

TYTUS™
Transform Your Outdoors.



**4-BURNER
GAS GRILL**
T-406-M-LP (walnut)



2 people



No tools

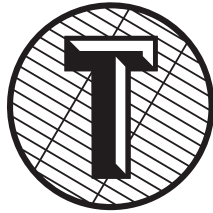


About
5 minutes

**4-BURNER
ISLAND GAS GRILL
WITH SIDE CABINETS**
TI400WMLP-3.0.1 (walnut)



USER MANUAL



TYTUS™

THIS IS MORE THAN A GRILL.

It's home-cooked meals. Summer afternoons and evenings enjoying fresh air and the savory smell of a tender steak. Laughter with your friends and family. Because grilling is about more than good food. It's about the time you spend with your favorite people.

TYTUS is proud to produce quality grills that transform your outdoor space.
Thank you for your purchase.



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IMPORTANT SAFETY INSTRUCTIONS

Free Help From the Grill Experts


Your TYTUS grill is designed for quick assembly and ease of use. If you have problems, do not return it to the store. We're the experts on this product and are trained to help you with assembly questions, grill operation, and replacement of damaged or missing parts. Email support@tytusgrills.com or call (952) 807-9690.

Important

Note: Keep this manual with the grill for future reference.

RECORD YOUR SERIAL #: _____ (see the silver ETL label on the grill base)

WARNING

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.
- Whether this grill was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled, installed, and maintained.
- Use your grill at least three feet away from any wall or surface. Use your grill at least three feet away from combustible objects that can melt or catch fire such as vinyl or wood siding, fences and overhangs, or sources of ignition, including pilot lights on water heaters and live electrical appliances.
- THIS GAS ACCESSORY IS DESIGNED FOR OUTDOOR USE ONLY.
- Never use your gas grill in a garage, porch, shed, breezeway, or any other enclosed area.
- Never obstruct the flow of ventilation air around your gas grill housing.
- Never disconnect the gas regulator or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury, or death.
- If an electrical accessory is used with the grill, this appliance must be electrically 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.
Electrical accessories must be equipped with a three-prong plug and be connected to a properly grounded wall outlet. Do not expose electrical accessories to water and avoid use in wet weather as it may present a shock hazard. Keep electrical cords away from all heated surfaces.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliances.
- A propane tank not connected for use must not be stored in the vicinity of the grill or any other appliance.
- Liquid propane gas models must be used with liquid propane gas and the regulator assembly supplied. Natural gas models must be used with Natural Gas only. Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void the warranty.
- Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear, or other damage. If the hose appears damaged, do not use the gas grill. Contact the Customer Service Helpline for a certified replacement hose.
-  **State of California Proposition 65**
WARNING: To operate, this equipment requires the use of propane gas, which contains the chemical Benzene which is known to the State of California to cause cancer and other reproductive harm.
www.p65warnings.ca.gov. Wash your hands after handling this product.
- Never use charcoal or lighter fluid in this gas grill. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death, or property damage.
- Before each use of your grill, inspect the grease tray, flame tamers, and the inside of the grill bowl to be sure there is no excessive grease and debris buildup. Clean the grease tray, flame tamers, and inside of the grill bowl frequently to eliminate grease/debris buildup and to prevent grease fires. **Failure to comply with these instructions could result in a grease fire and even a subsequent explosion that could cause serious bodily injury, death, or property damage.**

DANGER

- If you smell gas:
 - A) Shut off gas to the appliance.
 - B) Extinguish any open flame.
 - C) Open the lid.
 - D) If the odor continues, keep away from the appliance, and immediately call your gas supplier or your fire department.

- NEVER cover slots, holes, or passages in the grill bowl or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the grill and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard. If the instructions above are not followed exactly, a fire may cause death or serious injury.
- **Your grill will get very hot.** Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, grill lid, or any other grill parts while the grill is in operation, or until the grill has cooled after use. **Failure to comply with these instructions may result in serious bodily injury.**
- Never store flammable liquids or materials in the cabinet. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

CAUTION

- Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.
- Spiders and small insects can spin webs and nest in the grill burner tubes during transit and warehousing which can lead to a gas flow obstruction, resulting in a fire in and around the burner tubes. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user.
- To reduce the chance of FLASHBACK FIRE you must clean the burner tubes before initial use, at least once a month in the summer and fall (whenever spiders are active in your area), and if your grill has not been used for an extended period of time. See "[Burner Tubes and Burner Ports](#)" (page 45) for instructions.
- Never cover or wrap the cooking grids, bottom of the grill bowl, or grease tray with aluminum foil or any other material that will absorb grease.

CORRECT PROPANE GAS TANK USE

- Propane gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank (sold separately). Never connect your gas grill to a propane gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size propane gas tank to use. You must use an "OPD" gas tank which offers a listed Overfill Prevention Device. This safety feature prevents the tank from being overfilled which can cause a malfunction of the LP Gas tank.
- The propane gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The propane gas tank must have a shutoff valve, terminating in an propane gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The propane gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdrawal.
- The propane gas tank must have a collar to protect the tank valve.
- Never connect an unregulated propane gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an propane gas tank. Only use the regulator and hose assembly supplied with your gas grill. Any replacement hose and regulator assembly must be identical to those listed in the parts list of this *User Manual* as specified by the manufacturer.
- Have your propane gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep the propane gas tank in the upright position.
- Do not subject the propane gas tank to excessive heat.
- Never store an propane gas tank indoors. If you store your gas grill in the garage, always disconnect the propane gas tank first and store it safely outside.
- Propane gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected propane gas tanks must not be stored in a building, garage, or any other enclosed area.
- The regulator and hose assembly can be seen after opening the right cabinet door and must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the grill again.
- Any attempt to convert the grill from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a natural gas conversion kit purchased from TYTUS. Contact TYTUS Customer Support for more information.
- Never light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- Never allow children to operate your grill. Do not allow children or pets to play near your grill. Always supervise children and pets if they are in the vicinity of the unit.
- Use of alcohol, prescription, or non-prescription drugs can impair your ability to properly assemble and safely operate your grill.
- Keep a fire extinguisher readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use a type B extinguisher or smother with dirt, sand, or baking soda.
- In the event of rain, turn off the burners and gas supply. Wait for the grill to cool, and then place a cover on it.



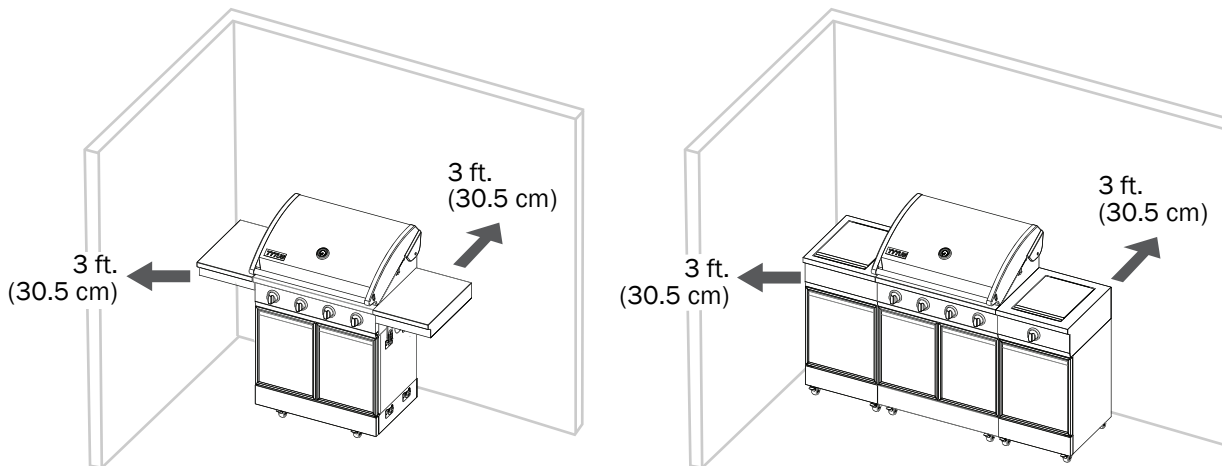
- Use your grill on a level, stable surface in an area clear of combustible materials.
- Do not leave the grill unattended when in use. Do not move the appliance when in use.
- Allow the grill to cool before moving or storing.
- Do not use your grill as a heater.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- This grill is not intended for commercial use.
- **Never** use charcoal or lighter fluid in this grill. Never use lava rocks or wood chips.
- Please protect your grill with a grill cover when not in use. Only use the cover when the grill is in cold conditions and when the grill is not hot.

WARNING

- A)** Do not store a spare propane gas tank under or near this appliance.
- B)** Never fill the tank beyond 80 percent full.
- C)** If the information in "(A)" and "(B)" are not followed exactly, a fire causing death or serious injury may occur.

WARNING

- Use your grill at least three feet away from any wall or surface.
- Use your grill three feet away from any combustible objects that can melt or catch fire such as vinyl or wood siding, fences, overhangs (see diagram below), or any other sources of ignition, including pilot lights and live electrical appliances.
- Do not use your grill under any combustible overhead construction.
- Never use your gas grill in a garage, porch, shed, breezeway, or any other enclosed area.
- In windy conditions, always position the front of the grill to face oncoming wind to reduce heat and smoke blowing in your face and to prevent potential hazards to yourself and the grill.

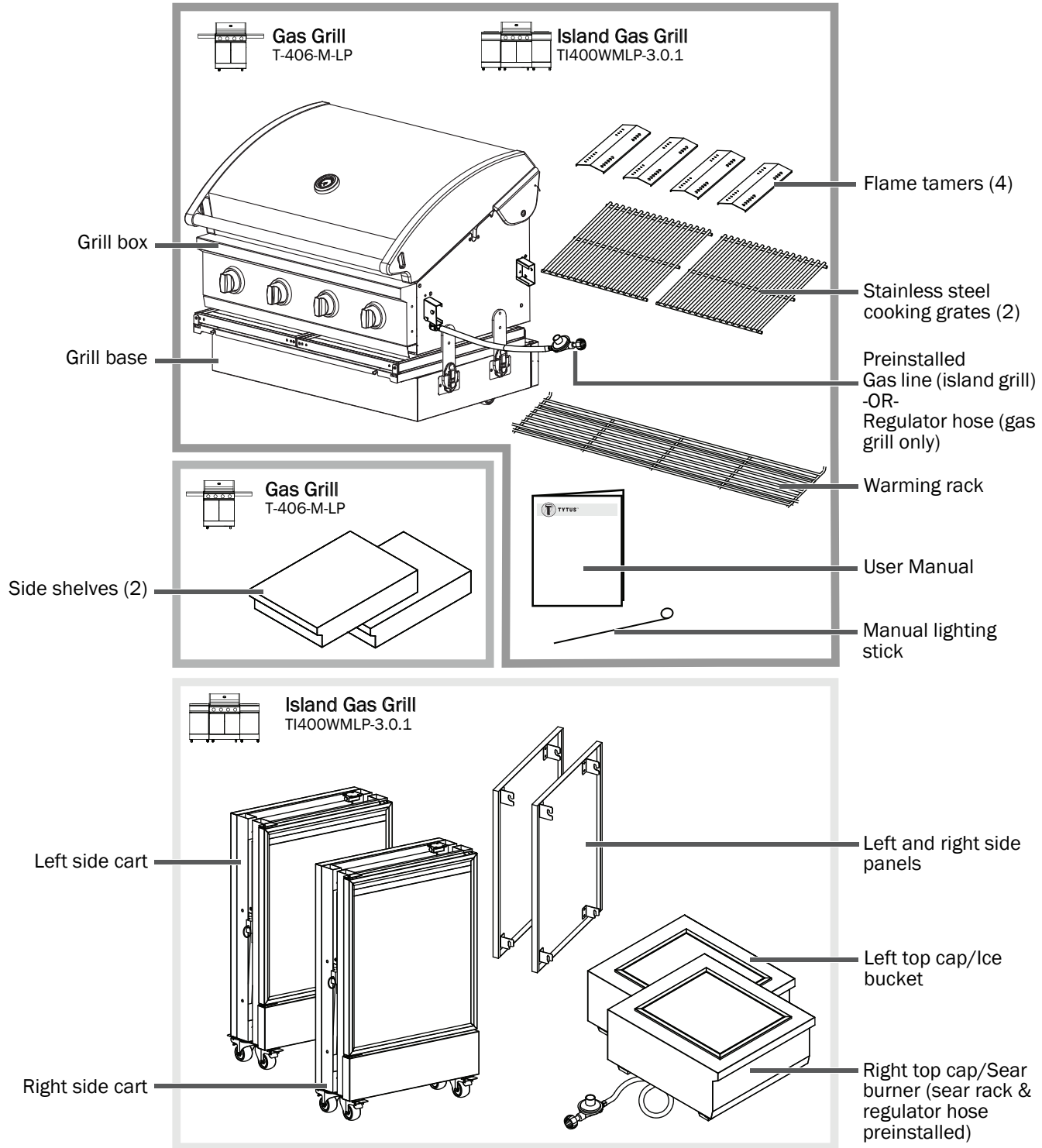


NOTE ABOUT PROPANE GAS TANK EXCHANGE PROGRAMS

- Many retailers who sell grills offer you the option of replacing your empty propane gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test, and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the propane gas tank section of this manual.
- Always keep new and exchanged propane gas tanks in an upright position during use, transit, or storage.
- Leak test new and exchanged propane gas tanks **BEFORE** connecting one to your grill. See [“Check for Gas Leaks” \(page 30\)](#) for instructions.

PACKAGE CONTENTS

Remove your grill from the packaging, and lay out the contents. Make sure that your grill is not damaged and that you have all parts.





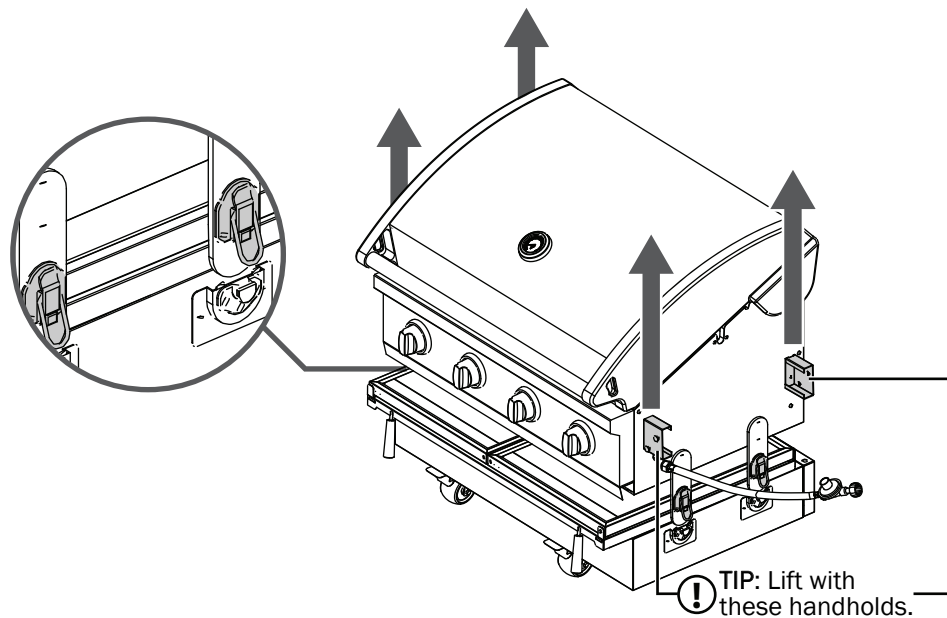
ASSEMBLE THE GRILL

Before Grill Assembly

- Make sure that you have assistance from another person to handle the grill box and other large, heavy parts.
- Open the lid of the shipping box, and remove the top sheet of cardboard and packing materials. Lay the cardboard sheet on the floor and use it as a work surface to protect the floor and grill parts from scratches.
- You may slice the box's front corners with a utility knife to lay open the box's front panel. This lets you raise the lid and remove the components packed inside, making it easier to lift.
- Use the "[Package Contents](#)" (page 7) and "[Part Diagrams and Lists](#)" (page 50) to ensure all items are included and free of damage.
- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, call (952) 807-9690 or email support@tytusgrills.com.
- The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z21.58-2018/CSA 1.6-2018.

Step 1: Lift off the Grill Box

- 1) Unlock the four latches on the sides of the grill.
- 2) With another person, grasp the handholds on the sides of the grill box, then lift it straight up and set it to the side.

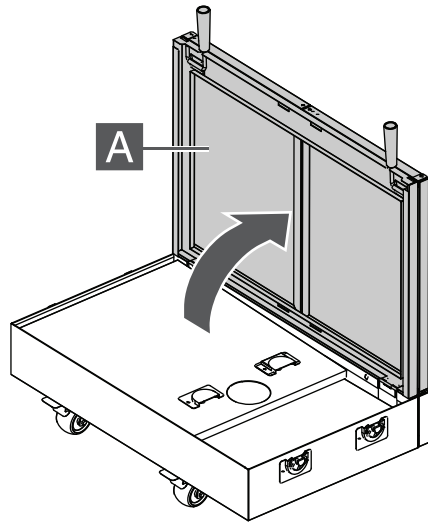


Step 2: Assemble the Grill Base

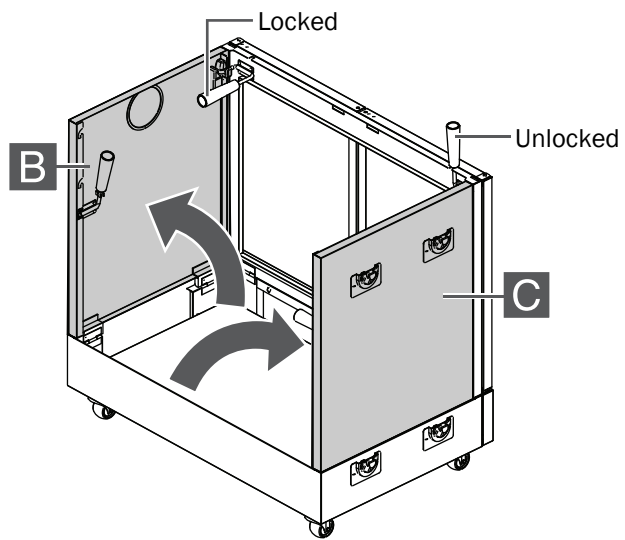
! TIP: When lifting the panels, make sure that the handles are in the up/unlocked position.

- A)** Lift Panel A.
- B)** Lift Panel B, then push the locking handle down to secure it to Panel A.
- C)** Lift Panel C, then push the locking handle down to secure it to Panel A.
- D)** Lift Panel D, then push the locking handles down to secure it to Panel B and Panel C.
- E)** From the inside of the cart, angle the bottom of Panel E into the slots on the back of the grill base. Pull the panel toward you and push down.

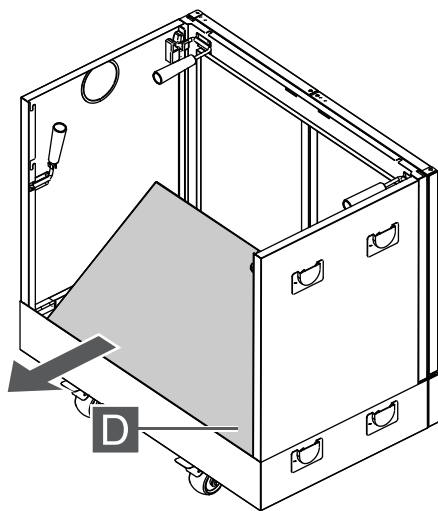
STEP A



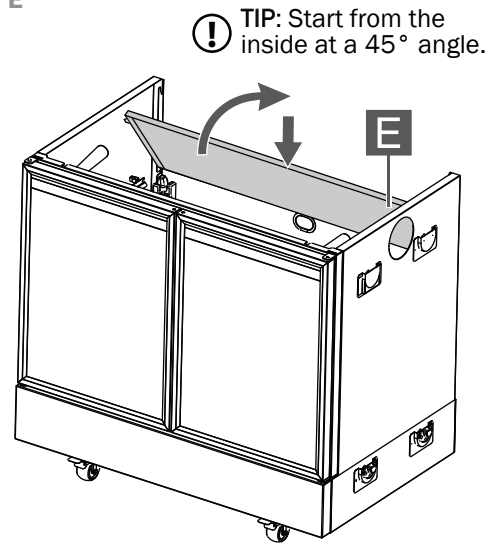
STEP B & C



STEP D



STEP E



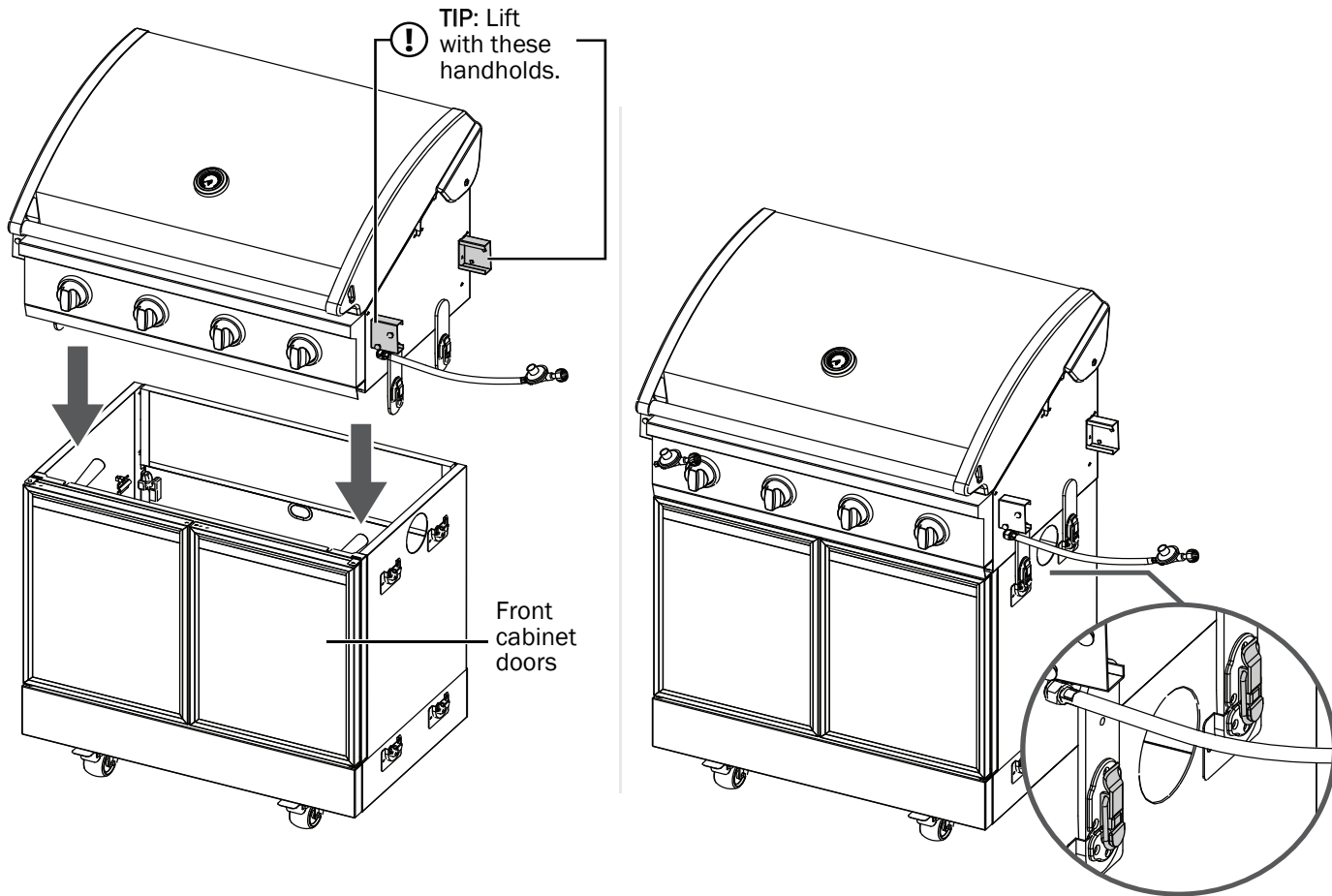
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Step 3: Attach the Grill Box to the Grill Base

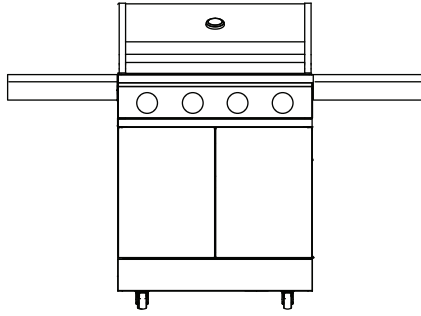
A) With another person, grasp the handholds on the sides of the grill box, then lift it on top of the grill base and align the latches on the sides. The grill base's cabinet doors should face the same direction as the front of the grill box.

