



Manufactured by: Backyard  
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# OUTDOOR KITCHEN GRILL KIT

MODEL # 9240025

MASTER # 304112

**NATURAL GAS CONVERSION KIT (9240138) AVAILABLE UPON  
REQUEST. PLEASE CONTACT BACKYARD DISCOVERY**



## IMPORTANT:

Save for electrical inspector's use.

Installer: Leave installation instructions with the homeowner.

Homeowner: Keep installation instructions for future reference.

Please visit [www.backyarddiscovery.com](http://www.backyarddiscovery.com)

For the most up to date assembly manual, to register your product, or to order  
replacement parts *Para obtener instrucciones en español, visite*  
[www.backyarddiscovery.com](http://www.backyarddiscovery.com)

Read this installation and User Care Guide carefully and completely before using your built-in grill to reduce the risk of fire, burn hazard and other injuries.

 **DANGER**

**If you smell gas:**

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

 **WARNING**

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

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

The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part I, CSA C22.1.

## Your safety and the safety of others is very important

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word

"DANGER" or "WARNING."

These words mean:

 **WARNING**

 **WARNING**

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

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed.

 **WARNING**

1. Use outdoors only
2. Read the instructions before using the appliance.
3. Warning: accessible parts may be very hot. Keep young children away.
4. This appliance must be kept away from flammable materials during use.
5. Do not move the appliance during use.
6. Turn off the gas supply at the gas container after use.
7. Do not modify the appliance.

 **WARNING**



### Explosion Hazard

Securely tighten all gas connections.

Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.

Examples of a qualified technician included:

Licensed heating personnel,

Authorized gas company personnel, and authorized service

personnel. Failure to do so can result in explosion, fire hazard or death.

\*Maximum Temperature of Outdoor BBQ Grill Cavity is 600 \*F

\*Minimum Ambient Operating Temperature : 0 \*F (-18 \*C)

## GENERAL WARNINGS



- Maintain a minimum clearance of 36 inches (91 cm) between back and all sides of grill, deck railings, walls, or other combustible material. Not adhering to this clearance may prevent proper ventilation and can increase the risk of a fire and/or property damage, which could also result in personal injury. DO NOT use grill under, next to, or near construction materials, such as wood, vinyl, drywall, and or other combustible materials.
- Leak test all connections before first use, even if grill was purchased fully assembled and after each tank refill. Check propane tank rubber seal for damage.
- Always check grill and propane tank prior to each use.
- Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to burners and could result in a burner tube fire or fire beneath grill.
- Never check for leaks using a match or open flame.
- Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your grill.
- DO NOT block ventilation areas in sides, back or cart compartment of grill.
- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and may cause damage to grill, or personal injury may occur.
- Keep children and pets away from hot grill. DO NOT allow children to use or play near this grill.
- DO NOT leave grill unattended while ON or in use.
- DO NOT allow gas hose to encounter hot surfaces. Redirect gas hose if necessary.
- DO NOT allow grease or hot dripping to fall on hose and regulator assembly. If this occurs, turn the gas supply OFF at once. Empty grease tray/cup and clean hose and regulator assembly and inspect for damage before use.
- Never cook on grill without grease tray/cup in position.
- DO NOT use water on a grease fire. Use type BC dry chemical fire extinguisher or smother with dirt, sand, or baking soda.
- DO NOT use while under the influence of drugs or alcohol.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a building, garage, shed, carport, covered patio, or breezeway.
- DO check burner flames regularly.
- DO NOT store any spare L.P. (propane) cylinder, full or empty, under or near your grill.
- DO NOT use charcoal or ceramic briquettes in this gas grill.
- If a bristle brush is used to clean any cooking surfaces, ensure no loose bristles remain on cooking surface prior to grilling as loose bristles may attach to food
- To protect against electric shock, DO NOT immerse cord or plugs in water or other liquid.
- Unplug from the outlets when not in use and before cleaning. Allow to cool before putting on or taking off parts.

## GENERAL WARNINGS



- DO NOT operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- DO NOT let the cord hang over the edge of a table or touch hot surfaces.
- DO NOT use an outdoor cooking gas appliance for purposes other than intended.
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- Never remove the grounding plug or use with an adapter of two prongs, and use only extension cords with a three prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

# IMPORTANT SAFETY INSTRUCTIONS

## WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

An outdoor cooking gas appliance is not intended to be installed in or on boats.

Always maintain minimum clearances from combustible construction.

The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.

This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.

Keep any electrical supply cord and fuel supply hose away from any heated surfaces.

Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it MUST be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance the replacement hose assembly shall be that specified by manufacturer.

Visually check the burner flames. They should be blue or slightly yellow.

Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.

This model is designed for the use with a STANDARD 20 lb liquid Petroleum gas tank.

A 20 lb tank of approximately 305mm in diameter by 393mm high. - provided with a listed overfilling prevention device.

provided with a cylinder connection device compatible with connection for outdoor cooking gas appliances

Always check connections for leaks each time you connect the gas supply cylinder. See "Installation Instructions" sections.

When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.

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

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

The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement gas regulator and hose assembly must comply with the manufacturer.

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

If the following information is not followed exactly, a fire causing death or serious injury may occur.

Do not store a spare gas cylinder under or near this outdoor cooking gas appliance.

Never fill the cylinder beyond 80 percent full.

The LP gas cylinder to be used must be constructed and marked in accordance with the Specifications for LP gas Cylinders of the U.S. Department of Transportation (D.O.T) or the Standard for Cylinders, Spheres and Tubes for Transportation of Danger Goods and Commission. CAN/CSA-B339.

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

**IF THE INFORMATION ABOVE IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.**

**SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

# INSTALLATION REQUIREMENT

## Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

### Tools Needed

- Tape measure
- Small, flat-blade screwdriver
- Phillips screwdriver
- Wrench or pliers
- Pipe wrench
- Scissors or cutting pliers (to remove tie-downs)
- Noncorrosive leak-detection solution

### Parts Supplied

- Gas pressure regulator/hose assembly

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction for outdoor grills.

- A minimum of 36" (91.44cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.

- A 36" (91.44cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

(For built-in Model only)

\*See "Assistance of Service" section to order.

## WARNING



### Explosion Hazard

Securely tighten all gas connections.

Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.

Examples of a qualified technician included:

Licensed heating personnel,

Authorized gas company personnel, and authorized service personnel.

Failure to do so can result in explosion, fire hazard or death.

## WARNING



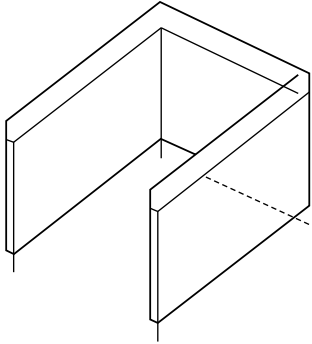
### Fire Hazard

- Do not use grill near combustible materials.
- Do not store combustible material near grill.
- Doing so can result in fire, explosion, or death.

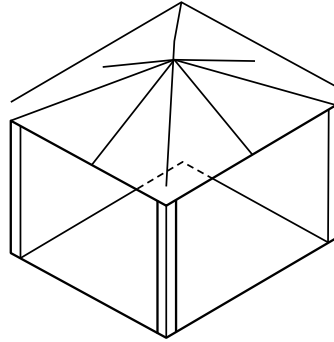
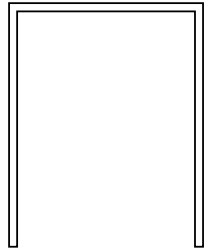
## Explanation for Outdoor Installation Areas:

1. An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
2. An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered a permanent openings.
3. An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

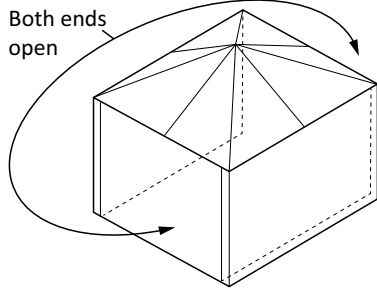
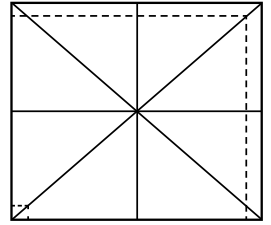
## Sample Illustrations for Outdoor Areas



**Outdoor Area  
Example 1**

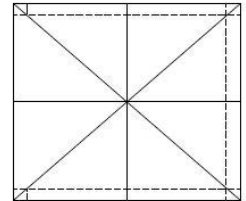
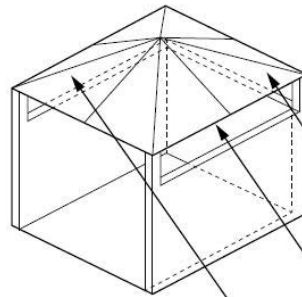
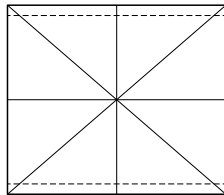


**Outdoor Area  
Example 2**



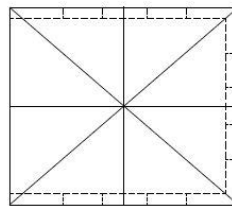
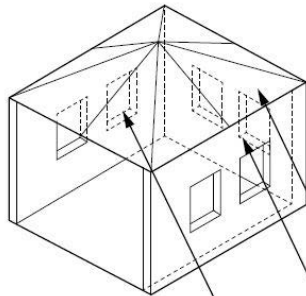
Both ends  
open

**Outdoor Area  
Example 3**



30% or more of the  
horizontal periphery of  
the enclosure is open  
and unrestricted

**Outdoor Area  
Example 4**



30% or more of the  
horizontal periphery of  
the enclosure is open  
and unrestricted

**Outdoor Area  
Example 5**

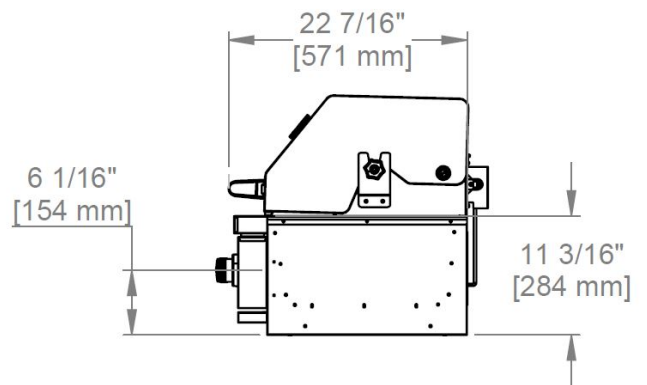
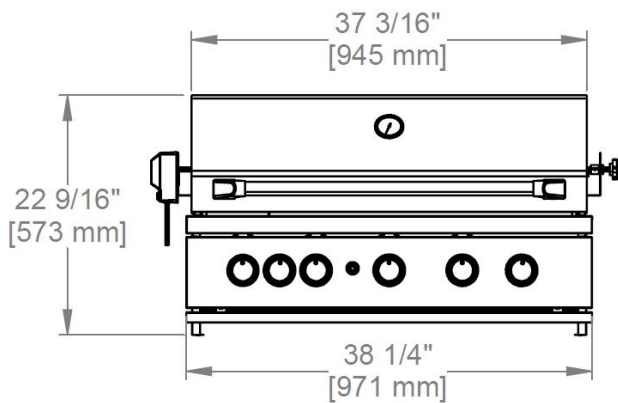
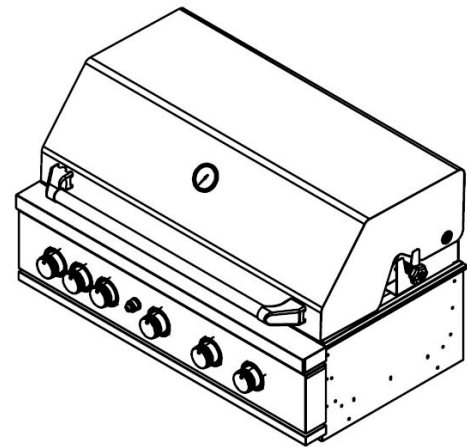
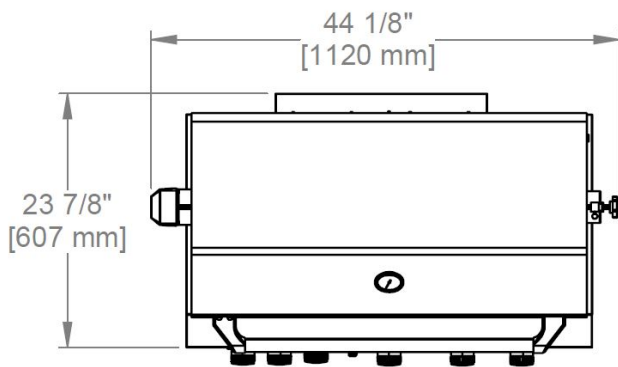
# BUILT-IN OUTDOOR GRILL SPEC

 <b>WARNING</b>

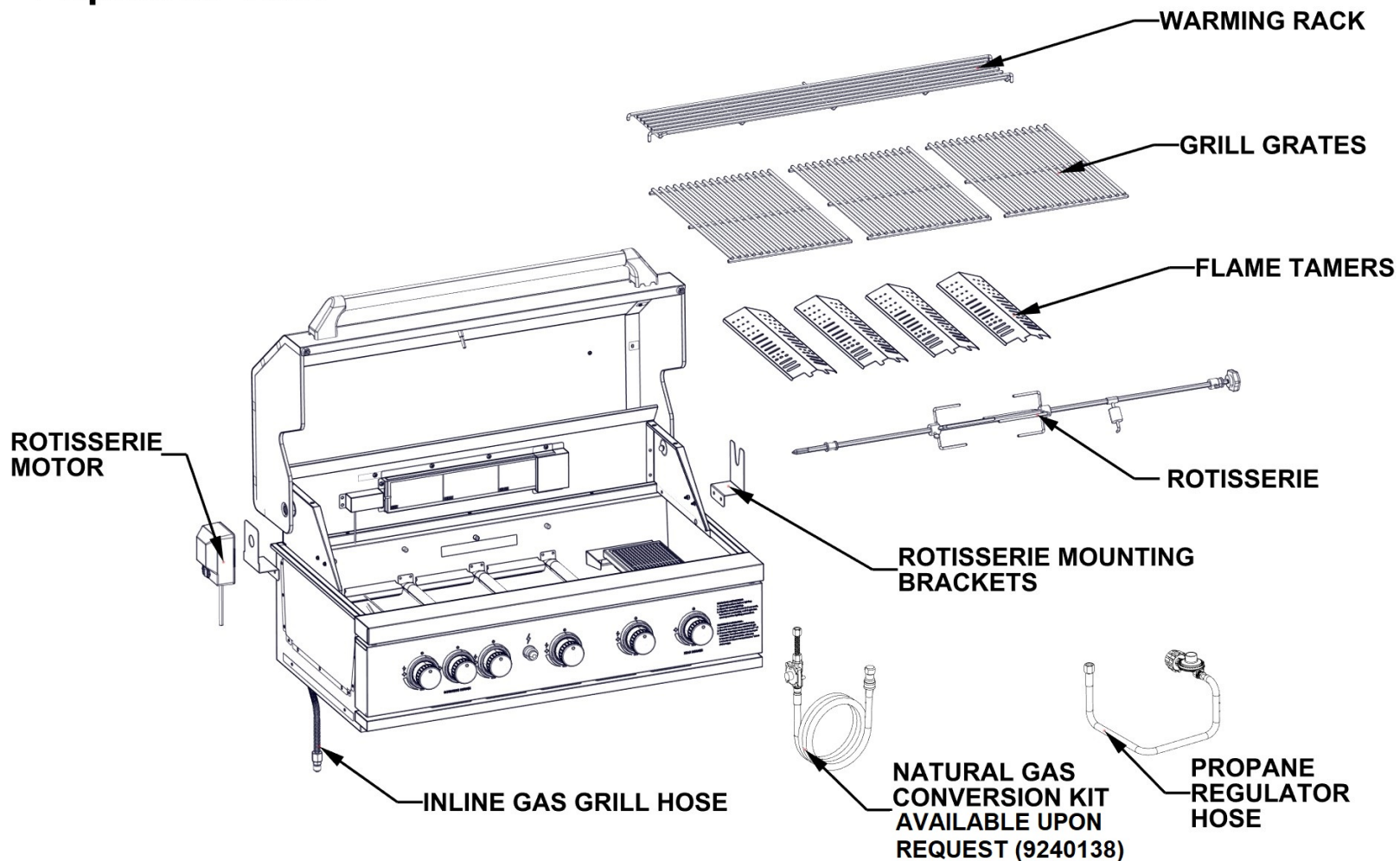
<b>Fire Hazard</b>
Do not use grill near combustible materials. Do not store combustible material near grill. Doing so can result in fire, explosion, or death.

This built-in outdoor grill is only for installation in a built-in enclosure constructed from noncombustible materials. Non-combustible materials could be brick, firewall or steel. Do not use wood or other combustible materials for built-in enclosure.

## Product Dimensions



# Exploded View



## Unpack Grill:

1. Remove all packaging materials and remove grill from the shipping base.
2. Move grill close to desired outdoor kitchen location.
3. Open grill hood.
4. Check that all parts are well packaged and kept in the right place, then remove foam blocks, wrapping, and all packaging material.

## Assembly:

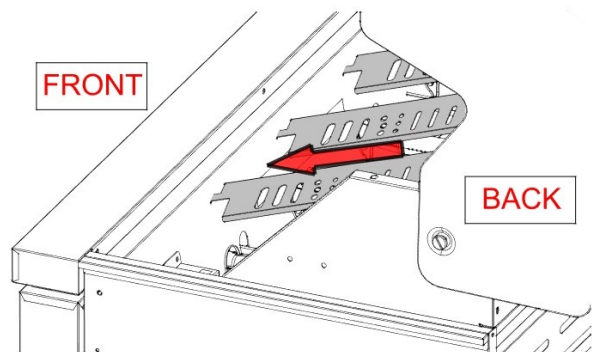
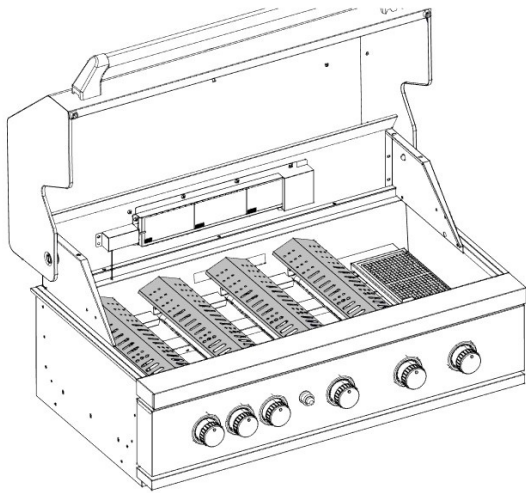
Before assembly, make sure all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance.

