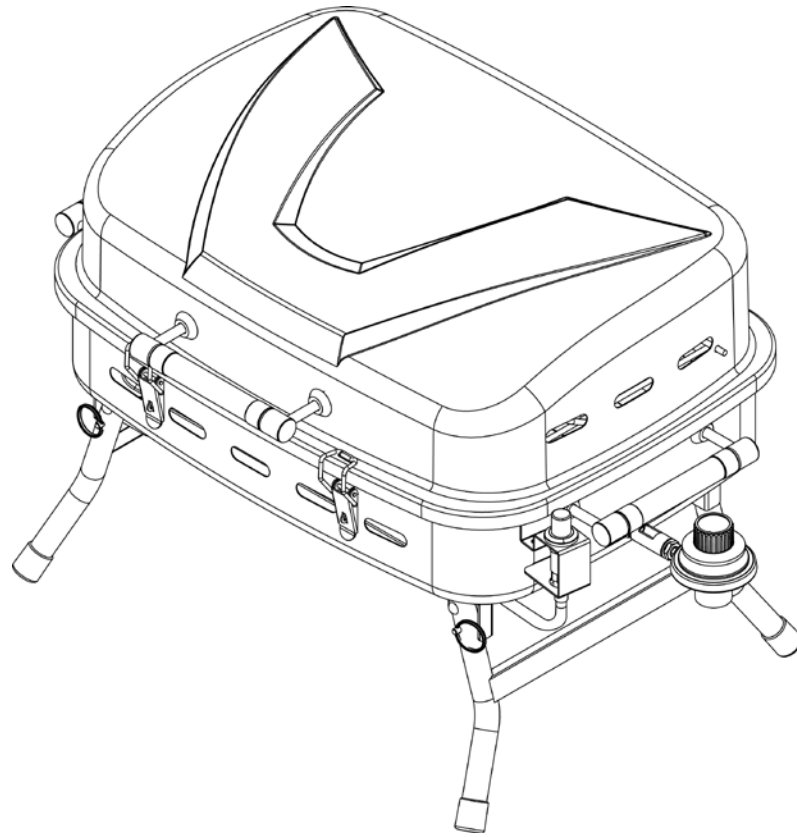




Outdoor LP Gas Barbecue Grill

Model No. NPG2301-C



 **WARNING**
FOR YOUR SAFETY:
 For Outdoor Use Only
 (outside any enclosure)

 **WARNING**
FOR YOUR SAFETY:

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

California Proposition 65:
 Chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm are created by the combustion of propane.

Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to read and save for future reference.

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The use and installation of this product must conform to local codes. In absence of local codes, use the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, CAN/CGA-B149.1, Natural Gas and Propane Installation Code.*

Manufactured in China for:
 Blue Rhino Global Sourcing, LLC
 104 Cambridge Plaza Drive, Winston-Salem, NC 27104 USA
 1.800.762.1142, www.bluerhino.com

