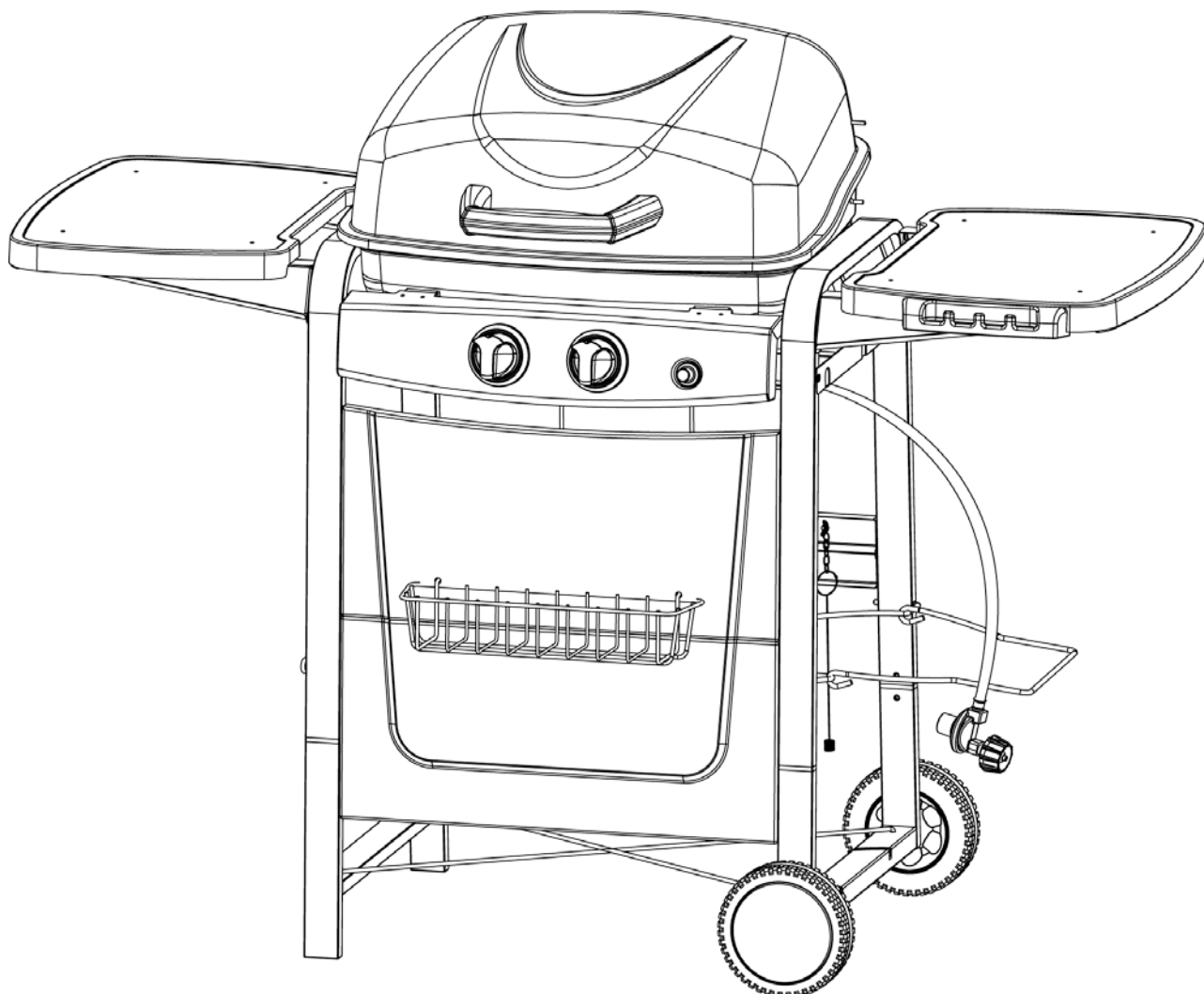


Outdoor LP Gas Barbecue Grill

Model No. GBC900W



WARNING

FOR YOUR SAFETY:

For Outdoor Use Only
(outside any enclosure)

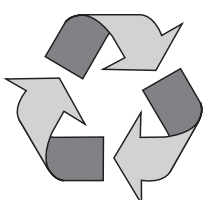


WARNING

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.**

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.



Made from 70% Bagasse
(Environmentally Friendly Sugar
Cane Pulp By-product)



Table of Contents

Important Safeguards	Page 2
Exploded View & Hardware	3
Assembly Instructions	4
Instalilling LP Gas Tank	8
Insert LP Gas Tank.	8
Secure LP Gas Tank.	8
Connect LP Gas Tank.	8
Disconnect LP Gas Tank	8
Operating Instructions	8
Checking for Leaks	8
Operating Main Burners	8
Cleaning and Care	9
Product Registration	10
Limited Warranty	10
Troubleshooting	11

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, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.*

California Proposition 65: Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.


California Proposition 65: This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

California Proposition 65: Wash your hands after handling this product.

Manufactured in China for: Blue Rhino Global Sourcing, Inc
Winston-Salem, NC USA • 1.800.762.1142, www.bluerhino.com

© 2010 Blue Rhino Global Sourcing, Inc. All Rights Reserved
Grill Boss™ is a Trademark of Blue Rhino Global Sourcing, Inc.. All Rights Reserved.
Blue Rhino® is a Trademark of Ferrellgas, L.P. All Rights Reserved.





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 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.

 **DANGER:** Failure to follow the dangers, warning and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

-  **WARNING:**
-  This grill is for outdoor use only, and shall not be used in a building, garage or any other enclosed area.
 -  Do NOT operate, light or use this appliance within 8 feet of walls, structures or buildings.
 -  For residential use only. This grill is NOT for commercial use.
 -  This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.
 -  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.
 -  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.
 -  LP gas tank needed to operate. Only tanks marked “propane” may be used.
 -  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.*
 -  LP gas tank must be arranged for vapor withdrawal.
 -  The LP gas tank must have a listed overfilling prevention device (OPD).
 -  Only use LP gas cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.
 -  The LP gas tank must have a tank collar to protect the tank valve.
 -  Never use an LP gas tank with a damaged body, valve, collar or footing.
 -  Dented or rusted LP gas tanks may be hazardous and should be checked by your LP gas supplier prior to use.
 -  The LP gas tank should not be dropped or handled roughly.
 -  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.
 -  Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury or death.
 -  Do not block holes in sides or back of grill.
 -  Never keep a filled LP gas tank in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
 -  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.
 -  Disconnect cylinder when not in use.
 -  Do not store a spare LP gas tank under or near this appliance.
 -  Never fill the tank beyond 80 percent full.
 -  A fire causing, serious injury or damage to property may occur if the above is not followed exactly.
 -  Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home or house.
 -  The use of alcohol, prescription or non-prescription drugs may impair the consumer’s ability to properly assemble or safely operate the appliance.
 -  Strong odors, colds, sinus congestion, etc. may prevent the detection of propane. Use caution and common sense when testing for leaks.
 -  Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene or alcohol with this product.
 -  Your grill has been checked at all factory connections for leaks. Re-check all connections as described in the “Operating Instructions” section of the manual, as movement in shipping can loosen connections.
 -  Check for leaks even if your unit was assembled for you by someone else.
 -  Do not operate if gas leak is present. Gas leaks may cause a fire or explosion.
 -  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.

-  Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
-  Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
-  Minimum clearance from sides and back of unit to combustible construction, 36 inches from side and 36 inches from back. Do not use this appliance under overhead combustible surfaces.
-  It is essential to keep the grill’s valve compartment, burners and circulating air passages clean. Inspect grill before each use.
-  Do not alter grill in any manner. Any altering will void your warranty.
-  Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
-  Do not build this model of grill in any built-in or slide in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
-  This grill should be thoroughly cleaned and inspected on a regular basis. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation.
-  Use only the regulator and hose assembly provided. The replacement regulator and hose assembly shall be that specified by the manufacturer.
-  Use only Blue Rhino Global Sourcing, Inc. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.
-  Do not use this appliance without reading “Operating Instructions” in this manual.
-  Do not touch metal parts of grill until it has completely cooled (about 45 min.) to a burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
-  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.
-  Do not install or use in or on boats or recreational vehicles.
-  Do not use grill in high winds.
-  Never lean over the grill when lighting.
-  Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
-  Do not attempt to move grill when in use. Allow the grill to cool (about 45 minutes) before moving or storing.
-  LP gas tank must be properly disconnected and removed prior to moving this grill.
-  Storage of grill indoors is permissible only if the tank is disconnected, removed from the grill and properly stored outdoors.
-  Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
-  Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.
-  Always place your grill on a hard, non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
-  Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
-  Keep all electrical cords away from a hot grill.
-  All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
-  Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
-  After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear or cuts to the hose.
-  Failure to open lid while igniting the grill’s burners, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.
-  If grill is not in use, the gas must be turned off at the supply tank.
-  Never operate grill without heat plates installed.
-  Always use a meat thermometer to ensure food is cooked to a safe temperature.
-  Use protective gloves when assembling this product.
-  Do not force parts together as this can result in personal injury or damage to the product.
-  Never cover entire cooking area with aluminum foil.
-  Deaths, serious injury or damage to property may occur if the above is not followed exactly.

