

# **TEAM GRILL**™

Serious Grills. Serious Fans.™



## Team Grill Patio Series GAME-DAY User Guide

MODEL: PGD120901 / TEAM GRILL SKU: PGD11091

**IMPORTANT:** Keep this User Manual near your grill for future reference. Before you assemble the grill, please fill in the information below. This information is required for all warranty claims.

Model Number		Serial Number	
Date Purchased		Purchased From	

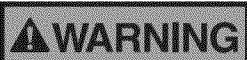


CSA Certified

All Team Grill products are officially licensed through various licensing entities.

Team Grill  
125 Nagog Park, Acton, MA 01720 USA  
Web Site: [www.teamgrill.com](http://www.teamgrill.com) -- Customer Service: (888) 978-6475

© Copyright 2010 Team Grill – All Rights Reserved



## **WARNING FOR OUTDOOR USE ONLY**



Read this User Guide carefully and be sure your gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious bodily injury, death and/or property damage. This gas 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 Guide with the consumer after delivery and/or installation.

### **Note to Consumer:**

Keep this User Guide in a convenient place for future reference.

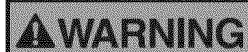
**IMPORTANT: PLEASE DO NOT RETURN THIS PRODUCT TO YOUR RETAILER. Please call the Team Grill Customer Service Department at (888) 978-6475 with any questions about your grill.**



## **DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or local fire department.



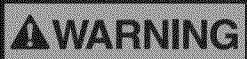
## **WARNING**

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A liquid propane (LP) cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



## **WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.



## **WARNING FOR OUTDOOR USE ONLY**

# Contents

- Important Warnings and Safety Information.....4
- The Porcelain-Enamel Finish of Your Team Grill Gas Grill .....6
- Prior to the First Use of Your Team Grill Gas Grill.....6
- Illustrated Diagram: Team Grill Patio Series GAME-DAY (PGD11091) .....7
- Parts List: Team Grill Patio Series GAME-DAY (PGD11091).....8
- Hardware List: Team Grill Patio Series GAME-DAY .....9
- Assembly Instructions ..... 10
- Connecting the LP Gas Cylinder..... 16
  - LP Tank Requirements ..... 16
  - Connecting the Regulator to the LP Tank..... 16
- Checking for Leaks ..... 18
- Final Installation Checklist ..... 19
- Grill Operating Instructions ..... 20
  - Selecting a Proper Location for Your Grill ..... 21
  - Grill Lighting Instructions ..... 22
- Grill Cleaning & Maintenance ..... 24
  - General Cleaning Instructions ..... 24
  - Cleaning the Exterior of the Grill ..... 25
  - Cleaning the Main Burners ..... 25
- Grilling Tips ..... 26
- Cooking Guide ..... 28
- Troubleshooting ..... 28
  - Spider, Insect and Small Animal Warning ..... 28
  - Before Calling for Service..... 28
- Troubleshooting Guide..... 29

## Important Warnings and Safety Information

Read this User Guide carefully, and be sure your gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious bodily injury, death and/or property damage. This gas grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

**FOR YOUR SAFETY, READ ALL WARNINGS AND INSTRUCTIONS  
PRIOR TO ASSEMBLING AND OPERATING THIS GRILL.**

**IMPORTANT:** The symbols and boxes shown below explain what each symbol means. Please be sure to read and follow every **DANGER/WARNING/CAUTION/NOTICE** message found in this manual.

### **DANGER**

DANGER indicates a hazardous situation which, if not avoided, will result in death or serious injury.

### **WARNING**

WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.

### **CAUTION**

CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate bodily injury or property damage.

### **NOTICE**

NOTICE is used to address important practices not related to injury.

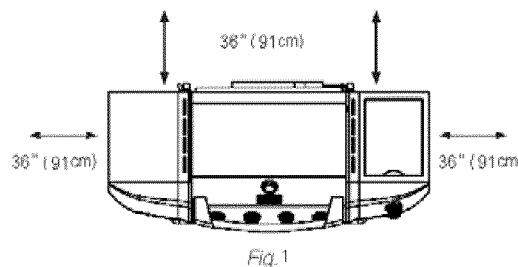
### **WARNING**

For your safety:

1. Do not store a LP gas cylinder under or near this appliance.
2. Never fill the LP gas cylinder beyond 80 percent full.
3. If the information in “1” and “2” above is not followed exactly, a fire causing death or serious injury may occur.

## ⚠ WARNING

1. Do not try to install this appliance without reading the entire contents of this User Guide.
2. This grill is designed to use liquid propane (LP) gas only. Only use this grill with LP gas and the regulator assembly supplied by the manufacturer.
3. The installation of this product 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.
4. The LP tank used must conform with the specification 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.**
5. 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, or the Canadian Electrical Code, CSA C22.1.
6. Keep any electrical supply cords and the fuel supply hose away from any heated surfaces.
7. This grill is safety certified for use in the United States and Canada only. Never modify it to be used in other locations. Modification may cause serious bodily injury or property loss.
8. This appliance must be located away from combustible surfaces by no less than 36 inches (91 cm) from the back and 36 inches (91 cm) from the sides of this appliance. See Fig. 1.
9. This appliance is for outdoor use only, and shall not be used in a building, garage, shed, balcony, or any other enclosed area. This outdoor cooking gas appliance shall not be used under overhead combustible construction.
10. DO NOT restrict the flow of combustion and ventilation of air to this appliance.
11. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
12. DO NOT use or install this appliance in or on boats or recreational vehicles.
13. Keep the area surrounding this appliance free of combustible materials, gasoline, and all other flammable liquids and vapors.
14. This appliance is not intended for commercial use.
15. The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this appliance.
16. DO NOT alter this appliance in any manner.
17. DO NOT use this appliance unless it is fully and properly assembled and all parts are securely fastened.
18. When cooking, fire extinguishing materials should be readily accessible. In the event of a grease fire, do not attempt to extinguish with water. Use a type BC dry chemical fire extinguisher or smother the fire with dirt, and/or baking soda. Turn off the LP gas cylinder supply valve immediately to stop the flow of gas.
19. DO NOT leave the appliance unattended while in use. Take special care to keep children and pets away from the appliance at all times.
20. DO NOT attempt to move the appliance while in use.
21. Always place this appliance on a hard, non-combustible, level surface.
22. Never use this appliance indoors as toxic fumes can accumulate.
23. Always turn off the gas at the LP gas cylinder or NG supply valve when the appliance is not in use.



## The Porcelain-Enamel Finish of Your Team Grill Gas Grill

Team Grill uses a triple-fired, porcelain-enamel finishing process on its grill lids to perfectly match the colors and logos of your favorite team or brand. This finish is designed to withstand the weather as well as the high-heat environment of a gas grill. Please note that at high temperatures, the color of your grill lid may darken slightly. This is a normal occurrence for porcelain-enameled products and will not damage the finish of your grill. As the grill cools, the color will return to its original shade. With a grill cover and the routine grill care outlined in this User Guide, your grill will retain its beautiful finish for years to come.

