

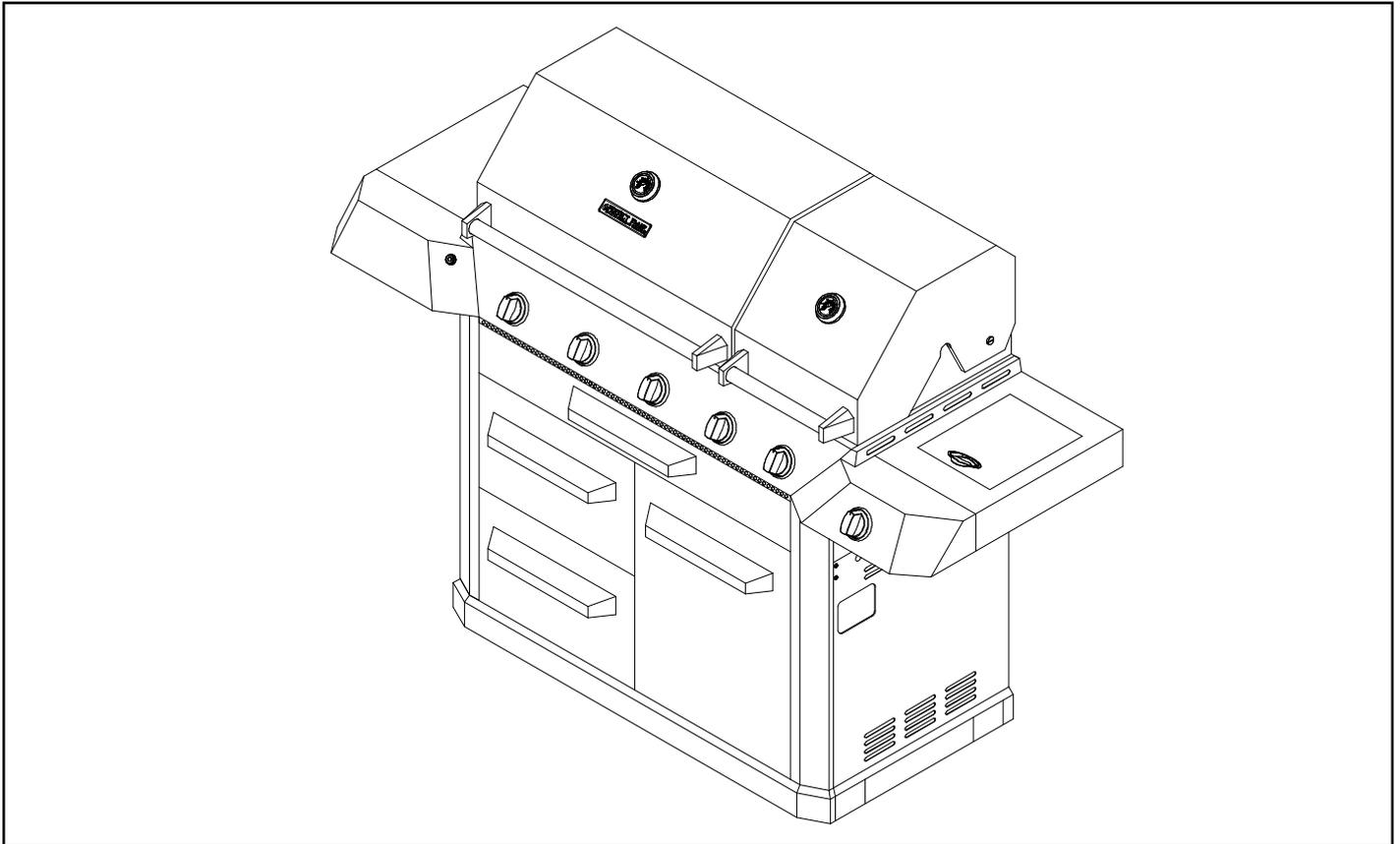
ITEM / ARTICLE / ARTICULO #242608



# STAINLESS STEEL LP GAS GRILL

## PARRILLA A GAS PL DE ACERO (página 32)

MODEL / MODELE / MODELO # 720-0335



 **WARNING**

To reduce the risk of fire, burn hazard or other injury, read the Care and Use Manual carefully and completely before using your grill.

 **WARNING**  
**FOR OUTDOOR USE ONLY**

 **WARNING**  
This grill is not intended to be installed in or on recreational vehicles and/or boats.



SERIAL # \_\_\_\_\_ MFG. DATE \_\_\_\_\_ PURCHASE DATE: \_\_\_\_\_



**Questions, problems, missing parts?** Before returning to your retailer, call our customer service department at 1-877-323-5263, 7 a.m.-6 p.m., PST, Monday-Friday, 8 a.m.-12 p.m. Saturday.

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## SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product please call customer service at 1-877-323-5263, 7 a.m.-6 p.m., PST, Monday-Friday, 8 a.m.-12 p.m. on Saturday.

1. **WARNING** - Hazardous or unsafe practices which could result in severe personal injury or death. **CAUTION** – Hazardous or unsafe practices which could result in minor personal injury.
2. Do not try lighting this appliance without first reading the “LIGHTING INSTRUCTIONS” section on page 21 of this manual.
3. Never attempt to use damaged or obstructed equipment. See your local liquid propane dealer for repair.
4. Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.
5. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
6. A liquid propane cylinder not in use should not be stored in the vicinity of this or any other appliance.
7. When lighting, keep your face and hands as far away from the grill as possible.
8. Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
9. Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.
10. Do not leave the grill unattended while cooking.
11. Cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
12. This grill is not intended to be installed in or on recreational vehicles and/or boats.
13. Do not install this unit into combustible enclosures. There should be a minimum clearance of 24 inches from all sides to combustible materials.
14. Outdoor cooking appliance shall not be used under overhead combustible construction.
15. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. You must use an OPD gas tank, which offers an Overfill Prevention Device.
16. Keep the rotisserie motor electric cord away from the heated surfaces of the grill. When not in use remove and store the motor in a dry location.
17. Keep any electrical supply cord and the fuel supply hose away from any heated surface.
18. Spiders and insects can nest inside the burners of the grill and disrupt gas flow. Inspect the grill at least twice a year.
19. The grill and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2" psi. (3.5 kpa).
20. The grill must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less 1/2" psi. (3.5 kpa).

### **WARNING**

If you smell gas:

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

### **WARNING**

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A liquid propane cylinder not in use should not be stored in the vicinity of this or any other appliance.

### **WARNING**

Do not use the grill if the odor of gas is present. Contact customer service at 1-877-323-5263.

## CAUTION

1. The grill head is heavy and will require two or more people to lift and position onto grill cart.
2. Before cleaning, make sure the gas supply and control knobs are in the "OFF" position and the burners have cooled.
3. When using a match to light the grill make sure to use the attached lighting rod.
4. When using the rotisserie burner, remove the warming rack. High heat from the rotisserie burner may cause the warming rack to bend.
5. Do not alter the grill in any manner. I15Y06P-1
6. Clean and inspect hoses before each use. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation. The replacement hose should be in accordance with the manufacturer's specifications.

## BEFORE LIGHTING

Inspect the gas supply hoses prior to turning on the gas before each use. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. Contact customer service for proper replacement.

Install the regulator (type QCC1) onto the cylinder. Leak check the piping and regulator connections with a soap and water solution before operating the grill (See "Leak Testing" instructions on page 18).

Do not turn "ON" the gas at the LP gas cylinder unless the Quick-Connect gas hose is properly connected to the side burner gas pipe system and all burner valves are in the "OFF" position.



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

## USING THE SIDE BURNER

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if gas odor is present. Keep a spray bottle of soapy water near the grill and check the gas connections before each use.

## OPTIONAL ROTISSERIE DRIVE MOTOR

To ensure continued protection against electric shock:

Connect to properly grounded outlets only.

Keep extension cord connections dry and off the ground.

Do not expose to rain.

Do not use indoors.

**TESTED IN ACCORDANCE WITH ANSI Z21.58b LATEST STANDARD and CSA 1.6b-2005 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.**

Check your local building codes for the proper method of installation. In the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CSA B149.1, Natural Gas and propane Installation Code. Electrical Code, ANSI/NFPA 70.



## CALIFORNIA PROPOSITION 65-WARNING

The burning of gas fuel generates some by-products, which are known by the State of California to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the care and use manual, ensuring you provide good ventilation when cooking with gas.

## **SAFETY PRACTICES TO AVOID INJURY**

When properly cared for, your grill will provide safe, reliable service for many years. However, extreme care must be used as the grill produces intense heat that can increase accident potential.

