

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

LP Gas Grill Assembly and Use Manual



6212S00T91



6512S0DT91

For Outdoor Household Use Only. Not for Commercial Use.

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

⚠ WARNING

- Failure to follow these instructions could result in fire or explosion which could cause death, serious personal injury, or property damage.
- Read and follow instructions carefully before assembly or use.
- Do not use this product for any other purpose than which it is intended.
- These instructions must be kept with the user. **SAVE THESE INSTRUCTIONS.**

⚠ WARNING

- 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.

⚠ 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.



! DANGER



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 in an enclosed space, such as a camper, tent, car, or home.

! WARNING

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

- Never leave grill unattended
- Never use alcohol, prescription or non-prescription drugs while assembling or safely operating this appliance.
- Keep children and pets away at all times.
- Do not connect to the LP Gas Cylinder until assembly is complete except as noted for "First Time Use" leak test as detailed on pages 24-25.
- 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.
- Always have a type BC or ABC fire extinguisher readily available.

! CAUTION

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

NOTICE

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 web site.

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)

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

**Register your grill @
www.aussiegrills.com**

Tools Required for Assembly:



Phillips Screwdriver



Pliers OR Wrench

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Register your grill and retain your receipt.

Preparation for Assembly

Remove grill and all the packaging from carton and place on floor. Make sure there are no loose parts.

NOTE: Before using your grill, read the instructions and your manual.

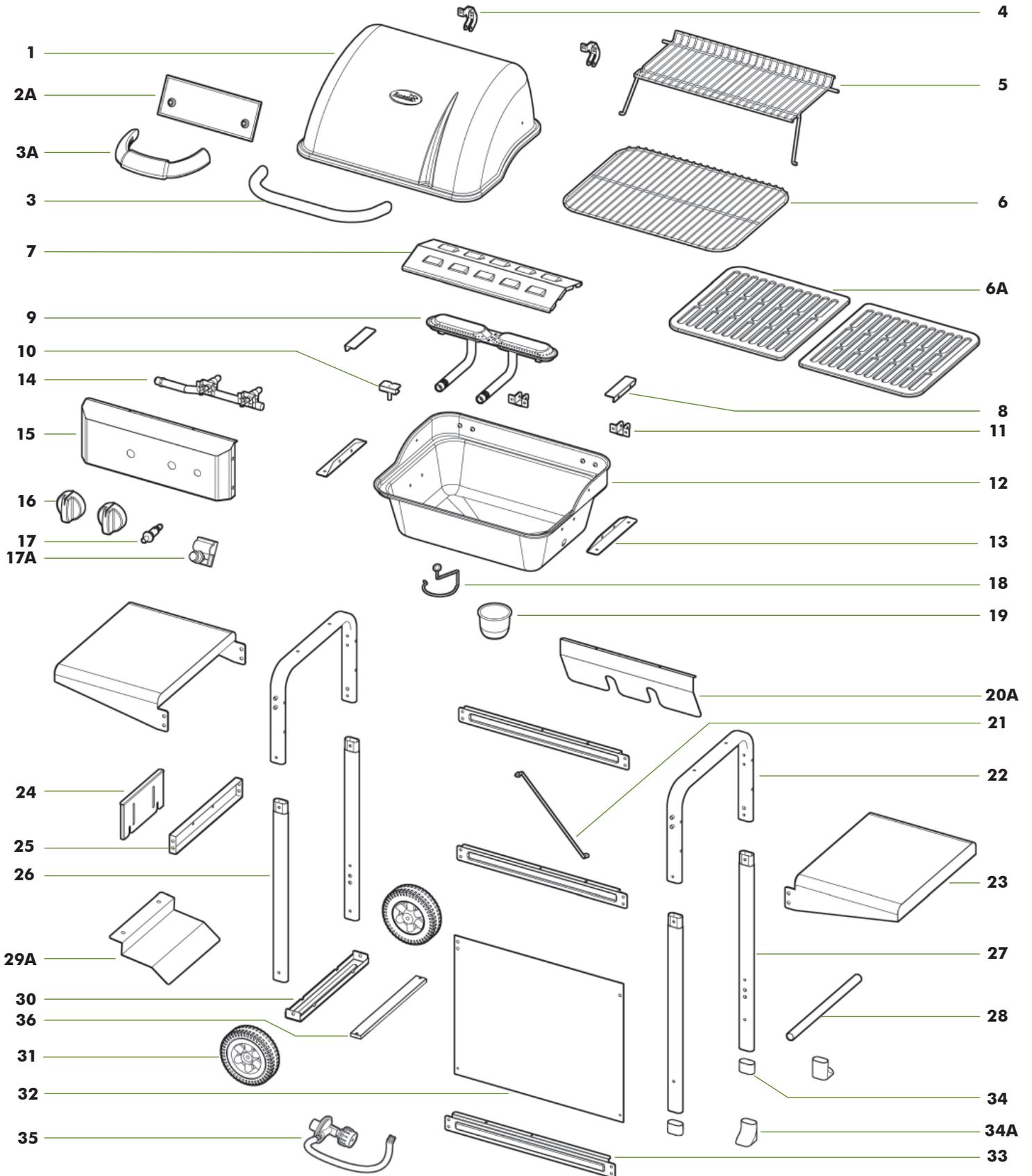
For easier set-up and assembly, follow instructions of each step in the order they are written as you look at the diagrams. If accessories mentioned in certain assembly steps do not come with your model, skip that step and proceed to the next step that applies to your model.

If you have any questions or need help, go to www.aussiegrills.com or contact **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 back of the cart shroud. 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 to csr@aussiegrills.com 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.**

Parts Illustration - Model 6212S00T91 / 6512S0DT91

NOTE:

Some illustrations may vary slightly depending on grill Model, however the names are the same.



Parts List- Model / 6212S00T91 / 6512S0DT91

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 back of the cart shroud. **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.**

When ordering parts, it is **VERY important to have the complete Model Number** to receive the correct replacement parts for your grill.

Key	Description	Quantity
1	Hood	1
2A	Handle Shield (6512 only)	1
3	6212 Hood Handle	1
3A	6512 Hood Handle	1
4	Hood Hinge Half	2
5	Warming Rack	1
6	6212 Cooking Grid	1
6A	6512 Cooking Grid	2
7	Flavor Activator	1
8	Flavor Activator Support	2
9	Main Burner	1
10	Main Electrode Assembly	1
11	Bowl Hinge Half	2
12	Bowl	1
13	Bowl Support	2
14	Manifold Assembly	1
15	Control Panel	1
16	Burner Control Knob	2
17	Piezo Igniter (6212 only)	1
17A	Electric Igniter (6512 only)	1
18	Drip Cup Holder Wire	1
19	Drip Cup	1
20A	CP Heat Shield (6512 only)	1
21	Tank Blocking Wire 6212	1
21	Tank Blocking Wire 6512	2
22	Top U-Frame	2
23	Side Table	2
24	Tank Locking Plate	1
25	Tank Side Brace	1
26	Left Leg	2
27	Right Leg	2
28	Right Tube Brace	1
29A	Tank Shield (6512 only)	1
30	Tank Support	1
31	Wheel	2
32	Shroud	2
33	Crossbrace	3
34	Foot Cap (6212 only)	2
34A	Foot Cap (6512 only)	2
35	Regulator Assembly	1
36	Center Brace	1

Hardware Pack (Model 6212)

Description	Quantity
1/4-20 x .39" Bolt	15
1/4-20 x .39" Bolt w/Fiber Washer	10
1/4-20 x .59" Bolt w/Fiber Washer	4
1/4-20 x 1.1" Bolt	6
1/4-20 x 1.97" Bolt	4
1/4-20 x 1.2" Stair Screw	8
1/4-20 x .59" Thumb Screw	2
1/4-20 Hex Nut	22
5/32-30 x .31" Bolt	4
5/32-30 x .39" Bolt	5
#5 x .31" Tapping Screw	3
Thermal Baffle Washer	2
Hood Hinge Axle	2
Axle Pin	4
Wheel Axles	2

Hardware Pack (Model 6512)

Description	Quantity
1/4-20 x .39" Bolt	19
1/4-20 x .39" Bolt w/Fiber Washer	10
1/4-20 x .59" Bolt w/Fiber Washer	4
1/4-20 x 1.1" Bolt	6
1/4-20 x 1.97" Bolt	4
1/4-20 x 1.2" Stair Screw	8
1/4-20 x .59" Thumb Screw	2
1/4-20 Hex Nut	24
5/32-30 x .31" Bolt	4
5/32-30 x .31" Bolt with Nut	2
5/32-30 x .39" Bolt	5
#5 x .31" Tapping Screw	3
Hood Hinge Axle	2
Axle Pin	4
Wheel Axles	2

Assembly Instructions

NOTE: Some illustrations may show parts that are not included in your grill or are a different size. If assembly method is different it will be noted. If not, proceed as instructed.

Step 1 Frame Identification

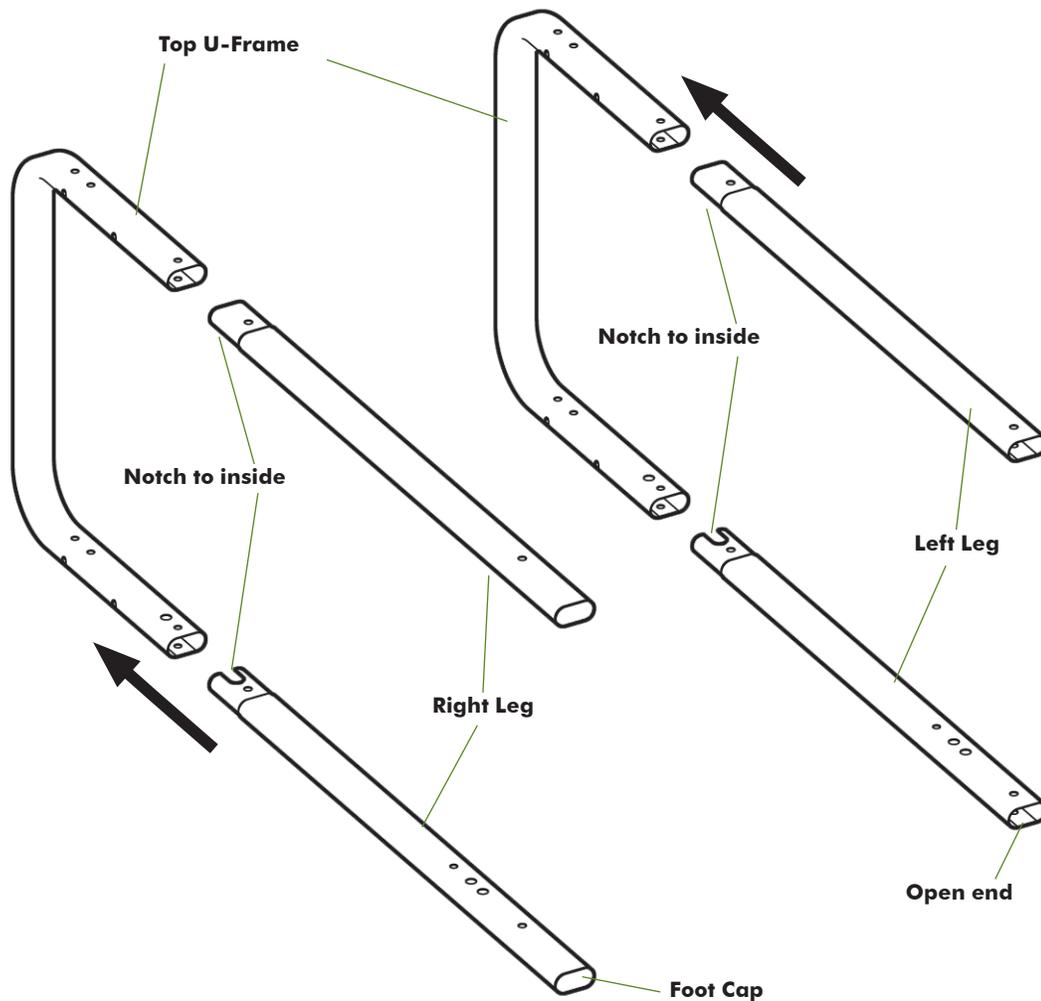
Identify parts and lay on floor as shown. Parts are named for their assembled position on the grill. The two Top U-Frames are symmetrical so will work on the left or right.

The Left Legs (or Wheel Legs) are shorter, have a hole near the bottom for the wheel axle and have no end cap.

The Right Legs are longer and have a plastic Foot Cap on the end.

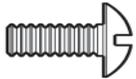
Insert the Left Legs into the ends of one Top U-Frame and the Right Legs into the ends of the other Top U-Frame. Note that the notch at the top tapered end of all Legs will face the inside. Do NOT install any fasteners at this stage.

The view below is shown with what will be the "FRONT" of the cart facing down.



Step 2 Shroud to Leg Assembly

The next 2 steps are best performed on a smooth level surface (and/or with the help of a second person)
Place the shroud on Leg Frames as shown. Install a 5/32-30 x .39" bolt through each bottom corner of the shroud and into the threaded insert in the inside face of the legs. Next, insert a 1/4-20 x 1.1" bolt through the front of the right frame, through the shroud and fasten in place with a 1/4-20 nut.



5/32-30 x .39" Bolt
2 pcs

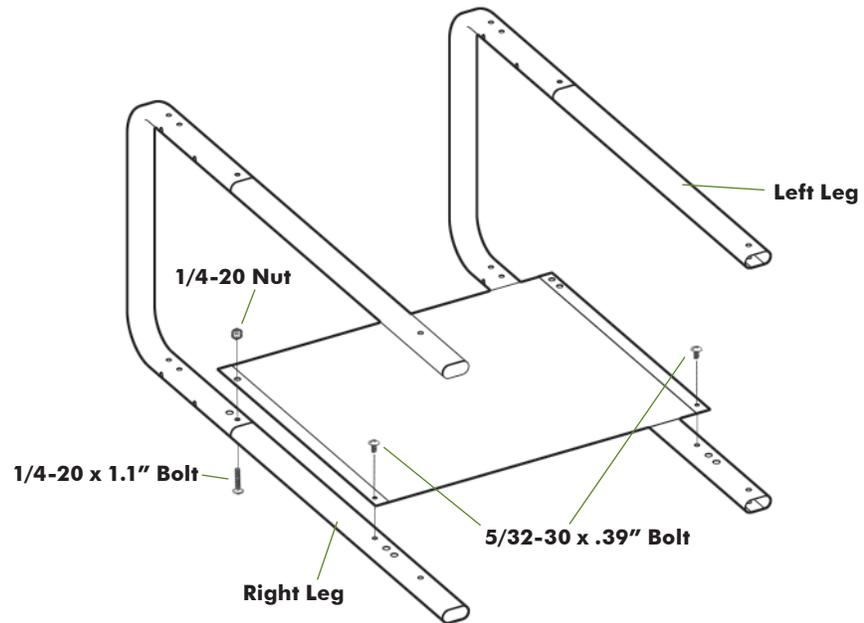


1/4-20 x 1.1" Bolt
1 pcs



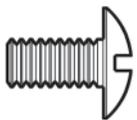
1/4-20 Nut
1 pc

The views below are shown with what will be the "FRONT" of the cart facing down.

