



Vendor Stock NO.: XG1136207827001

Model NO.: DH122213-W

## **2 IN 1 GRILL GAS & CHARCOAL**

### **INSTRUCTION MANUAL**



**FOR OUTDOOR USE ONLY.**

**PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY  
RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

**If you have any questions or problems, you can contact with our customer service at 1-866-206-0888 or login [www.mecanair.net](http://www.mecanair.net) from 8:00am to 4:30pm eastern time , Monday through Friday for assistance.**

**DO NOT RETURN TO THE PLACE OF PURCHASE.**

**V01**

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## SAFETY INSTRUCTION – READ CAREFULLY

Before assembling or using your new grill -- carefully read the instruction manual and all safety warnings!

Use caution and common sense when operating grill to protect persons and property. Failure to follow safety warnings could result in bodily injury or property damage.

If you have any questions regarding the product, please call our customer service at 1-866-206-0888 from 8:00am to 4:30pm eastern time, Monday through Friday for assistance.

### DANGER

If you smell gas:

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

### 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 cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

## ASSEMBLY

- Use caution during assembly or operation of grill. Use caution when reaching into or under grill.
- Properly dispose of packaging materials.
- When moving or lifting grill, use caution to avoid back strains or injuries.


## PLACEMENT


- **Outdoor use only.** Do not use grill indoors or in an enclosed or non-ventilated area.
- **Household use only.** Do not operate this grill for other than its intended use.
- Never use grill on a wooden surface or other flammable surfaces. Use grill only on a hard, stable surface that can support the grill's weight.
- Keep 10 feet of clearance between grill and any combustible materials when grill is in use (including, but not limited to bushes, shrubs, trees, leaves, grass, wooden decks or fences, buildings, etc.).
- Keep grill away from gasoline and/or other flammable liquids, flammable gases, flammable vapors, or areas where these may be present. Do not store or use grill in these areas.
- In windy conditions, place in an outdoor area that is sheltered from wind.
- Keep out of reach of children and pets.
- When moving or lifting grill, use caution to avoid back strains or injuries.
- Do not try to move or reposition grill while it is in use.
- Store out of reach of children when not in use.
- Don't place goods over 10kgs/22lbs on side shelf.

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 **DANGER**

1. Never operate this appliance unattended.
2. Never operate this appliance within 3.05 m / 10 ft. of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 7.62 m / 25 ft. of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill line.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 45°C / 115°F or less.
6. This appliance is not intended for and should never be used as a heater.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

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

 Your grill will be very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the grill has cooled down after use.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

**⚠ WARNING**

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

TESTED IN ACCORDANCE WITH ANSI Z21.58-2018 CSA 1.6-2018 STANDARD FOR OUTDOOR COOKING GAS APPLIANCE. THIS GRILL IS FOR OUTDOOR USE ONLY.

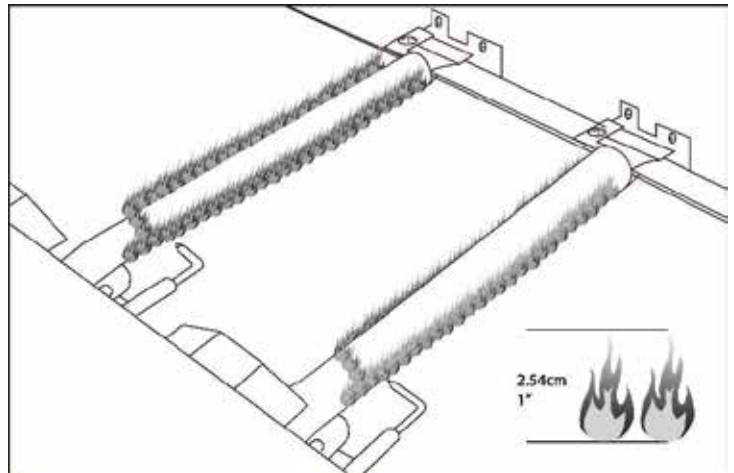
**Grill Installation Codes**

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA B149.2 or CSA B149.1 Natural Gas and Propane Installation Code, and the National Electrical Code, ANSI/NFPA 70. Correct LP Gas Tank Use LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank, not included with grill. Never connect your gas grill to an LP gas tank that exceeds this capacity.

**NOTE:** The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill.

**CAUTION: Beware of Flashback**

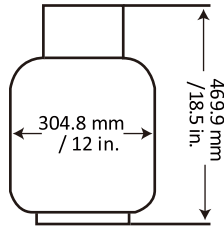
**CAUTION:** Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction, which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause. To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time. A clogged tube can lead to a fire beneath the grill.



Visually check the burner flames prior to each use. The flames should look like this picture. If they do not, refer to the burner main tenancy part of this manual.

## LP- Gas Supply System

- If the information is not followed exactly, a fire resulting in death or serious injury could occur.
- A 20lb tank of approximately 304.8 mm / 12 in diameter by 469.9 mm / 18.5 in high is the maximum size LP gas tank to use.
- The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP - Gas cylinder 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 .
- The LP gas tank must have a shutoff valve terminating in an LP valve outlet that is compatible with a Type 1. LP gas supply cylinder must have a shut off valve terminating in a valve outlet specified for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1 as applicable. LP gas supply cylinder must be fitted with an Overfill Protection Device (O.P.D) The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank. This safety feature prevents the tank from being overfilled, which can cause malfunction of the LP gas tank, regulator and/or grill.
- The tank supply system must be arranged for vapor withdrawal.
- The LP gas tank used must have a collar to protect the tank valve.
- 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 cap or plugs may result in leakage of propane.
- Never connect an unregulated LP gas tank to your gas grill.
- This outdoor cooking gas appliance is equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb Liquid propane cylinder.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re - qualified at each filling.
- Do not store a spare LP gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- Always keep LP gas tanks in an upright position.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- When your gas grill is not in use the gas must be turned off at LP gas tank.



- DO NOT use this appliance under overhead combustible surfaces. This outdoor cooking appliance is not intended to be installed in or on recreational vehicles and/or boats.
- LP gas tank must be stored outdoors in a well - ventilated area and out of reach of children. Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.
- Do Not obstruct the flow of ventilation air around the gas grill housing. Only use the regulator and the hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified in this manual.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- Pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Never substitute other types of regulator. Contact customer service for manufacturer specified replacement parts.
- This outdoor cooking appliance is equipped with a pressure regulator comply with the standard for Pressure Regulating Valves for LP Gas ANSI/ UL 144.
- Do not use briquettes of any kind in the gas grill.
- The gas grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.
- Keep the back and side cart free and clear from debris. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
- Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.
- Never use a dented or rusty propane tank.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- While lighting, keep your face and hands as far away from the grill as possible.
- Burner adjustment should only be performed after the burner have cooled.

### WARNING

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

**Failure to comply with these instructions may result in serious bodily injury.**

## Proper Placement And Clearance Of Grill

- Never use your grill in a garage, porch, shed, breezeway or any other enclosed area. Your grill is to be used outdoors only. Do Not install this unit into combustible enclosures. Minimum clearance from sides and back of unit to combustible construction, 91 cm / 36 in. from sides and 91 cm / 36 in. from back.

**CAUTION: TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRIC SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY, TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.**

 **WARNING**

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

 **WARNING**

This outdoor cooking appliance is not intended to be installed in or on boats. And other recreational vehicles.

**DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM.**

This can severely upset combustion airflow or trap excessive heat in the control area.

## SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for your grill will provide safe, reliable service for many years. However, extreme care must be used as the grill produces intense heat that can increase accident potential. When using this appliance basic safety practices must be followed, including the following: Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician. This grill is not intended to be installed in or on recreational vehicles or boats.

Children should not be left alone or unattended in an area where the grill is being used. Do not allow them to sit, stand or play in or around the grill at any time. Do not store items of interest to children around or below the grill.

Do not permit clothing, pot holders or other flammable materials to come in contact with or too close to any grate, burner or hot surface until it has cooled. The fabric could ignite and cause personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.

Do not heat unopened food containers. A buildup of pressure may cause the containers to burst.

Use a covered hand when opening the grill lid. Never lean over an open grill.

When lighting a burner, pay close attention to what you are doing. Make certain you are aware of which burner you are lighting, so your body and clothing remain clear of open flames.

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the grill's firebox. Clean the grease tray often.

Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce toxic fumes or can ignite if applied to a hot surface.

Turn off grill controls and make certain the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill to cook excessively fatty meats or other products which promote flare ups.

Do not operate the grill under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

Keep the area surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

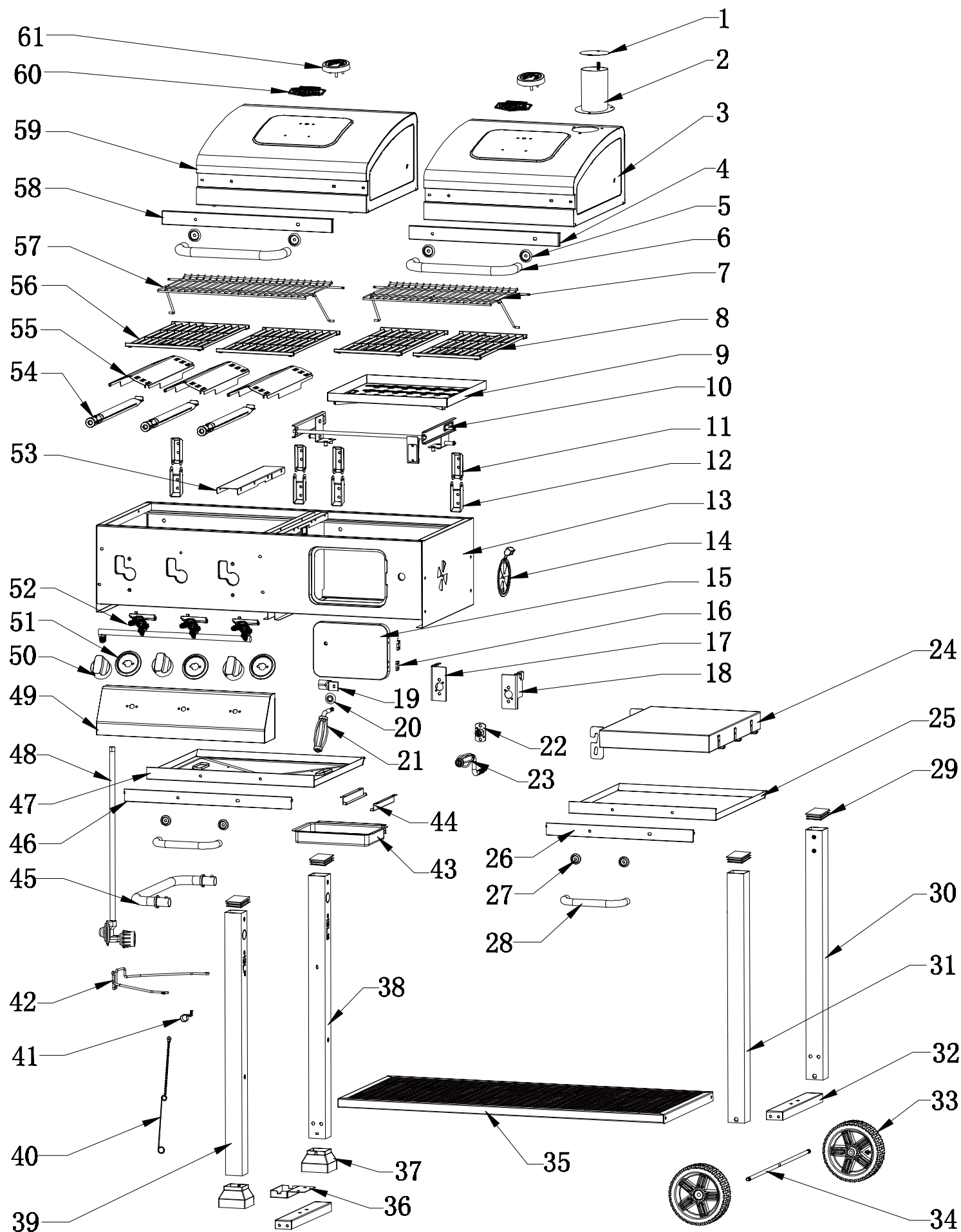
**NEVER CONNECT AN UNREGULATED GAS SUPPLY LINE TO THE APPLIANCE. USE THE REGULATOR/HOSE ASSEMBLY SUPPLIED.**

This is a liquid propane configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

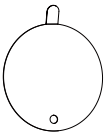
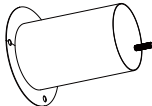
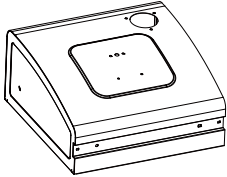
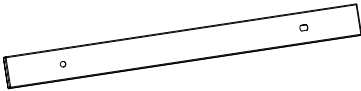
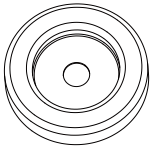


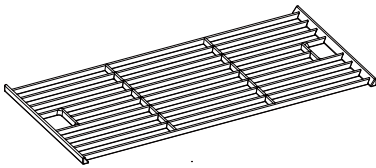
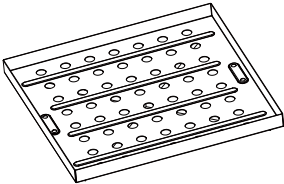
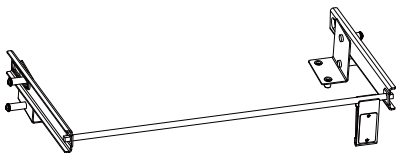
Total gas consumption (per hour) of this grill with all burners on "HIGH":

