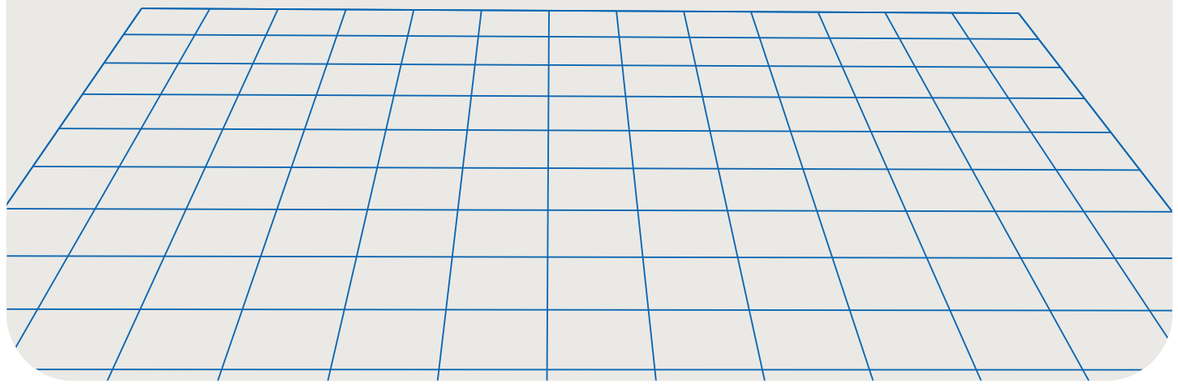
Work like new

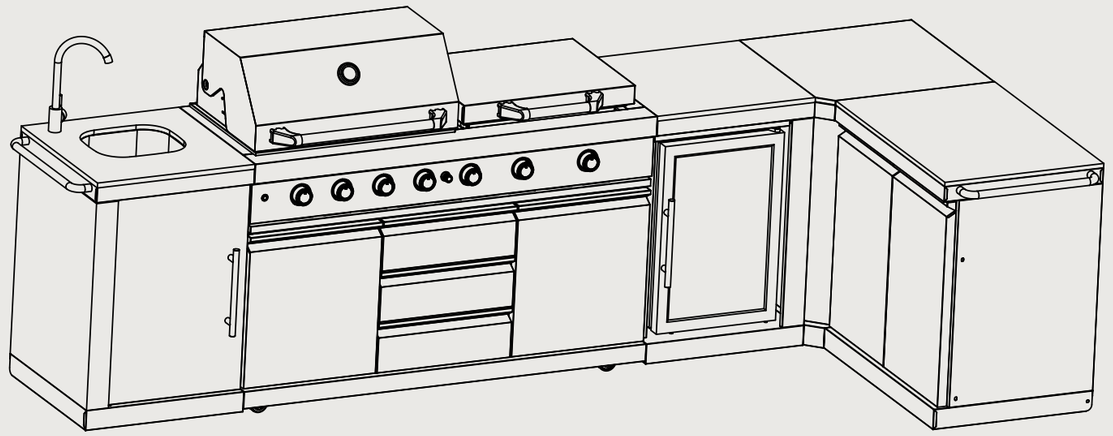
Website: www.flexispot.com
Tel: 1-855-585-5618
Address: 728 W Rider St, Perris, CA 92571



FlexiSpot

Outdoor Kitchen Island

Instructions & User's Manual



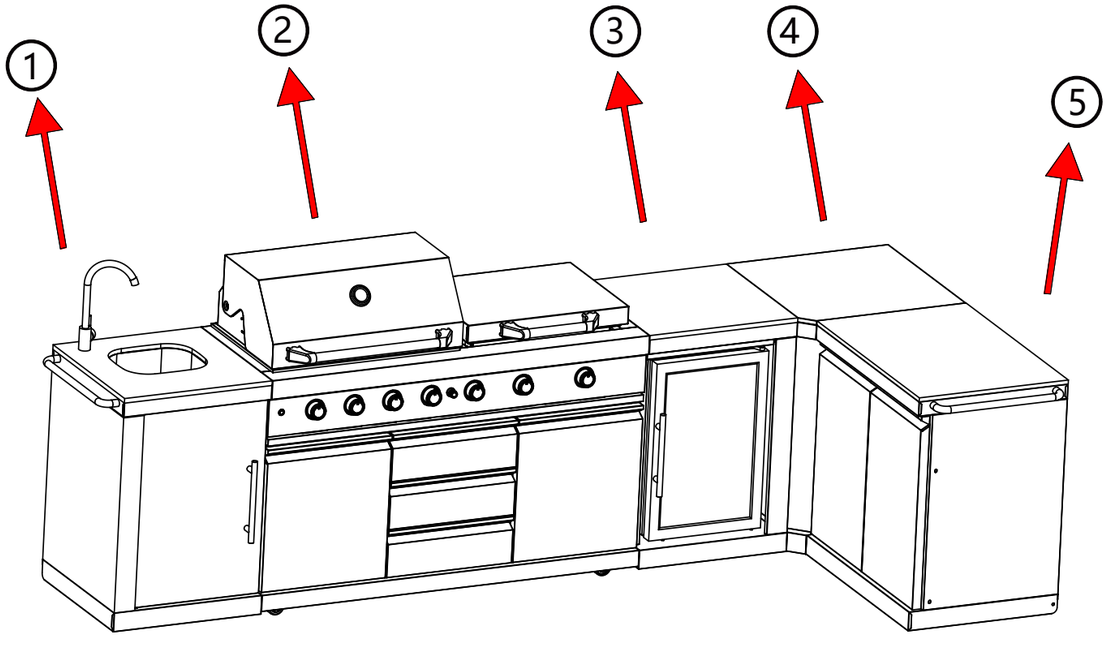
The instruction includes all 5 module products. The pics shows the L-shaped outdoor kitchen set, which is only provided as a reference for matching. If you only purchased some modules, just simply refer to the instruction of the modules you purchased.

GAS CERTIFIED SGS C US
801431

Keep this manual for future reference

⚠ Warning:
READ INSTRUCTION MANUAL BEFORE ATTEMPTING TO ASSEMBLE OR OPERATE THIS PRODUCT.
Adult assembly required.
Keep screws and parts out of reach of children.

L-SHAPED OUTDOOR KITCHEN SET



MODULES LIST

①	**Sink Station**	See Page 11 for Installation Steps
②	**Grill and Griddle Combo**	See Page 7 for Installation Steps
③	**Cooler**	See Page 15 for Installation Steps
④	**Corner Module**	See Page 19 for Installation Steps
⑤	**Double Doors**	See Page 17 for Installation Steps

Please refer to the page number of the instruction.

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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.

Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged, do not attempt to assemble the unit. Contact customer service for replacement parts.

Note: AA batteries are needed for pulse igniter. Observe positive-negative directions when installing batteries. Batteries are not included and need to be purchased by yourself.

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 improper gas flow. This is a very dangerous condition, which can cause fire 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.

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.

⚠ DANGER

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

⚠ WARNING

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

CAUFORNIA PROPOSITION 65.

1. Combustible by-products produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.

2. This product contains chemicals, including lead and lead compounds, known to the state of California to cause cancer, birth defects, or other reproductive harm

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.

Installation Safety Precautions

Use this grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied. If your grill is Dual Fuel ready, a conversion kit must be purchased for use with natural gas.

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

All electrical accessories (such as a rotisserie) must be properly grounded in accordance with local codes, or the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep all electrical cords and/or fuel supply hoses away from any hot surfaces.

This grill is safety certified for use only in the United States and/or Canada. Do not modify it for use in any other location. Any modification will result in a safety hazard.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

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

⚠ WARNING: IMPORTANT!

BEFORE LIGHTING

Inspect the hose before each use of the outdoor cooking gas appliance. 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. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must 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 of your retailer.

TESTED IN ACCORDANCE WITH CSA/ANSI Z21.58-2022·CSA 1.6-2022 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES.

⚠ WARNING: This product can expose you to chemicals including soot, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

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:

THIS OUTDOOR COOKING GAS APPLIANCE SHALL BE USED ONLY OUTDOORS. NEVER used in a building, garage or any other enclosed area.

This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

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

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. NEVER ALLOW THEM TO SIT, STAND OR PLAY ON OR AROUND THE GRILL AT ANY TIME.

DO NOT STORE ITEMS OF INTEREST TO CHILDREN AROUND OR BELOW THE GRILL OR 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 until it has cooled. Fabric may ignite and result in personal injury.

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

Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer’s directions.

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

Never lean over an open grill.

SAFETY WARNING

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.

Keeping 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.

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.

Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.

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 listed on page 6.

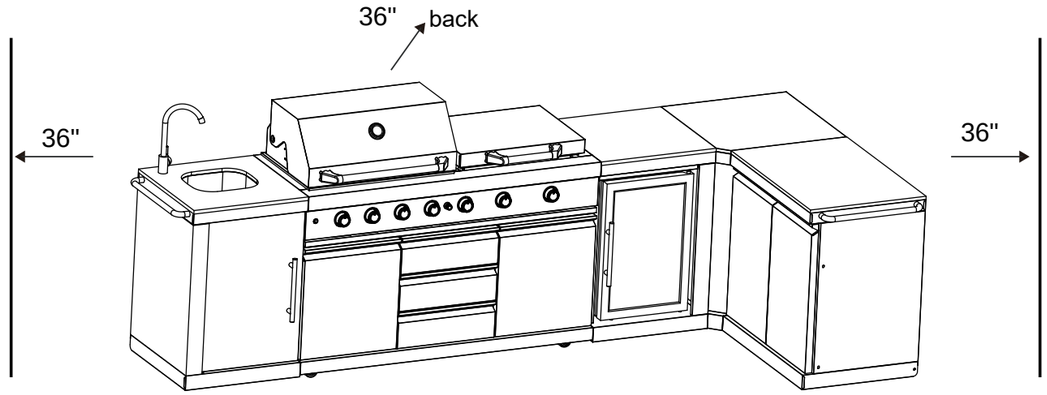
NEVER USE A DENTED OR RUSTY PROPANE CYLINDER.

Do not cover grill while still hot.

