



0316780UVM

Model: PB4GRT

Part: 75204

Important: Read Carefully,
Retain For Future Reference

4 BURNER GAS GRILL

INSTRUCTIONS AND USE



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read this instruction manual thoroughly before installing or servicing this equipment.

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. A liquid propane tank not connected for use should not be stored in the vicinity of this or any other appliance.

DANGER

If you smell gas:

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



MANUAL MUST BE READ BEFORE OPERATING!

TABLE OF CONTENTS

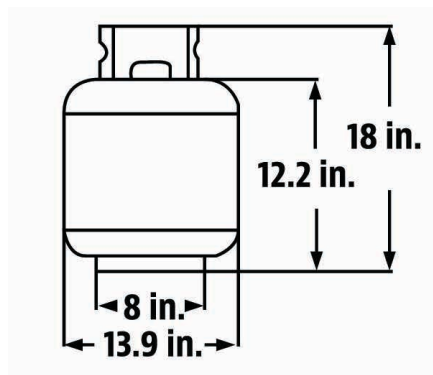
Safety Information	4	Operating Instructions	
Unpacking The Grill		First Use - Priming the Grill.....	16
Parts	7	Preheating	16
Preparation.....	7	Electronic Lighting Instructions.....	16
Assembly Instructions		Manual Lighting Instructions	16
Attaching the Tank Tray Bolt.....	7	Replacing The Battery.....	17
Installing the Casters.....	8	Lid Positioning - Open or Close.....	17
Assembling the Door Catch Plate.....	8	Checking for Gas Leaks	17
Installing the Cart Side Panels	8	Care and Maintenance	
Securing the Cart Back Panel.....	8	Burner Flame Check	18
Installing the LP Tank Barrier Bar	9	Post Heating.....	18
Securing the Cart Support Beam.....	9	Propane Tank Shut-Off	18
Installing the Cart Support Brackets	9	Liquid Propane Gas Safety	18
Mounting the Cart Heat Shield.....	9	Stainless Steel	20
Securing the Grill Head to Cart	10	Drip Tray	20
Placing the Grease Tray	10	Checking Fuel in the Propane Tank	20
Installing the Grease Cup	10	Care and Maintenance Time Table	21
Connecting the Back Grill Head Cover.....	10	Replacing the Main Burner	22
Assembling the Cabinet Door Handles.....	11	Trouble Shooting	23
Installing the Cabinet Doors.....	11	Replacement Parts	24
Assembling the Side Shelves	11	Warranty	26
Installing the Side Shelves	12		
Connecting the Side Burner Valve.....	12		
Installing the Cooking Components	13		
Inserting the Battery.....	13		
Connecting To Gas Supply			
Portable Tank Connection	14		
Gas Requirements	15		
Gas Consumption	15		
Safe Grilling Environment	15		

SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. This will ensure you receive the most enjoyable and trouble-free operation of your new gas grill. We also advise you retain this manual for future reference.

If you have any questions regarding the product, please call the Customer Service Department at 1-877-303-3134, Monday through Friday, 8 am to 5 pm MST.

1. The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Coded, ANSI Z223.1/NFPA 54, or Natural Gas and Propane Installation Code, CSA/CGA-B149.1.
2. This grill is intended for use outdoors and should not be used in a building, garage or any other enclosed or covered area.
3. This outdoor grill is not intended for installation in or on recreation vehicles and/or boats.
4. A minimum clearance of 48 inches from combustible constructions to the sides of the grill and 48 inches from the back of the grill to combustible constructions must be maintained. This outdoor cooking gas appliance must not be placed under overhead combustible construction.
5. The use of an electrical source requires that when installed, the grill must be electrically grounded in accordance with local codes or, in the absence of local codes, with ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep electrical supply cords and the fuel supply hose away from heated surfaces.
6. Inspect the hoses before each use for excessive abrasion or wear, or cuts that may affect safe operation of the grill. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly must be those specified by the manufacturer.
7. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
8. DO NOT obstruct the flow of combustion and ventilation air to this appliance.
9. Keep the ventilation openings of the tank enclosure free and clear from debris.
10. Check all gas connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
11. Never use charcoal in the grill.
12. Never use the grill in windy areas.
13. **Only a 20lb. LP-gas cylinder is allowed.** The cylinder must be constructed and marked in accordance with the specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission. A 20 lb. LP-gas cylinder dimensions are displayed in the diagram.
14. Never use the grill without the drip tray installed and hung under the burner box. Without the drip tray, hot grease and debris could leak downward and produce a fire hazard.
15. Use only the gas pressure regulator supplied with this appliance. This regulator is set for an outlet pressure of 11.0 wc.
16. The cylinder used must include a collar to protect the cylinder valve.
17. Do not store a spare LP-gas cylinder under or near this appliance.
18. Never fill the cylinder beyond 80 percent full.

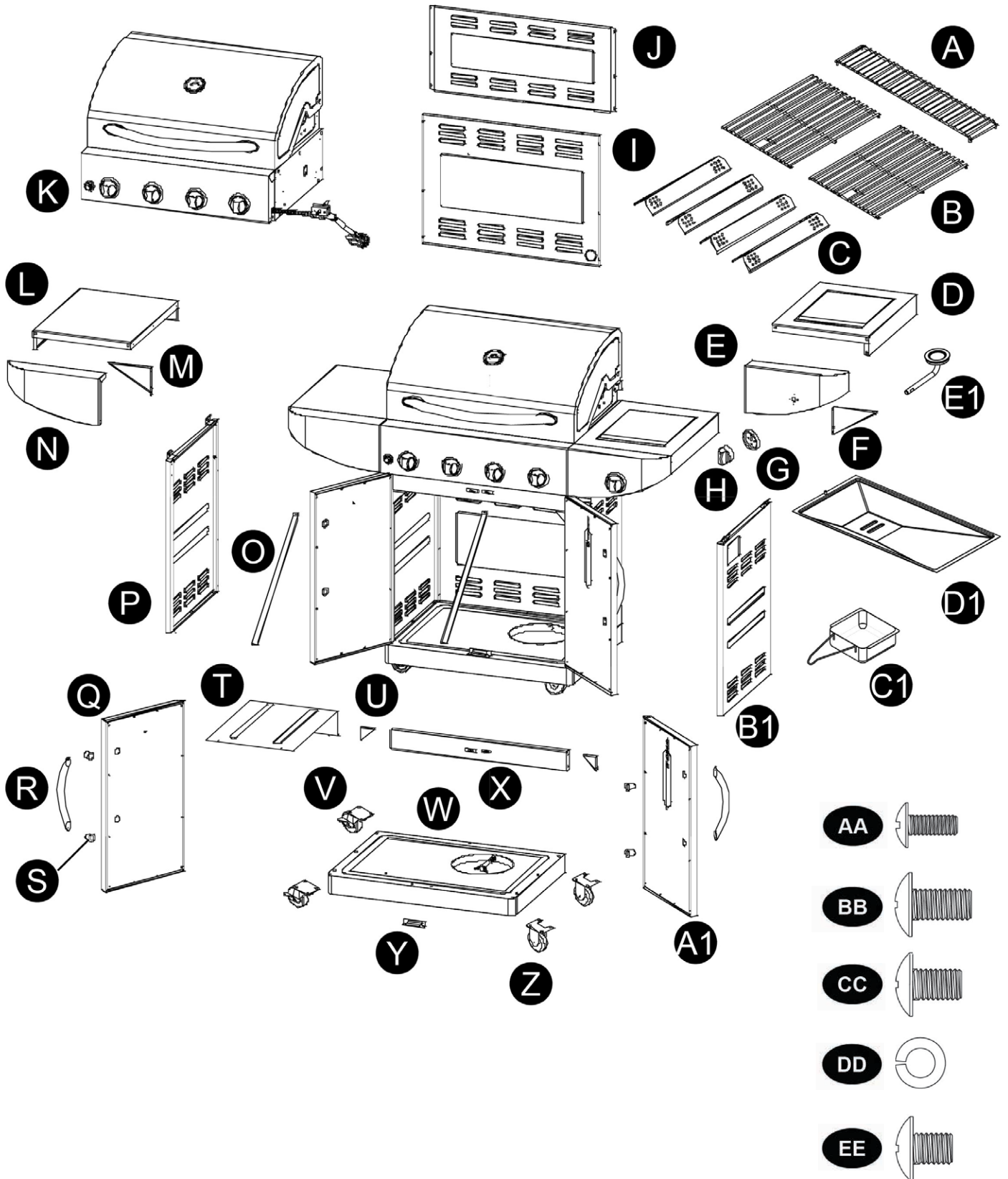


19. If the information in "17" and "18" is not followed exactly, a fire causing death or serious injury may occur.
20. The natural gas grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 PSI (3.5 KPa).
21. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 0.5 PSI (3.5KPa).
22. CALIFORNIA PROPOSITION 65 WARNING: The burning of gas cooking fuel generates some byproducts which are on the list of substances known by the state of California to cause cancer, reproductive harm, or other birth defects. To reduce exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

WARNING: Your grill has been designed to operate using only the gas specified by the manufacturer on the rating plate. Do not attempt to operate your grill on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.

WARNING: Make certain your LP gas tank is filled by a reputable propane dealer. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP gas tank (a hot summer day, tank left in the sun, etc.) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive.

