



Outdoor Stovetop

SAFE USE, CARE AND ASSEMBLY MANUAL



85-1603-8
G10601

Read and save this manual for future reference.

If pre-assembled, leave this manual
with unit for consumer's future reference.

For product inquiries, parts, and warranty and
troubleshooting support, please call 1-877-707-5463.

DANGER

If you smell Gas

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

WARNING

1. Do not store or use gasoline or other flammable vapours and liquids 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.

WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

WARNING

Follow all leak check procedures carefully prior to operation of barbecue, even if grill was dealer assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

**THIS BARBECUE IS FOR
OUTDOOR USE ONLY**

WARRANTY

1 Year Limited Warranty

This Masterchef Outdoor Stovetop carries a 1 year limited warranty against defects in manufacturing workmanship. This Limited Warranty is nontransferable and becomes void if used for commercial or rental purposes. This warranty applies only when unit is used in Canada. The bill of sale or a copy will be required together with the serial number and model number when making any warranty claims from Trileaf Distribution.

Trileaf Distribution reserves the right to have its representatives inspect any product or part prior to honoring any warranty claim. Trileaf Distribution shall not be liable for any transportation charges, shipping & handling charges or labor cost. This warranty is for replacement of defective parts only. The Manufacturer will not be responsible for incidental or consequential damages or any labor cost. Inability to provide proof of purchase, or if warranty coverage has expired, any request for parts will be subject to parts, shipping and handling fees.

This limited warranty does not cover damage due to chipping and scratching of porcelain or painted surfaces, nor does it cover corrosion or discoloration due to misuse, lack of maintenance, grease fires, hostile environments, accidents, alterations, abuse or neglect, improper installation and failure to read and/or abide by any product warnings. This limited warranty does not cover any damage sustained during removal or storage of this unit. Part failure due to lack of cleaning and maintenance, or use of improper cleaning products such as Oven Cleaner will not be covered under this manufacturers warranty. This limited warranty does not cover any scratches or dents, corrosion or discoloring caused by heat, abrasive or chemical cleaners. Parts installed from other manufactures will nullify this warranty.

1 Year Limited Warranty

For one year from the date of original retail purchase Trileaf Distributions will replace any grill part that fails or is found to be defective to the degree of nonperformance under normal household use, during the limited warranty period. Trileaf Distributions ltd. are not responsible for any grill damage sustained during moving, storage, assembling or cleaning. Unless otherwise noted, as in above limitations, all components are covered for a period of one year.

Important: Should you have difficulty operating this product, or have a part that has become defective within the stated warranty period, do not return to store. Stores do not stock replacment parts and are unable to help with troubleshooting advice. Please call 1-877- 707-5463. Have your Proff of purchase, serial number and model number available so that the customer support agent can be of assistance.

Purchaser: By accepting delivery of this Barbecue the purchaser, hereby accepts the foregoing and expressly waives any other remedy and damages, direct, indirect, and consequential.

INFORMATION INSTALLATION

The installation of this appliance must be in accordance with all local codes, or in the absence of local codes:

- Canadian installation must conform to the current national standards, which at this time are CAN/CGA-B149.1/2-Natural Gas/Propane installation code.
 - 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.

ADDITIONAL WARNINGS



Drawing A

Minimum clearance to adjacent combustible materials:

- 76 cm (30") from furthest protruding edge on side of barbecue.
- 76 cm (30") from furthest protruding edge on back of barbecue.

See Drawing A

- Always keep the area around this barbecue clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper or oily rags.
- **Do not** operate this barbecue under any overhanging or unprotected construction.
- Remember this barbecue is for **outdoor use only** and is **not** for use on any boat or recreational vehicle.
- Use this barbecue outdoors in a well-ventilated area and we recommend at least 3 m (10') from any dwelling or other buildings.
- **Do not** use in garages, or any other enclosed area.
- **Do not** leave your barbecue unattended while in operation.
- **Do not** obstruct the flow of combustion and ventilation air to the barbecue.
- **Do not** use while under the influence of drugs or alcohol.
- **Do not** store any spare L.P. (propane) cylinder, full or empty, under or near your barbecue.
- **Do not** allow children to play anywhere near the barbecue.

USE OF L.P. GAS CYLINDER

Self-contained Propane Gas System

The self-contained (propane) gas system is designed to be used with *only* a 9.1 kg (20 lb) propane cylinder equipped with a type-1 cylinder valve and incorporating an overfill protection device (O.P.D.). This barbecue *cannot* be connected to an existing #510 P.O.L. type valve cylinder (which has left-handed threads).

DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.

The type-1 valve can easily be recognized by the large external thread on the outside of the valve. Older existing valves **do not** have this outer external thread. Any attempt to connect a regulator to any connector other than the mating type-1 connector could result in fires, injuries or property damage, and could take out the important safety features built into the type-1 system. Also connecting the #510 P.O.L. fitting to the cylinder will negate the flow control and the temperature shut-off features built into the new type-1 connection system.

- The cylinder should not exceed 472 mm (18 1/2") in height and 317 mm (12 1/2") in diameter.

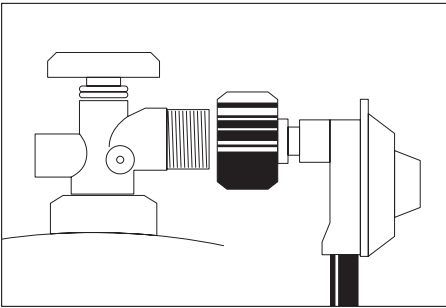
LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders Spheres and Tubes for the Transportation of Dangerous Goods.

The Cylinder must also be equipped with:

- A shut-off valve with a correct cylinder valve outlet as specified in current standards.
 - Canada: CAN/ CGA 1.6g-M97 Outdoor Gas Grills.
 - U.S.A: ANSI Z21.58a-2006/CSA 1.6a-2006 Outdoor Cooking Appliances.
- 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*, as applicable; and
 - b) Cylinder connection device compatible with the connection for outdoor cooking appliances.
 - c) A listed Overfilling Protection Device (O.P.D.).
 - d) A safety relief valve with direct connection to the vapour space of the cylinder.
 - e) A collar to protect the tank shut-off valve.
 - f) A device for vapour withdrawal.
 - g) A ring on the bottom to secure the tank to its support assembly.

Warning

- Always turn off the cylinder valve completely when the barbecue is not in use.
- Always handle the tank valve with utmost care.
- Never connect an unregulated L.P. gas cylinder to the barbecue.
- Always keep the cylinder, in use, securely fastened in an upright position.
- Never store a spare cylinder, empty or full, near or under the barbecue when in operation.
- Never expose the cylinders to direct sunlight or excessive heat.
- Never insert any kind of objects into the valve outlet as this may damage the backcheck; a backcheck that is damaged can leak, and a leaking propane cylinder can result in fires or explosions, property damage, severe injuries or death.



