



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 l'usage non commercial.

PARA EXTERIOR SÓLO.  
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, lea y siga todas las advertencias e instrucciones.  
Conservar el presente manual para consultas futuras.

Ce manuel d'instructions contient d'importantes informations essentielles à un assemblage approprié et sécuritaire dell'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.



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## Questions, problems, missing parts?

Before calling us your telephone, 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 to [CustomerService@grillservicess.com](mailto:CustomerService@grillservicess.com).



## Des questions, des problèmes, des pièces manquantes?

Avant de nous appeler par téléphone, veuillez communiquer avec le service à la clientèle à l'adresse 1 800 648 5864 (Canada) ou à 1 800 913 8999 (États-Unis), entre 8h et 17h (H.P.) ou par courriel à [CustomerService@grillservicess.com](mailto:CustomerService@grillservicess.com).

## ¿Consultas, problemas, piezas que faltan?

Antes de llamar a su vendedor o comunicarse con nuestro departamento de Servicio al Cliente, comuníquese a 1 800 913 8999 en U.S.A o a 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@grillservicess.com](mailto:CustomerService@grillservicess.com).

# SAFETY INSTRUCTIONS

## 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 recommended for use shall not be stored in the vicinity of this or any other appliance.
3. If the control is damaged, it must be replaced by a special cord set available from the manufacturer or the service engineer.

## DANGER: IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Shut off any open flame.
3. Open all doors.
4. Do not continue; keep away from the appliance and immediately call your gas supplier or local fire department.

## 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 gases/lines.
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. Liquids cannot withstand temperatures long after the cooking process. Never leave 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 does 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 GAS GRILL HAS COOLED DOWN AFTER USE.**

## CALIFORNIA RESIDENTS ONLY - WARNING:

This product and the fuel used to operate this product (liquefied petroleum) and the byproducts of combustion of such fuel(s), can expose you to chemicals including benzene which is known to the State of California to cause cancer and reproductive toxicity.

For more information, go to [www.P65Warnings.ca.gov](http://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 contractor, plumber, or gas fitter qualified or licensed by the State of Massachusetts.
- Using a ball valve, T-shall or a T-style type.
- A flexible gas connection, when used, must 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 for泄漏 before every use.

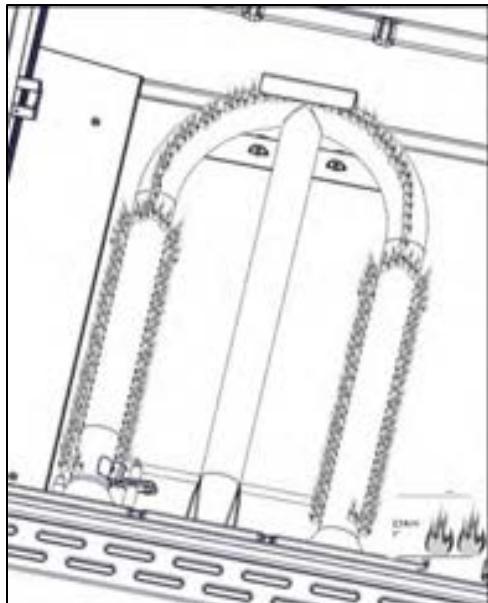
**TESTED IN ACCORDANCE WITH ANSI Z21.58-2018 + CSA 1.6-2018 STANDARD FOR OUTDOOR COOKING GAS APPLIANCE. THIS GRILL IS FOR OUTDOOR USE ONLY.**

## GRILL INSTALLATION CODES

Check your local building codes for the proper method of installing your grill in the interest of safe usage. This grill should be installed in accordance with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Slope, Level, Bracing of Inverted Piping/Run Gas, ANSI/NFPA 5149.2 or CSA Z149.1 Natural Gas and Propane Installation Codes, and the National Electrical Code, ANSI/NFPA 70.

## CORRECT LP GAS TANK USE

Propane gas tank module is designed for use with a standard 9.07 kg(20 lb.) liquid Propane Gas tank, not included with the grill. Never attempt to use propane tank that exceeds this capacity.



## NOTE

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

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

## SPIDER WEB INSPECTION



## CAUTION: BEWARE OF FLASHBACK

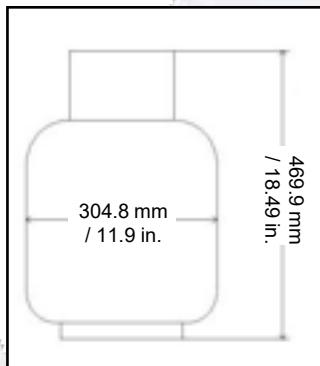
Spiders and insects occasionally spin webs or make nests in the grill burner tubes during travel and warehousing. These webs can lead to gas flow obstructions, which could result in a fire and around burner tubes. This type of fire is known as "FLASHBACK" and can cause serious damage to your grill and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

A foreign object in the burner tube is not the only cause of "FLASHBACK". It's the most common cause.

To reduce the chance of "FLASHBACK", you must clean the burner tubes before assembling your grill and it is recommended in late summer or early fall when spiders are most active. Also perform this burner tubes 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

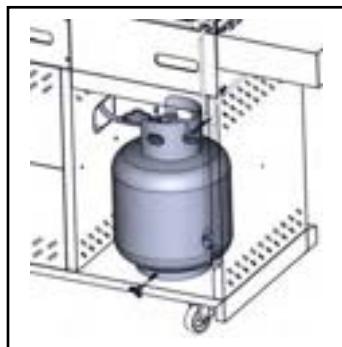
- If this information is not followed exactly, a fire resulting in death or serious injury could occur.
- The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP Gas cylinder of the U.S. Department of Transportation (DOT) or the Federal Standard of Commerce, CAN/CSA Z335, Cylinders, Spheres and Tubes for Transport of Dangerous Goods, and Compressed.
- The LP gas tank must have a shutoff valve terminating in an LP valve outlet. This is compatible with a Type I LP gas supply cylinder (gas flow valve off valve) terminating in a valve outlet specified for connecting type SCCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA V-12 supplement. 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; this has a direct connection w/ the vapor space of the tank. This safety feature prevents the tank from being overfilled, which can cause malfunction of the LP gas tank, tank, or burner for 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 must not have a valve to protect the tank valve.
- Place the LP gas cylinder valve outlet whenever the cylinder is not in use. Only install the type of shut-off valve the cylinder valves outlet. It is provided with the cylinder valves. Other types of valve or plugs may result in leakage of propane.
- Never connect an unregulated LP gas tank to your gas grill.
- Do not leave a propane LP gas cylinder under or next to a propane tank.
- Never fill the cylinder beyond 80 percent full.
- Always keep LP gas tanks in an upright position.
- Have your LP gas tank filled by an approved 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-pressure safety regulator assembly for connection to a standard 9.07 kg (20 lb) liquid propane cylinder.
- Do not store or use gas indoors, or harmful vapors and fumes 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) Propane tank is suitable for use with the grill, provided that it is compatible w/ the grill's regulator, valves.
- The 9.07 kg (20 lb) Propane tank must be mounted and secured.



## PROPER PLACEMENT AND CLEARANCE OF GRILL

- Never leave your gas grill in a garage, enclosed 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: 91 cm / 36 in. from sides and 91 cm / 36 in. from back.
- Do not use LP gas tanks under covered combustible surfaces.
- Propane tank must be stored 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 install the flow of ventilation air around the gas grill housing. Only use the regulator and the nose assembly supplied with your gas grill. Regulator, venting, hoses and hose assemblies must be those specified in this manual.
- The regulator and hoses assembly must be inspected before each use of the grill. If there is damage or 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 must be the 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 gas appliance is equipped with a pressure regulator comply with the standard for Pressure Regulating Valves for LP Gas, ANSI ZLT-144.
- Do not use briquettes of any kind in the grill.
- The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the burner, as this will block off the area for the grill burner to heat. Adding briquettes can damage ignition components and knobs, and void the warranty.
- Keep the back and side vent free and clear from debris. Keep any electric supply cord and the fuel supply hose away from any heated 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 placed in a wind-swept area (nearfront, near windows, etc.) a windbreak will be required. Always adhere to the specified clearance.
- Never leave a lit burner or flame unattended.
- 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 provides an increased risk 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 an automobile or other motorized vehicles.
- Children should not be left alone or unattended in an area where the grill is being used. Do not allow children 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 grates, burner or hot surfaces 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. Synthetic fabrics are highly flammable and should not be worn while cooking.
- Only certain types of glass, heat proof glass, ceramic, earthenware, or other glazed materials are suitable for grill use. These materials may break with sudden temperature changes. Use only at low or medium heat settings in accordance with manufacturer's guidelines.
- Do not heat unopened food containers. A build-up 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 know which burner you are lighting, so your body and nothing comes in contact with 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. Metal or damp potholders on hot surfaces may conduct heat burns. Do not use a towel or heavy cloth in place of potholder. Do not allow potholders to touch the surfaces 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.**

- Grates, heat plates and oil/grease tray before attempting to handle it. Do not allow grease droplets 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 this position and must be mounted correctly for safe operation.
- Clean the grill with caution. To avoid sharp burns, do not use wire, sponge or cloth to clean the grill while it is hot. Softer cleaners produce less fumes or can ignite if exposed to a hot surface.
- Turn off grill controls and make certain the grill is cool before using any type of chemical cleaner on or around the grill. The chemical that produces the spraying action can catch in the presence of heat, ignite or cause metal parts to corrode.
- Do not use the grill to cook extremely fatty meats or other products which promote flare-ups.
- Do not operate the grill under unventilated combustible combustibles. 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, leaves, trash and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion air 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 putting on or taking off parts.
- The outdoor cooking gas appliance, when installed, must be electrically grounded. Connect excesses with local codes or, in the absence of such codes, with the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Codes, Part I, CSA C22.1.
- When connecting, first connect plug of the outdoor cooking gas appliance then plug appliance into the outlet.
- Check the plug receptacle before next. Do not plug in the grill if the plug receptacle is damaged.
- Do not connect any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions, or has been damaged in any manner. Contact the manufacturer for repair.
- Do not let the cord hang over the edge of a table or touch hot surfaces.
- Never remove the grounding plug or use with an adapter or 2-prong.
- Use only extension cords with a 3-prong grounding plug rated for the power of the equipment, 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 liquids.
- High voltage used to power the grill can cause electric shock, or even death. 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) Television cords are flexible and may be used if cord is recessed in the cord.
- c) If an extension cord is used:
  - 1) The marked electrical rating of the extension cord should not exceed 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 stepped over unintentionally; and
  - 3) If the appliance is not the grounded type, the same set or extension cord should be a grounding type. 3-wire cord.

Technical Data:

**SMART GRILL: 120 V~, 60 Hz, 72.8 mA, 0.75 W**

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

## **SAFETY PRACTICES TO AVOID PERSONAL INJURY WHEN USING AIR OVEN**

### **IMPORTANT SAFEGUARDS**

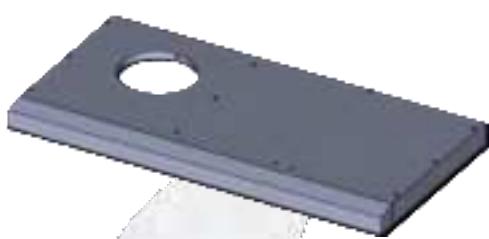
When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs, or any electrical part of the appliance in water or other liquid.
4. Clean surfaces frequently 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 has malfunctioned or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessories not recommended by the appliance manufacturer may cause injuries.
8. Use caution 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 receive hot gas or electric furnace, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing heat or other hot liquids.
12. Always let a plug to appliances first, then plug cord into the wall outlet. To disconnect, turn any controls to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended uses.
14. Over-size foods or metal containers must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
15. At very least, the toaster oven is coverage for touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item outside of the appliance when in operation.
16. Do not clean with metal scrubbing pads. Pieces can break off the pads and touch electrical parts, creating a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of either thin metal or glass.
18. Do not use any materials other than materials recommended and suggested in this oven when not in use.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar products.
20. Do not cover crumb tray or any part of the oven with aluminum foil. This will cause overheating of the oven.
21. To prevent burns, let the oven cool down and handle the surfaces using caution for at least one hour.
22. Use extreme caution when removing tray or disposing of hot grease.
23. Do not clean with metal scrubbing pads. Pieces can break off the pads and touch electrical parts, creating a risk of electric shock.
24. Outdoor extension cords should be used with outdoor use products and the surfaces marked with the suffix letter "W" and with warning being "Suitable for use with outdoor appliances."
25. **CAUTION: Risk of Electric Shock.** Keep extension cord connection dry and off the ground.
26. Store power cord indoors 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 reduce the risk of fire and electric shock, connect to properly grounded outlets only.
29. Household use only.

### **SAVE THESE INSTRUCTIONS**

## PACKAGE PARTS LIST

1



2



3



4



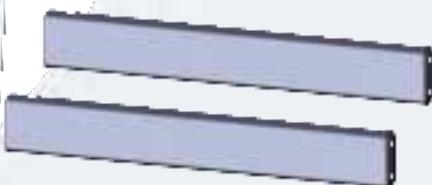
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6



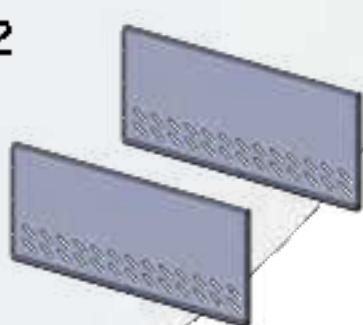
7 X2



8



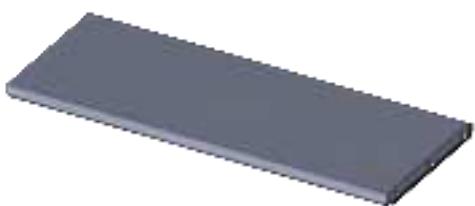
9 X2



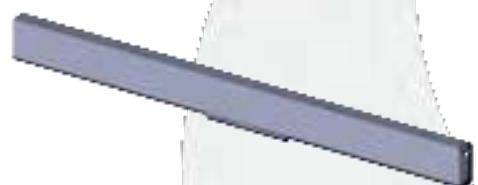
10 X2



11



12



13



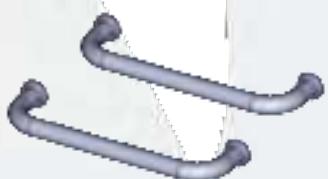
14



15



16 X2



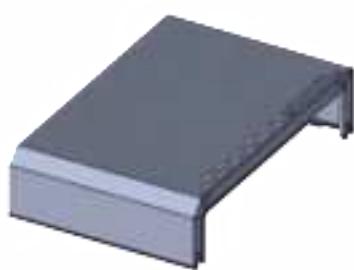
17



18



19



20



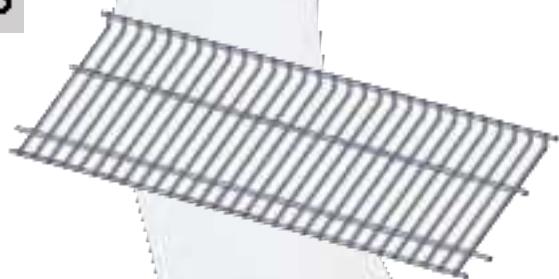
**21 X2**



**22 X2**



**23**



**24**



**25**



**26 X2**



**27 X2**



**28 X2**



**29**



# HARDWARE PACKAGE LIST



Questions, problems, missing parts?

