



WARNING



Read this manual before cooking on grill. Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

the **Big Easy**® **QUICKSET**®

TRADITIONAL™

L P Gas Grill Use And Care

To installer or person assembling grill: Leave this manual with grill for future reference.

To consumer: Keep this manual for future reference.

For Outdoor Use Only



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.



WARNING



FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If you smell gas:

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

Call Grill Service Center For Help And Parts

- If you need help or warranty parts call ☎1-800-241-7548 or send a FAX to 1-706-576-6355.
Business hours: Open 24 hours - Seven days a week
- To order non-warranty replacement parts or accessories (*grill cover, cleaners, paint*) call 1-800-993-2677 or send a FAX to 1-706-565-2121.

Important: Fill out Warranty Information below

Warranty Information

Model Number _____

UPC (on carton) Label Lot # GG ____ _

Serial Number _____

Date Purchased _____



CAUTION



- For residential use only. Do not use for commercial cooking.

Installation Safety Precautions

- Use grill only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1** or **CAN/CGA-B149.2 Propane Installation Code**. Handling and storage of LP cylinders must conform to LP Gas Code **NFPA/ANSI 58**. Grill is not for use in or on recreational vehicles and/or boats.
- 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.
- This grill is safety certified for use in the United States and Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols

- The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER



- Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING



- Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



CAUTION



- Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

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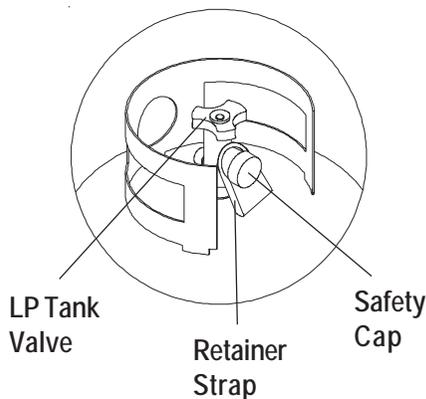
DANGER



- The safety relief valve on the LP tank could activate releasing gas and cause an intense fire with risk of death or serious injury.
- NEVER store a spare LP tank under or near grill or in enclosed areas.
- Never fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve.
- If you see, smell or hear escaping gas, immediately get away from the LP tank/grill and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank Removal, Transport And Storage

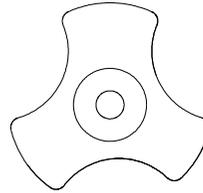
- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**



- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave a LP tank inside a vehicle which may become overheated by the sun.
- Do not store LP tank in an area where children play.

LP Tank

- The LP tank used with your grill must meet the following requirements:
- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- Be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods, Transport Canada (TC). See LP tank collar for marking.
- LP tank valve must have:
 - Type 1 outlet compatible with regulator or grill.
 - Safety relief valve.
 - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only tanks equipped with this type of valve.**



OPD Hand Wheel

- LP tank must be arranged for vapor withdrawal and include collar to protect LP tank valve.

LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer **must purged** tank before filling.
- Dealer should **NEVER** fill LP tank more than 80% of LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas companies" for nearest certified LP dealers.

LP Tank Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.**
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- **Leak test new and exchanged LP tanks BEFORE connecting to grill.**

LP Tank Leak Test

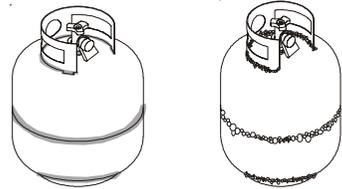
For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.



Use a clean paint brush and 50/50 soap and water solution. Use mild soap and water. ▲ Do not use household cleaning agents. Damage to gas train components can result.

Brush soapy solution onto the shaded areas.



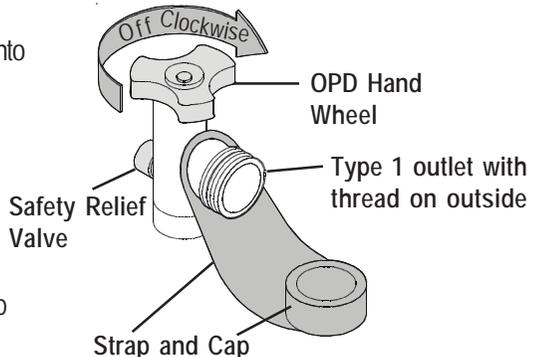
WARNING

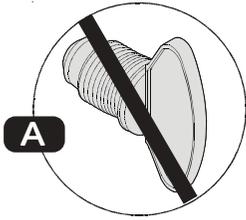


If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!

Connecting Regulator To The LP Tank

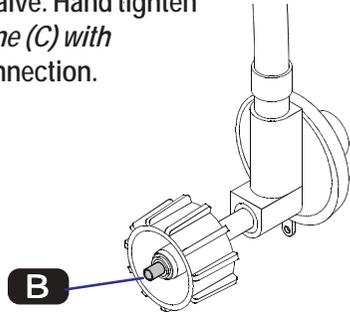
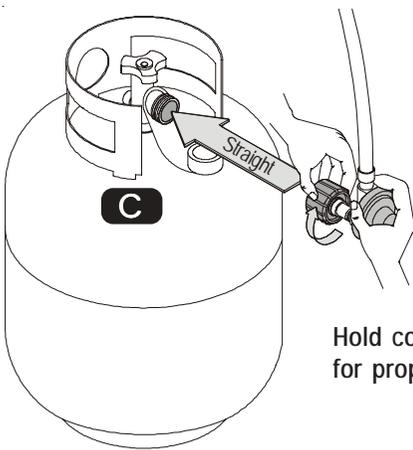
1. LP tank must be properly secured onto grill. (Refer to Assembly Manual)
2. Turn all control knobs including sideburner (if featured) to the OFF position.
3. Turn LP tank OFF by turning hand-wheel clockwise to a **full stop**.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.





Do not use a POL transport plug (A) (plastic part with external threads)! It will defeat the safety feature of the valve.

5. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, *holding regulator in a straight line (C) with LP tank valve* so as not to cross thread the connection.



Nipple has to be centered into the LP tank valve

Hold coupling nut and regulator as shown for proper connection to LP tank valve.

6. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in LP tank valve, resulting in some resistance. **An additional one-half to three quarters turn is required to complete connection. Tighten by hand only - do not use tools.**

NOTE: If you cannot complete connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

	WARNING	
<ul style="list-style-type: none">• Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.• Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.		



