



Model / Modèle / Modelo: 720-1055

NEXGRILL®

NEEVO™

NEEVO 720 PLUS DIGITAL SMART GRILL IN BLACK WITH AIR OVEN

BARBECUE DIGITAL INTELLIGENT NEEVO 720 PLUS EN NOIR AVEC FOUR À AIR

PARRILLA A GAS DIGITAL INTELIGENTE NEEVO 720 PLUS EN NEGRO CON HORNO DE AIRE

Owner's Guide

Guide Du Propriétaire

Guía Del Propietario



FOR OUTDOOR USE ONLY.
Not for commercial use.

POUR USAGE À L'EXTÉRIEUR SEULEMENT.
À usage non commercial.

PARA EXTERIOR SÓLOAMENTE.
No para uso comercial.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
Read and follow all warnings and instructions before assembling and using the appliance.
Keep this manual for future reference.

El presente manual de instrucciones contiene información importante que lo ayudará a armar el dispositivo correctamente y a utilizarlo de manera segura.
Antes de armar y utilizar el dispositivo, lee y siga todas las advertencias e instrucciones.
Conserve el presente manual para consultas futuras.

Ce manuel d'instructions contient d'importantes informations essentielles à un assemblage approprié et sécuritaire de l'appareil.
Lire et respecter tous les avertissements et toutes les instructions avant l'assemblage et l'utilisation de l'appareil.
Conserver ce manuel à titre de référence ultérieure.



TABLE OF CONTENTS / TABLE DES MATIÈRES / ÍNDICE

EN

Safety instruction	3	Air Oven Controller Guide	35
Package Parts list	9	Air Oven Operating instructions	36
Accessories Package list	12	Care and Maintenance	37
Assembly instructions	13	Troubleshooting	39
Warning rack vertical installation	28	Electrical Circuit Diagram	41
Gas Hook Up	30	Ordering Parts	41
Leak Testing	31	Limited Warranty	42
Gas Filter Fuel Check list	31	Replacement Parts	43
Grill Control for Guide	32	Parts list	44
Grill Operating instructions	33		

FR

Consignes de sécurité	47	Préparation du barbecue du four	79
Liste des pièces	51	Les méthodes d'installation du four	80
Liste de quincaillerie	56	Théorie et nettoyage	82
Montage	57	Dépannage	83
Installation verticale de la grille de cuisson	73	Schéma de circuit	86
Raccordement au gaz	74	Commande de pièces	86
Test d'étanchéité	75	Garantie limitée	87
Vérification finale après l'installation	75	Pièces de rechange	88
Préparation du barbecue du barbecue	76	Liste des pièces	88
Les méthodes d'installation du barbecue	77		

ES

Las instrucciones de seguridad	97	Guía del controlador del horno de frío	124
Lista de piezas	98	Las instrucciones de operación del horno de frío	125
Lista de herrajes	101	Control y mantenimiento	126
Las instrucciones de montaje	102	Solución de problemas	128
Las abanicos verticales de rejilla de extensión	119	Diagrama del circuito eléctrico	131
Requisitos de conexión	119	Posible de repuestos	132
Proceda de la conexión de fuga	120	Garantía limitada	132
Lista de verificación final del instalador	120	Pièces de rechange	133
Guía del controlador de x barril x	121	Lista de piezas	134
Las instrucciones de operación de x barril x	122		

Questions, problems, missing parts?

Before returning to your retailer, call our Customer Service Department at 1-800-913-8999 in U.S.A. or 1-800-648-5864 in Canada, 8 am - 5 pm, PST, Monday Friday. You can also reach us by email: CustomerService@grillservice.ca.



Des questions, des problèmes, des pièces manquantes?

Avant de retourner l'appareil à votre détaillant, communiquez avec notre service à la clientèle au 1-800-648-5864 (Canada) ou au 1-800-913-8999 (États-Unis), entre 8 h et 17 h, du lundi au vendredi. Vous pouvez aussi nous joindre par courriel à CustomerService@grillservice.ca.

¿Consultas, problemas, piezas que faltan?

Antes de regresar al vendedor, comuníquese con nuestro departamento de Servicio al Cliente al número 1-800-913-8999 en U.S.A. o al 1-800-648-5864 en Canadá, de 8 am a 5 pm, de lunes a viernes. También puede comunicarse con nosotros por correo electrónico a CustomerService@grillservice.ca.



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.
3. If the control set is damaged, it must be replaced by a special cord set available from the manufacturer or its service agent.

DANGER: IF YOU SMELL GAS:

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

DANGER

1. Never connect this appliance to bottled gas.
2. Never connect this appliance within 3.05 m / 10 ft. of any structure, combustible material or other gas cylinder.
3. Never connect 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 reach a scalding temperature during the cooking process. Never leave cooking appliances until liquids have cooled to 43°C / 110°F or less.
6. This appliance is not intended for use shut down or used as a heater.
7. In fire shut down, 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 GAS GRILL HAS COOLED DOWN AFTER USE.



CALIFORNIA RESIDENTS ONLY - WARNING:

This product and the fuel used to operate this product (liquid propane) and the products of combustion of such fuels, can expose you to chemicals including benzene, which is known to the State of California to cause cancer and reproductive harm.

For more information, go to: www.P65Warnings.ca.gov.

In the State of Massachusetts, the following Installation Instructions apply:

- Installation and repairs must be performed by a qualified or licensed electrician, plumber, or gas fitter qualified or licensed by the State of Massachusetts.
- Flexible gas connectors shall only be T-handle types.
- A flexible gas connector, when used, shall not exceed 3 feet.

SAFETY INSTRUCTIONS



WARNINGS:

- Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.
- Keep a spray bottle of soapy water near the gas supply valve and check this connection before every use.

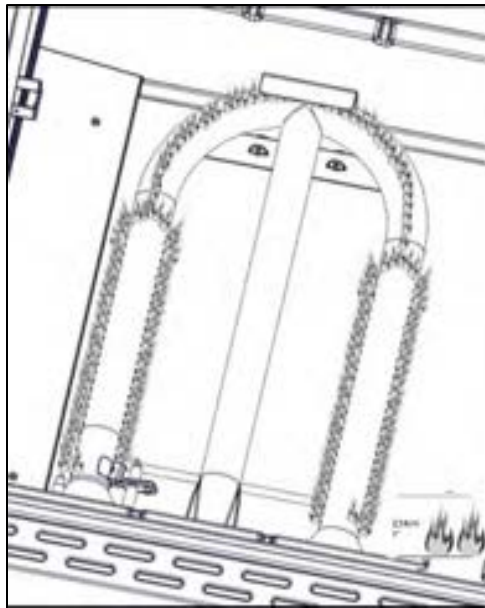
TESTED IN ACCORDANCE WITH ANSI Z21.58-2018 • CSA 1.6-2018 STANDARD FOR OUTDOOR COOKING GAS APPLIANCE. THIS GRILL IS FOR OUTDOOR USE ONLY.

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 Z22.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 3149.2 or CSA 3149.1 Natural Gas and Propane Installation Codes, and the National Electrical Code, ANSI/NFPA 70.

CORRECT LP GAS TANK USE

LP gas grill models are designed for use with standard 9.07 kg (20 lb.) liquid Propane Gas tank, not including 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, it may mean 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.

Visually check the burner tubes prior to every use. The burner should look like this picture. If they do not, refer to the burner maintenance part of this manual.

SPIDER WEB INSPECTION



CAUTION: BEWARE OF FLASHBACK

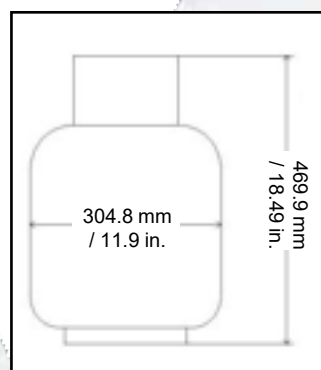
Spiders and other insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstructions, which could result in a flash and around burner tubes. This type of flash is known as "FLASHBACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

A thorough cleaning of burner tubes is not the only cause of "FLASHBACK". It is the most common cause.

To reduce the chance of "FLASHBACK", 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.

LP-GAS SUPPLY SYSTEM

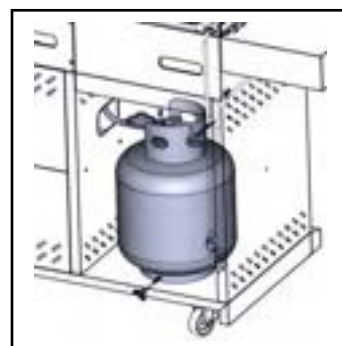
- If this information is not followed exactly, fire resulting in death or serious injury could occur.
- The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP Gas cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA 1338, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Combinations.
- 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 cylinders valve outlet and inlet connection ANSI/CGA V1.1's application. 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.



- A 9.07 kg (20 lb) tank of approximately 304.8 mm / 11.9 in diameter by 469.9 mm / 18.49 in high is the maximum size LP gas tank to use.
- The tank supply system must be arranged for vapor withdrawal.
- The LP gas tank user must have a collar to protect the tank valve.
- Place the cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of shut 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.
- Never connect an unregulated LP gas tank to your gas grill.
- Do not store a second LP gas cylinder under or next to a supply valve.
- Never fill the cylinder beyond 80 percent full.
- Always keep LP gas tanks in an upright position.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and requalified at each filling.

THIS IS A LIQUID PROPANE CONFIGURED GRILL. DO NOT ATTEMPT TO RECONFIGURE GRILL FOR USE WITH NATURAL GAS.

- This outdoor cooking gas appliance is equipped with a high capacity hose/regulator assembly for connection to a standard 9.07 kg (20 lb) liquid propane cylinder.
- Do not store or use gas in 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.
- Any brand of 9.07 kg (20 lb) LP gas line tank is acceptable for use with the grill, provided that it is compatible with the grill's valuation markings.
- The 9.07 kg (20 lb) LP gas fuel tank must be mounted and secured.



PROPER PLACEMENT AND CLEARANCE OF GRILL

- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used outdoors only.
- Do not install this unit into combustible enclosures. Minimum clearance from sides and back of unit to combustible construction, 51 cm / 36 in. from sides and 91 cm / 36 in. from back.
- Do not use this appliance under overhead combustible surfaces.
- 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 use until the flow of ventilation is 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 vibration or wear or if the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly must be that specified by the manufacturer.
- Pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Never substitute other type of regulator. Contact customer service for manufacturer specified replacement parts.
- This outdoor cooking gas 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 this grill.
- The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the bottom, 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 surfaces and clear from debris. Keep any electrical supply cord and the fuel supply hose away from any heat or surfaces.

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.

PROPER PLACEMENT AND CLEARANCE OF GRILL

- Never use the grill in extremely windy conditions. If located in a consistently windy area (mountain, mountain area, slope windbreak will be required). Always adhere to the specified clearance.
- Never use a damaged or rusty propane tank.
- While lighting, keep your face and hands as far away from the grill as possible.
- Burner adjustment should only be performed after the burner has cooled.

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 by this manual. All other service should be referred to a qualified technician.

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

- This outdoor cooking gas appliance is not intended to be installed in motor boats and other recreational vehicles.
- Children should not be left alone or unsupervised 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 start fires of interest. Do not burn and/or below the grill.
- Do not permit clothing, pool hoppers or other flammable materials to come in contact with or too close to any grates, 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, heat proof glass, ceramic, earthenware, or other glassware vessels are suitable for grill use. These include heavy boxes with sudden temperature changes. Use only low or medium heat settings in accordance with the manufacturer's guidelines.
- Do not heat unopened food containers. A build up of pressure may cause the containers to burst.
- Do not remove hand when opening the grill lid.
- Never lean over an open grill.
- When lighting a burner, pay close attention to what you are doing. Marks contain you are aware of when burner you are lighting, so your body and clothing stays clear of open flames.
- When using the grill, do not touch the grill rack, burner grates or immediate surroundings as these areas become extremely hot and can 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 children to touch the burners of the grill rack.



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.

- Grease is flammable. Do not 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.
- 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 the position and must be mounted correctly for safe operation.
- Clean the grill with caution. To avoid steam burns, do not use steel, 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 completely and make certain the grill is cool before using any type of neutral cleaner in or around the grill. The cleaner that produces the spraying action only in the presence of heat ignites or cause metal parts to corrode.
- Do not use the grill to cook raw poultry, fatty meats or other products which promote flare-ups.
- Do not connect the grill under unpermitted combustibles conditions. 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, trees, brush and vapors such as gasoline or charcoal fumes. Do not obstruct the flow of combustion and ventilation air.
- The appliance shall be supervised and attended while in operation.

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 USING DIGITAL GRILL

CAUTION: ELECTRICAL COMPONENTS

- Unplug from the outlet when not in use and before cleaning. Allow to cool before plugging or holding it together.
- This outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of such codes, with the National Electrical Code (ANSI/NFPA 70), or the Canadian Electrical Code, Part I, CSA C22.1.
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- Check the plug receptacle before use. Do not plug in the grill if the plug receptacle is damaged.
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Consult the manufacturer for repair.
- Do not let the cord hang near the edge of a table or touch hot surfaces.
- Never remove the grounding plug or use with an adapter of 2 prongs.
- Use only extension cords with a 3 prong grounding plug rated for the power of the appliance, and approved for outdoor use with a W&A marking.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- Lighted high heat to power the grill can cause a fabric stick, or even catch. Do not use near any source of water or in the rain.
- When unplugging the grill, never pull from the cord. Always pull from the plug itself.
- Do not use an outdoor cooking gas appliance for purposes other than intended.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

SHORT CORD INSTRUCTIONS

- a) A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Extension cords are available and may be used if cord is extended in the use.
- c) If an extension cord is used:
 - 1) The maximum rated rating of the extension cord should not exceed or greater the electrical rating of the appliance;
 - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
 - 3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding type 3 wire cord.

Electrical rating:

SMART GRILL: 120 V~, 60 HZ, 72.8 mA, 8.75 W

AIR OVEN: 120 V~, 60 HZ, 12.5 A, 1500 W

SAFETY PRACTICES TO AVOID PERSONAL INJURY WHEN USING AIR OVEN

IMPORTANT SAFEGUARDS

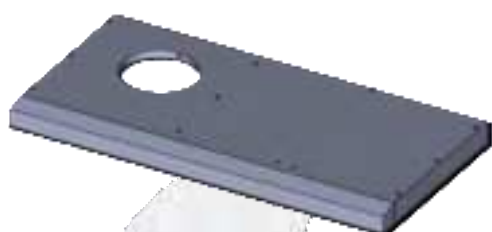
When using an electrical appliance, especially when children are present, basic safety precautions should always be taken. Including the following:

1. Read instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or any electrical part of the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of unnecessary attachments not recommended by the appliance manufacturer may cause injuries.
8. Use outdoors only. Do not expose to rain.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or over a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquid.
12. Always unplug by appliance first, then plug cord into the wall outlet. To disconnect, turn any control "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Oversize foods or metal utensils must not be inserted in a toaster oven as they may cause a fire or risk of electrical shock.
15. A fire may occur if the toaster oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scrubbing pads. Pads can break off the pad and touch electrical parts, creating a risk of electrical shock.
17. Extreme caution should be exercised when using appliances constructed of other than metal or glass.
18. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic, and silicon products.
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. To properly turn off the oven, press and hold the stop/use button for three seconds.
22. Use extreme caution when removing tray or disposing of hot grease.
23. Do not clean with metal scrubbing pads. Pads can break off the pad and touch electrical parts, creating a risk of electrical shock.
24. Outdoor extension cords should be used with outdoor use products and the surface marked with the caution label "W" and with a sign stating "Suitable for use with outdoor appliances."
25. CAUTION: Risk of Electric Shock. Keep extension cord connection dry and off the ground.
26. Store product's inches when not in use - out of the reach of children.
27. Do not clean this product with a water spray or the like.
28. CAUTION - To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
29. Household use only.

