



# PRODUCT GUIDE GUIDE DES PRODUITS GUÍA DEL PRODUCTO

MODEL | MODÈLE | MODELO

**14601897**

**Patio Bistro® 180**

Serial number | Numéro de série | Número de serie

See rating label on grill for serial number.

Ce numéro se trouve sur l'étiquette signalétique située sur l'appareil.

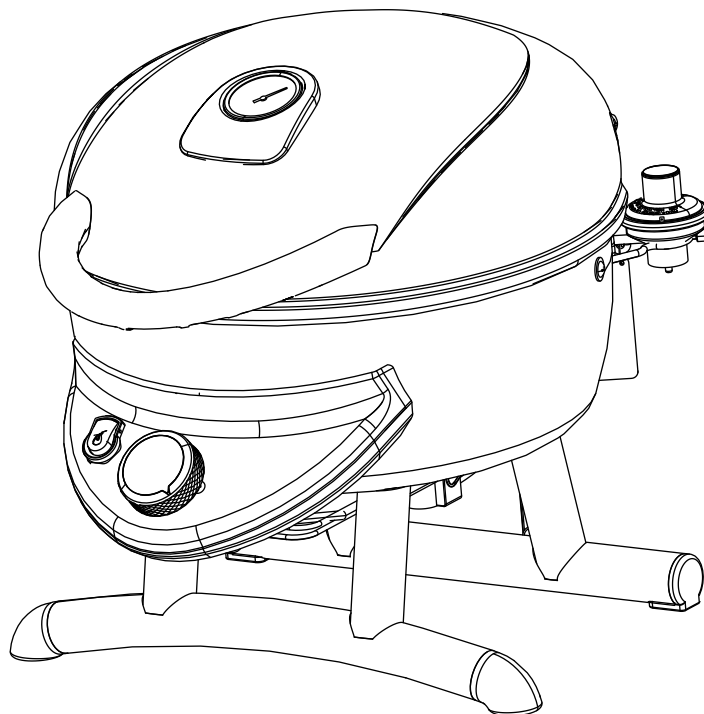
El número de serie se encuentra en la etiqueta de especificaciones de la parrilla.

Date purchased | Date d'achat | Fecha de compra

If you have questions or need assistance during assembly, please call 1-888-430-7870

Si vous avez des questions ou besoin d'aide pendant l'assemblage, S'il vous plaît appelez 1-888-430-7870

Si tiene alguna pregunta o si Necesita ayuda durante el Ensamblado, llámenos Al 1-888-430-7870



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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

### Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



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



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



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

### INSTALLER/ASSEMBLER:

Leave this manual with consumer.

### CONSUMER:

Keep this manual for future reference.



#### CALIFORNIA PROPOSITION 65

1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

*Wash your hands after handling this product.*

**THIS GRILL IS FOR OUTDOOR USE ONLY.**



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.



1. Never operate this appliance unattended.
2. Never operate this appliance within 10ft (3m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. If a fire should occur, keep away from the appliance and immediately call your fire department.

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



Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.



For residential use only. Do not use for commercial cooking.

Do not leave appliance unattended. Keep children and pets away from appliance at all times.



Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.



Some parts may contain sharp edges. Wear protective gloves if necessary.



Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.



### Grease Fires

- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP tank off.
- If grill has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residue to insure that a grease fire does not develop. Follow instructions on General Grill Cleaning and Cleaning The Burner Assembly to prevent grease fires.
- The best way to prevent grease fires is regular cleaning of the grill.



If grill should go out accidentally, turn the burner control  OFF, wait 5 minutes and repeat the lighting procedure.

### Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- This appliance is not for use in or on recreational vehicles and/or boats.
- Grill installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70**. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Do not leave appliance unattended. Keep children and pets away from appliance at all times.

### Call Grill Service Center for Help and Parts

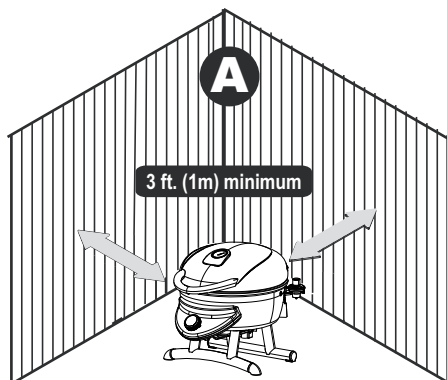
- If you need assistance with your product or warranty parts call **1-888-430-7870**. **Hours of Service Center Operation are 8:00 A.M. To 6:00 P.M. EST Monday - Friday.**
- To order non-warranty replacement parts or accessories please visit us on the web at [www.charbroil.com](http://www.charbroil.com) or call **1-888-430-7870** and one of our friendly and knowledgeable agents will be glad to assist you.

## USE AND CARE



### For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn (i.e. gasoline, propane, or any other flammable liquid or gas).
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Never use regulator from this grill with any other LP appliance.
- When cooking, the appliance must be on a level surface in an area clear of combustible material.
- Use grill only in well-ventilated space. For outdoor use only. Never use in an enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill.
- This appliance is not intended for and should never be used as a heater.
- Do not cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, l'Ve electrical appliances, etc..



### • Apartment Dwellers

- Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- Never attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- Never operate grill with LP cylinder out of correct position specified in assembly instructions

### LP (Liquefied Petroleum Gas)

- Is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

### Propane Cylinder Use (1lb. Disposable)

- Use only cylinder marked "Propane Fuel".
- Cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- Size should be 4" diameter, 8" height, or 3" diameter, 10" height.
- Save cylinder cap and reinstall when not in use.
- Cylinder supply system must be arranged for vapor withdrawal. Gas cylinder must be upright in use.

### IMPORTANT!

### Leak Testing (1lb. Disposable)

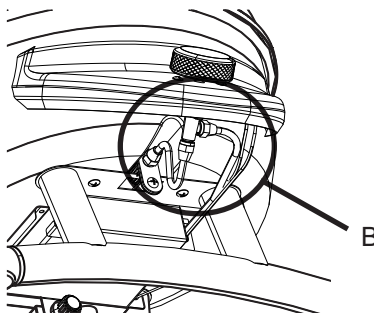
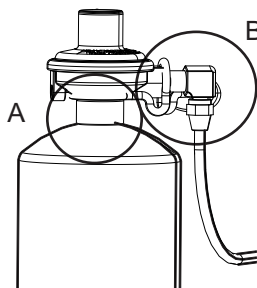
- During leak test, keep grill away from open flames or sparks and do not smoke. Grill must be leak tested outdoors in a well ventilated area
- Leak test must be repeated each time gas cylinder is replaced or after storage.

Materials needed include clean paint brush and 50/50 soap and water solution. Use mild soap and water. Do not use household cleaning agents. Damage to components can result.

1. Be sure control valve is turned OFF ○
2. Brush soapy solution onto **connection** between gas cylinder and regulator at (A). If growing bubbles appear, there is a leak. Retighten cylinder and repeat soapy solution.
3. If you cannot stop a leak, remove gas cylinder from regulator and check for damaged threads, dirt and debris on regulator and gas cylinder. Also check to see if anything is obstructing flow of gas at regulator and gas cylinder openings. Remove any obstruction that may be found and repeat leak test. IF threads are damaged on either regulator or gas cylinder, replace.

**Brush soapy solution onto connections between regulator piping to valve (B).** If a leak is detected remove cylinder. Do not use grill with a leak and do not attempt to correct.

Call Grill Service Center at 1-888-430-7870 for replacement parts to correct leaks.



- Never store a spare cylinder under or near the appliance or in an enclosed area.
- Never fill a cylinder beyond 80% full.
- An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.

### Safety Tips

- The use of alcohol, prescription or nonprescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When grill is not in use, disconnect 1 lb. cylinder.
- Never move grill while in operation or still hot. Allow the appliance to cool before moving or storing.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a grill problem see the Troubleshooting Section. Light burner. Check to make sure they are lit, close the lid and warm up grill on high for 10 minutes. Curing of paint and parts will produce an odor only on first lighting.
- Grill is not to be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.



