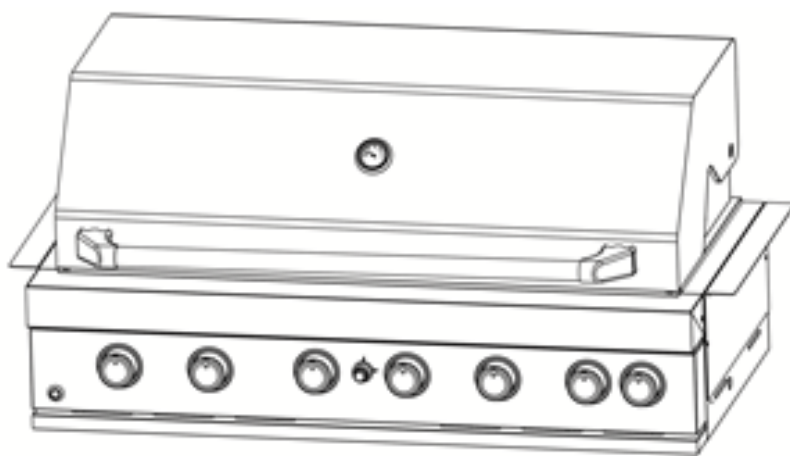




# Mont Alpi

Peak Performance



---

**Barbecue Gas Grill MABIS05, MABI400**

**Instruction Manual and Installation Instructions**

---

 **WARNING**

To the Installer: Leave the instructions with the consumer and to the consumer to retain for future reference

 **WARNING**

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

 **WARNING**

FOR OUTDOOR USE ONLY

 **WARNING**

To reduce the risk of fire, burn hazard or other injury, read the **USER MANUAL** carefully and completely before using this appliance

 **WARNING**

The appliance is with external electrical source, when installed, it 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 1, CSA C22.1*

 **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**

- a. Keep any electrical supply cord and the fuel supply hose away from any heated surface(s).
- b. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance
- c. Keep children and pets away from the appliance at all times.
- d. Do not move the appliance when in use.
- e. This appliance is not intended for and should never be used as a heater.

 **WARNING**

Spiders and insect can nest inside the burner of the appliance disrupt gas flow. Inspect the burner at least once a year.

 **WARNING**

Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections have been checked and do not leak.

Do not smoker while leak testing.  
Never leak test with an open flame

 **WARNING**

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

 **WARNING**

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

 **WARNING**

Do not store this appliance indoors unless the gas cylinder is disconnected.

Do not store gas cylinder in a building, garage or any other enclosed area and keep out of reach of children at all times.

This appliance is not intended to be installed in or on recreational vehicles and/or boats. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder(s) is (are) disconnected and removed from the outdoor cooking gas appliance.

 **WARNING**

Minimum clearance from sides of unit to combustible construction is 24 inches.

Minimum clearance from back of unit to combustible construction is 36 inches.

 **WARNING**

Never operate this appliance unattended. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

## **BEFORE LIGHTING**

---

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

Only the pressure regulator and gas hose assembly supplied with this appliance should be used.

Screw the regulator onto the gas cylinder. Leak check the hose and regulator connections with a soap and water solution before lighting the appliance.



### **LP GAS CYLINDER WARNING**

- 1. Do not store spare liquid propane gas cylinder under or near this appliance.**
- 2. Never fill the cylinder beyond 80 percent capacity**
- 3. Liquid propane cylinder must be fitted with an OVERFILL PROTECTION DEVICE (OPD).**
4. The size for 20lbs LP gas cylinder is 12.2 inches in diameter and 17.9 inches tall
5. If the appliance is not in use, the gas must be turned off at the supply cylinder.
6. The cylinder used must include a collar to protect the cylinder valve.
7. Other cylinders may be acceptable for use with the appliance provided they are compatible with the appliance retention means and accompanied by illustration(s) depicting the cylinder mounted to the appliance utilizing the cylinder retention means and the point of contact between the cylinder and the retentions means.
8. The cylinder needs to 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 standards for *Cylinders, Spheres and Tube for Transportation of Dangerous Goods and Commissions, CNA/CSA-B339* as applicable.
10. 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.

## **SAFETY PRACTICES TO AVOID INJURY**

---

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

When using this grill basic practices must be followed, including but not limited to 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.
- Children should not be left alone or unattended in an area where the grill is being used. Do not allow Children to sit, stand or play around the grill at any time.
- Never let clothing or other flammable come in contact with or too close to any burner, grate or hot surface until it has cooled. The fabric could ignite, causing serious personal injury.
- For personal safety, wear proper apparel. Loose fittings garments or sleeves should never be worn while using the grill. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Do not heat unopened food containers as a built-up of pressure may cause the containers burst.
- When lighting burner, always pay close attention to what you are doing.
- When using the grill, do not touch the grill rack, grate, hood clip or immediately surroundings as these areas become extremely hot and could cause burns.
- Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposit to collect in the grease tray at the bottom of the grill. Clean grease tray often.
- For proper lighting and performance of the burner, keep the burner pot clean. It is necessary to clean them periodically for optimum performance. The burner will only operate in one position and must be mounted correctly

for safe operation.