When using this appliance basic safety practices must be followed, including the following:

- Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- The grill is for outdoor use only.
- The grill is not intended to be installed in or on recreational vehicles and/or boats.
- 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 on or around the grill at any time.
- Do not store items of interest to children around or below the grill or cart. Do not allow children to crawl inside the cart.
- Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. The fabric could ignite, causing serious 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, ceramic, earthenware, or other glazed utensils are suitable for grill use. Other types of materials may shatter with sudden temperature changes. Use only low or medium heat settings in accordance with the manufacturer's guidelines.
- Do not heat unopened food containers as 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, always pay close attention to what you are doing. Make certain you are aware of which burner you are lighting so that your body and clothing remain clear of open flames.
- When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.
- Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the grill's firebox. Clean the grease tray often.
- Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.
- For proper lighting and performance of the burners, keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation. (See "Care and Maintenance" instructions on page 25.)
- Clean the grill with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

 **WARNING** Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation. Inspect the grill at least twice a year.

- Never use a dented or rusty propane cylinder.
- Turn off all control knobs and make certain the grill is cool before using any type of aerosol cleaner on or around it. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Do not use the grill to cook excessively fatty meats or other products that promote flare-ups.
- Do not operate the grill under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.
- Keep the areas surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors, make sure it is cool.
- Do not use briquettes of any kind in the grill. The 720-0335 liquid propane gas grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the flame tamers, as this will block the vent to the grill burners. Adding briquettes can damage ignition components thus voiding the warranty.
- Keep the back of the cart free and clear from debris.
- Keep electrical supply cords and the rotisserie motor cord away from heated areas of the grill.
- Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a windbreak will be required. Always adhere to the clearance specifications.
- Never attempt to use damaged or obstructed equipment. See your local liquid propane dealer for repair.
- Cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. You must use an OPD gas tank, which offers an Overfill Prevention Device. This safety feature prevents the tank from being overfilled, which can cause malfunction of the LP gas tank, regulator and/or grill.

 **LP GAS CYLINDER WARNING**

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A liquid propane cylinder not connected for use should not be stored in the vicinity of this or any other appliance.
- Do not store spare liquid propane gas cylinders under or near this appliance.
- Never fill the cylinder beyond 80 percent capacity.
- Liquid propane cylinders must be fitted with an Overfill Protection Device (OPD).
- If the information above is not followed exactly, a fire resulting in death or serious injury could occur.

## **PLACEMENT OF THE GRILL CLEARANCE**

### **Non-Combustible Construction**

A minimum of 24 inches clearance from the back of the grill to non-combustible materials are required for the lid to open fully. Outdoor cooking appliance shall not be used under overhead combustible construction.



### **WARNING**

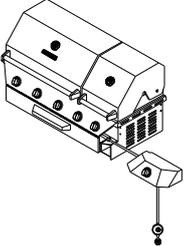
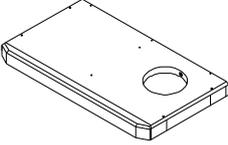
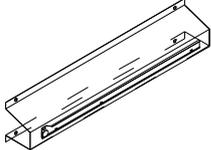
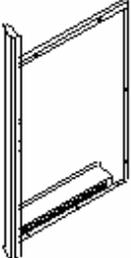
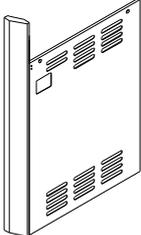
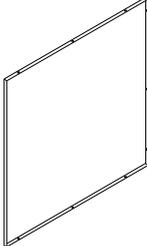
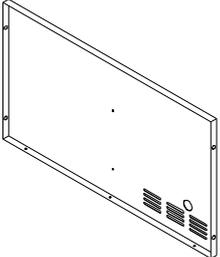
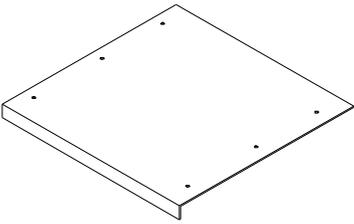
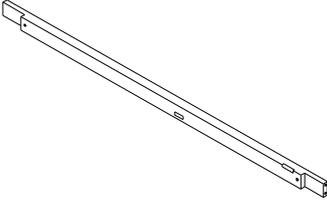
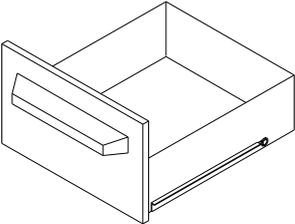
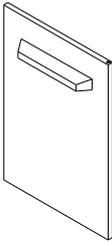
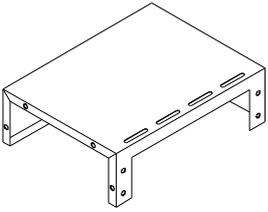
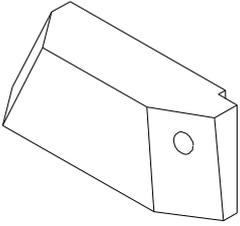
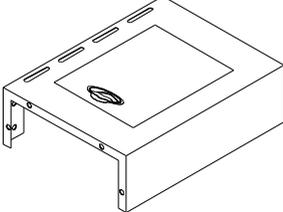
Do not install this unit into combustible enclosures. There should be a minimum clearance of 24 inches from all sides to combustible materials.

## **LOCATION**

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible.

Place the grill in well-ventilated areas. Never place the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke.

**PACKAGE CONTENTS LIST**

<p>1. Body Assembly-----1pc</p> 	<p>2. Bottom Panel-----1pc</p> 	<p>3. Upper Drawer Slide Bracket--1pc</p> 
<p>4. Left Side Panel-----1pc</p> 	<p>5. Right Side Panel-----1pc</p> 	<p>6. Center Panel-----1pc</p> 
<p>7. Back Panel-----1pc</p> 	<p>8. Drawer Heat Shield---1pc</p> 	<p>9. Cart Frame-----1pc</p> 
<p>10. Drawer-----2 pcs</p> 	<p>11. Door-----1pc</p> 	<p>12. Left Side Shelf-----1pc</p> 
<p>13. Left Side Shelf Front Panel-1pc</p> 	<p>14. Side Burner Shelf---1pc</p> 	

## HARDWARE CONTENTS

Pack	Description	Quantity
A	5/32" x 10 MM Truss Head Screw	37 pcs.
B	5/32" Locking Washer	29 pcs.
C	1/4" x 15 MM Truss Head Screw	16 pcs.
D	1/4" Locking Washer	36 pcs.
E	1/4" x 10 MM Truss Head Screw	16 pcs.
F	1/4" x 30 MM Truss Head Screw	4 pcs.
G	1/4" Flat Washer	8 pcs.
H	5/32" x 10 MM Ladder Bolt	1 pc.
I	1/2" Tank Bolt	1 set
J	Lighting Rod	1 set
K	Battery / AA	1 pc.
L	Hex Key Wrench ("L") 2 MM	1 pc.



## PREPARATION

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

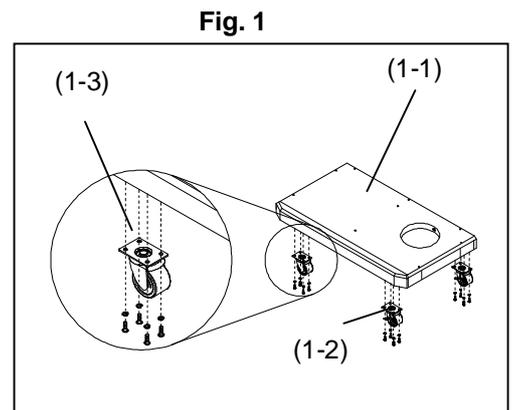
- Estimated Assembly Time: 82 minutes
- Tools Required for Assembly: Phillips Screwdriver (not included) and Hex Key Wrench (included)

## ASSEMBLY INSTRUCTIONS

### 1. Caster Assembly

Mount the casters onto the bottom panel (1-1) using 16 – 1/4" x 15mm truss head screws from pack C and 16 – 1/4" locking washers from pack D.

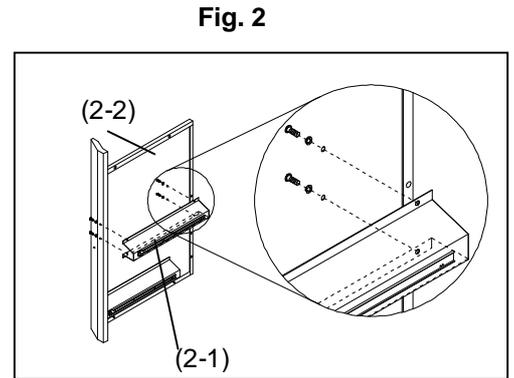
The two swivel casters with brake (1-2) should be positioned under the right side of the cart bottom as shown in fig. 1. The two casters (1-3) should be positioned under the left side.