Before calling us, go online to our Customer Service Department at U.S.A.: 800 913 8999,  
8 a.m. - 5 p.m. PST Monday Friday.

## HARDWARE PACKAGE LIST

A 45



B X16



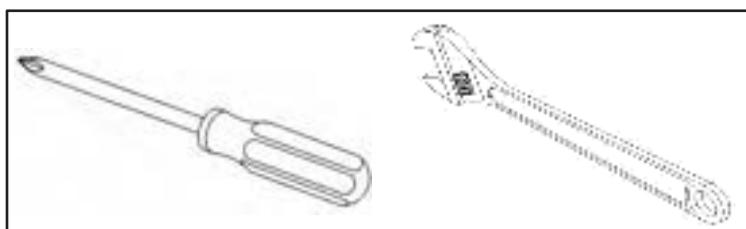
C X2



D X2



## TOOLS NEEDED (not included)



## PREPARATION



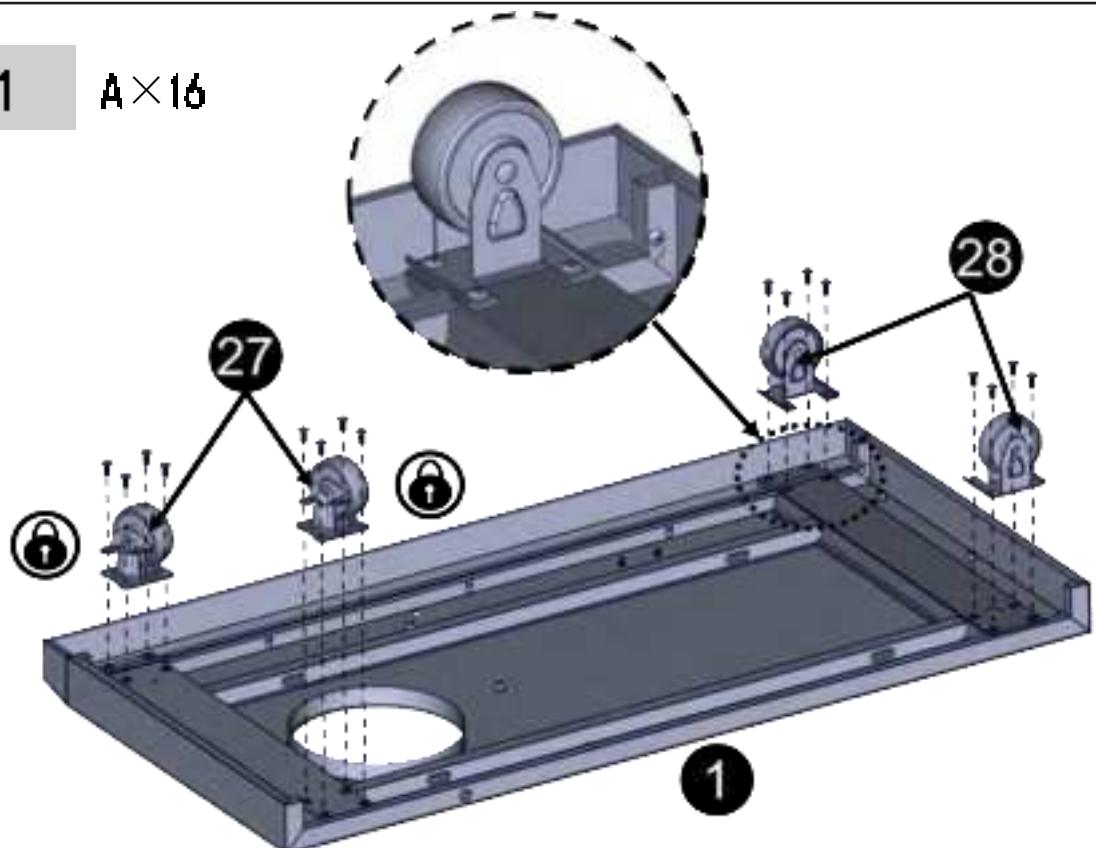
Before beginning assembly, installation or operation of product, make sure you have all parts and hardware by comparing parts with package contents list. If any part is missing or damaged, do not attempt to assemble, install or operate the product. Contact customer service for replacement parts. **READ ALL SAFETY WARNINGS, ASSEMBLY AND INSTALLATION INSTRUCTIONS CAREFULLY BEFORE ATTEMPTING TO ASSEMBLE.**



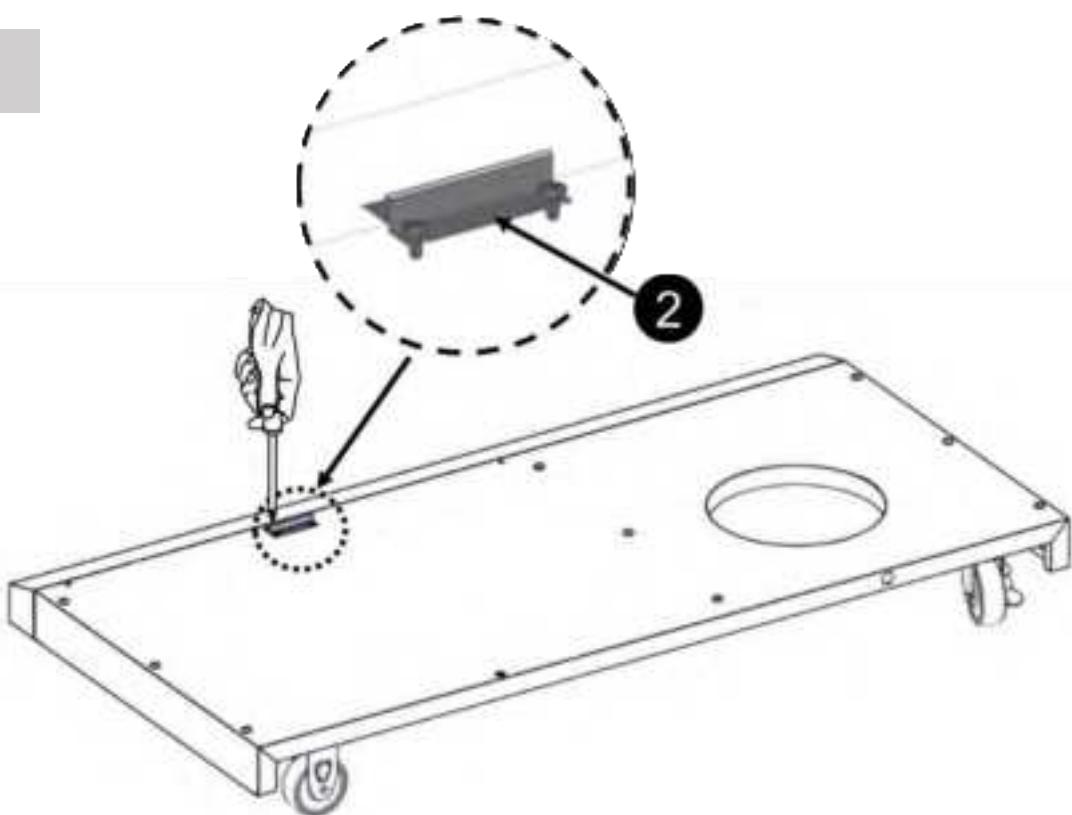
SOME PARTS COME WITH SCREWS PRE-INSTALLED.  
LOOSEN AND TIGHTEN FOR FINAL ASSEMBLY.