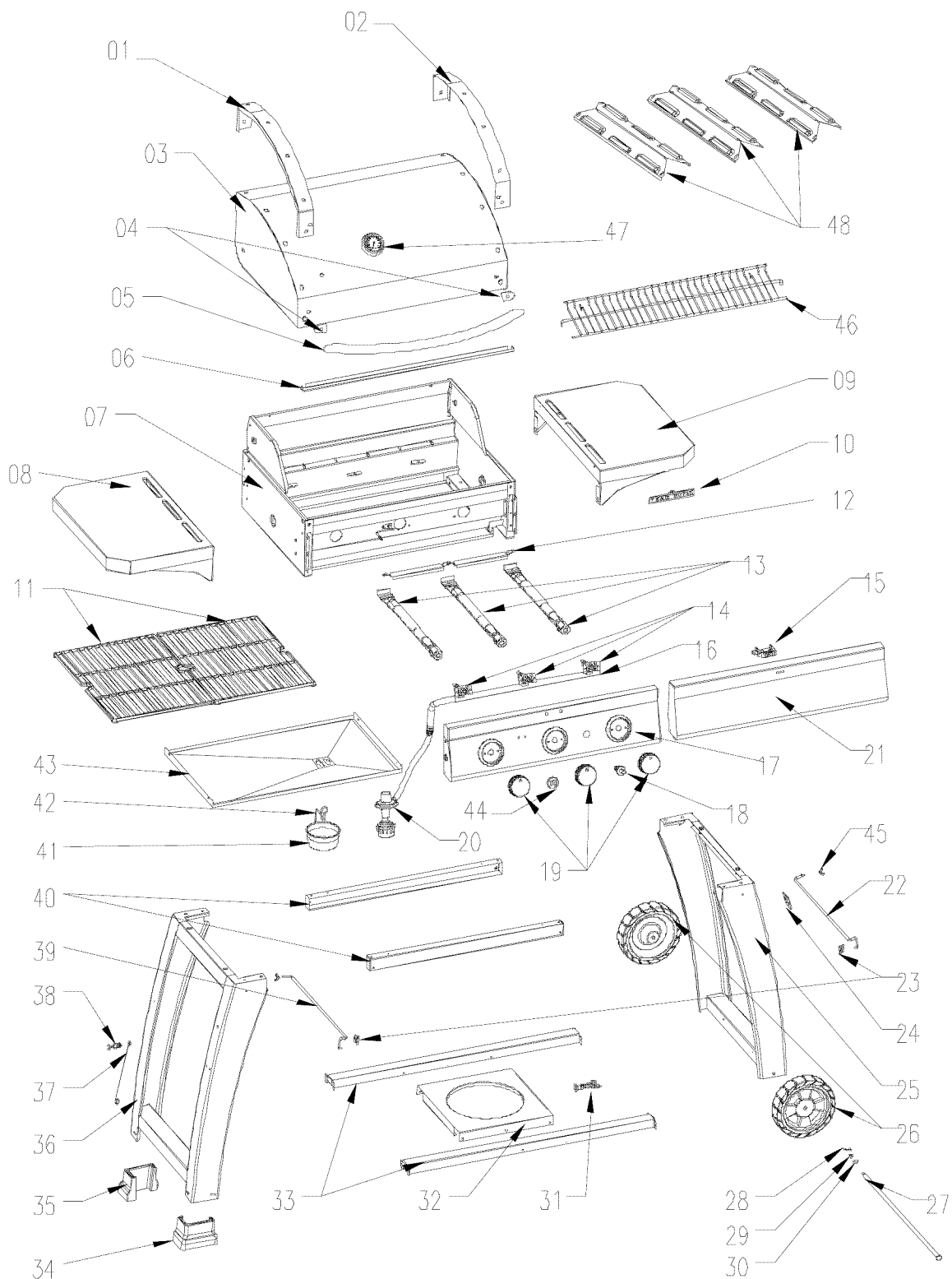
If you have any questions about your grill, please call the Team Grill Customer Service Department at (888) 978-6475.

## Prior to the First Use of Your Team Grill Gas Grill

Before you use your grill for the first time:

1. Remove the cooking grates, warming rack, and flame tamers. Wash them with mild soap and water, and rinse and dry them thoroughly.
2. With the cooking grates, warming rack and flame tamers still removed, light the main burners (as per the lighting instructions in this User Guide), set them to medium heat, and let them burn for 20 minutes with the lid down. This will help to burn off any odors or foreign matter.
3. Extinguish the grill (as per the extinguishing instructions in this User Guide), being sure to turn off the gas at the LP gas cylinder service valve or NG supply valve and let the grill cool completely. Replace the flame tamers, cooking grates and warming rack.
4. The stainless steel cooking grates should be seasoned before the first use. To do this, heat the grill to about 250° F, with the cover closed, and then turn the grill to "OFF." Spread vegetable oil on the warm cooking grates. Hint: A potato cut in half, poked with a fork as a handle works well to spread the oil.

# Illustrated Diagram: Team Grill Patio Series GAME-DAY (PGD11091)



## Parts List: Team Grill Patio Series GAME-DAY (PGD11091)

REF	DESCRIPTION	QTY
1	Lid Trim Piece – Left	1
2	Lid Trim Piece - Right	1
3	Lid	1
4	Lid Handle Spacers	2
5	Lid Handle	1
6	Lid Trim Piece - Bottom	1
7	Firebox	1
8	Left Side Shelf	1
9	Right Side Shelf	1
10	Team Grill Logo - Rectangle	1
11	Cooking Grates	2
12	Flame Carry Over Tube	2
13	Main Burners	3
14	Main Burner Gas Valves	3
15	Control Panel Cover Latch	1
16	Main Burner Manifold	1
17	Control Panel	1
18	Electronic Ignition Module	1
19	Main Burner Knobs	3
20	Regulator	1
21	Control Panel Cover	1
22	Right Towel Rack	1
23	Towel Rack Bracket	2
24	Bottle Opener	1

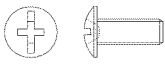
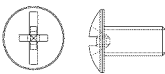
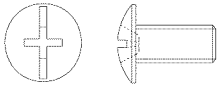



REF	DESCRIPTION	QTY
25	Right Leg Assembly	1
26	Wheels	2
27	Axle Rod	1
28	Hitch Pin	1
29	Flange Nut	1
30	Axle Washer	1
31	Tank Locknut	1
32	Tank Holder	1
33	Tank Holder Support Bar	2
34	Leg Extender, Front	1
35	Leg Extender, Rear	1
36	Left Leg Assembly	1
37	Match Holder	1
38	Match Holder Clip	1
39	Left Towel Rack	1
40	Cross Bars	2
41	Grease Cup	1
42	Grease Cup Clip	1
43	Grease Tray	1
44	Team Grill Logo-Round	1
45	Wing Nuts	2
46	Warming Rack	1
47	Thermometer	1
48	Flame Tamers	3

### Replacement Parts

Always use replacement parts supplied by Team Grill or an authorized Team Grill parts dealer. To order replacement parts for your grill, please contact our customer service department at (888) 978-6475.



## Hardware List: Team Grill Patio Series GAME-DAY

DESCRIPTION	PICTURE	QUANTITY
M4x8 Bolt		14
M5x10 Bolt		12
M6x13 Bolt		12
M6 Compression Washer		8
M6 Flat Washer		4
M6 Lock Washer		4