## 2. Drawer Upper Slide Bracket Assembly

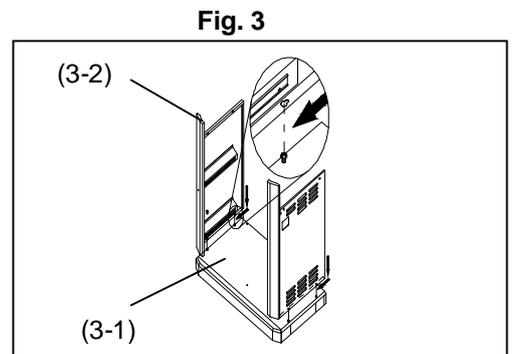
Remove the drawer slide bracket (2-1) from the carton.

Attach the drawer slide bracket (2-1) to the left side panel (2-2) with 4 – 5/32" x 10mm truss head screws from pack A and 4 – 5/32" locking washer from pack B as shown in fig. 2.



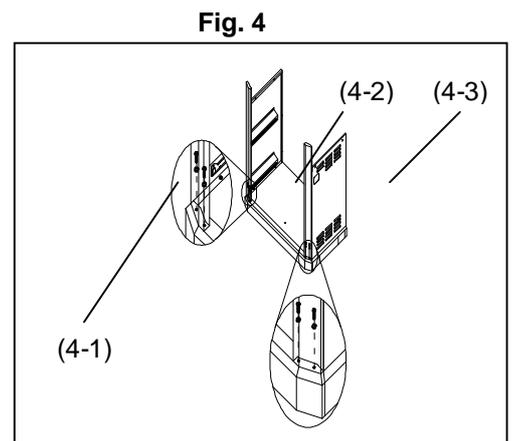
## 3. Side Panel Assembly

Loosen, but do not remove the four screws on the bottom panel (3-1) as shown in fig. 3. Insert the left side panel (3-2) in place and tighten the screws.



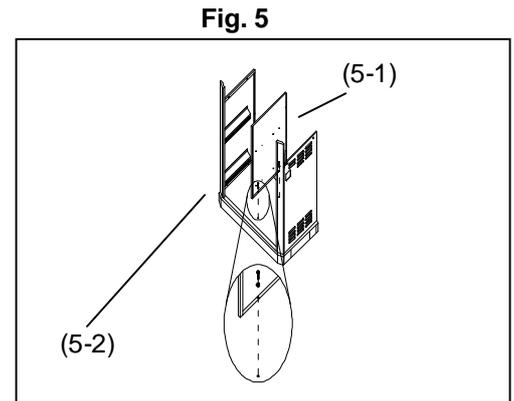
Use 4 – 5/32" x 10mm truss head screws from pack A with 4 – 5/32" locking washers from pack B to connect the front trim panel (4-1) to the bottom panel (4-2) as shown in fig. 4.

Repeat steps for right side panel (4-3).



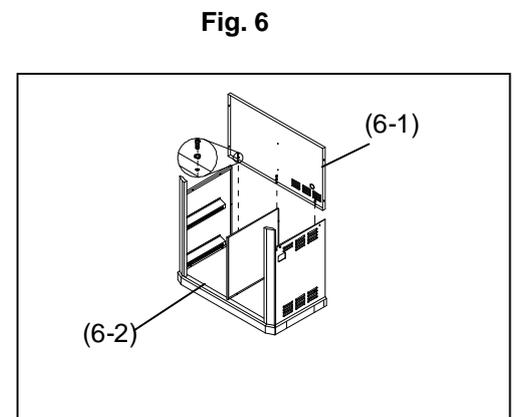
#### 4. Center Panel Assembly

Remove the cart center panel (5-1) from the carton. Attach the cart center panel (5-1) to the bottom panel (5-2) with 2 – 5/32" x 10mm truss head bolts from pack A and 2 – 5/32" locking washers from pack B as shown in fig.5.



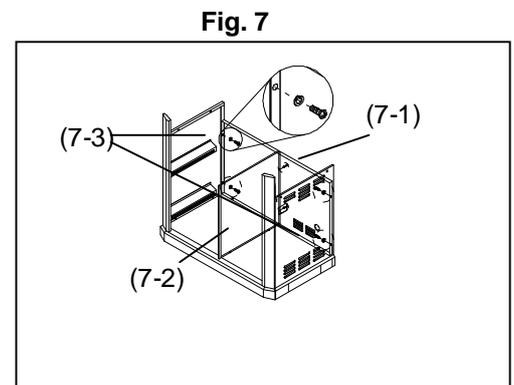
#### 5. Back Panel Assembly

Remove the back panel from the carton (6-1). Position the back panel (6-1) with the flat side facing outward. Attach the back panel to the bottom panel (6-2) with 3 – 5/32" x 10mm truss head screws from pack A and 3 – 5/32" locking washers from pack B as shown in fig. 6.



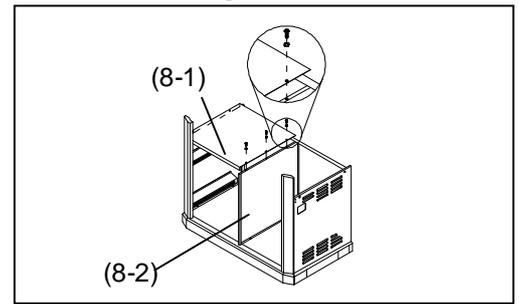
Use 2 – 5/32" x 10mm truss head screws from pack A and 2 – 5/32"locking washer from pack B to connect the back panel (7-1) to the cart center panel (7-2).

Use 4 – 1/4" x 10mm truss head screws from pack E and 4 -1/4" locking washer from pack D to connect the back panel to the side panels (7-3) as shown in fig. 7.

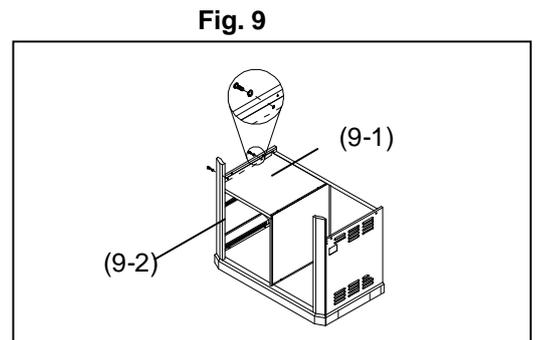


6. **Drawer Heat Shield Assembly**

Remove the drawer heat shield from the carton (8-1). Attach the drawer shield (8-1) to the cart center panel (8-2) using 3 – 5/32" x 10mm truss head screws from pack A and 3 – 5/32" locking washers from pack B as shown in fig. 8.



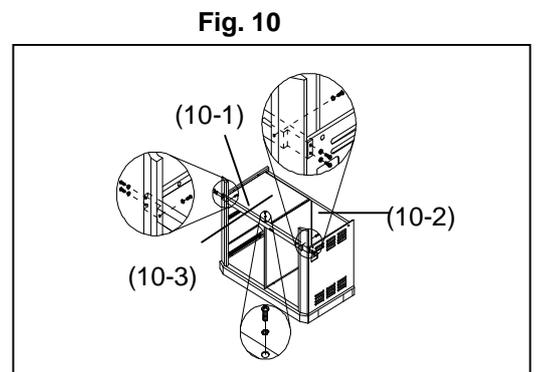
Attach the drawer heat shield (9-1) to the left side panel (9-2) using 2- 5/32" x 10mm truss head screws from pack A and 2 – 5/32" locking washers from pack B as shown in fig. 9.



7. **Cart Frame Assembly**

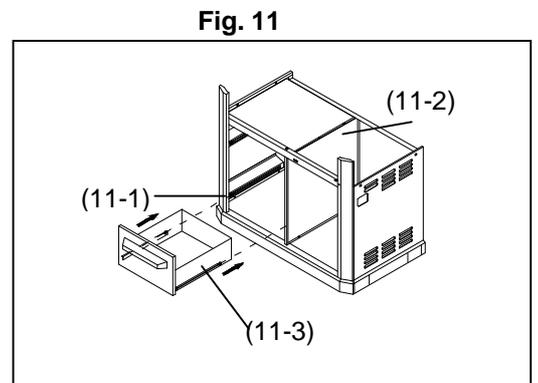
Remove the cart frame from the carton (10-1). Attach the cart frame (10-1) to the side panels (10-2) using 4 – 1/4" x 10mm truss head screws from pack E and 4 – 1/4" locking washers from pack D as shown in fig. 10. **Note: Make sure the door hinge panel is on the right side of the cart.**

Use 3 – 5/32" x 10mm truss head screw from pack A and 3 – 5/32" locking washers from pack B to connect the cart frame (10-1) to the cart center panel (10-3).



