

**PARTIAL STAINLESS STEEL GAS BBQ GRILL  
USER'S MANUAL**

**MODEL NUMBER: PG-4030000L**

**FOR OUTDOOR USE ONLY**

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# MESSAGE TO OUR USERS

Thank you for your purchase of our Partial Stainless Steel BBQ Gas Grill. We sincerely wish you will enjoy using our fine products.

- Please read this User's Manual in its entirety before using the grill.
- Please contact our customer service if you have any questions.
- Please read this User's Manual carefully. Failure to follow the provided instruction can result in seriously bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves.

**IMPORTANT:** This grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

**NOTE TO INSTALLER:** Leave this User's Manual with the customer after delivery and/or installation.

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

## SAFETY SYMBOLS

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

# INSTALLATION/SAFETY PRECAUTIONS

## **!!! WARNING !!!**

### **READ THIS SECTION FIRST BEFORE INSTALLING THE GRILL**

- This grill is designed to use appointed gas only. So only use grill with these gases and the regulator assembly supplied by the dealer.
- The installation of this appliance must conform with local codes.
- The gas supply cylinder is to be constructed and marked in accordance with the specifications for gas cylinders of local codes .
- If an external electrical source is utilized, the outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes. 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 Belgium、Denmark、Spain、Finland、France、Ireland、Italy、Norway、Holland、Portugal、Britain、Sweden、Iceland、Greece and Luxembourg. Never modify to use in other places. Modification may cause serious body injury or property loss.

## GAS WARNING

### **!!! WARNING !!!**

#### **FOR YOUR SAFETY, PLEASE READ THIS SECTION FIRST**

- **Only to be used outdoors.**
- **Read the instructions before using the appliance.**
- **Warning: accessible parts may be very hot. Keep young children away.**

