

WF-PG-40409S0LG

Stainless Steel 4-Burner Propane Gas Grill

with Side Burner, 52,000 BTU Grilling Capacity



MONDAWE
PICK YOUR FAVORITE

TABLE OF CONTENTS

For Your Safety	2
Installation Safety Precautions	3
Parts List	4
Parts Diagram	5
Before Assembly	6
Assembly	7
Warranty	17
Use and Care	19
Troubleshooting	35



YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING YOUR GAS GRILL.

⚠ DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ WARNING

WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

⚠ CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

⚠ DANGER

If you smell gas:

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

⚠ WARNING

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

**Questions? Issues?
We are here to help!**

Website: www.mondawe.com
Customer Service: service@mondawe.com
Phone: 888-328-5111

Installation Safety Precautions

- Please read this User's Manual in its entirety before using the grill.
- Failure to follow the provided instruction can result in seriously bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves.
- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence of local codes, with either 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, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or National Electrical Code, ANSI/NFPA 70 or Canadian Electrical Code, CSA C22.1.
Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only.
Do not modify for use in any other location. Modification will result in a safety hazard.

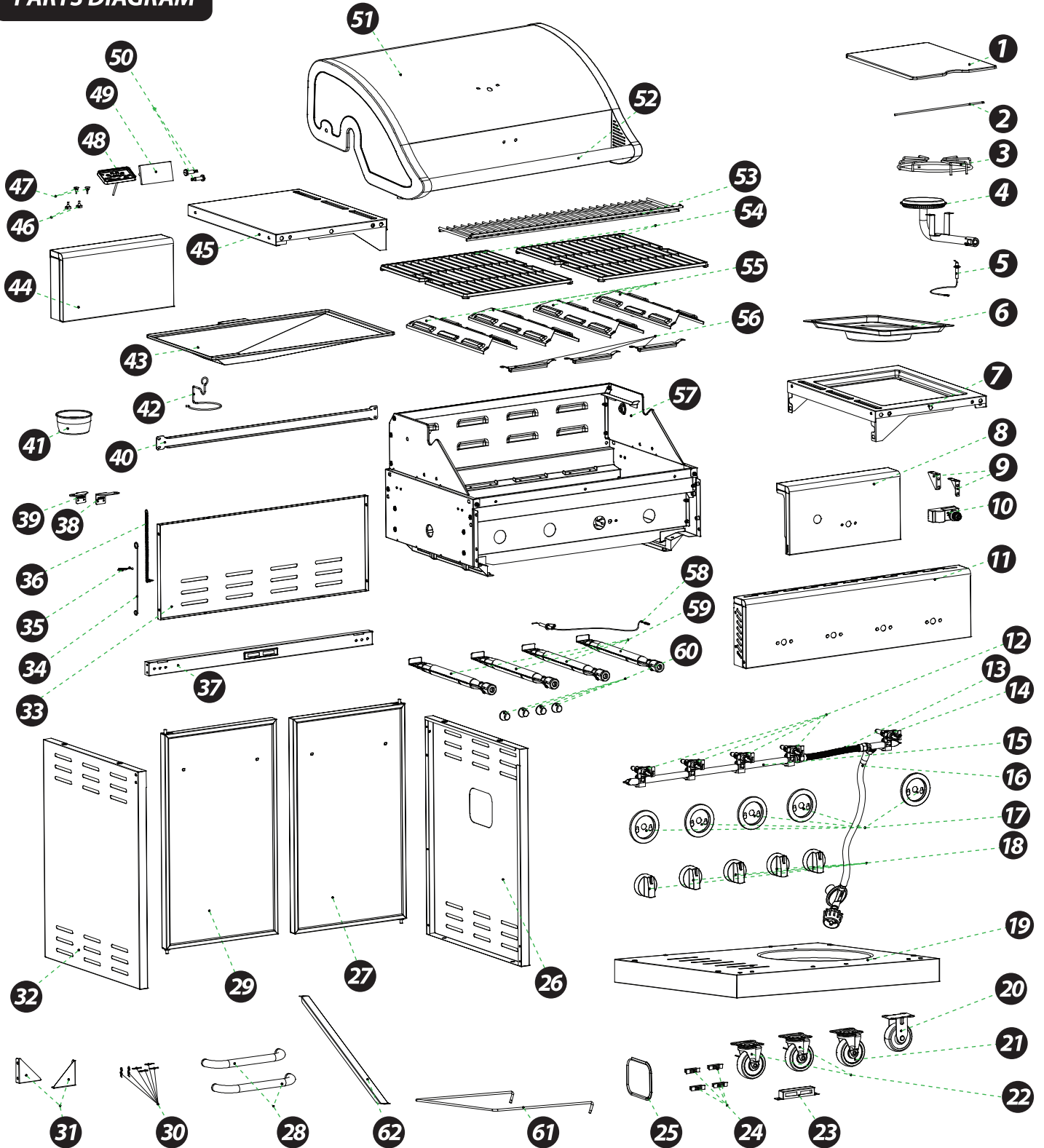
PARTS LIST

Key	Description	QTY	Key	Description	QTY
1	Side Burner Lid	1	32	Left side panel	1
2	Rotate Rod, Side burner lid	1	33	Back panel	1
3	Side Burner Grid	1	34	Match holder	1
4	S/S Side Burner	1	35	Match holder bracket	1
5	Side burner double electrode	1	36	Lighting rod chain	1
6	Side burner base	1	37	Door bracket	1
7	Right side shelf	1	38	Right door bracket	1
8	Fascia, right side shelf	1	39	Left door bracket	1
9	Side shelf support angle bar	1	40	Back rail	1
10	Electronic ignition module	1	41	Drip cup	1
11	Control Panel	1	42	Drip cup clip	1
12	Gas valve, main burner	4	43	Drip tray	1
13	Side burner hose	1	44	Fascia, Left side shelf	1
14	Gas valve, side burner	1	45	Left side shelf	1
15	Manifold, main burner	1	46	Silicone rubber bumper	2
16	Regulator	1	47	Silicone rubber bumper	2
17	Control Knob Bezel	5	48	Temperature gauge	1
18	Control Knob	5	49	Logo	1
19	Bottom shelf	1	50	Rotate rod, lid	2
20	Standard Caster	1	51	Lid	1
21	Swivel Caster	1	52	Lid handle	1
22	Swivel Caster with Brake	2	53	Warming rack	1
23	Door magnet box	1	54	Cooking grates	2
24	Door magnet	4	55	Heat Diffuser	4
25	Hole bushing	1	56	Flame carry over tube	3
26	Right side panel	1	57	Fire box	1
27	Right door	1	58	Electrode, Main burner	1
28	Door handle	2	59	Main burner	4
29	Left door	1	60	Silicone parts of burner	4
30	Cotter pin	8	61	Tank holder	1
31	Cast support angle bar	2	62	Tank baffle	1

If you are missing hardware or have damaged parts after unpacking grill, visit the web page:
www.mondawe.com

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

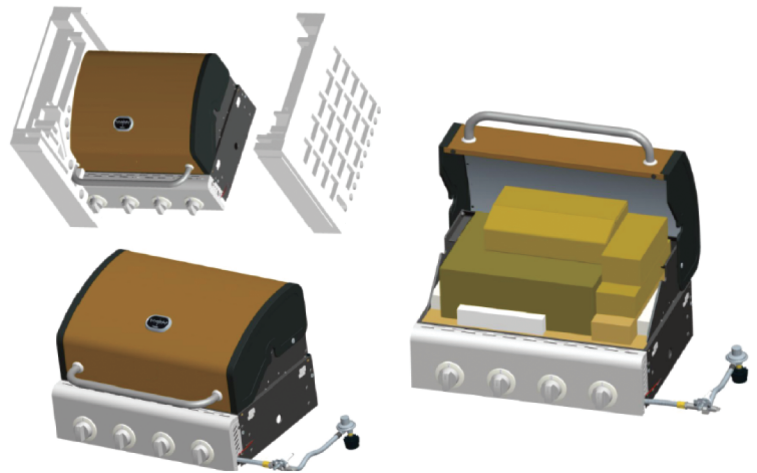
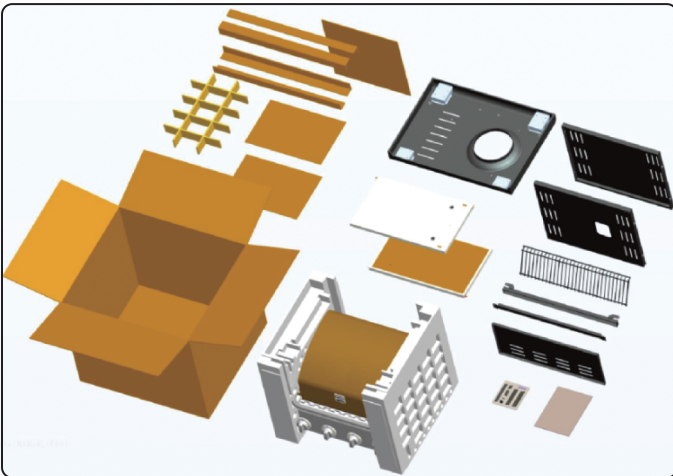
PARTS DIAGRAM



