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## **GAS SERIES**

### **OUTDOOR GAS GRILL INSTALLATION INSTRUCTIONS AND OWNER'S MANUAL**

**MODEL# G420C (Freestanding) G420H (Head only)**

**INSTALLER: Leave these instructions with the 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 1/2 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 1/2 psig (3.5 kPa).

Proper operation of your grill requires prompt and periodic maintenance. See the CARE & CLEANING section for details.

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



**Intertek**

### **⚠ WARNING ⚠**

**⚠ 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.

**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.



# INSTALLATION INSTRUCTIONS ET MANUEL DU PROPRIÉTAIRE PRIMO GRIL EXTÉRIEUR DE GAZ DU PORTATIF

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

**INSTALLATEUR :** Laissez ces instructions avec le consommateur.

**CONSOMMATEUR :** Maintenez pour la future référence.

## SÛRETÉ ET CODES D'AVERTISSEMENT

### **⚠ DANGER:**

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

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur persiste, éloignez-vous de l'appareil et appelez immédiatement le fournisseur de gaz ou le service d'incendie.

#### **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 1/2 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 1/2 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

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

AVANT LE GRIL. VOIR LA SECTION DE CONDITIONS D'OFFRE DE GAZ POUR LA PRESSION 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.



## **⚠ AVERTISSEMENT ⚠**

### **⚠ 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.

### **⚠ 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.

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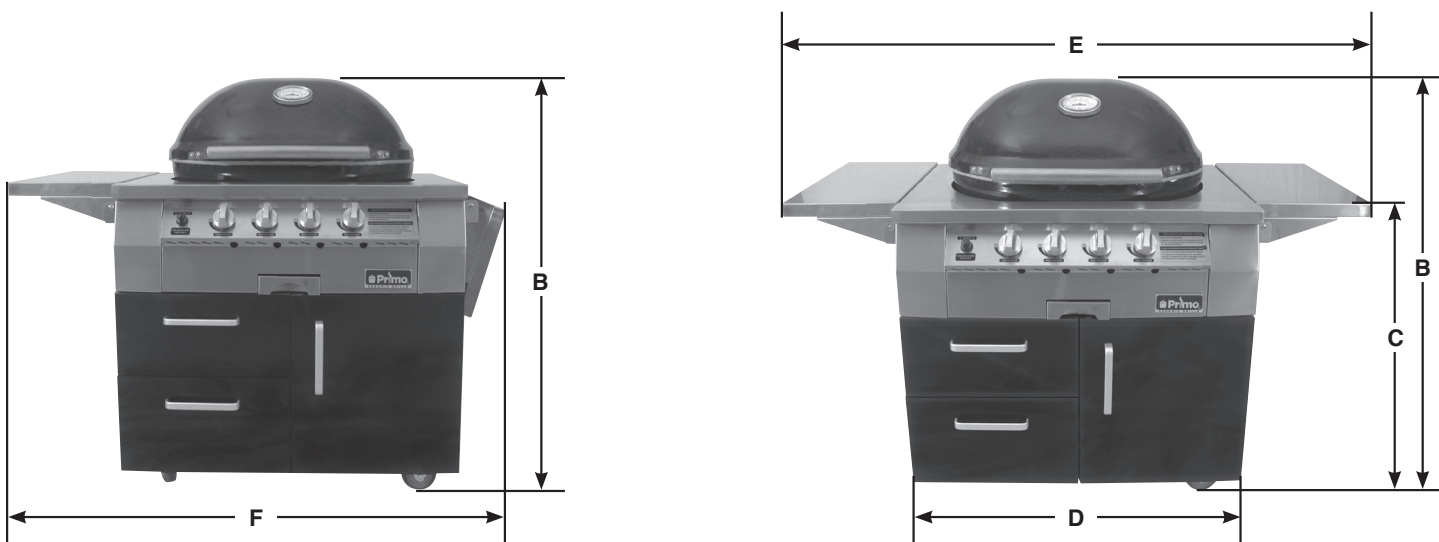
## MODEL SPECIFICATIONS

<b>Main (High Burner) N/P orifice drill size</b>	LP #66 / NAT #56	<b>NOTE:</b> G420C (Freestanding) ships with propane orifice installed. G420H (Head only) ships with natural gas orifice installed.
<b>Secondary (Low Burner) N/P orifice drill size</b>	LP #76 / NAT #70	

## DIMENSIONS

Model	Height			Width			Depth	
	Floor to Top of Grill		Floor to top of shelf (C)	Cart Base (D)	With shelves		Front to back	
G420C	Open (A)	Closed (B)			Up (E)	1 up & 1 down (F)	Cart Base (G)	Maximum outer (H)
		60"	46"	34"	36"	60-1/2"	53-1/2"	26"
G420H	Base of shroud to Top of Grill		Shroud height (C)	Shroud Width (E)			Maximum outer (H)	
	Open (A)	Closed (B)						
	37"	23"	11"	36-1/4"			29"	

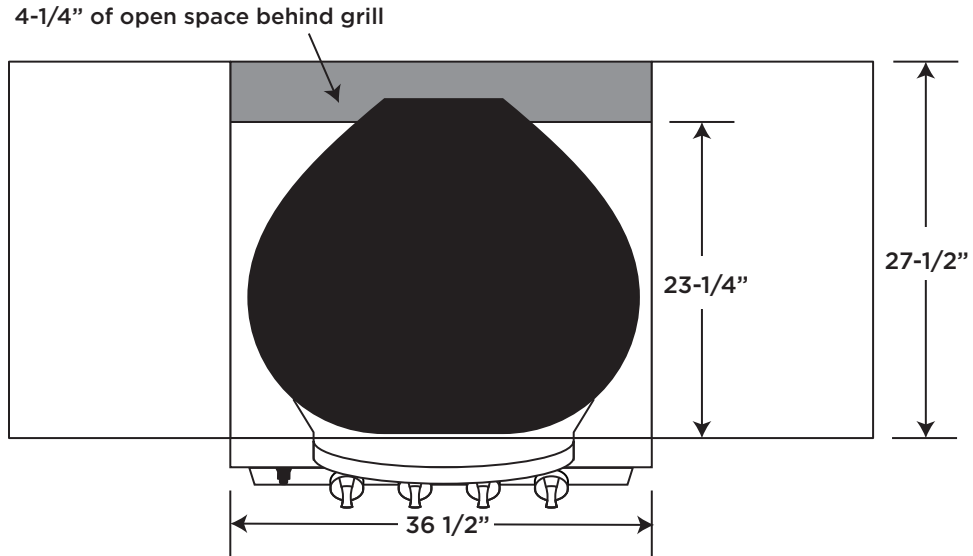
**\*\* 5" from back of unit wall clearance required to open lid \*\***



## G420H HEAD UNIT ONLY CUTOUT AND INSTALLATION

### Top View

**NOTE:** 4-1/4" open space behind grill shroud is required for hinge clearance.  
**NOTE:** 10" of clearance from back of hinge required to open lid.



**NOTE:** The control panel is designed to protrude past the front of the countertop surface. (fig. 1)

**IMPORTANT:** The G420H is a slide-in installation, not a hanging installation. The base of the metal grill surround must be supported from the bottom edges.