# ASSEMBLY INSTRUCTIONS

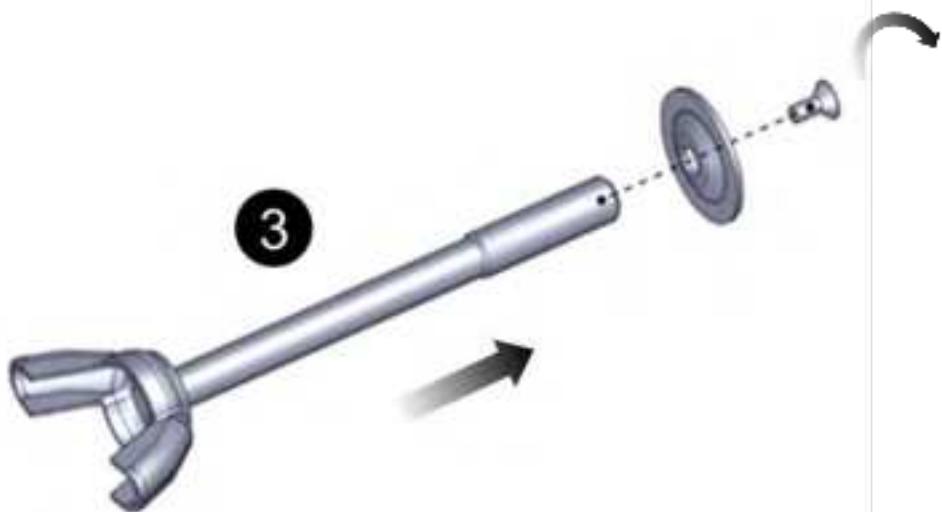
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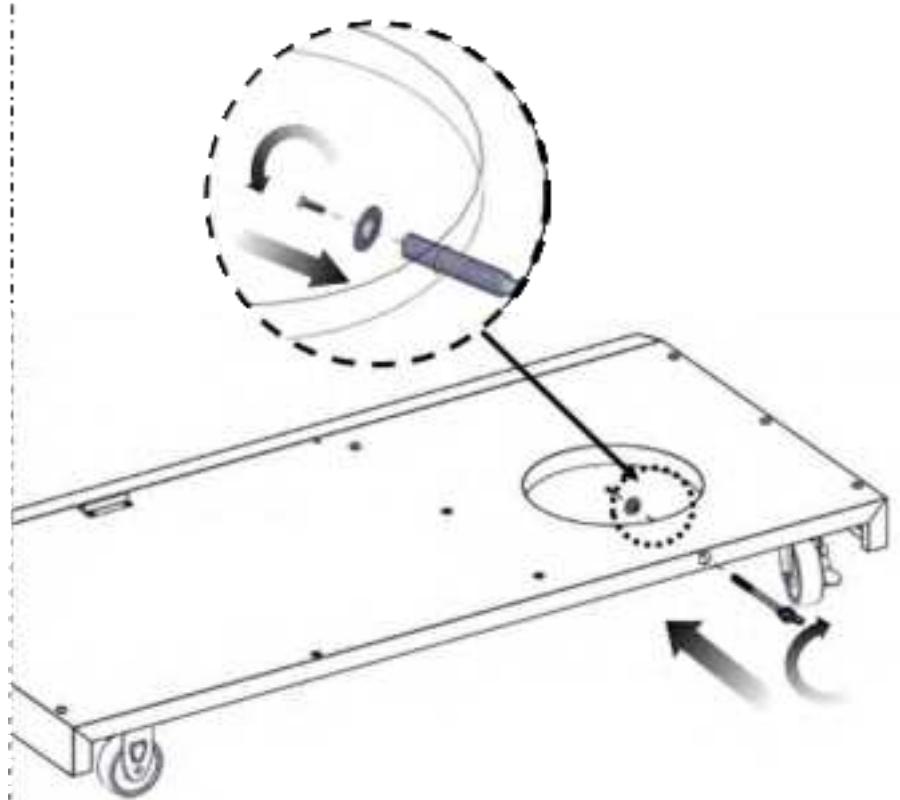
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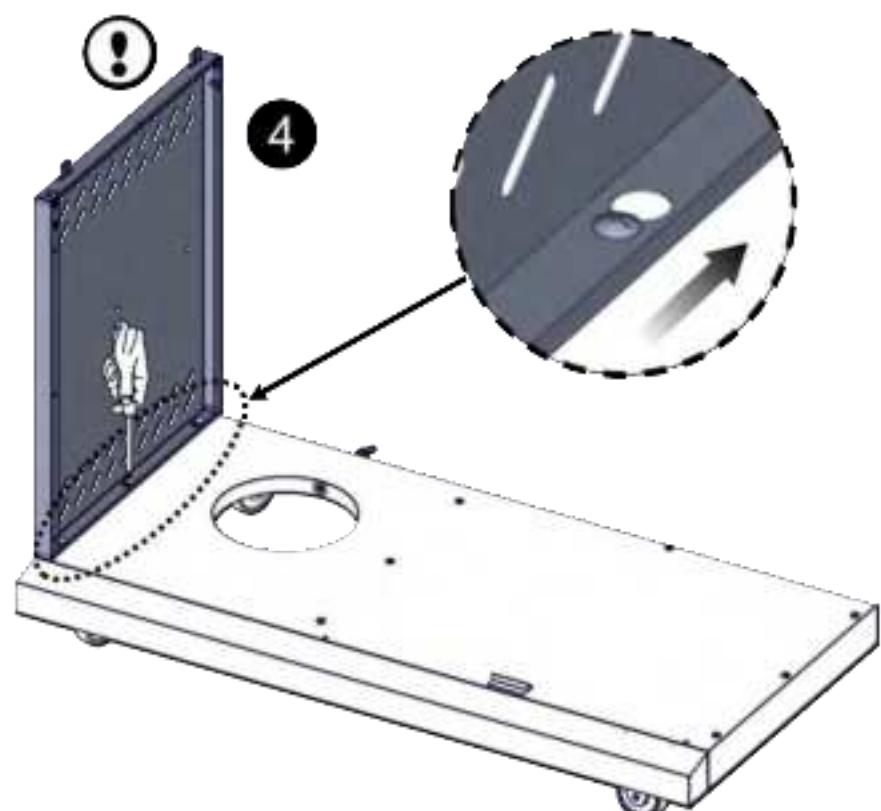
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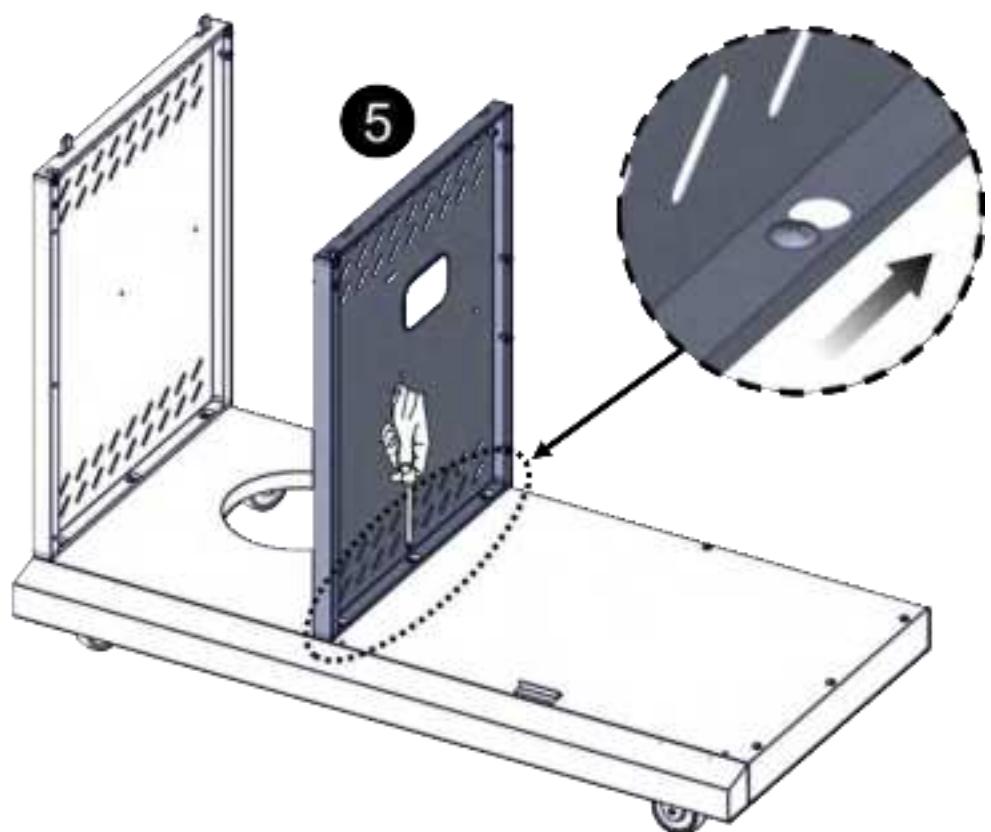
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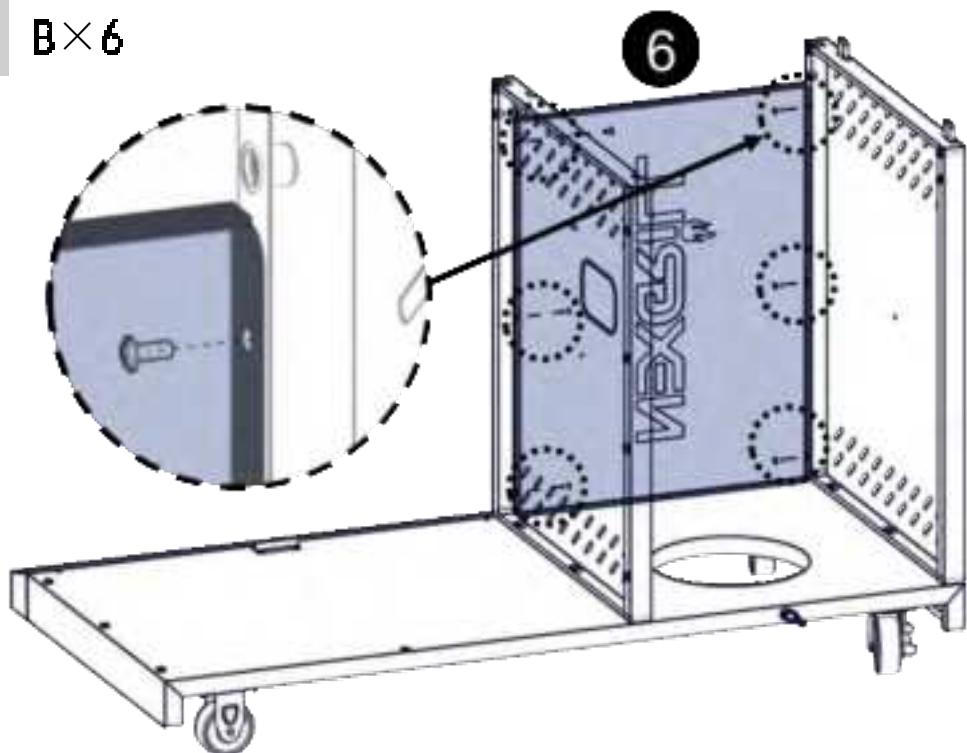
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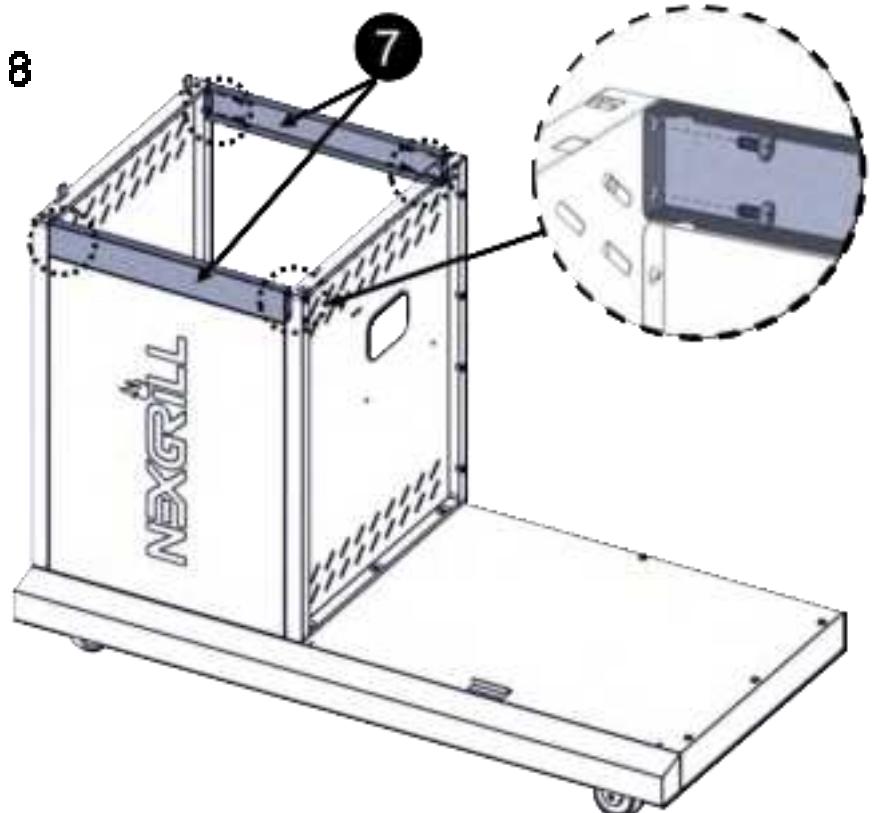
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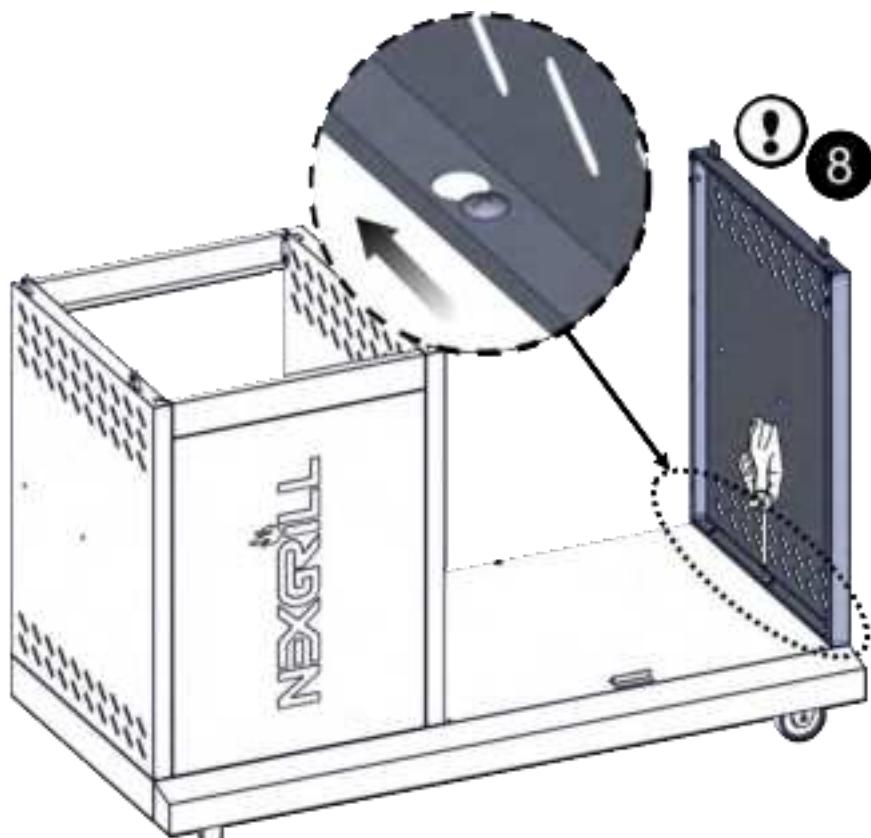
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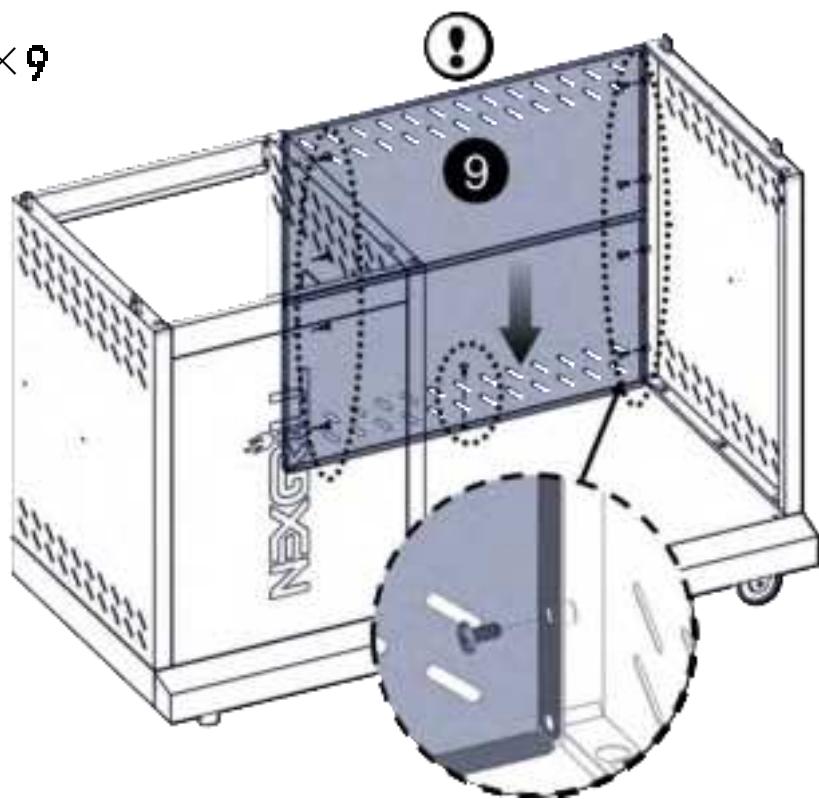
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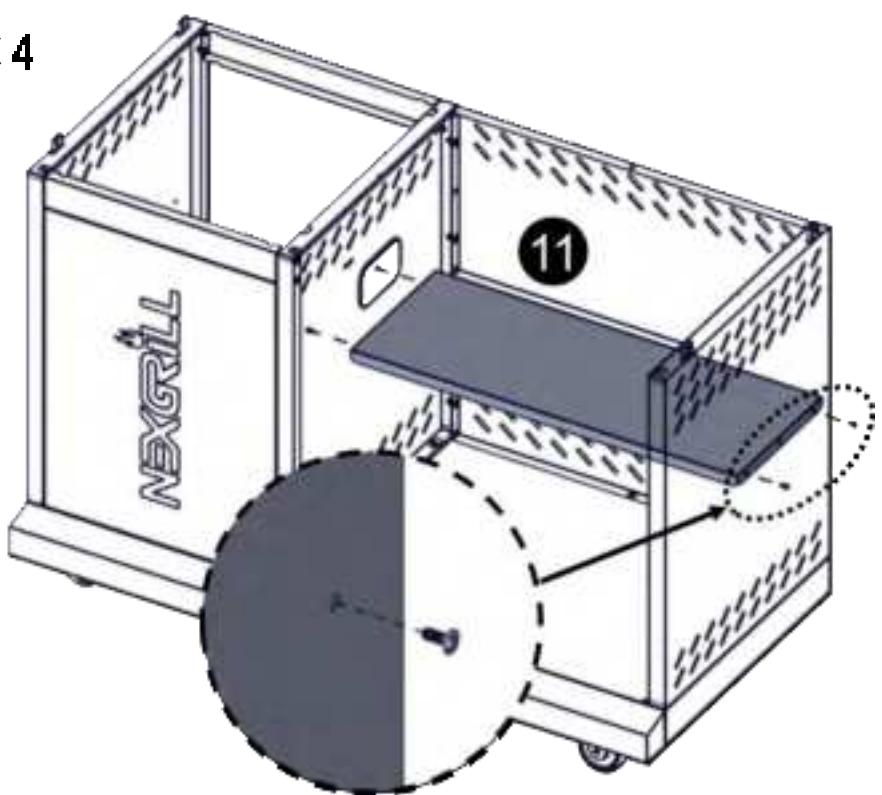
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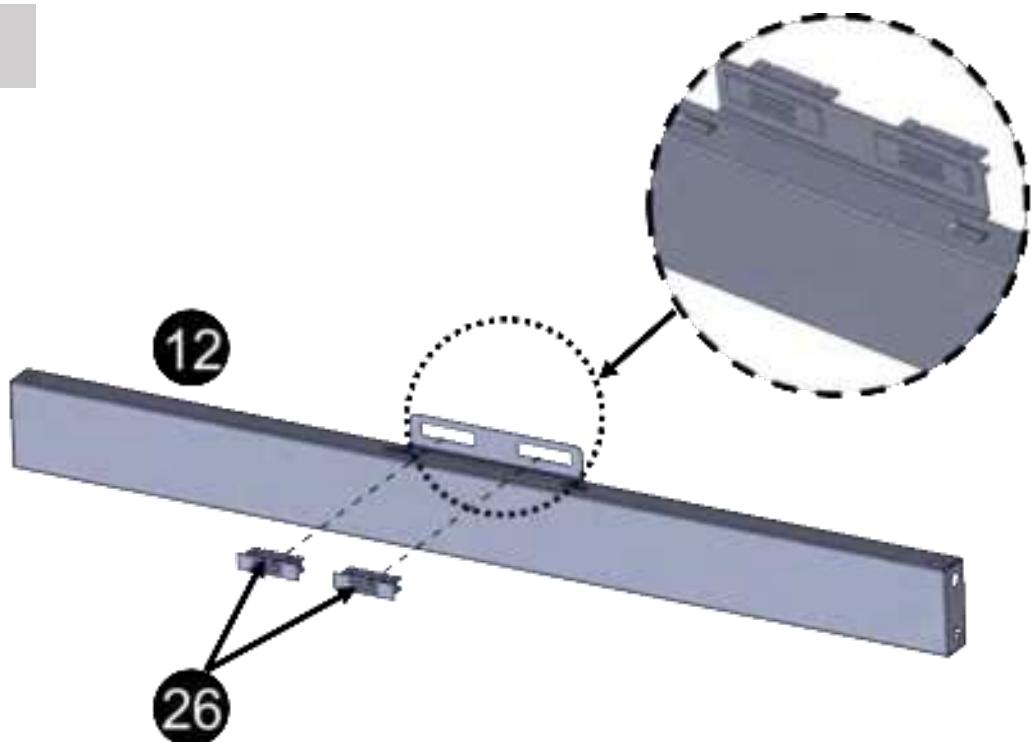
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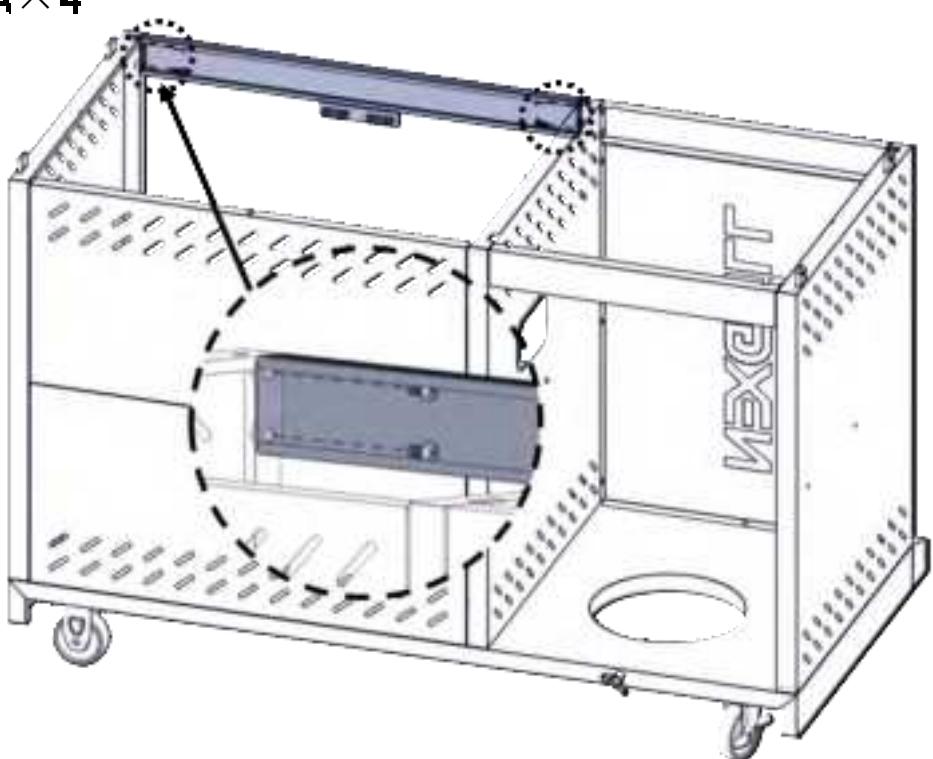
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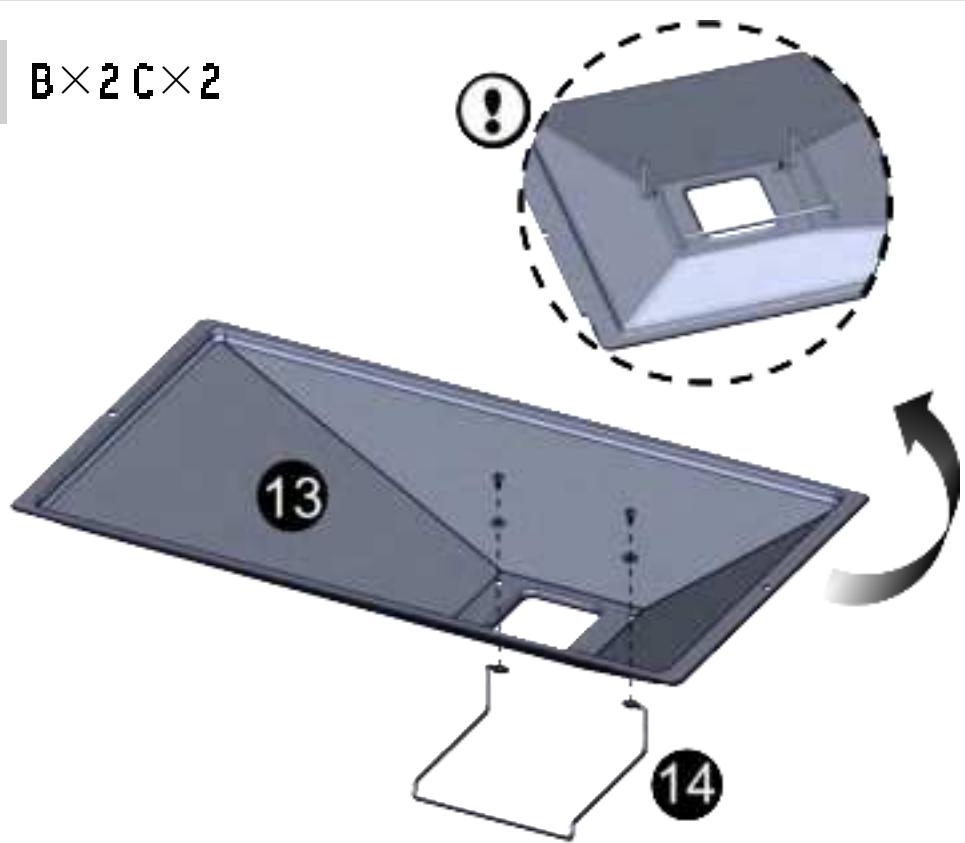
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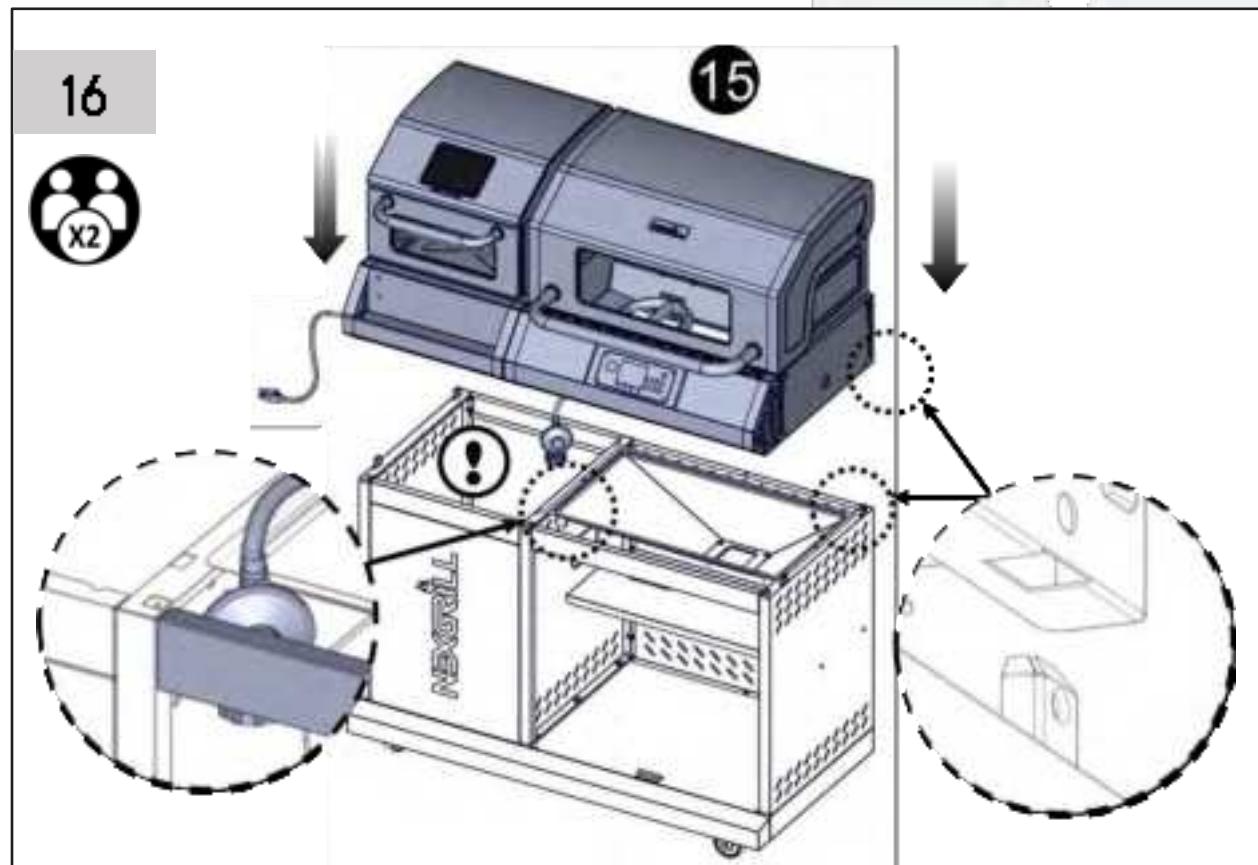
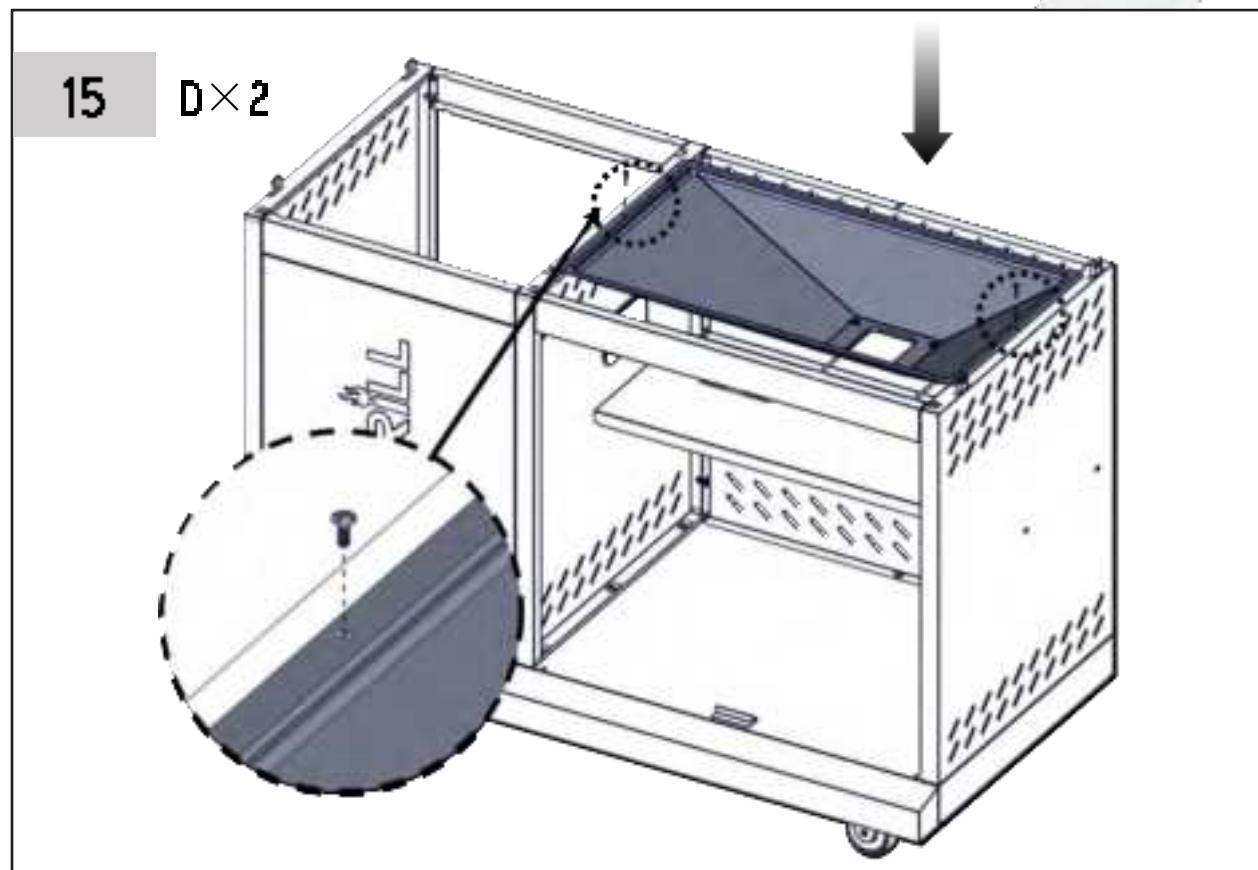