## Tools Required:

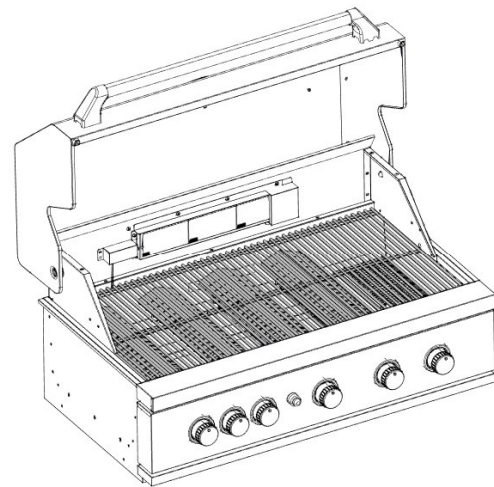
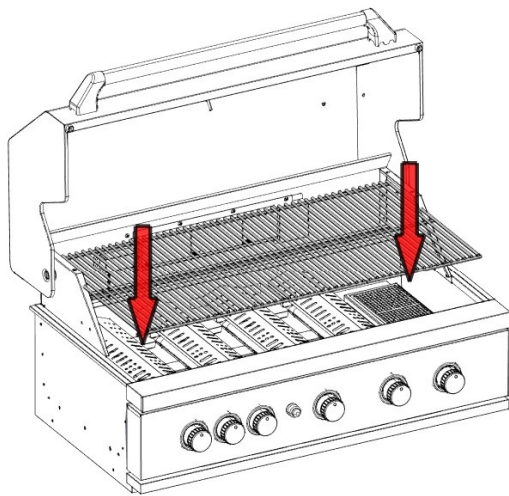
Phillips Screwdriver (not included)

# GRILL ASSEMBLY INSTRUCTION

1. Install flame tamers by aligning tab with groove above each burner tube on the inside front of grill.

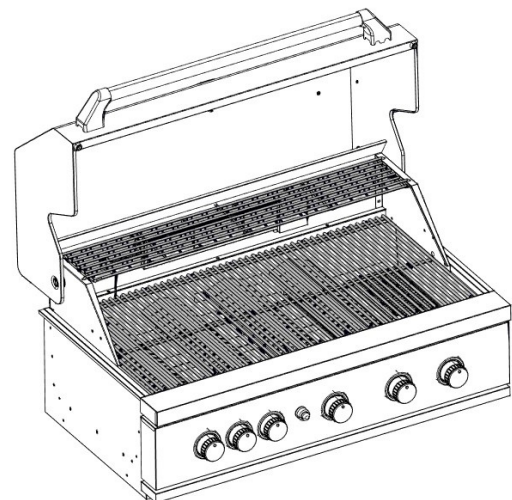
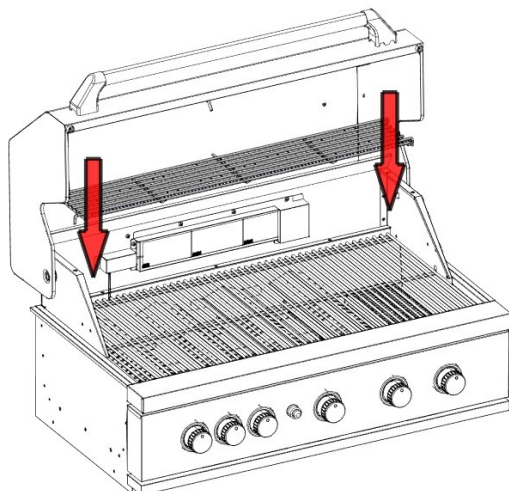


2. Install grill grates evenly across top surface of grill.



3. Install warming rack along top of grill.

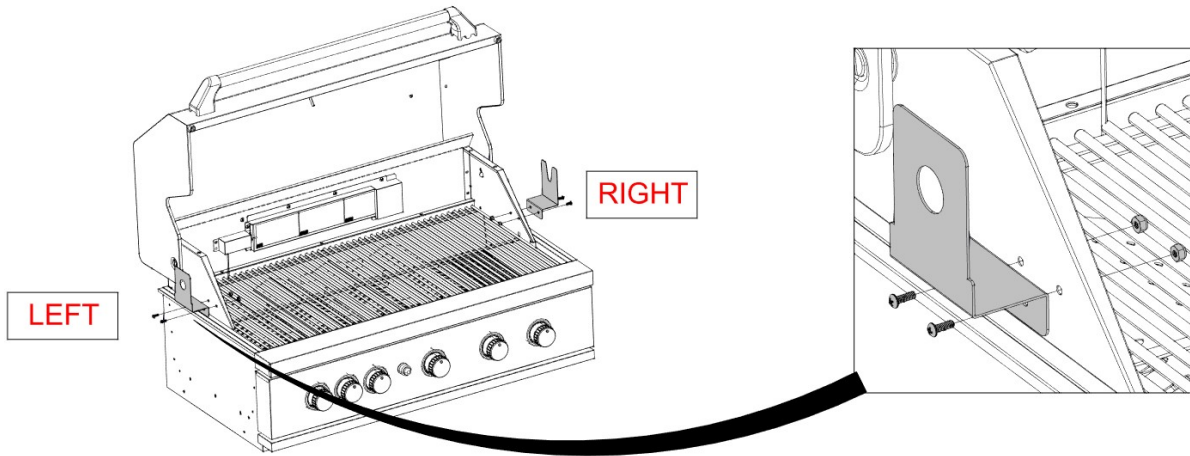
**NOTE: WARMING RACK CANNOT BE USED IF INSTALLING ROTISSERIE.**



# GRILL ASSEMBLY INSTRUCTION (FOR ROTISSERIE)

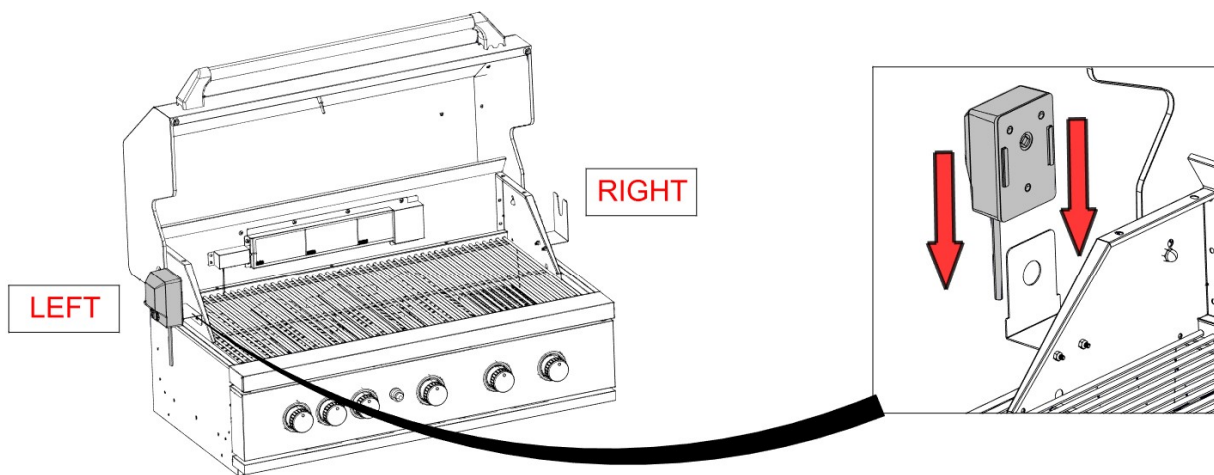
**NOTE: WARMING RACK MUST BE REMOVED WHEN USING ROTISSERIE.**

4. Install Rotisserie bracket to each side of grill using provided hardware. Note orientation of brackets.

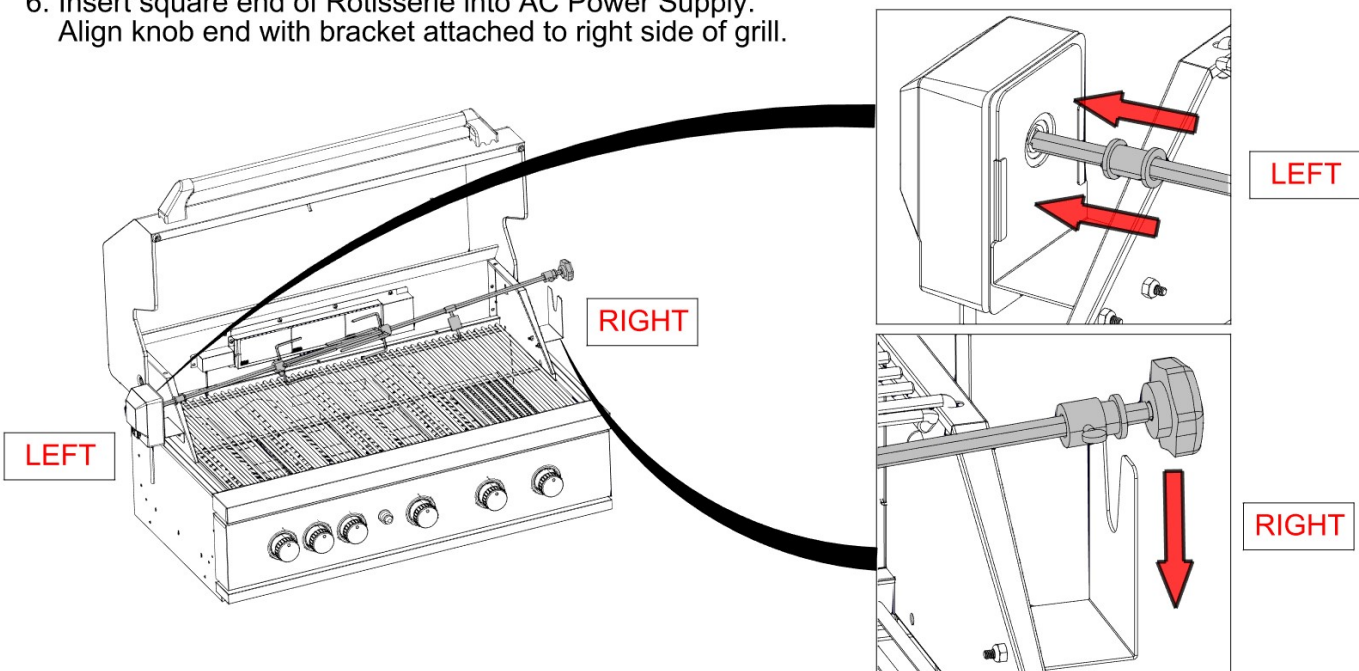


5. Install Rotisserie Motor to bracket on left side of grill.

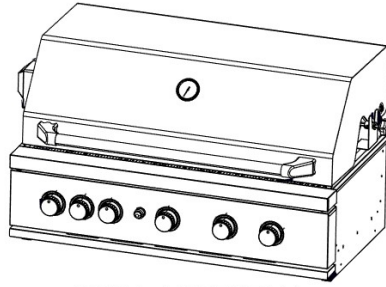
**Note: Make sure the power cord doesn't contact any high temperature surface like the grill side wall or countertop surface close to grill.**



6. Insert square end of Rotisserie into AC Power Supply.  
Align knob end with bracket attached to right side of grill.



# STEP 1 - DROP IN GRILL INSTALLATION

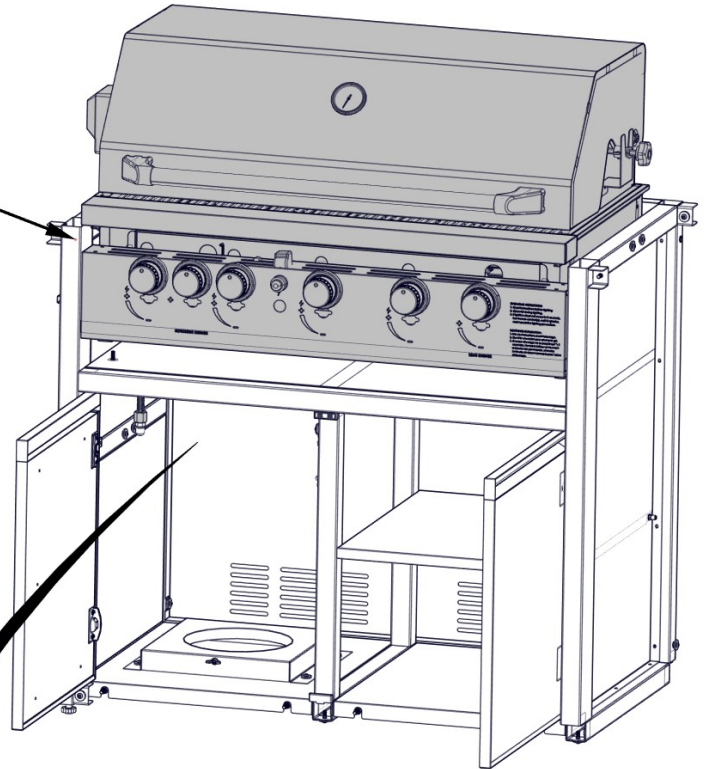


GRILL ASSEMBLY  
FROM PREVIOUS STEPS

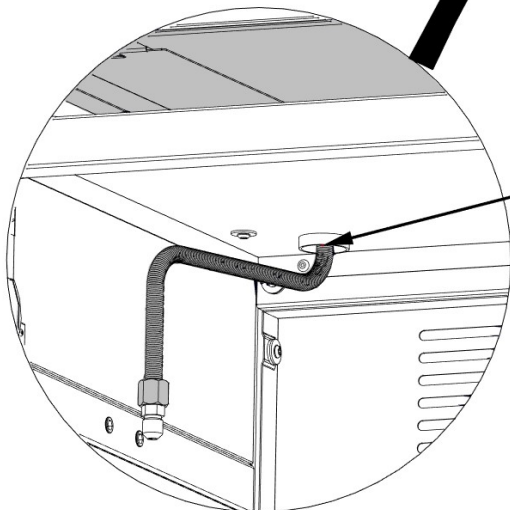
**NOTE: THREE PEOPLE ARE HELPFUL FOR THIS STEP.  
MAKE SURE THAT CORRUGATED GAS TUBE ON BOTTOM SIDE OF GRILL DOES NOT  
BECOME PINCHED OR DAMAGED.**

**CAREFULLY LIFT ASSEMBLED GRILL ABOVE GRILL OPENING OF KITCHEN.  
SLOWLY LOWER IN PLACE, WHILE ROUTING FLEX TUBE THRU GROMMET IN TABLE TOP.**

**NOTE: WHEN LOWERING  
GRILL IN PLACE, KEEP  
FINGERS CLEAR**



**NOTE: ROUTE CORRUGATED GAS  
TUBE THROUGH GROMMET IN TABLE TOP**

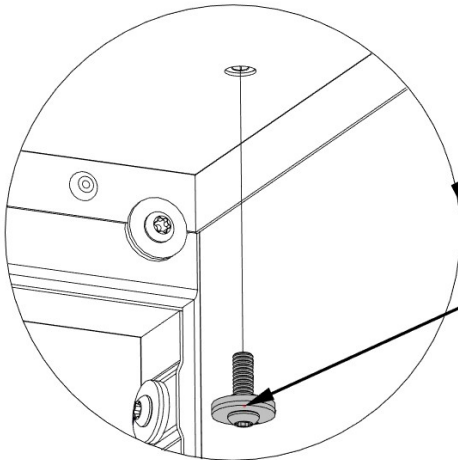
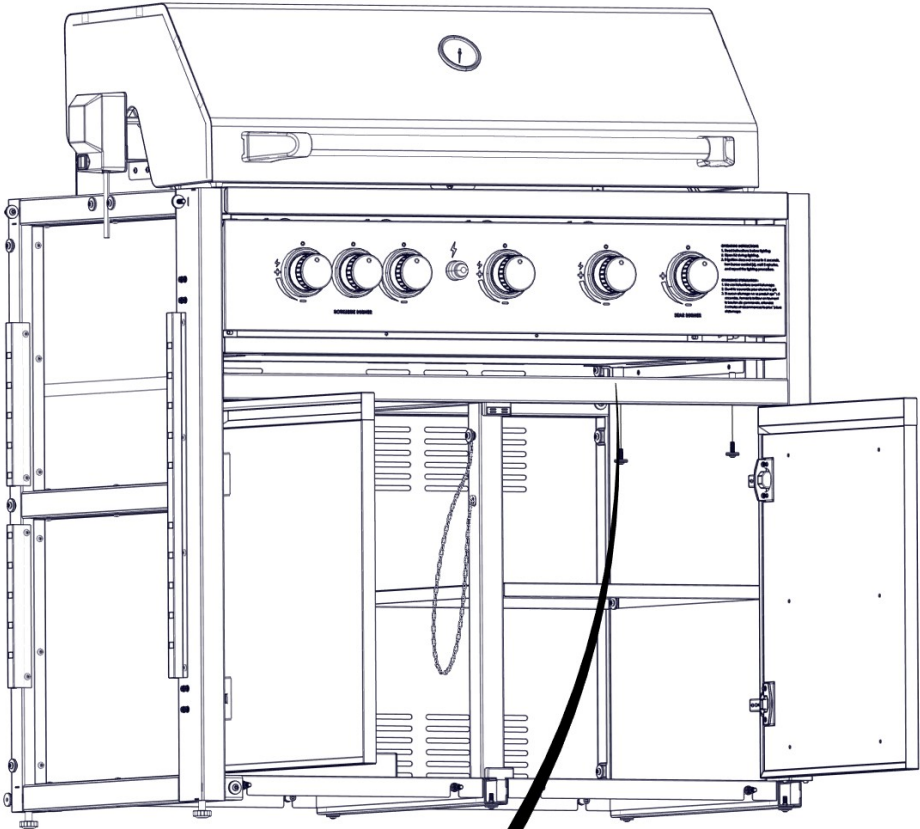


# STEP 2 - DROP IN GRILL INSTALLATION

QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

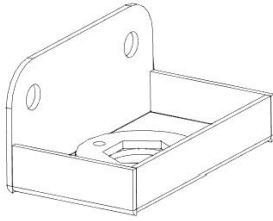
**WITH GRILL CENTERED IN CABINET OPENING, ALIGN  
FOUR MOUNTING POINTS IN GRILL WITH HOLES IN TABLE TOP**

**NOTE: USE HARDWARE SUPPLIED  
WITH KITCHEN STRUCTURE**



**1202 (x4)  
TORX PAN HEAD 1/4-20x3/4 ASSY**

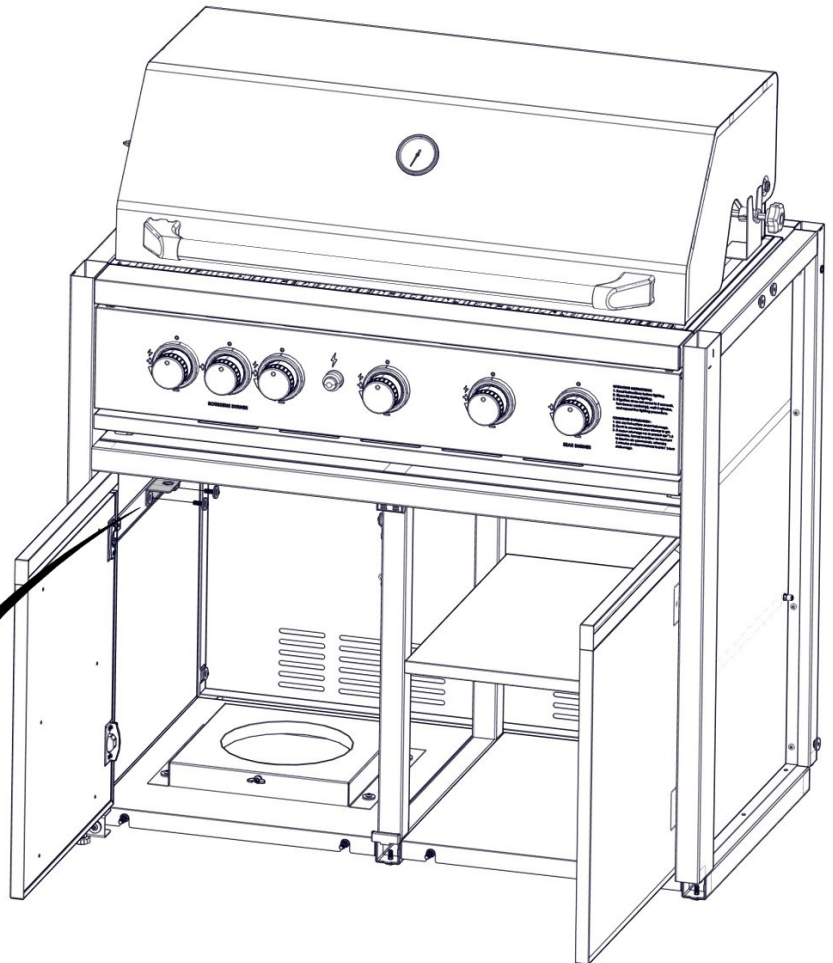
# STEP 3 - DROP IN GRILL INSTALLATION



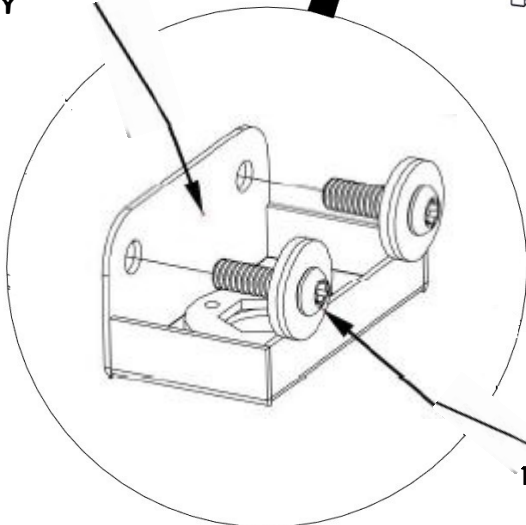
HOSE BRACKET ASSEMBLY (x1)