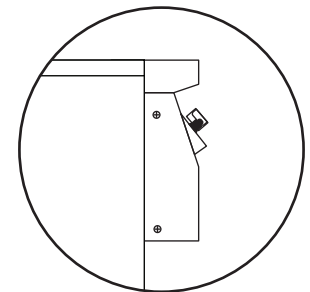
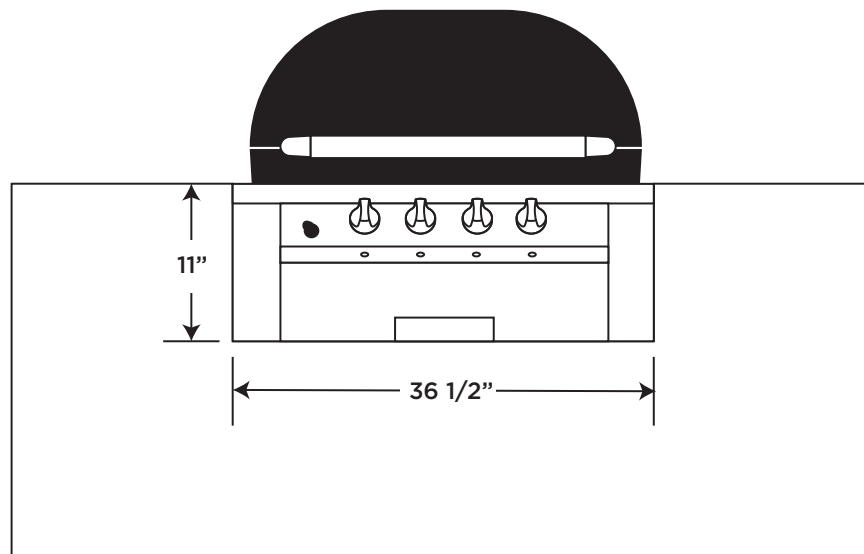


fig. 1

### Front View



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

## ENCLOSURE REQUIREMENTS

### 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 cross-ventilation of the unit enclosure.

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

Each opening must have a minimum of 10 sq. in. of free area. The openings must be equally sized and unobstructed.

Two openings must be in the side walls of the enclosure, at the top level, and spaced at 180 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 180 degrees. The openings must begin 1" or less above the floor level and end no more than 5" above the floor level.

To achieve the proper ventilation, you may use venting panels as shown. Contact your dealer.

**KEEP THE VENT OPENINGS AND SURROUNDING AREA OF THE ENCLOSURE CLEAN AND FREE OF OBSTRUCTIONS AT ALL TIMES.**

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

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

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

- A non-combustible heatshield must be installed to protect the regulator/hose assembly and propane cylinder valve.
- Many dealers offer propane tank door with tank tray models and a propane tank heatshield that rests directly on the tank to meet the cylinder install requirements. Propane tank door with tank tray shown in Fig. 3. Contact your dealer for ordering information.

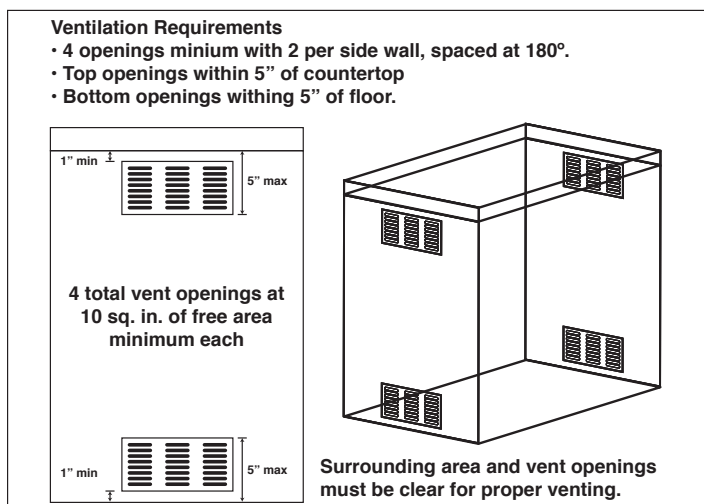


Fig. 1 Ventilation detail

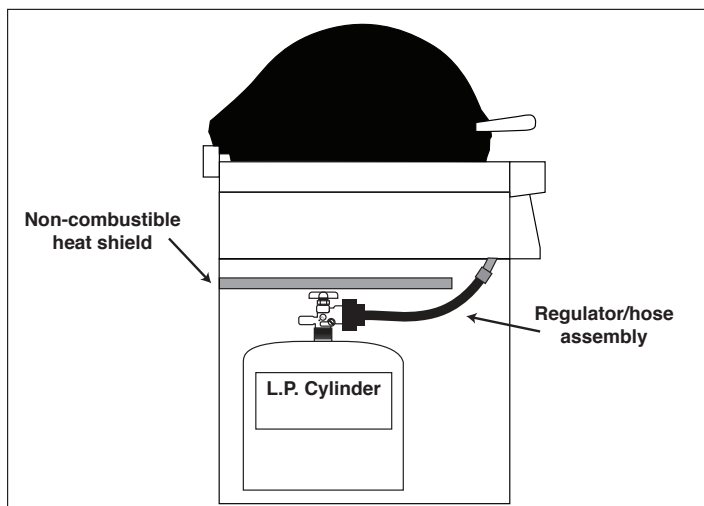


Fig. 2 Propane cylinder orientation

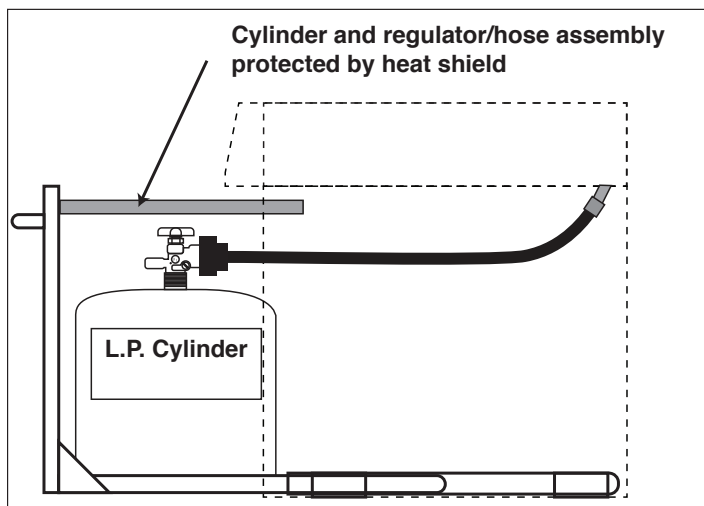


Fig. 3 Optional door with propane tank tray

## REPLACEMENT PARTS

PART NUMBER	PART DESCRIPTION	QTY	HEAD	CART
0142001	CERAMIC BOTTOM	1	•	•
0142002	CERAMIC TOP	1	•	•
0142003	INTERNAL STAINLESS STEEL BASKET	1	•	•
0142004	STAINLESS STEEL FLAVOR GRATE	2	•	•
0142005	STAINLESS STEEL COOKING GRATES	2	•	•
0142006	STAINLESS STEEL HANDLE	1	•	•
0142007	CONVERTER KIT FOR ORIFICES	1	•	•
0142008	METAL FRAME WITH DOORS	1		•
0142009	UPPER METAL FRAME	1	•	•
0142010	STAINLESS STEEL FRONT PANNEL	1	•	•
0142011	INSIDE STAINLESS STEEL SIDE TABLES	2	•	•
0142012	STAINLESS STEEL DRIP PAN TRAY	1	•	•
0142013	STAINLESS STEEL FOLD DOWN SIDE TABLES	2		•
0142014	STAINLESS STEEL HINGE MECHANISM	1	•	•
0142015	KNOBS FOR GAS VALVE	4	•	•
0142016	NAME PLATE	1	•	•
0142017	GAS VALVES	4	•	•
0142018	ELECTRONIC IGNITOR KNOB	1	•	•
0142019	CERAMIC ELECTRODES	2	•	•
0142020	GAS PILOT TUNNEL BOX	2	•	•
0142021	HOSE FOR NATURAL GAS WITH QUICK DISC	1	•	
0142022	GAS MANIFOLD	1	•	•
0142023	PROPANE HOSE WITH REGULATOR	1		•
0142024	SHORT STEEM THERMOMETER WITH SLEEVE	1	•	•
0142030	MANUAL	1	•	•
0142032	LOW HEAT BURNERS	2	•	•
0142033	HIGH HEAT BURNERS	2	•	•
0142034	V-SHAPED SMOKER BOX	1	•	•



## GRILL MAINTENANCE & SAFETY

1. The outdoor grill and surrounding area **MUST** remain clear of flammable substances such as gasoline, yard debris, wood, etc.
2. The airflow through the vent space located below the control panel must remain unobstructed.
3. When using propane gas:
  - a. The required ventilation openings in the enclosure must be clear of debris. See the PROPANE SAFETY INFORMATION section.
  - b. The propane cylinder, regulator, and rubber hose must be in a location not subject to temperature above 125° F (51° C).
4. 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 grill. A proper flame pattern will ensure safe operation and optimal performance.
5. The in-line gas valve or gas cylinder valve must always be shut OFF when the grill is not in use.
6. The drip collector holes must be clear and unobstructed. Excessive grease deposits can result in a grease fire.
7. Whenever reconnecting any wires, apply a small amount of dielectric grease to the male connector, then make the connection. This will ensure conductivity and prevent moisture from affecting the contact.