Parts List

1	Lid Handle	55-09-308
2	Warming Rack	55-09-321
3	Lid*	55-09-307
4	Cooking Grid	55-09-300
5	Heat Plate	55-09-303
6	Top Hinge (2)*	55-07-360
7	Bottom Hinge (2)*	55-07-306
8	Left Side Shelf	55-09-305
9	Heat Plate Support (2)	55-09-445
10	Burner (2)*	55-09-295
11	Right Side Shelf	55-09-316
12	Side Shelf Support A (2)	55-09-446
13	Side Shelf Support B (2)	55-09-447
14	Grill Body Assembly	55-09-301
15	Control Knob (2)	55-09-298
16	Grease Cup Support	55-07-316
17	Grease Cup	55-07-315
18	Regulator/Hose Assembly	55-08-128
19	Top Left Cart Frame	55-09-319
20	Top Front Panel	55-09-318
21	Top Right Cart Frame	55-09-320
22	LP Gas Tank Heat Plate A	55-09-448
23	LP Gas Tank Heat Plate B	55-09-449
24	Rear Panel	55-10-517
25	Cart Frame Support Wire A	55-09-450
26	Condiment Holder	55-09-297
27	Lighting Rod	55-07-331
28	LP Gas Tank Retainer Wire	55-09-312
29	Leg Connector (4)*	55-09-306
30	Lower Front Panel	55-09-309
31	Lower Left Cart Frame	55-09-310
32	Cart Frame Support Wire B (2)	55-09-296
33	Lower Right Cart Frame	55-09-311

Exploded View

34	Hub Cap (2)	55-10-518
35	Wheel (2)	55-09-322
36	Axle	55-09-323

* Pre assembled

Hardware

A	Screw	ST4.8x10 Nickel Plated Phillips Head	4 pcs
B	Screw	M6x14 Nickel Plated Phillips Truss Head	42 pcs
C	Nut	M5 Zinc Plated	2 pcs
D	Nut	M8 Zinc Plated	2 pcs
E	Wing Nut	M6 Steel	7 pcs
F	Washer	ø6.4 Nickel Plated	10 pcs
G	Washer	ø6.4 Heat Resistant	6 pcs
H	Lock Washer	ø6.4 Nickel Plated	10 pcs

Tools Required for Assembly (Included)

#2 Phillips Head Screwdriver	1 pc
M5 - M8 Wrench	2 pcs

Assembly Instructions

1

DO NOT RETURN PRODUCT TO STORE.

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

Note: The model number can be found on the back of the cart assembly.

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.

To complete assembly you will need:

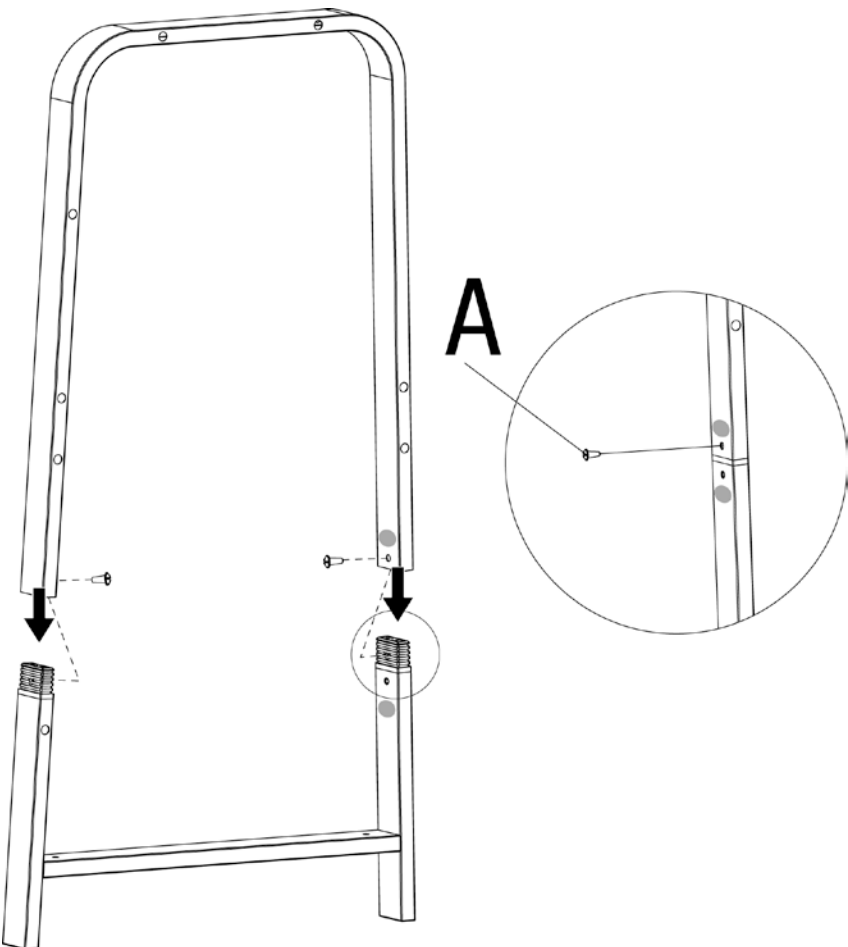
- (1) Leak Detection Solution (Instructions on how to make solution are included in the "Operating Instructions" section of this manual)
- (1) Precision Filled LP Gas Grill Tank with Acme Type 1 external threaded valve connection (4-5 gallon size)

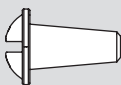
Typical assembly: approximately 1 (one) hour.

2

Assemble Left Cart Frame

Note: Match the colored stickers on the cart frame to assemble.

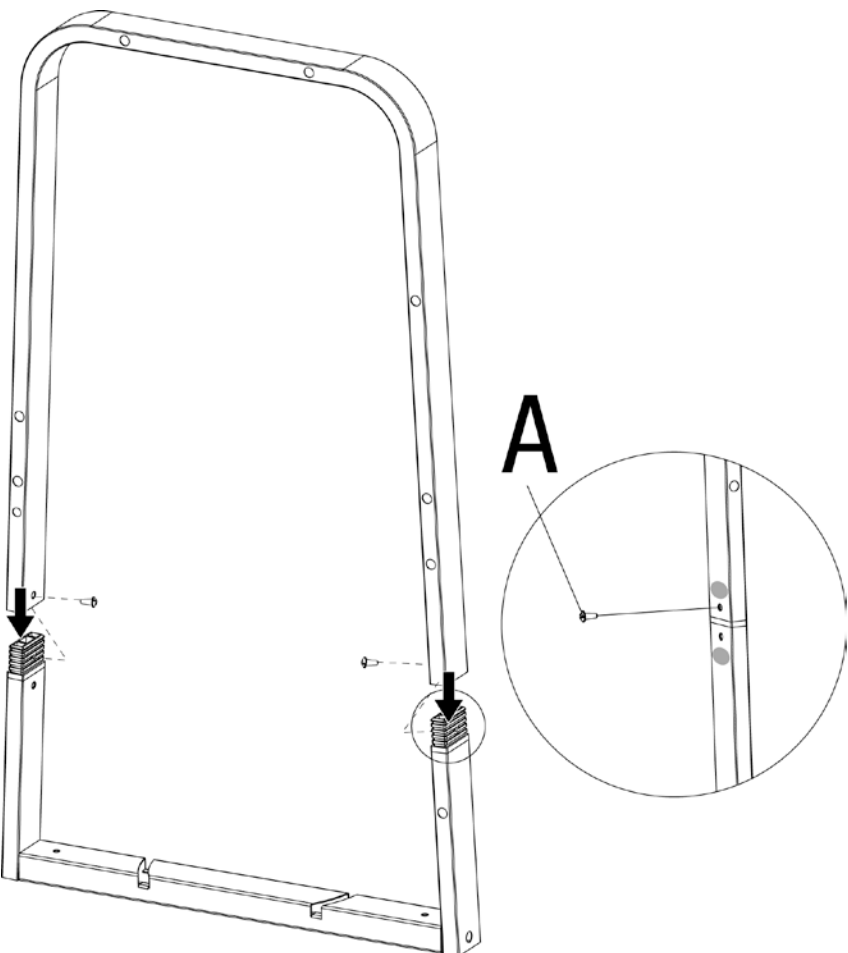


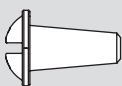
A  x 2

3

Assemble Right Cart Frame

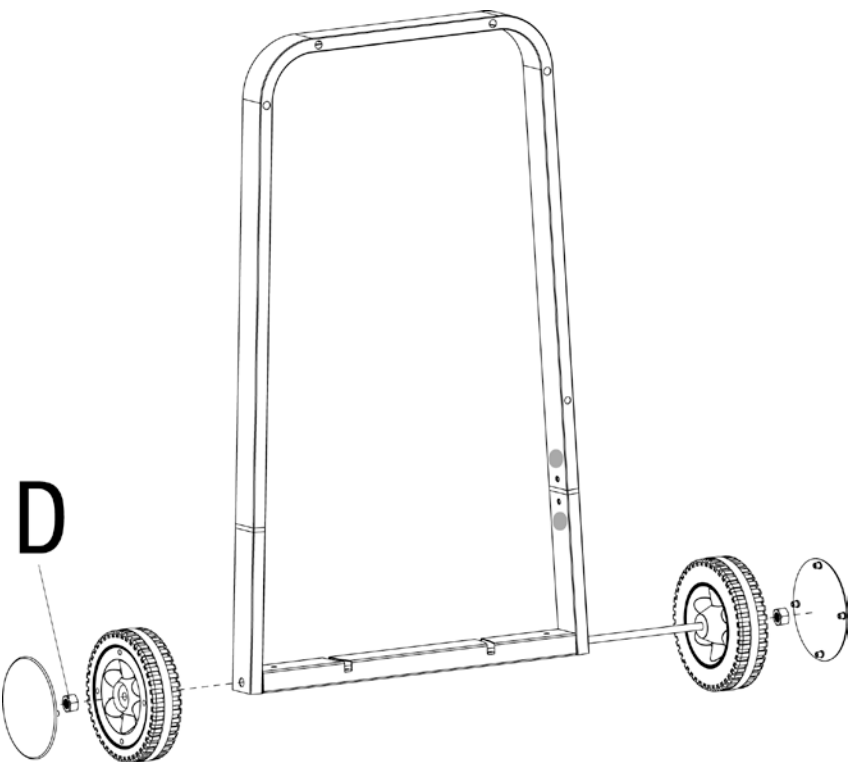
Note: Match the colored stickers on the cart frame to assemble.



