



OWNER'S GUIDE

4 BURNER GAS GRILL WITH SEARING SIDE BURNER



720-1126C
ITM. / ART. 1807190



2531DP-0191
2531-25
19001133A0

SERIAL # _____ MFG. DATE _____ PURCHASE DATE: _____

- **Use Outdoors only.**
- **Read the instructions before using the appliance.**
- **WARNING: Accessible parts may be very hot. Keep young children away.**



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 0800-051-8916 (UK) Monday-Thursday: 7:30 a.m.-5 p.m., GMT+2., Friday: 7:30 a.m.-2 p.m., GMT+2. Languages Spoken: English, French and Spanish. You can also reach us by email at: ServiceEU@grillservices.com.

**THIS ITEM IS INTENDED FOR OUTDOOR DOMESTIC USE ONLY.
NOT FOR COMMERCIAL USE.**

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 **DANGER**

If you smell gas:

- **Shut off gas to the appliance.**
- **Extinguish any open flame.**
- **Open lid.**
- **If odor continues, keep away from the appliance and immediately call your 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. A liquefied petroleum gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Use Outdoors only.
- Read the instructions before using the appliance.
- **WARNING:** Accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- If the appliance is stored indoors the gas cylinder must be disconnected and removed from the appliance.
- Check and clean burner/ venturi tubes for insects and insect nests.

LIQUEFIED PETROLEUM GAS CYLINDER SUPPLY SYSTEM

- Gas cylinders must be stored outdoors in a well-ventilated area out of the reach of children.
- Gas cylinders must not be stored in a building, garage, or any other enclosed area.
- The gas cylinder supply system must be arranged for vapor withdrawal.
- Gas cylinder must include a collar to protect the cylinder valve.
- Never connect an unregulated gas cylinder to your gas grill.
- Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly should comply with EN 16129:2013 and the national regulation.
- The flexible hose used, with a length not exceeding 1.50 meters, should comply with EN 16436-1:2014+A3:2020.
- This grill is configured for liquefied petroleum gas. Do not use a natural gas supply.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance.
- If a leak is found, turn the gas cylinder valve off, disconnect fuel line from grill, and do not use the grill.
- Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance.
- A replacement pressure regulator and hose assembly specific to your model is available from your outdoor cooking gas appliance dealer.
- Always check connections for leaks each time you connect and disconnect the gas supply cylinder. See "Gas Connection Requirements" section.
- It is recommended to change the flexible hose when the conditions require it.
- Make sure that the gas hose is not subjected to twisting.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

- This appliance must be kept away from flammable materials during use.
- Keep outdoor cooking gas appliance area clear and free from combustible material, gasoline and other flammable vapor and liquid.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the storage enclosure free and clear from debris.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.

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

- Do not store a spare gas cylinder under or near this outdoor cooking gas appliance.
- Never fill the gas cylinder beyond 80 percent full.
- When changing the gas cylinder, make sure you are away from any source of ignition.
- It is forbidden to place gas cylinder on the bottom panel of the appliance.
- **CLEAN GRILL BEFORE EACH USE TO PREVENT GREASE BUILDUP AND REDUCE THE RISK OF GREASE FIRES.**
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Parts sealed by the manufacture shall not be altered by the user.
- Do not modify the appliance. Any modification of the appliance may be dangerous.
- Turn off the gas supply at the gas cylinder after use.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
- Do not install portable or built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see "Location Requirements" section on p.4.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.

⚠ WARNING

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

TESTED IN ACCORDANCE WITH EN 498:2012 & EN 484:2019 STANDARDS FOR OUTDOOR COOKING GAS APPLIANCE. THIS GRILL IS FOR OUTDOOR USE ONLY.

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 liquefied petroleum gas cylinder is connected to your grill.

The size of saucepan suitable for the usage on the side burner is between 18–22 cm (7 – 8.6 in) in diameter. Do not place heavy item on the side table. Maximum weight is 5 kg (11 lb).

Location Requirements

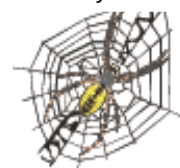
Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct the flow of combustion and ventilation air. Clearance to combustible construction for the grill:

- A minimum of 92 cm (36.2 in) must be maintained between the front of the grill hood, sides, and back of the grill and any combustible construction.
- A 92 cm (36.2 in) minimum clearance must also be maintained below the cooking surface, and the grill shall not be used under overhead combustible construction.

