



Intertek

5024463
CONFORMS TO
ANSI-Z21.58
CAN/CSA-1.6

BUCK OUTDOOR GAS GRILL

Owner's Care & Use Guide

Model BG-32 (LP or NG) & BG-40 (LP or NG)

DANGER - IF YOU SMELL GAS:

- 1) Shut off the gas supply to the appliance at its source.
- 2) Extinguish any open flames.
- 3) Open grill hood to release any accumulation of gas vapor.
- 4) If a gas odor persists, keep away from your appliance and contact your gas supplier or fire department immediately.

WARNING

- 1) Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance
- 2) A LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliances.

ATTENTION:

INSTALLER: PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

CONSUMER: PLEASE READ & RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE AND BEFORE INSTALLING

Contact Information
Buck Stove, New Buck Corp
200 Ethan Allen Drive, Spruce Pine NC 28777, US
828-765-6144 | www.buckstove.com

Buck Grill Owner's Manual & Care Guide

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Product Inspection



- Check to see all parts are received as per the order placed.
- Contact New Buck Corporation at **1(828)765-6144** for any missing parts.
- Inspect the products for any damages before starting the installation.
- Go through the installation instructions carefully before starting the installation.

VISIBLE LOSS OR DAMAGE

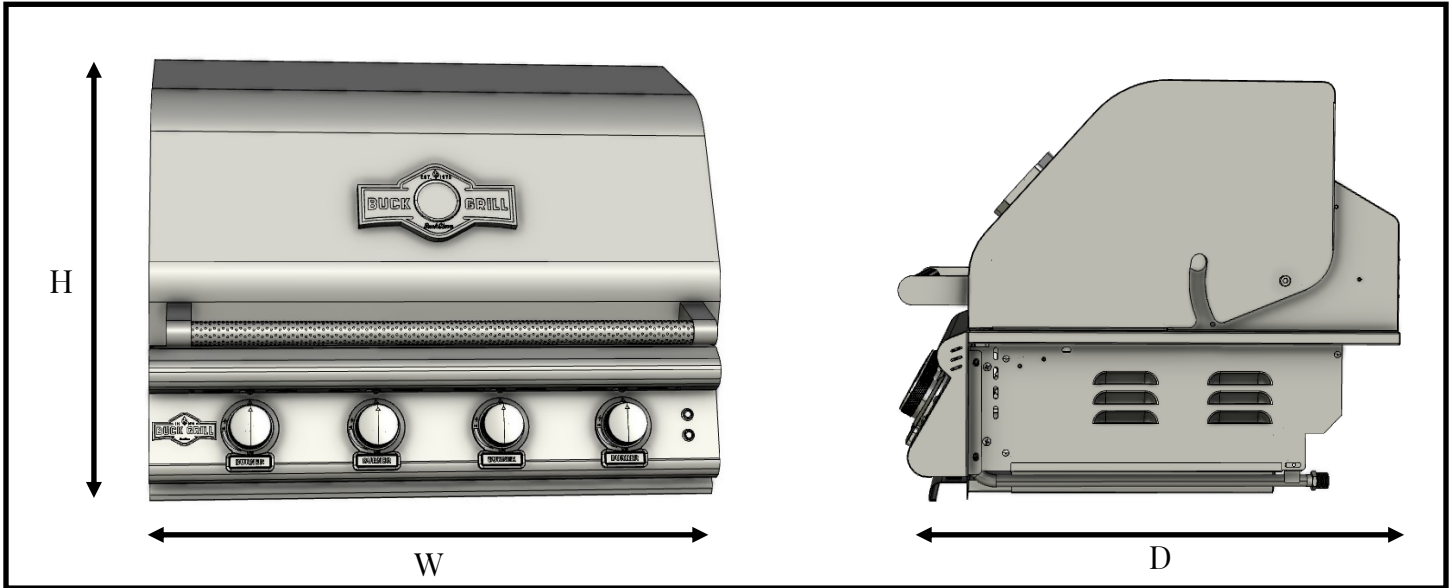
Be certain any visible damage to the carton is noted on freight bill or express receipt and signed by the person making delivery.

FILE CLAIM FOR DAMAGES IMMEDIATELY,
Regardless of extent of damage.

CONCEALED LOSS OR DAMAGE

If damage is unnoticed until the grill is unpacked, notify the transportation company or carrier immediately and file a “concealed damage” claim with them. This should be done within (5) days of the date delivery is made to you. Be sure to hold on to the container for inspection. We cannot assume responsibility for damage or loss incurred in transit.

Product Specifications – 32”



Buck Grill 32”

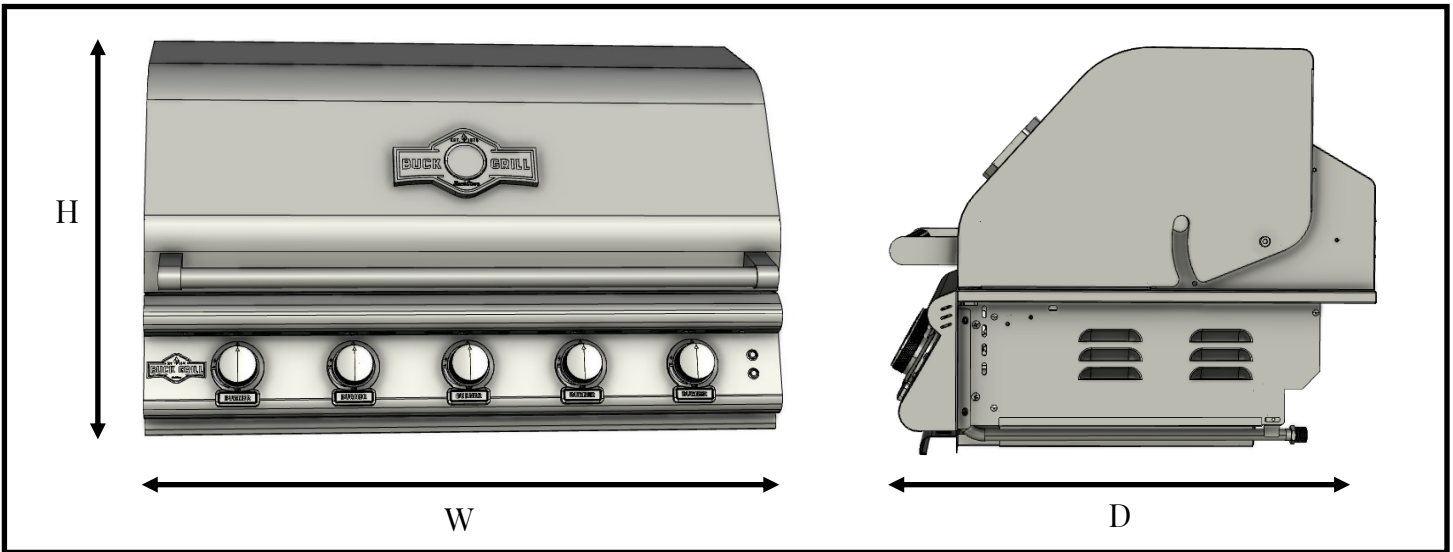
Overall Product Dimensions	
Width (W)	32 1/2”
Depth (D)	26”
Height (H)	21 1/8”

Details			
Material	Stainless Steel	Total Cooking Area	696 Square Inch
Primary Burners	14,000 BTUs x 4	Cutout Width	30 5/8”
Fuel Type	Natural Gas / LP	Cutout Depth	21 1/4”
Total Power Output	56,000 BTUs	Cutout Height*	8 1/2”

NOTE: ALWAYS have equipment measured by a Contractor before beginning any project.

*These dimensions create the required air gap underneath this appliance. This air gap serves multiple purposes, such as preventing a build-up of heat in the island cavity and helping provide proper airflow for combustion and/or cabinetry.

Product Specifications - 40"



Buck Grill 40"

Overall Product Dimensions	
Width (W)	39 1/2"
Depth (D)	26"
Height (H)	21 1/8"

Details			
Material	Stainless Steel	Total Cooking Area	829 Square Inch
Primary Burners	14,000 BTUs x 5	Cutout Width	38 3/8"
Fuel Type	Natural Gas / LP	Cutout Depth	21 1/4"
Total Power Output	70,000 BTUs	Cutout Height*	8 1/2"

NOTE: ALWAYS have equipment measured by a Contractor before beginning any project.

*These dimensions create the required air gap underneath this appliance. This air gap serves multiple purposes, such as preventing a build-up of heat in the island cavity and helping provide proper airflow for combustion and/or cabinetry.

Important Safety Information

WARNING

Please read this manual carefully and before using your Buck Grill to ensure proper operation, installation, servicing and to reduce the risk of fire, burn hazard and or other injury. This manual should be retained for your information

NOTE:

Improper installation and service or maintenance may cause property damage, injury or death. Do not operate this appliance without having read this manual.

All gas installations and gas conversions must be performed by a qualified technician or authorized service agent.

NOTE:

This appliance is not intended for commercial use.

FOR YOUR SAFETY!

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, immediately call your gas supplier or your fire department.

General Safety & Installation Warnings

Safe operation of the Buck Grill depends upon its proper installation. Only a qualified professional installer and service technician must perform adjustments and service of the grill. Proper location and proper use is essential to insure safe and continued trouble-free operation. Any non-approved alterations made to the appliance will void the product's warranty.

NOTE:

The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

Please read and follow these basic precautions to ensure the proper function of the appliance and the safety of the user:

WARNING

To reduce the risk of fire, electric shock, or injury, read and follow these basic precautions before installing/operating your appliance.

APPLIANCE INSTALLATION

This gas appliance must be installed in accordance with all local codes.

If installation is planned in an area with no local codes, the gas appliance must be installed in accord with the National Fuel Gas Code ANSI Z223.1 and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code.



CALIFORNIA PROPOSITION 65 WARNING

1. This product can expose you to chemicals including Carbon Monoxide, which is a byproduct of combustion known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.
2. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to the substances, always operate this unit according to the use and care instructions found in this manual. Be certain to provide adequate ventilation when cooking.
3. Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handling this product.)



STATE OF MASSACHUSETTS

WARNING: All gas products must be installed using a “Massachusetts” licensed plumber or gasfitter. A “T” handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20 pound tank.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING

EXPLOSION HAZARD!!!

Do not store flammable materials near or inside the appliance. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

NOTE

Have an ABC Fire Extinguisher accessible at all times. Never attempt to extinguish a grease fire with water or other liquids.

IMPORTANT: Consult the AHJ (Authority Having Jurisdiction) or local contractor of any uncertainty.

WARNING

THIS UNIT IS FOR OUTDOOR USE ONLY!

Do not operate in a building, garage or any other enclosed areas. This could result in carbon monoxide buildup which could result in injury or death. Grills are not designed or intended for installation near a window or vent that goes into the house.

WARNING

For proper operation, burners must be aligned with the valve orifice and seated in the bracket slot. This is accomplished by first placing the burner tube shutter hole securely over the valve orifice and ensuring the male post on the rear of the burner rests in the opening in the grill chassis. Failure to do so could result in a fire and injury.

WARNING

1. The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa)
2. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).



BEWARE OF SPIDERS

CAUTION: BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE EACH USE.

Spiders and small insects occasionally spin webs or make nests in the burner tubes. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as “FLASH-BACK” and can cause serious damage to your appliance and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of “FLASH- BACK” it is the most common cause, and frequent inspection and cleaning of the burner tubes is necessary.

FOR YOUR SAFETY !

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. Do not store any propane/butane (G31-G30) cylinder (that is not connected for use) in the vicinity of this or any other appliance.
3. Do not attempt to heat unopened containers on the grill as pressure may build up and cause the container to explode.
4. Never use charcoal or any other solid fuel in the grill.
5. Never cook without the drip pan in place.
6. Never operate this grill while under the influence of alcohol or drugs.

NOTE: Check with City and Fire department for Local Building Codes. A Permit may be required for outdoor kitchen construction.

Please read all instructions before installing or operating your gas appliance to prevent injury and appliance damage.

- All gas appliances will get hot during use. Use extreme caution when operating the appliance.
- Do not touch hot surfaces. Always use the handle to open or close the appliance.
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the appliance during operation and until the appliance has cooled off.
- Do not store any LP cylinder or tank not connected for use with the appliance, in the area of this appliance or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.
- Never test the appliance for gas leaks using a lighted match or any other open flame; see gas leak testing procedures using soap/water solutions – reference section on Gas Leak Testing.
- The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.
- Never light the appliance with the hood closed and be certain that the burners are positioned and seated over the gas valves and on the burner support.
- Never lean over the cooking surface when lighting or operating the appliance.
- Use cooking utensils with wood handles and insulated oven mitts when operating the appliance.

- Do not store anything in the appliance. Make sure food is not forgotten in the appliance; forgotten items could melt or catch fire when the appliance is turned on.
- To prevent injuries, do not use accessories that are not recommended by the manufacturer.
- Before cleaning the appliance, disconnect all electrical components and "trip" the circuit breaker.
- Never use the appliance in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Winds blowing into or across the back hood gap, can cause poor performance and / or cause the control panel and knobs to get dangerously hot.
- Always open the appliance hood carefully, using only the handle - the hood may be hot.
- Children should not be left alone or unattended in an area where any appliance is in use. They should never be allowed to touch, sit or stand on any part of the appliance.
- Do not store items of interest to children in cabinets above the appliance or in the appliance. Children climbing on the appliance to reach these items could be seriously injured.
- Wear proper clothing when operating this appliance. Loose-fitting or hanging garments should never be worn while using the appliance.
- Do not leave the appliance unattended while in use.
- Do not use water on grease fires! A violent steam explosion may result. Instead, smother the fire with a multipurpose ABC extinguisher.

Location of Appliance

Most importantly, this is an outdoor appliance. Ensure your appliance is positioned safely away from anything that can catch fire. *Under no circumstance is this appliance to be used indoors. This includes garages or any other enclosed area.* This outdoor cooking gas appliance is not approved to be installed in or on any recreational vehicles and /or boats. Buck Grills are for single family/residential use only.

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible.

