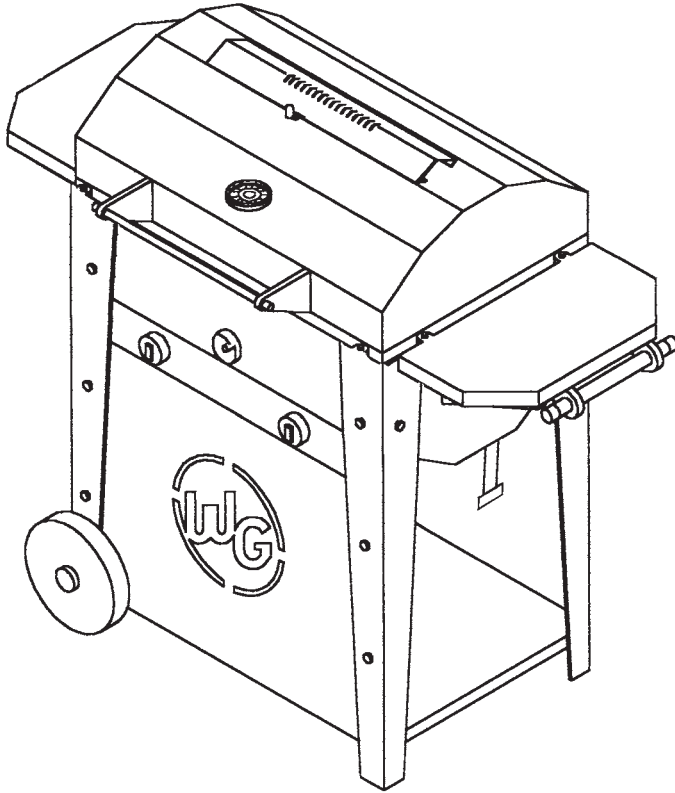


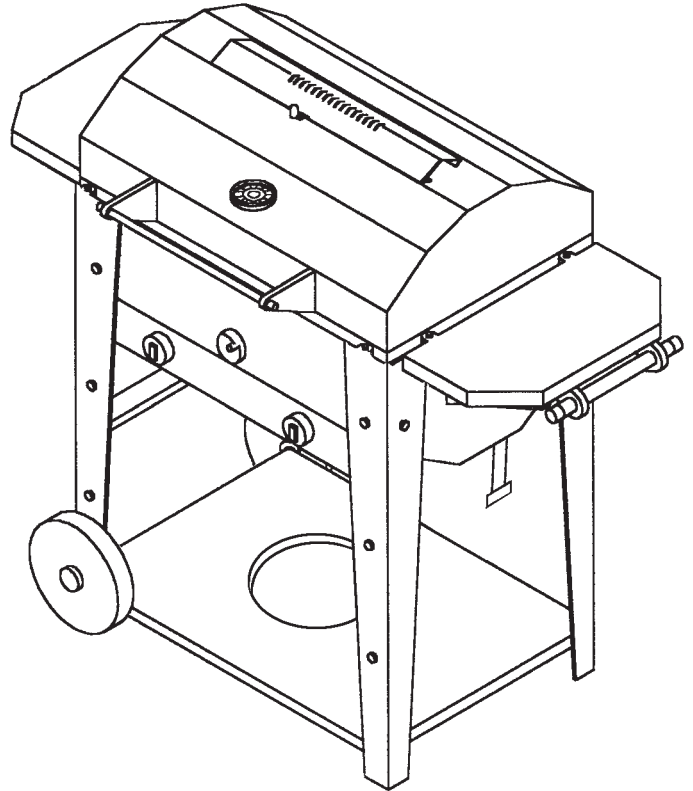
The Cape Fear Series

By

Wilmington Grill Company



Cape Fear Deluxe



Cape Fear Classic

OPERATOR MANUAL

8/01/06

THE ALL-STAINLESS STEEL GAS GRILL FOR
THE ULTIMATE GRILLING EXPERIENCE!
MADE FROM 304 GRADE STAINLESS
STEEL WHICH IS ONE OF THE HIGHEST RUST
RESISTANT MATERIALS AVAILABLE!

UL "Listed"

Retain these instructions for future reference!

INSTALLER:

**Provide these instructions to the consumer after
installation!**

WARNING

Warnings And Safety Instruction

- This outdoor Cooking Appliance shall not be located under overhead-protected combustible construction.
- Do not attempt to attach this grill to a self contained LP gas system of a motor home or camper trailer.
- It is the responsibility of the owner to assemble, install and maintain the grill.

Keep flame inhibitor tray and drain free of grease buildup to prevent fire.
Clean after each use.

WARNINGS AND SAFETY INSTRUCTIONS FOR YOUR SAFETY

DANGER

If you smell gas:

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

WARNING

FOR YOUR SAFETY

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.

MAINTENANCE INSTRUCTIONS

Proper care and maintenance will keep your grill in top operating condition and prolong its life. By following these cleaning procedures on a timely basis, your grill will be kept clean and working properly with minimum effort.

- Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and air ventilation.
- Periodically check the burner flames per diagram figure 12 in this manual.
- Clean exterior and interior surfaces with a non-abrasive cleaner or oven cleaner. Cover the burners when cleaning the grill inside to prevent particles from clogging them use a good stainless steel pot cleaner on the outside this will remove any brown color that heat may have caused.
- Check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire underneath the grill. Clean inside of the burners with a brush, a stiff wire with a cloth attached or force water through them. Clean the outside of the burners with a wire brush.
- Check and clean burner heads with a wire brush. Clean the ports with a stiff wire.
- Any metals prone to rust left in contact with stainless steel surface will leave rust stains. Remove stains with Revere Copper and Stainless Steel Pot and Pan Cleaner. Purchase at Wilmington Grill Company. To place an order Call 910-793-1345
- Warranty does not cover rust stains caused by rusting articles left in contact with the grill surface.

The pressure regulator and hose assembly supplied with the grill must be used. Replacement pressure regulators and hose assemblies must be those specified by this manual. Replacement regulators shall comply with the Standard for Pressure Regulating Valves for LP Gas, ANSI/UL 144.

Order replacement parts from: **Wilmington Grill Company**
3314 Enterprise Drive
Wilmington, NC 28405

Tel: 910-793-1345
Fax: 910-793-4080



This symbol identifies the most important safety messages in this manual. When you see this symbol, be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow the messages that follow. When a warning symbol precedes a section title, the warning applies to all instructions in that section.



This symbol identifies hazards which could result in minor or moderate personal injury or property damage if the instructions are not followed. Be sure to read and carefully follow the messages that follow. When a caution symbol precedes a section title, the caution applies to all instructions in that section.

