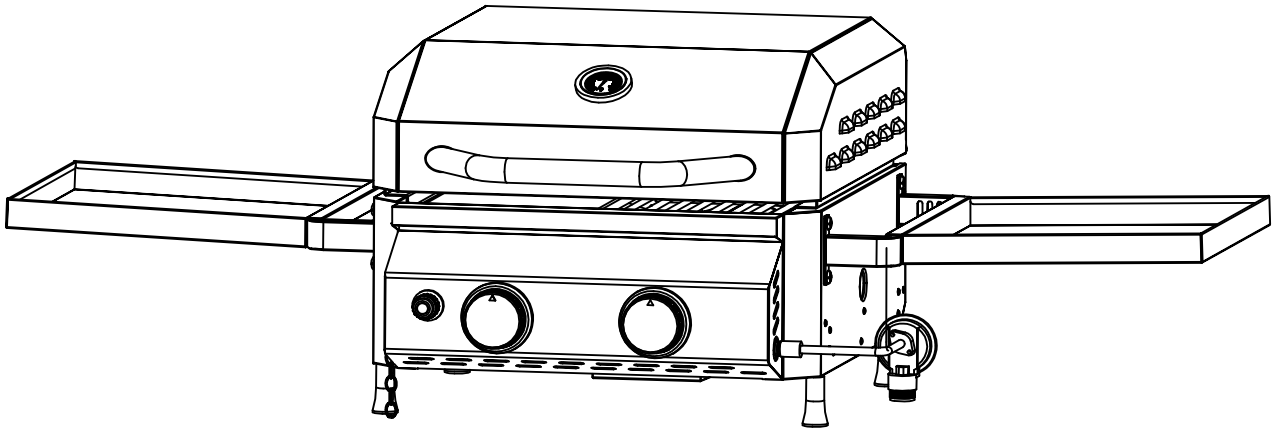
PRODUCT MANUAL

LP GAS GRILL



MODEL NO.: JT-2B

The picture is for reference only and the actual product shall prevail.

Scan the QR code to
watch the product videos

Email: support@rwflame.com

Web: www.rwflame.com

Tel: 818-468-1498

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Assembler/Installer: This manual contains important information that is necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance. **Leave these instructions with the consumer.**

Consumer/User: Follow all warnings and instructions when using this appliance.
Retain these instructions for future reference.

⚠ DANGER

If you smell gas:

1.Cut off the gas to the appliance.

2. Extinguish any open flame.

3.Open the lid.

4. If the odor continues, keep away from the appliance and immediately call your local fire department.

⚠ WARNING

1.Do not store or use gasoline, vapors, or other flammable fluids close to this or any other appliance.

2.An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

3.Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.

SAFETY INFORMATION

Thank you for purchasing this product! If you have any question about the product such as missing parts, damaged products, product assembling, operation, etc., please contact us via our customer service phone: 818-468-1498.

⚠ DANGER

- Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

⚠ CAUTION

- Never use charcoal or lighter fluid with the grill.
- Do not use gasoline, kerosene or alcohol for lighting.
- The LP gas cylinder used with this appliance must be:

  (a) 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, as applicable; and

  (b) Provided with a listed overfilling prevention device.

  (c) Provided with a cylinder connection device compatible with the connector for outdoor cooking appliances.This grill is not intended to be used in or installed on recreational vehicles and/or boats.

  (d) The marked cylinder water capacity or LPG capacity (in pounds) as stated by the cylinder manufacturer(s).
- Never keep a filledcontainer in a hot car or car trunk. Heat will cause the gas pressure to increase, may open the relief valve and leak the gas.
- Always open grill lid slowly and carefully as heat and steam trapped within the grill can hurt you severely.

SAFETY INFORMATION

⚠ WARNING

Do not place the grill under overhead combustible construction or awnings.
The minimum clearance between the side/back of the unit and any other construction is 40 inches (1016.0 mm).

NOTE: The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

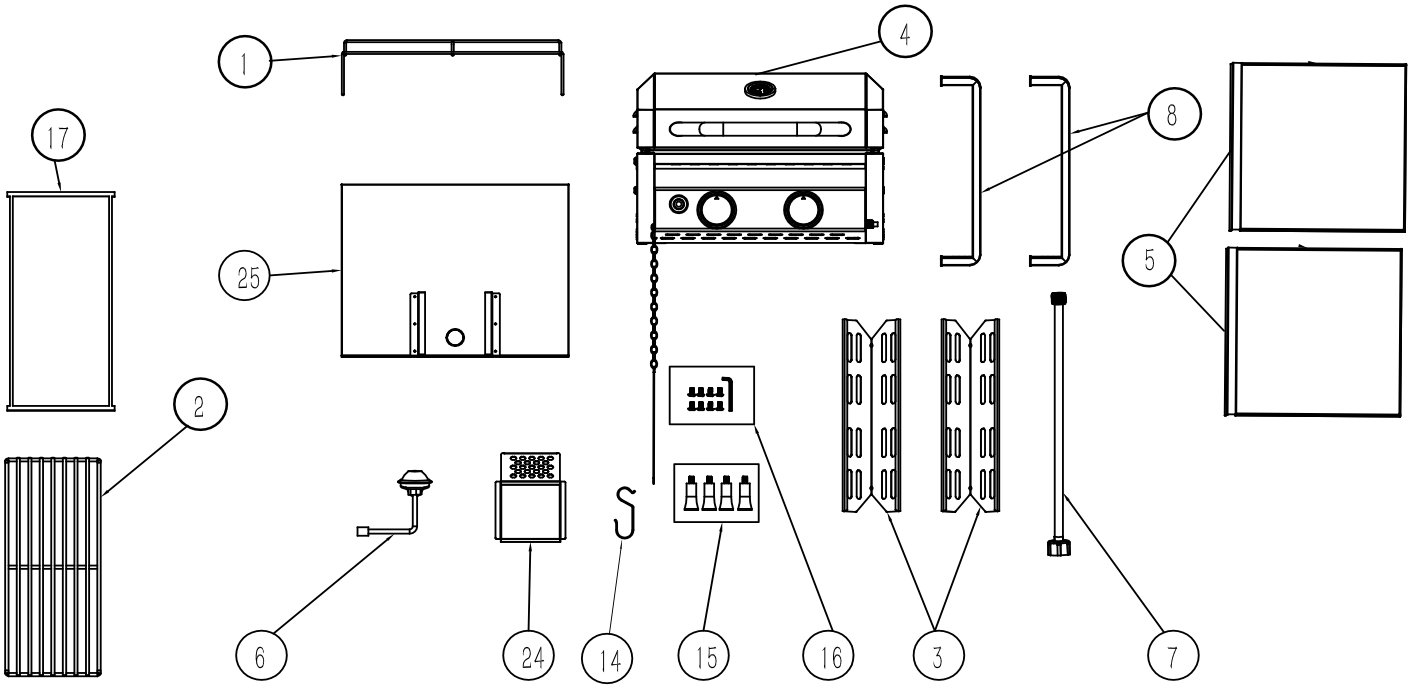
⚠ CAUTION

- Do not store or use gasoline or other flammable liquids or vapors close to this or any other appliance.
- An LP cylinder not connected for use shall not be stored close to this or any other appliance.
- This grill is for using with propane gas only (propane cylinder not included).
- Never attempt to attach this grill to the self-contained propane system of a boat, camper trailer, motor home or house.
- Do not attempt to move the grill while it is lit or when it is hot.

- Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
- Keep all combustible items and surfaces at least 40 inches (101.6 cm) away from the grill at all times.
- Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- Do not alter this grill in any manner.
- Clean and inspect the hose before each use. If there is obvious abrasion, wear, cuts, or leaks, the hose must be replaced prior to operating the appliance. The replacement hose assembly shall be that specified by the manufacturer.
- Move gas hoses as far away as possible from the hot surfaces and dripping hot grease.
- Keep the grill's valve compartment, burners and circulating air passages clean. Inspect the grill before each use. Do not obstruct the flow of gas or ventilation air.
- The use of alcohol, prescription or non-prescription drugs may influence the operator's ability to properly assemble or safely operate the grill.
- **Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.**
- Do not place this grill on any type of tabletop surface. The grill should be placed on a flat and level surface.
- Do not use the grill in strong winds.

PACKAGE CONTENTS

NOTE: Please read the picture and product list of the package contents carefully before assembly. Scan the QR code on the cover to watch the installation video.



No.	Name	Quantity
1	Warming Rack	1
2	Cooking Grill	1
3	Flame Diffuser	2
4	Grill Body Assembly	1
5	Side Tray	2
6	Pressure Regulator	1
7	Gas Hose	1
8	Handle	2
14	Hose Hook	1
15	Foot Pad Kit	1
16	Screw Kit	1
17	Cast Iron Griddle	1
24	Grease Collector	1
25	Drip Tray	1

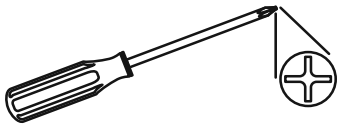
NOTE: The Foot Pad Pack (No. 15) contains 4 heat-resistant rubber pads.The Screw Pack (No. 16) includes 8 stainless steel screws and 1 hex key.

PREPARATION

Before start assembling product, make sure all parts are present. Compare parts and hardwares with the list on the package contents page. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

Estimated Assembly Time: 20 minutes with 1 person
Tools Required for Assembly and Leak Testing: Phillips screwdriver, Spray bottle

NOTE: Common tools used for assembly and leak testing are not included in the accessories.



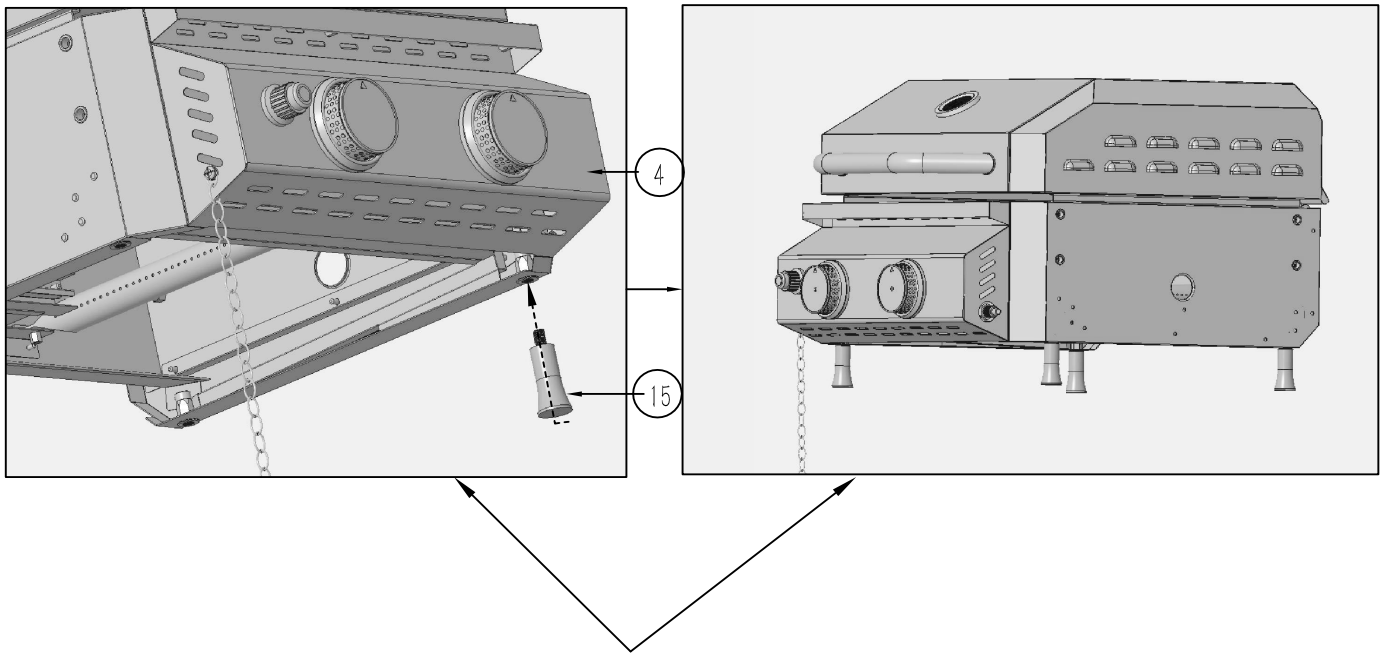


⚠ CAUTION

Some parts may contain sharp edges. Wear protective gloves if necessary. Read and follow all safety statements, warnings, assembly instructions and use and care instructions before attempting to assemble and use.

