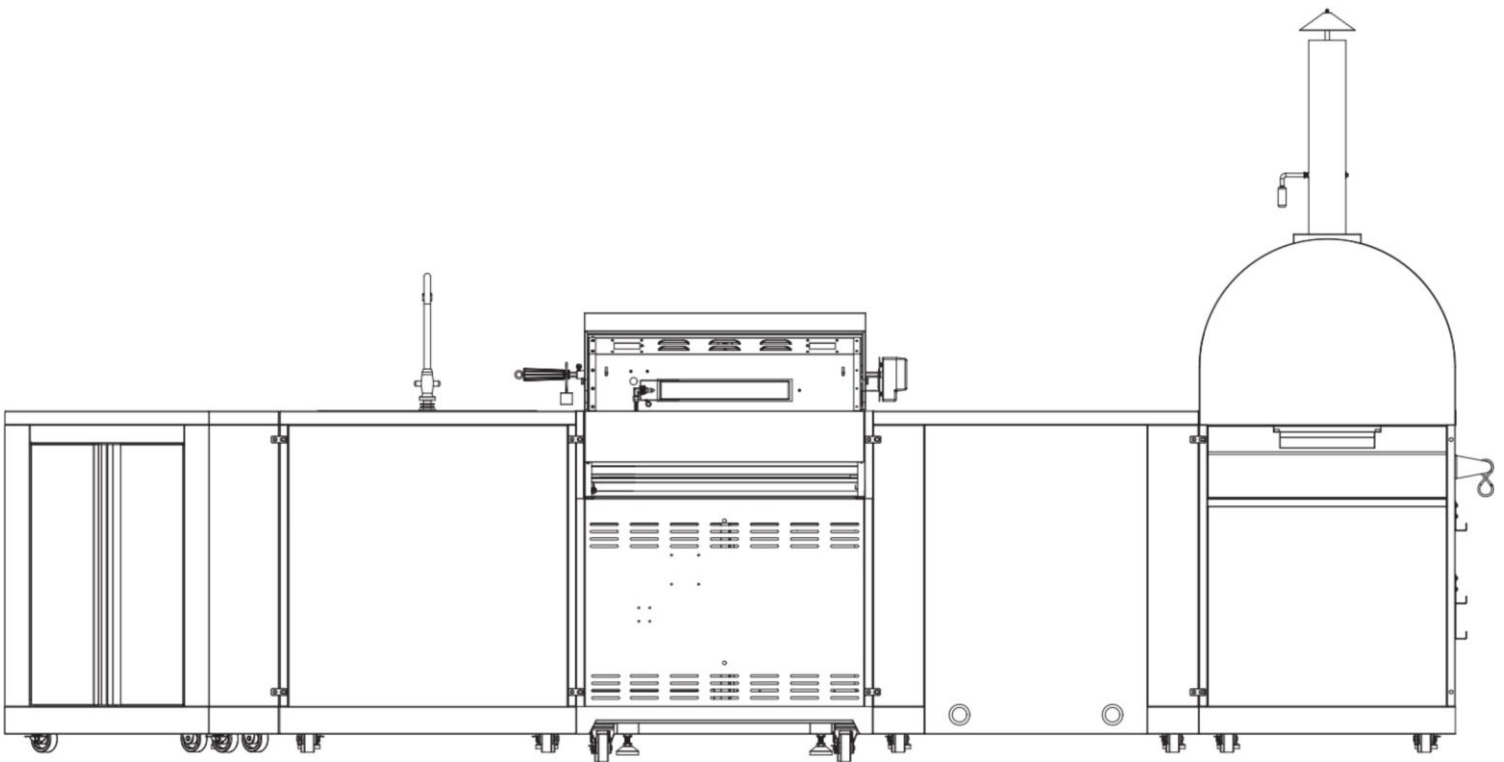


10' PRO SERIES 7-PIECE STAINLESS STEEL OUTDOOR KITCHEN SET



⚠ WARNING



- Please read and understand the product manual completely before assembly
- Check against the parts list to make sure all parts are received
- Wear proper safety goggles or other protective gears while in assembly
- Do not return the product to dealer. They are not equipped to handle your requests.

Missing parts or have questions on assembly?

Please call: 1-877-761-2819 or email: cs@tmgindustrial.com

IMPORTANT:

**Save for electrical inspector's use. Installer: Leave installation instructions with the homeowner.
Homeowner: Keep installation instructions for future reference**

Welcome

Thank you for purchasing our outdoor kitchen appliance! We appreciate your business and we recommend that you read this entire User's Manual before operating your new appliance for the first time.

This manual contains instructions on how to properly install and set up your new range, as well as insights into the unique features that our product offers. Please keep this manual for future reference, as it contains answers to questions that you might have as you begin to cook.

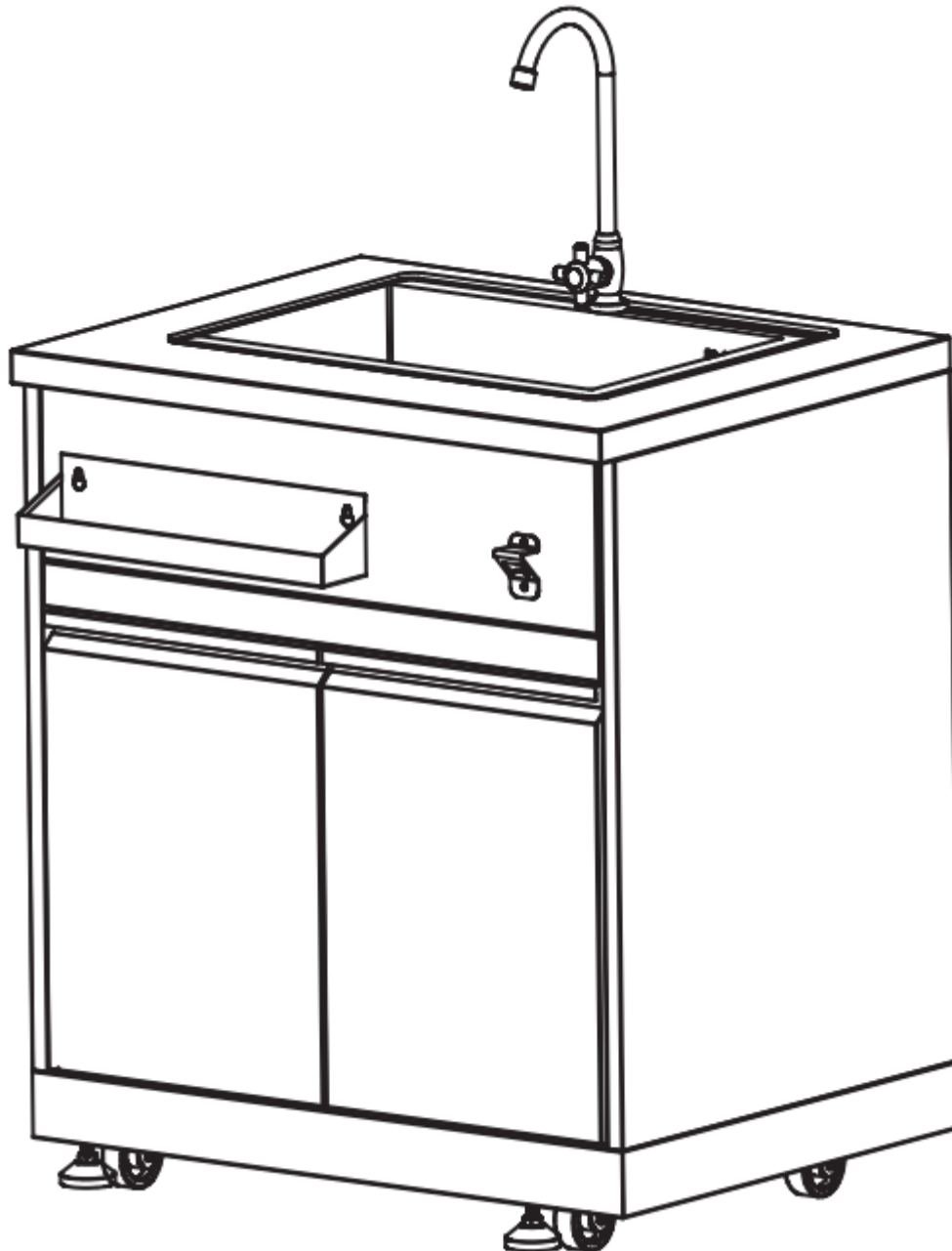
DIRECTORY

SINK CABINET	2
REFRIGERATOR CABINET	18
BBO CABINET	33
4-BURNER GAS GRILL	56
SIDE BURNER CABINET	75
CORNER CABINET	89
PIZZA OVEN	101

SINK CABINET

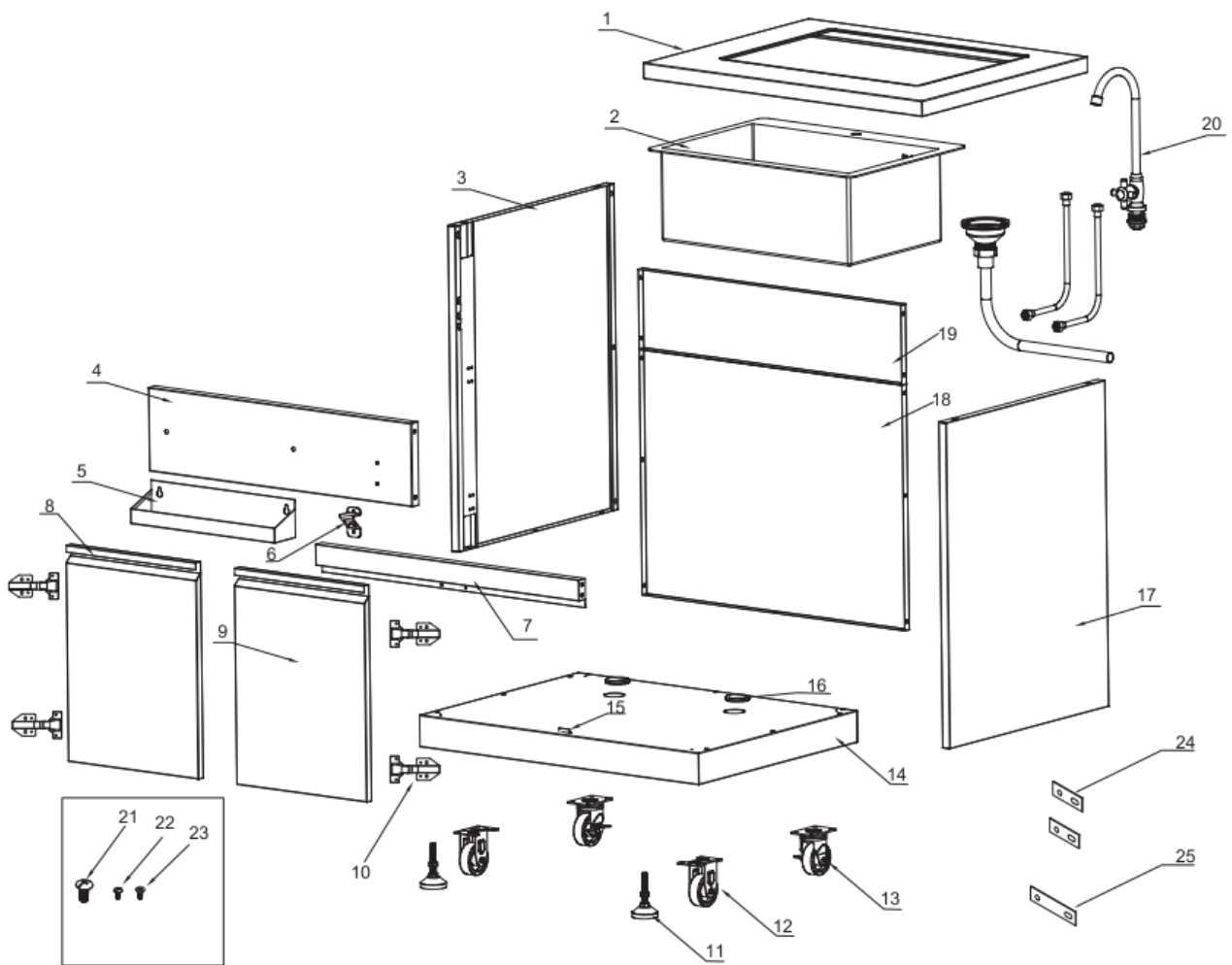
MODEL: TMG-LKS10-1

Instructions for use and installation



PARTS EXPLOSIVE PICTURES

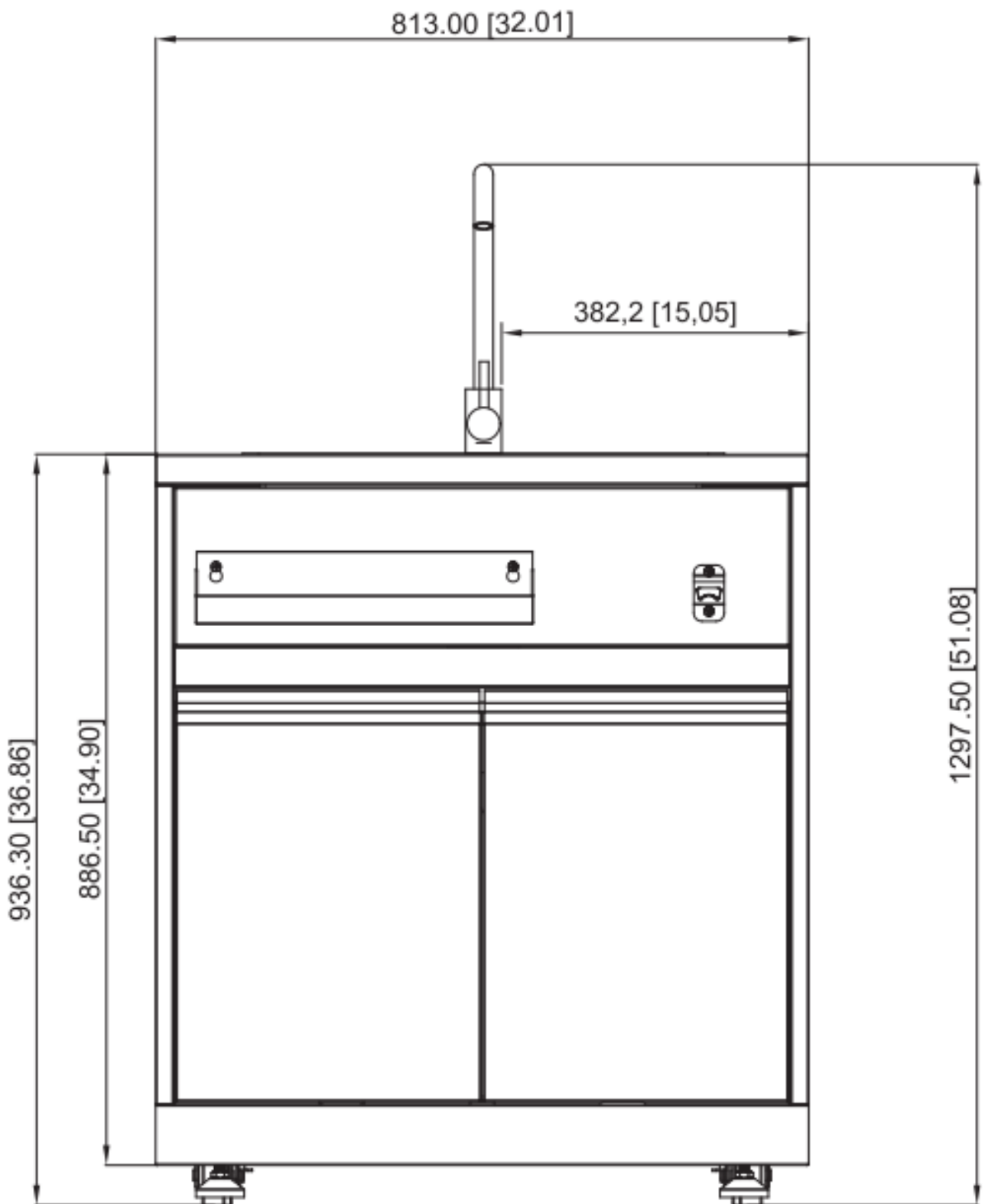
Our door Kitchen Sink Cabinet Parts lists and Explosive Picture

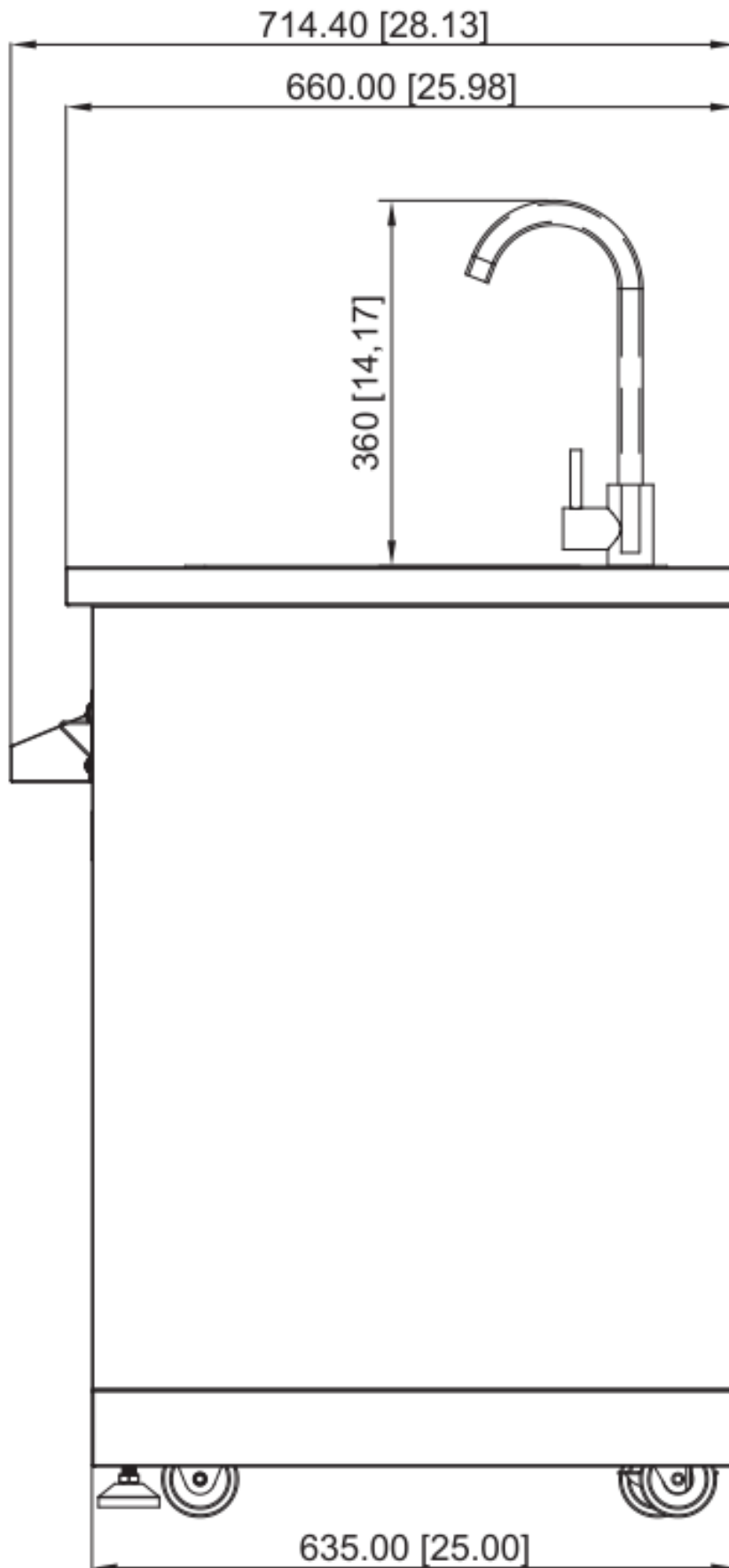


PARTS LIST

Explosive#	Part#	Part Name	Quantity
1	20.01.008067-000-A0	Countertop welding assembly	1
2	05.99.008008-000-A1	Water sink	1
2.1	05.19.008004-000-A0	Drainpipe with anti-overflow	1
3	20.01.008089-000-A00	Left side panel welding assembly Decoration	1
4	5.99.008008-000-A1	Decoration panel welding assembly	1
5	20.01.001044-000-A0	Condiment holder welding assembly	1
6	04.01.008033-000-A0	Bottle opener	1
7	20.01.001040-000-A1	Beam welding assembly	1
8	22.99.009182-000-A0	Left door welding assembly	1
9	22.99.009181-000-A0	Right door welding assembly	1
10	5.03.008001-000-A0	Door hinge	4
11	05.01.008004-000-A0	Supporting leg	2
12	05.10.000122-000-A0	Fixed caster	2
13	05.10.000123-000-A0	Universal caster with brake	2
14	20.01.008069-000-A0	Bottom panel welding assembly	1
15	04.01.002596-000-A1	Door barrier strip	1
16	06.08.008078-000-A0	Gasket	2
17	20.01.008088-000-A0	Right side panel welding assembly	1
18	20.01.001042-000-A0	Back panel welding assembly A	1
19	20.01.008091-000-A0	Back panel welding assembly B	1
20	05.99.008009-000-A0	Faucet	1
20.1	05.19.008005-000-A0	Faucet inlet pipe	2
21	06.02.000093-000-A0	¼" Philips thumb head screw with anti-slip design	52
22	06.10.000042-000-A0	Philips thumb head screw	4
23	06.11.008056-000-A0	Flat head screw	26
24	04.01.002580-000-A0	Cabinet back connecting plate	2
25	04.01.002579-000-A0	Cabinet front connecting plate	1

PRODUCT DIMENSION

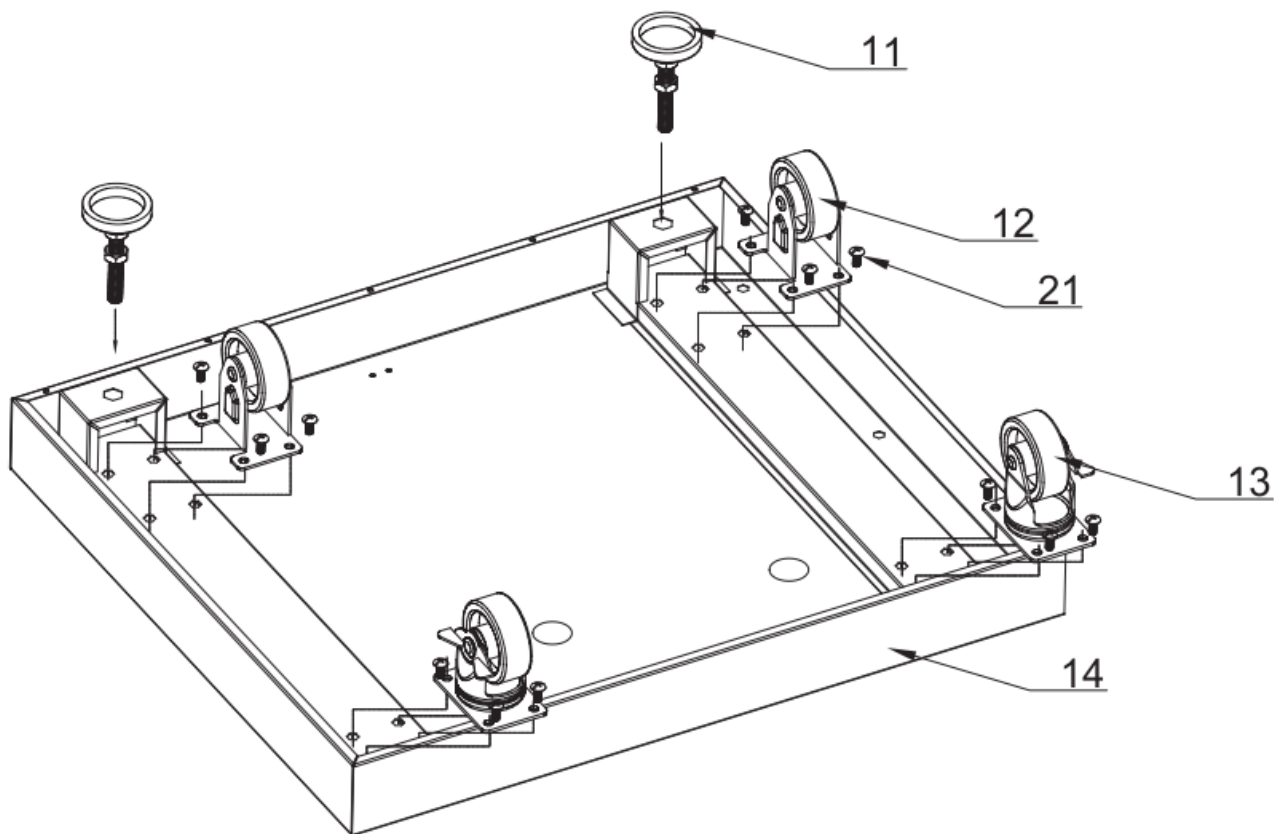




CABINET INSTALLATION

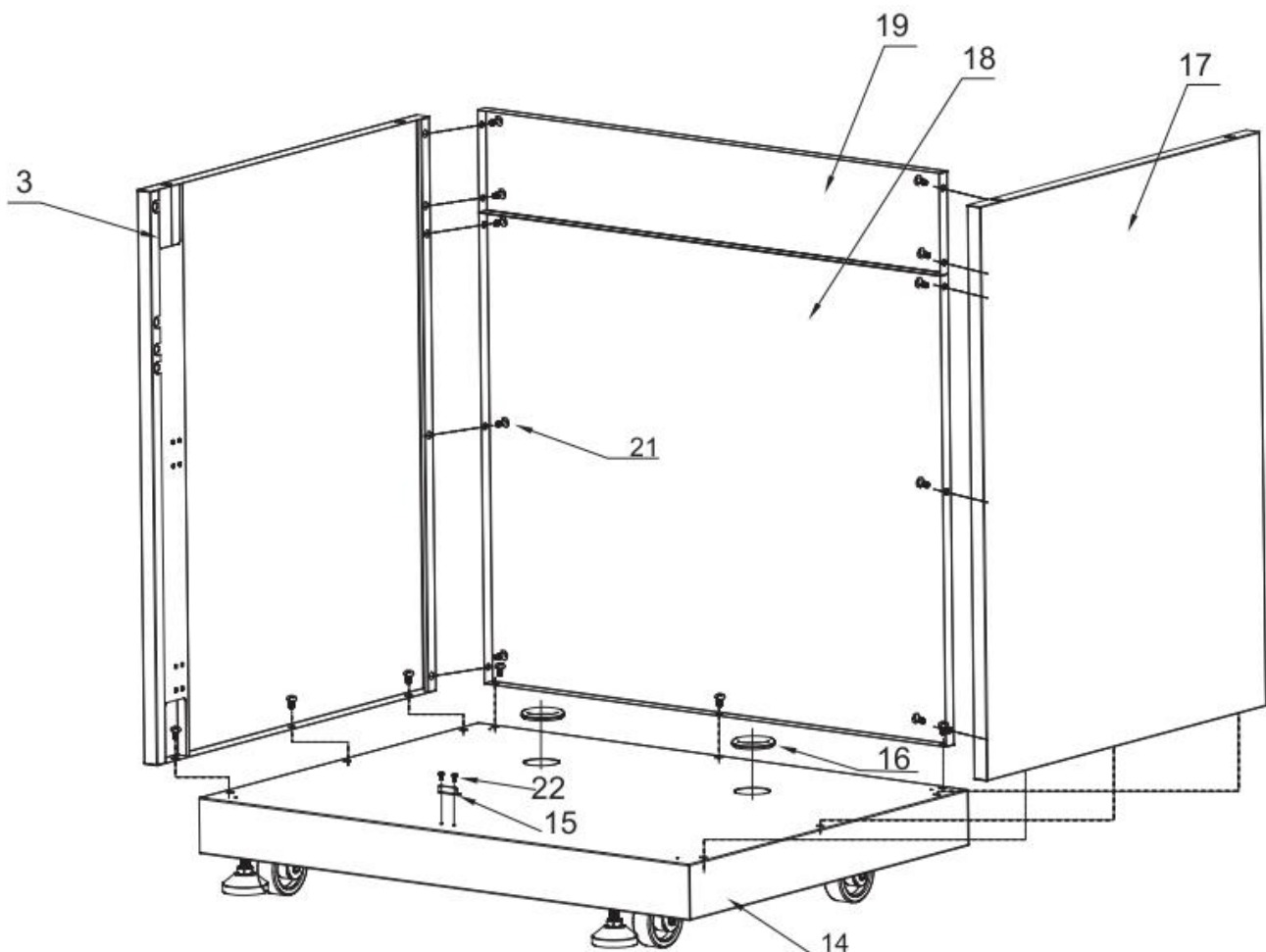
Step 1

1. Connect 2 pcs supporting leg (Part # 11) to bottom welding part, and tighten two legs;
2. Connect 2 pcs Fixed caster (Part # 12) and 2 pcs universal caster with brake (Part # 13) with 16 pcs $\frac{1}{4}$ " Philips thumb head screw with anti-slip design (Part # 21) to bottom welding part (Part # 14)



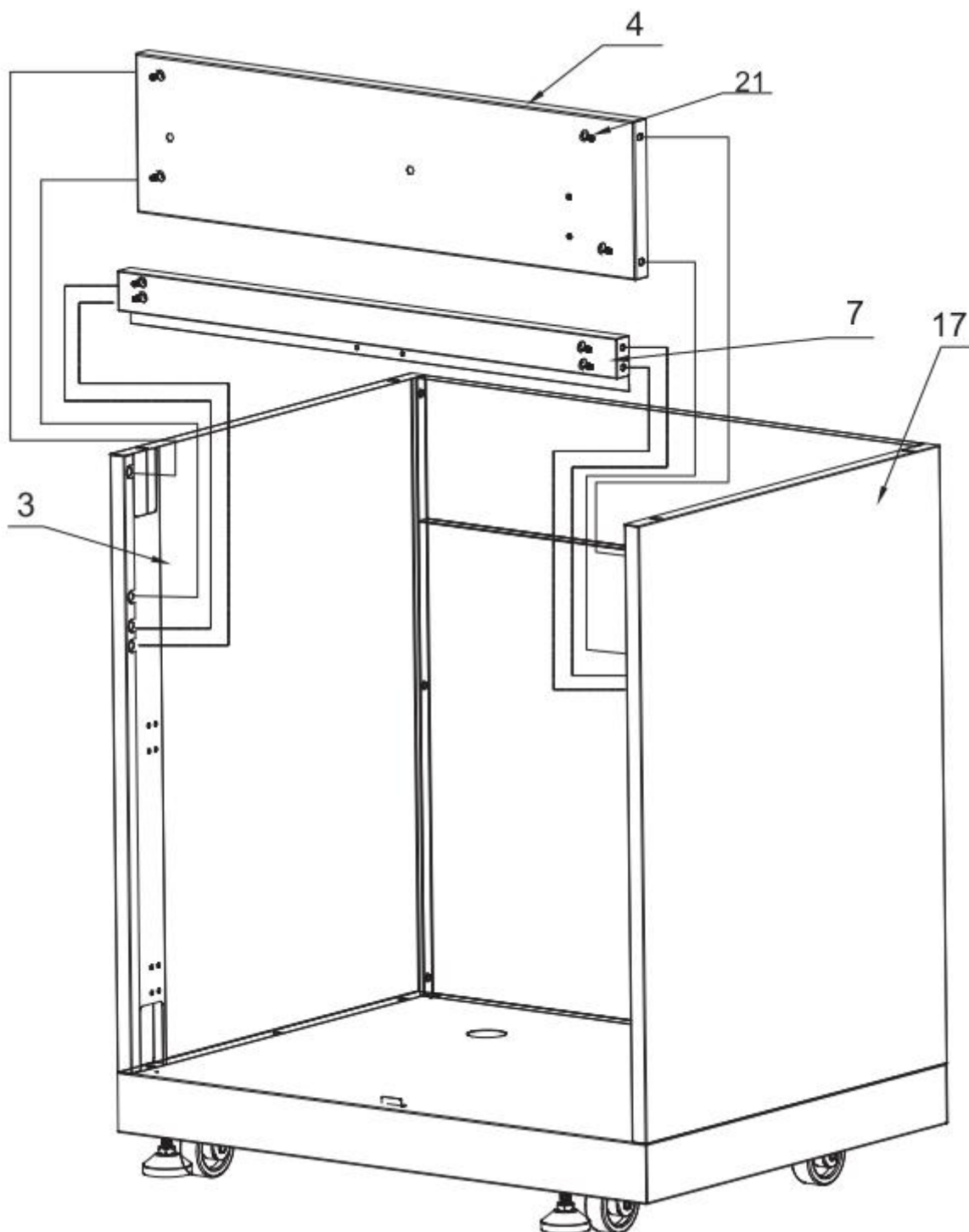
Step 2

1. Reverse back Bottom panel welding assembly (Part # 14). Install 2 pcs Gasket (Part # 16) to Part # 14, and then use 2 pcs Philips thumb head screw (Part # 22) to install Door barrier strip (Part # 15) to Part # 14;
2. Use 3 pcs ¼" Philips thumb head screw with anti-slip design (Part # 21) to tighten Left side panel welding assembly (Part # 3) to Part # 14;
3. Use 3 pcs Part # 21 to tighten Right side panel welding assembly (Part # 17) to Part #14;
4. Use 13 pcs Part # 21 to tighten Back panel welding assembly A (Part # 18) and Back panel welding assembly B (Part # 19) with Part #13, #3 and #17.
5. Do not over-tighten all the screws until parts are lined up.



