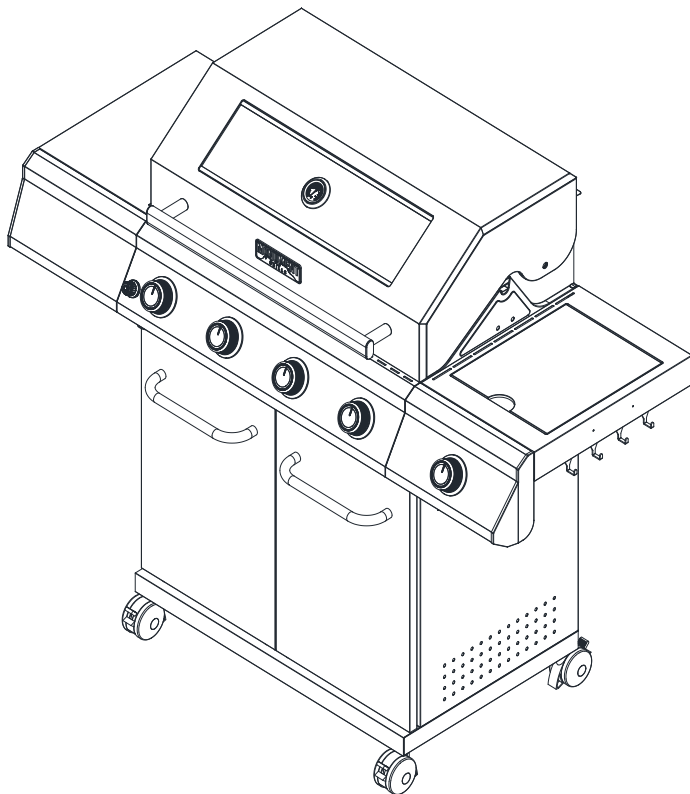


ASSEMBLY & OPERATING INSTRUCTIONS



Mesa 400

Liquid Propane Gas Grill



- Parts
- Assembly
- Safety Rules
- Use and Care
- Troubleshooting

⚠ WARNING:

Read this Owner's manual carefully and be sure your gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious injury and/or property damage. This gas grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

Note to Installer

Leave this Owner's Manual with the customer after delivery and/or installation.

Note to Consumer

Leave this Owner's Manual in a convenient place for future reference.

Customer Service Helpline:

For parts ordering, call:
1- 800-530-9133

MFG No.:M400

UPC No.:856597007911

Please make sure the cylinder valve connection device shall properly and safely mate with the connection device attached to the inlet of the pressure regulator.

C045268-A0

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Grill Warranty

One-Year Full Warranty on Grill

If this grill fails due to defective material or workmanship within one year from the date of purchase, call 1-888-980-4933 to arrange for a free repair (or replacement if repair proves impossible).

8-Year Limited Warranty on Stainless Steel Burners

For eight years from the date of purchase, any stainless steel burner that rusts through will be replaced free of charge. After the first year from the date of purchase, you pay for labor if you wish to have it installed.

All warranty coverage excludes ignitor batteries and grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result or normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the North America.

This warranty gives you specific legal rights, and you may have other right which vary from state to state.

The warranty is only valid for original purchasers with proof of purchase from authorized retailers. Any product bought second hand or through an unauthorized retailer, will not be covered by warranty. It is the duty of the purchaser to verify that a retailer is authorized. A purchase on Amazon or other marketplace internet retailer from any entity other than Monument Grills is not an original purchase and will not qualify for a warranty

Safety Precautions

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

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

WARNING

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

Failure to comply with these instructions may result in serious bodily injury.

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.**

Grill Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the national fuel gas code, ANSI Z 223.1/NFPA S4, Natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2, or the standard for Recreational vehicles, ANSI A 119.2, and CSA Z240 RV series recreational vehicle code, as applicable.

LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank, not included with grill. Never connect your gas grill to an LP gas tank that exceeds this capacity.

Safety Precautions

A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. **You must use an OPD gas tank which offers an Overfill Prevention Device.**

This safety feature prevents the tank from being overfilled which can cause malfunction of the LP gas tank, regulator and/or grill.

The LP gas tank must be constructed and marked in accordance with specifications of the U.S. Dept. of Transportation (DOT). In Canada, the LP gas tank must meet the National Standard of Canada, Can CSA-B339, Cylinders, spheres and Tubes for Transportation of Dangerous Goods and Commission.

1. The LP gas tank must have a shutoff valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.

2. Always keep LP gas tanks in an upright position. The tank supply system must be arranged for vapor withdraw.

3. The LP gas tank used must have a collar to protect the tank valve.

Proper Placement and Clearance of Grill

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only**, at least 36 inches from the back and side of any combustible surface. Your gas grill should not be used under overhead combustible construction. Do not obstruct the flow of ventilation air around the gas grill housing.

- Do not install this outdoor gas grill in or on recreational vehicles or boats
- Keep outdoor gas grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids
- Do not obstruct the flow of combustion and ventilation air. Check for this each time prior to using grill.
- **Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank.
- Only use the regulator and the hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified in this manual.

- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- Do not store a spare LP gas tank under or
- Never fill the tank beyond 80 percent full. If this information is not followed exactly a fire causing death or serious injury may occur.
- Always keep LP gas tanks in an upright position.
- Do not store (or) or use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- Do not subject the LP gas tank to excessive heat.
- Never store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, **always** disconnect the LP gas tank first and store it safely outside.



- 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.
- LP gas tanks must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.
- When your gas grill is not in use the gas must be turned off at the LP gas tank.
- The pressure regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage.
- **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate your grill.

WARNING

A strong gas smell, or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open Grill Lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you can not extinguish, call your fire department. Do not call near the LP gas tank because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill. For help with this procedure refer to page 20, Item 4 of "If Grill Still Fails To Light"

CAUTION: Beware of Flash-Back

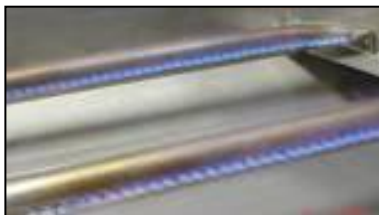
CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your 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", you must clean the burner tubes before assembling your 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 your grill has not been used for an extended period of time.

See Cleaning Burner Tubes and Burner Ports on page # 21

Burner Flame Check



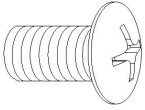
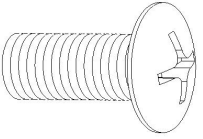
Visually check the burner flames prior to each use. The flames should look like picture, if they do not, refer to the Cleaning Burner Tubes and Burner Ports, see page 21 of this manual.

WARNING

Please ensure cleaning the flame tamer/cooking grid/grease pan/tray and main lid including main lid side panel after each use. Failure to comply this could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

Contents for Hardware Pack

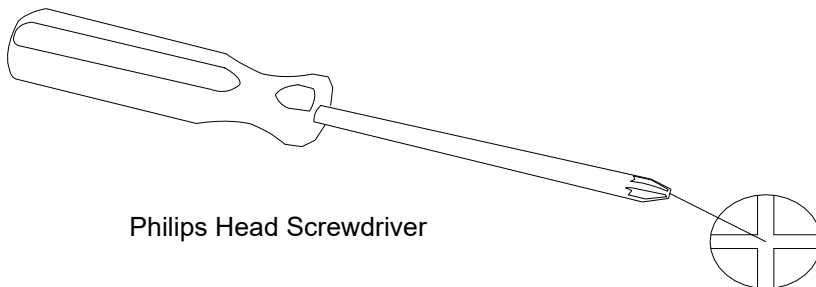
The following table illustrates a breakdown of the hardware pack. It highlights what components are used in the various stages of assembly.

A		5/32"x12mm	21 pcs
B		1/4"x15mm	15 pcs
C			2 pcs
D		1/4"	4 pcs
E			4 pcs

Tools required for assembly

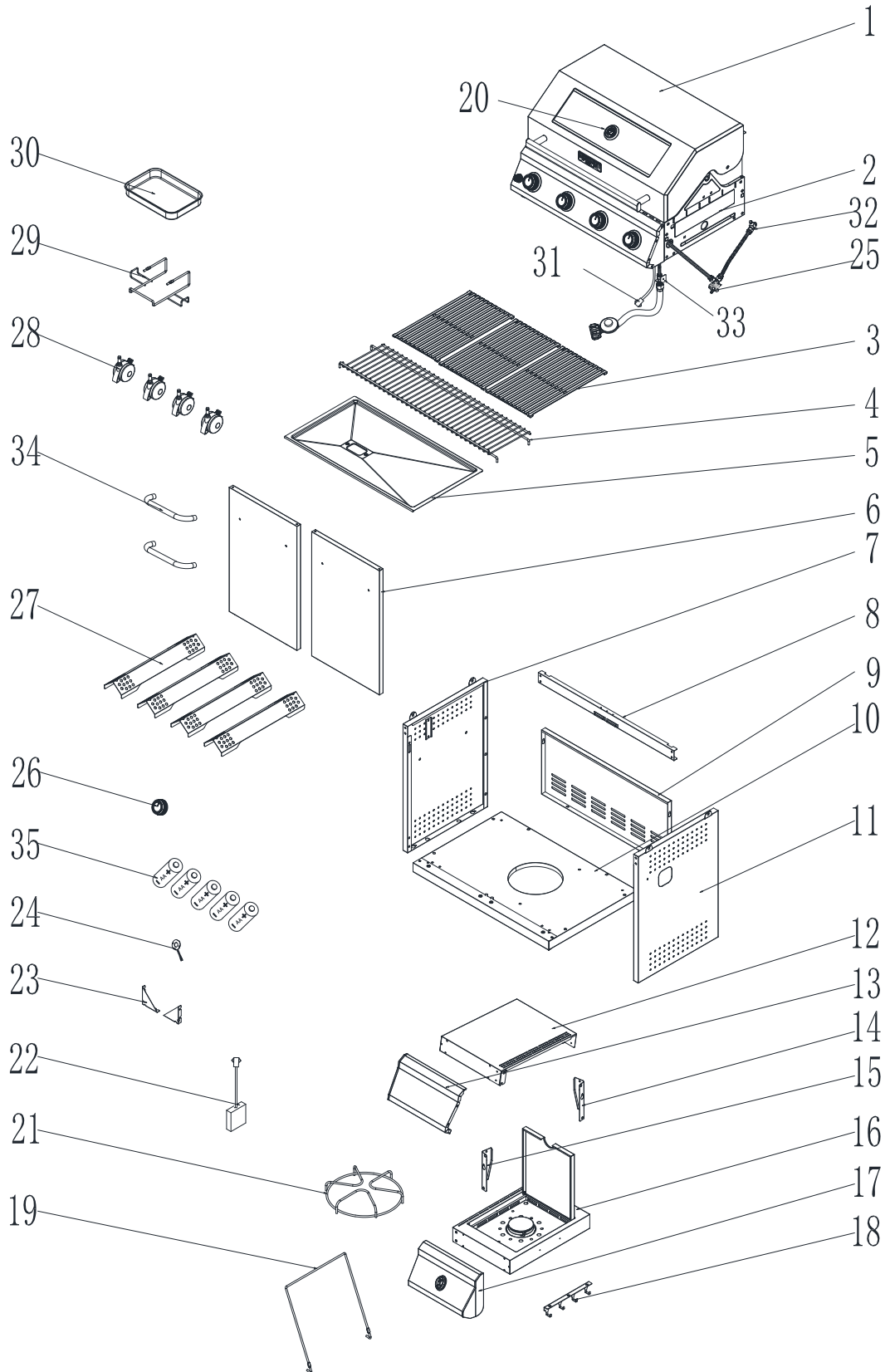
Philips Head Screwdriver (not included).

Note: The left and right sides of the grill are on your left and right as you face the front of the grill.



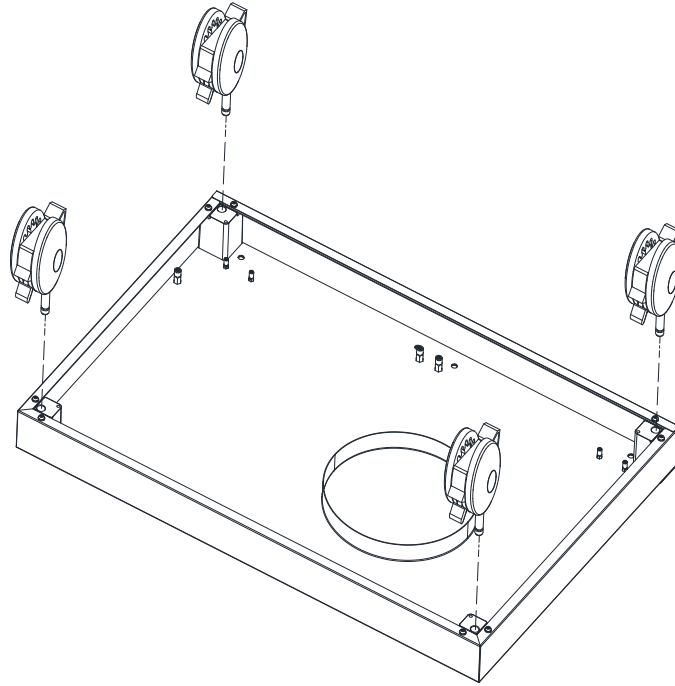
Philips Head Screwdriver

Model Mesa 400 Assembly Diagram



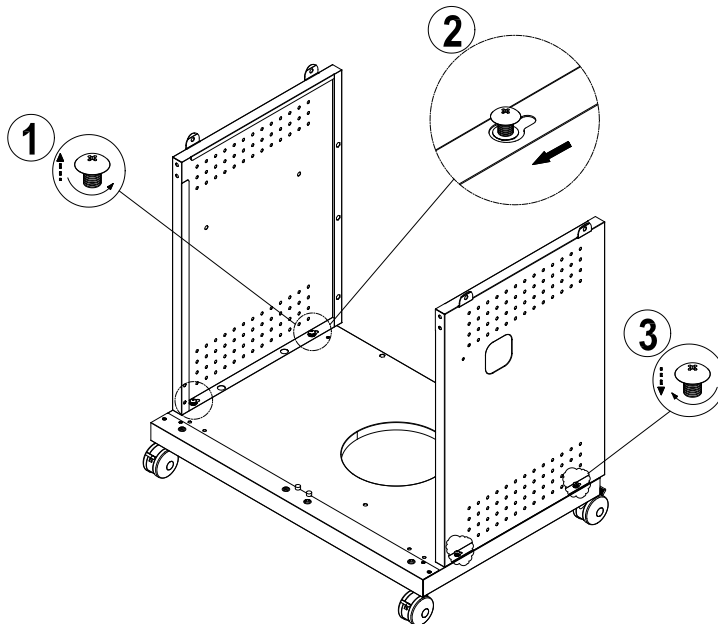
Model Mesa 400 Assembly List

seq. NO.	appellation	qty	seq. NO.	appellation	qty
1	Main Lid	1	19	Gas-jar Fixing Line	1
2	Fire Box	1	20	Thermometer	1
3	Cooking Grid With Hole	3	21	Side Burner Cooking Grid	1
4	Warming Rack	1	22	Battery Box	1
5	Grease Tray	1	23	Triangle Bracket	2
6	Cabinet Door	2	24	LED knob light Panel	1
7	Cabinet Side Panel,Left	1	25	Side Shelf Valve	1
8	Cart Frame, Front	1	26	Control Knob	1
9	Back Panel, Bottom	1	27	Flame Tamer	4
10	Cart Bottom Shelf	1	28	Locking Caster	4
11	Cabinet Side Panel,Right	1	29	Grease Box Bracket	1
12	Left Side Shelf Panel	1	30	Grease Box	1
13	Side Shelf End Cap,Left	1	31	Knob Light Panel Wire	1
14	Side Shelf Bracket,Left	1	32	Side Burner Nozzle Seat	1
15	Side Shelf Bracket,Right	1	33	Valve Converter Bracket	1
16	Side Shelf,Right	1	34	Door Handle	2
17	Side Shelf End Cap,Right	1	35	Battery	5
18	Hook	1			