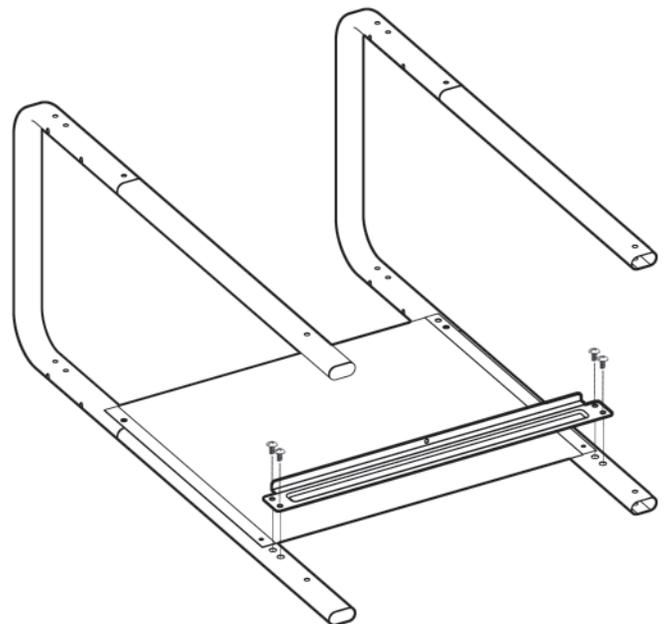


Step 3 Front Crossbrace Assembly

Assemble one Crossbrace to the inside of the front legs as shown with the short flange of the Crossbrace to the top.
Install 4) 1/4-20 x .39" bolts through the holes in the Crossbrace and into the threaded inserts in the inside face of the legs.

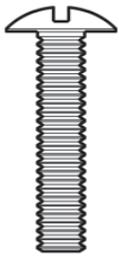
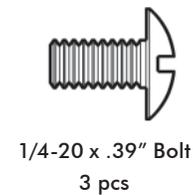


1/4-20 x .39" Bolt
4 pcs



Step 4 Tank Side Brace & Top Crossbrace Assembly

A. Place the Tank Side Brace inside the left Top U-Frame, with the open side facing inwards and the threaded inserts at the bottom. Install a 1/4-20 x 1.1" bolt through the front of the U-Frame then through the top corner of the Shroud and into the threaded insert inside the Tank Side Brace. Next, install a 1/4-20 x .39" bolt through the hole in the end of the Tank Side Brace and into the threaded insert in the inside face of the U-Frame.

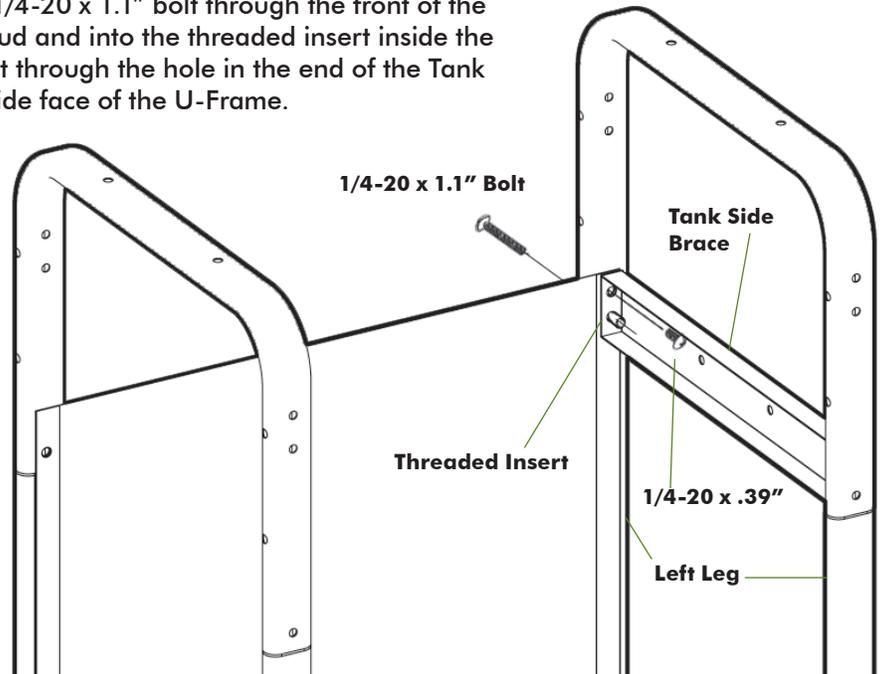


1/4-20 x 1.1" Bolt
3 pcs



1/4-20 Nut
1 pc

Back View



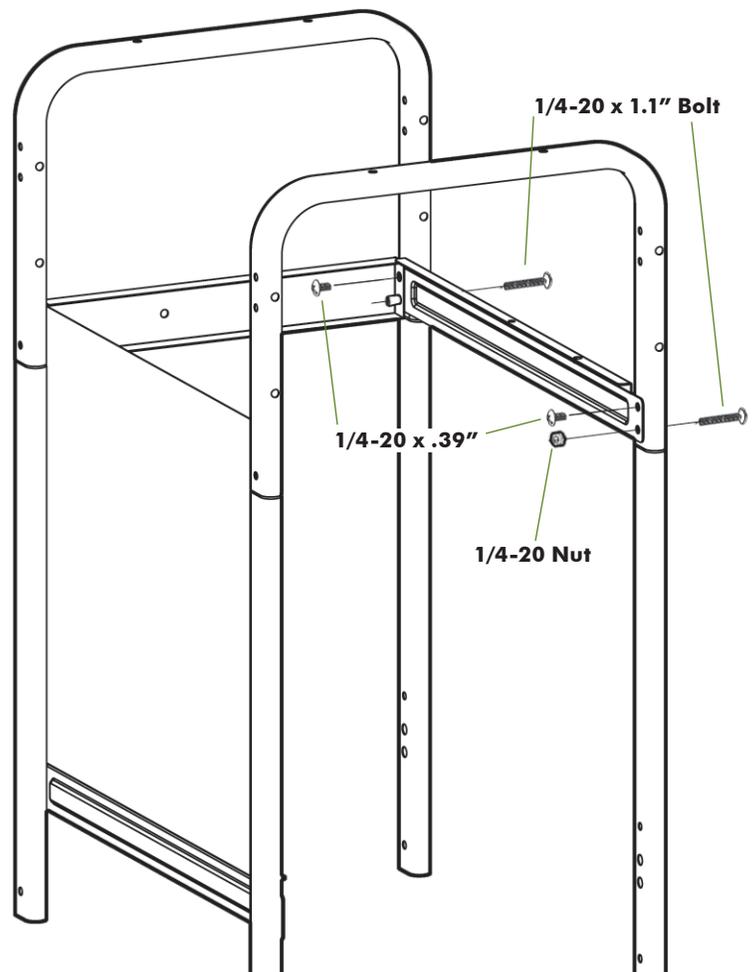
B. Place a Crossbrace spanning the back two legs oriented with the short flange at the top and facing inwards. The left end will be between the Tank Side Brace and the rear leg of the U-Frame so that the holes in all parts align.

Join parts together at the bottom hole with a 1/4-20 x 1.1" bolt through the back of the U-Frame then through the Crossbrace and into the threaded insert inside the Tank Side Brace.

Next, install a 1/4-20 x .39" bolt through the hole in the end of the Tank Side Brace, through the Crossbrace and into the threaded insert in the inside face of the U-Frame.

At the right end of the Crossbrace, install a 1/4-20 x .39" bolt through the Crossbrace and into the threaded insert in the inside face of the U-Frame.

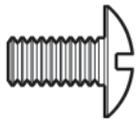
Last, install a 1/4-20 x 1.1" bolt through the back of the U-Frame then through the Crossbrace and fasten in place with a 1/4-20 Nut.



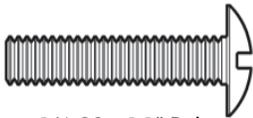
Step 5 Crossbrace & Right Tube Brace Assembly

A. Assemble one Crossbrace to the inside of the back legs as shown with the short flange of the Crossbrace to the top and facing inwards. Install 4) 1/4-20 x .39" bolts through the holes in the Crossbrace and into the threaded inserts in the inside face of the legs.

B. Install the Right Tube Brace between the right legs and fasten in place with a 1/4-20 x 1.1" bolt through the outside of each leg and into the ends of the Tube Brace.

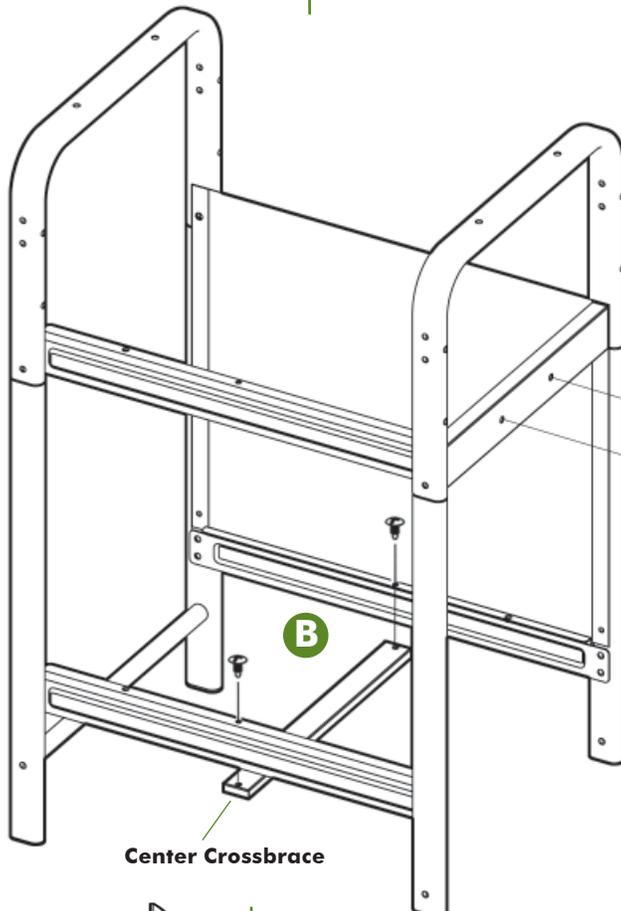
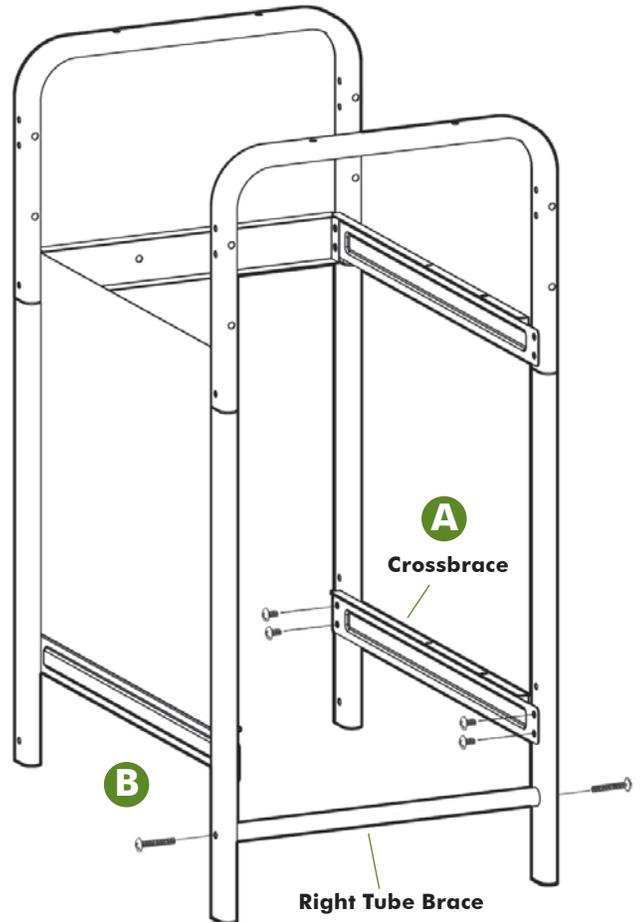


1/4-20 x .39" Bolt
4 pcs



1/4-20 x 1.1" Bolt
2 pcs

4 - 1/4-20 x .39" Bolt
2 - 1/4-20 x 1.1" Bolt



Center Crossbrace

A Tank Locking Plate



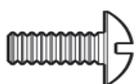
1/4-20 x .59" Thumbscrew



Step 6 Tank Locking Plate & Center Crossbrace Assembly

A. Orient the Tank Locking Plate as shown with the edge flanges facing outward and the edge notches to the bottom. Install two 1/4-20 x .59" Thumbscrews through the vertical slots in the Tank Locking Plate and into the Tank Side Brace.

B. Install the Center Brace between the front and back bottom Crossbraces. The Center Brace will be under the short flanges of the Crossbraces with the open side down. Fasten in place with two 5/32-30 x .39" bolts through the flanges of the Crossbraces.

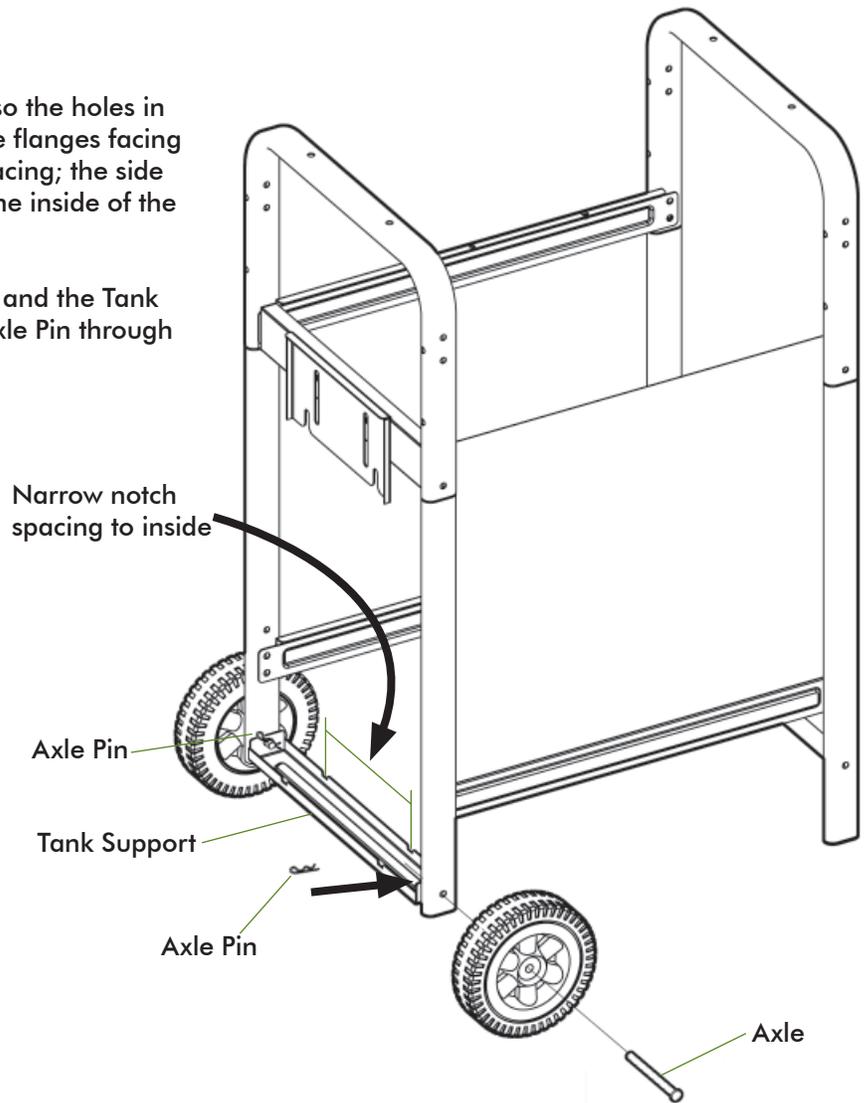
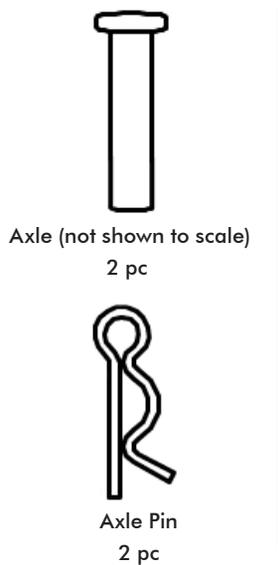


5/32-30 x .39" Bolt
2 pcs

Step 7 (Model 6212) Wheel Assembly

Place the Tank Support between the Left Legs so the holes in the end align with the holes in the legs with the flanges facing up. The flanges have notches with different spacing; the side with the notches closer together should be to the inside of the cart.