! **TIP:** Keep the grill box level as you lower it straight down. Don't torque or twist it. Lower it slowly to align the latches.

B) Lock the four latches on the sides of the grill.

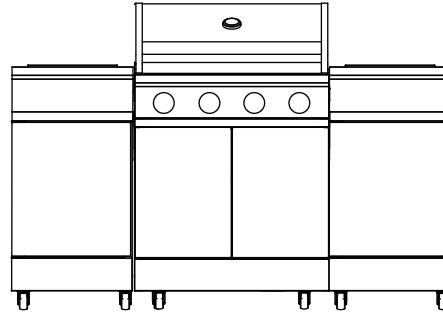


Step 4: Choose your Grill Model



If you have the
4-Burner Gas Grill
(T-406-M-LP):

Go to [“Grill-Only Model: Attach side shelves and Propane”](#) (page 12).



If you have the
4-Burner Island Gas Grill with Side Cabinets
(TI400WMLP-3.0.1):

Go to [“Island Grill Model: Attach Side Carts and Propane”](#) (page 16).




GRILL-ONLY MODEL: ATTACH SIDE SHELVES AND PROPANE

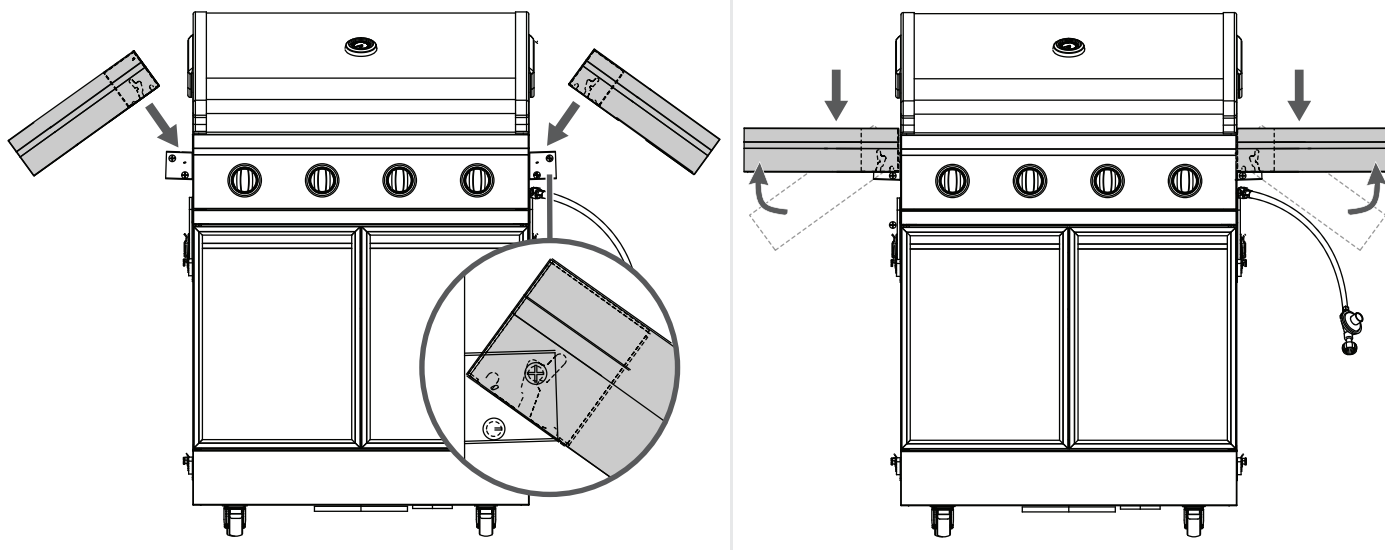
The grill side shelves are included with the grill models (T-406-M-LP). If you have the island grill model instead (T1400WMLP-3.0.1), go to “Island Grill Model: Attach Side Carts and Propane” (page 16).

Step 5: Attach the Side Shelves

- A) Select the left (labeled “L”) or right (labeled “R”) side shelf.
- B) Align the side shelf’s slots with the bolts on the grill box at a 45° angle.

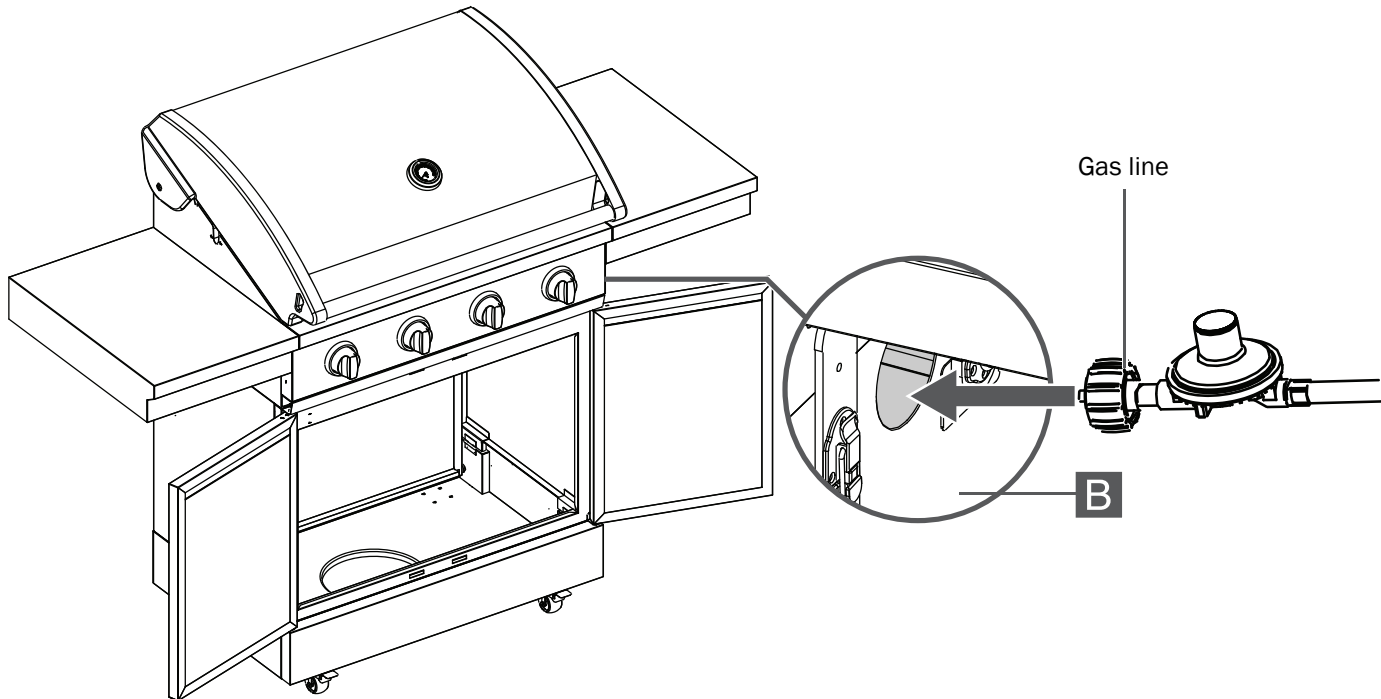
 **TIP:** Make sure that the shelf is resting on the bolts before you rotate the shelf.

- C) Rotate the shelf up until it’s parallel with the floor, then push down to secure.
- D) Repeat to secure the second shelf.

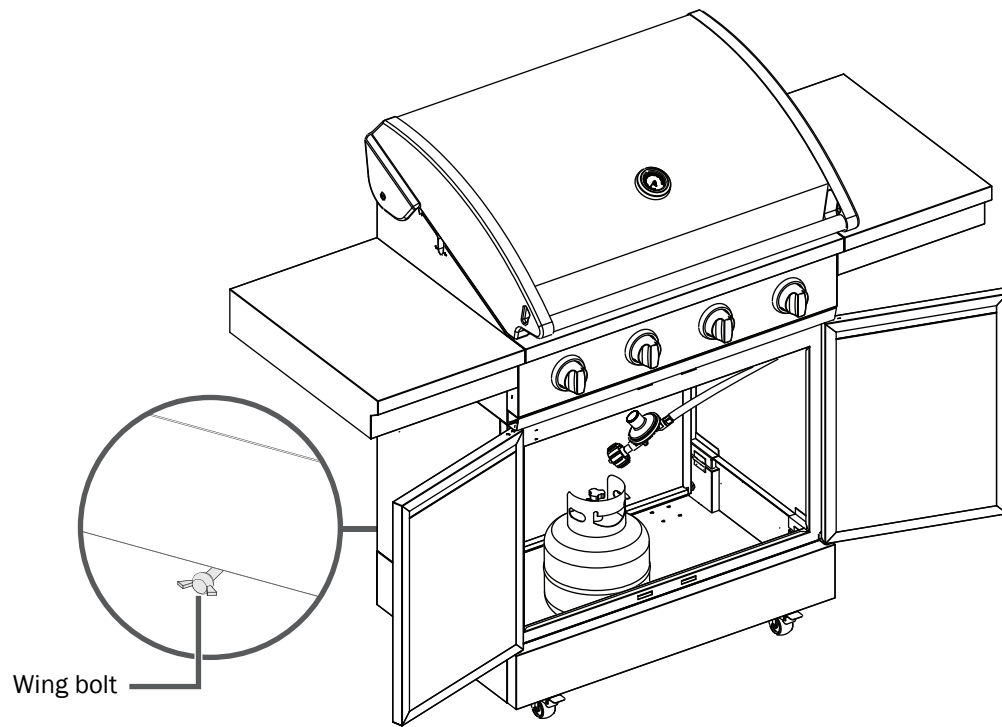


Step 6: Connect the Propane Tank

A) Feed the regulator hose through the opening in Panel B.

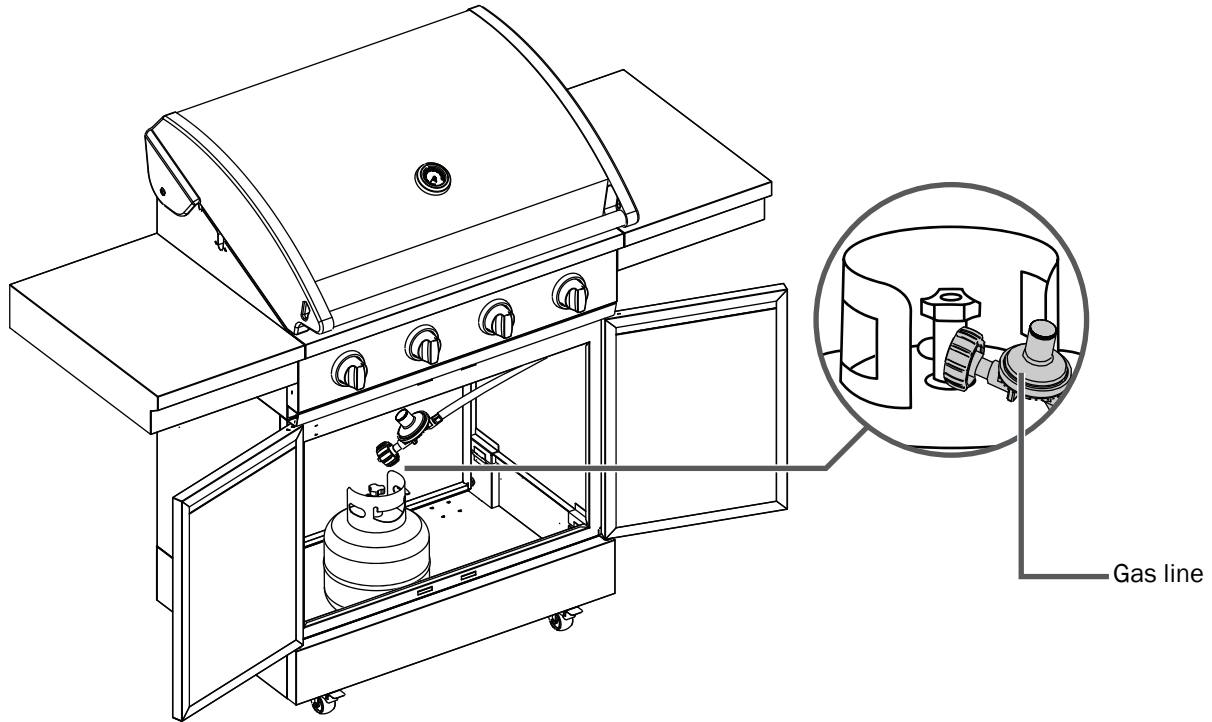


B) Place a propane tank (not included) into the cabinet with the tank valve facing the front left corner. Tighten the wing bolt behind the grill base (near the bottom) to secure the propane tank in place.



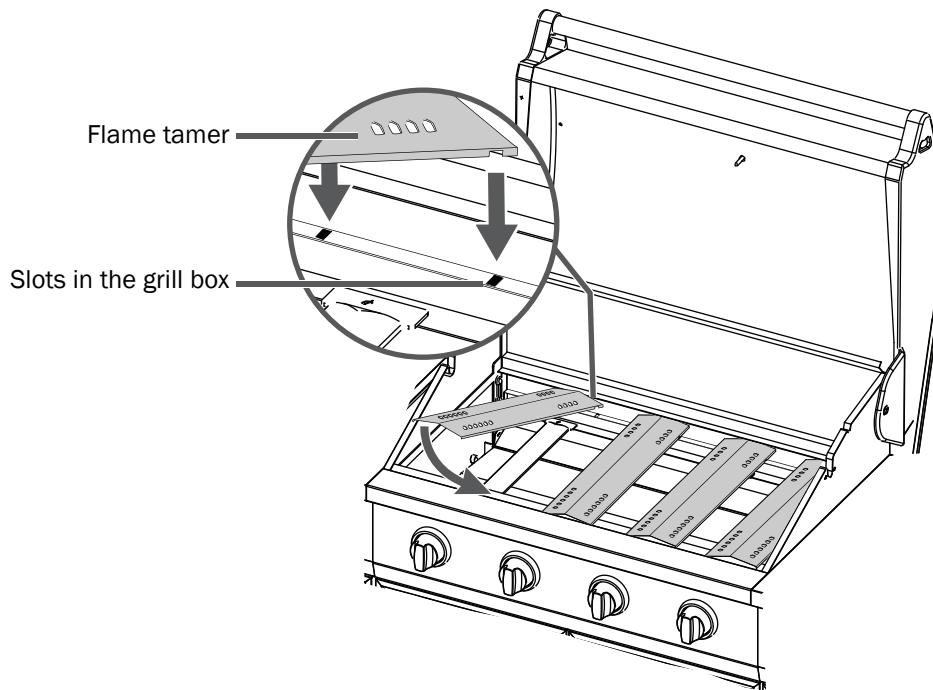


C) Attach the regulator hose to the propane tank.

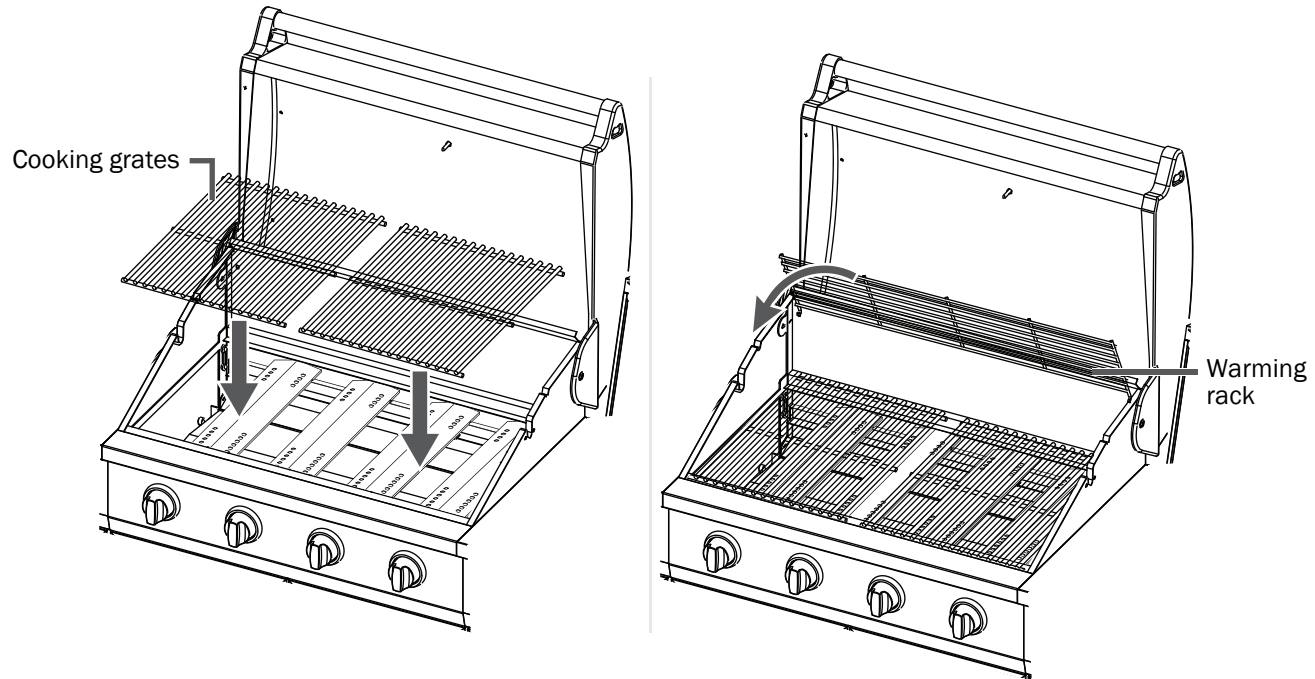


Step 7: Install the Cooking Components

A) Insert the flame tamers into the grill box. The notches at the end of each flame tamer should fit into the slots at the back of the grill box.



- B)** Place the two stainless steel cooking grates over the flame tamers.
- C)** Insert the ends of the warming rack into the holes in the rear of the grill box.



- D)** You're finished! Enjoy good food, family, and friends with your TYTUS grill. Your grill is designed to be a high-quality, solid construction that will last for years to come. For usage instructions, see ["Use the Grill" \(page 24\)](#).

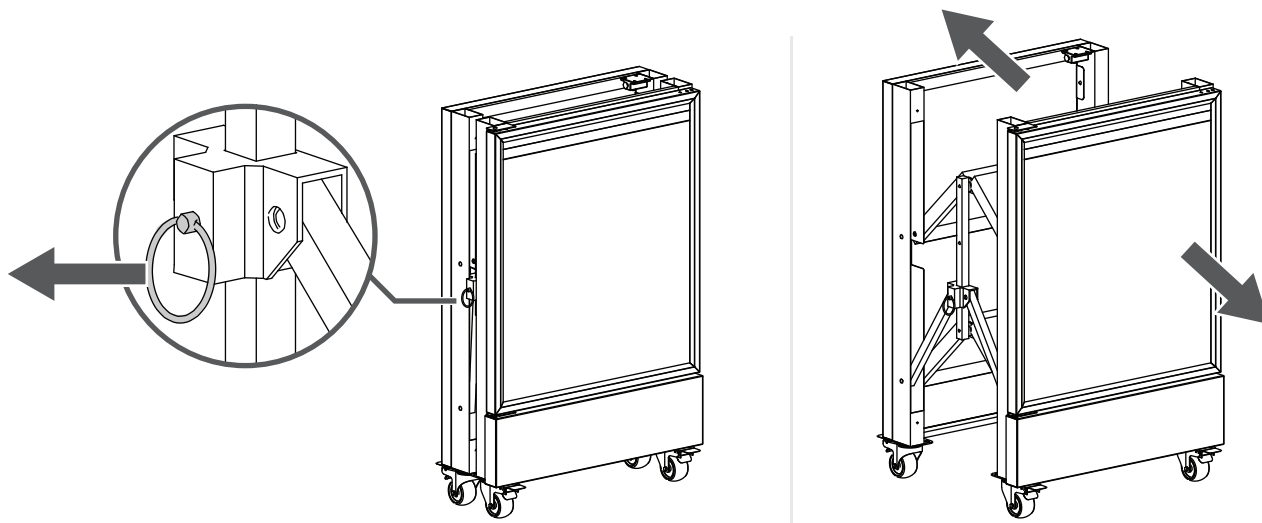


ISLAND GRILL MODEL: ATTACH SIDE CARTS AND PROPANE

The grill side carts are included with the Grill Island models (TI400WMLP-3.0.1). If you have the grill-only model instead, go to [“Grill-Only Model: Attach side shelves and Propane” \(page 12\)](#).

Step 5: Expand the Side Carts

- A)** Pull the captive pin on the side of a cart, then pull panels apart. The pin can't be completely removed from the side cart.



- B)** Press the shelves down until the pin clicks back into place.
C) Repeat to expand the other side cart.

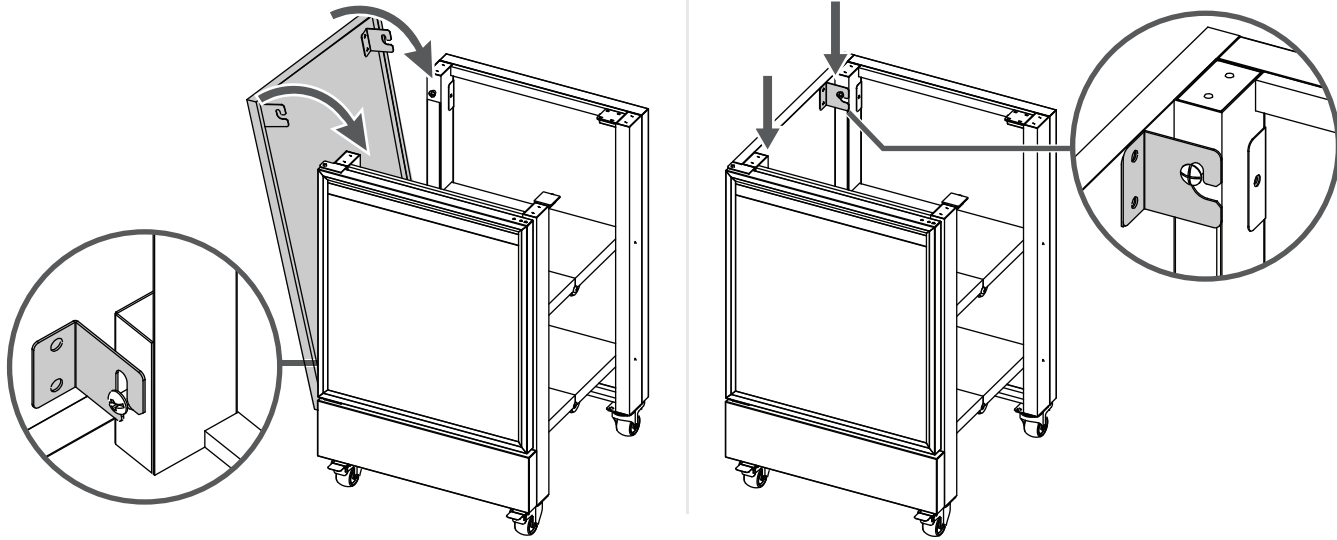
Step 6: Install the Side Panels

! TIP: Have a partner hold the side cart steady while installing the side panels.