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DANGER

If you smell gas -

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


WARNING
FOR YOUR SAFETY

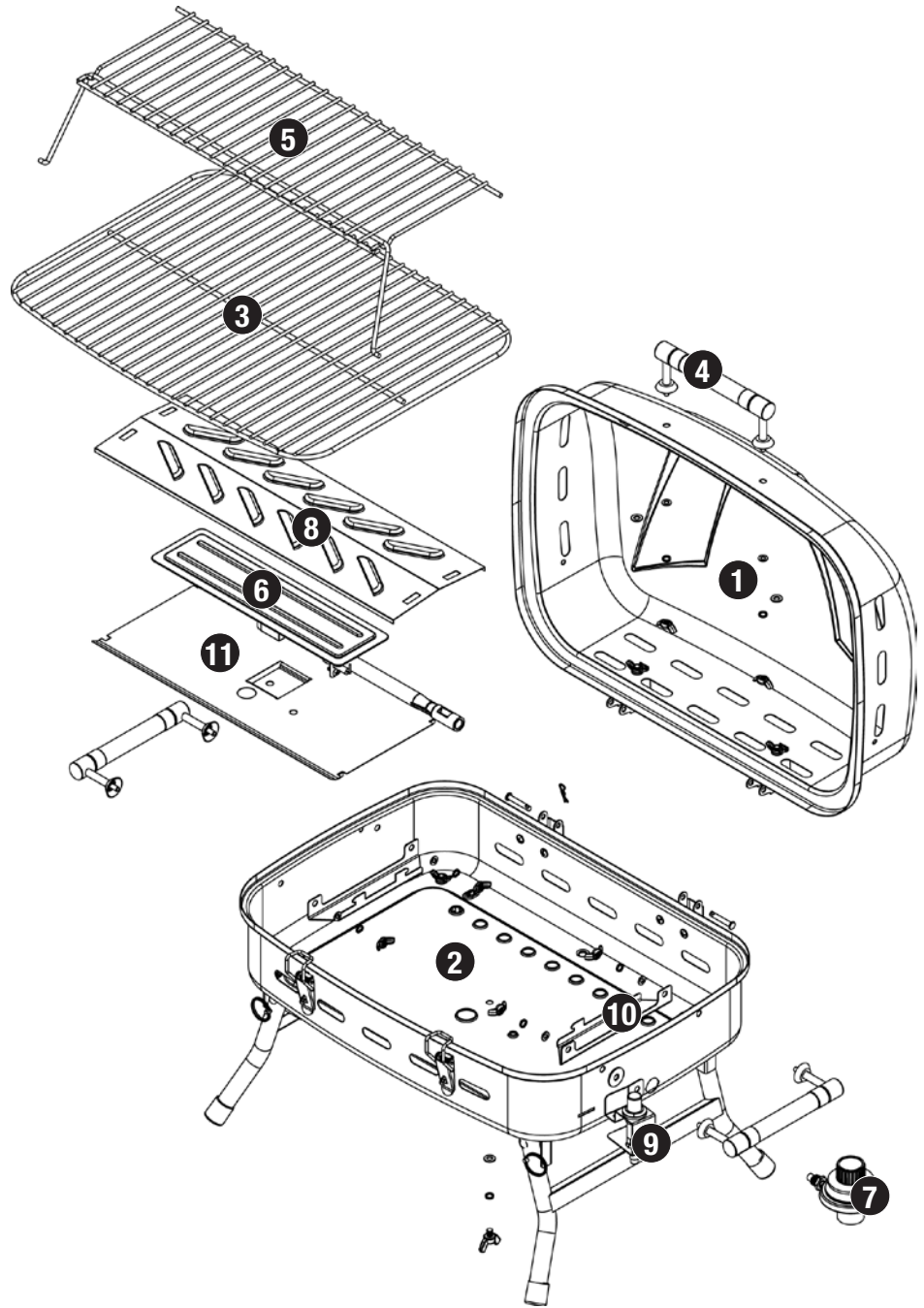
1. Do not store spare LP cylinder within 10 feet (3 m) of this appliance.
2. Do not store or use gasoline or other liquids with flammable vapors within 25 feet (8 m) of this or any other appliance.
3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Safety First
DANGERS and *Cautions*

1. This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
2. This grill is NOT for commercial use.
3. This is not a tabletop grill. Therefore, do not place this grill on any type of tabletop surface.
4. This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous and will void your warranty.
5. LP gas Characteristics:
 - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
 - b. LP gas is explosive under pressure, heavier than air, and settles and pools in low areas.
 - c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
 - d. Contact with LP gas can cause freeze burns to skin.
6. LP gas tank needed to operate. Only tanks marked "propane" may be used.
7. The LP gas supply tank must be constructed and marked in accordance with the *Specifications for LP gas Cylinders* of the U.S. Department of Transportation (DOT) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods; and Commission*.
8. LP gas tank must be arranged for vapor withdrawal.
9. Dented or rusted LP gas tanks may be hazardous and should be checked by your LP gas supplier prior to use.
10. The LP gas tank should not be dropped or handled roughly.
11. Tanks must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your tank must never be stored where temperatures can reach over 125°F.
12. Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home, or house.
13. The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
14. Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.
15. Your grill has been checked at all factory connections for leaks. Recheck all connections, as movement in shipping can loosen connections.
16. Check for leaks even if your unit was assembled for you by someone else.
17. Do not operate if gas leak is present. Gas leaks may cause a fire or explosion.
18. You must follow all leak-checking procedures before operating. To prevent fire or explosion hazard when testing for a leak:
 - a. Always perform leak test before lighting the grill and each time the tank is connected for use.
 - b. No smoking. Do not use or permit sources of ignition in the area while conducting a leak test.
 - c. Conduct the leak test outdoors in a well-ventilated area.
 - d. Do not use matches, lighters, or a flame to check for leaks.
 - e. Do not use grill until any and all leaks are corrected.
If you are unable to stop a leak, disconnect the LP gas supply. Call a gas appliance serviceman or your local LP gas supplier.
19. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
20. Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times. DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.
21. It is essential to keep the grill's valve compartment, burners, and circulating air passages clean. Inspect grill before each use.
22. Do not alter grill in any manner.
23. Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
24. This grill should be thoroughly cleaned and inspected on a regular basis.
25. Use only the regulator provided. The replacement regulator shall be that specified by the manufacturer.
26. Use only Blue Rhino Global Sourcing, LLC. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty. Contact 1.800.762.1142.
27. Do not use this appliance without reading "Operating Instructions" in this manual.
28. Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
29. Do not install or use in or on boats or recreational vehicles.
30. When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
31. Do not use grill in high winds.
32. Never lean over the grill when lighting.
33. Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
34. Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
35. Storage of grill indoors is permissible only if the tank is disconnected, removed from the grill and properly stored outdoors.
36. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
37. Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.
38. Disconnect cylinder when not in use.
39. Always use your grill on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
40. Do not use on wooden decks.
41. Keep all electrical cords away from a hot grill.
42. Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
43. After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear, cuts to the hose.
44. Failure to open lid while igniting the grill's burner, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.
45. If grill is not in use, the gas must be turned off at the supply tank.
46. Never operate grill without heat plate installed.
47. Always use a meat thermometer to ensure food is cooked to a safe temperature.
48. Do not store a spare LP gas tank under or near this appliance.
49. To avoid electrical shock, inspect before each use to make sure the igniter and wire are fully connected.
50. Deaths, serious injury or damage to property may occur if the above is not followed exactly.

