



## BUILT-IN OUTDOOR GAS GRILLS

24, 30, & 36 "T" Series

### INSTALLATION AND OWNER'S MANUAL

**INSTALLER:** Leave these instructions with consumer.  
**CONSUMER:** Retain for future reference.



**IMPORTANT:** READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION OR USE.

## WARNINGS AND SAFETY CODES

### **▲ DANGER:**

#### **IF YOU SMELL GAS:**

1. Shut off the 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 the fire department.

**CODE AND SUPPLY REQUIREMENTS:** This grill must be installed in accordance with local codes and ordinances, or, in the absence of local codes, with the latest National Fuel Gas Code (ANSI Z223.1/NFPA 54), or Natural Gas and Propane Storage and Handling Installation Code (CSA-B149.1).

This appliance and its dedicated manual shutoff valve must be disconnected from the gas-supply piping system when testing the system at pressures in excess of ½ psig (3.5 kPa).

This appliance must be isolated from the gas-supply piping system by closing its dedicated manual shutoff valve during any pressure testing of the gas-supply system at pressures up to and including ½ psig (3.5 kPa).

**Proper operation of your grill requires prompt and periodic maintenance. See the SERVICING AND CLEANING section for details.**

### **▲ WARNING:**

1. Do not store or use gasoline or other flammable vapors and liquids 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.

### **▲ WARNING:**

Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. For proper installation, refer to the installation instructions. For assistance or additional information, consult a qualified professional service technician, service agency, or the gas supplier.

All electrical outlets in the vicinity of the grill must be properly grounded in accordance with local codes, or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*, or the *Canadian Electrical Code, CSA C22.1*, whichever is applicable.

Keep all electrical-supply cords and fuel-supply hoses away from any heated surface.



Certified to: ANSI Z21.58  
CSA 1.6

## GRIL EXTÉRIEUR DE GAZ DU BUILT-IN

**IMPORTANT:** LISEZ CES INSTRUCTIONS SOIGNEUSEMENT AVANT DE COMMENCER L'INSTALLATION OU L'UTILISATION

### SÛRETÉ ET CODES D'AVERTISSEMENT

#### **⚠ DANGER:**

##### **SI VOUS SENTEZ LE GAZ :**

1. Coupez le gaz à l'appareil.
2. Éteignez-vous n'importe quelle flamme nue.
3. Ouvrez le couvercle.
4. Si l'odeur continue, gardez loin de l'appareil et appelez immédiatement votre département de fournisseur ou de feu de gaz.

#### **CONDITIONS DE CODE ET D'APPROVISIONNEMENT:**

Ce gril doit être installé selon des codes et des ordonnances locaux, ou, en l'absence des codes locaux, avec l'un ou l'autre le plus défunt *Code national de gaz de carburant* (norme ANSI Z223.1/NFPA 54), et *Stockage de gaz naturel et de propane et manipulation du code d'installation* (CSA-B149.1).

Cet appareil et ses différents robinets d'isolement doivent être démontés du gaz-fournissent le système sifflant en examinant le système aux pressions au-dessus du ½ psig (kPa 3.5).

Cet appareil doit être isolé dans gaz-fournissent le système sifflant par fermeture que ses différents robinets d'isolement manuels pendant tous les essais sous pression du gaz-fournissent le système aux pressions jusques et y compris le ½ psig (kPa 3.5).

- Ce gril est pour utilisation à l'extérieur seulement. Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser à l'extérieur.
- Ne pas ranger le gril immédiatement après l'avoir utilisé. le laisser refroidir avant de le déplacer ou de la ranger. Le non respect de cette mesure de sécurité pourrait entraîner un incendie causant des dommages à la propriété, des blessures ou la mort.
- Ne pas utiliser cet appareil sous une surface combustible.
- Ne pas utiliser cet appareil sous un auvent. Le non respect de cette mesure de sécurité pourrait entraîner un incendie ou des blessures.
- Dégagement minimal entre les parois latérales et l'arrière de l'appareil et la construction combustible (45.7 cm à partir des parois latérales et 45.7cm à partir de l'arrière).
- Le régulateur de pression de gaz prévu avec cet appareil de cuisson à gaz pour l'extérieur doit être utilisé. Ce régulateur est réglé pour une pression de sortie de 5 pouces de colonne de l'eau pour le gaz naturel, et 10 pouces pour le propane.
- LE RÉGULATEUR INCLUS D'APPAREILS EST ÉVALUÉ POUR LE MAXIMUM DE 1/2 (LIVRES PAR POUCE CARRÉ). SI VOTRE OFFRE DE GAZ EST 1/2 PLUS GRAND QUE (LIVRES PAR POUCE CARRÉ), UN RÉGULATEUR ADDITIONNEL DOIT ÊTRE INSTALLÉ AVANT LE GRIL. VOIR LA SECTION DE CONDITIONS

#### **⚠ AVERTISSEMENT:**

1. Ne stockez pas ou n'employez pas l'essence ou d'autres vapeurs et liquides inflammables à proximité de ceci ou d'aucun autre appareil.
2. Un cylindre de propane non relié pour l'usage ne sera pas stocké à proximité de ceci ou d'aucun autre appareil.

#### **⚠ AVERTISSEMENT:**

L'installation inexacte, l'ajustement, le changement, le service, ou l'entretien peuvent causer des dommages ou des dégâts matériels. Référez-vous à ce manuel. Pour de l'aide ou des renseignements supplémentaires, consultez un technicien professionnel qualifié de service, une agence de service ou le fournisseur de gaz.

Toutes les sorties électriques à proximité du gril doivent être correctement fondues selon des codes locaux, ou en l'absence de local code, avec le code électrique national, ANSI/NFPA 70, ou le code électrique canadien, CSA C22.1, celui qui est applicable.

Maintenez tout électrique-fournissent des cordes et carburant-fournissent des tuyaux partis de n'importe quelle surface de chauffage.

#### **D'OFFRE DE GAZ POUR LA PRESSON APPROPRIÉE D'OFFRE DE GAZ.**

- Ne couvrez jamais la surface entière de cuisine ou de gril de gauffreuses ou de casseroles. La surchauffe se produira et les brûleurs ne seront pas très performants quand la chaleur de combustion est emprisonnée au-dessous de la surface à cuire.
- Ne pulvérisez jamais l'eau sur une unité chaude de gaz, comme ceci peut endommager des composants de porcelaine ou de fer de fonte.
- Une fuite de GPL peut causer un incendie ou une explosion si enflammée entraînant des blessures corporelles graves ou la mort.
- Communiquez avec le fournisseur de GPL pour les réparations ou pour disposer de qules bouteille ou du GPL non utilisé.

**Certifié à la norme: ANSI Z21.58 / CSA 1.6**

**INSTALLATEUR :** Laissez ces instructions avec le consommateur.  
**CONSOMMATEUR :** Maintenez pour la future référence.

# TABLE OF CONTENTS

## GETTING STARTED

WARNINGS AND SAFETY CODES.....	1
INSTALLATION, OPERATION, AND SAFETY INFORMATION.....	4
GAS SAFETY INFORMATION.....	5
<i>WARNING</i> .....	5
<i>WHEN USING PROPANE GAS</i> .....	5
<i>WHEN USING NATURAL GAS</i> .....	5
<i>INSTALLATION SAFETY GUIDELINES</i> .....	5
OPERATING THE UNIT SAFELY AND CORRECTLY.....	5
SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS.....	7
GRILL ENCLOSURE / VENTILATION REQUIREMENTS .....	8
<i>VENTILATION (ALL ENCLOSURES)</i> .....	8
<i>WHEN A PROPANE (L.P.) CYLINDER IS USED IN THE ENCLOSURE</i> .....	9
INSTALLATION REQUIREMENTS .....	10
<i>OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS</i> .....	10
<i>SIDE AND REAR WALL CLEARANCES</i> .....	11
<i>BACKSPASH CLEARANCE (if applicable)</i> .....	11
<i>ENSURE PROPER COMBUSTION AIR AND COOLING AIRFLOW</i> .....	12
<i>GAS-SUPPLY PLUMBING REQUIREMENTS</i> .....	12
MODEL SPECIFICATIONS.....	13
<i>COUNTERTOP OVERHANG</i> .....	14
<i>ENCLOSURE VENTILATION</i> .....	14
<i>SUBSTRATE</i> .....	15
REPLACEMENT PARTS LIST.....	16

## INSTALLATION

INSTALLATION.....	19
<i>COUNTER PREPARATION</i> .....	19
<i>CONNECT THE GAS SUPPLY</i> .....	19
<i>INSTALL THE VAPORIZER PANELS</i> .....	20
<i>INSTALL THE COOKING GRIDS</i> .....	21
<i>INSTALL THE DRIP TRAY</i> .....	21

## USE, CARE, & SERVICE

IDENTIFICATION OF GRILL CONTROLS.....	22
USING THE GRILL.....	23
LIGHTING (IGNITION) INSTRUCTIONS.....	25
<i>ELECTRONIC LIGHTING</i> .....	25
<i>MANUAL LIGHTING</i> .....	25
<i>SHUTTING OFF THE UNIT</i> .....	25
ROTISSERIE INSTRUCTIONS (IF EQUIPPED).....	26
SERVICING AND CLEANING .....	27
<i>CONVERT GAS TYPE / CHECK BURNER ORIFICES</i> .....	28
<i>BURNER AIR SHUTTER ADJUSTMENT</i> .....	30
<i>VALVE "LOW" SETTING ADJUSTMENT</i> .....	31
<i>CONTROL PANEL REMOVAL</i> .....	32
TROUBLESHOOTING .....	33
WARRANTY.....	34

# INSTALLATION, OPERATION, AND SAFETY INFORMATION

1. The outdoor appliance and surrounding area **MUST** remain clear of flammable substances such as gasoline, yard debris, wood, etc.
2. Do not block the 1" front air inlet along the bottom of the control panel.
3. **This unit must be installed so that the required vent openings and surrounding area of the grill enclosure remain clear and free at all times. See the GRILL ENCLOSURE/VENTILATION REQUIREMENTS section for details.**
4. **When using propane gas: the propane cylinder, regulator, and rubber hose must be in a location not subject to temperatures above 125° F (51° C).**
5. The back burner (if equipped) must be removed before using the burner.
6. The flames on each burner burn evenly along the entire burner with a steady flame (mostly blue). If burner flames are not normal, check and clean the orifice and burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the unit. A proper flame pattern will ensure safe operation and optimal performance. Adjust the air shutter as needed (see SERVICING AND CLEANING, AIR SHUTTER ADJUSTMENT).
7. The in-line gas valve or gas cylinder valve must always be shut OFF when the unit is not in use.
8. The drip collector holes must be clear and unobstructed. Excessive grease deposits can result in a grease fire.

**CAUTION: FOR YOUR SAFETY, you must provide openings in the grill enclosure for replacement air and ventilation (in case of possible leakage from gas connections or propane cylinders). Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death. See the GRILL ENCLOSURE /VENTILATION REQUIREMENTS section for details.**

## **IMPORTANT**

**IN THE EVENT OF A GREASE FIRE, IMMEDIATELY SHUT OFF THE MAIN GAS VALVE TO THE UNIT. KEEP THE LID OPEN AND ALLOW THE FIRE TO EXTINGUISH ITSELF. A THOROUGH INSPECTION BY A TRAINED SERVICE TECHNICIAN SHOULD BE CONDUCTED BEFORE FUTURE USE OF YOUR UNIT. THE SERVICE TECHNICIAN WILL CHECK THE SYSTEM FOR GAS LEAKS AND WILL CHECK ALL ELECTRICAL WIRING FOR DAMAGE. ALL GAS LEAKS AND WIRING MUST BE REPAIRED PRIOR TO FUTURE USE.**

**WARNING: NEVER cover more than 75% of the cooking or grill surface with griddles or pans. Overheating will occur, and burners will not perform properly when combustion heat is trapped below the cooking surface.**

**CAUTION: NEVER spray water on a hot gas unit.**

**The grill serial number tag can be found affixed to the grill body behind the control panel (on an aluminum tag) and on the underside of the drip tray handle (on a thermal label). It is recommended that the drip tray first be removed and cleaned / emptied of its contents, then turned over to view. The unit rating label is located inside of the control panel.**

# GAS SAFETY INFORMATION

**WHEN OPERATING THIS GAS APPLIANCE, ALL INSTRUCTIONS AND WARNINGS MUST BE OBSERVED. FAILURE TO DO SO MAY RESULT IN A FIRE OR EXPLOSION CAUSING PROPERTY DAMAGE, BODILY INJURY, OR DEATH.**

## WARNING

This gas appliance, its enclosure, and the propane cylinder enclosure, if any, **MUST** be plumbed and vented in accordance with local building and safety codes and should be approved by local code enforcement officials. This appliance **MUST** be installed and operated according to the information below.

**FAILURE TO PROPERLY VENT THE GRILL ENCLOSURE MAY RESULT IN A FIRE OR EXPLOSION CAUSING PROPERTY DAMAGE, BODILY INJURY, OR DEATH.**

A leaking gas connection or valve unintentionally left open will create a hazard.

### WHEN USING PROPANE GAS

- **Propane gas** (also known as **L.P. gas**) is heavier than air and will accumulate or pool in an inadequately vented enclosure or recessed area.
- If a pool of **propane gas** is ignited, an explosion will occur. Adequate venting at the floor level, or the lowest point where gas could accumulate, will eliminate this danger.  
Refer to the **GRILL ENCLOSURE / VENTILATION REQUIREMENTS** section.  
Observe all local codes.
- DO NOT store a spare propane-gas cylinder under or near the grill enclosure.

### WHEN USING NATURAL GAS

- **Natural gas** is lighter than air and will accumulate at the top of an inadequately vented enclosure.
- If an accumulation of **natural gas** is ignited, an explosion will occur. Adequate venting at the top of the enclosure, or the highest point where gas could accumulate, will eliminate this danger.  
Refer to the **GRILL ENCLOSURE / VENTILATION REQUIREMENTS** section.  
Observe all local codes.

### INSTALLATION SAFETY GUIDELINES

**THIS UNIT MUST BE INSTALLED SO THAT THE REQUIRED VENT OPENINGS AND SURROUNDING AREA OF THE GRILL ENCLOSURE REMAIN CLEAR AND FREE AT ALL TIMES. See the GRILL ENCLOSURE / VENTILATION REQUIREMENTS section for details.**

**CAUTION: FOR YOUR SAFETY, you must provide openings in the grill enclosure for replacement air and ventilation (in case of possible leakage from gas connections or propane cylinders). Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death. See the GRILL ENCLOSURE / VENTILATION REQUIREMENTS section for details.**

**The gas cylinder, regulator, and rubber hose must be in a location not subject to temperatures above 125° F (51° C).**

**IF A PROPANE CYLINDER IS INSTALLED INSIDE OF THE GRILL ENCLOSURE, THE GUIDELINES FOUND IN THE GRILL ENCLOSURE / VENTILATION REQUIREMENTS SECTION MUST BE FOLLOWED.**

## **OPERATING THE UNIT SAFELY AND CORRECTLY**

Every time you use the unit, **make sure that:**

1. The area around the grill enclosure is clear and free from combustible materials, gasoline and flammable vapors/liquids.
2. There is no blockage of the airflow through the vent openings located on the grill enclosure.
3. The hose is inspected (if applicable). See SAFE USE & MAINTENANCE OF PROPANE-GAS CYLINDERS section.

**DO NOT** store any combustible materials, gasoline, and any other flammable vapors/liquids in the vicinity of the unit. Provide adequate clearance for servicing and operation.

