

SERIAL# :



# Traveling Chef Propane Barbecue

## SAFE USE, CARE AND ASSEMBLY MANUAL

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



### ONE YEAR LIMITED WARRANTY

85-1699-0  
G20901

Attention: Read and follow all instructions before assembling and using the appliance.

For product inquires, parts, 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**

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## 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.

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## 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.

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## 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.

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## 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.

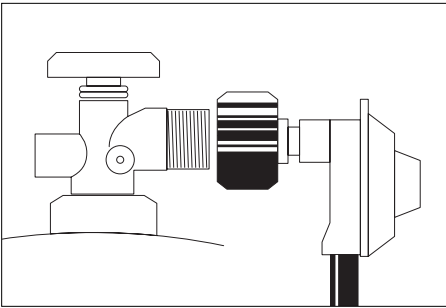
The Cylinder must also be equipped with:

- 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.

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## 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.**

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## 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.

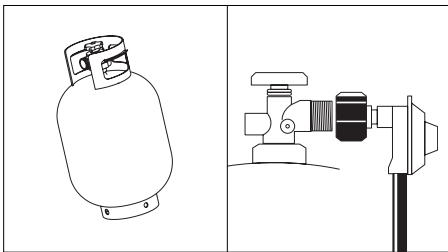
## SAFETY LEAK TESTING

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

### Perform A “Leak Test”

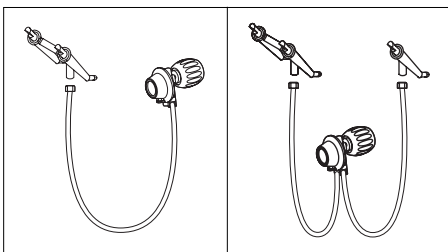
- Before lighting your barbecue for the first time.
- Every time the cylinder is refilled, or any component is replaced.
- At least once every year, preferably at the start of the season.
- When having difficulty lighting burners, or experiencing irregular burn patterns.

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



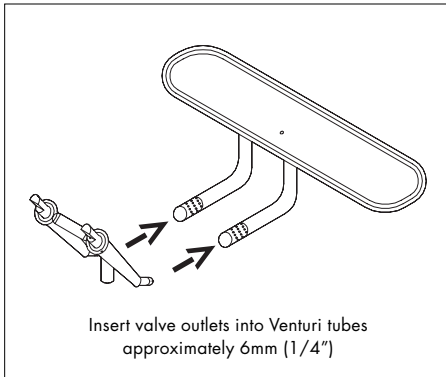
Drawing D

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

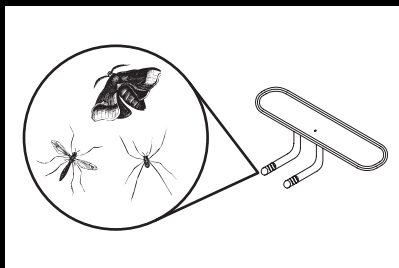
**Do not use your barbecue until you have carefully read and fully understand all the information in this manual. Please ensure the following:**

- 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

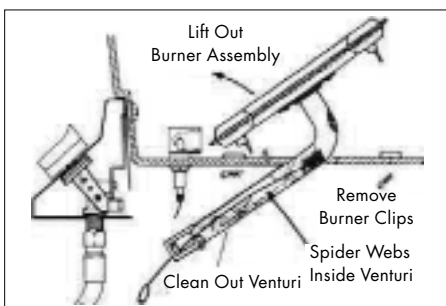
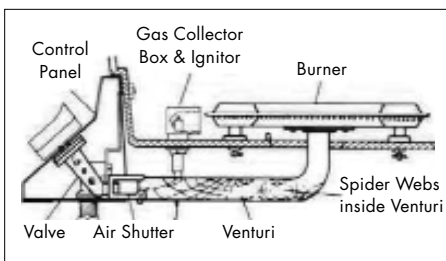
### Natural Hazards Insects and Spiders



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.

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## LIGHTING THE BARBECUE

Prior to lighting your barbecue, 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**

- Always raise the barbecue lid before lighting the burner.
- **Do not** lean over the barbecue 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 barbecue. If the flame is abnormally small or smokey yellow – shut off the barbecue and check the venturi tubes for blockage or refer to the Troubleshooting Guide.