LIMITED WARRANTY

Wilmington Grill Company, warrants all components of the Cape Fear Grill to be free from defects in materials and workmanship. Within this period Wilmington Grill Company, shall correct any defect by repairing or replacing defective parts of the equipment or making available the parts thereof. To obtain warranty service the purchaser must deliver the grill or the defective part to the manufacturer. Shipping expenses are the purchaser's responsibility. Any service calls by our service technician are not covered under warranty.

Wilmington Grill Company, shall not be obligated to repair or replace equipment which has been repaired by others, abused, altered, or misused. We further state that we will not be held liable for any losses due to neglectful operation on the part of the purchaser. Upon the expiration of such warranty, all such liability shall terminate. No other warranties are expressed or implied. This warranty is not transferable. Warranty card must be returned within 60 days after purchase.

Store and city where purchased: _____

Date: _____ Model: _____ Serial no: _____

WARRANTY

Cast Stainless Steel Burner

Cabinet Housing	5 years
Regulator	1 year
Control Knobs	1 year
10" rubber wheels	1 year

5-Year Limited

Steamer	1 year
Grate	1 year
Valves	1 year

WARNING

WARNINGS AND SAFETY INSTRUCTIONS

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE!

- **HOT SURFACES!** Keep children at a safe distance and be aware of hand and arm placement.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- Do not use this appliance under overhead unprotected combustible surfaces.
- This grill shall be used outdoors only, and shall not be used inside a building, garage or any other enclosed area, on 2nd floor or upper level of any structure or residence.
- The LP cylinder must be disconnected from the grill when not in use. Only use 20-pound LP cylinders with a collar to protect the cylinder valve. A shutoff valve terminating an LP cylinder valve outlet QCV-Type as specified in the American National Standards for compressed gas cylinder valve outlet and inlet connections, ANSI Z21.1.58b. The safety relief valve to have direct communication with the vapor space of the cylinder.
An arrangement for vapor withdrawal.
A bottom rim with holes for securing tank support assembly.
- Figure 7 Applicable only to Propane models.
“Place dust cap on 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. Other types of caps or plugs may result in leakage of propane”.
- Turn off LP-gas supply at cylinder when appliance is not in use.
- Storage of the grill indoors is permissible only if the cylinder is disconnected and removed from the grill. LP cylinders must be stored outdoors out of the reach of children and must not be stored in a garage, building or any other enclosed area.
- **Never light the grill when the lid is closed. Build up of gases is very dangerous and could cause an explosion and injury or death.**
- Do not install or grill within 36” inches (10 ft. recommended) of combustible materials from the back and sides of grill.

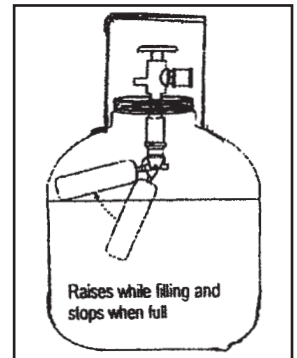


Figure 7

KNOW YOUR GRILL

Your grill is a professional quality product designed for optimum efficiency and durability. Special features include:

- Stainless Steel construction
- Easily removed cooking grate, flame inhibitor pan and steamer pan
- Extra strength wheels
- AGA approved or UL Listed regulator
- The grill is UL "Listed" per ANSI Z21.1.58b 2005 and CAN /CGA 1.66-MO2
- Two burners for even heat distribution with integral smoker trays

You must purchase your LP cylinder separately. It is not supplied with the grill. You may purchase a cylinder from your grill distributor or from Wilmington Grill Company.

Your grill has been carefully packed at the factory to prevent damage during shipping and storage.

CAREFULLY UNPACK THE CARTON AS FOLLOWS:

1. Remove contents from carton.
2. Check parts against list shown on page 20 & 21
3. Examine parts for damage.
4. Notify us immediately if a part is missing or damaged.

SPECIFICATIONS:

Rating	20,000 BTU/hr per burner	Flame Inhibitor Tray	Stainless Steel
Cooking Area	528 square inches	Hood	Stainless Steel
Cooking Grate	Stainless Steel	Wheels	10" Rubber & Plastic
Burners	Cast Stainless or Cast Iron	Cabinet	Stainless Steel
Burner Heads	Cast Stainless or Cast Iron	Steamer	Stainless Steel

CONGRATULATIONS!

You have purchased the finest in grills and with its full stainless steel and welded construction you can expect a long life even beyond our warranty period. The "Cape Fear" Series is an Indirect Cooker design to have a minimum of flame flare-ups and no flame should touch your food it will grill, smoke or steam your food to perfection.

The two cast stainless steel grade 410 Burners are designed to burn LP gas for maximum cooking efficiency while providing even heat distribution.

The flame inhibitor tray, cooking grate and optional steamer are all easily removed for cleaning. The stainless steel construction (including the fasteners!) ensures long life. The 304 stainless steel is one of the highest rust resistant materials available. Ten inch diameter, extra strength wheels provide easy and steady supports for relocating the grill.

Please follow this instruction and safety manual while operating your grill and enjoy many years of fun outdoor cooking!

TABLE OF CONTENTS	PAGE
<hr/>	
SAFETY INSTRUCTIONS.....	1,3,4
KNOW YOUR GRILL.....	5
ASSEMBLY INSTRUCTIONS.....	7,8,9,10
LIGHTING INSTRUCTIONS.....	11,12,13,14
COOKING INSTRUCTIONS.....	20,21
MAINTENANCE.....	17,18
WARRANTY.....	3

State and local ordinance requirements

Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA54, National Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the standard for Recreation Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

ASSEMBLY INSTRUCTIONS

TOOLS:

Two 7/16" wrenches

BOLT PACKAGE:

1/4" X 1/2" long bolts are for the grill housing assembly

1/4" X 3/4" long bolts and small washers (8 total) are for the burner installation

5/8" washers (4 total) and cotter pins (2 total) are for the axle installation

IMPORTANT: assemble on soft surface to avoid scratching the grill surfaces. Inspect the grill for damages. Check that all parts are accounted for against parts list on page 5.

ASSEMBLE AS FOLLOWS (REFER TO FIGURE ON PAGE 21):

This Cape Fear Model Gas Grill comes with the complete gas two burner system, gas regulator, push button piezo spark igniters with manual igniter tubes installed.

