

4+1+1 Burner LP Gas Grill

Assembly Instructions

Model NO.: SRGG41115



FOR OUTDOOR USE ONLY



**PLEASE CONTACT [1-866-814-0585](tel:1-866-814-0585) FOR ASSISTANCE
DO NOT RETURN TO PLACE OF PURCHASE**

OFFICE HOURS 9AM TO 5PM EST

SAFETY INSTRUCTIONS



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.**

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Read this User Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury.

SAFETY INSTRUCTIONS

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS

WARNING

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

INSECT WARNING!!! Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow improperly. This is a very dangerous condition, which can cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill for this at least twice a year.

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

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

GAS INSTALLATION CODES

The installation must conform with local codes or, in the absence of local codes, with the national fuel gas code, ANSIZ223.1/NFPA 54, natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

LP gas cylinder must be fitted with Overfill Protection Device (OPD).

**WARNING:**

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

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

SAFETY INSTRUCTIONS

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS



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



WARNING: IMPORTANT!

BEFORE LIGHTING...

Inspect the gas supply hose prior to turning the gas "ON". If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement pressure regulator and hose assembly shall be that specified by the manufacturer. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill.

If a replacement is necessary, contact the customer service number below for proper replacement.

Attach regulator onto the cylinder. Check the leaks in the hose and regulator connections using a soap and water solution before operating the grill.

Keep a spray bottle of soap water near the gas supply valve and check the connections before each use. See leak testing section

Do not attempt to light the grill if odor of gas is present. Call for customer service 1-866-814-0585

SAFETY INSTRUCTIONS

TESTED IN ACCORDANCE WITH ANS Z21.58-2007 / CSA 1.6-2007, ANS Z21.58a-2008 / CSA1.6a-2008 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, you must conform with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/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 byproducts, 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 use and care manual, ensuring you provide good ventilation when cooking with gas.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for, your grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat and that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

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

DO NOT STORE ITEMS OF INTEREST TO CHILDREN AROUND OR BELOW THE GRILL OR IN THE CART. NEVER ALLOW CHILDREN TO CRAWL INSIDE OF 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. Fabric may ignite and result in personal injury.

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

Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Un-tempered materials may break with sudden temperature changes.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

Never lean over an open grill.

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

SAFETY INSTRUCTIONS

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 burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting excess grease deposits collect in the grease slide panel bottom at the bottom of the grill's firebox. Clean this area often.

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

Clean the grill with caution. 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.

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

Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups. Do not operate the grill under combustible construction.

Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. **THIS UNIT IS FOR OUTDOOR USE ONLY.**

Keeps the area surrounding the grill free from combustible materials, trash, or combustible fluids 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 ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of the reach of children.

DO NOT USE BRIQUETTES OF ANY KIND IN THE GRILL.

The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the flame tamers as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.

Keep the back of the cart free and clear from debris.

Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.

NEVER USE A DENTED OR RUSTY PROPANE CYLINDER.

PLACEMENT OF THE GRILL

MINIMUM CLEARANCE:

2' Clearance from both sides of combustible material, and 3' Clearance from the back.

LOCATION

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill may produce a lot of smoke. Lock the wheels after the grill is placed in a suitable position.



ATTENTION



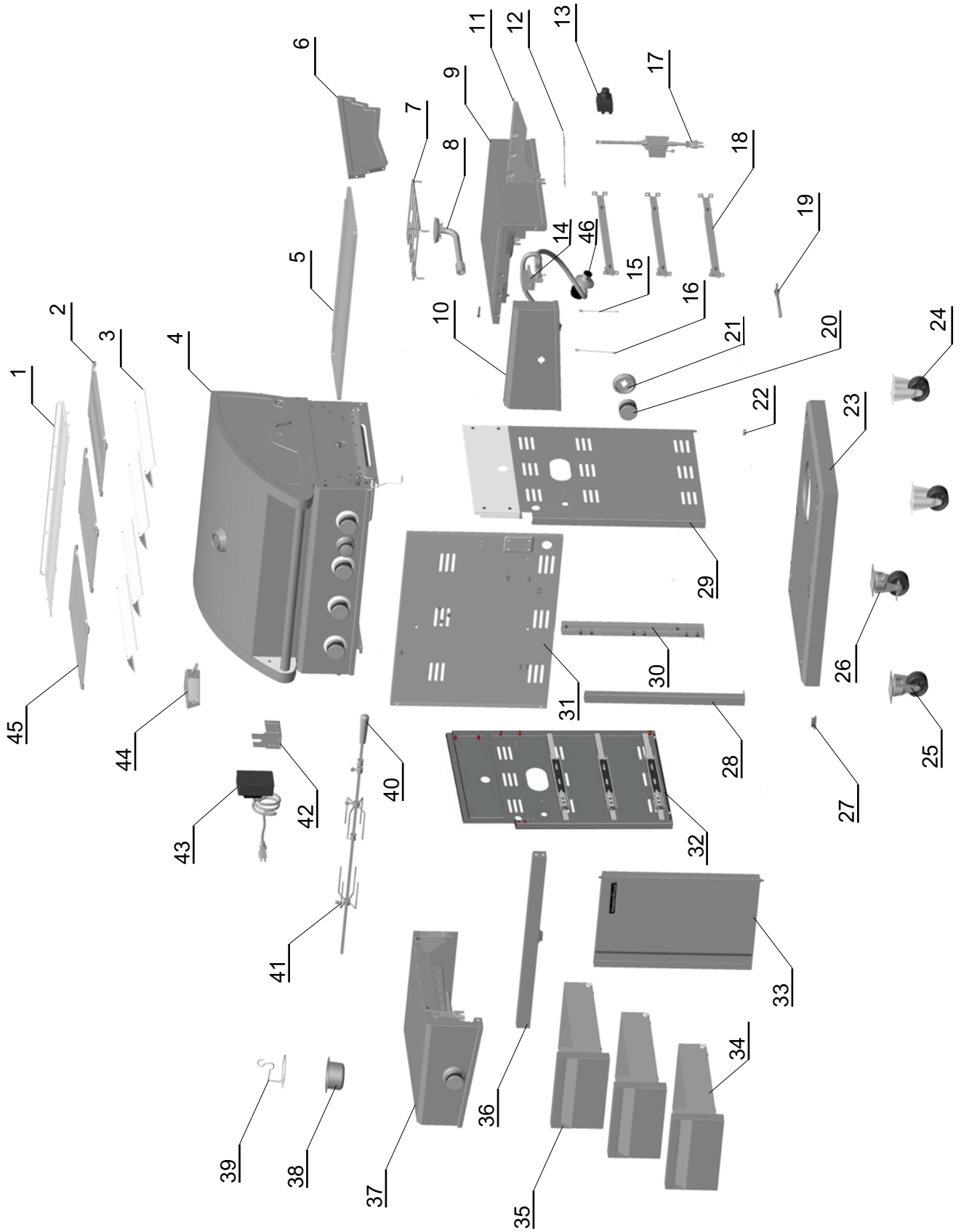
REMOVE ALL PARTS FROM THE CARTON; IDENTIFY PARTS AND HARDWARE TO BE SURE ALL PARTS ARE INCLUDED. ASSEMBLY REQUIRED.

IDENTIFY MISSING OR DAMAGED PARTS, PLEASE CALL CUSTOMER SERVICE

1-866-814-0585

DO NOT RETURN TO RETAILER

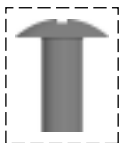
Exploded View



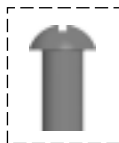
Part List

1.Warming rack	1pc	24.Fixed caster	2pcs
2.Wave cooking grate	1pc	25.Non-locking caster	1pc
3.Flame tamer	4pcs	26.Locking caster	1pc
4.Lid/fire box assembly	1pc	27.Door magnet	1pc
5.Grease tray	1pc	28.Drawer front support	1pc
6.Insert panel	1pc	29.Trolley right panel	1pc
7.Right side burner rack	1pc	30.Drawer rear support	1pc
8.Right side burner	1pc	31.Trolley back panel	1pc
9.Right side shelf	1pc	32.Trolley left panel	1pc
10.Right side control panel	1pc	33.Right door	1pc
11.Right side shelf support	1pc	34.Drawer base assembly	3pcs
12.Light switch assembly	1pc	35.Drawer front panel assembly	3pcs
13.Igniter	1pc	36.Trolley horizontal support	1pc
14.Side burner valve assembly	1pc	37.Left side shelf	1pc
15.Grounding wire a	1pc	38.Grease cup	1pc
16.Grounding wire b	1pc	39.Grease cup hanger	1pc
17.Adaptor assembly	1pc	40.Rotisserie fork handle	1pc
18.Right side drawer glider	3pcs	41.Rotisserie fork assembly	1pc
19.Cylinder locking bolt	1pc	42.Motor base	1pc
20.Knob	1pc	43.Rotisserie motor	1pc
21.Knob bezel	1pc	44.Rotisserie light assembly	1pc
22.Wire clipper	3pcs	45.Bee line cooking grate	2pcs
23.Trolley bottom panel	1pc	46.Regulator assembly	1pc

Hardware list



M6x14 bolts
14 pcs



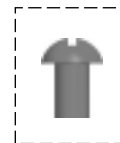
M6x12 bolts
37 pcs



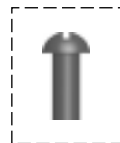
M6x10 bolts
16 pcs



M5x12 bolts
3 pcs



M5x8 bolts
31 pcs



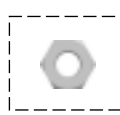
M4x10 bolts
8 pcs



M3x10 bolts
6 pcs



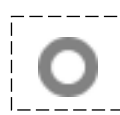
M5 nuts
7 pcs



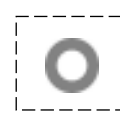
M4 nuts
2 pcs



M3 nuts
6 pcs



D5 washers
6 pcs



D4 washers
2 pcs



M6x35 bolts
4 pcs

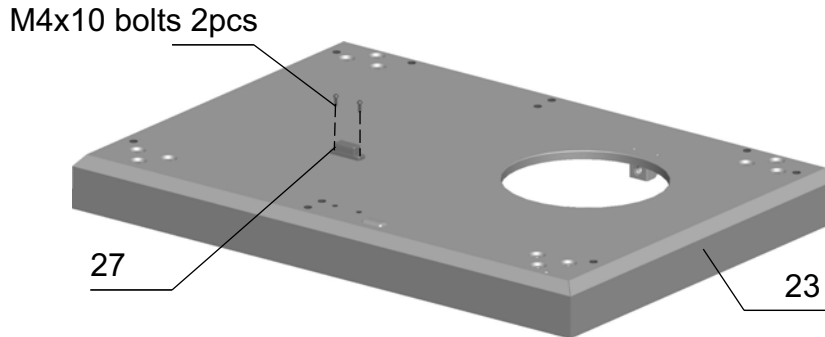


AA/1.5v alkaline
Battery 1pc

Assembly Instructions

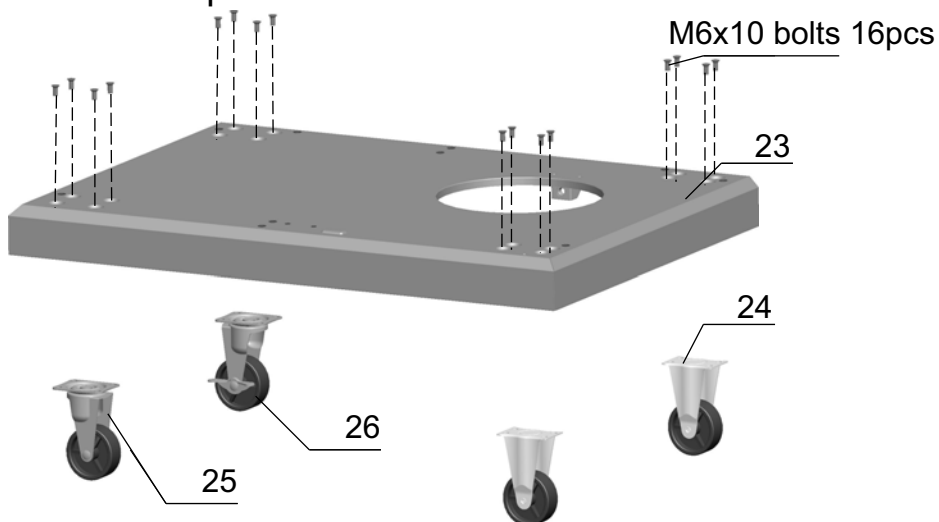
Step 1-1:

Install (27) door magnet to (23) trolley bottom panel with 2pcs M4x10 bolts.



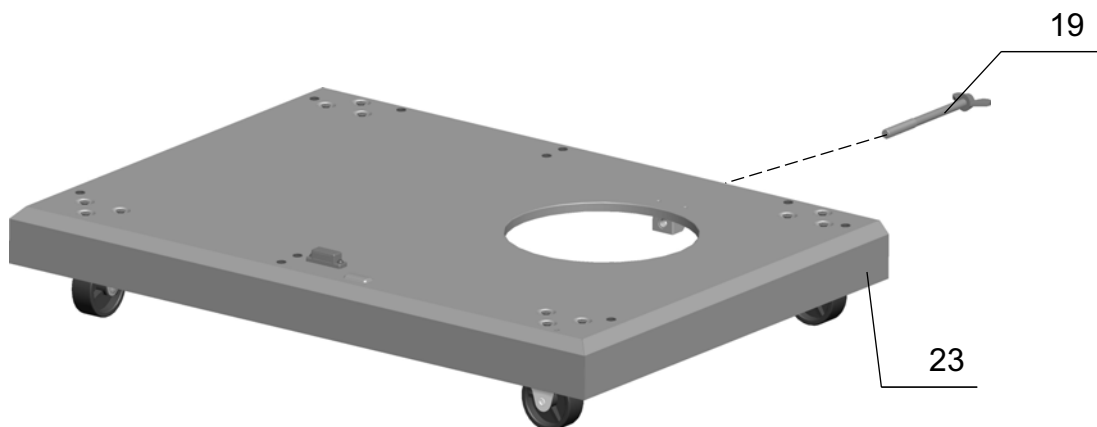
Step 1-2:

Install (25) non-locking caster, (26) locking caster and two (24) fixed casters to (23) trolley bottom panel with 16pcs M6x10 bolts.



Step 1-3:

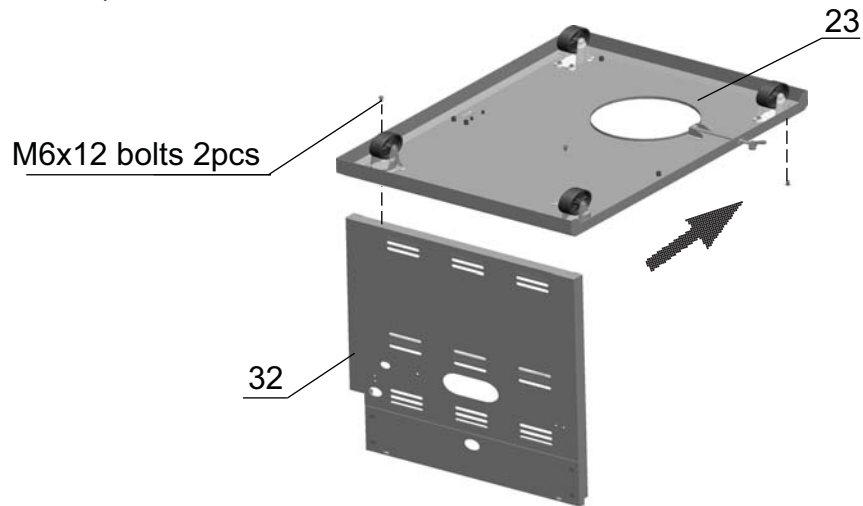
Insert (19) cylinder locking bolt into (23) trolley bottom panel and screw it to tighten.



Assembly Instructions

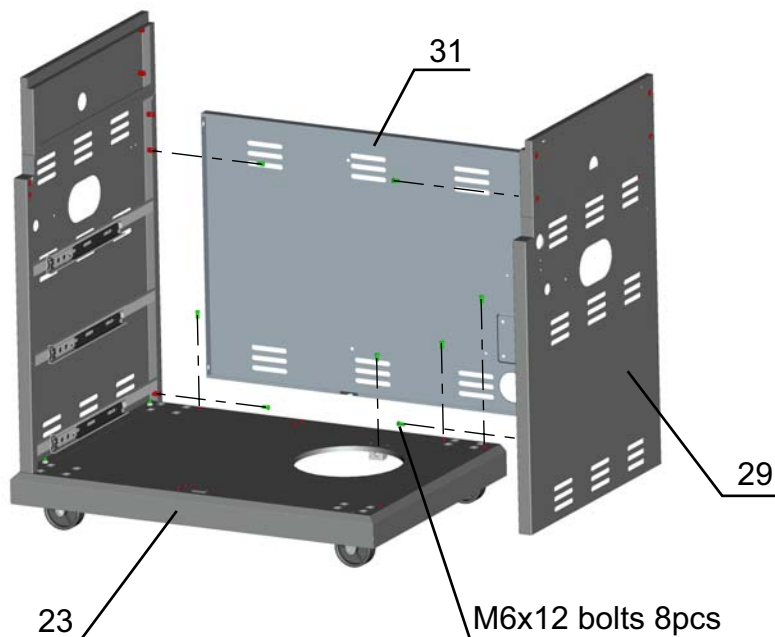
Step 2-1:

Install (32) trolley left panel to (23) trolley bottom panel with 2pcs M6x12 bolts each.
(Before tightening the bolts - ensure the side panel(32) is positioned as close as possible toward the center of (23). See arrow.)



