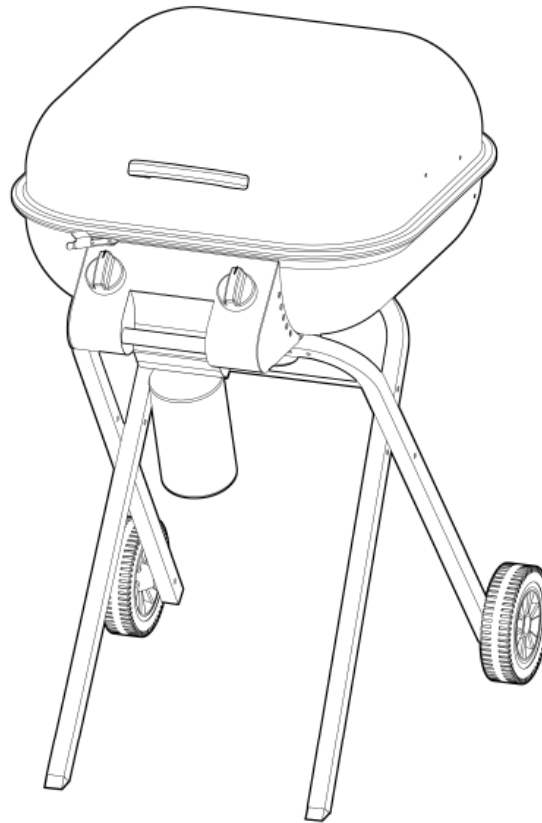


*grilling perfection* **Aussie** *inspired design*

**LP Gas Grill Users Manual**

Model 4280  
Walk-A-Bout™ Gas

1 lb propane cylinder not included



**For Outdoor Household Use Only. Not for Commercial Use.**

**! 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.**

**Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.**

**! WARNING**

- This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Failure to follow these instructions could result in death or serious injury from explosion or fire.**
- Read and follow all warnings and instructions carefully before assembling or using this appliance.**
- Follow all warnings and instructions when using this appliance.**
- Keep this manual for future reference. SAVE THESE INSTRUCTIONS.**

**Need Help? Need to Register Your Grill? Looking for Aussie Parts & Accessories?  
Visit us online at [www.AussieGrills.com](http://www.AussieGrills.com) Or call Aussie Customer Service at 1-800-251-7558**

# ! DANGER

## CARBON MONOXIDE HAZARD



**This appliance can produce carbon monoxide, an odorless toxic gas. Using it in an enclosed space can kill you. Never use this appliance in an enclosed space, such as a camper, tent, car, or home. This appliance is not intended for and should never be used as a heater.**

# ! WARNING

To reduce the risk of serious injury or death from fire or explosion:

- Never use alcohol, prescription or non-prescription drugs while assembling or safely operating this appliance.
- Do not connect LP Gas Cylinder until assembly is complete.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Meco Corporation strives to be a quality supplier of consumer products. If we omitted any parts needed for assembly, or you need troubleshooting information, please contact us using our toll free number or visit our website.

It is important to register your grill and retain your receipt.

1-800-251-7558  
8 am - 5 pm E.S.T. Monday - Friday  
1-423-639-1171 (Telephone)  
1-423-639-2570 (Fax)

[www.aussiegrills.com](http://www.aussiegrills.com)

Consumer Service Department  
MECO CORPORATION  
1500 Industrial Road  
Greeneville, TN 37745 USA

Assembled in the United States from component parts from China and the United States.

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## ⚠ CAUTION

To reduce the risk of a laceration hazard, wear protective gloves when handling parts that have sharp edges.

### Preparation for Assembly

This Grill is pre-assembled. Unlock Hood Latch. (See Illustration) Remove Cooking Grid, Grease Cup, Wire Grease Cup Holder and Owner's Manual from the grill. Make sure there are no loose parts before discarding packing materials.



### Packing List

Owner's Manual and  
Warranty Card (not pictured)  
Grill Body  
Grease Cup  
Wire Grease Cup Holder  
Cooking Grid

**Detailed Parts List and Illustrations  
may be found on page 15.**

For easier set-up, follow instructions of each step in the order they are written as you look at the diagrams.

If you have any questions or need help, contact **Customer Service at 1-800-251-7558** or go to **www.aussiegrills.com**. Be sure to have the grill model number and serial number printed on the black label, located on the underside of the control panel. If you need replacement parts, look in the Parts List Section to find the exact parts you need. **If you need a replacement part under warranty, a proof of purchase will be necessary.** You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-1055 and reference your model and serial number. **It is important to register your grill and retain your receipt.**

## Set-Up Instructions

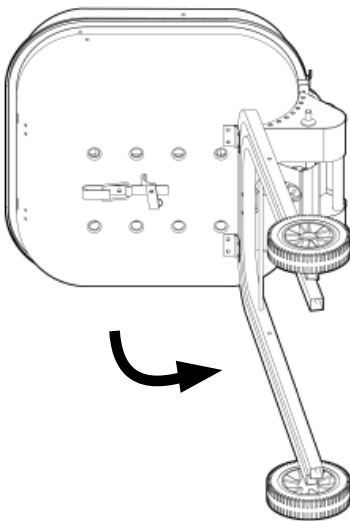
### **CAUTION**

#### **PINCH HAZARD**

To reduce the risk of bodily injury from pinch hazard, keep hands and fingers away from hinges and leg pivot points. Read and follow these instructions to set up your grill.

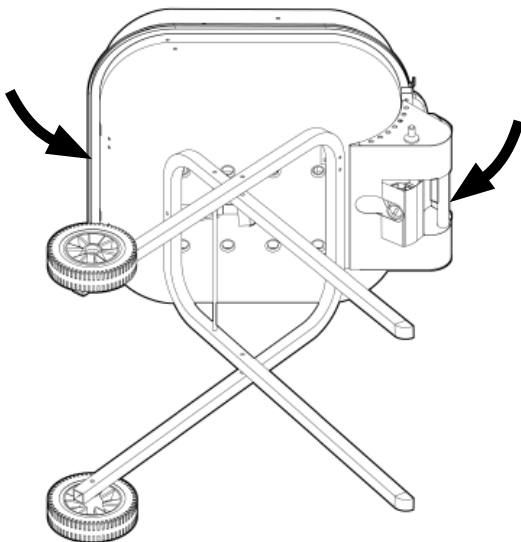
#### **Step 3**

Swing Legs away from grill body until they are straight out as shown.



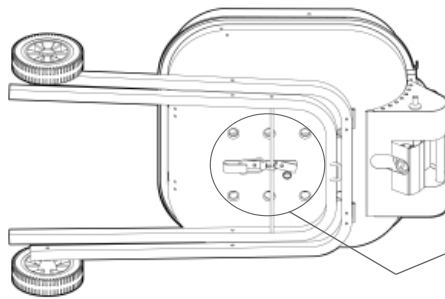
#### **Step 6**

Stand facing the top of the hood and grasp the grill by the Control Panel Handle and the hood flange at the rear. Lift and rotate the grill until it is standing upright on the ground.



