



OWNER'S MANUAL

- Assembly
- Operation
- Maintenance

GAS-FIRED



CAUTION: DO NOT DISCARD THIS MANUAL



NOTICE TO INSTALLER AND CONSUMER

- Read, understand and follow these instructions for safe installation and operation.
- These instructions must be left with the consumer and the consumer should retain them for future reference.



WARNING

If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.



WARNING

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

If you smell gas:

1. Shut off gas to the 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.

Read the following instructions carefully and be sure your grill is properly installed, assembled and maintained.

Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have questions concerning assembly or operation, consult your dealer, gas appliance service person or your LP gas company.

This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

Installation and service must be performed by a qualified installer, service agency, or the gas supplier. In the Commonwealth of Massachusetts installation must be performed by a licensed plumber or gas fitter.

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WARRANTY



Cook Number Grill CNG-TRAVELER Gas Grill Limited Lifetime Warranty

The Outdoor GreatRoom Company extends the following warranty for Cook Number Grill - CNG-TRAVELER Gas Grill used in the United States of America or Canada. Dealers and employees of The Outdoor GreatRoom Company have no authority to make any warranty or authorize any remedies in addition to or inconsistent with the terms of this warranty. This warranty gives you specific legal rights. You may also have other rights that vary from state to state.

The Outdoor GreatRoom Company warrants that this Cook Number Grill - CNG-TRAVELER Gas Grill (the "Product") will be free from defects in material and workmanship as follows:

- Stainless steel parts - for the life of the Product.
- All other parts - for a period of one year from the Product's date of purchase.

This warranty is subject to the conditions, exclusions and limitations described below.

This warranty applies only to the original owner of the Product and is nontransferable. Fire Stone's obligation under this warranty does not extend to damages resulting from (1) assembly, operation or maintenance of the Product not in accordance with the Installation/Assembly Instructions, Operating Instructions and the Listing Agency Identification Label furnished with the Product; (2) installation or use which does not comply with local building codes and ordinances; (3) shipping, improper handling, improper operation, abuse, misuse, accident or unworkmanlike repairs; (4) use of fuels other than those specified in the Operating Instructions; (5) installation or use of components not supplied with the Product or any other components not expressly authorized and approved in writing by Fire Stone; and/or (6) modification of the Product not expressly authorized and approved in writing by Fire Stone. Any of the circumstances described in the previous sentence voids this warranty. This warranty is void if the Product or any component has been removed, repaired or replaced before The Outdoor GreatRoom Company has been afforded a reasonable opportunity to inspect the Product. This warranty does not cover LP tanks.



This warranty is limited to the replacement of defective components and The Outdoor GreatRoom Company may fully discharge its obligations under this warranty by replacing, at its discretion, the defective components. The Outdoor GreatRoom Company will provide replacement parts at no charge and will pay reasonable and necessary freight costs related to replacing defective components under this warranty. The maximum amount recoverable under this warranty is limited to the purchase price of the Product and, if The Outdoor GreatRoom Company is unable to provide replacement components in an expedient and cost-effective manner, The Outdoor GreatRoom Company may discharge all obligations under this warranty by refunding the purchase price of the Product.

EXCEPT TO THE EXTENT PROVIDED BY LAW, The Outdoor GreatRoom Company MAKES NO EXPRESS WARRANTIES OTHER THAN THE WARRANTY EXPRESSED HEREIN. THE DURATION OF ANY IMPLIED WARRANTY IS LIMITED TO THE DURATION OF THE WARRANTY SPECIFIED ABOVE. IN NO EVENT SHALL The Outdoor GreatRoom Company BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY DEFECTS IN THE PRODUCT. Some states do not allow limitations on how long an implied warranty lasts, or do not allow exclusion or limitation of incidental or consequential damages, so these limitations may not apply to you.

To obtain service under this warranty, you must:

1. Obtain service and/or parts at any authorized dealer, or send written notice of the claimed condition to The Outdoor GreatRoom Company, 12400 Portland Ave. So., Burnsville, MN 55337.
2. Provide documentary proof that you are the original owner of the Product.
3. Provide The Outdoor GreatRoom Company reasonable opportunity to investigate the claim, including reasonable opportunity to inspect the Product prior to any repair or replacement work and before the Product or any component of the Product has been removed.

READ THESE SAFETY INSTRUCTIONS

	! WARNING	
Fire Risk Explosion Risk		
Failure to comply with these instructions could result in a fire or explosion which could cause property damage, serious bodily injury or death.		