8. **Drawer Assembly**

The drawer rails come pre-assembled to the side panel (11-1) and cart center panel (11-2). Remove the two drawers (11-3) from the carton and insert into the rails as shown in fig. 11.



9. **Door Assembly**

Place hinge pin that is on the front trim panel (12-1) into the hole located on the bottom of the door (12-2). Line the top of the door with the hinge bracket (12-3) and insert the 5/32" x 10mm ladder bolt from pack H.

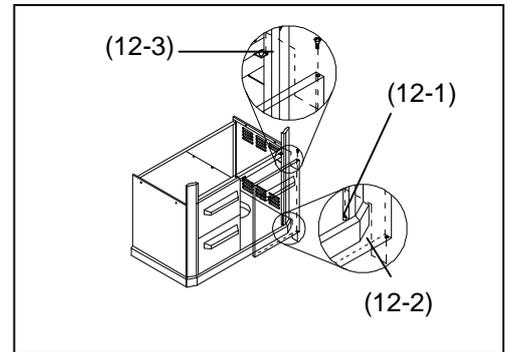


Fig. 13

10. **Lighting Rod Assembly**

Remove the lighting rod and ladder screw from pack J. Open the door (13-1). Insert the ladder screw with the lighting rod into the hole in the door (13-2). Tighten the ladder screw until it locks the lighting rod into place.

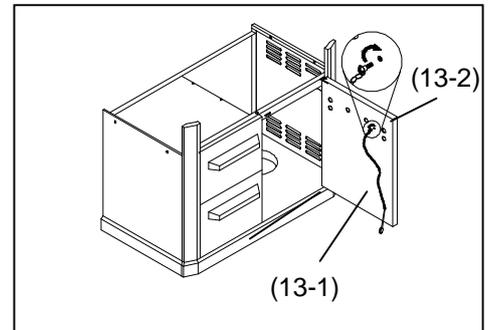


Fig. 14

11. **Cart Grill Head Assembly**

Remove the grill head (14-1) from the carton and carefully place onto the grill cart (14-2) as shown in fig. 14.

**Note: Pull out the battery button and wiring (15-1) before setting the grill head onto the grill cart.**

 **CAUTION** The grill head is heavy and will require two or more people to lift and position onto grill cart.

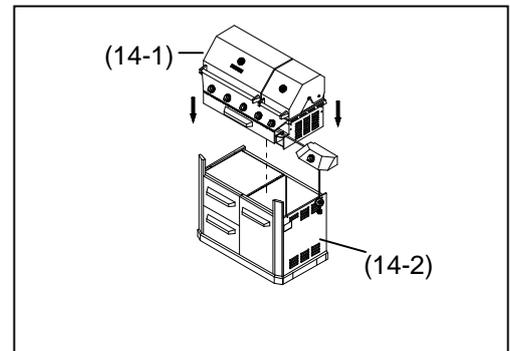
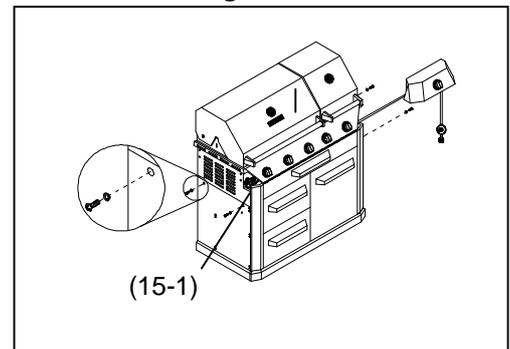


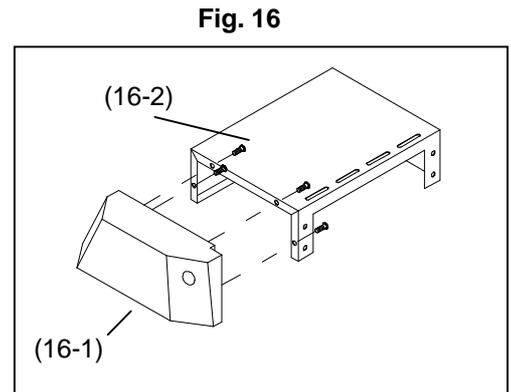
Fig. 15

Attach the grill head to the cart using 4 – 1/4" x30mm truss head screws from pack F and 4 – 1/4" locking washers from pack G as shown in fig. 15.



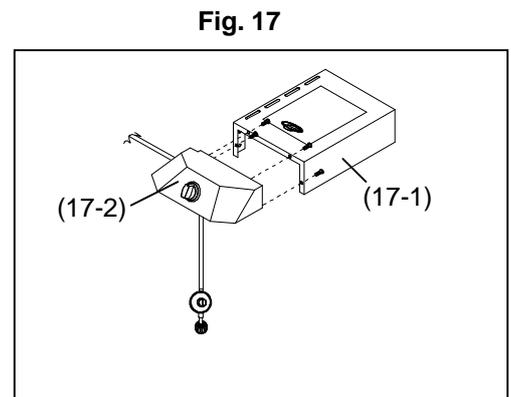
### 12. Side Shelf Front Panel Assembly

Attach the side shelf front panel (16-1) to the side shelf (16-2) with 4 – 5/32" x 10mm truss head screws from pack A as shown in fig. 16.



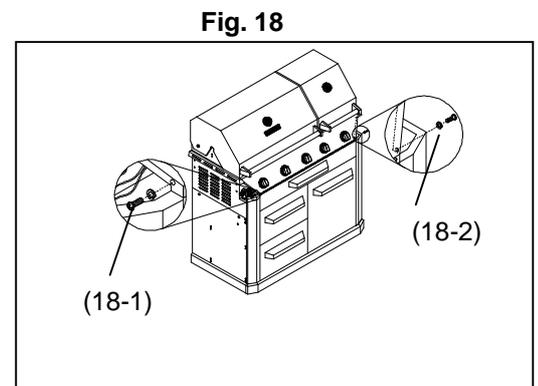
### 13. Side Burner Control Panel Assembly

Attach the side burner bowl assembly (17-1) to the control panel (17-2), use 4 – 5/32" x 10mm truss head screws from pack A as shown in fig. 17.



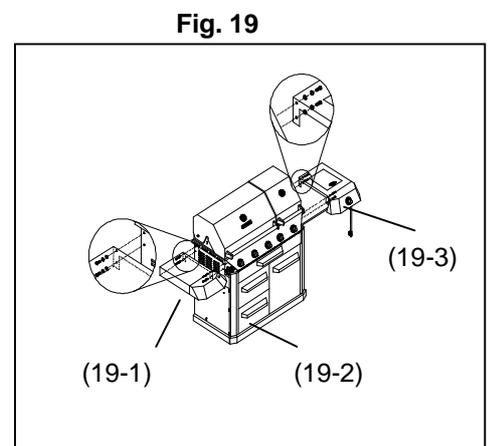
### 14. Side Shelf Assembly

Before left side shelf and right side burner assembly, remove the screws and washers from the control panel left (18-1) and right corners (18-2) as shown in fig. 18.



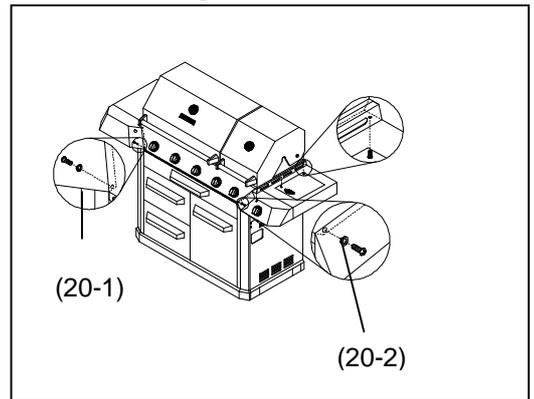
Attach the left side shelf (19-1) to the grill cart (19-2) using 4 - 1/4" x 10mm truss head screws from pack E, 4 - 1/4" locking washers from pack G and 4 - 1/4" locking washers from pack D as shown in fig. 19.

Attach the right side burner shelf (19-3) to the grill cart (19-2) using 4 - 1/4" x 10mm truss head screws from pack E, 4 - 1/4" flat washers from pack G and 4 - 1/4" locking washers from pack D as shown in fig. 19.



Re-install screws & washers removed from fig.18 to secure the left side shelf (20-1) and right side burner (20-2) onto the main control panel.