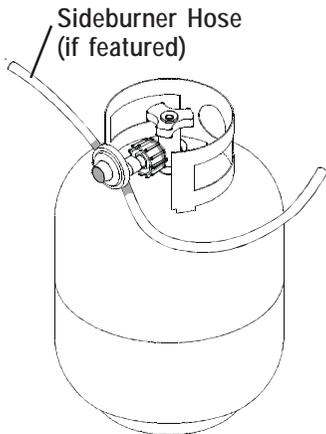
WARNING



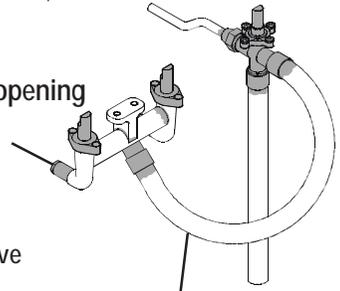
- Do not use grill until leak checked.
- If leak is detected at any time, STOP and call the Fire Department.
- If you cannot stop a gas leak, *immediately* close LP tank valve and call LP gas supplier or your fire department!

Leak Testing Valves, Hoses and Regulator

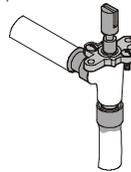
1. Turn all grill control knob(s) to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning hand wheel counter clockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto following connections:



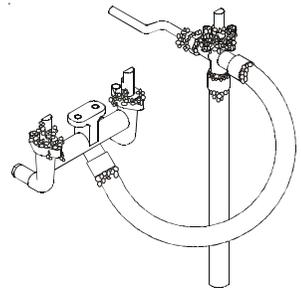
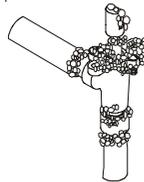
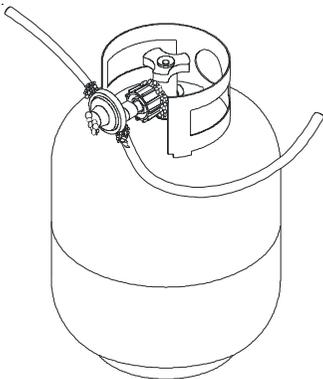
▲ Never remove opening at end of valve



Sideburner Valve (if featured)



HeatWave Hose (if featured)



5. "If growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped "do not try to repair" call for replacement parts. Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at ☎1-800-241-7548.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.



WARNING

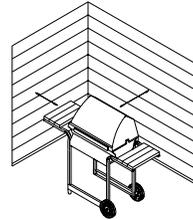


For Safe Use Of Your Grill And To Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under a surface that can catch fire.
- Do not use charcoal in a gas grill.

- **Use grill at least 3 ft. from any wall or surface.**

Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- **Apartment Dwellers:**

Check with management to learn the requirements and fire codes for using an LP Gas Grill in an apartment. If allowed use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies made of wood.

- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP tank out of correct position specified in Assembly Instructions.**
- **Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.**

SAFETY TIPS

- ▲ Before opening LP tank valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP tank valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils to avoid burns and splatters.
- ▲ Maximum load for sideburner, side shelf and front shelf is 10 lbs.
- ▲ A soup can **must** be attached to grease clip and emptied after each use. Do not remove soup can until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve, hose or regulator turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the "*Troubleshooting Section*".



CAUTION



- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops turn knobs and LP tank off.
- 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.

Before Your First Cookout

- Light burners, check to make sure they are lit, close the lid and warm up grill on HIGH for 15 minutes. Curing of paint and parts will produce an odor only on first lighting.

Ignitor Lighting Traditional and Quick Set

▲ Do not lean over grill while lighting.

1. **Open lid.** Turn on gas at LP tank.
2. Turn LEFT knob to 🔥 IGNITE.
3. Push IGNITOR Button 🔁 rapidly, or 🔁 hold, turn Ignitor Knob 🔁 (up to 5 times) to light. Be sure burner lights and stays lit.
4. If burner does not light turn knob(s) to OFF, wait 5 minutes, try again.
5. Turn RIGHT knobs (if featured) to 🔥 IGNITE to light other burner(s).
6. If IGNITOR does not work, follow match lighting instructions.

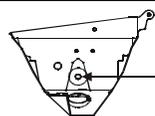
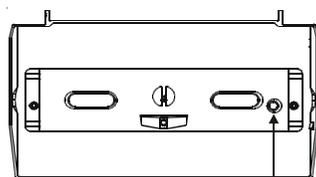
After Lighting: Turn knob(s) to HIGH position for warm-up. Do not warm up grill with knobs on IGNITE. Knobs and handle will become uncomfortably hot if left in IGNITE positions.

Match Lighting Traditional and Quick Set

▲ Do not lean over grill while lighting.

1. **Open lid.** Turn on gas at LP tank.
2. Place lit match into match lighting hole from outside grill bottom (as shown).
3. Push in and turn Single or RIGHT knob to 🔥 IGNITE. Be sure burner lights and stays lit.
4. Light left burner (if featured) by pushing LEFT knob in and turning to 🔥 IGNITE.

After Lighting: Turn Knob(s) to HIGH for warm-up.



Match lighting hole is in bottom or side

Ignitor Lighting Big Easy

▲ **Do not lean over grill while lighting.**

1. **Open lid.** Turn on gas at LP tank. *Rotisserie grills only:* Push in and turn Burner Selector Knob to ON MAIN BURNERS.
2. Turn LEFT knob to 🔥 HI.
3. Push IGNITOR Button  rapidly, or  hold, turn Ignitor Knob  (up to 5 times) to light. Be sure burner lights and stays lit.
4. If burner does not light turn knob(s) to OFF, wait 5 minutes, try again.

Two Burners:

5. Turn RIGHT knob to 🔥 HI to light second burner.

Three Burners:

5. Turn CENTER knob to 🔥 HI and then RIGHT knob to 🔥 HI.
6. If IGNITOR does not work, follow match lighting instructions.

After Lighting: Turn knob(s) to HI position for warm-up.

