STOP! TO PREVENT DAMAGING YOUR GRILL, READ THIS MANUAL FIRST FOR IMPORTANT UNPACKING AND ASSEMBLY INSTRUCTIONS!

Hamilton Beach.





Type OG02 Gas Grill

Assembly and Operation Manual Consumer Affairs: 1-800-851-8900

FOR OUTDOOR USE ONLY

Hamilton Beach Brands, Inc. Glen Allen, Virginia 23060

TABLE OF CONTENTS

BEF	ORE YOU BEGIN	
	Message to Our Users	3 4
ASS	EMBLY	
	Before the Assembly	
POS	ST-ASSEMBLY	
	Gas Connection	. 23
	Leak Testing	
	Final Installation Checklist	
	Grill Lighting Instructions	
	Operating Instruction	
	Safety Tips	
	Care and Maintenance	
	Troubleshooting	
	Food Safety	
	Grill Storage	. 34

ADANGER

- If you smell gas:
 - 1. Shut off gas to the grill.
 - 2. Extinguish any open flames immediately.
 - 3. Open the grill lid.
 - 4. If the odor persists, keep away from the grill and call your gas supplier or your fire department immediately.

AWARNING

- Do not store or use gasoline or other flammable items in the vicinity of this grill or any other appliance.
- Any LP tank that is not connected for use should not be stored in the vicinity of this grill or any other appliance.

BEFORE YOU BEGIN

MESSAGE TO OUR USERS

Thank you for your purchase of our Gas Grill. We sincerely wish you will enjoy using our fine products.

- Please read this manual in its entirety before using the grill.
- Please contact Consumer Affairs if you have any questions.
- Please read this manual carefully. Failure to follow the provided instructions can result in serious bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves.

IMPORTANT: This 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 manual with the customer after delivery and/or installation.

NOTE TO CONSUMER: Leave this manual in a convenient place for future reference.

SAFETY SYMBOLS



The symbols listed here are being used throughout this manual. Please pay special attention to them. The meaning of each of the symbols is listed here:

ADANGER

This symbol indicates an imminently hazardous situation which will result in death or serious bodily injury if instructions are not followed.

AWARNING

This symbol indicates serious bodily injury may result if the instructions are not followed.

ACAUTION

This symbol indicates a hazardous situation which may result in minor or moderate bodily injury if the instructions are not properly followed.

BEFORE YOU BEGIN

AWARNING

CALIFORNIA PROPOSITION 65

- 1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
- 2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

INSTALLATION/SAFETY PRECAUTIONS

AWARNING

READ THIS SECTION FIRST BEFORE INSTALLING THE GRILL

- This grill is designed to use LP gas only. The regulator supplied by Hamilton Beach must be used.
- The installation of this appliance 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/CSA B149.1, Natural Gas and Propane Installation Code, or CAN/CSA B149.2, Propane Storage and Handling Code.
- The LP gas supply tank is to be constructed and marked in accordance with the specifications for LP gas tanks of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Tanks, Spheres and Tubes for the Transportation of Dangerous Goods.
- If an external electrical source is utilized, the outdoor cooking gas appliance, when
 installed, must be electrically grounded in accordance with local codes or, in the absence
 of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian
 Electrical Code, CSA C22.1. Keep the power cord of the motor away from the hot
 surfaces of the grill while in use. Remove and store the motor in a dry place when not
 in use.
- This grill is safety-certified for use in the United States and Canada only. Never modify to use in other places. Modification may cause serious bodily injury or property damage. Hamilton Beach is not responsible for any modifications, and all warranties will be void.

TOTAL GAS CONSUMPTION:

Total gas consumption (per hour) of OG02 grill with all burners on HI:

Main burners 40,000 Btu/hr

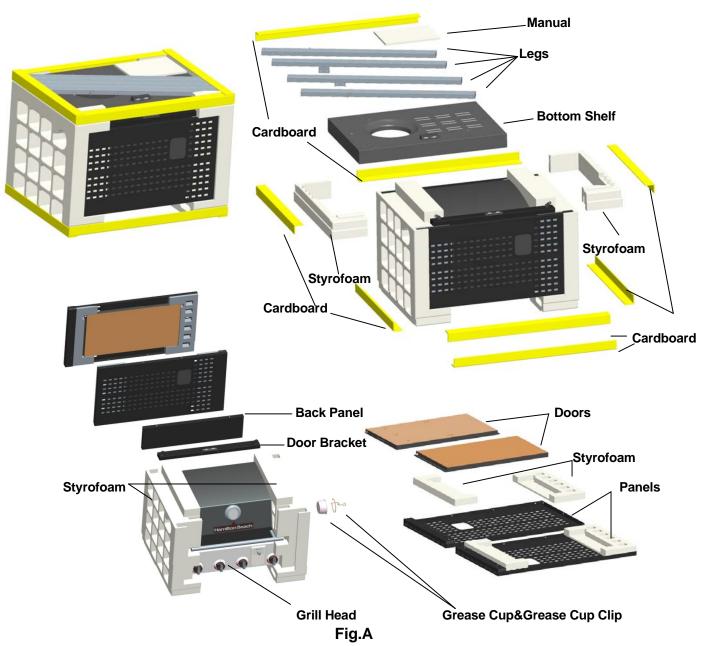
Side burner 13,000 Btu/hr

Total 53,000 Btu/hr

BEFORE THE ASSEMBLY

READ AND FOLLOW THE INSTRUCTIONS BELOW TO CORRECTLY UNPACK GRILL PARTS FROM SHIPPING BOX.

Step 1: Open shipping box by slicing down its edges with a box cutter. Take out the four legs and bottom shelf. Next remove the door bracket, grease cup and grease cup clip. Take two doors and two side panels out of protective styrofoam as shown in Fig.A, but leave grill head in styrofoam until Step 2. Remove all parts from plastic bags.



BEFORE THE ASSEMBLY

Step 2: With the aid of assistant, turn grill head over on its side as shown in Fig. B below, and remove the top styrofoam piece. Lay the styrofoam piece flat on the floor. With the aid of an assistant, lift the grill head out of the bottom styrofoam piece. Place the grill upright on the other styrofoam piece as shown in Fig. C.

NOTICE: DO NOT place the grill head directly on the floor or the grease tray could become bent.