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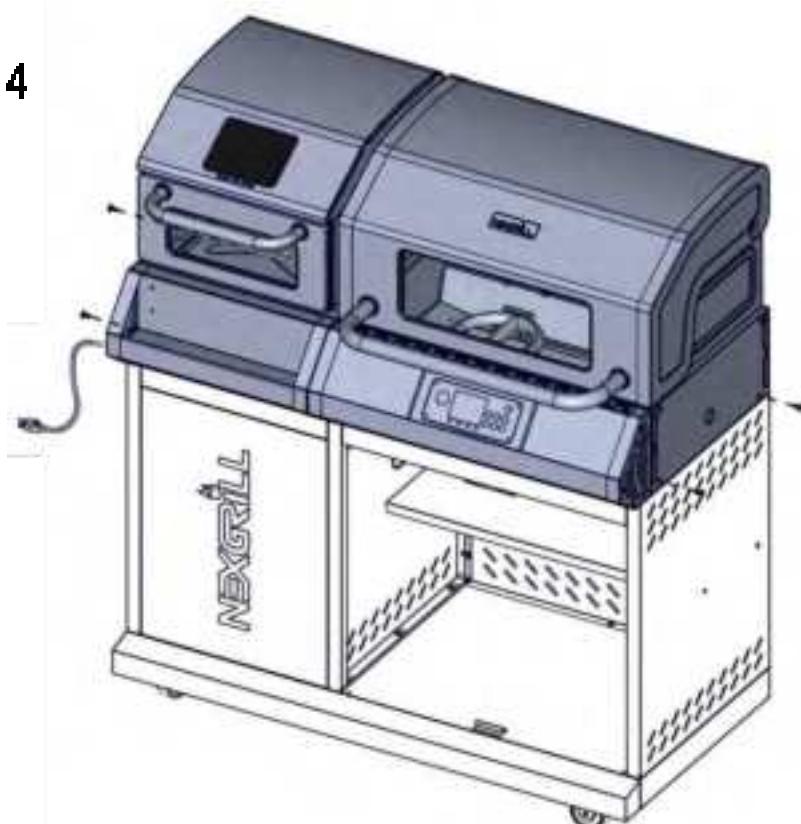