Match Lighting Big Easy

▲ **Do not lean over grill while lighting.**

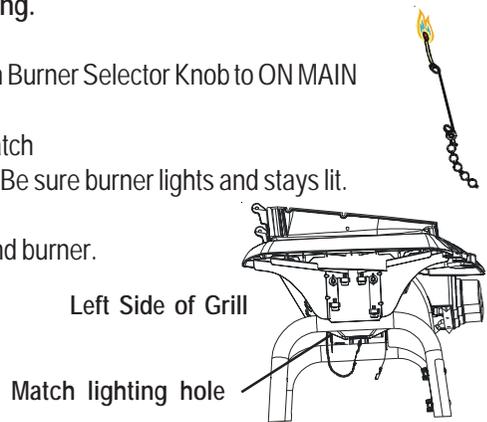
1. **Open lid.** Turn on gas at LP tank.
Rotisserie grills only: Push in and turn Burner Selector Knob to ON MAIN BURNERS.
2. Attach match to Match holder, light match
3. Push in and turn LEFT knob to 🔥 HI. Be sure burner lights and stays lit.

Two Burners:

4. Turn RIGHT knob to 🔥 HI to light second burner.

Three Burners:

4. Turn CENTER knob to 🔥 HI and then RIGHT knob to 🔥 HI.



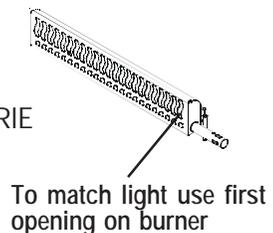
Rotisserie Burner Ignitor Lighting

1. Turn all knobs to OFF.
2. **Open lid during lighting.** Turn gas on at LP tank.
3. Push in and turn Burner Selector Knob to ON ROTISSERIE BURNER.
4. Press Ignitor Button  or Electronic Ignitor button  hold up to 4 seconds. Or turn Ignitor Knob  rapidly (up to 5 times). Be sure burner lights and stays lit.
5. If IGNITOR does not work, follow match lighting instructions above.

Match Lighting

1. **Open lid.** Turn on gas at LP tank.
2. Place lit match near porthole of burner.
3. Push in and turn Burner Selector Knob to ON ROTISSERIE BURNER. Be sure burner lights and stays lit.

Note: Rotisserie burner and main burner cannot be used at the same time

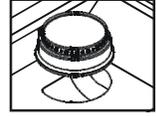


Sideburner Ignitor Lighting

1. Turn gas on at LP tank.
2. Push in and turn knob to HIGH.
3. Turn or push  (up to 5 times to light burner). Be sure burner lights and stays lit.
4. If burner does not light turn knob(s) to OFF, wait 5 minutes, try again.

Match Lighting

1. Turn gas on at LP tank.
2. Hold lit match to any port on the burner. Push in and turn sideburner knob to HIGH. Be sure burner lights and stays lit.



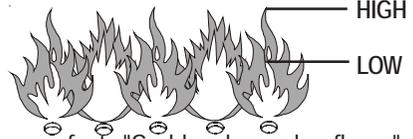
CAUTION



- If burner does not light turn knob(s) to OFF, wait 5 minutes, try again. If the burner does not ignite with valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury

Burner Flame Check

- Light burner, rotate knob(s) from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. Perform flame check for sideburner (if equipped). If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Turning Grill Off

- Turn all knobs to OFF position. Turn LP tank OFF by turning hand-wheel clockwise to a full stop.

Ignitor Check

- Turn gas off at LP tank. Press ignitor button or turn ignitor knob rapidly. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "*Troubleshooting*" if no click or spark.

Valve Check

- **Important: Make sure gas is OFF at LP tank before checking valves.** Knobs lock in OFF position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to LOW position then turn back to OFF position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.

General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush to insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plated wire grate(s):** wash grate(s) and drip vaporiser bar with concentrated grill cleaner or use soap and water solution. Dry thoroughly and store indoors between cookouts.
- **Plastic parts:** wash with warm soapy water and wipe dry. ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain grate(s):** because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Stainless Steel:** Wash with mild detergent or nonabrasive cleaner and warm soapy water, wipe dry with a soft nonabrasive cloth
- **Exterior Stainless Steel Parts:** Use nonabrasive stainless or glass cleaners or a spray lubricant. Wipe dry with a soft nonabrasive cloth. Note: Spray lubricant is excellent for removing fingerprints.
- **Briquet and Fire grates:** will eventually decompose and weaken with use. Remove grate from grill and tap to loosen any scaling. Brush grate vigorously with a wire brush to remove any additional scaling, rust or residue.

Repainting Your Grill

- After extended use and exposure to weather, paint on grill may deteriorate or become spotted. Although this detracts from grill's appearance, it will not impair its performance.
- To refinish your grill brush outside of grill lid and bottom with wire brush and lightly sand with fine grit sandpaper. Sanding allows new paint to adhere more easily. Wash grill lid and bottom with soap and water to remove dust and grease. Do not use a grill cleaner on outside of grill. Wipe with vinegar. Refinish outside with heat-resistant paint. **Do not paint inside of grill.**

Care Of Wood

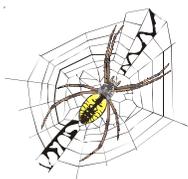
- Wood items can be sanded lightly with fine grit sandpaper. Refinish with stain, paint or water sealant.



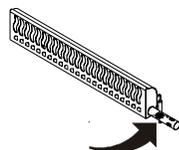
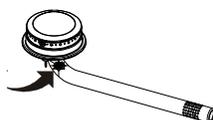
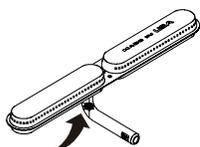
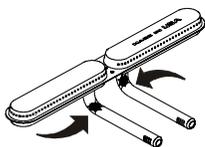
CAUTION



NATURAL HAZARD • SPIDERS



FACT: Sometimes spiders and other small insects climb into the burner tubes attached to the burner. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burner(s) prior to use after storing, at the beginning of grilling season(s) or after a period of one month not being used.

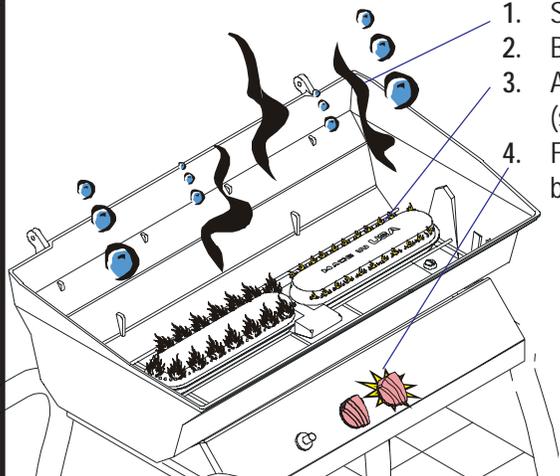


Typical spider webs inside burner

Spider Guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burner(s).