- A)** Identify which panel fits onto the left (“L”) or right (“R”) side of the two side carts.
B) Line up the bottom of the panel with the bolts on the side cart at a 45° angle.
C) Rotate the panel forward onto the top bolts, then let it drop down into place.

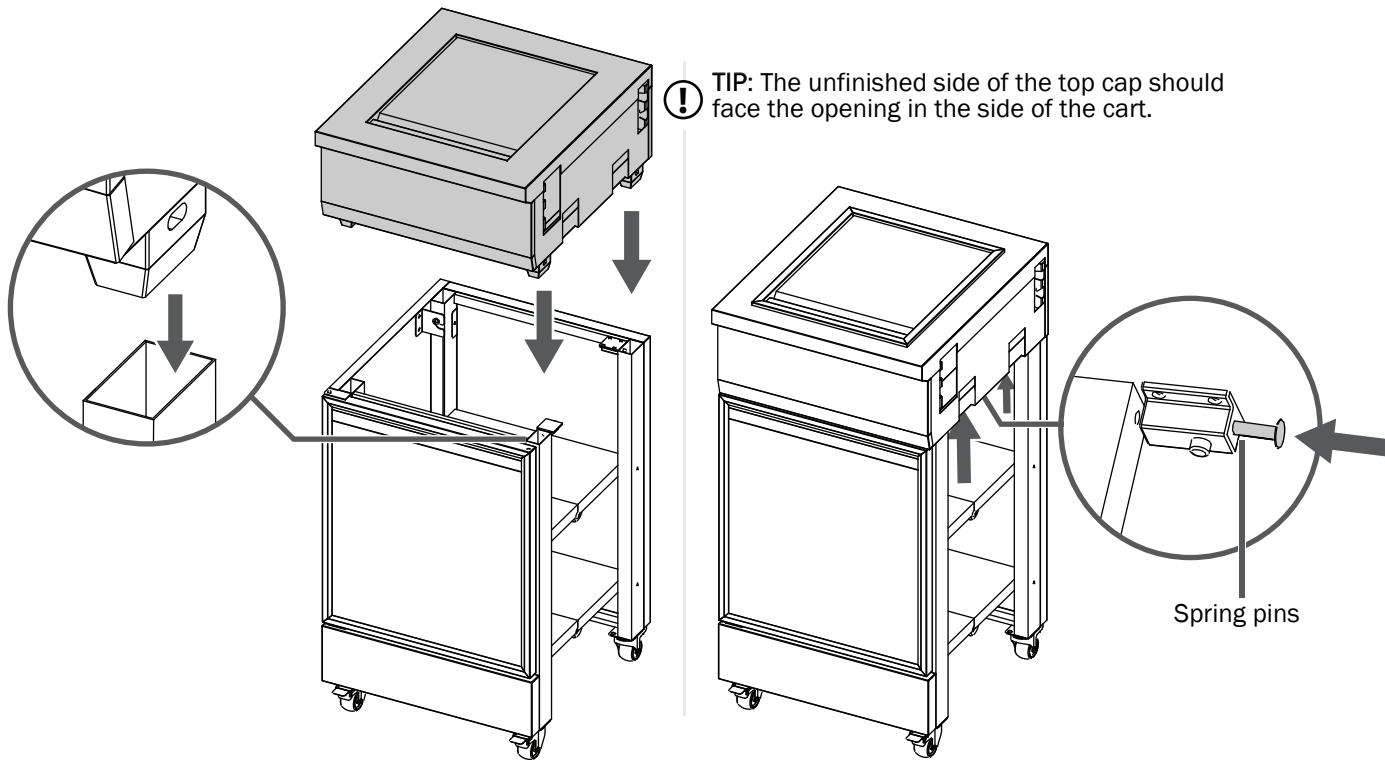
! TIP: Make sure that the side panel is securely fastened. The panel should not pull away from the side cart at the top or bottom.

D) Repeat steps 6A through 6C to install the panel on the other side cart.



Step 7: Install the Top Caps

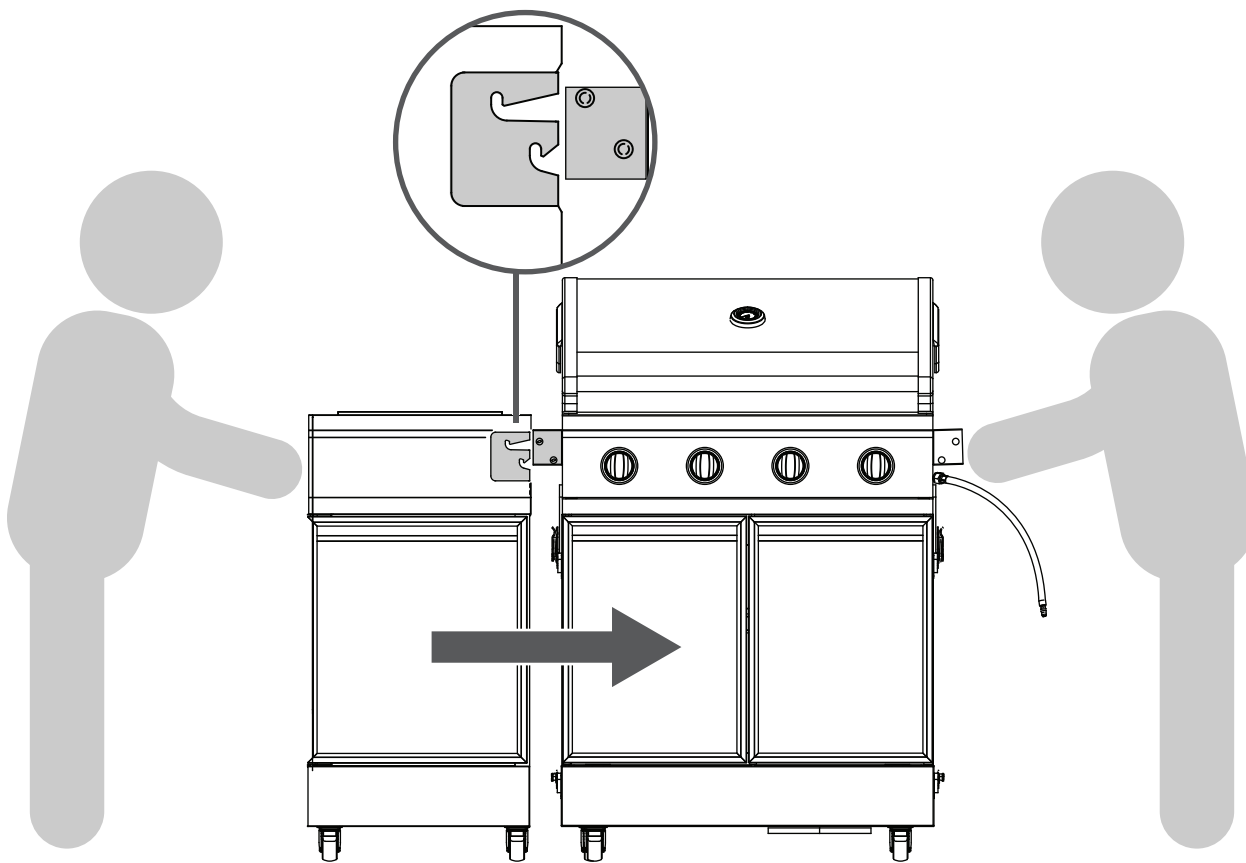
- A) Identify which top cap fits into the left or right side cart. The ice bucket is for the left side cart. The sear burner is for the right side cart.
- B) Place the top cap's feet into the slots in side cart's frame, then lock it in place with the two spring-pins under the top cap.
- C) Repeat to install the second top cap.





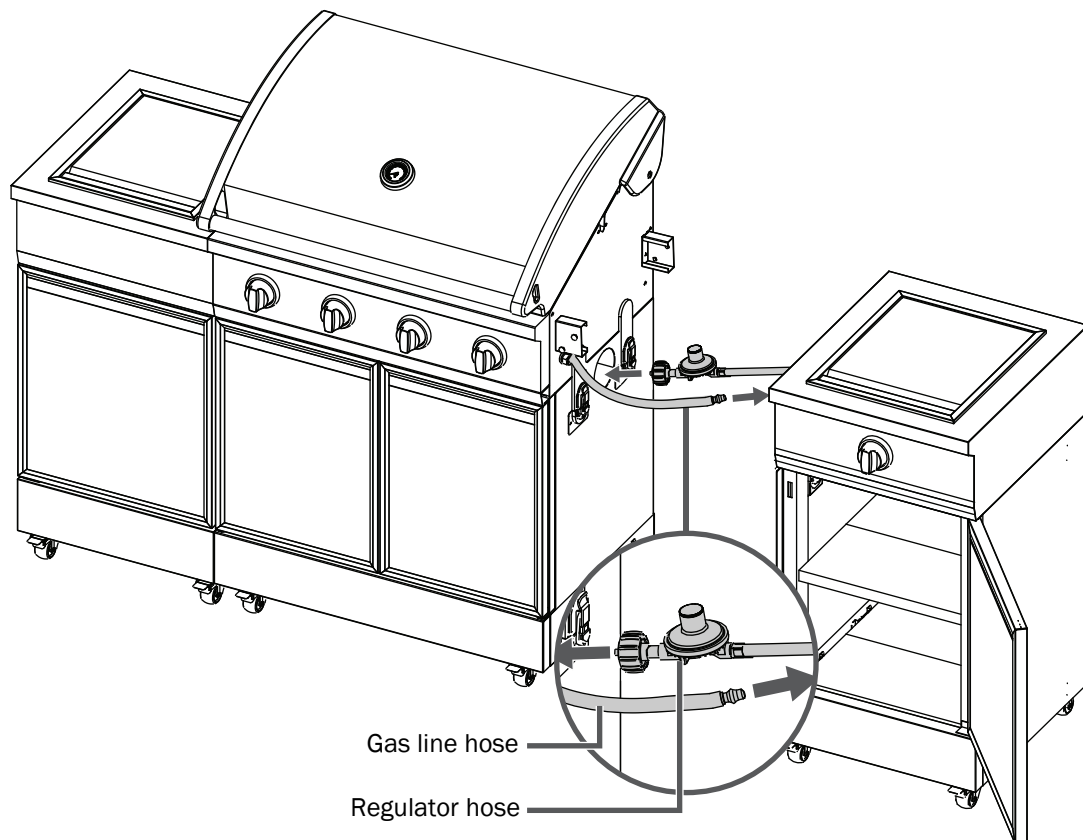
Step 8: Attach the Left Side Cart

- A) Have your partner hold the grill base steady.
- B) Line up the notches on the left side cart (ice bucket side) with the grill base. The two pieces should be about one to two inches from one another.
- C) Push the side cart toward the grill base. As you push them together, the side cart will rise up slightly, and then drop into place.



Step 9: Install the Gas Line and Right Side Cart

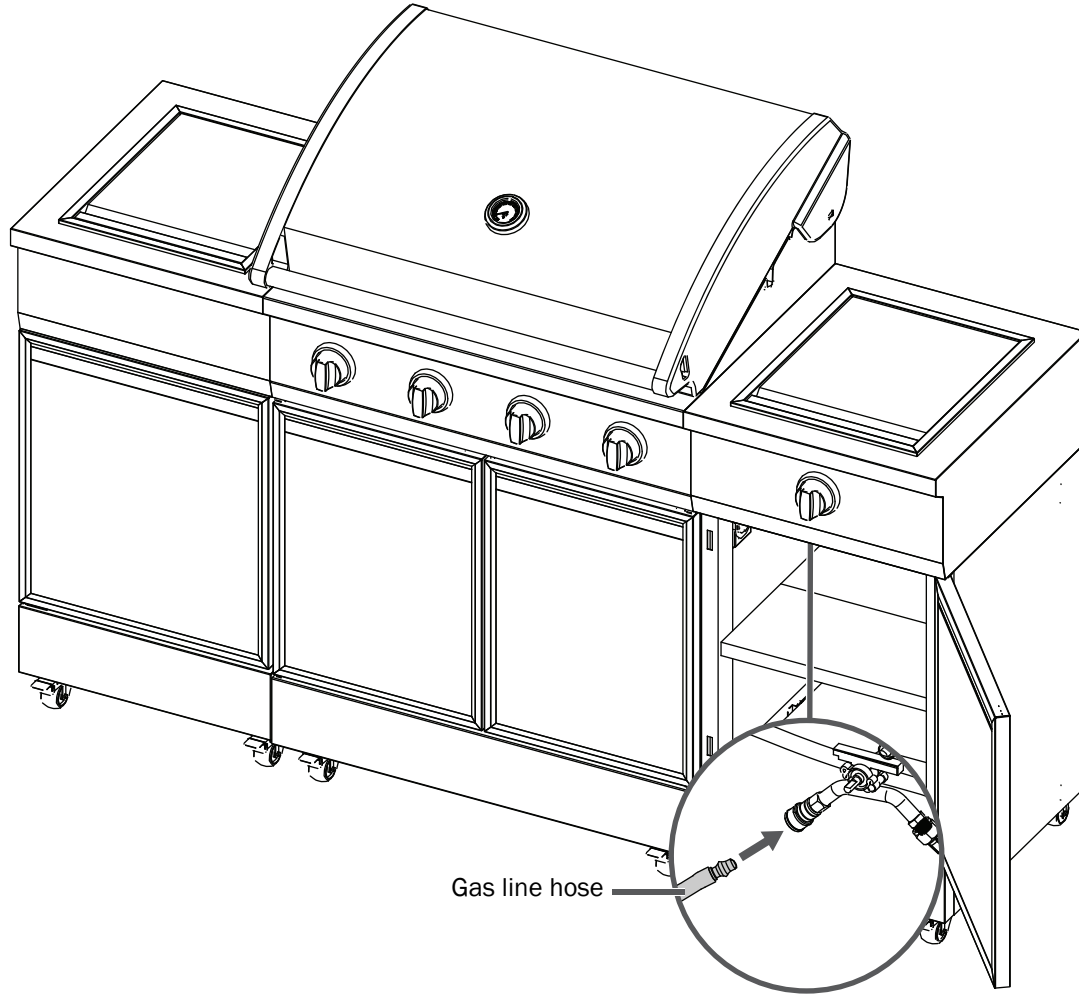
- A)** Feed the regulator hose through the opening in the grill base, and the gas line hose through the opening in the right side cart.



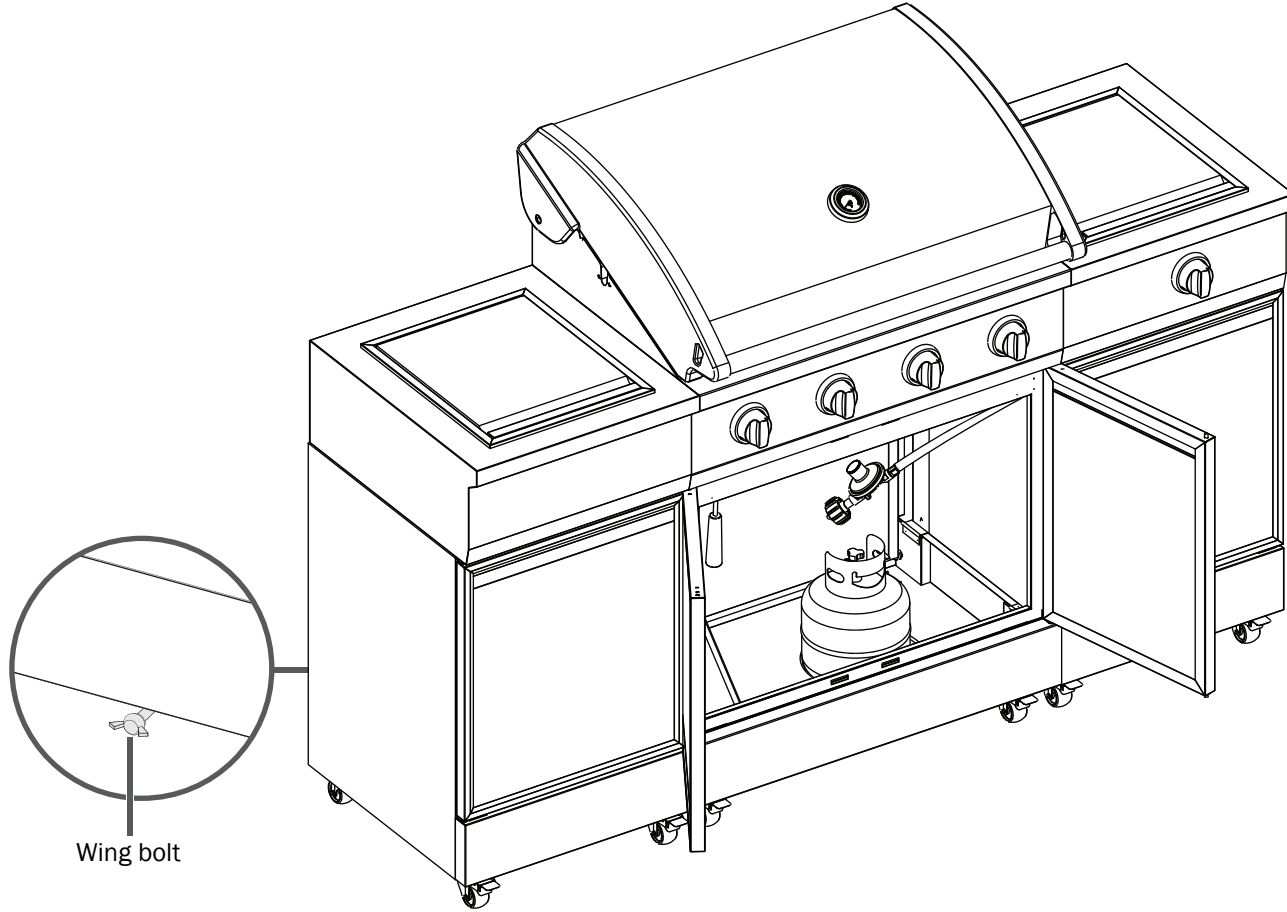
- B)** Have your partner hold the grill base steady.
C) Line up the notches on the right side cart with the grill base. The two pieces should be about one to two inches from one another.
D) Lean over the right side cart to grasp the grill base, then pull it toward the right side cart.



- E)** Under the right side cart, pull the quick connect ring back, insert the gas line hose, then release the quick connect. The quick connect springs back into place, and the hose attaches to the right side cart.



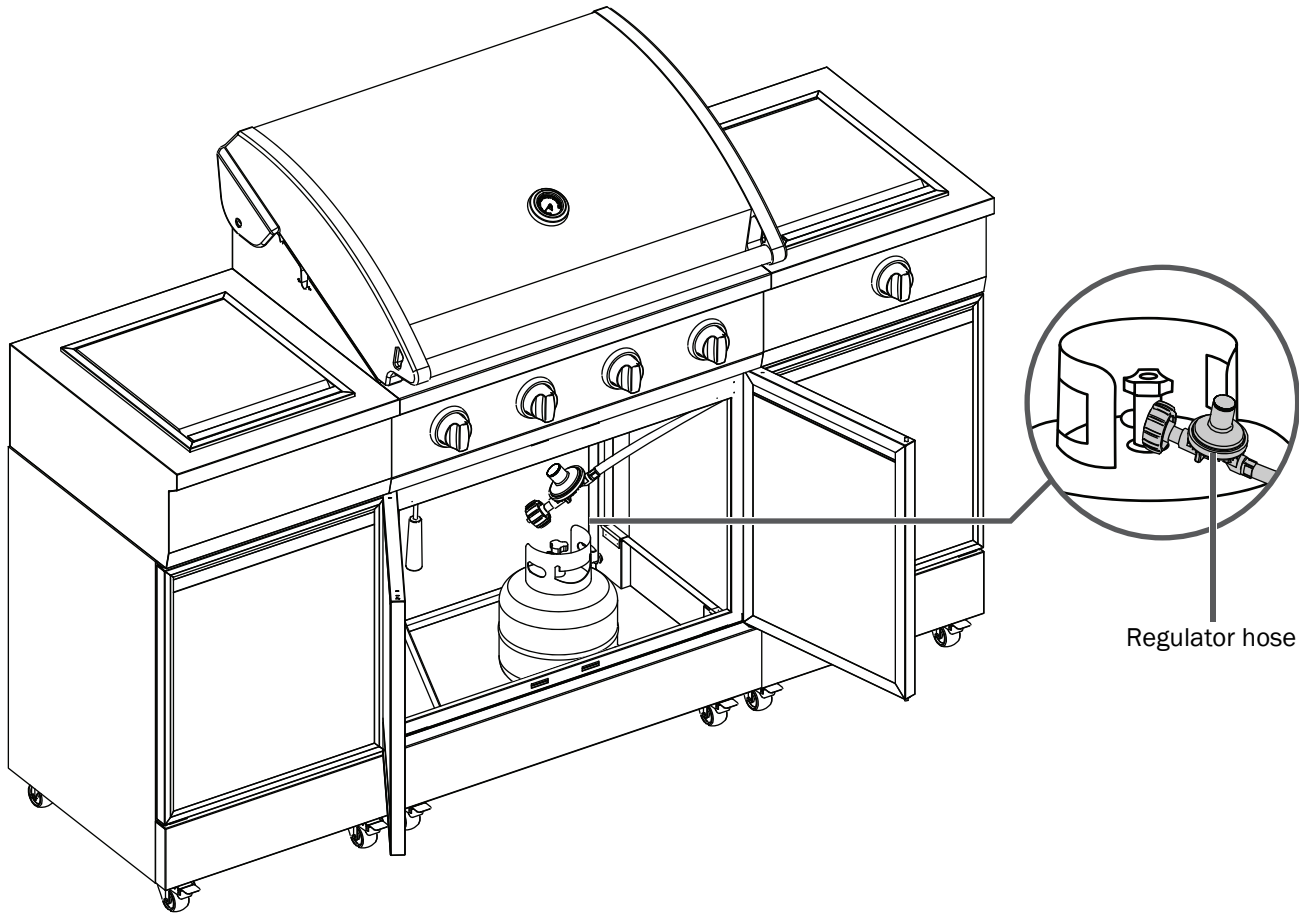
- F)** Place a propane tank (not included) into the grill base with the tank valve facing the front left corner. Tighten the wing bolt behind the grill base (near the bottom) to secure the propane tank in place.



Wing bolt

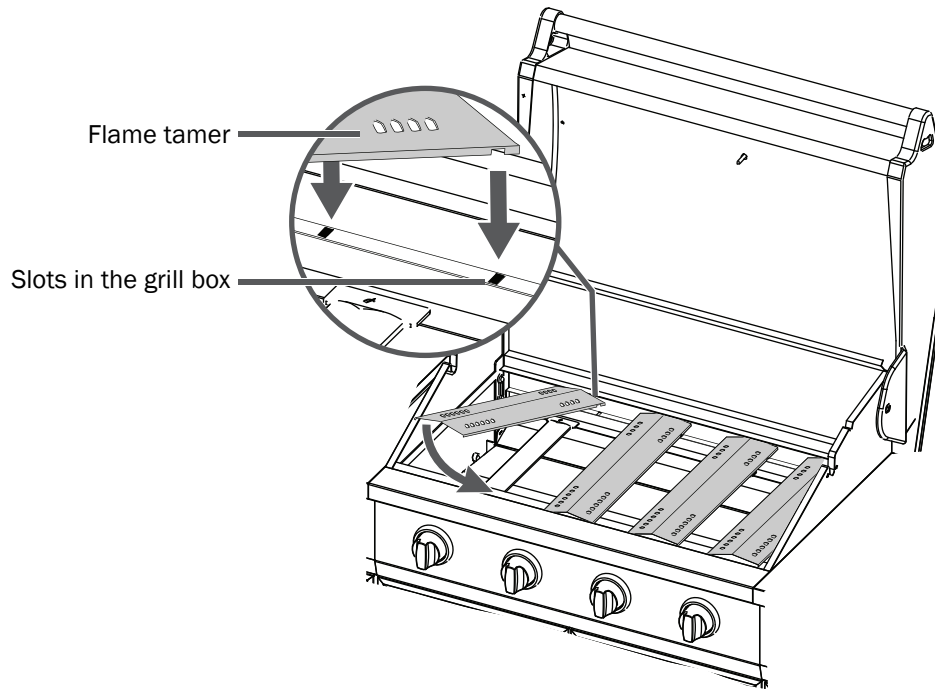
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G) Attach the regulator hose to the propane tank.

