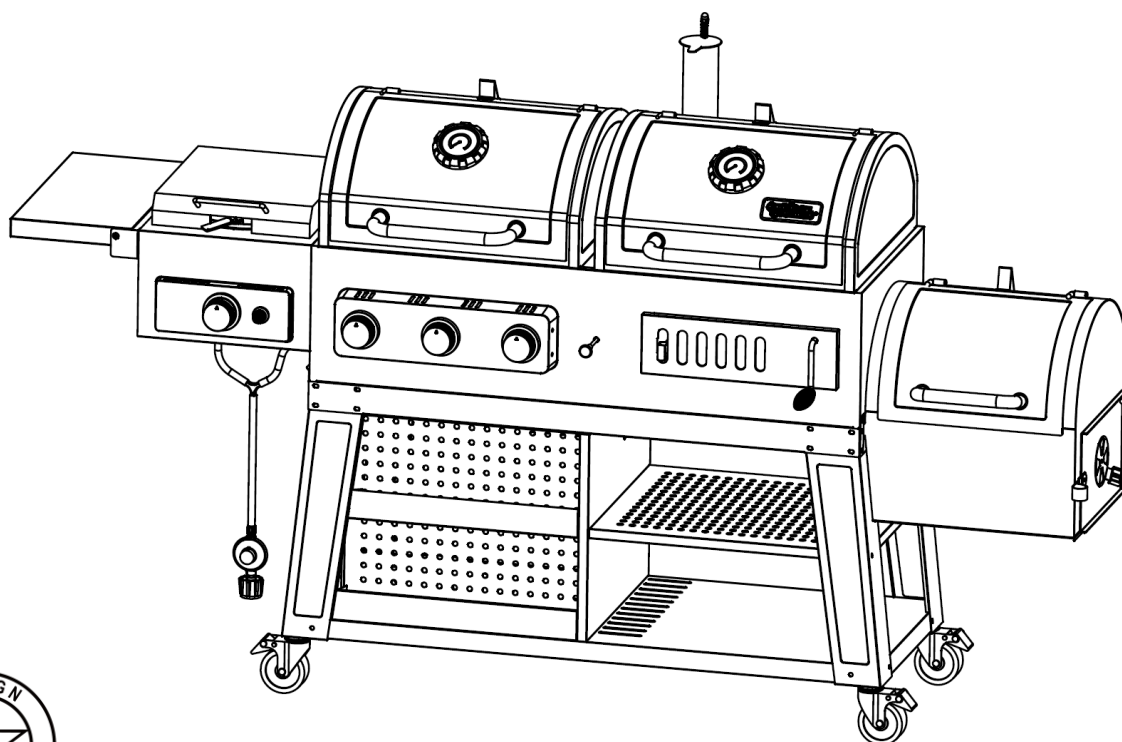


Outdoor Gourmet®

Assembly Instructions & User's Manual Combo Grill

Model number: GR2333401-OG-00

Ref. style: 163886



Please keep this instruction manual for future reference

Customer Service: 1-888-922-2336

7:00 am to 12:00 am CST (daily)

Live Chat at: www.academy.com

Email: customerservice@academy.com

-----OR-----

**Customer Service: 1-888-837-1380, 10:00am to 7:00pm, Monday thru Friday,
CST**

(Made in China)


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Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for replacement parts.

Warnings

SAFETY LABELS

 **DANGER:** Indicates an imminent hazardous situation which, if not avoided, will result in death or serious injury.

 **WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

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



Warnings

This instruction manual contains important information necessary for the proper assembly and safe use of this product. Read and follow all warnings and instructions before assembling and using this product. Failure to follow these instructions and warnings could result in damage to the product or injury to the user. Keep this instruction manual for future reference.



DANGER



If you smell gas:

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

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



WARNING



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



DANGER



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

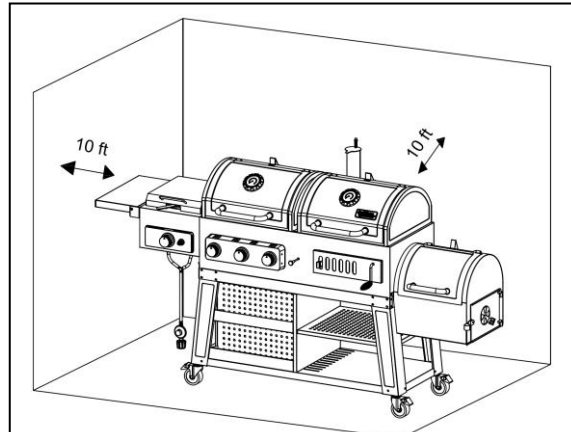
Warnings



WARNING



- The appliance is designed for outdoor use only. Do NOT operate in a building, garage, or any other enclosed area.
- Do NOT install this appliance in or on boats. This appliance is not intended to be installed in or on recreational vehicles.
- Use your grill OUTDOORS in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. The grill should be situated at least 10 ft (3 m) from buildings. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in personal injury.
- Maintain a minimum clearance of 10 ft (3 m) between all sides of the grill, deck railings, walls or other combustible material. DO NOT use grill under any overhead combustible construction.
- **DO NOT** obstruct the flow of combustion/ventilation air.
- **DO NOT** leave the grill unattended while in use.
- **DO NOT** use while under the influence of drugs or alcohol.
- Keep the fuel supply hose away from heated surfaces.
- Grill will be hot during and shortly after operation. Allow the grill time to cool before moving/storing. Failure to do so could result in a fire, causing property damage, personal injury, or death.
- The appliance is for household use only. DO NOT use this grill for other than its intended purpose.
- Never use natural gas in a unit designed for liquid propane gas.
- Never use charcoal or wood briquettes in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- A Leak Test must be conducted prior to each use.
- Grill is hot when in use. To avoid burns:
 - **DO NOT** attempt to move the grill. Allow to cool to 115°F (45 °C) before moving or storing.
 - Lock the wheels so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - **DO NOT** touch any hot grill surfaces.
 - **DO NOT** wear loose clothing or allow hair to come in contact with grill.
- The appliance shall not be used on or under any apartment or condominium balcony or deck
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- Never place more than 5 lb. (2.3 kg) on the folding side shelf.



Maintain a minimum clearance of 10 ft from combustible material.

Warnings

- When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- This appliance is not intended for and should never be used as a heater.
- Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Side burner lid must be open when side burner is in operation.



DANGER



- **Never operate this appliance unattended.**
- **Never operate this appliance within 10 feet (3.05m) of any other gas cylinder.**
- **Never operate this appliance within 25 feet (7.5 m) of any flammable liquid.**
- **Do not fill cooking vessel beyond maximum fill line. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.**
- **Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until everything has cooled to 115°F (45°C) or less.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

GENERAL WARNINGS FOR SIDE COOKER



WARNING



- FOR OUTDOOR USE ONLY.
- This appliance is NOT for frying turkey.
- This appliance is NOT intended for commercial use.
- When cooking with oil or grease, the thermometer provided MUST be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this appliance has been lost or damaged, a replacement thermometer must be one specified by the appliance manufacturer.
- If the temperature exceeds 400°F(200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F(175°C) before relighting side fryer burner according to the lighting instructions shown in this instruction manual.
- NEVER close the side fryer lid during operation.
- In the event of rain, snow, hail sleet or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
- It is highly recommended to use the cooking vessel provided with this appliance. Never use a cooking vessel larger than the capacity 6.5QT and diameter 10.6 inches (27cm).
- Never overfill the cooking vessel with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
Instructions for determining the maximum fill level when using a vessel without a maximum fill line:
 - (1) Place the food product on the holder.
 - (2) Place the food product and holder into the empty vessel.
 - (3) Fill the vessel with water just until the food product is completely submerged. There must be a minimum of 3 inches (8 cm) between the water level and top of the vessel.
 - (4) Remove the food product from the vessel and either mark the water level on the side of the vessel or measure the amount of water in the vessel.
 - (5) Remove the water and completely dry the vessel and the food product.
 - (6) This is the amount of cooking oil the vessel is to be filled with to cook the food product.
- Introduction of water or ice from any source into the oil/grease may cause overflow and severe burners from hot oil and water splatter. When frying with oil/grease, all food products MUST be completely thawed and towel dried before being immersed in the fryer.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance care shall be taken to avoid burns from hot cooking liquids.
Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.

GENERAL WARNINGS FOR CHARCOAL GRILL



WARNING



- FOR OUTDOOR USE ONLY. DO NOT operate the grill indoors or in an enclosed area because of carbon monoxide poisoning that can lead to personal injury or death.
- Never place more than 3.3 lb. (1.5 kg) of charcoal inside the main charcoal grill; 1.5 lb. (0.68kg) in the side smoker. Too much charcoal may cause the gas component to over heat and malfunction.
- Use only a high grade plain charcoal or charcoal briquettes. Other fuels such as wood, wood pellets, paper or coal must not be used.
- The charcoal chamber is for charcoal cooking only. Gas grill and side burner cannot be used for charcoal cooking.
- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground etc.) capable of supporting the weight of the grill. Never use on wooden or other surface that could burn.
- DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.
- For outdoor use only. Do not use this grill for other than its intended purpose.
- For household use only. Do not use this grill for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid.
- Use charcoal chimney starter or charcoal that has been pre-treated with lighter fluid when starting fire in charcoal section of your grill.
- When using charcoal lighter fluid, allow the charcoal to burn with the grill lid and doors open until covered with a light ash (approximately 20 minutes). This will allow the charcoal lighter fluid to burn off. Failure to do this could trap fumes from charcoal lighter fluid in the grill and may result in a flash fire or explosion when the lid is opened.
- Do not store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under the grill or inside storage shelves.
- Do not use gasoline or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
- Do not leave grill unattended when in use.
- When adding charcoal, use extreme caution and follow instruction in adding charcoal during cooking section of this manual.
- Do not store or use grill near gasoline charcoal or other flammable liquids or where flammable vapors may be present.
- Use caution when adjusting charcoal grate height. Handle may be hot when in use.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.

Warnings

- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid to suffocate the flame. Do not use water to extinguish grease fires.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Never raise or lower charcoal grate when water is steaming as hot water may splash onto coals.
- After each use, clean the grill thoroughly and apply a light coat of vegetable oil to the interior to prevent rusting. Cover the grill to protect it from excessive rusting.
- Grill is hot when in use. To avoid burns:
 - DO NOT attempt to move the grill.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot grill surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with grill.

Warnings

USE OF LP GAS CYLINDER AND INSTALLATION

BEFORE INSTALLING:

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.

BEFORE EVERY USAGE:

Be sure to inspect the hose for leaks, cuts, wear, abrasion, or damage of any sort before using this appliance. If any damage is apparent, the hose must be replaced with a replacement hose specified by the manufacturer before it is put in use.

LP GAS CYLINDER:

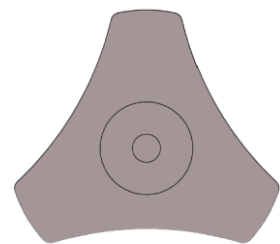
The LP (liquid propane) cylinder specifically designed to be used with this unit **MUST** have a 20 lb. (9.1kg) capacity with a Q.C.C. Type 1 cylinder valve and an overfilling protection device (OPD). Only use LP cylinders with this type of valve.

LP tank valve must have:

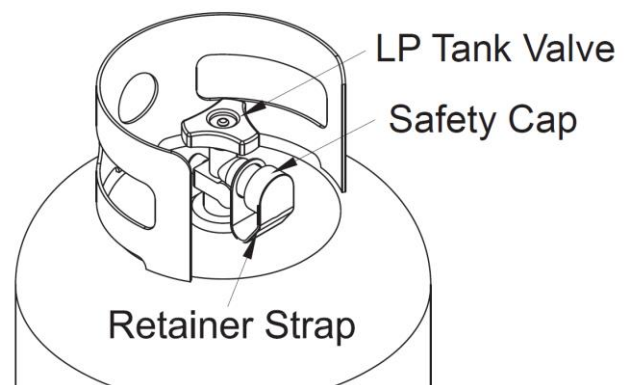
- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7cm) (tall) with 20lb. (9kg). Capacity maximum.
- Q.C.C. Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal.

The LP cylinder must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada CAN/CSA – B339, Cylinder, Spheres and Tubes for Transportation of Dangerous Goods; and Commission of Dangerous Goods; as applicable.

- The LP cylinder must include a collar to protect the cylinder valve.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder(s).
- The LP cylinder must be stored outdoors out of the reach of children and **MUST NOT** be stored in a building, garage, shed, breezeway, or any other enclosed area.
- Storage of an outdoor cooking gas appliance indoors is permissible **ONLY** if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- The cylinder should **ALWAYS** be put in an upright position.



OPD Hand Wheel



Warnings



DANGER



- DO NOT connect this grill to an existing #510 POL cylinder valve with Left hand threads. The Type 1 valve can be identified with the large external threads on the valve outlet.
- DO NOT connect to a propane cylinder exceeding its capacity.
- DO NOT connect to a cylinder that uses any other type of valve connection device.
- Never store a spare LP gas cylinder under or near your grill. This could cause pressure to be expelled through the vapor relief valve resulting in fire, explosion or severe personal injury including death.
- Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the valve outlet. Damage to the valve outlet could result. A valve outlet can cause a leak, possibly resulting in explosions, fire, severe bodily harm or death.



WARNING

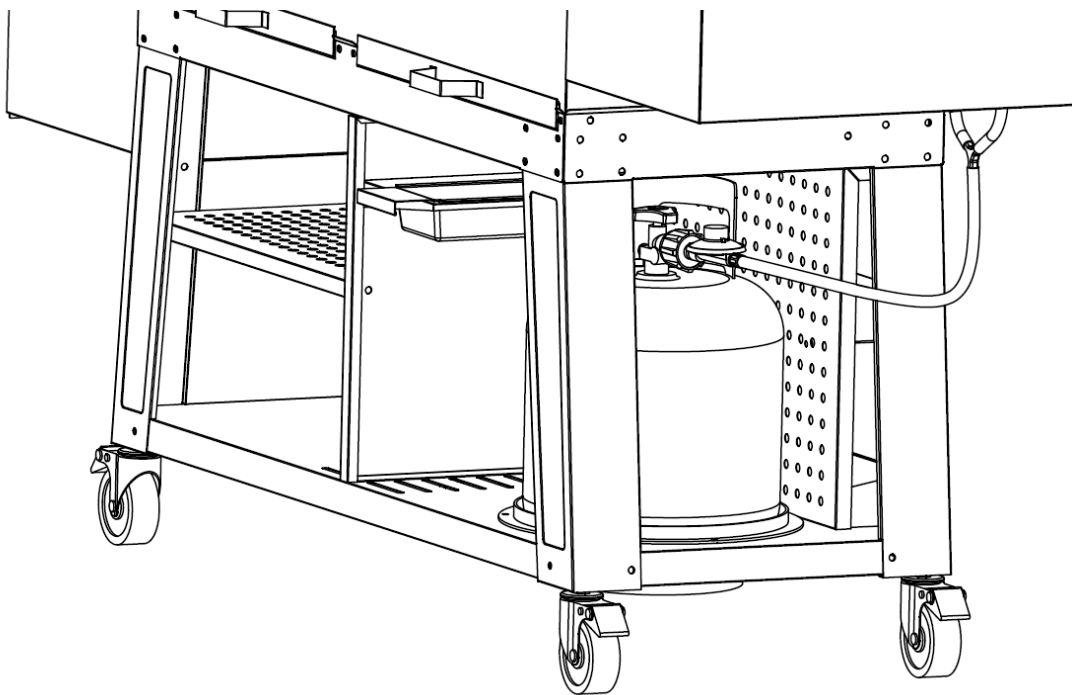


FOR FILLING THE LP GAS CYLINDER

- Allow only qualified LP gas dealers to properly fill or repair your LP cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build-up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame an explosion causing severe burns, bodily harm or death could occur.
- Always use a safety cap when grill is not connected to a cylinder.
- If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type 1 valve and an over-filling prevention device (OPD).

INSTALLING GAS CYLINDER

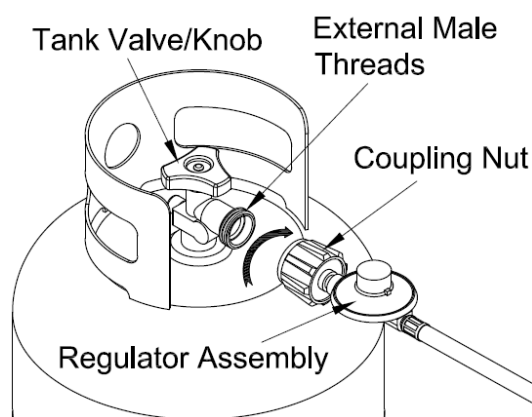
1. Check that the cylinder valve is closed by turning the knob in clockwise.
2. Place the cylinder into cylinder fixture. Place cylinder such that the valve opening faces the side burner in such a way that the hose is not kinked/damaged.



WARNING: Keep the fuel supply hose away from any heated surfaces.

CONNECTION PROCEDURES

1. Make sure the tank valve is closed (turn valve clockwise until tight).
2. Check tank valve to insure it has proper external male threads.
3. Make sure all burner valves are turned OFF.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See local L.P gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light the grill (see P.41-42). If a leak is found, turn the tank valve off and do not use the grill until a local LP gas dealer can make repairs.



Warnings

TO DISCONNECT LP CYLINDER:

1. Turn the burner valves off.
2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

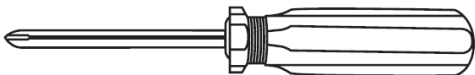

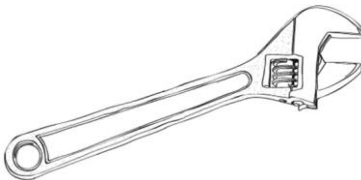


CAUTION

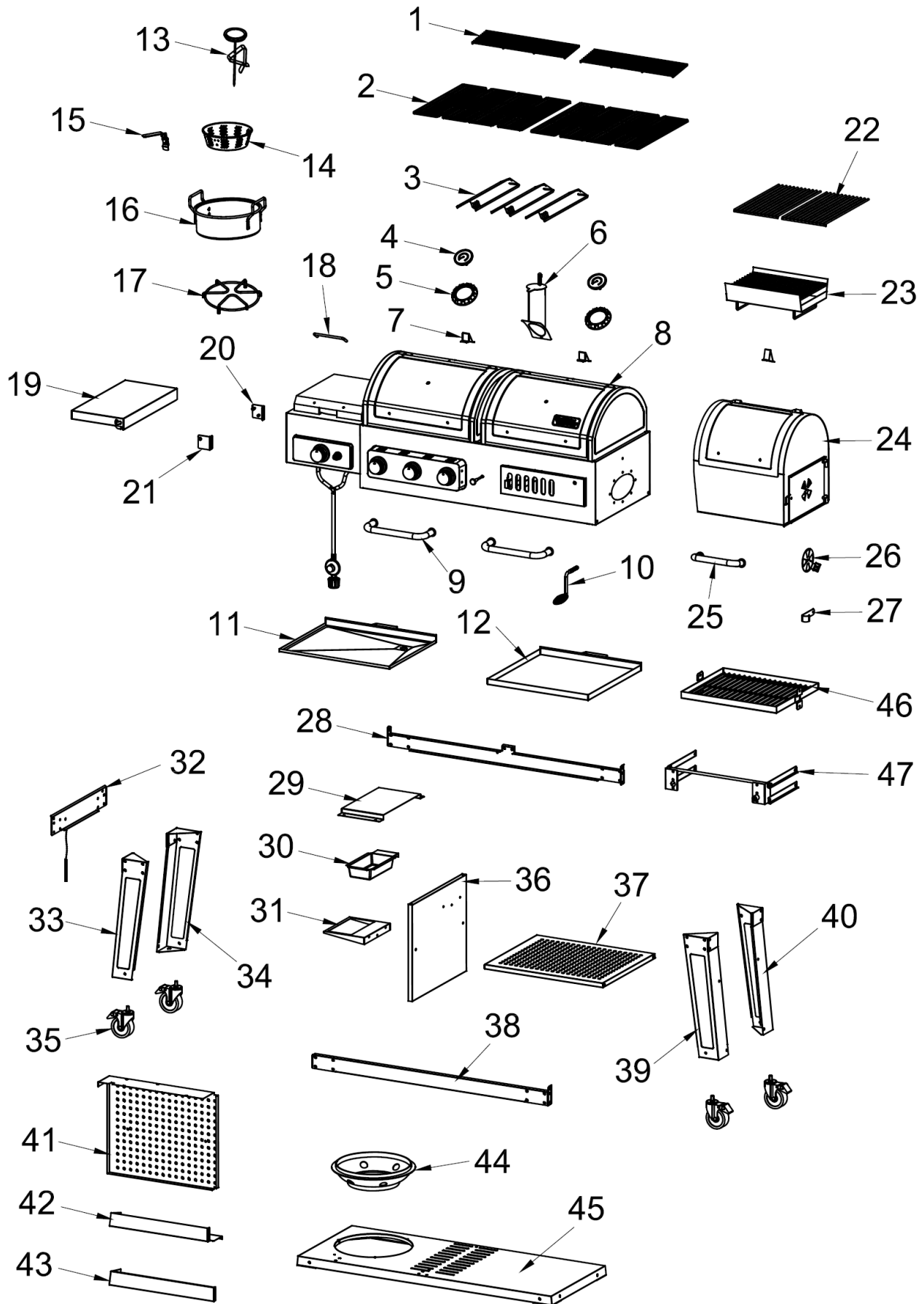


- When installing LP cylinders the pressure regulator and hose supplied by the manufacturer **MUST** be used with the appropriate cylinder. Replacement regulators and hoses need to be specified by the manufacturer of this appliance.
- Place dust cap on cylinder valve outlet whenever cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder. Other types of caps or plugs may result in leakage of propane.