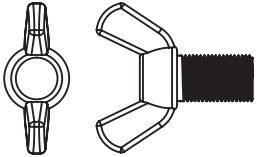
Exploded View

- 1. Lid55-14-980
- 2. Bottom Bowl.....55-14-981
- 3. Cooking Grid.....55-14-928
- 4. Handle (3).....55-14-983
- 5. Warming Rack55-14-984
- 6. Burner55-14-985
- 7. Regulator55-14-986
- 8. Heat Plate.....55-14-987
- 9. Ignitor.....55-14-988
- 10. Heat Plate Support (2).....55-14-989
- 11. Heat Shield55-14-999

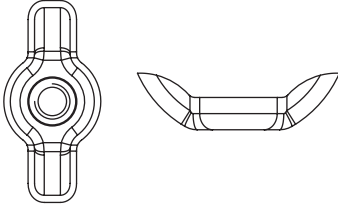


Hardware / Actual Size

- A. Wing Bolt 1 pc
M6x10 Zinc Plated Wing Bolt



- B. Wing Nut 6 pcs
M5 Steel Wing Nut



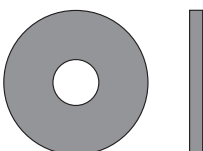
- C. Small Washer 6 pcs
ø5.5 Zinc Plated Washer



- D. Large Washer 1 pc
ø6.5 Zinc Plated Washer



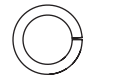
- E. Heat Resistant Washer 1 pc
ø6 Heat Resistant Washer



- F. Small Lock Washer 6 pcs
ø5.5 Zinc Plated Lock Washer



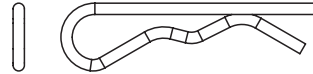
- G. Large Lock Washer 1 pc
ø6.5 Zinc Plated Lock Washer



- H. Pins* 2 pcs



- I. Cotter Pins* 2 pcs



* Not shown at actual size.

Assembly Instructions

DO NOT RETURN PRODUCT TO STORE.

For assistance call 1.800.762.1142 toll free. Please have your owner's manual and serial number available for reference.

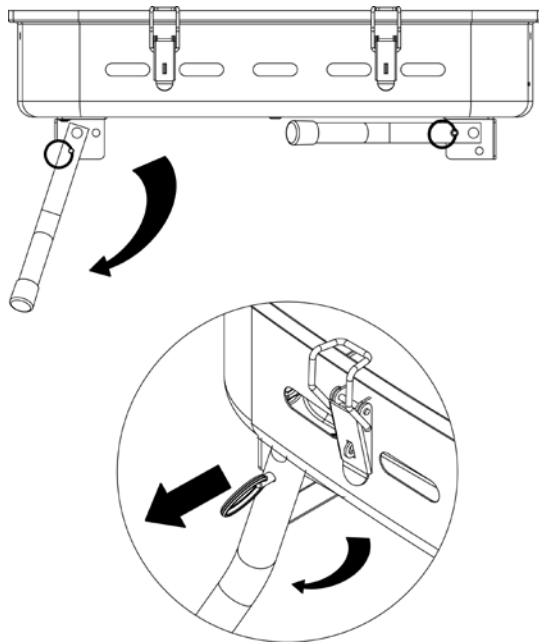
For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- Clear an area large enough to layout all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.