! WARNING
Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

Grill Installation Codes

This grill has been tested in accordance with ANSI Z21.58-2005/CSA 1.6-2005 and ANSI Z21.58a-2006/CSA1.6a-2006. The installation of this gas grill must conform with local codes or, in the absence of local codes with the National Fuel Gas Code, ANSI Z223.1/NFPA54 (In the USA) or Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2 (in Canada).

Never use this gas grill in a garage, porch, shed, breezeway or any other enclosed area. The gas grill is to be used outdoors only, with at least 6 inch clearance from the back and sides of the grill to any combustible surface. The gas grill shall not be located under overhead combustible construction. Do not obstruct the flow of combustion or ventilation air around the gas grill housing. Do not block the bottom air vents.

This outdoor gas grill is not intended to be installed in or on recreational vehicles and/or boats.

Correct LPG Cylinder Use

This gas grill is designed for use with a standard disposable 1 lb. Liquid Propane Gas (LPG) cylinder, not included with grill box. Never connect the gas grill to an LPG cylinder that exceeds this capacity. The LPG cylinder must be an "OPD" gas cylinder which offers an Overfill Prevention Device. This safety feature prevents the cylinder from being overfilled which can cause malfunction of the LPG cylinder and/or grill.

The LPG cylinder 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 Transportation of Dangerous Goods: and Commission, as applicable.




In addition:

1. The LPG cylinder must also be provided with a listed overfilling prevention device, and a cylinder connection device compatible with the connection for outdoor cooking appliances.
2. The LPG cylinder used must have a collar to protect the cylinder valve.
3. The cylinder supply system must be arranged for vapor withdrawal. See Figure 5 on page 9.
4. Never connect an unregulated LPG cylinder to the gas grill.
5. Do not store a spare LP-gas cylinder under or near this appliance or any other ignition source.

If this information is not followed exactly, a fire causing death or serious injury may occur.

6. Always keep LPG cylinders in an upright position when not in use.
7. Do not store (or use) combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
8. Do not subject the LPG cylinder to excessive heat.
9. When the gas grill is not in use the LPG cylinder must be disconnected from the grill.
10. Never store an LPG cylinder indoors. If storing the gas grill in the garage or other indoor location, always disconnect and remove the LPG cylinder. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

- **Never** light the gas grill with the lid closed or before checking to insure the burner tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate the grill. Do not allow children to play near the grill.
- **Never** obstruct the flow of combustion and ventilation air to the grill.

	 WARNING	
	Fire Risk Explosion Risk	
<p>A strong gas smell, or the hissing sound of gas indicates a serious problem with the gas grill or the LPG cylinder.</p> <ul style="list-style-type: none"> • Get away from the LPG cylinder. • Do not try to fix the problem yourself. • Call the fire department. (Do not call near the LPG cylinder because the telephone is an electrical device.) <p>Failure to immediately follow the steps listed above could result in a fire or explosion which could cause property damage, serious bodily injury or death.</p>		

BEWARE OF SPIDERS

CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. This type of fire is known as a “FLASH-BACK” and can cause serious damage to the grill and create an unsafe operating condition for the user.



Although an obstructed burner tube is not the only cause of “FLASH-BACK”, it is the most common cause.

To reduce the chance of “FLASH-BACK”, clean the burner tubes before assembling the grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if the grill has not been used for an extended period of time.

HOW TO ORDER REPLACEMENT PARTS

CNG-TRAVELER Service Parts List

IMPORTANT: THIS IS DATED INFORMATION. The most current information is located on your dealers VIP site. When ordering, supply serial and model numbers to ensure correct service parts.

ITEM	DESCRIPTION	PART NUMBER
1	Hood	TRV-HOOD
2	Sear Plate	TRV-SEAR
3	Grill Grid	TRV-GRILL
4	Regulator Tube	TRV-REG
5	Control Panel	TRV-CNTRPAN
6	Electrod	TRV-ELECTRODE
7		
8		
9		
Items not shown		
1	Valve	TRV-VALVE
2	Logic Box	TRV-LOGIC

To order replacement parts, contact the dealer where the product was purchased.

To obtain the correct replacement part(s) for this model, please refer to the service parts list. The following information is required to assure receipt of correct parts:

- Gas Grill Model Number (see data sticker on grill)
- Part Number AND Part Description
- Quantity of parts needed

Important: Keep this assembly and operating instruction manual for convenient referral and for part replacement.

Important: Use only factory authorized parts. The use of any unauthorized factory part can be dangerous and will also void the product warranty.



