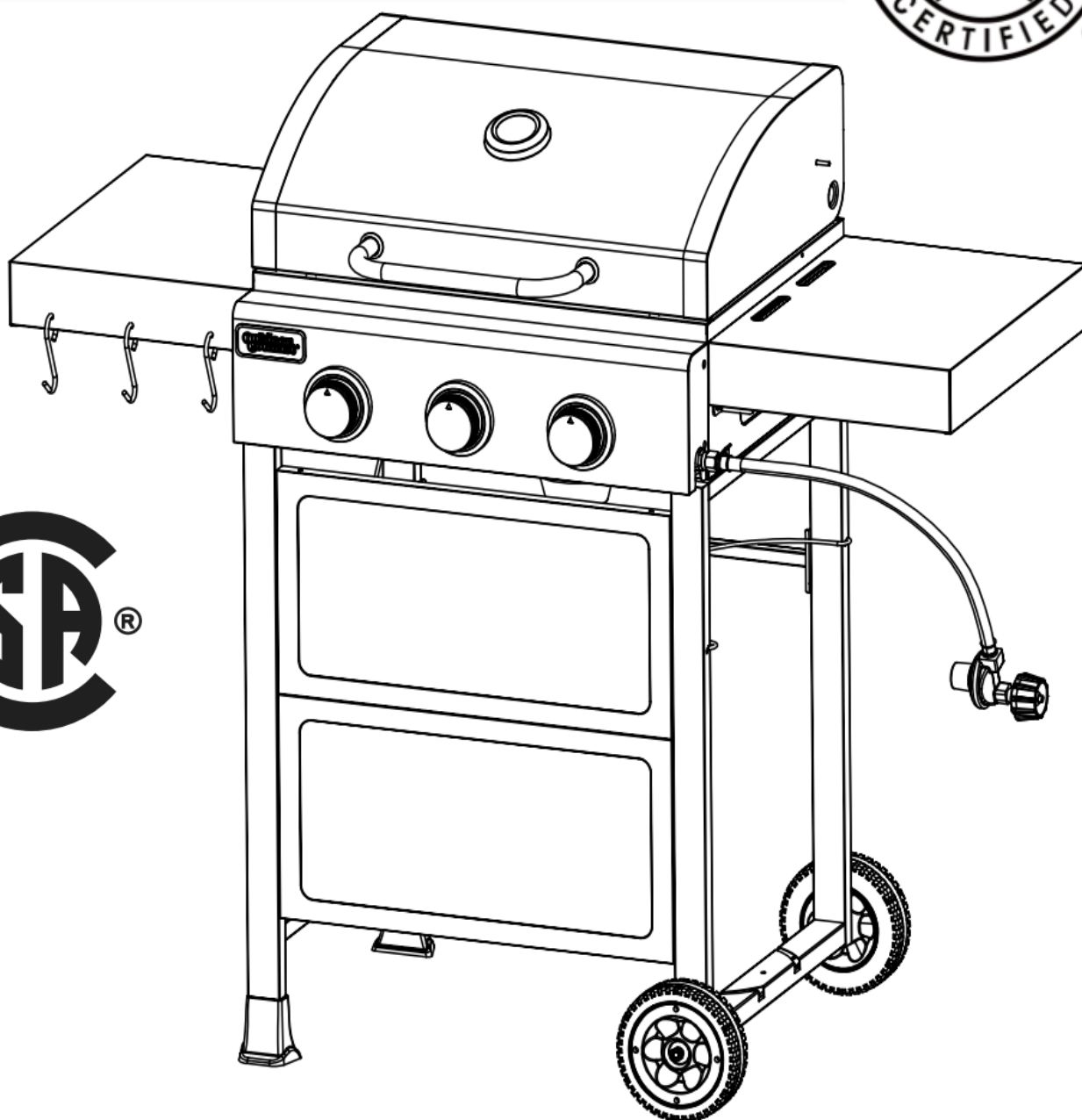




# 3-BURNER LP GAS GRILL

Model number: 172648



**ATTACH YOUR RECEIPT HERE**

Serial Number \_\_\_\_\_ Purchase Date \_\_\_\_\_



**Questions, problems, missing parts?** Before returning to your retailer, call our customer service department at 1-888-922-2336, 7:00 a.m. – 12:00 a.m., CST(daily) or e-mail us at [customerservice@academy.com](mailto:customerservice@academy.com), or live chat at [www.academy.com](http://www.academy.com).


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

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



## 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 gas supplier or 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.
3. Minimum ambient operating temperature: 0°F (-17.8°C).

## Warnings



### DANGER



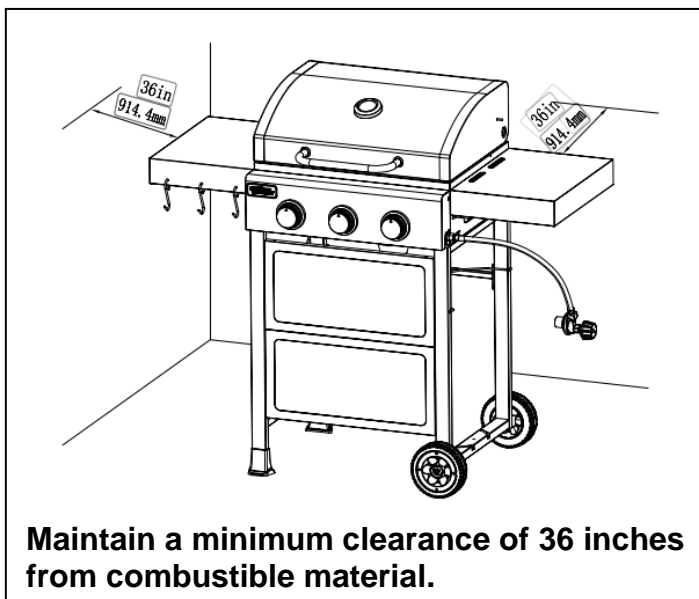
- (a) Do not store a spare LP-gas cylinder under or near this appliance;
- (b) Never fill the cylinder beyond 80 percent full;
- (c) If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.



### WARNING



- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
- This outdoor cooking gas appliance is not intended to be installed 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 36 inches (914.4 mm) 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 36 inches (914.4mm) between all sides of the grill, deck railings, walls or other combustible material. DO NOT use grill under 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.
- **DO NOT** put grill in storage or move it after use. Allow grill to cool to touch before moving/storing. Failure to do so could result in fire resulting in 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.
- Leak test must be conducted prior to each use.



## Warnings

- Keep a fire extinguisher on hand intended for use with gas products. Refer to your local authority to determine proper size and type.
- Grill is hot when in use. To avoid burns:
  - **DO NOT** attempt to move the grill.
  - 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.

## 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.

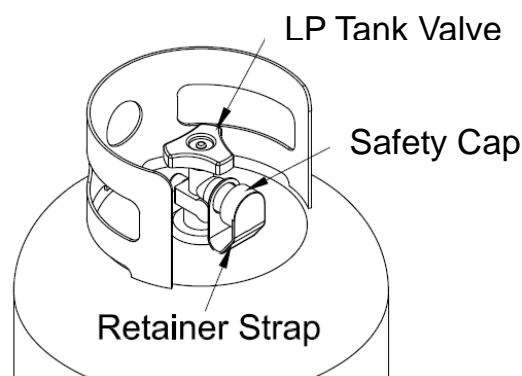
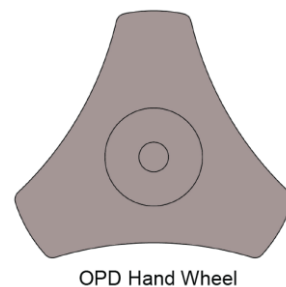
### LP GAS CYLINDER:

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.



## Warnings

- 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.



### 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

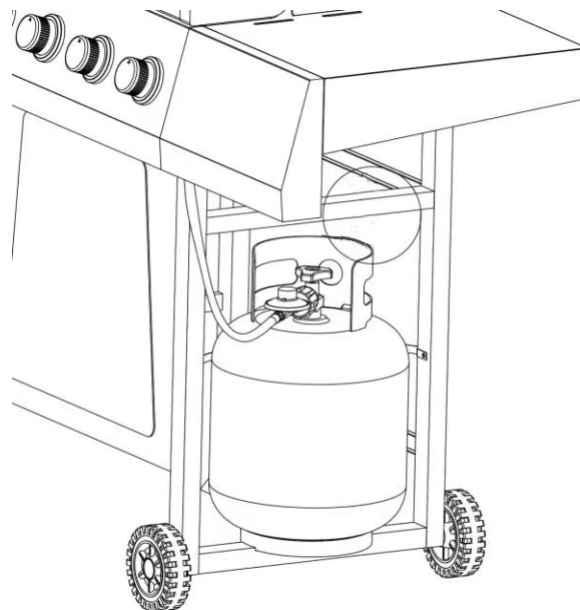
- Allow only qualified LP gas dealers to properly fill or repair your LP cylinder.
- **DO NOT** allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build-up pressure and cause the relief valve to expel propane gas vapors. The 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).