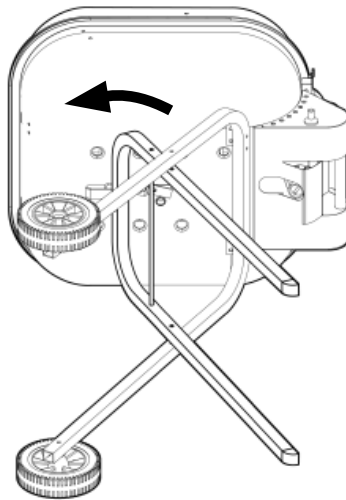
#### **Step 1**

Lay grill on its side. Place on grass or a soft surface to prevent paint damage.



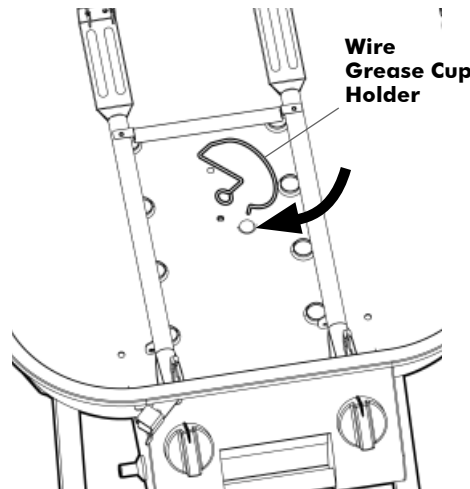
#### **Step 4**

Grasp the inner leg near the grill body and pull it toward the back of the grill.



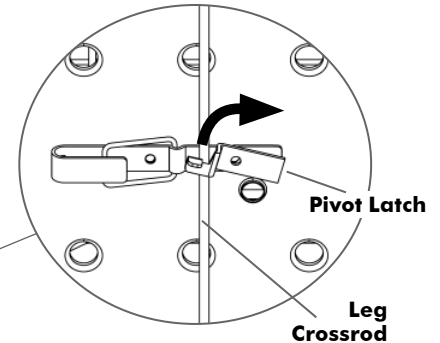
#### **Step 7**

Install the Wire Grease Cup Holder by first removing the Cooking Grid. Next, holding the Wire by the small loop at the top, thread the end down through the small hole in the center of the bottom of the grill bowl until the wire is hanging by the small loop.



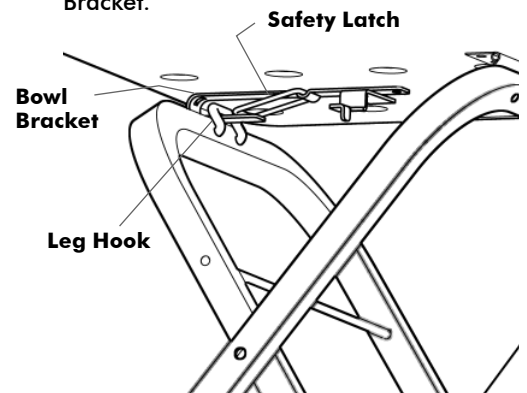
#### **Step 2**

Swing Pivot Latch away from the Leg Crossrod to allow the legs to pivot.



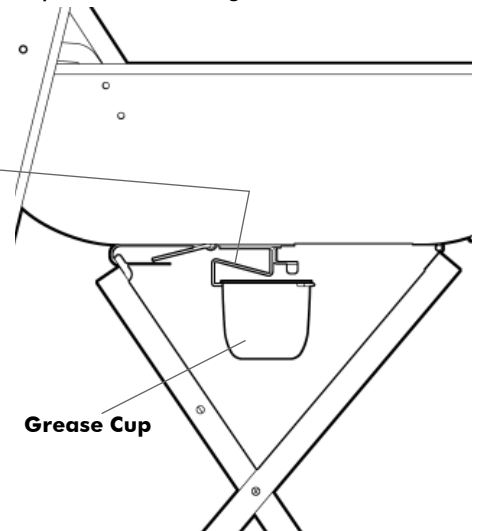
#### **Step 5**

Slide the Leg Hook Wire on to the Bowl Bracket until it stops at the back of the Bracket. Be sure to allow the Safety Latch to drop down behind the Leg Hook to prevent the Hook from sliding off of the Bracket.



#### **Step 8**

Install the Grease Cup in the Wire Holder by reaching under the grill and sliding the cup into the wire. Replace the Cooking Grid.



# Using Gas

## LP Gas Cylinder

### DANGER

If you see, smell, or hear the hiss of LP gas escaping from the cylinder:

1. Do not attempt to light appliance.
2. Extinguish any open flame.
3. Disconnect from fuel supply.

#### Carbon Monoxide Hazard

- This appliance can produce carbon monoxide which has no odor. Using it in an enclosed space can kill you.
- Never use this appliance indoors, on recreational vehicles, or boats.

### WARNING

To reduce the risk of serious injury or death from fire or explosion:

- Use only propane gas with this LP gas grill.
- Do not attempt to convert an LP unit to natural gas.
- Always use a gas appliance outdoors in an open area with good ventilation to avoid breathing toxic fumes from leaking gas. As with all conventional fuels, the burning process consumes oxygen and produces toxic gases, including carbon monoxide. In addition, the combustion products of such fuels, including liquefied petroleum (LP), contain chemicals known to the state of California and other authorities to cause cancer, birth defects, and other reproductive harm.
- Read and follow all warnings on LP Gas Cylinder.
- Do not operate the LP gas grill without the LP Gas Cylinder oriented as shown in Assembly Instructions for Connecting the LP Gas Cylinder.
- Never connect or disconnect LP Gas Cylinder or fittings while grill is in use or is hot.
- Do not use an LP Gas Cylinder if it has a damaged valve or shows signs of dents, gouges, bulges, fire damage, corrosion, leakage, excessive rust, or other forms of visual external damage; it may be hazardous and should be checked by a liquid propane supplier.
- Do not store a spare LP Gas Cylinder under or near the LP gas grill.
- When grill is not in use, turn off all grill Control Knobs and disconnect LP Gas Cylinder.
- Never fold or transport grill while LP cylinder is attached.
- Never refill a 1 lb. cylinder.

**The LP Gas Cylinder, for use with this LP gas grill, must meet the following requirements:**

1. 1 lb. capacity
2. Must be constructed and marked in accordance with 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 Transportation of Dangerous Goods; and Commission, as applicable (See collar for marking)
3. Must be marked "PROPANE."
4. Must be provided with a cylinder connection device that is compatible with the grill's connection.