SAVE THESE INSTRUCTIONS

PACKAGE PARTS LIST

1



3



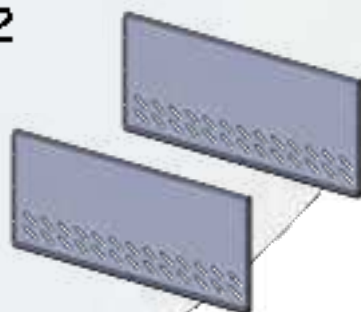
5



7 X2



9 X2



2



4



6



8



10 X2



11



13



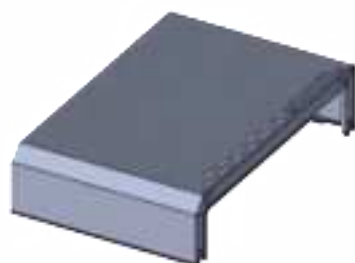
15



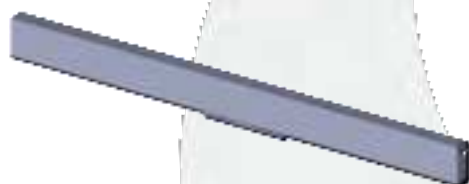
17



19



12



14



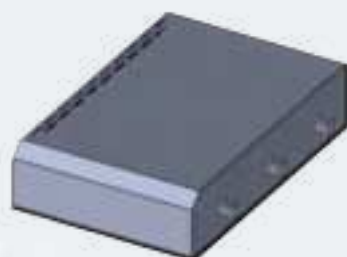
16 X2



18



20



21 X2



23



25



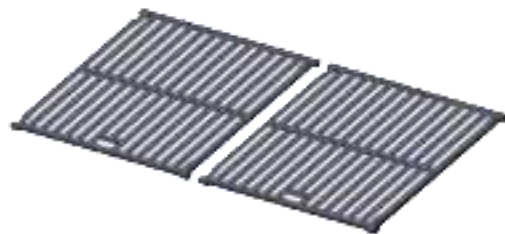
27 X2



29



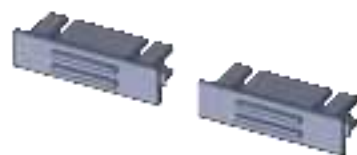
22 X2



24



26 X2



28 X2



HARDWARE PACKAGE LIST



Questions, problems, missing parts?
Before returning to your retailer, call our Customer Service Department in U.S.A.: 800 913 8999,
8 a.m. - 5 p.m. PST, Monday-Friday.

HARDWARE PACKAGE LIST

A 45



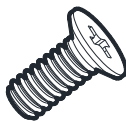
B X16



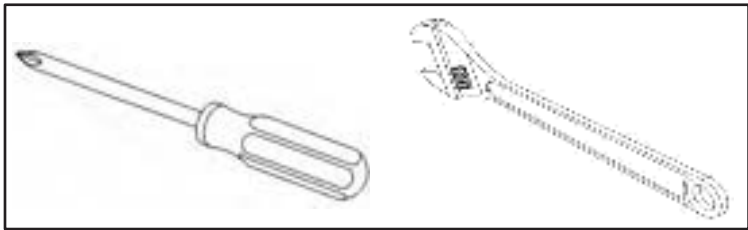
C X2



D X2



TOOLS NEEDED (not included)



PREPARATION



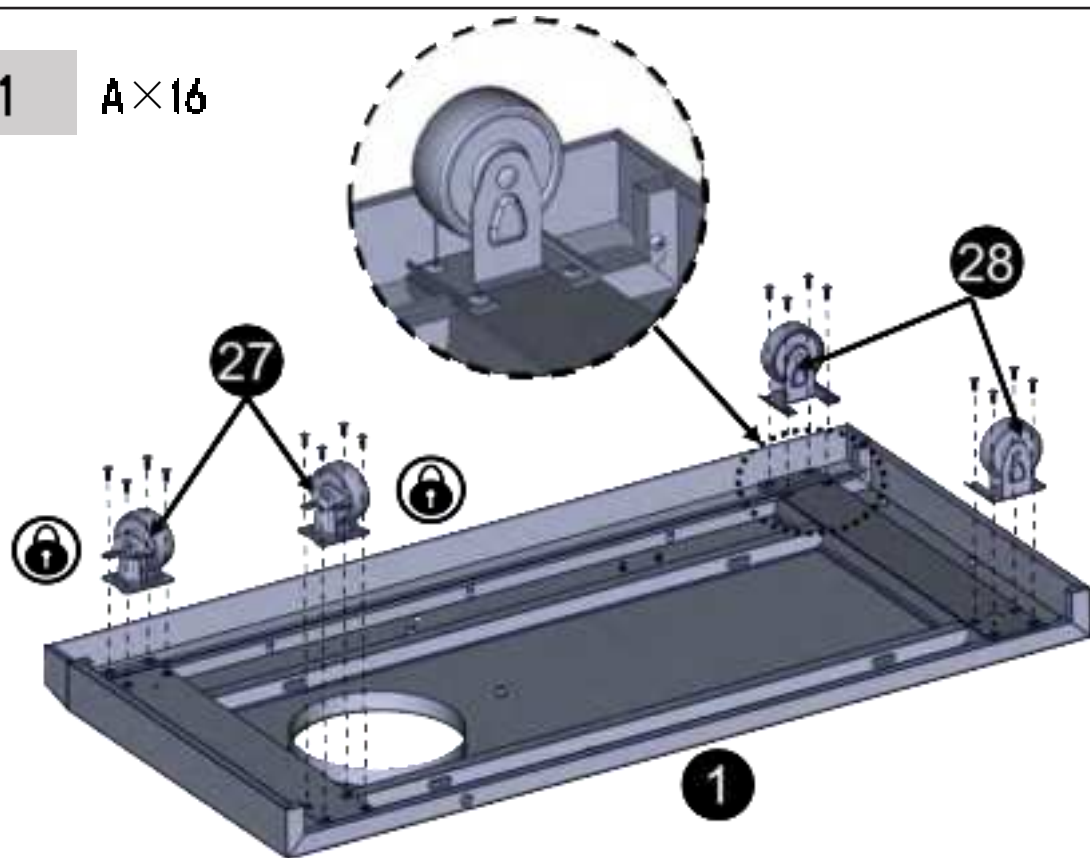
Before beginning assembly, installation or operation of product, make sure all parts are present and unchanged by comparing parts with package contents list. If any part is missing or damaged, do not attempt to assemble, install or operate the product. Contact our customer services for replacement parts.

READ ALL SAFETY WARNINGS, ASSEMBLY AND INSTALLATION INSTRUCTIONS CAREFULLY BEFORE ATTEMPTING TO ASSEMBLE.

