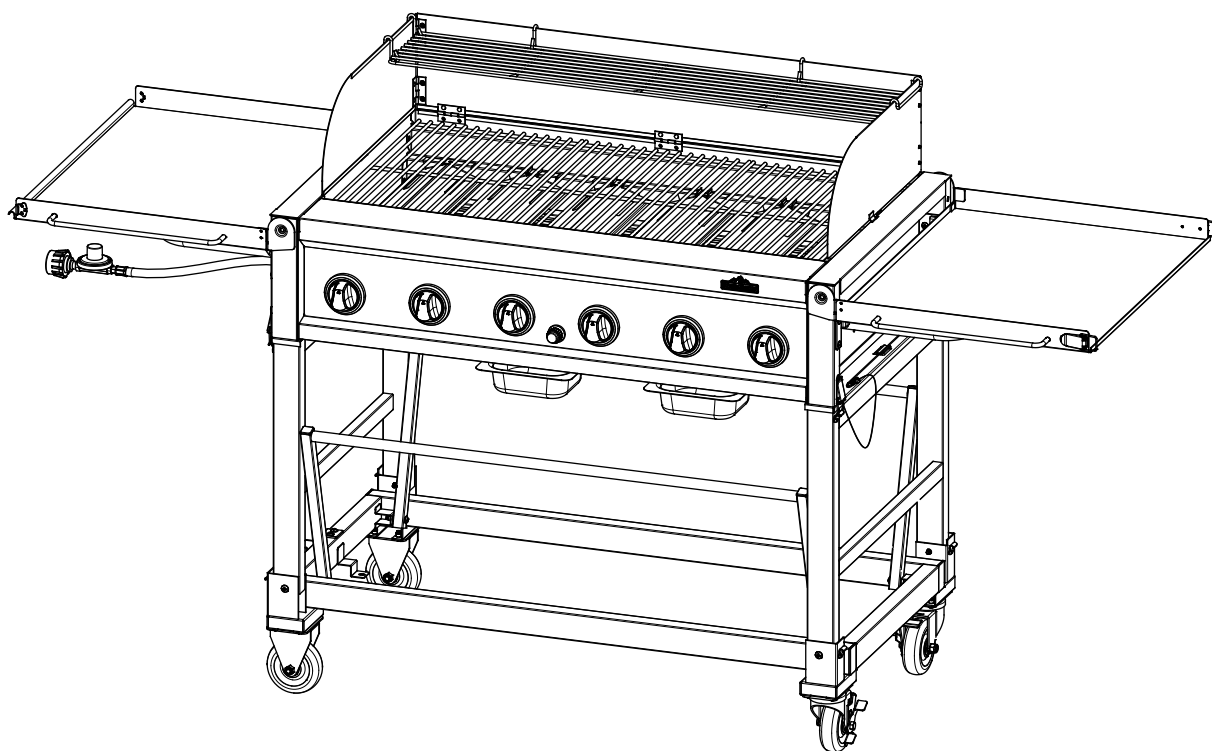




Chuck Wagon 6 Burner Event Grill

Model Number: GR2045401-RG-00/GR2045406-RG-00

Assembly and Operating Instructions



This instruction manual contains important information necessary for the proper assembly and safe use of this product. Read and follow all warnings and instructions before assembling and using this product. Failure to follow these instructions and warnings could result in damage to the product or injury to the user. Keep this instruction manual for future reference.



DANGER



If you smell gas:

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



WARNING



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



DANGER



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



WARNING



For Outdoor Use Only

USE OF LP GAS CYLINDER AND INSTALLATION

BEFORE INSTALLING:

The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2,* or the *Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code,* as applicable.

Before returning to your retailer, call our customer service department at (888) 837-1380, 8 a.m. - 5 p.m., Pacific Standard Time, Monday - Friday

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DANGER :

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

WARNING :

Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

CAUTION :

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

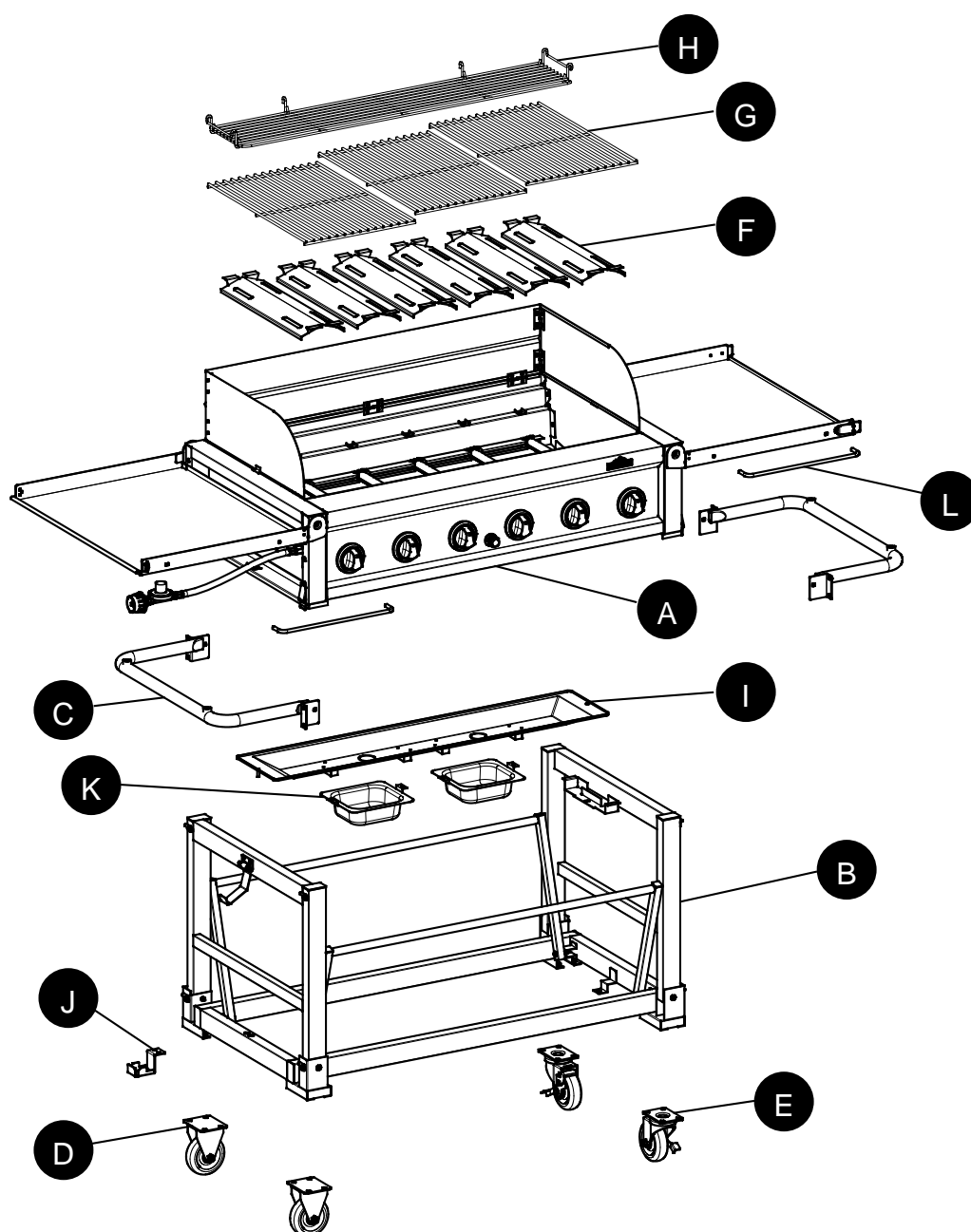
WARNING

CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and 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.

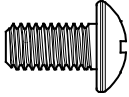

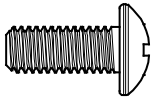

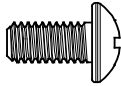


PACKAGE CONTENTS



Parts	Description	Quantity
A	Grill Body	1
B	Cart	1
C	Handle	2
D	Stationary Caster	2
E	Universal Caster	2
F	Heat Diffuser	6

Parts	Description	Quantity
G	Cooking Grid	3
H	Warming Rack	1
I	Grease receptacle	1
J	Gas Tank Holder	1
K	Grease Cup	2
L	Towel Rack	2

HARDWARE LIST

Hardware	Description	Quantity	Picture (Shown to size)
AA	Bolt 1/4" x 12mm	14	 
BB	Bolt 1/4" x 15mm	16	 
CC	Bolt 3/16" x 10mm	4	 
DD	Battery AA	1	

REPLACEMENT PARTS LIST

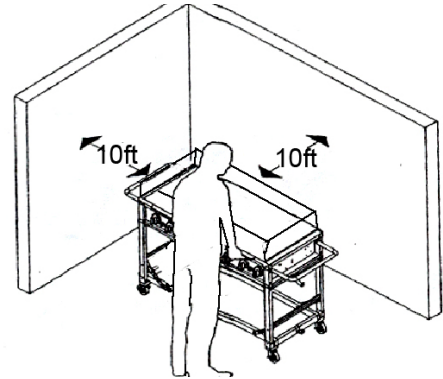
For replacement parts, call our customer service department at 888-837-1380 (U.S. only), Mon to Fri, 8:00 a.m. – 5:00 p.m. Pacific Standard Time.