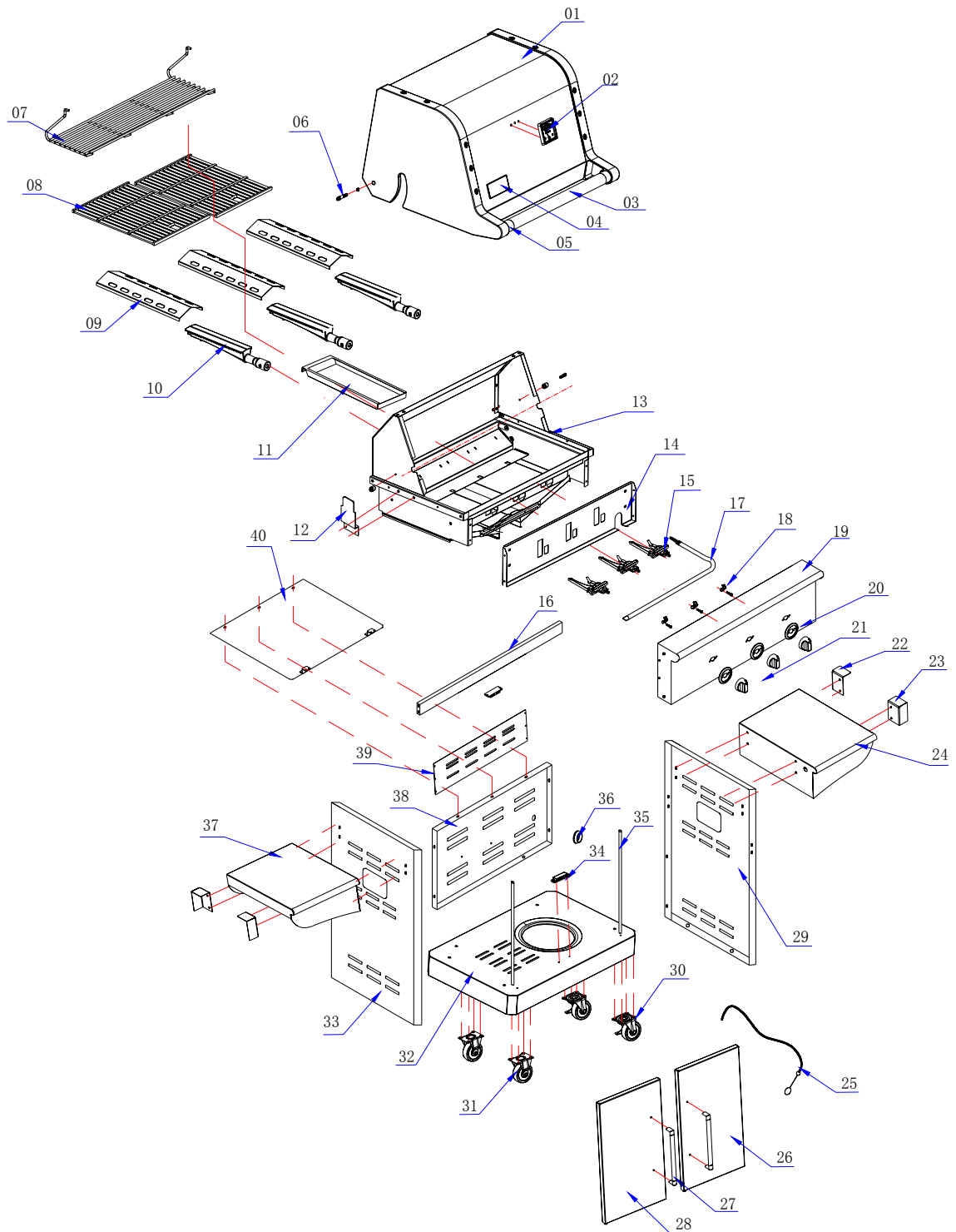
### **!!! WARNING !!!**

- **Do not move the appliance during use.**
- **Turn off the gas supply at the gas container after use.**
- **Any modification of the appliances may be dangerous.**

# GRILL PARTS LIST

| REF# | DESCRIPTION          | Q'TY | REF# | DESCRIPTION                   | Q'TY |
|------|----------------------|------|------|-------------------------------|------|
| 1    | Double-layer Lid     | 1    | 21   | Knobs                         | 3    |
| 2    | Temp. Gauge          | 1    | 22   | Cross Bar A ,Right Side Shelf | 1    |
| 3    | Lid handle           | 1    | 23   | Cross Bar B ,Right Side Shelf | 1    |
| 4    | Name Plate           | 1    | 24   | Right Side Shelf              | 1    |
| 5    | Lid Handle Seats     | 2    | 25   | Lighting Rod                  | 1    |
| 6    | Lid Rotary Pins      | 2    | 26   | Right Door                    | 1    |
| 7    | Warming Rack         | 1    | 27   | Door Handles                  | 2    |
| 8    | Cooking Grids        | 2    | 28   | Left Door                     | 1    |
| 9    | Flame Tamers         | 3    | 29   | Right Side Panel              | 1    |
| 10   | Main Burners         | 3    | 30   | Casters w ith Brake           | 2    |
| 11   | Grease Tray          | 1    | 31   | Casters w ithout Brake        | 2    |
| 12   | Motor Bracket        | 1    | 32   | Bottom Panel                  | 1    |
| 13   | Firebox              | 1    | 33   | Left Side Panel               | 1    |
| 14   | Valve Bracket        | 1    | 34   | Door Magnet                   | 1    |
| 15   | Main Burner Valves   | 3    | 35   | Door Hinges                   | 2    |
| 16   | Door Bracket         | 1    | 36   | Hole Bushing                  | 1    |
| 17   | Main Burner Manifold | 1    | 37   | Left Side Shelf               | 1    |
| 18   | Valve Brackets       | 3    | 38   | Back Panel                    | 1    |
| 19   | Control Panel        | 1    | 39   | Rear Panel                    | 1    |
| 20   | Knob Seats           | 3    | 40   | Heat Shield                   | 1    |

# GRILL PARTS DIAGRAM



**Notice: This part list is for your reference only, some parts will be different, please subject to the actual appliance in carton.**