A  x 2

4

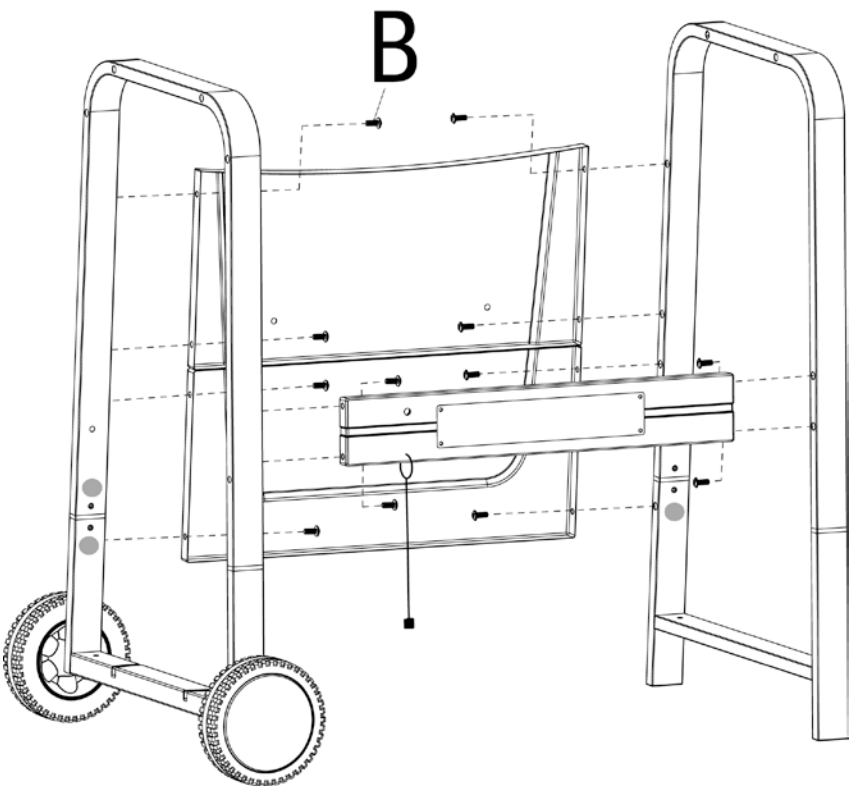
Attach Axle, Wheels and Hub Caps

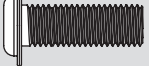


D  x 2

5

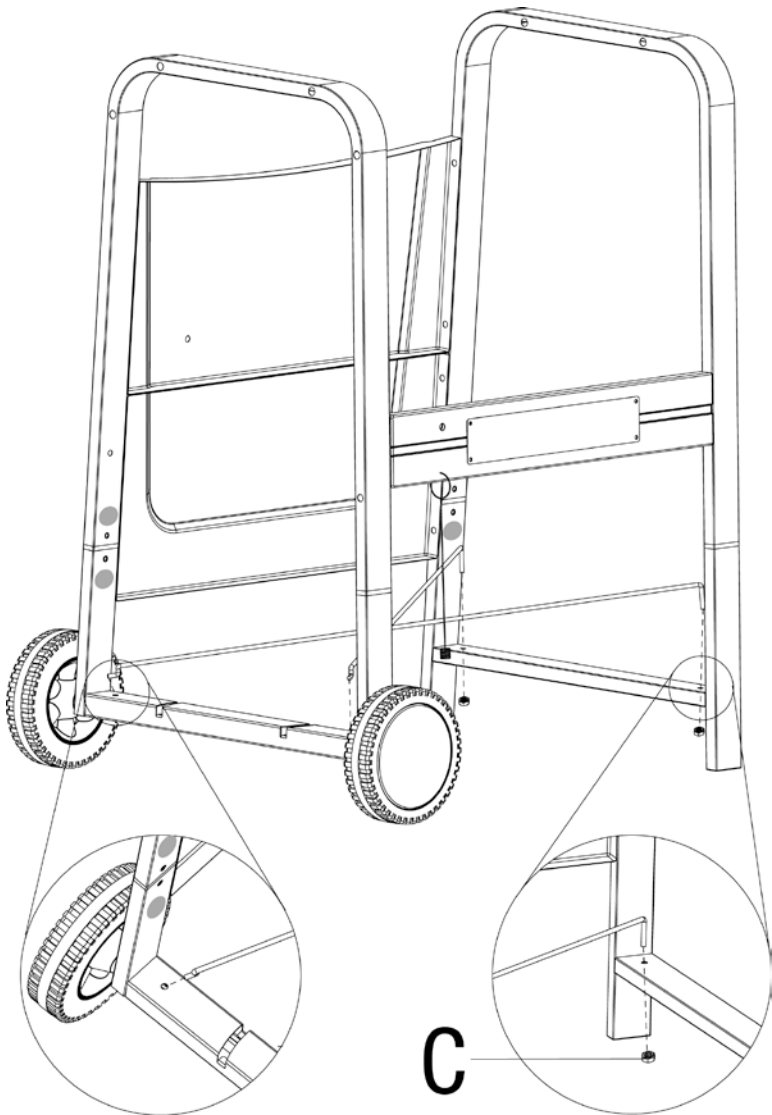
Attach Front Panels and Rear Panel



B  x 12

6

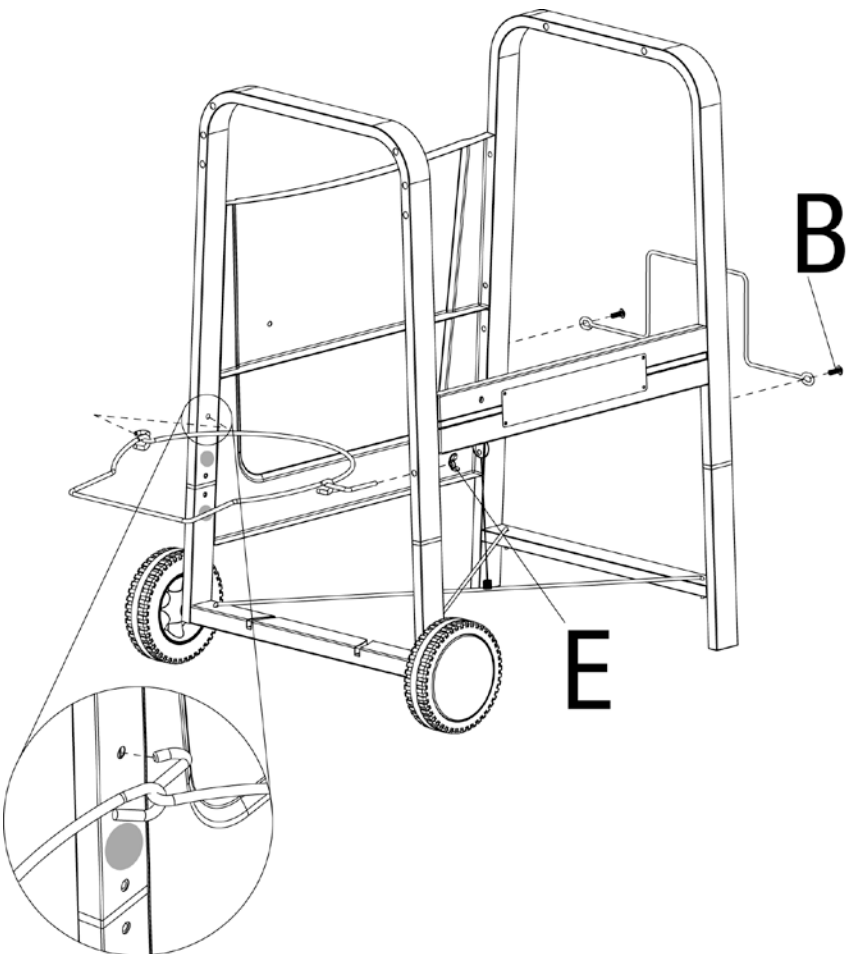
Attach Cart Frame Support Wires

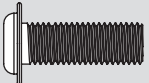


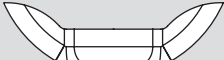
C  x 2

7

Attach LP Gas Tank Retainer Wire

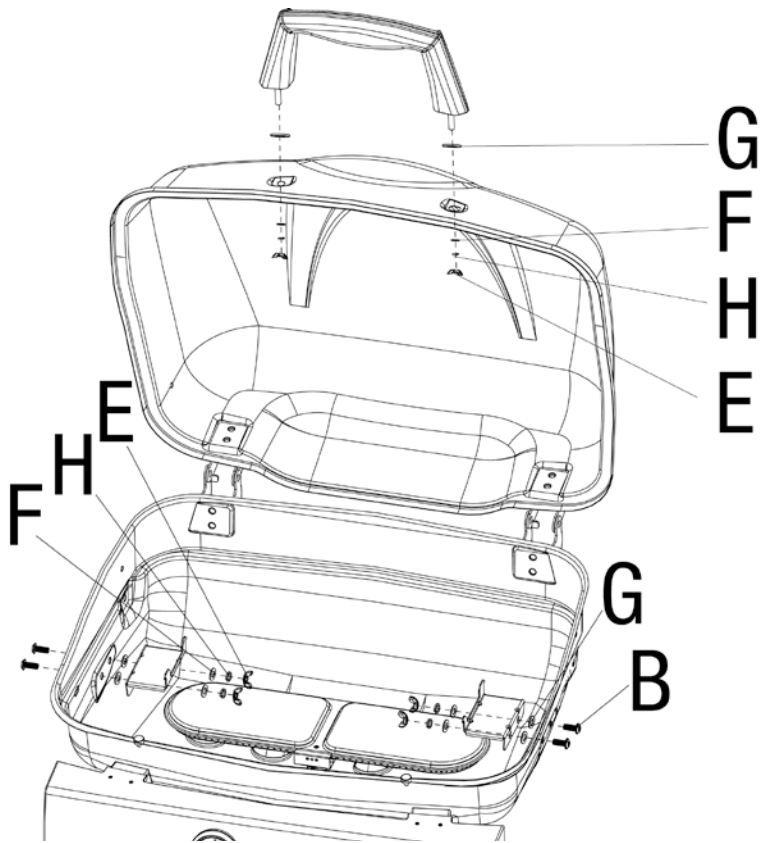



B  x 2

E  x 1

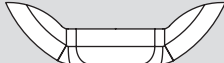
8

Attach Lid Handle and Heat Plate Supports



B  x 4

F  x 6

E  x 6

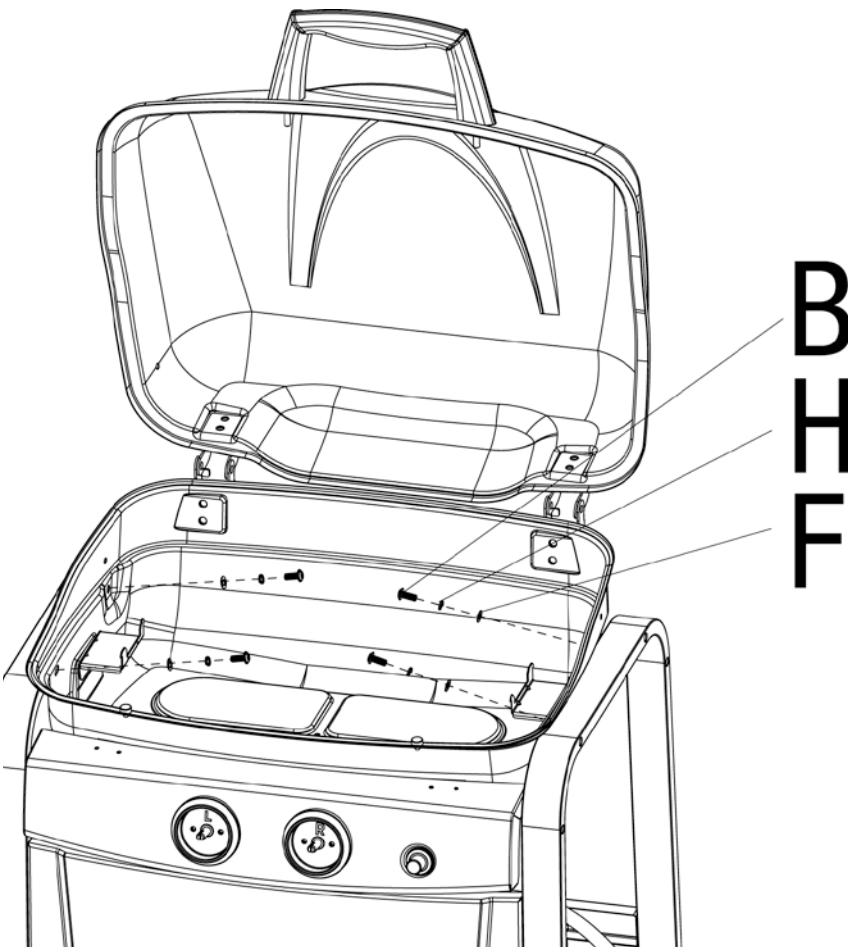
G  x 6

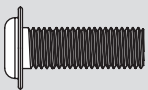


H  x 6

Assembly Instructions (continued)