Part	Description	Quantity
A1	Burner	6
A2	Ignition probe and wire	1
A3	Igniter	1
A4	Side shelves (left and right)	1
A5	Wind shield	1
B	Cart	1
C	Handle	2
D	Stationary caster	2
E	Universal caster	2
F	Heat diffuser	6
G	Cooking grid	3
H	Warming rack	1
I	Grease receptacle	1
J	Gas tank holder	1
K	Grease cup	2
L	Towel rack	2
M	Hardware	1
N	Knob	6
O	Regulator	1

SAFETY INFORMATION

WARNING:

1. This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
2. This outdoor cooking gas appliance is not intended to be installed in or on boats or recreational vehicles.
3. Use your grill OUTDOORS in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. The grill should be situated at least 10 feet (3.1 m) from buildings. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in personal injury.
4. Maintain a minimum clearance of 10 feet (3.1 m) between all sides of grill, deck railings, walls or other combustible material. DO NOT use grill under overhead unprotected combustible construction.
5. DO NOT obstruct the flow of combustion/ventilation air.
6. DO NOT leave the grill unattended while in use.
7. DO NOT use while under the influence of drugs or alcohol.
8. Keep the fuel supply hose away from heated surfaces.
9. DO NOT put grill in storage or move it after use. Allow grill to cool to touch before moving/storing. Failure to do so could result in fire resulting in property damage, personal injury or death.
10. The appliance is for household use only. DO NOT use this grill for other than its intended purpose.
11. Never use natural gas in a unit designed for liquid propane gas.
12. Never use charcoal or wood briquettes in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
13. Leak test must be conducted prior to each use.
14. Keep a fire extinguisher on hand acceptable for use with gas products. Refer to your local authority to determine proper size and type.
15. Grill is hot when in use. To avoid burns:
 - DO NOT attempt to move the grill.
 - Lock the wheels so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot grill surfaces.
16. DO NOT wear loose clothing or allow hair to come in contact with grill.
17. **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.



PREPARATION

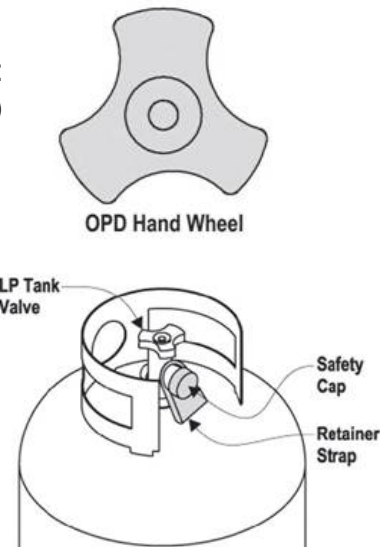
Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble product. Contact customer service for replacement parts.

Estimate Assembly Time: Less than 30 minutes.

Tools Required: Pliers (not included), Phillips Screwdriver (not included). Adjustable Wrench (not included).

LP tank valve must have:

- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18"(45.7cm)(tall) with 20lb. (9kg) Capacity maximum.
- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal.
The LP 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, Cylinder, Spheres and Tubes for Transportation of Dangerous Goods; and Commission of Dangerous Goods; and Commission, as applicable.
- The LP cylinder must include a collar to protect the cylinder valve.
- The LP cylinder must be stored outdoors out of the reach of children and SHALL NOT be stored in a building, garage, shed, breezeway, or any other enclosed space. Cylinders can be stored indoors ONLY if cylinders are disconnected and removed from the appliance.
- The cylinder should ALWAYS be put in an upright position.



WARNING

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

DANGER

- DO NOT connect this grill to an existing #510 POL cylinder valve with left hand threads. The Type 1 valve can be identified with the large external threads on the valve outlet.
- DO NOT connect to a propane cylinder exceeding this capacity.
- DO NOT connect to a cylinder that uses any other type of valve connection device.
- Never store a spare LP gas cylinder under or near your grill. This could cause pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury including death.
- Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.

- DO NOT insert any foreign objects into the valve outlet, damage to the back-check could result. A damaged back-check can cause a leak, possibly resulting in explosions, fire, severe bodily harm, or death.

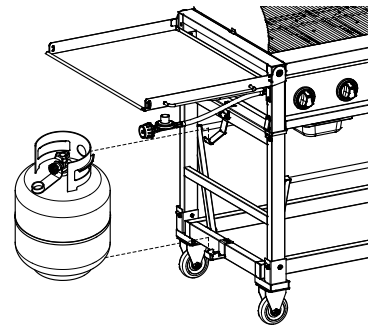


FOR FILLING THE LP GAS CYLINDER

- Allow only qualified LP gas dealers to properly fill or repair your LP cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build-up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame, an explosion causing severe burns, bodily harm, or death could occur.
- Always use a safety cap when grill is not connected to cylinder.
If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type 1 valve and an over-filling prevention device (OPD).

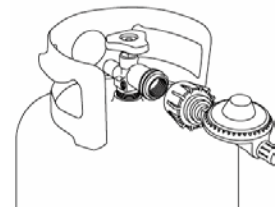
INSTALLING GAS CYLINDER

1. Check that cylinder valve is closed by turning knob clockwise.
2. Place cylinder into tank holder in bottom cabinet.
3. Orient cylinder such that valve opening faces front burners and so that hose is not kinked/damaged.
4. Attach or detach regulator to LP cylinder only when cylinder is rested atop the tank holder.



CONNECTION PROCEDURES

1. Make sure the tank valve is closed (turn valve clockwise till tight).
2. Check tank valve to ensure it has proper external male threads.
3. Make sure all burner valves are **OFF**.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See local LP gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light the grill (see below). If a leak is found, turn the tank valve off and do not use the grill until a local LP gas dealer can make repairs.



To disconnect LP gas cylinder:



- If the grill is not in use, the gas must be turned off at the supply cylinder(s). Storage of the grill is permissible only if the cylinder is disconnected and removed from the grill.

- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
1. Turn the burner valves off.
 2. Turn the tank valve off fully (turn clockwise to stop).
 3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

⚠CAUTION⚠

- When installing LP cylinders the pressure regulator and hose assembly supplied with this grill must be used. Replacement pressure regulators and hose assemblies must be those specified by the grill manufacturer.
- Place dust cap on cylinder valve outlet whenever cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LEAK TEST

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

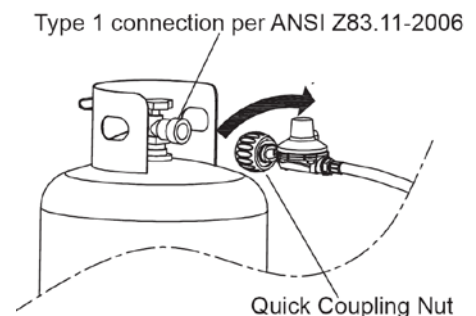
- Make sure that all packing material is removed from the grill including the burner tie-down straps.
- Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the LP cylinder is full.

⚠WARNING⚠

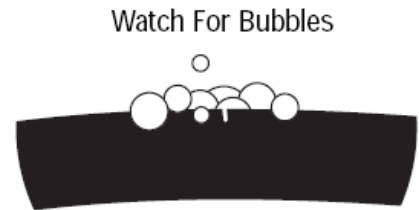
- DO NOT SMOKE WHILE CONDUCTING LEAK TEST.
- NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.
- If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the appliance being operational. The replacement hose shall be specified the by manufacturer.

TO TEST

1. Make sure the control valves are in the “OFF” position, and turn on the gas supply.
2. Check all connections from the gas cylinder, LP gas regulator and supply valve up to and including all the connections to the pipe that go to the burners (the diagram shows the point where the soap water mixture



- is being applied). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
 4. Turn the gas back on and recheck.
 5. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer. Contact customer service department at (888) 837-1380, 8 a.m. - 5 p.m., Pacific Standard Time, Monday - Friday.



ASSEMBLY INSTRUCTIONS

Symbol: Some steps may require the assistance of a friend.

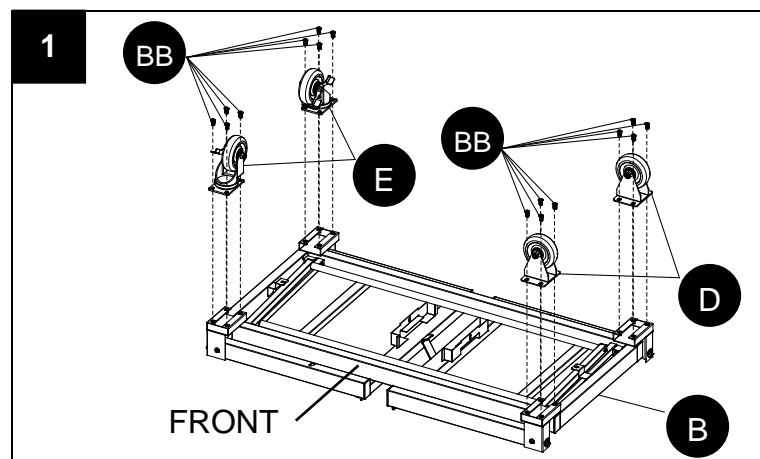


Step 1

Assemble the stationary caster (D) and universal caster (E) to the grill cart (B) with bolt (BB).