Step 1 Unfold legs

1

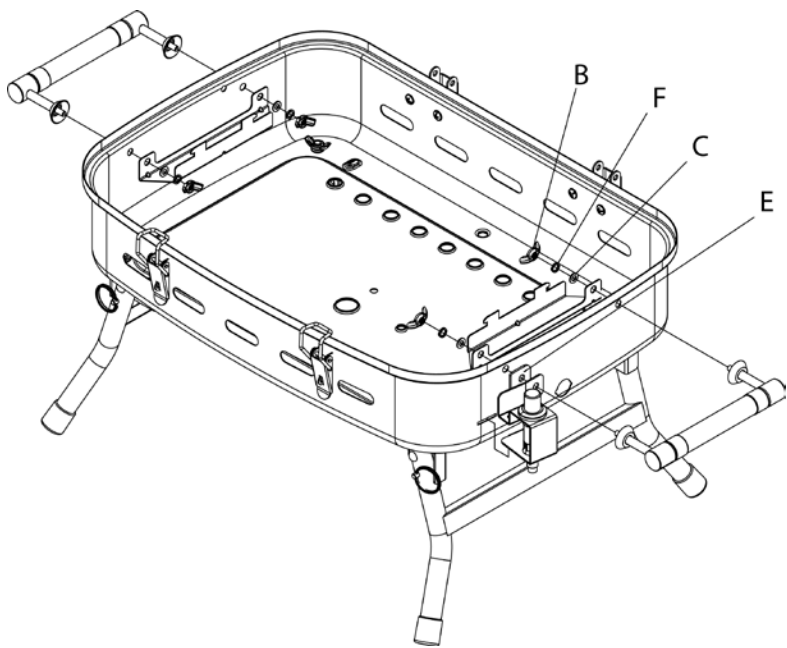
Unfold legs by pulling ring out and swinging leg out until it locks in place.



Step 2 Attach side handles

2

- Attach handle, ignitor and heat plate support to right side of bowl using 2 sets of small washers (C), small lock washers (F), wing nuts (B) and 1 heat resistant washers (E).
- Attach handle to left side of bowl using 2 sets of small washers (C), small lock washers (F) and wing nuts (B).

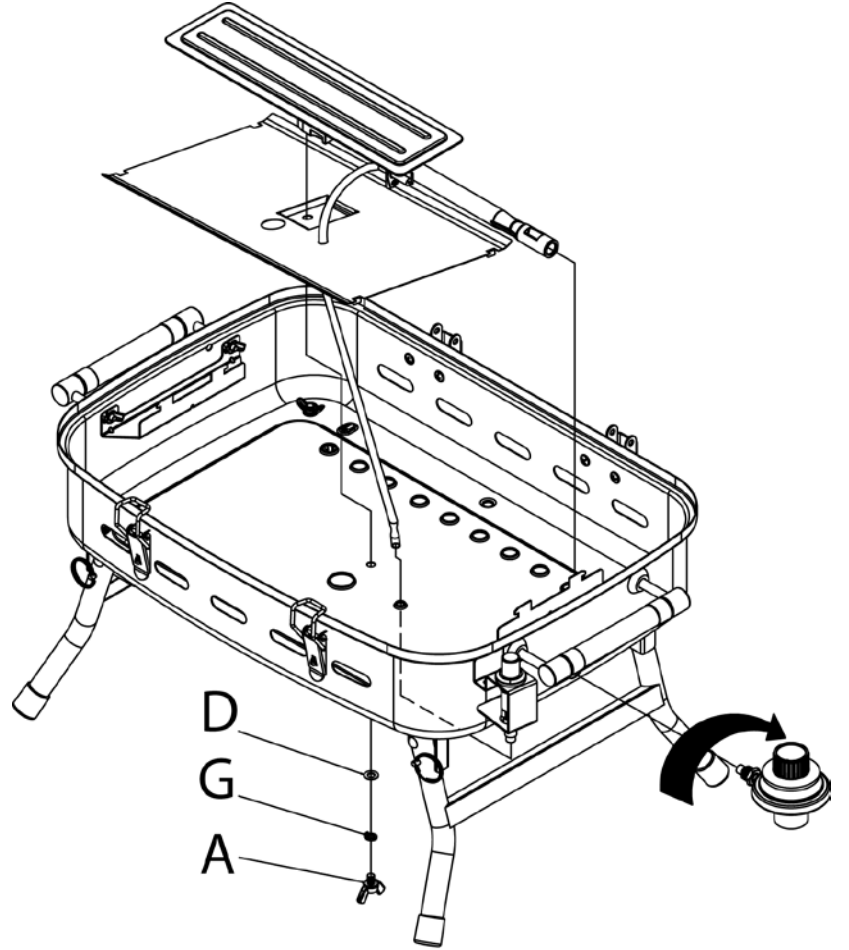


Step 3 Attach heat shield, burner, regulator and ignitor wire

3

- Feed ignitor wire through opening in bowl.
- Attach heat shield and burner to bowl with large washer (D), large lock washer (G) and wing bolt (A).
- Screw regulator clockwise onto burner stem.
- Pull ignitor wire into ignitor.