ASSEMBLY INSTRUCTIONS

Unpacking and Initial Prep Cleaning

Carefully unpack your Cook Number Grill™ and remove all shipping elements used to protect your grill in transit. Before you begin, we first recommend removing the Grilling Grate and the Searing Plate and washing them both with warm soapy water. (See Figure 1).

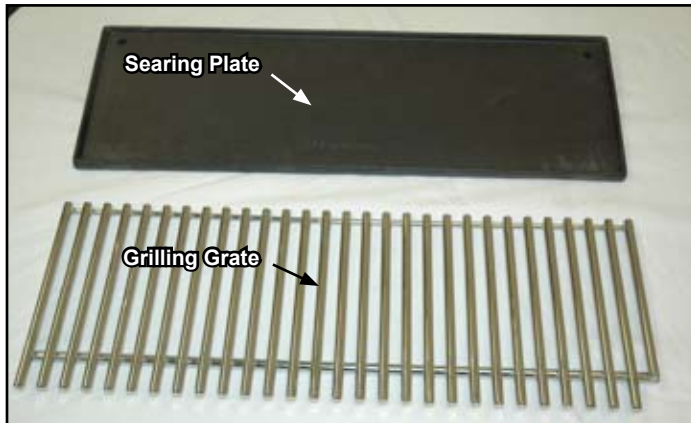


Figure 1

Tools Needed

- 3/4 inch Open-end Wrench

Supplies Needed

- 1 lb. Disposable LPG Cylinder
- Regulator/gas tube (included with grill)
- Two “D” size Batteries (Included with grill)
- Non-corrosive Commercial Leak Check Solution

Step 1. Gas Manifold

1. Parts/Items Needed: 3/4 inch open-end wrench. (See Figure 2).



Figure 2

2. The gas manifold is factory installed as part of the control panel assembly attached to the front of the grill cabinet.
3. A 1/2 inch gas flexible tube is factory installed from the main burner orifice to the **BOTTOM** fitting on the manifold. Gas flows from the manifold/gas valve through this flex tube to the burner orifice when the ignitor control knob is operated.
4. Use the 3/4 inch open-end wrench to ensure the flex tube swivel nuts are tight, but **DO NOT** over-tighten or you may strip the threads.

WARNING

DO NOT use Teflon tape or sealant on these gas manifold fittings.

Step 2. Check Batteries

1. Parts/Items Needed: None
2. The battery box, with two “D” size batteries, is factory installed as part of the control panel assembly attached to the front of the grill cabinet. (See Figure 3).

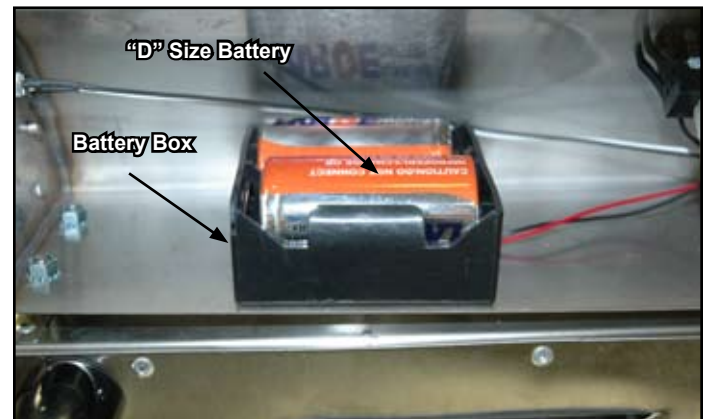


Figure 3

3. Check the batteries to ensure they are firmly secured in the grill's battery box. Push the negative end of the battery (flat end) against the spring and snap the battery up into the battery box.

Step 3. Check Grease Drawer

1. Parts/Items Needed: None
2. Pull the grease drawer out of the grill at the left front corner. Check that the aluminum tray is secured in the brackets underneath the drawer and slide the drawer back into the grill. (See Figure 4).