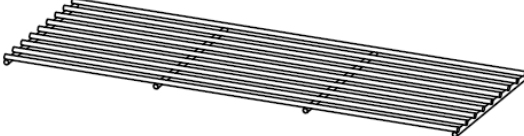

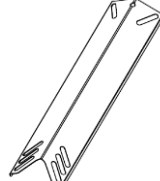
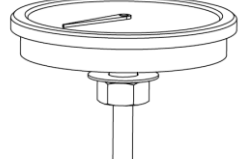
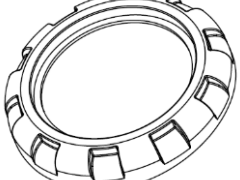
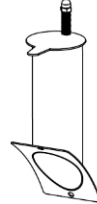
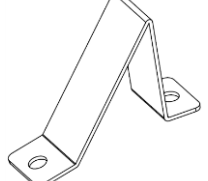
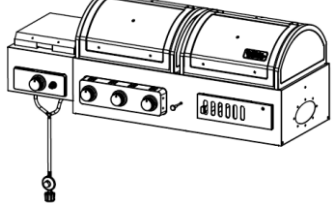
Tools Required

1	Phillips screwdriver (included)	
2	Hex Nut Wrench (included)	
3	Adjustable wrench (not included)	


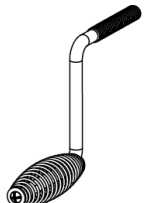
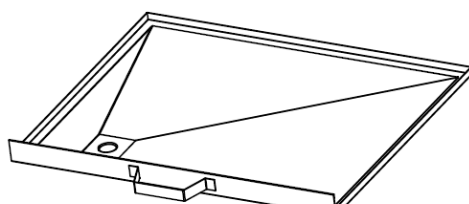
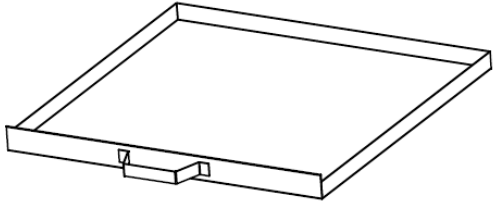

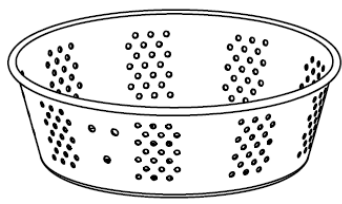
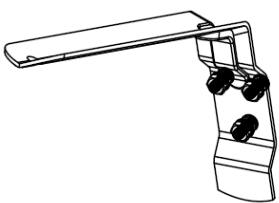
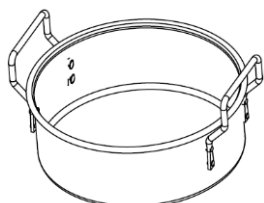
Product Diagram



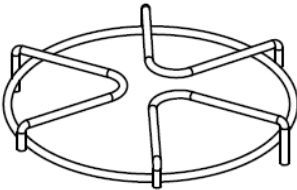
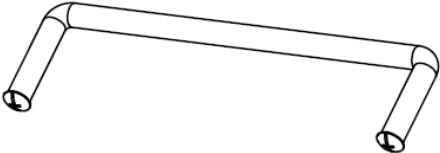
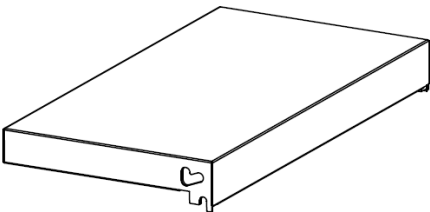
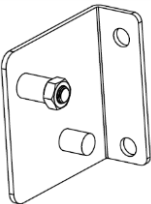
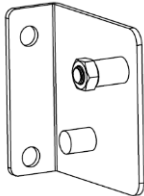
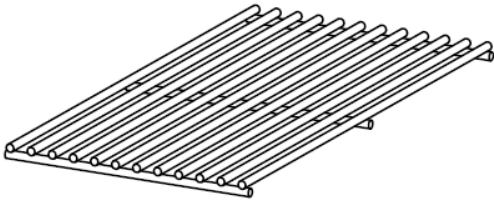
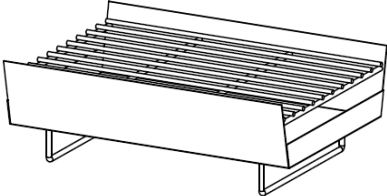
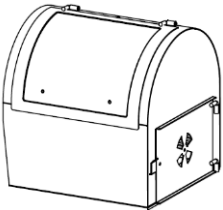
Parts List

1	Warming Rack		2 pcs
2	Cooking Grate		4 pcs
3	Flame Tamer		3 pcs
4	Thermometer		2 pcs
5	Thermometer Bezel		2 pcs
6	Chimney Stack Assembly		1 pc
7	Lid Stopper		3 pcs
8	Grill Body Assembly		1 pc

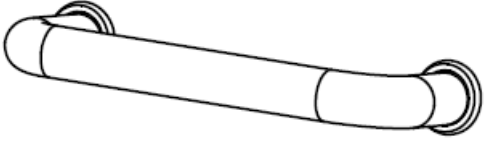
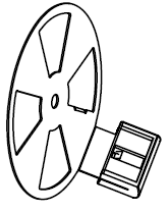
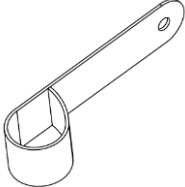
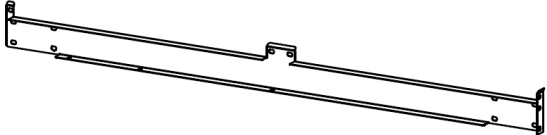
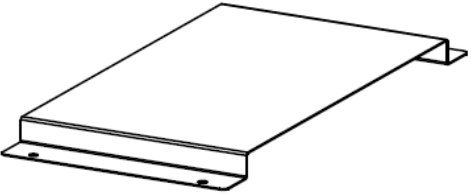
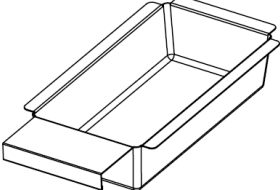
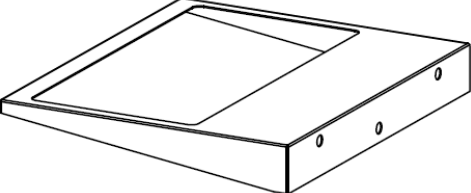
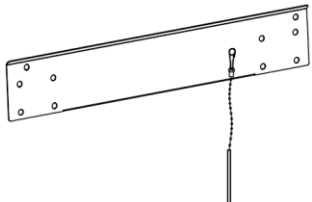
Parts List

9	Lid Handle Assembly		2 pcs
10	Crank		1 pc
11	Grease Tray		1 pc
12	Ash Tray		1 pc
13	Temperature Gauge		1 pc
14	Basket		1 pc
15	Basket Handle		1 pc
16	Pot		1 pc



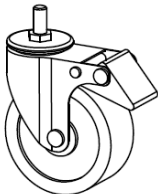

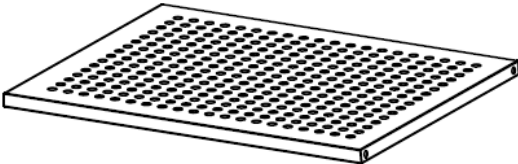



Parts List

17	Side Burner Grate		1 pc
18	Side Burner Lid Handle		1 pc
19	Left Side Shelf		1 pc
20	Left Side Shelf Rear Bracket		1 pc
21	Left Side Shelf Front Bracket		1 pc
22	Smoker Cooking Grate		2 pcs
23	Smoker Charcoal Tray		1 pc
24	Smoker Body Assembly		1 pc

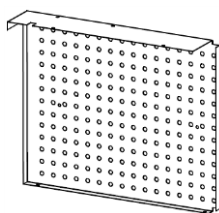
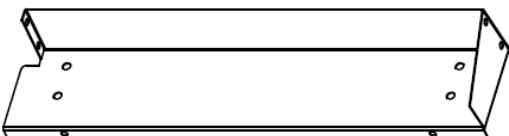
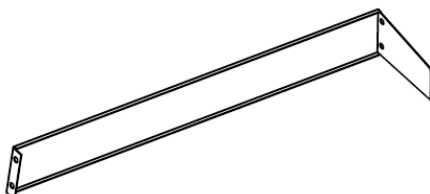
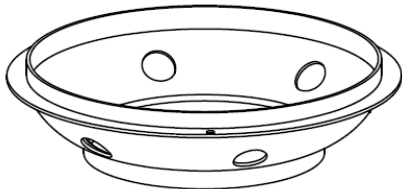
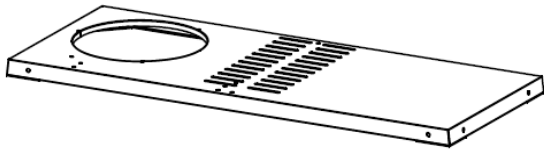
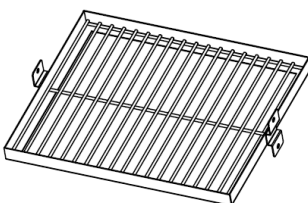
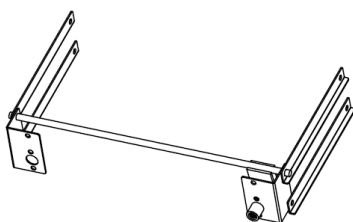
Parts List

25	Smoker Lid Handle Assembly		1 pc
26	Smoker Air Vent		1 pc
27	Smoker Door Lock		1 pc
28	Cart Rear Brace		1 pc
29	Tank Heat Shield		1 pc
30	Grease Cup		1 pc
31	Grease Cup Holder		1 pc
32	Cart Leg Brace		1 pc

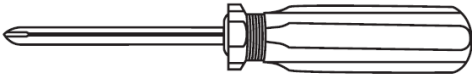

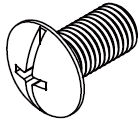


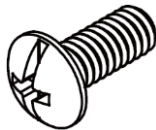
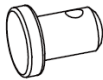

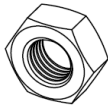
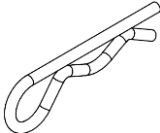
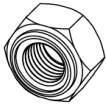
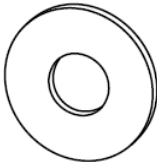
Parts List

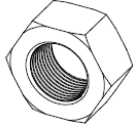

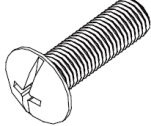
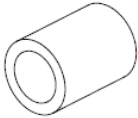
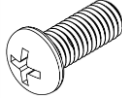



33	Left Front Leg		1 pc
34	Left Rear Leg		1 pc
35	Locking Caster		4 pcs
36	Cart Middle Panel		1 pc
37	Cart Rack		1 pc
38	Cart Front Brace		1 pc
39	Right Front Leg		1 pc
40	Right Rear Leg		1 pc

Parts List

41	Accessory Tray Rear Panel		1 pc
42	Upper Accessory Tray Panel		1 pc
43	Lower Accessory Tray Panel		1 pc
44	Tank Fixture		1 pc
45	Cart Bottom Panel		1 pc
46	Charcoal Tray		1 pc
47	Charcoal Tray Bracket		1 pc

Hardware List

A	Phillips Head Screwdriver		1 pc
B	M4x10mm Bolt		14 pcs
C	M6x10mm Bolt		79 pcs
D	Hex Nut Wrench		1 pc
E	LR6/AA Battery		1 pc
F	M6x15mm Bolt		16 pcs
G	Hinge Pin		4 pcs
H	Plastic Rivet		3 pcs
I	M6 Nut		19 pcs
J	Cotter Pin		5 pcs
K	M6 Locking Nut		2 pcs
L	Thermometer Washer		2 pcs

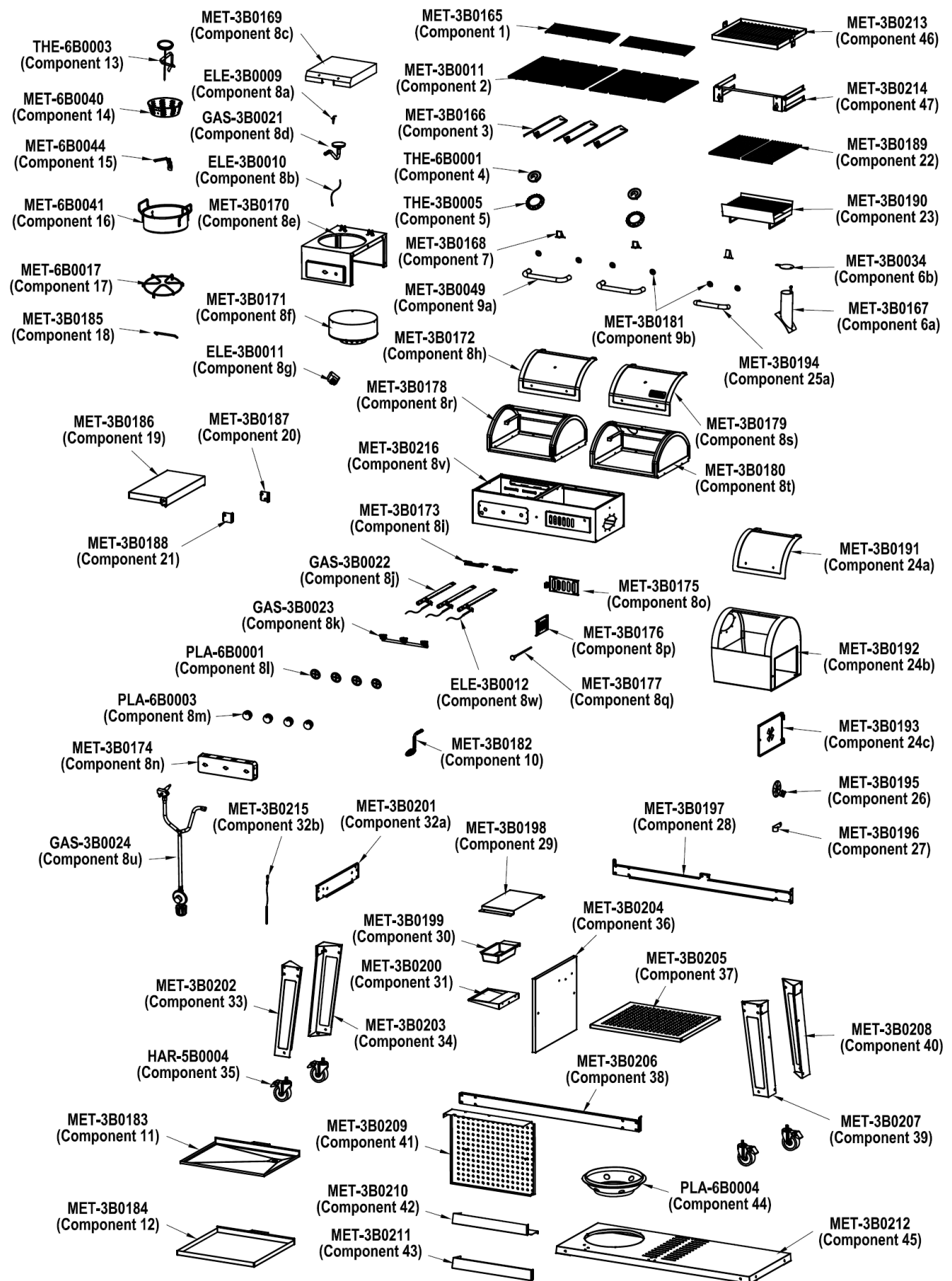
M	Thermometer Nut		2 pcs
N	M5x10mm Bolt		2 pcs
O	M6x20mm Bolt		2 pcs
P	Rotary Sleeve		2 pcs
Q	M5x12mm Bolt (silver)		3 pcs
R	M5 Washer (silver)		3 pcs
S	M5 Spring Washer (silver)		3 pcs
T	M5 Nut (silver)		3 pcs

Note: Hardware L, M, N, O, P, Q, R, S, and T have been pre-attached on the related components.

For Bolt F, 10 pcs are stored in the hardware pack, and 6 pcs have been pre-attached on the related components.

For Nut I, 17 pcs are stored in the hardware pack, and 2 pcs have been pre-attached on the related components.

