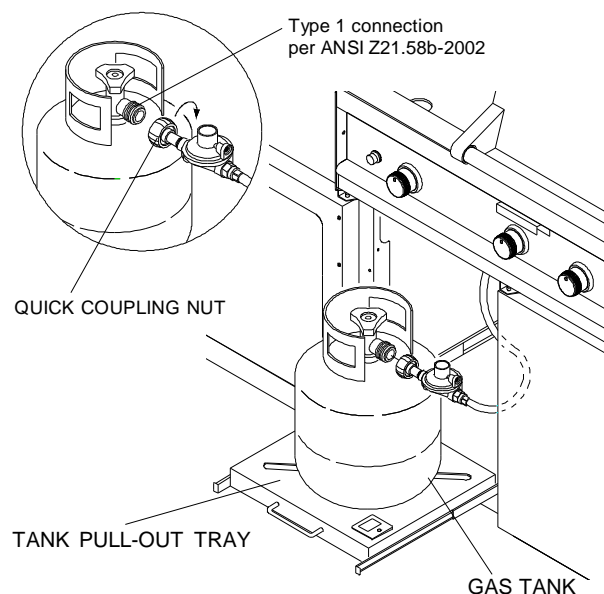
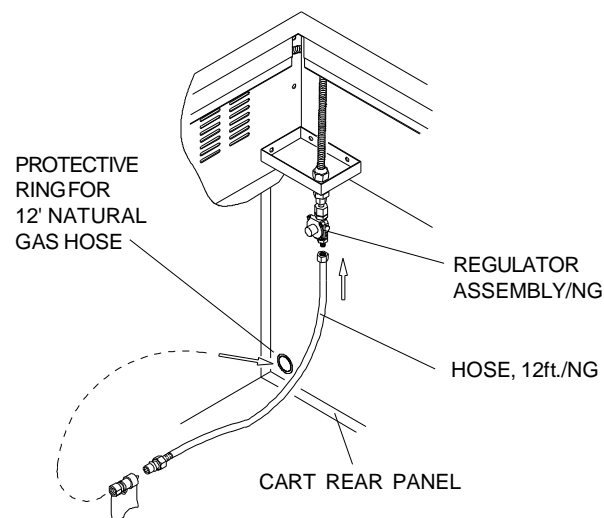


Figure 8b
(LP gas model only)



CAUTION : When the appliance is not in use, the gas must be turned off at the supply tank.

Figure 8c (Natural gas model only)



WARNING

If you smell gas:

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Extinguish any open flame such as candle, cigarette, lighter, etc., that could cause gas to ignite.
- Open the Grill Lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.

If odor continues or you have a fire you cannot extinguish, call your fire department. Do not call near the LP gas tank because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

NOTE: The normal flow of gas through the Regulator and Hose Assembly can create a humming sound. A low volume of sound is perfectly normal and will not interfere with operation of the grill. If humming sound is loud and excessive you may need to purge air from the gas line or reset the Regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill. For help call the Grill Information Center for assistance.

Grill Information Center:
8:00am - 4:30pm CST,
Monday through Friday at: 1-800-770-9769

Checking For LP Gas Leaks

Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP gas tank is changed, you must check for gas leaks. Follow these four steps:

1. Make a soap solution by mixing one part liquid detergent and one part water.
2. Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
3. Apply the soap solution to all gas connections. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.
4. If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect fuel line from your grill and call 1-800-770-9769 or your gas supplier for repair assistance.

Basic Grill Lighting Instructions

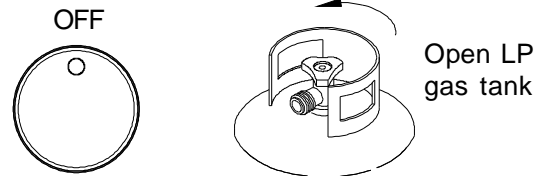
Basic Lighting Procedures

1. Familiarize yourself with the safety guidelines at the front of this manual. Do not smoke while lighting grill or checking gas supply connections.
2. If you have a LP gas grill be sure the LP gas tank is filled, or if you have a NG grill be sure that the locking shut off valve is open.
3. Check that the end of each Burner Tube is properly located over each valve orifice.
4. Make sure all gas connections are securely tightened.
5. Open the Grill Lid or Side Burner Lid, depending on the Burner you are lighting.

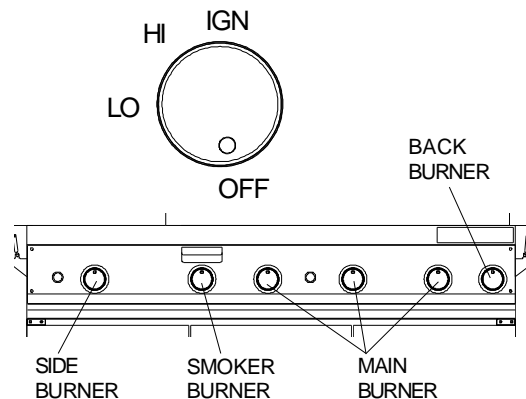
WARNING

Failure to open Grill Lid during the lighting procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

6. Set Control Knobs to OFF and open the LP gas tank valve slowly until 1/4 to 1/2 open. For Natural Gas open the Shut Off Valve at source completely.



7. It is best to light the Main Burner farthest from fuel source first. Push and turn the third Control Knob from the left to IGN. Push the Control Knob in to automatically ignite the Burner.

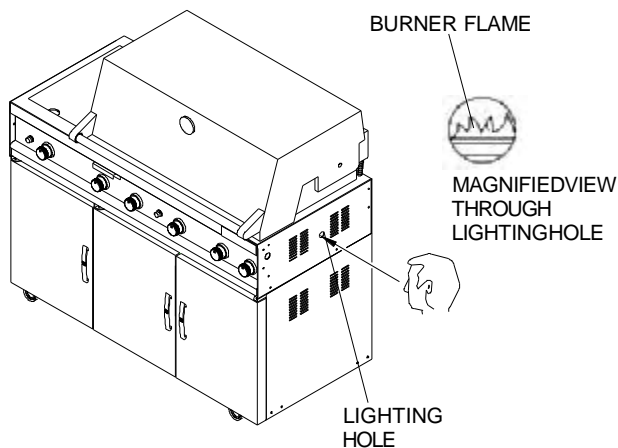


8. If the Burner does not light, turn the Control Knob to OFF, wait 5 minutes for gas to clear, then retry.
9. Once the third main Burner from the left is ignited, the adjacent Burner can be lit by simply turning its Control Knob to HIGH.
10. Adjust Control Knobs to your desired cooking temperature.

Visually Checking Burner Flames

Occasionally observe burner flame for correct operation. See **Figure 9**.