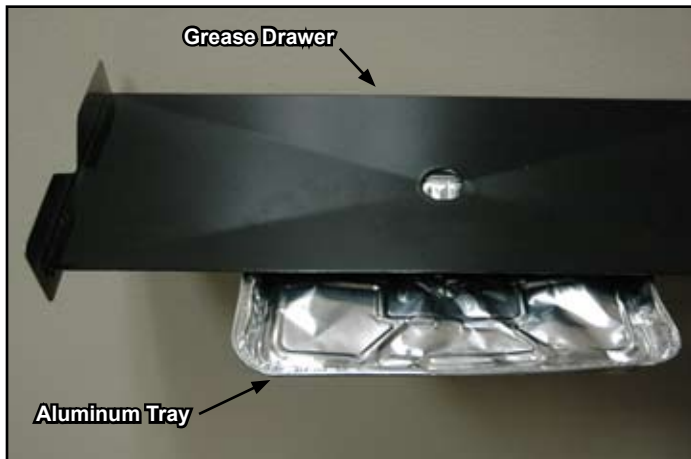


Figure 4

Step 4 Connecting Gas Cylinder

A. Connecting a 1 lb. Disposable Liquid Propane Gas (LPG) Cylinder to the Grill

1. Make sure the burner control knob and OFF/ON rocker switch are in the OFF position.
2. Check the cylinder valve features to ensure it has proper external mating threads to fit the grill's LPG regulator. Screw the LPG regulator to the cylinder and hand tighten.
3. Inspect the grill's gas manifold connection port for any damage or debris. Remove any debris. Never attempt to use damaged or plugged equipment.
4. When connecting the LPG cylinder to the manifold connection, hand tighten the nut of the connection tube clockwise to a full stop (see Figure 5). DO NOT use a wrench to tighten because it could damage the Quick Coupling Nut and result in a hazardous condition.

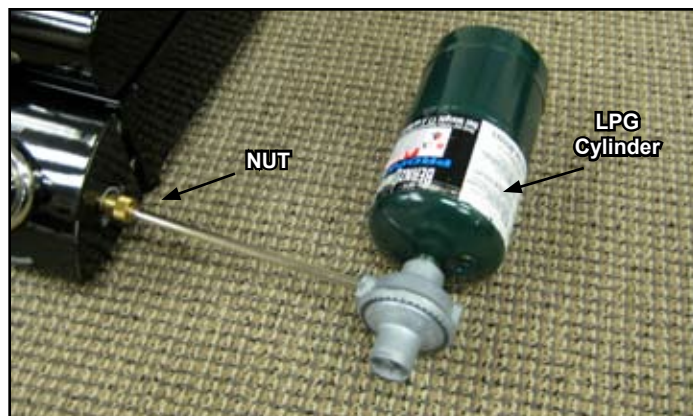


Figure 5

5. Checking For LP Gas Leaks

Never test for leaks with a flame. Check for gas leaks prior to first use, at the beginning of each season, or every time the LPG cylinder is changed. Follow these four steps:

- Use a commercially-available non-corrosive leak check solution.
- Turn the grill ignitor control knob to the full OFF position (clockwise).
- Apply the leak check solution to all gas connections. Bubbles will appear in the leak check solution if the connections are not properly sealed. Tighten or repair as necessary.
- If there is a gas leak that cannot be repaired, disconnect the cylinder from the grill and call the gas grill dealer, or gas supplier for repair assistance.

B. Disconnecting a 1 lb. Disposable Liquid Propane Gas (LPG) Cylinder from the Grill

1. Turn burner control knob to the full OFF position. (Turn clockwise to close.)
2. Detach the LPG cylinder by turning the Quick Coupling Nut of the connection tube counterclockwise.

CAUTION

When the appliance is not in use, the supply cylinder must be detached from the appliance.

CAUTION

Before the first use and at the beginning of each season (and whenever the LPG gas cylinder has been changed):

1. Read all safety, lighting and operating instructions.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions.
3. Perform gas leak check according to instructions found in this manual.

Step 5. Install Searing Plate and Grilling Grate

1. Parts/Items Needed: Searing plate and grilling grate.
2. Open the grill hood and remove and discard any other debris found in the burner compartment.
3. Hold the searing plate with the two feet on the bottom away from you and set it into the back of the grill compartment. The bottom feet of the plate rest along the rear ledge of the compartment and the front edge rests on top of the factory installed cross member. (See Figure 6).



Figure 6

4. Slide the grilling grate into the grill compartment. The back edge will rest on the fixed cross member and the front edge on the front ledge in the compartment. (See Figure 7).

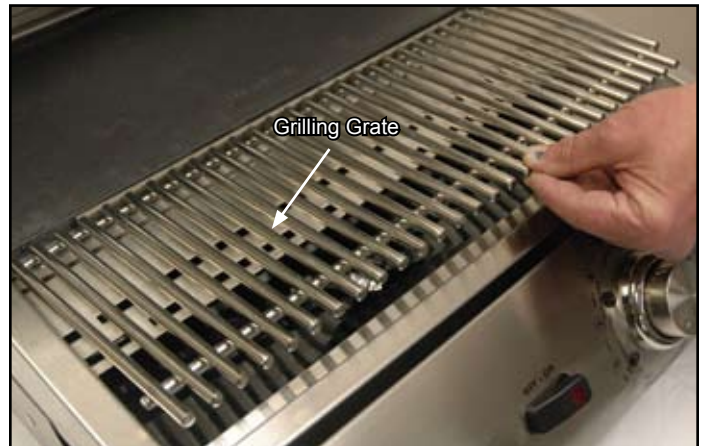


Figure 7

LIGHTING INSTRUCTIONS

Basic Lighting Procedures

1. Familiarize yourself with the safety guidelines at the front of this manual. Do not smoke while lighting grill or checking gas supply connections.
2. Be sure the LPG cylinder is filled.
3. Make sure all gas connections are securely tightened.
4. Ensure that 2 - "D" size batteries have been installed.
5. Open the grill lid.