- Do not store combustible materials, gasoline or flammable liquids or vapors around the appliance.
- This BUCK GRILL must be located outdoors only. As with any gas appliance, harmful carbon monoxide is produced during the combustion process that should not be allowed to accumulate in a confined space. Please note since hot air rises above the BUCK GRILL while in operation, covered locations should be avoided. Do not locate the BUCK GRILL where an overhang or awning may cover it.
- DO NOT obstruct the flow of combustion and ventilation air to this appliance.
- Keep any electrical supply cords and the fuel supply flex connectors away from any heated surfaces and/or sharp and aggressive edges.

- **Non-Combustible Enclosure:** The BUCK GRILL must be installed in a NON-COMBUSTIBLE ENCLOSURE ONLY. The determination of whether a location is combustible or non-combustible construction is made by the local fire marshal, building inspector or the local safety authority having jurisdiction.
- **Clearance from Combustibles:** Ensure your appliance remains at a distance of at least 14” from sides & 18” from back from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors around the appliance. The outdoor kitchen structure itself should be constructed completely out of non-combustible materials.
- **Adequate Ventilation:** Ensure there is adequate ventilation for both the appliance, grill cart and/or island cavity. This is required not only for proper combustion, but also to prevent gas build up. While the amount of venting required varies on a case by case basis, consult with your local licensed professional and local code for adequate venting requirements. Keep the ventilation openings of the enclosure free and clear from any debris.
- **Firm Level Surface:** Use your appliance only on a firm level surface. This appliance is not designed for recreational vehicles, and should not be installed on a boat or marine craft.
- **Protection from Weather:** Keep the appliance protected from adverse weather, including rain and winds. Wind, particularly coming into the rear of the grill, can affect the exhaust from escaping from the grill. This can back up the heat behind the control panel potentially creating a gas leak, damage to the product, and injury.
- **Maintenance Access:** When your appliance is installed, you should be able to access the gas supply line including the gas piping or flex connector, gas regulator, gas cylinder and any shut off valves. Allow clear access to the entire gas supply flex connector and regulator.
- **Partial Enclosures:** Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (non-closable) ventilation. Consult the AHJ (Authority Having Jurisdiction) or local contractor of any uncertainty.
- **When installing a Buck Grill under an overhead construction:**
 - * A minimum 6 foot of clearance is required between the countertop and the overhead construction.
 - * When installed under a combustible overhead construction, the area above the Buck Grill must be covered with a vent hood. The vent hood must provide protection for the combustible overhead construction.
 - * Buck Grills must not be installed under unprotected combustible overhead construction.
 - * When installed under overhead non-combustible construction, a vent hood is still recommended. Gas appliances produce a large amount of smoke. The covered area should be properly ventilated.
 - * When using a vent hood, the area above the cooking surface of the grill must be covered with a vent hood larger than the cooking area of the grill, and with a minimum of 1200 CFM for proper outdoor application.

Safe Operation Practices



FOR YOUR SAFETY!



If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, immediately call your gas supplier or your fire department.

1. BUCK Grill must be assembled and installed according to the instructions in the manual.
2. Read the entire instruction manual prior to operating grill.
3. BUCK Grill must be used outdoors in a well ventilated area, and cannot be used indoors, in a enclosed area such as a garage, gazebo, screened in porch or other similar enclosed area.
4. BUCK Grill are not designed or certified for and are not to be installed in or on recreational vehicles, portable trailers, boats.
5. Never use the grill in windy conditions. If located in a consistently windy area, oceanfront, mountaintop, etc., a windbreak will be required. Always adhere to the specified clearances as described in the INSTALLATION section of this manual.
6. Do not modify the BUCK Grill.
7. Do not operate the BUCK Grill under, or near combustible construction.
8. Maintain proper clearance to combustibles, 18” to rear of unit, 14” to sides. Additional clearance of 32” is recommended near vinyl siding or panes of glass.
9. When not in use turn off the gas at the supply valve.
10. Always shut off the main valve on the gas supply after each use.
11. Never attach or disconnect to gas supply, or move or alter gas fittings when the grill is in operation or is hot.
12. Natural gas units must be disconnected from the supply when being stored indoors.
13. Inspect the fuel supply flex connector before each use. If there is evidence of excessive abrasion or wear or the flex connector is cut, it must be replaced prior to using the gas grill with a replacement flex connector assembly specified by the grill manufacturer.
14. Leak test the unit before initial use, annually, and whenever any gas components are replaced.
15. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
16. Follow lighting instructions carefully when operating grill.
17. Burner controls must be off when turning supply valve on.
18. The grill hood must be fully opened while lighting the grill. Failure to do so will risk an explosion, and personal injury or death.
19. Never lean over the grill and keep face away from grill when lighting.
20. Never let your gas flex connector touch your burner box or rest against any aggressive surfaces.
21. Don't push the electrical cable into grill enclosure.

Safe Operation Practices Cont.

22. Always use a covered hand when opening the grill lid and only do so slowly to allow heat and steam to escape.
23. Do not leave grill unattended when operating.
24. Do not use aluminum foil anywhere on the grill. This can severely upset combustion air flow or trap excessive heat in the control area. The result of this can be melted knobs or damaged ignition components and potential injury.
25. Adults and children should be instructed on the hazards of high surface temperatures. Never leave children unsupervised around the BUCK Grill.
26. Never touch any metal surfaces on or around the grill with your bare hands while grilling.
27. The BUCK Grill must be cooled before it is covered. Never place the cover on when cooking or while hot.
28. Keep all electrical cords and gas supply lines away from heated surfaces.
29. Never grill without the drip pan installed. Hot grease can leak down and produce a fire or explosion.
30. Clean grease trays after each use to prevent grease fires.
31. Spiders and insects like to nest in the burners, venturis, valves and orifices of a grill, disrupting the gas flow. This very dangerous condition can cause a fire behind the control panel, damaging the grill and risking personal injury. If your grill has been unused for a long time, inspect and clean the burners, venturis, valves and orifices.
32. Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
33. Do not locate, store or operate the grill on an inclined plane. If you are using a grill cart, make sure you lock the castor wheels before operating the grill.
34. Do not move the appliance during use.
35. Do not use a power washer to clean the BUCK Grill.
36. Always have an ABC Fire Extinguisher accessible — never attempt to extinguish a grease fire with water or other liquids.
37. Make sure the gas professional shows you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution.
38. Never remove the grounding prong from the plug or use this product with an ungrounded, 2-prong adapter.
39. For personal safety, wear proper apparel while barbecuing.
40. Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups. To Control flare-ups, adjust the controls to lower the temperature. If your grill flare-up is out-of-control, keep the lid closed, turn off the burners. Don't use water to put out flare-ups. Spraying water on a flare-up can cause grease to explode.

Electrical Safety and Installation Warnings

Extension cords may be used if care is exercised in their use. If an extension cord is used:

- ◇ The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance
- ◇ The cord should be arranged so that it will not touch hot surfaces, sharp edges or drape over the countertop or tabletop (where it can be pulled or tripped over unintentionally).

Outdoor extension cords should be used with products suited for outdoor use. They are surface marked with suffix letters "W" or "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances".

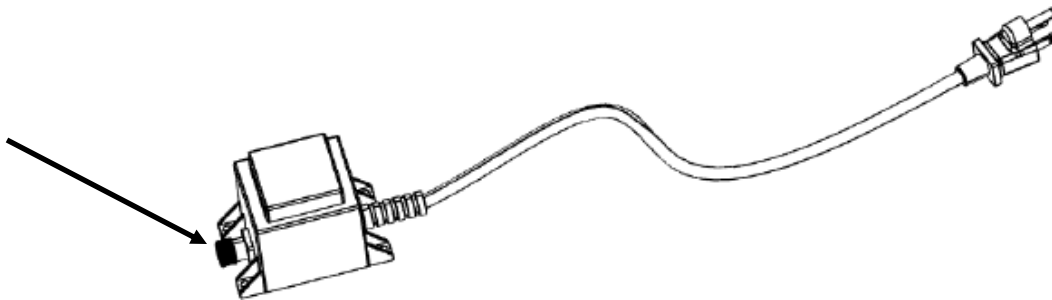
To protect against electrical shock, the power cord and plug should be kept dry and off of the ground. Do not clean this product with water spray; do not spray cleaners into the lamp socket area.

Gasoline, lighter fluid or other flammable liquids and vapors should never be stored in the area of this appliance or any other appliance.

Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or unplugging the unit.

NOTE: Use a 15 AMP Breaker with GFI protection.

NOTE: This grill uses a "Transformer" to provide power to the LED lights and internal lights. This diagram shows the connection to the transformer.



Keep any electrical supply cord and fuel supply flex connector away from any heated surfaces, sharp edges and dripping grease.

Be certain your appliance is properly installed and grounded by a qualified technician in accordance with applicable codes. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. The manufacturer cannot be held responsible for damages caused by the lack or inadequacy of an effective grounding system.

Do not operate any appliance with a damaged power cord or power plug, and do not operate any appliance after the appliance malfunctions or has been damaged in any manner. If this should occur, return the appliance to the nearest authorized service facility for examination, repair or adjustment.

This appliance conforms to all uniform electrical safety codes and electrical grounding regulations. Install unit according to I.A.W. local codes or with National Electrical Code ANSI/NFPA 70 or CSA C22.1 in their absence.

Gas Safety and Installation Warnings

- All gas connections should be made by a Professional qualified technician and in accordance with local codes and ordinances. The installation must conform with local codes or, in the absence of local codes, with either the national Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.
- Always check the Rating Plate to make sure the gas supply you are hooking up to is the gas type the appliance is manufactured for.
- Check the rating label on the left hand outside of the unit.



BUCK GRILLS
200 Ethan Allen Dr Spruce Pine NC 28777



WARNING: Fuels used in gas or oil-fired appliances, and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and/or other reproductive harm. This warning is issued pursuant to California Health & Safety Code, Sec. 25249.6

CONFORMS TO ANSI Z223.1/NFPA 54, CERTIFIED TO CAN B149.1

CALIFORNIA PROPOSITION 65 WARNING: This product can expose you to chemicals including Chromium (hexavalent compounds), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to: www.P65Warnings.ca.gov

FOR OUTDOOR USE ONLY

MODEL	ORIFICE SIZE (mm)	GAS TYPE	INPUT/BURNER BTU/SIHR
<input type="checkbox"/> BG-32-LP (REAR)	1.12 1.10	PROPANE PROPANE	14000 10000
<input type="checkbox"/> BG-40-LP (REAR)	1.12 1.10	PROPANE PROPANE	14000 10000
<input type="checkbox"/> BG-32-NAT (REAR)	1.80 1.50	NATURAL NATURAL	14000 10000
<input type="checkbox"/> BG-40-NAT (REAR)	1.80 1.50	NATURAL NATURAL	14000 10000

PROPANE MODELS:
Do not store a Spare LP-Gas Cylinder under or near this appliance. Never fill the gas cylinder beyond 80% full. Storage of a gas cylinder under or near this appliance and/or overfilling of this cylinder may cause a fire resulting in death or serious injury.

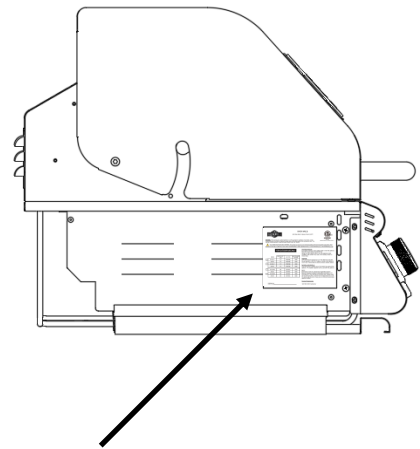
CAUTION:
A LP Gas Pressure regulator set at 11" WC MUST be used with this gas appliance. Turn off LP supply at Cylinder when appliance is not in use. If stored indoors, detach and leave cylinder outdoors.

NATURAL GAS MODELS:
A NG gas pressure regulator set at 4" WC MUST be used with this appliance. The regulator supplied must be used with this appliance.

NOTE:
Do not place Under any unprotected Combustible Surfaces. Minimum clearance to adjacent combustible construction is 14" from sides & 16" from the back of the burner frame. Always follow all City and local codes. A Permit may be required and Your Local City will provide this permit. Always use a certified professional gas appliance installer.

Electrical Requirements:

120V 60Hz 60W Transformer



SERIAL# _____

- Do not twist the gas supply flex connector.
- Before each use, visually inspect the gas supply flex connector for cracks, cuts or excessive wear. Replace the flex connector if necessary. Check for gas leaks before each use.
- Gas Specifications: Be sure that the gas supplied to the appliance conforms to the model you purchased. A Natural Gas appliance requires natural gas to operate; an LP appliance requires Liquid Propane gas to operate.
- Never connect the appliance to an unregulated gas supply line. Appliances operated without regulator are unsafe and will not be serviced until installed properly and safely. Unsafe operation without a gas regulator will void the warranty of the appliance.
- Appliances operated with NG (natural gas) gas must be installed with the NG regulator supplied with the unit and set to 4.0" water column pressure.
- Appliances operated with LP (liquid propane) gas must be installed with an LP regulator set to 11" water column pressure.
- Please contact your dealer and use a licensed contractor or installer to convert your appliance to the different gas type.
- CHECK TO ENSURE THAT THE GAS SUPPLY FLEX CONNECTOR DOES NOT COME IN CONTACT WITH ANY HOT SURFACE, SHARP OR ROUGH EDGES OF THE GRILL OR OUTDOOR KITCHEN CONSTRUCTION. DO NOT KINK THE GAS LINE WHEN INSTALLING.

The self-contained LP system appliance is design certified to be used with a standard 20 lb., 12 1/4" diameter; 18" high cylinder with right handed connection threads and this is the maximum size LP tank to be used. The cylinder must be marked in accordance with the latest U.S. Department of Transportation specifications for LP gas cylinders. (DOT. CFR49 or National Standards of Canada CAN/CSA-B359 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods) a Propane Tank with an ODP) Overfill Prevention Device) must be used at all times.

IMPORTANT: Never connect the appliance to an unregulated gas supply.

If there are local codes that apply to outdoor grills, you will have to confirm them with the local authority.