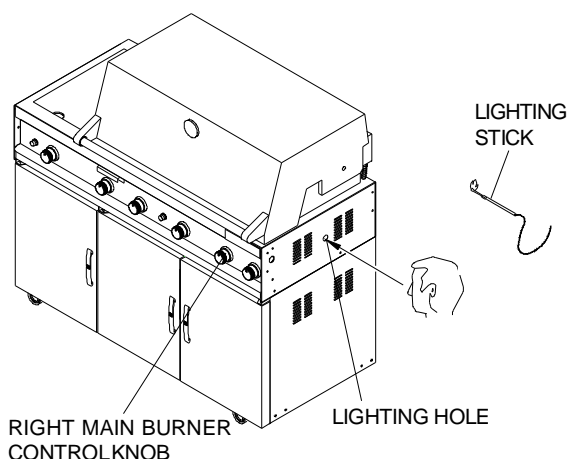
Figure 9



Manually Lighting Your Grill by Match

To light your gas grill by match, insert a match into the Lighting Stick and follow steps 1 through 6 of the Basic Lighting Procedures. Then, light the match and place Lighting Stick through the Lighting Hole on the right side of the grill. See **Figure 10**. Turn the right Main Burner Control Knob to the HIGH setting to release gas. The Burner should light immediately.

Figure 10



WARNING

Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the Lighting Hole or Burners when lighting your grill by match.

If the grill fails to light properly:

1. Turn gas off at source and turn the Control Knob to OFF. Wait at least five minutes for gas to clear, then retry.
2. Check gas supply and connections.

3. Repeat lighting procedure. If your grill still fails to operate properly, 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 pulling Cotter Pin (beneath Burner) using a screwdriver or pliers. 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, Cotter Pins and cooking components.

If an obstruction is suspected in Gas Valves or Manifold, please call the Grill Information Center for assistance 1-800-770-9769.

- Misalignment of Ignitor on Burner
Correction: Check for proper position of the Electrode Tip as shown in **Figure 5**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16". Adjust if necessary. With the gas supply closed and all Control Knobs set to OFF turn any of the main burner control knobs to IGN and check for the presence of a spark at the Electrode.
 - Disconnected Electric Wires
Correction: Inspect the Ignitor Junction Box found behind the Control Panel. Connect loose Ignitor wires to junction box and try to light the grill.
 - Weak AA battery
Correction: Unscrew the Ignitor Cap and replace the battery.
4. 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 the Control Knobs to the OFF position.
- Turn off the gas at the Tank Valve.
- Disconnect Regulator from LP gas tank.
- Let unit stand for 5 minutes.
- Reconnect Regulator to the LP gas tank.
- Turn the Tank Valve on slowly until 1/4 to 1/2 open.
- Open the Grill Lid.
- Push and turn the Control Knob for the Main Burner farthest away from the Fuel Source.

5. If all checks or corrections have been made and you still have questions about operating your gas grill, call the Grill Information Center 8am - 4:30pm CST, Monday through Friday at 1-800-770-9769.

 **WARNING**

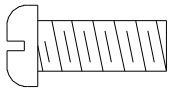
Should a "FLASH-BACK" fire occur in/or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Put out any flame with a fire extinguisher.
- Open Grill Lid.
- Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions found on page 23 in this manual

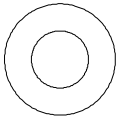
Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8:00 am - 4:30 pm CST, Monday through Friday at: 1-800-770-9769

Rotisserie Instructions

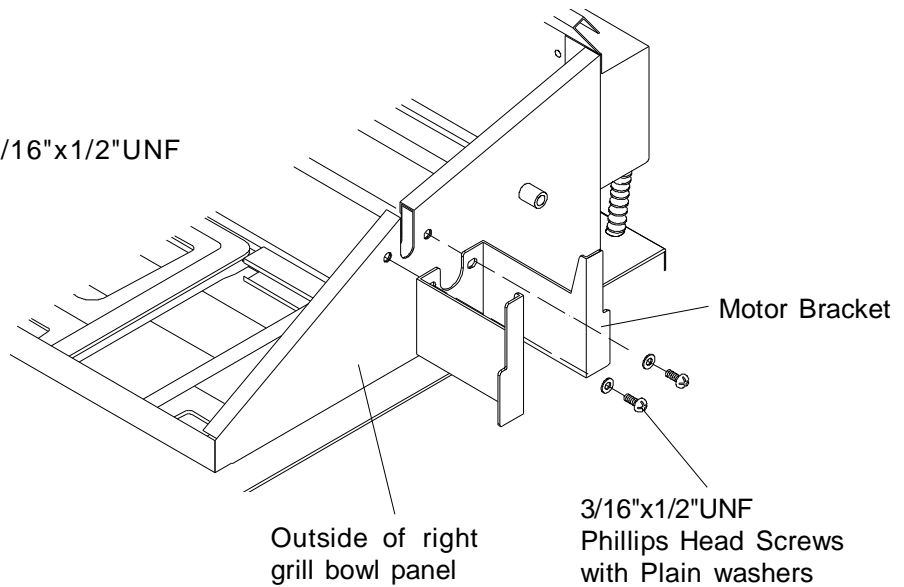
1. Remove all components from the carton.
2. Attach the Motor Bracket on the outside of the right grill bowl panel. Align the two holes of the Bracket with the threaded holes on the grill bowl. Tighten securely using two 3/16"x1/2" UNF Phillips Head Screws and Plain washers provided.



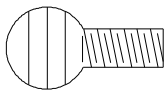
Rot. Phillips Head Screw 3/16"x1/2"UNF
Qty. 2
Ref. #S112G03084



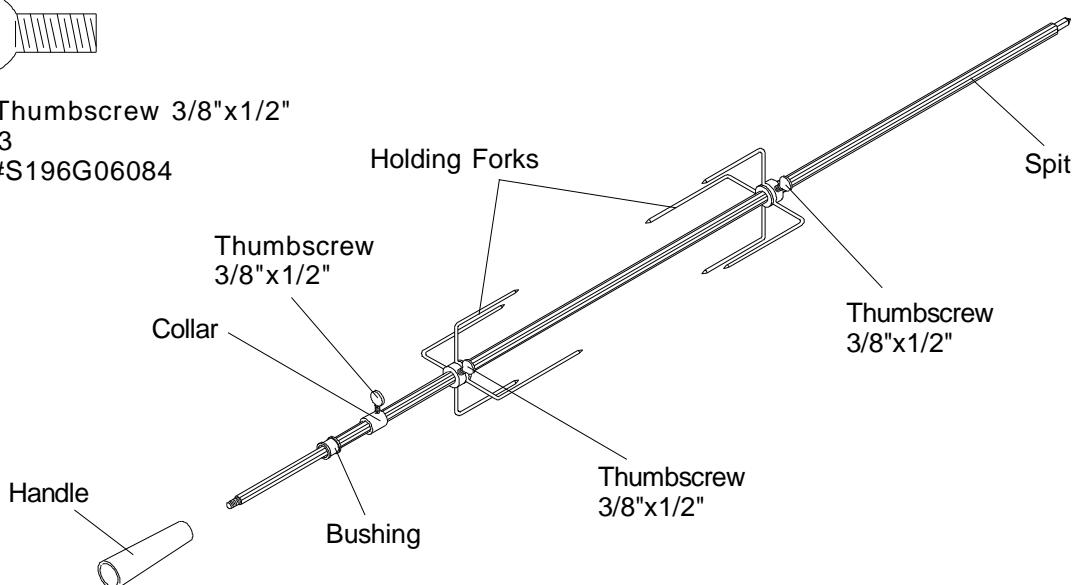
Rot. Plain Washer 3/16"
Qty. 2
Ref. #S411G03064



