

SERIAL # : _____



T360 Propane Barbecue

SAFE USE, CARE AND ASSEMBLY MANUAL



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.

ONE YEAR LIMITED WARRANTY

85-1630-2
G30505

Read and save this manual for future reference.

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

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

**THIS BARBECUE IS FOR
OUTDOOR USE ONLY**

WARRANTY

1 Year Limited Warranty

This Masterchef® Barbecue 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 grill 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 including Cooking grates, 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 BBQ. 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 REPLACEMENT PARTS AND ARE UNABLE TO HELP WITH TROUBLESHOOTING ADVICE. PLEASE CALL 1-877-707-5463. Have your Proof of purchase, serial number and model number available so that the customer support agent can be of assistance.

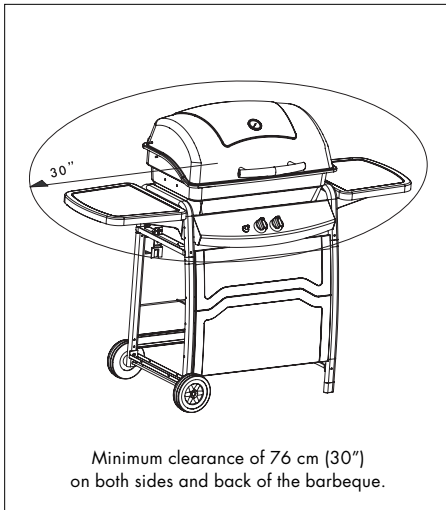
Purchaser: By accepting delivery of this Barbecue the purchaser, hereby accepts the foregoing and expressly waives any other remedy and damages, direct, indirect, and consequential.

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.

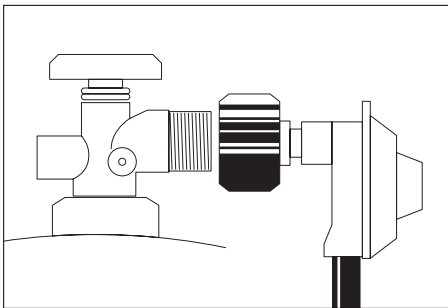
LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders Spheres and Tubes for the Transportation of Dangerous Goods.

DANGER

- NEVER store a spare LP tank under or near grill or in enclosed areas.



- Never fill the cylinder beyond 80% full.
- An overfilled or improperly stored tank is a hazard due to possible gas release from the safety relief valve.
- If you see, smell or hear escaping gas, immediately get away from the LP tank/grill and call your fire department.
- If the above is not followed exactly, a fire causing death or serious injury may occur.



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.

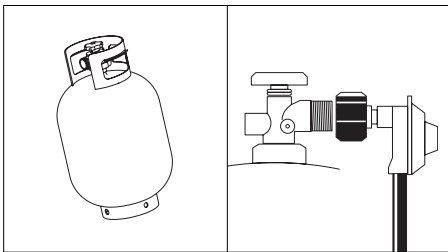
SAFETY LEAK TESTING

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

Perform A “Leak Test”

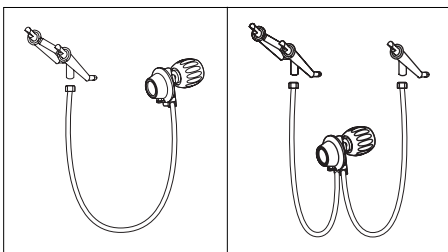
- Before lighting your barbecue for the first time.
- Every time the cylinder is refilled, or any component is replaced.
- At least once every year, preferably at the start of the season.
- When having difficulty lighting burners, or experiencing irregular burn patterns.

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



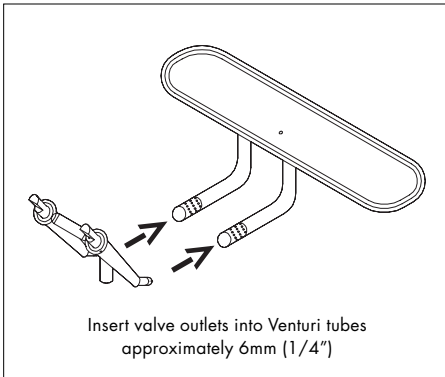
Drawing D

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

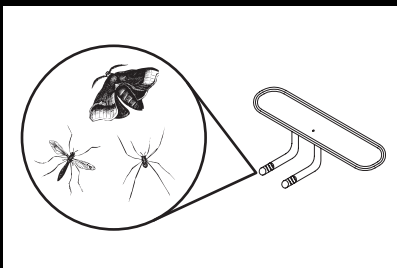
Do not use your barbecue until you have carefully read and fully understand all the information in this manual. Please ensure the following:

- 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.

WARNING

Natural Hazards Insects and Spiders

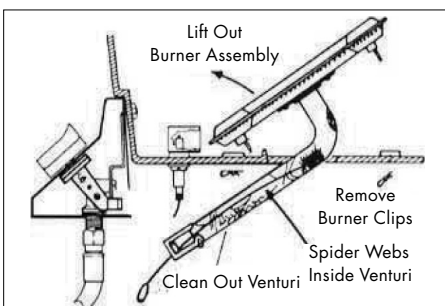
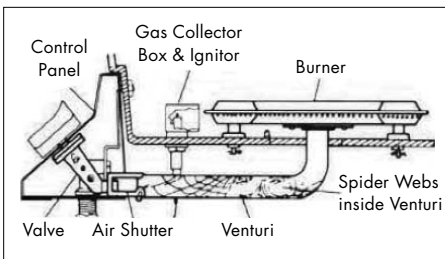


During shipment or storage, it’s possible that small insects like spiders could find their way into the venturi tubes and nest or make webs. This could block the flow of gas through the venturi tube causing a smoky yellowish flame, or prevent a burner from lighting. It could even cause the gas to burn outside the Venturi tube, which could seriously damage your grill. If these occurs, turn off the gas flow and wait for the barbecue to cool down. When the barbecue has cooled, remove the burner and clean out the venturi tubes with a brush or pipe cleaner. Replace the burner and ensure that the venturi tubes are seated over the Igniter Electrode located on the gas valves. Cleaning the venturi tubes should be conducted periodically, especially at the start of the season.

Note: Damage resulting from blocked venturi tubes is not covered under the warranty.

CAUTION

SPIDER ALERT



If you notice that your grill is getting hard to light or that the flame is not as strong as it should be, take the time to check and clean the venturis.

In some areas of the country, spiders or small insects have been known to create “flashback” problems. The spiders spin webs, build nests and lay eggs in the grill is Venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the Venturi behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner and Venturi assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

LIGHTING THE BARBECUE

Prior to lighting your barbeque, 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 barbeque**. 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 barbeque.

Important

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

Using The Igniter To Light The Burner

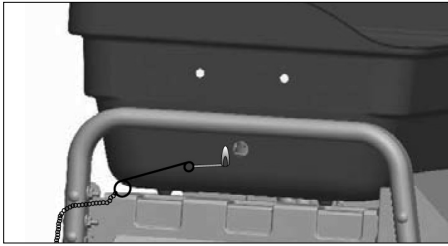
Ensure burner control knobs in the off position before opening gas supply.