ASSEMBLY INSTRUCTIONS

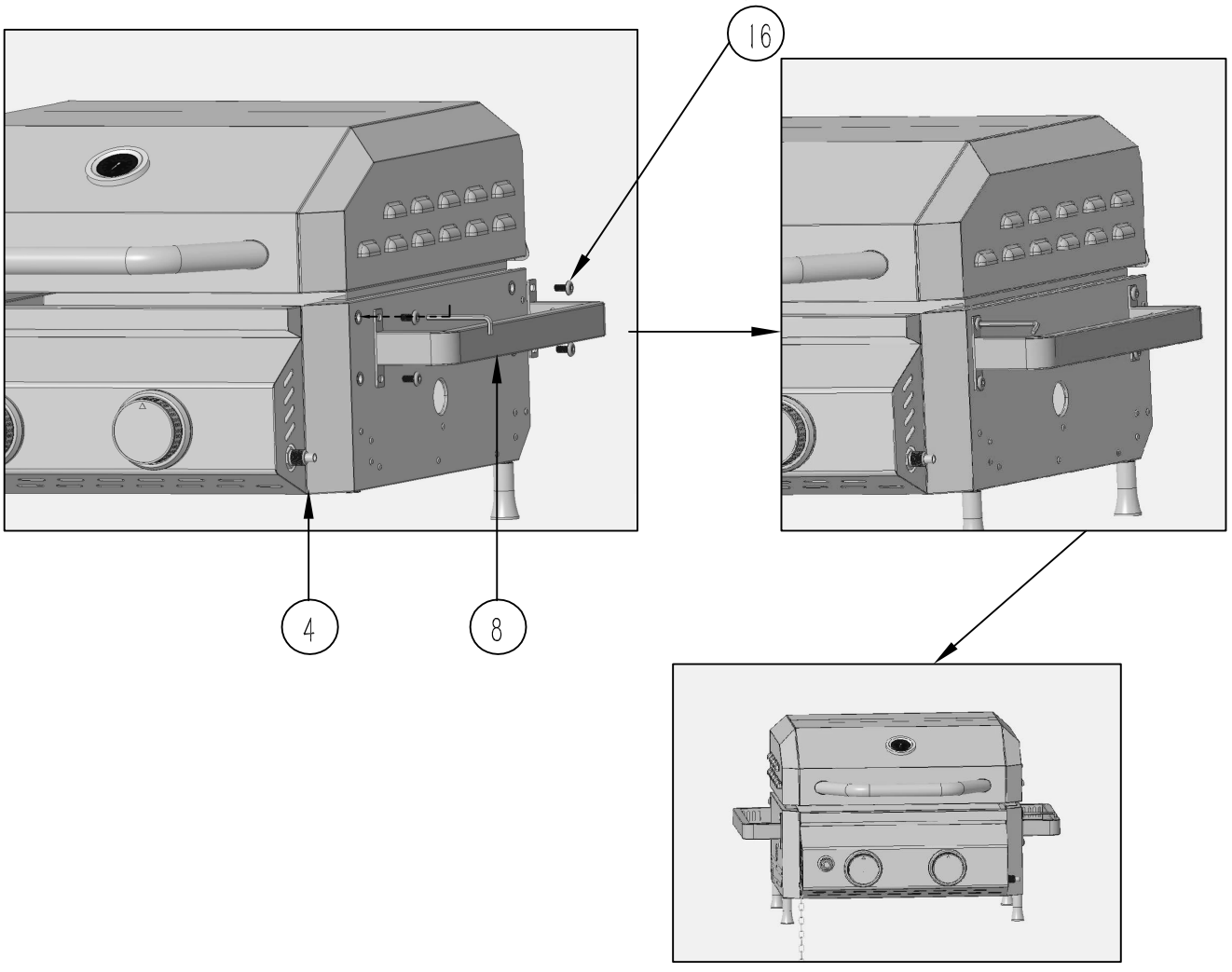
1. Install the foot pads



Insert the foot pads from part 15 (Foot Pad Kit) into the screw holes at the bottom of part 4 (Grill Body Assembly).

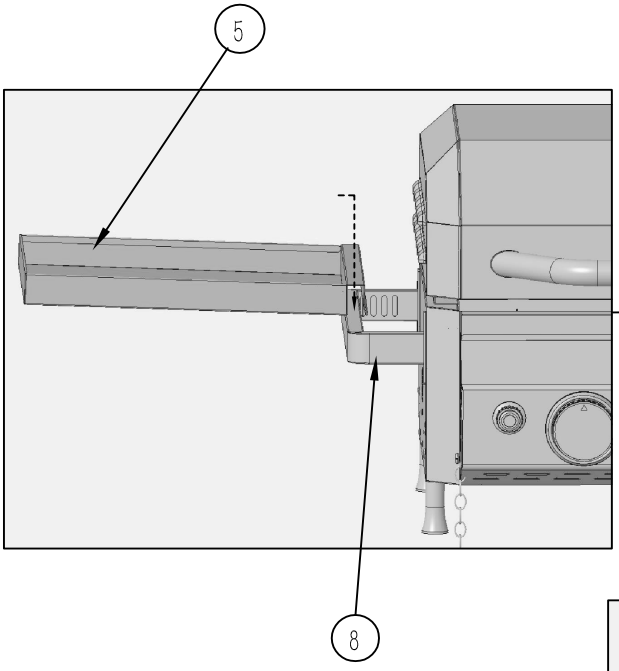
2. Attach the handles

Use screws from 16 (Screw Kit) to fix part 8 (Handle) to the side panels of the Grill Body (4).
Use the hex wrench included in the Screw Kit.

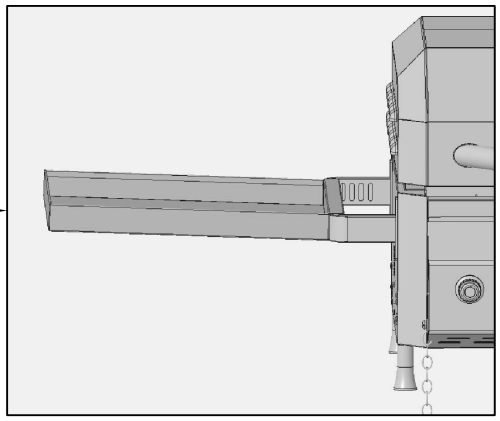


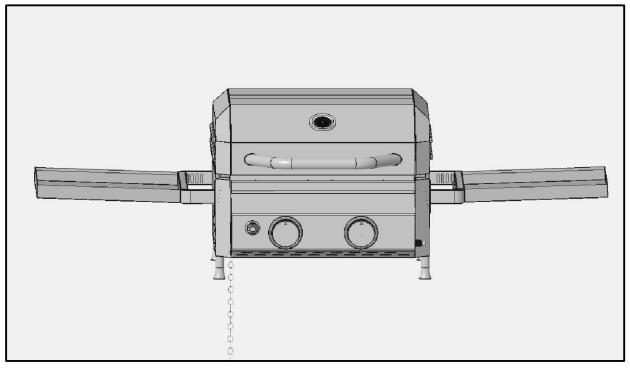
Install the handles symmetrically on both sides.

3. Insert the side trays



Slot part 5 (Side Tray) into the handles (8).