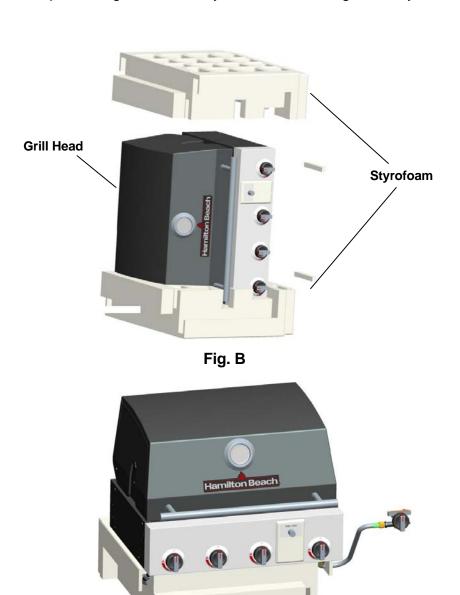


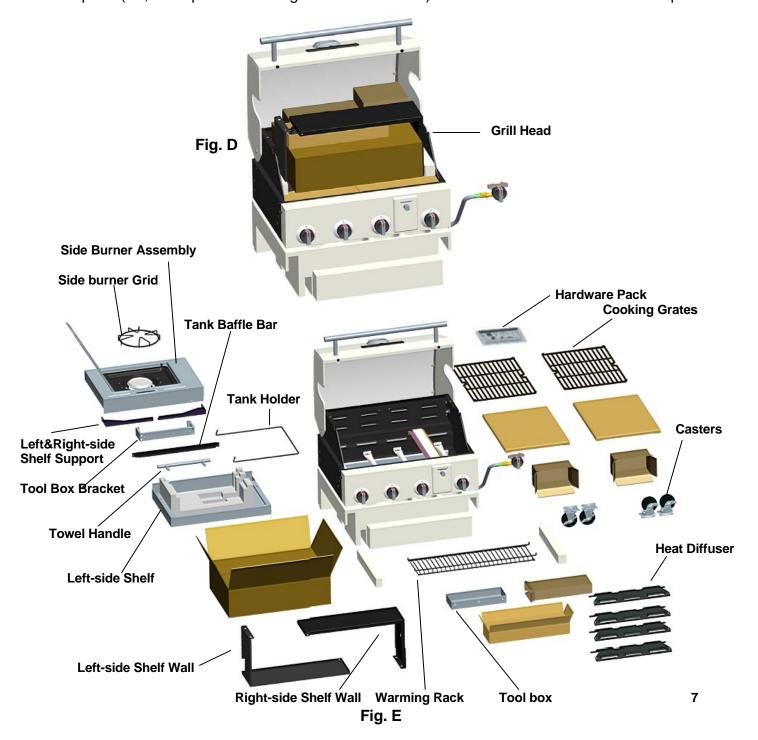
Fig. C

BEFORE THE ASSEMBLY

Step 3: Open grill lid as shown in Fig. D. and take out the small boxes packed within the grill head.

Remove all packing materials and remove all remove all parts from boxes as shown in Fig. E.

NOTICE: If there is any resistance during the process of opening the lid, it is mostly likely due to the styrofoam shown in Figure D. While using one hand to open the lid, use the other hand to hold the styrofoam in place (i.e., to keep it from wanting to move with the lid). This should make the lid easier to open.



BEFORE THE ASSEMBLY

PLEASE READ AND FOLLOW THESE INSTRUCTIONS CAREFULLY STEP BY STEP

Tools Required:

- #2 Phillips screwdriver & needlenose pliers (not provided)
- The following hardware is provided in the blister pack:













M6 x 13 Screw (S.S. 2 pcs)



M6 Compression Washer (4 pcs)











M5 x 10 Screw (44 pcs)

M5 x 15 Screw (4 pcs)

₡ 1.3x26 Cotter Pin(2 pcs)









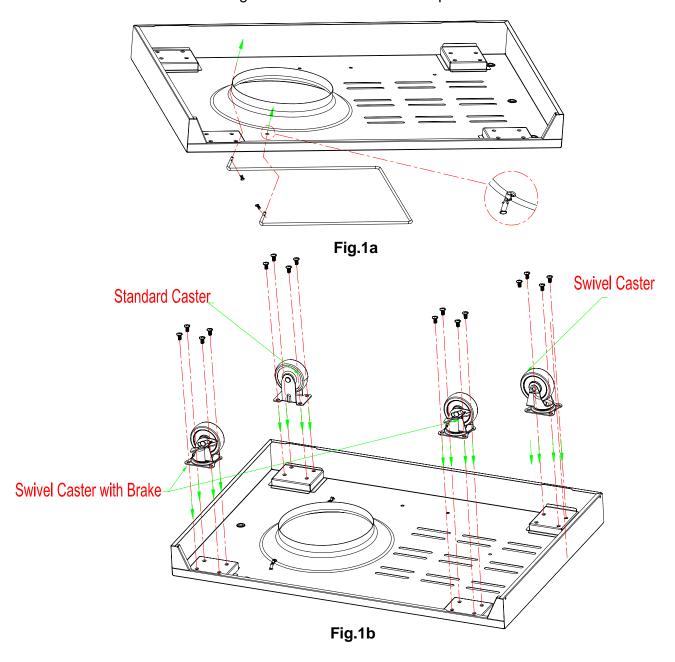
M4 x 12 Screw (3 pcs)

M4 x 10 Screw (6 pcs)

ASSEMBLY STEPS

STEP 1: Bottom Shelf

- 1. Attach the tank holder to the bottom shelf with two (2) cotter pins as shown in Fig.1a.
- 2. Attach the casters to the bottom shelf with sixteen (16) M6 x 13 screws as shown in Fig.1b.
- 3. **NOTE**: Use care when installing each caster into the correct position.



ASSEMBLY STEPS

STEP 2: Left Panel

- 1. To attach left panel, align left leg holes with holes on left panel (marked "L") as shown in Fig.2.
- 2. Attach left-front leg (marked "Left Front") and left-back leg (marked "Left Back") to left panel with eight (8) M5 x 10 screws as shown in Fig.2.