1. Open the lid before lighting.
2. Open the gas supply valve and wait 5 seconds.
3. Push in and turn a single main burner control knob to 'HIGH'.
4. Depress the igniter until a click noise is heard.
5. If the burner does not light immediately (within four 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 accidently ignite with risk of injury.



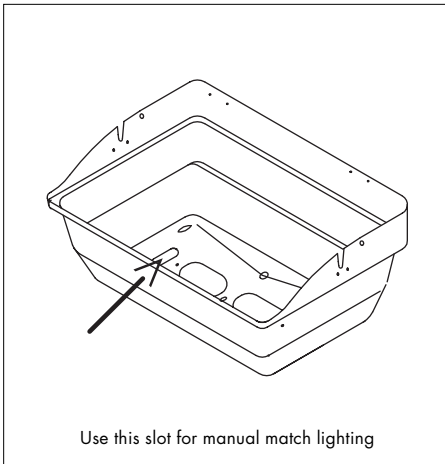
Match-Lighting

Do not lean over grill while lighting.

1. Open lid. Turn on gas at LP cylinder.
2. Push in and turn far left burner knob to HI. Be sure burner lights and stays lit.
3. Place lit match into match holder, then into lighting hole on left side of grill.

Match Lighting Procedure

Lighting the other side of the dual burner: Once one side of the dual burner has been lit, push in and turn the other control knob to 'HIGH'. The unlit burner will light automatically.



WARNING

If the heat output is too low, the flow control feature may have been activated by a gas leak or improper lighting procedure. 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 Barbecue 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.

TIPS ON USING YOUR BARBECUE

First time use: Before cooking, turn on the barbecue and operate on “High” for about 10–15 minutes with the lid open. Close the lid and continue to run the barbecue on “High” for another few minutes. Perform shut down procedure and allow your BBQ to cool down before re-lighting.

Preparation: The barbecue should be preheated to get the heat plate hot before adding any food. This is done by lighting the barbecue and running at “High” for up to ten minutes with the lid down. If the food you are cooking needs a lower temperature, turn the control knob to the required setting before adding food.

Cooking Time: Get to know your grill. Cooking time will depend on foods being cooked, the thickness of food and the weather. You will learn that on a hot day, a lower setting will work better and on a cold day a higher setting may work better. **Do not** attempt to reduce cooking time by cooking at higher temperatures.

Flare-ups: Always monitor the BBQ carefully while cooking and turn the flame level down or OFF if flare-Ups intensify. Flare-ups can increase the temperature in the barbecue and add to the buildup of grease, increasing the risk of a grease fire. Some flare-ups are normal to create smoke, which helps add to the flavour of your food. To keep these flare-ups to the desired level, do the following:

- Always trim fat from steaks/red meats before grilling.
- Cook chicken and pork on a lower setting.
- Make sure the heat plate is reasonably clean.
- Make sure the grease drain hole is clear and that the grease catcher is not filled.
- Always cook with the lid down, and cook at the lowest efficient heat setting.

Note: With the lid down, you will keep a more consistent temperature inside the cooking area and use less energy/gas.

WARNING

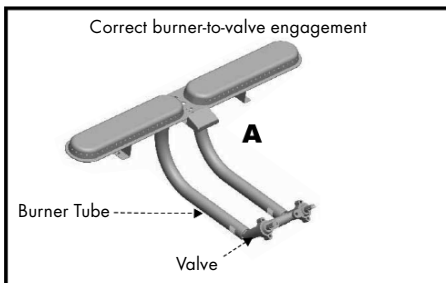
Do Not leave your barbecue unattended, and watch out for children around the barbecue. Make sure the barbecue is functioning safely at all times. DO NOT move the barbecue while cooking.

CLEANING AND MAINTENANCE

Cleaning the Burner Assembly

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

1. Turn gas off at control knobs and LP cylinder.
2. Remove cooking grate and flame tamer
3. Under grill remove grease cup, disconnect ignitor wire from burner.
4. Inside grill remove burner assembly (A), clean ceramic portion of electrode with rubbing alcohol and a swab.
5. Clean outside of burner with soap and water. Lay burner upside down on flat surface, insert garden hose to force water through tubes. Make sure water comes out of all burner holes. Open clogged holes with a thin wire. Shake out excess water and examine holes. Due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
6. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out.
7. If not storing grill after cleaning, replace burner into grill bottom.



Very Important: Burner tubes must re-engage valve openings. See illustration (A).

8. Reattach ignitor wire to electrode.
9. Reposition flame tamer and cooking grate. Reattach clean grease cup to grease hook.
10. Before cooking again on grill, perform a "Leak Test" and "Burner Flame Check".

Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP tank is connected to grill, store outdoors in well ventilated space and out of reach of children.
- Cover grill if stored outdoors.
- Store grill indoors ONLY if LP tank is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage follow "Cleaning Burner Assembly" instructions before starting grill.

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160°F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160°F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165°F, or until steaming hot.