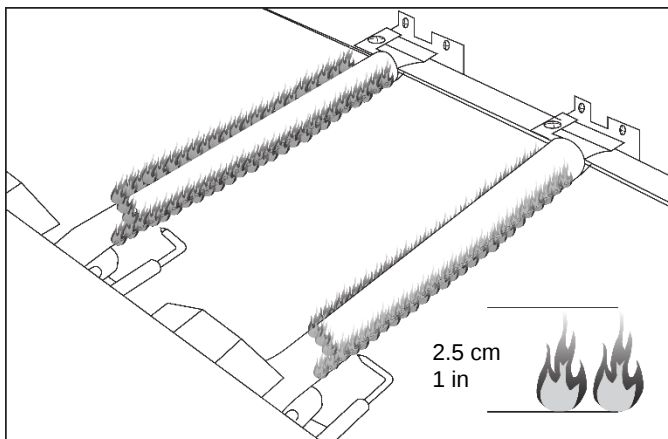
CAUTION: Beware of Flashback

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



CHECK AND ADJUST BURNERS

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary.

- Visually check the burner flames. They should be blue. Slight yellow tipping is normal for propane gas. The flames should be approximately 2.5 cm (1 in) high.
- Checking and adjusting the grill burner flames requires removing the grates and flame tamers.
- It is recommended that a qualified person make burner adjustments.

Check that burners are not blocked by dirt, debris, insect nests, etc., and clean as necessary. If they are clean, adjust air shutters as needed.

European Gas Pressures and Specifications

Manufacturer	Nexgrill Industries, Inc. 14050 Laurelwood Pl, Chino, CA 91710 USA				
Model	720-1126C				
Appliance category	I ₃₊ (28-30/37)		I _{3B/P} (30)	I _{3B/P} (37)	I _{3B/P} (50)
Type of gas	Butane	Propane	Butane, Propane or their mixture		
Gas pressure (mbar)	28-30	37	28-30	37	50
Main Burner Injector size (Ø mm)	0.92		0.92	0.84	0.81
Top Sear Burner Injector size (Ø mm)	1.02		1.02	0.94	0.84
Nominal heat input (Hs) (kW)	Total: 18.4				
Gas consumption (g/h) (total)	Butane - Total: 1,339				
	Propane - Total: 1,315				

NOTE:

Use 30 mbar regulator and its corresponding injector size for butane/propane under the category I_{3B/P}(30).
 Use 30 mbar regulator and its corresponding injector size for butane under the category I₃₊(28-30/37).
 Use 37 mbar regulator and its corresponding injector size for propane under the category I₃₊(28-30/37).
 Use 50 mbar regulator and its corresponding injector size for butane/propane under the category I_{3B/P}(50).

Marking on the injector indicate the injector size. For example, "0.90" means the injector size is 0.90 mm.

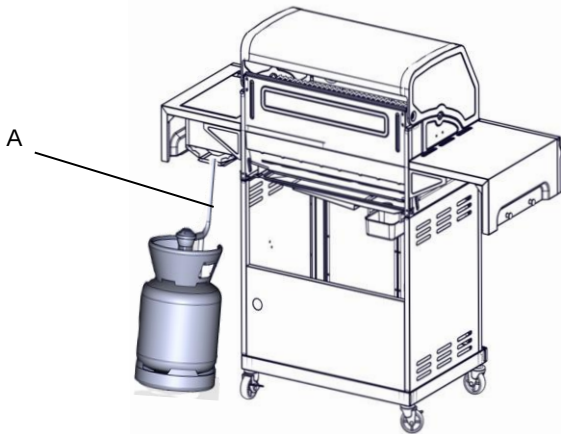
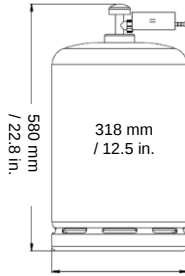
Country	Gas Type	Pressure
BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SI, SK, TR	I ₃₊	28-30/37 mbar
BE, BG, CY, CZ, DK, EE, FI, FR, GB, HR, HU, IS, IT, LT, LU, LV, MT, NL, NO, RO, SE, SI, SK	I _{3B/P}	28-30 mbar
PL	I _{3P}	37 mbar
AT, CH, DE, SK	I _{3B/P}	50 mbar

*Country codes are in accordance with EN ISO 3166-1:2006.

Gas Connection Requirements

LIQUEFIED PETROLEUM GAS FUEL CYLINDER

Only use gas cylinders with a minimum capacity of 5 kg (11 lb) and a maximum capacity of 15 kg (33 lb). A gas cylinder of approximately 318 mm (12.5 in) in diameter by 580 mm (22.8 in) in height shall be the maximum size cylinder which can be used. A gas pressure regulator/hose assembly is supplied.



A. Gas pressure regulator / Hose assembly

LIQUEFIED PETROLEUM GAS CYLINDER REQUIREMENT

- A dented or rusty gas cylinder may be hazardous and should be checked by your liquefied petroleum gas cylinder supplier. Never use a gas cylinder with a damaged valve.
- Place dust cap on cylinder valve outlet whenever the gas cylinder is not in use. Only install the type of dust cap on the gas cylinder valve outlet that is provided with the cylinder valve. Other types of cap or plugs may result in leakage of gas.