# UTILISATION SÛRE ET ENTRETIEN DES CYLINDRES DE GAZ DE PROPANE

## IMPORTANT POUR VOTRE SÛRETÉ

LISEZ ET SUIVEZ TOUS LES AVERTISSEMENTS ÉQUIPÉS DE VOTRE CYLINDRE DE GAZ DE PROPANE.

En actionnant cet appareil avec un cylindre de gaz de propane ON DOIT observer ces instructions et avertissements.

**LE MANQUE DE FAIRE AINSI PEUT AVOIR COMME CONSÉQUENCE UNE INCENDIE OU UNE EXPLOSION SÉRIEUSE.**

### CYLINDRE ET CONDITIONS ET CARACTÉRISTIQUES DE CONNECTEUR

- Des cylindres et les valves de gaz de propane doivent être maintenus en bon état et doivent être remplacés s'il y a des dommages évidents au cylindre ou à la valve.
- Ce gril, une fois utilisé avec un cylindre, devrait être relié à un gallon de la norme 5 (20lb.) cylindre de gaz de propane équipé d'un OPD (remplissez au-dessus du niveau le dispositif d'empêchement). L'OPD a été exigé sur tous les cylindres vendus depuis octobre 1.1998 pour empêcher le remplissage excessif.
- Les dimensions de cylindre devraient être approximativement 12" (30.5cm) de diamètre et 18" (45.7cm) hauts. Des cylindres doivent être construits et marqués selon les caractéristiques pour des cylindres de gaz de propane du département des ETATS-UNIS du transport (D.O.T.) ou le niveau national du Canada, du CAN/CSA-B339, des cylindres, des sphères et des tubes pour le transport des marchandises dangereuses.
- Le cylindre doit inclure un collier pour protéger la valve de cylindre et le circuit d'alimentation de cylindre doit être assuré le retrait de vapeur.
- Le régulateur de pression et l'ensemble de tuyau utilisé doivent assortir les spécifications pour le type I par ANSI Z 21.58/CGA 1.6 (voir la figue. 6-1).
- La valve de cylindre de gaz de propane doit être équipée d'un dispositif d'accouplement de raccordement de cylindre, décrit comme type I dans la norme définie dans le e. de paragraphe ci-dessus. Ce dispositif est généralement décrit comme coupleur rapide de fil de point culminant.
- Si votre cylindre de gaz de propane vient avec une prise de la poussière, placez le bouchon anti-poussière sur la sortie de valve de cylindre toutes les fois que le cylindre n'est pas en service.

### OPÉRATION DE COUPLEUR RAPIDE

**Pour relier le régulateur/hose à l'ajustage de précision de valve de cylindre de gaz de propane:** Serrez l'écrou de main sur le régulateur au-dessus de l'ajustage de précision de fil de point culminant sur la valve de cylindre. Tournez l'écrou de

main dans le sens des aiguilles d'une montre pour engager les fils et pour serrer jusqu'à ce que douillettement. L'utilisation des pinces ou de la clé ne devrait pas être nécessaire. Seulement le propane marqué par cylindres doit être employé.

**Pour débrancher:** Tournez l'écrou de main dans le sens contraire des aiguilles d'une montre jusqu'à isolé (fig. 6-1).

**Important:** Avant d'employer le gril, et ensuite chaque fois que le cylindre est enlevé et rattaché, examinez tous les raccordements pour déceler les fuites. Arrêtez les valves de gril et ouvrez la valve principale de cylindre, puis vérifiez les raccordements avec de l'eau savonneux. Réparez toutes les fuites avant d'allumer le gril.

**ATTENTION:** Tournez toujours la valve principale de cylindre de propane au loin après chaque utilisation, et avant de déplacer le gril et le cylindre, ou débrancher l'accouplement. Cette valve doit rester fermée et le cylindre a débranché alors que l'appareil n'est pas en service, quoique l'écoulement de gaz soit arrêté par un dispositif de sûreté quand le coupleur est débranché.

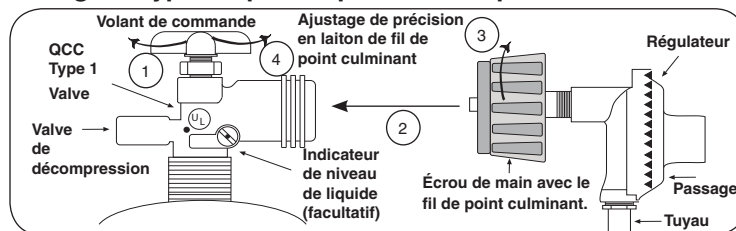
**Inspectez soigneusement** l'ensemble de tuyau chaque fois avant que le gaz soit allumé. Un tuyau fissuré ou effiloché doit être immédiatement remplacé.

Si l'appareil est stocké à l'intérieur, le cylindre doit être disconnected et a enlevé. Des cylindres Disconnected doivent être stockés dehors, hors de la portée des enfants, avec les prises de valve filettées étroitement installées, et ne doivent pas être stockés dans un bâtiment, le garage, ou n'importe quel autre secteur inclus.

### POUR VOTRE SÛRETÉ

- Ne stockez pas un cylindre de gaz disponible de propane dessous ou ne vous approchez pas de cet appareil.
- Ne remplissez jamais cylindre au delà de 80 pour cent de plein.
- SI L'INFORMATION DANS "A" ET "B" N'EST PAS SUIVIE EXACTEMENT, UN FEU CAUSANT LA MORT OU DES DOMMAGES SÉRIEUX PEUT SE PRODUIRE.

**Fig. 6-1 type coupleur rapide de fil de point culminant d'I**



**Pour les besoins de ventilation et d'enceinte au propane,  
Voir la section GRILL ENCLOSURE / VENTILATION REQUIREMENTS.**

# SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

## IMPORTANT FOR YOUR SAFETY

### READ AND FOLLOW ALL WARNINGS PROVIDED WITH THE PROPANE-GAS CYLINDER.

When operating this appliance with a propane-gas cylinder, these instructions and warnings **MUST** be observed.

**FAILURE TO DO SO MAY RESULT IN A SERIOUS FIRE OR EXPLOSION.**

## CYLINDER/CONNECTOR REQUIREMENTS

- a. Propane-gas cylinders, valves, and hoses must be maintained in good condition and must be replaced if there is visible damage to either the cylinder or valve. If the hose is cut or shows excessive abrasion or wear, it must be replaced before using the gas appliance (see e.).
- b. This unit, when used with a cylinder, should be connected to a standard 5-gallon (20 lb.) propane-gas cylinder equipped with an OPD (Overfill Prevention Device). The OPD has been required on all cylinders sold since October 1, 1998, to prevent overfilling.
- c. Cylinder dimensions should be approximately 12" (30.5 cm) in diameter and 18" (45.7 cm) high. Cylinders must be constructed and marked in accordance with the *Specifications for Propane Gas Cylinders of the U.S. Department of Transportation (D.O.T.)* or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods*.
- d. The cylinder used must include a collar to protect the cylinder valve, and the cylinder supply system must be arranged for vapor withdrawal.
- e. The pressure regulator and hose assembly used must match the specification for Type I by *ANSI Z 21.58/CGA 1.6* (see Fig. 7-1).
- f. The propane-gas cylinder valve must be equipped with a cylinder connection coupling device, described as Type I in the standard defined in paragraph e. above. This device is commonly described as an Acme thread quick coupler.
- g. If the propane-gas cylinder comes with a dust plug, place the dust cap on the cylinder valve outlet whenever the cylinder is not in use.

## QUICK COUPLER OPERATION

**To connect the regulator/hose assembly to the propane-gas cylinder valve fitting:** Press the hand nut on the regulator over the Acme thread fitting on the cylinder valve. Turn the hand nut clockwise to engage the threads and tighten until snug.

The use of pliers or a wrench should not be necessary. Only cylinders marked "propane" may be used.

**To disconnect:** Turn the hand nut counterclockwise until detached (Fig. 7-1).

**Important:** Before using the unit, and after each time the cylinder is removed and reattached, check the hose for wear (see a.) and check all connections for leaks. Turn off the unit valves and open the main cylinder valve, then check connections with soapy water. Repair any leaks before lighting the unit.

**CAUTION:** Always turn the propane cylinder main valve off after each use, and before moving the unit and cylinder or disconnecting the coupling. This valve must remain closed and the cylinder disconnected while the appliance is not in use, even though the gas flow is stopped by a safety feature when the coupler is disconnected.

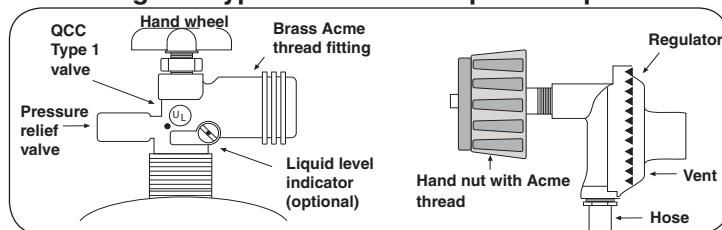
**Carefully** inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose must be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. Disconnected cylinders must be stored outdoors, out of the reach of children, with threaded valve plugs tightly installed, and must not be stored in a building, garage, or any other enclosed area.

## FOR YOUR SAFETY

- a. DO NOT store a spare propane-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.

Fig. 7-1 Type I Acme thread quick coupler



**For propane ventilation and enclosure requirements,  
see the GRILL ENCLOSURE / VENTILATION REQUIREMENTS section.**

# GRILL ENCLOSURE / VENTILATION REQUIREMENTS

AOG GFRC islands are available. They meet all enclosure and ventilation requirements. For requirements regarding custom-built enclosures, see below.

## VENTILATION (ALL ENCLOSURES)

**For All Piping Systems and All Gas Types:**  
(Natural Gas, Household Propane, L.P. Cylinder)

**FOR YOUR SAFETY, you must provide the openings listed below for replacement air and ventilation of the grill enclosure (in case of possible leakage from gas connections or L.P. cylinders). Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death.**

**One side of the enclosure shall be left completely open to the outside; OR 4 (minimum) ventilation openings MUST be created (reference Fig. 8-1 and Fig. 8-2):**

- Each opening must have a minimum of **10 sq. in.** of free area. The openings must be equally sized. (Total of 40 sq. in. free area.)
- Two openings must be in the side walls of the enclosure, at the top level, and spaced at a minimum of 90 degrees. The openings must begin 1" or less below the countertop level and end no more than 5" below the countertop level.
- Two openings must be in the side walls of the enclosure, at the floor level, and spaced at a minimum of 90 degrees. The openings must begin 1" or less above the floor level and end no more than 5" above the floor level.

• **The openings must remain unobstructed:**

The clearance between the openings and any items outside of the enclosure is a minimum of 6". The clearance between the openings and any items within the enclosure is a minimum of 2". See Fig. 8-2.

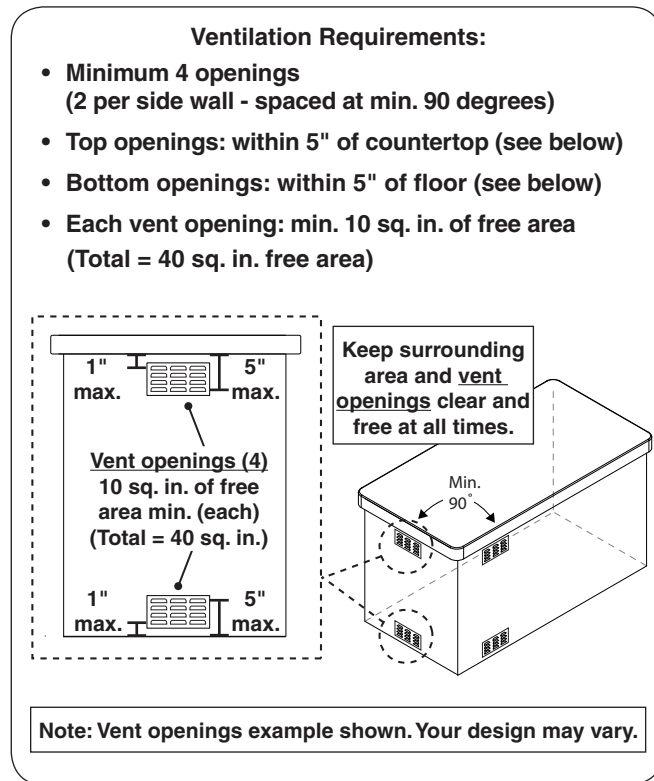
**When an L.P. cylinder is used in the enclosure, additional requirements exist, see the following section.**

It is acceptable to use RHP venting panels (PN 5510-01). Contact your dealer.

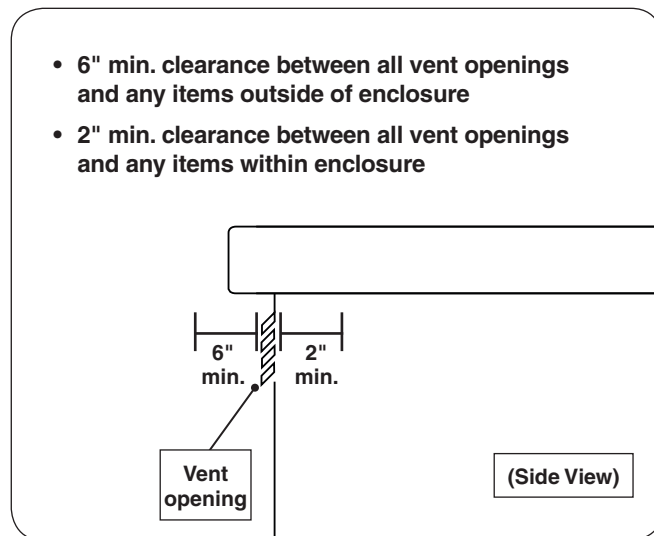
**KEEP THE REQUIRED VENT OPENINGS AND SURROUNDING AREA OF THE ENCLOSURE CLEAR AND FREE AT ALL TIMES.**

**WARNING:** Ventilation openings in side walls shall not communicate directly with other enclosures of the outdoor cooking gas appliance.

**When installing this unit in a combustible enclosure, an AOG insulating liner must be used.**



**Fig. 8-1** Ventilation detail



**Fig. 8-2** Vent openings clearance



## GRILL ENCLOSURE / VENTILATION REQUIREMENTS (Cont.)

### WHEN A PROPANE (L.P.) CYLINDER IS USED IN THE ENCLOSURE

When a propane (L.P.) cylinder is installed inside of the enclosure, the additional guidelines below **MUST** be followed. FAILURE TO DO SO MAY CAUSE DAMAGE TO YOUR UNIT AND/OR PERSONAL INJURY. Reference Fig. 9-1 and 9-2 for an example.

- Only a C.S.A. listed stainless steel connector can be connected to the unit.
- The regulator/hose assembly coming from the cylinder can only be connected to the above mentioned flex connector. **DO NOT connect the regulator/hose assembly directly to the unit.** An adapter will be required.
- A non-combustible heatshield must be installed to protect the regulator/hose assembly and cylinder valve.
- The cylinder must rest at least 2" above the ground.
- An additional vent opening is recommended in the access door near the cylinder and at the gas connection level (minimum 10 sq. in. of free area).