Replacement Part List (I)



Replacement Part List (II)

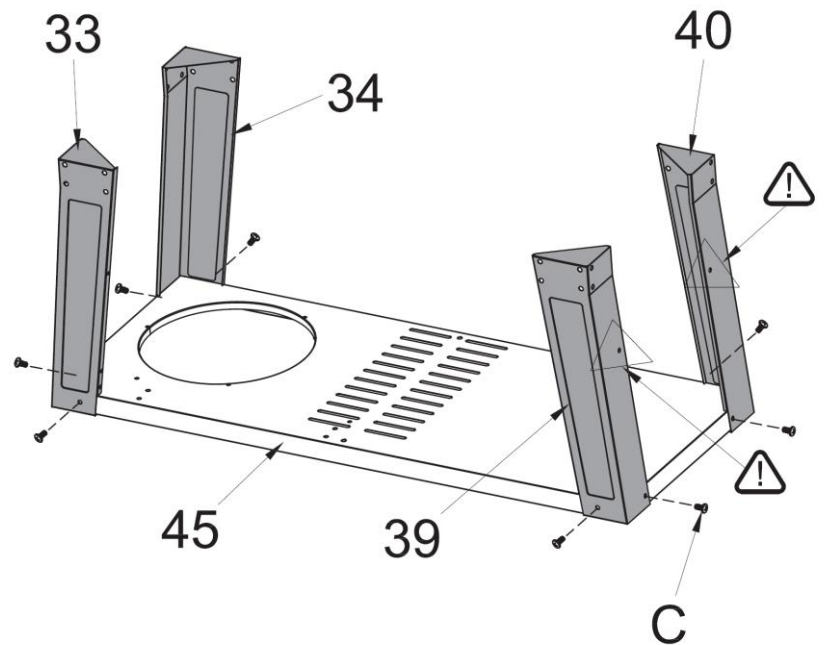
Part Number	Component	Part Name	Part Number	Component	Part Name
MET-3B0165	1	Warning Rack	MET-3B0011	2	Cooking Grate
MET-3B0166	3	Flame Tamer	THE-6B0001	4	Thermometer
THE-3B0005	5	Thermometer Bezel	MET-3B0167	6a	Chimney Stack
MET-3B0034	6b	Chimney Stack Cover	MET-3B0168	7	Lid Stopper
ELE-3B0009	8a	Grill Body – Side Burner Electrode	ELE-3B0010	8b	Grill Body – Side Burner Electrode Lead Wire
MET-3B0169	8c	Grill Body – Side Burner Lid	GAS-3B0021	8d	Grill Body – Side Burner
MET-3B0170	8e	Grill Body – Side Burner Assembly	MET-3B0171	8f	Grill Body – Side Burner Frame
ELE-3B0011	8g	Grill Body – Igniter	MET-3B0172	8h	Grill Body – Gas Lid
MET-3B0173	8i	Grill Body – Carry Over	GAS-3B0022	8j	Grill Body – Main Burner
GAS-3B0023	8k	Grill Body – Manifold and Valve Assembly	PLA-6B0001	8l	Grill Body – Control Knob Bezel
PLA-6B0003	8m	Grill Body – Control Knob	MET-3B0174	8n	Grill Body – Control Panel
MET-3B0175	8o	Grill Body – Front Air Vent	MET-3B0176	8p	Grill Body – Side Air Vent
MET-3B0177	8q	Grill Body – Side Air Vent Handle	MET-3B0178	8r	Grill Body – Gas Upper Firebox
MET-3B0179	8s	Grill Body – Charcoal Lid	MET-3B0180	8t	Grill Body – Charcoal Upper firebox
GAS-3B0024	8u	Grill Body – Regulator Assembly	MET-3B0216	8v	Grill Body – Fire Box
ELE-3B0012	8w	Grill Body – Ignition Electrode & Wire	MET-3B0049	9a	Lid Handle
MET-3B0181	9b	Lid Handle Bezel	MET-3B0182	10	Crank
MET-3B0183	11	Grease Tray	MET-3B0184	12	Ash Tray
THE-6B0003	13	Temperature Gauge	MET-6B0040	14	Basket
MET-6B0044	15	Basket Handle	MET-6B0041	16	Pot
MET-6B0017	17	Side Burner Grate	MET-3B0185	18	Side Burner Lid Handle
MET-3B0186	19	Left side Shelf	MET-3B0187	20	Left Side Shelf Rear Bracket
MET-3B0188	21	Left Side Shelf Front Bracket	MET-3B0189	22	Smoker Cooking Grate
MET-3B0190	23	Smoker Charcoal Tray	MET-3B0191	24a	Smoker Lid
MET-3B0192	24b	Smoker Body	MET-3B0193	24c	Smoker Door
MET-3B0194	25a	Smoker Lid Handle	MET-3B0195	26	Smoker Air Vent
MET-3B0196	27	Smoker Door Lock	MET-3B0197	28	Cart Rear Brace
MET-3B0198	29	Tank Heat Shield	MET-3B0199	30	Grease Cup
MET-3B0200	31	Grease Cup Holder	MET-3B0201	32a	Cart Leg Brace
MET-3B0215	32b	Match Holder	MET-3B0202	33	Left Front Leg
MET-3B0203	34	Left Rear Leg	HAR-5B0004	35	Locking Caster
MET-3B0204	36	Cart Middle Panel	MET-3B0205	37	Cart Rack
MET-3B0206	38	Cart Front Brace	MET-3B0207	39	Right Front Leg
MET-3B0208	40	Right Rear Leg	MET-3B0209	41	Accessory Tray Rear Panel
MET-3B0210	42	Upper Accessory Tray Panel	MET-3B0211	43	Lower Accessory Tray Panel
PLA-6B0004	44	Tank Fixture	MET-3B0212	45	Cart Bottom Panel
MET-3B0213	46	Charcoal Tray	MET-3B0214	47	Charcoal Tray Bracket

Assembly Instructions

Step 1.

Attach the **Left Front Leg (33)**, **Left Rear Leg (34)**, **Right Front Leg (39)** and **Right Rear Leg (40)** to the **Cart Bottom Panel (45)** by using 8 pcs **M6X10 Bolts (C)**.

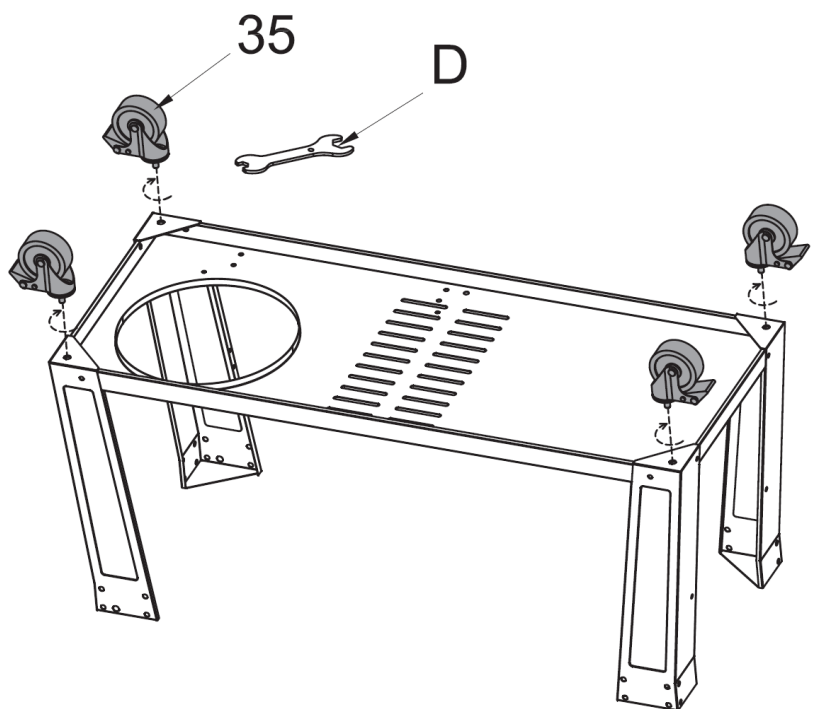
Hardware:
#C – 8 pcs



Step 2.

Attach the **Locking Casters (35)** to the cart assembly by using the **Hex Nut Wrench (D)**.

Hardware:
#D – 1 pc



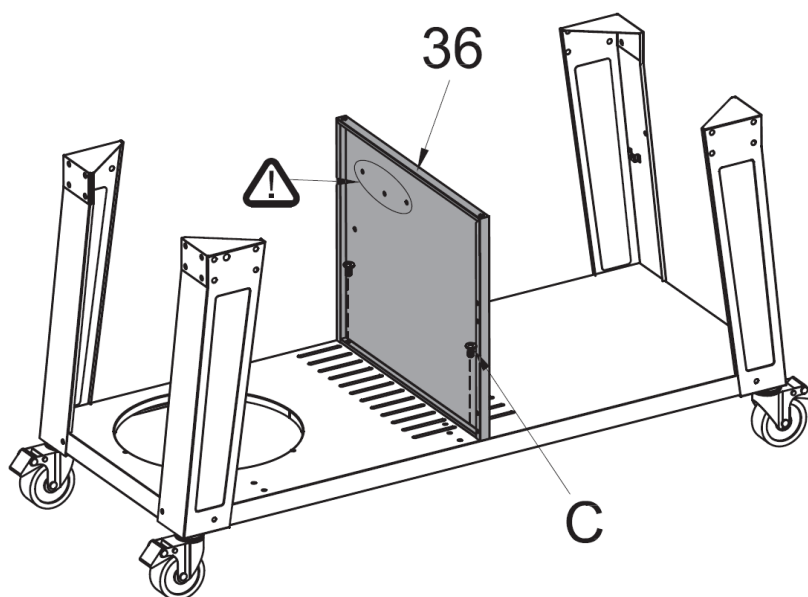
Assembly Instructions

Step 3.

Attach the **Cart Middle Panel (36)** to the cart assembly by using 2 pcs **M6x10 Bolts (C)**.

Hardware:

#C – 2 pcs

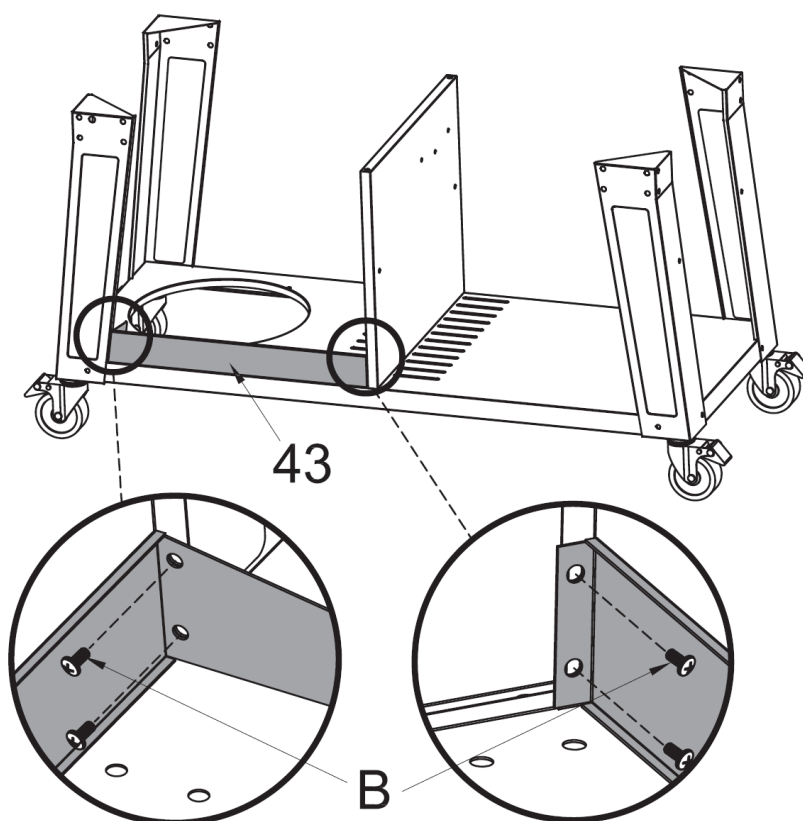


Step 4.

Attach the **Lower Accessory Tray Panel (43)** to the cart assembly by using 4 pcs **M4X10 Bolts (B)**.

Hardware:

#B – 4 pcs

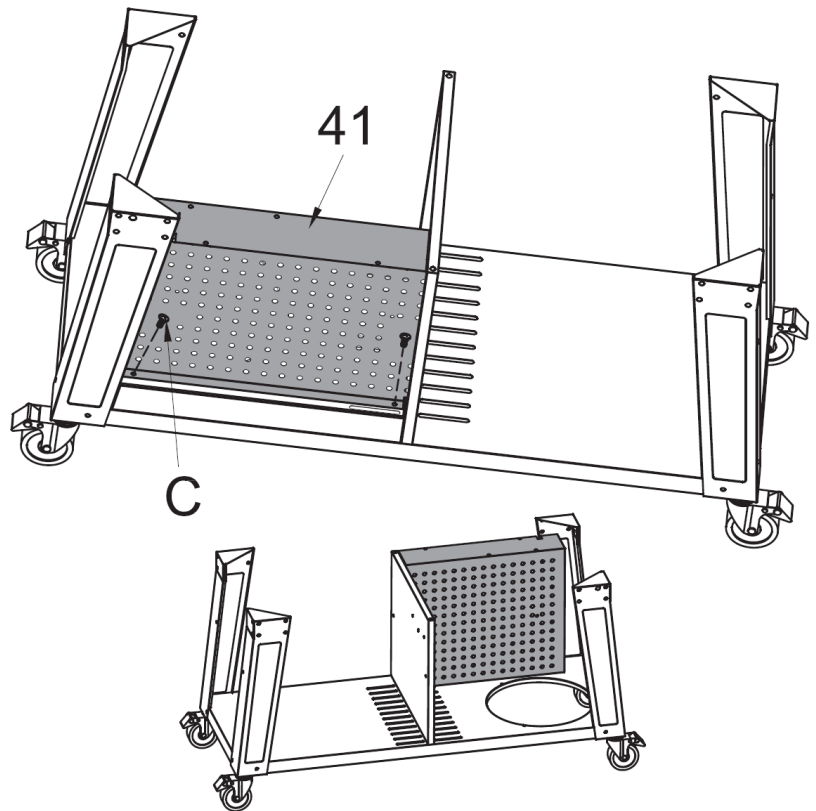


Assembly Instructions

Step 5.

Attach the **Accessory Tray Rear Panel (41)** to the cart assembly by using 2 pcs **M6X10 Bolts (C)**.

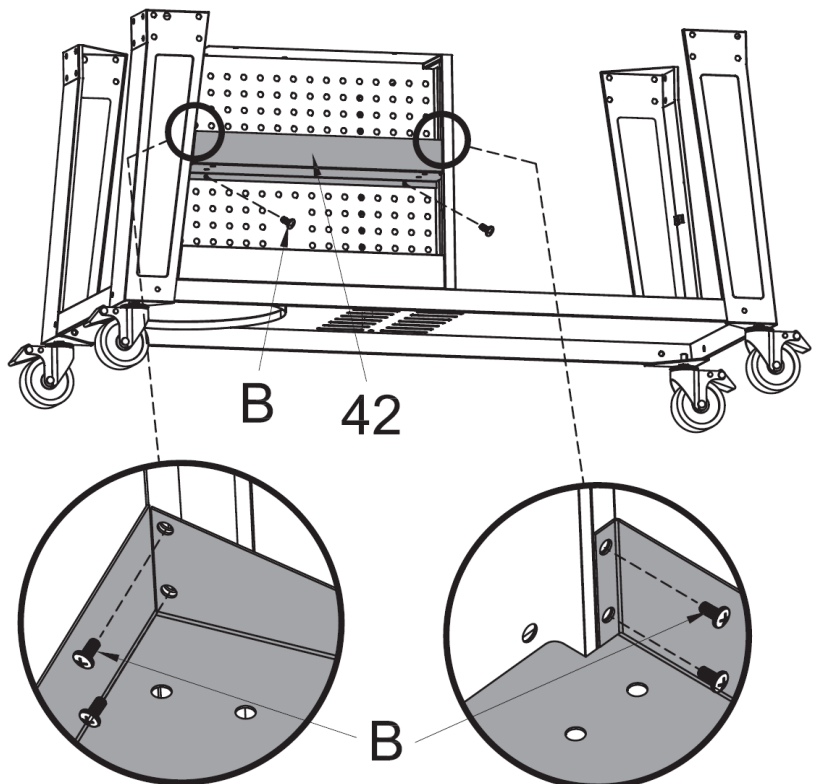
Hardware:
#C – 2 pcs



Step 6.

Attach the **Upper Accessory Tray Panel (42)** to the cart assembly by using 6 pcs **M4X10 Bolts (B)**.

Hardware:
#B – 6 pcs



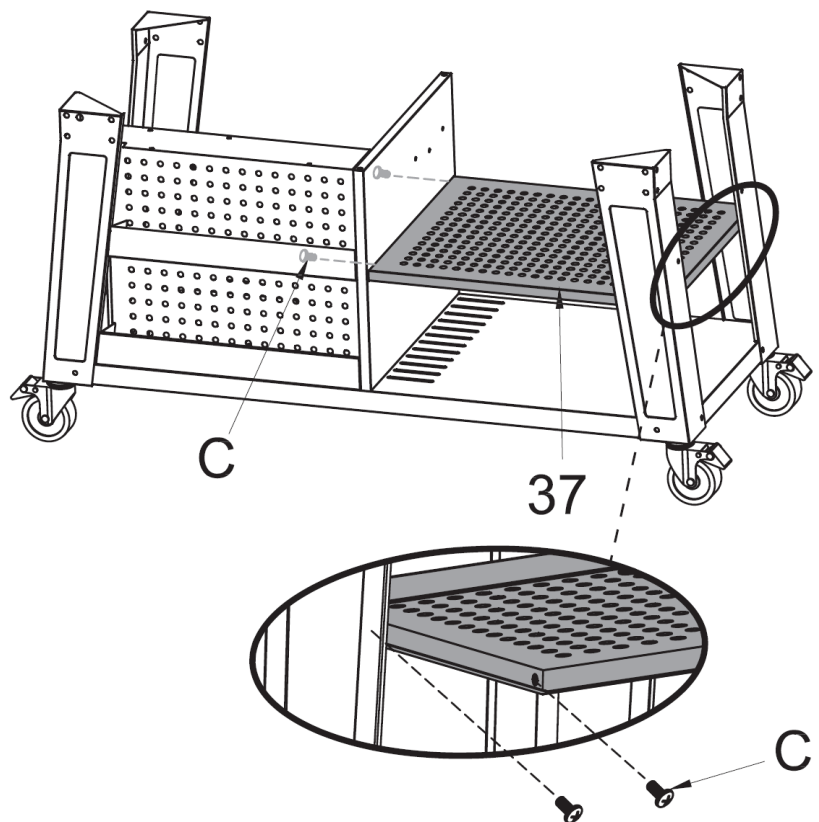
Assembly Instructions

Step 7.

Attach the **Cart Rack (37)** to the cart assembly by using 4 pcs **M6X10 Bolts (C)**.

Hardware:

#C – 4 pcs

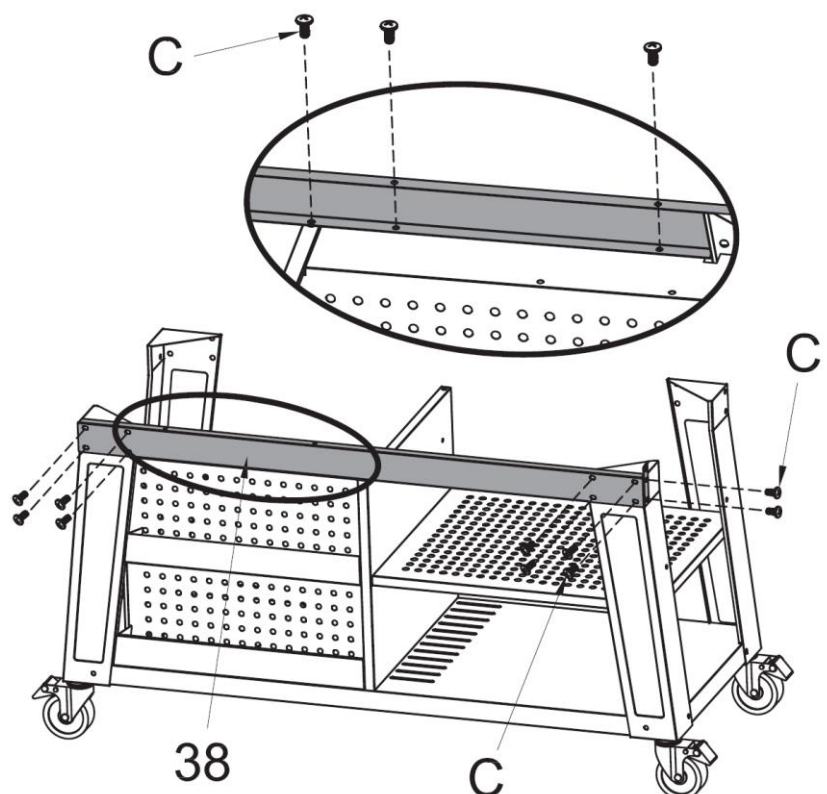


Step 8.