-Do not use the grill to cook extremely fatty meats or other products which crease flare-up.

-Keep the area surroundings the grill free from combustible material including fluids, trash and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

-Never use the grill in extremely windy conditions.

- The temperature under the grill fire box is high. Do not place the grill on the table with flammable table cloths, plastic or any other materials.

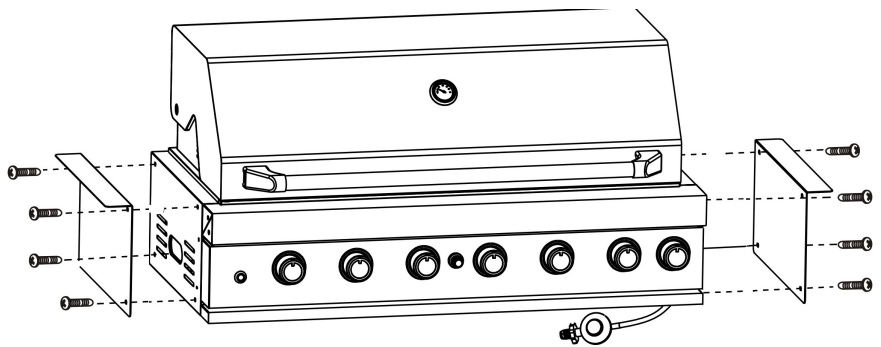
## ASSEMBLY

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

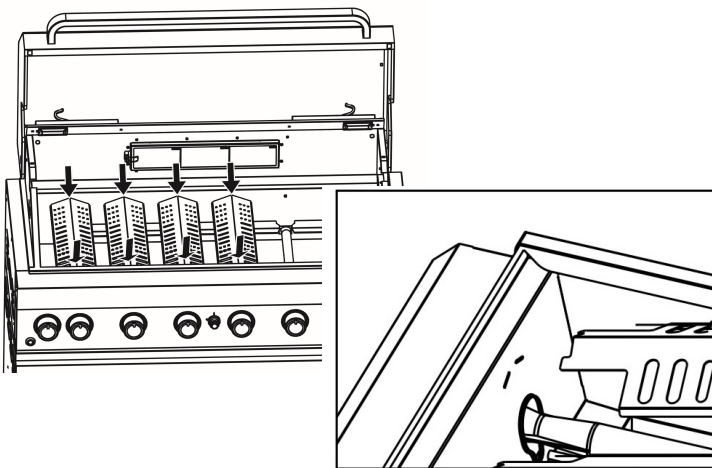
### TOOLS REQUIRED

\* Philips screwdriver ( not included)