Installation must conform with local codes or in the absence of local codes, to the National Fuel Gas Code, ANSI Z223.1/NFPA 54 and Natural Gas Installation Code, CSA B149.1. All Natural Gas installations must conform to local codes or in the absence of local codes the national fuel gas code, ANSIZ2223.1a--1998.

If there are local codes that apply to grills, you will have to conform to them. Installation must conform with local codes or, in the absence of local codes, with Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2 as applicable. Installation in Canada must be in accordance with the standard CAN/CGA- B149.2.

- o A licensed contractor or local gas company representative must perform all gas connections.
- o Ensure that the service supplying the appliance is fitted with a shut off valve conveniently positioned near the appliance and giving ease of access.
- o The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system.

Insulated Liner Warning



- Never install this product into a combustible enclosure without an insulated jacket. Doing so will result in fire, property damage and personal injury.
- Never locate the gas appliance under a roof or overhang, in a building, garage, shed or other such enclosed area.
- Never locate the gas appliance under unprotected combustible construction.
- Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, in Canada.



WARNING

GAS LEAK WARNINGS

- ◆ Finding and/or fixing a gas leak is NOT a “DO-IT-YOURSELF” procedure – ONLY USE A PROFESSIONAL.
- ◆ NEVER USE THE GRILL WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS INCLUDING ALL OF THE VALVES, FITTINGS, LINES ETC. (ALL GAS CONNECTIONS SHOULD BE CHECKED)
- ◆ WARNING: DO NOT USE OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION AND BODILY HARM.
- ◆ DO NOT SMOKE WHILE PERFORMING THE LEAK TEST. Any open flame will ignite the gas.
- ◆ To prevent fire or explosion hazard, Perform leak test outdoors only.
- ◆ Check to ensure that flexible flex connectors do not have any cuts and wear that may affect the safety before each use. Only the factory supplied flex connector and regulator must be used. Use only replacement regulator and flex connector assemblies specified by New Buck Corporation.

Checking for Gas Leaks

Perform a leak test before each use whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.

As a safety precaution, remember to always leak test your appliance outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

- Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.
- Make sure all the control knobs are in the OFF position.
- Turn on the gas.
 - ◇ On Natural Gas systems, turn the main feed valve to the appliance.
 - ◇ On LP systems, turn the cylinder valve knob counter clockwise one turn to open.
- Apply the leak-testing solution by spraying it on joints of the gas delivery system. This includes all valves, pipe connections, joints, lines and every point from the gas source to the burners.
- Blowing bubbles in the soap solution and/or there is a faint gas smell (Typically Gas has a rotten Egg Smell) indicates that a leak is present. Do not attempt to ignite the grill.
- Turn all control knobs back to the full OFF position



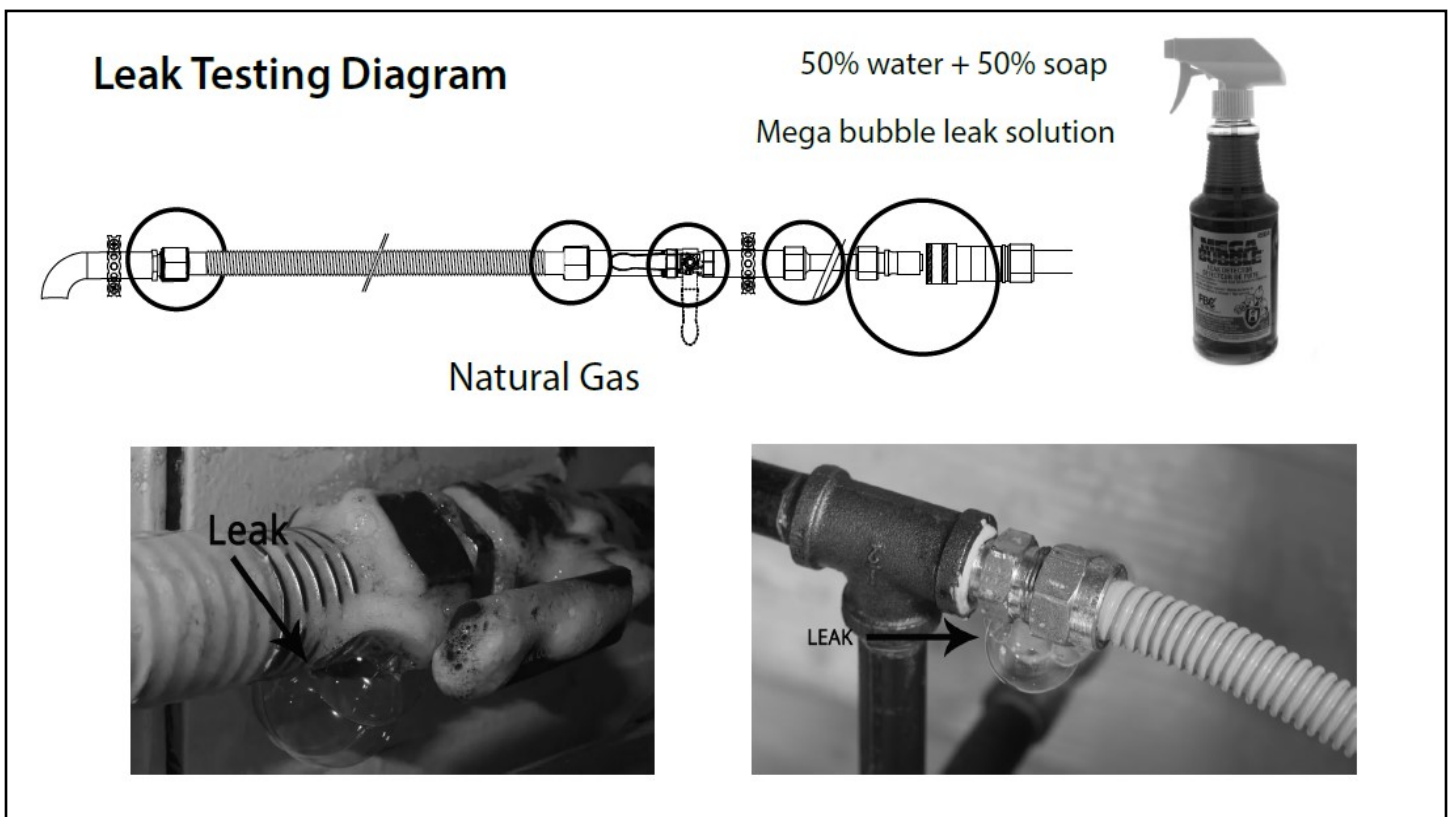
FOR YOUR SAFETY!



If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, immediately call your gas supplier or your fire department.

- Stop a leak by tightening the loose joint and/or resealing with a gas approved thread sealant , removing sealant in the event of a flared connection or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be discarded to a proper LP tank location (company or facility) and then replaced.
- If you are unable to stop a leak turn all control knobs back to the full OFF position, shut off the gas supply to the appliance and release pressure in the flex connector and manifold by pushing in and turning any of the control valves one quarter turn counter-clockwise.
- On LP systems, remove the cylinder from the appliance.
- Call an authorized gas appliance service technician or an LP gas dealer.
- Do not use the appliance until the leak is corrected.
- The below diagram is intended to show what a leaking connection would look like.



Leak Testing

- All gas piping and connections must be tested for leaks after installation or service along with before each use. This includes all valves, pipe connections, joints, lines and every point from the gas source to the burners.

All leaks must be corrected immediately. Remember-before exchanging an empty bottle for a new one; make sure all control valves are in the "off" position. This can create a low flow of gas through the grill. This would require the tank to be disconnected from the regulator, and then reconnected to reset the regulator.

Open the valve (shut-off or 'ON' LP tank). Test for leaks by applying liquid soap solution to all joints. Bubbles forming indicate gas leak.

UNPACKING UNIT:

Product Inspection: A final inspection of your product occurs at the factory to ensure a quality product is packaged. Please re-check for possible shipping damage immediately after unpacking your grill. If the appliance is found to have some damage, contact your dealer immediately as often the shipping carrier will have a timeframe to report damage. Please also save the packaging material the product came with as that is at times inspected by the shipping carrier.

Caution: Do not leave the unit under the sun with the protective film on for a long period of time as it will make the film difficult to remove and/or leave markings on the materials which are not covered by the warranty.

Your Buck Grill comes pre-assembled and requires very little setup. We do however; recommend the use of professional help during the installation of your unit as improper installation may affect your warranty. Remove the unit from the box along with all accessories and check that no damage has occurred to the unit or any parts. Remove all packaging materials, labels and protective plastic film before you start cooking. See Page 41 for information on low flame adjustment.

Burners

Check the burner tubes and remove any obstructions that may be in the ports or holes. Using cold water and a brush will be sufficient. Make sure all foreign particles are removed from the burner before use. Make sure the air shutter on the burners is slightly opened (to about 1/8" for NG and 1/4" for LP). When finished ensure that the burners are aligned with the valve orifice and seated in the bracket slot. This is accomplished by first placing the burner tube shutter hole securely over the valve orifice and ensuring the male post on the burner rests in the corresponding slot in the rear of the grill chassis (for burner removal see page 27). Failure to do so could result in a fire and injury.

Gas Requirements

ENSURE ALL CONNECTIONS AND SUPPLY MATERIALS COMPLY WITH ANSI Z223.1

Natural Gas Requirements

- Connect a suitable natural gas flex connector to the grill regulator located on the rear right corner of the appliance. It is recommended to use a flex connector with a minimum of a 3/4" diameter or larger.
- Sealing all non-flared fittings with gas approved thread sealant.
- Ensure the flex connector is protected from sharp edges, heat, aggressive surfaces, and kinking.
- Check the appliance controls to ensure all control valves are in the full OFF position.
- Turn on the main gas supply and check all connections for leaks using soapy water as described in the leak testing procedure section.
- The regulator used must be set for 4" water column and is for use with Natural gas only. Note: Most low pressure regulators have a directional arrow indicating the direction in which the gas must travel. Ensure the arrow is pointing in the direction of the grill.
- An installer supplied gas shutoff valve must be installed in an accessible place.

Liquid Propane (LP) Gas and Tank Requirements

- If your Buck Grill is for a Liquid Propane application, a L.P regulator set for 11" WC must be used and is for use with LP gas only.
- The regulator and flex connector supplied must be used with a 20 lb. LP cylinder.
- A collar to protect the cylinder threads on the customer supplied tank.
- An arrangement for gas vapor withdrawal.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A method of mounting.
- The gas supply must be turned off at the LP Gas supply cylinder and the LP Gas supply cylinder must be disconnected from the regulator when this outdoor cooking gas appliance is not in use.
- Always sit the cylinder in an upright position so that the cylinder valve is at the top. This will ensure proper vapor withdrawal.
- The cylinder should not be stored in a building, garage, or any other enclosed area. It should be stored outdoors in a protected, cool, and dry location out of reach of children.
- Never store any spare or extra gas cylinder(s) around or in the outdoor kitchen



WARNING

Filling and Refilling LP Gas Cylinders:

All purging and refilling of LP Gas cylinders must be performed by qualified personnel in the LP Gas industry. Never store a spare LP Gas cylinder under or near this appliance. Never fill the LP gas cylinder beyond 80 percent full. Failure to follow these instructions may result in explosion, personal injury or death.

- Turn control knobs and cylinder valve to the OFF position. Unscrew valve.
- Remove cylinder and have it filled at your local qualified propane dealer.
- Once filled, carefully connect the valve and make sure it is secure and not leaking.
- With the control knobs in the OFF position, turn on the cylinder valve.

If you smell gas or hear a hiss of gas escaping from the tank, get away from the tank and do not attempt to correct the problem yourself. Call the Fire Department immediately.

If your appliance has no leak at the cylinder, then re-check for loose connections and retest for leaks using the method detailed in the following pages with soapy solution.

Do not subject your LP gas cylinder to excessive heat, and always store the cylinder in an upright position. Never store your LP cylinders indoors.

Make sure that when attaching components, all connections are secured and fully tightened to prevent leakage.

Always check for leaks before every use.

If one is not already available, it is required that an ON-OFF shutoff valve be installed at the gas supply source, and that the gas supply be turned off when either Natural Gas or LP Gas appliances are not in use.

Transporting and Storing LP Gas

Transport only one cylinder at a time. Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cap in place. Store cylinders outdoors and out of the reach of children. Do not store cylinders in a building, garage, or any other enclosed area.

Installing the Buck Grill into an Outdoor Kitchen

Note: Check with City and Fire department for Local Building Codes. A Permit may be required for outdoor kitchen construction.

You will need a second person to help you avoid damaging the appliance or your appliance island.

WARNING

Ensure all clearances to combustibles are maintained. See page 26.

The island must be made out of non-combustible material. In the event it is combustible, the use of an insulation jacket is **REQUIRED**.

A distance of 5” will be needed behind the grill for the lid to open and close. Remember that should combustible materials (such as a combustible wall) be located behind the grill that the needed 5” for lid clearance would not comply with the distance recommended from a combustible surface.

WARNING

Protection from Weather: Keep the appliance protected from adverse weather, including rain and wind. Wind, particularly coming into the rear of the grill, can affect the exhaust from escaping from the grill. This can back up the heat behind the control panel potentially creating a gas leak, damage to the product, and injury. A wind block behind the grill may be necessary.

Outdoor Kitchen Ventilation



Failure to adequately vent your outdoor kitchen cavity could result in an explosion or fire.

When building a gas grill into an outdoor kitchen, it is necessary to provide adequate ventilation for the island cavity underneath. This is necessary for not only proper combustion, but also to prevent a buildup of gas. While the amount of venting required for your island will vary due to the variety of differing local codes, inner framework and design of an outdoor kitchen, the amount of gas products installed and their locations, etc., all built in grill islands should be ventilated in some way. Your local contractor and/or your local code authority can determine adequate ventilation for each installation. Stainless Steel vent panels are available from your dealer to cover the island venting.

The following information is important to consider when adhering to your local code requirements.