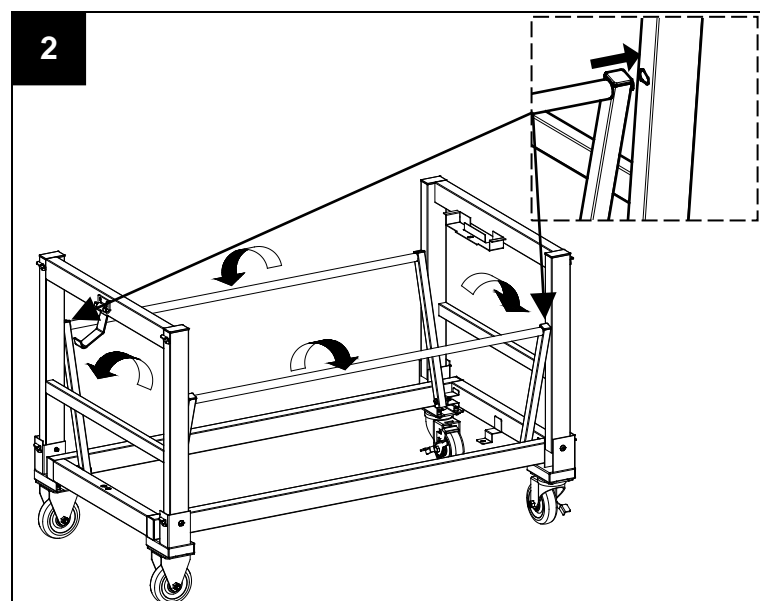
HARDWARE USED

BB Bolt 1/4" x 15mm 16 pcs



Step 2

Turn the grill cart upside down. Open the left and right cart supporting legs and then open the horizontal front and rear bar support to hold the left and right supporting legs in position. Make sure the bolts at the opposite ends of the horizontal bars go into the locking holes of the legs, per the diagram.

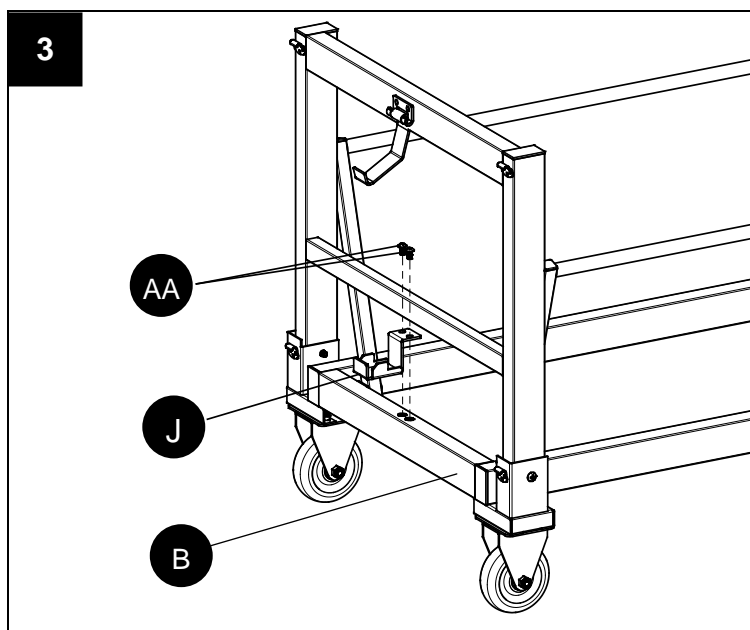


Step 3

Assemble the gas tank holder (J) to the left side of the grill cart (B) with bolt (AA).

HARDWARE USED

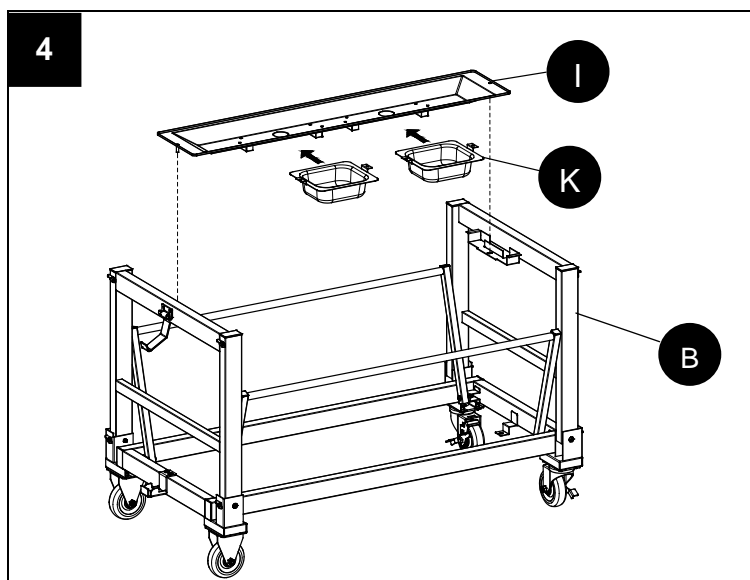
AA Bolt 1/4" x 12mm 2 pcs



Step 4

1. Locate the Grease Receptacle (I) to the supporting brackets on the upper left and upper right bars of cart (B).

2. Install the Grease Cups (K) to the slots underneath the Grease Receptacle (I). The Grease Cups are required to be positioned at center for safety.

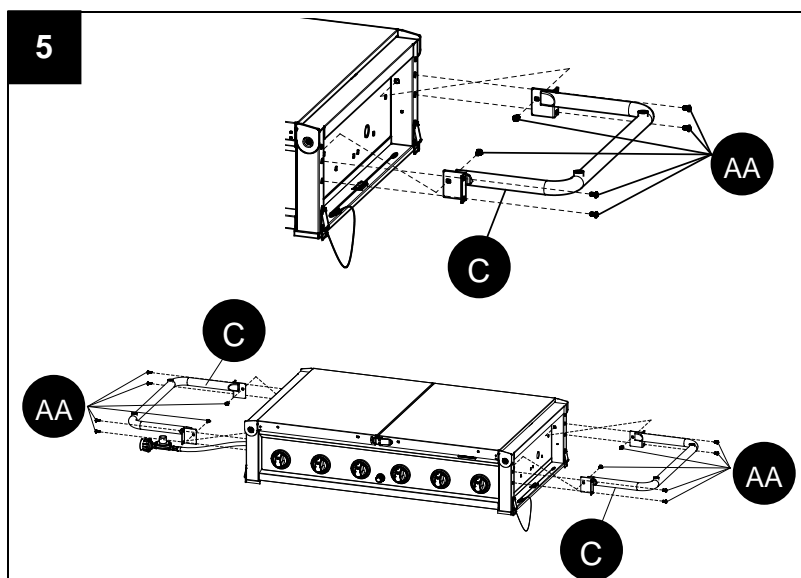


Step 5

Assemble the handles (C) to the grill body (A) with bolt (AA).

HARDWARE USED

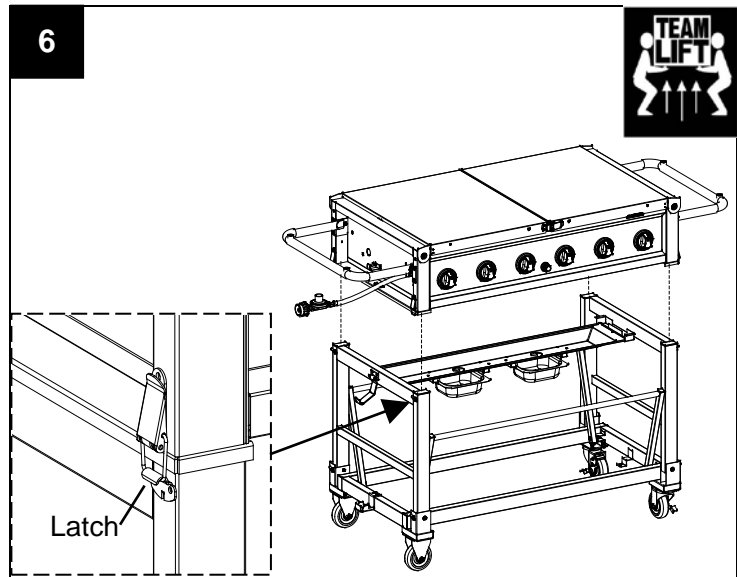
AA Bolt 1/4" x 12mm 12 pcs



Step 6

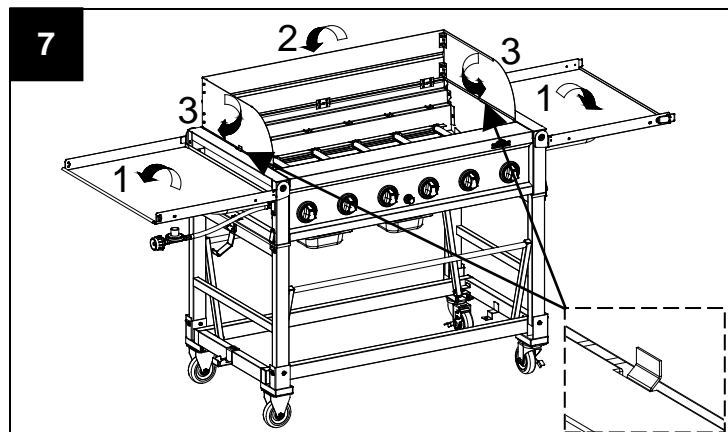
With the help of other people, place the grill body on the grill cart.