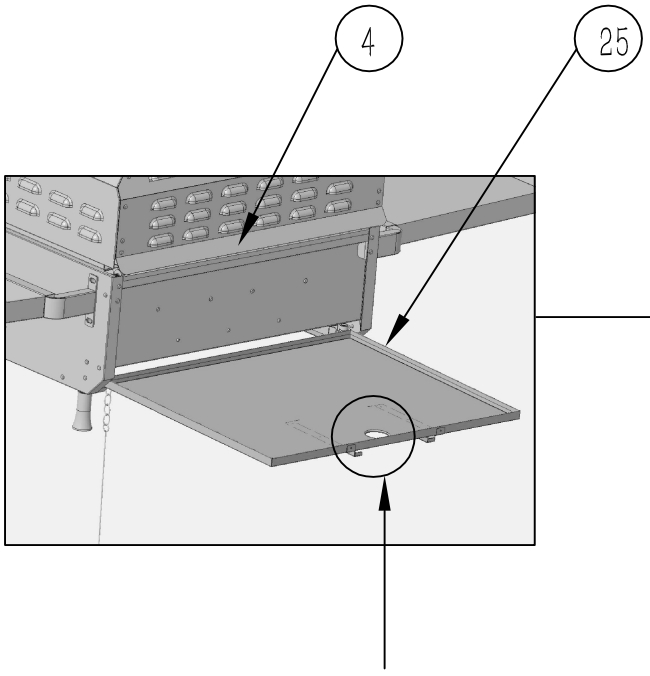




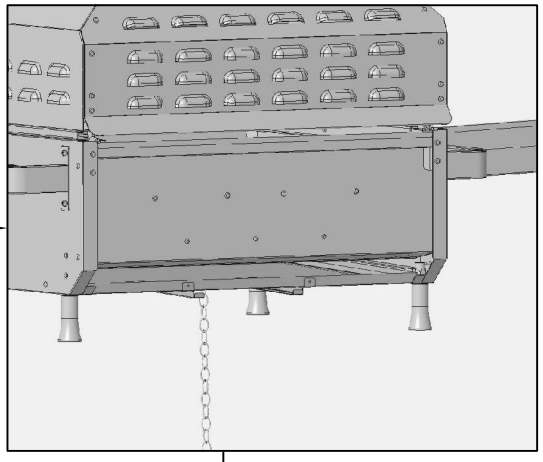
The side trays can be used as side shelves when attached to the handles or separately as storage trays.

Install on both sides in the same way.

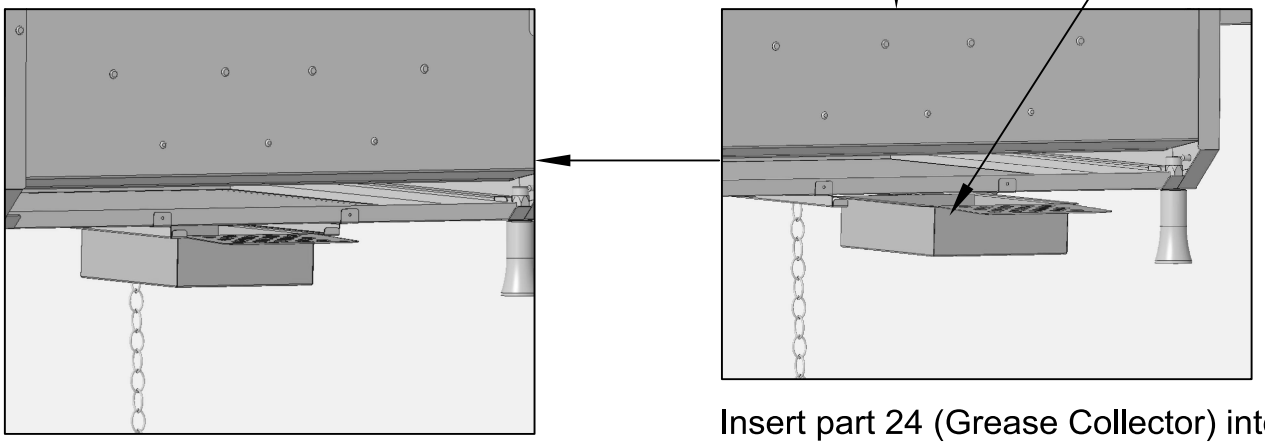
4. Install the drip tray and grease collector



Insert part 25 (Drip Tray) into the rear grease tray track of part 4 (Grill Body Assembly).

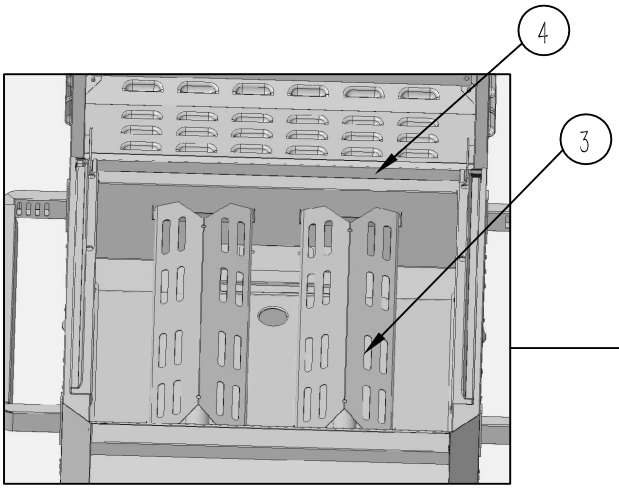


Ensure the oil drain hole faces the rear.



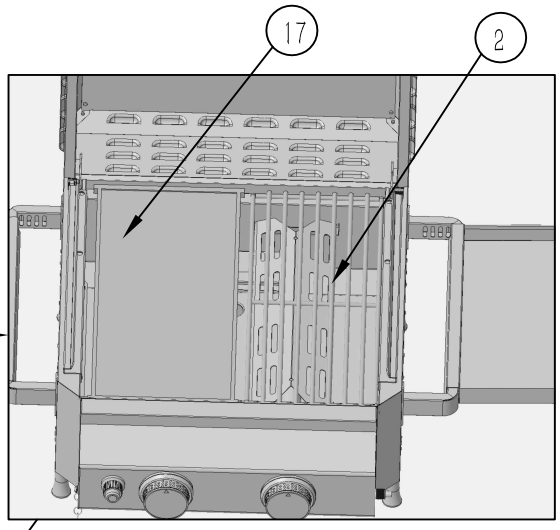
Insert part 24 (Grease Collector) into the lower track of the drip tray (25).