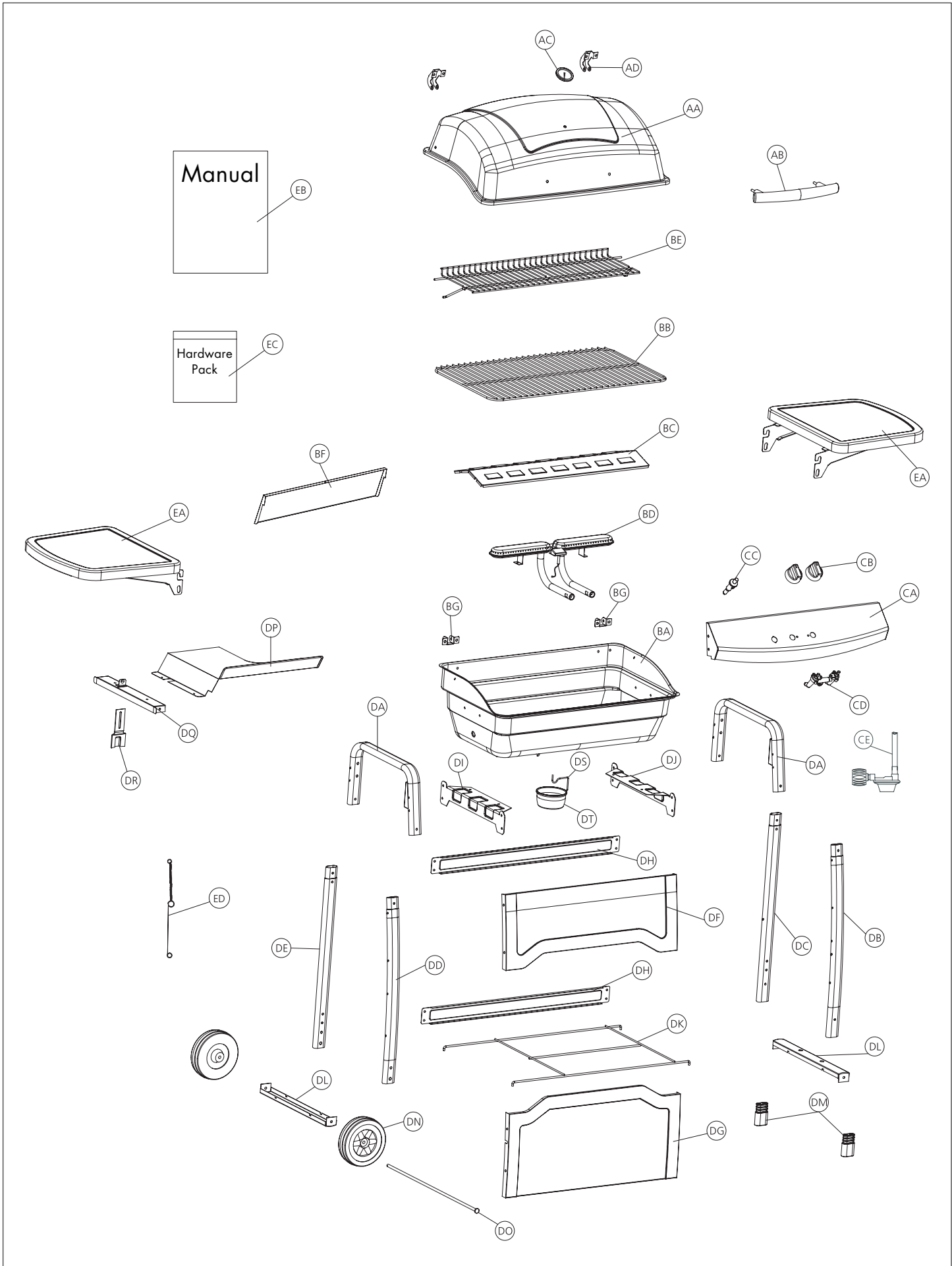
TROUBLESHOOTING GUIDE

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**85-1630-2 (G30505)**

Item No.	Quantity	Description	Part No.
AA	1	Top Lid	G305-0038-01
AB	1	Handle Top Lid	G301-0042-02
AC	1	Thermometer	G305-0039-01
AD	2	Upper hinge	G206-0002-01
BA	1	Burner Box	G305-0002-01
BB	1	Cooking Grate	G305-0006-01
BC	1	Flame tamer	G305-0007-01
BD	1	Burner	G305-0100-01
BE	1	Warming Rack	G305-0005-01
BF	1	Burner box heat shield	G437-0023-01
BG	2	Lower hinge	G206-0010-01
CA	1	Control Panel	G305-0042-01
CB	1	Knob	G401-0023-01
CC	1	Igniter w/ wire	G206-0701-01
CD	1	Valve Assembly	G305-0055-01
CE	1	Regulator	G409-0069-01
DA	2	Upper leg support bar	G305-5200-01
DB	1	Front right cart leg	G305-0017-01
DC	1	Back right cart leg	G305-0018-01
DD	1	Front left cart leg	G305-0019-01
DE	1	Back left cart leg	G305-0020-01
DF	1	Upper Front Panel	G305-0040-01
DG	1	Lower Front Panel	G305-0041-01
DH	2	Back Brace	G305-0010-01
DI	1	Left firebox supporting bar	G305-0030-01
DJ	1	Right firebox supporting bar	G305-0031-01
DK	1	Wire Tank exclusion	G305-0014-01
DL	2	Bottom Brace	G305-0021-01
DM	2	End cap	G208-0012-01
DN	2	Wheel	G206-0025-01
DO	1	Wheel Axle	G305-0023-01
DP	1	Gas tank heat shield	G434-0009-01
DQ	1	Side supporting bar	G305-0700-01
DR	1	Tank retention bracket	G305-0022-01
DS	1	Grease cup hook	G401-0067-01
DT	1	Grease Cup	G401-0066-01
EA	2	Side shelf	G305-5100-01
EB	1	User manual	G305-003-050801
EC	1	Hardware pack	G30505-B001-01
ED	1	Match Holder	G401-0079-02



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.

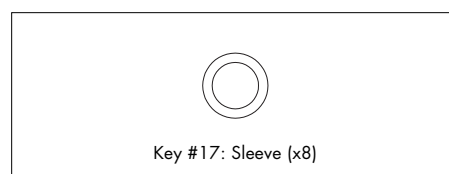
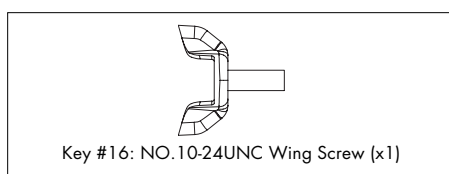
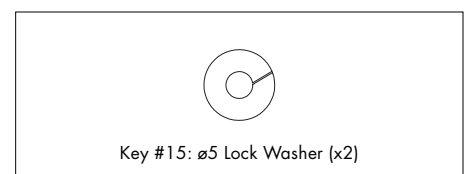
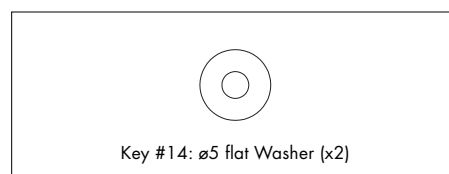
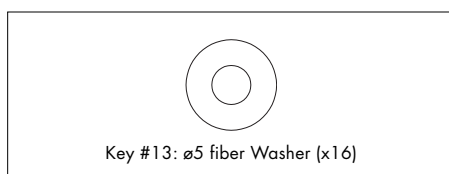
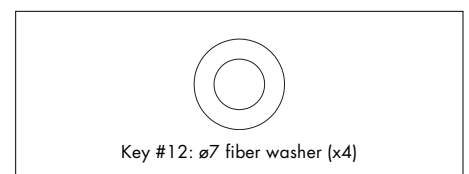
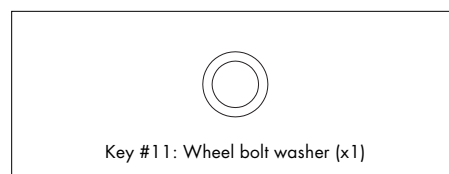
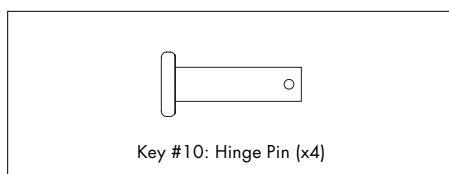
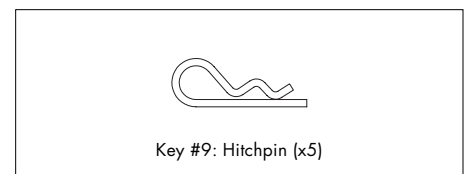
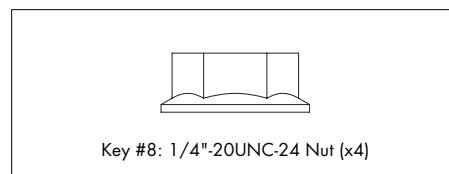
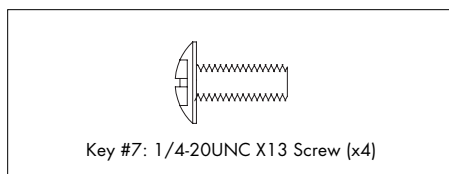
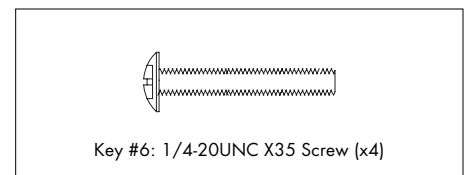
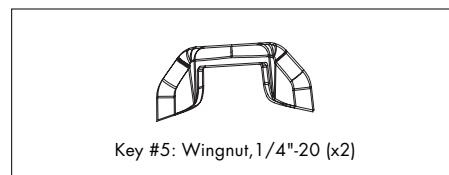
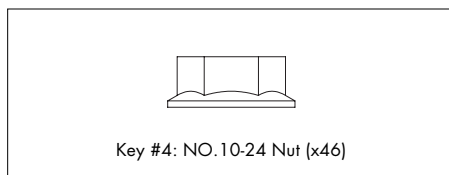
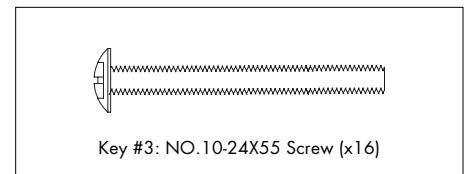
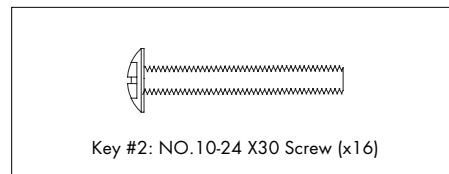
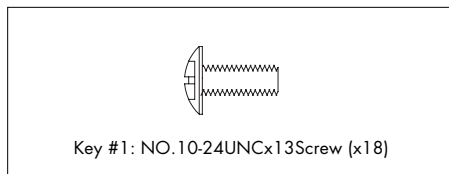
Note: Do not fully tighten all the nuts during initial stage.