Make sure the four latches on the legs and grill body are tightly locked.



Step 7

1. Open the side shelves.
2. Open the wind shield.
3. Open the side wind shield.



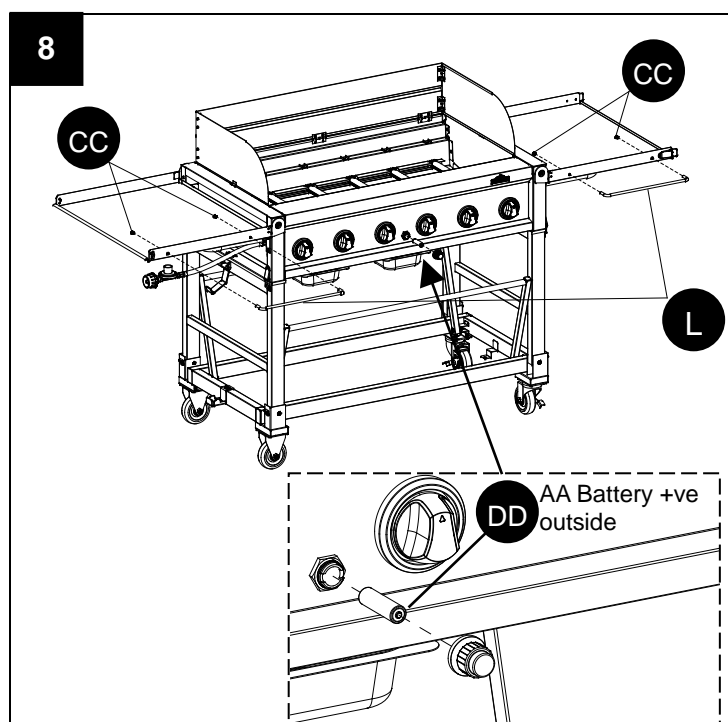
Step 8

1. Assemble the towel racks (L) to the side shelves with bolt (CC).
2. Install a LR6/AA battery into the igniter.

HARDWARE USED

CC Bolt 3/16" x 10 mm 4 pcs

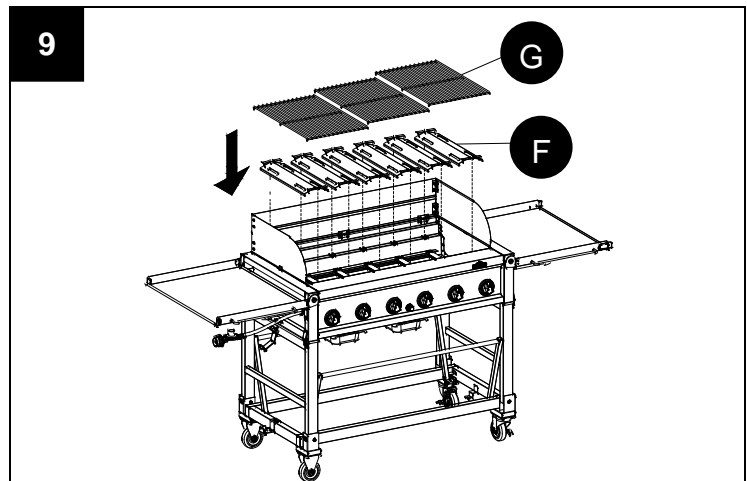
DD LR6/AA Battery 1 pc



Step 9

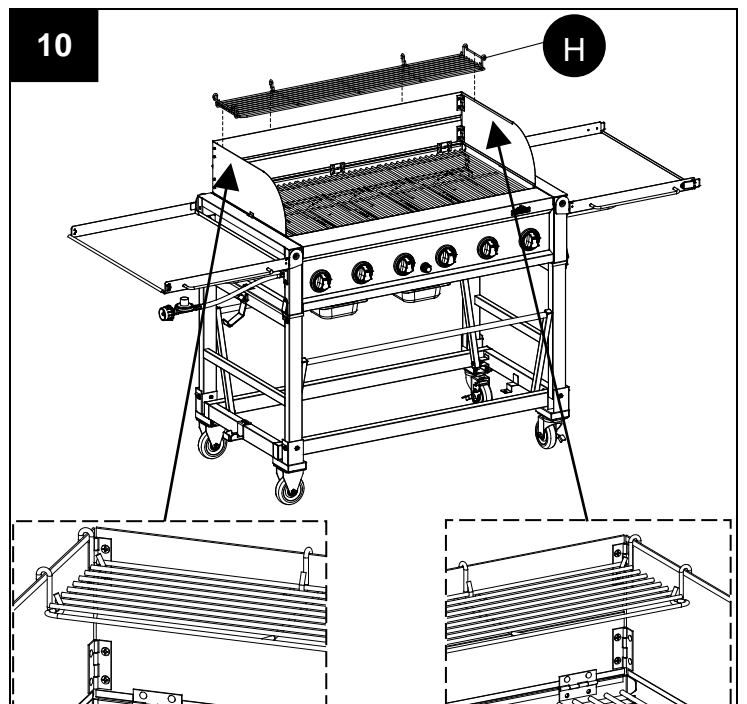
Place heat diffuser (F) onto the grill body.

Then place the cooking grid (G) onto the grill body.



Step 10

Hang the warming rack (H) on the windshield.



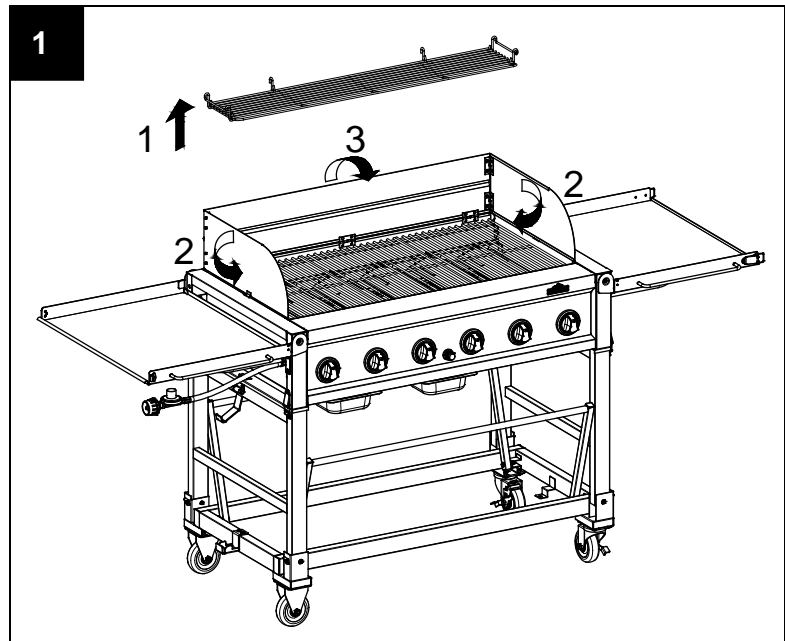
INSTALLATION INSTRUCTIONS

Folding Up Process

When the grill is not in use, please follow procedures below to fold up the grill.

Step 1

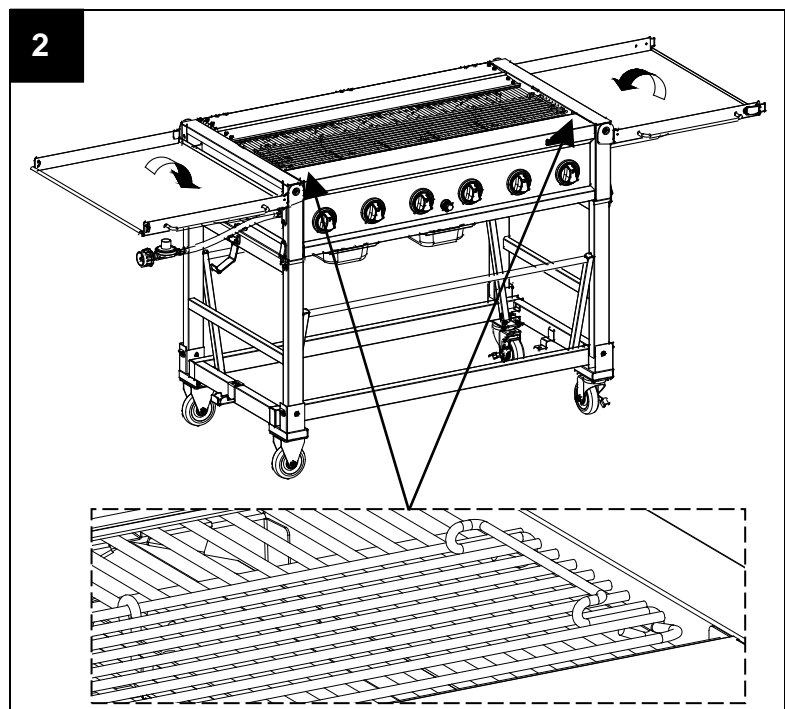
1. Remove the warming rack.
2. Close the side panel of wind shield.
3. Fold down the wind shield.