1. Install Item 19, hood support, to grill base, using 4 bolts (1/4" X 1/2" long). The support prevents the hood from dropping backwards during handling.
2. Install Item 6, shelves, to Item 7, brackets, using 2 bolts (1/4" X 1/2" long) per bracket. Attach bracket and shelf assembly to each end of the grill base using 4 bolts (1/4" X 1/2" long).
3. Install Item 27, handle assembly, to Item 1, hood, using 4 bolts (1/4" X 1/2" long). Set aside grill hood.
4. Orient item # 5 (Gas bottle tray) so the turned edge is down. Attach each leg (items #2 and #3) to Gas bottle Tray edge downward on (Item #5) using two (1/4" X 1/2") bolts and nuts for each leg. Attach one short leg to the left end of the bottle tray attach second short leg directly across same end. Attach Item # 3 (long legs) to item #5 (Gas bottle Tray) using two (1/4" X 1/2") bolts and nuts for each leg on right end of gas bottle tray. Attach second item #3 directly across same right end using two (1/4" X 1/2") bolts and nuts. Just slightly tighten all bolts at this time. Attach Item #28 (short Leg cross brace) to each item #2 (short legs) One bolt and nut per leg in holes provided in each leg located approximately 11 5/16 inches above the axle. Retighten all bolts and nuts after the grill is assembled.
5. Install Item 3, right leg (longest leg), to bottom tray using 2 bolts (1/4" X 1/2" long). Installation should be firm enough to allow the leg to stand but loose enough to allow movement. Repeat for second right leg.

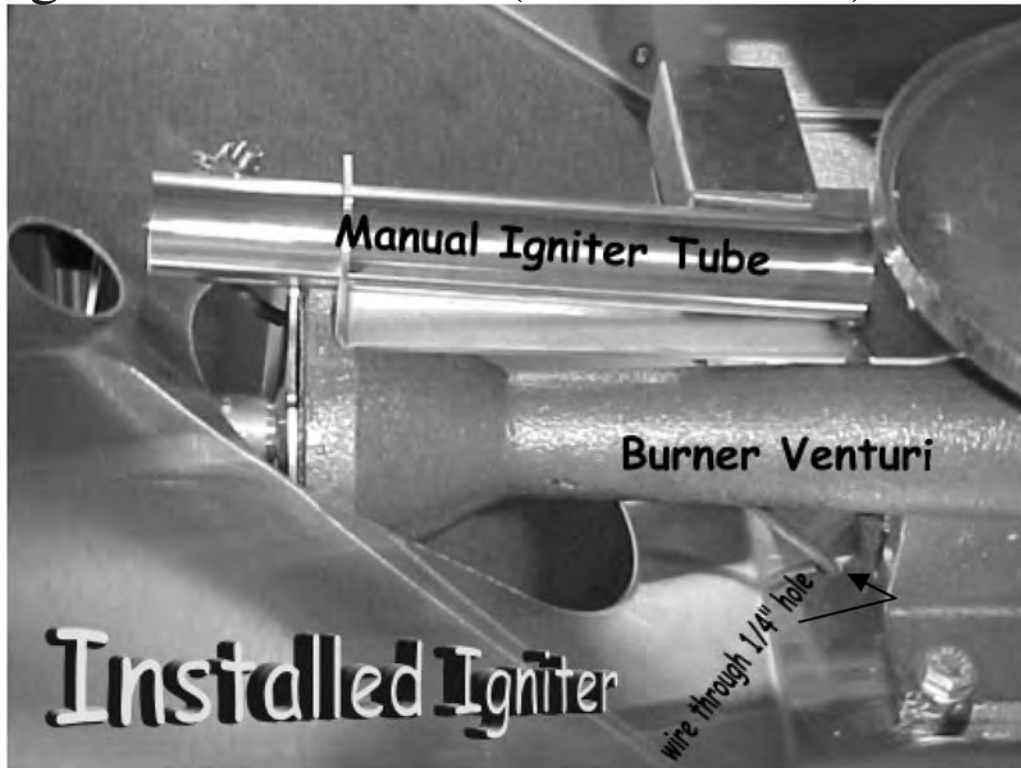
NOTE: Next item applies to deluxe model only.

6. Remove 1 bolt in the left front leg (short leg) and slip Item 14, front cover, between the leg and the bottom tray. Replace the bolt connecting the left front leg, front cover and bottom tray. Install the second bolt (higher up) connecting the front cover to the left front leg. Repeat the procedure for the right front leg (long leg).
7. Loosely install Item 16, front panel with lighting instructions, to Item 14, front cover (6 bolts), for deluxe models or to grill base for other models (4 bolts).

NOTE: Two people are required to lift grill body per the next sequence.

8. Lift the grill base and place inside the legs. Install all 16 bolts (1/4" X 1/2" long) through the legs prior to tightening.
9. Install Item 25, axle, 2 washers on inside of each leg and 2 wheels onto both left legs (short legs). Wheel hubs should be oriented inward. Install a second washer and cotter pin on the outside of each leg. Secure cotter pin by bending.
 - **After you have completely assembled your new gas grill perform a gas leak procedure .**
 - **Do a gas leak test on all connection using the procedure below.**
1. Test for gas leaks, prior to beginning lighting procedure and whenever a new cylinder is connected.
2. Follow these steps:
 - a. Make a soap solution by mixing one part liquid detergent and one part water.
 - b. Turn off all burner valves.
 - c. Turn Open LP Gas cylinder valve, turn counter clockwise to it completely stops.
 - d. Apply the soap solution to all gas connections.
 - e. Bubbles will appear in the soap solution If connection are not properly sealed.
 - f. Tighten or repair as necessary.
3. If you have a gas leak that you cannot repair, turn off the gas at the source.
4. Disconnect fuel line from grill and immediately call your grill dealer and/or gas supplier for professional assistance.
5. Always do the pre-operation checks before lighting your gas grill. (See page 11)

Igniter Installation (Pre-Installed)



Place manual igniter tube over Venturi (***LONG SMALL ROUND SECTION OF THE GAS BURNER***) and align with the 1" hole located over the large oblong hole that the Venturi is located through. Bolt in place with a 1/4 inch Hex head bolt using 1/4 nut on under side. Push the Electro wire through the 1/4 inch hole located next to the burner bolts, (***(NOT THE LARGE OBLONG HOLE THE VENTURI IS LOCATED THROUGH)***) and slip the connecting terminal end over the generators terminal. The push button generator is (Black or Red in Color) and is to be installed on lighting Instruction panel item 16. Beside each gas control valve.

6. Install the E-Z lighter tube over burner with 1 bolt. The tube must be in line with the hole in the grill base, with the ignition box facing the burner. Install the Piezo igniter button to the front panel. Run the end of the wire through the 1/4" hole in the grill base next to the burner bolts and connect to the piezo igniter generator button connector.
7. Install the Burners connecting hose by screwing and tightening each end of the hose to each control tee valve. On the left control valve remove the brass nut and replace with the regulators hose female end and tighten. Install the regulator at the left side of the tee control valve. Install the brass nut on the tee valve right side.