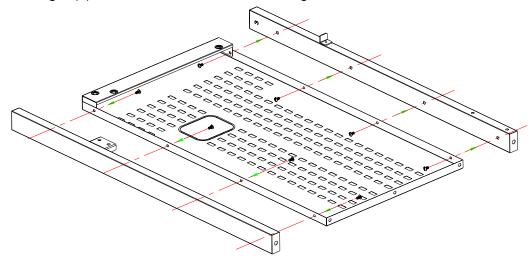


Fig.2

STEP 3: Right Panel

- 1. To attach right panel, align right leg holes with holes on right panel (marked "R") as shown in Fig.3.
- 2. Attach right-front leg (marked "Right Front") and right-back leg (marked "Right Back") to right panel with eight (8) M5 x 10 screws as shown in Fig.3.

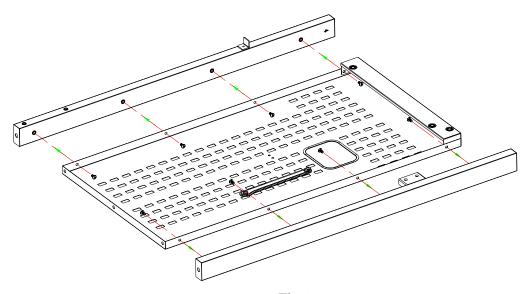


Fig.3

ASSEMBLY STEPS

STEP 4: Side Panel

- 1. Align side panel leg holes with holes on each side of the bottom shelf as shown in Fig.4.
- 2. Attach left and right panels to the sides of the bottom shelf with six (6) M6 x 13 screws as shown in Fig.4.

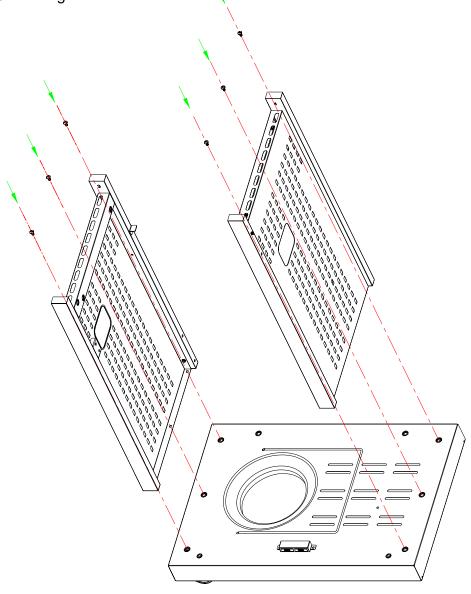
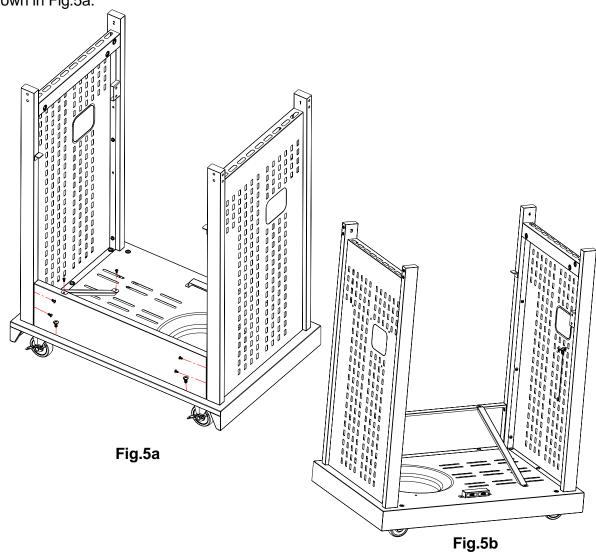


Fig.4

ASSEMBLY STEPS

STEP 5: Back Panel

- 1. Attach back panel to the bottom shelf with two (2) M6 x 13 screws as shown in Fig.5a.
- 2. Attach back panel to the left- and right-side panels with four (4) M5 x 10 screws as shown in Fig.5a.
- 3. Attach tank baffle bar to the back panel and bottom shelf with two (2) M4 \times 10 screws as shown in Fig.5a.



ASSEMBLY STEPS

STEP 6: Door Bracket

1. Align door bracket holes with holes on front legs. Attach bracket to the front legs with four (4) M5 x 15 screws as shown in Fig.6.

NOTE: Attach the bracket so that the magnets are at the bottom.

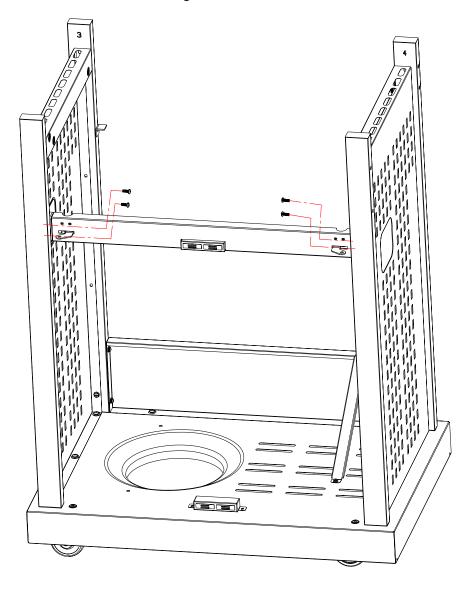


Fig.6

ASSEMBLY STEPS

STEP 7: Grill Head to Cart

NOTE: This step requires two people to lift and position grill head onto cart.

- 1. Remove the tie wraps securing regulator hose to underside of grill head. Pull hose and igniter wire out to side of grill head.
- 2. Carefully lower the grill head onto the cart. Open lid and attach head to cart with four (4) M6 x 13 screws and four (4) M6 compression washers as shown in Fig.7a.