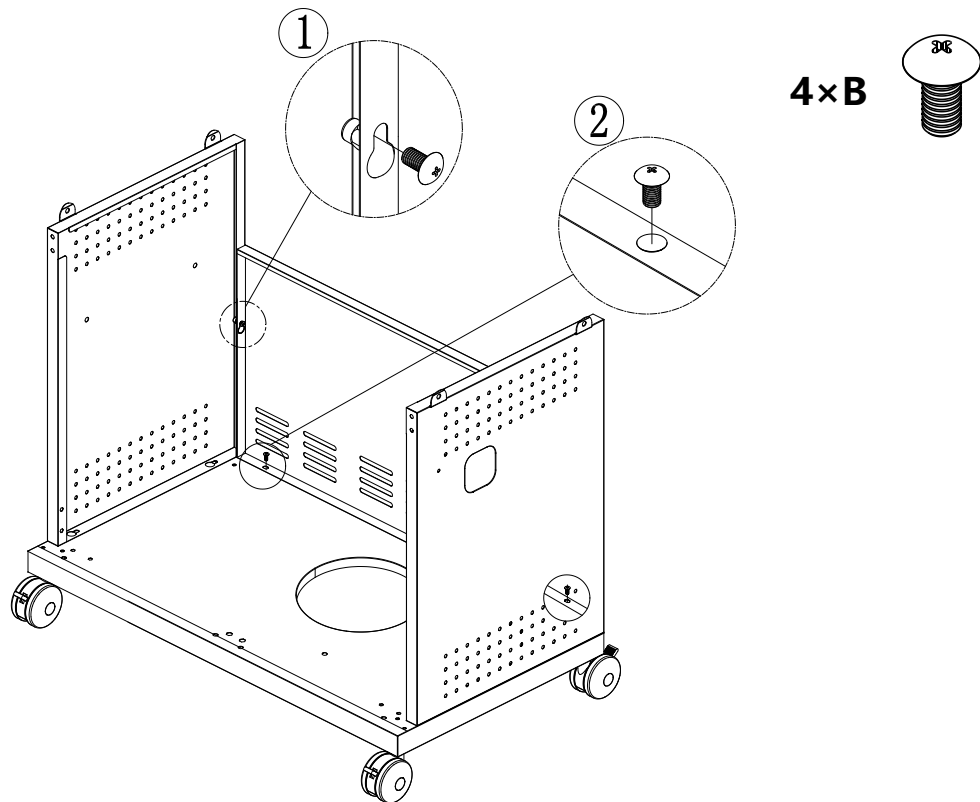
Please insert Locking Caster(No.28) into the bottom plate.

Figure 1



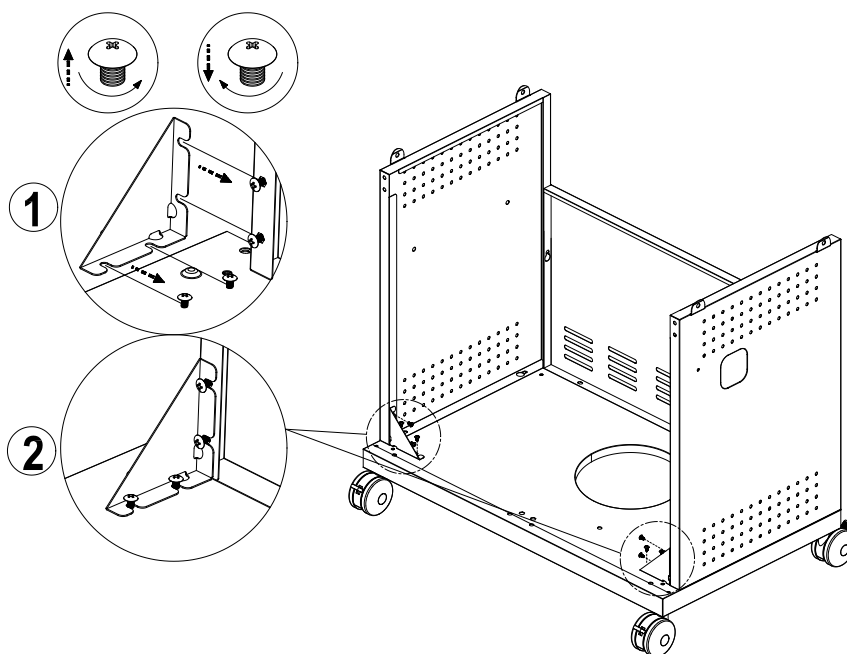
Half screw out the screws in the bottom plate, then put Cabinet Side Panel,Left(No.7) and Cabinet Side Panel,Right (No.11) onto the relevant screw holes and screw tightly.

Figure 2



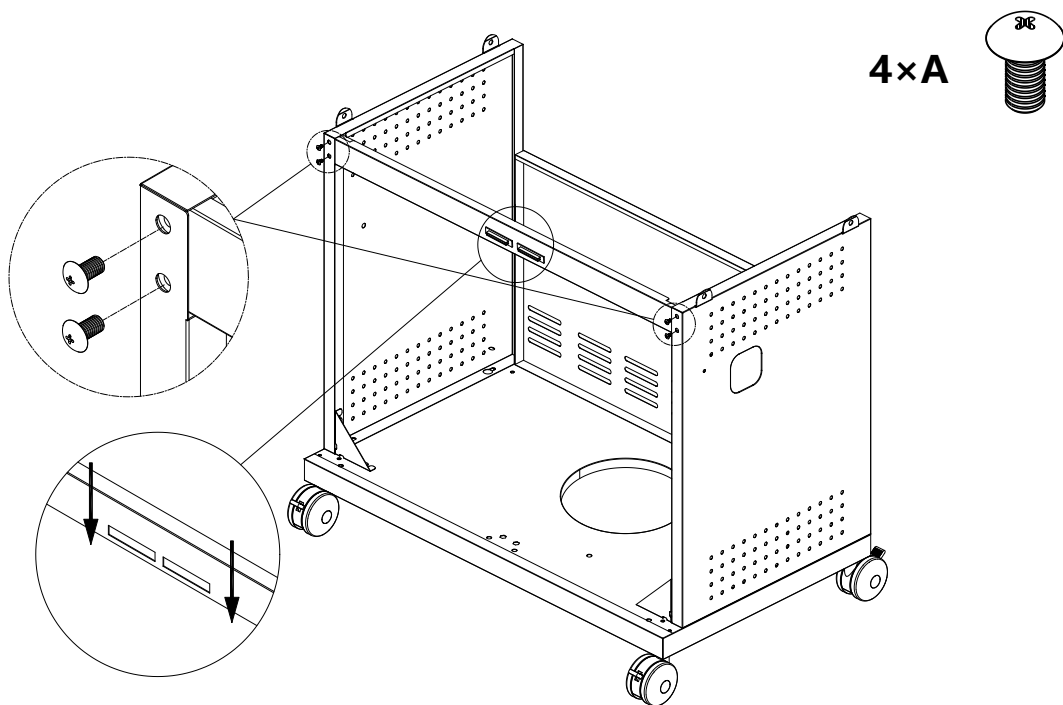
Install Back Panel, Bottom(No.9) onto the relevant place with four B screws.

Figure 3



Half screw out the screws in the bottom and side plates, then put Triangle Bracket(No.23) onto the relevant screw holes and screw tightly.

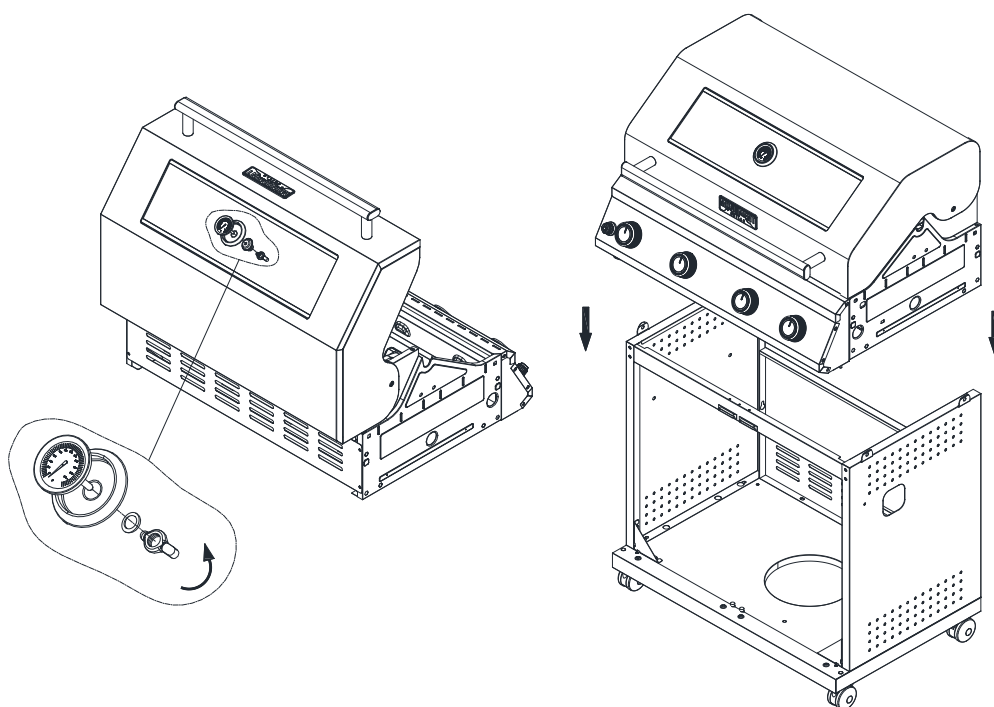
Figure 4



Install Cart Frame, Front(No.8) onto the relevant place with four A screws shown in Figure 5.

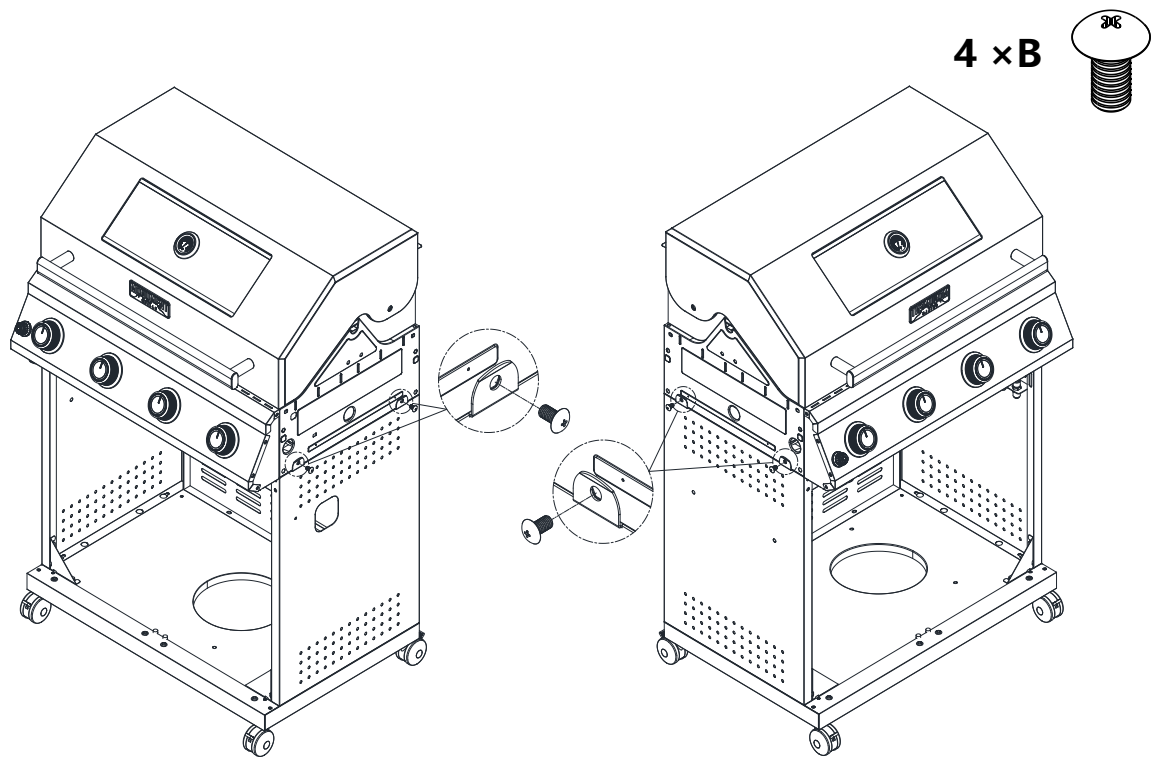
Attention: magnet downward.