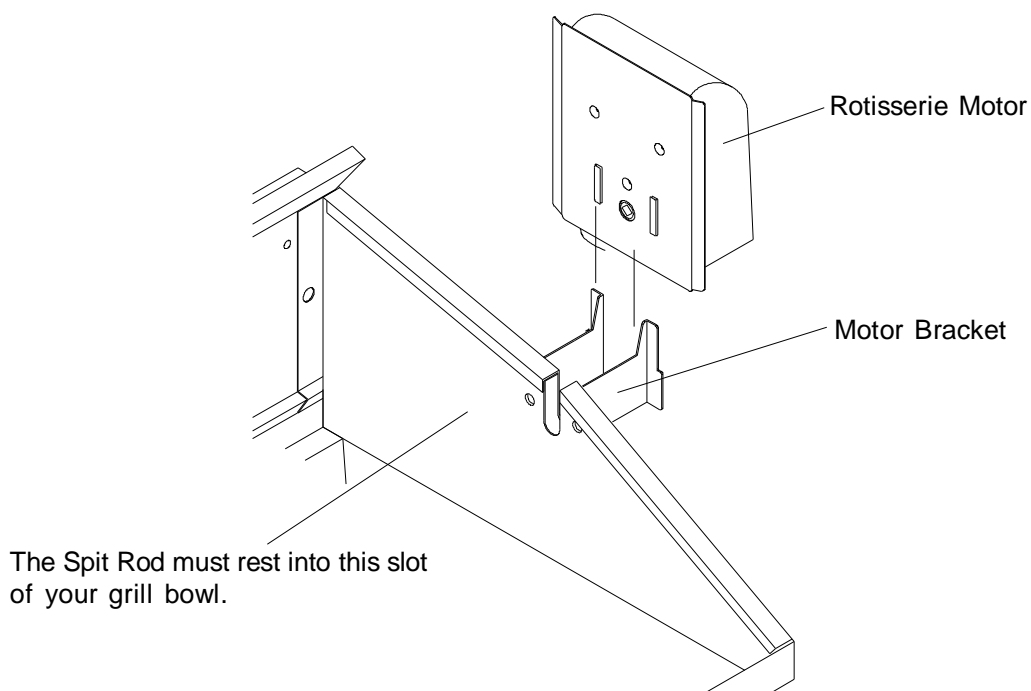
3. Slide a Holding Fork onto each end of the Rotisserie Spit. Adjust spacing between Holding Fork to accommodate your food, then tighten the Thumbscrews to keep the Holding Forks in position. Slide the Collar and Bushing onto the threaded end of the Spit. Do not tighten the Collar Thumbscrew until the Rotisserie is placed into your grill. Last, screw the Handle onto the threaded end of Rotisserie Spit as shown.



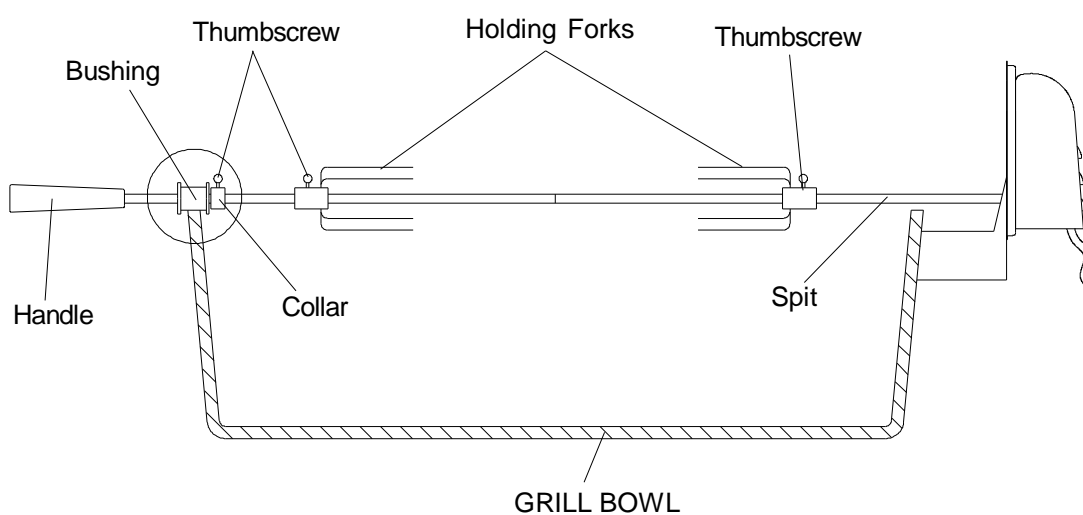
Rot. Thumbscrew 3/8"x1/2"
Qty. 3
Ref. #S196G06084



4. Install the AC (alternating current) Rotisserie Motor onto the Motor Bracket as shown below. This is a universal Rotisserie Motor designed to fit a variety of grills. Be sure the Motor attaches to the Bracket with the electrical cord down. This installation insures that once the Spit is inserted into the Motor it will also rest securely into the slot of your grill bowl.



5. Insert the assembled Rotisserie into the Motor as shown below. The Motor should be on the right side of your grill and the Handle on the left side. Place the Bushing into the slot opening on the left side of your grill bowl, then tighten the Collar Thumbscrew to the right of the Bushing. The Collar will stabilize the Rotisserie during the cooking process and the Bushing allows the Rotisserie Spit to turn smoothly. Plug the Rotisserie into an outlet and turn on to test.



The Bushing and Collar must always be used with this Rotisserie.

BEFORE rotisserie cooking you will need to remove the Cooking Grid(s) and possibly the Flame Tamers from your grill. When rotisserie cooking place a Cooking Pan under the food to be cooked. This will capture the drippings and keep your grill clean of excess grease which could cause a fire. Use caution when moving a Cooking Pan containing hot oils.