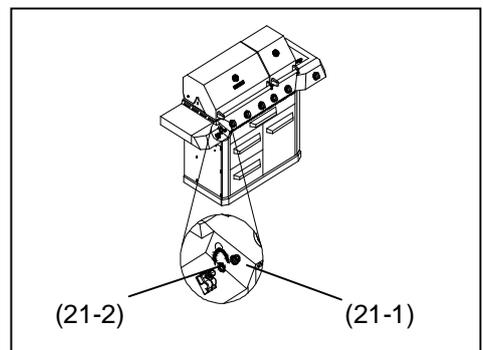
Fig. 20



### 15. Electronic Igniter & Battery Installation

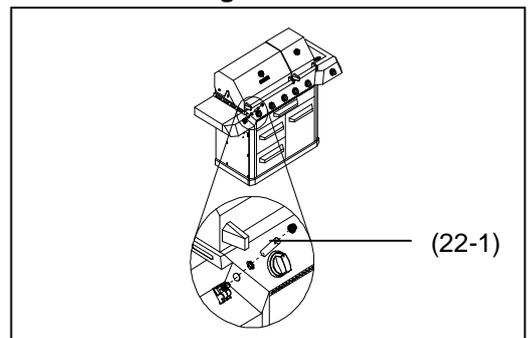
Remove the ignition button housing and the rubber gasket (21-1) from the left side shelf front panel (21-2) as shown in fig. 21.

Fig. 21



Position the rubber gasket over the electronic igniter; insert the battery from pack K into the housing with the positive terminal (+) facing outward (22-1). Replace the ignition button housing after the battery has been installed as shown in fig. 22.

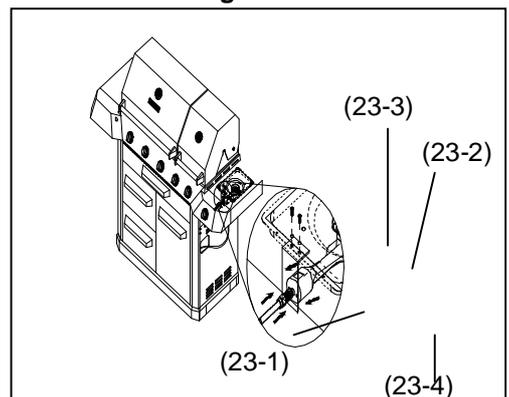
Fig. 22



### 15. Side Burner Flex Gas Line Assembly

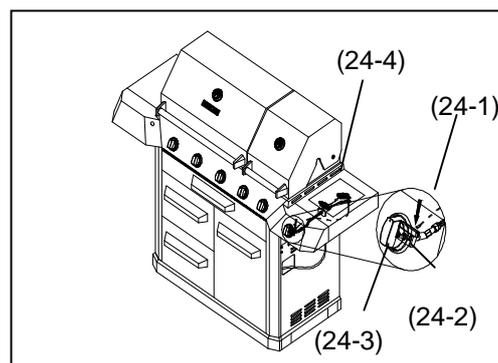
Remove the flexible side burner gas line (23-1) and side burner bracket (23-2) from side burner firebox (23-3). Loosen the two screws from the bracket (23-2). Insert the flexible side burner gas line (23-1) with the bracket (23-2) through the hole into the side burner base (23-4). Attach the two screws from side burner bowl assembly (23-3) to lock the side burner bracket (23-2) as shown in fig. 23.

Fig. 23



Connect the side burner igniter wire (24-1) to the side burner gas valve (24-2). Turn the control knob (24-3) and look for a spark under the side burner cooking grid (24-4) to make sure the connection is good.

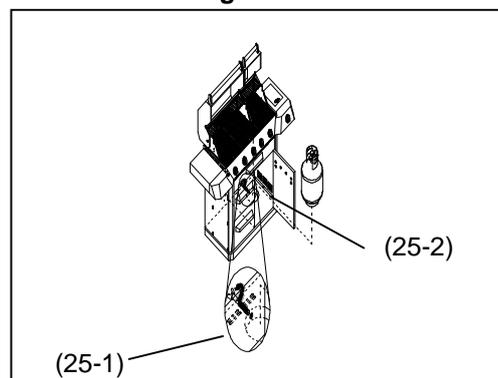
Fig. 24



#### 16. Liquid Propane Cylinder Retention System

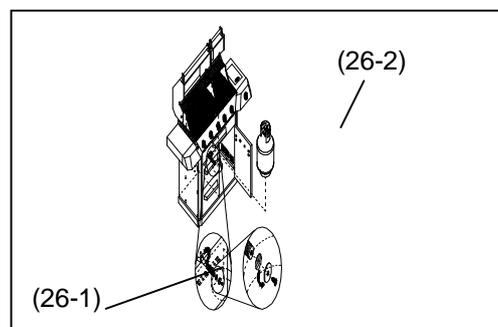
Insert the gas tank retention bolt (25-1) from pack I into the opening located in the rear of the cart bottom (25-2) as shown in fig. 25.

Fig. 25



Insert the flat washer and flat screw from pack I to lock the tank bolt (26-1) in place as shown in fig. 26. Set in the LP cylinder (26-2) and turn the retention bolt clockwise to lock the LP cylinder in place. Make sure the LP tank is level with the bottom panel for proper vapor withdrawal.

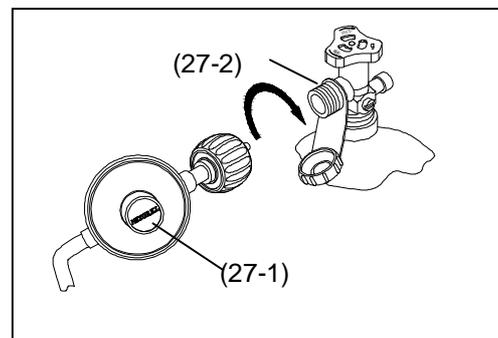
Fig. 26



#### 17. Propane Regulator Hook-Up

Attach the regulator (27-1) to the propane cylinder (27-2) by turning the regulator handle clockwise as shown in fig. 27. If the outdoor cooking appliance is not in use, the gas must be turned "OFF" at the LP cylinder.

Fig. 27



**Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been Checked and do not leak** (see "Leak Testing" instructions on page 18).

## INSTALLATION INSTRUCTIONS

### **GAS HOOK-UP**

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer.

Total gas consumption (per hour) of the 720-0335 liquid propane gas grill with all burners set on "HI":

Main burners	42,000 BTU/Hr.
Rear burner	10,000 BTU/Hr.
Searing burner	18,000 BTU/Hr.
<u>Side burner</u>	<u>12,000 BTU/Hr.</u>
Total	82,000 BTU/Hr.

The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, National Gas Propane Installation Code, CSA B149.2.

Installation in Canada must be in accordance with the Standard CSA B149.2 (installation code for gas burning appliances and equipment) and local codes.

### **LIQUID PROPANE CYLINDER REQUIREMENTS (20 lb. Cylinder)**

A dented or rusty liquid propane gas cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The liquid propane cylinder must be constructed and marked in accordance with the specifications for liquid propane cylinders by the United States Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods Commission.

The 20 lb. cylinder must have a shut off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

Manifold pressure: (operating) 10 inches water column (W.C.), (non-operating) 11.2 inches water column (W.C.).

The liquid propane cylinder must be fitted with an Overfill Protection Device (OPD).

Remove the plastic valve cover from the liquid propane cylinder. Make sure the grill's gas hoses do not contact the grease tray or grill firebox when the liquid propane cylinder is pushed into the cart.

### **CONNECTION**

Your grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. liquid propane cylinder (18-1/4 inches high, 12-1/4 inches diameter).

To connect the liquid propane gas supply cylinder:

1. The cylinder valve should be in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Make sure the cylinder valve has the proper type 1 external male thread connections per ANSI Z21.81.
3. Make sure the burner valves are in the "OFF" position.
4. Inspect the valve connections, port and regulator assembly. Look for any damage or debris. Remove debris and inspect the hose for damage.
5. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation
6. Open the cylinder valve fully by turning the valve counterclockwise.

7. Before lighting the grill, use a soap and water solution to check all the connections for leaks.
8. If a leak is found, turn the cylinder valve off and do not use the grill until a local liquid propane dealer can make repairs.

 **WARNING**

Never attempt to use damaged or obstructed equipment. See your local liquid propane dealer for repair.

**DISCONNECTION**

1. Turn off the burner valves and make sure the grill is cool.
2. Turn off the tank valve by turning the control knob clockwise until it tightens.
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.
4. Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

**LEAK TESTING**

**GENERAL**

Although gas connections on the grill are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site. Before each use check the whole system for leaks following the procedures listed below.