UNPACKING THE GRILL



PARTS

PART	QTY	DESCRIPTION
A	1	Warming Rack
B	2	Cooking Grate
C	4	Flame Tamer
D	1	Right Shelf Base
E	1	Right Shelf Front
F	1	Right Shelf Bracket
G	1	Control Knob Bezel
H	1	Control Knob
I	1	Cart Back Panel
J	1	Back Grill Head Cover
K	1	Grill Head
L	1	Left Shelf Base
M	1	Left Shelf Bracket
N	1	Left Shelf Front
O	1	LP Tank Barrier Bar
P	1	Left Side Cart Panel
Q	1	Left Cabinet Door
R	2	Door Handle
S	4	Door Handle Grommet

PART	QTY	DESCRIPTION
T	1	Cart Heat Shield
U	2	Cart Support Bracket
V	2	Locking Caster
W	1	Cart Base
X	1	Cart Support Beam
Y	1	Door Catch Plate
Z	2	Caster
A1	1	Right Cabinet Door
B1	1	Right Side Cart Panel
C1	1	Grease Cup
D1	1	Grease Tray
E1	1	Side Burner Plate
AA	16	Screw - 5/32-32 x 3/8 inch
BB	26	Screw - 1/4-20 x 1/2 inch
CC	23	Screw - 1/4-20 x 3/8 inch
DD	22	Lock Washer - 1/4-20
EE	10	Screw - 1/4-20 x 5/16 inch
FF	1	Allen Wrench
GG	1	AA Battery

PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

Tools required for assembly: Phillips Screwdriver (not included).

ASSEMBLY INSTRUCTIONS

NOTE: For all of the following steps, do not tighten any screws completely until all screws for that step have been installed. Once all screws have been installed, then tighten them securely.

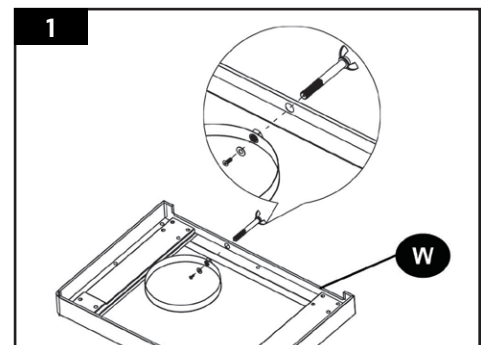
1. ATTACHING THE TANK TRAY BOLT

Parts Required:

1 x Cart Base (W)

Installation:

- Detach the preassembled tank tray bolt from the interior of the cart base (W), then reinstall from the exterior as shown.



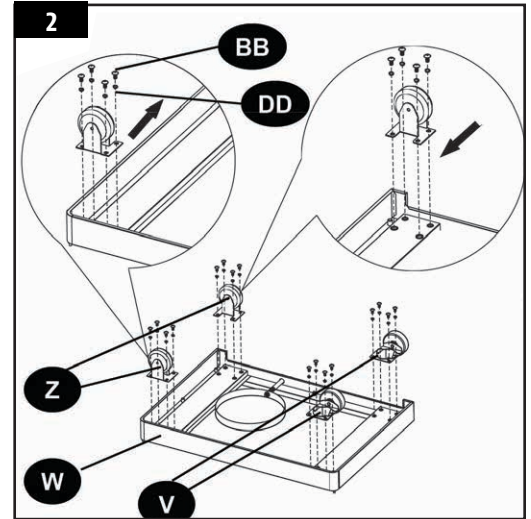
2. INSTALLING THE CASTERS

Parts Required:

- 2 x Casters (Z)
- 2 x Locking Casters (V)
- 16 x Screw (BB)
- 16 x Lock Washers (DD)

Installation:

- With the cart base (W) laying upside down, attach the 2 casters (Z) as shown to the left side of the cart base (W) using 8 screws (BB) and 8 lock washers (DD).
- Next, install the 2 locking casters (V) to the right side of the cart base (W) using 8 screws (BB) and 8 lock washers (DD).



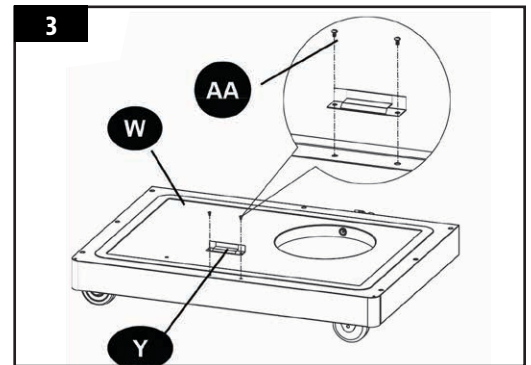
3. ASSEMBLING THE DOOR CATCH PLATE

Parts Required:

- 1 x Door Catch Plate (Y)
- 2 x Screw (AA)

Installation:

- Flip over the cart base (W) and lock the locking casters (V).
- Attach door catch plate (Y) to cart base using 2 screws (AA).



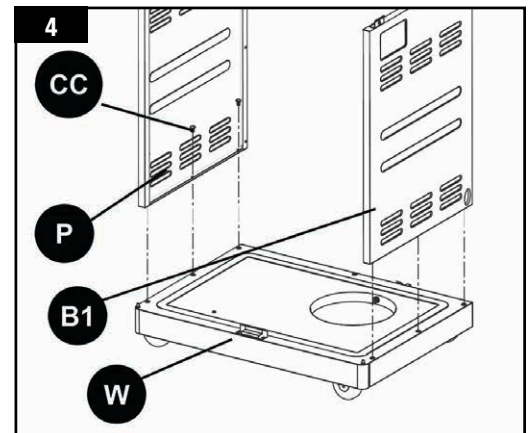
4. INSTALLING THE CART SIDE PANELS

Parts Required:

- 1 x Left Cart Side Panel (P)
- 1 x Right Cart Side Panel (B1)
- 6 x Screw (CC)

Installation:

- Attach left cart side panel (P) to cart base (W) using 3 screws (CC). Attach right cart side panel (B1) to cart base using 3 screws (CC).



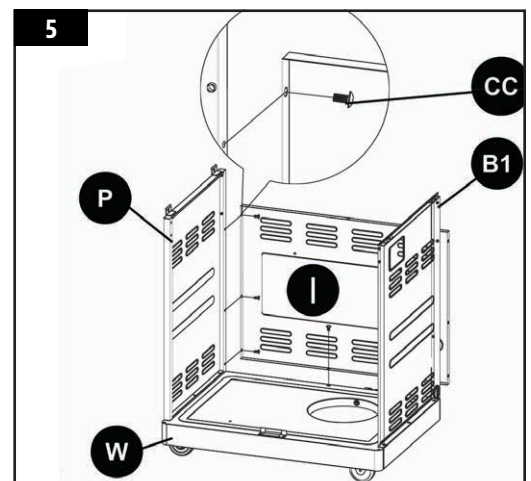
5. SECURING THE CART BACK PANEL

Parts Required:

- 1 x Cart Back Panel (I)
- 7 x Screw (CC)

Installation:

- Attach cart back panel (I) to cart base (W) using 1 screw (CC). Fasten cart back panel (I) to the left side cart panel (P) and right side cart panel (B1) using 6 screws (CC). Fasten the top screw on either side, then move downward.



6. INSTALLING THE LP TANK BARRIER BAR

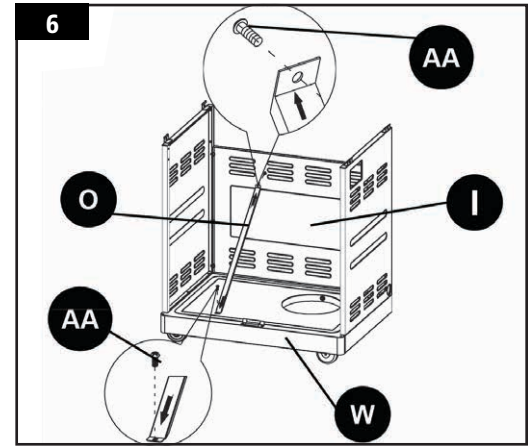
Parts Required:

- 1 x LP Tank Barrier Bar (O)
- 2 x Screw (AA)

Installation:

- Attach the LP tank barrier bar (O) diagonally to the cart back panel (I) and the cart base (W) using 1 screw (AA) at each end.

NOTE: The threaded end of the LP tank barrier bar should point to the cart back panel, fastening from the outside of the cart.



7. SECURING THE CART SUPPORT BEAM

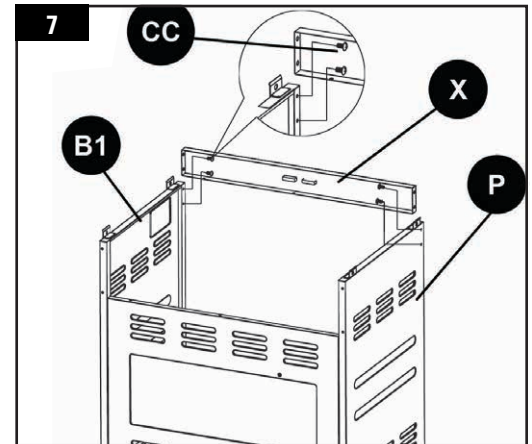
Parts Required:

- 1 x Cart Support Beam (X)
- 4 x Screw (CC)

Installation:

- Attach the cart support beam (X) to the left and right side cart panels (P and B1) using 4 screws (CC).