BEFORE ASSEMBLY

NOTICE: Once you have unpacked the grill according to the STOP SHEET instructions, check all grill parts against the pictures on this and the following two pages. If you parts are missing or damaged, visit the web page: www.mondawe.com

BEFORE ASSEMBLY

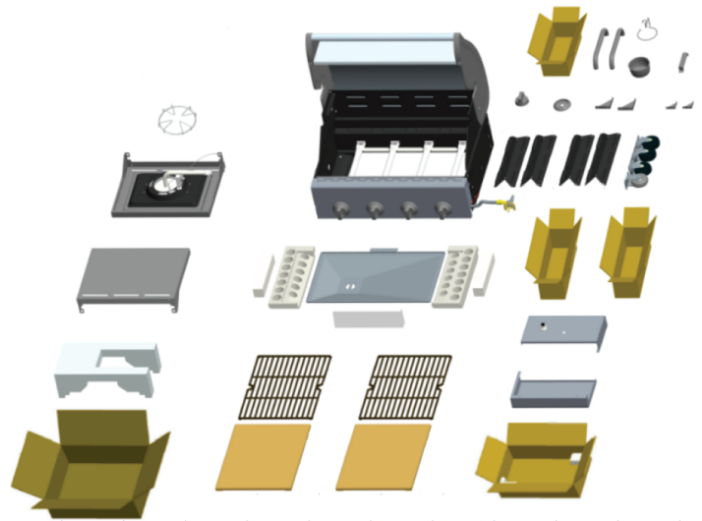




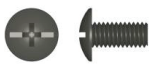



ASSEMBLY

CAREFULLY READ AND PERFORM ALL ASSEMBLY INSTRUCTIONS ON THE FOLLOWING PAGES.

Tools Required:

- Adjustable wrench (not provided)
- Screwdriver (not provided)
- 7/16" Combination wrench (not provided)
- The following hardware is provided in blister pack for convenient use.



	M4X10 screw Qty: 36 pcs		AAA Battery Qty: 1 pcs		M6X13 screw Qty: 32 pcs
	M5X10 screw Qty: 4 pcs		M5 flat washer Qty: 4 pcs		M6 compression washer Qty: 8 pcs

1. Bottom Shelf

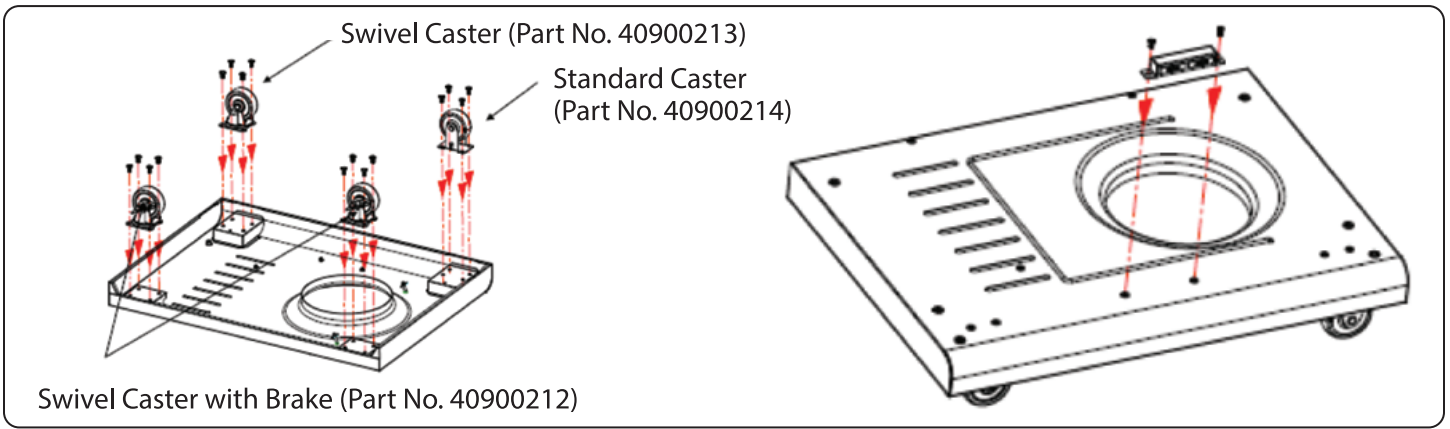
- Turn bottom shelf upside down. Attach the casters to bottom shelf with (16) M6x13 screws.

Note: Install each caster into the correct position as shown in the figure below.

The standard caster (non-swiveling) will only install in one direction.

- Turn bottom shelf right side up. Attach door magnets to bottom shelf with (2) M4x10 screws.

	M4X10 screw Qty: 2 pcs		M6X13 screw Qty: 16 pcs
---	------------------------	--	-------------------------



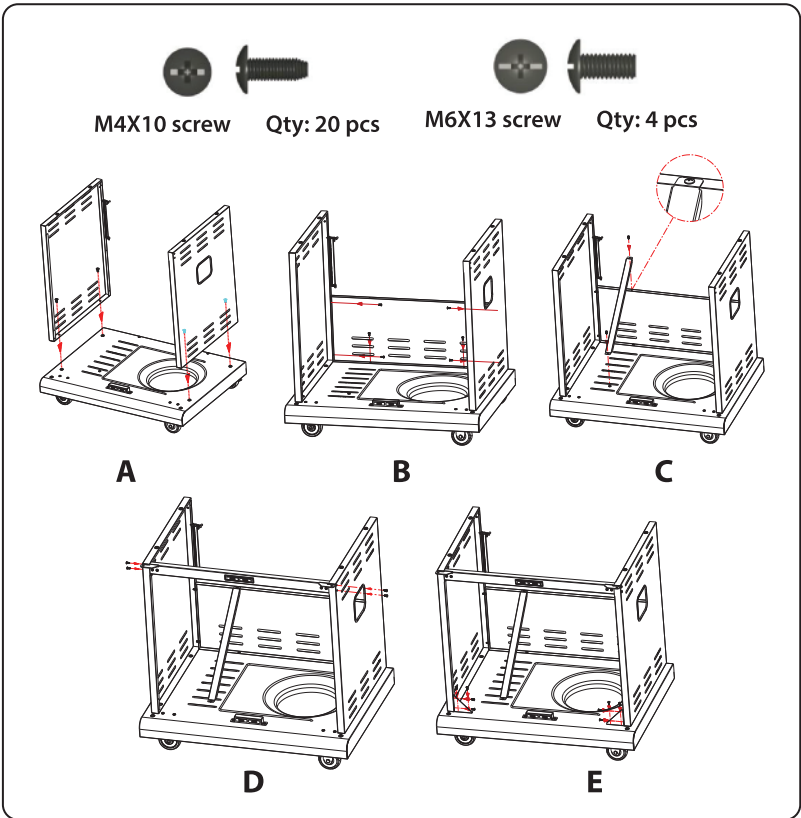
2. Cart

- To attach side panels, align side panel leg holes with leg holes on each side of bottom shelf. Left side panel has match holder attachment.
- Attach left and right side panels to sides of bottom shelf with (4) M6x13 screws. (A)
- Attach back panel to bottom shelf and two side panels with (6) M4x10 screws. (B)
- Attach tank baffle bar to back panel and bottom shelf with (2) M4x10 screws. (C)
- Align door bracket holes with holes on side panels. Attach bracket to side panels with (4) M4x10 screws. (D)

Note:

Attach bracket so that magnets are at top.

