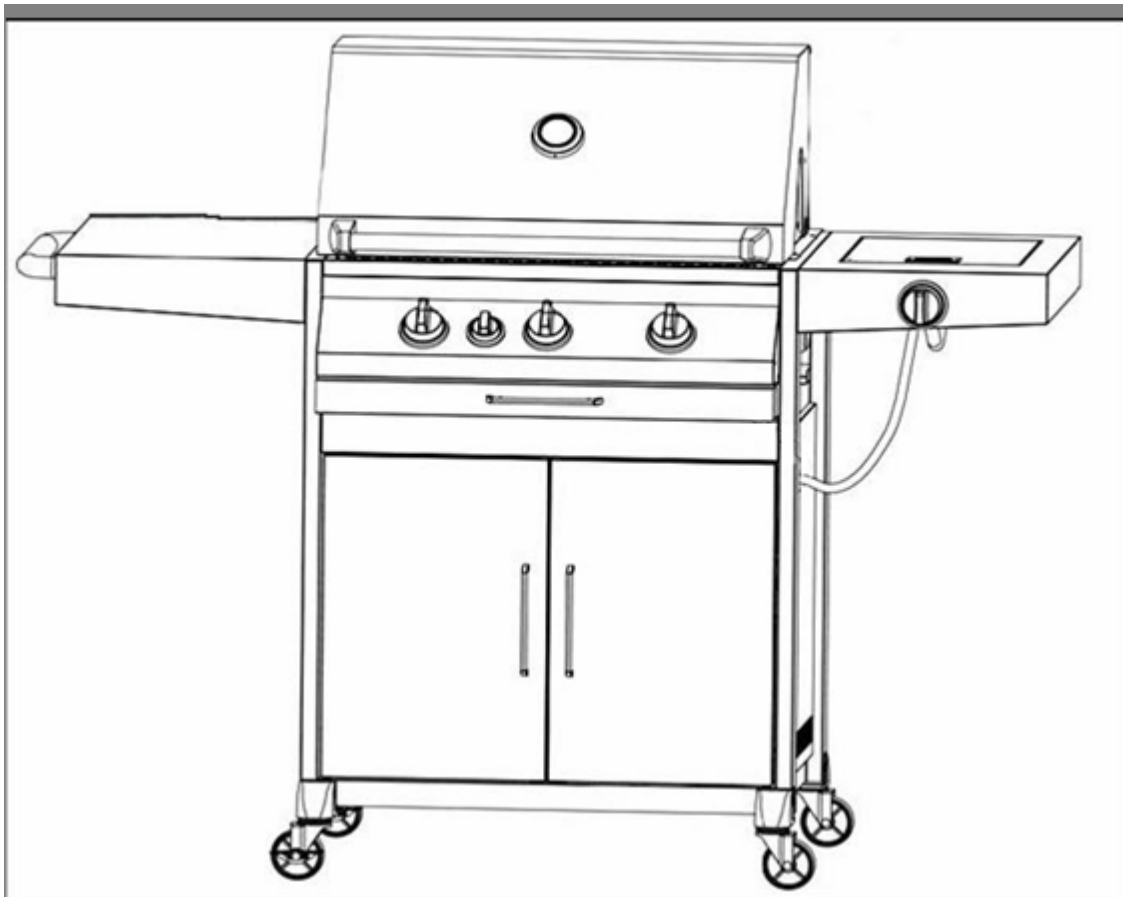


# ASSEMBLY & OPERATING INSTRUCTIONS



***Model: 720-0543***

**FOR OUTDOOR USE ONLY**

**FOR PROPANE GAS USE ONLY**



**PLEASE CONTACT 1-800-913-8999 FOR ASSISTANCE  
DO NOT RETURN TO THE PLACE OF PURCHASE**

| <u>ITEM</u>                    | <u>PAGE</u> | <u>ITEM</u>                 | <u>PAGE</u> |
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## Safety Instruction



### 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 you gas supplier or your fire department.



### 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.



### CAUTION

1. Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.
2. Do not move the appliance during its use.
3. Turn off the gas supply at the gas container after use.
4. Any modification of the appliance may be dangerous.
5. All parts sealed by the manufacturer or his agent must not be manipulated by the user.
6. Your grill can 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 and right after the grill is in operation. We recommend you use protective gloves when handling particular hot components.
7. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
8. Retain this manual for future reference.

TESTED IN ACCORDANCE WITH ANS  
Z21.58 • CSA 1.6-2007 STANDARD FOR  
OUTDOOR COOKING GAS APPLIANCE.  
THIS GRILL IS FOR OUTDOOR USE ONLY.

**If an external electrical source is utilized:** The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.

**WARNING**

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

**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.

**NOTE:** This outdoor cooking gas appliance is equipped with a pressure regulator comply with the standard for Pressure Regulating Valves for LP Gas, ANSI/UL 144.

**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 Z223.1/NFPA 54, 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/NFPA 1192, and CSA Z240 RV series Recreational Vehicle Code, as applicable.

**Correct LP Gas Tank Use**

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.

**WARNING**

This outdoor gas appliance is not intended to be installed on boat or recreational vehicle.

**WARNING**

Keep outdoor cooking gas appliance area clear and free from combustible materials.

## LP-Gas Supply System

1. A 20lbs tank of 12 ¼" diameter by 18 ¼" high is the maximum size LP gas tank to use.
2. This safety feature prevents the tank from being overfilled, which can cause malfunction of the LP gas tank, regulator and/or grill.
3. The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP –Gas cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada ,CAN/CSA – B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission .
4. The LP gas tank must have a shutoff valve terminating in an LP valve outlet that is compatible with a Type 1. LP gas supply cylinder must have a shut off valve terminating in a valve outlet specified for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1 as applicable. LP gas supply cylinder must be fitted with an Overfill Protection Device (O.P.D) The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
5. Only use the cylinder marked "Propane".
6. The LP gas tank used must have a collar to protect the tank valve.
7. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust can on the cylinder valve out that is provided wit the cylinder valve. Other types of cap or plugs may result in leakage of propane.
8. Never connect an unregulated LP gas tank to your gas grill.
9. This outdoor cooking gas appliance is equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. Liquid propane cylinder.
10. Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
11. Do not store a spare LP gas cylinder under or near this appliance.
12. Never fill the cylinder beyond 80 percent full.
13. Always keep LP gas tank in upright position.
14. If this information (Item 12-14 above) is not followed exactly, a fire resulting in death or serious injury could occur.
15. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
16. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
17. When your gas grill is not in use, the gas must be turned off at LP gas tank.
18. Disconnected LP gas tanks must not be stored in a building, garage, or any other enclosed area.
19. LP gas tank must be stored outdoors in a well-ventilated area and out of reach of children.
20. The gas must be turned off at the supply cylinder when the outdoor cooking gas appliance is not in use.
21. 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.
22. Do Not install this unit into combustible enclosures.
23. Minimum clearance from sides and back of unit to combustible construction, 24 inches (61cm) from sides and 24 inches (61cm) from back.
24. DO NOT uses this appliance under overhead combustible surfaces. This outdoors cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
25. Do not obstruct the flow of ventilation air around the gas grill housing. 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.
26. The 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 put into operation. The replacement hose assembly shall be that specified by the manufacturer. Check Section "Limited Warranty" on Page 23 for replacement information.
27. Pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Never substitute other types of regulator. Contact customer service for manufacturer specified replacement parts.
28. Do not use briquettes of any kind in the grill.
29. The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.
30. Keep the back and side cart and the ventilation of cylinder enclosure free and clear from debris.
31. Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required (see below). Always adhere to the specified clearance.
32. Never use a dented or rusty propane tank.
33. Keep any electrical supply cord and the fuel supply hose away from any heated surface.
34. While lighting, keep your face and hands as far away from the grill as possible.
35. Burner adjustment should only be performed after the burner have cooled.

## SAFETY PRACTICES TO AVOID INJURY

When properly cared for, your grill will provide safe, reliable service for many years. However, extreme care must be used as the grill produces intense heat that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

Children should not be left alone or unattended in an area where the grill is being used. Do not allow them to sit, stand or play in or around the grill at any time.

Do not store items of interest to children around or below the grill.

Do not permit clothing, pot holders or other flammable materials to come in contact with or too close to any grate, burner or hot surface until it has cooled. The fabric could ignite and cause personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.

Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.

Use a covered hand when opening the grill lid.

Never lean over an open grill.

When lighting a burner, pay close attention to what you are doing. Make certain you are aware of which burner you are lighting, so your body and clothing remain clear of open flames.

Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the grill's firebox. Clean the grease tray often.

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.

Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

Turn off grill controls and make certain the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill to cook excessively fatty meats or other products which promote flare-ups.

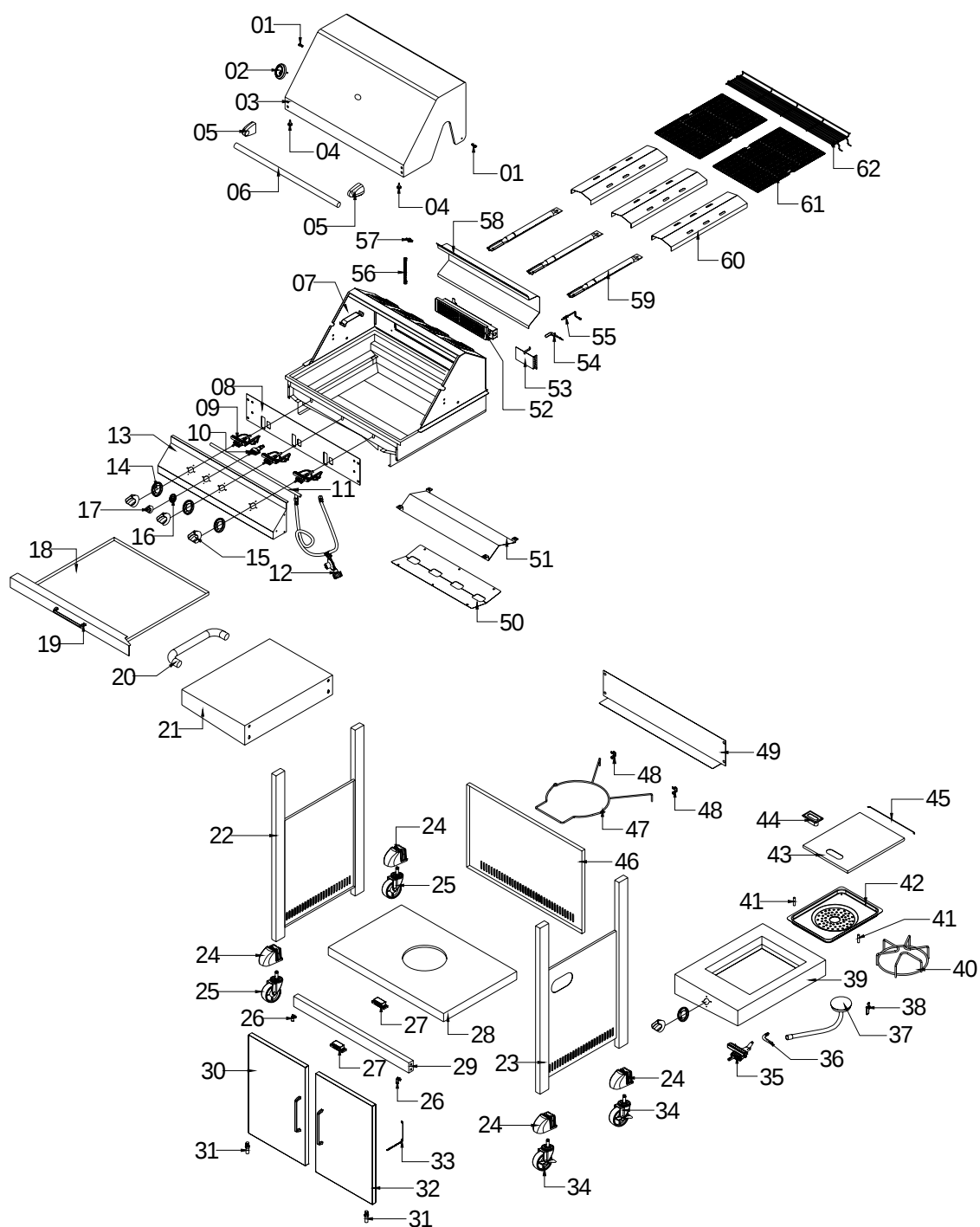
Do not operate the grill under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

Keep the area surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.



### WARNING

Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow improperly. This is a very dangerous condition, which can cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill twice a year.



| REF # | DESCRIPTION               | Warranty Coverage | QTY | RE F# | DESCRIPTION                        | Warranty Coverage | QTY |
|-------|---------------------------|-------------------|-----|-------|------------------------------------|-------------------|-----|
| 1     | Main Lid Screw            | 1 Year            | 2   | 26    | Door Hinge Rod, Top                | 1 Year            | 2   |
| 2     | Temperature Gauge         | 1 Year            | 1   | 27    | Door Magnet                        | 1 Year            | 2   |
| 3     | Main Lid                  | 3 Years           | 1   | 28    | Bottom Panel, LP                   | 1 Year            | 1   |
| 4     | Hood Buffer               | 1 Year            | 2   | 29    | Cart Frame, Front                  | 1 Year            | 1   |
| 5     | Main Lid Handle Seat      | 1 Year            | 2   | 30    | Front door, Left                   | 3 Years           | 1   |
| 6     | Main lid Handle Tube      | 3 Years           | 1   | 31    | Door Hinge Rod, Bottom             | 1 Year            | 2   |
| 7     | Main Burner Bowl Assembly | 1 Year            | 1   | 32    | Front door, Right                  | 3 Years           | 1   |
| 8     | Front Baffle              | 1 Year            | 1   | 33    | Lighting Rod                       | 3 Years           | 1   |
| 9     | Main Gas Valve            | 1 Year            | 3   | 34    | Swivel Caster with brake           | 1 Year            | 2   |
| 10    | Rotisserie gas valve      | 1 Year            | 1   | 35    | Side Gas Valve                     | 1 Year            | 1   |
| 11    | Main Manifold             | 1 Year            | 1   | 36    | Side Manifold                      | 1 Year            | 1   |
| 12    | Regulator, LP             | 1 Year            | 1   | 37    | Side Burner Pipe                   | 3 Years           | 1   |
| 13    | Main Control Panel        | 3 Years           | 1   | 38    | Side Burner Igniter wire           | 1 Year            | 1   |
| 14    | Main Bezel                | 3 Years           | 3   | 39    | Side Burner bowl assembly frame    | 1 Year            | 1   |
| 15    | Main Control Knob         | 1 Year            | 3   | 40    | Side Burner Cooking Grid           | 3 Years           | 1   |
| 16    | Rear Bezel                | 3 Years           | 1   | 41    | Side burner bottom panel support   | 1 Year            | 2   |
| 17    | Rear Control Knob         | 1 Year            | 1   | 42    | Side Burner Bowl Assembly Fire Box | 1 Year            | 1   |
| 18    | Grease Tray               | 1 Year            | 1   | 43    | Side Burner Lid                    | 1 Year            | 1   |
| 19    | Grease Tray Handle        | 1 Year            | 1   | 44    | Side Burner Lid Holder             | 1 Year            | 1   |
| 20    | Side Shelf Push Bar, Left | 3 Years           | 1   | 45    | Side Burner Lid Hinge Rod          | 1 Year            | 1   |
| 21    | Side Shelf, Left          | 1 Year            | 1   | 46    | Back Panel, Bottom                 | 1 Year            | 1   |
| 22    | Side Panel, Left          | 1 Year            | 1   | 47    | Gas tank retention clamp           | 1 Year            | 1   |
| 23    | Side Panel, Right         | 1 Year            | 1   | 48    | Gas tank hook clamp                | 1 Year            | 2   |
| 24    | Cart-Caster Insert        | 1 Year            | 4   | 49    | Back Panel, Top                    | 1 Year            | 1   |
| 25    | Caster                    | 1 Year            | 2   | 50    | Grease Slide Panel, Top            | 1 Year            | 1   |

| REF # | DESCRIPTION                          | Warranty Coverage | QTY | REF # | DESCRIPTION   | Warranty Coverage | QTY |
|-------|--------------------------------------|-------------------|-----|-------|---------------|-------------------|-----|
| 51    | Grease slide panel, Bottom           | 1 Year            | 1   | 58    | Rear Baffle   | 1 Year            | 1   |
| 52    | Rotisserie Burner                    | 3 Years           | 1   | 59    | Main burner   | 3 Years           | 3   |
| 53    | Rear Burner Thermocouple Heat Shield | 1 Year            | 1   | 60    | Flame Tamer   | 3 Years           | 3   |
| 54    | Rotisserie Burner Igniter wire       | 1 Year            | 1   | 61    | Cooking grid  | 3 Years           | 2   |
| 55    | Thermocouple                         | 1 Year            | 1   | 62    | Warming Rack  | 1 Year            | 1   |
| 56    | Rotisserie Burner Flex Gas line      | 1 Year            | 1   | 63    | Hardware pack | 1 Year            | 1   |
| 57    | Rotisserie orifice w/brass elbow     | 1 Year            | 1   |       |               |                   |     |