Figure 5



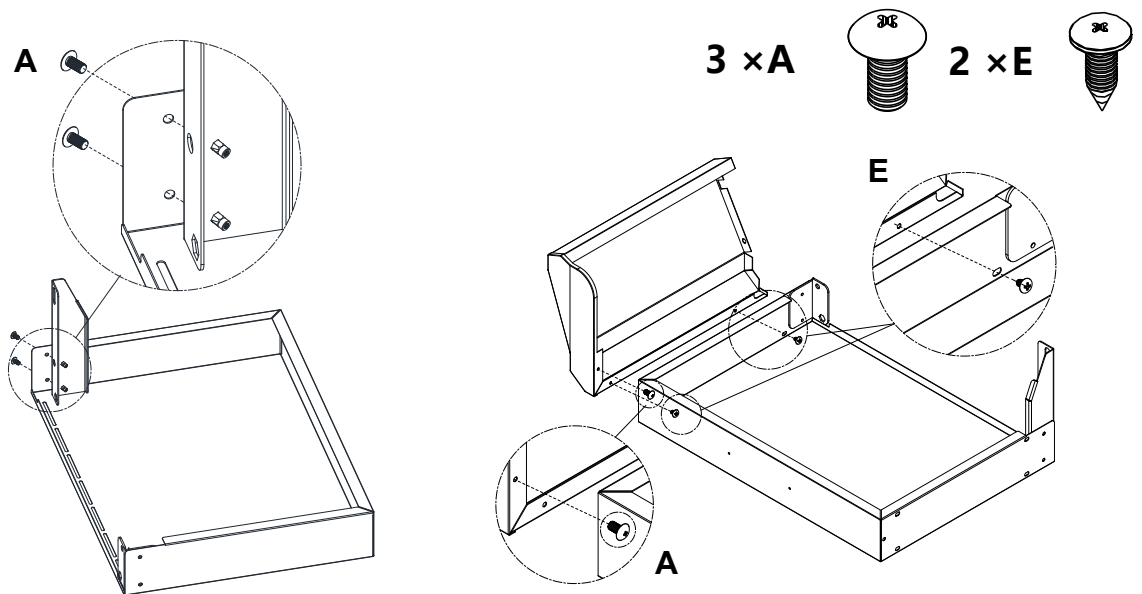
Install Thermometer(No.20) onto the relevant place.

Figure 6



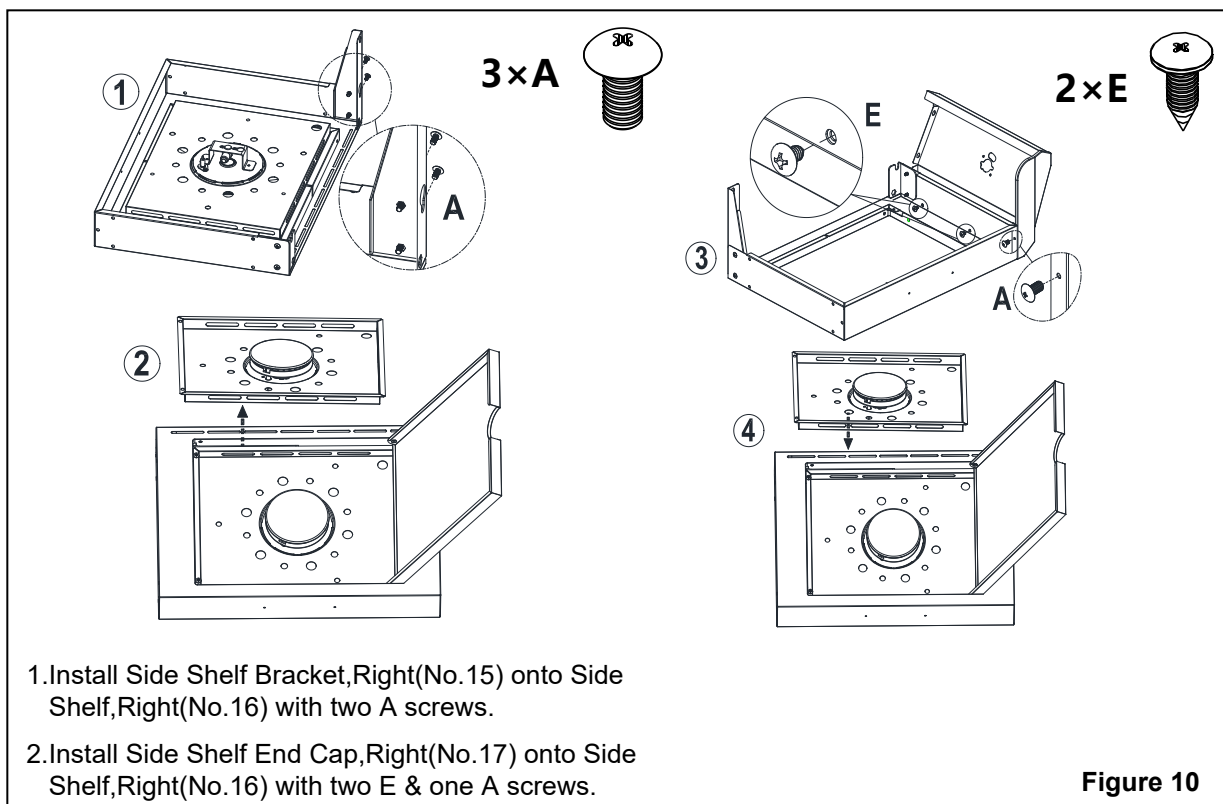
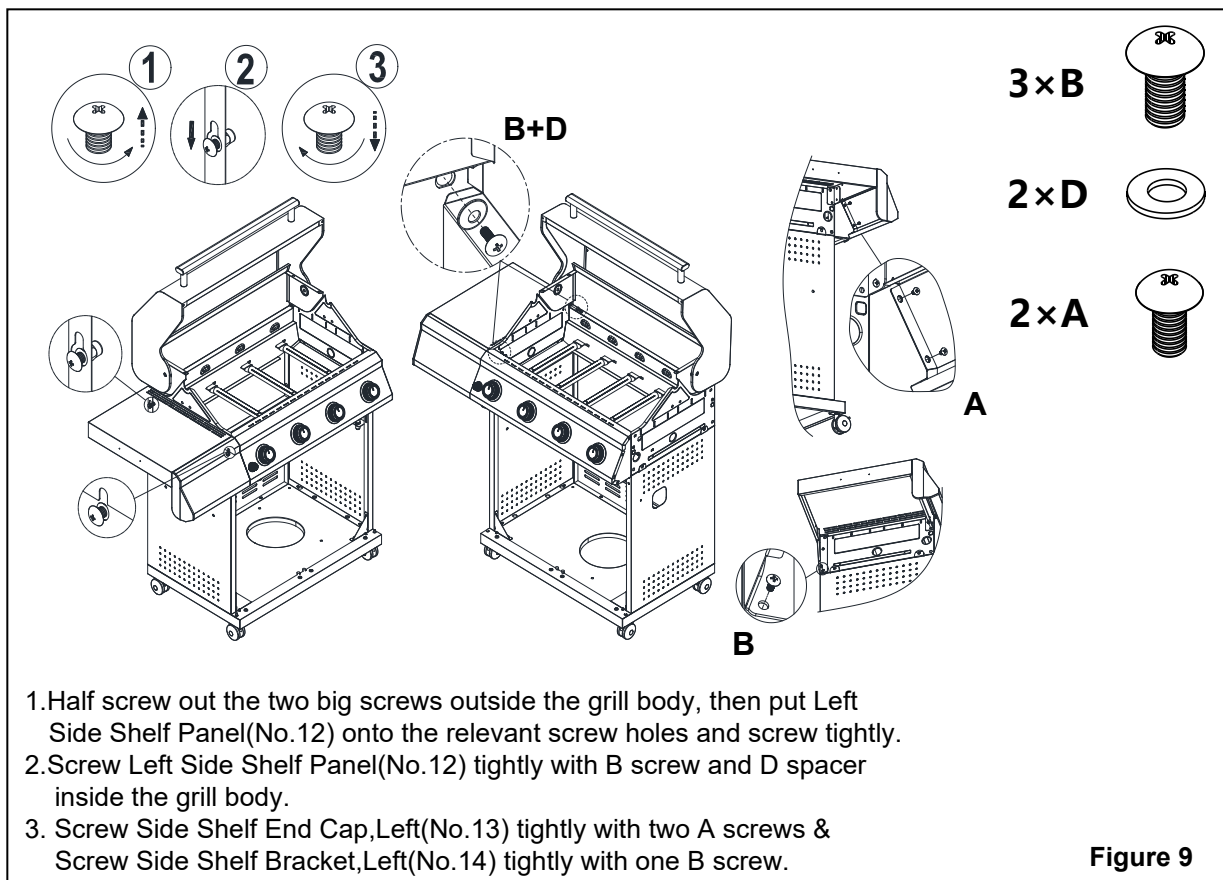
Screw the grill body and the cart tightly with four B screws.

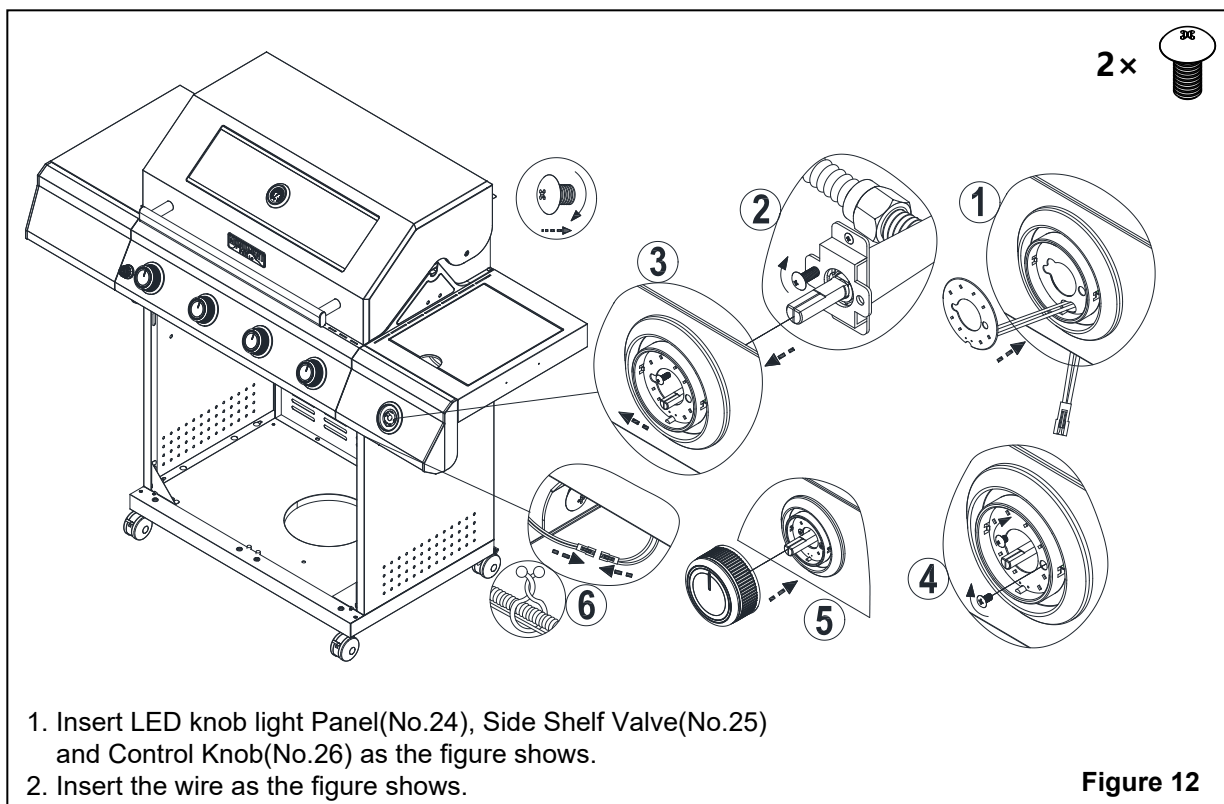
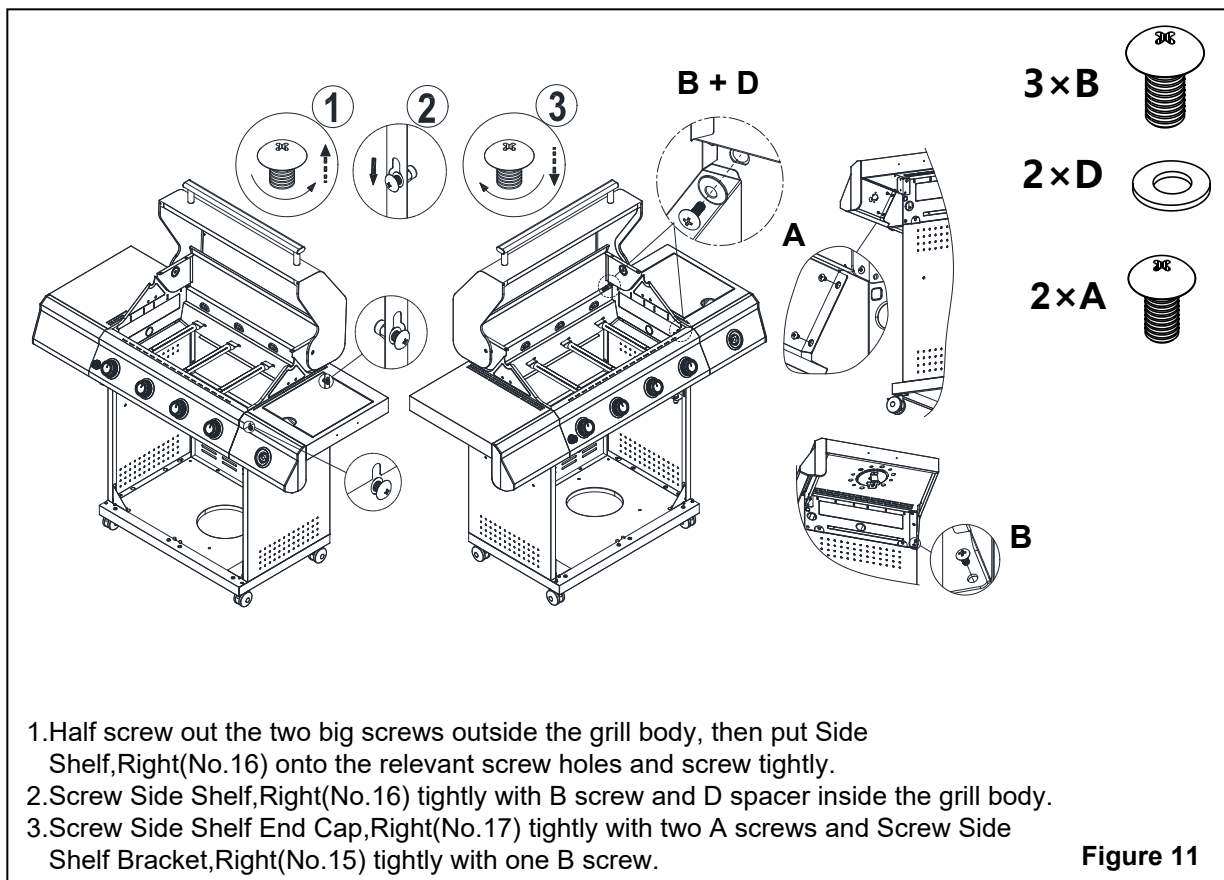
Figure 7