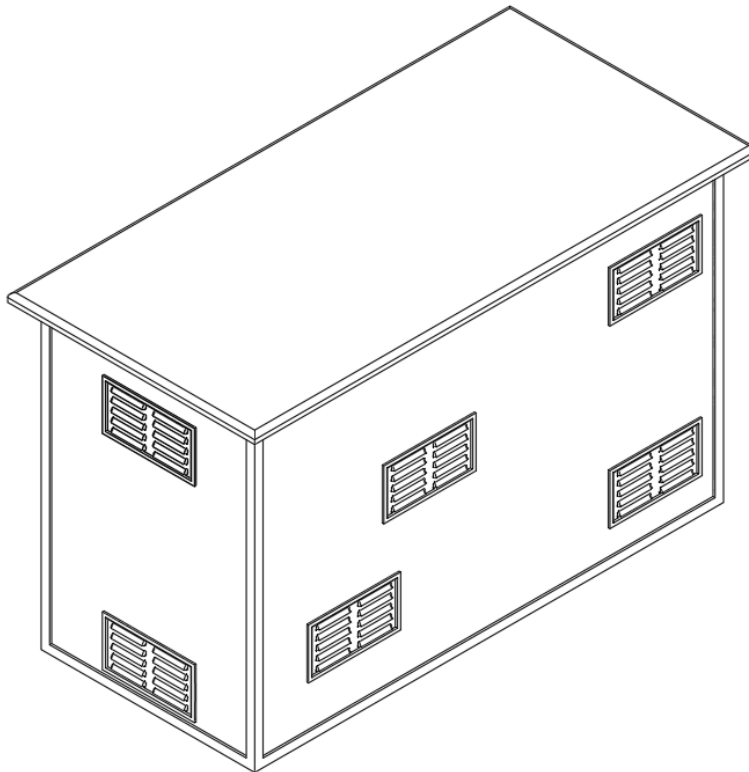
LP/Propane Gas: LP gas is heavier than air and will settle to the lowest levels of the outdoor kitchen. It is imperative to provide adequate cross ventilation for the areas where gas can accumulate at these lower levels of the island cavity. Should the Propane cylinder be located in the outdoor kitchen itself, a plenum wall is required to separate the gas source from the other areas of the outdoor kitchen, and both the cabinets containing the gas appliances and the gas tank should be ventilated appropriately.

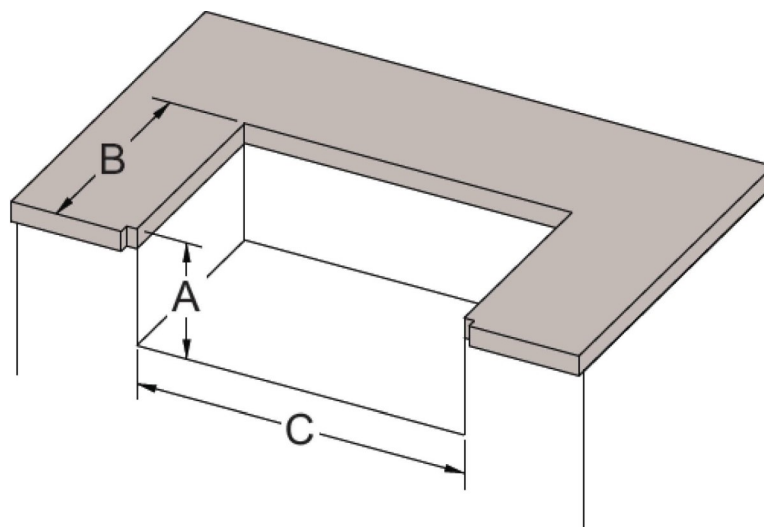
NG/Natural Gas: Natural gas is lighter than air and will rise to the highest levels of the outdoor kitchen. It is imperative to provide adequate cross ventilation for the areas where gas can accumulate at these higher levels of the island cavity.

Custom Cabinet Installation Vent Locations



The following diagram shows a variety of examples of venting locations and configurations for an outdoor kitchen. These are not the only possible options for venting but instead simply some examples of the more common configurations found. Notice the middle set of vents being positioned lower on the island cavity for LP gas.





Cutouts	A	B	C
40in Grill	8 1/2"	21 1/4"	38 3/8"
32in Grill	8 1/2"	21 1/4"	30 5/8"

BUILDING BBQ SPECIFICATIONS

ALL GAS CONNECTION POINTS SHOULD BE TESTED FOR LEAKS AFTER INSTALLATION PRIOR TO EACH USE OF THE GAS APPLIANCE(S).

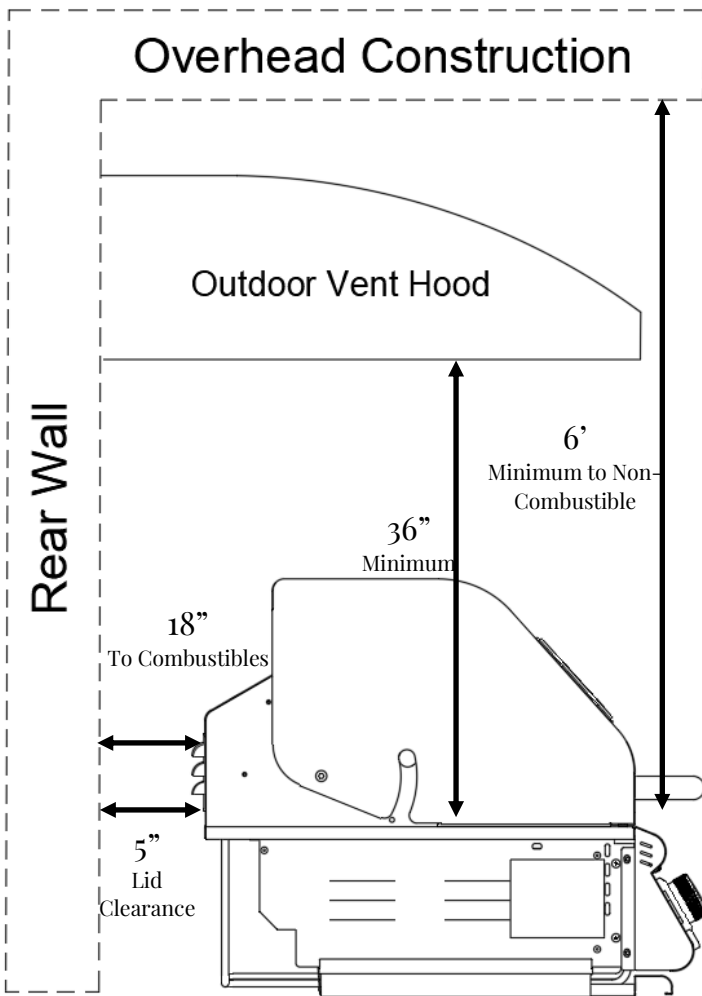
Before installing an appliance in any island cut out, make sure that the opening is not bigger than the outside frame of the appliance unit. The appliance should rest on the lip of the frame. Pay careful attention to the location of the gas line. It should be routed away from sources of heat, sharp edges, and aggressive surfaces and should make as few bends as possible. Ensure the gas line connection will be accessible when appliance is installed. A safety shutoff valve is required at this gas connection point. Before installing the grill into the island cutout, the main burner cotter pins may be removed for convenience of service, adjustments, and maintenance in the future. These are accessible from the outside rear of the grill. If the outdoor kitchen countertop will overhang the face of the outdoor kitchen, notching out the two front countertop edges will be necessary to allow the grill to slide flush against the outer front wall of the outdoor kitchen. Due to differing personal preferences of the size of the notch out, this is recommended to be done at the point of installation so that the consumer can dictate their preference.

CLEARANCES TO NON-COMBUSTIBLE CONSTRUCTION:

A minimum of 5" clearance from the back of the grill to non-combustible construction is required to allow the hood to be opened fully.

CLEARANCES TO COMBUSTIBLE CONSTRUCTION

This appliance should NOT be installed over, under or next to unprotected combustible construction. A minimum clearance to vertical and rear combustible material is 18" and 14" on the sides. The island should be made from non-combustible materials otherwise an insulated liner is required.



OVERHEAD PROTECTION AND EXHAUST REMOVAL
If installed under any combustible construction the cooking area over the grill must be covered with an exhaust hood. The hood must provide 36 inches of overhang on all exposed sides. The exhaust hood shall provide no less than 1,200 CFM for proper exhaust ventilation. The hood must be approved for outdoor installation and provided with a dedicated GFCI protected branch circuit.

*These dimensions create the required air gap underneath this appliance. This air gap serves multiple purposes, such as preventing a build-up of heat in the island cavity and helping provide proper airflow for combustion and/or cabinetry.

BUILDING OUTDOOR KITCHEN SPECIFICATIONS

ALL GAS CONNECTION POINTS SHOULD BE TESTED FOR LEAKS AFTER INSTALLATION PRIOR TO FIRST USE OF THE GAS APPLIANCE(S).

Before installing an appliance in any island cut out, make sure that the opening is not bigger than the outside frame of the appliance unit. The appliance should rest on the lip of the frame.

Pay careful attention to the location of the gas line. It should be routed away from sources of heat, sharp edges, and aggressive surfaces and should make as few bends as possible.

Ensure the gas line connection will be accessible when appliance is installed. A safety shutoff valve is required at this gas connection point. Before installing the grill into the island cutout, the main burner cotter pins may be removed for convenience of service, adjustments, and maintenance in the future. These are accessible from the outside rear of the grill.

WARNING

If the main burner cotter pins are removed before installing, the main burners must be double checked for the correct placement in the grill before operation. When finished ensure that the burners are aligned with the valve orifice and seated in the bracket slot. This is accomplished by first placing the burner tube shutter hole securely over the valve orifice and ensuring the male post on the rear of the burner rests in the corresponding slot in the grill chassis. Failure to do so could result in a fire and injury.

If the outdoor kitchen countertop will overhang the face of the island, notching out the two front countertop edges will be necessary to allow the grill to slide flush against the outer front wall of the outdoor kitchen. Due to differing personal preferences of the size of the notch out, this is recommended to be done at the point of installation so that the consumer can dictate their preference.

NOTE: The control panel of this unit is removable for service and must remain accessible. Do not seal around the control panel preventing removal.

- Slide the appliance into the cut out and then attach the gas line.
- Be very careful not to kink the gas line when lowering the appliance into the cut out.
- Keep your fingers away from where the appliance will be supported on counter. Your fingers could become trapped and serious injury could occur.
- Check to make sure the appliance is level and is supported around the entire outside edge. If the appliance is not level or is unstable, use non-combustible shims under the outside lip to stabilize it.
- Perform the leak test procedure as described earlier in this manual.
- Connect the transformer to the grill, then into the electrical outlet. Be sure to follow all of the electrical safety and instructions found on page 14.

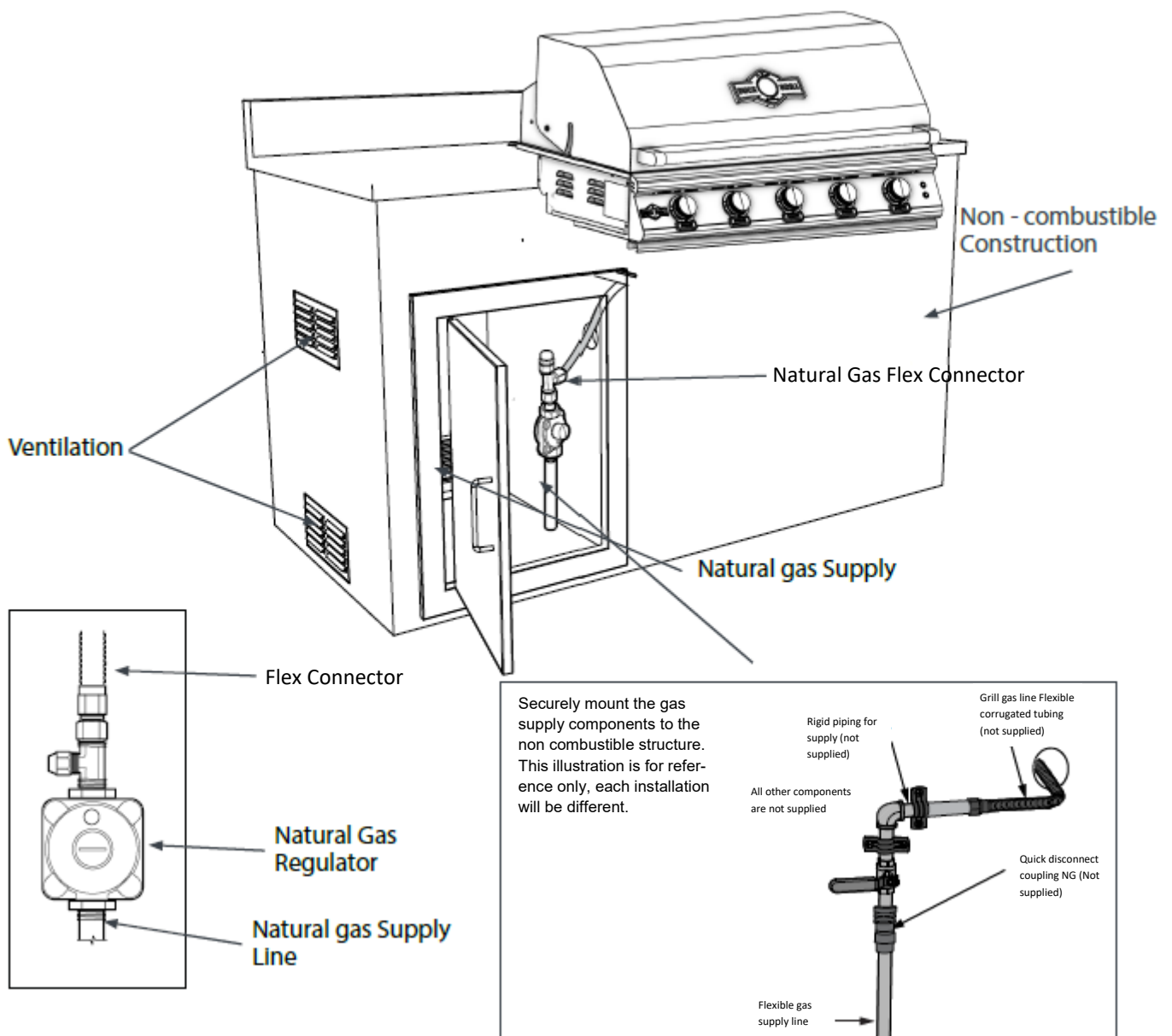
Natural Gas Installation

Hard Pipe Connection in a Built in Enclosure

WARNING

Only a licensed gas professional should perform the required gas connections on BUCK Grill gas appliances. To ensure satisfactory performance, the gas supply line must be sized to accommodate the total BTU/h requirements of all the gas-fired equipment that will be connected to that line.