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

**USING PROVIDED HOSE CLAMP AND HARDWARE FROM KITCHEN STRUCTURE, ATTACH HOSE CLAMP TO INSIDE OF CABINET.**



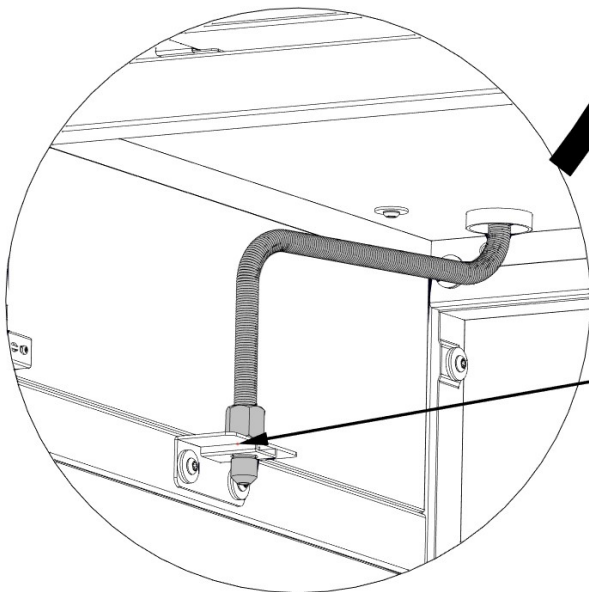
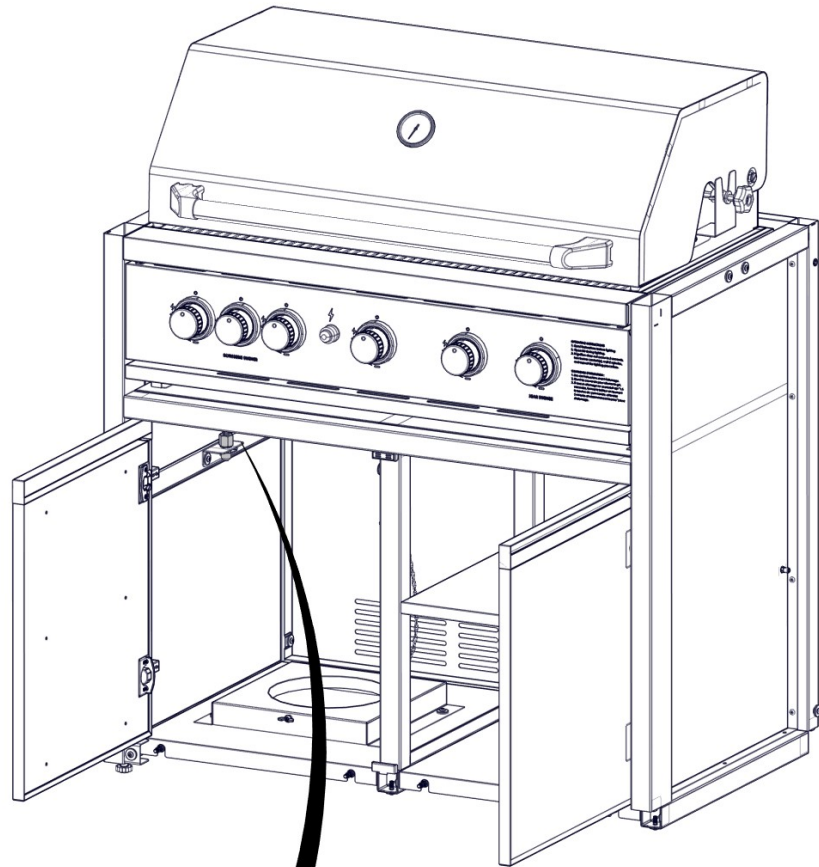
HOSE BRACKET ASSEMBLY



202 1202 (x2)  
TORX PAN HEAD 1/4-20x3/4 ASSY

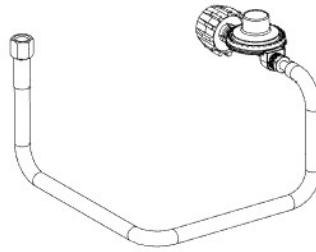
## STEP 4 - DROP IN GRILL INSTALLATION

**INSERT BRASS CONNECTOR ATTACHED TO FLEX TUBE INTO HOSE CLAMP. MAKE SURE HEX CONNECTOR SITS FLUSH AGAINST BRACKET AND FIRMLY IN PLACE.**



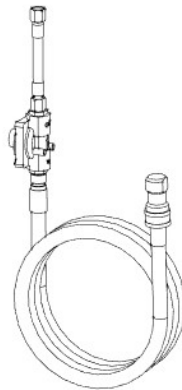
**MAKE SURE HEX CONNECTOR IS FLUSH AGAINST BRACKET AND FIRMLY IN PLACE.**

**YOUR GRILL IS SETUP TO USE LIQUID PROPANE GAS.  
REFER TO STEPS 5 - 7: LIQUID PROPANE CONNECTION**

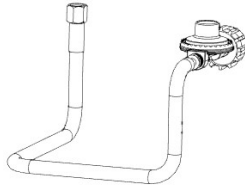


**IF YOU ARE WANTING TO CONVERT YOUR GRILL TO USE NATURAL GAS  
REFER TO STEPS 8 - 19: NATURAL GAS CONVERSION**

**NATURAL GAS CONVERSION KIT WILL BE  
NEEDED (9240138 AVAILABLE UPON REQUEST)**



## STEP 5 - LIQUID PROPANE CONNECTION

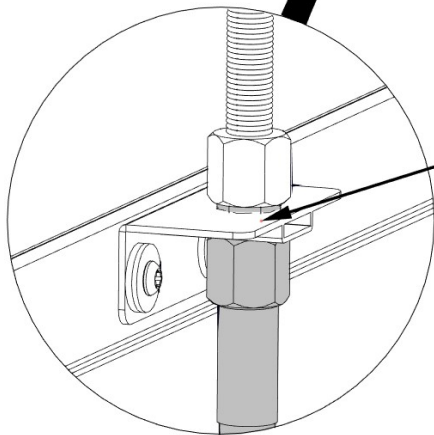
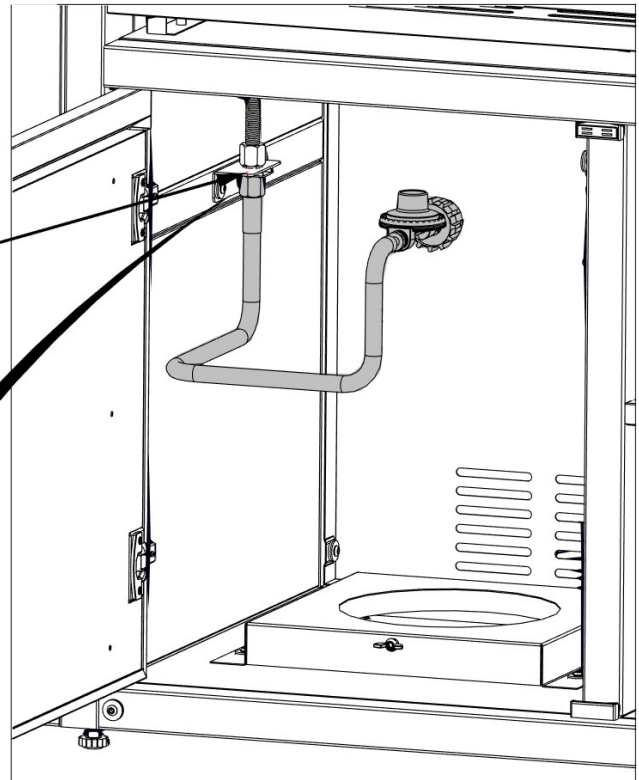


SUPPLIED GAS  
REGULATOR HOSE

**THE GAS PRESSURE REGULATOR SUPPLIED WITH THIS GRILL MUST BE USED. REPLACEMENT REGULATORS CAN BE OBTAINED BY CONTACTING CUSTOMER SERVICE.**

**DO NOT ATTEMPT TO ADJUST OR REPAIR A REGULATOR  
(OPERATING PRESSURE: 11" (27.9 cm) WCP)**

**CONNECT REGULATOR HOSE BY  
THREADING NUT CLOCKWISE.  
TIGHTEN WITH WRENCH.**



SUPPLIED GAS  
REGULATOR HOSE

# STEP 6A - LIQUID PROPANE CONNECTION

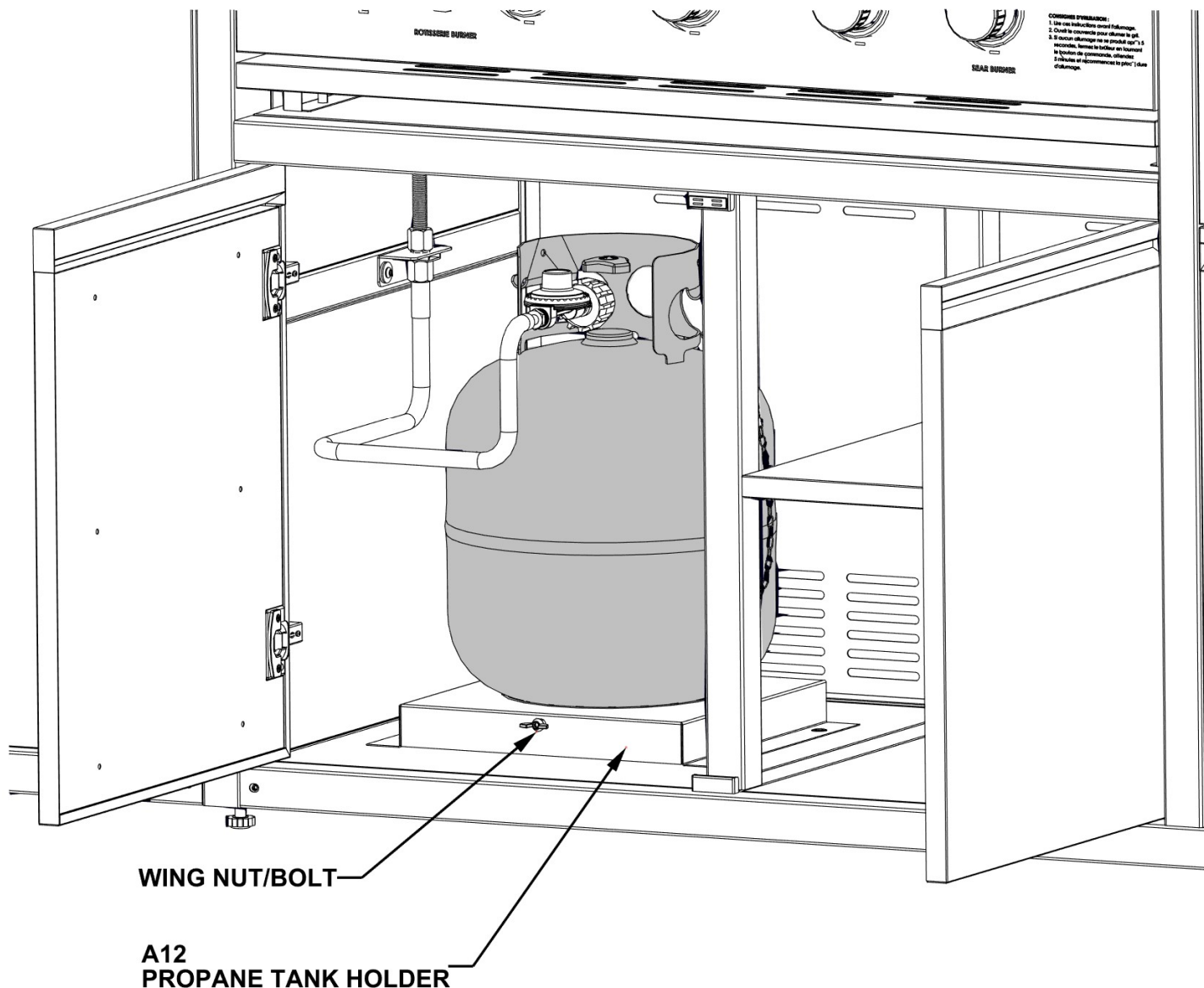
## LIQUID PROPANE (L.P.) GAS CONNECTING SYSTEM:

This grill is equipped for use with a 20lb LP gas fuel tank (fuel tank not supplied, must be purchased separately).

Any brand of 20lb LP gas fuel tank is acceptable for use with the grill provided they are compatible with the grill tank holder.

The grill is also design-certified by CSA International for local LP gas supply. The 20lb LP gas fuel tank must be mounted and secured.

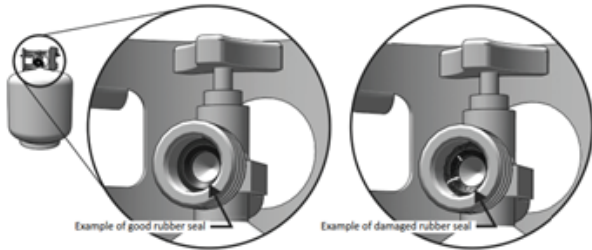
1. Open Cabinet Doors
2. Loosen the tank holder wing nut/bolt
3. Place 20lb LP gas fuel tank into the tank holder under the grill.
4. Clockwise tighten the wing nut/bolt against the bottom collar of the 20lb LP gas fuel tank to secure.
5. Do not lean over the tank. Always keep the cylinder in an upright position to provide vapor withdrawal.





# STEP 7 - VISUAL INSPECTION FOR CGA 791 CONNECTION

Cylinder face elastomer face seal element on CGA 791 connection could overtime, show marked and visible damage or deterioration that might cause a leak even when connection is tightened. Visually inspect the seal every time a LP Gas Cylinder is replaced or refilled. If any seal is showing signs of damage or deterioration as those illustrated in the picture, including visible cracks and pitting, tank must be returned to retailer.



## Checking for Leaks

After install the gas supply system, and the Grill is well fixed to the enclosure:

- 1, Before lighting the grill, test all connections by brushing on an approved non-corrosive leak-detection solution. Bubbles will show a leak.
2. If a leak is found, turn the tank valve off and do not use the grill. Contact a qualified gas technician to make repairs.



## Disconnecting The Grill.

Disconnect 20 lb LP gas fuel tank (if present) and remove the 20 lb LP gas fuel tank from the grill cabinet.

1. check that the 20 lb LP gas fuel tank is in the "Off" position. If not, turn the valve clockwise until it stops.
2. Using your hand, turn the gas pressure regulator/hose assembly counter- clockwise to disconnect to the 20 lb LP gas fuel tank.

## 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



### Fire Hazard

Do not use grill near combustible materials.  
Do not store combustible materials near grill.  
Doing so can result in death or fire.

## ⚠ WARNING



### Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.  
Securely tighten all gas connections.  
If connected to LP, have a qualified person make sure gas pressure does not exceed 11" (28 cm) water column.  
Examples of a qualified person include:  
licensed heating personnel,  
authorized gas company personnel, and  
authorized service personnel.  
Failure to do so can result in death, explosion, or fire.

## Warning:

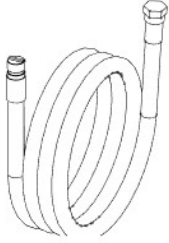
The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).

The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

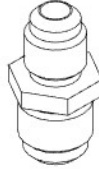
# STEP 8 - NATURAL GAS CONVERSION KIT (9240138)

(SOLD SEPARATELY)

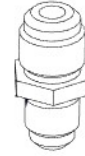
## PARTS LIST



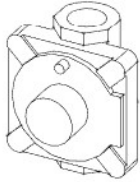
NATURAL GAS ASSEMBLY  
(x1)



5/8" OUTLET CONNECTOR  
(x1)



3/4" OUTLET CONNECTOR  
(x1)



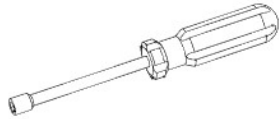
NATURAL GAS REGULATOR  
(x1)



CONNECTING HOSE  
(x1)



STOPPER BRACKET  
(x6)



6mm SOCKET DRIVER  
(x1)

NG Converted Label

<p>Read the full instructions before converting your home.                  Read the full instructions before converting your home.                  Read the full instructions before converting your home.                  Read the full instructions before converting your home.</p>		<p>Labels for NG conversion kit are provided in PDF form.                  Labels for NG conversion kit are provided in PDF form.                  Labels for NG conversion kit are provided in PDF form.                  Labels for NG conversion kit are provided in PDF form.</p>	
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<p>Model: NG-100000                  Conversion Kit Model: NG-100000                  Conversion Kit Model: NG-100000                  Conversion Kit Model: NG-100000</p>	<p>Model: NG-100000                  Conversion Kit Model: NG-100000                  Conversion Kit Model: NG-100000                  Conversion Kit Model: NG-100000</p>	<p>Model: NG-100000                  Conversion Kit Model: NG-100000                  Conversion Kit Model: NG-100000                  Conversion Kit Model: NG-100000</p>	<p>Model: NG-100000                  Conversion Kit Model: NG-100000                  Conversion Kit Model: NG-100000                  Conversion Kit Model: NG-100000</p>

CONVERTED LABEL  
(x1)

**REMINDER:**  
 PLEASE KEEP THE MAIN BURNER BRASS LP ORIFICES, BACK BURNER ORIFICE  
 AND ORIGINAL LP REGULATOR. JUST IN CASE YOU WANT TO CHANGE BACK FROM  
 NATURAL GAS (NG) TO LIQUID PROPANE (LP).

# STEP 9 - NATURAL GAS CONVERSION

**WARNING! FAILURE TO READ THESE WARNINGS COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE.**

The appliance shall be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Natural Gas Conversion must be performed by a **QUALIFIED GAS TECHNICIAN ONLY**. The **QUALIFIED GAS TECHNICIAN** should ensure compliance of local codes, including but not limited to, requirements and installation of grill regulator.

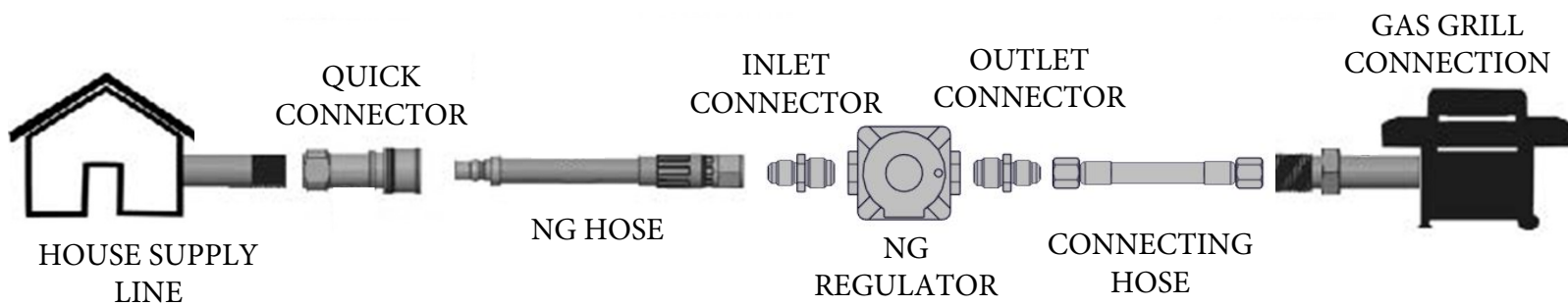
**DO NOT ATTEMPT TO CONVERT YOURSELF.** Improper conversion could result in a gas leak, which could cause a fire or explosion and cause serious bodily injury, death or property damage. Leaks due to improper conversion could occur immediately or slowly over time. If you hear any unusual noises or leaks, smell gas or unusual odors, or notice anything unusual with the operation of your gas appliance after the installation, immediately shut off the gas supply and discontinue use until the appliance is repaired by a **QUALIFIED GAS TECHNICIAN**.