### **Using The Igniter To Light The Burner**

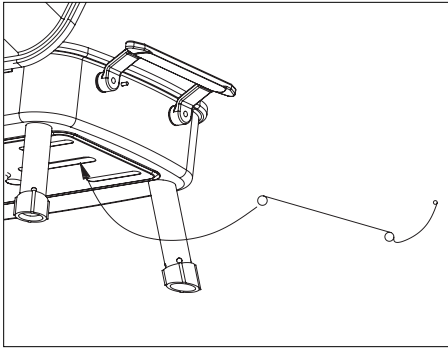
Ensure burner control knobs in the off position before opening gas supply.

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 accidentally 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 main 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.

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## 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.**

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## CLEANING AND MAINTENANCE

To get many years of service out of your barbecue, perform the following maintenance procedures.

**Cooking Grate:** Do not use steel brushes, as they can scratch the coating, allowing moisture to settle and cause rusting. Grids can be washed with mild detergent. Never use commercial oven cleaners. If rust appears on your cooking grates, remove the rust with a cleaning brush and re-season your cooking grates with Vegetable Shortening. Always allow your Barbecue to remain in operation for an additional 10 minutes for burn off of all grease and residue from cooking. If excessive wear is evident, you may want to purchase a new cooking grate.

**Burners:** The burner can be gently scraped clean with a brass bristle brush. Ensure that all burner ports (openings) are clear using a paperclip (**do not enlarge burner ports**). If you find cracks, abnormal holes, or damage caused by corrosion during your inspection and cleaning, you may want to purchase a new burner. **Check to ensure the burner has a good flame each time it is turned on.**

**Venturi Tubes:** Use a venturi cleaning brush and insert the brush into the venturi tube to remove any debris. Small insects could make webs or nest in the venturi tubes, as they are attracted to the smell of gas. This will partially or completely block the flow of gas and is indicated by a burner that has excessively yellow flames, is difficult or impossible to light. It may cause the gas to burn outside the venturis, which can cause a fire resulting in damage to your barbecue and potential personal injury. **If this happens immediately shut off the propane cylinder.**

**Ignition System:** Visually inspect the ceramic of the electrode for cracks. The electrode can be wiped with a soft cloth if necessary. If a crack is found, a replacement ignitor system will be required. Do not use water or a wire brush to clean the Electrode.

**Firebox:** At least once a year remove all components from inside your barbecue. Loosen any cooking residue with a scraping tool for large particles and a brass barbecue brush for smaller particles. Scrub with hot water and a strong detergent, then rinse thoroughly or spray barbecue degreaser liberally on all interior surfaces.

**Grease Cup:** The grease cup is located in its holder, located on the bottom of the firebox. The grease cup should be checked and replaced regularly to prevent grease from igniting or overflowing.

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## STORAGE

When the outdoor cooking season is over and you're going to store the unit for the winter, please do the following:

- After removing and cleaning the burner and cooking grates (lightly oil the cooking grate) wrap them in paper or a towel and store indoors.
- The barbecue, after being covered, can be stored outdoors.
- **Do not** store the L.P. cylinder in an enclosed area.

When the barbecue is not in use, the gas must be turned off at the cylinder valve. The barbecue and cylinder need to be stored outdoors, in well-ventilated area. **Do not** store the barbecue in a garage or near heat. If there is a need for the barbecue to be stored indoors, remove the cylinder. Continue to store the cylinder outside in the well-ventilated area and make sure the cylinder's safety cap is firmly threaded on the valve.