To Connect Regulator

Carefully insert brass nipple of regulator connection into tank outlet. Screw black plastic nut clockwise onto tank valve outlet until it comes to a stop. Hand-tighten only. **Do not** use tools of any kind.

TRANSPORTATION AND STORAGE OF L.P. CYLINDER

The propane cylinder is totally safe when handled properly, but if misused, the result could be an explosion or fire resulting in serious personal injury and/or property damage.

Warnings

- Always recap the cylinder with cap provided when not connected to the barbecue.
- **Do not** store the cylinder in any enclosed area such as a garage, and make sure the storage area has lots of ventilation.
- **Do not** store the cylinder near any appliances, or in any areas that may become hot such as the trunk of a vehicle.
- Make sure the cylinder is out of the reach of children.
- When transporting or storing the cylinder, make sure it is in an upright position and not on its side.
- **Do not** smoke around the cylinder, especially when transporting it in a vehicle.

FILLING THE L.P. CYLINDER

For safety reasons the LP gas cylinder, if supplied with your barbecue, has been shipped empty. The cylinder must be filled prior to use and must have the air purged. For safety, follow these instructions when having your cylinder filled:

- Have only your local qualified LP gas dealer fill or repair a cylinder.
- **Do not** overfill the cylinder beyond the safe 80% fill level.
- Make sure the dealer tests and checks the cylinder for leaks after filling.

WARNING

If the above instructions are not completely adhered to, it could cause a fire/explosion, resulting in death or serious injury, or property damage.

SAFETY HOSE AND REGULATOR

Propane Models: Your barbecue is designed to operate on L.P. propane gas at a pressure of 2.74 Kpa (11" water column). A regulator preset to this pressure is supplied with the barbecue and must be used.

This regulator is equipped with the type-1 quick-closing connecting system, which incorporates these safety features:

- Will not allow gas to flow until a positive seal has been made.
- Has a thermal component that will automatically shut off the flow of gas between 115–150°C (240–300°F).
- Has a flow limiting feature, which will restrict the flow of gas to 10 cubic feet/hour.

Warning

Should the large, black thermal-sensitive coupling nut be exposed to any extreme temperatures above 115°C it will soften and allow the regulator probe to disengage from the valve, and will shut off the gas. Should this occur, **do not** try to reconnect the nut; instead replace the whole regulator assembly with a new one (see the attached parts listing for details). The regulator probe also contains a flow-sensitive feature, which limits the flow of gas to 10 cubic feet/hour, in the event of a regulator malfunction or hose leak. If the flow control feature is activated, the cause of this excessive gas flow should be investigated and corrected before using the barbecue again.

Attention: Improperly lighting the barbecue can activate the flow control feature, resulting in lower heat output. If this occurs, the re-flow feature must be reset by turning off all the burner controls and the cylinder valve. Wait at least 30 seconds before slowly turning on the cylinder valve, and then after another 5 seconds turn the burner valve on and light the barbecue.

- Never connect this barbecue to an unregulated propane gas supply, or to another kind of gas. **Do not** alter or change the hose or regulator in any way.
- Visually inspect the whole hose assembly before each use for evidence of wear or damage such as cracks, burns, or even cuts. If any damage is found, replace the assembly before using the barbecue. Use only the recommended replacement hose.
- To avoid possible damage to the hose, **do not** allow any grease or other hot materials to fall on the hose, and make sure the hose does not contact any hot surfaces of the barbecue.
- The connection fitting must be protected when it's disconnected from the cylinder. **Do not** allow the fitting to bump or drag on the ground as nicks and scratches could help create a leak when connecting back to the cylinder.
- It is important to do the “Leak Test” procedure every time a cylinder is refilled, or any of the components are changed, and especially at the beginning of a new season.

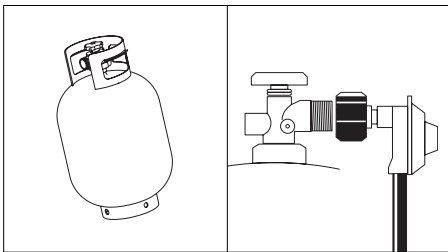
SAFETY LEAK TESTING

Attention: A leak test ensures that there are no gas leaks prior to lighting your barbecue.

Perform A “Leak Test”

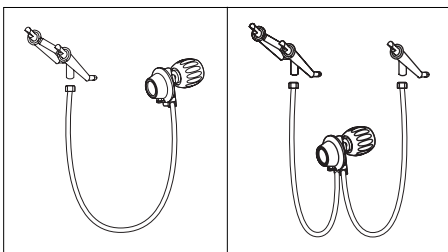
- Before lighting your barbecue for the first time.
- Every time the cylinder is refilled, or any component is replaced.
- At least once every year, preferably at the start of the season.
- When having difficulty lighting burners, or experiencing irregular burn patterns.

The “Leak Test” must be done outdoors, away from heat, open flames and flammable liquids. **Do not** smoke while performing the test. Use only a mixture of 50/50 liquid soap and water for leak testing. Never use a match or open flame.



Drawing B

Drawing C



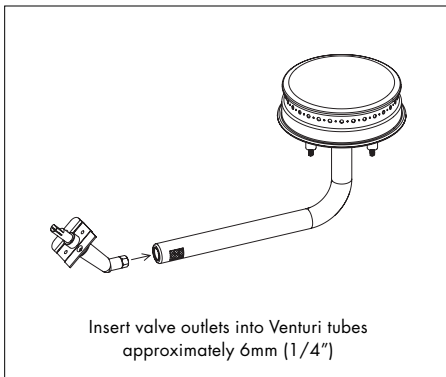
Drawing D

Drawing E
(if equipped with a side burner)

The Following Must Be Checked

- The tank valve including the threads into the tank (drawing C).
- All tank welds (drawing B).
- Regulator fittings and tank connections (drawing C).
- All hose connections (drawing D), plus side burner hoses if so equipped (drawing E).
- With a newly filled and tested propane tank attached to the barbecue and all the controls turned OFF, slowly open the cylinder valve one full turn.
- Brush Soap solution on all connections and components listed above and shown in the drawings B, C, D and E.
- Look carefully for bubbles forming, which is an indication of leaking gas.
- Tighten the connections at the bubbled areas until re-testing shows no indication of any leaks (shut off cylinder while correcting any leaks).
- Shut off the cylinder valve and ensure all control valves are off.
- **Do not** use the barbecue if any leaks cannot be stopped. Turn off the gas cylinder valve, remove the gas cylinder and seek assistance from a qualified gas appliance service mechanic or gas dealer.

