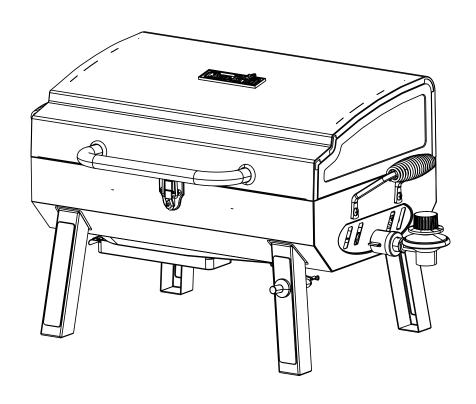


## PRODUCT GUIDE

MODEL

465640214 • 465640914

**Stainless Steel Tabletop 200** 



#### TABLE OF CONTENTS

Product Record Information	1
For Your Safety	2
Safety Symbols	2
Use and Care	3-4
Food Safety	5
Limited Warranty	6
Parts List	17
Parts Diagram	18
Assembly	19-21
Registration Card	23

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warniongs and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

#### 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**



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



#### WARNING



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



#### DANGER



**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.



#### WARNING



#### **CALIFORNIA PROPOSITION 65**

- 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.

### THIS GRILL IS FOR OUTDOOR USE ONLY.



#### DANGER



If you smell gas:

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

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



#### **DANGER**



- . Never operate this appliance unattended.
- Never operate this appliance within 10ft (3m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

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



#### WARNING



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



#### **CAUTION**



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

Do not leave appliance unattended. Keep children and pets away from appliance at all times.



#### **CAUTION**



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



#### **CAUTION**



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



#### **WARNING**



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.



#### **CAUTION**



#### 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.



#### **CAUTION**



If grill should go out accidentally, turn the burner control OFF, wait 5 minutes and repeat the lighting procedure.

#### **Installation Safety Precautions**

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- This appliance is not for use in or on recreational vehicles and/or boats.
- Grill installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or National Electrical Code, ANSI / NFPA 70. 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
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Do not leave appliance unattended. Keep children and pets away from appliance at all times.

#### **USE AND CARE**



#### **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 (i.e. gasoline, propane, or any other flammable liquid or gas).
- · Do not block holes in bottom or back of grill.
- · Check burner flames regularly.
- Never use regulator from this grill with any other LP appliance.
- When cooking, the appliance must be on a level surface in an area clear of combustible material.
- Use grill only in well-ventilated space. For outdoor use only. Never use in an enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- · Do not use charcoal or ceramic briquets in a gas grill.
- This appliance is not intended for and should never be used as a heater.
- 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.
- Use grill 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. I've electrical appliances, 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

#### LP (Liquefied Petroleum 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 an be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

#### Propane Cylinder Use (1lb. Disposable)

- · Use only cylinder marked "Propane Fuel".
- Cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- Size should be 4" diameter, 8" height, or 3" diameter, 10" height.
- · Save cylinder cap and reinstall when not in use.
- Cylinder supply system must be arranged for vapor withdrawal. Gas cylinder must be upright in use.

#### IMPORTANT!

#### Leak Testing (1lb. Disposable)

- During leak test, keep grill away from open flames or sparks and do not smoke. Grill must be leak tested outdoors in a well ventilated area
- Leak test must be repeated each time gas cylinder is replaced or after storage.

Materials needed include clean paint brush and 50/50 soap and water solution. Use mild soap and water. Do not use household cleaning agents. Damage to components can result.

- 1. Be sure control valve is turned OFF
- Brush soapy solution onto connection between gas cylinder and regulator at (A). If growing bubbles appear, there is a leak. Retighten cylinder and repeat soapy solution.
- 3. If you cannot stop a leak, remove gas cylinder from regulator and check for damaged threads, dirt and debris on regulator and gas cylinder. Also check to see if anything is obstructing flow of gas at regulator and gas cylinder openings. Remove any obstruction that may be found and repeat leak test. IF threads are damaged on either regulator or gas cylinder, replace.



#### **DANGER**



- Never store a spare cylinder under or near the appliance or in an enclosed area.
- · Never fill a cylinder beyond 80% full
- 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 for the LP cylinder/appliance and call your fire department.