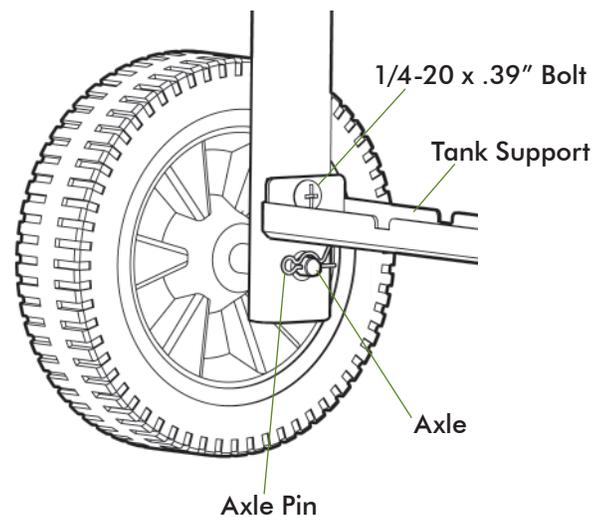
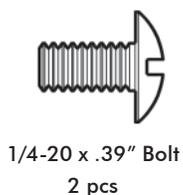
Insert an Axle through the Wheel, the leg tube and the Tank Support end. Fasten in place by inserting an Axle Pin through the small hole near the end of the Axle.



Step 7 (Model 6512) Wheel Assembly

Insert an Axle through the Wheel and the leg tube. Fasten in place by inserting an Axle Pin through the small hole near the end of the Axle.

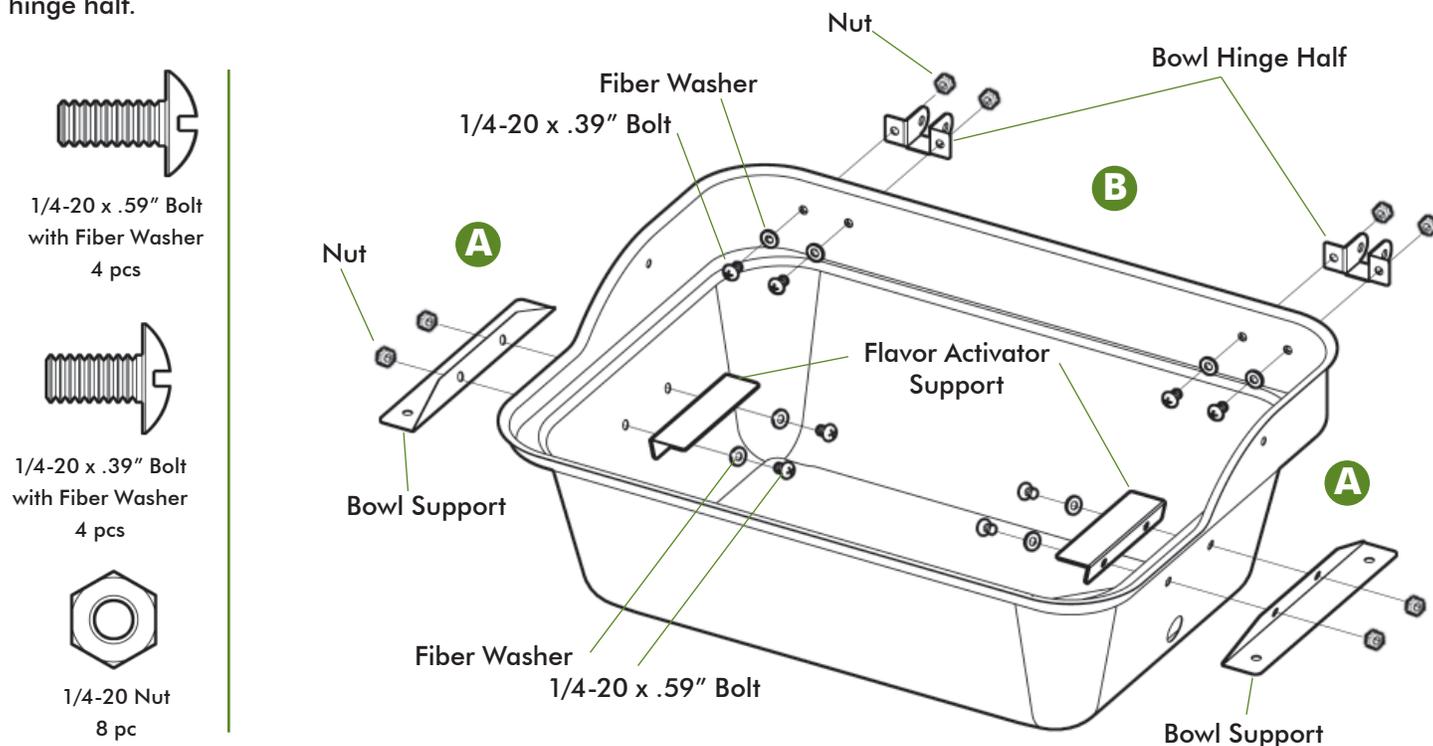
Place the Tank Support between the Left Legs so the holes in the ends align with the holes in the legs above the axle holes. Orient with the flanges facing up. The flanges have notches with different spacing; the side with the notches closer together should be to the inside of the cart. Fasten the ends to the legs with two 1/4-20 x .39" Bolts.



Step 8 Bowl Support & Hinge Half Assembly

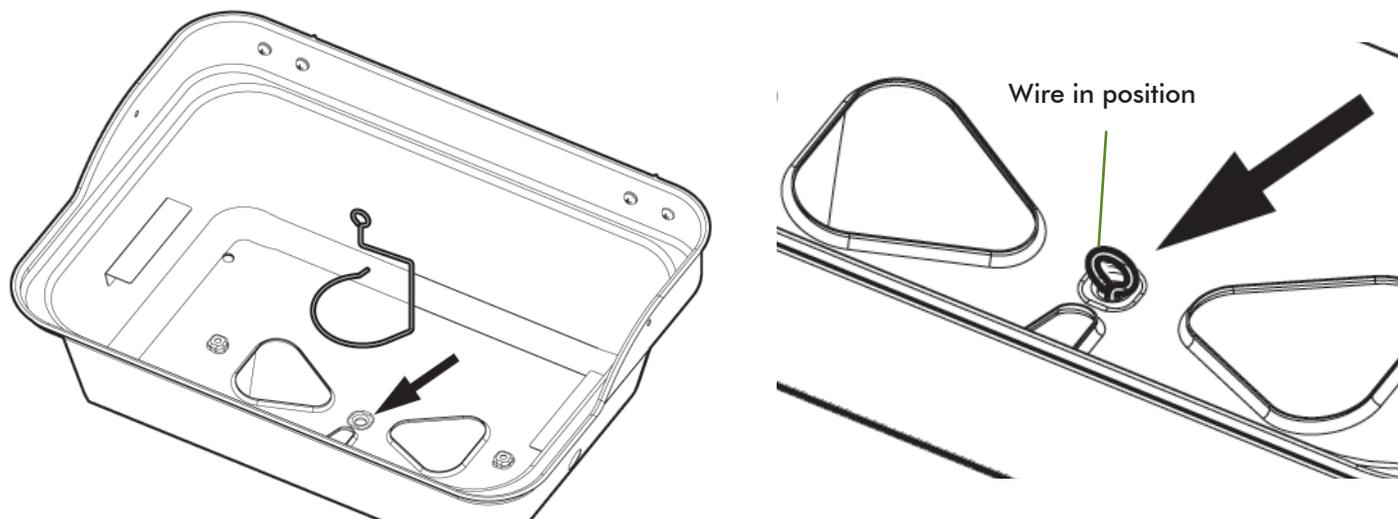
A. Attach the Bowl Supports and Flavor Activator Supports to the Bowl, orientated as shown. With the Flavor Activator Support on the inside of the Bowl and the Bowl Support on the outside, attach both Supports to the Bowl using the same pair of 1/4-20 x .59" Bolts, Fiber Washers and Nuts. The bolt and fiber washer are on the inside of the Bowl. Repeat this for the other side.

B. Attach the Bowl Hinge Halves to the Bowl, oriented with the open side up. Install two 1/4-20 x .39" Bolts with Fiber Washers through the inside of the Bowl and then the Bowl Hinge Half. Fasten in place with two Nuts. Repeat for other hinge half.



Step 9 Drip Cup Wire Assembly

Slide the Drip Cup Wire down through the small hole in the center of the bottom of the grill Bowl. (This must be done before attaching the burner.)



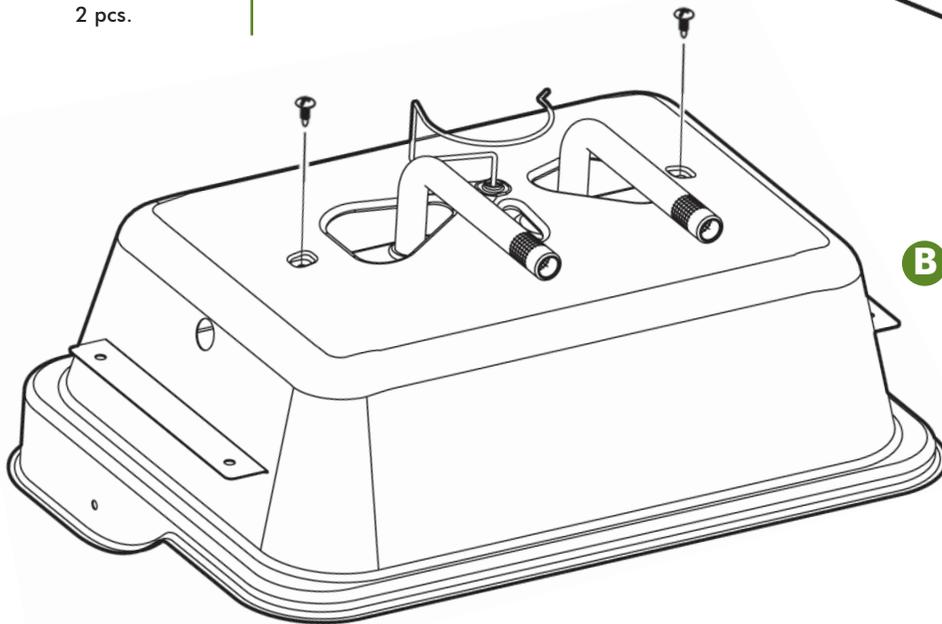
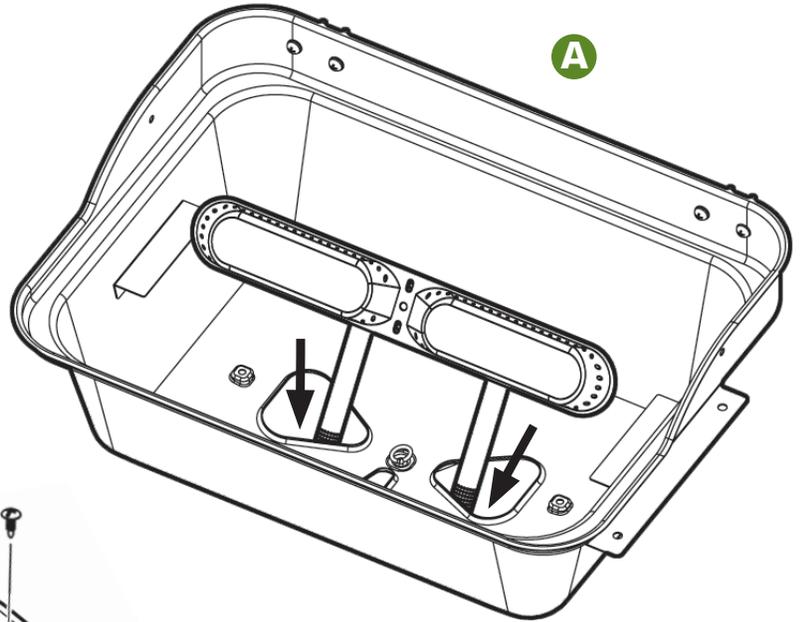
Step 10 Main Burner Assembly

A. Slide the burner tubes down through the indicated holes in the bowl and align the holes in the burner brackets with the holes in the Bowl.

B. From underneath the Bowl, fasten the Main Burner to the Bowl with 2) #5 x .31" Tapping Screws.

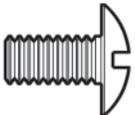


#5 x .31" Tapping Screw
2 pcs.



Step 10A (6512 ONLY) Tank Heat Shield Attachment

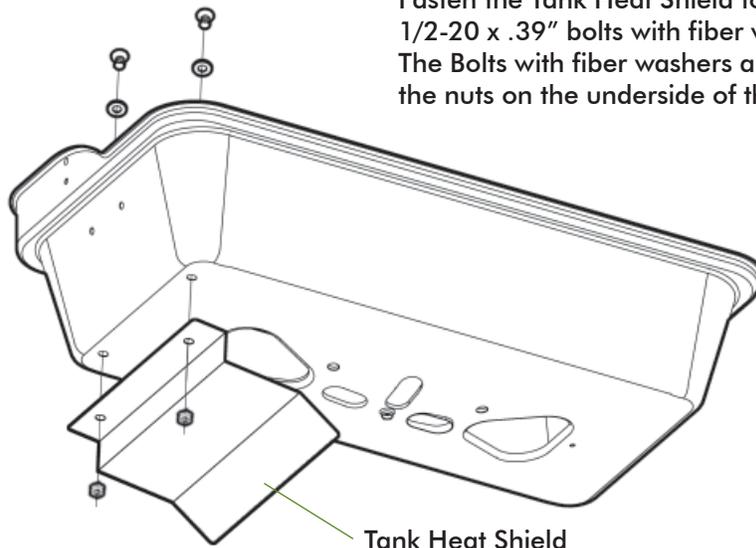
Fasten the Tank Heat Shield to the bottom of the Bowl with two 1/2-20 x .39" bolts with fiber washers and two 1/4-20 nuts. The Bolts with fiber washers are installed inside the bowl with the nuts on the underside of the Tank Heat Shield.



1/4-20 x .39" Bolt
with Fiber Washer
2 pcs

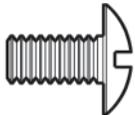


1/4-20 Nut
2 pc

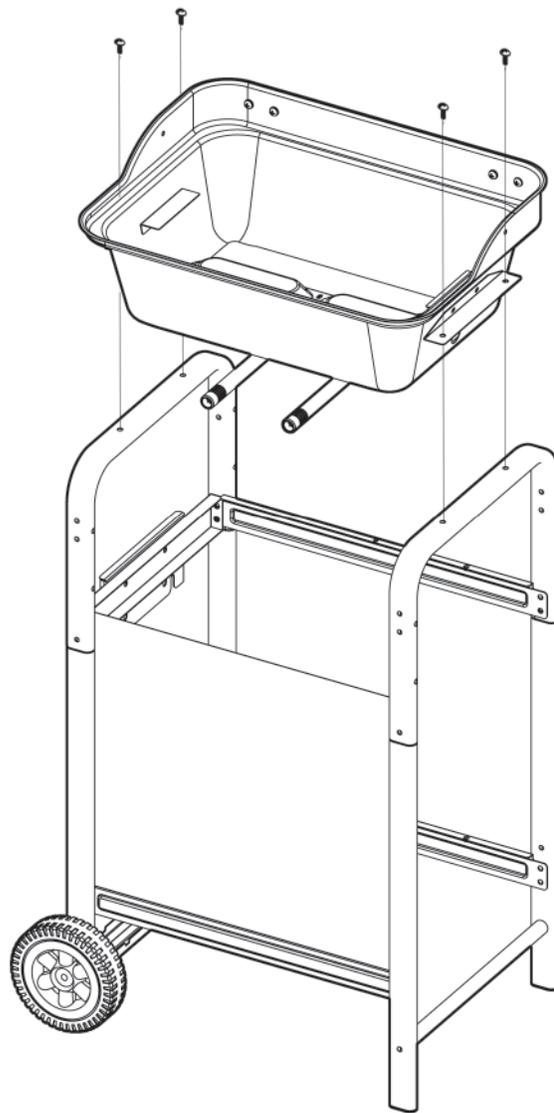


Step 11 Bowl to Cart Assembly

Place the Bowl Supports on top of the U-Frames, aligning the holes. Attach the Bowl to the cart with four 1/4-20 x .39" Bolts through the bowl Supports and into inserts in the top of the U-Frames.