Step 2-2:

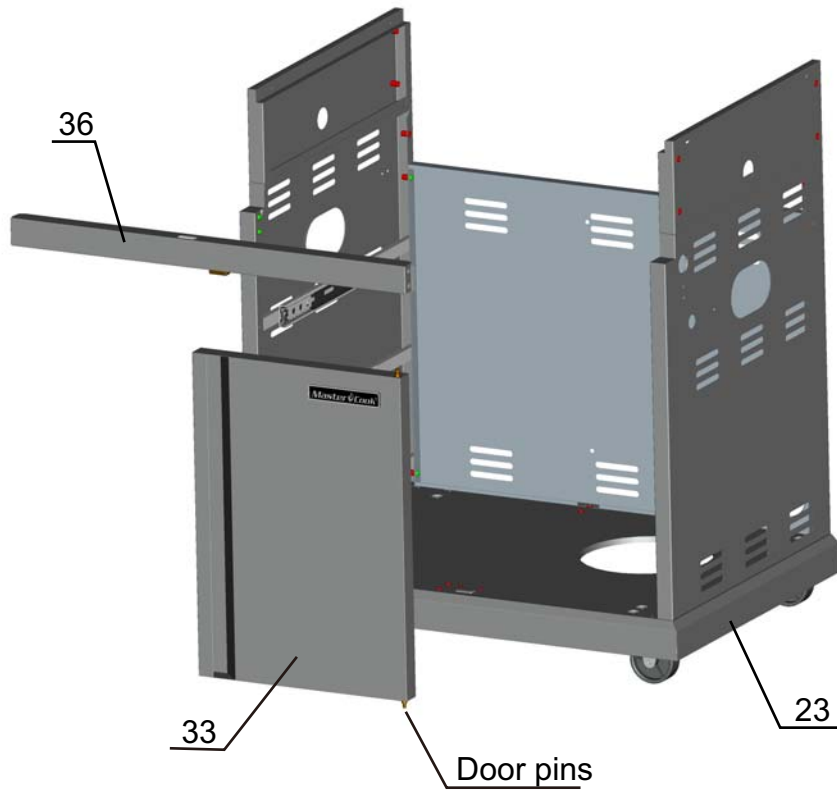
Install (31) trolley back panel and (29) right panel to (23) trolley bottom panel and side panels with 8pcs M6x12 bolts.



Assembly Instructions

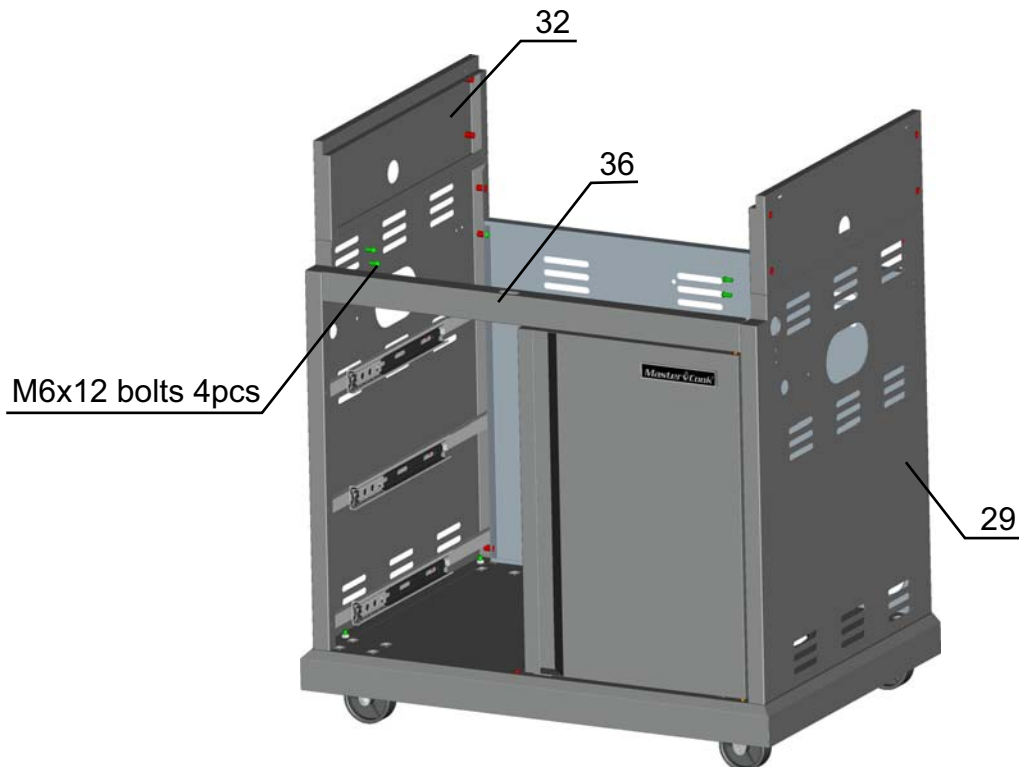
Step 3-1:

Insert the door pins of (33) right door into the holes of (36) trolley horizontal support and (23) trolley bottom panel.



Step 3-2:

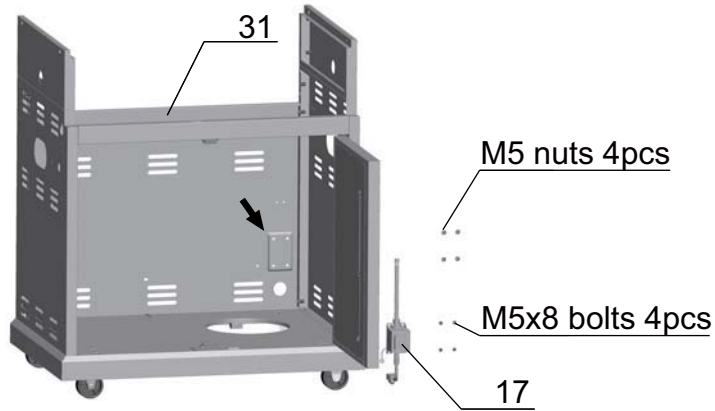
Install (36) trolley horizontal support to (32) trolley left panel and (29) trolley right panel with 4pcs M6x12 bolts and keep the bolts half loose.



Assembly Instructions

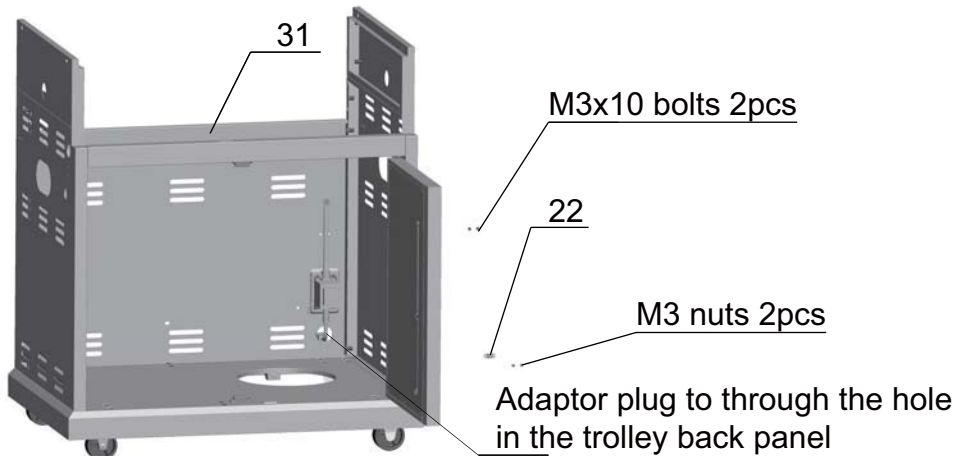
Step 3-3:

Install (17) adaptor assembly to (31) trolley back panel with 4pcs M5x8 bolts and 4pcs M5 nuts.



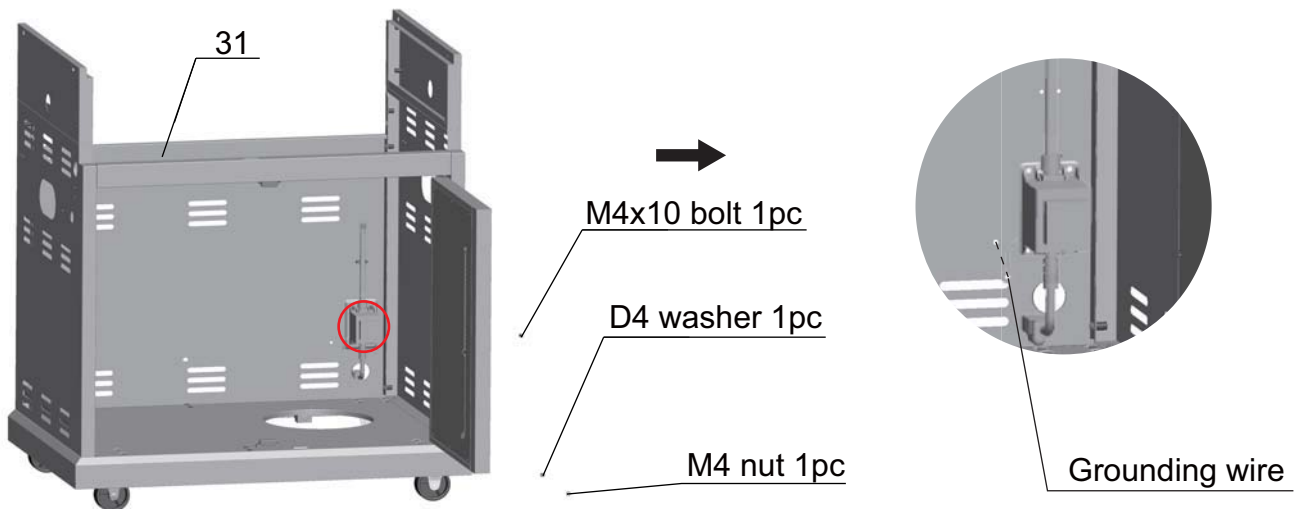
Step 3-4:

Place the two top wires of the adaptor assembly into the wire clipper, install one (22) wire clipper to (31) trolley back panel with 2pcs M3x10 bolts and 2pcs M3 nuts.



Step 3-5:

Install the grounding wire of adaptor assembly to (31) trolley back panel with 1pc M4x10 bolt , 1pc M4 nut and 1pc D4 washer.

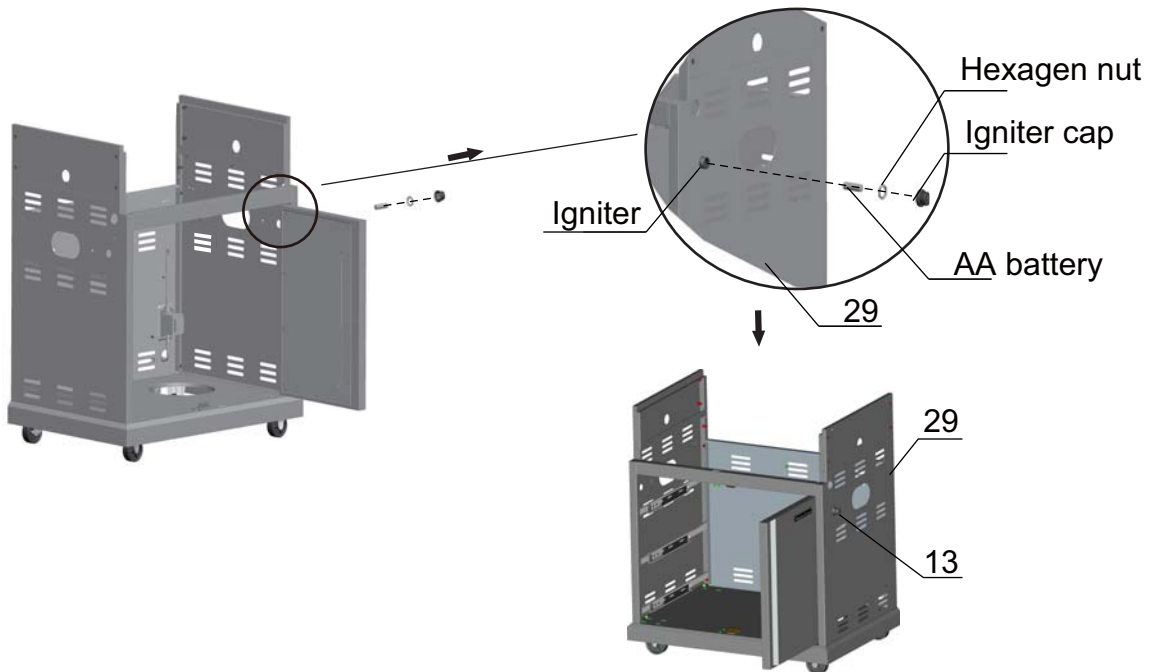


Assembly Instructions

Step3-6:

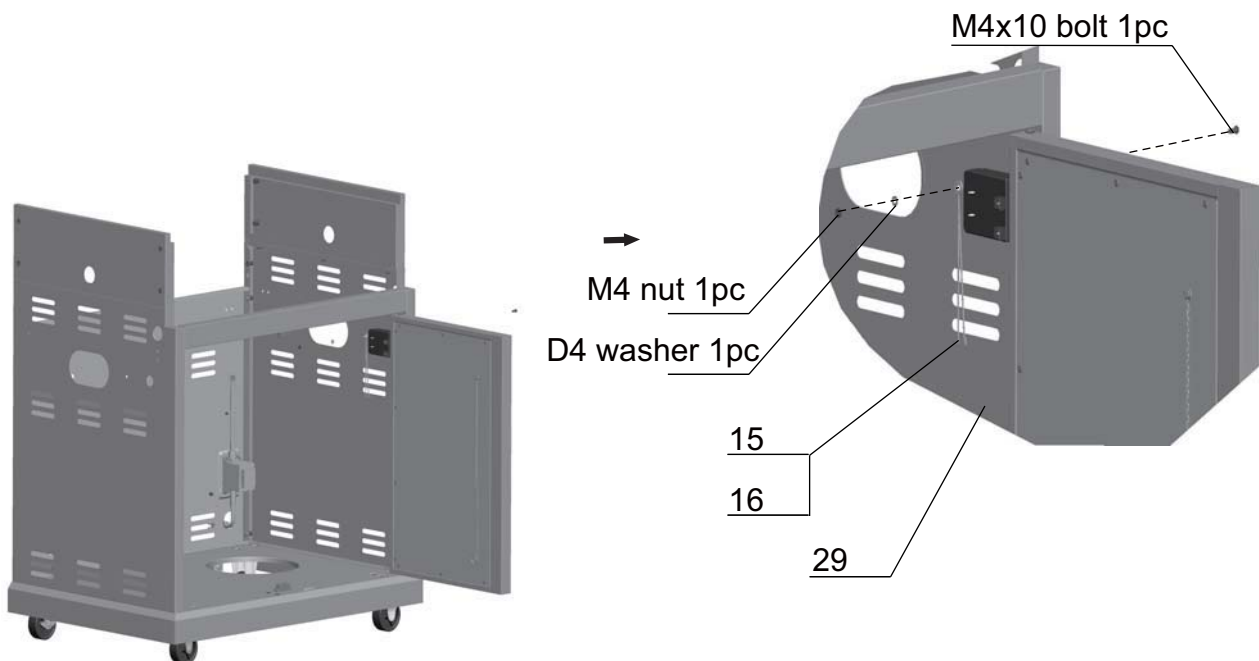
Remove the cap of (13) igniter and the hexagon nut, then lead the igniter from the inside of the trolley through the hole in (29) trolley right panel, then screw on the hexagon nut and the cap of the igniter.

Note: battery's installation and replacement on the page 32.



Step 3-7:

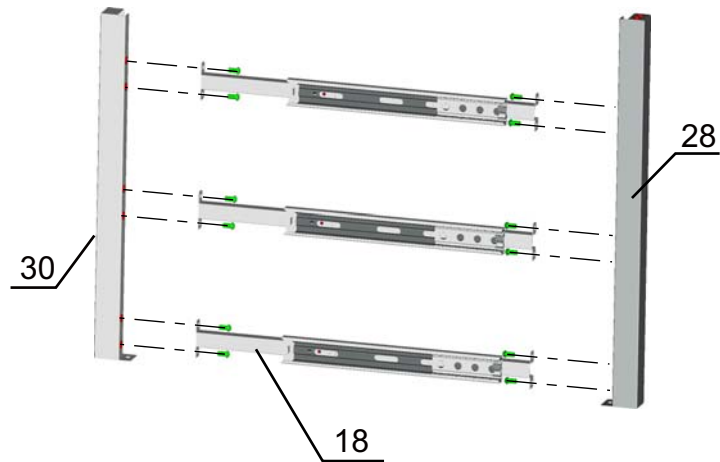
Install (15) grounding wire A and (16) grounding wire B of (13) igniter to (29) trolley right panel with 1pc M4x10 bolt, 1pc M4 nut and 1pc D4 washer.