Using your Infrared Back Burner and Rotisserie

Your new grill includes an Infrared Back Burner and a Rotisserie designed to slowly cook foods that are moist and flavorful, because the turning food self bastes using infrared heat. The location of the Back Burner allows the placement of a basting pan beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan you may add herbs, onions, or other spices of your choice. The Rotisserie Burner is Infrared, which provides intense radiant heat. This intense heat is magnificent for searing in the natural juices and nutrients found in quality cuts of meat.

Rotisserie cooking is a slow cooking process and the maximum temperature you can expect to reach with the Lid closed is about 325 to 350° F, depending on weather conditions.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be used, including the following:

Read All Instructions:

1. Always attach the assembled Rotisserie to your grill first, then plug the Cord into an outlet. To disconnect, turn the Rotisserie "OFF" then remove the Plug from outlet.
2. Most grill surfaces and Rotisserie parts are hot during and after cooking, so use reasonable care around your grill and wear protective mitts. Only maneuver the Rotisserie by its Handle.
3. To protect against electrical shock, do not immerse Electrical Cord, Plug or Motor in water or expose to rain. Protect electrical cord from burners, hot grill surfaces and grease.
4. Do not operate the Rotisserie if the cord or plug becomes damaged, or if the Rotisserie malfunctions or has been damaged in any manner.
5. Do not let children operate your grill or Rotisserie, and do not let children play nearby.
6. Unplug the Rotisserie motor from electrical outlet when not in use and before cleaning. Allow to cool before adding or removing parts. When the Rotisserie motor is not in use, store it indoors in a dry place.
7. The use of accessory attachments is not recommended by the manufacturer and may cause injuries. Do not use this Rotisserie for other than intended use.
8. When rotisserie cooking place a Cooking Pan under the food to be cooked. This will capture the drippings and keep your grill clean of excess grease which could cause a fire. Use caution when moving a Cooking Pan containing hot oils.
9. Never line the bottom of your grill bowl with aluminum foil, sand or any grease absorbent substance.
10. Should a grease fire occur, turn the burners and gas off and leave the grill lid **CLOSED** until the fire is out.
11. The rotisserie motor is set for 120V 50/60Hz AC current. A short power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use. If an extension cord is used the marked electrical rating should be at least as great as the electrical rating of the appliance and suitable for outdoor use with a 3-wire grounding type cord. The cord must be arranged so that it will be protected from burners, hot grill, grease and where it can not be pulled on by children or tripped over unintentionally.
12. This rotisserie is for use outdoors only.

Back Burner Lighting Instructions

Note: The location of the Back Burner makes it more susceptible to winds that will decrease the performance of your Rotisserie cooking. For this reason you should not operate the Back Burner during windy weather conditions.

1. Open the Grill Lid.
2. Set all Control Knobs to OFF and open the LP gas Tank Valve slowly until 1/4 to 1/2 open. For Natural Gas open Shutt Off Valve at source completely.
3. Push and turn the Back Burner Control Knob to ON position and immediately push the Control Knob for 3-4 seconds to light the Back Burner.
4. If the Burner does not light, turn the Control Knob to OFF, wait 5 minutes for gas to clear, then retry.
5. Once lit, the Back Burner will reach cooking temperature quickly. The orange/red glow will even out in about 5 minutes.
6. For best results, always Rotisserie cook with the Grill Lid down and the Back Burner Control Knob set on HIGH. **Do not use the main Burners when the Back Burner is in operation.**

 **WARNING**

Failure to open Grill Lid during the lighting procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

 **WARNING**

The Rotisserie Motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electric Code, ANSI/NFPA 70-1990. Keep the Rotisserie Motor electric cord away from the heated surface of the grill. Do not operate the Rotisserie with a damaged cord or plug, or if the Rotisserie malfunctions or has been damaged in any manner. Call the Grill Information Center for replacement. The power supply cord has a 3-prong grounded plug. For your personal safety do not remove the grounding prong. It must be plugged into a mating 3-prong grounding type receptacle, grounded in accordance with the National Electrical Codes and local codes and ordinances. If an extension cord is used it must be properly grounded and suitable for use with Outdoor Appliances. Keep the extension cord connection dry, off of the ground and out of the reach of children. When the Rotisserie Motor is not in use remove and store in a dry indoor area.

Cleaning and Maintenance

Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

As with all appliances, proper care and maintenance will keep your grill in top operating condition and prolong its life. By following these cleaning procedures on a timely basis, your grill will stay clean and work properly with minimum effort.

CAUTION:

Be sure your grill is OFF and cool before cleaning.

Cleaning The Cooking Grids

Before initial use and as needed, wash your Grids with a mild detergent and rinse with hot water. For stubborn food residue use a degreaser and fiber or brass cleaning brush.

Cleaning The Grease Tray

To reduce the chance of fire, the Grease Draining Tray should be inspected before each grill use. Remove grease (a plastic spatula works well) and wash Grease Tray with a mild soap and warm water solution.

Cleaning the Flame Tamers

To reduce the chance of flare-ups, Flame Tamers should be cleaned whenever food or grease drippings accumulate. Brush off Flame Tamers with a fiber type brush and turn over to allow the Burner heat to burn off any stubborn food residue. The Ceramic Flame Tamers work equally well on either side.

Annual Cleaning of The Grill Interior

Use a fiber or brass cleaning brush to clean the interior Grill Bowl, Cooking Grids, Flame Tamers and Grease Tray. Never use a wire brush or metal scraper on porcelain finished parts (around Back Burner) which can scratch or chip the porcelain finish and promote rusting.

1. Turn all Control Knobs 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 grill or disconnect the Quick Disconnect Hose from the gas source.
4. Remove and clean the Flame Tamers, Cooking Grids, and Grill Burners.

5. Cover each gas Valve Orifice with aluminum foil.
6. Brush the inside and bottom of the grill with a brass wire brush or fiber cleaning pad, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from Orifices and check each Orifice for obstruction.
8. Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16".
9. Replace the Burners and adjust the Gas Collector Box. The edge of the collector box should be overlapping the Burner Port.
10. Replace Flame Tamers and the Cooking Grids.
11. Reconnect the gas source and observe the Burner flame for correct operation.

Exterior Stainless Steel Surfaces:

Weathering and high heat can cause a stainless steel grill Lid to turn tan in color. This is not to be confused with rust and is not a product defect. Machine oils used in the manufacturing process of stainless steel as well as cooking oils and a dirty grill Lid can also encourage discoloration if the Lid is not cleaned prior to grill use.

1. Shut off gas supply at source and disconnect fuel line from Gas Valve Manifold. Protect fuel line fitting.
2. Use a Stainless Steel Cleaner and soft cloth to remove residual adhesive and oils from the inside and outside of your grill Lid. Never use abrasive cleaners or scrubbers. In addition to the initial cleaning, routine cleaning to remove dirt, grease and oils will help discourage Lid discoloration.