PRIOR TO USING



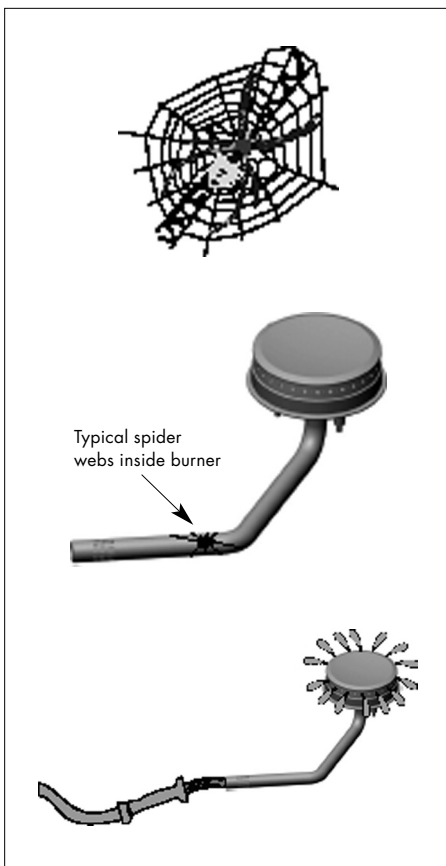
Drawing F

Do not use your barbecue until you have carefully read and fully understand all the information in this manual. Please ensure the following:

- Your barbecue is properly assembled.
- There are no leaks in the system (see “Leak Test”).
- The burner is properly assembled, with the venturi tubes seated over the valve outlets (drawing F) and that there is nothing blocking the venturi tubes (drawing G).
- Ensure that all power cords and/ or gas supply hoses will not touch or be near the surfaces that will get hot.
- The barbecue is in a safe location (see installation).

Ensure that the valve outlets (igniter electrode) are assembled into the venturi tubes approximately 6 mm (1/4”) and that the valve outlets and venturi tubes are approximately parallel to the bottom of the lower body.

NATURAL HAZARD SPIDERS



Fact: Sometimes spiders and other small insects climb into the burner tube. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burner prior to use after storing, or after a period of one Month not being used.

An obstruction can result in a “flashback” (a fire in the burner tube). The appliance may still light, but the obstruction does not allow full gas flow to the burner.

1. Smell gas.
2. Burner will not light.
3. Fire coming from around or behind control knob.

STOP! Immediately turn off gas at LP cylinder.

Solution: Wait for appliance to cool. Clean burner often. Spiders and insects don’t care if your appliance is brand new or you just cleaned it. Use a hose with a nozzle attached. Forced water will wash out the web.

General Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas appliances are not painted at the factory. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of lid and bottom. Rinse and allow to completely air dry.
- **Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

LIGHTING THE BARBECUE

Prior to lighting your Outdoor Stovetop, visually check all hoses before each use, for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, **do not use your barbecue**. A replacement hose and regulator is required.

- Make sure you have followed all the checks, procedures and instructions in all previous sections before attempting to light the barbecue.

Important

- Remove the lid before lighting the burner.
- **Do not** lean over the unit when lighting in case of back flash.
- Making sure that the main control knob is off, slowly and carefully open the propane gas cylinder valve.
- Visually check the flames every time you light your unit. If the flame is abnormally small or smokey yellow – shut off the unit and check the venturi tubes for blockage or refer to the Troubleshooting Guide.

Using The Igniter To Light The Burner

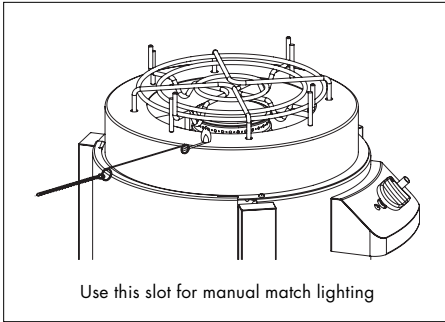
Ensure burner control knob is in the off position before opening gas supply.

1. Remove the lid before lighting.
2. Open the gas supply valve and wait 5 seconds.
3. Push in and turn the single main burner control knob to 'HIGH'.
4. Depress the igniter, until a clicking noise is heard (a spark is being applied) repeat if necessary.
5. If the burner does not light immediately (within five seconds), turn burner control knob off and wait 5 minutes to clear the gas.
6. Repeat steps 1 to 5. If burner still fails to light, refer to the Troubleshooting Guide to determine the cause and solution, or try the Match Lighting procedure below.

CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure.

If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.



Match-Lighting

Do not lean over burner while lighting.

1. Remove lid. Turn on gas at LP cylinder.
2. Place lit match into match holder. Place match near burner.
3. Push in and turn burner knob to HI. Be sure burner lights and stays lit.

WARNING

If the heat output is too low, the flow control feature may have been activated by a gas leak. If so, turn off the burner valve and cylinder valve, and perform the "Leak Test". If there aren't any leaks, re-light the burner.

WARNING

Never stand with your head directly over the unit when preparing to light the main burners, to prevent possible bodily injury.

WARNING

IF THE SELECTED BURNER DOES NOT LIGHT, immediately turn the burner control knob and cylinder valve to the OFF position, to prevent gas buildup. Wait five minutes for the gas to clear and then repeat the preceding starting procedure. If the burner will not light when using the ignitor, follow the match lighting instructions.

Shutting Down The Barbecue After Use

- Turn off the gas cylinder valve.
- Turn the burner control valve to the "Off" position.

This sequence is important as it prevents residual gas from being left in the system under pressure and will make the next use easier.

SAFETY CHECK

Burner Check

Light burner, rotate knob from HI to LOW. You should see a smaller flame in the LOW position than the HI position. Always check flame prior to each use.

Burner Flame Check

Inspect burner prior to each use. If burner is damaged do not use. Call manufacturer to purchase a replacement 1-877-707-5463

Ignitor Check

Turn gas OFF at LP cylinder. Depress the ignitor knob. "Click" should be heard and spark seen each time between burner and electrode. If you do not see a spark or hear a clicking sound, See troubleshooting section for more details.



WARNING

Hot Surface! DO NOT touch the hot surface while this unit is operating!!