# ASSEMBLY INSTRUCTIONS

**PLEASE READ AND FOLLOW THE INSTRUCTIONS CAREFULLY  
STEP BY STEP**

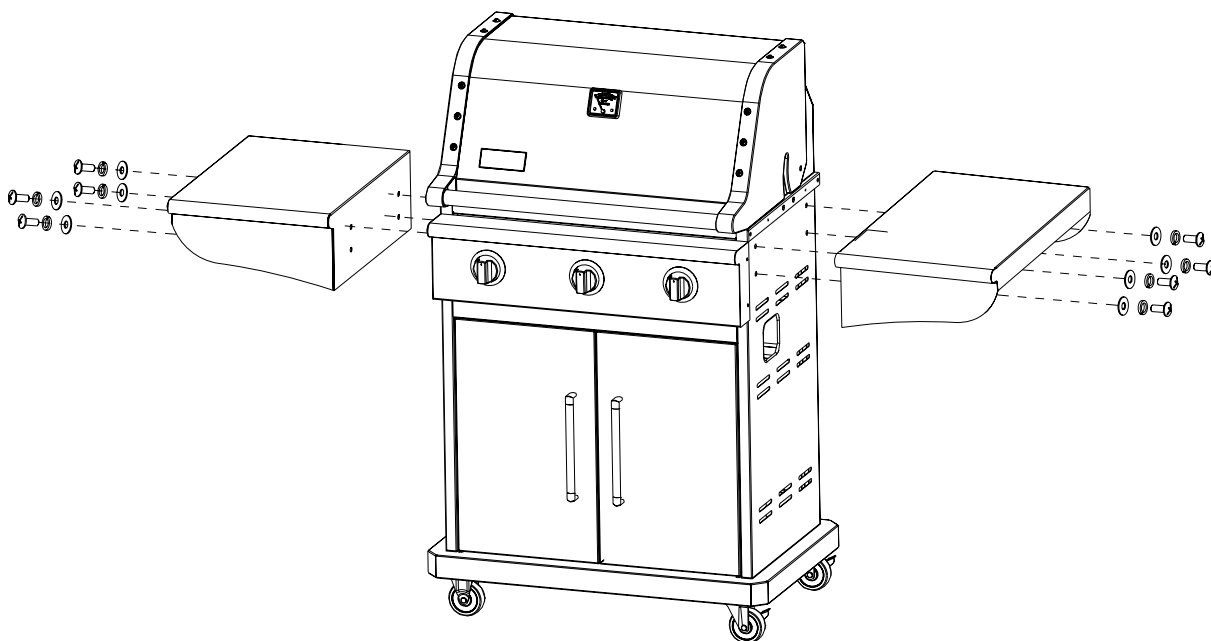
## **Tools Required:**

- #2 Philips head screwdriver (not provided)
- The following hardware bag is attached in left of warming rack packing foam:

| Item | Description   | Specification | Quantity |
|------|---|---------------|----------|
| 1    | Truss head screw<br>(With Split lock And<br>Gasket) | 1/4-20x1/2"   | 8 pcs    |