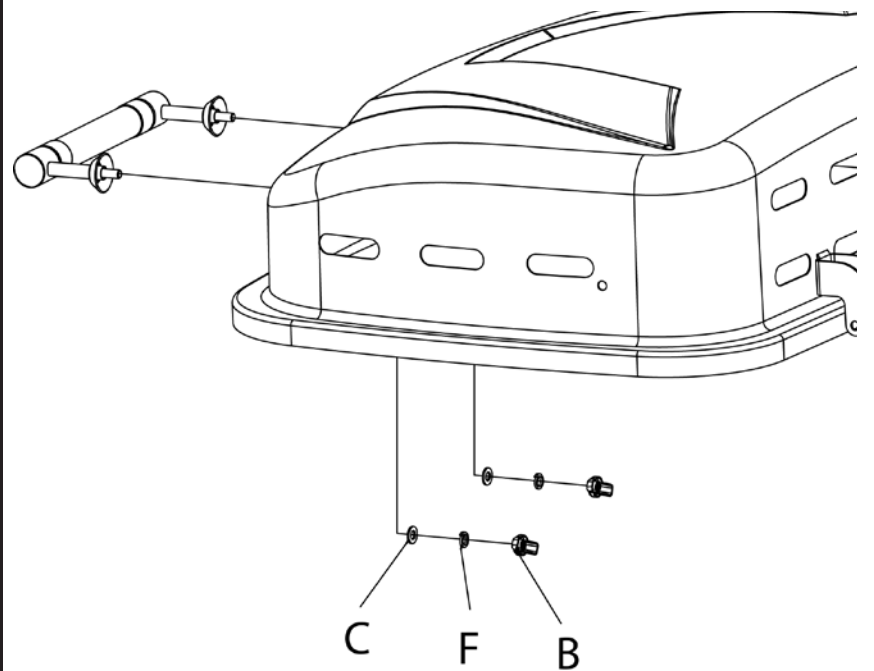
WARNING: To avoid electrical shock, inspect before each use to make sure the igniter and wire are fully connected.



Step 4 Attach lid handle

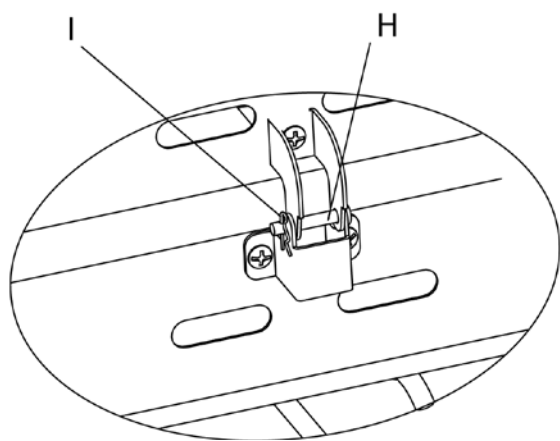
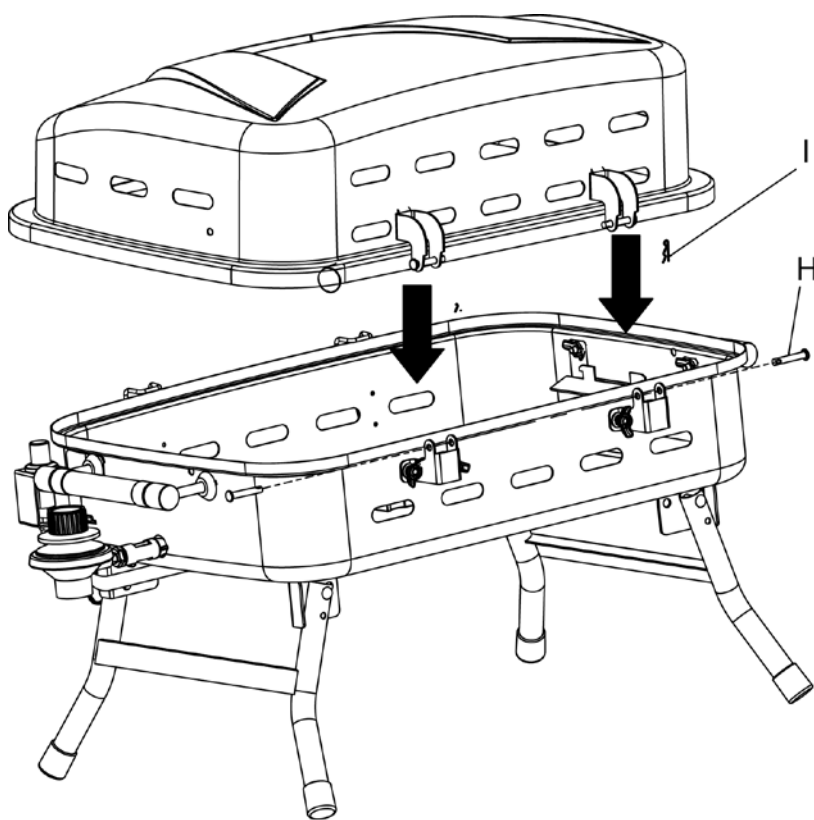
4

Attach handle to lid using 2 sets of small washers (C), small lock washers (F) and wing nuts (B).