**AOG offers an "access door with tank tray and louvers" which includes a heatshield that rests directly above the L.P. cylinder, a tray, and louvers to meet the cylinder install requirements. The door is shown in Fig. 9-3. Contact your dealer for ordering information.**

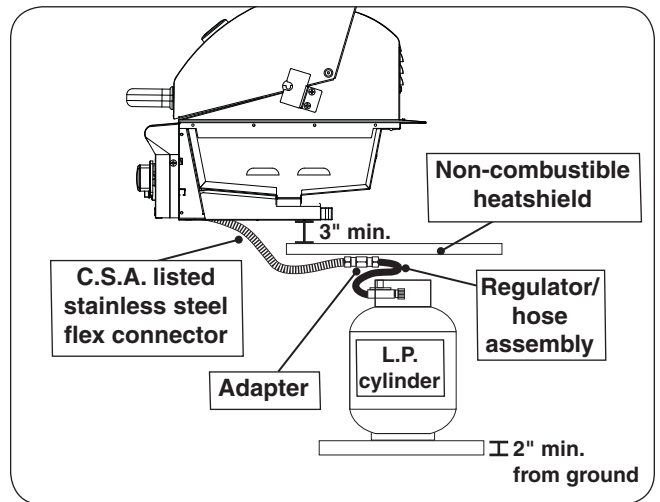


Fig. 9-1 L.P. cylinder orientation

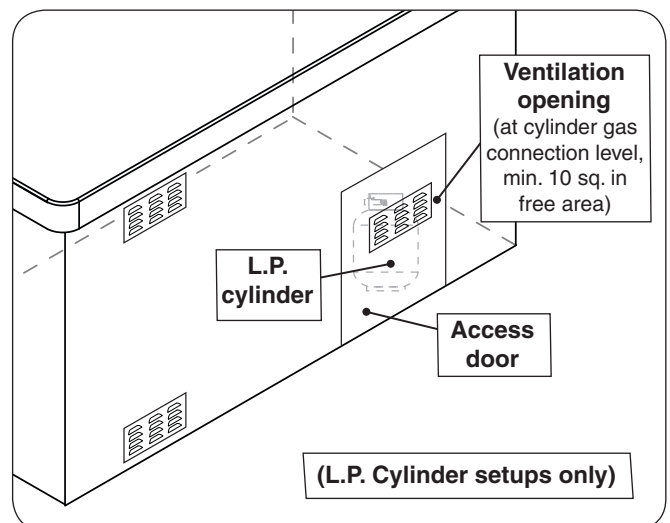


Fig. 9-2 Additional ventilation opening for L.P. cylinder

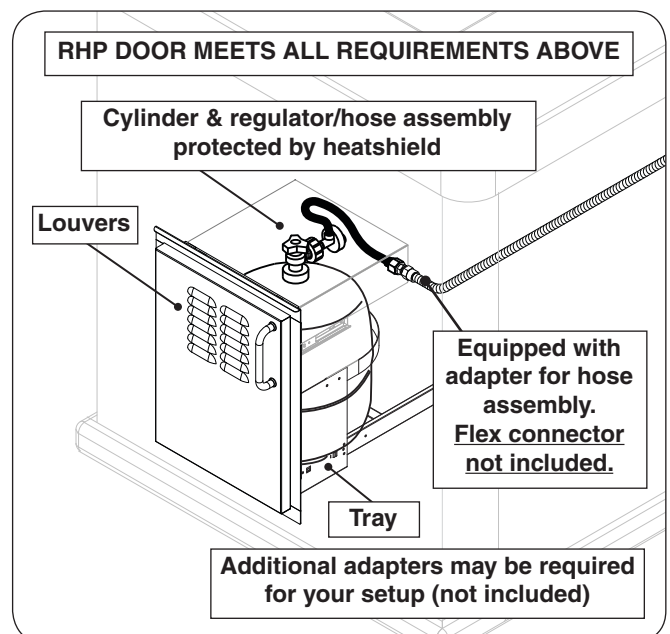


Fig. 9-3 Optional AOG door w/ tank tray & louvers

# INSTALLATION REQUIREMENTS

Installation must be performed by a qualified professional service technician.

This unit is designed for outdoor use only. **DO NOT** use this unit inside a building, garage, or enclosed area. **DO NOT** use this unit in or on a recreational vehicle or boat.

**The unit must have a minimum clearance of 18" from combustible materials/items in all directions.**

## OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS

A minimum 5 foot clearance is required between the countertop and the overhead construction.

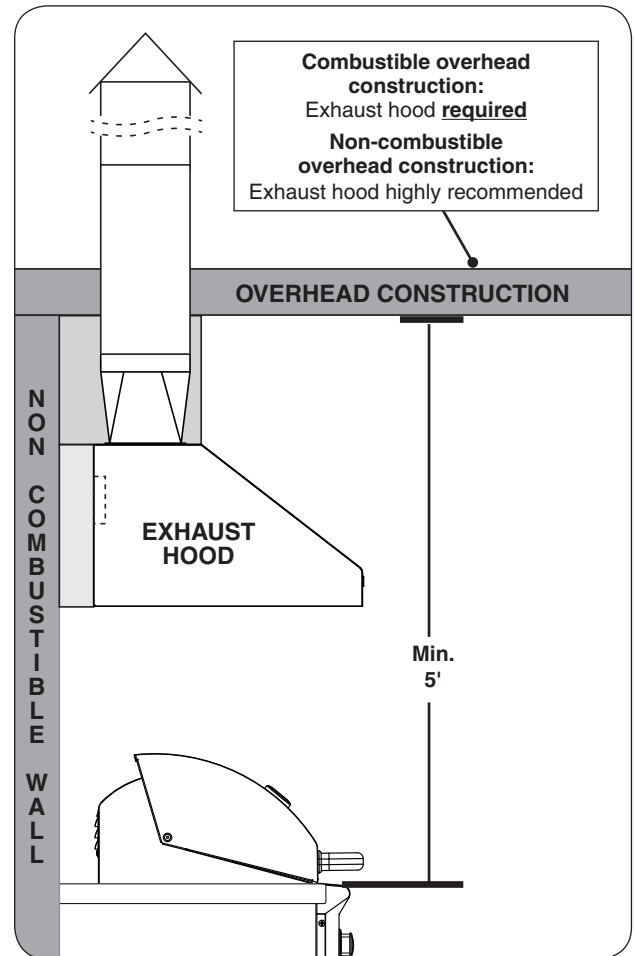
When installed under combustible overhead construction, the area above the cooking surface of the unit **must** be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction. See exhaust hood information below and Fig. 10-1.

**Important:** **DO NOT** use this appliance under **unprotected** combustible overhead construction.

When installed under overhead non-combustible construction, an exhaust hood is highly recommended; see exhaust hood information below and Fig. 10-1.

### Exhaust Hood

When using an exhaust hood, the area above the cooking surface of the grill must be covered with a hood larger than the cooking area of the grill, and with a minimum of 1200 CFM (cubic feet per minute) for proper outdoor application.



**Fig. 10-1** Overhead requirements

## SIDE AND REAR WALL CLEARANCES

For the minimum clearances between the unit and any side or rear walls, your setup must fall within one (or more) of the following:

### A. Clearance between unit and strictly non-combustible wall

(i.e. brick wall, see Fig. 11-1)

- The unit must have a minimum of 4" right, left, and rear clearance from any non-combustible wall.

(To allow for proper ventilation and prevent dangerous overheating.)

### B. Clearance between unit and a protected combustible wall

(i.e. a non-combustible wall in front of a combustible wall to serve as a barrier. This can be accomplished by brick, or a metal stud finished with non-combustible substrate, see Fig. 11-2)

- The unit must have a minimum of 14" right, left, and rear clearance from the protected combustible wall.

(The 4" non-combustible material plus an additional 10" clearance between the unit and protected wall.)

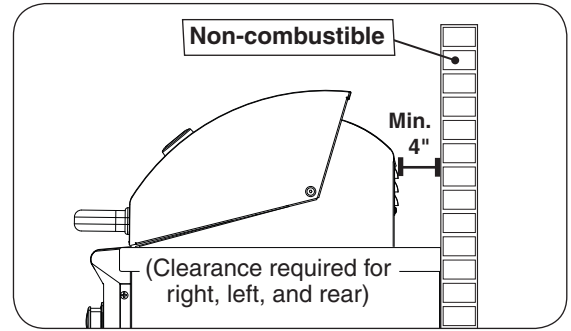
### C. Clearance between unit and combustible wall

- The unit must have a minimum of 18" right, left, and rear clearance from any combustible wall (see Fig. 11-3).

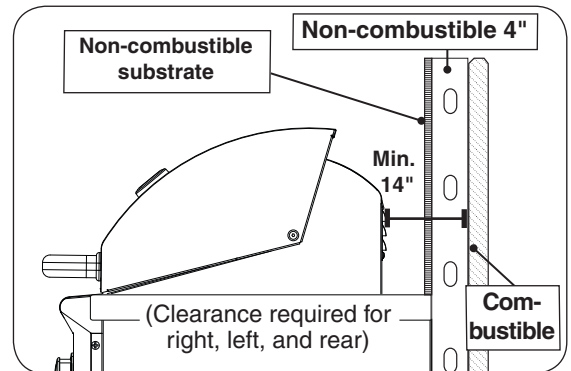
## BACKSPLASH CLEARANCE (if applicable)

If a non-combustible backsplash exists, it must have a minimum of a 4" clearance from the rear of the unit (to allow for proper ventilation and prevent dangerous overheating). See Fig. 11-4.

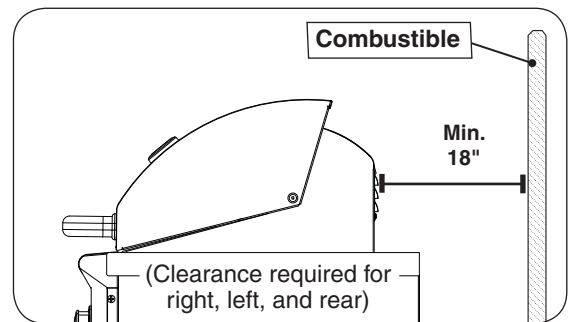
**Important:** This 4" backsplash clearance must first be met prior to any non-combustible walls beginning behind it.



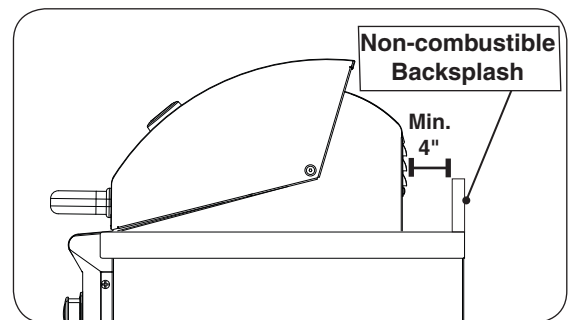
**Fig. 11-1** Clearance 'A' Diagram



**Fig. 11-2** Clearance 'B' Diagram



**Fig. 11-3** Clearance 'C' Diagram



**Fig. 11-4** Backsplash clearance

## INSTALLATION REQUIREMENTS (Cont.)

The control panel **MUST** remain removable for servicing (see SERVICING AND CLEANING, Control Panel Removal section).

### ENSURE PROPER COMBUSTION AIR AND COOLING AIRFLOW

Proper airflow (front-to-back, Fig. 12-1) **MUST** be maintained for the unit to perform as it was designed. If airflow is blocked, overheating and poor combustion will result. Do not block the 1" front air inlet along the bottom of the control panel.

**CAUTION:** Wind blowing into or across the rear oven lid vent (Fig. 12-2) can cause poor performance and/or dangerous overheating. Install the grill so that the prevailing wind blows toward the front of the grill (Fig. 12-3). **A wind deflector is available for purchase to assist in proper airflow during windy conditions**. See Table 1 for model numbers. Follow the instructions included with the wind deflector for installation.

### GAS-SUPPLY PLUMBING REQUIREMENTS

For natural gas or a household propane system, rigid  $\frac{1}{2}$ " or  $\frac{3}{4}$ " black steel pipe or local code-approved pipe is required to conduct the gas supply to the unit. Contact your local gas supplier. Connect this pipe to the required C.S.A.-approved stainless-steel flex connector (attached). An NPT adapter has been provided for  $\frac{1}{2}$ " pipe. **DO NOT use a rubber hose within the unit enclosure**. Apply only joint compounds that are resistant to all gasses to all male pipe fittings except flare fittings. Make sure to tighten every joint securely.

**Note:** If  $\frac{1}{2}$ " pipe is used with **natural gas**, it should be no longer than 20'.

**Important:** **A shut-off valve (not included) in the gas line is required.** It provides for safety when the unit is not in use and for convenient maintenance and repair. It must be installed within 6 feet of the unit. Use a pipe joint compound resistant to all gasses on all male fittings except flare fittings.

### GAS SUPPLY AND MANIFOLD PRESSURES:

For **natural gas** - normal 7" water column (w.c.), minimum 5", maximum 10  $\frac{1}{2}$ ". For **propane gas** - normal 11" w.c., minimum 10", maximum 13".

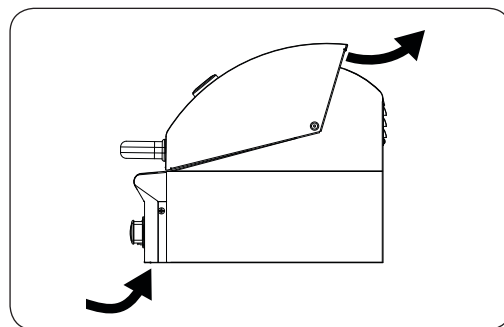


Fig. 12-1 Airflow diagram

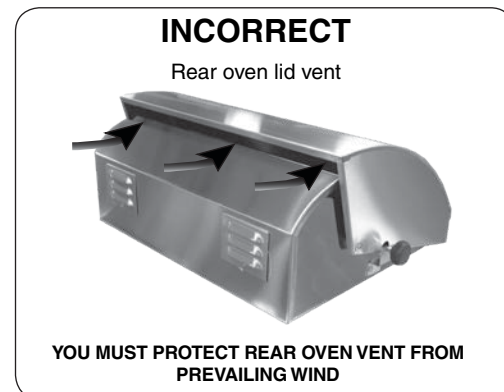


Fig. 12-2 Airflow direction - INCORRECT



Fig. 12-3 Correct venting

# MODEL SPECIFICATIONS

	24"	30"	36"
Main burner Quantity	2	3	3
N/P orifice drill size	1.82mm / 1.16mm	#50 / 1.16mm	#49 / #56
Backburner <sup>▲</sup> N/P orifice drill size	#53 / #64	#52 / #62	#52 / #62
Insulating liner model # (not included)*	24-IL-C	30-IL-C	36-IL-C
Wind deflector model # (not included)	24-B-24	30-B-24A	36-B-24

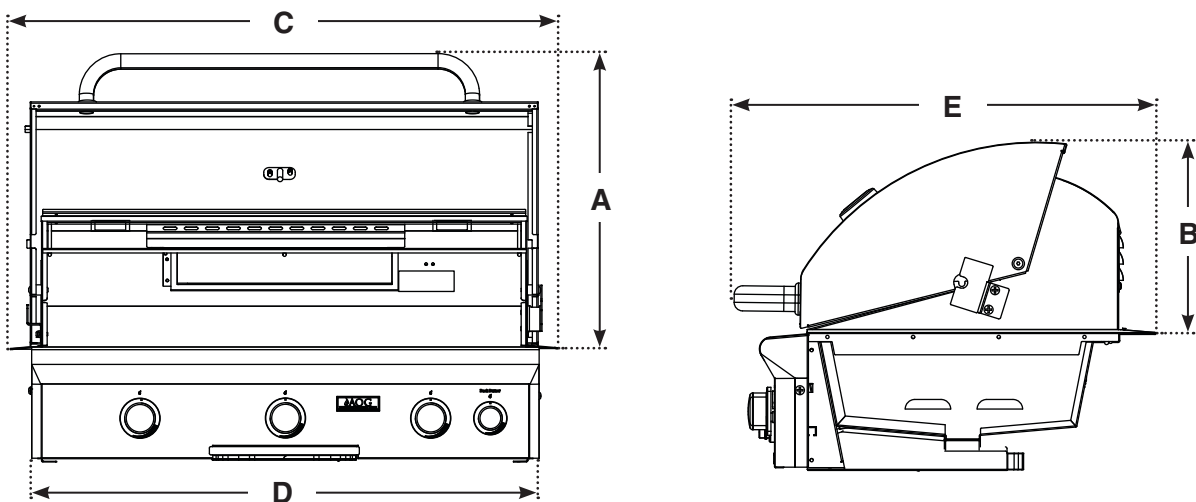
▲ If equipped

\* **Note:** If installing this grill in a combustible enclosure, the correct AOG insulating liner must be used. Consult liner instructions for counter cut-out dimensions and installation.