Attach the **Cart Front Brace (38)** to the cart assembly by using 13 pcs **M6X10 Bolts (C)**.

Hardware:

#C – 13 pcs



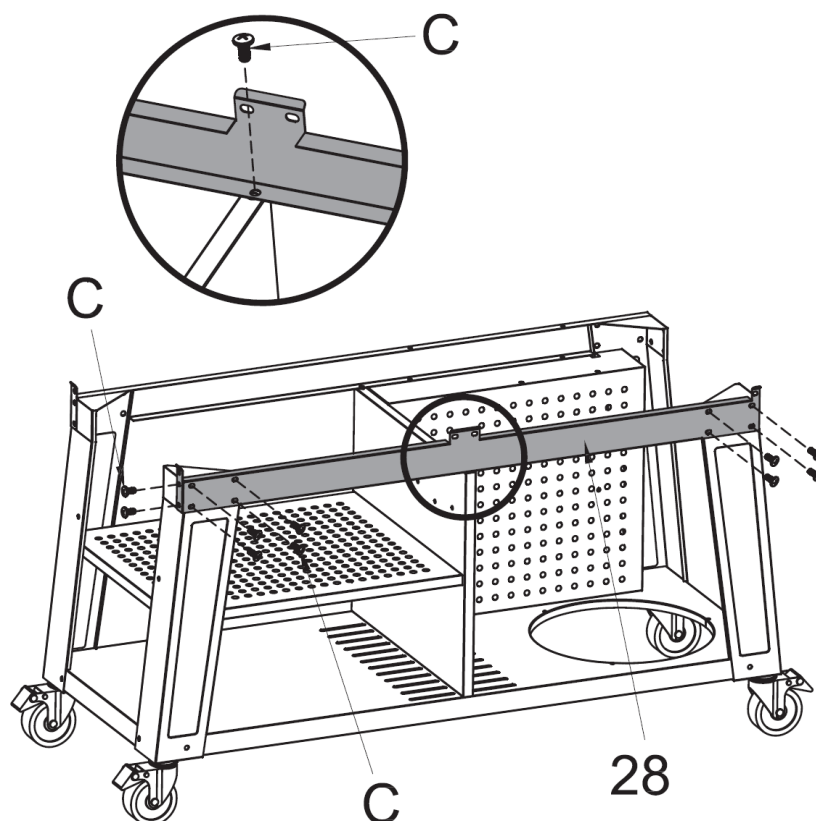
Assembly Instructions

Step 9.

Attach the **Cart Rear Brace (28)** to the cart assembly by using 11 pcs **M6X10 Bolts (C)**.

Hardware:

#C – 11 pcs

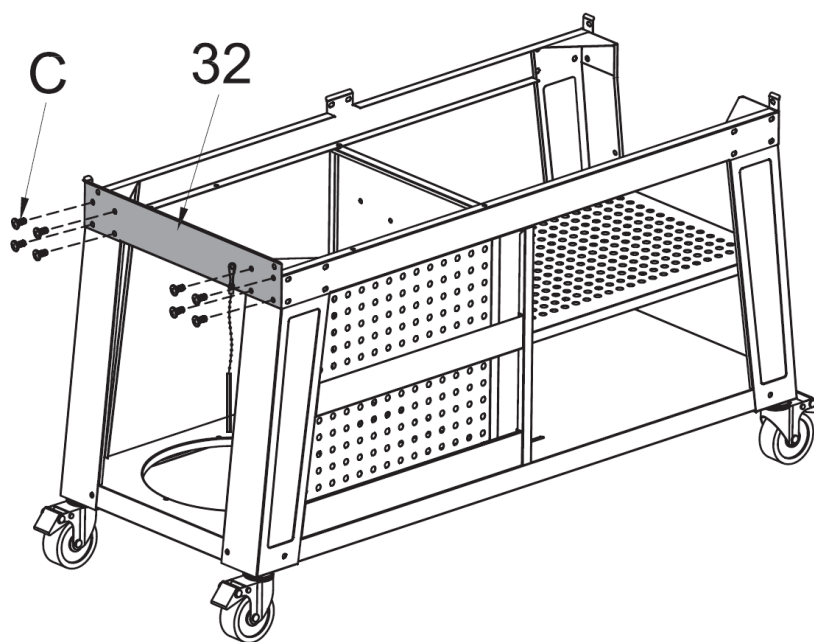


Step 10.

Attach the **Cart Leg Brace (32)** to the cart assembly by using 8 pcs **M6X10 Bolts (C)**.

Hardware:

#C – 8 pcs



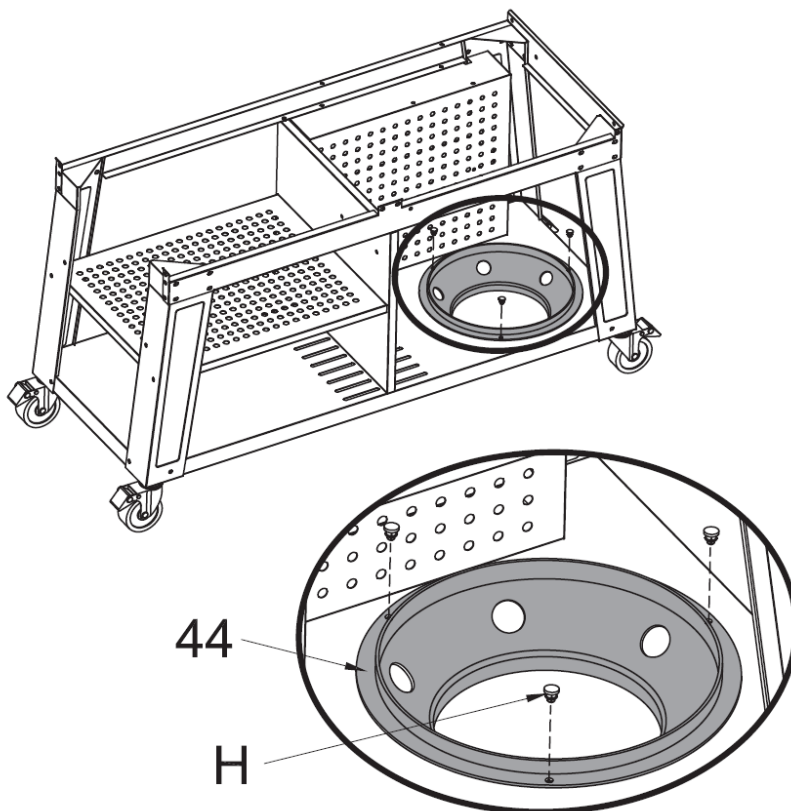
Assembly Instructions

Step 11.

Attach the **Tank Fixture (44)** to the cart assembly by using 3 pcs **Plastic Rivets (H)**.

Hardware:

#H – 3 pcs

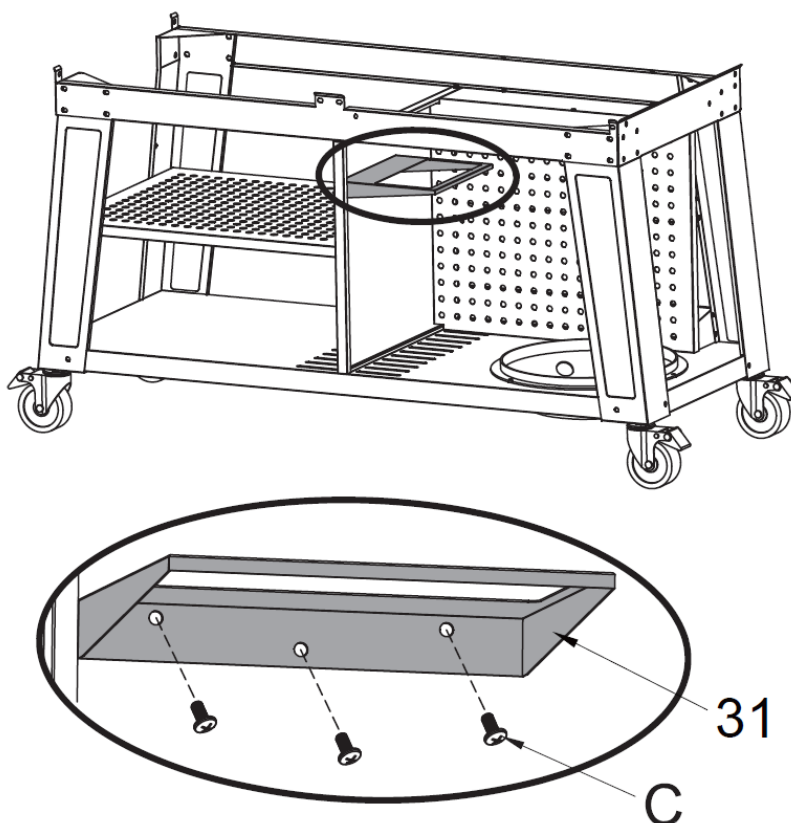


Step 12.

Attach the **Grease Cup Holder (31)** to the cart assembly by using 3 pcs **M6X10 Bolts (C)**.

Hardware:

#C – 3 pcs



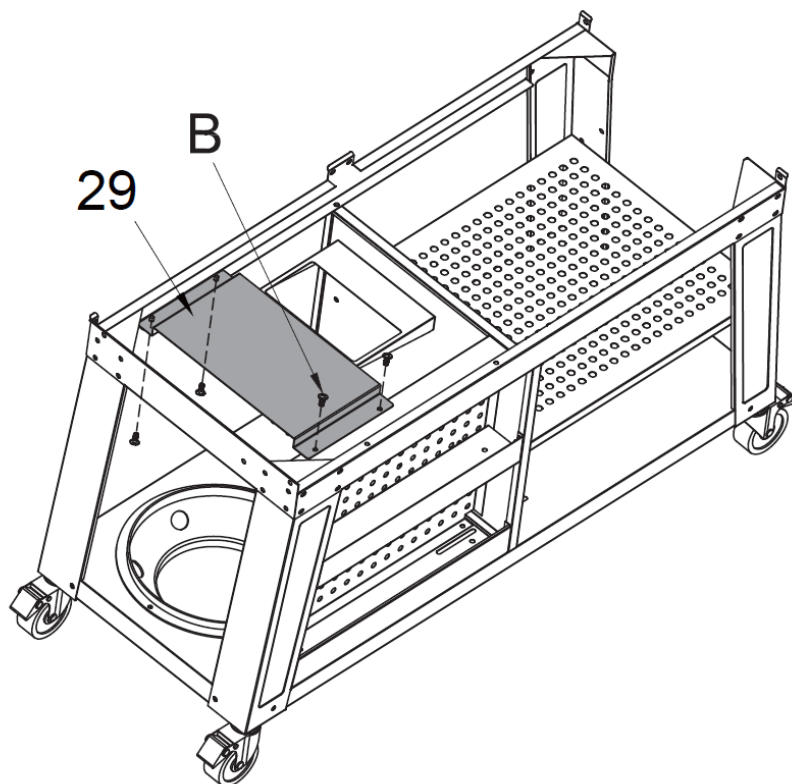
Assembly Instructions

Step 13.

Attach the **Tank Heat Shield (29)** to the cart assembly by using 4 pcs **M4X10 Bolts (B)**.

Hardware:

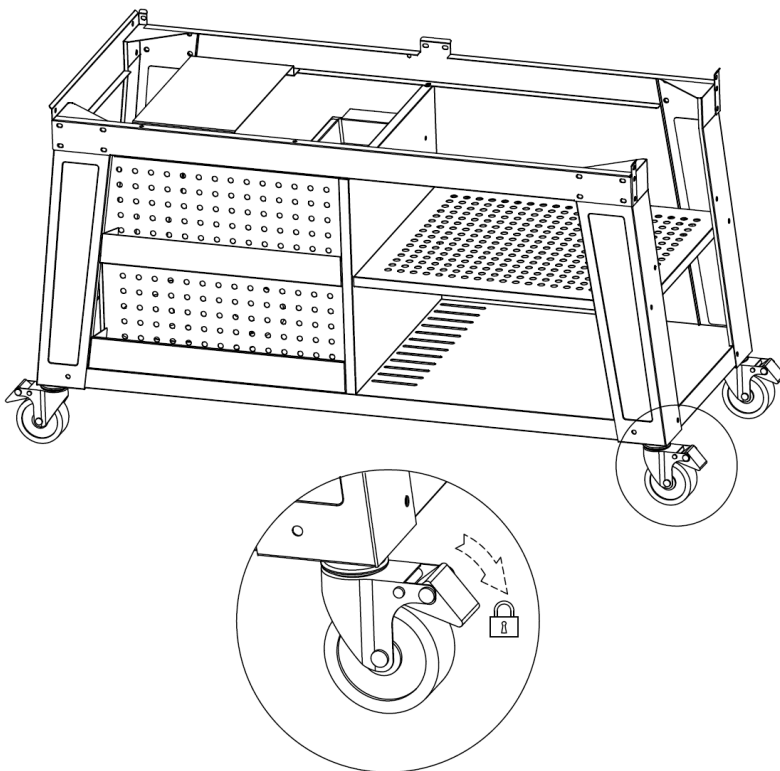
#B – 4 pcs



Step 14.

Tighten all the bolts on the cart.

Lock all 4 locking casters to prevent the unit moving by stepping the pad downwards.



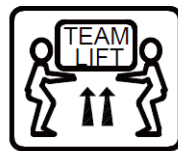
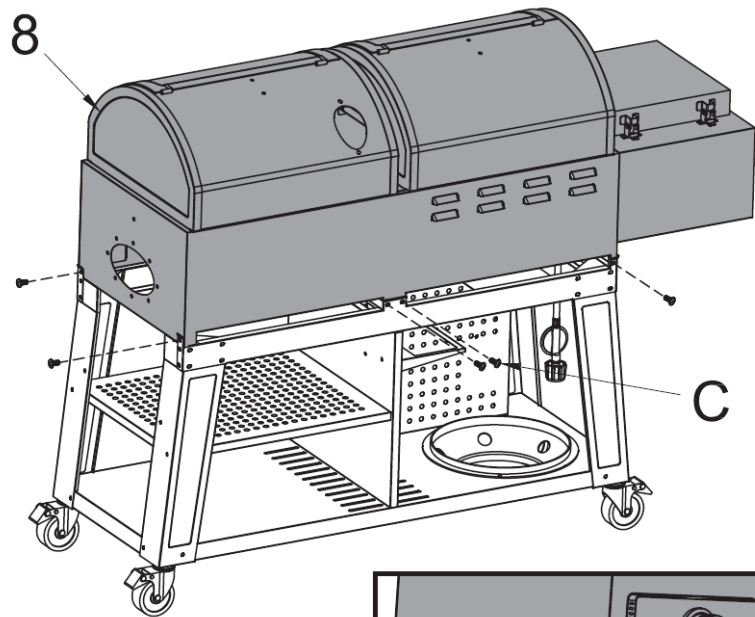
Assembly Instructions

Step 15.

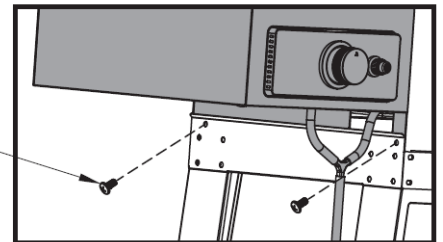
This step needs two people to complete! Put the **Grill Body Assembly (8)** carefully at the top of the cart assembly. Secure the part as shown with 7 pcs of **M6x10mm bolts (C)**. Be careful to support the grill body and cart assembly during this step.

Hardware:

#C – 7 pcs



C



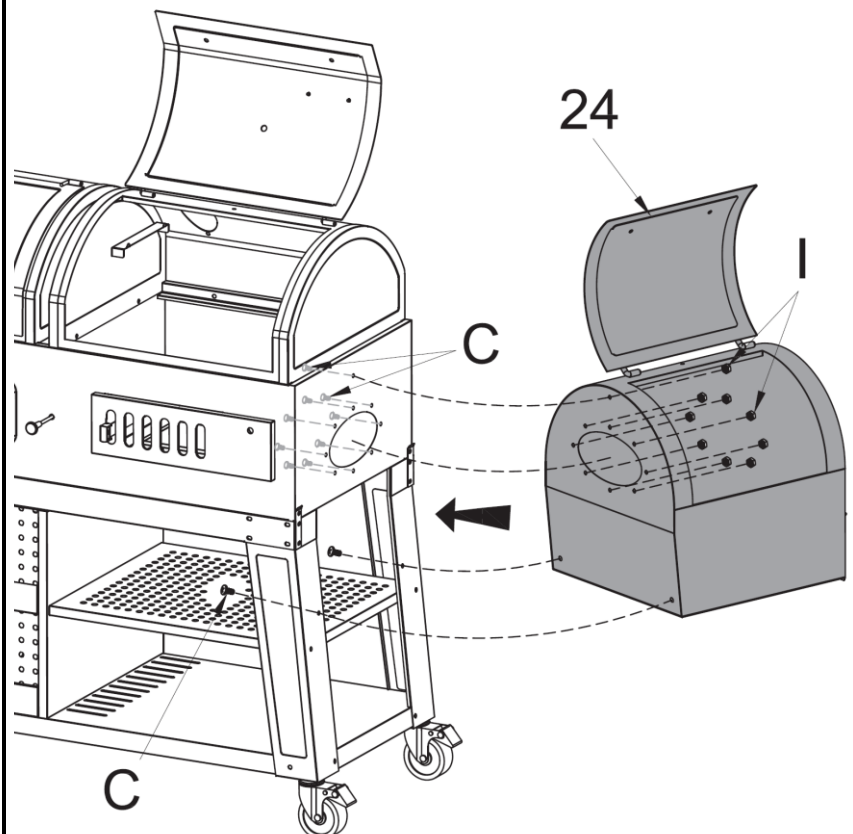
Step 16.

Attach the **Smoker Body Assembly (24)** to the grill body and cart assembly by using 11 pcs of **M6x10mm bolts (C)** and 9 pcs of **M6 Nut (I)**.