PLACEMENT OF THE GRILL

MINIMUM CLEARANCE:

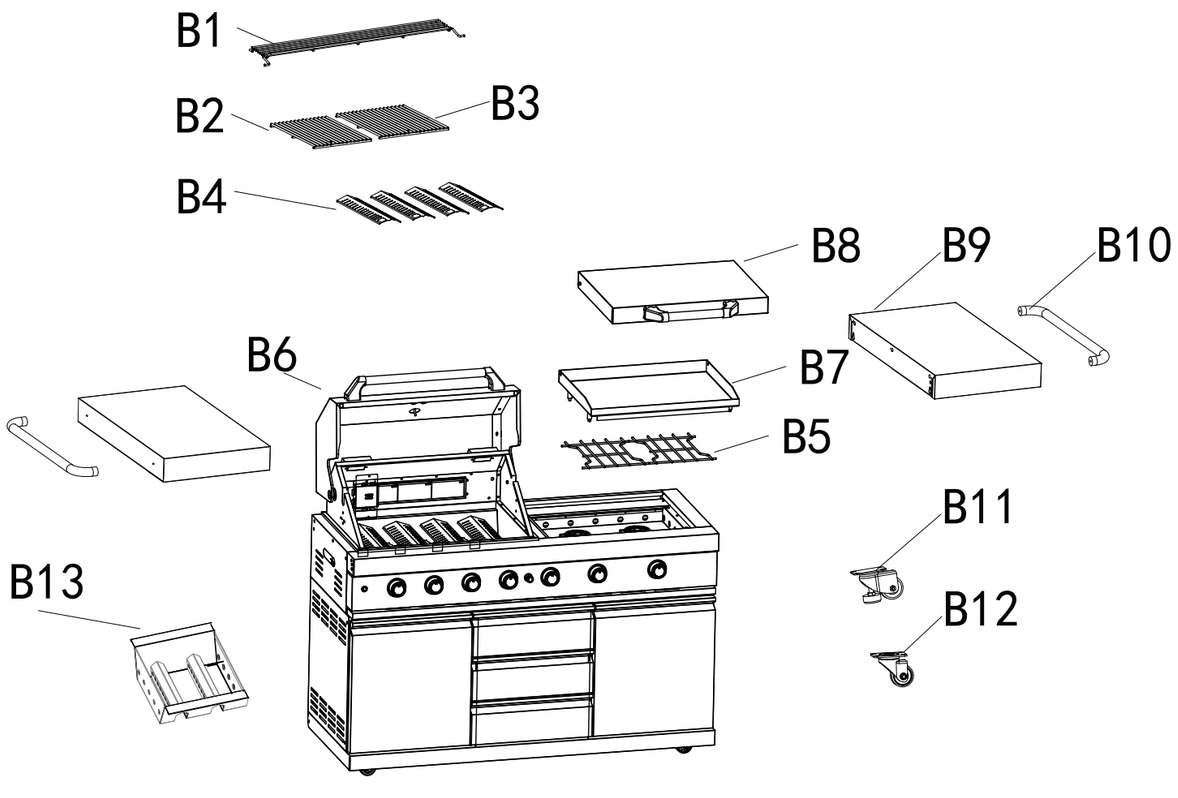
The sides, and back of the grill enclosure should not be any closer than 36" to combustible construction.



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 will produce a lot of smoke. Lock the wheels after the grill is placed in a suitable position.

GRILL AND GRIDDLE COMBO--PART LIST



GRILL AND GRIDDLE COMBO--PRODUCT SPECIFICATION

7-burner grill:

Firepower parameters:
Main burner - 48,000 Btu/hr
Rear burner - 13,600 Btu/hr
Side burner - 26,000 Btu/hr
Total - 87,600 Btu/hr

Packaging dimensions: 62"*28"*52"(1585*725*1325mm)
Product dimensions: 89"*24"*47"(2277*620*1200mm)

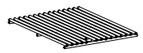
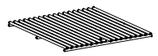
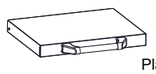
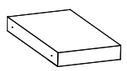
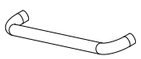
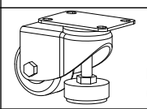
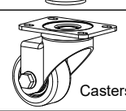
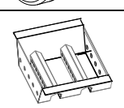
Product gross weight: 360lbs(166.5kg)
Product net weight: 282lbs(128.5kg）

Electrical Ratings: 120Vac, 60 Hz.

a. Use only with a GFI protected circuit.
b.Use only extension cords approved for outdoor use marked with W-A.
and rated for the power of this appliance.

Minimum ambient operating temperature:
-4 °F (-20 °C)

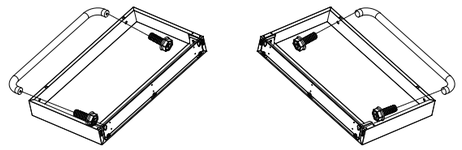
PART LIST

Part #	Picture	Qty	Placement position
B1	 Warming rack	1	Place it on the burner of the BBQ grill.
B2	 Cooking grid A	1	Place it inside the left or right doors of the BBQ grill.
B3	 Cooking grid B	1	Place it inside the left or right doors of the BBQ grill.
B4	 Heat diffuserA	4	Place it on the burner of the BBQ grill.
B5	 Heat diffuserB	2	Place it under the plancha of the BBQ grill.
B6	 Grill modular	1	
B7	 Plancha	1	
B8	 Plancha cover	1	⚠ **WARNING** Keep the lid open or take it off when igniting and grilling!
B9	 side table	2	Place it inside the left or right doors of the BBQ grill.
B10	 Handle	2	Place it inside the left or right doors of the BBQ grill.
B11	 Leveling Casters (pre-assembled)	2	
B12	 Casters(pre-assembled)	2	
B13	 Charcoal pan	1	Place it on the burner of the BBQ grill.

GRILL AND GRIDDLE COMBO--ASSEMBLY INSTRUCTIONS

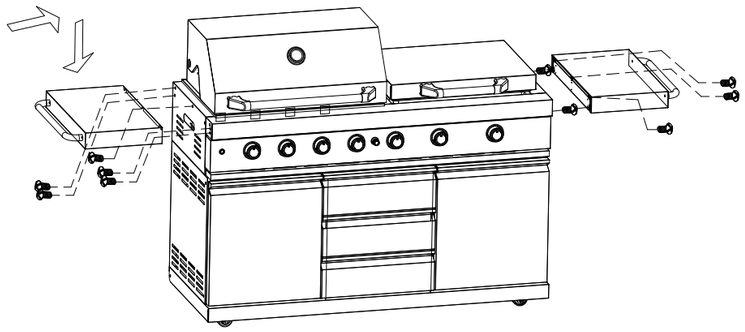
Z1	M6X16 10PCS

Step 1

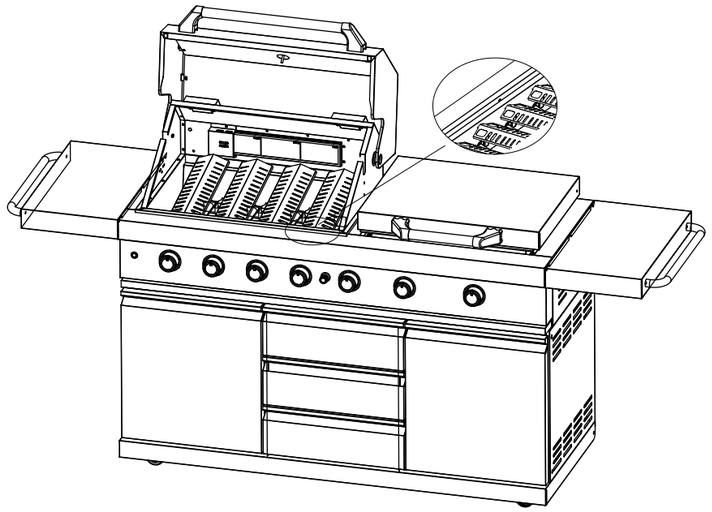


Step 2

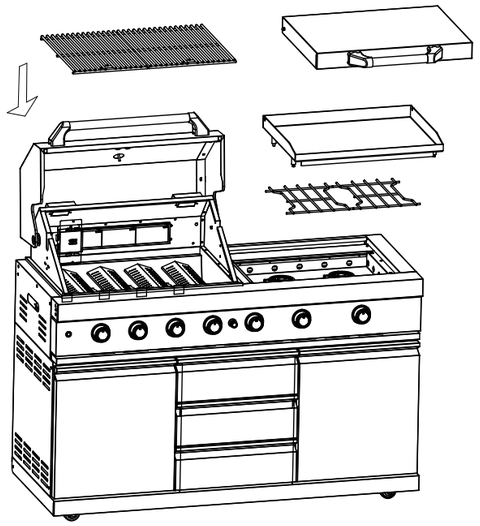
The handle of the side table is detachable, also can be installed onto other modules.