## TROUBLESHOOTING GUIDE

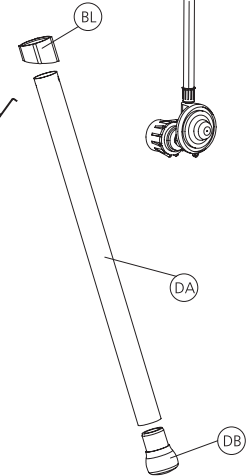
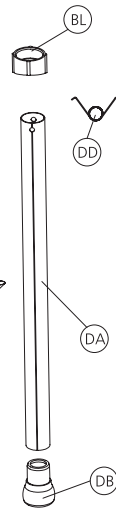
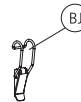
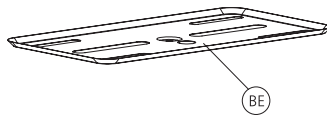
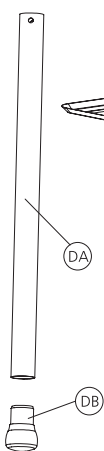
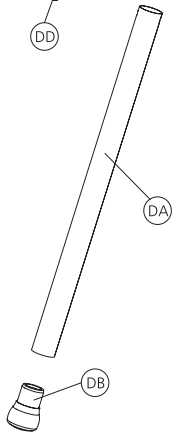
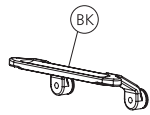
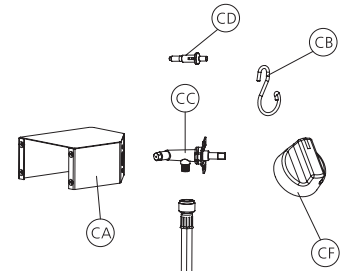
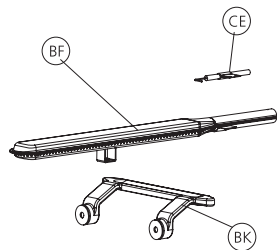
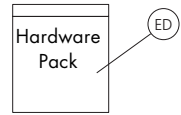
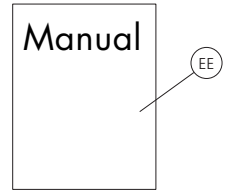
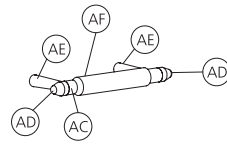
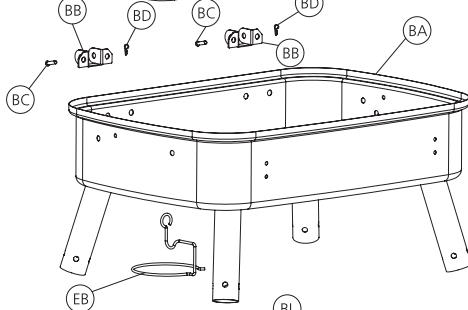
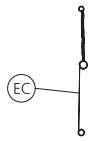
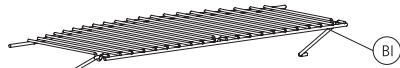
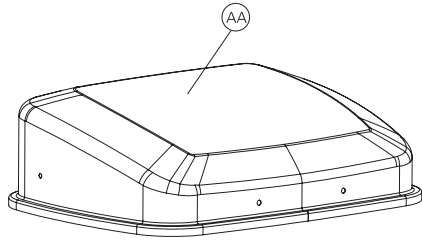
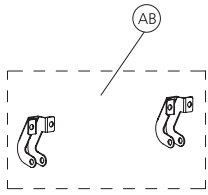
<b>Problem</b>	<b>Possible Causes</b>	<b>Corrective Action</b>
Burner will not light (match or igniter)	<ul style="list-style-type: none"> <li>Blocked venturi tubes</li> </ul>	<ul style="list-style-type: none"> <li>Clean out blockage</li> </ul>
Burners not hot enough	<ul style="list-style-type: none">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

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



**PARTS LIST****85-1699-0 (G20901)**

<b>Item No.</b>	<b>Quantity</b>	<b>Description</b>	<b>Part No.</b>
AA	1	Top Lid	G209-0001-01
AB	2	Upper Hinge	G206-0002-01
AC	1	Handle tube	G202-0002-01
AD	2	Handle end	G202-0003-01
AE	2	Handle brace	G202-0004-01
AF	1	Handle Cap	G202-0016-01
BA	1	Burner Box Weldment	G209-0100-01
BB	2	Lower hinge	G202-0007-01
BC	2	Hinge Pin	G306-0004-01
BD	2	Support Clip	G306-0005-01
BE	2	Heat Sheild	G202-0013-01
BF	1	Burner	G209-0200-01
BG	1	Flame Tamer	G209-0009-01
BH	1	Cooking grate	G209-0010-01
BI	1	Warming Rack	G202-0017-01
BJ	2	Lock Assembly	G202-0018-01
BK	2	Handle	G202-0005-01
BL	4	Upper end cap, cart leg	G209-0002-01
CA	1	Control Panel	G209-0011-01
CB	1	Hook	G306-0015-01
CC	1	Valve	G209-0004-01
CD	1	Igniter Assembly	G206-0701-01
CE	1	Electrode with Wire	G209-0003-01
CF	1	Control Knob	G401-0023-01
CG	1	Regulator	G209-0005-01
DA	4	Cart Leg	G209-0006-01
DB	4	Lower end cap, Cart leg	G209-0007-01
DC	8	Locking Pins, Cart Leg	A060-0006-01
DD	4	Spring	G209-0008-01
EA	1	Grease Cup	G401-0066-01
EB	1	Grease Cup Hook	G401-0067-01
EC	1	Match Holder	G401-0079-01
ED	1	Hardware pack	G20901-B001-01
EE	1	User manual	G209-003-010801
EF	4	Velcro	G209-0014-01