Hardware:

#C – 11 pcs

#I – 9 pcs



Assembly Instructions

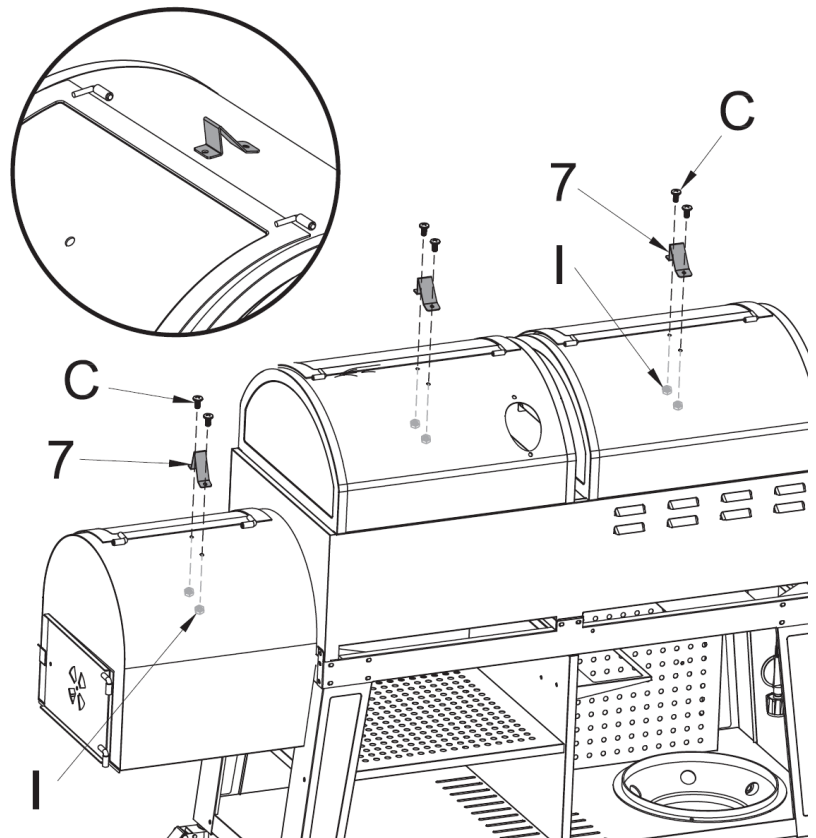
Step 17.

Attach the **Lid Stopper (7)** to the grill body and smoker body assembly by using 6 pcs of **M6x10mm bolts (C)** and 6 pcs of **M6 Nut (I)**. Make sure the lid stoppers are positioned at right direction as shown.

Hardware:

#C – 6 pcs

#I – 6 pcs



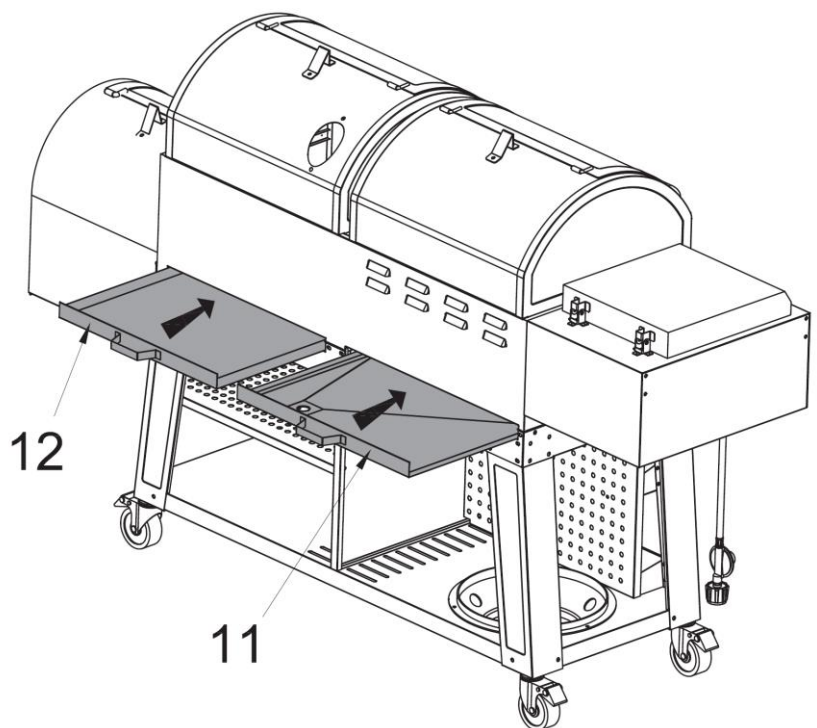
Step 18.

Slide the **Grease Tray (11)** and **Ash Tray (12)** into the grill body assembly. Be sure the handle is facing outward.

Hardware:

#G – 4 pcs

#J – 4 pcs



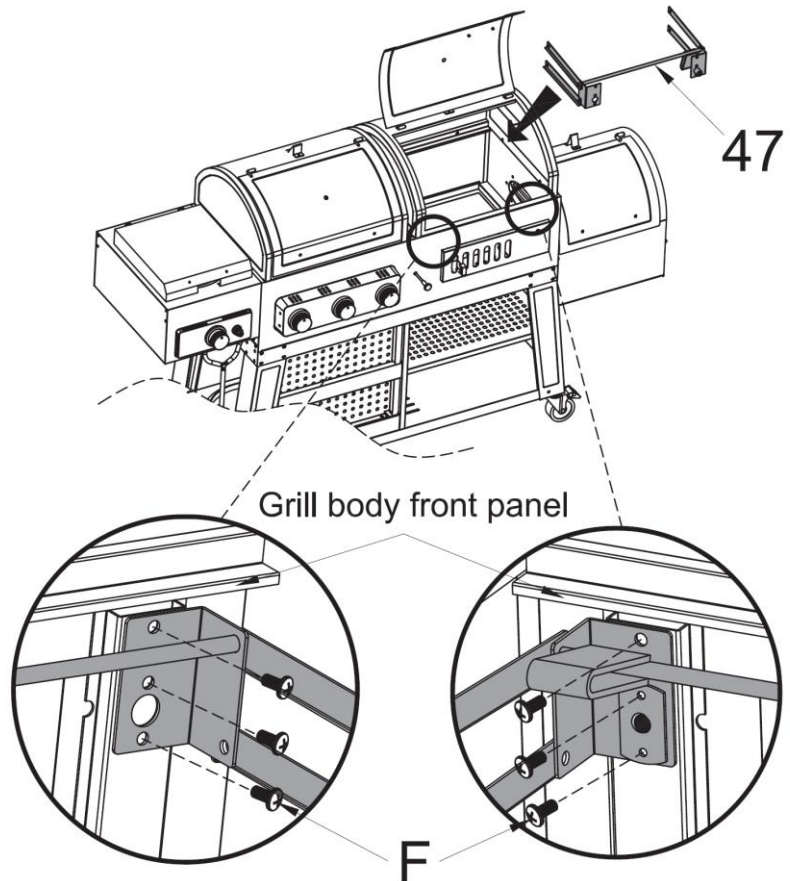
Assembly Instructions

Step 19.

Attach the **Charcoal Tray Bracket (47)** to the charcoal side of the grill body assembly by using the 6 pcs **M6x15mm bolts (F)** as shown.

Hardware:

#F – 6 pcs



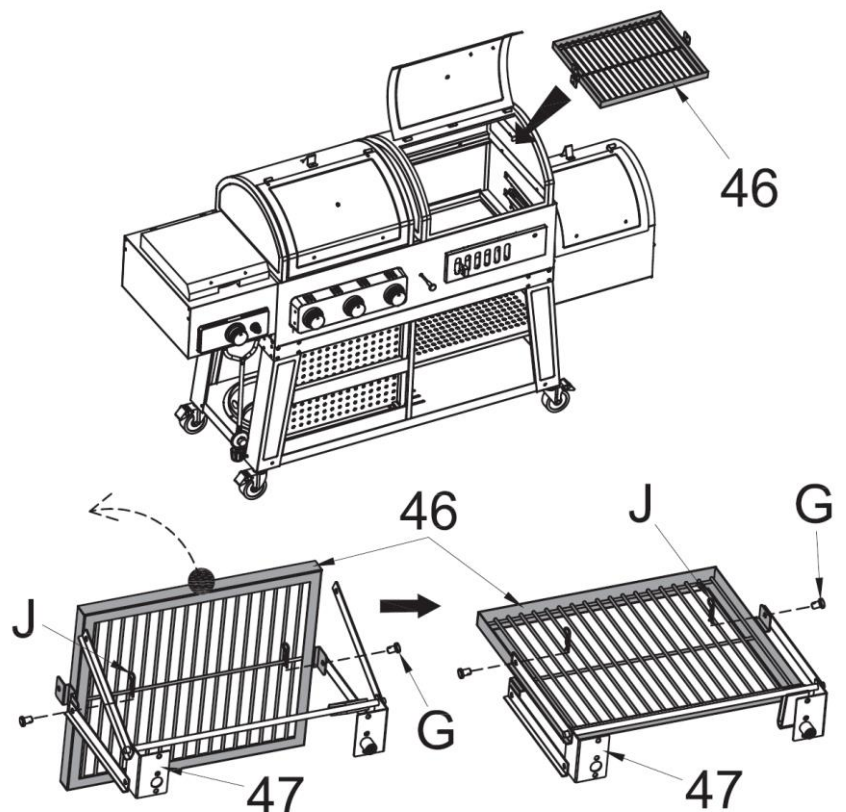
Step 20.

Attach the **Charcoal Tray (46)** to the **Charcoal Tray Bracket (47)** by using the 4 pcs **Hinge Pins (G)** and 4 pcs **Cotter Pin (J)** as shown.

Hardware:

#G – 4 pcs

#J – 4 pcs



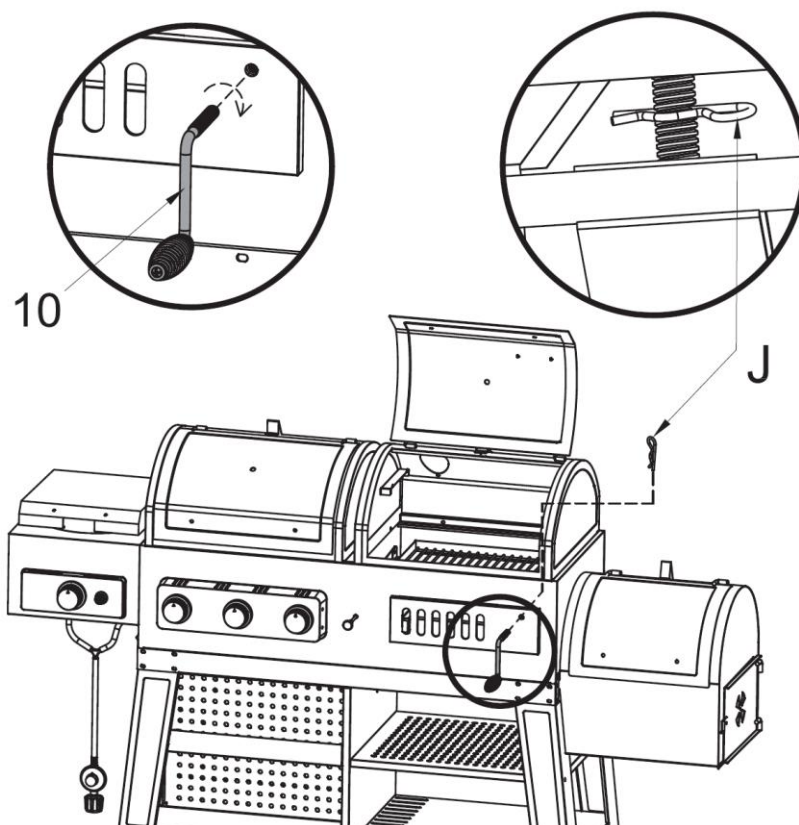
Assembly Instructions

Step 21.

Rotate the **Crank (10)** into the crank holder on the charcoal side of grill body assembly then using 1 pc of **Cotter Pin (J)** to fix the crank as shown.

Hardware:

#J – 1 pc



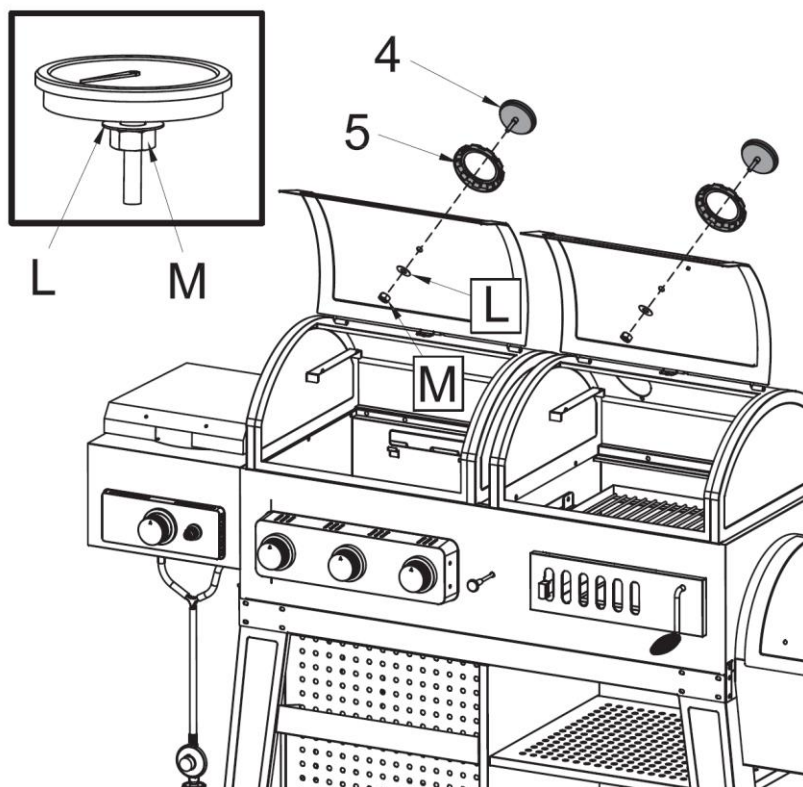
Step 22.

Disassemble the **Thermometer Washers (L)** and **Thermometer Nuts (M)** from the **Thermometer (4)**. Attach the thermometer and the **Thermometer Bezel (5)** to the grill lid. Align them through the hole on the lid and place the washers underneath the nut then tighten the nut as shown.

Hardware:

#L – 2 pcs

#M – 2 pcs



Assembly Instructions

Step 23.

Attach the **Lid Handles (9a)** and **Lid Handle Bezels (9b)** to the gas and charcoal lids by using 4 pcs pre-attached **M6x15 bolts (F)**.

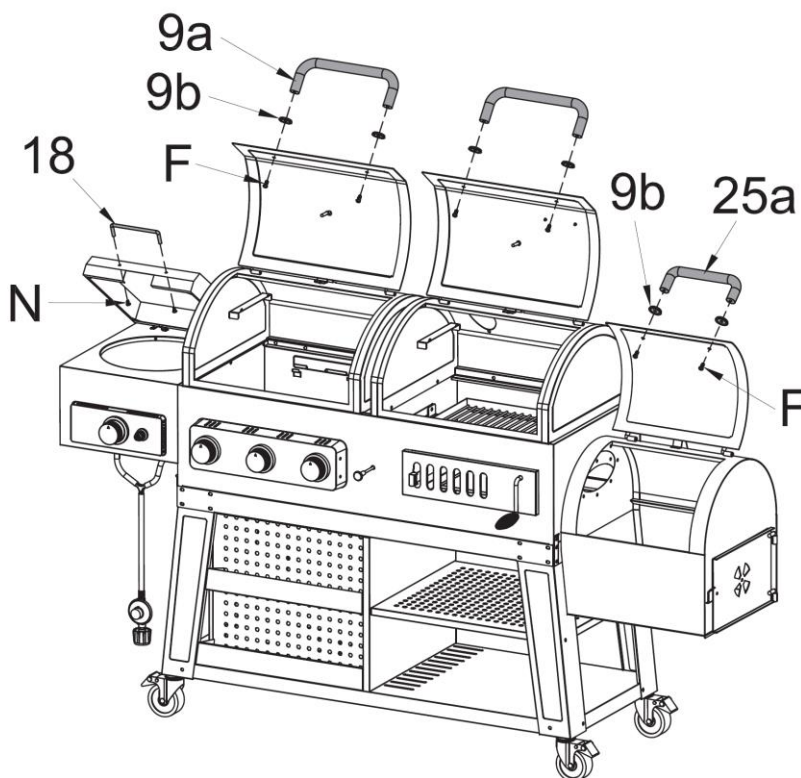
Attach the **Smoker Lid Handle (25a)** and **Lid Handle Bezel (9b)** to the smoker lid by using 2 pcs pre-attached **M6x15 bolts (F)**.

Attach the **Side Burner Lid Handle (18)** to side burner lid by using 2 pcs pre-attached **M5x10 bolts (N)**.

Hardware:

#F – 6 pcs

#N – 2 pcs



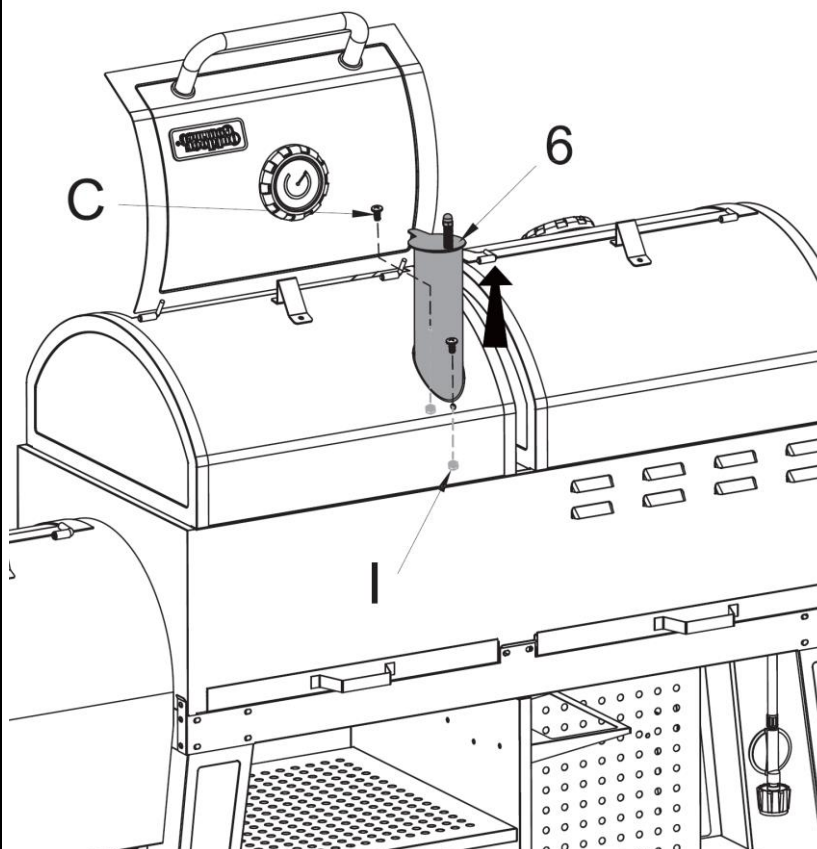
Step 24.

Put the **Chimney Stack Assembly (6)** through the hole of charcoal side of the grill body assembly. Secure the chimney stack by using 2 pcs **M6x10 bolts (C)** and 2pcs **M6 Nut (I)**.