IF YOU EXPERIENCE THE FOLLOWING:

1. Smell gas.
2. Burner(s) will not light.
3. A small yellow flame from burner (should be blue).
4. Fire coming from around or behind a control knob.

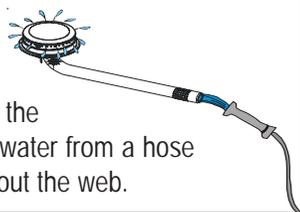


STOP!

Immediately turn off gas at LP Tank.

SOLUTION: Wait for grill to cool.

Follow the cleaning instructions on the next pages for your appropriate grill. Clean burners often. Spiders and insects don't care if your grill is brand new or you just cleaned it. We have found in trying to remove web's from the burner tubes a 12" pipe cleaner cleans out the tubes, or water from a hose with a nozzle attached. Forced water is needed to wash out the web.



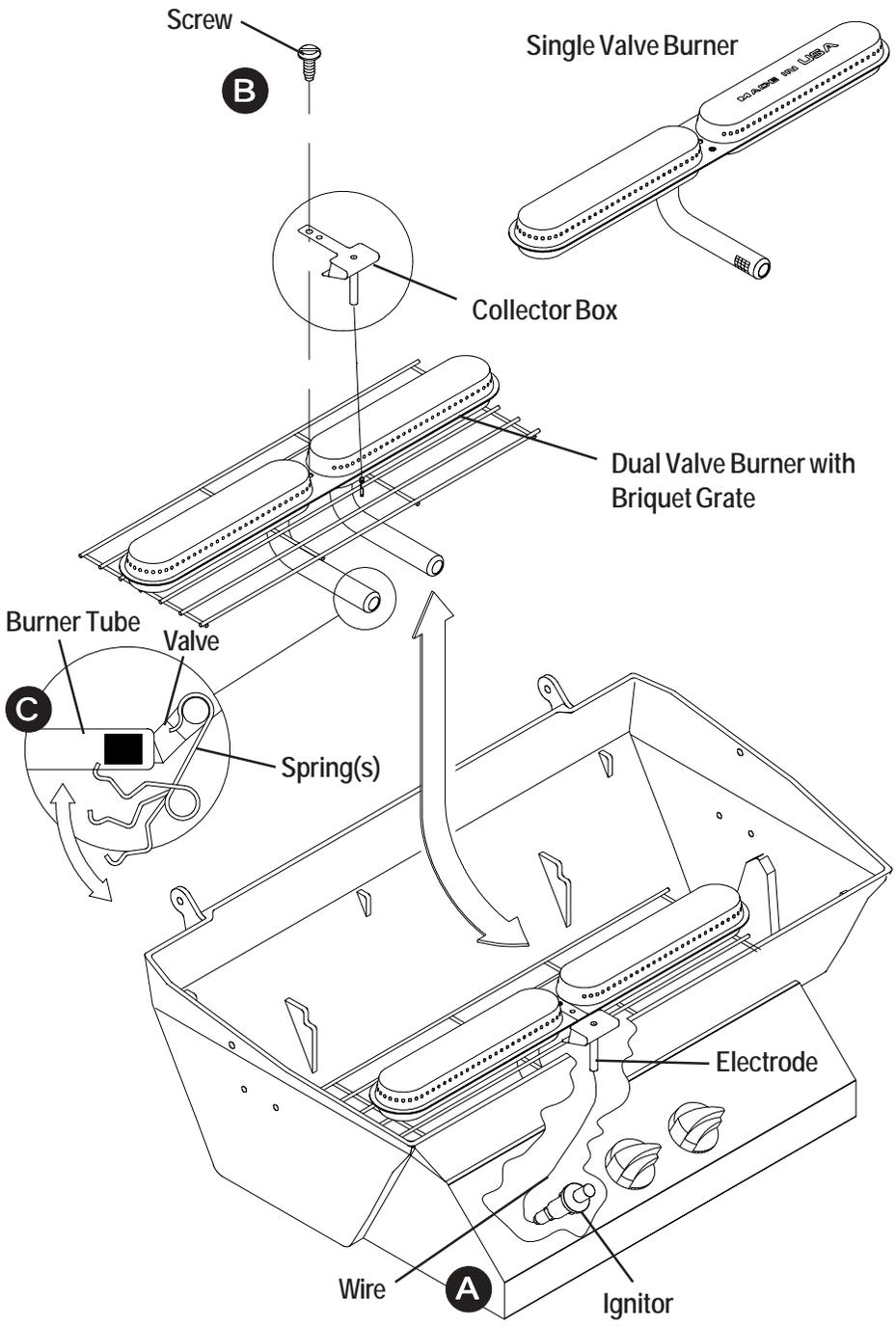
Cleaning The Traditional Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas off at control knobs and LP tank.**
2. Remove cooking grate and drip vaporiser bar.
3. Discard used briquets before removing burner and briquet grate.
4. Under grill remove grease cup. Beneath console disconnect short ignitor wire from ignitor (A).
5. Remove screw holding collector box (B). Note which hole on collector box used for attaching to burner. Remove collector box, clean ceramic portion of electrode with rubbing alcohol and cloth.
6. Under console disengage burner spring(s) from burner tube (C). **Do not remove spring(s) from valve.**
7. Remove briquet grate and burner together, slide backwards, lift up and out of grill (D). Separate burner and briquet grate. Remove scale from briquet grate, replace if necessary.
8. Clean outside of burner with soap and water. Lay burner upside down on flat surface, insert garden hose to force water through tubes. Make sure water comes out of all burner holes. Open clogged holes with a thin wire. **Shake out excess water** and examine holes. Due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
9. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing grill after cleaning, hold briquet grate and burner together angle into grill bottom (D).
10. After cleaning, insert wire and electrode into hole in grill bottom (A). Reattach collector box to burner with screw (B). **Be sure to use correct hole.**
11. Place end of spring(s) into hole on underside of burner tube(s) as before (C) to secure burner.

VERY IMPORTANT: Burner tube(s) must engage valve opening(s) as shown (C).

12. Reattach round connector of ignitor wire to ignitor.
13. Do not use more than 16 new briquets on briquet grate around burner. Do not let briquets cover burner holes.
14. Reposition drip vaporiser bar and cooking grate(s). Reattach clean can to grease clip.
15. Before cooking again on grill, follow "*Burner Flame Check*".