### Assembling Tools and Tips

|   |              |                                       |       |
|---|--------------|---------------------------------------|-------|
| A | Screw        | M4x10 Zinc Plated Phillips Truss Head | 6pcs  |
| B | Screw        | M6x15 Zinc Plate Phillips Truss Head  | 33pcs |
| C | Screw        | M6x20 Zinc Plated Phillips Truss Head | 8pcs  |
| D | Nut          | M6 Zinc Plated                        | 3pcs  |
| E | Washer       | ø6.4 Zinc Plated                      | 25pcs |
| F | Lock Washers | ø6.4 Zinc Plated                      | 25pcs |

#### Tools Required for Assembly

#2 Phillips Head Screwdriver



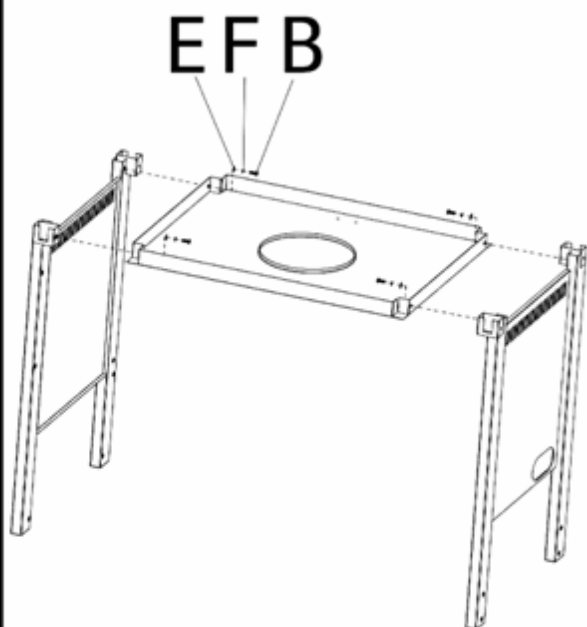
M6 Wrench



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

1

Attach Bottom Shelf, Left and Right Cart Frames

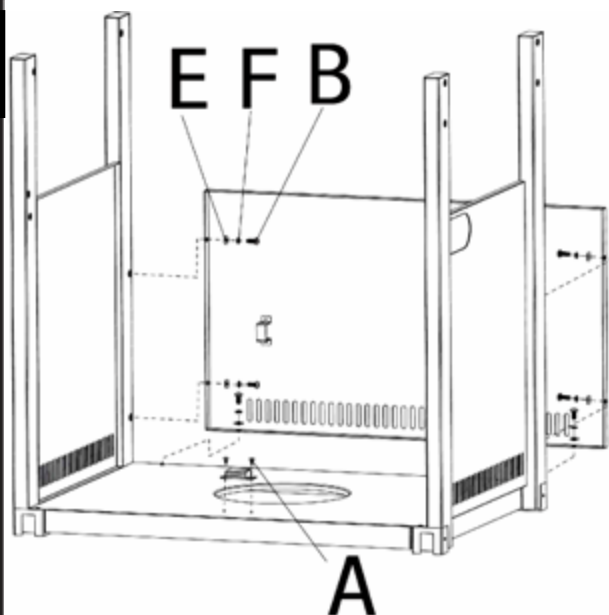


B  x4

F  x4

E  x4

2



A  x2

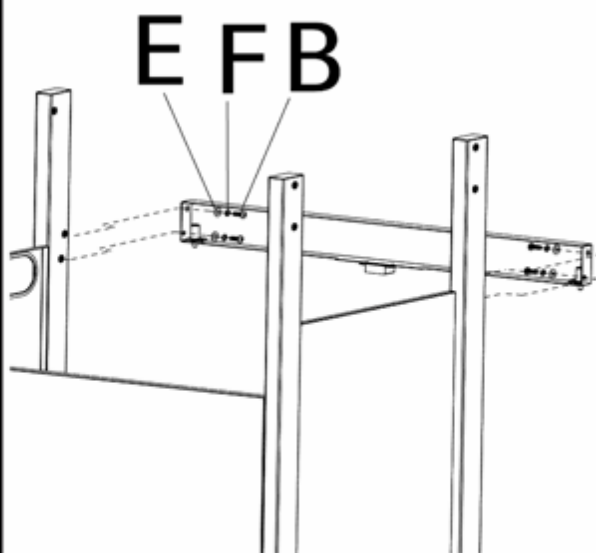
B  x6

E  x6

F  x6

3

Attach Front Cart Frame Support

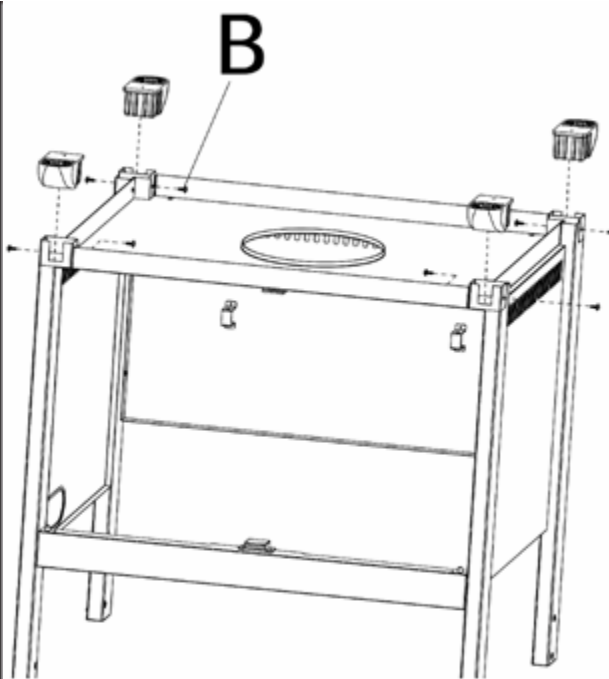


B  x4

F  x4

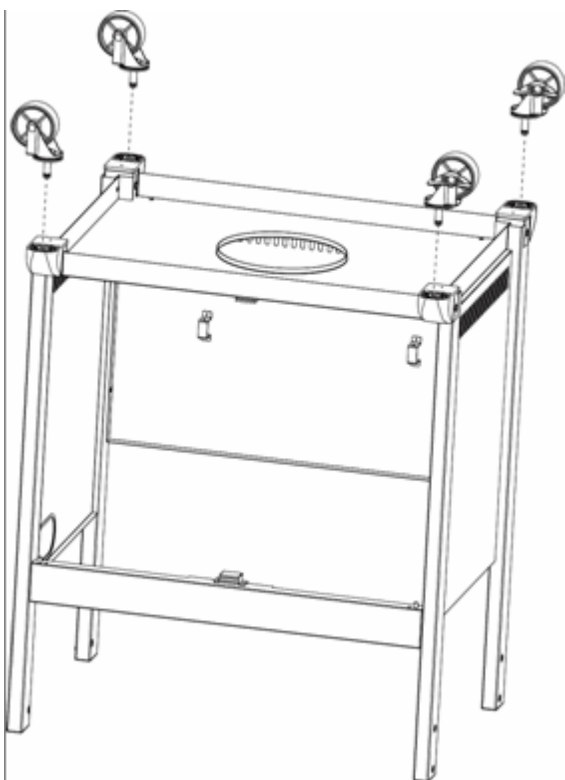
E  x4

4

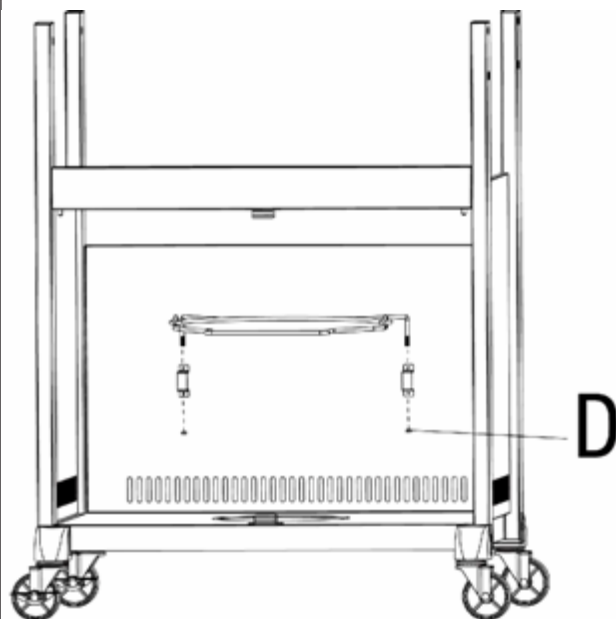


B  x8

5

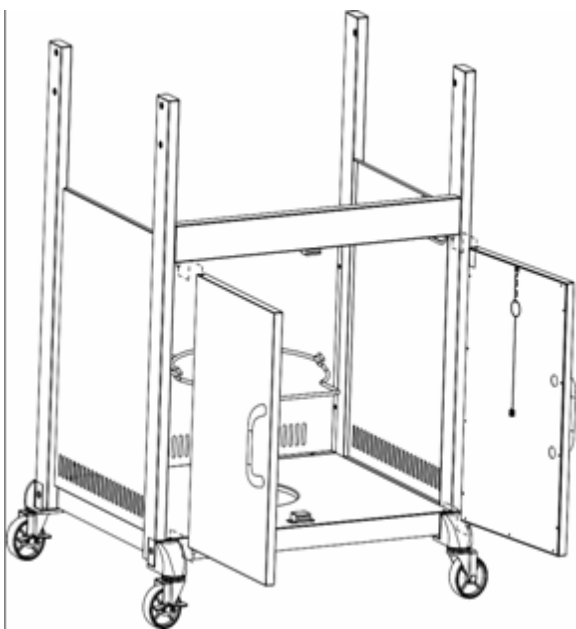


6



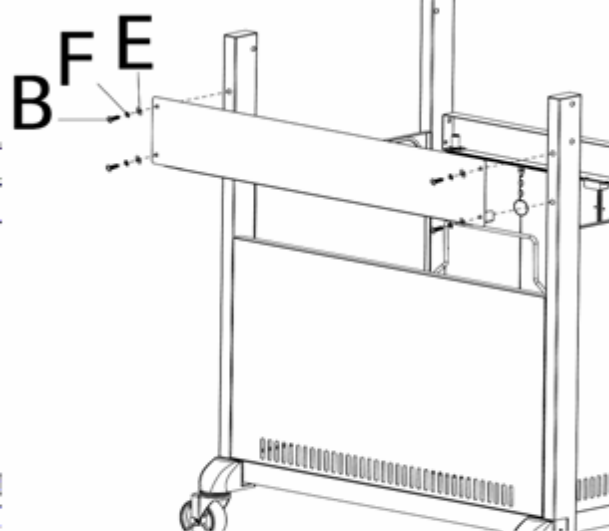
D  x 2

7



8

NOTE: Assembling this step only when the part is available.



