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ITEM #0097709  
**4-BURNER GAS GRILL**  
MODEL #1010037

**▲ WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read this instruction manual thoroughly before installing or servicing this equipment.

**▲ WARNING**

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

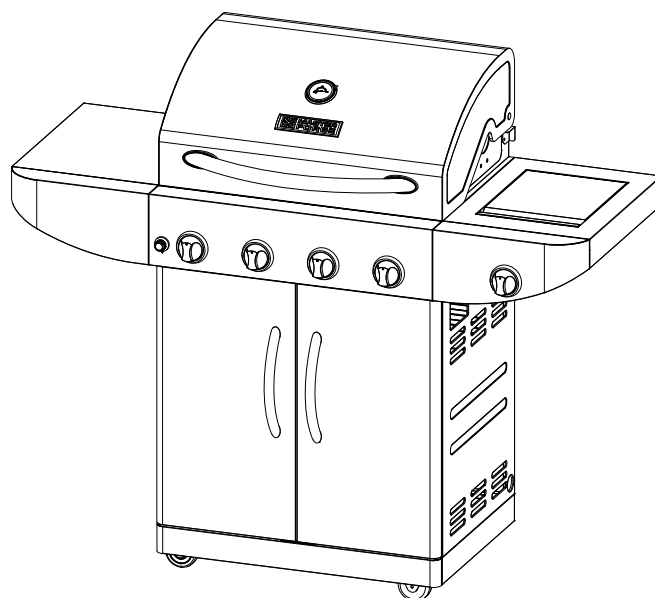
**▲ DANGER**

If you smell gas:

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

**▲ WARNING**

**For Outdoor Use Only**



**ATTACH YOUR RECEIPT HERE**

Serial Number \_\_\_\_\_ Purchase Date \_\_\_\_\_



**Questions, problems, missing parts?** Before returning to your retailer, call our customer service department at **1-800-963-0211**, 8 a.m. - 6 p.m., EST, Monday - Thursday, 8 a.m. - 5 p.m., EST, Friday.

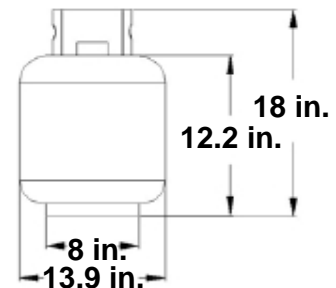
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**Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at 1-800-963-0211 Monday through Thursday from 8:00 a.m. to 6:00 p.m. EST, Friday from 8:00 a.m. to 5:00 p.m. EST.**

1. 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 *Natural Gas and Propane Installation Code, CSA/CGA-B149.1*.
2. This grill is intended for use outdoors and should not be used in a building, garage or any other enclosed or covered area.
3. This outdoor grill is not intended for installation in or on recreation vehicles and/or boats.
4. A minimum clearance of 48 in. from combustible constructions to the sides of the grill and 48 in. from the back of the grill to combustible constructions must be maintained. This outdoor cooking gas appliance must not be placed under overhead combustible construction.
5. The use of an electrical source requires that when installed, the grill must be electrically grounded in accordance with local codes or, in the absence of local codes, with ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep electrical supply cords and the fuel supply hose away from heated surfaces.
6. Inspect the hoses before each use for excessive abrasion or wear, or cuts that may affect safe operation of the grill. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly must be those specified by the manufacturer.
7. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
8. DO NOT obstruct the flow of combustion and ventilation air to this appliance.
9. Keep the ventilation openings of the tank enclosure free and clear from debris.
10. Check all gas connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
11. Never use charcoal in the grill.
12. Never use the grill in windy areas.
13. Only a 20 lb. LP-gas cylinder is allowed. The cylinder must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission. A 20 lb. LP-gas cylinder dimensions are:



14. Never use the grill without the drip tray installed and hung under the burner box. Without the drip tray, hot grease and debris could leak downward and produce a fire hazard.
15. Use only the gas pressure regulator supplied with this appliance. This regulator is set for an outlet pressure of 11.0 wc.
16. The cylinder used must include a collar to protect the cylinder valve.


## SAFETY INFORMATION

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17. Do not store a spare LP-gas cylinder under or near this appliance.
18. Never fill the cylinder beyond 80 percent full.
19. If the information in “17” and “18” is not followed exactly, a fire causing death or serious injury may occur.
20. The natural gas grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 PSI (3.5 KPa).
21. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 0.5 PSI (3.5 KPa).
22. **CALIFORNIA PROPOSITION 65 WARNING:** The burning of gas cooking fuel generates some byproducts which are on the list of substances known by the state of California to cause cancer, reproductive harm, or other birth defects. To reduce exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

**IMPORTANT: We urge you to read this manual carefully and follow the recommendations enclosed. This will ensure you receive the most enjoyable and trouble-free operation of your new gas grill. We also advise you retain this manual for future reference.**

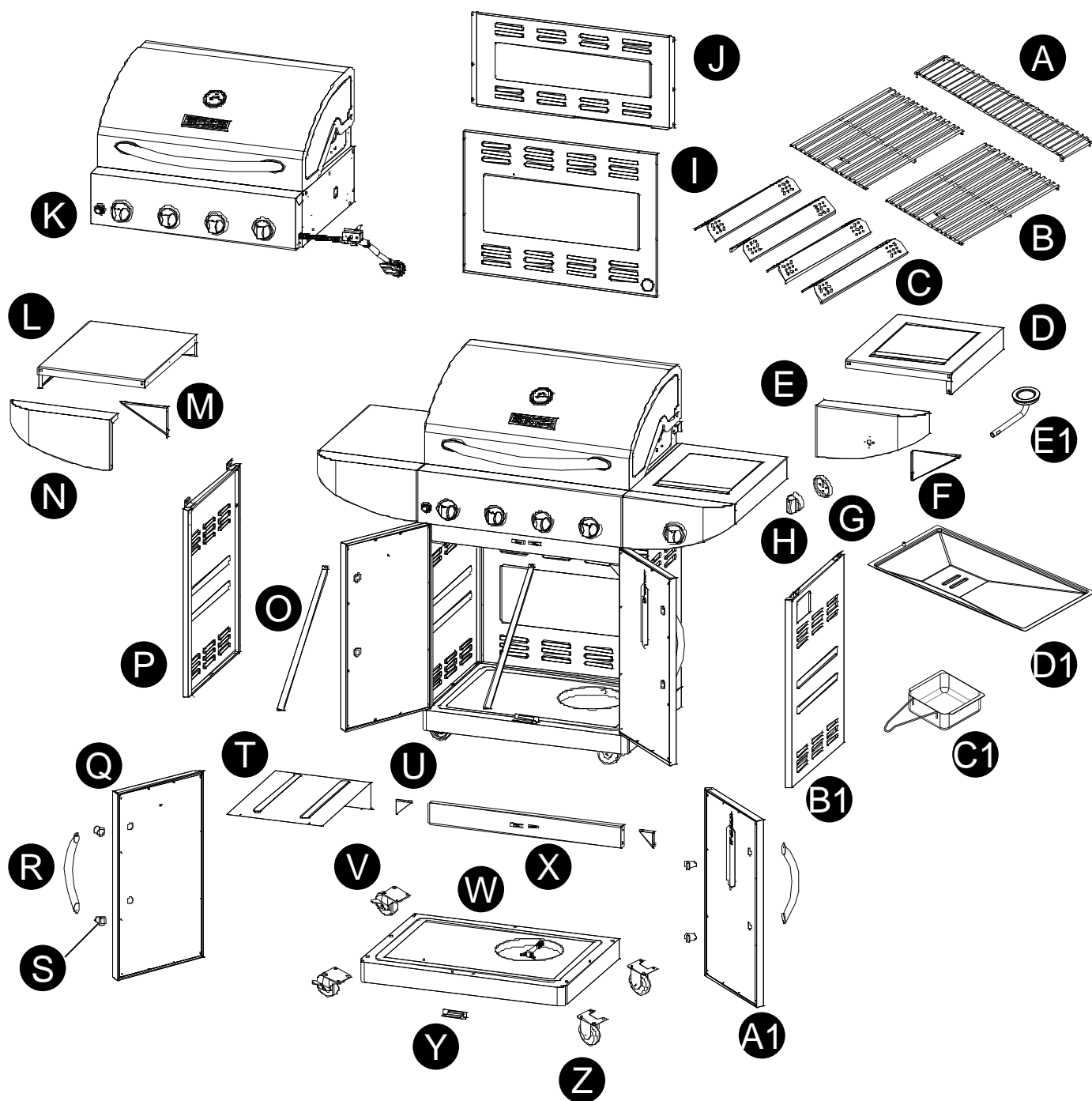
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 **WARNING:** Your grill has been designed to operate using only the gas specified by the manufacturer on the rating plate. Do not attempt to operate your grill on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.

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 **WARNING:** Make certain your LP (propane) tank is filled by a reputable propane dealer. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP tank (a hot summer day, tank left in the sun, etc.) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive. Refer to your owner's manual for more information concerning filling your LP tank.

# PACKAGE CONTENTS



## PACKAGE CONTENTS

Part	Description	Quantity	Part	Description	Quantity
A	Warming rack	1	Q	Left cart door	1
B	Cooking grate	2	R	Door handle	2
C	Flame tamer	4	S	Door handle grommet	4
D	Right shelf	1	T	Cart heat shield	1
E	Right shelf front	1	U	Cart support bracket	2
F	Right shelf bracket	1	V	Locking caster	2
G	Bezel	1	W	Cart base	1
H	Control knob	1	X	Cart support beam	1
I	Cart back panel	1	Y	Door catch plate	1
J	Back grill head cover	1	Z	Straight caster	2
K	Grill head	1	A1	Right cart door	1
L	Left shelf	1	B1	Right side cart panel	1
M	Left shelf bracket	1	C1	Grease cup	1
N	Left shelf front	1	D1	Grease tray	1
O	LP tank barrier bar	1	E1	Side burner	1
P	Left side cart panel	1			

## HARDWARE CONTENTS

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AA



5/32-32 x 3/8 in.  
Screw  
Qty. 16

BB



1/4-20 x 1/2 in.  
Screw  
Qty. 26

CC



1/4-20 x 3/8 in.  
Screw  
Qty. 23

DD



1/4-20 Lock  
Washer  
Qty. 22

EE



1/4-20 x 5/16 in.  
Screw  
Qty. 10

FF



Allen Wrench

GG



AA Battery

## PREPARATION

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Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

**Estimated Assembly Time:** 40 minutes by two people

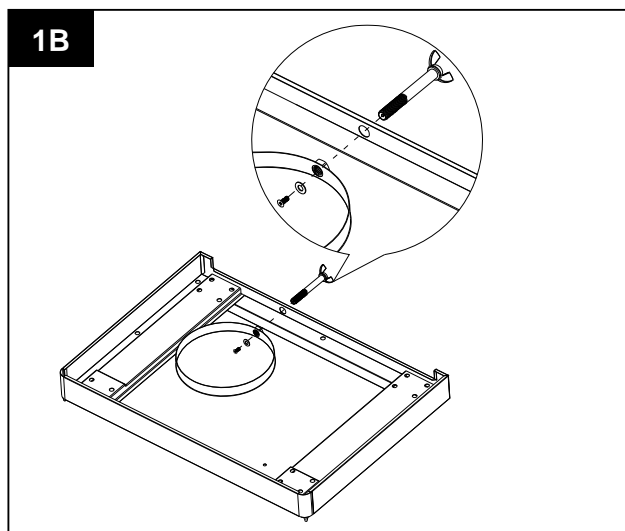
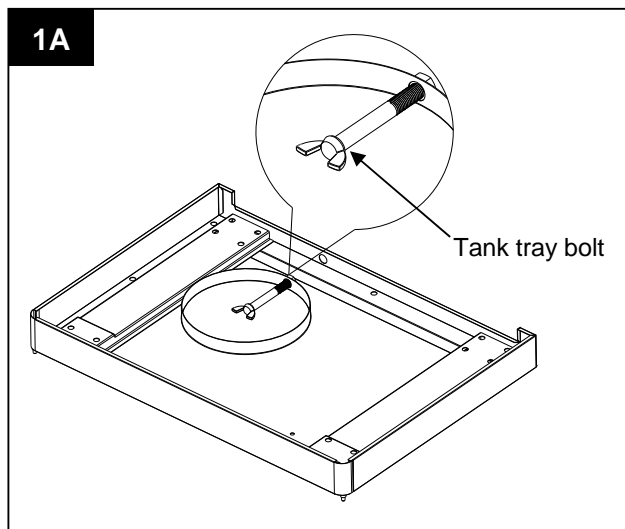
**Tools Required for Assembly:** Phillips Screwdriver (not included).