14 B×2 C×2

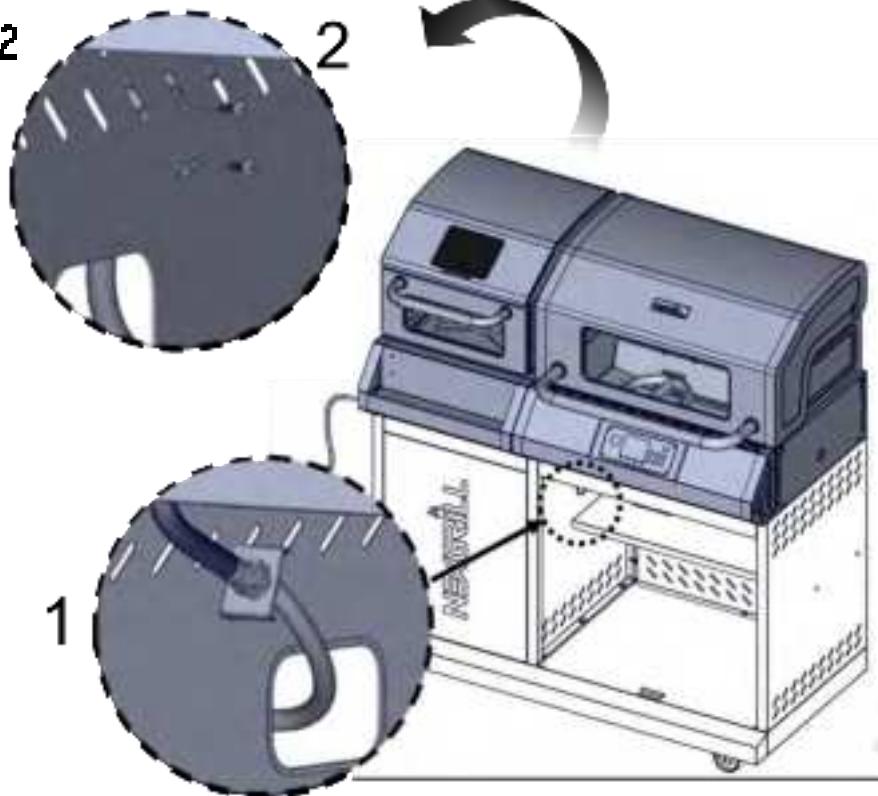




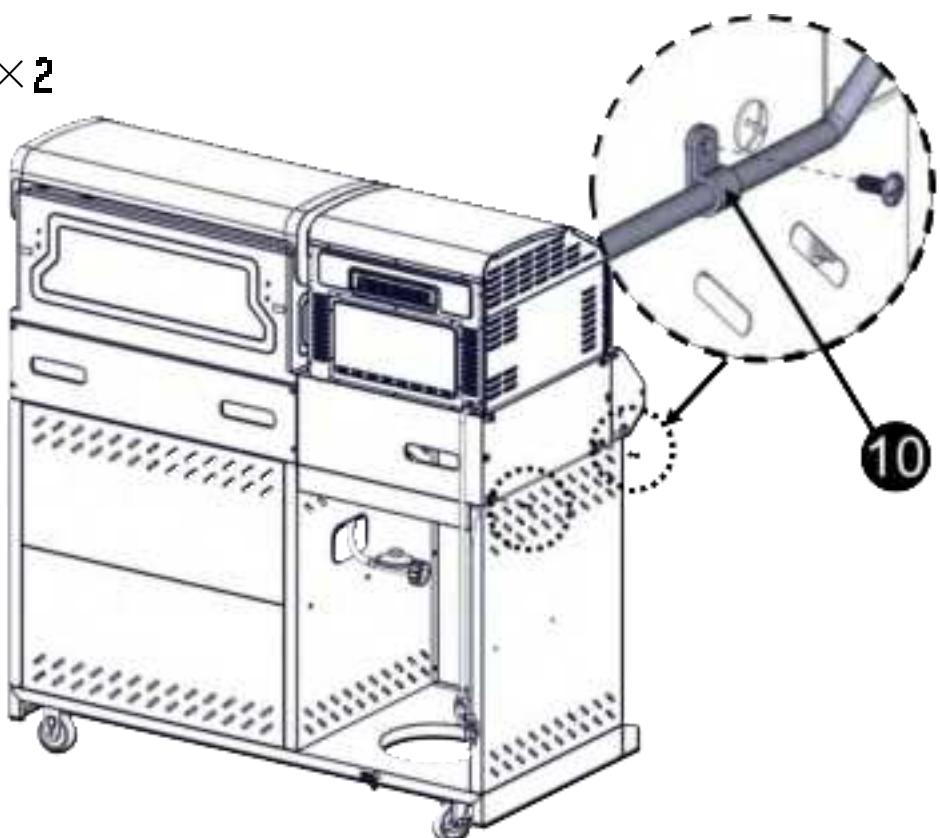
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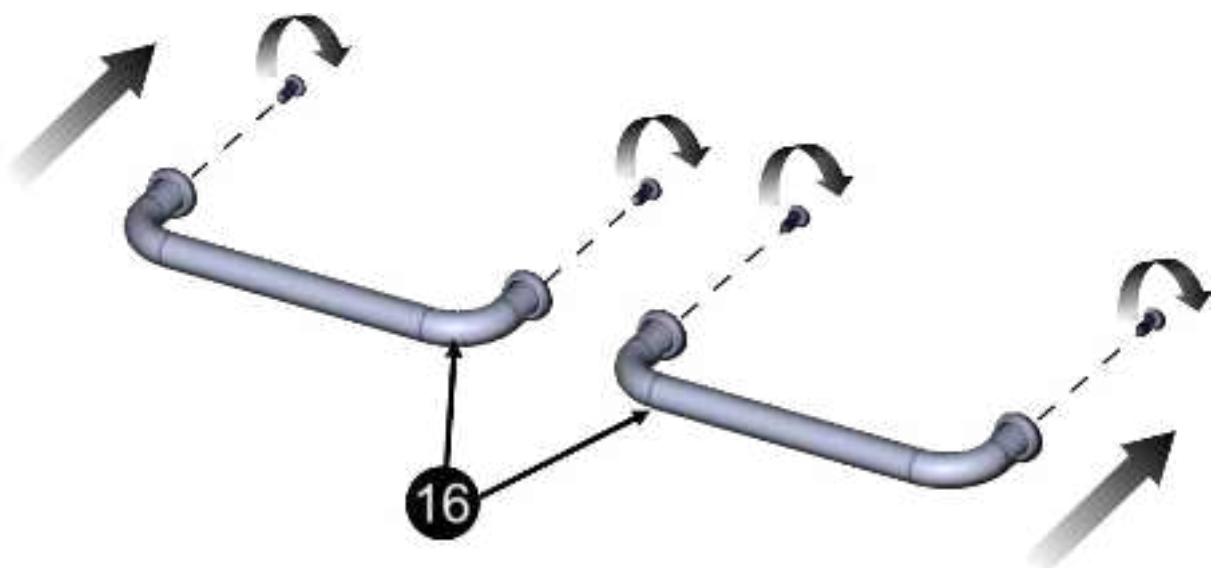
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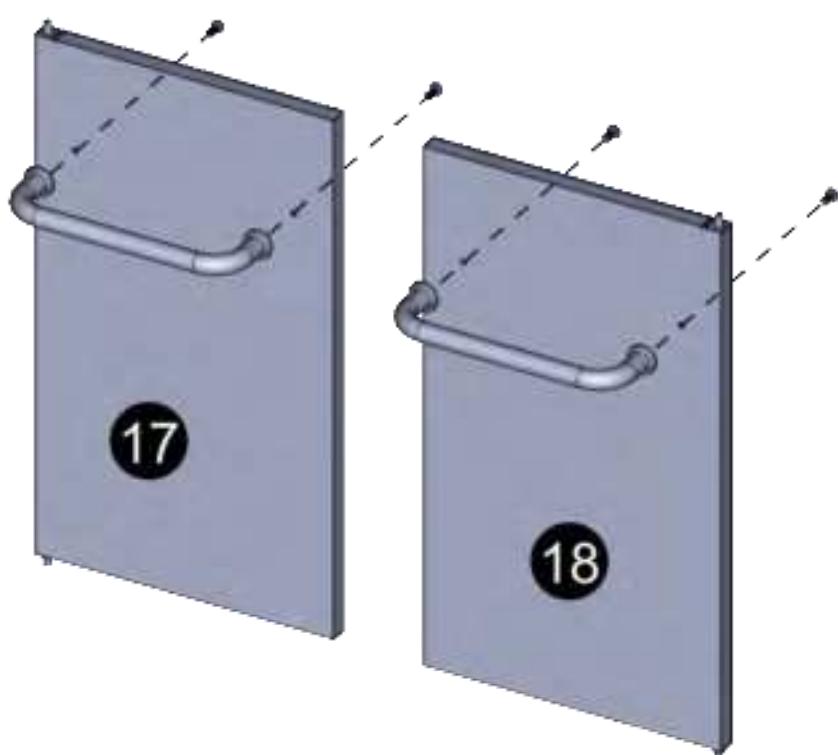
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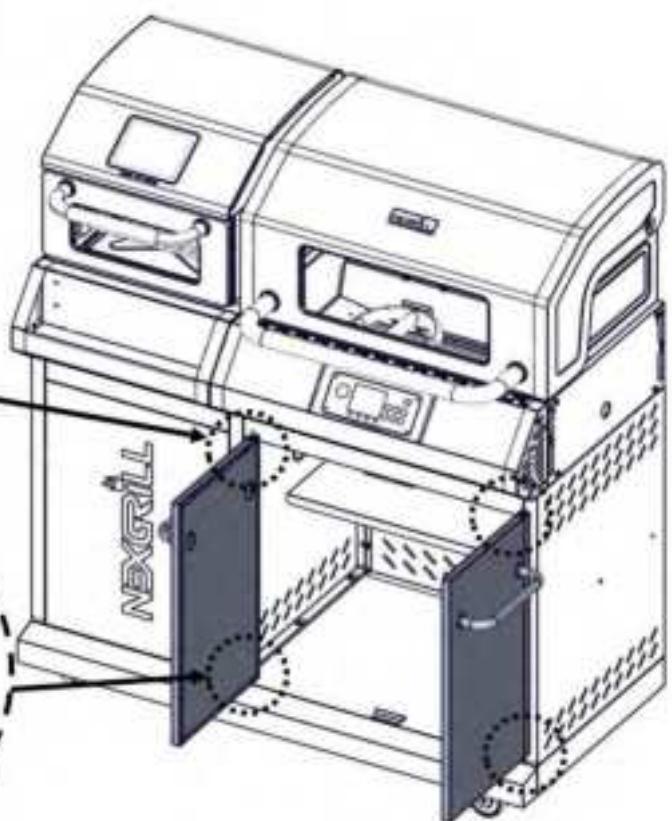
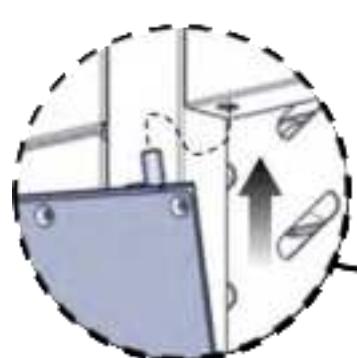
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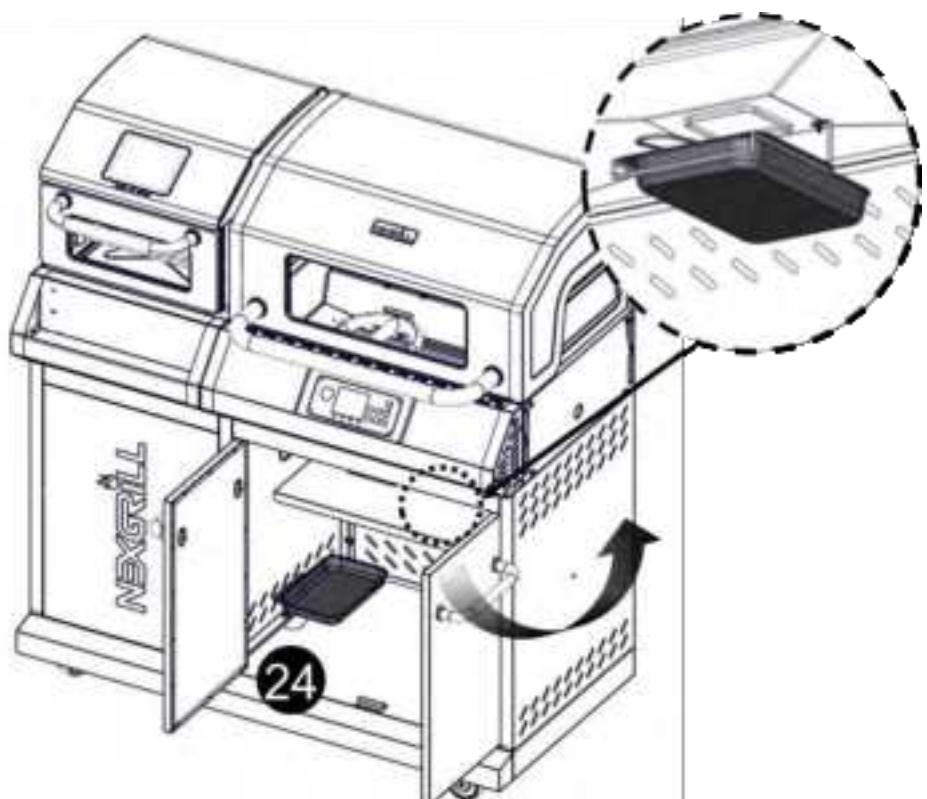
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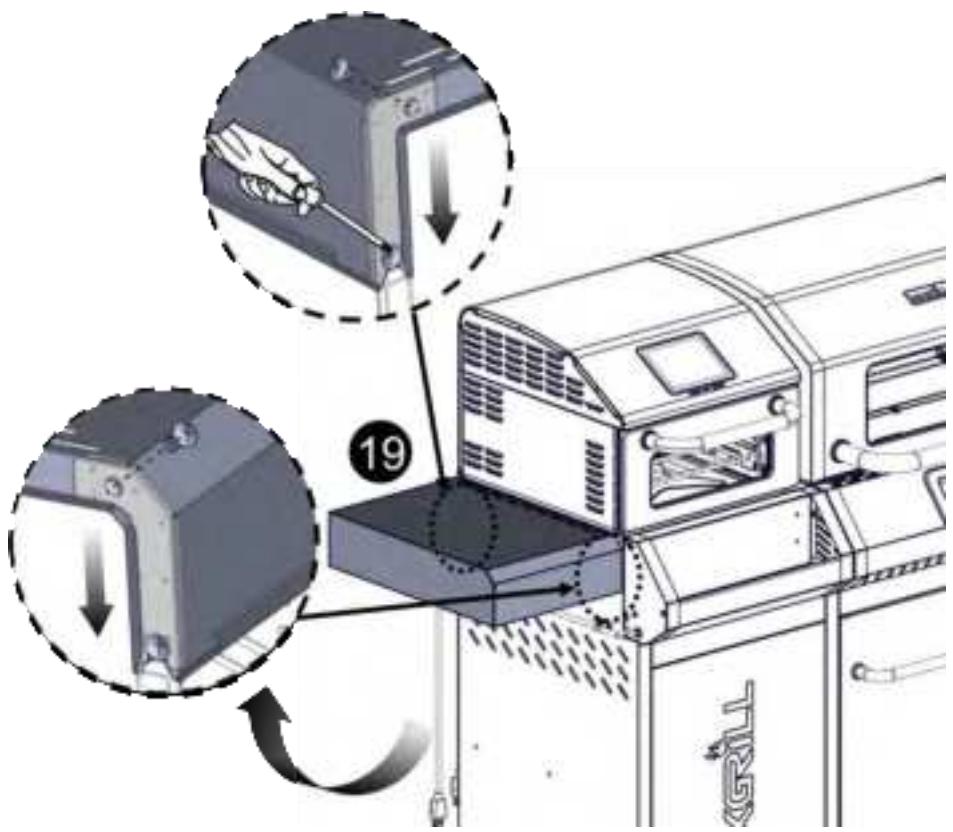