B  x 4

F  x 4

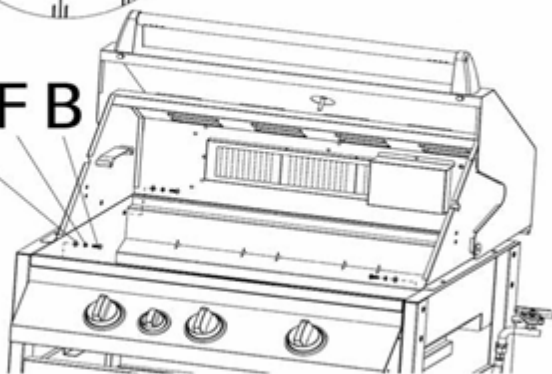
E  x 4

9

# Attach Grill Body Assembly



E F B

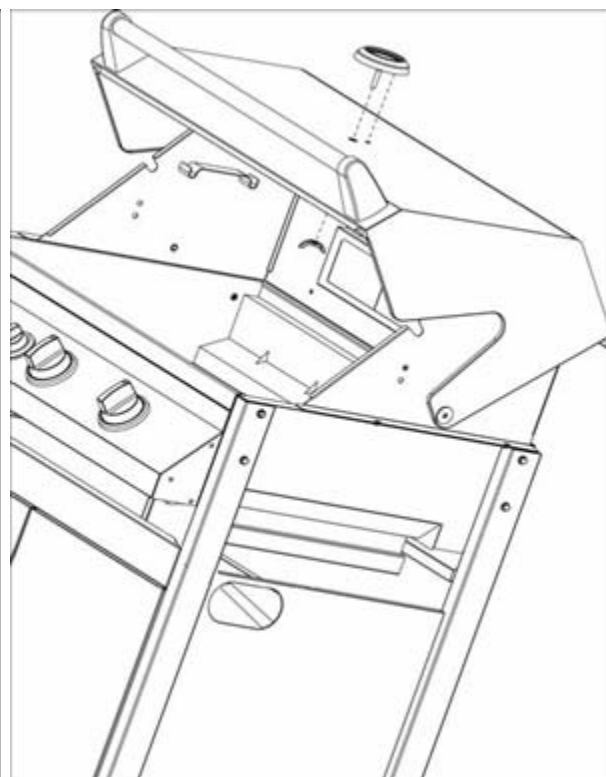


B  x4

E  x4

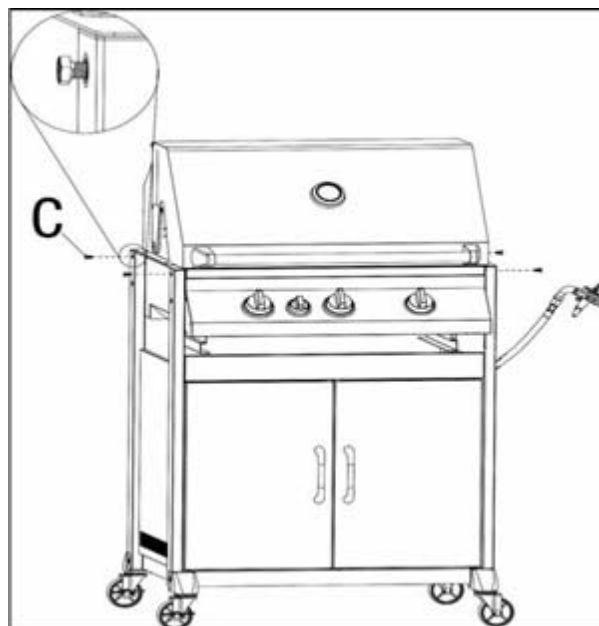
F  x4

10



11

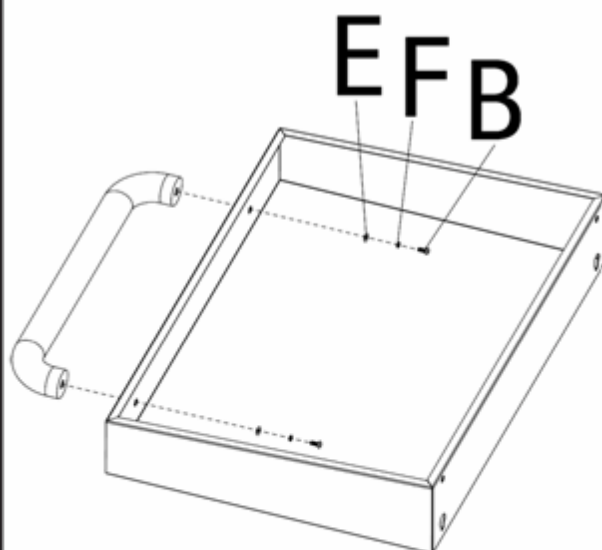
# Attach Screws for Side Shelves



C

12

# Assemble Left Side Shelf



E F B

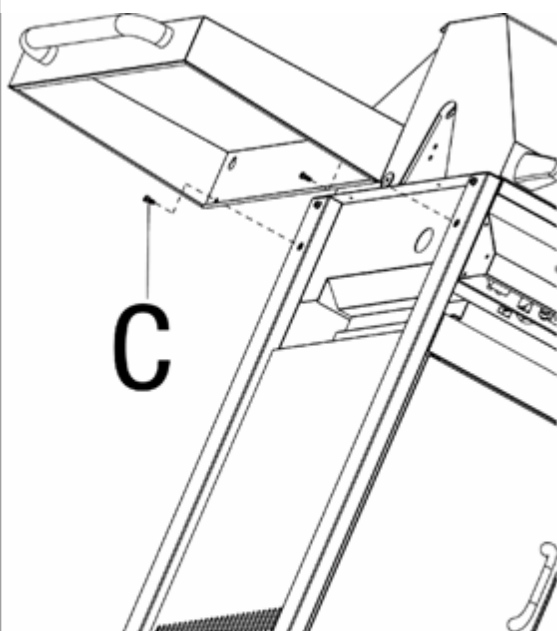
B  x2

E  x2

F  x2

13

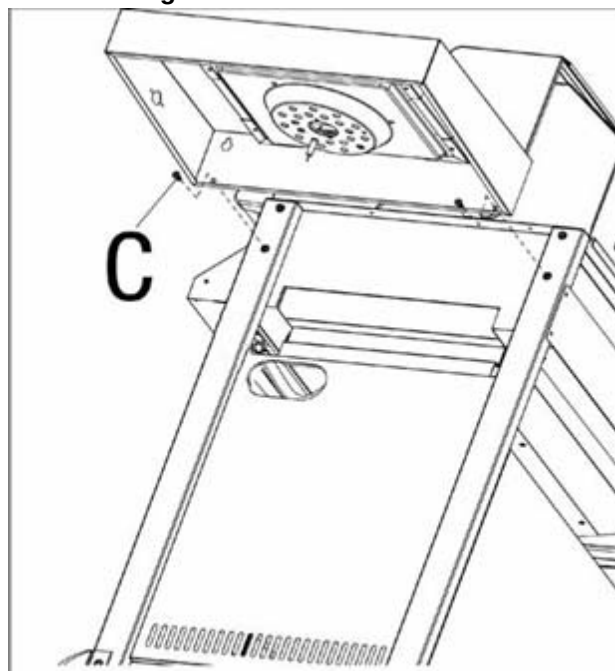
### Attach Left Side Shelf



C  x 2