LIQUEFIED PETROLEUM GAS HOOK-UP

Ensure that the black plastic grommets on the gas cylinder valve are in place and that the hose does not come into contact with the grease tray or the grill head.

CONNECTION

IMPORTANT: An gas fuel cylinder must be purchased separately.

IMPORTANT: The gas pressure regulator/hose assembly supplied with the grill must be used. Replacement gas pressure regulator/hose assembly specific to your model is available from your outdoor grill dealer.

IMPORTANT: It is forbidden to place gas cylinder on the bottom panel of the appliance.

To Connect the Gas Fuel Cylinder:

1. Check gas fuel cylinder is in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Check that the burner control knobs are in the "OFF" position.
3. Remove any debris and inspect the valve connections, port, and gas pressure regulator/hose assembly for damage. Never attempt to use damaged or obstructed equipment. See your local propane gas dealer for repair.

NOTE: Always keep the gas cylinder at 90° (upright) orientation to provide vapor withdrawal.

4. Some regulators push ON to connect and pull OFF to disconnect, whereas others have a nut that either have a left-hand or a right-hand thread that connects to the cylinder valve. IDENTIFY YOUR REGULATOR TYPE AND FOLLOW THE CONNECTION INSTRUCTIONS SPECIFIC TO THAT REGULATOR.

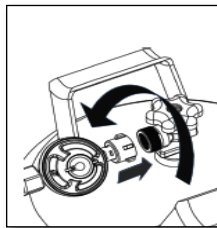
(1) Connect by Turning Clockwise

Screw regulator onto gas cylinder by turning the connecting nut clockwise.

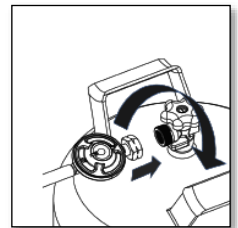
(2) Connect by Turning Anti-Clockwise

Screw regulator onto gas cylinder by turning the connecting nut anti-clockwise.

(1)



(2)



(3) Connect by Turning Lever/Snapping into Position

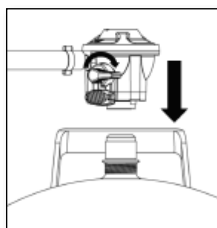
Turn regulator lever clockwise to the OFF position. Push regulator down on cylinder valve until you hear the audible 'click'. Check that the regulator is fully locked and in place by gently pulling upwards. If regulator disengages, repeat procedure.

(4) Connect by Sliding Collar

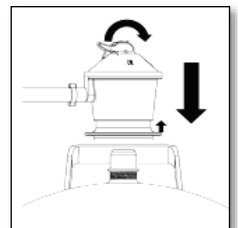
Make sure regulator lever is in the off position. Slide the retaining ring of the regulator up. Push the regulator down onto the cylinder valve and maintain downward pressure on the regulator. Slide retaining ring down to lock regulator onto cylinder valve. Check that the regulator is secured. If the regulator disengages, repeat procedure.

Note: If your grill is not equipped with a hose and regulator assembly, please refer to the "European Gas Pressures and Specifications" table to clarify the regulator gas pressure and orifice size required.

(3)



(4)



Gas Connection Requirements

Make sure that the gas cylinder valve connection device properly mates with the connection device attached to the inlet of the pressure regulator.

5. Turn the gas supply on at source by following the instructions specific to that regulator.

Screw-on regulator

Turn the valve handwheel, located at the gas cylinder, anti-clockwise.

Clip-on regulator

Move the regulator lever to the ON position.

6. Before lighting the grill, test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak.
7. If a leak is found, turn the cylinder valve off and do not use the grill. Contact a qualified gas technician to make repairs.
8. Go to "Check and Adjust the Burners" section.

To Disconnect the Gas Fuel Cylinder:

1. Check that the burner control knobs are in the "OFF" position and the grill is cool.
2. Check that the gas fuel cylinder is in the "OFF" position. If not, turn the valve clockwise until it stops.
3. Identify your regulator type. Turn the gas supply off at source and disconnect regulator from gas cylinder by following the instructions specific to that regulator.

Disconnect by Turning Anti-Clockwise

Turn the valve handwheel, located at the cylinder, clockwise. Unscrew regulator from gas cylinder by turning the connecting nut anti-clockwise.

Disconnect by Turning Clockwise

Turn the valve handwheel, located at the gas cylinder, clockwise. Unscrew regulator from gas cylinder by turning the connecting nut clockwise.

Disconnect by Turning Lever/Snapping into Position

Move the regulator lever to the OFF position. Push in on regulator lever until it releases from gas cylinder.