1/4-20 x .39" Bolt
4 pcs



Step 12 Manifold Assembly (and Piezo Igniter Assembly on Model 6212)

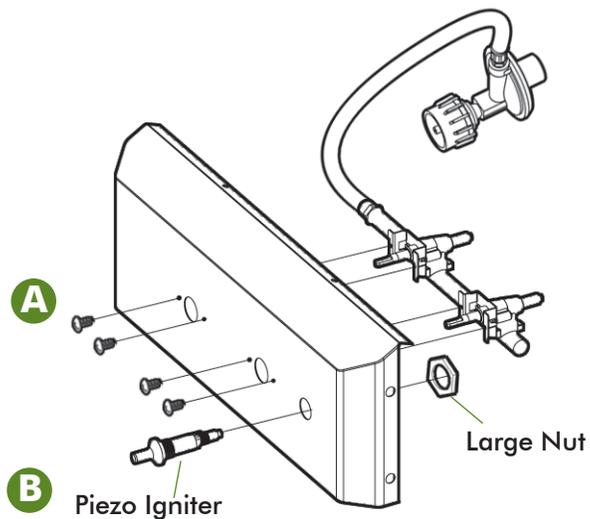
NOTE: Regulator hose is shipped attached to the Manifold. (Model 6512 has Ignition Module pre-installed)

A. Insert valve stems out through front of the Control Panel so that the holes in the valve brackets align with the holes in the Control Panel. Fasten in place with four 5/32-30 x .31" Bolts through the Control Panel into the valve brackets. The Regulator hose will be on the LEFT side.

B. (6212 only) Install the Piezo Igniter by first, removing the large nut shipped threaded in place on the igniter, then inserting the igniter through the large hole nearest the right end side of the Control Panel and then fastening in place with the large nut previously removed.

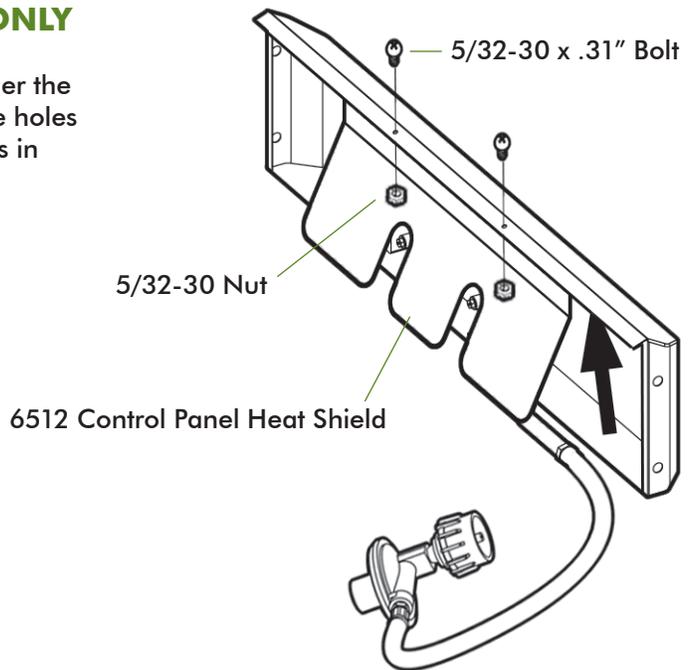
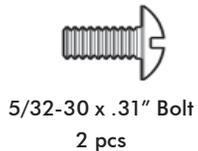


5/32-30 x .31" Bolt
4 pcs



Step 12C Control Panel Heat Shield - Model 6512 ONLY

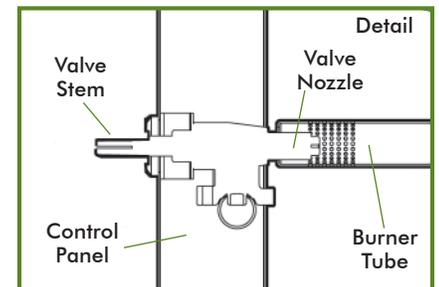
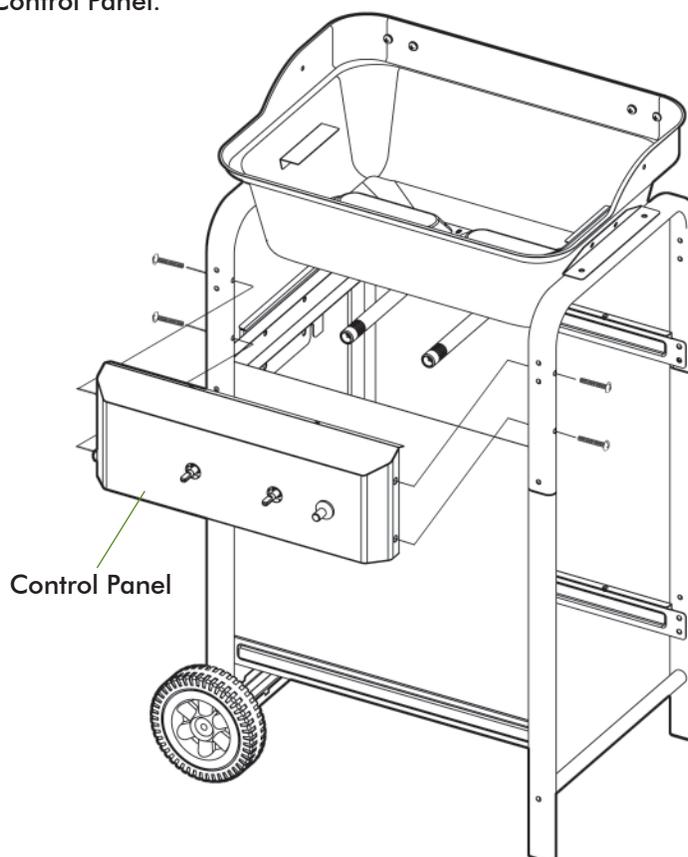
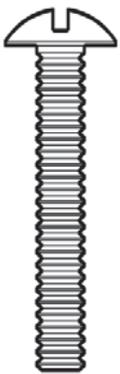
Tuck top flange of 6512 Control Panel Heat Shield under the top flange of the inside of the Control Panel so that the holes align. Insert two 5/32-30 x .31" Bolts through the holes in both parts and fasten in place with two 5/32-30 Nuts



Step 13 Control Panel Assembly

Insert the Control Panel between the front legs and aligning the holes in the ends of the Control Panel with the holes in the edges of the legs. Verify that the valve nozzles are inserted in the ends of the burner tubes (See Detail) and that the regulator hose is **over** the Tank Side Brace.

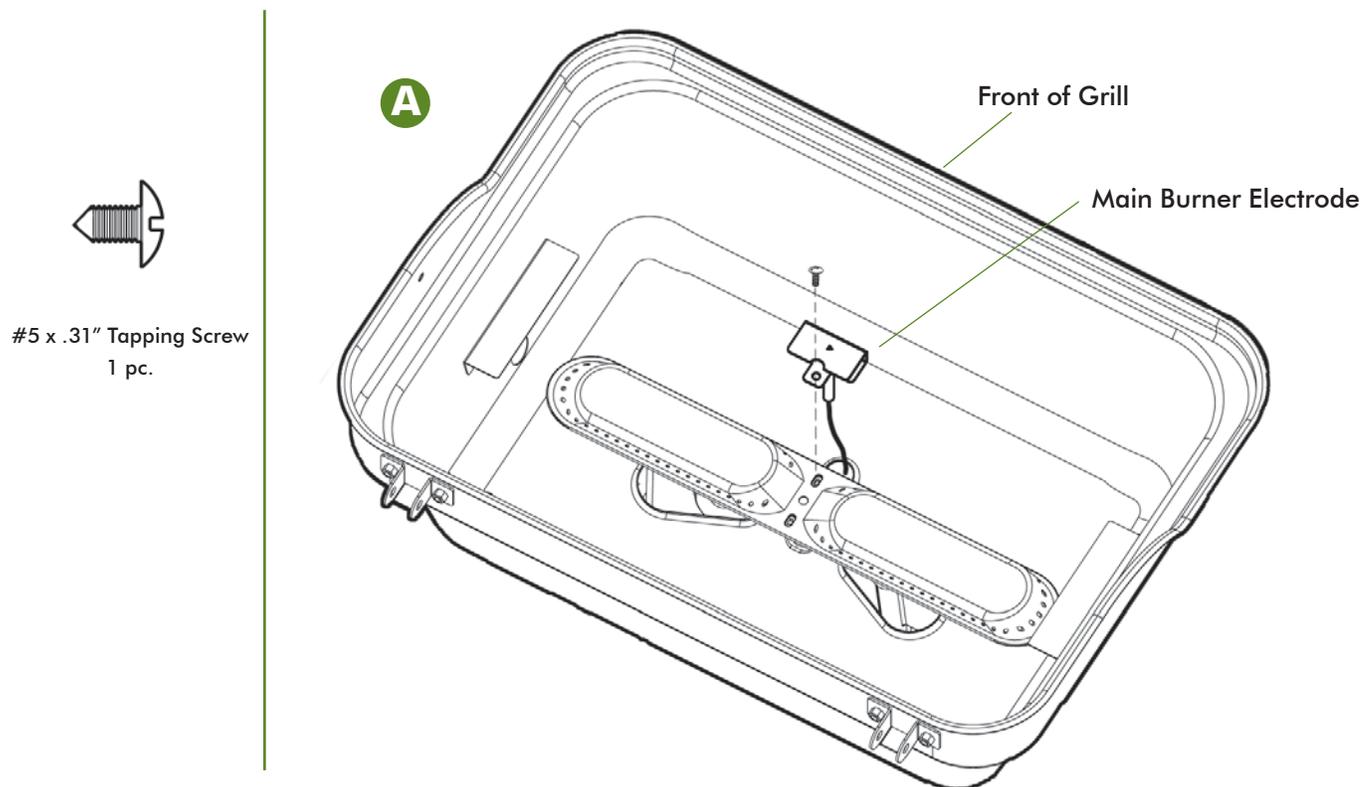
From the outside edge of each front leg, insert two 1/4-20 x 1.97" Bolts through the leg tube and into threaded inserts on the inside of the Control Panel.



Step 14

A. Main Burner Electrode Assembly

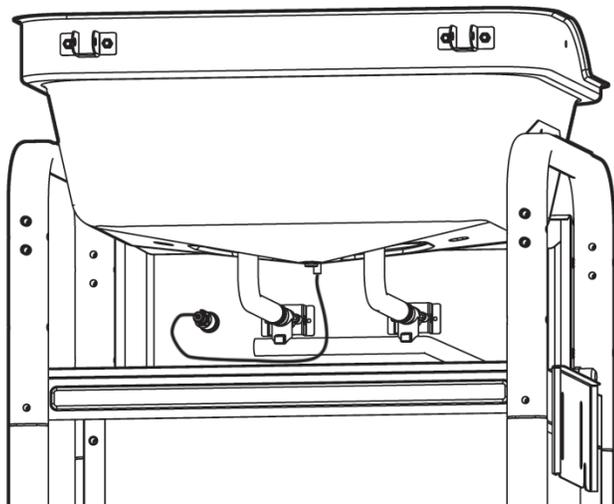
Insert small end of Electrode Wire down through the hole in the Bowl in front of the main burner until flange of collector box rests on front edge of burner. Fasten Electrode collector box to the burner with 1) #5 x .31" Tapping screw.



B. Electrode Wire Plug Assembly

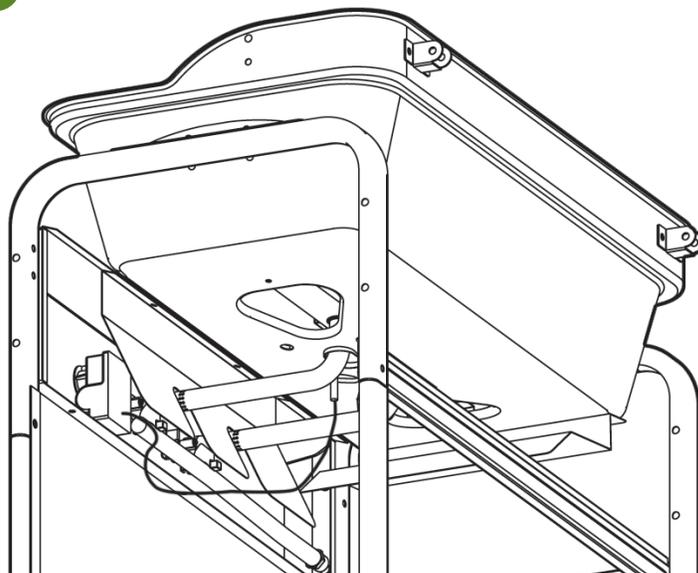
Route electrode wire away from the burner and bowl then plug end onto the tip of the Piezo Igniter (on Model 6212) or the socket in the back of the Electric Igniter (on Model 6512) mounted in the control panel.