## **STEP I:**

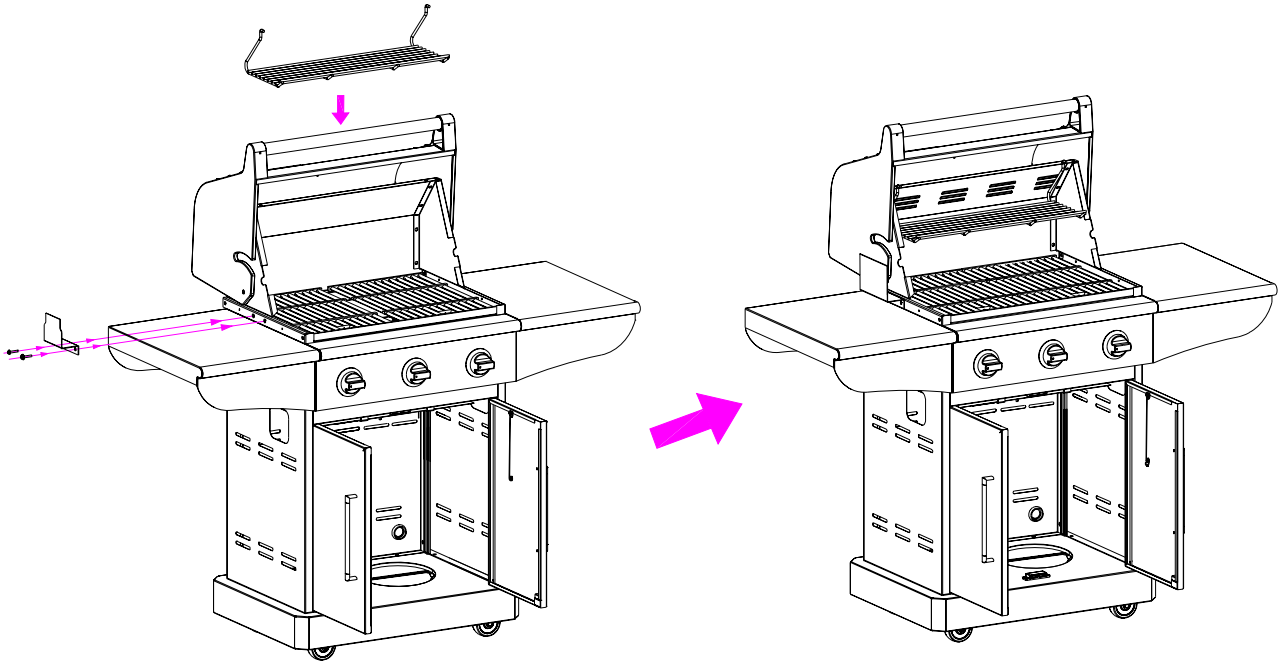
- Take out side shelves from carton, remove all the packing material.
- Use four 1/4-20x1/2" screws to attach left side shelf from outside of the firebox.
- Repeat the above step to install the right side shelf to firebox.



# ASSEMBLY INSTRUCTIONS

## **STEP II:**

- Place the warming rack to warming rack brackets.
- Attach the motor bracket in the left of firebox with two screws.





# GAS CONNECTION

**ONLY USE THE HOSE ASSEMBLY PROVIDED WITH THIS GRILL.  
PLEASE USE THE REGULATOR SUPPLIED BY LOCAL DEALER.**

This is a limitative gas configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

The installation of this appliance must conform with local codes.

▪ **REGULATOR AND HOSE REQUIREMENTS:**

The regulator used with your grill must be CE approved, and conform to local codes. Also the hose connect to the tank must be CE approved and conform to local codes. The length of the hose shall be no excess 1.5m.

▪ **TANK REQUIREMENTS:**

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

- 1) Measurement: must conform to local codes.
- 2) Maximum Capacity: must conform to local codes.
- 3) Gas type:
  - I<sub>3+</sub>: Butane 28~30mbar
  - Propane 37mbar
  - I<sub>3B/P(30)</sub>: LPG 28~30mbar
- 4) Constructed and marked in accordance with the specification for limitative gas.
- 5) Be arranged for vapor withdrawal.
- 6) Includes a collar to protect the tank valve.

▪ **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 head.

▪ **CONNECT THE REGULATOR TO THE TANK**

**VERY IMPORTANT:**

- THE REGULATOR SHALL NOT BE IN A LOCATION THAT WILL ATTAIN A TEMPERATURE ABOVE 140°F (60°C) .
- THE REGULATOR SHALL INCORPORATE A PRESSURE RELIEF VALVE OR OVERPRESSURE DEVICE.
- THE INLET OF THE PRESSURE REGULATOR SHALL BE FITTED TO CONNECT TO THE TYPE I CONNECTION OF THE TANK VALVE.