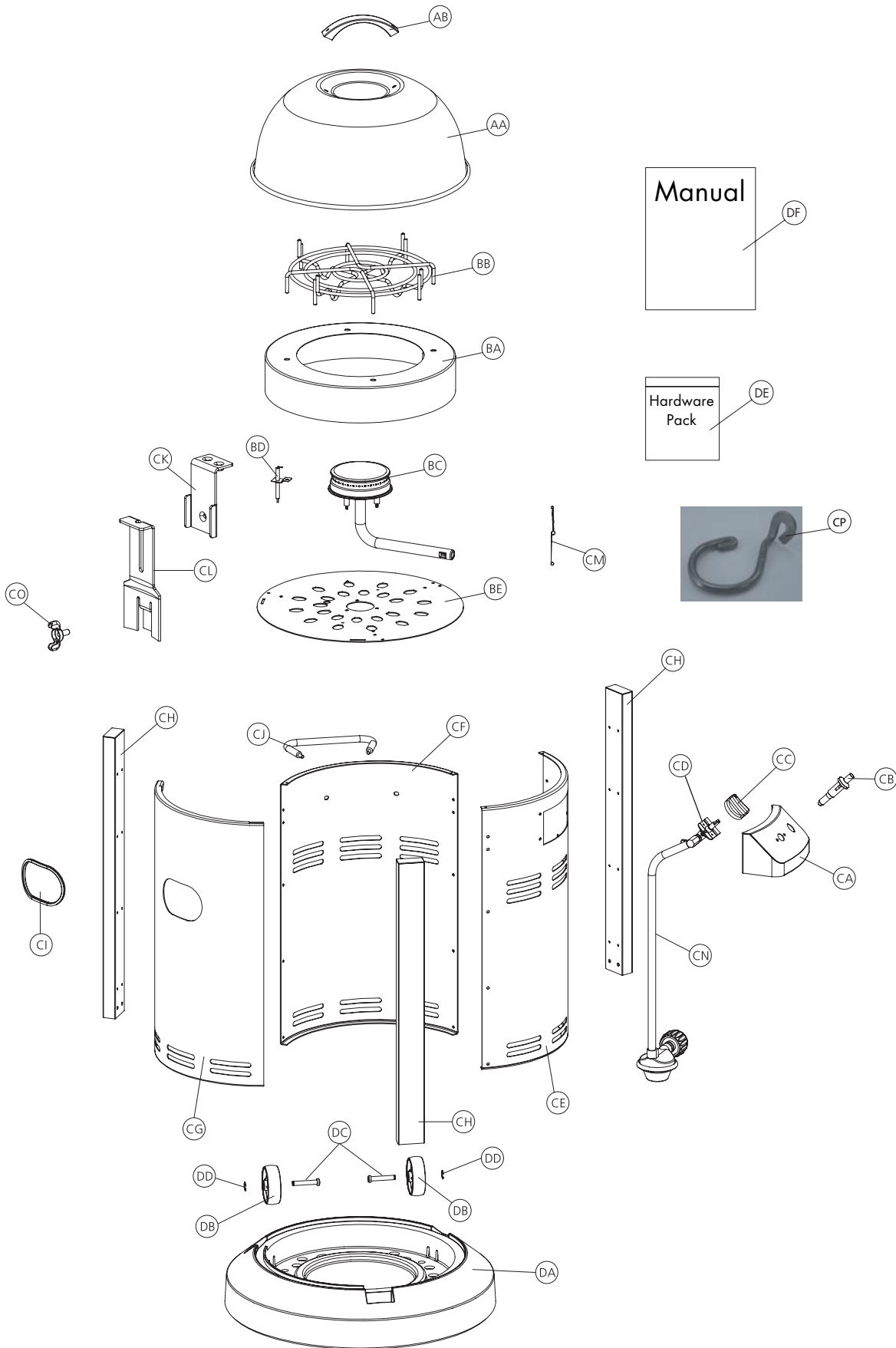
TROUBLESHOOTING GUIDE

Problem	Possible Causes	Corrective Action
Burner will not light (match or igniter)	<ul style="list-style-type: none"> Blocked venturi tubes 	<ul style="list-style-type: none"> Clean out blockage
Burners not hot enough	<ul style="list-style-type: none"> Cylinder or gas supply valve turned off 	<ul style="list-style-type: none"> Open cylinder or gas supply valve
	<ul style="list-style-type: none"> Venturi tubes not properly sealed over valve igniter electrodes 	<ul style="list-style-type: none"> Ensure proper venturi tube assembly
	<ul style="list-style-type: none"> Burner ports blocked 	<ul style="list-style-type: none"> Clean/replace burner
	<ul style="list-style-type: none"> Low or out of propane 	<ul style="list-style-type: none"> Refill cylinder
	<ul style="list-style-type: none"> Flow control device activated 	<ul style="list-style-type: none"> Follow correct lighting procedure, and perform leak test
	<ul style="list-style-type: none"> Regulator not fully tightened into cylinder 	<ul style="list-style-type: none"> Tighten regulator fully (hand tighten) onto cylinder Straighten fuel hose
Flames smoky yellow	<ul style="list-style-type: none"> Partially blocked venturi tubes 	<ul style="list-style-type: none"> Clean out blockage
	<ul style="list-style-type: none"> Excess cooking salts on burner 	<ul style="list-style-type: none"> Clean burner
	<ul style="list-style-type: none"> Air shutter closed (side and rear rotisserie burner only) 	<ul style="list-style-type: none"> Open air shutter
Burner lights with match but not with igniter	<ul style="list-style-type: none"> Loose wire connection 	<ul style="list-style-type: none"> Make sure all connections are tight
	<ul style="list-style-type: none"> Broken electrode ceramic Poor ground 	<ul style="list-style-type: none"> Ensure collector box, burner and igniter are assembled properly
	<ul style="list-style-type: none"> Faulty igniter 	<ul style="list-style-type: none"> Replace igniter
Flame blows out/down through base	<ul style="list-style-type: none"> High wind conditions 	<ul style="list-style-type: none"> Relocate barbecue back towards wind
	<ul style="list-style-type: none"> Propane low 	<ul style="list-style-type: none"> Refill cylinder
Too much heat/excessive flare-up	<ul style="list-style-type: none"> Excessive fat in meat 	<ul style="list-style-type: none"> Trim meat, turn down burner controls and/or fuel supply
	<ul style="list-style-type: none"> Grease drain plugged 	<ul style="list-style-type: none"> Clean casting base and burner Clean heat plate
	<ul style="list-style-type: none"> Cooking system not positioned correctly 	<ul style="list-style-type: none"> Position cooking system correctly
Flames under heat control console	<ul style="list-style-type: none"> Blocked venturi tubes 	<ul style="list-style-type: none"> Immediately shut off gas at source, allow grill to cool and clean out venturi tubes
Regulator humming	<ul style="list-style-type: none"> This is not a defect or a hazard 	<ul style="list-style-type: none"> Temporary condition caused by high outside temperatures and a full propane cylinder
Incomplete flame	<ul style="list-style-type: none"> Plugged, rusted or leaking burner 	<ul style="list-style-type: none"> Clean/replace burner

For product inquires, parts, and warranty and troubleshooting support, please call 1-877-707-5463.