14

### Attach Right Side Shelf

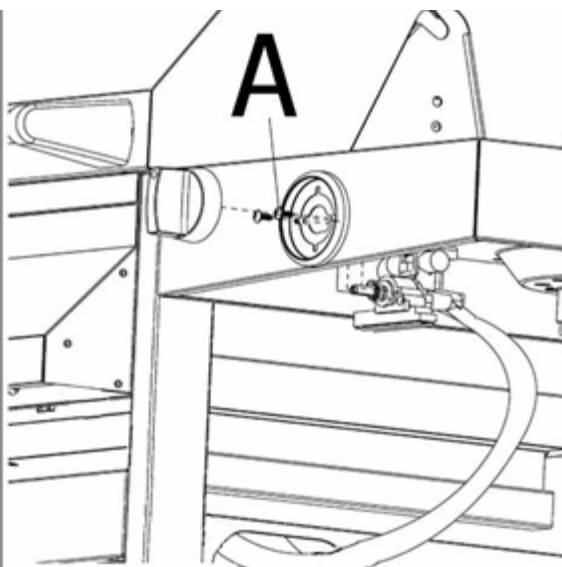


C  x 2

15

### Attach Regulator/Hose Assembly and Side Burner Control Knob

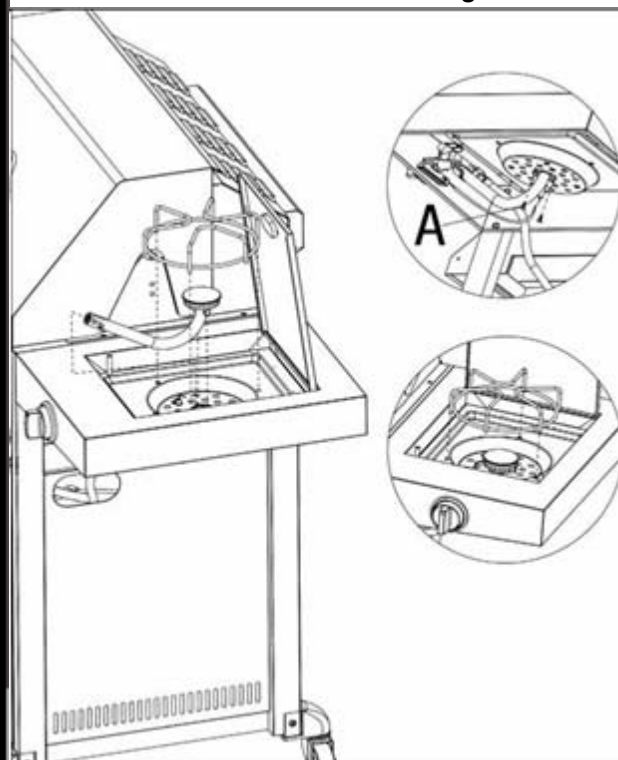
First release these 2 screws from side valve, be sure to attach side igniter wire into valve as below picture, then tighten side valve.



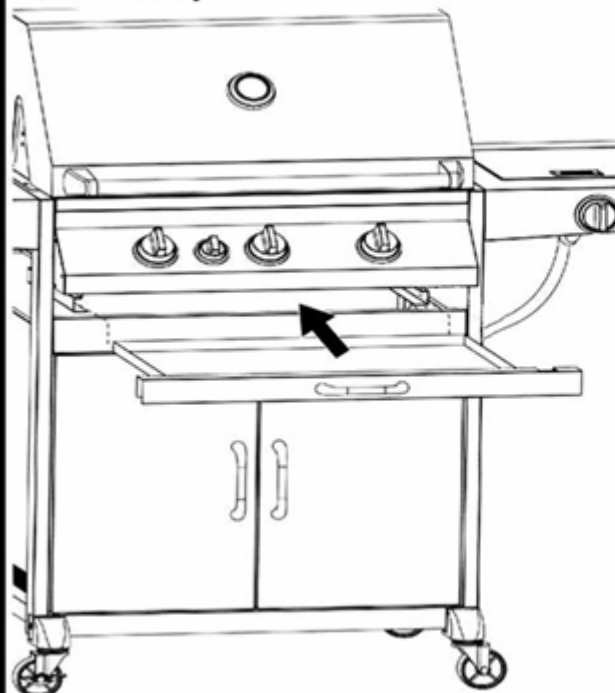
A  x 2

16

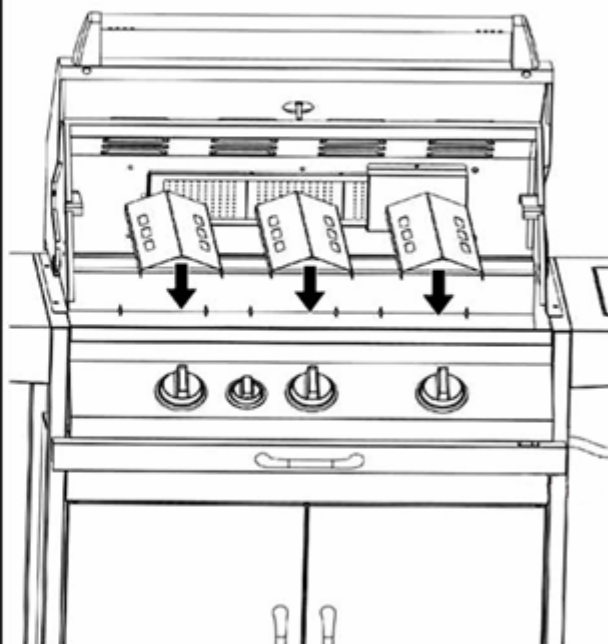
### Attach Side Burner and its Cooking Grate



