

H40 SERIES GAS BBQ GRILL
USER'S MANUAL
MODEL NUMBER: PG-40400S0L
ITEM NUMBER: PGS H40PSB
FOR OUTDOOR USE ONLY

SAFETY SYMBOLS

The symbols listed below are being used throughout this User's Manual. Please pay special attention to them. The meaning of each of the symbols are listed here:



DANGER— this symbol indicates an imminently hazardous situation which will result in death or serious bodily injury if not properly followed.



WARNING— this symbol indicates a warning of potential serious bodily injury if the instructions are not strictly followed. Please be sure to read and follow all these messages carefully.



CAUTION— this symbol indicates a potentially hazardous situation which may result in minor or moderate bodily injury if the instructions are not properly followed.

IMPORTANT WARNINGS

YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING YOUR GAS GRILL



DANGER

If you smell gas:

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

Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.



WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



WARNING

Follow all leak-check procedures carefully in this manual prior to barbeque operation. Do this even if the barbeque was dealer assembled and/or installed.

IMPORTANT WARNINGS (continued)

NOTE TO INSTALLER:

The instructions must be left with the owner and the owner of the grill should keep them for future use

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.



WARNING

Do not try to light this appliance without reading “Lighting Instructions” section in this manual found on pages 11 and 12.

CALIFORNIA PROPOSITION 65

1. Combustion by products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm.

Wash your hands after handling this product.

This product is for residential use only. Do not use for commercial cooking.

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MESSAGE TO OUR USERS

CONGRATULATIONS! You have purchased a truly exceptional outdoor cooking appliance. Your PGS grill has been designed to give you many years of outdoor cooking enjoyment. Our grills have been designed with quality, dependability, performance, and safety features.

- Please contact our customer service at (949) 474-3070 if you have any questions.
- Please read this User's Manual carefully. Failure to follow the provided instructions can result in serious bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves when assembling product.

IMPORTANT: This grill is intended for outdoor use only and is **not** intended to be installed in or on recreational vehicles or boats or used in a combustible BBQ Island or in a commercial application.

NOTE TO CONSUMER: Leave this User's Manual in a convenient place for future reference.



WARNING

READ THIS SECTION FIRST BEFORE INSTALLING THE GRILL

- This grill is designed to use LP gas only. Please use the grill with the regulator supplied by with the grill.
- A natural gas conversion kit is available, please see your dealer or contact AEI Corporation at (949) 474-3070. Do not attempt to convert this grill unless you have a factory designed conversion kit.
- The installation of this appliance must conform with local codes or, in the absence of local codes, with either the **National Fuel Gas Code, ANSI Z223. 1, or CAN/CGA B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.**
- The LP-gas supply cylinder is to be constructed and marked in accordance with the specifications for LP-gas cylinders of the **U.S. Department of Transportation (DOT)** or **the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.**
- If an external electrical source is utilized, the outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with **the National Electrical Code, ANSI/NFPA 70-1990, or the Canadian Electrical Code, CSA C22.1.** Keep the power cord of the motor away from the hot surfaces of the grill while in use. Remove and store the motor in a dry place when not in use.
- This grill is safety certified for use in the United States and Canada only. Never modify to use in other countries. Modification may cause serious bodily injury or property damage. AEI is not responsible for any modifications, and all warranties will be void.

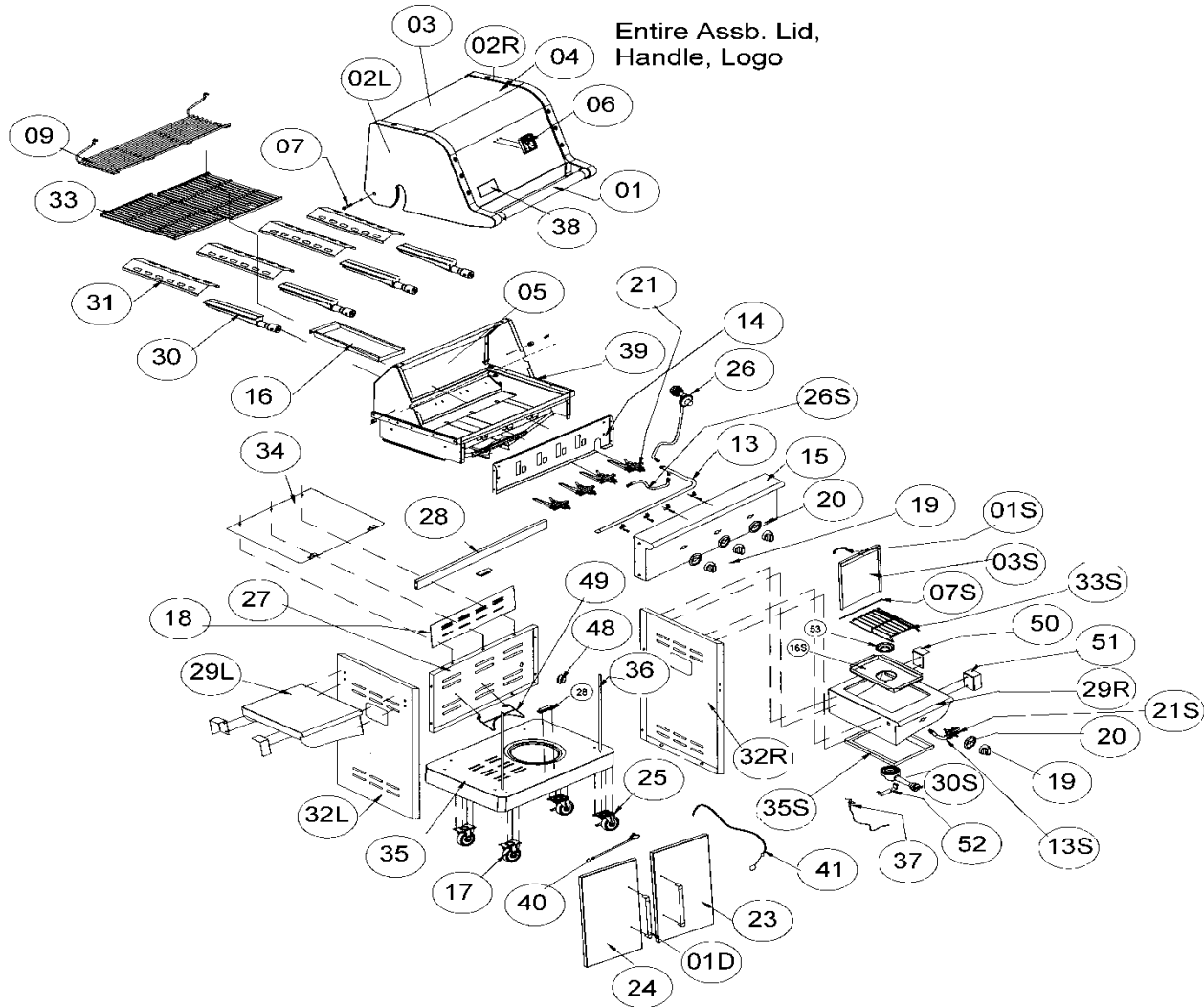
GRILL PARTS LISTING

PARTS LISTING FOR H30 and H40. Please note, H40 includes a side burner kit (not available on H30). Additionally, H40 has 4 main burners where H30 has 3 burners.