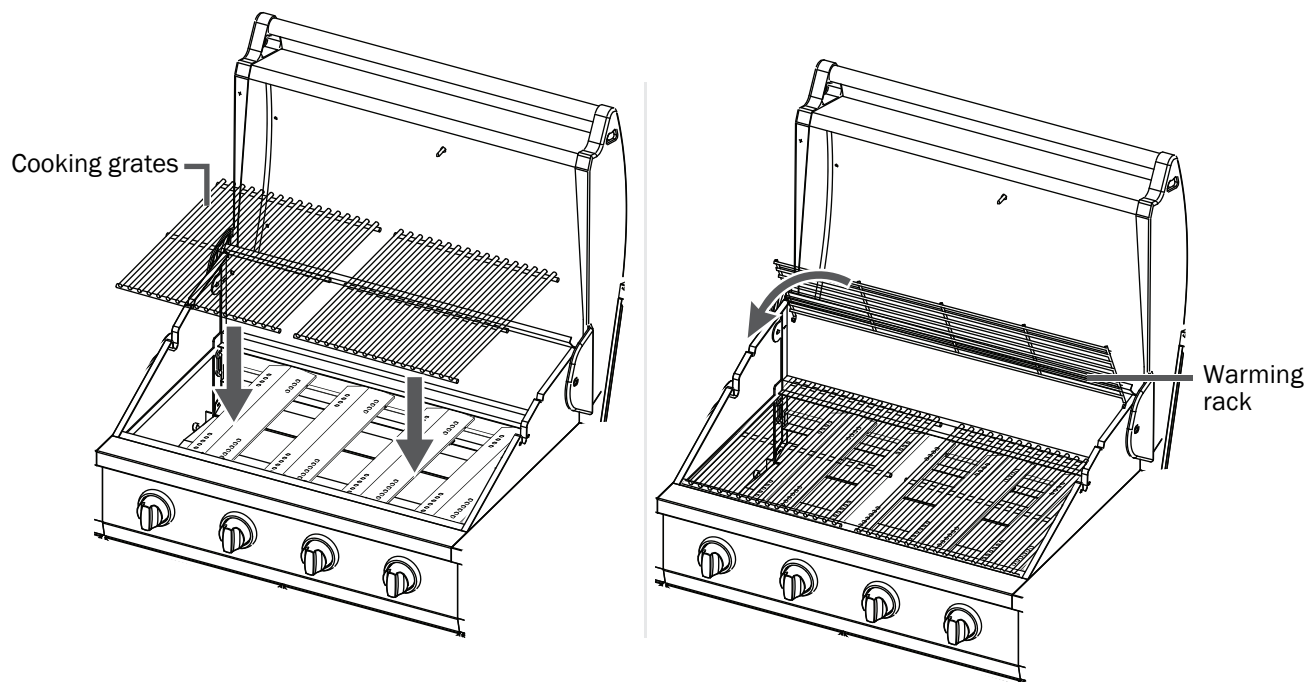


Step 10: Install the Cooking Components

- A)** Insert the flame tamers into the grill box. The notch at the end of each flame tamer should fit into the slots at the back of the grill box.



- B)** Place the two stainless steel cooking grates over the flame tamers.
C) Insert the ends of the warming rack into the holes in the rear of the grill box.



- D)** You're finished! Enjoy good food, family, and friends with your TYTUS grill. Your grill is designed to be a high-quality, solid construction that will last for years to come. For usage instructions, see ["Use the Grill"](#) (page 24).



USE THE GRILL

Before lighting or using your grill, familiarize yourself with the safety guidelines at the front of this manual. See [“Important Safety Instructions” \(page 4\)](#).

WARNING: Do not smoke while lighting the grill or checking gas supply connections.

LIGHT THE GRILL

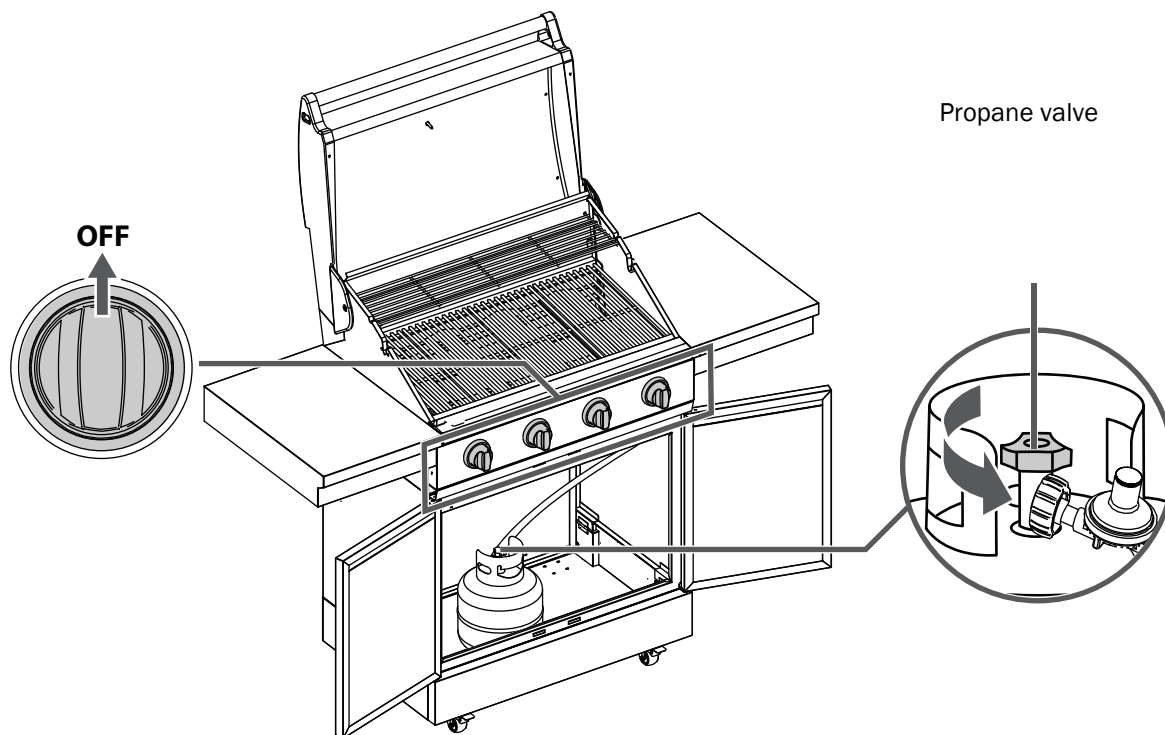
Note: If your grill does not light properly, see [“What should I do if my grill won’t light?” \(page 47\)](#).

Main Grill

- 1) Make sure that your propane gas tank is filled.
- 2) Make sure that the end of each burner tube is properly located over each valve orifice.
- 3) Make sure that all gas connections are tightened securely.
- 4) Open the grill lid.

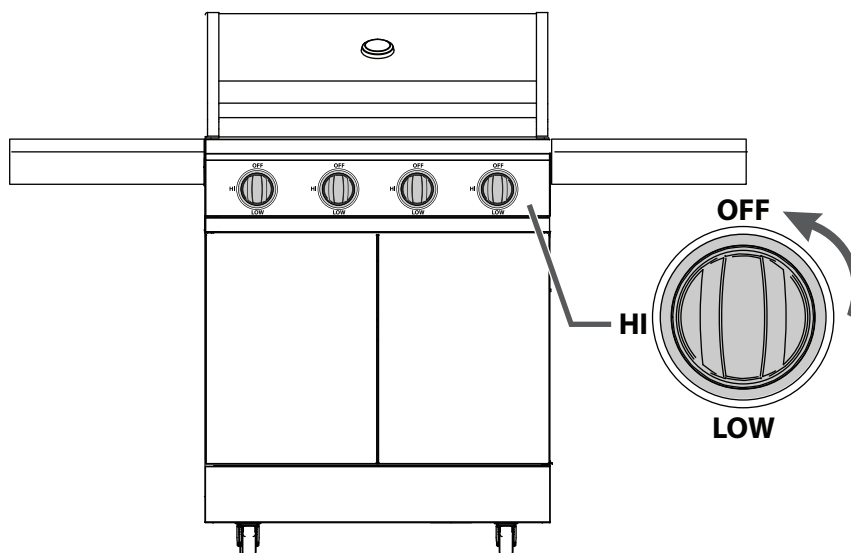
WARNING: Failure to open the grill lid while lighting could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- 5) Set the control knobs to **OFF**, and open the propane gas tank valve slowly until it's 1/4 to 1/2 open.



- 6) Push and turn the RIGHT control knob slowly to **HI**. Keep the control knob pushed in until the piezo ignitor lights the burner.

WARNING: Failure to open the grill lid while lighting could result in a fire or explosion that could cause serious bodily injury, death, or property damage.



- 7) If the burner does not light, turn the control knob to **OFF**, wait five minutes for gas to clear, then retry.
- 8) Adjust the control knobs to your desired cooking temperature.

Side Burner

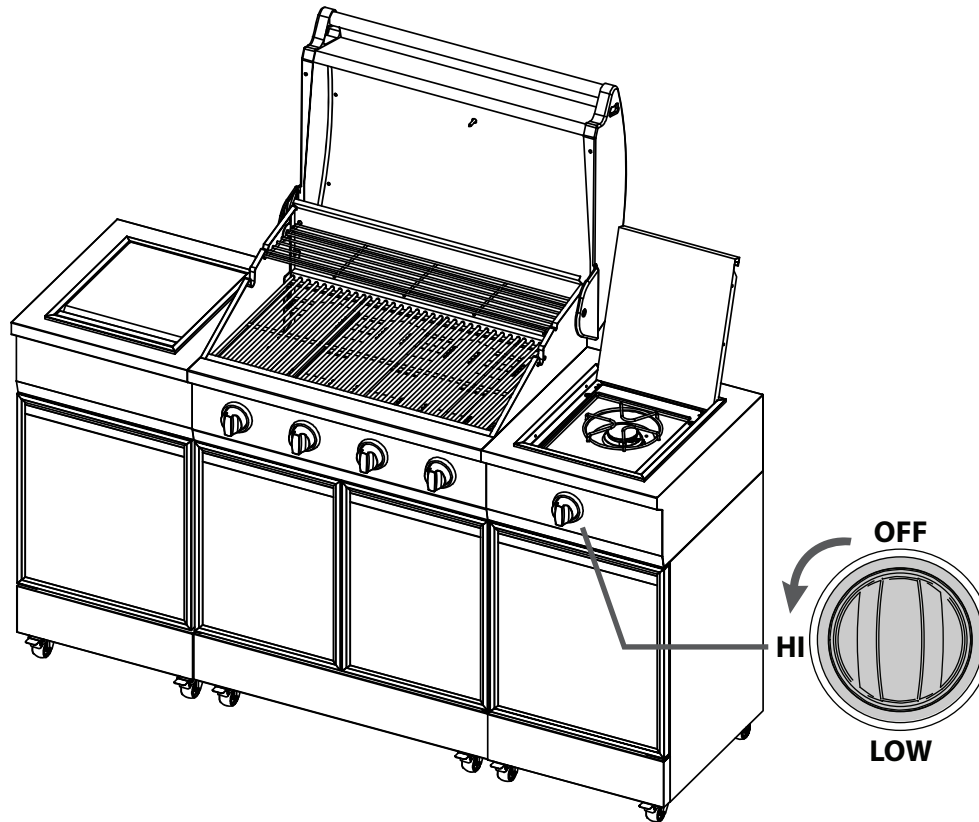
Note: The side burner is available only with the island grill models (TI400WMLP-3.0.1).

- 1) Make sure that your propane gas tank is filled.
- 2) Make sure that the end of each burner tube is properly located over each valve orifice.
- 3) Make sure that all gas connections are tightened securely.
- 4) Open the grill and side burner lids.

WARNING: Failure to open the lids while lighting could result in a fire or explosion that could cause serious bodily injury, death, or property damage.



- 5) Push and turn the control knob to HI. The built-in piezo ignitor lights the burner automatically.



If the grill doesn't light in five seconds, turn the burner control off, wait five minutes, and repeat the lighting procedure. If the grill still does not light:

- A) Turn the burner control and gas source OFF, and wait five minutes for the gas to clear.
- B) Conduct a leak test of ALL gas connections and gas sources. See ["Check for Gas Leaks" \(page 30\)](#) for instructions. If no leaks are detected, wait five minutes for any gas to clear and repeat the lighting procedure.

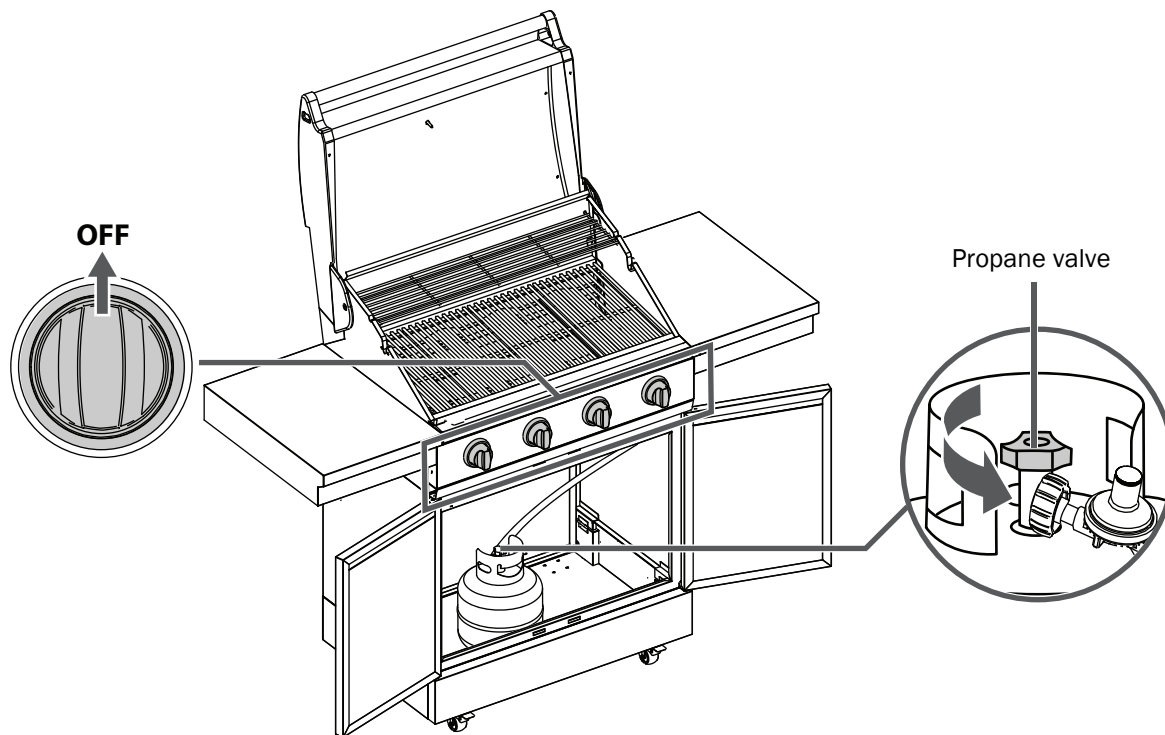
Note: You may have to push and turn the control knob up to three or four times to light.

Manually Lighting with a Match

- 1) Insert a match into the manual lighting stick (included in the bag with the *User Guide*).
- 2) Make sure that your propane gas tank is filled.
- 3) Make sure that the end of each burner tube is properly located over each valve orifice.
- 4) Make sure that all gas connections are tightened securely.
- 5) Open the grill lid.

WARNING: Failure to open the grill lid while lighting could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

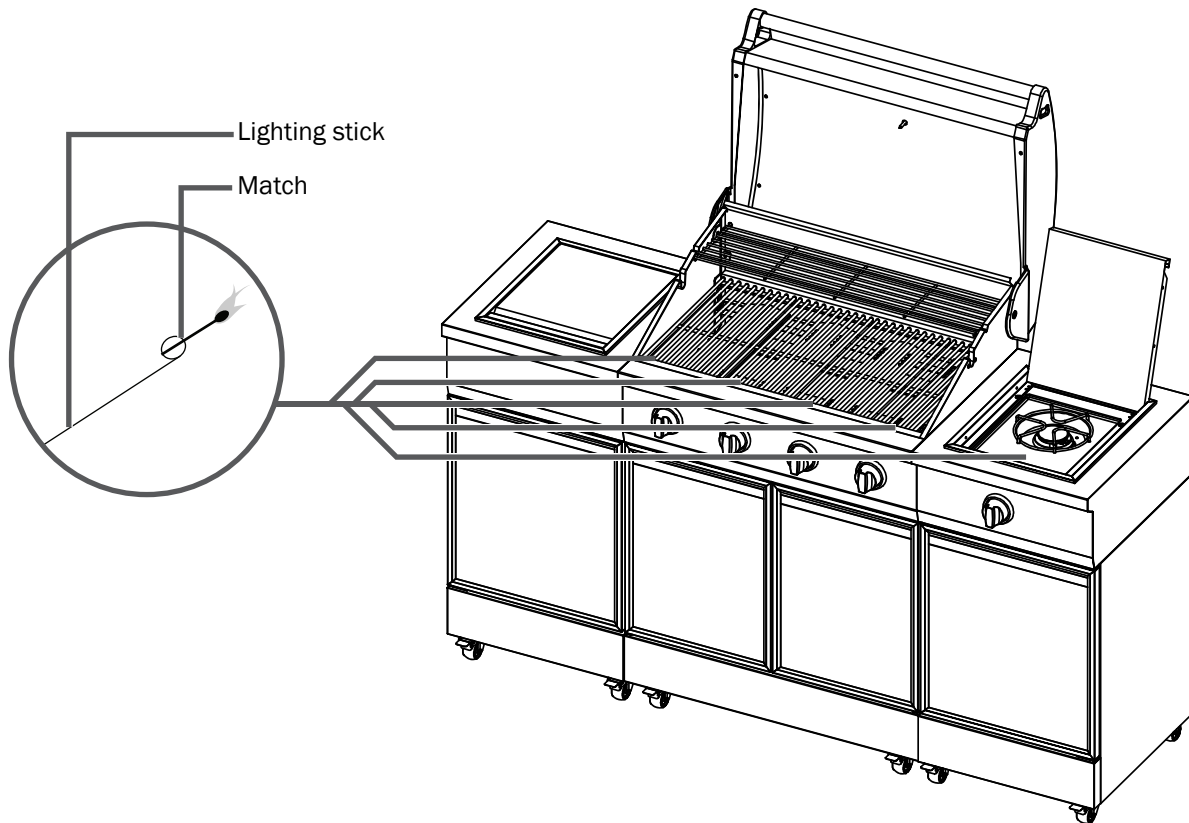
- 6) Set the control knobs to **OFF**, and open the propane gas tank valve slowly until it's 1/4 to 1/2 open.





- 7) Light the match, insert the manual lighting stick through the lighting hole, then turn the nearest main burner control knob to the **HIGH** setting to release gas. The burner should light immediately.

WARNING: Never lean over the cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the lighting hole or burners when lighting your grill with a match.



WARNING: Should a "FLASH-BACK" fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the grill.
- Turn the control knobs to the **OFF** position.
- Put out any flame with a Class B fire extinguisher.
- Open the grill lid.
- After the grill has cooled down, clean the burner tubes and burners. See "[Burner Tubes and Burner Ports](#)" (page 45) for instructions.

COOK WITH THE GRILL

WARNING: Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid, or any other parts while the grill is in operation or until the grill has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.

Before First Use

Before cooking on your grill for the first time:

- 1) Clean the burner tubes to reduce the chance of flashback fire. See “[Burner Tubes and Burner Ports](#)” (page 45) for instructions.
- 2) Use stainless steel cleaner and a soft cloth to remove residual adhesive and oils from the inside and outside of your grill lid.
- 3) "Burn off" the grill to eliminate any odor or debris. Ignite the burner, lower the lid, and operate the grill on **HIGH** setting for three to five minutes.
- 4) Wipe your cooking grates with a clean cloth, and apply a thin coating of cooking oil.

CAUTION: Operating your grill on the **HIGH** setting for longer than five minutes may damage certain parts of your grill. Do not leave your grill unattended.

Preheat the Grill

To preheat, light your grill on **HIGH**, lower the lid, and follow this timetable:

- If you want to cook at a high temperature, preheat the grill for three to five minutes.
- If you want to cook at a low temperature, preheat the grill for three minutes.
- If you want to slow cook, preheating is not necessary.

Select a Cooking Temperature

- **High setting:** Only use high for fast warm-up, searing steaks or chops, and for burning food residue off the grills after cooking is complete. Never use the high setting for extended cooking.
- **Medium to Low settings:** Most recipes specify medium to low settings, including all smoking, roasting, baking, and for cooking lean cuts such as fish.

Note: Temperature settings will vary with the amount of wind and temperature outside your home.

Cooking Methods

- **Direct Cooking:** With the lid up, place your food directly on the grill over the lit burners. This method is ideal for searing and for giving meat, poultry, or fish an open-flame barbecued taste.
- **Indirect Cooking:** With the lid down, place your food to the left or right side of your grill with the burner lit on the opposite side.

Controlling Flare-Ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorable, distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. However, uncontrolled flaring can ruin your meal.

If a flare-up is out of control, turn off the burners. To reduce flare ups, trim excess fat from your meat, keep your grill away from windy areas, and keep your grill clean.

WARNING: Do not line the bottom of the grill housing with aluminum foil, sand, or any substance that will restrict the flow of grease into the grease draining tray and receptacle. Failure to comply with these instructions could result in a fire or explosion, which could cause serious bodily injury, death, or property damage.



CHECK FOR GAS LEAKS

Before first use, at the beginning of each season, or every time your propane tank is changed, you must check for gas leaks.

WARNING:

- Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas-fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.
- Do not smoke when checking for gas leaks. Do not use an open flame to check for gas leaks.

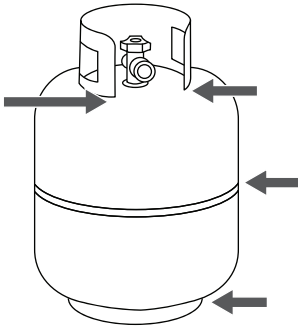
- 1) Make a soap solution by mixing one part liquid detergent and one part water.

CAUTION: Do not use household cleaning agents. Damage to gas assembly components can result.

- 2) Turn the grill control knobs **OFF**.
- 3) Turn the gas on at the propane tank.
- 4) Apply the soap solution to all gas connections. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect the fuel line from your grill, and call the Customer Service Helpline or your gas supplier for repair assistance.

- 5) Brush soapy solution onto propane tank in the areas indicated by the arrows, and look for growing bubbles on your propane tank.



WARNING: A strong gas smell, or the hissing sound of gas indicates a serious problem with your grill or the propane gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the grill.
- Turn the control knobs to the OFF position.
- Put out any flame with a fire extinguisher.
- Open the grill lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you cannot extinguish, call your fire department.

Do not call near the propane tank because your telephone is an electrical device and could create a spark resulting in fire and/ or explosion.

Note: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If the humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new propane gas tank is connected to your grill. For help call the Customer Service Helpline for assistance.

PURGE AIR FROM THE GAS LINE/RESET THE REGULATOR

Note: This procedure should be done every time a new propane gas tank is connected to your grill.

- 1) Turn the control knobs **OFF**.
- 2) Turn off the gas at the tank valve.
- 3) Disconnect the regulator from propane tank.
- 4) Let the gas line and regulator stand for five minutes to allow air to purge.
- 5) Reconnect the regulator to the propane tank.
- 6) Turn the tank valve on **SLOWLY** 1/4 of a turn.
- 7) Open the grill lid.
- 8) Push and turn the left main burner control knob to **HI**.