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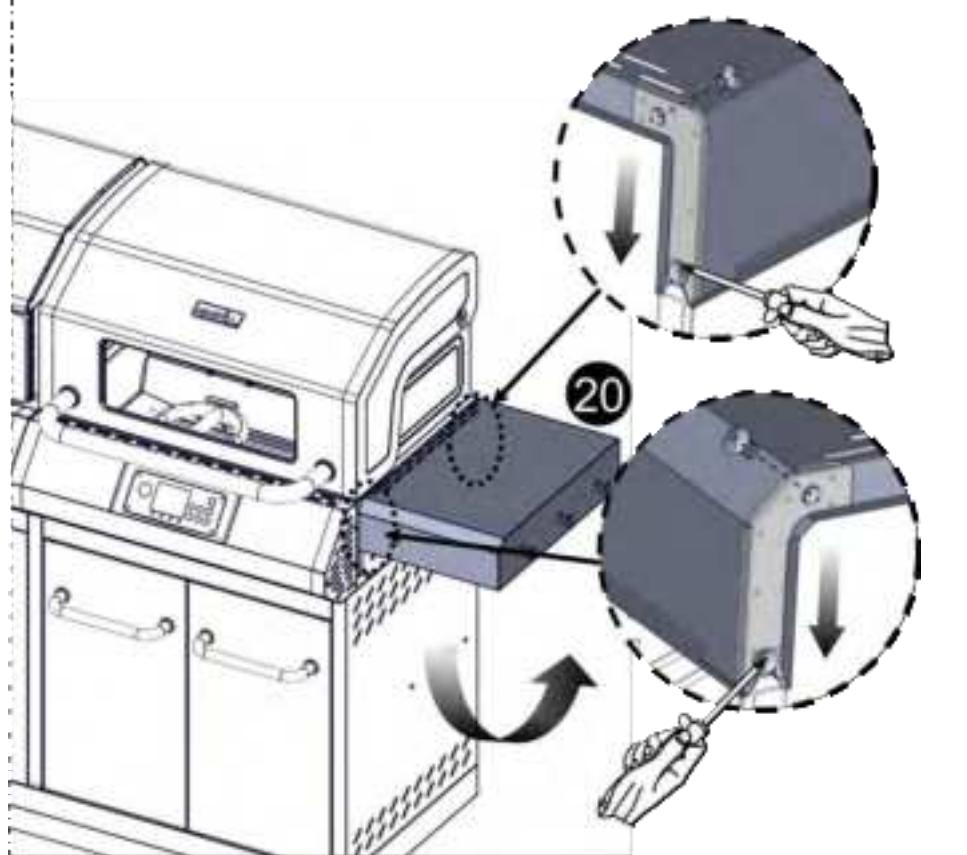