## Warnings

### INSTALLING GAS CYLINDER

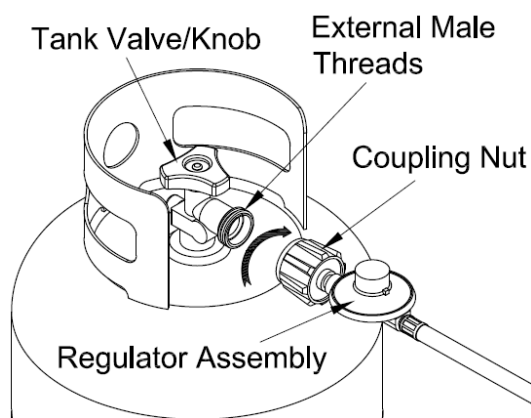
1. Check that cylinder valve is closed by turning knob clockwise.
2. Place cylinder into tank holder. Place cylinder so that the valve opening faces the right side table and verify that the hose is not kinked/damaged.
3. Attach or detach regulator to LP cylinder only when cylinder is rested on the tank. Place cylinder into tank holder and fix it in place with the tank holder.

**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.24-25). 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



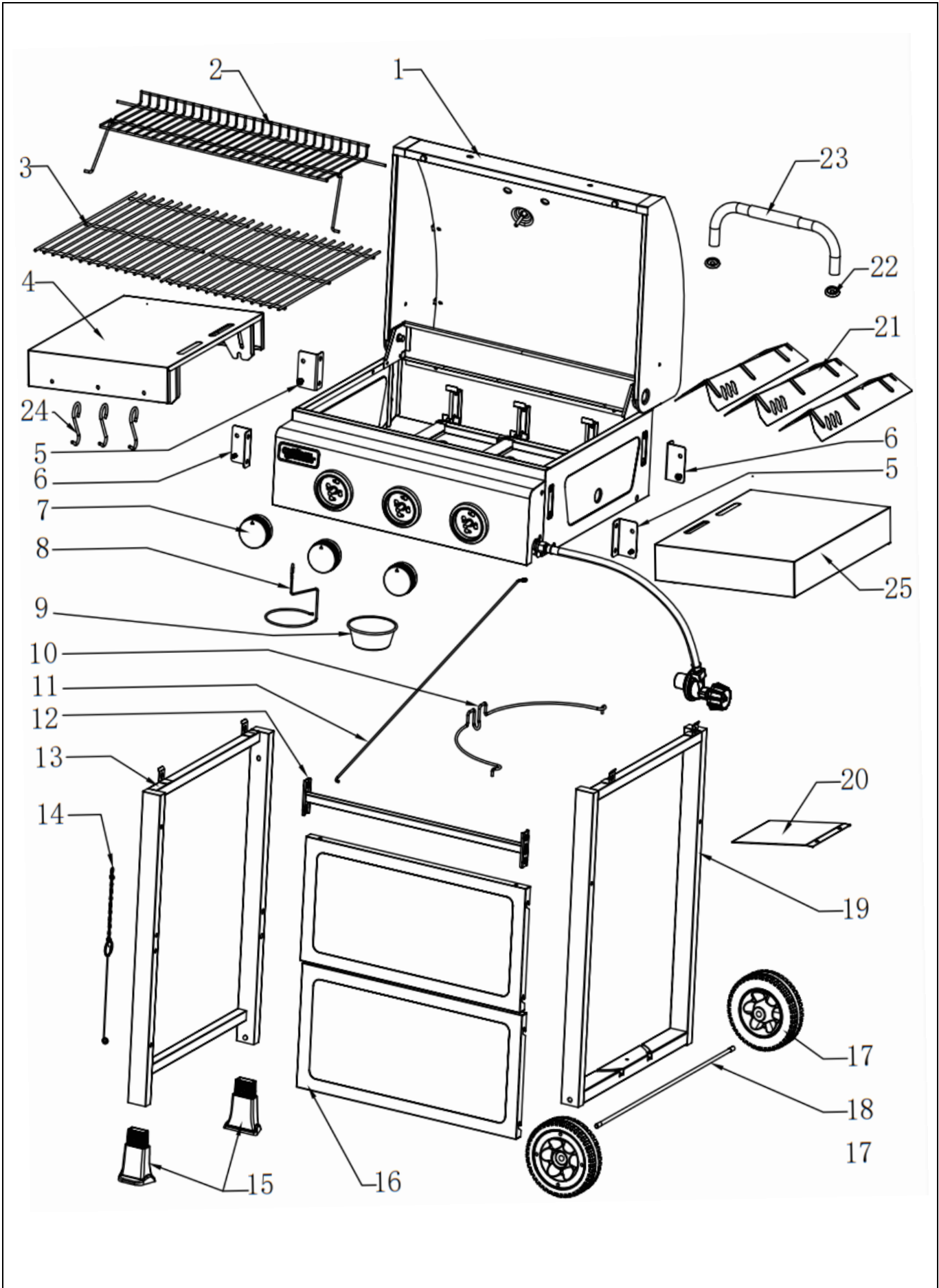
- When installing LP cylinders, the pressure regulator and hose supplied by the manufacturer **MUST** be used with the appropriate cylinder. Replacement regulators and hoses need to be specified by the manufacturer of this appliance.
- Place dust cap on cylinder valve outlet whenever cylinder is not 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

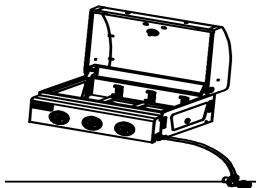
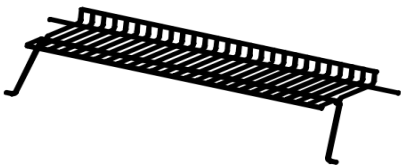
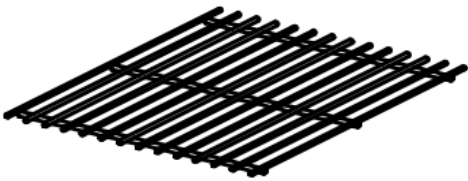
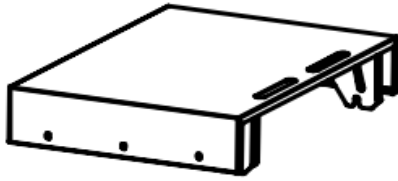
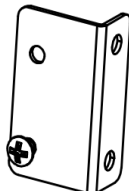
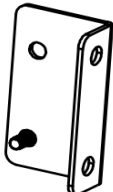
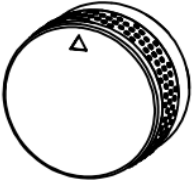

|   |                                     |   |
|---|-------------------------------------|---|
| 1 | Phillips screwdriver (not included) |  |
| 2 | Adjustable wrench (not included)    |  |







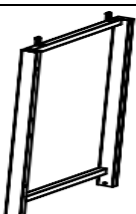


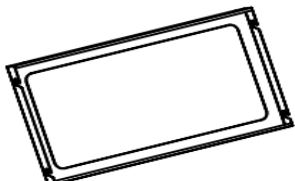
## Product Diagram




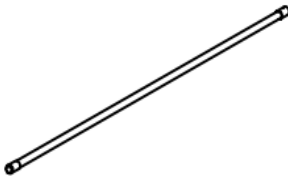







## Parts List

|   |                      |  |       |
|---|----------------------|--|-------|
| 1 | Grill Body Assembly  |    | 1 pc  |
| 2 | Warming Rack         |    | 1 pcs |
| 3 | Cooking Grate        |    | 2 pcs |
| 4 | Left Side Table      |   | 1 pc  |
| 5 | Side Table Bracket A |  | 2 pc  |
| 6 | Side Table Bracket B |  | 2 pc  |
| 7 | Knob                 |  | 3 pc  |
| 8 | Grease cup holder    |  | 1 pc  |