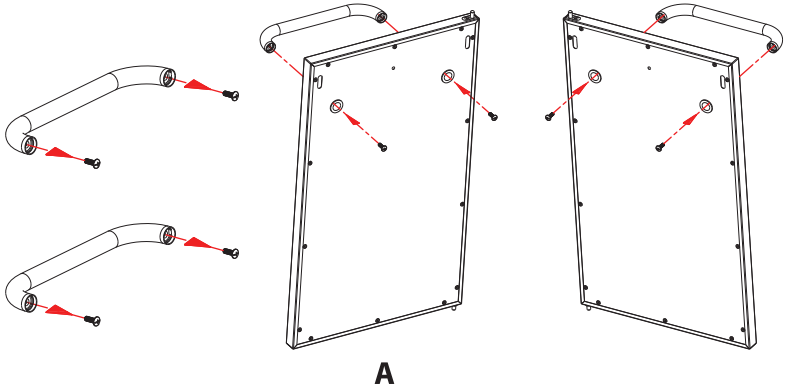
- Align the holes in the cart support angle bars with holes on bottom shelf and side panels. Attach angle bars with (8) M4x10 screws. (E)

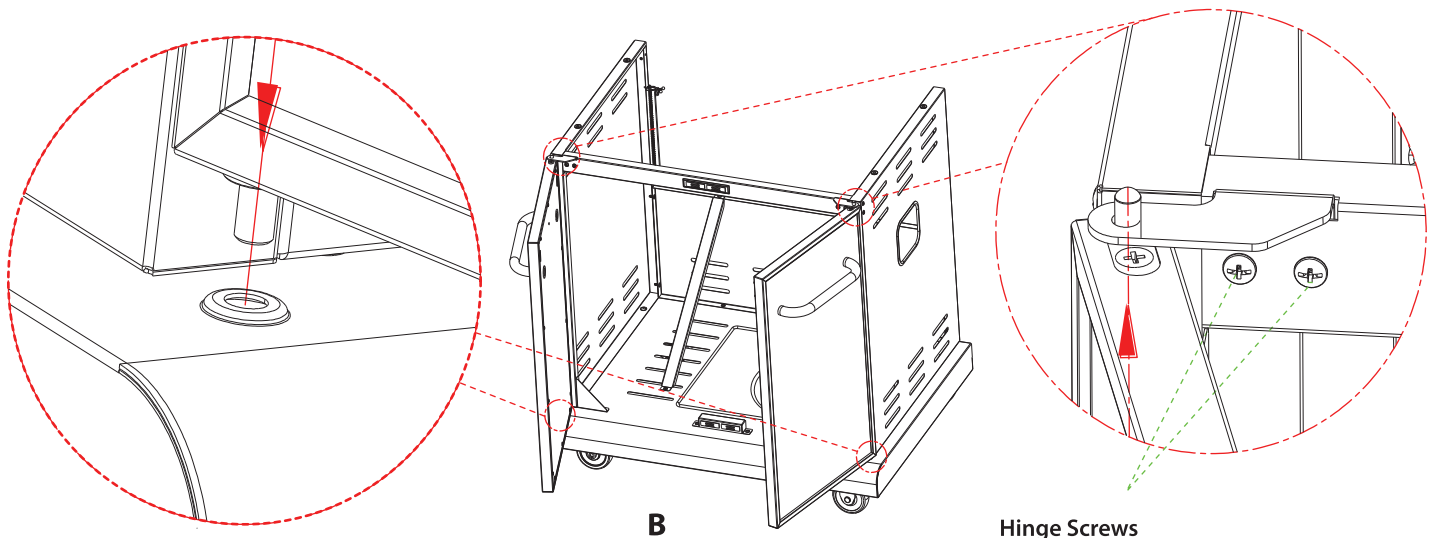


3. Front Doors

- Remove the (4) M5x15 screws pre-assembled to the door handle ends, and use them to attach handles to doors. See fig. A.
- Insert the pin at the top of each door through the hole in the door bracket hinge. Insert the pin at the bottom of each door into the hole on the bottom panel. See fig. B.

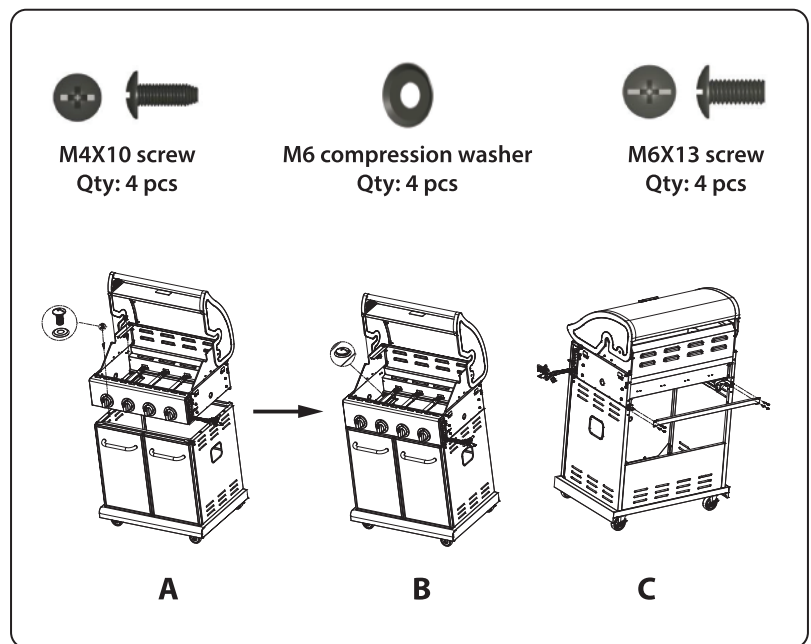
IMPORTANT: If the doors do not line up when closed or do not close freely, the hinges may need to be adjusted. Loosen the hinge screws, adjust the hinge position as necessary, and retighten screws. See fig. B.





4. Grill Head to Cart

- This step requires two people to lift and position grill head onto cart.
- If not already done, remove the tie wraps and packing material from regulator hose, side burner valve and igniter wire. Pull hose and igniter wire out to side of grill head.
- Carefully lower the grill head onto the cart. Make sure the regulator hose and igniter wire are hanging outside the cart. Open lid and attach head to cart with (4) M6x13 screws and M6 compression washers. (See A & B)
- Align back rail holes with holes on side panels and firebox. Attach back rail with (4) M4x10 screws. (See C)