WARNING

Explosion Risk / Fire Risk

Failure to open the grill lid during the lighting procedures could result in a fire or explosion which could cause property damage, serious bodily injury or death.

6. Set ignitor control knob and OFF/ON rocker switch to OFF. (See Figure 8).



Figure 8

7. Depress the OFF/ON rocker switch on the front panel to the right - the "ON" position.
8. Push in and turn ignitor control knob to HIGH. The built-in ignitor will click and spark to ignite burner. Ignitor may need realignment to generate adequate spark.
9. Confirm ignition by viewing flame through the grilling grate slots.
10. If the burner does not light, turn the ignitor control knob to OFF, wait 5 minutes for gas to clear, then retry.
11. Adjust temperature control knob to the desired cooking temperature.

WARNING

**Explosion Risk / Fire Risk
IF YOU SMELL GAS:**

- Shut off gas supply to the grill.
- Extinguish any open flame.
- Open grill lid.
- If odor continues, immediately call your gas company or local fire department.

Failure to comply with these instructions could result in a fire or explosion which could cause property damage, serious bodily injury or death.

WARNING

**Fire Risk
Explosion Risk**

A strong gas smell, or the hissing sound of gas indicates a serious problem with the gas grill or the LPG cylinder.

- Get away from the LPG cylinder.
- Do not try to fix the problem yourself.
- Call the fire department. (Do not call near the LPG cylinder because the telephone is an electrical device.)

Failure to immediately follow the steps listed above could result in a fire or explosion which could cause property damage, serious bodily injury or death.

WARNING

Hot Surfaces

- Never** lean over the grill cooking area while lighting the gas grill.
- Keep face and body a safe distance (at least 18 inches) from the lighting hole or burners, when lighting the grill by match.

Lighting the Grill by Match

To light the gas grill by match, follow steps 1 through 7 of the Basic Lighting Procedures. Then remove the grilling grate and searing plate from the grill. Place a long, lit match or a long lit grill lighter next to the main burner ports and turn the ignitor control knob to the HIGH setting to release gas. The burner should light immediately. (See Figure 9). Replace the searing plate and grilling grate in the grill.



Figure 9

If the grill fails to light properly:

1. Turn ignitor control knob to OFF. Wait at least five minutes for gas to clear, then retry.
2. Check gas supply and connections.
3. Repeat lighting procedure. If the grill still fails to operate properly, turn ignitor control knob and OFF/ON rocker switch to OFF, then check the following:

- **Problem:** Plugged orifice

Correction: Remove the LPG cylinder connection tube, grate and grease drawer from the grill. Open the hood and rotate the grill 90° until the control panel faces up. Remove the four 5/16 inch hex nuts and spacers from the underside of the control panel. Use a 3/4 open end wrench to disconnect the 1/2 inch gas flex tube from the back of the orifice. Lift the control panel off its four studs and set it aside without removing the electrical ignitor wire. Insert a thin 2-3 inch needle through the back of the orifice to gently clear any obstructions. Reinstall the control panel, and reconnect the gas flex tube and reinstall all cooking components.

If an obstruction is suspected in the gas valve, please call the gas grill dealer or gas appliance service person for assistance.

- **Problem:** Misalignment of ignitor on burner

Correction: Check for proper position of the electrode tip. The tip of the electrode should be pointing over burner ports at the top of the burner. The gap between the spark electrode and the burner should be 1/8 inch. Adjust if necessary. Press and turn ignitor control knob counterclockwise and check for presence of spark. (See Figure 10).




- **Problem:** Disconnected Ignition Wires

Correction: Inspect the Ignitor junction box found beneath the Control Panel. Connect loose Ignitor wires to the junction box and try to light the grill.

- **Problem:** Weak batteries

Correction: Replace "D" size batteries in ignitor module underneath grill control panel.

4. If all checks or corrections have been made and the grill still fails to operate properly, remove the LPG cylinder from the grill and call the gas grill dealer or gas appliance service person.