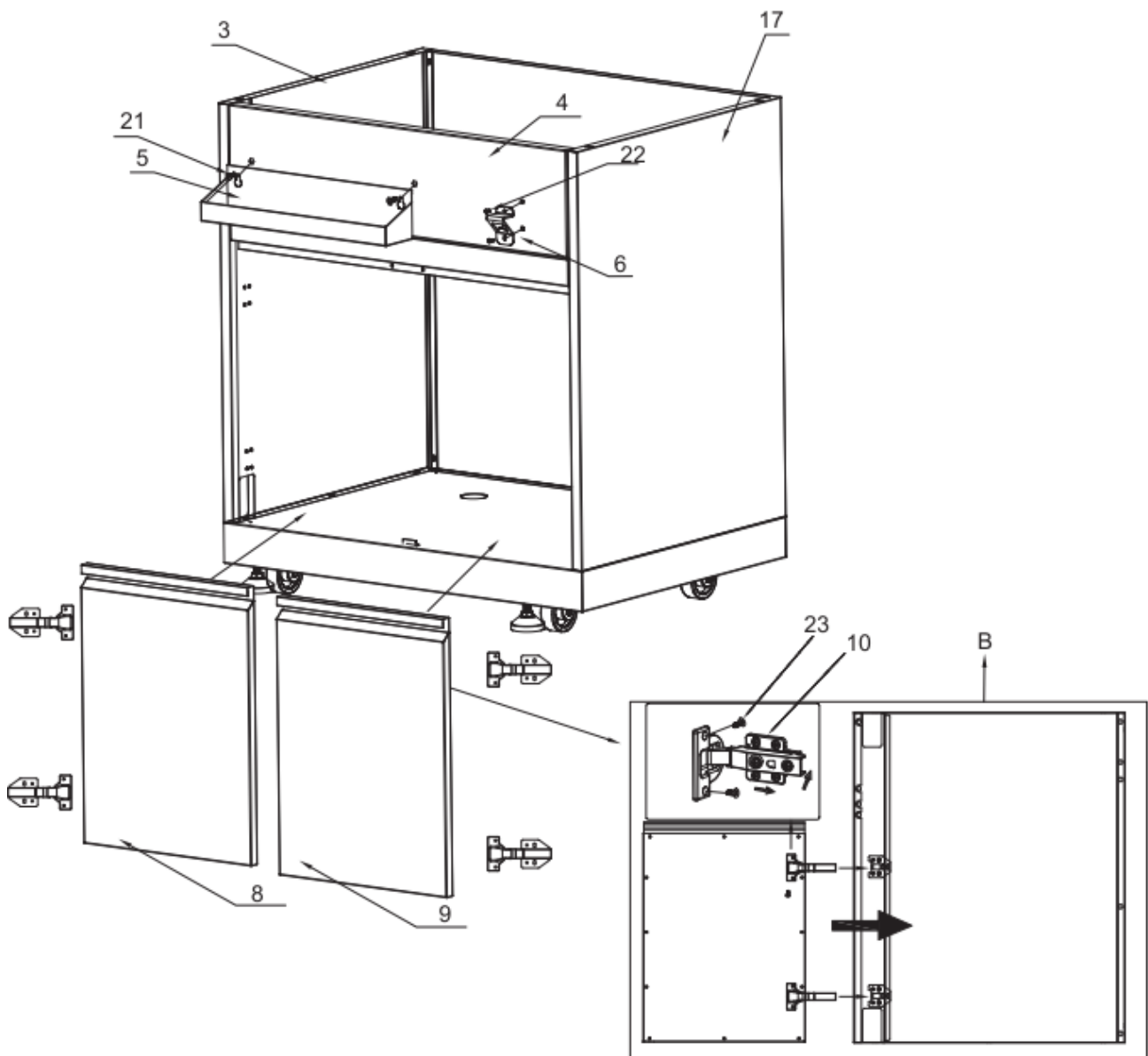
Step 3

1. Use 4 pcs Part # 21 to connect Beam welding assembly (Part # 7) with Part #3 and #17;
2. Use 4 Part # 21 to connect Decoration panel welding assembly (Part # 4) with Part #3 and #17;
3. Do not over-tighten all the screws until parts are lined up.



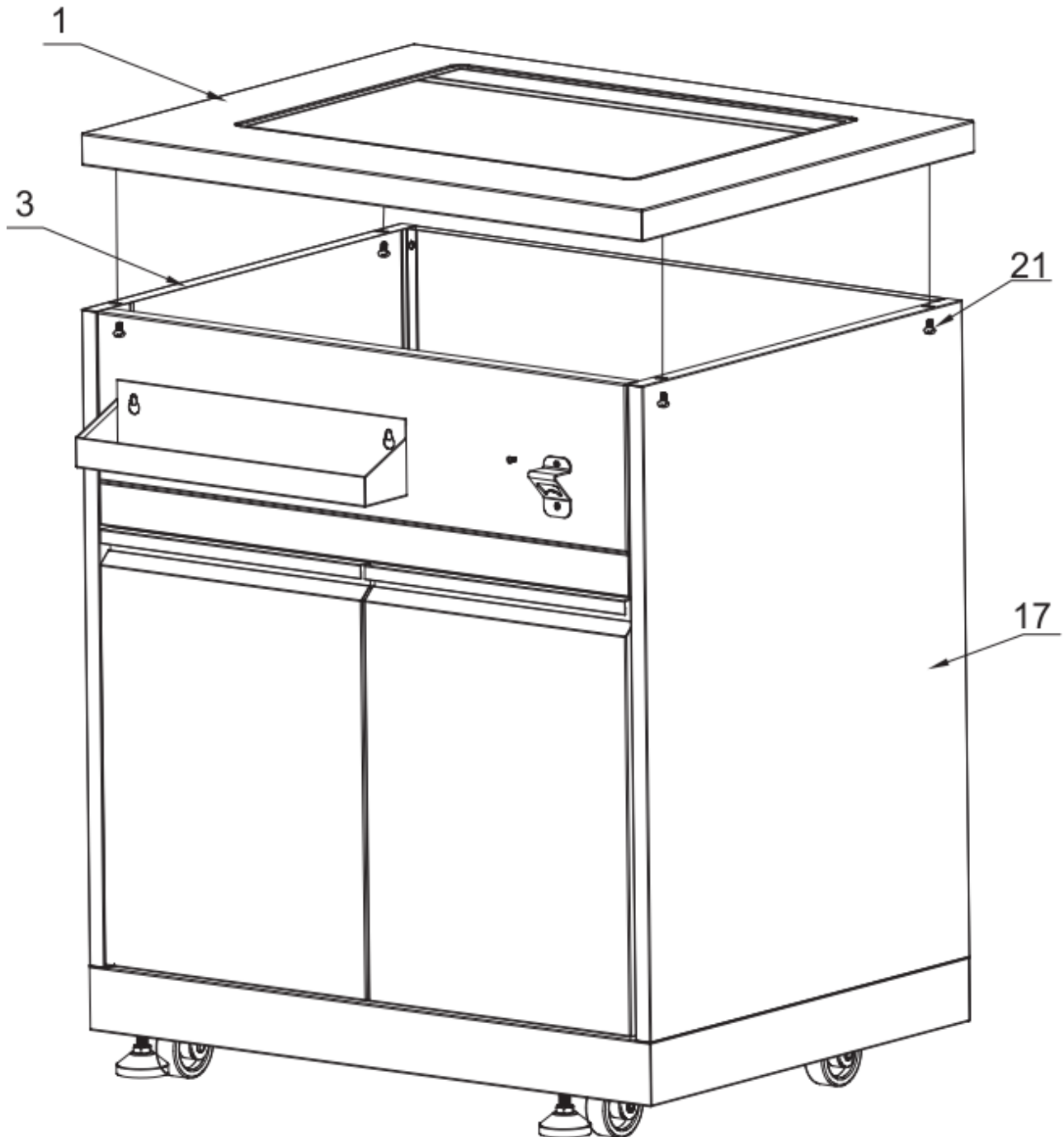
Step 4

1. Use 2 pcs Part # 21 to connect Condiment holder welding assembly (Part # 5) with Part #4;
2. Use 2 pcs Philips thumb head screw (Part # 22) to connect bottle opener (Part # 6) with Part #4;
3. Use 24 pcs fat head screw (Part # 23, Showing in Picture "B") to install 4 pcs Door hinge with Part # 3, Left door welding assembly (Part # 8), Right door welding assembly (Part # 9) and Right-side panel welding assembly (Part # 17).
4. Install Part # 8 to Part # 3 and install Part # 9 to Part # 17. Do not over-tighten all the screws until parts are lined up.



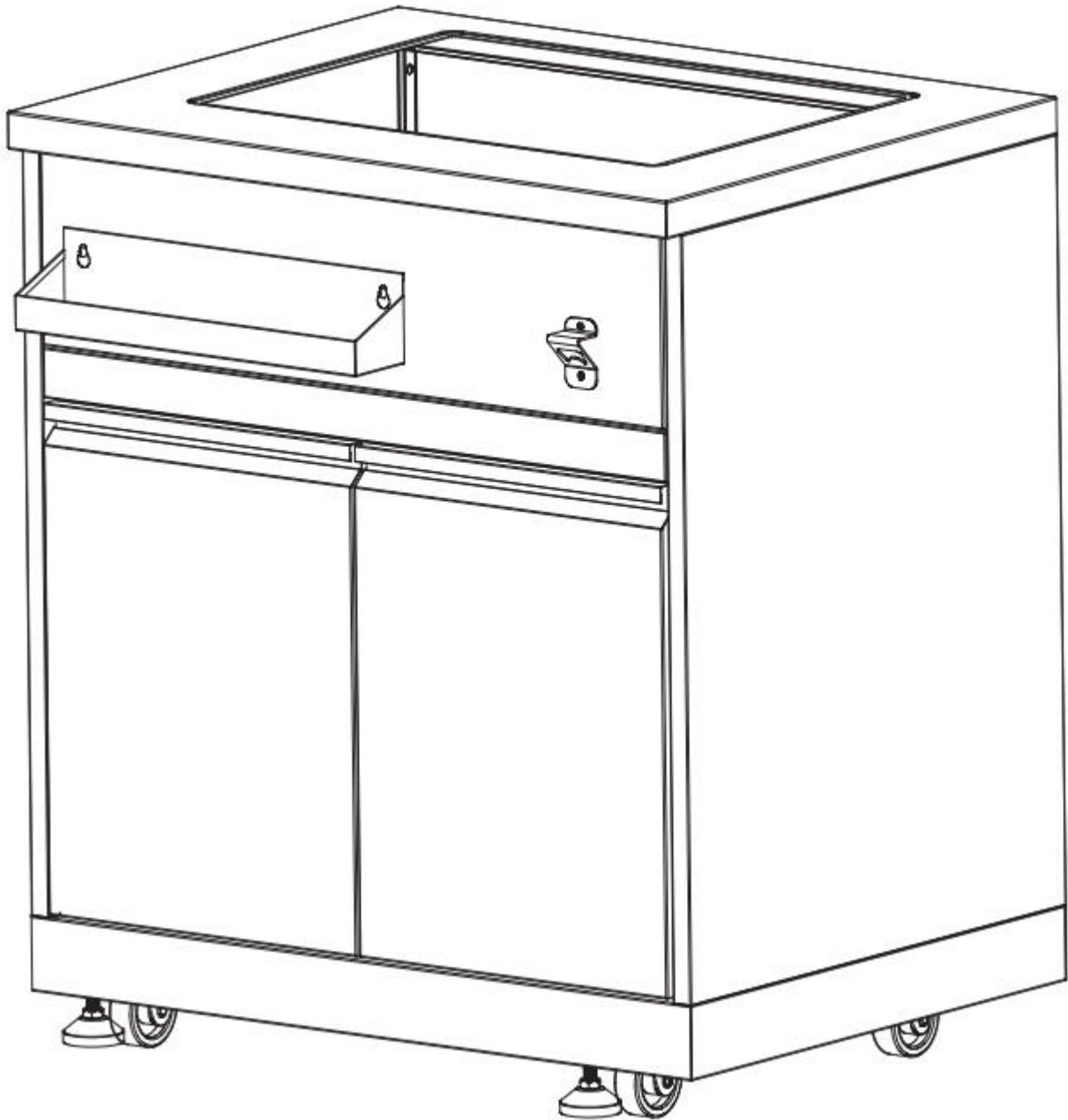
Step 5

1. Use 4 pcs Part # 21 to install Countertop welding assembly with Part # 3 and # 17, making sure the connection is smooth.



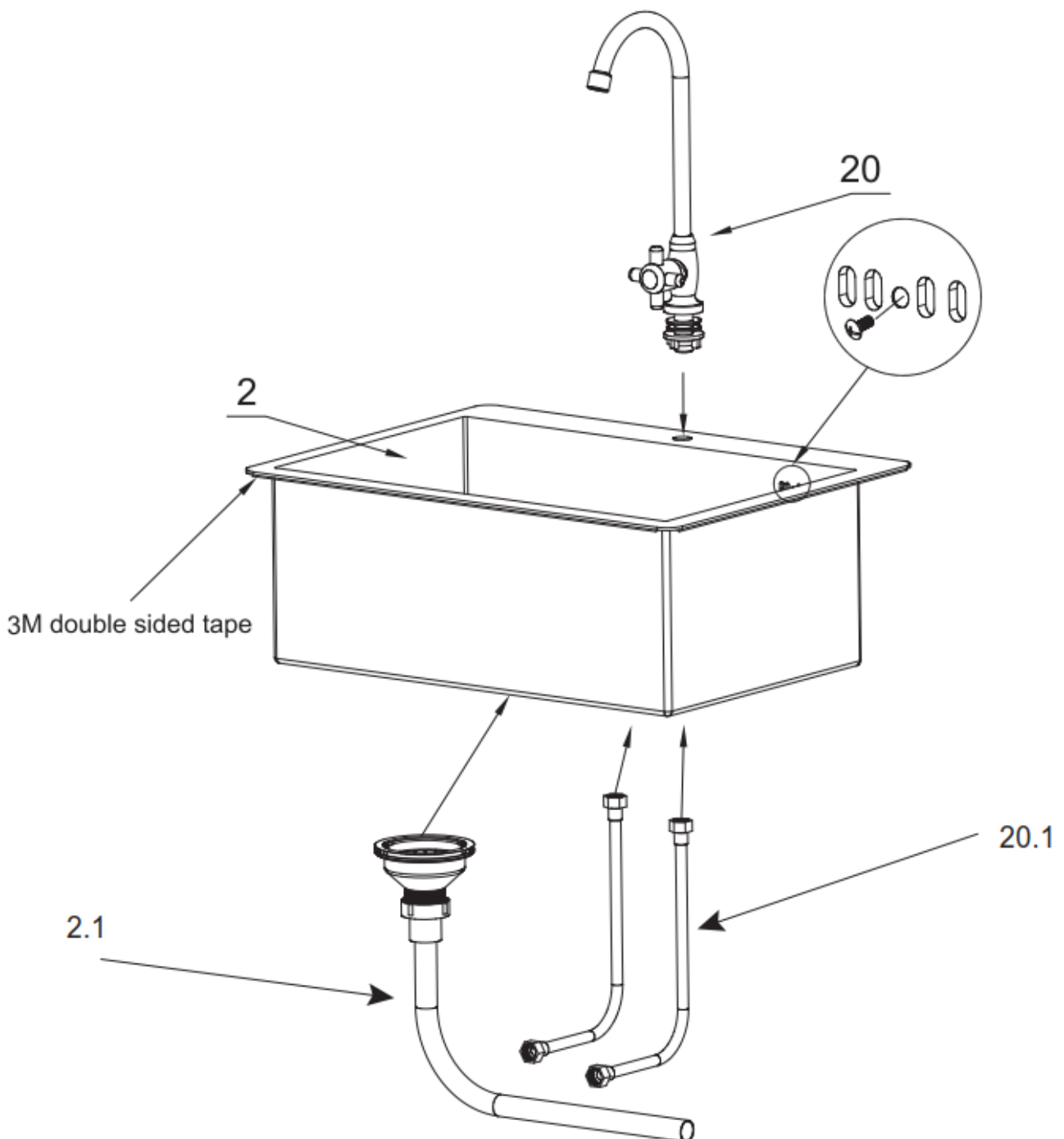
Step 6

The Product without faucet and water pipe will be looking like below picture.

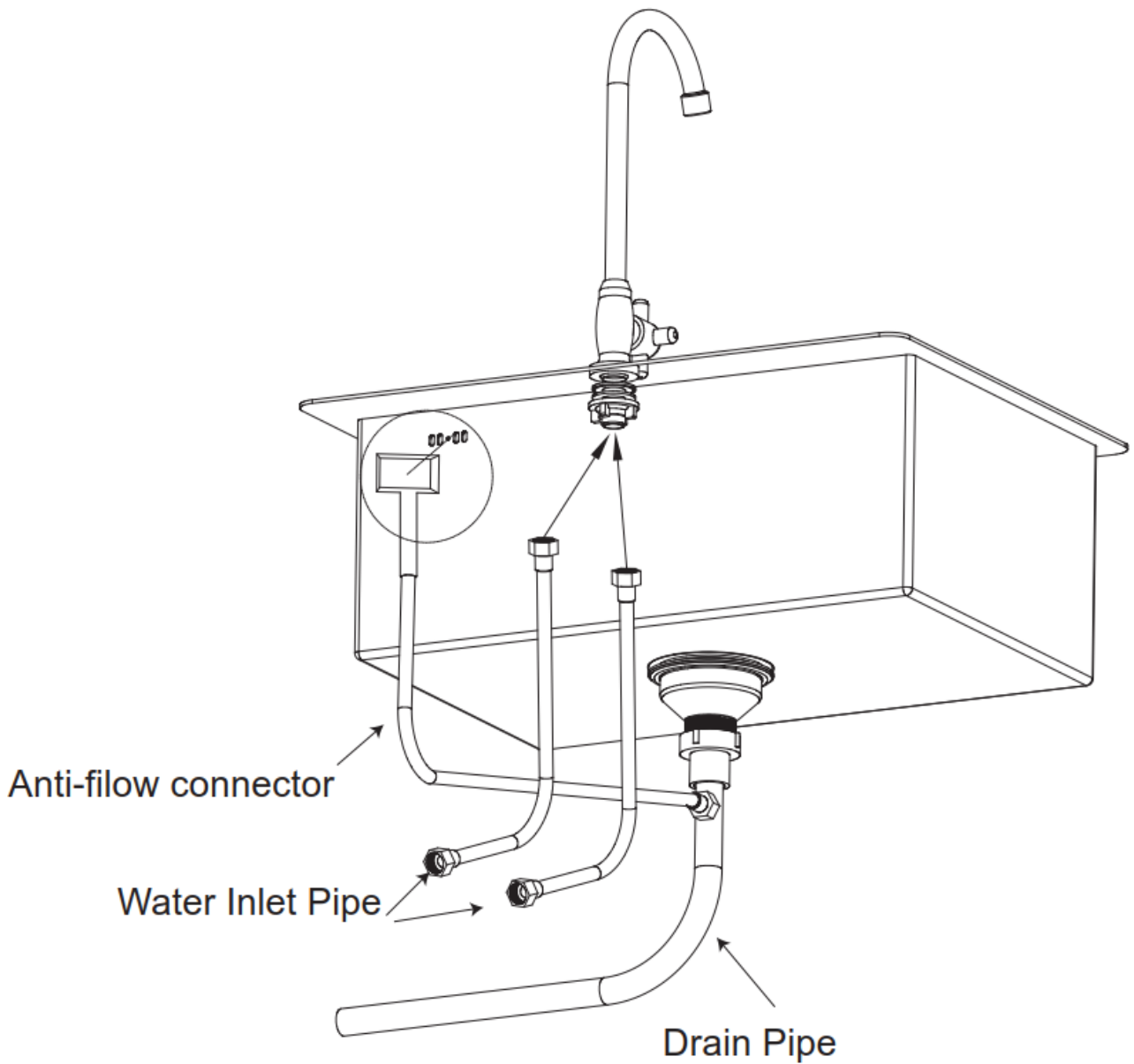


Step 7

1. Install Faucet (Part # 20) to Water sink (Part # 2), then put 2 pcs water inlet pipe (part of # 18) into the bottom of Part # 20;
2. Put Drain pipe with anti-overflow (Part # 2.1) to the bottom of Part # 2, then use specialized screw 3/16" screw within Part # 2.1 to lock Anti-overflow connector (already installed from the manufacturer), connect anti-flow connector to the side of drain pipe;
3. Take out 3M double sided tape from the edge of the water sink.

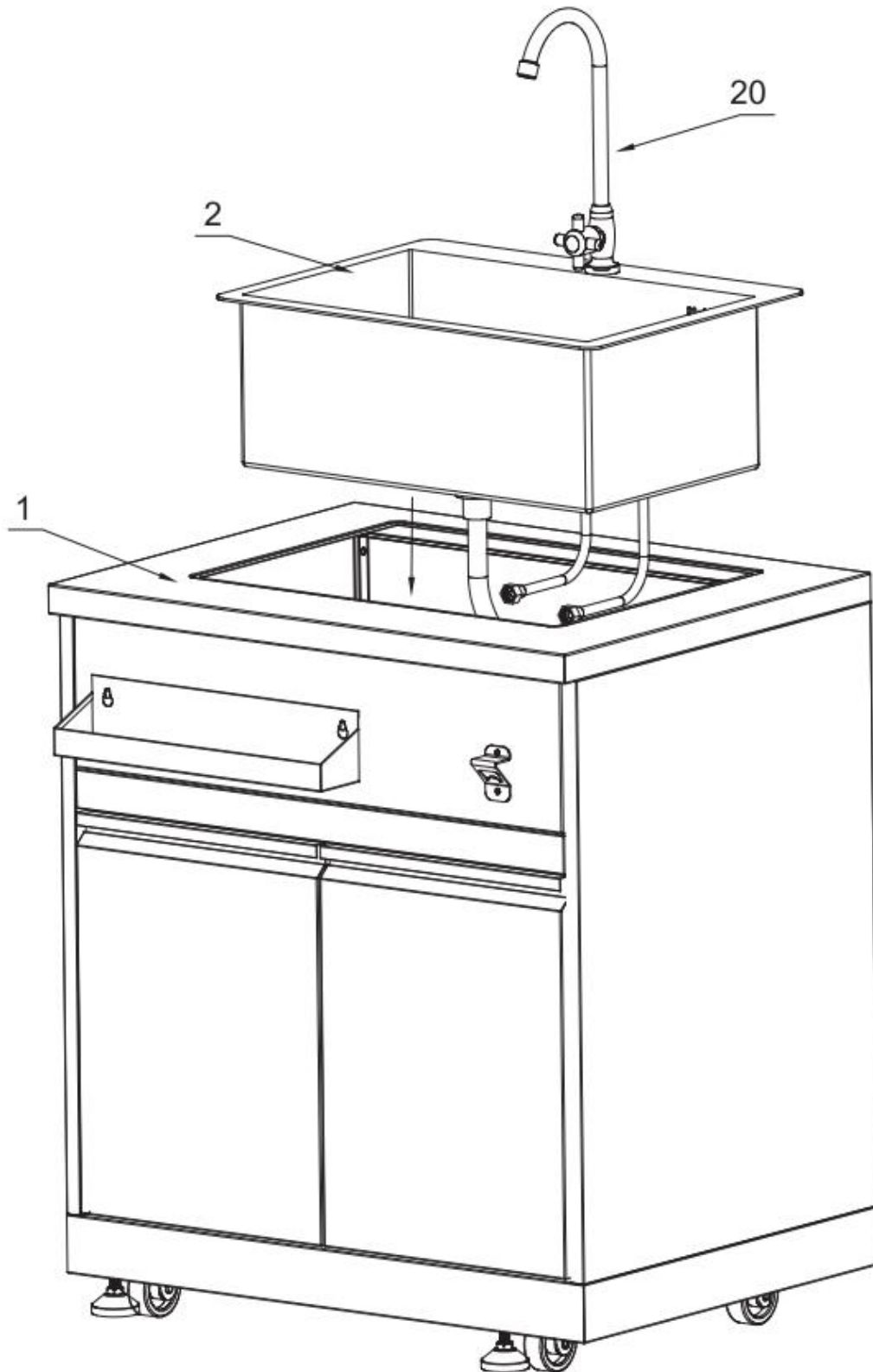


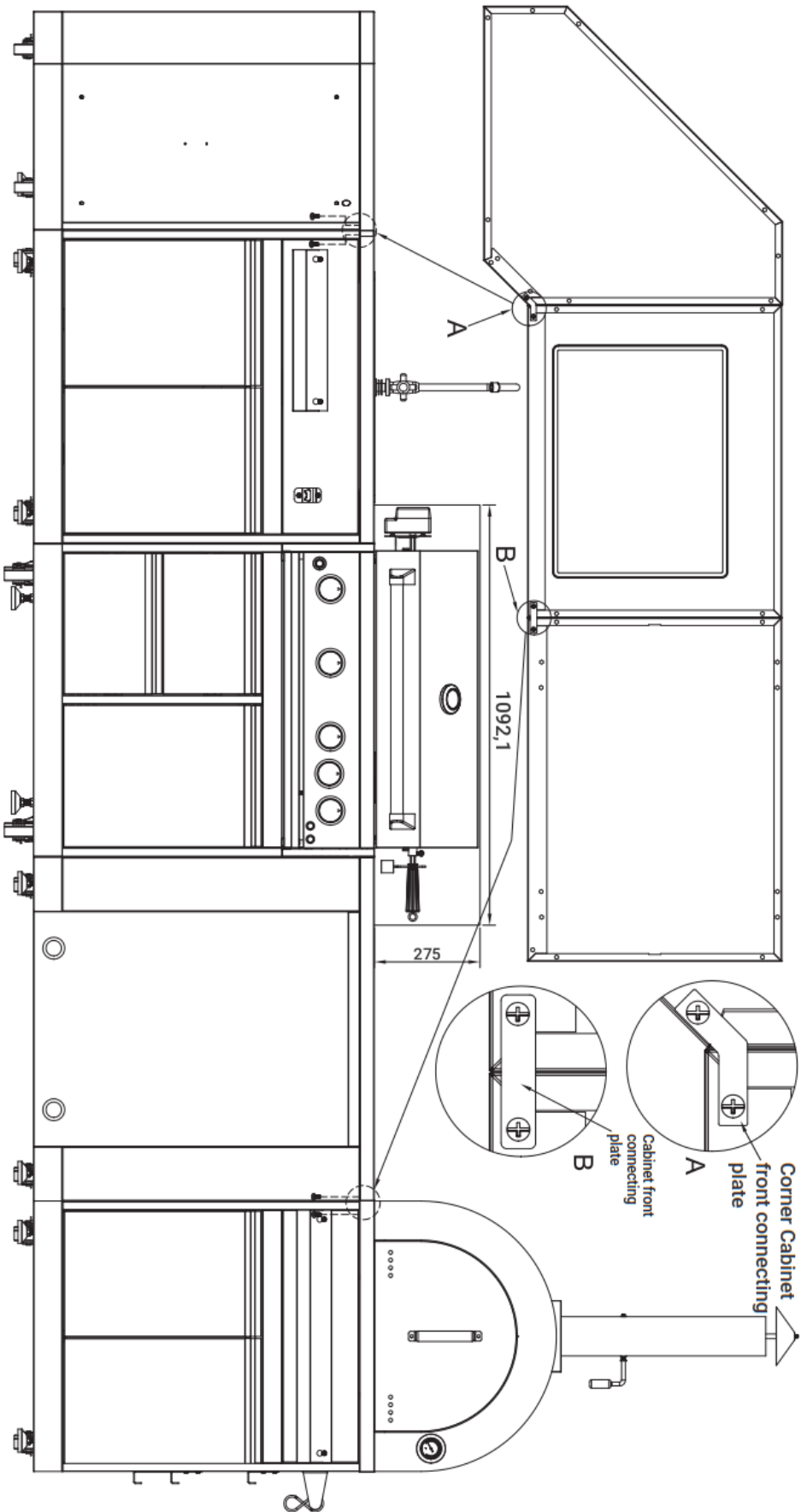
4. For detailed installation information of faucet, see below picture



Step 8

1. Put Part # 2 on top of Part # 1 and make sure the connection is tight.

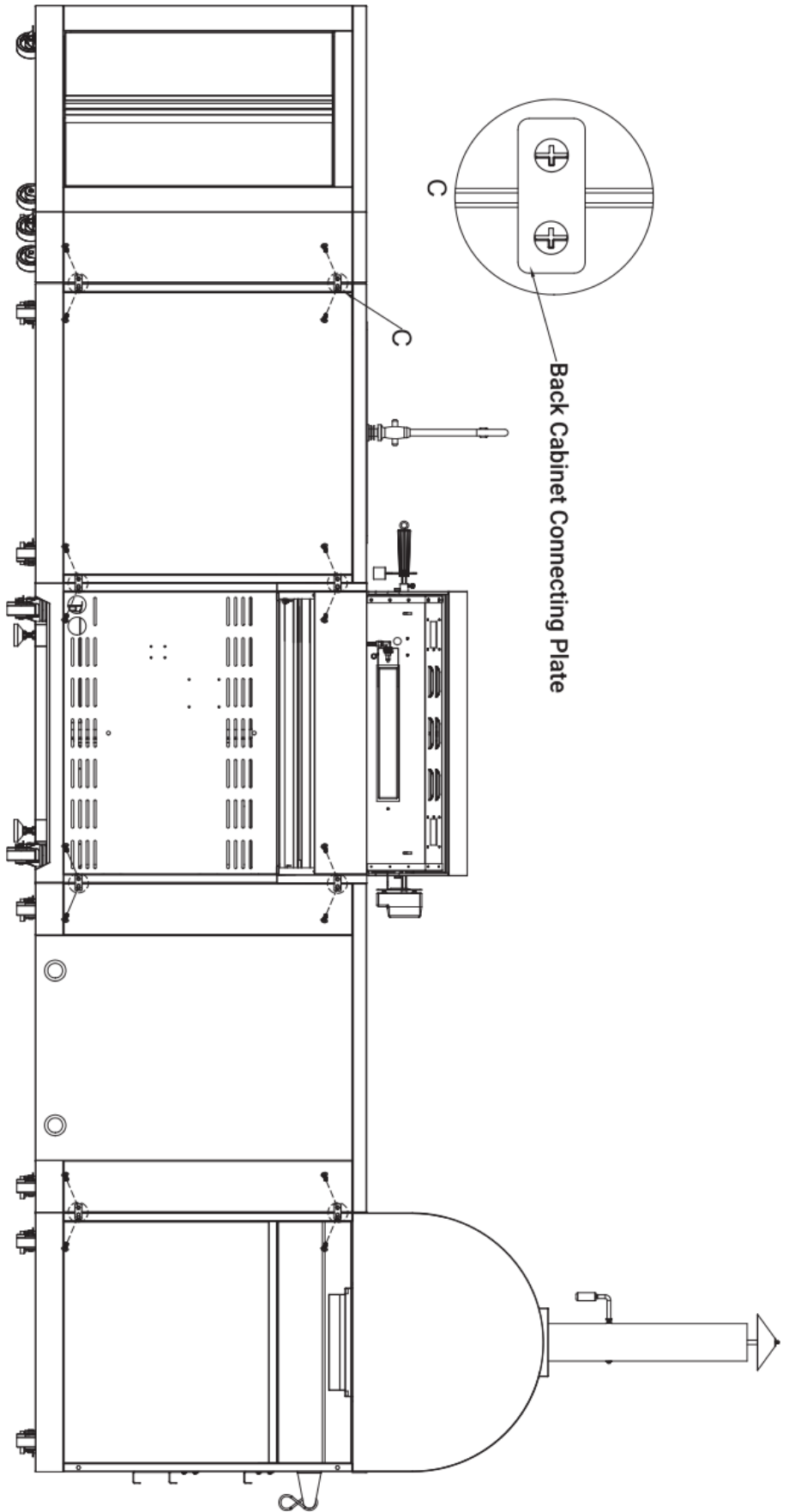




You Outdoor Cabinet could be connected with any other Our Door Cabinet models.