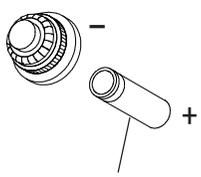
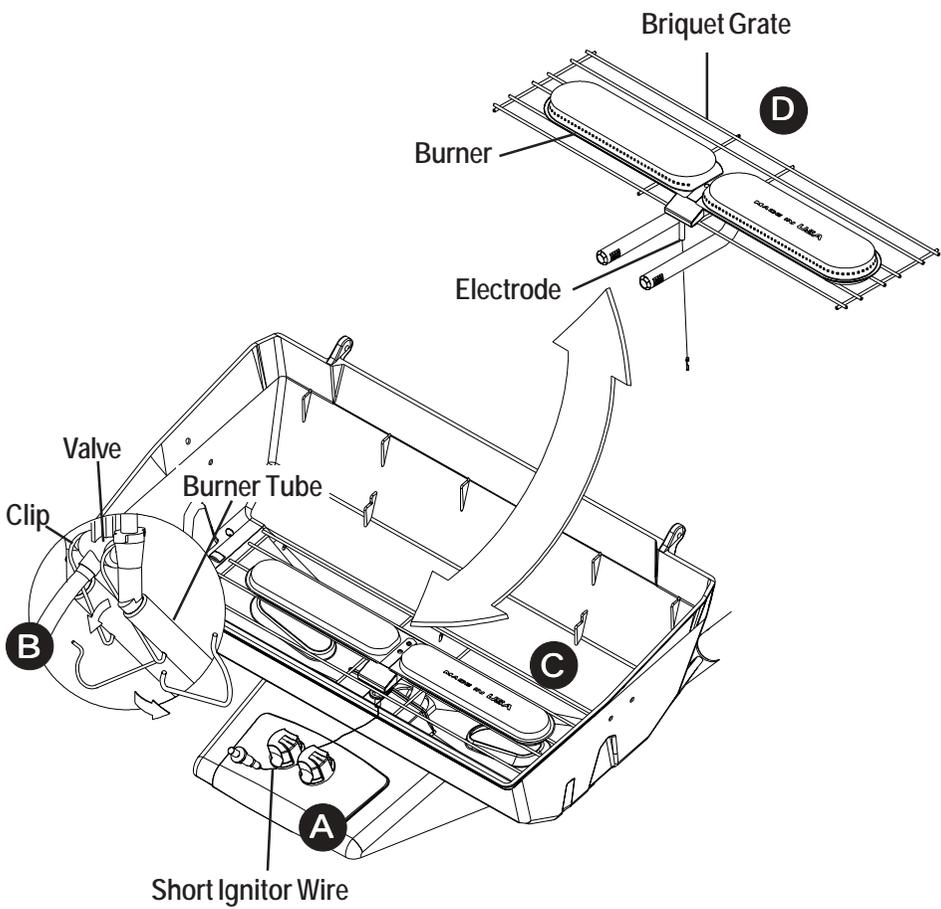
Cleaning The Quick Set Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP tank.
2. Remove cooking grate and drip vaporiser bar.
3. Discard used briquets before removing burner and briquet grate.
4. Under grill remove grease cup, (unscrew ignitor button and remove battery on electronic ignition models), disconnect short ignitor wire (A) and clips from burner (B). To remove clips pull down on large end of clip attached to the valve, turn away from valve, rotate upward and remove small end of clip from burner tube.
5. Inside grill remove burner assembly and briquet grate (C), clean ceramic portion of electrode with rubbing alcohol and a swab. Remove scale from briquet grate, replace if necessary.
6. Clean outside of burner with soap and water. Lay burner upside down on flat surface, insert garden hose to force water through tubes. Make sure water comes out of all burner holes. Open clogged holes with a thin wire. **Shake out excess water** and examine holes. Due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
7. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out.
8. If not storing grill after cleaning, hold briquet grate and burner together angle into grill bottom (D).
9. To reattach clips hold large curved end away from burner tube, insert small curved end into hole under burner tube, turn clip towards valve, snap into place.

VERY IMPORTANT: Clips must be attached correctly for proper grill function (B).

10. Reattach ignitor wire to ignitor (A). (Reinstall battery and ignitor button on electronic ignition models.)
11. Do not use more than 16 new briquets on briquet grate around burner. Do not let briquets cover burner holes.
12. Reposition drip vaporiser bar and cooking grate(s). Reattach clean can to grease clip.
13. Before cooking again on grill, follow "*Burner Flame Check*".



Remove button and battery on electronic ignition models

Cleaning The Big Easy Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas off at control knobs and LP tank.**
2. Remove cooking grates, burner tent and tent frame.
3. Under grill remove soup can from grease clip.
4. Beneath left side of grill bottom remove ignitor wire by pulling down on ceramic insulator (A).
Electronic Ignition Grills: Disconnect battery and then ceramic insulator with ignitor wire.
5. Under console disengage (B) clips by lightly pushing clip on burner tube away from you and pull down. Remove burners from grill bottom. *Two burner grills: Remove burners and shield from grill bottom.*
6. Wipe ceramic electrode (A) with rubbing alcohol and cloth.
7. Clean burners exterior with soap and water. Lay burners on flat surface, insert garden hose (preferably with nozzle), into burner tubes forcing water through tubes. Make sure water comes out of every porthole. Open clogged portholes with a thin wire. **Shake out excess water** and examine portholes. Due to normal wear and corrosion some portholes may become enlarged, if so replace burner. If any horizontal cracks appear from porthole to porthole or large holes (other than portholes) are found replace burner. Use a wire brush to clean carry-over tube(s).
8. If grill is to be stored, coat burners lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing use following steps.
9. *Two burner grills: Place shield into bottom of grill then burners.* Attach burners into valves, under grill bottom reattach clips.

VERY IMPORTANT: Burner tubes must engage valve openings as shown (B).