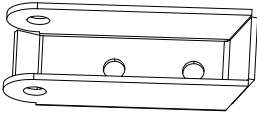
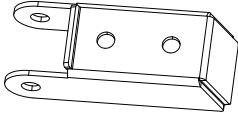
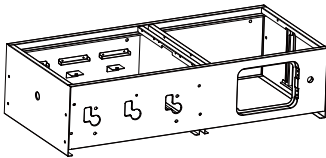
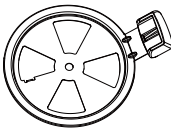
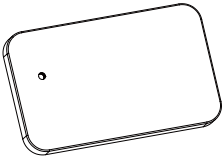
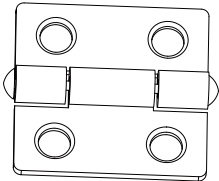
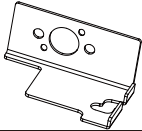
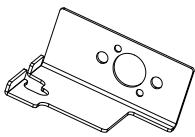
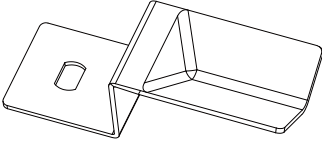
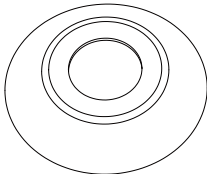
Main burner	3 x 8,000 Btu/hr (each)
Total	24,000 Btu/hr

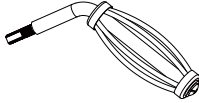
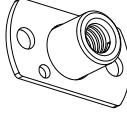
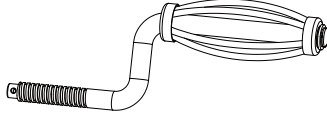
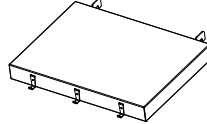
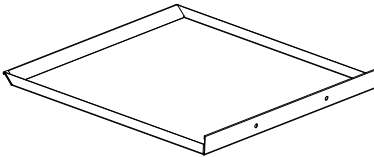

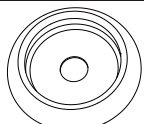

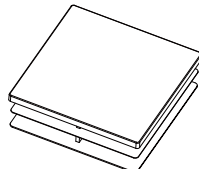
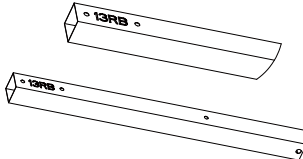
EXPLODED VIEW

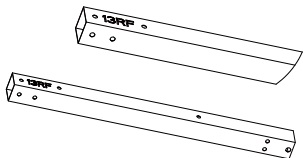
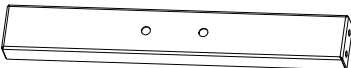

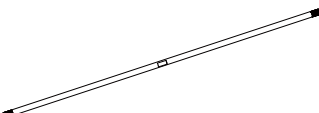
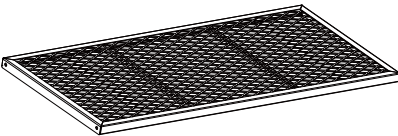
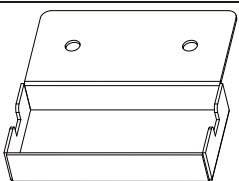

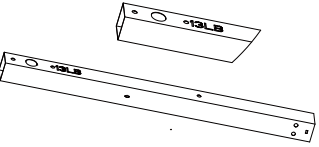
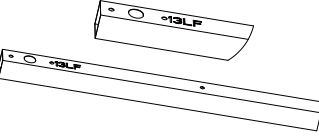



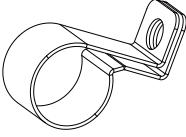
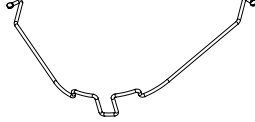
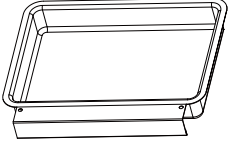
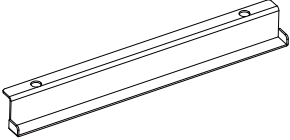


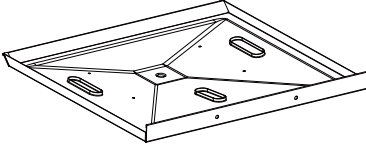
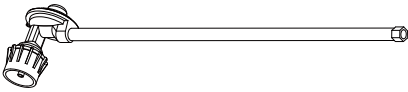
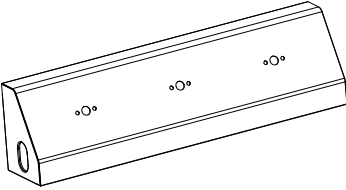
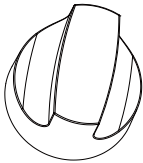
## Parts List with graphic


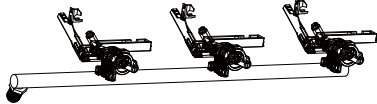
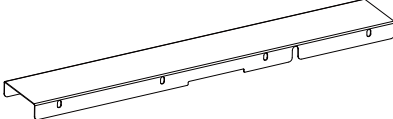
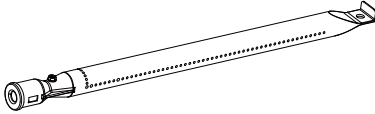
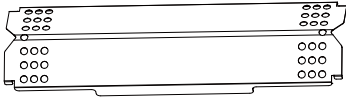
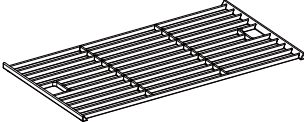
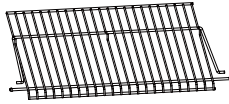
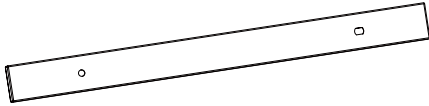
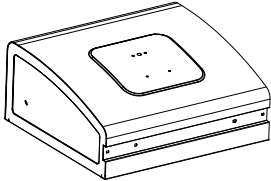
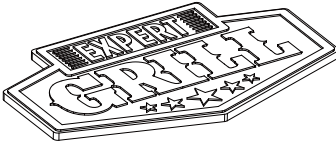

No.	Description	Part Image	QTY	Part#
1	chimney cover		1pc	12221301
2	chimney assembly		1pc	12221302
3	✂charcoal grill hood assembly		1pc	12221303
4	✂charcoal grill lid decorative plate		1pc	12221304
5	✂spacers		4pcs	12221305
6	✂hood handle		2pcs	12221306
7	charcoal grill warming rack		1pc	12221307
8	charcoal grill cooking grid		2pcs	12221308
9	charcoal tray		1pc	12221309
10	shaft assembly		1 pc	12221310

No.	Description	Part Image	QTY	Part#
11	※upper hood hinge		4pcs	12221311
12	※lower hood hinge		4pcs	12221312
13	※fire box assembly		1pc	12221313
14	butterfly damper		1pc	12221314
15	※charcoal door		1pc	12221315
16	※charcoal door hinge		2pcs	12221316
17	※left shaft support bracket		1pc	12221317
18	right shaft support bracket		1pc	12221318
19	door locking lever		1pc	12221319
20	trim		1 pc	12221320

No.	Description	Part Image	QTY	Part#
21	charcoal door handle		1pc	12221321
22	※handle locking bracket		1pc	12221322
23	crank handle		1pc	12221323
24	side shelf		1pc	12221324
25	ash pan		1pc	12221325
26	※ash pan decorative plate		1pc	12221326
27	spacers		4pcs	12221327
28	ash pan handle		2pcs	12221328
29	※large pipe plug		4pcs	12221329
30	right rear leg		1 pc	12221330



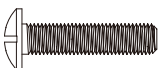





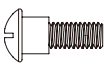









No.	Description	Part Image	QTY	Part#
31	right front leg		1pc	12221331
32	cart crossbeam		2pcs	12221332
33	wheel		2pcs	12221333
34	axle		1pc	12221334
35	bottom shelf		1pc	12221335
36	※gas tank support		1pc	12221336
37	leg end cap		2pcs	12221337
38	left rear leg		1pc	12221338
39	left front leg		1pc	12221339
40	lighting rod		1pc	12221340

No.	Description	Part Image	QTY	Part#
41	hose hook		1pc	12221341
42	gas tank hook		1pc	12221342
43	grease cup		1pc	12221343
44	grease cup support		2pcs	12221344
45	cart handle		1pc	12221345
46	※grease tray decorative plate		1pc	12221346
47	grease tray		1pc	12221347
48	※regulator & hose		1pc	12221348
49	※control panel		1pc	12221349
50	knob		3pcs	12221350

No.	Description	Part Image	QTY	Part#
51	※knob spacers		3pcs	12221351
52	※valve assembly		1pc	12221352
53	※fire box clapboard top		1pc	12221353
54	※burner		3pcs	12221354
55	flame tamer		3pcs	12221355
56	gas grill cooking grid		2pcs	12221356
57	gas grill warming rack		1pc	12221357
58	※gas grill lid decorative plate		1pc	12221358
59	※gas grill hood assembly		1pc	12221359
60	※badge		2pcs	12221360
61	※temp gauge		2pcs	12221361

※: NO ASSEMBLY REQUIRED

## HARDWARE KIT

No.	Description	Part Image	QTY
<b>A</b>	M4*12 screw	 	4pcs
<b>B</b>	M5*18 screw	 	4pcs
<b>C</b>	M6*12 SUS screw	 	1pc
<b>D</b>	M6*12 screw	 	30pcs
<b>E</b>	M6*18 shoulder screw	 	5pcs
<b>F</b>	spring		1pc
<b>G</b>	M6 SUS nut		1pc
<b>H</b>	M6 lock nut		3pcs
<b>I</b>	M6 cap nut		1pc
<b>J</b>	M8 SUS lock nut		1pc
<b>K</b>	M10 lock nut		2pcs
<b>L</b>	M6 SUS spring washer		1pc
<b>M</b>	M8 SUS spring washer		1pc


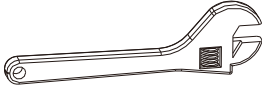

## ASSEMBLY PREPARATION

Before beginning assembly of product, make sure all are parts present. Inspect contents of box to make sure all parts are included and not damaged. If any part is missing or damaged, do not attempt to assemble the product.

**NOTE:** Some parts with screws pre-installed. Loosen and tighten for final assembly.

**Estimated Assembly Time:** 1 hour by two people

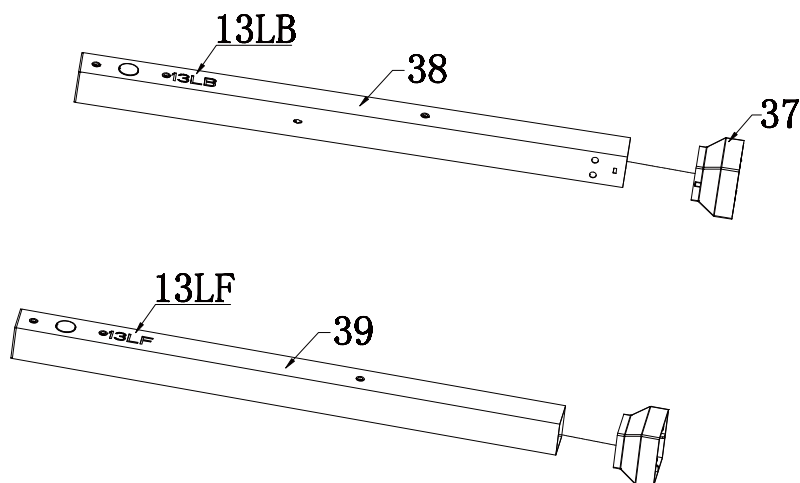
### Tools required for assembly:

* Phillips Head Screwdriver	1pc (not included);		1 PC
* Wrench	1pc (not included)		1 PC
* Plier	1pc (not included)		1 PC

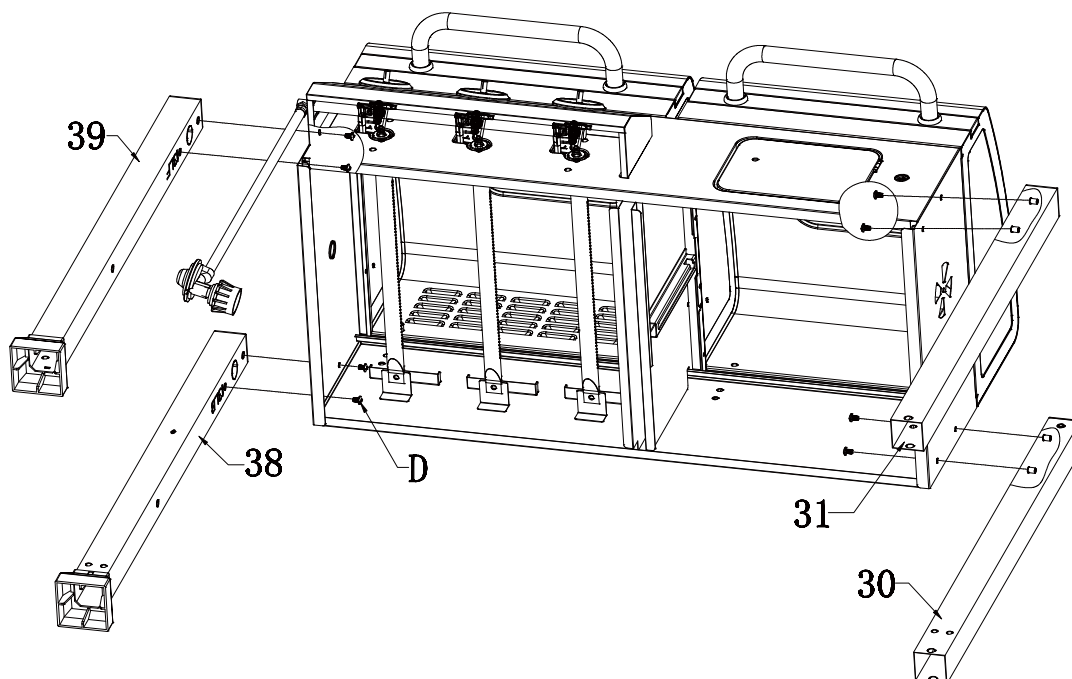
## ASSEMBLY INSTRUCTIONS


**IMPORTANT: ASSEMBLE ON FLAT AND SOFT SURFACE TO AVOID SCRATCHING.**

1. Put leg end cap (37) into left front leg (39) and left rear leg (38). Make sure the leg end cap is locked into the square hole on the legs.