## ASSEMBLY INSTRUCTIONS

### 1. Fix the tank tray bolt

Remove the LP tank bolt on the cart base (W) as shown in Fig. 1A and then reinstall as shown in Fig. 1B.

**Note:** For all of the following steps, do not tighten any screws completely until all screws for that step have been installed. Once all screws have been installed, then tighten them securely.

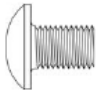



### 2. Install casters

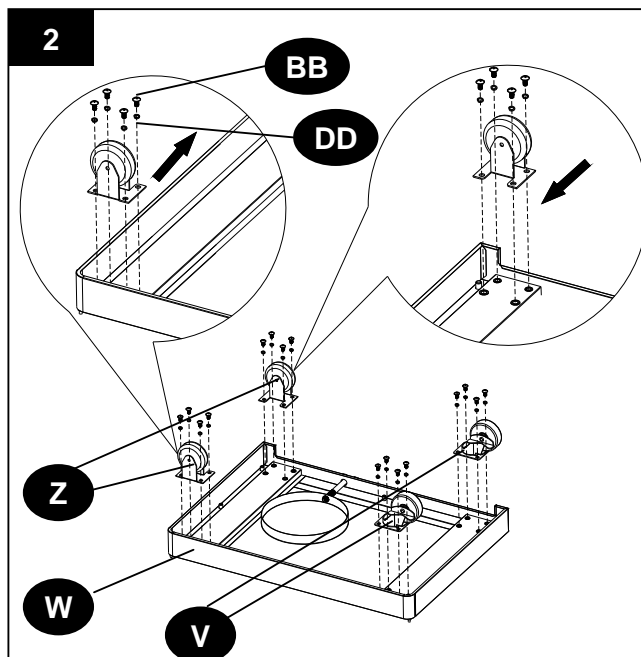
a) With the cart base (W) laying as shown in Fig. 2, attach the 2 straight casters (Z) as shown to the left side of the cart base (W) using 8 1/4-20 x 1/2 in. screws (BB) and 8 1/4-20 lock washers (DD). Install all screws first and then tighten.

b) Attach the 2 locking casters (V) to the right side of the cart base (W) using 8 1/4-20 x 1/2 in. screws (BB) and 8 1/4-20 lock washers (DD). Install all screws loosely first and then tighten.

#### Hardware Used

<b>BB</b>	1/4-20 x 1/2 in. Screw	
<b>DD</b>	1/4-20 lock Washer	

**Note:** For ease of assembly, lock the 2 locking casters (V) prior to proceeding to the next steps.






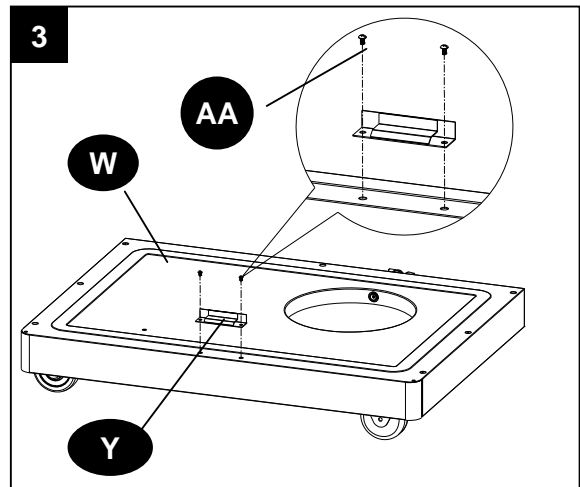
## ASSEMBLY INSTRUCTIONS

### 3. Attach door catch plate

Turn the cart base (W) assembly right side up as shown in Fig. 3.  
Attach door catch plate (Y) to cart base (W) using 2 5/32-32 x 3/8 in. screws (AA).

#### Hardware Used

**AA** 5/32-32 x 3/8 in. Screw  x 2




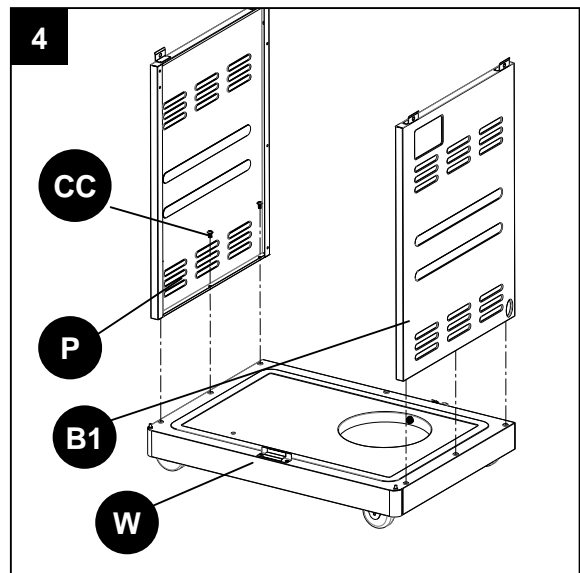
### 4. Install cart side panels

Attach left cart side panel (P) to cart base (W) using 3 1/4-20 x 3/8 in. screws (CC).

Attach right cart side panel (B1) to cart base (W) using 3 1/4-20 x 3/8 in. screws (CC) as shown in Fig. 4.

#### Hardware Used

**CC** 1/4-20 x 3/8 in. Screw  x 6




### 5. Install cart back panel

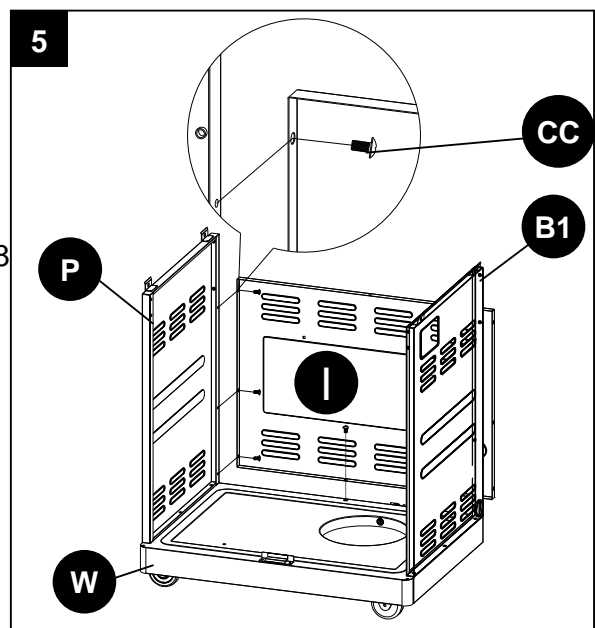
Attach cart back panel (I) to cart base (W) using 1 1/4-20 x 3/8 in. screw (CC).

Fasten cart back panel (I) to the left side cart panel (P) and right side cart panel (B1) using 6 1/4-20 x 3/8 in. screws (CC) as shown in Fig. 5.

**Install the top screw first when assembling and install all screws loosely first and then tighten.**

#### Hardware Used

**CC** 1/4-20 x 3/8 in. Screw  x 7




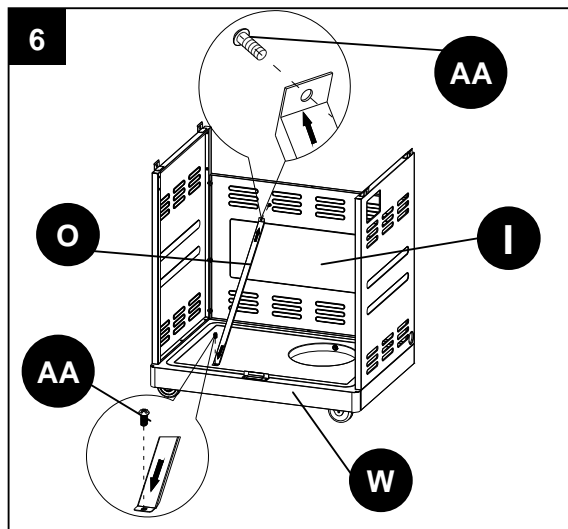
## ASSEMBLY INSTRUCTIONS

### 6. Install LP tank barrier bar

Attach the LP tank barrier bar (O) as the arrows indicate to the cart back panel (I) and the cart base (W) using 2 5/32-32 x 3/8 in. screws (AA) as shown in Fig. 6. The right install direction should be same as the indicate.

#### Hardware Used

**AA** 5/32-32 x 3/8 in. Screw  x 2

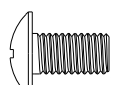


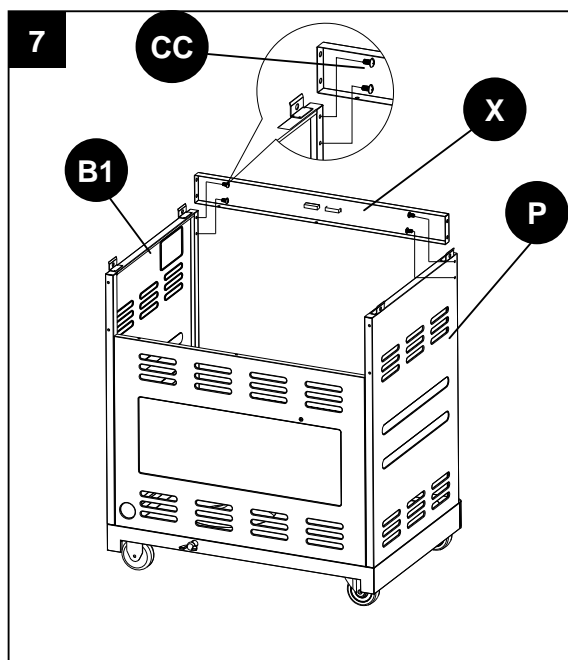
### 7. Install cart support beam

Attach the cart support beam (X) to the left and right side cart panels (P and B1) using 4 1/4-20 x 3/8 in. screws (CC) as shown in Fig. 7.

**Make sure the magnets on the cart support beam (X) face outward and the holes face downward when assembling.**

#### Hardware Used

**CC** 1/4-20 x 3/8 in. Screw  x 4




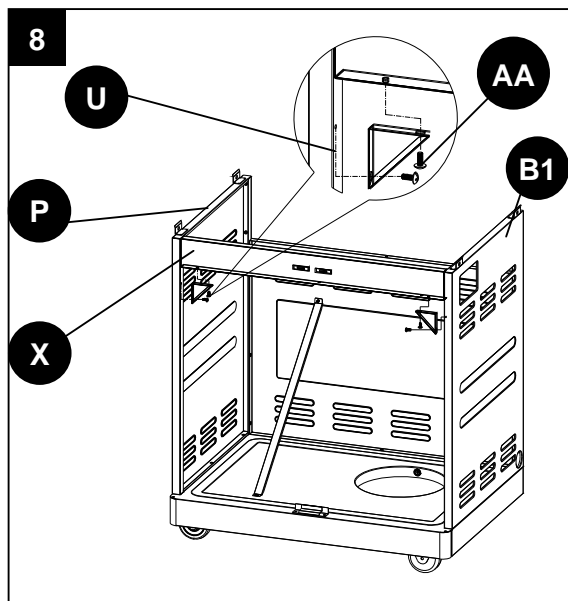
### 8. Install cart support brackets

Attach the cart support brackets (U) to the cart support beam (X) and to the left and right side cart panels (P and B1) using 4 5/32-32 x 3/8 in. screws (AA) as shown in Fig. 8.

**Install all screws loosely first and then tighten.**

#### Hardware Used

**AA** 5/32-32 x 3/8 in. Screw  x 4



## 9. Install cart heat shield

Attach the cart heat shield (T) to the cart back panel (I) using 2 5/32-32 x 3/8 in. screws (AA).