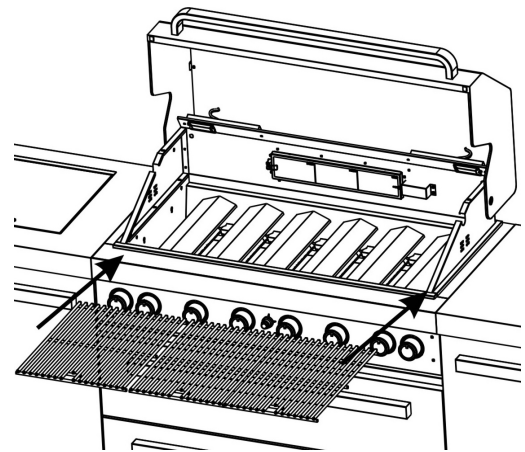
#### 1. Built in bracket assembly



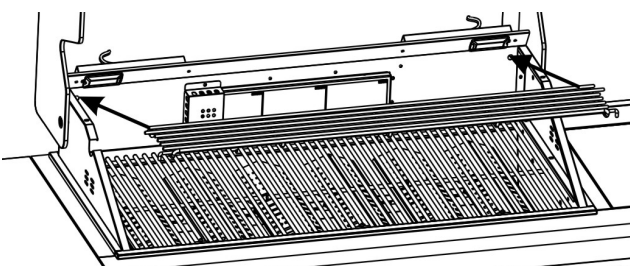
#### 2. Flame Tamer Assembly



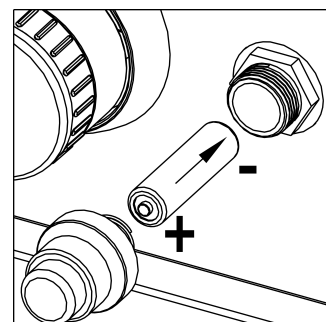
#### 3. Cooking grid Assembly



#### 4. Warming rack assembly

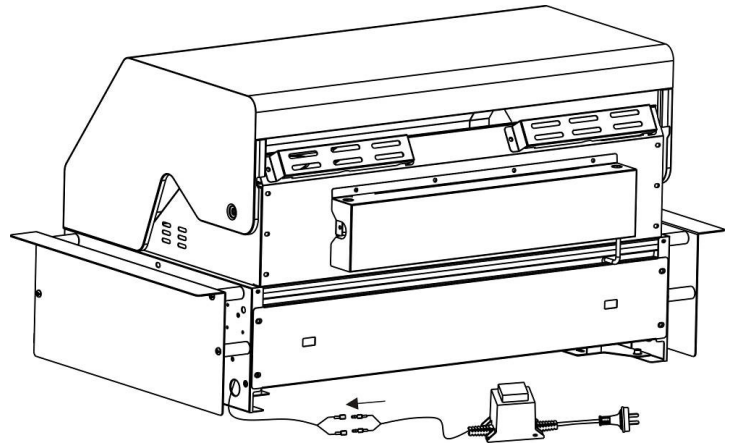


#### 5. 1xAA battery is required for ignition

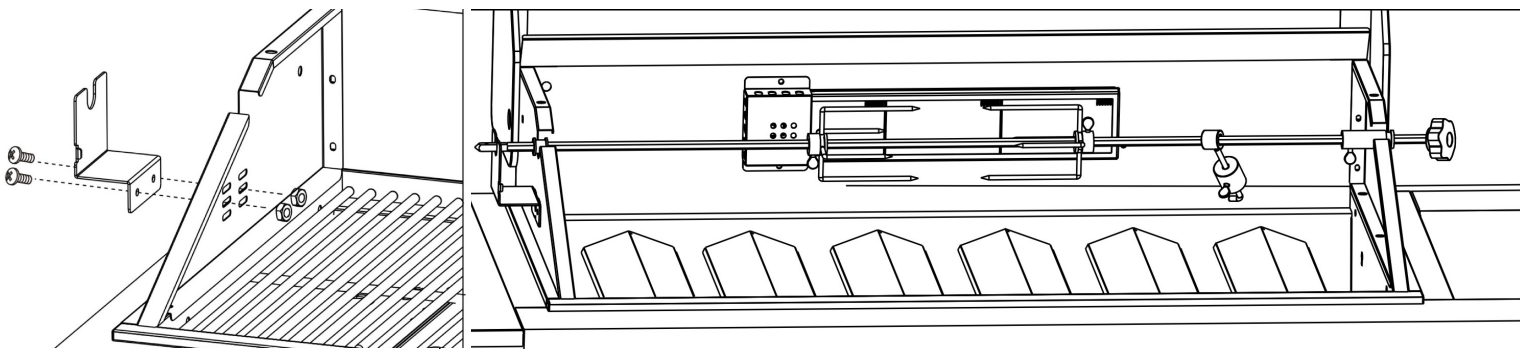


## 6. Connect the cable to transformer.

- Transformer needs to be installed and fixed where is far away high temperature
- The transformer must be always keep dry



## \* For Rotisseries



### **WARNING**

- To protect against electrical shock, do not immerse cord or plug in water or other liquid;
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
- Do not operate any outdoor cooking gas appliance with damaged cord, plug or after the appliance or malfunctions or has been damaged in any manners. Contact the manufacturer for repair;
- Do not let the cord hang over the edge of a table or touch the hot surface;
- Do not use outdoor cooking gas appliance for purpose other than intended;
- When connecting, first connect plug to the outdoor cooking gas appliance then plug the appliance into the outlet;
- Use only a Ground Fault Interrupter (GFI) protected circuit with the outdoor cooking gas appliances;
- Never remove the grounding plug or use with an adaptor or two prongs; and
- Use only extension cords with a 3 prongs grounding plug, rated power of the equipment, and approved for outdoor use with a W-A marking.