Disconnect by Sliding Collar

Move the regulator lever to the OFF position. Pull up on the retaining ring to disengage regulator from gas cylinder valve. Lift regulator away from the cylinder valve.

4. Place dust cap on gas cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of liquified petroleum gas.
5. Allow the grill body to cool at least 30 minutes before attempting to move or transport.

Leak Testing

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas leak test check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING.

NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the gas cylinder is 80% full.

TO TEST

1. Make sure the control valves are in the "O" position and turn on the gas supply.
2. Check all connections from the L.P. gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soapy bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at 0800-051-8916 (UK), Monday-Thursday: 7:30 a.m.-5 p.m., GMT+2., Friday: 7:30 a.m.-2 p.m., GMT+2. Languages Spoken: English, French and Spanish.

ALWAYS CHECK FOR LEAKS AFTER EVERY GAS CYLINDER CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Only those parts recommended by the manufacturer should be used on the grill.
Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service at 0800-051-8916 (UK), Monday-Thursday: 7:30 a.m.-5 p.m., GMT+2, Friday: 7:30 a.m.-2 p.m., GMT+2.

Installer Final Check List

- ✓ Minimum clearance from sides and back of unit to combustible construction, 92 cm (36.2 in) from sides and 92 cm (36.2 in) from back.
- ✓ All internal packaging removed.
- ✓ Knobs turn freely.
- ✓ Burners are tight and sitting properly on orifices.
- ✓ Pressure regulator connected and set. Gas connections to grill using hose & regulator assembly provided (pre-set for 11 in. water column).
- ✓ Unit tested and free of leaks.
- ✓ User informed of gas supply shut off valve location

USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

PROPANE CYLINDER CAUTIONS

- a) Do Not store a spare gas cylinder under or near this appliance.
- b) NEVER fill the gas cylinder beyond 80 percent full.
- c) If the information in “a” and “b” is not followed exactly, a fire or explosion causing death or serious injury may occur.

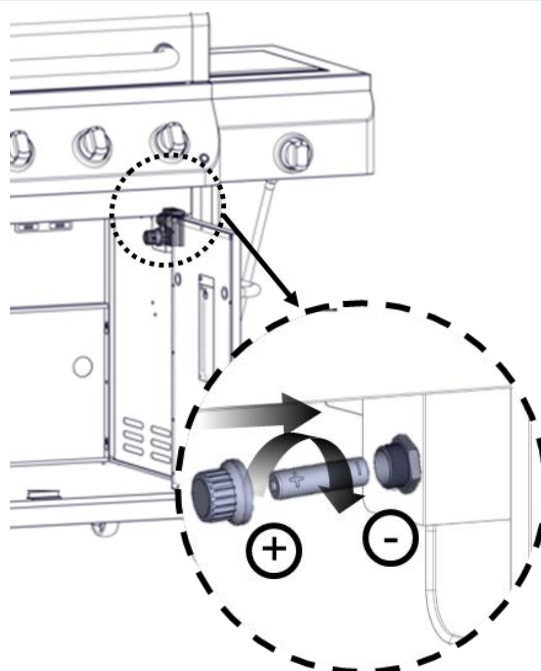
Important Battery Information

To reduce the probability of exposing the battery to conditions of misuse and/or abuse, please follow battery installation instructions below.

- a) Non-rechargeable batteries are not to be recharged.
- b) Do not mix different types of batteries such as alkaline, carbon-zinc, or rechargeable batteries.
- c) Do not mix old and new batteries.
- d) Exhausted batteries are to be removed from the product.

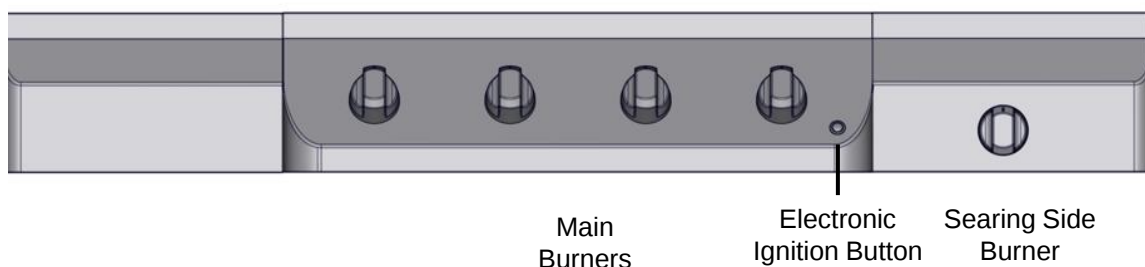
- 1 DC 1.5 V Type AA battery included.

Battery is to be inserted with the correct polarity as shown to the right.



Component Identification

Important: Remove all packaging, including straps, before using the grill.



Lighting Instructions

⚠ WARNING: IMPORTANT!