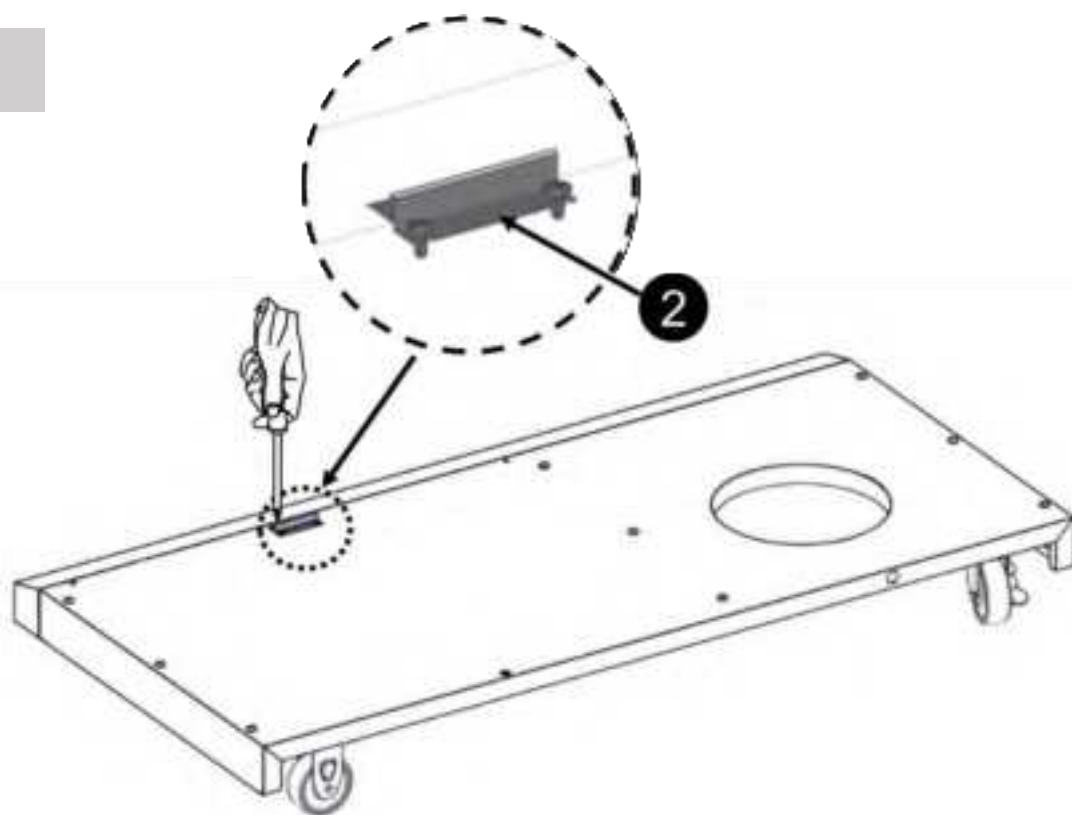


**SOME PARTS COME WITH SCREWS PRE-INSTALLED.
LOOSEN AND TIGHTEN FOR FINAL ASSEMBLY.**

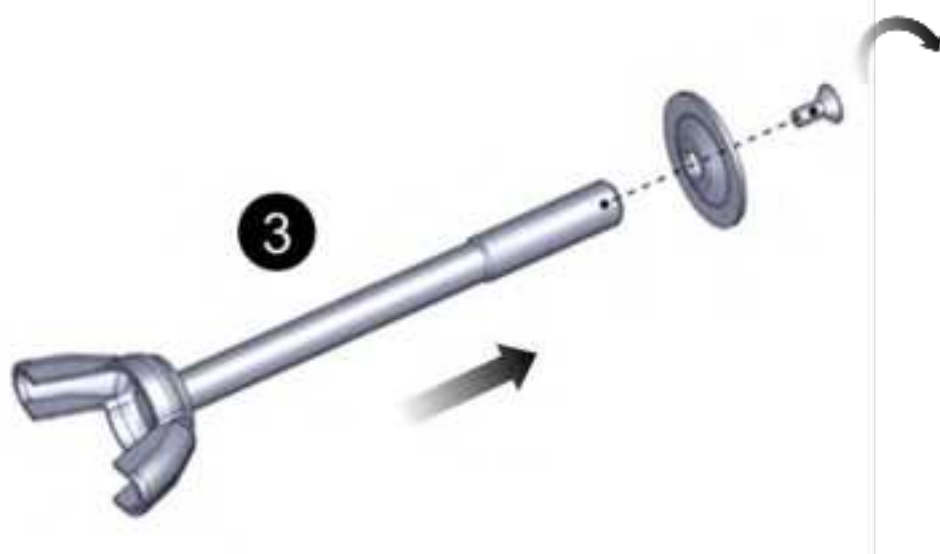
1 A×16



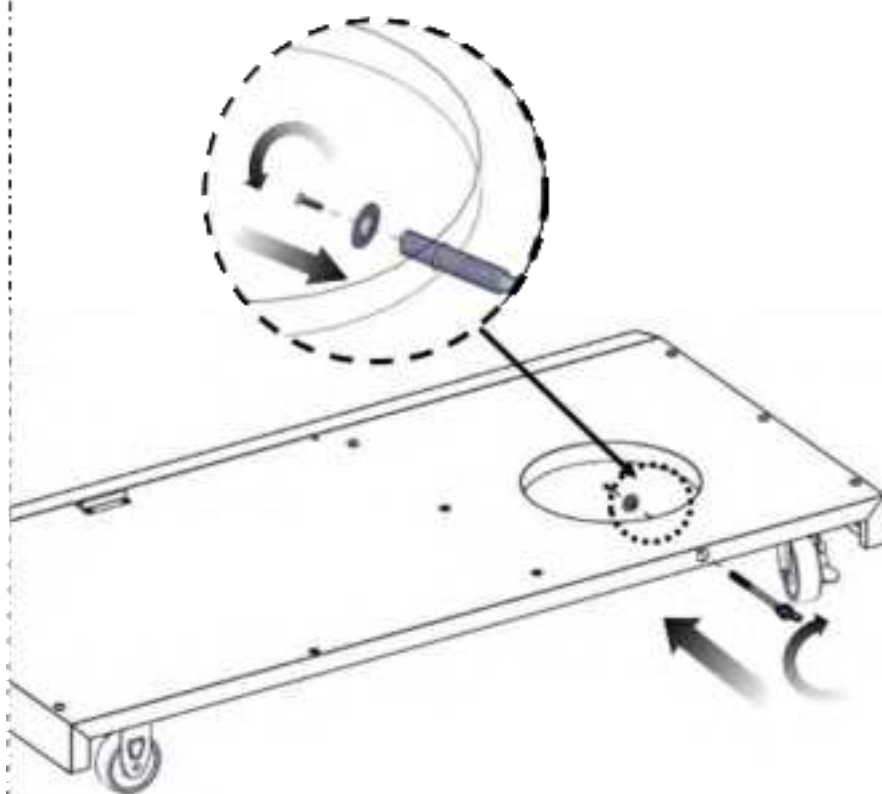
2



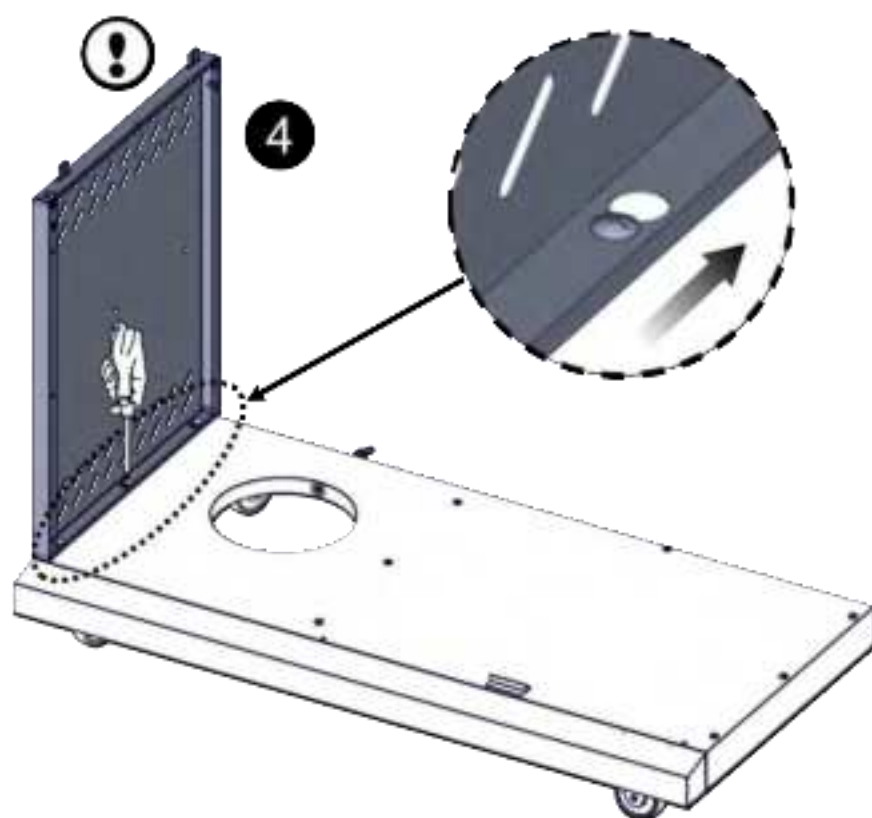
3



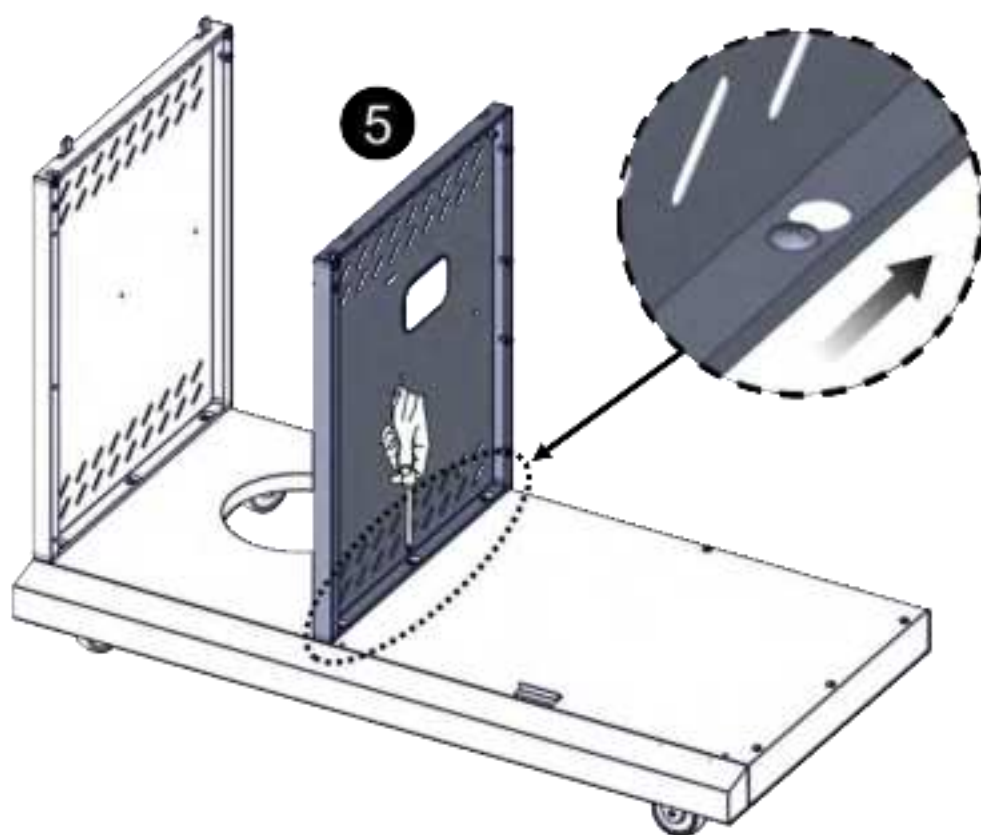
4



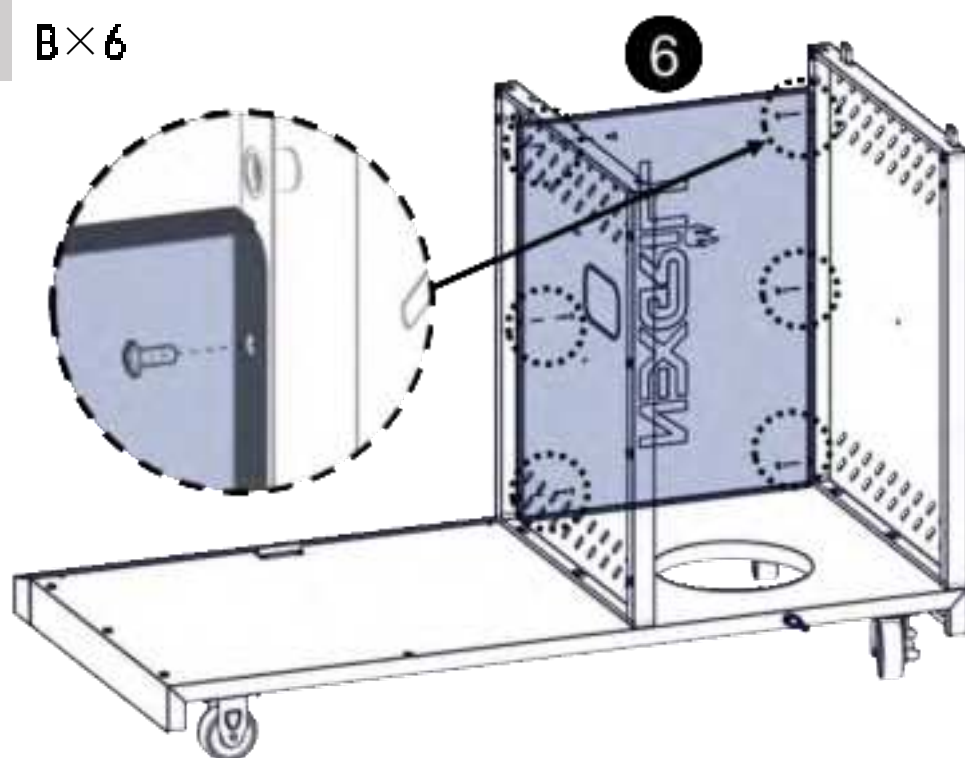
5



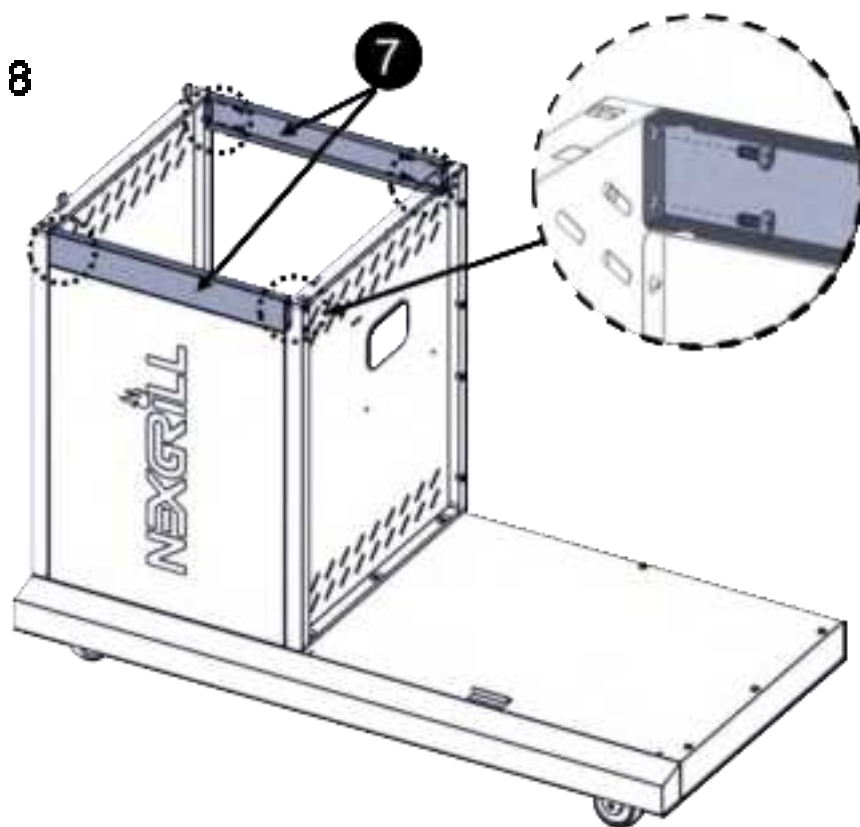
6



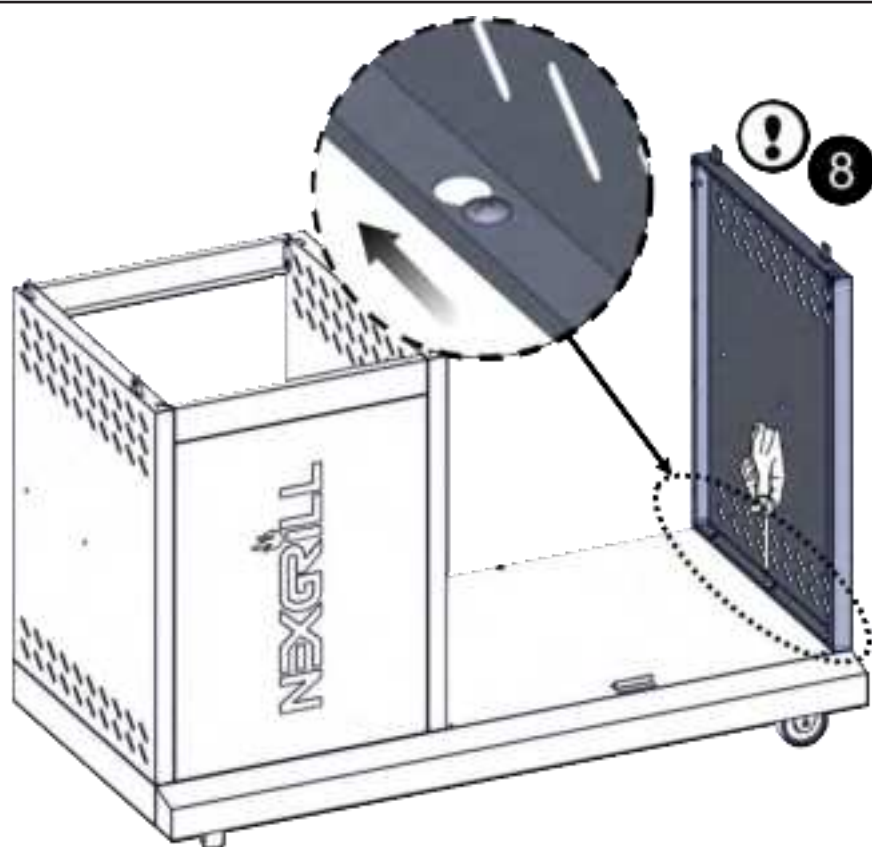
7 B×6



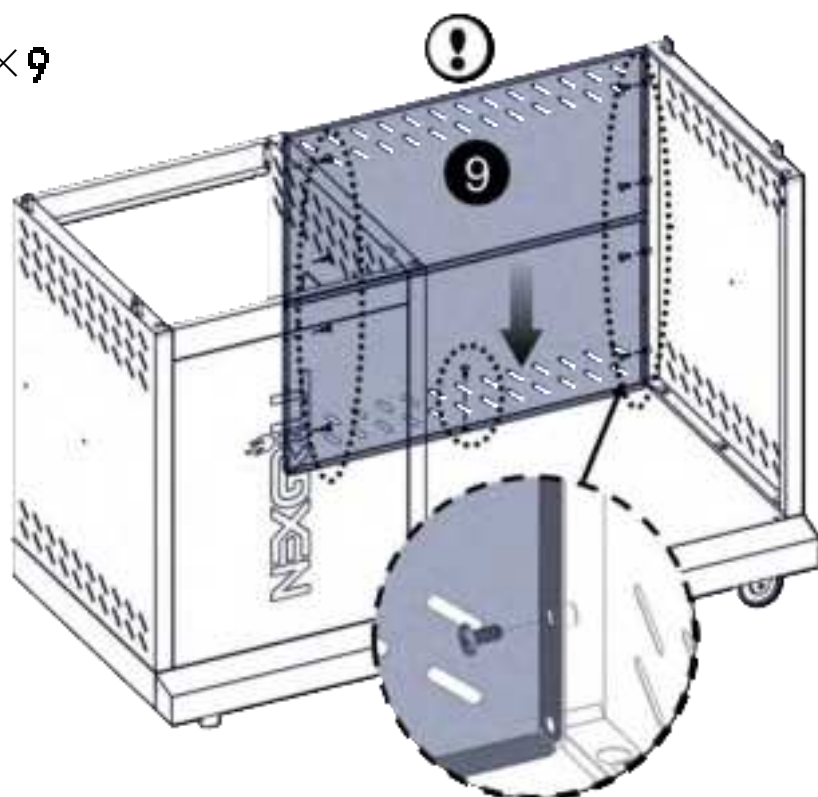
8 A×8



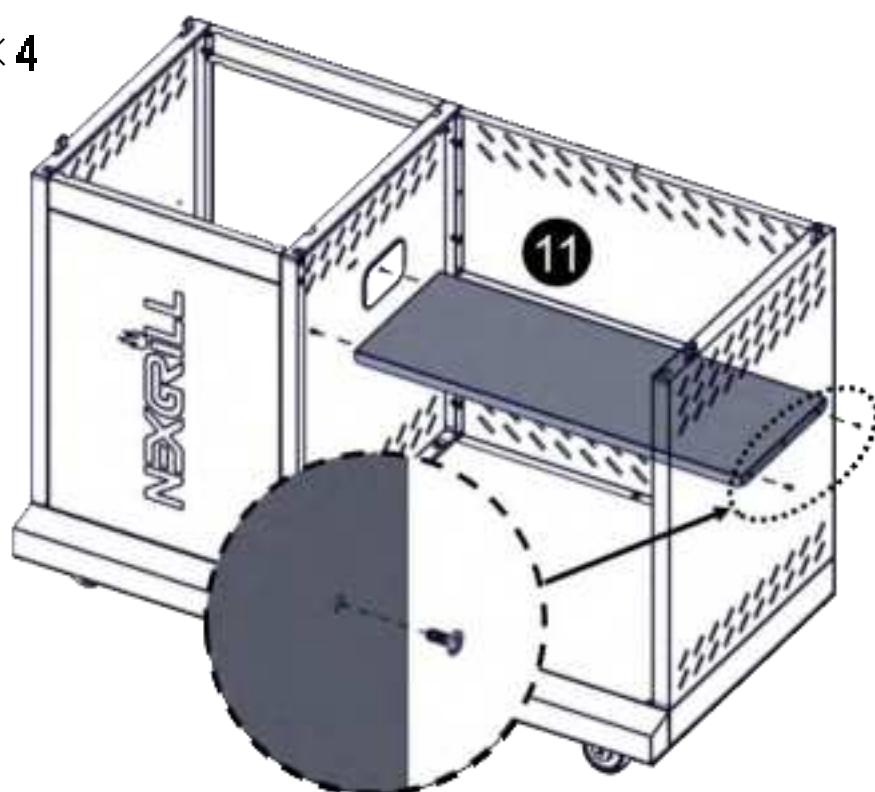
9



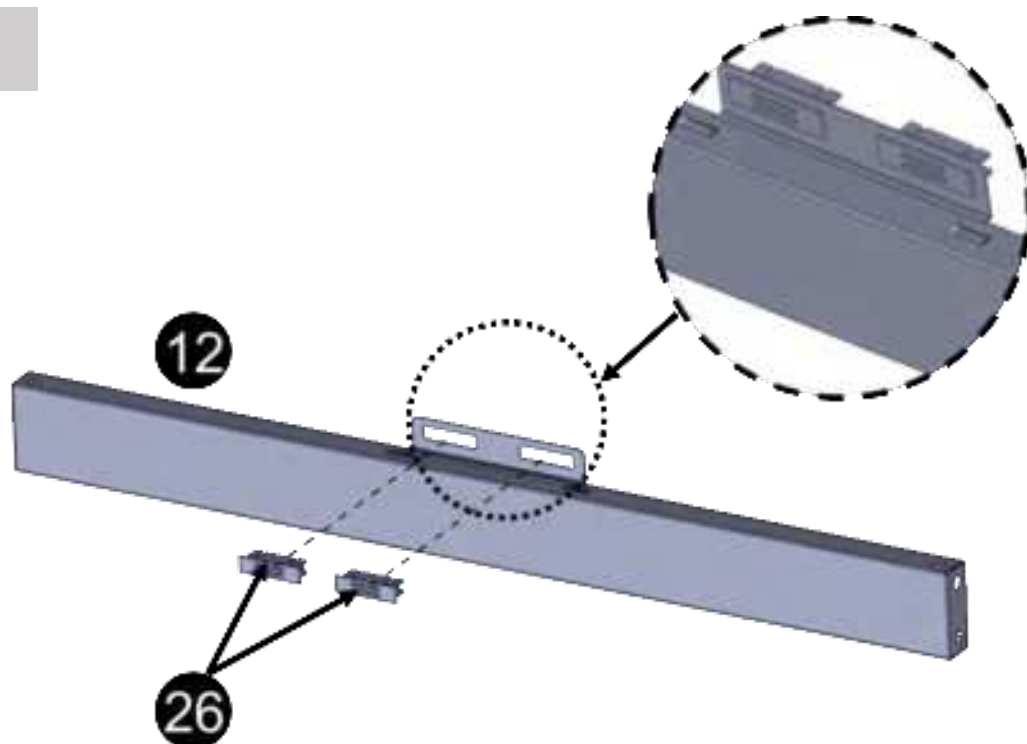
10 A×9



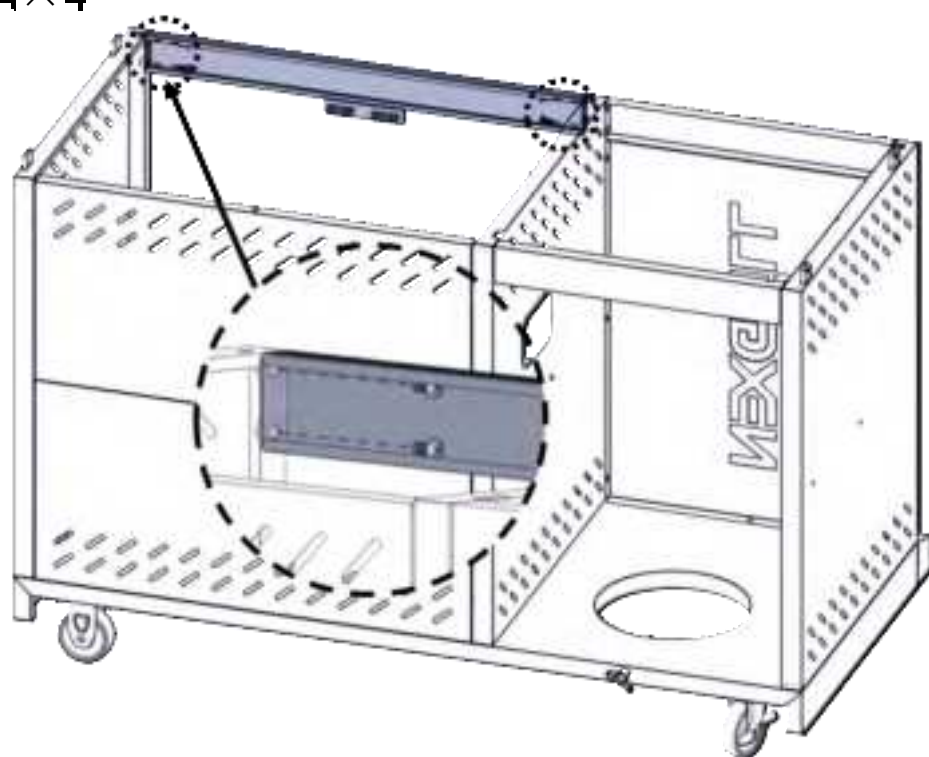
11 B×4



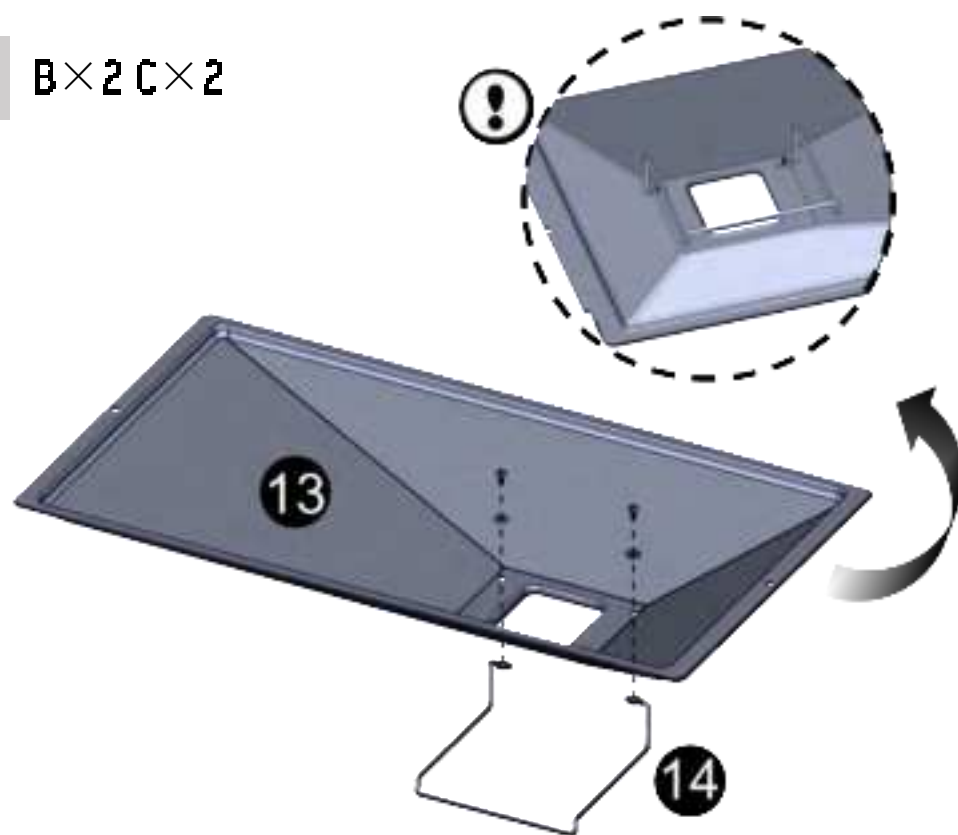
12



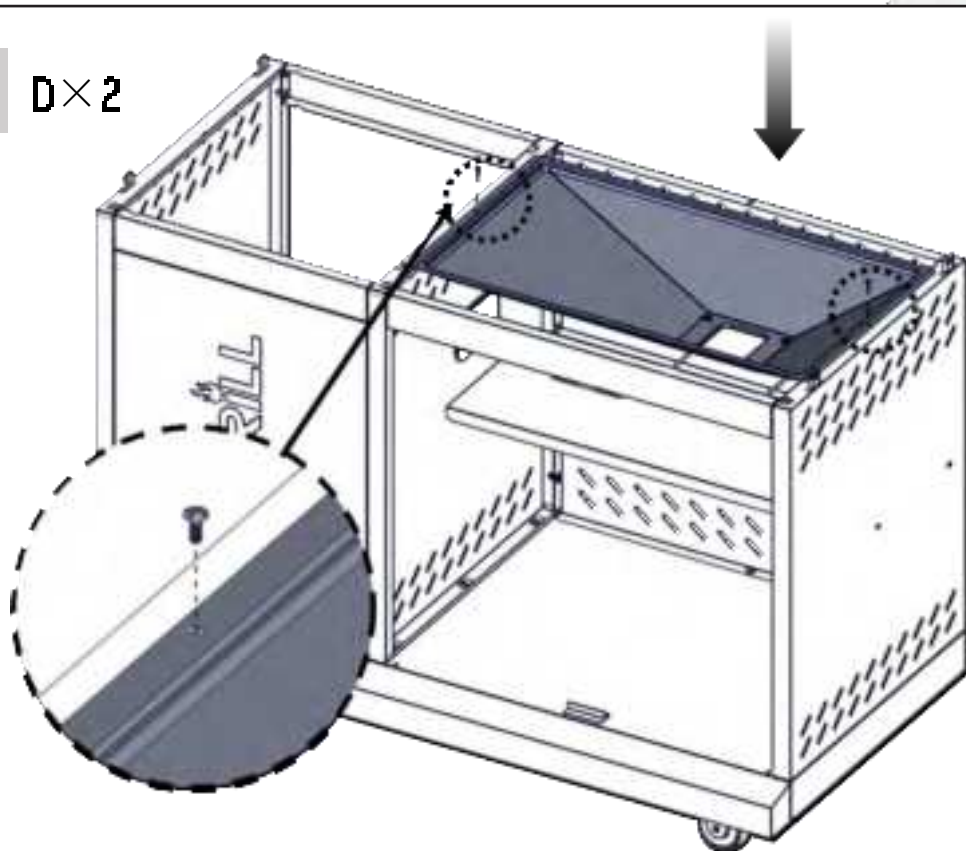
13 A×4



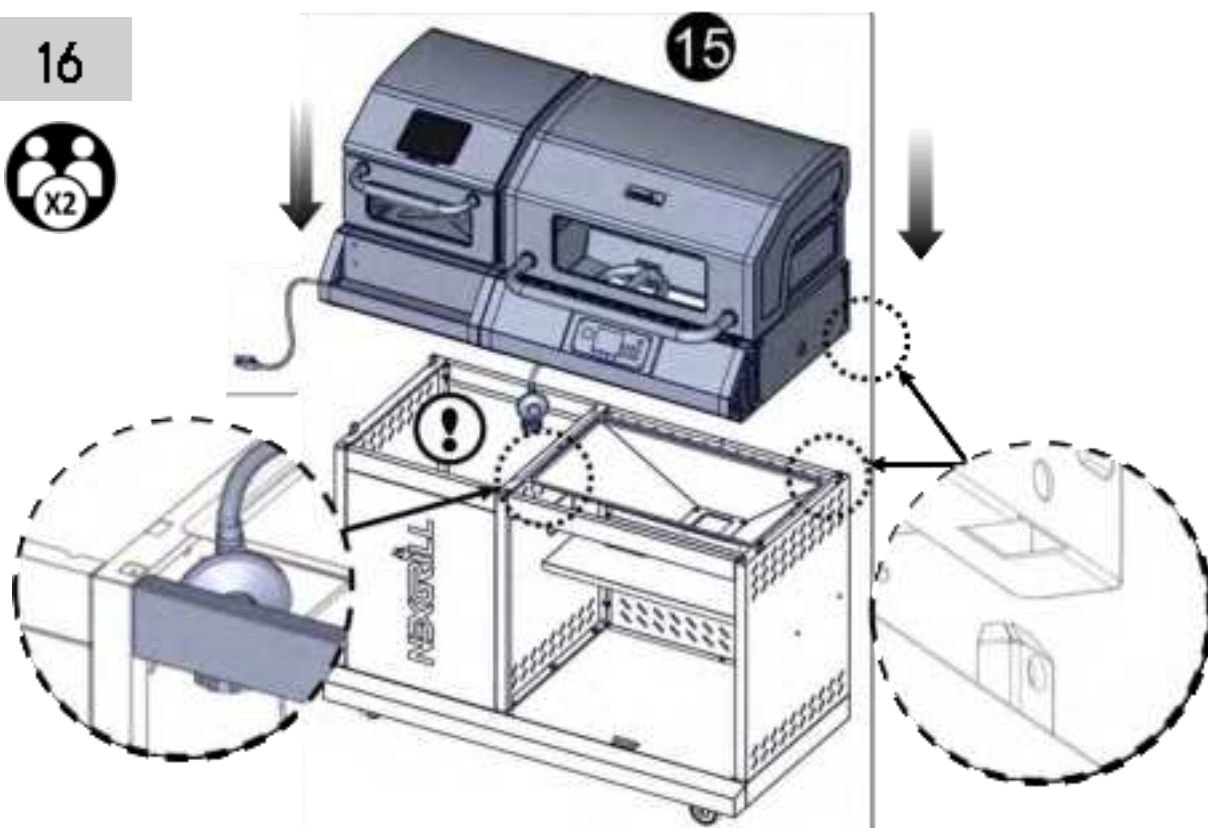
14 B×2C×2



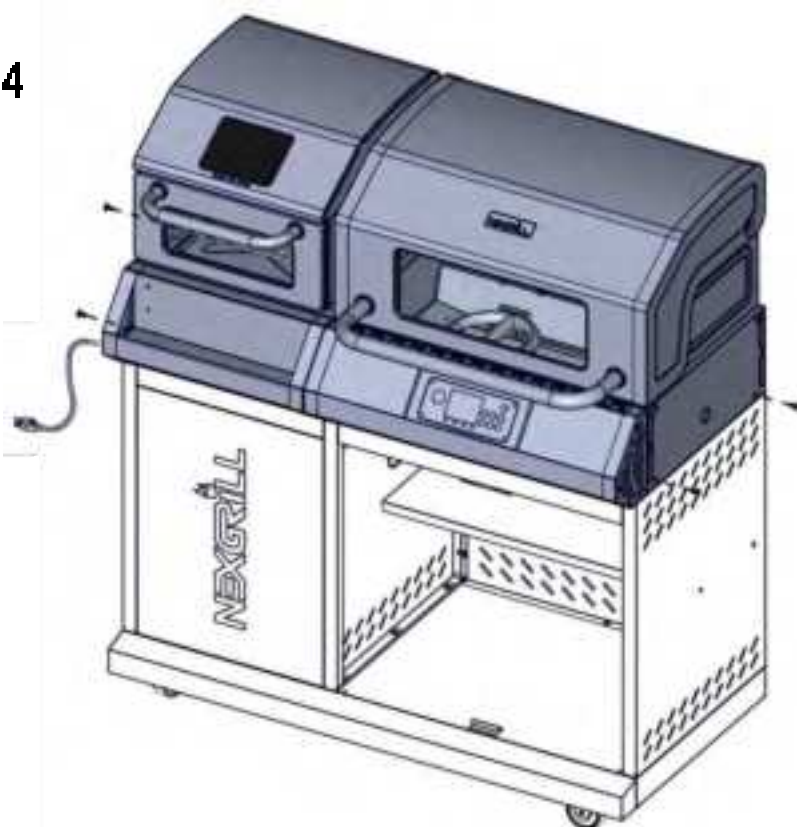
15 D×2



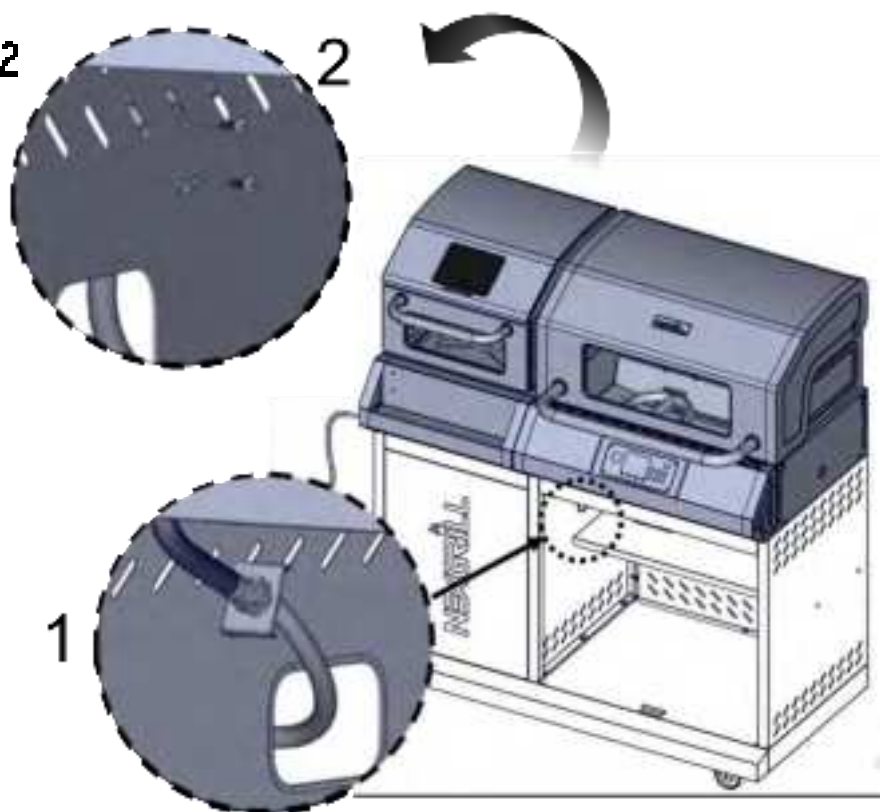
16



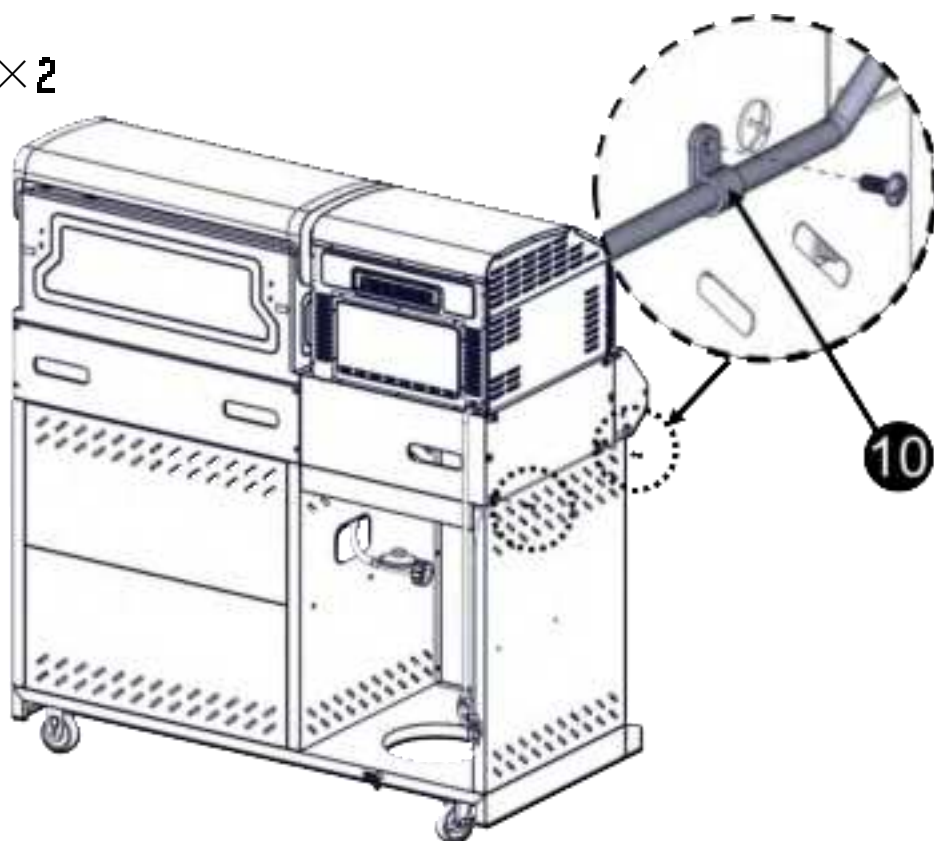
17 A×4



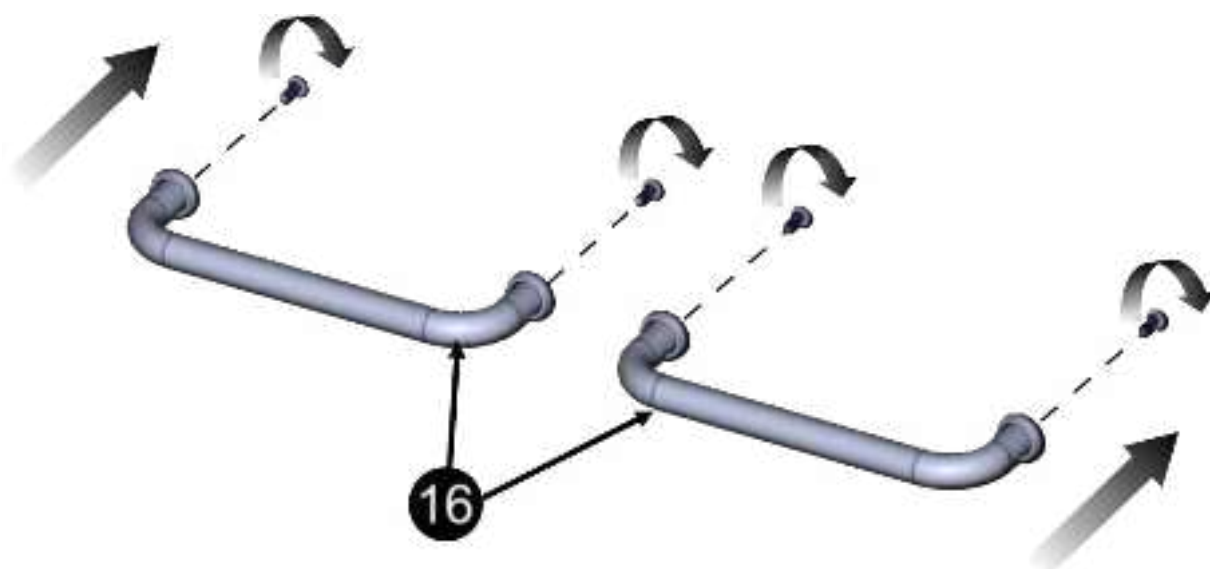
18 B×2



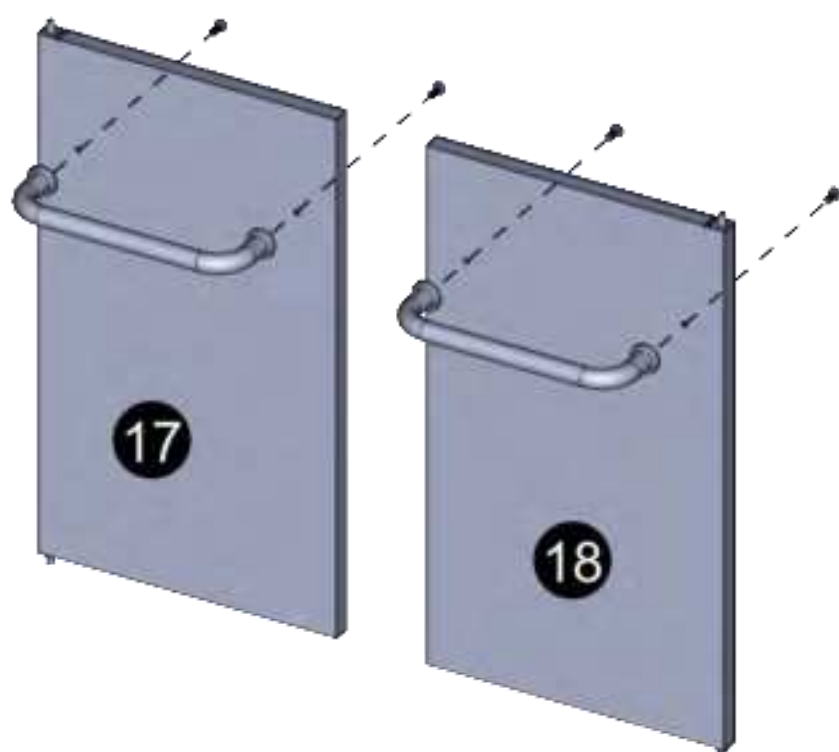
19 B×2



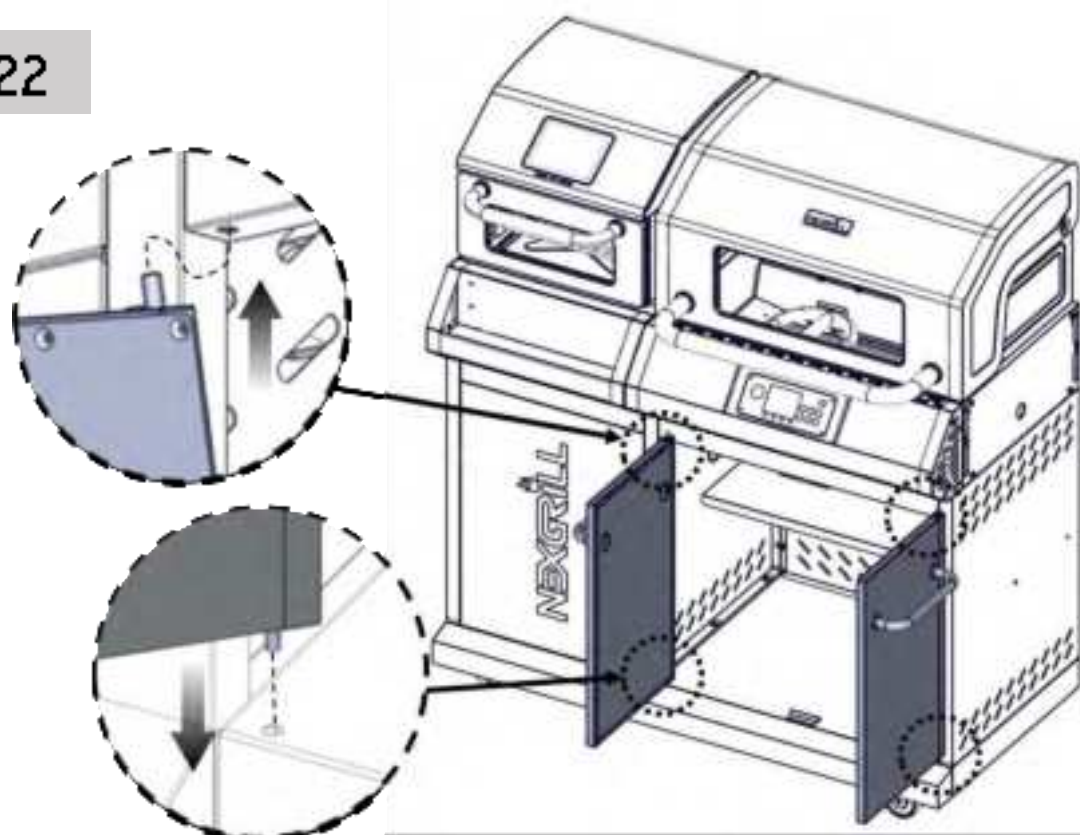
20