Turn controls OFF ○ and disconnect cylinder when not in use.

### Ignitor Lighting

READ INSTRUCTIONS BEFORE LIGHTING.

Do NOT lean over appliance while lighting.

1. Turn OFF ○ gas burner control valve.
2. Connect LP gas cylinder.
3. **Open** the grill lid.
4. Press and turn the control knob to the 🔥 position.
5. Push and hold ELECTRONIC IGNITOR button until the burner lights.
6. Once ignited, turn the control knob to the desired setting.
7. If ignition does not occur in 5 seconds, turn the burner control knob OFF ○, wait 5 minutes, and repeat lighting procedure.

If ignition still does not occur, follow match-lighting instructions.

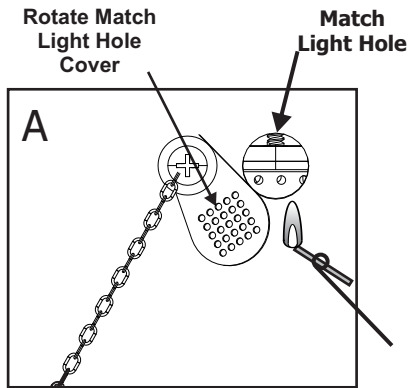


If ignition does NOT occur in 5 seconds, turn the control knob OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

## Match-Lighting

Do NOT lean over appliance while lighting.

1. Turn OFF  gas burner control valve.
2. Open grill lid.
3. Connect LP gas cylinder
4. Insert match into match holder. Strike match. Place lit match into match light hole at the rear of the grill bottom, shown "A". Make sure lit match is placed inside through the hole and near burner.
5. Push in and turn control knob to position ⑤ Be sure burner lights and stays lit.
6. If ignition does not occur in 5 seconds, turn the burner control knob OFF  wait 5 minutes, and repeat lighting procedure.



View is from rear of barbecue

### Turning Grill Off

Turn control knob to OFF  position. Disconnect LP cylinder.

### Burner Flame Check

- Light burner. Looking through the match light hole underneath the appliance, you should see the flame height as shown below. Turn control knob from position ⑤ to ①. The flame height should decrease. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting Section.



### Ignitor Check

- Remove LP cylinder. Turn ignitor knob. "Click" should be heard each time at electrode. See "Troubleshooting" if no click or spark.

### Valve Check

- Important: Remove LP cylinder before checking valve. Knob locks in OFF  position. To check valve, first push in knob and release, knob should spring back. If knob does not spring back, replace valve assembly before using this appliance. Turn knob to position ① then turn back to OFF  position. Valve should turn smoothly.

### Before Your First Cookout

Leak test your grill. Light burner, check to make sure it is lit. Close the lid and warm up 5 for 10 minutes. Additional curing of paints and parts will produce an odor only on first lighting.



**CAUTION**

## SPIDER ALERT!

### SPIDER AND WEBS INSIDE BURNER



If your appliance is getting hard to light or the flame is weak, check and clean the venturi's and burners.

Spiders or small insects are known to create "flashback" problems by building nests and laying eggs in the appliance venturi or burner obstructing the flow of gas. The back-up gas can ignite behind the control panel. This flashback can damage your appliance and cause injury. To prevent flashbacks and ensure good performance the burner and venturi tube assembly should be removed and cleaned when ever the appliance has been idle for an extended period of time.

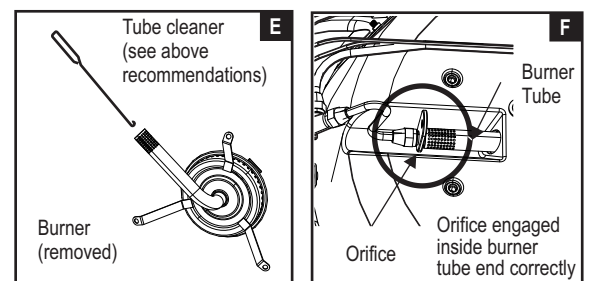
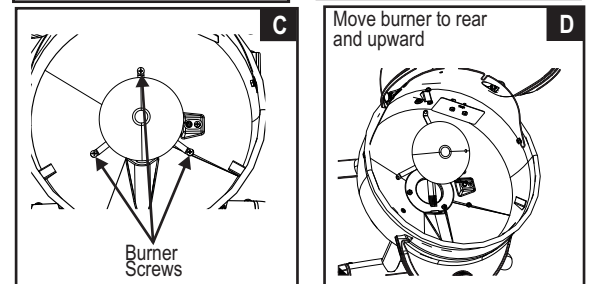
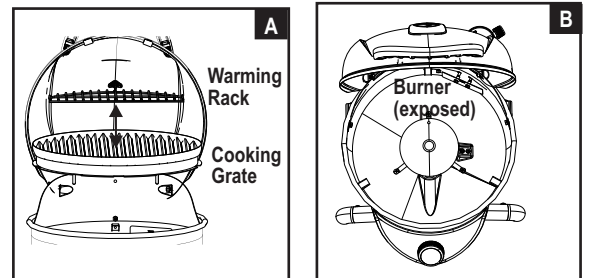
### General Grill Cleaning

Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. Do not apply a caustic grill/oven cleaner to painted surfaces.

### Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting appliance.

1. Turn gas OFF  at control knob and remove LP cylinder.
2. Open top cover, remove cooking grate and warming rack, shown A. This will expose the burner from inside, shown B.
3. Remove 3 screws attaching burner, shown C
4. From the top of the grill, carefully lift burner out, shown D.
5. Clean any blocked ports with a stiff wire such as an open paper clip.
6. Clean burner as recommended below, shown E. We suggest three ways to clean the burner tube. Use the one easiest for you.
  - (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run hook through burner tube several times.
  - (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through burner tube several times.
  - (C) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Insert burner into firebox. **VERY IMPORTANT: Burner tube must re-engage over valve opening. See illustration, shown F.**
9. Reattach burner with screws removed in step 3.
10. Reinstall heat tent, cooking grates and warming rack. Ensure Cooking Grate ridges run front to back (fig.A)



## Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

**Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

**Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

**Cook:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

**Chill:** Refrigerate prepared foods and leftovers promptly.

**For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST.**

## How To Tell If Meat Is Cooked Thoroughly

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165° F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops can be cooked to 145° F.
- NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- Use a meat thermometer to ensure proper internal food temperatures.

USDA Recommended	
Internal Cooking Temperatures	
<b>Ground Meat</b>	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
<b>Fresh Beef, Veal, Lamb</b>	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F
<b>Poultry</b>	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
<b>Fresh Pork</b>	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F

## StoringYourGrill

- Clean cooking surface.
- Cover grill if stored outdoors.
- Store grill indoors ONLY if LP cylinder is disconnected.
- Leak test the grill after removing from storage and follow Cleaning Burner Assembly instructions before starting grill.
- Keep grill area clear and free from materials that burner (i.e. gasoline, propane or other flammable liquid or gas).
- Do not block holes in bottom or back of grill.
- When LP cylinder is connected to grill, store outdoors in well-ventilated space and out of reach of children.

## LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase\*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
Stainless Burner	5 years from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY
Firebox and Lid	2 years from date of purchase*	
All Other Parts	1 year from date of purchase*	

\*Note: A dated sales receipt WILL be required for warranty service.