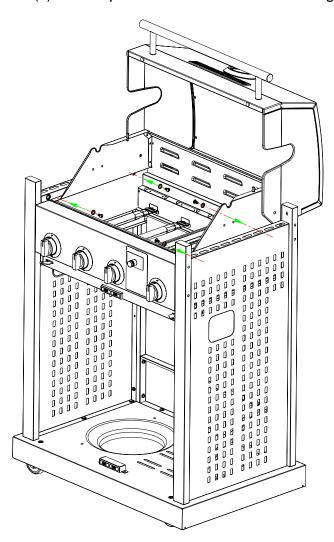
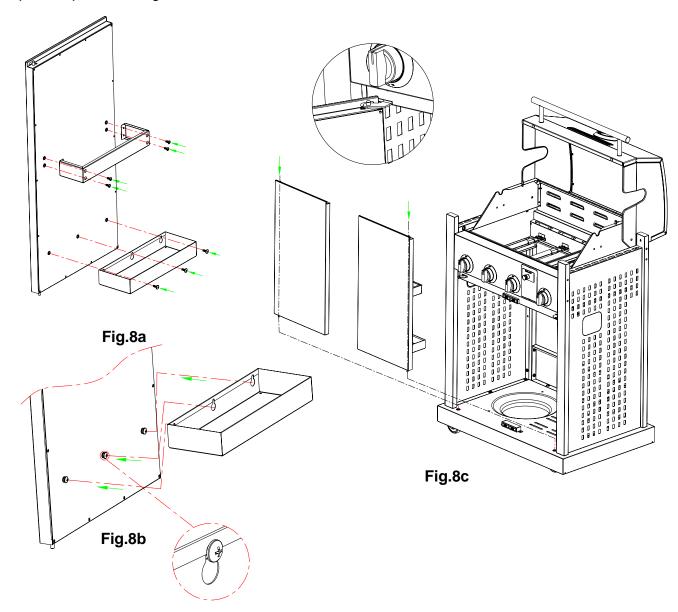


Fig.7

ASSEMBLY STEPS

STEP 8: Doors

- 1. Attach toolbox bracket to back of right door with four (4) M4 x 10 screws as shown in Fig.8a, then attach three (3) M4 x 12 screws to back of right door without fully inserting the screws and hang the toolbox onto the screws as shown in Fig.8b.
- 2. Insert the lower left door pin into the hole on the bottom shelf. Push down the upper door pin, aligning it beneath the hole in door pin bracket, and release pin so that it inserts into the hole as shown in Fig.8c.
- 3. Repeat step 2 for the right door.



ASSEMBLY STEPS

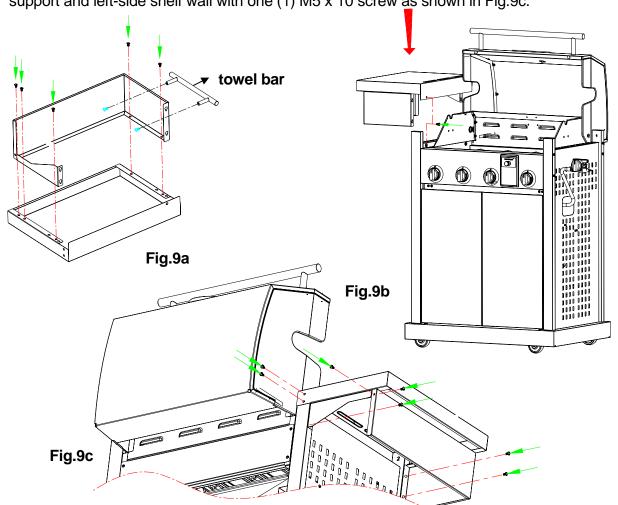
STEP 9: Left-Side Shelf

1. Attach left side shelf support and left side shelf wall to the left side shelf with five (5) M5 x 10 screws from up to down as shown in Fig.9a.

Remove two (2) M6 x 13 Screws pre-assembled to towel bar ends, and use them to attach towel bar to left side shelf wall. (NOTE: This step is Only used in 84244R.)

- 2. Hang shelf onto left front and left back legs as shown in Fig.9b.
- 3. Attach shelf to firebox as follows:
 - Open lid, Attach left shelf to the left side panel from inside to outside of the firebox with one (1) M6 x 13 (Stainless Steel)screw as shown in Fig.9b.
 - Attach shelf to the left side panel from outside to inside of firebox with four (4) M5 x 10 screws as shown in Fig.9c.

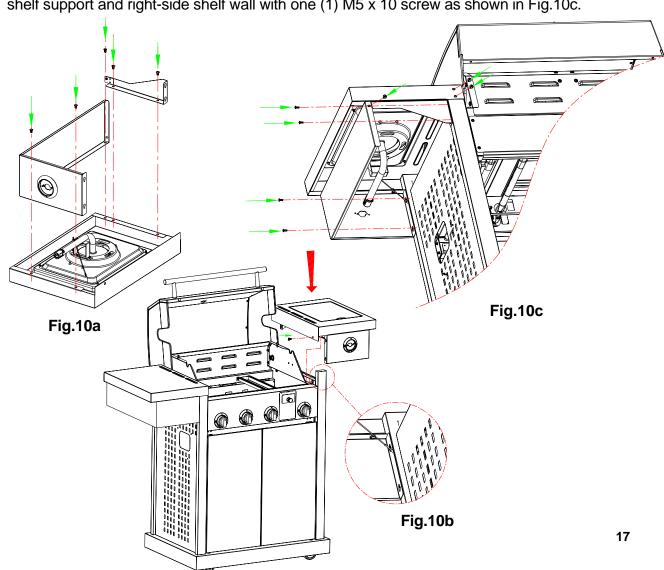
• Attach shelf from back to left side panel with two (2) M5 x 10 screws; Connect left-side shelf support and left-side shelf wall with one (1) M5 x 10 screw as shown in Fig.9c.



ASSEMBLY STEPS

STEP 10: Right-Side Shelf

- **1.** Attach right side shelf support and right side shelf wall to the right side shelf with five(5) M5 x 10 screws from up to down as shown in Fig.10a.
- 2. Hang shelf onto right front and right back legs as shown in Fig.10b.
- 3. Attach shelf to firebox as follows:
 - Open lid, Attach right shelf to the right side panel from inside to outside of the firebox with one (1) M6 x 13(S.S.) screw as shown in Fig.10b.
 - Attach right shelf to the right side panel from outside to inside of firebox with four (4) M5 x 10 screws as shown in Fig.10c.
 - Attach shelf from back to right side panel with two (2) M5 x 10 screws and connect right-side shelf support and right-side shelf wall with one (1) M5 x 10 screw as shown in Fig.10c.



ASSEMBLY STEPS

STEP 11: Side Burner

- 1. Unscrew and remove two front screws holding side burner in place as shown in Fig.11a.
- 2. Loosen side burner in side shelf and take it out from the top of side burner hole as shown in Fig.11b.
- 3. Pull the side burner valve with knob through the hole in right side panel as shown in Fig.11c, and remove the packing material as shown in Fig.11d.
- 4. Remove knob from side burner valve. To remove pull knob straight out from valve stem as shown in Fig.11d.
- 5. Unscrew the two screws at side of valve stem as shown in Fig.11e and Fig.11f. Take care not to remove the other two screws, or the valve will come apart.
- 6. Insert valve stem through hole in fascia and attach with previously removed 2 screws in previous step as shown in Fig.11g.
- 7. Replace side burner through the side burner hole as shown in Fig.11h, and place the side burner tube over the valve, making sure that valve is inside side burner tube as shown in Fig.11i.