Hardware:

#C – 2 pcs

#I – 2 pcs



Assembly Instructions

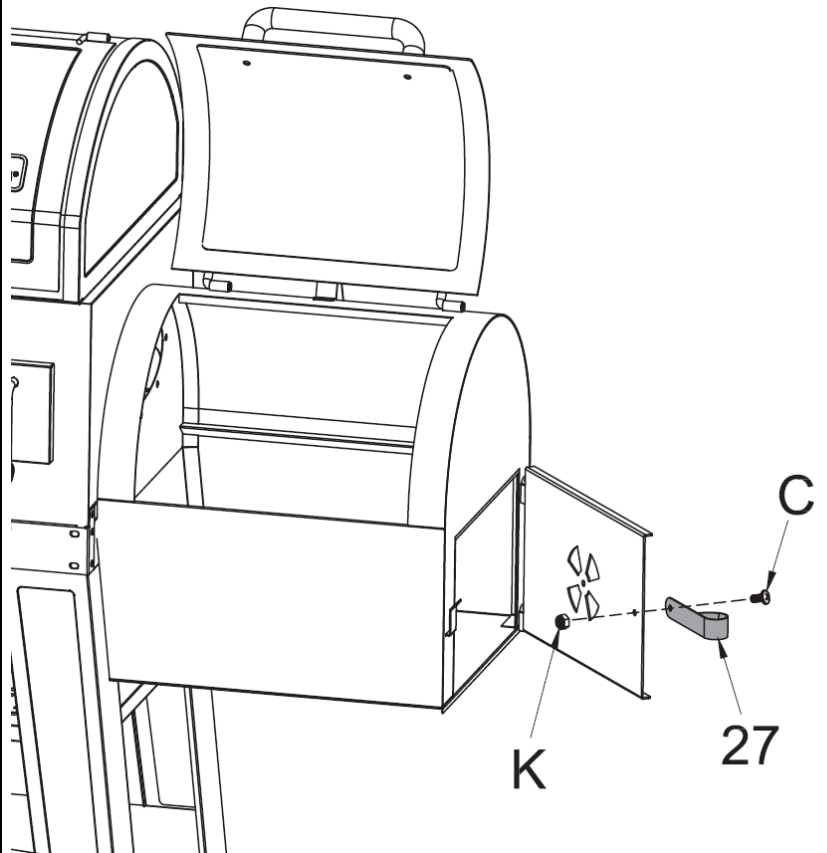
Step 25.

Attach the **Smoker Door Lock (27)** to the smoker door by using 1 pc **M6x10 Bolt (C)** and 1 pc **M6 Locking Nut (K)**.

Hardware:

#C – 1 pc

#K – 1 pc



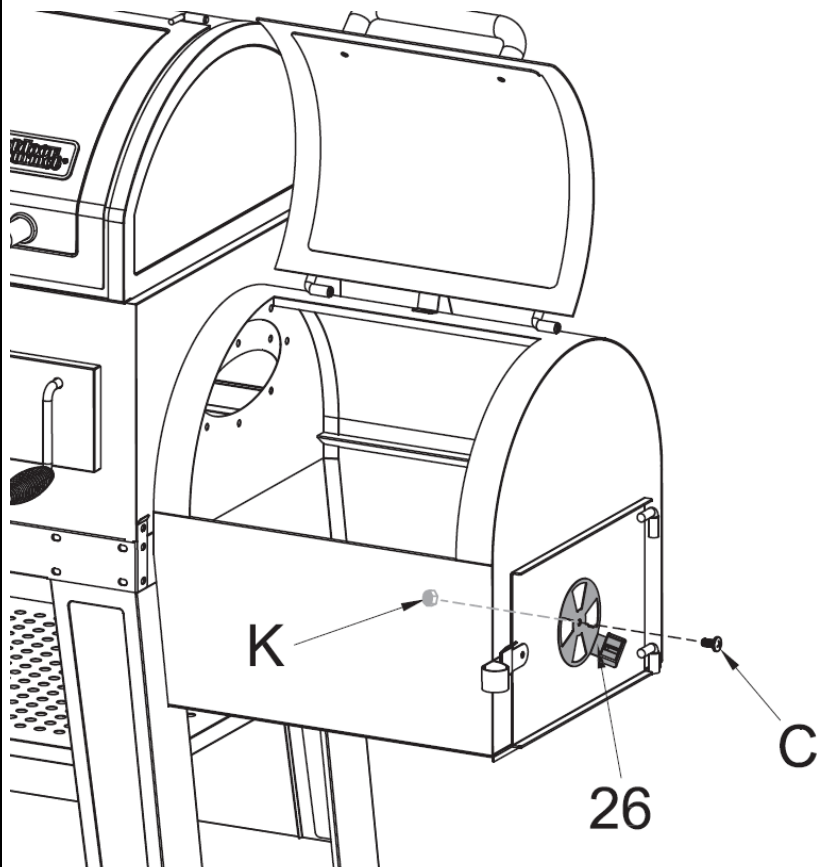
Step 26.

Attach the **Smoker Air Vent (26)** to the smoker door by using 1 pc **M6x10 Bolt (C)** and 1 pc **M6 Locking Nut (K)**.

Hardware:

#C – 1 pc

#K – 1 pc



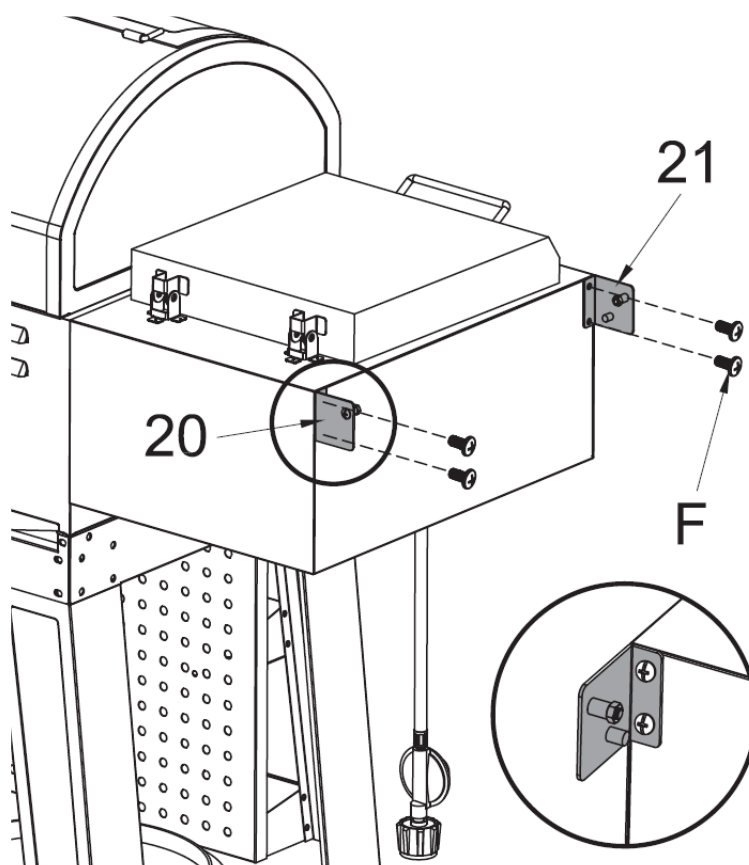
Assembly Instructions

Step 27.

Attach the **Left Side Shelf Rear Bracket (20)** and **Left Side Shelf Front Bracket (21)** to the side burner assembly by using 4 pcs **M6x15 Bolt (F)**.

Hardware:

#F – 4 pcs



Step 28.

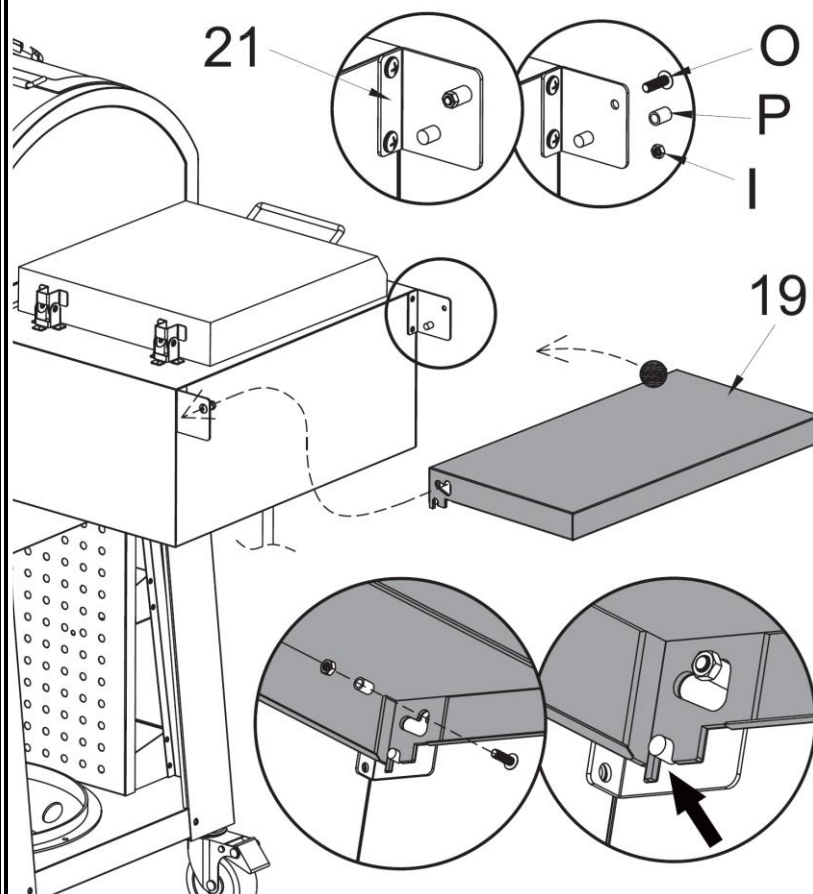
2 sets of **M6x20 Bolts (O)**, **Rotary Sleeves (P)** and **M6 Nuts (I)** have pre-attached on the left side shelf brackets. Remove the pre-attached hardware from the left side shelf front bracket. Insert the **Left Side Shelf (19)** into the left side shelf rear bracket as shown. Then match the holes on the left side shelf front end with the left side shelf front bracket then fix them by using the removed hardware. Ensure that the notch must align with the tab.

Hardware:

#I – 2 pcs

#O – 2 pcs

#P – 2 pcs



Assembly Instructions

Step 29.

Remove 3 pcs pre-assembled **M5 x 12 Bolts (Silver) (Q)**, 3 pcs **M5 Washers (Silver) (R)**, 3 pcs **M5 Spring Washers (Silver) (S)** and 3 pcs **M5 Nuts (Silver) (T)** from the **Basket Handle (15)**. Attach the **Basket Handle (15)** to the **Basket (14)** by using the removed bolts, washers, spring washers and nuts.

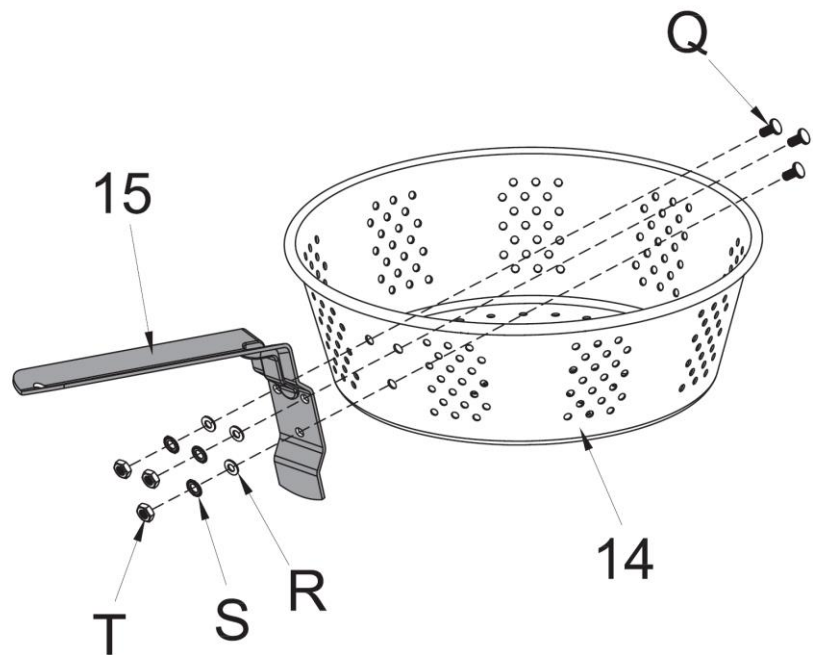
Hardware:

#Q – 3 pcs

#R – 3 pcs

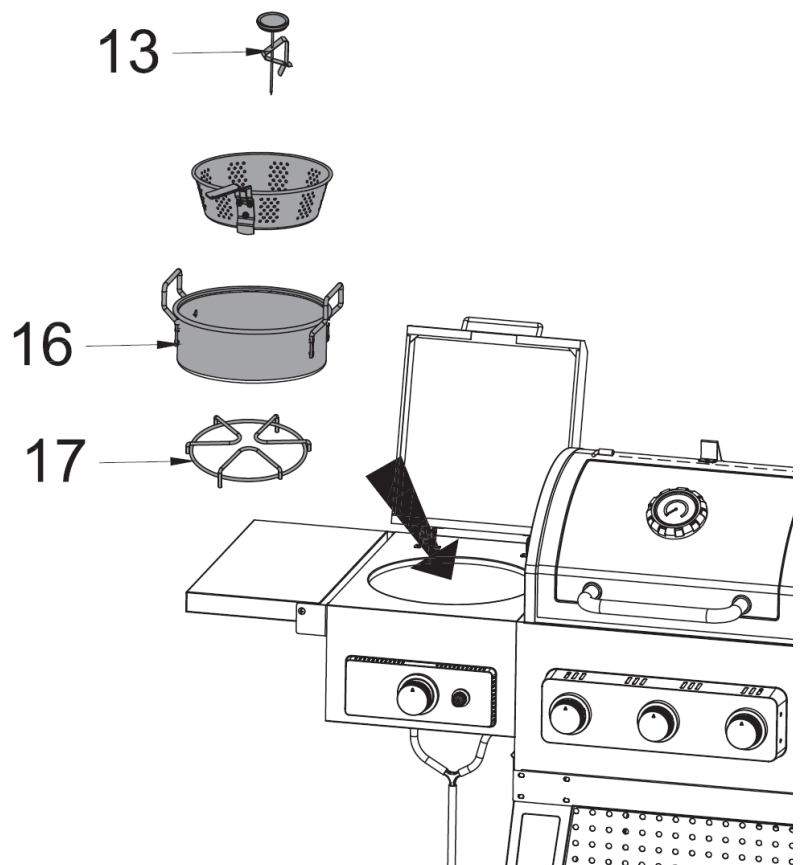
#S – 3 pcs

#T – 3 pcs



Step 30.

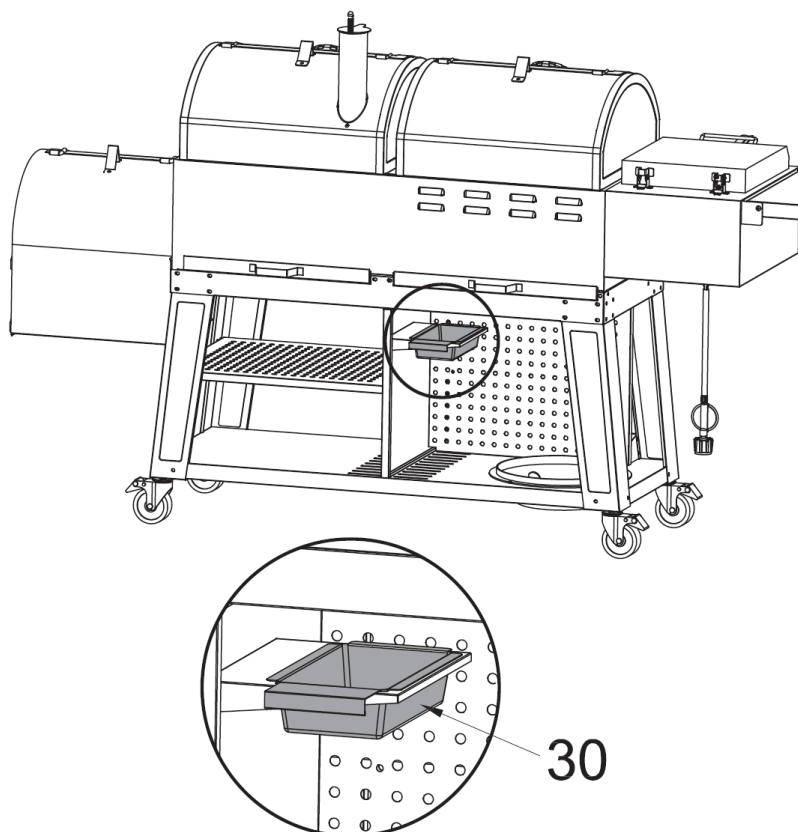
Place the **Temperature Gauge (13)**, **Pot (16)**, **Side Burner Grate (17)** and basket assembly on the side burner assembly as shown.



Assembly Instructions

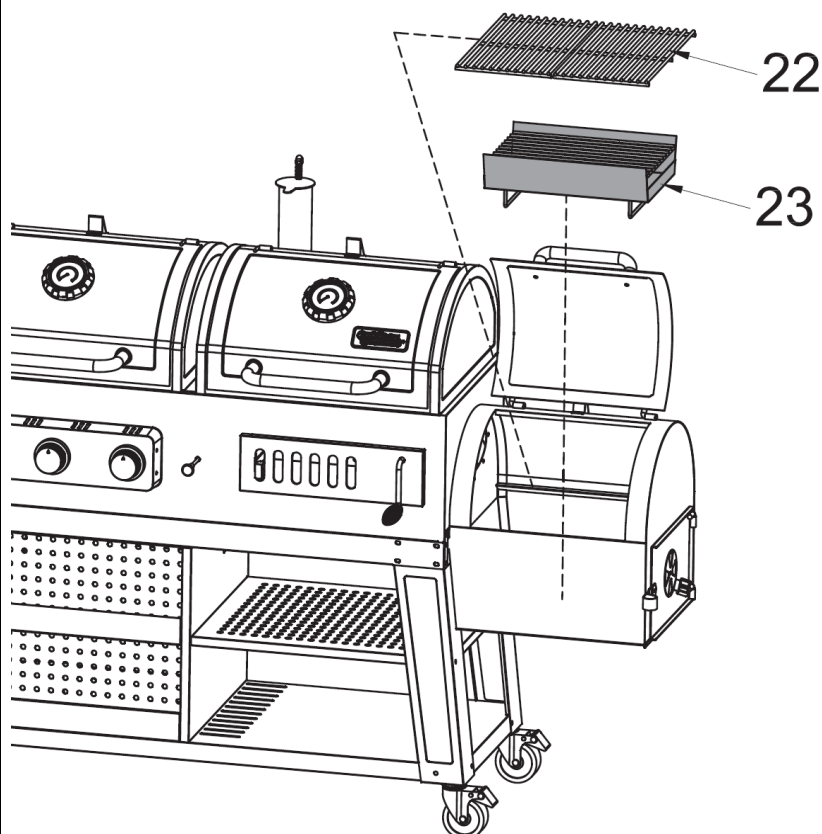
Step 31.

Position the **Grease Cup (30)** into the grease cup holder at the cart middle panel.



Step 32.

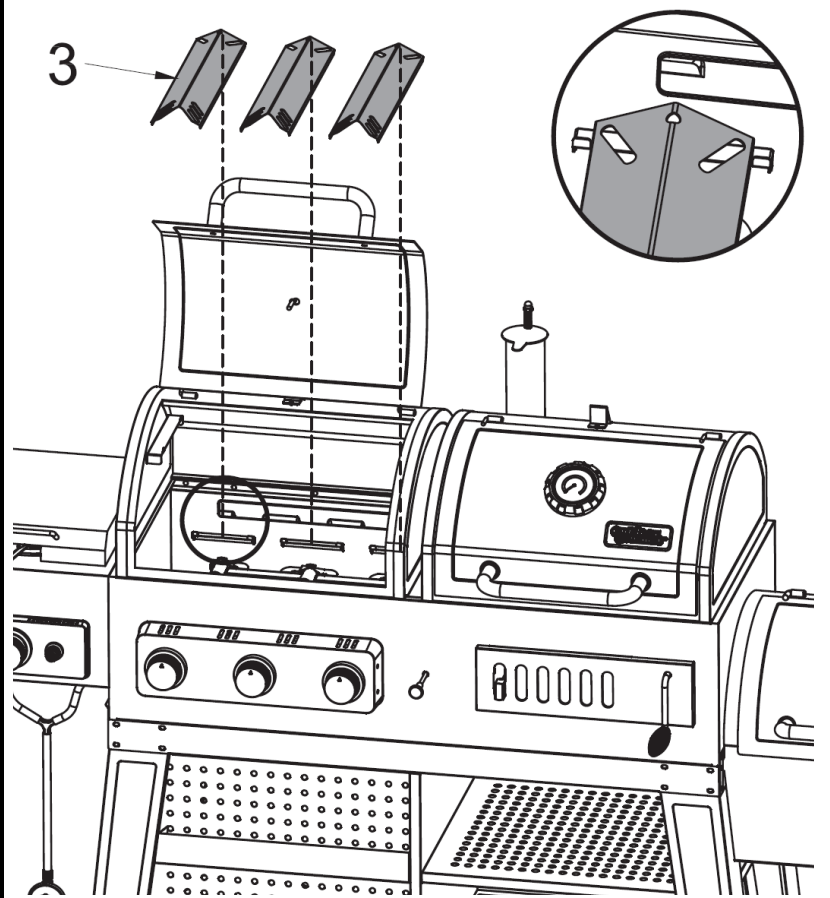
Place the **Smoker Cooking Grate (22)** and **Smoker Charcoal Tray (23)** on the smoker body assembly as shown.