Assembly Instructions

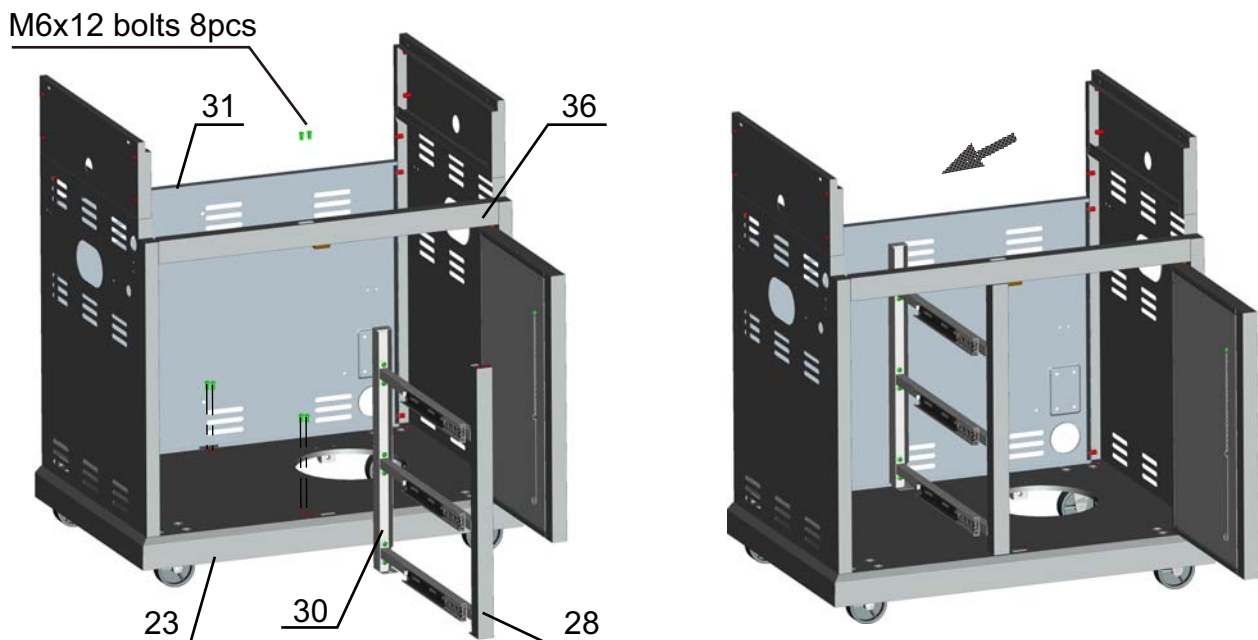
Step4-1:

Install three (18) right side drawer gliders to (28) drawer front support and (30) drawer rear support with 12pcs M6x12 bolts.



Step 4-2:

Install (28) drawer front support and (30) drawer rear support to (23) trolley bottom panel, (31) trolley back panel and (36) trolley horizontal support with 8pcs M6x12 bolts.
(Before you tighten the bolts - make sure the right side glider assembly is shifted towards the left side panel)



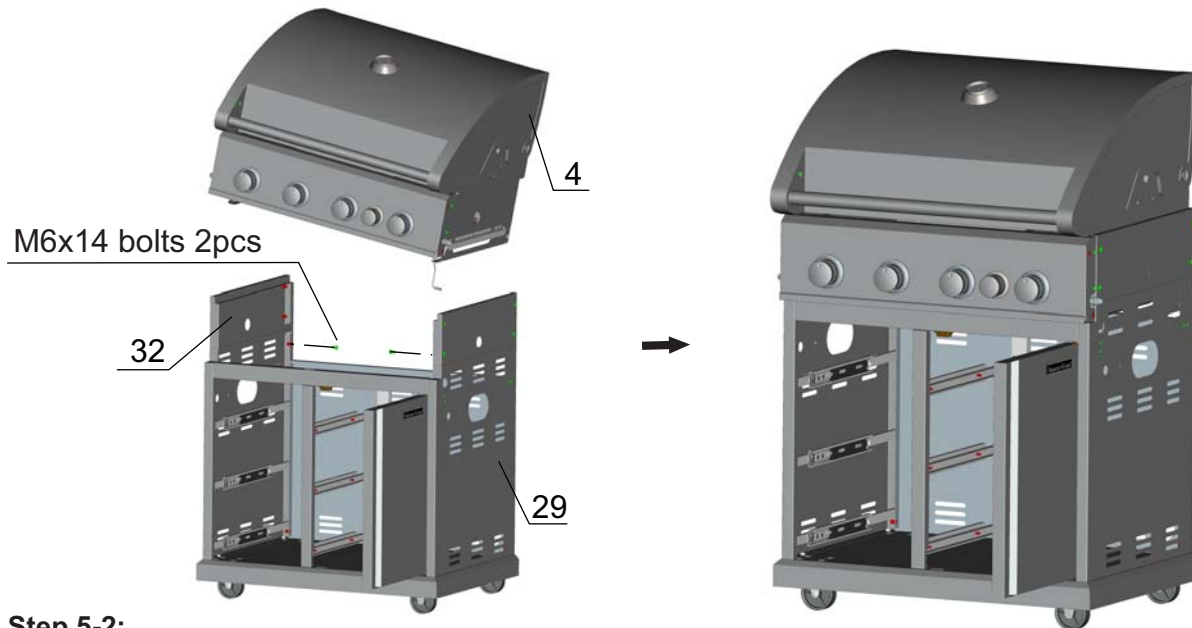
Assembly Instructions

Step 5-1:

Warning: All hoses and wires should be free and clear of the fire box prior to installing the fire box onto the trolley assembly.

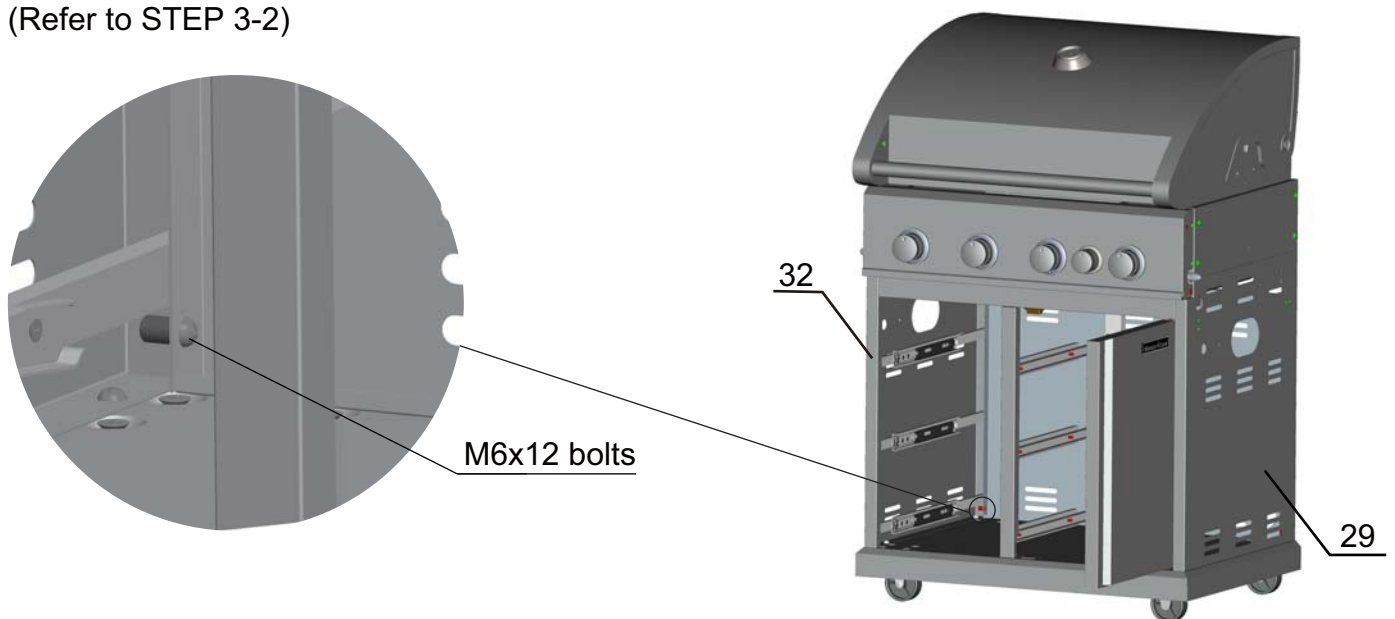
Carefully place (4) lid/fire box assembly onto assembled trolley body. Attach it to (29) trolley right panel and (32) trolley left panel with 2pcs M6x14 bolts.

Note: This step should be done with multiple people and with extreme care.



Step 5-2:

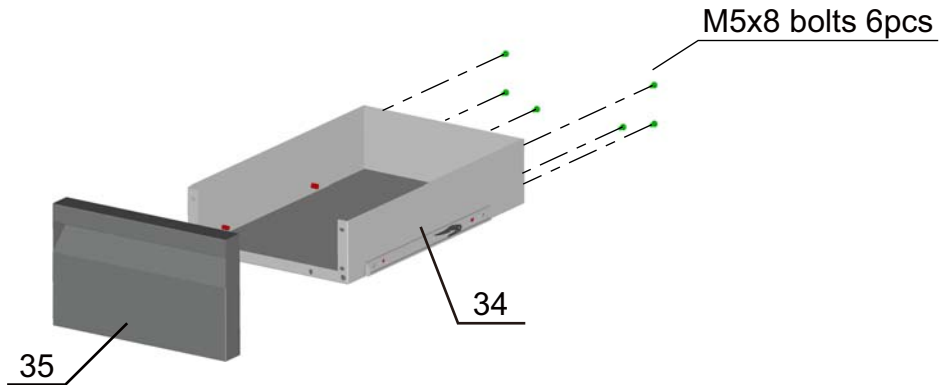
Firmly tighten the 4pcs M6x12 bolts which connect (32) trolley left panel and (29) trolley right panel and (31) trolley back panel (Refer to STEP 2-2); Firmly tighten the 4pcs M6x12 bolts which connect (36) trolley horizontal support and (32) trolley left panel and (29) trolley right panel . (Refer to STEP 3-2)



Assembly Instructions

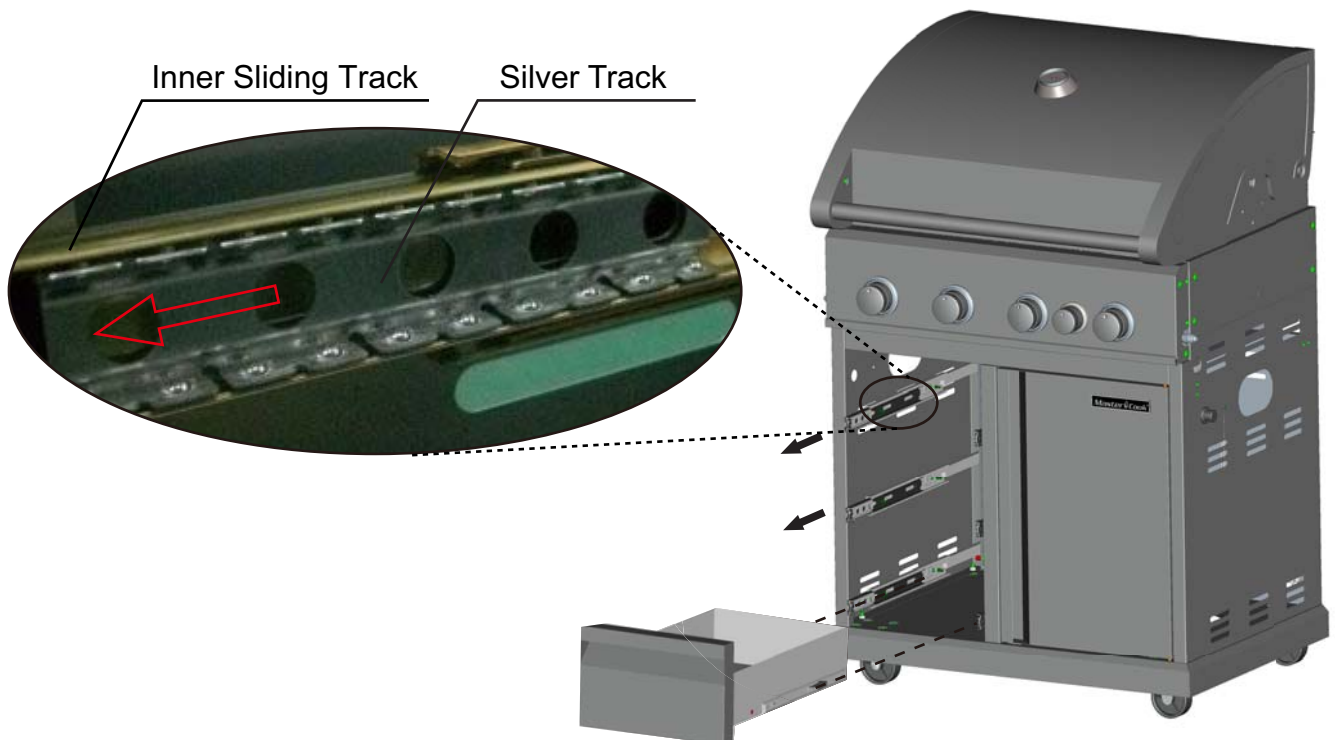
Step 6-1

Install (35) drawer front panel assembly to all (34) drawer base assemblies with 6pcs M5x8 bolts each.



Step 6-2

- Pull out the inner sliding track and make sure the silver track stop at the end (As illustrated).
- Align drawer assembly's track with slide track. Insert assembled drawers into the sliding track. Please note, the drawers will be very snug to ensure stability and function, so this may take some effort.

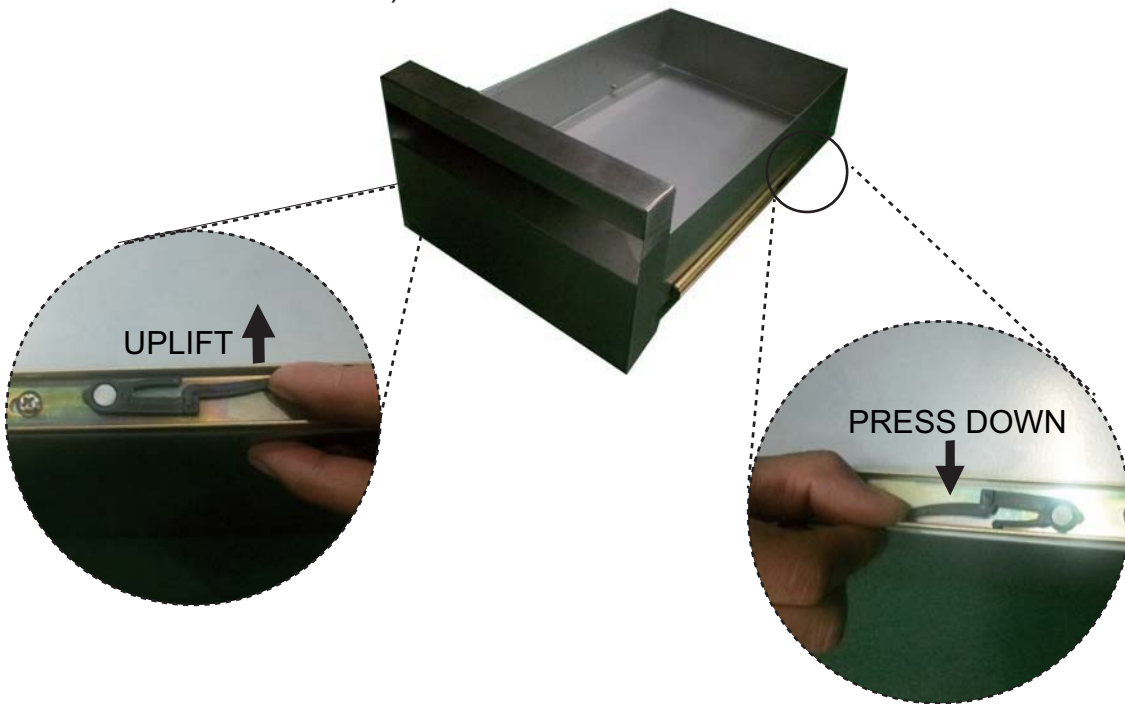


Assembly Instructions

Step 6-2:

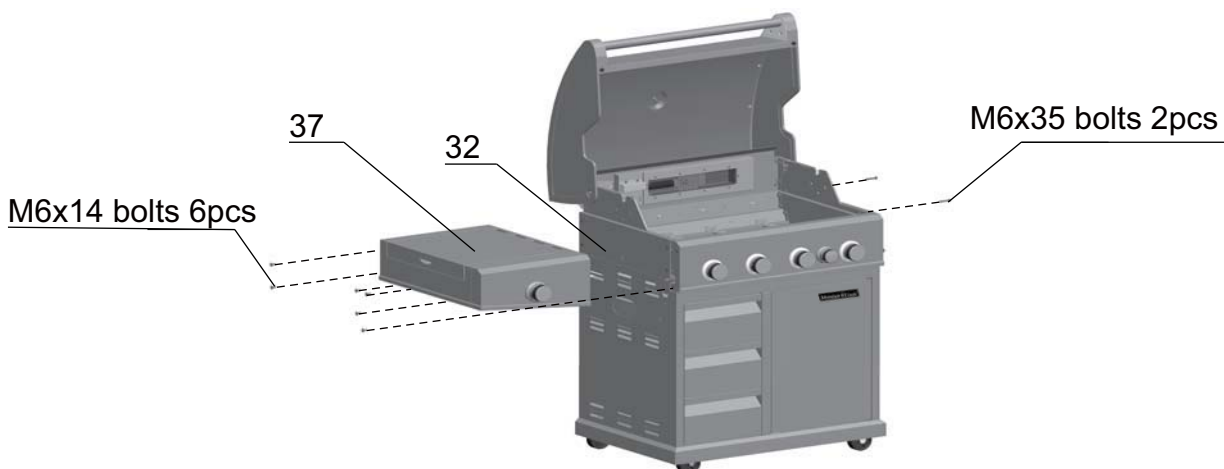
c) If the drawers fail to install properly, the following steps will help to pull the drawer out of the sliding track.