Exceptions

Install the Regulator on the right burner valve's tee only when installing a side burner. Most side burner are installed on the left side and gas is supplied by connection to the left burner valves tee.

8. Check all connections for gas leaks using liquid soap.

CAUTION: If you have purchased a new LP gas bottle it must be purged of air. Failure to do so will cause your burners to not burn properly.

NOTE: Next item applies to optional front shelf only.

9. Install Item 21, front shelf, to Item 22, bracket using 4 bolts (1/4" X 1/2" long). Remove the top front leg bolts and install front shelf assembly on to grill base and replace the bolts.
 10. Install drainpipe by threading it into item 11-flame inhibitor tray. Install the flame inhibitor tray inside the grill base by hanging from the internal lip. Attach Item 18, 3/4" gate valve, to the drainpipe protruding through the grill base. Ensure the valve is installed tight enough not to leak. Place bucket or pan under the drainpipe to catch fat dripping (not provided).
 11. Install Item 8, cooking grate, over flame inhibitor tray on ledge of grill base.
- IMPORTANT!** Wash cooking grate, flame inhibitor tray and steamer pan with warm soapy water before first use. Rinse and dry thoroughly.
12. Install temperature gage into hood. No fasteners are required.
 13. Place the LP cylinder in the lower tray in the vertical position in the hole provided for holding the cylinder.
 14. Attach regulator hose to LP cylinder. Remove regulator from cylinder and store the tank outside until ready to cook.

CAUTION! The grill is for outdoor use only. If grill is stored indoors, detach and leave cylinder outdoors and keep out of reach of children.

PRE-OPERATION INSTRUCTION

PRE-OPERATION CHECKS.

Check the cylinder to ensure that it is equipped with an OPD (overfill protection device)\ Have your new cylinder purged of air by your local gas dealer.

- Check the cylinder to see that it is not empty.
- Inspect the Valve connections, port and regulator assembly prior to each use. Look for any damage or debris. Remove any debris if it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being placed into operation. The replacement hose assembly shall be of that specified by this manual and ordered from the manufacturer.
- Check the air shutters at the burner valve interface to ensure they are properly located.

LIQUID PROPANE CONNECTION

Remove protective plastic cap from cylinder valve.

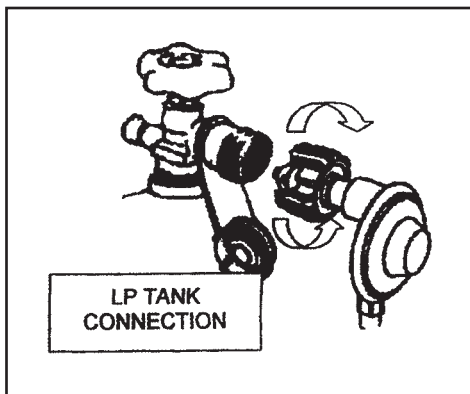
Align the Type1-LP Tank connector with the valve threads.

Turn the fitting clock-wise until snug.

Do not use a wrench to tighten.

Use of wrench may damage quick closing coupling nut and result in a hazardous condition.

See figure below



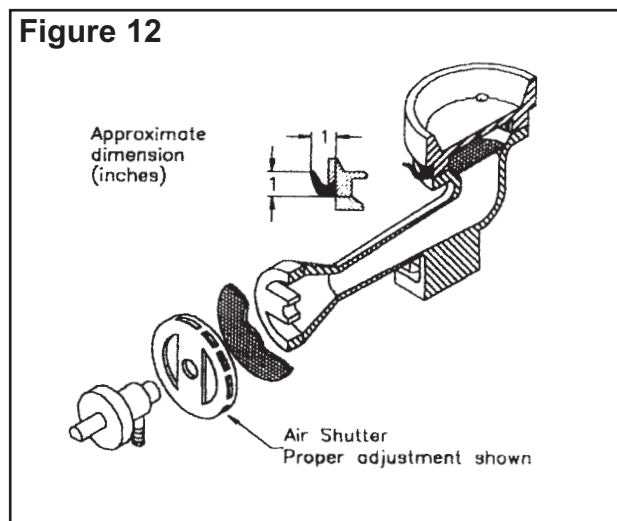
If hazardous conditions occurs, move grill to open area make sure tank valve is in full off position.

(Turn clock-wise to stop)

Make sure all burner valves are in their off position.

⚠ WARNING

- **Check for gas leaks.** Prior to beginning lighting procedure and whenever a new cylinder is connected. Follow these steps:
 1. Make a soap solution by mixing one part liquid detergent and one part water.
 2. Turn off burner valves. Open cylinder valve completely turn counter clockwise to stop.
 3. Apply the soap solution to all gas connections: bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
 4. If you have a gas leak that you cannot repair, **TURN OFF THE GAS at the source**, disconnect fuel line from grill and immediately call your grill dealer and gas supplier for professional assistance.
 5. Check the air shutters at the burner and valve interface to ensure they are properly located. See figure 12.



6. Inspect for loose screws or fittings. Tighten, repair, or replace parts as necessary. Use only genuine replacement parts as recommended by this manual.
7. Set burner valves to off and LP gas cylinder valve to off.
8. Clean flame inhibitor tray if not cleaned previously. Use warm soapy water.
9. **CAUTION:** Keep flame inhibitor tray and drain free of grease build up to prevent fire. Clean after each use.

LIGHTING INSTRUCTIONS

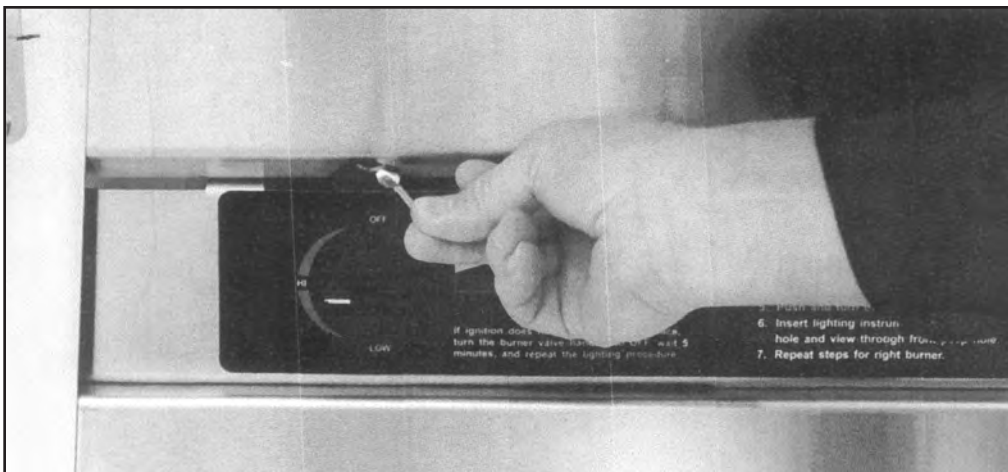
CAUTION! Read instructions before lighting and **open Lid before lighting.**

If ignition does not occur in 5 seconds, turn the burner valve handles to off, wait 5 minutes, and repeat the lighting procedure.