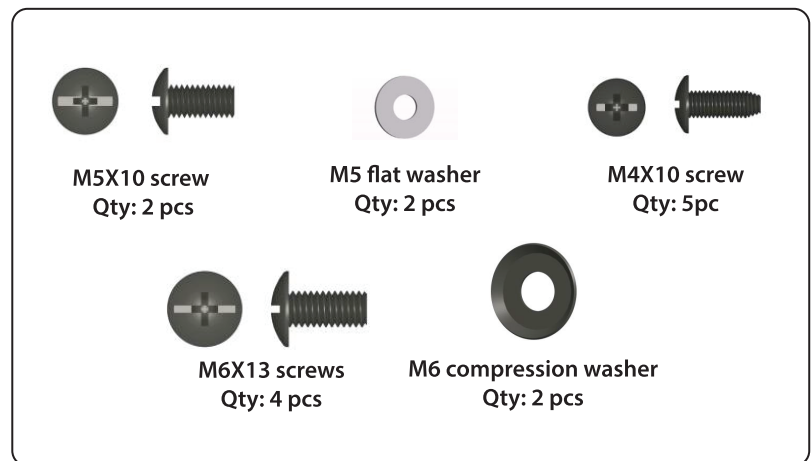


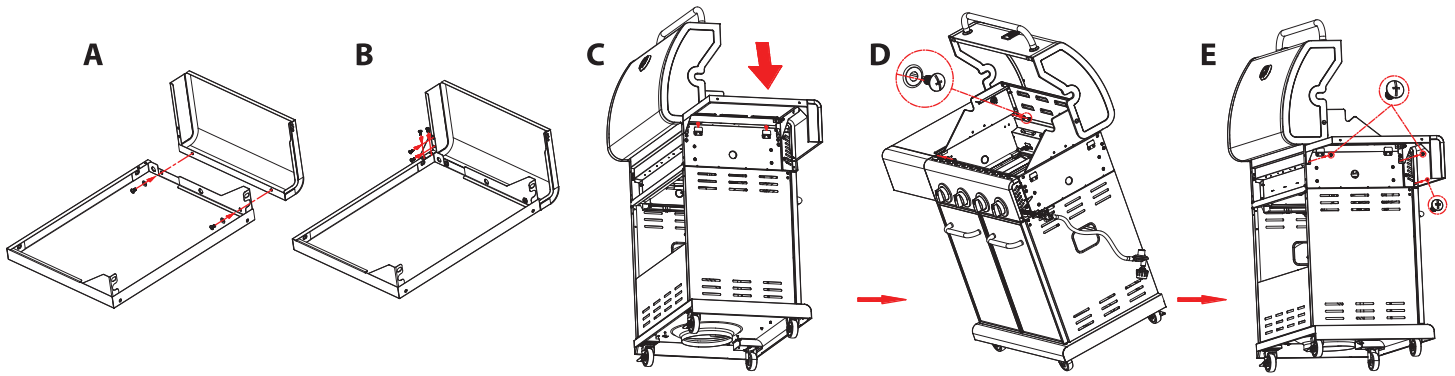
5. Left Side Shelf

- Attach fascia to left side shelf with (2) M5x10 screws, and M5 flat washers.
- Attach Shelf Support Angle Bar to side shelf and fascia with (4) M4x10 screws
- Hang left side shelf onto the brackets on left side of firebox.
- **Attach shelf to firebox as follows:**
From inside to outside of firebox with (2) M6x13 screws and M6 compression washers..

IMPORTANT: Put side panel and control panel alignment before locking.

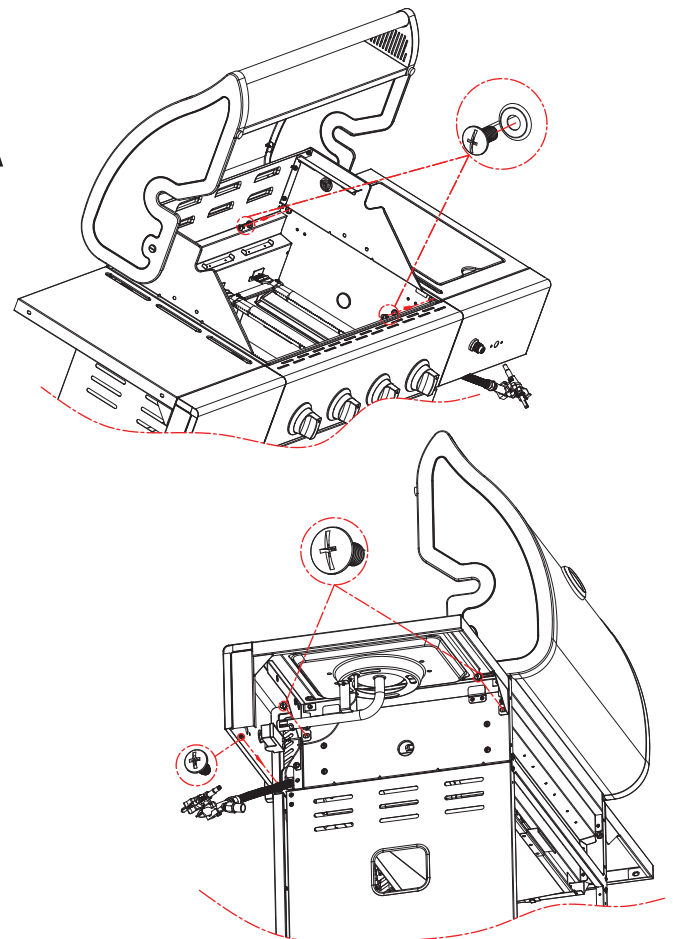
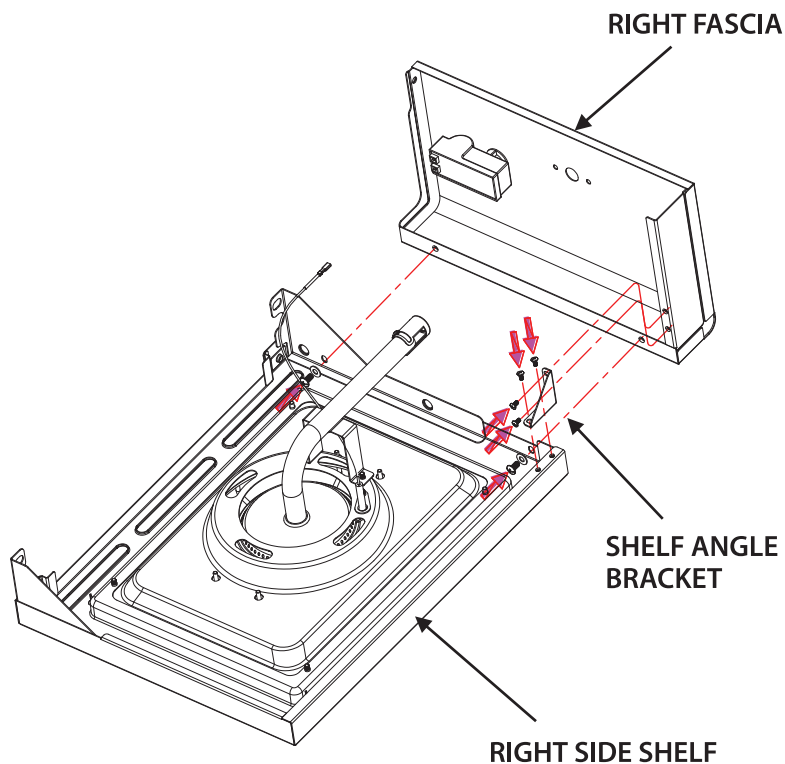
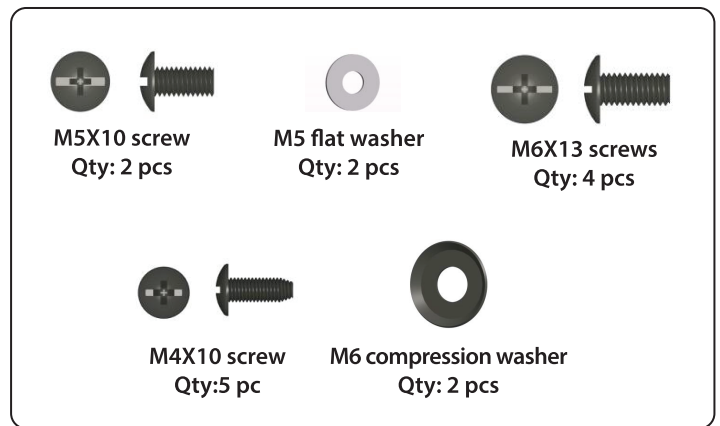
- From outside to inside of firebox with (2) M6x13 screws and (1)M4x10 screw.





6. Attach the Right Side Shelf

- Remove the **SIDE BURNER TRIVET** from the side burner.
- Attach the **RIGHT FASCIA** to the **RIGHT SIDE SHELF** with two M5x10mm bolts and two M5 flat washers.
- Attach the **SHELF ANGLE BRACKET** to the right fascia and the right shelf with four M4x10mm bolts.
- **Attach the right shelf to the firebox as follows and as shown below:**
 - From inside to outside of the firebox with two M6x13mm bolts and two M6 compression washers.
 - From outside to inside of the firebox with two M6x13mm bolts.
 - Attach the right fascia to the control panel with one M4x10mm bolt.



7-a. Fit the Side Burner and Hose Assembly (have someone to assist)

a. Unscrew and remove the two front bolts and washers holding the side burner in place.

Note: Do not loosen the electrode screw.