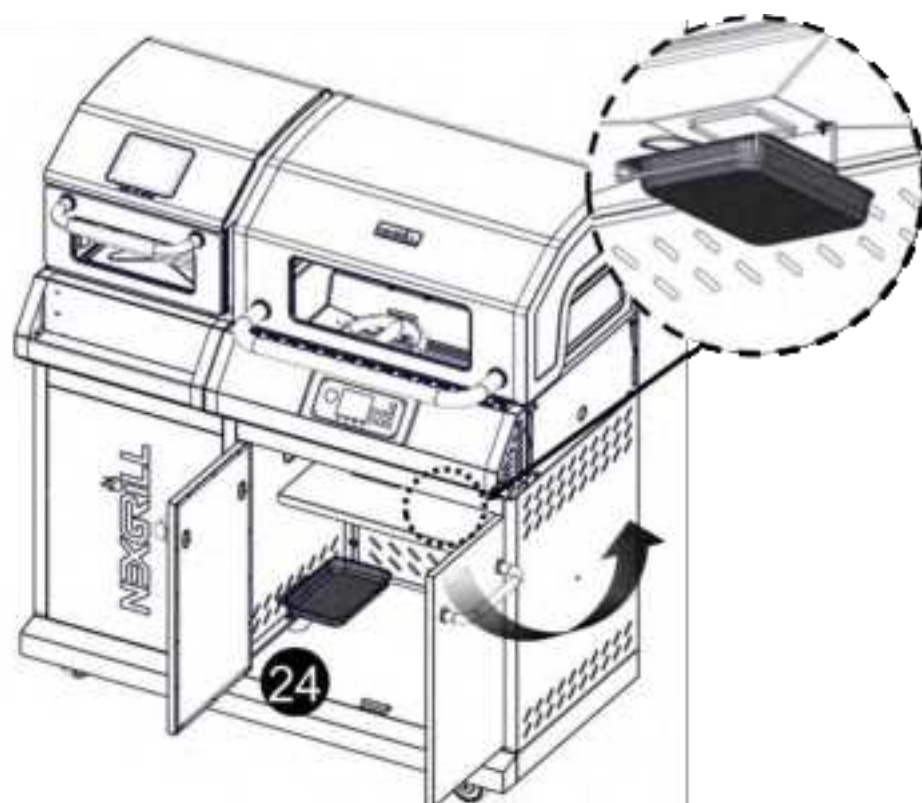
21



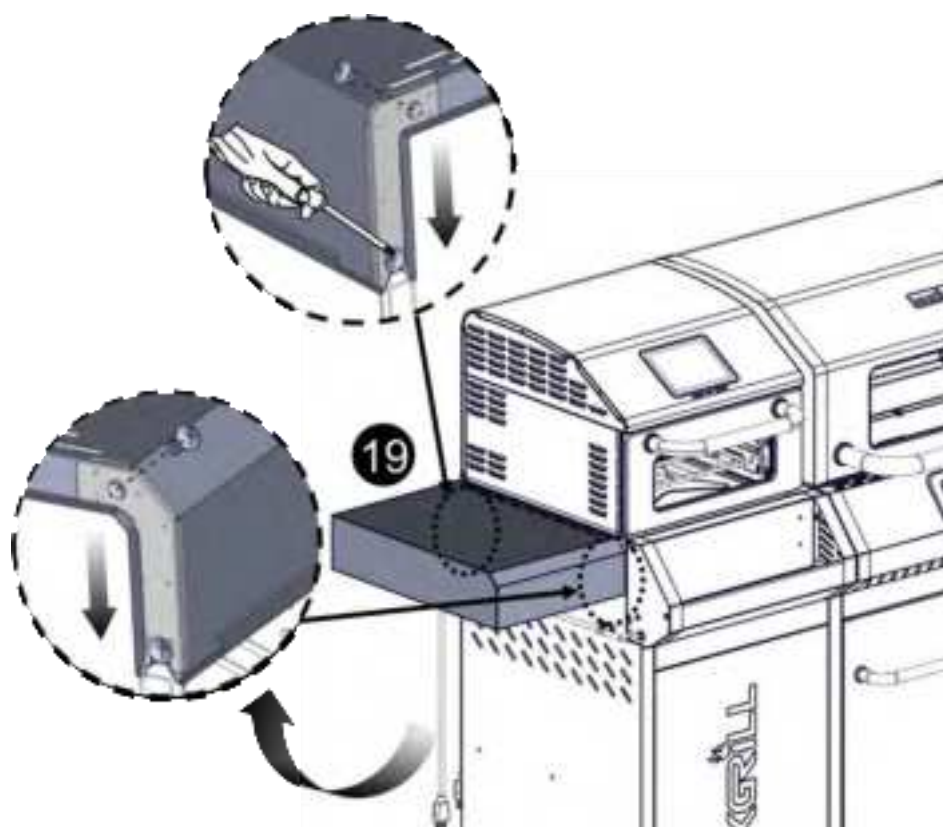
22



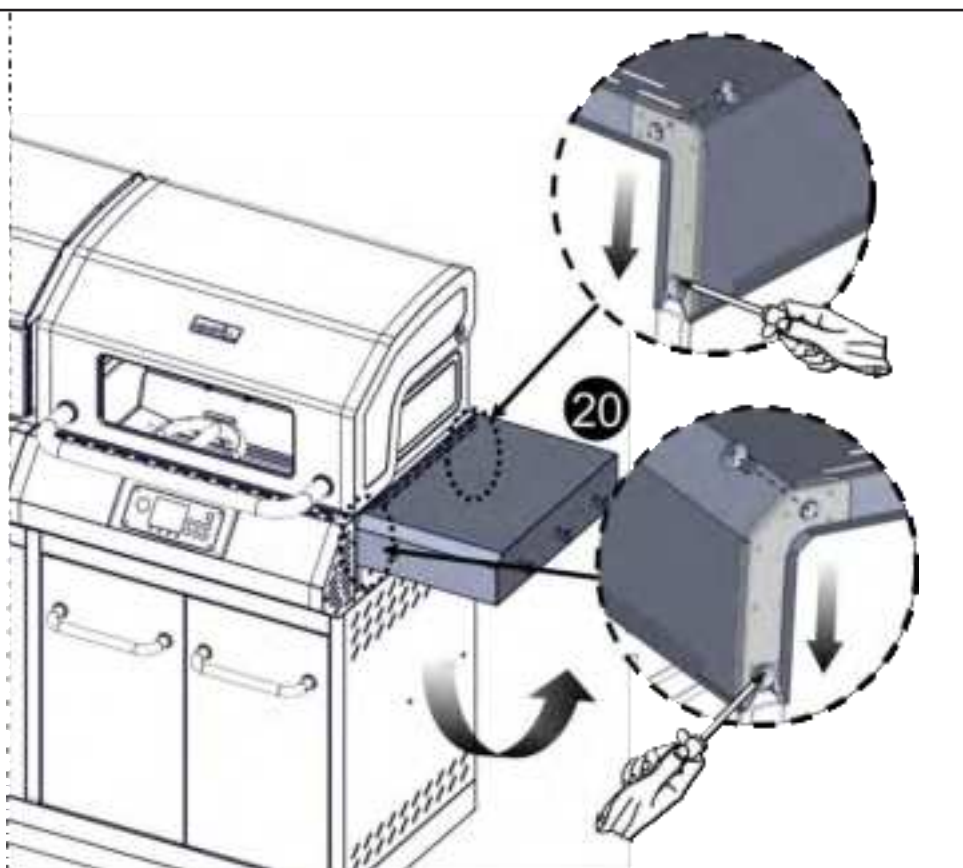
23



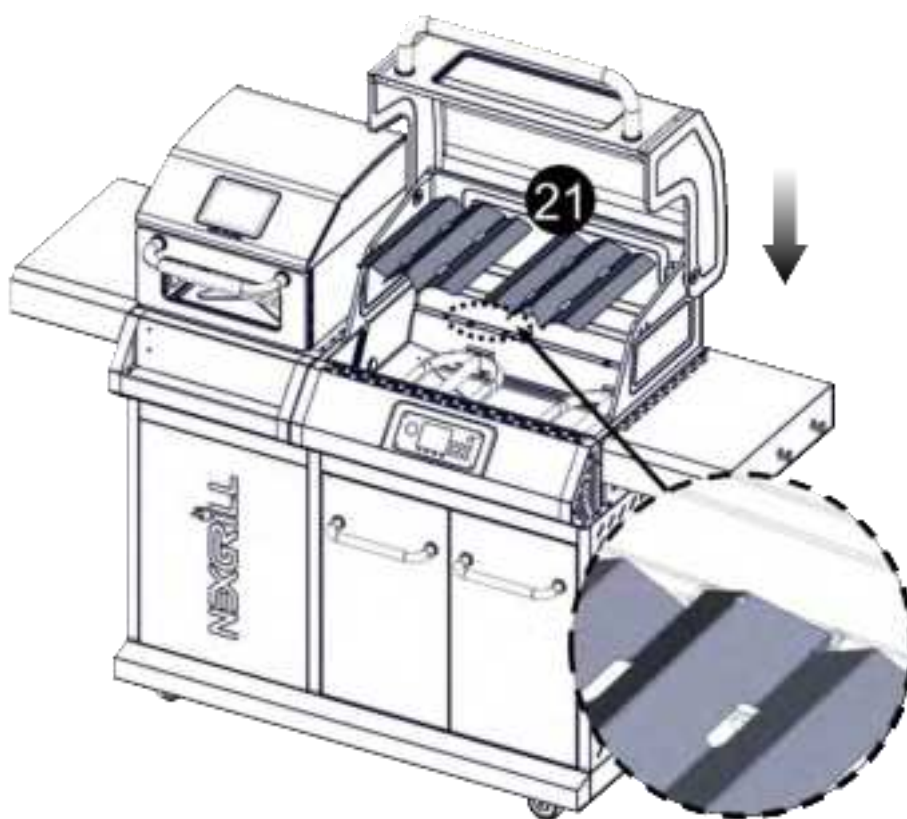
24 A×2



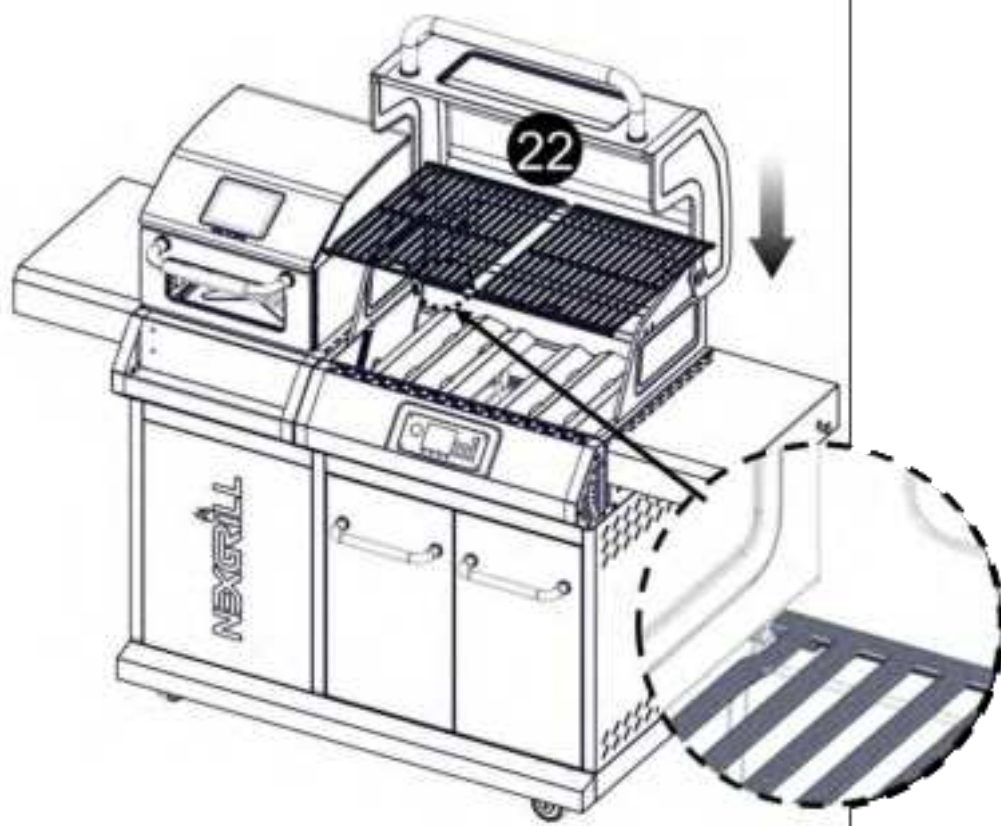
25 A×2



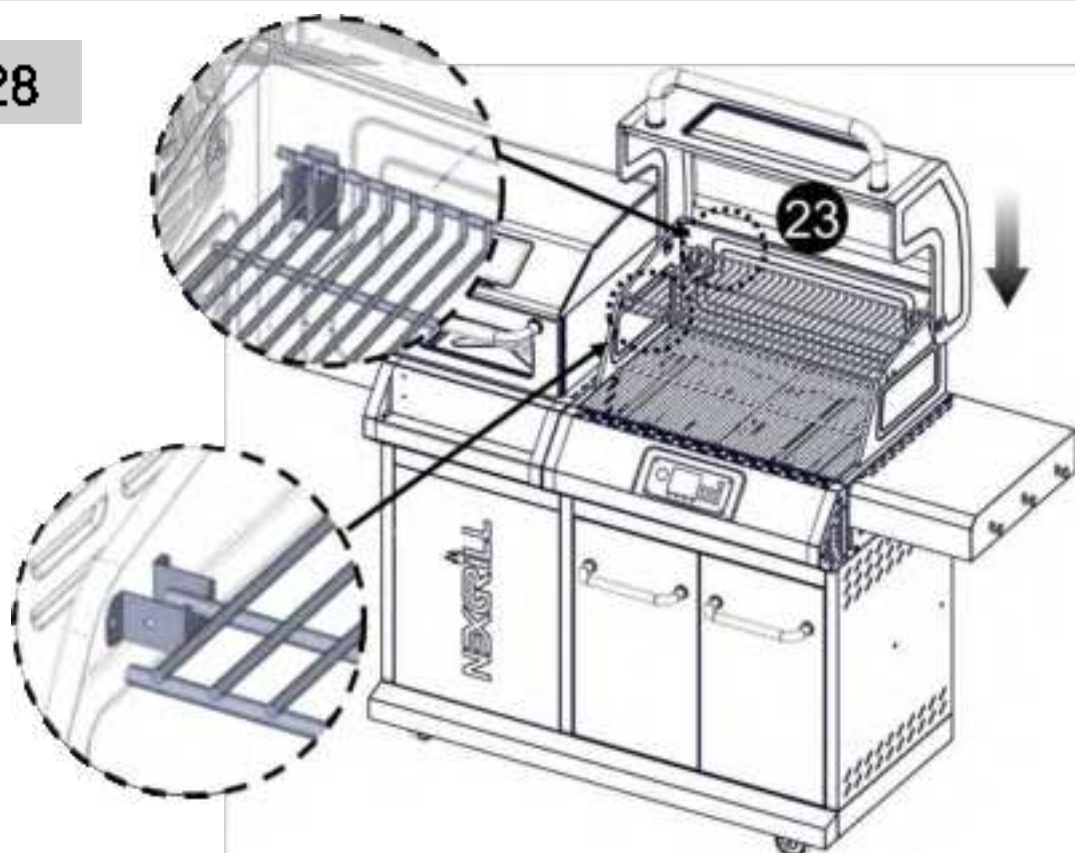
26



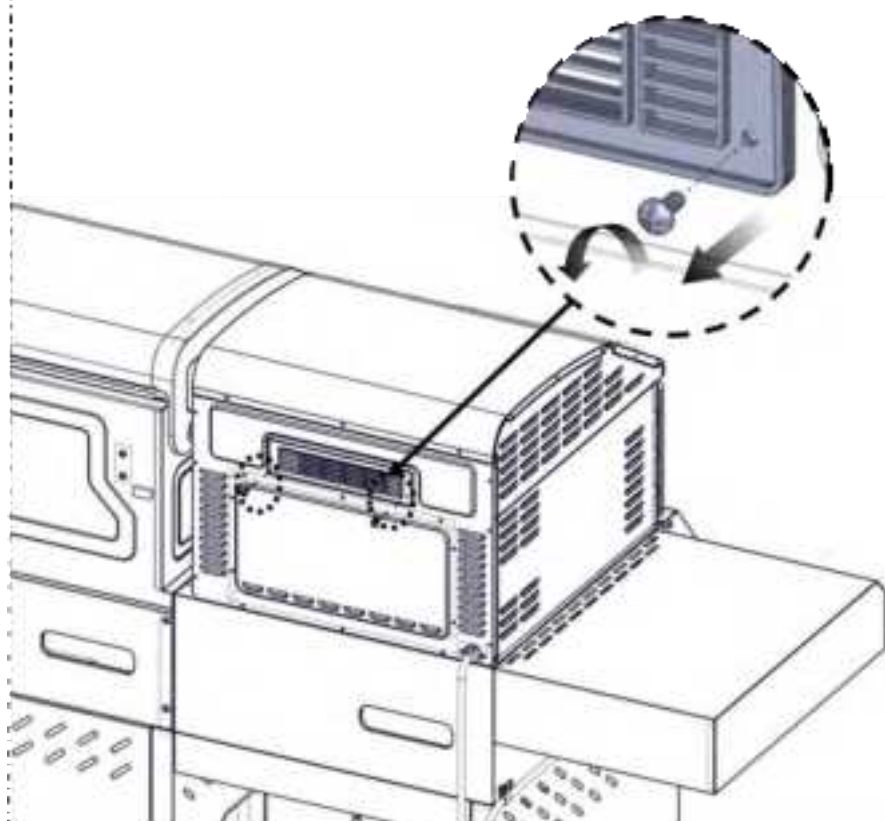
27



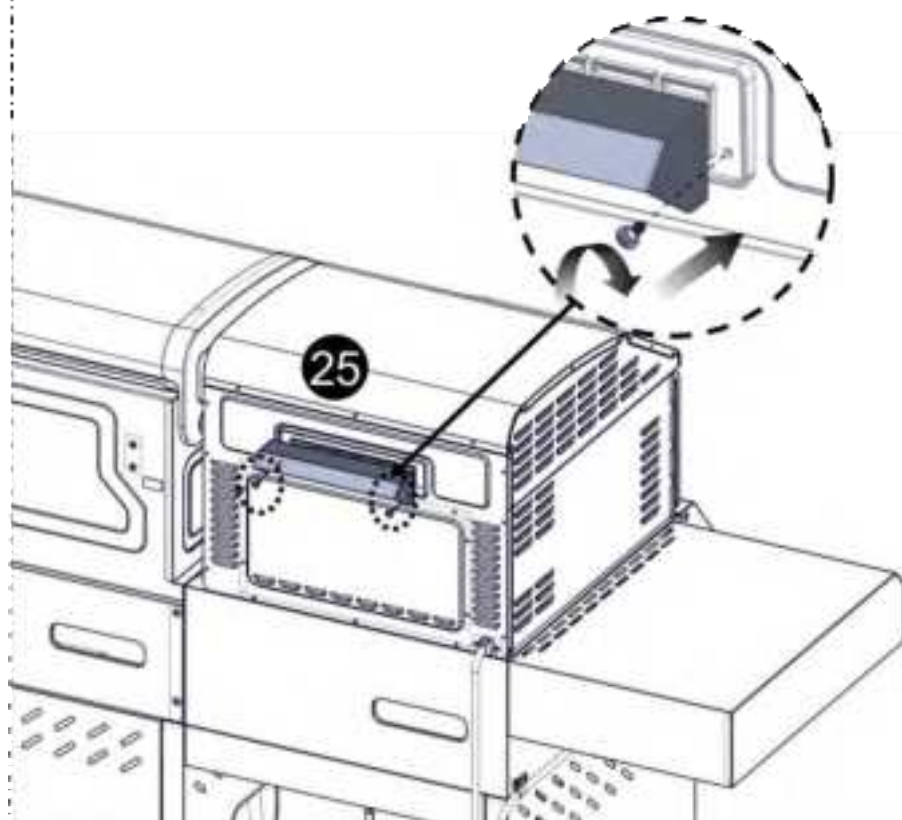
28



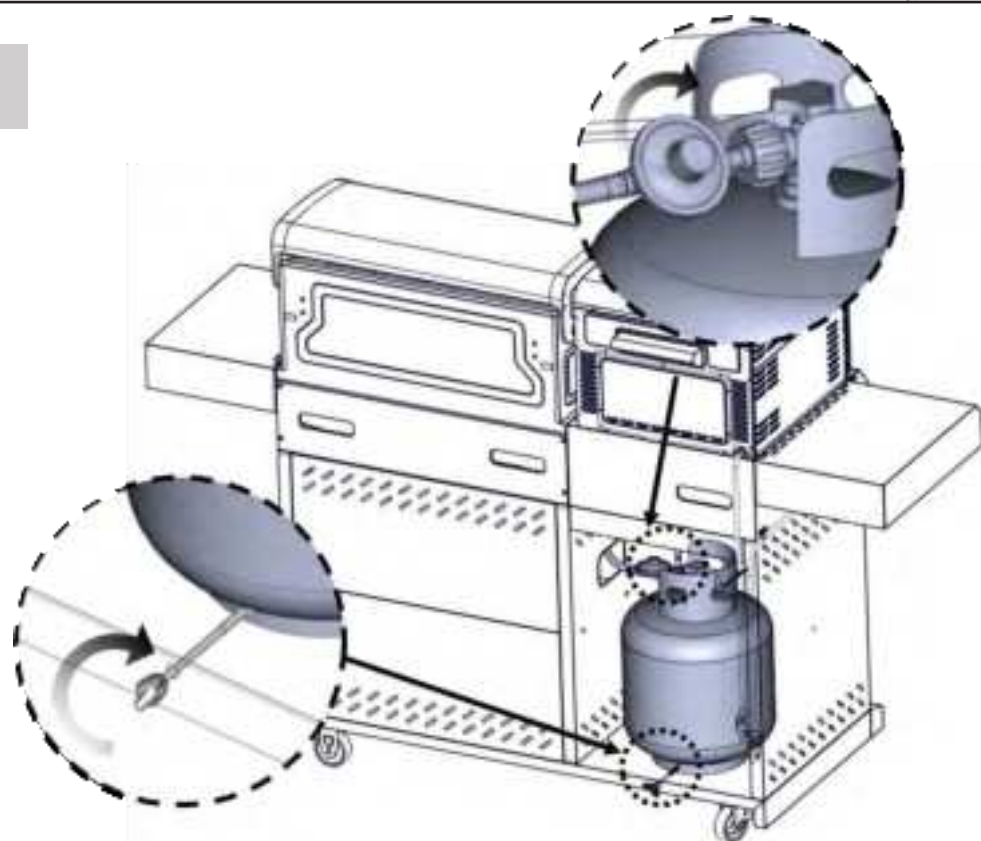
29



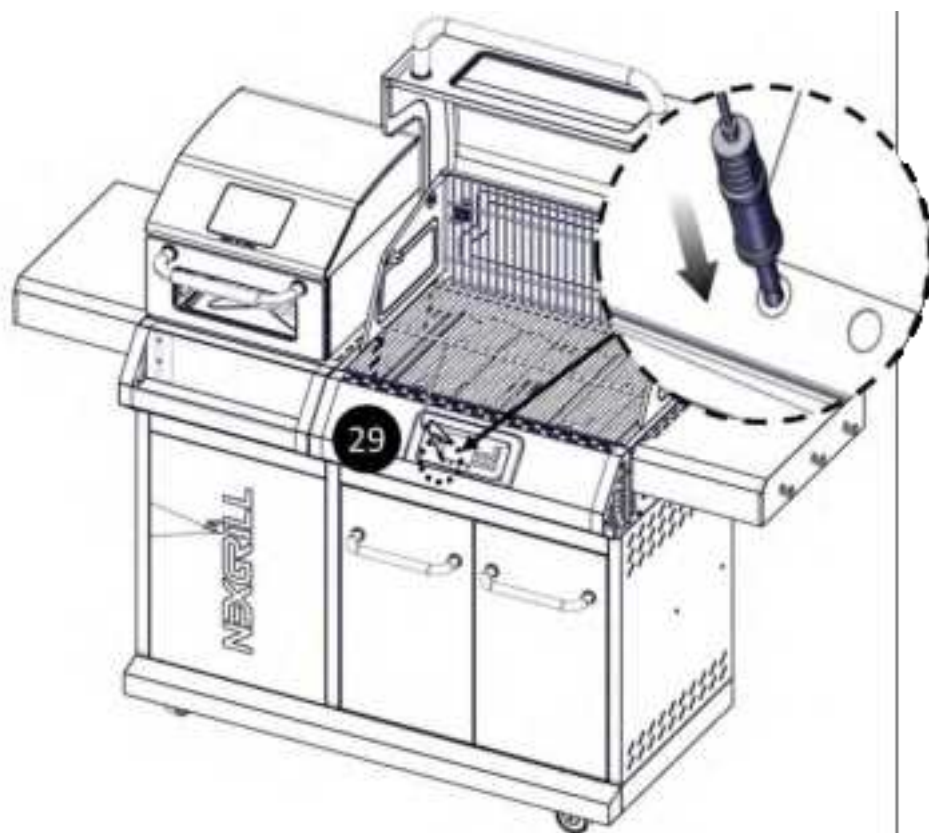
30



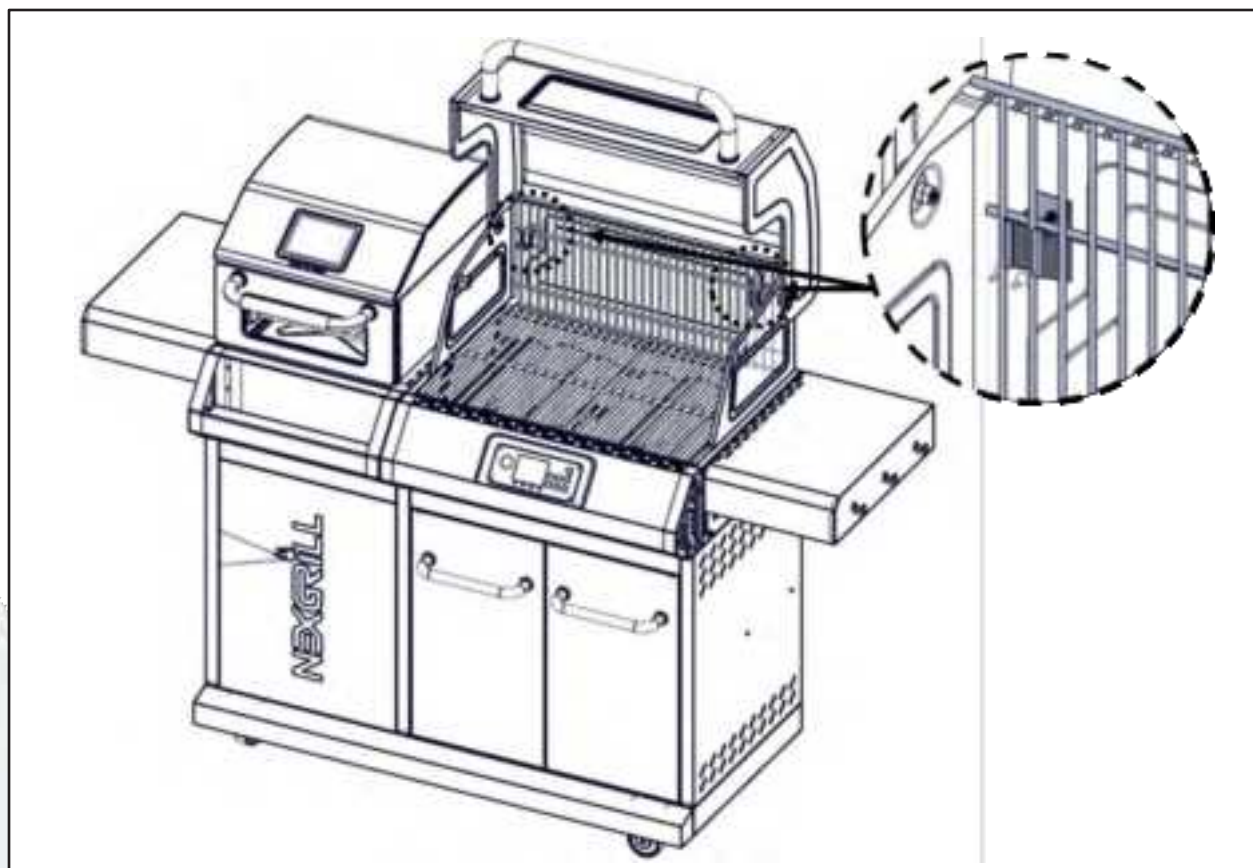
31



32



WARMING RACK VERTICAL INSTALLATION



GAS HOOK-UP

LP TANK REQUIREMENT

A certified or listed LP tank may be replacements and should be checked by your Gas supplier. Never use a cylinder with a damaged valve. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA 1039, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commination, as applicable. Overfilling prevention device (OPD) shall be provided on cylinder & QCCL connection on the cylinder valve. ANSI-CGA V-1. The cylinder supply system must be designed for vapor withdrawal. The cylinder must include a device to protect the cylinder valve. The