## Parts List

|    |                           |   |       |
|----|---------------------------|---|-------|
| 9  | Grease Cup                |     | 1 pc  |
| 10 | Tank Holder               |     | 1 pc  |
| 11 | Tank Stopper              |     | 1 pc  |
| 12 | Rear Cart Supporting Beam |    | 1 pc  |
| 13 | Left Cart Assembly        |   | 1 pc  |
| 14 | Match Lighter             |  | 1 pc  |
| 15 | Foot Pad                  |   | 2 pc  |
| 16 | Front Cart Panel          |   | 2 pcs |

## Parts List

|    |                     |   |       |
|----|---------------------|---|-------|
| 17 | Wheel               |     | 2 pc  |
| 18 | Wheel Axle          |     | 1 pc  |
| 19 | Right Cart Assembly |    | 1 pc  |
| 20 | Tank Heat Shield    |     | 1 pc  |
| 21 | Flame Tamer         |   | 3 pcs |
| 22 | Lid Handle Bezel    |   | 2 pc  |
| 23 | Lid Handle          |   | 1 pc  |
| 24 | 'S' Hook            |  | 3 pcs |
| 25 | Right Side Table    |   | 1 pc  |

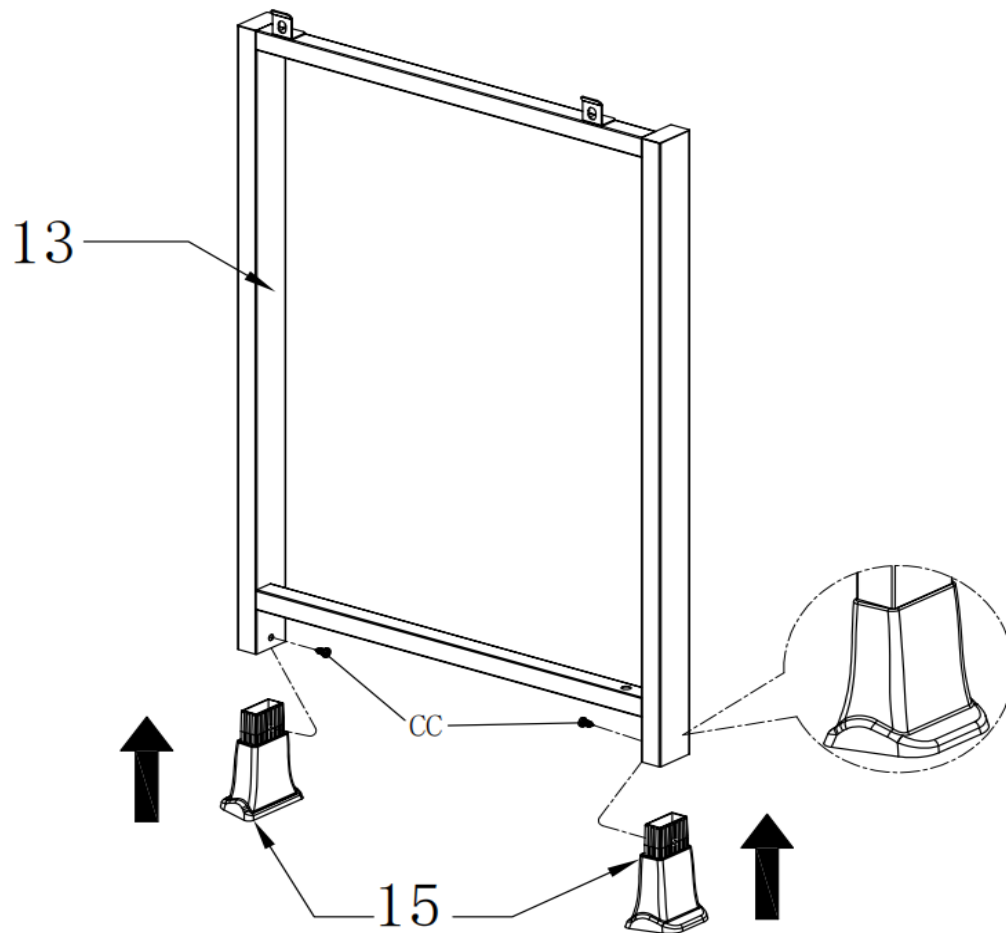
## Hardware

|    |                  |   |         |
|----|------------------|---|---------|
| AA | M6x16mm Bolt     |   | 17 pcs  |
| BB | M5x15mm Bolt     |   | 1 1 pcs |
| CC | ST4.8x10mm Bolt  |   | 2 pcs   |
| DD | M5 Stepped Bolt  |   | 4 pcs   |
| EE | M6 Wing Screw    |   | 1pcs    |
| FF | M8 Nylong Nut    |   | 2 pcs   |
| GG | Lid handle Bezel |  | 2 pc    |

## Assembly Instructions

### Step 1.

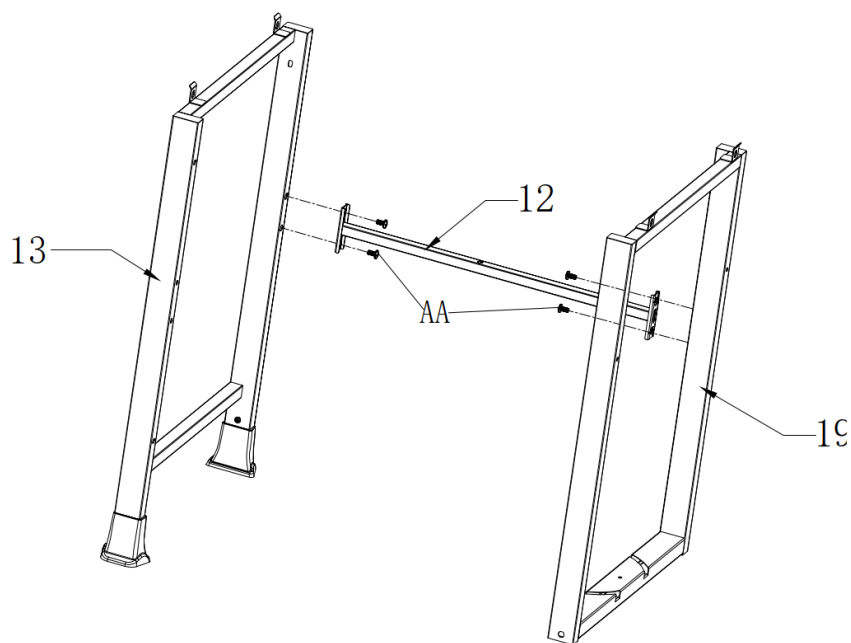
Install the **Foot Pad (15)** to the **Left Cart Assembly (13)**, using 2 pcs **ST4.8x10 Bolt (CC)**.



## Assembly Instructions

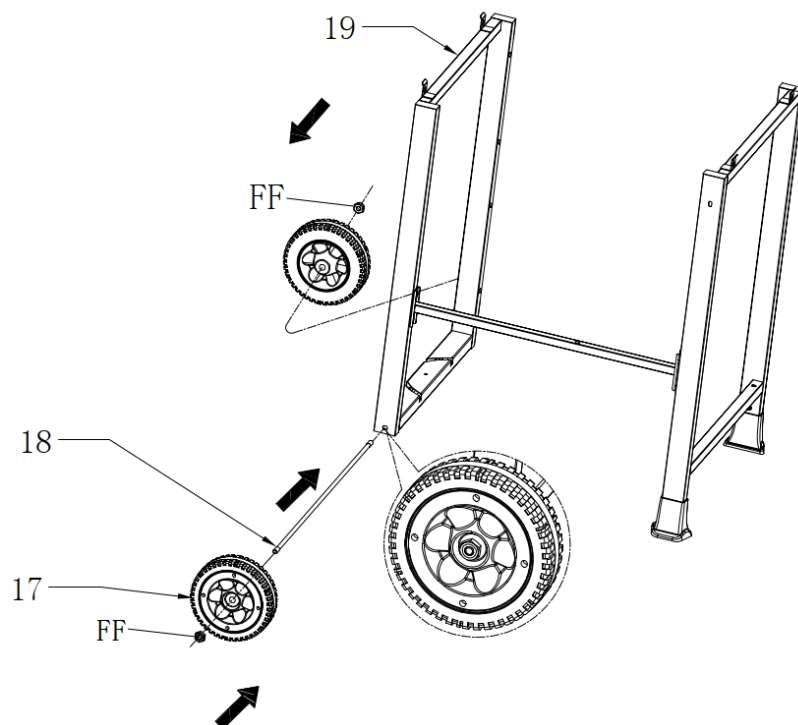
### Step 2.

Install the **Rear Cart Supporting Beam (12)** on the **Left Cart Assembly (13)** and **Right Cart Assembly (19)** using 4 pcs **M6x16 Bolts (AA)**.