# 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.
- 3) Make sure all burner knobs are in their off position.
- 4) Remove the protective cap from tank valve. Always use cap and strap supplied with valve.
- 5) Inspect valve connection port 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 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.
- 7) Open tank valve fully (counterclockwise). 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 gas dealer can make repairs.

## !!! WARNING !!!

- Never insert any foreign objects into the valve outlet. It may damage the valve and cause leak, leaking may result in fire, explosion, heavy body injury, or even death.
- Do not use this grill until leak tested.
- STOP and call the fire department if any leaks are detected.
- If you cannot stop a gas leak, close the tank valve IMMEDIATELY, call gas supplier or the fire department.

## !!! DANGER !!!

- NEVER store a spare tank under or near grill or in an enclosed area.
- NEVER fill the tank beyond 80% full. An overfilled spare tank is dangerous because surplus gas may leak from safety relief valve. The safety relief valve on a tank could activate to release gas and cause a fire.
- The spare tank must have safety caps installed on the tank outlet.
- If any gas leaks are found on the spare tank, immediately step away from the grill, and call the fire department.

### VERY IMPORTANT:

#### **DISCONNECT THE TANK WHEN THIS GRILL IS NOT IN USE.**

- **To disconnect gas tank:**
  - 1) Turn all the knobs 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 tank valve.

# 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.

## ▪ **BEFORE TESTING**

- 1) Make sure that all packing material is removed from the grill including the tie-down straps.
- 2) Do not smoke while leak testing.
- 3) Never leak test with an open flame.
- 4) Make a soap solution with one part liquid detergent and another part water. Prepare a spray bottle, brush, or rag to apply the solution to the connections. For the initial leak test, make sure the 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 control knobs are in the “  OFF ” position.
- 2) Make sure the regulator is connected to the gas tank tightly.
- 3) Completely open tank valve by turning counter clockwise. If you hear a “POP” sound, turn gas off IMMEDIATELY, as it indicates a heavy leak at the connection. Call your gas dealer or fire department.
- 4) Check every connection from the tank up to and including the connection to the manifold pipe assembly (the pipe that goes to the burner) by brushing or spraying the soapy solution on the connections.
- 5) If soap bubbles appear, there is a leak. Turn off tank valve IMMEDIATELY and retighten connections, Open tank valve again, and recheck.
- 6) If leaks cannot be stopped, DO NOT ATTEMPT TO REPAIR. Call our service center for help.
- 7) Always close the tank valve after leak testing by turning clockwise.

Only those parts recommended 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 TANK CHANGE.
- 2) ALWAYS CHECK FOR LEAKS BEFORE EACH USE.
- 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.
- 5) DISCONNECTED 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 TANK VALVE WHEN THE GRILL IS NOT IN USE.
- 7) IF THE APPLIANCE IS STORED INDOORS, THE TANK MUST BE DISCONNECTED AND REMOVED FROM THE GRILL.
- 8) TANKS MUST BE STORED OUTDOORS IN A WELL-VENTILATED AREA. DISCONNECTED TANKS IN STORAGE OR BEING TRANSPORTED MUST HAVE A SAFETY CAP.
- 9) NEVER LEAVE A TANK IN A RECREATIONAL VEHICLE OR BOAT WHICH MAY BECOME OVERHEATED BY THE SUN.
- 10) DO NOT STORE TANK IN OR NEAR AN AREA WHERE CHILDREN PLAY.
- 11) FOR ANY OTHER PROBLEMS, SEE "TROUBLESHOOTING" OR CONTACT OUR SERVICE CENTER.


# FINAL INSTALLATION CHECKLIST

- ☐ At least 36" clearance maintained from combustible constructions to the sides and back of this grill.
- ☐ There is no unprotected combustible construction material 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. Unit tested and free of leaks.
- ☐ User informed of gas supply shut off valve location.