## LP Regulator

### WARNING

To reduce the risk of serious injury or death from fire or explosion:

- Clean and inspect the gas regulator before each use of the outdoor cooking gas appliance. Replace the gas regulator prior to being used if there is evidence of excessive abrasion or wear.
- Use only the gas regulator assembly that has been supplied with this gas grill. Do not use a regulator from another manufacturer. Replacement gas regulator assembly must be specified by this grill's manufacturer before using.
- Always check for gas leaks when you connect and disconnect the regulator to the LP Gas Cylinder, especially after a period of storage (for example, over winter).

**Any use or alteration of this unit not intended could be unsafe and will void your warranty.**

**NOTE:**

If the regulator assembly is not working properly and you need a replacement, contact **Customer Service at 1-800-251-7558** or go to [www.aussiegrills.com](http://www.aussiegrills.com).

Be sure to **have the grill model number and serial number** printed on the black label, located on the underside of the control panel. **If you need a replacement part under warranty, a proof of purchase will be necessary.** You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-1055 and reference your model and serial number. **It is important to register your grill and retain your receipt.**

**Connecting LP Gas Cylinder**

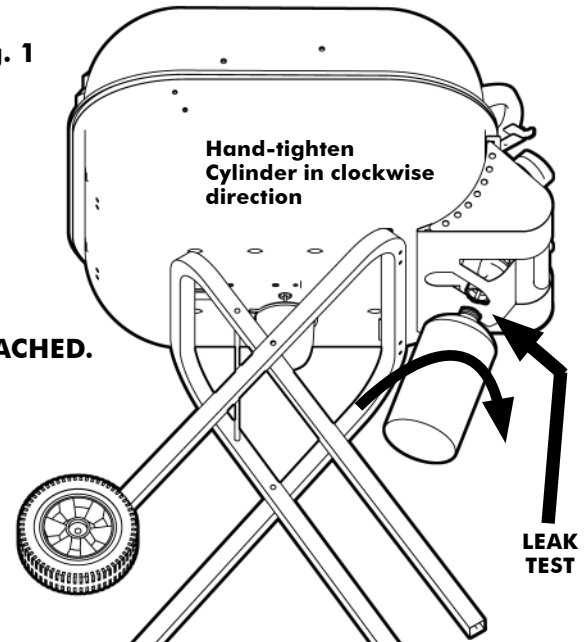
1. Purchase 11lb. LP Gas Cylinder at your local retailer.
2. Turn all Control Knobs to the "Off" position.
3. Remove protective cap from regulator opening. Remove plastic cap from top of propane cylinder.
4. Insert the 11lb. LP Gas Cylinder into the threaded hole in the regulator located on the underside of the control panel. Turn the cylinder clockwise until firmly seated. Hand tighten only. (Fig. 1)

**NOTE: NEVER FOLD UP OR TRANSPORT GRILL WITH CYLINDER ATTACHED.**

**Disconnecting LP Gas Cylinder**

1. Turn all Control Knobs to the "Off" position.
2. Remove the cylinder by turning counterclockwise.
3. Replace the protective cap over the regulator opening. Replace the plastic cap on the top of propane cylinder for storage if not empty.
4. Store cylinder outdoors and away from grill

Fig. 1

**How to Perform A Leak Test "FIRST TIME USE" and as required**

## ⚠ WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:

- Perform a leak test before lighting your grill for the first time.
- Perform a leak test if any gas component is changed.
- Perform a leak test a minimum of once a season.
- Perform a leak test after a prolonged period of storage or non-use.
- Perform a leak test on the propane cylinder and exposed connections every time the propane cylinder changed.
- Perform leak tests in a well ventilated area.
- Never use an open flame to test for gas leaks.
- Never smoke near the grill during a leak test.
- Do not perform a leak test on a grill while it is hot or in use.
- Do not use the gas grill if you detect a gas leak that cannot be corrected by using the leak test procedures.

Supplies Needed for a Leak Test: • Clean paint brush • Water • Dish washing liquid

1. Make sure all grill Control Panel Knobs are turned to the "Off" position and verify that the LP Gas Cylinder is tightened securely to the regulator.
2. Mix one part of water with one part of dish washing liquid.
3. Brush mix on Regulator, Propane Cylinder and connection. If "growing" bubbles appear, there is a gas leak.
  - a. If leak appears at the regulator/cylinder connection, repeat cylinder installation procedure, but do not over-tighten. (NOTE: Only hand tighten) Repeat Leak Test.
  - b. If the leak is coming from the Gas Cylinder or if the leak cannot be stopped, remove the cylinder and **DO NOT USE THE GRILL.** Call Customer Service at 1-800-251-7558. Be sure to **have the grill model number and serial number** printed on the black label, located on the underside of the control panel. **If you need a replacement part under warranty, a proof of purchase will be necessary.**

# Before Using Your LP Gas Grill

## Installation Codes

### **WARNING**

To reduce the risk of serious bodily injury or death from fire or explosion:

- This installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54 Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2 or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192 and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- If an external electrical source is utilized, the outdoor cooking appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Codes, ANSI/NFPA 70, or the Canadian Electrical Code CSA C22.1.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

## Selecting a Location

### **WARNING**

To reduce the risk of serious bodily injury or death from fire or explosion:

- Use this outdoor cooking appliance only outdoors and never in a building, garage, breezeway, carport, porch or in any enclosed area. Locate outdoor cooking appliance in an area with good ventilation on a level stable surface clear of combustible and flammable material.
- Locate your LP gas grill at least 10 feet away from your house or any building.
- Maintain minimum clearances of 36" from back and sides of grill to any combustible construction.
- Do not locate this appliance under overhead, unprotected combustible construction.
- This outdoor cooking appliance is not intended to be used in/on boats or installed in/on recreational vehicles.
- Never use gas grill as a space heater.

**Before using your gas grill, perform a leak test on the Regulator Connection and LP Gas Cylinder. (See page 6 of this Manual)**

## Lighting the Grill

### **WARNING**

To reduce the risk of serious bodily injury or death from fire or explosion:

- Open Hood before lighting the grill to release trapped gas.
- Light each burner from the left before lighting the next burner to prevent gas from accumulating.
- During failed lighting attempts, or if the Burners go out during operation, turn Control Knobs "Off" to dissipate any accumulation of gas. Wait five minutes before repeating lighting procedure.

## Lighting the Grill Using the Pulse-Spark Ignitor

1. Open the Hood.
2. Push **LEFT** Burner Control Knob on Control Panel in and turn 90 degrees counterclockwise to the High position.
3. Push the Igniter Button in repeatedly until the Burner is lit (Fig. 2). Listen for the click indicating spark ignition, and look to make sure the Burner is lit.
4. From the "Off" position, light the other Right hand burner. Your grill has a Crossover Ignition System that allows the Right burner to light from the Left. Confirm the Left burner is lit before attempting to light the Right burner.