NOTE: The magnets on the cart support beam (X) should be facing outward, and the holes should face downward while assembling.



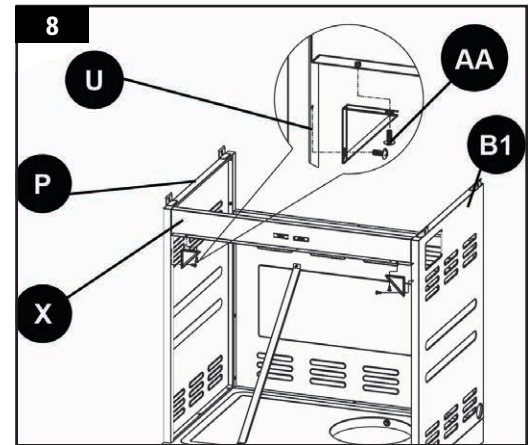
8. INSTALLING THE CART SUPPORT BRACKETS

Parts Required:

- 1 x Cart Support Brackets (U)
- 4 x Screw (AA)

Installation:

- Attach the cart support brackets (U) to the corners of the cart support beam (X) and each side cart panels (P and B1) using 4 screws (AA).



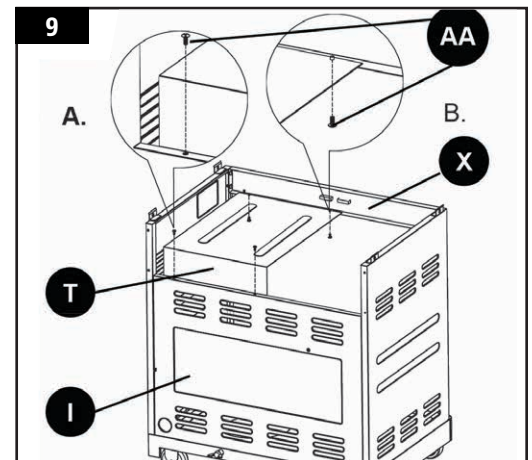
9. MOUNTING THE CART HEAT SHIELD

Parts Required:

- 1 x Cart Heat Shield (T)
- 4 x Screw (AA)

Installation:

- Attach the cart heat shield (T) to the cart back panel (I) using 2 screws (AA). Ensure the heat shield installs **under** the lip of the cart back panel (I) as shown in illustration.
- Next, attach the cart heat shield (T) to the cart support beam (X) using 2 screws (AA). Ensure the cart heat shield (T) installs **on top** of the lip of the cart support beam (X).



10. SECURING THE GRILL HEAD TO CART

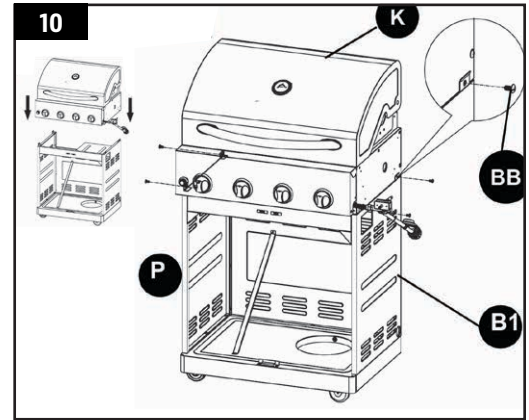
Parts Required:

- 1 x Grill Head (K)
- 4 x Screw (BB)

Installation:

- Using a minimum of two people, place the grill head (K) on top of the grill cart. Secure the grill head (K) to the left and right side cart panels (P and B1) using 4 screws (BB).

NOTE: Failure to use two people could result in injury or damage to the part.



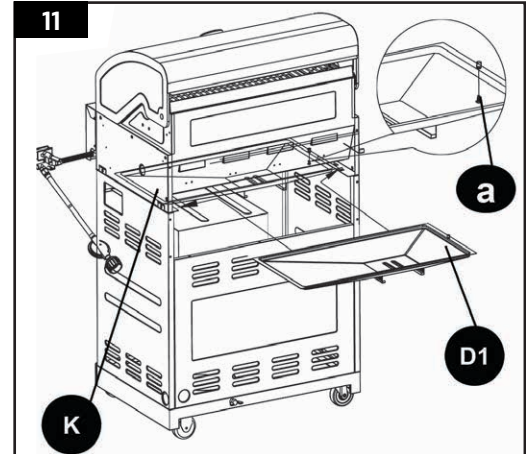
11. PLACING THE GREASE TRAY

Parts Required:

- 1 x Grease Tray (D1)

Installation:

- Remove the preinstalled screw ("a") from the right of the grease tray (D1).
- From the back of the grill, slide the grease tray (D1) onto the ledges of the grill head. Once the grease tray is slid all the way in, it will rest securely between ledge stops.
- From the front of the grill, reinstall the screw ("a") into the grease tray (D1) through the supporting ledge. This will prevent the grease tray from shifting during transport.



12. INSTALLING THE GREASE CUP

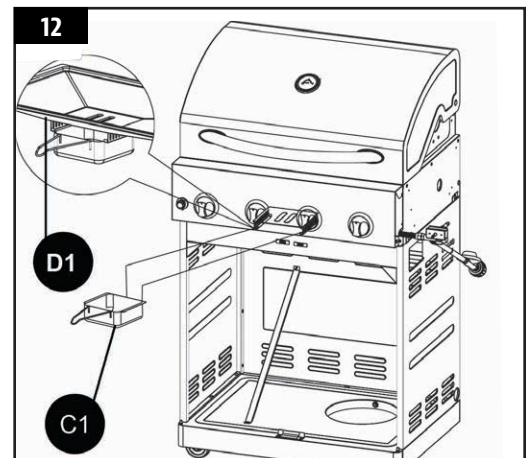
Parts Required:

- 1 x Grease Cup (C1)

Installation:

- Insert the grease cup (C1) onto the ledges of the grease tray (D1) from underneath the grill head.

NOTE: The handle needs to be tilted down slightly in order to slide onto the ledges properly.



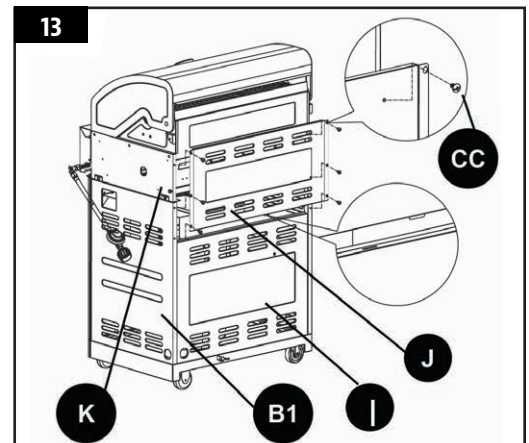
13. CONNECTING THE BACK GRILL HEAD COVER

Parts Required:

- 1 x Back Grill Head Cover (J)
- 6 x Screw (CC)

Installation:

- Align the back grill head cover (J) with the holes on the cart back panel (I). Secure using 6 screws (CC).



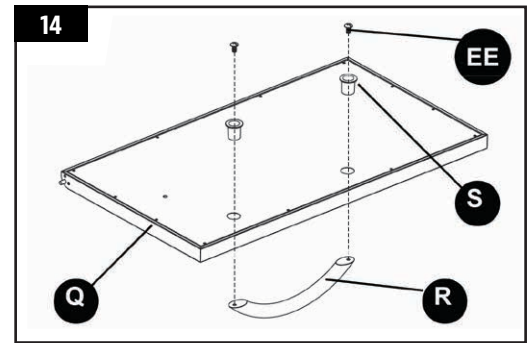
14. ASSEMBLING THE CABINET DOOR HANDLES

Parts Required:

- 1 x Left Cabinet Door (Q)
- 1 x Right Cabinet Door (A1)
- 2 x Door Handle (R)
- 4 x Door Handle Grommets (S)
- 4 x Screw (EE)

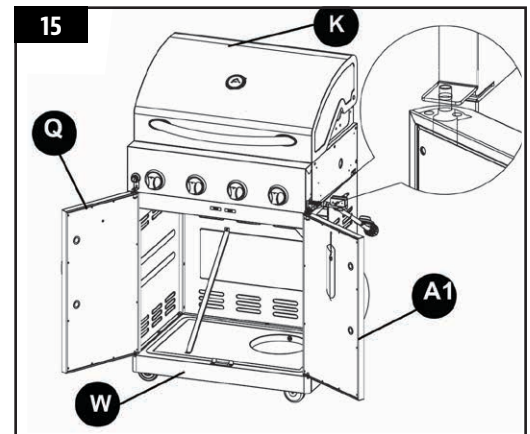
Installation:

- Attach the cabinet door handle (R) to the left cabinet door (Q) using 2 door handle grommets (S) and 2 screws (EE). Note the illustration.
- Repeat same installation for right cabinet door (A1).



15. INSTALLING THE CABINET DOORS

- Install the right cabinet door (A1) by placing the hole of the door into the pivot on the right side of the cart base (W). Next, depress the spring pin on the top of the door and insert into the top pivot bracket of the grill head (K).
- Repeat same installation for left cabinet door (Q).