Step 2

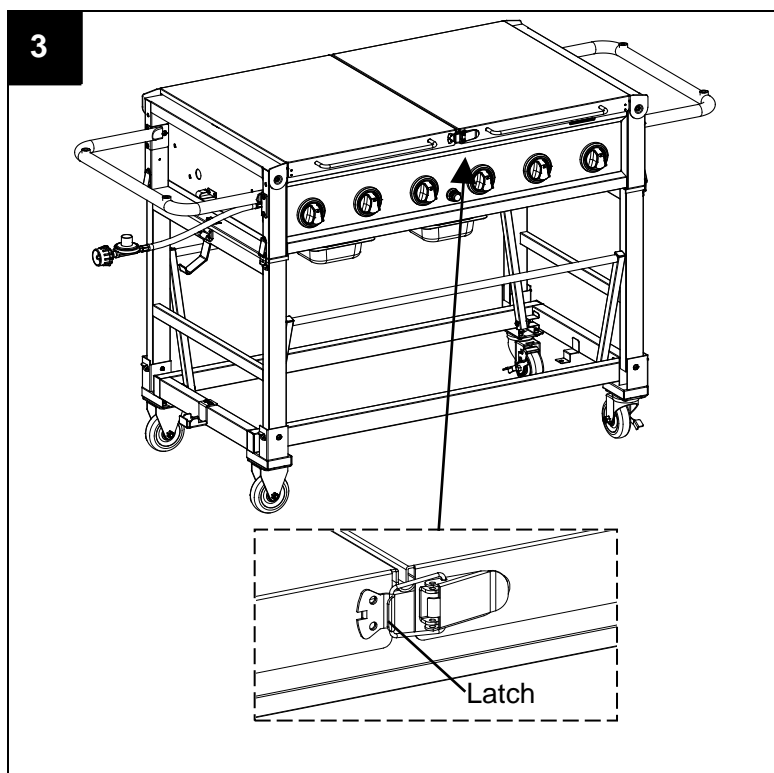
Turn the warming rack upside down with hanging hooks downward. Then place it on the front part of cooking grid and with the hanging hooks going into the cooking grid.

Close the left side shelf and then close the right side shelf.



Step 3

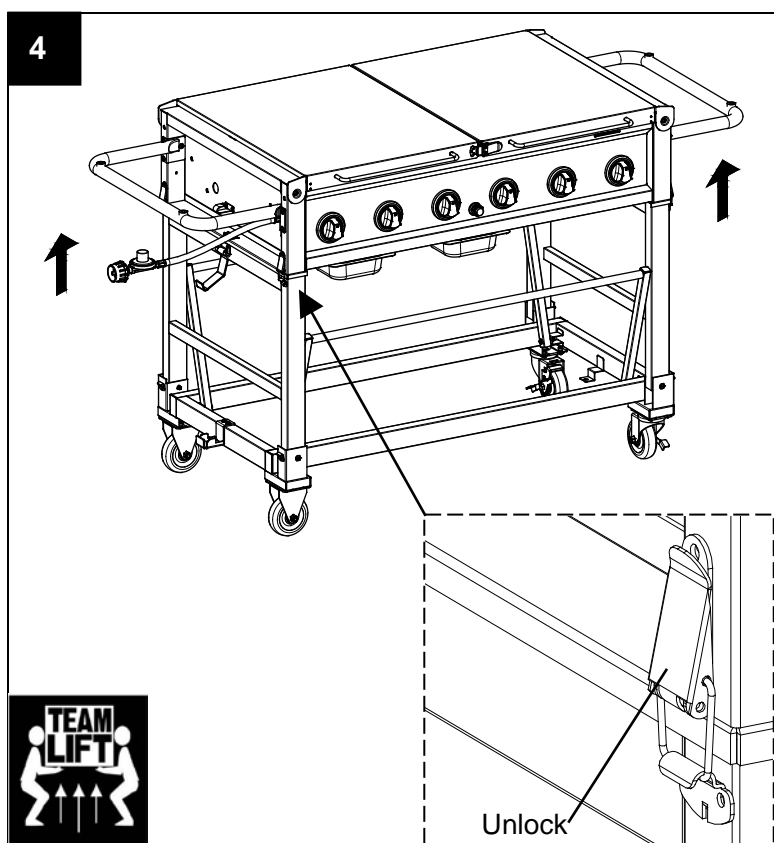
Once the side shelves are closed, lock the latches on the front and rear of side shelves.



Step 4

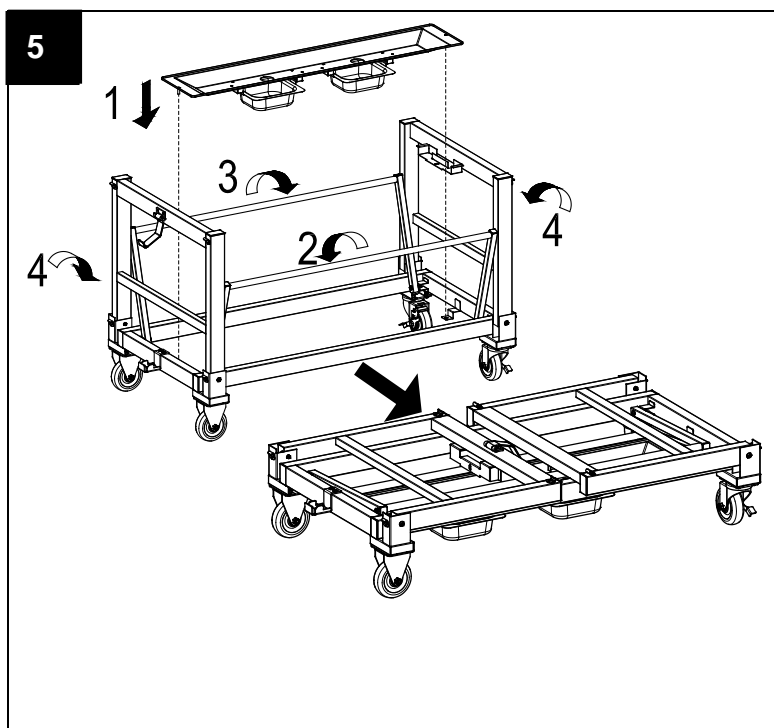
Unlock the latches on the four legs.

With the help of other people, lift the grill body away from the grill cart and put it on a horizontal flat and rigid surface.



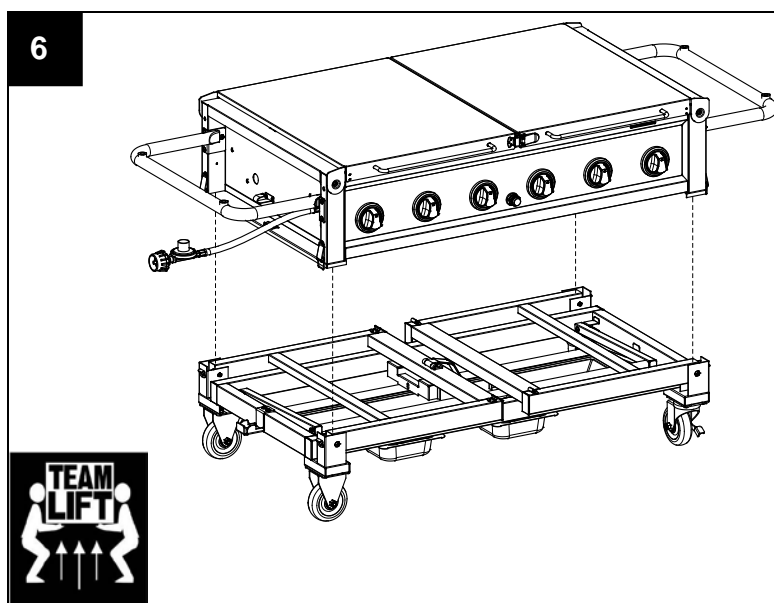
Step 5

1. Put the grease receptacle with the grease cups onto the brackets of the bottom frame of the grill cart as shown.
2. Unlock the front and rear horizontal bars and lay them onto the grill cart. Please remind to do step 2 then step 3 accordingly.
3. Fold down the left and right legs of the grill cart.
4. Make sure the gas tank hanging hook also goes inside the grill cart.