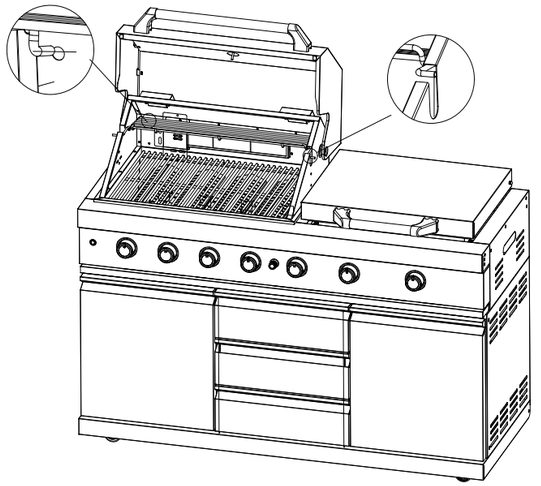
Step 3



Step 4



Step 5

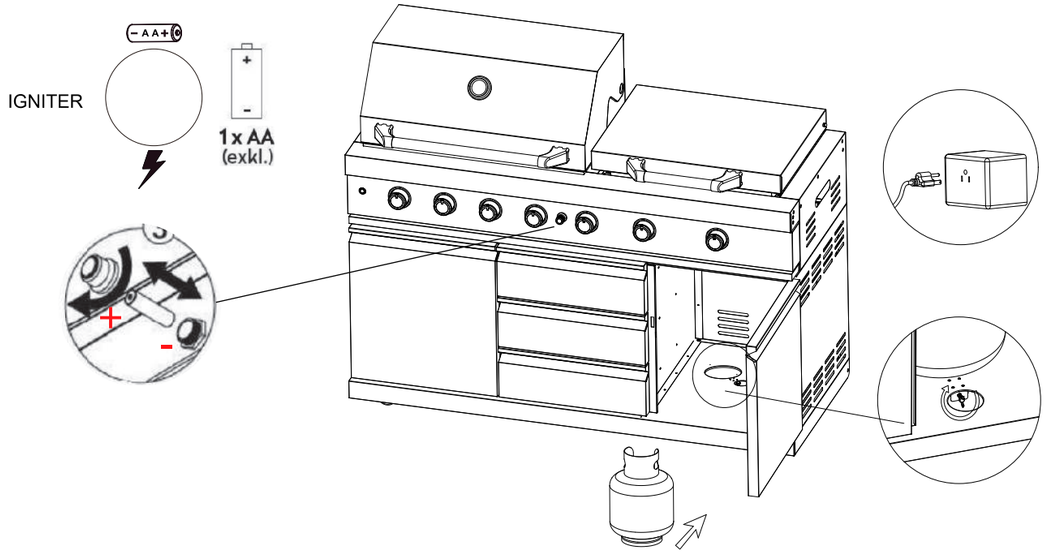


WARNING

Electrical Grounding Instructions

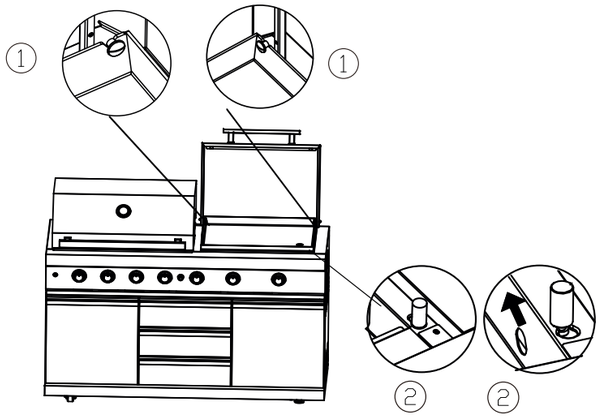
This outdoor cooking gas appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

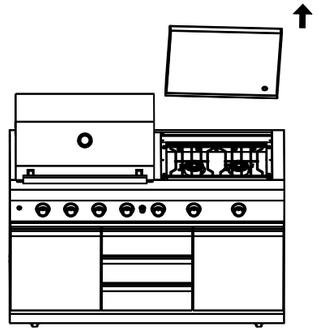
Step 6



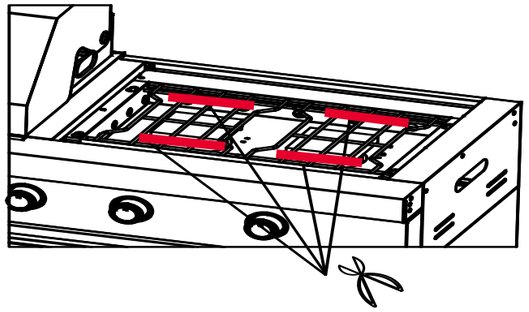
Safety Notice Before Use

Remove the plancha lid and planchas.

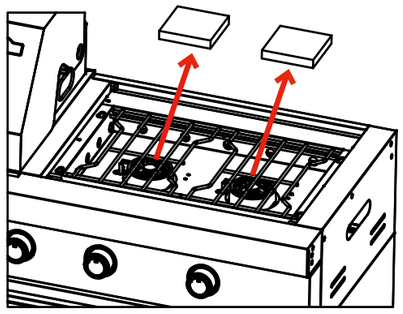




Cut off the four binding straps with scissors.



Remove the two pressure gaskets above the burner.



What is the Best Way to Clean a Griddle?

SUPPLIES
°1 cup of water
°1 non-scratch pad/sponge
°1 multi-purpose pad holder designed for griddle cleaning or a long wooden spatula to protect your hands
°3 clean kitchen towels
°1 microfiber cloth

IMPORTANT: Do not use soap, abrasive materials or cleaning chemicals, including stainless steel cleaner, to clean a chrome griddle, as these may damage the griddle surface. Check your Use and Care guide for more specific details about your griddle.

1. TURN OFF ALL COOKTOP BURNERS

2. CLEAN GRIDDLE SHORTLY AFTER REMOVING FOOD
For best results, cleaning your griddle right after cooking is recommended. Doing so will make the cleaning process easier, and you ’ ll also help prevent food particles or grease from baking into, or hardening on, the surface of the griddle.

3. SET THE TEMPERATURE TO LOW FOR 10-15 MINUTES
If the griddle has already cooled down when it ’ s time to clean it, set the temperature to low heat for 10-15 minutes prior to cleaning.

4. POUR ONE CUP OF TAP WATER ON SOILED AREAS
Using a measuring cup, pour up to 1 cup tap water over the soiled area starting at the back, allowing the water to run toward the drip tray in the front. Allow the water to bubble on the griddle for 3 – 4 seconds to help loosen up grease and any stuck food particles.

5. USE A PAD HOLDER WITH A NON-SCRATCH PAD TO CLEAN THE GRIDDLE

6. REMOVE REMAINING RESIDUE WITH A DAMP TOWEL
Wet one of the terry cloth towels and fold in half before placing on the griddle. Using the pad holder or wooden spatula, scrub back and forth with the folded up towel until the dirty water and debris is removed.



7.LET THE GRIDDLE COOL FOR 10-15 MINUTES
Once you ’ ve wiped down the surface, turn off your griddle or remove it from heat and wait approximately 10 to 15 minutes to ensure that the griddle has completely cooled down.

8. WIPE THE GRIDDLE WITH A CLEAN CLOTH AND POLISH
Once cool, wipe the griddle with a clean, damp towel followed immediately by buffing it with a microfiber cloth. If streaking, rainbowing or ghosting occur, heat the griddle back to low heat for 10-15 minutes. Then,use a mixture of 1 part white vinegar to 2 parts water on a towel to wipe the griddle. Make sure to use the wooden spatula or pad holder again when wiping the hot griddle.

9. REMOVE THE DRIP TRAY TO EMPTY
If your model has a drip tray, clean it in the sink with warm soapy water and wipe the area under the drip tray clean. Once dry, put the drip tray back in position.

HOW OFTEN DO YOU NEED TO CLEAN YOUR GRIDDLE?
While the frequency of your griddle cleaning will depend on how often you use it, cleaning a griddle regularly can help reduce potential buildup to keep it looking and performing great. While a light cleanse after each cooking session is best, follow up with a deep cleanse once per week or as necessary.

DO I NEED TO SEASON MY GRIDDLE AFTER EVERY USE?
It is not necessary to season your griddle after each use. However, periodically seasoning throughout the life of your griddle can help protect and maintain its non-stick coating.

A simple seasoning technique involves heating up the griddle and brushing a light layer of oil onto the cooking surface before wiping off any excess. Doing so can also help keep your griddle well-seasoned and can help prevent food from sticking in between uses.

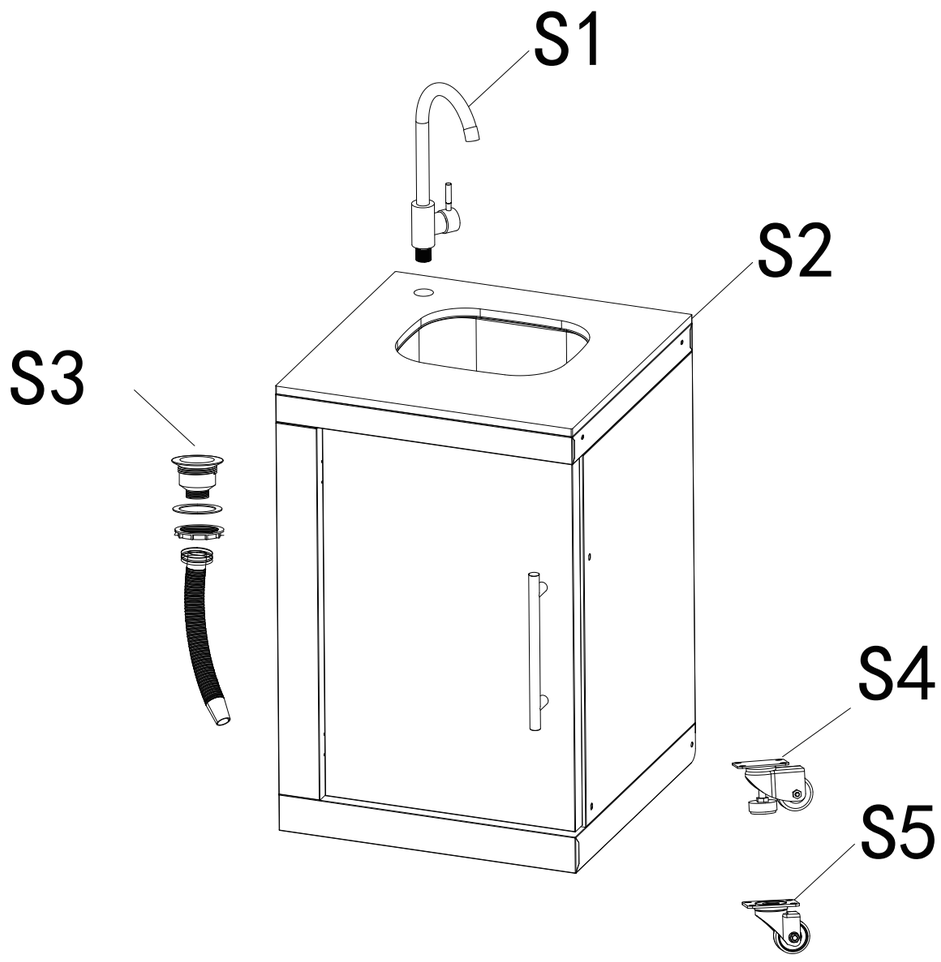
Store your plancha in a dry place between uses. Repeat the above whenever the plancha needs re-seasoning.
Caution: Beware of the splashing!