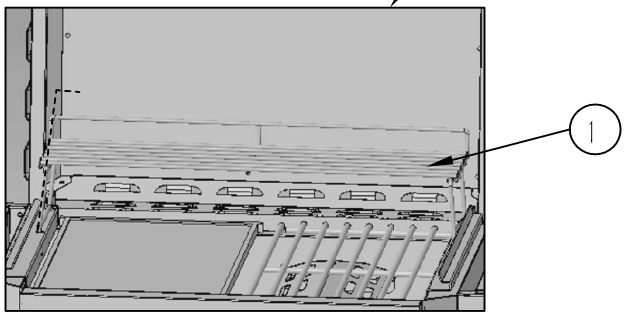
5. Install the flame diffuser and cooking surfaces



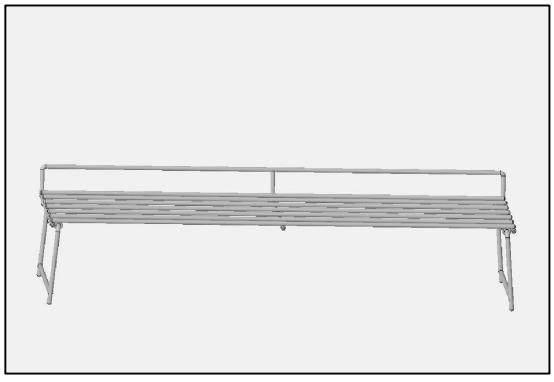
Place part 3 (Flame Diffuser) on the internal support bracket.

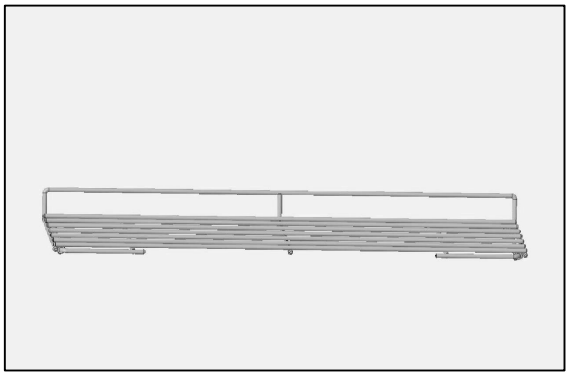
Place part 2 (Cooking Grill) and part 17 (Cast Iron Griddle) inside the grill.





Place part 1 (Warming Rack) inside, aligning with the mounting holes.

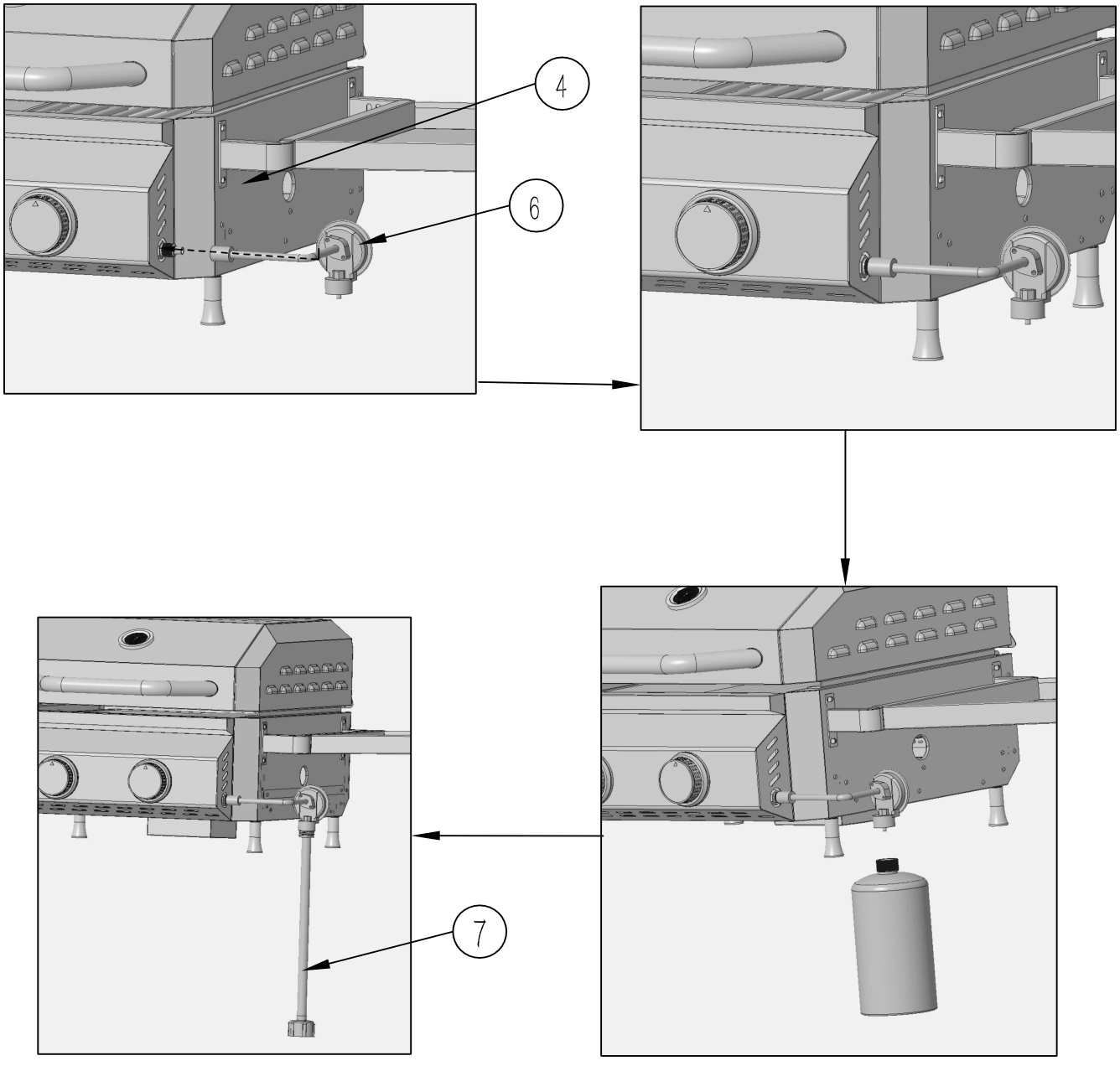




The warming rack is foldable.