**The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.**

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrossions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

**This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.**

### ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

### DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

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

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

**Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.** Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

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

**Consumer Relations  
P. O. Box 1240  
Columbus, GA 31902-1240**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

## PARTS LIST

Key	Qty	Description
A	1	GRILL BOTTOM
B	1	BURNER
C	1	HEAT SHIELD
D	1	CONTROL PANEL
E	1	HOSE VALVE REGULATOR
F	1	ELECTRODE
G	1	MATCH LIGHT COVER
H	1	MATCH HOLDER
I	1	ELECTRODE WIRE
J	1	FRONT LEG ASSEMBLY
K	2	FRONT LEG CAP
L	1	REAR LEG ASSEMBLY
M	2	REAR LEG CAP
N	1	COOKING GRATE
O	1	GREASE TRAY
P	1	WIND SHIELD
Q	1	WARMING RACK
R	1	TOP LID
S	1	LID HANDLE
T	2	LID BUMPER
U	1	TEMPERATURE GAUGE
V	1	BEZEL, F/ TEMPERATURE GAUGE
W	1	HEAT TENT
X	1	CONTROL KNOB
Y	1	IGNITION MODULE
Z	1	REGULATOR HEAT SHIELD
AA	1	IGNITER SWITCH MODULE

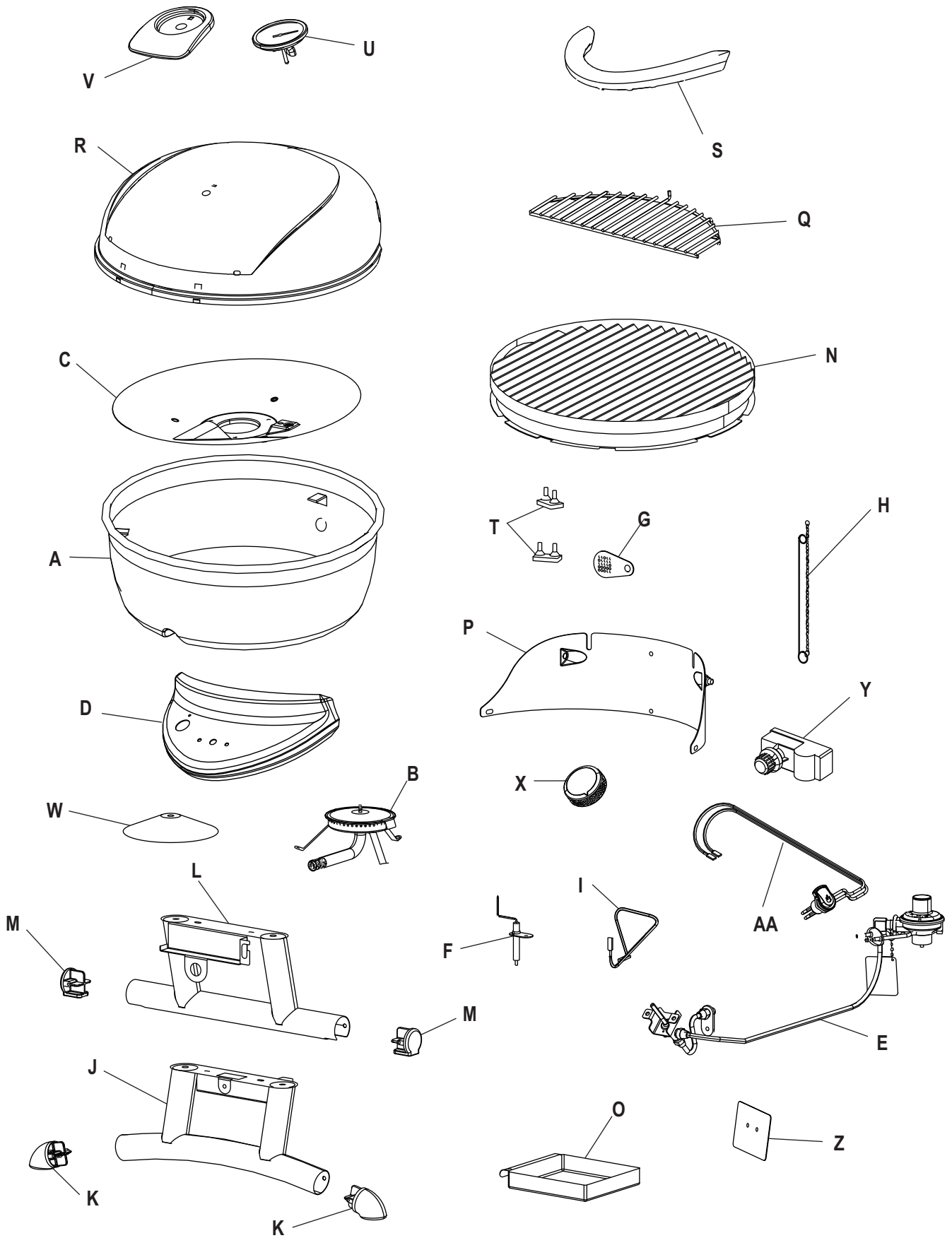
### NOT Pictured

...	1	HARDWARE PACK
...	1	PRODUCT GUIDE, ENGLISH-FRENCH-SPANISH
...	1	GRILLING GUIDE, ENGLISH-FRENCH
...	1	GRILLING GUIDE, SPANISH (ONLINE ONLY)
...	1	GRATE CLEANING TOOL

PARTS DIAGRAM

SCHÉMA DES PIÈCES

DIAGRAMA DE PIEZAS



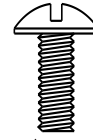
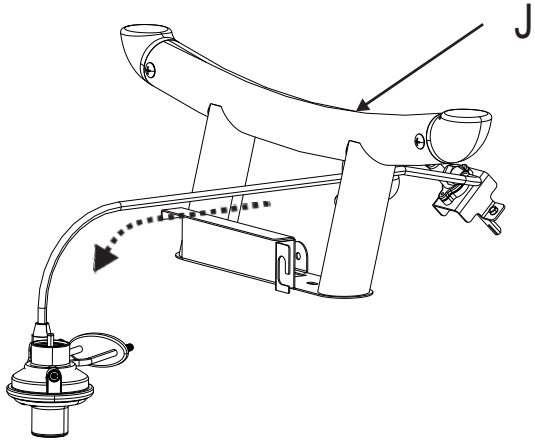