### **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 the entire 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.**

## INSTALLATION REQUIREMENTS

Installation must be performed by a qualified professional service technician.

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

When installing this grill in a combustible surround, an insulating liner must be used. The grill must have a minimum clearance of 18" from combustible materials/items in all directions.

### OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS

A minimum of 5 foot clearance is required between the counter top and the overhead construction.

When installed under combustible overhead construction, the area above the cooking surface of the grill must be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction. See exhaust hood information below and Figure A.

**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 Figure A.

### 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.

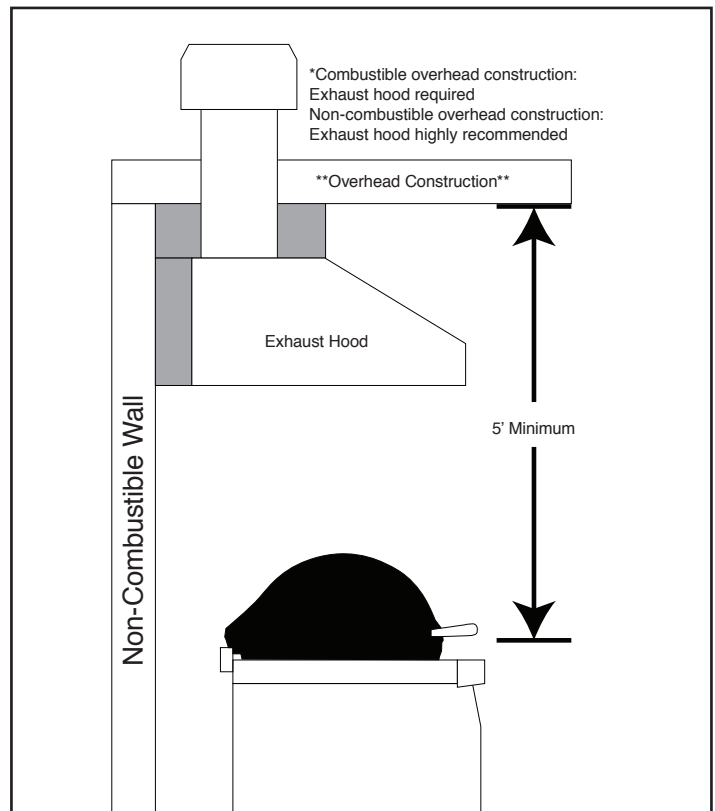


Figure A. Overhead construction requirements.

## INSTALLATION REQUIREMENTS

### SIDE AND REAR WALL CLEARANCES

#### NOTE:

**10" from back of hinge required to open lid.**

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

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

(i.e. brick wall, see Figure 1)

- The grill 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 grill 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 Figure 2)

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

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

#### C. Clearance between grill and combustible wall

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

### BACKSPASH CLEARANCE (IF APPLICABLE)

If a non-combustible backsplash exists, it must have a minimum of a 5" clearance from the rear of the grill (to allow for hinge clearance, proper ventilation and to prevent dangerous overheating). See Fig. 4.

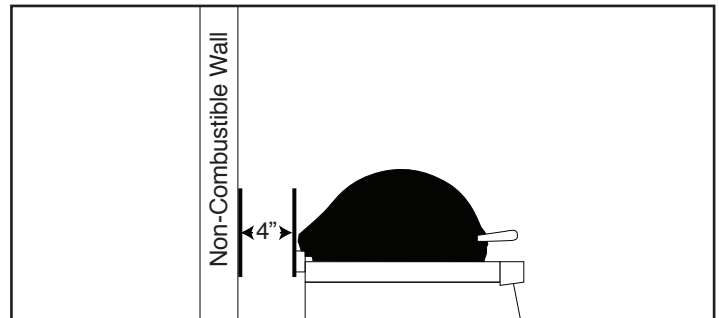


Figure 1 Clearance 'A' Diagram

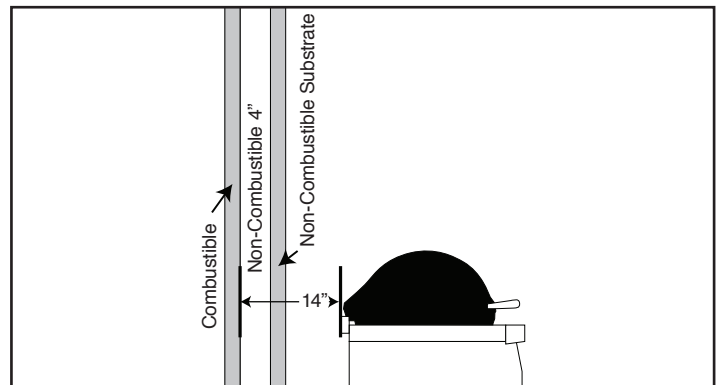


Figure 2 Clearance 'B' Diagram

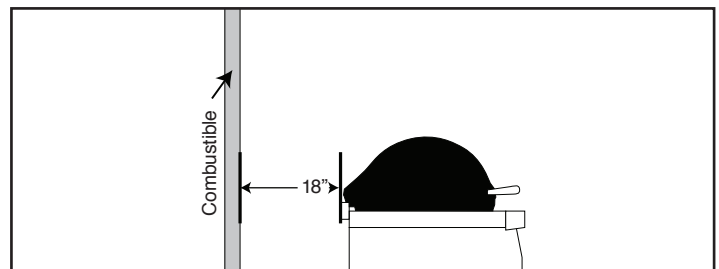


Figure 3 Clearance 'C' Diagram

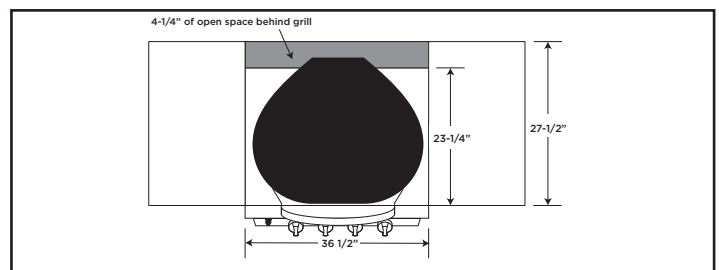


Figure 4 Backsplash Clearance Diagram

## INSTALLATION REQUIREMENTS

The control panel **MUST** remain removable for servicing (see PARTS LIST).

### **ENSURE PROPER COMBUSTION AIR AND COOLING AIRFLOW**

Proper airflow **MUST** be maintained for the grill to perform as it was designed. If airflow is blocked, overheating and poor combustion will result. Do not block air inlet along the bottom of the control panel or more than 75% of the cooking grid surface with pans or griddles.

**Note:** The 1" (2.5 cm) front air space also allows access to the drip tray.

### **GAS-SUPPLY PLUMBING REQUIREMENTS**

For natural gas or a household propane system, rigid 1/2" (1.3 cm) or 3/4" (1.9 cm) 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 1/2" pipe. **DO NOT use a rubber hose within the grill 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 1/2" (1.3 cm) pipe is used with natural gas, it should be no longer than 20' (6.1 meters).