If you are having a Corner Cabinet and you would like to connect it to another cabinet, use corner cabinet connecting plate with 2 pcs $\frac{1}{4}$ " screws (Part# 06.02.00093-000-AO) to connect both cabinets;

If you are having a Sink Cabinet, Appliance Cabinet or Pizza oven Cabinet, use cabinet connecting plate with 2 pcs $\frac{1}{4}$ " screws to connect both cabinets.



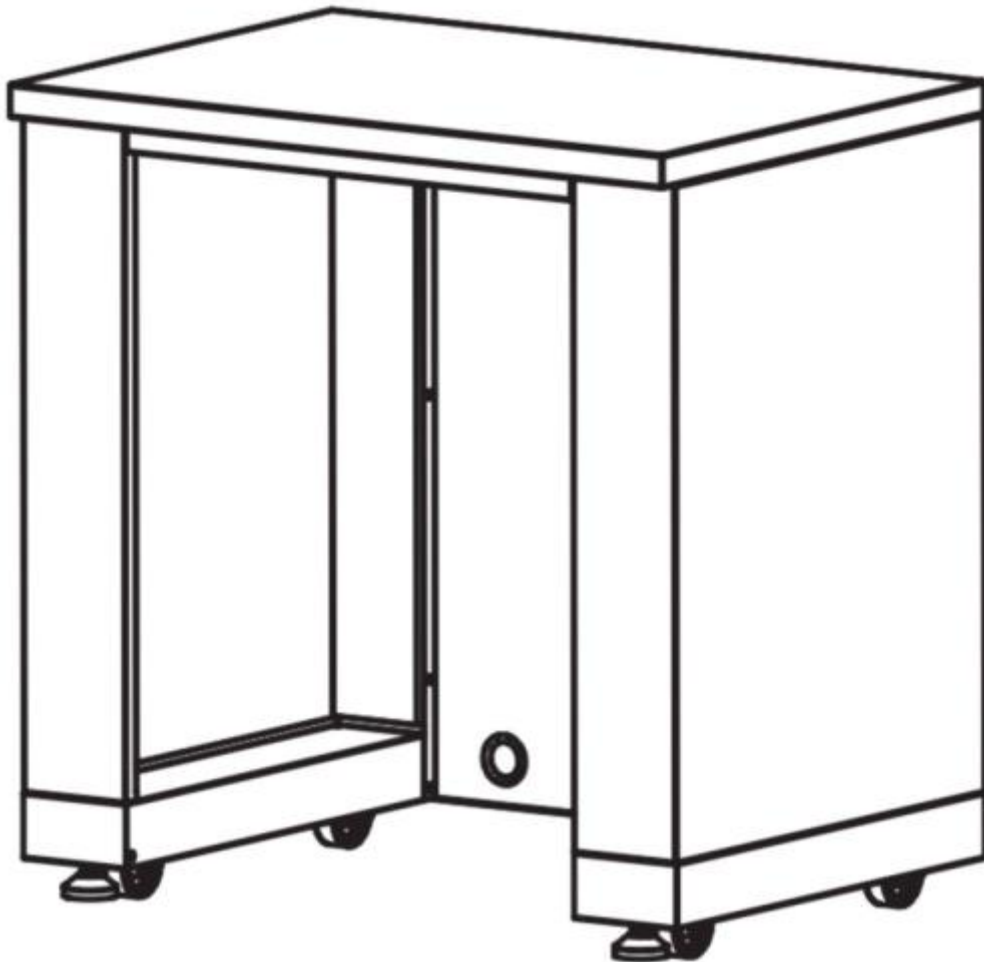
You Outdoor Cabinet could be connected with any other Our Door Cabinet models.

For Back Panel Connections, use Back Cabinet connecting plate with 2 pcs $\frac{1}{4}$ " screws (Part# 06.02.00093-000-A0) to connect both Cabinets.

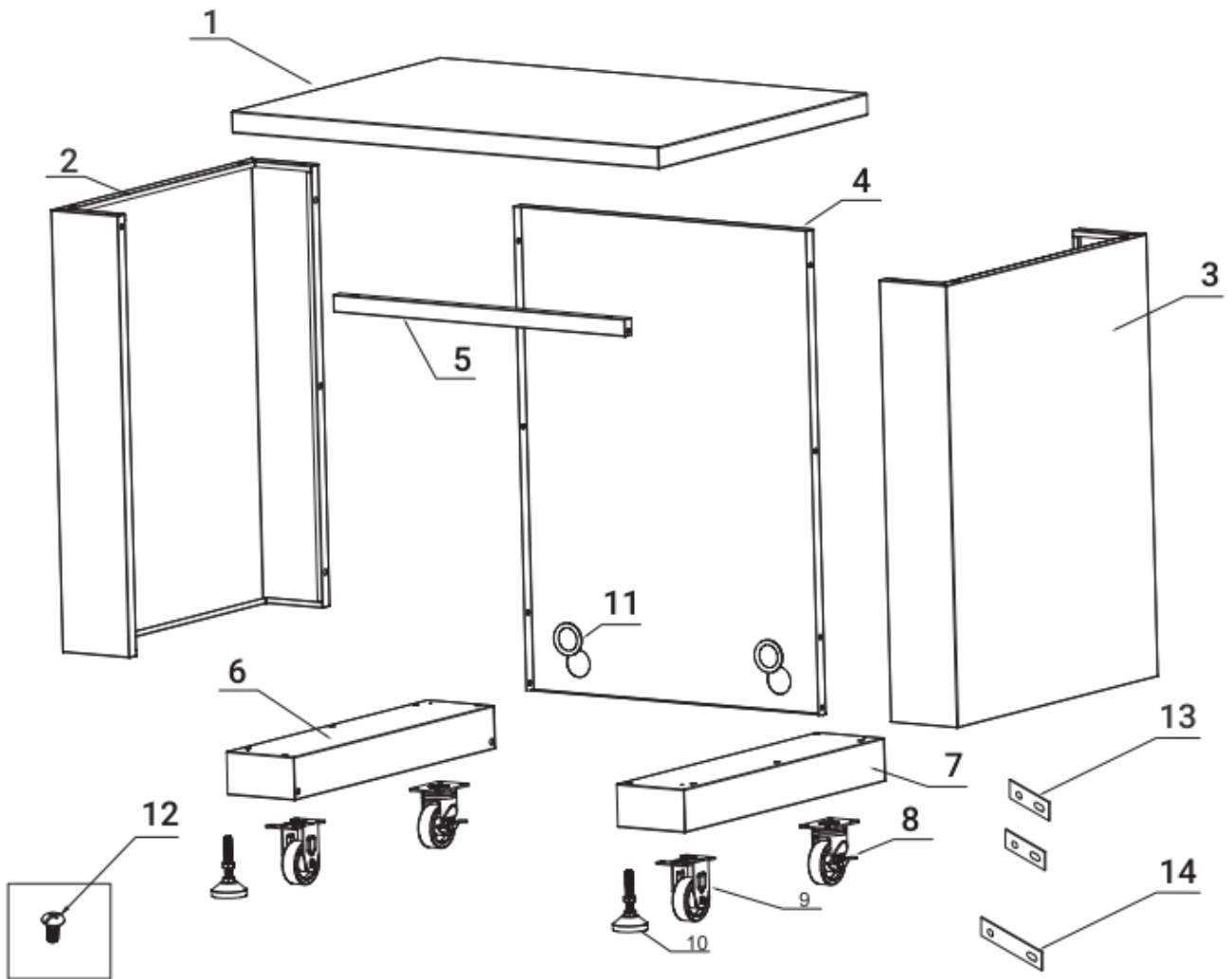
REFRIGERATOR CABINET

MODEL: TMG-LKS10-2

Instructions for use and installation



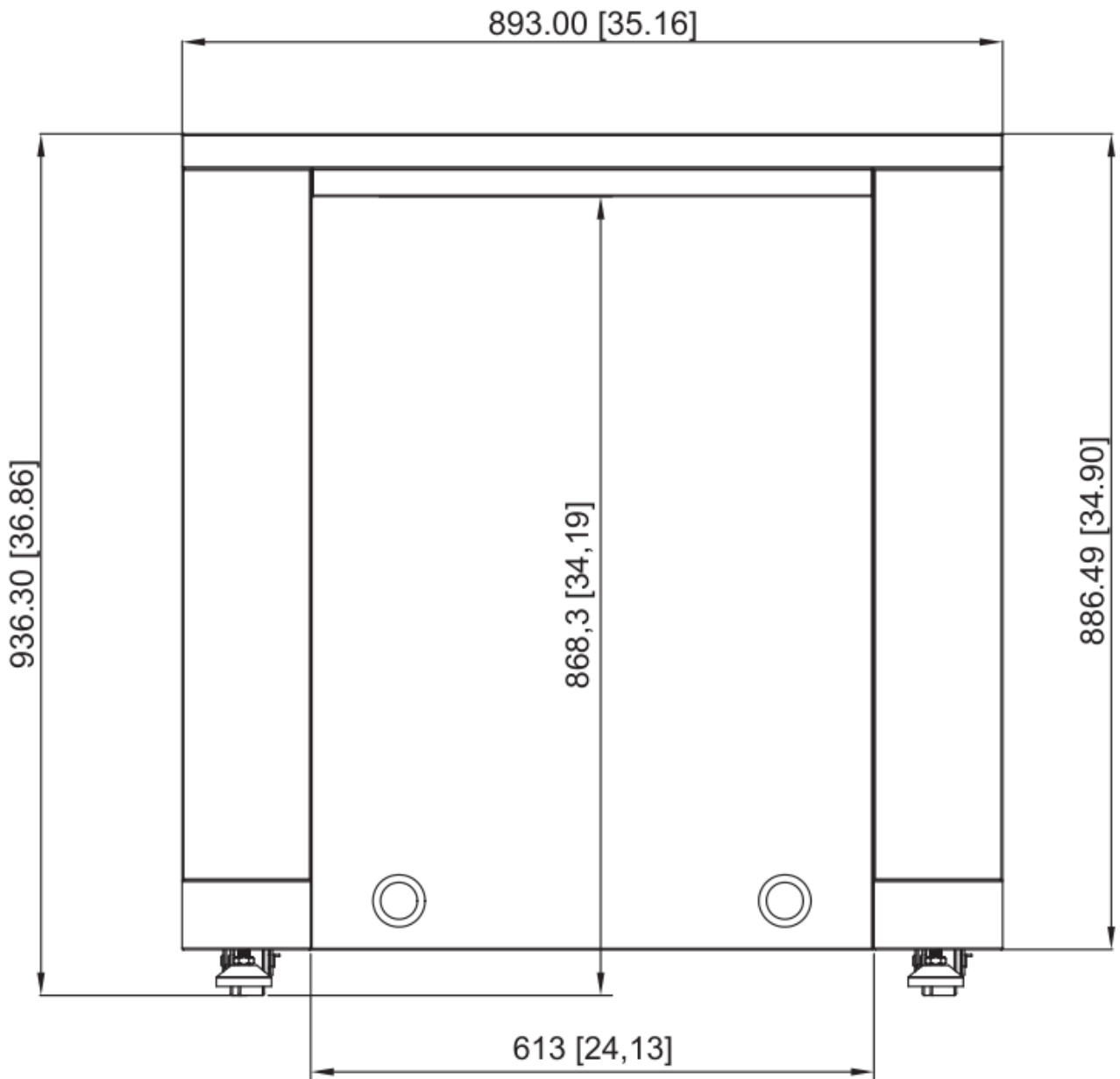
PARTS EXPLOSIVE PICTURES



PARTS LIST

EXPLOSIVE #	PART #	PART NAME	QUANTITY
1	20.01.008041-000-A0	Countertop welding assembly	1
2	20.01.001030-000-A0	Left side panel welding assembly	1
3	20.01.001031-000-A0	Right side panel welding assembly	1
4	20.01.001032-000-A0	Back panel welding assembly	1
5	20.01.001033-000-A0	Beam welding assembly	1
6	20.01.008042-000-A0	Right bottom panel welding assembly	1
7	20.01.008043-000-A0	Left bottom panel welding assembly	1
8	05.10.000123-000-A0	Universal caster with brake	2
9	05.10.000122-000-A0	Fixed caster	2
10	05.01.008004-000-A0	Supporting leg	2
11	06.08.008078-000-A0	Rubber gasket	2
12	06.02.000093-000-A0	Philips thumb head screw with anti-slip design	56
13	04.01.002580-000-A0	Cabinet back connecting plate	2
14	04.01.002579-000-A0	Cabinet front connecting plate	1

PRODUCT DIMENSION

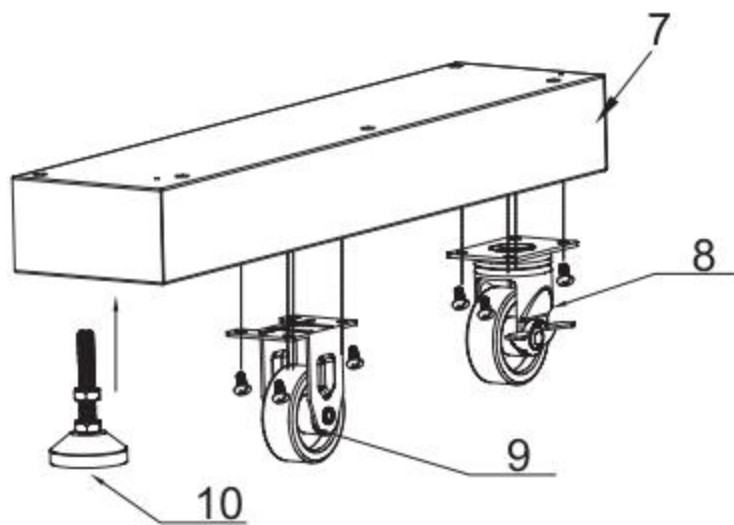
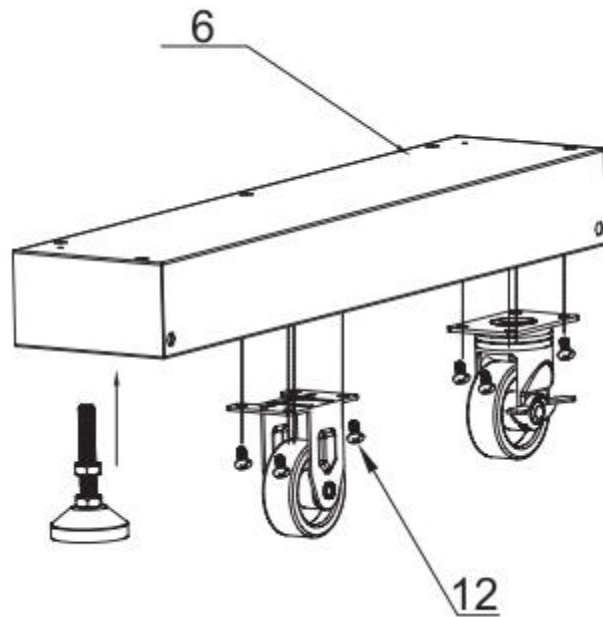




CABINET INSTALLATION

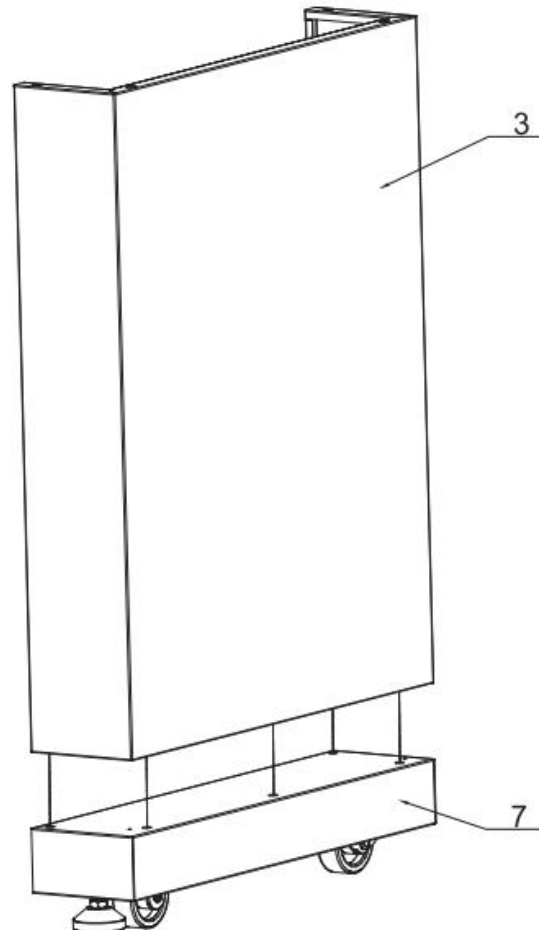
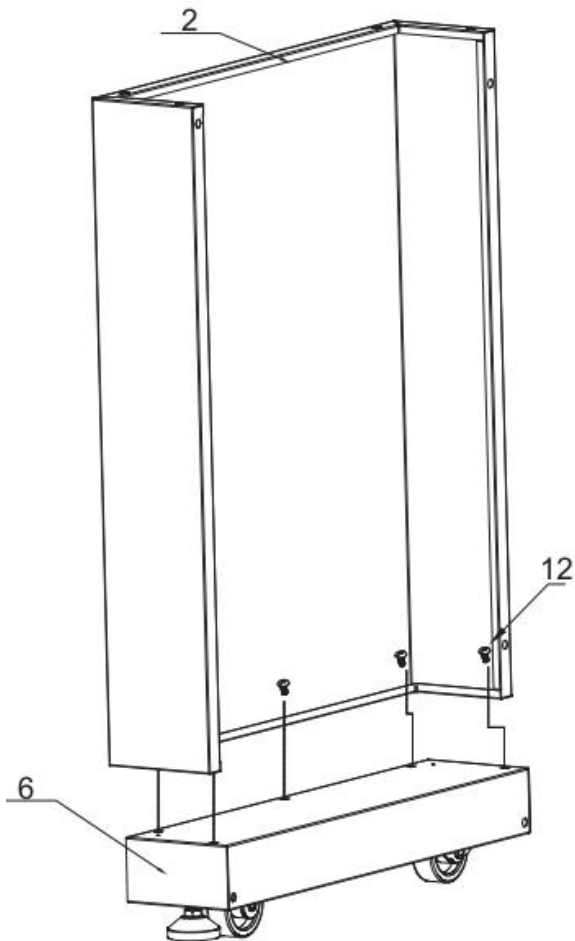
Step 1

1. Install 2 pcs Supporting Leg (Part # 10) to bottom right welding assembly (Part # 6) and bottom left welding assembly (Part # 7). Use hand to adjust the supporting leg to the suitable position;
2. Use 16 pcs ¼" flat Philip's head screw (Part # 12) to connect 2 pcs fixed caster (Part # 9) and 2 pcs universal casters (Part # 8) to Part #6 and #7.



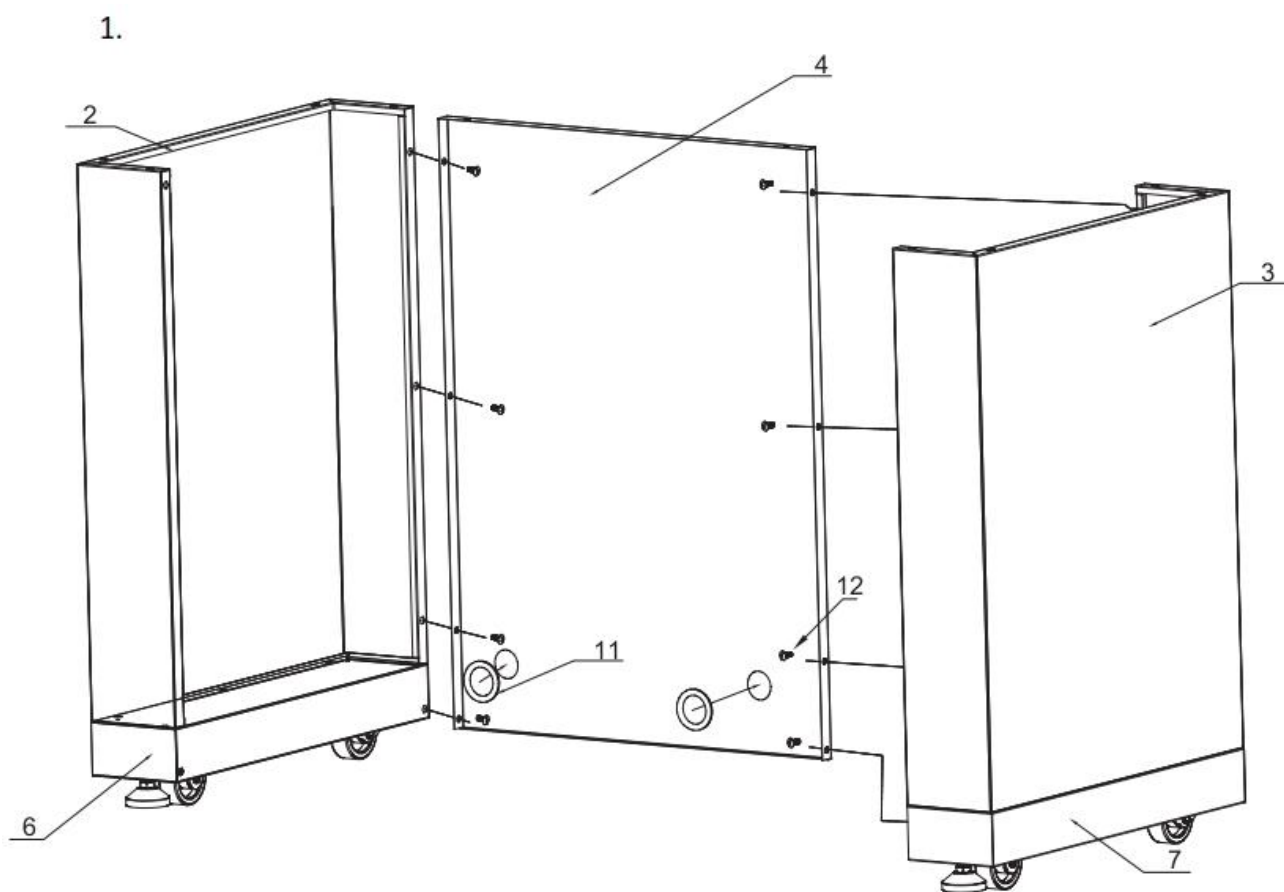
Step 2

1. Reverse back Bottom panel welding assembly (Part # 14). Install 2 pcs Gasket (Part # 16) to Part # 14, and then use 2 pcs Philips thumb head screw (Part # 22) to install Door barrier strip (Part # 15) to Part # 14;
1. Use 5 pcs ¼" flat Philip's head screws (part # 12) to connect left side panel (Part # 2) to Part #6;
2. Use 5 pcs ¼" flat Philip's head screws (part # 12) to connect right side panel (Part # 3) to Part #7;
3. Do not over-tighten all the screws until parts are lined up.



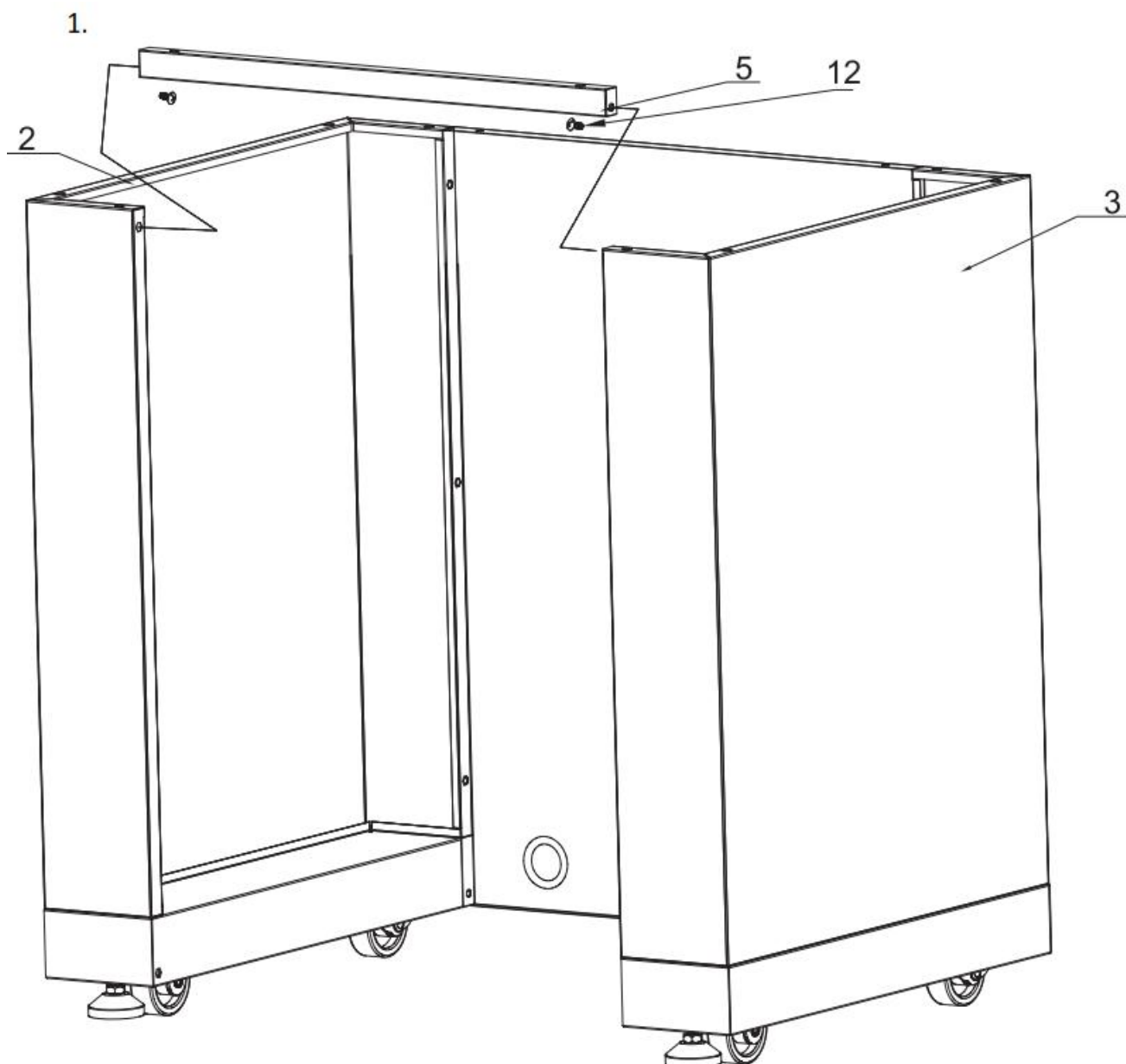
Step 3

1. Install 2 pcs rubber gaskets (Part # 11) to Back Panel (Part # 4);
2. Use 4 pcs ¼" flat Philip's head screws (Part # 12) to connect Part #4 to Part #2 and #6;
3. Use 4 pcs ¼" flat Philip's head screws (Part # 12) to connect Part #4 to Part #3 and #7;
4. Do not over-tighten all the screws until parts are lined up.



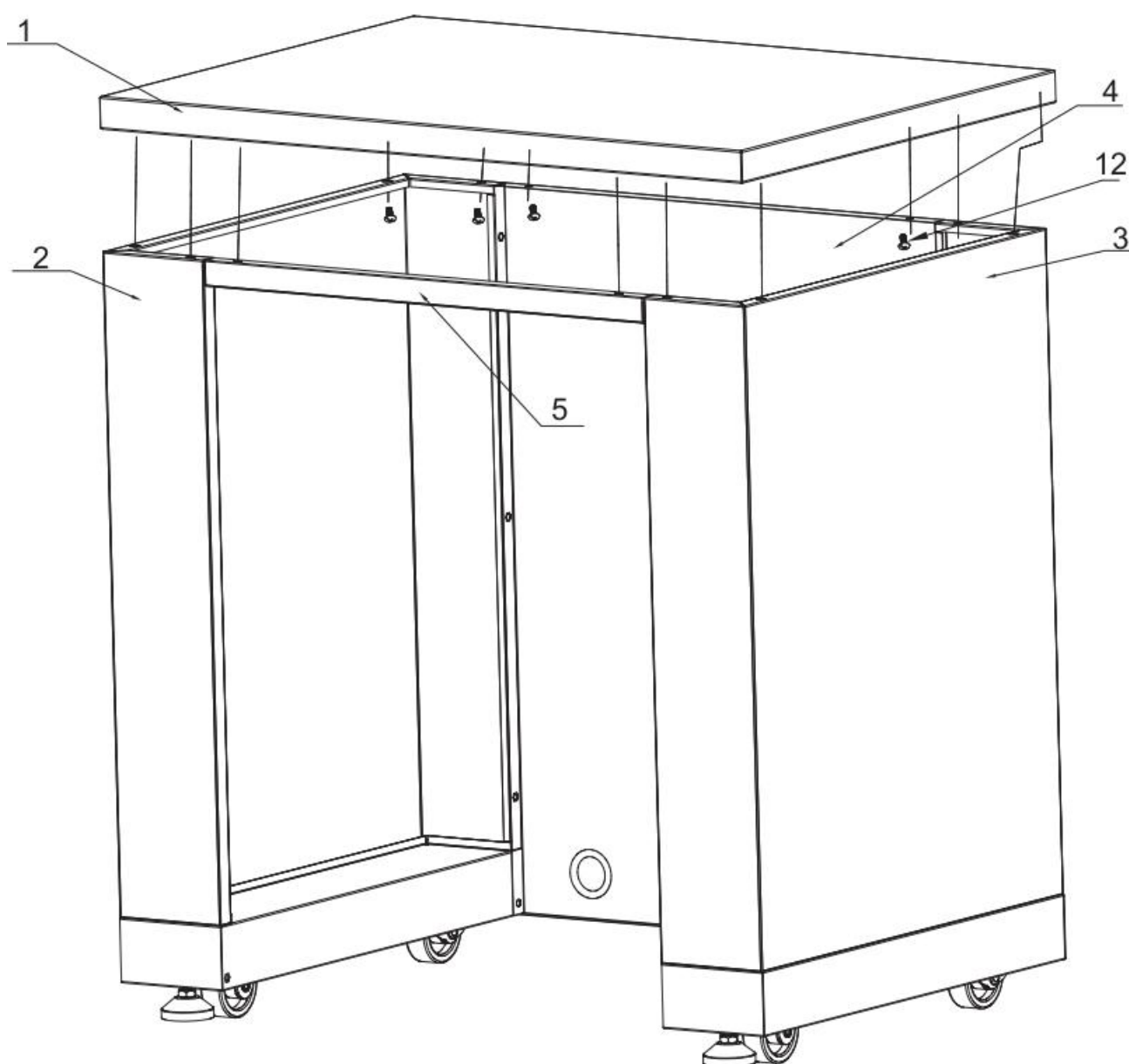
Step 4

1. Use 2 pcs $\frac{1}{4}$ " flat Philip's screw head (Part # 12) to connect beam welding assembly (Part # 5) to Part #2 and #3;
2. Make sure the connection is smooth. Do not over-tighten all the screws until parts are lined up.