### Step 3.

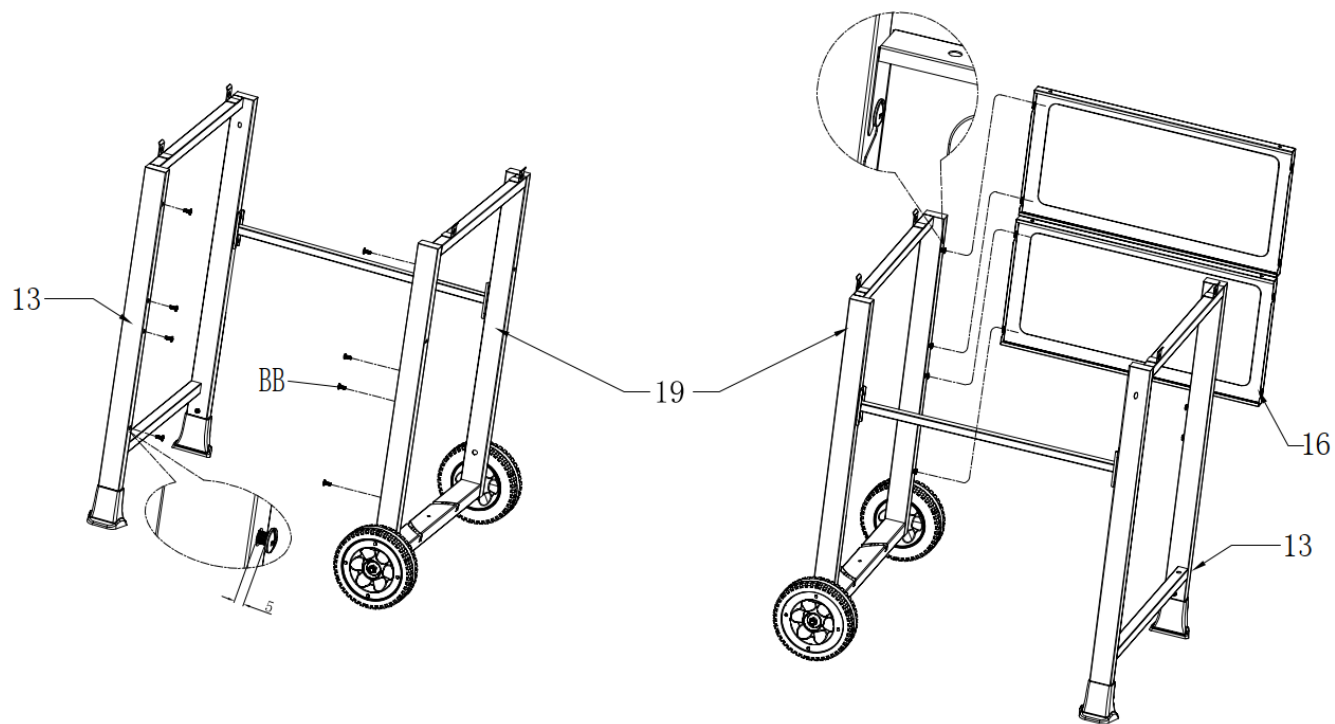
Put **Wheel Axle (18)** into the hole of **Right Cart Assembly (19)**, and attach 2 **Wheel (17)** using 2 pcs **M8 Nut (FF)**.



## Assembly Instructions

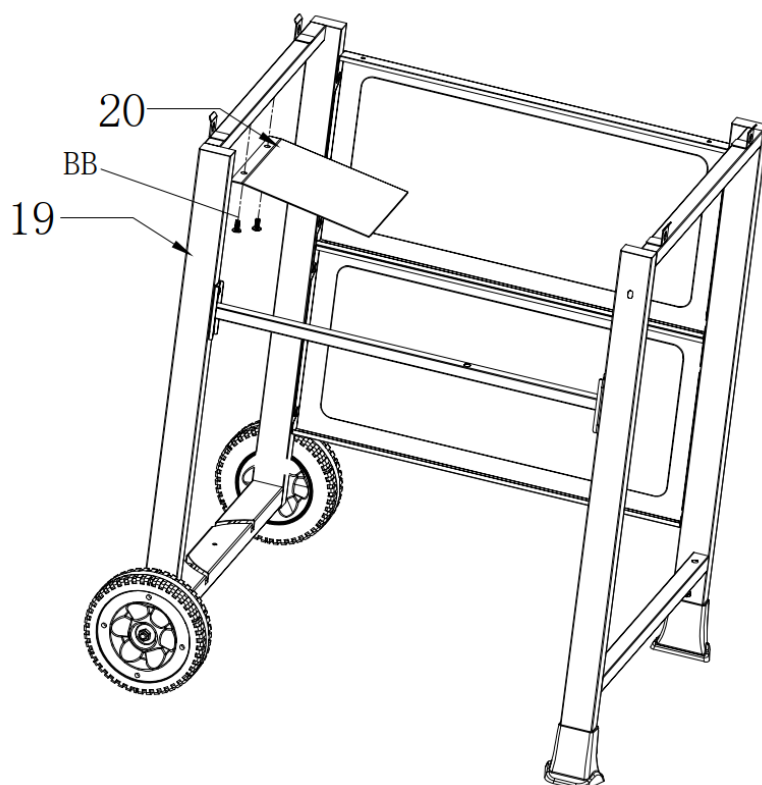
### Step 4.

Install 2 pcs **Front Cart Panel (16)** on the left cart assembly and right cart assembly using 8 pcs **M5x15 bolts (BB)**.



### Step 5.

Install the **Tank Heat Shield (20)** to the right side of cart assembly by using 2 pcs **M5x15 bolts (BB)**.