Pull out the drawer to the end, then UPLIFT the black button on the left track and PRESS DOWN black button on the right track of the drawer at the same time, then pull the drawer out of the sliding track. (See the illustration as below)



Step 7-1:

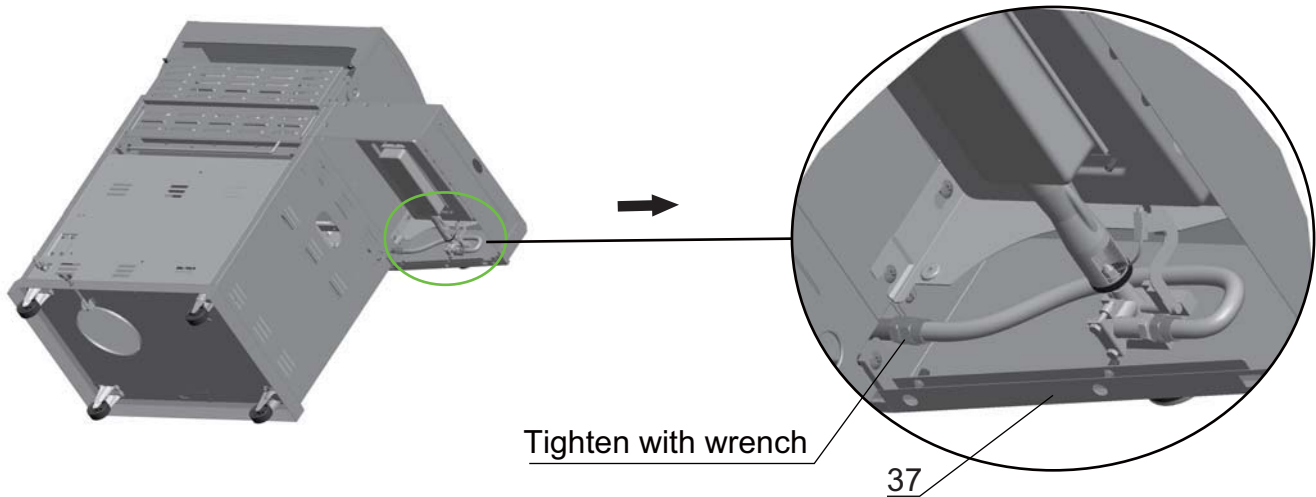
Install (37) left side shelf to (32) trolley left panel with 6pcs M6x14 bolts and 2pcs M6x35 bolts.
Tip: half pre-install 4pcs M6x14 bolts first, then align these bolts to the holes on (37) left side shelf and sit it onto the bolts. Tighten these bolts respectively.



Assembly Instructions

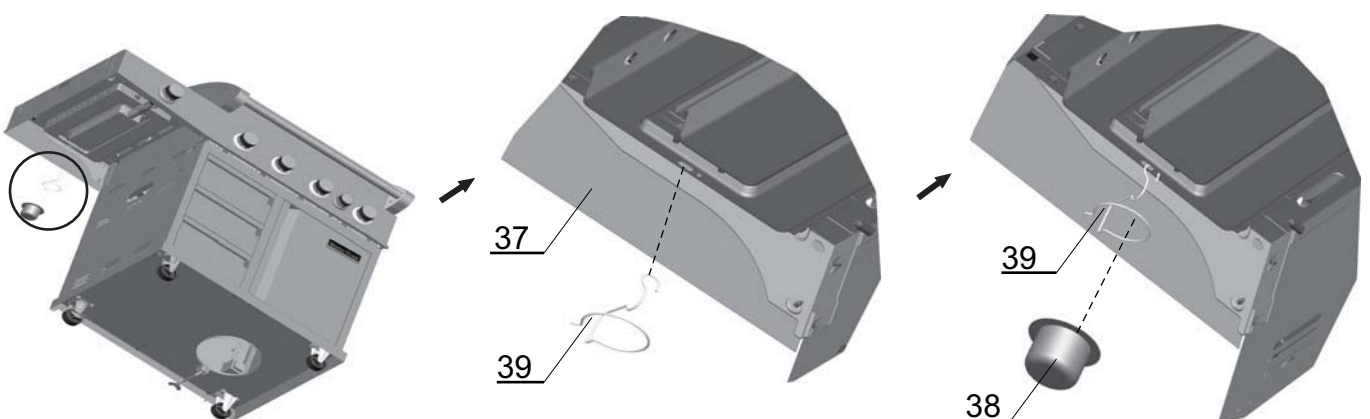
Step 7-2:

Insert the metal hose into the main burner gas pipe and screw to tighten with a wrench. Caution: Pay attention to metal hose positioning and tighten the hoses with a wrench. **WARNING: PERFORM A LEAK TEST WITH A SOAPY SOLUTION BEFORE USING. PLEASE REFER TO "LEAK TESTING" SECTION OF THE INSTRUCTION MANUAL.**



Step 7-3:

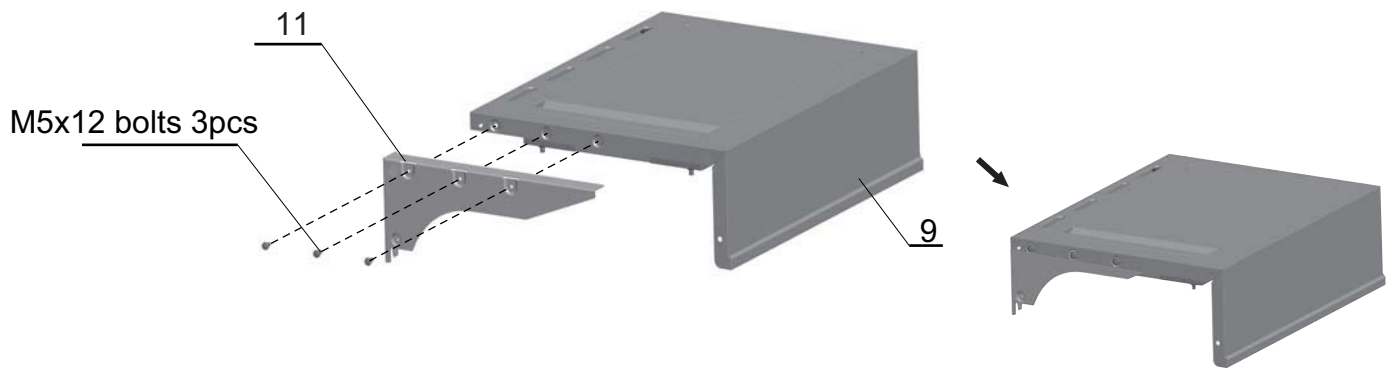
Attach (39) grease cup hanger to (37) left side shelf, and place (38) grease cup on (39) grease cup hanger.



Assembly Instructions

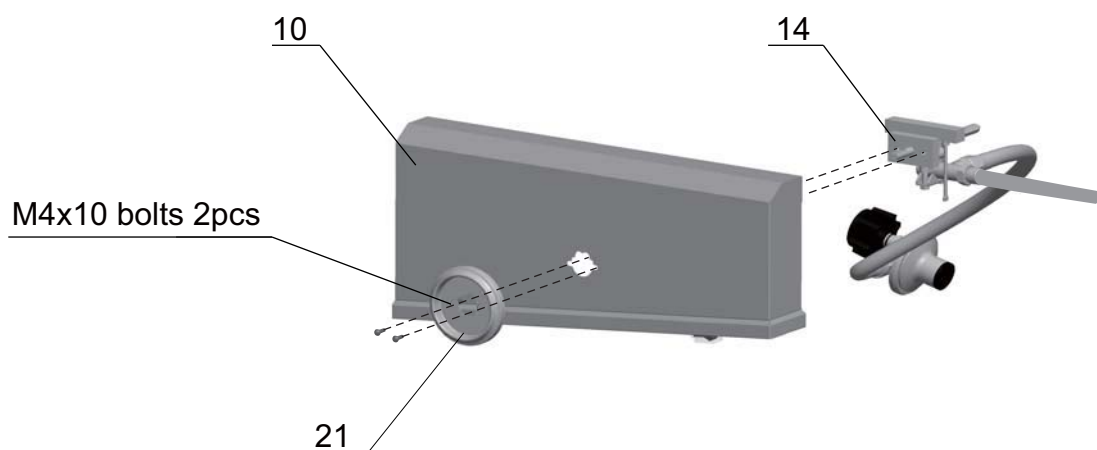
Step 8-1:

Install (11) right side shelf support to (9) right side shelf with 3pcs M5x12 bolts.



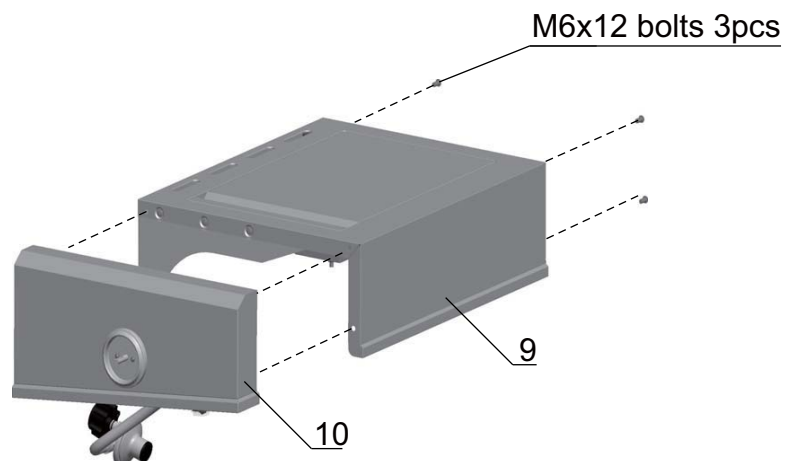
Step 8-2:

Install (14) side burner valve assembly and (21) knob bezel to (10) right side control panel with 2pcs M4x10 bolts.



Step 8-3:

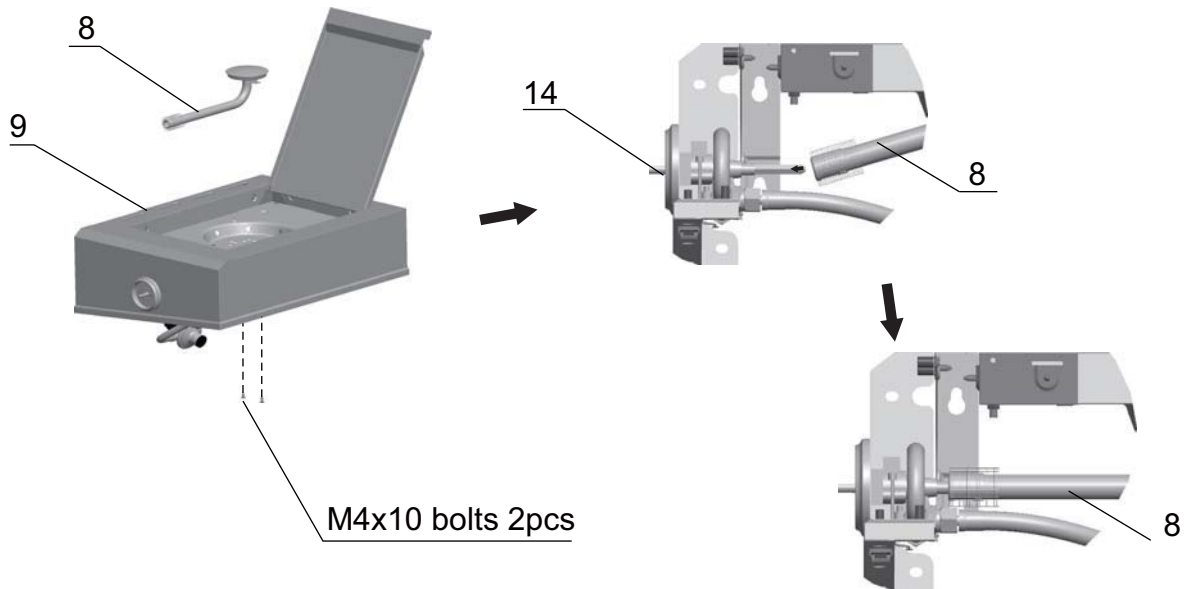
Install (10) right side control panel to (9) right side shelf with 3pcs M6x12 bolts.



Assembly Instructions

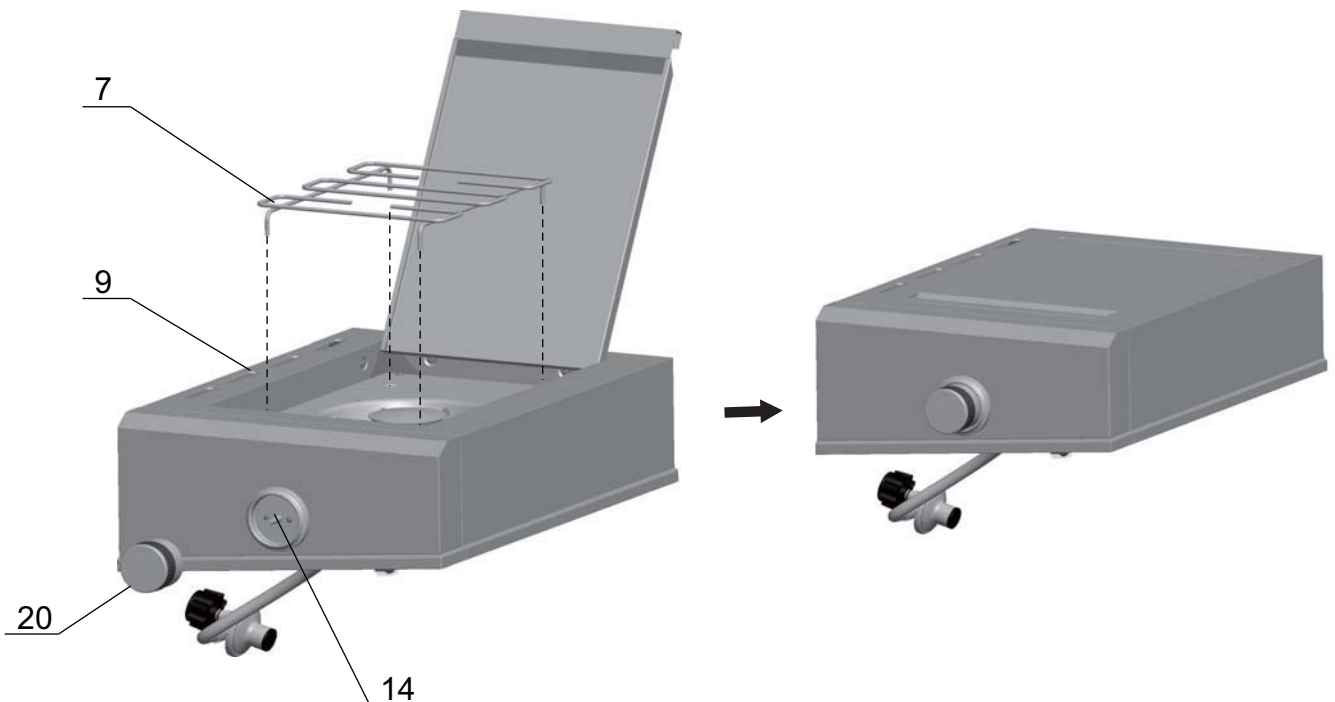
Step 8-4:

Insert (8) right side burner into (9) right side shelf, making sure the burner covers the end of the (14) side burner valve assembly. Fix the burner to the shelf with 2pcs M4x10 bolts.



Step 8-5:

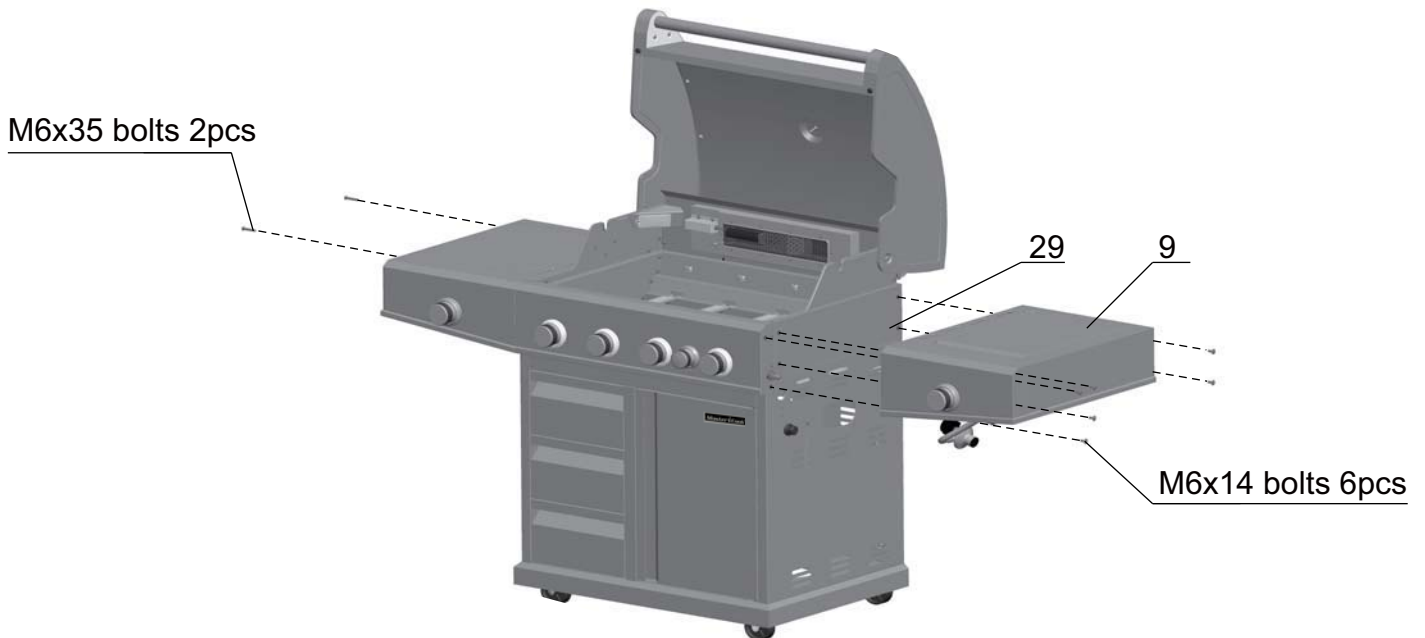
Insert (7) right side burner rack to (9) right side shelf and insert (20) knob into the shaft of (14) side burner valve assembly and press into position.