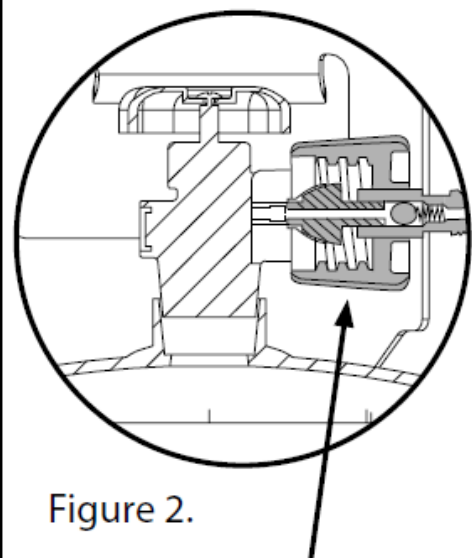
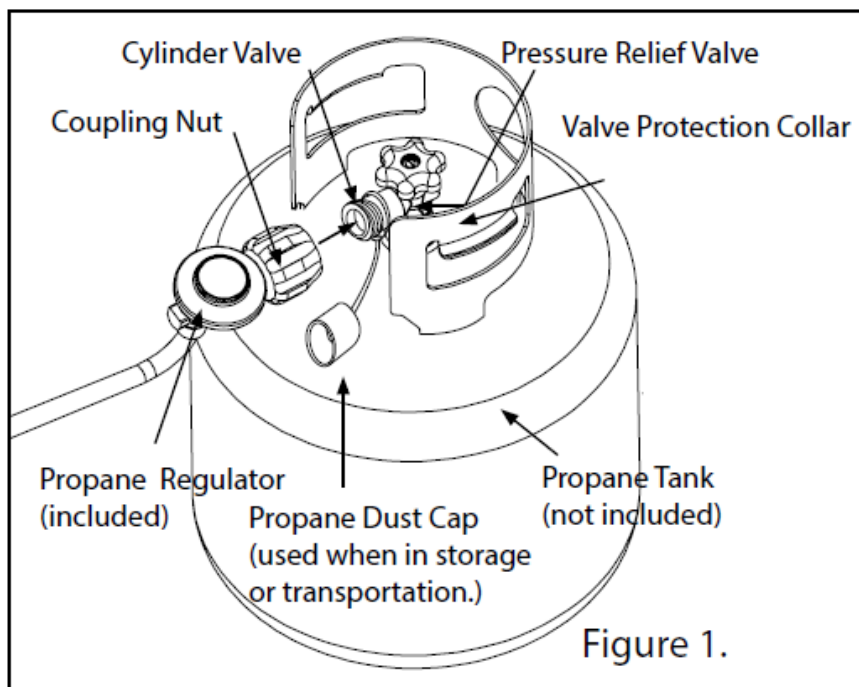
In no case should the pipe size be less than 3/4" inside diameter or 1" outside diameter ever be used to connect this product.



Propane Gas Installation

Propane Gas Cylinder Connections

- Make sure the Propane gas cylinder valve is fully closed. It is possible for the valve to be open without releasing gas but, as soon as you start connecting the regulator, gas will leak from the connection.
- Insert the regulator inlet into the cylinder valve and turn the black coupler nut clockwise until the coupler nut is hand tight. Do not over-tighten this connection. See Figure 1 & 2.
- To disconnect the coupler nut, first make sure the main cylinder valve is turned off. Grasp the coupler nut and turn counter clockwise. The inlet will then disengage.
- Always leak-test the connection after refilling or exchanging Propane gas cylinders.
- Dust Cap - Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.)
- Propane cylinder must include a collar to protect the cylinder valve.
- For an outdoor cooking gas appliance provided with a connection other than a No. 600. : “Turn off LP supply at cylinder when appliance is not in use.”
- For an outdoor cooking gas appliance provided with a No. 600 Connection : “The LP gas supply cylinder must be disconnected when this appliance is not in use.”



Note: The maximum length of the gas connection shall be 6 ft (1.82 m).

Propane Cylinder Specifications

- Any L.P gas supply cylinder used with this grill must be appropriately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane.
- The L.P. cylinder must have a shut-off valve terminating in a Type 1 L.P.
- A Type 1 compatible cylinder with a Type 1 cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained.
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.
- Read labels on the L.P. Gas Supply Cylinder.
- New cylinders are always shipped empty for safety.
- Allow only licensed L.P gas dealers to fill or repair your L.P gas supply cylinder.
- Inform the gas dealer if it is a new or used cylinder to be filled.
- After filling, have the gas dealer check for leaks and to see that the relief valve remains effective and in good repair.

Non-Combustible Enclosures

The Buck Grill must be installed in a NON-COMBUSTIBLE ENCLOSURE ONLY. The determination of whether a location is combustible or non-combustible construction is made by the local fire marshal, building inspector or the local safety authority having jurisdiction.

Clearance from Combustibles

Ensure your appliance remains at a distance of at least 14” from sides & 18” from back from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors around the appliance. The outdoor kitchen structure itself should be constructed completely out of non-combustible materials.

First-Time Operation

WARNING

Before lighting the burners, inspect the gas supply piping or flex connector. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Always keep your face and body as far away from the grill as possible when lighting. Always perform a gas leak test before each use. Never attempt to ignite any burner if the smell of gas is pre-

Caution: Never operate the appliance unattended. The surface is extremely hot and someone can touch the hot surface and get seriously burned. All gas appliances should be attended at all times.

Prior to using your appliance, verify that all of the following is correct:

- ✓ The burner tube is free of any debris or obstruction.
 - ✓ Installation of the proper gas type and regulator settings.
 - ✓ The proper gas connection is complete.
 - ✓ Check for gas leaks.
 - ✓ Minimum clearances are maintained.
 - ✓ All packaging has been removed.
 - ✓ All parts and components are properly in place.
 - ✓ An installer-supplied manual gas shut-off valve is fully accessible.
 - ✓ LP flex connector is clean and inspected for cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL or CSA Listed part with internally threaded connector.
-

Lighting the Appliance

1. Open the hood.
2. Use caution when lighting burners by standing as far away from the burners as possible. Do not put your hands, arms, head or any body parts close to the grill when lighting.
3. To ignite burners, push the burner knob in and slowly rotate counter-clockwise to the high position.
4. You will hear a loud click as the electronic lighter produces a spark. Listen for the sound of the gas igniting and look for a flame through the cooking grids. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light in 3 seconds, turn the burners off and wait five minutes with the lid open until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure below.
6. If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.
7. Upon successful lighting, repeat the process on the other burners you wish to light.

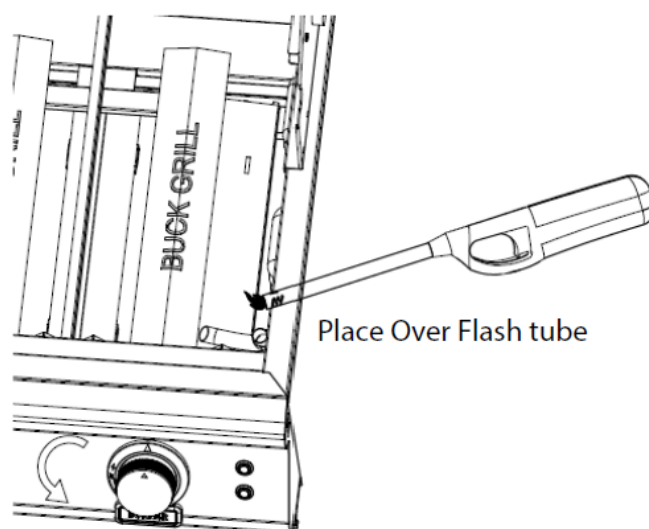
8. To shut off the burners, rotate the knob and turn to OFF. It is normal to hear a popping sound when the burners are turned off.
9. Close the valve at the gas supply.

Manually Lighting the Main Burners

WARNING: Do not use standard size matches or cigarette lighters to perform match-lighting procedures. Serious burns can occur and lighters can explode.

1. Open the hood.
2. If you have just attempted to light the burner, open the grill doors and lid then allow five minutes for any accumulated gas to dissipate. Use caution by standing as far away from the burners as possible. Do not put your hands, arms, head or any body parts close to the grill when lighting.
3. Hold your open flame to the top of the Lighting Tube located at the front right hand corner of the grill. See below picture.

Lighting the Burner



4. Push in and turn the control knob to HIGH.
5. If the burner does not light after three seconds, turn the control knobs to the OFF position.
6. Wait five minutes with the lid and doors open until the gas clears before attempting to light it again.
7. If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.



WARNING

“FLASHBACK” may occur in or around the burner tubes. Flashback exhibits a characteristic “whooshing/jet like” sound. If this should occur, immediately turn off your burners, then remove and clean them with soap, water and a brush until all foreign objects are removed.

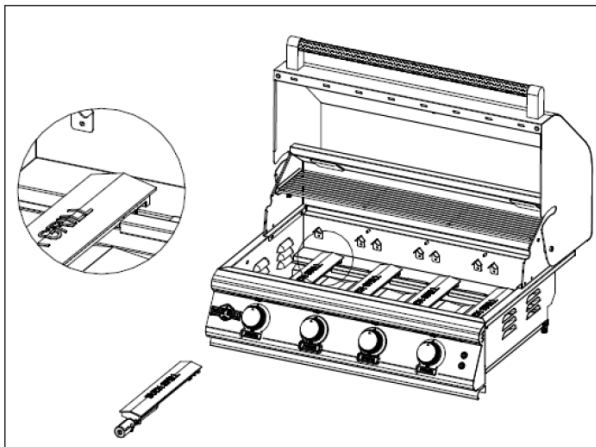
Before cooking with your appliance for the first time, burn off any foreign matter and rid the unit of any odors by burning the main burners only on HIGH with the lid down for about 10 minutes. When lit, the flame should have a mostly blue color to it. It may have a tint of yellow and adjustment to the air shutters can be made to obtain a blue flame and proper gas glow (see flame adjustment). Turn the control knobs to HI and allow the grill to preheat for 15 minutes or until desired temperature is displayed on the thermometer. The hood is to be closed during the appliance preheat period.

Proper Flame Adjustment

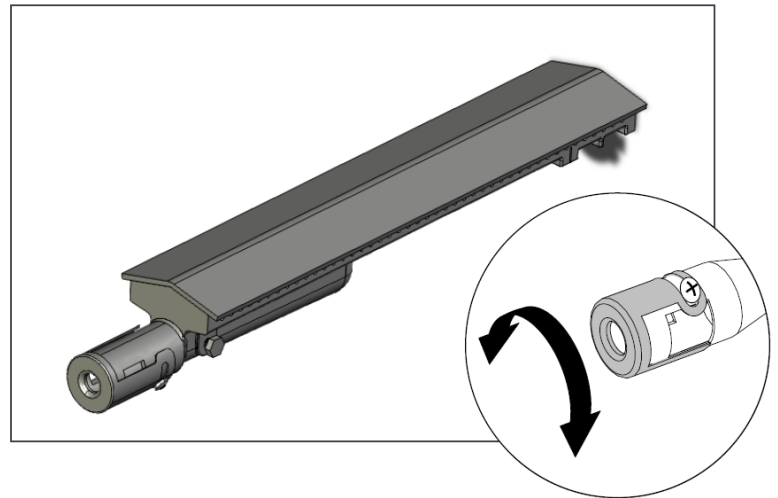
Adjusting the Air Shutter Valve

To adjust the flame properly the air shutter valve needs to be adjusted to achieve an optimum gas and oxygen mixture for burning. The burner has to be removed for adjusting the air shutter valve.

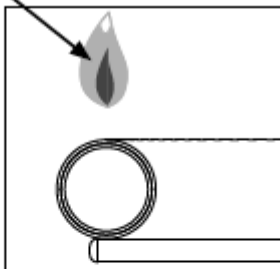
1 Remove burner from the grill.



2 Loosen the screw on the air shutter valve and turn the air shutter valve to adjust the air



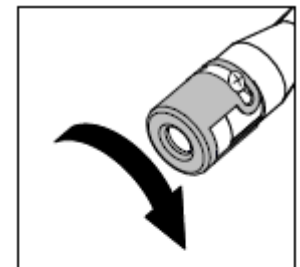
LIGHT BLUE



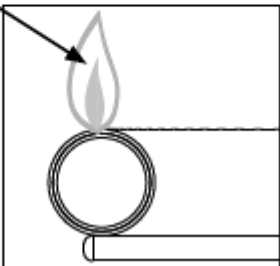
Improper Flame

Too much Oxygen

If the flame is not touching the burner, more oxygen is supplied to the fuel than required. Turn the air shutter valve clockwise to reduce the opening.

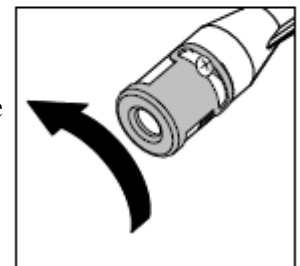


YELLOW

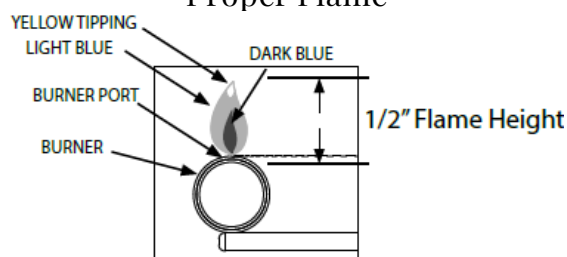


No Oxygen

If the flame color is mostly yellow, less oxygen is supplied to the fuel than required. Turn the air shutter valve counter clockwise to increase the opening.