# GRILL LIGHTING INSTRUCTION

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

▪ **BEFORE LIGHTING:**

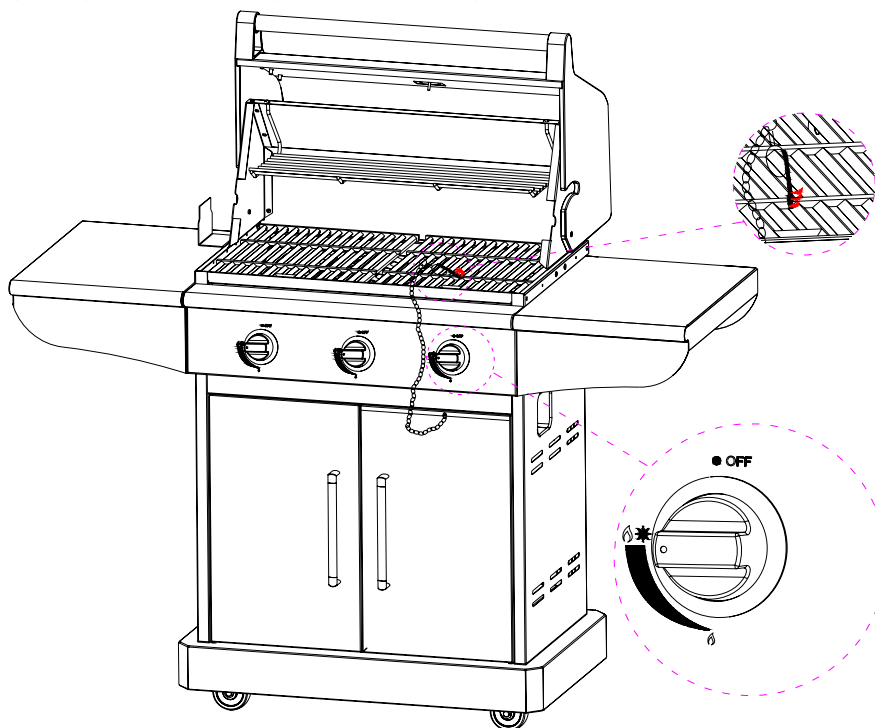
Inspect the gas supply hose before turning the gas “”. If there is evidence of cuts, wear, or abrasion, it must be replaced before use. The replacement hose assembly must be that specified by the manufacturer.

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

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


▪ **TO LIGHT THE MAIN 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)



# GRILL LIGHTING INSTRUCTION

## Usage:

- 1) Read instructions before lighting.
- 2) Open the lid during lighting.
- 3) Simply 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 “★” 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, and call our service center.

## ■ **FLAME CHARACTERISTICS:**

- 1) Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take subtle necessary adjustments.
- 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.

# OPERATING INSTRUCTION

## **!!! CAUTION !!!**

- Clean the grill often. A grease fire that may damage the grill may occur if the grill has not been 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 tank off in case grease fire occurs.
- Grease fire can't be put out by closing the lid. Turn off knobs and tank IMMEDIATELY if any grease fire occurs.



# OPERATING INSTRUCTION

## !!! WARNING !!!

For your safety:

- Keep grill area clear and free from any flammable material.
- 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 carport, porch, covered patio, garage, or under a surface that can catch fire.
- Do not block 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 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 gas, DO NOT use lava rock, briquettes, or charcoal on it.
- NEVER light the burner with the lid closed. Non-ignited gas accumulated inside a closed grill may cause explosions.
- Check the burner flames periodically.
- Turn off the gas supply when the grill is not in use.
- Always turn off the tank completely and detach from the grill before moving.



- **TOTAL GAS CONSUMPTION:**

Total gas consumption (per hour) of PG-4030000L grill with all burners on "   ":  
0.70kg/h(9.75kw)

- **GENERAL USE OF THE GRILL:**

The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. The igniter knobs are located on the valve panel. Follow the lighting instructions printed on the control panel.

- **USING THE GRILL:**

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "   " heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

# 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 “ 🔥 ” and preheat the grill for 15 minutes.  
Cautions: Never leave the grill unattended when the grill is on.
- 5) The 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 “ 🔥 ” and “ 🔥 LO ”.
- 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 stainless steel cooking grids.
- 8) The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns.