### Replacement Parts

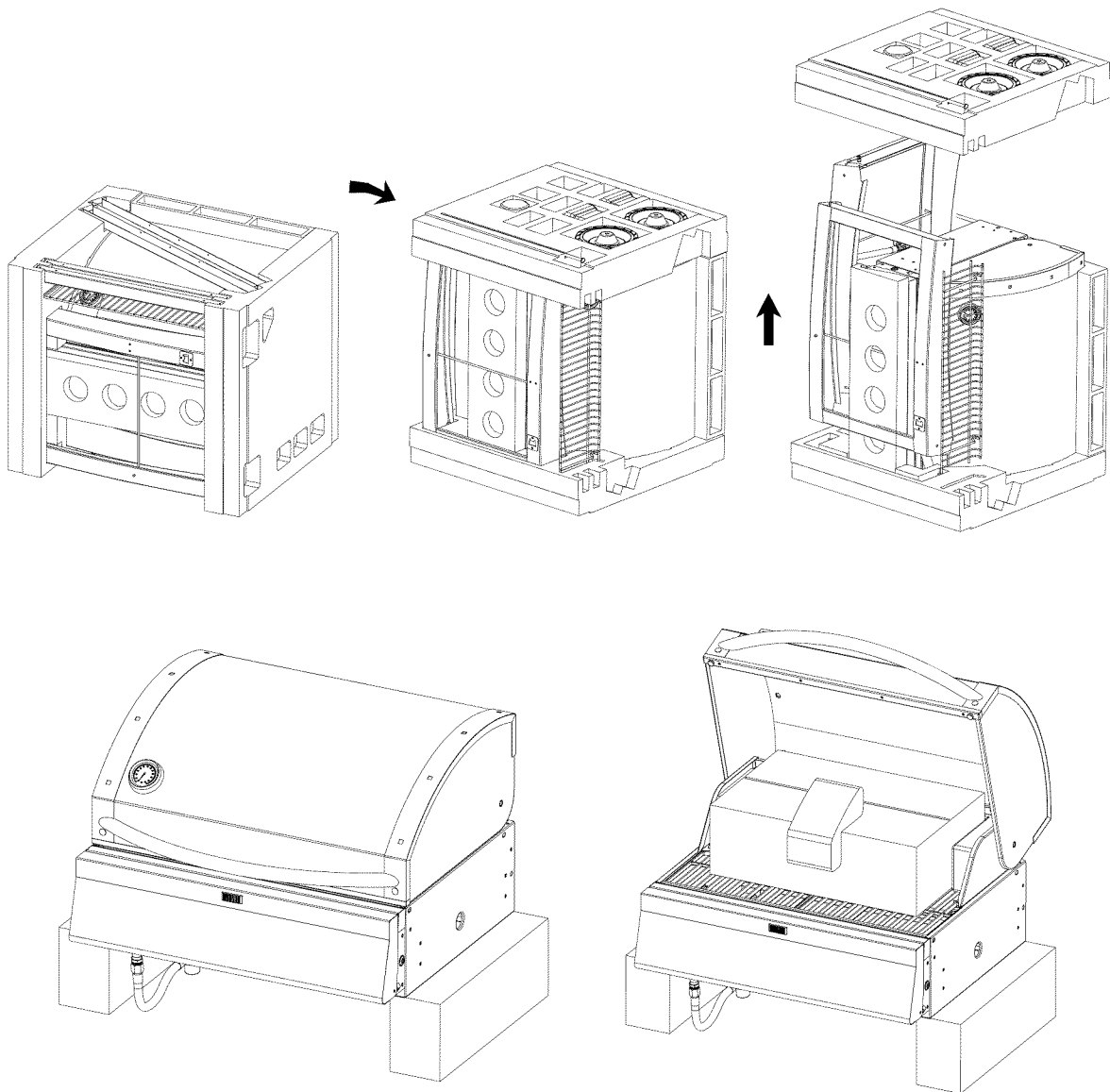
Always use replacement parts supplied by Team Grill or an authorized Team Grill parts dealer. To order replacement parts for your grill, please contact our customer service department at (888) 978-6475.

# Assembly Instructions

**Step 1.** Carefully unpack the carton and remove all packing material.

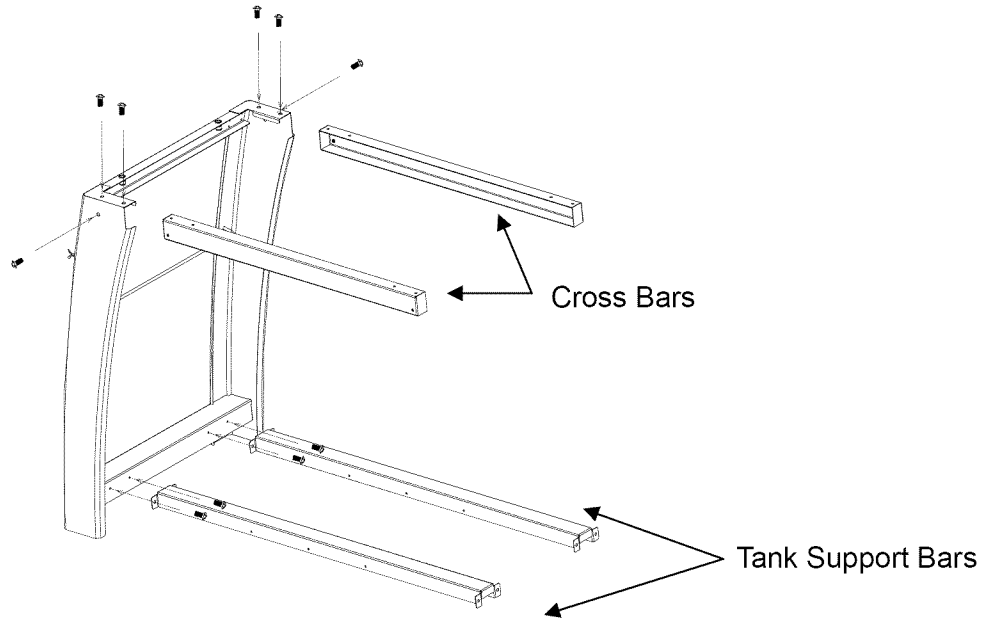
## **CAUTION**

After opening the shipping box, remove all packed grill parts and packing materials from the Styrofoam support pieces. With the help of another person, remove the grill head from the support pieces. Place the grill head on its side; do not place it on its bottom or the grease tray will become bent or damaged. Remove the rest of the grill parts from the Styrofoam support pieces, and then place the grill head onto the support pieces as shown in the picture below. Carefully open the grill head and remove the contents packed in it.



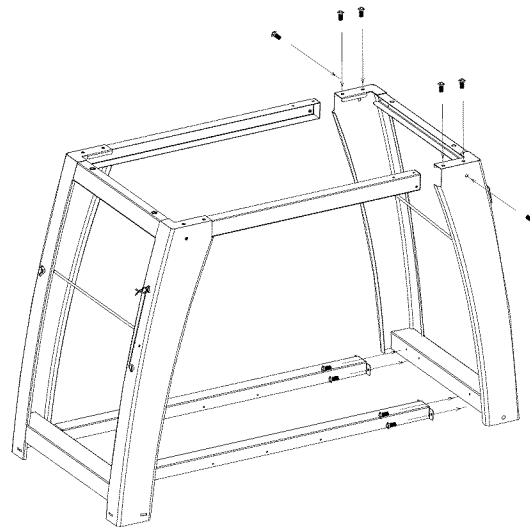
**Step 2.** Attach the Cross Bars and Tank Support Bars to the Left Leg Assembly.

- A. Use six (6) M5x 10 bolts to attach the two (2) Cross Bars to the Left Leg Assembly as shown below.
- B. Use four (4) M4x10 screws to attach the two (2) Tank Support Bars to Left Leg Assembly as shown below.



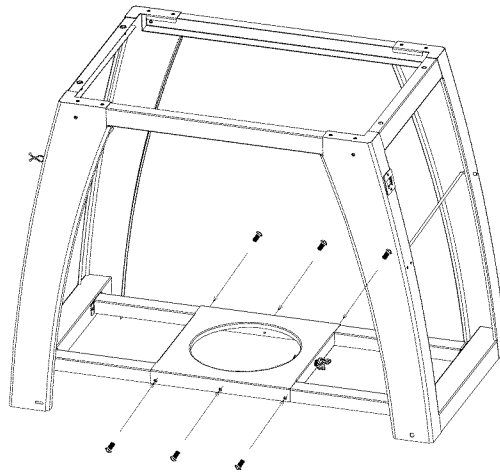
**Step 3.** Attach the Cross Bars and Tank Support Bars to the Right Leg Assembly.

- A. Use six (6) M5x10 bolts to attach the two (2) Cross Bars to Right Leg Assembly as shown below.
- B. Use four (4) M4x10 bolts to attach the two Tank Support Bars to the Right Leg Assembly as shown below.



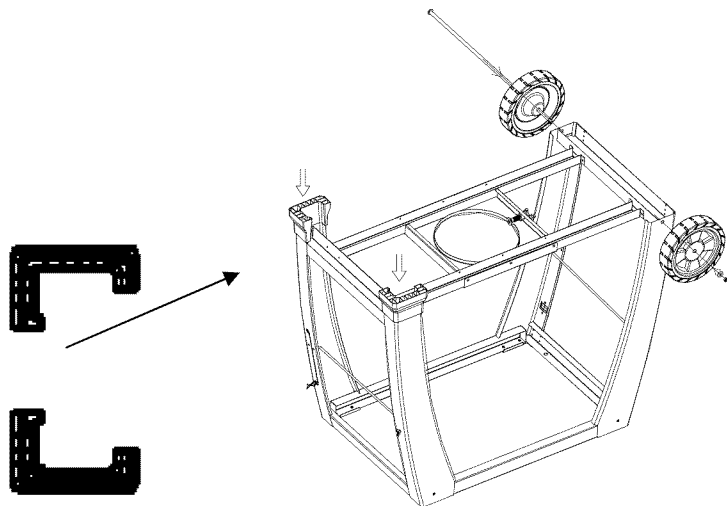
**Step 4.** Attach the Tank Support.