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.

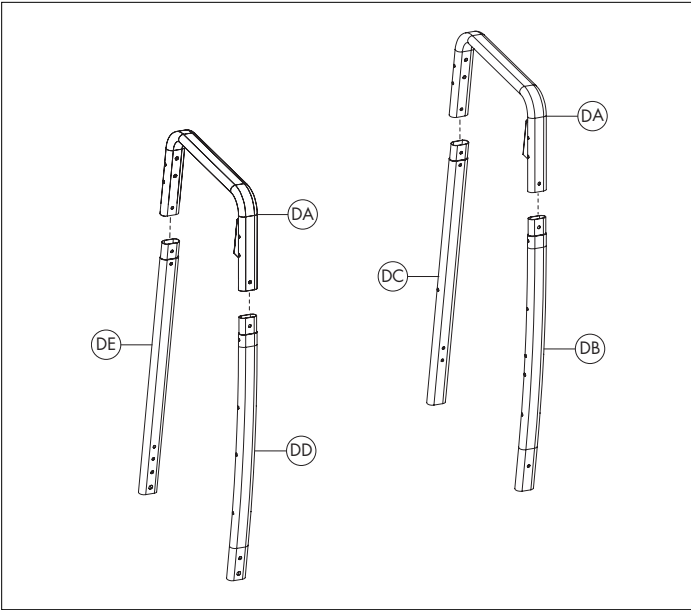
Hardware Pack List

Key No.	Description	Part Number	Quantity
1	NO.10-24UNCx13Screw	20124-10013-036	18
2	NO.10-24 X30 Screw	20124-10030-036	16
3	NO.10-24X55 Screw	20124-10055-036	16
4	NO.10-24 Nut	31224-10000-036	46
5	Wingnut, 1/4"-20	33300-13000-032	2
6	1/4-20UNC X35 Screw	20120-13035-036	4
7	1/4-20UNC X13 Screw	20120-13013-036	4
8	1/4"-20UNC-24 Nut	31220-13000-036	4
9	Hitchpin	G306-0005-9088	5
10	Hinge Pin	G306-0004-9088	4
11	Wheel bolt washer	G305-0024-9088	1
12	ø7 fiber washer	G501-0054-9000	4
13	ø5 fiber Washer	G501-0044-9000	16
14	ø5 flat Washer	40300-05000-036	2
15	ø5 Lock Washer	41400-05000-036	2
16	NO.10-24UNC Wing Screw	G306-0025-9084	1
17	Sleeve	G301-0021-9082	8



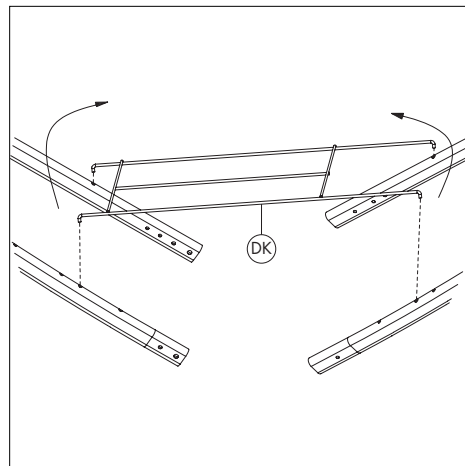
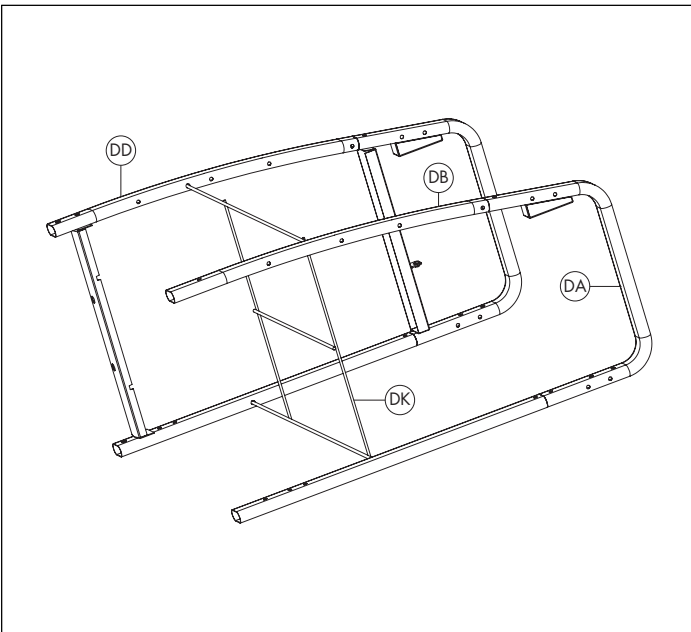
1

Insert the front and back cart legs (DB, DC, DD, & DE) into the left and right upper leg support bars (DA).