BEFORE LIGHTING

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 grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators and hose assembly for those supplied with the grill. If a replacement is necessary, contact the manufacturer for proper replacement. The replacement must be that specified in the manual.

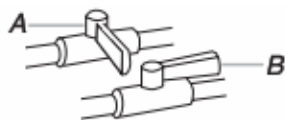
⚠ WARNING

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

LIGHTING THE MAIN / SEARING SIDE BURNER

Make sure all knobs are off then turn on the gas supply from the gas cylinder. Always keep your face and body as far from the grill as possible when lighting.

For added safety, open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.



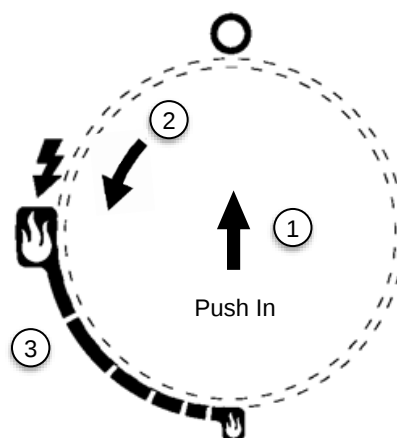
A. Closed valve
B. Open valve

To light your main burners, push and turn main burner knob to ⚡, at the same time, press and hold electronic ignition button to light the burner.

Once the burner is lit, release the electronic ignition button and knob.

IMPORTANT:

If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes for any excess gas to dissipate before relighting.



Control Knob Label

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

Do not attempt to light the grill if odor of gas is present. Call for service call customer service at 0800-051-8916 (UK), Monday-Thursday: 7:30 a.m.-5 p.m., GMT+2., Friday: 7:30 a.m.-2 p.m., GMT+2. Languages Spoken: English, French and Spanish.

Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.

CAUTIONS

Place dust cap on gas cylinder valve outlet when the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the gas cylinder valve. Other types of caps or plugs may result in leakage of propane.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors the gas cylinder must be disconnected and removed from the appliance. Gas cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

GENERAL USE OF THE GRILL

Each main burner is rated at 3.5 kW. The searing side burner is rated at 4.4 kW. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. The knobs are located on the lower center portion of the control panel. Each knob is labeled on the control panel.

This grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

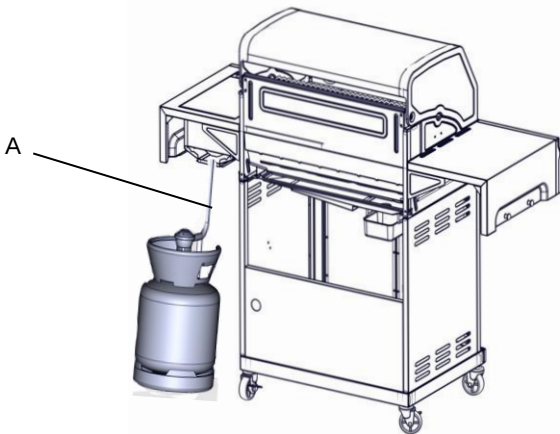
Minimum Ambient Operating Temperature: 0 °F, (-17.8 °C)

INSPECT THE GAS CYLINDER SUPPLY HOSE

Inspect the gas pressure regulator/hose assembly before each use.

1. Open left-hand cabinet door.
2. Inspect the gas pressure regulator/hose assembly for cuts, abrasions, or excessive wear.
3. If necessary, replace the gas pressure regulator/hose assembly before using the grill.

Contact the manufacturer and use only replacement hoses specified for use with the grill.



A. Gas pressure regulator/hose assembly

USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the high heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to the lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need the lower heat setting near the end of the cooking time.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

NOTE: The hot grill sears the food, sealing in the juices. The more thoroughly the grill is preheated, the faster the meat browns and the darker the grill marks.

USING YOUR SEARING 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.

Grilling with Infrared heat produces a high heat which quickly chars foods. Searing creates and locks in flavors on the outside and creates a beautifully- browned surface and texture. The result is a crisp, flavorful outside with a tender, juicy inside.

- Lift the lid on the infrared side sear burner
- Check that the sear grill grate is in the correct position before using the sear burner
- Turn on the sear burner and preheat for 5 minutes
- Ensure that foods are fully thawed and that excess fat is trimmed off prior to searing
- Place food on sear grate. Sear food for 1 to 2 minutes on each side, then move the food to the main grill cooking surface to finish grilling to desired doneness
- Turn off the side sear burner and allow burner to cool before closing lid

STAINLESS STEEL

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. 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 and give the appearance of rust. For removal use a mild abrasive pad in conjunction with a stainless steel cleaner.

GRILL GRATE

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in 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. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE "O" POSITION. MAKE SURE THE BURNER IS COOL BEFORE REMOVAL.