KEY #	DESCRIPTION	H3B	QTY	H4B	QTY	NOTES
01	LID HANDLE TUBE GRILL	73901	1	74901	1	
01D	CART DOOR HANDLE	70901	2	70901	2	
01S	LID HANDLE FOR SIDE BURNER			75901		
02-L	LEFT LID ALUMINUM UPRIGHT	70L02	1	70L02	1	
02-R	RIGHT LID ALUMINUM UPRIGHT	70R02	1	70R02	1	
03	TOP LID CENTER SECTION SS	73903	1	74903	1	
03S	TOP LID FOR SIDE BURNER			75903		
04	TOP EXT. LID ASSY COMPLETE	73904	1	74904	1	key#'s 01 02L 02R 03
05	BOTTOM INTERIOR LID ASSEMBLY	73905	1	74905	1	
06	THERMOMETER	70906	1	70906	1	
07	HINGE PINS	70907	2	70907	2	
07S	HINGE FOR SIDE BURNER LID			75907	1	
09	WARMING RACK	73909	1	74909	1	
13	MANIFOLD FOR MAIN BURNERS	73913	1	74913	1	
13S	MANIFOLD FOR SIDE BURNER			75913	1	
14	HEAT SHIELD PANEL F/CONTROLS	73914	1	74914	1	
15	BULLNOSE and CONTROL PANEL	73915	1	74915	1	
16	GREASE TRAY	70916	1	70916	1	
16S	GREAE TRAY FOR SIDE BURNER			75916	1	
17	CASTER WHEEL (NO BRAKE)	70917	2	70917	2	
18	REAR PANEL (GRILL)	73918	1	74918	1	
19	CONTROL KNOB	70919	3	70919	5	1 FOR SIDE BURNER
20	BEZEL FOR CONTROL KNOB	70920	3	70920	5	1 FOR SIDE BURNER
21	MAIN BURNER VALVES	70L21	3	70L21	4	NAT GAS # 70N21
21S	SIDE BURNER VALVE			75I21	1	
23	RIGHT HAND CART DOOR	73923	1	74923	1	
24	LEFT HAND CART DOOR	73924	1	74924	1	
25	CASTER WHEEL WITH BRAKE	70925	2	70925	2	
26	LP HOSE AND REGULATOR COMBO.	70926	1	70926	1	
26S	HOSE ONLY FOR SIDE BURNER	N/A		75926	1	
27	CART BACK PANELT	73927	1	74927	1	
28	CART DOOR STIFF BRACKET	73928	1	74928	1	
29R	RIGHT SIDE SHELF / (S/B HOUSING)	73R29	1	74R29	1	75R29 SIDE BURNER
29L	LEFT SIDE SHELF	73L29	1	74L29	1	74L29 INCLUDES BAR
30	MAIN BURNER	70930	3	70930	4	
30S	SIDE BURNER ONLY			75930	1	
31	FLAME TAMER GRATE	70931	3	70931	4	
32-R	RIGHT SIDE CART PANEL	73R32	1	74R32	1	74R32 HAS SB CUTOUT
32-L	LEFT SIDE CART PANEL	70L32	1	70L32	1	
33	COOKING GRID	73933	2	74933	2	
33S	TRIVET - GRID FOR SIDE BURNER			75933	1	
34	HEAT SHIELD FOR CART	73934	1	74934	1	
35	CART BASE BOTTOM ASSY	73935	1	74935	1	
35S	BTM BASE FOR SIDE BURNER KIT			75935	1	
36	DOOR HINGE	70936	2	70936	2	
37	ELECTRODE W/ WIRE SIDE BURNER			75937	1	
38	LOGO NAMEPLATE	70938	1	70938	1	
39	FIREBOX ASSY MAIN BODY	73939	1	74939	1	
40	TANK RETAINING STRAP	70940	1	70940	1	
41	LIGHTING ROD	70941	1	70941	1	
48	RUBBER HOSE GROMMET F/ NG CART	70948	1	70948	1	
49	TANK RETAINING BRACKET	70949	1	70949	1	
50	CROSSBAR 'A' SIDESHELF	70950	1	70950	1	
51	CROSSBAR 'B' SIDESHELF	70951	1	70951	1	
52	SIDE BURNER RETAINER CLIP			75952	1	
53	BRASS RING CAP F/ SIDE BURNER			75953	1	

GRILL PARTS DIAGRAM

Please note: Below drawing is of the H40 grill which has four main burners and a side burner. H30 has three burners and a right hand side shelf instead of pictured side burner.





ASSEMBLY INSTRUCTIONS

PLEASE READ AND FOLLOW THE INSTRUCTIONS CAREFULLY STEP BY STEP

Assembly is very simple as it primarily requires removing of carton, removing of packaging material, attaching side shelves. Be certain to follow all steps found here-in detailing all aspects of leak testing before attempting to light gas grill.

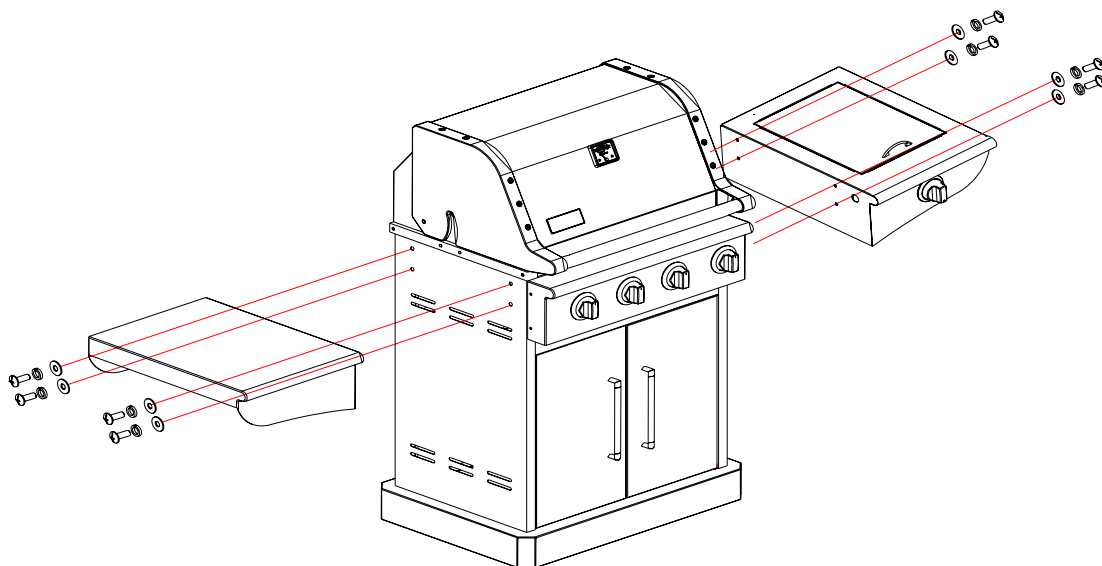
Tools Required:

- #2 Philips head screwdriver (not provided)
- Hexagon/Allen wrench (provided).
- The following hardware bag is attached in left of warming rack packing foam.