### **WARNING**

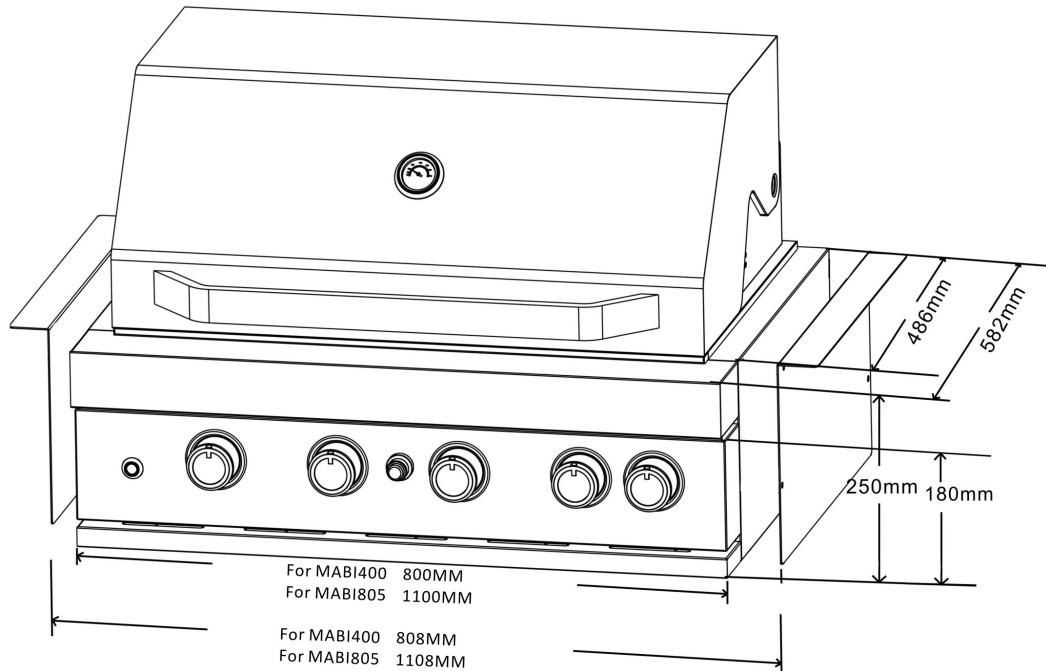
#### Electrical Grounding Instructions

This outdoor gas cooking appliances is equipped with a three-prong (Grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug

## Cabinet Cutout Dimension

The illustration below includes cutout dimensions and minimum spacing requirements.

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



### Built in outdoor grill Enclosure ventilation requirement

Any enclosure is ventilated by openings at both the top and lower levels of the enclosure. The following information is the minimum for proper ventilation of your stand construction.

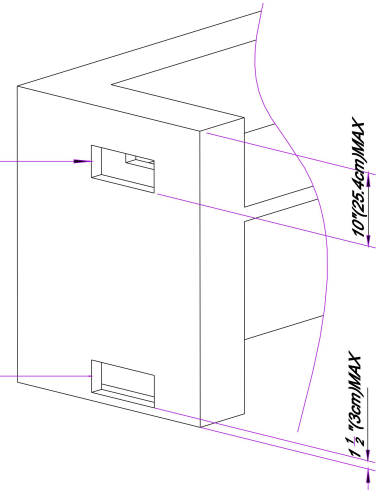
There should be a minimum of 1 7/8" (4.4cm) of clearance from the bottom of the grease tray and the front wall of the island for the proper ventilation.

**NOTE:** There should be no solid surface underneath the firebox portion of the grill.

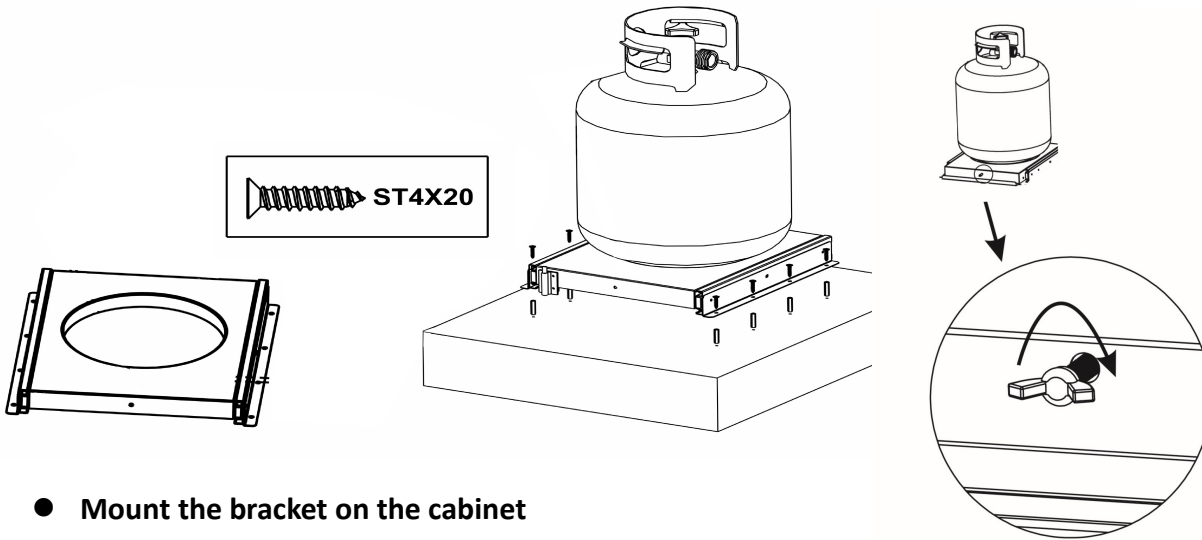
- A minimum of 3" (7.6cm) is required between the back of the grill and any noncombustible materials. A minimum of 24" (61cm) is required between of the back and any combustible material.
- The Island must be ventilated in one of the 2-folowing ways: A 90° or a 180° ventilation in the island to ensure that air flows through the island at eight 90° or 180°
- Any enclosure for built in installation is to have at least one ventilation opening on an exposed exteriors side located within 2 1/2" (6cm) of the top and is to be a minimum 20 in.2 (129 cm2). One ventilation opening within 1 1/2" (3cm) of the bottom of the enclosure, and the bottom openings is to be a minimum of 10 in.2 (64.5cm2). All vent openings are to be unobstructed. Every opening is to be a minimum 1/8" (0.32cm)wide.
- To ensure the that the grill operates properly, it is recommended that the island have ventilations on all 4 sides as shown in the following illustration. The ventilation holes should be as diagramed to ensure adequate ventilation for your grill and island.