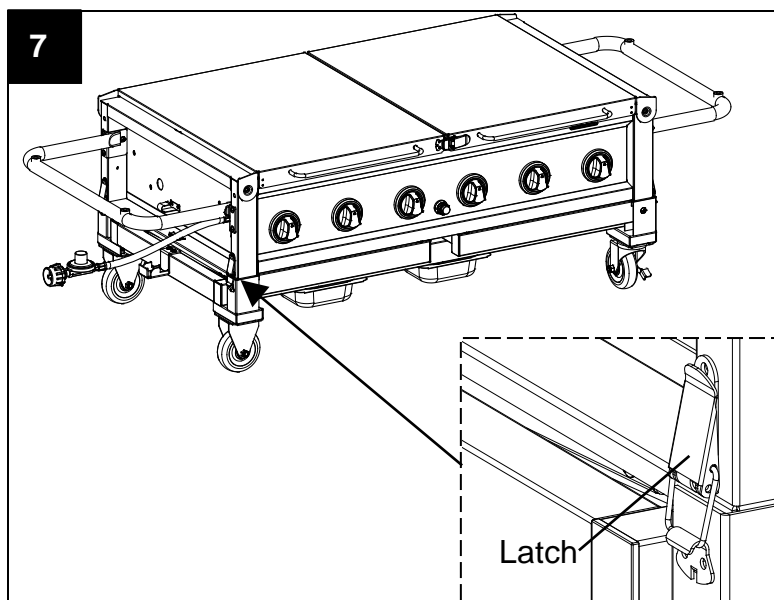
Step 6

With the help of other people, place the grill body onto the grill cart again.



Step 7

Lock the 4 latches on the grill cart to the grill body tightly.

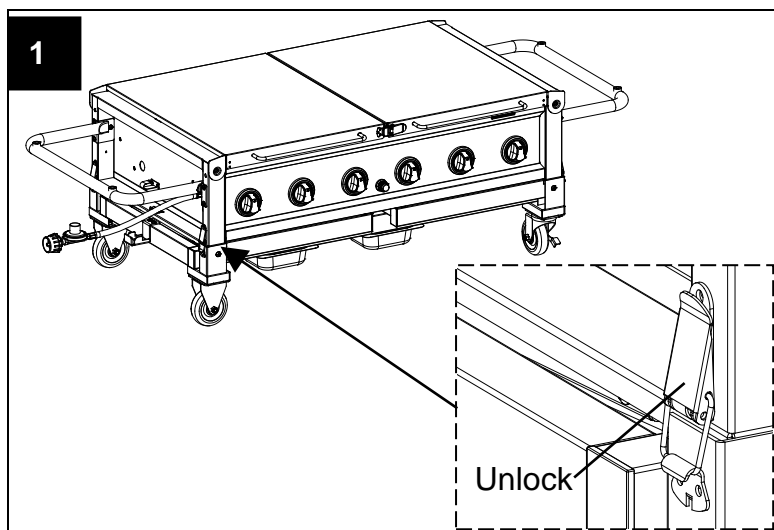


Unfolding Process

To unfold the grill, please follow procedures below.

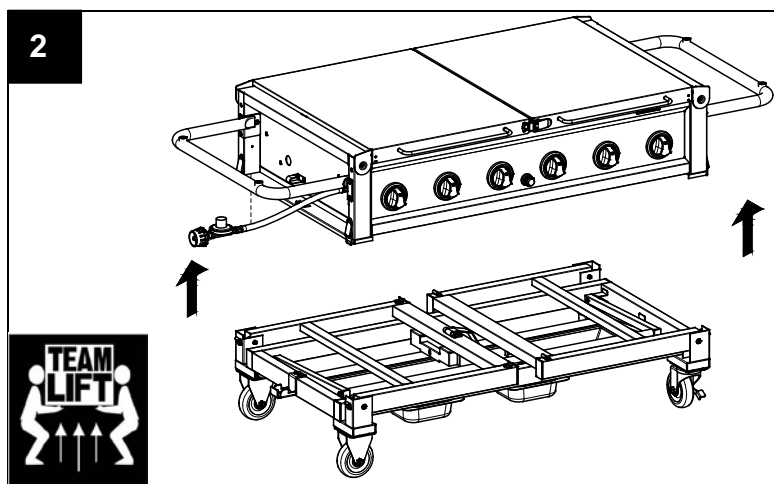
Step 1

Unlock the 4 latches on the grill cart.



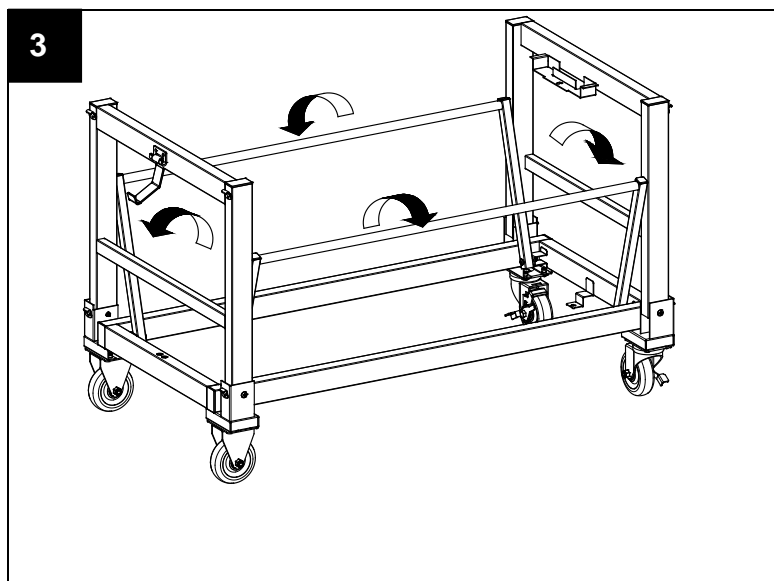
Step 2

With the help of other people, lift the grill body up and away from the cart. Place it on a horizontal flat and rigid surface.



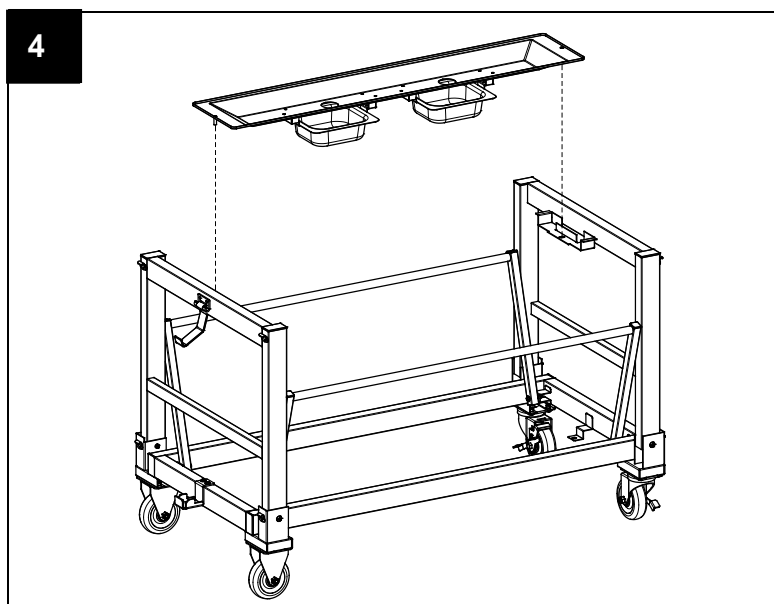
Step 3

Turn the grill cart upside down. Open the left and right cart supporting legs and then open the horizontal front and rear bar supports to hold the left and right supporting legs in position. Make sure the bolts at the opposite ends of the horizontal bars go into the locking holes of the legs. Also turn the gas tank holding hook outward.



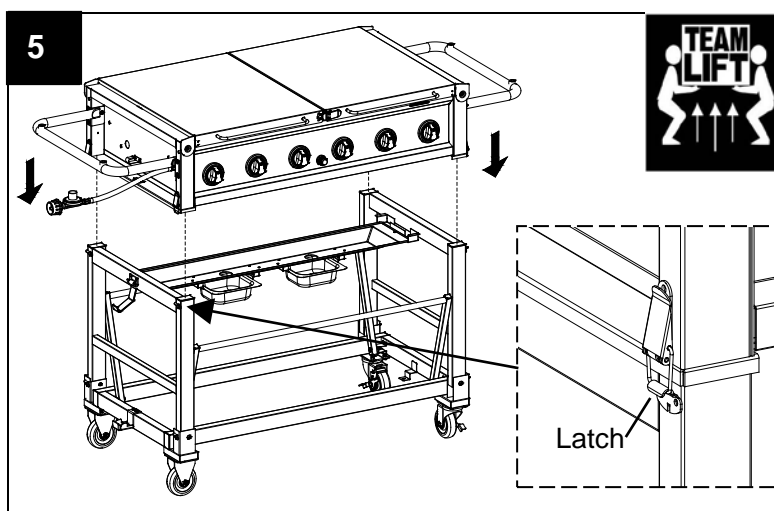
Step 4

Locate the grease receptacle to the supporting brackets on the upper left and upper right bars of cart.