cylinder must be provided with a shut-off valve to minimize LP gas supply cylinder valve outlet specification, as applicable, for connection type QCCL in the standard for non-pressured gas cylinder valve outlet and inlet connection ANSI-CGA V-1. Manifold pressure 11" water column (W.C.).

LP GAS HOOK-UP

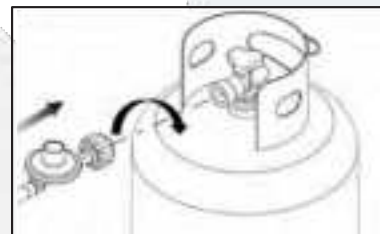
Ensure that the black plastic grommet on the LP cylinder valve matches pipe and that the hose does not come into contact with the grease tray or the grill head.

CONNECTION

Your side intake 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 9.07 kg (20 lb.) Propane 489.8 mm (19 3/4") high, 304.8 mm (12 1/4") diameter.

TO CONNECT THE LP GAS SUPPLY CYLINDER:

1. Make sure tank valve is in its full off position (turn clockwise to stop).
2. Check tank valve to ensure it has proper external male threads (type 1 connection per ANSI Z21.81).
3. Make sure all burner valves are closed and the controller is off.
4. Inspect valve connections, pipe, 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 Propane dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the quick coupling nut clockwise to couple and lock. 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 (turn 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 for a fitting and tighten or repair as necessary.
7. If you have a gas connection, ask your certified repair firm gas OFF in supply tank, disconnect the line from your grill and call 1-800-913-8999 in USA and 1-800-648-5864 in Canada or your gas supplier for repair assistance.
8. Apply soapy solution to the tank valves. See below. If growing bubbles appear, shut tank OFF and do not use or move it. Contact your Propane supplier or your fire department for assistance.



TO DISCONNECT LP 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.



PROPANE CYLINDER CAUTIONS:



- a) Do not store where LP gas cylinder under or near this appliances.
- b) NEVER fill the cylinder beyond 80 percent full.
- c) This information in "a)" and "b)" is not followed exactly, a fire or explosion occurring could be serious. Injury may result.



ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.