PARTS LIST**85-1603-8 (G10601)**

Item No.	Quantity	Description	Part No.
AA	1	Top Lid	G106-0008-01
AB	1	Handle, Top Lid	G402-0001-02
BA	1	Top Support Frame	G106-0200-01
BB	1	Cooking grate	G106-0007-01
BC	1	Burner Assembly	G106-0400-01
BD	1	Electrode with wire	G105-0006-01
BE	1	Heat Shield	G106-0006-01
CA	1	Control Panel	G106-0004-01
CB	1	Ignitor	G206-0701-01
CC	1	Control Knob	G106-0009-01
CD	1	Valve	G105-0009-01
CE	1	Front Panel	G106-0003-01
CF	1	Side Panel	G106-0001-01
CG	1	Back Panel	G106-0005-01
CH	3	Vertical Side support bars	G106-0100-01
CI	1	Access handle	HRMP01-0007-01
CJ	1	Handle	G106-0002-01
CK	2	Bracket Holder	G106-0010-01
CL	1	LPG Tank Retention Bracket	G106-0011-01
CM	1	Match Holder	G401-0079-01
CN	1	Regulator	G105-0015-01
CO	1	Wing Screw	G306-0025-01
CP	1	Retention Clamp	G106-0012-01
DA	1	Tank Supporter	HRMP01-0001-01
DB	2	Wheel	G105-0606-01
DC	2	Wheel Axle	HRMP01-0002-01
DD	2	Washer, wheel	HRMP01-0003-01
DE	1	Hardware Pack	G10601-B001-01-01
DF	1	Manual	G106-003-010801-01



ASSEMBLY INSTRUCTIONS

Tools needed for assembly are shown below.

Before assembling the barbecue, please ensure that you have all the hardware needed.

Before assembling the barbecue, read these instructions carefully. Assemble the barbecue on a flat, clean surface.

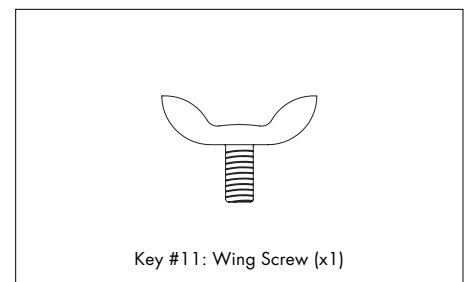
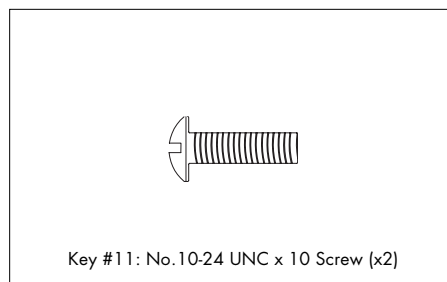
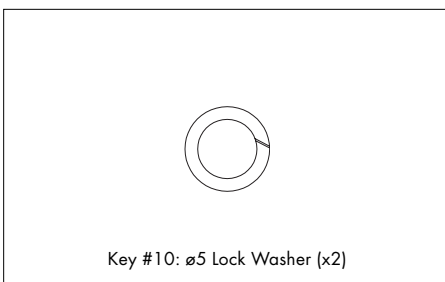
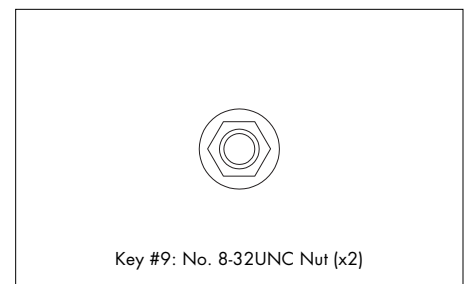
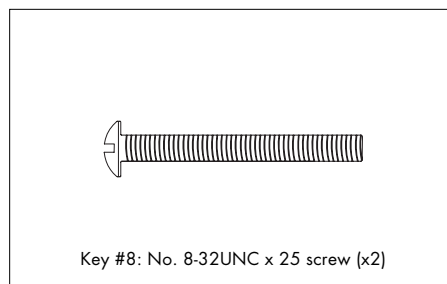
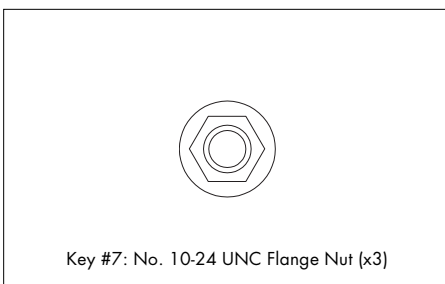
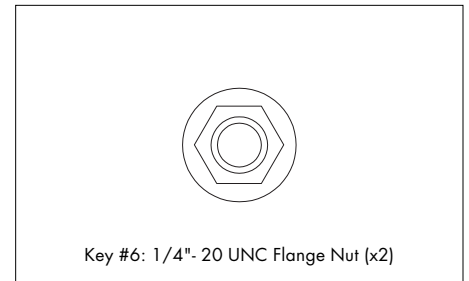
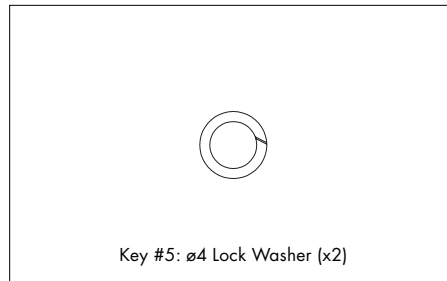
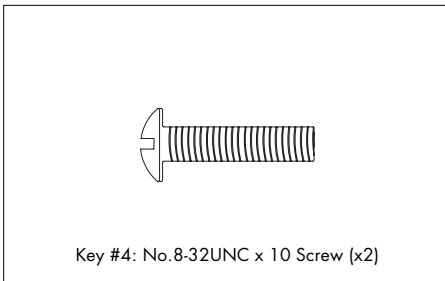
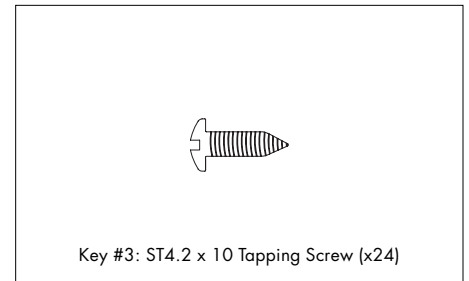
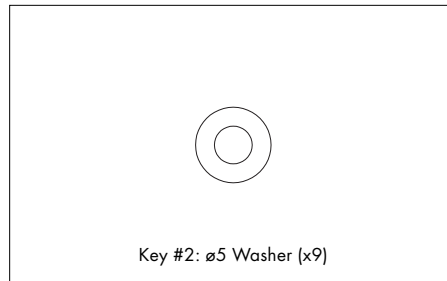
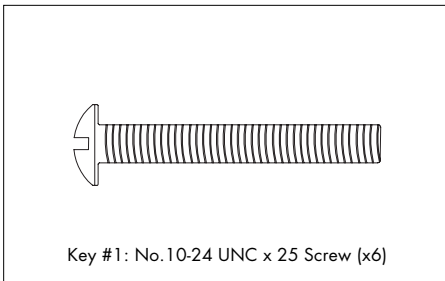
Note: Do not fully tighten all the nuts during initial stage.