SINK STATION--PART LIST



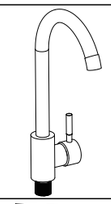
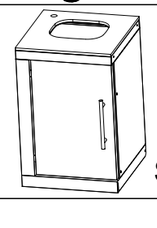
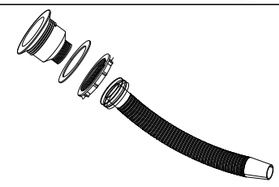
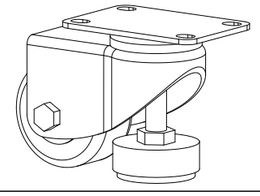
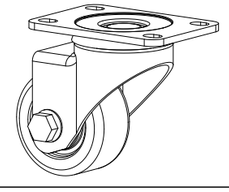
SINK STATION--PRODUCT SPECIFICATION

Packaging dimensions: 27"*28"*40" (705*715*1025mm)
product dimensions: 22"*22"*35" (575*575*900mm)

Product gross weight: 92lbs(42kg）
Product net weight: 72lbs(33kg)

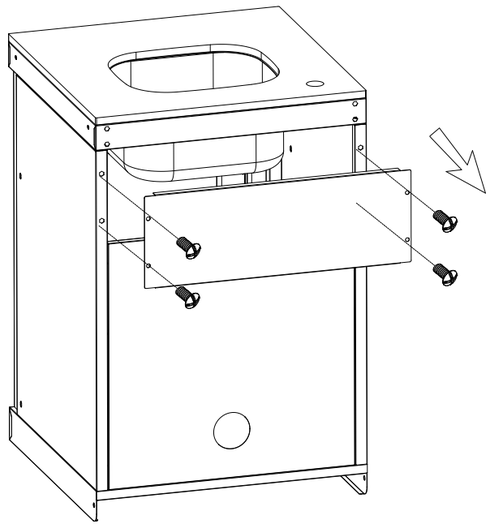
The sink tray is made of 304 stainless steel.

PART LIST

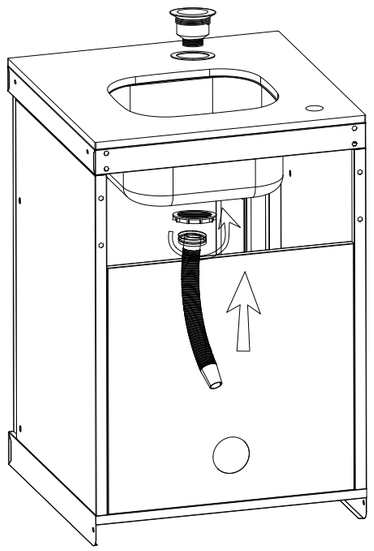
Part #	Picture	Qty
S1	 Faucet	1
S2	 Sink modular	1
S3	 Drain-pipe	1
S4	 Leveling Casters (pre-assembled)	2
S5	 Casters (pre-assembled)	2

SINK STATION--ASSEMBLY INSTRUCTIONS

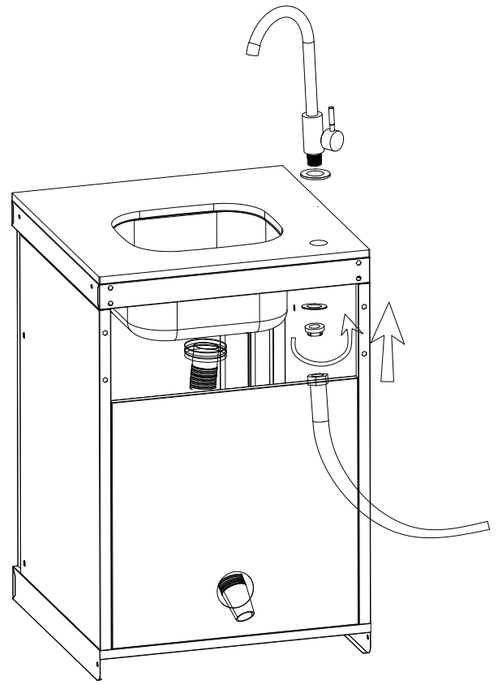
STEP 1



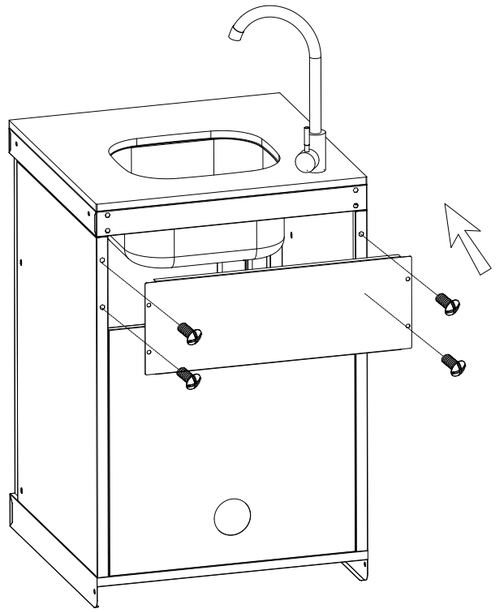
STEP 2



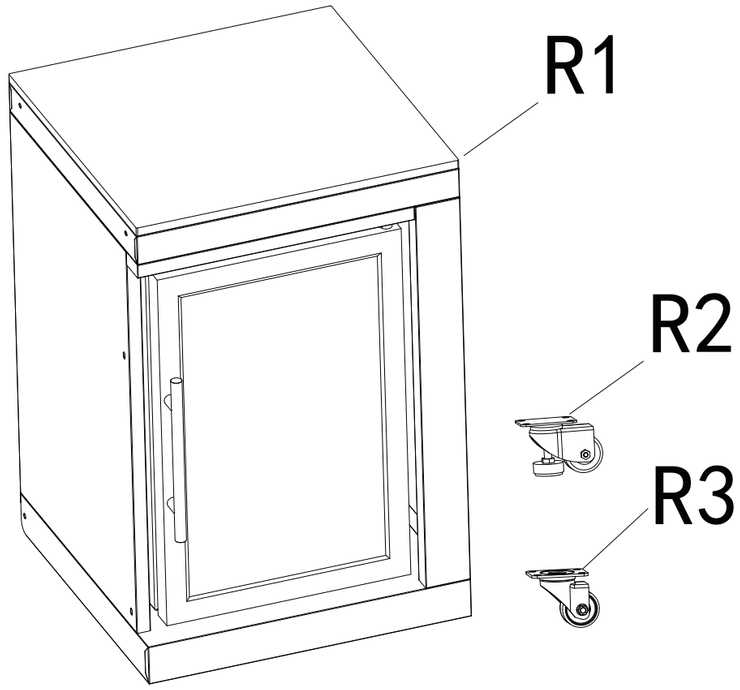
STEP 3



STEP 4



COOLER--ASSEMBLY INSTRUCTIONS



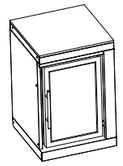
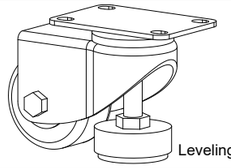
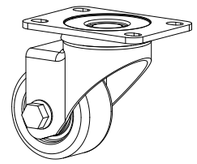
COOLER--PRODUCT SPECIFICATION

Packaging dimensions: 27"*27"*40"（700*710*1040mm)
product dimensions: 22"*22"*35"(575*575*900mm)

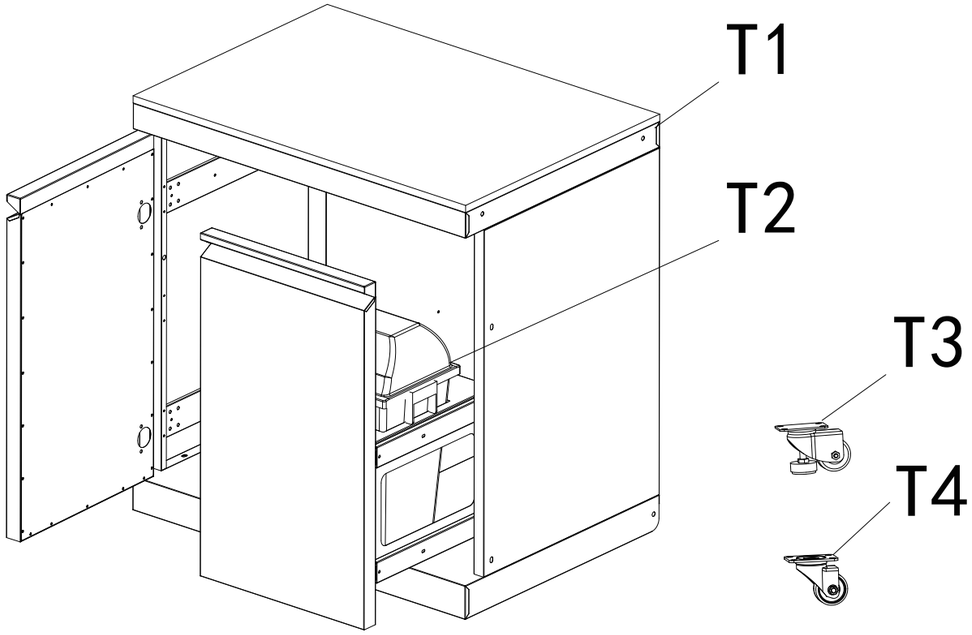
Product gross weight: 165lbs(75kg)
Product net weight: 125lbs(57kg)

Temperature range: 3-16℃(37.4-60.8°F), six-speed adjustment;
built-in lighting.