#### **Safety Tips**

- The use of alcohol, prescription or nonprescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- · When grill is not in use, disconnect 1 lb. cylinder.
- Never move grill while in operation or still hot. Allow the appliance to cool before moving or storing.
- 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. Light burner. Check to make sure they are lit, close the lid and warm up grill on high for 10 minutes. Curing of paint and parts will produce an odor only on first lighting.
- · Grill is not to be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- 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.





Turn controls OFF and disconnect cylinder when not in use.

#### **Ignitor Lighting**

#### READ INSTRUCTIONS BEFORE LIGHTING.

#### Do NOT lean over appliance while lighting.

- 1. Turn the control valve to the OFF position.
- 2. Connect LP gas cylinder.
- 3. Open the grill lid.
- 4. Turn the control knob to the HIGH position.
- 5. Press the ignitor button rapidly.
- **6.** Once ignited, turn the control knob to the desired setting.
- If ignition does not occur in 5 seconds, turn the burner control knob OFF, wait 5 minutes, and repeat lighting procedure.

If ignition still does not occur, follow match-lighting instructions.



#### CAUTION



If ignition does NOT occur in 5 seconds, turn the control knob 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 accidently ignite with risk of injury.

## Match Lighting Instructions Important! Raise lid to open position.

Attempting to light burner with lid closed may cause an

explosion. Do not expose any part of your body or clothing directly above cooking area when lighting.

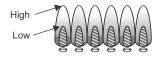
- 1. Read all instructions before lighting.
- From the right side of the grill, place lighted wooden match through lighter/ventilation holes in right side of the grill.
- While holding match next to the burner, turn control knob to the HIGH position. Grill will ignite.
- If ignition does NOT occurs in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure.
- Observe burner flames through openings in heat distribution plate. Make sure burner ignites and stays lit on both sides.
- Preheat grill for 10 minutes with lid closed. Using control knob on Regulator/Valve, adjust flame to desired height for cooking.



## Turning Grill Off Turn control knob to **OFF** position. Disconnect LP cylinder.

#### **Burner Flame Check**

Light burner. Make sure burner stays lit while rotating the control knob from HIGH to LOW. Always check flame prior to each use.



#### **Ignitor Check**

 Remove LP cylinder. Turn ignitor knob. "Click" should be heard each time at electrode. See "Troubleshooting" if no click or spark.

#### **Before Your First Cookout**

Leak test your grill. Light burner, check to make sure it is lit. Close the lid and warm up 5 for 10 minutes. Additional curing of paints and parts will produce an odor only on first lighting.



# SPIDER ALERT! SPIDER AND WEBS INSIDE BURNER

If your appliance is getting hard to light or the flame is weak, check and clean the venturi's and burners.

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

#### IF YOU EXPERIENCE THE FOLLOWING:

- 1. Smell gas
- 2. Burner will not light.
- A small vellow flame from burner (should be blue).
- 4. Fire coming from around or behind control knob.

#### STOP!

#### IMMEDIATELY TURN OFF GAS AT LP CYLINDER!

- 1. Wait for grill to cool.
- 2. Use a 12" pipe cleaner to clean out the burner tube.

#### **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.

#### **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 readyto-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.

- · Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- · 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 145° F.
- · NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful
- · Use a meat thermometer to ensure proper internal food temperatures.

USDA Recommended		
Internal Cooking Temperatures		
Ground Meat Beef, Pork, Veal, Lamb	160°F 165°F 160°F 170°F 165°F 165°F	
Medium Rare (let stand 3 minutes before cutting) Medium Well Done	160°F	

#### StoringYourGrill

- Clean cooking surface.
- Cover grill if stored outdoors.
- Store grill indoors ONLY If LP cylinder is disconnected.
- Leak test the grill after removing from storage and follow Cleaning Burner Assembly instructions before starting grill.
- Keep grill area clear and free from materials that burner (i.e. gasoline, propane or other flammable liquid
- Do not block holes in bottom or back of grill.
   When LP cylinder is connected to grill, store outdoors in well-ventilated space and out of reach of children.