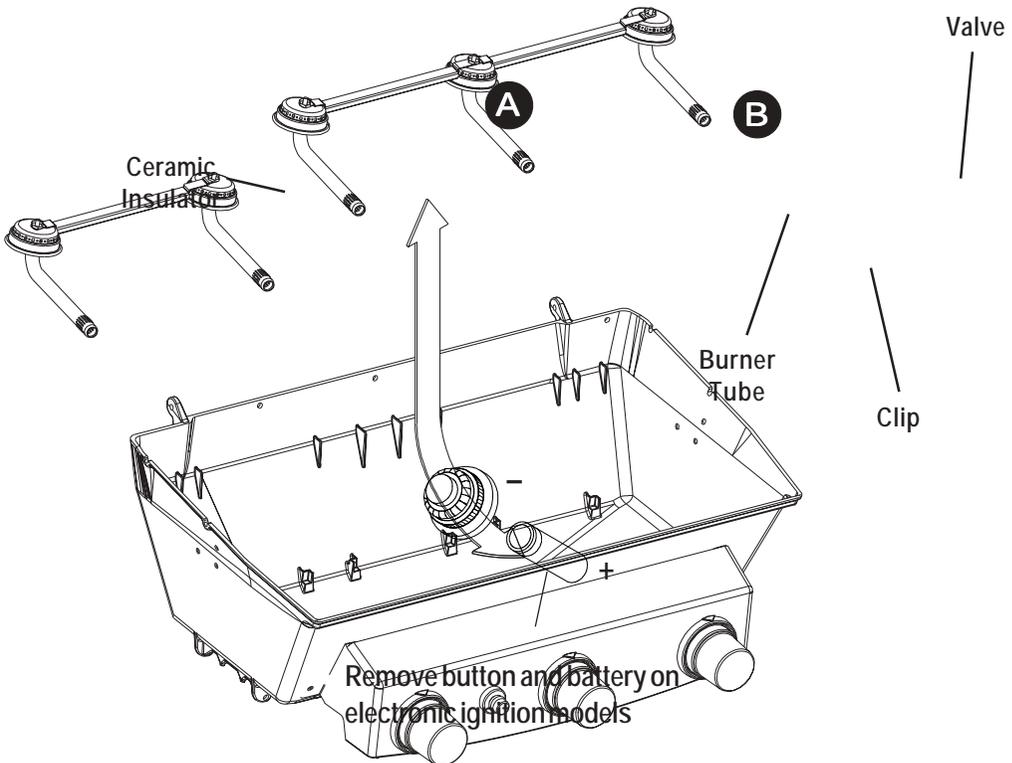
10. Attach ceramic insulator with ignitor wire to left burner. *Replace battery (if featured).*
11. Reposition cooking grates, tent frame and burner tent. Reattach soup can to grease clip under grill bottom.
12. Before cooking again on grill, follow "*Burner Flame Check*".

Two Burner

Carry-over
Tube

Three Burner

Carry-over Tube



Indirect Cooking

Three burners work independently offering maximum flexibility. Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. The heat from selected burners circulates

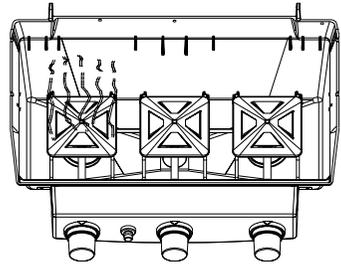
gently throughout the grill, cooking meat or poultry without the touch of a direct flame. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.

Indirect Cooking Instructions

- Always cook with the lid closed.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking temperatures.
- Never cook with the food placed directly over the flames.

One-Burner Indirect Cooking

- Use this method for larger foods or large amounts of food.
- Ignite the **LEFT** burner. For slow cooking, adjust the control knob to the **Low** setting. For faster cooking, adjust the control knob to the **HI** setting.
- Place the food in the center or left side of the cooking grate.
- Because the heat source is only on one side, the food should be rotated at least once during cooking to insure even cooking. Use a meat thermometer to determine when the food is done.

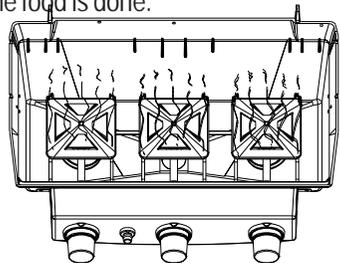


Two-Burner Indirect Cooking

- Use this method for smaller foods that fit between the left and right burners without being placed directly over the flames.
- **First**, ignite the **LEFT** burner. **Second**, ignite the **CENTER** and **RIGHT** burners and adjust the control knobs to the **Low** setting. **Third**, turn the **CENTER** burner **Off**.
- Place the food in the center of the cooking grate.
- Because there is a heat source on both sides, there is no need to rotate the food during cooking. Use a meat thermometer to determine when the food is done.

Three-Burner Cooking

- Full heat distribution for maximum cooking.
- Controlled grilling of larger meals.
- Great flexibility for a variety of foods.



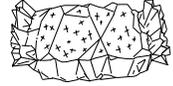
Grill Smoking

You will need:

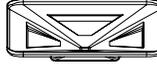
Aromatic wood chips

Heavy duty aluminum foil

Soak 2 cups wood chips for two hours. Tear off a piece of aluminum foil a little larger than a burner tent. Place soaked chips onto foil, turn up sides to seal chips inside and punch pea sized holes in top of pouch.



Put pouch on a turned over burner tent.



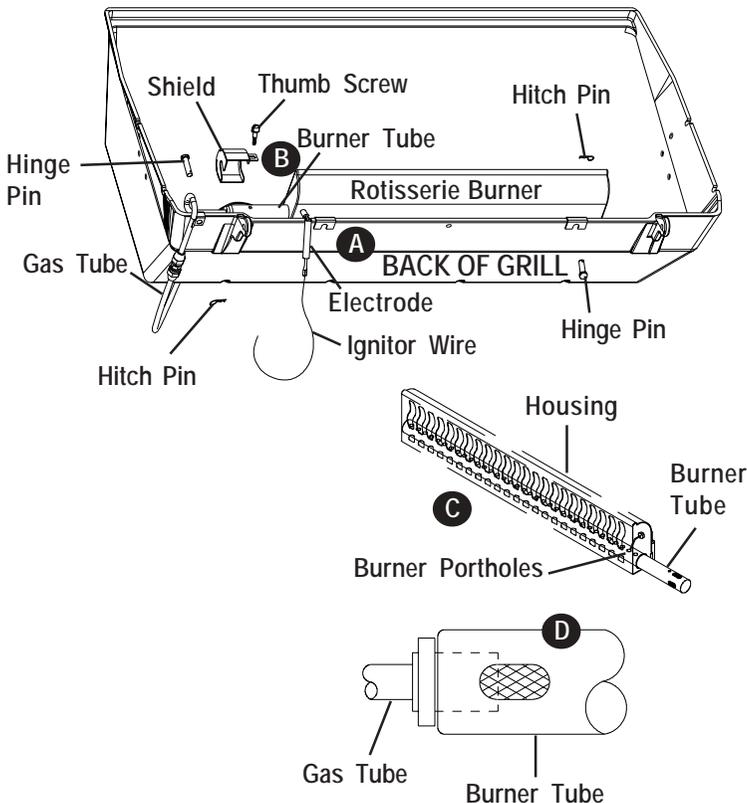
Smoking time for a pouch is *approximately 30 minutes* with burner on **LOW** with lid closed. Make two or three pouches at one time for meats that require longer smoking/cooking times.