CAUTION:

1. Keep outdoor cooking gas appliance area clear and free combustible materials, gasoline and other flammable vapors and liquids
2. Not obstructing the flow of combustion and ventilation air.
3. Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.

Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8:00 am - 4:30 pm CST, Monday through Friday at: **1-800-770-9769**

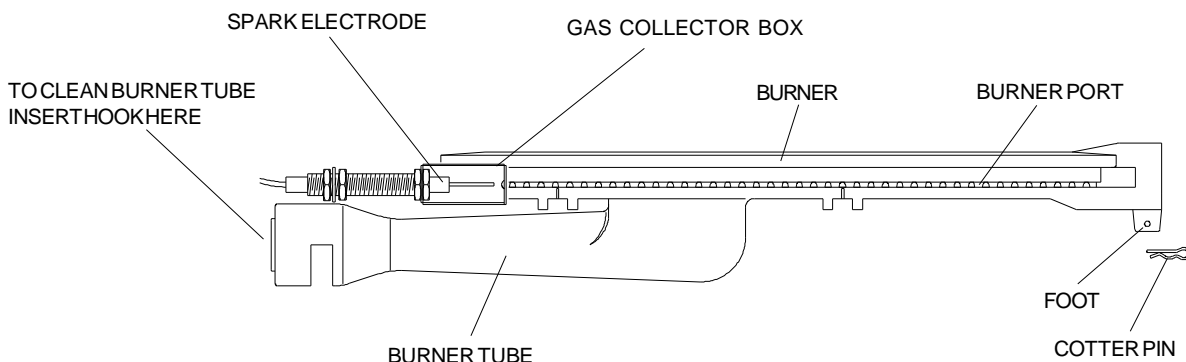
Cleaning The Burner Tubes and Burner Ports

To reduce the chance of "FLASH-BACK" the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a 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 grill.
4. Remove the Cooking Grids, Flame Tamers, and Grease Trays from your grill.
5. Remove the Cotter Pin from the rear underside of each Burner using a pair of long nose pliers.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to **Fig. 1** and perform one of these three cleaning methods:
 - Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the Burner Tube and inside the Burner several times to remove any debris.
 - Use a bottle brush with a flexible handle. Run the brush through the Burner Tube and inside the Burner several times, removing any debris.
 - 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



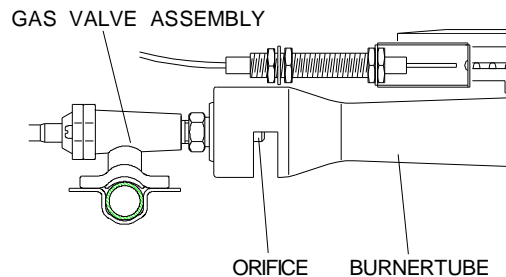
Regardless of which Burner cleaning procedure you use, we recommend you also complete the following steps to help prolong Burner life.

1. Use a brass wire brush to clean the entire outer surface of each Burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to insure that the gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.

⚠ WARNING

The location of the Burner Tube with respect to the Orifice is vital for safe operation. Check to ensure the Orifice is inside of the Burner Tube before using your gas grill. See **Figure 2**. If the Burner Tube does not fit over the Valve Orifice, lighting the Burner may cause explosion and/or fire.

Figure 2.



Frequently Asked Questions

Question: Can I convert my grill from LPG to NG?

Answer: No, your gas grill is manufactured to exact specifications and is certified for Liquid Propane (LPG) or Natural Gas (NG) use only. For your safety, conversion kits are not available. Any attempt to convert your grill will void your warranty.

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

Answer: The model and serial numbers are listed on a Silver Label placed on the back of your grill.

Question: What causes grill parts to rust and what affect does it have on the grill materials.

Answer: Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect short term performance of your grill. Stainless steel grill parts will not rust. However, weathering and extreme heat can cause a stainless steel Lid to turn tan color. This is discoloration and is not considered a manufacturing defect.

Question: My grill does not light properly. Why?

Answer: Always light the Burner farthest from the fuel source first. This draws gas across the Manifold helping prevent air pockets which obstruct gas flow. Also check these causes:

- Check LP gas supply. An empty LP gas tank weighs about 20 pounds. A full tank weighs about 40 pounds.
- Check to insure all gas connections are secure.
- The Ignition AA battery may need replacing.
- Electric wires may be loose. Remove the battery, inspect the Ignitor Junction Box found behind the Control Panel and connect any loose wires.
- Spark Electrode Tips may need repositioning. Refer to the "Electrode Check" Procedures found on page 12.
- Check that the end of each Burner Tube is properly located over each Gas Valve Orifice.
- There may be an obstruction in the gas line. To correct this, remove LP gas Hose and Regulator or Natural Gas fuel line from your 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 your grill.
- If an obstruction is suspected in the Orifice or Gas Valves, call the Grill Information Center, at 1-800-770-9769.

Question: Sometimes I hear a humming sound coming from my Regulator. What causes this?

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. If the humming sound is loud and excessive you need to purge air from the gas line or reset the Regulator excess gas flow device as described above.

Question: My grill has a low flame and sometimes will not light. Why?

Answer: You need to purge air from the gas line or reset the Regulator excess gas flow device. Opening the tank valve all the way or too quickly triggers the Regulators safety device to shut down gas flow which prevents excessive gas flow to your grill. Lighting the Burner farthest from the fuel source every time will help eliminate air pockets in the Manifold. Perform this procedure every time a new LP tank is connected to grill:

- Turn all Control Knobs to the OFF position.
- Turn off the LP gas 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. Turn the tank valve on slowly until 1/4 to 1/2 open.
- Light the Burner farthest from fuel source by turning its Control Knob to HIGH then push the Electronic Ignition 3-4 seconds to light.

Question: How and when do I clean the interior cooking components of my grill?

Stainless Steel Cooking Grids: Before initial use and as needed, wash Grids with a mild detergent and rinse with hot water. For stubborn food residue use a degreaser and fiber or brass cleaning brush.

Flame Tamers: To reduce the chance of flare-ups, Flame Tamers should be cleaned whenever food or grease drippings accumulate. Brush off Flame Tamers with a fiber type brush and turn over to allow the burner heat to burn off any stubborn food residue. The Ceramic Flame Tamers work equally well on either side.

Grease Tray:

To reduce the chance of fire, the Grease Tray should be inspected before each grill use. Remove grease (a plastic spatula works well) and wash Grease Tray with a mild soap and warm water solution.

Question: What causes stainless steel to discolor?