2

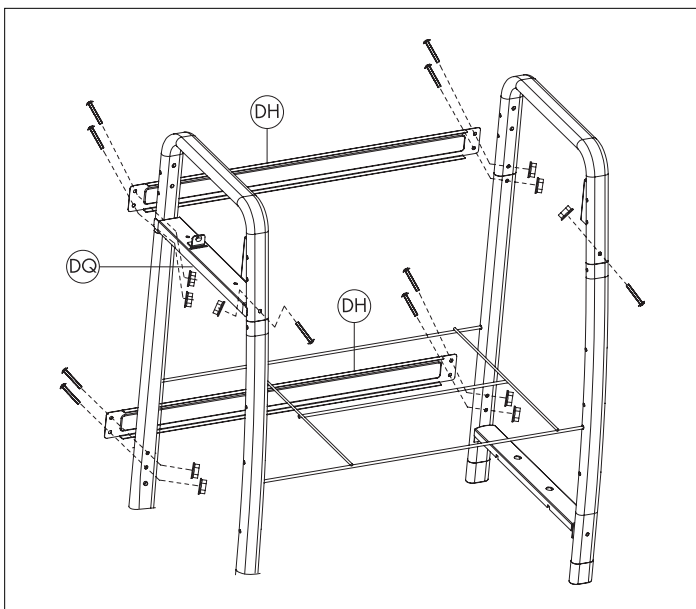
Insert wire tank exclusion (DK) into the 3rd hole from the bottom, on each cart leg (DB, DC, DD, & DE). The opening of the wire tank exclusion (DK) must face the left cart legs (DD & DE). Once in position, swing both cart legs vertically.



3

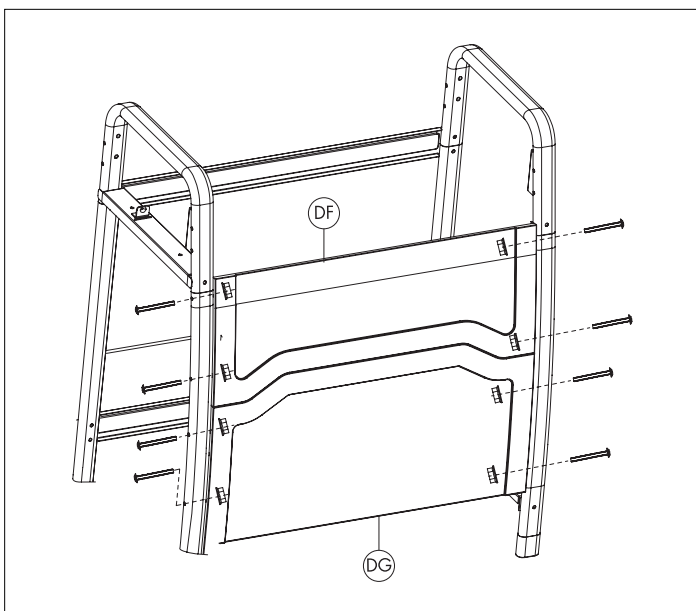
Assemble the lower back brace (DH) as shown using hardware #2 and #4 (x4). Assemble the Side supporting bar (DQ) to the left cart legs using hardware #2 and #4 (x2).

Assemble the upper back brace (DH) to both cart legs as shown using hardware #2 and #4 (x4). Then affix the side support bar (DQ) to the front, left cart leg (DD) and the front, right cart leg (DB) using hardware #2 and #4 (x2).



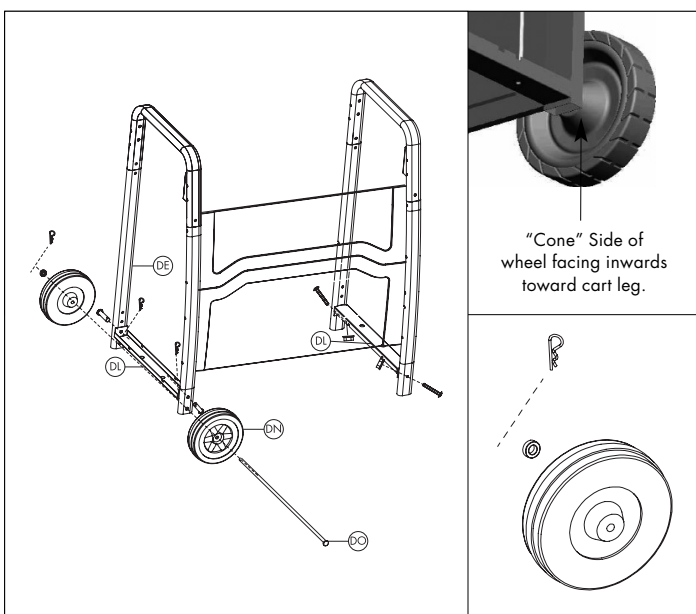
4

Assemble the upper and lower front panel (DF & DG) using #3 and #4 (x8) as shown.



5

Assemble the bottom brace (DL) to the Front and back, right cart legs (DB & DC) as shown, using hardware #2 and #4 (x2). Insert the end caps (DM) into the bottom of the right cart leg (DB & DC). Assemble the second bottom brace (DL) to the front and back, left cart legs (DD & DE) as shown, using hardware #9 and #10 (x2). Please ensure that the left bottom brace is assembled with the flat side down. Assemble the 2 wheels (DN) to the bottom of the left cart leg (DD & DE) using the wheel axle (DO). Once in position, affix the wheel bolt washer (hardware #11) and the hitch-pin (hardware #9).