Assembly Instructions

Step 9-1:

Install (9) right side shelf to (29) trolley right panel with 6pcs M6x14 bolts and 2pcs M6x35 bolts.
Tip: half pre-install 4pcs M6x14 bolts first, then align these bolts to the holes on (9) right side shelf and sit it onto the bolts. Tighten these bolts respectively.

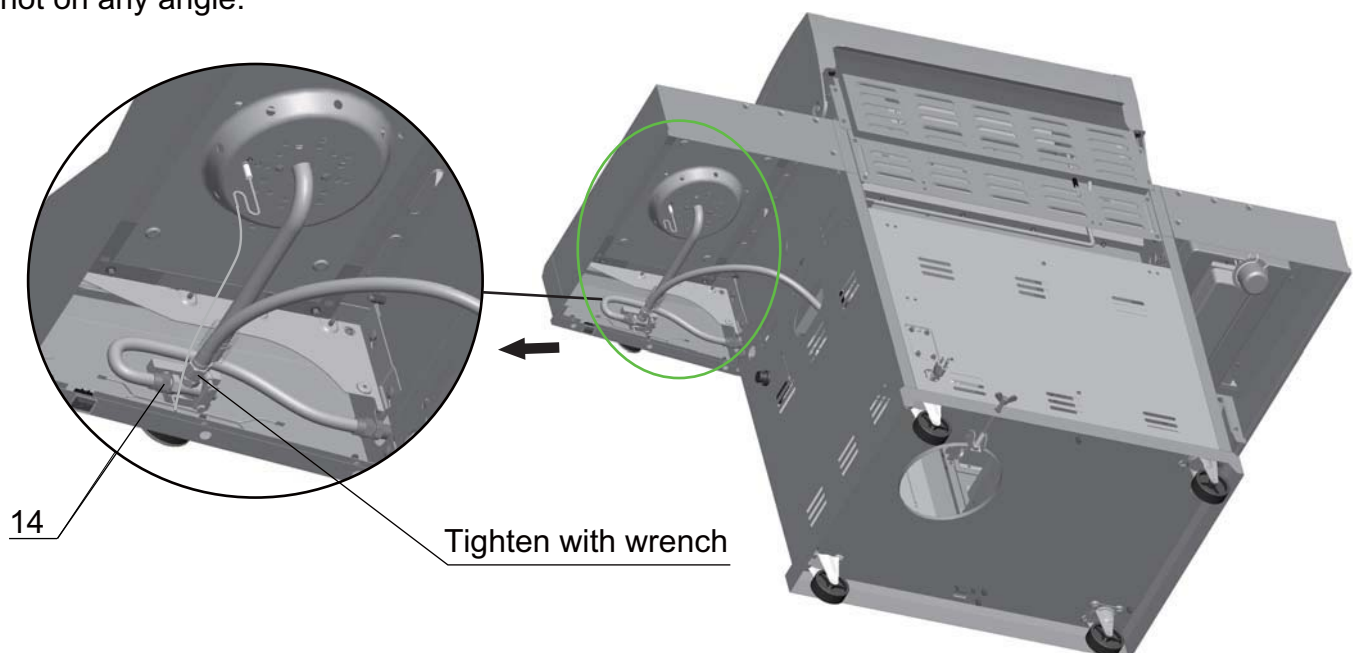


Step 9-2:

Insert the metal hose into the main burner gas pipe and screw to tighten with wrench and connect the electrode wire of (14) side burner valve assembly to electrode.

WARNING: PERFORM A LEAK TEST WITH A SOAPY SOLUTION BEFORE USING. PLEASE REFER TO "LEAK TESTING" SECTION OF THE INSTRUCTION MANUAL.

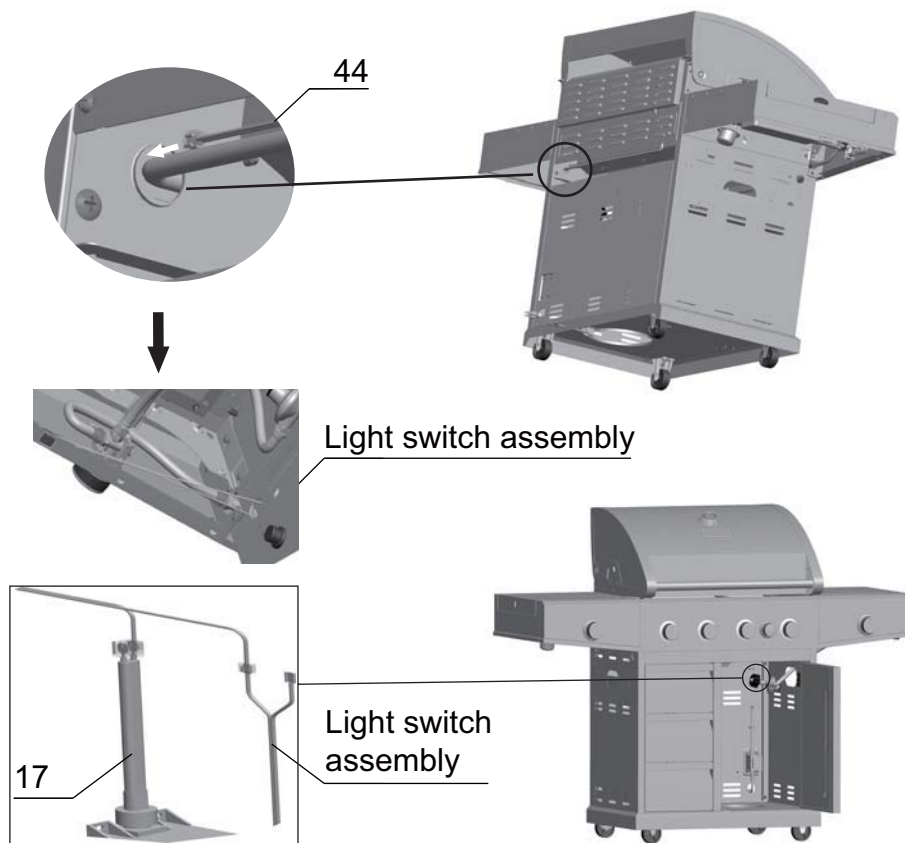
Pay attention to metal hose positioning. Hose should be sticking straight into the main burner gas pipe, and not on any angle.



Assembly Instructions

Step 10-1:

Connect the red wires with pink tips from both the rotisserie light assembly and the light switch to the (17) adaptor assembly. The two black wires should be connected to one-another.



Step 10-2:

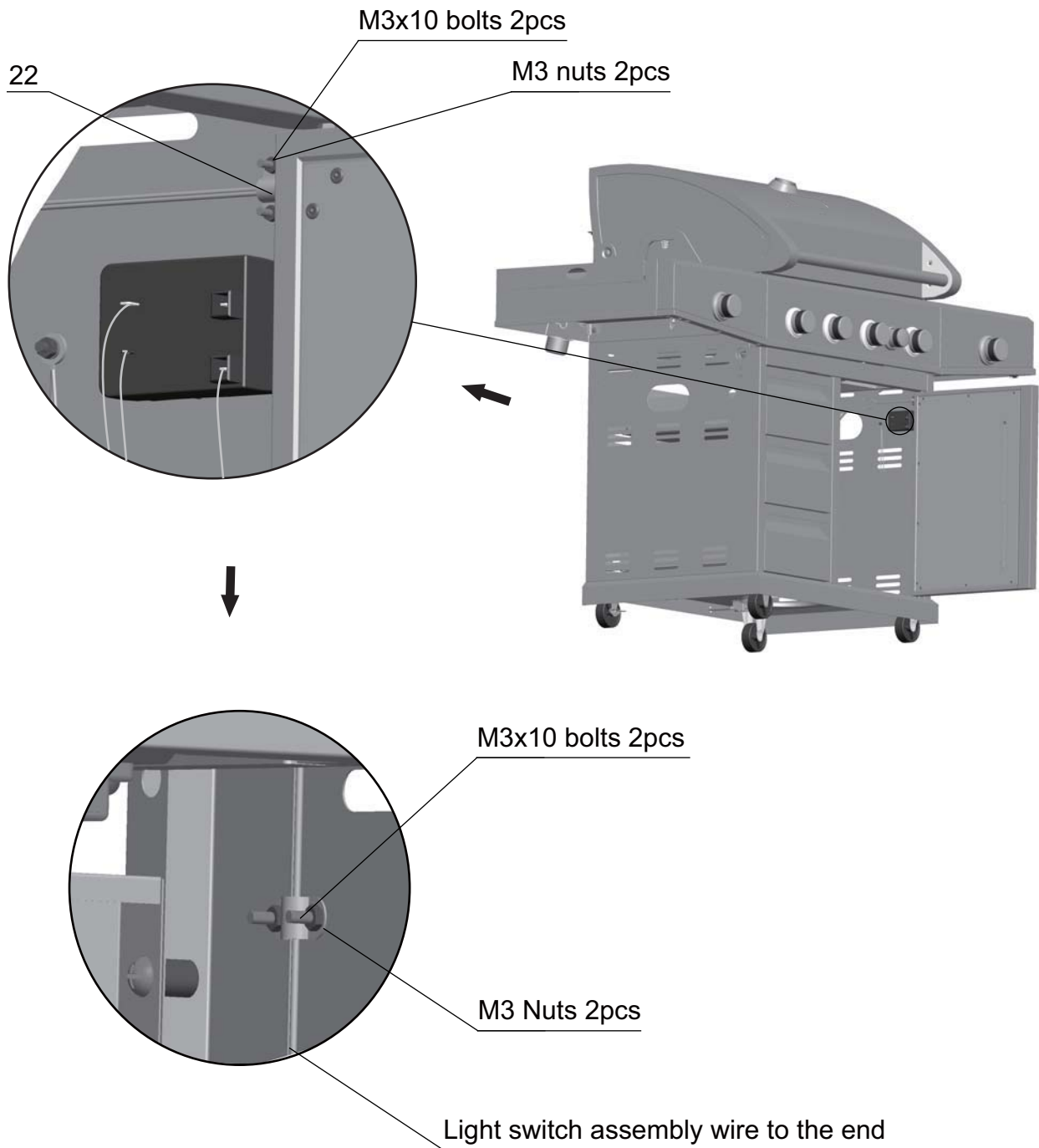
Connect the black wire end of (17) adaptor assembly with the black wire end of light switch assembly.



Assembly Instructions

Step 10-3:

Fix the wire of light switch assembly with 2pcs (22) wire clippers, 4pcs M3x10 bolts and 4pcs M3 nuts.

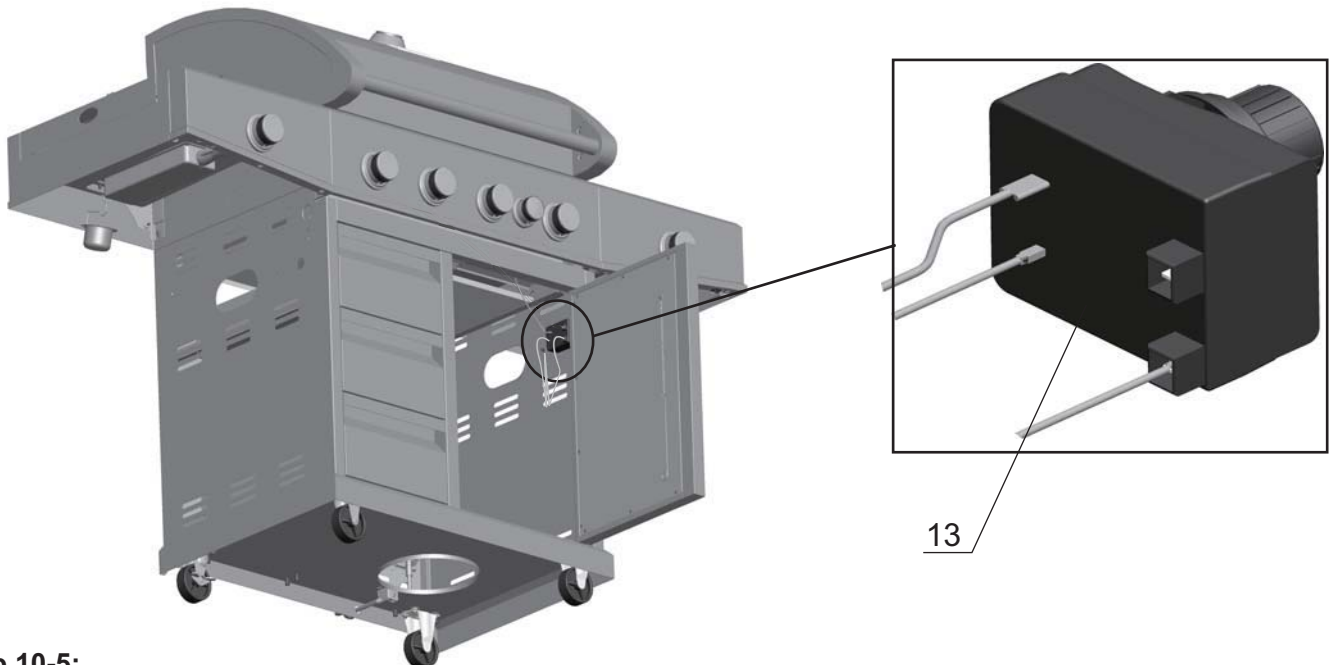


Assembly Instructions

Step 10-4:

Connect the two white wires with black tips to the (13) igniter.

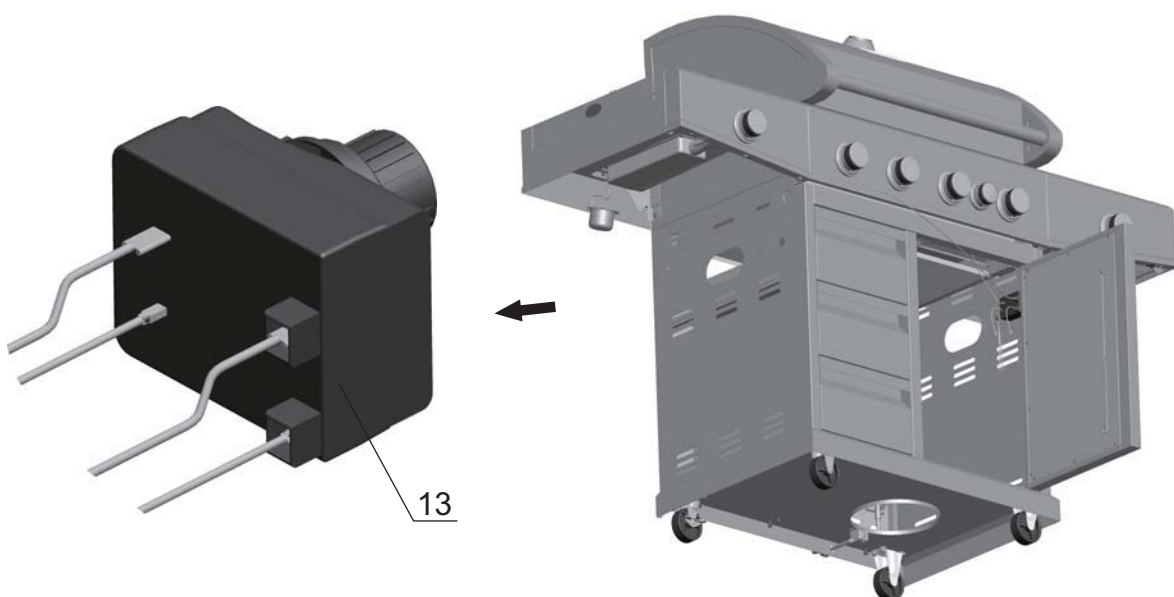
Note: Lead the back burner valve wire to move right along control panel to the igniter wire connecting point. The wires are in difference sizes and so are the receivers on the igniter.



Step 10-5:

Connect back burner electrode wire with the other end of (13) igniter.