Proper Flame



Cleaning The Buck Grill

NOTE: Always wait until your appliance is completely cool before cleaning. You should clean your appliance after each use to maintain the overall appearance over the life of your appliance. After the first use, it is normal for your appliance to become discolored in certain areas from the heat produced by the burners.

Exterior Cleaning

When cleaning your appliance, always scrub and polish in the direction of the stainless steel grain. Wipe down the exterior of the appliance to remove any splatter or grease. Do not use harsh abrasives. Use a stainless steel cleaner to clean the exterior surface for a polished look. To remove baked-on foods, use a fine to medium grit non-metallic abrasive pad with a stainless steel cleaner to avoid specks of grease collecting in the grain causing the appearance of rust. Before installing the cover, always allow the surface to dry. DO NOT cover a damp appliance.

Drip Tray

Clean the drip tray after each use. Failure to do so could result in a fire. Once the appliance has cooled completely, remove the tray by pulling it all the way out until it comes free. Clean the tray with hot soapy water and replace ensuring the tray is installed completely in the grill housing. If using an oven cleaning agent, be sure to carefully follow the manufacturer's instructions to avoid damage to the stainless steel.

Heat Separators, Flame Tamers, Grilling and Warming Racks

To clean (recommended after each use), turn the main burners on HIGH for 10-15 minutes with the hood closed. This allows any food particles or grease drippings to burn away. Brush components with a stainless steel bristle brush to remove any remaining charred materials.

Cast Stainless Steel Burners

The appliance must be completely cooled before proceeding. Make sure the gas supply is off and all control knobs are in the "OFF" position. You must remove all cooking grids and flame tamers to expose the main burners in the appliance. On the bottom rear of each burner is a cotter pin accessible from the outside rear of the grill head. Remove cotter pins (unless they were removed prior to installation into an outdoor kitchen). To remove burner, pull rod upwards and slide burner toward the rear of the appliance. Repeat for each burner. To clean the burners, use a wire brush to clean the exterior of the burner. Free all clogged ports of obstructions with a small metal object. Clean out any debris through the air shutter and inspect the burner inlet to ensure it is free of any obstructions. Use a rod or pipe cleaner to remove any debris within the burner if necessary.

SPIDER AND INSECT WARNING

Spiders and other insects can nest within the tubes of any burner, which causes the gas to escape from the front of the burner. This dangerous “condition” which can cause a fire behind the control panel, damaging the burner or valves and making the appliance unsafe to operate. Inspect the burners before each use. Symptoms of insect nests can include any of the following conditions:

- 1) The smell of gas in conjunction with the burner flames appearing yellow.
- 2) The burner does not reach temperature.
- 3) The burner heats unevenly.
- 4) The burner makes popping noises.



NOTE: Make sure each burner is properly placed after cleaning. It is very important to ensure the end of the burner is installed appropriately onto the gas valve to ensure gas flows safely into the burner. Failure to meet these conditions can cause dangerous conditions that can cause personal injury and/or property damage.

Maintenance & Cleaning

The stainless steel material used in the construction of a appliance is highly rust resistant, however, chlorine in the air from swimming pools or the salt from sea air may cause surface rust to appear and even create some pitting if left on the product.

Here are a few tips to avoid this:

- Wipe down the exterior surfaces with a damp cloth after each use. Micro fiber cloths perform very well.
- Allow the surfaces to dry before installing the cover. Do not cover a damp side burner.
- In extreme environments apply a rust inhibitor which leaves a microscopic protective layer on the grill. Products that provide a layer of vapor corrosion inhibitors (VpCI™) protect the surface very well.
- For seasonal storage use the product referred to above, ensure the grill is dry and then cover and secure the cover to minimize the amount of damp air getting to the surfaces.

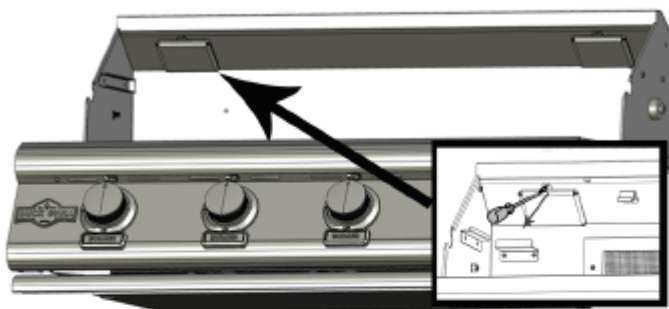
Replacing Halogen Lights

NOTE

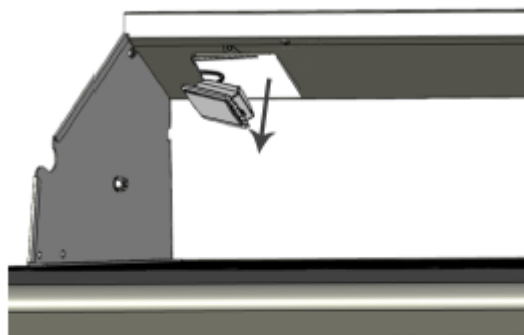
- Disconnect Grill at power source before replacing lightbulbs.
- The Oil from your fingertips will reduce the life of the bulb. It is recommended to touch the bulb as little as possible and to wipe the bulb with a cloth after handling with bare fingers.

To replace the halogen bulb in your grill you must first remove the lens from the light housing. To remove the lens from the housing, remove the Philips screw securing the housing in place. Snap the lens out of the housing (including the metal bracket). Reach in using your fingers only, grip the two outside edges of the light bulb, do not grip the top or bottom of the bulb, as it might break. Insert the new bulb using your clean cloth and gently snap it into position.

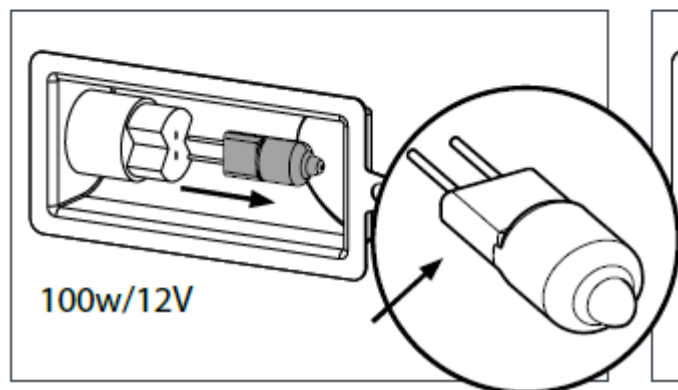
- 1** Begin by unplugging the grill from the power supply. Remove the screw holding the light housing to the grill using a #2 Phillips screwdriver.



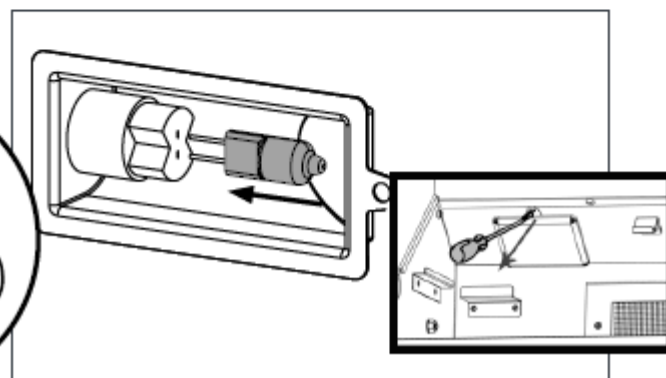
- 2** Carefully pull the housing out from grill, it will be attached by electrical wire so do not pull hard. Remove the clip holding the light cover to the main light housing.



- 3** With the light cover removed pull the halogen bulb out from light socket.



- 4** Replace bulb by pushing straight into light socket. Re-attach light cover, and re-install housing repeating steps 2. and 3. in reverse order.



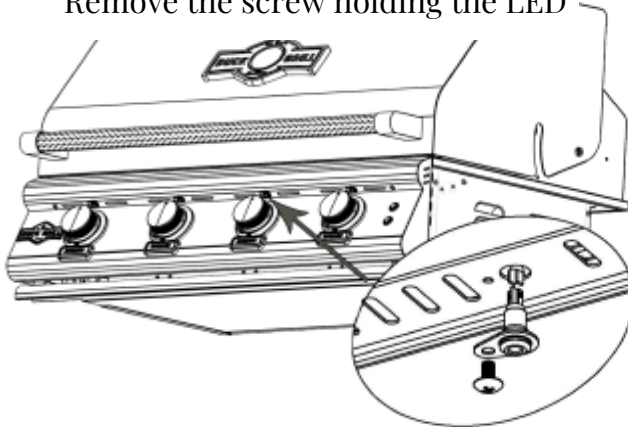
Replacing LED Lights

⚠ NOTE

- Disconnect Grill at power source before replacing lightbulbs.
- The Oil from your fingertips will reduce the life of the bulb. It is recommended to touch the bulb as little as possible and to wipe the bulb with a cloth after handling with bare fingers.

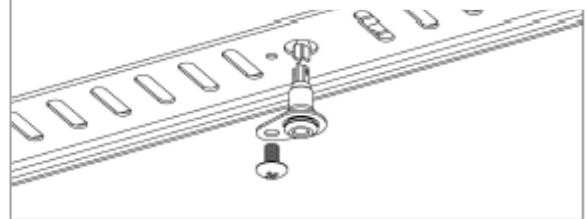
- 1** Remove the screws holding the LED light holder using phillips head screw driver.

Remove the screw holding the LED



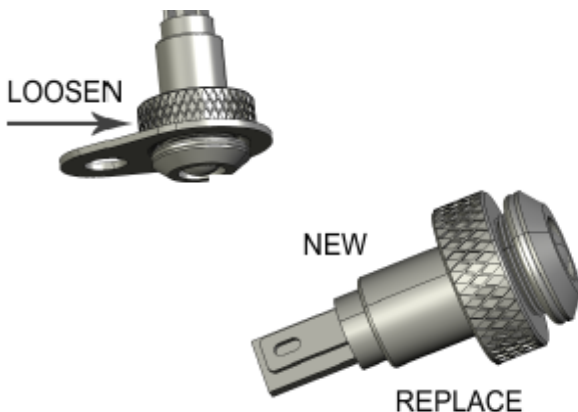
- 2** Remove the LED light assembly and disconnect it from the power connector.

Remove the LED light assembly and disconnect it from the power connector.



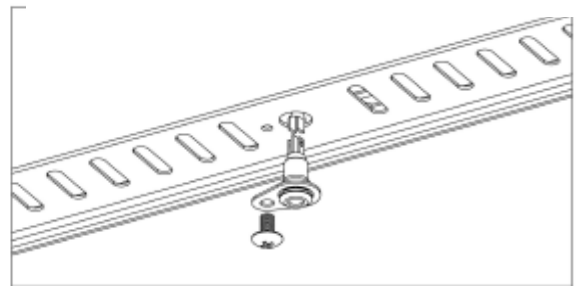
- 3** Loosen the lock nut and replace the LED Bulb.

Loosen the lock nut and replace the LED Bulb.



- 4** Connect the LED light assembly to the power connector and secure it to the grill with the two screws using phillips head

Connect the LED light assembly to the power connector and secure it to the grill with the screw using a Phillips head screw driver.



Converting Your Gas Grill

Your BUCK Grill Gas Grill comes "GAS SPECIFIC", Natural Gas and packed with an LP gas orifice kit (or comes LP with Natural orifice kit). On the side of the GAS BBQ there will be a Rating plate on the outside left that specifies the "GAS TYPE" and orifice size as well as contains your SERIAL NUMBER for your warranty.

HOW DO I CONVERT MY GRILL GAS TYPE?

A professional plumber or gas grill professional should be used to convert your gas grill. An LP conversion Orifice kit is included in your grill.

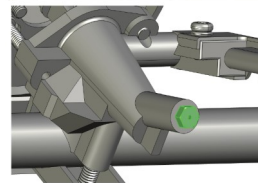
GAS PROFESSIONAL INSTALLERS

Main Burners

1. You must remove all cooking grids, vaporizers and dividers to see the main burners in the appliance.
2. On the back rear of each burner is a pin. Remove pin with a needle nose pliers from the outside rear of the grill.
3. To remove burner, pull burner upwards and slide burner toward the rear of the appliance. Repeat this process for each burner.
4. Where the burner was previously located, sitting over the main valve orifice through the hole in the front basin should now be empty space where you can see the orifice.
5. Inside the space you will find the end of the valve, with an orifice (brass fitting screwed into the end of the valve stem that can be easily removed).
6. Carefully remove the orifice with a 6m socket set and extension they are brass so be cautious not to strip.

7. Once the old orifice is removed, replace it with the new orifice provided with each gas grill. DO NOT OVER TIGHTEN.

8. Replace burners and pins making sure that the orifices are inside an centered in the burner tubes.



Remove Orifice and replace with gas type orifice

Adjust Main Burner And Air Shutters

1. Light each burner and inspect burners for proper flame appearance.
2. The best flame appearance is a blue flame with yellow tip.
3. There is an air shutter found at the end of the main burner Venturi, which can be either opened or closed to make adjustments to the flame's appearance. The Air Shutter can be adjusted by loosening the screw and opening the air shutter, then closing it slowly until the flame starts to yellow. STOP and turn back 1/16", then tighten the screw. The flame should be blue with a yellow tip.