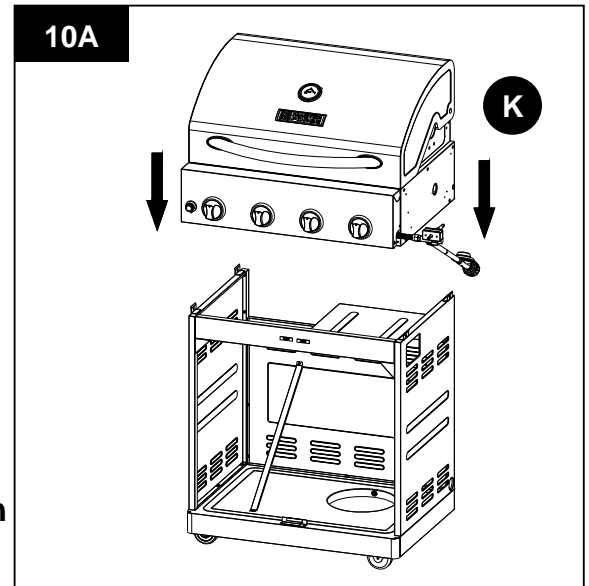
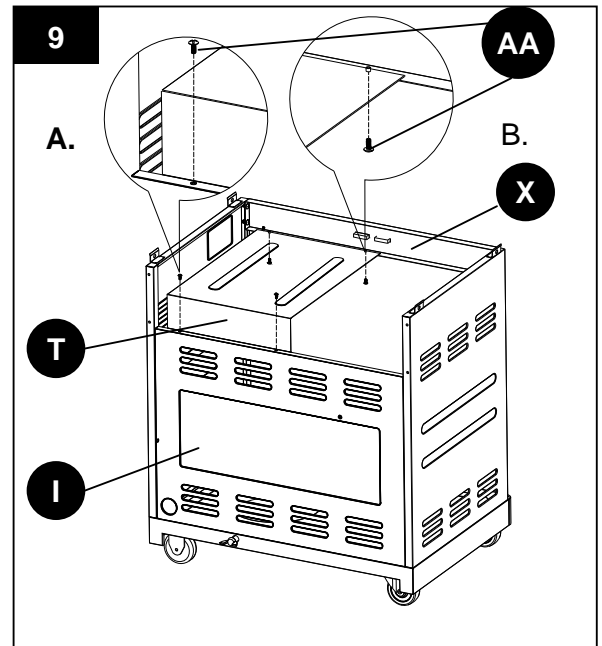
**Note that the heat shield installs under the lip of the cart back panel (I) as shown in Fig 9A.**

Next attach the cart heat shield (T) to the cart support beam (X) using 2 5/32-32 x 3/8 in. screws (AA) as shown in Fig. 9B.

**Note that the cart heat shield (T) installs on top of the lip of the cart support beam (X).**

### Hardware Used

**AA** 5/32-32 x 3/8 in. Screw x 4



## 10. Install grill head to cart

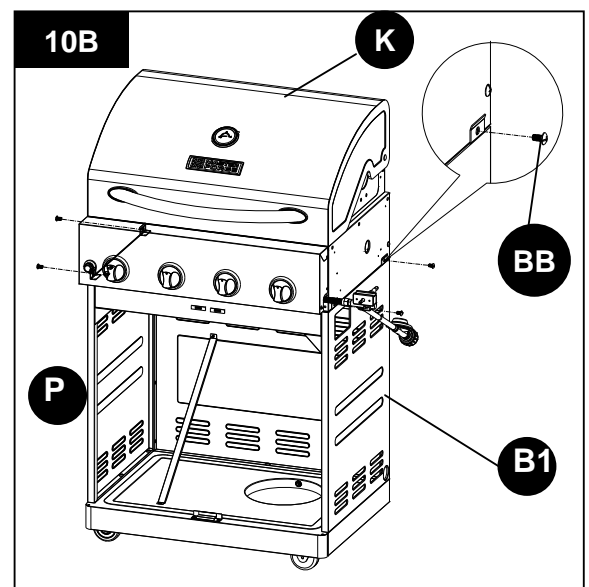
**Caution grill head is heavy. To avoid injury, obtain the help of an assistant for this step.**

With the assistance of a helper, remove the grill head (K) from the packaging and place on top of the grill cart as shown in Fig. 10A.

Attach the grill head (K) to the left and right side cart panels (P and B1) using 4 1/4-20 x 1/2 in. screws (BB) as shown in Fig. 10B.

### Hardware Used

**BB** 1/4-20 x 1/2 in. Screw x 4



## 11. Install grease tray

Remove the pre-installed screw from the right of the greasy tray (D1).

From the back of the grill, slide the grease tray (D1) onto the ledges on the left and right sides of the grill head as shown in Fig. 11.

**There are stops built into the ledges to hold the grease tray in place. Make sure the grease tray is slid all the way in and is resting securely between these stops.**

From the front of the grill, reinstall the screw into the grease tray through the supporting ledge. This will prevent the grease tray from shifting during transport.

**The correct direction is shown in the picture.**

## 12. Install grease cup

Insert the grease cup (C1) onto the ledges of the grease tray (D1) underneath the grill head as shown in Fig. 12.

**The handle of the grease cup needs to be tilted down slightly in order for it to slide into the grease tray ledges.**

## 13. Install back grill head cover

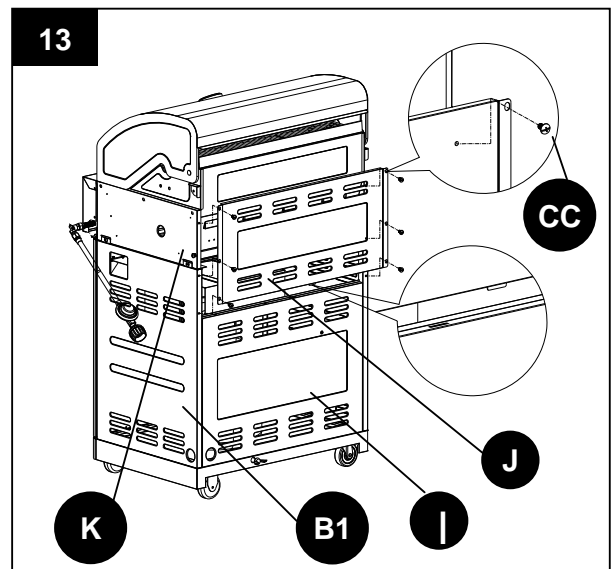
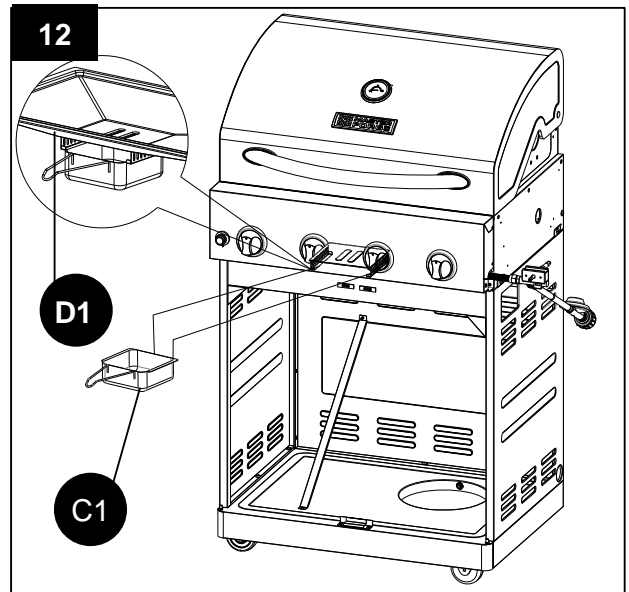
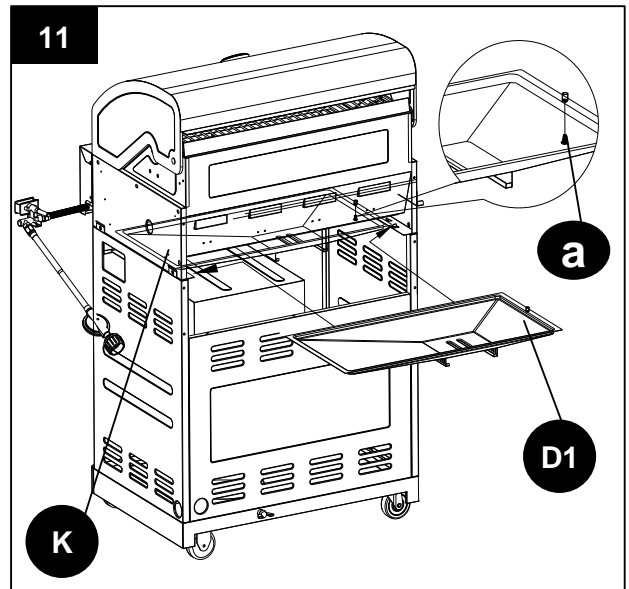
Put the back grill head cover (J) into the hole on the back panel (I) first.

Then attach the back grill head cover (J) as shown in Fig. 13 using 6 1/4-20 x 3/8 in. screws (CC).

**Install all screws loosely first and then tighten.**

### Hardware Used

**CC** 1/4-20 x 3/8 in. Screw x 6



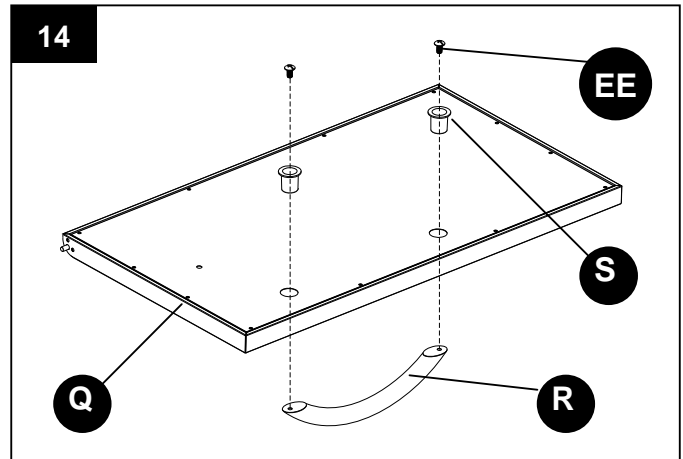
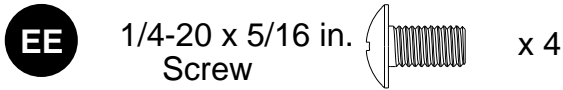
## ASSEMBLY INSTRUCTIONS

### 14. Install door handles

Attach door handle (R) to the left cart door (Q) using 2 door handle grommets (S) and 2 1/4-20 x 1/4 in. screws (EE) as shown in Fig. 14.

Repeat installation for right cart door (A1).

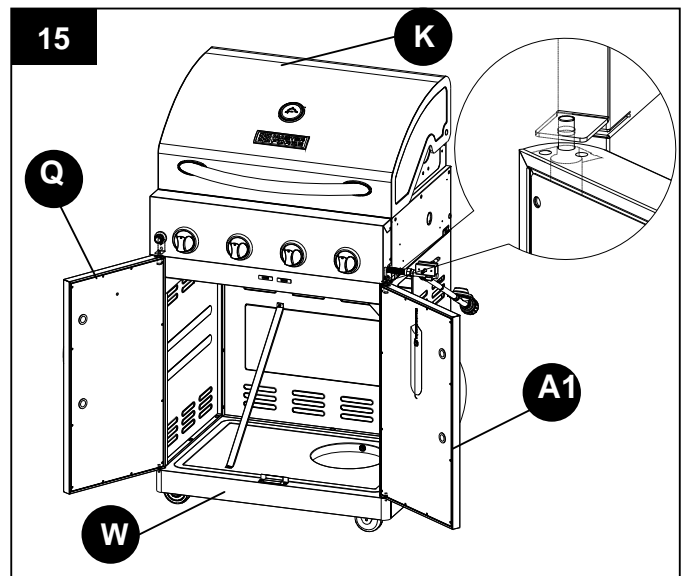
#### Hardware Used



### 15. Install cart doors

Attach right cart door (A1) by first placing the hole in the bottom of the door onto the pivot in the right side of the cart base (W). Then depress the spring pin on top of the door and insert it into the top pivot bracket in the grill head (K) as shown in Fig. 15.

Repeat these steps to attach left cart door (Q).