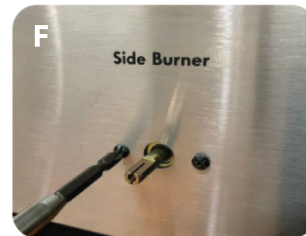
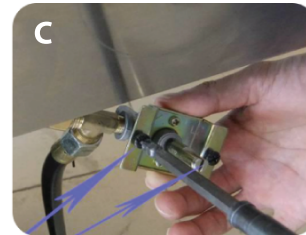
b. Loosen the side burner from the side shelf.

c. Unscrew the two screws on valve bracket and keep them aside.

d. Insert the valve stem through the hole in the fascia.

e. Place the side burner tube over the valve outlet, making sure that the valve is inside the side burner tube.

f. Fix the valve to the fascia with the two previously removed screws. Do not fully tighten yet.



⚠ Make Sure that the burner tube is engaged onto the valve outlet! See image (e).

7-b. Complete the Side Burner

g. Attach the bezel to the fascia via the keyholes onto the two exposed screws. Tighten the screws to secure the bezel.

h. Push the control knob back onto the side burner valve stem.

i. Re-attach the side burner to the side burner shelf with the two previously removed bolts and washers.

Fit the **SIDE BURNER TRIVET** into place as shown.

j. Attach the main burner igniter wire and the side burner igniter wire into the two module sockets.

It does not matter which way around.

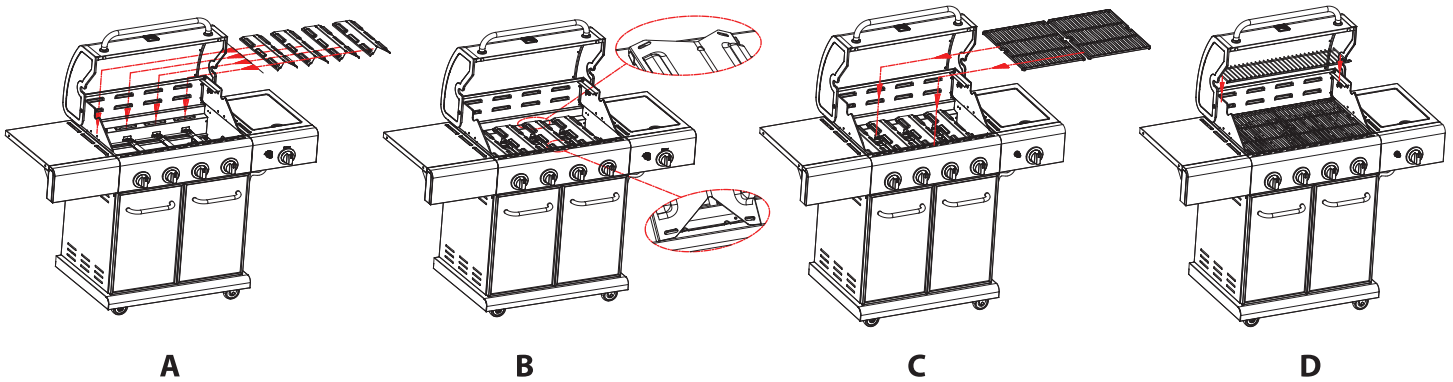
k. Unscrew the igniter cap from the control panel. Insert one AAA battery (provided in the bolt pack) into the battery slot with positive end (+) facing outward. Screw the igniter cap back onto the control panel.



⚠ Check again that the side burner tube is engaged onto the valve outlet! See image (e).

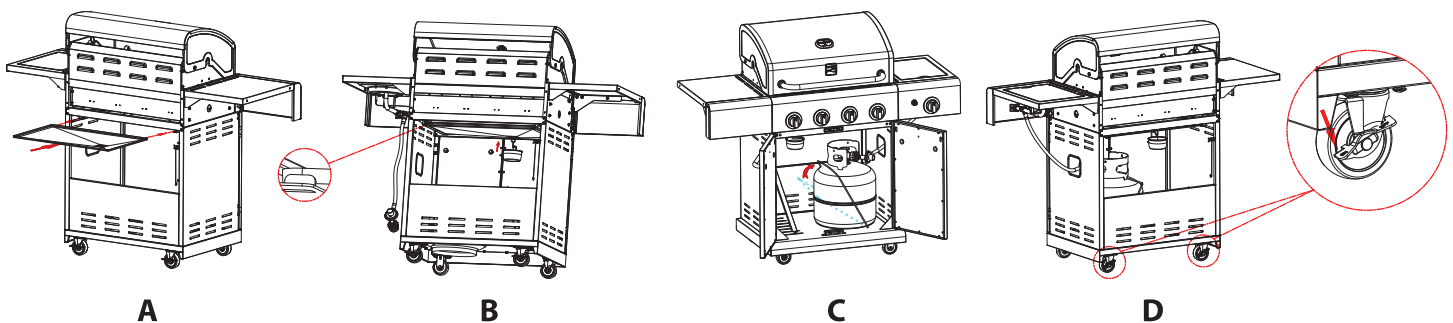
8. Heat Diffusers, Cooking Grates and Warming Rack

- Place heat diffusers over burners. Diffusers will fit in firebox in either direction. Fit tabs in firebox front through slots in diffuser tips. Fit diffuser tips over tabs in firebox rear.
- Place cooking grates onto grate rests at front and rear of firebox.
- Insert warming rack into brackets at top of firebox with upcurved edge to front as shown.



9. Drip Tray, Drip Cup and LP tank

- Hang drip cup clip from bottom of drip tray. Slide drip tray into bottom of firebox from back. Make sure the drip drainage hole is on the right side, as seen from the back of the grill. Place drip cup into drip cup clip.
- Feed the regulator and hose through the hole in the right side panel.
- LP tank is sold separately. Use only with an OPD (Overfill Protection Device) equipped LP tank. Fill and leak check before attaching to grill and regulator.
- Place LP tank into hole in bottom shelf with tank collar opening facing to the front as shown. Raise tank holder to hold LP tank securely in place.
- When the grill is in the desired location, lock the caster brakes; this will help the grill stay in place for safe operation.



⚠ CAUTION

- Failure to install drip cup clip and cup will cause hot drip to drip from bottom of grill with risk of fire or property damage.
- Failure to install tank correctly may allow gas hose to be damaged in operation.

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

WARRANTY LIMITED WARRANTY

WITH PROOF OF SALE: the following warranty coverage applies when this appliance is correctly installed, operated and maintained according to all supplied instructions.

Note: Consumer is responsible for Shipping & handling of all warranty replacement parts.

FOR ONE YEAR: from the date of sale this grill is warranted against defects in material or workmanship, consumer will receive free replacement parts with proof of purchase, consumer is responsible for S&H cost.

FOR FIVE YEARS: from the date of sale, any stainless-steel burner that rusts through or burns through will be replaced, proof of purchase must be provided, consumer is responsible for Shipping & Handling cost.

All warranty coverage excludes ignitor batteries and grill part paint loss, discoloration or surface rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance. All warranty coverage is void if this appliance is ever used for other than private household purposes.

For warranty coverage details to obtain replacement parts, visit the web page: www.mondawe.com

This warranty covers ONLY defects in material and workmanship, and will NOT pay for:

1. Expendable items that can wear out from normal use within the warranty period, including but not limited to batteries, screw-in base light bulbs and surface coatings or finishes.
2. A service technician to clean or maintain this appliance, or to instruct the user in correct appliance installation, operation and maintenance.
3. Service calls to correct appliance installation not performed by *Nutrichef* authorized service agents, or to repair problems with house fuses, circuit breakers, house wiring, and plumbing or gas supply systems resulting from such installation.
4. Damage to or failure of this appliance resulting from installation not performed by *Nutrichef* authorized service agents, including installation that was not in accord with electrical, gas or plumbing codes.
5. Damage to or failure of this appliance, including discoloration or surface rust, if it is not correctly operated and maintained according to all supplied instructions.
6. Damage to or failure of this appliance, including discoloration or surface rust, resulting from accident, alteration, abuse, misuse or use for other than its intended purpose.
7. Damage to or failure of this appliance, including discoloration or surface rust, caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
8. Damage to or failure of this appliance resulting from natural or other catastrophe, such as flood, fire or storm.
9. Damage to or failure of parts or systems resulting from unauthorized modifications made to this appliance.
10. Service to an appliance if the model and serial plate is missing, altered, or cannot easily be determined to have the appropriate certification logo.