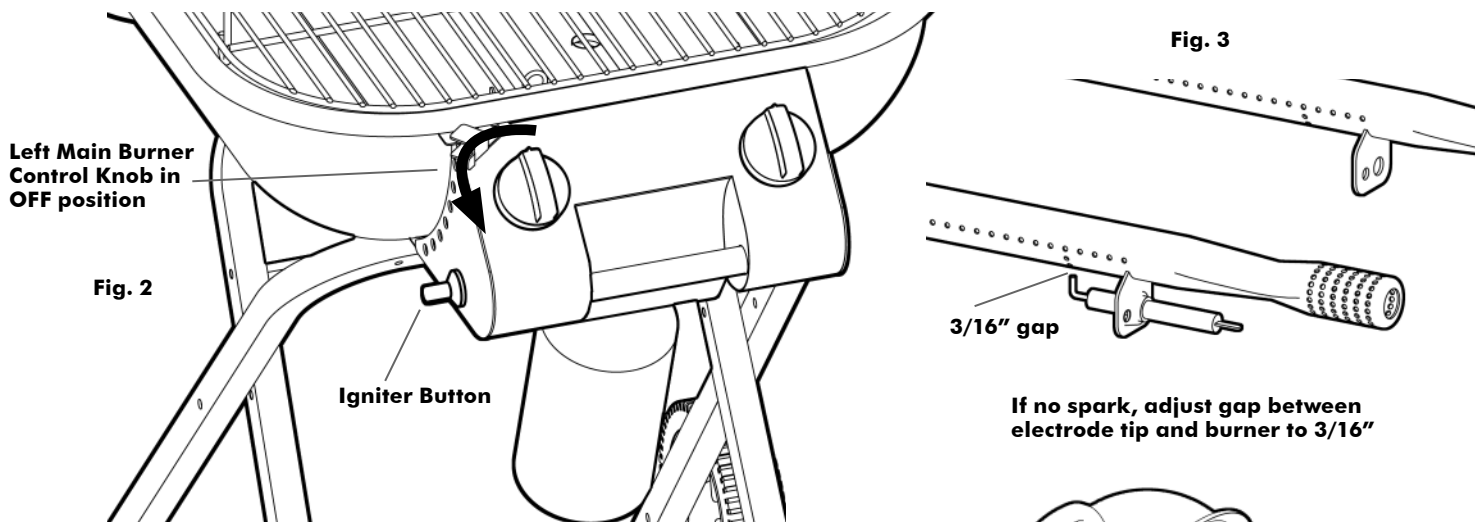
If a Burner goes out during operation, turn all Control Knobs to the "Off" position. Open Hood and wait five minutes before attempting to relight the grill to allow any accumulated gas to dissipate.

If Burners fail to light after three to four attempts, turn all Control Knobs to the "Off" position and allow any accumulated gas to dissipate. Check for igniter spark by pushing igniter button and looking at the igniter tip. If no spark, adjust gap between electrode tip and burner to  $3/16$ " (Fig. 3). If still no spark, see **Troubleshooting Section**.

Wait five minutes; then repeat the lighting procedures.

The Burner can also be lit manually, see **Manual Lighting of the Grill**.

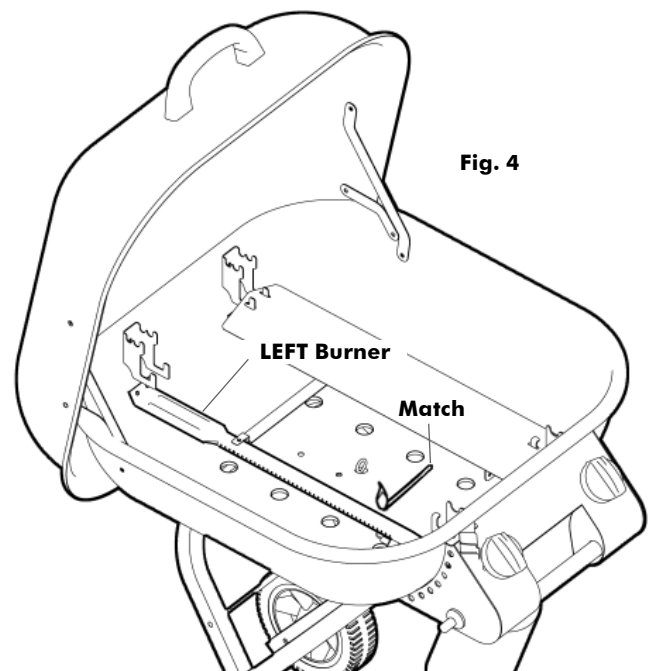
Should you notice that your Burner(s) are getting hard to light or the flame is not as hot as it once was, refer to the **"How to Clean your Burners"** to remove any possible obstructions.



## Manually Lighting the Grill

1. **Open the Hood.**
2. **IMPORTANT:**  
Make sure Control Knobs are turned "Off."
3. While holding a lit match near the **LEFT** burner, push **LEFT** Burner Control Knob in and turn 90 degrees counterclockwise to the High position. (Fig. 4)  
  
Step 3 may also be accomplished by inserting the lit match through one of the holes in the bottom of the bowl near the **LEFT** burner.
4. Your grill has a Crossover Ignition System that allows the Right burner to light from the Left. Confirm the Left burner is lit before attempting to light the Right burner.

If a Burner goes out during operation, turn all Control Knobs to the "Off" position. Open Hood and wait five minutes before attempting to relight the grill to allow any accumulated gas to dissipate.





## Check The Flame

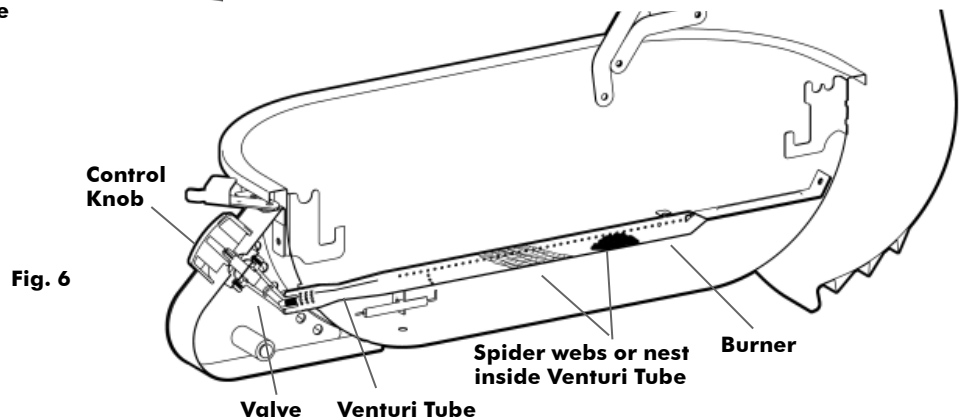
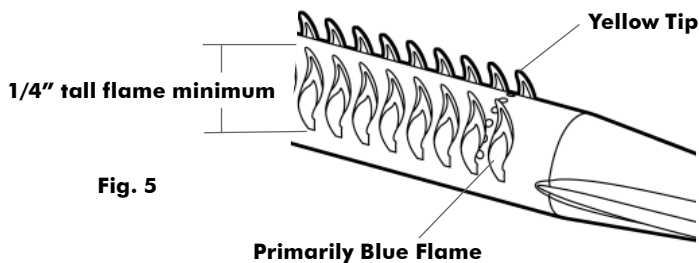
### ! WARNING

