



PRODUCT GUIDE

MODEL | MODÈLE | MODELO

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Patio Bistro[®] 240

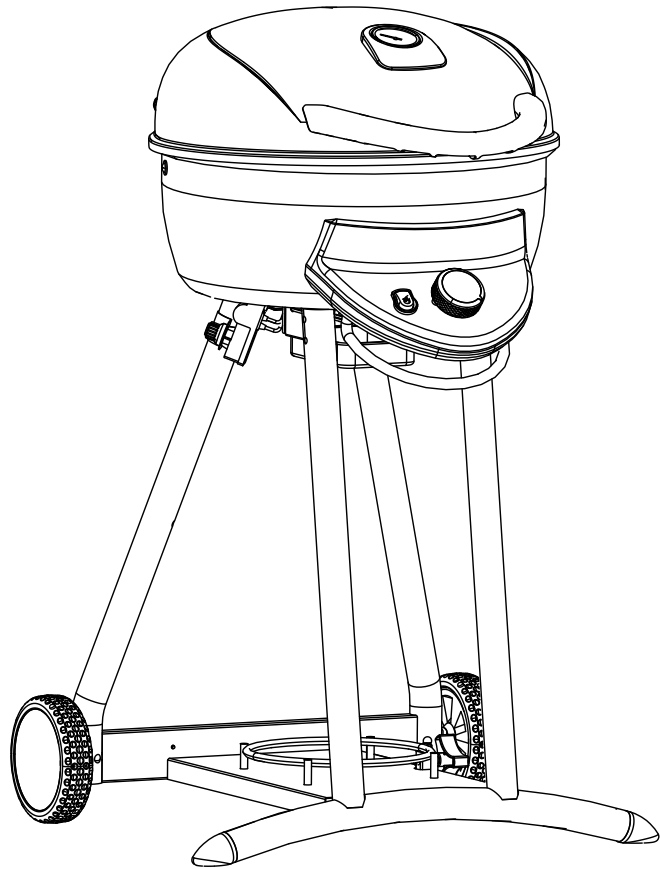


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Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



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



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



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

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.



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.



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.

THIS GRILL IS FOR OUTDOOR USE ONLY.



Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.



For residential use only. Do not use for commercial cooking.



Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.



Some parts may contain sharp edges. Wear protective gloves if necessary.



CALIFORNIA PROPOSITION 65
1. Combustible by-products produced when using this product contains 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.

Wash your hands after handling this product.



Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- The appliance 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, and Propane Storage and Handling Code, B149.2.*
- 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 supply cord and fuel supply hose away from any heated surfaces.
- This appliance is not for use in or on recreational vehicles and/or boats.
- 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.



Grease Fires

- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP tank off.
- If grill has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residue to insure that a grease fire does not develop. Follow instructions on General Grill Cleaning and Cleaning The Burner Assembly to prevent grease fires.
- The best way to prevent grease fires is regular cleaning of the grill.

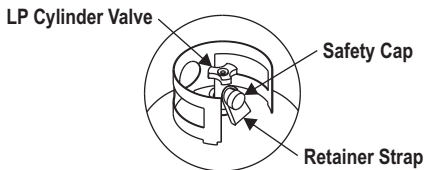


- NEVER store a spare LP cylinder under or near the appliance or in an enclosed area.
- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.

USE AND CARE

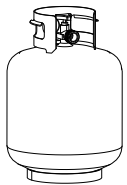
LP Cylinder Removal, Transport and Storage

- Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf or disconnect other retention means, then lift LP cylinder up and out of cart. Install safety cap onto LP cylinder 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 cylinder in storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.
- Do not store an LP cylinder in an area where children play.



LP Cylinder

- **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.

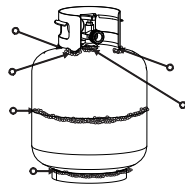
LP Cylinder Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.**
- Always keep new and exchanged LP cylinders in upright position during use, transit or storage.
- **Leak test new and exchanged LP cylinders BEFORE connecting to grill.**
- Place safety cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of safety cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LP Cylinder Leak Test

For your safety

- Leak test must be repeated each time LP cylinder 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.
- **Do not use household cleaning agents.** Damage to gas train components can result.

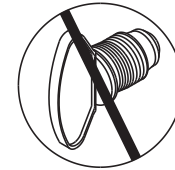
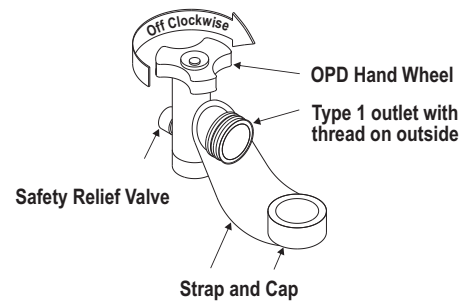