Fig.11h

Fig.11i

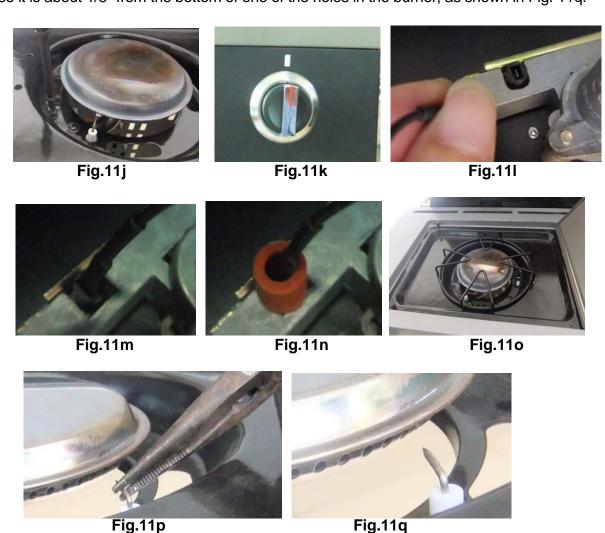
Fig.11g

ASSEMBLY STEPS

STEP 11: Side Burner

- 8. Reattach side burner to side burner shelf with the 2 previously removed screws as shown in Fig.11j.
- 9. Push control knob onto side burner valve stem as shown in Fig.11k.
- 10. Insert the small tip of the side burner wire into the socket of side burner shown in Fig.11I and Fig.11m. Secure by pressing on with white cap as shown in Fig.11n.

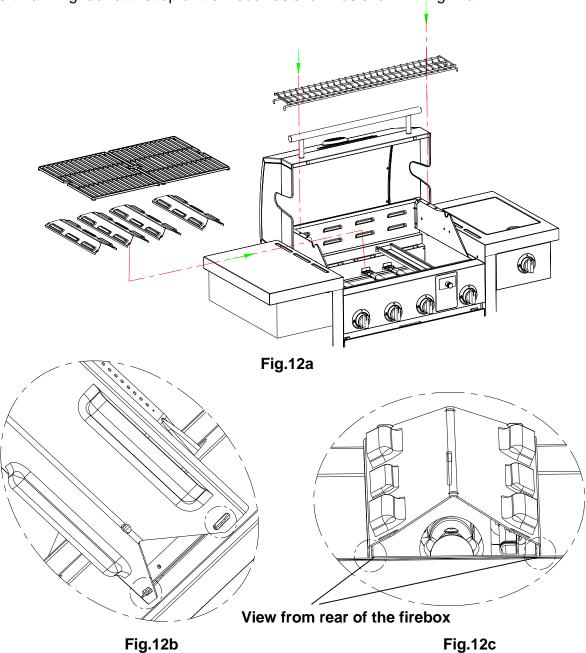
 Also please note Fig.11I, Fig.11m and Fig.11n, these three views are of the underside of the right side shelf, looking towards the front of the grill from the rear.
- 11. Place side burner grate on side burner as shown in Fig.11o.
- 12. The side burner is now fully assembled. This step (step 12) is only necessary if you find later that you cannot light the side burner by using the side burner knob. Often, this is caused by poor alignment of the igniter tip with a hole in the side burner. To adjust this alignment, grab the igniter tip with a pair of needlenose pliers as shown in Fig. 11p. Using gentle force, move the position of the tip so it is about 1/8" from the bottom of one of the holes in the burner, as shown in Fig. 11q.



ASSEMBLY STEPS

STEP 12: Cooking Grates

- 1. Place heat diffusers over burners by inserting tabs into slots in front as shown in Fig.12b and back of the firebox as shown in Fig.12c.
- 2. Place cooking grates onto grate rests as shown in Fig.12a.
- 3. Insert warming rack at the top of the firebox as shown as shown in Fig.12a.



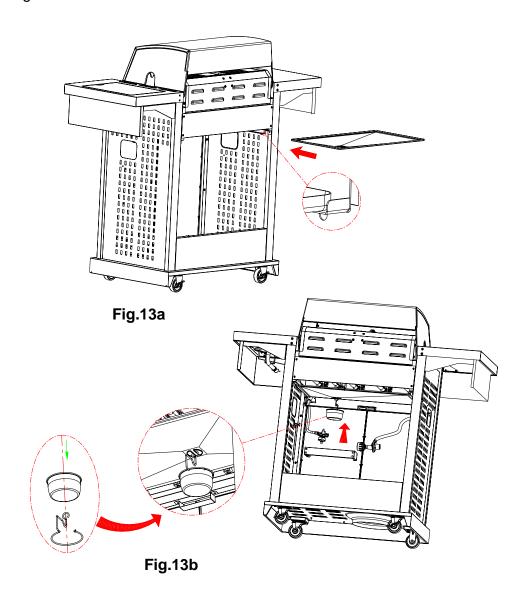
Front of heat diffusers

Rear of heat diffusers

ASSEMBLY STEPS

STEP 13: Grease Cup

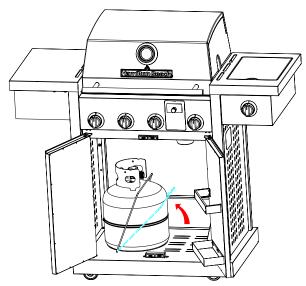
- 1. Take out the grease accumulate panel from the fire box, ensure the convex face is down and the drip cup hole is on left side of grease accumulate panel (when viewed from the rear) to ensure it will hold grease and put it back as shown in Fig.13a.
- 2. Place grease cup into grease cup clip and hang grease cup clip from bottom of firebox as shown in Fig.13b.