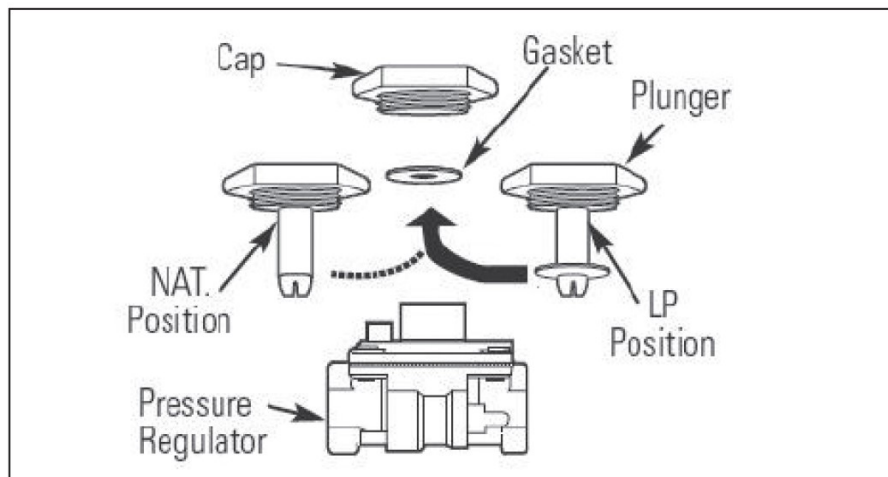
BBQ REGULATOR

A BBQ Regulator is supplied with your gas grill. For natural gas and bulk propane gas you will use the same regulator before the gas reaches the BBQ. The regulator is set for Natural Gas and when converting the regulator to LP Gas you must follow the instructions below.

NOTE: LP Gas BBQ will come with a flex connector and regulator included with the BBQ to fit onto a portable tank. Bulk propane regulator must be provided by the LP Gas provider.

When using the regulator you must ensure that it is set for the proper fuel type. This is done by removing the regulator cap and gasket and looking at the bottom of the plunger to see what fuel type is visible. This is the regulator fuel setting. NAT is for natural gas and LP is for propane gas. The LP setting can be further identified by the large diameter disk on the bottom of the plunger. To change from one gas to the other simply push the plunger to the side to snap it out of the cap, turn the plunger so it reads the desired gas type on the bottom, and push the plunger until it snaps back into place in the cap then replace the cap into the regulator.

Never connect an unregulated gas line to the grill.

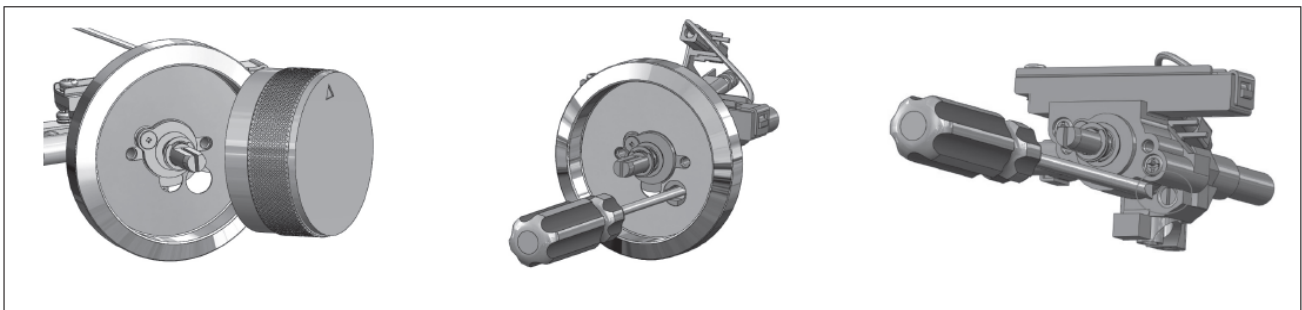
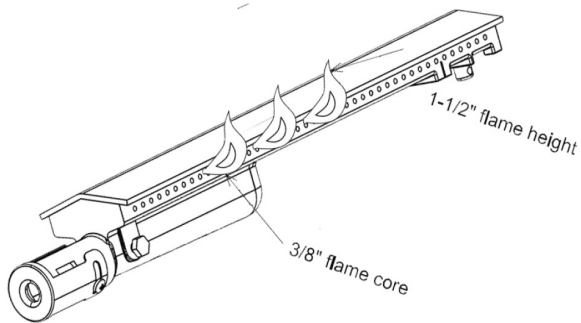


Low Flame Adjustment

Low Flame Adjustment

The valves on the grill feature an adjustable low setting. Due to fluctuations in gas pressure, heating value or gas conversion, you may feel it necessary to adjust gas flow in the low position. When doing this adjustment you will be wanting a Blue Flame with a Yellow Tip. Adjust the Valve to obtain this flame.

1. Light the burner.
2. Turn the control knob to the lowest setting (all the way counterclockwise). Remove the knob.
3. Insert a small thin flat tipped screw drive into the adjustment screw hole and while viewing the burner flame, adjust to a minimum stable flame. Increase to left and decrease to right.



Troubleshooting

Please check and confirm the following points before calling Customer Service.

1. Is there fuel supplied to the grill?
2. Is the main shut-off valve open?
3. Are you using the correct type of fuel for the grill? (Propane gas grill or Natural Gas grill)
4. Is the grill plugged in to a live electric circuit?
5. Attempt to match light the burner. Check to see that other burners on the unit operate. Clean electrode tip of any debris.

PROBLEM	POSSIBLE CAUSES / SOLUTION
1. Low heat/ Low flame when control knob turned to “High”	For natural gas - undersized supply line. Supply pipe diameter must be sized according to installation code.
2. Uneven heat	Flame Tamers installed incorrectly. Ensure Flame Tamers are installed with the hole patterns running front to back. Pre-heat grill with main burners on high for 10 minutes with lid closed. Excessive grease and ash build on Flame Tamers and in drip pan. Clean Flame Tamers and drip pan regularly. Do not line pan with aluminum foil.
3. Burners burn with yellow flame, accompanied by the smell of gas.	(TURN OFF GAS IMMEDIATELY) Possible spider web or other debris, or improper air shutter adjustment. Thoroughly clean burner by removing. See general maintenance instructions. Open air shutter slightly according to combustion air adjustment instructions. (This must be done by a licensed gas professional.)

<p>4. Main burner will not light with the igniter, but will light manually</p>	<p>Electrode is covered by cooking residue Clean wire or electrode using a cloth and rubbing alcohol. Electrode and burners present moisture. Wipe with dry cloth. Ignition electrode cracked or broken; sparking where cracked. Replace the valve. This must be done by a licensed gas professional Flame thrower orifice is blocked. Clean the orifice or replace the valve as required. Faulty igniter. Replace the valve. This must be done by a licensed gas profes-</p>
<p>5. Humming regulator.</p>	<p>This is not a defect. It is caused by internal vibrations in the regulator and does not affect the performance or safety of the gas grill.</p>
<p>6. Burners will not cross light each other.</p>	<p>Grease, Food material, or Dirt build up. Clean the crossfires channels. Make sure the burner's side ports are clean, and the slit on the underside of the burner has been cleaned thoroughly.</p>
<p>7. Burner output on "high" setting is too low. (Rumbling noise and fluttering blue flame at burner surface.)</p>	<p>Supply flex connector is pinched. Reposition supply flex connector as necessary. Dirty or clogged orifice. Spider webs or other matter in venturi tube. Clean burner orifice and clean venturi tube.</p>
<p>8. Grill and control panel lights not working</p>	<p>Unit not connected to power. Plug transformer cord into power box (from working GFI protected outlet). Faulty transformer. Check transformer output – should be 12VAC. Replace if required. Terminals on switch or circuit board are corroded or loose. Clean connections and ensure connectors are pushed together firmly. Access to circuit board is under electrical cover on left side of cabinet.</p>

9. Burner goes out

Location of grill

High wind and wind directly on the back of the grill can cause blowouts. Locate the grill towards the prevailing wind.

Check flame

Follow steps outlined in Step 7. of troubleshooting

Burners installed incorrectly

Correctly-installed burners should be seated firmly and level with no side-to-side movement.

10. Burner goes out when set to low

Supply flex connector is pinched.

Reposition supply flex connector as necessary.

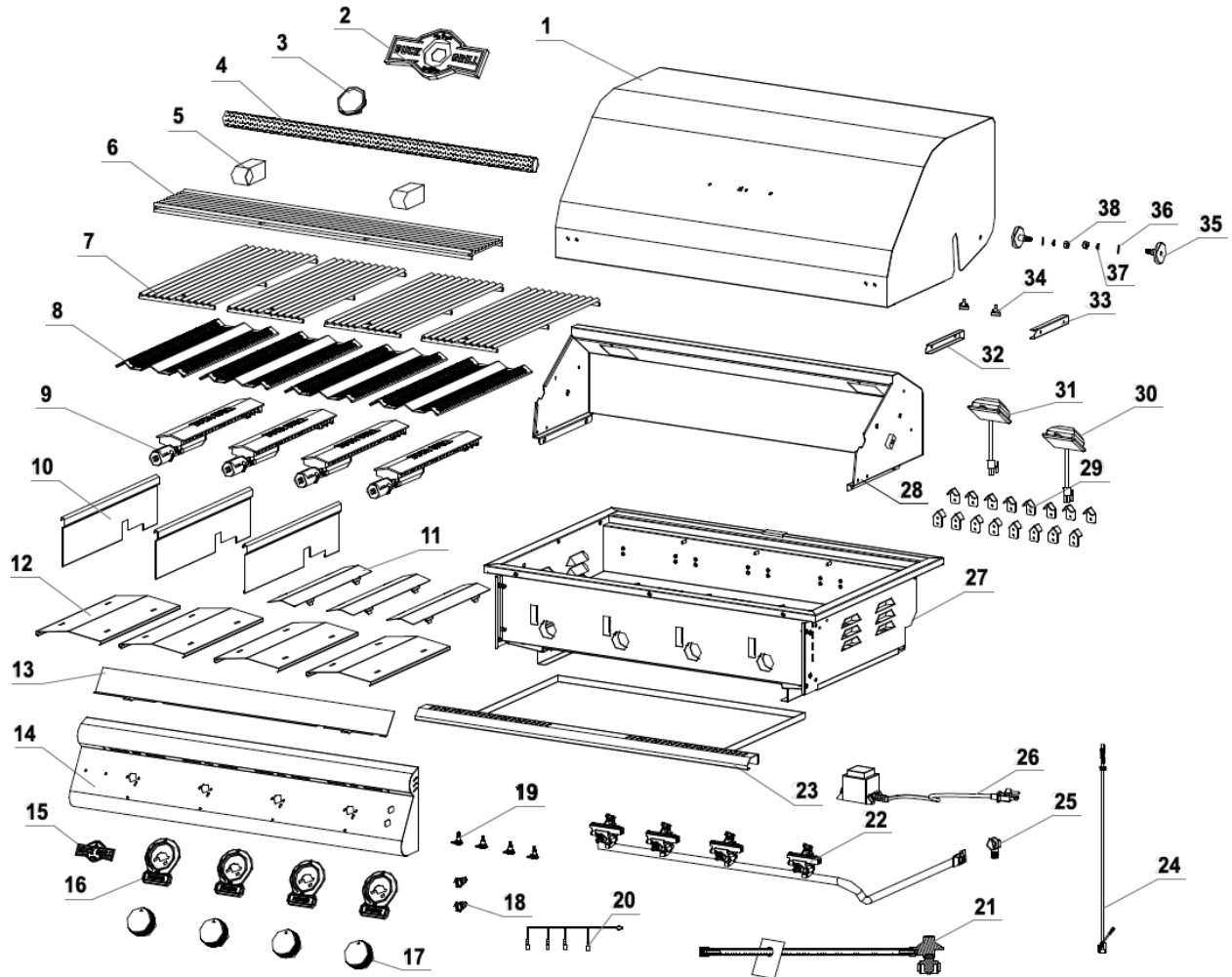
Dirty or clogged orifice. Spider webs or other matter in venturi tube.

Clean burner orifice . Clean out venturi tube.

Ensure an adequate gas supply is available to the grill.

Exploded View & Spare Parts

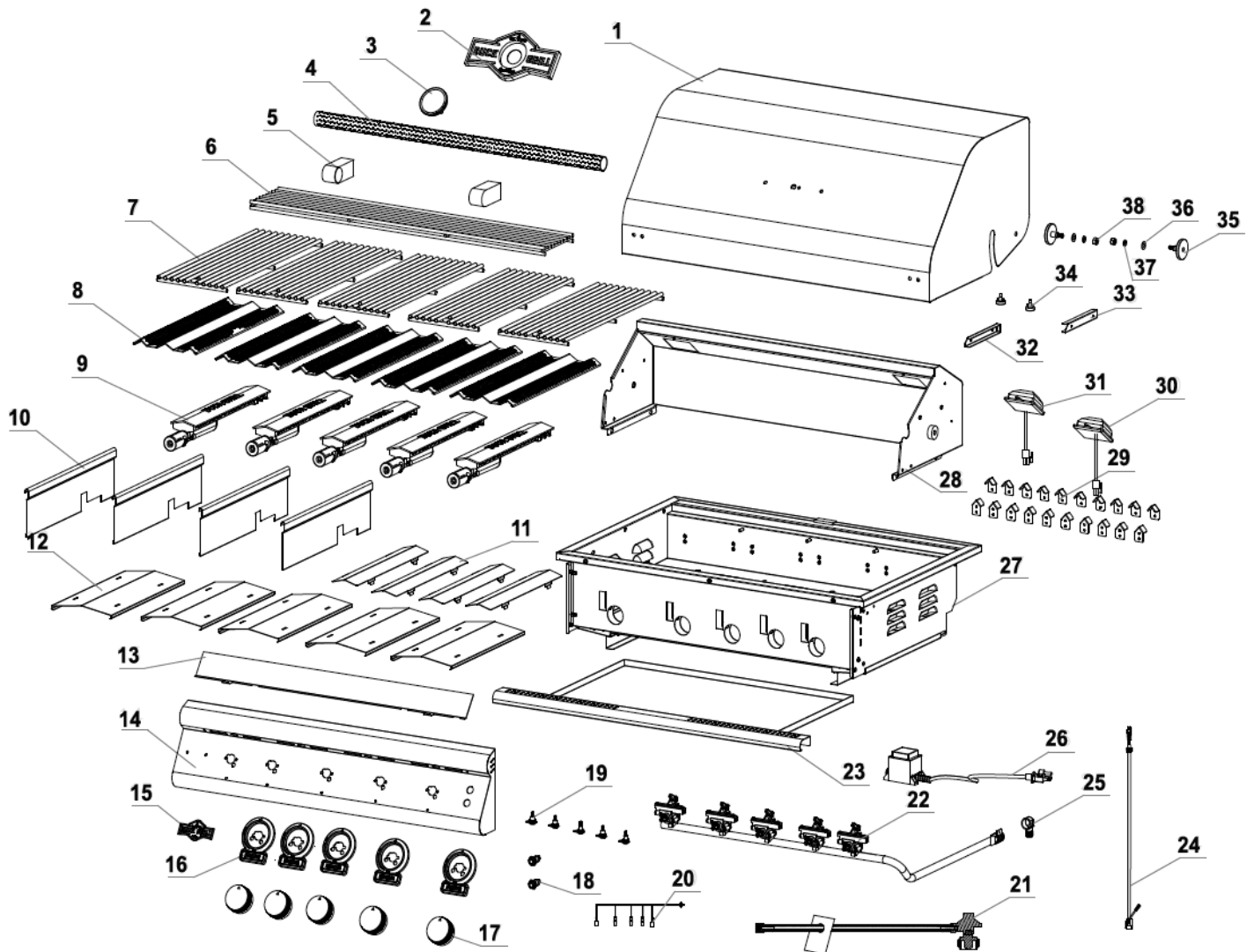
32" BG-32 (LP or NG)