40in.<sup>2</sup> (258cm<sup>2</sup>)min  
ventilation both sides

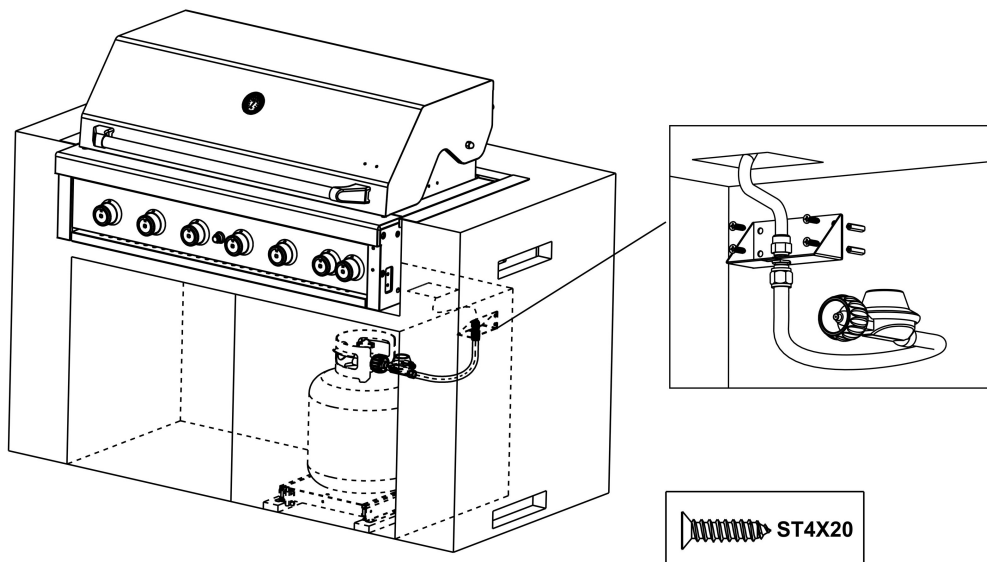
40in.<sup>2</sup> (258cm<sup>2</sup>)min  
ventilation both sides



● Secure the tank tray



● Mount the bracket on the cabinet



## **CONNECTING THE LIQUID PROPANE GAS CYLINDER**

---

To connect the liquid propane gas cylinder:

1. The cylinder valve should be in OFF position.
2. Make sure the burner valve is in OFF position.
3. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
4. When connecting the regulator assembly to the valve, use your hand to tight the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation.
5. Open the cylinder valve fully by turning the valve counterclockwise.
6. Before lighting the grill, use soap and water solution to check all connections for leaks.
7. If leak found, turn the cylinder valve OFF, and do not use the grill until local liquid propane dealer can make repairs.

## **DISCONNECTING THE LIQUID PROPANE GAS CYLINDER**

---

1. Turn the grill burner valve OFF and make sure the grill is cool.
2. Turn the liquid propane cylinder valve OFF by turning clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.
4. Place dust cap for cylinder valve outlet whenever the cylinder is not in use.

## **LEAK TESTING**

---

### **GENERAL**

Although the gas connections of the appliance are leak tested prior packing and shipment, a complete test must be performed at the installation site.

Before each use, check all the gas connections for leak testing using the procedure listed below. If the smell of gas is detected at any time, you should immediately stop using and check the entire system for leaks.

### **BEFORE TESTING**

Make sure all packing material have been removed from the appliance.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brash or rag to apply the solution to the fittings.

### **TO TEST**

1. Turn the burner valve OFF
2. Turn the liquid propane cylinder valve off counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles would appear where a leak is present.
4. If a leak is present, immediately turn the gas supply OFF and tighten leaky fittings.
5. Turn the gas back ON and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply OFF and contact customer service.