**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" (17.78 cm) water column (w.c.), minimum 5" (12.7 cm), maximum 10 1/2" (26.7 cm). For **propane gas** - normal 11" w.c., minimum 10" (25.4 cm), maximum 13" (33 cm).

## PROPANE SAFETY INFORMATION

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

### WARNING

**THIS APPLIANCE MUST BE INSTALLED AND OPERATED ACCORDING TO THE INFORMATION BELOW.**

**FAILURE TO PROPERLY VENT THE CABINET MAY RESULT IN A FIRE OR EXPLOSION CAUSING SERIOUS INJURY OR DEATH.**

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.
- A leaking gas connection or valve unintentionally left open will create a hazard.
- If a pool of **propane gas** is ignited, an explosion will occur. Adequate venting at the floor level of the cabinet eliminates this danger.
- **DO NOT** store a spare propane-gas cylinder in or near the unit.

### INSTALLATION SAFETY GUIDELINES

**THIS UNIT MUST BE INSTALLED IN SUCH A MANNER THAT ALL VENT OPENINGS ON THE CABINET REMAIN CLEAR AND FREE OF ALL OBSTRUCTIONS AT ALL TIMES AND DURING ALL WEATHER CONDITIONS.**

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

**WHEN A PROPANE CYLINDER IS INSTALLED INSIDE OF THE CABINET, THE GUIDELINES FOUND IN THE **SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS** SECTION MUST BE FOLLOWED.**

### OPERATING THE UNIT SAFELY AND CORRECTLY

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

1. The area around the unit 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 cabinet.
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.

## 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

1. 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 3.).
2. This unit, when used with a cylinder, should be connected to a standard 5-gallon (15 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.
3. 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.
4. The cylinder used must include a collar to protect the cylinder valve, and the cylinder supply system must be arranged for vapor withdrawal.
5. The pressure regulator and hose assembly (Figure 1) supplied with this outdoor gas appliance (L.P. models only) must be used. Original and replacement pressure regulator and hose assemblies must be those specified by the manufacturer for connection with a cylinder connecting device identified as Type I by the ANSI Z 21.58/CGA 1.6 (see PARTS LIST for ordering information).
6. The propane-gas cylinder valve must be equipped with a cylinder connection coupling device, described as Type I in the standard defined in paragraph 5. above. This device is commonly described as an Acme thread quick coupler.
7. 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

#### SECURING THE PROPANE GAS CYLINDER

- Insert propane tank into hole in cabinet base (Fig. 1-A).
- Raise bracket over lip of propane tank and tighten thumbscrew (Fig 1-B).
- Follow instructions above to connect supply.

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 (Figure 1).

**Important:** Before using the unit, and after each time the cylinder is removed and reattached, check the hose for wear (see 1.) 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.

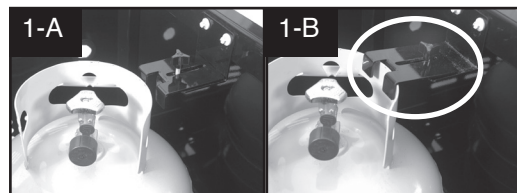
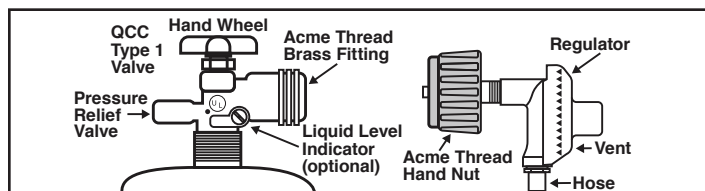
**Carefully** inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose must be replaced immediately.

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.**

(Figure 1) Type I Acme Quick Coupler



# 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

1. 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.
2. Ce gril, une fois utilisé avec un cylindre, devrait être relié à un gallon de la norme 5 (15lb.) 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.
3. 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 de 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.
4. 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.
5. Le montage du régulateur de pression et le flexible (Fig. 1) fourni avec cet appareil au gaz en plein air (modèles au propane seulement) doit être utilisé. Assemblées d'origine et régulateur de pression et le tuyau de remplacement doivent être ceux spécifiés par le fabricant pour le raccordement d'un dispositif de cylindre de liaison identifiée comme de type I par le ANSI Z 21.58/CGA 1.6 (voir liste des pièces pour les informations de commande).
6. 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.
7. 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

## FIXATION DU CYLINDRE DE GAZ DE PROPANE

- Insérez le réservoir de propane dans le trou de la base du meuble (Fig. 1-A).
- Soulever le support sur la lèvre du réservoir de propane et serrer la vis à oreilles (Fig 1-B).
- Suivez les instructions ci-dessus pour connecter l'alimentation.

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. 1).

**Important:** Avant d'employer le gril, et ensuite chaque fois que le cylindre est enlevé et rattaché, examinez tous les raccords pour détecter les fuites. Arrêtez les valves de gril et ouvrez la valve principale de cylindre, puis vérifiez les raccords avec de l'eau savonneuse. 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.

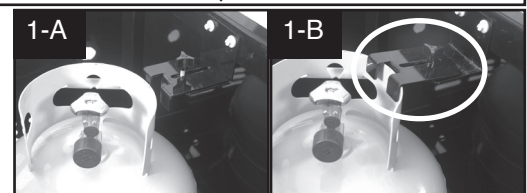
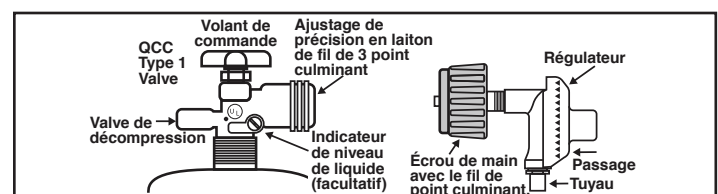
**Inspectez soigneusement** l'ensemble de tuyau chaque fois avant que le gaz soit allumé. Un tuyau fissuré ou effiloché doit être immédiatement remplacé.

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 filetées étroitement installées, et ne doivent pas être stockés dans un bâtiment, le garage, ou n'importe quel autre secteur inclus.

## POUR VOTRE SÛRETÉ

- a. Ne stockez pas un cylindre de gaz disponible de propane dessous ou ne vous approchez pas de cet appareil.
- b. Ne remplissez jamais cylindre au delà de 80 pour cent de plein.
- c. 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. 1) Type coupleur rapide de fil de point culminant d'I



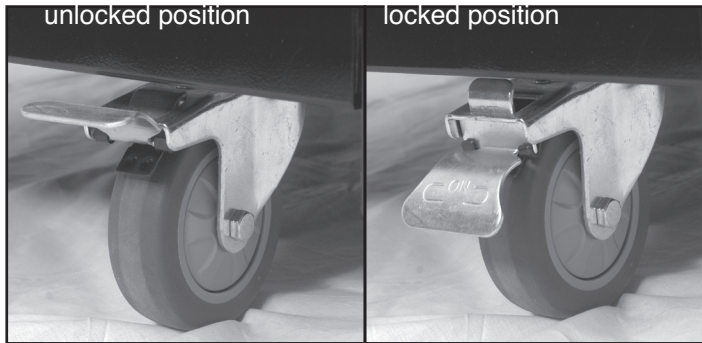
# INSTALLATION

## LOCATION PREPARATION

Prepare a flat, level surface capable of supporting the weight of the stand-alone grill and convenient to the gas supply if connecting to a gas line.

## WHEELS AND CASTERS

To lock the casters press down on the lever with the word "ON" stamped on it until it stops and the caster will not roll. To unlock, pull up on the lever.