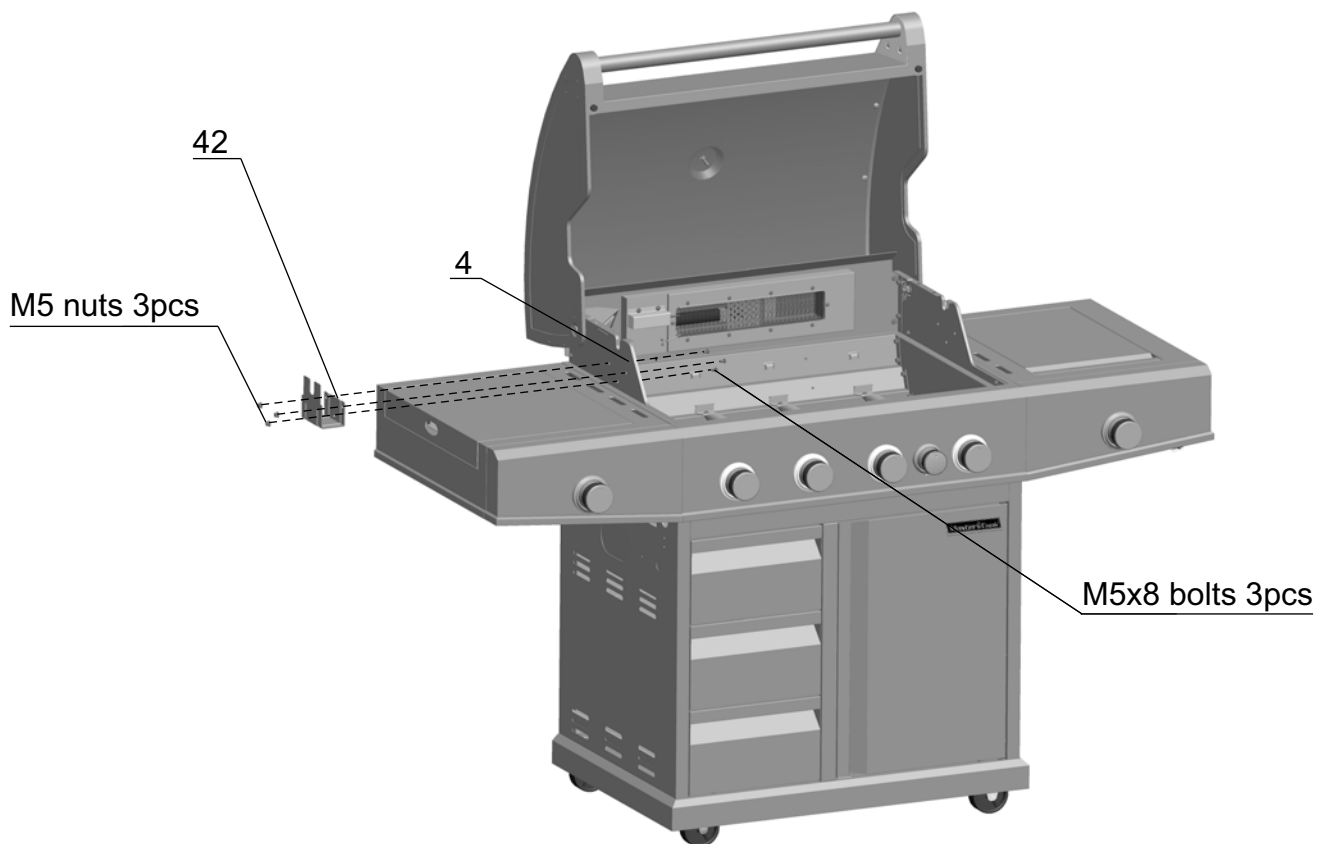
Note: Lead the back burner electrode wire to move along the grill body to the igniter wire connecting point. Attach each wire to the corresponding-sized receiver.



Assembly Instructions

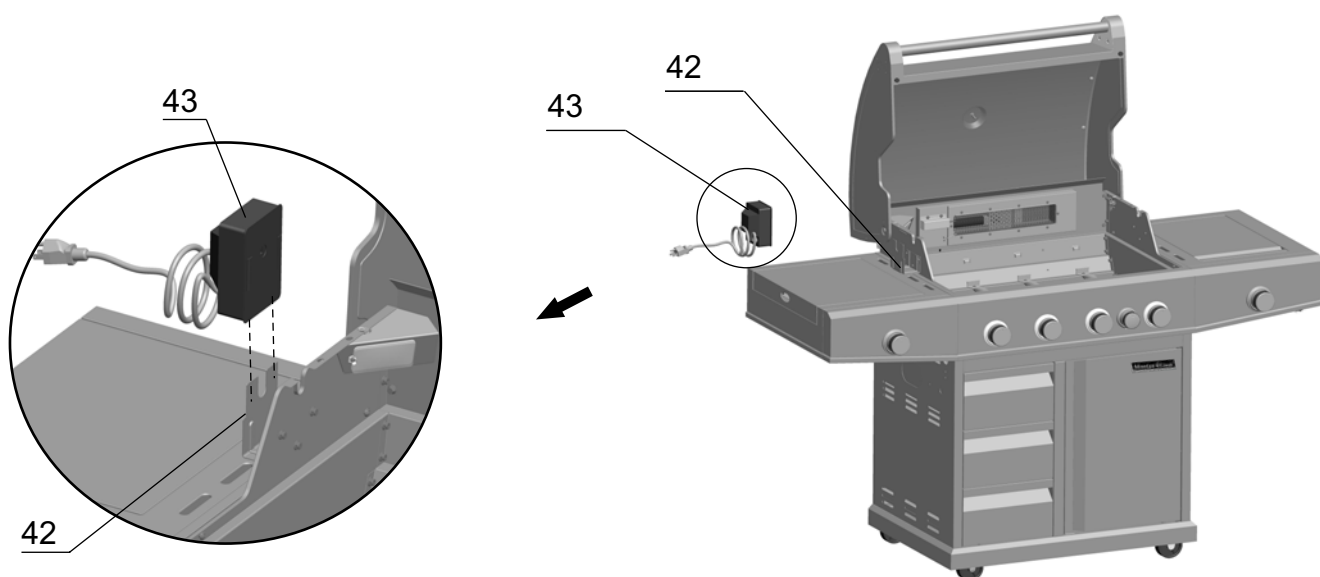
STEP 11-1:

Install (42) motor base to (4) lid/fire box assembly with 3pcs M5x8 bolts and 3pcs M5 nuts.



STEP 11-2:

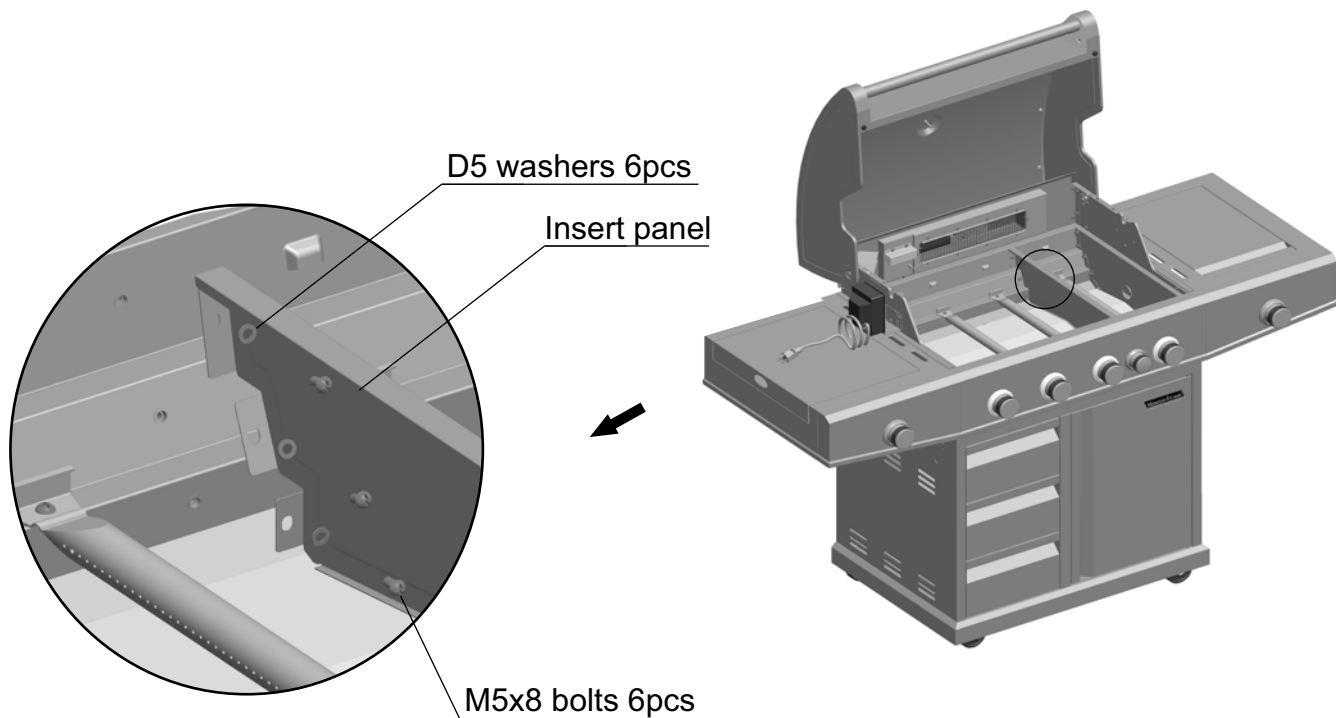
Slide (43) rotisserie motor onto (42) motor base into position.



Assembly Instructions

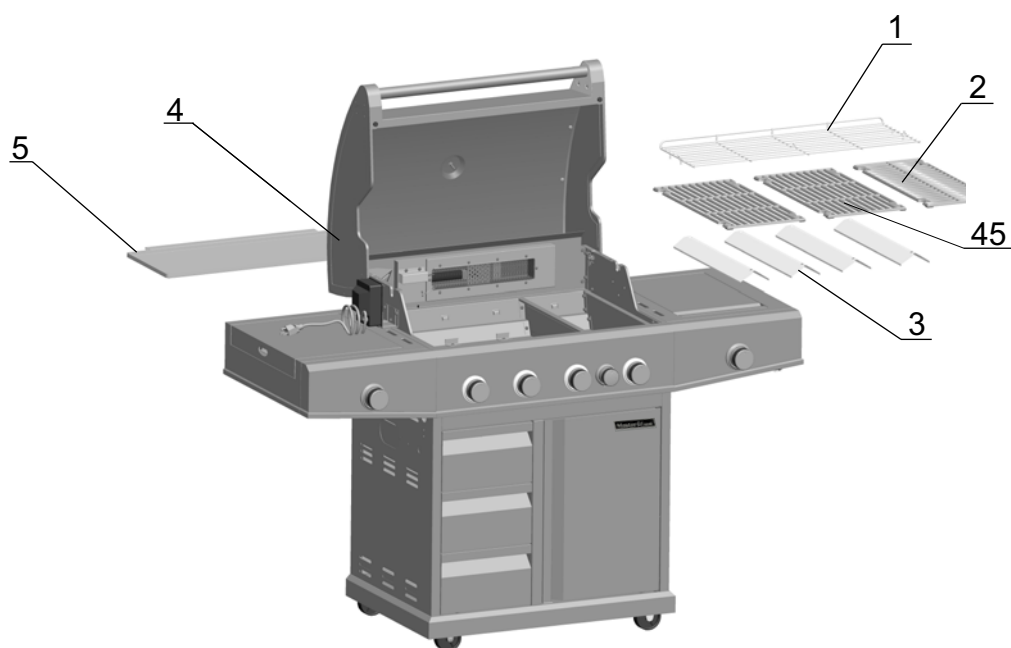
STEP 11-3:

Install (6) insert panel to (4) lid/fire box assembly with 6pcs M5x8 bolts and 6pcs D5 washers.



STEP 11-4:

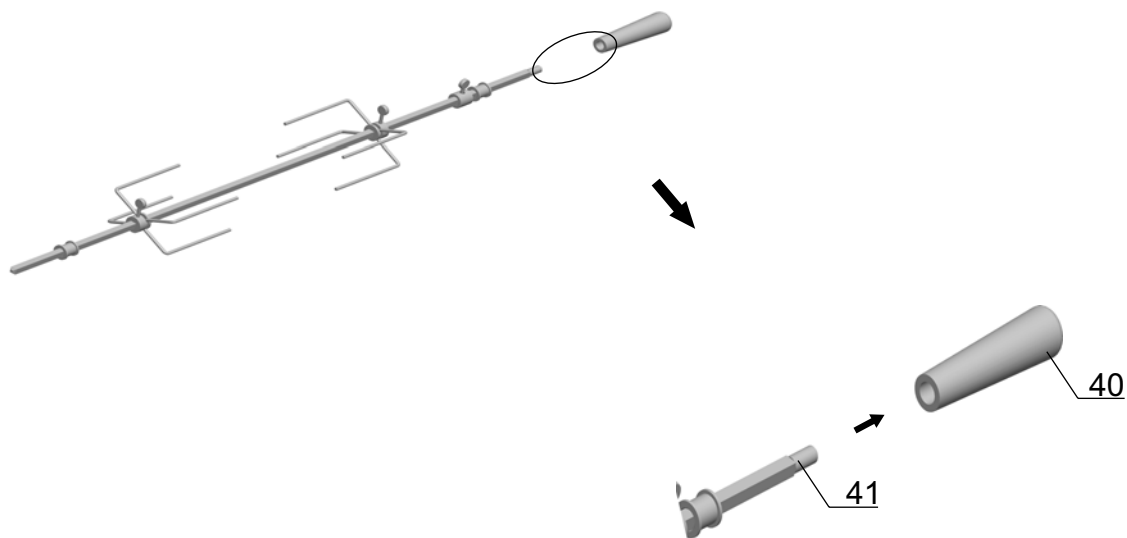
Place four (3) flame tamers, two (45) bee line cooking grates, one (2) wave cooking grate, one (1) warming rack and (5) grease tray into (4) lid/fire box assembly respectively.



Assembly Instructions

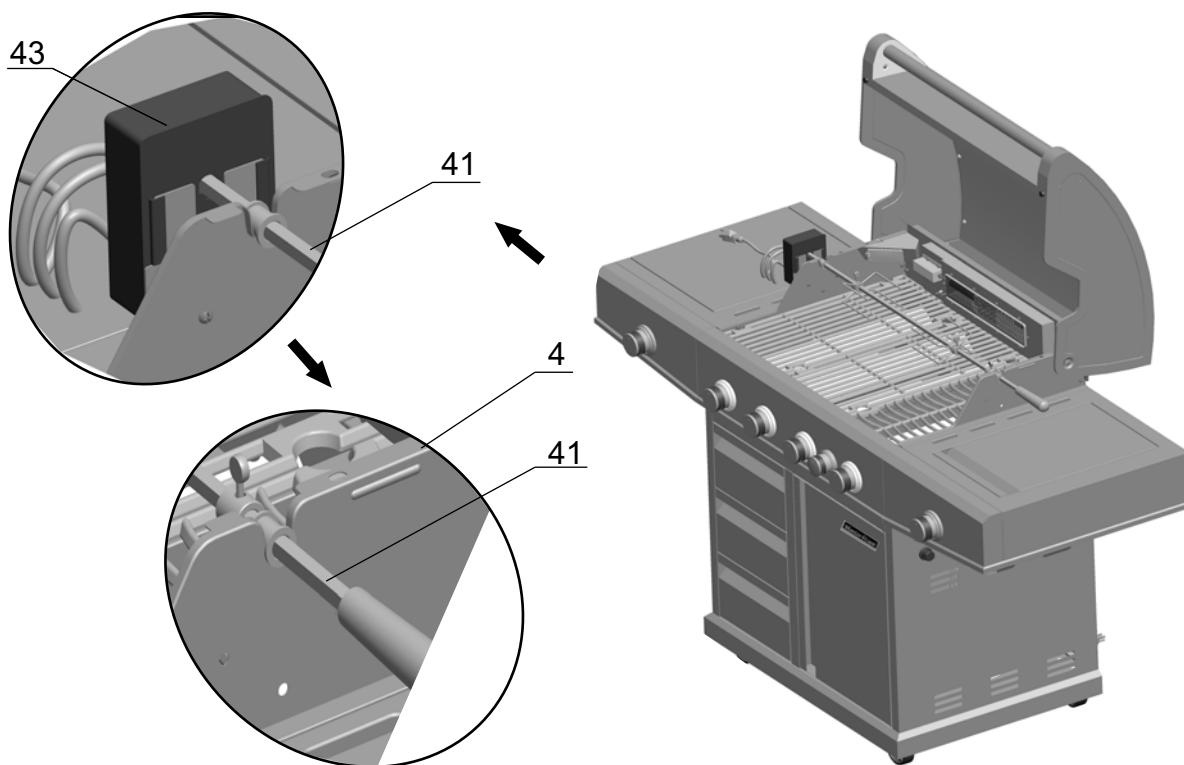
STEP 11-5:

Install (40) rotisserie fork handle to (41) rotisserie fork assembly.



STEP 11-6:

Place one end of rotisserie assembly into (43) rotisserie motor and another end into (4) lid/fire box assembly.

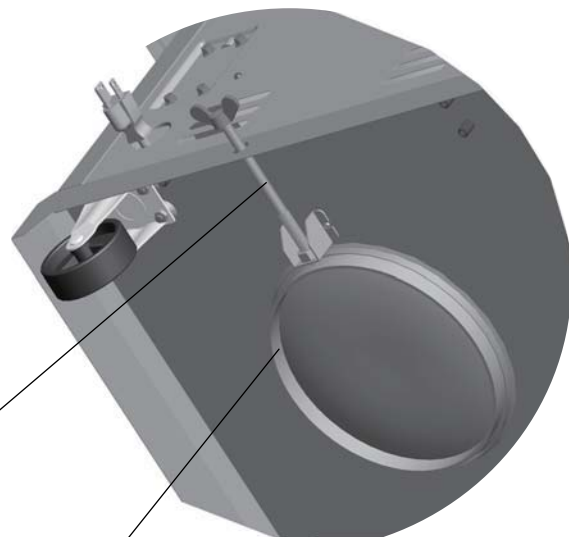


GAS CYLINDER PLACEMENT

- A. Place the gas cylinder into the trolley holder position (gas cylinder not included). Lock the cylinder by turning (19) cylinder locking bolt at the bottom clockwise.