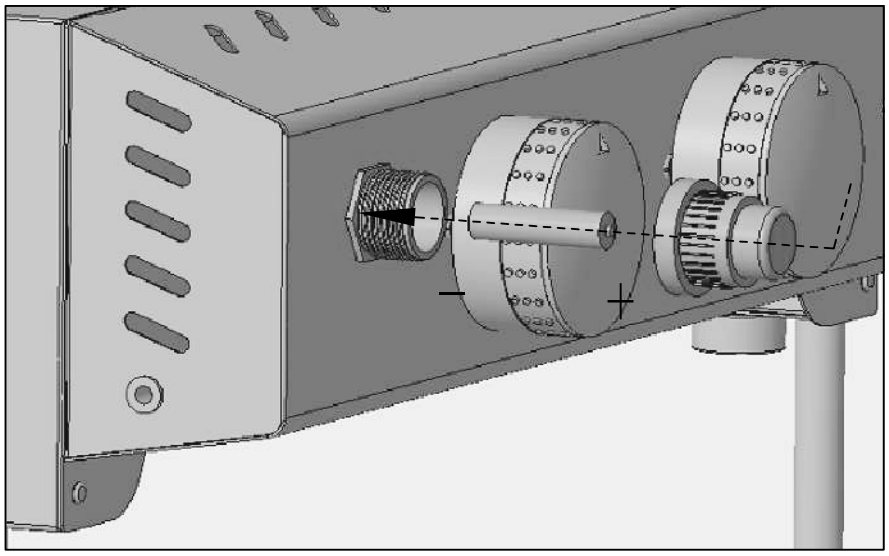
6. Connect the gas regulator

Attach part 6 (Pressure Regulator) to the gas valve connector on the right side of part 4 (Grill Body) control panel.



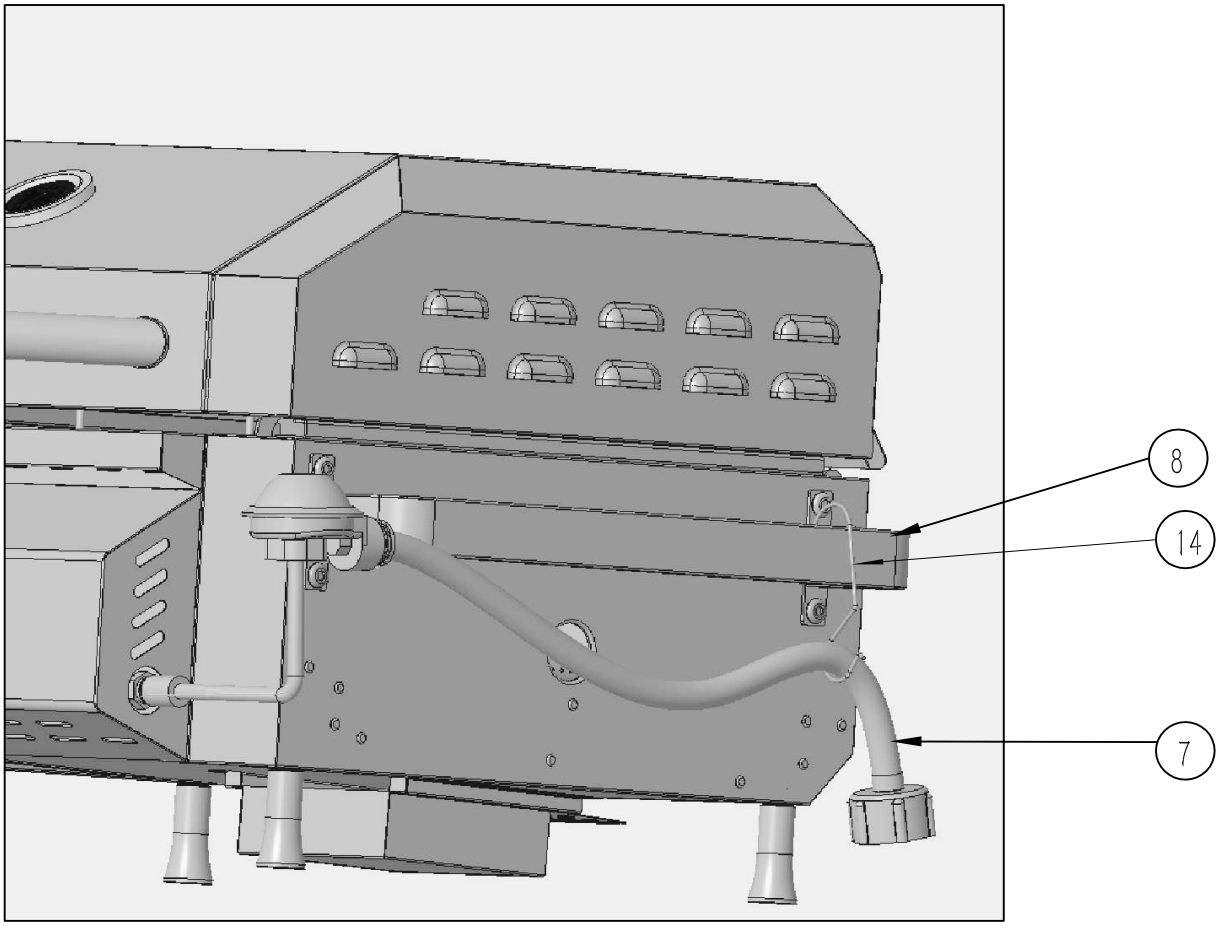
The regulator can be connected directly to a small gas cylinder or to a larger one via part 7 (Gas Hose).

7. Install the ignition battery



Insert an AA battery (not included) into the igniter, ensuring the negative end faces inward and the positive end faces outward.

8. Storing the gas hose when not in use



When not in use, hang part 7 (Gas Hose) onto part 8 (Handle) using part 14 (Hose Hook).

OPERATION INSTRUCTIONS

CHECKING FOR LEAKS

After all connections are made, check all connections and fittings on the threaded valve of the LP gas tank, gas hose and regulator valve for leaks with a water and soap solution.

To prevent fire or explosion while testing for a leak:

- Always perform leak test prior to lighting the grill.
- Do not smoke while testing for a leak.
- Always perform leak tests outdoors in a well-ventilated area.
- Do not use any source of flame while testing for leaks.
- Do not use the grill until any and all leaks are corrected.
- If you are unable to correct a leak, disconnect the propane supply and call a gas appliance service dealer.

PERFORMING LEAK TEST

- Prepare leak test solution by 50/50 ratio of liquid dish soap and water. Total solution required is approximately 2 - 3 ounces (70 - 90 ml). Put leak test solution in a spray bottle.
- Ensure all control knobs are in the off position.
- Connect the gas hose to the gas supply.
- Open the threaded valve of the LP gas tank.
- Spray leak test solution on all gas-carrying connections and fittings. Presence of bubbles at areas of applied test solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the gas supply valve immediately and repair or replace the defective part. Do not use the grill until all leaks are corrected.

⚠CAUTION

Only use the regulator valve and hose assembly provided! If a replacement is necessary, please call our customer service center. Do not use replacement parts that are not intended for this grill.

⚠WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

OPERATION INSTRUCTIONS

CONNECTING GAS CYLINDER

The propane gas supply cylinder to be used must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and provided with a listed overfilling prevention device.

Use only 20-pound cylinders (height: 18.11 inches, tank diameter: 9.84 inches, foot diameter: 8.03 inches) equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.