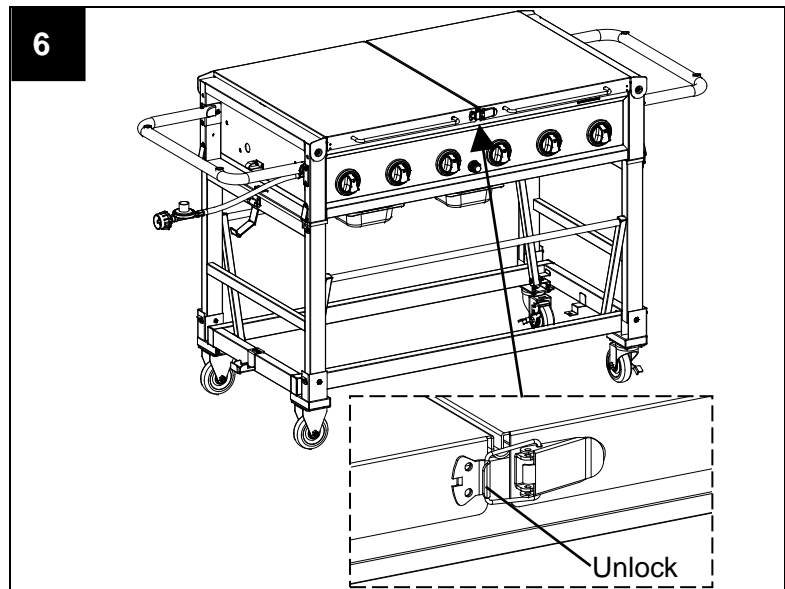
Step 5

With the help of other people, place the grill body onto the cart. Make sure the latches on the four legs are tightly locked.



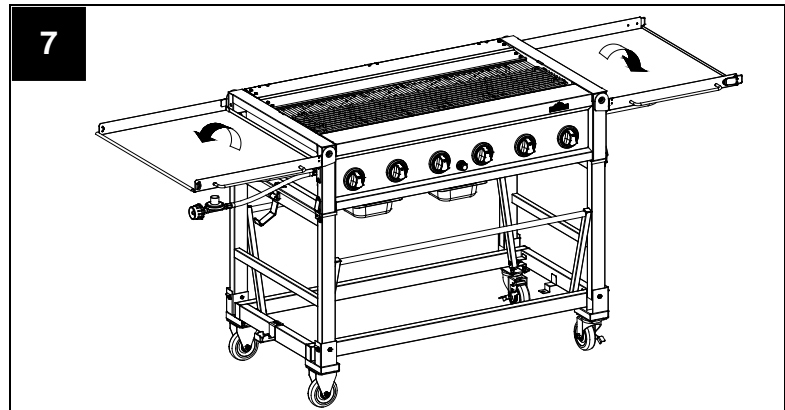
Step 6

Unlock the latches on the front and rear of side shelves.



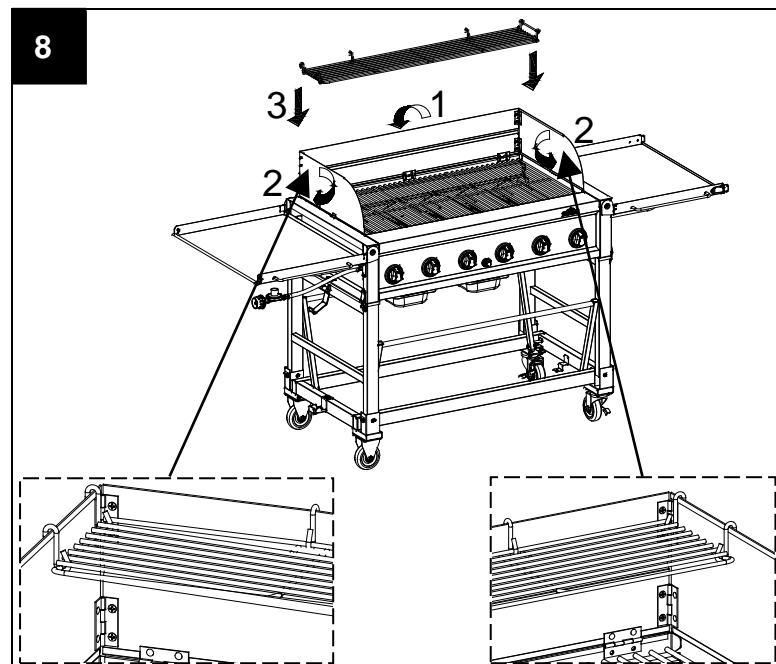
Step 7

Open the side shelves.



Step 8

1. Open the wind shield main panel.
2. Open the side wind shield.
3. Hang the warming rack on the wind shield.



OPERATING INSTRUCTIONS

LIGHTING INSTRUCTIONS

BEFORE LIGHTING



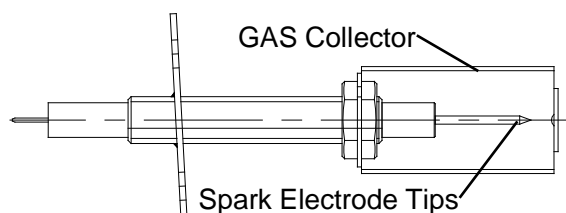
WARNING

- Inspect the gas supply hose prior to turning the gas “ON”.
- If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.
- Do not use the grill if the odor of gas is present.
- Only the pressure regulator and hose assembly supplied with the unit should be used.
- Perform the “**LEAK TEST**” according to instructions before operating the grill.
ALWAYS keep your face and body as far away from the burner as possible while lighting.

Electrode Check

With the assistance of another person, perform this Electrode Check before proceeding.

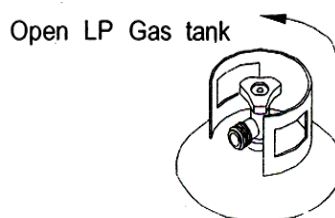
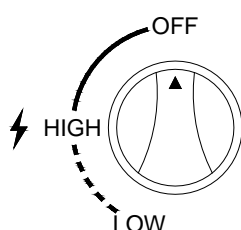
- This test will ensure that the Spark Electrode Tips are properly positioned so your grill lights easily and properly.



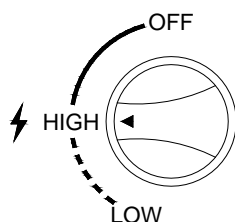
- Be sure all Control Knobs are set to “OFF” and open the Grill Lids.
- Have your assistant stand behind and to the left of the grill and look toward the front of the grill box. Never put your face inside the Grill Head.
- Press the Igniter Cap. You should hear a “clicking” sound. Your assistant should see a blue spark from Electrode Tips to the burner port; if a spark is present Electrode Tips are properly positioned.
- If no spark is seen, the ignition probe needs to be adjusted by using a collar to adjust the ignition probe so that it is pointing to the burner port.
- Recheck the Electrode; if no “clicking” sound is heard, check if (1) LR-6 /AA Battery is installed backwards, and (2) electric wires may be loose. Remove the Battery and inspect the Igniter Junction Box found behind the Control Panel and reconnect any loose wires.

LIGHTING THE MAIN BURNER OF GRILL

1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. For optimum performance this grill should be used only when outdoor temperatures are 60 degrees or above.
3. Familiarize yourself with the Safety and Use and Care instructions in this manual. Do not smoke while lighting grill or checking gas supply connections.
4. Be sure each LP Gas tank is filled, and lock Casters to prevent movement during grill operation.
5. Open the left and right Lids before lighting the grill.
6. Check that the end of each Burner Tube is properly located over each Valve Orifice.
7. Set all Control Knobs to OFF and open the propane gas tank valve SLOWLY 1/4 of a turn.



8. Light the "IGNITION BURNER" first, push and turn the left Control Knob to HIGH position.



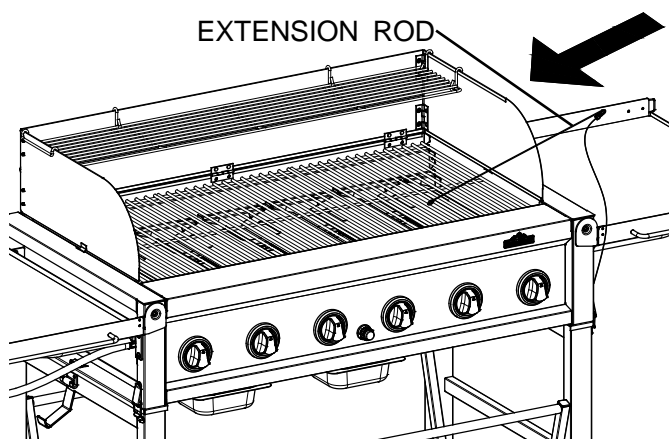
9. Immediately press the Electric Igniter for 3-4 seconds to light the Burner.