ASSEMBLY STEPS

STEP 14: Gas Tank Holder

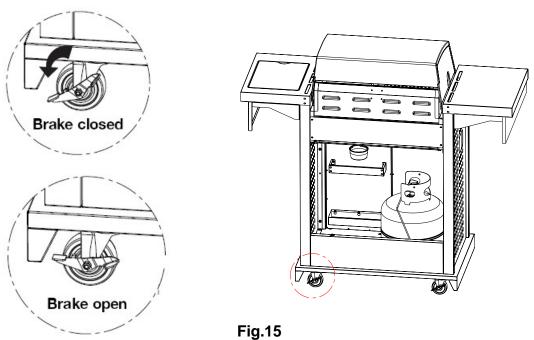
1. Place LP tank into hole in bottom shelf with tank collar opening facing to the front as shown. Raise tank holder to hold LP tank securely in place as shown in Fig.14.



STEP 15: Lock Casters

Fig.14

1. When the grill is in the desired location, lock the caster brake. This will help the grill stay in place for safe operation as shown in Fig.15.



GAS CONNECTION

ONLY USE THE REGULATOR AND HOSE ASSEMBLY PROVIDED WITH THIS GRILL. REPLACEMENT PRESSURE REGULATORS AND HOSE ASSEMBLIES MUST BE THOSE SUPPLIED BY THE MANUFACTURER.

This is an LP (Liquefied Petroleum Gas) configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

The installation of this appliance 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/CSA B149.1, Natural Gas and Propane Installation Code, or CAN/CSA B149.2, Propane Storage and Handling Code.

LP TANK REQUIREMENTS THE LP TANK USED WITH YOUR GRILL MUST MEET THE FOLLOWING:

- 1. Measurement: 12" (30.5-cm) diameter x 18" (45.7-cm) tall.
- 2. Maximum capacity: 20 lbs. (9 kg).
- Constructed and marked in accordance with the specification for LP gas tanks of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Tanks, Spheres, and Tubes for the Transportation of Dangerous Goods. See LP tank collar for marking.
- 4. Tank must be oriented to provide proper vapor withdrawal, as shown in Fig. 14..
- 5. Includes a collar to protect the tank valve.
- 6. Has no dents or rust. A dented or rusty LP tank may be hazardous and should be checked by your supplier.
- Provides a shut-off valve terminating in an LP gas tank valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas tank valve outlet and inlet connection ANSI/CGA V-1.
- 8. Other tanks may be acceptable for use with your grill provided they are compatible with the tank retention means shown in Fig. 14.

LP TANK VALVE USED MUST MEET THE FOLLOWING:

- 1. Have type I outlet compatible with regulator provided.
- 2. Have safety relief valve.
- UL-listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Only use tanks equipped with this type of valve (as the figure shown on the next page).

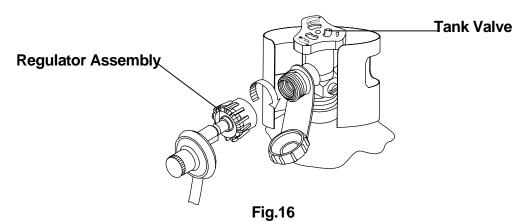
FOR YOUR SAFETY:

Ensure that the black plastic grommets of the regulator provided are in place and that the hose does not come into contact with the heat shield or the grill head.

GAS CONNECTION

CONNECT THE REGULATOR TO THE LP TANK - VERY IMPORTANT:

- \bullet THE REGULATOR SHALL NOT BE IN A LOCATION THAT WILL ATTAIN A TEMPERATURE ABOVE 140 °F (60°C) .
- THE REGULATOR SHALL INCORPORATE A PRESSURE RELIEF VALVE OR OVERPRESSURE DEVICE.
- THE INLET OF THE PRESSURE REGULATOR SHALL BE FITTED TO CONNECT THE TYPE I CONNECTION OF THE TANK VALVE PER ANSI Z21.81/CSA 6.25.
- 1. Make sure tank valve is in its full OFF position (turn clockwise to stop).
- 2. Check tank valve to ensure it has proper external male threads (type I connection per ANSI Z21.81/CSA 6.25).
- 3. Make sure all burner knobs are in their OFF position.
- 4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.
- 5. Inspect valve connection port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. Contact your local LP gas supplier for repair.
- 6. When connecting regulator assembly to the valve, hand-tighten nut clockwise to a positive stop as shown in Fig.16. Do not use a wrench to tighten. Use of a wrench may damage the quick-coupling nut and result in a hazardous condition.



7. Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve OFF and do not use grill until a local LP gas supplier can make repairs.

GAS CONNECTION AWARNING

- Never insert any foreign objects into the valve outlet. It may damage the valve and cause a leak. Leaking gas may result in fire, explosion, heavy body injury, or even death.
- Do not connect this grill to the self-contained LP gas system of a motor home or camper trailer.
- Do not use this grill until leak-tested.
- STOP and call the fire department if any leaks are detected.
- If you cannot stop a gas leak, close the LP tank valve IMMEDIATELY and call the LP gas supplier or the fire department.

ADANGER

Failure to follow these instructions exactly could start a fire causing death or serious injury.

- NEVER store a spare LP tank under or near grill or in an enclosed area.
- NEVER fill the tank beyond 80% full. An overfilled spare LP tank is dangerous because surplus gas may leak from safety relief valve. The safety relief valve on an LP tank could activate to release gas and cause a fire.
- Place dust cap on tank valve outlet whenever the tank is not in use. Only install the type of dust cap on the tank valve outlet that is provided with the tank valve. Other types of caps or plugs may result in leakage of propane.
- If any gas leaks are found on the LP tank, IMMEDIATELY step away from the grill and call the fire department.

VERY IMPORTANT:

TO DISCONNECT LP GAS TANK:

- 1. Turn all the control knobs OFF.
- 2. Turn the tank valve off fully (turn clockwise to the stop).
- 3. Detach the regulator assembly from tank valve by turning the quick-coupling nut counterclockwise.
- 4. Install the protective cap back onto the LP tank valve.

LEAK TESTING

GENERAL

 Although all gas connections on the grill are leak-tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment or excessive pressure unknowingly being applied to the unit.
 Periodically check the whole system for leaks or immediately check if the smell of gas is detected.

BEFORE TESTING

- Make sure that all packing material is removed from the grill, including the burner tie-down straps.
- 2. Do not smoke while leak-testing.
- 3. Never leak-test with an open flame.
- 4. Make a soapy solution with one part liquid detergent (or soap) and one part water. Prepare a spray bottle, brush, or rag to apply the solution to the connections. For the initial leak test, make sure the LP tank is full.
- 5. Grill must be leak-tested outdoors in a well-ventilated area, away from ignition sources such as gas-fired or electrical appliances and flammable materials.
- 6. Keep grill away from open flames and/or sparks while testing.