To reduce the risk of death or serious injury from an explosion or a fire:

- Inspect and clean Burner/Venturi Tubes for insects or insect nests, especially after periods of storage. Spiders or small insects can build nests, webs, and lay eggs in the grill's Venturi Tubes, obstructing the flow of gas to the Burner. (Fig. 6) The backed-up gas can ignite behind the Control Panel and cause a fire beneath the grill. This is known as a "flashback."
- Be sure Burners are re-installed properly before using grill.

The Burners have been preset by the manufacturer for optimal flame performance. A blue flame, possibly with a small yellow tip, is the result of the optimal air and gas mixture. (Fig. 5)

Check the flame before each cooking session and throughout the grilling season. Check the flame especially after long periods of storing the grill. Note that the minimum flame height should be 1/4". If the flame is significantly yellow in color, the appropriate amount of LP gas in the air/LP gas mixture is not correct. This could be due to a blocked Burner from grease drippings or from insects building a nest inside the Burner or Burner opening. Should you notice that your Burner(s) are getting hard to light or the flame is not as hot as it once was, refer to the "**How to Clean your Burners**" section (page 11) to remove any possible obstructions.



## End of Cooking Session

### ! WARNING

To reduce risk of serious injury or death from fire or burn hazard:

- Allow grill and grease in the Grease Cup to completely cool before emptying, cleaning, moving, or storing grill.
- Empty the Grease Cup after each cooking session so grease does not accumulate.

1. After each cooking session, close the Hood and turn the Burners to the "High" position and burn for five minutes. This will burn off some cooking residue, thus making cleaning easier.
2. When you have finished using your grill, turn the Control Knobs clockwise to the "Off" position.
3. Remove the Propane cylinder and cap the regulator opening.
4. Wait until the grill is cool before closing the Hood, cleaning, or putting on a grill cover.

## Cleaning the Grill

### CAUTION

To reduce risk of laceration hazard, wear protective gloves when handling parts with sharp edges.

#### **Grease Cup:**

Remove the Grease Cup from the Wire Holder under the grill bowl after the grill has cooled completely. Scrape away food and fat residue from the Grease Cup. Empty and wash the Grease Cup with hot soapy water and a cloth. A replacement Grease Cup can be ordered online at [www.AussieGrills.com](http://www.AussieGrills.com)

#### **Grill Body:**

Do not mistake the accumulation of grease and smoke residue for peeling or flaking paint. Remove excess grease and/or fat with a soft plastic or wooden scraper. Do not use steel wool or other abrasive cleaners that can scratch painted surfaces. It is not necessary to remove all the grease from the body. Wipe it down with paper towels or soft damp cloth.

#### **Cooking Grid/Flavor Activators:**

Clean the residue off with a baking soda and water solution. For stubborn stains, use a non-abrasive scouring powder. Do not use steel wool or other abrasive cleaners that can scratch the plated surfaces. This can cause foods to stick on the Cooking Grids.

#### **All other Cleaning:**

For further cleaning, use hot soapy water and a cloth, or nylon-bristled brush only. Do not immerse the Gas Controls or Manifold in water. (Avoid getting water in the Burner holes.)

#### **Burners:**

Burning off the residue after cooking will keep the Burners clean with normal usage, provided the Burners are operating correctly. Clean the Burners annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in the Burner portholes, the primary air inlet, or the neck of the Burners. See **How to Clean the Burners**.

## Storage and Transportation

### WARNING

To reduce the risk of serious injury or death from explosion or fire:

- Store your LP gas grill in a cool dry place. Do not store an LP Gas Cylinder in temperatures greater than 125 degrees Fahrenheit. Never store an LP Gas Cylinder in a building, garage, indoors or any enclosed area.
- Store LP Gas Cylinders outdoors out of reach of children.
- Never leave an LP Gas Cylinder inside a vehicle.
- Even though your LP Gas Cylinder may appear to be empty, gas may still be present and the LP Gas Cylinder should be transported and stored accordingly.
- Never store a spare LP Gas Cylinder under or near the LP gas grill.

1. Disconnect LP Gas Cylinder from grill and store outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Re-cap LP Gas Cylinder valve with the Safety Cap.
2. Cover the regulator opening with the plastic cap supplied with the grill.
3. Remove Burners and wrap with aluminum foil to prevent insects from entering the Burner holes. Store wrapped Burners on top of Cooking Grid.
4. You may wrap the Cooking Grid and Flavor Activators in aluminum foil and place inside the Hood or store inside your dwelling.
5. Your grill may be stored indoors only if the LP Gas Cylinder is disconnected from the gas grill and stored outside.
6. Before next use, remove aluminum foil and reinstall Burners, Flavor Activators, and Cooking Grids.
7. Before using the grill after periods of storage or non-use (i.e. over winter), check your LP gas grill for gas leaks, deterioration, proper assembly, and Burner obstructions.
7. Periodically check and tighten all nuts, bolts, and screws.