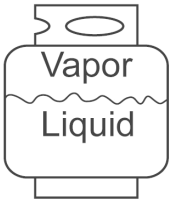
The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly!

If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and can not be stored in a building, garage or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F.

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

Before connection, be sure that there is no debris caught in the outlet of the gas cylinder, outlet of the regulator valve or in the outlet of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Keep the propane cylinder valve closed and disconnect the propane cylinder from the regulator valve when the grill is not in use.

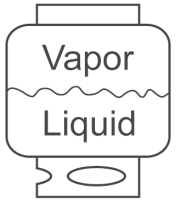
DO NOT obstruct the flow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. Please use the proper cylinder orientation to provide vapor withdrawal. NOTE: The cylinder must be fully upright for the cylinder to have vapor withdrawal only.



Correct



Wrong



Wrong

⚠CAUTION

a. Do not store a spare LP-gas cylinder under or near this appliance.
b. Never fill the cylinder beyond 80 percent full.
c. If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.

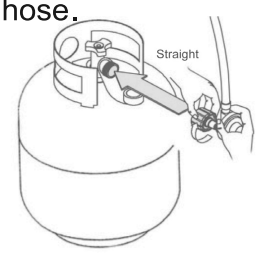
Note: Other cylinders may be acceptable with this appliance if they are compatible with the nesting hole and retention means of the appliance. Refer to Step R of Assembly Instructions for correcting the cylinder to the cylinder holder connection.

⚠WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

CONNECTING THE LP TANK

. The threaded valve on the LP tank must be closed. Make sure that the threaded valve is turned clockwise to a full stop. The cylinder supply system must be arranged for vapor withdrawal.
. Check that the control knob on the grill body is turned off.
. Remove the protective cap from the LP tank valve and the regulator valve of the hose.
. Hold the regulator valve in one hand and insert the nipple into the threaded valve outlet. Be sure the nipple is centered in the valve outlet. Use carefully – do not cross-thread the connection.
. Hand-tighten the regulator valve clockwise until it comes to a full stop. Firmly tighten it by hand only. Do not use tools.



To Disconnect: Fully close the threaded valve by turning clockwise. Turn the regulator valve counterclockwise until the regulator assembly detaches.

⚠WARNING

In the connection process, make sure:

- the regulator valve inlet connector mates with the cylinder valve outlet properly, safely and firmly.
- the LP gas hose does not come in contact or remain in contact with the firebox.

OPERATION INSTRUCTIONS

Lighting The Grill

Before first use:
Remove all hangings or plastic straps, if present. Before you cook on your new gas grill, it is important to clean your grill with heat. To do this, operate the grill for approximately 15 minutes with the lid closed and the control knob in the highest position. This will clean the internal parts by burning off any residue and odor from the manufacturing process.

⚠CAUTION

If the flame extinguishes accidentally during ignition or operation, immediately TURN OFF the cylinder valve and then TURN OFF the control knob.

⚠WARNING

Do not lean over grill when lighting. Read instructions before lighting.

1. Check that the control knobs are at the off position.

2. Open valve at tank fully by turning counterclockwise.

3. Open the lid during lighting.

4. Hold down and turn the gas control knob anticlockwise first to ensure that the gas in the tank is released, then press the igniter button for 3 to 4 seconds. If ignition does not take place within 5 seconds, immediately turn the control knob to the off position. Wait 5 minutes and repeat step 4 above or refer to lighting instructions in the manual.

5. Repeat step 4 above to ignite all other burners. If the burner still does not light, check that if there is gas in the cylinder and follow the fire rod/match lighting instructions.
Check the Troubleshooting Guide on page 20 for more information.

OPERATION INSTRUCTIONS

LIGHTING THE GRILL WITH THE FIRE ROD/MATCH

1. Open the lid.
2. Insert the fire rod into the match holder or place a match between the circular wires.
3. Light the fire rod/match.
4. Make sure the lit rod/match is close to the burner port.
5. Press in the corresponding control knob and rotate counter-clockwise. The burner should light immediately.
6. Repeat 2–5 steps to light the remaining burners.
7. Adjust burners to desired cooking settings.

⚠CAUTION

Make sure all burners controls are off except for the burner being lit and the burners that have been lit.

SHUTDOWN INSTRUCTIONS

1. Turn control knobs clockwise to the off position.
2. Close threaded valve of the tank fully by turning clockwise.
3. Close the lid.

Turn off LP supply at the cylinder when the appliance is not in use.

CARE AND MAINTENANCE

Cooking Grates

The best time to "burn-off" the cooking grates is after every use (approx. 15 minutes). The grill is already hot from cooking thus requiring less fuel to obtain necessary temperature for "burn-off ".

To "burn-off" or heat to clean your grill, turn the burners to highest position and run for 15 minutes with the lid closed. Then turn off the burners and use a wire brush to clean excess food residue from the grates.

CAUTION

Ensure the grill is cool before cleaning and conducting maintenance and with the gas supply turned off at the LP-Gas Cylinder.

Recommended Cleaning Supplies: Mild liquid dish soap, warm water, nylon cleaning pad, wire brush

NOTE: DO NOT use cleaners that contain acid, mineral spirits or any abrasive substance.

Outside Surfaces

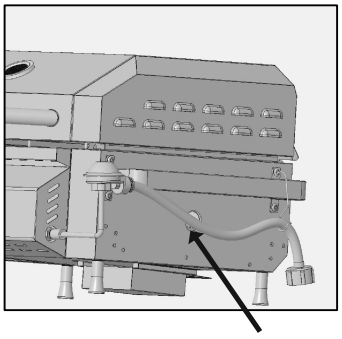
It is recommended to use only mild dish soap and hot water to clean grill and grill parts.
Rinse with warm water.

Inside Oil Drip Tray of Grill Body

To avoid flare-ups, the oil drip tray of the grill body should be kept clean on a regular basis. Remove residue using a brush, scraper and/or cleaning pad. Wash with mild dish soap and warm water. Rinse with warm water. Avoid water splashing into venturi tubes of burners.

Grill Heat Plate

Clean residue with wire brush and wash with mild dish soap and warm water. Rinse with warm water.