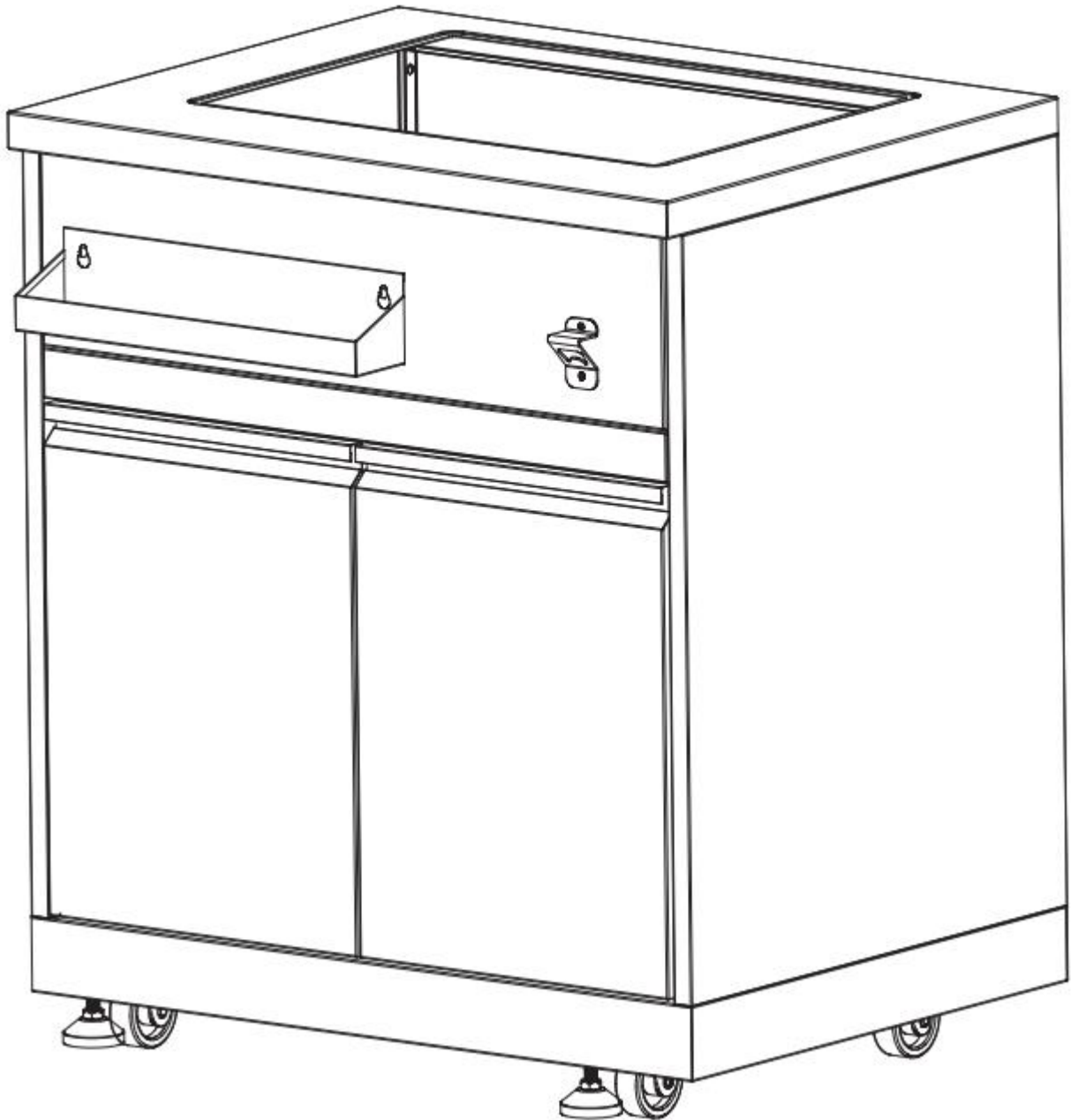
Step 5

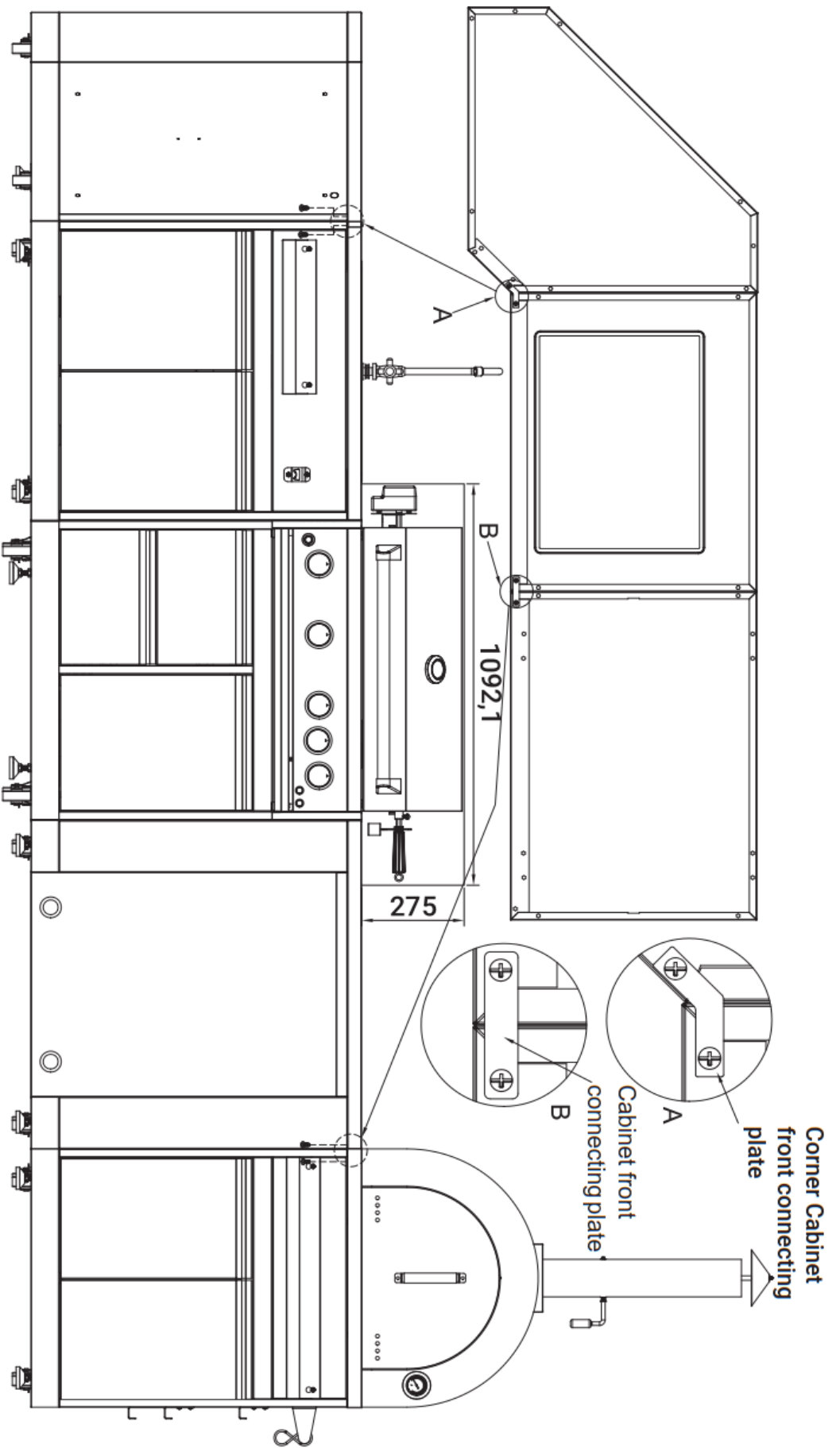
1. Use 4 pcs Part # 21 to install Countertop welding assembly with Part # 3 and # 17, making sure the connection is smooth.
1. Use 12 pcs ¼" flat Philip's screw head (Part # 12) to connect top cover board (Part # 1) with Part #2, #3, #4 and #5
2. Make sure the connection is smooth. Do not over-tighten all the screws until parts are lined up.



Step 6

The Product without faucet and water pipe will be looking like below picture.

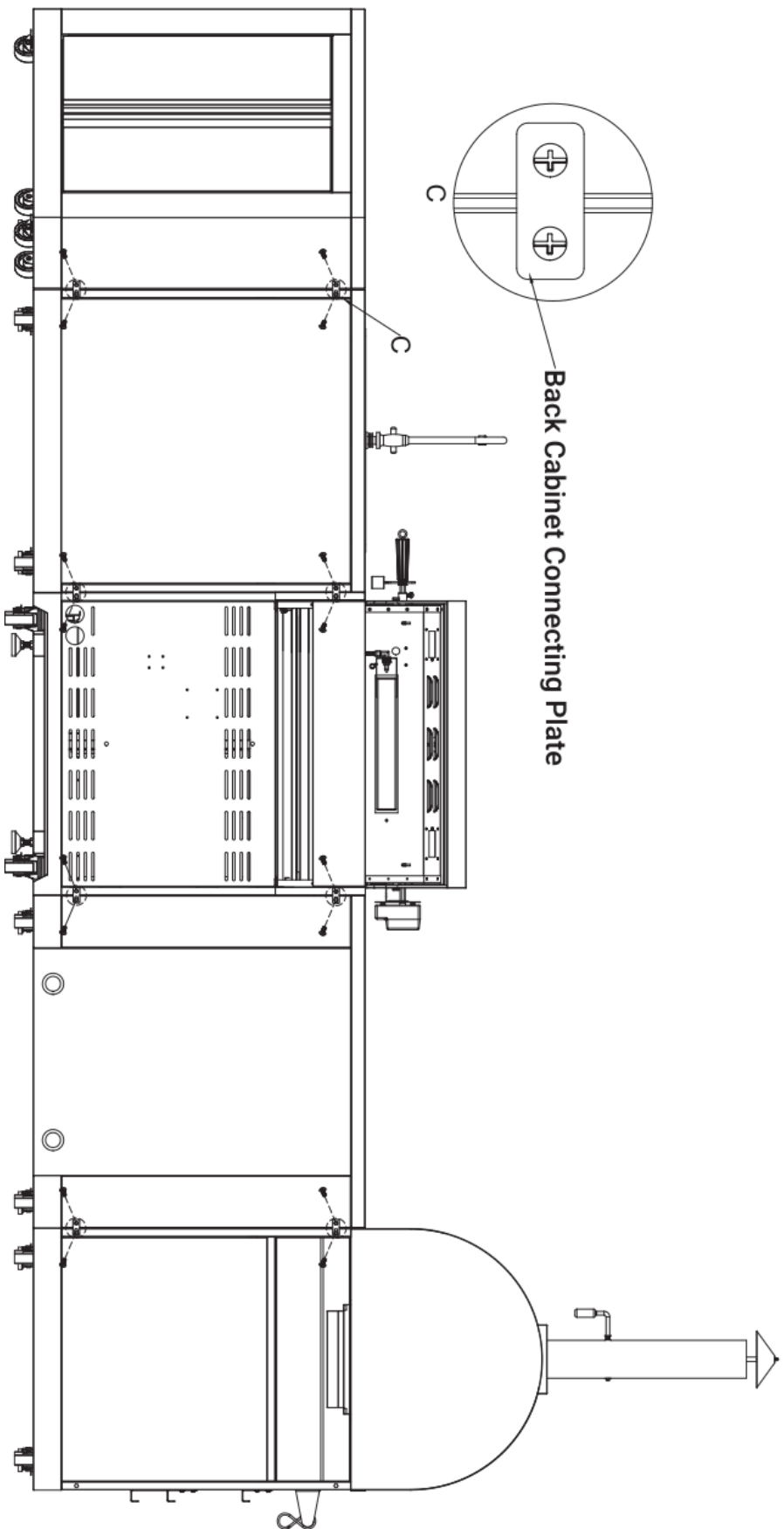




You Outdoor Cabinet could be connected with any other Our Door Cabinet models.

If you are having a Corner Cabinet and you would like to connect it to another cabinet, use corner cabinet connecting plate with 2 pcs $\frac{1}{4}$ " screws (Part#: 06.02.00093-000-AO) to connect both cabinets;

If you are having a Sink Cabinet, Appliance Cabinet or Pizza oven Cabinet, use cabinet connecting plate with 2 pcs $\frac{1}{4}$ " screws to connect both cabinets.



You Outdoor Cabinet could be connected with any other Our Door Cabinet models.

For back panel connections, use Back Cabinet connecting plate with 2 pcs $\frac{1}{4}$ " screws (Part# 06.02.00093-000-A0) to connect both cabinets.

Outdoor Appliance Cabinet is compatible with below Outdoor Appliances. Please Your Your Outdoor Appliance Cabinet is compatible with below Outdoor Appliances. Please contact your dealer for product inquiries.

Model # TRF2401U (Outdoor Two-drawer under cabinet refrigerator)

Model# :TRF2401U

Kitchen 24 inch Indoor/Outdoor Undercounter Refrigerator Drawer



Refrigerator Size	24"	Number of Drawer	2
Product Width(in)	23.5 inch	Minimum Side Air Clearance (In)	0.8 inch
Product Depth(in)	23.4 inch	Minimum Back Air Clearance (In)	2 inch
Product Height(in)	34.2 inch	Gross Weight(lb.)	126 lb
Depth Excluding Handles(in)	25.9 inch	Net Weight(lb.)	114 lb
Depth Including Handles	23.4 inch	Temperature Range	34-46°F
Depth without Door	21.4 inch	Color/Finish	Black cabinet, stainless steel door
Depth with Door Open 90 Degrees	NA	Certifications	ETL
Height to Top of Door Hinge	34.2 inch	UPC #	6926697015643
Height to Top of Case	34.2 inch	Refrigerator Capacity	152 L
Refrigerator Type	R600A	Features	Next Page

Model# :TRF2401U

Features	<ul style="list-style-type: none"> • Convection cooling system provides a quick cool down and consistent temperature • Digital touch pad control with blue LED display • Stainless steel cabinet • Bright white LED light for both drawers • Two full-extension stainless steel drawer • Built-in or freestanding • Four adjustable leveling legs • Available for both Indoor/Outdoor • Noise Level:41db • Anti-fingerprint surface • Stainless-steel basket and Silicone pad available
----------	--



Temp range	34-46°F	Outdoor or indoor	Indoor and Outdoor
LED light	white led light	Shipping Dimension	25.3"(W)X26"(D)X35.5"(H)



Model #TWC2401DO (Outdoor Wine Cooler)

Model# TWC2401DO
Product Description: 24-inch
Outdoor Dual Zone Wine
Cooler



Wine Cooler Size	24"	Number of Shelves	5+1
Product Width(in)	23.43	Wine Cooler Shelf Material	Beech wood
Product Depth(in)	23.82	Number of Doors	1
Product Height(in)	34.25	Temperature Range (F)	41-64°F / 5-18°C
Depth Excluding Handles(in)	23.82	Color/Finish	S.S housing and S.S. door trims
Depth Including Handles	25.39	Type of Cooling Unit	No Frost
Depth without Door	22.05	Voltage(volts)	110V-120V/60Hz
Depth with Door Open 90 Degrees	46.06	Gross Weight (lb.)	152
Height to Top of Door Hinge	34.25	Net Weight (lb.)	130
Wine Cooler Type	Built-in or Freestanding, indoor or outdoor use	Certifications	Residential ETL/CEC
Adjustable Racks	No (with rolling slideways)	UPC #	6926697022221
Bottle Capacity	46	Shipping Dimension	H39.69*W29.72*D30.16in
Defrost Type	Automatic	Features	See next page

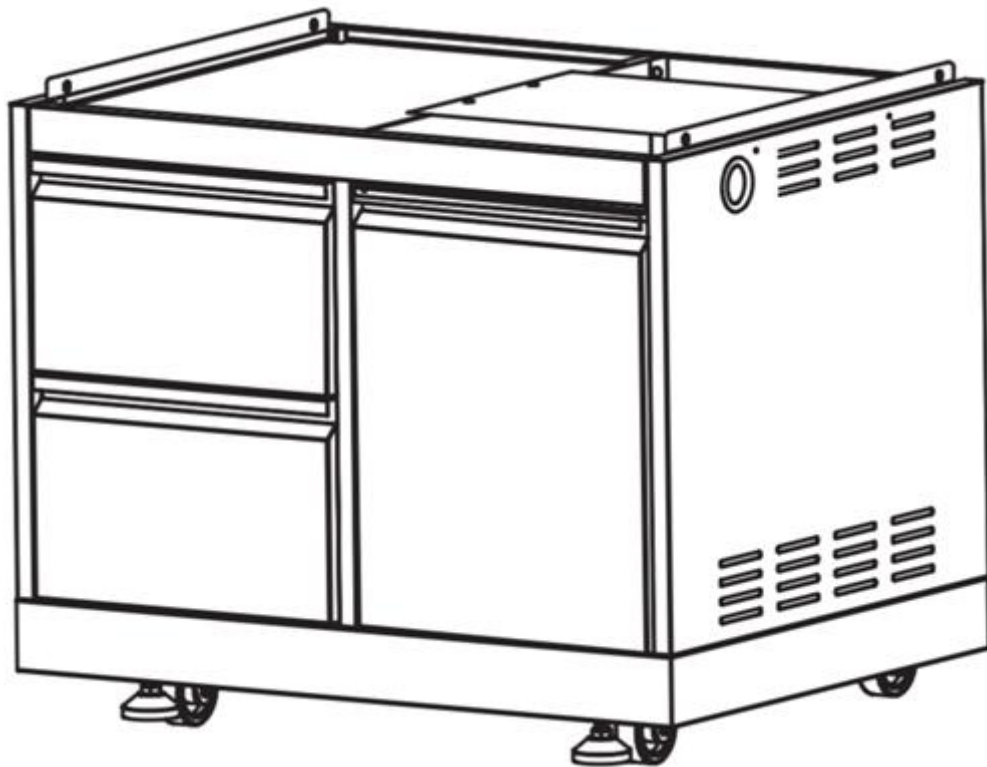


- Features:**
- 46 bottles capacity (5.43 cu.ft.)
 - Indoor or outdoor use wine cooler
 - Thunder proof and waterproof
 - Independent dual zone (each zone reach 41°F - 64°F)
 - Fan assisted cooling
 - Seamless S.S door frame (60mm) with S.S. handle(304SS)
 - SS Compressor Rear Cover (304SS)
 - Dual pane of Low-E glass to filter UV rays
 - Reversible door (180° flip-over)
 - S.S. exterior housing and rear plate (304SS)
 - S.S. vent kickplate
 - 5+1 beech wood rolling shelves with rolling slideways(Full Extension)
 - LCD display with 2pcs blue lightings on top
 - Adjustable electronic touch control C° or F°
 - Door opening alarm
 - Temperature alarm
 - Activated charcoal filters (2pcs)
 - Heating elements for winter function
 - 4pcs adjustable feet
 - 4pcs casters available for an additional cost
 - No frost
 - 2pcs evaporators for accurate temperature control
 - Self contained condenser
 - Refrigerant: R600a

BBQ CABINET

MODEL: TMG-LKS10-3

Instructions for use and installation



WARNINGS

These are the most critical warnings summarized below.

***** WARNING *****

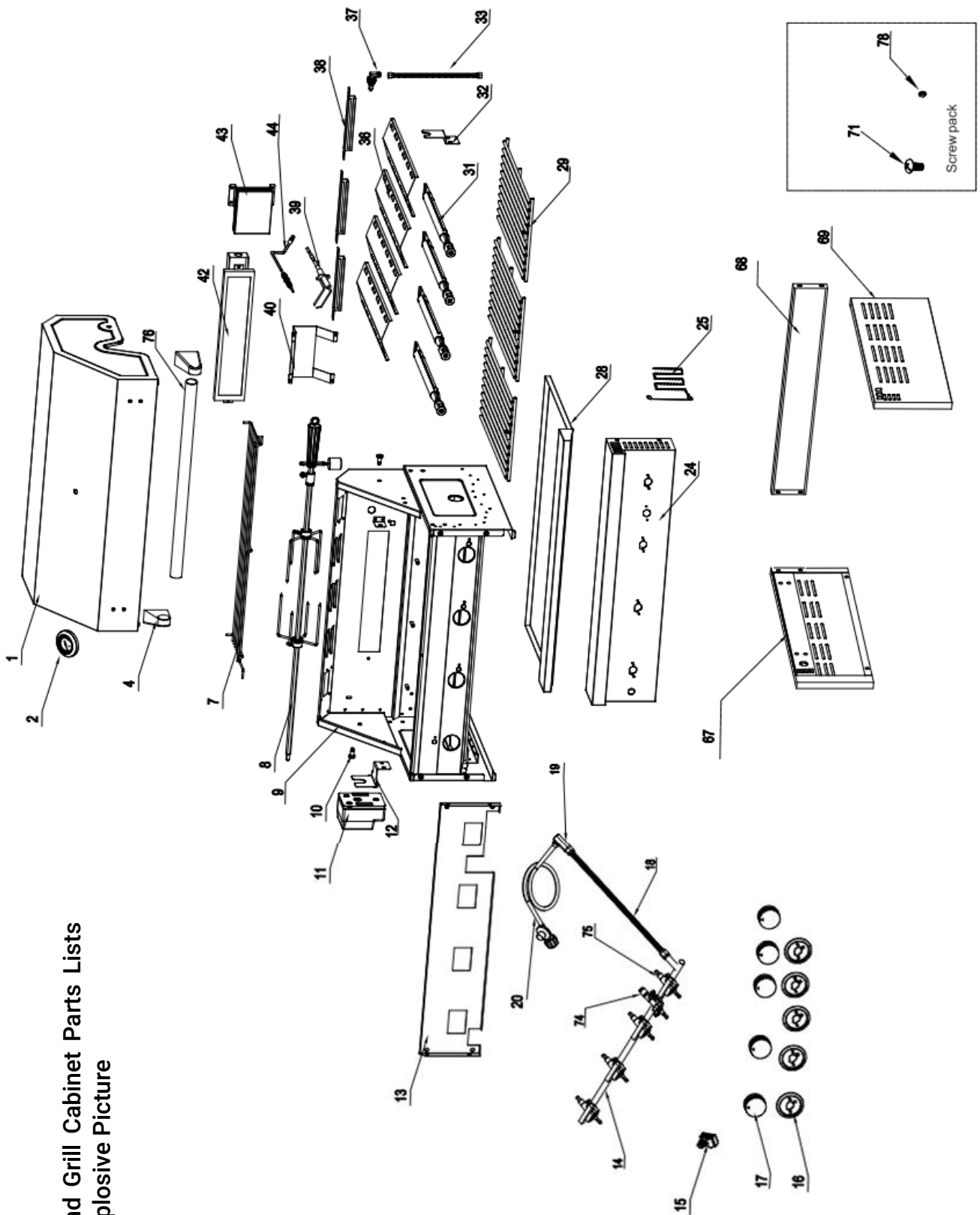
- If the instructions in this manual are not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.
- Do not store or use gasoline or other flammable substances and liquids near this or other appliance,
- Installation of this appliance must be done by a qualified, service agency or gas supplier.

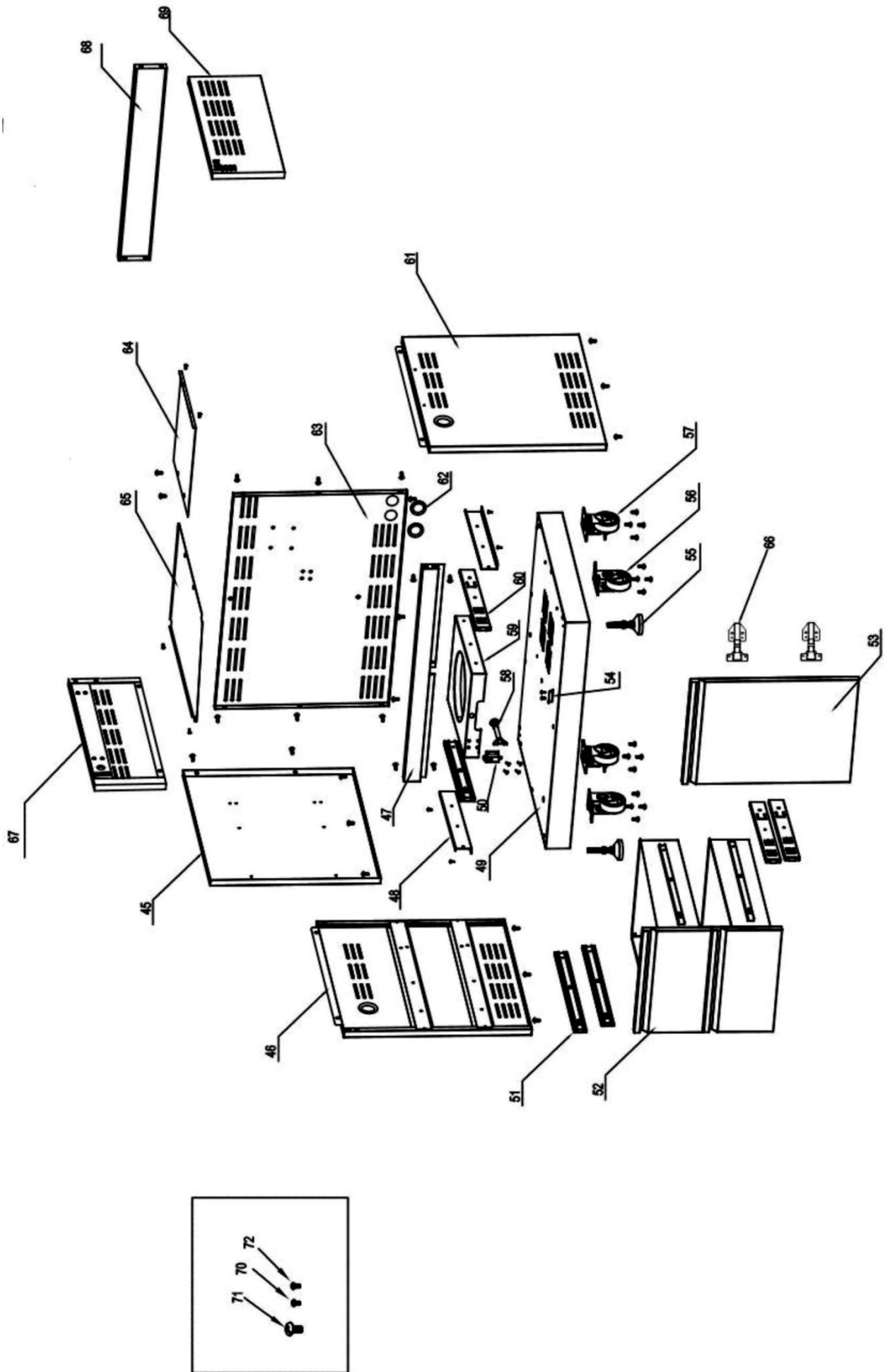
What to do if you smell gas

- What to do if you smell gas
- Do not light any appliance
- Do not touch an electrical switch
- Immediately call the gas supplier from a neighbor's phone
- Follow the gas supplier's instructions
- If you cannot reach the gas supplier, call the fire department

PARTS EXPLOSIVE PICTURES

Grill and Grill Cabinet Parts Lists
and Explosive Picture





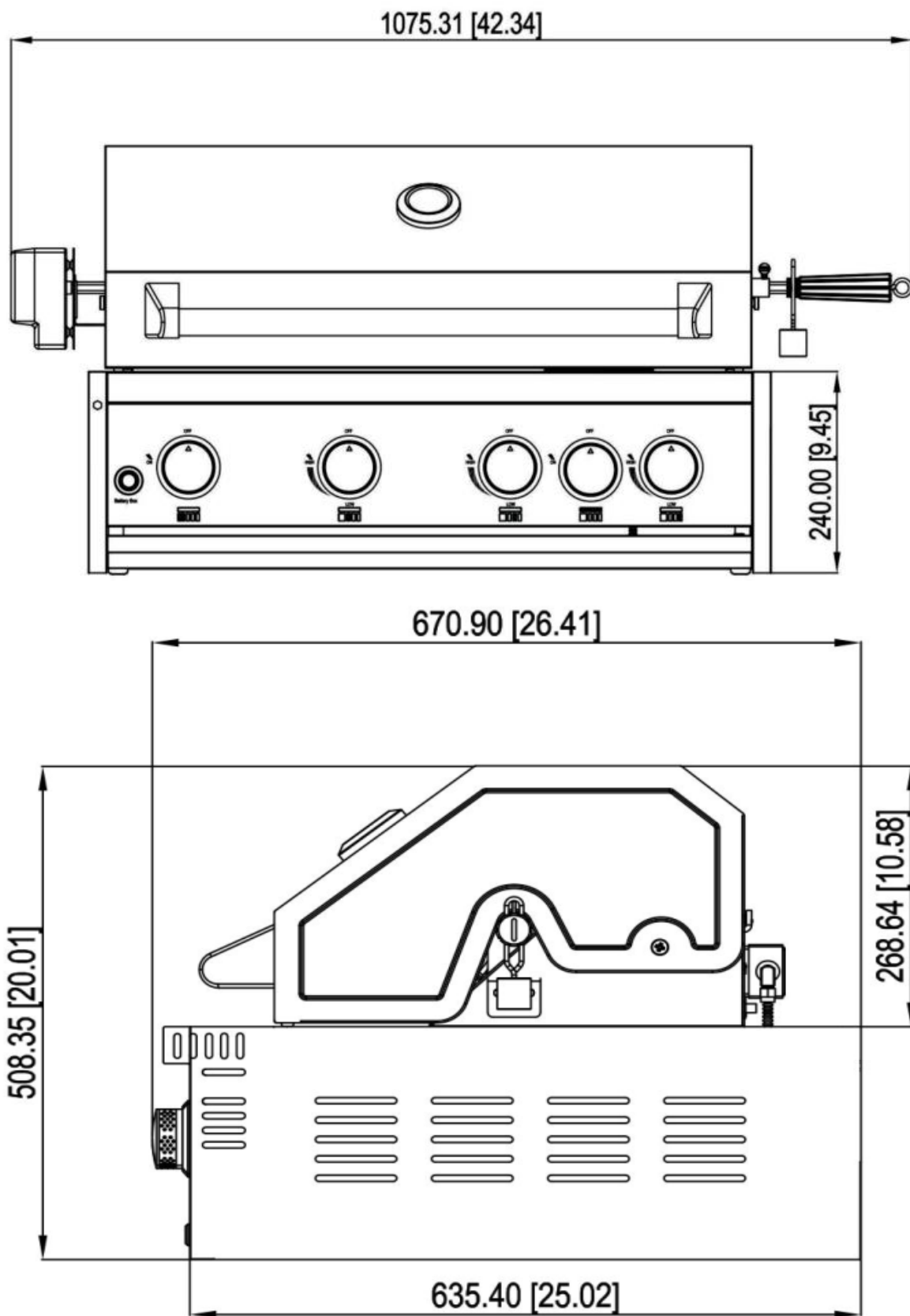
PARTS LIST

EXPLOSIVE #	PART #	PART NAME	QUANTITY
1	20.01.008012-000-A5	Grill Top Cover	1
2	05.99.008024-000-A0	Thermometer	1
4	12.02.000070-000-A0	Left handle holder	2
7	13.99.008002-000-A0	Top warming rack	1
8	05.99.008011-000-A0	Rotisserie	1
9		Grill Cavity	1
10	06.07.008002-000-A1	Top cover rotary pin	2
11	07.14.008004-000-A0	Motor	1
12	04.01.008057-000-A0	Motor holder	1
13	04.03.008002-000-A1	Bumer valve holding plate	1
14	11.02.008001-000-A1	Main manifold	1
15	07.07.008003-000-A0	Point Spark Module	1
16	14.01.000021-000-A0	Knob city	5
17	14.01.000020-000-A1	A knob	5
18	11.01.008001-000-A0	Corrugated pipe	1
19	05.07.008001-000-A0	Embedded joint	1
20	07.99.000266-000-A0	Gas regulator and gas pipe	1
24	20.01.008013-W14-A4	Grill control panel	1
25	05.09.008002-000-A0	match holder	1
28	20.01.008015-000-A2	Grease tray	1
29	13.02.008002-000-A0	Cooking rack	3
31	10.01.008002-000-A2	Tube bummer	4
32	04.01.008058-000-A1	Rotisserie holder	1
33	10.04.008002-000-A0	Back broil bummer corrugated pipe	1
36	04.01.008051-000-A0	Flame tamer	4
37	10.05.008002-000-A1	Back broil burner orifice	1
38	20.01.008014-000-A1	Flame transferring welding plate	2
39	10.09.008004-000-A0	Back broiler burner electrode Back	1
40	04.01.008060-000-A1	Back broiler burner protection cover	1
42	10.99.008001-000-A0	Back broil burner	1
43	04.01.008053-000-A0	Gas-collecting hood	1
44	10.99.008002-000-A0	Temperature rod	1
67	20.01.008083-000-A0	Left side panel B welding assembly	1
68	20.01.008085-000-A0	Back Panel B welding assembly	1
69	20.01.008081-000-A0	Right side panel B welding assembly	1
71	06.02.000093-000-A0	1/4"*14 Philips thumb head screw with anti-slip design	4
74	09.04.008001-000-A0	Back broil burner valve	1
75	09.01.008002-000-A0	Main burner valve	4
76	12.01.008002-000-A0	Top cover handle	1
78	06.05.008037-000-A0	Hex nut 1/4	4