- A. Place the Tank Support on the center of the Tank Support Bars. Align the holes in the Tank Support with the holes in the Tank Support Bars.
- B. Use six (6) M4x8 screws to attach the Tank Support to the Tank Support Bars. NOTE: The Tank Support should be positioned so that the wing nut is to the right.



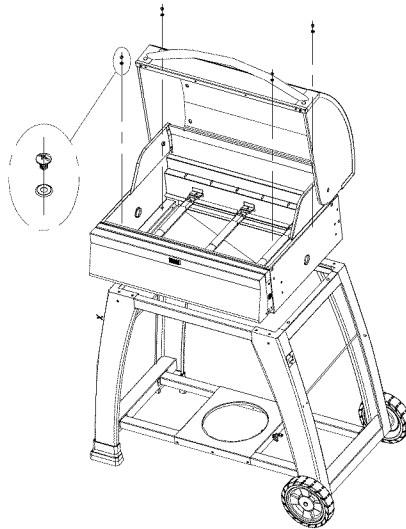
**Step 5.** Attach the Wheels to the grill cart.

- A. Turn the cart assembly upside down.
- B. Hammer the Leg Extenders onto the Left Legs.
- C. Remove Hitch Pin, Nut and Washer from the Axle.
- D. Insert the Axle Rod through one of the Wheels, through both Right Leg Axle Holes, and through the other Wheel. Note: Attach the Wheels with the “Cone Side” facing in toward the legs.
- E. Attach the Axle Washer, Nut and Hitch Pin to the Axle.



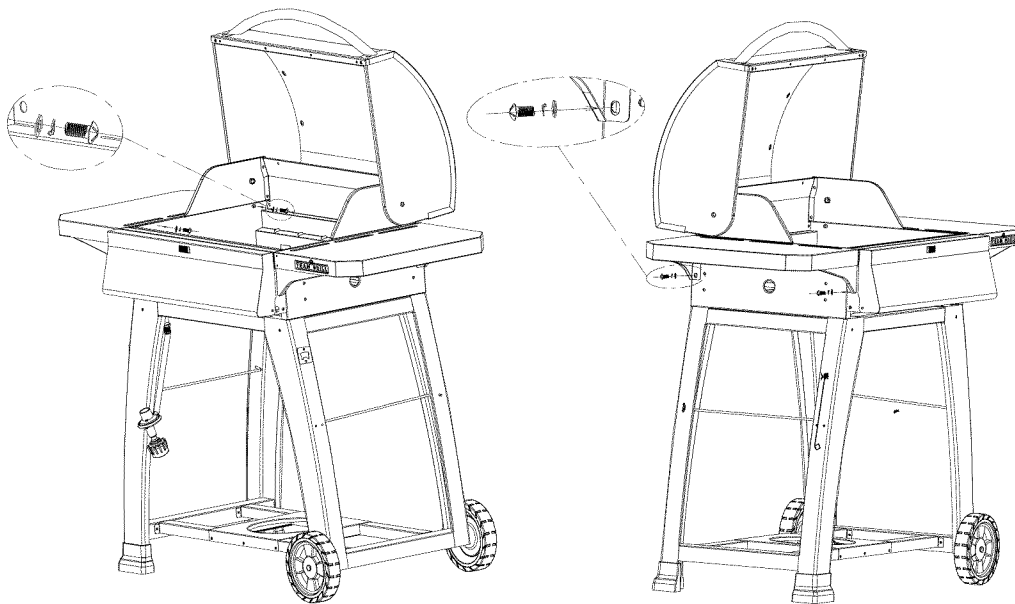
**Step 6.** Attach the Grill Head to the Grill Cart.

- A. Stand the Grill Cart upright.
- B. Attach the Grill Head to the Grill Cart as shown. **Note: This step required two people to lift and position the Grill Head onto the Grill Cart.**
- C. **With the Grill Lid Closed**, carefully lower the Grill Head onto the Grill Cart. Open the Grill Lid and attach the Grill Head to the Grill Cart using four (4) M6x13 bolts and four (4) M6 compression washers.
- D. **NOTE:** The Bottle Opener on the right side of the Right Leg Assembly should be towards the front of the grill when the Grill Head is positioned onto the Grill Cart.



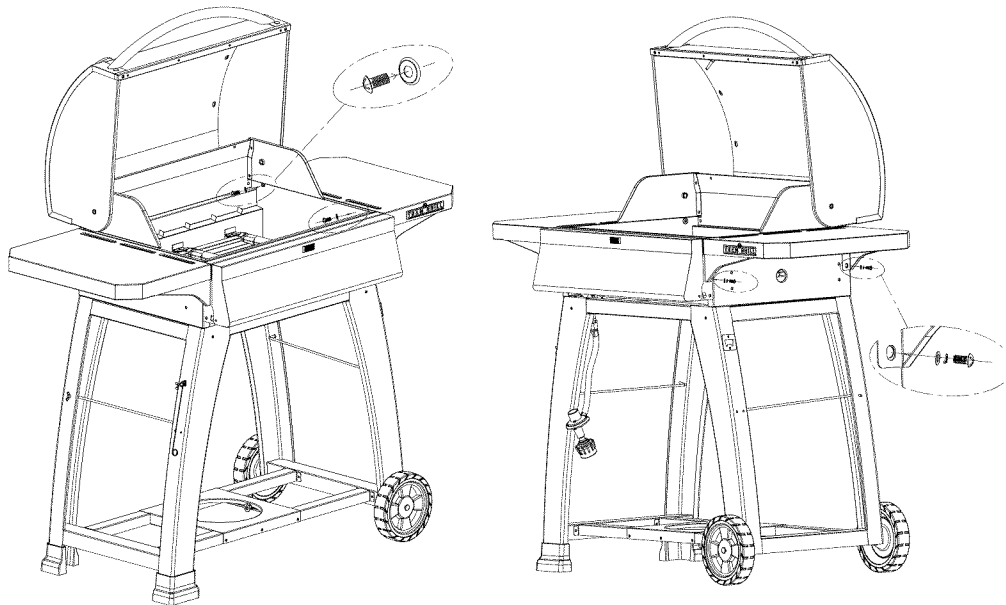
**Step 7.** Attach the Left Side Shelf to the Firebox as shown below:

- A. From the inside of the Firebox using (2) M6x13 screws and two (2) M6 compression washers.
- B. From the outside of the Firebox using (2) M6x13 screws, two (2) M6 lock washers and two (2) M6 flat washers.