GRILL BURNERS

Extreme care should be taken when moving 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 "O" 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. Please note if insects or other obstructions are blocking the flow of gas through the burner, and if so you will need to call our customer service line at 0800-051-8916 (UK).

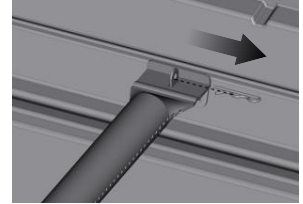
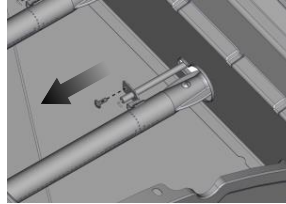
GREASE TRAY CLEANING

The grease tray should be emptied and wiped down frequently to avoid grease fires. Wash with a mild detergent and warm water solution. A small amount of sand 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.

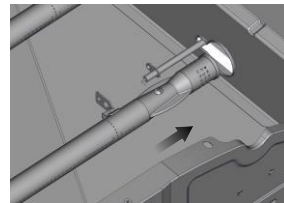
Warning: If you wish to replace main burner, we strongly recommend that you hire a professionally trained technician to replace it. Please understand that we will not be responsible for any liability, personal injury, or property damage resulting from an improperly assembled burner.

HOW TO REPLACE MAIN BURNER

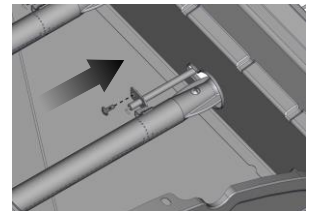
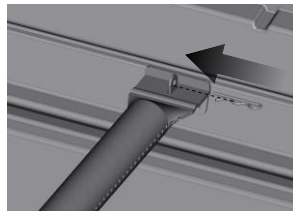
Step 1. Remove the screw and the cotter pin that hold the igniter wire in place. Set aside the screw and pin. Remove the burner from the grill by lifting the burner out.



Step 2. Reinsert the new burner onto the orifice, as shown below, make sure burner hole aim at orifice. Repeat the procedure for each burner.



Step 3. Reattach gas burner using screw and pin.



CAUTION

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation openings of the gas cylinder enclosure free and clear from debris.

SPIDER AND INSECT WARNING

Checking and cleaning burner / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

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.

WHEN TO LOOK FOR SPIDERS

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

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

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

PREHEATING: The grill lid should be in a closed position during the preheat time period. It is necessary to preheat the grill before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a pre-heat period of five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes.

COOKING TEMPERATURES

High setting-Use this setting for fast warm-up, for searing steaks and chops, and grilling.

Low setting-Use this setting for all roasting, baking, and when cooking very lean cuts such as fish.

These temperatures vary with the outside temperature and the amount of wind.

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the other side. Heat from the lit burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking.

CAUTION: If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to relight (this allows accumulated gas fumes to clear).

CAUTION: Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out.

CAUTION: DO NOT attempt to disconnect any gas fitting while your grill is in operation. As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your gas grill is no exception.

CAUTION: Side burner lid will get hot if used when lid is closed.

PROBLEM	SOLUTION
When attempting to light my grill, it will not light immediately.	Ensure the igniter produces a spark while attempting to light the burner. If there is no spark, check that the battery is installed correctly. Verify that the wire is securely connected to the electrode assembly. Clean the wire(s) and electrode with rubbing alcohol using a clean swab, then wipe dry with a cloth. Test other burners to see if they are functioning. If other burners work, inspect the gas orifice of the malfunctioning burner for any obstructions.
Rotisserie burner will not light when the igniter button is pushed.	Check to see if debris is blocking the electrode. Check to see if there is a spark that jumps to the burner from the electrode. If no spark is seen, check the battery located inside the igniter box. To open turn counter Does the infrared back burner light when attempting to light with a match ? If not, check to ensure the gas is on.
Regulator makes noise.	Vent hose on the regulator may be plugged or regulator may be faulty. Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the gas control valves. Wait ten minutes and re-start. Check your flames for proper performance. If the flames are not correct, replace regulator.
Full size cover does not fit the grill.	Cover may be incorrect for your grill. It may be a tight fit. Ensure the cover is the correct length for your grill. Measure it left to right. Compare to the grill's measurement. Compare the location and size of the hood portion of the cover to your grill. Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room. For grill with a side shelf bunch the cover like a sock, put on left to right.