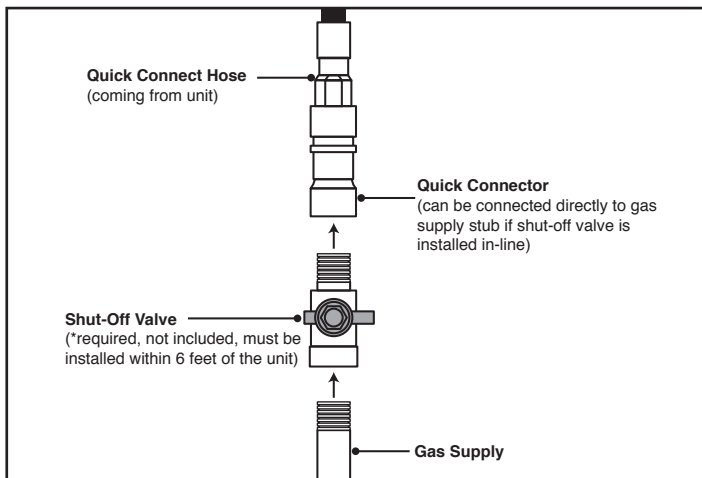


## CONNECT THE GAS SUPPLY

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.

For household propane or natural gas units:

1. **Turn OFF the gas supply at the source.** The quick disconnect hose is pre-installed on the valve manifold at the manufacturer. Run the hose through the hole in the bottom rear of the stand-alone unit, to the gas supply.
2. A shut-off valve is required within 6 feet of the unit.
3. Connect the quick connect hose to the shut-off valve OR gas supply using a pipe joint compound resistant to all gasses (see Below). Tighten securely.



4. Turn all burner valves to the **OFF** position. Turn the gas supply on. Then carefully check all gas connections for leaks with a brush and soapy water before lighting. **NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.**

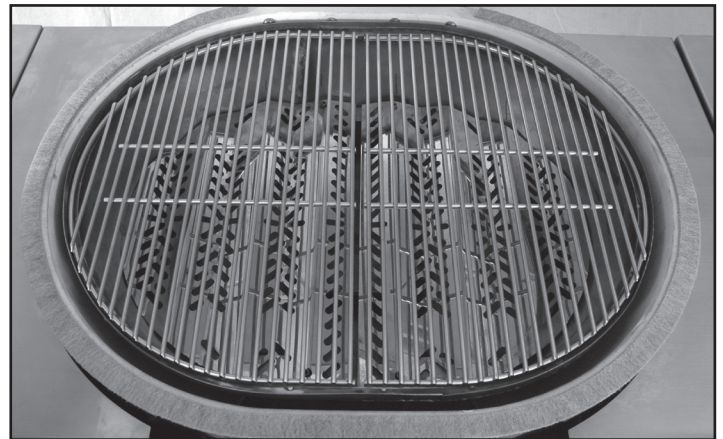
## INSTALL THE FLAVOR GRIDS

Place the flavor grids directly onto the studs as shown below. The flavor grids allow heat from the burners to be evenly distributed throughout the cooking area. See Below.



## INSTALL THE COOKING GRIDS

Place each cooking grid onto the left and right grid rests of the grill. See Below.



## INSTALL THE DRIP TRAY

You may line the drip tray with aluminum foil at this time. Fully insert the drip tray into the bottom front of the control panel. See Below.





## INSTALLATION (continued)

### INSTALL THE IGNITER BATTERY

1. Grasp the cap/botton of the igniter and unscrew it in a counter-clockwise motion (see below).
2. Install 1 AAA battery with the positive (+) pointing outward.



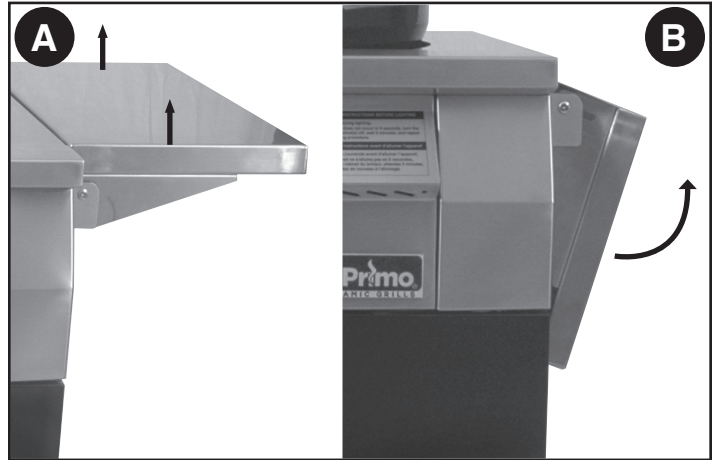
3. Screw the igniter cap/button back onto the igniter in a clockwise motion (see below).



### DROP-SHELF OPERATION

A. To lower the shelf, grasp the middle of the shelf on both sides and lift upward until the shelf does not move upward any further. Then allow the end of the shelf to slowly rotate down as pictured to below.

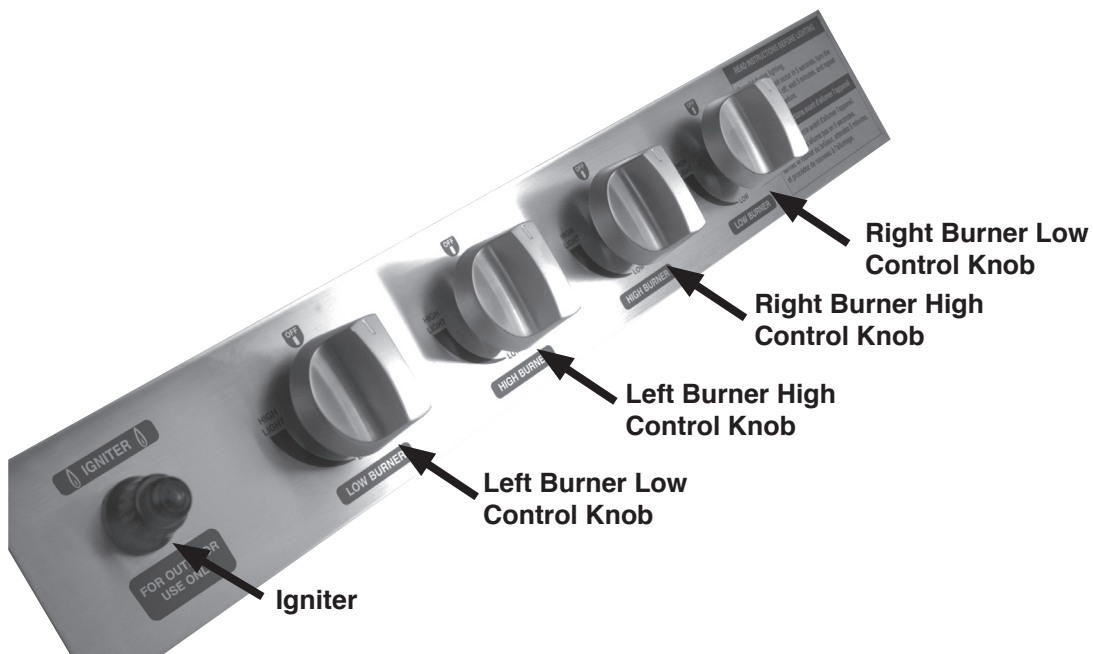
B. To raise the shelf, perform the opposite of A. above. Grab the and raise to the horizontal position. The shelf should slide downward and fit level with the adjacent surface.



#### CAUTION:

DO NOT place fingers near hinges when opening, raising or lowering the side shelves.

## IDENTIFYING THE GRILL CONTROLS



# LIGHTING (IGNITION) INSTRUCTIONS

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

## ELECTRONIC LIGHTING

1. Open lid.
2. Turn all gas control knob(s) to their OFF position(s).
3. Turn on the gas at its source and press the master switch.