TO LIGHT:

1. Make sure the TWO gas flow control valves with black knobs located on the lighting instruction plate are in there off position.
2. Lift the grill hood and leave in full open position.
3. Open the LP gas cylinder valve to full open position. Turn handle counter clockwise to stop.
4. Choose a burner and open its corresponding burner valve by pushing in and turning counterclockwise to "HI" position. **CAUTION!** Open only one burner valve at this time. The igniter button is located beside the corresponding burner control knob. Press the igniter button that corresponds to the opened burner valve.
5. **With igniter option:** Press the igniter button. The burner should ignite within 5 seconds. If ignition does not occur in 5 seconds, turn the burner valve handles to off, wait 5 minutes, and repeat the lighting procedure.
6. **Manual igniter option:** Choose a burner and open its corresponding burner valve by pushing in and turning counterclockwise to "HI" position.
7. Insert a lighted match or lighting instrument through the burner hole. The burner should ignite within 5 seconds. Remove the match or lighting device after the burner is ignited. If ignition does not occur in 5 seconds, turn the burner valve handles to off, wait 5 minutes, and repeat the lighting procedure.

Figure below shows match light





CAUTION! Warning!

8. Keep a safe distance from Burner viewing holes ports located at each end of the grill viewing Ports should only be used after the burners are light.
9. Never open viewing hole port cover while a free flow of gas is being administered for burner ignition or lighting.
10. Repeat Steps No.4 and No.5 for burner two.

11. The air shutter is pre-adjusted at the factory, however adjustment may be required due to rough handling. Adjust the air shutter to provide a blue flame. The flame is properly set when the orange color has left the flame and it has become uniformly blue. The air shutter should not need further adjustment unless the flame becomes noticeably different. Fuel impurities may cause some yellow tipping which is not unusual. Refer to the diagram on page 12.
12. **CAUTION!** If the burners go out, turn off all gas valves. Open lid and wait five minutes before attempting a re-light.
If fire occurs turn off all gas valves. Close lid and wait until fire goes out. Never pour water on a grease fire.

FLASH BACK:

When fire occurs in and around the burner venturi tubes, immediately turn the control knobs to "OFF" position. Cut off the gas supply. Wait until the grill has cooled and then clean the venturi tubes and burner ports per this manual.



CAUTION! WARNING!

FOR YOUR SAFETY

- This model gas grill should be placed where the wind is not blowing greater than ten miles per hour.
- **NEVER** place this grill where strong windy gusts occur, doing this will cause one or both burners to be blown out.
- Don't open the hood until you are 100% sure there is no gas build up or fire inside the grill body.
- **NEVER** look inside the grill body through any type viewing holes to see if the burners are burning.
- **NEVER** press the **BLACK** or **RED** piezo igniter button (located on the right and left side of the lighting instruction panel) while the grill hood is in the closed position or while looking through any type viewing holes.

WHAT TO DO IF THE WIND BLOWS OUT THE GRILL WHILE GRILLING OR IF YOUR GRILLING TEMPERATURE HAS DROPPED OR YOU SMELL GAS.

1. Immediately shut off all gas supply controls.
2. Never open the hood or look through any viewing holes to check and see if the grill is still lit.
3. Turn the burner control valves to their OFF position.
4. Wait five minutes for the gas to dissipate.
5. Move the grill to a less windy area.
6. Relight using the lighting instructions.

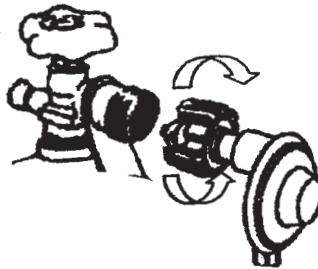
Installing Your LP Gas Supply Cylinder.

- When connecting the regulator assembly to the LP gas valve, check the cylinder to see that it is not empty.
- Inspect the Valve connections, port and regulator assembly Prior to each use. Look for any damage or debris, remove any debris, if it is evident there is excessive abrasion or wear, or the hoses are cut, it must be replaced prior to the grill being placed into operation.

LP Gas Cylinder

Prior to beginning lighting procedure and whenever a new cylinder is connected. Follow these steps

- Check tank valve features to ensure it is equipped with a OPD (overfill protection device). Use only tanks with valves marked: Type 1 Constructed and Marked in accordance with the specification for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada.Can/CSA-B339, Cylinders, Spheres and Tube for Transportation of Dangerous Goods; and commission, as applicable; and be provided with a listed overfilling prevention device
- When connecting to tank valve, align connector with tank valve and hand tighten clockwise to positive stop.
- **Do not use a wrench to tighten.**



Use of wrench may damage Quick closing coupling Nut and result in a hazardous condition.

Move Grill to open area and make sure tank valve is in Full off position. (Turn Clockwise to Stop)

Make sure all burner valves are in their off position.

Check for gas leaks.

Pressure Regulator

- The pressure regulator and hose assembly supplied with this outdoors cooking gas appliance must be used. Any damaged pressure regulator hose assembly must be replaced with the replacement pressure regulators and hose assemblies specified by the outdoors cooking gas appliance manufacturer.