WARNING: Should a "FLASH-BACK" fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the grill.
- Turn the control knobs to the **OFF** position.
- Put out any flame with a Class B fire extinguisher.
- Open the grill lid.
- After the grill has cooled down, clean the burner tubes and burners. See "[Burner Tubes and Burner Ports](#)" (page 45) for instructions.

WARNING: If ignition does not occur in five seconds, turn the control knob(s) and gas source **OFF** and conduct a leak test as explained in "[Check for Gas Leaks](#)" (page 30). If no leaks are detected, wait five minutes for any gas to clear and repeat the lighting procedure.



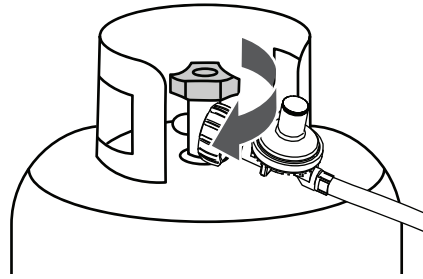
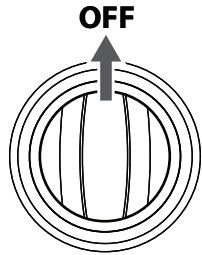
DISASSEMBLE THE GRILL

GRILL-ONLY MODEL (T-406-M-LP)

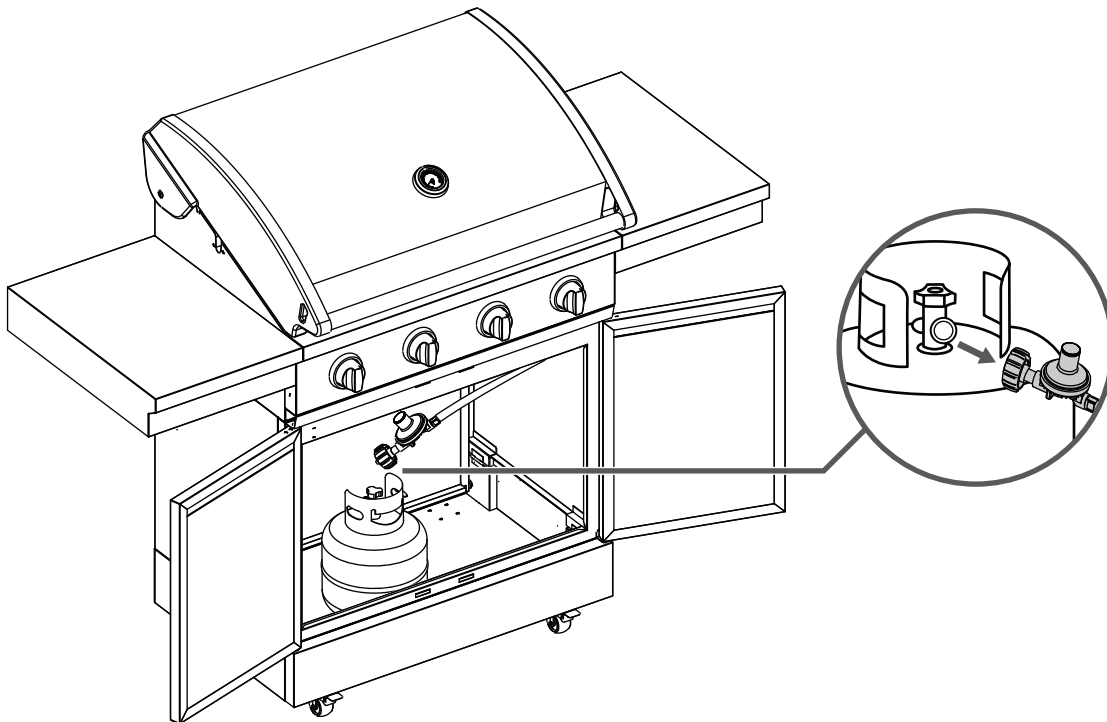
- 1) Make sure that the grill's control knobs and the propane tank's gas knob are turned off and that the grill is clean.



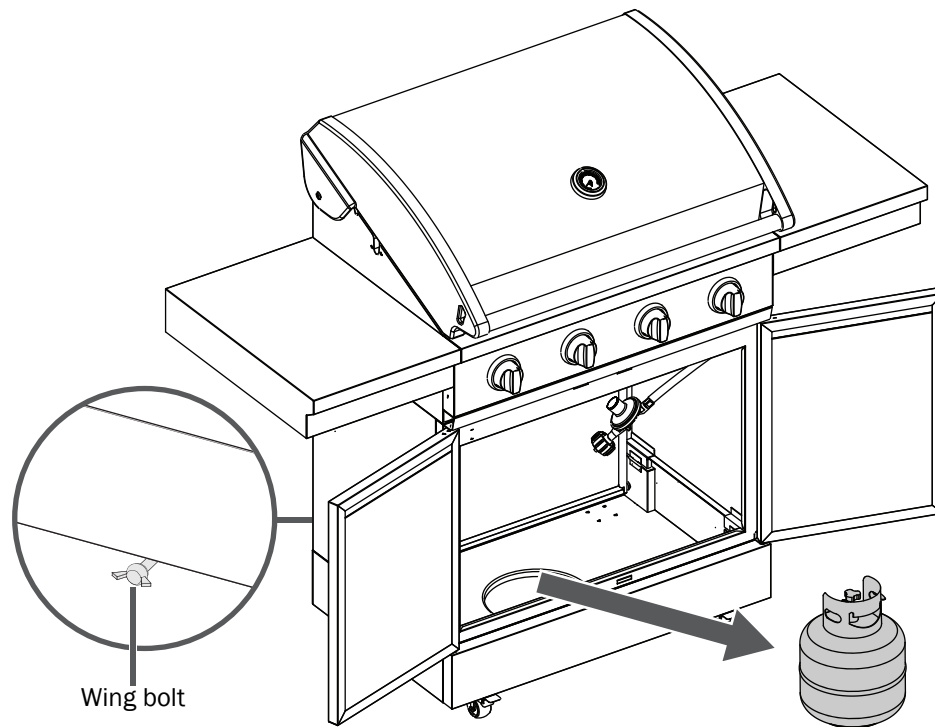
TIP: If you want, remove the warming rack, cooking grates, and flame tamers.



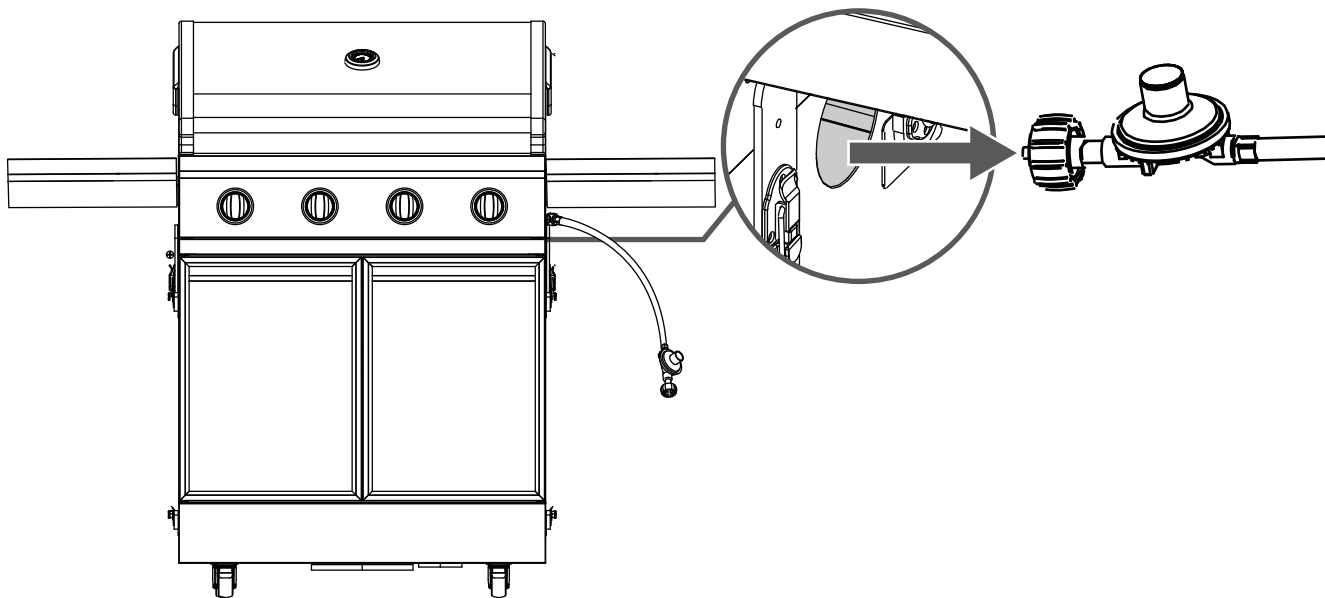
- 2) Disconnect the regulator hose from the propane tank and grill.



- 3)** Loosen the wing bolt behind the grill base (near the bottom), and remove the propane tank from the grill cabinet.

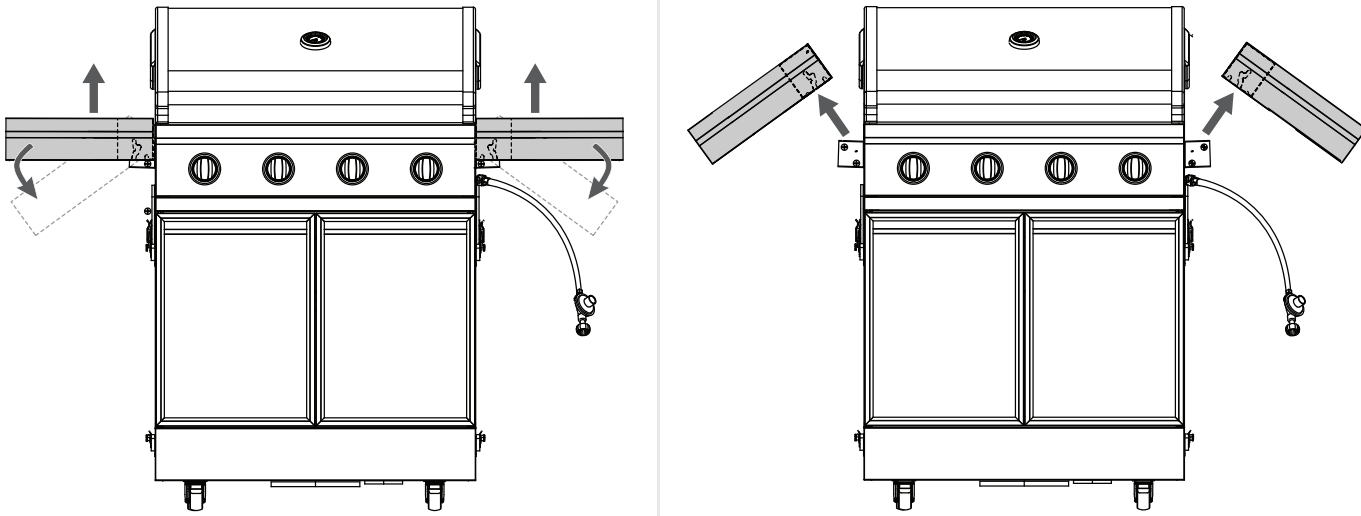


- 4)** Feed the regulator hose back out through the opening in Panel B.

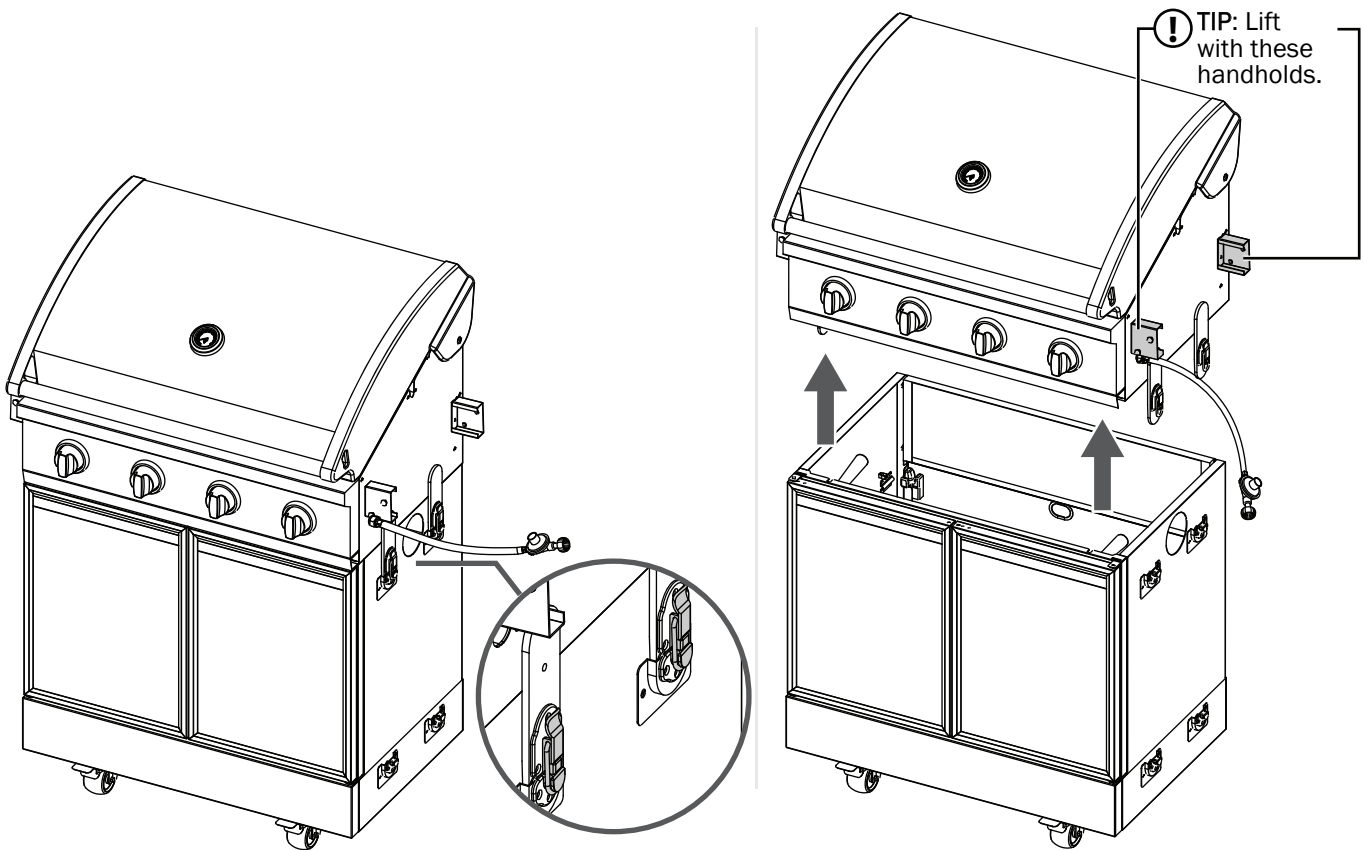




5) To remove the side shelves, lift a shelf, let the end rotate down (45°), then lift it off the grill.



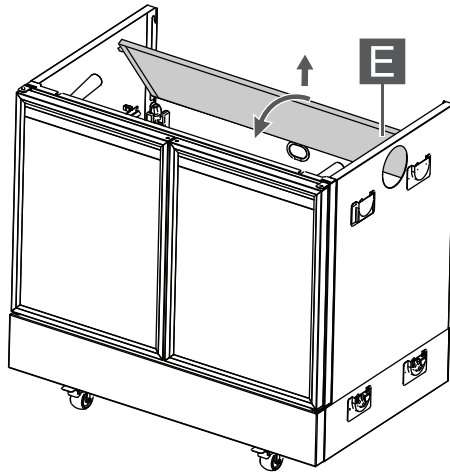
6) Unlock the four latches on the sides of the grill, then lift the grill straight up (with another person) and set it to the side.



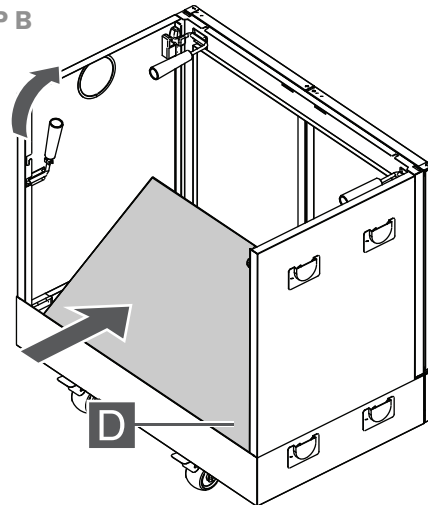
7) To fold down the grill base:

- A)** Lift up Panel E, rotate the top inward (45°), then pull it off the grill base.
- B)** Unlock Panel B and Panel C from Panel D, then lay Panel D flat into the base.
- C)** Unlock Panel C from Panel A, then lay it flat into the base.
- D)** Unlock Panel B from Panel A, then lay it flat into the base.
- E)** Lay Panel A flat into the base.

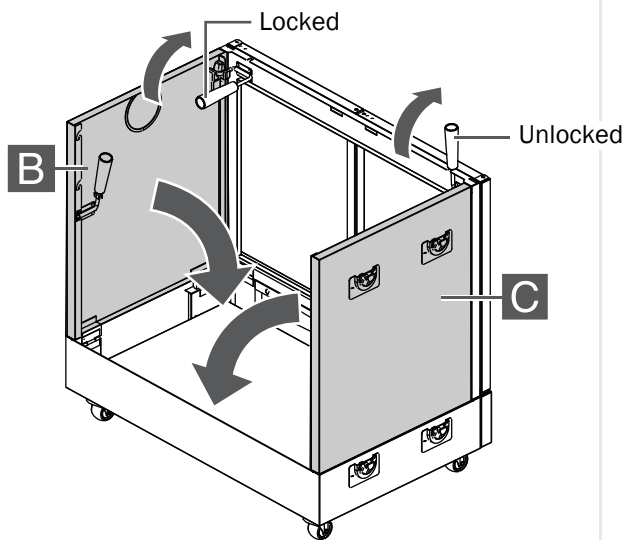
STEP A



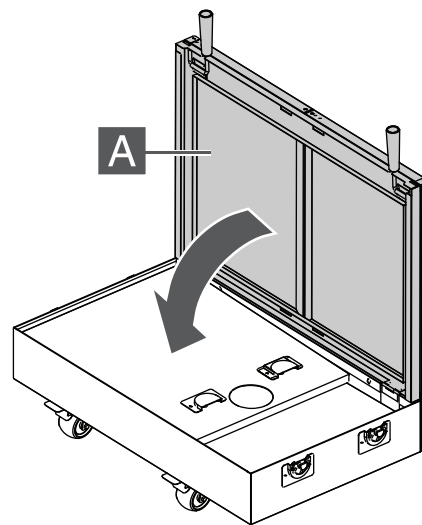
STEP B



STEP C & D

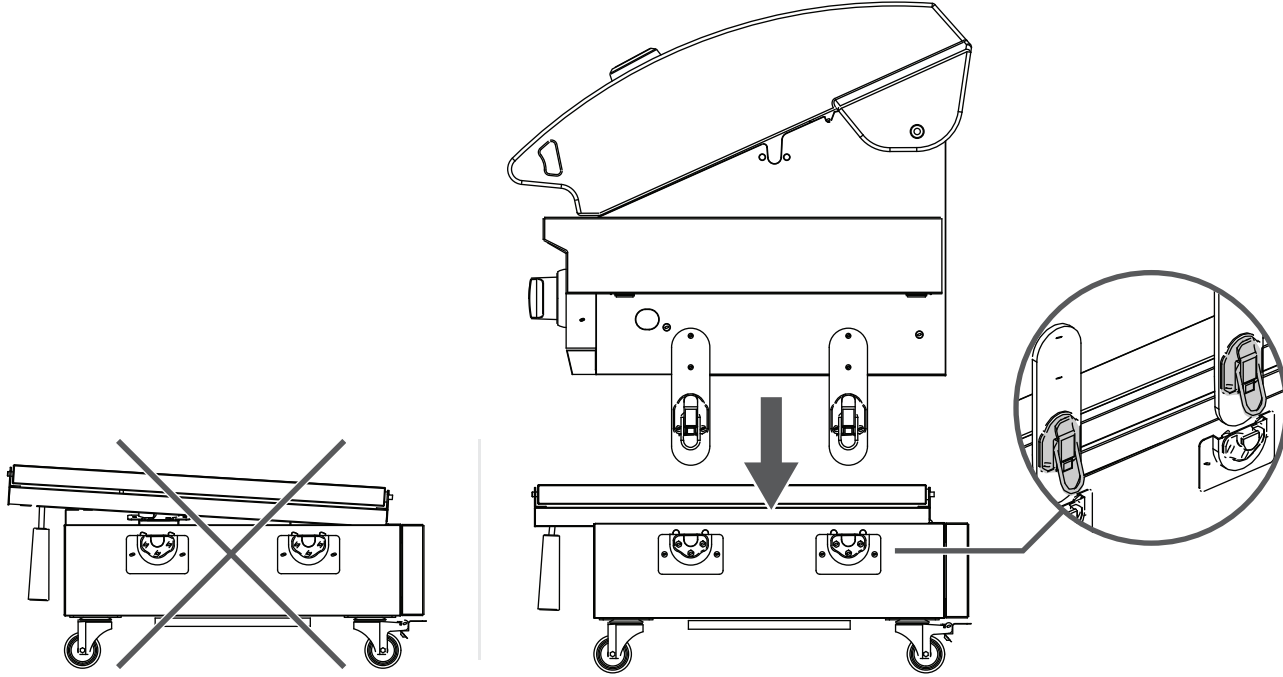


STEP E





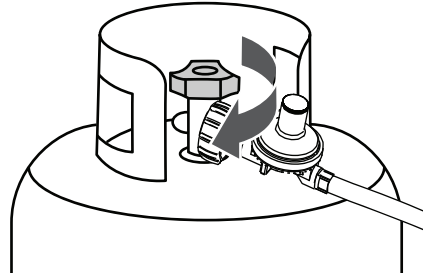
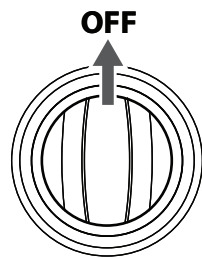
- 8)** Make sure that the base is completely flat. With another person, grasp the handholds on the sides of the grill box, then lift onto the folded base. The front of the grill box should face the same direction as the overhanging panel lock handle. Lock the four latches on the sides of the grill.