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

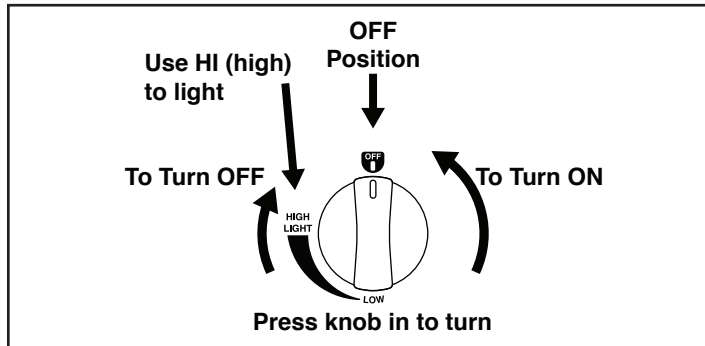


Fig. 1 - Control knob

4. Depress the desired control knob **for 5 seconds**, then, while pressing turn it counterclockwise to the **HI LIGHT** position. Press and hold the igniter button. Once the burner lights, release igniter button.

### CAUTION:

If a burner does not light within five (5) 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 TROUBLE-SHOOTING 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 or a burning long-stem match through a hole in the control panel opening to the top of the lighting tube (Fig. 2). For backburners, hold the flame against the surface of the backburner.
3. Hold the match/lighter flame at the top of the lighting tube **for 5 seconds**. Then 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.

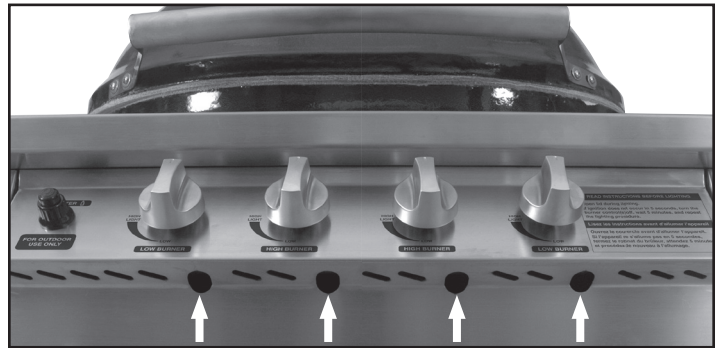


Fig. 2 - Manual lighting

## 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.

## ALLUMAGE DES INSTRUCTIONS (D'ALLUMAGE)

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

### ÉCLAIRAGE ÉLECTRONIQUE

1. Ouvrez les couvercles.
2. Tournez tous les boutons de commande de gaz à leurs positions de repos.
3. Allumez le gaz à sa source et appuyez sur l'interrupteur principal.

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

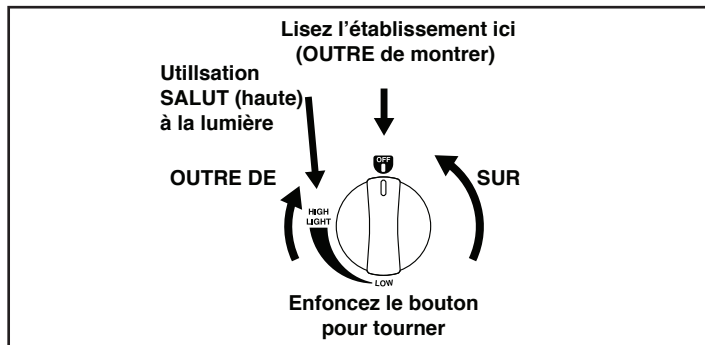


Fig. 1 - bouton de commande

4. Diminuez le bouton de commande désiré pendant 5 secondes, puis, et tout en pressant le tour il dans le sens contraire des aiguilles d'une montre dans la position **LÉGÈRE de HI**. Maintenez enfoncée la touche allumeur. Une fois que le brûleur s'allume, relâchez le bouton allumeur.

### ATTENTION :

5. Si un brûleur ne s'allume pas dans cinq (5) secondes d'allumer le bouton de commande, enfoncez le bouton et tournez- le à la position de repos. **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.

### 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.)

### 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 briquet allumage à long canon bouillant, soit une allumette brûlante à long manche, à travers un trou dans le panneau de commande qui s'ouvre au sommet du tube d'éclairage (Figure 2). Pour des backburners, tenez la flamme contre le surface du backburner.
3. Vieux match / flamme d'un briquet à la partie supérieure du tube d'éclairage **pendant 5 secondes**. Puis appuyer sur le bouton de contrôle approprié et en appuyant tourner dans le sens antihoraire à la position **HI LIGHT**. 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, **enfoncez immédiatement le bouton et tournez la valve à AU LOIN**. **ATTENDEZ CINQ (5) MINUTES** avant de répéter les étapes 2 à 4 des instructions manuelles d'éclairage.

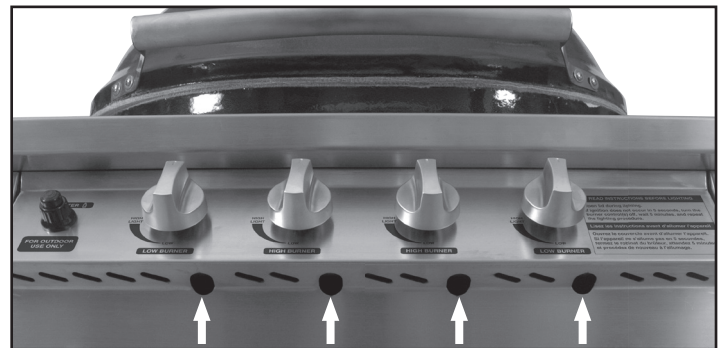


Fig. 2 - Éclairage manuel

### 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.

## 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 inside the cabinet.

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 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, on page 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.**

Natural-gas to propane-gas conversions using a tank internal to a portable grill require installation of a propane tank holder (not included). This tank holder must be purchased separately from the manufacturer.

### CONVERT/CHECK MAIN BURNER ORIFICES

1. Remove the cooking grid and flavor grid from above the burner you are working on and set them aside.
2. Remove the screw from the left or right burner (Figure 1).
3. Lift the back end of the burner upward, then move the burner toward the back of the grill to clear the gas inlet and set it aside.

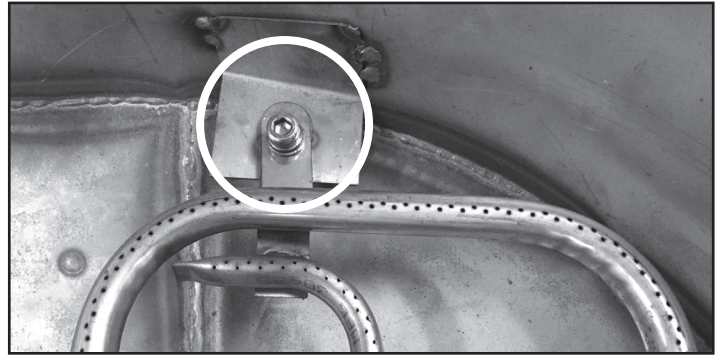


Figure 1

4. Use a 3/8" hex nut driver to remove the exposed orifice (Figure 2). Check orifice. If needed, replace it with the correct orifice for the new gas.

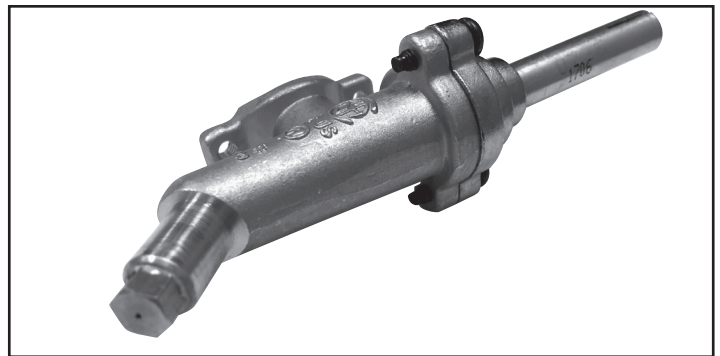


Figure 2

5. Replace the burner by first sliding the open cylindrical end of the burner around the orifice, enveloping it and centering on it, then lower the back end anchor pegs into the anchor peg holes.