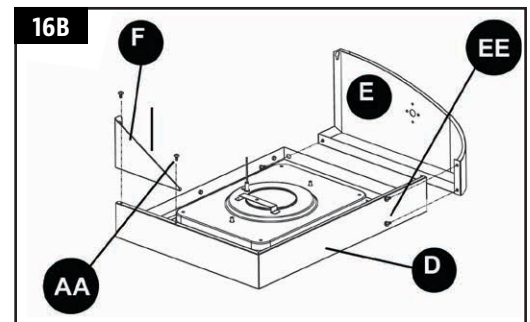
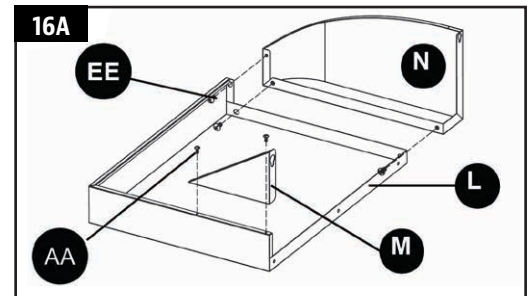
16. ASSEMBLING THE SIDE SHELVES

Parts Required:

- 1 x Right Shelf Base (D)
- 1 x Right Shelf Bracket (F)
- 1 x Right Shelf Front (E)
- 1 x Left Shelf Base (L)
- 1 x Left Shelf Bracket (M)
- 1 x Left Shelf Front (N)
- 4 x Screw (AA)
- 6 x Screw (EE)

Installation:

- Attach the left shelf front (N) to the left shelf base (L) using 3 screws (EE). Then, attach the left shelf bracket (M) using 2 screws (AA). Note the illustration 16A.
- Attach the right shelf front (E) to the right shelf base (D) using 3 screws (EE). Then, attach the right shelf bracket (F) using 2 screws (AA). Note the illustration 16B.



NOTE: Remove the side burner grate before assembling the right side shelf.

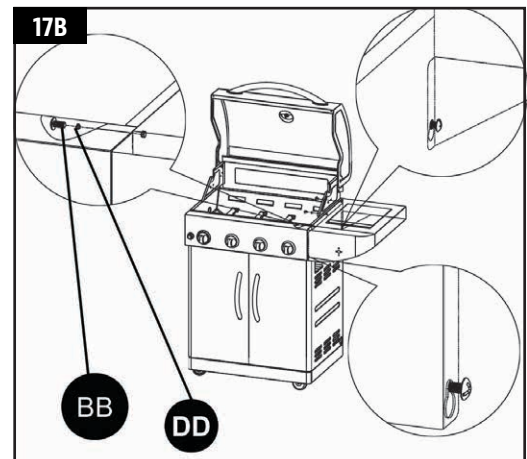
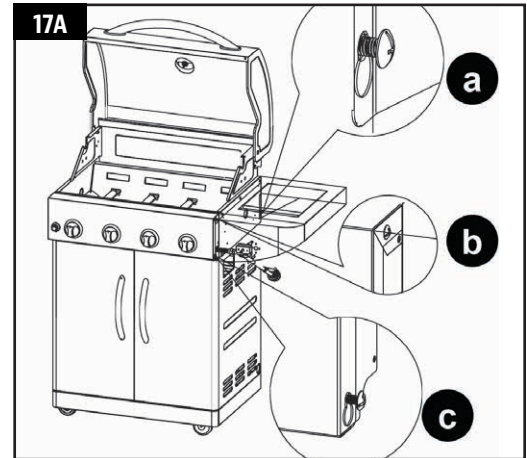
17. INSTALLING THE SIDE SHELVES

Parts Required:

- 6 x Screw (BB)
- 6 x Lock Washer (DD)

Installation:

- Starting with the right side, loosen the 2 preinstalled bottom screws (marked "a" and "c" in illustration), and completely remove screw "b".
- Using the shelf keyhole slots, slide the right shelf onto the 2 loosened screws "a" and "c".
- From the inside of the grill, secure the right side shelf using 3 screws (BB) and lock washers (DD).
- Reinstall the previously removed screw "b". Tighten all other shelf screws.
- Repeat same installation for left shelf.



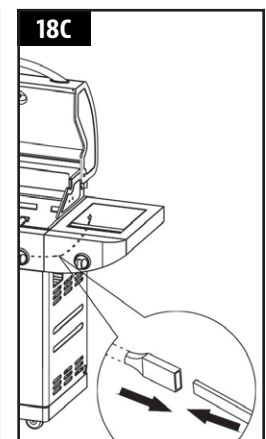
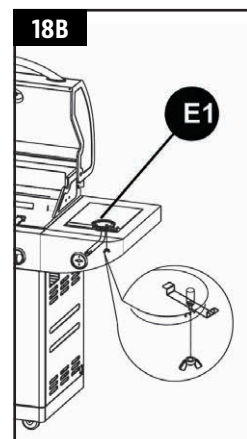
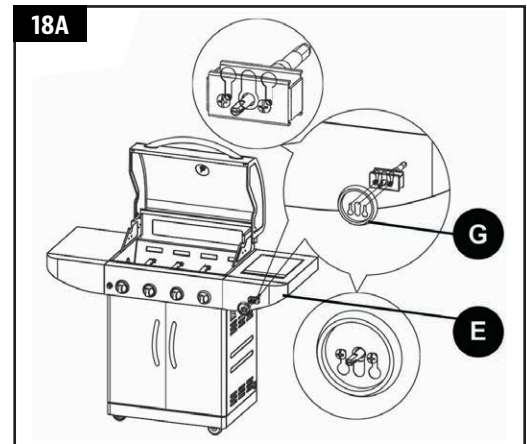
18. CONNECTING THE SIDE BURNER VALVE

Parts Required:

- 1 x Control Knob (H)
- 1 x Control Knob Bezel (G)
- 1 x Side Burner Plate (E1)
- 1 x Allen Wrench (FF)

Installation:

- Loosen – but do not remove – the two preinstalled screws from the side burner valve. Insert the side burner valve screws through the keyhole slots in the front of the side burner shelf, then slide the valve upward so the screws rest in the small section of the keyhole slots.
- Place the control knob bezel (G) keyhole slots over the side burner valve screws. Slide down, then re-tighten the two screws.
- With the side burner cooking grate still removed, unscrew and remove the wing nut that secures the side burner plate (E1). Connect the side burner tube to the side burner valve opening, and reattach the wing nut to secure. Reinstall the side burner cooking grate into place.
- From the front of the shelf, push the control knob (H) onto the side burner control valve stem, then secure using the Allen wrench (FF) from underneath.
- Connect the electronic ignition wire to the side burner electrode located under the side shelf. The side burner is now fully connected.



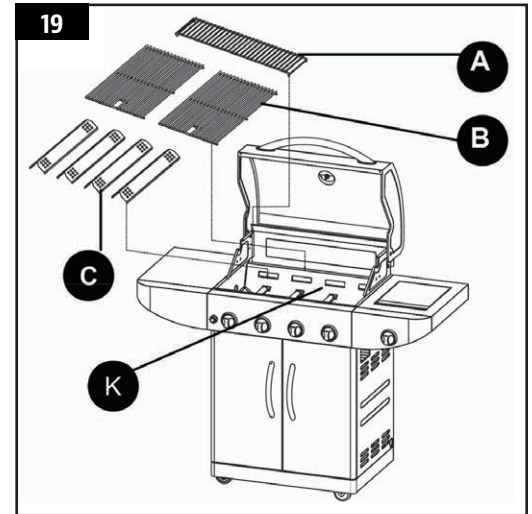
19. INSTALLING THE COOKING COMPONENTS

Parts Required:

- 1 x Warming Rack (A)
- 2 x Cooking Grate (B)
- 4 x Flame Tamer (C)

Installation:

- Install the 4 flame tamers (C) into the notches directly over the main burners of the grill head (K).
- Place the cooking grates (B) onto the ledges above the flame tamers.
- Insert the legs of the warming rack (A) into the 4 holes in top of the grill head (K) side panels. Note the illustration.



20. INSERTING THE BATTERY

Parts Required:

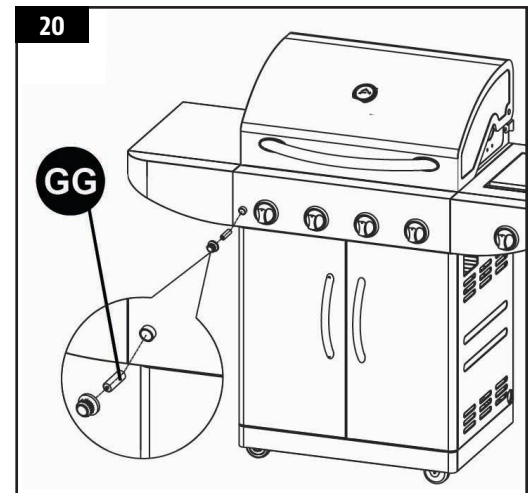
- 1 x AA Battery (GG)

Installation:

- Unscrew the electronic igniter battery cap from the front left side of the control panel. Insert the AA battery (GG) with the positive terminal facing outward.
- Reinstall the electronic igniter battery cap.