If the smell of gas is detected at anytime, you should immediately check the entire system for leaks.

**BEFORE TESTING**

Make sure all packing materials have been removed from the grill, including the burner tie-down straps.

 **WARNING**

Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.

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

**TO TEST**

1. Make sure the control valves are in the "OFF" position, and turn on the gas supply.
2. Apply the soap solution to all pipe fittings, from the natural gas regulator and supply valve up to and including the connections 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 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 1-877-323-5263.
6. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.

Only those parts recommended by the manufacturer should be used on the grill. Substitutions will void the warranty.

## **GAS FLOW CHECK**

Each grill burner is tested and adjusted at the factory prior to shipment. However, variations in the local gas supply may make it necessary to adjust the burners.

Flames should be blue and stable with no yellow tips, excessive noise or lifting (see "Flame Characteristics" illustration on page 26).

If any of these conditions exist, first check to see if the burner is blocked by dirt, debris, spider webs, etc. If the burners are clear of foreign objects or debris, please contact customer service at 1-877-323-5263 for further assistance.

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.

Disconnected liquid propane cylinders must have threaded valve plugs tightly installed, and must not be stored in a building, garage or any other enclosed area.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.



### **WARNING**

Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.



### **WARNING**

Cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

## **INSTALLER FINAL CHECK**

- Maintain specified clearance of 24 inches from combustible materials/construction. Outdoor cooking appliance shall not be used under overhead combustible construction.
- All internal packaging has been removed.
- The hose and regulator are properly connected.
- The unit has been tested and is free of leaks.
- The gas supply shut off valve has been located.
- All burners are factory installed.
- Keep the instruction manual with the grill for future reference.



### **WARNING**

1. Do not store spare liquid propane cylinders under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. If the information above is not followed exactly, a fire causing death or serious injury may occur.



### **WARNING**

1. The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2" psi.(3.5kpa).
2. The grill must be isolated from the gas supply piping system by closing its individual; manual shutoff valve during any pressure testing of the gas supply piping system at test pressure equal to or less 1/2" psi. (3.5kpa).

## **OPERATING INSTRUCTIONS**

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### **General Use of the Grill and Rotisserie**

Each main burner is rated at 14,000 BTU/Hr. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel flame tamers. The igniter knobs are located on the lower center portion of the valve panel. Each rotary igniter is labeled on the control panel.

### **Using the Grill**

Grilling requires high heat for searing and proper browning. Most foods are cooked at a "HI" heat setting for their entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This method cooks the food thoroughly without burning the outside.

Food cooked for a long time or basted with a sugar-based marinade may need a lower heat setting near the end of its cooking time.

To begin:

1. Make sure the grill has been leak tested and is properly placed.
2. Remove any remaining packing materials.
3. Light the grill burners using the instructions on page 21.
4. Turn the control knob(s) to the "HI" setting, and preheat the grill for 15 minutes. The grill lid should be closed during the pre-heat period.
5. Place the food on the grill and cook to the desired degree of preparation. If necessary, adjust the heat setting. The control knob may be positioned at any setting between "HI" and "LO".

### **Using the Rotisserie Burner**

Your grill is capable of performing back burner rotisserie cooking. Light the rear burner as described in the lighting instructions on page 22. Once lit, the rotisserie burner will reach cooking temperature in about 1 minute.

The rotisserie motor is capable of turning up to a 12 lb. cut of meat or poultry. The motor slides onto the stainless steel motor mount.

The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

After its first use, the stainless steel adjacent to the rotisserie burner will most likely turn dark blue. This is a normal property of the non-rusting type stainless steel used on the grill.

The rotisserie motor is equipped with a plug and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. When not in use remove and store the motor in a dry location.

### **The Rotisserie Skewer**

The skewer for the rotisserie should be assembled into the motor by placing the pointed end into the motor, and then sliding the grooved bushing into the slot at the opposite side of the grill. The thumbscrew for the grooved bushing should be inside the grill body.

### **Loading the Rotisserie Skewer**

1. Screw the bushing onto the skewer rod at the opposite end from the point.
2. Slide and tighten the counterbalance apparatus onto the skewer rod approximately 2 to 4 inches from the bushing.

3. Slide the first meat fork onto the skewer rod prongs toward the food.
4. Center the product to be cooked on the skewer, and then push the meat forks firmly together.
5. Tighten the wing nuts.
6. It may also be necessary to wrap the food with butcher's string to secure loose portions. Never use nylon or plastic string to wrap the food.
7. Once the food is secure, insert the skewer into the motor.

**Note**

It is normal for the skewer to flex when larger cuts of meat are being cooked.

If the meat scrapes on the cooking grids during any part of the rotation, the cooking grids must be removed. Test this clearance before lighting the grill as the cooking grids become hot when the grill is lit.

Adjust the counterbalance weight to balance the heavier side of the meat and avoid lopsided rotation of the rotisserie motor.

When using the rotisserie burner, remove the warming rack. High heat from the burner may cause the warming rack to bend.

**Lighting Instructions**

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**Before Lighting**

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

Screw the regulator (type QCC1) onto the cylinder, and leak check the hose and regulator connections before operating the grill (See the "Leak Testing" instructions on page 18).

Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators. If a replacement is necessary, contact customer service for proper replacement.

** WARNING**

Do not use the grill if the odor of gas is present. Contact customer service at 1-877-323-5263.

**TO LIGHT THE MAIN BURNER**

1. Make sure all the knobs are in the "OFF" position.
2. The igniter is built into the valve. To ignite each burner, simply press and turn the control knobs to the "IGNITE/HI" setting. The valve will click as it sends a spark to the pilot flame.
3. If the burner does not light, turn off the gas supply, wait 5 minutes for any excess gas to dissipate and then try again.

**FLAME CHARACTERISTICS**

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment. However, variations in the local gas supply may make minor adjustments necessary.

Burner flames should be blue and stable with no yellow tips, excessive noise or lifting

Yellow flames indicate insufficient air. Noisy flames or flames that lift away from the burner indicate too much air (See “Flame Characteristics” illustration on page 26).

#### **TO LIGHT THE ROTISSERIE BURNER:**

1. Open the lid, push and turn rotisserie burner knob slowly to “IGNITE/ON”, hold in until the burner ignites. Continue to press and hold for 15 seconds.
2. If the burner does not light, turn the knob to the “OFF” and repeat step 1, up to 2 or 3 times.
3. If the burner does not light after step 2, turn the knob off, wait 5 minutes, and repeat step 1 or follow the instructions on page 24 for match lighting.

#### **TO LIGHT THE SEAR MAIN BURNER**

1. Open the lid, push and turn sear main burner knob slowly to “IGNITE/HI”, hold in until the burner ignites. Continue to press and hold for 15 seconds.
2. If the burner does not light, turn the knob to the “OFF” and repeat step 1, up to 2 or 3 times.
3. If the burner does not light up after step 2, turn the knob off, wait 5 minutes, and repeat step 1 or follow the instruction on page 24 for match lighting.

#### **TO LIGHT THE SIDE BURNER**

1. Open the lid, push and turn side burner knob slowly to “IGNITE/HI”, hold in until the burner ignites. Continue to press and hold for 5 seconds.
2. If the burner does not light, turn the knob to the “OFF” and repeat step 1, up to 2 or 3 times.
3. If the burner does not light up after step 2, turn the knob off, wait 5 minutes, and repeat step 1 or follow the instructions on page 24 for match lighting.

1. Open the top cover or lid.
2. Push and turn the main burner control knobs to the “IGNITE/HI” setting, hold in until the burner ignites. The burner should ignite within 4 seconds (if the burner does not ignite, follow match lighting instructions on page 21).
3. Once the burner ignites, adjust the temperature level as desired.



### Rotisserie Burner Lighting

1. Push and turn the rotisserie burner control knob slowly to the "IGNITE/ON" setting, hold in until the burner ignites. Continue to press and hold for 15 seconds (if the burner does not ignite, follow the match lighting instructions on page 24).



### Sear Burner Lighting

1. Push and turn the sear burner control knob to the "IGNITE/HI" setting, hold in until the burner ignites. Continue to press and hold for 15 seconds (if the burner does not ignite, follow match lighting instructions on page 24).



### Side Burner Lighting

1. Push and turn the side burner control knob to the "IGNITE/HI" setting, hold in until the burner ignites. Continue to press and hold for 5 seconds (if the burner does not ignite, follow match lighting instructions on page 24).



### To Match Light the Grill

If the burner will not light after several attempts using the control knobs, the burner may be lit with a match.

#### **WARNING**

When lighting, keep your face and hands as far away from the grill as possible.