Answer: Weathering and high heat can cause a stainless steel grill Lid to turn tan in color. This is not to be confused with rust and is not a product defect. Machine oils used in the manufacturing process of stainless steel, cooking oils and a dirty grill Lid can also encourage discoloration if the Lid is not cleaned prior to grill use. Routine cleaning to remove dirt, grease and oils will help discourage Lid discoloration. In addition, chlorine and other pool/spa chemical can cause corrosion of stainless steel. For this reason, do not store your gas grill near a pool, spa or in ashed or garage with pool chemicals. Stainless Steel is prized for its rust-free qualities but is not impervious to corrosion. Corrosion due to pool/spa chemicals is not considered a manufacturing defect.

Question: Why doesn't the Fuel Gauge Display show the tank level after "**CHECK**" button pressing?

Answer: Take out the tank from Tank Drawer and follow the Calibration Procedure in page 13. After calibration, put the tank back onto Tank Drawer and press the "**CHECK**" button for tank level measurement.

Another reason might be that 20 seconds have not elapsed from the first time that you pressed "Check" and therefore your second pressing of "Check" has manually turned the fuel gauge to "off". Simply repress "Check" to manually turn the fuel gauge to "on".

Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8:00 am - 4:30 pm CST, Monday through Friday at: **1-800-770-9769**

Cooking Instructions

WARNING

Your grill will get very hot. Always wear a flame retardant BBQ Mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, Lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use. **Failure to comply with these instructions may result in serious bodily injury.**

Burn-Off

Before cooking on your gas grill for the first time, you will want to "burn off" the grill to eliminate any odor or foreign matter. Just ignite the burners, lower the Lid, and operate grill on the HIGH setting for three to five minutes.

CAUTION:

Operating your grill on the HIGH setting for longer than five minutes may damage certain parts of your grill. **Do not leave your grill unattended.**

Preheating

To preheat, light your grill on HIGH, lower the Lid and follow this timetable:

- For high temperature cooking, preheat grill 3 to 5 minutes.
- For low temperature cooking, preheat grill 3 minutes.
- To slow cook, preheating is not necessary.

Cooking Temperatures

High setting: Only use this setting for fast warm-up, searing steaks or chops and for burning food residue off the grill after cooking is complete. **Never** use the HIGH setting for extended cooking.

Medium to Low Settings: Most recipes specify medium to low settings, including all smoking, rotisserie cooking and for cooking lean cuts such as fish.

NOTE: Temperature settings will vary with the temperature and the amount of wind outside your home.

Direct Cooking

The direct cooking method can be used with the supplied Cooking Grids and food placed directly over the lit grill Burners. **Direct Cooking requires the Grill Lid to be open.** This method is ideal for many recipes including deep frying, searing and whenever you want meat, poultry or fish to have an open-flame barbecued taste.

Indirect Cooking

The indirect cooking method can also be used with the supplied Cooking Grids. To cook **indirectly**, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side. Or place your food on the Secondary Cooking Rack mounted inside your grill bowl and light the 2 outer grill Burners. Either way, **indirect cooking must be done with the Lid down.**

Seasoning Cooking Grids

Before and after each cookout, apply a thin layer of cooking oil, spray or vegetable shortening to each Cooking Grid. Be sure to coat the entire surface including edges and any areas with chipped porcelain. Insert the Cooking Grids into your warm grill for 2 to 3 minutes.

Flare-Ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably, distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. Nevertheless, uncontrolled flaring can result in a ruined meal.

WARNING

Do not line the bottom of the grill housing with aluminum foil, sand or any substance that will restrict the flow of grease into the Grease Draining Tray and Receptacle.

Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death, or property damage.

FOR YOUR SAFETY

Before the first use and at the beginning of each season:

1. Read all safety, lighting and operating instructions.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions.
3. Perform gas leak check.

Before each use of your grill:

1. Pull out the Grease Tray and remove all grease and food debris to prevent grease fire hazard.
2. Be sure the grill is positioned **outdoors** at least 24 inches from the back and side of any combustible surface.

Guide to Grilling Meat and Poultry with the Direct Cooking Method

Grilling Steak and Ribs

Turn the grill Burners on high, close the Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to medium and cook meat until done. Grilling times will vary according to meat thickness.

Grilling Hamburger and Sausages

Turn the grill Burners on high, close Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to medium and cook the meat until done. Grilling times will vary according to meat thickness.

Grilling Poultry

Turn the grill Burners on high, close Lid and preheat your grill 2 to 3 minutes. Then raise the lid, reduce heat to medium and cook poultry directly over lit burners until done. Poultry skin is fatty so you should expect some flare-ups when using this direct method.

To minimize flare-ups, try grilling poultry using the indirect method. Place the poultry on one side of the grill with the opposing Burners on medium heat, and lower the grill Lid. Grilling times will vary based on the size of your poultry.

Grilling Pork

Turn Burners on high and preheat your grill 3 to 5 minutes with the Lid down. Raise Lid, place pork on Cooking Grid and cook until seared. Reduce heat to medium and cook until done. Grilling times will vary according to meat thickness.

Cut of Meat

T-bone steak
Sirloin steak
Beef spare ribs
Porter house steak
New York strip steak

Hamburgers
Sausages

Chicken breast
(cook with bone down)
Chicken wings
Drumsticks

Whole bird
(cook with breast up)

Chops
Loins
Cutlets

Approximate Cooking Times

Rare: 4-8 minutes
Medium: 10-14 minutes
Well done: 15-20 minutes

Rare: 4-6 minutes
Medium: 8-10 minutes
Well done: 10-15 minutes

Direct method:
approximately 15 minutes

Indirect method:
up to 30 minutes

Indirect method:
approximately 1 hour

Medium: 10-14 minutes
Well done: 15-20 minutes

Guide to Grilling Fish and Seafood with the Direct Cooking Method

Whole Fish and Whole Fillets

Preheat your grill on HIGH for 2-3 minutes with the Lid down. Raise Lid and turn Burners to medium heat. Place fish (skin down) on grill and cook over direct heat until done. Use cooking time as a guide or until fish is opaque but still moist.

Cut of Meat

Whole fish
Whole fish fillets

Approximate Cooking Times

10 - 12 minutes per pound or until fish is opaque

Smaller Fish Fillets and Cubes

Follow the directions from above, using approximate cooking times shown at right. Place a small piece of aluminum foil on the Cooking Grids if the fish pieces are small enough to drop between the Cooking Grids.

Fish fillets
Boneless cubes

4 - 5 minutes each side or until fish is opaque

Guide to Grilling Vegetables and Fruit

Prepare your fruit or vegetables and brush with butter or basting sauce if desired. To cook **indirectly**, the food should be placed on the left or right side of your grill with the burner lit on the opposite side and the grill lid down. Or center your food on the Secondary Cooking rack and light the outer grill Burners. Either way, **indirect cooking must be done with the lid down.**

In some instances, you may want to grill vegetables and fruit **directly** over the heat, using the supplied Cooking Grids or an optional griddle. Foods that work best with direct heat are relatively soft and require a short cooking time; mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis. Remember the **grill Lid must remain up when cooking directly.** For very firm vegetables particularly potatoes and yams, we recommend that you partially boil until almost cooked, before placing them on the grill.