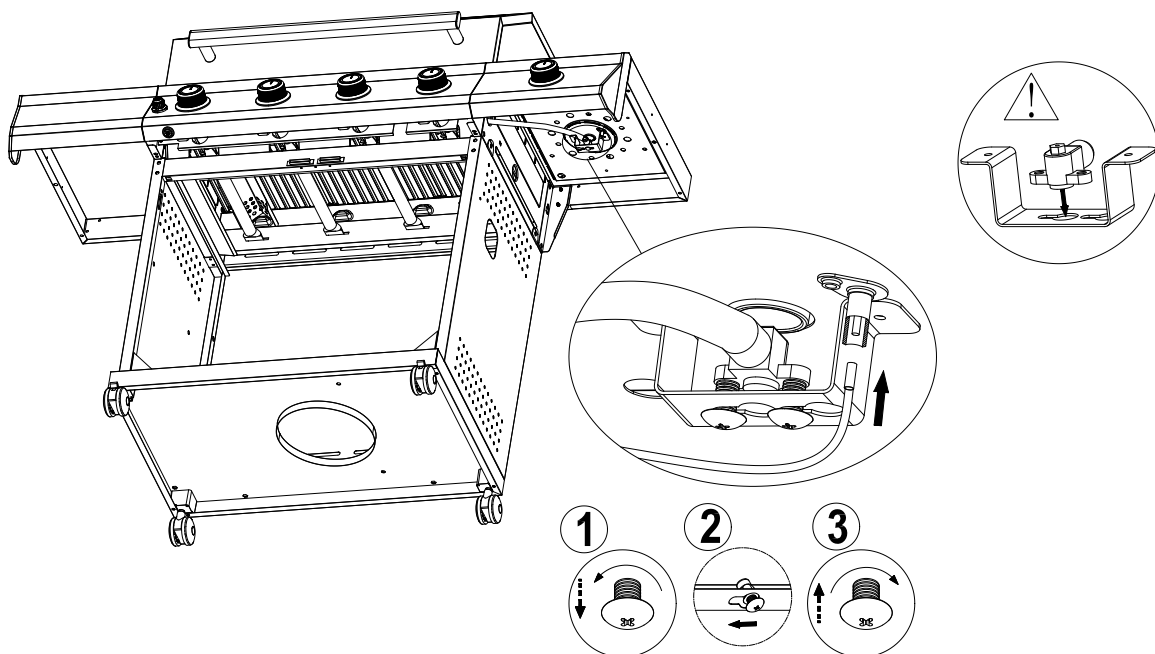


1. Install Side Shelf Bracket, Left (No. 14) onto Left Side Shelf Panel (No. 12) with two A screws.
2. Install Side Shelf End Cap, Left (No. 13) onto Left Side Shelf Panel (No. 12) with two E and one A screws.

Figure 8

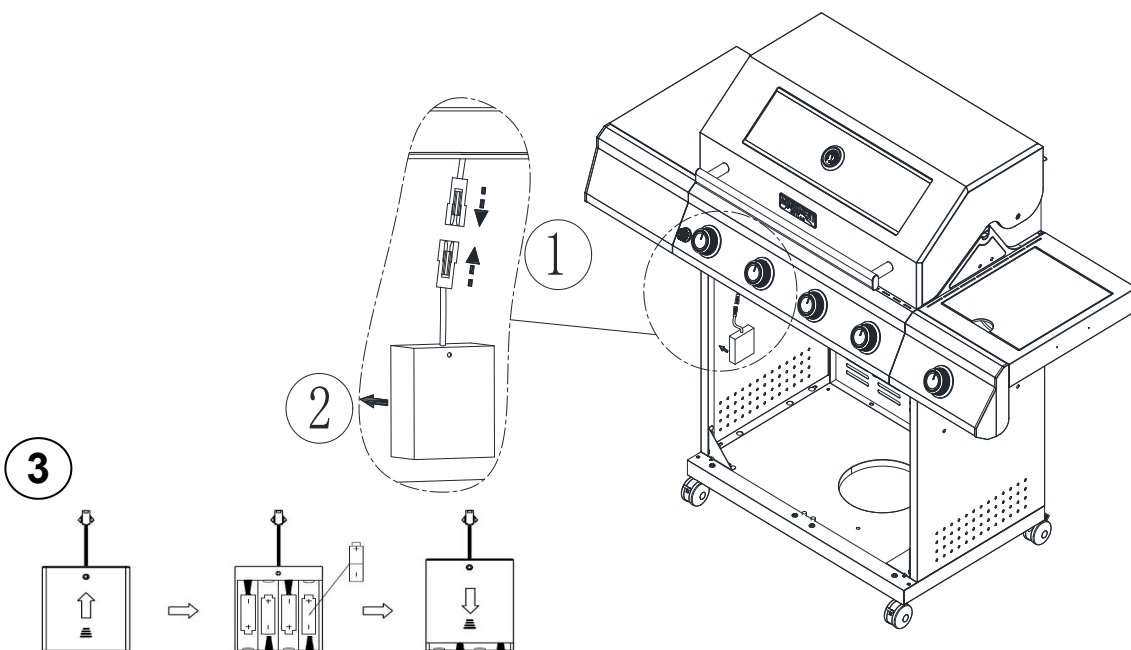






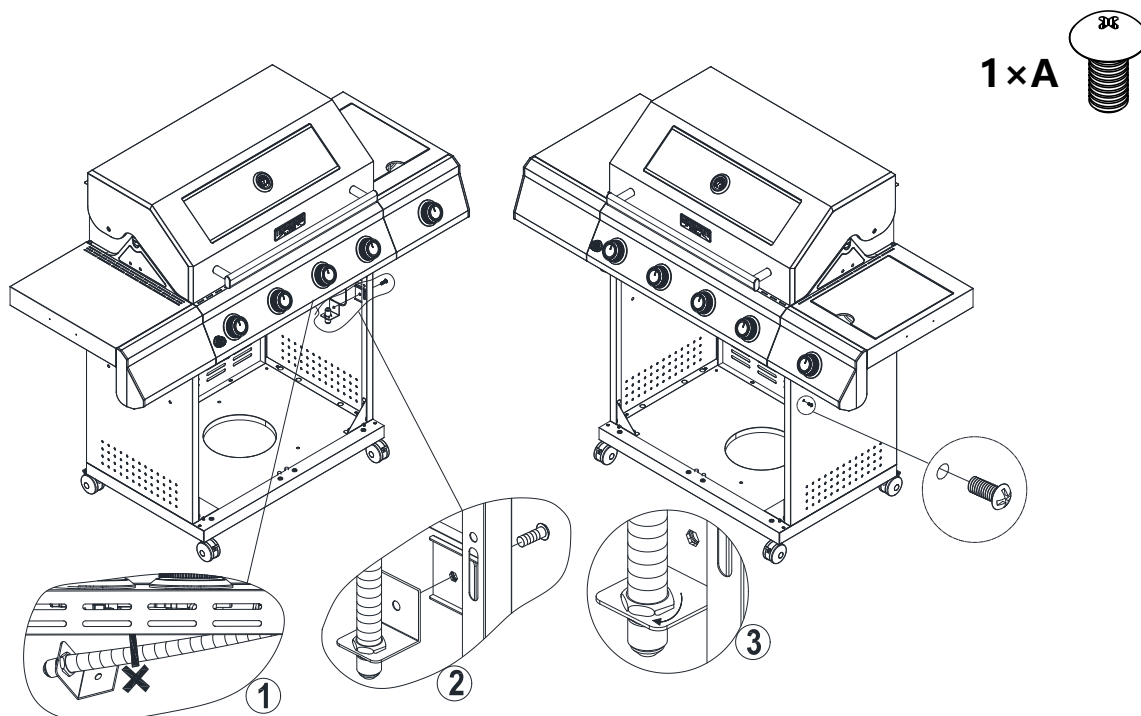
Half screw out the screw in Side Burner Nozzle Seat(No.32), then put it into the hole of Side Shelf,Right(No.16) and screw tightly.

Figure 13



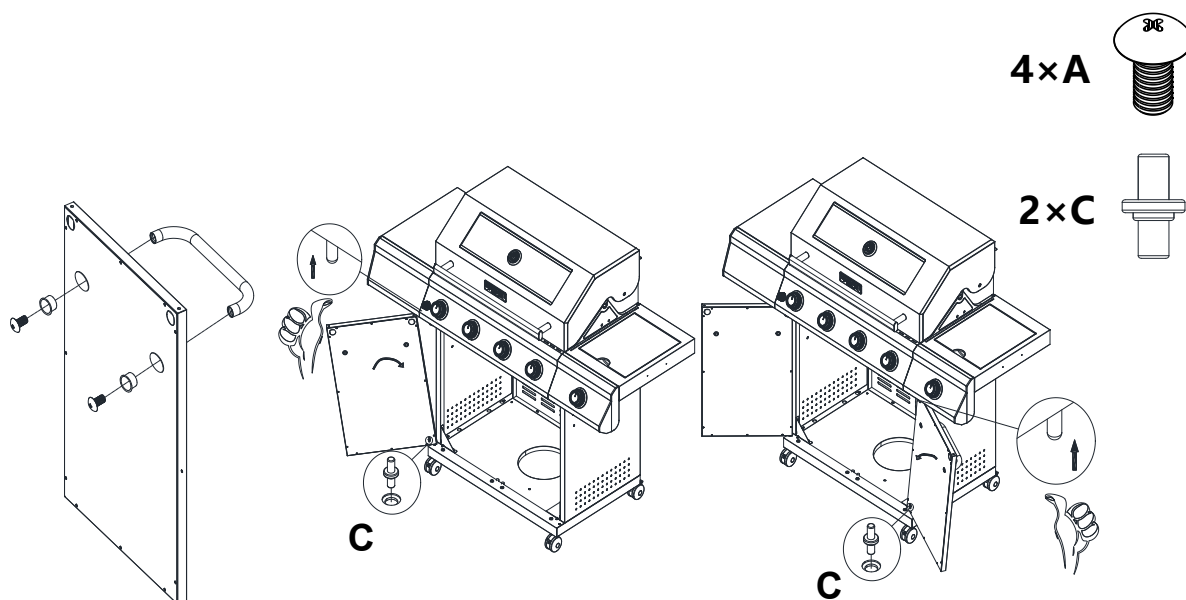
1.Connect Battery Box(No.22) to Knob Light Panel Wire(No.31).
2.Paste Battery(No.35) onto Battery Box(No.22).

Figure 14



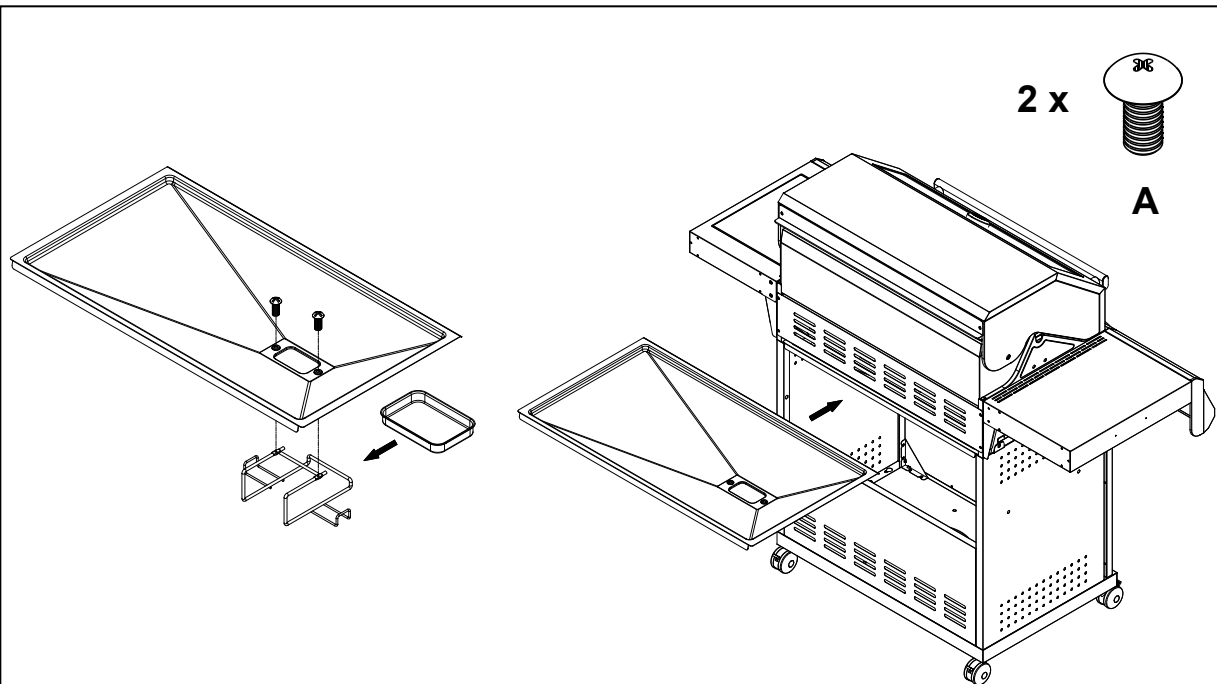
Fixed Valve Converter Bracket(No.33) onto the right plate with one A screw.

Figure 15



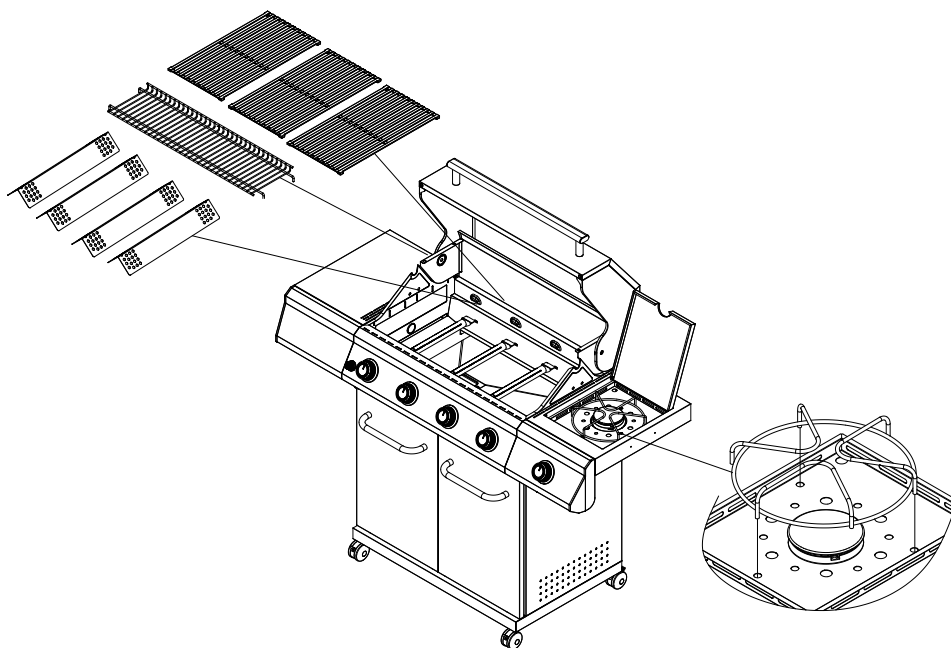
1. Install Door Handle(No.34) onto Cabinet Door(No.6) with A screws.
2. Put the C part into the relevant hole in the bottom plate.
3. Put Cabinet Door(No.6) into the C part.
4. Then put the door into by pressing the flexible axis upward.