## ▪ **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.





## ▪ **ROTISSERIE TIPS:**

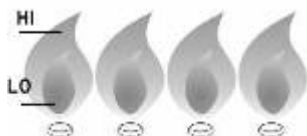
- 1) If larger cuts of meat are being grilled, the rod may flex. This is normal.
- 2) Remove the cooking grids for larger cuts of meat if the meat scrapes on the cooking grids during rotation.



# CARE & MAINTENANCE

## ■ MAINTENANCE

- 1) Keep the grill area clear and free from combustible materials, 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 “ ” to “ LO ”, check the flame status. The flame in “ ” position should be smaller than in “ LO ” position, as figure shown below.
  - Always check flame before each use, see TROUBLE SHOOTING if any abnormal status found.



## ■ CLEANING

### 1) STAINLESS STEEL CLEANING

The grill is 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 ANTIRUST TO CLEAN THE CONTROL PANEL WITH PRINTING. SUCH STRONG CLEANSER MAY CLEAN OFF THE PRINTING.**

### 2) COOKING AREA CLEANING

The easiest way to clean the grill is to clean immediately after turning off the flame when cooking is completed. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in tap water and scrub the hot grill. Dip the brush frequently in the water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. Never immerse a hot part in water.

### 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 may be placed in bottom of the grease tray to absorb the grease.

# TROUBLE SHOOTING

## ■ BEFORE CALLING FOR SERVICE

Please check the following problems/solutions before contacting our service center.

| PROBLEMS   | POSSIBLE CAUSE                              | SOLUTIONS  |
|--|---|--|
| Burner won't light after turn and push the knobs | Electrode deposited with cooking residues   | Use clean swab and alcohol to clean.   |
|  | Electrode damaged                           | Replace.   |
|  | Electrode wires are loose or fall off       | Reconnect or replace with new Electrode assembly with wires.                                   |
|  | Orifice blocked                             | Check the orifice for blockage.  |
|  | Wire is shorting                            | Replace with new Electrode assembly with wires.  |
| Burner can't light by match                      | No gas                                      | Open the gas tank valve.   |
|  | Gas flow are not smooth                     | Clear burner tubes.  |
|  | Incorrect assembly between burner and valve | Re-assemble.   |
| Yellow or orange flame, with gas odor            | Incomplete combustion                       | Call our customer service center.  |
| Low heat with knob in "HI" position.             | Gas hose bent or kinked                     | Smoothen it.   |
|  | Burner or orifice blocked.                  | Clear.   |
|  | Low gas pressure                            | Call the gas dealer.   |
|  | Grill not preheated                         | Preheat the grill for 15 minutes.  |
| Flare-up   | Excessive meat fat                          | Cut off fat before grilling.   |
|  | Over high temp.                             | Adjust.  |
|  | Grease deposit                              | Clean.   |
| Flame out  | Over high winds                             | Find a less wind place.  |
| Flame lifting                                    | Over high gas pressure                      | Call the gas dealer.   |
| Flashback  | Burner port blocked                         | Clean.   |
| Grease fire                                      | Grease accumulated in food                  | Turn off knobs, gas tank valve, leave lid open, let fire burn out. Clean the grill after cool. |

# 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. Use a thermometer to inspect the inner temp. of the meat, if necessary.
- 6) Place the cooked foods and leftovers promptly into the refrigerator when done eating.

**VERY IMPORTANT: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.**

# GRILL STORAGE

- **SPIDER AND INSECT WARNING**

Spiders and insects can nest in the burners after storing. These nests can cause fires inside the tube or beneath the grill. This is a very dangerous condition. So always clean the burners before use.

- **WHEN TO LOOK FOR SPIDERS**

Inspect the burners at least once a year 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 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 tank is connected to the grill.
- 3) Store the grill in dry indoors **ONLY** after the tank is turned off and removed. The 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 supplied vinyl cover.