WARNING

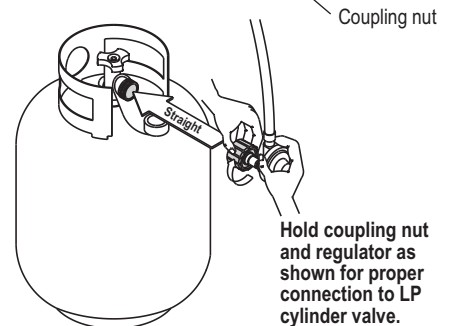
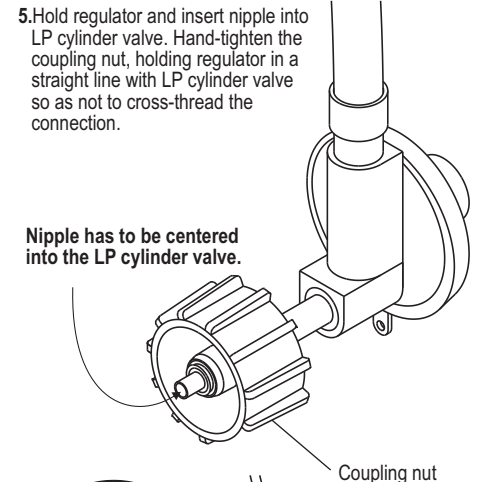
If "growing" bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!

Connecting Regulator to the LP Cylinder

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



Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.



6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder 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

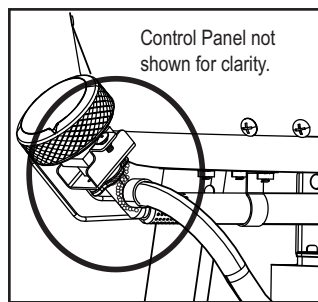
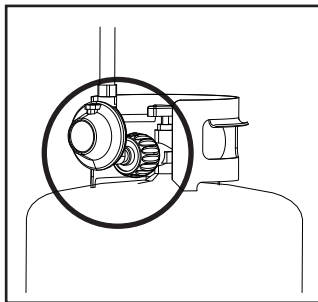
- Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

WARNING

- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP!
- If you cannot stop a gas leak by closing the LP cylinder valve leave area and call your fire department!

Leak Testing Valves, Hose and Regulator

1. Turn all grill control knobs to OFF.
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto areas circled below, or other similar fittings on your grill.



5. If "growing" bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts.
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

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.

Safety Tips

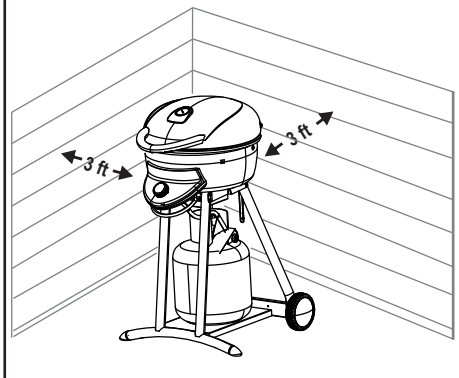
- Before opening LP cylinder valve, check the coupling nut for tightness.
- When this appliance is not in use, turn off control knob and LP cylinder valve.
- The grease tray **must** be inserted into appliance and emptied after each use.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- Do not store objects or materials under the appliance 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 the appliance.
- If you have an appliance problem see the "Troubleshooting Section".
- If the regulator frosts, turn off appliance and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!
- 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.

WARNING

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

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking, the appliance must be on a level, stable surface in an area clear of combustible material.
- Do not leave appliance unattended. Keep children and pets away from the appliance at all times.
- Do not cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- Do not move the appliance when in use.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves and long-handled barbecue utensils for protection from hot surfaces or splatter from cooking liquids.
- Keep appliance area clear and free from materials that burn.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Keep fuel supply hose away from any heated surfaces.
- Check burner flames regularly.
- Do not use charcoal or ceramic briquets in a gas grill.
- Use appliance 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.
- Use appliance at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- NEVER attempt to light burner with any type of closed cover. A buildup of non-ignited gas inside a closed appliance is hazardous.
- Never operate appliance 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.

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.

Ignitor Lighting

- Do not lean over grill while lighting.
1. Turn OFF gas burner control valves.
 2. Turn ON gas at LP cylinder.
 3. Open lid during lighting.
 4. Push and turn control knob to 🔥.
 5. Push and hold ELECTRONIC IGNITOR button until the burner lights.
 6. Once ignited, turn control knob to desired setting.
 7. If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If ignitor does not work, follow match lighting instructions.

WARNING

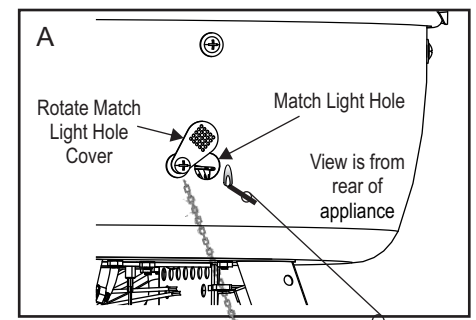
Turn controls and gas source or tank OFF when not in use.

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.