9

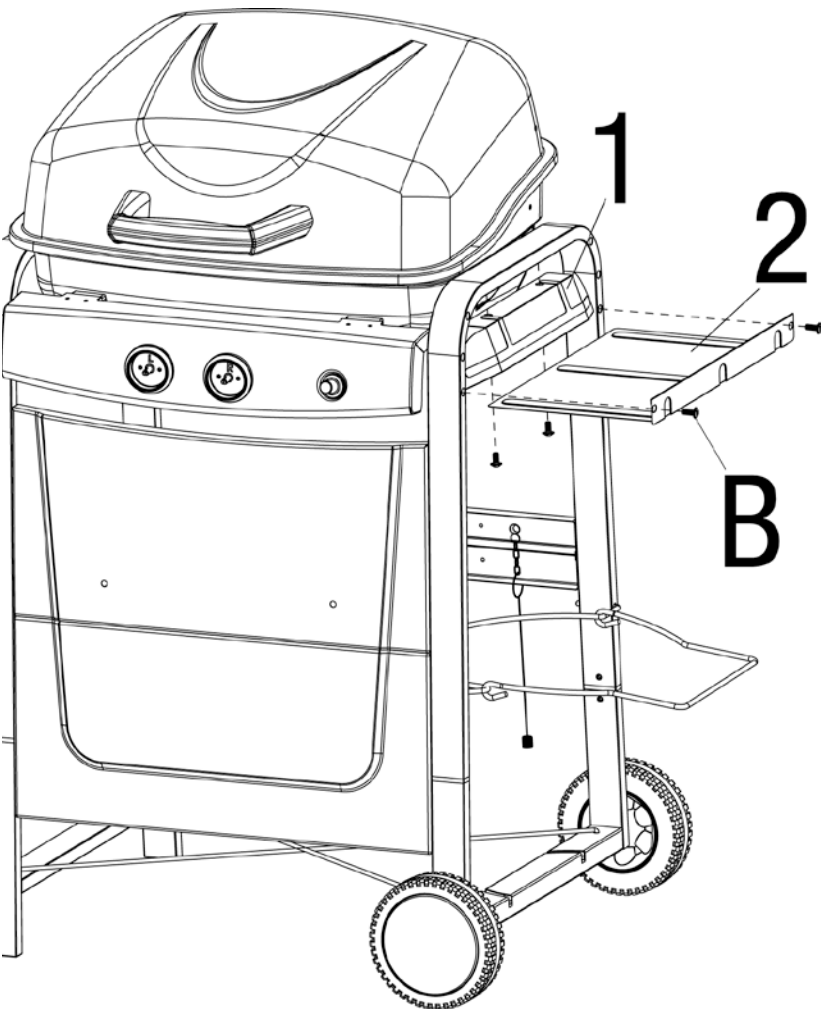
Secure Grill Body Assembly

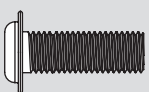


- B  x 4 H  x 4
- F  x 4

10

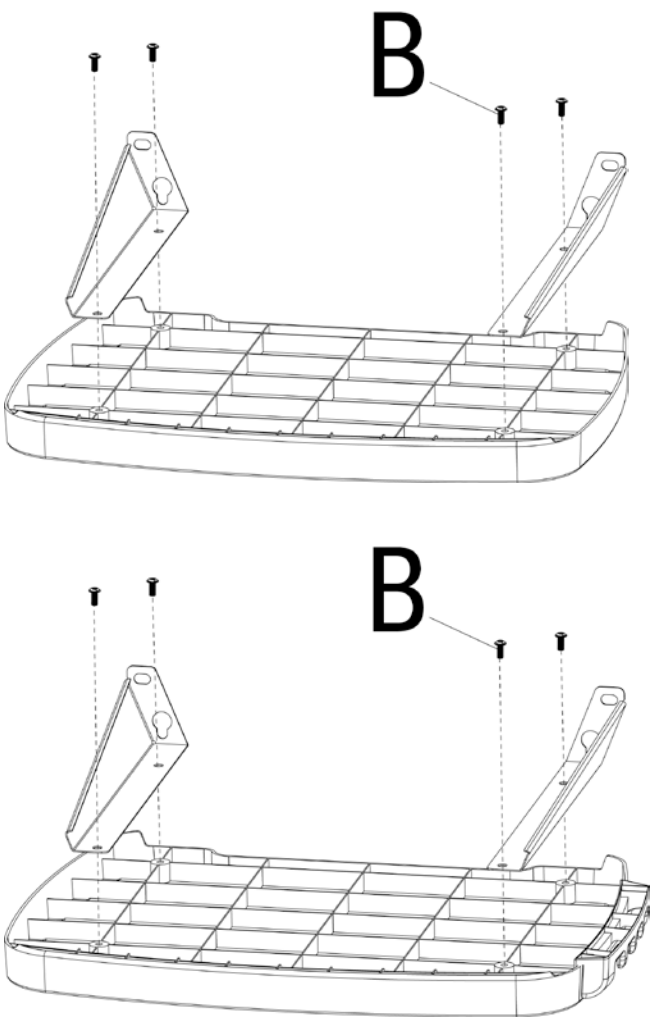
Attach LP Gas Tank Heat Plates

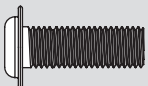


- B  x 4

11

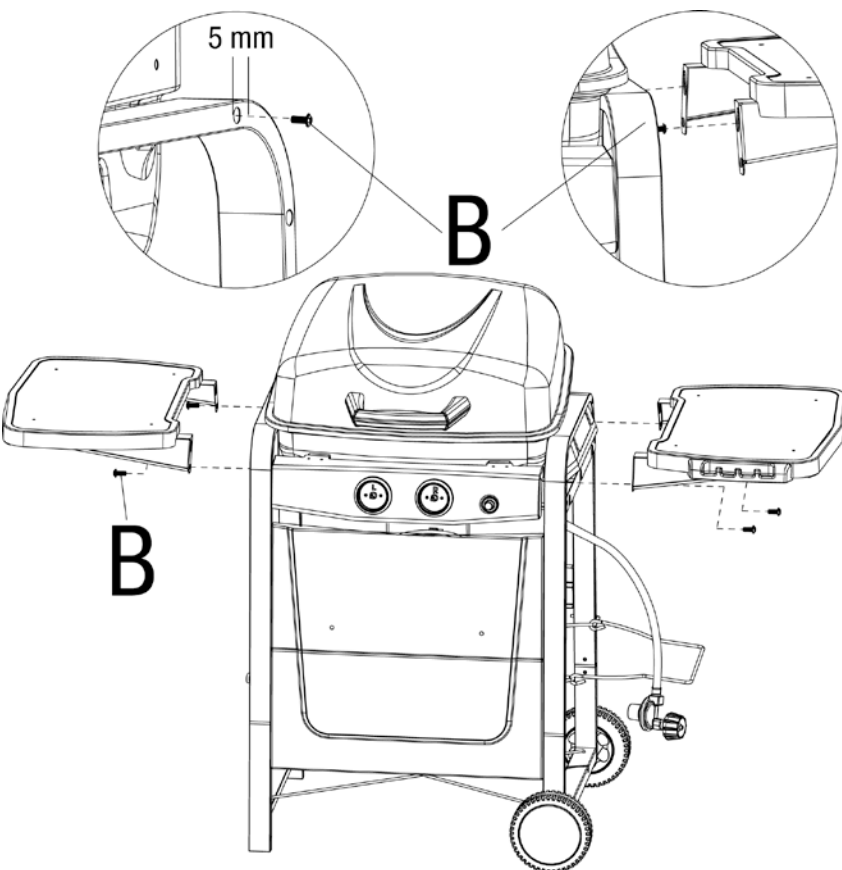
Attach Side Shelf Supports