**ASSEMBLY STEPS**

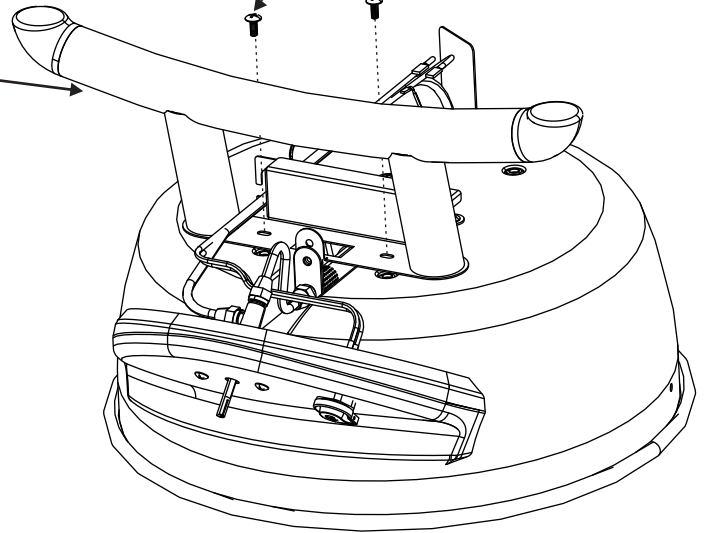
**ASSEMBLÉE ÉTAPES**

**ASAMBLEA PASOS**

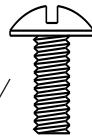
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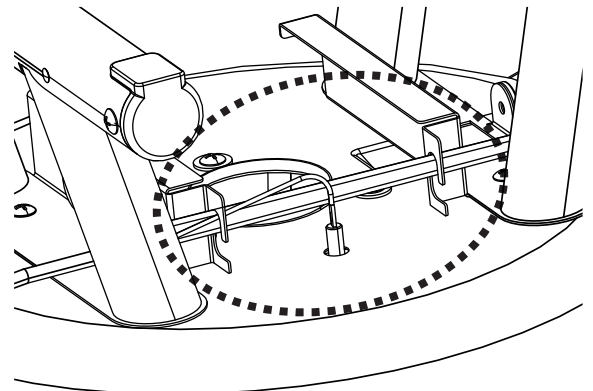
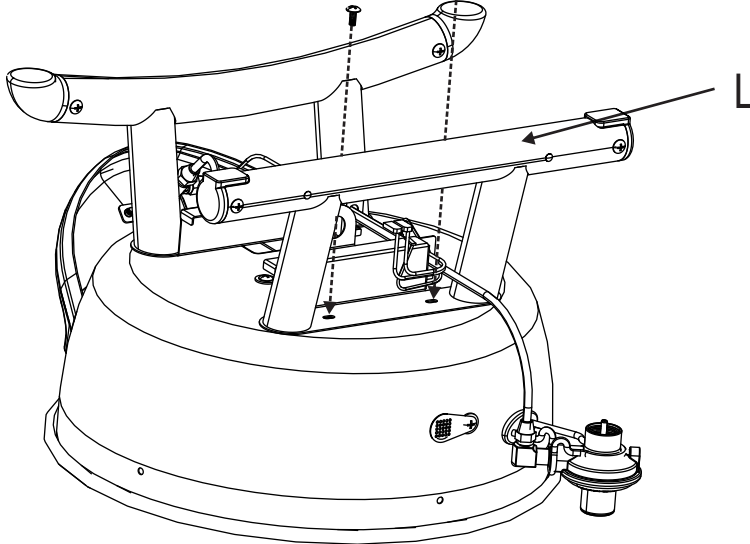
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Vis 10-24 x 1/2 po  
10-24 x 1/2" Tornillo  
X2



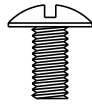
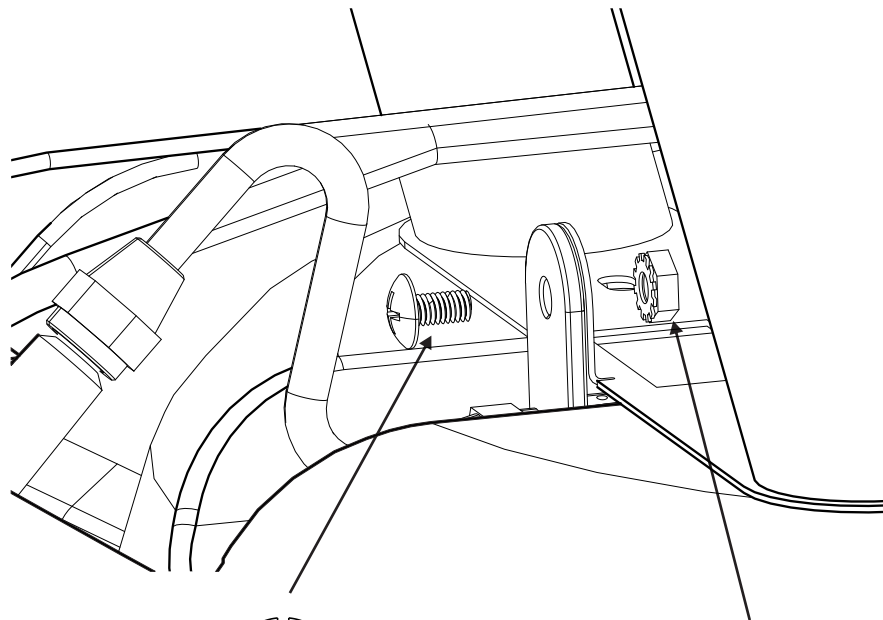
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10-24 x 1/2" Screw  
Vis 10-24 x 1/2 po  
10-24 x 1/2" Tornillo  
X2



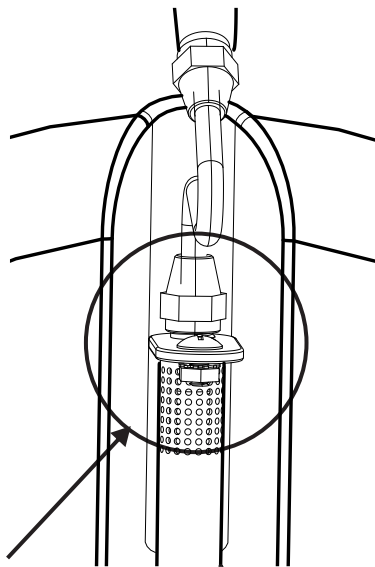
3



10-24 x 3/8" Screw  
Vis 10-24 x 3/8 po  
10-24 x 3/8" Tornillo  
X1

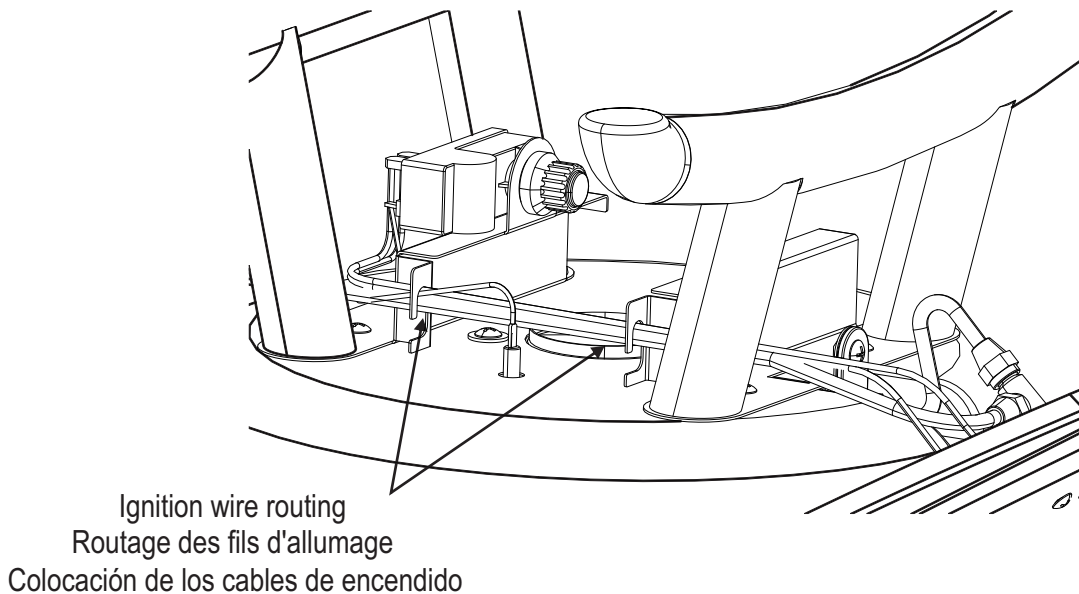
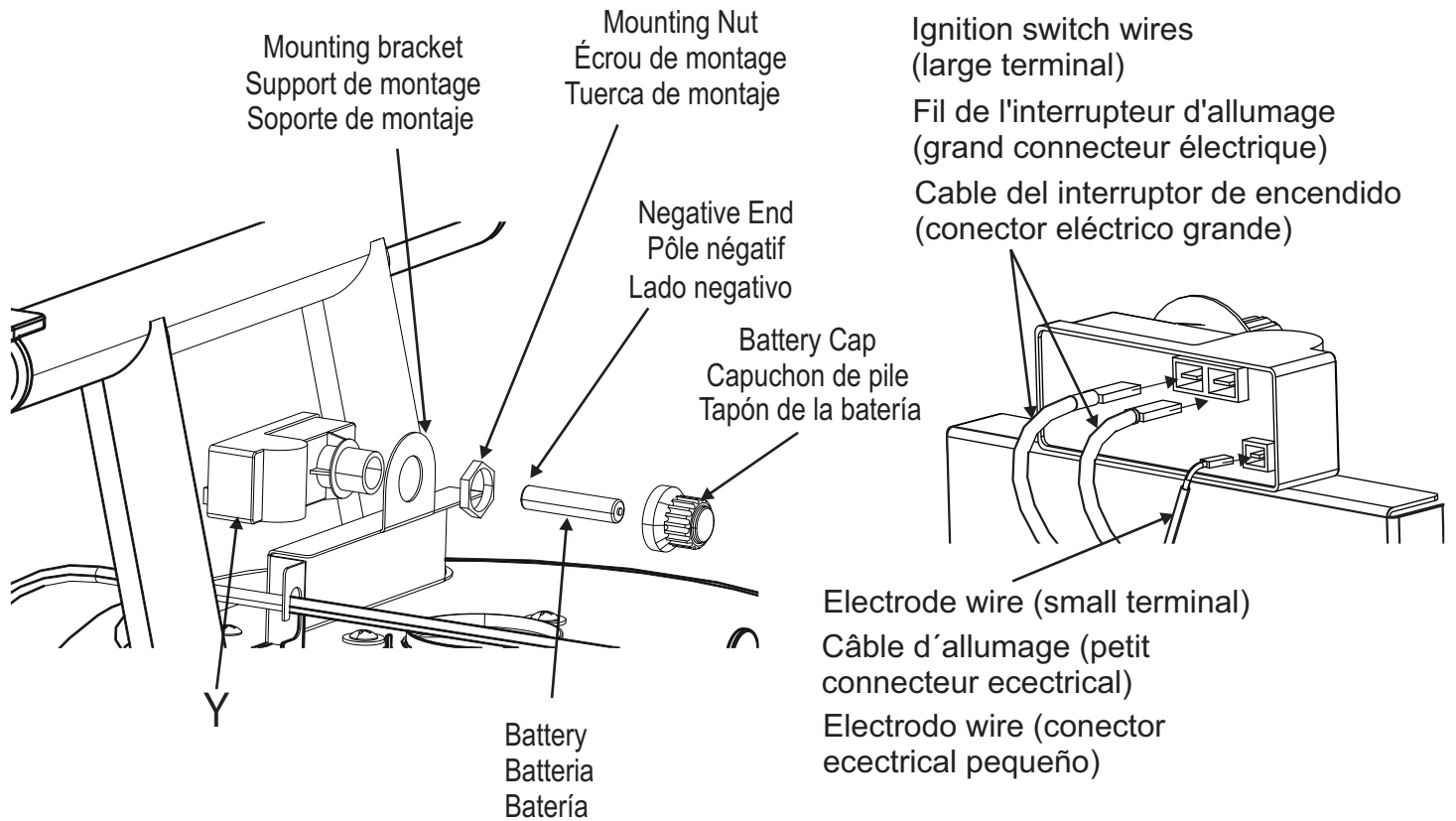