32" Gas Grill			
Item #	Q'ty	Part #	Description
1	1	GP 32LIDASM	Lid Assembly
2	1	GP THERMOSEAT	Thermometer Seat
3	1	GP THERMO	Thermometer
4	1	GP 32LIDHNDL	Lid Handle Pipe
5	2	GP LIDHNDLSEAT	Lid Handle Seat
6	1	GP 32WARMRACK	Warming Rack
7	4	GP COOKGRATE	Cooking Grate
8	4	GP FLMTMR	Flame Tamer
9	4	GP CASTBNR	Cast Stainless Burner
10	3	GP HTZONESEP	Heat Zone Separator
11	3	GP UPRDRIPPAN	Upper Oil Leakage Plate
12	4	GP LWRDRIPPAN	Oil Leakage Plate
13	1	GP LEDSHIELD	LED Bead Shield
14	1	GP 32CTRLPNL	Control Panel Assembly
15	1	GP LOGOPLT	Logo Plate
16	4	GP KNOBBZL	Knob Bezel
17	4	GP KNOB	Knob
18	2	GP BTTNSWTCH	Button Switch
19	4	GP LEDBULB	LED Bead
20	1	GP 32LEDWIRE	LED Wire
21	1	GP HOSEREG	Hose & Regulator Assembly -LP
22	1	GP MAINVALVE	Main Valve Assembly
23	1	GP 32DRIPPAN	Drip Tray
24	1	GP WIREHRNS	Main Wiring Harness
25	1	GP CPRFITN	Copper Fitting
26	1	GP TRNSFRM	Transformer
27	1	GP 32FIREBOX	Firebox Assembly
28	1	GP 32FIREBOXBCK	Firebox Back Wall Asm.
29	16	GP FLMTMRSUP	Flame Tamer Support
30	1	GP HALOLMP2	Halogen Lamp #1
31	1	GP HALOLMP1	Halogen Lamp #2
32	1	GP WRMRCKSUPL	Warming Rack Support L
33	1	GP WRMRCKSUPR	Warming Rack Support R
34	2	GP RUBBMPR	Rubber Bumper
35	2	GP LIDHINGEPIN	Lid Hinge Pin
36	2	GP M6FLTSHIM	M6 Flat Shim
37	2	GP M6SPRNGSHIM	M6 Spring Shim
38	2	GP M6LOCKNUT	M6 Locking Nut

Exploded View & Spare Parts

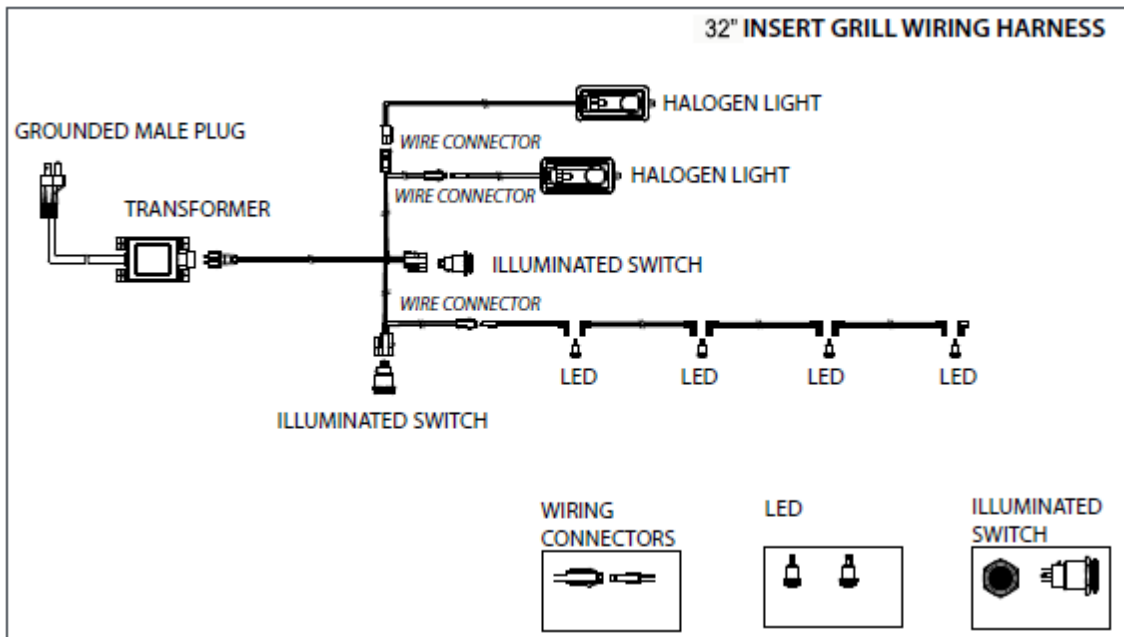
40" BG-40 (LP or NG)



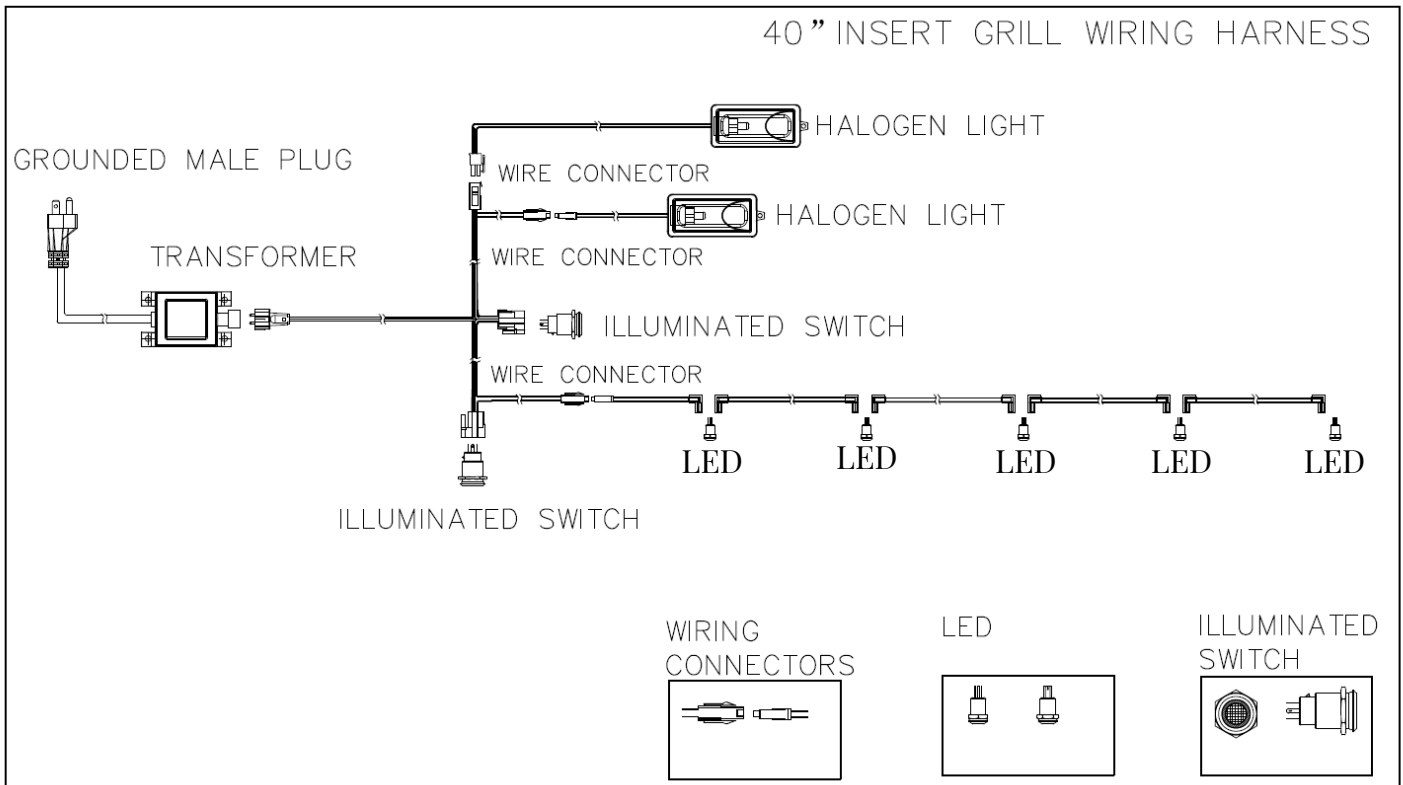
40" Gas Grill			
Item #	Q'ty	Part #	Description
1	1	GP 40LIDASM	Lid Assembly
2	1	GP THERMOSEAT	Thermometer Seat
3	1	GP THERMO	Thermometer
4	1	GP 40LIDHNDL	Lid Handle Pipe
5	2	GP LIDHNDLSEAT	Lid Handle Seat
6	1	GP 40WARMRACK	Warming Rack
7	4	GP COOKGRATE	Cooking Grate
8	4	GP FLMTMR	Flame Tamer
9	4	GP CASTBNR	Cast Stainless Burner
10	3	GP HTZONESEP	Heat Zone Separator
11	3	GP UPRDRIPPAN	Upper Oil Leakage Plate
12	4	GP LWRDRIPPAN	Oil Leakage Plate
13	1	GP LEDSHIELD	LED Bead Shield
14	1	GP 40CTRLPNL	Control Panel Assembly
15	1	GP LOGOPLT	Logo Plate
16	4	GP KNOBBZL	Knob Bezel
17	4	GP KNOB	Knob
18	2	GP BTTNSWTCH	Button Switch
19	4	GP LEDBULB	LED Bead
20	1	GP 40LEDWIRE	LED Wire
21	1	GP HOSEREG	Hose & Regulator Assembly
22	1	GP MAINVALVE	Main Valve Assembly
23	1	GP 40DRIPPAN	Drip Tray
24	1	GP WIREHRNS	Main Wiring Harness
25	1	GP CPRFITN	Copper Fitting
26	1	GP TRNSFRM	Transformer
27	1	GP 40FIREBOX	Firebox Assembly
28	1	GP 40FIREBOXBCK	Firebox Back Wall Asm.
29	16	GP FLMTMRSUP	Flame Tamer Support
30	1	GP HALOLMP2	Halogen Lamp #1
31	1	GP HALOLMP1	Halogen Lamp #2
32	1	GP WRMRCKSUPL	Warming Rack Support L
33	1	GP WRMRCKSUPR	Warming Rack Support R
34	2	GP RUBBMPR	Rubber Bumper
35	2	GP LIDHINGEPIN	Lid Hinge Pin
36	2	GP M6FLTSHIM	M6 Flat Shim
37	2	GP M6SPRNGSHIM	M6 Spring Shim
38	2	GP M6LOCKNUT	M6 Locking Nut

Wiring Diagram

32" Grill



40" Grill



Customer Service

When contacting New Buck Corporation for customer service, please have the following information ready.

- Model number
- Date of purchase
- Proof of purchase by the original owner
- Serial Number (located on the left outside of the grill)

Ordering Repair Parts

Parts Not Under Warranty

Parts can be ordered through New Buck Corporation at cost of part and shipping.

Warranty Parts

Warranty parts will need a proof of purchase and can be ordered by contacting New Buck Corporation. Proof of purchase is required for warranty parts. Parts will be free of charge if under warranty. Large parts may require core charge.

All parts listed in the Parts List have a Part Number. When ordering parts, first obtain the Model Number and Serial Number from the name plate on your equipment. Then determine the Part Number and the Description of each part from the following illustration and part list. Be sure to give the following information:

- Appliance Model Number
- Part Description
- Appliance Serial Number
- Part Number
- Type of Gas (Propane or Natural)

Note: Do not order bolts, screws, washers or nuts. They are standard hardware items and can be purchased at any local hardware store. Shipments contingent upon strikes, fires and all causes beyond our control.

Your Buck Grill is identified by model number, serial number and gas type. This information is provided on the product metal label located on the side of the grill.

Manufacturer's Limited Warranty

PRODUCTS COVERED

This warranty covers the new Buck Grill, so long as it is owned by the original purchaser, including optional and standard accessories purchased at the same time, subject to terms, limitations, and conditions herein set out.

This Warranty will not cover any damage and/or failure caused by abuse or improper installation of the products covered.

WARRANTY TIME PERIODS

(A) Period I For one (1) year from the date of purchase, NBC will replace or repair, at its option, any part defective in materials or workmanship. The costs of parts only are included. The customer pays any labor or transportation charges required.

Thereafter,

(B) Period II For the period after the first year from the date of purchase and extending for five (5) years as long as the Buck Grill is owned by the original purchaser, NBC will repair or replace, at its option, any part defective in materials or workmanship, with the exception of: wiring, switches, components, optional and standard accessories and all parts not permanently attached to the heating unit. Parts not permanently attached to the grill are defined as those items designed to be removed from the stove, including those removable with common hand tools. The costs of parts only are included. The customer pays any labor or transportation charges required.

PROCEDURE

Should you feel that your Buck Gas Grill is defective, you should contact any NBC authorized dealer for the name of your nearest authorized NBC service representative, who will instruct you on the proper procedure, depending on which Warranty Time Period (Period I or Period II) applies.