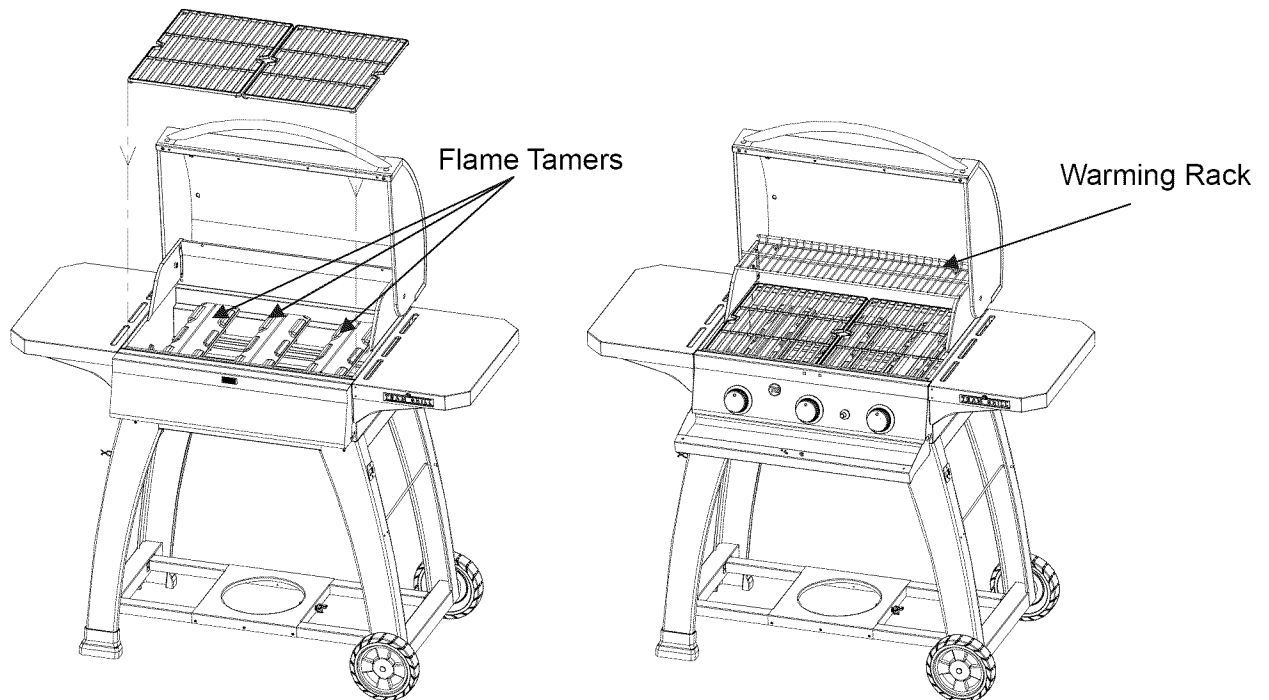
**Step 8.** Attach the Right Side Shelf to the Firebox as shown:

- A. From the inside of the Firebox using (2) M6x13 screws and two (2) M6 compression washers.
- B. From the outside of the Firebox using (2) M6x13 screws, two (2) M6 lock washers and two (2) M6 flat washers.

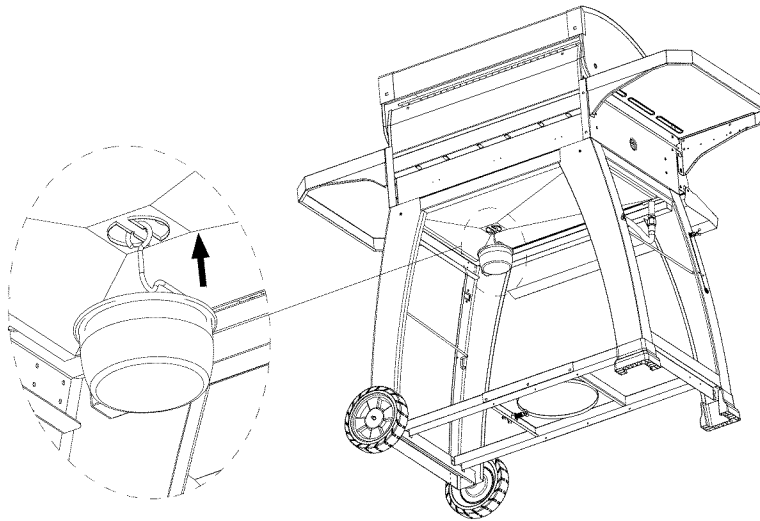


**Step 9.** Insert the Flame Tamers, Cooking Grates and Warming Rack.

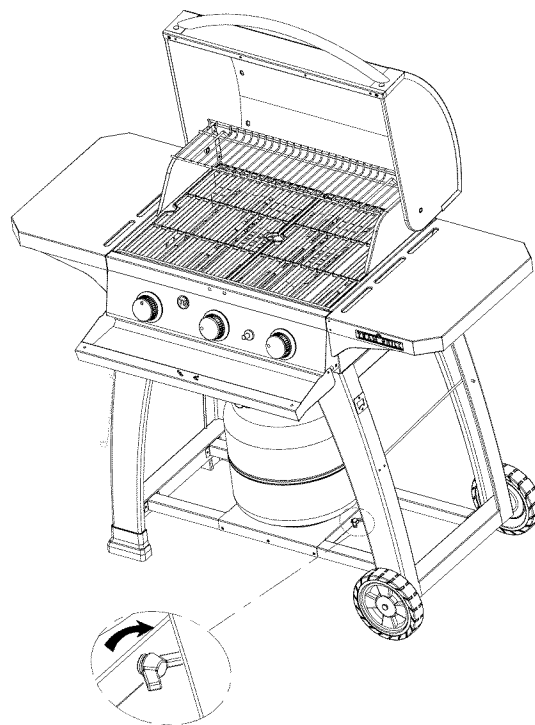
- A. Place the Flame Tamers over the Burners by inserting the tabs into the slots located in the front and back of the Firebox.
- B. Place the Cooking Grates onto the grate rests.
- C. Insert the Warming Rack into the brackets at the top of the Firebox as shown.



**Step 10.** Attach the Grease Cup to the Grease Drip Tray under the grill as shown.



**Step 11.** Place the LP gas tank onto the Tank Support and tighten the locknut clockwise to lock the tank to the grill.



**Step 12. Assembly Complete.**

## Connecting the LP Gas Cylinder



**IMPORTANT:** Only use the pressure regulator and hose assembly provided with this grill. To order replacement parts for your grill, please contact our customer service department at (888) 978-6475.

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

### LP Tank Requirements

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

1. Measurements: 12" (30.5 cm) diameter x 18" (45.7 cm) tall.
2. Maximum Capacity: 20 lbs (9 Kg).
3. Constructed and labeled 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, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.** See LP tank collar for labels.
4. Must be arranged for vapor withdrawal.
5. Must have a collar to protect the tank valve.
6. Must not be dented or rusty. A dented or rusty LP tank may be hazardous.

The LP tank valve must meet the following requirements:

1. Must have a type 1 outlet compatible with the regulator provided.
2. Must have safety relief valve.
3. Must have a UL-listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel (as shown in figure 3). **Only use LP tanks equipped with this type of 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, the grill head or any other heated surfaces.

### Connecting the Regulator to the LP Tank

1. Before connecting the regulator to the LP tank, ensure that the regulator:
  - a. Is not in a location that will reach a temperature above 140 F / 60 C.
  - b. Is equipped with a pressure relief valve or overpressure device.
  - c. Is fitted to connect to the Type 1 connection of the LP gas tank as per ANSI Z21.81.
2. Make sure the tank valve is in its full "off/closed" position (turn clockwise to close).
3. Check the tank valve to ensure it has proper external male threads (Type 1 connection per ANSI Z21.81).
4. Make sure all burner knobs are in the "off" position.
5. Remove the protective cap from the LP tank valve. (NOTE: Always use the cap and strap supplied with the valve.)
6. Inspect the valve connection port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect the hose for damage. Never attempt to use damaged or clogged equipment. Contact your local LP gas dealer for repairs or new parts.
7. To connect the regulator assembly to the valve, hand tighten the quick coupling nut clockwise to the positive stop. (See figure 3.) Do not use a wrench to tighten. Using a wrench may damage the quick coupling nut and result in a hazardous condition.
8. Open the tank valve fully (by turning the valve control counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn



the tank valve to the “off/closed” position and do not use grill until a local LP gas dealer can make repairs or replace the tank.

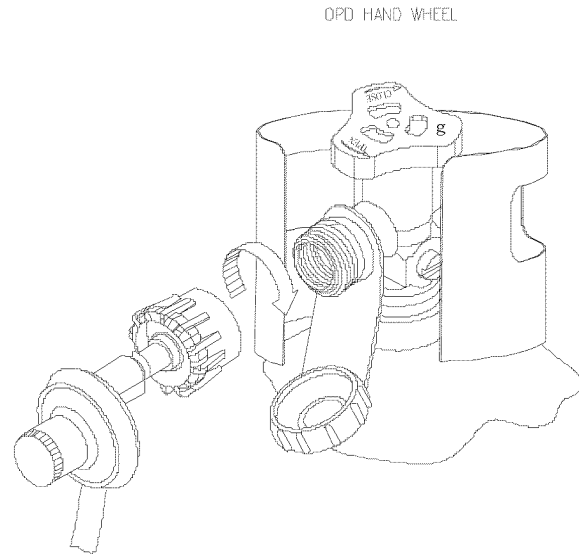


Figure 3.