## How to Clean the Burners

1. Make sure the Control Knobs are turned "Off" and the grill is completely cooled.
2. Carefully remove Cooking Grid and Flavor Activators.
3. To remove each Main Burner, first remove the Crossover held in place between the burners by 2 screws. (Fig. 7)  
(Note the Crossover orientation during removal and replace in the same position)
4. Next, remove the Bolts and Nuts that fasten the Burner flanges to back wall.
5. Last, detach the electrode wire from the electrode on the left burner then lift up gently on the back of the burner while sliding the front of the burner off of the valve nozzle at the front. (Fig. 8)

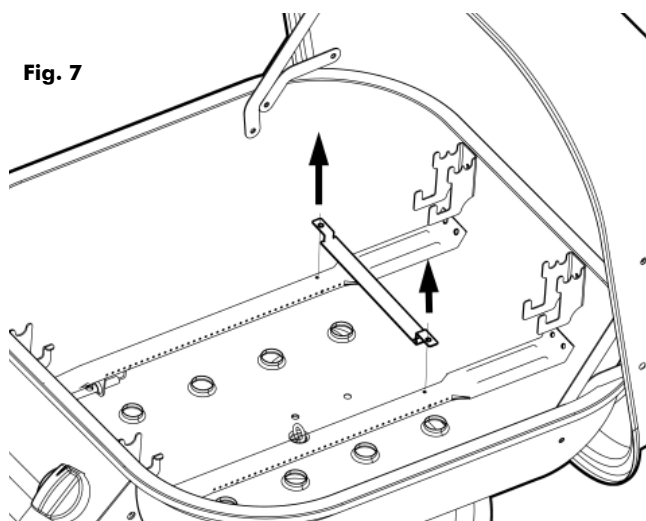


Fig. 7

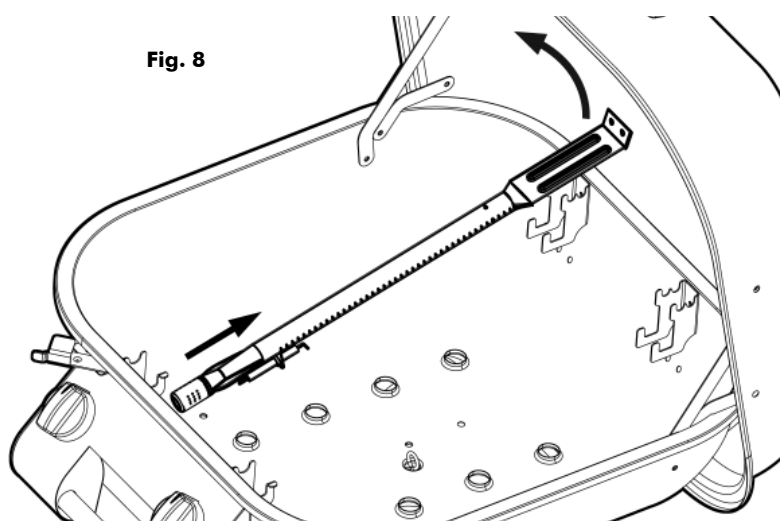


Fig. 8

6. Use a pipe cleaner to clear insect nests from the inlet hole of Main Burner (Fig. 9)
7. Open up the Main Burner holes (Fig. 9) with a small nail or wire. Use a **non-metallic brush** to remove food particles and corrosion from the Burner surfaces.
8. Check the Electrode to see if it is loose. If so, tighten the screw holding the Electrode to maintain 3/16" gap between Electrode tip and Burner.

**NOTE:** Before next step, you may wish to clean the rest of the grill. See **Grill Body and Cabinet**.

9. After cleaning, refit the Burners. If the grill is to be stored, wrap Burners in a protective cover to keep insects out.

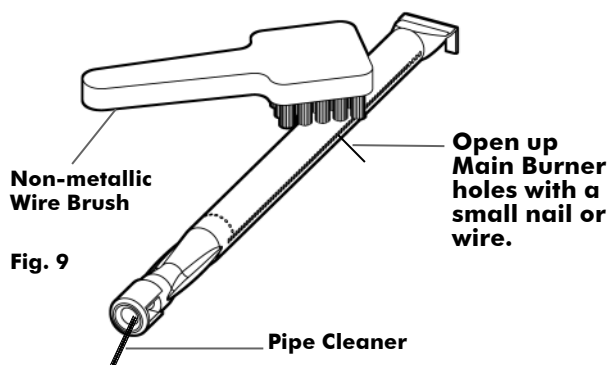


Fig. 9

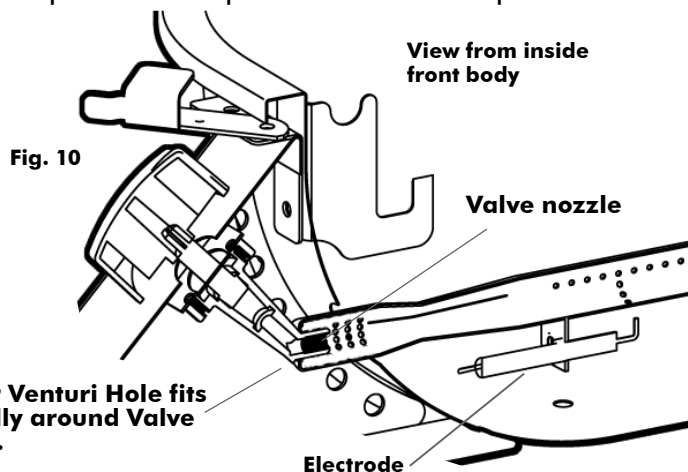


Fig. 10

**NOTE:** When refitting the Burners, be sure both Burners are positioned correctly. The valves should protrude inside the Venturi ends of the Burner. (Fig. 10) Replace the Bolts and Nuts that fasten the Burner Flange to Back Wall.

10. Check Burner operation after re-assembly.
11. Replace Flavor activators and Cooking Grid.

## Cooking On the Gas Grill

### **WARNING**

To reduce the risk of serious injury or death from fire, explosion or burn hazard:

- Never use charcoal or lighter fluid in your gas grill. Keep this outdoor cooking appliance clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Keep any electrical supply cord and regulator hose away from any heated surfaces.
- Make sure there are no gas leaks or obstructions to the flow of combustion and ventilation air before each use.
- Keep the ventilation openings of the LP Gas Cylinder enclosure free and clear from debris.
- Always open the Hood before lighting the LP gas grill.
- Do not attempt to extinguish a grease fire with water or other liquids. Have a BC fire extinguisher accessible. Never douse or spray the grill or cooking surfaces with water when hot. Burns from grease or water splatters could occur.
- If your gas grill catches on fire:
  - If the fire is in the grill portion and you can safely reach the Control Knobs on the Control Panel, then turn them to the "Off" position.
  - If the fire involves the LP Gas Cylinder, leave it alone, evacuate the area, and call the Fire Department.
  - If there is any type of fire that threatens either personal safety or endangers property, call the Fire Department.
- Do not use the grill without Grease Cup in place. Check the Grease Cup for build-up. Empty excess grease before each use to reduce the risk of a grease fire in the cup.
- If you notice grease or other hot material dripping from the grill onto the valves or regulator, turn off the gas supply immediately. After the grill has cooled, determine the cause and correct it. After cleaning the valves and regulator assembly, perform a leak test before continuing use. See **"Performing a Leak Test."**
- Do not operate a gas grill if you have knowledge of or suspect a gas leak.
- Do not wear loose clothing (example: hanging shirt tails, clothing with frills, etc.) around a gas grill while in use or hot.
- Do not lean your body over the gas grill when lighting it or while it is in use or hot.
- Do not touch hot surfaces. Use heat-resistant gloves, long-handled tongs, or cooking mitts at all times, since the grill will become very hot. Open the Hood carefully when cooking to avoid burns from the hot air and steam trapped inside.
- Do not allow children to operate or play near a gas grill. Keep children, animals and bystanders out of the grill area. Do not leave grill unattended.
- Do not move an LP gas grill when in use or hot.
- When grill is not in use, turn off all grill Control Knobs, and disconnect the LP Gas Cylinder.
- Do not cover more than half (50%) the cooking area if using griddle plates. Full coverage of cooking area will cause overheating below the plates.
- Do not leave any utensils or cookware on a hot Cooking Grid.