### 16. Assemble side shelves

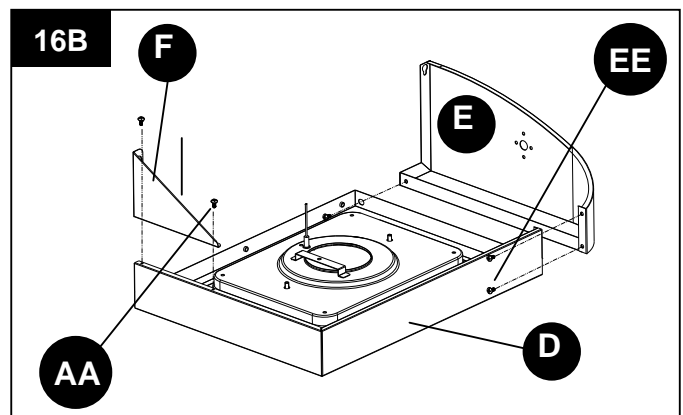
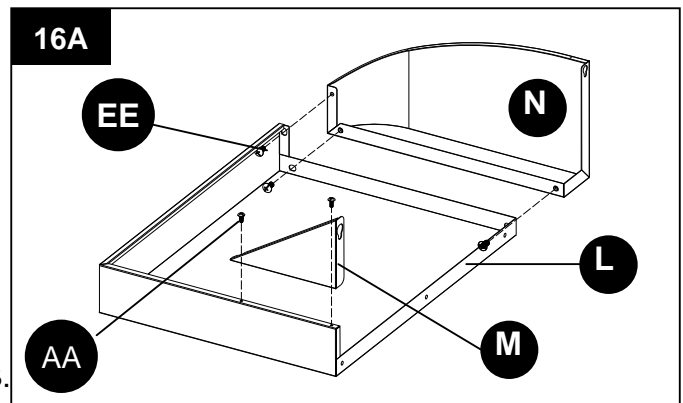
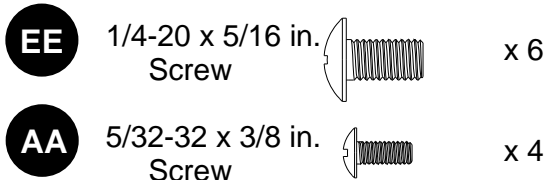
Attach the left shelf front (N) to the left shelf (L) using 3 1/4-20 x 1/4 in. screws (EE). Then attach the left shelf bracket (M) using 2 5/32-32 x 3/8 in. screws (AA) as shown in Fig. 16A.

**Install all screws loosely first and then tighten.**

Attach the right shelf front (E) to the right shelf (D) using 3 1/4-20 x 1/4 in. screws (EE). Then attach the right shelf bracket (F) using 2 5/32-32 x 3/8 in. screws (AA) as shown in Fig. 16B.

**Note: Be sure to remove the side burner grate before assembling the right side shelf. Install all screws loosely first and then tighten.**

#### Hardware Used:



## ASSEMBLY INSTRUCTIONS

### 17. Install side shelves

Starting with the right side, loosen the 2 pre-installed screws marked “a” and “c” and then completely remove screw “b” as shown in Fig. 17A.

Using the shelf keyhole slots, slide the right shelf onto the 2 loosened screws as shown in Fig. 17B.

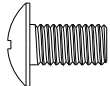

Open the grill hood and from inside the grill attach the right side shelf using 3 1/4-20 x 1/2 in. screws (BB) and lock washers (DD) as shown in Fig. 17C.

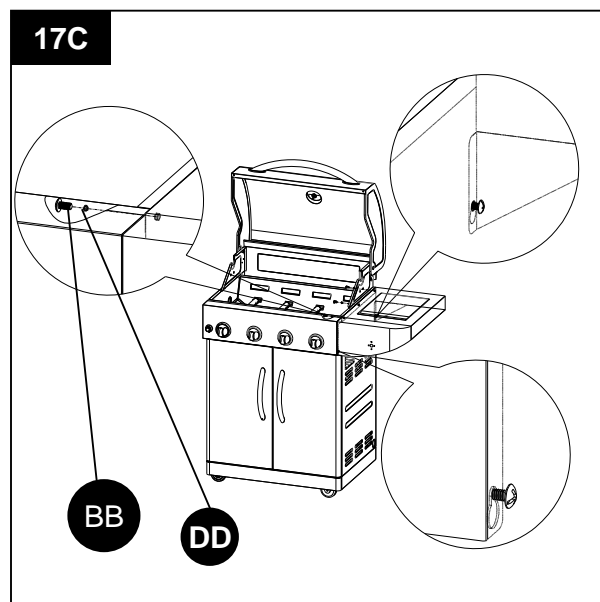
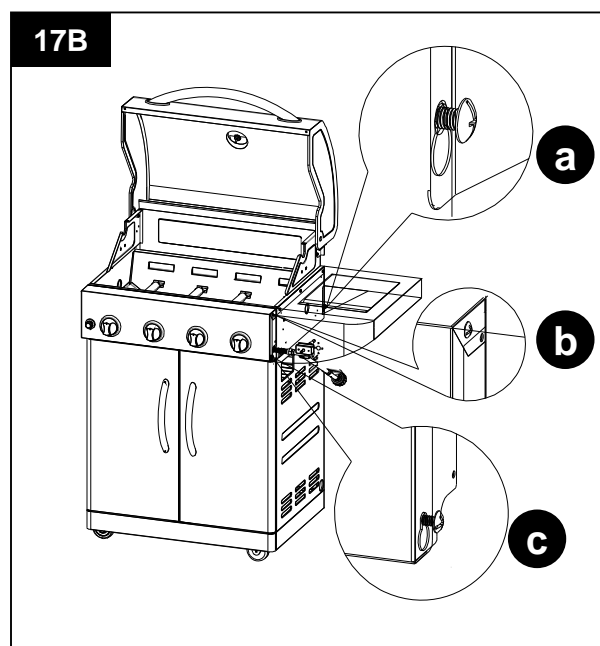
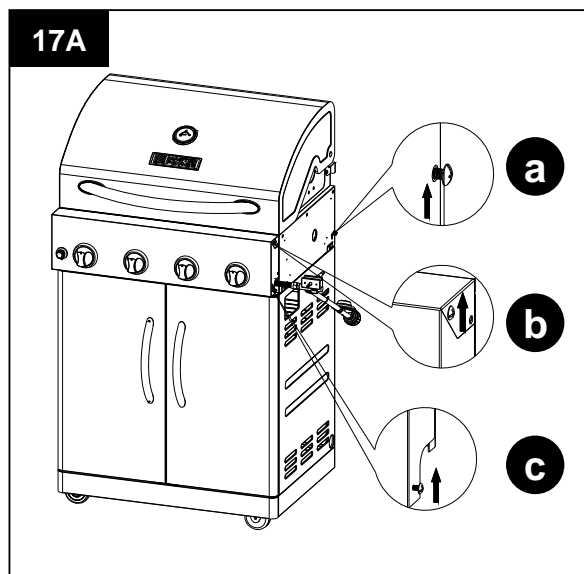
Reinstall the previously removed screw “b” as shown in Fig. 17B.

**Install all shelf screws loosely first and then tighten all 6 shelf screws shown in Fig. 17B & 17C.**

Repeat steps above to install the left shelf.

#### Hardware Used:

<b>BB</b>	1/4-20 x 1/2 in. Screw		x 6
<b>DD</b>	1/4-20 lock Washer		x 6



### 18. Install side burner valve

a) Loosen but do not remove the two pre-installed screws from the side burner valve as shown in Fig. 18A.

b) Insert the side burner valve screws through the keyhole slots in the front of the side burner shelf and then slide the valve upward so the screws rest in the small section of the keyhole slots.

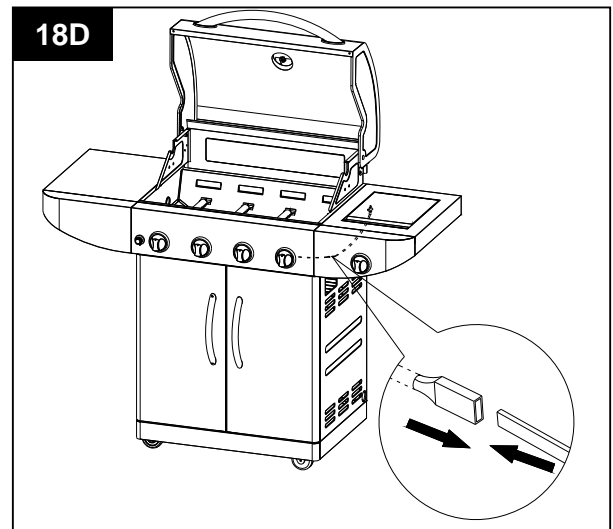
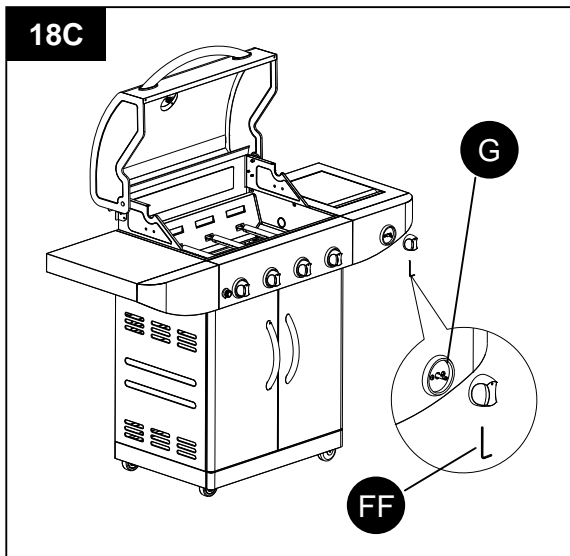
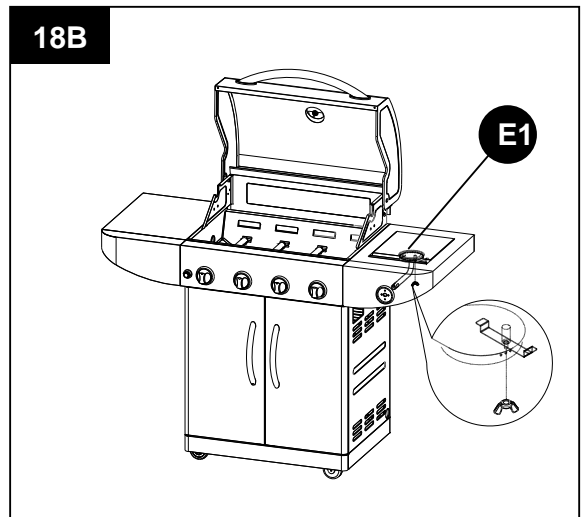
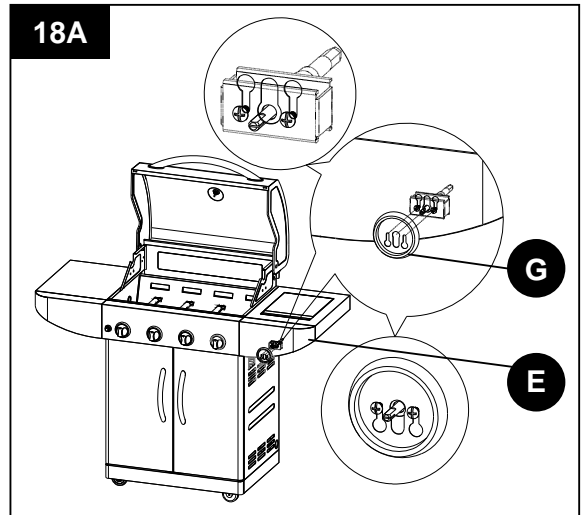
c) Place the control knob bezel (G) keyhole slots over the side burner valve screws. Let the bezel (G) slide down so that the screws rest in the small section of the keyhole slots and then tighten the screws. Refer to Fig. 18A.

d) Remove the side burner cooking grate and then remove the wing nut that attaches the side burner (E1). Insert the side burner tube over the side burner valve orifice and then reattach the side burner wing nut as shown in Fig. 18B.

e) Push the control knob (H) onto the side burner control valve stem and then secure using the Allen wrench (FF) as shown in Fig. 18C.

f) Reinstall side burner (E1) and side burner grate.

g) Attach electronic ignition wire to the side burner electrode located under the side shelf as shown in Fig. 18D.

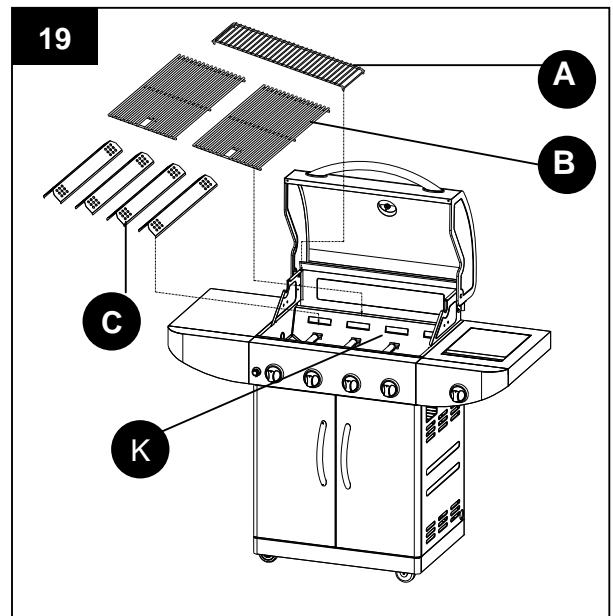


### 19. Install cooking components

Install 4 flame tamers (C) into grill head (K) directly over the main burners. The flame tamers rest in notches built into the inside of the grill head (K).