Item	Description	Specification	Quantity
1	Truss head screw (With Split lock And Gasket) 	1/4-20x1/2"	8 pcs
2	Hexagon/wrench 		1 pc

STEP I:

- Carefully remove carton using caution to not scar grill with knife or blade.
- Take out side shelves from carton, remove all the packing material.
- Use four 1/4-20x1/2" screws to attach left side shelf to outside of the firebox.
- Repeat the above step to install the right side shelf to right-hand side of the firebox.



ASSEMBLY INSTRUCTIONS

- **STEP II: See Images Below**

VERY IMPORTANT: the knob must be removed first, otherwise the side burner can't be installed in next step.

1. Side Burner Hose is preassembled to gas manifold. Pull hose with side burner valve already attached through hole in side wall of cart (square hole in right hand panel of cart assembly).
2. Remove the packing materials. Use the provided hexagon wrench (Allen) to **loosen (don't remove)** the setscrew on the control knob, and pull out the knob.
3. Remove the two M4*6 screws from front of side burner valve.
4. Remove the two screws on side burner bracket A, which hold side burner in place, remove side burner, to allow side valve to be mounted.
5. From underneath side shelf, place side burner valve stem to through opening on front of side burner control panel. Attach and secure side gas valve to control panel using the M4*6 screws.
6. Slightly insert Side Burner onto tip of gas valve make sure it's centered. Replace and tighten the two screws on bracket A.
7. Attach igniter wire with red sleeve to valve electrode.
8. Place and press control knob onto valve stem, and tighten the setscrew of knob.



1



Loosen set screw to be able to remove knob using provided Allen wrench-DO NOT FULLY REMOVE Screw.

2



Remove two screws from valve assb. Will use again on Step #5

3



Remove two screws securing burner in place on Burner Bracket "A" will use again in Step 6.

4

ASSEMBLY INSTRUCTIONS



5



6



7



8

Further Instruction on Assembly of Side Burner Kit:

If you have any questions on this assembly, do not hesitate to call your dealer of AEI Corporation.

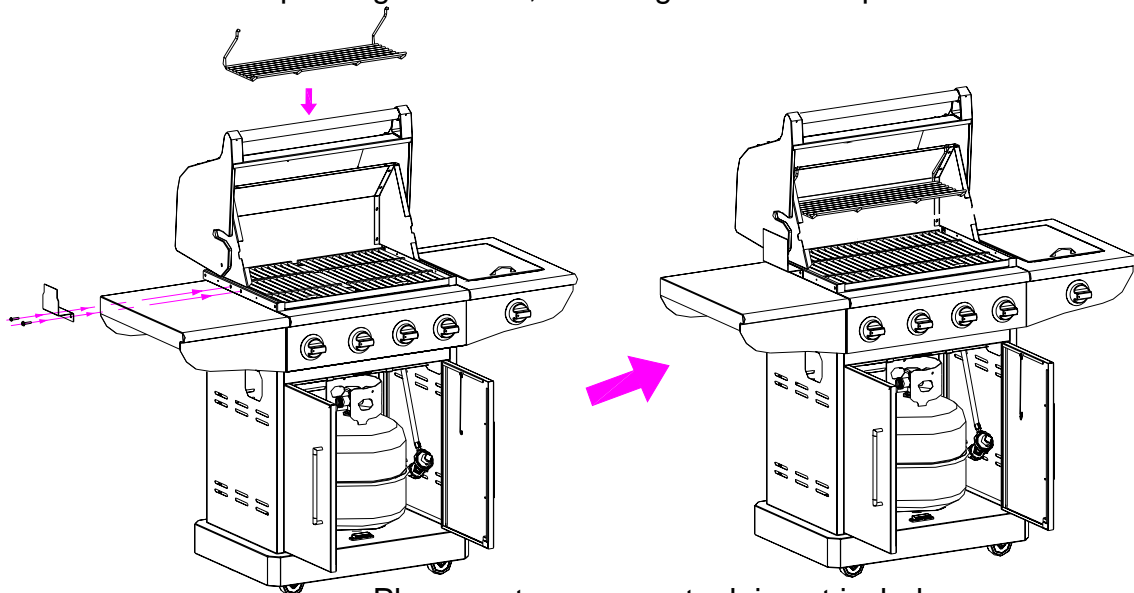
Before operating side burner, be certain that all gas connections are tested for leaks. **DO NOT OPERATE IF LEAK IS PRESENT.** Follow leak testing and correction procedure on page 11.

NEVER allow more than 10 pounds to be on the side burner assembly as additional weight could make entire grill less stable. Please note, a gallon of water weighs 7 pounds.

ASSEMBLY INSTRUCTIONS

STEP II:

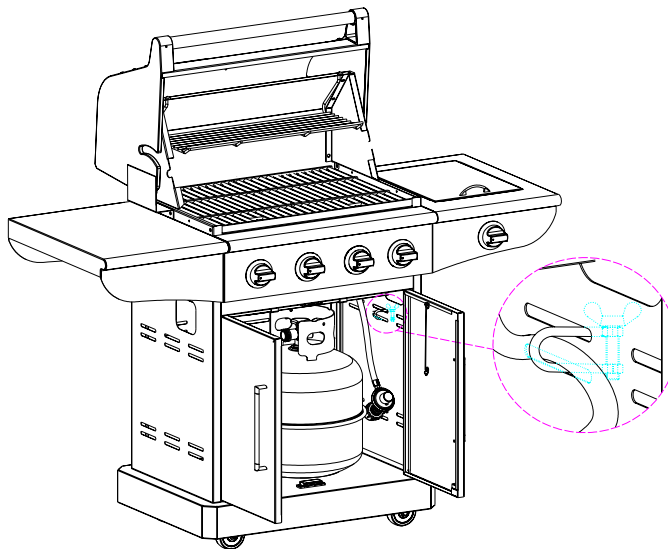
- Place the warming rack to warming rack brackets.
- Place the optional motor bracket in the left of firebox (rotisserie kit may be purchase separately).
- Remove all packing materials, including tie down straps.



Please note, propane tank is not include and normally do not come filled.

Safety Notice:

When you move or change the regulator, make sure the regulator hose is in the fixed ring, as the figure show below. This prevents hose from coming in contact with all hot surfaces.



GAS CONNECTION

ONLY USE THE HOSE AND REGULATOR ASSEMBLY PROVIDED WITH THIS GRILL. IF ASSEMBLY NEEDS REPLACEMENT, ONLY USE REPLACEMENT SUPPLIED BY AEI. DO NOT ATTEMPT TO REPAIR OR ALTER THE HOSE/VALVE/REGULATOR FOR ANY ASSUMED DEFECT. ANY MODIFICATION WILL VOID WARRANTY AND WILL CREATE A RISK OF A GAS LEAK, FIRE, OR POSSIBLE EXPLOSION. USE ONLY AUTHORIZED REPLACEMENT PARTS SUPPLIED BY AEI CORPORATION.