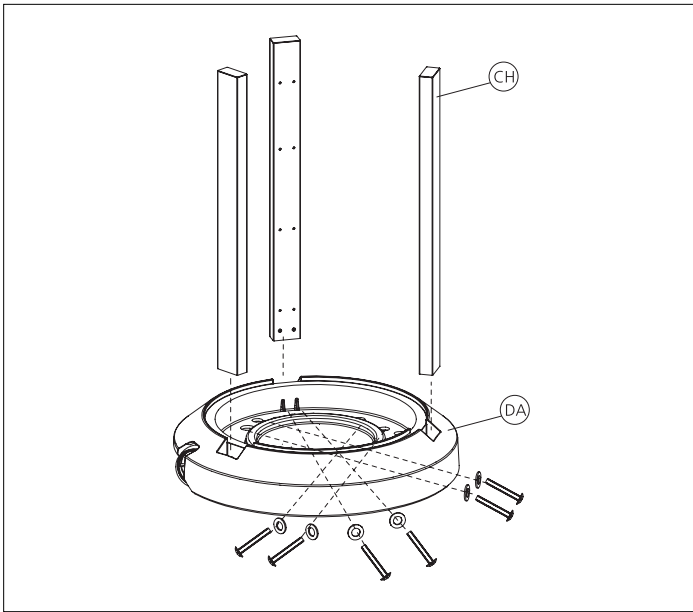
Grill is heavy. You should have two people assemble the barbecue together.

Please refer to the part numbers underneath the hardware name for use when ordering parts under warranty.

Hardware Pack List

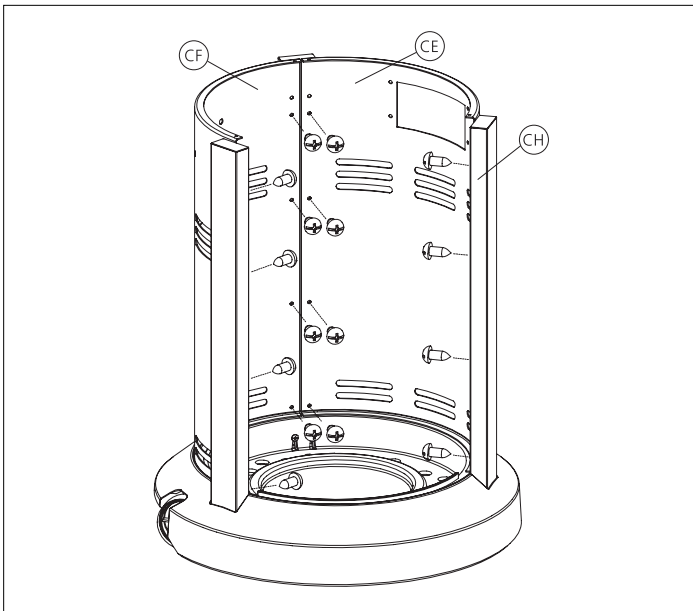
Key No.	Description	Part Number	Quantity
1	No.10-24 UNC x 25 Screw	20124-10025-03A	6
2	ø5 Washer	40300-05000-250	9
3	ST4.2 x 10 Tapping Screw	22500-42010-13A	24
4	No.8-32UNC x 10 Screw	20132-08010-032	2
5	ø4 Lock Washer	41400-04000-250	2
6	1/4"- 20 UNC Flange Nut	31220-13000-03A	2
7	No. 10-24 UNC Flange Nut	31224-10000-03A	3
8	No. 8-32UNC x 25 screw	20132-08025-250	2
9	No. 8-32UNC Nut	30232-08000-250	2
10	ø5 Lock Washer	41400-05000-250	2
11	No.10-24 UNC x 10 Screw	20124-10010-03A	2
12	Wing Screw	G306-0025-9084	1





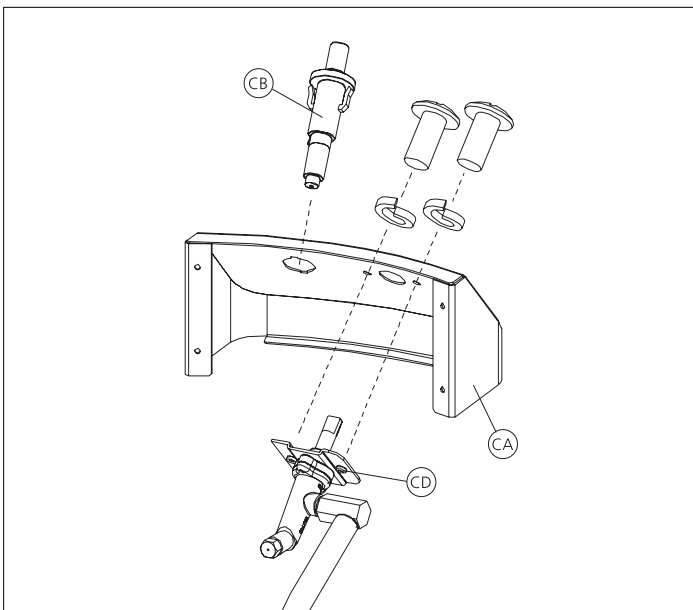
1

Insert 3 vertical supporting bars (CH) into tank support (DA). Secure the supporting bars to the tank support using hardware #1 (x6) and #2 (x6).



2

Assemble the side panel (CF), front panel (CE) and supporting bars (CH) together as shown using hardware #3 (x16).



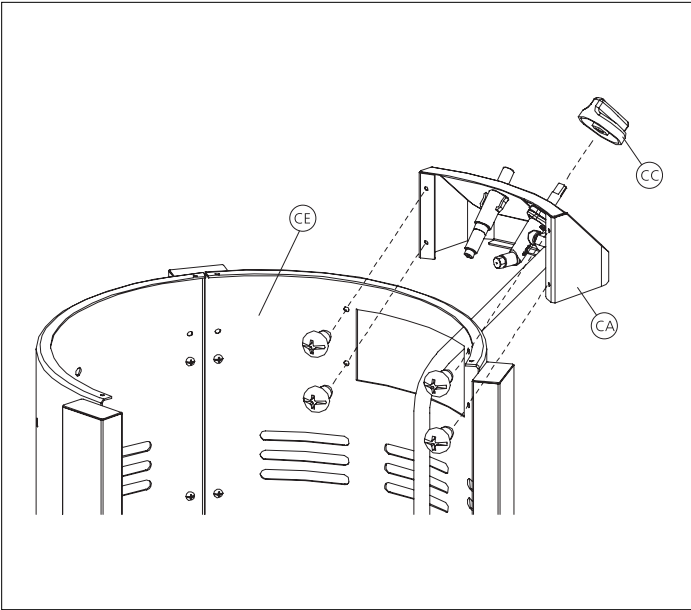
3

Assemble the igniter (CB) to the control panel (CA) as shown.