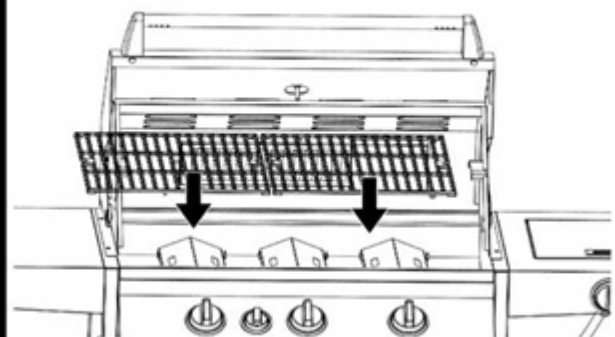
# 17 Insert Grease Tray



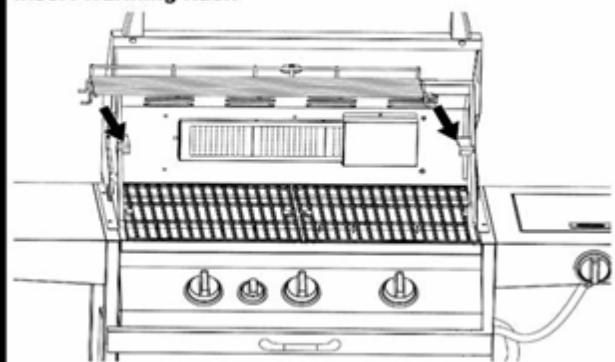
# 18 Insert Heat Plates



# 19 Insert Cooking Grid



# Insert Warming Rack



20

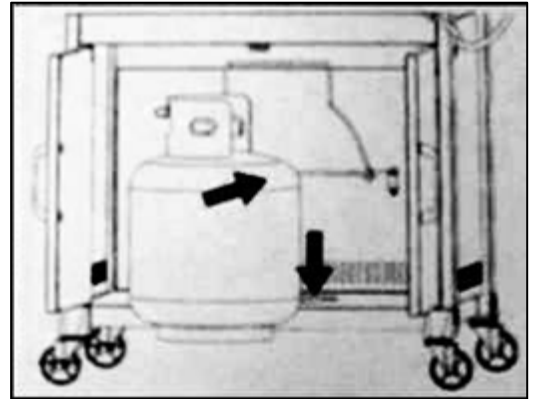
To operate you will need (1) precision-filled standard grill LP gas tank (20lbs) with external valve threads.



H: 18¼", W: 12¼"

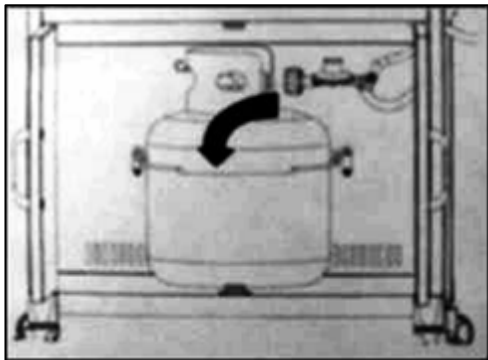
21

**Insert LP Gas Tank** Place precision filled LP gas tank upright into hole in grill body so it is arranged for vapor withdrawal.



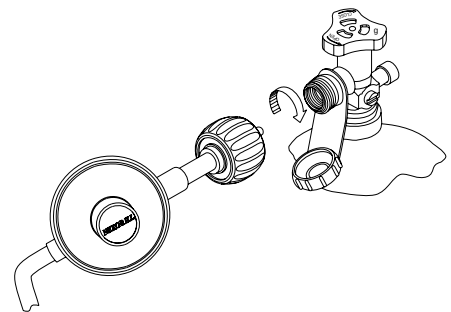
22

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



23

**Connect LP Gas Tank** Before connecting, be sure that there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner and burner ports. Connect gas line to tank by turning regulator coupling clockwise until it stops.



**NOTE:** Disconnect the gas tank when the grill is not in use. Before disconnecting the LP gas tank, make sure the LP gas tank valve is OFF. Disconnect gas line to tank by turning regulator coupling counterclockwise.

The assembling of this unit is completed after Step 23.

## Check for Gas Leakage

### **⚠ WARNING**

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

### **Burner Connections**

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

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

Please refer to diagrams for proper installation. If the burner pipe does not rest flush to the orifice, please contact service line: 1-800-913-8999.

### **Tank/Gas Line Connection**

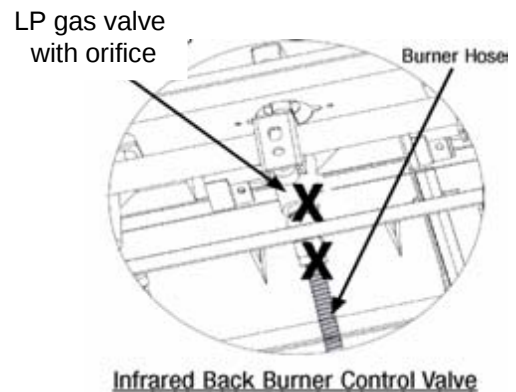
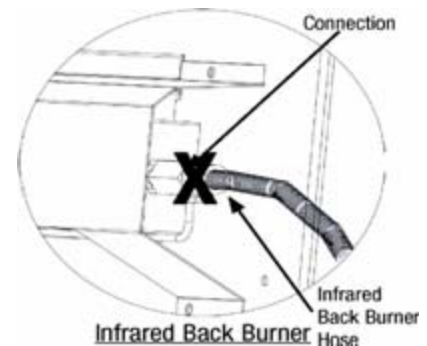
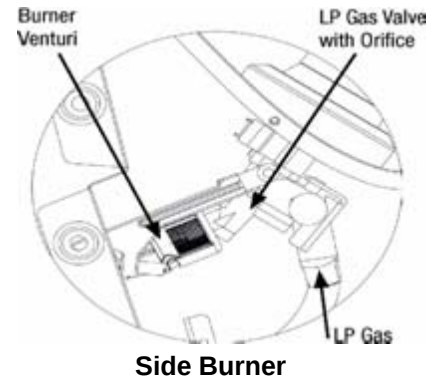
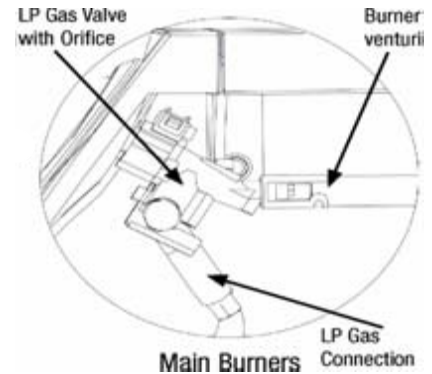
Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.

Make sure control knobs are off. Turn LP gas tank ON at valve. Spoon leak check solution at all "x" locations.

If any bubble appears, turn LP gas tank OFF, reconnect and re-test. If you continue to see bubbles after several attempts, disconnect LP gas source and contact 1.800.913.8999 for assistance.

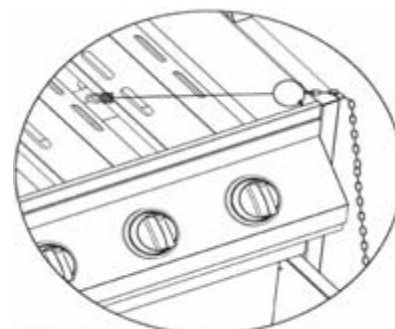
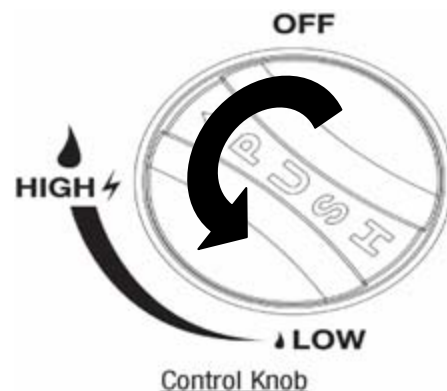
If no bubbles appears, turn tank OFF after one minute, and wipe away solution and proceed.