PART LIST

Part #	Picture	Qty
R1	 Refrigerator modular	1
R2	 Leveling Casters(pre-assembled)	2
R3	 Casters(pre-assembled)	2

DOUBLE DOORS--PART LIST



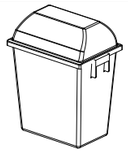
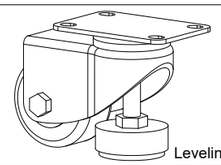
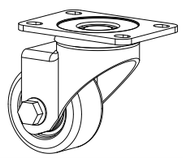
DOUBLE DOORS--PRODUCT SPECIFICATION

Package dimensions: 36"*28"*40"(935*715*1025mm)
product dimensions: 32"*22"*35"(830*580*900mm)

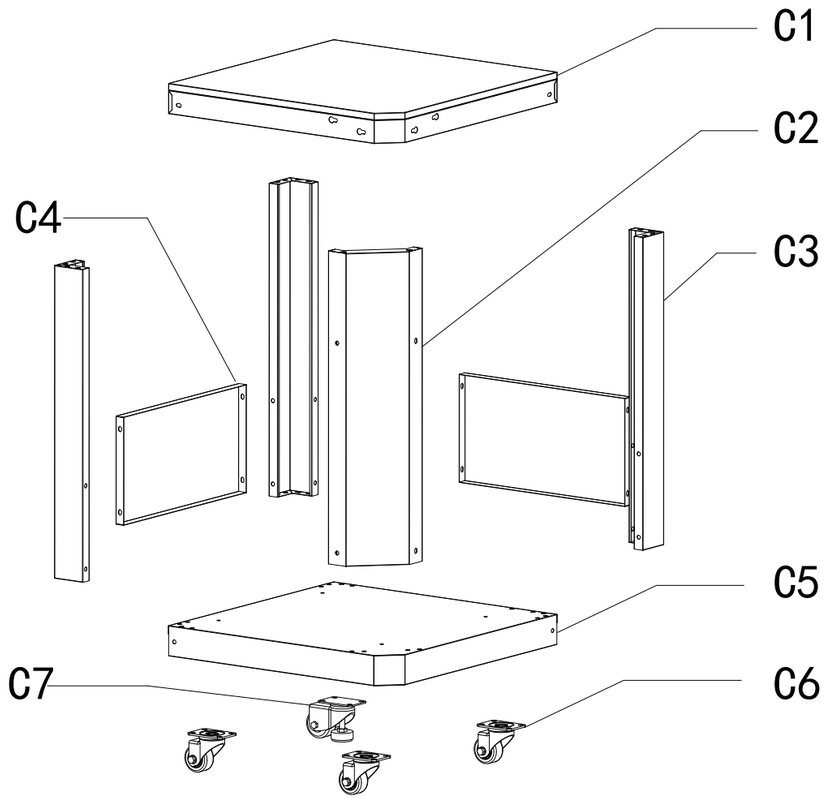
Product gross weight: 134lbs(61kg)
product net weight: 105lbs(48kg)

The cabinet countertop can be used as a desktop. The left cabinet door can be used for storage space, and the right cabinet is equipped with a built-in trash bin device.

PART LIST

Part #	Picture	Qty
T1	 Double door cabinet modular	1
T2	 Ashcan	1
T3	 Leveling Casters(pre-assembled)	2
T4	 Casters(pre-assembled)	2

CORNER MODULE--PART LIST

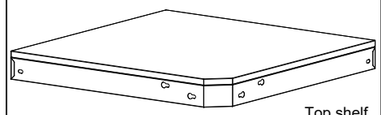
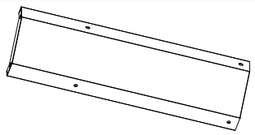
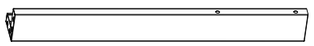
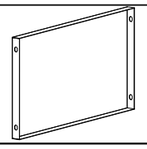
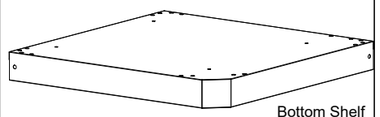
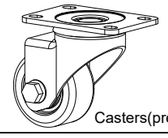
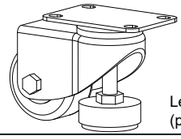
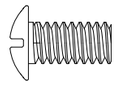


CORNER MODULE--PRODUCT SPECIFICATION

Packaging dimensions: 31"*28"*9" (810*720*250mm)
Product dimensions: 24"*24"*35"(630*630*900mm)

Product gross weight: 65lbs(29.5kg)
Product net weight: 52lbs(24kg)

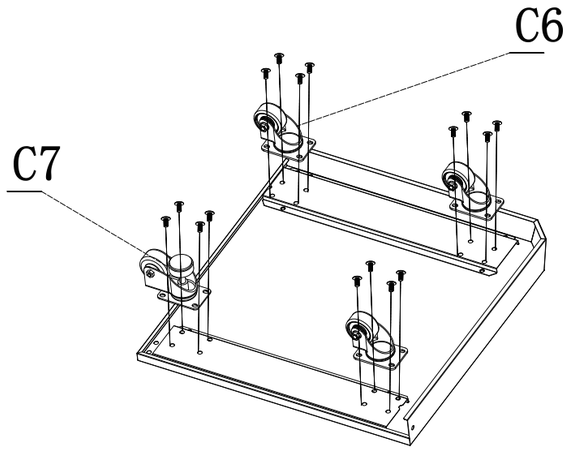
PART LIST

Part #	Picture	Qty
C1	 Top shelf	1
C2	 Panel A	1
C3	 Panel B	3
C4	 Fixed Panel	2
C5	 Bottom Shelf	1
C6	 Casters(pre-assembled)	3
C7	 Leveling Casters (pre-assembled)	1
C8		54+2

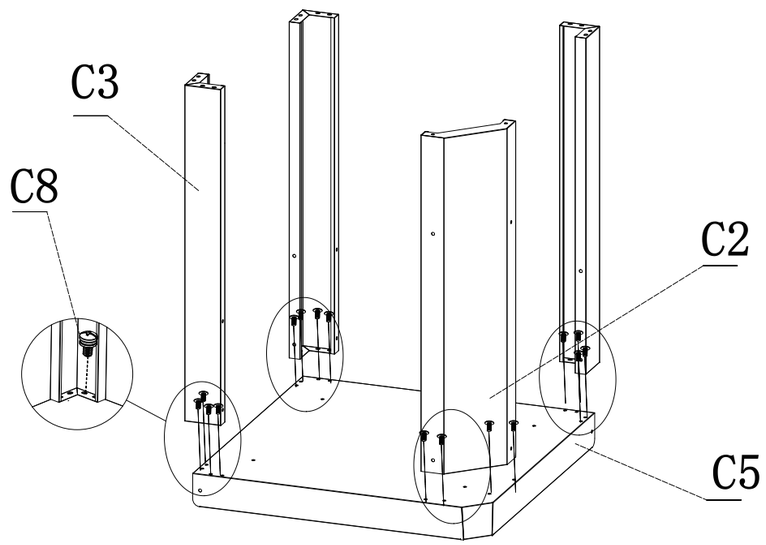
The ‘C8’ Screws are only required when installing the corner cabinet, a total of 54 screws are needed, with 2 extra screws provided as a gift.

CORNER MODULE-- ASSEMBLY INSTRUCTIONS

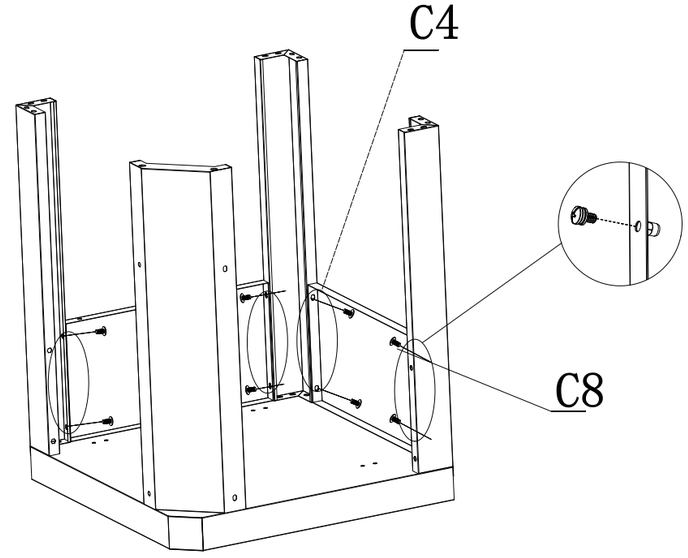
1 C8 x16PCS



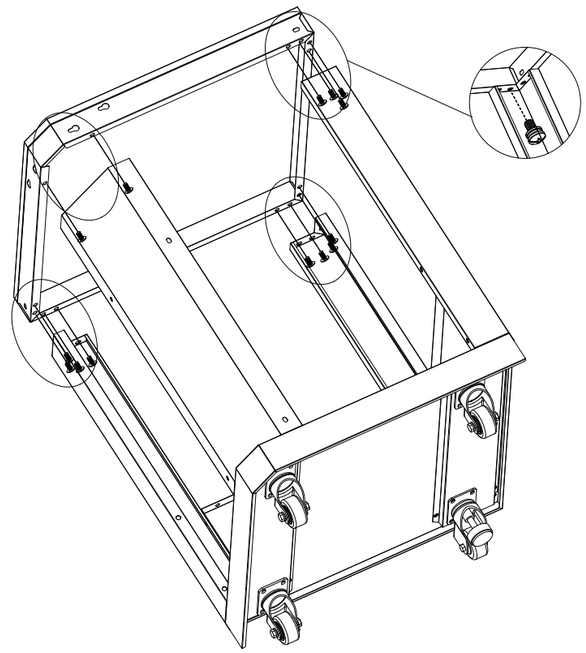
2 C8 x16PCS



3 C8 x8PCS



4 C8 x14PCS



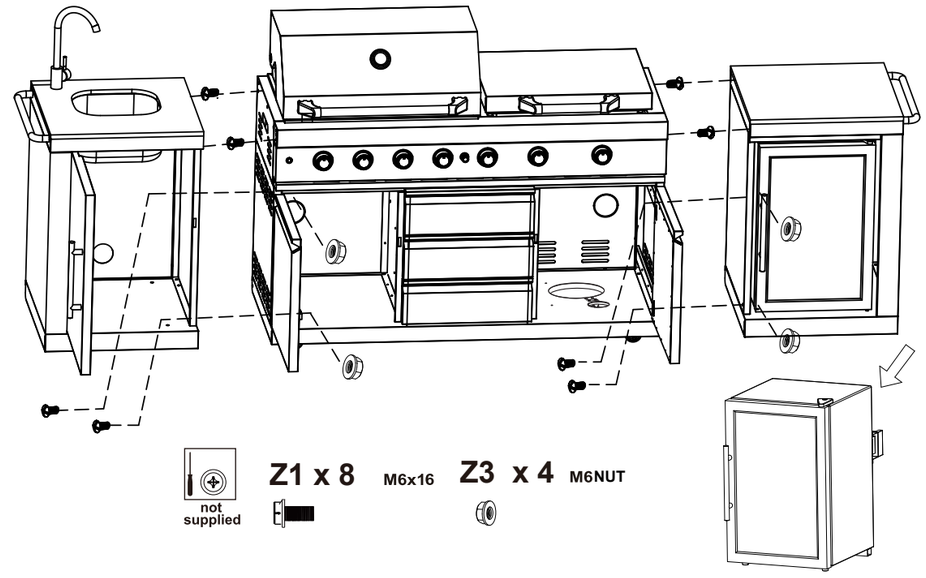
1.GENERAL CONNECTION--ASSEMBLY INSTRUCTIONS

Hardware #	Description	Picture	Qty
Z1	M6 x 16 Screw		Several, in the transparent parts bag
Z2	Connecting Iron Sheet		
Z3	M6 NUT		