**Below parts are needed for natural gas conversion:**  
**INCLUDED:**

- NATURAL GAS ORIFICES (PRE-INSTALLED IN GRILL)
- QUICK CONNECTOR
- NATURAL GAS HOSE
- 4" WATER COLUMN REGULATOR
- 6mm SOCKET DRIVER
- CONNECTING HOSE

**NOT INCLUDED:**

- HOUSE SUPPLY LINE
- WRENCH
- PHILLIPS SCREWDRIVER

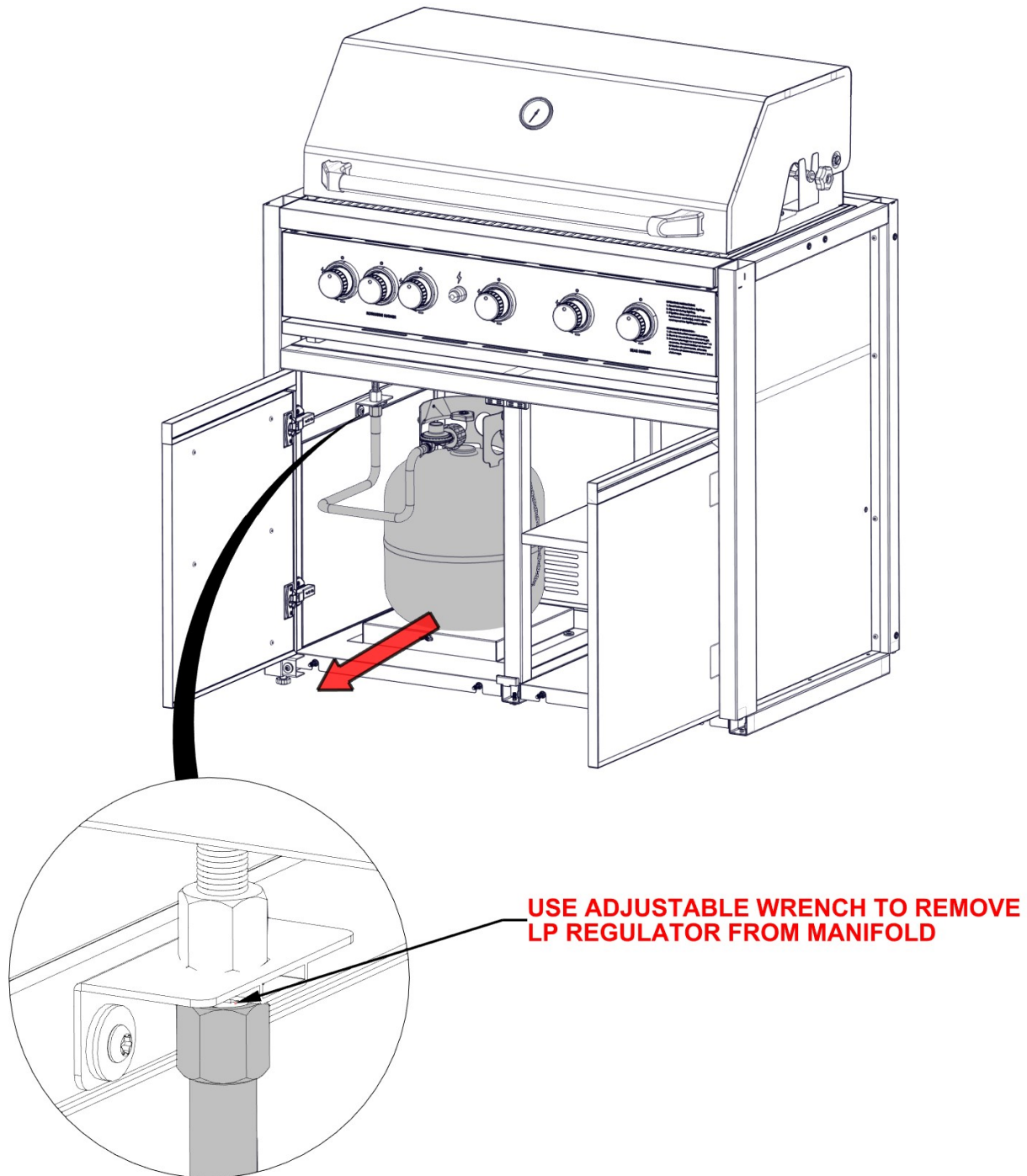


# STEP 10 - NATURAL GAS CONVERSION

1. Turn off the main gas supply valve.
2. Disconnect LP gas fuel tank (if present).
3. Turn off all burner control valves.
4. Remove the LP gas fuel tank (if present) from the grill cart.
5. Use an adjustable wrench to remove the LP regulator from the manifold.

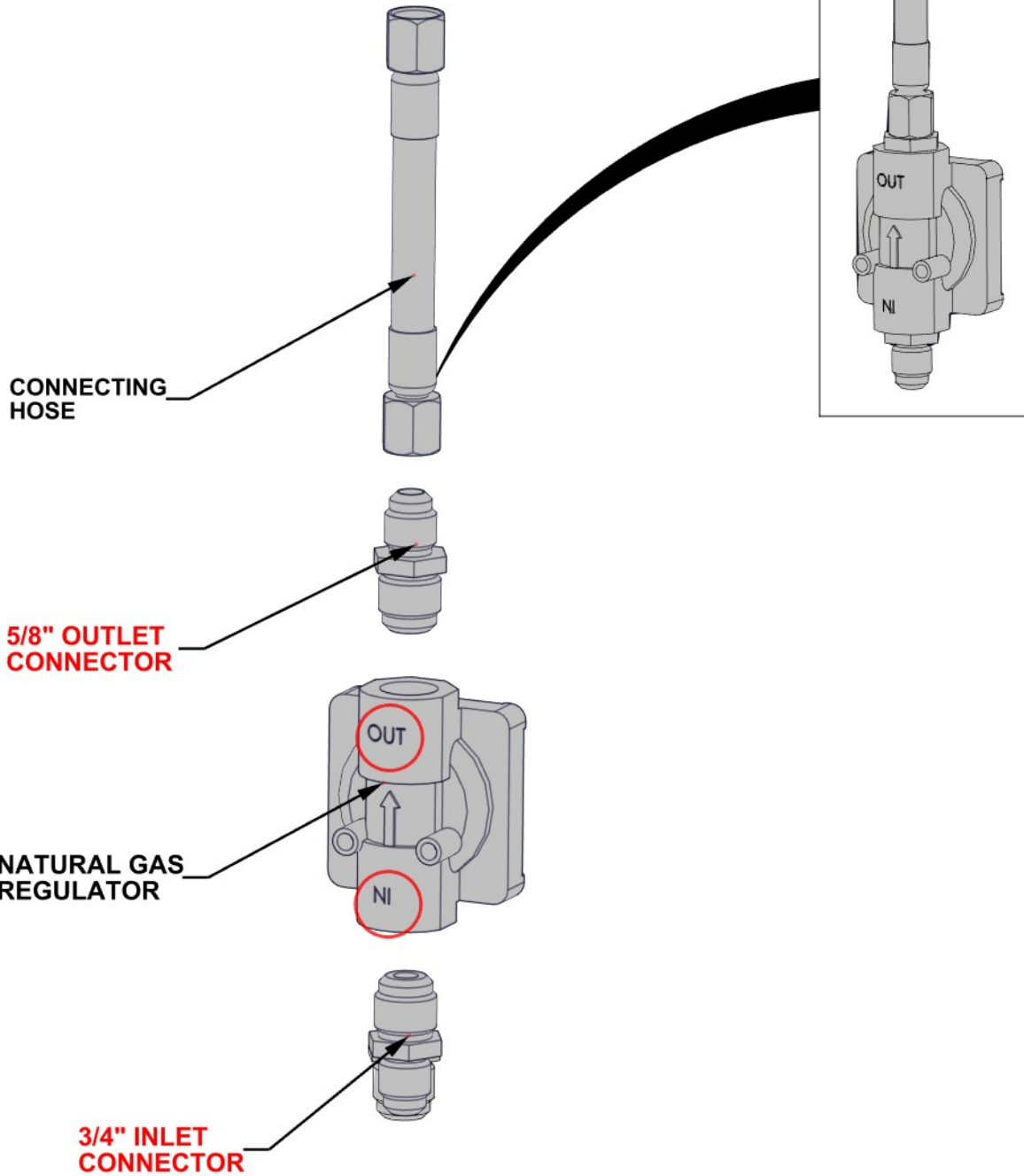
## REMINDER:

**PLEASE KEEP THE ORIGINAL LP REGULATOR, JUST IN CASE YOU WANT TO CHANGE BACK FROM NATURAL GAS (NG) TO LIQUID PROPANE (LP).**



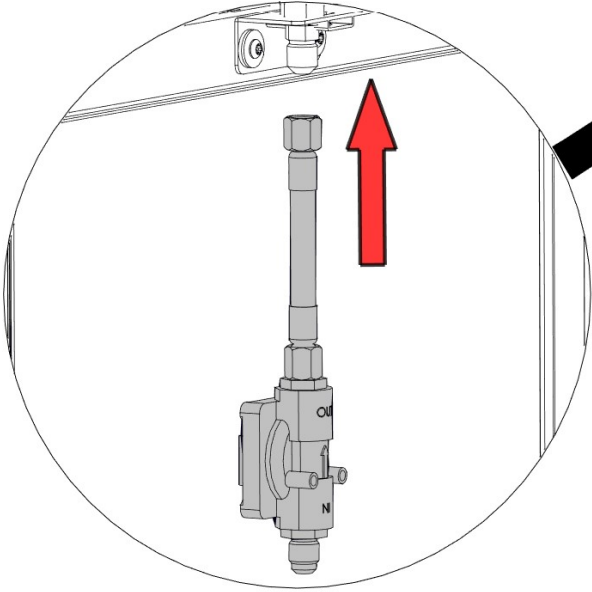
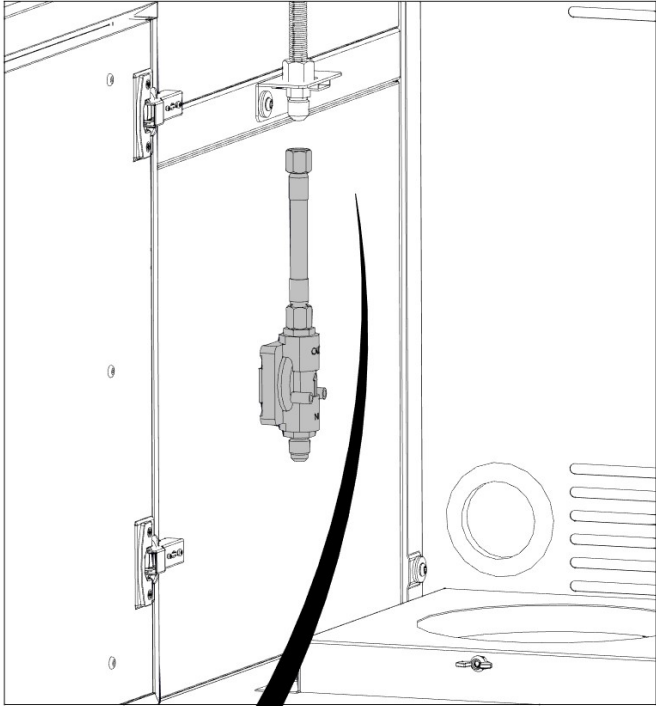
# STEP 11A - NATURAL GAS CONVERSION

1. USE ADJUSTABLE WRENCH TO INSTALL INLET CONNECTOR AND OUTLET CONNECTOR TO NATURAL GAS REGULATOR.
  2. INSTALL CONNECTING HOSE TO OUTLET CONNECTOR.
- NOTE THE ORIENTATION OF CONNECTORS AS SHOWN BELOW.

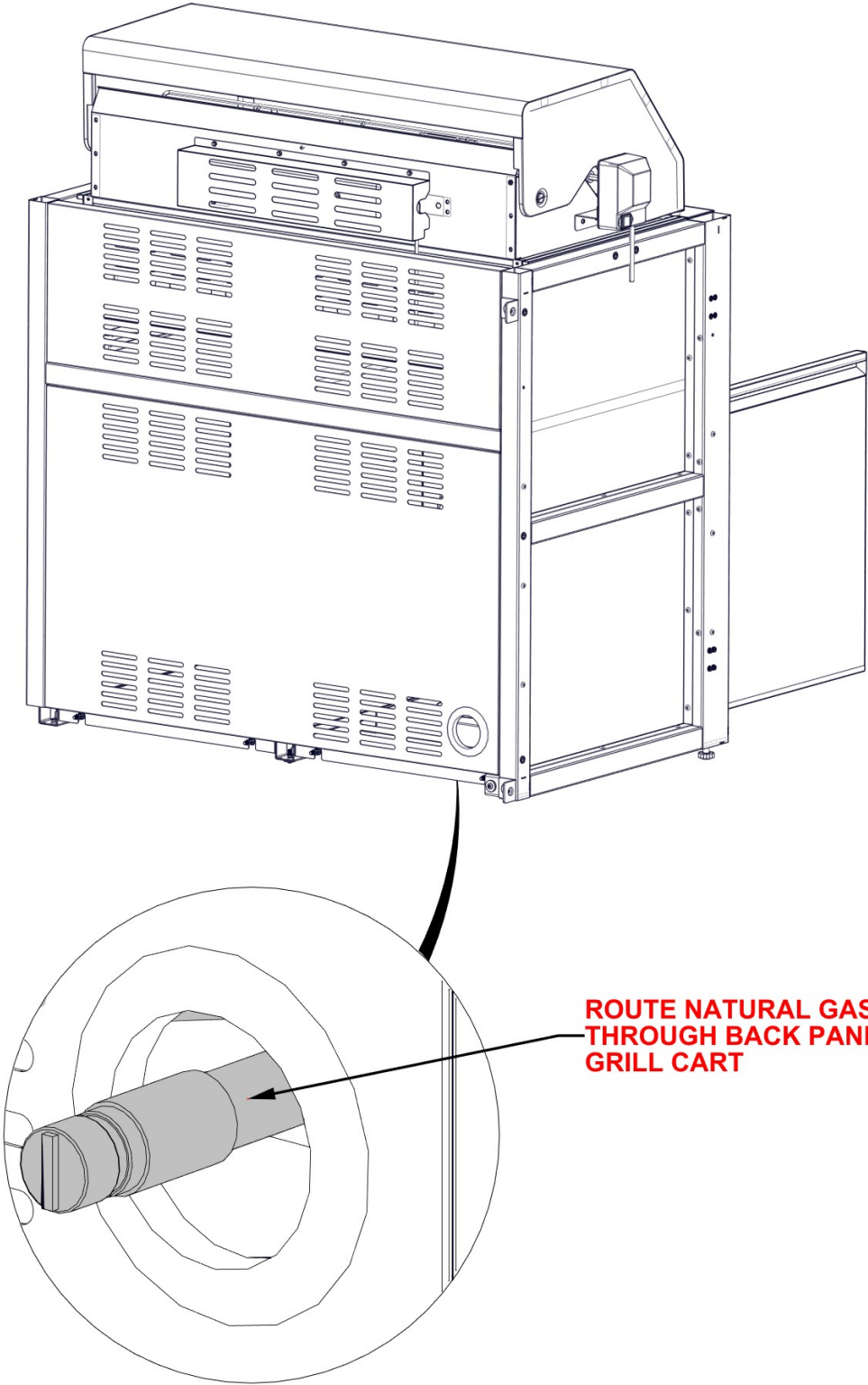


# STEP 11B - NATURAL GAS CONVERSION

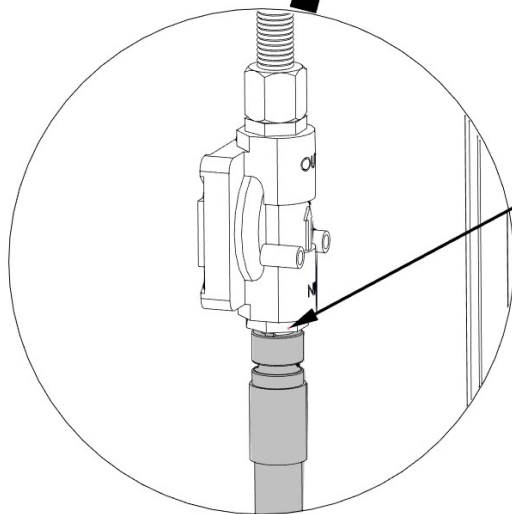
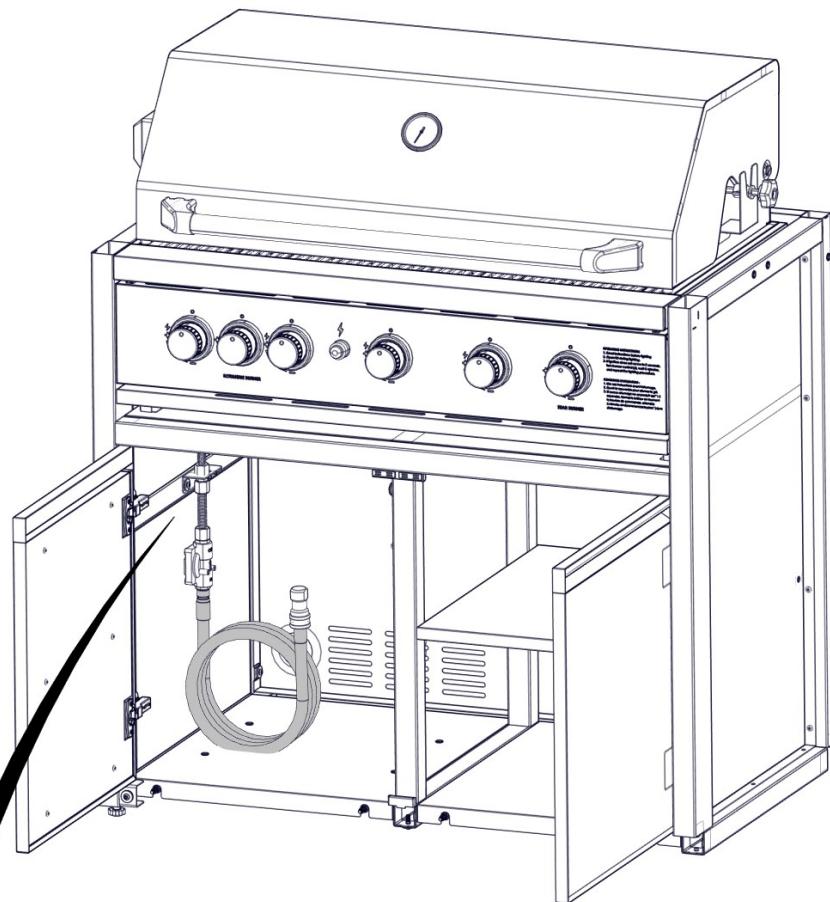
1. USE AN ADJUSTABLE WRENCH TO INSTALL CONNECTING HOSE TO MANIFOLD AND SECURE.