**NOTE:** Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.



## Lighting of Burners

1. Open lid. Attempting to light the burner with the lid closed may cause an explosion.
2. All control knobs must be in the OFF position.
3. Turn on gas at LP gas tank.
4. Push and slowly turn the control knob counterclockwise to HIGH; the burner should be lit immediately.
5. If ignition does not occur in 5 seconds, turn the control knob to OFF, wait 5 minutes, and repeat lighting procedure above.
6. If burner cannot be lit after Step 5, use a lit match secured with the lighting rod provided to light burners manually. Access the burners through the cooking grid and heat plates. Position the lit match near side of the burner (See illustration on the side). **IMPORTANT:** Always use the lighting rod provided when lighting burners with a match.
7. After lighting, observe the burner flame, make sure all burner ports are lit and flame height matches the illustration in the section "Flame Characteristic" below.



## Turning Off

1. Turn all control knobs clockwise to the OFF position.
2. Turn gas off at LP tank.



### WARNING

**Rotisserie burner can NOT be used while main burner is operating. Never use side burner as a grill.**

**Do not leave the grill unattended while cooking.**

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

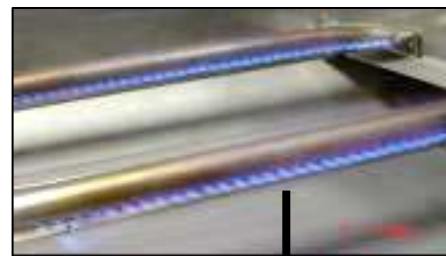
## Flame Characteristic

Visually check the burner flames prior to each use, the flames should look like the picture on the side; if they do not, refer to the "Care and Maintenance" part of this manual.

## CAUTION: Beware of Flashback

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. A clogged tube can lead to a fire beneath the grill.



## First Use

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

## Burner Operation

1. A "poof" sound is normal as the last of the LP gas is burned.
2. DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM. This can severely block combustion airflow or trap excessive heat in the control area.
3. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.

## Operation of Rotisserie & Rotisserie Burner

Your new grill includes an Back Burner and a Rotisserie designed to slowly cook foods that are moist and flavorful, because the turning food self bastes using infrared heat. The location of the Back Burner allows the placement of a basting pan beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan you may add herbs, onions, or other spices of your choice. The Rotisserie Burner is Infrared, which provides intense radiant heat. This intense heat is magnificent for searing in the natural juices and nutrients found in quality cuts of meat. Rotisserie cooking is a slow cooking process and the maximum temperature you can expect to reach with the Lid closed is about 425 to 450°F, depending on weather conditions.

4. Never line the bottom of your Grill Bowl with aluminum foil, sand or any grease absorbent substance.
5. Should a grease fire occur, turn the Burners and gas off and leave the Lid CLOSED until fire is out.
6. To protect against electrical shock, do not immerse electrical cord, plug or motor in water or expose to rain. Protect electrical elements from grease, burners, and any hot grill surfaces on the grill.
7. Do not let children operate grill or rotisserie, and do not let children play nearby.
8. Unplug rotisserie motor from electrical outlet when not in use and before cleaning. Allow to cool before adding or removing parts.
9. When rotisserie cooking place a drip pan of some sort under the food to be cooked. This will capture the drippings and keep grill clean of excess grease which could cause a fire. Use caution when moving a drip pan containing hot oils.
10. The location of the Back Burner makes it more susceptible winds that will decrease the performance your Rotisserie cooking. For this reason you should not operate the Rotisserie Burner during windy weather conditions.
11. For best results, always Rotisserie cook with the grill Lid down and the Back Burner Control Knob set to HIGH. Do not use the Main Burner when the Rotisserie Burner is in operation.
12. This rotisserie is for use outdoors only.

## HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part(s) for your gas grill, please refer to the parts list on previous pages. The following information is required to assure getting the correct part.

- Gas grills model number (see marking sticker on grill).
- Gas grill serial numbers (see marking sticker on grill).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

## IMPORTANT:

Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

To obtain replacement parts, contact customer service hotline 1-800-913-8999 or fax 1-909-718-1949.

## Care and Maintenance

### HOW TO REPLACE MAIN BURNER

**Step 1.** Insert the burner into the orifice. Make sure the orifice spud is inside the burner venturi .



**Step 2.** Secure the main burner on the back wall of fire box with 2 screws.



**BEFORE, CLEANING, ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE "OFF" POSITION.**

### **STAINLESS STEEL PARTS**

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface giving the appearance of rust. For removal use an abrasive pad in conjunction with a stainless steel cleaner. Cleaning this unit, including special surfaces, with recommended cleaning agent, if necessary.

### **WARMING RACK**

The easiest way to clean the grill is immediately and after the flame is turned off. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in tap water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. If the grill is allowed to cool cleaning will be more difficult.

### **GREASE TRAY CLEANING:**

The grease tray should be emptied and wiped down periodically and washing 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. Do not allow excess grease to accumulate and overflow out of the grease tray.

### **COOKING GRID**

To avoid burns do not clean a hot grid. They may be wiped while in place with hot, soapy water, rinsed and wiped dry. Never immerse a hot grate in water.

### **GRILL BURNERS CLEANING:**

Extreme care should be taken when removing a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill. Ensure the gas supply is off and the knobs are in the "OFF" position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. If insects or other obstructions are blocking the flow of gas through the burner, call our customer service line at 1-800-913-8999.

## **Grilling Hints**

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking, excessively fatty meats or products promote flare-ups.

To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inches intervals.

## Direct Cooking

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

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

## Indirect Cooking

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

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

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

## Tips for Better Cookouts and Longer Grill Life

1. Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
2. Use the side burner of this appliance like a normal kitchen range for boiling, sautéing or frying.
3. To keep food from sticking to the grids, spray or coat with cooking oil before lighting.
4. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
5. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
6. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
7. When direct cooking adjust your burners to different levels so foods can be prepared to different internal temperatures in the same time frame.
8. When in-direct cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan over the un-lit burners.
9. Try water pans to reduce flare-ups and cook juicier meats. Before starting grill remove cooking grids and place a heavy duty shallow pan directly on heat plates. Fill half way with water, fruit juices or other flavored liquids. Replace cooking grids and position food over the loaded pan.
10. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
11. Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.
12. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
13. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that is properly fits your grill.

|                                                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>BBQ SALMON</b><br>2 large salmon steaks<br>2 tbs. Oil<br>Salt & pepper<br>2 oz. thin bacon slices<br>2 tbs. Butter<br>1 tbs. Lemon juice<br>Spring of parsley<br>Lemon wedges                                                                          | Preheat the grill.<br>Brush the steaks with oil and season with salt and pepper. Place on BBQ grill and cook for 10 minutes, turning steaks over halfway cooking time.<br>Meanwhile fry the bacon in a pan on the side burner. Drain on paper towels. Meld the butter in a small saucepan taking care not to discolor it. Arrange the fish and bacon on serving plates. Pour the butter over and sprinkle with lemon juice. Garnish with parsley springs and lemon wedges.<br>Serve with boiled potatoes tossed in butter and sprinkled with chopped parsley and a crisp lettuce salad. Note: Substitute catfish, halibut or cod for salmon.                                                                                                                                                        |
| <b>BAKED CHILI CORN</b><br>6 medium ears corn, husked<br>3 tbs. Butter, melted<br>Dash ground cumin<br>Dash ground coriander                                                                                                                              | About ½ hour before cooking, turn the butter on for grill. Place each corn on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through.                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>TANGY SEAFOOD KABOBS</b><br>1 lb. Large shrimp, shelled & deveined<br>¾ lbs. sea scallops<br>2/3 c. chili sauce                                                                                                                                        | ¼ c. cider vinegar butter and sprinkled with chopped parsley and a crisp lettuce salad.<br>In medium bowl, combine shrimp and scallops. In small bowl combine chili sauce and next six ingredients. Pour over seafood. Toss to coat. Cover, refrigerate 2 hours.<br>Note: Substitute catfish, halibut or cod for salmon.                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>PORK CHOPS</b><br>4 Pork chops<br>Marinade<br>1 large onion<br>2 tbs. lemon juice or vinegar<br>2 tbs. oil<br>½ tsp. powdered mustard<br>2 tsp. Worcestershire sauce<br>½ tsp. ground black pepper<br>1 tsp. sugar<br>½ tsp. paprika<br>1 clove garlic | Peel, grate onion, and add rest of the ingredients except the pork chops. Mix well. Pour over chops and marinate one hour in a cool place. Turn the BBQ grill on full. Heat 10 minutes. BBQ the chops brushing with the marinade occasionally. Serve with mixed salad, dressed with vinaigrette flavored with fresh dill.<br>3 tbs. chopped parsley<br>1 tbs. vegetable oil<br>1 tbs. Worcestershire sauce<br>½ tsp. prepared horseradish<br>1 cove garlic, minced<br>1 20 oz. Can pineapple chunks in juice, drained<br>Half hour before cooking, turn the burner to the grill on full. Drain seafood reserving marinade. On each of twelve 10" skewers, thread 2 shrimps and 2 scallops, alternating with pineapple chunks. Place skewers on grill. Cook 7-10 minutes, often basting and turning. |
| <b>BBQ LONDON BROIL</b><br>4 to 6 servings<br>¾ c. Italian dressing<br>1 tsp. Worcestershire sauce<br>1 tsp. dry mustard<br>¼ tsp. thyme, crushed<br>1 medium onion, sliced<br>1 pound flank steak, scored<br>2 tbs. butter, melted                       | Combine first 4 ingredients, add onion and marinade flank steak with it. Refrigerate at least 4 hours or overnight. Remove steak and grill on your preheated BBQ grill. Grill 5 to 7 minutes on each side basting frequently with the marinade. In the meantime sauté onions from the marinade in butter in a skillet on your side burner for 3 minutes. To serve, slice steak diagonally into thin slices, sprinkle onions over top. Garnish with vegetable kabobs.                                                                                                                                                                                                                                                                                                                                |
| <b>TURKEY</b><br>12 lb. turkey<br>Beer basting sauce:<br>1 can beer<br>12 oz. water<br>1 stick butter<br>1 tsp. salt<br>1 tsp. pepper<br>½ tsp. garlic flakes<br>1 tsp. parsley                                                                           | Thaw the bird completely. Wash inside out. Securely tie the legs and wings. Light rotisserie burner. Turn to high. Combine all the ingredients for basting sauce in a shallow pan. Place it under the turkey 15 to 20 minutes. Cook for approximately 3 hours. The basting sauce combined with turkey drippings makes a delicious gravy.                                                                                                                                                                                                                                                                                                                                                                                                                                                            |