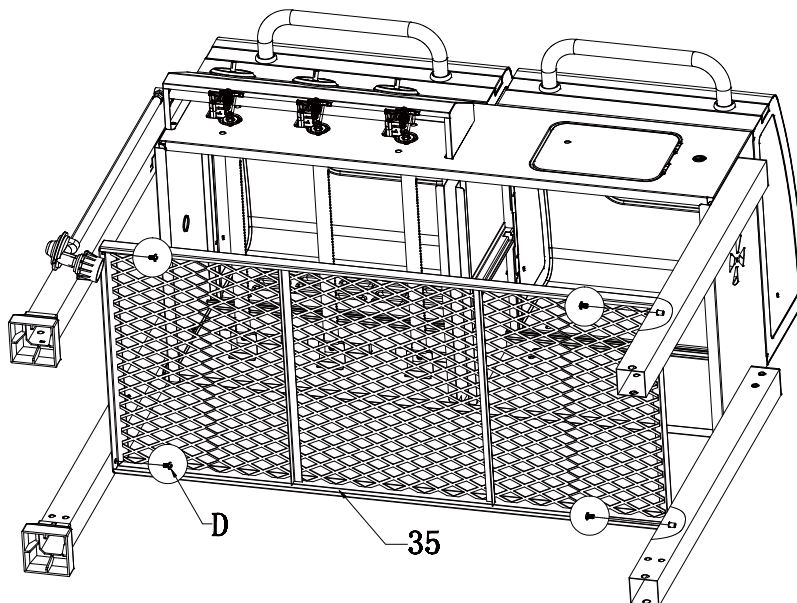


2. Use 8 pcs of ( D ) screw to attach legs to each corner of the fire box as shown.  
(Don't tighten the 8 pcs of screw before bottom shelf assembly on step 3)



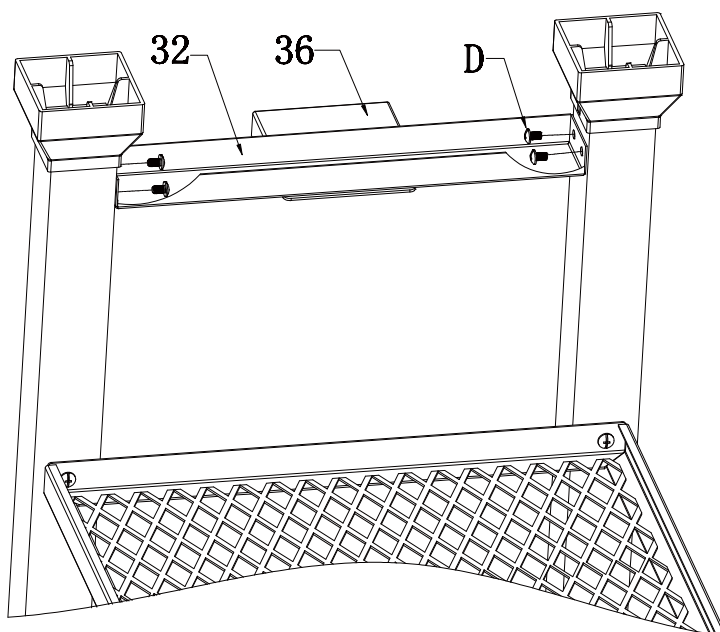
**D** M6\*12 screw  X 8


3. Use 4 pcs of (D) screw to attach bottom shelf (35) to the 4 legs.  
(Don't forget to tighten the 8 pcs of screw of step 2 after bottom sheft fix well)



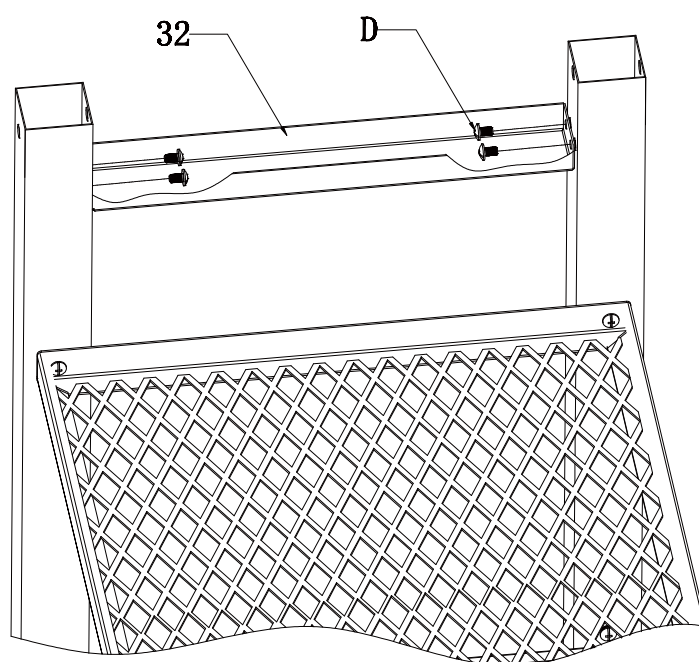
**D** M6\*12 screw  X 4


4. Use 4 pcs of (D) screw to attach cart crossbeam (32) to left legs.



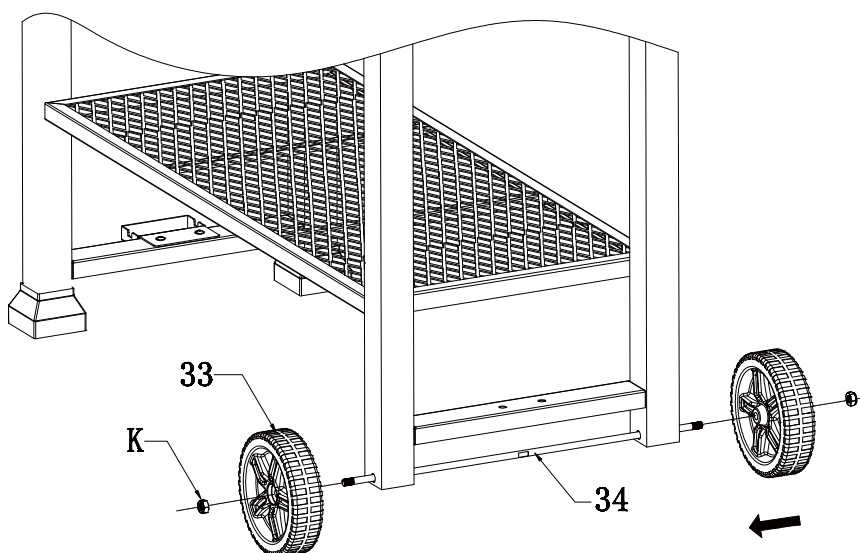
**D** M6\*12 screw  X 4

5. Use 4 pcs of (D) screw to attach cart crossbeam (32) to right legs.



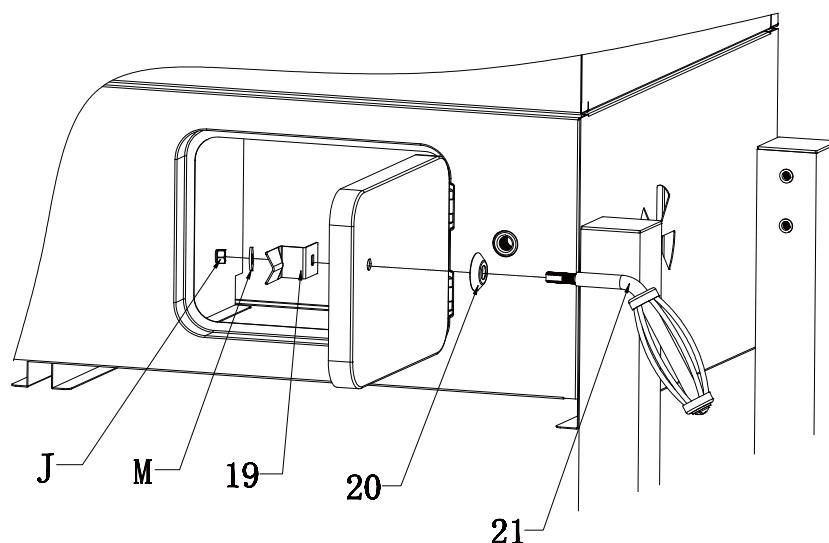
**D** M6\*12 screw  X 4


6. Thread axle (34) through the wheels (33), right rear leg and right front leg, and then fasten with (K) nut as shown.




**K** M10 lock nut  X 2

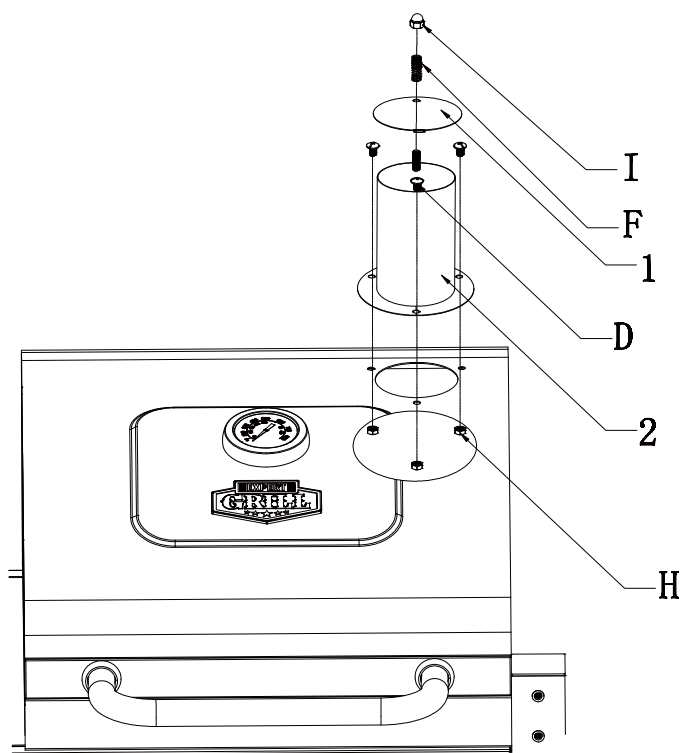
7. Assembly charcoal door handle (21) to charcoal door with trim (20) and door locking lever (19) according to the diagram as shown.



**J** M8 SUS lock nut  X 1

**M** M8 SUS spring washer  X 1

8. Thread the chimney assembly (2) from inner to outside of charcoal grill hood, and then use 3 pcs of (D) screw and (H) nut to attach chimney to hood, use (F) spring and (I) cap nut to fasten chimney cover (1) to chimney according to the diagram as shown.



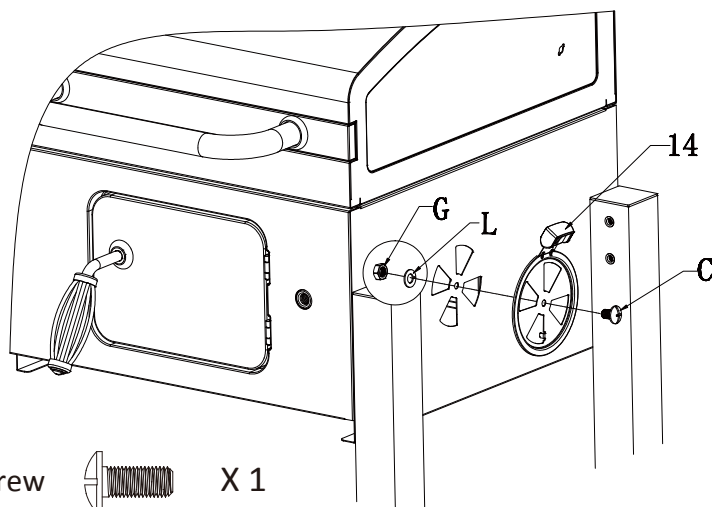
**D** M6\*12 screw  X 3


**H** M6 lock nut  X 3


**F** spring  X 1

**I** M6 cap nut  X 1

9. Use 1 pcs of (C) screw and (G) nut and (L) spring washer to attach butterfly damper (14) to fire box right side panel accordingly to the diagram as shown.