**Table 1 - Product Specifications**

Model	Height		Width		Depth
	(Top to bottom)		(Left to right)		(Front to back)
	Upper hanger to top (with oven)		Hanger to hanger (C)	Control panel width (D)	Maximum depth (E)
	Open (A)	Closed (B)			
24"	22"	11 1/2"	28"	25"	26 1/4"
30"	22"	11 1/2"	34"	31"	26 1/4"
36"	22"	11 1/2"	40 1/4"	37 1/4"	26 1/4"

**Table 2 - Grill Dimensions**



**Fig. 13-1**

# MODEL SPECIFICATIONS (Cont.)

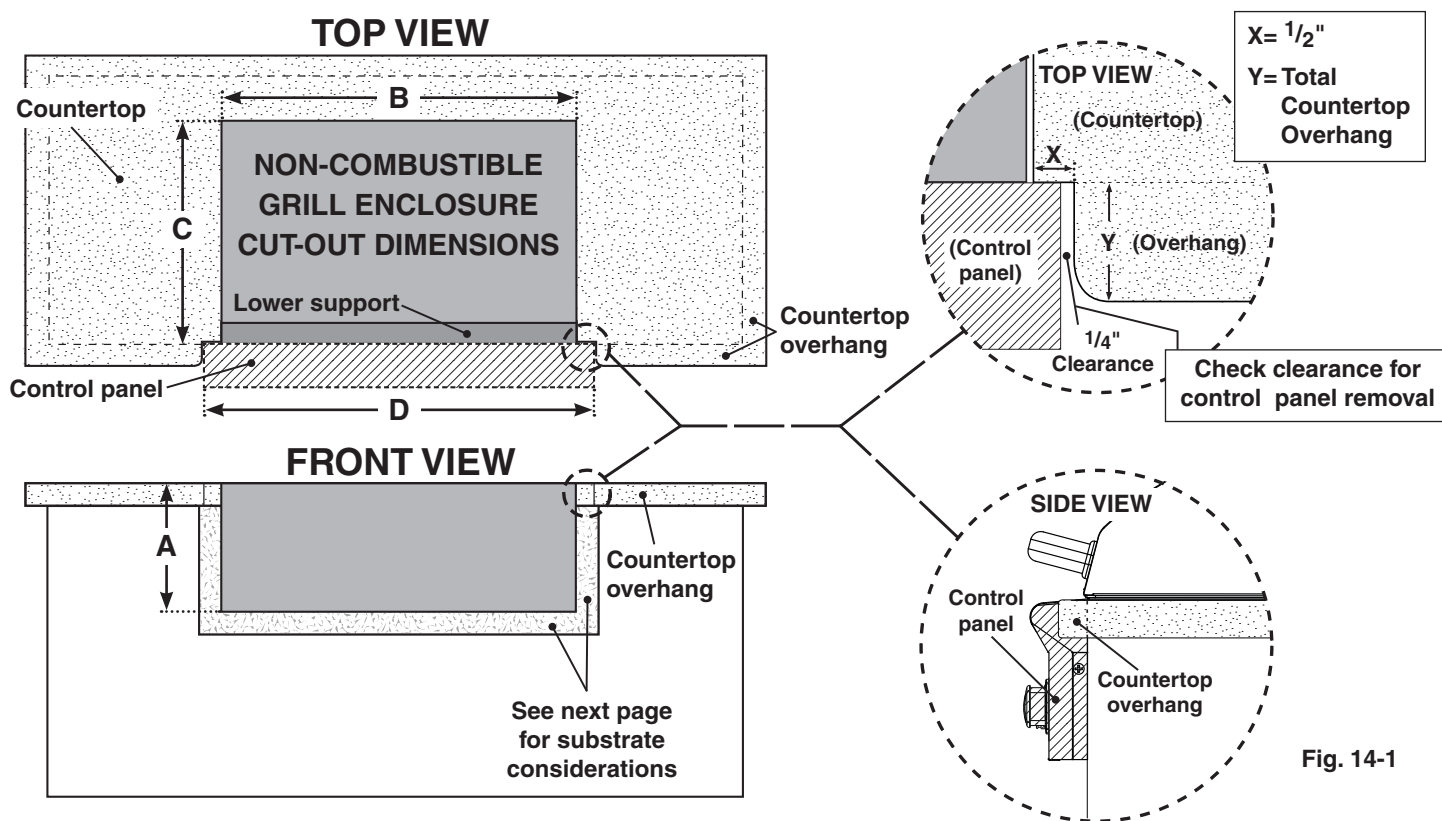
<b>A</b> Countertop to unit bottom <b>cut-out*</b>	8 1/2"	8 1/2"	8 1/2"
<b>B</b> Side to side non-combustible <b>cut-out*</b>	24 1/2"	30 5/8"	36 7/8"
<b>C</b> Front to back non-combustible <b>cut-out*†</b>	19 1/2"	19 1/2"	19 1/2"
<b>D</b> Control panel width non-combustible <b>cut-out‡</b>	25 1/2"	31 5/8"	37 7/8"

\* **Note:** If installing this grill in a combustible enclosure, the correct AOG insulating liner must be used. Consult liner instructions for counter cut-out dimensions and installation.

† Includes any substrate at front wall of enclosure (in the area the rear of the control panel is to sit flush against). See SUBSTRATE section on next page.

‡ Only applicable for non-combustible enclosures that have countertops with an overhang (see illustration and section below).

**Table 3 - Cutout Dimensions**



## COUNTERTOP OVERHANG

The control panel is designed to sit flush against the grill enclosure front wall. If the **non-combustible enclosure** countertop extends beyond the front wall, creating a countertop overhang, it must be cut flush with the front wall for the width of the control panel or a gap will be created exposing the forward portions of the left and right side grill fire walls. See illustrations above.

## ENCLOSURE VENTILATION

**FOR YOUR SAFETY**, you must provide openings in the grill enclosure for replacement air and ventilation (in case of possible leakage from gas connections or propane cylinders). Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death. See the GRILL ENCLOSURE / VENTILATION REQUIREMENTS section for details.

## SUBSTRATE

When adding any substrate to the grill enclosure front wall (including tiles, stone, etc.), consider the following:

### Substrate Behind Control Panel

Substrate + countertop "front to back" cutout must equate to **Dim. C** (see previous page) when the substrate sits flush behind the control panel.

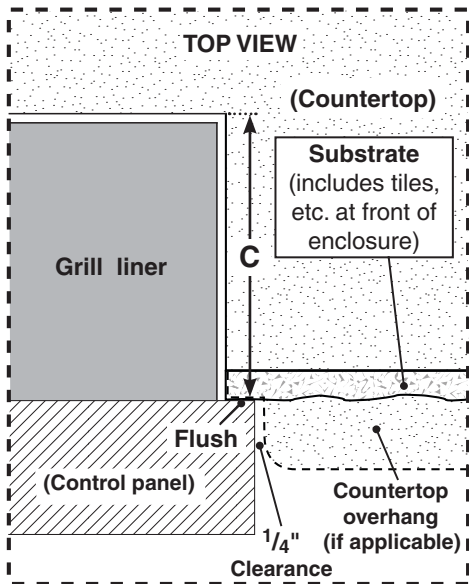


Fig. 15-1

### Substrate Alongside Control Panel

Any additional substrate alongside the control panel does not need to be considered in **Dim. C** (see previous page), however a 1/4" clearance on each side (same as overhang) and below is required.

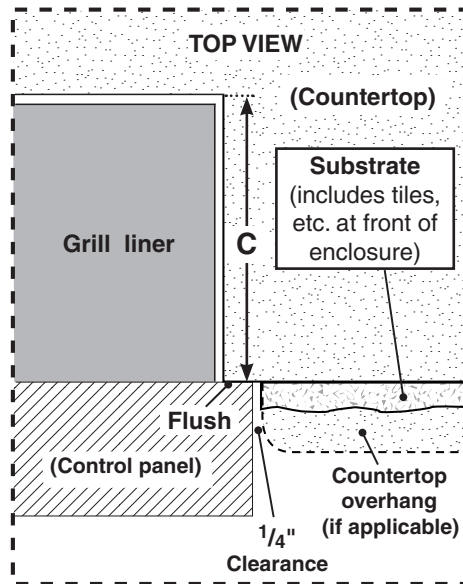


Fig. 15-2

# REPLACEMENT PARTS LIST

## IMPORTANT

This AOG oven and backburner (if equipped) are fully pre-assembled and tested at the factory.

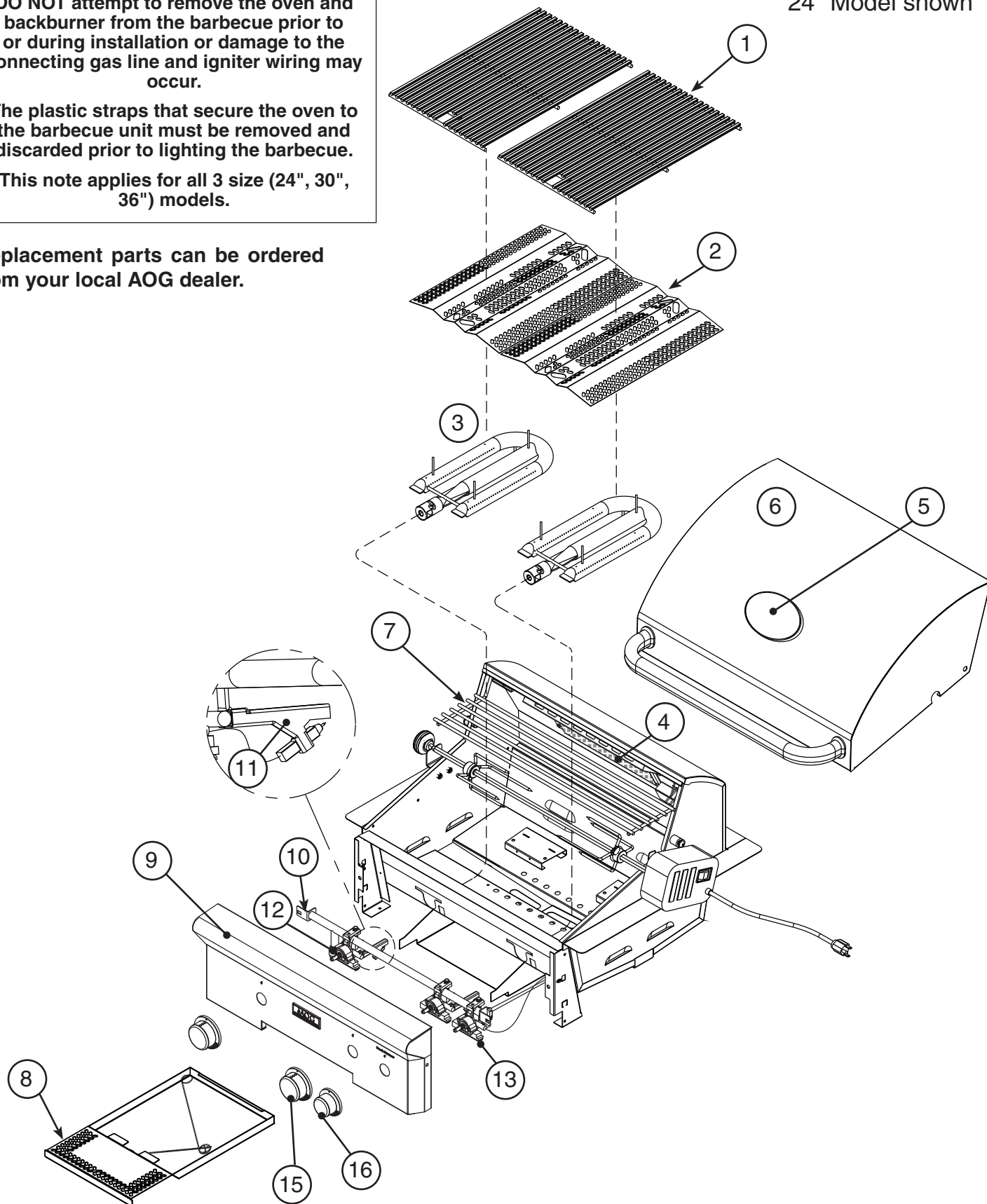
**DO NOT attempt to remove the oven and backburner from the barbecue prior to or during installation or damage to the connecting gas line and igniter wiring may occur.**

The plastic straps that secure the oven to the barbecue unit must be removed and discarded prior to lighting the barbecue.

This note applies for all 3 size (24", 30", 36") models.

Replacement parts can be ordered from your local AOG dealer.

24" Model shown





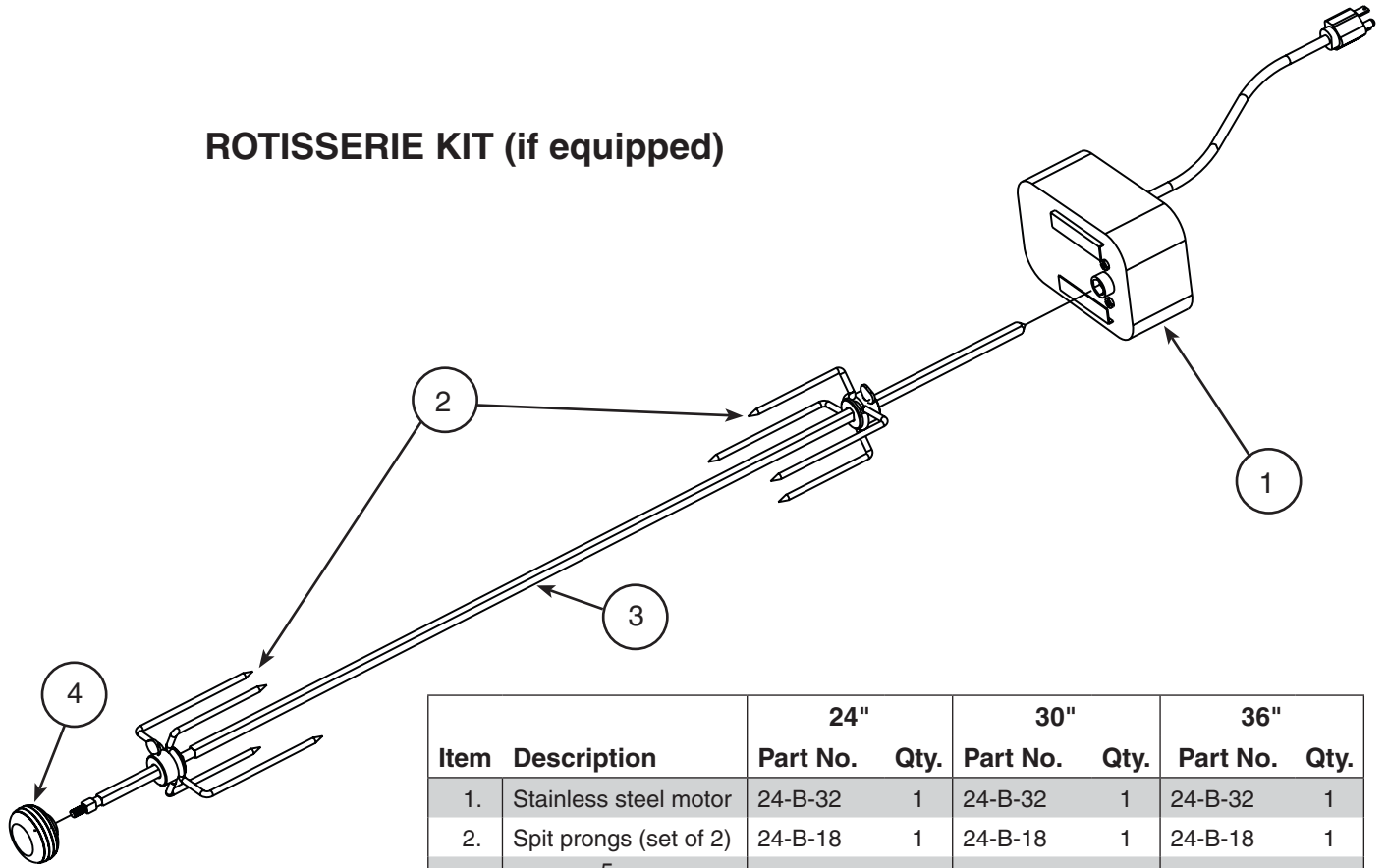
## REPLACEMENT PARTS LIST (Cont.)