### Grill Cooking (Direct Method)

#### Direct Cooking on the Grids:

Food is cooked directly over the heat source. The Burners heat up the Flavor Activators under the Cooking Grid, which in turn heat the food on the grill. The natural food juices from cooking fall onto the hot Flavor Activators below and vaporize. Rising smoke bastes the food, giving it that unique barbecued flavor.

Use the Direct Cooking method for foods that take less than 25 minutes to cook: steaks, chops, kabobs, sausages, and more. These foods should be turned once halfway through the grilling time.

To sear meats, place them over Direct High heat for 2 to 5 minutes per side. Smaller pieces require less searing time. Hamburgers, steaks, chops, chicken breasts, and larger cuts of meat all benefit from searing. Usually after searing you finish cooking the food at a lower temperature.

For Direct Cooking, preheat the grill for 10 minutes with the Burners on "High." Place food on the Cooking Grate, and then adjust all Burners to the temperature required. Close the Hood and lift it only to turn food or to test for doneness at the end of the recommended cooking time.

## Roasting (Indirect Method)

### **WARNING**

To reduce risk of burn injury from hot air/steam trapped inside grill, open Hood carefully when roasting on grill.

Food is cooked like in an oven under lower heat and/or longer cooking times. These foods require more than 25 minutes grilling time and some are so delicate that Direct Cooking would dry them out or scorch them.

Use the Indirect Cooking Method to cook whole meats such as roasts, ribs, chickens, turkeys, and other large cuts of meat, as well as delicate fish fillets. Place the food to bake or roast on the center of the cooking grid inside a metal baking tray or a disposable heavy-gauge foil pan or on a roasting rack.

Preheat the grill with the Burners on "High." Then adjust the Burners lower to the correct temperature.

Close the hood and cook "indirectly." Monitor the temperature. If the heat gets too high, turn the Burner to the "Low" position. Avoid lifting the Hood frequently, as heat is lost and the cooking time is extended.

Check the meat for doneness with a meat thermometer.

For longer cooking times, add water to the Roasting Pan to keep drippings from burning. The drippings can be used to make gravies or sauces.

## Emergencies

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Gas leaking from LP Gas Cylinder	Mechanical failure due to rust or mishandling	Replace LP Gas Cylinder.
Gas leaking between LP Gas Cylinder and regulator connection	Improper installation, connection not tight, failure of seal on LP Gas Cylinder	Remove LP Gas Cylinder. Re-install correctly and tighten. Replace Cylinder if damaged. See " <b>Leak Test</b> " and " <b>Connecting Regulator to LP Gas Cylinder</b> " sections.
Fire coming through Control Panel	Fire in or around Venturi tube section of Burner	If you can safely reach the Control Panel, turn off Control Knobs, then remove the LP Gas Cylinder. Once fire is out and grill has cooled off, remove Burner(s) and inspect for blockage from spider webs/insect nests or rust. See " <b>How to Clean Burners</b> " section. Replace any damaged parts.
Grease fire or excessive flames above cooking surface	Too much grease build-up in Burner section	Turn off Control Knobs and remove LP Gas Cylinder. Once fire is out and grill has cooled off, clean residual food particles and excess grease from inside firebox area, grease cup, and other surfaces.
Flashback (Fire in or around Venturi tubes)	Clogged or blocked Venturi tube	If you can safely reach the Control Panel, turn off Control Knobs, then remove the LP Gas Cylinder. Once grill has cooled, clean Burner and Venturi tubes. See " <b>How to Clean Burners</b> " section.