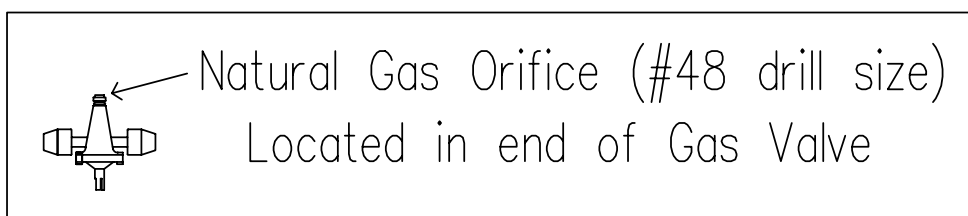
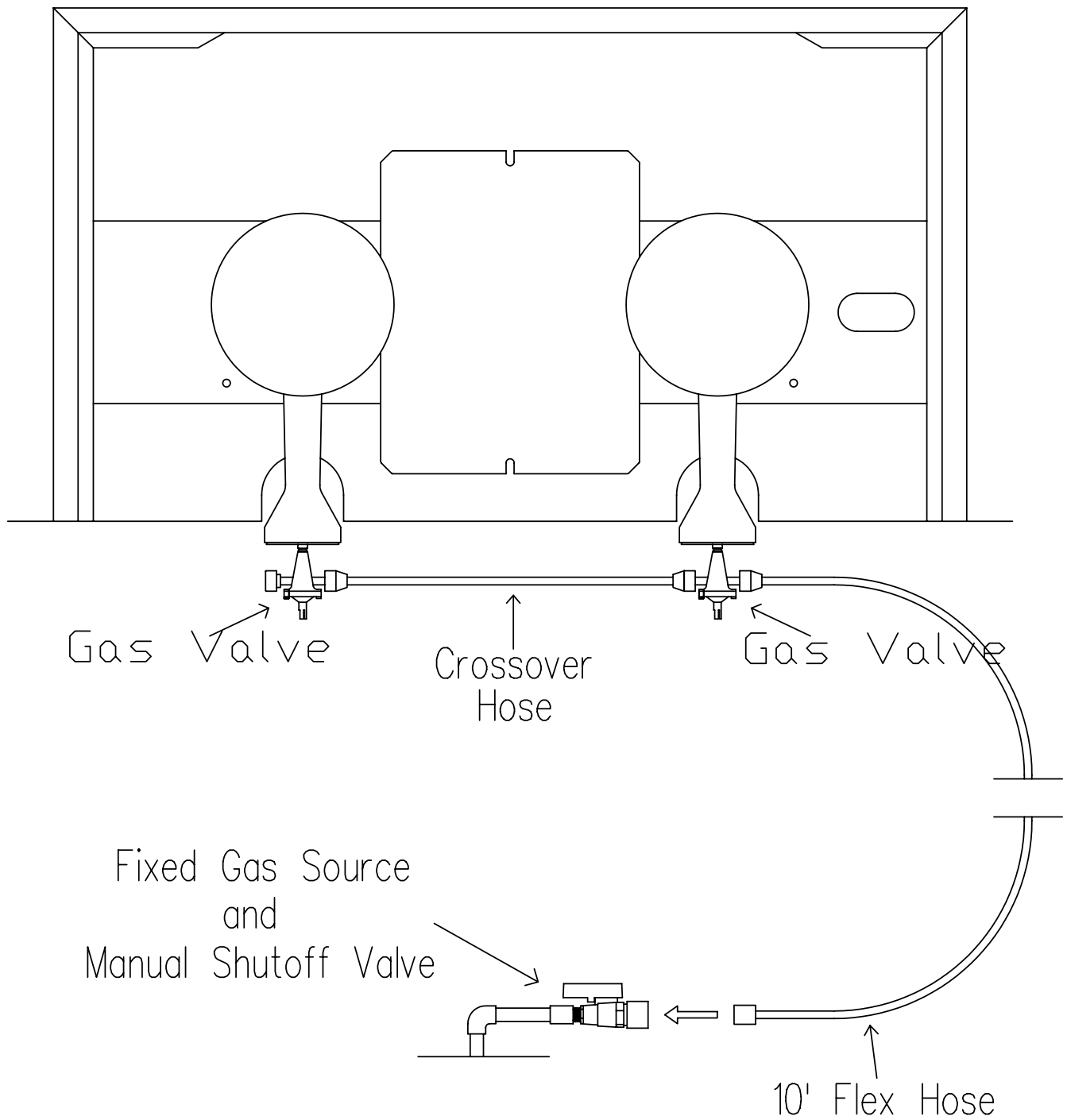
Warning:

- **Do Not Attempt to adjust the regulator. The regulator supplied with this appliance has been pre-set to operate with liquid propane gas at a regulated pressure of an eleven inch water column (11"W.C.)**
- **Use only the the hose and gas pressure regulator supplied with this appliance or a Wilmington Grill Company approved replacement.**

Fixed Fuel Line System Natural or LP Gas

Self contained LP-Gas Supply Systems

1. Have your local gas company to make the changes for you.
2. The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 PSI (3.5kPa).
3. The outdoor gas cooking appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2" PSI (3.5kPa).
4. Gas valves use only Grand Mate type GM 701 with orifice – Brass, no.48 drill size (Natural Gas Models use only).
5. Gas Valves use only Grand Mate type GM 701 with orifice – Brass, no.55 drill size (Liquid propane Models use only).
6. Natural Gas-Hose Assembly, Part No.14TC120FS6FS6, 10' foot hose mfg by Fairview Fittings. Issue (CSA157808) No.1944.
7. Propane Gas Hose Assembly, Part No.14TC120FS6FS6, 10' foot hose mfg by Fairview Fittings. No, 14TC120FS6FS6 (UL Listed, MH-15646B).
8. Manifold Gas Flex Hose Assembly, Part No.14TC12.25FS6FS6 mfg by Fairview Fittings. (UL Listed 7P52) Natural Gas or Liquid Propane.



Directions for Converting and Installation of Natural Gas Self Contained Systems

1. Have your local gas company to make the changes for you.
2. On outdoor cooking gas appliances for connection to a self-contained gas supply, provision shall be made between the supply cylinder regulator outlet and the main gas burner valve, by means of either a flexible connection or a tubing loop, for expansion, contraction, jarring and vibration. Aluminum tubing shall not be used for this purpose.

3.

Liquid Propane

Have your local gas company service person check for the proper
LP Gas Inlet pressure, set at 11 inches water column.
(Not above 2.74 kPa)