Figure 16



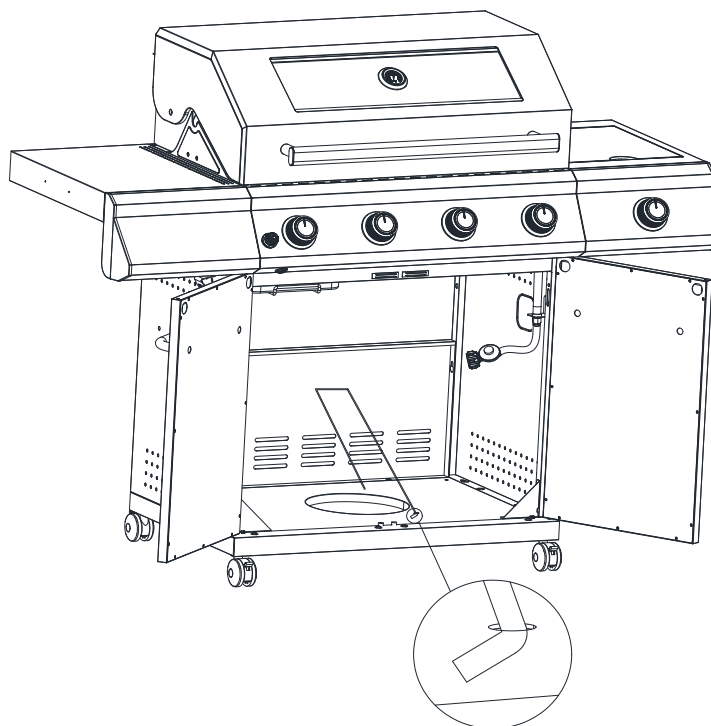
1. Install Grease Box Bracket(No.29) onto Grease Tray(No.5) with two A screws.
2. Put Grease Box(No.30) into Grease Box Bracket(No.29).
3. Put the grease tray into the grill body.

Figure 17



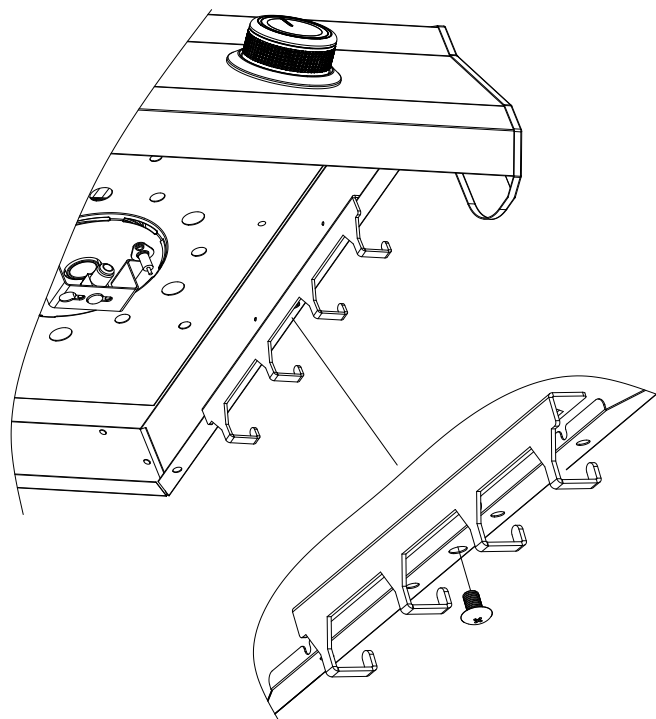
Put Cooking Grid With Hole(No.3), Warming Rack(No.4), Side Burner Cooking Grid(No.21) and Flame Tamer(No.27) into the relevant place.

Figure 18



Install Gas-jar Fixing Line(No.19) onto the bottom plate.

Figure 19



1×B



Install Hook(No.18) onto the side plate.

Figure 20

Connecting LP Gas Tank to LP Grill

1. Place foot ring of 20 lb tank into the hole in bottom panel. Make sure the tank valve is in OFF position.(Fig.22).
2. Check the tank valve to ensure it has proper external mating threads to fit the hose and regulator assembly provided.
3. Make sure all burner valves are in OFF position.
4. Inspect the valve connection port and regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.
5. When connecting regulator and hose assembly to tank valve hand tighten quick coupling nut clockwise to a full stop (Fig.21) Do not use a wrench to tighten because it could damage the quick coupling nut and result in a hazardous condition.
6. Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill. If a leak is found, turn tank valve off and do not use your grill until the leak is repaired.

CAUTION: When the appliance is not in use, gas must be turned off at the supply tank.

Regulator Connection

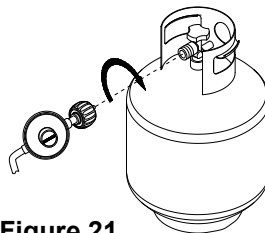


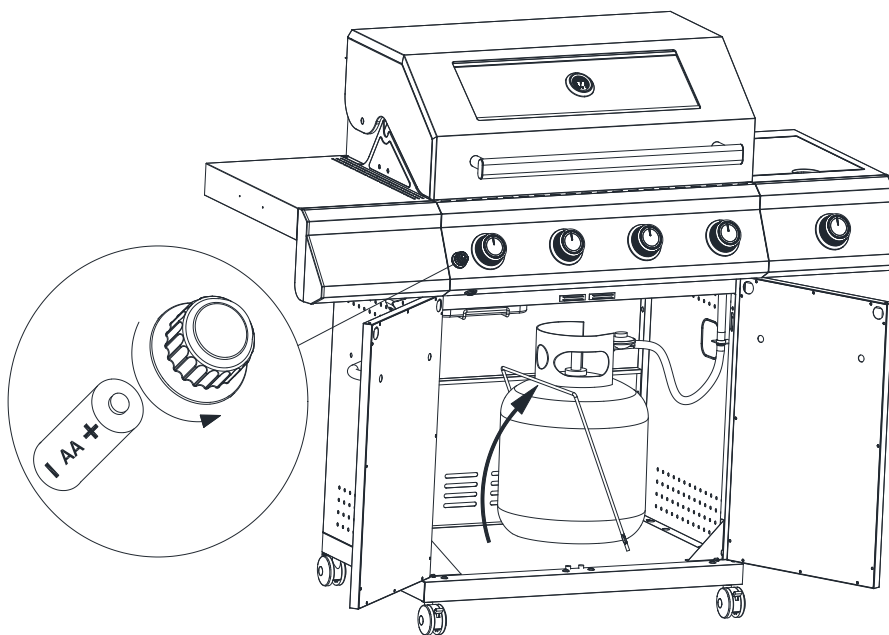
Figure 21

Congratulations

Your gas grill is now ready for use. Before the first use and at the beginning of each season (and whenever the LP gas tank 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 on next page of the manual.

Figure 22

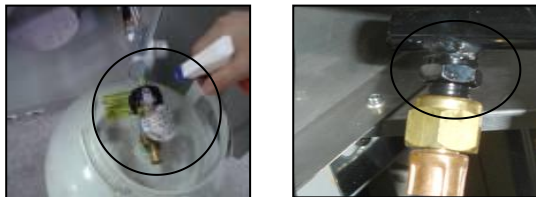


Checking for LP gas leaks

Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP gas tank is changed, you must check for gas leaks.

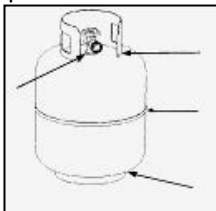
1. Make a 50/50 (soap/water) mild soap solution.
2. Turn the control knobs to full OFF position; then turn gas ON at supply tank.
3. Apply the soap solution with a clean brush to all gas connections. See below. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

Gas Connection Leak Check



4. If you have a gas connection leak you cannot repair, turn gas OFF at supply tank, disconnect fuel line from your grill and call your gas supplier for repair assistance.
5. Also apply soapy solution to the tank seams. See below. If growing bubbles appear, shut tank OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.

Gas Tank Leak Check



Grill Lighting Instruction

Grill Lighting Instructions for Main Burners

1. Do not smoke while lighting grill or checking gas supply connections.
2. Be sure that LP gas tank is sufficiently full.
3. Be sure all gas connections are securely tightened.
4. Turn on gas supply
5. Open the grill main lid and side burner lid.
6. Push and turn any main burner knob to IGNITE/Hi position, at the same time, press and hold electronic ignition button for 3 to 5 seconds to light burner.



WARNING

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



7. To light burners, push and turn burner knob (s) to IGNITE/Hi. At the same time, press and hold electronic ignition button for 3 to 5 seconds to light burner. Adjust knob (s) to desired setting.
8. If the burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat step 6.
9. If burner still does not light, see Match Lighting section and If Grill Still Fails to Light section on following page.

USING THE SIDE BURNER

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

WARNING: Always keep your face and body as far away from the burner as possible when lighting.

LIGHTING INSTRUCTIONS FOR SIDE BURNER

1. Open side burner lid fully.
2. Push and turn side burner knob to IGNITE/Hi position. At the same time, press and hold electronic ignition button for 3 to 5 seconds to light burner.
3. If the side burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat step 2.
4. If burner still does not light, see Match Lighting section and If Grill Still Fails to Light section on following page.





WARNING

Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the cooking grid surface when lighting your grill by match.

Manually Lighting Your Grill by Match

1. Take the manual lighting stick
2. Insert a match into the lighting stick.
3. Follow steps 1 through 5 of the Basic Lighting Procedure.
4. Light the match and extend the lighting stick to cooking grid surface.
5. Turn the desired control knob to the HI/position setting to release gas. The burner should light immediately.



WARNING

Should a “FLASH-BACK” fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open grill lid.
- Once the grill has cooled down, clean the burner tubes and burners according to the cleaning instructions found on page 20.

If Grill Still Fails To Light

1. Check gas supply and connections for leaks. Check that all wire connections are secure.

2. Repeat basic lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the control knobs to OFF, then check the following:

- Misalignment of burner tubes over orifices

Correction: Reposition burner tubes over orifices.

- Obstruction in gas line

Correction: Remove fuel line from grill. Do not smoke! Open gas supply for 1 second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.

- Plugged orifice

Correction: Remove burners from grill, carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners, and cooking components.

3. If an obstruction is suspected in gas valves, please call for repair service at 1- 800-530-9133

4. If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP gas tank is connected to your grill.

To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn the control knob to OFF position.
- Turn off the gas at the tank valve.
- Disconnect regulator from LP gas tank.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP gas tank.
- Turn the tank valve on slowly until $\frac{1}{4}$ to $\frac{1}{2}$ open.
- Open the grill lid.
- Set control knobs to OFF. Push and turn any control knob to HIGH.
- Turn control knobs to HIGH until all the burners are lit
- You may start to use the grill

5. If all checks or corrections have been made and you still have questions about operating your gas grill, call the **Customer Service Helpline**.

Cleaning and Maintenance

To ensure a proper working unit the following proper care and maintenance is suggested.

Cleaning Cooking Grids

We suggest you wash your cooking grids in a mild soap and warm water solution. You can use a wash cloth or soft brush to clean your cooking grids.

Cleaning Heat diffusers

Periodically you should wash the heat diffusers in a soap and warm water solution. Use a soft brush to remove stubborn burnt-on cooking residue. The heat diffusers should be dry before you reinstall them.

Cleaning Grease Tray

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

Annual Cleaning of Grill Interior

Burning-off the grill after every use will keep it ready for your next 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 burner valves to full OFF position.
2. Turn LP gas tank valve to full OFF position.
3. Detach LP gas hose and regulator assembly from your gas grill. Inspect for any damage and replace as necessary with manufacturer replacement part number found on parts list.
4. Remove and clean heat diffusers, cooking grids and grill burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush inside and bottom of grill with a nylon brush, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove the aluminum foil, then reinstall heat diffusers, and cooking grids.
8. Reconnect gas source and observe burner flame for correct operation.

Cleaning Exterior Surface

•We suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use abrasives or a brush that might remove finish during the cleaning process.

Cleaning Exterior Stainless Steel Surfaces

•Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in manufacturing process of stainless steel can also cause this tanning color. Use a stainless steel cleaner to polish stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill.

Cleaning Burner Tubes and Burner Ports

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

1. Turn all burner valves and gas tank valve to off position.
2. Detach the LP gas regulator assembly from your gas grill.
3. Remove cooking grids, heat diffusers, and grease tray from the grill.
4. Remove the screws from the underside of each burner and lift the burners up and away from the gas valve orifice.
5. Using a bent stiff wire in the shape of a hook, air hose or a bottle brush, run it through the burner tube and inside several times to remove any debris.
6. Replace burners, see illustration below.

Step 1



Step 2



Step 3



WARNING

The location of the burner tube with respect to the orifice is vital for safe operation. Check to ensure the orifice is inside the burner tube before using the gas grill. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.

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

1. Use a fiber pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.

2. Clean any clogged ports with a stiff wire, such as an open paper clip.

3. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation check to ensure that gas valve orifices are correctly placed inside the ends of the burner tubes.



WARNING

Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation. Inspect the grill at least twice a year.