# OPERATING INSTRUCTIONS

---

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

## Gas Consumption

### FOR MODEL: MABI400

	LPG		NG	
Burner	Injector (mm)	BTU/Each	Injector (mm)	BTU/Each
Main Burner	0.98	12,000X4	1.50	10,000X4
Infrared Rear Burner	0.98	12,000	1.65	12,000

### FOR MODEL: MABI805

	LPG		NG	
Burner	Injector (mm)	BTU/Each	Injector (mm)	BTU/Each
Main Burner	0.98	12,000X6	1.50	10,000X6
Infrared Rear Burner	0.98	12,000	1.65	12,000

To begin:

1. Make sure the grill has been leak tested and properly placed.
2. Remove any remaining packing material.
3. Light the grill burner using the **LIGHTING INSTRUCTION** below

## LIGHTING INSTRUCTION

### TO LIGHT THE MAIN AND SIDE BURNE

1. Read instructions before lighting
2. Open the lid during lighting
3. Push down and turn the control knob anticlockwise to HIGH (+), while at the same time pressing the ELECTRONIC IGNITER button for 2-3 seconds until the burner ignites
4. If ignition does not occur in 5 seconds, turn the burner control knob(s) off, wait 5 minutes, and repeat the lighting procedure.

### TO LIGHT THE INFRARED REAR BURNE

1. Read instructions before lighting
2. Open the lid during lighting
3. Push down and turn the control knob anticlockwise to HIGH (+) and keep holding the knob for 10-15 seconds, while at the same time pressing the ELECTRONIC IGNITER button for 2-3 seconds
4. If ignition does not occur in 5 seconds, turn the burner control knob(s) off, wait 5 minutes, and repeat the lighting procedure.

## **TO MATCH LIGHT THE GRILL**

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

1. If you have already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.
2. Insert a match into the light rod, ignite the match and insert through the cooking grid to burner.
3. Push and turn the control knob to HI slowly, the burn should ignite immediately.
4. If the burner does not light with seconds, turn the control knob OFF and wait 5 minutes and try again.

## **CARE AND MAINTENANCE**

---

### **STAINLESS STEEL**

There are many stainless steel cleaners available. Always use the mildest cleaning process first, scrubbing in the direction for the grain. DO NOT use steel wool as it will scratch the surface.

To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit sand paper in the direction of the grain.

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

Stainless steel also could get rust if not maintain well.

The Color for stainless steel would change after burning, it is the nature of the stainless steel.

### **COOKIING GRATE**

The easily way to clean the grate is immediately after cooking is completed and the burner flame is OFF.

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

Scrub the hot cooking grate by dipping a bristled barbecue brush in tap water. Clean would be more difficult if the grate is cool.

### **GREASE PAN**

The grease pan should be emptied and washed after each use with a mild detergent and warm water solution. Check the grease pan frequently and do not allow excess grease to accumulated and flow out of the grease pan.

### **GRILL BURNER**

Extreme care should be taken when removing the grill. It must be properly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will be depended on how often you use the grill.

Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

Before cleaning, make sure the gas supplier and control knob are in OFF position and the burner has cooled.

To clean the burner,

1. Clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains or debris.
2. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. Check and clean burner for insect and inset nets. A clogged tube can lead to a fire beneath and behind the control panel.

# CONVERT FROM LPG TO NG

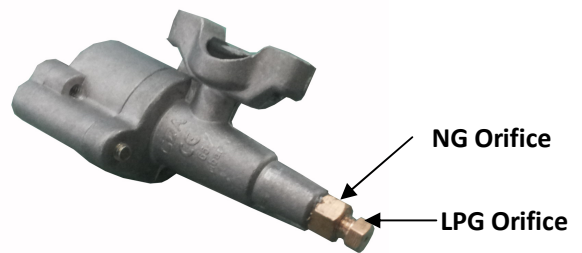
## **⚠ WARNING**

1. CONVERSIONS ONLY TO BE DONE BY AUTHORIZED PERSON
2. MAKE SURE ALL CONTROL KNOB AND CYLINDER VALVE ARE IN OFF POSITION.
3. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

This grill is certified with either Liquid Propane (LP Gas) or Natural Gas and come complete with the necessary parts to convert the grill from use with Natural Gas hose and regulator. The process of converting is relatively simple.

Both the LP Orifice and the NG Orifice had been combined on the valves by the manufacturer.

**The conversion is to take away the LP Orifice and leave The NG orifice.**

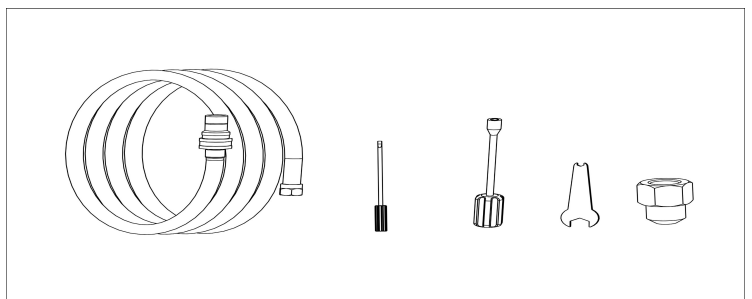


### Orifice Chart

The different burner valve in this grill have different orifice size. Different holes in the orifice are drilled to different size so as to allow the proper amount of the gas to flow through them. Please note the chart below to give an easy reference for various opening sizes for the different valves in the grill.