#### **CAUTION**

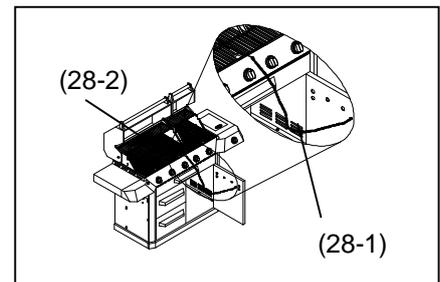
When using a match to light the grill make sure to use the attached lighting rod.

 **CAUTION** Remove the warming rack when using a match to light the rotisserie burner.

### Main Burner

1. If you have already attempted to light the main burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a match into the lighting rod (28-1) as shown in fig. 28. Ignite the match and insert through the cooking grids (28-2) to the burner.
3. Press the control knob and rotate left to the "HI" setting, continue to press the knob until the burner ignites. The burner should light immediately.
4. If the burner does not light within 4 seconds turn the knob to the "OFF" position, wait 5 minutes and try again.

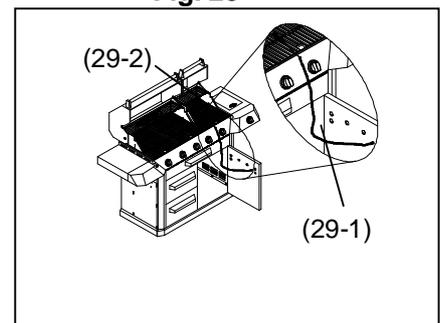
**Fig. 28**



### Sear Burner

1. If you have already attempted to light the sear burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a match into the lighting rod (29-1) as shown in fig. 29. Ignite the match and insert through the cooking grids (29-2) to the burner.
3. Press the control knob and rotate left to the "HI" setting, continue to press the knob until the burner ignites. The burner should light immediately.
4. If the burner does not light within 4 seconds turn the knob to the "OFF" position, wait 5 minutes and try again.

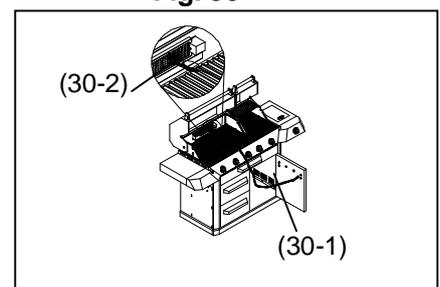
**Fig. 29**



### Rotisserie Burner

1. If you have already attempted to light the rear rotisserie burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a match into the lighting rod (30-1) as shown in fig. 30. Ignite the match and hold next to the burner (30-2).
3. Press the control knob and rotate left to the "HI" setting, continue to press the knob until the burner ignites. The burner should light immediately.
4. If the burner does not light within 4 seconds turn the knob to the "OFF" position, wait 5 minutes and try again.

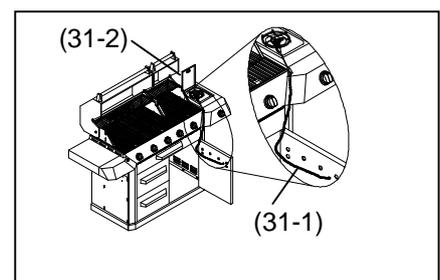
**Fig. 30**



### Side Burner

1. If you have already attempted to light the side burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a match into the lighting rod (31-1) as shown in fig. 30. Ignite the match and insert through the cooking grids (31-2) to the burner.
3. Press the control knob and rotate left to the "HI" setting, continue to press the knob until the burner ignites. The burner should light immediately.
4. If the burner does not light within 4 seconds turn the knob to the "OFF" position, wait 5 minutes and try again.

**Fig. 31**



### **Using the Side Burner**

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if gas odor is present.

### **Note**

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

## **CARE AND MAINTENANCE**

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### **Stainless Steel**

There are many stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit sand paper in the direction of the grain.

Grease specks can gather and bake onto the surfaces of the stainless steel, giving the appearance of rust. For removal, use an abrasive pad with a stainless steel cleaner.

### **Cooking Grates**

The easiest way to clean the grill is immediately after cooking is completed, and the flames have been turned off.

Wear a barbecue mitt to protect your hand from heat and steam.

Scrub the hot cooking grates by dipping a bristle barbecue brush in tap water. Cleaning will be more difficult if the grill is allowed to cool.

### **Grease Tray**

The grease tray should be emptied, wiped down and washed after each use with a mild detergent and warm water solution.

A small amount of sand or cat litter may be placed in the bottom of the grease tray to absorb the grease. Check the grease tray frequently. Do not allow excess grease to accumulate and flow out of the grease tray.

### **Side Burner**

Clean the exterior of the burner with a wire brush. Clear any clogged burner ports with a straightened paper clip. Never enlarge the burner ports. Never use a wooden toothpick as it may break off and clog the port.

### **Side Burner Grate**

To avoid burns, do not clean the grate while it is hot. While in place, it may be washed with hot, soapy water, rinsed and wiped dry. Never immerse a hot grate in water.

### Grill Burners

Extreme care should be taken when moving a burner. It must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill. Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

Before cleaning, make sure the gas supply and control knobs are in the "OFF" position and the burners have cooled.

To remove the main burners for cleaning:

1. Locate the nut at the rear of the burner on the bottom side.
2. Remove the nut and lift the burner out of the firebox.

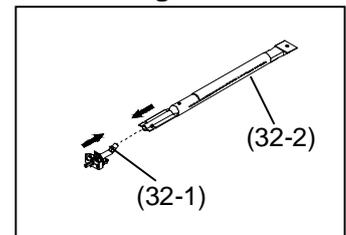
To clean the grill burners:

1. Turn off the gas supply, and make sure the control knobs are in the "OFF" position.
2. Make certain the grill is cool, and clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains.
3. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick. It may break off and clog the port.
4. Check and clean burners / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

To reinstall the main burners:

1. Insert the burner over the main burner gas valve (Item# 20 on page 31).
2. Insert the back of the burner into the hole at the rear of the fire box and reinsert the nut.
3. Make sure orifice spud (32-1) is inside the burner venturi (32-2) as shown in fig. 32.

Fig. 32

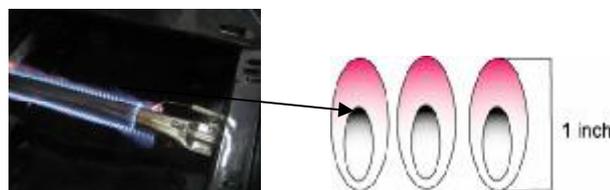


### CAUTION

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

### Flame Characteristics

Check for proper burner flamer characteristics. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist call customer service at 1-877-323-5263. Visually check the burner flames prior to each use, the flames should look like this picture.



## TROUBLESHOOTING

 **WARNING** Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation. Inspect the grill at least twice a year.

### When to Look for Spiders

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

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

### BEFORE CALLING FOR SERVICE

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

Problems	What To Do
Grill will not light when the control knob is rotated.	<ul style="list-style-type: none"><li>• Check to see if the liquid propane cylinder is empty.</li><li>• Clean wire(s) and/or electrode with rubbing alcohol and a clean swab. Wipe with a dry cloth.</li><li>• Make sure the wire is connected to the electrode assembly.</li><li>• Check to see if the other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.</li><li>• Check for spiders and insects.</li></ul>
Burner flame is yellow or orange in conjunction with gas odor.	<ul style="list-style-type: none"><li>• Check for spiders and insects</li><li>• Call customer service at 1-877-323-5263.</li></ul>
Low heat with the control knob on the "HI" setting.	<ul style="list-style-type: none"><li>• Check to see if the fuel hose is bent or kinked.</li><li>• Make sure the grill area is clear of dust.</li><li>• Make sure the burner and orifice are clean.</li><li>• Check for spiders and insects.</li><li>• The regulator has a safety device that restricts the flow of gas in the event of a leak. This safety device can be triggered without a gas leak. To reset the safety device, turn off all burners and close the LP tank valve. Disconnect the regulator from the LP tank and wait 1 minute. Reconnect the regulator to the LP tank and slowly open the LP tank valve until the valve is fully open. Light all burners and observe the temperature.</li></ul>

## WARRANTY

Nexgrill Industries, Inc. warrants to the original consumer-purchaser of each Perfect Flame Outdoor Gas Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications.