## 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.

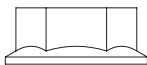
**Note: Do not** fully tighten all the nuts during initial stage.

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

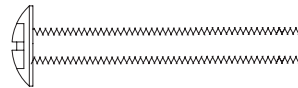
Please refer to the part numbers underneath the hardware name for use when ordering parts under warranty.

## Hardware Pack List

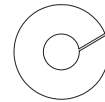
Key No.	Description	Part Number	Quantity
1	1/4"-20UNC Flange Nut	31220-13000-036	4
2	1/4-20UNC x 75 Screw	20120-13075-036	2
3	ø7 Lock Washer	41400-07000-036	3
4	ø7 Washer	40300-07000-036	3
5	1/4-20UNC x 38 Screw	20120-13038-036	4
6	1/4-20UNC x 30 Screw	20120-13030-036	1
7	NO.10-24UNCx10 Screw	20124-10010-036	4
8	ø5 Lock Washer	41400-05000-036	4
9	ø5 Washer	40300-05000-036	4
10	ø16 Fiber Washer	G501-0054-9100	2
11	ø18 Fiber Washer	G430-0009-9000	4



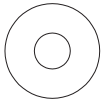
Key #1: 1/4"-20UNC Flange Nut (x4)



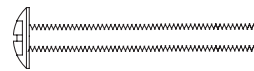
Key #2: 1/4-20UNC x 75 Screw (x2)



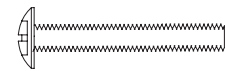
Key #3: ø7 Lock Washer (x3)



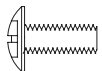
Key #4: ø7 Washer (x3)



Key #5: 1/4-20UNC x 38 Screw (x4)



Key #6: 1/4-20UNC x 30 Screw (x1)



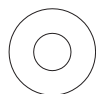
Key #7: NO.10-24UNCx10 Screw (x4)



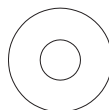
Key #8: ø5 Lock Washer (x4)



Key #9: ø5 Washer (x4)

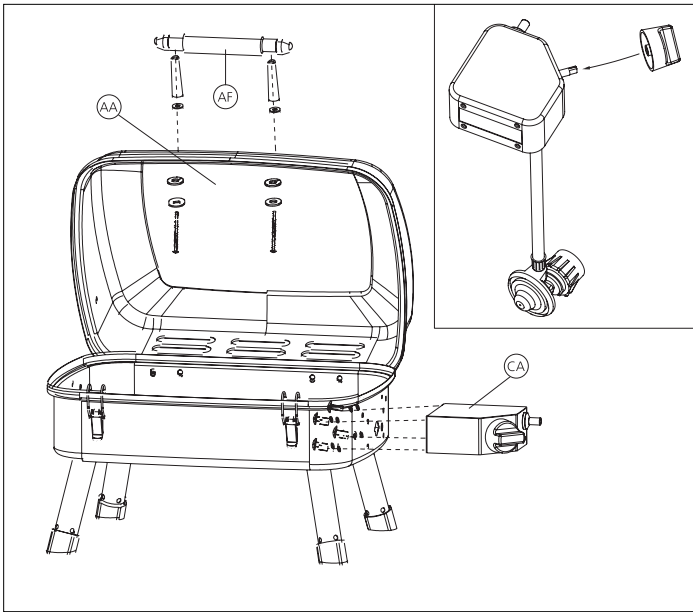


Key #10: ø16 Fiber Washer (x2)



Key #11: ø18 Fiber Washer (x4)