Burner	LPG		NG	
	Injector (mm)	BTU/Each	Injector (mm)	BTU/Each
Main Burner	0.98	12,000	1.50	10,000
Infrared Rear Burner	0.98	12,000	1.65	12,000
Infrared Side Burner	0.98	12,000	1.65	14,000

### Tools Required for Converting from LP to NG

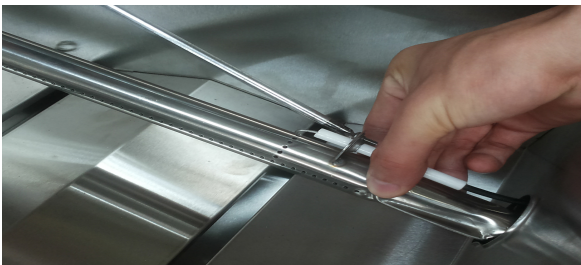


## MAIN BURNER CONVERSION

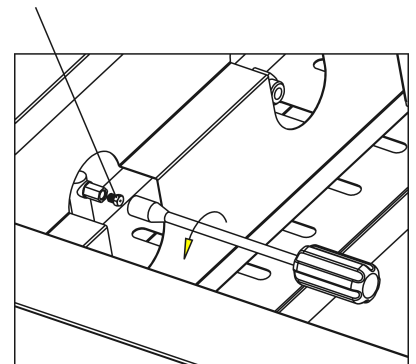
1. Unscrew and remove the rear panel pictured.



2. Unscrew the main burner securing screws and remove the burner, sitting it alongside.



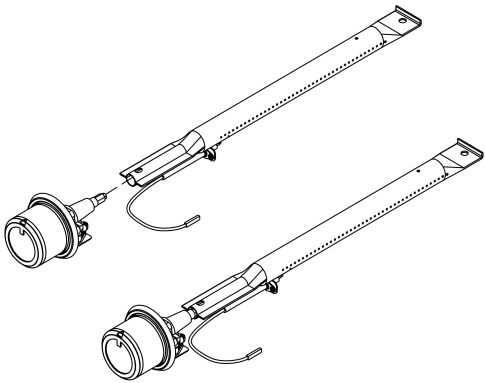
3. With the burner removed, you will see the brass gas jet (LPG) which is screwed into the end of the valve. Using the 6mm nut driver supplied, unscrew the end LPG jet while retaining the inner (NG) jet.



4. Reassemble the burner

**⚠ WARNING**

Please make sure properly locating the burner with respect to the orifice as photo shows, otherwise it may result gas leakage and fire accident.



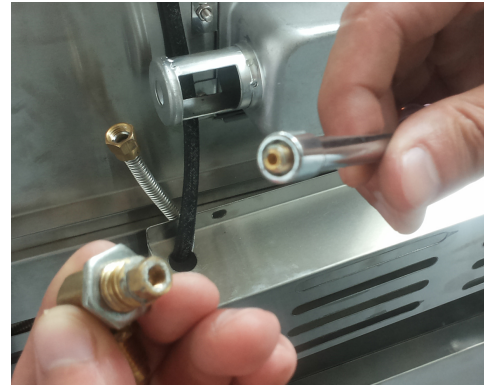
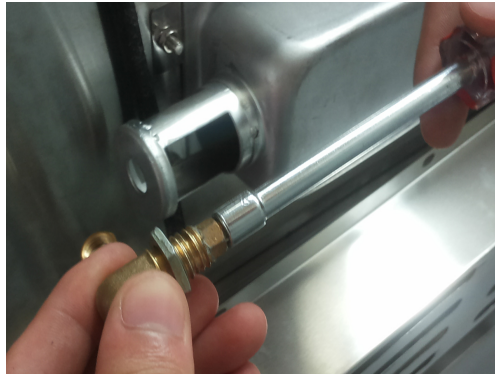
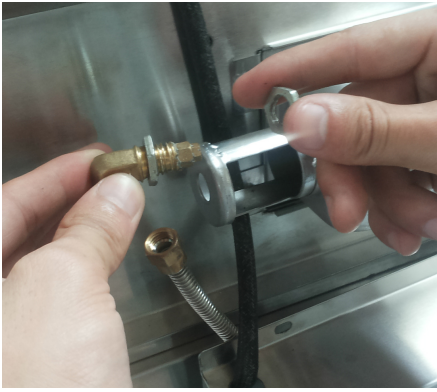
**REAR BURNER CONVERSION**