This is a LP (propane gas) configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use. A conversion kit is available through your local PGS Dealer or by contacting AEI Corporation.

The installation of this appliance must conform with local codes or, in the absence of local codes, with either the Nation Fuel Gas Code, ANSI Z223.1 or CAN/CGA-B149.2 Propane Installation Code.

REGULATOR AND HOSE REQUIREMENTS:

The regulator used with your grill must be UL approved, and conform to local codes. Also the hose connect to the tank must be UL approved and conform to local codes. The length of the hose shall be not exceed 16”.

TANK REQUIREMENTS:

The tank used with your grill must meet the following requirements:

1. Must have a TYPE I Outlet compatible with our Regulator.
2. Measurement: 12” diameter, 18” tall.
3. Maximum Capacity: 20 lbs or 4.6 U.S. gallons or 9kg.
4. Gas type: I3+: Butane 28~30mbar Propane 37mbarI3B/P(30): LPG 28~30mbar
5. Constructed and marked in accordance with the specification for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339 . See tank collar for marking.
6. Must include a collar to protect the tank valve.
7. Be fitted for a vapor withdrawal in case of overfill.
8. Provides a shut-off valve terminating in an LP gas tank valve outlet specified, as applicable for connection type QCC1 in the standard for compressed gas tank valve outlet and inlet connection ANSI/CGA-V-1.
9. Must be a UL listed cylinder with “OPD” (overfill protection device) and equipped with a triangular valve wheel.

FOR YOUR SAFETY

Ensure that the black plastic grommets of the regulator provided are in place and that the hose does not come into contact with the heat shield or the grill pit prior to connection of the regulator to the tank.

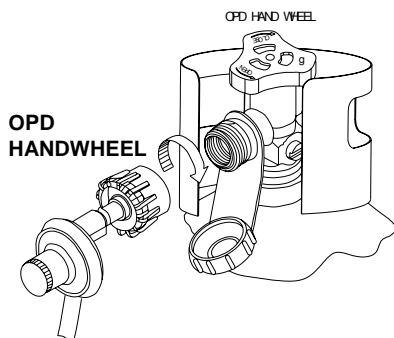
VERY IMPORTANT:

1. The regulator shall not be in a location that will attain a temperature above 140 degrees Fahrenheit (60 degrees Celsius).
2. The regulator shall incorporate a pressure relief valve or overpressure device.
3. The inlet of the pressure regulator shall be fitted to connect to the TYPE I connections of the tank valve per ANSI Standard Z21.81.

GAS CONNECTION

- 1) Make sure tank valve is in its full “OFF” position (turn clockwise to stop).
- 2) Check tank valve to assure it has proper external male threads (TYPE I connection per ANSI standard Z21.81).
- 3) Make sure all burner knobs are in their “OFF” position.**
- 4) Remove the protective cap from LP tank valve. Always use cap and strap to cover tank valve when tank is not in use or being transported.
- 5) Inspect tank valve and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. Contact your local LP gas dealer for repair.
- 6) When connecting regulator assembly to the valve, hand tighten nut clockwise to a positive stop. **Do not use a wrench to tighten.** Use of a wrench may damage quick coupling nut and result in a hazardous condition (See figure shown below).
- 7) Open tank valve fully (counter-clockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until a local LP gas dealer can make repairs.

BEFORE LIGHTING GRILL, BE CERTAIN THAT HOSE DOES NOT COME IN CONTACT WITH LOWER GRILL HOUSING, GREASE TRAY OR HEAT SHIELD.



A word about your cylinder with a “QCC” and “OPD” and the flow limiting device. All of our grills are designed to be used with a LP gas cylinder that is equipped with the “QCC-1” Quick Closing Coupler system. The QCC system uses features that will help insure your family’s safety when using your grill. Here is what the QCC is designed to accomplish:

1. Gas will not flow to the appliance unless a positive connection is made from the LP regulator to the cylinder. Be sure to tighten the hand wheel on the regulator but do not over tighten or use a wrench on the hand wheel.
 2. In the event of a fire or heat between 240 and 300 degrees Fahrenheit, a thermal shut off will shut the flow of gas from the tank to the grill.
 3. When activated, a “Flow Limiting Device” will limit the flow of gas to 10 cubic feet per hour and you will see only a very small flame. The system is indicating that you have a leak in the system.
 4. The “OPD” feature is the Overfill Protection Device which allows your cylinder to be filled to a predetermined level (about 90%) so as to not allow the gas to expand beyond a safe level inside the cylinder after refilling or if the fuel expands inside the cylinder when the tank becomes warmer.
- It is imperative that all knobs on the grill be in the “OFF” position when opening the valve on the cylinder. If they are left in the “ON” position and you open the tank, the Flow Limiting Device will activate and not allow adequate gas to flow to the burners. Remember to always turn all knobs to “OFF” and turn tank off when not in use. Store cylinders outdoors in a well ventilated area.

GAS CONNECTION



WARNING

- Never insert any foreign objects into the valve outlet. It may damage the valve and cause leak, leaking gas may result in fire, explosion, heavy body injury, or even death.
- Do not connect this grill to the self-contained LP gas system of a motor home or camper trailer, or boat. Do not use with "System LP" unless properly regulated at 11" W.C..
- **Do not use this grill until leak tested.**
- If leak is detected, **STOP** and reapply soapy solution to all connections, tighten as needed. If leak is unable to be stopped, close the LP tank valve immediately and contact you local PGS dealer or AEI Corporation. **DO NOT USE GRILL IF LEAK IS PRESENT.**



DANGER

- NEVER store a spare LP tank under or near grill or in an enclosed area.
- NEVER fill the tank beyond 90% full. An overfilled spare LP tank is dangerous because surplus gas may leak from safety relief valve. The safety relief valve on a LP tank could activate to release gas and cause a fire.
- The spare LP tank must have protective safety cap installed on the tank valve when not in use.
- If any gas leaks are found on the spare LP tank, be sure tank is in a well ventilated OUTDOOR area away from any material that could be a source of ignition.
- If any wear is evident on hose, or if hose is cut, it must be replaced prior to using grill.

VERY IMPORTANT:

DISCONNECT THE TANK WHEN THIS GRILL IS NOT IN USE.

- **To disconnect LP gas tank:**
 - 1) Turn all the knobs on grill to the off.
 - 2) Turn the tank valve off fully (turn clockwise to stop).
 - 3) Detach the regulator assembly from tank valve by turning the quick coupling nut counterclockwise.
 - 4) Install the protective cap back onto the LP tank valve.
 - 5) Always store propane tank outdoors.
 - 6) Always transport tank in an upright position.
 - 7) NEVER paint tank a dark color.

LEAK TESTING

■ GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected. **NEVER USE GRILL IF YOU SMELL GAS.**

■ BEFORE TESTING

- 1) Make sure that all packing material is removed from the grill including the tie-down straps.
- 2) Do not smoke or be in proximity to open flame while leak testing.
- 3) Never leak test with an open flame.
- 4) Make a soapy solution with one part liquid detergent and one part water. Prepare a spray bottle or use a paint brush, to apply the solution to the connections. For the initial leak test, make sure the LP cylinder is full.
- 5) Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances, and flammable materials.
- 6) Keep grill away from open flames and/or sparks while testing.