Cylinder



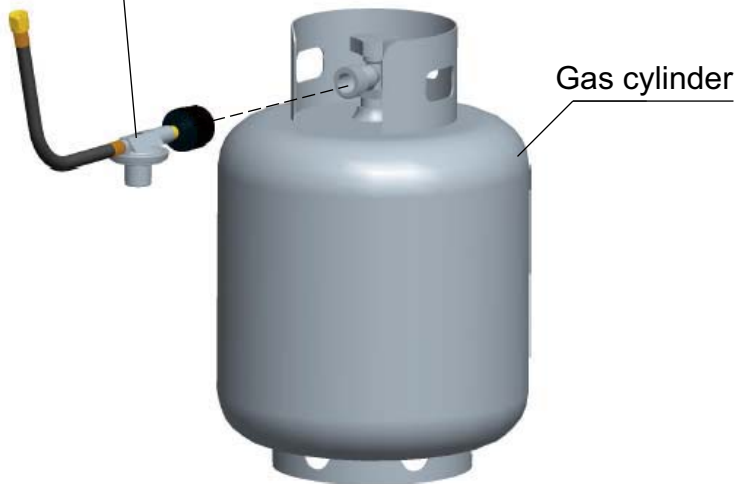
19

Cylinder bottom

GAS CYLINDER PLACEMENT

- B. Check to ensure that the valve of gas cylinder is securely shut off prior to the connection. If not, turn the valve clockwise to tighten it.
- C. Connect regulator and hose assembly to the gas cylinder. Turn the connector clockwise to make sure its securely tightened.

Regulator hose assembly



Shut off gas supply by rotating valve of gas cylinder clockwise

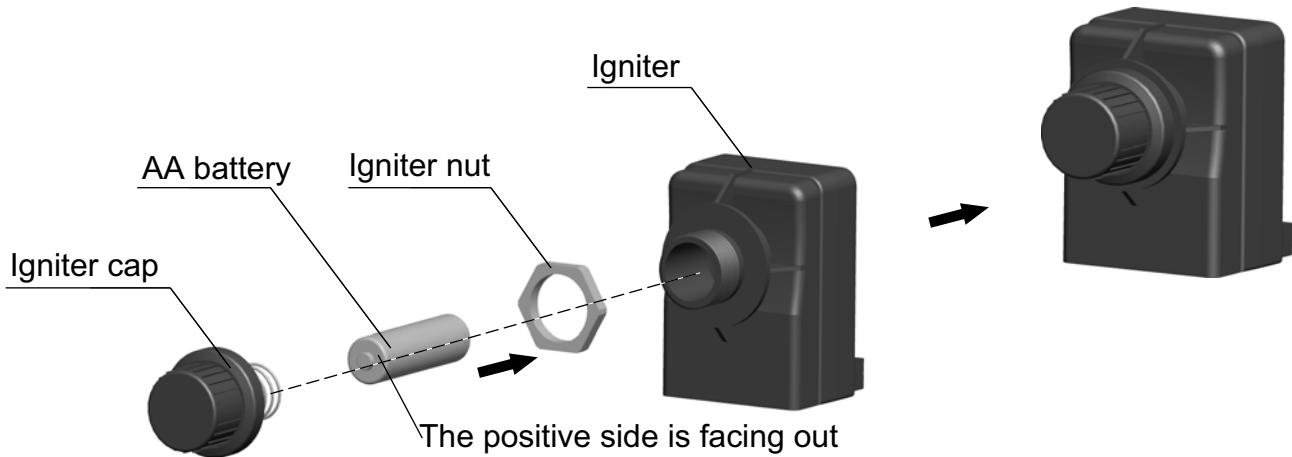
Attach regulator by rotating clockwise



INSTALL BATTERY OF IGNITER

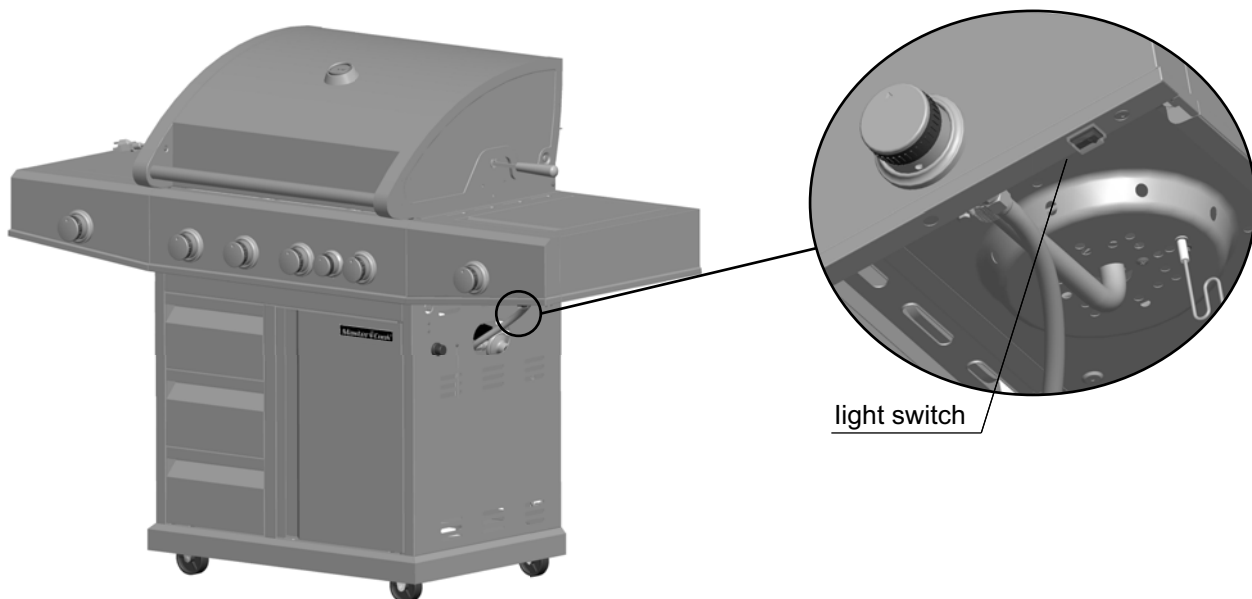
Note: the battery only ignites the back burner

1. Unscrew the cap of the igniter.
2. Put 1pc AA-1.5V battery into the igniter box, pay attention to the position of “+” and “-”.
3. Screw closed the cap of the igniter back.



Light Switch Working Illustration

1. Open lid.
 2. Press down the light switch from “-” to “0” positions to turn on the light
 3. Press down the light switch from “0” to “-” position to turn off the light.
- Note: the light switch will not work unless the power cord is plugged in to an outlet.



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 those specified by the grill manufacturer.

This is a liquid propane configured grill.

Do not attempt to use a natural gas supply.

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

Main Burner	45,000 Btu/hr.
Right Side Burner	12,000 Btu/hr.
Left Side Burner	9,000 Btu/hr.
Back burner	9,000 Btu/hr.
Total	75,000 Btu/hr.

The installation of this appliance in Canada must be in accordance with the Standard CAN/CSA-B149.2 (installation code for gas burning appliances and equipment) and local codes.

LP GAS CYLINDER REQUIREMENTS (20LB. CYLINDER)

A dented or rusty LP Gas Cylinder may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (D.O.T) or the Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, CAN/CSA-B339, as applicable.

The 20lb. cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 is the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CSA-V-1.

The cylinder supply system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Other cylinder may be acceptable for use with the appliance provided they are compatible with the appliance retention means.

Main Manifold operating pressure: 11" water column (W.C.)/2.74KPA

LP Gas Cylinder must be fitted with Overfill Prevention Device (OPD).

LP Gas Cylinder must be provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

LP GAS HOOK-UP

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

CONNECTION

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

TO CONNECT THE L.P. GAS SUPPLY CYLINDER

1. Make sure cylinder valve is in its full off position (turn clockwise to stop).
2. Check cylinder valve to ensure it has proper external male threads (type 1 connection per ANSIZ21.81).
3. Make sure all burner valves are in the off position.
4. Inspect valve connections, port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local LP gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.

GAS HOOK-UP

- 6 Open the cylinder valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light the grill. See below. If a leak is found, turn the cylinder valve off and do not use the grill until a local LP gas dealer can make repairs.

To disconnect LP gas cylinder:

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

A cylinder of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas cylinder to use. **You must use an OPD gas cylinder which offers an Overfill Prevention Device.**

This safety feature prevents the cylinder from being overfilled which can cause malfunction of the LP gas cylinder, regulator and/or grill. In Canada, the LP gas cylinder must meet the National Standard of Canada, Can CSA –B339, Cylinders, spheres and Tubes for Transportation of Dangerous Goods and Commission.

1. The LP gas cylinder must have a shutoff valve, terminating in an LP gas supply cylinder valve outlet that is compatible with a Type 1 cylinder connection device. The LP gas cylinder must also have a safety relief device that has a direct connection with the vapor space of the cylinder.
2. The cylinder supply system must be arranged for vapor withdraws.
3. The LP gas cylinder used must have a collar to protect the cylinder valve.

PROPER PLACEMENT AND CLEARANCE OF GRILL

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only**, at least 3 feet from the back and 2 feet from side of any combustible surface. Your gas grill should not be used under overhead combustible construction. Do not obstruct the flow of ventilation air

around the gas grill housing. This outdoor gas grill is not intended to be installed in or on recreational vehicles and/or boats.

- **Never** connect an unregulated LP gas cylinder to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.)2.74KPA for connection to an LP gas cylinder.
- Replacement regulators and hose assemblies must be those specified in this manual.
- Have your LP gas cylinder filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
 - a) Do not store a spare LP gas cylinder under or near this appliance.
 - b) Never fill the cylinder beyond 80 percent full.
 - c) If the information in a) and b) is not followed exactly a fire causing death or serious injury may occur.
- Always keep LP gas cylinders in an upright position.
- Do not store (or) or use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- Do not subject the LP gas cylinder to excessive heat.
- Never store an LP gas cylinder indoors. If you store your gas grill in the garage or other indoor location, always disconnect the LP gas cylinder first and store it safely outside.



- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- LP gas cylinders must be stored outdoors out of reach of children.
Disconnected LP gas cylinder must not be stored in a building, garage or any other enclosed area.

GAS HOOK-UP

- When your gas grill is not in use, the gas must be turned off at the supply cylinders. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- The pressure regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call **1-866-814-0585** for an authorized replacement hose.
- **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.

WARNING

A strong gas smell or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas cylinder. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open Grill Lid.
- Get away from the LP gas cylinder.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you can not extinguish, call your fire department. Do not call from near the LP gas cylinder because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

LEAK TESTING

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

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

DO NOT SMOKE WHILE LEAK TESTING.
NEVER LEAK TEST WITH AN OPEN FLAME.

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

TO TEST

Make sure all control valves are in the "OFF" position. Turn the gas supply on. Check all connections from the L.P. cylinder up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Use the soap solution and spray or brush it onto all of these connections. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and recheck. Should the gas continue to leak from any or all of the fittings, turn off the gas supply, and contact our customer service at **1-866-814-0585**

Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

Gas flow check:

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked. Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service at 1-866-814-0585.

ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Disconnected L.P. 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.

INSTALLER FINAL CHECK

- Specified clearance maintained 2 feet from sides, and 3 feet from the back.
- All internal packaging removed.
- Knobs turn freely.
- Burners are tight and sitting properly on orifices.
- Pressure regulator connected and set for 11.0" W.C. LP gas. Gas connections to grill using hose & regulator assembly provided (pre-set for 11.0" water column).
- Unit tested and free of leaks.
- User informed of gas supply shut off valve location.

OPERATING INSTRUCTIONS

USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "MAX" heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

To begin:

1. Make sure the grill has been leak tested and is properly located.
2. Remove any remaining packing material.
3. Light the grill burners using the instructions.
4. Turn the control knob(s) to "MAX" and preheat the grill for 15 minutes. The grill lid is to be closed during the appliance preheat period.
5. Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between "MAX" and "MIN".

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

NOTE: The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns and the darker the grill marks.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

LIGHTING INSTRUCTIONS

WARNING: IMPORTANT! **BEFORE LIGHTING...**

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

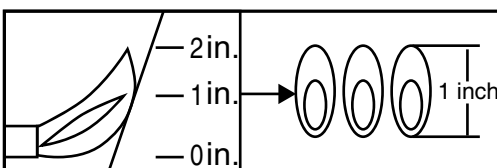
Screw the regulator (type QCC1) onto the cylinder. Leak test the hose and regulator connections with a soap and water solution before operating the grill.

TO LIGHT THE GRILL BURNER:

1. Read instructions before lighting.
2. Open lid during lighting.
3. Ensure knobs are in "OFF" position.
4. Turn on the cylinder valve.
5. Push and turn control knob counter-clockwise to "MAX" position until click is heard and burner is lit. Then release knob. Adjust the flame by turning control knob between "MAX" and "MIN" positions.
6. When igniting the rotisserie burner, keep control knob pressed for 30 seconds once burner is lit.
7. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.
8. To turn off, turn control knob clockwise until it locks in "OFF" position.

Flame Characteristics

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take minor adjustments. This is a LP grill not a NG grill - there is no gas supply. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist, call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.



Visually check the burner flames prior to each use, the flames should look like this picture, if flame do not, refer to the CARE and MAINTENANCE of this manual. If they persist, call our customer service line.

TO MATCH LIGHT THE GRILL:

If the burner will not light after several attempts then the burner can be match lit.

1. Open lid before lighting.
2. Make sure turn the burner control knobs to "OFF".
3. Place a paper match in the end of the match lighter. Strike the match and place through the cooking grate to the LEFT burner of 1/2" (1 to 2 cm) away.
4. Turn on the LEFT burner control knob to "MAX" position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. Once lit, light adjacent burners in sequence by pressing in and rotating the control knob to the "MAX" position.
7. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual



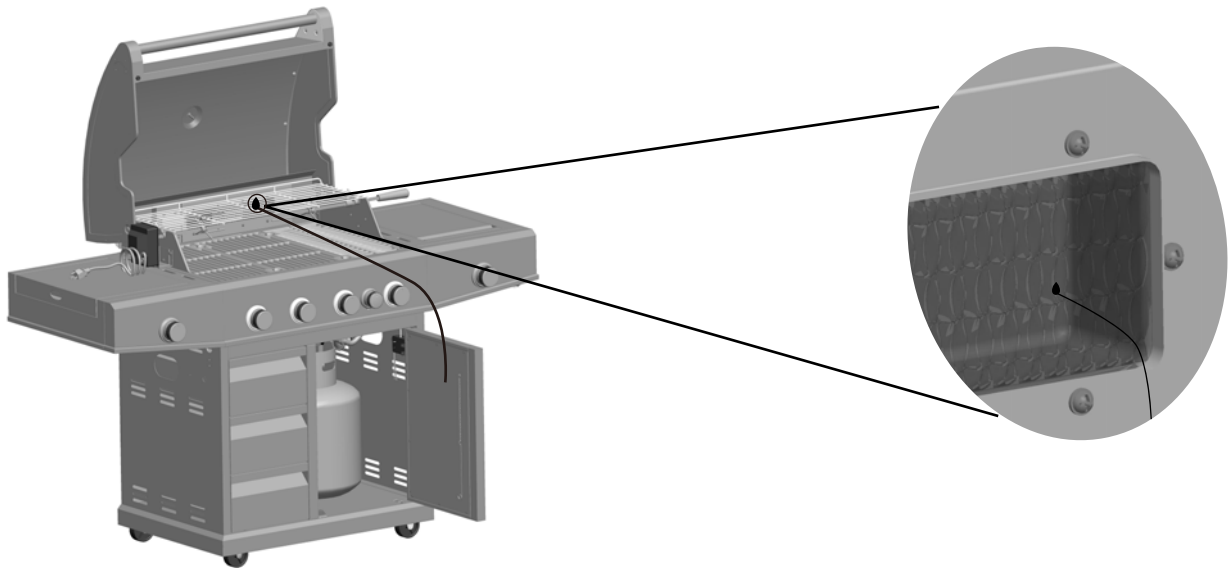
Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Do not attempt to light the grill if odor of gas is present. Call customer service **1-866-814-0585**.

MATCH LIGHTING THE REAR BURNER

1. Open the lid to the rear burner before lighting.
2. Turn the burner control knob to OFF.
3. Strike and carefully place a match approximately 1/2" (1-2 cm) from the rear burner.
4. Turn the rear burner control knob to the MAX position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to OFF and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble shooting" section of this manual.

In order to ensure quality control on all of our products, this unit's burner has been individually tested before shipping. As a result, the burner may be discolored. This will have no effect on the function of this product. If you have any questions or concerns, please feel free to contact our office at (866) 814 0585.



USING THE ROTISSERIE BURNER

Important:

The instructions below include operation for grills equipped with a rotisserie burner and instructions for grills not equipped with rotisserie burners. Be sure to follow the instructions appropriate for your grill.

Important safety Instructions

Caution:

TO PROTECT AGAINST SHOCK HAZARD, CONNECT ONLY TO A PROPERLY GROUNDED OUTLET.

Please read the following safety precautions before using the rotisserie motor.

1. Read all instructions before assembly, installation and use.
2. Do not touch hot surface with bare hands.
3. To protect against electrical shock, do not immerse cord, plug, or motor in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts. Do not clean this product with a water spray or the like.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has been damaged in any manner.
7. The use of other accessory attachments is not recommended by the appliance manufacturer as it may cause injuries.
8. Do not let the electric cord touch hot surfaces or hang over the edge of a table or counter.
9. Do not place on or near a hot gas or electrical burner, or in a heated oven.
10. Caution must be used when assembling the pointed end of a spit rod and the meat forks as the ends are sharp.