Model 6212



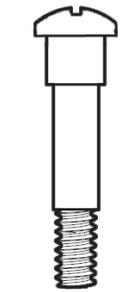
B

Model 6512



Step 15 Side Table Assembly

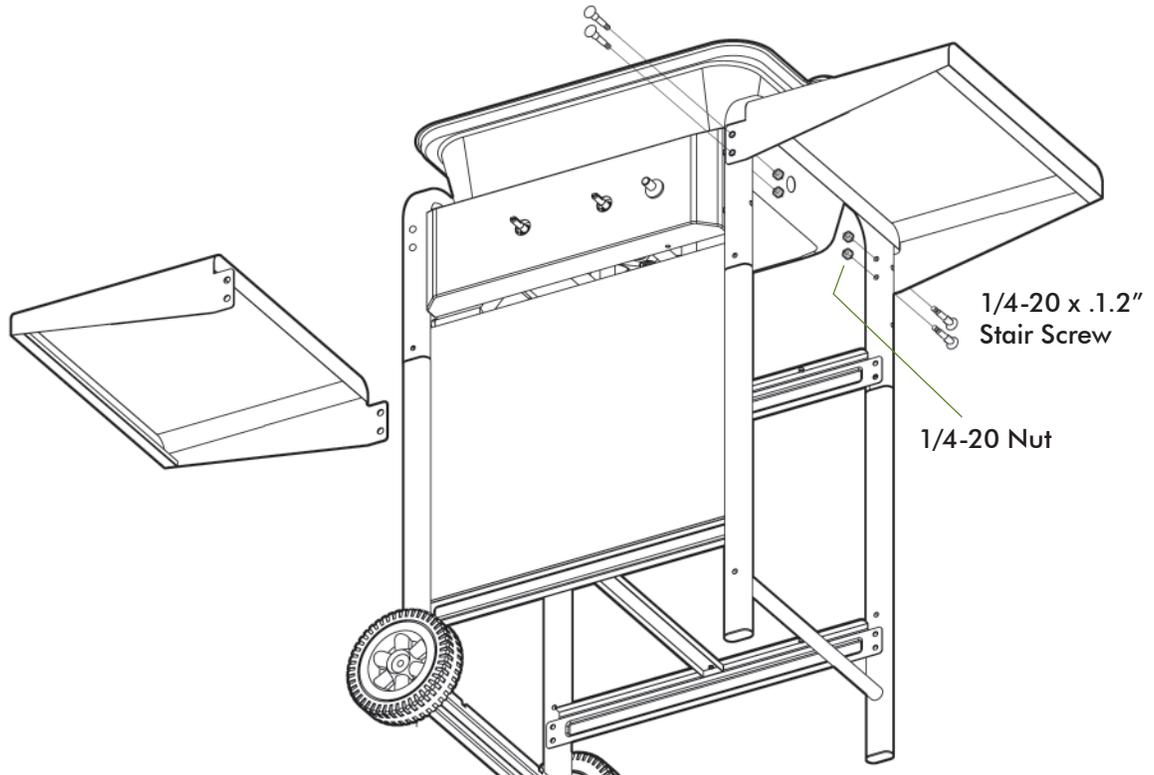
Place the Side Table flanges with holes around the outside of the U-Frame and align the holes. Insert a 1/4-20 x 1.2" Stair Screw through each of the four Side Table holes and then through the U-Frame. Fasten each securely with a 1/4-20 Nut. Repeat for other Side Table. (Note: Side Tables are interchangeable)



1/4-20 x .1.2"
Stair Screw
8 pcs

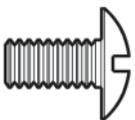


1/4-20 Nut
8 pc



Step 16 Hood Hinge Half Assembly

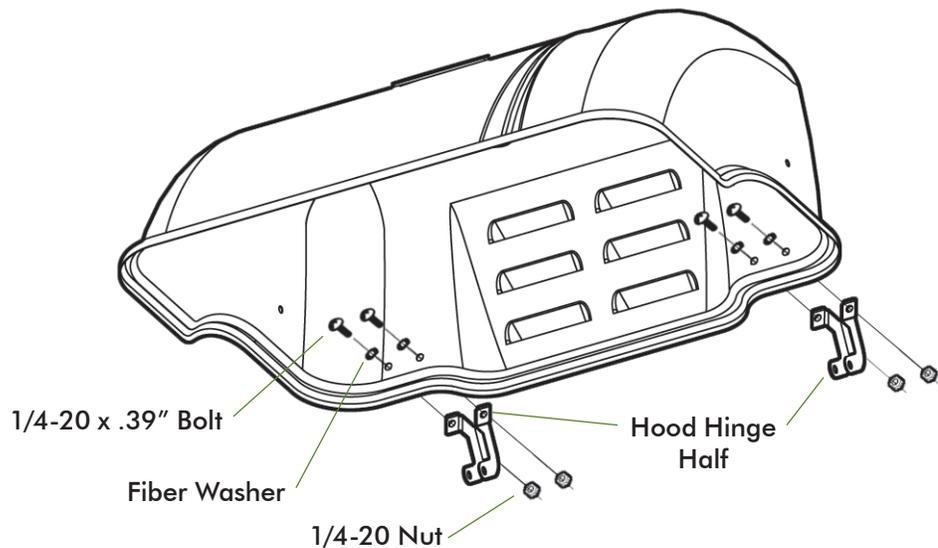
Attach the Hood Hinge Halves to the Hood, oriented with the open side down. Install two 1/4-20 x .39" Bolts with Fiber Washers through the inside of the Hood and then the Hood Hinge Half. Fasten in place with two Nuts. Repeat for other hinge half.



1/4-20 x .39" Bolt
with Fiber Washer
4 pcs



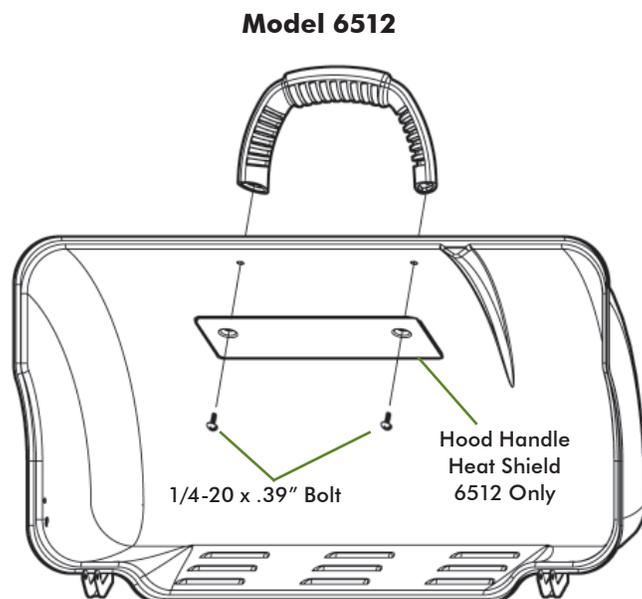
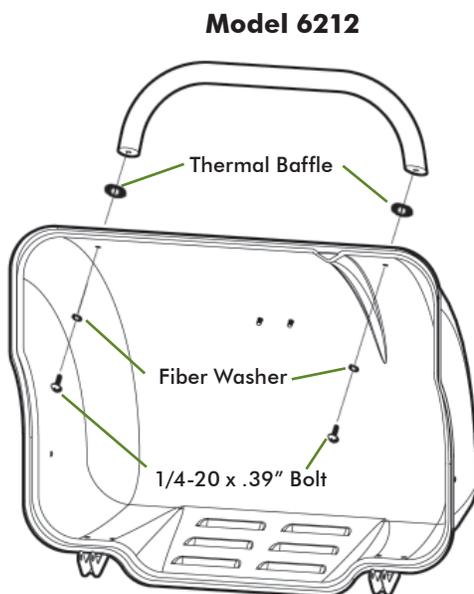
1/4-20 Nut
4 pc



Step 17 Hood Handle Assembly

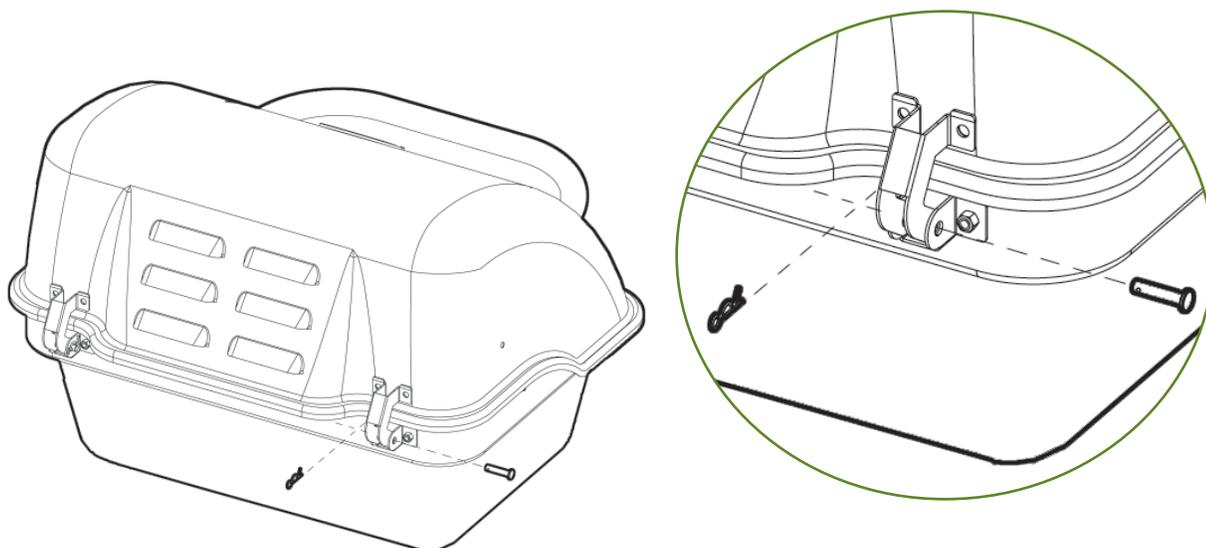
Model 6212: Attach the Hood Handle to the Hood with 2) 1/4-20 x .39" Bolts and Fiber Washers. Place Heat Baffles between the Handle and the Hood, orienting baffles so they align with the end of the handle.

Model 6512: Attach the Hood Handle and the Hood Handle Heat Shield to the Hood with 2) 1/4-20 x .39" Bolts. The Heat Shield is placed inside the Hood with the raised areas around the holes against the hood. The bolts are inserted through the Heat Shield then Hood and into the end of the Hood Handle. No Fiber Washers or Thermal Baffles.



Step 18 Hood/Hinge Assembly

Place Hood on Bowl and align hinges. Hood hinge legs insert between Bowl hinge legs. Install Hood Hinge Axle through holes in hinge legs, inserting towards the center of the grill. Fasten in place by inserting Axle Pin through small hole in Axle. Repeat for other Hinge.



! CAUTION

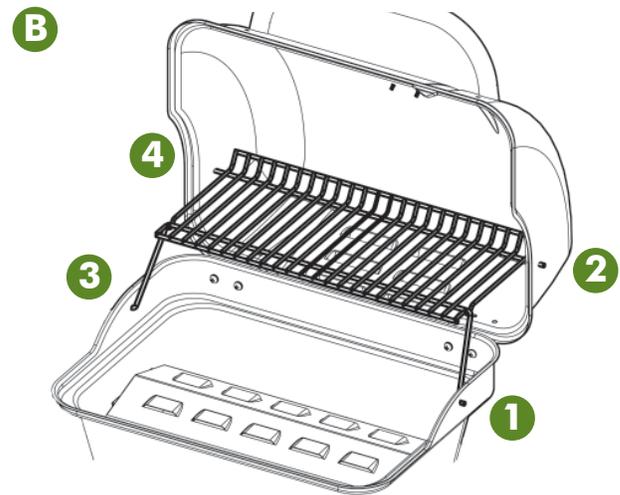
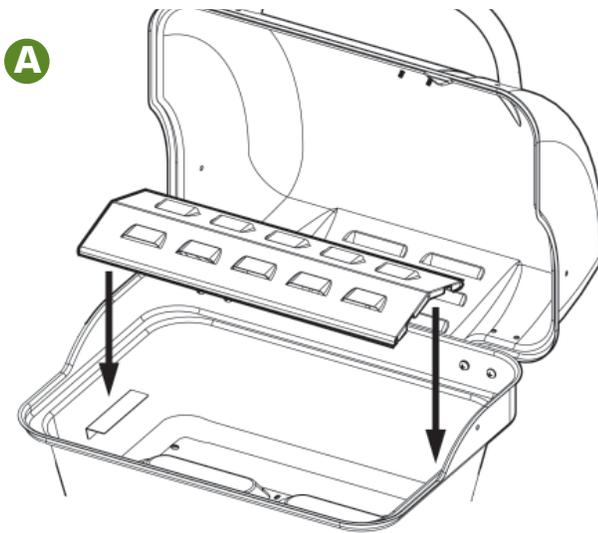
To reduce the risk of a laceration hazard:

- Wear protective gloves when installing warming rack. Hood and Bowl edges could be sharp.

Step 19 Flavor Activator / Warming Rack Assembly

A. Place Flavor Activator on Supports in Bowl.

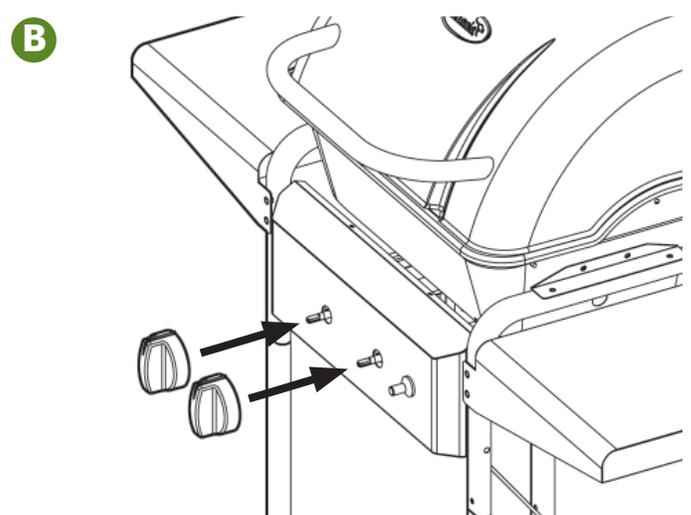
B. Install Warming Rack as follows: First insert legs 1 and 2 in holes on right side of Bowl and Hood. Next, while holding leg 3, insert leg 4 into hole in left side of Hood. Last, carefully insert leg 3 into hole in Bowl and gently allow it to spring outward into position.



Step 20 Cooking Grid / Control Knob Assembly

A. Place the Cooking Grid onto the ledge in the Bowl.

B. Align the flat keyed hole in the Control Knob with the keyed stem of the valve. Push the knob onto the valve stem. Repeat for other Control Knob.

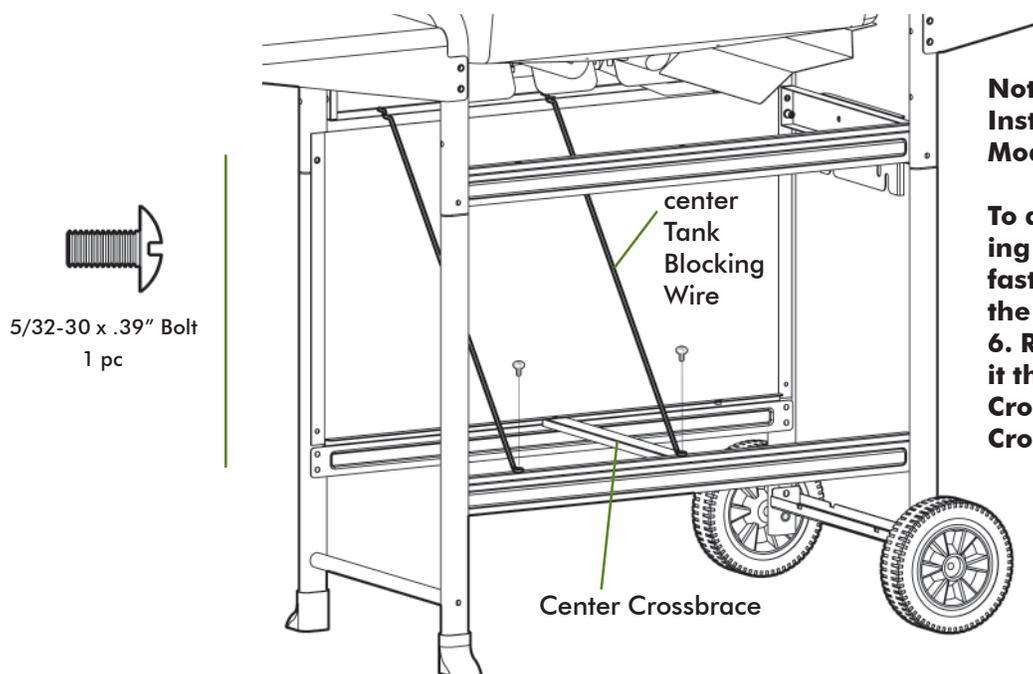
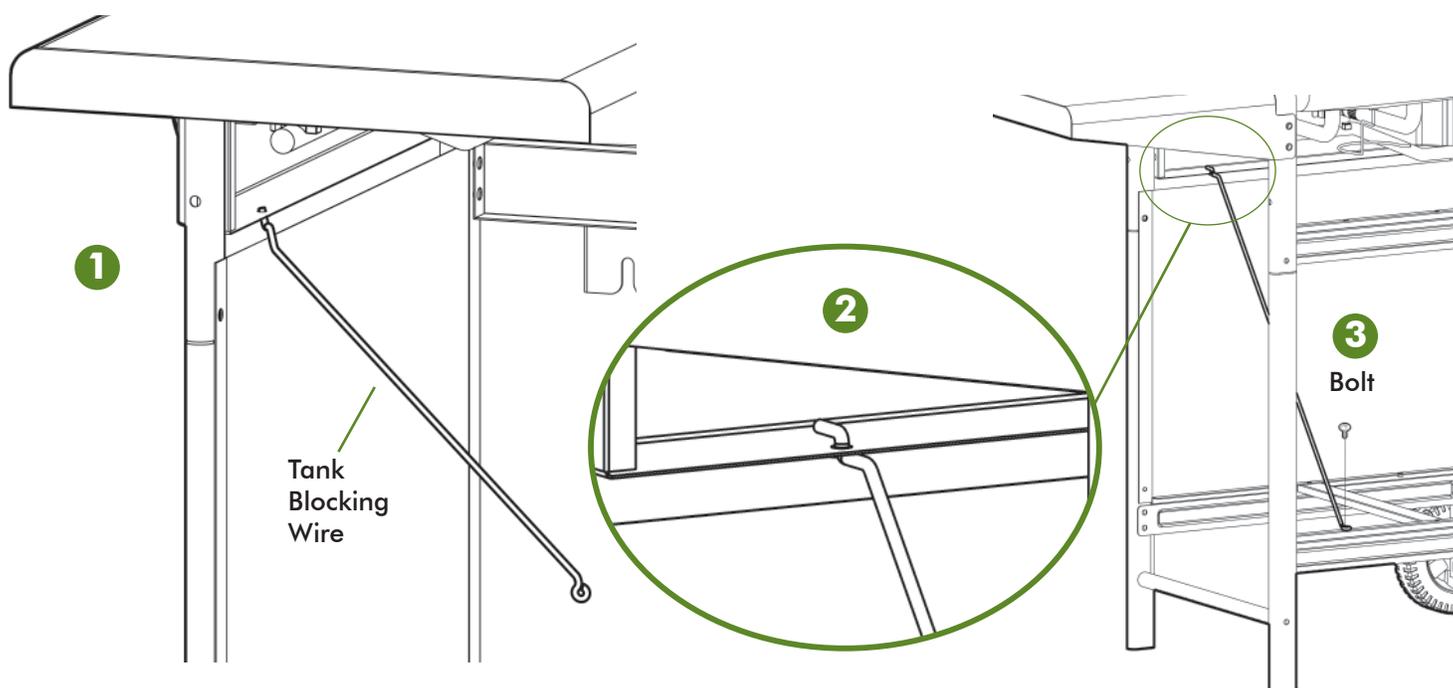


! WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:
Never remove guards or devices to prevent storage of spare or oversize LP Gas Cylinders not recommended for this grill.

Step 21 Tank Blocking Wire Assembly

Attach the Tank Blocking Wire to the cart as follows. 1) Insert the Z shaped end into the hole in the bottom flange of the control panel inside the cart. 2) Rotate the Wire so that the first leg is resting on the control panel flange. 3) Align the loop end over the hole in the short top flange of the lower back Crossbrace. Fasten in place with 1) 5/32-30 x .39" Bolt per Wire. Insert the bolt through the wire loop and into the tapped hole in the Crossbrace flange.

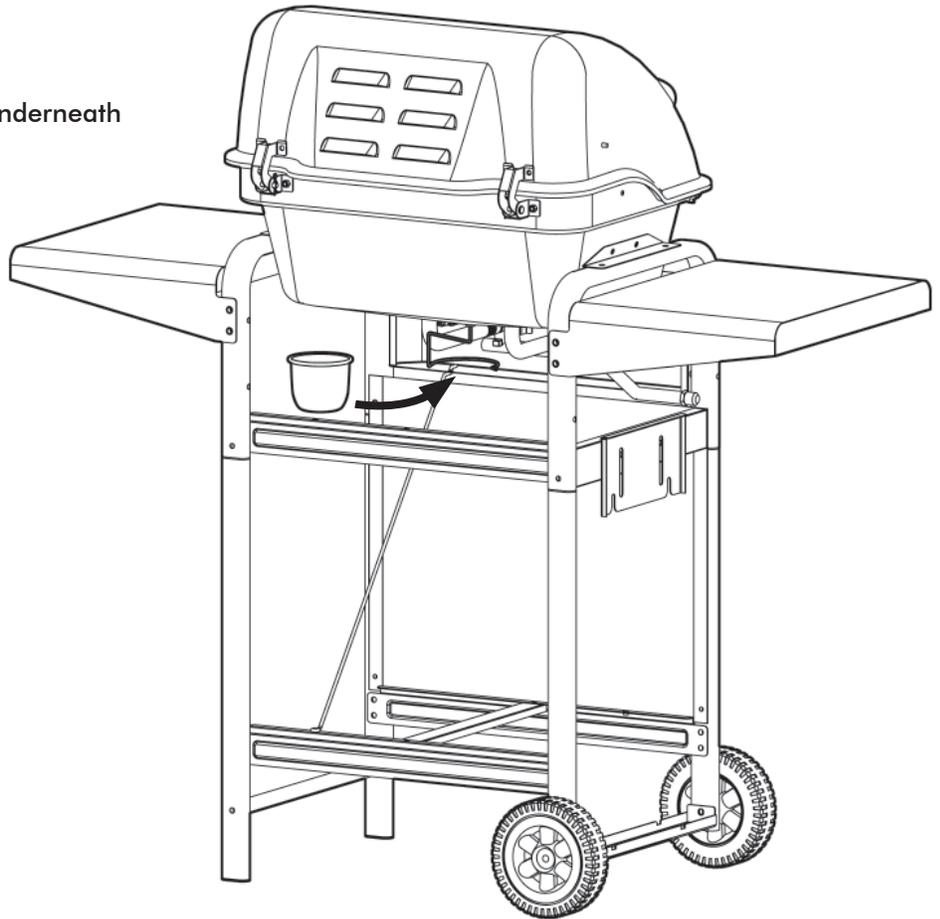


Note:
Install 2 Tank Blocking Wires on Model 6512.

To attach the center Tank Blocking Wire, use the same bolt that fastens the Center Crossbrace to the lower back Crossbrace in Step 6. Remove the bolt then re-install it through the Tank Blocking Wire, Crossbrace and into the Center Crossbrace.

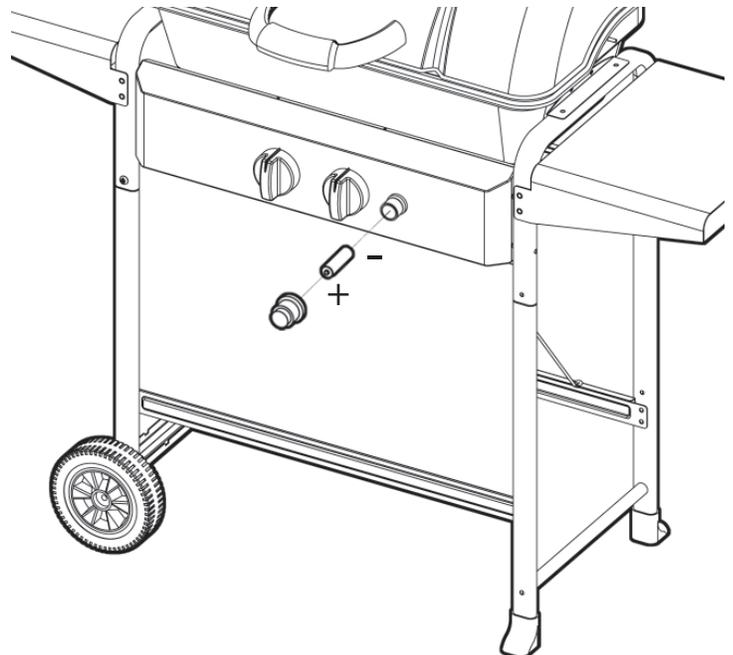
Step 22 Drip Cup Assembly

Insert the Drip Cup into the hanger wire underneath the grill bowl.



Step 23 Battery Installation (6512 only)

Unscrew Igniter Cover and insert AA Battery with the negative "-" end going in first. Replace the cover and tighten securely.



This Completes the Grill Assembly.

NOTE: Verify ALL hardware is tightened Securely.

Connecting/Disconnecting the Gas

Using Gas

DANGER

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 bodily 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, explosion, or fire. 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.

Any use or alteration of this unit inconsistent with these instructions could be hazardous and will void your warranty.

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.

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

1. 12" diameter x 18" tall, 20 lb. maximum capacity
2. Overfill Prevention Device (OPD) safety feature (should be noted on cylinder)
3. 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)
4. Must have collar to protect LP Gas Cylinder valve.
5. Must be marked "PROPANE."
6. Must be provided with a cylinder connection device that is compatible with the grill's connection.

WARNING

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

- Read and follow all warnings on LP Gas Cylinder.
- Do not operate the LP gas grill without the LP Gas Cylinder secured to the cart and 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.
- When the LP Gas Cylinder is connected, keep the grill outside in a well-ventilated space.
- Do not use an LP Gas Cylinder if it 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 use an LP Gas Cylinder with a damaged valve.
- 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, LP Gas Cylinder valve and disconnect LP Gas Cylinder.
- Never fill the LP Gas Cylinder more than 80% of cylinder volume. (20 lb. maximum) Do not ask the propane supplier to over-fill the Cylinder.
- If you obtain LP gas through a cylinder exchange dealer, make sure you get a safe and adequate cylinder. Use only a licensed LP Gas Cylinder dealer.

LP Hose and Regulator

WARNING

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

- Clean and inspect the gas hose/regulator before each use of the outdoor cooking gas appliance. The gas hose/regulator must be replaced prior to being used, if there is evidence of excessive abrasion or wear, or if the hose is cut or leaks.
- Use only the gas hose/regulator assembly that has been supplied with this gas grill. Do not use hose/regulator from another manufacturer. Replacement gas hose/regulator assembly must be specified by this grill's manufacturer before using.
- Always check for gas leaks when you connect and disconnect the hose/regulator to the LP Gas Cylinder, especially after a period of storage (for example, over winter).
- Make sure there are no sharp bends in the hose.
- Make sure the hose/regulator does not contact any heated surfaces.

NOTE:

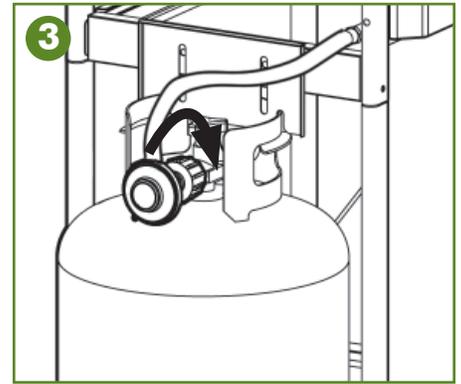
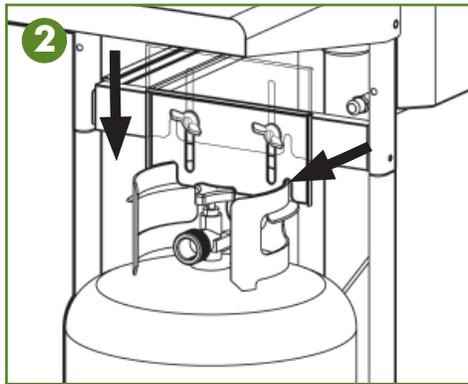
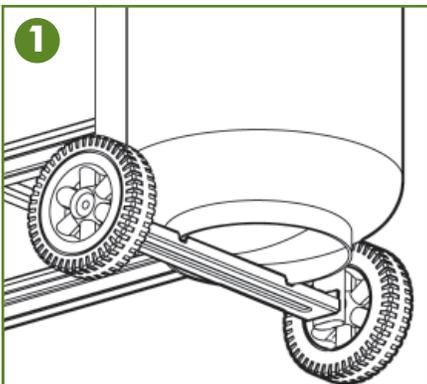
If the hose/regulator assembly is not working properly and you need a replacement, contact **Customer Service at 1-800-251-7558** or go to **www.aussiegrills.com**.

Be sure to **have the grill model number and serial number** printed on the black label, located on the back of the cart shroud. **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

Fill empty OPD LP Gas Cylinder at your local gas supplier.

1. Place the LP Gas Cylinder on the Cylinder Support with the nozzle opening facing outward (to left). Make sure the bottom ring on the cylinder sits in the notches in the Cylinder Support. This helps prevent cylinder movement.
2. Lift the Tank Locking Plate and tilt the cylinder so the collar is under the notches in the plate. Lower the plate onto the collar as shown with the center section between the notches inside the cylinder collar. The fit will be snug to hold the cylinder in place. Tighten the wingnuts to lock in place.
3. Remove the protective cap from the LP Gas Cylinder valve. (Save cap for re-capping.)
Hold Regulator in a straight line with LP Gas Cylinder valve so the connection does not cross thread. Insert Regulator Nipple into the LP Gas Cylinder valve. Hand tighten coupling nut in clockwise direction.
DO NOT USE TOOLS.



Disconnecting LP Gas Cylinder

1. Turn all Control Knobs to the "Off" position and turn the handle on the LP Gas Cylinder clockwise until it stops.
2. Turn coupling nut counterclockwise until regulator is released from the threaded LP Gas Cylinder nozzle.
3. Place the protective cap over LP Gas Cylinder nozzle.

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:

- This outdoor cooking appliance must be used only outdoors and shall not be used 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 or on boats or installed in or on recreational vehicles.
- Never use gas grill as a space heater.

Performing A Leak Test

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 if the regulator flow-limiting device has been activated.
- Perform a leak test on the propane cylinder and exposed connections every time the propane cylinder is refilled or exchanged.
- 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.

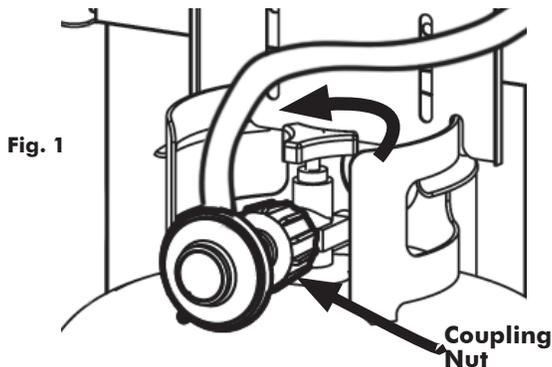
Before using your gas grill, perform a leak test on the Control Valves, Hose/Regulator Connections, Fittings and LP Gas Cylinder.