Troubleshooting

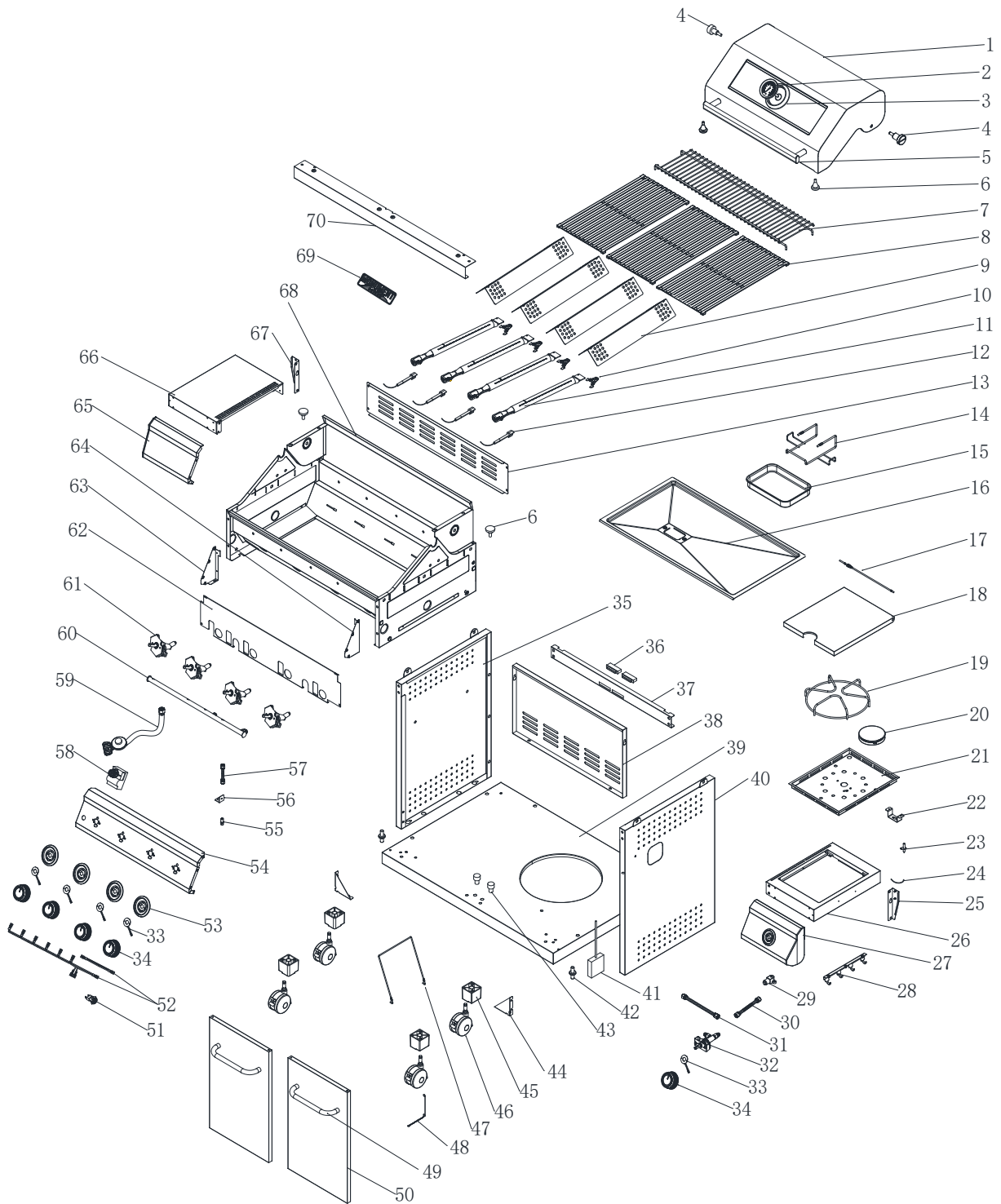
BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before calling for service.

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

PROBLEMS	WHAT TO DO
Grill won't light when the control knob is rotated.	● Check to see if LP tank is empty. ● Clean wires and/or electrode by rubbing with alcohol and clean swab. ● Wipe with dry cloth. ● Make sure the wire is connected to electrode assembly. ● Check to see if other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.
Burner flame is yellow or orange, in combination with the odor of gas.	● Refer to Clean Burner Tubes and Burner Ports on page 23. If problem still exists, please call 1-888-980-4933.
Low heat with knob in "HI" position.	● Is the fuel hose bent or kinked? ● Is the grill in a dusty area? ● Is there adequate gas supply available? ● If it is only one burner that appears low, does the orifice or burner need cleaning? ● Is the gas supply or gas pressure low?

Model Mesa 400 Parts Diagram



Model Mesa 400 Parts List

seq. NO.	appellation	qty	Material code	seq. NO.	appellation	qty	Material code
1	Main Lid	1	D30X000034	37	Cart Frame, Front	1	D010012721
2	Temperature Gauge	1	A0212824	38	Back Panel, Bottom	1	D010012748
3	Temperature Gauge Seat	1	A0212967	39	Bottom Panel	1	D30P000018
4	Main Lid Screw	2	A0407131	40	Side Panel, Right	1	D010015041
5	Main Lid Handle	1	D010010251	41	Battery Box	1	A0212663
6	Hood Buffer	4	A0201340	42	Spindle Below Door Panel	2	A0212557
7	Warming Rack	1	A0212856	43	Spacing Screw Below Door Panel	2	A02120079
8	Cooking Grid With Hole	3	A0212904	44	Triangle Bracket, Left	2	D010012745
9	Flame Tamer	4	D010012589	45	Swivel Caster Fixing Plug	4	A0212805
10	Clamp Spring	4	A0212873	46	Swivel Caster	4	A0211004
11	Main Burner	4	A0212926	47	Gas-jar Fixing Line	1	A0212837
12	Main Burner Igniter Wire	4	D010012900	48	Lighting Rod	1	A02121323
13	Back Panel, Top	1	D010012737	49	Door Handle	2	D010012747
14	Grease Box Bracket	1	A0212838	50	Front Door	2	D010012094
15	Grease Box	1	D010012705	51	LED Lamp Switch	1	A0212627
16	Grease Tray	1	D010021002	52	LED Lamp Circuit	1	D010013690
17	Side Burner Lid Hinge Rod	1	A0212534	53	Control Knob Base	4	D010012905
18	Side Burner Lid	1	D010007598	54	Main Control Panel	1	D010026386
19	Side Burner Cooking Grid, Right	1	A0212248	55	Gas Connector	1	A0212830
20	Side Burner, Right	1	A0212533	56	Gas Connector Fixing Panel	1	D010012298
21	Side Burner Tray	1	D010018008	57	Main Burner Flex Gas Line	1	A0212829
22	Side Burner Orifice Bracket	1	D019706920	58	Pulse Igniter Module	1	A0212934
23	Side Burner Igniter, Right	1	A0212436	59	Regulator, LP	1	A0212831
24	Side Burner Igniter Wire, Right	1	A0212869	60	Main Manifold	1	A02120087
25	Side Shelf Bracket, Right	1	D010019690	61	Main Gas Valve	4	A0212862
26	Side Shelf, Right	1	D010018495	62	Front Baffle	1	D010012503
27	Side Shelf Panel , Right	1	D30X000068	63	Control Panel Fixing Panel, Left	1	D010019727
28	Hook	1	D010018023	64	Control Panel Fixing Panel, Right	1	D010019728
29	Side Burner Orifice	1	A0212828	65	Side Shelf Panel , Left	1	D30X000064
30	Side Burner Flex Gas Line, 250	1	A020021	66	Side Shelf, Left	1	D010018557
31	Side Burner Flex Gas Line, 480	1	A02120090	67	Side Shelf Bracket, Left	1	D010019689
32	Side Burner Gas Valve, Right	1	A02120088	68	Firebox	1	D30H000009
33	LED Lamp Panel	5	A02120213	69	Logo	1	A0212808
34	Control Knob	5	A02120817	70	Cart Bottom Panel Front Cumberbund Strip	1	D010012063
35	Side Panel, Left	1	D010015039		Manual	1	C043788
36	Door Magnet	2	A0201249		Hardware Pack	1	D30X000367

For assembly questions, call:
1- 800-530-9133

To make sure you obtain the correct replacement parts for your gas grill, please refer to the part numbers on this page.

Important: Keep this Owner's Manual for convenient reference and for part replacement.

Important: Use only parts listed above. When ordering parts, providing the following information:

1. Model #
2. Part Number (see PART# in chart)
3. Part Description
4. Quantity of parts needed

Cooking Instructions

WARNING

Do not leave the grill unattended.

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing. Grill Lid or any other grill parts while the grill is in operation, or until the grill has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.

Burn-off

Before cooking on your gas grill for the first time, you will want to “burn off” the grill to eliminate any odor or foreign matter. Just ignite the burners, lower the Lid, and operate grill on the HIGH setting for 3 to 5 minutes.

Cooking Temperatures

High setting: Only use this setting for fast warm-up, searing steaks or chops and for burning food residue off the grill after cooking is complete. **Never** use the HIGH setting for extended cooking.

Medium to Low Settings: Most recipes specify medium to low settings, including all smoking and for cooking lean cuts such as fish.

NOTE: Temperature settings will vary with the temperature and the amount of wind outside your home.

Direct Cooking

The direct cooking method can be used with the supplied cooking grids and food placed directly over the lit grill Burners. **Direct cooking requires the grill lid to be up.** The method is ideal for searing and whenever you want meat, poultry or fish to have an open-flame barbecued taste. Deep frying and smoking are also best cooked in this manner because they require direct heat.

WARNING

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

Indirect Cooking

To cook **indirectly**, the food should be placed on the left or right side of your grill with the burner lit on the opposite side. **Indirect cooking must be done with the Lid down.**

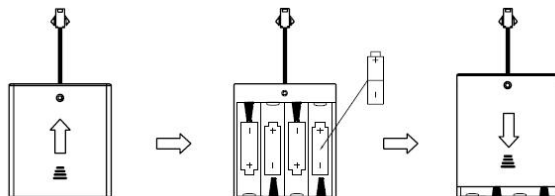
Flare-ups

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.

Replacing the Battery

If the LED do not light, the battery should be replaced. Change the led battery

1. Find the battery box, open the lid.
2. Put 4pcs “AA” size battery, the positive and negative pole of the battery should keep the same as the pole in box.
3. Close the lid.



Correct Disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



Grill Cooking Chart

WARNING: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA*Safe Minimum Internal Temperatures	
Fish	145°F
Pork	160°F
Egg Dishes	160°F
Steaks and Roasts of Beef, Veal or Lamb	145°F
Ground Beef, Veal or Lamb	160°F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F

*United States Department of Agriculture

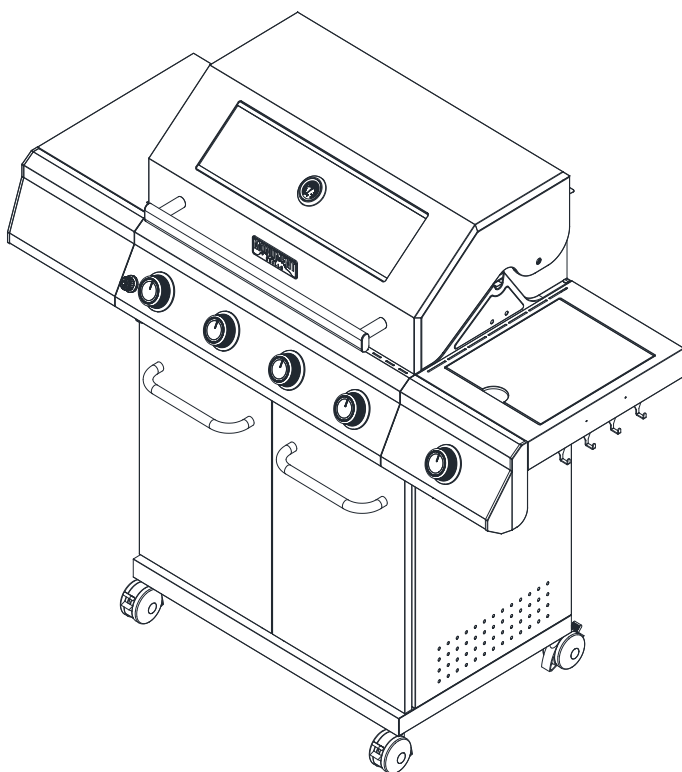
FOOD	Weight or thickness	Temperature	Time	Special instructions and tips
Vegetables	NA	Medium	8 to 20 minutes	Slice or chop vegetables and dot with butter or margarine. Wrap tightly in heavy duty foil. Grill turning occasionally.
Potatoes	Whole	Medium	40 to 60 minutes	Wrap individually in heavy duty foil. Cook rotating occasionally.
Meat/Steaks	1/2 to 3/4 inches	High-Medium	4 to 15 minutes	Pre heat grill for 15-20 minutes then sear steaks on each side for two minutes. Next grill 3 to 5 minutes on each side or until desired doneness.
Ground Meats	1/2 to 3/4 inches	Medium	8 to 15 minutes	Grill turning once when juices rise to the surface or until desired amount of doneness. Do not leave hamburgers unattended since a flare-up could occur quickly.
Ribs	1/2 or full rack	Medium	20 to 40 minutes	Grill turning occasionally. During last few minutes brush with barbecue sauce, turn several times.
Hot dogs	NA	Medium	5 to 10 minutes	Grill turning four times. 2-4 minutes on each of four sides.
Poultry-Cut	1/4 to 1/2 pounds	Low or Medium	20 to 40 minutes	Grill turning occasionally. During last few minutes brush with barbecue sauce if desired, turn several times.
Poultry Whole	2 to 3 pounds	Low or	1 to 1-1/2 hours	Use poultry stand and brush frequently as desired
		Medium	40 to 60 minutes	Use poultry stand and brush frequently as desired
Fish	3/4 to 1 inch	Medium	8 to 15 minutes	Grill turning once to desired doneness. Brush with melted butter, margarine or oil.

INSTRUCCIONES DE ENSAMBLAJE Y OPERACIÓN



Mesa 400

Asador de Gas Propano Líquido



- Piezas
- Ensamblaje
- Reglas de Seguridad
- Uso y Cuidado
- Solución de problemas

ADVERTENCIA:

Lea este Manual del Propietario con cuidado y asegúrese de que su asador de gas esté correctamente ensamblado, instalado y que tenga el mantenimiento apropiado. El incumplimiento de estas instrucciones puede ocasionar lesiones graves y/o daños a la propiedad. Este asador de gas está diseñado sólo para uso al aire libre y no está diseñado para instalarse en vehículos recreativos o barcos.

Nota para el Instalador

Deje este Manual del Propietario con el cliente después de realizar la entrega e/o instalación.

Nota al Cliente

Deje este Manual del Propietario en un lugar conveniente para futuras referencias.

Línea de ayuda de servicio al cliente:

Para pedir partes, llamar al:

1- 800-530-9133

Número de Fabricación: Mesa 400

Código Universal del Producto: 856597007911

Asegúrese de que el dispositivo de conexión de la válvula del cilindro se acople de manera correcta y segura con el dispositivo de conexión conectado a la entrada del regulador de presión.

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Garantía del Asador de Gas

Garantía Completa de un Año de la Parrilla

Si esta parrilla falla debido a material defectuoso o mano de obra dentro de un año a partir de la fecha de compra, llame al para programar una reparación gratuita (o reemplazo si la reparación resulta imposible).

Garantía Limitada de 8 Años de los Quemadores de Acero Inoxidable

Durante ocho años a partir de la fecha de compra, cualquier quemador de acero inoxidable que se oxide será reemplazado sin cargo. Después del primer año desde la fecha de compra, usted paga la mano de obra si desea que se lo(s) instalen.

Toda la cobertura de la garantía excluye la pérdida de pintura, decoloración u oxidación de las piezas del quemador, las cuales son piezas desechables que pueden desgastarse por el uso normal dentro del período de garantía o son condiciones que pueden ser el resultado del uso normal, accidentes o mantenimiento incorrecto.

Toda la cobertura de la garantía quedará anulada si esta parrilla se usa alguna vez con fines comerciales o de alquiler.

Toda la cobertura de la garantía se aplica sólo si esta parrilla se usa en los Norteamérica.

Esta garantía le otorga derechos legales específicos, y usted puede tener otros derechos que varían de estado a estado.

La garantía sólo es válida para los compradores originales con prueba de compra de minoristas autorizados. Cualquier producto comprado de segunda mano o a través de un distribuidor no autorizado no estará cubierto por la garantía. Es deber del comprador verificar que un minorista esté autorizado. Una compra en Amazon u otro minorista de Internet del mercado de cualquier entidad que no sea Monument Grills no es una compra original y no califica para una garantía.