**⚠ WARNING**

1. Never insert any foreign objects into the valve outlet. It may damage the valve and cause leaks. Leaking gas may result in a fire, explosion, serious bodily injury, or even death.
2. Do not connect this grill to the self-contained LP gas system of a motor home or camper trailer.
3. Do not use the grill until it has been properly leak tested.
4. Stop and call the fire department if any leaks are detected.
5. If you cannot stop a gas leak, close the LP tank valve IMMEDIATELY and call your local LP supplier or the fire department.

**⚠ DANGER**

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

**IMPORTANT:** Always disconnect the LP tank when the grill is not in use.

### **Disconnecting the LP Gas Tank**

1. Turn all grill control knobs to the “off” position.
2. Turn the LP tank valve to the “off/closed” position (turn clockwise until it stops).
3. Detach the regulator assembly from tank valve by turning the quick coupling nut counterclockwise.
4. Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve, as other types of caps or plugs may result in gas leakage.

## **Checking for Leaks**

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.

### **Important Leak Testing Guidelines**

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

### **Checking for Leaks**

1. Make sure all control knobs are in the “off” position.
2. Make sure the regulator is connected to the LP tank tightly.
3. Completely open the LP tank valve by turning it counterclockwise. If you hear a “POP” sound, turn the gas off IMMEDIATELY, as this sound indicates a heavy leak at the connection. Call your LP gas dealer or fire department.
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 burner) by brushing or spraying the soapy solution on the connections.
5. If soap bubbles appear, there is a leak. Turn off the LP tank valve IMMEDIATELY and retighten connections. Then, re-open the LP tank valve again, and recheck.
6. If leaks cannot be stopped, DO NOT ATTEMPT TO REPAIR. Contact your local LP gas supplier or Team Grill customer service for help.
7. Always close the LP tank valve after testing for leaks by turning the valve clockwise.
8. Only use parts recommended by Team Grill on the grill. Part substitutions will void the warranty. Do not use the grill until all connections have been checked and do not leak.

### **Additional Safety Tips**

1. ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.
2. ALWAYS CHECK FOR LEAKS ON EVERY CONNECTION BEFORE EACH USE.
3. USE LONG BBQ TOOLS TO AVOID BURNS.

4. IF ANY GREASE OR HOT ITEM FALLS FROM THE GRILL ONTO THE VALVE, REGULATOR, HOSE, OR ANY OTHER PART CONTAINING GAS, SHUT OFF THE GAS IMMEDIATELY. CHECK THE CAUSE, AND REMOVE THE CAUSE. REPEAT THE LEAK TEST BEFORE CONTINUING.
5. DO NOT REMOVE THE GREASE TRAY IF THE GRILL HASN'T COMPLETELY COOLED.
6. CLOSE ALL CONTROL KNOBS AND THE LP TANK VALVE WHEN THE GRILL IS NOT IN USE.
7. NEVER MOVE THE GRILL WHILE IN USE OR STILL HOT.
8. ALWAYS PUSH THE GRILL WHEN MOVING IT – DO NOT PULL IT.
9. DISCONNECTED LP TANKS IN STORAGE OR BEING TRANSPORTED MUST HAVE A SAFETY CAP INSTALLED. DO NOT STORE AN LP TANK IN ENCLOSED SPACES SUCH AS CARPORTS, COVERED PATIOS, PORCHES, GARAGES OR OTHER BUILDINGS.
10. NEVER LEAVE AN LP TANK IN A RECREATIONAL VEHICLE OR BOAT WHICH MAY BECOME OVERHEATED BY THE SUN.
11. DO NOT STORE AN LP TANK IN OR NEAR AN AREA WHERE CHILDREN PLAY.
12. DISCONNECT THE LP TANK AND REMOVE IT FROM THE GRILL IF THE GRILL IS STORED INDOORS.
13. FOR ANY OTHER PROBLEMS, SEE THE “TROUBLESHOOTING” SECTION OF THIS USER GUIDE OR CONTACT TEAM GRILL CUSTOMER SERVICE.

## Final Installation Checklist

1. Be sure to maintain at least 36” of clearance between the grill and any combustible construction.
2. The grill shall not be used under overhead combustible constructions.
3. All internal packaging must be removed prior to operating the grill.
4. Check to make sure the burners are sitting properly on orifices.
5. Check to make sure the grill control knobs turn freely.
6. Check to make sure the regulator and hose connected to grill are provided by the manufacturer (pre-set for 11.0” water column).
7. Make sure the grill has been tested for and is free of leaks.
8. Familiarize yourself with the location of the gas supply shut-off valve.

**IMPORTANT: Please keep this user guide for future reference. Write the model number and serial number in the blanks provided on the front of this user guide for easy reference in case customer service needs to be contacted and/or new parts need to be ordered. Be sure to visit [www.teamgrill.com](http://www.teamgrill.com) to activate your grill's warranty.**

## Grill Operating Instructions

### CAUTION

1. Clean your grill frequently, as a grease fire that may damage the grill may occur if the grill has not been properly cleaned. For cleaning instructions, see the “Cleaning and Maintenance” section of this User Guide.
2. NEVER leave the grill unattended while using.
3. Do not use water to extinguish a grease fire, as it may cause bodily injury. Instead, turn the grill control knobs to the “OFF” position and shut off the gas source when a grease fire occurs.
4. Grease fires cannot be put out by closing the lid. Turn the grill control knobs to the “OFF” position and shut off the gas source IMMEDIATELY when a grease fire occurs.

### DANGER

### WARNING

For your safety, when using the grill:

1. Make sure the grill is placed on a hard and level surface.
2. Keep the grill area clear and free from any flammable material.
3. NEVER let children operate the grill or play near the grill.
4. Make sure the grill is not positioned under an overhang of a house, garage or other structure and that it is not positioned under a combustible object, such as an awning or umbrella.
5. This grill is for outdoor use ONLY. Never use this grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreation vehicle. Improper use could cause possible fire or carbon monoxide poisoning or asphyxiation.
6. Keep the grill at least 36” away from any wall or surface and at least 120” away from objects that may spark and ignite gas i.e. live electrical appliances, pilot lights of water heaters, etc.
7. Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance, because of the danger of starting a fire.
8. 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. Make sure there is ample flow of ventilation air around your grill, but never position it in the direct path of a strong wind.
9. Do not use this grill on or under wood balconies.
10. DO NOT use lava rocks, briquettes or charcoal on this grill.
11. NEVER light the burners with the grill lid closed. Un-ignited gas accumulated inside a closed grill may cause an explosion.
12. Do not operate at temperatures above 600 °F (316 °C) with the lid closed.
13. Please note that at high-temperatures, the color of your grill lid may darken slightly. This is a normal occurrence for porcelain-enameled products. It will not damage the finish of your grill. As the grill cools, the color will return to its original color.
14. Check the burner flames periodically.
15. Turn off the gas supply when the grill is not in use.
16. Always turn off the gas source completely and detach from the grill before moving.

### Selecting a Proper Location for Your Grill

After reading this User Manual in its entirety and assembling your grill, you will need to find a suitable location for your grill. This location must be:

1. Outside.
2. Away from any building overhang, awning or umbrella.
3. Away from combustible materials and structures.
4. On a hard level surface.

### Opening the Front Shelf

**To open:** From the closed position, slide the latch on the front of the control panel shelf to unlock it. Fold the shelf downward to its fully opened position, exposing the control panel. **IMPORTANT:** Shelf load should not exceed 10 lbs.

**To close:** Reverse the opening procedure to close the shelf and conceal the control panel. **IMPORTANT:** When grill is not in use, keep the front shelf closed in order to preserve the look of your grill.



**IMPORTANT:** When moving your grill, never lift it using the shelves on the side of the appliance. Always lift your grill from the bottom.

### Total Gas Consumption

Total gas consumption (per hour) of the Team Grill Patio Series GAME-DAY with all burners at the “ / HI” position:

- Main Burners: 30,000 BTU/hour (10,000 BTU/hour each)
- **Total Consumption: 30,000 BTU/hr**

### General Instructions

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 user guide.
4. Turn the burner control knobs to “ / HI” and preheat the grill for 15 minutes.
5. NOTE: 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 “ / HI” and “LOW”.