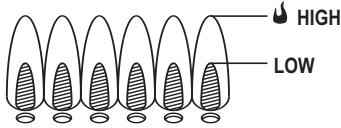
Match-Lighting

- Do not lean over grill while lighting.
1. Turn OFF gas burner control valves.
 2. Turn ON gas at LP cylinder.
 3. Open lid during lighting.
 4. Insert match into match holder. Light match. Place lit match into the match light hole at the rear of the grill bottom, shown "A". Make sure lit match is placed inside through the hole and near the burner.
 5. Push in and turn burner knob to the 🔥 HIGH position. Be sure burner lights and stays lit.



Burner Flame Check

- Light burner. Looking through the matchlight hole rear of the appliance, you should see the flame height as shown below. Turn control knob from position ⑤ to ①. The Flame height should decrease. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting Section.



Turning Grill Off

- Turn all knobs to the OFF position. Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop.

Ignitor Check

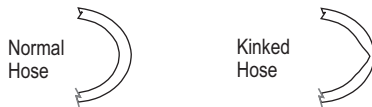
- Turn gas off at LP cylinder. Press and hold electronic ignitor button. "Click" should be heard and spark seen each time in each collector box or between burner and electrode. See "Troubleshooting" if no click or spark.

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 or kinked. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.



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.**
 - Plastic parts:** Wash with warm soapy water and wipe dry.
 - Do not use citrusol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
 - 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 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.
- ## 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 manufacturers.
 - Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from grill and stored outdoors.
 - When removing grill from storage, follow "Cleaning the Burner Assembly" instructions before starting grill.



SPIDER ALERT! SPIDER AND WEBS INSIDE BURNER



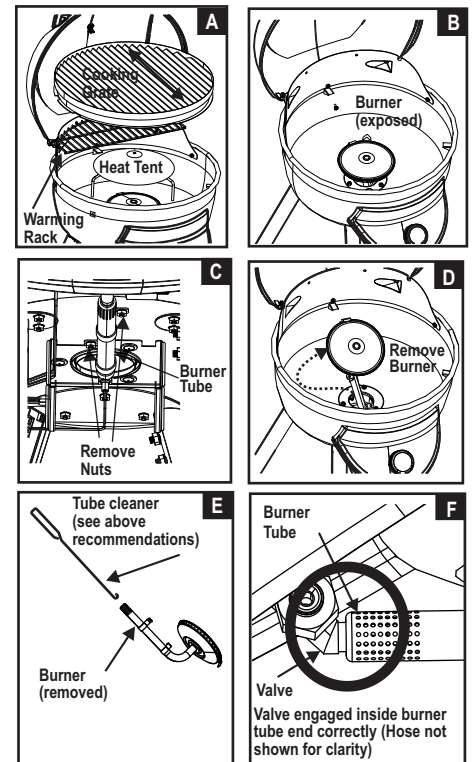
If your grill is getting hard to light or the flame is weak, check and clean the venturis and burners.

Spiders or small insects are known to create "flashback" problems by building nests and laying eggs in the barbeque's venturi or burner, obstructing the flow of gas. The back-up gas can ignite behind the control panel. This flashback can damage your barbeque and cause injury. To prevent flashbacks and ensure good performance the burner and venturi tube assembly should be removed and cleaned when ever the barbeque has been idle for an extended period of time.

Cleaning the Burner Assembly

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

- Turn gas OFF at control knob and disengage regulator from cylinder.
 - Remove grease tray. Open top cover, remove cooking grate, heat tent and warming rack, shown A. this will expose the burner from inside, shown B.
 - Working from under neath the appliance, remove 2 nuts securing the burner to the bottom, shown C.
 - From the top of the grill, carefully lift burner out, shown D.
 - Clean any blocked ports with a stiff wire such as an open paper clip.
 - Clean burner as recommended below, shown E. We suggest three ways to clean the burner tube. Use the one easiest for you.
 - Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run hook through burner tube several times.
 - Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through burner tube several times.
 - 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.
 - 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.
 - Insert burner into firebox.
- VERY IMPORTANT: Burner tube must re-engage over valve opening. See illustration, shown F.**
- Reattach burner bracket nuts.
 - Reinstall heat tent, cooking grates and warming rack. Ensure Cooking Grate ridges run front to back (fig.A)



- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165° F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops can be cooked to 160° F.
- NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- Use a meat thermometer to ensure proper internal food temperatures.

USDA Recommended Internal Cooking Temperatures	
Ground Meat	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
Fresh Beef, Veal, Lamb	
Medium Rare.....	145°F
Medium.....	(with a 3 minute rest time) 160°F
Well Done.....	170°F
Poultry	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
Fresh Pork	
Medium Rare.....	145°F
Medium.....	(with a 3 minute rest time) 160°F
Well Done.....	170°F

LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
Stainless Burner	5 years from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY
Firebox and Lid	2 years from date of purchase*	
All Other Parts	1 year from date of purchase*	

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrossions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Paint is not warranted and will require touch up. **RUST is not considered a manufacturing or materials defect.**

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.