<b>Component</b>	<b>Warranty Period:</b>
Stainless Steel Burners:	Limited Lifetime
Porcelain Flame Tamer:	1 Year
Porcelain Cast Iron Cooking Grids:	1 Year
Valves and Hose Regulator:	1 Year
Igniter and Related Parts:	1 Year
All Stainless Steel Parts:	Lifetime

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Nexgrill Industries, Inc. under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, discoloration of the stainless steel parts, or damage resulting from any of the following: negligent use or misuse of the product, improper use of the fuel/gas supply, use contrary to the operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

Product repair as provided under this warranty is your exclusive remedy. Nexgrill Industries, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

### WARRANTY CLAIM PROCEDURE

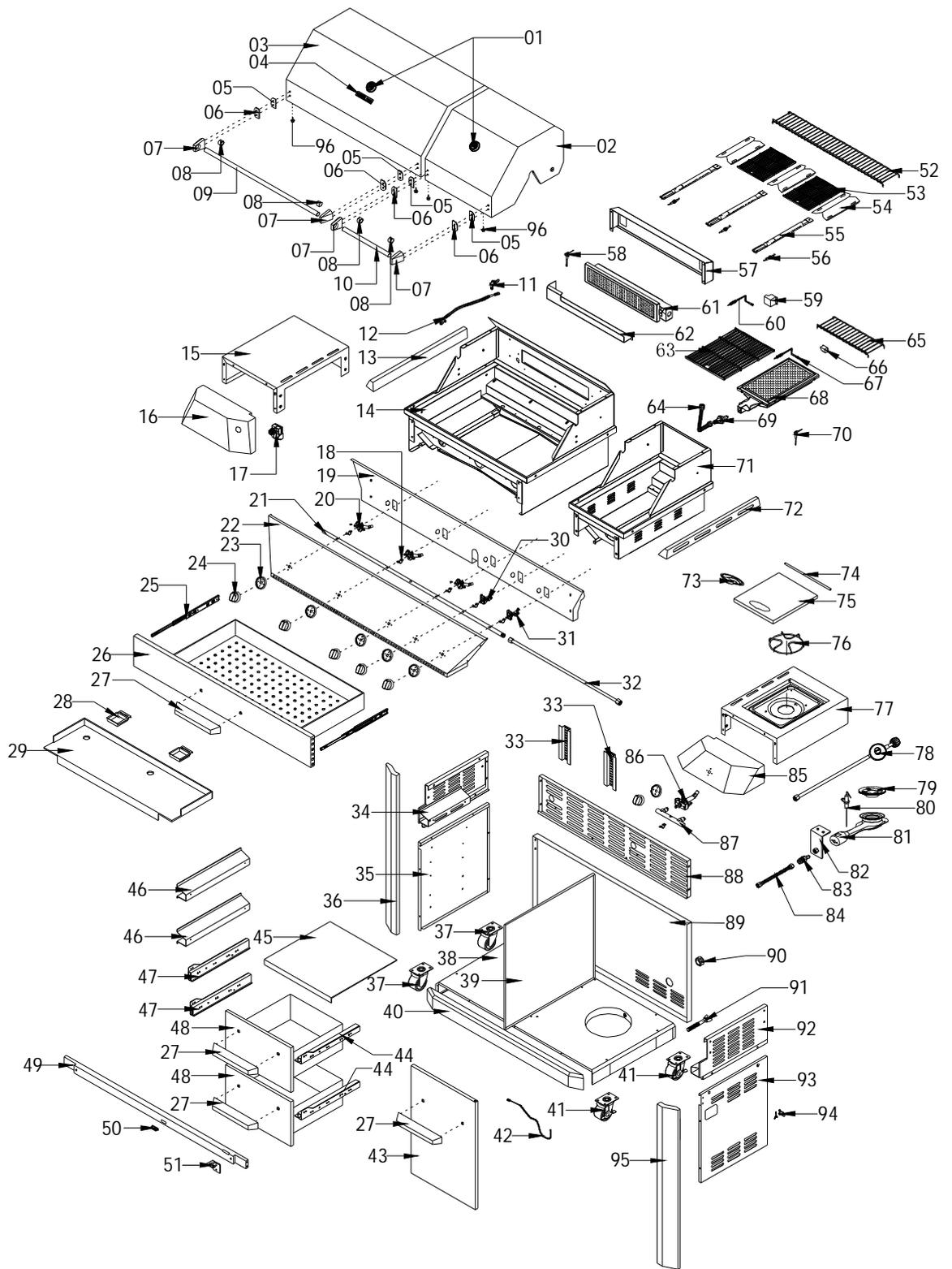
If you require service or parts for your grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 7 AM to 6 PM PST Monday to Friday, 8 AM to 12 PM PST on Saturday. Our telephone number is 1-877-323-5263, fax number 1-800-598-8829. Please direct all correspondence to: Nexgrill Industries, Inc. 280 Machlin Court, City of Industry, California, 91789, ATTN: Warranty Service Center.

## REPLACEMENT PARTS LIST

For replacement parts, call our customer service department at 1-877-323-5263, 7 a.m. – 6 p.m., Monday – Friday and 8 a.m. – 12 p.m. PST, Saturday. I15Y06P-1

REF#	DESCRIPTION	QTY	REF#	DESCRIPTION	QTY
01	Temperature Gauge	2	34	Top Side Panel W/Bracket, Left	1
02	Side Lid	1	35	Side Panel, Left	1
03	Main Lid	1	36	Front Trim Panel, Left	1
04	Logo	1	37	Caster	2
05	Main Lid Handle Heat Insulating Spacer	4	38	Bottom Panel, LP	1
06	Main Lid Handle Heat Insulating Cover	4	39	Center Panel	1
07	Main Lid Handle Seat	4	40	Front Trim Panel (Bottom)	1
08	Main Lid Handle Heat Insulating Rubber Gasket	4	41	Swivel Caster With Brake	2
09	Main Lid Handle Tube	1	42	Lighting Rod	1
10	Side Lid Handle Tube	1	43	Front Door, Right	1
11	Rotisserie Orifice W/Brass Elbow	1	44	Drawer Slide, Right	2
12	Rotisserie Burner Flex Gas	1	45	Drawer Heat Shield	1
13	Side Shelf Trim Panel, Left	1	46	Drawer Slide Bracket, Left	2
14	Main Burner Bowl Assembly	1	47	Drawer Slide, Left	2
15	Side Shelf, Left	1	48	Drawer	2
16	Side Shelf Front Panel, Left	1	49	Cart Frame, Front	1
17	Electronic Igniter Module	1	50	Door Magnet	1
18	Gas Valve Clamp	6	51	Door Hinge Bracket, Top (Right)	1
19	Front Baffle	1	52	Warming Rack (Main Burner)	1
20	Main Gas Valve	3	53	Cooking Grid With Hole	2
21	Main Manifold	1	54	Flame Tamer	3
22	Main Control Panel	1	55	Main Burner	3
23	Bezel	6	56	Main Burner Igniter Wire	3
24	Control Knob	6	57	Rear Baffle	1
25	Utility Drawer Slide	2	58	Rotisserie Burner Igniter Wire	1
26	Utility Drawer	1	59	Thermocouple Bracket	1
27	Utility Drawer Handle	4	60	Thermocouple (Rotisserie Burner)	1
28	Grease Tray	2	61	Rotisserie Burner	1
29	Firebox Heat Shield	1	62	Rotisserie Burner Gas Collector	1
30	Rotisserie Gas Valve	1	63	Sear Burner Cooking Grid With Hole	1
31	Sear Gas Valve	1	64	Sear Burner Flex Gas	1
32	Side Burner Hose	1	65	Sear Burner Warming Rack	1
33	Igniter Wire Cover	2	66	Sear Burner Thermocouple Heat Shield	1

REF#	DESCRIPTION	QTY	REF#	DESCRIPTION	QTY
67	Thermocouple (sear burner)	1	82	Side Burner Bracket	1
68	Sear Burner	1	83	Side Burner Orifice Brass Connector	1
69	Sear Burner Orifice	1	84	Side Burner Flex Gas	1
70	Sear Burner Igniter Wire	1	85	Side Burner Control Panel	1
71	Sear Burner Bowl Assembly	1	86	Side Gas Valve	1
72	Side Shelf Trim Panel, Right	1	87	Side Manifold	1
73	Side Burner Lid Handle	1	88	Back Panel, Top	1
74	Side Burner Lid Hinge Rod	1	89	Back Panel	1
75	Side Burner Lid	1	90	Rubber Grummet	1
76	Side Burner Cooking Grate	1	91	Tank Bolt	1
77	Side Burner Bowl Assembly Frame	1	92	Top Side Panel W/Bracket, Right	1
78	Regulator, LP	1	93	Side Panel, Right	1
79	Side Burner Head	1	94	Gas Hose Retention Clamp	1
80	Side Burner Igniter Wire	1	95	Front Trim Panel, Right	1
81	Side Burner Pipe (Aluminum)	1	96	Hood Buffer	4



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