Assembly Instructions

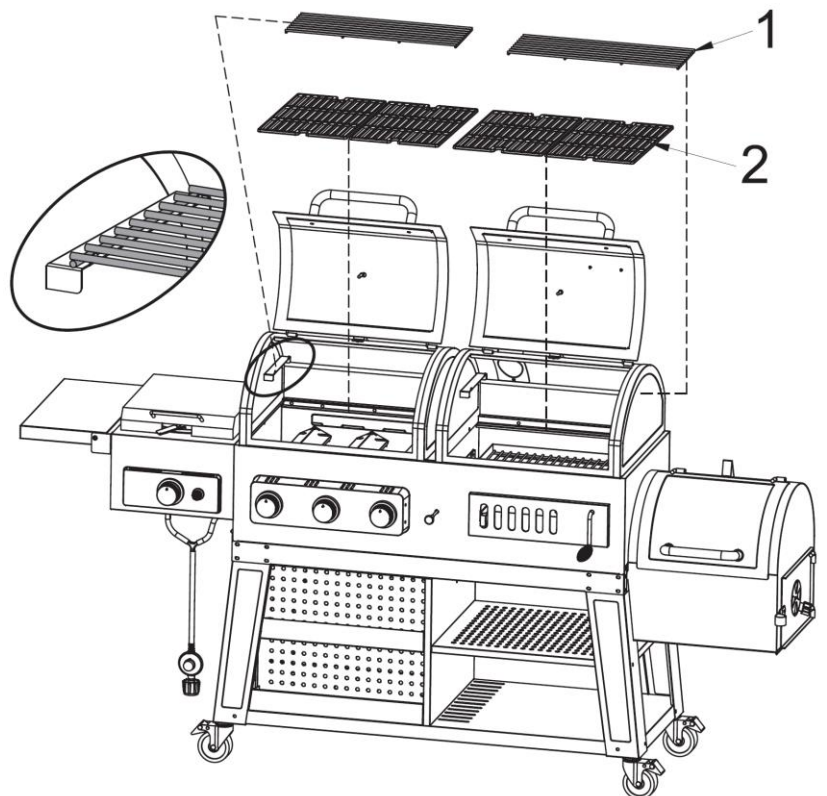
Step 33.

Place the **Flame Tamers (3)** on the grill as shown.



Step 34.

Place the **Warming Racks (1)** and **Cooking Grates (2)** on the grill as shown. Remember to check that the rear wire guard of the warming rack sits on the warming rack bracket in the fire box.



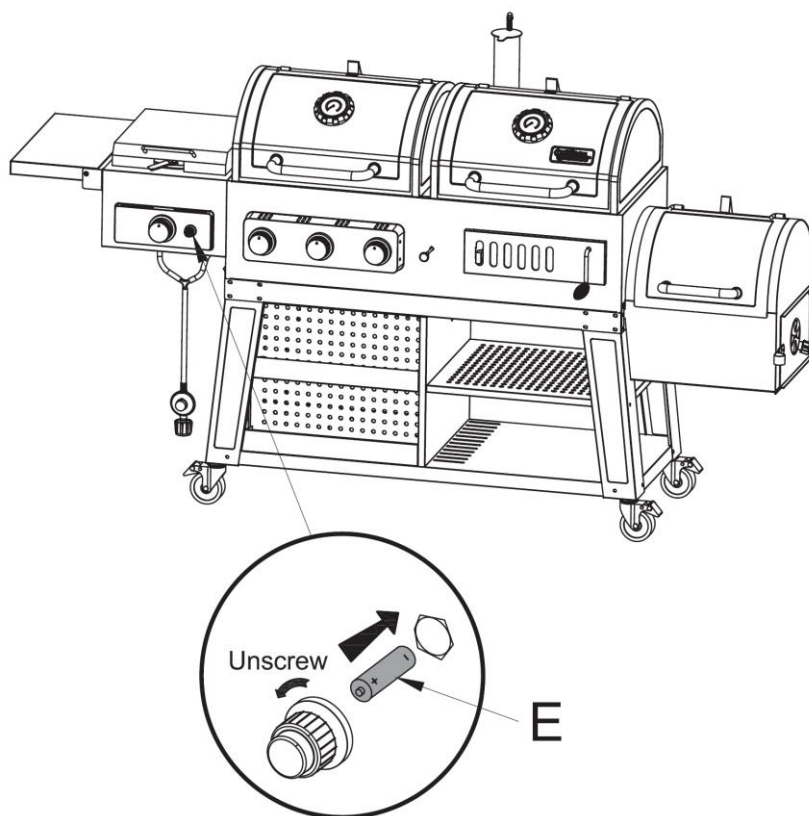
Assembly Instructions

Step 35.

Install a **LR6/AA Battery (E)** into the igniter.

Hardware:

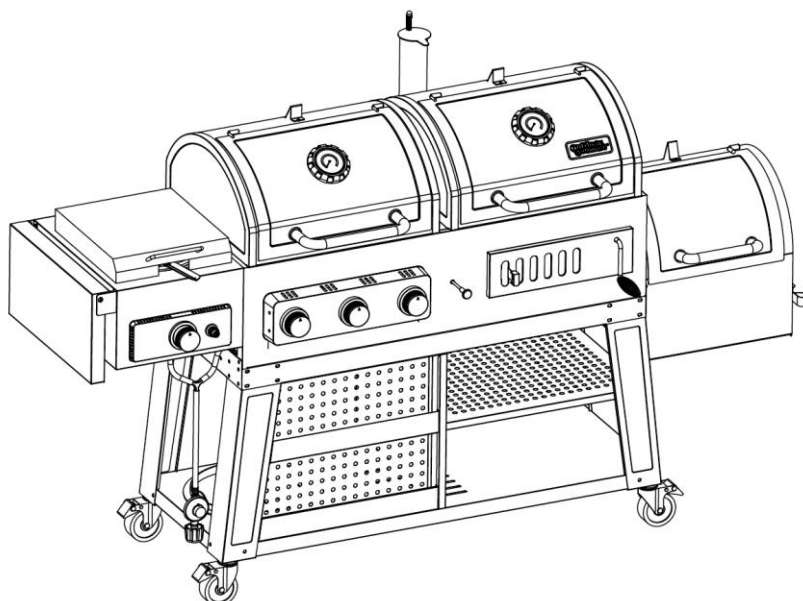
#E – 1 pc



Step 36.

Your unit is fully assembled!
Make sure to read and follow the complete Instruction Manual before using this appliance.

Remark: Fold down the left side shelf when not in use.



Leak Test

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness 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 entire system for leaks following the procedures listed below. Before using your grill you must check for leaks.

BEFORE TESTING

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



WARNING



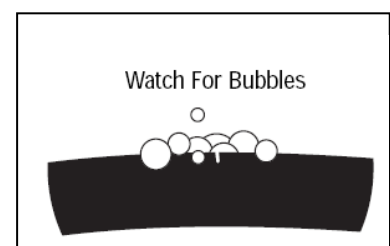
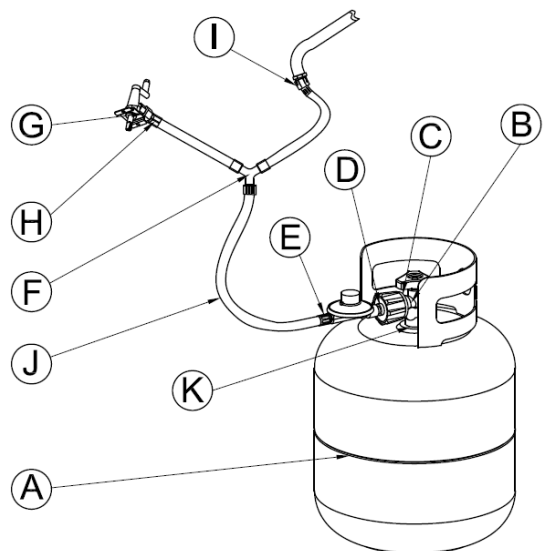
- DO NOT SMOKE WHILE CONDUCTING LEAK TEST.
- NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.
- If it is evident that there is excessive abrasion, wear or the hose is cut, it must be replaced prior to the appliance being put into operation. The replacement hose must be specified by the manufacturer.

TO TEST

1. Make sure the control valves are in the **OFF** position then turn on the gas supply.

2. Check all connections from the gas cylinder, LP gas regulator and supply valve up to and including all connections to the pipe that go to the burners (Following are the points where the soap water mixture need to apply). Soap bubbles will appear if a leak is present.

- A. Supply tank (Cylinder) weld.
- B. Connection nut to tank valve.
- C. Back side of connection nut to brass nipple.
- D. Brass nipple connections to gas supply hoses.
- E. Regulator connections to gas supply hose.
- F. Gas supply hose connection to side burner valve assembly.
- G. Side burner valve stem cap.
- H. Side burner connection to hose.
- I. Hose connection to gas manifold.
- J. The full length of gas supply hose.
- K. Tank valve to cylinder.



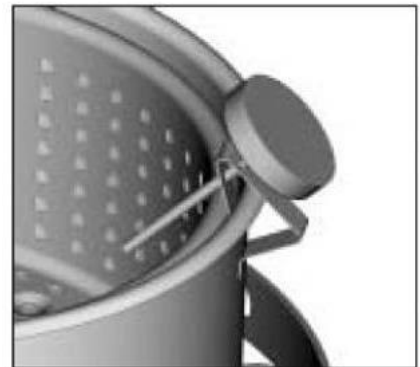
Leak Test

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 gas continue to leak from any of the fittings, turn off the gas supply and contact customer service department at 1-888-922-2336, 7:00 am to 12:00 am CST (daily) or 1-888-837-1380, Mon to Fri, 10:00am – 7:00pm CST.

Using Your Thermometer

Check the thermometer before each use by inserting into a pot of boiling water and ensuring that it registers approximately 212°F±20°F (100°C±10°C). If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.

Prior to lighting, position thermometer clip so that at least 2.75" of thermometer tip is submerged in oil. Reposition thermometer as necessary to cook. Continue to use thermometer until burner is turned off.



LP Lighting Instructions

BEFORE LIGHTING



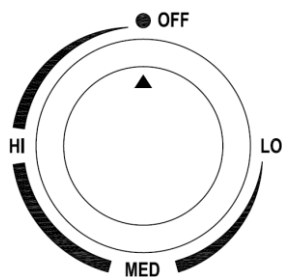
WARNING



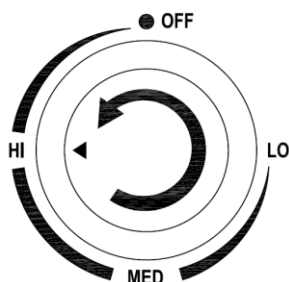
- Inspect the gas supply hose prior to turning the gas **ON**.
- If there is evidence of cuts, wear, or abrasion, the hose must be replaced prior to use.
- Do not use the grill if the odor of gas is present.
- Only the pressure regulator and hose assembly supplied with the unit should be used.
- Perform the "**LEAK TEST**" according to the instructions before operating the grill.
- **ALWAYS** keep your face and body away from the burner while lighting.

LIGHTING THE MAIN BURNER AND SIDE BURNER OF THE GRILL

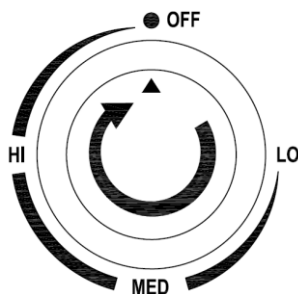
1. Read instructions before lighting.
2. Open lid before lighting.
3. Make sure all control knobs are in the "**OFF**" position.



4. Turn ON gas valve from LP tank.
5. Push and turn any main burner or side burner control knob to "**HI**" and immediately press and hold the electronic ignition button.



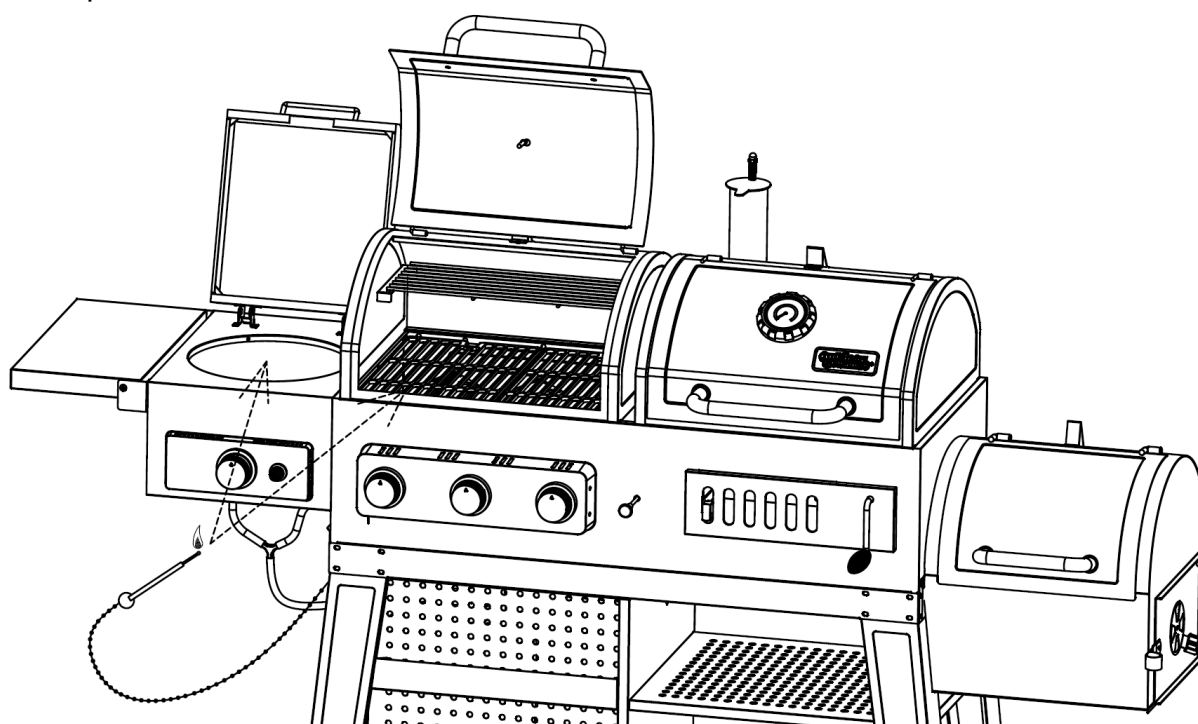
6. If ignition does not occur in 5 seconds, turn the burner controls off, wait 5 minutes, and repeat the lighting procedure.
7. Repeat above steps to light each burner individually.
8. To turn burners off, turn the control knobs clockwise until they lock in the "**OFF**" position.



LP Lighting Instructions

USING MATCH HOLDER TO LIGHT BURNER

1. Turn off all burner valves.
2. Make sure the lid is open.
3. Place a lighted match on the match holder and hold next to the burner.
4. Turn the control knob(s) to the “**HI**” position. Burner should light immediately.
5. If the burner does not light in 5 seconds, turn the knob off and wait for 5 minutes then repeat above procedures.



DANGER

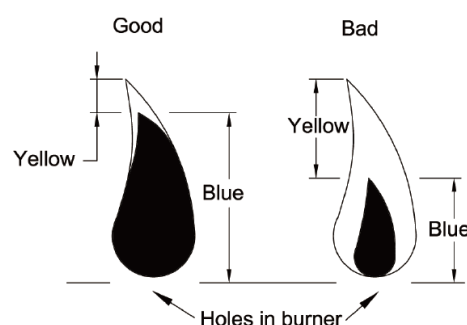


- Keep your face and hands as far away from the grill as possible when lighting it.

FLAME CHARACTERISTICS

This procedure outlines how to check for proper burner flame characteristics.

Burner flames should be blue and stable with little yellow tips, with no excessive noise, or lifting. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air. If any of these conditions exist call our customer service line. Visually check the burner flames prior to each use. The flames should look like this picture. If not, refer to the burner maintenance part of this manual.



Charcoal Grill Operation

Curing your grill

Prior to your first use of the Grill, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on the grill.

IMPORTANT: To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.

Step 1

Lightly coat all interior surfaces of the grill with vegetable oil or vegetable oil spray.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel for the grill (see “Adding Charcoal/Wood during Cooking” section of this manual).

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

If you choose to use charcoal lighting fluid, **ONLY** use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 3.3 lb. (1.5 kg) of charcoal in the main charcoal grill. For smoking, start with 1.5 lb. (0.68kg) of charcoal in the side smoker. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in the center of each charcoal grate.

Step 3

Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store lighting fluid a safe distance from the grill.

Step 4

With grill lid and doors open, stand back and carefully light charcoal through the doors. Allow to burn until covered with a light ash (approximately 20 minutes). Proceed to step 6.

Step 5

Place lump or briquette charcoal on top of grate in chimney starter until full. Underneath grate place balled up paper and light with match or lighter thru holes in bottom of chimney sides. Once paper lights, fire will spread up thru charcoal until entire column is glowing red in the bottom with ash formation on top. Pick up by handle and pour lit charcoal into grill. With coals burning strong, close the lid and doors. Allow the temperature to reach 225°F (107°C) on both heat indicators. Maintain this temperature for 2 hours.

Step 6

Increase the temperature to 400°F (205°C) on charcoal chamber indicator. This can be achieved by adding more charcoal and/or wood (see “Adding Charcoal/Wood During Cooking” section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

IMPORTANT: to protect your grill from excessive rust, the unit must be cured periodically and covered at all times when not in use.

OPERATING INSTRUCTIONS

Grilling/Searing

Step 1

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the charcoal side of the Hybrid Grill (see “Adding Charcoal/Wood During Cooking” section of

Charcoal Grill Operation

this manual).

If using a **Charcoal Chimney Starter**, follow “Operating Instruction Step 4” or follow all manufacturer’s warnings and instructions regarding the use of their product.

Start with 3.3 lb. (1.5 kg) of charcoal in the main charcoal grill. For smoking, start with 1.5 lb. (0.68kg) of charcoal in the side smoker. When charcoal is burning strong, carefully place hot coals in center of the charcoal tray.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 4.

If you choose to use charcoal lighting fluid, **ONLY** use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable materials for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 3.3 lb. (1.5 kg) of charcoal in the main charcoal grill. For smoking, start with 1.5 lb. (0.68kg) of charcoal in the side smoker. Place the charcoal in center of the charcoal tray.