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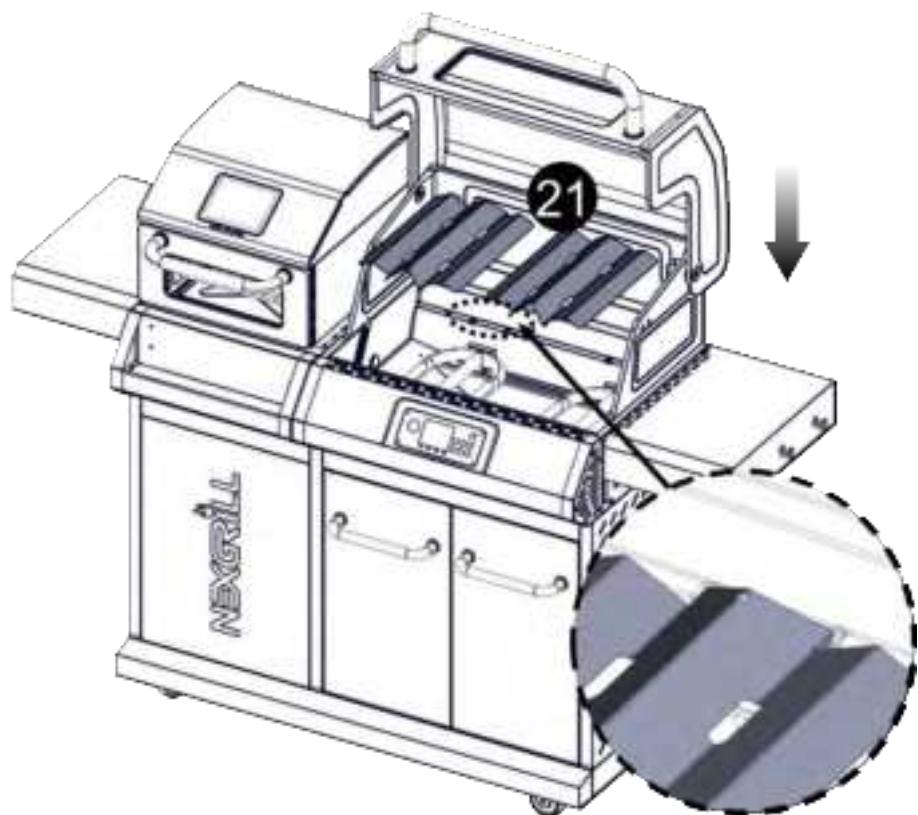
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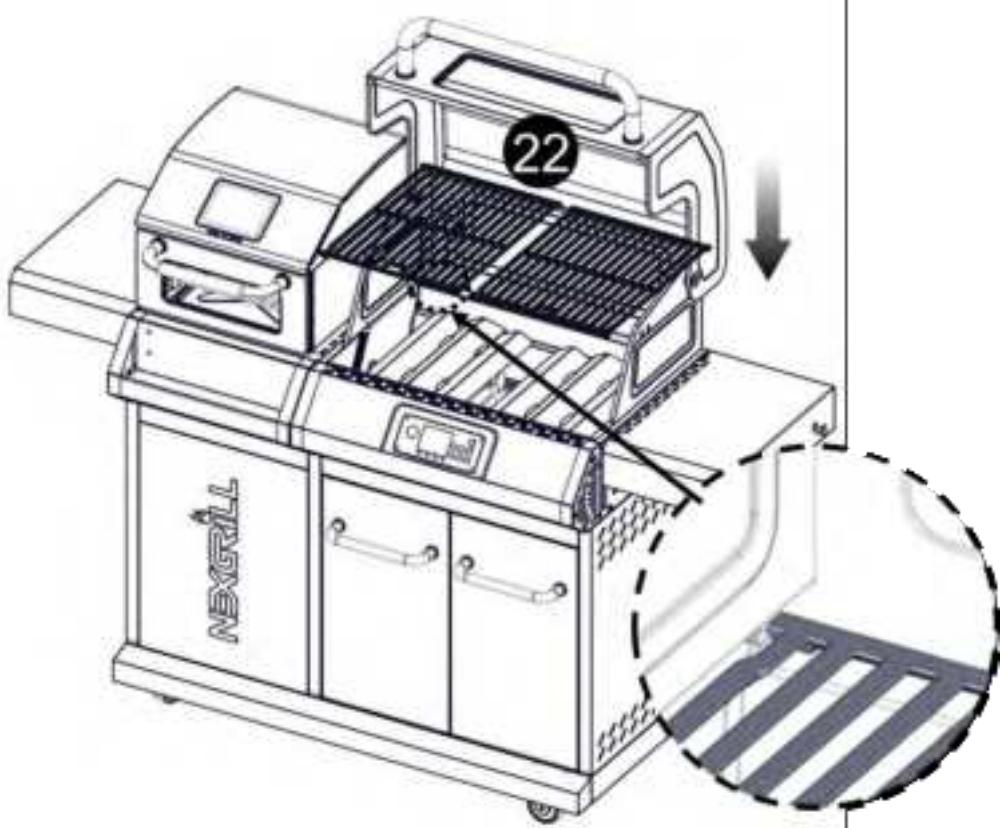
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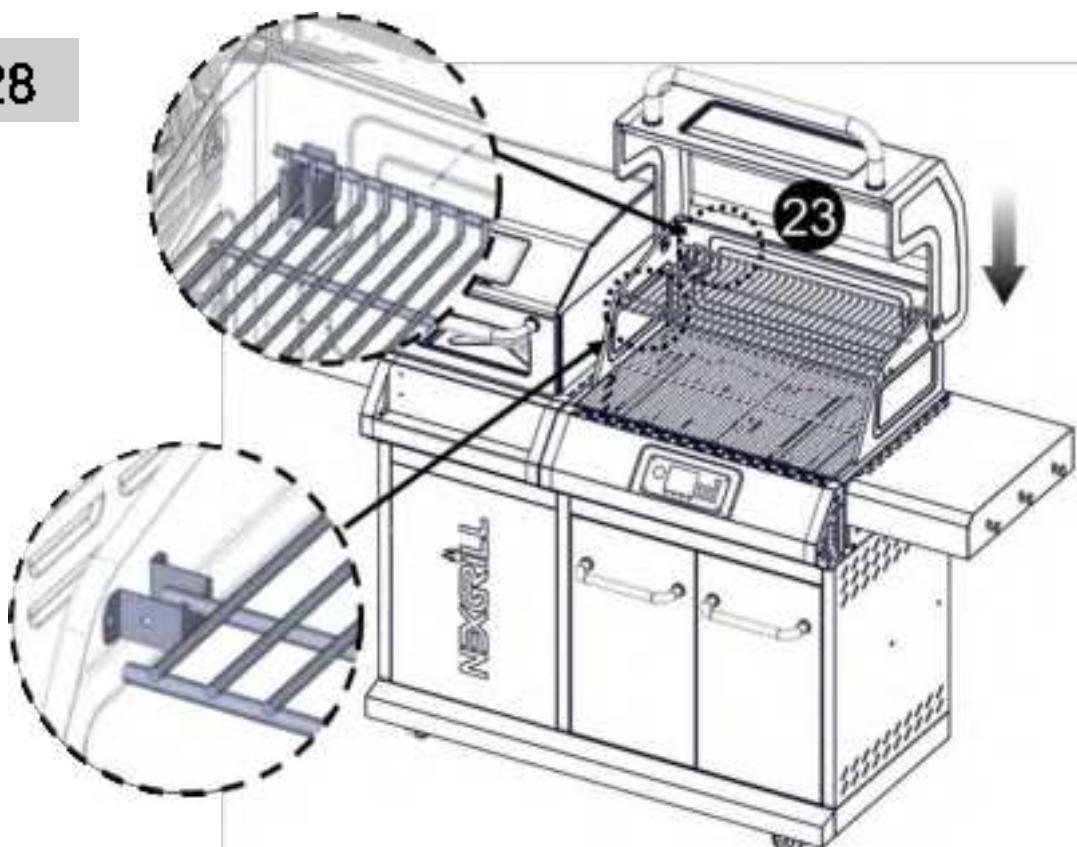
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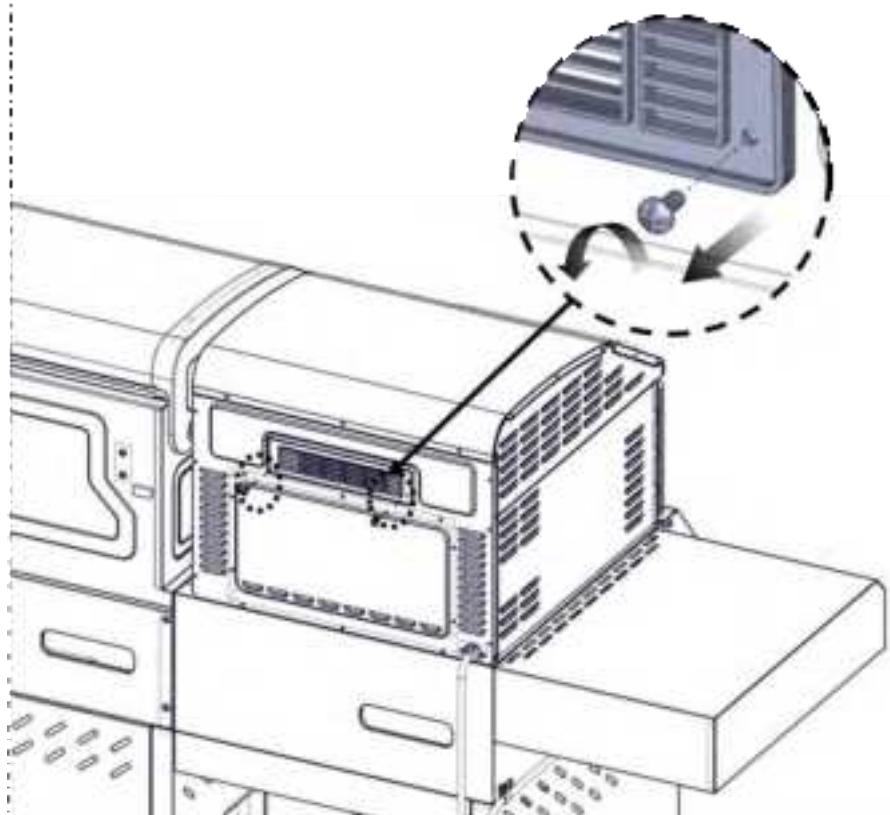
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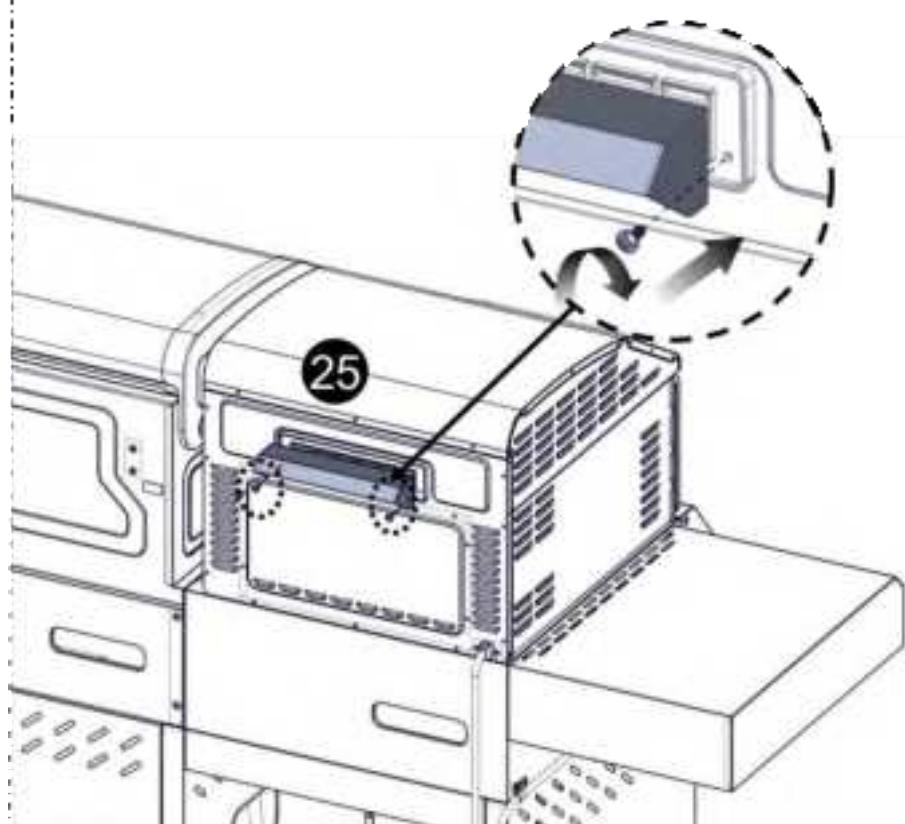
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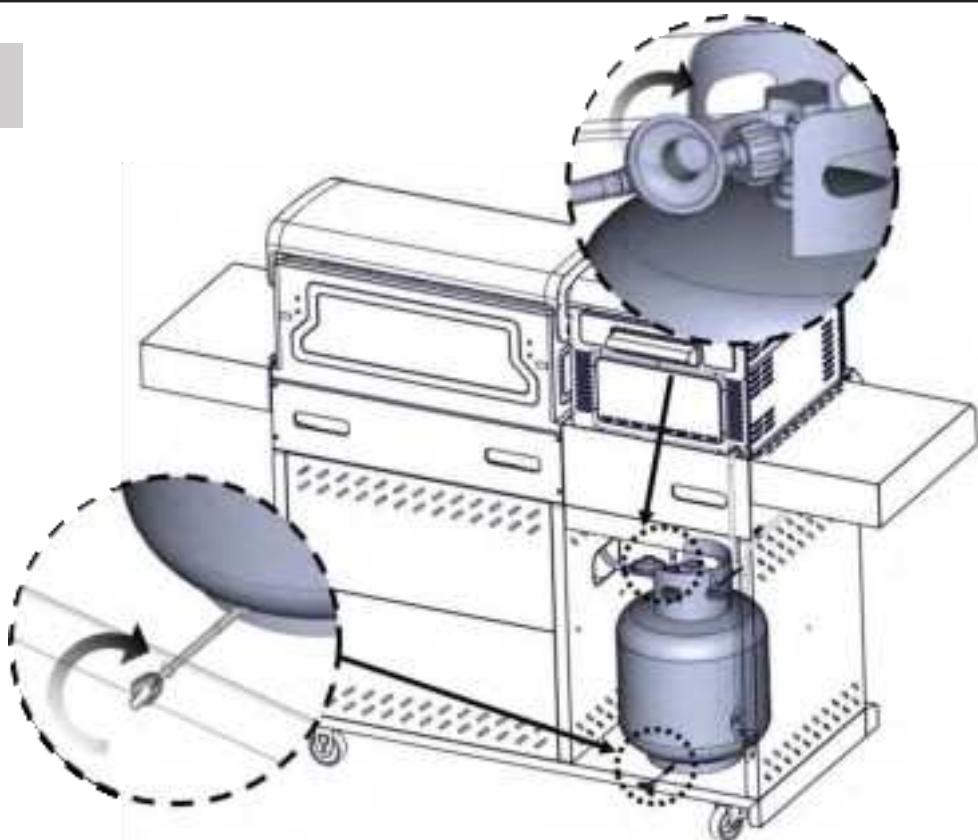
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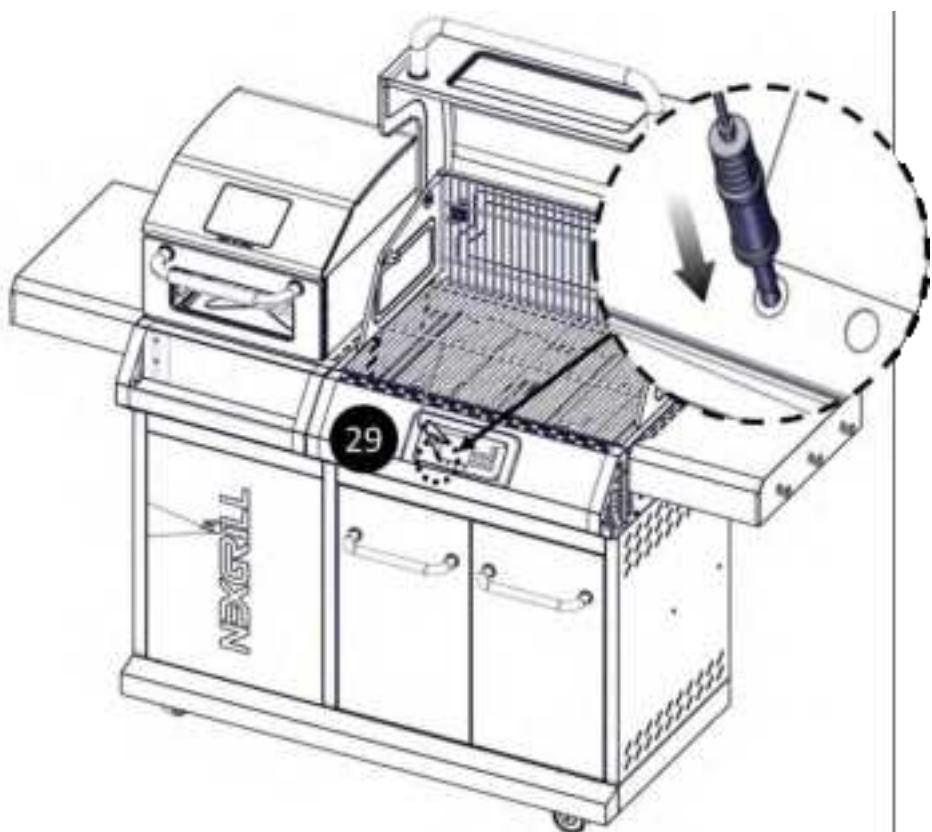
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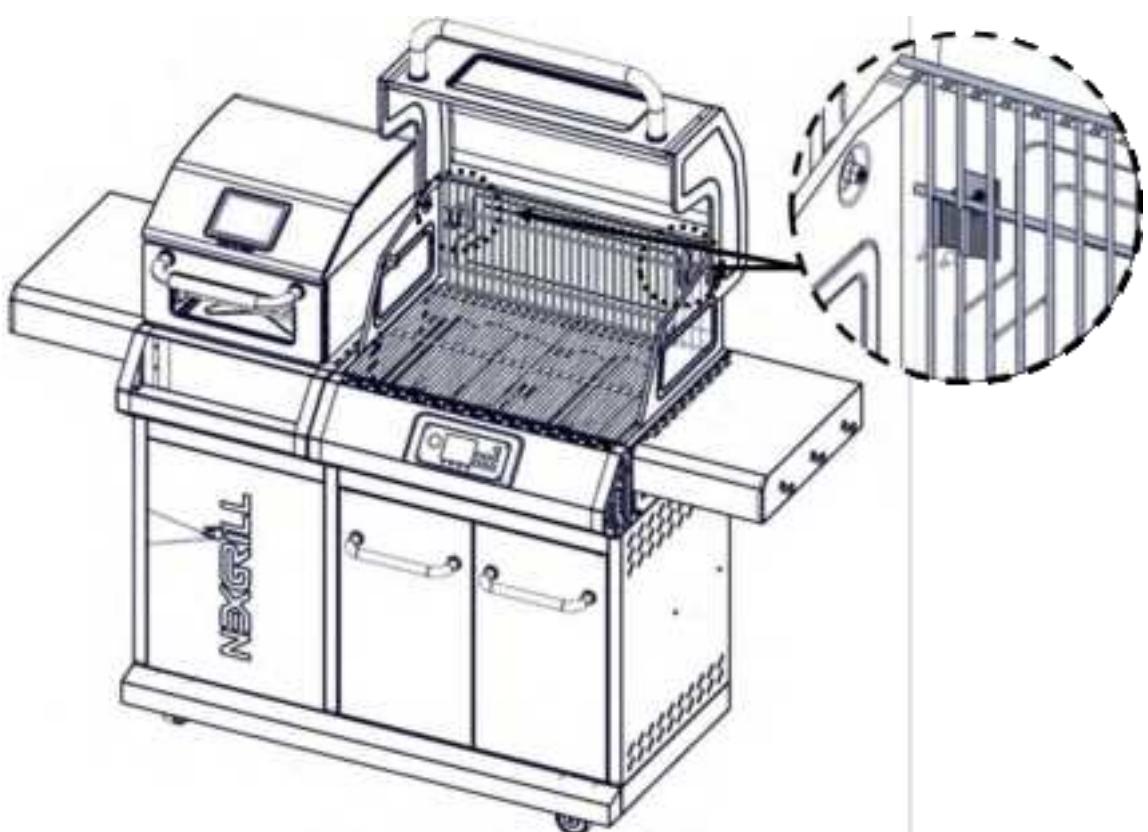
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## WARMING RACK VERTICAL INSTALLATION



# GAS HOOK-UP

## LP TANK REQUIREMENT

A regulated or unregulated tank may be "asbestos" and should be checked by your propane supplier. Never use a cylinder with a damaged valve. The propane cylinder must be constructed and marked in accordance with the specifications for propane cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA Z339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Compression, as applicable. Overfilling prevention device (OPD) shall be provided on cylinder & QCC1 connection on the cylinder valve. ANSI/CGA V1. The cylinder supply system must be designed to vapor withdrawal. The cylinder must be tightened to be seated on the cylinder valve. The cylinder must be serviced with residual off-vessel technique in accordance with propane cylinder valve control specification, as applicable, for external type QCC1 in the structure for compressed gas cylinder valves listed and tested according to ANSI/CGA V1, Manifold pressure 150" water column (W.C.).