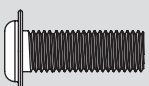


- B  x 8

12

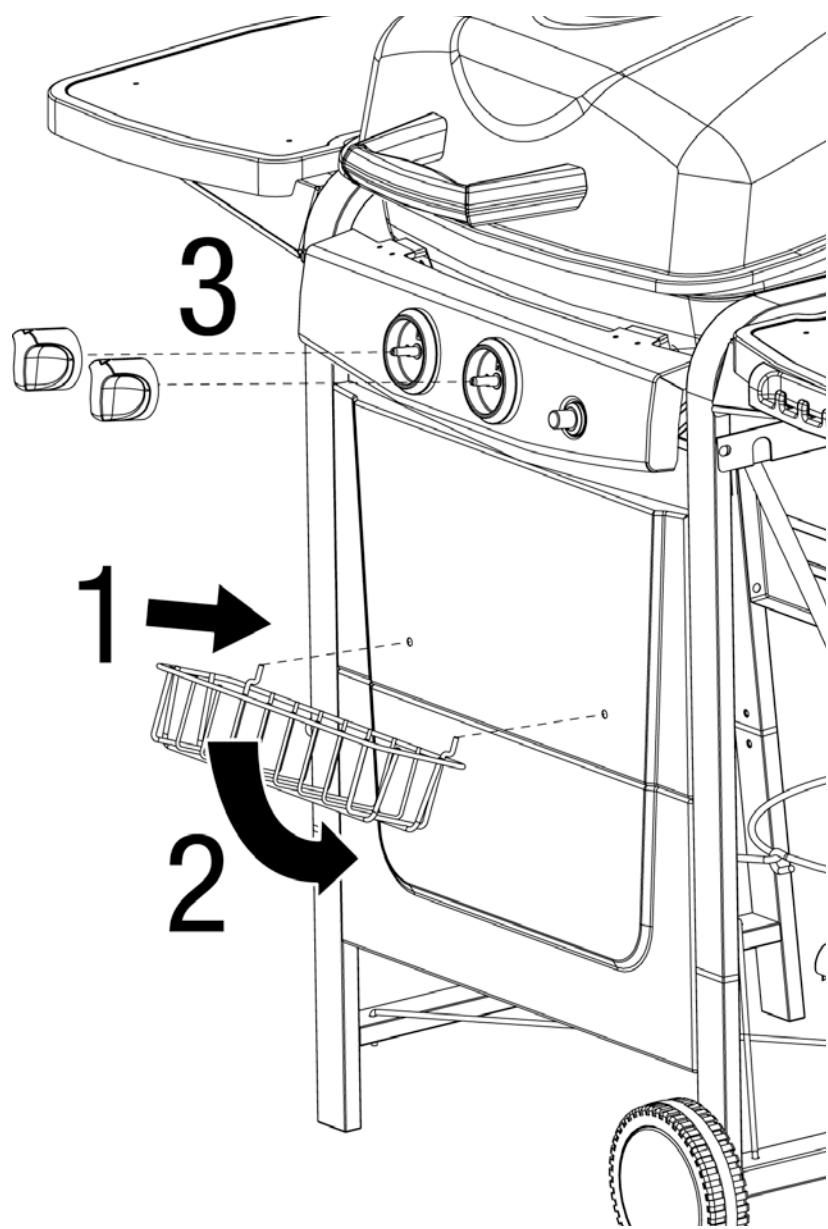
Attach Side Shelves



- B  x 8

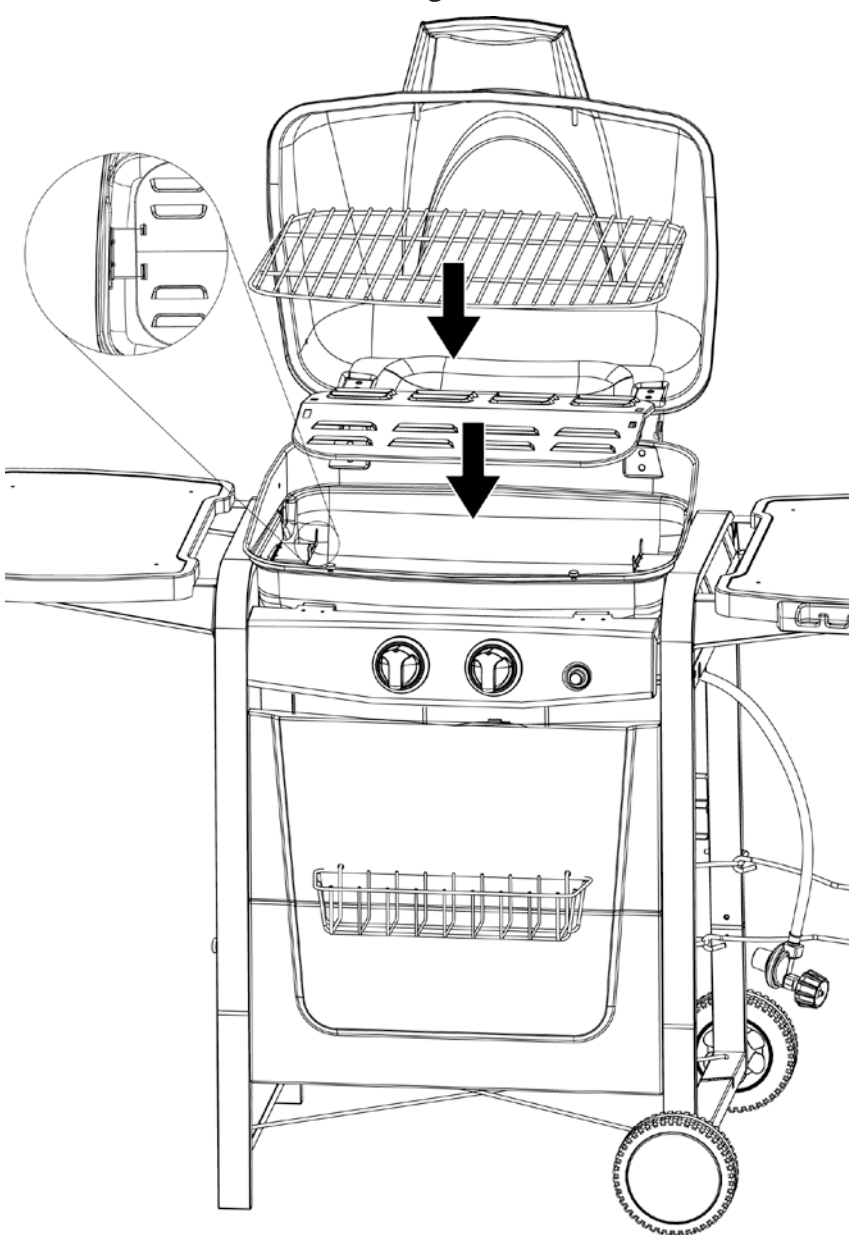
13

Attach Condiment Holder and Control Knobs



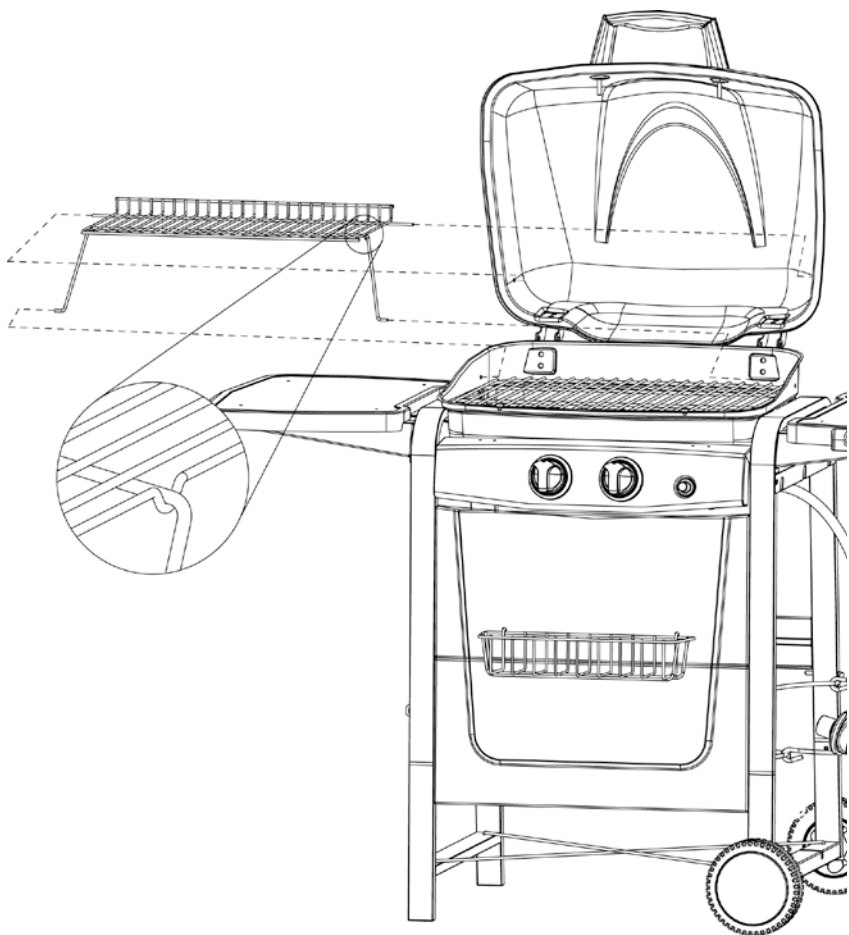
14

Insert Heat Plate and Cooking Grid



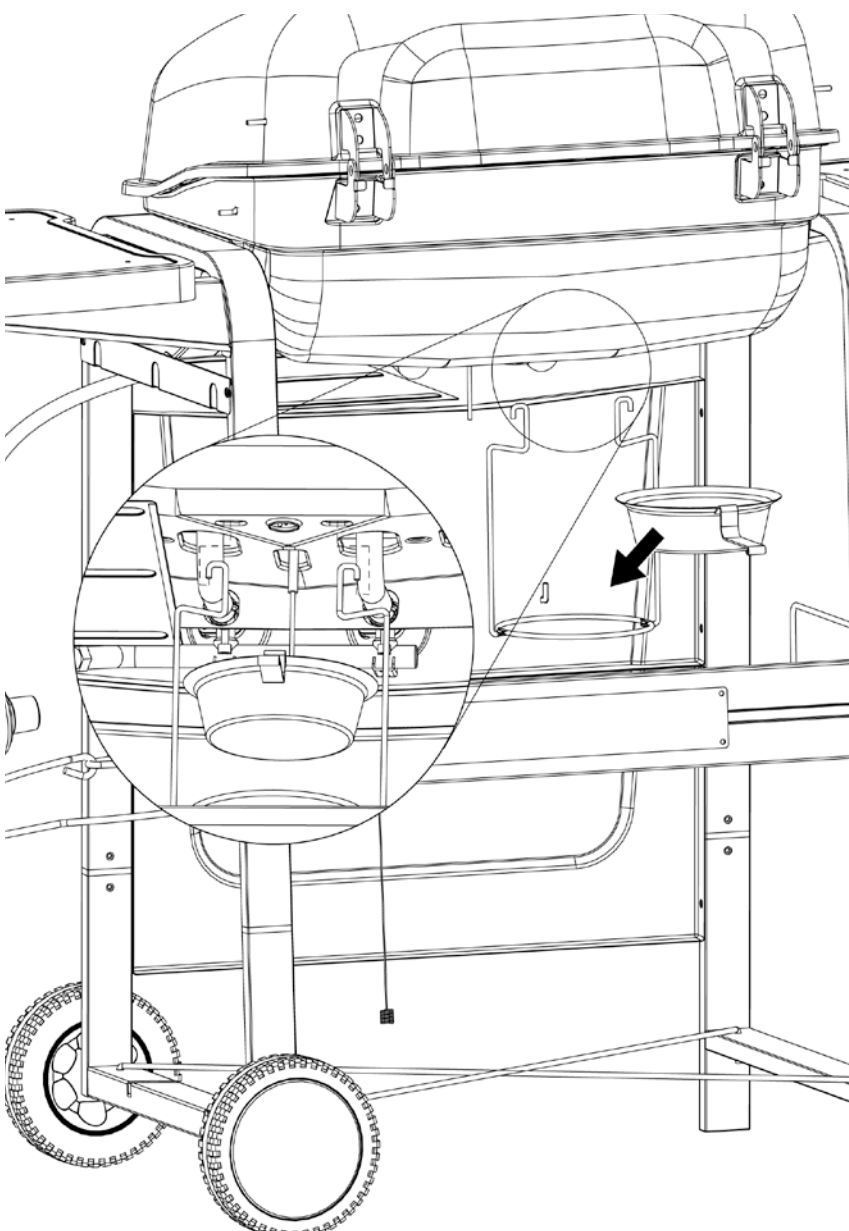
15

Insert Warming Rack



16