**C** M6\*12 SUS screw  X 1

**G** M6 SUS nut  X 1

**L** M6 SUS spring washer  X 1

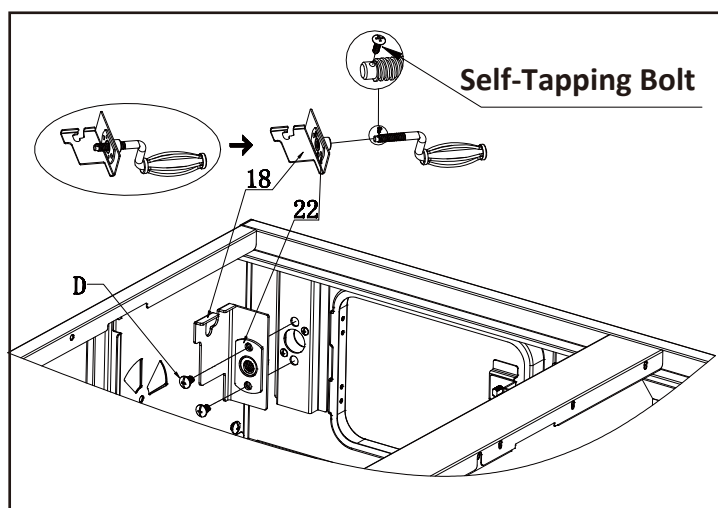
- 10-1. Remove the pre-assembled Self-Tapping Bolt from the tip of Crank Handle and loosen the handle from the bracket.

Use 2pcs (D) Screws to attach the Right Shaft Support Bracket (18) together with Handle Locking Bracket (22) from inside of Firebox front panel.

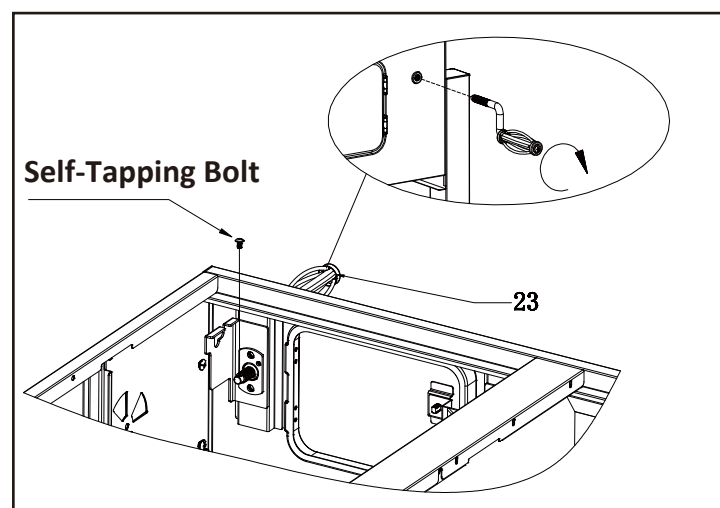
Note: Retain the removed Self-Tapping Bolt for use in next step.

- 10-2. Rotate the Crank Handle (23) into the hole of the front panel and then fasten the Self-Tapping Bolt to the end of the Crank Handle (23).

Note: Make sure to rotate the crank handle counterclockwise completely to the end.



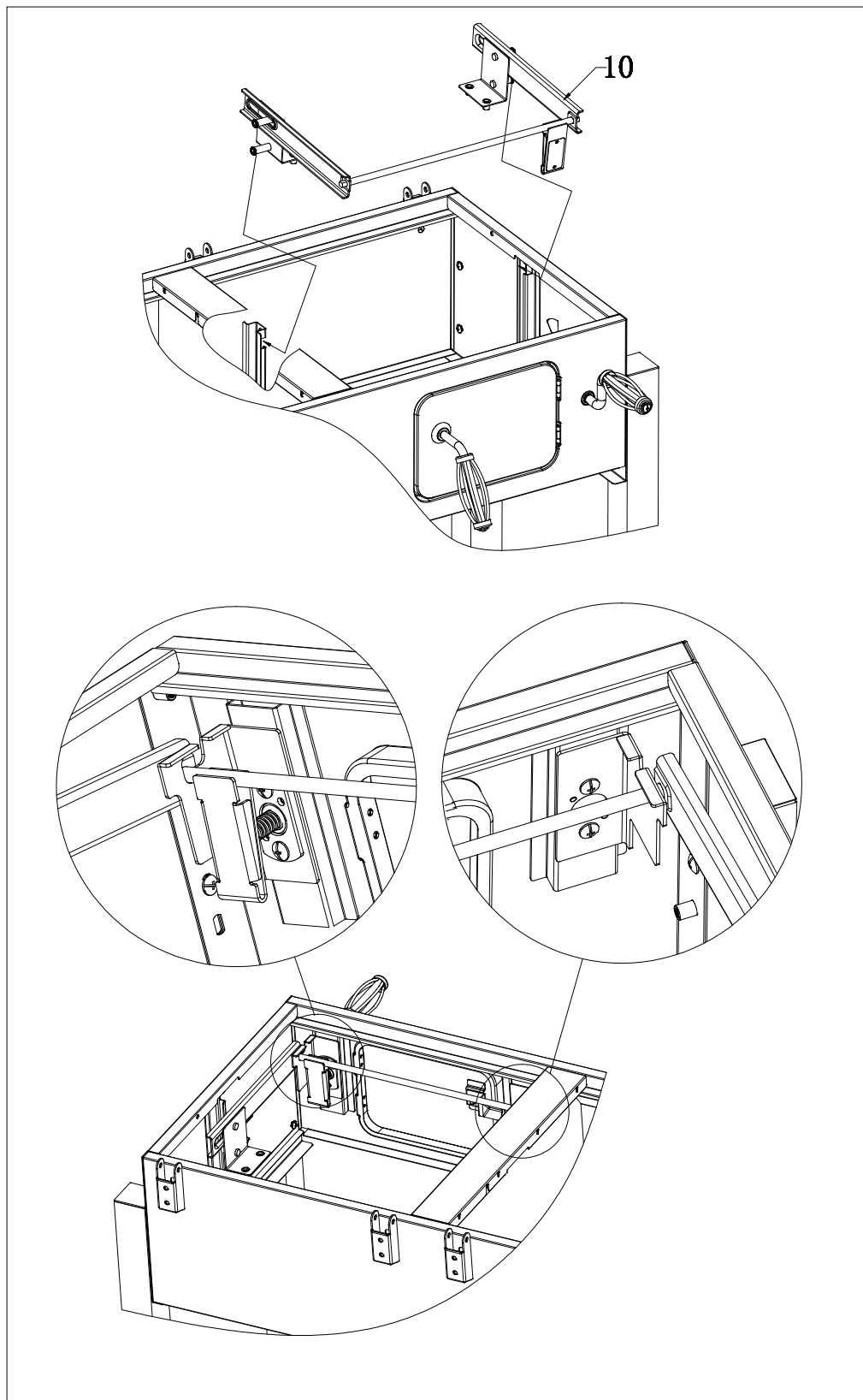
10-1



10-2

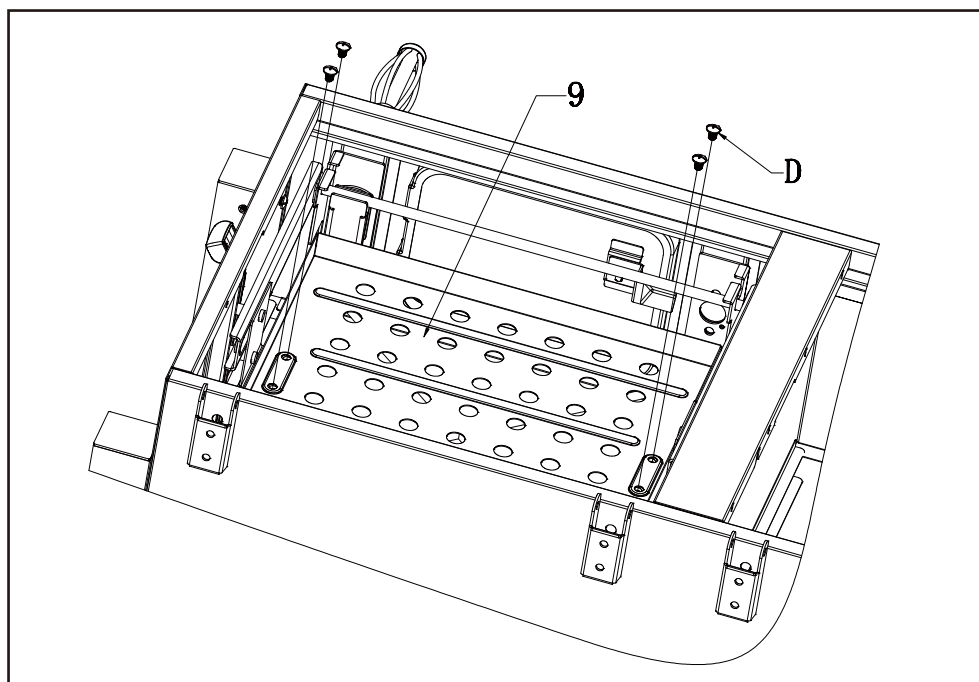
**D** M6\*12 screw  X 2

11-1. Put the Bolts of the shaft assembly(10) into the slot of the left & right fire box side panel.  
Fit the shaft onto the slot of the bracket of the fire box front panel.




11-1

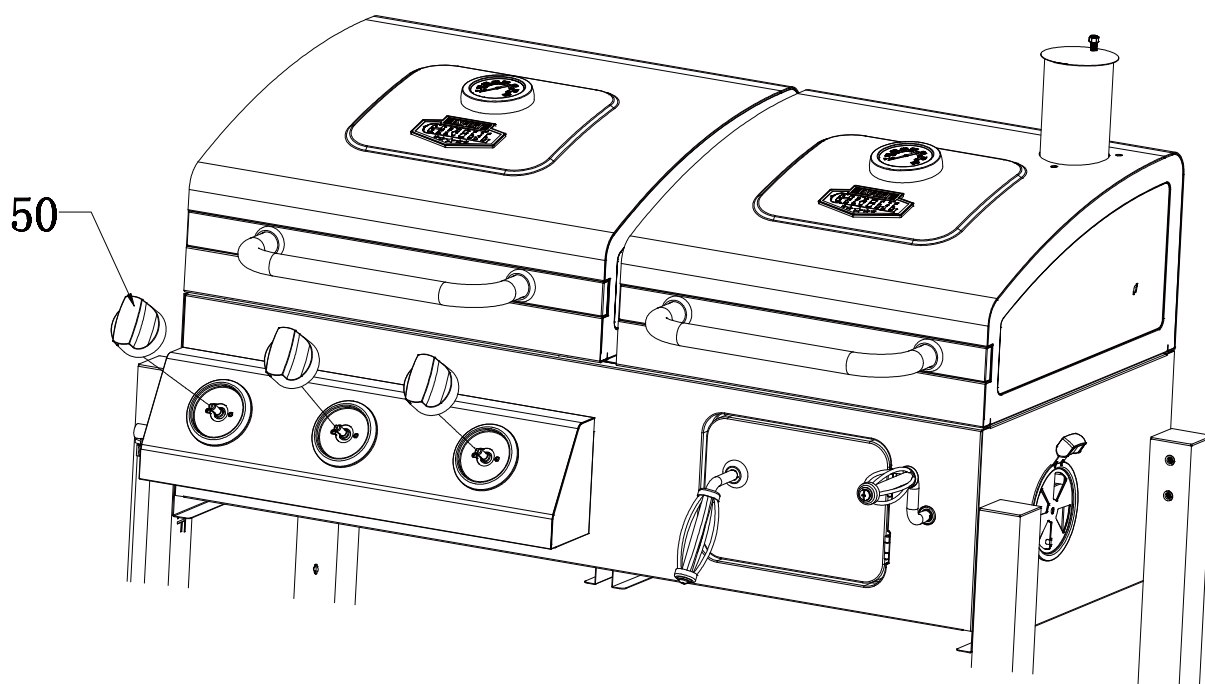
11-2. Align the holes of the charcoal pan (9) with the holes on Shaft Assembly brackets, and install the charcoal pan (9) onto the brackets by tightening 4pcs (D) crews as shown.