**NOTE:** 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 grates.

**NOTE:** A hot grill sears the food, sealing in the juices. The longer the preheating period, the faster the meat browns.

## WARNING

If the grill contains electrical components:

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug components from the outlet when not in use and before cleaning. Allow the grill to cool before putting on or taking off parts.
3. Do not operate the grill with a damaged cord, plug, or after the grill malfunctions or has been damaged in any manner. Contact your local grill service provider or Team Grill for repairs.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use the grill for purposes other than intended.
6. When connecting, always connect the plug to the grill first, then plug the appliance into the outlet.
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this grill.
8. Never remove the grounding plug or use with a two-prong adapter.
9. Use only extension cords with a three-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

## WARNING

### **IMPORTANT! BEFORE LIGHTING THE GRILL**


Finally, inspect the gas supply hose before turning on the gas. If there is evidence of cuts, wear, or abrasion, the hose must be replaced before use. **ALWAYS INSPECT THE HOSE BEFORE EACH USE OF THIS GRILL.**

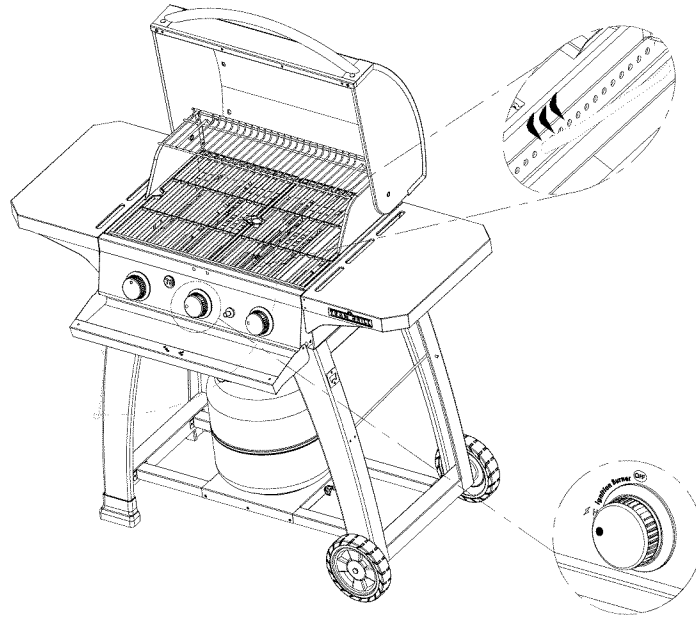
### **Grill Lighting Instructions**

## CAUTION


1. Do not store a spare LP cylinder under or near a barbecue grill, or other heat sources. Never fill an LP cylinder beyond 80% full: a fire causing death or serious injury may occur.
2. The gas pressure regulator provided with this outdoor cooking gas appliance must be used.
3. Accessible surfaces may become hot.
4. Turn off LP supply at cylinder when appliance is not in use.

### **Grill Lighting Instructions:**

1. Read all lighting instructions before lighting.
2. **IMPORTANT:** Open the lid before lighting.
3. To ignite, push and turn the ignition burner control knob to  / HI.
4. Push the ignition button in to light the burner.
5. To light the left and right burners, push and turn the desired burner control knob to HI.
6. If ignition does not occur within 5 seconds, turn all burner controls off, wait 5 minutes and repeat the lighting procedure.
7. If any of the burners do not light, refer to the match lighting procedure that follows.



### Match Lighting Instructions

1. Read all lighting instructions before lighting.
2. **IMPORTANT:** Open the lid before lighting.
3. Using the match stick (hanging behind the left front leg), place a lit match between the coils of the match stick and position the match stick so that the lit match is next to the center ignition burner.
4. Then, push and turn the ignition burner control knob to  / HI to light the burner. Remove the match from the grill.
5. To light the left and right burners, push and turn the desired burner control knob to HI after the center burner has been lit.
6. If ignition does not occur within 5 seconds, turn all burner controls off, wait 5 minutes and repeat the lighting procedure.

## Grill Cleaning & Maintenance

**Proper maintenance is required** to reduce potential flare-ups and extend the life of your grill. Team Grill also highly recommends using a grill cover after each use to further protect your grill.

### NOTICE

**IMPORTANT:** Do not use oven cleaner or other abrasive cleansers. Do not use mineral spirits or cleaners that contain citrus products.

**IMPORTANT:** Do not use a wire brush on the stainless steel or porcelain-enamel surfaces of this grill, as this will cause scratches.

**IMPORTANT:** When cleaning stainless steel surfaces, rub in the direction of the grain to preserve the look of your stainless steel.


### NOTICE

**IMPORTANT: DO NOT USE ACID DETERGENT AND/OR ANTIRUST AGENTS TO CLEAN THE CONTROL PANEL. SUCH STRONG CLEANSERS MAY REMOVE THE PRINTED INSTRUCTIONS.**

### General Cleaning Instructions

1. All cleaning and maintenance should be performed while the grill is cool and with the fuel supply disconnected.
2. During maintenance:
  1. Care must be taken not to obstruct the flow of combustion and ventilation air in your grill.
  2. After maintenance, ensure that the ventilation openings of the cylinder enclosure are free and clear of debris.
3. **DO NOT** clean any grill part in a self cleaning oven. The extreme heat will damage the finish.
4. Abrasive cleaners will damage this product.
5. Never use oven cleaner to clean any part of your grill.

### Clean Your Grill After Each Use

1. Turn the grill to “ / HI” and leave on for 10-15 minutes with the lid closed. Use hot soapy water and a brush to clean the cooking grates, and then rinse with clean water and wipe dry.

### NOTICE

**IMPORTANT:** For stainless steel cooking grates, use a brass wire brush. **DO NOT** use scrapers or brushes of other metals.

**IMPORTANT:** For porcelain-coated cooking grates, use a non-metallic scrub brush.

2. Turn LP gas tank valve to the “OFF” position, and then turn all burner control valves to the “OFF” position. (This sequence prevents residual gas from being left in the system under pressure.)
3. While the lid is still warm, wipe the inside surface clean using a wet, soapy, soft rag to remove grease. Rinse clean with water.
4. When the cooking grates have cooled completely, remove them to brush off the flame tamers. Rinse clean with water.

### NOTICE

**IMPORTANT:** For stainless steel flame tamers, use a brass wire brush. **DO NOT** use scrapers or brushes of other metals.

**IMPORTANT:** For porcelain-coated flame tamers, use a non-metallic scrub brush.



brush.

5. Remove the grease cup from the front inside of the cart. Use hot, soapy water and a non-metallic scrub brush or soft rag to wipe it down. Rinse clean with water.
6. Return the grease cup, flame tamers and cooking grates to the grill and, when dry, cover with a grill cover.

### Cleaning the Exterior of the Grill

1. Grill Hood & Cabinet Doors: Clean with warm, soapy water and a soft cloth after each use.
2. Stainless Steel: Clean with specialized stainless steel cleaning products weekly or sooner if needed. NOTE: There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain.
3. Steel: Clean with mild soap and water annually or sooner if needed.
4. Cast Aluminum: Clean with mild soap and water annually or sooner if needed.
5. Plastic: Clean with mild soap and water annually or sooner if needed.