How to Perform A Leak Test “FIRST TIME USE” and as required

Supplies Needed for a Leak Test:

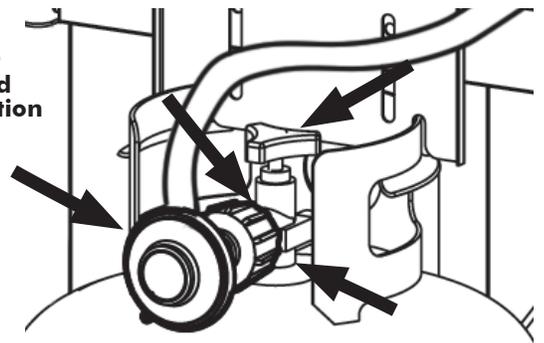
- Clean paint brush
- Water
- Dish washing liquid

1. Use an LP Gas Cylinder equipped with an OPD (Overfill Prevention Device) and have it filled at an authorized LP gas dealer by a qualified attendant.
2. Make sure all grill Control Panel Knobs are turned to the “Off” position and verify that the LP Gas Cylinder valve is closed by turning the knob on the LP Gas Cylinder clockwise until it stops.
3. Mix one part of water with one part of dish washing liquid.
4. With the regulator hose connected to the LP Gas Cylinder, turn the knob on the Cylinder counterclockwise. (Fig. 1)

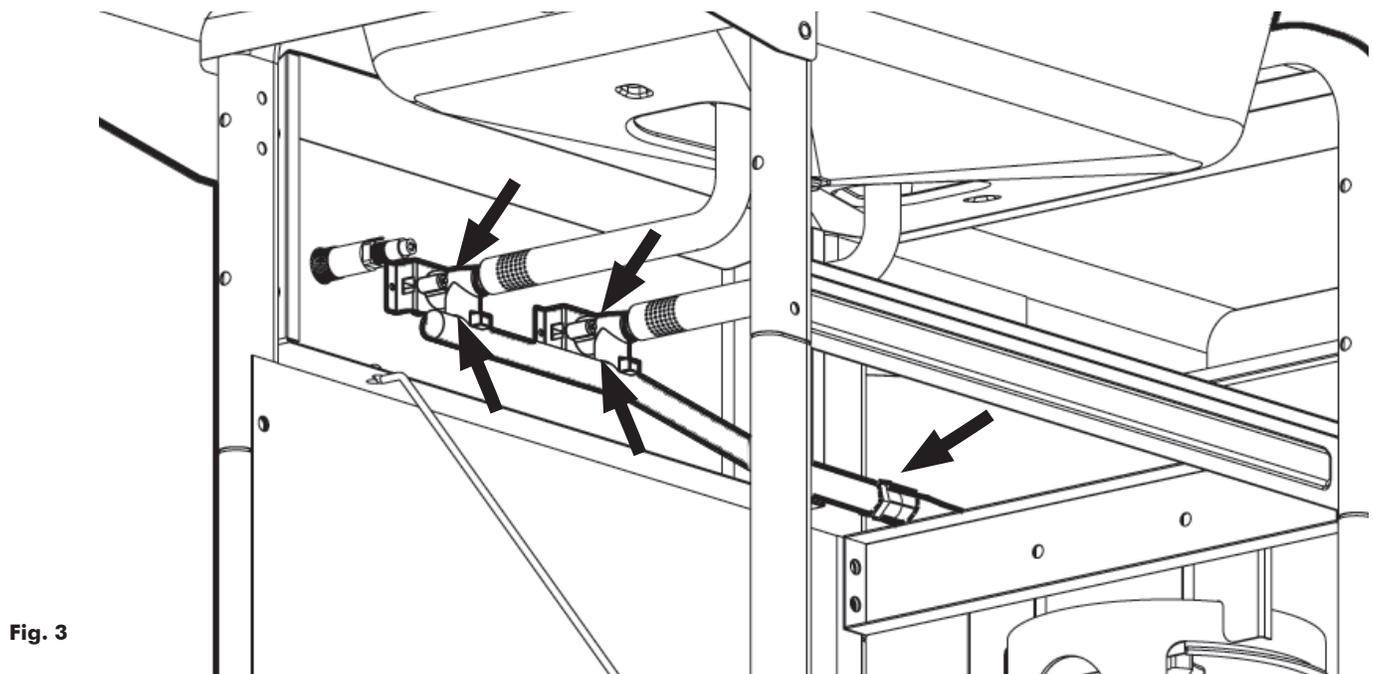


Check for leaks at
Cylinder Valve and
Regulator Connection
and Fittings

Fig. 2



5. Check for leaks by brushing the soap solution on all gas valves, hose connections and fittings. (Shown by the heavy arrows in Fig. 2 & 3) Make sure you generously brush the locations with the soap solution, completely surrounding the connections and fittings.



6. If “growing” bubbles appear on any of the connection points, you have detected a gas leak. Immediately close the LP Gas Cylinder valve by turning handle clockwise
 - a. If leak appears at either end of hose and regulator assembly, retighten the connection at the leak, but do not over-tighten. (NOTE: Only hand tighten at coupling nut in Fig. 1 shown on previous page) Repeat Leak Test.
 - b. If the leak is coming from the Gas Cylinder, from the valves at the Control Knobs, or if the leak cannot be stopped, 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 back of the cart shroud. **If you need a replacement part under warranty, a proof of purchase will be necessary.**
7. Upon completion of leak test, turn all Control Knobs to the “Off” position. Turn the handle on the LP Gas Cylinder clockwise until it stops. Disconnect LP Gas Cylinder by turning coupling nut on regulator in a counterclockwise direction until regulator is released from threaded LP Gas Cylinder nozzle.
8. Place the protective cap over LP Gas Cylinder nozzle.

Lighting the Grill Using the Ignitor

WARNING

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

- Regularly inspect and clean Burner/Venturi Tubes for insects or insect nests. Spiders or small insects can build nests, webs, and lay eggs in the grill’s Venturi Tubes, (Fig 9, page 31) obstructing the flow of gas to the Burner. The backed-up gas can ignite behind the Control Panel and cause a fire beneath the grill, posing the risk of death or serious bodily injury. This is known as a “flashback.”
- Be sure Burners are re-installed properly before using 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**” section on page 31, to remove any possible obstructions.

WARNING

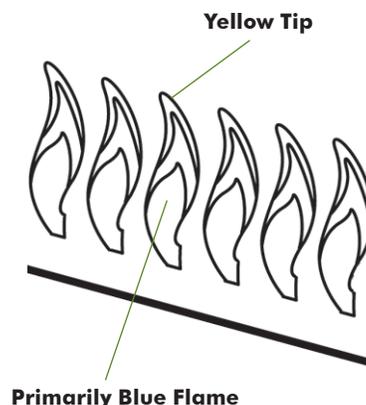
To reduce the risk of serious bodily injury or death from fire or explosion:

- Open Hood before lighting the grill to prevent an explosion from gas build-up.
- 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.
- Light each burner from the left before lighting the next burning to prevent gas from accumulating.

Check The Flame

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.

Check the flame before each cooking session and throughout the grilling season. Check the flame especially after long periods of storing the grill. 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. See **How to Clean the Burners**.



Lighting the Grill Using the Ignitor (continued)

1. Open the Hood.
2. **IMPORTANT:** Make sure Control Knobs are turned "Off." (Fig. 4)
3. Turn the LP Gas Cylinder valve open counterclockwise until it stops. (Fig. 5)

Turn LP Gas
Cylinder valve
counterclockwise

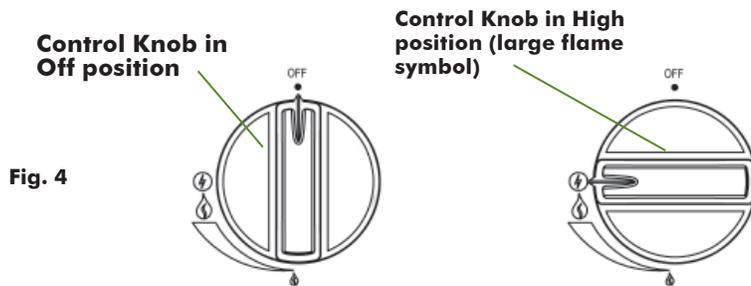


Fig. 4

Fig. 5

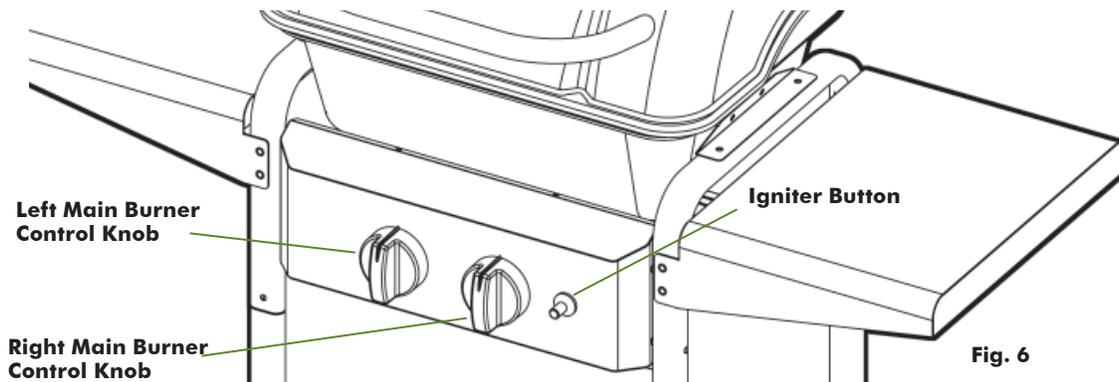
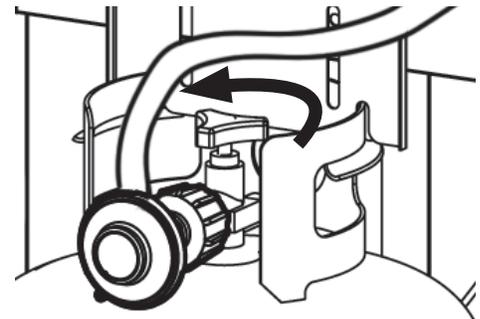


Fig. 6

4. Push far left Main Burner Control Knob in on Control Panel and turn counterclockwise to the High position. (Figs. 4 and 6)
5. For the model 6212, push the Piezo Igniter Button several times so that it clicks each time. Look to make sure the Burner is lit. If no spark, see **Troubleshooting Section on page 33**.
For the model 6512, push in and hold the electronic igniter button. Listen for the spark ignition, and look to make sure the Burner is lit. If no spark, see **Troubleshooting Section on page 33**.
6. From the "Off" position, light other Burner. Your grill has a Crossover Ignition System that allows the Burners to light successively off one another.
7. If the Burner fails to light, repeat Step 4-5. If it still does not light, try the right Burner.

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

If any or all Burners fail to light after three to four attempts following Steps 4-7, turn all Control Knobs to the "Off" position and close the LP Gas Cylinder valve to dissipate any accumulated gas. Wait five minutes; then repeat the lighting procedures.

NOTE: If the Burners still fail to light, refer to the **Troubleshooting Section on page 33**. The Burner can also be lit manually, see **Manual Lighting of the Grill on page 27**.

Manually Lighting the Grill

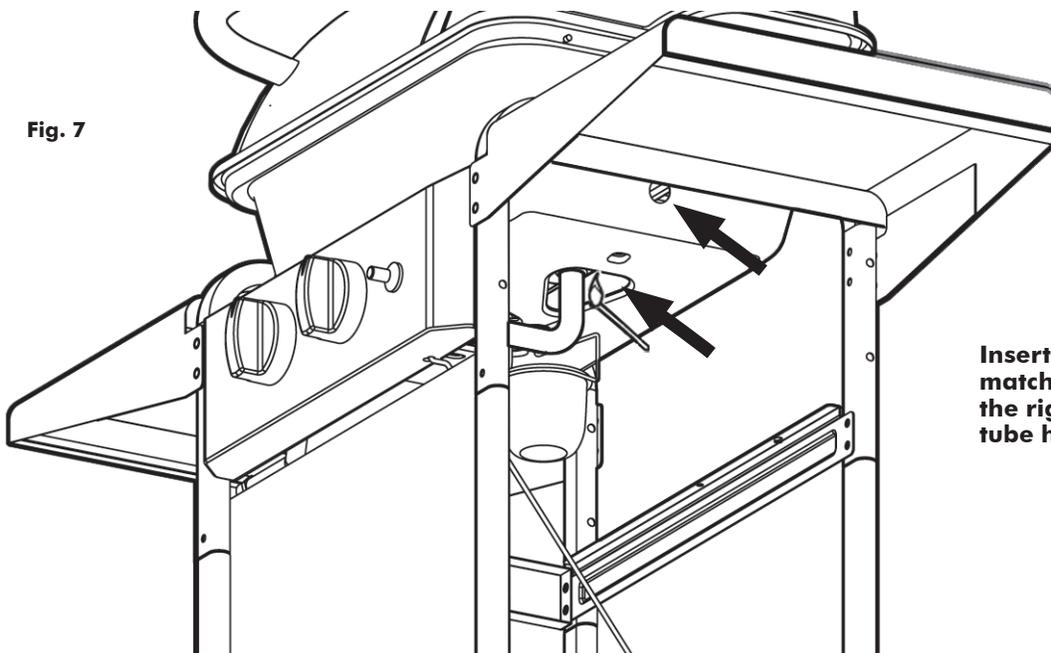
WARNING

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

- Open Hood before lighting the grill to prevent an explosion from gas build-up.

1. Open the Hood.
2. **IMPORTANT:** Make sure Control Knobs are turned "Off." (Fig. 4 - P.26)
3. Turn the LP Gas Cylinder valve open counterclockwise until it stops. (Fig. 5- P.26)
4. Locate match-lighting hole at the right end of the Grill Bowl or burner tube hole in bowl bottom. Push in and turn the far right Main Burner Control Knob counterclockwise to the "High" position.
5. Insert a lit match through the match-lighting hole or burner tube hole in bowl bottom (Fig. 7)
6. From the "Off" position, light all other Burners, making sure each Burner is lit before lighting the next. Your grill has a Crossover Ignition System that allows the Burners to light successively off one another. Confirm each Burner is lit before lighting another Burner.

Fig. 7



Insert lit match either through matchlighting hole under the right side table or burner tube hole in bowl bottom.

If any or all Burners fail to light after three or four attempts following Steps 3-4, turn all Control Knobs to the "Off" position and close the LP Gas Cylinder valve to dissipate any accumulated gas. Wait five minutes; then repeat the lighting procedures.

NOTE: If the Burner still fails to light, refer to the **Troubleshooting Section**.

7. After ignition, turn the Control Knobs to "High" for 3-5 minutes and close the Hood to preheat the grill. Preheat the grill before every cooking session.

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

Cooking On the Gas Grill

WARNING

To reduce the risk of serious bodily 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 an ABC fire extinguisher readily 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 is in one of the hoses, and you can safely reach the LP Gas Cylinder valve, then shut the valve off.
 - 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 the Drip Cup in place. Check the Drip Cup for build-up. Empty excess grease to avoid a grease fire in the Drip Cup.
- Do not place containers of oil or grease on or near grill.
- If you notice grease or other hot material dripping from the grill onto the valve, hose, or regulator, turn off the gas supply immediately. After the grill has cooled, determine the cause and correct it. After cleaning the valve, hose, 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 (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, LP Gas Cylinder valve, and disconnect the LP Gas Cylinder.

Grill Cooking (Direct Method)

WARNING

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

- Do not cover more than half (50%) of the cooking area if using griddle plates. Full coverage of cooking area will cause overheating below the plates.
- Always make sure the Foil Pan, Grease Pan, and Bottom Panel are empty and are properly installed under the Bowl before each cooking.
- Do not leave any utensils or cookware on a hot Cooking Surface.

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 Grids, 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 with the Main 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.

Cooking on Griddle Plates allows cooking of smaller items that otherwise would fall through the grill. The Burners heat the Griddle Plates directly, which cooks the food on contact. The Griddle Plates sear thin cuts of meat or cook food like eggs that can not be cooked on a grill. They can also be used to heat pans.

CAUTION

Do not preheat Cooking Grids over 5 minutes. The cooking surface coatings could be destroyed.

Use only long-handled heat-resistant plastic or wooden utensils to avoid scratching the non-stick surface.

Roasting (Indirect Method)

WARNING

To reduce the risk of burns from flame rollout or the hot air and steam trapped inside:

- Open the Hood carefully when roasting on grill.

Indirect Cooking (Roasting):

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 grids inside a metal baking tray or a disposable heavy-gauge foil pan or on a roasting rack.

Preheat the grill with the Main Burners on "High." Then adjust the Burners lower on each side of the food to the correct temperature and turn "Off" the Burner(s) directly below the food.

Close the hood and cook "indirectly." Monitor the temperature in the Hood Gauge. 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.

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.

Warming Rack

WARNING

To reduce the risk of fire or flare-up from grease drippings:

- When cooking food on the warming rack, make sure no Burners are on directly under the Drip Pan.
- Clean grease drippings away from grill after each use.

Warming Racks are a convenient way to cook food, keep cooked food warm or to warm items such as bread or rolls. To keep foods warm, set the Burners on Low or turn off all that are not needed. When cooking food on the Warming Rack, follow procedures for “Roasting (Indirect Cooking).” Be sure to place a pan or drip tray under the food.