10-24 Nut  
Écrou 10-24  
10-24 Tuerca  
X1



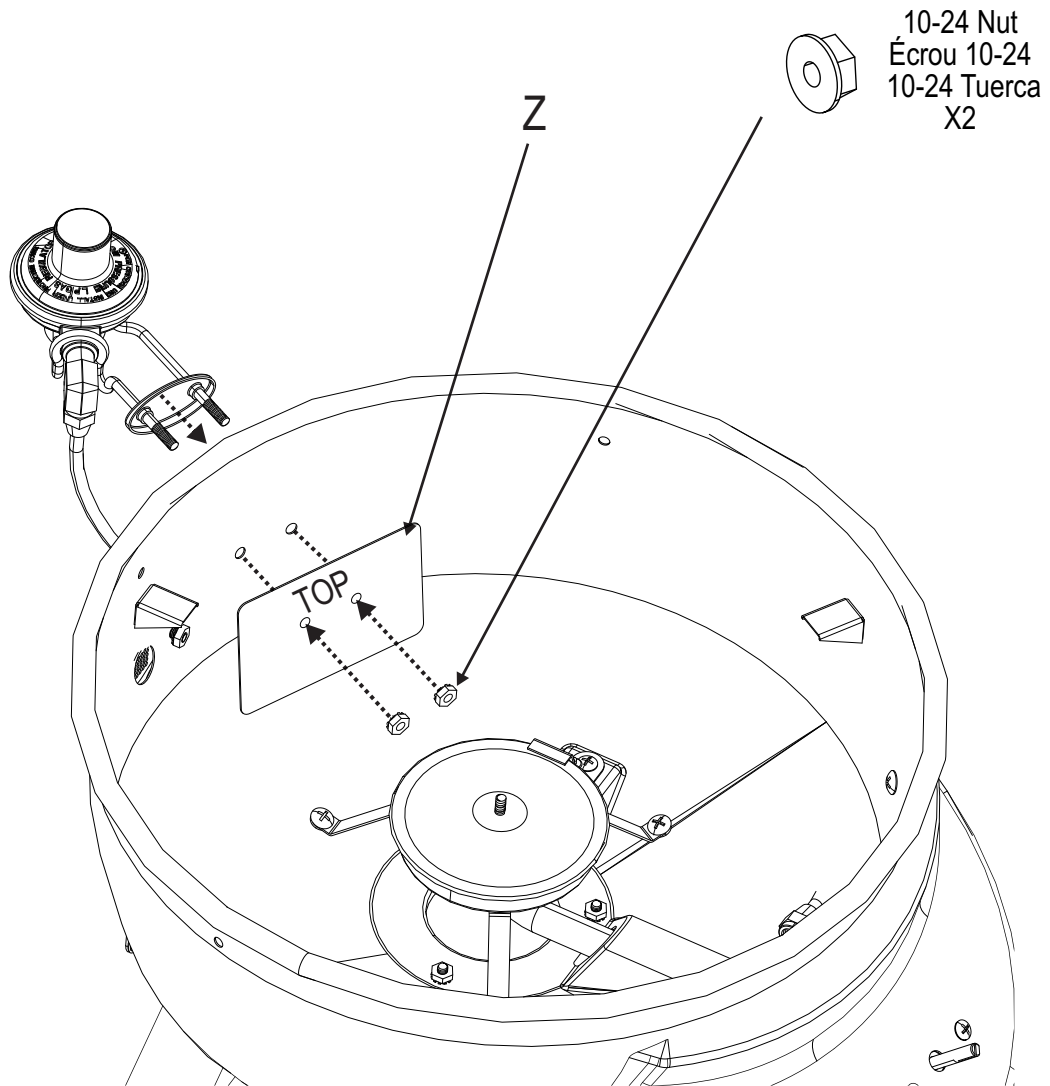
Proper orifice and burner tube engagement  
Engagement correct de l'orifice  
et du tube du brûleur.  
Conexión adecuada del orificio y el quemador.