### Cleaning the Main Burners

1. Turn off the gas at the LP gas cylinder/main NG valve.
2. Remove the cooking grates and flame tamers.
3. Remove the burners by removing the screws securing the burners to the grill bottom. (See Fig. 9)
4. Lift the burner up and away from the gas valve orifice. (See Fig. 9)
5. Clean the inlet (venturi) of the burner with a venturi/bottle brush or compressed air. Inspect the burners for spiders, insects and small animal nests. A clogged tube can lead to a fire underneath the grill.
6. Remove all food residue and dirt on burner surface.
7. Clean any clogged ports with a stiff wire (such as an opened paper clip). (See Fig. 10)
8. Inspect each burner for any damage (cracks or holes). If any damage is found, replace it with new burner. (Contact Team Grill Customer Service at 888-978-6475 to purchase replacement parts.)
9. Reinstall the burners, checking to ensure that the gas valve orifice is correctly positioned inside each burner inlet (venturi). (See Fig. 11)

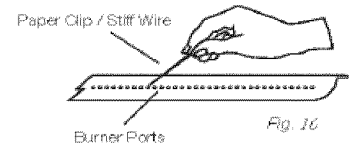


Fig. 10

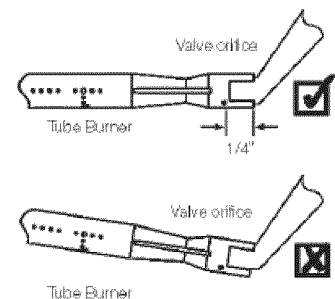


Fig. 11

## NOTICE

**IMPORTANT:** Inspect all venturi tubes/burners at least once per year or sooner if:

1. You smell gas.
2. You experience delayed burner ignition.
3. The appliance does not reach proper temperature.
4. The burner makes a “popping” noise.
5. The appliance heats unevenly.
6. The appliance has been stored for a period of more than one month.

**Note:** A good flame should be blue with some yellow tips coming from the burner holes. Yellow tips on flames up to ¼” in height are acceptable as long as no carbon or soot deposits appear.

### Cleaning the Cooking Grates

1. Clean the cooking grates before and after each use with a stiff brush. For stainless steel cooking grates, use a brass wire brush. DO NOT use scrapers or brushes of other metals. For porcelain-coated cooking grates, use a non-metallic scrub brush.
2. It is not necessary to fully clean the cooking grates after each use, but a mild soap and water solution can be used as necessary. Always rinse cooking grates thoroughly after cleaning.
3. Do not use commercial grade oven cleaners to clean the cooking grates.

### Cleaning the Flame Tamers

1. Remove the cooking grates and clean any built-up residue from the flame tamers. For stainless steel flame tamers, use a brass wire brush. DO NOT use scrapers or brushes of other metals. For porcelain-coated flame tamers, use a non-metallic scrub brush.
2. It is not necessary to fully clean the flame tamers after each use, but a mild soap and water solution can be used as necessary. Always rinse flame tamers thoroughly after cleaning.
3. Do not use commercial grade oven cleaners to clean the flame tamers.

### Cleaning the Grease Cup & Grease Tray

1. The grease cup/grease tray is located below the firebox of the appliance and will catch any grease drippings/food residue that is not burnt off during cooking.
2. Wait until the grease/residue in the cup/grease tray is cooled and empty it into the garbage.
3. The grease cup/grease tray should be emptied regularly to prevent possible flare ups or spillage.

## Grilling Tips

1. For LP models, ensure that you have enough propane in the cylinder prior to starting the grill so that you do not run out midway through cooking.
2. Trim excess fat from meat to reduce flare ups caused by grease drippings.
3. Before lighting the burners, spray the cooking grates with non-stick spray or vegetable oil to prevent food from sticking.
4. For best cooking results, always pre-heat the grill before adding food.
5. Do not add salt to meats prior to grilling as it may reduce the “juiciness” of the meat.
6. Never pierce meat with a fork during cooking – always use tongs or a spatula to rotate meat in order to preserve the internal juices.

7. When cooking large cuts of meat over lower temperature settings, brush the meat with vegetable oil prior to placing it on the cooking grates. This will aid in the “browning” of the meat during the cooking process.
8. Use the infrared searing burner on the “high” temperature setting to sear the outside of meat and lock in the juices. Then reduce the heat setting to continue cooking if necessary.
9. When basting foods, wait until approximately halfway through the cooking time to add the sauce. Sauces generally contain sugars and/or oils that may burn easily, so limiting their exposure to flames is recommended.
10. Unless specified differently in recipes, grill with the lid down. This will reduce heat loss and trap the “smoked” flavor within the grill.
11. When using a meat thermometer to check internal temperatures, ensure that the tip of the thermometer is in the center of the thickest part of the meat (for poultry, place the tip of the thermometer in the thickest part of the thigh close to the body). Be sure that the tip of the thermometer is not resting in a fatty deposit or near the bone. This will ensure the most accurate temperature reading. See “Cooking Guide” section of this manual for desired internal temperatures for a variety of commonly grilled cuts of meat.
12. When grilling/roasting cooking large cuts of meat or extremely fatty meats, place an aluminum foil pan with approximately 1/2”-1” of water below the cooking grates and under the food. This will serve to catch grease drippings which will prevent flare ups and also serves to provide moisture to the food being cooked. Take care to fill up the pan with water while cooking as needed. Always wait for the grill to cool completely before trying to remove the pan. NOTE: water can be substituted with wine, beer, juice or other liquids for enhanced flavor.
13. Post Grilling “Burn Off:”
  - a. After you are finished cooking, remove all food from the cooking surface.
  - b. Turn all burner control knobs to the “High” position and let the grill operate for 10-15 minutes. This will help to burn any residue off the cooking grates and flame tamers.
  - c. After the appliance has cooled, use a stiff wire brush to scrape the residue from the cooking surface.

# Cooking Guide

## Temperature Settings

1. **High** - Intended for pre-heating of the appliance, searing steaks and other cuts of meat, rotisserie cooking and for burning food residue from the interior of the appliance.
2. **Medium** - Intended for most grilling, baking and roasting.
3. **Low** - Intended for cooking fish and other lean foods and for all smoke cooking.

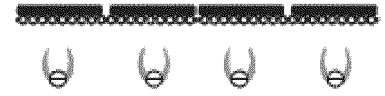


Fig.13

## Direct Versus Indirect Cooking

1. **Direct Cooking** - Occurs when the burners directly below the food are on. This method of cooking is ideal for most grill applications. (See Fig. 13)
2. **Indirect Cooking** - Occurs when the burners directly under the food are not used to cook. Rather, the offset burners are used to create heat. This will significantly reduce flare ups and help to maintain an even temperature for the duration of cooking is best suited for longer duration cooking, such as roasts. (See Fig.14)



Fig.14

# Troubleshooting

## Spider, Insect and Small Animal Warning

Spiders, insects and small animals can nest in the burners after storing. These nests can cause fires inside the tube or beneath the grill. Clean the burners before you use the grill after it has been stored.

## When to Check for Spiders, Insects and Small Animals

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

1. There are yellow flames and the smell of burning insects.
2. The temperature of the grill fails to rise.
3. The grill heats unevenly.
4. The burners make popping noises.

## Before Calling for Service

Inspect the grill according to the following troubleshooting guide before contacting Team Grill Customer Service. In most cases, if the grill is not working properly, it is usually caused by an easy-to-solve problem that you can solve by yourself. You may save the cost of a service call.

## Troubleshooting Guide

PROBLEMS	POSSIBLE CAUSE	SOLUTIONS
Burner won't light after turning and pushing the knobs	The electrode is deposited with cooking residues	Use a clean swab and alcohol to clean
	Electrode damaged	Replace
	Electrode wires are loose or have fallen off	Reconnect or replace with new electrode assembly with wires
	The orifice is 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 valve and/or replace gas valve
	The gas flow is not smooth	Clear the burner tubes
	Incorrect alignment between burner and valve	Re-assemble / re-align the burner assemblies
Yellow or orange flame with gas odor	Incomplete combustion	Call our customer service center
Low heat with knob in "⚡ / HIGH" position	The gas hose is bent or kinked	Smooth out the hose
	The burner or orifice is blocked	Clear blockage
	Low gas pressure	Call the gas dealer
	The grill is not preheated	Preheat the grill for 15 minutes
Flare-up	There is excessive fat on the meat	Cut off fat before grilling
	The temperature is too high	Adjust
	There is a grease deposit	Clean
Flame out	High winds are blowing out the flame	Find a less windy place
Flame lifting	The gas pressure is too high	Call the gas dealer
Flashback	The burner port is blocked	Clean burner port
Grease fire	Grease has accumulated in/on the food	Turn off knobs and gas valve. Leave lid open and let fire burn out. Clean the grill after cooling

**If you are still having problems, please call Team Grill Customer Service at (888) 978-6475 or visit our website [www.teamgrill.com](http://www.teamgrill.com).**