Cleaning The Rotisserie Burner

Follow these instructions to clean and/or replace parts or if you have trouble igniting the Rotisserie burner.

1. Turn gas off at control knobs and LP tank.
2. Disconnect ignitor wire from electrode (A).
3. Remove thumbscrew from shield (B), remove shield and clean any accumulation of grease with soap and water.
4. Unfasten hinge pins and hitch pin. Note how hinge pins and hitch pins are attached.
5. Using garden hose (preferably with nozzle), force water through burner tube. Make sure water comes out of every burner porthole. Open clogged portholes with thin wire.
6. Examine rotisserie housing and burner closely (C). If any cracks or large holes (other than portholes) are found replace rotisserie burner.
7. Wipe ceramic portion of electrode (A) with rubbing alcohol and cloth.
8. If grill is to be stored, coat burner lightly with cooking oil. Wrap with protective cover to keep insects out.
9. After burner has been cleaned, place rotisserie burner onto back of grill bottom and attach with hinge pins and hitch pins.
10. Place gas tube inside burner tube put shield over burner tube and secure with thumbscrew. **VERY IMPORTANT: Burner tube *must* engage gas tube as shown (D).**
11. Attach flat end of ignitor wire (A) to electrode.



Rotisserie Burner Use

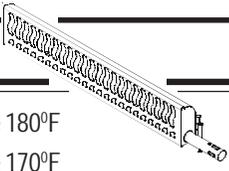
The Rotisserie burner is an 10,500 BTU radiant heat burner that transforms your grill into a multilevel cooking center. It is attached to the back of the bottom casting, above the main grid.

You can use the burner as a broiler to cook foods on the cooking grates or bonus-grid. If you do, then you cannot use the bottom burner.

Or, you can remove the cooking grates or bonus grid, install a rotisserie and use the burner to perfectly roast foods on the spit. This is the most common use for the burner. You cannot use the bottom burner with this process either.

By not using the lower burner, the grease and food drippings won't burn and cause flare-ups. It's healthier, it's fuel-efficient, and it creates a delicious slow-cooked roast beef, chicken, or veggie kabob on the rotisserie . . . or a beautiful broiled salmon, lobster, or vegetable medley on the grid.

Cooking Chart For Rotisserie Burner



Item	Weight	Time	Tips
Chicken/Fryer	3.5 lbs.	65 minutes	Internal temperature 180°F
Turkey Breast/ Bone-in	2.5 lbs.	1 hr: 30 min.	Internal temperature 170°F
Cornish Hens	20 oz.	1 hr: 10 min.	Internal temperature 180°F
Duck	4.5 lbs.	2 hr: 15 min.	Internal temperature 180°F
Pork Shoulder	3.25 lbs.	2 hr: 30 min.	Place pan of water in bottom of grill. Internal temperature 170°F
Pork Boston Butt Roast	3.3 lbs.	2 hr: 45 min.	Place pan of water in bottom of grill. Internal temperature 170°F
Pork Tenderloin	1.25 lbs.	Med: 40 min. Well: 50 min.	Internal temperature: Med:160°F Well:170°F
Pork Spareribs/ Beef Back Ribs	2.75 lbs.	1 hr: 30 min.	Place pan of water in bottom of grill.
Beef Bottom Round Roast	3.3 lbs.	Med rare: 1 hr 50 min Med: 2 hrs. Well: 2 hrs. 10 min.	Internal temperature: Med rare:140°F Med:150°F Well:160°F

Cooking Tips

- If you set a foil pan in the bottom casting, right on the burner and briquets, it will catch any food drippings created by cooking with the Rotisserie Burner. You'll have no grease in the grill to clean.
- If you group different vegetables by the length of time it takes to cook, then everything will be done at the same time. Check the enclosed food chart for cooking times.

Cooking Chart

Cooking times and temperatures may vary according to specific recipes, cooking conditions or barbecue equipment used. Take these factors into consideration to insure best results. If you use the indirect cooking method (indirect cooking is lighting only one burner and placing food on opposite side of cooking grate), allow more grilling time.

Temperatures: High = 650 F° / Medium = 450 F° / Low = 300 F°

Food	Setting	Cooking Time
Beef Hamburger 1/2" thick	Medium	Med: 7-10 min/Well done: 10-15 min
Steak 1/2"	Medium-Hot	Rare: 3-6 min/Med: 6-9 min/Well done: 9-12 min
Roast	Low	Rare: 18-22 min per lb/Med: 22-28 min per lb Well done: 28-32 min per lb
Pork Chops 1/2"	Medium	Well done: 15-20 min
Ribs 5-6 lbs	Low-Medium	Well done: 45-90 min
Roast 3-5 lbs	Low-Medium	Well done: 18-23 min per lb
Ham Steak 1/2"	Medium-Hot	12-15 min
Ham 5 lb fully cooked	Low-Medium	20 min per lb
Lamb Chops 1/2"	Medium	6-12 min
Poultry Chicken 2 1/2-3 1/2 lbs	Low	1 hr 15 min to 1 hr 30 min
Chicken-halved or quartered	Low	40-60 min
Turkey	Low-Med.	18-20 min per lb
Seafood Steaks 1" thick	Medium-Hot	Well done: 10-15 min
Filletts 6-8 oz	Medium-Hot	8-12 min
Shrimp large or jumbo	Low-Medium	8-12 min
Venison Steak 1" thick	Medium	Rare: 8-10 min/Med: 10-12 min
Burgers 1/2"	Medium	Rare: 10-12 min/Med: 12-15 min
Roast 3-4 lbs	Low-Medium	Rare: 20-22 min per lb/Med: 22-25 min per lb

Food	Setting	Cooking Time
<u>Vegetables</u> <i>Wrap vegetables in foil</i>		
Baking potato, whole	Low	55-60 min
Onions, whole	Low	45 min
Tomatoes, half	Medium	30-40 min
Corn, whole	Low	35-45 min
Mushrooms	Medium	15-20 min