Natural Gas

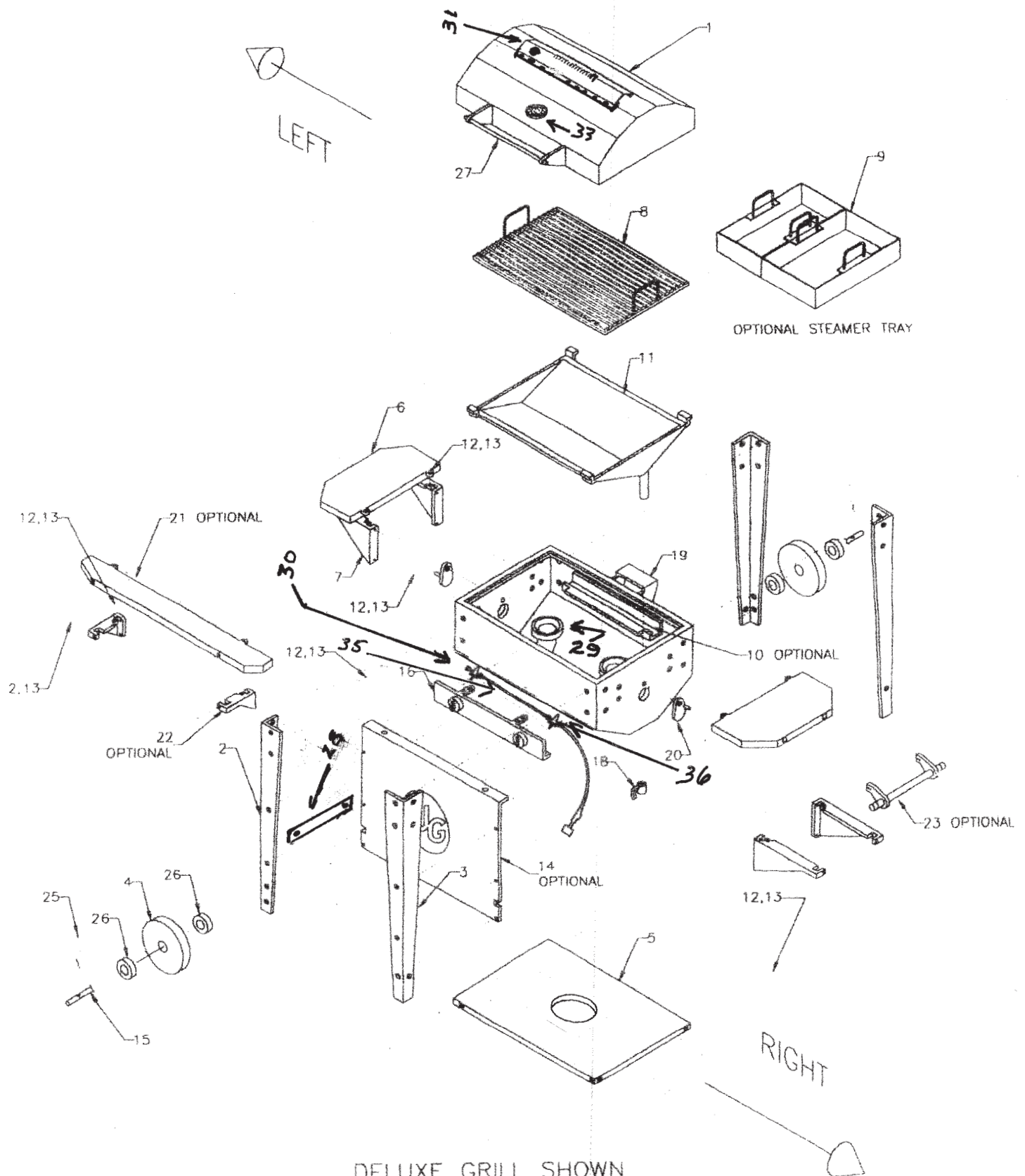
Have your local gas company service person check for the proper
Natural Gas inlet pressure, set at 7.0 inches water column. (Not above 2.74_kPa) with a manifold
pressure not to exceed 4in WC,

4. Use a flexible hose connector complying with the current American National Standard for Gas hose connectors for portable outdoor gas –fired appliances
ANSI Z21.54 be a minimum of 10 ft. and a maximum of 15 ft.
5. Shut off gas supply at the liquid propane cylinder, and remove from area.
6. Remove the Liquid propane regulator.
7. Connect the opposite end of the hose to the gas supply shut off valve
8. Located at the new gas source.
9. Gas supply piping and tubing shall be adequately supported and shall be removable.
10. You must have a gas shut off valve located on the Supply line at least 5 ft from the grill.

Natural Gas Conversion Kit Contains

1. Two (2) Grand Mate Type GM 701 Brass Valves with screw in orifice.
Drill Size # 48.
2. One (1) 10' Flex Natural Gas Hose. Part #14TC120FSFS
3. One manifold connection hose. Part # 14TC12.5FS6FS6
4. One Natural Gas UL Label to be affixed to bottom shelf where it can
be easily read.
5. Instructions and diagram for installation.

Item		Parts List	Qty
1	(Pre- assembled)	Hood and base sub-assembly with two hinges	1
2		Left leg (shortest leg)	2
3		Right leg (longest leg) 2	
4		10" x 2" x 5/8" Rubber Wheels with bearing	2
5		Bottom shelf with tank hole for holding LP gas bottle.	
		Bottom shelf no hole for natural gas grills.	1
6		SS side shelf for right and left side of grill	2
7		Side shelf bracket for item 6 8	
8		Cooking grate	1
9		Steamer pan (Purchase optional)	1
10		Support brackets for item 9 (Purchase optional)	1
11		Flame inhibitor tray with _" x 12" aluminum tube.	1
12		_"-20 UNC carriage screws, _" Long	56
13		_"-20 UNC nuts	67
14		Front panel with WG logo on deluxe models only. or (purchase optional)	1
15		Axle 5/8" x 26 ?"	1
16	(Pre- assembled)	Lighting instruction panel and gas burner temperature control center	1
17	(Pre- assembled)	_ "20 x3/4" UNC Hex bolts to fasten burner in place.	8
18		_ " Brass ball or gate valve 1	
19		Hood support bracket	1
20	(Pre- assembled)	Peephole covers with Teflon knob.	2
21		Front shelf (Deluxe model only or purchase optional)	1
22		Front shelf support bracket, for item 21	2
23		Side shelf handle	1
24	(Pre- assembled)	Piezo igniter assembly	2
25		Cotter pin, 1.75" Long	2
26		5/8" Washer one for each side of wheel hub.	4
27		Hood handle	1
28		Leg cross brace, Connects item 2 short leg too second item 2 short leg. Prevents 2nd gas bottle from being stored under grilling unit.	1
29	(Pre- assembled)	Cast burners & air adjustment shutter with insect screen.	2
30	Manifold assembly Liquid Propane Models. (Pre- assembled)	Contains two brass valves with propane orifices, one cross over hose & one regulator with hose. 1	
30	Manifold assembly Natural Gas Models (Pre- assembled)	Contains two brass valves with natural gas orifices, one cross over hose & one 10 ft flex hose for natural gas.	1
31	(Pre- assembled)	Hood damper	
32	Not pictured	Teflon knobs for viewing hole covers or damper for item 20 or item 31	3
33		Temperature gauge	
34	Not pictured	Bun warming half rack (purchase optional)	
35	(Pre- assembled)	Manifold connecting hose 1	
36	(Pre- assembled)	Grand Mate Valve Part # GM 701 natural gas #48 Drill Grand Mate Valve Part # GM 701 propane #55 Drill	2