-
11. Always attach plug to appliance first, then plug cord into the wall outlet. If the plug does not fit in the outlet, contact a qualified electrician. DO NOT attempt to modify the plug or override this safety feature. Use only a ground fault interrupter (GFI) protected circuit with this outdoor cook gas appliance. Never remove the grounding plug or use with an adapter of 2 prongs. Use only extension cords with a 3-prong grounding plug, rated for the power and approved for outdoor use with a "UL-Listed" marking.
 12. Do not use this appliance other than for the intended use.
 13. Fuel, and/or charcoal briquettes, is not to be used with this appliance.
 14. To ensure continued protection against risk of electrical shock, connect to properly grounded outlets only.
 15. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
 16. Longer detachable power-supply cords or extension cords may be used if care is exercised in their use.
 17. If longer detachable power-supply cords or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance and the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
 18. To reduce the risk of electrical shock, keep extension cord connection dry and off the ground.
 19. Store indoors when not in use – out of the reach of children.
 20. Always follow the directions provided with your rotisserie as each unit differs in design and capabilities.
 21. Always follow all safety procedures as stated in your rotisserie and grill manual.
 22. To avoid injury let the grill cool down before removing the drip pan. save these operation instructions for rotisserie use on a grill equipped with rotisserie burners:
IMPORTANT: IF YOUR GRILL IS EQUIPPED WITH A ROTISSERIE BURNER, ONLY THAT BURNER SHOULD BE USED FOR COOKING WHEN THE ROTISSERIE IS MOUNTED AND IN OPERATION. THE MAIN BURNERS ON THE GRILL MUST BE TURNED TO THE OFF POSITION WHEN THE ROTISSERIE BURNER IS IN USE.

ROTISSERIE OPERATING INSTRUCTIONS

IMPORTANT: Do not use the rotisserie burner and the main burner at the same time while rotisserie is in use.

Do not use side burners when the rotisserie is in use to prevent burns.

1. Slide one of the meat prongs onto the rod (prongs toward the food). Centre the food on the rod, followed by the other meat prongs. Then push the meat forks firmly together. Tighten the thumbscrews. It may also be necessary to wrap food with butcher's string, (never use nylon or plastic string) to secure loose portions.
2. Once the food is secure, insert the pointed end of the rotisserie rod into the motor assembly and rest the other end on the support on the right-hand side of the grill.
3. Check for clearance with the cooking grates. The grates can be removed if additional clearance is required.
IMPORTANT: If grates are removed, make sure food is not touching the burner(s).
4. Place a shallow drip pan underneath the food to catch drippings and make for easier cleanup.
5. Plug the unit into an electrical outlet. Turn the power switch to the ON position to start the rotisserie motor. To begin turn burners onto the lowest setting.
6. Check for constant speed of the rotisserie rod. If the rod does not turn at a constant speed, reposition the food on the forks. An unbalanced rotisserie rod will damage the motor.
7. Check food frequently and adjust burner temperature based on observations. This will require some experimentation as each grill has different heating and cooking characteristics

trouble shooting

If the rod is not rotating at a constant speed, reposition the meat on the forks.

USING THE SIDE BURNER

WARNING: IMPORTANT!

USING THE SIDE BURNER:

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

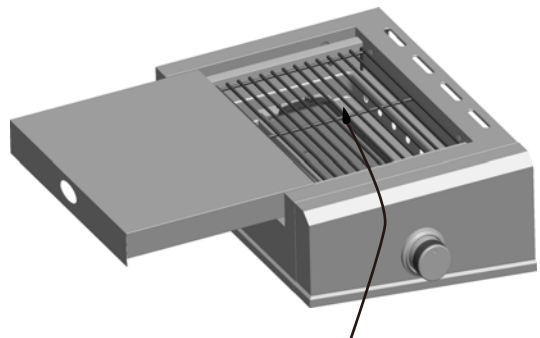
WARNING: Always keep your face and body as far away from the burner as possible when lighting.

LIGHT THE SIDE BURNER:

1. Read instructions before lighting.
2. Open lid during lighting.
3. Ensure knobs are in "OFF" position.
4. Turn on the cylinder valve.
5. Push and turn control knob counter-clockwise to "MAX" position until click is heard and burner is lit. Then release knob. Adjust the flame by turning control knob between "MAX" and "MIN" positions.
6. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.
7. To turn off, turn control knob clockwise until it locks in "OFF" position.

MATCH LIGHTING THE SIDE BURNER

1. Open the lid to the side burner before lighting.
2. Be sure turn the burner control knob to "OFF".
3. Strike and carefully place a match approximately 1/2" (1 to 2 cm) from the burner. The match should be inserted into the match stick lighter prior to lighting the match.
4. Turn the side burner control knob to the "MAX" position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual on page 46.



CARE & MAINTENANCE

STAINLESS STEEL

Under extreme conditions, stainless steel can rust and may not be removable. These conditions may become more prevalent in coastal areas. Always use extra precautions while cleaning the stainless steel by using a soft non-abrasive cloth and a stainless steel cleaner/polish to minimize the risk of scratching the surface.

GRILL

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

BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill.

GRILL BURNER CLEANING

Frequency of cleaning depend on how often you use the grill. Ensure the gas supply is off and the knobs are in the "OFF" position. Make sure the grill is cool. Clean the exterior of the burner with a wire brass brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking, the flow of gas through the burner, see the TROUBLE SHOOTING section.

GREASE TRAY CLEANING

The grease tray should be emptied and wiped down frequently and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, Don't allow excess grease to accumulate and overflow out of the grease tray. NOTE: POSSIBLE FIRE WILL HAPPEN IF GREASE TRAY IS NOT EMPTIED AND CLEANED OFTEN.

SIDE BURNER CLEANING:

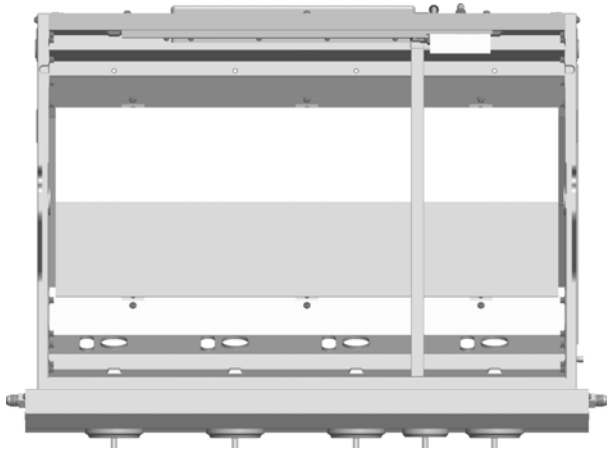
Clean the exterior of the burner with a brush. Clear any clogged burner ports with a straightened steel wire. Never enlarge the burner ports. Never use a wooden toothpick as it may break off and clog the port.

Check your grill for the following items every six months

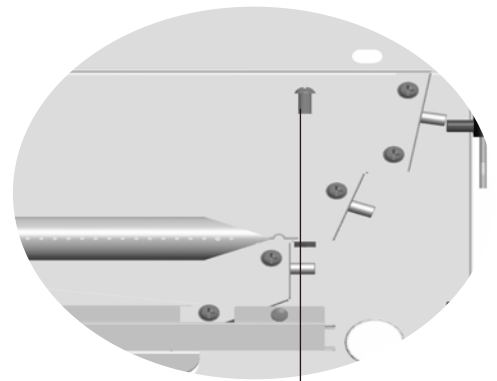
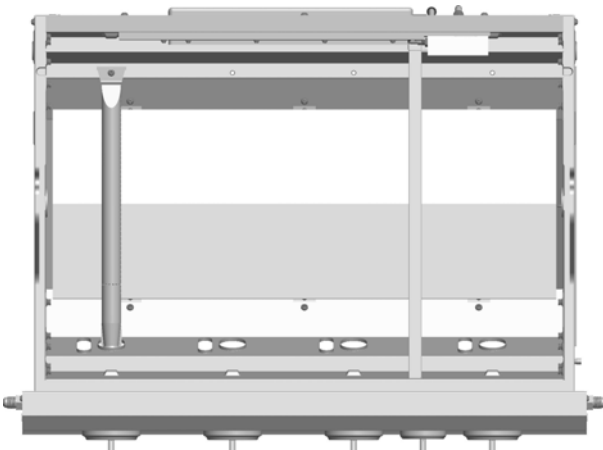
Make sure the area around the grill is free and clear of combustible materials.

1. Make sure the combustion and ventilation openings are not obstructed.
2. Make sure the ventilation openings of the cart are not obstructed.
3. Visually check the burner flames.
4. Clean your grill as described above.
5. Check the grill for insect nests as described in the troubleshooting section.

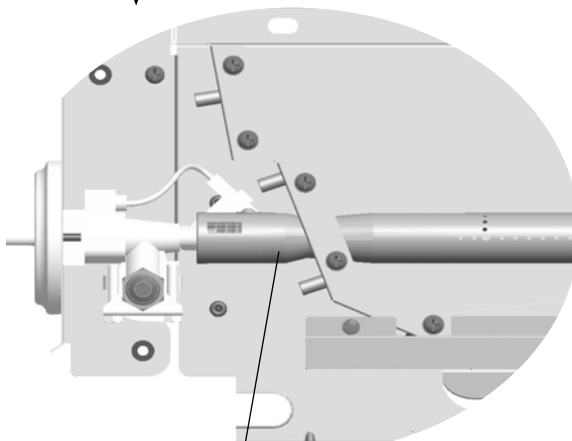
HOW TO REPLACE MAIN BURNER



Ignition hole
(upwards)

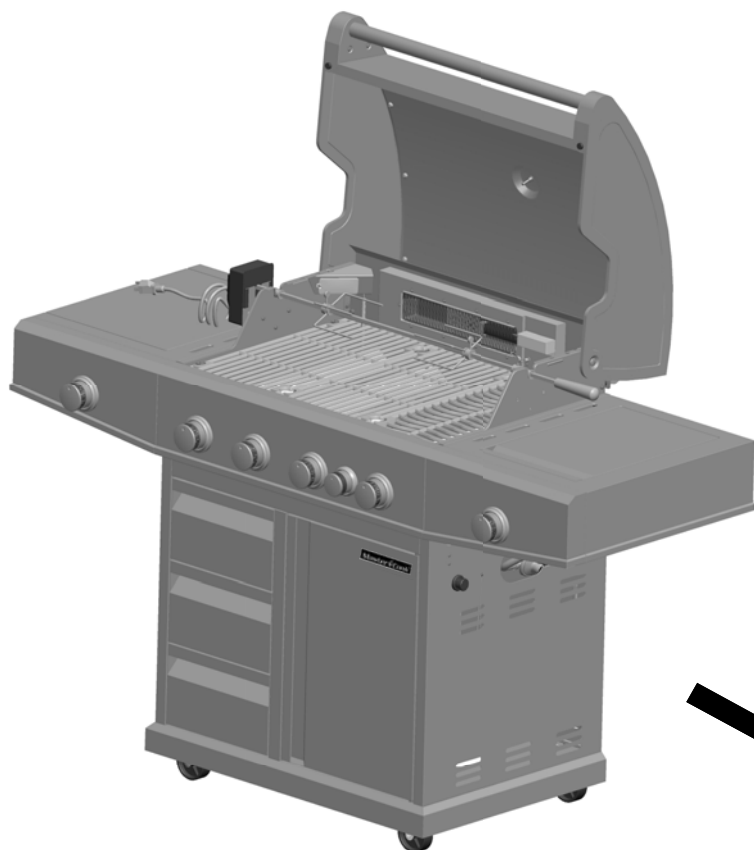


3. Line up burner and burner supporter and secure both parts by using M6x10 bolts.

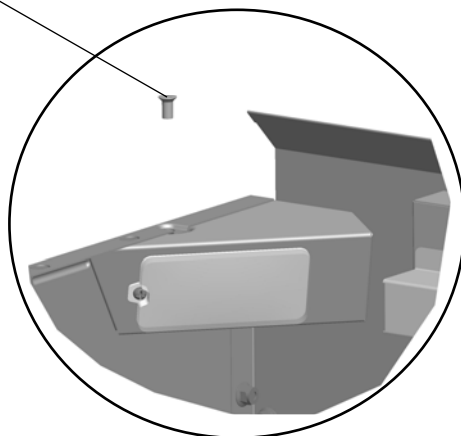


1. Line up burner and nozzle.
2. Assembly ignition hole of the burner upwards.

HOW TO REPLACE LIGHT BULB



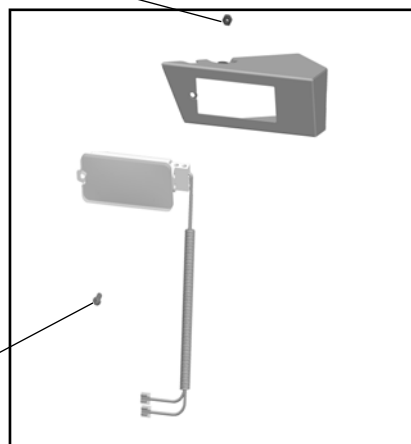
1. Unscrew one M5x8 bolt



2. Take out the light bulb and wire assembly.



4. Unscrew two M3x8 bolts, pull out light wire and replace the light bulb, then screw M4x8 bolt and put in the light bulb and wire assembly and screw M5x8 bolt.



3. Unscrew one M4x8 bolt and M4 nut.

TROUBLE SHOOTING

SPIDER AND INSECT WARNING!!!

Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS

You should inspect burners several times per season, and immediately after any of the following conditions occur:

1. The burner flames appear yellow, accompanied by the smell of gas.
2. The grill does not reach sufficient temperature to cook.
3. The grill heats unevenly.
4. The burners are making popping noises.

BEFORE CALLING FOR SERVICE

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

TROUBLE SHOOTING

PROBLEM	SOLUTION
When lighting the grill, the flame does not ignite immediately	<ul style="list-style-type: none"> -- Make sure you have turned on the gas. -- Make sure there is a spark when you are trying to light the burner. -- Push in control knob and turn to ignite/preheat and hold for approximately 5 seconds and then ignite the grill. -- Make sure your burner is clean.
Regulator makes noise.	<ul style="list-style-type: none"> -- Vent hose on the regulator may be plugged or regulator may be faulty. -- When turning the LP cylinder valve on, do not cover vent hole on the regulator. -- Check your flames for proper performance. If the flames are not correct, replace regulator. -- Purge The lines.
Grill only heats to 200-300 degrees.	<ul style="list-style-type: none"> -- Ensure the temperature gauge is functioning properly. Hold a flame to the probe or compare the grill gauge to an oven thermometer placed in the grill. -- Ensure correct start procedure. Prior to lighting grill, the gas control knobs should be off. The propane bottle should be off. If not, wait 15 minutes. Turn cylinder all the way on. Turn left burner to ignite, wait 5 seconds ignite. Repeat for additional burners. -- Check all gas connections for leaks with bubble test. If leaks are found, replace the part or tighten the fitting.
Grill takes a long time to preheat.	<ul style="list-style-type: none"> -- Normal preheat 500-600 degrees, takes about 10-15 min. Cold weather and wind may effect your preheat time. <u>Volcanic rock and Briquettes should not be used in this Grill.</u>
Burner flames are not light blue.	<ul style="list-style-type: none"> -- Too much or not enough air mixes for the flame. -- Elevation is the principal cause of this problem. However, cold weather can also affect the flame temperature and consequently the color of the flame. Burner adjustment may be required. Refer to manual for adjustment procedures. -- Grill is in a windy location.
Stainlesssteel surface is rusty.	<ul style="list-style-type: none"> -- Under extreme conditions, stainless steel can rust and may not be removable. These conditions may become more prevalent in coastal areas. Always use extra precautions while cleaning the stainless steel by using a soft non-abrasive cloth and a stainless steel cleaner/polish to minimize the risk of scratching the surface.

ONE-YEAR LIMITED WARRANTY

Shinerich Industrial Ltd. warrants your gas grill to be free from manufacturer's defects in workmanship or material under normal operating conditions for one (1) year from the original date of purchase.

This warranty applies if the item is available to the original purchaser only.

This warranty applies only to products sold at retail.

Shinerich Industrial Ltd. will, at its option, repair or replace free of charge any defective part, where the Purchaser has notified their Retailer within the warranty period. In the event of product replacement, the current equivalent model will be provided. The obligation of Shinerich Industrial Ltd. under this warranty is expressly limited to such repairs or replacement. This warranty does not cover the freight costs to and from the authorized repair facility

Warranty Program:

Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. If you are not able to provide proof of purchase before or after the warranty has expired, you will be subject to parts, shipping and handling fees.

Limited Warranty:

One (1) year warranty on all parts in regards to damage affecting the operation of the gas grill.

Warranty Provisions:

- This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.
- This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labour costs.
- This warranty does not cover chips and scratches of porcelain, non-stick or painted surfaces, nor does it cover corrosion or discoloration due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.
- This warranty does not cover damage caused by heat, abrasive and chemical cleansers, resulting in chipped porcelain enamel parts or any damage to other components used in the installation or operation of the gas grill.

Some provinces do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Some provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights. You may also have other rights, which vary from province to province.

If you require service, please first see the "Troubleshooting" section of the Owner's Manual.

Additional assistance can be found by calling our toll-free customer service line at 1-866-814-0585, Monday to Friday from 9:00 AM to 5:00 PM (EST).