IMPORTANT – SPARK CHECK

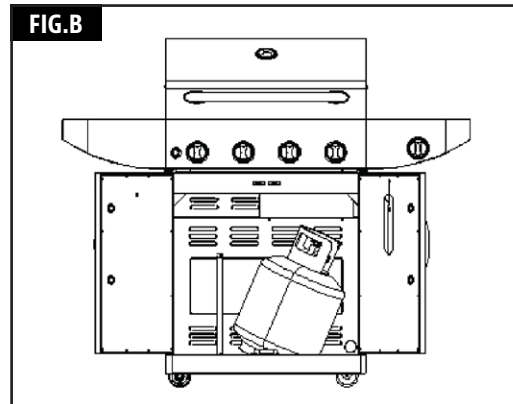
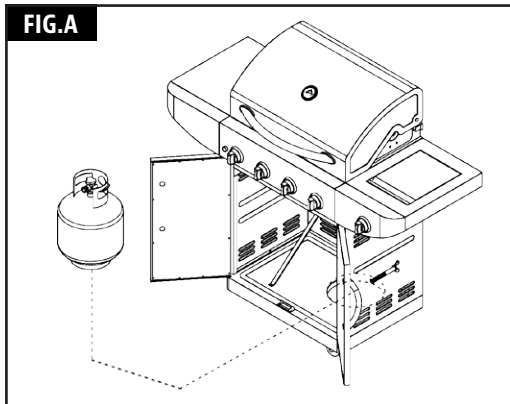
Test the ignition system for sparks before first use. With the gas OFF, push the electrical igniter. This will help assure a trouble-free ignition when you turn on the gas.



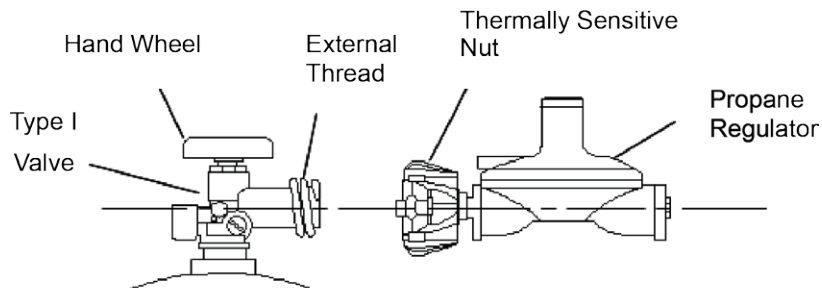
CONNECTING TO GAS SUPPLY

PORTABLE TANK CONNECTION

From the front of the cart, place foot ring of 20 lb. tank into the hole in the bottom panel. Make sure the tank valve is in OFF position. Use the tank bolt to secure the tank in a fixed position. Before installing the gas tank, lift up the safety tank ring (**Fig.A**). Ensure the tank is completely upright, as it is unsafe to operate the grill if the gas tank is not installed properly. Note incorrect positioning in **Fig.B**. Use only 20 lb. gas tank.



WARNING: The type I connective coupling (see below) supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty, gas leakage, fire and severe bodily harm.



The liquid propane tank valve connection supplied with this grill incorporates four important safe guards: Hand assembly, hand disassembly, excess flow control and temperature-activated shut-off.

SAFEGUARD 1 - HAND ASSEMBLY

1. Make certain the tank valve and all the appliance valves are in the "OFF" position.
2. When connecting the regulator/burner valve assembly to the tank valve, turn the large plastic nut clockwise until it stops.
3. Gas will not flow unless the plastic nut is completely connected.
4. HAND TIGHTEN ONLY.

SAFEGUARD 2 - HAND DISASSEMBLY

1. Make certain the tank valve and all the appliance valves are in the "OFF" position.
2. Turn the large plastic nut counterclockwise until it is disassembled.
3. HAND TIGHTEN ONLY.

SAFEGUARD 3 - EXCESS FLOW CONTROL

The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions yet control excess gas flow. Rapid changes in pressure can trigger the excess flow device providing a low flame and low temperature. If the tank valve is turned open to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within 5 seconds.

To ensure this does not cause difficulty in lighting the grill, follow these instructions:

1. Make sure all burner valves are "OFF."
2. Open the tank valve and wait 5 seconds.

SAFEGUARD 4 - TEMPERATURE-ACTIVATED SHUT-OFF

The large plastic nut on the regulator assembly is designed in coordination with a check valve in the tank valve to shut off the flow of gas when exposed to temperatures between 240o-300oF (115o-148oC). In the event of a fire or hose break, one of the safeguards will function to control or stop the flow of gas from the propane tank. Never attempt to use damaged equipment.

IMPORTANT: Before using a fresh tank of gas, please check leakage around the connection system to make sure there is no leakage or vapor accumulation in the cabinet. Make sure all openings around side walls are not blocked.

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

GAS REQUIREMENTS

The grill is set and tested with liquid propane gas only. The rating plate is located on the inside panel of the left door.

The regulator supplied is set for 11 inch (27.94 cm) water column (WC) and is for use with LP gas only. The factory-supplied regulator and hose must be used with a 20lb. (9 kg) LP gas tank. **Contact your gas supplier for a special regulator for bulk gas that fuels other appliances.**

CAUTION: It is important to inspect the full length of the gas line hose. If it is evident there is excessive abrasion or wear, or the hose is cut, the hose must be replaced prior to the appliance being used.

GAS CONSUMPTION

Total gas consumption of this grill with the burner(s) on "HIGH":

Burner Type	BTU/HR
Main Burners	12,000 x 4
Side Burner	13,500 x 1

SAFE GRILLING ENVIRONMENT

This gas appliance is designed and certified for outdoor use only. Do not operate the grill inside a building, garage, recreation vehicle, screened porch or any enclosed area. Keep the grill away from windy areas but keep the grill in a well-ventilated area. Do not obstruct the flow of the combustion and ventilation air around the grill.

- ***CLEARANCE TO COMBUSTIBLE CONSTRUCTION***

A minimum clearance of 24 inches (60.96 cm) from the sides of the grill and a minimum clearance of 48 inches (121.92 cm) from the back of the grill to adjacent vertical combustible constructions must be maintained. We strongly recommend a 6 ft. clearance of the grill to any combustible constructions.

- ***CLEARANCE TO NON-COMBUSTIBLE CONSTRUCTION***

A minimum clearance of 48 inches (121.92 cm) from the back of the grill above the cooking surface to noncombustible constructions is required to allow the grill hood to open completely. A minimum of 48 inches (121.92 cm) clearance to the sides of the grill above the cooking surface to noncombustible constructions is recommended. The grill can be installed directly next to noncombustible construction below the cooking surface.

Warning: Do not place the grill under overhead, unprotected combustible surfaces.

OPERATING INSTRUCTIONS

FIRST USE – PRIMING THE GRILL

When firing your grill for the first time, it is advisable to run the main burner(s) on "HIGH" for 20 minutes with the hood down and then turn the main burners off. This tempers the grill.

IMPORTANT: Ensure the hood is completely open each time you attempt to light the grill. Failure to open the hood could lead to delayed ignition resulting in bodily harm. Use the flame observation hole in the side panel.

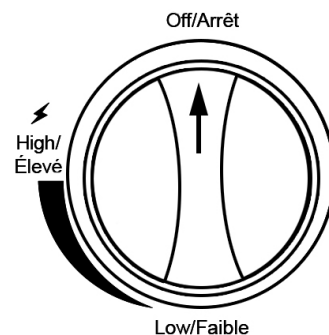
PREHEATING

It is extremely important that your grill be up to temperature before you begin using it. After lighting, close the hood and preheat the grill on "HIGH" for 15 minutes. This preheating will ensure that the cooking grid and grate are hot enough for proper grilling.

ELECTRONIC LIGHTING INSTRUCTIONS

To Light the Main Burners and the Side Burner

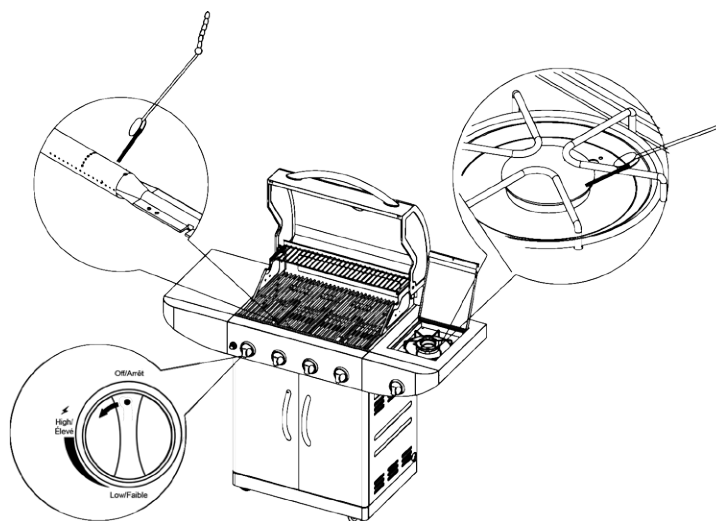
1. Make sure the control knobs are in the "OFF" position.
2. Open the grill hood.
3. Check the ignition pin position and distance between the pin and the burner.
4. Make sure the drip tray is installed.
5. Open the LP tank or natural gas valve.
6. Light each burner separately. Turning on two burner valves together could trip the flow limiting device in the tank connection (LP grills only).
7. Push the control knob in and turn the knob to the "HIGH" position.
8. Push and turn burner control knob to "HIGH" and immediately press and hold electronic igniter.
9. If the burner still does not ignite, TURN OFF THE GAS. WAIT 5 MINUTES for excess gas to dissipate.
10. If the burner still can't be lit, refer to the troubleshooting section.