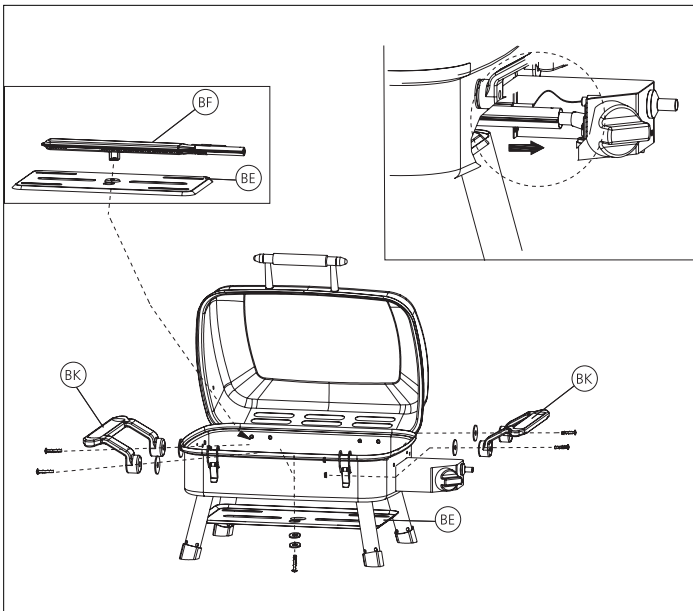


# 1

Assemble the handle (AF) to the lid (AA) by using hardware #10 (x2), #2 (x2), #3 (x2), #4 (x2) as shown in the drawing.

Assemble the control panel (CA) from the inside of the burner box (igniter, valve and knob are a ready pre-assembled) by using #7 (x4), #8 (x4), #9 (x4) as shown in the drawing.

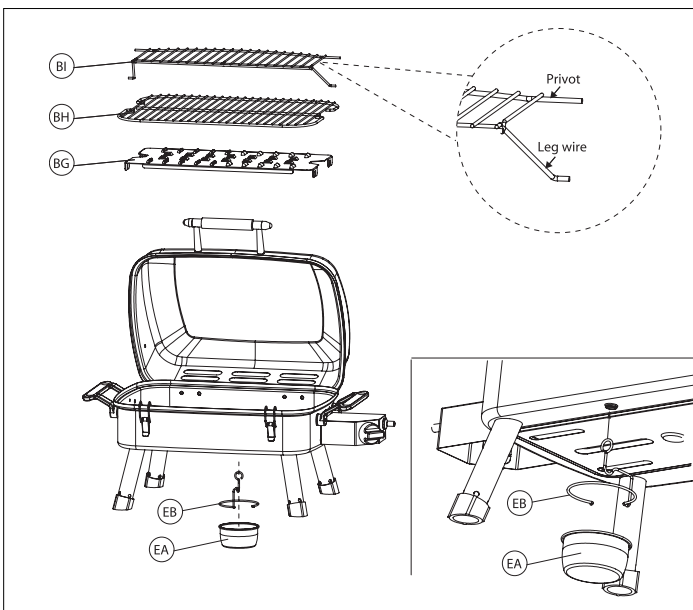
Then place the control knob (CF) onto the burner valve (CC) which is located on the control panel as shown.



# 2

Insert the burner Venturi into the valve as shown in the upper drawing. Connect upper heat shield (BE), lower shield (BE) and the burner base (BF) together by using #6 (x1), #3 (x1), and #4 (x1).

Assemble the handles (BK) to both sides of the firebox by using #5 (x4), #11 (x4), and #1 (x4) as shown in the main drawing.