Attach Grease Cup and Grease Cup Support



Installing LP Gas Tank

To operate you will need (1) precision-filled standard grill LP gas tank (20#) with external valve threads.

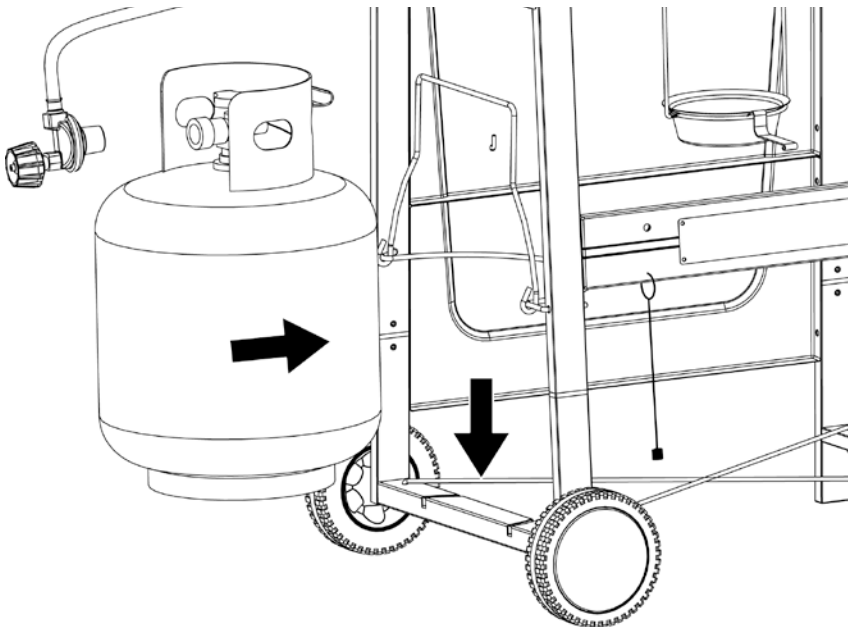
Note: An empty standard grill LP gas tank weighs approximately 18 lbs. A precision-filled standard grill LP gas tank should weigh no more than 38 lbs.