 WARNING		
	Explosion Risk Fire Risk	
<p>If a "FLASH-BACK" fire occurs in or around the burner tubes:</p> <ul style="list-style-type: none">• Turn the control knob and OFF/ON switch to OFF position.• Disconnect the LPG cylinder from the grill.• Once the grill has cooled down, clean the burner tubes and burners according to the cleaning instructions in this manual. <p>Failure to comply with these instructions could result in a fire or explosion which could cause serious property damage, bodily injury or death.</p>		

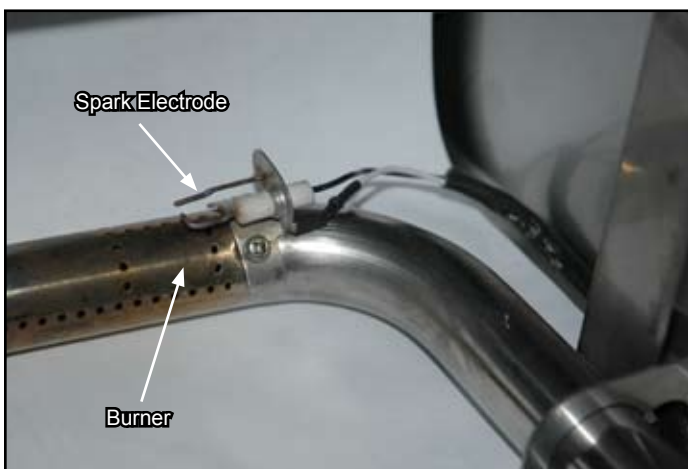


Figure 10

COOKING INSTRUCTIONS

Important: Before cooking on the grill for the first time, wash the grilling grate and sear plate with warm, soapy water. Rinse and dry thoroughly.

Burn-off

Before cooking on the gas grill for the first time, you will want to “burn off” the grill to eliminate any odor or foreign matter. Just ignite the burner, close the lid, and operate grill on the HIGH setting for about five minutes.

Preheating

To preheat, light the grill on HIGH, close the lid and follow this timetable:

- For both high and low temperature cooking, preheat grill 10 minutes.
- To slow cook, preheating is not necessary.

Cooking Temperatures / Gourmet Grilling

Good chefs know that meat perfectly done means it's reached a certain internal temperature. Now, the Cook Number System lets you know the second you've achieved that perfect temperature. This allows you to grill like a gourmet chef the first time you try.

After lighting the burner:

1. Switch on the Cook Number System.
2. Insert the temperature sensor into the center of the meat.
3. Turn Cook Number dial to desired setting from one of the 10 settings - rare to well done.
4. Close the hood.
5. At the signal (beep and flashing lights), your food is ready.

A Few Tips:

- Be sure to wash your hands thoroughly before AND after handling any meat or fish - especially chicken.
- For tempting grill marks on both sides, flip 3 or 4 minutes before the signal.
- For medium and well-done steaks to finish grilling at the same time, sear well-done steaks an extra 30 to 45 seconds.
- Meat continues to cook internally after it's removed from the grill. Allow for a 5 to 10 degree rise in temperature.
- Use tongs - not forks - for flipping chicken to retain the flavorful juices.
- If weather is cold or windy, cook times may be longer.

Flare-Ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. Nevertheless, uncontrolled flaring can result in a ruined meal.



WARNING



HOT! DO NOT TOUCH.

SEVERE BURNS MAY RESULT.

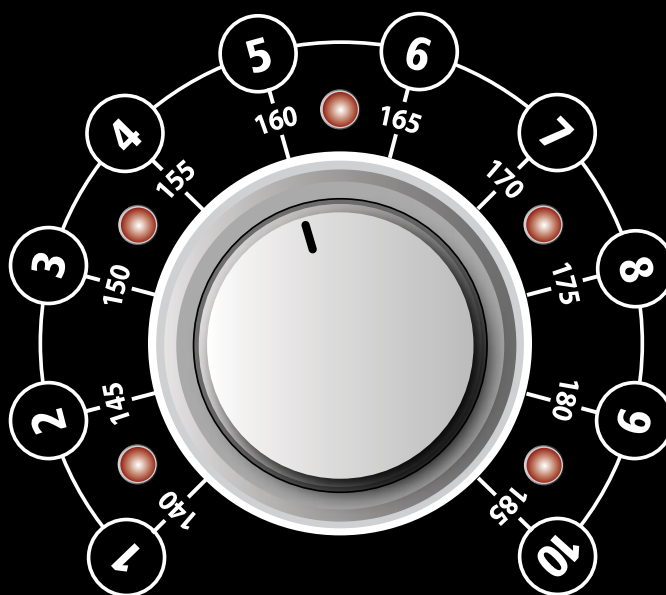
CLOTHING IGNITION MAY RESULT.