## LP GAS HOOK-UP

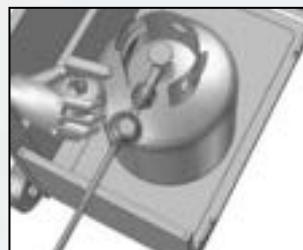
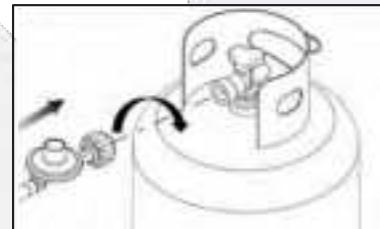
Ensure that the place where you hook up the propane valve is safe and that the propane tank comes into contact with the ground near the grill stand.

## CONNECTION

Your stainless steel grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity pressure regulator assembly for connection to a cylinder 9.07 kg (20 lb). Propane 469.9 ml 7.9 (3/4") high, 204.8 mm (2 1/4") diameter.

### TO CONNECT THE LP GAS SUPPLY CYLINDER:

1. Make sure tank valve is in the full open position (turn clockwise to stop).
2. Check tank valve to ensure it has proper exterior seal: threads (turn counter-clockwise per ANSI Z7.1-84).
3. Make sure all burner valves are closed and the controller is off.
4. Inspect valve connections, outlet, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never kink. If any damage or debris is found, see your local propane dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the quick coupling. Clockwise is a clockwise rotation. Do not use wrench to tighten. Use of a wrench may damage the quick coupling cultural resultant in hazardous condition. See below. Ignoring warnings appear in the sub-sections the instructions are not properly sealed. Check or re-tighten or repair as necessary.
6. Open the tank valve fully (counterclockwise). Apply the soap solution with a clean brush to the quick coupling. See below. Ignoring warnings appear in the sub-sections the instructions are not properly sealed. Check or re-tighten or repair as necessary.
7. Turn on propane tank valve. If you smell propane gas or smoke from your grill and call 1-800-913-8999 in USA and 1-800-648-5864 in Canada or your propane supplier for repair assistance.
8. Attach supply assembly to the tank valve. See below. Ignoring warnings appear in the sub-sections the instructions are not properly sealed. Check or re-tighten or repair as necessary.



### 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 counter-clockwise.



### PROPANE CYLINDER CAUTIONS:

- a) Do not store propane LPG gas cylinder under or near flammable materials.
- 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 resulting could cause serious injury may occur.



**ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.**

## GENERAL

All major gas connections on the grill are leak tested at the factory prior to shipment. A comprehensive leak test check must be performed at the time of installation due to possible mishandling in shipment, or excessive pressure increasing a fitting's potential to be faulty. Perform a full check the whole system for leaks by using the procedures listed below. If the entire "gas" system is detected as faulty, you should immediately turn off the 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.

Mix a 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 LP cylinder is 80% full.



### TO TEST:

1. Make sure the grill is powered off, then open the cylinder valve on the LP tank.
2. Check all connections from the LP gas regulator and supply valve assembly 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 leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas on again and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at 1-800-912-8898 in USA and 1-800-648-5864 in Canada. Languages spoken: English, French, Spanish & our 5 part, PET, Monday-Friday.

Only parts 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 no leak.

## GAS FLOW CHECK

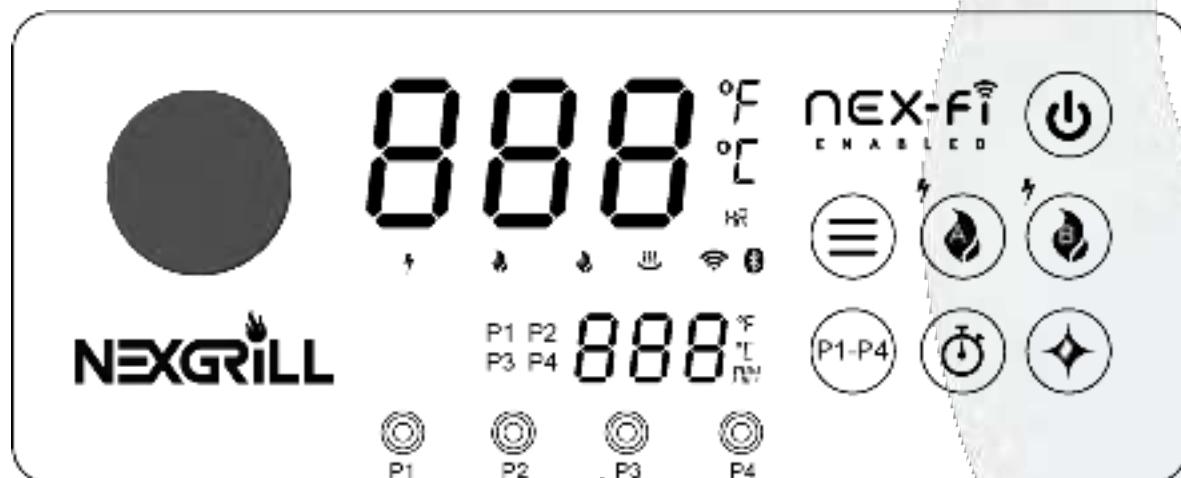
Every grill burner is tested and adjusted at the factory prior to shipment; however, variations in the gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked. Flames should be blue and should have no yellow tips (reciprocal indicator of flow). If any of these conditions exist, check to see if the air shutter or burner ports are blocked by ash, debris, spider webs, etc. If you have any questions regarding flammability, please call customer service.

## INSTALLER FINAL CHECK LIST

- ✓ Minimum clearance between the burner and combustible construction: 91 cm / 36 in. from sides and 91 cm / 36 in. from back
- ✓ All internal packaging removed
- ✓ Burner and pilot rod installed properly on orifice
- ✓ Pressure regulator connected and seated. Gas connections to LP fitting, hose & regulator assembly are seated (press and fit firmly, wedge on firmly)
- ✓ Unit tested and free of leaks
- ✓ Only use a square LP gas cylinder under current CSA regulations

**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 setting for the timer, meat, probe temperature, and grill temperature. Push the control dial to confirm your selected value. The grill temperature can be adjusted in 5°F (3°C) increments. During cooking, push the dial to display the current grill temperature.



## POWER

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



## MODE

Used in conjunction with other buttons for igniting or changing cooking mode. Also used to cycle between control functions when no target temperature is set. Detailed operating instructions can be found in the following pages.



## ZONE A (LEFT)

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



## ZONE B (RIGHT)

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



## PROBES

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



## TIMER

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



## SELF CLEAN

The NEX-ZERO digital grill includes an extraction and 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 turning the gas "ON". 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 reuse older regulators and hoses; remember they are equipped with the grill. If a replacement is necessary, contact the manufacturer for proper replacement. The replacement must be that specified in the manual.
- Always plug the power cord into a grounded outlet.
- Open the grill lid while lighting.

**CAUTION:** A very, very hot face and body is far away from the burner when lighting.

## LIGHTING YOUR GRILL - AUTOMATICALLY

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

1. Make sure the grill is preheated ( $>7$  hr) 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 LCD display will show the current "Turnover" temperature.
4. Open the grill lid.
5. Press MODE then press ZONE A. To turn on the selected burner, press MODE then press ZONE B. During ignition, the grill will produce a snapping sound while the igniter turns on and zone ignites. After the ignition is successful, the igniter icon will turn off and the zone icon will stay on. The default set temperature for one burner is  $300^{\circ}\text{F}$  ( $149^{\circ}\text{C}$ ) and for two burners is  $450^{\circ}\text{F}$  ( $232^{\circ}\text{C}$ ).
6. Once a single burner or both burners are lit, the zone indicator will illuminate on the controller and on the control panel. Turn the dial to the desired grill targeted temperature and turn the dial to confirm changes. The temperature range of a single burner is  $200^{\circ}\text{F}$  -  $400^{\circ}\text{F}$  ( $93^{\circ}\text{C}$  -  $204^{\circ}\text{C}$ ). The temperature range for the two burners is  $400^{\circ}\text{F}$  -  $600^{\circ}\text{F}$  ( $204^{\circ}\text{C}$  -  $316^{\circ}\text{C}$ ).

**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. Turn off 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 grates and close the grill lid.
4. Once the index is displayed (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 the dial to confirm the value.

**AUTO WARM FEATURE:** With the meat probe connected to port P1, set the target temperature desired for the food to achieve the auto-warm feature. This feature will automatically reduce the sub-grill temperature to 180°F (82°C) and display the WARM button after the probe temperature hits the targeted temperature. The grill will continue 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 exit this auto-warm feature, please use buttons F2 or F4 instead. Alternatively, you can turn off this feature through the "MYX™ 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 upper 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 end the timer.

The "HRS" and "MINS" 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 igniter button, ZONE A and ZONE B must be off. After the igniter being enabled, the igniter button will turn off and the ZONE A and ZONE B control stay on.

The grill temperature will preset to 600°F and the grill will run for 10 minutes to burn off food residue. The grill will shut down automatically after 10 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 temperature control will not exceed the target temperature and will continue an error code. To avoid this, override the target temperature by following the "red mud" rule 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

- Please do not 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 excess of trapping. The gas must be turned off at the supply cylinder when the unit is not in use. If the appliance is stored, where 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 a spray bottle of soapy water near the gas supply valve and check the connections before every use.
- Your burner is adjusted prior to shipment; however, variations in the gas/gas supply may make minor adjustments necessary.



# AIR OVEN CONTROLLER GUIDE

NEXGRILL



888 °F °C Min



## MODE

Press to cycle between the oven's operating modes.

|  |  |
|--|--|
|  | <b>BAKE</b><br>Uses upper and lower heating and a low-speed fan.                 |
|  | <b>CONVECTION BAKE</b><br>Circulates the air for even heating while baking.      |
|  | <b>WARM</b><br>Keeps food warm after cooking using low-speed fan.                |
|  | <b>AIR FRY</b><br>Uses air circulation at high temperatures to cook crispy food. |
|  | <b>BROIL</b><br>Upper heating coil turns on the top of your food quickly.        |
|  | <b>CONVECTION BROIL</b><br>Circulates the air for even broiling while cooking.   |
|  | <b>TOAST</b><br>7 different toast.com positions selected for precise toasting.   |



## HEATING ICON

lights up to indicate heat 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 heating and timer function 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 tones.

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 foil is placed and that there is nothing in the oven.
3. Plug power cord into the outlet.

## GENERAL OPERATION

1. Place the appropriate rack, pan, and/or 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 specific information.
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 continue 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 oven 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 (B80W) | UPPER HEATING (B20W) | LOWER HEATING (B20W) | DEFAULT TEMPERATURE | TEMPERATURE RANGE               | DEFAULT TIMER |
|------------------|---------------|----------------|----------------------|----------------------|----------------------|---------------------|---------------------------------|---------------|
| BAKE             | X             |                | X                    |                      | X                    | 350°F / 180°C       | 200°F - 450°F<br>(93°C - 230°C) | 30 MIN        |
| CONVECTION BAKE  |               | X              | X                    |                      | X                    | 350°F / 180°C       | 200°F - 450°F<br>(93°C - 230°C) | 30 MIN        |
| WARM             | X             |                |                      |                      | X                    | 150°F / 65°C        | 140°F - 300°F<br>(60°C - 150°C) | 30 MIN        |
| AIR FRY          |               | X              | X                    | X                    |                      | 400°F / 205°C       | 200°F - 450°F<br>(93°C - 230°C) | 15 MIN        |
| BROIL            | X             |                | X                    |                      |                      | 450°F / 230°C       | N/A                             | 5 MIN         |
| CONVECTION BROIL |               | X              | X                    |                      |                      | 450°F / 230°C       | N/A                             | 5 MIN         |
| TOAST            | X             |                | X                    |                      | X                    | FVN 12              | FVN 517                         | N/A           |

## TIPS AND HINTS

### 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 non-stick olive oil cooking spray to keep it nice and light, or pour some oil evenly over food with oil, or brush the oil onto a few, odd foods, and toss.
- Most foods don't need to be flipped during cooking, but larger items, like chicken nuggets, should be turned over **halfway** through the cooking cycle. If you are trying to achieve more browned results.
- When air frying large quantities of food, heat the oil in the pan, add food halfway through the cooking cycle to ensure evenly cooked texture and color.

### TOAST

- This function is used at low, basic and defrost levels.
- Use the oven rack in the top position for toasting. Do not leave 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 cover dishes to broil.
- Be sure to keep an eye on food. Color can change 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 initial cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To catch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit sandpaper in the direction of the grain. Spots of grease can gather on the surfaces of the stainless steel and be baked on the surfaces and give the appearance of rust. To remove use a mild abrasive pad in conjunction with a stainless steel cleaner.

### GRILL GRATE

The easiest way to clean the grill's grates immediately after cooking is completed and after turning off the burner. While you barbecue, it'll be pealed your meat from the heat and cleaned. Dip a coarse barbecue brush in water and scrub the hot grill. Dip the brush frequently in the bowl of water. Scrub, wash as well as inside the hot grill, making the cleaning process by collecting any food particles. If the grill is a little bit 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 wiped out 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 abrasive or corrosive materials, including steel wool pads. These could damage the oven surfaces. 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 normal cleaners. Never operate the oven without the crumb tray in place.

# CARE AND MAINTENANCE



## Warning:

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 caution should be taken when removing a burner as it must be completely extinguished and be off before any attempt to remove it from the grill. Frequency of cleaning will depend on how often you use the grill.

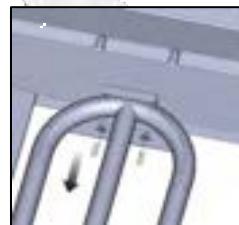
## DO NOT SPRAY THE GRILL WITH A GARDEN HOSE OR POWER WASHER TO PREVENT DAMAGE TO ELECTRICAL COMPONENTS.

## MAIN BURNER CLEANING

Turn on the gas valve to 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 substrate scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Burner cast iron wooden bushings will may break off and clog the port. Check the inside of the tube for "weeds", spider webs, or other debris. If present, clean once a month. Clean them out, if present.

### HOW TO REPLACE MAIN BURNER

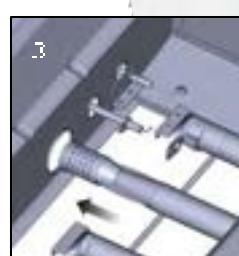
**Step 1.** Remove the main burner "E" pins on the back wall of fire box by using needle nose pliers.



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



**Step 3.** After removing, clean the burner ensuring that the opening is over the grille.



**Step 4.** Reinstall the screws onto the igniter pin and thermocouple.



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