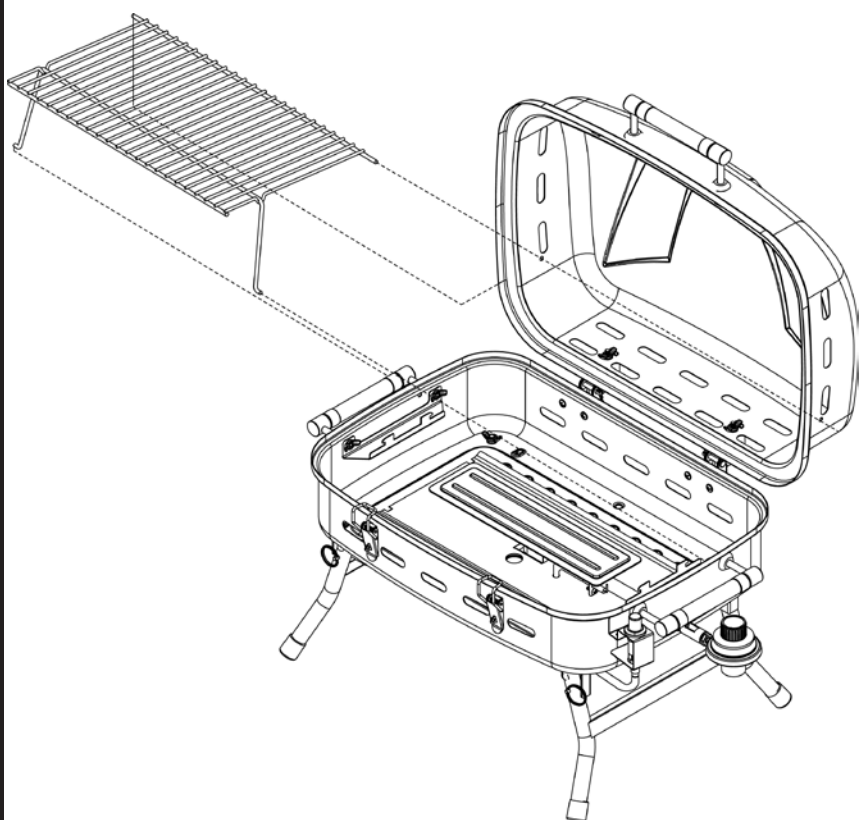
Step 5 Attach lid to bottom bowl

- A. Insert top hinges into bottom hinges.
- B. Secure with pins (H) and cotter pins (I).



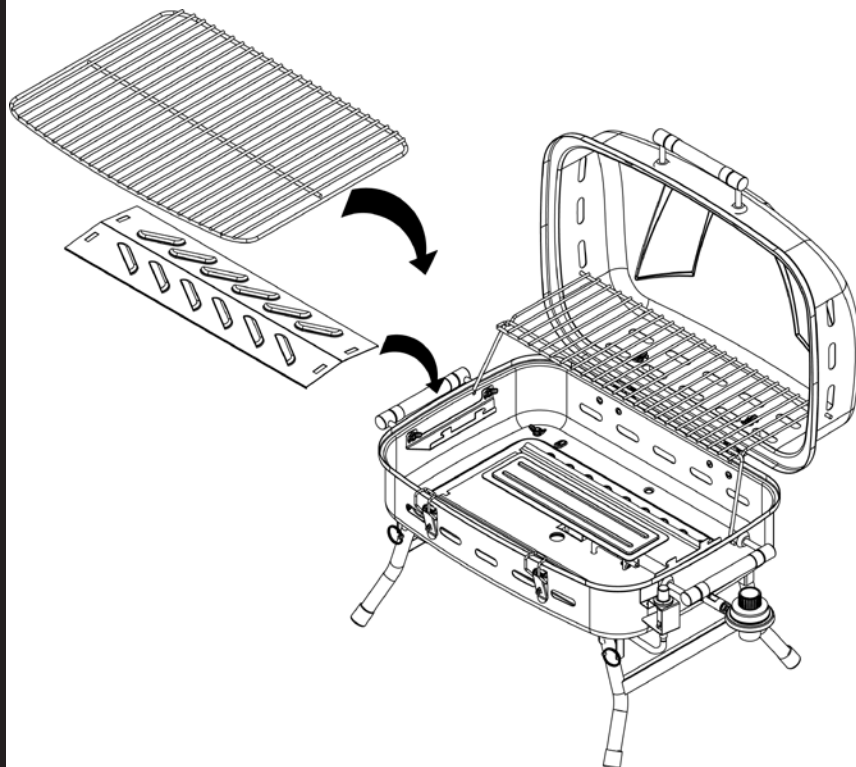
Step 6 Insert warming rack

- A. Slide warming rack into holes in lid and bottom bowl.
- Note: Look for corresponding holes on side of lid. Insert short wire ends into lid holes, one side at a time. Position warming rack legs into slots on grill body sides.
- B. Cut zip tie on warming rack.