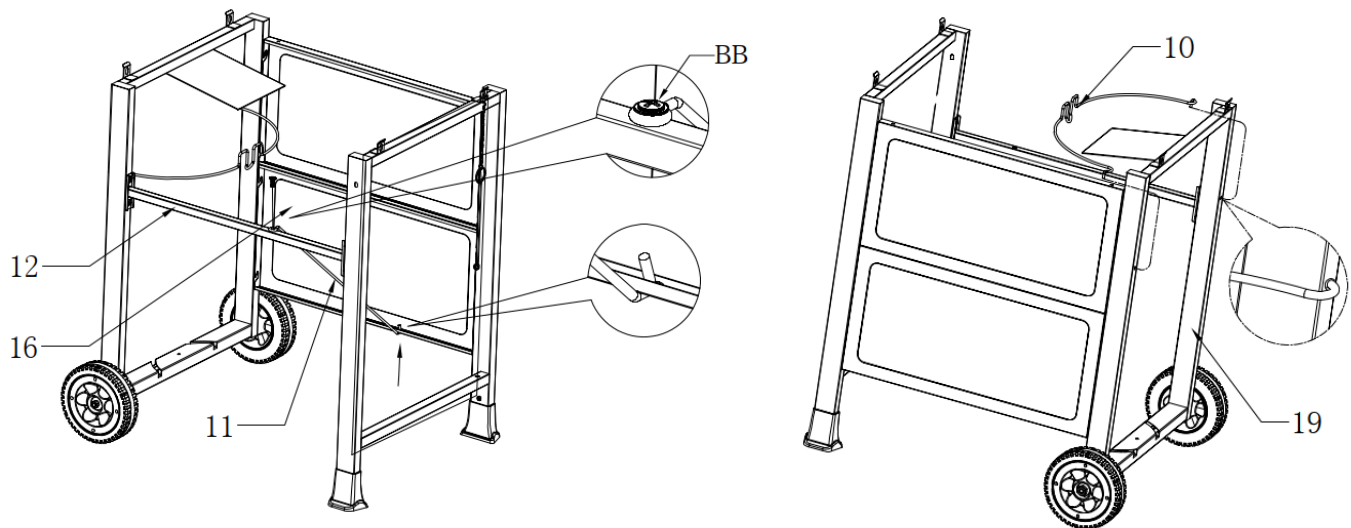


## Assembly Instructions

### Step 6.

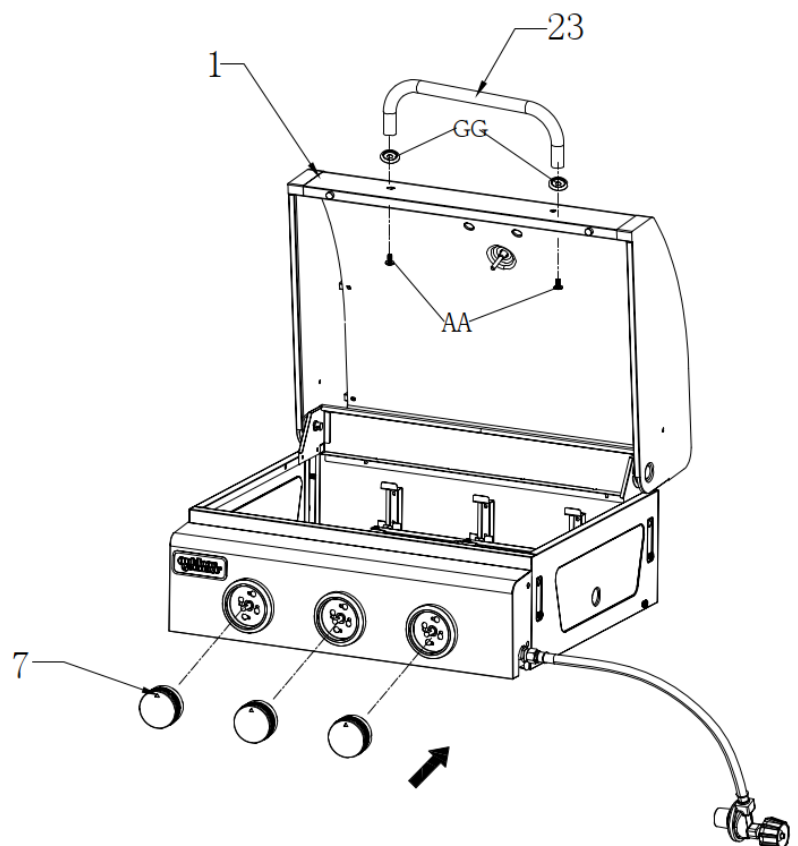
Install the **Tank Stopper(11)** to the hole of Front panel and Rear cart supporting beam, Using 1 **M5X 15 Bolt (BB)**.

Install the **Tank Holder(10)** to the hole of **Right Cart assembly**.



### Step 7.

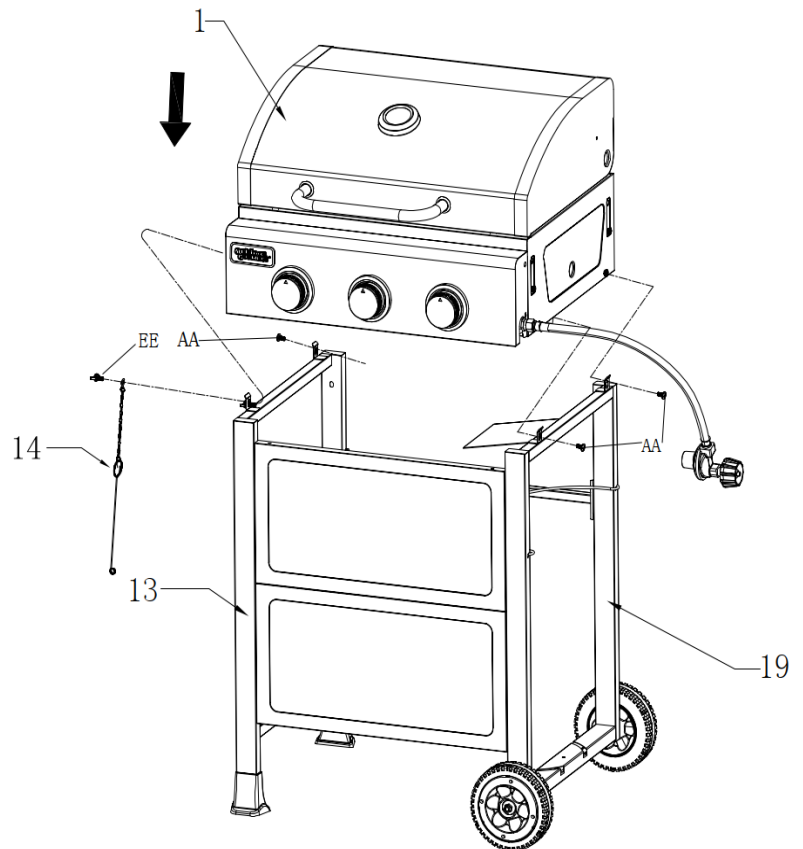
Install **Lid handle (23)** and 2 pcs **Lid Handle Bezel (GG)** to Lid using 2 pcs **M6X16 Bolts(AA)**. Attach 3 pcs **Knob(7)** to Control panel.



## Assembly Instructions

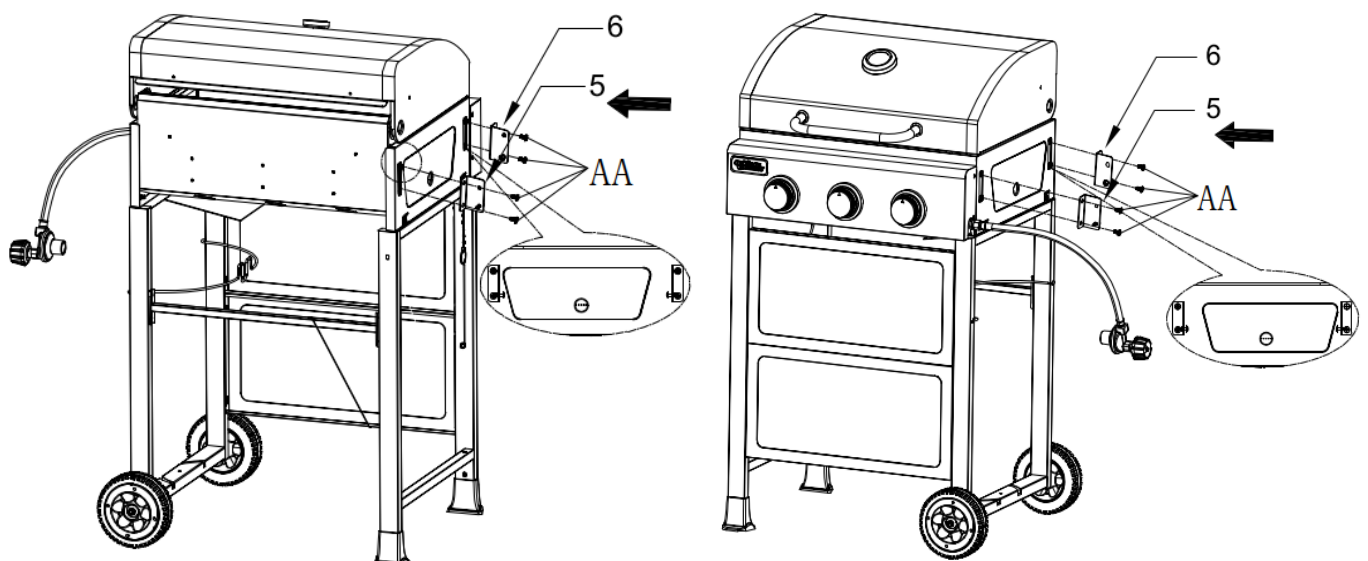
### Step 8.

Put **Grill Body Assembly (1)** on the top of Cart assembly, using 3 pcs **M6X16 Bolts (AA)** and install **Match Lighter (14)** using 1 pc **M6 Wing Nut (EE)**.



### Step 9.

Install 2 pcs **Side Table Bracket A(5)** and 2 pcs **Side Table Bracket B(6)** to the end caps of Grill body, by using 8 pcs **M6X16 Bolts(AA)**.