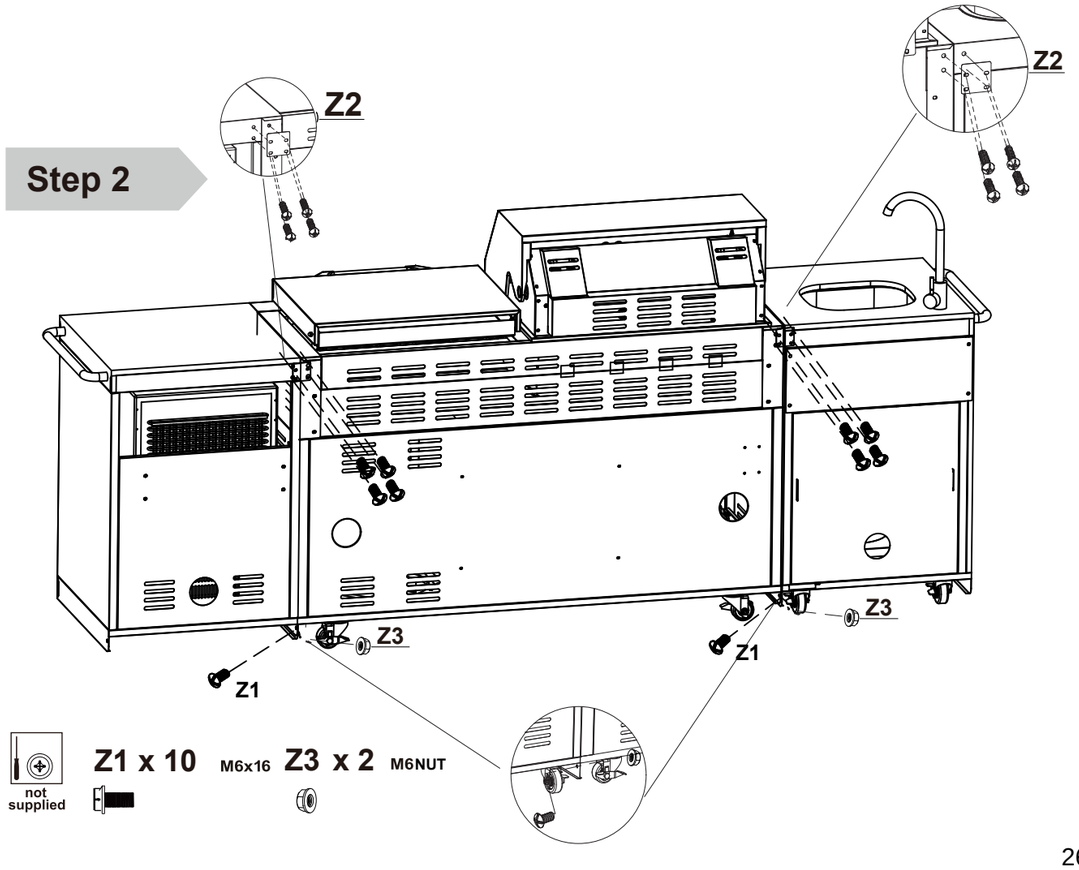
1. The following content is only a demonstration of the installation methods for the normal connection and corner connection between different cabinet modules in the outdoor kitchen set.
2. For specific cabinet modules and components, please refer to the products you actually purchased. If you purchased a single cabinet module, you don't need to connect the cabinet modules together.

ASSEMBLY INSTRUCTIONS

Step 1



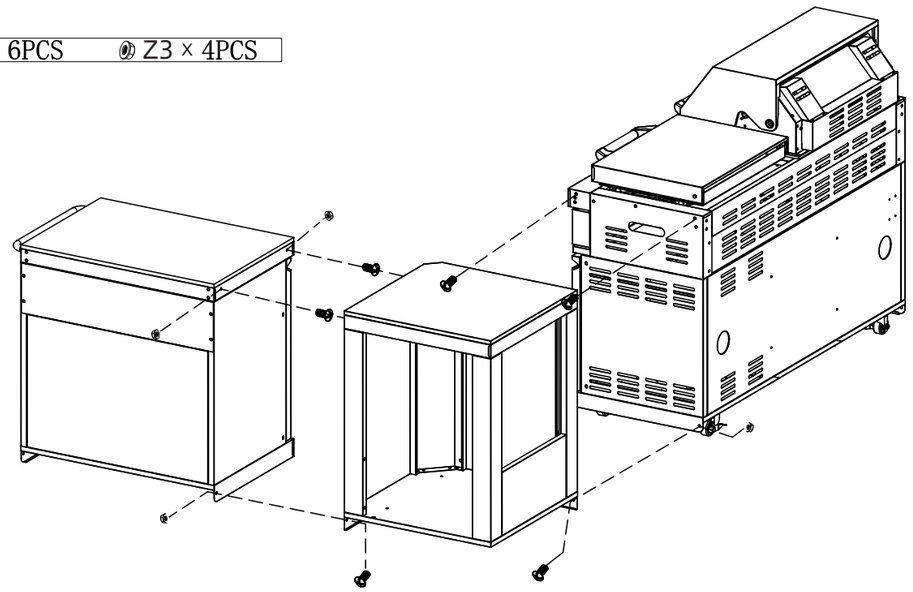
Step 2



2.CORNER CONNECTION--ASSEMBLY INSTRUCTIONS

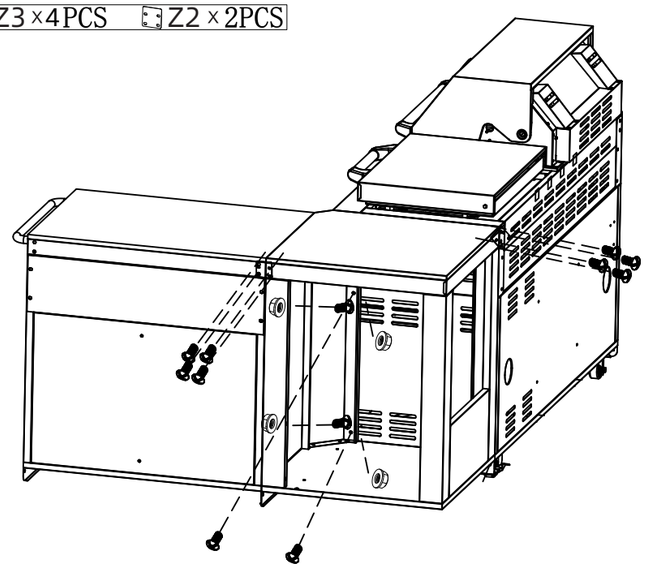
Hardware #	Description	Picture	Qty
Z1	M6 x 16 Screw		Several, in the transparent parts bag
Z2	Connecting Iron Sheet		
Z3	M6 NUT		

1 Z1 × 6PCS Z3 × 4PCS



1. The following content is only a demonstration of the installation methods for the normal connection and corner connection between different cabinet modules in the outdoor kitchen set.
2. For specific cabinet modules and components, please refer to the products you actually purchased. If you purchased a single cabinet module, you don't need to connect the cabinet modules together.

2 Z1 × 12PCS Z3 × 4PCS Z2 × 2PCS

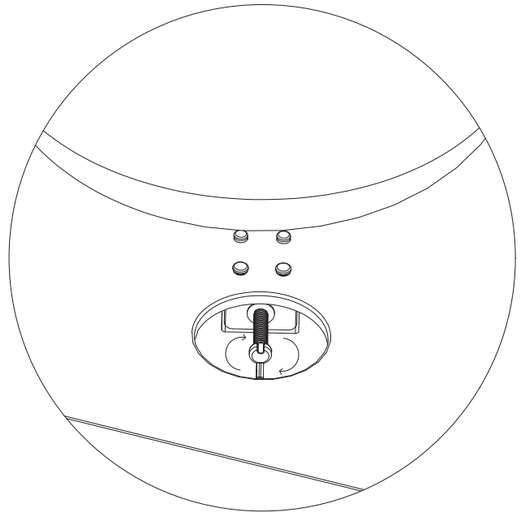


GAS CYLINDER INSTALLATION INSTRUCTIONS

Step 1

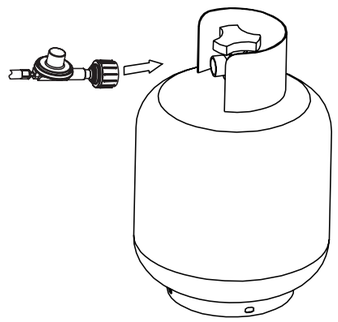
Place gas cylinder (not included) into the hole at cart bottom panel.

Screw cylinder locking bolt (pre-installed) to the cart bottom panel from behind until the cylinder locking bolt touch the bottom rim of gas cylinder.



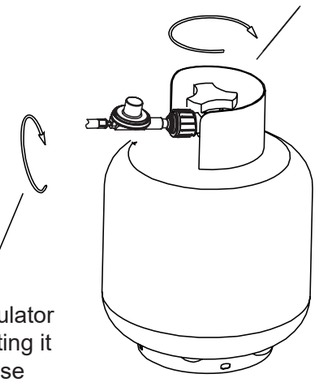
Step 2

1) Check to ensure that the valve of gas cylinder is securely turned off prior to making the connection. If not, turn the valve clockwise to turn it off.
2) Connect the hose and regulator assembly. Turn the regulator clockwise to make sure it's securely tightened.



Gas cylinder

Shut off gas supply by rotating valve of gas cylinder clockwise.



GAS HOOK-UP

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

- This is a liquid propane configured grill.
- Do not connect to a natural gas supply.

Total gas consumption (per hour) of this grill with all burners on “IGNITE/MAX”:

Main burner	48,000 Btu/hr
Rear burner	13,600 Btu/hr
Side burner	26,000 Btu/hr
Total	87,600 Btu/hr

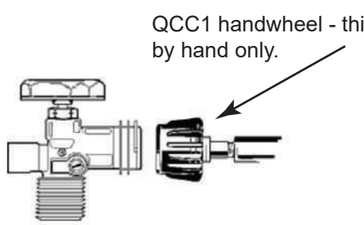
The installation of this appliance in Canada must be in accordance with the Standard CAN/CSA-B149.2 (installation code for gas burning appliances and equipment) and local codes.

LP GAS CYLINDER REQUIREMENTS

Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.