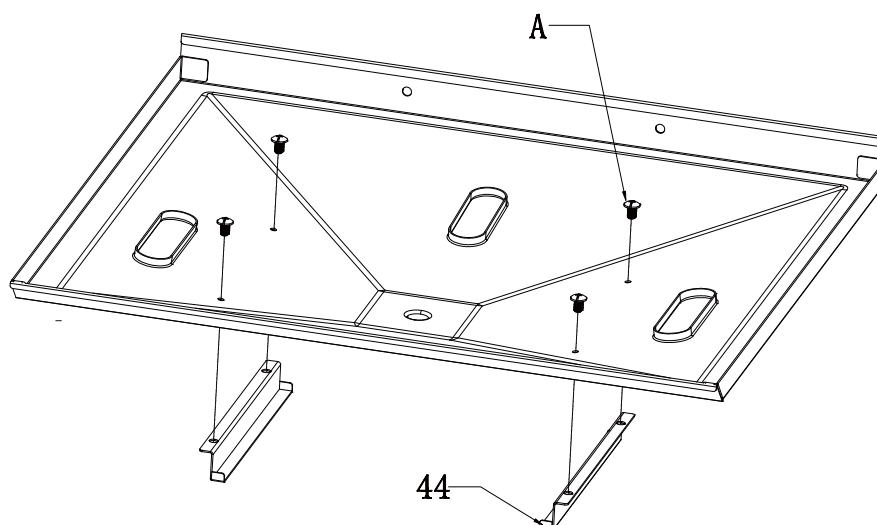
11-2

D M6\*12 screw  X 4

12. Insert the knobs(50) to control panel as shown.

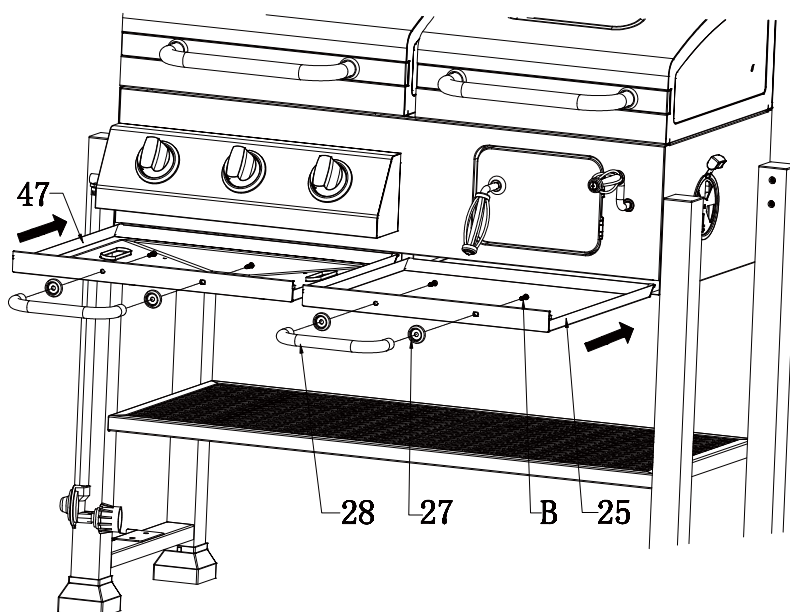


13. Use 4 pcs of (A) screw to attach grease cup support (44) to grease tray.



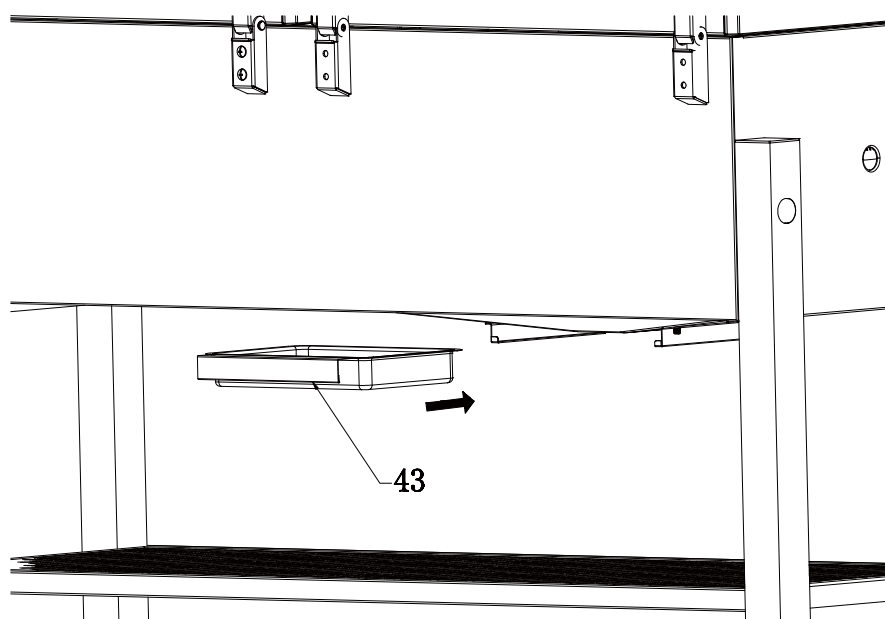
**A** M4\*12 screw  X 4

14. Fasten the handles (28) and spacers (27) to ash pan(25) and grease tray (47) with 2 pcs of (B) screw on each side.  
And then insert ash pan and grease tray to bottom of fire box as shown.

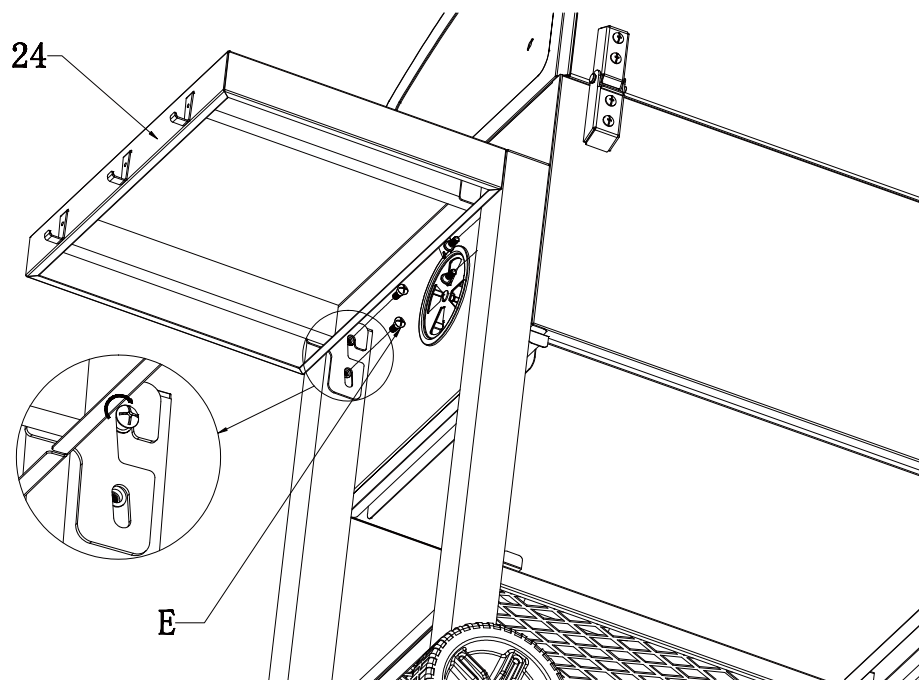


**B** M5\*18 screw  X 4

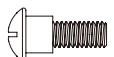
15. Insert grease cup (43) to bottom of grease tray as shown.



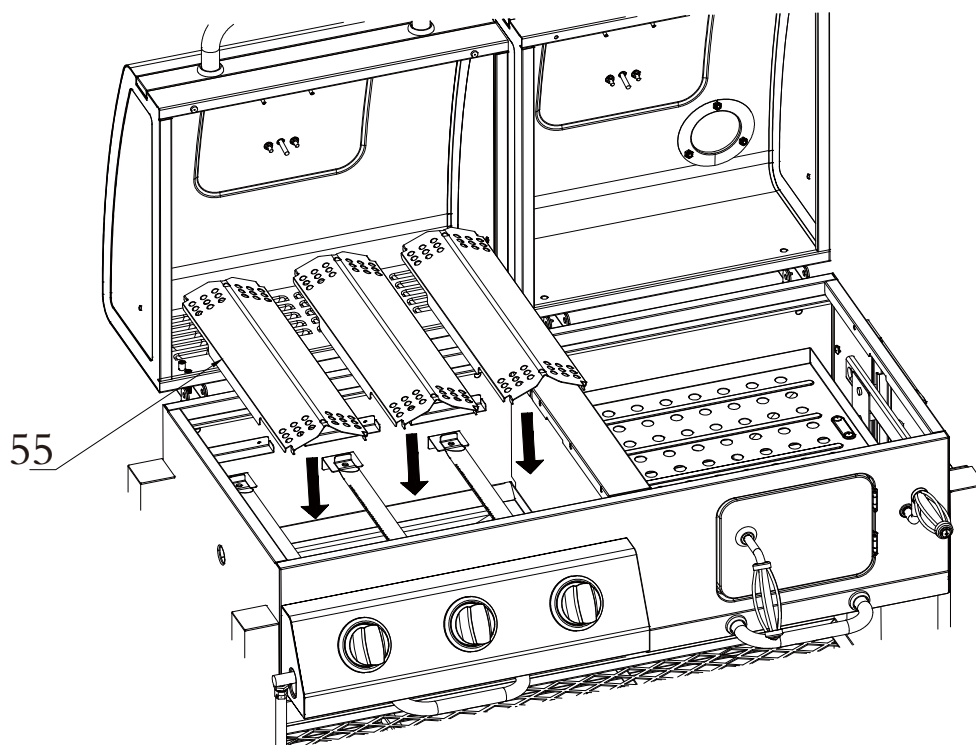
16. Insert 2 pcs of (E) screw into upper hole of each right leg as shown. Tighten screws to leave the screws head protruding approximately 1/5 inch. Hang the side shelf brackets onto the protruding bolt heads, and then fully tighten screws as shown. Insert 2 pcs of (E) screw into the lower holes of side shelf bracket and fully tighten screws as shown below.



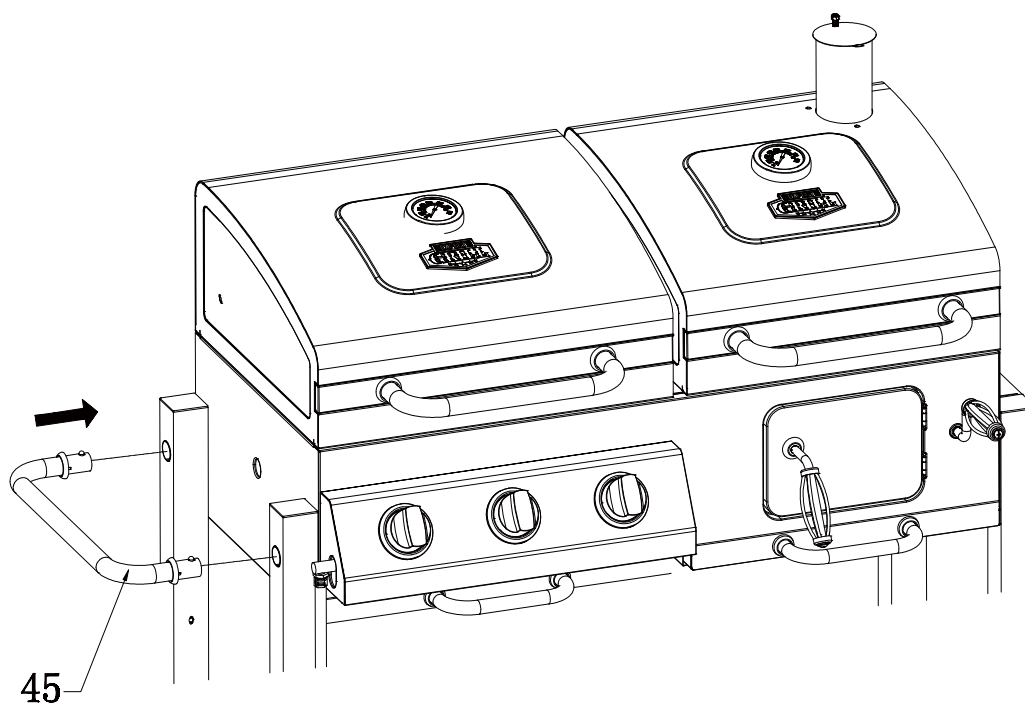
E M6\*18 shoulder screw X 4



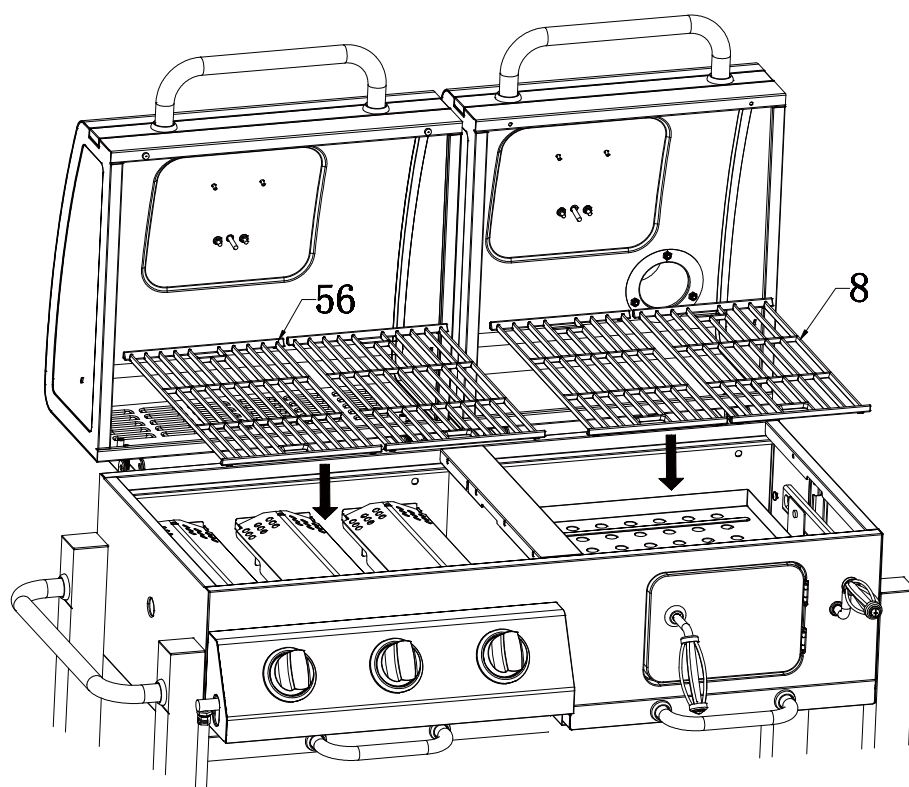
17. Insert flame tamer (55) inside fire box as shown below.