MANUAL LIGHTING INSTRUCTIONS

IMPORTANT: The hood must be open when lighting any burner manually with a match.

1. Turn on gas supply.
 - a) If portable, at the LP cylinder valve.
 - b) If permanent gas supply, at the manual gas shutoff valve.
2. Locate the flame observation holes on each side.
3. Open the right door to access the match clip with chain.
4. Attach either the match or paper to the clip, light the match and insert it close to the ports of the burner, and push and turn the depressed knob to the left to "HIGH" position.
5. The center burner (if needed) can be lit from center grid by inserting the match clip into the front side of flame tamer. Light this burner before igniting both outside burners.
6. Depress burner valve for that burner and turn to "HIGH."



7. Observe that the burner has ignited. Remove the match and extinguish.
8. Repeat steps 2-6 for the next burner.

CAUTION: Do not cover the grids during the preheating period.

WARNING: Never leave a grill unattended to guard against possible grease fires getting out of control. Grease fires can be severe and cause grill damage, property damage and bodily harm.

REPLACING THE BATTERY

Unscrew the electrical ignition button and remove the old battery. Replace with new AA battery.

Note: The negative (-) side of the battery goes in first. Please refer to the mark on the side of the cap.

LID POSITIONING – OPEN OR CLOSE

Cooking with the lid open or closed is a matter of personal preference.

- *LID OPEN*

Cooking with the lid-open is recommended if you enjoy cooking at maximum searing temperatures. This method will also produce more flare-ups, speed the cooking procedure and will give you a more robust, smoky, outdoor flavor. Lid-open when grilling meats, especially chicken.

- *LID CLOSED*

If you prefer cooking slower with less flare-up, we suggest the lid-closed method. Perfect for indirect or rotisserie cooking. We recommend always cooking with the lid CLOSED if you are in a windy area or colder climate.

Your grill has been designed and constructed to give you maximum flexibility and cooking performance. Be creative. Try different cooking methods on your grill to determine which suits your needs best. There is no right or wrong way to cook, just alternative cooking styles. Get creative and enjoy!

CAUTION: Always protect your hand with a pot mitten or cooking glove when coming into contact with a hot surface.

CHECKING FOR GAS LEAKS

Before operating your grill, after refueling, check carefully to be certain that all connections are tight and there are no gas leaks.

1. Make 2-3 ounces of leak solution by mixing liquid dish-washing soap with water.
2. Make certain all control knobs are in the "OFF" position.
3. Brush small amounts of leak solution on all the fittings and turn the gas on.
4. If bubbles appear, there is a leak. Proceed to step 5.
5. Turn the gas off and tighten all connections.
6. Go back to step 1 to retest the fittings.
7. If bubbles continue to appear, turn the gas off. Contact Customer Service.

WARNING: Never use a match or open flame for leak detection. Use of an open flame could result in fire, explosion and bodily harm.

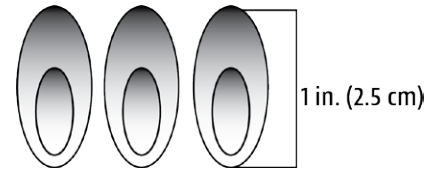
IMPORTANT: When connecting or replacing any gas pipe or fittings, all joints must be sealed with approved leak-proof sealing compound or plumber's tape.

CARE AND MAINTENANCE

BURNER FLAME CHECK

Visually check the burner flames prior to each use. The flames should appear blue. If they do not, refer to the section on cleaning burner tubes and ports.

Before cooking on your grill the first time, wash cooking grids and cooking rack with warm, soapy water. Rinse and dry roughly. Season with cooking oil regularly. After cooking is completed, turn grill to HIGH setting for 3 to 5 minutes to burn off excess grease or food residue.



WARNING: Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

WARNING: The LP gas supply cylinder(s) to be used must be:

- (a) Constructed and marked in accordance with the specifications for LP-Gas cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.
- (b) Provided with a listed overfilling prevention device.
- (c) Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

POST HEATING

To keep the grates free of charred food remains, run the grill on "HIGH" for 15 minutes after cooking is complete and food has been removed. **CAUTION: Do not cover the grill during the post heating period.**

After post heating your grill, turn the control knobs to the "OFF" position.

PROPANE TANK SHUT-OFF

After the burner box cools down, the propane tank valve should also be closed. If you do not want to wait for the burner box to cool, use a covered hand to turn off the propane tank valve.

WARNING: Do not attempt to turn off the LP tank valve without first covering your hand with a protective mitt or allowing the grill to cool down. Failure to follow this warning could result in a severe burn.

LIQUID PROPANE GAS SAFETY

For LP gas grills, the LP gas supply tank to be used must be: Constructed and marked in accordance with the specifications for LP Gas Tanks of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339 Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, as applicable; and Provided with a listed Overfill Prevention Device (OPD).

- The tank should be 12 inches in diameter and 18-1/2 inches tall and be equipped with a Type-I fitting.
- The tank supply system must be arranged for vapor withdrawal.
- The tank used must include a collar to protect the cylinder valve.

Do not operate the gas grill indoors or in any enclosed area. If the gas grill is not in use, the gas must be turned off at the supply tank and store the tank in an upright position in a cool, well-ventilated outdoor location away from your grill or any other heat source.

When checking for gas leaks, do not use an open flame. Use a soapy water solution and apply it to the pipe joints and fittings with a brush and check for bubbles. Check flexible hoses for cuts and wear that may affect the safe operation of the grill. Only

the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by the manufacturer.

LP tank should be securely locked by the patented safety tank ring at all times. An unlocked tank may fall or tilt which can cause injury or property damage. It is recommended to lock the tank all the time.

After positioning the tank in the opening, lower the safety tank ring to lock the tank. Use only 20lb (9.07 kg) gas tank.

WARNING: The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.

• *HANDLING LIQUID PROPANE TANKS*

Remember to handle your portable liquid propane tank carefully when you take it to your dealer for a refill. Avoid dropping it or bumping it against sharp objects. Liquid propane tanks are sturdily constructed, but a series of hard jolts could damage the container.

When transporting the tank to your local propane gas dealer, make sure the valve is closed tightly and the protective cover is in place. Position the tank securely in an upright position so it will not roll around your vehicle.

If you plan to make stops for shopping or errands, have your liquid propane tank filled at the last stop before going home. Again, make certain the refilled tank is secure and in an upright position. When you return home, remove the refilled tank from your vehicle. Never leave a portable liquid propane tank inside a vehicle that may become overheated by the sun.

• *SAFE STORAGE*

Do not store portable liquid propane tanks (whether full or empty) inside your home, the living area of an R.V., a garage, basement or workshop. It is unlikely that liquid propane will leak from the tanks. If it should leak, the fuel could be exposed to sparks from automobiles, power tools or other appliances. When storing or transporting your LP tank, it must remain in an upright position. Never lay your LP tank down on its side whether it is full or empty. Never store a spare tank under or near your grill.

CAUTION: Never transport or move your grill or grill tank without first closing the manual valve on your liquid propane gas tank.

The best place to store a liquid propane tank is in a shady or protected spot outdoors, behind your home or garage, or on a screened porch but where it is out of reach of children. Liquid propane will not evaporate. It is in a strong, closed container. It will not lose any of its clean-burning heat content, even if left outside year-round.

WARNING: When not connected to your grill, the LP gas tank must be stored in an upright position in a cool, shady, well-ventilated, outdoor location away from your grill or any other heat source. Failure to follow this warning could lead to tank valve damage, fire hazard and personal injury.

• *REFILLING AN EMPTY TANK*

It is extremely important that your LP tank be filled properly when you take it to be refilled. Be sure to use a reputable LP dealer and observe how the tank is filled and at what capacity. An overfilled LP tank can be dangerous.

The proper way to fill a tank is by weight. The empty tank should be placed on a scale. The scale weights should be readjusted to a weight that would allow up to 80% of its total capacity. If the tank is not completely empty, the scale readjustment must be changed to consider the propane (LP) already in the tank.

WARNING: An liquid propane tank is overfilled if it contains more than 80% of its total capacity of propane (LP).

An incorrectly filled or an overfilled LP (propane) tank can be dangerous. If a tank is overfilled and the weather causes the warming of the LP tank, (a hot day, tank left in sun or stored indoors) internal pressure is created due to expansion of the propane which in turn may cause the LP gas to be released through the pressure relief valve on the tank. The pressure relief

valve is a safety device required on 20 lb (9.07 kg) propane tanks by the Department of Transportation or the National Standards of Canada, CAN/CSA-B339 Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable, to prevent a catastrophic tank failure due to excessive pressure. LP gas released from the tank is flammable and can be explosive.

IMPORTANT: When connecting or replacing gas pipe or fittings, all joints must be sealed with approved leak-proof sealing compound or plumber's tape. After making connections, check all joints for leaks using a soapy water solution and a brush.

WARNING: Never use an open flame to test for gas leaks. Use of an open flame could result in a fire, explosion and bodily harm.

STAINLESS STEEL

This gas grill is made of stainless steel. Stainless steel is non-rusting in certain conditions; therefore, a cover and stainless steel cleaner should be used when the grill is not in use.