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 miswiring in shipment, or excessive pressure unknowingly being supplied 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 turn off grill and 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 nine parts 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 LP cylinder is 80% full.



TO TEST:

1. Make sure the grill is powered off, then close the cylinder valve on the LP tank.
2. Check all connections from the LP gas regulator and supply valve to the grill and including the connection to the manifold pipe assembly (the pipes that go to the burners). Soap bubbles will appear where a leak is present.
3. 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 1-800-917-8898 in USA and 1-800-648-5854 in Canada. Languages spoken: English, French, Spanish & more. PST, Monday-Friday.

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 cook.

GAS FLOW CHECK

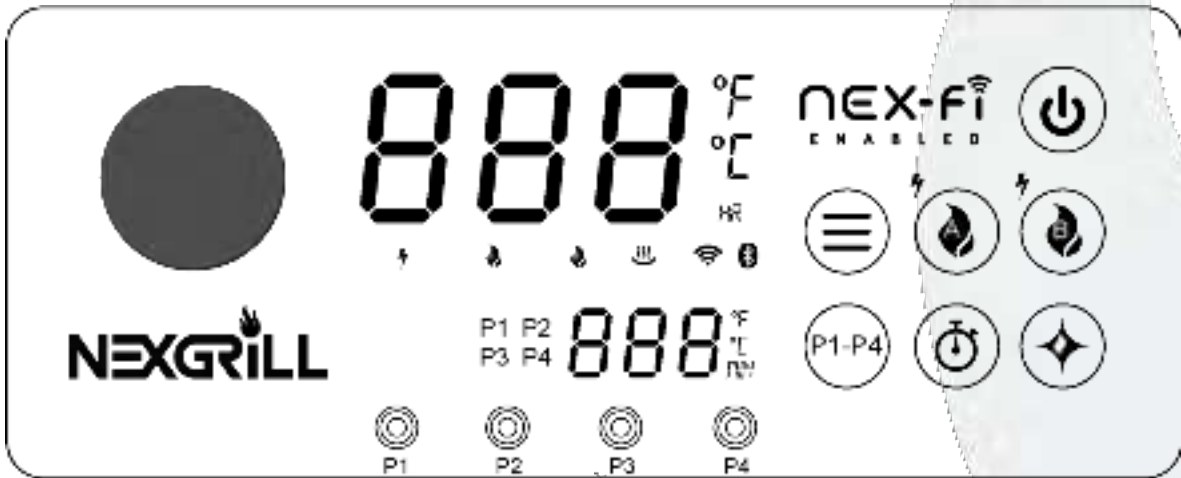
Your grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked. Flames should be blue and should not be yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter on burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service.