# STEP 12A - NATURAL GAS CONNECTION



## STEP 12B - NATURAL GAS CONVERSION



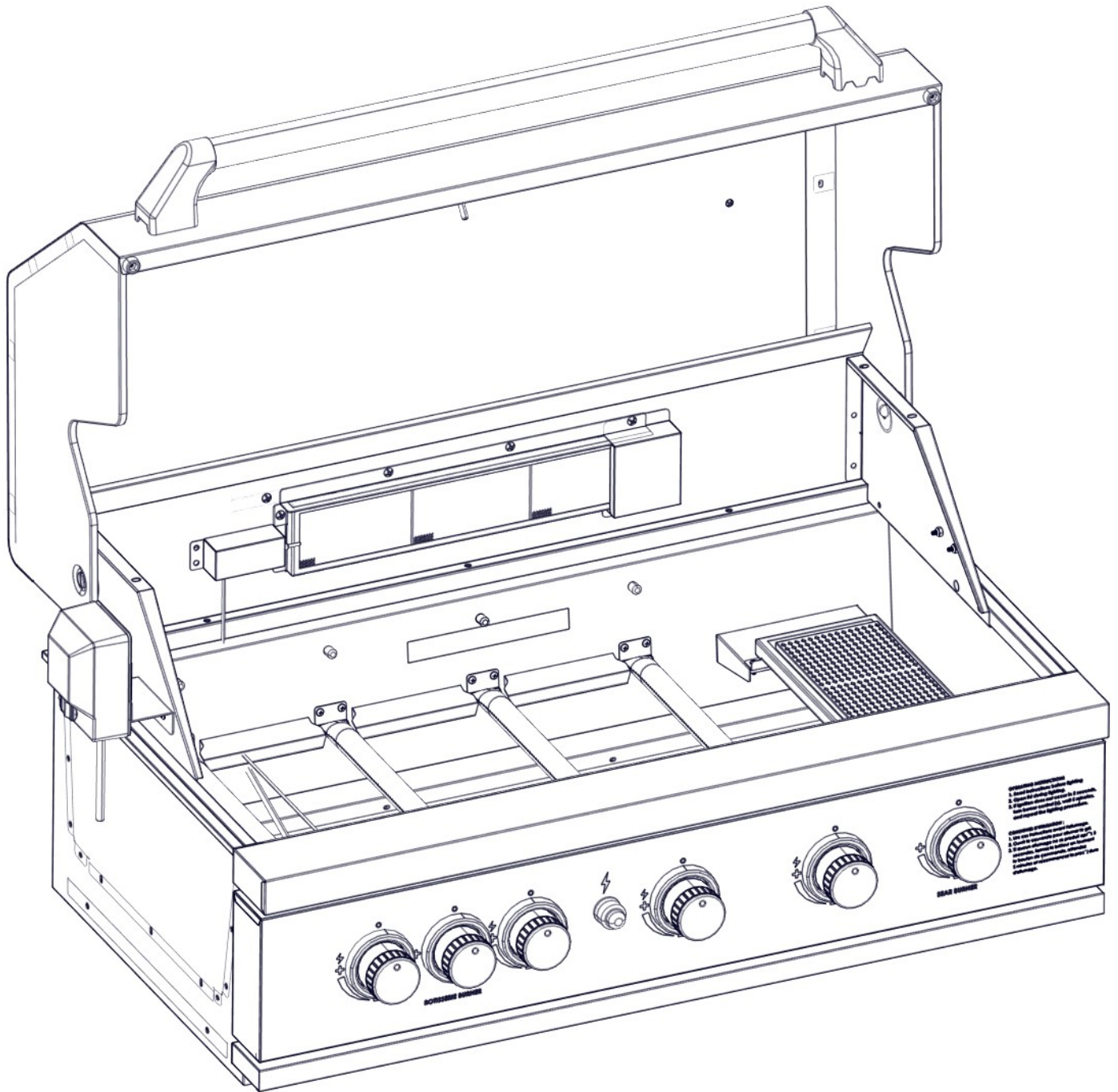
**CONNECT THE QUICK CONNECTOR ON THE OTHER END OF FLEXIBLE GAS SUPPLY HOSE TO THE RIGID NATURAL GAS SUPPLY PIPE.**

**NOTE: PLEASE LEAK TEST ALL CONNECTION AFTER NATURAL GAS CONVERSION INSTALLATION IS COMPLETE.**

# STEP 13 - CHANGING ORIFICES (NATURAL GAS)

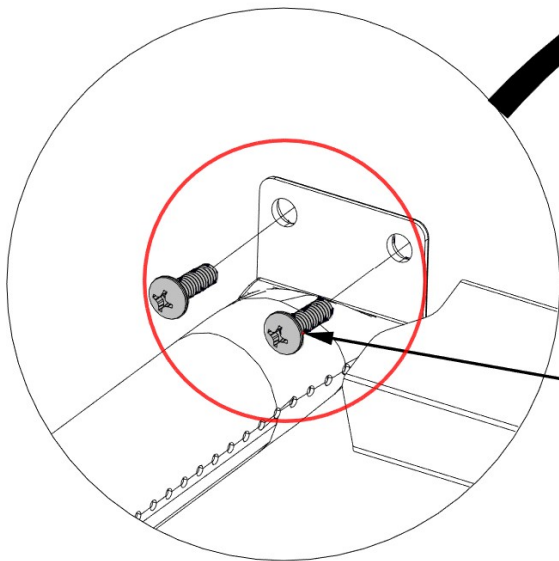
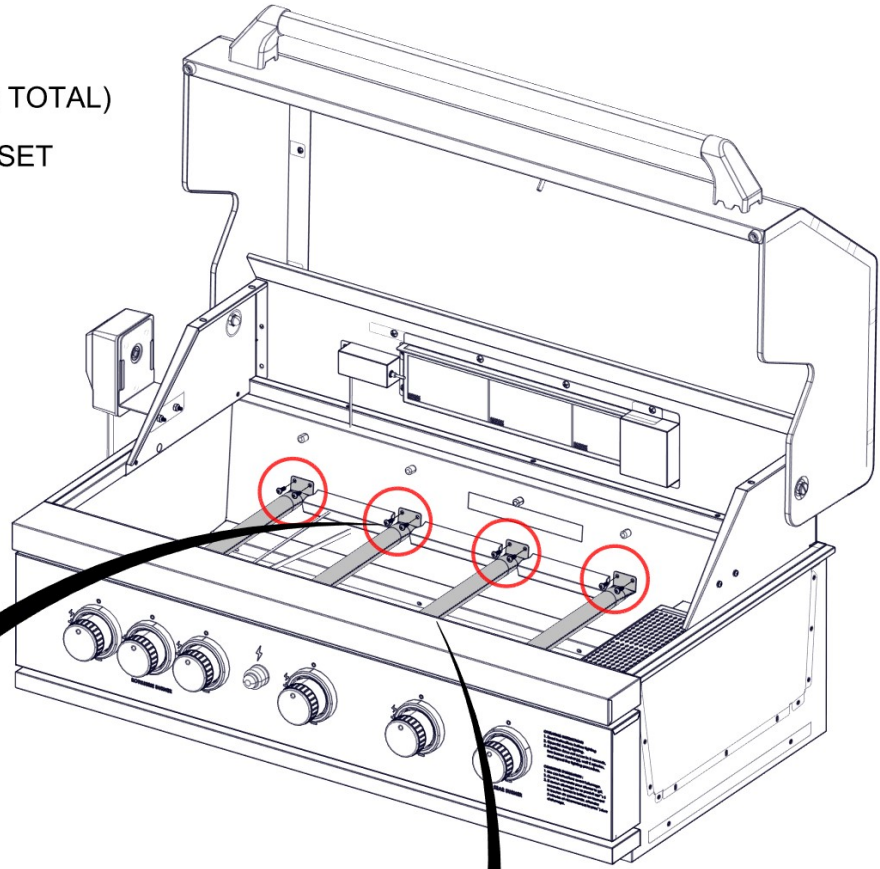
**NOTE: FOR STEPS 13 - 17**

REMOVE ALL GRATES, WARMING RACK, FLAME TAMERS, AND ROTISSERIE (IF INSTALLED)

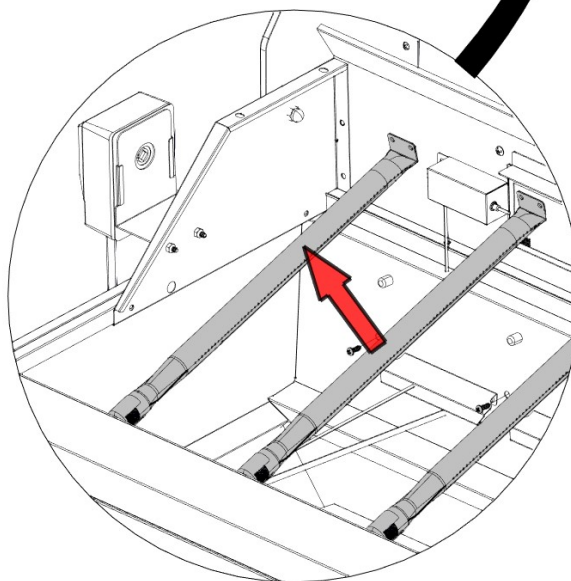


# STEP 14A - CHANGING MAIN TUBE BURNER ORIFICES (NATURAL GAS)

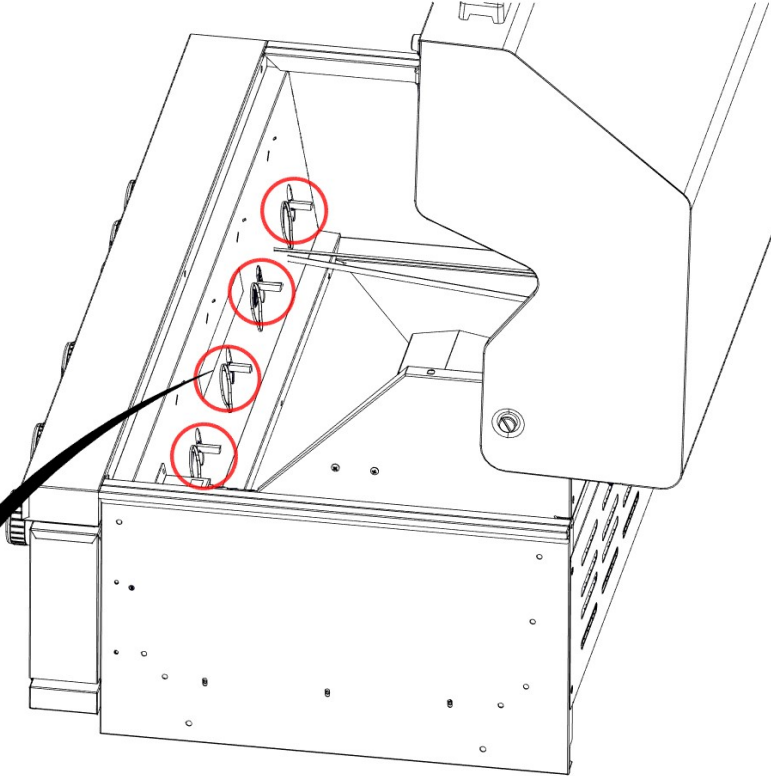
1. REMOVE SCREWS HOLDING EACH TUBE BURNER TO BACK OF GRILL.  
(TWO SCREWS PER TUBE; EIGHT SCREWS TOTAL)
2. LIFT AND SLIDE TUBE BURNERS OUT AND SET ASIDE.



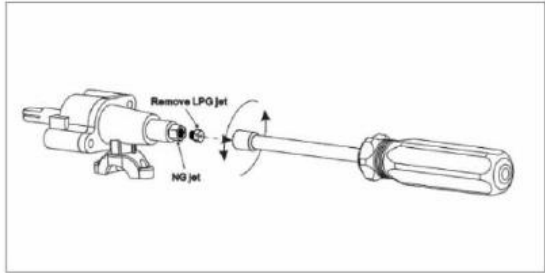
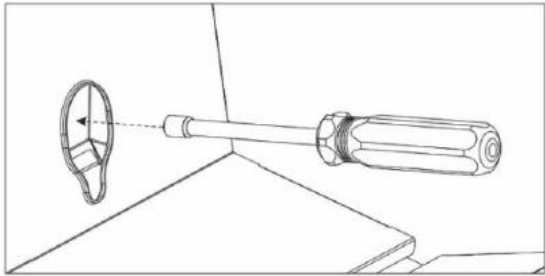
**SAVE SCREWS TO RE-INSTALL  
IN LATER STEPS**



# STEP 14B - CHANGING MAIN TUBE BURNER ORIFICES (NATURAL GAS)

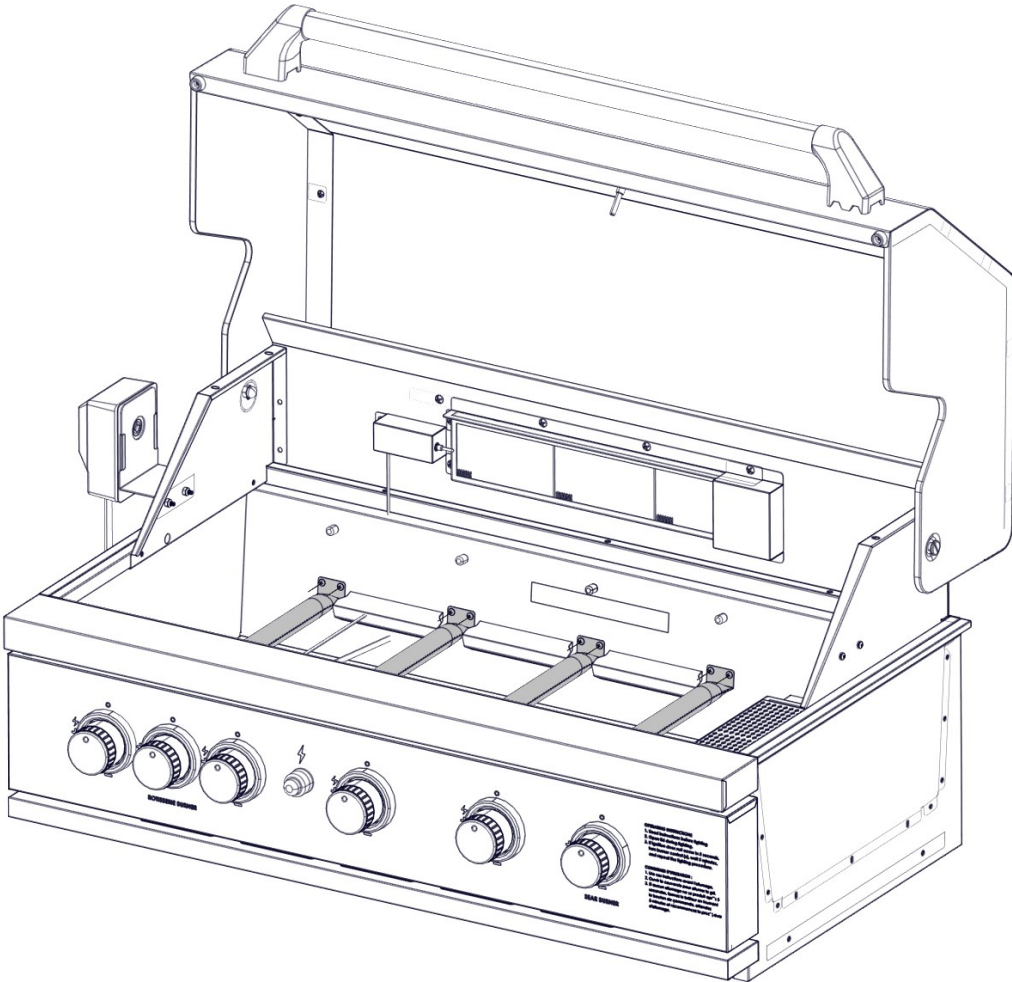


REMOVE EACH LIQUID PROPANE ORIFICE FROM TUBE BURNER USING PROVIDED 6mm SOCKET DRIVER



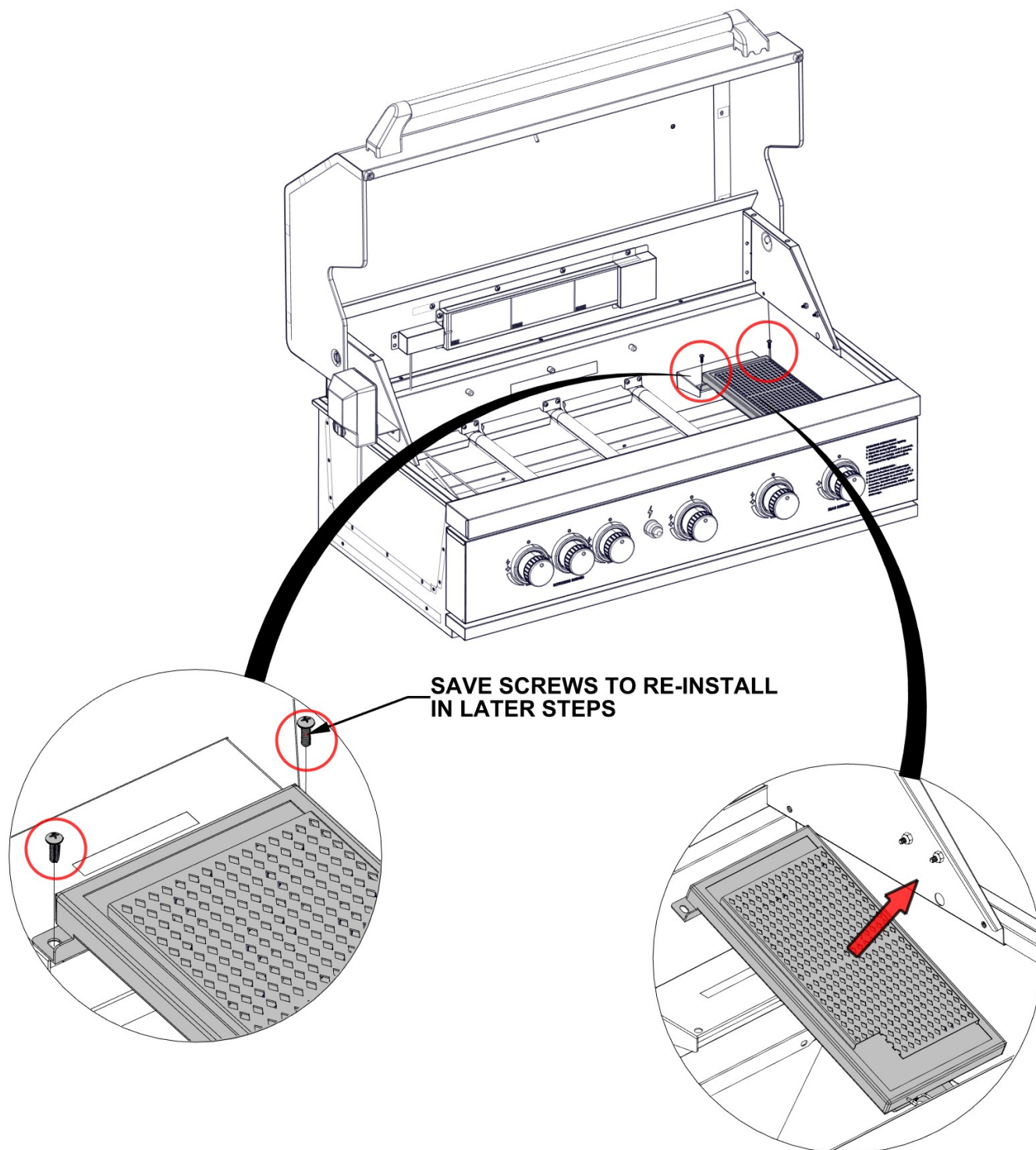
# STEP 14C - CHANGING MAIN TUBE BURNER ORIFICES (NATURAL GAS)

RE-INSTALL TUBE BURNERS AND SCREW IN PLACE

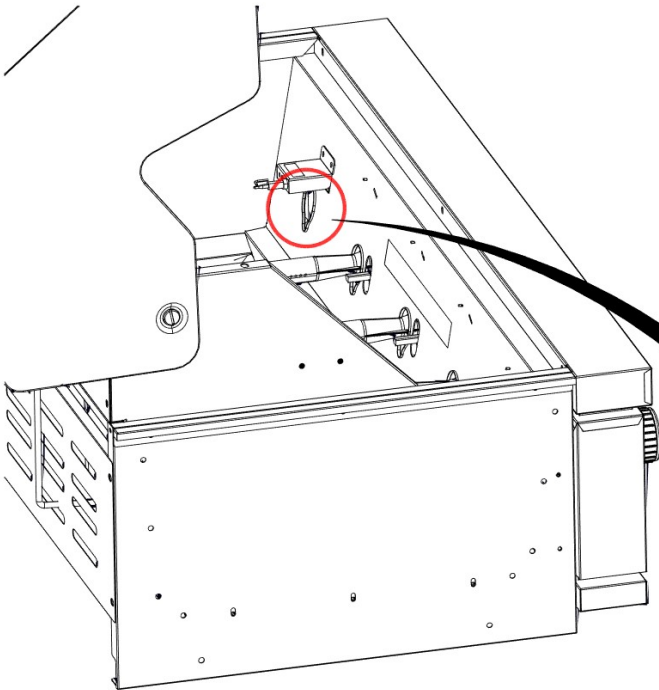


# STEP 15A - CHANGING SEAR BURNER ORIFICES (NATURAL GAS)

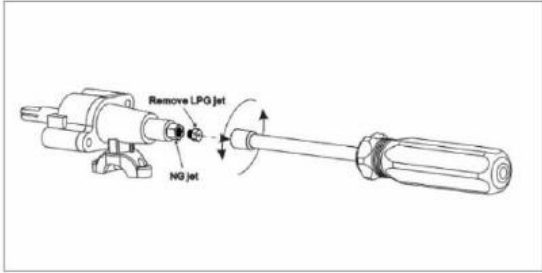
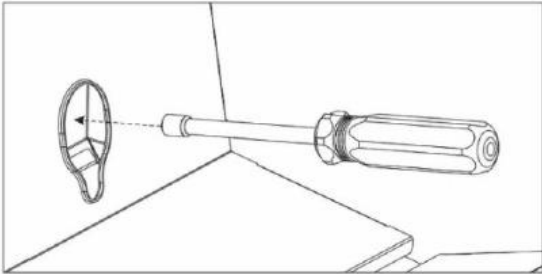
1. REMOVE 2 SCREWS HOLDING SEAR BURNER TO BACK OF GRILL.
2. LIFT AND SLIDE SEAR BURNERS OUT AND SET ASIDE.