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 National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods, and Commission.

The 20 lb. 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.

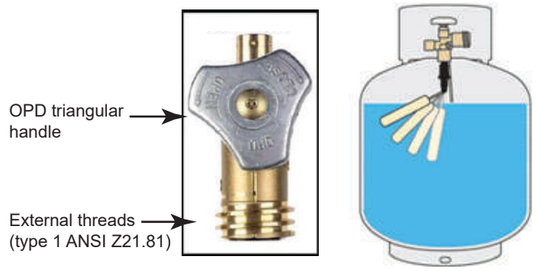
Main Manifold operating pressure: 11” water column (W.C.) /2.74kPa.

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

The OPD is a flotter device indicating fill level.

OPD cylinders are indentifiable by their triangular valve handle

The OPD device prevents overfilling. Cylinders must NOT be filled over 80% their capacity.



LP GAS HOOK-UP

Ensure that the black plastic grommets (seals) on the LP cylinder valve are in place and that the hose does not come into contact with the hot grease tray or any hot surface.

TO CONNECT THE L.P. GAS SUPPLY CYLINDER

1. Make sure cylinder valve is turned OFF turning clockwise.
2. Check cylinder valve to ensure it has proper external male threads as picture above (type 1 ANSI Z21.81).
3. Make sure all burner valves are in the OFF positions.
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 hose regulator assembly to the cylinder valve, do so manually, do not use a tool. Tighten firmly clockwise by hand only. The use of a tool will damage the seal and cause a serious risk of gas leak.
6. SLOWLY - Open the cylinder valve fully. Proceed to a leak test (see LEAK TESTING section).

GAS SAFETY

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.

· Never connect an unregulated LP gas cylinder to your gas grill.

· Have your LP gas cylinder filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.

· Do not store a spare LP gas cylinder under or near this appliance.

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

• Always keep LP gas cylinders in an upright position.

· Do not store 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. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.

· 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.

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

· The 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 lit again.

· Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of 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.

· Never allow children to operate your grill.

Approved LPG hose and regulator: GR-129A

QCC-1 QUICK CLOSING COUPLING

This appliance is designed to be used with an LP gas cylinder equipped with the QCC-1 Type 1 Quick Closing Coupling system which incorporates new safety features required by the American National Standard Institute (ANSI).

· Gas will not flow until a positive connection has been made.
· A thermal element with shut off the flow of gas between 240 ^{0}F.and 300 ^{0}F.
· When activated, a flow limiting device will limit the flow of gas.

Purchase a gas cylinder equipped with a QCC valve. The QCC valve is recognizable by the external threads on the inlet of the valve.

GAS HOSE AND REGULATOR

Your gas grill comes equipped with a hose and regulator with a QCC-1 Quick Closing Coupling to gas tank. The replacement hose assembly shall be that specified by the manufacturer.

CAUTION WHEN OPENING CYLINDER VALVE

The QCC coupling contains a magnetic Flow Limiting Device which will limit the flow of gas should there be a leak between the regulator and the grill valves (overpressu This device will activate if the cylinder valve is opened while the grill valves (control knobs) are open.
ENSURE GRILL VALVES (KNOBS) ARE TURNED OFF BEFORE YOU OPEN CYLINDER VALVE to prevent accidental activation thus, limiting gas flow making it impossible to ignite grill.

ALWAYS OPEN SLOWLY THE CYLINDER VALVE.

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 any time, 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.

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

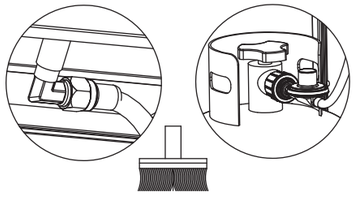
Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners, the flames of the burners should be visually checked.

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 .

ALWAYS CHECK FOR LEAKS AFTER EVERY LP CYLINDER 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.



LIGHTING INSTRUCTIONS

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 factory for proper replacement.

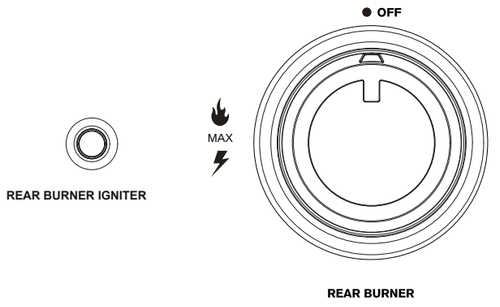
Screw the regulator (type QCC1) onto the cylinder. Leak check the hose and regulator connections with a soap and water solution before operating the grill, see leak testing section.

MAIN BURNER AND SIDE BURNER LIGHTING INSTRUCTIONS:

1. READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.
2.OPEN LID DURING LIGHTING.
3. ENSURE KNOBS ARE IN“OFF” POSITION.
4. CONNECT REGULATOR WITH CYLINDER, THEN TURN ON.
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.

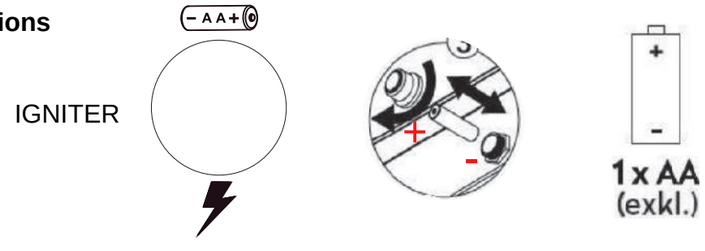
REAR BURNER LIGHTING INSTRUCTIONS:

1.BEFORE USE, PUSH AND TURN CONTROL KNOB TO "MAX" POSITION FOR 2 TO 5 SECONDS THEN TURN THE KNOB TO "OFF" POSITION. (EXHAUST AIR PURPOSE)
2. PUSH AND TURN CONTROL KNOB TO "MAX" POSITION, CONTINUE PUSHING KNOB WHILE PRESSING "REAR BURNER IGNITER"BUTTON FOR 2 TO 5 SECONDS.
3. WHEN BURNER IS LIT FOR 2 TO 5 SECONDS THEN RELEASE THE KNOB AND IGNITER.
4. IF IGNITION DOES NOT OCCUR IN 5 SECONDS, TURN THE KNOB TO "OFF" POSITION.WAIT 5 MINUTES, AND REPEAT STEP 1.



Note:
The rear burner must NOT be used together with the main burners.
The warming rack must be removed when operating the rear burner.

Battery Installation Instructions



LIGHTING INSTRUCTIONS

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. 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, 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 .

GRILLING GUIDE

Outdoor grilling is really quite simple. You'll succeed with burgers, dogs, or steaks usually on your very first try. With experience, you will learn how to work with your grill, creating more imaginative meals all the time. This knowledge makes up the art of grilling. Before you start grilling, organize your food according to cooking technique and required cooking time, and optimize the use of your grilling area.

PREHEATING

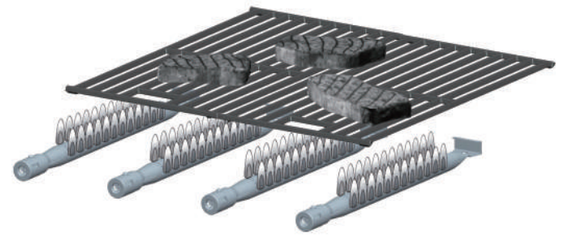
Preheat your barbecue on MED/HIGH with the lid closed for ten minutes. Adjust heat for what you will be grilling. Scrub grids with a wire brush and apply cooking oil to reduce food from sticking.

LID POSITION

Lid position is a matter of preference. Grilling with the lid closed will cook faster, use less gas and will control the temperature better. It will also give a smokier taste to foods with the lid closed.

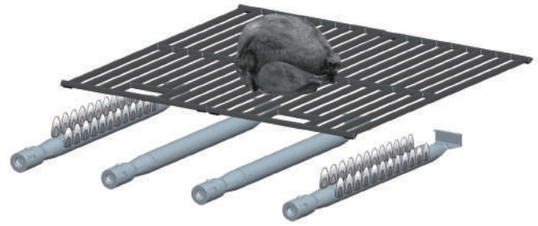
DIRECT COOKING

Direct cooking involves grilling your meat directly over high heat. It is perfect for searing steaks, chops, and other smaller pieces of meat and vegetables that quickly make their way to the table.



INDIRECT COOKING

Indirect cooking utilizes select burners to circulate heat throughout the grill, without direct contact between the meat and the flame. The meat is placed over the burner that is 'off'. This method is generally used to slow cook large cuts of meat and poultry. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.



GRILLING GUIDE

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.

⚠ Caution: After using the "MAX" fire setting for 10 minutes, if you need to close the lid and use it, no more than 3 burners can be used on the "MIN" fire setting at this time.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

Cooking Tips:

• To prevent foods from sticking to the grill it is essential to coat the grill with oil. Then light up the burners on high for 3-5 mins to warm up the barbeque.

• Constant turning over of the meats can cause loss of juices as juices tend to rise to the tops of the meat, avoid excess turning of the meats to keep them succulent and juicy.

• Basting the foods whilst cooking with marinade or oil to seal in the flavor, avoid excessive basting as this may cause flare-up.

• To ensure safe consumption of frozen meats and poultry, they should be defrosted in the refrigerator before cooking.

• As an alternative to simply grilling, you can marinate your meat, fish, poultry or vegetables first, this will ensure the flavors are locked in. it recommended to allow the meats to stand in a refrigerator whilst in the thawing process.

• Avoid charring or burning of the foods with direct flames as this may not be healthy. Do not leave cooked foods standing for too long before consumption.

• When cooking a roast, it is a good idea to use a roast holder and baking dish. Always use a baking dish with a depth greater than 35mm. shallower trays may fill quickly and overflow, which may cause a fat fire.

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

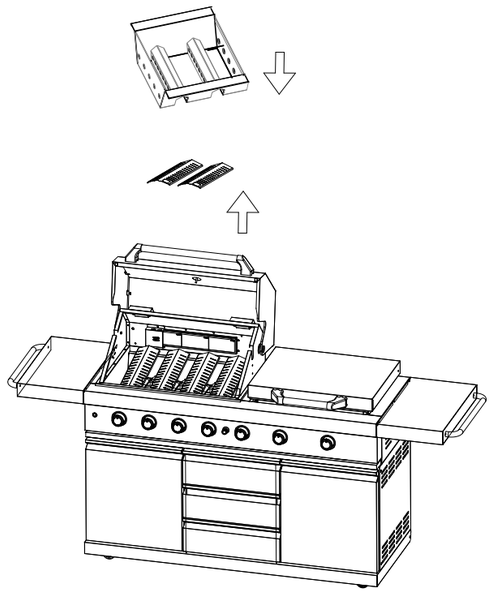
CHARCOAL PAN INSTRUCTIONS

• Do not apply oil to charcoal pan.
• Check to make sure the air vents are free of debris and ash before using.
• Before each use, check for any damaged or loose parts. Tighten any loose parts and replace any damaged parts before using.
• Make sure charcoal pan is empty and securely and completely in place before using.