Item	Description	24"		30"		36"	
		Part No.	Qty.	Part No.	Qty.	Part No.	Qty.
1.	Stainless cooking grid (set of 2 or 3)	24-B-11A	1	30-B-11A	1	36-B-11A	1
2.	Vaporizer panel	24-B-05	2	30-B-05	3	36-B-05	3
3.	Main burner	24-B-06	2	24-B-06	3	24-B-06	3
4.	Backburner*	24-B-17A	1	30-B-17A	1	30-B-17A	1
5.	Oven hood thermometer	23305	1	23305	1	23305	1
6.	Oven lid	24-B-25A	1	30-B-25A	1	36-B-25A	1
7.	Warming rack	24-B-02A	1	30-B-02A	1	36-B-02A	1
8.	Drip tray with match holder	3083	1	3083	1	3083	1
9.	Control panel w/ backburner	24-B-26T	1	30-B-26T	1	36-B-26T	1
or	Control panel w/o backburner ‡	24-B-27T	1	30-B-27T	1	36-B-27T	1
10.	Valve manifold w/ backburner (nat. gas)	24-B-08T	1	30-B-08T	1	36-B-08T	1
or	Valve manifold w/ backburner (L.P. gas)	24-B-08TP	1	30-B-08TP	1	36-B-08TP	1
or	Valve manifold w/o backburner (nat. gas)‡	24-B-34T	1	30-B-34T	1	36-B-34T	1
or	Valve manifold w/o backburner (L.P. gas)‡	24-B-34TP	1	30-B-34TP	1	36-B-34TP	1
11.	Main burner igniter assy only	24-B-04T	2	24-B-04T	3	24-B-04T	3
12.	Main burner valve w/ igniter assy	24-B-51T	2	24-B-51T	3	24-B-51T	3
13.	Backburner valve*	24-B-35T	1	24-B-35T	1	24-B-35T	1
14.	Back burner igniter assy*‡	24-B-03T	1	24-B-03T	1	24-B-03T	1
15.	Large knob	24-B-37T	2	24-B-37T	3	24-B-37T	3
16.	Small knob*	24-B-38T	1	24-B-38T	1	24-B-38T	1
17.	Convertible regulator ‡	PR-4	1	PR-4	1	PR-4	1
18.	Flex connector w/ fittings ‡	3035	1	3035	1	3035	1

\* If equipped

‡ Not shown

ROTISSERIE KIT (if equipped)



Item	Description	24"		30"		36"	
		Part No.	Qty.	Part No.	Qty.	Part No.	Qty.
1.	Stainless steel motor	24-B-32	1	24-B-32	1	24-B-32	1
2.	Spit prongs (set of 2)	24-B-18	1	24-B-18	1	24-B-18	1
3.	Spit rod $\frac{5}{8}$ " hex	24-B-33	1	30-B-33	1	36-B-33	1
4.	Handle knob	24-B-09	1	24-B-09	1	24-B-09	1

**It is not required to remove the control panel or knobs to install this unit.**

**DO NOT lift the unit from the control panel when installing.**

## COUNTER PREPARATION

Consult Table 3 for non-combustible enclosure cut-out dimensions. An AOG insulating liner must be used if any supporting construction is combustible. Consult the instructions that come with the liner for dimensions and additional installation information before beginning the installation.

This outdoor built-in grill must be supported by the stainless-steel hanger extending from the upper portion of the grill. The hanger rests on the left, right, and back of the countertop.

The control panel is designed to sit flush against the enclosure front wall (see Fig. 19-2). If the non-combustible countertop extends beyond the front wall, creating a countertop overhang (see Fig. 19-1), it must be cut flush with the front wall for the width of the control panel or a gap will be created exposing the forward portions of the left and right side grill fire walls. See the MODEL SPECIFICATIONS section.

## CONNECT THE GAS SUPPLY

**Always ensure the orifices and regulator are set for the gas type your unit is to be installed to.**

### For propane cylinders:

For connecting a propane unit to a portable propane tank, read the safety warnings and follow the instructions in the section SAFE USE AND MAINTENANCE OF PROPANE GAS CYLINDERS.

**Note:** When a propane cylinder is installed inside of the enclosure, the guidelines found in the GRILL ENCLOSURE / VENTILATION REQUIREMENTS section MUST be followed.

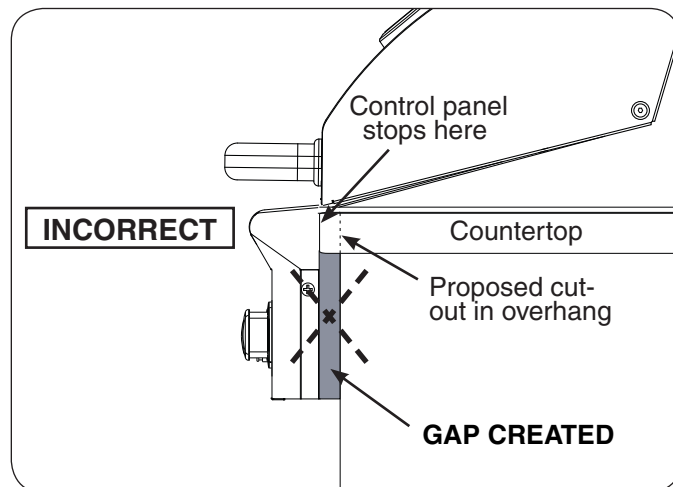
### For household propane or natural gas units:

THE ATTACHED FLEX LINE AND REGULATOR MUST BE PROPERLY ATTACHED TO A RIGID GAS SUPPLY PIPE. See diagram on next page.

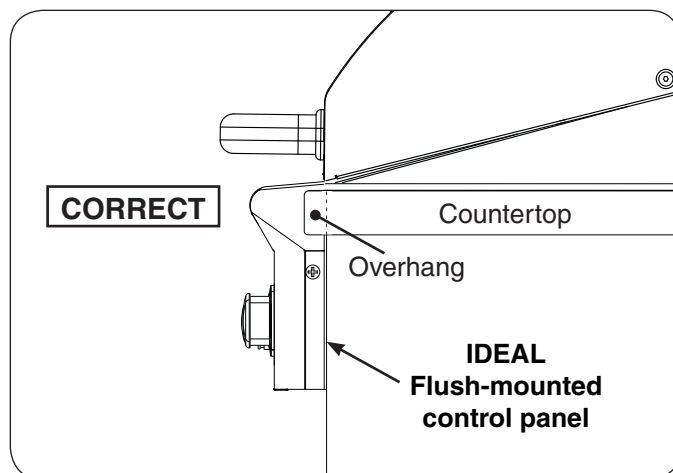
**CAUTION:** Use only C.S.A. listed stainless-steel flex connectors within the enclosure.

### WARNING

**A rubber or plastic connector will rupture or leak, resulting in an explosion or serious injury if used inside the appliance enclosure.**



**Fig. 19-1** Countertop overhang - incorrect cutout



**Fig. 19-2** Countertop overhang - correct cutout

Procedure continued on next page

## CONNECT THE GAS SUPPLY (cont.)

1. Route the attached flex connector with regulator (located underneath the grill) to the gas-supply stub. (An adapter is required if the gas-supply stub is other than 1/2" in diameter.)
2. **Turn OFF the gas supply at the source.** Then connect the regulator to the gas-supply stub. Use pipe joint compound that is resistant to all gasses on the male pipe fitting and tighten securely. **DO NOT use pipe joint compound to connect flare fittings.**

**Note:** The regulator may need to be disconnected from the flex connector to make the proper connections. Reconnect the flex to the regulator if removed.

3. Turn all burner control knobs to the **OFF** position. Turn the gas supply on. Then carefully check all gas connections for leaks with a brush and half-soap/half-water solution before lighting. **Never use a match or open flame to test for leaks.**
4. Close the shut-off valve, then slide the grill into place. Do not to pinch, kink, or damage the gas connector line.

## INSTALL THE VAPORIZER PANELS

Place the vaporizer panels directly onto the studs on the burners. See Fig. 20-2. The panels allow heat from the burners to be evenly distributed throughout the cooking area. The panels are stainless steel and will heat and cool quickly, making your grill very responsive to the changes you specify in grill temperature. They are rust resistant and may be cleaned with standard oven cleaners. Some discoloring will be seen with use. This is normal for stainless steel and does not affect the function.

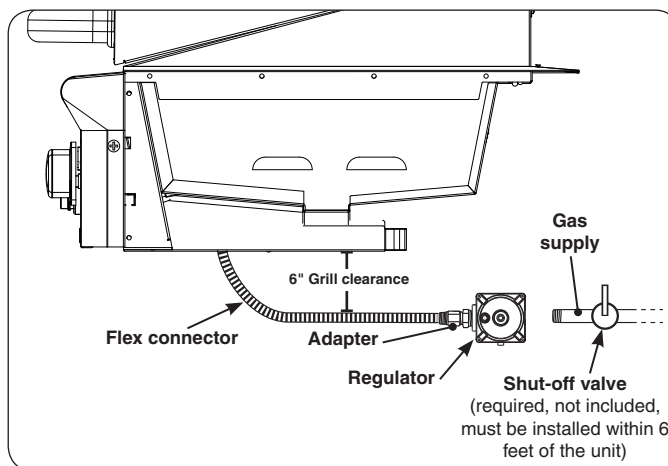


Fig. 20-1 Household propane & natural gas diagram

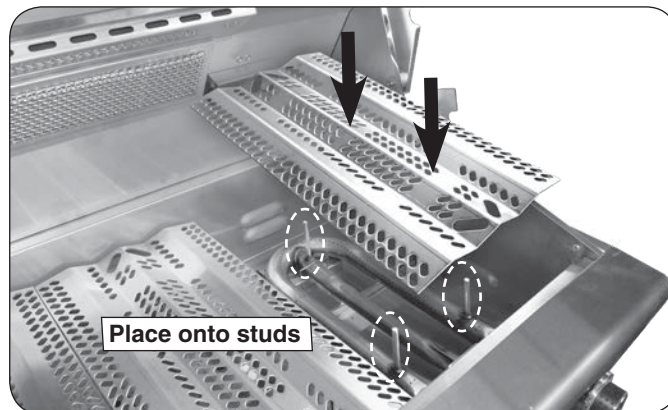


Fig. 20-2 Install vaporizer panels

## INSTALL THE COOKING GRIDS

Carefully place each cooking grid onto the front and rear grid rests of the grill. See Fig. 21-1.

## INSTALL THE DRIP TRAY

Fully insert the drip tray into the bottom front of the control panel. See Fig. 21-2.

## INSTALL THE WARMING RACK

The warming rack (Fig. 21-3) is packed separately. To install the warming rack, carefully insert the rack hangers into the two holes in the back of the inner oven hood, then lower the front of the rack to a level position.

**Note:** Removing the warming rack before using the rotisserie will leave more clearance for the meat being cooked (if applicable).