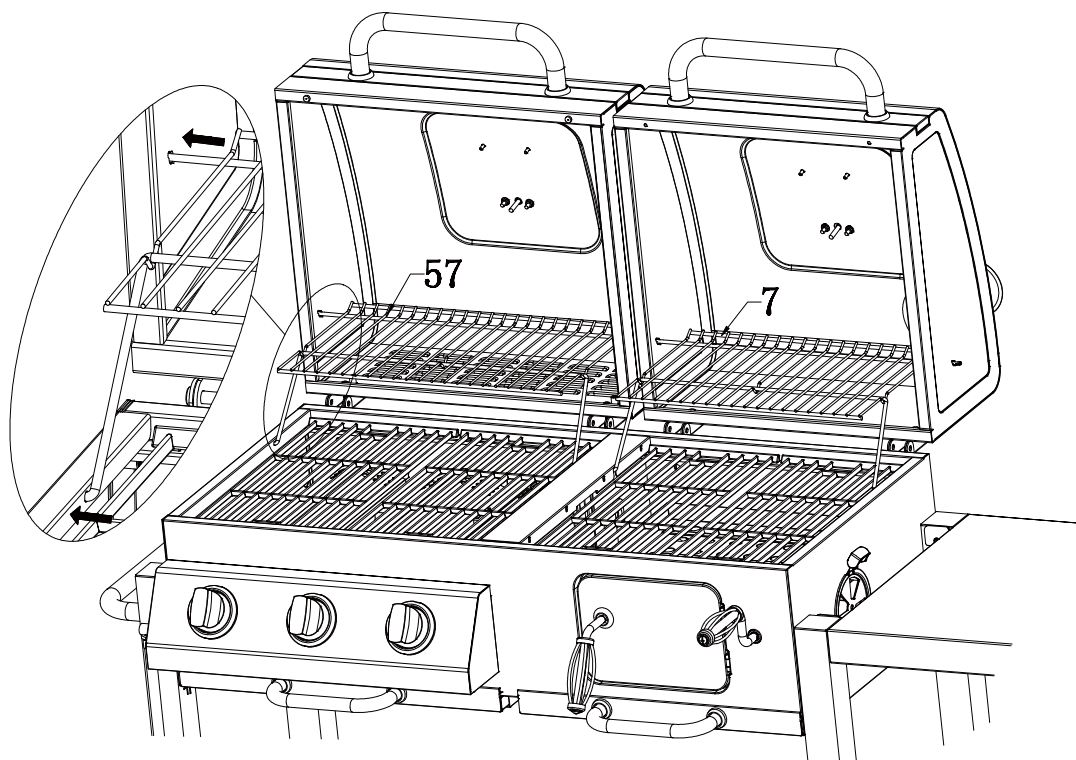
18. Insert cart handle (45) to left legs hole as shown below.



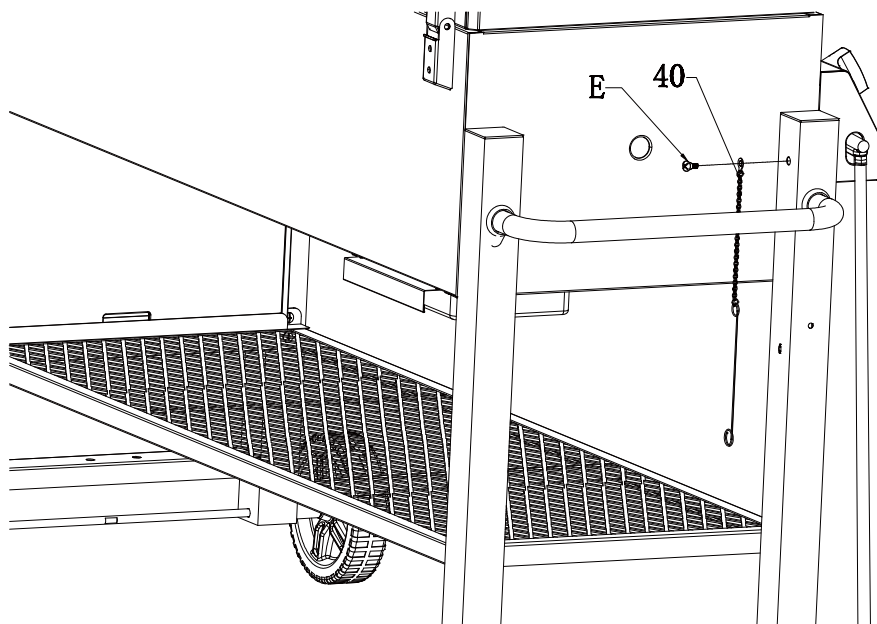
19. Place cooking grid (8)&(56) inside fire box as shown below.

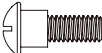


20. Install the warming rack (57)& (7) as shown.

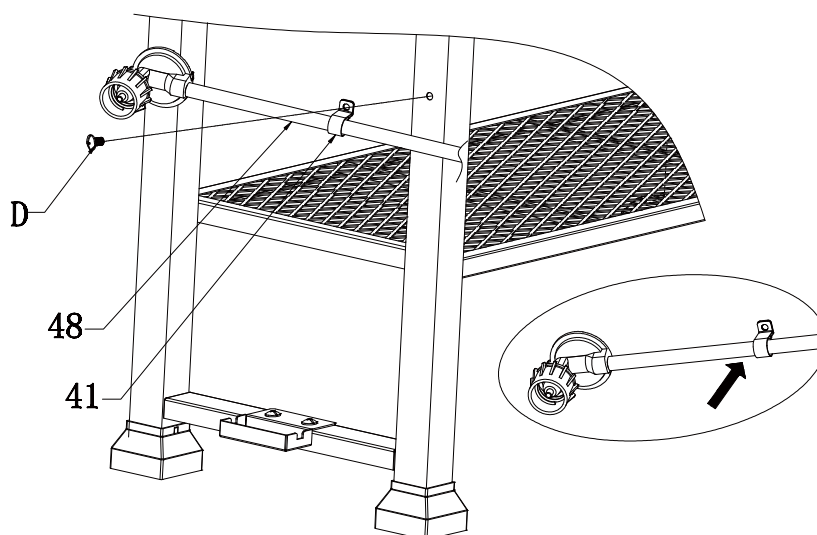



21. Fasten lighting rod (40) to left front leg with 1 pcs of (E) screw.



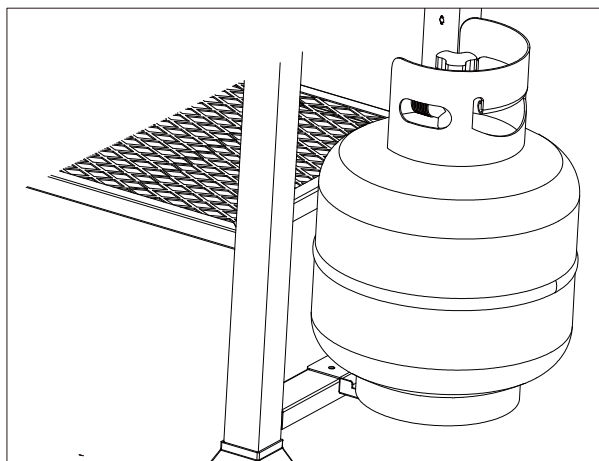
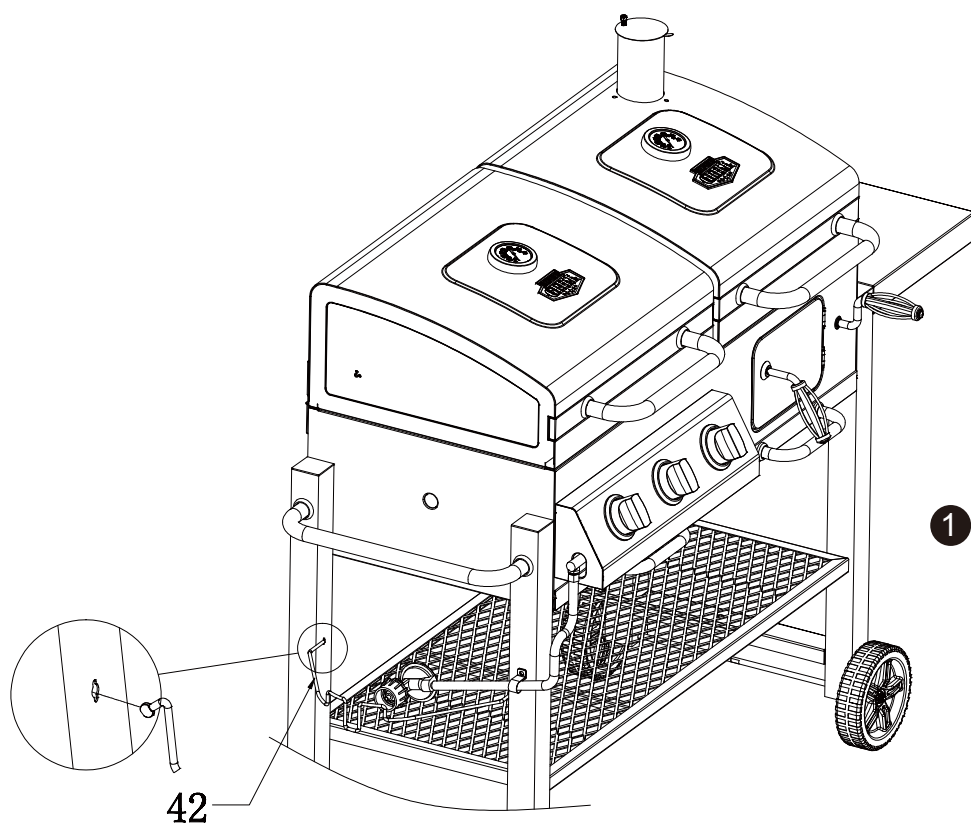
**E** M6\*18 shoulder screw  X 1

22. Thread hose through hose hook (41) , then fasten it to left front leg with 1 pcs of (D) screw.

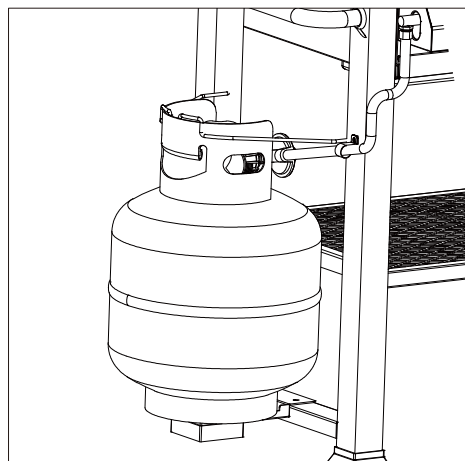


**D** M6\*12 screw  X 1

23. Install gas tank hook (42) as shown below.

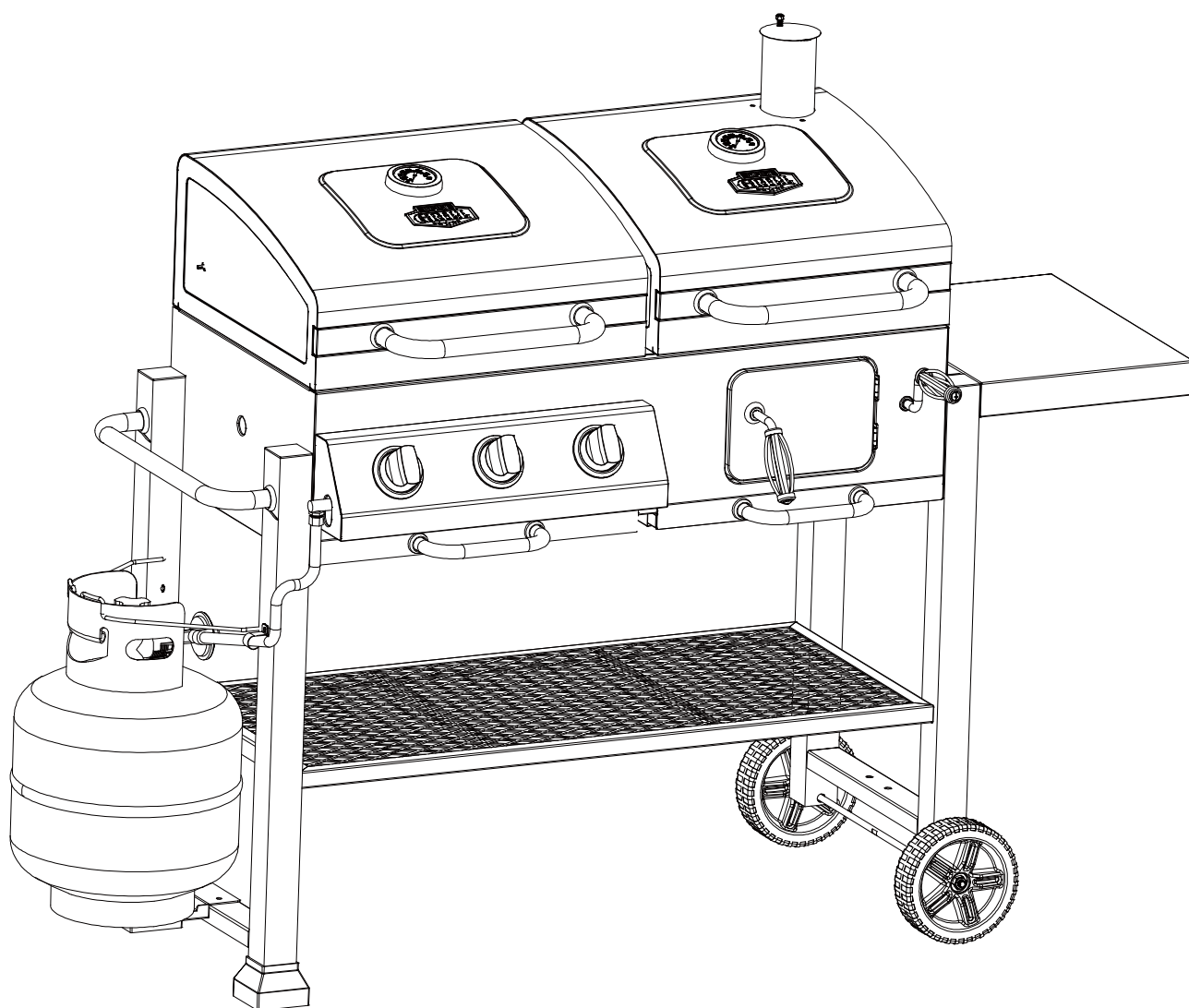


2



3

24. Assembly is completed.



# Gas Hook-Up

## L.P. TANK REQUIREMENT

A dented or rusty L.P. tank may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve. The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders 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. Overfilling prevention device (OPD) shall be provided on cylinder & QCCI connection on the cylinder valve, ANSI/CGA-V-1. The cylinder supply system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve. The cylinder must be provided with a shut off valve terminal in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. Manifold pressure: 11" water column (W.C.).