Surfaces are hot during operation and cool down.

- Keep children away. CAREFULLY SUPERVISE children in same area as grill.
- Alert children and adults to hazards of high temperatures.
- Never lean over the cooking area while grill is on.

COOK NUMBER SYSTEM™



COOK NUMBER SYSTEM™

GRILL BY THE NUMBERS AND SUDDENLY, YOU'RE AN EXPERT.

	1	2	3	4	5	6	7	8	9	10
Filets						Stuffed				
Cooked					Medium	Well				
							Breast	Thigh	Dark	
Rare		R/MedR	MedR	Med	M/MedW	MedW	Well	WWell		
Burgers				Med	MedW	Well				
Brats				Med	MedW	Well				
	140°	145°	150°	155°	160°	165°	170°	175°	180°	185°

CLEANING AND MAINTENANCE INSTRUCTIONS

As with all appliances, proper care and maintenance will keep this grill in top operating condition and prolong its life. By following these cleaning procedures on a timely basis, the grill will stay clean and work properly with minimum effort.

Cleaning The Cooking Surfaces

Before initial use and periodically, wash the grilling grate and searing plate in a soap and warm water solution. Use a wash cloth or vegetable brush to clean the cooking grids.

CAUTION: Never try to clean the cooking grids until they are cool to the touch.

Cleaning The Grease Drawer

To reduce the chance of fire, the Grease Drawer should be visually inspected before each grill use. Remove any grease and wash grease drawer and aluminum tray with a mild soap and warm water solution or discard and replace with a new aluminum tray.

Cleaning The Burner Tubes and Burner Ports

NOTE: It is not necessary to remove the burner when cleaning the burner tubes and ports.

To reduce the chance of "FLASH-BACK" follow the procedure below at least once a month in late summer or early fall when spiders are most active or when the grill has not been used for a period of time.

1. Turn all burner controls and OFF/ON switch to the full OFF position.
2. Detach the LPG cylinder by turning the Quick Coupling Nut on the connection tube counterclockwise.
3. Remove the grilling grate and searing plate.

Regardless of which burner cleaning procedure is used, we recommend you also complete the following steps to help prolong burner life.

1. Clean front and rear burner ports from area below searing plate.
2. Use a wire brush to clean the entire outer surface of burner until free of food residue and dirt.
3. Clean any clogged ports with a stiff wire, such as an open paper clip.
4. Inspect burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation, check to insure that the gas valve orifice is

correctly placed inside the end of the burner tube. Also check the position of the spark electrode. (See Figure 11).

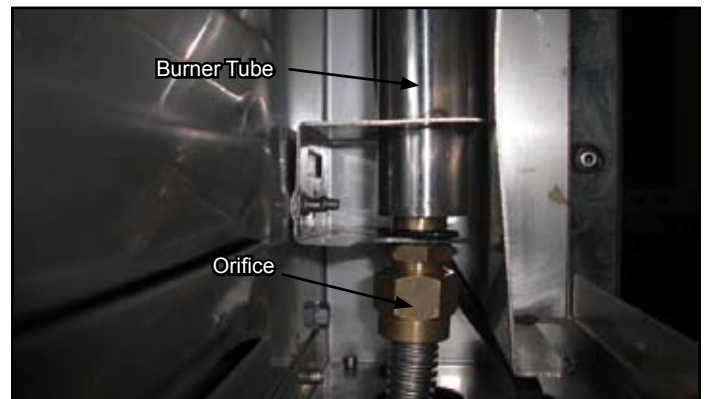




Figure 11

	⚠ WARNING	
Explosion Risk Fire Risk		
<ul style="list-style-type: none">• Check to ensure the orifice is inside the burner tube before using the gas grill.• If the burner tube does not fit over the orifice (this on unit), lighting the burner may cause explosion and/or fire.		

Keep surface of even heat vaporizer plate clean

1. Remove grilling grate.
2. Use a putty knife to scrape area clean below the grate.
3. Make sure perforations are free of any obstructions.

Checking Burner Flame Patterns

For proper operation the burner flame characteristics should be steady, not lifting or floating. (See Figure 12).