Place cooking grates (B) into the grill head (K) on the ledges above the flame tamers.

Insert legs of warming rack (A) into the 4 holes in top of the grill head (K) side panels as shown in Fig. 19.



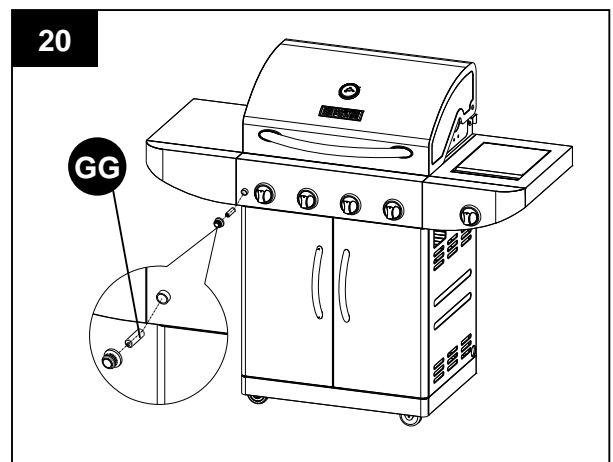
### 20. Install battery

Unscrew the electronic igniter battery cap as shown in Fig. 20.

Install AA battery (GG) with positive terminal facing outward.

Note: The positive electrode is outside.

Reinstall electronic igniter battery cap.



## IMPORTANT

### CHECK FOR SPARKS

After assembly of the grill is complete, test the ignition system with the **GAS OFF**. Check for sparks when using the ignition system.

Be sure the **GAS IS OFF** when you push the electrical igniter. This will help assure a trouble-free ignition when you turn on the gas.



## INSTALLATION INSTRUCTIONS

### For Portable LP-Gas Connection

From front of the cart, place foot ring of 20 lb. tank into the hole in bottom panel. Make sure the tank valve is in OFF position. Use the tank bolt to secure the tank in a fixed position. Before installing your gas tank, lift up the safety tank ring (as shown in Fig. 21). Use only 20 lb. gas tank (See LP Gas Safety Requirements on page 25 for additional information). It is unsafe to operate the grill if the gas tank is not vertical, as seen in Fig. 22.

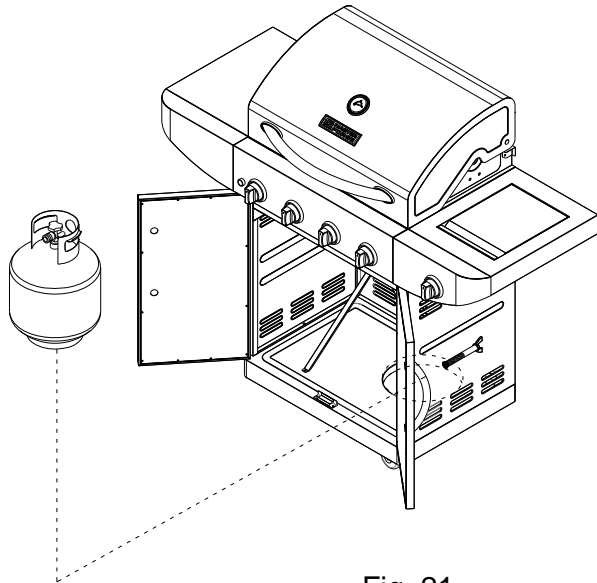


Fig. 21

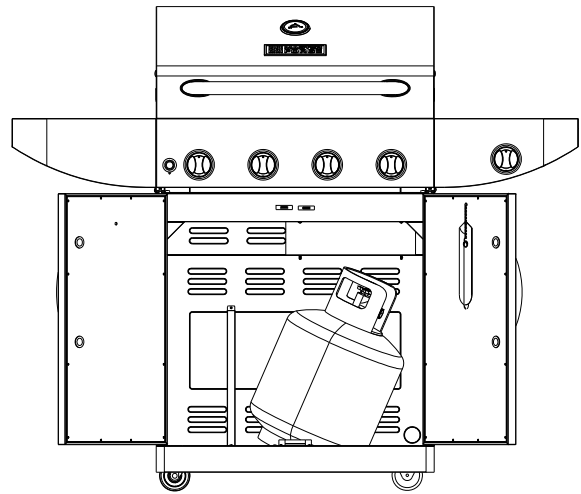


Fig. 22

**⚠ WARNING:** The Type I connective coupling (see Fig. 23) supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty, gas leakage, fire and severe bodily harm.

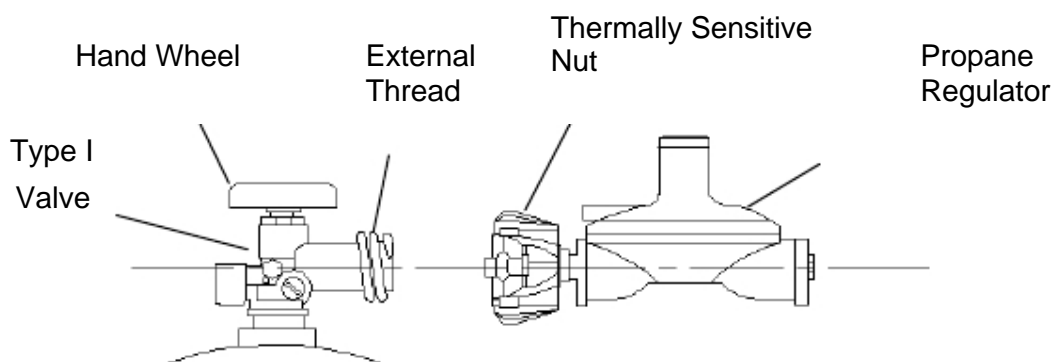


Fig. 23

The propane tank valve connection supplied with this grill incorporates four important safe guards: Hand Assembly, Hand Disassembly, Excess Flow Control and Temperature-Activated Shut-Off.

#### a. Hand Assembly:

1. Make certain the tank valve and all the appliance valves are in the "OFF" position.

## INSTALLATION INSTRUCTIONS

---

2. When connecting the regulator/burner valve assembly to the tank valve, turn the large plastic nut clockwise until it stops.
3. Gas will not flow unless the plastic nut is completely connected.
4. HAND TIGHTEN ONLY.

### **b. Hand Disassembly:**

1. Make certain the tank valve and all the appliance valves are in the “OFF” position.
2. Turn the large plastic nut counterclockwise until it is disassembled.
3. HAND LOOSEN ONLY.

### **c. Excess Flow Control**

The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions yet control excess gas flow.

Rapid changes in pressure can trigger the excess flow device providing a low flame and low temperature. If the tank valve is turned open to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within 5 seconds.

To ensure this does not cause difficulty in lighting the grill, follow these instructions:

1. Make sure all burner valves are “OFF”.
2. Open the tank valve and wait 5 seconds.

### **d. Temperature-Activated Shut-Off**

The large plastic nut on the regulator assembly is designed in coordination with a check valve in the tank valve to shut off the flow of gas when exposed to temperatures between 240-300°F. In the event of a fire or hose break, one of the safeguards will function to control or stop the flow of gas from the propane tank. Never attempt to use damaged equipment.

**IMPORTANT: Before using a fresh tank of gas, please check leakage around the connections according to section “Checking Gas Leaks” on page 23 and make sure there is no leakage or vapor accumulation in the cabinet. Make sure all openings around side walls are not blocked.**

**IMPORTANT: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.**

### **Gas Requirements**

The grill is set and tested at the factory for use with LP gas only. However, this grill is natural gas convertible and can be used at the same rating. The rating plate is located on the inside panel of the left door.

## INSTALLATION INSTRUCTIONS

### LP Gas

If your grill is for **LP gas**, the regulator supplied is set for 11 in. water column (WC) and is for use with LP gas only. The factory-supplied regulator and hose must be used with a 20 lb. LP gas tank.

### Convert to Natural Gas

Your grill is natural gas convertible. NG kit sold separately (Item #0050772).

Please refer to **page 37** to convert your grill to natural gas.

After the grill is converted to natural gas, the working pressure for natural gas is 7 in. water column (WC). Gas pressure is affected by gas line size and the length of gas line run from house. Follow the recommendations in the chart below.

**Reminder: The default hose size is 1/2 in. in DIA, 10 ft. long. Refer to the form below.**

From House to Grill	
Distance	Tubing Size
Up to 25 ft.	3/8 in. DIA
26-50 ft.	1/2 in. DIA
51-100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.
<b>More than 101 ft.</b>	3/4 in. DIA

### LP GAS System

**Contact your gas supplier for a special regulator for bulk gas that fuels other appliances**

### Gas Consumption

Total gas consumption of this grill with the burner(s) on "HIGH":

Burner Type	BTU/HR
Main Burners	12,000 x 4
Side Burner	13,500 x 1

### Locating the Grill

This gas appliance is designed and certified for outdoor use only. Do not operate the grill inside a building, garage, recreation vehicle, screened porch or any enclosed area. Keep the grill away from windy areas but keep the grill in a well-ventilated area. Do not obstruct the flow of combustion and ventilation air around the grill.

### Clearance to Combustible Construction

**⚠ Warning: Do not place the grill under overhead, unprotected combustible surfaces.**

A minimum clearance of 24 in. from the sides of the grill and a minimum clearance of 48 in. from the back of the grill to adjacent vertical combustible constructions must be maintained.

## **INSTALLATION INSTRUCTIONS**

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However, the manufacturer strongly suggests a 6 ft. clearance of the grill to combustible constructions.

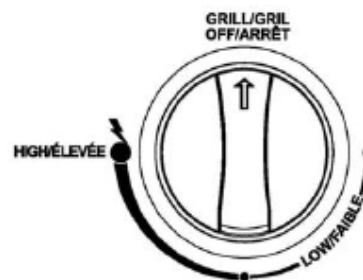
### **Clearance to Noncombustible Construction**

A minimum clearance of 48 in. from the back of the grill above the cooking surface to noncombustible constructions is required to allow the grill hood to open completely. A minimum of 48 in. clearance to the sides of the grill above the cooking surface to noncombustible constructions is recommended. The grill can be installed directly next to noncombustible construction below the cooking surface.

### Grill Lighting Instructions

#### To Light the Main Burners and the Side Burner

1. Make sure the control knobs are in the "OFF" position.
2. Open the grill hood.
3. Check the ignition pin position and distance between the pin and the burner.
4. Make sure the drip tray is installed.
5. Open the LPG tank or natural gas valve.
6. Light each burner separately. Turning on two burner valves together could trip the flow limiting device in the tank connection (LP grills only).
7. Push the control knob in and turn the knob to the left to "HIGH" position.
8. Push and turn burner control knob to "HIGH" and immediately press and hold electronic igniter.
9. If the burner does not ignite within 5 seconds, immediately turn the control knob back to the "OFF" position. Wait 5 minutes and repeat step 7 two or three times.
10. If the burner still does not ignite, TURN OFF THE GAS. WAIT 5 MINUTES for excess gas to dissipate.
11. If the burner still can't be lit, refer to the Troubleshooting section.



### Replacing the Battery

1. **Unscrew the electrical ignition button and remove the old battery.**
2. **Replace with a new AA battery.**

Note: The negative (-) side of the battery goes in first. Please refer to the mark on the side of the cap.

#### **WARNING:**

1. **Make sure the hood is completely open each time you attempt to light the grill.**  
**Failure to open the hood could lead to delayed ignition resulting in bodily harm.**
2. **This grill is equipped with a flame observation hole in the side panel.**

**CAUTION:** It is important to inspect the full length of the gas line hose. If it is evident there is excessive abrasion or wear, or the hose is cut, the hose must be replaced prior to the appliance being used.

If required, check your parts list for the proper replacement hose assembly. It will be necessary to open the bottom door to fully inspect the hose.

### Match Lighting Instructions

**IMPORTANT:** The hood must be open when match lighting any burner.

1. Turn on gas supply.
  - a. If portable, at the LP cylinder valve.
  - b. If permanent gas supply, at the manual gas shutoff valve.
2. Locate the flame observation holes on each side.
3. Open the right door to access the match clip with chain.
4. Attach either the match or paper to the clip (Fig. 24), light the match and insert it close to the ports of the burner, and push and turn the depressed knob to the left to “HIGH” position.