INSTALLER FINAL CHECK LIST

- ✓ Minimum clearance from sides and back of unit for combustibles construction: 91 cm / 36 in. from sides and 91 cm / 36 in. from back
- ✓ All internal packaging removed
- ✓ Burners are tight and gilling properly on orifices
- ✓ Pressure regulator connected and sealed. Gas connections to grill using hose & regulator assembly provided (test seal for 1 min. water or urine)
- ✓ Unit tested and free of leaks
- ✓ On outside a square LP gas cylinder under or near the appliance

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.

GRILL CONTROLLER GUIDE



CONTROL DIAL

Turn this control dial to adjust the values for the timer, meat, probe temperature, and grill temperature. Push this control dial to confirm new digital values. The grill temperature can be adjusted in 5 °F (3 °C) increments. During cooking, push this knob to display the current grill/sat temperature.



POWER

Press to turn on this controller. When finished cooking, press again to shut down the grill.



MODE

Used in conjunction with other buttons for lighting or changing cooking modes. Also used to cycle between meat settings when not being temperature set. Detailed operating instructions can be found in the following pages.



ZONE A (LEFT)

Press to select the left burner when lighting or setting the cooking mode for that burner.



ZONE B (RIGHT)

Press to select the right burner when lighting or setting the cooking mode for that burner.



PROBES

This grill can operate with four temperature probes to help you cook a variety of foods to perfection. Press to cycle through extra probes connected.



TIMER

Press to set a timer. The controller will alert once the limit has expired. Press and hold this button for 3 seconds to cancel the timer.



SELF CLEAN

The NEXVO digital grill includes a convenient self-cleaning setting to burn off food residue at a high temperature after your cooking.

DETAILED OPERATING INSTRUCTIONS CAN BE FOUND IN THE FOLLOWING PAGES.

GRILL OPERATING INSTRUCTIONS

WARNING: BEFORE LIGHTING



- Inspect the gas supply hose prior to lighting the grill. If there is evidence of cuts, wear, or corrosion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the propane regulator and hose assembly supplied with the grill should be used. Never use other regulators and hose assembly for those supplied with the grill. If a replacement is necessary, consult the manufacturer for proper replacement. This replacement must be that specified in the manual.
- Always plug the power cord into a grounded outlet.
- Open the grill lid while lighting.

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

LIGHTING YOUR GRILL - AUTOMATICALLY

Make sure your grill is properly setup and ready for use.

1. Make sure the grill is powered off, then open the cylinder valve on the LP tank.
2. Plug the power cord into a properly grounded electrical outlet. Power button red LED will flash.
3. Press **POWER**. The main LED display will show the current burner temperature.
4. Open the grill lid.
5. Press **MODE** then press **ZONE A**. To turn on the second burner, press **MODE** then press **ZONE B**. During ignition, the grill will produce a snapping sound while the ignition is on and zone icon flashes. After the ignition is successful, the ignition icon will turn off and the zone icon will stay on. The default set temperature for one burner is 300 °F (149 °C) and for two burners is 450 °F (232 °C).
6. Once a single burner or both burners start, the zone indicator(s) will illuminate on the control panel. Turn the dial to the desired grill targeted temperature and push the dial to confirm changes. The temperature range of a single burner is 200 °F - 450 °F (93 °C - 204 °C). The temperature range for the two burners is 400 °F - 600 °F (204 °C - 316 °C).

DO NOT ATTEMPT TO LIGHT THE GRILL IF ODOR OF GAS IS PRESENT. CALL FOR SERVICE AT 1-800-913-8999 (US) OR 800-648-5864 (CANADA).

TURNING OFF YOUR GRILL

1. To shut down individual burners, press and hold the corresponding **ZONE** button for 3 seconds.
2. To immediately shut down the grill, press the power button.
3. After shutting down, unplug the grill from the power source.
4. Wait until the grill has cooled down before storing it.



DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

USING TEMPERATURE PROBES

Use the provided meat probe to control your grill by following the steps below:

1. Plug the meat probe into the port at the bottom of the controller. Make sure to wear heat-protective gloves.
2. Insert the temperature probe into the thickest part of your choice of meat.
3. Place your food on the cooking grate and close the grill lid.
4. One of the indicators displays (P₁, P₂, etc.), press and hold for three seconds to set the target temperature. Use the control dial to change the temperature value and press T to confirm the value.

***AUTO WARM FEATURE:** With the meat probe connected to port P₁, set the target temperature desired for the food to activate the auto warm feature. This feature will automatically reduce the set grill temperature to 180 °F (82 °C) and display the WARM icon after the probe temperature hits its targeted temperature. The grill will remain in WARM setting for a maximum of 10 minutes as it awaits the next user input. This is to help prevent food from overcooking if the user is not present when the set meat probe temperature has been reached. To avoid this auto warm feature, always use ports P₂ to P₄ instead. Alternatively, you can turn off this feature through the **MY GRILL APP**.

USING TIMER

Press to set a timer in minutes and hours. The controller will announce the time has expired.

To set a timer:

1. Press the button. The lower number display will flash. Adjust the minute value using the control dial. Push the control dial to confirm.
2. Now, the upper number display will flash. Adjust the hour using the control dial. Push the control dial to confirm and set the timer.

The "H" and "M" symbols will flash, indicating that the timer is running. Press the timer button once to check remaining time. Press and hold the button for 3 seconds to cancel the timer.

USING SELF-CLEANING FUNCTION

To start the self-cleaning cycle, press MODE, then press the SELF CLEAN button.

- The ignition on, ZONE A icon and ZONE B icon will flash. After the ignition is successful, the ignition icon will turn off and the ZONE A and ZONE B icons will stay on.

The grill temperature will increase to 500 °F and the grill will run for 15 minutes to burn off food residue. The grill will shut down automatically after 15 minutes. To cancel the self-clean cycle, press and hold the SELF CLEAN button for 3 seconds or press the POWER button.

GRILLING WITH THE LID OPEN

When grilling with the lid open, the grill thermometer will show the target temperature and will produce an error code. To avoid this, override the target temperature by following the instructions below:

1. With the burner(s) lit, press ZONE A or B.
2. Press mode to cycle through the heat settings (Low, Medium, High). A horizontal line representing each setting will be displayed.
3. Press the dial to confirm the setting.

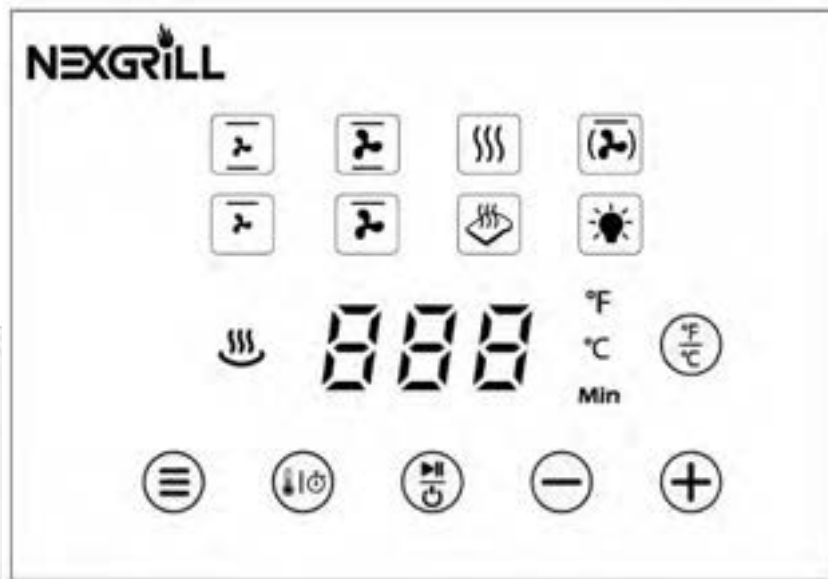
To return to automatic temperature control, rotate the dial to the desired temperature and press the dial to confirm.



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 cap or plugs may result in leakage of propane. This 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.
- Keep spray bottle of soapy water near the gas supply valve and check for a smell first before extinguish.
- If the burner is adjusted prior to shipment, however, variations in the local gas supply may make minor adjustments necessary.

AIR OVEN CONTROLLER GUIDE



MODE

Press to cycle between the preset operating modes.

	BAKE Uses upper and lower heating and a low speed fan.
	CONVECTION BAKE Circulates the air for even roasting while baking.
	WARM Keeps food warm once cooked using low heat and no fan.
	AIR FRY Fast air circulation at high temperatures to cook crispy food.
	BROIL Upper heating only browns the top of your food quickly.
	CONVECTION BROIL Circulates the air for even browning while broiling.
	TOAST 2 different levels can be selected for precise toasting.



HEATING ICON

Lighted up to indicate that heating is occurring.



TEMPERATURE UNIT

Press to switch the temperature scale between Fahrenheit and Celsius.



TEMP/TIME

Press to switch between displaying the set temperature or the time remaining on the timer.



LIGHT

Press to turn the light on/off. Light will turn off automatically after one minute.



START/STOP

Press to turn on the controller, to start the roasting and timer once a mode has been chosen, and to pause the program during cooking.



DECREASE*

Press to decrease the value when adjusting the temperature or time.



INCREASE*

Press to increase the value when adjusting the temperature or time.

* Press and hold both the and buttons for three seconds to turn off the key lock.

DETAILED OPERATING INSTRUCTIONS CAN BE FOUND IN THE FOLLOWING PAGES.

AIR OVEN OPERATING INSTRUCTIONS



DO NOT LEAVE THE OVEN UNATTENDED WHILE COOKING.

BEFORE FIRST USE

- 1. Place your air oven on a flat, level surface.
- 2. Check that the crumpling bag is in place and that there is nothing in the oven.
- 3. Plug power cord into the outlet.

GENERAL OPERATION

- 1. Place the appropriate rack, pan, or other basket in the air oven.
- 2. Press **START/STOP** to turn on air oven. After the power is turned on, the controller will light up and beep.
- 3. Press **MODE** to cycle through the functions until you reach the desired cooking mode.
 - **BAKE** mode is selected by default. Each mode has a default temperature and time that can be adjusted. Please see the table below for speed to make adjustments.
- 4. The desired function and the default temperature will flash. Press **INCREASE** or **DECREASE** to adjust the temperature.
- 5. After setting the desired temperature, press **TEMP/TIME** to switch to time setting. The default time will flash. Press **INCREASE** or **DECREASE** to adjust the time, up to 120 minutes.
- 6. Once desired settings are confirmed, press **START/STOP** to begin cooking.
 - The temperature and time settings can be modified while working by pressing **TEMP/TIME** and adjusting the values by using **INCREASE** or **DECREASE**.
- 7. When the set time is complete, the oven will beep three times and the heat will turn off. The display will return to the default settings for that mode. To cancel a cooking in progress, press **START/STOP**.
- 8. Press and hold **START/STOP** for three seconds to shut down the air oven.

NOTE: THE BAKE AND CONVECTION BAKE MODES HAVE A PREHEATING STAGE. ONCE PREHEAT IS COMPLETE, THE OVEN WILL BEEP, DISPLAY THE TIME, AND START THE TIMER.

MODE	LOW SPEED FAN	HIGH-SPEED FAN	UPPER HEATING [880W]	UPPER HEATING [820W]	LOWER HEATING [820W]	DEFAULT TEMPERATURE	TEMPERATURE RANGE	DEFAULT TIMER
BAKE	X		X		X	350°F / 180°C	200°F - 450°F (93°C - 230°C)	30 MIN
CONVECTION BAKE		X	X		X	350°F / 180°C	200°F - 450°F (93°C - 230°C)	30 MIN
WARM	X				X	150°F / 65°C	140°F - 300°F (60°C - 150°C)	30 MIN
AIR FRY		X	X	X		400°F / 205°C	200°F - 450°F (93°C - 230°C)	10 MIN
TOPI	X		X			450°F / 230°C	N/A	5 MIN
CONVECTION TOPI		X	X			450°F / 230°C	N/A	5 MIN
TOAST	X		X		X	EVF14	EVF15-17	N/A

AIR FRY

- For best results, use the provided air fryer basket filled into the baking/drip pan in the top position.
- Air frying doesn't require oil, but a light spray can enhance browning and crispiness. Use an oil sprayer or a nonstick olive oil cooking spray to keep it extra light, a pastry brush to evenly coat food with oil, or pour a little oil into a bowl, add food, and toss.
- Most foods do not need to be flipped during cooking, but larger items, like chicken breasts, should be turned halfway through the cooking cycle to ensure evenly cooked and browned results.
- When air frying large quantities of food that fill the pan, use food halfway through the cooking cycle to ensure evenly cooked results and color.

TOAST

- This function is used to toast, brown and crisp items.
- Use the oven rack in the top position for toasting. Do not insert the rack in the top position as this may result in burning.

BROIL

- For best results, use the provided air fryer basket filled into the baking/drip pan in the top position.
- Never use glass cook dishes to broil.
- Be sure to keep an eye on food. Items can brown quickly when broiling.

CARE AND MAINTENANCE



ALWAYS UNPLUG THE OVEN FROM THE ELECTRICAL OUTLET AND ALLOW IT TO COOL COMPLETELY BEFORE CLEANING.

STAINLESS STEEL

There are many different stainless steel cleaners available. Always use the mild 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. Spots of grease can gallur on the surfaces of the stainless steel and bake on at the air fryer and give the appearance of rust. For removal use a mild abrasive pad in conjunction with a stain remover solution.

GRILL GRATE

The easiest way to clean the grill is immediately after cooking is completed and after turning off the burner. Wearing barbecue tongs, hold the grate from the back and clean. Dip a brass bristle barbecue 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. The grill has time to cool before cleaning, cleaning will be more difficult.

ENSURE THAT THE GAS VALVE IS IN THE CLOSED POSITION AND THE GRILL IS TURNED OFF. MAKE SURE ALL GRILL PARTS ARE COOL BEFORE REMOVAL.

GREASE TRAY CLEANING

The grease tray should be scrubbed and wiped down and washed thoroughly with a mild detergent and warm water solution after each use. Check the grease cup frequently. Do not allow excess grease to accumulate and overflow.

AIR OVEN INTERIOR

Clean the interior walls with a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue with a clean, damp rag. Never use abrasives or corrosive products, including steel wool pads. These could damage the oven surface. Clean the top of the oven interior regularly to prevent grease build up and maintain the performance of the air oven.

AIR OVEN RACK AND PANS

Oven rack, baking/drip pan, air fryer basket, and crumb tray should be hand washed in hot, soapy water. These items are NOT dishwasher safe. Do not use abrasive cleaners. Never operate the oven without the crumb tray in place.

CARE AND MAINTENANCE



Warnings:

Inspect the burner assembly properly prior to operating your grill. Improperly assembled burners can result in fire or injury. Only replace the burners with authorized Nexgrill replacement parts.

GRILL BURNERS

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

DO NOT SPRAY THE GRILL WITH A GARDEN HOSE OR POWER WASHER TO PREVENT DAMAGE TO ELECTRICAL COMPONENTS.

MAIN BURNER CLEANING

Ensure the gas valve is in the closed position and the grill is turned off. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear any burner 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. Check the inside of the tube for insects, spider webs, or other obstructions at least once a month. Clear them out, if present.

HOW TO REPLACE MAIN BURNER

Step 1. Remove the main burner "E" pins on the back wall of fire box by using needle nose pliers.

Step 2. Use a screwdriver to remove the igniter pin and thermocouple screws, then remove the burner from the front wall of fire box.

Step 3. After cleaning, reinsert the burner ensuring that the opening is over the orifice.

Step 4. Reinsert the screws onto the igniter pin and thermocouple.

Step 5. Secure the main burner on the back wall of fire box with "E" pins.