Precauciones de seguridad

ADVERTENCIA

La combustión por productos producidos al usar este producto contiene sustancias químicas que el Estado de California considera que causan cáncer, defectos de nacimiento u otros daños reproductivos.

ADVERTENCIA

El incumplimiento de estas instrucciones puede provocar un incendio o explosión que podría causar lesiones corporales graves, la muerte o daños a la propiedad.

ADVERTENCIA

Su parrilla se pondrá muy caliente. Nunca se incline sobre el área de cocción mientras usa su parrilla. No toque las superficies de cocción, la carcasa de la parrilla, la tapa ni ninguna otra parte de la parrilla mientras la parrilla esté en funcionamiento, o hasta que la parrilla de gas se haya enfriado después de su uso.

El incumplimiento de estas instrucciones puede ocasionar lesiones corporales graves.

ADVERTENCIA

- 1. No almacene ni use gasolina u otros líquidos o vapores inflamables cerca de este o cualquier otro electrodoméstico.**
- 2. Un cilindro de gas LP no conectado para su uso no debe almacenarse cerca de este o cualquier otro electrodoméstico.**

PELIGRO

Si usted percibe el olor a gas:

- 1. Desconéctele el gas al electrodoméstico.**
- 2. Apague cualquier llama abierta.**
- 3. Abra la tapa.**
- 4. Si el olor continúa, manténgase alejado del electrodoméstico e inmediatamente llame a su proveedor de gas o a su departamento de bomberos.**

Códigos de Instalación de la Parrilla

La instalación debe cumplir con los códigos locales o, a falta de códigos locales, con el código nacional de gas combustible, ANSI Z 223.1/NFPA S4, código de instalación de gas natural y propano, CSA B149.1 o código de almacenamiento y manejo de propano, B149.2, o el estándar para vehículos recreativos, ANSI A 119.2, y código de vehículo recreativo CSA Z240, serie de RV, según corresponda.

Los modelos de parrilla de gas LP están diseñados para usarse con un tanque de Gas Propano Líquido estándar de 20 libras, no incluido con la parrilla. Nunca conecte su parrilla de gas a un tanque de gas LP que exceda esta capacidad.

Precauciones de seguridad

Un tanque de aproximadamente 12 pulgadas de diámetro por 18 ½ pulgadas de alto es el tanque de gas LP de tamaño máximo para usar con este asador. Usted debe usar un tanque de gas OPD que ofrezca un Dispositivo de Prevención de Sobrellenado. Esta característica de seguridad evita que el tanque se llene demasiado, lo que puede causar un mal funcionamiento del tanque de gas LP, el regulador y/o la parrilla.

El tanque de gas LP debe construirse y marcarse de acuerdo con las especificaciones del Departamento de Transporte de los Estados Unidos (DOT). En Canadá, el tanque de gas LP debe cumplir con el Estándar Nacional de Canadá, Can CSA -B339, Cilindros, Esferas y Tubos para el Transporte de Mercancías Peligrosas y con el estándar aplicable de la Comisión que corresponda.

1. El tanque de gas LP debe tener una válvula de cierre, que termine en una salida de válvula de tanque de suministro de gas LP, que sea compatible con un dispositivo de conexión de tanque Tipo 1. El tanque de gas LP también debe tener un dispositivo de alivio de seguridad que tenga una conexión directa con el espacio de vapor del tanque.

2. Siempre mantenga los tanques de gas LP en posición vertical. El sistema de suministro del tanque debe estar debidamente preparado para la extracción de vapor.

3. El tanque de gas LP debe tener un collar para proteger la válvula del tanque.

Colocación Correcta y Despeje de la Parrilla

Nunca use su asador de gas en una cochera, porche, cobertizo, corredor o cualquier otra área cerrada. Su asador de gas debe usarse al aire libre solamente, al menos a 36 pulgadas de la parte posterior y lateral de cualquier superficie combustible. Su asador de gas no debe usarse debajo de una construcción superior combustible. No obstruya el flujo de aire de ventilación alrededor de la carcasa del asador de gas.

- No instale este asador de gas al aire libre en o sobre vehículos recreativos o barcos.

- Mantenga el área del asador de gas al aire libre y alejado de materiales combustibles, gasolina y otros vapores y líquidos inflamables.

- No obstruya el flujo de aire de combustión y ventilación. Verifique esto cada vez antes de usar el asador.

- **Nunca** conecte un tanque de gas LP no regulado a su asador de gas. El conjunto del regulador de gas suministrado con su asador de gas se ajusta para tener una presión de salida de 11 pulgadas de columna de agua (W.C., por sus siglas en inglés) para la conexión a un tanque de gas LP.

- Utilice únicamente el regulador y el conjunto de manguera suministrado con su asador de gas. Los reguladores de repuesto y los ensambles de mangueras deben ser los especificados en este manual.

- Asegúrese de que un distribuidor acreditado de gas propano llene su tanque de gas LP y lo inspeccione visualmente y recalibre en cada llenado.
- No guarde un tanque de gas LP de repuesto debajo del asador.
- Nunca llene el tanque por encima del 80 por ciento de su capacidad. Si no se sigue esta información, puede ocurrir un incendio que cause la muerte o lesiones graves.
- Siempre mantenga los tanques de gas LP en posición vertical.
- No almacene (o) use gasolina u otros vapores y líquidos inflamables cerca de este asador de gas.
- No someta el tanque de gas LP a un calor excesivo.
- Nunca almacene un tanque de gas LP en el interior. Si almacena su asador de gas en la cochera u otra ubicación interior, **siempre** desconecte primero el tanque de gas LP y guárdelo afuera de manera segura.



- Coloque la tapa contra el polvo en la salida de la válvula del cilindro siempre que el cilindro no esté en uso. Instale únicamente el tipo de tapa protectora contra el polvo en la salida de la válvula del cilindro que se proporciona con la válvula del cilindro. Otros tipos de tapas o conexiones pueden provocar fugas de propano.
- Los tanques de gas LP deben almacenarse al aire libre en un área bien ventilada y fuera del alcance de los niños. Los tanques de gas LP desconectados no deben almacenarse en un edificio, cochera o cualquier otra área cerrada.
- Cuando su asador de gas no está en uso, el suministro de gas debe cerrarse en el tanque de gas LP.
- El conjunto del regulador de presión y la manguera debe inspeccionarse antes de cada uso del asador. Si hay una abrasión excesiva o desgaste o si la manguera se corta, debe ser reemplazada antes de volver a usar el asador.
- Mantenga la manguera del regulador de gas alejada de las superficies calientes del asador y de la grasa que gotea. Evite retorcimientos innecesarios de la manguera. Inspeccione visualmente la manguera antes de cada uso en busca de cortes, grietas, desgaste excesivo u otros daños. Si la manguera parece dañada, no use el asador de gas.
- **Nunca** encienda su asador de gas con la tapa cerrada o antes de verificar que los tubos del quemador estén completamente asentados sobre los orificios de la válvula de gas.
- **Nunca** permita que los niños operen su parrilla.

⚠ ADVERTENCIA

Un fuerte olor a gas, o el silbido del gas indica un problema grave con su asador con parrilla de gas o el tanque de gas LP. Si no sigue los pasos que se detallan a continuación, podría producirse un incendio o explosión que podría causar lesiones corporales graves, la muerte o daños a la propiedad.

- Cierre el suministro de gas al asador con parrilla de gas.
- Gire los mandos de control a la posición de APAGADO.
- Apague cualquier llama con un extintor de fuego adecuado.
- Abra la tapa del asador.
- Aléjese del tanque de gas LP.
- No trate de arreglar el problema usted mismo.
- Si el olor continúa o si tiene un incendio que no puede extinguir, llame a su departamento de bomberos. No llame estando cerca del tanque de gas LP porque su teléfono es una forma de dispositivo eléctrico y podría provocar una chispa que podría provocar un incendio y/o

NOTA: El flujo normal de gas a través del conjunto del regulador y la manguera puede generar un zumbido. Un volumen bajo de ruido es perfectamente normal y no interferirá con el funcionamiento de la parrilla. Si el ruido del zumbido es fuerte y excesivo, es posible que deba purgar el aire de la línea de gas o restablecer el dispositivo de flujo de gas en exceso del regulador. Este procedimiento de purga debe hacerse cada vez que se conecta un nuevo tanque de gas LP a su parrilla. Para obtener ayuda con este procedimiento, consulte la página 20, artículo 4 de "Si la Parrilla Aún No Enciende"

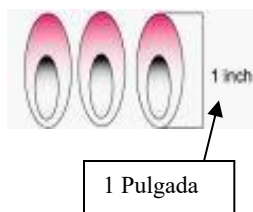
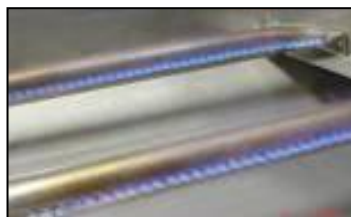
PRECAUCIÓN: Cuidado con el Retroceso de Llamas

PRECAUCIÓN: Las arañas y los insectos pequeños ocasionalmente hilan telarañas o hacen nidos en los tubos del quemador de la parrilla durante el tránsito y el almacenamiento. Estas redes pueden provocar obstrucciones en el flujo de gas que podrían provocar un incendio dentro y alrededor de los tubos del quemador. Este tipo de fuego se conoce como "RETROCESO DE LLAMAS (*Flash-Back*, en inglés)" y puede causar daños graves a su asador y crear condiciones de operación inseguras para el usuario.

Aunque un tubo de quemador obstruido no es la única causa del "RETROCESO DE LLAMAS", es la causa más común.

Para reducir la posibilidad del "RETROCESO DE LLAMAS", debe limpiar los tubos del quemador antes de armar su asador, y al menos una vez al mes a fines del verano o principios del otoño cuando las arañas están más activas. Realice también este procedimiento de limpieza del tubo del quemador si su asador no se ha utilizado durante un período prolongado.

Comprobación de Llama del Quemador



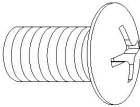
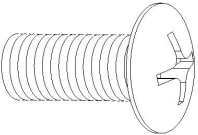
Revise visualmente las llamas del quemador antes de cada uso. Las llamas deben parecerse a las imágenes, si no es así, consulte la sección de limpieza de los tubos y los puertos del quemador, página 21 de este manual.

ADVERTENCIA!

Por favor, asegúrese de limpiar el apagador de llamas / la rejilla de cocción / la bandeja de grasa / la bandeja después de cada uso. El incumplimiento de esto podría provocar un incendio o explosión que podría causar lesiones corporales graves, la muerte o daños a la propiedad.

Contenidos del Paquete de Hardware

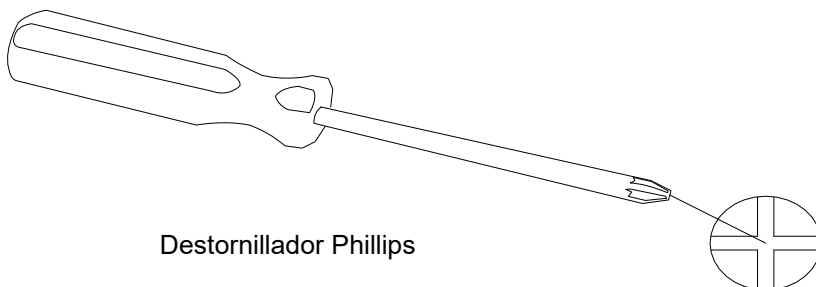
La siguiente tabla ilustra un desglose del paquete de hardware. Resalta cuáles componentes se usan en las diversas etapas de ensamblaje.

A		5/32"x12mm	21 piezas
B		1/4"x15mm	15 piezas
C			2 piezas
D		1/4"	4 piezas
E			4 piezas

Herramientas Necesarias para el Ensamblaje

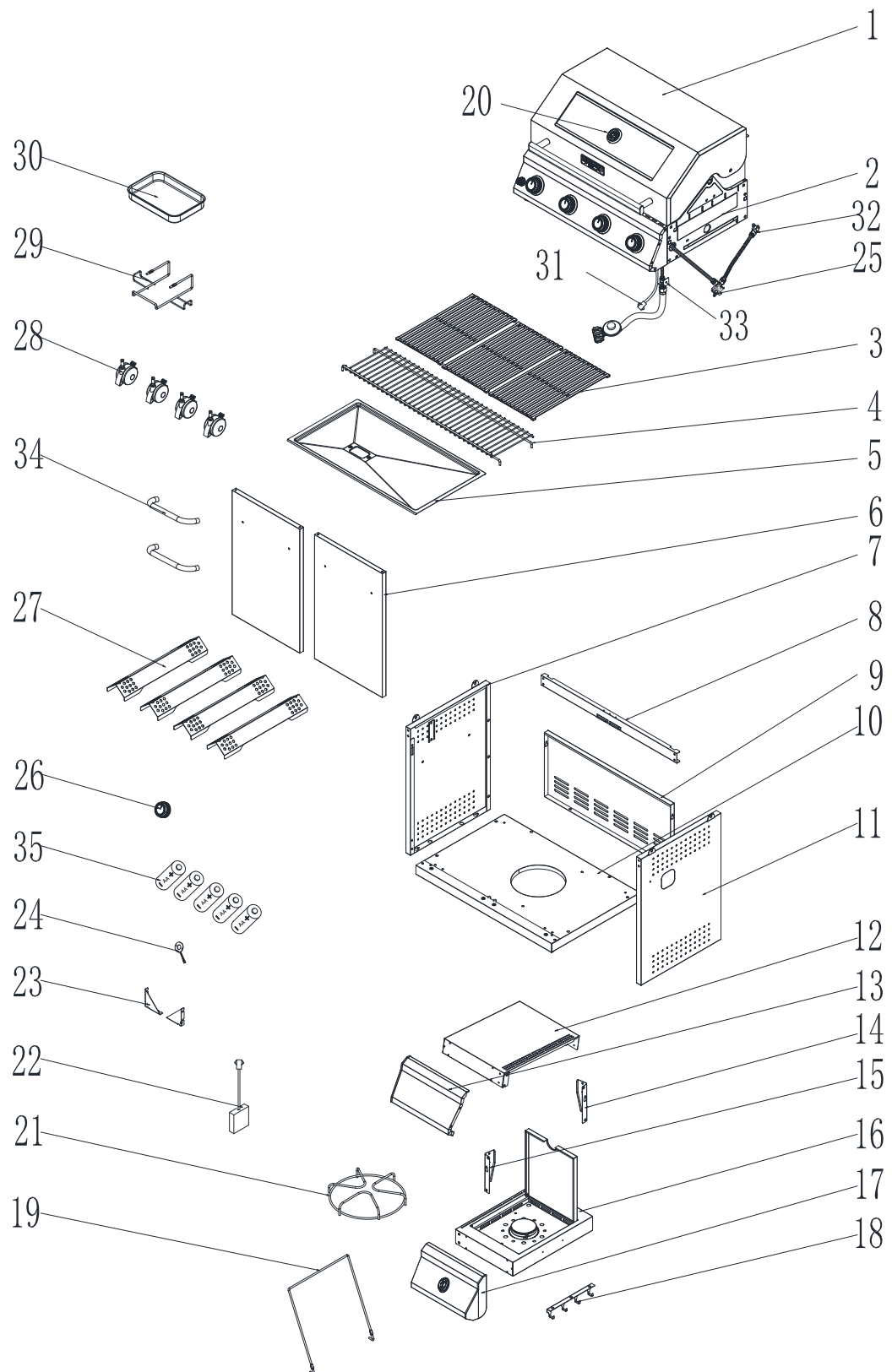
Destornillador Phillips (no incluido).