■ TO TEST

- 1) Make sure all grill control knobs are in the "OFF" position.
- 2) Make sure the regulator is connected to the LP tank tightly and that fuel hose is away from grill pit, grease tray and heat shield.
- 3) Completely open LP tank valve by turning counter clockwise. If you hear a "POP" sound, turn gas off IMMEDIATELY, as it indicates a heavy leak at a connection. Check all your connections as detailed below and attempt again.
- 4) Check every connection from the LP tank up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners) by brushing or spraying the soapy solution on the connections.
- 5) If soap bubbles appear, there is a leak. Turn off LP tank valve IMMEDIATELY and retighten connections. Open LP tank valve again, and recheck.
- 6) If leaks cannot be stopped, DO NOT ATTEMPT TO REPAIR. Call your dealer or our customer service center at (949) 474-3070 for help.
- 7) Always close the LP tank valve after leak testing by turning clockwise. Only those parts specified by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

LEAK TESTING

▪ SAFETY TIPS:

- 1) ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.
- 2) OPEN GRILL LID AND TANK ENCLOSURE BEFORE LIGHTING TO INSURE GRILL, CONNECTIONS, AND HOSES ARE IN GOOD WORKING ORDER.
- 3) USE LONG BBQ TOOL TO AVOID BURNS.
- 4) CHECK ALL GAS SUPPLY FITTINGS FOR LEAKS BEFORE EACH USE. IT IS HANDY TO KEEP A SPRAY BOTTLE OF SOAPY WATER NEAR THE SHUT-OFF VALVE OF THE GAS SUPPLY LINE. SPRAY ALL THE FITTINGS. BUBBLES INDICATE LEAKS, DO NOT USE GRILL UNTIL LEAKS ARE FIXED.
- 5) DISCONNECTED LP CYLINDERS MUST HAVE THREADED VALVE PLUGS TIGHTLY INSTALLED, AND MUST NOT BE STORED IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREAS.
- 6) TURN OFF ALL CONTROL KNOBS AND LP TANK VALVE WHEN THE GRILL IS NOT IN USE.
- 7) IF THE APPLIANCE IS STORED INDOORS (INCLUDING A GARAGE), THE LP TANK MUST BE DISCONNECTED AND REMOVED FROM THE GRILL AND STORED OUTDOORS.
- 8) LP TANKS MUST BE STORED OUTDOORS IN A WELL-VENTILATED AREA. DISCONNECTED LP TANKS IN STORAGE OR WHILE BEING TRANSPORTED MUST HAVE A SAFETY CAP.
- 9) NEVER LEAVE A LP TANK IN A RECREATIONAL VEHICLE OR BOAT WHICH MAY BECOME OVERHEATED BY THE SUN.
- 10) DO NOT STORE LP TANK IN OR NEAR AN AREA WHERE CHILDREN PLAY.
- 11) FOR ANY OTHER PROBLEMS, SEE "TROUBLESHOOTING" OR CONTACT YOUR DEALER, OR OUR CUSTOMER SERVICE DEPARTMENT AT (949) 474-3070.
- 12) IF THE REGULATOR ON YOUR TANK DEVELOPS "FROST" TURN GRILL OFF IMMEDIATELY. THIS INDICATES A PROBLEM WITH THE TANK AND IT SHOULD NOT BE USED ON YOUR GRILL. RETURN YOUR TANK TO THE SUPPLIER.

FINAL INSTALLATION CHECKLIST

- ☐ At least 36" clearance maintained from combustible constructions to the sides and back of this grill. Minimum clearance from combustible above the grill is 5 feet (60").
- ☐ Insure that there is no unprotected combustible construction material adjacent to, or over the grill.
- ☐ All internal packaging has been removed.
- ☐ Burners are sitting properly on valve orifices.
- ☐ Knobs turn freely.
- ☐ The regulator & hose connected to grill are provided by the manufacturer. (Pre-set for 11.0" water column).
- ☐ Unit tested and free of leaks.
- ☐ User informed of gas supply shut off valve location.
- ☐ Fuel line is not in contact with any surface that may become hot.

GRILL LIGHTING INSTRUCTIONS

VERY IMPORTANT: ALWAYS INSPECT THE HOSE PRIOR TO EACH USE.

▪ **BEFORE LIGHTING:**

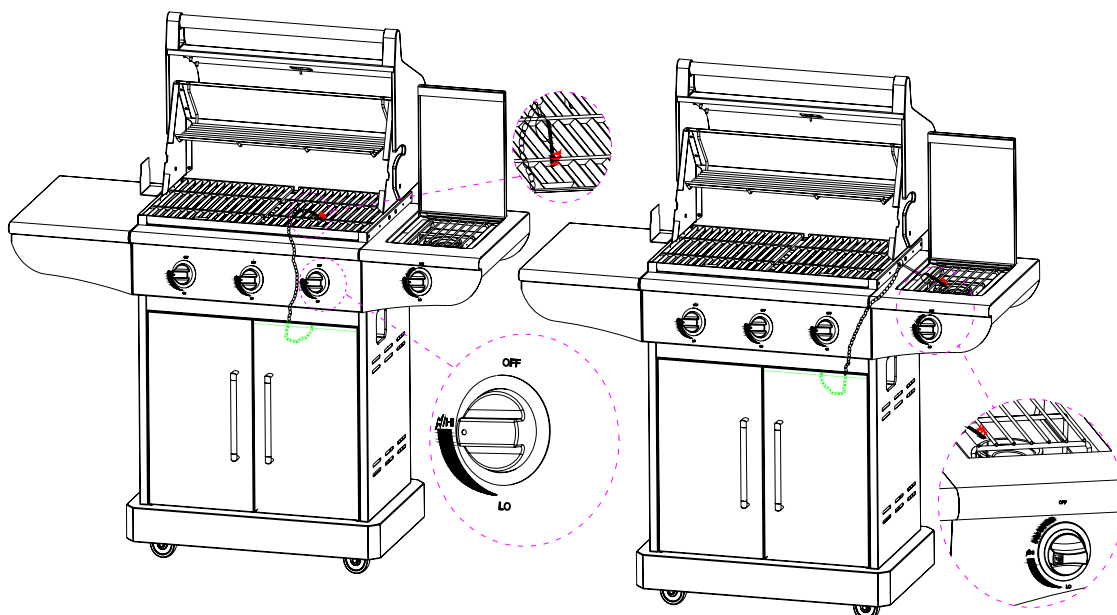
Inspect the gas supply hose before turning the gas “ON”. If there is evidence of cuts, wear, melted hose or abrasion, it must be replaced before use. The replacement hose assembly must be that specified by the manufacturer.

▪ **VERY IMPORTANT: TO LIGHT MAIN BURNERS OF THE GRILL:**

- 1) Read instructions before lighting.
- 2) Turn all knobs to “OFF” then open the LP tank valve. Always keep your face and body as far from the grill as possible when lighting.
- 3) **Open lid during lighting. Do not lean over grill while lighting.**
- 4) Push and turn any control knob slowly to “HI” position. The built-in igniter will click and spark simultaneously to light the pilot and burner in sequence. If burner fails to light within 5 seconds, turn the control knob to “OFF” IMMEDIATELY. Wait 5 minutes for gas to dispel, then repeat the lighting procedure. Once one burner is lit, light remaining burner with same process.
- 5) Follow match lighting instructions if burner can’t be lit after repeating 3-4 times.