# STEP 15B - CHANGING SEAR BURNER ORIFICES (NATURAL GAS)

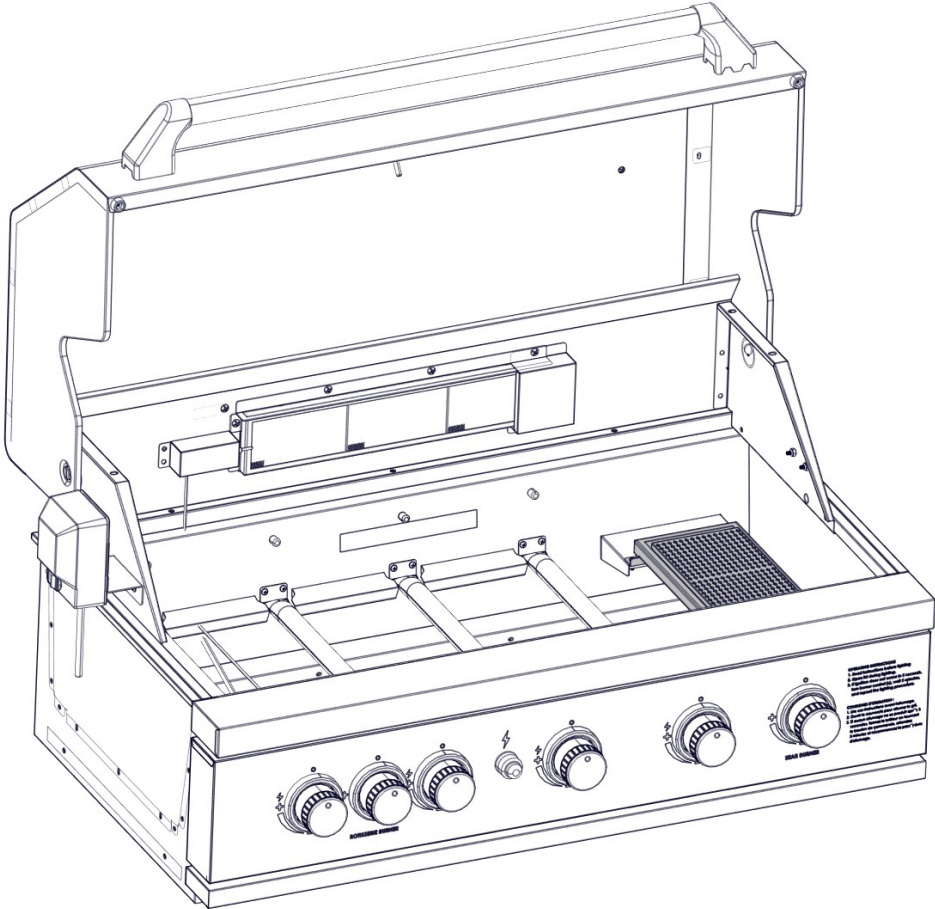


REMOVE LIQUID PROPANE  
ORIFICE FROM SEAR BURNER USING  
PROVIDED 6mm SOCKET DRIVER



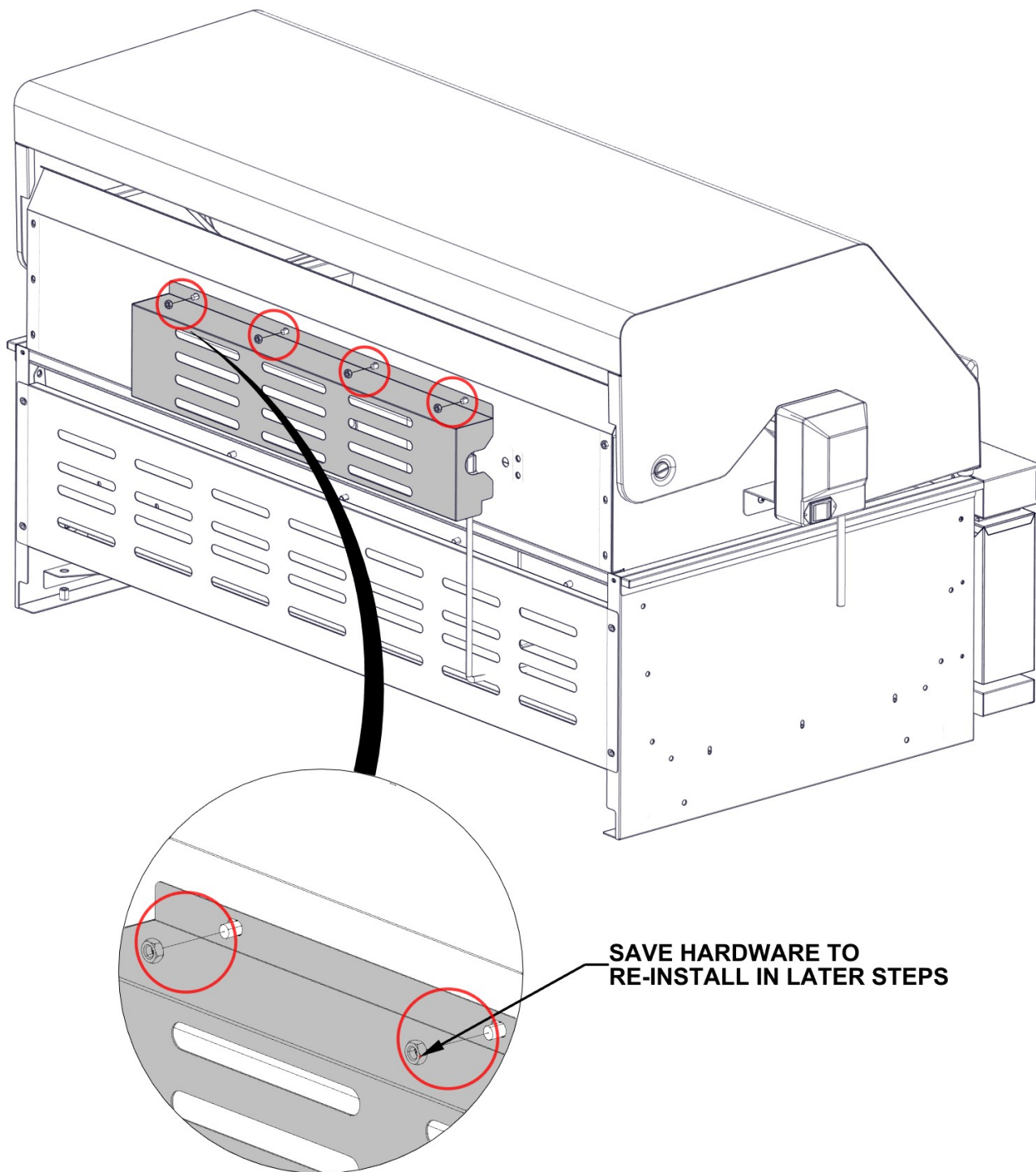
# STEP 15C - CHANGING SEAR BURNER ORIFICES (NATURAL GAS)

RE-INSTALL SEAR BURNER AND SCREW IN PLACE

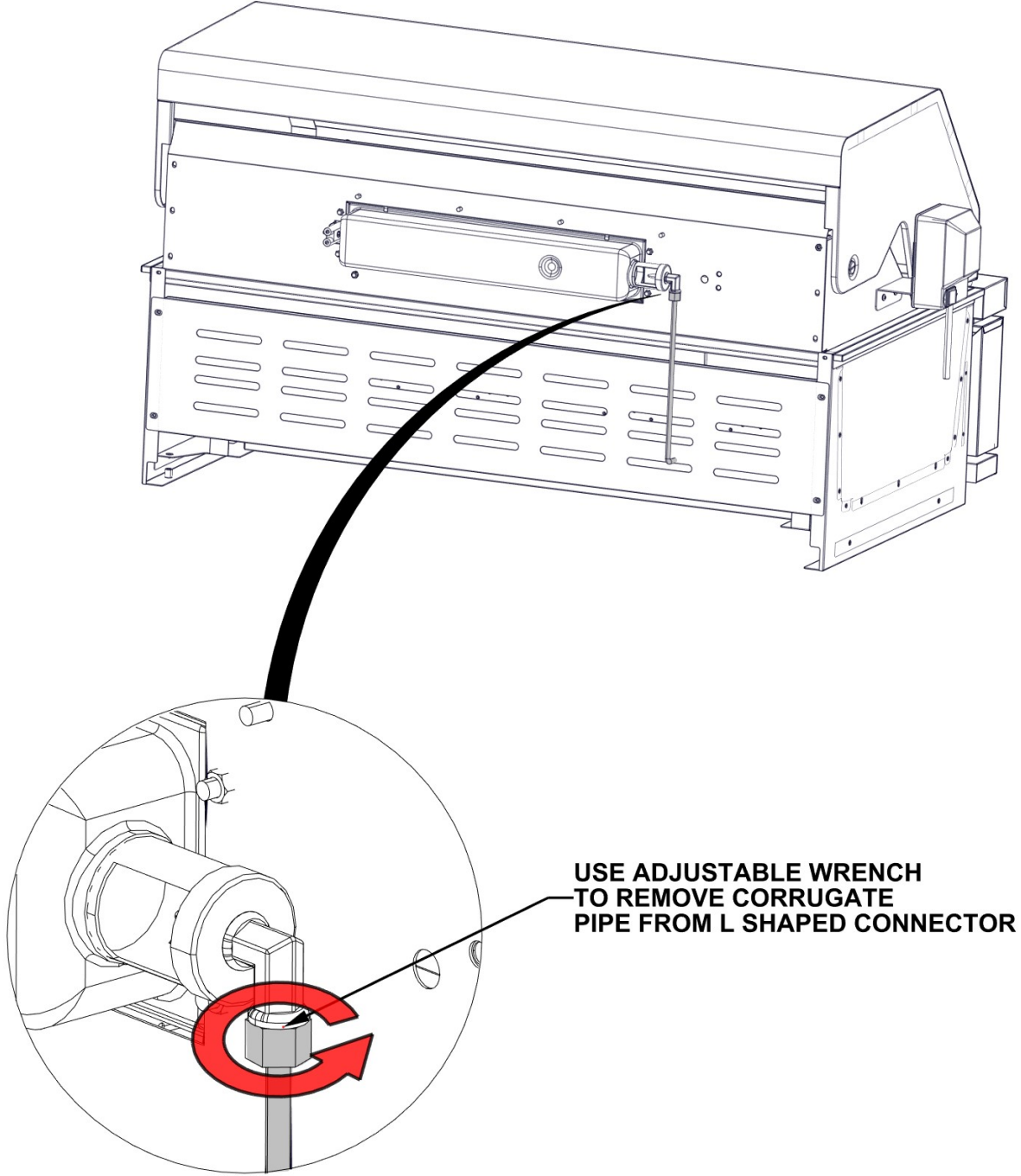


# STEP 16A - CHANGING ROTISSERIE BURNER ORIFICES (NATURAL GAS)

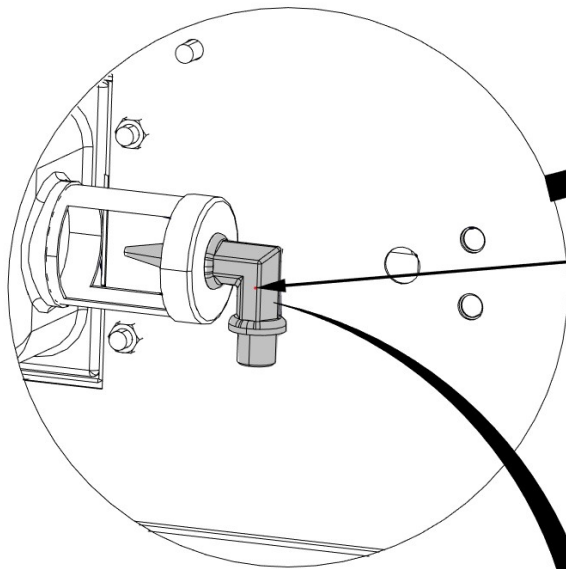
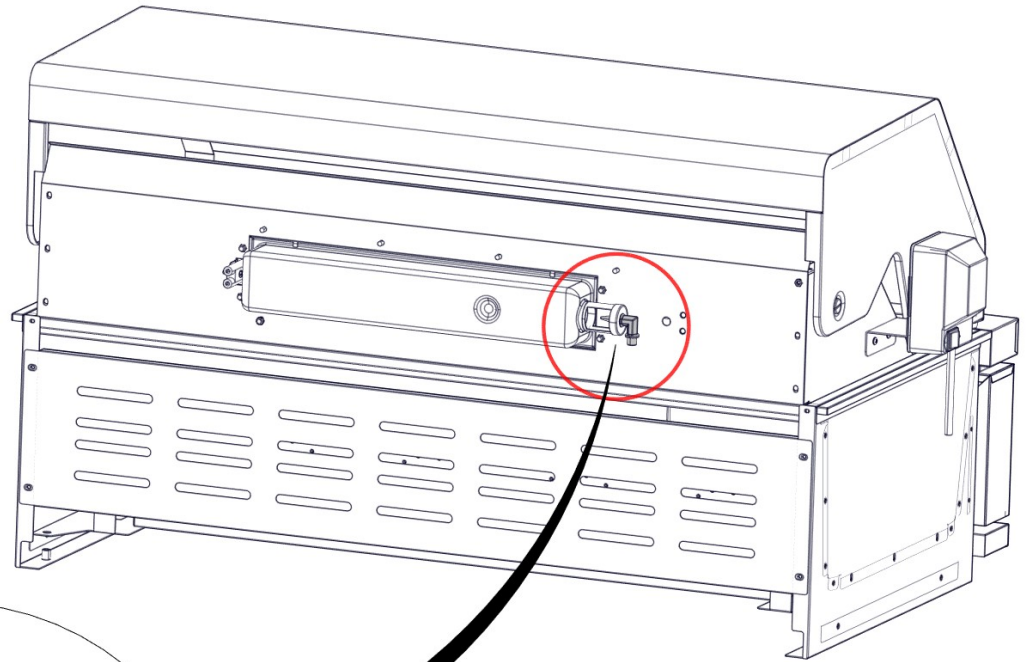
1. REMOVE HARDWARE HOLDING BACK BURNER COVER.
2. SET ASIDE.



# STEP 16B - CHANGING ROTISSERIE BURNER ORIFICES (NATURAL GAS)

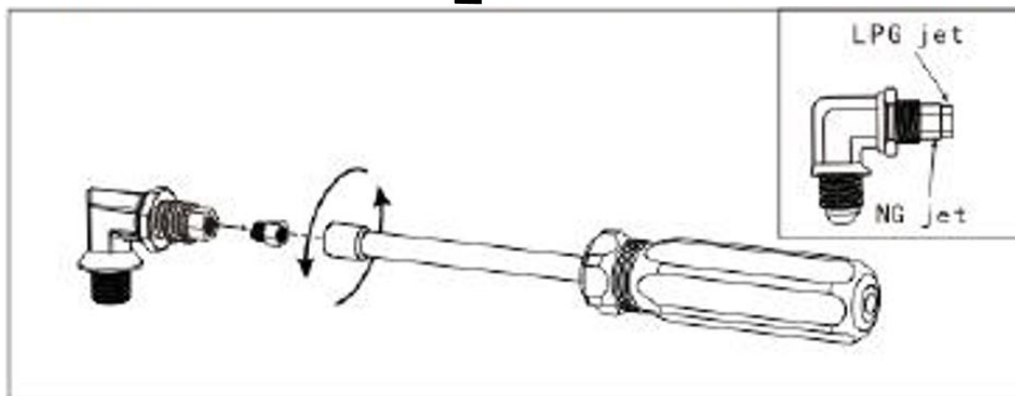


# STEP 16C - CHANGING ROTISSERIE BURNER ORIFICES (NATURAL GAS)



**UNSCREW L SHAPED CONNECTOR  
FROM BACK BURNER**

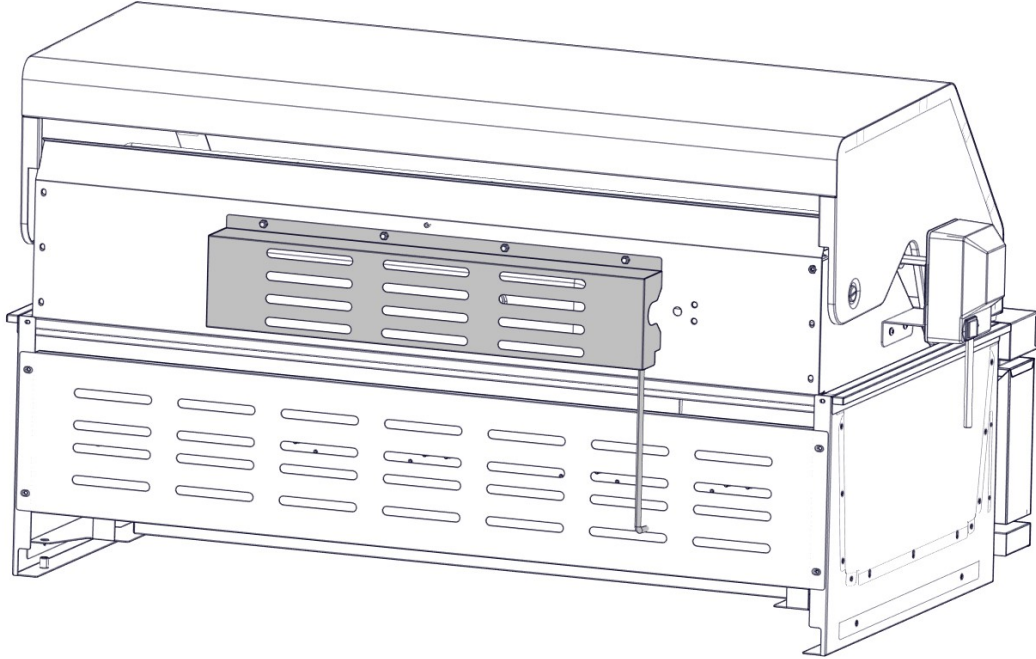
**UNSCREW OUTER JET (LPG)  
RETAINING THE INNER JET (NG),  
USING THE 6mm SOCKET DRIVER SUPPLIED**



## STEP 16D - CHANGING ROTISSERIE BURNER ORIFICES (NATURAL GAS)

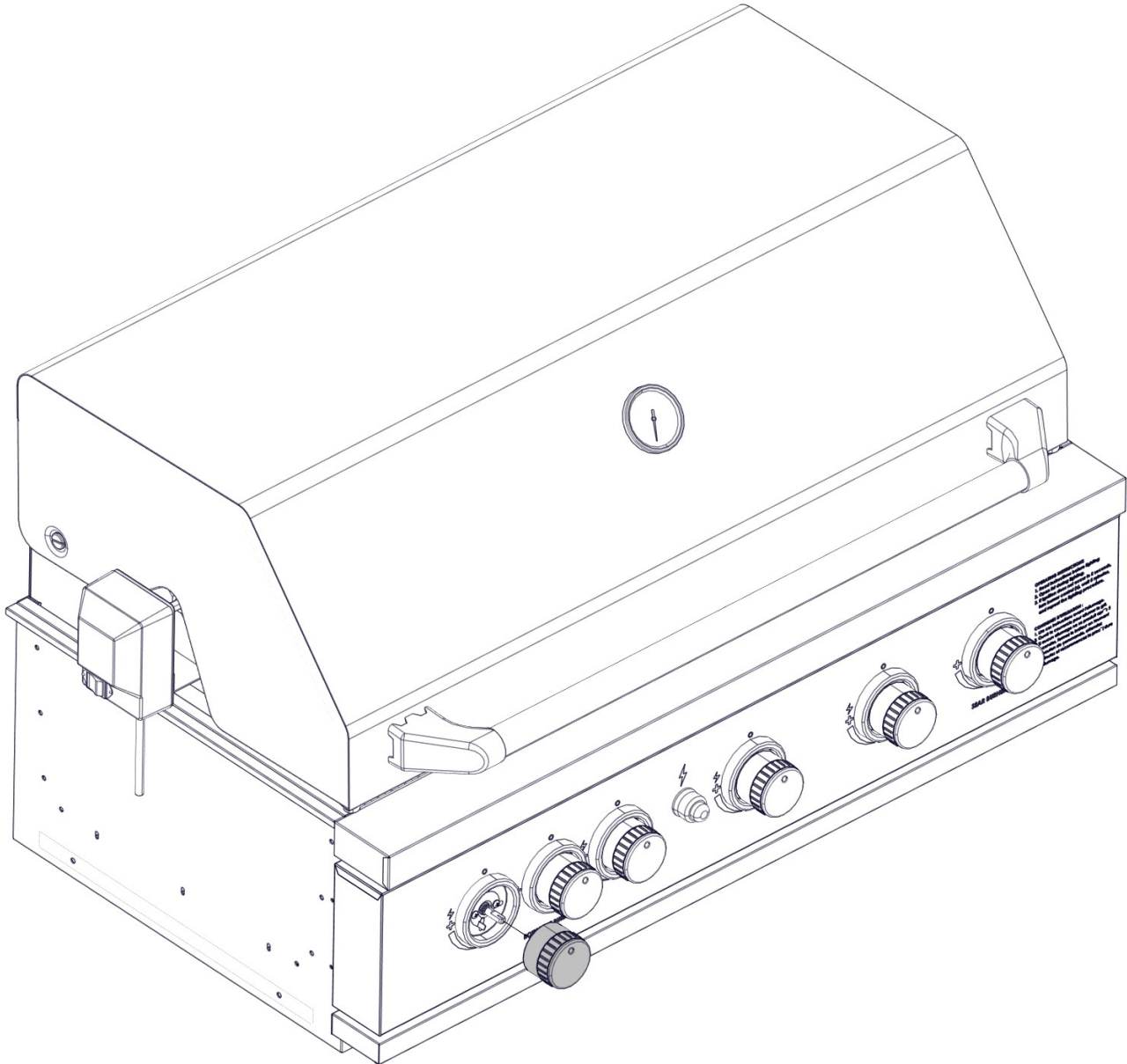
RE-INSTALL L SHAPED CONNECTOR TO BACK BURNER  
AND CORREGATED PIPE.