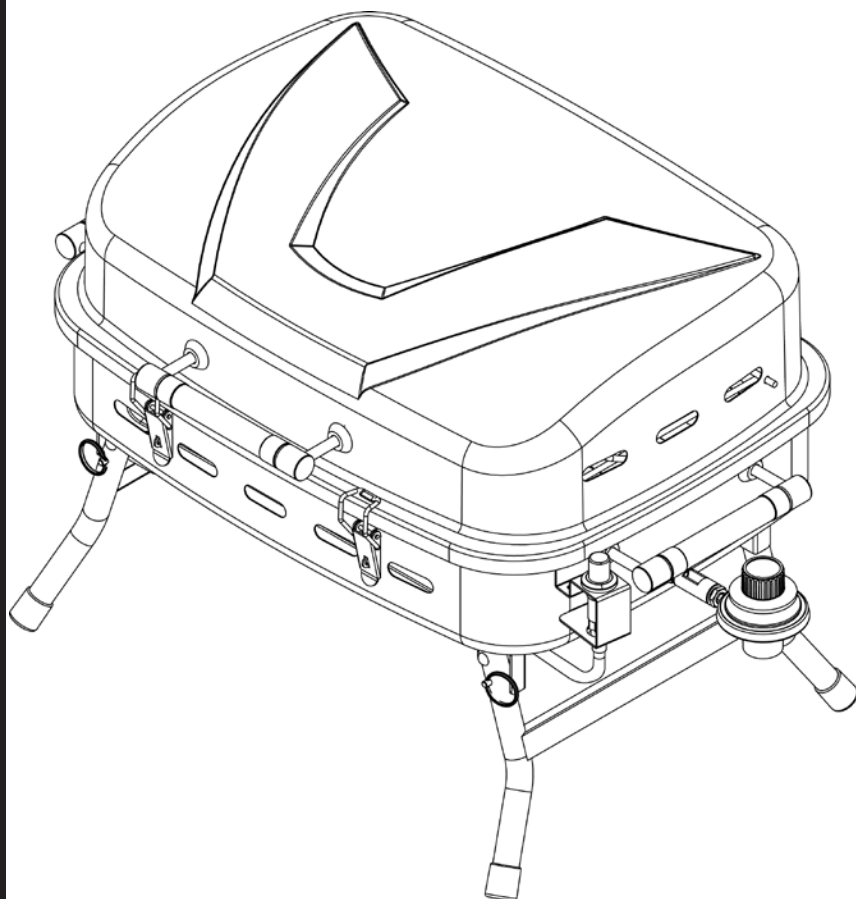
Step 7 Insert heat plate and cooking grid

- A. Insert heat plate onto brackets so brackets go through holes.
- B. Insert cooking.



Step 8 Completed

- Congratulations your assembly is now complete. Read Operating Instructions before proceeding.



Operating Instructions

This grill is designed to operate with a (DOT 39 Cylinder) one pound 7-3/8" high disposable / 16.4 oz. propane gas tank. **DO NOT ATTEMPT TO REFILL ANY ONE POUND (16.4 oz.) PROPANE GAS TANKS!**

Connecting Gas Tank

Lubricate the threads of the regulator valve with petroleum jelly, insert the gas tank into the regulator valve and hand-tighten firmly. Test for leaks

Checking for Leaks

Burner Connection

Make sure the control valve is securely fastened to the burner.

If your unit was assembled for you, visually check the connection between the burner pipe and control valve. Make sure the burner pipe fits over the control valve.

WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury, or damage to property.

If the burner pipe does not rest flush to the control valve, please contact 1.800.762.1142 for assistance.

Regulator / 1# LP Gas Tank Connection

Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.

Make sure control knob is off.

Spoon several drops of solution, or use squirt bottle, at the LP gas tank to regulator connection.

Inspect the solution at the connection, looking for bubbles. If NO bubbles appear, the connections are secure. If bubbles appear, you have a leak.

Loosen and retighten this connection, making sure the connection is secure.