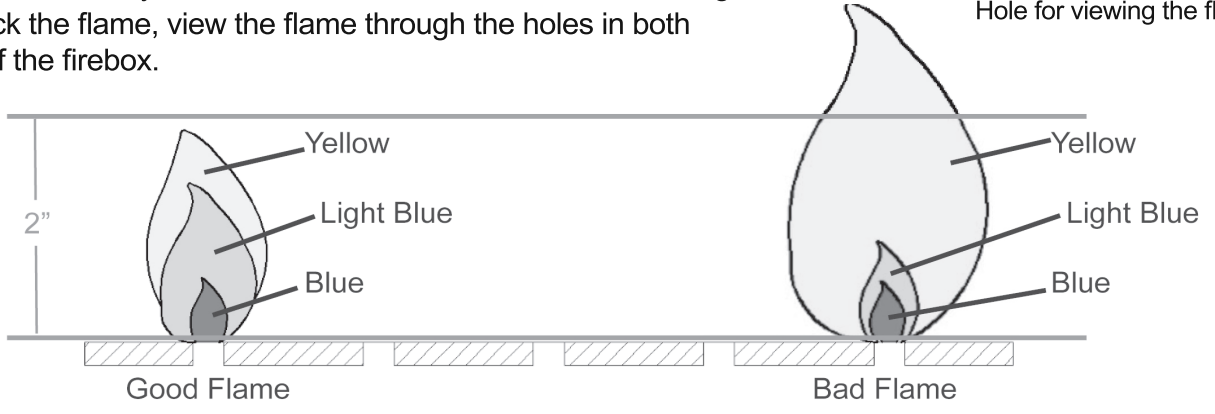
Hole for viewing the flame

Oil Drip Box

Empty the oil drip box and clean with mild dish soap and warm water on a regular basis.

Checking The Flame

For maximum fuel efficiency and cooking performance, flame should be a blue-yellow color and be between 1-2 inches high. To check the flame, view the flame through the holes in both sides of the firebox.



CARE AND MAINTENANCE

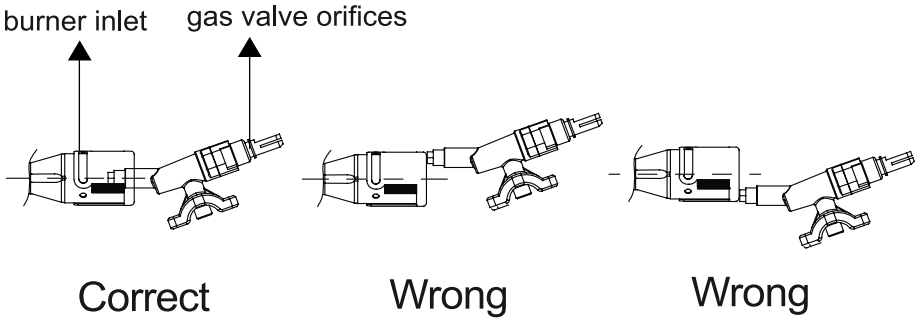
Removing The Burner Assembly - Make sure the grill is cool

1. Make sure all control knobs are in the off position, the gas supply valve is closed, and the gas hose is disconnected from the gas supply.
2. Remove the igniter cap, remove the AA battery (1.5V) out, then screw the igniter cap in.
3. Remove the warming rack, cooking grates, grill heat plates.
4. Remove the screws at end of the burner tubes as shown in the figure.
5. Slide the main burners out.
6. Detach the igniter wire from the burner tube. DO NOT use pliers or any other tool as it may damage the tube or wire.
7. Clear all burner ports of clogs. Use of a pin or a paper clip works well.
8. Ensure the burner is free of any damage. If any damage is found, replace it with a new burner.
9. Clear the end of the burner of insect nests, dirt or debris.

CARE AND MAINTENANCE

Re-installing the Burner Assembly

1. Ensure that gas value orifices inside the grill body are correctly positioned inside burner inlet (venturi). It is recommended that view the correct position from the bottom of the grill.
2. The use of a flashlight may be necessary to ensure the correct position.
3. It is recommended to view the correct position through the vent holes of the grill body as shown in the figure below.
4. Reattach each burner with the screw and reattach the igniter wire to burner tube.



⚠WARNING

If the instructions above are not followed, a fire or explosion may result, possibly causing serious bodily injury.

Other Care and Maintenance

Maintenance Instructions (including recommended frequency guidelines) relative to:

1) Keeping outdoor cooking gas appliance areas clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
2) Not obstructing the flow of combustion and ventilation air.
3) Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.
4) Visually checking burner flames including pilot burner flame if provided.
5) A statement indicating that 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 retention means.
6) Checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

* It is highly recommended to conduct maintenance at least once a year.

The electronic igniter requires 1 “AA” alkaline battery, which is included.

⚠WARNING

DO NOT mix old and new batteries.
DO NOT mix alkaline, standard (Carbon-Zinc), or rechargeable (Nickel-Cadmium) batteries.
DO NOT dispose of batteries in fire. Improper disposal may cause batteries to leak or explode.

TROUBLESHOOTING

If you have any questions regarding the product, please call customer service at 818-468-1498.

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
The burner does not light by using the ignitor procedure (weak or no sparkling generated).	1. The burner tube may be covered with grease or residue. 2. The burner tube may have a loose or disconnected wire. 3.Cracked or broken burner tube. 4.Dead battery or faulty battery connection.	1. Clean the burner tube. 2. Check the connection and reconnect any loose or disconnected wire. 3. Replace the burner tube. 4. Perform any of the following: a.Replace the battery. b.Check to see if the battery is inserted correctly. c.Check for any corrosion around battery terminals.
Low Heat.	Insufficient gas pressure to the unit.	Call a qualified service agency to check the gas supply pressure and correct the pressure.
Excessive Flare Ups.	1. Grease and/or residue build-up on grill heat plates or in firebox. 2. Excessive dripping of fat or marinade from food. 3. Cooking temperature is too high.	1. Clean the grill components. 2. Shed the fat from meat and use non-oil based marinades. 3. Lower temperature accordingly.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
The burner will not light with the fire rod.	1. The rod does not reach burners. 2. Empty tank. 3. Poor connection between the regulator valve and the threaded valve of the LP gas cylinder. 4. Burner inlet blocked.	1. Use the fire rod correctly as instructed in LIGHTING THE GRILL WITH THE FIRE ROD /MATCH section. 2. Check the fuel level and replace the tank if necessary. 3. Turn off grill knobs, close the cylinder valve and check the connection between the regulator valve and the threaded valve of the LP gas cylinder. Disconnect and reconnect, if necessary. 4. Clean the burner inlet (venturi) and the burner as described by CARE AND MAINTENANCE section in the manual.
No gas flow or an obstructed gas flow.	1. Tank valve is not on or fully opened. 2. Empty tank. 3. Poor connection between the valve regulator and the LP cylinder coupling. 4. Burner inlet blocked.	1. Fully open the tank valve by turning counterclockwise. 2. Check the fuel level and replace the fuel if necessary. 3. Turn off grill knobs, close the LP cylinder valve and check the regulator valve and the threaded valve of the LP gas cylinder. Disconnect and reconnect, if necessary. 4. Clean the burner inlet (venturi) and burners as described by CARE AND MAINTENANCE section in the manual.

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

ROWAN ELECTRIC APPLIANCE LLC

8:30am-5:30pm P.S.T.
Monday to Friday

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