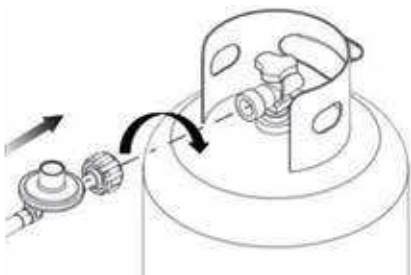
## L.P. GAS HOOK-UP

Ensure that the black plastic grommets on the LP cylinder valve are in place and that the hose does not come into contact with the grease tray or the grill head.

## CONNECTION

Your grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. L.P. cylinder 469.9 mm / 18-1/4 in. high, 304.8 mm / 12-1/4 in. diameter). To connect the L.P. gas supply cylinder, please follow the steps below:

1. Make sure tank valve is in its full off position (turn clockwise to stop)
2. Check tank valve to assure it has proper external male threads (type 1 connection per ANSI Z21.81)



3. Make sure all burner valves are in their off position.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local L.P. gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the tank valve fully (counterclockwise). Apply the soap solution with a clean brush to all gas connections. See below. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.
7. If you have a gas connection leak you cannot repair, turn gas OFF at supply tank, disconnect fuel line from your grill and call 1-866-206-0888 or your gas supplier for repair assistance.
8. Also apply soapy solution to the tank seams. See below. If growing bubbles appear, shut tank OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.



To disconnect L.P. gas cylinder:

1. Turn the burner valves off.
2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

## Installer Final Check List

- ✓ Minimum clearance from sides and back of unit to combustible construction, 91 cm / 36 in. from sides and 91 cm / 36 in. from back
- ✓ All internal packaging removed.
- ✓ Knobs turn freely.
- ✓ Burners are tight and sitting properly on orifices.
- ✓ Pressure regulator connected and set. Gas connections to grill using hose & regulator assembly provided (preset for 11 in. water column).
- ✓ Unit tested and free of leaks.
- ✓ User informed of gas supply shut off valve location

**USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

## PROPANE CYLINDER CAUTIONS

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

# Leak Testing

## GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas leak test 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 following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

## BEFORE TESTING

Make sure that all packing material is removed from the grill including tie-down straps.

**DO NOT SMOKE WHILE LEAK TESTING.**

**NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.**

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is 80% full.

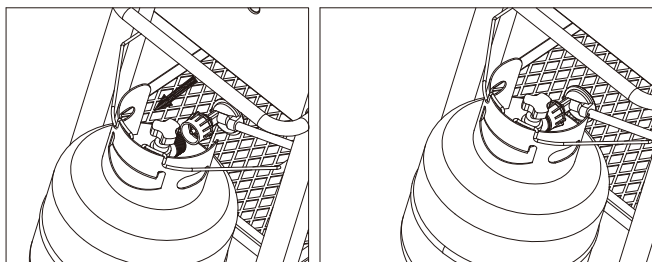
## TO TEST

1. Make sure the control valves are in the "OFF" position, and turn on the gas supply.
2. Check all connections from the L.P. gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at 1-866-206-0888

**ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE**

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 the fittings. Bubbles indicate leaks.

**Your grill is ready to use!**



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.

## GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked. Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service at 1-866-206-0888.

# Gas End Operating Instructions

## GENERAL USE OF THE GRILL

Each main burner is rated at 8,000 BTU/HR. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. The knobs are located on the lower center portion of the control panel. Each knob is labeled on the control panel.

## USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the “HIGH” 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 the lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need the lower heat setting near the end of the cooking time.

NOTE: This grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the flame tamers positioned above each burner.

## Lighting Instructions

### WARNING: IMPORTANT!

#### BEFORE LIGHTING

Inspect the gas supply hose prior to turning the gas “ON”. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators and hose assembly for those supplied with the grill. If a replacement is necessary, contact the manufacturer for proper replacement. The replacement must be that specified in the manual.

### WARNING

Always keep your face and body as far away from the burner as possible when lighting.

## TO LIGHT THE MAIN BURNER

Make sure all knobs are off then turn on the gas supply from the LP (Liquid Propane) tank. Always keep your face and body as far from the grill as possible when lighting.

## LIGHTING INSTRUCTIONS:

1. Open lid before lighting.
2. Check control knobs are all OFF and then turn on the gas supply.
3. Push and turn the knob slowly to HIGH. The burner should ignite within three attempts.
4. If burner does not ignite, turn the knob to OFF, wait 5 minutes and then repeat step 3.

NOTE: The hot grill sears the food, sealing in the juices. The more thoroughly the grill is preheated, the faster the meat browns and the darker the grill marks.

**DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.**

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Do not attempt to light the grill if odor of gas is present. Call for service 1-866-206-0888

Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.

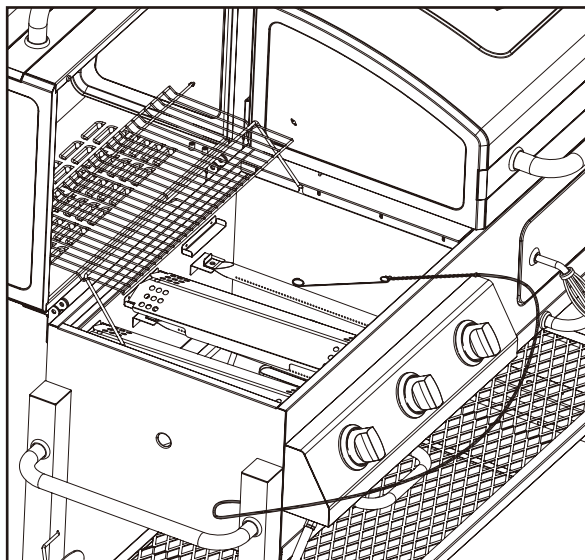
## CAUTIONS

Place dust cap on cylinder valve outlet when 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. The gas must be turned off at the supply cylinder when the unit is not in use. If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

## Match Light

1. If the burner will not light after several attempts then the burner can be match lit, before using the match allow 5 minutes for any accumulated gas to dissipate.
2. Clip a match on one end of the lighting rod.
3. Light match.
4. Hold lighting rod and insert lighted match right next to the burner ports.
5. Push and turn the designated control knob to HIGH.
6. Burner should ignite immediately.

## Main burner



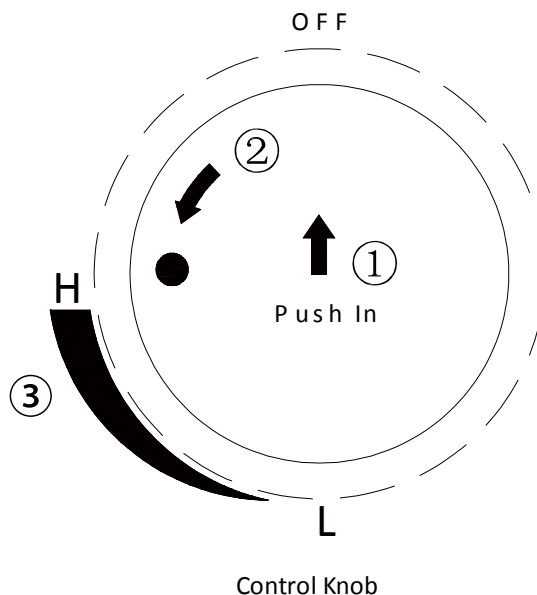
## Component Identification

**Note: Remove all packaging, including straps, before using the grill**



**Main Burners**

1. Push
2. Turn knob to "H"
3. Adjust flame



# Charcoal End Operating Instructions

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## LIGHTING A FIRE

Do not use gasoline, kerosene, or alcohol to light charcoal. Using any of these products (or similar products) could cause a flare up, flash fire, or explosion. Severe bodily injury could be result.

If using lighter fluid to start fire, leave the hood open until briquettes are ashed over and lighter fluid has burned off.

Closing hood too soon could cause fumes from the lighter fluid to accumulate inside the grill. This could cause a flare up or explosion when the hood is opened.

Do not open the hood while the charcoal door is opened. This could cause a flare up or explosion

Do not add lighter fluid to warm or hot coals. A flash fire may result in bodily injury or property damage.

Do not add instant light charcoal briquettes to an existing fire. A flash fire may result in bodily injury or property damage.

Do not light grill without the slide out ash pan in place.

## GRILL USAGE AND OPERATION

It is always recommended to pre burn your grill prior to your first use. By lighting a small charcoal fire to simulate the cooking process, you will burn off any residues or oils created during the manufacturing process.

Grill is hot when in use – do not touch grill surfaces.

Always wear insulated mitts when grill is in use.

Do not wear loose clothing when using grill or allow hair to come in contact with grill.

When in use, never leave grill unattended.

Do not operate grill without the slide out ash pan in place.

Use caution when opening the charcoal pan access door. Charcoal pan access door handle may be hot – use insulated mitts. Follow additional instructions in the “ADDING ADDITIONAL CHARCOAL” section.

Use caution when adjusting the charcoal pan -- do not allow adjustable charcoal pan to fall uncontrolled to its lowest position. Adjustable charcoal pan handle may be hot – use insulated mitts. Use caution when opening the hood – push back to its fully opened position. If the hood is left partially open, it may drop suddenly, causing bodily injury.

Hood's handle may be hot – use insulated mitts.

Use caution when adjusting the butterfly dampers. The butterfly damper handles may be hot – use insulated mitts.

Do not lean on or place more than 10kgs/22lbs on the side shelf. Keep a fire extinguisher on hand – in the event the fire gets out of control.

When fresh air comes in contact with flame, a flare up can result. Use caution when opening hood or charcoal pan access door. Maintain a safe distance from hot steam and flame.

Close hood and butterfly dampers to extinguish flame.

To prolong grill finish and metal life, do not exceed a grill temperature of 400°F and do not let burning charcoal or wood come in contact with the walls of the grill.

After normal operation, if the crank handle does not rotate smoothly, add some lubricating oils into the crank handle.

Clean the cooking grid and slightly coat with vegetable oil after use.

If there is naked flame or temperature is over 325°F, please do not close the hood.

## ASH DISPOSAL AND CLEAN UP

It is imperative that you clean out the ashes from your grill after both grill and ashes have completely cooled – and before moisture can combine with the ash. Ash and moisture can create lye, which is very acidic, and can cause rusting. FYI lye soap was made from the lye leached out of ashes by pouring water through them.

Do not leave hot grill or hot coals and ashes unattended.

Do not remove or empty slide out ash pan until coals and ashes have completely cooled.

Using insulated mitts – after coals and ashes have completely cooled – remove slide out ash pan and empty ashes into a metal container. Douse with water before disposal. Keep container a safe distance from combustible materials.

Wet the surfaces beneath and around the grill to extinguish any ashes or coals that may have fallen out of grill.

To prevent excessive rust: clean grill after each use, cover and store in a dry place.

Add lubricant to the end of crank handle after using the grill every 2~3 times to make sure the handle is lifting the charcoal tray smoothly.

## USE AND CARE

### USE OF COOKING GRATE

#### First Time Use

Before using a cast iron grate, wash it thoroughly with a mild dishwashing liquid to remove the protective wax coating applied for shipping. Rinse with hot water and dry completely with a soft cloth or paper towel. NEVER ALLOW TO DRAIN DRY OR WASH IN A DISHWASHER. Now season the grates to prevent rust and sticking.