Nota: Los lados izquierdos y derechos del asador están a su izquierda y derecha cuando usted mira el asador de frente.



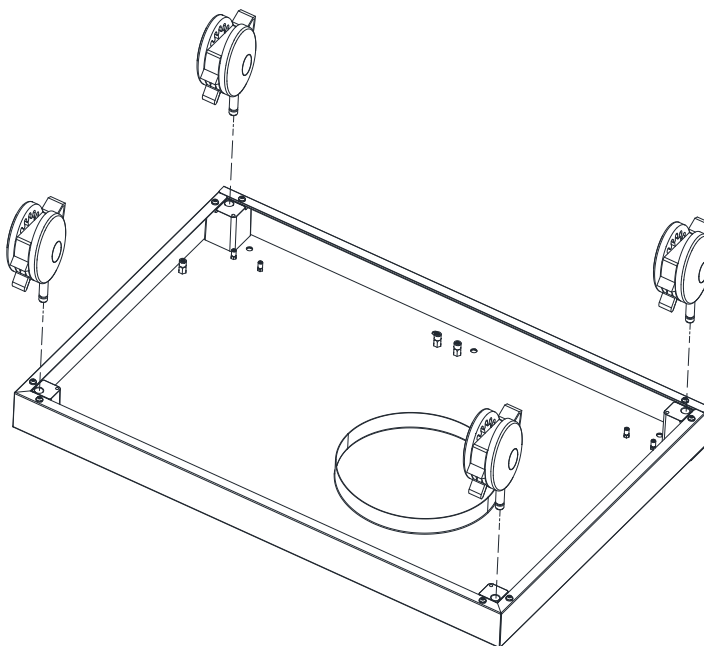
Destornillador Phillips

Diagrama de montaje del modelo Mesa 400



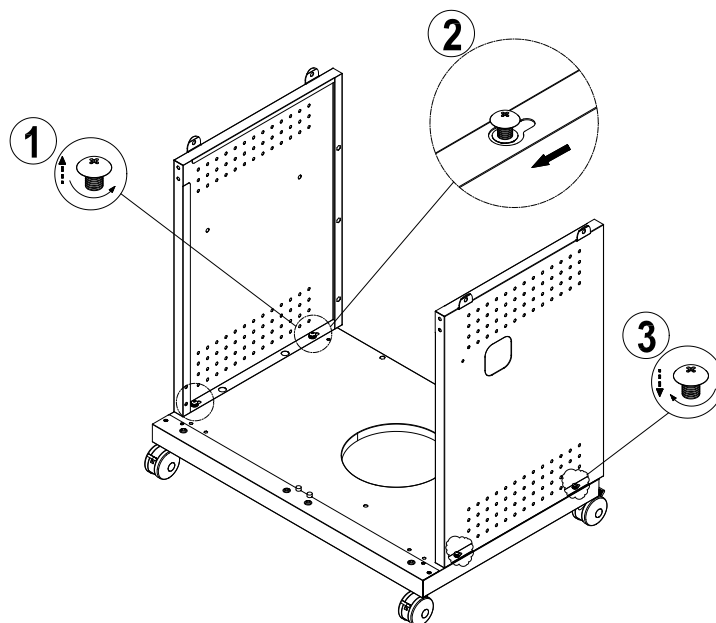
Modelo Mesa 400 Lista de montaje

NO.	denominación	Qty	NO.	denominación	Qty
1	Tapa principal	1	19	Línea de fijación de jarras de gas	1
2	Caja de fuego	1	20	Termómetro	1
3	Rejilla de cocción con agujero	3	21	Rejilla de cocción de quemador lateral	1
4	Rack de calentamiento	1	22	Caja de batería	1
5	Bandeja de grasa	1	23	Soporte triangular	2
6	Puerta del gabinete	2	24	Panel de luz de perilla LED	1
7	Panel lateral del gabinete, izquierda	1	25	Válvula de estante lateral	1
8	Marco del carrito, frente	1	26	Perilla de control	1
9	Panel posterior, inferior	1	27	Domador de llamas	4
10	Estante inferior del carrito	1	28	Rueda de bloqueo	4
11	Panel lateral del gabinete, derecho	1	29	Soporte de caja de grasa	1
12	Panel del estante lateral izquierdo	1	30	Caja de grasa	1
13	Tapa final del estante lateral, izquierda	1	31	Cable de panel de luz de perilla	1
14	Soporte de estante lateral, izquierda	1	32	Asiento de la boquilla del quemador lateral	1
15	Soporte de estante lateral, derecho	1	33	Soporte convertidor de válvula	1
16	estante lateral, derecho	1	34	Picaporte	2
17	Tapa final del estante lateral, derecha	1	35	Batería	5
18	Gancho	1			



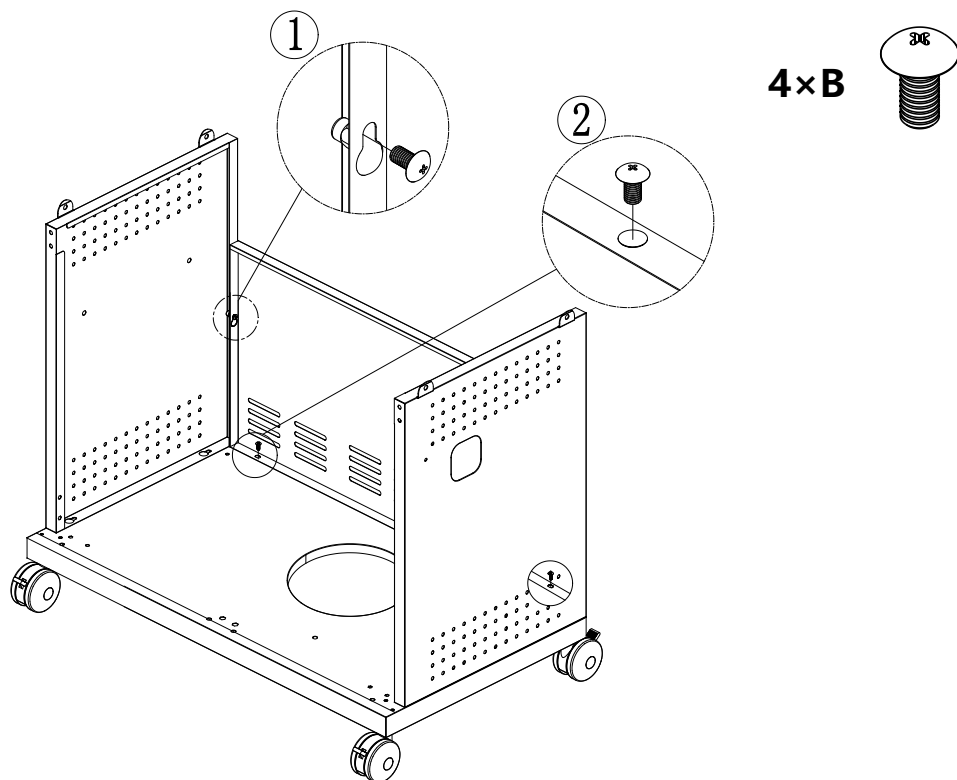
Inserte la rueda de bloqueo (No.28) en la placa inferior.

Figura 1



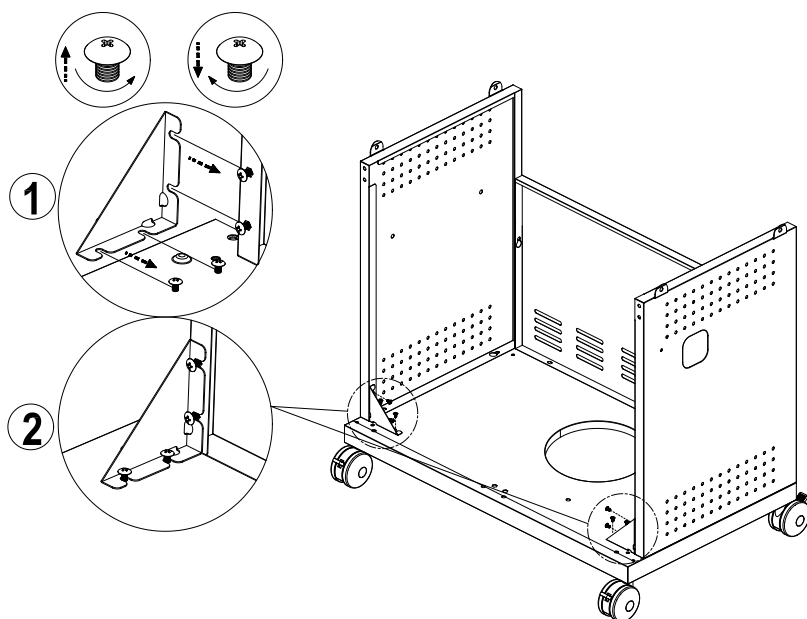
Vuelva a atornillar los tornillos en la placa inferior, luego coloque el panel lateral del gabinete, izquierda (No.7) y el panel lateral del gabinete, derecha (No.11) en los orificios de tornillo relevantes y atornille firmemente.

Figura 2



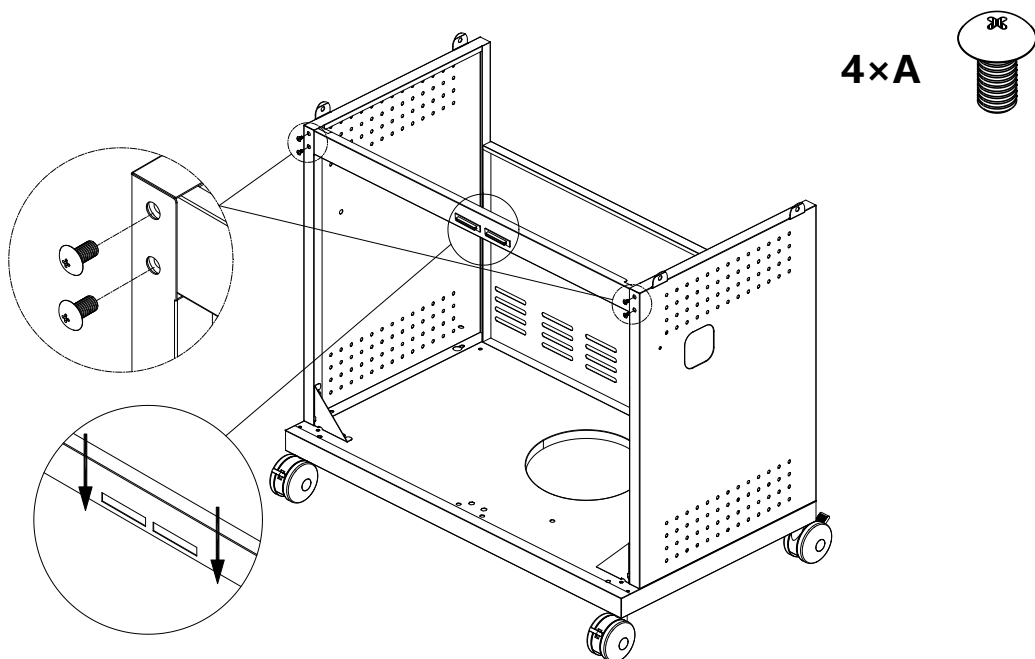
Instale el panel posterior, inferior (No.9) en el lugar correspondiente con cuatro tornillos B.

Figura 3



Enrosque la mitad de los tornillos en las placas inferior y lateral, luego coloque el soporte triangular (No.23) en los orificios de tornillo relevantes y atornille firmemente.

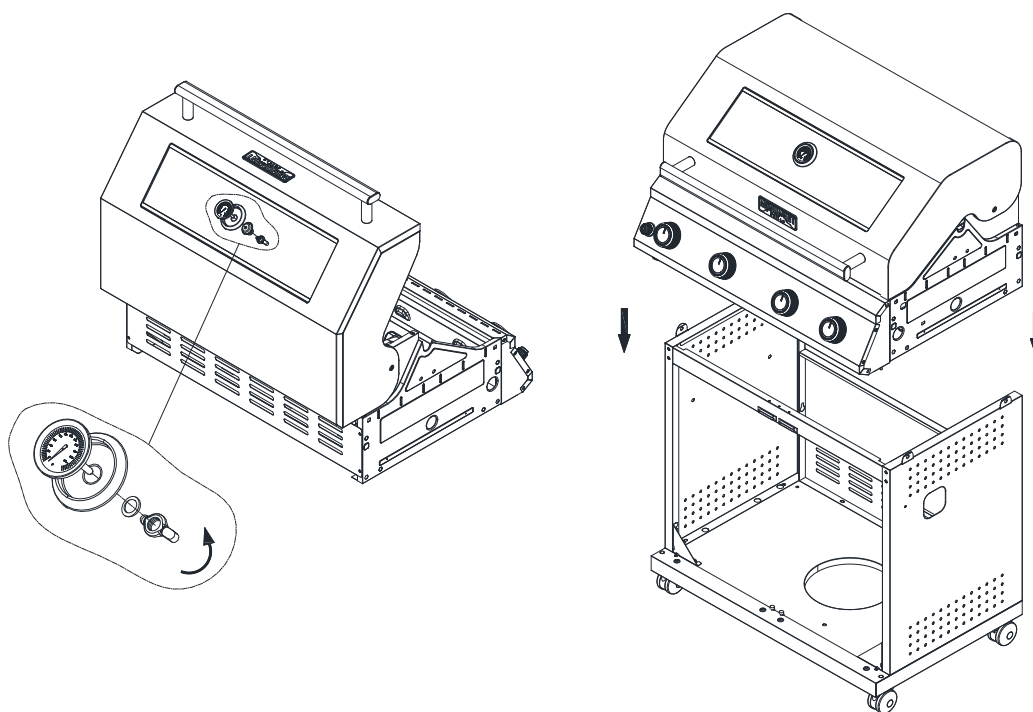
Figura 4



Instale el marco del carro, frontal (No.8) en el lugar correspondiente con cuatro tornillos A que se muestran en la Figura 5.

Atención: imán hacia abajo.

Figura 5



Instale el termómetro (No.20) en el lugar correspondiente.

Figura 6