- Wipe with stainless steel cleaner on all non-cooking surfaces once a month.
- Never clean the stainless steel when it is hot.
- After initial grilling, certain areas of the grill (i.e. the vents, hood and burner box) may discolor. This is normal discoloration caused by the intense heat from the burners.
- Specks of grease can gather on the surface of the stainless steel and get baked-on. These can usually be removed with warm soapy water or a stainless steel cleaner. As a last resort a mild abrasive pad could be used with a stainless cleaner. Use light pressure on the pad and always scrub in the direction of the grain. There are many products that will help clean and protect on all non-cooking surfaces.
- Do not use steel wool to clean the grill.
- Do not use abrasive cleaners on the polished surface. Use caution when cleaning. Metal polish or a mild chrome cleaner can be used to bring back luster and highlights. Naval Jelly can be used to remove rust stains that occur from outside sources. Follow the Naval Jelly instructions carefully.
- To touch up minor scratches in the stainless steel, sand the affected surface lightly with 160 dry grit emery sand paper in the direction of the grain.

DRIP TRAY

This drip tray collects excessive grease runoff and fallen food particles. Allow the tray and its contents to cool before cleaning. Loosen the back grill head cover (J) and slide out the drip tray and then wipe it clean.

Make sure the tray is installed properly before using the grill. It is highly recommended that you check the tray regularly to avoid any possibility of a grease fire; however, most of the drippings will vaporize back into the cooked item giving you an outdoor grilled flavor.

CHECKING FUEL IN THE PROPANE TANK

To check the amount of propane fuel in the liquid propane gas tank, the grill must be in operation. Place your hand at the top of the tank and slowly move down the side until the tank feels cool to the touch. This will indicate the approximate amount of propane gas in your tank; if $\frac{3}{4}$ empty, refill.

IMPORTANT: Do not use charcoal briquettes or any flammable material with your grill. Use of such material will void your warranty and may lead to a fire, explosion and bodily harm.

CARE AND MAINTENANCE TIME TABLE

Item	Cleaning Frequency (Normal Use)	Cleaning Method
Stainless Steel Surfaces	Twice Per Year	Stainless Steel Cleaner
Cooking Grates	After Each Use	Burn Off Excess, Wire Brush
Stainless Steel Grates	15 Days	Scrub Pad & Soapy Water / Dishwasher Safe
Grease Cup	15 Days	Scrub Pad & Soapy Water / Dishwasher Safe
Grease Tray	15 Days	Scrub Pad & Soapy Water
Flame Tamers	30 Days	Scrub Pad & Soapy Water / Dishwasher Safe
Burners	90 Days	Scrub Pad & Soapy Water
Firebox	120 Days	Interior Grill Cleaning Products

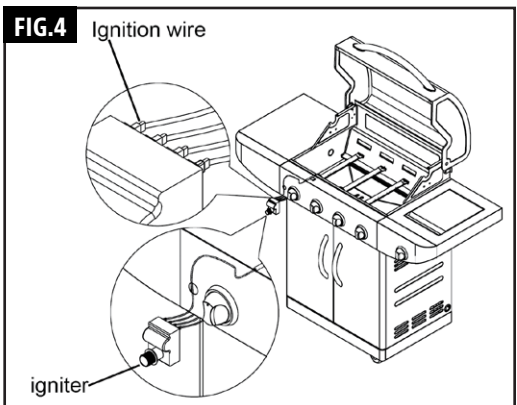
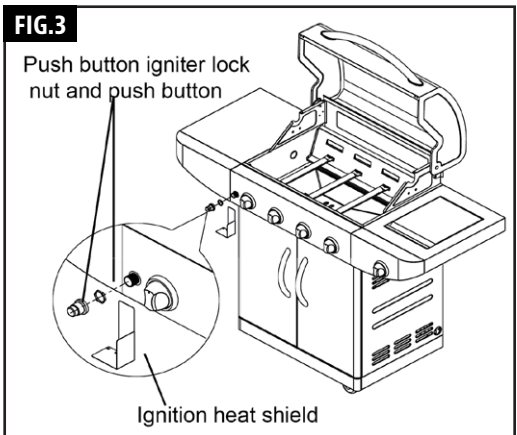
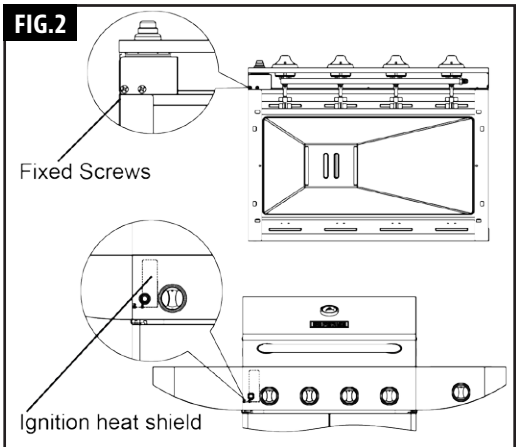
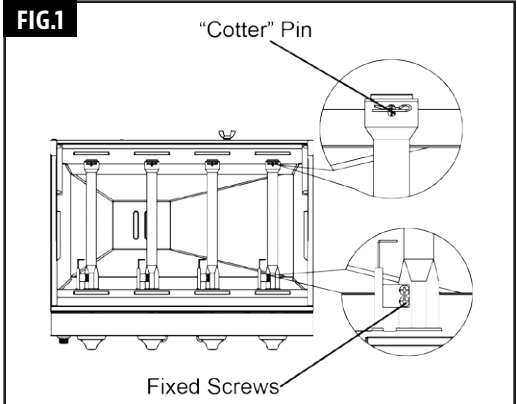
REPLACING THE MAIN BURNER

HOW TO REPLACE THE MAIN BURNER

1. Open the grill hood and remove the warming rack (A), cooking grates (B) and flame tamers (C).
2. Remove the cotter pin from the main burner. **(Fig. 1)**
3. Remove the two screws that attach the main burner electrode and wire to the main burner.
4. Remove and discard the old main burner. Replace with new one.

Note: When reinstalling the main burner make sure the main valve stem is inserted into main burner tube opening.

5. Reinstall the cotter pin and the two screws that attach the main burner electrode and wire.
6. Replace the flame tamers, cooking grates and warming rack.