⚠ **Caution:** LP gas tank must be properly disconnected and removed prior to moving this grill.



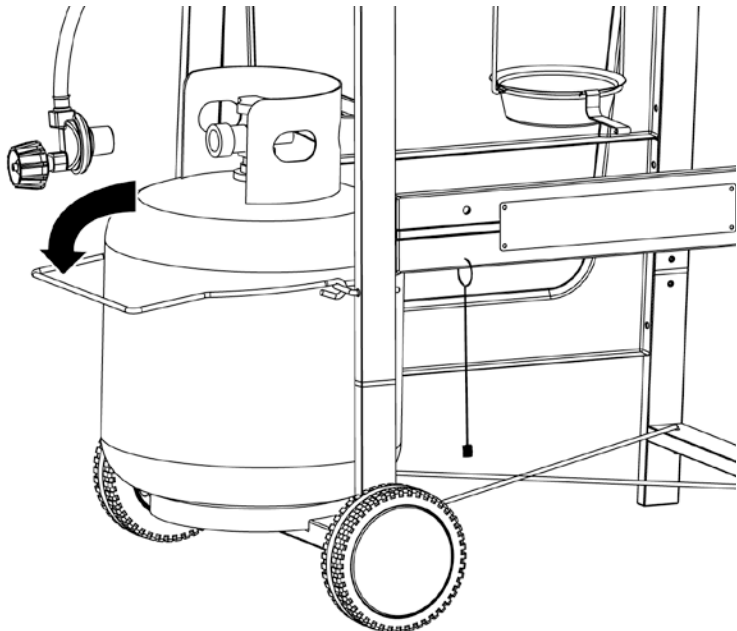
Insert LP Gas Tank

Place precision filled LP gas tank upright into notches on lower right cart frame support so the tank valve is facing the gas line connection.



Secure LP Gas Tank

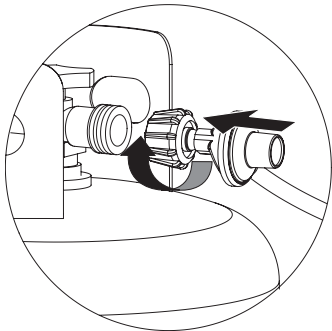
Secure tank by sliding LP gas tank retainer wire over shoulder of LP gas tank.



Connect LP Gas Tank

Before connecting, be sure that there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner and burner ports.

Connect gas line to tank by turning knob clockwise until it stops.

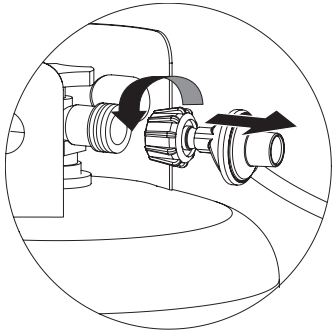


Disconnect LP Gas Tank

Before disconnecting make sure the LP gas tank valve is “CLOSED”.

Disconnect gas line from LP gas tank by turning knob counterclockwise until it is loose.

⚠ **Caution:** LP gas tank must be properly disconnected and removed prior to moving this grill.



Need a tank of gas? Try tank exchange service. It's easy, fast, safe, and available at tens of thousands of conveniently located retail outlets nationwide. You can purchase a new full tank or exchange your empty for a precision filled one.

Operating Instructions

Checking for Leaks

Burner Connections

1. Make sure the regulator valve and hose connections are securely fastened to the burner and the tank.

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

⚠ **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.

2. Please refer to diagram for proper installation. (Figures 1)
3. If the burner pipe does not rest flush to the orifice, please contact 1.800.762.1142 for assistance.

Tank/Gas Line Connection

1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are 🔒 (OFF) position. (Figure 2)
3. Turn LP gas tank valve to “OPEN”.
4. Spoon leak check solution at all “X” locations (Figures 3)
 - a. If any bubbles appear turn LP gas tank valve to “CLOSED”, reconnect and re-test.
 - b. If you continue to see bubbles after several attempts, turn LP gas tank valve to “CLOSED” and disconnect LP gas tank and contact 1.800.762.1142 for assistance.
 - c. If no bubbles appear after one minute turn LP gas tank valve to “CLOSED”, wipe away solution and proceed.

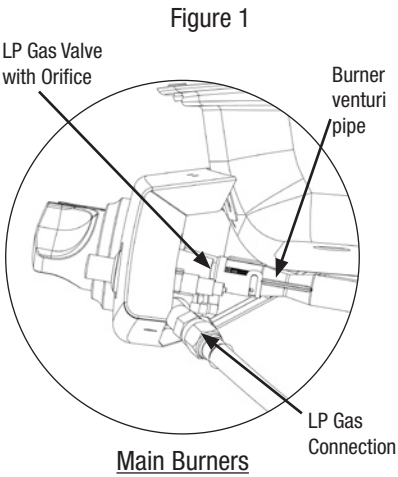


Figure 2

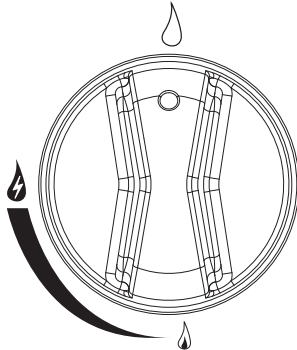


Figure 3

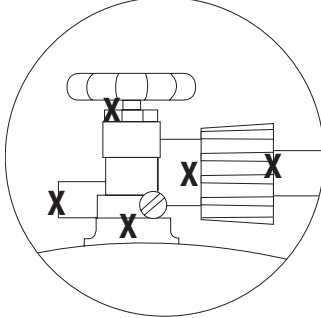


Figure 4

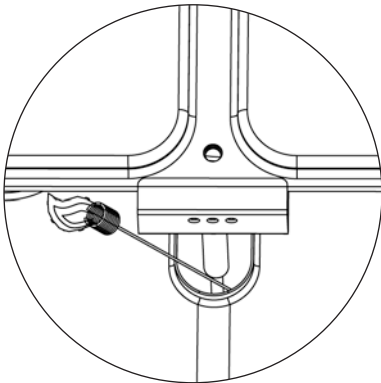
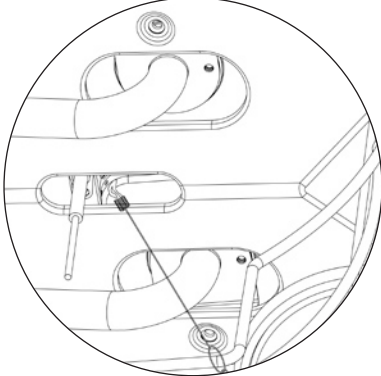
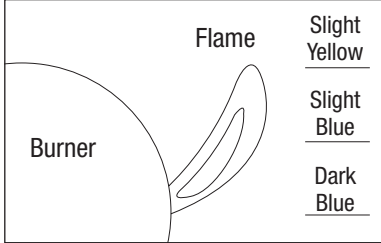


Figure 5



Operating Main Burners

First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time by operating the grill for at least 15 minutes on “HIGH” with the lid closed. This will “heat clean” the internal parts and dissipate odors.

Lighting

1. Open lid. **Attempting to light the burners with the lid closed may cause an explosion!**
2. Make sure there are no obstructions of airflow to the burners. 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. All control knobs must be in the 🔒 (OFF) position. (Figure 2)
4. Turn LP gas tank valve to “OPEN”.
5. Select burner to light. Push and turn control knob to 🔥 (HIGH).
6. Press the ⚡ (igniter) button repeatedly 3 to 4 times to light burner.
7. If ignition does not occur in 5 seconds, turn burner control knob 🔒 (OFF), wait 5 minutes and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Position the lit match near side of the burner. (Figure 4)

Important: Always use the lighting rod provided when lighting burners with a match.

9. After lighting, observe the burner flame, make sure all burner ports are lit and flame height matches illustration. (Figure 5)

Note: Each burner lights independently - repeat steps 5-9 for the other burner.

⚠ 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

1. Turn LP gas tank valve to “CLOSED”.
2. Turn all control knobs clockwise to the 🔼 (OFF) position.

Note: A “poof” sound is normal as the last of the LP gas is burned.

Direct Cooking

Cooking directly over hot burners is ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Open lid and ignite the desired burner(s) per lighting instructions in owner’s manual.
2. Close lid and preheat grill on 🔥 (HIGH).
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the lit burners.
4. Adjust controls to desired flame height.
5. With lid open or closed, cook until desired internal food temperatures are achieved.
6. Turn grill OFF by turning the LP gas tank valve to “CLOSED”. Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the 🔼 (OFF) position. A “poof” sound is normal as the last of the LP gas is burned.

For more tips on direct cooking please see “Tips for Better Cookouts and Longer Grill Life”

Indirect Cooking

Not cooking directly over hot burners is ideal for slow cooking and foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods.

1. Open lid and ignite the desired burner(s) per lighting instructions in owner’s manual.
2. Close lid and preheat grill on 🔥 (HIGH).
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the un-lit burners.
4. Adjust controls to desired flame height.
5. With lid closed, cook until desired internal food temperatures are achieved.
6. Turn grill OFF by turning the LP gas tank valve to “CLOSED”. Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the 🔼 (OFF) position. A “poof” sound is normal as the last of the LP gas is burned.