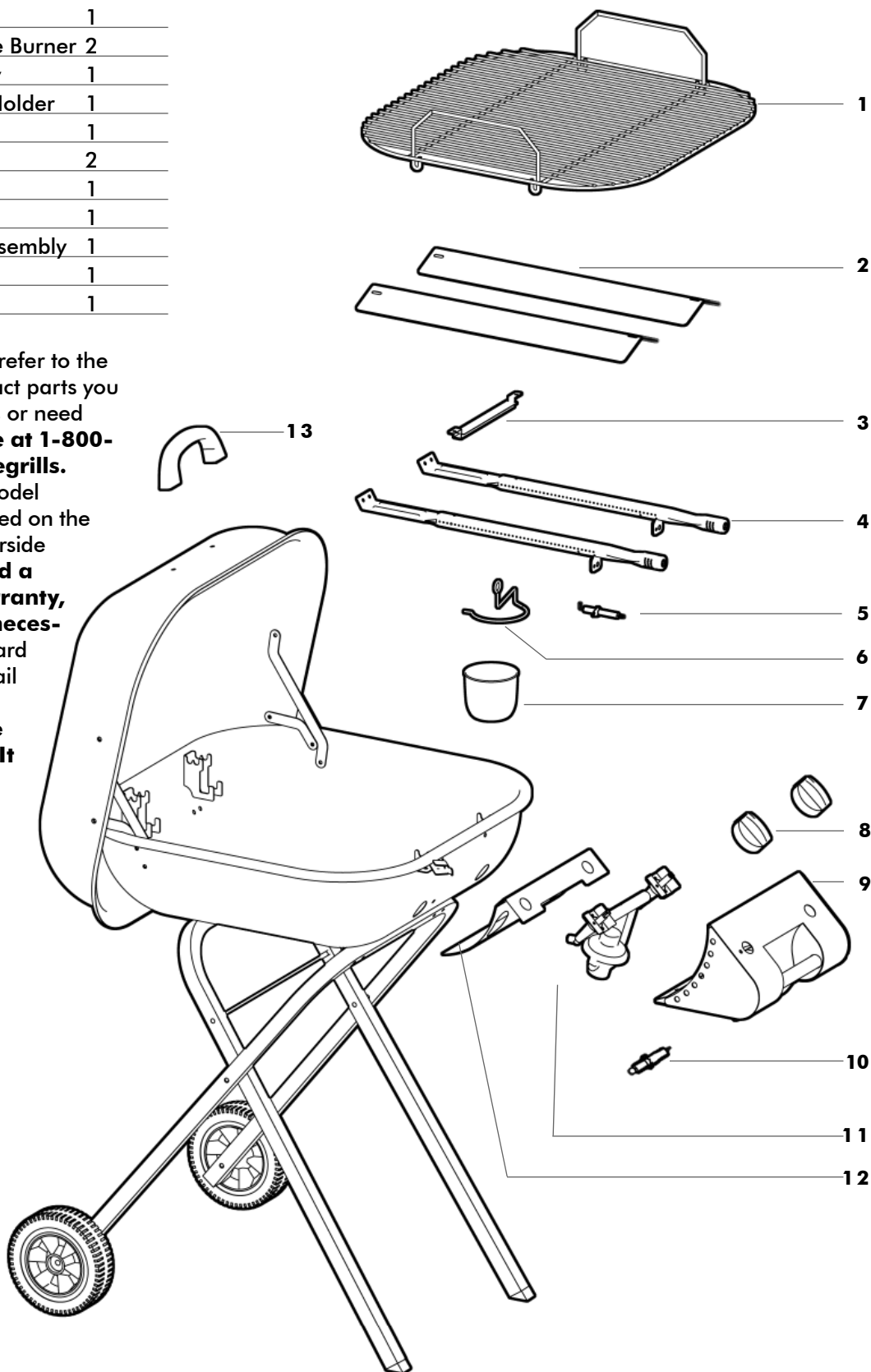
<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Burners will not light using the ignitor	Burners not assembled correctly	See re-assembly after cleaning in <b>"Care and Maintenance."</b>
	Not pressing igniter in enough for spark.	When lighting the first (LEFT HAND) Burner, push Control Knob in and turn counterclockwise to the "High" position. Depress the Igniter Button until a loud click is heard. Repeat until the Burner lights.
	No spark - out of place, loose, or broken.	<ol style="list-style-type: none"> <li>1. Electrode tip is bent (making too large or small of a gap between the Electrode and burner). Bend electrode tip back to a 3/16" gap to burner. (Page 9)</li> <li>2. Tighten Electrode mounting screws.</li> <li>3. Replace Igniter Wire/Electrode assembly. (Call the Customer Service Department)</li> </ol>
	LP gas cylinder is empty	Purchase new 1 lb. LP Gas Cylinder.
	LP cylinder is not fully attached to regulator	Tighten cylinder by hand. Do not use tools.
	Obstructions in Burners	See <b>"How to Clean Burners"</b> in <b>Care and Maintenance.</b>
	Wet Electrodes and Burners	Allow electrode to air dry, dry with clean cloth or blow dryer.
	Wire loose or disconnected.	Reconnect the wire.
Wire shorting (sparking between Igniter and Electrode)	Replace Igniter Wire/Electrode assembly. (Call the Customer Service Department)	
Burners will not light using a match	Burners not assembled correctly.	See re-assembly after cleaning in <b>Care and Maintenance.</b>
	LP Gas Cylinder is empty.	Purchase new 1 lb. LP Gas Cylinder.
	LP cylinder is not fully attached to regulator.	Tighten cylinder by hand. Do not use tools.
	Obstructions in Burners.	See <b>"How to Clean Burners"</b> in <b>Care and Maintenance.</b>
Low flame or low heat	LP-gas in LP Gas Cylinder is low.	Purchase new 1 lb. LP Gas Cylinder.
Flames blow out	High or gusting winds.	Turn front of grill away from wind or increase flame height.
	Gas in LP cylinder is low.	Purchase new 1 lb. LP Gas Cylinder.
Flare up	Grease build-up.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
Persistent grease fire	Grease trapped around burner system.	Turn Control Knobs "Off" then remove the LP Gas Cylinder. Open Hood carefully and let fire burn out. After the grill cools, remove and clean all parts.

**If your problem is not resolved from the information provided above, please call Customer Service at 1-800-251-7558. If you need a replacement part under warranty, a proof of purchase will be necessary.**

## Parts List and Illustration - Model 4280 WAB Gas

Key	Description	Quantity
1	Cooking Grid	1
2	Flavor Activator	2
3	Burner Crossover	1
4	Stainless Steel Tube Burner	2
5	Electrode Assembly	1
6	Wire Grease Cup Holder	1
7	Grease Cup	1
8	Control Knob	2
9	Control Panel	1
10	Piezo Igniter	1
11	Valve/Regulator Assembly	1
12	Heat Shield	1
13	Hood Handle	1

If you need replacement parts, refer to the Parts Illustrations to find the exact parts you need. If you have any questions or need help, contact **Customer Service at 1-800-251-7558** or go to **www.aussiegrills.com**. Be sure to have the grill model number and serial number printed on the black label, located on the underside of the control panel. **If you need a replacement part under warranty, a proof of purchase will be necessary.** You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-1055 and reference your model and serial number. **It is important to register your grill and retain your receipt.**



**MECO CORPORATION - LIMITED WARRANTY**

This product is warranted to the original consumer purchaser against defects in material and workmanship under normal outdoor household use and correct assembly (if assembled by the consumer purchaser). All parts are warranted for a period of 90 days from the date of purchase. MECO CORPORATION DOES NOT warrant in any way the propane cylinder (see label on cylinder for cylinder manufacturer's warranty.) The LP Cylinder manufacturer is responsible for the materials, workmanship, and performance of the cylinder. If the cylinder has a defect, malfunctions, or you have a question regarding the cylinder, call the cylinder manufacturer's customer service center. The phone number is on the cylinder. If the cylinder manufacturer has not resolved the issue to your satisfaction, then call MECO CORPORATION at the customer service number listed below.

MECO CORPORATION requires proof of purchase and we suggest that you keep your receipt. Damages caused by commercial or institutional use, accidental or intentional damage, repairs made or attempted by unauthorized persons, or misuse are not covered by this warranty. If defective, the part or product will be repaired or replaced at the option of MECO CORPORATION without charge.

This warranty does not include the cost of any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, damage incurred through commercial use, or failure to perform normal and routine maintenance. LIABILITY FOR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGES ARE EXPRESSLY EXCLUDED BY THIS WARRANTY. ANY APPLICABLE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS ARE LIMITED IN DURATION TO THE PERIOD COVERAGE OF THIS EXPRESS WRITTEN LIMITED WARRANTY. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornados, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this limited warranty.

No returns will be accepted without prior authorization from MECO CORPORATION. Authorization for return may be obtained by calling 1-800-251-7558. Handling and transportation costs for returning the product are not covered by this warranty and will be paid for by the purchaser. Please send your correspondence to

**MECO CORPORATION**

Attn: Customer Service

1500 Industrial Road

Greeneville, TN 37745

For reference and correspondence,  
record your Serial number here.  
(See nameplate on side of grill.)

Serial No. \_\_\_\_\_

Please use this number in registering your warranty and any  
correspondance with MECO CORPORATION