USE AND CARE

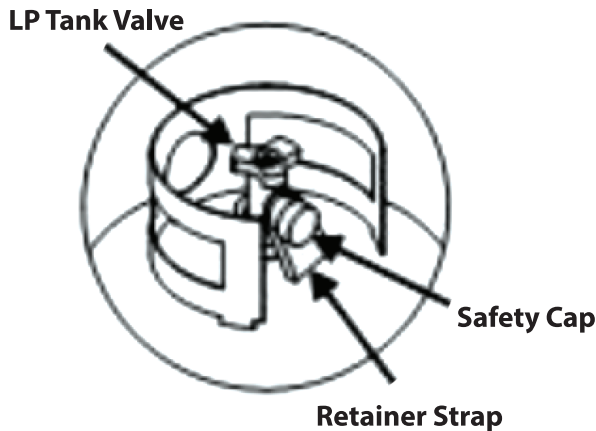
DANGER

- **NEVER** store a spare LP cylinder under or near the appliance or in an enclosed area.
- **NEVER** fill a cylinder beyond 80% full.
- If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.
- An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder and appliance and call your fire department.



LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve.
Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve.
Failure to use safety cap as directed may result in serious personal injury and/or property damage.



- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store an LP tank in an area where children play.

LP Cylinder

USE AND CARE

The LP cylinder used with your grill must meet the following 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.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods. Transport Canada (TC). See LP cylinder collar for marking.

• LP cylinder valve must have:

- Type 1 outlet compatible with regulator or grill.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel.
Use only LP cylinders equipped with this type of valve.



- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.



LP cylinder in upright position for vapor withdrawal

LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder Filling

- Use only licensed and experienced dealers.
- LP dealer must purge new cylinder before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

LP Tank Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- Leak test new and exchanged LP tanks **BEFORE** connecting to grill.

LP Tank Leak Test

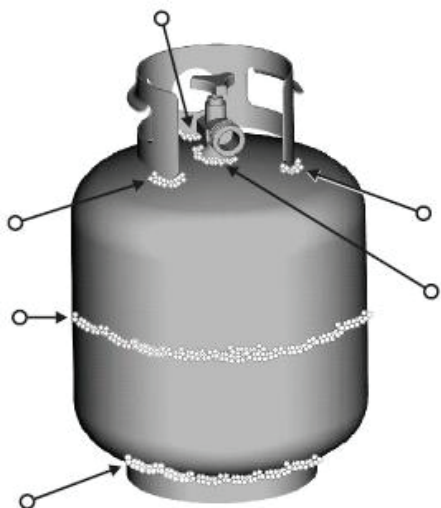
For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution.

Brush soapy solution onto areas indicated by arrows in figure below. Leaks are indicated by growing bubbles.

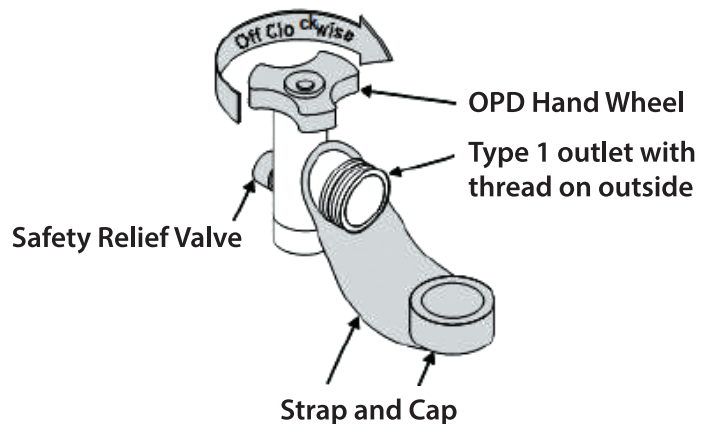
WARNING

If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department! Do not use household cleaning agents. Damage to the gas train components (valve/hose/regulator) can result.



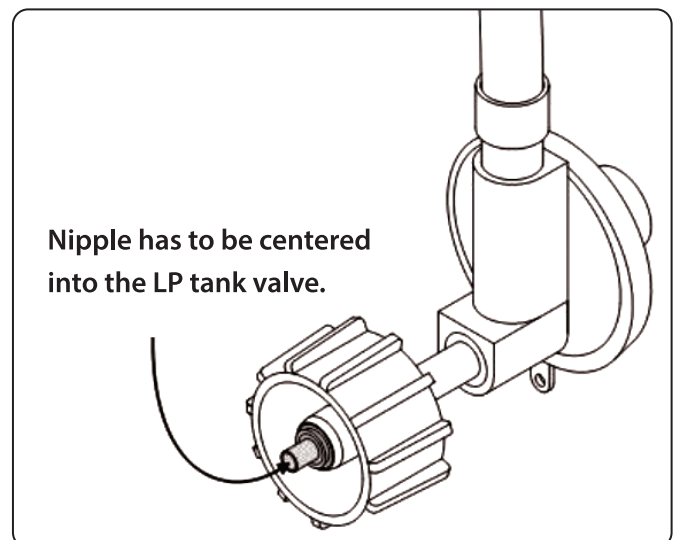
Connecting Regulator To The LP Tank

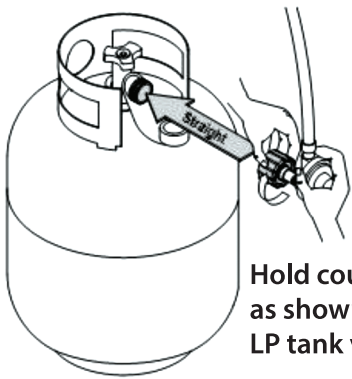
1. LP tank must be properly secured onto grill.
(Refer to assembly section.)
2. Turn all control knobs to the **OFF** position.
3. Turn LP tank **OFF** by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve.
Always use cap and strap supplied with valve.



Do not insert a POL transport plug (plastic part with external threads) into the type 1 valve outlet. It will defeat the Safety Relief Valve feature.

5. Hold regulator and insert nipple into LP tank valve.
Hand-tighten the coupling nut, holding regulator in a straight line with LP tank valve so as not to cross-thread the connection.





Hold coupling nut and regulator as shown for proper connection to LP tank valve.

- Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only - do not use tools.

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator!

⚠ DANGER

Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

⚠ WARNING

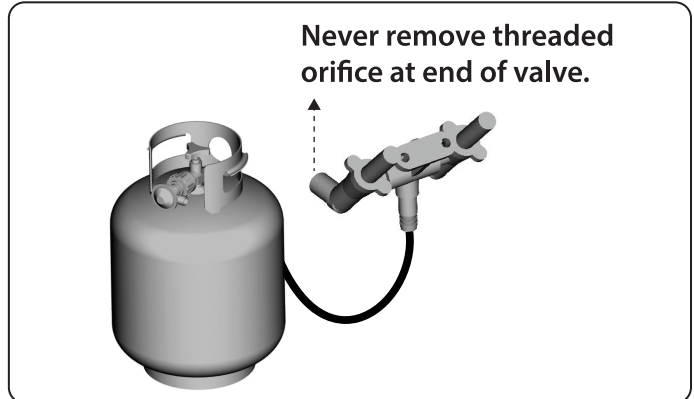
- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, immediately close LP cylinder valve and call LP gas supplier or your fire department!

Leak Testing Valves, Hose and Regulator

- Turn all grill control knobs to OFF.
- Be sure regulator is tightly connected to LP tank.
- Completely open LP tank valve by turning OPD hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the

connection. Correct before proceeding by Contacting us at service@mondawe.com for replacement parts.

- Brush soapy solution onto areas where bubbles are shown in picture below:



- If “growing” bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Contact us at: service@mondawe.com
- Always close LP tank valve after performing leak test by turning hand wheel clockwise.

⚠ WARNING

For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in sides or back of grill.
- Use grill only in well-ventilated space. **NEVER** use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquettes in a gas grill.
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire, or to sources of ignition etc.



• **Apartment Dwellers:**

Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.

- **NEVER** attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- Never operate grill with LP cylinder out of correct position specified in assembly instructions.
- Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.