TO TEST

- 1. Make sure all control knobs are in the OFF position.
- 2. Make sure the regulator is connected tightly to the LP tank.
- Completely open LP tank valve by turning counterclockwise. If you hear a "POP" sound, turn gas off IMMEDIATELY because it indicates a heavy leak at the connection. Call your gas supplier or fire department.
- 4. Check every connection from the LP tank up to and including the connection to the manifold pipe assembly (the pipe that goes to the burner) by brushing or spraying the soapy solution on the connections.
- 5. If soap bubbles appear, there is a leak. Turn off LP tank valve IMMEDIATELY and retighten connections. Open LP tank valve again and recheck.
- 6. If leaks cannot be stopped, DO NOT ATTEMPT TO REPAIR. Call Consumer Affairs for help.
- 7. Always close the LP tank valve after leak-testing by turning clockwise. Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

FINAL INSTALLATION CHECKLIST

	ast 36" (91-cm) clearance must be maintained from combustible constructions to the s and back of the grill.
□ There	e is no combustible construction material over the grill.
□ All int	ternal packaging is removed.
of the	ers are sitting properly on orifices. The orifice of the valve must be located in the center e burner section after removal and cleaning. Otherwise, it may cause serious bodily injury property damage. Swing the burner slightly after replacing to check whether it has been led properly.
□ Knob	os turn freely.
	regulator and hose connected to the grill are provided by the manufacturer (preset for 11" cm] water column).
□ Unit t	tested and free of leaks.
□ User	informed of gas supply shut-off valve location.

GRILL LIGHTING INSTRUCTIONS

VERY IMPORTANT: ALWAYS INSPECT THE HOSE PRIOR TO EACH USE.

BEFORE LIGHTING:

• Inspect the gas supply hose before turning the gas ON. If there is evidence of cuts, wear, or abrasion, it must be replaced before use. The replacement hose assembly must be that specified by the manufacturer.

TO LIGHT MAIN BURNERS OF THE GRILL:

Read all instructions before lighting.

- 1. Open the lid and make sure all knobs are in the "OFF" position. Fig.17
- 2. Push and turn the knob slowly counter clockwise to the ignite position (�)as shown in Fig.17 Keep pushing until the burner lights, then release. Repeat for additional burners.
- 3. If burner does not light, immediately turn the control knob to the "OFF" position and repeat step 2.
- 4. If burner does not light after step 3, TURN OFF GAS SUPPLY and WAIT 15 MINUTES for the gas to disperse then repeat steps 1 and 2 or light with external flame.

Shutdown instructions:

- 1.Turn all control knobs to the "OFF" Position.
- 2. Turn gas supply off at the tank.

TO LIGHT THE MAIN BURNERS BY MATCH:

If the burner will not light after several attempts, the burner can be match-lit.

Tools: Match holder (hanging under right-side shelf)

Usage:

- 1. Read instructions before lighting.
- 2. Open the lid and remove the cooking grids during lighting.
- 3. Turn a control knob to the ignite position (*) as shown in Fig.18.
- 4. Remove match holder from knot on side of base. Place a lighted match between the coils on the end of the match holder and hold next to the burner to ignite as shown in Fig.18. If ignition does not occur in 5 seconds, turn the burner control knob OFF and contact Consumer Affairs.
- 5. For lighting the other burners, please repeat steps 3-4.

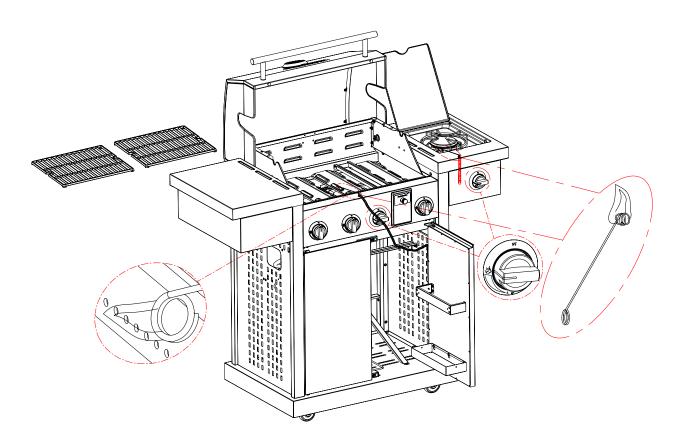


Fig.18

OPERATING INSTRUCTIONS

ACAUTION

- Clean the grill often. A grease fire that may damage the grill may occur if the grill has not been cleaned frequently. See "Cleaning" in "Care and Maintenance" section for instructions.
- NEVER leave the grill unattended while using.
- Do not use water to extinguish a grease fire, because it may cause body injury. Turn knobs and LP tank to OFF in case grease fire occurs.
- Grease fires cannot be put out by closing the lid. Turn knobs and LP tank to OFF IMMEDIATELY if any grease fire occurs.

AWARNING

For your safety:

- Keep grill area clear and free from any flammable material.
- NEVER let children operate the grill or play near the grill.
- This grill is for OUTDOOR USE ONLY. NEVER use in a enclosed area such as a carport, porch, covered patio, garage, or under a surface that can catch fire.
- Do not block the ventilation holes in the sides of the grill cart, since it may affect the combustion performance of the burner due to insufficient air.
- Use the grill at least 36" (91 cm) away from any wall or surface and 120" (305 cm) away from objects that may spark and ignite gas (i.e., live electrical appliances or pilot lights of water heaters).
- Do not use this grill on or under wood balconies.
- This grill is designed to use only LP gas. DO NOT use lava rock, briquettes, or charcoal in it.
- NEVER light the burner with the lid closed. Nonignited gas accumulated inside a closed grill may cause explosions.
- Check the burner flames periodically.
- Turn off the gas supply when the grill is not in use.
- Always turn off the LP tank completely and detach from the grill before moving.

OPERATING INSTRUCTIONS

GENERAL USE OF THE GRILL:

The grill burners encompass the entire cooking area and are side-ported to minimize blockage from falling grease and debris. Above the burners are porcelain-coated heat diffusers. The igniter knobs are located on the valve panel. Follow the lighting instructions printed on the control panel or in this manual.

USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the HI heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

- 1. Make sure the grill has been leak-tested and is properly located.
- 2. Remove any packing material.
- 3. Light the grill burners using the instructions in this manual.
- 4. Turn the control knob to the highest possible setting and preheat the grill to desired temperature.
- 5. The grill lid is to be closed during the preheat period.
- 6. Place food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between the lowest and highest possible settings.
- 7. The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the porcelain-coated heat diffusers under the cast iron cooking grids.
- 8. The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns.

SAFETY TIPS

SAFETY TIPS:

- 1. Always check for leaks after every LP tank change.
- 2. Always check for leaks before each use.
- 3. Use long barbeque tools to avoid burns.
- 4. Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all of the fittings. Bubbles indicate leaks.
- 5. Disconnected LP tanks must have threaded valve plugs tightly installed and must not be stored in a building, garage, or any other enclosed areas.
- 6. Turn off all control knobs and LP tank valve when the grill is not in use.
- 7. If the appliance is stored indoors, the LP tank must be disconnected and removed from the grill.
- 8. LP tanks must be stored outdoors in a well-ventilated area. Disconnected LP tanks in storage or being transported must have a safety cap.
- 9. Never leave an LP tank in a recreational vehicle or boat which may become overheated by the sun.
- 10. Do not store LP tank in or near an area where children play.
- 11. For any other problems, see "Troubleshooting" or contact Consumer Affairs.

CARE AND MAINTENANCE

MAINTENANCE:

- 1. Keep the grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- 2. Keep the holes in the sides of the cart clear and free from debris, ensuring the flow of combustion and ventilation air is unobstructed.
- 3. Visually check burner flames as following:
 - Remove cooking grids and flame tamers.
 - Light burners.
 - Turn knobs from the highest to the lowest possible setting and check the flame status. The flame in the lowest position should be smaller than in the highest position, as figure shown below.

Always check flame before each use. See "Troubleshooting" if any abnormal status is found.

Lowest O

4. Visit our website, www.hamiltonbeach.com, or call Consumer Affairs at 1-800-851-8900.

CARE AND MAINTENANCE

CLEANING

COOKING AREA CLEANING

The easiest way to clean the grill is to clean it immediately after turning off the flame when cooking is completed. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in tap water and scrub the hot grill. Dip the brush frequently in the water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. Never immerse a hot part in water.

GRILL BURNER CLEANING

- Be sure the tank valve and the control knobs are in the OFF position. Make sure the grill is cool.
- Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick since it may break off and clog the port.
- Please note that if insects or other obstructions are blocking the flow of gas through the burner, you will need to call Consumer Affairs.

VERY IMPORTANT: The orifice of the valve must be located in the center of the burner section after removal and cleaning. Otherwise, it may cause serious bodily injury and property damage. Swing the burner slightly after replacing to check whether it has been installed properly.

GREASE TRAY CLEANING

The grease tray should be emptied, wiped down periodically, and washed in a mild detergent and warm water solution. A small amount of sand may be placed in the bottom of the grease tray to absorb the grease.

SPIDER AND INSECT WARNING

Spiders and insects can nest in the burners after storing. These nests can cause fires inside the tube or beneath the grill. This is a very dangerous condition. Always clean the burners before use.

WHEN TO LOOK FOR SPIDERS

Inspect the burners at least once a year or immediately if any of the following conditions occur:

- 1. Yellow flame with burning smell.
- 2. Temperature will not rise.
- 3. Heats unevenly.
- 4. Burners make popping noises.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE:

Please check the following problems/solutions before contacting our service center.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not light	Propane tank is empty	Refill or replace propane tank
after turning and pushing the knobs	Igniter deposited with cooking residues	Use clean swab and alcohol to clean
	Igniter damaged	Replace
	Igniter wires are loose or fall off	Reconnect or replace with new igniter assembly with wires
	Improper alignment of Igniter with side burner	Use needlenose pliers to adjust the alignment as show in step 11.12 in the manual
	Orifice blocked	Check the orifice for blockage
_	Wire is shorting	Replace with new igniter assembly with wires
Burner cannot light by match	No gas	Open the LP tank valve or replace LP tank valve
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly	Reassemble
	between burner and valve	
Yellow or orange flame with gas odor	Incomplete combustion	Call Consumer Affairs at 1-800-851-8900
Low heat with knob	Gas hose bent or kinked	Smooth out the hose
in HI position	Burner or orifice blocked	Clear blockage
	Low gas pressure	Call the gas supplier
	Grill not preheated	Preheat the grill for 15 minutes
Flare-up	Excessive meat fat	Cut off fat before grilling
	Temperature too high	Adjust
	Grease deposit	Clean
Flameout	High winds	Find a less windy place
Flame lifting	Gas pressure too high	Call the gas supplier
Flashback	Burner port blocked	Clean burner port
Grease fire	Grease accumulated in food	Turn off knobs and LP tank valve Leave lid open and let fire burn out Clean the grill after cooling

FOOD SAFETY

- 1. Always follow the following tips to enjoy safe and healthy outdoor grilling.
- 2. Always use hot, soapy water to wash hands, surfaces, and utensils after processing raw meat.
- 3. Always separate raw meat from cooked foods to avoid cross-contamination.
- 4. Always use clean utensils to handle food.
- 5. Always cook meat thoroughly to kill germs. Use a thermometer to inspect the inner temperature of the meat, if necessary.
- 6. Place cooked foods and leftovers promptly into the refrigerator when done eating.

GRILL STORAGE

- 1. Clean the grill. Turn the gas off at the supply tank.
- 2. Store the grill in a well-ventilated, dry outdoor area. Keep out of the reach of children when LP tank is connected to the grill.
- 3. Store the grill indoors ONLY after the LP tank is turned off and removed. The LP tank must be stored outdoors out of the reach of children. NEVER store the tank in a building, garage, or any other enclosed area.

LIMITED WARRANTY

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of five (5) years for the burners and one (1) year for all other parts from the date of original purchase. During this period, your exclusive remedy is repair or replacement of the part found to be defective, at our option; however, you are responsible for all costs associated with processing a warranty claim made more than thirty (30) days after the purchase date, including shipping and handling, for returning a part to us and our returning a part under this warranty to you. The original warranty period is not extended or renewed by the repair or replacement of any part.

This warranty does not cover igniter batteries, wear from normal use (such as paint loss, discoloration, or rust of the product or its parts), use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use, such as commercial or rental uses.

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this grill to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your grill.