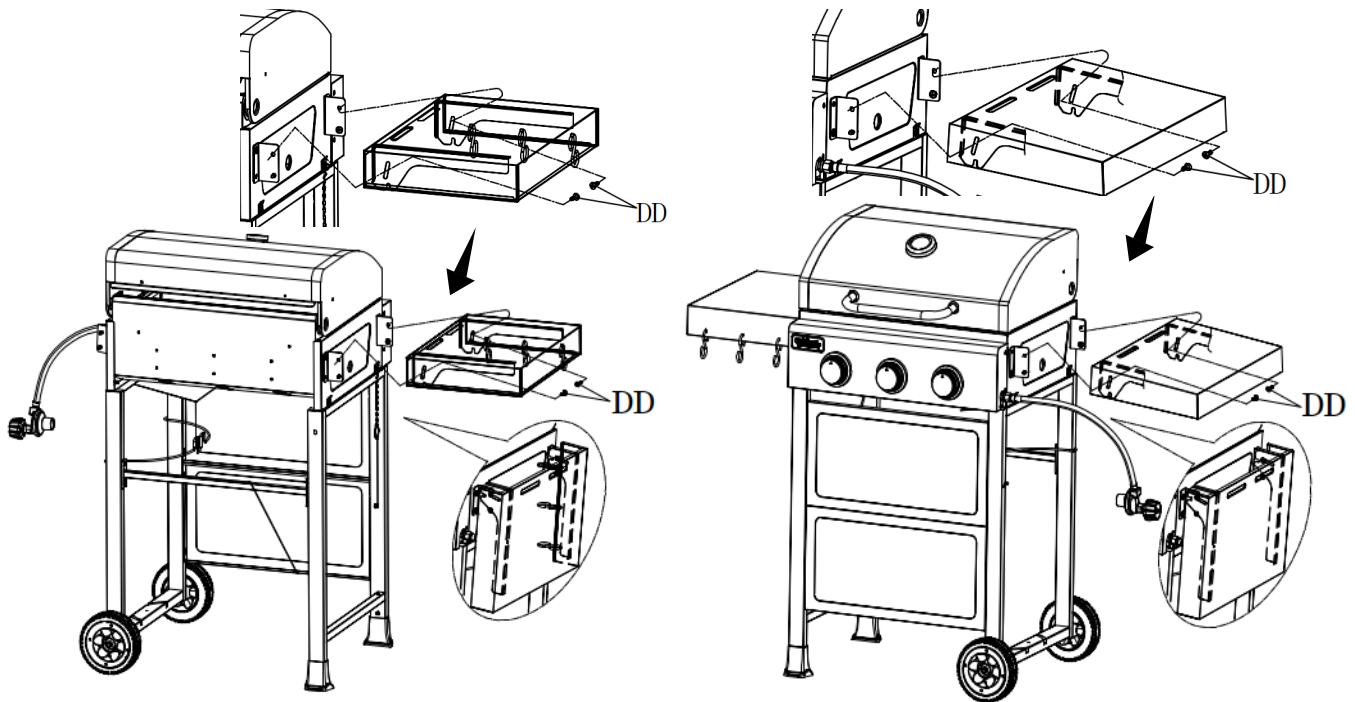


## Assembly Instructions

### Step 10.

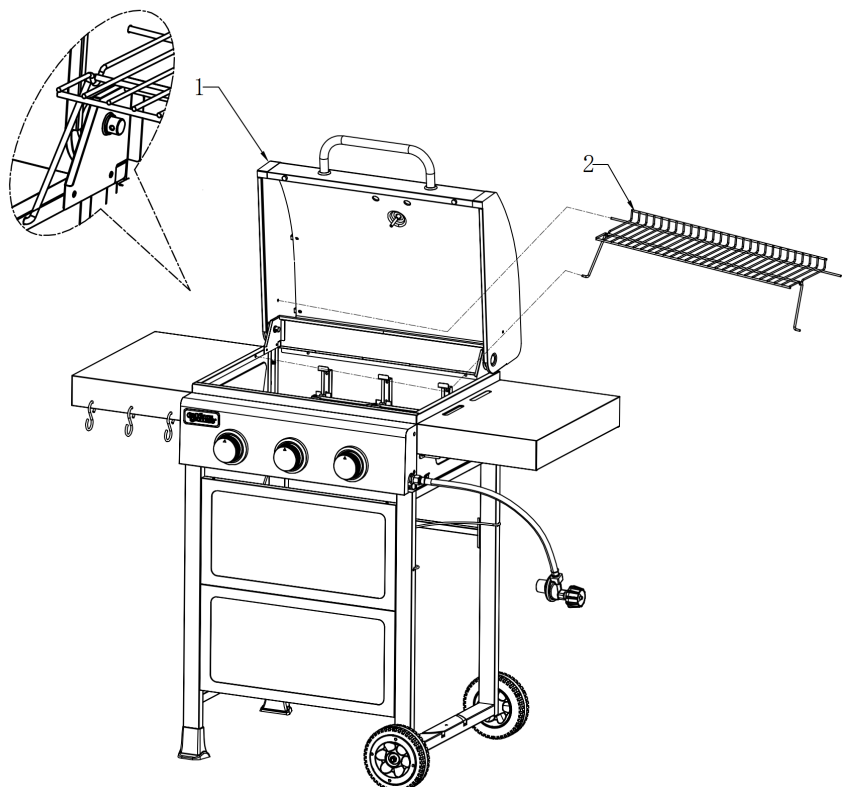
Install **Left Side Table** to the Side table bracket using 2 pcs **M5 Stepped Bolts(DD)**. Attach **Right Side Table** to the Side table bracket using 2 pcs **M5 Stepped Bolts(DD)**.

Place 3 pcs “S”hooks (24) to Left Side Table.



### Step 11.

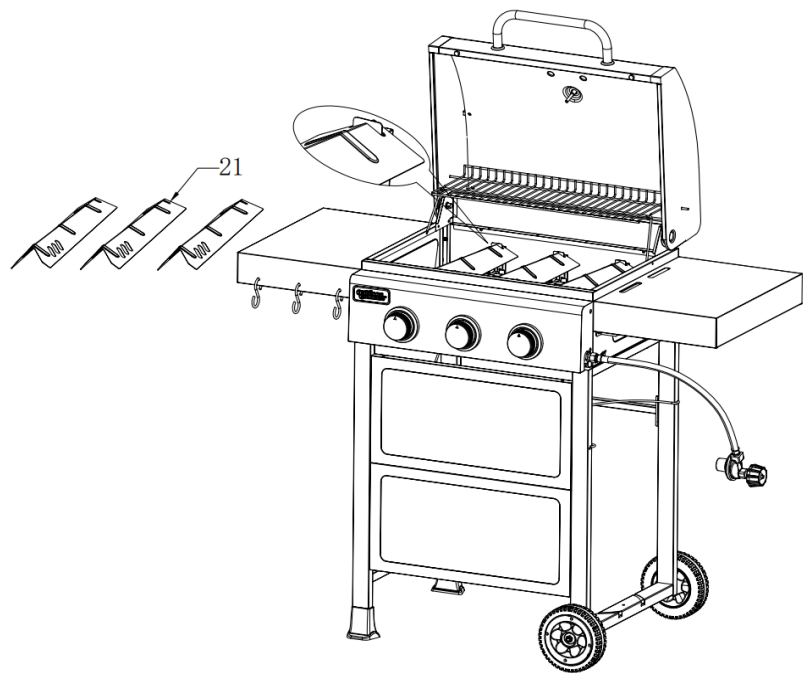
Install **Warming Rack(2)** to the hole of Lid L&R side panels and the hole of Grill body L&R side panels.



## Assembly Instructions

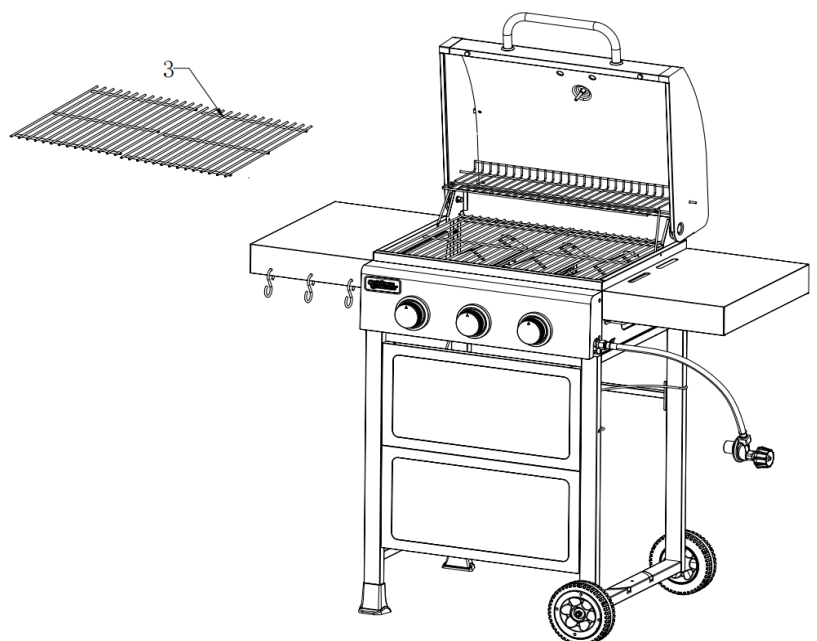
### Step 12.

Place 3 pcs **Flame Tamer(21)** the top of burners as shown.



### Step 13.

Place 2 pcs **Cooking Grate (3)** onto the grill body as shown.