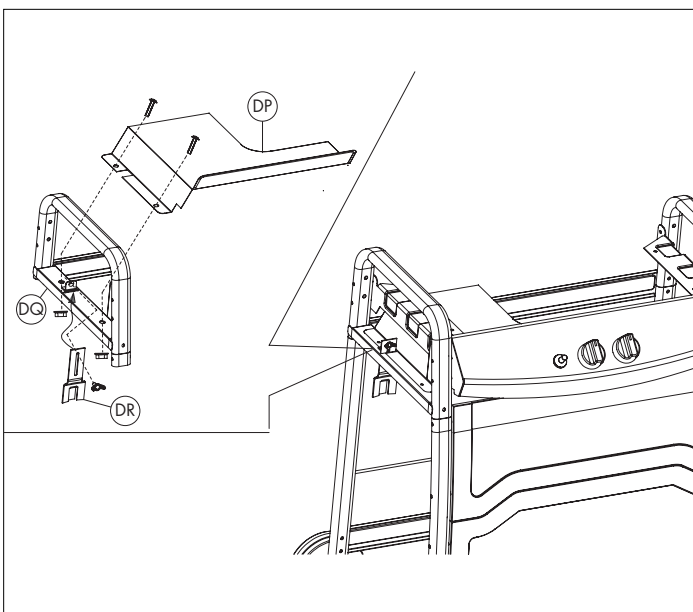
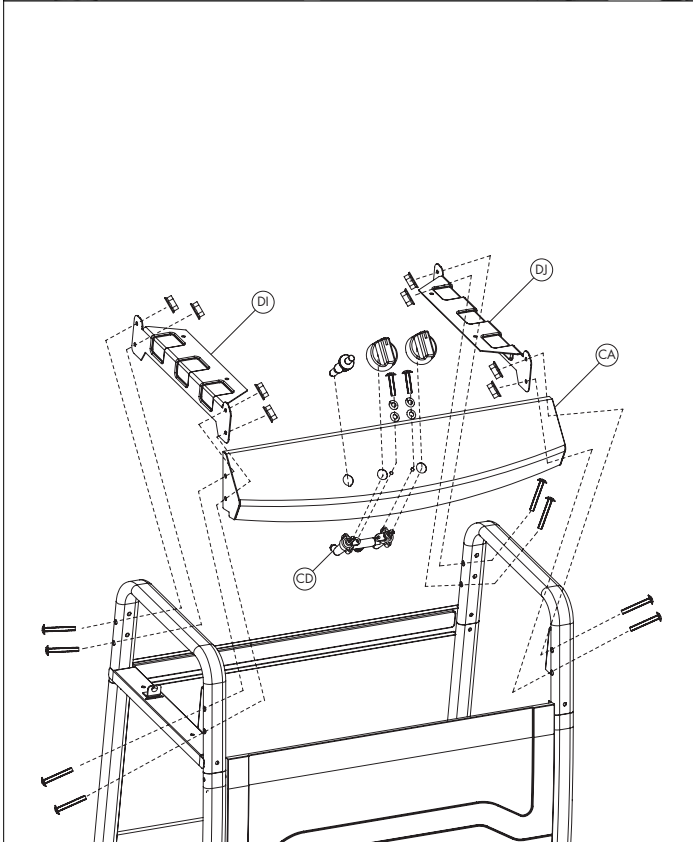
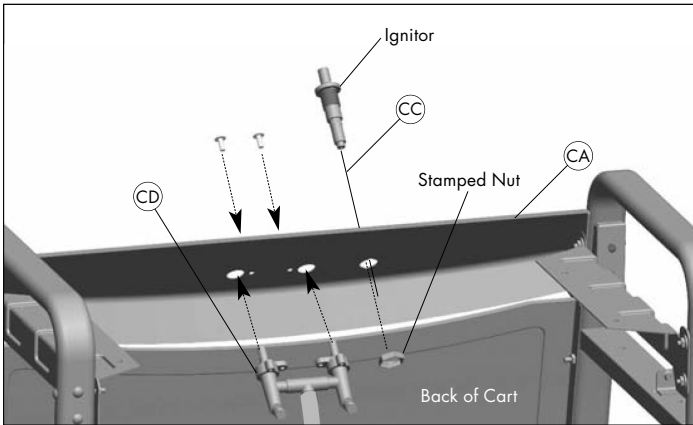


6

Insert the round opening of the ignitor wire into the pin located on end of push button igniter. Remove the nut that is attached to the igniter. Use this nut to attach the ignitor (CC) to the control panel (CA), as shown.

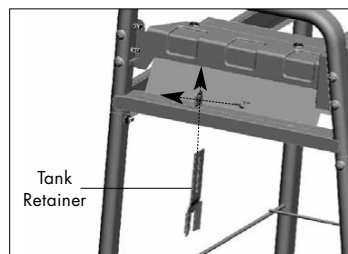
Remove the screws and washers from the valve assembly (CD) first, and use the same hardware which have been removed to attach this part (CD) to the control panel (CA).

Position the control knobs (CB) to the valve assembly (CD) as shown. Assemble the control panel (CA) to the front of the cart using hardware #3 and #4 (x4). Also simultaneously assemble the left and right burner box supporting bars (DI and DJ) to each cart leg using hardware #3 and #4 (x4) as shown.



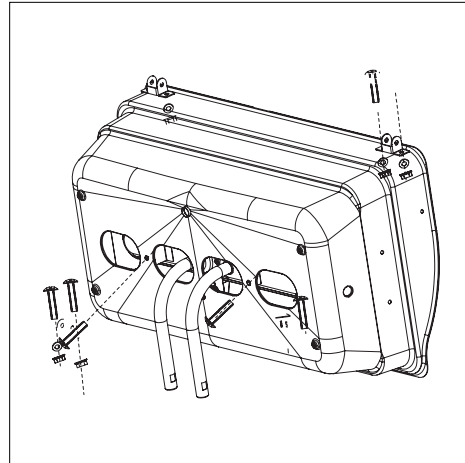
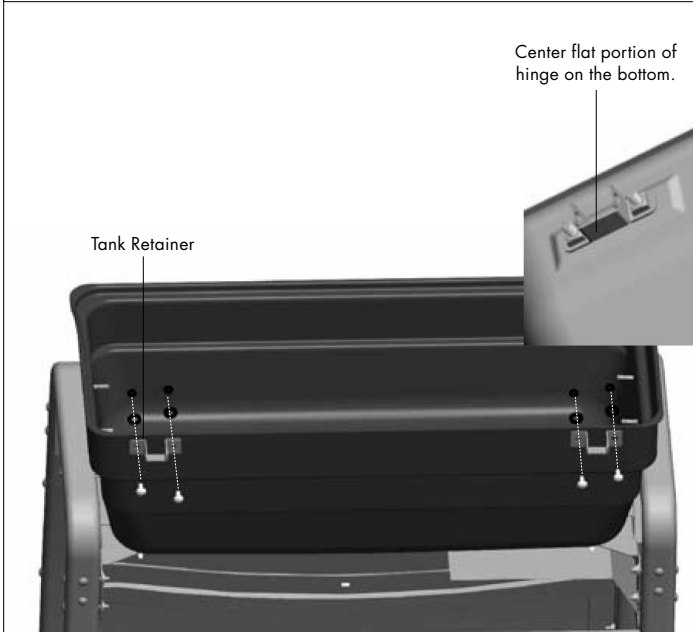
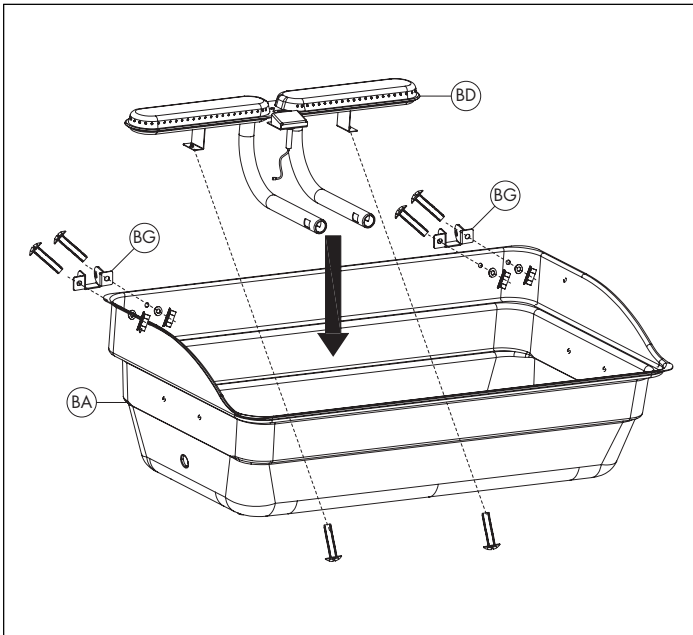
7

Insert the gas tank retention bracket (DR) into the side supporting bar (DQ) and secure with hardware #16. Assemble the gas tank heat shield (DP) to the side supporting bar (DQ) using hardware #1 and #4 (x2) as shown.