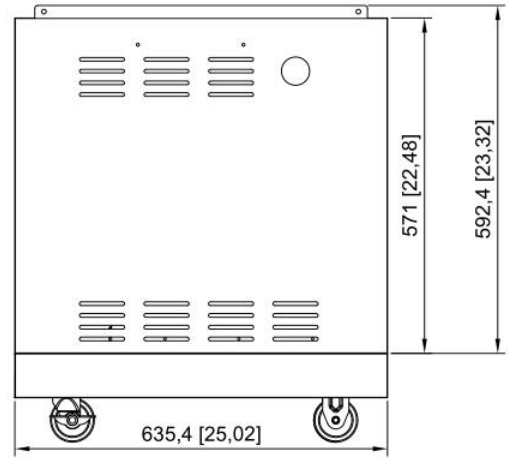
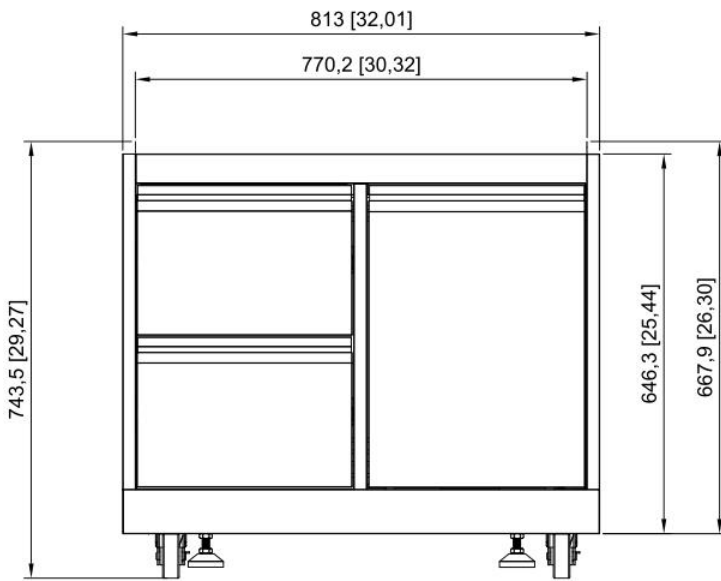
EXPLOSIVE #	PART #	PART NAME	QUANTITY
45	20.01.008086-000-A0	Clapboard welding part	1
46	20.01.008082-000-A1	Left side panel A welding assembly	1
47	20.01.008087-000-A0	Beam welding assembly	1
49	20.01.008079-000-A1	Tank bottom welding assembly	1
51	20.01.008079-000-A1	Slide way	4/2
52	05.14.008001-000-A022.9	Drawer assembly	2
52.1	22.99.009199-000-A0	Drawer front panel welding plate	2
52.2	20.01.008051-000-A0	Drawer front panel lining	2
52.3	04.01.008179-000-A0	Drawer bottom plate	2
52.4	04.01.008180-000-A0	Drawer middle plate	2
53	04.01.008181-000-A1	Door assembly	1
54	22.99.009217-000-A0	Door barrier strip	1
55	04.01.002596-000-A1	Supporting leg	2
56	05.01.008004-000-A0	Fixed caster	2
57	05.10.000122-000-A0	Universal caster with Brake	2
58	05.10.000123-000-A0	Tank fixing rod	1
59	20.01.008048-000-A1	Tank bottom support	1
60	04.01.008117-000-A0	14"Sliders	2/1
61	05.14.008012-000-A0	Right side panel A welding assembly	1
62	06.08.008078-000-A0	Rubber gasket	4
63	20.01.008084-000-A0	Back panel A welding assembly	1
64	04.01.008183-000-A0	gas tank heat shield	1
65	04.01.008182-000-A0	Laminate board	1
66	05.03.008001-000-A0	Door Hinge	2
70	06.10.000022-000-A0	5/32"Philips thumb head screw	45
71	06.02.000093-000-A0	1/4" x 14 Philips thumb head screw with anti-slip design	50
72	06.11.008056-000-A0	5/32" x 8 flat head screw	12
77	04.01.002580-000-A0	cabinet back connecting plate	2

PRODUCT DIMENSION

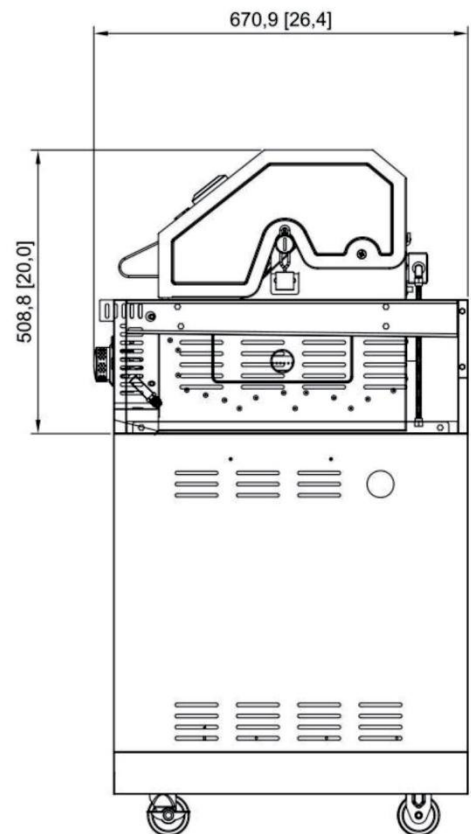
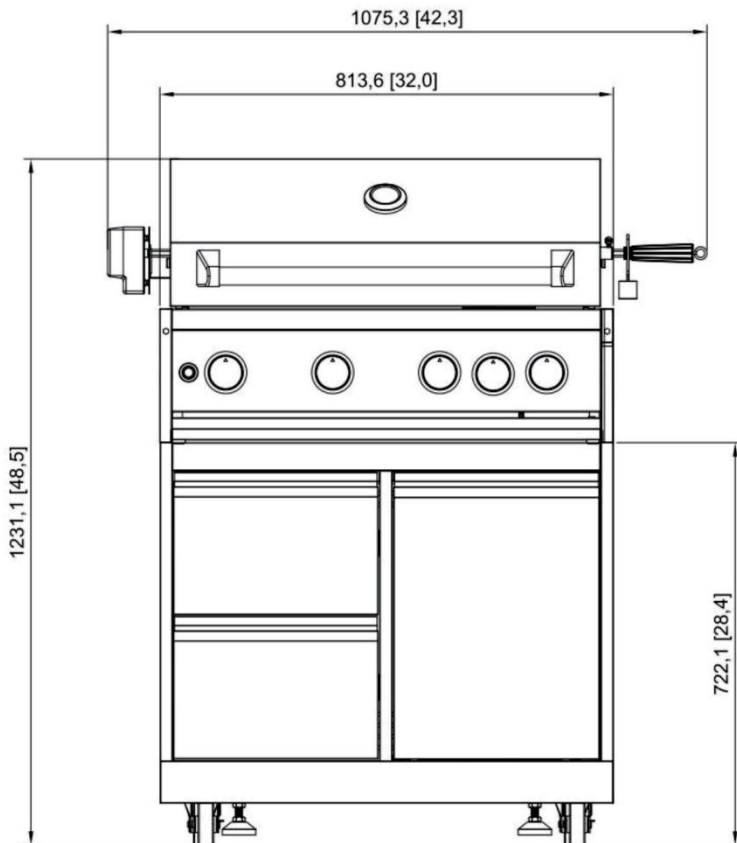
MK04SS304-W BBQ CABINET



MK03SS304 -W for Outdoor Grill Cabinet



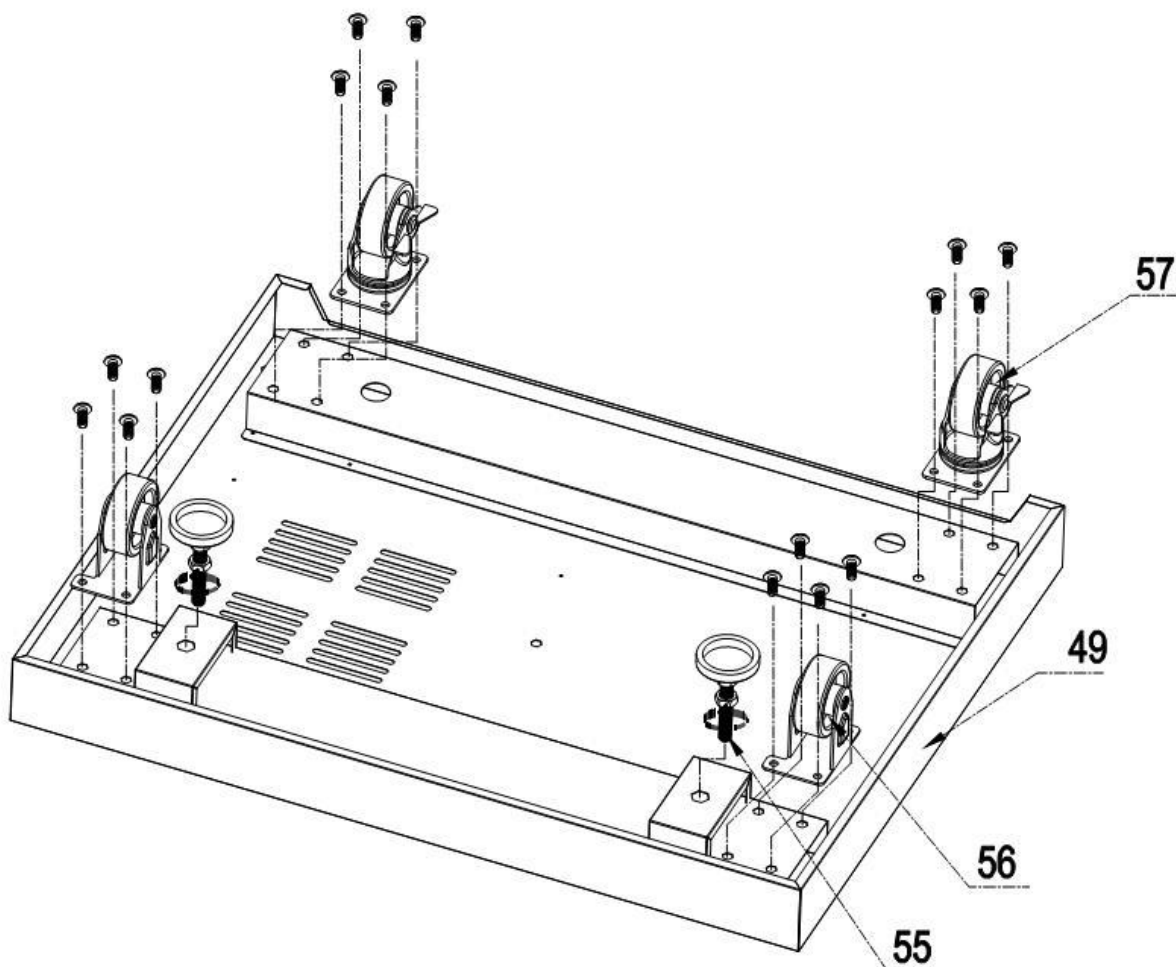
Outdoor Grill + Cabinet



CABINET INSTALLATION

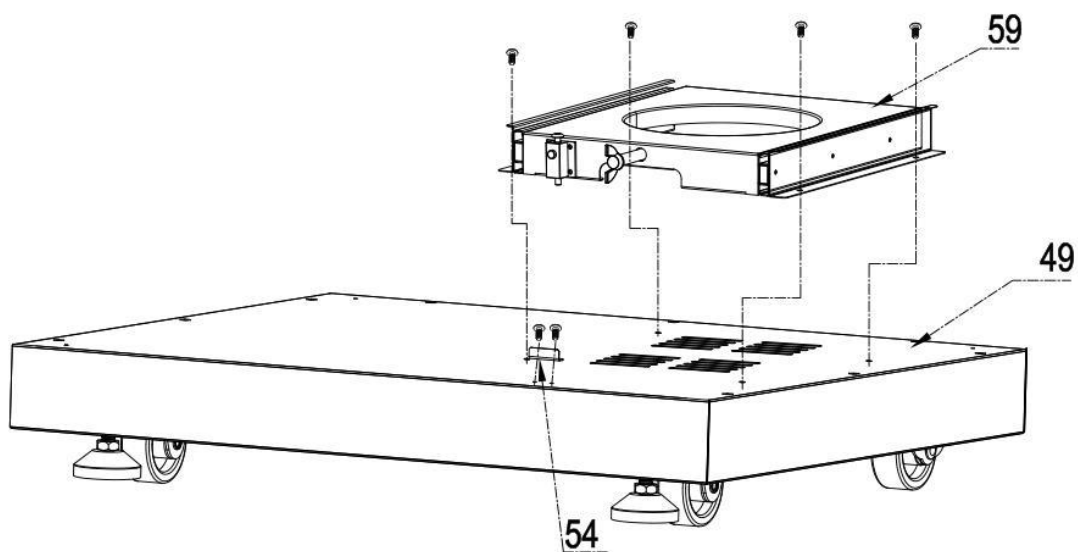
Step 1

1. Flip the bottom base welding assembly (Part #49) so in order to install legs and casters
2. Use 16 pcs 1/4" x14 Philips thumb head screw with anti-slip design (Part #71) to install 2 pcs supporting legs (Part #55), 2 pcs fixed casters (Part #56) and 2 pcs universal casters with brake (Part#57)



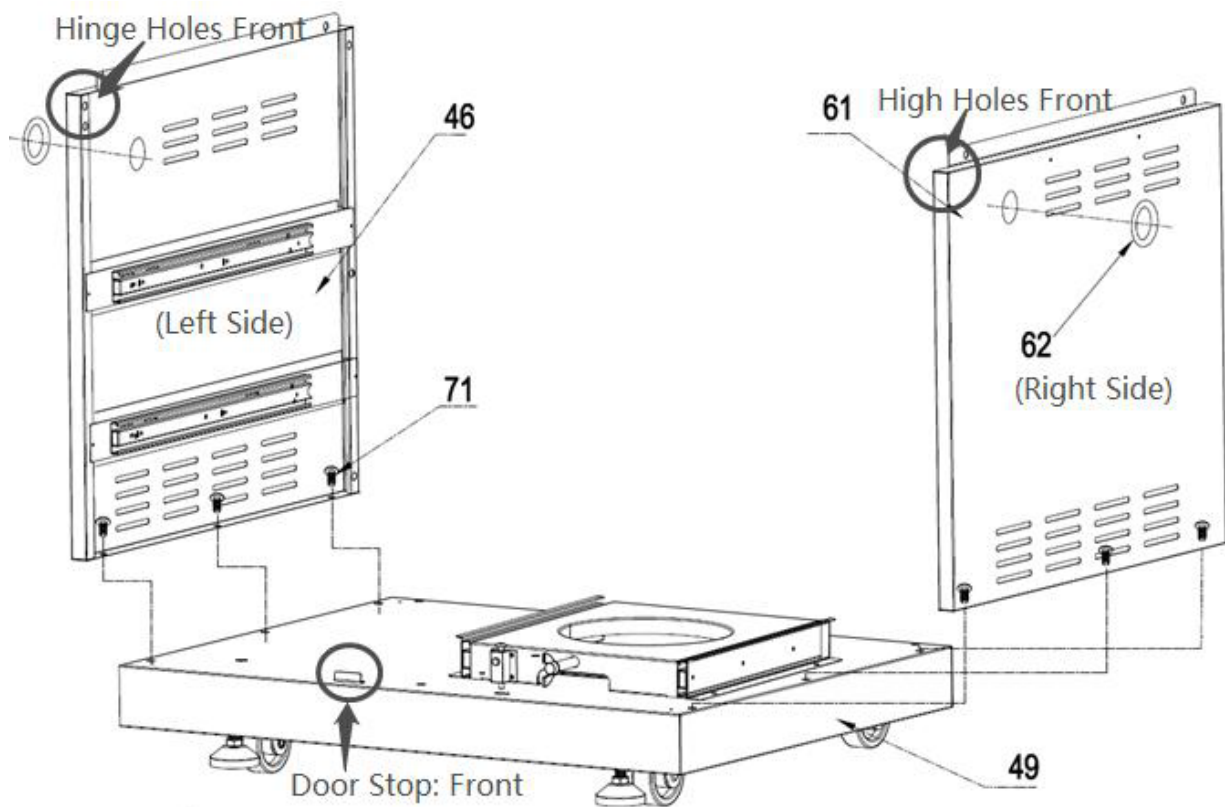
Step 2

1. Flip back the bottom base after casters and legs are installed;
2. Use 4 pcs 5/32"x8 flat head screw (Part # 72) to connect Tank bottom support (Part # 59) to bottom base welding assembly (Part # 49);
3. Use 2 pcs 5/32"x8 flat head screw (Part # 72) to connect Door barrier strip (Part # 54) to bottom base welding assembly (Part #49);



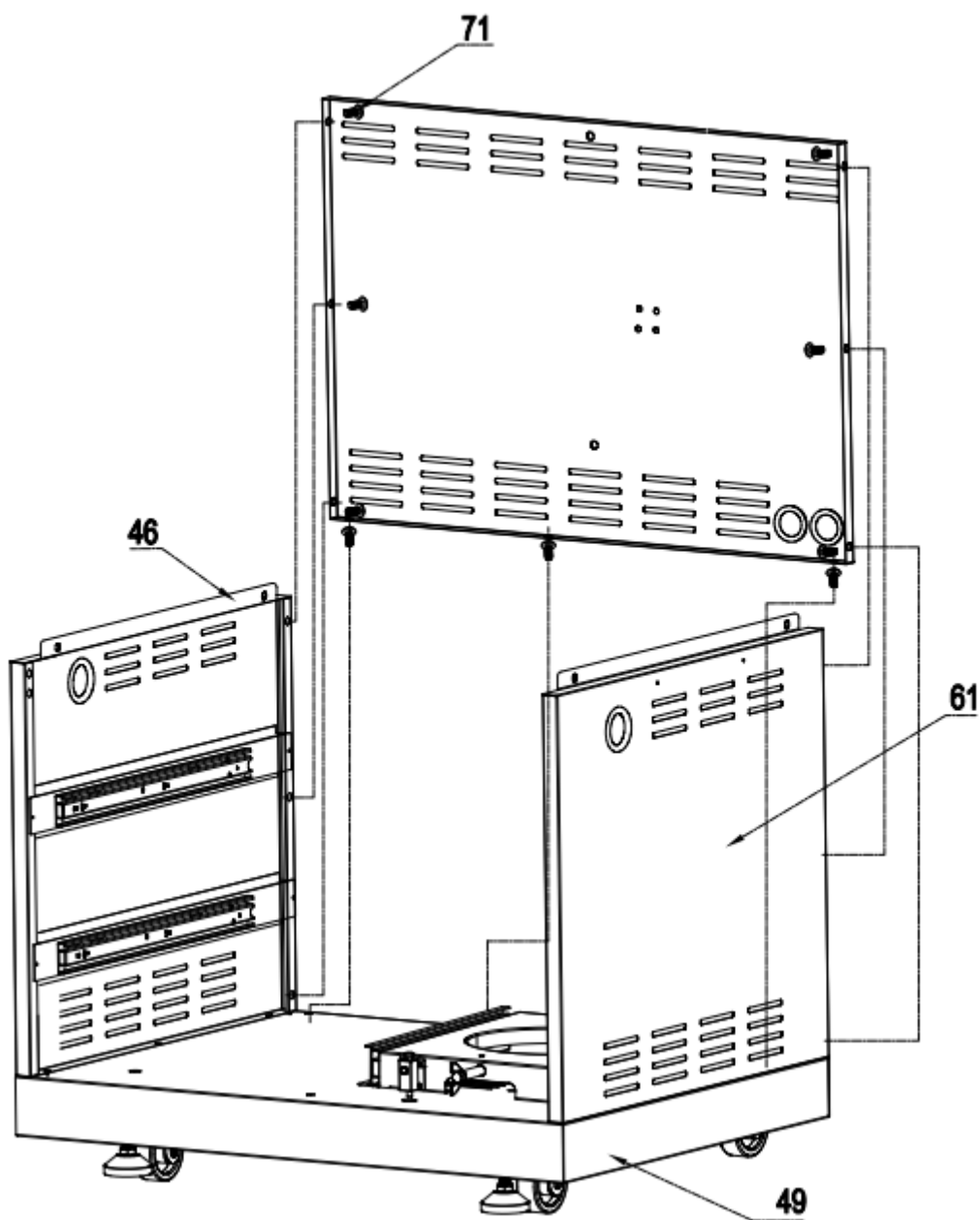
Step 3

1. Use 6 pcs ¼"x14 Philips thumb head screw with anti-slip design (Part #71) to Left side panel A welding assembly (Part #46) and Right-side panel A welding assembly (Part # 61) to bottom base welding assembly (Part #49);
2. Attach 2 pcs Rubber gaskets to related position on Part #46 and Part #61;



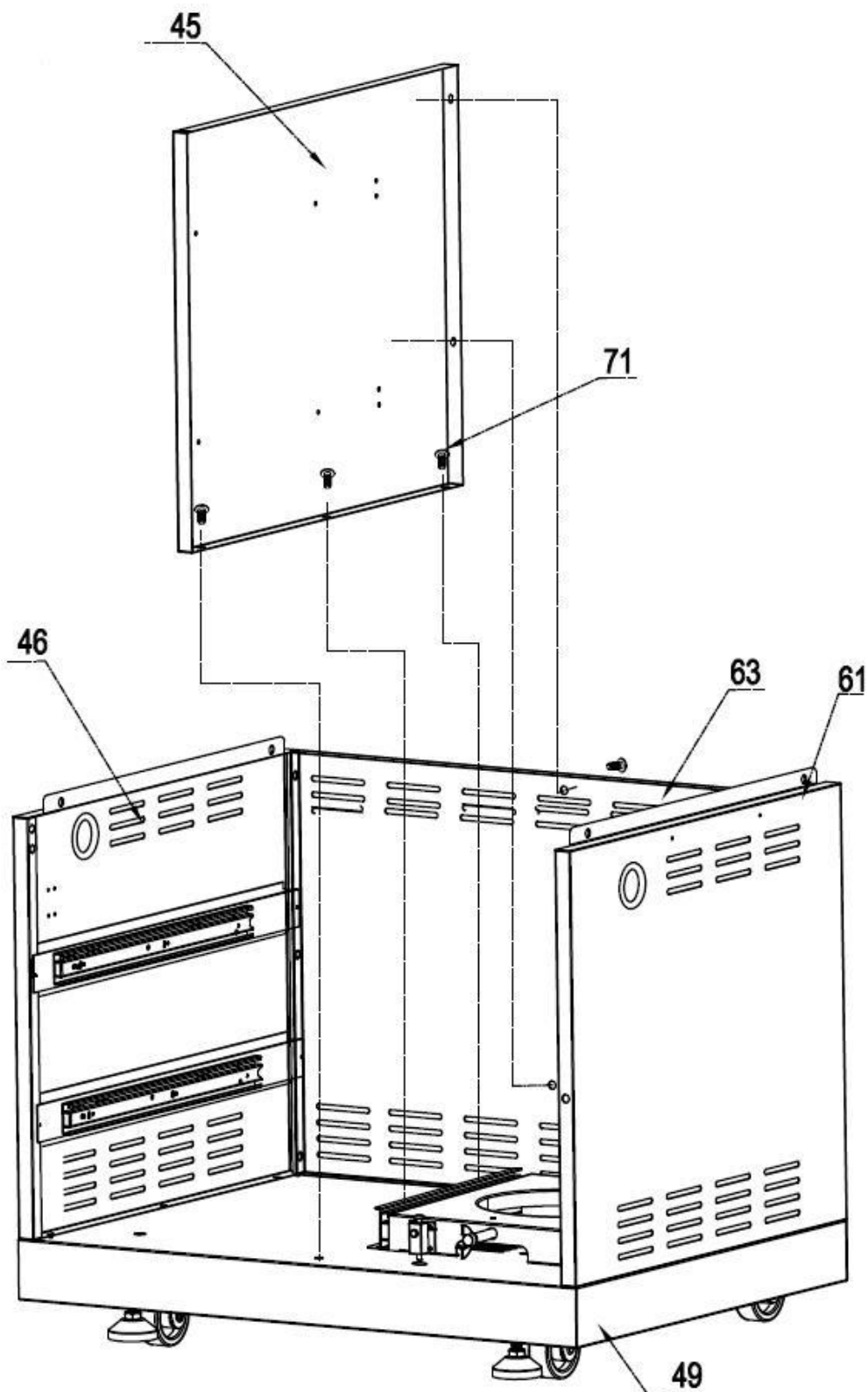
Step 5

1. Use 3 pcs 1/4"x14 Philips thumb head screw with anti-slip design (Part #71) to install Back panel A welding assembly (Part # 63) to bottom base welding assembly (Part # 49);
2. Use 3 pcs 1/4"x14 Philips thumb head screw with anti-slip design (Part #71) to connect Back panel A welding assembly (Part # 63) with Part # 46 and # 61



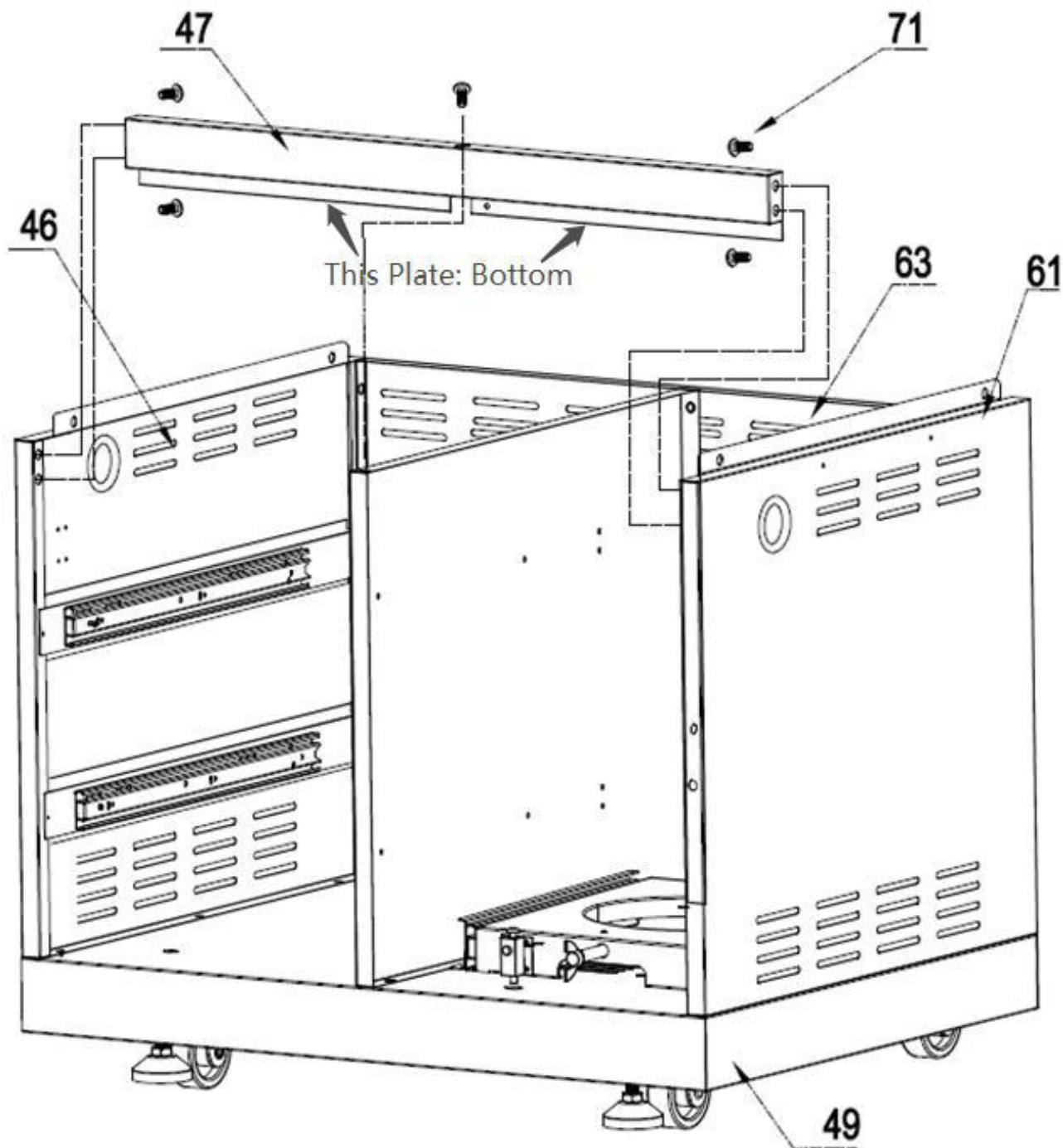
Step 6

1. Use 5 pcs 1/4"x14 Philips thumb head screw with anti-slip design (Part #71) to connect Clapboard welding part (Part # 45) with Part #49 and #63;



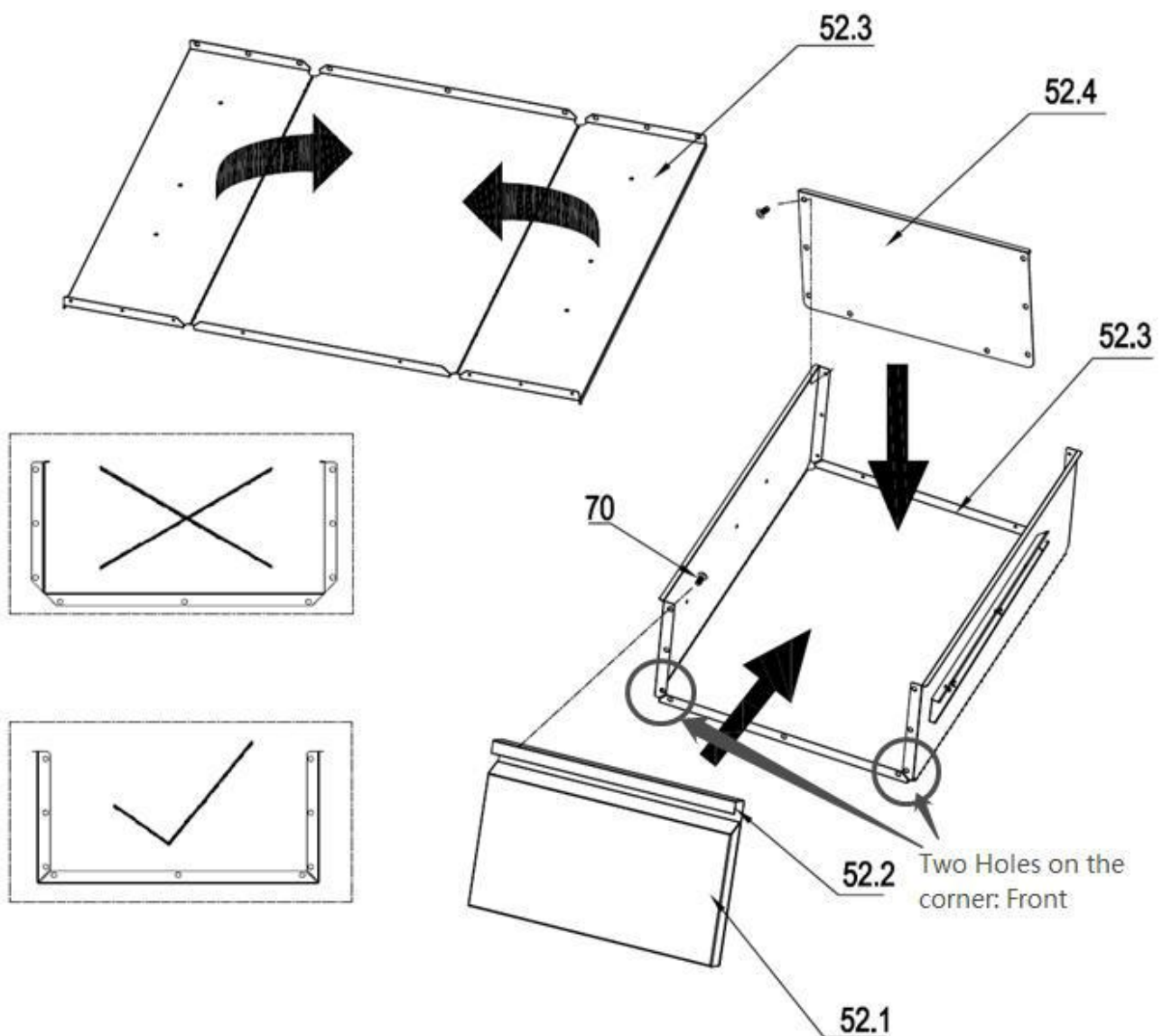
Step 7

1. Use 4 pcs 1/4"x14 Philips thumb head screw with anti-slip design (Part #71) to connect Beam welding assembly (Part #47) with Part #46 and #61.