▪ **TO LIGHT THE MAIN AND SIDE BURNERS BY MATCH: (AS THE FOLLOWING FIGURE SHOWS)**

If the burner will not light after several attempts then the burner can be match lit.
Tools: Lighting rod (hanging behind the right door)



MATCH GRILL LIGHTING INSTRUCTIONS

FLAME CHARACTERISTICS

- **MATCH LIGHTING INSTRUCTION:**

- 1) Read instructions before lighting.
- 2) **Open the lid during lighting. Do not lean over grill while lighting.**
- 3) Place a lighted match between the coils on the end of the lighting rod and hold next to the burner to ignite.
- 4) Push and turn the knob to "HI" position, make sure the burner lights and stays lit.
- 5) Repeat steps 3-4 to light other burners.
- 6) Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use. Do not light the grill if odor of gas is present, tighten all fittings. If odor persists, call your local dealer or our customer service department at (949) 474-3070.

- **FLAME CHARACTERISTICS:**

- 1) Check for proper burner flame characteristics. Each burner is adjusted prior to shipment.
- 2) Burner flames should be blue and stable with small yellow tips, with no excessive noise, or lifting. If any of these conditions exist call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.
- 3) Small yellow tips are ok. Altitude, wind and other factors will impact the burner flame, this is normal.
- 4) Position grill where prevailing wind is blowing to the side of the grill, not the rear or the front of the grill.



OPERATING INSTRUCTIONS

CAUTION

- Clean the entire grill and particularly the grease tray often. A grease fire that may damage the grill may occur if the grill is not cleaned frequently.
- NEVER leave the grill unattended while using.
- Do not use water to extinguish the grease fire, it may cause bodily injury. Turn knobs off and LP tank off in case of a grease fire.
- A grease fire can't be put out by closing the lid. Turn off knobs and LP tank IMMEDIATELY if any grease fire occurs.

OPERATING INSTRUCTIONS



WARNING

For your safety:

- Keep grill area clear and free from any flammable or combustible materials.
- NEVER let children operate the grill or play near the grill.
- This grill is for outdoor use ONLY. NEVER use in an enclosed area such as a home, carport, tent, porch, covered patio, garage, or under a surface that can catch fire.
- Do not block any of the ventilation holes in the four sides of the grill cart, it may affect the combustion performance of the burner due to insufficient air.
- Use the grill at least 36" away from any combustible wall or surface. 120" away from objects that may spark and ignite gas i.e. live electrical appliances, pilot lights of water heaters.
- Do not use this grill on or under wood balconies.
- This grill is designed to use only LP gas, DO NOT use lava rock, briquettes, or charcoal in it.
- NEVER light the burner with the lid closed. Non-ignited gas accumulated inside a closed grill may cause explosions.
- **After lighting grill, observe grill for at least one minute before leaving grill.**
- Check the burner flames periodically.
- Turn off the gas supply when the grill is not in use.
- Always turn off the LP tank completely and detach from the grill before moving.
- Never use your gas grill on a BOAT, RECREATIONAL or other VEHICLE.
- Never place more than 10 pounds on side shelf or side burner included on model H40.

- **TOTAL GAS CONSUMPTION:**

Total gas consumption (per hour) of PGS H40 grill with all burners on "HI" is 40,000 Btu/hr.

The side burner uses 12,000 Btu/hr. A full propane cylinder should last approximately 10

hours with all burners on "HI" setting.

- **GENERAL USE OF THE GRILL:**

The grill burners heat the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiated flame tamers. The igniter knobs are located on the valve panel. Follow the lighting instructions printed on the control panel.

- **USING THE GRILL:**

Generally, you will preheat your grill with burners on "HI" setting for pre-heating (normally about 10 minutes) and to SEAR your meat. Most grilling will be done on a MEDIUM setting found at midpoint between HI and LO, this will allow the juices that were seared in

your meat to remain. Getting your meal cooked just right requires practice, and also attention to what is going on with your food. Enjoy getting to know your grill, and by all

means, try a variety of different foods.

OPERATING INSTRUCTION

- 1) Make sure the grill has been leak tested and is properly located.
- 2) Remove any packing material.
- 3) Light the grill burners using the instructions in this manual.
- 4) Turn the control knob to “HI” and preheat the grill for 10 minutes.
Caution: Never leave the grill unattended when the grill is on.
- 5) Once you are certain grill is operating properly, grill lid should be closed during the appliance preheat period.
- 6) Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between “HI” and “LO”. The “HI” setting is used for preheat, searing and burn-off, most grilling is done at “Medium and Lo” range
- 7) The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers under the cooking grids.
- 8) The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns. **PREHEAT FOR A MAXIMUM OF 10 MINUTES.**



ELECTRICAL GROUNDING INSTRUCTIONS

An optional rotisserie kit is equipped with a motor with a three-prong (grounding) plug, and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong. Keep any electrical supply cords and the fuel supply hose away from any heated surfaces. Remove and store the motor in a dry place when not use.

▪ **USING OPTIONAL ROTISSERIE KIT (AVAILABLE SEPARATELY) :**

- 1) Take off the rotisserie kit from the grill.
- 2) Slide off the left fork, and load the meat or poultry onto the rod.
- 3) Restore the left fork, putting two forks into the meat or poultry as far as possible.
Make sure the meat or poultry is located in the middle of the rod. Screw the wing nuts of the fork as tight as possible.
- 4) Wrap the food with butchers string (never use nylon or plastic string) to secure any loose portions, if necessary.
- 5) Restore the rotisserie kit into the motor.

▪ **ROTISSERIE TIPS:**

- 1) If larger cuts of meat are being grilled, the rod may flex. This is normal.
- 2) Remove the cooking grids for larger cuts of meat if the meat scrapes on the cooking grids during rotation.
- 3) For best results use a meat probe thermometer to determine proper internal temperature of meat.

COOKING GUIDE

Cooking outdoors has truly come of age in America. What was once a frustrating experience, pitting the weekend chef against a raging charcoal inferno has evolved into an enjoyable culinary experience. Outdoor cooking has no equal in terms of flexibility, flavor, creativity or exciting presentations.

"Cooking with gas" makes your outdoor cooking easier and more fun than ever! Unlike cooking with charcoal, YOU control the process rather than the process controlling YOU. Your PGS Gas Grill has modern, safe, and convenient "sure fire" spark ignition for safe lighting. Our "Performance Grilling System" has been designed to give you excellent cooking results with a minimum of hassle. You can cook outdoors year 'round!

Clean up is a snap with your grill. No charcoal mess, ashes, or bothersome clean-up procedures! Since you'll be cooking outdoors, you will save energy by keeping the heat outdoors. After only a short time you will be able to cook all parts of your meal outdoors on the grill.