4

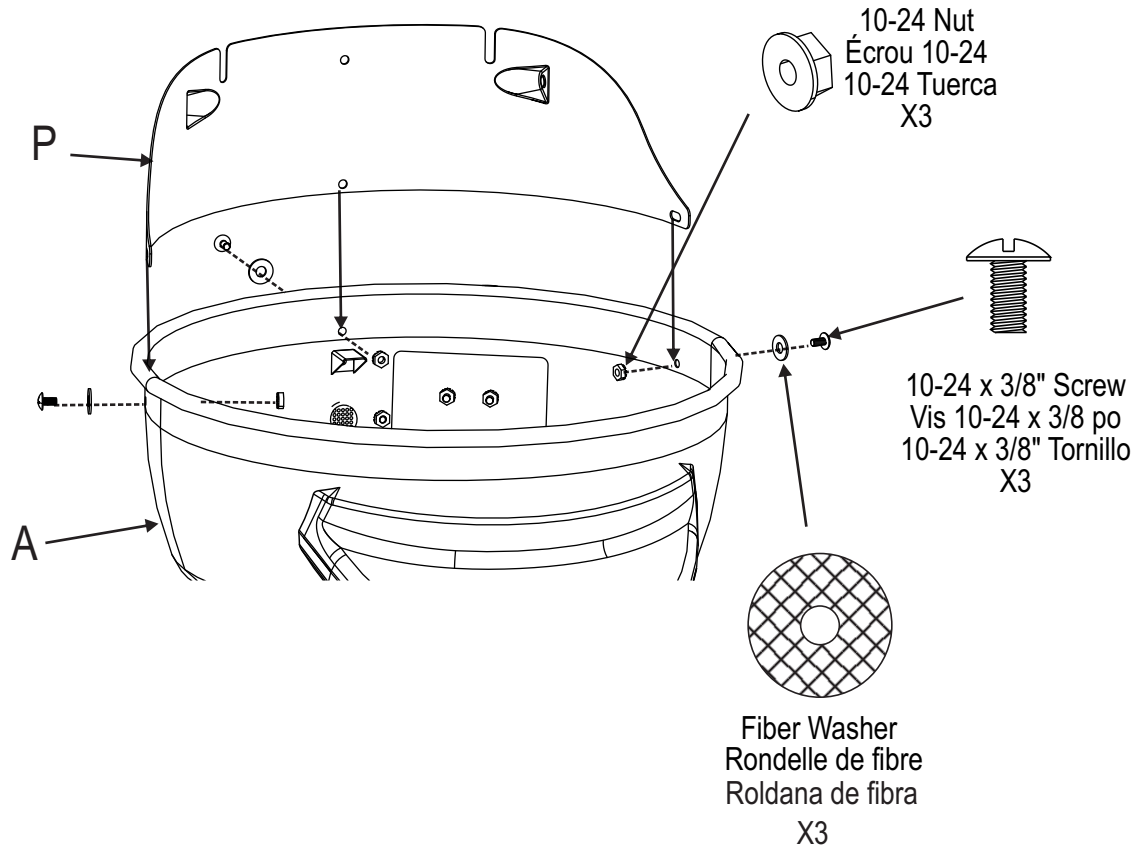


TURN BARBECUE UPRIGHT  
RETOURNEZ LE GRIL À L'ENDROIT  
COLOQUE EL ASADOR EN LA POSICIÓN NORMAL

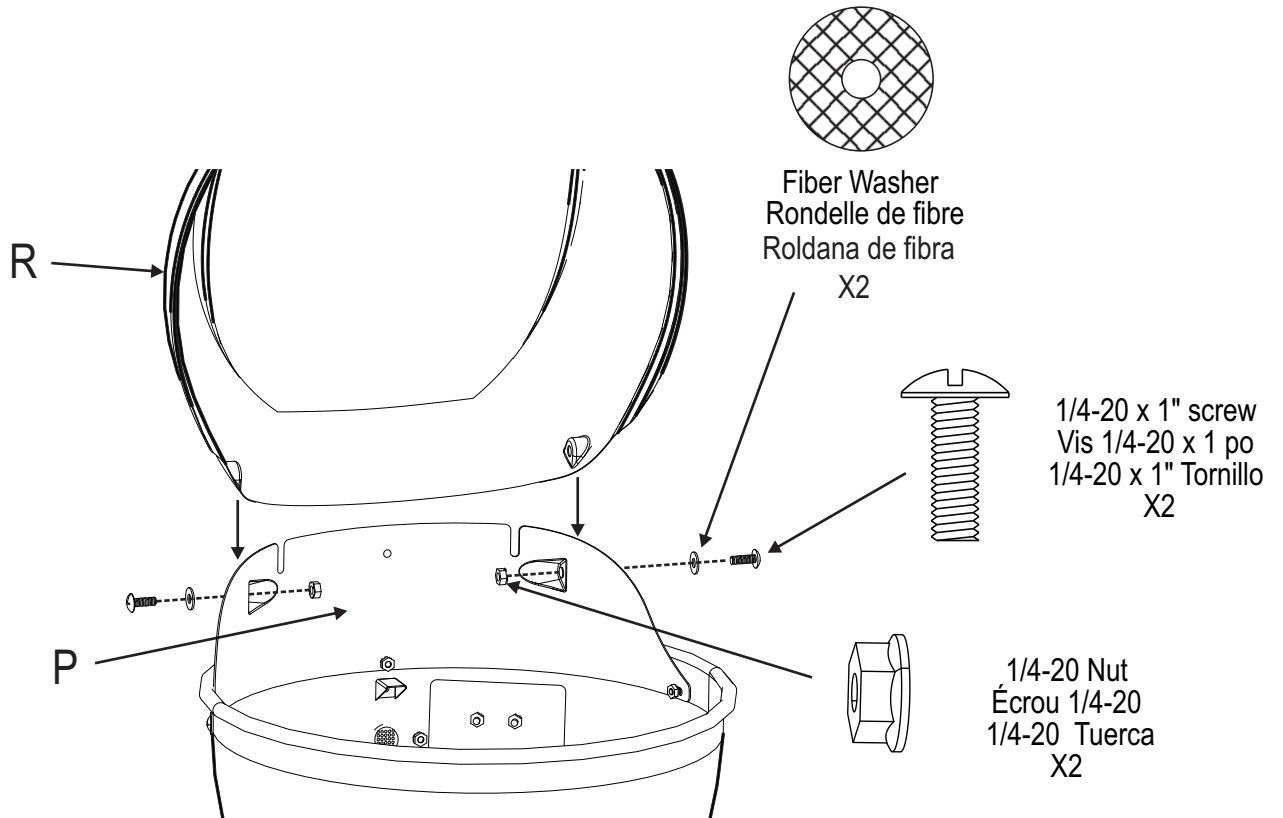
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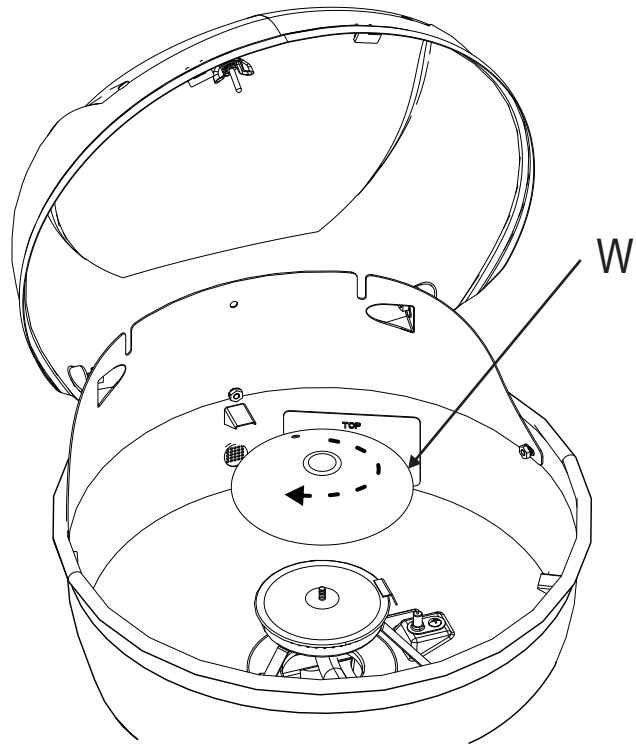
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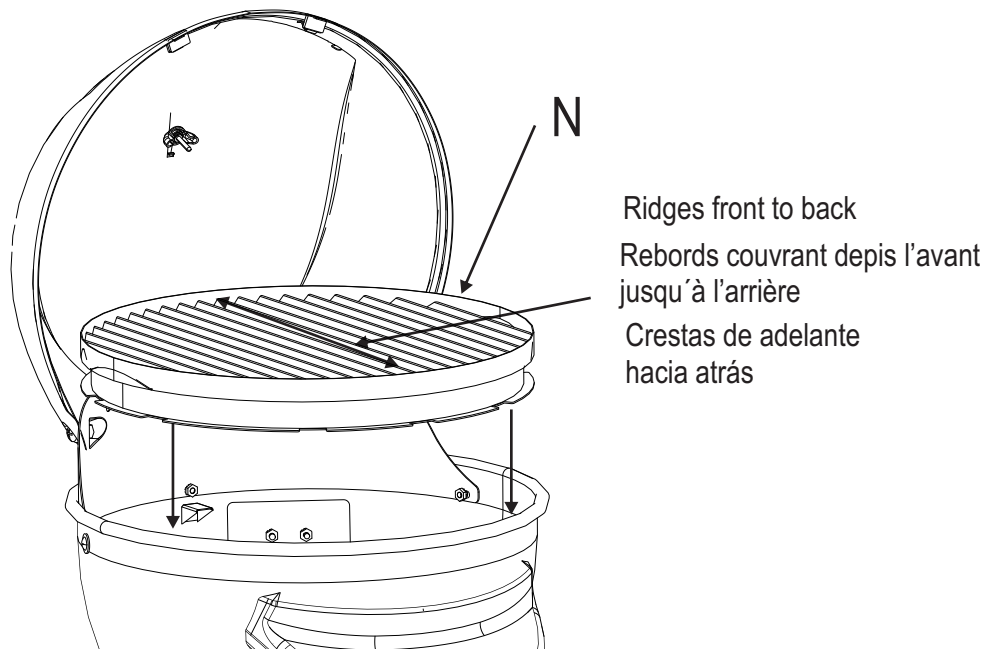
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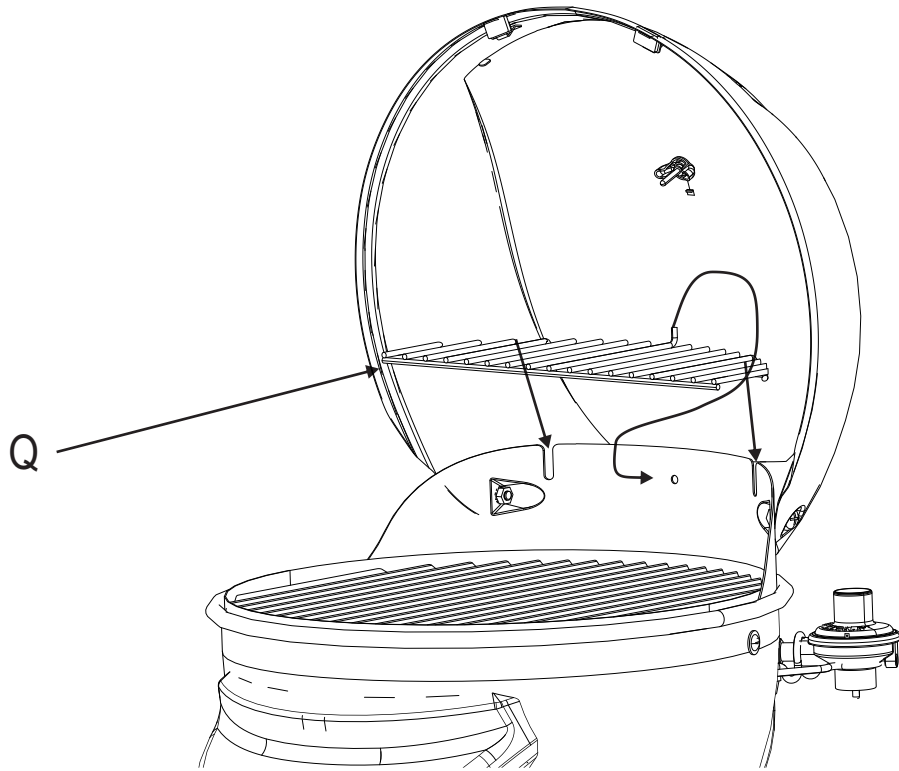