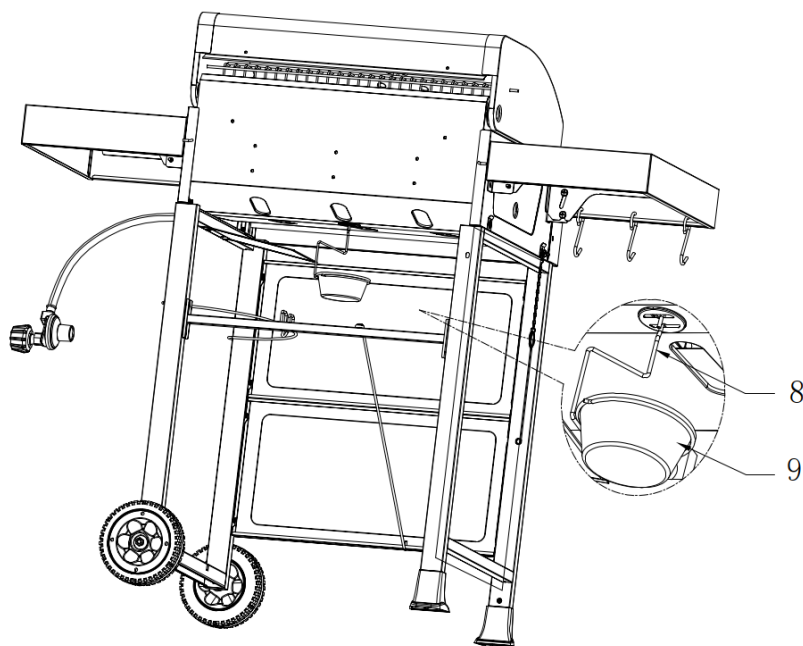


## Assembly Instructions

### Step 14.

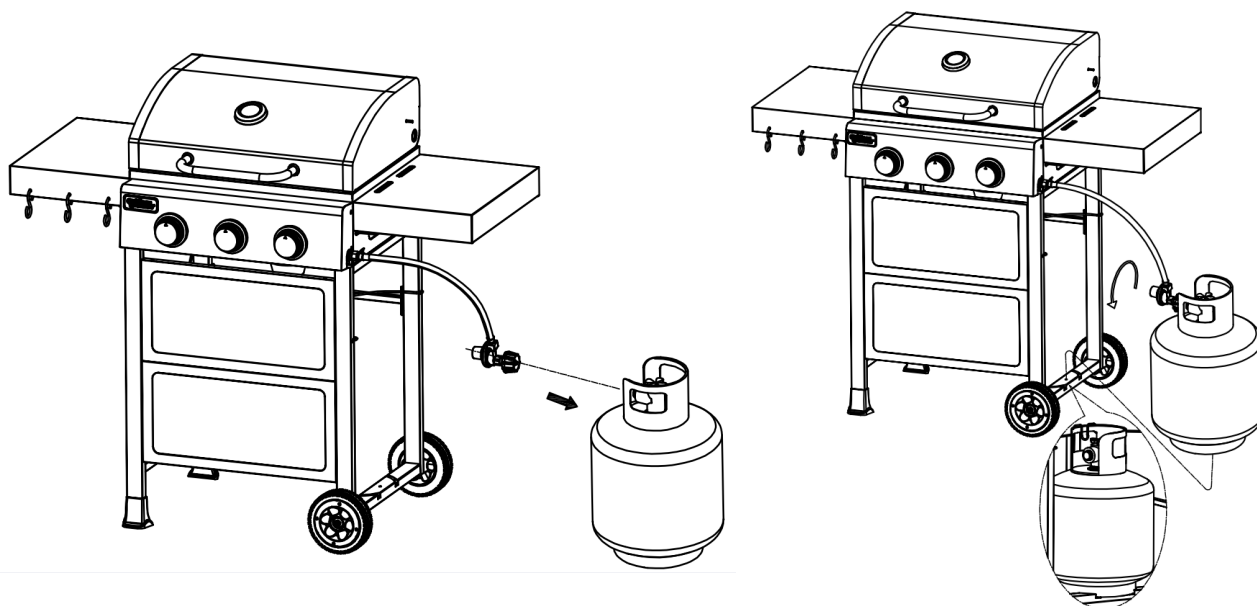
Position **Grease Cup holder(8)** to the hold at the bottom of Grill body.

Position the **Grease Cup (9)** to the holder.



### Step 15

Put the gas cylinder onto the assembly place of Right cart and connect to the Regulator.



## 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.

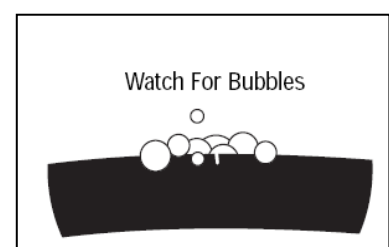
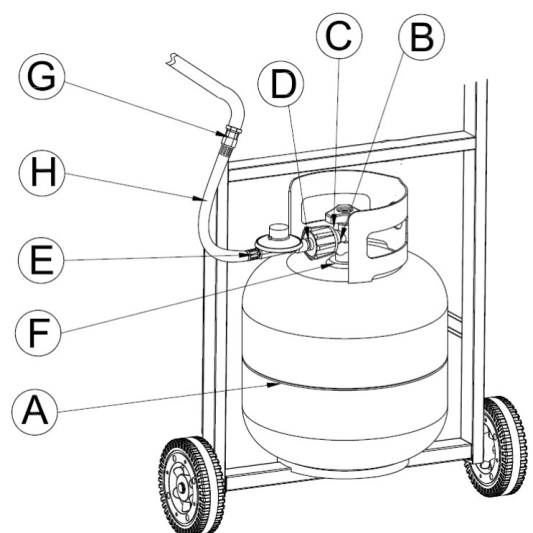
D Brass nipple connections to gas supply hoses.

E Regulator connections to gas supply hose.

F Tank valve to cylinder

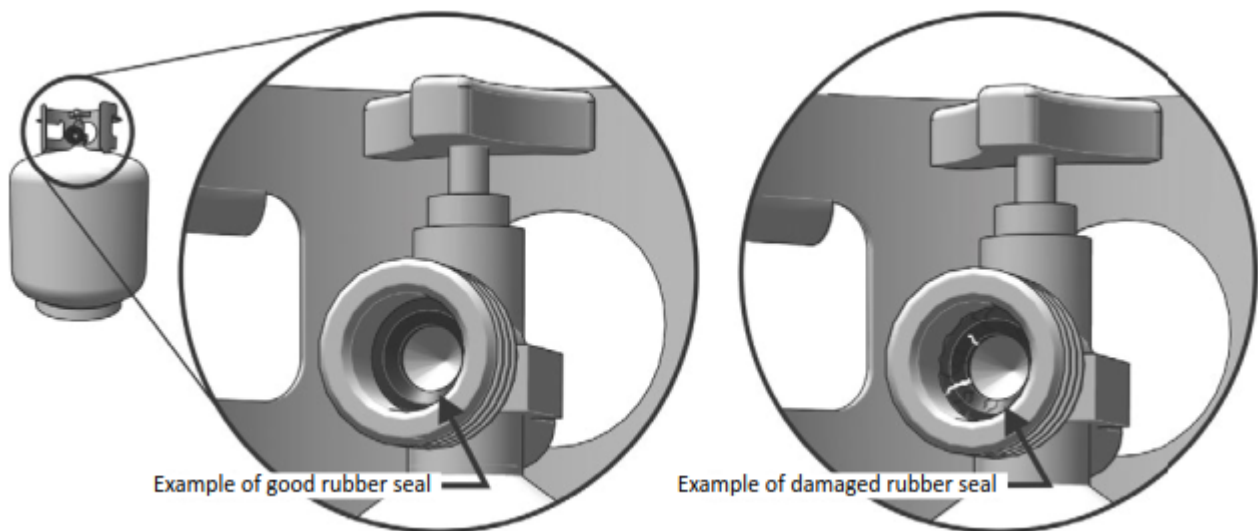
G Hose connection to gas manifold.

H The full length of gas supply hose.



## 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) .
6. The cylinder face elastomeric face seal element on these devices could, over time, show marked and visible damage or deterioration that might cause a leak even with the connection tightened; a visual inspection for the seal must be carried out every time a LP gas cylinder is replace or refilled; any LP-gas cylinder showing signs of damage or deterioration as those illustrated below, including visible cracks and pitting, must be returned unused to the seller





## 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 BURNERS OF GRILL

1. READ INSTRUCTIONS BEFORE LIGHTING.
2. OPEN LID DURING LIGHTING.
3. ENSURE KNOBS ARE IN “OFF” POSITION.
4. TURN ON THE CYLINDER VALVE.
5. PUSH AND TURN ANY CONTROL KNOB COUNTER-CLOCKWISE TO “MAX” POSITION UNTIL CLICK IS HEARD AND BURNER IS LIT. THEN
6. ADJUST THE FLAME BY TURNING CONTROL KNOB BETWEEN “MAX” AND “MIN” POSITIONS.
7. IF IGNITION DOES NOT OCCUR IN 5 SECONDS, TURN THE BURNER CONTROL OFF, WAIT 5 MINUTES, AND REPEAT THE LIGHTING PROCEDURE.
8. TO TURN OFF, PUSH AND TURN ANY CONTROL KNOB RESPECTIVELY CLOCKWISE UNTIL THEY LOCK IN “OFF” POSITION.