Assemble the burner valve (CD) to the control panel (CA) using hardware #8 (x2) and #5 (x2) as shown.

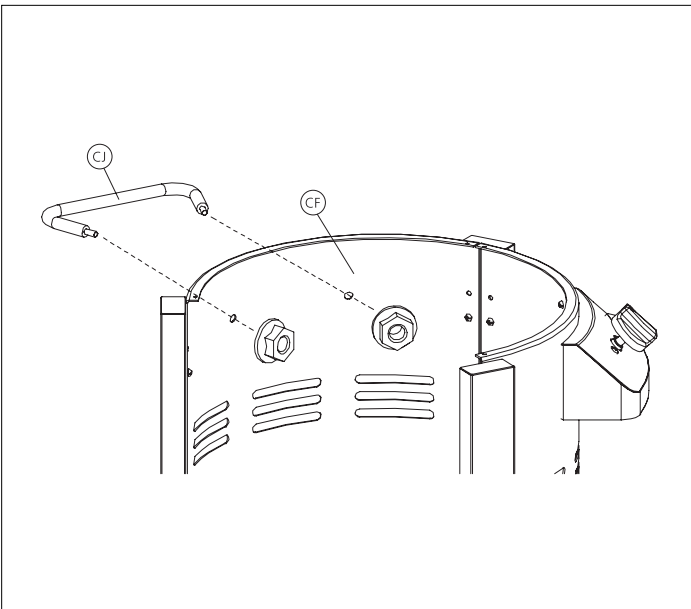
4

Position the control panel (CA) into the hole located on the front panel (CE) using hardware #3 (x4). Place the control knob (CC) on as shown.



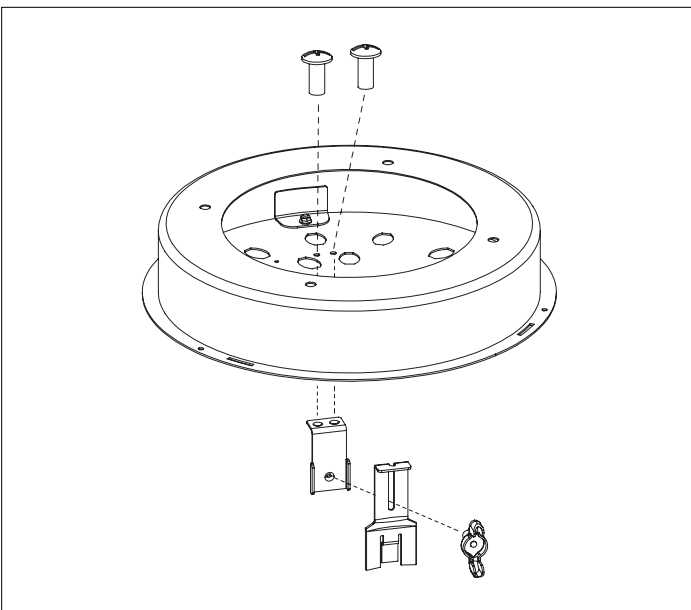
5

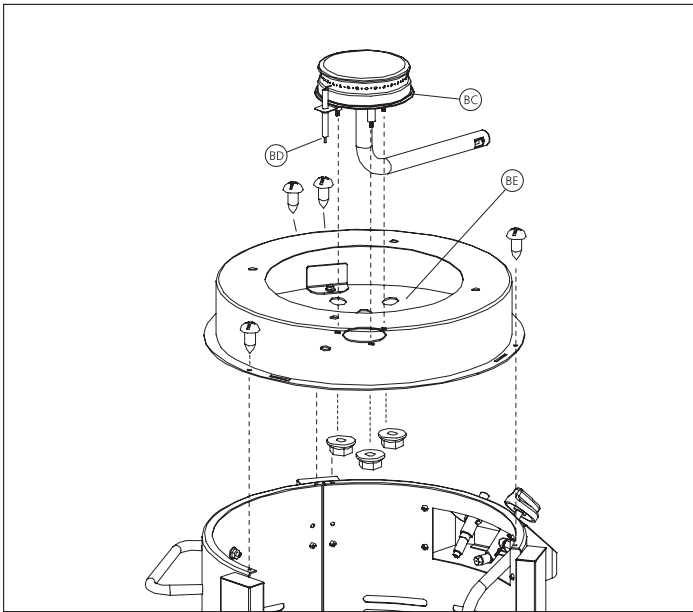
Assemble the cart handle (CJ) to the side panel (CF) using hardware #6 (x2) as shown.



6

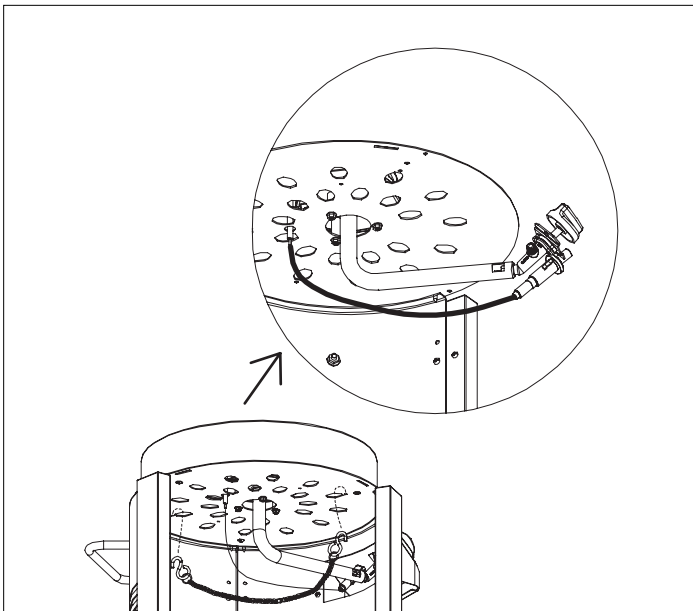
Assemble the Bracket Holder (CK) to the bottom of Heat Shield (BE) using hardware #11 (x2) as shown. Fix the Tank Retention Bracket (BL) to the bracket (CK) using Wing Screw (CO) with hardware #12 (x1) as shown.





7

- 7.1 Assemble the burner assembly (BC) to the heat shield by positioning the burner Venturi tube through the hole located in the heat shield, using hardware #7 (x3).
- 7.2 Assemble the heat shield and burner to the top of the cart body using hardware #3 (x4).