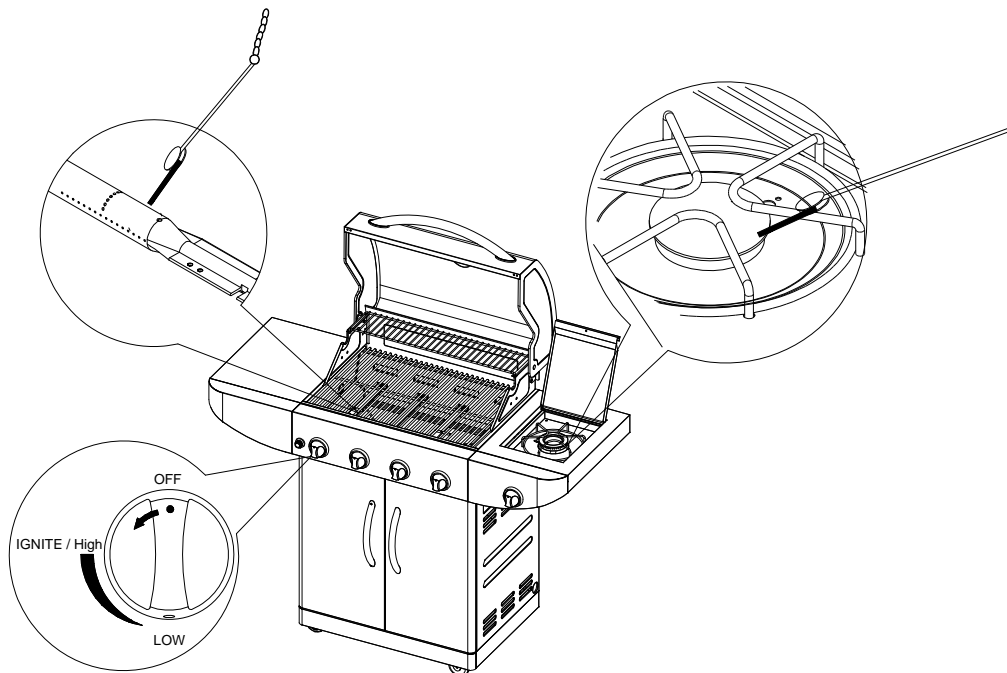


Fig. 24 Match/Paper Lighting Illustration

5. The center burner (if needed) can be lit from center grid by inserting the match clip into the front side of flame tamer. Light this burner before igniting both outside burners.
6. Depress burner valve for that burner and turn to “HIGH”.
7. Observe that the burner has ignited. Remove the match and extinguish.
8. Repeat steps 2 - 6 for the next burner.

### Breaking in Your Grill

When firing your grill for the first time, it is advisable to run the main burner(s) on “HIGH” for 20 minutes with the hood down and then turn the main burners off. This tempers the grill.

### Preheating Grill

It is extremely important that your grill be up to temperature before you begin using it. After lighting, close the hood and preheat the grill on "HIGH" for 15 minutes. This preheating will ensure that the cooking grid and grate are hot enough for proper grilling.

**CAUTION: Do not cover the grids during the preheating period.**

**WARNING: Never leave a grill unattended to guard against possible grease fires getting out of control. Grease fires can be severe and cause grill damage, property damage and bodily harm.**

### Open or closed hood for Grilling

Cooking with the lid open or closed is a matter of personal preference. Cooking with the lid closed is recommended if you enjoy cooking at maximum "searing" temperatures. This method will also produce more "flare up," speed the cooking procedure and will give you a more robust, smoky, outdoor flavor. If you prefer cooking slower with less flare up, we suggest the lid-open method.

We recommend always cooking with the lid CLOSED if you are in a windy area or colder climate. Your grill has been designed and constructed to give you maximum flexibility and cooking performance. Be creative. Try different cooking methods on your grill to determine which suits your needs best. There is no right or wrong way to cook, just different cooking styles. Get creative and enjoy!

### Checking Gas Leaks

Before operating your grill, after refueling, check carefully to be certain that all connections are tight and there are no gas leaks.

1. Make 2-3 ounces of leak solution by mixing liquid dishwashing soap with water.
2. Make certain all control knobs are in the "OFF" position.
3. Brush small amounts of the leak solution on all the fittings and turn the gas on.
4. If bubbles appear, there is a leak. Proceed to step 5.
5. Turn the gas off and tighten all connections.
6. Go back to step 1 to retest the fittings.
7. If bubbles continue to appear, turn the gas off. Contact customer service.

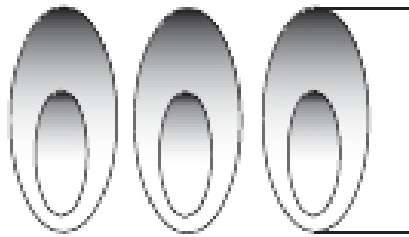


### **WARNING**

**Never use a match or open flame for leak detection. Use of an open flame could result in a fire, explosion and bodily harm.**

**IMPORTANT: When connecting or replacing any gas pipe or fittings, all joints must be sealed with approved leak-proof sealing compound or plumber's tape.**

### Burner Flame Check



in. (2.5 cm)

Visually check the burner flames prior to each use. The flames should appear blue. If they do not, refer to the section on cleaning burner tubes and ports.

Before cooking on your grill the first time, wash cooking grids and cooking rack with warm, soapy water. Rinse and dry thoroughly. Season with cooking oil regularly. After cooking is completed, turn grill to HIGH setting for 3 to 5 minutes to burn off excess grease or food residue.

### WARNING

Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.


### WARNING

The LP gas supply cylinder(s) to be used must be:

(a) Constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission

(b) Provided with a listed overfilling prevention device.

(c) Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

 **WARNING:** Please remember this is an outdoor gas grill. Many areas of the grill generate extreme heat. We have taken every precaution to protect you from the contact areas. However, it is impossible to isolate all high-temperature areas. Therefore, use good judgment and a certain degree of caution when grilling on this product. We suggest a covered, protected hand during operation of grill. Do not move your grill when it is in operation or hot to the touch. Wait until your unit is turned off and properly cooled down before moving it. Failure to follow this warning could result in personal injury.

### Post Heating

To keep the grates free of charred food remains, run the grill on “HIGH” for 15 minutes after cooking is complete and food has been removed.

**CAUTION:** Do not cover the grill during the post heating period.

After post heating your grill, turn the control knobs to the “OFF” position.

### Propane Tank Shut-Off

After the burner box cools down, the propane tank valve should also be closed. If you do not want to wait for the burner box to cool, use a covered hand to turn off the propane tank valve.



### **WARNING**

**Do not attempt to turn off the LP tank valve without first covering your hand with a protective mitt or allowing the grill to cool down. Failure to follow this warning could result in a severe burn.**

### **LP Gas Safety Requirements**

For LP gas grills, the LP gas supply tank to be used must 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 Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and Provided with a listed Overfill Prevention Device (OPD).

The tank should be 12 in. in diameter and 18-1/2 in. tall and be equipped with a Type-I fitting.

The tank supply system must be arranged for vapor withdrawal.

The tank used must include a collar to protect the cylinder valve.

Do not operate the gas grill indoors or in any enclosed area. If the gas grill is not in use, the gas must be turned off at the supply tank. If the grill is to be stored indoors, disconnect the gas supply tank and store the tank in an upright position in a cool, well-ventilated outdoor location away from your grill or any other heat source.

When checking for gas leaks, do not use an open flame. Use a soapy water solution and apply it to the pipe joints and fittings with a brush and check for bubbles. Check flexible hoses for cuts and wear that may affect the safe operation of the grill. Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by manufacturer.

LP tank should be securely locked by the patented safety tank ring at all times. An unlocked tank may fall or tilt which can cause injury or property damage. It is recommended to lock the tank all the time.

After positioning the tank in the opening, lower the safety tank ring to lock the tank. Use only 20 lb. gas tank.

### **WARNING**

**The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.**

### Handling the Liquid Propane Tank Safely

Remember to handle your portable liquid propane tank carefully when you take it to your dealer for a refill. Avoid dropping it or bumping it against sharp objects. Liquid propane tanks are sturdily constructed, but a series of hard jolts could damage the container.

When transporting the tank to your local propane gas dealer, make sure the valve is closed tightly and the protective cover is in place. Position the tank securely in an upright position so it will not roll around your vehicle.

If you plan to make stops for shopping or errands, have your liquid propane tank filled at the last stop before going home. Again, make certain the refilled tank is secure and in an upright position. When you return home, remove the refilled tank from your vehicle. Never leave a portable liquid propane tank inside a vehicle that may become overheated by the sun.

Your local liquid propane gas dealer will gladly offer you additional safety tips.

### Storing the Liquid Propane Tank Safely

Do not store portable liquid propane tanks (whether full or empty) inside your home, the living area of an R.V., a garage, basement or workshop. It is unlikely that liquid propane will leak from the tanks. If it should leak, the fuel could be exposed to sparks from automobiles, power tools or other appliances. When storing or transporting your LP tank, it must remain in an upright position. Never lay your LP tank down on its side whether it is full or empty. Never store a spare tank under or near your grill.

**CAUTION: Never transport or move your grill or grill tank without first closing the manual valve on your liquid propane gas tank.**

The best place to store a liquid propane tank is in a shady or protected spot outdoors, behind your home or garage, or on a screened porch but where it is out of reach of children. Liquid propane will not evaporate. It is in a strong, closed container. It will not lose any of its clean-burning heat content, even if left outside year-round.

**⚠ WARNING:** When not connected to your grill, the LP gas tank must be stored in an upright position in a cool, shady, well-ventilated, outdoor location away from your grill or any other heat source. Failure to follow this warning could lead to tank valve damage, fire hazard and personal injury.

**Refilling a Propane Tank**

It is extremely important that your LP tank be filled properly when you take it to be refilled. Be sure to use a reputable LP dealer and observe how the tank is filled and at what capacity. An overfilled LP tank can be dangerous.

The proper way to fill a tank is by weight. The empty tank should be placed on a scale. The scale weights should be readjusted to a weight that would allow up to 80% of the total weight. The filling operation must end once the tank is filled to 80% of its total capacity. If the tank is not completely empty, the scale readjustment must be changed to consider the propane (LP) already in the tank.

**⚠ WARNING:** An LP (propane) tank is overfilled if it contains more than 80% of its total capacity of propane (LP).

An incorrectly filled or an overfilled LP (propane) tank can be dangerous. If a tank is overfilled and the weather causes the warming of the LP tank, (a hot day, tank left in sun or stored indoors) internal pressure is created due to expansion of the propane which in turn may cause the LP gas to be released through the pressure relief valve on the tank. The pressure relief valve is a safety device required on 20 lb. propane tanks by the Department of Transportation or the National Standard of Canada, CAN/CSA-B339 Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable, to prevent a catastrophic tank failure due to excessive pressure. LP gas released from the tank is flammable and can be explosive.

**IMPORTANT:** When connecting or replacing gas pipe or fittings, all joints must be sealed with approved leak-proof sealing compound or plumber's tape. After making connections, check all joints for leaks using a soapy water solution and a brush.

**⚠ WARNING:** Never use an open flame to test for gas leaks. Use of an open flame could result in a fire, explosion and bodily harm.

**Stainless Steel**

This gas grill is made of stainless steel. Stainless steel is non-rusting in certain conditions; therefore, a cover and stainless steel cleaner should be used when the grill is not in use.

Wipe with stainless steel cleaner on all non-cooking surfaces once a month.

Never clean the stainless steel when it is hot.

After initial grilling, certain areas of the grill (i.e. the vents, hood and burner box) may discolor. This is a normal discoloration caused by the intense heat from the burners.

## CARE AND MAINTENANCE

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Specks of grease can gather on the surface of the stainless steel and get baked-on. These can usually be removed with warm soapy water or a stainless steel cleaner. As a last resort a mild abrasive pad could be used with a stainless cleaner. Use light pressure on the pad and always scrub in the direction of the grain. There are many products that will help clean and protect on all non-cooking surfaces.

Do not use steel wool to clean the grill.

Do not use abrasive cleaners on the polished surface. Use caution when cleaning. Metal polish or a mild chrome cleaner can be used to bring back luster and highlights. Naval Jelly can be used to remove rust stains that occur from outside sources. Follow the Naval Jelly instructions carefully.

To touch up minor scratches in the stainless steel, sand the affected surface lightly with 160 dry grit emery sand paper in the direction of the grain.

### **Drip Tray**

The drip tray collects excessive grease runoff and fallen food particles.

Allow the tray and its contents to cool before cleaning. Loosen the back grill head cover (J) and slide out the drip tray and then wipe it clean.

Make sure the tray is installed before using the grill.

It is highly recommended that you check the tray regularly to avoid any possibility of a grease fire; however, most of the drippings will vaporize back into the cooked item giving you an outdoor grilled flavor.