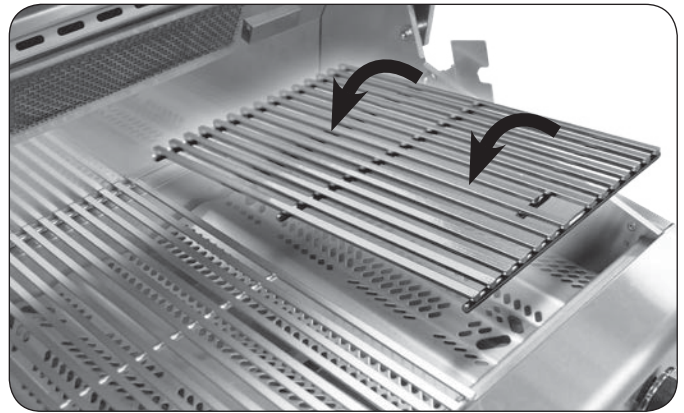


Fig. 21-1 Install cooking grids

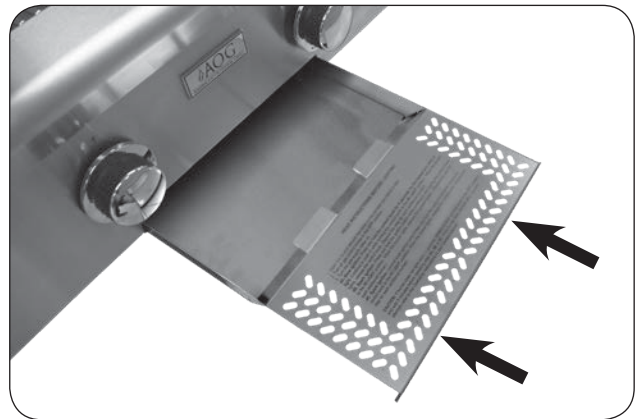


Fig. 21-2 Install drip tray

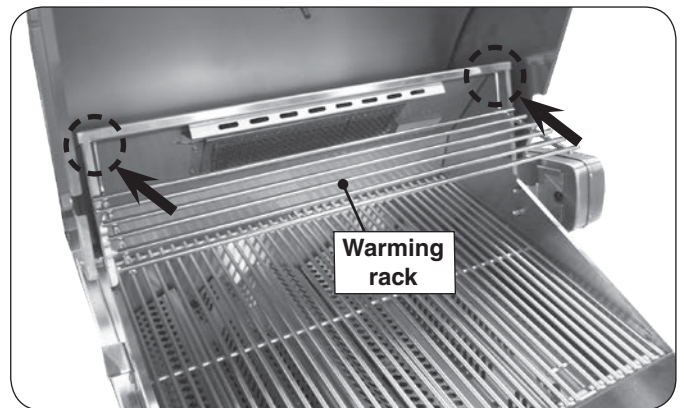
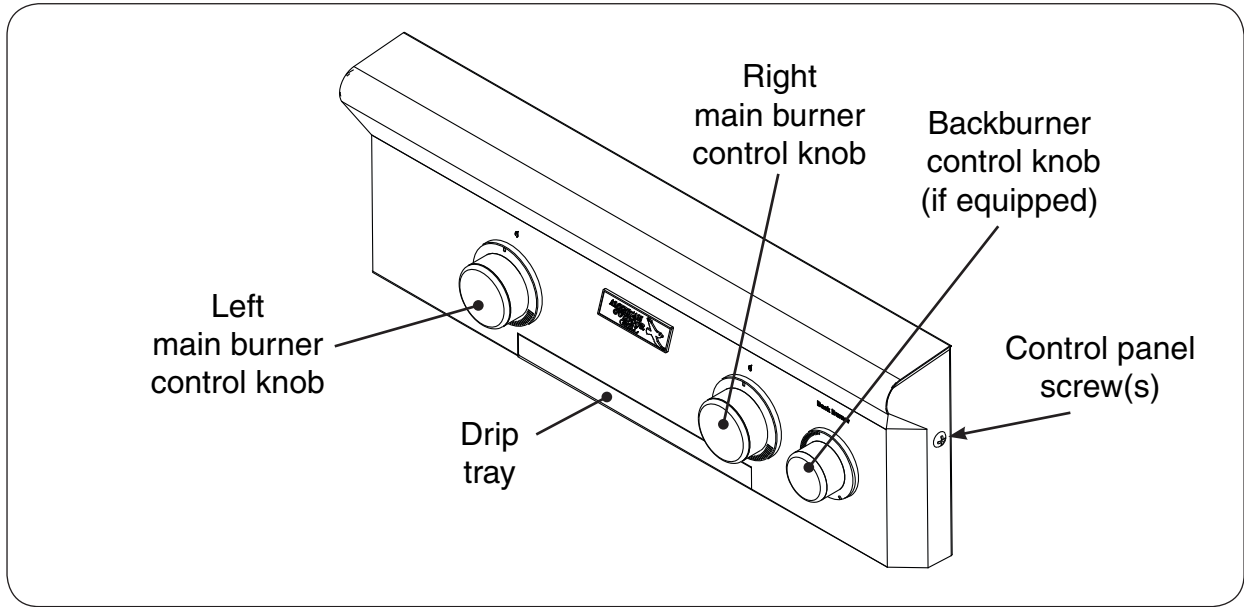
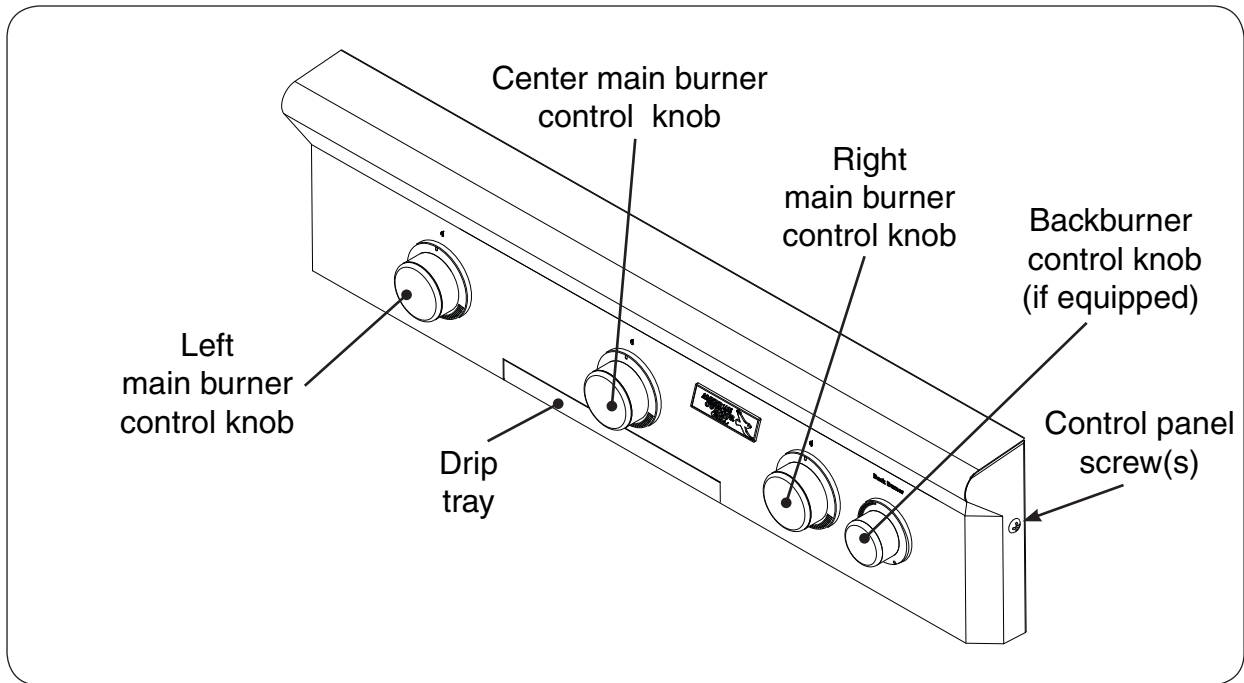


Fig. 21-3 Install warming rack

# IDENTIFICATION OF GRILL CONTROLS



**Fig. 22-1** 24" model controls



**Fig. 22-2** 30" and 36" model controls

# USING THE GRILL

## BEFORE INITIAL USE

### Ensure that:

- the grill has been properly installed and leak tested by a qualified professional service technician and as instructed in this manual.
- you have read and understand all of the information in this manual.

## BEFORE EACH USE

### Ensure that:

- you smell around the appliance area for gas. If you smell gas (and all control knobs are in the **OFF** position), immediately shut off the gas supply and contact a qualified professional service technician or the gas supplier for inspection.
- the required vent openings and surrounding area of the grill enclosure are clear at all times.
- the cooking area and drip tray are clean, and the drip tray is properly installed.
- you inspect all piping and hoses for damage, cuts, wear, and tear. Replace any damaged components prior to use.

## OPERATION

- **The grill becomes HOT during use. NEVER touch any part of the cooking area or surrounding hot surfaces with bare hands. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.**
- **Always keep your face and body as far from the grill as possible during use. Avoid wearing loose-fitting clothing as they could ignite.**
- **NEVER use charcoal or any other solid-fuel in the grill.**
- **NEVER leave the grill unattended during use.**
- **NEVER cover more than 75% of the cooking or grill surface with griddles or pans to prevent overheating.**

After reading and understanding all bullets above, follow these steps to light and use your grill:

1. Light the grill per the LIGHTING INSTRUCTIONS section.
2. Turn the control knobs to the HI-LIGHT position, close the hood, and allow the grill to preheat for 15 minutes or until desired cooking temperature is reached.
3. Place the food on the grill and cook as desired. Monitor the flames and temperature, and adjust the heat setting if necessary.
4. See the sections below and the following pages for all other information regarding use.

## WIND CONSIDERATIONS

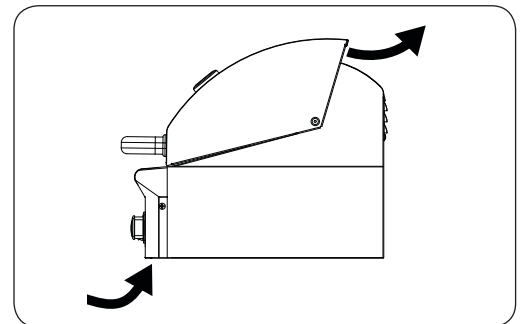
Proper airflow (front-to-back, Fig. 23-1) **MUST** be maintained for the grill to perform as it was designed. See the INSTALLATION REQUIREMENTS section for details.

When using the grill in windy conditions, the wind can disrupt the airflow and cause overheating. To prevent overheating during windy conditions, do not leave the hood closed with the burners on high for more than 15 minutes.

## AFTER EACH USE

1. Brush the cooking grids to remove all residue.
2. Operate on high with hood closed for 10-15 minutes to burn off all grease.
3. Cover the grill once it has completely cooled.

**Note:** For additional cleaning, refer to the SERVICING AND CLEANING section.



**Fig. 23-1** Airflow diagram

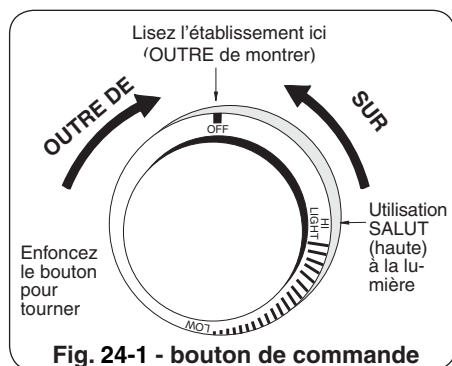
# ALLUMAGE DES INSTRUCTIONS (D'ALLUMAGE)

Lisez toutes les instructions avant l'allumage, et suivez ces instructions chaque fois vous lumière le unité.

## ALLUMAGE COMMANDE ECLAIRAGE

**Note:** N'ouvrez pas plus d'une valve à la fois pour l'éclairage électronique ou manuel.

1. Ouvrez les couvercles ou enlevez les couvertures des brûleurs pour être Lit.
2. Tournez tous les boutons de commande de gaz à leurs positions de repos.
3. Allumez le gaz à sa source.



4. Appuyez sur le bouton de commande désiré, puis tout en appuyant son tour dans le sens antihoraire à la position HI LIGHT. Une fois que le brûleur s'allume, relâchez le bouton.

**Note:** En tournant le bouton créera un "clic" sonore. Le pilote de s'enflammer à ce point, l'allumage du brûleur.

**ATTENTION :** Si un brûleur ne s'allume pas dans deux ou trois (2-3) secondes suivant la mise sur le bouton de commande, appuyez sur le bouton et le tourner vers la position OFF. ATTENDEZ CINQ (5) MINUTES avant de répéter l'étape 4. Si vous sentez le gaz, suivez les instructions sur la couverture de ce manuel. Si les brûleurs ne s'allument toujours pas après que plusieurs tentatives, se rapportent aux instructions pour l'éclairage manuel.

5. Répétez l'étape 4 pour que chaque brûleur additionnel soit Lit.

## ÉCLAIRAGE MANUEL

**ATTENTION:** Attendez toujours cinq (5) minutes le gaz pour se dégager après que n'importe quelle tentative non réussie d'éclairage.

1. Suivez les étapes 1 à 3 (à gauche).
2. Insérez soit un brûlant long baril briquet au butane, un match à longue tige de brûlure, ou une allumette en feu détenues par un titulaire d'extension de fil (Fig. 24-2) À travers les grilles de cuisson du brûleur (Fig. 24-3). Pour backburners, maintenez la flamme contre le matériau perforé de la veilleuse.
3. Tout en maintenant le match ou flamme d'un briquet à proximité du brûleur, appuyez sur le bouton de contrôle approprié et en appuyant son tour dans le sens antihoraire à la position **LIGHT HI**. Retirez le briquet ou des allumettes quand le brûleur s'allume, puis relâchez le bouton de commande.
4. Si le brûleur ne se allume pas dans les cinq (5) secondes de tourner le bouton de commande, **appuyez immédiatement sur le bouton et tournez la valve sur OFF**. Attendez cinq (5) minutes avant de répéter les étapes 2 à 4 des instructions du manuel d'éclairage.



Fig. 24-2 - Titulaire de match



Fig. 24-3 - Éclairage manuel

## ARRÊT DU UNITÉ

Pour couper le unité, diminuez chaque bouton de commande de valve et tout en pressant tour il dans le sens des aiguilles d'une montre à la position de repos.

Fermez toujours la valve de la fourniture de gaz après chaque utilisation du unité.

## EN EMPLOYANT UN RÉSERVOIR DE PROPANE PORTATIF

Des réservoirs de propane sont équipés d'un dispositif d'arrêt de sûreté qui peut ne pas causer le bas ou aucunes pression de gaz/flamme aux brûleurs si le fonctionnement et l'allumage des instructions ne sont pas suivis exactement (voir la note importante dans la section de dépannage pour plus de détails.)



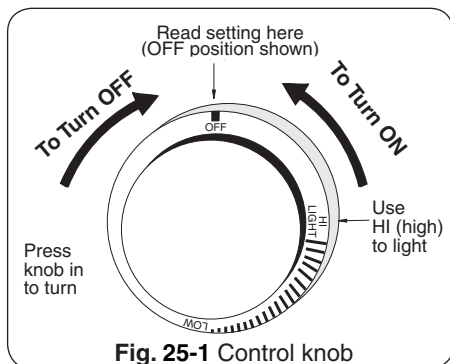
# LIGHTING (IGNITION) INSTRUCTIONS

Read all instructions before lighting, and follow these instructions each time you light the unit.

## SPARK IGNITION LIGHTING

**Note:** DO NOT turn on more than one valve at a time for either electronic or manual lighting.

1. Open lid(s) or remove cover(s) from burner(s) to be lit.
2. Turn all gas control knob(s) to their **OFF** position(s).
3. Turn on the gas at its source.



4. Depress the desired control knob, then while pressing turn it counterclockwise to the **HI LIGHT** position. Once the burner lights, release the knob.

**Note:** Turning the knob will create a “click” sound. The pilot will ignite at this point, lighting the burner.

**CAUTION:** If a burner does not light within two to three (2-3) *seconds* of turning on the control knob, depress the knob and turn it to the **OFF** position. **WAIT FIVE (5) MINUTES** before repeating step 4. If you smell gas, follow the instructions on the cover of this manual. If the burners still do not light after several attempts, refer to the instructions for manual lighting.

5. Repeat step 4 for each additional burner to be lit.

### WHEN USING A PORTABLE PROPANE TANK

Propane tanks are equipped with a safety shutdown device that may cause low or no gas pressure/flame at the burners if operating and lighting instructions are not followed exactly (See important note in the TROUBLESHOOTING section for more details.)

## MANUAL LIGHTING

**CAUTION:** Always wait five (5) minutes for gas to clear after any unsuccessful lighting attempt.

1. Follow steps 1 through 3 (left).
2. Insert either a burning long-barrel butane lighter, a burning long-stem match, or a burning match held by a wire extension holder (Fig. 25-2) through the cooking grids to the burner (Fig. 25-3). For backburners, hold the flame against the perforated material of the backburner.
3. While holding the match or lighter flame next to the burner, depress the appropriate control knob and while pressing turn it counterclockwise to the **HI LIGHT** position. Remove the lighter or match when the burner lights, and release the control knob.
4. If the burner does not light within five (5) seconds of turning the control knob, **immediately depress the knob and turn the valve to OFF**. **WAIT FIVE (5) MINUTES** before repeating steps 2 through 4 of the MANUAL LIGHTING instructions.



Fig. 25-2 - Match holder

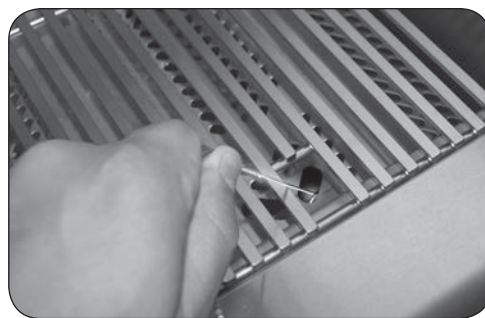


Fig. 25-3 - Manual lighting

## SHUTTING OFF THE UNIT

To shut off the unit, depress each valve control knob and while pressing turn it clockwise to the **OFF** position.

Always close the valve from the gas supply after each use of the unit.