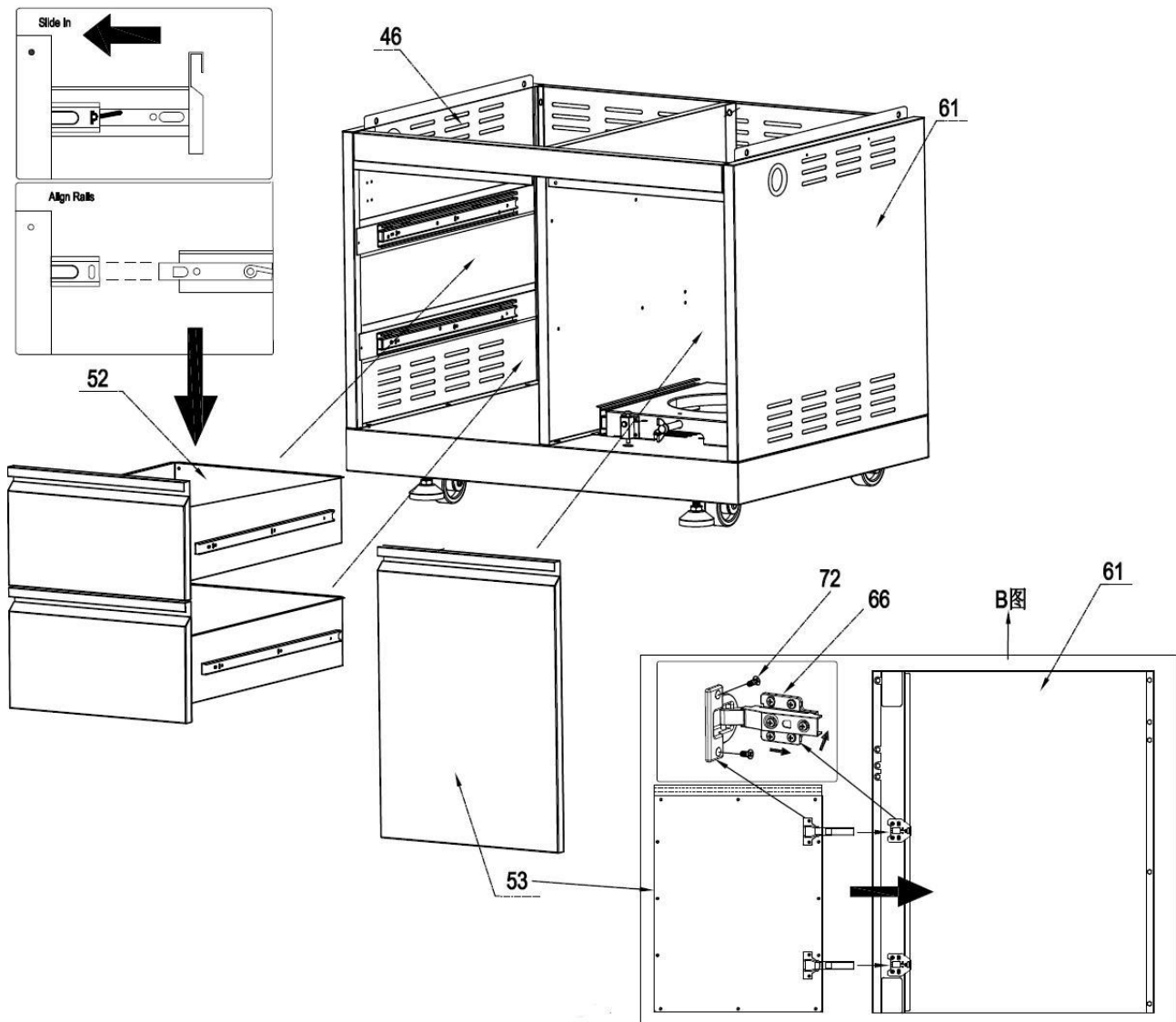
Step 8

1. Check the edge of the middle plate of the drawer assembly (Part #52) and make sure the side with edge is facing up; otherwise you will get to wrong folding direction (see the picture below with wrong folding direction with "x"). Be careful with the folding process.
2. Use 8 pcs 5/32 flat Philip's screw heads (Part # 70) install the bottom plate of drawer assembly (Part# 52.4) to the middle plate (Part# 52.3)
3. Use 8 pcs 5/32 flat Philip's screw heads (Part # 70) install the front plate of drawer (Part#3. assembly to the middle plate (Part# 52.1 and 52.2)



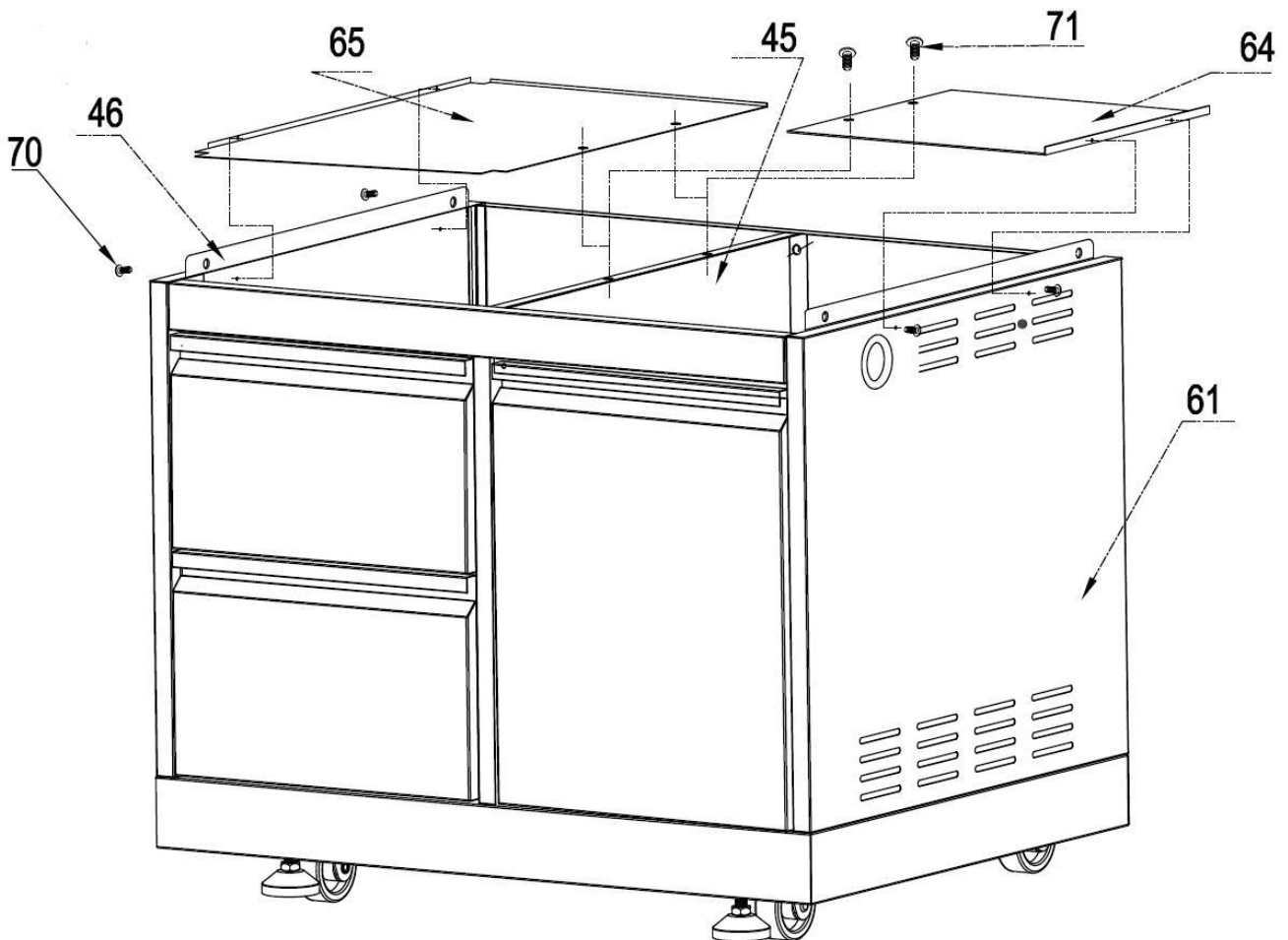
Step 9

1. Insert 2 pcs drawer assemblies (Part #52) into cabinet body;
2. Divide the two parts from door hinge (Part #66) and use 5/32" *8 flat head screw (Part #72) to install them to right side panel (Part #61) and cabinet door (Part #53)
3. Follow the requirement in the picture to install cabinet door (Part # 53)



Step 10

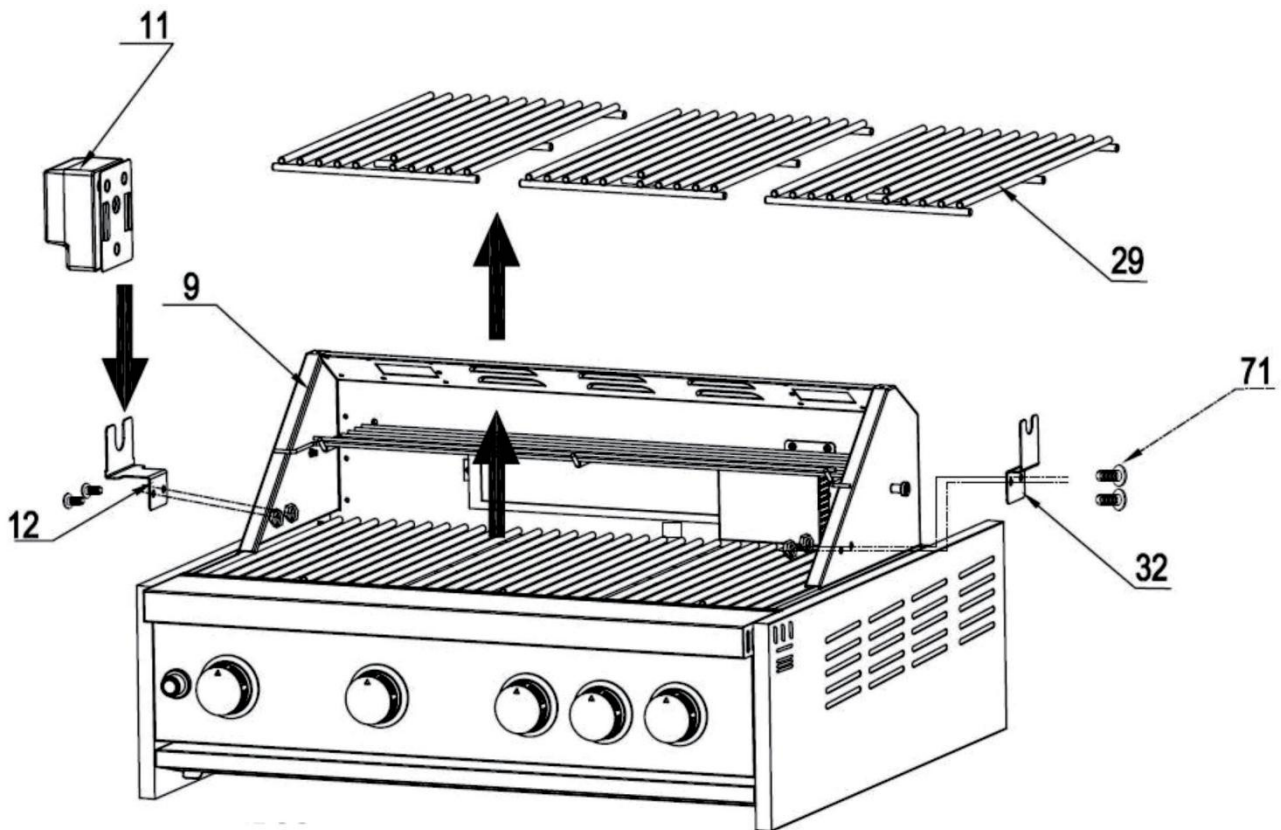
1. Use 2 pcs 5/32"*8 flat head screw (Part # 72) to install laminate board (Part #65) to Left side panel A welding assembly (Part #46);
2. Use 2 pcs 5/32" x 8 flat head screw (Part # 72) to install gas tank heat shield (Part #64) to Right side panel A welding assembly (Part #61)
3. Use 2 pcs 1/4" x 14 Philips thumb head screw with anti-slip design (Part #71) to install Part #64 and Part #65 to Clapboard welding part (Part #45)



OUTDOOR GRILL INSTALLATION

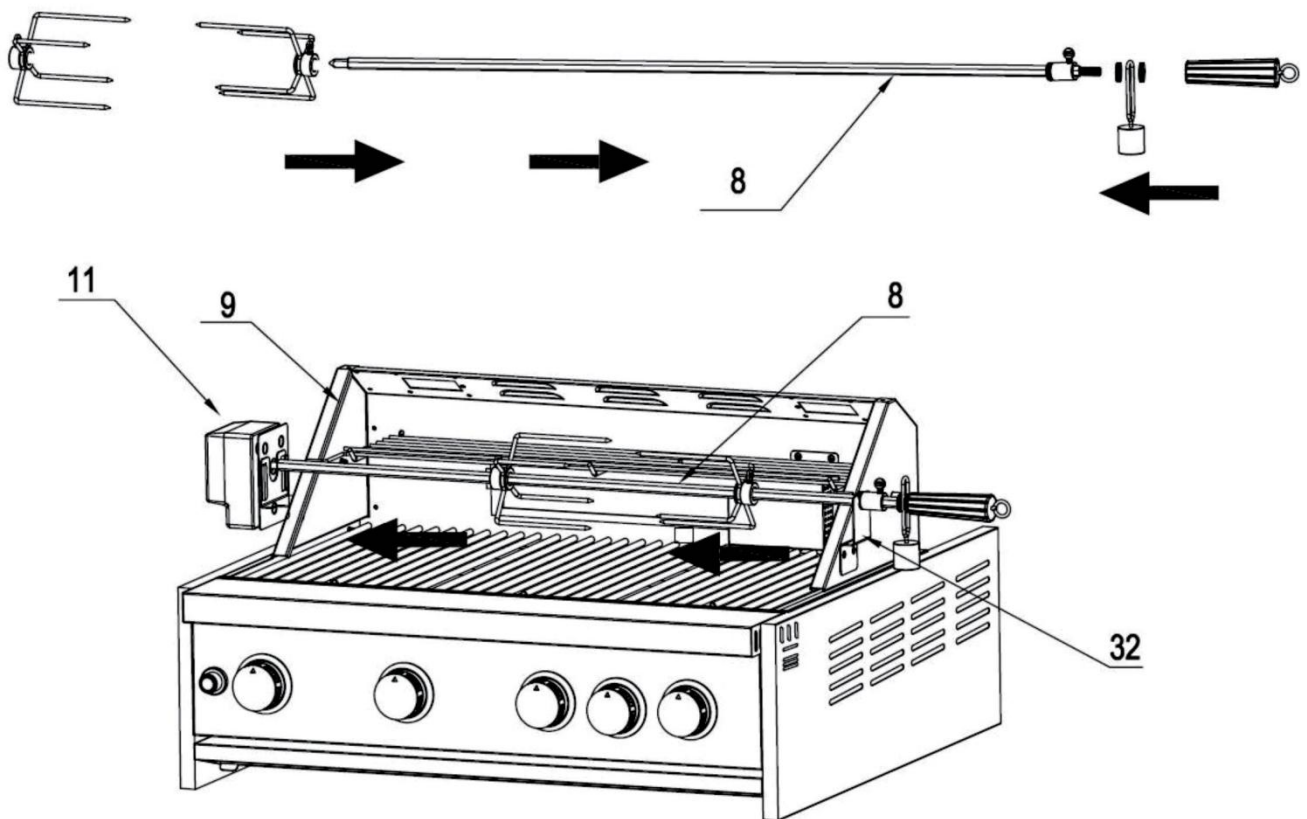
Step 1

1. Open the Grill cover. Remove All 3 pcs cooking racks (Part ## 29) for the main burners to avoid potential damage;
2. Use 2 pcs ¼" x 14 Philips thumb head screw (Part #71) with anti-slip design (Part #71) to install motor holder (Part #12) to Grill cavity (Part #9);
3. Use 2 pcs ¼" x 14 Philips thumb head screw (Part #71) to install Rotisserie holder (Part #32) to Grill cavity (Part #9);
4. Put Motor (Part #11) on top of motor support (Part #12) and put back 3 pcs cooking racks (Part #29)



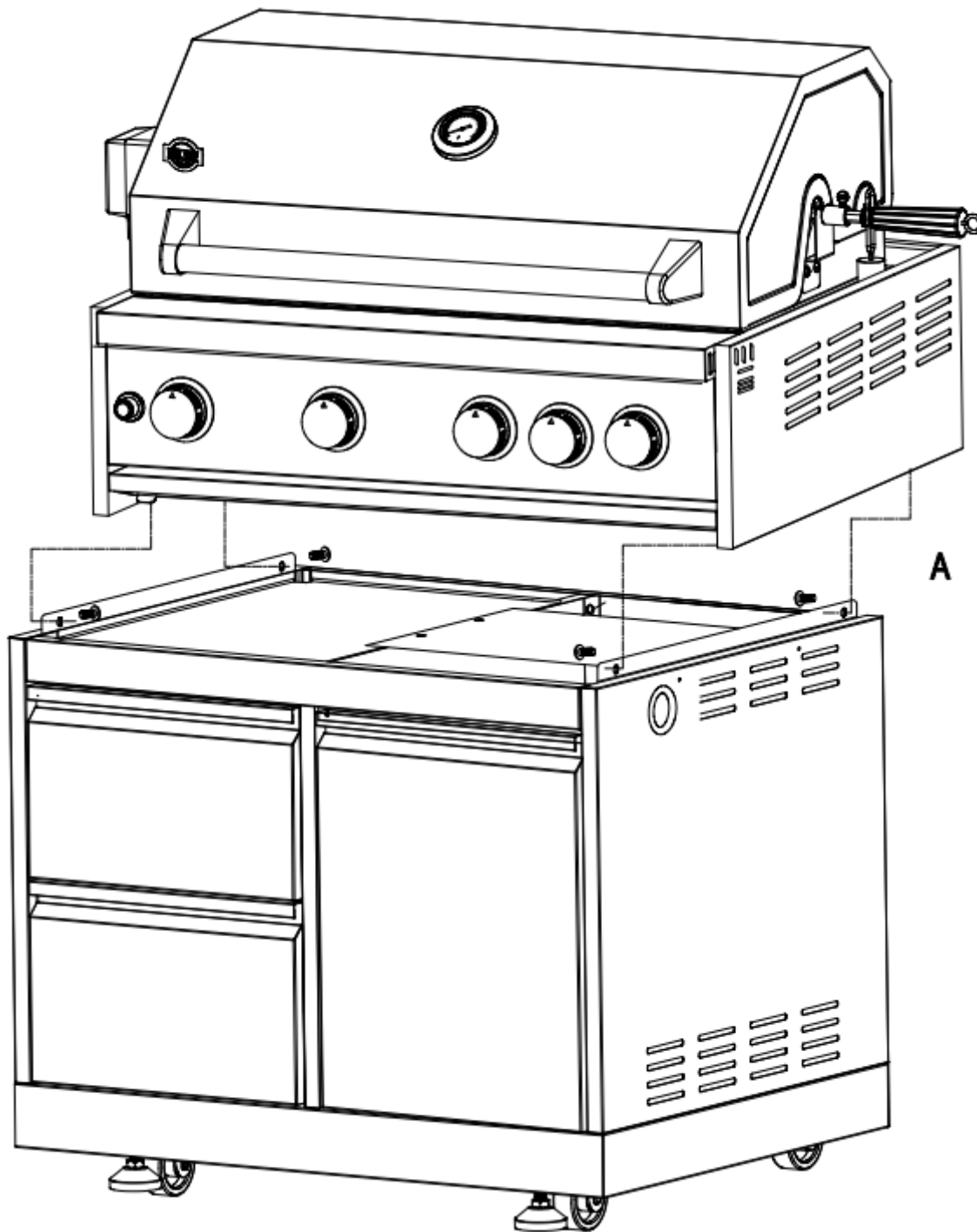
Step 2

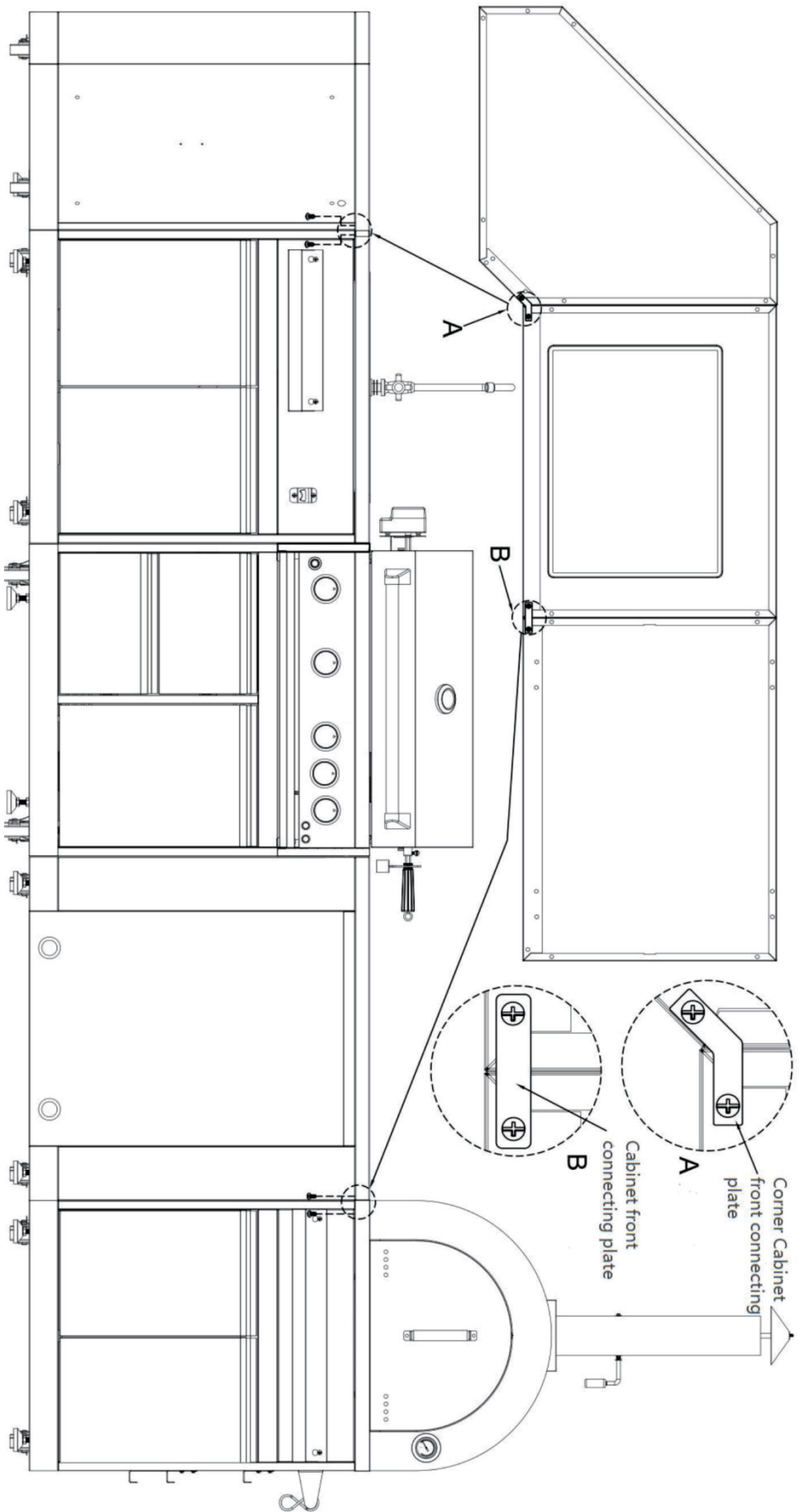
1. Put Motor (Part ##11) on top of motor support (Part #12) and insert sharp side of Rotisserie (Part #8) to motor (Part ##11), and the other side on top of Rotisserie holder (Part # 32)



Step 3

1. Use 4 pcs ¼" x 14 Philips thumb head screw with anti-slip design (Part #71) to Connect Grill body with Cabinet body (For Gas Leak Test, please refer to Use Manual)

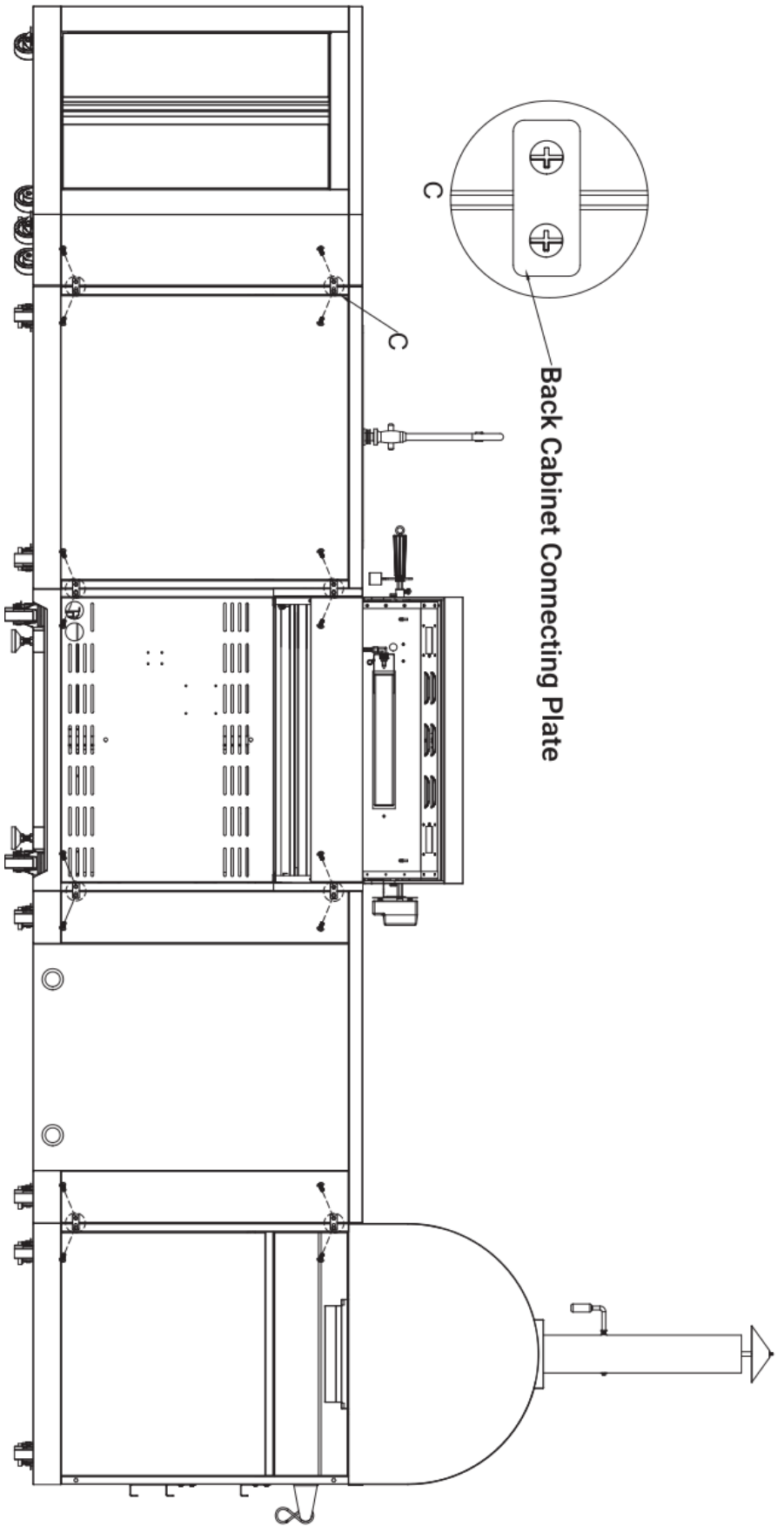




The Kitchen Outdoor Cabinet could be connected with any other Cabinet models..