### **Helpful Care and Maintenance Hints**

Before grilling, pre-heat grill for 15 minutes on "HIGH" with hood down. To avoid uncontrolled flare-ups or grease fires, grill meats with hood open. Close hood if meats are thick or weather is cold, or if you are using a rotisserie or indirect cooking.

Always protect your hand with a pot mitten or cooking glove when coming into contact with a hot surface.

Hood up when grilling meats, especially chicken. Hood down when indirect or rotisserie cooking.

NEVER leave your grill unattended while cooking.

After use, close hood, turn burners to "HIGH" for 15 min. for self-cleaning grease burn off.

## CARE AND MAINTENANCE

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Care and Maintenance Time Table Chart

Grill Item	Frequency Based on Normal Use	Cleaning Method
Painted surface	Twice yearly	Car wax
Stainless surface	Twice yearly	Stainless cleaner
All grates	After each use	Burn off and wipe
Stainless grates	15 days	Wire brush/Dishwasher safe
Porcelain grates	15 days	Scrub pad soapy water/ Dishwasher safe
Burner heat tents	30 days	Wire brush
Burners	90 days	Wire brush
Burner box interior	120 days	Interior grill cleaning products

### Gauging amount of LPG fuel

To gauge the amount of propane fuel in your gas tank, the grill must be in operation. Place your hand at the top of the tank and slowly move down the side until the tank feels cool to the touch. This will indicate the approximate amount of propane gas in your tank; if 3/4 empty, refill.

**Do not use charcoal briquettes or any flammable material with your grill. Use of such material will void your warranty and may lead to a fire, explosion and bodily harm.**

Many solutions given here can make your grilling experience safer and more enjoyable. You can also call the customer service department at **1-800-963-0211**, 8 a.m. - 6 p.m., EST, Monday - Thursday, 8 a.m. - 5 p.m., EST, Friday.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Grill or side cooker will not light.	<ol style="list-style-type: none"> <li>1. The ignition wire came off the electrical igniter/valve.</li> <li>2. The distance between the ignition pin and the burner is greater than 5/32 in.-3/16 in. (side burner).</li> <li>3. The ignition wire is broken.</li> <li>4. The battery has died.</li> <li>5. The battery is in the wrong polarity.</li> <li>6. The electrode tip does not produce sparks at the burner port.</li> <li>7. No gas supplied.</li> </ol>	<ol style="list-style-type: none"> <li>1. Reconnect the ignition wire to the electrical igniter/valve.</li> <li>2. Loosen the ignition pin and adjust the distance, then fasten it again.</li> <li>3. Call customer service for a replacement ignition wire.</li> <li>4. Install a new AA battery.</li> <li>5. Change the battery polarity.</li> <li>6. Reinstall the electrode.</li> <li>7. Turn on the regulator valve.</li> </ol>
Excessive flare-up.	<ol style="list-style-type: none"> <li>1. Grilling fatty meats.</li> <li>2. Knobs on "HIGH".</li> <li>3. Spray water on gas flames.</li> <li>4. Hood closed when grilling.</li> </ol>	<ol style="list-style-type: none"> <li>1. Grill fatty meats when the grids are cold while the knobs are on the "LOW" setting. Move the meats to the warming rack if flare up continues until flame settles down.</li> <li>2. Before you are ready to grill, turn the knobs to the "OFF".</li> <li>3. Never spray water on gas flames.</li> <li>4. Hood up when grilling.</li> </ol>
Burner blows out.	<ol style="list-style-type: none"> <li>1. LP tank is empty.</li> <li>2. Burner is not aligned with the control valve.</li> <li>3. Gas supply is not sufficient.</li> </ol>	<ol style="list-style-type: none"> <li>1. Refill the LP tank.</li> <li>2. Install the burner correctly.</li> <li>3. Check the gas supply hose and make sure there are no leaks and no knots.</li> </ol>

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION								
Low heat with the knob in “HIGH” position.	<div>1. Low heat is found in natural gas models.</div> <div>2. Ports are blocked.</div> <div>3. LP tank has run out.</div>	<div>1. This model is set for 7 in. natural gas usage. Please check your natural gas supply system to have correct gas pressure. Regulator is not needed for NG model.</div> <div>Check the orifice if you installed NG nozzles. 0050772 conversion kit provides the following nozzles:</div> <table><tr><td>Burner</td><td>Orifice Size</td></tr><tr><td>Main Burner</td><td>ø 1.44 mm</td></tr><tr><td>Side Burner</td><td>ø 1.44 mm</td></tr></table> <div>2. Clear ports of any obstructions.</div> <div>3. Refill the LP tank.</div>	Burner	Orifice Size	Main Burner	ø 1.44 mm	Side Burner	ø 1.44 mm		
Burner	Orifice Size									
Main Burner	ø 1.44 mm									
Side Burner	ø 1.44 mm									
Low heat, LP gas.	The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature.	<div>Please follow these instructions:</div> <div>1. Make sure all burners are “OFF”.</div> <div>2. Open the tank valve and wait 5 minutes.</div> <div>3. Light the burner one at a time following the lighting instructions listed on the door liner and Page 22.</div>								
Low heat, natural gas.	Gas pressure is significantly affected by gas line and length of gas line from house gas line.	<div>Check your gas line and make corrections by following the chart below.</div> <div>From House to Grill</div> <table><tr><td>Distance</td><td>Tubing Size</td></tr><tr><td>Up to 25 ft.</td><td>3/8 in. diameter</td></tr><tr><td>26 ft.-50 ft.</td><td>1/2 in. diameter</td></tr><tr><td>51 ft.-100 ft.</td><td>2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.</td></tr></table>	Distance	Tubing Size	Up to 25 ft.	3/8 in. diameter	26 ft.-50 ft.	1/2 in. diameter	51 ft.-100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.
Distance	Tubing Size									
Up to 25 ft.	3/8 in. diameter									
26 ft.-50 ft.	1/2 in. diameter									
51 ft.-100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.									

## WARRANTY

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Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

If you have any questions or problems, you can call our customer service department at **1-800-963-0211**, 8 a.m. - 6 p.m., EST, Monday - Thursday, 8 a.m. - 5 p.m., EST, Friday.

### Limited Warranty

**5-Year Warranty** on stainless steel burners.

**1-Year Warranty** on all parts affecting the operation of the gas grill due to damage.

### Warranty Provisions:

This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.

This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover corrosion or discoloration after the grill is used, or lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the gas grill.

**Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.**



## REPLACING MAIN BURNER

### How to replace the main burner

1. Open the grill hood and remove the warming rack (A), cooking grates (B) and flame tamers (C) as shown in Fig. 1.

2. Remove the cotter pin from the main burner, as shown in Fig. 2.

3. Remove the two screws that attach the main burner electrode & wire to the main burner.

4. Remove and discard the old main burner and replace it with the new one.

**Note: When reinstalling the main burner make sure the main valve stem is inserted into main burner tube opening.**

5. Reinstall the cotter pin and the two screws that attach the main burner electrode & wire.

6. Reinstall the warming rack, flame tamers and cooking grates.

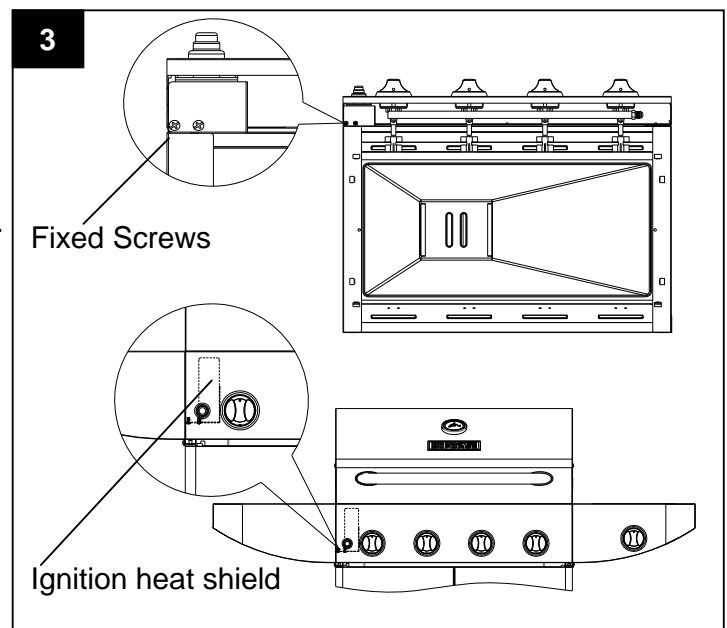
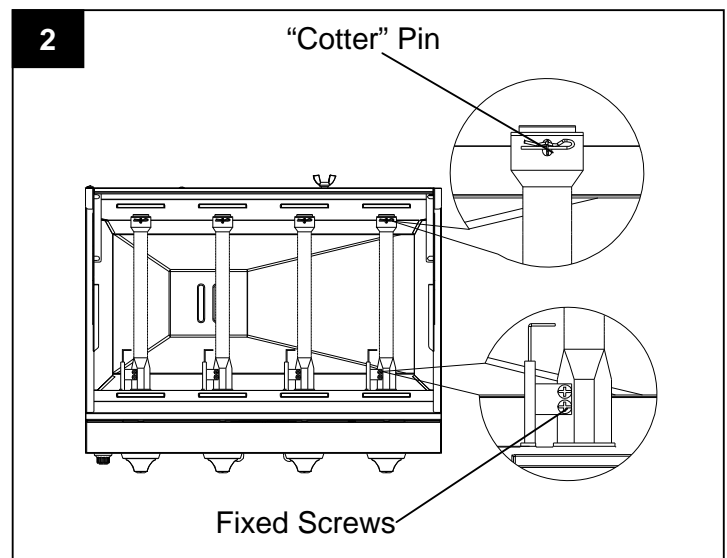
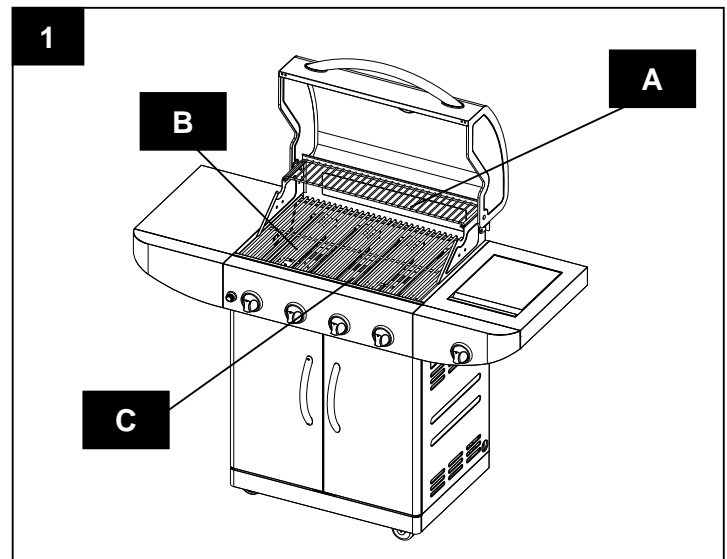
### How to replace the electronic ignition and main burner electrode wire :

1. Open the grill hood and remove the warming rack (A), cooking grates (B) and flame tamers (C) as shown in Fig.1.

2. Remove the two screws that attach the main burner electrode & wire to the main burner as shown in Fig. 2.

3. From underneath the grill just above the left side cart door, remove the two screws holding the ignition heat shield in place. Remove the heat shield through the opening just above the door. Fig. 3.

4. Unscrew the push button igniter button and lock nut and then remove the push button igniter through the same opening. Unplug the main burner electrode wire that you are replacing from the back of the push button igniter and then remove the electrode and wire from the grill. Fig. 03.