## ROTISSERIE INSTRUCTIONS (IF EQUIPPED)

**CAUTION: WHEN USING THE BACKBURNER; KEEP THE OVEN LID CLOSED TO PREVENT HEAT LOSS, PROVIDE PROPER CONVECTION, AND PROVIDE PROPER VENTING. THIS WILL ENSURE EVEN COOKING TEMPERATURES.**

**DO NOT KEEP YOUR OVEN LID OPEN DURING ROTISSING, AS THIS MAY CAUSE PERSONAL INJURY, OR IN SOME CASES, IN WINDY CONDITIONS, DAMAGE TO THE GRILL.**

**DO NOT USE THE ROTISSERIE MOTOR IN THE RAIN. DO NOT LEAVE THE MOTOR ON THE GRILL WHEN NOT IN USE.**

1. Remove the warming rack and cooking grids from the barbecue. The vaporizer panels may also be removed if required.

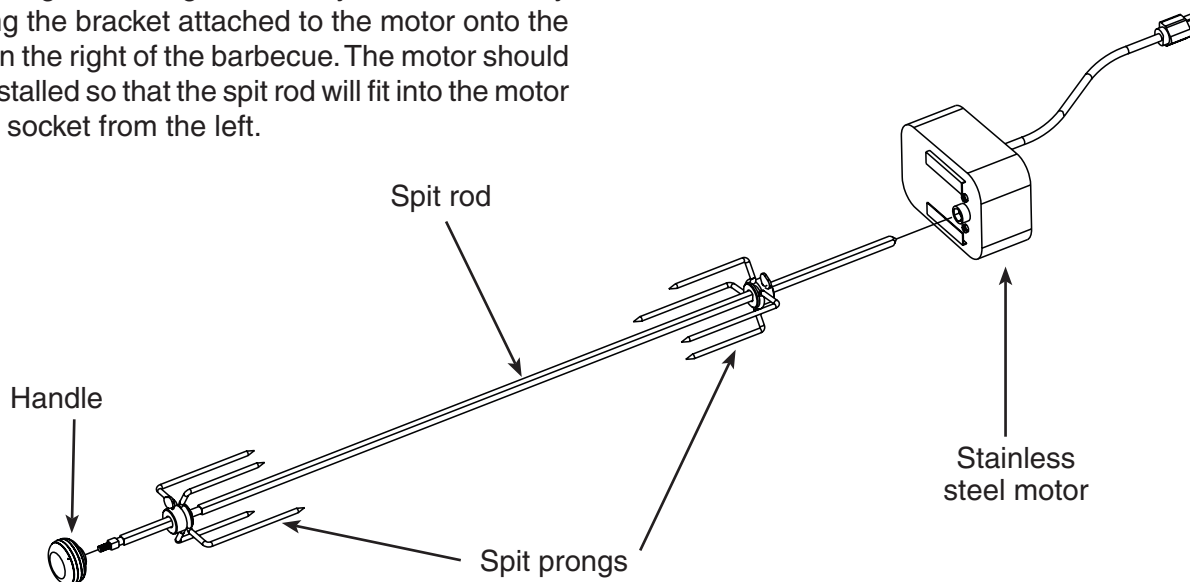
**Tip:** Aluminum foil or a baking pan is recommended and may be placed over the main burners / vaporizer panels, a little forward of center, to catch excess drippings from the meat.

2. Attach the rotisserie motor to the rotisserie mounting on the right side of your barbecue by sliding the bracket attached to the motor onto the tab on the right of the barbecue. The motor should be installed so that the spit rod will fit into the motor drive socket from the left.

3. Slide the left spit prong onto the rod (and tighten), the meat onto the rod and into the prong, followed by the right spit prong onto the rod and into the meat. Tighten the right spit prong. Be sure the meat is centered and balanced as well as possible.
4. Insert the pointed end of the rod into the motor drive socket and the groove next to the handle into the left support bracket.
5. Plug in (if necessary) and turn on the rotisserie motor.
6. Light backburner per lighting instructions in this manual (or on drip tray handle) and close oven lid.
7. Allow the backburner to preheat for approximately 10 minutes on **HI LIGHT** setting.

**Note:** When burning properly, the backburner grating will glow red. The first time it is used the backburner may smoke a little.

**Important:** Turn the backburner to low or off when stopping the rotisserie to prevent overcooking.



## SERVICING AND CLEANING

APPLIANCE MUST BE COMPLETELY COOL WHEN CLEANING. DO NOT SPRAY ANY CLEANER OR LIQUIDS ON THE APPLIANCE WHEN HOT.

**The appliance MUST be cleaned as instructed below to prevent grease build-up and other food deposits.**

**A clean and well maintained appliance prevents the risk of grease/fat fires. See INSTALLATION, OPERATION, AND SAFETY INFORMATION section.**

**AFTER EACH USE:** preheat the unit, brush the cooking grids to remove all residue, and operate on high (hood closed) for 10-15 minutes to burn off all grease.

**EVERY 10 COOKOUTS:** clean the unit as instructed below.

### COOKING GRIDS

Before and after each use, clean the cooking grids with a grill brush. Before initial use and periodically, it is suggested that the cooking grids be washed with a mild soap and warm water solution.



Fig. 27-1 Wipe with grain

### INTERIOR

**THE BURNER PORTS AND CARRY-OVER PORTS/SLOTS MUST BE KEPT CLEAN TO ENSURE PROPER IGNITION AND OPERATION.**

Remove the burner (see the CHECK BURNER ORIFICES section) and clean the ports and slots as required. Also inspect and clean the burner inlet for insects and nests. A clogged burner can lead to a fire in the bottom of the appliance.

The inside of the appliance may be cleaned periodically with oven cleaner if desired. Follow the oven cleaner instructions for proper use.

Be careful not to get oven cleaner on the outside surface of the appliance as it can permanently damage the finish.

### EXTERIOR

Stainless steel surfaces when exposed to temperatures produced by the grilling process will change color. The stainless steel will change color from silver to brown and blue. This can be removed by using stainless steel cleaner.

Clean your appliance by first using stainless steel grill cleaner to remove grease and dirt. Always wipe with the grain (See Fig. 27-1). Next, apply stainless steel polish and wipe down using polish wipes to restore the stainless steel color.

If your appliance is installed in a seaside (salt air) or poolside (chlorine) location, it will be more susceptible to corrosion and must be maintained/cleaned more frequently. Do not store chemicals (such as chlorine or fertilizer) near your stainless steel appliance.

Due to the nature of stainless steel, surface iron oxide deposits may appear. Do not be alarmed – these deposits are removable with stainless steel cleaner through prompt and periodic maintenance. If not attended to promptly, permanent pitting may occur. By following these recommendations, you will enjoy the beauty and convenience of your appliance for many years to come.

### DRIP TRAY

**The drip collector allows you to brush or scrape residue from the unit's inner liner into the drip tray. Regular cleaning of the unit's interior with oven cleaner will help prevent grease fires.**

After each use, wait for the grill to cool and carefully pull out the drip tray to check it. When nearing full, carefully lift it out of the drip tray, lifting with both hands to keep the tray level until it is safely emptied.

### PROTECTING YOUR APPLIANCE FROM THE WEATHER

An optional cover will protect your appliance when not in use. Allow to cool before covering. Please specify the model number and serial number of your appliance when ordering a cover.

## SERVICING AND CLEANING (Cont.)

### CONVERT GAS TYPE / CHECK BURNER ORIFICES

**CAUTION:** Make sure the grill is at a safe temperature and isolated from gas and electrical supplies before beginning.

For your safety, exercise caution, and make sure you have adequate hand protection, such as gloves, when handling metal parts.

#### Apply Conversion Label

This grill comes from the factory configured for one type of gas as marked on the label behind the control panel.

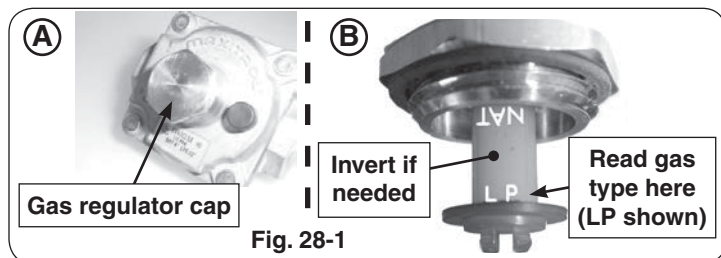
**When the grill is converted, the label for the new gas (included at original shipping) MUST be filled out and applied next to the existing label mentioned above.**

#### Convert Regulator

The gas regulator, located beneath the grill, must be set for the type of gas used to fuel the grill. To check the regulator setting, remove the cap in the center of the regulator (Fig. 28-1, A). Holding the cap vertical (see Fig. 28-1, B), the letters at the bottom of the plastic stalk indicate the gas type for which the regulator is currently configured.

If the text on the bottom of the regulator stalk does not match the gas type connected to the grill, remove the stalk from the cap, invert, and replace into center of cap. Replace cap on the regulator, screwing down until snug.

**Note:** Models to be connected to household propane or natural gas lines require the regulator. For models to be connected to L.P. cylinders, the regulator is optional.



#### Convert Gas Orifices

When converting the grill to a different gas type, each burner's orifice must be replaced with the corresponding orifice for the new gas.

See MODEL SPECIFICATIONS TABLE, Table 1 at the beginning of this document to determine the proper orifice sizes for each burner.

See the following sections for details on orifice conversion.

**Important:** It is critical to the operation of each burner that its orifice be fully inserted into the center of its orifice opening.

**WARNING**  
**HAZARDOUS OVERHEATING WILL OCCUR IF A NATURAL-GAS ORIFICE IS USED WITH PROPANE GAS.**

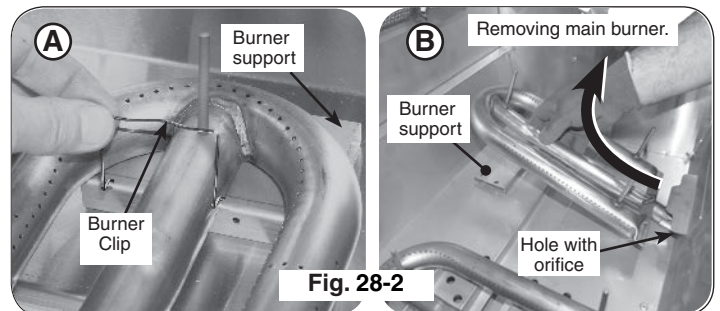
#### Connect To New Gas Supply

Plumb the unit as appropriate for the new gas supply. (Additional components may be needed for your specific setup.) **Be sure to leak test at all connections.**

#### Convert/Check Main Burner Orifices

**Note:** It may be necessary to remove the rotisserie rod before beginning this procedure.

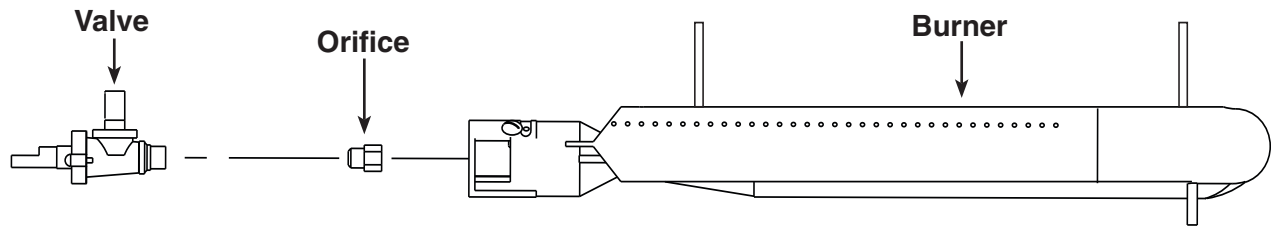
1. Remove the cooking grid and vaporizer panel from above the burner you are working on and set them aside.
2. Locate the burner. Slightly pinch and remove the burner clip (located over the rear center of the burner) from the burner support and set aside (see Fig. 28-2, A).
3. Carefully lift the burner from the burner support and out from the hole in the forward fire wall (see Fig. 28-2, B).



4. Use a 1/4" hex deep socket nut driver to remove the exposed orifice. Access it through the hole in the forward firebox plate inside the grill (Fig. 28-2). Check orifice. If needed, replace it with the correct orifice for the new gas.

Alternatively, the orifice can be accessed through the inside of the control panel if the proper tool is not available. This allows a 1/4" open-end wrench to be used instead of a 1/4" hex deep socket nut driver. To open the control panel, see the CONTROL PANEL REMOVAL section.

Procedure continued on next page

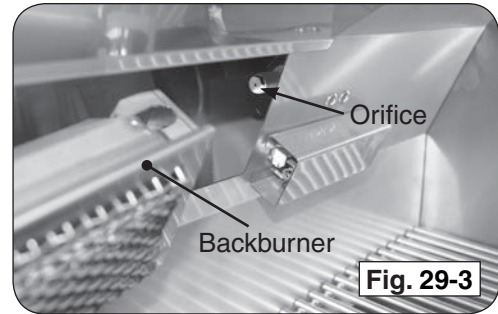


**Fig. 29-1 - Main burner orifice diagram**

5. Replace the burner over the orifice fitting, sliding it forward, from behind the forward fire wall, so the orifice is centered inside the burner gas inlet, and set it gently onto the burner support. The studs on the bottom back of the burner must each fit through their respective holes in the burner support.

**Note:** It is critical to the continued safe functioning of the burner that the orifice is centered and completely inside the burner gas inlet.

6. Re-install the burner clip around the burner and into the holes in the burner support.
7. Replace the vaporizer panel and then the cooking grid.
8. Repeat for each burner as necessary.
9. If applicable, reinstall the control panel.



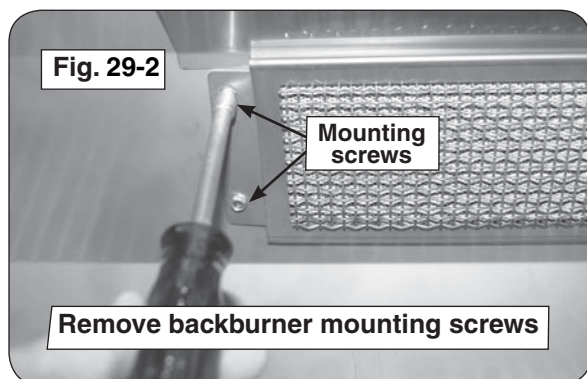
**Fig. 29-3**

The backburner orifice can be seen on the right side after removing the backburner.

## Convert/Check Backburner Orifice (if equipped)

**Note:** It may be necessary to remove the rotisserie rod before beginning this procedure.

1. Remove the backburner mounting screws ( $1/4$ " hex) located at the left end of the backburner assembly (see Fig. 29-2).
2. Carefully pull the left end of the backburner forward until the burner can be moved to the left pulling it free from the orifice located on the right side (see Fig. 29-3).
3. Use a  $3/8$ " hex nut driver to remove the exposed orifice. Check orifice. If needed, replace it with the correct orifice for the new gas.
4. Replace the backburner assembly and the electrode by reversing the procedure in steps 1. through 2.



**Fig. 29-2**

Mounting screws

Remove backburner mounting screws

## BURNER AIR SHUTTER ADJUSTMENT

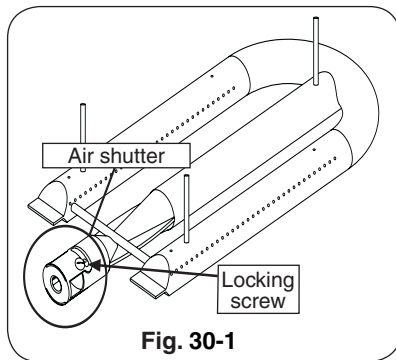
**Important:** This appliance may not light or heat evenly or cook properly unless the air shutters are adjusted following installation (see AIR SHUTTER ADJUSTMENT section).