Cooking times using the **indirect method** with the hood down will be similar to those for your kitchen oven. However, there are many factors such as outside temperature, wind conditions and location of grill that affect your grill performance so we suggest you watch the grill thermometer and adjust the heat accordingly.

Cooking times for foods prepared with the **direct method** will be much shorter mainly because of the direct heat source and softness of the food. Timing will be comparable to normal pan frying or grilling.

Guide to Slow Roasting and Baking Techniques

An Important Note About Heat Settings

The suggested heat settings shown are approximate. There are many factors such as outside temperature, wind conditions and grill location that affect your grill performance. We offer these cooking times as a convenience, but suggest you watch the grill thermometer and adjust the heat accordingly.

Preparing to Roast

Roasting uses the **indirect cooking** method. Therefore, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side. Place your meat inside an optional roasting rack and cooking pan that allows you to collect juices for making gravy. You can also use the supplied Cooking Grid with an aluminum drip pan underneath. Either way, indirect cooking requires the lid of your grill to be closed.

Preheating your grill is not required for slow cooking methods such as roasting. If you do choose to preheat your grill before roasting, turn the Burners on high and close lid for approximately 2-3 minutes.

Food preparation

Trim meat of excess fat. Truss meat and poultry with cooking string to retain shape if desired. Bacon strips can be used to cover the outside surface of lean meat and poultry to help prevent it from drying out. Another method for keeping food moist during roasting is to put water in a cooking pan, then cover with foil. The foil should be removed for the first or the last part of the cooking time to ensure proper browning.

Tips for roasting

Except when roasting with water in the roasting pan, the juices that collect in the pan can be used as the base for a tasty sauce or gravy. Place a cooking pan directly over the heat, add extra butter if needed, then add several spoonfuls of flour to thicken sauce. Finally, add sufficient chicken or beef stock to obtain the desired consistency.

Once the meat is cooked, remove it from your grill and cover with a piece of foil. Allow it to stand for 10-15 minutes which allows the juices to settle. This will make carving easier and ensure a tender juicy roast.

Type of Food	How Cooked	Approximate Cooking Times
Beef	Rare Medium Well done	18 minutes per pound 23 minutes per pound 27 minutes per pound
Lamb	Medium Well done	18 minutes per pound 23 minutes per pound
Veal		27 minutes per pound
Pork		30-33 minutes per pound
Chicken		20-25 minutes per pound
Duck		25 minutes per pound
Fish		10 minutes per pound
Turkey, under 16 pounds		20-25 per pound + 30 minutes
Turkey, over 16 pounds		18-23 per pound + 15 minutes

BAKING TECHNIQUES

From casseroles and cornbread to delicious deserts like fondue fruit skewers or crumb cake, baking on the grill is as easy as baking in the kitchen.

Preparing to Bake

To bake in your new grill you'll need a baking dish or cast-iron cooking pan, and a pair of flame retardant BBQ Mitts. If the cooking pan is cast-iron be sure to season the pan before use.

Preheat your grill 3-5 minutes, then lower heat to achieve the baking temperature desired. Baking uses the

indirect cooking method. Therefore, your cooking pan should be placed on the left or right side of your grill with the burner lit on the opposite side.

Tips for Baking

Prepare your favorite recipe as you would in the kitchen. Foods cooked in the grill for long periods of time should always be covered in aluminum foil to retain moisture. You will need to stir the food several times as it bakes, and add additional liquid if required.

Watch the temperature, and adjust to cook according to your recipe directions.

Oven Temperature

Slow	300° - 340° F
Moderate	355° - 390° F
High	410° - 480° F

Recommended Grill Setting

Both outside Burners on low
One outside Burner on high and the other outside burner on low
Both outside Burners on high

Guide to Rotisserie Cooking with The Back Burner

Rotisserie Cooking

Rotisserie cooking produces foods that are moist, flavorful and attractive. The optional rotisserie system is most commonly used for cooking meat or poultry and is designed to cook food from the back burner using infrared heat. The location of the burner allows the placement of a cooking pan beneath the food to collect juices for basting and gravy. To flavor the contents of the cooking pan you may add herbs, onions, or other spices of your choice. The back burner is an infrared type, which provides intense searing radiant heat. The intense heat sears in the natural juices and nutrients found in quality cuts of meat.

The cooking times on a rotisserie will be approximately the same as for oven cooking.

Balancing the Food

In rotisserie cooking, balancing the food is of utmost importance. The rotisserie must turn evenly or the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie spit loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it is still stable, give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to your grill.

Food Preparation

When preparing poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird may be stuffed prior to this. Pull the neck skin down and, using a small skewer, fix it to the back of the bird. Push the rotisserie spit through lengthwise, catching the bird in the fork of the wishbone. Center the bird and tighten with the holding forks. It may also be necessary to wrap the food with butcher string (never use plastic or nylon string) to secure any loose portions. Test the balance as described before.

A rolled piece of meat requires the rotisserie skewer to be inserted through the center of the length of meat, then secured and balanced.

For meats that contain bones, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.

Tips for Using The Back Burner

For back burner lighting instructions refer to page 13 of this Owner's Manual.

The location of the back burner makes it more susceptible to winds that will decrease the performance of your rotisserie cooking. For this reason you should not operate the back burner during windy weather conditions.

For best results, always rotisserie cook with the grill lid down and the Back Burner control knob set to HIGH. Do not use the main grill burners when the Back Burner is in operation.

Guide to Using The Smoker Drawer

Preparing to Smoke

Smoking gives food a distinctive, delicious flavor. You will find a variety of wood chips or pellets available for use in smoking grilled foods. Pre-soaking of wood chips may be required so read and follow the manufacturer's instructions for preparation of smoking chips prior to filling the smoker drawer.

Using The Smoker Drawer

Start your grill and allow it to reach the desired cooking temperature for the food you are grilling. Wear a flame retardant BBQ Mitt and pull the smoker drawer out of the grill and fill with your prepared smoking chips. Dried herbs and spices may also be added to produce different flavors. Return the smoker drawer to the grill, light the Smoker Drawer Burner following the instructions on Page 15, the heat will produce smoke and season the food.

Tips for Smoking

You can reduce the strength of the smoke flavor by only smoking for half or three quarters of the cooking

time. The heat required for smoking is normally low to medium.