PROBLEM	SOLUTION
Grill only heats to 93-149°C / 200-300°F.	Check to see if the fuel hose is bent or kinked. Make sure the grill area is clear of dust. Make sure the burner and orifices are clean. Check for spiders and insects. The regulator has a safety device that restricts the flow of gas in the event of a leak. This safety device can be triggered without a gas leak. To reset the safety device, turn off all burners and close the gas cylinder valve. Disconnect the regulator from the gas cylinder and wait one minute. Reconnect the regulator to the gas cylinder and slowly open the gas cylinder valve until the valve is fully open. Light all burners and observe the temperature.
Grill takes a long time to preheat.	Normal preheat 260-316°C / 500-600°F, takes about 10-15 min. Cold weather and wind may effect your preheat time. If you are using volcanic rock or briquettes they can increase the preheat time and maximum temperature.
Burner flames are not light blue.	Too much or not enough air for the flame. Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. Grill is in a windy location.

Ordering Parts

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 pages 45. The following information is required to assure getting the correct part. Please note the shipping cost for the delivery of any replacement parts will be on yourself.

- Gas grills model number (see data sticker inside the grill door).
- Part number of replacement part is needed.
- Description of replacement part is needed.
- Quantity of parts needed.

To obtain replacement parts, contact our customer service hotline, 0800-051-8916 (UK), Monday-Thursday: 7:30 a.m.-5 p.m., GMT+2., Friday: 7:30 a.m.-2 p.m., GMT+2. Languages Spoken: English, French and Spanish.

IMPORTANT

Use only factory authorized parts. The use of non-authorized components can be dangerous and will void your warranty. Retain the assembly and operating instructions manual for easy reference and for ordering replacement parts.

The manufacturer warrants to the original consumer-purchaser only that this product (Model #720-1126C) 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. Nexgrill's obligation is limited to repair, replacement, or depreciated value, at the option of Nexgrill.

- **TUBE BURNERS:** 5 year *LIMITED* warranty against perforation.
- **COOKING GRIDS and FLAME TAMERS:** 1 year *LIMITED* warranty; *does not cover dropping, chipping, scratching, or surface damage.*
- **STAINLESS STEEL PARTS:** 1 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 Kingdom 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, corruptions 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.

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 misuse of product.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United Kingdom.
- 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.

AUSTRALIA: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

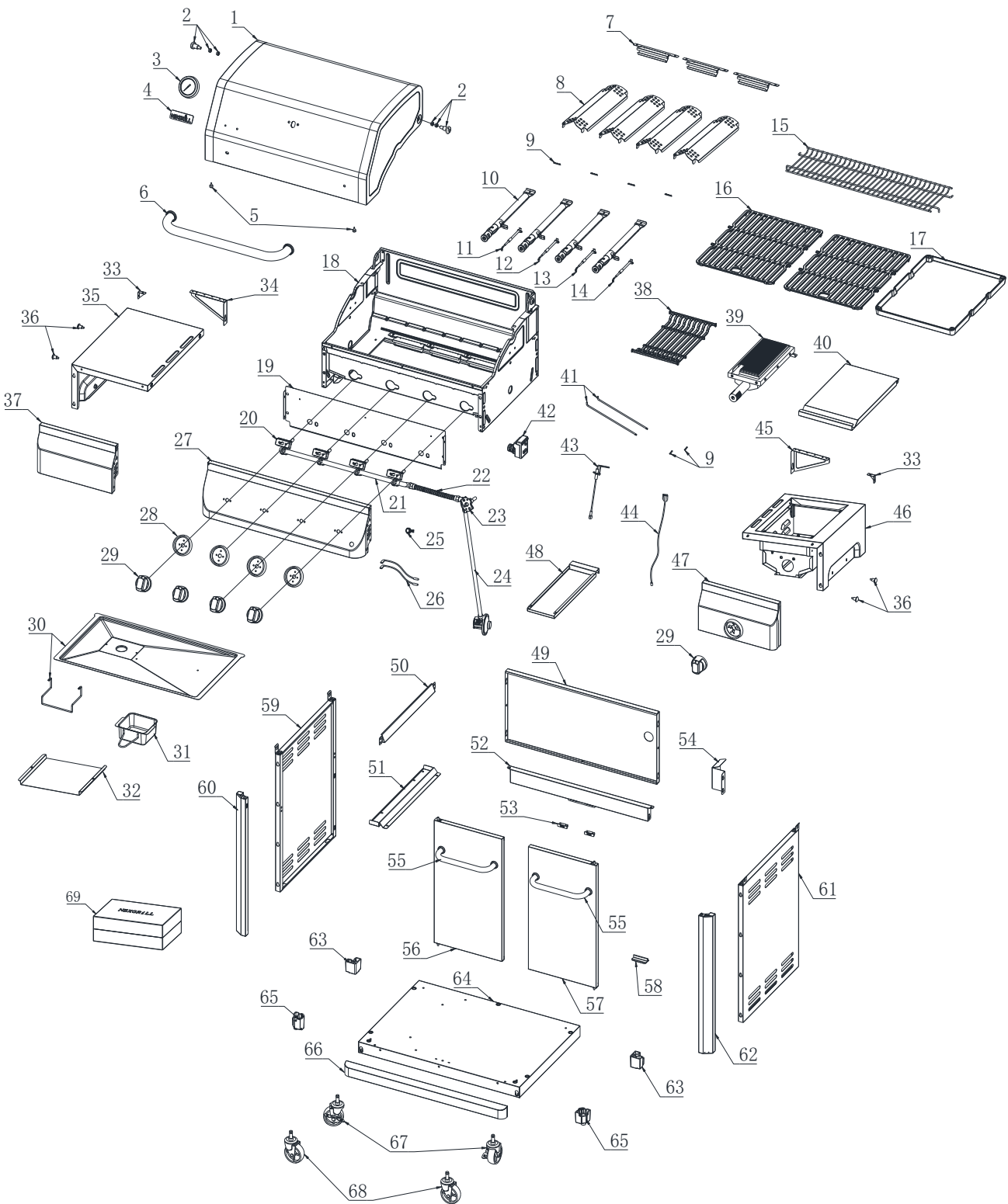
If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Nexgrill Customer Relations
14050 Laurelwood Pl
Chino, CA 91710**