BEEF COOKING GUIDE (Grill Preheated 5-10 Minutes)

<u>Item</u>	<u>Amount of Meat</u>	<u>Heat Setting</u>	<u>Cooking Time for Medium Doneness</u>	<u>Cooking Tips and Methods</u>
Hamburgers	1/2 lb.	Medium	8-10 minutes	Grill with hood closed, turn once
T-bone or Porterhouse Steaks	1 to 1.5 lb.	Medium	8- 10 minutes	Trim off excess fat, cook with hood closed minimize flare up, turn steaks once
Sirloin Steaks	1 1/2 " thick	Medium	15-18 minutes	Same as above, sear meat quickly on HI then reduce heat
Top Round	1 1/2 " thick	Medium	18-22 minutes	Marinate first, cook with lid closed turn only once.
Flank	3/4 " thick	High	10-13 minutes	Marinate or tenderize, score with diamond pattern, cook with lid closed, turn once.

POULTRY COOKING GUIDE

Poultry, unlike beef, requires that meat be fully cooked. The guide below is only a guide; please use a quality thermometer whenever you are cooking poultry to insure proper doneness.

<u>Item</u>	<u>Amount of Meat</u>	<u>Heat Setting</u>	<u>Cooking Time for Medium Doneness</u>	<u>Cooking Tips and Methods</u>
Chicken Pieces	2 1/2 lb. to 5 lb. Serves 4 to 8 people.	LO	34-45 minutes	Preheat grill for ten minutes, grill chicken until juices run clear, turn frequently, brush with sauce during last 15 minutes if desired.

SIDE BURNER OPERATING INSTRUCTION

▪ SIDE BURNER USE AND INSTRUCTION

The side burner kit included with your PGS Model H40 is a great companion to and accessory for your new grill that will add to the entire “Outdoor Cooking Experience”. Your side burner is a great way to keep bbq sauce warm for basting meat, to heat vegetables outdoor and keep the heat and mess outdoors, or to cook anything that you normally would on your range indoors.

CAUTION must be used with the side burner. Please follow the instructions below:

1. Never allow total weight of pot or pan, liquid and cooking material to exceed 10 pounds, excessive weight can create a dangerous situation as the entire grill can become unstable.
2. Always wear heat resistant cooking gloves or use hot pads when handling pots or pans used with Side Burner.
3. Never leave Side Burner Kit on and unattended.
4. DO NOT USE flammable oil in pot or pan.
5. DO NOT ALLOW CHILDREN TO PLAY AROUND GRILL AT ANY TIME, PARTICULARLY WHEN SIDE BURNER IS IN USE.
6. DO NOT HAVE GRILL OR SIDE BURNER “ON” WHEN MOVING GRILL.
7. BE SURE TO KEEP SUFFICIENT CLEARANCE FROM CUMBUSTIBLES FROM ALL SIDES (INCLUDING ABOVE) DURING OPERATION.
8. Be certain that BRASS RING CAP is seated securely over burner, every time it is used particularly if grill has been moved.
9. Spiders and other insects may build nest in components of side burner, particularly if extended period of Non-Use. After lighting side burner observe for a minimum on one minute to insure it is operating normally.
10. TO LIGHT SIDE BURNER simply insure gas supply at tank is “ON”, turn knob counter clockwise, you should hear and see a small spark at the BRASS RING CAP. If burner does not light, try again. If igniter does not light, you may light with a gas match, or match using the lighting rod detailed on page 12. If side burner still does not light, contact your dealer or AEI Corporation.

CARE & MAINTENANCE

■ MAINTENANCE :

- 1) Keep the grill area clear and free from combustible materials, including spray cooking oil, gasoline and other flammable vapors and liquids.
- 2) Keep the holes in the three sides of the cart clear and free from debris, thus ensure the flow of combustion and ventilation air is unobstructed.
- 3) Visually check burner flames as following:
 - Remove cooking grids and flame tamers.
 - Light burners.
 - Turn knobs from "HI" to "LO", check the flame status. The flame in "LO" position should be smaller than in "HI" position, as figure shown below.
 - Periodically check flame before each use, see TROUBLESHOOTING if any abnormal status found. Please note that altitude, wind and humidity all effect grill flame appearance.



■ CLEANING:

1) STAINLESS STEEL CLEANING

Many parts of the grill are made of stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches, sand very lightly with dry 100 grit emery papers in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake onto the surface and give the appearance of rust. Use an abrasive pad in conjunction with a stainless steel cleaner to remove.

VERY IMPORTANT: DO NOT USE ACID DETERGENT AND/OR ANTI-RUST TO CLEAN THE CONTROL PANEL WITH PRINTING. SUCH STRONG CLEANSERS WILL REMOVE THE PRINTING.

2) GRILL BURNER CLEANING - Be sure the tank valve and the knobs are in the "OFF" position. Make sure the grill is cool. The burners are secured with a cotter pin found at the rear of the burner, this must be removed in order to clean or replace burner. Be certain to reinstall cotter pin when completed.

- Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.

- Please note that if insects or other obstructions are blocking the flow of gas through the burner, if unable to remove, call AEI for further assistance.

3) GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or unscented kitty litter may be placed in bottom of the grease tray to absorb the grease.

TROUBLE SHOOTING

BEFORE CALLING FOR SERVICE, PLEASE CHECK THE FOLLOWING PROBLEMS AND SOLUTIONS IF A GAS LEAK OR FIRE OCCURS AND CANNOT BE STOPPED, CALL FIRE DEPARTMENT IMMEDIATELY.

EMERGENCIES	POSSIBLE CAUSE	PREVENTION/SOLUTION
Gas leaking f/ cracked, cut or burned hose	Damaged Hose	Turn off gas at tank immediately, Check for loose connections, replace if damaged
Gas leaking at cylinder	Rust or damage to valve or cylinder	DO NOT USE TANK-Replace Immediately
Fire at control panel	Burner Blockage, Excess Wind, Spider	See page 16 (Spider Warning and Wind)
Grease Fire	Too much grease build up	Turn off grill at valves and tank, let cool then clean out grease tray (page 15). Clean entire gas grill with 15 minutes on HI heat w/lid closed
PROBLEMS	POSSIBLE CAUSE	SOLUTION
Burner will not light after turning and pushing the knobs	Empty Tank	Refill Propane Cylinder
	Tank Valve OFF	Turn on Tank
	Electrode Disconnected	Try another Burner if works, cross-light non lighting burner. When cool check wire
	Blocked Orifice	If grill not used for extended period, spiders may build nest in orifice, remove orifice clean out and reinstall (page 16)
	Control knobs were in "ON" position	Turn off all knobs, wait 5 minutes and try again
	Coupling Regulator to Tank not tight	Make sure regulator is securely tight to tank
	Ignitor Wire Shorting Out	Replace Ignitor Wire
Burner will not light even with match	Empty Tank	Refill Propane Cylinder
	Tank Valve OFF	Turn on Tank
	Incorrect Assembly Between Burner and Valve	Be certain that burner is seated over end of orifice
Yellow or Orange Flame	Altitude	See Dealer for different Orifice
	Wind	Turn Grill so Wind is blowing toward Side of Grill
	Clogged Venturi	Remove Burner clean out obstructions
Low Heat with Knob on "HI" Position Burner(s) Blow Out	Safety System Activated in Regulator	Turn off all burners, let sit for 2 minutes Follow GRILL LIGHTING PROCEDURES
	Burner or Orifice Blockage	Remove Burner clean out obstructions Remove Orifice and clean out obstructions
	Hose Bent or Kinked	Be certain it is smooth so no kinks or bends
	Grill not Pre-Heated	Preheat Grill with all burners on "HI" for 10 min.
	High Winds	Turn Perpendicular to Breeze Do not use grill in wind over 10 MPH
	Fuel Ran out	Check Fuel Supply
Burner Flashback	Burner Port or Orifice Blocked	Remove Burner clean out obstructions Remove Orifice and clean out obstructions