## Lighting Instructions

### USING MATCH HOLDER TO LIGHT BURNER

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



## DANGER

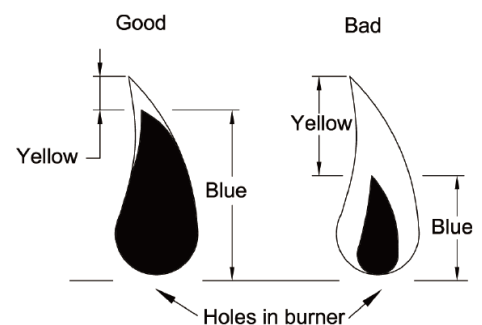


- Keep your face and hands as far away from the grill as possible when lighting it.

### 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 below of this manual.





### CAUTION



- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors or liquids.
- Do not obstruct the flow of combustible and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

### STEEL SURFACES

There are different stainless steel cleaners available. Always use the mildest one for cleaning first and scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface then give the appearance of rust. To remove, use a soft abrasive pad in conjunction with a stainless steel cleaner.

### GREASE CUP

The grease cup should be emptied, wiped down periodically and washed with a mild detergent and warm water solution. Check the grease cup frequently. Don't allow excess grease to accumulate and overflow out of the grease cup.

### GRILL BURNERS

Extreme care should be taken when removing burner as it must be correctly centered on the orifice before any attempt is made to re-light the grill. Frequency of cleaning will depend on how often you use the grill.

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 flashback 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 flashback, it is the most common cause. To reduce the chance of flashback, 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.

## 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.



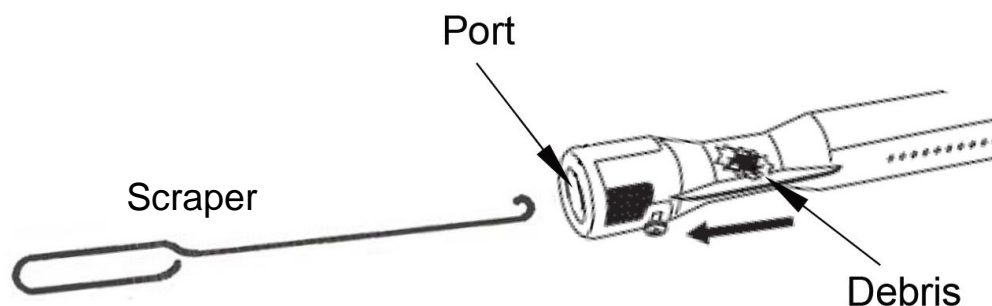
### WARNING



- 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. Clean the exterior of the burner with a brass brush. Use a metal scraper to remove stubborn stains.
6. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
7. If insects or other obstructions are blocking the flow of gas through the burner, call customer service at 1-888-922-2336 . Make sure to center the burner over the orifice.



### **TO REINSTALL THE MAIN BURNERS:**

1. Insert the burner into the burner valve.
2. Firmly seat the valve orifice into the burner tube. Make sure the Valve orifice is inserted STRAIGHTLY into the burner tube.
3. Align the burner with the fixing slot at firebox, insert the cotter pin to the hole of the fixing slot.

### **MAIN BURNER REPLACEMENT:**

1. Remove the flame tamers.
2. Remove the burner cotter pin as shown.
3. Remove the burner from the grill body.

## Trouble Shooting

| Problem:                        | Possible Causes:  | Corrective Actions:   |
|---------------------------------|---|---|
| Burner cannot light.            | <ol style="list-style-type: none"> <li>1. LP cylinder fuel is used up.</li> <li>2. Bad electrode spark.</li> <li>3. Burner may not be properly seated.</li> <li>4. Burner may be obstructed.</li> <li>5. The cylinder valve may be closed.</li> <li>6. Regulator is not properly seated on cylinder valve.</li> </ol> | <ol style="list-style-type: none"> <li>1. Change a new full LP cylinder.</li> <li>2. Check to see if the spark will match with the vents of burner. Electrode or collector may need adjustment.</li> <li>3. Refer to the section of "To Reinstall The Main Burners" at P.30 to reinstall burner properly.</li> <li>4. Refer to the section of "Burner Cleaning" at P.29 to clean the burner.</li> <li>5. Check then open the cylinder valve.</li> <li>6. Refer to the section of "Connection Procedures" at P.6 to reinstall the regulator properly.</li> </ol> |
| Fire at control knob.           | <ol style="list-style-type: none"> <li>1. Burner is improperly seated on control valve.</li> <li>2. Gas connections may be loose.</li> <li>3. Burner holes may be obstructed.</li> </ol>  | <ol style="list-style-type: none"> <li>1. Refer to the section of "To Reinstall The Main Burners" at P.30 to reinstall burner properly.</li> <li>2. Refer to the section of "Leak Test" at P.24-25 to check and tighten all connections.</li> <li>3. Refer to the section of "Burner Cleaning" at P.29 to clean the burner.</li> </ol>  |
| Yellow flame at burner.         | <ol style="list-style-type: none"> <li>1. Burner is obstructed.</li> </ol>  | <ol style="list-style-type: none"> <li>1. Refer to the section of "Burner Cleaning" at P.29 to clean the burner.</li> </ol>   |
| Flame blows out on "LOW".       | <ol style="list-style-type: none"> <li>1. Burner holes may be obstructed.</li> <li>2. Grill is not sufficiently preheated.</li> <li>3. Burner is improperly seated on control valve.</li> </ol>   | <ol style="list-style-type: none"> <li>1. Refer to the section of "Burner Cleaning" at P.29 to clean the burner.</li> <li>2. Preheat the grill for sufficient time.</li> <li>3. Refer to the section of "To Reinstall The Main Burners" at P.30 to reinstall burner properly.</li> </ol>  |
| Burner does not get hot enough. | <ol style="list-style-type: none"> <li>1. Flow control device has been activated in regulator.</li> </ol>   | <ol style="list-style-type: none"> <li>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.</li> </ol>   |
| Grill is too hot.               | <ol style="list-style-type: none"> <li>1. Excess grease build-up causing grease fires.</li> <li>2. Damaged or faulty regulator.</li> </ol>  | <ol style="list-style-type: none"> <li>1. Refer to the section of "Care and Maintenance" at P.28-30 to clean the grill properly.</li> <li>2. Replace the damaged parts with factory authorized component.</li> </ol>  |

## Recipes

### Spicy Apricot Wings

*Level: Easy Total: 45 mins Prep: 10 min Inactive: 5 min Cook: 25 min Yield: 6 servings*

#### Ingredients

- 1/2 cup hickory, apple or apricot wood chips
- 1/2 cup apricot preserves
- 2 tablespoons Worcestershire sauce
- 2 tablespoons light brown sugar
- 1 tablespoon soy sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon kosher salt
- 2 teaspoons freshly ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon sweet paprika
- 1/2 teaspoon cayenne pepper
- 1/4 teaspoon ground ginger
- 3 pounds chicken wings, wing tips removed, and wings cut into 2 pieces (flats and drummies)

#### Directions

1. In a large bowl, combine the apricot preserves with the Worcestershire sauce, light brown sugar, soy sauce, mustard, salt, black pepper, garlic powder, sweet paprika, cayenne and ginger. Scrape half of the mixture into a small bowl. Add the chicken wings to the large bowl and toss to coat well in the sauce. Let the chicken wings stand for 5 minutes.
2. Preheat grill on medium-high. Wrap the wood chips in heavy-duty foil and pierce the foil packet with a skewer. Add the packet to the grill. Cover and let the wood chips begin to smoke, 5 minutes.
3. Grill the chicken wings, covered, over moderately high heat, turning them occasionally, until they are charred in spots and cooked through, 22 to 25 minutes. Transfer the chicken wings to a platter and serve the reserved sauce on the side.

## 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 BECOME 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](mailto:customerservice@academy.com) /  
at 1-888-922-2336, 7:00 am to 12:00 am CST (daily)