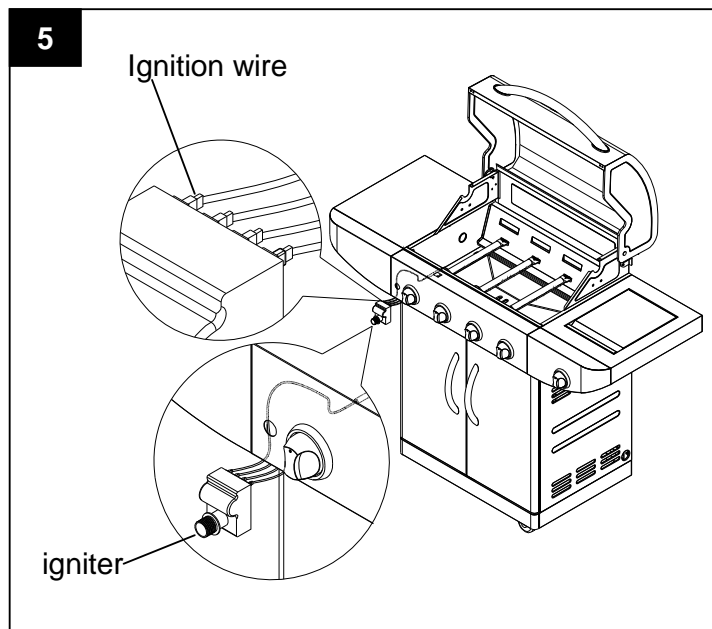
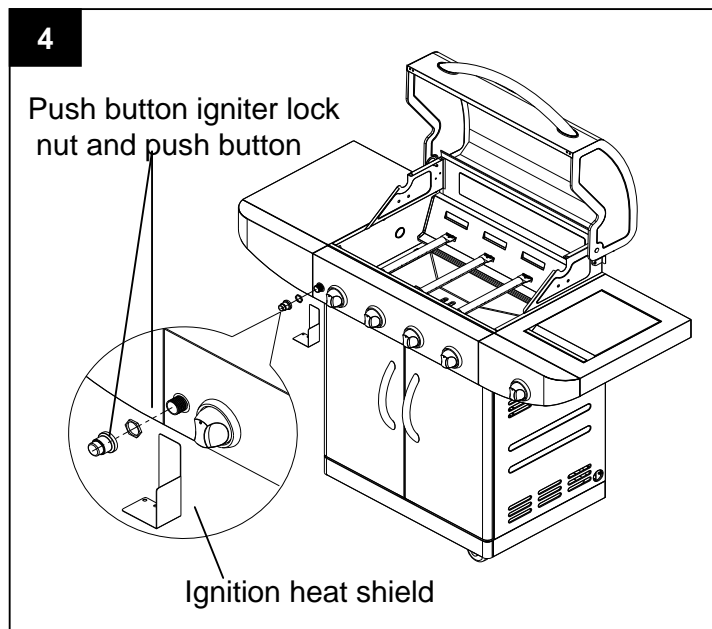


5. Feed the new main burner electrode wire through the hole on the inside of the grill and then reinstall the main burner electrode with the two screws previously removed. Fig. 04.

6. Plug the wire into the back of the push button igniter where the previous wire was removed. Fig. 5.

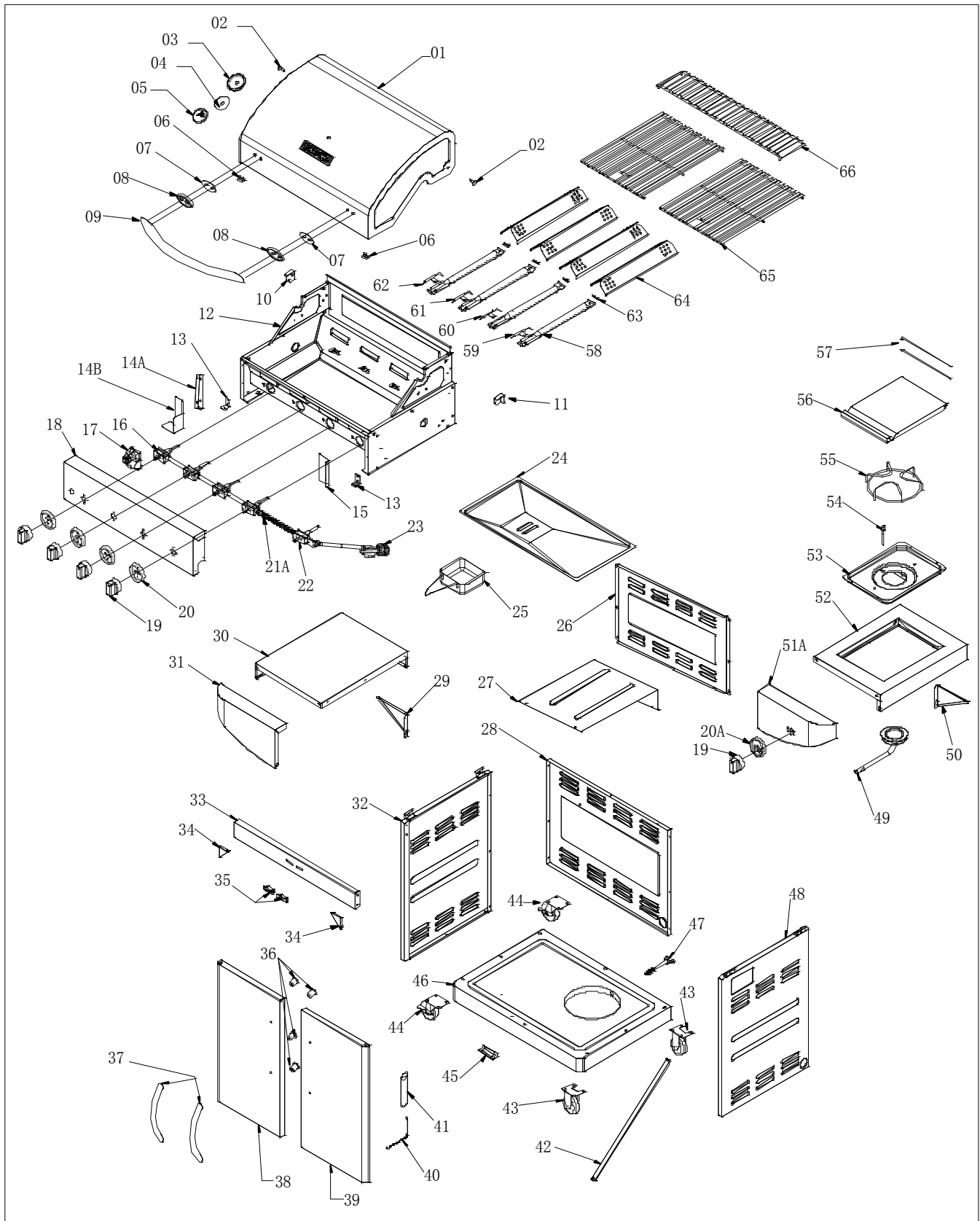
7. Reinstall the push button igniter lock nut and push button, and then reinstall the ignition heat shield with the two screws previously removed.

8. Replace the flame tamers, cooking grates and warming rack.



## EXPLODED VIEW

For replacement parts, call our customer service department at **1-800-963-0211**, 8 a.m. – 6 p.m., EST, Monday - Thursday, 8 a.m. - 5 p.m., EST, Friday.



## REPLACEMENT PARTS LIST

PART	DESCRIPTION	QTY.	PART	DESCRIPTION	QTY.
1	Grill Hood	1	24	Grease Tray	1
2	Hood Hinge Screw	2	26	Grease Cup	1
3	Temperature Gauge Bezel	1	27	Back Grill Head Cover	1
4	Temperature Gauge Heat Insulating Spacer	1	28	Cart Heat Shield	1
5	Temperature Gauge	1	29	Cart Back Panel	1
6	Hood Bumper	2	30	Left Shelf Bracket	1
7	Hood Handle Bezel Heat Insulating Spacer	2	31	Left Shelf	1
8	Hood Handle Bezel	2	32	Left Shelf Front	1
9	Hood Handle	1	33	Left Side Cart Panel	1
10	Hood Bracket, Left	1	34	Cart Support Beam	1
11	Hood Bracket, Right	1	35	Cart Support Bracket	2
12	Grill Firebox	1	36	Door Magnet	2
13	Door Top Pivot Bracket	2	37	Door Handle Grommet	4
14A	Control Panel Bracket, Left	1	38	Door Handle	2
14B	Ignition Heat Shield	1		Left Cart Door	1
15	Control Panel Bracket, Right	1	39	Right Cart Door	1
16	Main Gas Manifold Assembly	1	40	Match Light Tool	1
17	Electronic Igniter	1	41	Match Light Holder	1
18	Control Panel	1	42	LP Tank Barrier Bar	1
19	Control Knob	5	43	Straight Caster	2
20	Bezel	4	44	Locking Caster	2
20A	Side Burner Bezel	1	45	Door Catch Plate	1
21A	Gas Hose	1	46	Cart Base	1
22	Side Burner Gas Manifold Assembly	1	47	LP Tank Bolt	1
23	LP Hose & Regulator	1	48	Right Side Cart Panel	1

**REPLACEMENT PARTS LIST**

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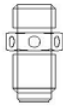
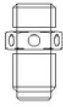


	DESCRIPTION	QTY.	PART	DESCRIPTION	QTY.
49	Side Burner	1	62	Main Burner Electrode & Wire A	1
50	Right Shelf Bracket	1	63	Cotter Pin	8
51A	Right Shelf Front	1	64	Flame Tamer	4
52	Right Shelf	1	65	Cooking Grate	2
53	Side Burner Pan	1	66	Warming Rack	1
54	Side Burner Igniter	1	67	Instruction Manual	1
55	Side Burner Grate	1	68	Hardware Pack	1
56	Side Burner Lid	1	69	AA-5/32-32 x 3/8 in. Screw	16
57	Side Burner Lid Hinge	2	70	BB-1/4-20 x 1/2 in. Screw	26
58	Main Burner	4	71	CC-1/4-20 x 3/8 in. Screw	23
59	Main Burner Electrode & Wire D	1	72	DD-1/4-20 Lock Washer	22
60	Main Burner Electrode & Wire C	1	73	EE-1/4-20 x 5/16 in. Screw	10
61	Main Burner Electrode & Wire B	1	74	FF-Allen Wrench	1

## CONVERTING TO NATURAL GAS KIT #0050772

Should you decide to convert your gas grill Item #0097709 Model 1010037 from propane to natural gas, use conversion kit item #0050772.

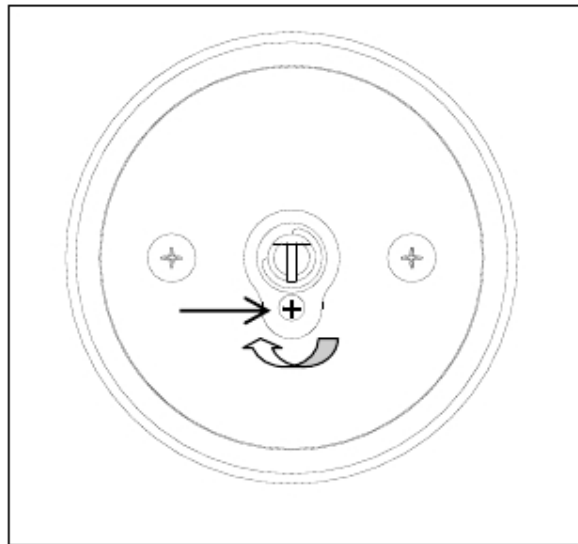
Your #0050772 kit will contain 4 -1.44 main burner orifices. Install all of them following your kit instructions. Install 1-1.44 orifices into your side burner valve. Discard the rest.

#0050772 kit will contain the following orifices for your selection:

NG KIT Model#	Model #, Item #	Main burner Φ 1.37	Main burner /Side burner Φ 1.44	Sear burner Φ 1.46 (In Fire Box)	Searing/Panini Φ 1.37(In Side shelf)	Rotis burner Φ 1.25	Rotis burner Φ 1.40	Side burner Φ 1.32	Certified
									
Qty.		5	5	1	1	1	1	1	UL
SH3118B-KIT	SH3118B, 0314076	3	N/A	1	N/A	N/A	N/A	1	UL
P3018-KIT	P3018, 0314073	4	N/A	N/A	N/A	1	N/A	N/A	UL
2518-3-KIT	2518-3, 0221885	4	1	N/A	N/A	N/A	N/A	N/A	UL
L3218-1-KIT	L3218, 0314075	N/A	5	N/A	1	N/A	1	N/A	UL
	L3218-1, 0314075								
3218LT-KIT	3218LT, 0221886	5	N/A	N/A	1	N/A	1	N/A	UL
	3218LT, 0006554								
N/A	1010037, 0097709	N/A	5	N/A	N/A	N/A	N/A	N/A	CSA

Take the knobs off valve stems and adjust the screws as shown using the slotted screwdriver. Turn the screw clockwise until it stops.

**Make sure to completely tighten the screws. Failure to tighten the screws will result in the low heat setting working improperly.**



### CAUTION:

If low flames or burner problems are observed after converting from LPG to NG, the natural gas lines may not be large enough. Refer to the “From House to Grill” chart on page 19 for natural gas supply line specifications. Please contact a plumber to assure proper pressure at 7 in. water column.

**Do not return your grill to the store.**