**FAJITAS**

1-1/2 lb. flank steak or boned  
 Flour tortillas lemon  
 ¼ tsp. garlic powder  
 ½ tsp. celery salt,  
 chicken breasts  
 ½ cup limejuice  
 2 tbs. oil  
 ½ tsp. salt  
 ½ tsp. pepper  
 ¼ tsp. oregano  
 ¼ tsp. cumin

Pound flank steak to ¼ inch thickness or flatten chicken breasts. Mix oil, lime juice and seasonings in a zip lock bag. Add meat and shake bag to coat the meat. Refrigerate overnight or at least 6 to 8 hours. Wrap tortillas in foil. Remove meat from marinade. Cook on a pre-heated gas grill for 5 to 8 minutes on each side. While meat is cooking, heat tortillas on grill. Slice meat across grain in thin slices. Place on hot platter. Squeeze lemon juice over. Wrap meat and any of the following toppings in tortillas: chopped tomatoes, guacamole, sour cream, taco sauce.

**BARBECUED POTATOES & CHEESE**

1-1/2 cups shredded cheddar cheese  
 1 can (10-3/4 oz.) condensed cream of mushroom soup  
 1/3 cup milk  
 2 tbs. barbecue sauce  
 ¼ tsp. oregano  
 ¼ tsp. salt  
 1/8 tsp. pepper  
 4 cups thin sliced potatoes (4 medium-sized potatoes)

Preheat grill. Combine cheese, condensed soup, milk, BBQ sauce, oregano, salt and pepper in a large mixing bowl. Stir in potatoes until well coated. Turn into well buttered 1-1/2 quart rectangular baking dish. Cover dish with aluminum foil. Bake covered 25 minutes on medium with the lid of your BBQ grill closed. Remove foil and continue baking 15 minutes longer or until potatoes are tender. Let stand 5 minutes before serving.

**SPARE RIBS**

Marinade:  
 1 c. soy sauce  
 ½ c. honey  
 ½ c. vinegar  
 ½ c. dry sherry  
 2 tsp. chopped garlic  
 2 tsp. sugar  
 1 c. water  
 1 chicken bouillon cube  
 1 can beer for basting sauce

Marinate ribs for 3 hours. Use marinade for basting by adding beer to it. Place pan under the ribs and baste frequently. To cook ribs select lean, meaty ribs and accordion pleat them with your spit. Slide four prong meat hook down the length of spit and tighten. At the beginning of the rack and to its center, penetrate the second rib with the pointed end of the spit and push it between the meat. Skip a couple and continue the process until the entire rack is accordion pleated. Fasten the second meat hook into the rack. Turn your rotisserie burner on high. Rotis for 50 minutes or until done.

**TANDOORI STYLE CHICKEN**

8 large chicken thighs or drumsticks  
 1 c. plain nonfat yogurt  
 ½ c. lemon juice  
 2 tsp. salt  
 ½ tsp. cayenne  
 ½ tsp. black pepper  
 ½ tsp. crushed garlic  
 ½ tsp. grated ginger  
 1 tbs. corn oil

Combine all the ingredients in a large mixing bowl and marinate the chicken for 8 hours in the refrigerator. Drain the chicken and spread on the spit running the rod on the fleshier side of the bone. Rotis using the rotisserie burner. Cook on medium high heat for 40 minutes basting occasionally with the remainder of the marinade mixture. Serve with sliced onions and lemon wedges.

**EGGPLANT CAVIAR**

1 large eggplant  
 2 tbs. olive oil  
 2 tbs. wine vinegar  
 2 tbs. finely chopped onion  
 ½ clove garlic, minced  
 1 medium tomato, chopped  
 salt and pepper

Roast eggplant on gas grill over medium flame, turning occasionally until thoroughly cooked. This may take 30 minutes. Remove from grill and cool for handling. Strip off the skin and chop eggplant finely. Add all the seasonings. Chill thoroughly and serve on toast.

## BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

| PROBLEMS                                                                 | SOLUTIONS                                                                                                            |
|--------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|
| Grill won't light when the control knob is turned.                       | 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 conjunction with the odor of gas.   | Call our customer service hotline 1-800-913-8999.                                                                    |
| Low heat with knob at "IGNITE/HI" position.                              | The fuse hose may be bent or kinked.                                                                                 |
|                                                                          | The grill is in a dusty area.                                                                                        |
|                                                                          | The gas supply available is inadequate.                                                                              |
|                                                                          | If it is only one burner that appears now, clean the orifice or burner of that particular burner.                    |
|                                                                          | The gas supply/pressure is low.                                                                                      |
|                                                                          | The grill is not preheated for 15 minutes.                                                                           |
| The smell of gas in conjunction with the burner flames appearing yellow. | Inspect the burner for any insect, spider web, and/or other obstacle inside.                                         |
| The grill does not reach the set temperature.                            |                                                                                                                      |
| The burner makes popping noises.                                         |                                                                                                                      |

## LIMITED WARRANTY (Model # 720-0543)

Nexgrill warrants to the original consumer-purchaser only that this product (Model #720-0543) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and or freight pre-paid by the consumer, for review and examination.

- **TUBE BURNERS and FLAME TAMERS:** 3 year *LIMITED* warranty against perforation.
- **COOKING GRIDS:** 3 Year *LIMITED* warranty; *does not cover dropping, chipping, scratching, or surface damage.*
- **STAINLESS STEEL PARTS:** 3 Year *LIMITED* warranty against perforation; *does not cover cosmetic issues like surface corrosion, scratches and rust.*
- **ALL OTHER PARTS:** 1 Year *LIMITED* warranty (Includes, but not limited to, valves, frame, housing, cart, control panel, igniter, regulator, hoses)  
*\*Does not cover chipping, scratching, cracking surface corrosion, scratches or rust.*

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States only, is only available to the original owner of the product and is *not transferable*. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product **ONLY** and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

### **ITEMS MANUFACTURER WILL NOT PAY FOR:**

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

### **DISCLAIMER OF IMPLIED WARRANTIES: LIMITATION OF REMEDIES**

*Repair or replacement of defective parts is your exclusive remedy* under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional 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 documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

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

**Nexgrill Customer Relations**  
 280 Machlin Court  
 City of Industry, CA 91789

***All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling 1-800-913-8999.***