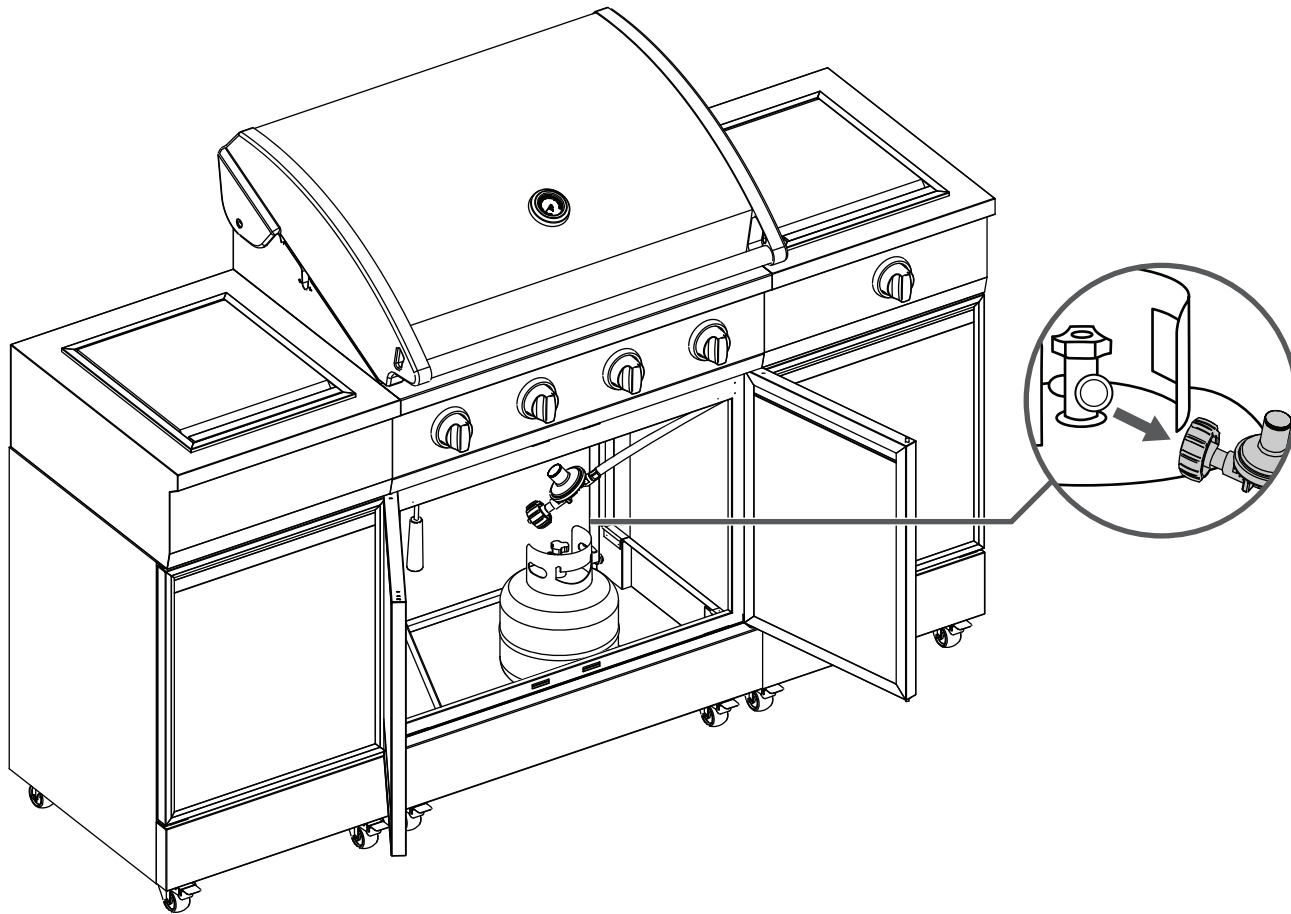
GRILL ISLAND MODEL (TI400WMLP-3.0.1)

- 1) Make sure that the grill's control knobs and the propane tank's gas knob are turned off and that the grill is clean.

! TIP: If you want, remove the warming rack, cooking grates, and flame tamers.

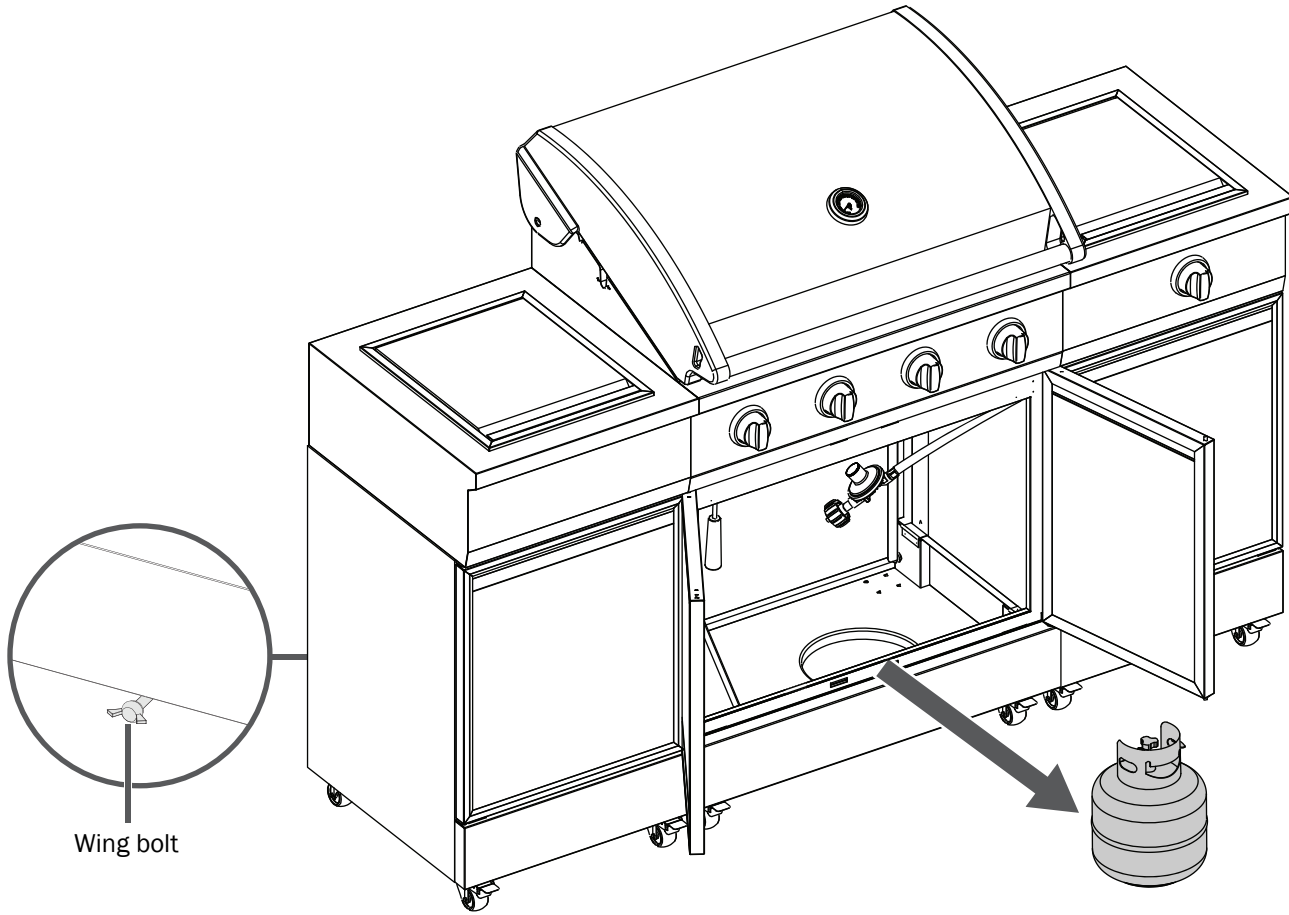


- 2) Disconnect the regulator hose from the propane tank.

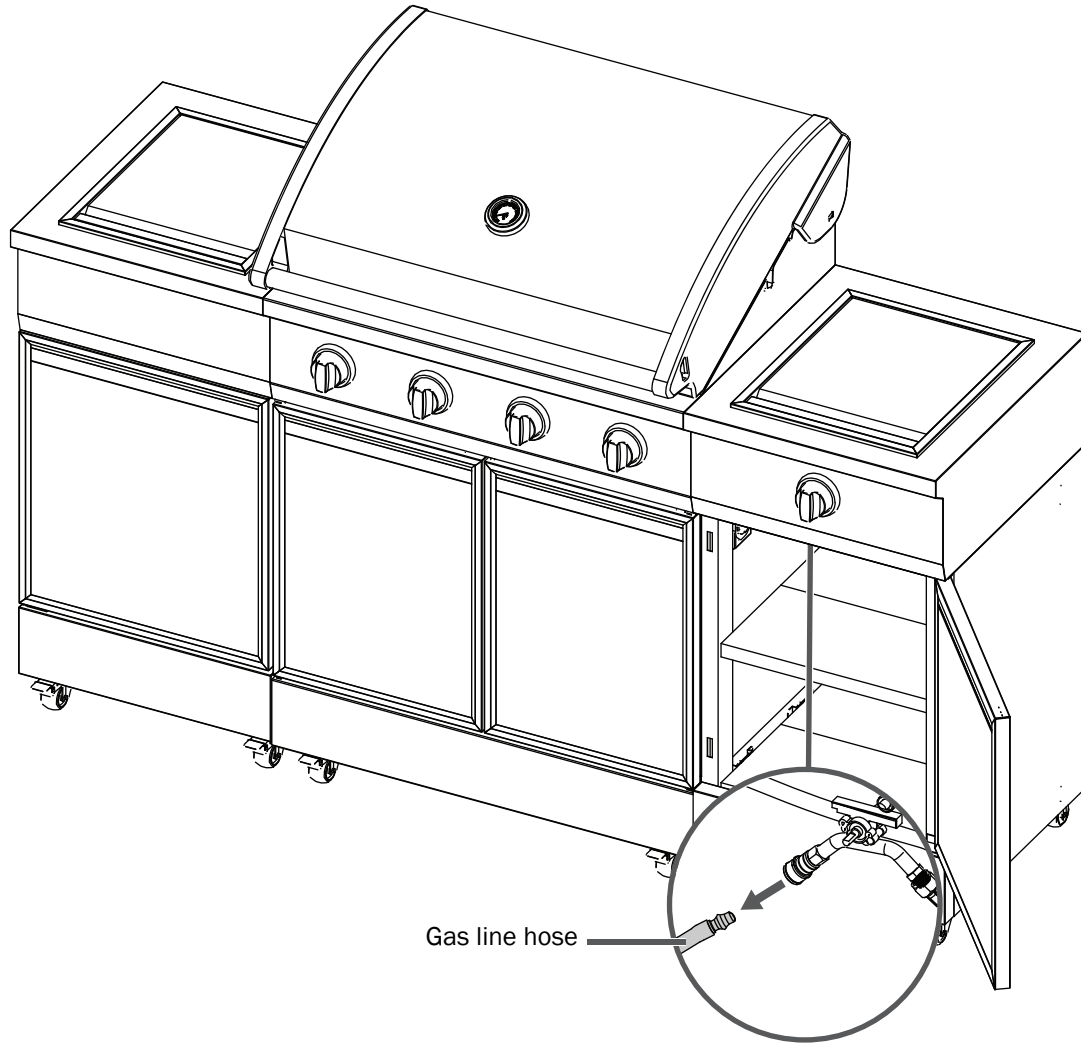




3) Loosen the wing bolt behind the grill base (near the bottom), and remove the propane tank from the grill cabinet.




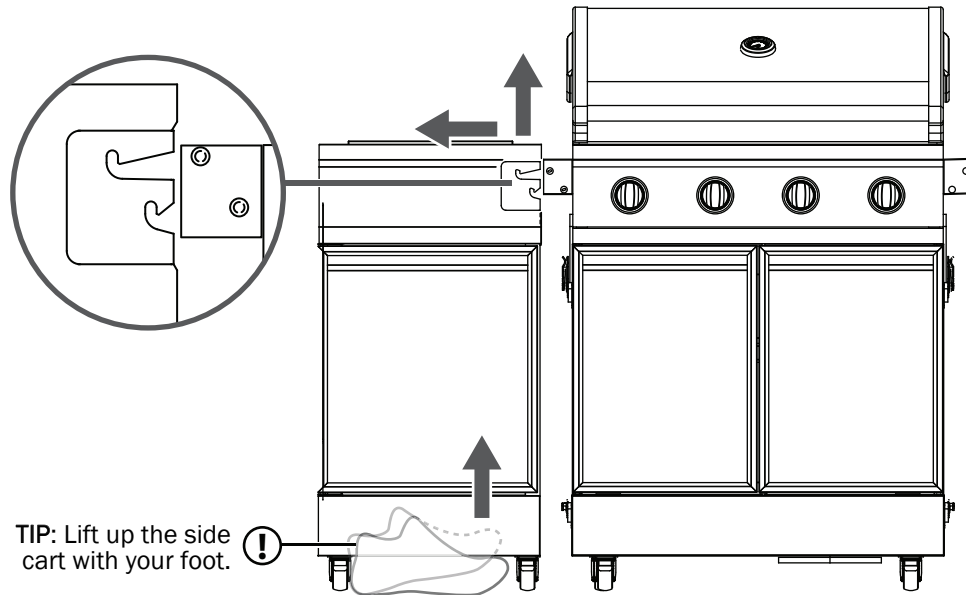
- 4) Disconnect the gas line hose underneath the right, sear-side cabinet. Carefully feed the hoses back through the openings in the sides of the grill base and right side cart.







- 5) Gently lift each side cart up and out to disconnect them from the main grill base. The easiest way to do this is to lift with your foot, disconnecting first the front of the cart and then the back:
- A) At the front of the grill, insert your foot under the side cart next to the wheel near the grill base.
 - B) Use your foot to lift the cart up, then slide the cart slightly away from the base.
 - C) Move to the back of the grill and repeat to disconnect the other side. Do this to remove both the left and right side carts.

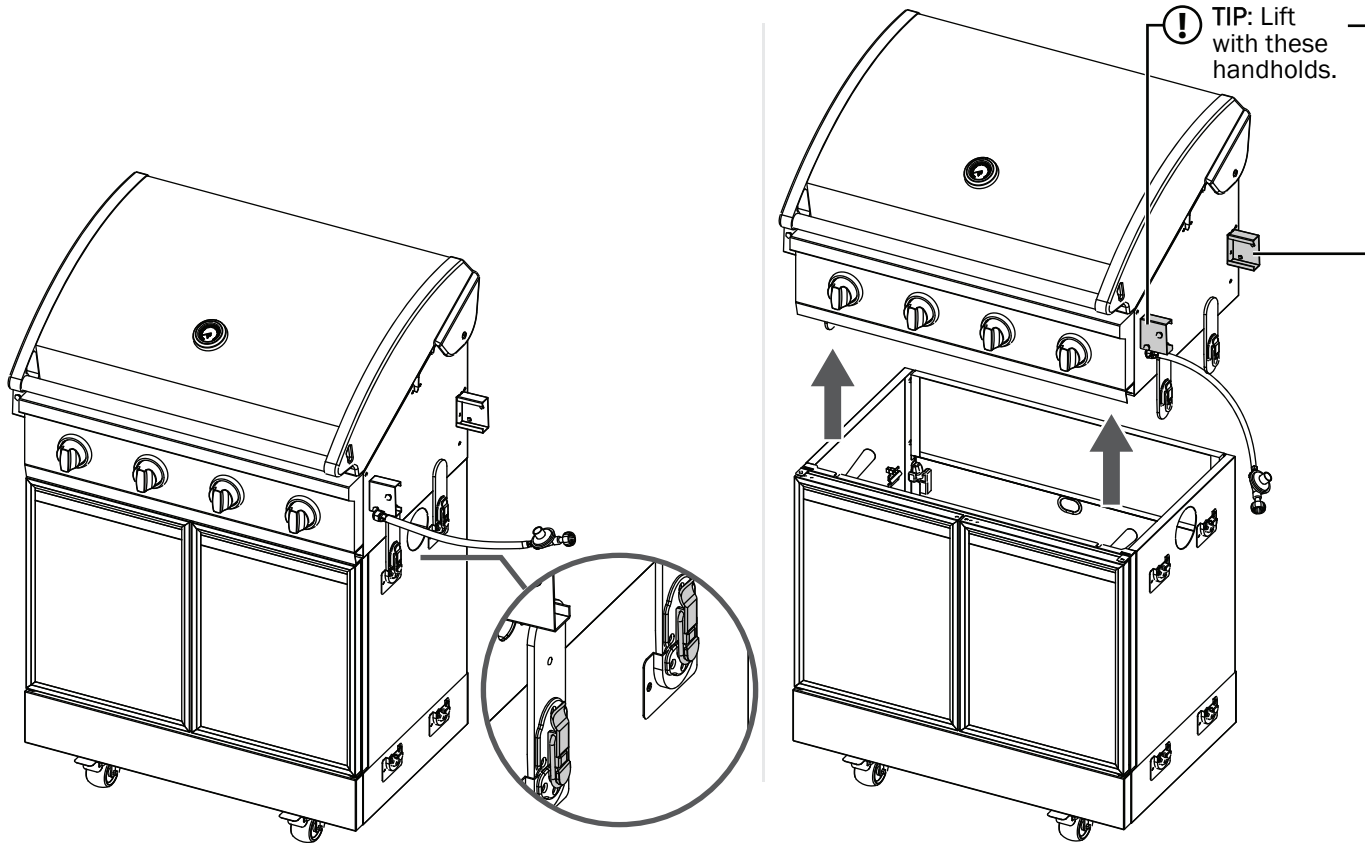
 TIP: As you remove the right side cabinet, carefully pull the gas lines out of the cabinet.



 TIP: Lift up the side cart with your foot.

 TIP: Make sure that you remove both the left and right side carts.

- 4) Unlock the four latches on the sides of the grill, then lift the grill off (with another person) and set it to the side.

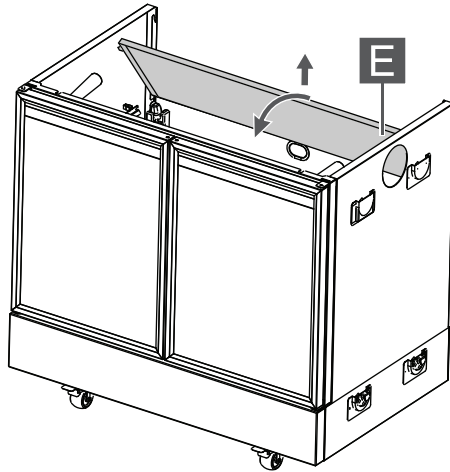




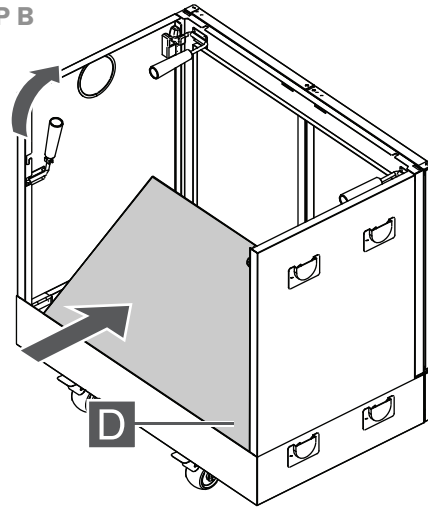
5) To fold down the main grill base:

- A) Lift off Panel E from the back of the grill base.
- B) Unlock Panel B and Panel C from Panel D, then lay Panel D flat into the base.
- C) Unlock Panel C from Panel A, then lay it flat into the base.
- D) Unlock Panel B from Panel A, then lay it flat into the base.
- E) Lay Panel A flat into the base.

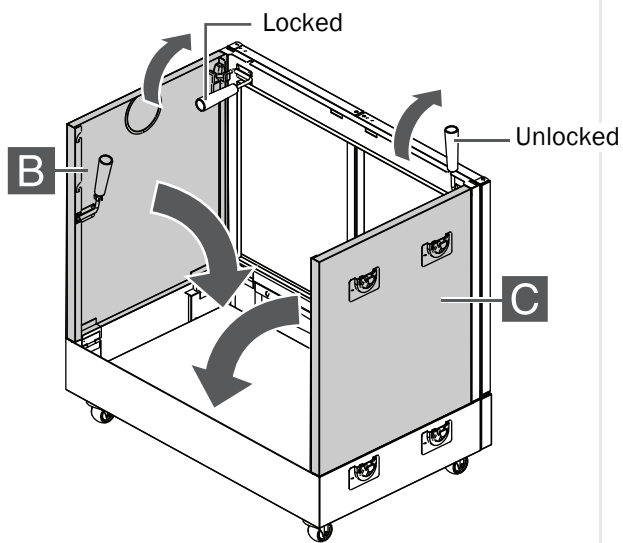
STEP A



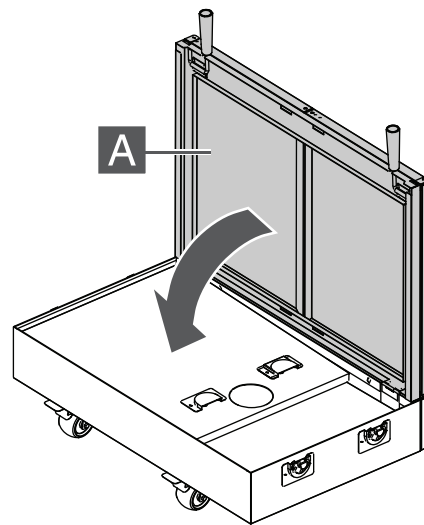
STEP B



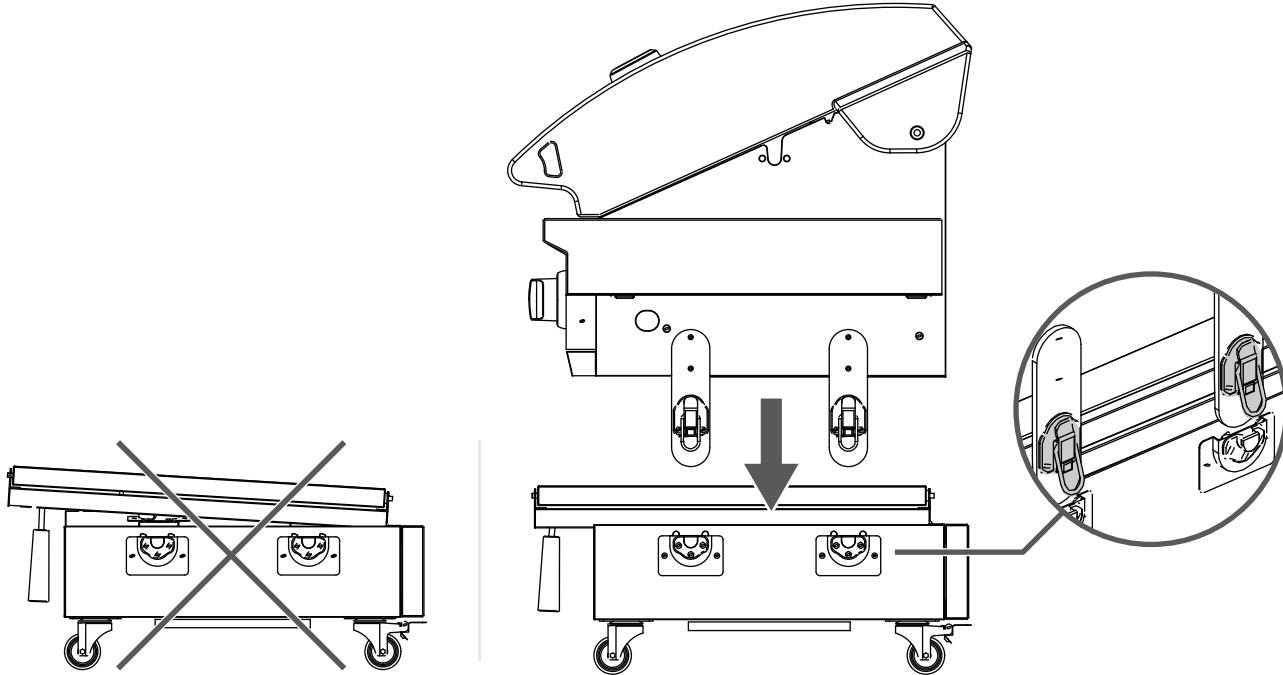
STEP C & D



STEP E

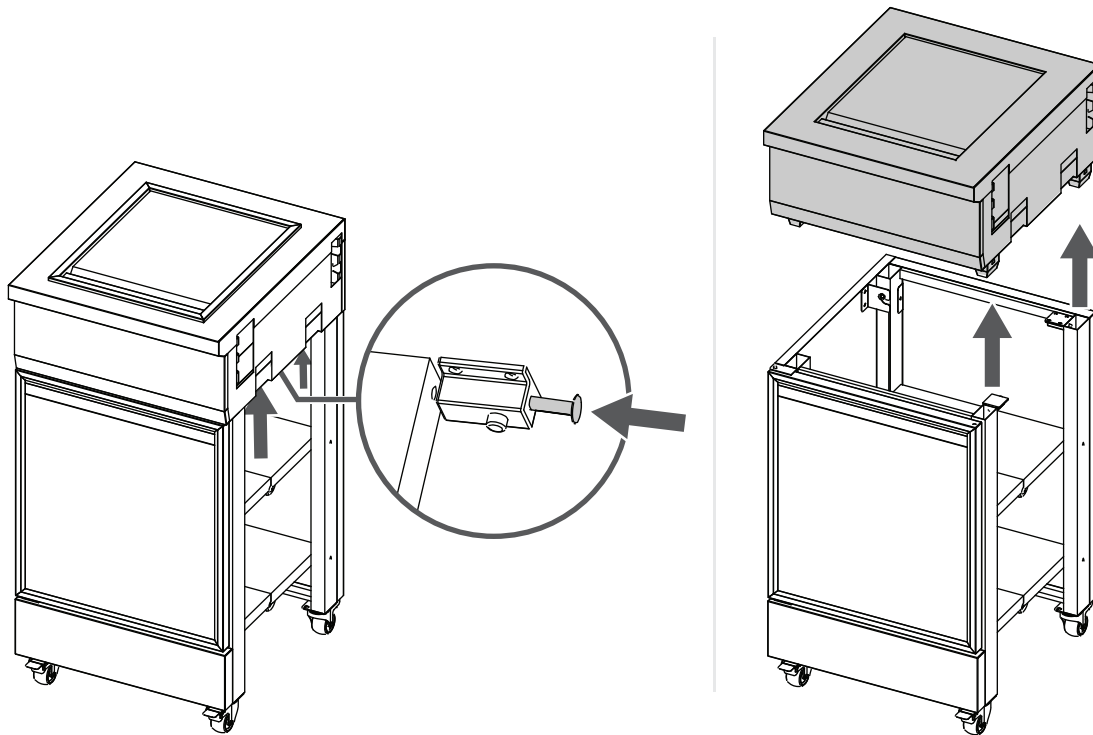


- 8)** Make sure that the base is completely flat. Lift the grill box (with another person), place it on top of the base, and lock the four latches on the sides of the grill.