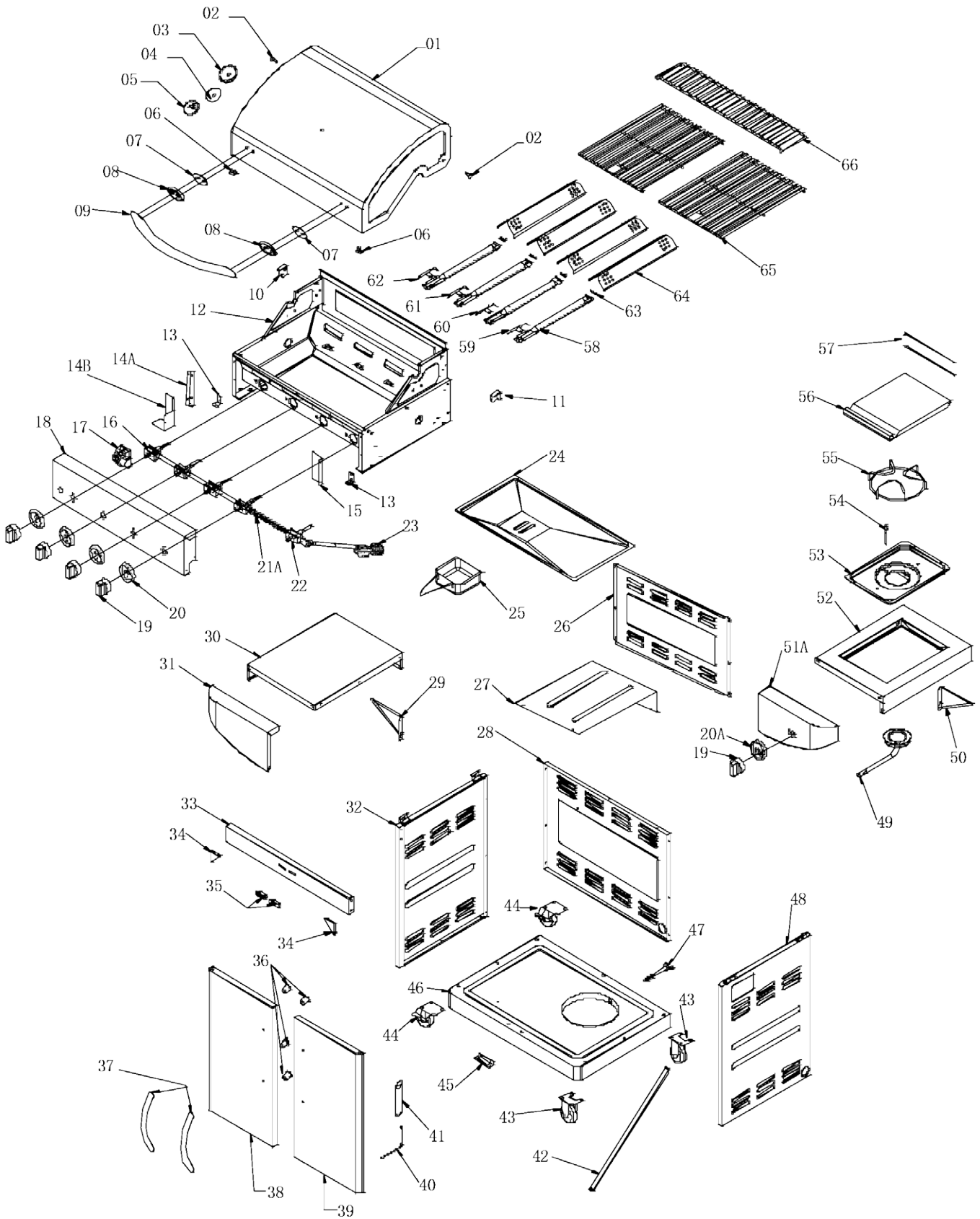
HOW TO REPLACE THE ELECTRONIC IGNITION AND MAIN BURNER ELECTRODE WIRE

1. Open the grill hood and remove the warming rack (A), cooking grates (B) and flame tamers (C).
2. Remove the two screws that attach the main burner electrode and wire to the main burner. **(Fig. 1)**
3. From underneath the grill just above the left side cart door, remove the two screws holding the ignition heat shield in place. Remove the heat shield through the opening just above the door. **(Fig. 2)**
4. Unscrew the push button igniter button and lock nut, then remove the push button igniter through the same opening. Unplug the main burner electrode wire that you are replacing from the back of the push button igniter, then remove the electrode and wire from the grill. **(Fig. 2)**
5. Feed the new main burner electrode wire through the hole on the inside of the grill, then reinstall the main burner electrode with the two screws previously removed. **(Fig. 3)**
6. Plug the wire into the back of the push button igniter where the previous wire was removed. **(Fig. 4)**
7. Reinstall the push button, then reinstall the ignition heat shield with the two screws previously removed.
8. Replace the flame tamers, cooking grates and warming rack.

TROUBLESHOOTING

PROBLEM	CAUSE	CORRECTIVE ACTION
Grill or side cooker will not light.	The ignition wire came off the electrical igniter/valve.	Reconnect the ignition wire to the electrical igniter/valve.
	The distance between the ignition pin and the burner is greater than 5/32 in. to 3/16 in. (side burner).	Loosen the ignition pin, adjust the distance, then tighten.
	The ignition wire is broken.	Call Customer Service for replacement.
	The battery has died.	Install a new battery.
	The new battery does not work.	Check the battery polarity. The negative (-) side of the battery goes in first.
	The electrode tip does not produce sparks at the burner port.	Reinstall the electrode.
	No gas supplied.	Check the regulator valve. Check connection for leak.
Excessive flare-up.	Grilling fatty meats.	Grill fatty meats when the grids are cold, and the knobs are on the "LOW" setting. Move the meats to the warming rack if flare-up continues.
	Controls are on "HIGH".	Before you are ready to grill, turn the knobs to the "OFF".
	Water sprayed on gas flames.	Do not spray water on gas flames.
	Hood closed when grilling.	Hood up when grilling.
Burner blows out.	LP tank is empty.	Refill the LP tank.
	Burner is not aligned with the control valve.	Install the burner correctly.
	Gas supply is not sufficient.	Check the gas supply hose and make sure there are no leaks and no knots.
Low heat when on "HIGH"	Ports are blocked.	Clear ports of any obstructions.
	LP tank has run out.	Refill the LP tank.
Low Heat, LP gas.	The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature.	<ol style="list-style-type: none"> 1. Make sure all burners are "OFF" 2. Open the tank valve and wait 5 minutes. 3. Light each burner, one at a time, following the lighting instructions.

REPLACEMENT PARTS



PART	DESCRIPTION
1	Grill Hood
2	Hood Hinge Screw
3	Temperature Gauge Bezel
4	Temperature Gauge Heat Insulating Spacer
5	Temperature Gauge
6	Hood Bumper
7	Hood Handle Bezel Heat Insulating Spacer
8	Hood Handle Bezel
9	Hood Handle
10	Hood Bracket, Left
11	Hood Bracket, Right
12	Grill Firebox
13	Door Top Pivot Bracket
14A	Control Panel Bracket, Left
14B	Ignition Heat Shield
15	Control Panel Bracket, Right
16	Main Gas Manifold Assembly
17	Electronic Igniter
18	Control Panel
19	Control Knob
20	Bezel
20A	Side Burner Bezel
21A	Gas Hose
22	Side Burner Gas Manifold Assembly
23	LP Hose and Regulator
24	Grease Tray
25	Grease Cup
26	Back Grill Head Cover
27	Cart Heat Shield
28	Cart Back Panel
29	Left Shelf Bracket
30	Left Shelf Base
31	Left Shelf Front
32	Left Side Cart Panel
33	Cart Support Beam
34	Cart Support Bracket
35	Door Magnet
36	Door Handle Grommet

PART	DESCRIPTION
37	Door Handle
38	Left Cabinet Door
39	Right Cabinet Door
40	Match Light Tool
41	Match Light Holder
42	LP Tank Barrier Bar
43	Caster
44	Locking Caster
45	Door Catch Plate
46	Cart Base
47	LP Tank Bolt
48	Right Side Cart Panel
49	Side Burner Plate
50	Right Shelf Bracket
51A	Right Shelf Front
52	Right Shelf Base
53	Side Burner Pan
54	Side Burner Igniter
55	Side Burner Grate
56	Side Burner Lid
57	Side Burner Lid Hinge
58	Main Burner
59	Main Burner Electrode & Wire D
60	Main Burner Electrode & Wire C
61	Main Burner Electrode & Wire B
62	Main Burner Electrode & Wire A
63	Cotter Pin
64	Flame Tamer
65	Cooking Grate
66	Warming Rack
67	Instruction Manual
68	Complete Hardware Pack
69	Screw – 5/32-32 x 3/8 inch (AA)
70	Screw – 1/4-20 x 1/2 inch (BB)
71	Screw – 1/4-20 x 3/8 inch (CC)
72	Lock Washer – 1/4-20 (DD)
73	Screw – 1/4-20 x 5/16 inch (EE)
74	Allen Wrench (FF)

WARRANTY

CONDITIONS OF WARRANTY

All gas grills by Pit Boss, manufactured by Dansons Inc., carry a limited warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

Dansons carries a one (1) year warranty against defects and workmanship on all parts, and one (1) year on electrical components. Dansons warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the grill do not affect its performance. Repair or replacement of any part does not extend past the limited warranty beyond the one (1) year from date of purchase.

During the term of the warranty, Dansons' obligation shall be limited to furnishing a replacement for defective and/or failed components. As long as it is within the warranty period, Dansons' will not charge for repair or replacement for parts returned, freight prepaid, if the part(s) are found by Dansons' to be defective upon examination. Dansons' shall not be liable for transportation charges, labor costs, or export duties. Except as provided in these conditions of warranty, repair or replacement of parts in the manner and for the period of time mentioned heretofore shall constitute the fulfillment of all direct and derivate liabilities and obligations from Dansons to you.

Dansons takes every precaution to utilize materials that retard rust. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond Dansons' control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the warranty DOES NOT COVER RUST OR OXIDIZATION, unless there is loss of structural integrity on the grill component. Should any of the above occur, kindly refer to the care and maintenance section to maintain the finish of your grill and prolong its lifespan. Dansons recommends the use of a full length protective grill cover when the grill is not in use.

This warranty is based on normal domestic use and service of the grill and neither limited warranty coverage's apply for a grill which is used in commercial applications.

WARRANTY EXCEPTIONS

There is no written or implied performance warranty on Pit Boss grills, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will Dansons assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner's manual. Any use of gas not outlined in this manual may void the warranty. The warranty does not cover damage or breakage due to misuse, improper handling or modifications.

Neither Dansons, or authorized Pit Boss dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against Dansons based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. All warranties by manufacturer are set forth herein and no claim shall be made against manufacturer on any warranty or representation.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

ORDERING REPLACEMENT PARTS

To order replacement parts, please contact your local Pit Boss dealer or visit our online store at: www.pitboss-grills.com

ORDERING ACCESSORIES, SPICES AND RUBS

To order grill accessories, spices and rubs, please contact your local Pit Boss dealer or visit our online store.

CUSTOMER SERVICE

If you have any questions or problems, contact Customer Service, Monday through Friday, 8am to 5pm MST (English /French).

service@pitboss-grills.com | Toll-Free: 1-877-303-3134 | Toll-Free Fax: 1-877-303-3135

PROCEDURE FOR WARRANTY SERVICE

Contact your nearest Pit Boss dealer for repair or replacement parts. Dansons Inc. requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your Pit Boss can be found inside the lid of the hopper. Record data in the space below as reference label becomes worn or illegible.

MODEL

SERIAL NUMBER

DATE OF PURCHASE

AUTHORIZED DEALER



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Dansons Inc.

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www.pitboss-grills.com

Toll-Free: 1-877-303-3134, Fax: 1-877-303-3135

IMPORTANT

DO NOT RETURN PRODUCT TO STORE

Dansons Inc. stands behind our authorized dealers. Many dealers do stock replacement parts and accessories. We strongly suggest that if you need to order parts, options, or require service that you first consult your local dealer. Many dealers do stock current accessories, fuel and service parts.


For all other questions, comments, or inquiries, please contact Dansons Inc. directly. Our Pit Boss Grills Customer Service Department is available Monday to Friday 8 am – 5pm MST.

**Contact Pit Boss Customer Service
(English/French)**

service@pitboss-grills.com

TOLL FREE: 1-877-303-3134

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 **Proposition 65 Warning:** Combustion bi-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm. This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handling this product).