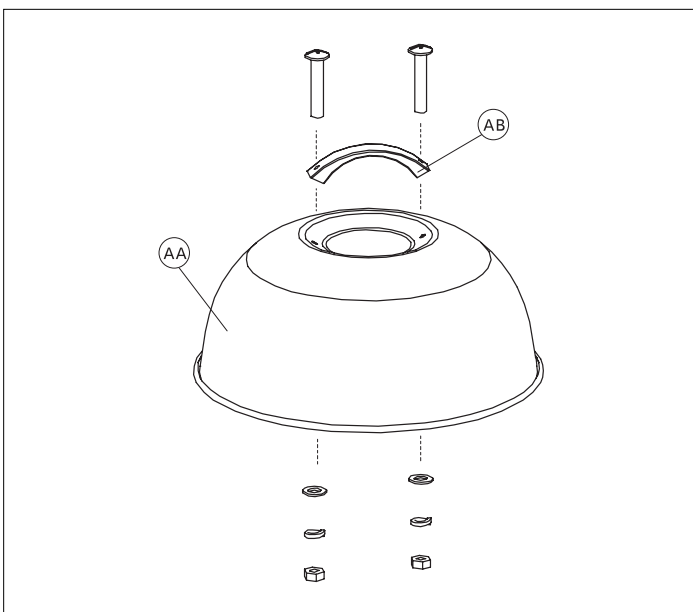


8

Connect the electrode wire to the igniter (CB) as shown.

VERY IMPORTANT

Burner Venturi tubes must engage valve openings. Make sure the valves are aligned with burner Venturi tubes.

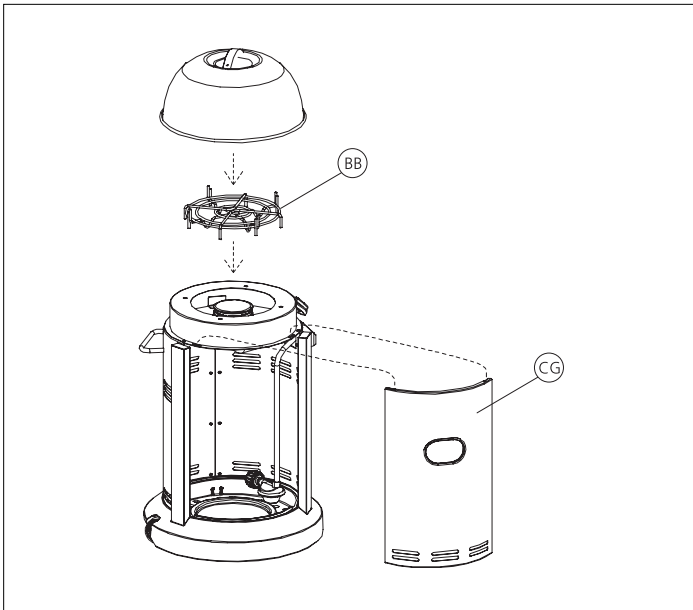


9

Assemble the lid handle (AB) to the lid (AA) using hardware #4 (x2), #2 (x2), #10 (x2), and #9 (x2).

10

Assemble the back panel (CG) by attaching to the heat shield as shown. Then place lid to cover the top of this unit.



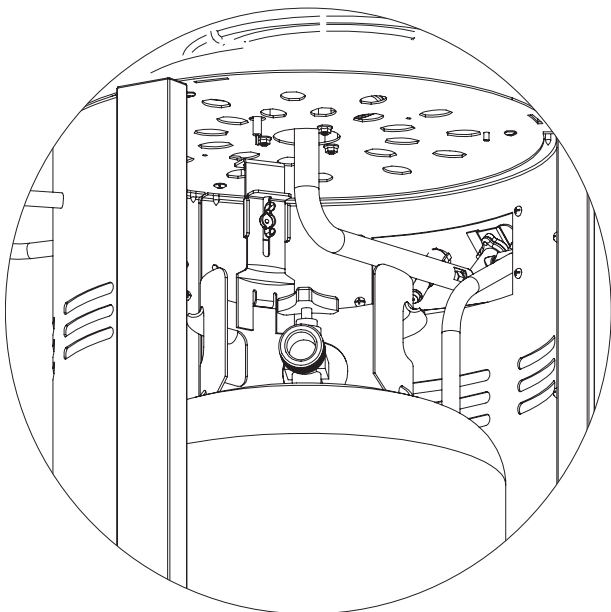
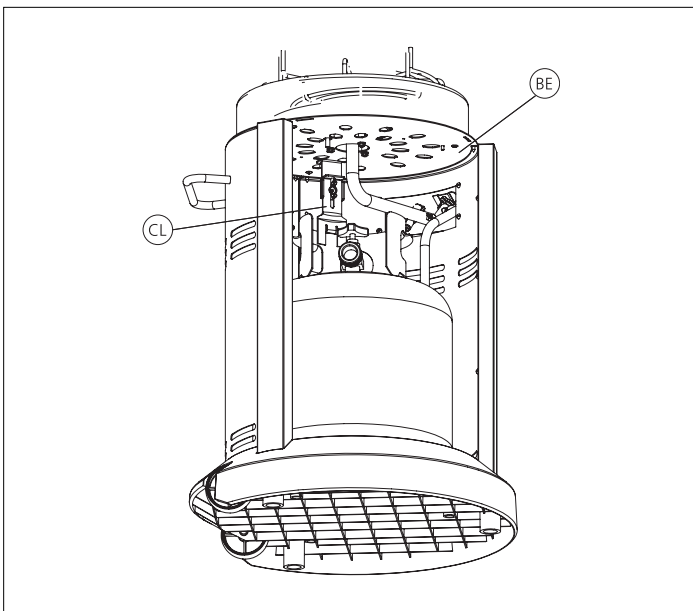
CAUTION

Lid should only be used for storing after Side burner unit has cooled down. Never place cover over burner when unit is in operation.

11

LP CYLINDER IS SOLD SEPARATELY.

Fill and leak check the cylinder before attaching to the grill and regulator. Once the cylinder has been filled and leak checked, place cylinder into the bottom of the cart cabinet. Slide tank retention bracket (CL) over cylinder collar and tighten the Wing Screw (CO, hardware #12). Then connect the regulator (CN) to the gas tank OPD valve.



12

Remove one of the hardware #3 (self tapping screw) from the Front Panel (CE), then connect the Retention Hook to the Front panel (CE) as shown using the same hardware which was just removed (hardware #3) and a 5mm washer (hardware #2).

Important! Clip the regular PVC hose to the hook as shown before connecting the QCC1 regulator to the gas tank.

WARNING

This step must be followed to prevent the regulator hose from getting damaged.



DISTRIBUTOR

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