Wilmington Grill Company

Cooking Table

- **Steaks** Preheat grill for at least 10 minutes using both burners on high setting until grill reaches maximum temperature. Leave grill on high. For a one inch thick steak cook on each side 4 minutes for medium rare.
- **Rib Roast** Preheat grill for at least 10 minutes using both burners on high setting until grill reaches maximum temperature. Place rib roast in center of grill and cook on high for 10 minutes. Reduce heat to 325 degrees and cook 20 minutes per pound for medium rare.
- **Hamburgers** Preheat grill for at least 10 minutes using both burners on high setting until grill reaches maximum temperature. Reduce heat to 450 degrees. Grill hamburgers 4 minutes per side for medium rare; 6 minutes for well done.
- **Whole Turkey** Preheat grill for at least 10 minutes using both burners on high setting until grill reaches maximum temperature. Place turkey in center of grill breast side up. Reduce heat to 350 degrees. Cook for 15 minutes per pound until meat thermometer reaches 180 degrees.
- **Chicken Parts** Preheat grill for at least 10 minutes using both burners on high setting until grill reaches maximum temperature. Place chicken parts on grill skin side down. Reduce heat to 350 degrees. Cook for approximately 30 minutes turning twice until juices run clear when pieces are pierced.
- **Chicken Halves** Grill the same way as chicken parts.
- **Whole Chicken** Preheat grill for at least 10 minutes using both burners on high setting until grill reaches maximum temperature. Place chicken on chicken stand. Place chicken stand on center of grill. Reduce heat to 350 degrees and cook for approximately 45 minutes until internal temperature reaches 180 degrees.
- **Boston Butt** Preheat grill for at least 10 minutes using both burners on high setting until grill reaches maximum temperature. Place boston butt on center of grill. Reduce heat to 375 degrees. Cook for 20 minutes per pound until internal temperature reaches 160 degrees.
- **Ribs** Preheat grill for at least 10 minutes using both burners on high setting until grill reaches maximum temperature. Reduce heat to 375 degrees and cook for 30 to 40 minutes turning twice.
- **Pork Chops** Preheat grill for at least 10 minutes using both burners on high setting until grill reaches maximum temperature. Place chops on grill. Reduce heat to 350 degrees. Cook for 25 to 30 minutes turning twice.
- **Tuna Steaks** Preheat grill for at least 10 minutes using both burners on high setting until grill reaches maximum temperature. Place steaks on grate and grill on high 3 minutes per side for medium rare.

Use the above as guidelines for cooking. Cooking times will vary due to the thickness and weight of meat. Also refer to the cooking times and temperatures in individual recipes and adapt them for the Wilmington Grill.

COOKING INSTRUCTIONS AND PREHEATING YOUR GRILL

COOKING TIPS:

1. The High setting is used for lighting and preheating of the grill only.
2. Open all vents in the hood while cooking, close vents only when you are finished cooking and the grill has cooled.
This will help in keeping rain water out of your grill.
4. Searing your steaks and hamburgers.
5. Preheat the grill to 500°F. Place your meats (steaks or burgers) on the grilling grate close the grill hood and let cook while in the high position for 5 minutes never leave your grill while cooking in the HI position with greasy foods (sausage or hamburger patties or extra fatty steaks) you can have a grease fire. Always reduce the control setting to low and wait for the temperature to reduce before opening the grill hood especially before turning greasy type meats. If a fire should occur close hood and close hood vent, turn off main gas supply. This will cause the fire to extinguish. Afterwards relight and cook at a lower setting.

Settings:

Lowest temperature for slow cooking is approximately 350°F with one burner

Lowest temperature range is approximately 375-400°F with two burners

High setting is approximately 500-600°F with two burners

CAUTION! Best cooking results are at 325-400°F. Cooking at greater than 500°F may result in flare ups due to grease flash point.

TROUBLE SHOOTING:

Problem: Grill will not reach desired cooking temperature.

Solution 1: Turn burner valves to "OFF" position and open hood. Open the LP gas cylinder valve and wait 10 seconds. Light according to lighting instructions. This procedure readjusts the regulator safety check valve.

Solution 2: Follow pre-lighting instructions on page 10 and check for loose fittings, leaks and cuts in the regulator hose.

COOKING INSTRUCTIONS

Floyd's Boston Butt

8-10 Lb. Boston Butt Apple cider vinegar Water

Clean grill and close flame inhibitor tray valve. Fill tray with ½ gallon of apple cider vinegar and ½ gallon of water. Pre-heat grill to 350-375(. Wash meat and salt as desired. Put one cut of pork centered on the grate or equally space smaller cuts. Cook for 1-½ hours. The vinegar solution should be close to being boiled out or all gone after 1-½ hours. Turn meat over. Pour 1 quart of apple cider vinegar over the grilled meat and 1 quart of water into the tray. Close the lid and let cook for 2 more hours. Meat thermometer should read at least 185(for well-done pork.

Grilled Chicken

Whole chicken or parts, with or without skin

Preheat grill to 375(to 400(. Place chicken on grate with skin side up. Cook for 30 minutes, turn and cook for 30 more minutes. Coat with barbecue sauce and cook for 10 to 15 more minutes or until the joints move easily.

Bluefish with Garlic and Rosemary

1/4 cup plus 2 tbs. olive oil	5 large garlic cloves, peeled
2 tbs. fresh rosemary	1 tbs. coarse salt
1 tbs. ground pepper	1 four pound blue fish

Preheat grill to 400(. Combine 1/4-cup olive oil with garlic, rosemary, salt and pepper. Blend to a smooth paste. Cut 2 shallow slashes on each side of fish. Rub three-quarters of the paste inside and outside the fish. Stir the remaining 2 tbs. of olive oil into the remaining paste. Grill the fish on an oiled grate for 15 to 20 minutes. Brush periodically with the paste until the skin is nicely browned and no longer sticks to the grate. Turn the fish and grill for about 10 minutes longer, brushing occasionally.

□

Thermometer Maintenance

Your thermometer can be reset when the temperature setting is incorrect.

To Reset:

Remove your thermometer from your grill.

The adjustment screw is located on the reverse side.

Use a flat screw driver to turn the screw.

Turning the screw moves the needle to your new setting.

!!WARNING!!

Never spray the thermometer with a water hose or pressure washer.

This will damage the seal and void the warranty.

If moisture collects in the thermometer remove it at once.

Replace with a new one.

The thermometer glass may break or crack or explode after water or moisture collects inside.

Manufacturer warranties this thermometer for one full year.

(Send in warranty registration with the serial number to activate the warranty).

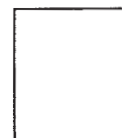
Thermometer returned under warranty must be shipped postage prepaid to:

Wilmington Grill Co.

3314 Enterprise Dr.

Wilmington, NC 28405





Wilmington Grill Company
3314 Enterprise Drive
Wilmington, NC 28405

Warranty Card

Store where purchased:

City and State _____

Purchase Date: _____ Model: _____ Serial no.: _____

Name & Address:

Comments: _____