FOOD SAFETY

- **FOOD SAFETY:**

- 1) Always follow the following tips to enjoy safe and healthy outdoor grilling.
- 2) Always use hot soapy water to wash hands, surfaces & utensils after processing raw meat.
- 3) Always separate raw meat from cooked foods to avoid cross-contamination.
- 4) Always use clean utensils to handle the food.
- 5) Always cook the meat thoroughly to kill germs. Always use a meat-probe thermometer to inspect the inner temp. of the meat.
- 6) Place the cooked foods and leftovers promptly into the refrigerator when done eating.

GRILL STORAGE

- **SPIDER AND INSECT WARNING**

Spiders and insects can nest in the burners if grill is not used for an extended period. These nests can cause fires inside the burner tube or beneath the grill. This is a very dangerous condition. When using grill after a period of non-use, please observe grill for at least one minute after lighting. Normally if a spider fire occurs, you will hear a significantly different sound than the normal operation and may see flame coming out the front of the control panel. **TURN OFF GRILL IMMEDIATELY** at tank, clean out burners and burner orifices. Use a PGS grill cover when grill is stored for an extended period.

- **WHEN TO LOOK FOR SPIDERS**

Inspect the burners at least once a month or immediately if any of the following conditions occur:

- 1) Yellow flame with burning smell.
- 2) Temperature won't rise.
- 3) Heats unevenly.
- 4) Burners make "popping" or "roaring" noises.

- **GRILL STORAGE:**

- 1) Clean the grill.
- 2) Store the grill in a well-ventilated, dry outdoor area. Keep out of the reach of children when LP tank is connected to the grill.
- 3) Store the grill in dry indoors **ONLY** after the LP tank is turned off and removed. The LP tank must be stored outdoors, out of the reach of children. **NEVER** store the tank in a building, garage or any other enclosed area.
- 4) Put on the optional vinyl cover (Available separately)

WIND AND YOUR GRILL

PROPER POSITIONING OF YOUR GRILL IS IMPERATIVE. Wind can greatly effect the performance of your grill. In breezy areas, or at windy times of the day, grill should always be facing perpendicular to the wind so that wind will hit the side of the grill **NOT** the front or rear. Failure to do so, may result in burner over-heating the control panel and damaging components.

LIMITED WARRANTY

Model Number: PG-40400S0L

Item number: PGS H40PSB

AEI "H" Series BBQ Grill

We warrant to the original consumer purchaser ("Purchaser") of the PGS H40PSB Stainless Steel BBQ Grill ("Product") that each Product shall be free from defects in workmanship and materials for a period of the years listed below from the date of original purchase from an authorized PGS Dealer. Our obligation under this warranty shall be limited to repair or replacement of, the Product, at the option of us, during the warranty period. Our liability shall not extend beyond repair or replacement, or the cost equivalent thereto.

This warranty excludes normal wear and tear of the Product and its parts or components, and any damage arising from any of the following: negligent use or misuse of the Product, use contrary to this User's Manual, or alteration by any one other than us. The warranty period of the years listed below shall not be extended or renewed by the repair or replacement of, or compensation for, the Product.

If your Product is defective or otherwise requires service or parts, please first call AEI Customer Service at (949) 474-3070, between 7:00 a.m. and 4:00 p.m. (M-F), PST. Please tell us which model you purchased, the date of purchase, and the problem with your Product. We will use our very best efforts to honor this warranty.

A copy of your original purchase receipt must accompany your warranty request.

<u>Component</u>	<u>Warranty Period:</u>
Aluminum Castings	25 Years
Stainless Steel Lid Components (Structural)	25 Years
Burners:	5 Years
Stainless Steel Flame Tamer:	3 Years
Cast Iron Cooking Grids:	3 Years
Valves, Igniters and related parts:	2 Years
Frame, Housing, Cart, Control Panel:	5 Years
Partial Stainless Steel Parts:	2 Years

LIMITATION OF REMEDIES AND LIABILITY

We shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its Product. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this Product shall be limited to the duration of the above warranty. Neither us nor anyone else who has been involved in the creation, production, or delivery of the product shall be liable for damages of any type, including but not limited to any lost profits, lost savings, loss of anticipated benefits, or other incidental or consequential damages which may arise out of the purchase, use, or inability to use the Product, whether arising out of contract, negligence, strict tort, or under any warranty, or otherwise, even if you have been advised of the possibility of such damage or any other claim by any other party. Our liability for any breach of warranty shall be limited to repair or replacement of the defective part or parts as described above. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. The above warranty gives you specific legal rights, and you may have other rights which vary from state to state. Upon receipt of the defective part, proof of purchase, and a check for \$20 (for shipping and handling), AEI will repair or replace parts and return freight prepaid. Items manufacturer will not pay for:

- 1.Shipping costs of defective part for inspection or replacement to AEI Corporation.
- 2.Service calls to inspect or repair grill.
- 3.Replacement parts when grill is used in any setting other than a single family home.
- 4.Any food loss due to inoperable, or malfunctioning grill.

RUST, DISCOLORATION, OR ABRASIONS TO SURFACES ARE NOT CONSIDERED A MANUFACTURING DEFECT.

PRODUCT REGISTRATION

Thank you for purchasing the PGS Grill. In order to register your product to receive streamlined customer service, please fill out the following Product Registration form and (1) fax the form and a copy of your receipt to FAX # 949 474-0559, or (2) mail the form and a copy of your receipt to AEI Corporation, P.O. Box 16097, Irvine, CA 92623 or (3) scan both and e-mail to: aeicorp@sbcglobal.net. Registration information is for internal purposes only, will not be sold or used in anyway.

PRODUCT REGISTRATION

First Name: _____ Last Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Email Address: _____ Phone: _____ - _____ - _____

Product Model #: _____ Date of Purchase: ____/____/____

Retail Store Location of Purchase: _____

Please rate the importance of each feature (1=least important; 10=most important)

Quality _____ Price _____ Size/Capacity _____ Cooking Area _____ Appearance _____
Other _____

How did you hear about our product?

Magazine Ad_ Catalog_ Salesperson_ Word of Mouth_ Internet_
Store Display_ Other_

Comments/Suggestions: _____

Copy this page and your original receipt, fax both to (949) 474-0559, or mail to AEI Corp, PO BOX 16097, Irvine, CA 92623-6097, or scan and e-mail to: aeicorp@sbcglobal.net



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