*All consumer returns, parts orders, general questions, and troubleshooting assistance
can be acquired by calling 0800-051-8916 (UK)*

Monday-Thursday: 7:30 a.m.-5 p.m., GMT+2., Friday: 7:30 a.m.-2 p.m., GMT+2.

Exploded View



Part List

No.	Part (Description)	Warranty coverage (year)	QTY	No.	Part (Description)	Warranty coverage (year)	QTY
1	Lid assembly	1	1	31	Grease cup	1	1
2	Lid hinge assembly	1	2	32	Gas cylinder heat shield assembly	1	1
3	Temperature gauge assembly	1	1	33	Side shelf front bracket	1	2
4	Logo badge	1	1	34	Side shelf rear bracket, left	1	1
5	Lid bumper	1	2	35	Side shelf, left	1	1
6	Lid handle assembly	1	1	36	Utensil hook	1	4
7	Cross channel	1	3	37	Side shelf control panel, left	1	1
8	Flame Tamer	1	4	38	Sear burner cooking grid	1	1
9	R pin	1	4	39	Sear side burner	1	1
10	Main burner assembly	1	4	40	Sear side burner lid	1	1
11	Igniter wire A	1	1	41	Sear side burner lid hinge rod	1	2
12	Igniter wire B	1	1	42	Pulse igniter module	1	1
13	Igniter wire C	1	1	43	Sear side burner igniter wire assembly	1	1
14	Igniter wire D	1	1	44	Sear side burner igniter wire	1	1
15	Warming rack	1	1	45	Side shelf rear bracket, right	1	1
16	Cooking grid	1	2	46	Sear side burner bowl assembly	1	1
17	Cooking griddle	1	1	47	Sear side burner control panel assembly	1	1
18	Firebox assembly	Non-replaceable	1	48	Sear burner grease tray	1	1
19	Front baffle	1	1	49	Cart rear panel	1	1
20	Main gas valve	1	4	50	Griddle storage bracket, upper	1	1
21	Manifold assembly	1	1	51	Griddle storage bracket, bottom	1	1
22	Flex gas line	1	1	52	Cart Frame assembly	1	1
23	Sear side burner gas valve	1	1	53	Door magnet	1	2
24	Regulator	1	1	54	Pulse igniter module mounting plate	1	1
25	Pulse igniter button	1	1	55	Door handle assembly	1	2
26	Igniter button wire	1	2	56	Left door assembly	1	1
27	Main control panel assembly	1	1	57	Right door assembly	1	1
28	Main burner bezel	1	4	58	Door barrier piece	1	1
29	Control knob	1	5	59	Cart side panel assembly, left	1	1
30	Grease tray assembly	1	1	60	Cart frame assembly, left	1	1

Part List

No.	Part (Description)	Warranty coverage (year)	QTY	No.	Part (Description)	Warranty coverage (year)	QTY
61	Cart side panel assembly, right	1	1	67	Swivel caster with brake	1	2
62	Cart frame assembly, right	1	1	68	Swivel caster	1	2
63	Caster plug in seat, rear	1	2	69	Grill Cover	1	1
64	Cart base panel	1	1		Hardware pack		1
65	Caster plug in seat, front	1	2		Operation manual		1
66	Cart base panel front trim	1	1		Assembly manual		1

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Costco Wholesale UK Ltd /
Costco Online UK Ltd
Hartspring Lane
Watford, Herts
WD25 8JS
United Kingdom
01923 213113
www.costco.co.uk

Limited warranty provided by manufacturer
Garantie limitée fournie par le fabricant.
Garantía limitada proporcionada por el fabricante

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Hecho en China

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