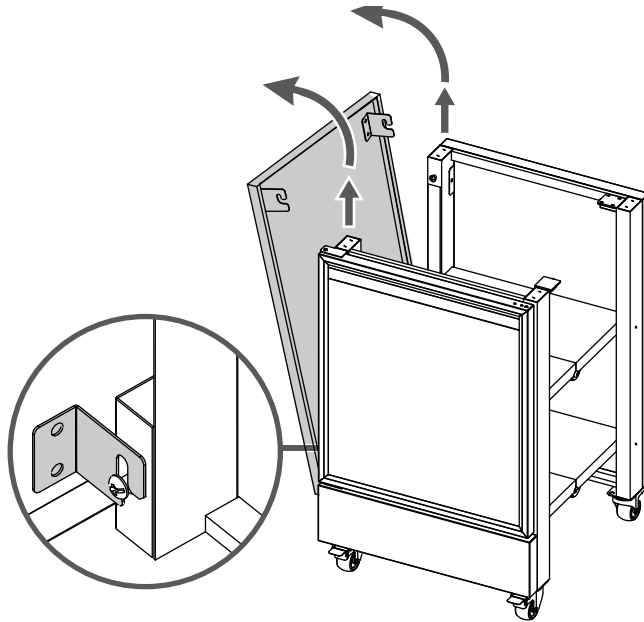
- 9)** To fold down the side cart:

A) Press the two red buttons inside the cabinet to unlock the top cap, then lift the top cap off and set aside.

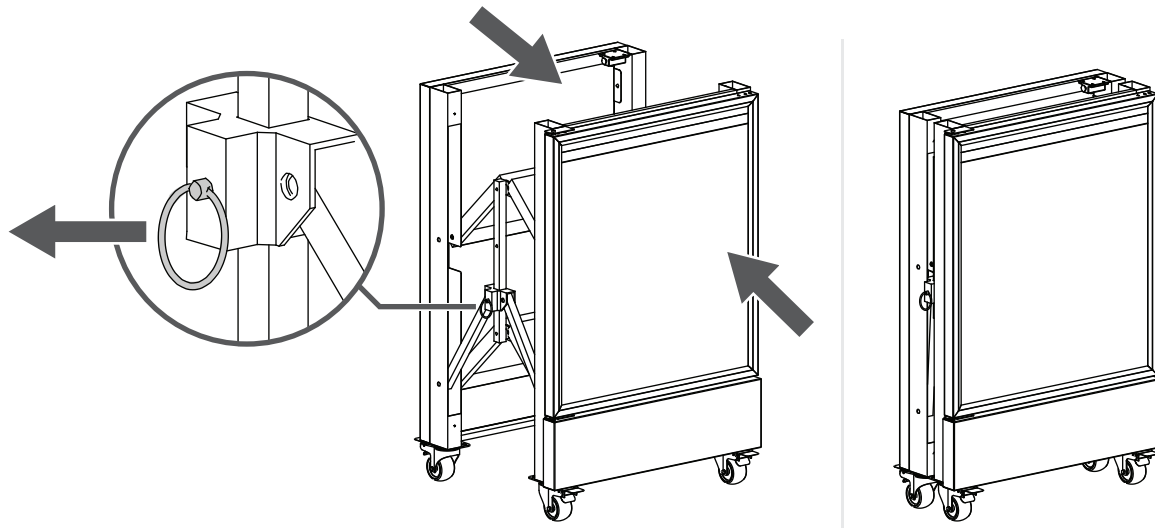




B) Lift the side panel up and off the cart.



C) Pull the locking pin, then push the cart together until the cart locking pin locks the cart.



D) Repeat to fold down the second side cart.

CLEAN AND MAINTAIN THE GRILL

WARNING:

- Always wear protective gloves and safety glasses when cleaning your grill.
- Turn off the gas supply at the source and disconnect the unit before servicing. To avoid the possibility of burns, cleaning and maintenance should be done only when the grill is cool and off.

Keep your outdoor cooking area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

Proper care and maintenance will keep your grill in top condition and prolong its life.

Never use abrasive cleaners, scrubbers, or stiff wire brushes of any type on your grill. Use a heat resistant stainless steel cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.

COOKING GRATES

Wipe your cooking grates with a clean cloth, and apply a thin coating of cooking oil. For stubborn food residue, use degreaser and a fiber or metal bristle cleaning brush.

GREASE TRAY

To reduce the chance of fire, the grease draining tray and heat shield should be inspected before each use. Remove grease (a plastic spatula works well) and wash the grease tray with a mild soap and warm water solution.

WARNING: Grease can get very hot. Always handle the grease tray with a flame retardant BBQ mitt. Before removing the tray, always be sure that the grill has properly cooled. Be aware that the tray does contain grease and be extremely careful when removing the tray to prevent spillage. Failure to follow these instructions could cause serious bodily injury or property damage.

FLAME TAMERS

To reduce the chance of flare-ups, the flame tamers should be cleaned whenever food or grease drippings accumulate. Brush off the flame tamers with a fiber-type brush, and turn them over to let the burner heat to burn off any stubborn food residue. Do not immerse the flame tamers in water.

EXTERIOR STAINLESS STEEL SURFACES

Weathering and high heat can cause the stainless steel grill lid to turn tan in color. This is not rust and is not a product defect. Machine oils used to manufacture stainless steel, cooking oils, and a dirty grill lid can also encourage discoloration if the lid is not cleaned prior to use. After every use (after your grill has cooled down), clean the grill's exterior:

- 1) Shut off the gas supply at the source and disconnect the gas line from the gas valve manifold. Protect the gas line connector.
- 2) Use a stainless steel cleaner and a soft cloth to clean the inside and outside of your grill lid. Make sure that to remove all food particles, sauces, or marinades as these can be highly acidic and damaging to stainless surfaces. Never use abrasive cleaners or scrubbers.



TIP: Routine cleaning to remove dirt, grease, and oils will help prevent lid discoloration.

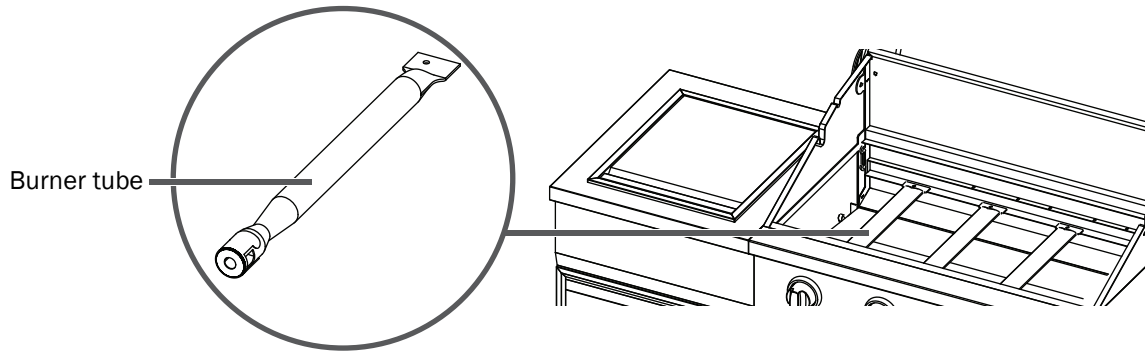
BURNER TUBES AND BURNER PORTS

To reduce the chance of a flashback fire you must clean the burner tubes before initial use, at least once a month in the summer and fall (whenever spiders are active in your area), and if your grill has not been used for an extended period of time.

- 1) Turn all the control knobs to **OFF**.
- 2) Turn the propane tank valve off.
- 3) Detach the gas line from your grill or propane tank.
- 4) Remove the cooking grates, flame tamers, and grease trays from your grill.
- 5) Remove the cotter pin from the rear of each burner.

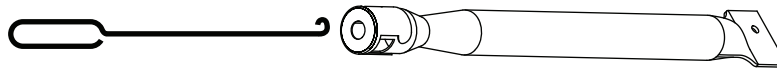


- 6) Carefully lift each burner up and away from the gas valve orifice.



- 7) Clean the burner tubes with one of these three cleaning methods:

- Bend a stiff wire (a lightweight coat hanger works well) into a small hook, then run the hook through the burner tube and inside the burner several times to remove any debris.



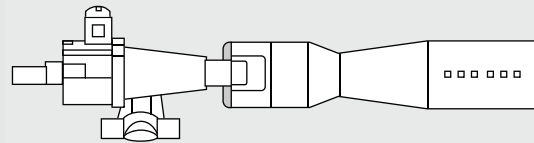
- Run a burner cleaning brush (or bottle brush with a flexible handle) through the burner tube and inside the burner several times, removing any debris.
- Use an air hose to force air through each burner tube. The forced air should blow debris through the burner and out the ports.

- 8) Use a wire brush to clean the entire outer surface of each burner until they are free of food residue and dirt.

- 9) Clean any clogged ports with a stiff wire, such as an open paper clip.

- 10) Inspect each burner for damage (cracks or holes). If damage is found, order and install a new burner. After installation, make sure that the gas valves are correctly placed inside the ends of the burner tubes, and check the position of your spark electrode.

WARNING: The location of the burner tube with respect to the orifice is vital for safe operation. Make sure that each gas valve is inside a burner tube before using your grill. If the gas valve is not inside the burner tube, lighting the burner may cause an explosion or a fire.



ANNUAL CLEANING

Use a fiber or brass cleaning brush to clean the interior grill box, cooking grills, flame tamers, and grease containers. Never use a wire brush or metal scraper on the porcelain finished parts as it can scratch or chip the porcelain finish and promote rusting.

- 1) Turn all the control knobs to **OFF**.
- 2) Turn the propane tank valve off.
- 3) Detach the gas line from your grill or propane tank.
- 4) Remove and clean the flame tamers, cooking grills, and burners.
- 5) Cover each gas valve orifice with aluminum foil.
- 6) Wipe the inside and bottom of the grill with a sponge using wash with a mild soap and warm water. Rinse thoroughly and let dry.
- 7) Remove the aluminum foil and check each orifice for obstructions.
- 8) Clean the piezo igniter with a soft bristle brush.
- 9) Replace the flame tamers and the cooking grills.
- 10) Reconnect the gas source, light the grill, and observe the burner flame to make sure that it is operating correctly.

WARNING:

- Accumulation of grease can cause a fire hazard.
- Barbecue sauce and salt can be corrosive and will cause rapid deterioration of grill components unless cleaned regularly.

FREQUENTLY ASKED QUESTIONS

What should I do if my grill won't light?

- Turn the gas off at its source, then turn the control knobs **OFF**. Wait at least five minutes for gas to clear, then retry.
- Check your gas supply and connections.
- Repeat the lighting procedure. If your grill still fails to operate, turn the gas off at its source, turn the control knobs to **OFF**, then check the following:
 - The burner tubes may be misaligned with the orifices. Reposition the burner tubes over the orifices.
 - There may be an obstruction in the gas line orifice. Remove the fuel line from the grill. Open the gas supply for one second to clear any obstruction from the fuel line. Close off the gas supply at its source and reconnect the fuel line to the grill.

WARNING: Do not smoke while clearing the gas line.

- Check for a plugged gas valve orifice. Remove the cotter pin at the rear of each burner, then carefully lift each burner up and away from the gas valve orifice. Remove the orifice from the gas valve, and gently clear any obstruction with a fine wire. Reinstall all orifices, burners, screws, and cooking components. If you suspect an obstruction in the gas valves or manifold, call the TYTUS Support Center at (952) 807-9690.
- Check for obstructions in the burner tubes. See [“Burner Tubes and Burner Ports” \(page 45\)](#) for cleaning instructions.
- Make sure that the igniter is aligned correctly with the burner. The gap between the spark electrode tip and spark receiver should be approximately 3/16" wide. Adjust if necessary. With the gas supply closed and all control knobs set to **OFF**, press the electric igniter cap, and watch for the presence of a spark at the end of the electrode.
- Inspect the igniter junction box found behind the control panel. Connect loose electric wires to the junction box, and then try to light the grill.
- If the grill still does not light, you may need to purge air from the gas line or reset the regulator excess gas flow device.

How do I purge air from my gas line and/or reset the regulator excess gas flow device?

See [“Purge Air from the Gas Line/Reset the Regulator” \(page 31\)](#) for instructions.

Can I convert my grill from propane to natural gas?

Yes. TYTUS offers a kit for a qualified gas technician to safely convert your propane grill to natural gas. Call TYTUS Customer Support for more information.



Why doesn't the hose and regulator supplied with my grill fit the older propane tank I've used for years?

U.S. Government regulates gas appliances and propane gas tanks. When regulations are changed, propane gas tank fittings are altered to ensure compliance. If your propane gas tank does not fit the hose and regulator supplied with your new grill, the tank is outdated and must be replaced.

Note: Effective April 1, 2002, all propane gas tanks sold must include an Overfill Protection Device (OPD). This internal device prevents the propane gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

Are the serial and model numbers of my grill listed somewhere for future reference?

The model and serial numbers are listed on a silver label located inside of right side door.

If your grill has a side burner, it will have its own silver label and a model number ending in "SB." This is not the primary grill model number or serial number needed for product warranty registration or for customer support.

What causes grill parts to rust, and what effect does it have on my grill?

Rusting is a natural oxidation process and will not affect the short-term performance of your grill.

To slow the rusting process on cooking grids, grease the grates before and after each use. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each grate. We do not suggest spray-type oils unless they are specified for high-temperature cooking. If your cooking grates are porcelain coated, be sure to coat the entire cooking surface, including the edges and any areas with chipped porcelain.

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. Stainless steel can corrode, rust, and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge, or nylon cleaning tools. In coastal areas, rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine-based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking, and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearances of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel, clean your grill after each use. See "[Exterior Stainless Steel Surfaces](#)" (page 45) for instructions.

Why won't my grill light properly?

- Always light the burner farthest from the fuel source first. This draws gas across the manifold and helps prevent air pockets that obstruct gas flow.
- Check your propane gas supply. An empty propane gas tank weighs about 20 pounds. A full tank weighs about 40 pounds.
- Make sure that all gas connections are secure.
- Clean the piezo igniter with a soft bristle brush.
- Reposition the piezo igniter.
- Make sure that the end of each burner tube is properly located over each gas valve orifice.
- There may be an obstruction in the gas line orifice. Remove the fuel line from the grill. Open the gas supply for one second to clear any obstruction from fuel line. Close off the gas supply at its source and reconnect fuel line to the grill.

WARNING: Do not smoke while clearing the gas line.

- If an obstruction is suspected in the orifice or gas valves, call the TYTUS Support Center.

WARNING:

- Always wear protective gloves and safety glasses when cleaning your grill.
- Turn off the gas supply at the source and disconnect the unit before servicing. To avoid the possibility of burns, maintenance should be done only when the grill is cool and off.

My grill has a low flame and sometimes will not light. Why?

You need to purge air from the gas line or reset the regulator excess gas flow device. See "[How do I purge air from my gas line and/or reset the regulator excess gas flow device?](#)" (page 47) for instructions.

Opening the tank valve all the way or too quickly triggers the regulator's safety device to shut down gas flow, which prevents excessive gas flow to your grill. Lighting the burner farthest from the fuel source every time will help eliminate air pockets in the manifold.

Sometimes I hear a humming sound coming from the regulator. What causes this?

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your grill. If the humming sound is loud and excessive you need to purge air from the gas line or reset the regulator excess gas flow device. See [“How do I purge air from my gas line and/or reset the regulator excess gas flow device?” \(page 47\)](#) for instructions.

How and when do I clean the interior cooking components of my grill?

See [“Clean and Maintain the Grill” \(page 45\)](#) for instructions on cleaning and maintaining your grill.

What causes stainless steel to discolor?

Weathering, extreme heat, smoke from cooking, and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearances of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel, clean your grill after each use. See [“Exterior Stainless Steel Surfaces” \(page 45\)](#) for instructions.

Is it necessary to use a protective cover on my grill?

To prevent premature rusting of your grill and its components, cover your grill when it is exposed to the elements. Always make sure that your grill is completely dry before covering it to prevent moisture buildup.

When storing your grill inside, do not cover your grill with any type of cover as moisture will be trapped under the cover, causing premature rusting.

SPECIFICATIONS

4-BURNER GAS GRILL

Models/Finish	T-406-M-LP (Walnut)
Cooking area	592 sq. in.
BTU	48,000 total BTU
Dimensions (L x W x H)	With side shelves: 57.5 x 20.5 x 47 in. Without side shelves: 30 x 20.5 x 47 in.
Warranty	10-year limited

4-BURNER ISLAND GAS GRILL

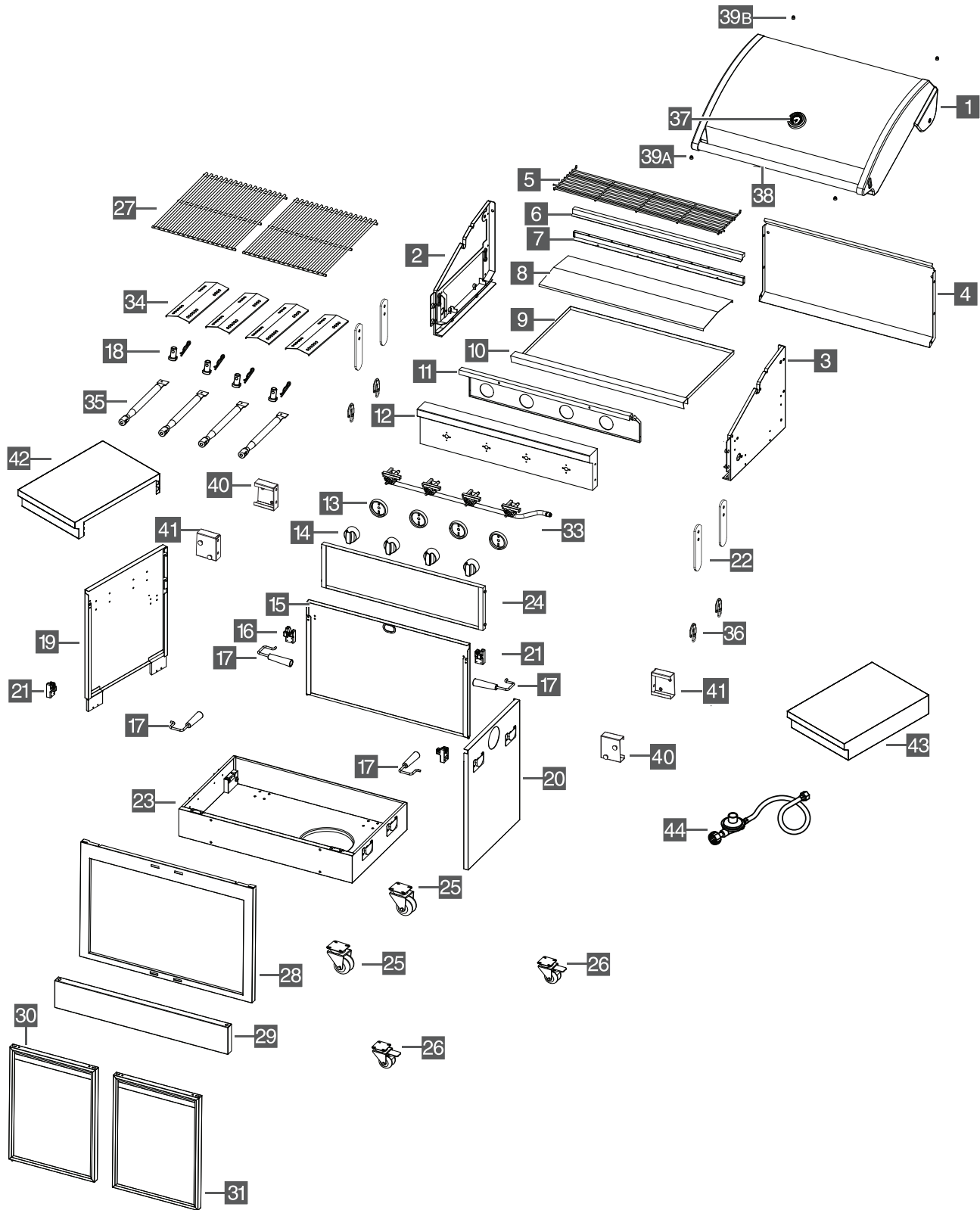
Models/Finish	TI400WM-LP-3.0.1 (Walnut)
Cooking area	690 sq. in.
BTU	48,000 total BTU
Dimensions (L x W x H)	66.25 x 20.5 x 47 in.
Warranty	10-year limited



PART DIAGRAMS AND LISTS

GRILL-ONLY PARTS (T-406-M-LP)