#### Seasoning

A solid vegetable shortening is recommended for the initial seasoning. Spread a thin coating of solid vegetable shortening over the entire surface, including all corners, with a paper towel. Do not use salted fats such as butter or margarine. Preheat grill for 15 minutes; carefully place grates in the grill. Allow the grill to heat grates for 1 to 1 ½ hours. Allow the fire to burn out on its own, and leave cooking grates in grill until they are cool. Your cast iron cooking grates are now ready to use.

#### To Prevent Rusting

Re-season your grates frequently, particularly when new. If rust occurs, it is an indication that the grates have not been seasoned enough or the seasoning has been burned off. Clean with a heavy brush, re-apply vegetable shortening and heat as indicated above to re-season the grates.

#### Maintenance

It is much easier to keep the cast iron cooking grates clean if they are brushed just after cooking, while the coals are still hot – instead of allowing excess residue to harden after it cools. After brushing, allow the grates (as well as the grill itself) to cool. For more thorough cleaning, use a wet, soapy, fine steel wool pad with only slight pressure. Rinse thoroughly and dry.

## GRILL TOUCH-UP

After time, surface rust can be removed with a wire brush and touched up with high temperature black paint. Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

## LIGHTING THE FIRE

Always light the fire with the grill lid open. Before lighting the fire, open the hood of your CHARCOAL GRILL, as well as all of the butterfly dampers and remove the cooking grates.

Do not build too large a fire. We recommend starting a fire with no more than 2 pounds of charcoal (approximately 30 briquettes) and adding more as needed during cooking, but the total maximum charcoal required should be less than 3.5 pounds. After allowing the fire to burn down, place the cooking grate on the unit. Lower the adjustable charcoal pan to its lowest setting.

If using charcoal lighter fluid to start the fire, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. After allowing the lighter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. Chimney starters, electric starters, or other types of fire starters may be used instead of lighter fluid to light the fire – but only according to those manufacturers' instructions. Never use instant light charcoal or charcoal lighter fluid with any of these other starting methods.

Allow the charcoal enough time to completely ash over before beginning to cook, so that the lighter fluid has enough time to burn off. Starting to cook too soon can leave your food tasting like lighter fluid. After ash over is complete, use long-handled tongs to spread the charcoal into a single layer on the pan.

**WARNING:** Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

## CONTROLLING THE FIRE

Allow enough time for properly building the fire and getting the grill up to desired temperature before attempting to cook. You simply cannot cook properly in a cold grill, nor can you nurse a fire to life while busy with the food. Both deserve your best! Once a fire is burning happily, it is easy to keep it going with just a little attention. You will be pleased at how long your CHARCOAL GRILL will burn on a little charcoal.

Rising heat will move up and out of the grill, pulling in cooler air behind it, which provides oxygen for the fire. Your CHARCOAL GRILL has four butterfly dampers that control airflow, which lets you fine tune the temperature. NOTE: Dampers will become very hot after lighting the charcoal - be sure to wear insulated grill mitt during adjustment.

After the fire is established and the grill reaches the desired cooking temperature, the butterfly dampers can be left completely open, providing maximum airflow for a higher temperature or closed as needed to decrease airflow for a lower temperature. Use the temperature gauge to monitor the grill temperature.

Fully opening the upper damper on one side and fully opening the opposite lower damper (closing the remaining dampers) will create a convection effect inside the grill when the hood is closed. This will allow for extended cooking times when barbecuing.

The adjustable charcoal grate can also be used to control the temperature. Raise it to its highest setting for quick searing and lower it to its lowest setting for slow cooking.

## ADDING ADDITIONAL CHARCOAL

To achieve the extended cooking times needed for barbecuing or slow smoking (or if you're using your CHARCOAL GRILL to make enough hot dogs and hamburgers to feed an army), additional charcoal can be added through the charcoal pan access door. Lower the adjustable charcoal pan to its lowest setting. Open the charcoal pan access door using an insulated grill mitt – as the handle can be hot. Using long-handled tongs, stoke the coals enough to allow excess ash to fall through the charcoal pan into the slide out ash pan below. Again using insulated mitts and long-handled tongs, add charcoal to the pan as needed and close the access door. Raise the adjustable charcoal pan to the desired level.

Do not use lighter fluid or instant light charcoal when adding additional charcoal to an existing fire. This can be dangerous, and will leave a lighter fluid aftertaste on your food.

Do not attempt to empty the ash pan of burning charcoal pieces or hot ash. Wait until the ashes and grill have completely cooled before emptying the grill.

See the “Cooking Methods” section for more information on barbecuing and slow smoking.

## COOKING METHODS

You can use your GRILL to cook three different ways – depending on the type of food, and how you want to prepare it.

### GRILLING

Grilling is cooking directly over the fire, using direct heat. This method is the quickest and works well for foods that are tender before you cook them – including steaks, beef or pork tenderloin, burgers, hot dogs, sausages, chicken, seafood, etc. Vegetables are also wonderful when grilled.

Grilling uses very high temperatures that are over 325°F. When cooking at these temperatures, it is important to carefully watch your food to keep it from burning. Also, close the lid to put out any grease flare-up that may occur when flipping burgers or steaks.

### BARBECUING

Barbecuing is cooking using indirect heat and smoke. This method takes a little longer, but can be used for nearly any kind of food you want to cook (including those above). As barbecuing uses lower temperatures and longer cooking times – this method works best for cuts of meat that need time to tenderize – such as ribs, brisket, pork shoulder, wild game, etc.

Barbecuing uses temperatures from 225°F to 325°F. Try to maintain 275°F for optimal results. Use your imagination when barbecuing, as the possibilities are endless!

### SLOW SMOKING

Slow smoking uses much lower temperatures and much longer cooking times. Slow smoking is actually a way to cure meats rather than cook them. Slow smoking is ideal for turkeys, chickens, beef briskets, cheese and sausage.

Slow smoking uses temperatures that range from 140°F to 225°F. Most slow smoking recipes call for the use of saline brine that helps preserve the meat and avoid bacterial contamination during the cooking process. The temperature gauge on the outside of the hood provides an accurate reading of the cooking temperature inside the grill firebox.

## USING CHARCOAL AND WOOD

### CHARCOAL

Your charcoal grill is made to burn either charcoal briquettes or natural wood lump charcoal – both of which have different cooking attributes. Briquettes typically provide longer burn times than lump charcoal – but lump charcoal burns hotter than briquettes. Using the charcoal pan access door to add more charcoal makes both briquettes and lump easy and convenient for extended cooking times.

### SMOKING WOODS

Adding smoking woods to your charcoal grill is an easy and effective way to create wonderful flavor combinations for all types of grilled, barbecued, or slow smoked foods. Wood chips are typically used for shorter cooking times, where chunks are better for longer cooking times.

When choosing smoking woods, the rule of thumb is to use a fruited hardwood – from a tree that bears a nut, fruit, or berry. The most popular and widely available smoking woods are hickory and mesquite. Hickory imparts a milder flavor, where mesquite is more intense. Other common wood varieties are oak, apple, pecan, cherry, etc.

It is important to never use pine, cedar, or kiln dried wood – and any smoking woods should be well cured. Green wood still contains all the sap and moisture needed to keep the tree alive, and will impart a super strong-tasting smoke that will turn your foods black. Also, when you try burning green wood, it is hard to reach a good temperature, because all the moisture inside the wood almost puts the fire out while it's burning. Well-cured wood lights easily, maintains cooking temperature, and produces a great tasting smoke flavor that isn't too strong.

The amount of smoke flavor imparted to your food can be controlled by not just the type of wood you use (whether a mild wood or more intense), but also by the length of time the meat is smoked. Barbecuing typically adds more smoke flavor to food than grilling, due to the longer cooking times. You can also control the amount of smoke flavor by wrapping meats in aluminum foil for part of the cooking process. Cook meat for 1/3 to 2/3 of the total cooking time, or until it looks to be the perfect color. Then wrap the meat in foil and finish cooking the meat until done.

## Care And Maintenance

### STAINLESS STEEL

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use a mild abrasive pad in conjunction with a stainless steel cleaner.

### GRILL GRATE

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

**ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE "OFF" POSITION. MAKE SURE THE RANGE TOP BURNER IS COOL BEFORE REMOVAL.**

### GRILL BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

### MAIN BURNER CLEANING

Ensure the gas supply is off and the 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 as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, and if so you will need to call our customer service line at 1-866-206-0888.

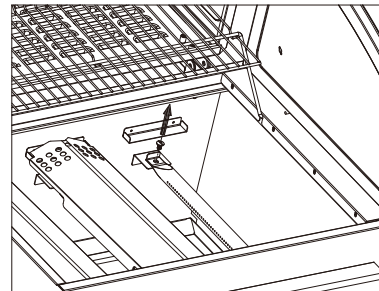
### GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and wash with a mild detergent and warm water solution. A small amount of sand may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, do not allow excess grease to accumulate and overflow out of the grease tray.

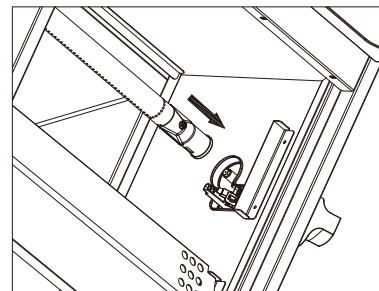
**Warning:** If you wish to replace main burner, we strongly recommend that you hire a professionally trained technician to replace it. Please understand that we will not be responsible for any liability, personal injury, or property damage resulting from an improperly assembled burner.

### HOW TO REPLACE MAIN BURNER

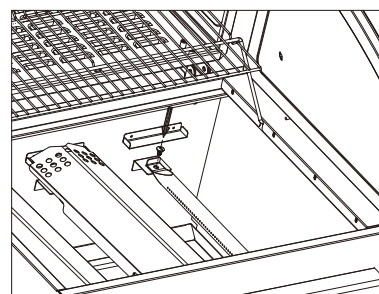
Step 1. Use a screwdriver to remove burner fixing screw, then remove the burner on the front wall of fire box, as shown below.



Step 2. Insert the burner onto the orifice.



Step 3. Secure the fixing screw on the burner, as shown below, make sure burner hole aim at orifice.



### CAUTION

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

# Troubleshooting

## SPIDER AND INSECT WARNING

Checking and cleaning burner/ venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill. Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

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

## WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

## BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

**PREHEATING:** The grill lid should be in a closed position during the preheat time period. It is necessary to preheat the grill before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a pre-heat period of five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes.

## COOKING TEMPERATURES

High setting - Use this setting for fast warm-up, for searing steaks and chops, and grilling.

Low setting - Use this setting for all roasting, baking, and when cooking very lean cuts such as fish.

These temperatures vary with the outside temperature and the amount of wind.

Cooking with in - direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the other side. Heat from the lit burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking.

**CAUTION:** If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to relight (this allows accumulated gas fumes to clear).

**CAUTION:** Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out.

**CAUTION:** Do not attempt to disconnect any gas fitting while your grill is in operation. As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your grill is no exception.

PROBLEM	SOLUTION
When attempting to light my grill, it will not light immediately.	Make sure you have a spark while you are trying to light the burner Check to see if the other burners operate. If so. Check the gas orifice on the malfunctioning burner for an obstruction.
Regulator makes noise.	Vent hose on the regulator may be plugged or regulator may be faulty. Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the gas control valves. Wait ten minutes and re-start. Check your flames for proper performance. If the flames are not correct, replace regulator.
Full size cover does not fit the grill.	Cover may be incorrect for your grill. It may be a tight fit. Ensure the cover is the correct length for your grill. Measure it left to right. Compare to the grill's measurement. Compare the location and size of the hood portion of the cover to your grill. Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room. For grill with a side shelf bunch the cover like a sock, put on left to right.

PROBLEM	SOLUTION
Gas grill only heats to 93-149°C / 200 -300°F.	Check to see if the fuel hose is bent or kinked. Make sure the grill area is clear of dust. Make sure the burner and orifices are clean. Check for spiders and insects.
Gas grill takes a long time to preheat.	Normal preheat 260 -316 °C / 500 -600 °F, takes about 10 -20 min. Cold weather and wind may effect your preheat time. If you are using volcanic rock or briquettes they can increase the preheat time and maximum temperature.
Burner flames are not light blue.	Too much or not enough air for the flame. Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. Grill is in a windy location.

## Ordering Parts

### HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part (s) for your gas grill, please refer to the parts list on pages 9-15. The following information is required to assure getting the correct part. Please note the shipping cost for the delivery of any replacement parts will be on yourself.

- Gas grills model number (see data sticker on grill).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

To obtain replacement parts, contact our customer service hotline, 1-866-206-0888.

### IMPORTANT

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

Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

## Grill Hints

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 51mm / 2-in. intervals.

**DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.**

## 2-YEAR LIMITED WARRANTY

This warranty is non-transferable and does not cover failures due to misuse of 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 charcoal grill. And paint is not warranted and may require touch-up.

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.

## DO NOT RETURN TO STORE

For service regarding this warranty, call our Customer Service Department at 1-866-206-0888 from 8:00am to 4:30pm eastern time, Monday through Friday for assistance. Proof of purchase in the form of an original receipt with date of purchase is required.

DO NOT ship parts or units without a return authorization number. Upon receipt of an authorization number, the product must be shipped prepaid.

### **Distributed by:**

Wal-Mart Stores, Inc.,  
Bentonville, AR 72716

### **Manufacturer:**

GUANGDONG DEHE TECHNOLOGY CO.,LTD  
Yutang Road No. 9, Heshan Industrial Park, Gonghe, Heshan  
City, Guangdong 529728, China  
Please call 1-866-206-0888 for any assistance

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