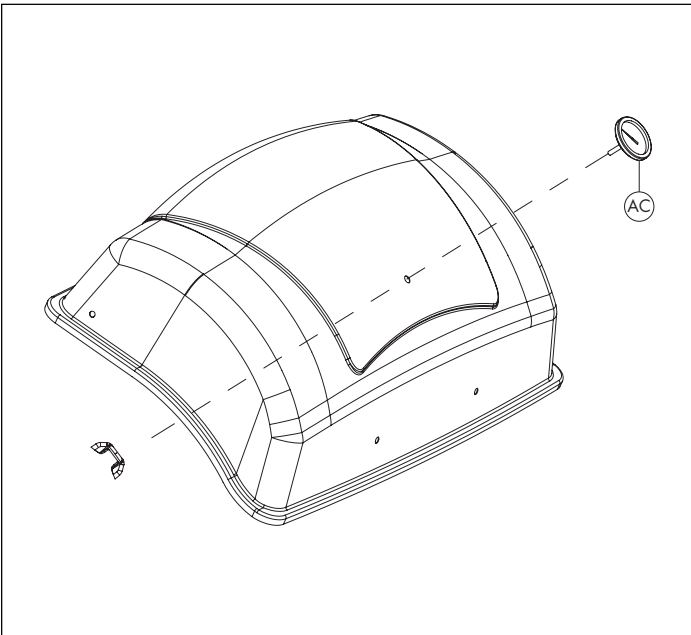
8

Place main burner (BD) into Firebox (BA). Attach the burner to the firebox from the bottom as shown, using hardware #1 (x2). Assemble lower hinge (BG) to the back side of firebox (BA) using hardware #1, #4, and #13 (x4).



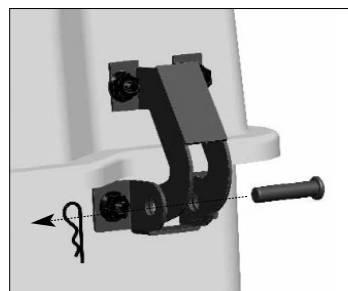
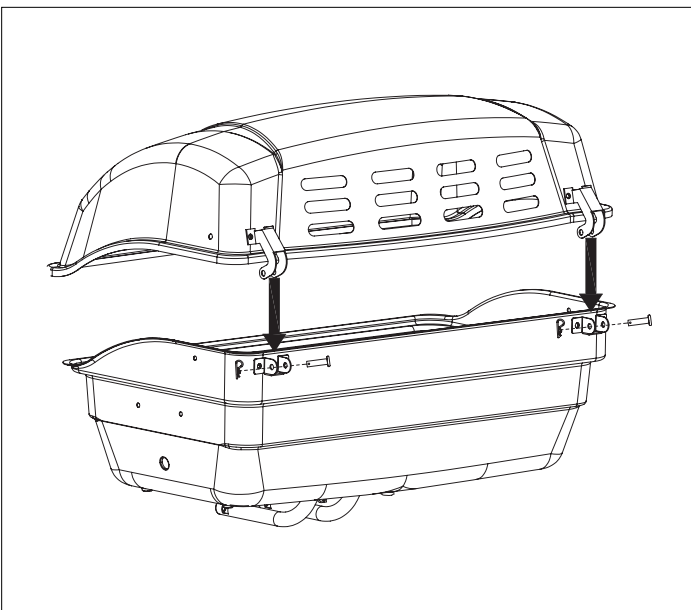
9

Assemble the thermometer (AC) to the centre of top lid (AA) using the wing nut that is attached to the thermometer. Assemble the upper hinges (AD) to the back side of the lid using hardware #1, #4, and #13 (x4), hinges should curve downward when properly installed.



10

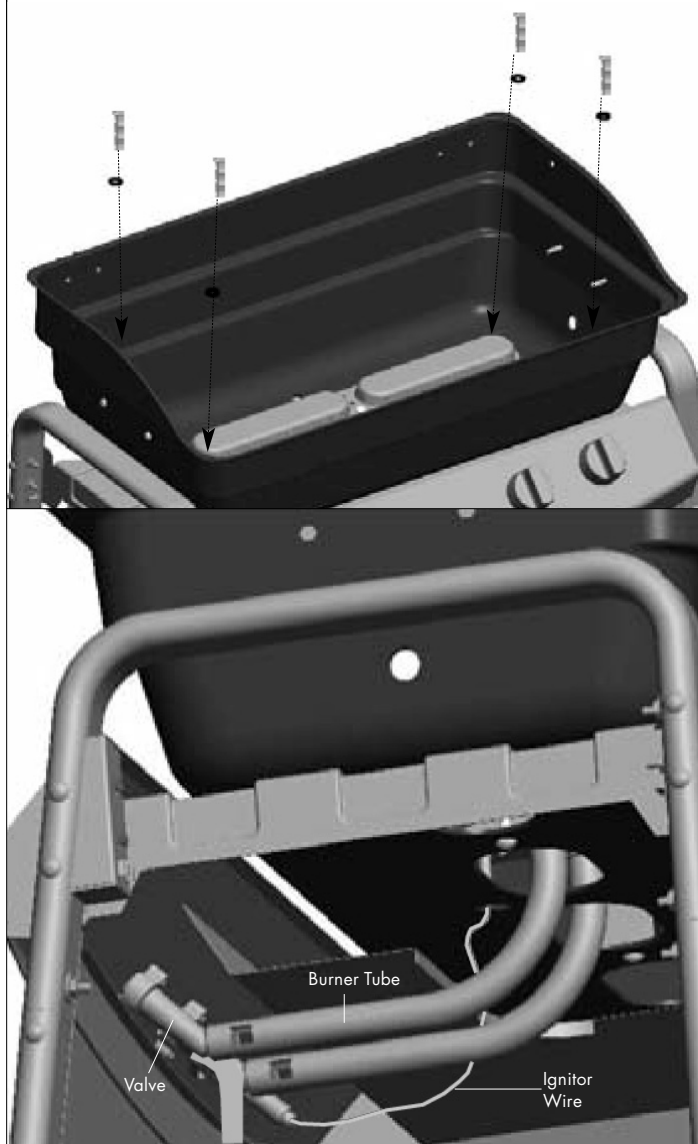
Place lid assembly onto firebox, aligning hinges. Hinges on lid fit inside hinges on firebox. Secure hinges using hardware #9 and #10 (x2).



11

Place the firebox + top lid onto burner box supporting bars (DI & DJ) using hardware #1, #4, and #13 (x4), from the inside of the firebox as shown.

Connect the electrode wire to the igniter (CC) as shown. Install hardware #2, #4, and #13 (x4) into both sides of burner box to be used to support the flame tamer. Insert the flame tamer (BC) as shown. **Attention:** When assembling the Lid Handle (AB) to the Top Lid (AA), you must use 2 pieces of Hardware #12 (x4), on the inside and the outside, as well as #5 (x2), as shown.