Burner air shutters are easily accessed by removing the control panel. See the CONTROL PANEL REMOVAL section for access.

The air shutters are located on the front portion of each burner and have a locking screw that prevents the air shutter from inadvertent movement (see Fig. 30-1).

Remove the cooking grids & vaporizer panels from the grill.

To close or open the air shutters, simply loosen the locking screw, using a long stemmed Phillips screwdriver, and turn the air shutter to open or close it. Tighten the screws down when the desired setting is achieved.

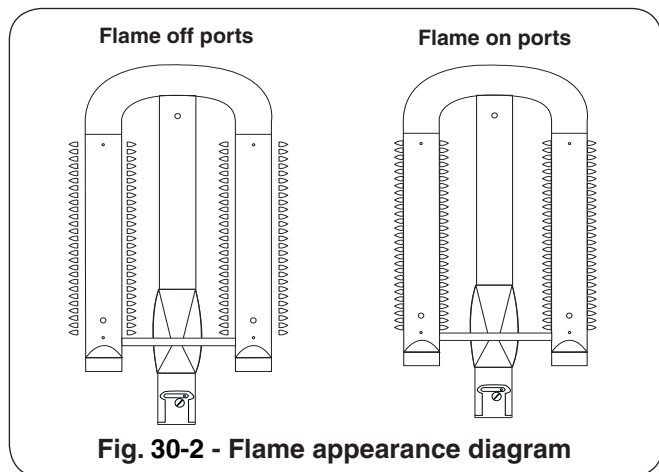


**Fig. 30-1**

### Main Burner

Light the burner to be adjusted in accordance with the LIGHTING INSTRUCTIONS and burn for 2 minutes with the burner control knob set to **HIGH** and the oven open. After burning for 2 minutes, open the air shutter until the flames lift off, or appear not to be touching the burner. Then begin closing the air shutter until the flames appear to burn while touching the burner ports (Fig. 30-2). If flames are a lazy yellow, open the air shutters until the flame is mostly blue.

**Note:** Grills in some installations achieve a better air/gas mixture and will ignite more quickly if the valve is first turned beyond **HIGH** to **MEDIUM** or **LOW** for lighting.



**Fig. 30-2 - Flame appearance diagram**

## VALVE "LOW" SETTING ADJUSTMENT

Stability of the "low" setting on main burners may vary due to wind direction, grill configuration, and grill position. If your burner goes out when set on low, adjust the valve "low" setting.

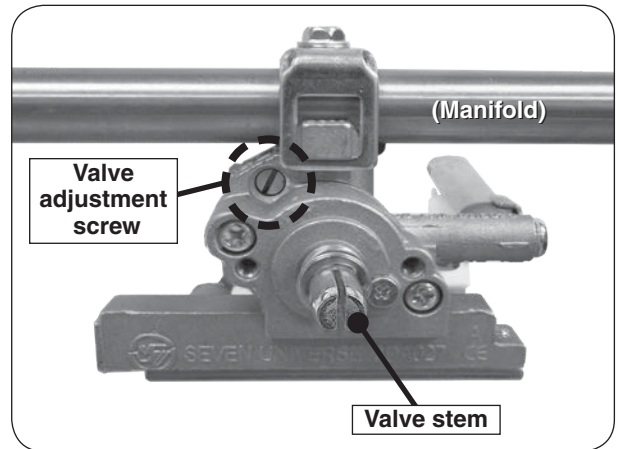
**Important:** The valve "low" setting for the backburner must remain at the factory setting. It is recommended to only use the backburner at a medium to high setting.

**To adjust the valve "low" setting:**

1. Ensure the grill is completely cool and the knobs are in the OFF position.
2. Remove the cooking grids, vaporizer panels, control knobs and control panel. See the CONTROL PANEL REMOVAL section for panel removal instructions.
3. Re-install the control knobs on the valve stems with the control panel removed.
4. Light the burner on HIGH, then immediately turn the burner to LOW setting. While the burner is lit, remove the control knob from the valve.
5. Locate the FLATHEAD adjustment screw found above the valve stem and below the manifold (see Fig. 31-1).
6. Using a flathead screwdriver, slowly turn the adjustment screw a little at a time (30° to 45°) in either direction. Adjust the screw as needed until the flame is approximately 1/4" in height from all the burner ports, and the flames are stable.

**CAUTION:** Only adjust the FLATHEAD screw. Adjusting other screws may result in a dangerous gas leak.

7. Once the appropriate setting is reached, re-install the control knob and shut off the burner valve.
8. Repeat this procedure for other main burner valves, if needed.
9. Re-install the control panel, vaporizer panels, and cooking grids.

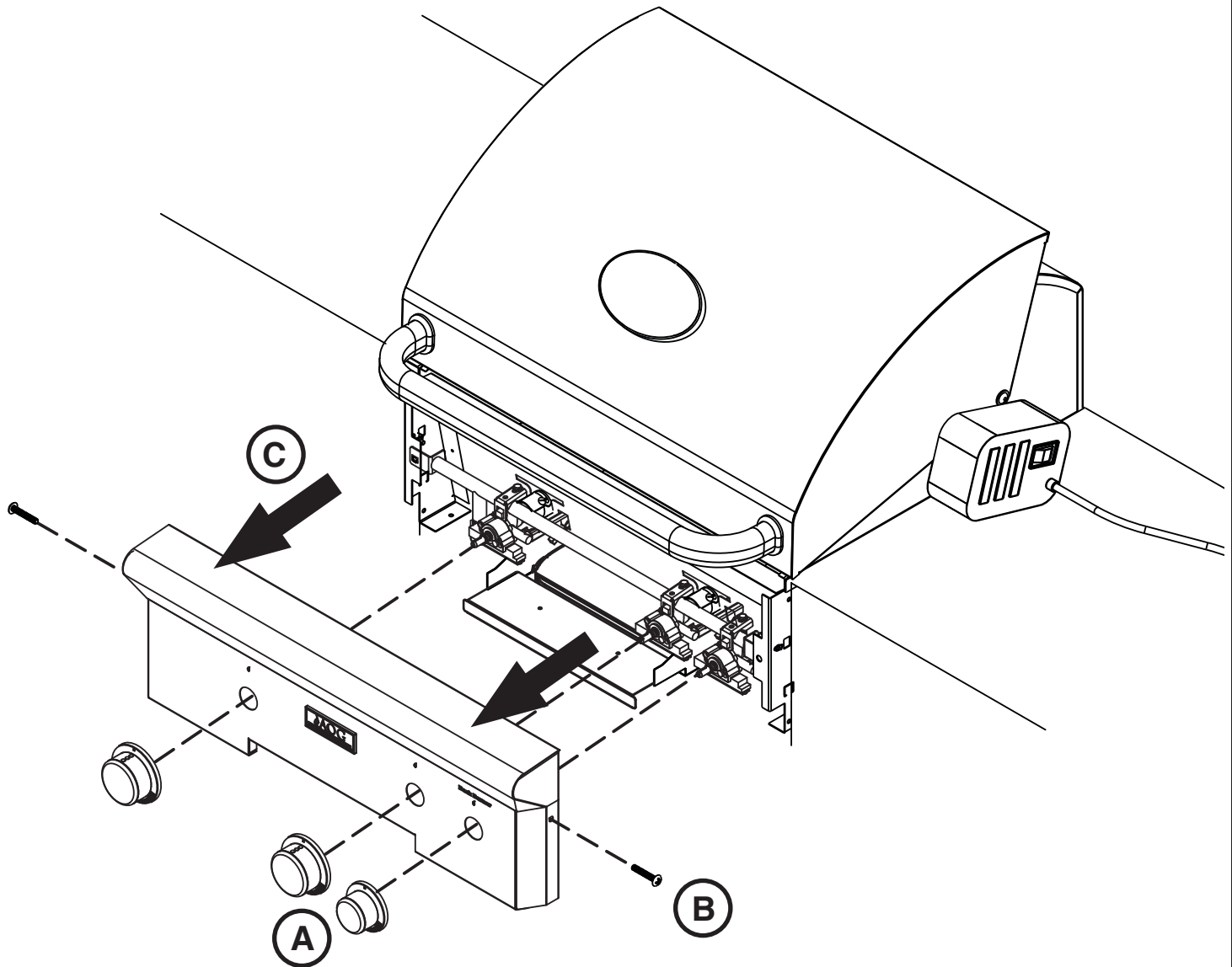


**Fig. 31-1** Valve adjustment screw location

### CONTROL PANEL REMOVAL

1. Turn the control knobs to the OFF position and turn off the gas supply to the grill.
2. Pull the control knobs from their stems and set them aside (A).
3. Using a Phillips screwdriver, unscrew the control panel fastener screws (located on the sides of the control panel). Retain the screws for later re-installation (B).
4. Carefully remove the control panel by lifting and pulling the control panel from the frame (C).

**Important:** During reinstallation; prior to opening the gas shut-off valve, be sure the control knob(s) are in the OFF position.





## TROUBLESHOOTING

If you have trouble with the unit, please use this list to identify the problem. By trying one or more of the solutions to the possible cause, you should be able to solve the problem. If this list does not cover your present problem, or if you have other technical difficulties with the unit, please contact your local dealer.

PROBLEM	POSSIBLE CAUSE	CORRECTION
<b>Ignition system failure</b>	<ol style="list-style-type: none"> <li>1. Improper air shutter adjustment</li> <li>2. No spark generated at the valve</li> <li>3. Low gas pressure</li> <li>4. Front carry-over port</li> <li>5. Igniter malfunction</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust air shutters.</li> <li>2. Retry to light. If ignition failure continues, contact dealer for valve replacement.</li> <li>3. Have the gas co. check supply pressure.</li> <li>4. Clean burner ports.</li> <li>5. Contact dealer for replacement.</li> </ol>
<b>Insufficient heat / low flame</b>	<ol style="list-style-type: none"> <li>1. Burner ports clogged</li> <li>2. Improper air-shutter adjustment</li> <li>3. Using propane orifice for natural gas</li> <li>4. Low gas pressure/flame (propane)</li> <li>5. Low gas pressure/flame (natural)</li> <li>6. L.P. regulator hose cracked due to age</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove burners and clean out ports.</li> <li>2. Adjust air shutters.</li> <li>3. Check/change orifices.</li> <li>4. Refill propane tank, or reset propane tank safety*: Shut off all valves (including propane tank) and follow lighting instructions exactly.</li> <li>5. Have the gas co. check pressure at unit.</li> <li>6. Replace L.P. regulator hose.</li> </ol>
<b>Uneven heating</b>	<ol style="list-style-type: none"> <li>1. Burner ports partially blocked by debris</li> <li>2. Small spiders or insects in burner</li> <li>3. Improper air shutter adjustment</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove burners and clean out ports.</li> <li>2. Inspect burners and orifices for spider webs or other debris that may block flow.</li> <li>3. Adjust air shutter.</li> </ol>
<b>Rotisserie noisy</b>	<ol style="list-style-type: none"> <li>1. Rotisserie out of balance</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust rotisserie counterbalance.</li> </ol>
<b>Burner goes out on LOW</b>	<ol style="list-style-type: none"> <li>1. Valve "Low" setting needs adjustment</li> </ol>	<ol style="list-style-type: none"> <li>1. See the VALVE "LOW" SETTING ADJUSTMENT section for details.</li> </ol>

**Note:** \*Propane tanks are equipped with a safety shutdown device that may cause low or no gas/flame at the burners if operating and lighting instructions are not followed exactly. **If you suspect the propane tank safety shutoff is in effect:** 1) Shut off all grill valves. 2) Shut off tank valve. 3) Open and close a main burner valve. 4) Open tank valve. 5) Follow the LIGHTING INSTRUCTIONS. Lighting instructions are located in the owner's manual and printed on the unit's metal drip tray. If the problem persists, continue troubleshooting, or contact your local dealer or distributor for assistance.

# WARRANTY

## AMERICAN OUTDOOR GRILL LIMITED WARRANTY

American Outdoor Grill warrants your grill to be free from defects in material and workmanship.

American Outdoor Grill stainless-steel burners are warranted for **FIFTEEN (15) YEARS**. All other American Outdoor Grill parts are warranted for **TEN (10) YEARS**. (Except as noted below.)

American Outdoor Grill infrared burners and vaporizer panels are warranted for **THREE (3) YEARS**.

American Outdoor Grill ignition systems (excluding batteries) and accessories (including sideburners, motors, and thermometers) are warranted for **ONE (1) YEAR**.

### A COPY OF YOUR SALES SLIP FOR PROOF OF PURCHASE IS REQUIRED

This warranty applies to the original purchaser for products which are installed in the United States or Canada and which are operated and maintained as intended for single family residential usage. This warranty is valid only with proof of purchase, shall commence on the date of purchase, and shall terminate (both as to original and any replacement products) on the anniversary date of the original purchase of the product stated on the above schedules.

This warranty covers defects in material and workmanship. This warranty **does not** cover parts which become defective as a result of negligence, misuse, use not in compliance with the Owner's Manual/Installation Instructions, accidental damage, improper handling, improper storage, improper installation, **lack of required routine maintenance** (as specified in the Owner's Manual/Installation Instructions), electrical damage, local gas impurities or failure to protect against combustibles. Product must be installed (and gas must be connected) as specified in the Owner's Manual/Installation Instructions by a **qualified professional installer**. Modifications to products which are not specifically authorized will void this warranty. Accessories, parts, valves, remotes, etc. when used must be Peterson products or this warranty is void. Warranted items will be repaired or replaced at Peterson's sole discretion. This warranty **does not** apply to rust, corrosion, oxidation, or discoloration unless the affected part becomes inoperable.

This warranty **does not** cover labor or labor related charges, except as provided by separate specific written programs from the Peterson Co. All repair work must be performed by a qualified professional service person and requires prior approval of Peterson.

Peterson may require the defective product or part to be returned to the factory to determine the cause of failure. Peterson will pay freight charges if the product or part is determined to be defective. This warranty does not cover breakage in shipment from our (Independent) distributor to its customer if the damage is determined to have occurred during that shipment.

This warranty specifically excludes liability for **indirect, incidental, or consequential** damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you. This warranty gives you specified legal rights, and you may have other rights that vary from state to state or province.

For additional information regarding this warranty, or to place a warranty claim, contact the R. H. Peterson dealer where the product was purchased.

When contacting your Peterson dealer or the R. H. Peterson Co., please provide the following information:

- Your name, address, telephone number, e-mail
- Sales receipt showing where purchased and date purchased
- Model number, serial number of product, date code
- Relevant information: installer, additions, repairs, when defect was first noted

**TO REGISTER YOUR PRODUCT ONLINE GO TO: [WWW.AMERICANOUTDOORGRILL.COM](http://WWW.AMERICANOUTDOORGRILL.COM), AND CLICK ON PRODUCT REGISTRATION. THANK YOU FOR YOUR PURCHASE.**

<b>Quality Check</b>			<b>Date:</b> _____		
<b>Burner Orifices</b>	Nat. _____	L.P. _____	<b>Leak Test:</b> _____	<b>Model#:</b> _____	
<b>Main:</b>	_____	_____	<b>Burn Test:</b> _____	<b>Serial#:</b> _____	
<b>Back:</b>	_____	_____	<b>Gas Type:</b> <u>Nat. / L.P.</u>	<b>Air Shutter:</b> _____	
<b>Side/Power:</b>	_____	_____		<b>Inspector:</b> _____	
<b>Infrared:</b>	_____	_____			
<b>Other:</b>	_____	_____			