10. If ignition does not occur in 5 seconds, turn the "IGNITION BURNER" Control Knob and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
11. After IGNITION BURNER is lit, turn the tank valve SLOWLY one more 1/4 of a turn for 1/2 of one complete turn.
12. Once the IGNITION BURNER is lit, you light all the burners 3,2,1,5 and 6 in that order by turning its Control Knob to HIGH.

LIGHTING USING MATCH LIGHT EXTENSION ROD

1. Turn **OFF** all burner valves.
2. Make sure the lid is open.
3. Place a lighted match between the coils on the Match Holder and hold next to the burner.
4. Turn the control knob(s) to the "HIGH" position. Burner should light immediately.
5. If the burner does not light in 5 seconds turn the knob off, wait 5 minutes and repeat above procedures.



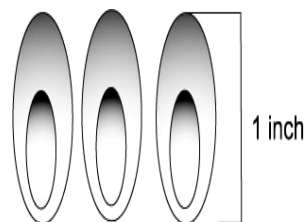
DANGER

Keep your face and hands as far away from the grill as possible when lighting it.

FLAME CHARACTERISTICS

This procedure outlines how to check for proper burner flame characteristics.

Burner flames should be blue and stable with little yellow tips, with no excessive noise, or lifting. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air. If any of these conditions exist call our customer service line.



Visually check the burner flames prior to each use. The flames should be look like this picture. If they do not, refer to the burner maintenance part of this manual.

CARE AND MAINTENANCE

Before cleaning the grill, keep it in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

GRILL RACK

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in tap water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water hits the hot grill, assists the cleaning process by softening any food particles. The food particles will "fall off" and burn. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

GREASE TRAY

The grease tray should be emptied and wiped down periodically and washed with a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in the bottom of grease tray to absorb the grease. Check the grease tray frequently. Don't allow excess grease to accumulate and overflow out of the grease tray.

GRILL BURNERS

Extreme care should be taken when removing a burner as it must be correctly centered on the orifice before any attempt is made to re-light the grill. Frequency of cleaning will depend on how often you use the grill.

Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as flashback and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of flashback, it is the most common cause. To reduce the chance of flashback, you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also, perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.



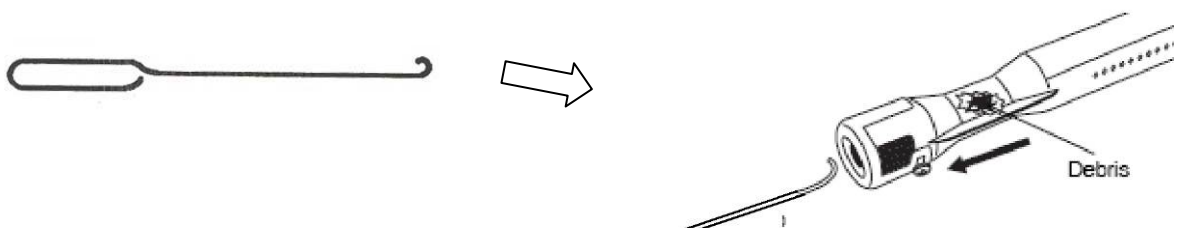
WARNING

ENSURE that the gas supply and the knobs are in the “OFF” position.

Cleaning The Burner Tubes and Burner Ports

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period on time.

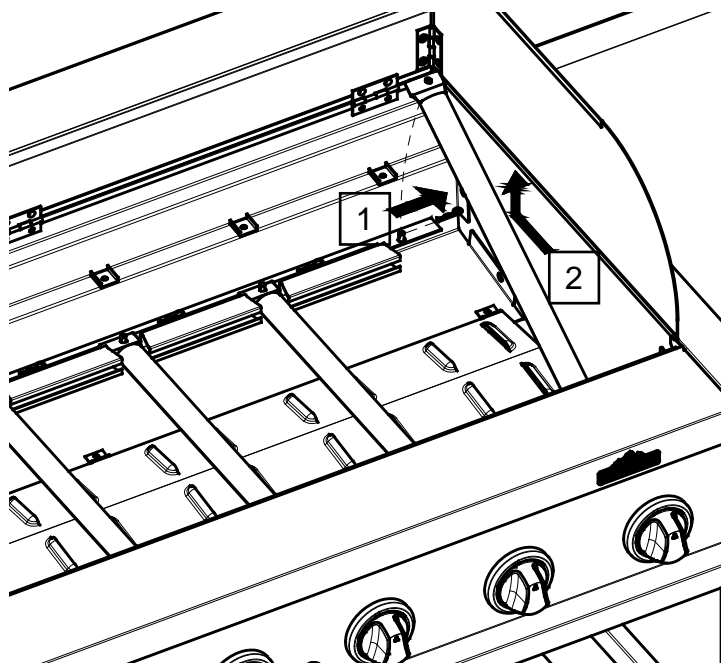
1. Turn all Burner Valves to the full OFF position.
2. Turn the LP Gas tank valve to the full OFF position.
3. Detach the LP Gas regulator assembly from your gas grill.
4. Remove the Cooking Grids and Heat Diffusers.
5. Remove the cotter pin from the rear of each Burner.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to diagram below and perform one of these three cleaning methods:
 - **METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through each Burner Tube and inside the Burner several times to remove debris.



- METHOD 2: Use a bottle brush with a flexible handle and run the brush through each Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3: Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

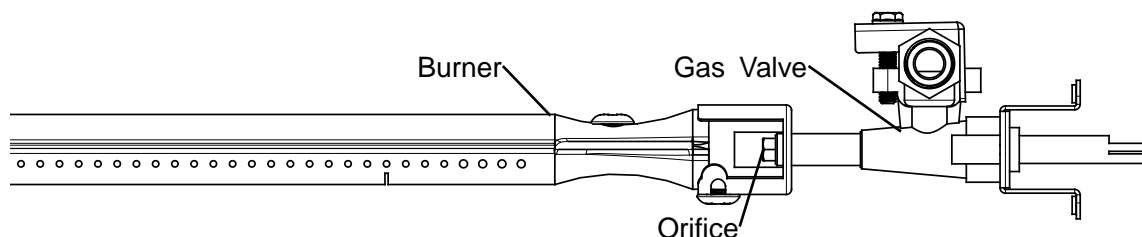
BURNER REPLACEMENT

1. Remove the cotter pin from the burner holding pin.
2. Remove the burner as shown below.



⚠ WARNING ⚠

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.



⚠ CAUTION ⚠

- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustible and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

TROUBLESHOOTING

If the grill fails to light:

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least five minutes for gas to clear, then retry.
2. If your grill still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:

Problem	Possible Cause	Corrective Action
If the grill fails to light	Misalignment of Burner Tubes over Orifices.	Reposition Burner Tubes over Orifices.
	Obstruction in gas line	Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
	Plugged Orifice	Remove the screw from the rear of each Burner using a Phillips Head Screwdriver. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, fixing bolts and cooking components. If an obstruction is suspected in Gas Valves or Manifold, call customer service.
	Obstruction in Burner Tubes	Follow the Burner Tube cleaning procedure on page 22 of this Operator's Manual.
	Misalignment of Igniter on Burner	Check for proper position of the Electrode Tip is pointing to a burner port. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16 in. Adjust if necessary. With the gas supply closed and all Control Knobs set to OFF press the Electric Igniter cap and check for the presence of a spark at the Electrode.
	Disconnected Electric Wires	Inspect the Igniter Junction Box Found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the grill.
	Weak AA battery	Unscrew the Igniter Cap and replace the battery.
If the grill still does not light	Blocking of gas line	You may need to purge air from the gas line or reset the regulator excess gas flow device. Note: This procedure should be done every time a new LP Gas tank is connected to your grill.

To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn Control Knobs to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect regulator from LP Gas tank.
- Let unit stand 5 minutes to allow air to purge.
- Reconnect regulator to the LP Gas tank.
- Open the Grill Lids.
- Turn tank valve on SLOWLY 1/4 of a turn.
- Push and turn the middle Control Knob farthest from open tank to HIGH
- Press Electric Igniter for 3-4 seconds to light the burners.

WARNING

Should a FLASHBACK fire occur at or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Open the Grill Lids.
- Put out any flame with a Class B fire extinguisher.
- Once the grill has cooled down, clean the Burner Tubes according to the cleaning instructions in this Operator's Manual.

WARNING

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

- Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of air for combustion and ventilation.
- Keep the ventilation openings of the tank enclosure cabinet free and clear of debris.

LIMITED WARRANTY

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of Ninety (90) days from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provide that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates Ninety (90) days from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion is not deemed a manufacturing or materials defect.
 - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
 - Stainless steel discoloration or corrosion.
 - Consumables such as batteries.

IF CUSTOMER SERVICE BECOME NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

Should you encounter any problem,
CALL US FIRST.
Do not return product to the store.
WE CAN HELP.

For assistance, contact customer service at customerservice@rankam.com
or at (888) 837-1380, Mon to Fri, 8:00am – 5:00pm Pacific Standard time

Manufacturer information

Rankam Metal Products Manufactory Ltd.

Address: 18/F,. New Lee Wah Centre, 88 Tokwawan Road, Kowloon, Hong Kong.