Step 2

Saturate charcoal with lighting fluid. With lid and doors open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid a safe distance from the grill.

Step 3

With grill lid and doors open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

Step 4

Place cooking grates on grill support lips. Use charcoal tray handle adjuster to position charcoal grates to desired cooking level.

Step 5

Place food on cooking grates and close grill lid. Always use a meat thermometer to ensure food is fully cooked before removing from grill.

Step 6

Allow grill to cool completely, and then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

Flavoring Wood

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3” to 4” (7 to 10 cm) long and 1” to 2” (2 to 4 cm) thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. Only a few pieces of wood are required to obtain a good smoke flavor. A recommended amount for the grill is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the “Adding Charcoal/Wood During Cooking” section of this manual to avoid injury while adding wood.

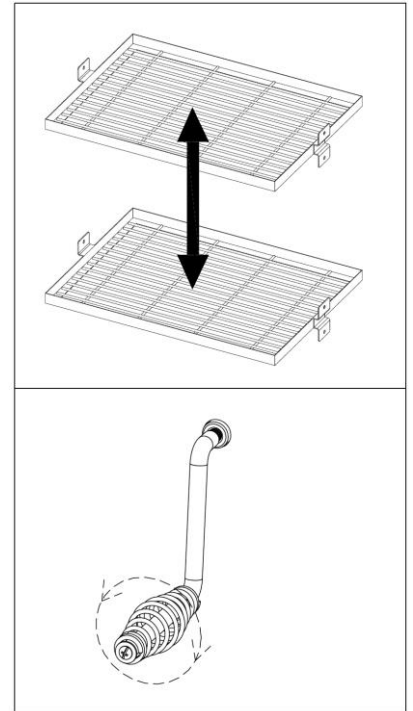
Charcoal Grill Operation

Regulating Heat

By adjusting the position of the charcoal tray, the temperature of grill can be regulated. To increase the heat, move the charcoal towards the cooking grates. Lowering it will decrease the temperature. Rotate the crank to raise or lower the position of the charcoal tray to achieve the desired temperature.

To increase heat, more wood and/or charcoal may be needed. Follow instructions in “Adding Charcoal/Wood During Cooking” section of this manual. To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT** use resinous wood such as pine as it will produce an unpleasant taste.



Adding Charcoal/Wood During Cooking

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

Step 1

Stand back and carefully open grill lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

Step 2

Wearing oven mitts/gloves, lift up the cooking grates and place them on a clean and non-combustible surface. **DO NOT** touch the grates by hand.

Step 3

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal grates, being careful not to stir-up ashes and sparks. If necessary, use your charcoal chimney starter to light additional charcoal and/or wood and add to existing fire.

Step 4

When charcoal is burning strong again, wear oven mitts/gloves and carefully return the charcoal grates to grill body. Extinguish any hot ashes, coals or embers which may have fallen from the grill or beneath and around grill using water hose.

Step 5

Close the grill lid and doors. Allow food to continue cooking.

Care and Maintenance

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.



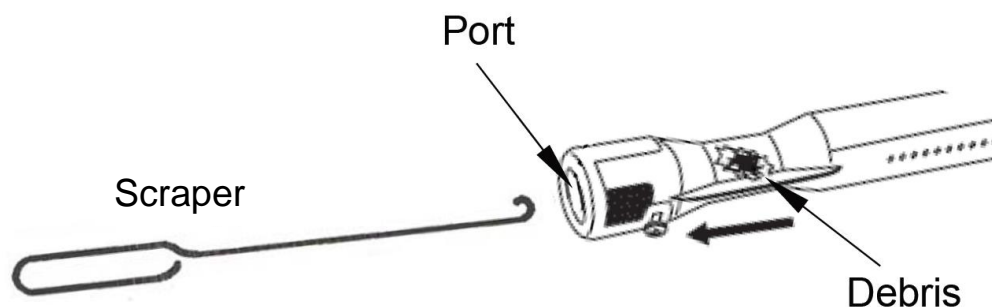
WARNING



- ENSURE that the gas supply and the knobs are in **OFF** position **BEFORE** cleaning the burners.

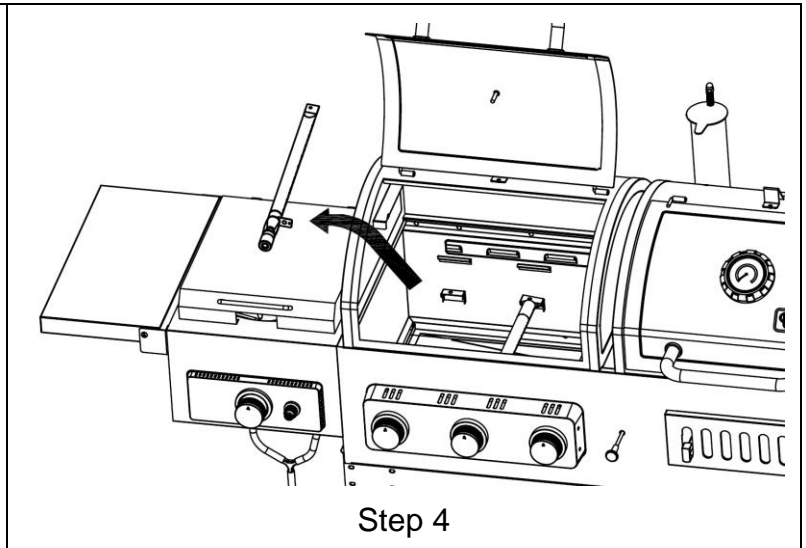
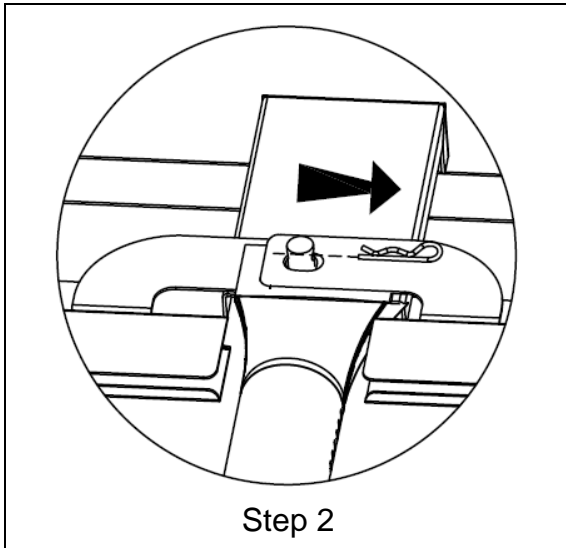
BURNER CLEANING:

1. Turn off the gas supply and make sure all the knobs are in the **OFF** position.
2. Wait for the grill to cool.
3. Open the lid and remove the cooking grates and flame tamers.
4. Remove the cotter pin and lift the burner out of the firebox.
5. Checking and cleaning burner/venturi tubes for inserts and insert nests. A clogged tube can lead to a fire beneath the grill.
6. Clean the exterior of the burner with a brass brush. Use a metal scraper to remove stubborn stains.
7. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
8. If insects or other obstructions are blocking the flow of gas through the burner, call customer service at 1-888-922-2336 or 1-888-837-1380. Make sure to center the burner over the orifice.



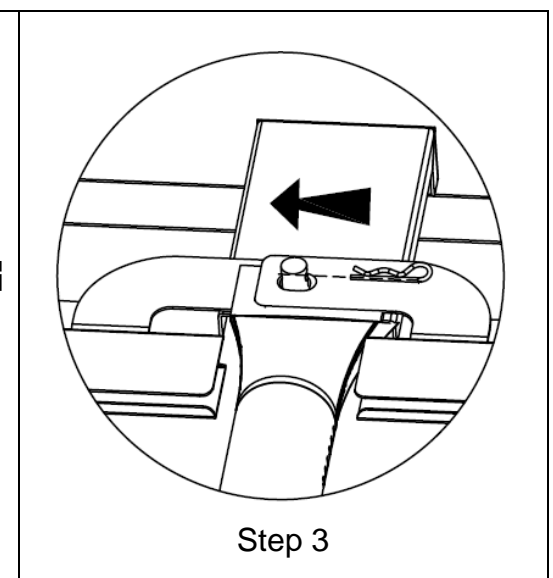
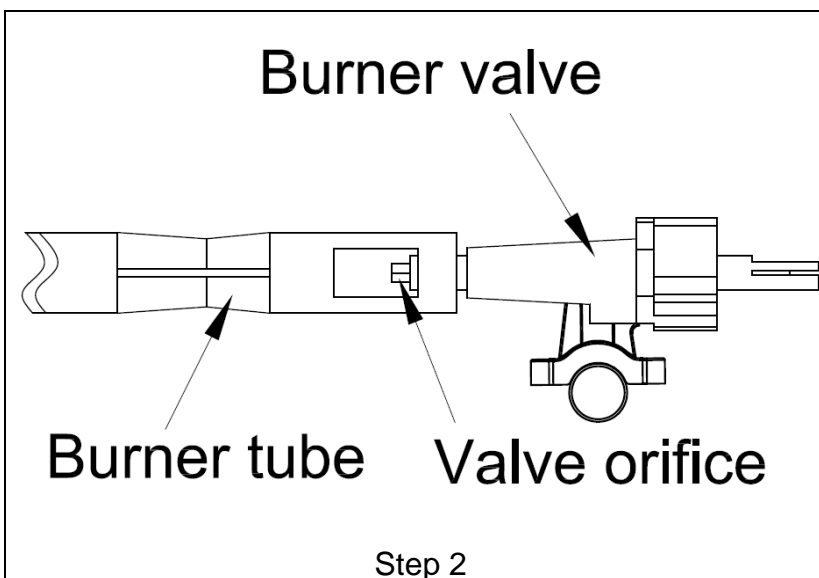
MAIN BURNER REPLACEMENT:

1. Remove the cooking grates and flame tamers.
2. Remove the burner cotter pin as shown. Remove the carry over and the burner fixing pin.
3. Remove the fixing bolt of the ignition electrode & wire.
4. Remove the burner from the grill body.



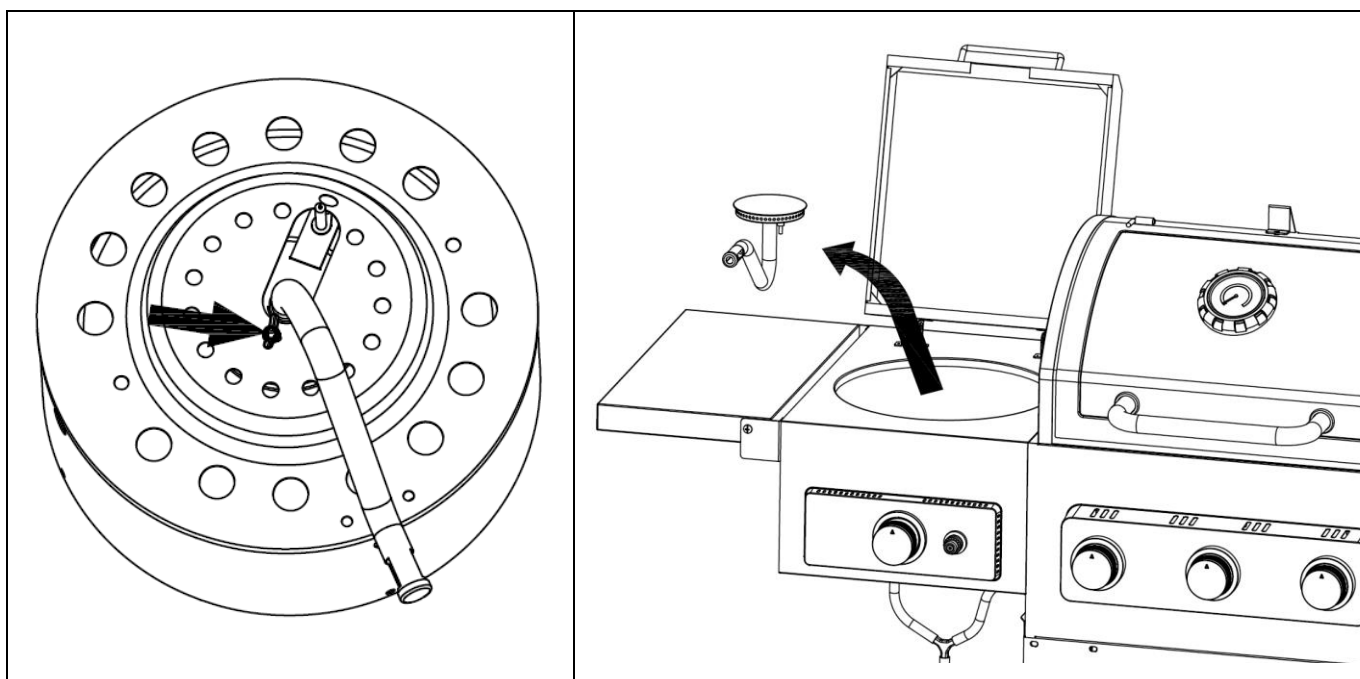
TO REINSTALL THE MAIN BURNERS:

1. Insert the fixing bolt of the ignition electrode & wire and tighten.
2. Insert the burner into the burner valve.
3. Firmly seat the valve orifice into the burner tube. Make sure the Valve orifice is inserted STRAIGHTLY into the burner tube.
4. Position the main burner onto the burner support at the firebox then place the carry over on the burner and align all the holes together. Insert the burner fixing pin through the holes and plug the cotter pin into the hole of the burner fixing pin.



SIDE BURNER REPLACEMENT:

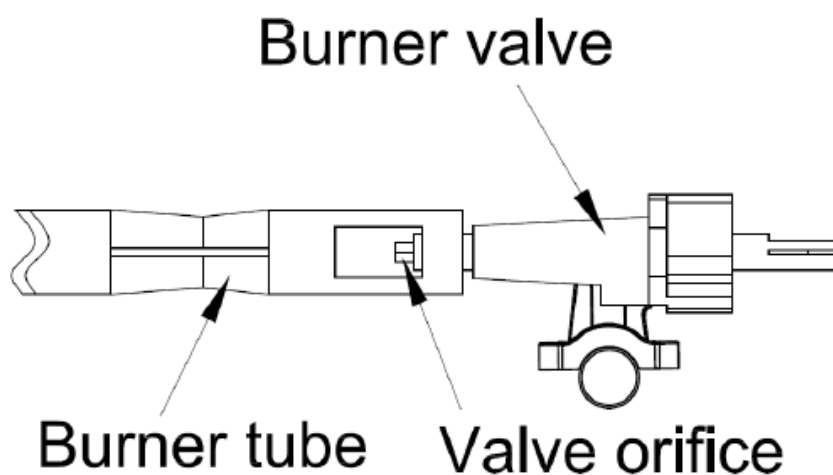
1. Open the side burner lid and remove the side burner grate.
2. Remove the burner fixing bolt at the bottom of side burner assembly as shown.
3. Remove the ignition wire on the side burner.
4. Remove the burner as shown.



PROPERLY INSTALL THE BURNER

Firmly seat the valve orifice into the burner tube. Make sure the valve orifice is inserted **STRAIGHTLY** into the burner tube.

Burner flames will be yellow, with excessive noise, lifting or flash back if the burner is not installed properly.



Care and Maintenance

- Cure your grill periodically throughout the year to protect against excessive rust.
- To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grates with hot, soapy water, rinse well and dry. Lightly coat grates with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

How do I season my Cast Iron Grates?

1. Wash grates in hot, soapy water. Rinse grates and dry completely using a towel. Towel may become discolored. This is normal.
2. Apply a thin, even coating of melted shortening (Crisco, as an example) to the grates with a soft cloth or paper towel. Apply to both sides of the grates.
3. Heat grill with a small fire to around 350 degrees. Place grates in grill not directly over the coals and close lid. Leave closed for at least one hour. Let grates remain in grill until cool.
4. Place grates in proper position in the grill.

Your cast iron grates should be properly seasoned and ready to use!

Tips & Suggestions:

1. Seasoning is an ongoing process. Periodically reapply the oil to grates with a soft cloth, especially if you see any rust developing or before long periods of storage.
2. Never put your Cast Iron Grates in the dishwasher or allow to air dry.
3. IF rust does appear, remove with a grill brush and repeat the seasoning process.
4. Cleaning of the grates should be done before the cooking begins, not after the cooking is over. A little residue left on the Cast Iron crates helps protect them between uses.
5. The more Cast Iron Grates are used the better the non-stick qualities become. This is a great excuse to grill more often!

Trouble Shooting

Problem:	Possible Causes:	Corrective Actions:
Burner cannot light.	<ol style="list-style-type: none"> 1. LP cylinder fuel is used up. 2. Bad electrode spark. 3. Burner may not be properly seated. 4. Burner may be obstructed. 5. The cylinder valve may be closed. 6. Regulator is not properly seated on cylinder valve. 	<ol style="list-style-type: none"> 1. Change a new full LP cylinder. 2. Check to see if the spark will match with the vents of burner. Electrode or collector may need adjustment. 3. Refer to the section of "To Reinstall The Main Burners" at P.49 to reinstall burner properly. 4. Refer to the section of "Burner Cleaning" at P.48 to clean the burner. 5. Check then open the cylinder valve. 6. Refer to the section of "Connection Procedures" at P.10 to reinstall the regulator properly.
Fire at control knob.	<ol style="list-style-type: none"> 1. Burner is improperly seated on control valve. 2. Gas connections may be loose. 3. Burner holes may be obstructed. 	<ol style="list-style-type: none"> 1. Refer to the section of "To Reinstall The Main Burners" at P.49 to reinstall burner properly. 2. Refer to the section of "Leak Test" at P.41-42 to check and tighten all connections. 3. Refer to the section of "Burner Cleaning" at P.48 to clean the burner.
Yellow flame at burner.	<ol style="list-style-type: none"> 1. Burner is obstructed. 	<ol style="list-style-type: none"> 1. Refer to the section of "Burner Cleaning" at P.48 to clean the burner.
Flame blows out on "LOW".	<ol style="list-style-type: none"> 1. Burner holes may be obstructed. 2. Grill is not sufficiently preheated. 3. Burner is improperly seated on control valve. 	<ol style="list-style-type: none"> 1. Refer to the section of "Burner Cleaning" at P.48 to clean the burner. 2. Preheat the grill for sufficient time. 3. Refer to the section of "To Reinstall The Main Burners" at P.49 to reinstall burner properly.
Burner does not get hot enough.	<ol style="list-style-type: none"> 1. Flow control device has been activated in regulator. 	<ol style="list-style-type: none"> 1. Reset the regulator. Turn off all burners and close the LP tank valve. Disconnect the regulator from the LP tank and wait for one minute. Reconnect the regulator to the LP tank and slowly open the LP tank valve until the valve is fully open. Light all burners and observe the temperature.
Grill is too hot.	<ol style="list-style-type: none"> 1. Excess grease build-up causing grease fires. 2. Damaged or faulty regulator. 	<ol style="list-style-type: none"> 1. Refer to the section of "Care and Maintenance" at P.48-50 to clean the grill properly. 2. Replace the damaged parts with factory authorized component.

Warranty Information

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of 1 year from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provided that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates 1 year from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion is not deemed a manufacturing or materials defect.
 - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
 - Stainless steel discoloration or corrosion.
 - Consumables such as batteries.

If customer service assistance becomes necessary:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

Should you encounter any problem,
CALL US FIRST.
Do not return product to the store.
WE CAN HELP.

For assistance, contact customer service at customerservice@academy.com /
at 1-888-922-2336, 7:00 am to 12:00 am CST (daily)

or
customerservice@rankam.com /
at 1-888-837-1380, Mon to Fri, 10:00am – 7:00pm CST