RE-INSTALL BACK BURNER COVER AND ATTACH HARDWARE.



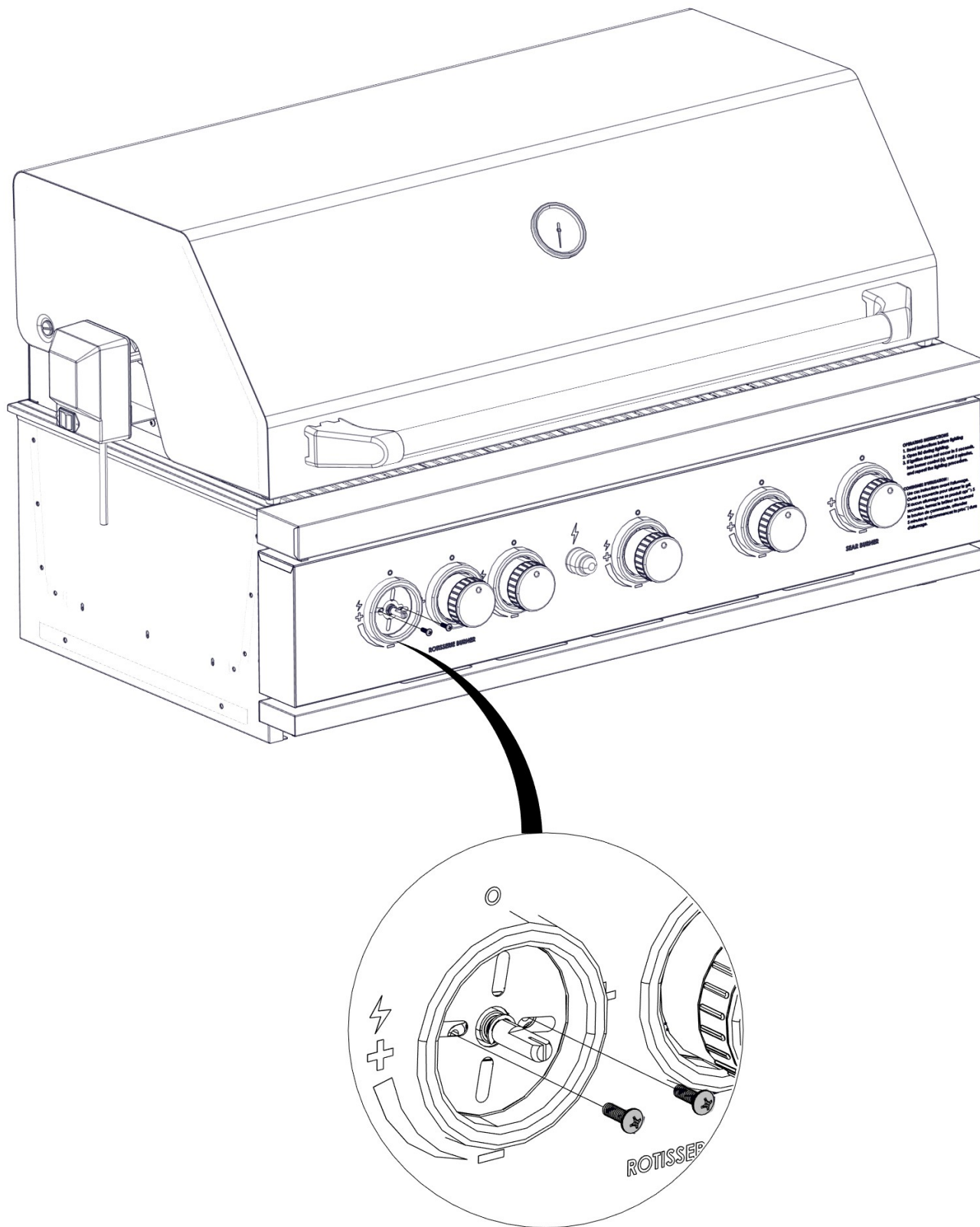
## STEP 17A - INSTALLING STOPPER BRACKETS (NATURAL GAS)

1. PULL THE FIRST KNOB OFF FROM THE FRONT OF THE GRILL.
2. SET ASIDE FOR LATER USE.



# STEP 17B - INSTALLING STOPPER BRACKETS (NATURAL GAS)

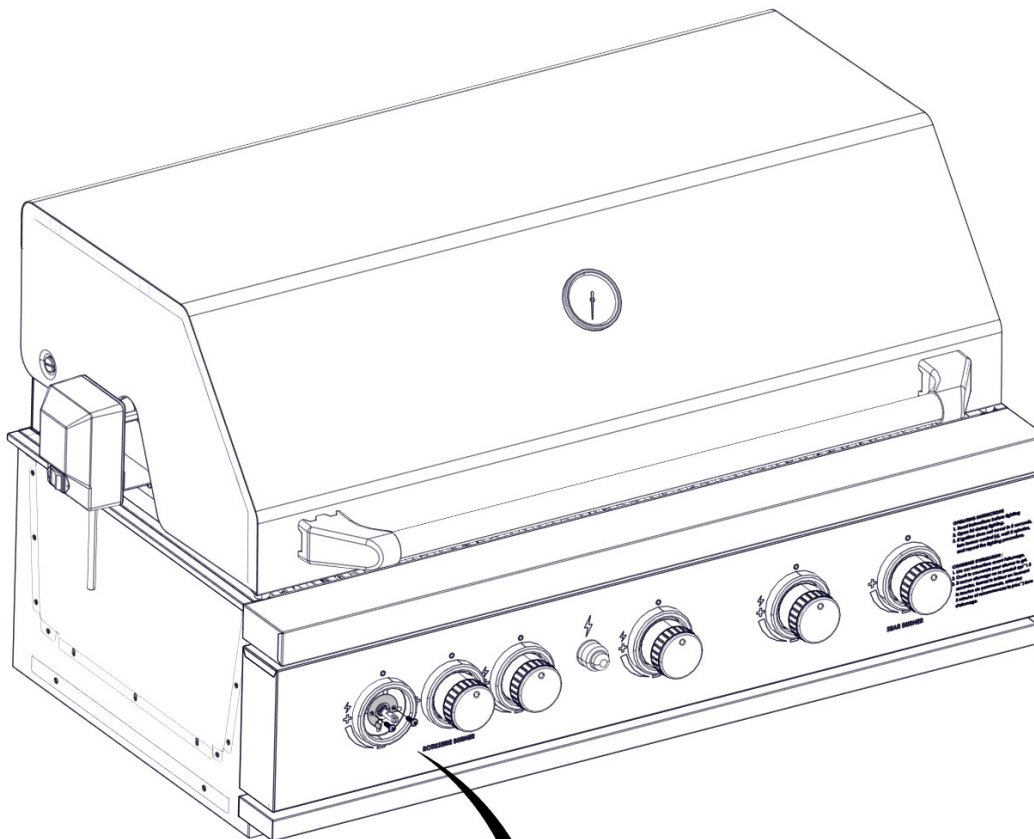
1. REMOVE TWO SCREWS FROM KNOB.
2. SET ASIDE FOR LATER USE.



# STEP 17C - INSTALLING STOPPER BRACKETS (NATURAL GAS)

1. ATTACH STOPPER BRACKET TO KNOB USING SCREWS FROM PREVIOUS STEP.

NOTE: ORIENTATION OF EACH STOPPER BRACKET IS IMPORTANT AS SHOWN BELOW.



STOPPER BRACKET

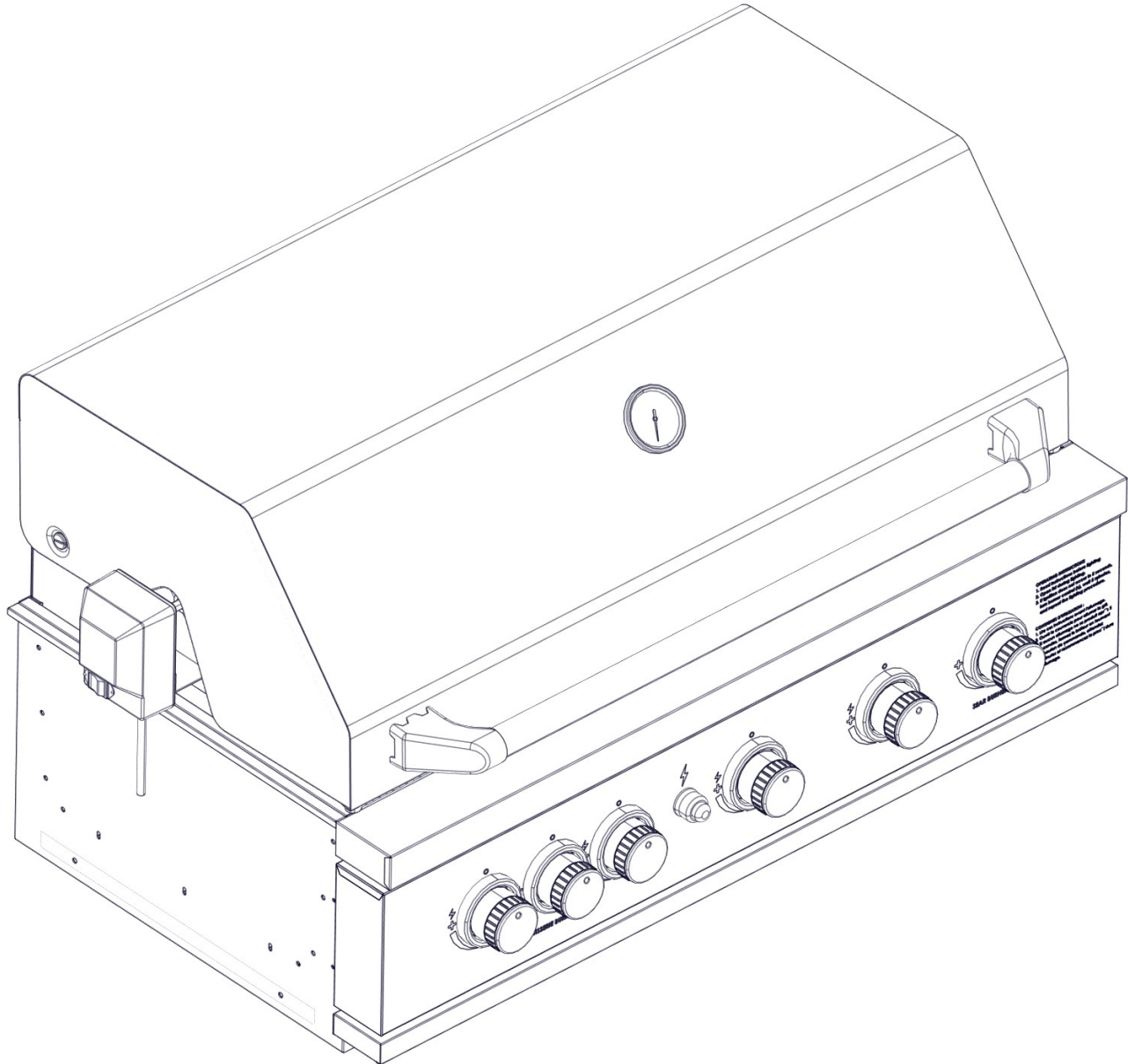
SCREWS FROM  
PREVIOUS STEP

**NOTE: ORIENTATION OF  
EACH STOPPER**

# STEP 17D - INSTALLING STOPPER BRACKETS (NATURAL GAS)

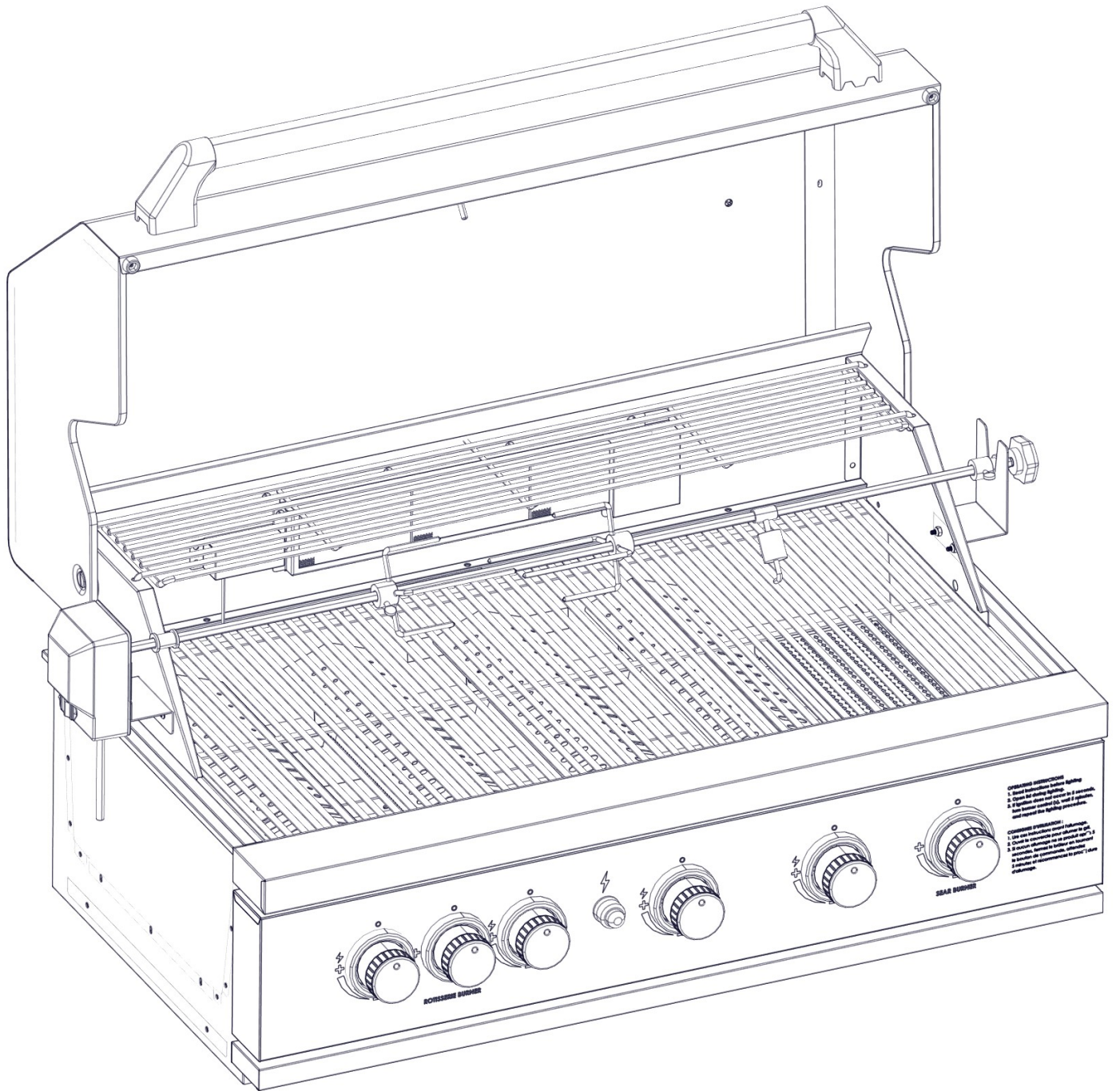
RE-INSTALL KNOB TO FRONT OF GRILL

**REPEAT STEPS 17A- 17D FOR ALL KNOBS**



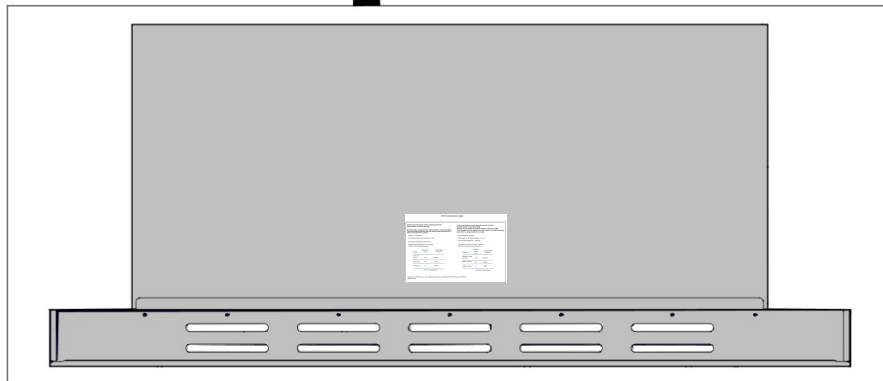
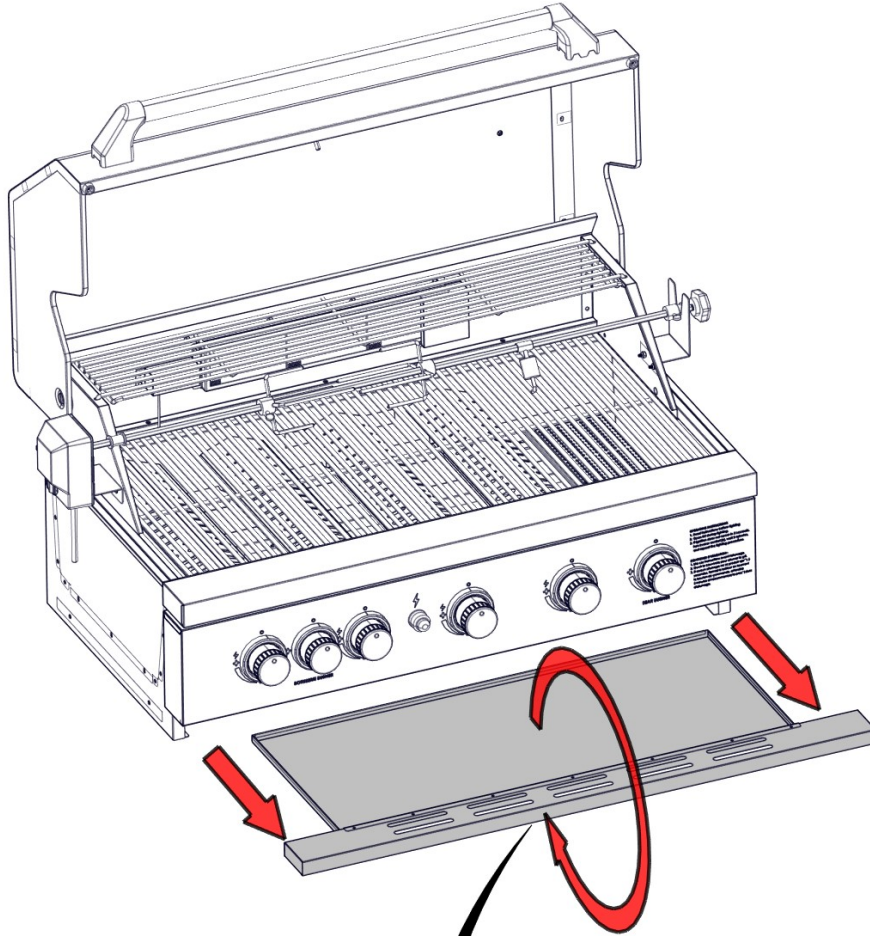
# STEP 18 - GRILL

RE-INSTALL ALL GRATES, WARMING RACK, FLAME TAMERS, AND ROTISSERIE (IF INSTALLED)



## STEP 19 - GRILL

1. ONCE CONVERSION IS DONE, PULL OUT THE GREASE TRAY FROM FRONT OF GRILL.
2. FLIP GRILL TRAY UPSIDE DOWN AND PLACE CONVERTED LABEL IN THE APPROXIMATE LOCATION SHOWN BELOW.
3. RE-INSTALL GREASE TRAY.