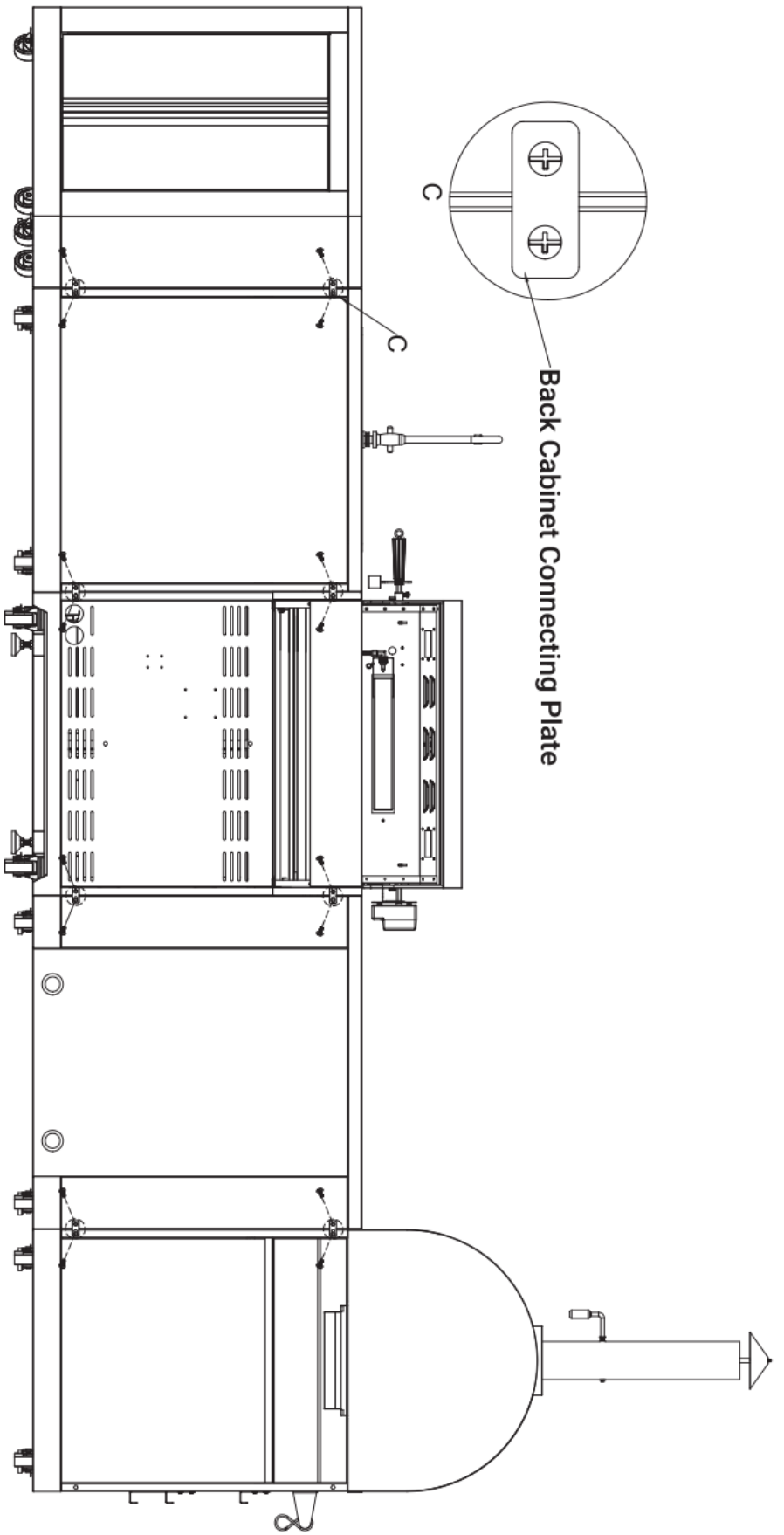
If you are having a Corner Cabinet and you would like to connect it to another cabinet, use corner cabinet connecting plate with 2 pcs ¼" screws (Part# 06.02.00093-000-AO) to connect both cabinets;

If you are having a Sink Cabinet, Appliance Cabinet or Pizza oven Cabinet, use cabinet connecting plate with 2 pcs ¼" screws to connect both cabinets.



You Outdoor Cabinet could be connected with any other Our Door Cabinet models.

For back panel connections, use Back Cabinet connecting plate with 2 pcs 1/4" screws (Part# 06.02.00093-000-A0) to connect both cabinets.



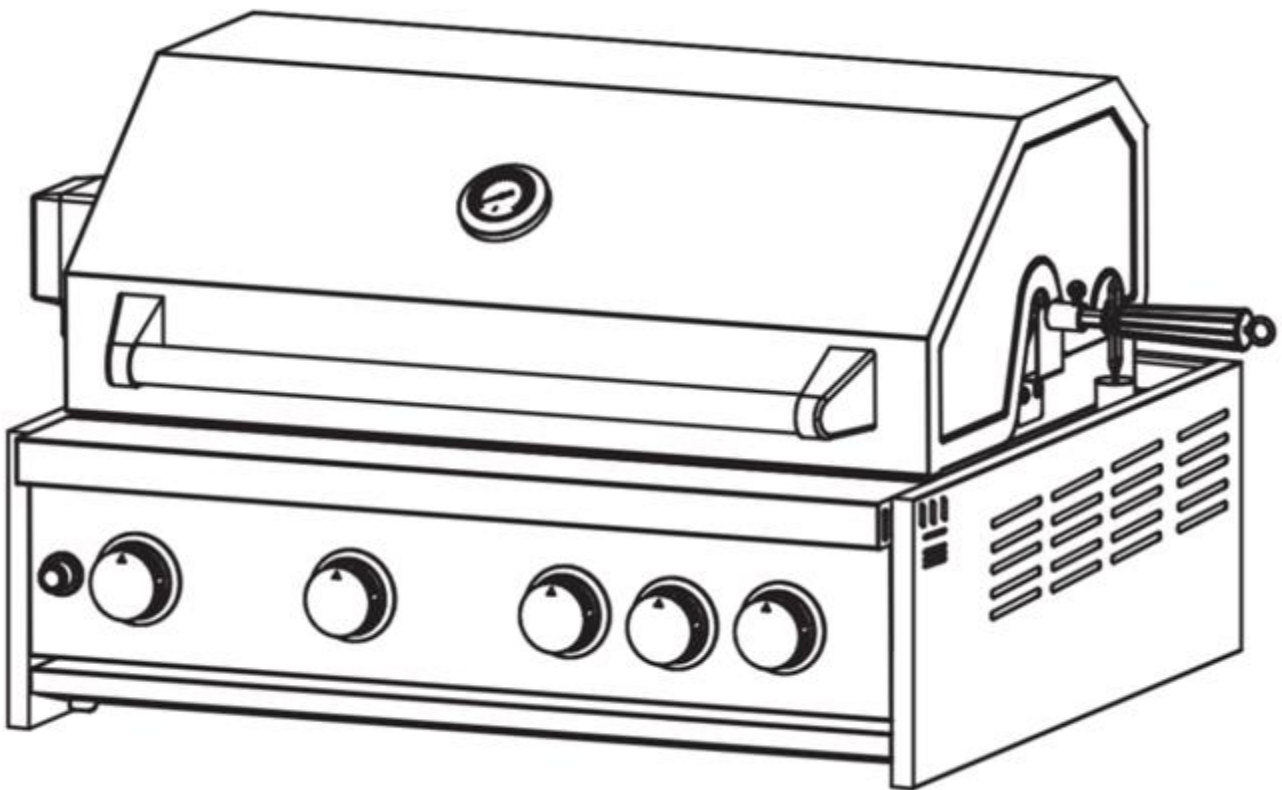
You Outdoor Cabinet could be connected with any other Our Door Cabinet models.

For back panel connections, use Back Cabinet connecting plate with 2 pcs 1/4" screws to connect both Cabinets


4-BURNER GAS GRILL

MODEL: TMG-LKS10-4

Instructions for use and installation




Read this installation and User Care Guide carefully and completely before using your built-in grill to reduce the risk of fire, burn hazard and other injuries.

 **DANGER**

If you smell gas

1. Shut off gas to the appliance
2. Extinguish any open flame
3. Open doors
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

 **DANGER**

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance
2. Gas not connected for use shall not be stored in the vicinity of this or any other appliance

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 the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2

The outdoor cooking gas appliance, when installed, 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, Part I, CSA C22.1.

WELCOME


Thank you for purchasing your outdoor kitchen Appliance! We appreciate your business and we recommend that you read this entire User's Manual before operating your new appliance for the first time.


This manual contains instructions on how to properly install and set up your new range, as well as insights into the unique features that our product offers. Please keep this manual for future reference, as it contains answers to questions that you might have as you begin to cook.


OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important


We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages

 This is the safety alert symbol.
This symbol alerts you to potential hazards that can kill or hurt you and others
All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING".
These words mean:


 Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, property damage.


 You can be killed or seriously injured if you don't follow instructions

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed

 **WARNING**

1. Use outdoors only
2. Read the instructions before using the appliance
3. Warning: accessible parts may be very hot. Keep young children away. This appliance must be kept away from flammable materials during use.
4. Do not use the appliance indoors
5. Do not move the appliance during use
6. Turn off the gas supply at the gas container after use.
7. Do not modify the appliance

 **WARNING**



Explosion Hazard

Securely tighten all gas connections
Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.
Examples of a qualified technician included:
Licensed heating personnel,
Authorized gas company personnel, and authorized service personnel
Failure to do so can result in explosion, fire hazard or death

***Maximum Temperature of Outdoor BBQ Grill Cavity is 600 F.**

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see "Location Requirements" section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area, enclosed area.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance. the replacement hose assembly shall be that specified by the manufacturer.
- Visually check the burner flames. They should be blue or slightly
- yellow.



Check and clean burner / venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.

- This model is designed for use with a standard 10KG Liquid Petroleum Gas tank.
A 10kg Tank of approximately 305mm in diameter by 393mm high - provided with a listed overfilling prevention device
- provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances
- Always check connections for leaks each time you connect the gas supply cylinder. See "Installation Instructions" section.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement gas regulator & hose assembly must comply with the manufacturer
- Place a 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 gas.
- If the following information is not followed exactly, a fire causing death or serious injury may occur.
- Do not store a spare gas cylinder under or near this outdoor cooking gas appliance.
Never fill the cylinder beyond 80 percent full.

The LP gas cylinder to be used must be constructed and marked in accordance with the Specifications for LP gas Cylinders of the U.S. Department of Transportation (D.O.T.J or the Standard for Cylinders Spheres and Tubes for Transportation of Dangerous Goods and Commission CAN/CSA-B339

The cylinder used must include a collar to protect the cylinder's valve.

If the information in above is not followed exactly, a fire causing death or serious injury may occur.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

INSTALLATION REQUIREMENT

Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools Needed


- Tape measure
- Small, flat-blade screwdriver
- #2 and #3 Phillips screwdriver
- Level
- Wrench or pliers
- Pipe wrench
- Scissors or cutting pliers (to remove tie-downs)
- Noncorrosive leak-detection solution

Parts Supplied

- Gas pressure flagellator / hose assembly
 - 1 – “AA” size alkaline battery
 - Hardware packet
- Screws: W 3/32-32*2/5" 4pcs used to install the door

Location Requirements

! WARNING



Explosion Hazard
Do not store fuel tank in a garage or indoors
Do not store grill with fuel tank in a garage or indoors Failure to follow these instructions can result in death, explosion, or tire.

! WARNING



Fire Hazard
Do not uses grill near combustibile materials?
Do not store combustibile materials near grill
Doing so can result in death or fire.

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

Clearance to combustibile construction for outdoor grills:

- A minimum of 24" (58.0 cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustibile construction.
- A24" (58.0 cm) minimum clearance must also be maintained below the cooking surface and any combustibile construction.

* See "Assistance or Service" section to order.

BUILT-IN OUTDOOR GRILL SPEC

! WARNING



Fire Hazard

Do not Do not install grill on or near combustible materials without an insulated jacket

Fire Hazard

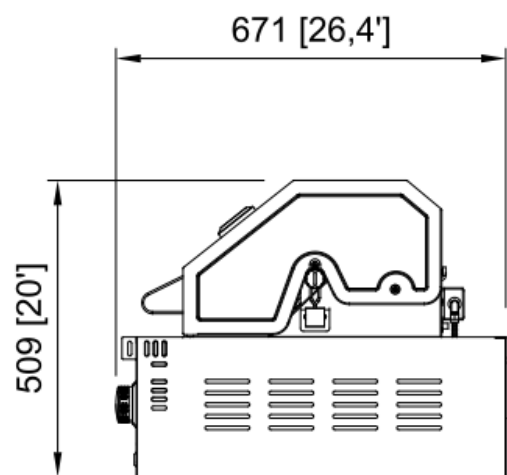
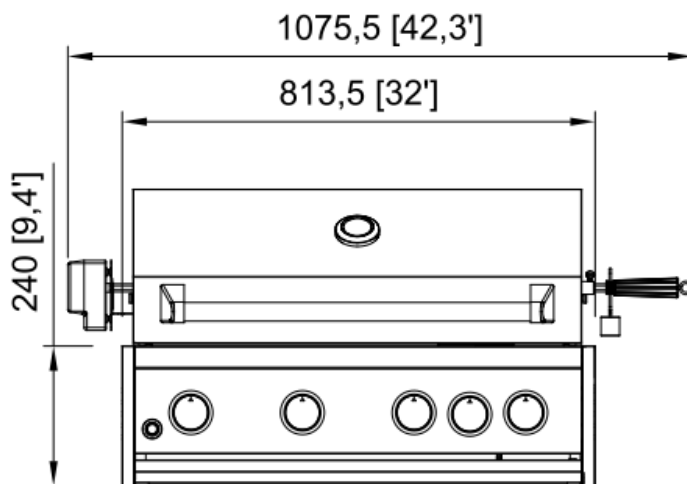
Do not install grill on or near combustible materials without an insulated jacket.

Doing so can result in death or fire

This built-in outdoor grill is only for installation in a built-in enclosure constructed only of noncombustible materials. Non-combustible materials could be brick, firewall or steel. Do not use wood or other combustible materials for built-in enclosure

Product Dimensions

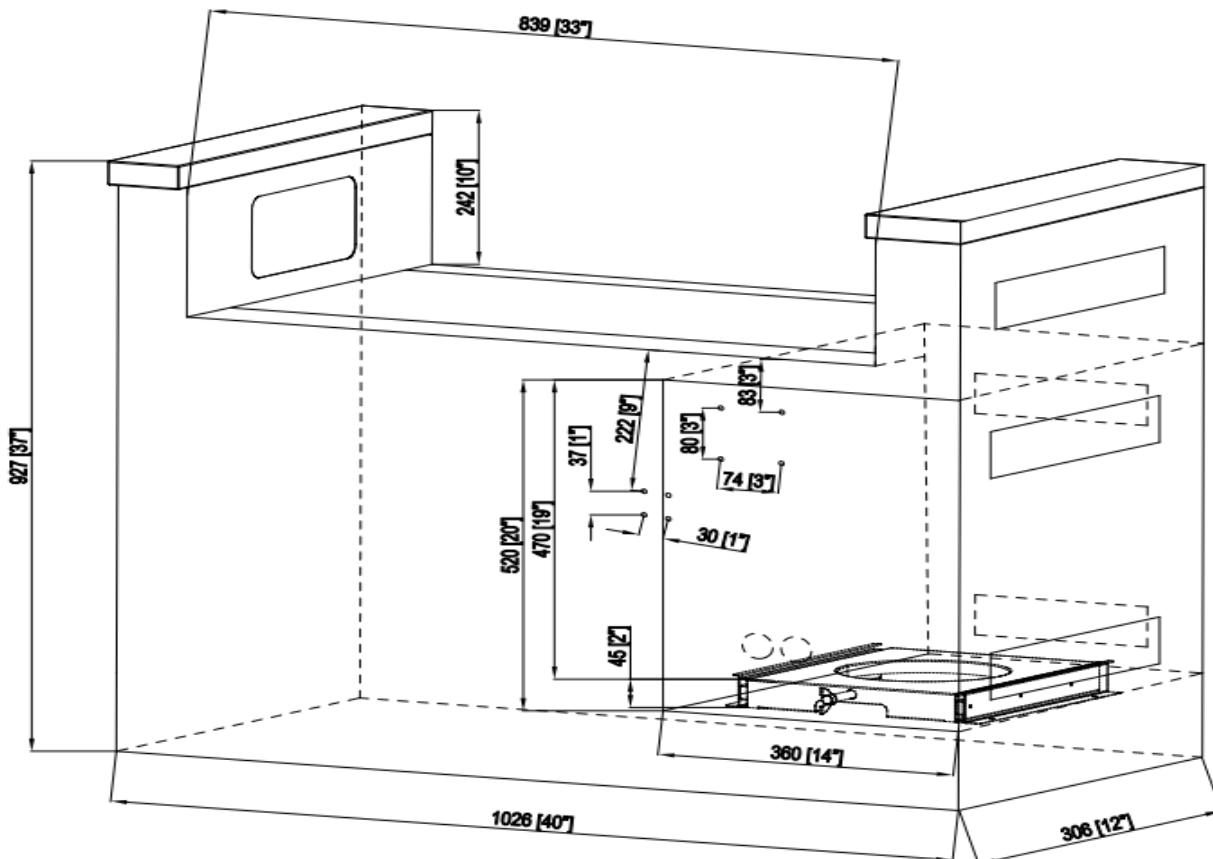
MK04SS304-W Outdoor BBQ Grill



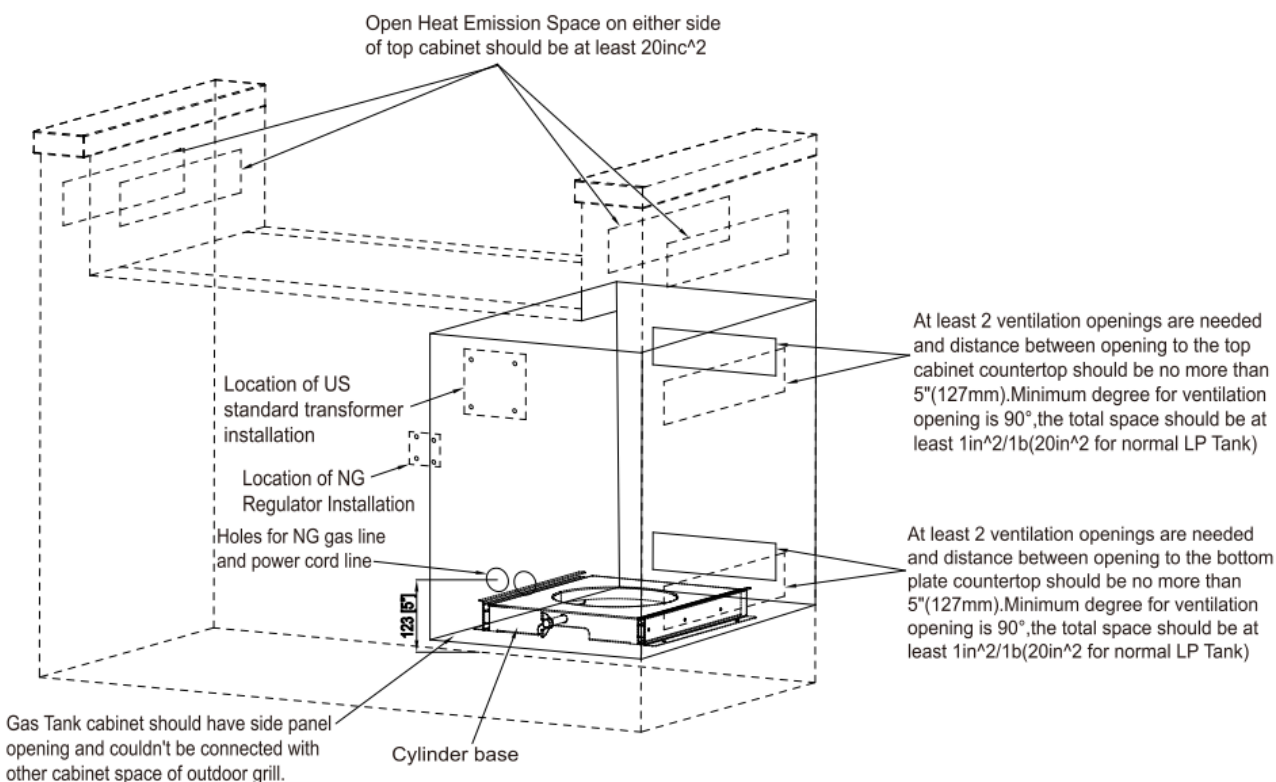
MK04SS304-W Outdoor Grill + Cabinet

Grill Cabinet Internal Dimension for MK04SS304-W

Before putting the propane tank into the tank tray, fasten the tank tray with 4 locking screws (size 5/32*8)



The appliance is only for installation in a built-in enclosure constructed of non-combustible materials.



LP GAS CONNECTION

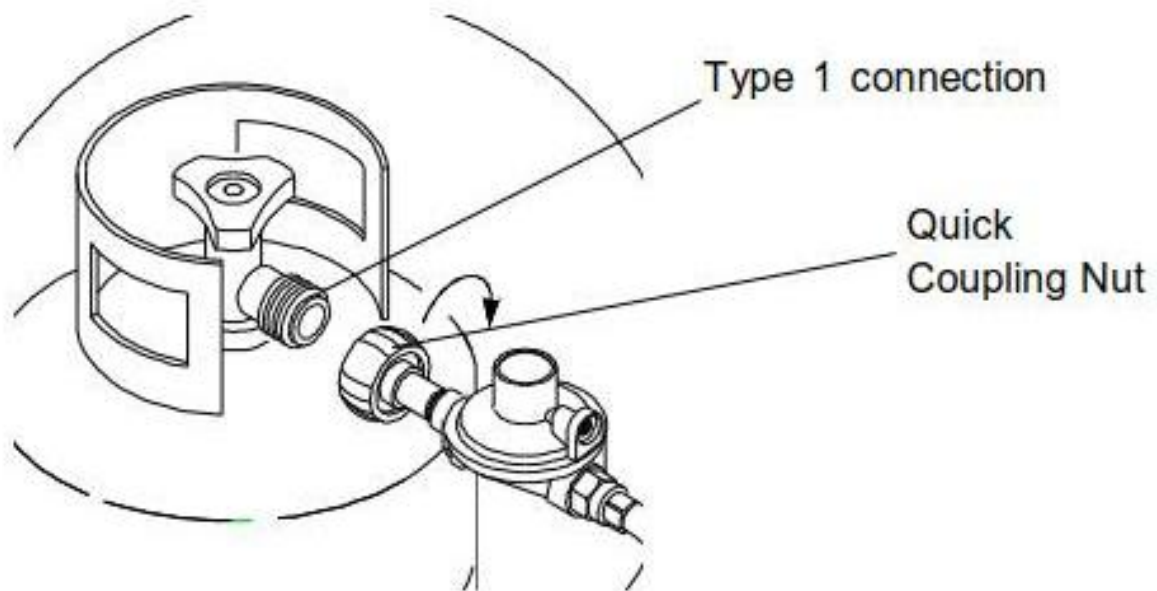
Gas Pressure Regulator

The gas pressure regulator supplied with this grill must be used.

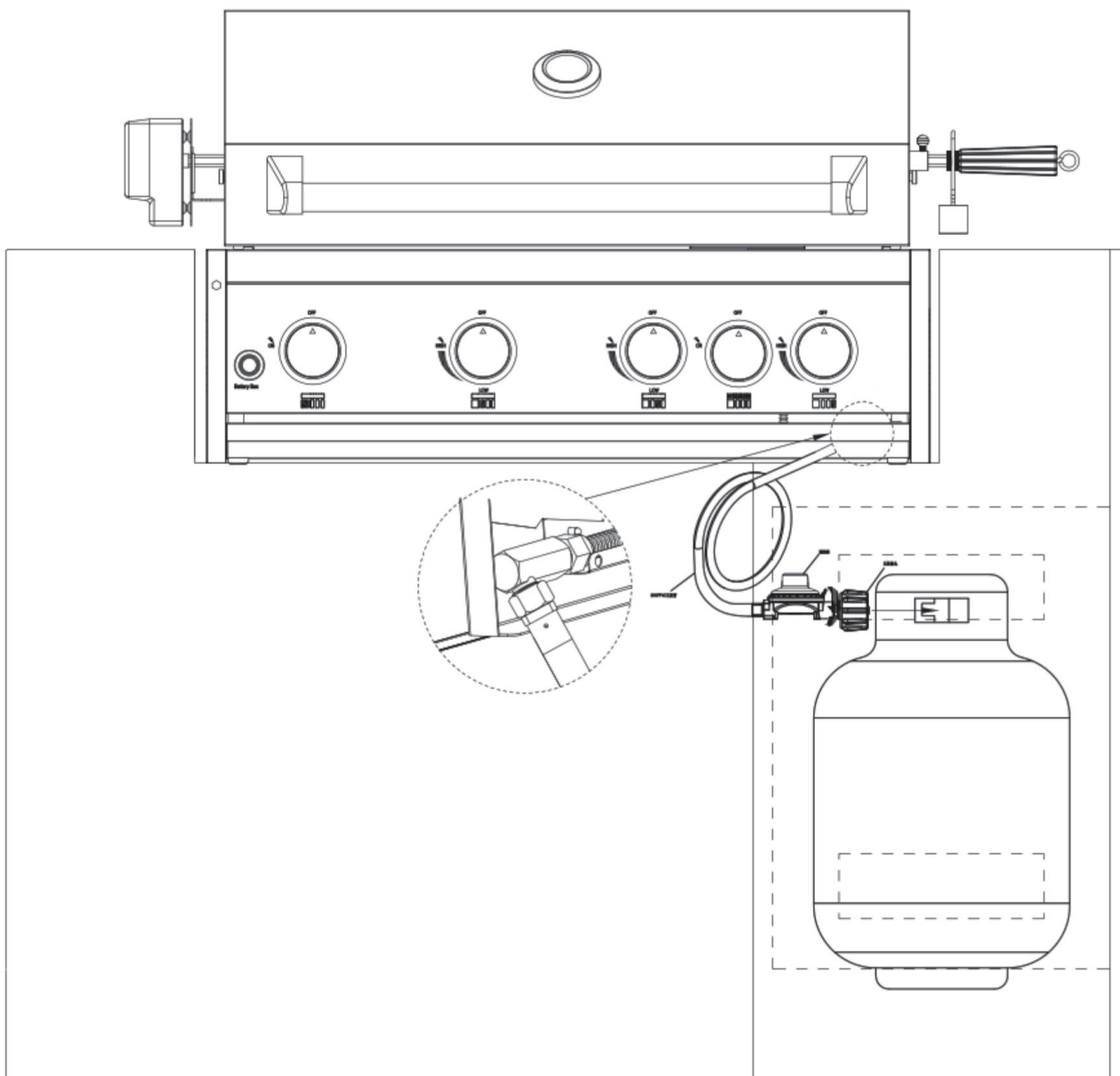
The inlet (supplied) pressure to the regulator should be as follows for proper operation.

Connect Regulator with hose to your LP Gas Tank

- Turn all Control Knobs to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged equipment.
- Connect the regulator assembly to the tank valve and HAND TIGHTEN nut clockwise to a full stop. DO NOT use a wrench to tighten because it could damage the Quick Coupling Nut and result in a gas leak/fire hazard.
- Open the tank valve 1/4 to 1/2 of a full turn (counterclockwise) and use a soapy water solution to light your grill. See "Check All Connections for LP Gas Leaks." If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.

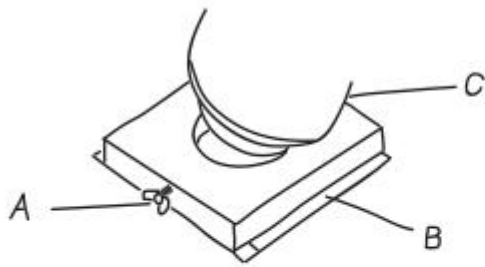


Install propane tank

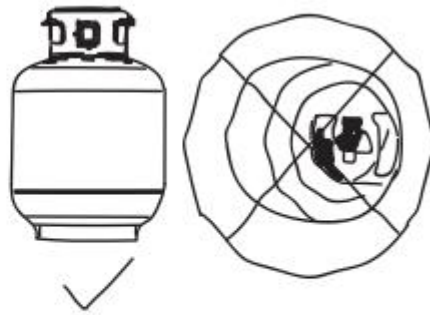


(LP Tank Installation Layout)

1. This grill is equipped with a propane tank (not supplied). A gas pressure regulator / hose assembly is supplied
2. Grill tank tray is compatible with most of the propane tank in the market. The propane tank must be mounted and secured.
3. Open cabinet doors;
4. Loosen the tank tray locking screw;
5. Put propane tank into the tank tray under the grill.
6. Tighten the locking screw clockwise against the bottom collar of the propane tank to secure the tank (detailed info please see above picture - LP Tank Installation Layout)
7. For easy installation, the tank liquid withdrawal valve is suggested to face right side.



A. LOCKING SCREW
B. TANK TRAY
20 IN LP gas fuel tank tray



Cylinder must be arranged to
provided vapor withdraw.

Electrical Safety

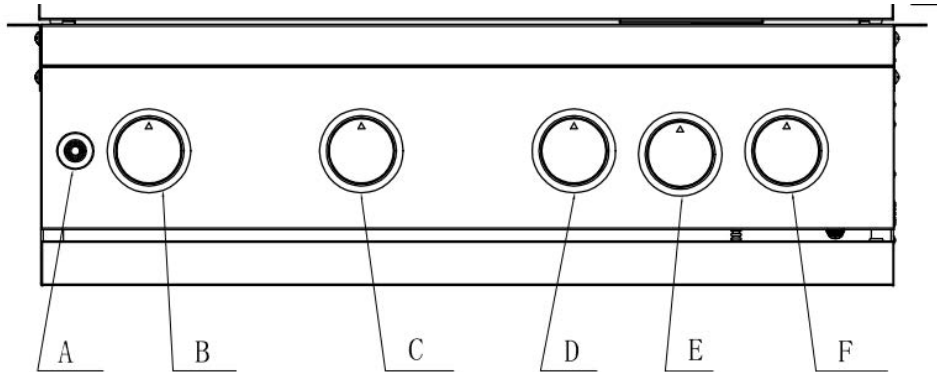
Electrical equipment provided with the outdoor cooking gas appliance shall have the following in the instructions:

- a) To protect against electric shock, do not immerse cord or plugs in water or other liquid;
- b) Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
- c) Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
- d) Do not let the cord hang over the edge of a table or touch hot surfaces;
- e) Do not use an outdoor cooking gas appliance for purposes other than intended;
- f) When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet; g) Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
- h) Never remove the grounding plug or use with an adapter of 2 prongs;
- i) Use only extension cords with a 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

GRILL INSTRUCTIONS

The grill you have purchased may have some or all the feature listed below. The locations and appearances of the features shown here may not match what you are having on your model.

Control panel



A. electric ignition control knob

B. Left grill burner control knob

C. left center grill burner control knob

D. Right center grill burner control knob

E. Rotisserie burner control knob

F. Right grill burner control knob

Using your Outdoor Grill

⚠ WARNING

Explosion Hazard

Do not store fuel tank in a garage or indoors
Do not store grill with fuel tank in a garage or indoors
Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking
Doing so can result in food poisoning or sickness.

⚠ WARNING

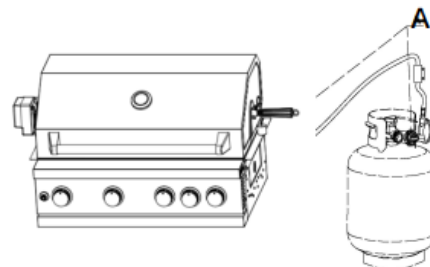
Fire Hazard

Do not use grill near combustible materials.
Do not store combustible materials near grill
Doing so can result in death or fire.

Inspect the Gas Fuel Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

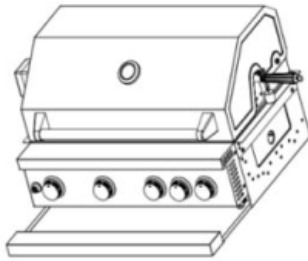
If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.



A. Gas pressure regulator/Hose assembly

Prepare the Gas Supply

Make sure control knobs are turned to OFF, The drip tray must be in place and pushed all the way to the back.