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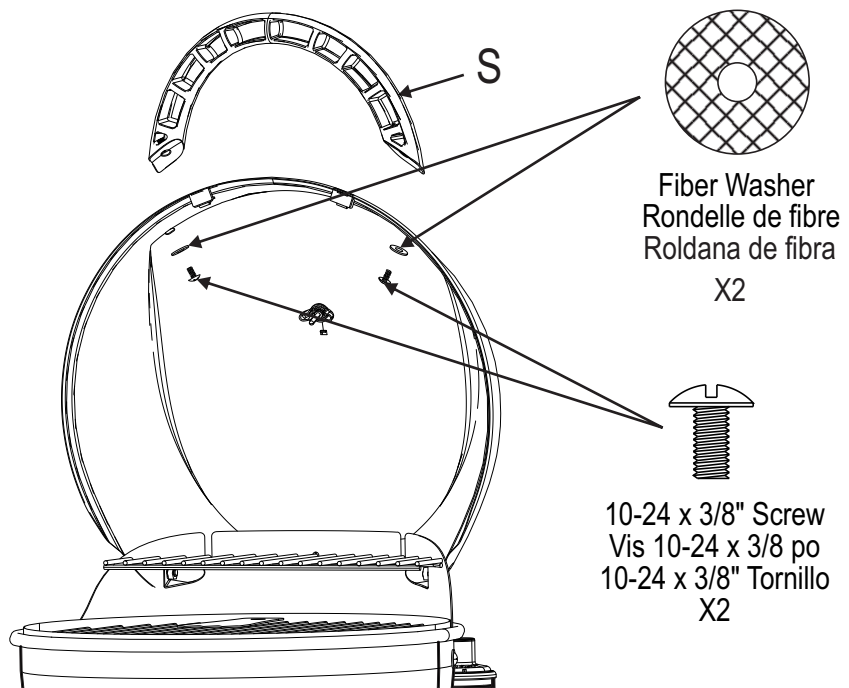
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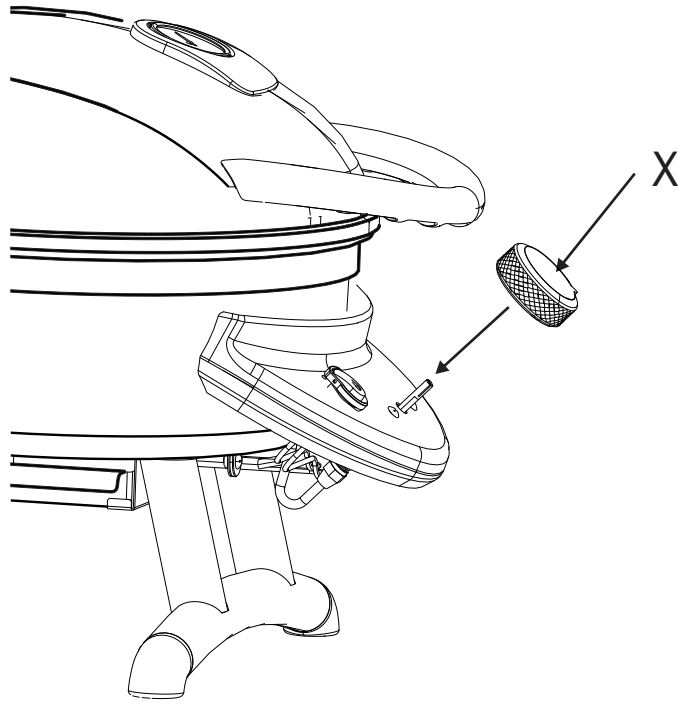
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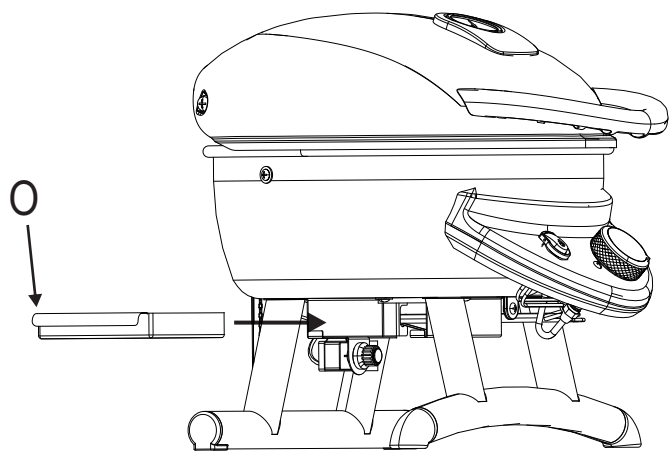
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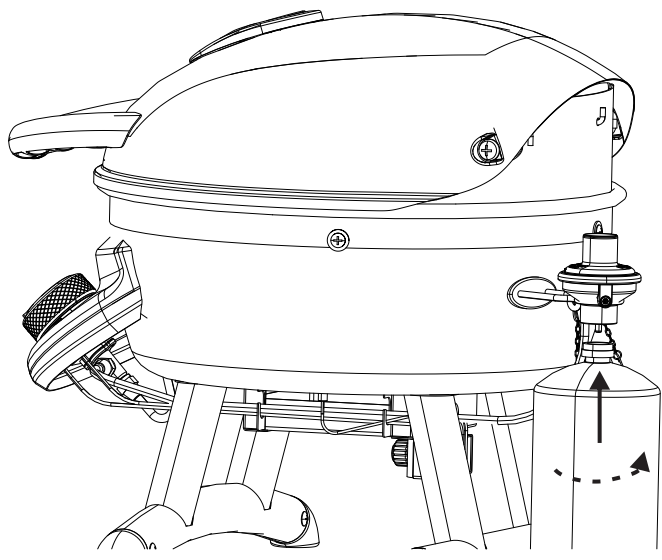
12