**Note:** It is critical to the continued safe functioning of the burner that the orifice is centered and completely inside the burner gas inlet (Figure 3).

6. Reinsert the screw through burner and tighten.
7. Replace the flavor grid and then the cooking grid.
8. Repeat these steps for each burner.

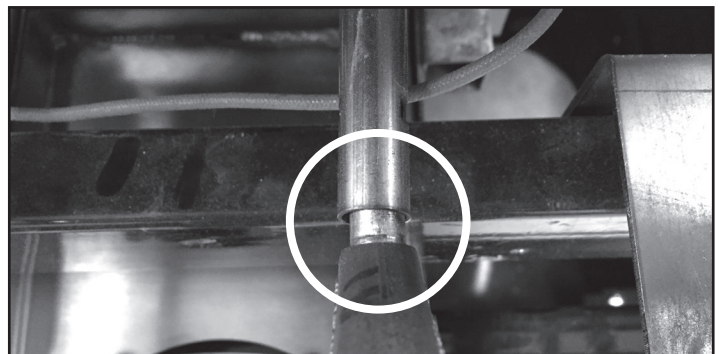
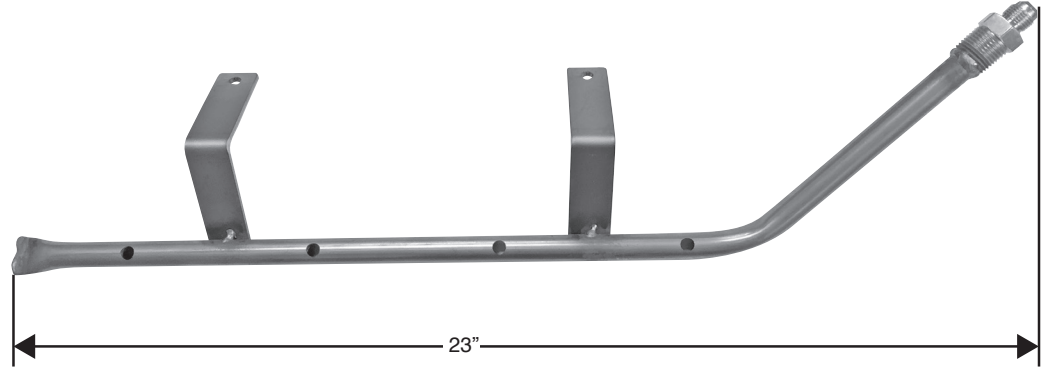


Figure 3

# BURNER SPECIFICATIONS AND INSTALLATION ORIENTATION

## Manifold

Tube diameter: 9/16"  
Hole diameter: 5/16"  
Hole Spacing: 4-1/4"

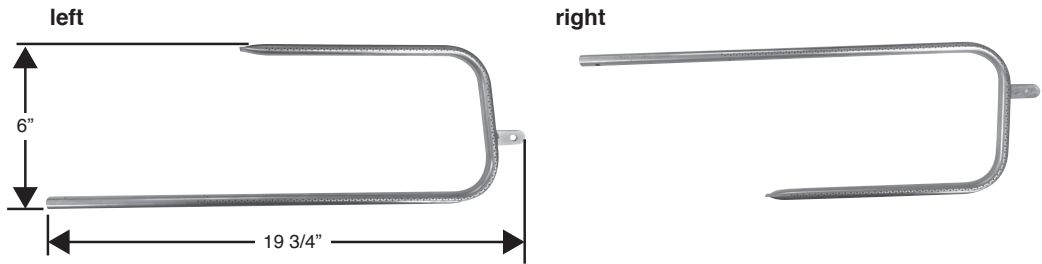


## High Burners

Tube diameter: 1/2"  
.035 wall welded 304 stainless steel.

Hole diameter: .036"  
(2 rows of 103 ports ea. rotational spacing between rows 10°)

Hole Spacing: 1/4"

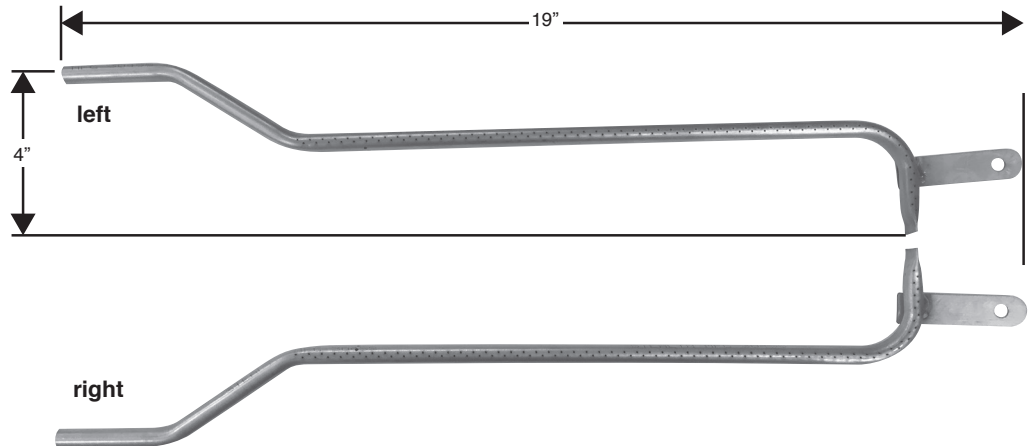


## Low Burners

Tube diameter: 3/8"  
.028 wall welded 304 stainless steel.

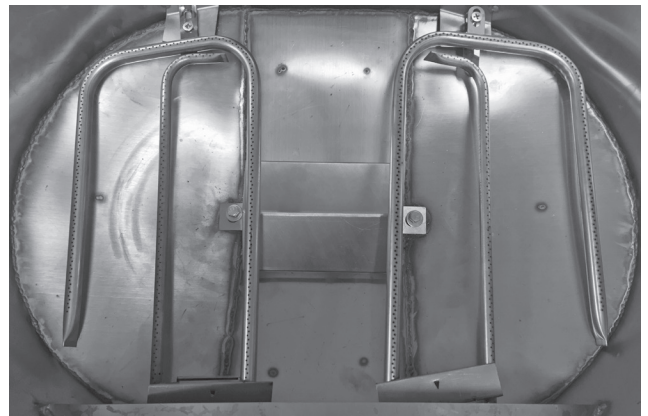
Hole diameter: .028" (2 rows of 54 ports ea. rotational spacing between rows 20°)

Hole Spacing: 1/4"



## Burner Orientation (installed)

Burners are installed in the orientation seen at right.



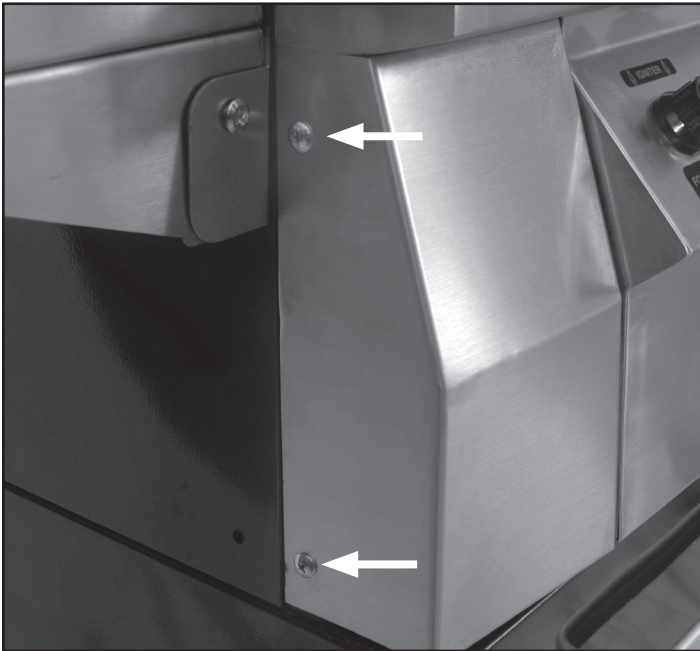
## CONTROL PANEL REMOVAL

### To remove the control panel:

1. Turn the control knobs to the OFF position and turn off the gas supply to the unit.
2. Pull the control knobs from the stems and set aside.