Safety Tips

- Before opening LP cylinder valve, check the coupling nut for tightness.
- When grill is not in use, turn off all control knobs and LP cylinder valve.
- Never move grill while in operation or still hot.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- Maximum load for side burner and side shelf is 10 lbs.
- The drip tray must be inserted into grill and emptied after each use. Do not remove drip tray until grill has completely cooled.
- Clean grill often, preferably after each cookout. 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.
- If you notice drip or other hot material dripping from grill, determine the cause, correct it, then clean and inspect valve. Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a grill problem see the "**Troubleshooting Section**".
- If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

CAUTION

- Putting out drip fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a drip fire. Personal injury may result. If a drip fire develops, turn knobs and LP cylinder off.
- Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a drip fire can occur that may damage the product.

Electronic Ignition Lighting Instructions

Do not lean over grill while lighting.

1. Open lid during lighting.
2. Turn on valve from source or tank.
3. To ignite, turn Ignition Burner knob to HI.
4. Push and hold electronic ignition button.
5. If ignition does not occur in 5 seconds, turn the burner controls **OFF**, wait 5 minutes, and repeat the lighting procedure.
6. To ignite other main burners after Ignition Burner is lit, turn a control knob that is adjacent to a lit burner to HI. Ignite far left burner last.
7. Once burners are lit, adjust knobs to desired flame setting. To extinguish an individual burner, turn its knob to OFF.
8. To ignite the Searing Burner, follow steps 3-5 using the Searing Burner knob. If igniter does not work, follow Match Lighting instructions.

WARNING

Turn controls and gas source or tank OFF when not in use.

CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Match lighting instruction

Do not lean over grill while lighting.

1. Open lid during lighting.
2. Place match into match holder (hanging on the left front leg inside cabinet.
3. Light match and insert match holder through lighting hole in left side of firebox. Align lit match with first burner on left.



4. Turn knob of first left burner to HI position. Be sure burner lights and stays lit. Withdraw match holder from firebox and extinguish match.
5. To light other burners, turn each knob in succession to HI.
6. Once burners are lit, adjust knobs to desired flame setting. To extinguish an individual burner, turn its knob to OFF.

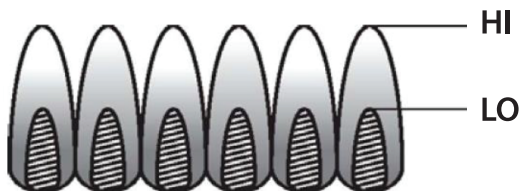
Side Burner Match Lighting

1. Open side burner lid. Turn on gas at LP cylinder.
2. Place lit match near burner.
3. Turn side burner knob to HI. Be sure burner lights and stays lit.

Burner Flame Check

Remove cooking grates and heat diffusers. Light burners, turn knobs from HI to LO. You should see a smaller flame in LO position than seen on HI. Perform burner flame check on searing burner, also. Always check flame prior to each use.

If only low flame is seen refer to "**Sudden flame drop or low flame**" in the Troubleshooting Section.



Turning Grill Off

Turn all knobs to OFF position. Turn LP cylinder off. When you are finished grilling, raise the grill lid while allowing the grill to fully cool. If the grill lid is closed during grill cooling, condensation may occur on interior grill surfaces and possibly cause them to rust.

Igniter Check

Turn gas off at LP cylinder. Press and hold electronic igniter button. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "**Troubleshooting**" if no click or spark.

Valve Check

Important: Make sure gas is off at LP cylinder before checking valves. Knobs lock in OFF position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to LOW position then turn back to OFF position. Valves should turn smoothly.

Hose Check

Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator as specified in the parts list of this Use & Care Guide.

Cast Iron Grate Seasoning (if applicable)

First Use – Before first use, season cast iron grates as follows:

Rinse cast iron grates with hot water. Do not use soap. Dry grates thoroughly with a cloth towel. Coat grates with vegetable oil or non-stick cooking spray. Place grates in grill. Start grill and slowly raise temperature to 350° - 400° F. Heat grates for one hour. Turn off grill and allow grates to cool completely before using to cook.

Cleaning – Do not use soap when cleaning grates. Clean grates with a stiff brush and hot water. Dry grates thoroughly with a cloth towel.

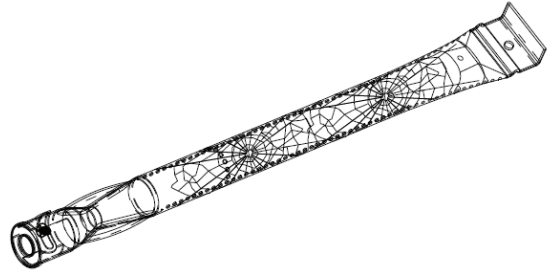
Re-seasoning – Re-season grates when rust spots appear on grate surface. When re-seasoning grates, soap may be used with hot water to clean grates. After cleaning, dry grates thoroughly with a cloth towel. Coat grates with vegetable oil or non-stick cooking spray. Place grates in grill. Start grill and slowly raise temperature to 350° - 400° F. Heat grates for one hour. Turn off grill and allow grates to cool completely before using again.

General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- **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.
- **Drip Tray and Cup:** Regularly clean the grease drippings from the Drip Tray and Drip Cup. When the grill has completely cooled down after use, remove the cup from the tray and slide the tray out of the grill. Clean the grease drippings from the cup and tray surfaces by washing with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft non-abrasive cloth. Slide the tray back into the grill and replace the cup back into the tray before using the grill again.

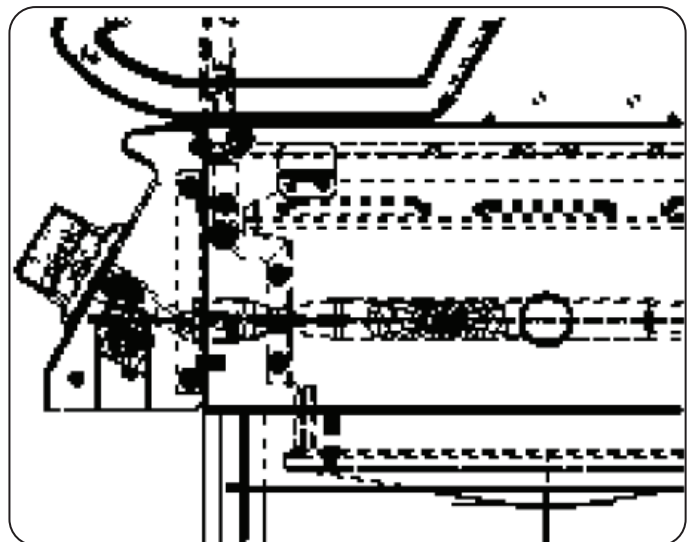
CAUTION **SPIDER ALERT!**

IMPORTANT: Always ensure that the venturi burner tubes are clean. A venturi burner tube has a narrow area in which spiders tend to build nests.



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturi's.

Spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the venturi behind the control panel. This is known as a flashback and it can damage your grill and even cause injury. To prevent flashbacks and ensure good performance the burner and venturi assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.



Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer once available.
- Store grill indoors **ONLY** if LP cylinder is turned off and Disconnected, remove from grill and stored outdoors.
- When removing grill from storage, follow “**Cleaning the Burner Assembly**” instructions before starting grill.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP cylinder.
2. Remove cooking grates and heat diffusers.
3. Remove attachment screw from rear of each burner. See Fig. A next page.
4. Carefully lift each burner up and away from valve openings. We suggest three ways to clean the burner tubes. Use the one easiest for you.

- A.** Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.