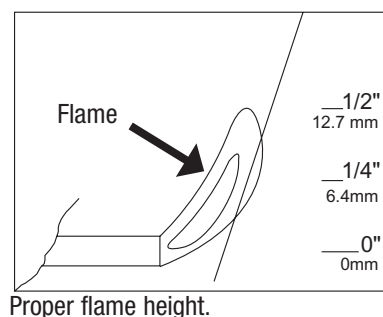
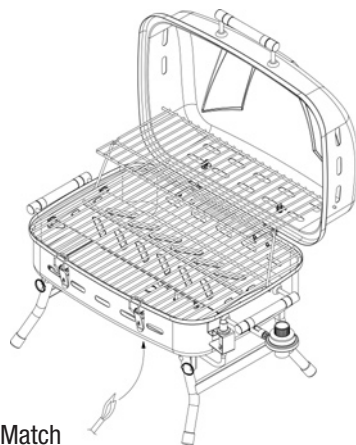
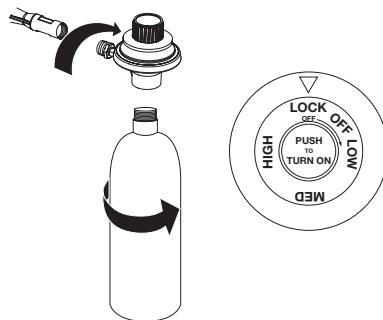
Retest with solution. If you continue to see bubbles after several attempts, disconnect propane source and contact 1.800.762.1142 for assistance.

Lighting

WARNING: To avoid electrical shock, inspect before each use to make sure the igniter and wire are fully connected.

1. Open lid. **Attempting to light the burner with the lid closed may cause an explosion!**
2. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. **A clogged burner tube can lead to a fire beneath the appliance.**
3. Control knob must be in the "Lock Off" position.
4. Turn the control knob to "HIGH"
5. Press the ignitor button repeatedly to light burner.
6. If ignition does not occur in 5 seconds, turn burner control knob OFF, wait 5 minutes and repeat lighting procedure.
7. If ignitor does not light burner, use a match to light burner manually. Access the burner through the hole in bottom bowl as indicated.
8. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration.

CAUTION: If burner flame goes out during operation, immediately turn the gas "OFF" and open lid to let the gas clear for about 5 minutes before re-lighting.



Turning Off

Turn control knob to the "Lock Off" position.

Initial Use

Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned on "HIGH." This will "heat clean" the internal parts and dissipate odor from the manufacturing processes.

Cooking

1. Light burner per lighting instructions.
2. Set burner to desired temperature
3. Place food on grid.
4. With lid open or closed, cook until desired internal temperatures are achieved.

Tips For Better Cook Outs and Longer Product Life

1. Spray or coat cooking surfaces with vegetable oil before cooking to avoid sticking.
2. Place vegetables or delicate foods into aluminum foil pouches.
3. Use a quality grill brush after each event to keep cooking surfaces clean and rust free.
4. A one pound tank will provide approximately 2 hours of cooking time with control on "HIGH".

Cleaning and Care

Caution

1. All cleaning and maintenance should be done when grill is cool and with the fuel supply disconnected.
2. DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

Notices

1. Abrasive cleaners will damage this product.
2. Never use oven cleaner to clean any part of grill.
3. Do not clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

Cleaning Burner

1. Turn gas off at the control knob and LP gas tank.
2. Remove cooking grates and heat plate.
3. Remove burner by removing the fasteners securing the burner to the grill bottom.
4. Lift burner up and away from gas valve orifice.
5. Disconnect wire from spark electrode.
6. Clean inlet (venturi) of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on burner surface.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip)
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
10. Reinstall burner, check to insure that gas valve orifices are correctly positioned inside burner inlet (venturi). Also check position of spark electrode.

Product Registration

Please register your product immediately at www.BlueRhino.com or call 1.800.762.1142.

Limited Warranty

Blue Rhino Global Sourcing, LLC ("Vendor") warrants to the original retail purchaser of this grill, and to no other person, that if this grill is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such grill shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase from an authorized retailer or distributor. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the grill, as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors. AFTER THE PERIOD OF THE ONE (1)-YEAR EXPRESS WARRANTY, VENDOR DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. FURTHER, VENDOR SHALL HAVE NO LIABILITY WHATSOEVER TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor assumes no responsibility for any defects caused by third parties. This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to you.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

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Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light with match	No gas flow.	Check if LP cylinder is empty.
	Obstruction of gas flow.	Clear burner tubes.
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked.	Clean burner ports.
Flame is yellow or orange	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed.
	Spider webs or insect nest in venturi.	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
Flame blow out	High or gusting winds.	Turn front of grill to face wind or increase flame height.
	Low on LP Gas.	Replace LP cylinder.
Flare-up	Grease buildup.	Clean grill.
	Excess fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knobs to "LOCK OFF POSITION." Let fire burn out. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback (fire in burner tube(s))	Burner and/or burner tube is blocked.	Clean burner and/or burner tube.
Inside of lid is peeling-like paint peeling	The lid is porcelain coated, not paint.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.