13



14





**EMERGENCIES:** If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	<ul style="list-style-type: none"> <li>• Damaged hose.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off gas at LP cylinder or at source on natural gas systems. Discontinue use of product and replace valve/hose/regulator. Once valve/hose/regulator replaced conduct complete leak check per manual.</li> </ul>
Gas leaking from LP cylinder.	<ul style="list-style-type: none"> <li>• Mechanical failure due to rusting or mishandling.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace LP cylinder.</li> </ul>
Gas leaking from LP cylinder valve.	<ul style="list-style-type: none"> <li>• Failure of cylinder valve from mishandling or mechanical failure.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off LP cylinder valve. Return LP cylinder to gas supplier.</li> </ul>
Gas leaking between LP cylinder and regulator connection.	<ul style="list-style-type: none"> <li>• Improper installation, connection not tight, failure of rubber seal.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.</li> </ul>
Fire coming through control panel.	<ul style="list-style-type: none"> <li>• Fire in burner tube section of burner due to blockage.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.</li> </ul>
Grease fire or continuous excessive flames above cooking surface.	<ul style="list-style-type: none"> <li>• Too much grease buildup in burner area.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray, and other surfaces.</li> </ul>

**Troubleshooting**

Problem	Possible Cause	Prevention/Solution
<p>Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)</p> <p><i>Continued on next page.</i></p>	<p><b>GAS ISSUES:</b></p> <ul style="list-style-type: none"> <li>• Trying to light wrong burner.</li> <li>• Burner not engaged with control valve.</li> <li>• Obstruction in burner.</li> <li>• No gas flow.</li> </ul> <p><b>ELECTRICAL ISSUES:</b></p> <ul style="list-style-type: none"> <li>• Electrode cracked or broken; "sparks at crack."</li> <li>• Electrode tip not in proper position. (Does not apply to SUREFIRE.)</li> <li>• Wire and/or electrode covered with cooking residue.</li> <li>• Wires are loose or disconnected.</li> <li>• Wires are shorting (sparking) between ignitor and electrode.</li> <li>• Dead battery.</li> </ul>	<ul style="list-style-type: none"> <li>• See instructions on control panel and in Use and Care section.</li> <li>• Make sure valves are positioned inside of burner tubes.</li> <li>• Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.</li> <li>• Make sure LP cylinder is not empty.</li> <li>• Replace electrode(s).</li> </ul> <p>Main Burners:</p> <ul style="list-style-type: none"> <li>• Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary.</li> </ul> <p>Sideburner:</p> <ul style="list-style-type: none"> <li>• Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16". Adjust if necessary.</li> <li>• Clean wire and/or electrode with rubbing alcohol and clean swab.</li> </ul> <ul style="list-style-type: none"> <li>• Reconnect wires or replace electrode/wire assembly.</li> <li>• Replace ignitor wire/electrode assembly.</li> <li>• Replace with a new alkaline battery.</li> </ul>
Burner(s) will not light using ignitor.	<ul style="list-style-type: none"> <li>• Faulty electronic ignition circuit.</li> <li>• Sparking somewhere other than between burner and electrode.</li> </ul>	<ul style="list-style-type: none"> <li>• See Troubleshooting Integrated Electronic Ignition section.</li> <li>• Inspect wire insulation and proper connections. Replace wires if insulation is broken.</li> </ul>
Burner(s) will not match light.	<ul style="list-style-type: none"> <li>• See "GAS ISSUES:" on previous page.</li> <li>• Improper method of match-lighting.</li> </ul>	<ul style="list-style-type: none"> <li>• See "Match-Lighting" section of Use and Care.</li> </ul>

## Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Sudden drop in gas flow or low flame.	•Out of gas.	•Check for gas in LP tank.
Flames blow out.	•High or gusting winds. •Low on LP gas. •Excess flow valve tripped.	•Turn front of grill to face wind or increase flame height. •Refill LP tank. •Refer to "Sudden drop in gas flow" above.
Flare-up.	•Grease buildup. •Excessive fat in meat. •Excessive cooking temperature.	•Clean burners and inside of grill/firebox. •Trim fat from meat before grilling. •Adjust (lower) temperature accordingly.
Persistent grease fire.	•Grease trapped by food buildup around burner system.	•Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	•Burner and/or burner tubes are blocked.	•Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care manual.
One burner does not light from other burner(s).	•Grease buildup or food particles in end(s) of carryover tube(s).	•Clean carry-over tube(s) with wire brush.

### Troubleshooting - Integrated Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
<b>SECTION I</b> No sparks appear at any electrodes when burner control knobs are turned to 🔥; no noise can be heard from spark module.	•Battery not installed properly.  •Dead battery.  •Battery cap not installed properly.  •Faulty spark module.	•Check battery orientation.  •Has battery been used previously?  •Check to ensure battery cap is fully engaged.  •If no sparks are generated with new battery and good wire connections, module is faulty.	• Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" on cap end.)  •Replace battery with new alkaline battery.  •Remove battery cap and reinstall, making sure it can be fully engaged.  •Replace spark module assembly.
<b>SECTION II</b> No sparks appear at any electrodes when burner control knobs are turned to 🔥; noise can be heard from spark module.	•Output lead connections not connected.  •Electrode tip not in proper position.	•Are output connections on and tight?  •Are the electrode tips pointing in the right direction? Is the gap too big?	•Remove and reconnect all output connections at module and electrodes.  Main Burners: •Tip of electrode should be pointing toward port hole in burner. The distance should be 1/8" to 3/16". Adjust if necessary.  Sideburner: •Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16". Adjust if necessary.
<b>SECTION III</b> Sparks are present but not at all electrodes and/or not at full strength	•Output lead connections not connected.  •Arcing to grill away from burner(s).  •Weak battery.  •Electrodes are wet.  •Electrodes cracked or broken "sparks at crack".	•Are output connections on and tight?  •If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.  •All sparks present but weak or at slow rate.  •Has moisture accumulated on electrode and/or in burner ports?  •Inspect electrodes for cracks.	•Remove and reconnect all output connections at module and electrodes.  •If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.  •Replace battery with a new alkaline battery.  •Use paper towel to remove moisture.  •Replace cracked or broken electrodes.