For more tips on indirect cooking please see “Tips for Better Cookouts and Longer Grill Life”

Controlling Flare-ups

- ⚠ Caution: Putting out grease fires by closing the lid is not possible.**
- **Do not use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage. If a grease fire develops, turn knobs 🔼 (OFF) and LP gas tank valve “CLOSED”.**
 - **Do not leave grill unattended while preheating or burning off food residue on 🔥 (HIGH). If grill has not been regularly cleaned, a grease fire can occur that may damage the product.**

⚠ WARNING: 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.

Flare-ups are a part of cooking meats on a grill, and adds to the unique flavor of grilling. **Excessive flare-ups can over-cook your food and cause a dangerous situation for you and your grill.**

Important: Excessive flare-ups result from the build-up of grease in the bottom of your grill.

Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Cook high fat contents meats on 🔥 (LOW) setting or indirectly.
3. Ensure that your grill is on hard, level, non-combustible surface and the grease is allowed to drain into grease cup.

Tips for Better Cookouts and Longer Grill Life

1. For great recipes and tips, visit recipes.uniflame.com
 2. For food safety tips visit: http://www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety/
 3. Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
 4. Use the side burner of this appliance like a normal kitchen range for boiling, sautéing or frying.
 5. To keep food from sticking to the grids, spray or coat with cooking oil before lighting.
 6. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
 7. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
- ⚠ WARNING: Never cover entire cooking area with aluminum foil.**

8. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
9. When direct cooking adjust your burners to different levels so foods can be prepared to different internal temperatures in the same time frame.
10. When indirect cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan over the un-lit burners.
11. Try water pans to reduce flare-ups and cook juicer meats. Before starting grill remove cooking grids and place a heavy duty shallow pan directly on heat plates. Fill half way with water, fruit juices or other flavored liquids. Replace cooking grids and position food over the loaded pan.
12. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer’s instructions.
13. Grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.
14. Clean cooking grids and racks after every use with a quality grill bush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
15. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your grill.
16. Watch barbecue themed TV shows or purchase related barbecue cookbooks to learn more interesting tips like –
A gas grill is ideal for reheating leftover pizza. Set burners on low and place pizza slices directly on preheated cooking grid. Close lid and cook until cheese starts to bubble.

Cleaning and Care

- ⚠ CAUTION:**
- 1. All cleaning and maintenance should be done when grill is cool (about 45 minutes) 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.**
 - 3. Do not enlarge valve orifices or burner ports when cleaning the valves or burners.**

Notices

- 1. This grill should be thoroughly cleaned and inspected on a regular basis.**
- 2. Abrasive cleaners will damage this product.**
- 3. Never use oven cleaner to clean any part of grill.**

Before Each Use:

1. Keep the grill area clean and free from any combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of the combustion of LP and the ventilation air.
3. Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.
4. Visually check the burner flames to make sure your grill is working properly.
5. See sections below for proper cleaning instructions.
6. Check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

Cleaning Surfaces

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

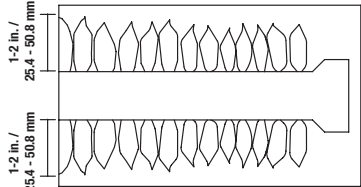
Cleaning Main Burners

1. Turn control knobs to the 🔼 (OFF) position and LP gas tank valve to “CLOSED”.
2. Remove cooking grids and heat plate.
3. Remove burners by removing the fasteners securing the burners to the grill bottom.
4. Lift burners 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 surfaces.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip)
9. Inspect burners for any damage (cracks or holes). If damage is found, replace with new burner(s) from the manufacturer.
10. Reinstall burners, checking to insure that gas valve orifice is correctly positioned inside each burner inlet (venturi). Also check position of spark electrode.

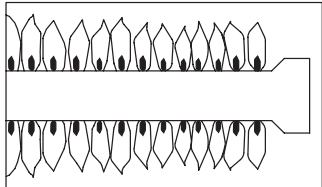
Figure 10

Burner Flame Conditions

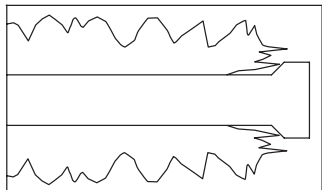
Use this chart check to see if your burners need to be cleaned.



Normal: Soft blue flames with yellow tips between 1 in. - 2 in. high.



Needs Cleaning: Noisy with hard blue flames.



Has to be cleaned: Wavy with yellow flames.



Installing LP Gas Tank

- 11. Replace heat plate and cooking grids.
- 12. Perform leak test.

Before Storing

- 1. Make sure the control knobs are in the 🔒 (OFF) position and LP gas tank valve is “CLOSED”.
- 2. Clean all surfaces.
- 3. Lightly coat the burners with cooking oil to prevent excess rusting.
- 4. Storing the grill indoors, disconnect the LP tank, see “Disconnect LP Gas Tank” section, and leave the LP gas tank OUTDOORS.
- 5. Place the protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight.
- 6. If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

Product Registration

For faster warranty service, register your product immediately at www.bluerhino.com or call 1.800.762.1142.

Limited Warranty

Blue Rhino Global Sourcing, Inc (“Vendor”) warrants to the original retail purchaser of this product, and to no other person, that if this product 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 product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase. 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 product 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, including the warranty of merchantability or the warranty of fitness for a particular purpose. VENDOR ALSO DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. VENDOR SHALL HAVE NO LIABILITY TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship 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 everyone.

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.

Blue Rhino Global Sourcing, Inc
Winston-Salem, North Carolina 27105 USA
1.800.762.1142

Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using ignitor	LP gas tank valve is closed	Make sure regulator is securely attached to the LP gas tank, turn LP gas tank valve to “OPEN”
	LP gas tank is low or empty	Replace or refill LP gas tank
	LP gas leak	1. Turn LP gas tank valve to “CLOSED” 2. Wait 5 minutes for gas to clear 3. Follow “Checking for Leaks” in the owner’s manual
	Battery needs to be changed	Replace the “AA” battery (follow assembly step for inserting battery)
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked or broken - sparks at crack	Replace electrode
	Wire loose or disconnected	Reconnect wire or replace electrode/wire assembly
	Wire is shorting (sparking) between ignitor and electrode	Replace ignitor wire/electrode assembly
	Bad ignitor	Replace ignitor
Burner will not light with match	No gas flow	Check if LP gas tank is empty A. If empty, replace or refill B. If LP gas tank is not empty, refer to “Sudden drop in gas flow or reduced flame height”
	LP gas tank is low or empty	Replace or refill LP gas tank
	LP gas leak	1. Turn LP gas tank valve to “CLOSED” 2. Wait 5 minutes for gas to clear 3. Follow “Checking for Leaks” in the owner’s manual
	Coupling nut and regulator not fully connected	Turning the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.
	Obstruction of gas flow	1. Clear burner tubes. 2. Check for bent or kinked hose
	Disengagement of burner to valve	Reengage burner and valve
	Spider webs or insect nest in venturi	Clean venturi and burner tube
	Burner ports clogged or blocked	Clean burner ports
Sudden drop in gas flow or reduced flame height	Out of gas	Replace or refill LP gas tank
	Excess flow; safety device may have been activated	1. Turn control knobs to 🔒 (OFF) 2. Wait 30 seconds and light grill. 3. If flames are still too low, reset the excessive flow safety device: a. Turn control knob(s) 🔒 (OFF) b. Turn LP gas tank valve to “CLOSED” c. Disconnect regulator d. Turn control knobs to 🔥 (HIGH) e. Wait 1 minute f. Turn control knobs to 🔒 (OFF) g. Reconnect regulator and leak check connections h. Slowly turn LP gas tank valve to “OPEN” i. Wait 30 seconds and then light grill per “Lighting Instructions”
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, etc.	Clean burner
	Poor alignment of valve to burner venturi	Assure burner venturi is properly engaged with valve
Flame blow out	High or gusting winds	Do not use grill in high winds
	Low on LP Gas	Replace or refill LP gas tank
	Excess flow valve tripped	Refer to “Sudden drop in gas flow or reduced flame height”
Flare-up	Grease buildup	Remove and clean all grill parts per “Cleaning and Care” instructions in the owner’s manual
	Excess fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Adjust (lower) cooking temperature
Persistent grease fire	Grease trapped by food buildup around burner system	1. Turn control knobs to 🔒 (OFF) 2. Turn LP gas tank valve to “CLOSED” 3. Leave lid in closed position and let fire burn out 4. After grill cools, remove and clean all parts per “Cleaning and Care” instructions in the owner’s manual
Flashback (fire in burner tube(s))	Burner and/or burner tubes are blocked	Clean burner and/or burner tubes
Inside of lid is peeling (like paint peeling)	The lid is stainless steel, not painted	Baked on grease buildup has turned to carbon and is flaking off, clean thoroughly per “Cleaning and Care” instructions in the owner’s manual
	The lid is coated/painted	• This can be from baked on grease buildup, that has turned into carbon and is flaking off • Clean thoroughly, per “Cleaning and Care” instructions in the owner's manual • After cleaning, if you can see steel, please call out Customer Care at 1.800.762.1142

For more assistance please visit us online at www.bluerhino.com or call 1.800.762.1142.



Outdoor LP Gas Barbecue Grill Model No. GBC900W