Food Safety

- Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:
Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.
Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.
Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

Troubleshooting - General

Problem	Possible Cause	Prevention/Cure
<p>Burner will not light using ignitor.</p>	<p>Wire(s) and/or electrode covered with cooking residue.</p> <p>Electrode(s) and burner are wet.</p> <p>Electrode(s) cracked or broken "sparks at crack"</p> <p>Wire(s) is loose or disconnected.</p> <p>Wire is shorting (sparking) between ignitor and electrode.</p> <p>Bad ignitor.</p>	<p>Clean wire(s) and/or electrode with rubbing alcohol and clean swab.</p> <p>Wipe dry with cloth.</p> <p>Replace electrode(s).</p> <p>Reconnect wires or replace electrode/wire assembly.</p> <p>Replace ignitor wire/electrode assembly.</p> <p>Replace ignitor.</p>
<p>Burner(s) will not match light.</p>	<p>No gas flow.</p> <p>Coupling nut and regulator not fully connected.</p> <p>Obstruction of gas flow.</p> <p>Disengagement of burner to valve.</p> <p>Is grill assembled correctly?</p>	<p>Check to see if LP tank is empty. If LP tank is not empty, refer to <i>"Sudden drop in gas flow"</i>.</p> <p>Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.</p> <p>Clear burner tube(s).</p> <p>Reengage burner and valve. Reattach spring clip(s) (if featured)</p> <p>Check steps in assembly instructions.</p>
<p>Sudden drop in gas flow or low flame.</p>	<p>Out of gas.</p> <p>Excess flow valve tripped.</p>	<p>Check for gas in LP tank.</p> <p>Turn off knobs, wait 30 seconds and light grill.</p> <p>If flames are still low, turn off knob(s) and LP tank valve. Disconnect regulator. Reconnect regulator and leak check. Turn on LP tank valve, wait 30 seconds and then light grill.</p>

Problem	Possible Cause	Prevention/Cure
Flames blow out.	High or gusting winds. Low on LP gas. Excess flow valve tripped.	Turn front of grill to face wind or increase flame height. Refill LP tank. Refer to <i>"Sudden drop in gas flow"</i> above.
Flare-up.	Grease buildup. Excessive fat in meat. Excessive cooking temperature.	Clean grill. Trim fat from meat before grilling. Adjust (lower) temperature accordingly.
Persistent grease fire (can damage the appearance of steel panels and aluminum castings on the grill).	Grease trapped by food buildup around burner system. Grease soaked into briquets	Turn knob(s) to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. <i>After grill cools, remove, clean all parts and replace soup can.</i> Replace briquets. If cooking with fatty meats remove briquets.
Flashback... (fire in burner tube(s))	Burner and/or burner tubes are blocked.	Turn knob(s) to OFF. Clean burner and/or burner tubes.
Unable to fill LP tank.	Some dealers have older fill nozzles with worn threads.	The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.
One burner doesn't light off other burner(s)	Grease or food particles in slot underneath lip on carry-over tube	Clean carry-over tube(s) with wire brush.

Troubleshooting - Electronic Ignition System

Problem	Possible Cause	Check Procedure	Solution
No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.	Battery not installed properly.	Check battery orientation.	Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" end down and "-" end up.)
	Dead battery.	Has battery been used previously?	Replace battery with new AAA-size alkaline battery.
	Button assembly not installed properly.	Check to insure threads are properly engaged. Button should travel up and down without binding.	Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully.
	Faulty spark module.	If no sparks are generated with new battery and good wire connections, module is faulty.	Replace spark module assembly.
No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	Output lead connections not complete.	Are output connections on and tight?	Remove and reconnect all output connections at module and electrodes.

Storing Your Grill

- Clean cooking grate(s) and discard old briquets.
- Store in dry location.
- When LP tank is connected to grill, store outdoors in well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by Char-Broil.
- Store grill indoors ONLY if LP tank is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage follow "*Cleaning Burner Assembly*" instructions before starting grill.

Problem	Possible Cause	Check Procedure	Solution
Sparks are present but not at all electrodes and/or not at full strength.	Output lead connections not complete.	Are output connections on and tight?	Remove and reconnect all output connections at module and electrodes.
	Arcing to grill away from burner(s).	If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.	If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.
	Weak battery.	All sparks present but weak or at slow rate.	Replace battery with a new AAA-size alkaline battery.
	Electrodes are wet.	Has moisture accumulated on electrode and/or in burner ports?	Use paper towel to remove moisture.
	Electrodes cracked or broken "sparks at crack".	Inspect electrodes for cracks.	Replace cracked or broken electrodes.

Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silhouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, VIP®, PrecisionFlame and Design®, Sierra®, and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

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Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,279,566; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,610; D448,614; D448,615; D448,616; D448,616; D448,975; D449,492 and D451,759. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending.

Warranty's

Manufacturer warrants to the original consumer-purchaser that this product shall be free from defects in workmanship and materials under normal and reasonable use and correct assembly (if assembled by consumer-purchaser), as follows:

(1) The aluminum top and bottom castings for the life of original purchase, excluding the paint finish;

(2) The burner/venturi assembly on Traditional and QuickSet Grills for a period of three (3) years from the date of purchase; five (5) years on Big Easy; and

(3) All other parts for a period of one (1) year from the date of purchase.

Manufacturer will, at its option, refinish or replace any product or part found to be defective during the warranty period. Manufacturer will require you to return the part(s) claimed to be defective, for its inspection, freight or postage prepaid.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Consumer Warranty / P.O. Box 1240
Columbus, GA 31902-1240**

Manufacturer may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

This warranty does not include the cost on any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, or damage incurred through commercial use of the product. This express warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties, express or implied, including implied warranty of merchantability or fitness for a particular purpose. Neither Manufacturer dealers nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. So the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and may also have other rights which vary from state to state.

Electronic Ignition System 10 Year Limited Warranty

Manufacturer guarantees this Electronic Ignition System (**battery excluded**) in both materials and workmanship for a ten (10) year period from date of purchase to the original purchaser if used for home use. If the product fails to operate due to a manufacturing defect, the defective part will be repaired or replaced at Manufacturer's option. The product, along with proof of purchase, must be returned postage prepaid.

If you wish to obtain performance of any obligation under this limited warranty, you should write to: **Consumer Warranty • P.O. Box 1240 • Columbus, GA 31902-1240**