Foods naturally high in oils lend themselves well to smoking, while drier foods benefit from a marinade. You can also rub the food with herbs, spices or flavored oils. Many foods can be smoked to produce stunning results with very little effort. Here are a few suggestions:

- **Tuna steaks**, marinated in Asian flavors of sesame oil, soy sauce and sherry.
- **Pork fillets**, rubbed with ginger, orange rind and brushed with maple syrup.
- **Mussels**, brushed with lemon rind and chili oil.
- **Lamb cutlets**, marinated in virgin olive oil, lemon, oregano and black pepper. The same marinade can be used for a whole leg or rack of lamb.
- **Chicken**, boneless chicken pieces especially sliced breasts
- **Fish**, sliced fillets of firm fish, assorted seafood such as prawns, scallops and calamari
- **Pork**, sliced fillets, diced or minced pork, sliced leg steak, sliced chops
- **Beef**, sliced fillet, rib-eye, round, rump, sirloin
- **Lamb**, sliced fillet, round, loin

Guide to Stir-Frying and Deep-Frying

STIR-FRYING TECHNIQUES

This method of cooking is popular around the world and can be easily accomplished outdoors on your Kenmore gas grill. It's a quick and healthful way of preparing a complete meal using meat, poultry or seafood in infinite combinations with other interesting ingredients like vegetables, rice or noodles.

Preparing to Stir-fry

Although it is possible to stir fry in other dishes, a wok is your best tool. Its high sides enable the cook to stir food without spillage. Its construction allows you to cook quickly at high temperatures, with instant control of heat which is essential for successful stir frying.

Food preparation

Slice meat and poultry into long thin strips and cube fish fillets. Remove all fat from meat and poultry and cut large vegetables into even slices or cubes.

Marinate foods for extra flavor and tenderness. Marinating times will vary for red meat, fish and or various cuts. Less tender cuts of meat should be marinated longer. Remember to always chill marinating food in the refrigerator prior to cooking.

Stir-fry meats, poultry or fish first. Next, add hard vegetables like carrots. Then continue with softer vegetables like snowpeas and peppers. To ensure even cooking, continually stir and toss the food in the wok using a wooden spoon or spatula.

Tips for Stir-frying

Place a wok on a Cooking Grid or Side Burner directly over a HIGH heat. Add only a small amount of food at a time to ensure fast cooking and also to allow the wok to reheat between ingredients.

DEEP-FRYING TECHNIQUES

A wide variety of foods can be deep-fried outdoors on your grill, from potatoes, to seafood and chicken. Deep-frying uses a large portion of oil, preferably saturated. The outdoor location is ideal for deep-frying as smoke, grease and smells disperse in the open air instead of collecting on the ceiling of your kitchen.

Preparing to Deep-fry

Deep-fry on your grill using a cooking pan or wok, over direct heat.

Fill a cooking pan no more than half full of vegetable or corn oil. Start with LOW heat, then raise the heat gradually. Check the temperature of the oil carefully with a frying thermometer or test with a cube of bread. The cube of bread should brown in about 30 seconds for most cooking needs. A temperature between 350 and 400 degrees is optimal for preparing the majority of deep-fried foods.

Food Preparation

Foods being deep-fried taste better when coated with either batter or breadcrumbs to add flavor and prevent moisture from escaping.

Tips for Deep-frying

Wear a flame retardant BBQ Mitt and slowly lower foods into the hot oil using a wire scoop or stainless steel tongs. Add only a small quantity of food to the oil, allow it to cook, then repeat with another small quantity. This ensures the oil doesn't drop in temperature. Once the food is cooked, remove it carefully and drain onto a paper towel. Turn the heat off as soon as you have finished deep-frying and allow your pan to cool. When the oil is cool, remove all remnants of fried foods by straining it through a fine metal sieve, and store it in a clean bottle for future use.

Guide to Using the Cooking Rack

Vegetables are generally easy to cook on the grill. The Cooking Rack makes it convenient because you can still use the main cooking area while the vegetables are suspended above the grids.

Pre-cook hard vegetables by briefly boiling or microwaving them before cooking on the grill. Wrap vegetables in a double thickness of foil to protect them while cooking on the grill. Then, remove the foil if desired, 10-15 minutes before the end of cooking, brush vegetables with butter or oil and finish cooking.

The Cooking Rack can be used for purposes other than just the obvious. Consider using the rack for warming French bread, garlic bread, croissants or even bagels.

A small whole fish wrapped in foil also cooks well on the Cooking Rack. Parcels of seafood such as scallops, prawns and sliced fish fillets prepared in a sauce and portioned into small foil wraps cook well this way, too.

LIMITED WARRANTY

Grand Hall Enterprise Co., Ltd. warrants to the original owner of each Bakers & Chefs and Members Mark Gas Grill that it is free from defects in workmanship and materials under conditions of normal residential use. Grand Hall Enterprise Co., Ltd. will replace warranty parts according to the list on page 2 of this manual. There will be a charge for shipping and handling.

The extent of any liability of Grand Hall Enterprise Co., Ltd. under this limited warranty is limited to replacement. The limited warranty period is not extended by such replacement. Grand Hall Enterprise Co., Ltd. is not liable for any labor or other costs related to the removal and/or installation of any Warranty Part, installation of replacement parts, product assembly, and/or delivery costs.

Grand Hall Enterprise Co., Ltd. requires reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice and return the Grand Hall Enterprise Co., Ltd. Product Warranty Registration Card immediately.

This limited warranty does not apply to any damage due to transportation, installation, purchaser servicing, accident, abuse, fire, alteration of the product in any way, act of God, or failure to read and/or abide by any product warnings, or any parts or labor used to replace any part or parts covered under this limited warranty.

This limited Warranty is in lieu of any other express or implied Warranty that may apply to this product. This disclaimer of implied warranties may not apply to you because some states do not allow disclaimer of implied Warranties.

If you live in a state that does not allow disclaimer of

implied Warranties, your state may allow a partial limitation of implied Warranties to limit the duration of such Warranties to the duration of an express Warranty. In such states the duration of the implied Warranties is hereby expressly limited to the duration of this Limited Warranty.

In no event, whether as a result of breach of Warranty or Contract, negligence, strict liability, or misrepresentation, will Grand Hall Enterprise Co., Ltd. be liable for any incidental and/or consequential damages. Grand Hall Enterprise Co., Ltd.'s liability is limited to the purchase price of the covered grill. This exclusion of liability is not allowed in some states. Therefore, this exclusion may not apply to you.

Grand Hall Enterprise Co., Ltd. does not assume, or authorize any other person to assume for Grand Hall Enterprise Co., Ltd. any liability from the sale of this product beyond that expressly set forth in this Limited Warranty.

This Limited Warranty gives you specific rights. The laws of your state may give you additional rights.

For Warranty Service, please call our Grill Information Center at 1-800-770-9769, Monday through Friday, 8:00 AM TO 4:30 PM CST.

Grand Hall Enterprise Co., Ltd.
9th Fl., No.298, Rueiguang Rd., Neihu,
Taipei, Taiwan (114)