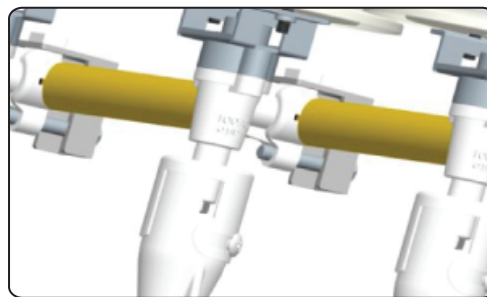


- B.** Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.
- C. Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

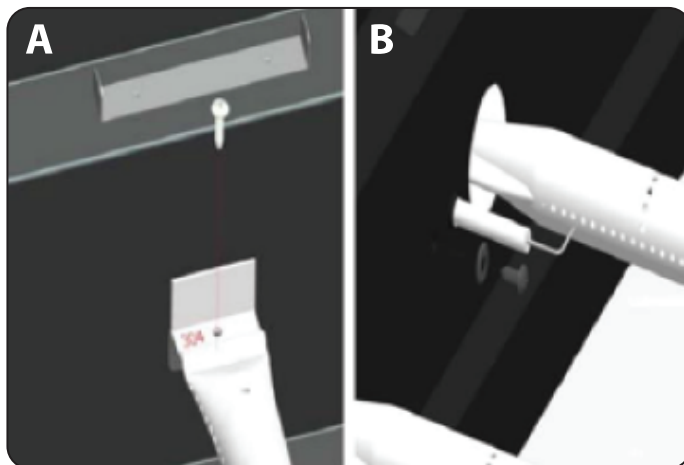
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

VERY IMPORTANT:

Burner tubes must reengage valve openings. See illustrations below.



8. Carefully replace burners. See Fig. A and B next page.
9. Attach rear of each burner to bracket with screw. See Fig. A next page.
10. Replace heat diffusers and cooking grates.



Indirect Cooking

Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. Place food over unlit burner(s); the heat from lit burners circulates gently throughout the grill, cooking meat or poultry without the touch of a direct flame. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.



1 Burner Cooking

Cook with direct or indirect heat.

Best for smaller meals or foods. Consumes less fuel.

Indirect Cooking Instructions

- Always cook with the lid closed.
- Once burners are lit, extinguish an individual burner by turning its knob to OFF.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking heat.
- Place food over unlit burner(s).



2 Burner Cooking

Great indirect cooking on low. Produces slow, even heating. Ideal for slow roasting and baking.

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly. For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 (In Washington, DC (202) 720-3333, 10:00 am 4:00 pm EST).

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180°F; breasts, 170°F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160°F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145°F. All cuts of pork should reach 160°F.
- **NEVER** partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165°F, or until steaming hot.

WARNING: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA* Recommended Safe Minimum Internal Temperatures

<i>Beef, Veal, Lamb and Pork</i> -----	145°F
<i>– Whole Cuts**</i>	
<i>Fish</i> -----	145°F
<i>Beef, Veal, Lamb and Pork – Ground</i> -----	160°F
<i>Egg Dishes</i> -----	160°F
<i>Turkey, Chicken & Duck</i> -----	165°F
<i>– Whole, Pieces & Ground</i>	

* *United States Department of Agriculture*

***Allow meat to rest three minutes before carving or consuming.*

TROUBLESHOOTING

Problem	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose. Gas leaking from LP cylinder.	<ul style="list-style-type: none"> • Damaged hose • Mechanical failure due to rustin or mishandling. 	Turn off gas at LP cylinder or at source on natural gas systems. If the hose is cracked or cut but not burned, simply replace valve/hose/regulator. If the hose is burned, the cause could be other than a faulty valve/hose/regulator. Discontinue use of grill until a plumber or gas technician has investigated and corrected the problem.
Gas leaking from LP cylinder valve.	Failure of cylinder valve from mishandling or mechanical failure.	<ul style="list-style-type: none"> • Replace LP cylinder. • Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	Improper installation, connection not tight, failure of rubber seal.	Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
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 open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Spider Alert and Cleaning the Burner Assembly sections of this Use & Care Guide.
Drip fire or continuous excessive flames above cooking surface.	Too much drip buildup in burner area.	Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess drip from inside firebox area, drip tray, and other surfaces.
Burner(s) will not light using igniter. (See Electronic Ignition)	<p>GAS ISSUES:</p> <ul style="list-style-type: none"> • Trying to light wrong burner. • Burner not engaged with control valve. • Obstruction in burner. • No gas flow. • Vapor lock at coupling nut to LP cylinder. • Coupling nut and LP cylinder valve not fully connected. • Electrode cracked or broken; “sparks at crack. • Electrode tip not in proper position. • Wire and/or electrode covered with cooking residue. • Wires are loose or disconnected. • Wires are shorting (sparking) between igniter and electrode. • Dead battery. 	<ul style="list-style-type: none"> • See instructions on control panel and in Use and Care section. • Make sure valves are positioned inside of burner tubes. • Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care. • Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to “Sudden drop in gas flow.” • Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry. • Turn the coupling nut approximately onehalf to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools. • Replace electrode(s). <p>Main Burners:</p> <ul style="list-style-type: none"> • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8” to 1/4”. Adjust if necessary. <p>Side burner:</p> <ul style="list-style-type: none"> • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8” to 3/16”. Adjust if necessary. • Clean wire and/or electrode with rubbing alcohol and clean swab. • Reconnect wires or replace electrode/wire assembly. • Replace igniter wire/electrode assembly. • Replace with a new AAA-size alkaline battery.
Burner(s) will not light using igniter. (See Electronic Ignition)	<p>ELECTRONIC IGNITION:</p> <ul style="list-style-type: none"> • No spark, no ignition noise. • No spark, some ignition noise. • Sparks, but not at electrode or at full strength. 	<ul style="list-style-type: none"> • See Section I of Electronic Ignition System. • See Section II of Electronic Ignition System. • See Section III of Electronic Ignition System.
Burner(s) will not match light.	<ul style="list-style-type: none"> • See “GAS ISSUES:” on previous page. • Match will not reach. • Improper method of match-lighting. 	<ul style="list-style-type: none"> • Use long-stem match (fireplace match). • See “Match-Lighting” section of Use and Care.

Problem	Possible Cause	Prevention/Solution
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> • Out of gas. • Excess flow valve tripped. • Vapor lock at coupling nut/LP cylinder connection. 	<ul style="list-style-type: none"> • Check for gas in LP cylinder. • Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light grill. • Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.
Flames blow out	<ul style="list-style-type: none"> • High or gusting winds. • Low on LP gas. • Excess flow valve tripped. 	<ul style="list-style-type: none"> • Turn front of grill to face wind or increase flame height. • Refill LP cylinder. • Refer to "Sudden drop in gas flow" above.
Flare-up.	<ul style="list-style-type: none"> • Drip buildup. • Excessive fat in meat. • Excessive cooking temperature. 	<ul style="list-style-type: none"> • Clean burners and inside of grill/firebox. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent drip fire	Drip trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)). Unable to fill LP cylinder.	<p>Burner and/or burner tubes are blocked.</p> <p>Some dealers have older fill nozzles with worn threads.</p>	<p>Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.</p> <p>The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.</p>
One burner does not light from other burner(s).	Drip buildup or food particles in end(s) of carryover tube(s).	Clean carry-over tube(s) with wire brush.

ELECTRONIC IGNITION

Problem	Possible Cause	Check Item	Prevention/Solution
SECTION I No sparks appear at any electrodes when control knob turned to HI: no noise can be heard from spark module.	<ul style="list-style-type: none"> • Battery not installed properly. • Dead battery. • Button assembly not installed properly. • Faulty spark module. 	<ul style="list-style-type: none"> • Check battery orientation. • Has battery been used previously? • Check to insure threads are properly engaged. Button should travel up and down without binding. • If no sparks are generated with new battery and good wire connections, module is faulty. 	<ul style="list-style-type: none"> • Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" end up and "-" end down.) • Replace battery with new AAAsize alkaline battery. • Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully. • Replace spark module assembly.
SECTION II No sparks appear at any electrodes when control knob turned to HI; noise can be heard from spark module.	Output lead connections not connected.	Are output connections on and tight?	Remove and reconnect all output connections at module and electrodes.
SECTION III Sparks are present but not at all electrodes and/or not at full strength	<ul style="list-style-type: none"> • Output lead connections not connected. • Electrical arc between output wires and grill frame. • Weak battery. • Electrodes are wet. • Electrode(s) cracked or broken; sparks appear where cracked. 	<ul style="list-style-type: none"> • Are output connections on and tight? • If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame. • All sparks present but weak or at slow rate. • Has moisture accumulated on electrode and/or in burner ports? • Inspect electrodes for cracks. 	<ul style="list-style-type: none"> • Remove and reconnect all output connections at module and electrodes. • If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires. • Replace battery with a new AAAsize alkaline battery. • Use paper towel to remove moisture. • Replace cracked or broken electrodes.