When opening the Hood, be alert of dripping fat from the Warming Rack that could drip onto the back of the grill. Always check that your Warming Rack is properly fitted before use. Wipe away any dripping grease.

End of Cooking Session

WARNING

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

- Allow grill and the grease in the Drip Cup to completely cool before emptying, handling parts, cleaning, moving, or storage.
- Empty the Drip Cup after each cooking session so excessive grease does not accumulate.
- Never light the LP gas grill without the Drip Cup in place.

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. (Side Burner not affected.)
2. When you have finished using your grill, turn the Control Knobs clockwise to the “Off” position.
3. Turn off the gas at the LP Gas Cylinder valve by turning the handle clockwise until it stops.
4. Wait until the grill is cool before closing the Hood, cleaning, or putting on a grill cover.
5. Regularly clean your LP gas grill between uses and after extended storage periods. To maintain the condition and extend the life of your grill, we strongly recommend that the unit be covered when stored outside for any length of time, especially during the winter months.

Care and Maintenance

CAUTION

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

Cleaning the Grill

Regularly clean your LP gas grill between uses and especially after extended periods of storage. Ensure the grill and its components are cool before cleaning. In order to extend the life and maintain the condition of your grill, we strongly recommend that the grill be covered when stored outside for any length of time, especially during the winter months.

Grill Cart, Bowl and Hood:

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, porcelain-coated, or stainless steel surfaces. It is not necessary to remove all the grease from the body. When grill is cool, wipe it down with paper towels or soft damp cloth.

Warming Rack: Clean if necessary.

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 stainless steel or porcelain-coated 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**.

! WARNING

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

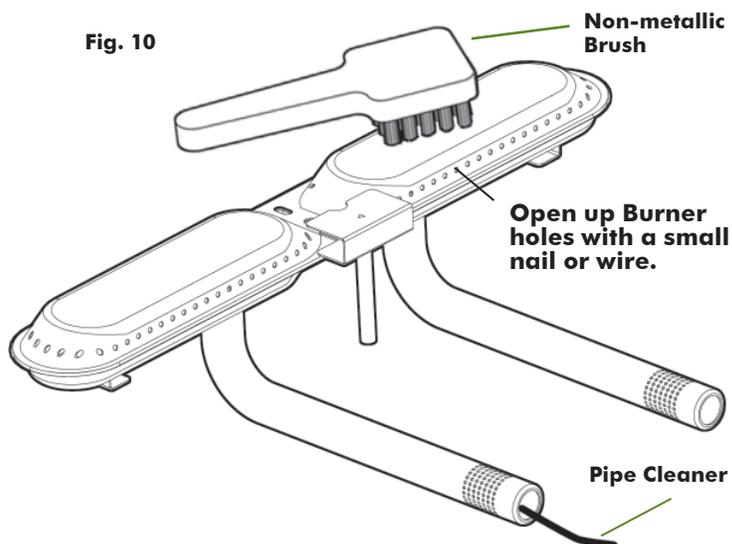
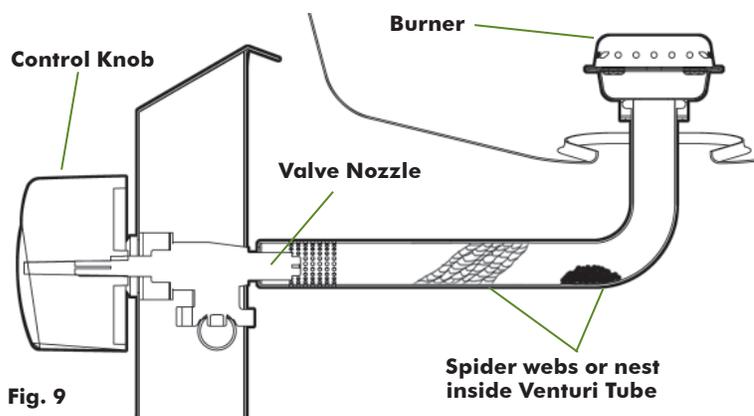
- Inspect and clean Burner/Venturi Tubes for insects or insect nests. Spiders or small insects can build nests, webs, and lay eggs in the grill's Venturi Tubes, (Fig 9, page 31) obstructing the flow of gas to the Burner. The backed-up gas can ignite behind the Control Panel and cause a fire beneath the grill, posing the risk of death or serious bodily injury. This is known as a "flashback."
- Be sure Burners are re-installed properly before using 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"** section to remove any possible obstructions.

In order to prevent flashbacks, the Burner(s) should be removed from the grill and cleaned periodically, especially if the grill has been stored for an extended period of time.

How to Clean the Burners

1. Make sure the Control Knobs are turned "Off" and the grill is completely cooled.
2. Carefully remove the Warming Rack, Cooking Grids and Flavor Activator.
3. To remove the Main Burner, first unplug the electrode wire from the back of the Ignitor Button. (see Step 19B). Next, remove the screws securing the burner to the bowl (under bowl - Step 16B). Last, carefully slide burner up and back to disengage from valve nozzles and lift out of Bowl.
4. Use a pipe cleaner to clear insect nests from the inlet hole of Main Burner (Fig. 10).
5. Open up the Main Burner holes (Fig. 10) with a small nail or wire. Use a **non-metallic brush** to remove food particles and corrosion from the Burner surfaces.



6. Check the Gas Collector Box to verify that there is a 3/16" gap between the electrode tip and the top flange of the box as shown in Fig. 12.

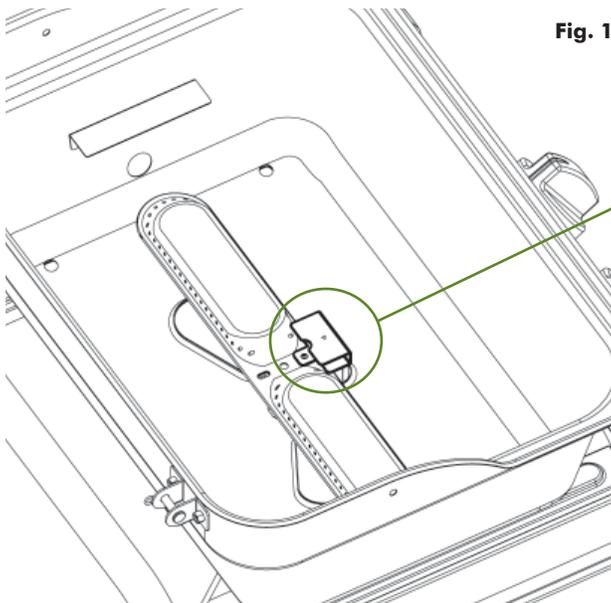
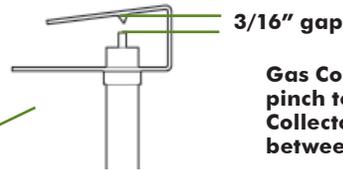


Fig. 12



Gas Collector Box - If no spark, pinch together or open Gas Collector Box to adjust 3/16" gap between electrode tip and V-notch.

NOTE: Before next step, you may wish to clean the rest of the grill. See **Grill Cart, Bowl and Hood** (p. 30).

7. After cleaning, refit the Burner.

NOTE: When refitting the Burner, be sure it is positioned correctly. The valves should protrude inside the Venturi ends of the Burner. (Fig. 9) Replace the Screws and Bolt that fasten the Burner in place.

8. If the grill is to be stored, wrap Burners in a protective cover to keep insects out.

9. Check Burner operation after re-assembly.

10. Replace Warming Rack, Flavor Activator and Cooking Grids.

Storage

! WARNING

To reduce the risk of serious bodily injury or death:

- Store your LP gas grill in a cool dry place. Do not store an LP Gas Cylinder in a space greater than 125 degrees Fahrenheit. Never store a connected LP Gas Cylinder in a building, garage, or any enclosed area.
- Store LP Gas Cylinders outdoors out of reach of children.
- Never store an LP Gas Cylinder indoors (empty or filled) unless it is disconnected from the gas grill and the cylinder's Gas Supply is turned "OFF."
- Never leave a LP Gas Cylinder inside a vehicle that can become overheated by the sun.
- 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.
- Always turn off the LP Gas Cylinder at the LP Gas Cylinder valve when the gas grill is not in use.

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. Remove Burner and wrap with aluminum foil to prevent insects from entering the Burner holes. Store wrapped Burner on top of Cooking Grid.
3. You may wrap the Cooking Grid and Flavor Activator in aluminum foil and place inside the Hood or store inside your dwelling.
4. Place a grill cover over the grill and store outdoors if possible. It may be stored indoors only if the LP Gas Cylinder is disconnected from the gas grill and stored outside.
5. Before next use, remove aluminum foil and reinstall Burner, Flavor Activator, and Cooking Grid.
6. 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.

Emergencies

Problem	Possible Cause	Solution
Gas leaking from cracked/cut/burned hose	Damaged hose	Turn off gas at the LP Gas Cylinder. Replace valve/hose regulator before continuing use.
Gas leaking from LP Gas Cylinder	Mechanical failure due to rust or mishandling	Replace LP Gas Cylinder.
Gas leaking from LP Gas Cylinder valve	Failure of valve from mishandling or mechanical malfunction	Turn off LP Gas Cylinder valve. Return Cylinder to gas supplier.
Gas leaking between LP Gas Cylinder and regulator connection	Improper installation, connection not tight, failure of seal on LP Gas Cylinder valve	Turn off LP Gas Cylinder valve. Re-install correctly or tighten coupling nut. Replace Cylinder if seal is damaged. See "Leak Test" and "Connecting Regulator to LP Gas Cylinder" 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 close the LP Gas Cylinder valve. Once fire is out and grill has cooled off, remove Burner(s) and inspect for blockage from spider webs/insect nests or rust. See "How to Clean Burners" 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 LP Gas Cylinder valve. 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 Control Knobs to "Off," then close the LP Gas Cylinder valve. Clean Burner and Venturi tubes. See "How to Clean Burners" section.

Troubleshooting

Problem	Possible Cause	Solution
Burners will not light using the ignitor	Burners not assembled correctly	See re-assembly after cleaning in "Care and Maintenance."
	Not pausing long enough before clicking the ignitor button	When lighting Burner, push Control Knob in and turn counterclockwise to the "High" position. Pause 4 seconds, then push in the Ignitor Button several times, so that it clicks each time, until the Burner lights.
	No spark, electrode cracked, broken or loose.	<ol style="list-style-type: none"> 1. Make sure all the wires are connected and to the right terminals. 2. If Electronic, check the battery. Make sure it is pushed in the holder. 3. Gas collector tab is bent (making too large or small of a gap between the Electrode and tab). By hand, bend gas collector tab back within a maximum of 3/16" gap to Electrode. (Page 35) 4. Tighten Electrode mounting screws. 5. Replace damaged Electrodes.
	LP gas cylinder is empty	Take LP Gas Cylinder to licensed LP gas supplier to be refilled.

Troubleshooting

Problem	Possible Cause	Solution
	Regulator coupling nut is not fully connected to LP cylinder	Tighten coupling nut by hand about one-half to three quarters additional turn. Do not use tools.
	LP-Excess flow valve tripped in regulator	Turn Control Knobs to "Off" position and turn LP Gas Cylinder handle clockwise until it stops. Wait five minutes. Relight LP gas grill. If flame continues to be low, turn off gas at LP Gas Cylinder and grill. Disconnect the regulator from the LP Gas Cylinder. Reconnect the regulator to the LP Gas Cylinder. This will reset the excess flow valve Perform a leak test. Relight grill.
	Vapor lock in connections	
	Obstructions in Burners	Clean the Burners. See "How to Clean Burners" in Care and Maintenance .
	Wet Electrodes and Burners	Dry Electrode with clean cloth. Air dry or use 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 Care and Maintenance .
	LP Gas Cylinder is empty	Take LP Gas Cylinder to licensed LP gas supplier to be refilled.
	LP-Excess flow valve tripped in regulator	Turn Control Knobs to "Off" position and turn LP Gas Cylinder handle clockwise until it stops. Wait five minutes. Relight LP gas grill. If flame continues to be low, turn off gas at LP Gas Cylinder and grill. Disconnect the regulator from the LP Gas Cylinder. Reconnect the regulator to the LP Gas Cylinder. This will reset the excess flow valve Perform a leak test. Relight grill.
	Regulator Coupling nut is not fully connected to LP Gas Cylinder	Tighten Regulator Coupling nut by hand about one-half to three quarters additional turn. Do not use tools.
	Obstructions in Burners	See "How to Clean Burners" in Care and Maintenance .
Low flame or low heat	LP-gas in LP Gas Cylinder is low	Check LP Gas Cylinder. Refill if necessary.
	Excess flow valve tripped in regulator	Turn Control Knobs to "Off" position and turn LP Gas Cylinder handle clockwise until it stops. Wait five minutes. Relight LP gas grill. If flame continues to be low, turn off gas at LP Gas Cylinder and grill. Disconnect the regulator from the LP Gas Cylinder. Reconnect the regulator to the LP Gas Cylinder. This will reset the excess flow valve Perform a leak test. Relight grill.
Flames blow out	High or gusting winds	Turn front of grill away from wind or increase flame height.
	Gas in LP cylinder is low	Check LP Gas Cylinder. Refill if necessary.
	Excess flow valve tripped	See "Low flame" problem above.

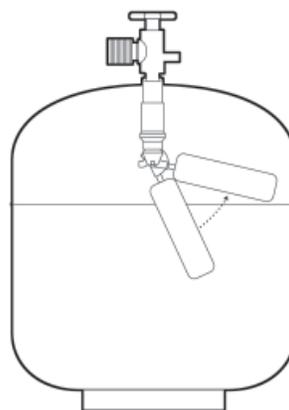
Problem	Possible Cause	Solution
Flare up	Grease build-up	Clean grill.
	Excessive fat in meat	Trim fat from meat before grilling.
Persistent grease fire	Grease trapped around burner system	Turn Control Knobs "Off" and turn handle of LP Gas Cylinder clockwise until it stops. Open Hood carefully and let fire burn out. After the grill cools, remove and clean all parts.
Unable to fill LP tank	Some dealers have older fill nozzles with worn threads	The worn nozzles do not have enough "bite" to engage the valve. Try another licensed LP dealer.
Humming or whistling from regulator	Outside temperature, humidity, barometric pressure, and the gas level within the tank may cause the rubber diaphragm inside the regulator to vibrate, making a humming or whistling sound.	Although this sound may be alarming, this is NOT dangerous as long as it is not accompanied by the smell of gas. Simply adjust the Burner settings, and usually the sound will subside. If the humming sound persists, a change in atmospheric conditions will eventually stop the vibration.

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.

IMPORTANT NOTICE

The Gas Grill is set up to operate with a LP Gas Cylinder equipped with an OPD (Overfill Prevention Device).

This is a secondary device to prevent overfilling your LP Gas Cylinder. The proper methods for the filling of your LP Gas Cylinder are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP Gas Cylinder by weight or volume. Ask your filling station to read purging and filling instructions on the LP Gas Cylinder before attempting to fill.



Rises up while filling, then stops when full.

! WARNING

Do not exchange the LP Gas Cylinder unless the exchange LP Gas Cylinder is equipped with an OPD. Otherwise you will lose the OPD (Overfill Prevention Device) feature. If there is not an LP Gas Cylinder available for exchange equipped with an OPD, we recommend that you have your LP Gas Cylinder filled at an authorized LP gas dealer by a qualified attendant.

Limited Warranty

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). Burners are warranted for a period of one (1) years from the date of purchase. Stainless steel parts are warranted for a period of one (1) year (for rust-through only) from the date of purchase. All other parts are warranted for a period of one (1) year 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. If you need a replacement part under warranty, a proof of purchase will be necessary. 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.

If grill was purchased "as-is", missing parts will be made available through purchase only.

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