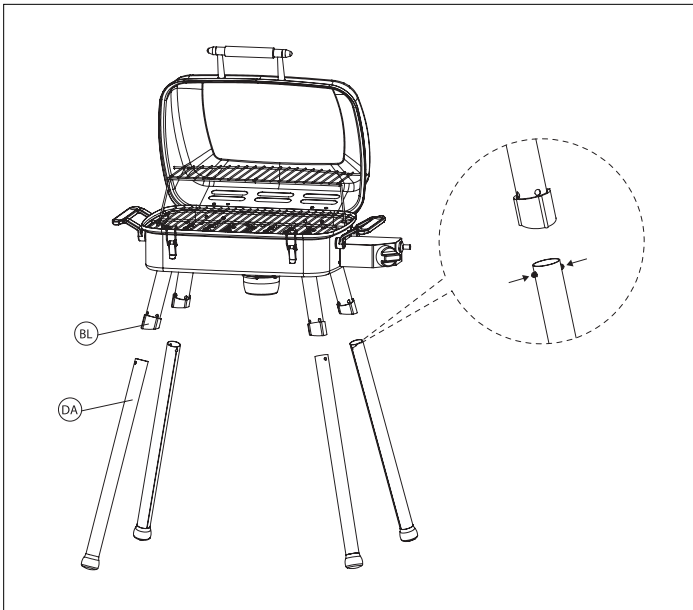
# 3

Place the flame tamer (BG), cooking grate (BH), and warming rack (BI) in fire box as shown in the drawing. Insert the hook (EB) to the bottom of fire box and attach with the grease cup (EA).

**Important:** Insert ends of warming rack (BH) pivot wire into holes in sides of grill lid. Insert ends of warming rack (BH) leg wire into holes in sides of firebox. Pivot and leg wires, running side-to-side, should be under wires running front-to-back. If pivot and leg wires are on top, warming rack (BH) is installed upside-down.

# 4

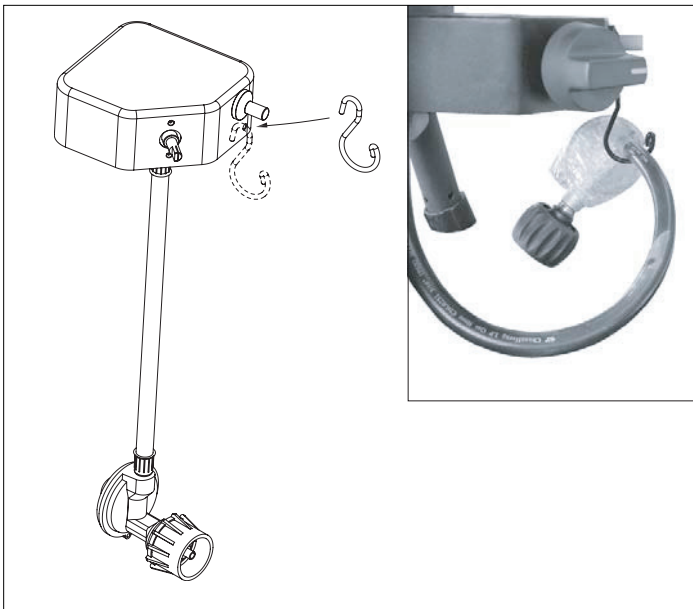
Press the cart leg, locking pins (DC) into the shorter legs. Attach the cart legs (DA) as shown in the drawing.



# 5

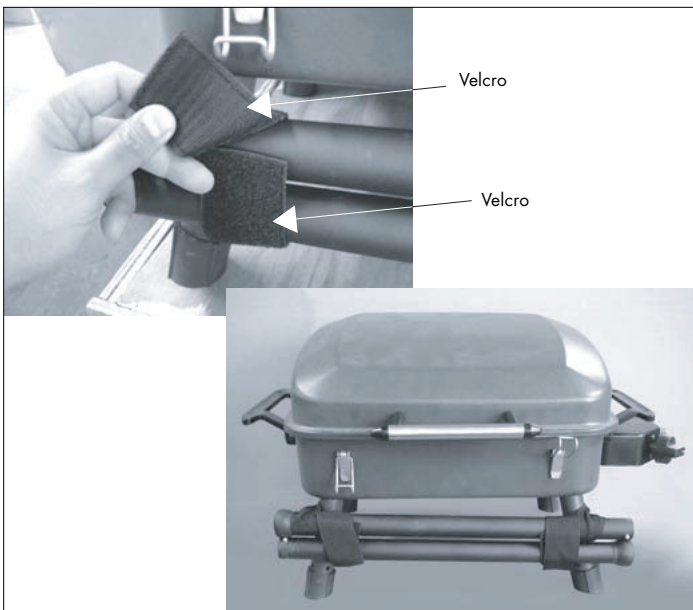
Place the hook (CB) into the hole which is located on the control panel as shown. Then use the hook (CB) to hang the regulator hose (CG) as shown.

**Important:** This step must be followed when the unit's legs are taken off and operated as a table top unit.



# 6

Before carrying this unit, use the provided Velcros (EF) to tighten the 4 cart legs (DA) to the short legs as shown.



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**DISTRIBUTOR**

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