1. Remove the back burner cover



2. Remove the LPG jet from the elbow shaped brass injector assembly.



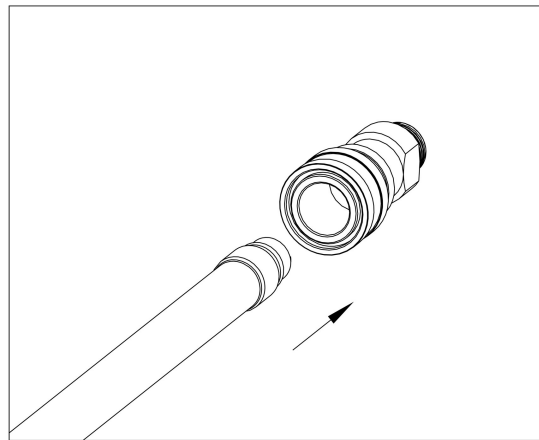
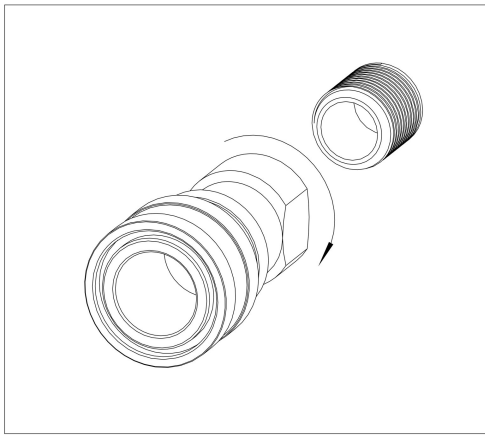


3. Reassemble the burner.

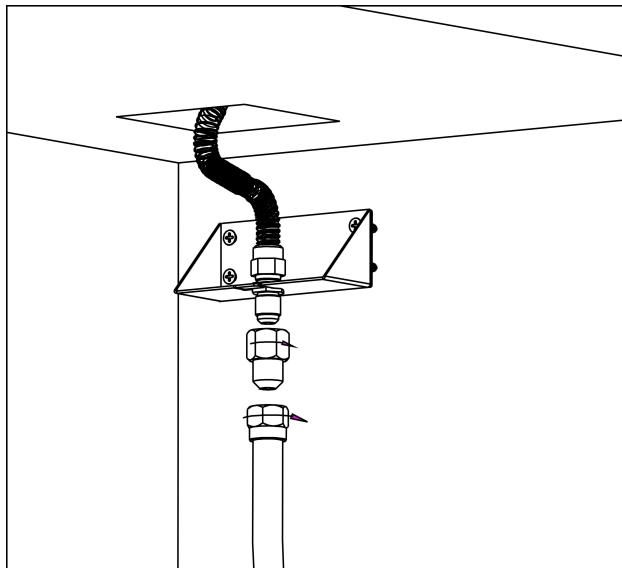
4.

**For NG hose**

\* Connect the QDD to the natural gas supply, then connect the grey hose To QDD



\* Connect the grey hose to the grill



## TROUBLE SHOOTING

---

Problem	Possible Cause	Prevention/Solution
Burner will not light.	<ul style="list-style-type: none"> <li>•No gas flow.</li> <li>•Coupling nut and regulator not fully connected.</li> <li>•Obstruction of gas flow.</li> <li>•Disengagement of burner to valve.</li> <li>•Is grill assembled correctly?</li> </ul>	<ul style="list-style-type: none"> <li>• Check to see if LP tank is empty.</li> <li>• Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.</li> <li>• Clear burner tube(s).</li> <li>• Reengage burner and valve.</li> <li>• Check steps in assembly instructions.</li> </ul>
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> <li>•Out of gas.</li> <li>•Excess flow valve tripped.</li> </ul>	<ul style="list-style-type: none"> <li>• Check for gas in LP tank.</li> <li>• Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.</li> </ul>
Flames blow out.	<ul style="list-style-type: none"> <li>•High or gusting winds.</li> <li>•Low on LP gas.</li> <li>•Excess flow valve tripped.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn front of grill to face wind or increase flame height.</li> <li>• Refill LP tank.</li> <li>• Refer to "<i>Sudden drop in gas flow</i>" above.</li> </ul>
Flare-up.	<ul style="list-style-type: none"> <li>•Grease buildup.</li> <li>•Excessive fat in meat.</li> <li>•Excessive cooking temperature.</li> </ul>	<ul style="list-style-type: none"> <li>• Clean grill.</li> <li>• Trim fat from meat before grilling.</li> <li>• Adjust (lower) temperature accordingly.</li> </ul>
Persistent grease fire.	<ul style="list-style-type: none"> <li>•Grease trapped by food buildup around burner system.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.</li> </ul>
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> <li>• Burner and/or burner tubes are blocked.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn knobs to OFF. Clean burner and/or burner tubes.</li> </ul>

## PLAESE CONTACT FOLLOWINGS FOR SERVICE

---

Alpine products inc  
 25541 arctic ocean dr.  
 Lake forest ca. 92630

Email: [john@MontAlpiOnline.com](mailto:john@MontAlpiOnline.com)