1. Open lid, remove 1pc SS304 grid and 2pcs of heat diffuser set aside, then put the charcoal pan into the grill body.
2. Make sure charcoal pan is empty and secure.
3. For grilling or smoking, start with approximately 2.2lbs/1.0kgs. Colder climates may require more charcoal.

DO NOT FILL PAST THE TOP OF THE CHARCOAL PAN.

4. Light per instructions on fuel package.
5. While wearing heat resistant gloves, carefully spread hot coals evenly around the charcoal pan with a long-handled
6. tool. Allow fuel to burn into glowing coals before cooking.
7. While wearing protective gloves place cooking grates on the grill body, place lid and allow grill to preheat.
8. While wearing protective gloves open lid and place food onto cooking grate above the hot coals with long-handled tongs.



TIP: Wood chips may be used with charcoal, during the cooking process.
Prior to adding wood chips, allow the charcoal to burn until covered with a light ash. To add wood chips before cooking, wrap the desired amount of wood chips in aluminum foil and place directly onto the charcoal. Poke holes on the top of the foil wrapping to allow smoke to escape. Wood chips can also be placed directly onto the charcoal without aluminum foil, but the height of the wood chips should not exceed the height of the charcoal pan. If the fuel level is too high, wearing the gloves, use metal tongs to spread the top layer of fuel evenly across the charcoal pan. The amount and type of wood you use is entirely dependent on the desired amount of flavor. Always follow the instructions on the flavored wood packaging prior to use.

⚠**Caution**
• Allow charcoal to burn out by closing the holds of pan. Except in the case of an emergency, do NOT pour water on hot coals.
• Wearing heat resistant gloves during operating.
• Always wear heat resistant gloves when adding fuel (charcoal briquettes, wood or lump charcoal) to retain desired heat level.
• Never use charcoal that has been pre-treated with lighter fluid. Use only a high-grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood,
• Open lid slowly as flare-up can occur when fresh air suddenly comes in contact with fire.
• Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.

CARE & MAINTENANCE

CAUTION:

All cleaning and maintenance should be done when grill is cool and with the gas supply turned off at the propane cylinder.

DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

CLEANING

Burning-off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up.

STAINLESS STEEL SURFACE

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

PAINTED SURFACES

Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

COOKING SURFACES

If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

BURNERS

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.

At beginning of season and the frequency depending of your area, clean burner venturi tubes with a flexible spring shaft cleaning brush. Insects and spiders have a tendency to nest in venturi tubes and block flow of gas, see "To inspect and clean venturi tubes" in this page.

GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically 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.

CONTROL PANEL GRAPHICS

To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner. Do not spray cleaner directly onto panel.

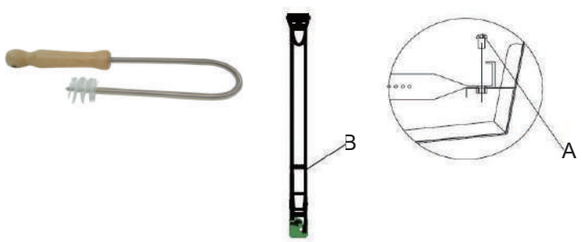
Wash with mild detergent and warm water. Wipe dry with a soft cloth. Clean around the burner labels gently; scrubbing may remove printing.

Check your grill for the following items every six months

1. Make sure the area around the grill free and clear of combustible materials.
2. Make sure the combustion and ventilation openings are not obstructed.
3. Make sure the ventilation openings of the cart are not obstructed.
4. Visually check the burner flames.
5. Clean your grill as described above.

To insepct and clean venturi tubes

1. Make sure gas is turned off at cylinder.
2. Wait until grill is cool.
3. Unfasten screw (A) at rear of tubular burner. Notice the gas port holes (B) running across top of burner close to front. When reinstalling, they must be facing upwards. Slide out burner toward rear.
4. Clean through with a flexible spring shaft cleaning venturi brush.
5. Slide back burner tube into housing, ensure burner inlet is aligned and fitted over the valve orifice.
6. Secure burner with screw at rear.



TROUBLE SHOOTING

BEFORE CALLING FOR SERVICE

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

PROBLEM	SOLUTION
When light the grill, it does not ignite immediately.	-- Make sure you have turned on the gas. -- Make sure it has a spark while you are trying to ignite 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.	-- Vent hose on the regulator may be plugged or regulator may be faulty. -- Make sure the vent hole on the regulator is not obstructed. Clear the hole, close the LP cylinder and gas control valves. Wait 10 minutes and re-start. -- When turning the LP cylinder valve on, do not cover vent hole on the regulator. -- Check your flames for proper performance. Replace regulator if the flames are not correct. -- Purge The lines.
Grill only heats to 200-300 ℉	-- 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 turned off. If not, wait 15 minutes. Turn cylinder all the way on. Turn left burner to ignite, wait 5 seconds then 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.	-- Normal preheat 500-600 ℉ takes about 10-15 min. Cold weather and wind may affect your preheat time. -- Volcanic rock and Briquettes should not be used in this BBQ.
Burner flames are not light blue.	-- Too much or not enough air mixes for the flame. -- Elevation is the principal cause, however cold weather can affect the mixture. -- Grill is in a windy location.

TROUBLE SHOOTING

EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

EMERGENCIES	POSSIBLE CAUSE	PREVENTION / SOLUTION
Gas leaking from cracked/cut/ burned hose.	• Damaged hose.	• Turn off gas at LP cylinder or at source on natural gas sys-tems. Discontinue use of product and replace valve/hose/regulator. Once valve/hose/regulator replaced conductcomplete leak check per Leak LEAK TESTING.
Gas leaking from LP cylinder.	• Mechanical failure due to rusting or mishandling.	• Replace LP cylinder.
Gas leaking from LP cylinder valve.	• Failure of cylinder valve from mishandling or mechanical failure.	• Turn off LP cylinder valve. Retum LP cylinder to gassupplier.
Gas leaking between LP cylinder and regulatorconnection.	• Improper installation, connection not tight, and/or failure ofmubber seal in clyinder valve.	• Turn off LP cylinder valve. Remove regulator from cylinderand visually inspect rubber seal in cylinder valve fordamage. If damage or cannot correct leak replace cylinder.See LP Cylinder Leak Test and Connecting Regulator to the GAS HOOK-UP.
Fire coming through control panel.	• Fire in burner tube section of burner due to blockage.	• Turn off control knobs and LP cylinder valve. Leave lid opento allow flames to die down. After fire is out and grill iscold, remove bumer and inspect for spider nests or rust.See Natural Hazard and Cleaning the Burner Assembly pages.

TROUBLE SHOOTING

BEFORE CALLING FOR SERVICE

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

Problem	PossibleCause	Prevention/Solution
Burner(s) will not light using ignitor.	• Wire and/or electrode covered with cooking residue. • Electrode cracked or broken "sparks at crack". • Electrode tip not in proper position . •Wires are loose or disconnected. • Wires are shorting (sparking) between ignitor and electrode. • Dead battery.	• Clean wire and/or electrode with rubbing alcohol and clean swab. • Replace electrode(s). • Reconnect wires or replace electrode/wire assembly. • Replace ignitor wire/electrode assembly. • Replace with a new AA battery.
Burner(s) will not match light.	• No gas flow. • Coupling nut and regulator not fully connected. • Obstruction of gas flow. • Disengagement of burner to valve. • Is grill assembled correctly?	• Check to see if LP tank is empty. If LP tank is not empty, refer to "Sudden drop in gas flow". • Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools. • Clear burner tube(s). • Reengage burner and valve. • Check steps in assembly instructions.
Sudden drop in gas flow or low flame.	• Out of gas. • Excess flow valve tripped.	• Check for gas in LP tank. • 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.
Flames blow out	• High or gusting winds. • Low on LP gas. • Excess flow valve tripped.	• Turn front of grill to face wind or increase flame height. • Refill LP tank. • Refer to "Sudden drop in gas flow" above.
Flare-up.	• Grease buildup. • Excessive fat in meat. • Excessive cooking temperature.	• Clean grill. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	•Grease trapped by food buildup around burner system.	• 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.
Flashback... (fire in burner tube(s)).	• Burner and/or burner tubes are blocked.	• Turn knobs to OFF. Clean burner and/or burner tubes.
Unable to fill LP tank.	• Some dealers have older fill nozzles with worn threads.	• The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.

TROUBLE SHOOTING

BEFORE CALLING FOR SERVICE

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

Problem	Possible Cause	Check Procedure	Prevention/Solution
No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.	• Battery not installed properly.	• Check battery orientation	• Install battery(make sure that and " • " connectors are oriented correctly, with end up and end down.
	• Dead battery	• Has battery been used previously?	• Replace battery with new AA-size alkaline battery.
	• Button assembled not installed properly.	• Check to insure threads are properly engaged. Button should travel up and down without binding.	• Unscrew button cap assembly and reinstall,make sure threads are aligned and engaged fully.
	• Faulty spark module.	• If no sparks are generated with new battery and good wire	• Replace spark module assembly.
No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	• Out put lead connections not completed.	• Are output connections on and tight?	• Remove and reconnect all output connections at module and electrodes.
Sparks are present but not at all electrodes and/or not at full strength.	• Output lead connections not complete.	• Are output connections on and tight?	• Remove and reconnect all connections at module and electrodes.
	• Arcing to grill away from burner(s)	• If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill flames.	• If sparks are observed other than from burner(s), wire insulation maybe damaged. Replace wires.
	• Weak battery	• All sparks present but weak or at slow rate.	• Replace battery with a new AA-size alkaline battery.
	• Electrodes are wet	• Has moisture accumulated on electrode and/or in burner ports?	• Use paper towel to remove moisture.
	• Electrodes cracked or broken sparks at crack	• Inspect electrodes for cracks.	• Replace cracked or broken electrodes.