Very Important

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

12

Place the Cooking Grate (BB) into Burner box. Insert the ends of the Warming rack pivot wire (BE) to the inside of the Top Lid (AA).

Insert the ends of the warming rack leg wire (BE) into the holes provided on the inside of the Burner Box. **Note:** Pivot wire and leg wire, running side-to-side, should be under wires running front-to-back. If pivot and leg wires are on top, Warming rack is installed upside-down.



13

Figure A

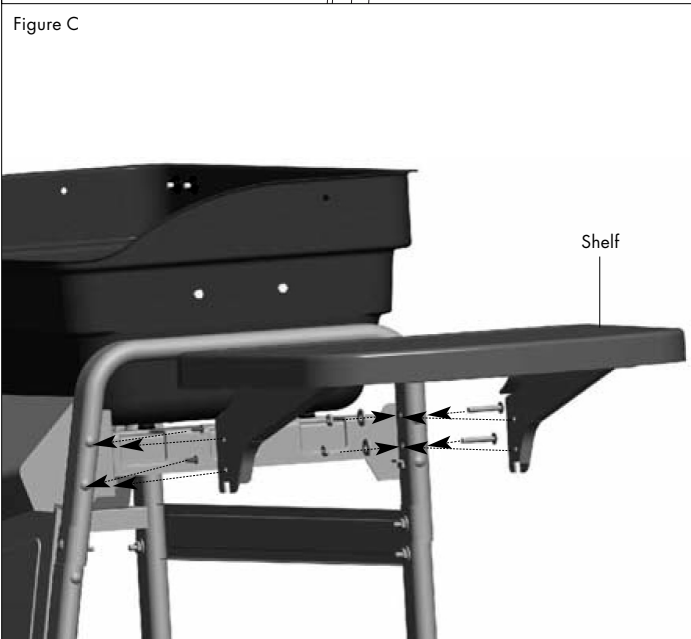
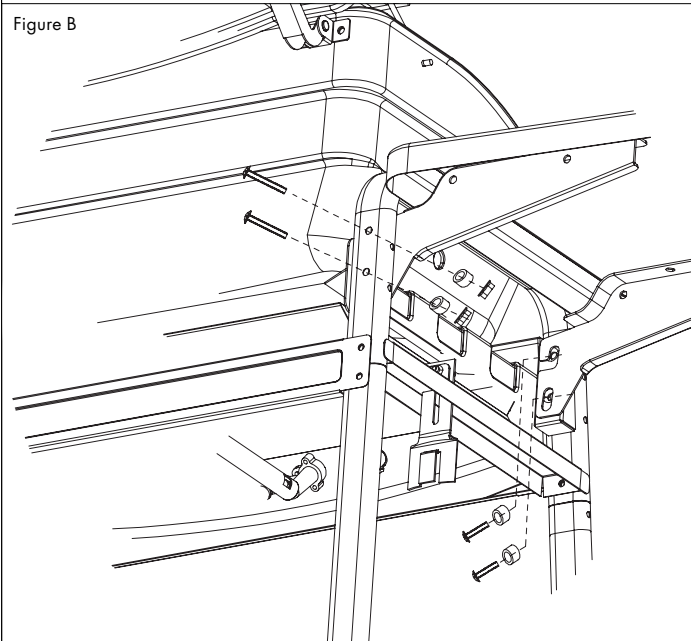
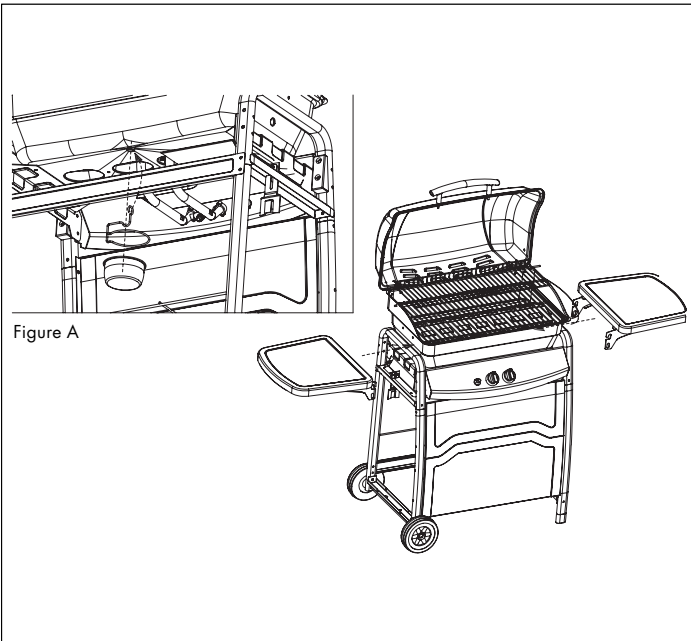
Connect the grease cup (DT) with the grease cup hook (DS). Hook the grease cup (DT) + grease cup hook (DS) under the burner box as shown.

Figure B

Assemble the left side shelf (EA) to the cart legs using hardware #7 and #17 (x2), from the front side and use hardware #8, #6, #17 (x2) from the back side.

Figure C

Repeat the same step for right side shelf (EA).

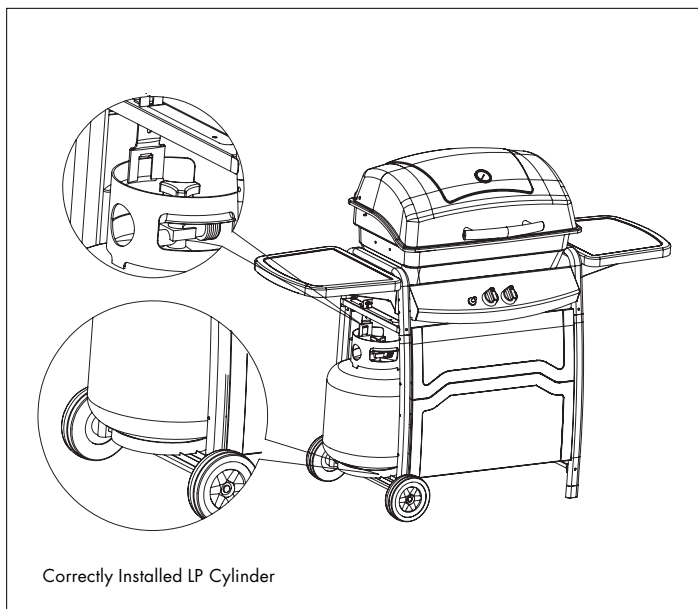


14

LP CYLINDER IS SOLD SEPARATELY.

Fill and leak check the cylinder before attaching to grill and regulator. Once

Cylinder has been filled and leak checked, place cylinder into notches in tank supporting bar (part of DL). Slide tank retention bracket (DR) over cylinder collar and tighten tee knob. Then connect the regulator (CE) to the gas tank OPD valve.



NEVER store a spare LP tank under or near grill or in enclosed areas.





DISTRIBUTOR

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Toronto, Canada
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