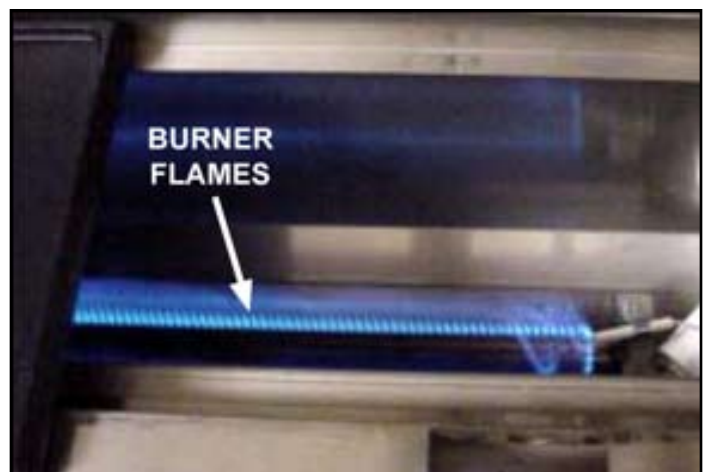


Figure 12

CAUTION: Be sure the grill is OFF and cool before cleaning.

Annual Cleaning of The Grill Interior

Burning-off the grill after every cookout will keep it ready for instant use. However, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition.

Follow these steps:

1. Turn all control knobs and OFF/ON switch to the full OFF position.
2. Detach the LPG cylinder by turning the Quick Coupling Nut of the connection tube counterclockwise.
3. Remove the grilling grate, searing plate, and grease drawer with its aluminum tray. Wash each item with a mild soap and warm water solution, rinse thoroughly and let dry.
4. Cover burner orifice with aluminum foil.
5. Brush the inside and bottom of the grill with a stiff wire brush, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
6. Remove aluminum foil from orifice and check orifice for obstruction.
7. Check spark electrode, adjusting as needed. The Electrode tip should be pointing toward the burner ports approximately 1/8 inch from the burner surface. (See Figure 13).

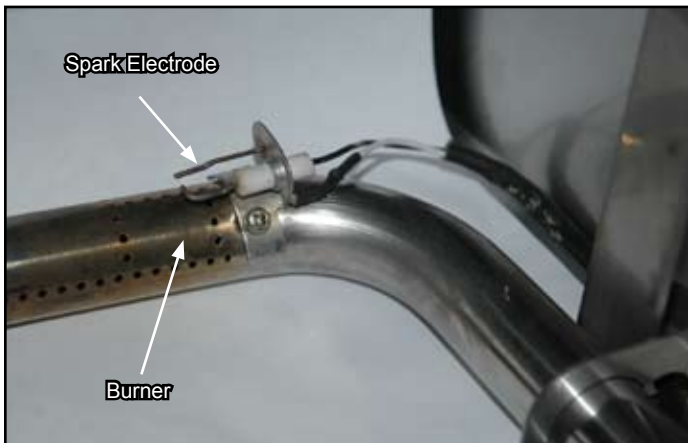





Figure 13

8. Reconnect the gas source and observe the burner flame for correct operation.
9. Re-install the searing plate, grilling grate and grease drawer with its aluminum tray.

 WARNING	
	Fire Risk
	Explosion Risk
<p>Do not line the bottom of the grill housing with aluminum foil, sand or any substance that will restrict the flow of grease into the grease drawer and obstruct air flow.</p> <ul style="list-style-type: none">• Failure to comply with these instructions could result in a fire or explosion which could cause property damage, serious bodily injury or death.	

Cleaning Exterior Surfaces

Before initial use, and periodically thereafter, wash the grill using a mild soap and warm water solution. Use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush that might remove paint during the cleaning process.

CONTACT INFORMATION



12400 Portland Ave. So.
Burnsville, Mn 55337
www.OutdoorGreatrooms.com

Please contact your The Outdoor GreatRoom Company dealer with any questions or concerns. For the number of your nearest dealer, please call 952-358-7410.

Model No.: _____

Serial No.: _____

- NOTES -

CAUTION



Do NOT discard this manual.



- Important operating and maintenance instructions included.
- Read, understand and follow these instructions for safe installation and operation.
- Leave this manual with party responsible for use and operation.

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This product is covered by one or more of the following patents: (United States) 4,112,913; 4,408,594; 4,422,426; 4,424,792; 4,520,791; 4,793,322; 4,852,548; 4,875,464; 5,000,162; 5,016,609; 5,076,254; 5,191,877; 5,218,953; 5,328,356; 5,429,495; 5,452,708; 5,542,407; 5,613,487; (Australia) 543790; 586383; (Canada) 1,123,296; 1,297,746; 2,195,264; (Mexico) 97-0457; (New Zealand) 200265; or other U.S. and foreign patents pending.