Grill Parts Diagram



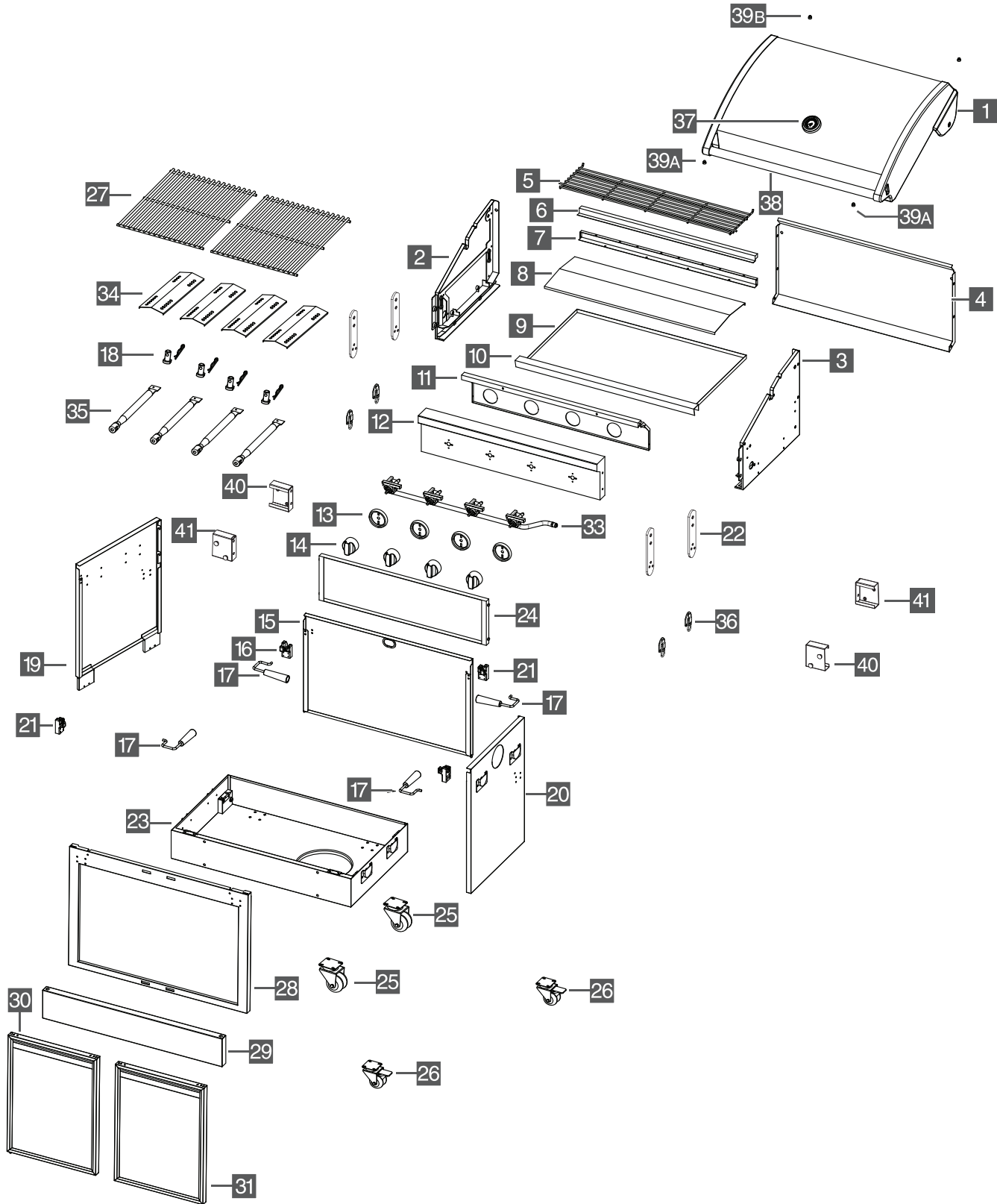
Grill Parts List

#	Description	Part #	Quantity
1	Lid	S0207-01Z	1
2	Grill box, left side panel	S0207-06	1
3	Grill box, right side panel	S0207-07	1
4	Grill box bracket rear panel	S0207-08	1
5	Cooking rack (secondary)	S0207-77	1
6	Grill box bracket rear panel	S0207-09	1
7	Burner bracket	S0207-104	1
8	Bowl heat shield panel	S0207-11	1
9	Grease tray	S0207-17	1
10	Grease tray handle	S0207-18	1
11	Heat shield panel	S0207-10	1
12	Control panel	S0207-13	1
13	Knob seat	S0202-22	4
14	Control knob	S0205-25	4
15	Cart rear panel, upper	S0207-25	1
16	Cart locking mechanism bracket, left	S0207-38A	2
17	Easy setup handle	S0207-37	4
18	Cotter pin	S0207-122	4
19	Cart side panel, left	S0207-22	1
20	Cart side panel, right	S0207-23	1
21	Cart locking mechanism bracket, right	S0207-38B	2
22	Clasp-upper	S0207-31	4
23	Bottom panel	S0207-19	1
24	Cart rear panel, lower	S0207-26	1
25	Caster without brake	S0207-84	2
26	Caster with brake	S0207-83	2
27	Cooking grid	S0207-76	2
28	Door frame	S0207-93	1
29	Cart panel (for T406-M-LP)	S0207-46MW	1
30	Door, left (for T406-M-LP)	S0207-35AMW	1
31	Door, right (for T406-M-LP)	S0207-35BMW	1
33	Manifold tube	S0207-16	1
34	Flame tamer	S0207-12	4
35	Main burner	S0207-15	4
36	Clasp, lower	S0207-41	4
37	Temperature gauge	S0207-114	1
38	Lid handle	S0207-05	1
39A	Protective pad, front	S0128-35	2
39B	Protective pad, rear	S0111-160	2
40	Side shelf, bracket LF, RR	S0207-81A	2
41	Side shelf, bracket RF, LR	S0207-81B	2
42	Side table, left	S0207-78A	1
43	Side table, right	S0207-78B	1
44	Regulator with hose assembly	S0207-100	1



GRILL ISLAND PARTS (TI400WMLP-3.0.1)

Grill Island Parts Diagram

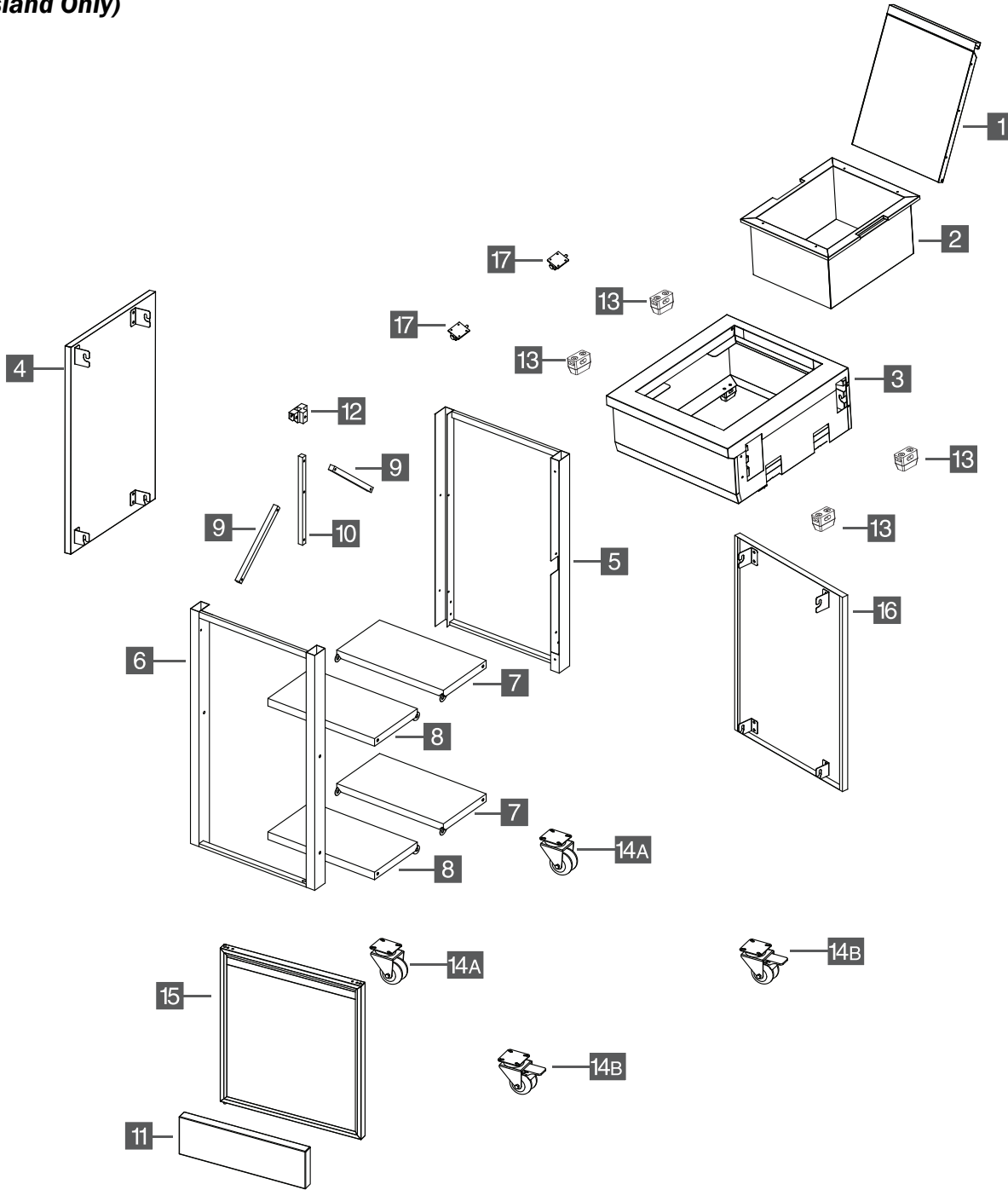


Grill Island Parts List

#	Description	Part #	Quantity
1	Lid	S0207-01Z	1
2	Grill box, left side panel	S0207-06	1
3	Grill box, right side panel	S0207-07	1
4	Grill box bracket rear panel	S0207-08	1
5	Cooking rack/secondary	S0207-77	1
6	Grill box bracket rear panel	S0207-09	1
7	Burner bracket	S0207-104	1
8	Bowl heat shield panel	S0207-11	1
9	Grease tray	S0207-17	1
10	Grease tray handle	S0207-18	1
11	Heat shield panel	S0207-10	1
12	Control panel	S0207-13	1
13	Knob seat	S0202-22	4
14	Control knob	S0205-25	4
15	Cart rear panel, upper	S0207-25	1
16	Cart locking mechanism bracket, left	S0207-38A	2
17	Easy setup handle	S0207-37	4
18	Cotter pin	S0207-122	4
19	Cart side panel, left	S0207-22	1
20	Cart side panel, right	S0207-23	1
21	Cart locking mechanism bracket, right	S0207-38B	2
22	Clasp, upper	S0207-31	4
23	Bottom panel	S0207-19	1
24	Cart rear panel, lower	S0207-26	1
25	Caster without brake	S0207-84	2
26	Caster with brake	S0207-83	2
27	Cooking grid	S0207-76	2
28	Door frame	S0207-93	2
29	Cart panel (for TI400WMLP-3.0.1)	S0207-46MW	1
30	Door, left (for TI400WMLP-3.0.1)	S0207-35AMW	1
31	Door, right (for TI400WMLP-3.0.1)	S0207-35BMW	1
33	Manifold tube	S0207-16	1
34	Flame tamer	S0207-12	4
35	Main burner	S0207-15	4
36	Clasp, lower	S0207-41	4
37	Temperature gauge	S0207-114	1
38	Lid handle	S0207-05	1
39A	Protective pad, front	S0128-35	2
39B	Protective pad, rear	S0111-160	2
40	Side shelf, bracket LF, RR	S0207-81A	2
41	Side shelf, bracket RF, LR	S0207-81B	2



**Ice Bucket Cabinet Parts Diagram
(Grill Island Only)**

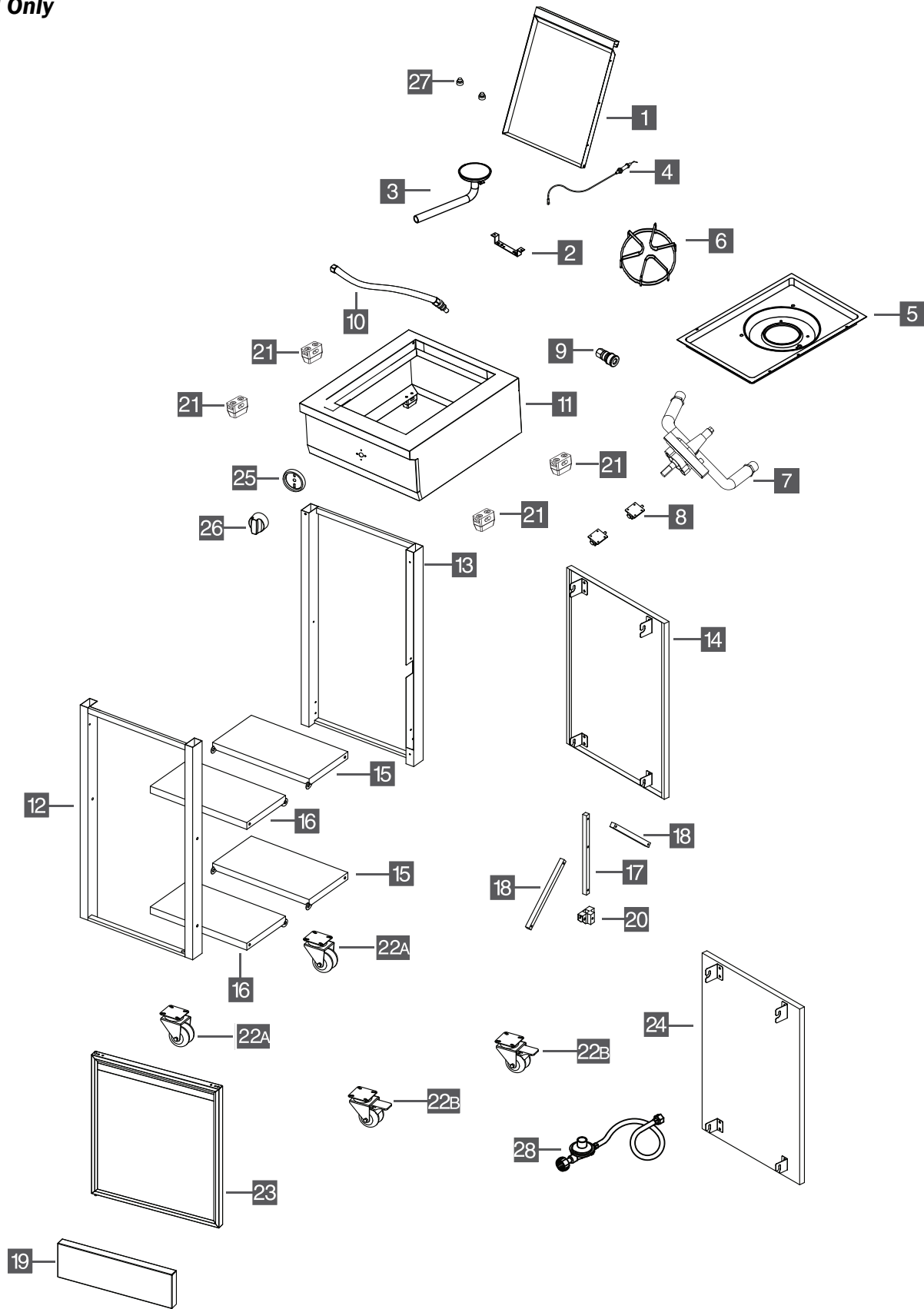


Ice Bucket Cabinet Parts List

#	Description	Part #	Quantity
1	Ice bucket lid	S0207-72	1
2	Ice bucket	S0207-69	1
3	Ice bucket cap	S0207-48	1
4	Cabinet side panel (for TI400WMLP-3.0.1)	S0207-59AMW	1
5	Cabinet frame, rear	S0207-50ZR	1
6	Cabinet frame, front	S0207-50ZF	1
7	Cabinet shelf, rear	S0207-56A	2
8	Cabinet shelf front	S0207-56B	2
9	Folding tube, right	S0207-52	2
10	Folding tube, center	S0207-53	1
11	Ice bucket cart panel (for TI400WMLP-3.0.1)	S0207-65AMW	1
12	Locking clip	S0207-67	1
13	Top cap's feet	S0207-66	4
14A	2" caster without brake	S0207-84	2
14B	2" caster with brake	S0207-83	2
15	Cabinet door, LHS (for TI400WMLP-3.0.1)	S0207-61AS304	1
16	Cabinet rear panel	S0207-58A	1
17	Locking click	S0207-68	2



Side Burner Cabinet Parts Diagram Grill Island Only



Side Burner Cabinet Parts List

#	Description	Part #	Quantity
1	Side burner lid	S0207-90	1
2	Side burner Bracket	B0003-32	1
3	Side burner, right	B0003-36	1
4	Side burner electrode with wire	S0205-119	1
5	Side burner body, right	S0168-19-S304	1
6	Side burner pot support	S0207-130	1
7	Side burner manifold tube	S0207-128	1
8	Locking click	S0207-68	2
9	Quick Connector	S0147-50	1
10	Side burner hose, LP	S0157-48	1
11	Side burner cap	S0207-121	1
12	Right cabinet frame, front	S0207-50ZF	1
13	Right cabinet frame, rear	S0207-50ZR	1
14	Cabinet rear panel	S0207-58B	1
15	Cabinet shelf rear	S0207-56A	2
16	Cabinet shelf front	S0207-56B	2
17	Folding tube, center	S0207-53	1
18	Folding tube, right	S0207-52	2
19	Side burner cart panel (for TI400WMLP-3.0.1)	S0207-65BMW	1
20	Locking clip	S0207-67	1
21	Top cap's feet	S0207-66	4
22A	2" caster without brake	S0207-84	2
22B	2" caster with brake	S0207-83	2
23	Cabinet door (for TI400WMLP-3.0.1)	S0207-61BSS304	1
24	Cabinet side panel, right (for TI400WMLP-3.0.1)	S0207-59BMW	1
25	Knob seat	S0207-22	1
26	Control knob	S0207-25	1
27	Protective pad	S0111-160	2
28	Regulator with hose assembly	S0207-91	1



WARRANTY

Model Numbers: T-406-M-LP; TI400WMLP-3.0.1 (the "Products" or "Product" when referencing a singular product herein)

TYTUS Grills, LLC ("TYTUS") warrants the Products identified above to be free from defects in material and workmanship, for the specific Warranty Periods set forth below for specific parts or components of the Products, under proper use, maintenance, and care according to the owner's manual, warnings, and instructions accompanying the Products:

WARRANTY PERIODS:

Parts or components covered:	Time period covered:
Stainless Steel and Cast Aluminum Firebox as well as Stainless Steel and Cast Aluminum Lid	10 years from the date of the original customer purchase*
Stainless Steel Burners	10 years from the date of the original customer purchase*
Stainless Steel Cooking Grate	10 years from the date of the original customer purchase*
All other parts of the Products not specified above (excluding spare parts discussed below)	2 years from the date of the original customer purchase*
Any spare parts provided by TYTUS for use in any of the Products, and any replacement parts used in a repair performed by an authorized TYTUS dealer.	90 days from the date the spare or replacement part is first shipped to the customer, or the date the part is incorporated into the Product by an authorized TYTUS dealer, whichever comes first. *

* PLEASE NOTE - Proof of purchase evidencing the date of the original customer purchase, or the date of the spare part shipment or incorporation into the Product if applicable, is required for all warranty service. The express warranty set forth herein (the "Warranty") is subject to all terms set forth herein below.

1) WARRANTY SERVICE (Parts, Labor and/or Replacement): During the Warranty Periods set forth above, if the parts or components covered by each respective Warranty Period are determined by TYTUS or a TYTUS authorized customer service provider to be defective in material or workmanship, TYTUS will, at its sole discretion and option: (i) repair the defective part or component at no charge to the original customer, (ii) replace the defective part or component with a new or refurbished part of similar or better quality, at no charge to the original customer, or (iii) refund the original, documented purchase price of the Product (excluding tax) to the original customer upon return of the defective Product as directed by TYTUS. After the applicable Warranty Period, the customer must pay for all parts, shipping and handling, labor, and replacement costs associated with the Product or any part or component thereof, regardless of any defects in the Product or any part or component thereof.

A) SHIPPING COSTS: Notwithstanding the foregoing, the customer is responsible for any shipping or transportation charges incurred to ship or otherwise deliver the Product or part(s) to TYTUS or a TYTUS authorized service provider for diagnosis, repair or replacement during or after the Warranty Periods. The customer shall not return the Product or any part or component thereof to TYTUS without TYTUS's prior written consent. TYTUS recommends that the customer insure the Product or any part or component for its full replacement cost when shipping.

B) TIMING AND PROCEDURE: Before Warranty service can commence, the original customer purchaser must contact TYTUS for problem determination and service procedures. Proof of purchase in the form of a bill of sale or receipted invoice, evidencing that the Product is within the Warranty Period, MUST be presented to a TYTUS authorized customer service provider in order to obtain the requested service. Please call the Toll Free Customer Service Line at (952) 807-9690 to obtain Warranty Service and Troubleshooting information. Please have your model and serial number available, along with your date of purchase of the Product. You can also visit us online at: www.tytusgrills.com. The customer shall not return the Product or any part or component thereof to TYTUS without TYTUS's prior written consent.

3) EXCLUSIONS AND LIMITATIONS TO WARRANTY SERVICE

This Warranty covers manufacturing defects in materials and workmanship encountered in the normal, non-commercial use of the Product, and does not cover (a) damage or failure caused by or attributable to Product abuse or misuse, failure to follow instructions, improper installation or maintenance, alteration, accident, high cooking temperatures, outdoor humidity, outdoor temperature, chlorine, fertilizers, lawn pesticides, or chemical exposure; (b) improper or incorrectly performed repairs by non-authorized service facilities; (c) onsite customer instruction or adjustments, and any costs related to service calls to your home; (d) transportation, shipping, delivery, pickup, insurance, installation, or set-up costs; (e) costs of product removal, transportation, or reinstallation costs; (f) ordinary wear and tear, cosmetic damage, or damage due to acts of nature, including but not limited to, water, floods, wind, storm, tornado, earthquake, or fire, or due to damage caused by extraordinary impact events, such as dropping or crushing; (g) commercial use of the Product, or use of the Product for anything other than single-family household or residential use; (h) modification of the Product or any part of the Product; or (i) any food loss due to Product failure or difficulties in operating the Product.

This Warranty applies to the original customer only and does not cover Products sold AS IS or WITH ALL FAULTS. The Warranty is invalid if the factory-applied serial number has been altered or removed from the Product. This Warranty is valid only in the United States and Canada, and only applies to products purchased and serviced in the United States and Canada. All replaced parts and Products, and Products on which a refund is made, become the property of TYTUS. The addition of equipment or features to the Product that are not manufactured or recommended by TYTUS could affect the intended function of the Product, and therefore may void the Warranty. Furthermore, the exposure of the Product to chemicals, heat, cold, humidity, or other elements can affect the Product components, and therefore, the Warranty does not cover discoloration, fading, cosmetic changes, rust, or any damages or failure related to any such items. The Warranty is contingent upon the proper use, maintenance, and care of the Product. The Warranty may be void if the Product has been used in a manner contradictory to, or in violation of, the terms of the user's manual, warnings, or instructions accompanying the Product.

This Warranty is made in lieu of and supersedes all other warranties or conditions of merchantability or fitness for a particular purpose or general use, whether express, implied, collateral, statutory, or provided by common law, the Uniform Commercial Code, or otherwise. TYTUS further disclaims all warranties after the end of the Warranty Period defined above. No other express warranty or guaranty given by any other person, firm, or entity with respect to the Product shall be binding on TYTUS. Repair, replacement, or refund of the original purchase price, at TYTUS's sole discretion, are the exclusive remedies of the customer. TYTUS shall not be liable for any incidental or consequential damages caused by the use, misuse or inability to use the Product. These include but are not limited to any damages in the form of lost profits, loss of use, legal fees, economic loss, personal injuries, or any other damages caused by circumstances beyond the control of TYTUS. Notwithstanding the foregoing, TYTUS's aggregate liability to any customer shall not exceed the purchase price of the Product. This Warranty shall not extend to anyone other than the original customer who purchased the Product, and is not transferable. No person is authorized to alter, extend, or waive the Warranty of TYTUS.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on warranties, so the above limitations or exclusions may not apply to you. This Warranty gives you specific rights, and you may have other rights, which vary from state to state. The exclusions and limitations to the Warranty apply to the maximum extent permitted by law and unless restricted or prohibited by law. Where any term of this Warranty is prohibited by applicable law, it shall be null and void, but the remainder of this Warranty shall remain in effect.

PLEASE DIRECT ALL CORRESPONDENCE TO:

TYTUS Grills, LLC

support@tytusgrills.com

(952) 807-9690

www.tytusgrills.com

PLEASE CONTACT CUSTOMER SERVICE TO CONFIRM PRODUCT RETURN ADDRESS AND PROCEDURES FOR WARRANTY.



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