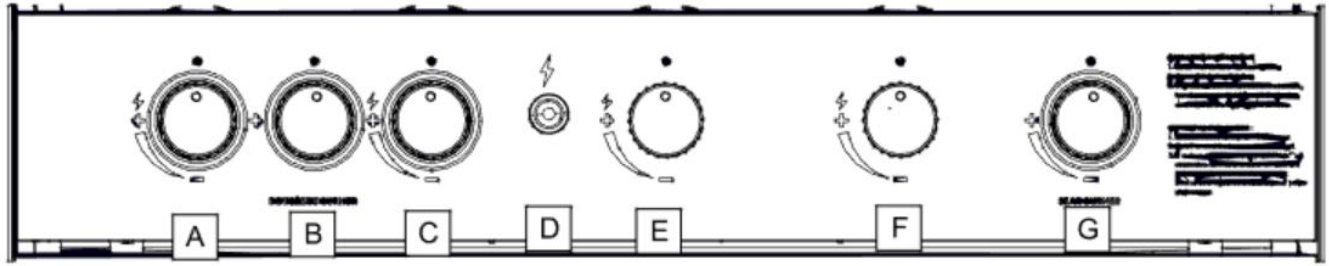


NOTE: BACKSIDE OF GREASE TRAY

# OUTDOOR GRILL USE

The grill you have purchased may have some or all of the features listed. The locations and appearances of the features shown here may not match those of your model.


## Control Panel



- A. LEFT GRILL BURNER CONTROL KNOB
- B. ROTISSERIE BACK BURNER
- C. LEFT CENTER GRILL BURNER CONTROL KNOB
- D. ELECTRIC IGNITOR CONTROL KNOB
- E. RIGHT CENTER GRILL BURNER CONTROL KNOB
- F. RIGHT GRILL BURNER CONTROL KNOB
- G. RIGHT SEAR GRILL BURNER CONTROL KNOB

## Using Your Outdoor Grill


**! WARNING**



**Explosion Hazard**

Do not store fuel tank in a garage or indoors.  
Do not store grill with fuel tank in a garage or indoors.  
Failure to follow these instructions can result in death, explosion, or fire.

**! WARNING**



**Fire Hazard**

Do not use grill near combustible materials.  
Do not store combustible materials near grill.  
Doing so can result in death or fire.

**! WARNING**

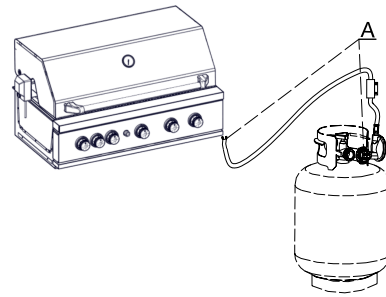
**Food Poisoning Hazard**

Do not let food sit for more than one hour before or after cooking.  
Doing so can result in food poisoning or sickness.

### Inspect the LP Gas Fuel Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

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. The replacement hose assembly shall be that specified by the manufacturer.

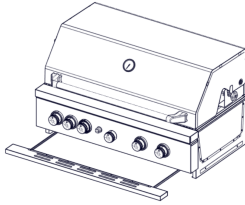


A. Gas pressure regulator/hose assembly

# Main Burner Ignition

## Prepare the Gas Supply

1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to OFF. The drip tray must be in place and pushed all the way to the back.



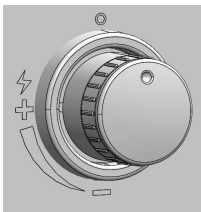
A. Drip tray

3. For outdoor grills using a 20 lb LP gas fuel tank: Slowly open the tank valve.

**NOTE:** If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting. Main Burner Ignition:

Always open the lid before igniting the burners.

4. Each control knob will create its own spark. Push the control knob in and turn to + position.
5. Continue to hold the knob in for a few seconds to allow gas to flow through the tube. You will hear a "snap" from the igniter as a spark ignites to the burner lighting tube. You will also see 3"-5" of orange flame coming from the burner lighting tube.
6. Check that the burner is lit by looking through the cooking grate. You should see a flame. If burner does not light on first try, push control knob in and turn it to OFF position. Repeat lighting procedure.

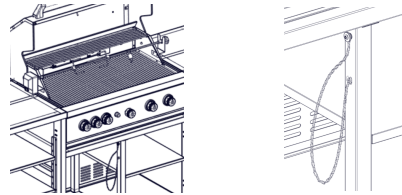


### TO EXTINGUISH:

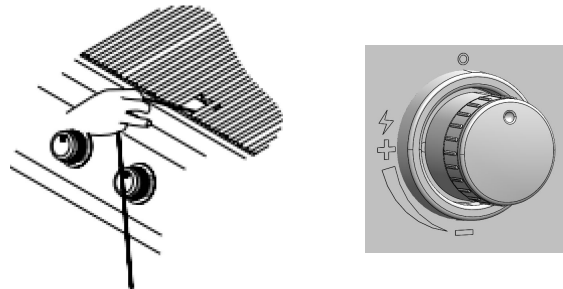
Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.

## Manually Lighting the Main Grill

1. Do not lean over the grill.
2. Make sure all burner control knobs are turned off. Push each knob in and turn it clockwise to ensure it is in the OFF position.
3. Open the lid. Remove the manual lighting extension from underneath grill cabinet, attached to upright tube (see following illustration) and attach a match to the split ring.



4. With match attached to split ring, strike match.
5. Insert matchstick holder and lit match down through cooking grates to ignite the selected burner.
6. Push the control knob in and turn it to + position.
7. Check that the burner is lit by looking through the cooking grates; you should see a flame.



8. Repeat steps 2 through 7 for each main burner.
9. Remove match and replace the manual lighting extension on the upright tube.

### IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

### Warning (After use):

Storage of an outdoor cooking gas appliance indoors is permissible only if:

The cylinder is disconnected and removed from the outdoor cooking gas appliance.

### TO EXTINGUISH:

Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.

## WARNING

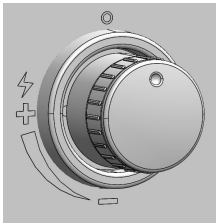
### Fire Hazard

**WARNING:** If the burner still does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.

# Sear Burner Ignition

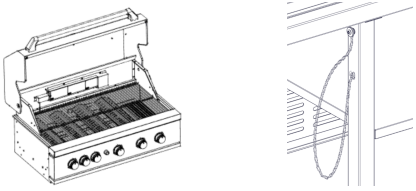
## Prepare the Gas Supply

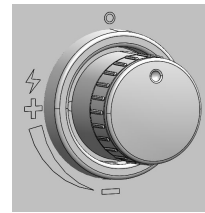
1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to OFF. The drip tray must be in place and pushed all the way to the back.
3. Turn the LP tank on by slowly turning the tank valve counterclockwise; wait 60 seconds.
4. After a period of non-use, before lighting the sear burner, a few seconds must pass for the gas supply line to fill.
5. When using the snap igniter you will see a flash of flames moving from left to right across the sear burner surface. The sear burner is not lit until the entire ceramic surface is aflame.
6. Push the control knob in and turn it to the + position. Using other hand, push electric igniter control knob at the same time to generate spark and to light sear burner. Continue to hold the control knob down for twenty seconds after the burner has ignited.
7. Release control knob.
8. Check that the sear burner is lit by the red glow across the entire surface of ceramic.



**TO EXTINGUISH:**  
Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.

## Manually Lighting the Rotisserie

1. Do not lean over the grill.
  2. Open the lid.
  3. Remove the manual lighting extension from underneath grill cabinet, attached to upright tube ( see following illustration) and attach a match to the split ring.
- 
4. With match attached to split ring, strike match.
  5. Hold the matchstick holder with lit match by right side of rotisserie burner.
  6. Push the control knob in and turn it to the + position. Insert match holder and lit match down through cooking grates to ignite the sear burner. Continue to hold the control knob down for twenty seconds after the burner has ignited.
  7. Release control knob.
  8. Check that the sear burner is lit by the red glow across the entire surface of ceramic.



**TO EXTINGUISH:**  
Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.

### IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.  
If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

### Warning (After use):

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**

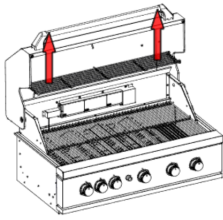
 **Fire Hazard**

**Caution:** Sear burner flame may be difficult to see on a bright sunny day.  
**Warning:** If the sear burner does not light, turn the burner control knob to the OFF position and wait five minutes to let the gas clear before you try again or to try and light manually with match.

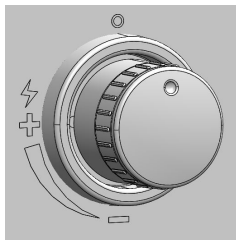
# Rotisserie Burner Ignition

## Prepare the Gas Supply

1. Open the hood completely. Do not light burners with the hood closed.
2. Remove the warming rack and cooking grates from the cook box.



3. Make sure control knobs are turned to OFF. The drip tray must be in place and pushed all the way to the back.
4. Turn the LP tank on by slowly turning the tank valve counterclockwise; wait 60 seconds.
5. After a period of non-use, before lighting the rotisserie burner, a few seconds must pass for the gas supply line to fill.
6. When using the snap igniter you will see a flash of flames moving from left to right across the rotisserie burner surface. The rotisserie burner is not lit until the entire ceramic surface is aflame.
7. Push the control knob in and turn it to the + position. Using other hand, push electric igniter control knob at the same time to generate spark and to light sear burner. Continue to hold the control knob down for twenty seconds after the burner has ignited.
8. Release control knob.
9. Check that the rotisserie burner is lit by the red glow across the entire surface of ceramic.



### TO EXTINGUISH:

Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.



**WARNING**



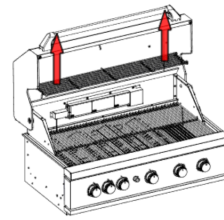
**Fire Hazard**

**Caution:** Rotisserie burner flame may be difficult to see on a bright sunny day.

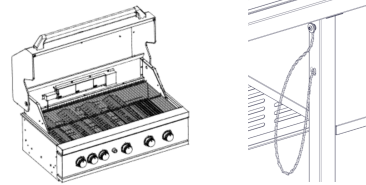
**Warning:** If the rotisserie does not light, turn the burner control knob to the OFF position and wait five minutes to let the gas clear before you try again or to try and light manually with match.

## Manually Lighting the Rotisserie

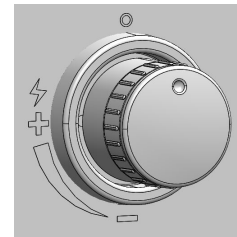
1. Do not lean over the grill.
2. Open the lid. Remove the warming rack and cooking grates from the cook box.



3. Remove the manual lighting extension from underneath grill cabinet, attached to upright tube (see following illustration) and attach a match to the split ring.



4. With match attached to split ring, strike match.
5. Hold the matchstick holder with lit match by right side of rotisserie burner.
6. Push the control knob in and turn it to the + position. Insert match holder and lit match down through cooking grates to ignite the sear burner. Continue to hold the control knob down for twenty seconds after the burner has ignited.
7. Release control knob.
8. Check that the rotisserie burner is lit by the red glow across the entire surface of ceramic.



### TO EXTINGUISH:

Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.

### IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

### Warning (After use):

Storage of an outdoor cooking gas appliance indoors is permissible only if:

The cylinder is disconnected and removed from the outdoor cooking gas appliance.

## Grilling Chart

- Knobs have High, Medium and Low settings for flame adjustment.
- Heat settings indicated are approximate.
- Grilling times are affected by weather conditions.
- When 2 temperatures are listed, for example: Medium to Medium-Low, start with the first and adjust based on cooking progress.
- Cooking times may vary from chart times depending on the type of fuel, Natural or LP gas.

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
<b>Beef</b>				
Hamburgers ½" (1.3 cm) to ¾" (1.9 cm) thick	DIRECT Medium	Medium (160°F/71°C)	10-15	Grill, turning once.
Roasts Rib Eye, Sirloin	INDIRECT Medium/OFF/Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	32-40 per lb (15-18 per kg)	Tent with foil first 45-60 minutes of cooking time.
Steaks, 1" (2.5 cm) Porterhouse, Rib, T-bone, Top Loin, Sirloin	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	11-16	Rotate steaks ¼ turn to create criss-cross grill marks.
Steaks, 1½" (3.8 cm) Porterhouse, Rib, T-bone, Top Loin, Sirloin	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	18-25	
Top Round or Shoulder/ Chuck (London Broil) 1½" (3.8 cm) thick	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	22-29	
Flank, ½" (1.3 cm) thick	DIRECT Medium	Med-Rare (145°F/63°C)	11-16	
<b>Pork</b>				
Chops, 1" (2.5 cm) 1½" (3.8 cm) thick	DIRECT Medium to Med-Low	Medium (160°F/71°C)	12-22 30-40	
Ribs 2½-4 lbs (0.9-1.5 kg)	INDIRECT Med/OFF/Med	Medium (160°F/71°C)	40-60	Grill, turning occasionally. During last few minutes brush with barbecue sauce if desired. When done, wrap in foil.
Roast, boneless tenderloin, 1 lb (0.37 kg)	DIRECT Medium	Medium (160°F/71°C)	18-22	Turn during cooking to brown on all sides.
Ham half, 8-10 lbs (3-3.7 kg)	INDIRECT Med/OFF/Med	Reheat (140°F/60°C)	2-2½ hours	Wrap entire ham in foil and put on grill without pan or drip pan.
Ham steak precooked, ½" (1.3 cm) thick	DIRECT Preheat Medium Grill Medium	Reheat (145°F/63°C)	7-10	
Hot Dogs	DIRECT Medium	Reheat (145°F/63°C)	5-10	Slit skin if desired.
<b>Chicken</b>				
Breast, boneless	DIRECT Medium	170°F/77°C	15-22	For even cooking, pound breast to ¾" (2.0 cm) thick.
Pieces, 2-3 lbs (0.75-1.1 kg)	DIRECT Med-Low to Medium	Breast 170°F/77°C Thigh 180°F/82°C		Start bone side down.
<b>Lamb</b>				
Chops and Steaks, Loin, Rib, Sirloin 1" (2.5 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	10-20	
1½" (3.8 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	16-20	

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
<b>Fish and Seafood</b>				
Filletts, Steaks, Chunks Halibut, Salmon, Swordfish, 8 oz (0.25 kg)	DIRECT Medium		4-6 per ½" (1.3 cm) thickness of fish	Grill, turning once. Brush grill with oil to keep fish from sticking. Remove when inside is opaque and flaky with skin easily removed.
Whole, Catfish, Rainbow Trout, 8-11 oz (0.25- 0.34 kg)	DIRECT High		5-7 per side	
Shellfish, Scallops, Shrimp	DIRECT Medium		4-8	
<b>Turkey</b>				
Whole breast (bone-in)	INDIRECT HI/OFF/HI	170°F/77°C	14-18 per lb (7-8 per kg)	Tent with foil until last 30 minutes of cooking time.
Half breast (bone-in)	INDIRECT Medium/OFF/Medium	170°F/77°C	25-30 per lb (11-14 per kg)	Start skin side down.
Whole, 7-12 lbs (2.6-5.4 kg)	INDIRECT HI/OFF/HI	Breast 170°F/77°C Thigh 180°F/82°C	11-16 per lb (5-7 per kg)	Less than 11 lbs (5.0 kg)
<b>Fresh Vegetables</b>				
Corn on the cob	DIRECT Medium		20-25	Soak in cold water 20 minutes. Do not husk. Shake off excess water.
Eggplant	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Onion, ½" (1.3 cm) thick	DIRECT Medium		8-20	Grill, turning once. Brush with olive oil. Put a skewer through several slices to hold together.
Potatoes, Sweet, whole	DIRECT Medium		40-70	Individually wrap in heavy-duty foil. Grill, rotating occasionally.
Baking, whole	DIRECT High		45-90	
Peppers, Roasted	DIRECT High		15-22	Wash and place on grill whole. Char skin all around. Cool in a paper bag or plastic wrap to loosen blackened skin. Peel and remove seeds.
Squash, Summer, Zucchini	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Garlic Roasted	DIRECT Medium		20-25	Cut off top, drizzle with olive oil and wrap in double layer of foil.

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## OUTDOOR GRILL CARE

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### General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use vinyl grill cover. See "Assistance" section to order.

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### STAINLESS STEEL

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**IMPORTANT:** To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths or paper towels.

Cleaners should not contain chlorine. Damage may occur.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

**Cleaning Method:**

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner
- Liquid detergent or all-purpose cleaner:
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

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### GRILL GRATES

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**IMPORTANT:** To avoid damage to grill grates, do not use a steel or fiber scraper. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water.

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### WARMING RACK

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**Cleaning Method:**

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

**IMPORTANT:** Make sure gas supply is off and all control knobs are in the Off position.

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### EXTERIOR

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The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

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### INTERIOR

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Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

**Cleaning Method:**

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

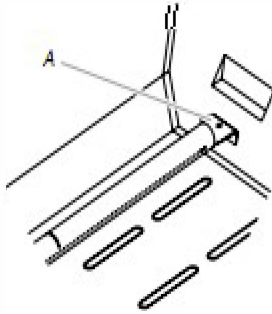
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## BURNERS

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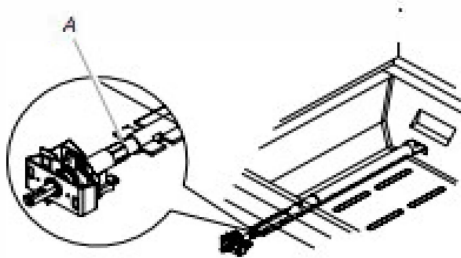
### Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.
  1. Remove grill grates and flame tamers.
  2. Remove the 2 screws that hold the burner in place. Remove gas burner from the grill.



A. 2 screws

3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of burner for blockage, reassemble burner by sliding the middle tube of the gas burner over the gas orifice.



A. Burner/orifice connection

5. Reattach gas burner using 2 screws.

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## DRIP TRAY

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**IMPORTANT:** The drip tray should only be removed when grill is completely cool.

The full-width drip tray collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

### Cleaning Method:

- Remove tray and set on a flat surface.
- Wipe excess grease with paper towels.
- Mild detergent and warm water. Rinse and dry thoroughly.
- Replace tray.

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## KNOBS AND FLANGE AREA AROUND KNOBS

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**IMPORTANT:** To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

### Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

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## CONTROL PANEL GRAPHICS

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**IMPORTANT:** To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner.

Do not spray cleaner directly onto panel.

### Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
  - Mild detergent, soft cloth and warm water.
  - Rinse and dry.
-

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# TROUBLESHOOTING

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## Grill will not light

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- **Is the 20 lb LP gas fuel tank valve turned off?**  
Turn the 20 lb LP gas fuel tank on.
- **Is the grill properly connected to the gas supply?**  
Contact a trained repair specialist or see Installation Instructions.
- **Is there gas in the 20 lb LP gas fuel tank?**  
Check the gas level.
- **Is the igniter working?**  
Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the “Replacing the Igniter Battery” section.  
  
Check to see if the grill will match-light. See “Manually Lighting the Main Grill” in the “Outdoor Grill Use” section.  
  
Check for loose wire connections to the igniter or electrodes.  
  
Check to see if debris is blocking the electrodes.  
  
If a spark occurs anywhere but the igniter tip, replace the igniter.

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## Burner flame will not stay lit

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- **Is the gas supply fully turned on?**  
Check that the 20 lb LP gas fuel tank valve is fully open.
- **Is the gas supply in the 20 lb LP fuel gas tank low?**  
Check the gas level.
- **Is the burner properly installed and in good condition?**  
Check that the burner is installed properly. Check for defects in the burner.

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## Flame is noisy, low or erratic

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- **Is the gas supply fully turned on?**  
Check that the 20 lb LP gas fuel tank valve is fully open.
- **Is the gas supply in the 20 lb LP fuel gas tank low?**  
Check the gas level.
- **Does only one burner appear low?**  
Check and clean the burner ports if clogged or dirty. See “General Cleaning” section.
- **Is the gas supply hose bent or kinked?**  
Straighten the gas supply hose.
- **Is the flame noisy or lifting away from the burner?**  
Burner may be getting too much air. Check the air shutter adjustment, see “Check and Adjust Burners” section.
- **Is the burner flame mostly yellow or orange?**  
Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see “Check and Adjust Burners” section.

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## Excessive flare-ups

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- **Is there excessive fat in the food being grilled?**  
Keep flame on low or turn one burner off.  
  
Keep the hood up when grilling to avoid excessive flare-ups.  
  
Move food to the warming rack until flames subside.  
  
To avoid damage to the grill, do not spray water on gas flames.

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## Low heat

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### LP Gas:

For outdoor grills using a 20 lb LP gas fuel tank, slowly open the tank valve.

**NOTE:** If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, very slowly open the tank valve and wait 5 seconds before lighting.
3. Light the burners one at a time. See “Lighting the Main Grill” section.

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# ASSISTANCE

Before calling for assistance, please check “Troubleshooting.” If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

**Please visit [www.backyarddiscovery.com](http://www.backyarddiscovery.com)**  
**For the most up to date assembly manual, to register your product, or to order replacement parts *Para obtener instrucciones en español, visite***  
**[www.backyarddiscovery.com](http://www.backyarddiscovery.com)**