3. Remove the drip tray.
4. Using a Phillips screwdriver, unscrew and remove the control panel fastener screws (located on the left and right front sides of the control panel). Retain the screws for later re-installation.



5. Carefully open the control panel by lifting and pulling the control panel from the frame.

**Important:** When opening, take caution to not damage any wiring.

6. Disconnect the two wires from the back of the igniter at the control panel end. (polarity does not matter when reconnecting the wires).

**Note:** Secure any disconnected wires (coming from the inside of the unit) to prevent them from falling in.

**Note:** Whenever reconnecting any wires, apply a small amount of dielectric grease to the male connector,

then make the connection. This will ensure conductivity and prevent moisture from affecting the contact.

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

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	PREVENTION/CURE
Burner will not light using igniter	<p>Low or dead battery.</p> <p>Wire(s) and/or electrode covered with cooking residue.</p> <p>Electrode(s) and burner are wet</p> <p>Electrode(s) cracked or broken "sparks at crack"</p> <p>Wire(s) loose or disconnected</p> <p>Wire is shorting (sparking) between igniter and electrode</p> <p>Bad electrode</p>	<p>Replace battery.</p> <p>Clean wire(s) and/or electrode with rubbing alcohol and clean swab</p> <p>Wipe dry with cloth</p> <p>Replace electrode(s)</p> <p>Reconnect wires or replace electrode/wire assembly .</p> <p>Replace Igniter wire/electrode assembly.</p> <p>Replace electrode</p>
Burner(s) will not match light	<p>No gas flow</p> <p>Coupling nut and regulator not fully connected</p> <p>Obstruction of gas flow</p> <p>Disengagement of burner to valve</p> <p>Is grill assembled correctly?</p>	<p>Check to see if LP tank is empty. If LP tank is not empty, refer to "Sudden drop in gas flow".</p> <p>Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.</p> <p>Clean burner tubes</p> <p>Re-engage burner and valve</p> <p>Check steps in assembly instructions.</p>
Sudden drop in gas flow or low flame	<p>Out of gas</p> <p>Excess flow valve tripped</p>	<p>Check for gas in LP tank</p> <p>Turn off knobs and LP tank valve. Wait 30 seconds and light grill.</p> <p>If flames are still low turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak check. Turn on LP tank valve, wait 30 seconds and then light grill.</p>
Flames blow out	<p>High or gusting winds</p> <p>Low on LP gas</p> <p>Excess flow valve tripped</p>	<p>Turn front of grill to face wind or increase flame height.</p> <p>Refill LP tank</p> <p>Refer to "Sudden drop in gas flow" above.</p>
Flare up	<p>Grease build-up</p> <p>Excessive fat in meat</p> <p>Excessive cooking temperature</p>	<p>Clean grill</p> <p>Trim fat from meat before grilling</p> <p>Adjust (lower) temperature accordingly</p>
Persistent grease fire	<p>Burner and/or burner tubes are blocked</p>	<p>Clean burner and/or burner tubes</p>
Flashback ... (fire in burner tube/s)	<p>Burner and/or burner tubes are blocked</p>	<p>Clean burner and/or burner tubes</p>
Unable to fill LP tank	<p>Some dealers have older fill nozzles with worn threads</p>	<p>The worn nozzles don't have enough "bite" to engage the valve. Try another LP dealer.</p>

## CARE AND CLEANING

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

**The appliance must be cleaned as often as once a month (depending on use) to prevent grease build-up and other food deposits.**

A clean and well maintained appliance prevents the risk grease fires and possible burn injuries. Reference the MAINTENANCE & SAFETY section.

### COOKING GRIDS

Before and after each use, clean the cooking grids with a Primo Grate Cleaning Bar (sold separately), or similar cleaning tool. Before initial use and periodically, it is suggested that the cooking grids be washed with a mild soap and warm water solution.

**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.

### EXTERIOR

Use mild dish soap and water to clean the outside ceramic surfaces and metal hardware of your ceramic grill. Clean your stainless steel surfaces using stainless steel grill cleaner to remove grease and dirt. Always wipe with the grain. 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 Primo Ceramic Grill.

Due to the nature of stainless steel, surface iron oxide deposits may appear. 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 Primo Ceramic Grill for many years.

### DRIP TRAY

**The drip collector allows you to brush or scrape residue from the grill's inner liner into the drip tray. Regular cleaning of the grill's interior 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 a tray or liner is nearing full, carefully lift it out of the drip tray, lifting with both hands to keep the tray level until the contents safely discarded. Then insert a new drip tray liner (see INSTALLATION - INSTALL THE DRIP TRAY section if needed).

If a tray liner is not installed, carefully remove the drip tray and empty the contents. Replace the tray.

### 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.



## WARRANTY

Creative Ceramic Technologies, Inc. (CCT) warrants to the original purchaser of this Primo Ceramic Grill that it is free of defects in material and workmanship at the date of purchase for the following periods:

- Limited Lifetime Warranty Backed by a Twenty (20) year guarantee on all ceramic parts.
- Limited Lifetime Warranty on burners and gas valves.
- Five (5) years on all metal parts.
- One (1) year on on the ignitor.
- Thirty (30) days on thermometers and felt gaskets.

This warranty shall be limited to the repair or replacement of any part (s) which, under normal use, Primo determines, after reasonable examination, to be defective. In order to invoke this Warranty, Purchaser has two options for submitting a warranty claim:

### **Online**

Purchaser shall fully complete the Warranty Claim Form including a photo attachment clearly showing the defective part on the Primo website ([www.PrimoGrill.com](http://www.PrimoGrill.com)).

### **By Mail**

Purchaser may contact Primo at 770-492-3920 for instructions to submit a Warranty Claim by standard mail.

CCT makes every effort to use metal materials that are resistant to rust. Metal surfaces can be compromised by the elements, excessive moisture, salt, scratches and chemicals. This warranty does not cover rust, fading, surface blemishes and oxidation unless it causes the failure of the component and inhibits the use of the grill. Primo shall replace parts found defective as provided above with equivalent parts and shall ship such parts at the Purchaser's expense to the Purchaser's designated shipping address. The existing component must be properly disposed of upon receipt of the replacement warranty part. Failure to do so, or to provide or sell the existing component to a third party will void the warrantee's coverage for future warranty claims. THIS LIMITED WARRANTY SHALL NOT COVER THE FOLLOWING: Any damage, failure, or operating difficulties caused by accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance; cracks or chips in the exterior glazing after delivery to an authorized Primo dealer or distributor; damage or failure caused by tampering with or altering the original Primo design, except when directed or authorized by CCT; damage or failure caused by Purchaser's failure to follow federal, national, state, city or county building and fire codes.

TO THE MAXIMUM EXTENT PROVIDED BY STATE AND FEDERAL LAW, THIS LIMITED LIFETIME WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, AND SPECIFICALLY EXCLUDES THE FOLLOWING:

- WARRANTY TO ANYONE OTHER THAN THE ORIGINAL PURCHASER;
- WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE;
- ANY AND ALL LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES, EXCEPT WHERE SUCH EXCLUSION IS EXPRESSLY PROHIBITED BY LAWS OF THE STATE OR THE ORIGINAL PURCHASER'S RESIDENCE.
- PRIMO PRODUCTS PURCHASED FROM UNAUTHORIZED RESELLERS SUCH AS EBAY, CRAIGSLIST OR ANY UNAUTHORIZED RESELLER OR THIRD PARTY.







American Made.  Amazing Flavor.

3289 Montreal Industrial Way  
Tucker, GA 30084  
770.492.3920  
[www.primogrill.com](http://www.primogrill.com)