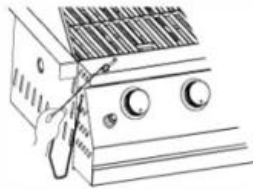
Turn the Gas Supply On

For outdoor grills using a propane tank. Slowly open the tank valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly, Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.

Manually Lighting the Main Grill

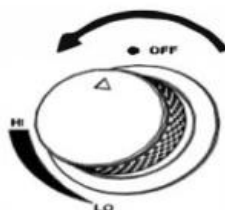
1. Do not lean over the grill.
2. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



3. Strike the match to light it.
4. Guide the lit match under the grill grate.



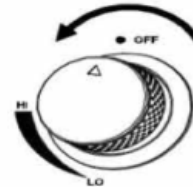
5. Push the pulse ignitor module, push in and turn the burner knob to IGNITE/HI for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



Lighting the Main Grill

IMPORTANT: If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

1. Do not lean over the grill.
2. Select the burner you want to light. Push the pulse ignitor module and Push in and turn the grill burner control knob to IGNITE/HI, while continuing to hold it in.



3. You will hear the "snapping" sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.
4. Repeat for each of the other burners as needed.
5. Repeat steps 2 through 5 for each main burner.
6. Remove match and replace manual lighting extension on the right side panel.

IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center, See the "Assistance" section.

Warning (After use):

Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

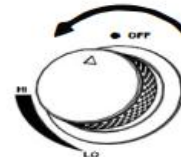
Using Your Rotisserie Burner

To avoid damage to the warming rack, remove from grill when using the rotisserie burner.

Do not use the main burners when the rotisserie burner is in use

Lighting the Rotisserie Burner

1. Do not lean over the grill.
2. Push the pulse ignitor module. Push and turn Rear Burner knob slowly To IGNITE/HI. You will hear the "snapping" sound of the spark.



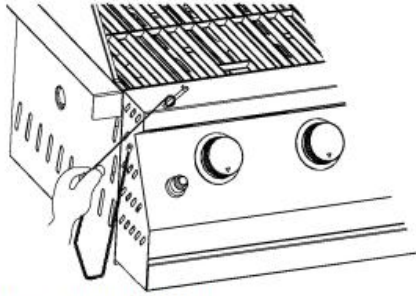
3. When the rotisserie burner lights, continue to hold the knob in for another 15 seconds, then release the knob and burner will stay lit. You will hear the "snapping" sound of the spark until the knob is released

IMPORTANT: If the rotisserie burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting

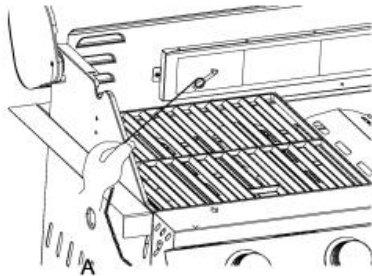
4. Please note that: rotisserie burner has high setting only

Manually Lighting the Rotisserie Burner

1. Do not lean over the grill
2. Remove the manual lighting extension(see following illustration)and attach a match to the split ring



3. Strike the match to light it
4. Gently hold the lit match close to the rotisserie burner



A. Lighting extension
Rotisserie burner

illustration) and attach a match to the split ring

5. Push the pulse ignitor module and push in and turn the control knob to IGNITE/ON. Hold this knob in for 15 seconds after the burner is lit. You will hear the "snapping" sound of the spark until after the knob is released.



IMPORTANT: If the rotisserie burner does not light immediately, turn the rotisserie burner control knob to OFF and wait 5 minutes before relighting.

6. Remove the match and replace the manual lighting extension inside the cabinet door.

⚠ WARNING

Do not let food sit for more than one hour before or after cooking
 Doing so can result in food poisoning or sickness
 It's suggested to use protective gloves when handling particularly hot components
 Parts sealed by the manufacturer or his agent must not be altered by the user

ROTISSERIE CHART

Use a portable meat thermometer to check internal doneness of the food.

Turn off rotisserie burner when meat thermometer reads 5°F/3°C lower than desired internal temperature. Continue rotating, hood closed, for 10 minutes before carving.

Timing is affected by weather conditions such as wind and outside temperature.

Food	Weight	Internal Doneness or Temperature (°F/°C)	Approximate Grilling Time (min/lb)
Beef			
Roasts	4-6 lbs	Medium-rare	15-20
Rib Eye	(1.5-2.2 kg)	(145°F/ 63°C)	
Sirloin Tip		Medium	20-25
Rib, boneless		(160°F/71°C)	
Poultry			
Chicken	3-6 lbs (1.1-2.2 kg)	Breast	25-30
		Thigh	25-30
Turkey, whole	7-10 lbs (2.6-3.7 kg)	Breast	11-20
		Thigh	11-20
		(170°F/77°C)	
		(180°F/82°C)	
Lamb			
Boneless leg	4-7 lbs (1.5-2.6 kg)	Medium	20-25
		(160°F/71°C)	
Pork			
Loin roast, boneless	4-6 lbs (1.5-2.2 kg)	Medium	20-23
		(160°F/71°C)	

TIPS FOR OUTDOOR GRILLING

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Before Grilling

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.

- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food.
- Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 2" (5.0 cm) intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape and thickness), heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

Cooking Methods

Cooking by direct heat means the food is placed on grill grates

Direct Heat

directly above lighted burners. Hood position can be up or down. If hood is in the up position, total cooking times may be longer.

Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

Indirect Heat

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food.

If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.

COOKING RECEIPES

Grilling Chart

- Knobs have High, Medium and Low settings for flame adjustment.
- Heat settings indicated are approximate.
- Grilling times are affected by weather conditions.
- When 2 temperatures are listed, for example: Medium to Medium-Low, start with the first and adjust based on cooking progress.
- Cooking times may vary from chart times depending on the type of fuel, Natural or LP gas.

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
Beef				
Hamburgers ½" (1.3 cm) to ¾" (1.9 cm) thick	DIRECT Medium	Medium (160°F/71°C)	10-15	Grill, turning once.
Roasts Rib Eye, Sirloin	INDIRECT Medium/OFF/Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	32-40 per lb (15-18 per kg)	Tent with foil first 45-60 minutes of cooking time.
Steaks, 1" (2.5 cm) Porterhouse, Rib, T-bone, Top Loin, Sirloin	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	11-16	Rotate steaks ¼ turn to create criss-cross grill marks.
Steaks, 1½" (3.8 cm) Porterhouse, Rib, T-bone, Top Loin, Sirloin	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	18-25	
Top Round or Shoulder/ Chuck (London Broil) 1½" (3.8 cm) thick	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	22-29	
Flank, ½" (1.3 cm) thick	DIRECT Medium	Med-Rare (145°F/63°C)	11-16	
Pork				
Chops, 1" (2.5 cm) 1½" (3.8 cm) thick	DIRECT Medium to Med-Low	Medium (160°F/71°C)	12-22 30-40	
Ribs 2½-4 lbs (0.9-1.5 kg)	INDIRECT Med/OFF/Med	Medium (160°F/71°C)	40-60	Grill, turning occasionally. During last few minutes brush with barbecue sauce if desired. When done, wrap in foil.
Roast, boneless tenderloin, 1 lb (0.37 kg)	DIRECT Medium	Medium (160°F/71°C)	18-22	Turn during cooking to brown on all sides.
Ham half, 8-10 lbs (3-3.7 kg)	INDIRECT Med/OFF/Med	Reheat (140°F/60°C)	2-2½ hours	Wrap entire ham in foil and put on grill without pan or drip pan.
Ham steak precooked, ½" (1.3 cm) thick	DIRECT Preheat Medium Grill Medium	Reheat (145°F/63°C)	7-10	
Hot Dogs	DIRECT Medium	Reheat (145°F/63°C)	5-10	Slit skin if desired.
Chicken				
Breast, boneless	DIRECT Medium	170°F/77°C	15-22	For even cooking, pound breast to ¾" (2.0 cm) thick.
Pieces, 2-3 lbs (0.75-1.1 kg)	DIRECT Med-Low to Medium	Breast 170°F/77°C Thigh 180°F/82°C		Start bone side down.
Lamb				
Chops and Steaks, Loin, Rib, Sirloin 1" (2.5 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	10-20	
1½" (3.8 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	16-20	

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
Fish and Seafood				
Fillets, Steaks, Chunks Halibut, Salmon, Swordfish, 8 oz (0.25 kg)	DIRECT Medium		4-6 per ½" (1.3 cm) thickness of fish	Grill, turning once. Brush grill with oil to keep fish from sticking. Remove when inside is opaque and flaky with skin easily removed.
Whole, Catfish, Rainbow Trout, 8-11 oz (0.25- 0.34 kg)	DIRECT High		5-7 per side	
Shellfish, Scallops, Shrimp	DIRECT Medium		4-8	
Turkey				
Whole breast (bone-in)	INDIRECT HI/OFF/HI	170°F/77°C	14-18 per lb (7-8 per kg)	Tent with foil until last 30 minutes of cooking time.
Half breast (bone-in)	INDIRECT Medium/OFF/Medium	170°F/77°C	25-30 per lb (11-14 per kg)	Start skin side down.
Whole, 7-12 lbs (2.6-5.4 kg)	INDIRECT HI/OFF/HI	Breast 170°F/77°C Thigh 180°F/82°C	11-16 per lb (5-7 per kg)	Less than 11 lbs (5.0 kg)
Fresh Vegetables				
Corn on the cob	DIRECT Medium		20-25	Soak in cold water 20 minutes. Do not husk. Shake off excess water.
Eggplant	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Onion, ½" (1.3 cm) thick	DIRECT Medium		8-20	Grill, turning once. Brush with olive oil. Put a skewer through several slices to hold together.
Potatoes, Sweet, whole	DIRECT Medium		40-70	Individually wrap in heavy-duty foil. Grill, rotating occasionally.
Baking, whole	DIRECT High		45-90	
Peppers, Roasted	DIRECT High		15-22	Wash and place on grill whole. Char skin all around. Cool in a paper bag or plastic wrap to loosen blackened skin. Peel and remove seeds.
Squash, Summer, Zucchini	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Garlic Roasted	DIRECT Medium		20-25	Cut off top, drizzle with olive oil and wrap in double layer of foil.

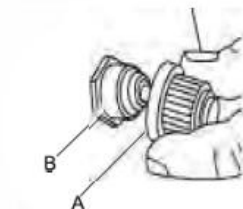
OUTDOOR GRILL CARE

OUTDOOR GRILL CARE

Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. Unscrew igniter button cap counterclockwise to remove.



A. Igniter push button
B. "AA" size battery

2. Remove battery from the battery compartment.
3. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.
4. Screw igniter button cap clockwise into place.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use vinyl grill cover. See "Assistance" section to order.

STAINLESS STEEL

IMPORTANT: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths or paper towels.

Cleaners should not contain chlorine. Damage may occur.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner
- Liquid detergent or all-purpose cleaner:
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

GRILL GRATES

IMPORTANT: To avoid damage to grill grates, do not use a steel or fiber scraper. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water.

For baked-on soil, prepare a solution of 1 cup (250 ml) ammonia to 1 gal. (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING RACK

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

IMPORTANT: Make sure gas supply is off and all control knobs are in the Off position.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

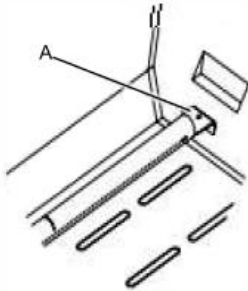
Cleaning Method:

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

BURNERS

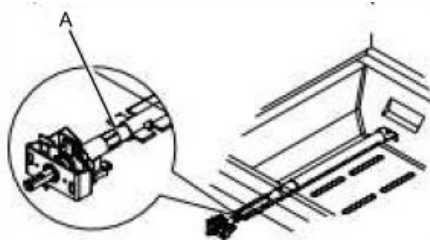
Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.
 1. Remove grill grates and flame tamers.
 2. Remove the 2 screws that hold the burner in place. Remove gas burner from the grill.



A. 2 screws

3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of burner for blockage, reassemble burner by sliding the middle tube of the gas burner over the gas orifice.



A. Burner/orifice connection

5. Reattach gas burner using 2 screws.

ROTISSIERE BURNER

Cleaning Method:

1. Light the rotisserie burner. See the "Using Your Rotisserie Burner" section.
2. Close the grill hood.
3. Leave the burner on high for approximately 30 minutes.
4. Turn knob to OFF and let cool completely.
5. Brush off ash particles from the rotisserie burner.

DRIP TRAY

IMPORTANT: The drip tray should only be removed when grill is completely cool.

The full-width drip tray collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

Cleaning Method:

- Remove tray and set on a flat surface.
- Wipe excess grease with paper towels.
- Mild detergent and warm water. Rinse and dry thoroughly.
- Replace tray.

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

IMPORTANT: To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner.

Do not spray cleaner directly onto panel.

Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
- Mild detergent, soft cloth and warm water.
- Rinse and dry.

TROUBLESHOOTING

Grill will not light

- Is the propane tank valve turned off?
Turn on the valve.
- Is the grill properly connected to the gas supply? Check installation instructions. For further inquiries,
- Is there any gas in propane tank?
Check the gas level before using the grill.
- Is the igniter working?
Check if the igniter battery is properly installed, also check if the battery needs to be replaced.
Check if the grill will be lit by match.
Check if there's any debris blocking the electrode
- If the igniter is not sparking at the tip of the electrode, you might need to replace the igniter.

Burner Flame will not stay lit

- Is gas supply valve turned on at the correct position?
Check the position of the gas valve, adjust the gas valve according to the flame performance.
- Is gas supply in the fuel gas tank low?
Check the gas level.
- Is the burner properly installed and in good condition?
Check that the burner is installed properly.
Check for defects in the burner.

Flame is noisy, low or erratic

- Is the gas supply fully turned on?

Check if the propane tank valve is fully open.

- Is the gas supply in the propane tank low?
Check the gas level.
- Does only one burner appear low?
Check and clean the burner if it's clogged or dirty.
See "General Cleaning" section.
- Is the gas supply hose bent or kinked?
Straighten the gas supply hose.
- Is the flame noisy or lifting away from the burner?

Burner may be getting too much air. Check the air shutter adjustment

- Is the burner flame mostly yellow or orange?
Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see "Check and Adjust Burners" section.

Excessive flare-ups

- Is there excessive fat in the food being grilled?
Keep flame on low or turn one burner off. Keep the hood up when grilling to avoid excessive flare-ups. Move food to the warming rack until flames subside. To avoid damage to the grill, do not spray water on gas flames.

Low heat LP Gas

For outdoor grills using a propane tank, slowly open the tank valve.

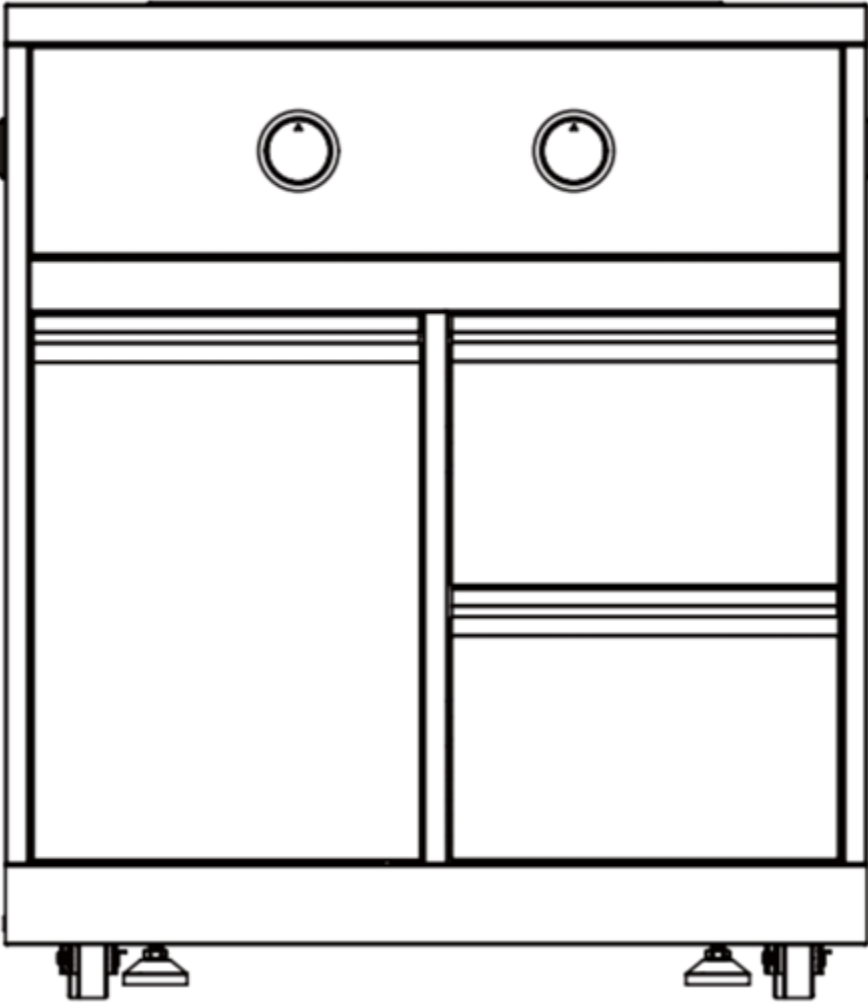
NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, slowly open the tank valve and wait 5 seconds before lighting.
3. Light one burner at a time. See "Lighting the Main Grill" section.

SIDE BURNER CABINET

MODEL: TMG-LKS10-5

Instructions for use and installation



Welcome

Thank you for purchasing our outdoor kitchen appliance! We appreciate your business and we recommend that you read this entire User's Manual before operating your new appliance for the first time.

This manual contains instructions on how to properly install and set up your new range, as well as insights into the unique features that our product offers. Please keep this manual for future reference, as it contains answers to questions that you might have as you begin to cook.



DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. Gas not connected for use shall not be stored in the vicinity of this or any other appliance.

OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:



Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, property damage.



You can be killed or seriously injured if you don't follow Instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed.



WARNING

1. Use outdoors only
2. Read the instructions before using the appliance.
3. Warning: accessible parts may be very hot.
Keep young children away.
4. This appliance must be kept away from flammable materials during use.
5. Do not move the appliance during use.
6. Turn off the gas supply at the gas container after use.
7. Do not modify the appliance.

WARNING



Explosion Hazard

Securely tighten all gas connections.
Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.
Examples of a qualified technician included:
Licensed heating personnel,
Authorized gas company personnel, and authorized service personnel.
Failure to do so can result in explosion, fire hazard or death.

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 the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2

The outdoor cooking gas appliance, when installed, 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, Part I, CSA C22.1.

ENARAL SAFETY INSTRUCTIONS

Important Warnings and Safety Instructions



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

1. For Outdoor Use Only.

Side burners are only intended for residential use and are not intended for commercial use, where anyone other than the original purchaser (homeowner) would be using and maintaining the side burner.

2. **NEVER** use indoors or in any type of enclosed area, such as a garage, shed or breezeway. Keep clear of trees and shrubs. The side burners are not intended for installation in or on recreational vehicles, portable trailers, boats or any other moving installation.

3. To reduce the risk of serious or fatal injury from breathing toxic fumes and from explosion and fire as a result of leaking gas, use only outdoors in an open area with good ventilation. **NEVER** obstruct the flow of combustion and ventilation air.

4. **Fire Hazard:** The area surrounding your new side burner should be kept clean and free from flammable liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, lighter fluid and gasoline.

5. **NEVER** use the side burner in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a wind break will be required. Always adhere to the specified clearances listed in this Manual. Minimum clearance from side and back of unit to combustible construction, 36 inch from side and 36 inch from back.

6. **NEVER** leave the side burner unattended while cooking.

7. **Risk of Explosion:** **NEVER** use natural gas in a unit designed for liquid propane gas or vice versa.

8. Do not use lighter fluid in a gas side burner.

9. **NEVER** allow children to use or play near the side burner. Always keep children and pets away from a hot side burner

10. Installation and any repairs or replacement of parts should be performed by a qualified service technician. If you are not qualified to install, repair, or replace parts of your side burner, please retain a qualified professional contractor or technician to do so.

11. **Burn Hazard:** **NEVER** lean over an open side burner. Do not place clothing or other flammable material on or near the side burner. Do not wear loose-fitting clothes or long sleeves while using the side burner as some fabrics can be highly flammable and, if ignited, may result in personal injury or death.

12. **Burn Hazard:** When using the side burner, do not touch the side burner rack, burner grate, or immediate surroundings as these areas become extremely hot and can cause burns. Always use a covered/gloved hand when opening the side burner hood and only do so slowly to allow heat and steam to escape.
13. **ALWAYS:** have an ABC fire extinguisher accessible.
14. **NEVER** attempt to extinguish a grease fire with water or other liquids as this may cause a flashback that could result in personal injury or death.
15. **NEVER** use aluminum foil to line the side burner racks or the drip trays, this can alter airflow for proper combustion and build up heat in the control area causing the knobs and cause damage to the igniter.
16. **NEVER** allow grease or other hot material to drip from the side burner onto the valve, hose, or regulator. If that occurs, turn off the fuel supply immediately. After the side burner has cooled, determine the cause of the dripping and correct it. After cleaning the valve, hose and regulator, perform a soapy water leak test before continuing use. If a leak is discovered, call a qualified technician for service.
17. **NEVER** heat any unopened glass or metal container of food on the side burner. Pressure may build up and cause the container to burst, possibly resulting in death, serious personal injury, or property damage.
18. **ALWAYS:** Keep any electrical supply cords away from water or heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.
19. **ALWAYS:** Keep gas supply lines as short as possible.
20. **NEVER** move the side burner when hot.
21. **NEVER** use side burner while under the influence of drugs or alcohol.
22. **NEVER** store a spare gas cylinder under or near your side burner.
23. If a burner goes out, turn burner knobs to the full OFF position, fully open the side burner hood and let it air out. **NEVER** attempt to use the side burner until the gas has had time to dissipate.
24. Do not use a side burner until a leak check has been completed.
25. **ALWAYS:** Turn off the LP cylinder tank valve when your side burner is not in use.
26. **ALWAYS:** Ensure the control knobs are in the "OFF" position when not in use.
27. **ALWAYS:** Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance. 28. 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 the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2.
29. Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.
30. Checking and cleaning burner/venture tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
31. If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder(s). Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder(s) is (are) disconnected and removed from the outdoor cooking gas appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
32. The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be

used. Replacement pressure regulators and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.

- 1) Do not store a spare LP gas cylinder under or near this appliance.
- 2) Never fill the cylinder above 80 percent full; and
- 3) If the information in Clause 1) and Clause 2) is not followed exactly, a fire causing death or serious injury may occur.

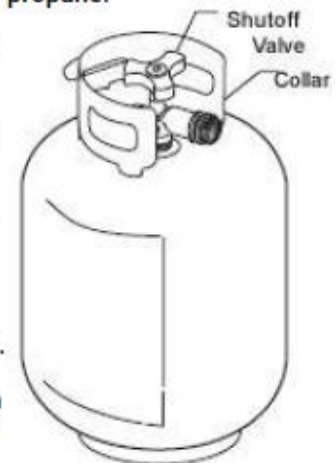
CALIFORNIA PROPOSITION 65 - WARNING: The burning of gas cooking fuels (propane gas) generates some byproducts (including Benzene) which are on the list of substances which are known by the State of California to cause cancer (birth defects) or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Use and Care Manual, ensuring you provide good ventilation when cooking with gas.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

GAS REQUIREMENTS

⚠ CAUTION ⚠ Gas Tank Specifications

- Any L.P. gas supply cylinder used with this side burner must be approximately 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 (see picture) 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 the 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.
- All L.P. gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. gas cylinders of the US Department of



Transportation (DOT) or the National Standard of Canada, CAN/CSA-8339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.

- Read labels on the L.P. Gas Supply Cylinder.
- New cylinders are always shipped empty for safety.
- Allow only qualified 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 condition.

Hose and Regulator (Comes standard with the side burner)

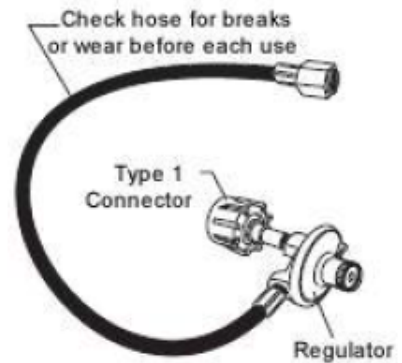
The Type 1 connection system has the following features:

- The system will not allow gas to flow until a positive connection has been made.



The cylinder control valve must be turned off before any connection is made or removed.

- The system has a thermal element that will shut off the flow of gas in the event of a fire.
- The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.
- NEVER use side burner without leak testing this connection.



LP (Propane) Gas Supply Connection

1. The tank valve should be in the "OFF" position. If not, turn the knob clockwise until it stops.
2. Make sure all burner valves are in the "OFF" position.
3. Always connect the gas supply regulator as follows:

Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up (see picture). Do not over-tighten the coupler. Turn the main tank valve on, and turn the burner control valves on



- 4 The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off 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}. Rotate the knob to the "HIGH" position for about 20 seconds to allow the air in the system to purge before attempting to light the burners.

Pre-Operation Leak Testing



Never attempt to attach this side burner to the self-contained LP gas system. Do not use the side burner until leak testing has been completed.

Leak Testing for Valves, Hose and Regulator

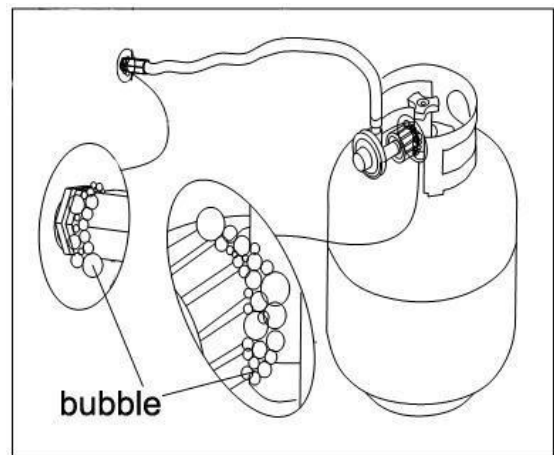
1. NEVER smoke while leak testing.
2. Extinguish all open flames. Never leak test with an open flame.
3. Mix a solution of equal parts mild detergent or liquid soap and water.
4. Turn all side burner control knobs to OFF.
5. Ensure that the connections from the regulator to the side burner and tank are tight and secure (see picture).

6. Completely open LP tank valve by turning cylinder valve knob counterclockwise (right to left). If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.

7. If no rushing sound, brush soapy solution onto areas where bubbles are shown in LP tank (see picture).

8. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections.

9. Always close LP tank valve after performing leak test by turning cylinder valve knob clockwise.



⚠ WARNING ⚠

NOTE: When doing leak testing this appliance, make sure to tighten and test all loose connections. A slight leak in the system can result in a low flame, or a hazardous condition that could result in a fire or explosion.

LP Gas Supply Cylinder Disconnection

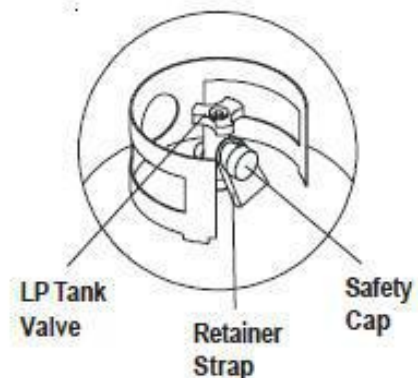
In order to disconnect the LP tank from the side burner:

1. Turn the burner valves off.
2. Turn the tank valve off. (Turn shut-off clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

LP Tank Removal, Transportation and Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.

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.



- Never leave a LP tank inside a motor vehicle. (Heating of the vehicle could cause an increase in the gas pressure which may open the valve allowing gas to escape resulting a serious risk of fire or explosion.)

- Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building.

- Do not store LP tank in an area where children play.

LP Tank Exchange

- Exchange your Type 1 cylinder for **OPD** safety feature-equipped replacement tank **ONLY**.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage. Leak test new and exchanged LP tanks **BEFORE** connecting to side burner.

Never connect the side burner to an unregulated gas supply.

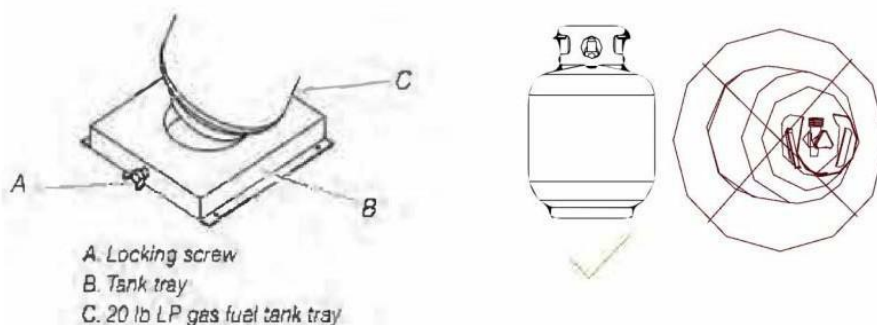
Operating the Side Burner



- Failure to open the lid prior to igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious injury or death.
- **NEVER** use the grill if gas odor is present.
- **NEVER** stand with head, body, or arms over the grill when lighting.
- **ALWAYS** inspect the hose before using the grill. If there is excessive abrasion or wear, or if the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- **ALWAYS** ensure the area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
- **ALWAYS** ensure there is no blockage of the airflow through the vent space located below the face of the unit.

Install Propane Tank

- This grill is equipped with a LP tank (not supplied).
- Grill tank tray is compatible with most of the propane tank in the market. The LP tank must be mounted and secured.
- Open both cabinet doors and - Loosen the tank tray locking screw, then put LP tank into the tank tray under the grill.
- Tighten the locking screw clockwise against the bottom collar of the propane tank to secure the tank (detailed info please see above picture - LP Tank Installation Layout)
- For easy installation, the tank liquid withdrawal valve is suggested to face right side.



Cylinder must be arranged to provided vapor withdraw.

1. Open the canopy.
2. Select the burner that you want to ignite. Push and rotate the knob corresponding to that burner counterclockwise to the "High" position.
3. At "High" position, the spring inside the valve will build up energy to create the spark. Once you hear a click, the igniter has fired the spark for that burner.
4. Turn the keeping pushing for at least 10 – 15 seconds as gas will go through the manifold, interact with the sparks and ignite the side burner.
5. If the side burner does not ignite at the first attempt, try again immediately but be very aware of any gas building up inside the side burner. NEVER operate the side burners indoors or in any type of enclosed area, such as a garage, shed or breezeway. Keep clear of trees and shrubs. The side burners are not intended for installation in or on recreational vehicles, portable trailers, boats or any other moving installation.
6. If the side burner does light after three consecutive attempts, turn the knob to the "Off" position and keep the canopy open. Allow the side burner to clear of any remaining gas in the manifold and restart the process.
7. NEVER use indoors or in any type of enclosed area, such as a garage, shed or breezeway. Keep clear of trees and shrubs. The side burners are not intended for installation in or on recreational vehicles, portable trailers, boats or any other moving installation.
8. Visually check the burner flame. Qualified Flame is attached.



Safety tips for using your Burners

All cleaning and maintenance should be done only when grill is cool & with the fuel supply turned off at the cylinder or source.

COOKING GRATES

The cooking grates could only be cleaned after cooking is completed and the side burners are turned off and cooled down for a certain period. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the side burner could cool down, cleaning the grates will be easier if removed from the side burner and cleaned with a mild detergent.

IMPORTANT: Gas control knobs should be in the "OFF" position and fuel line/source should be disconnected. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your side burner has not been used for an extended period.

1. Remove burners from side burner body by carefully lifting each burner up and away from gas valve orifice. Wire brush entire outer surface of burner to remove food debris and dirt. Clean any clogged ports with a stiff wire such as an open paper clip.
2. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner. 3. After installation, check to ensure that gas valve orifices are correctly placed inside the proper position, also check position of spark electrode.

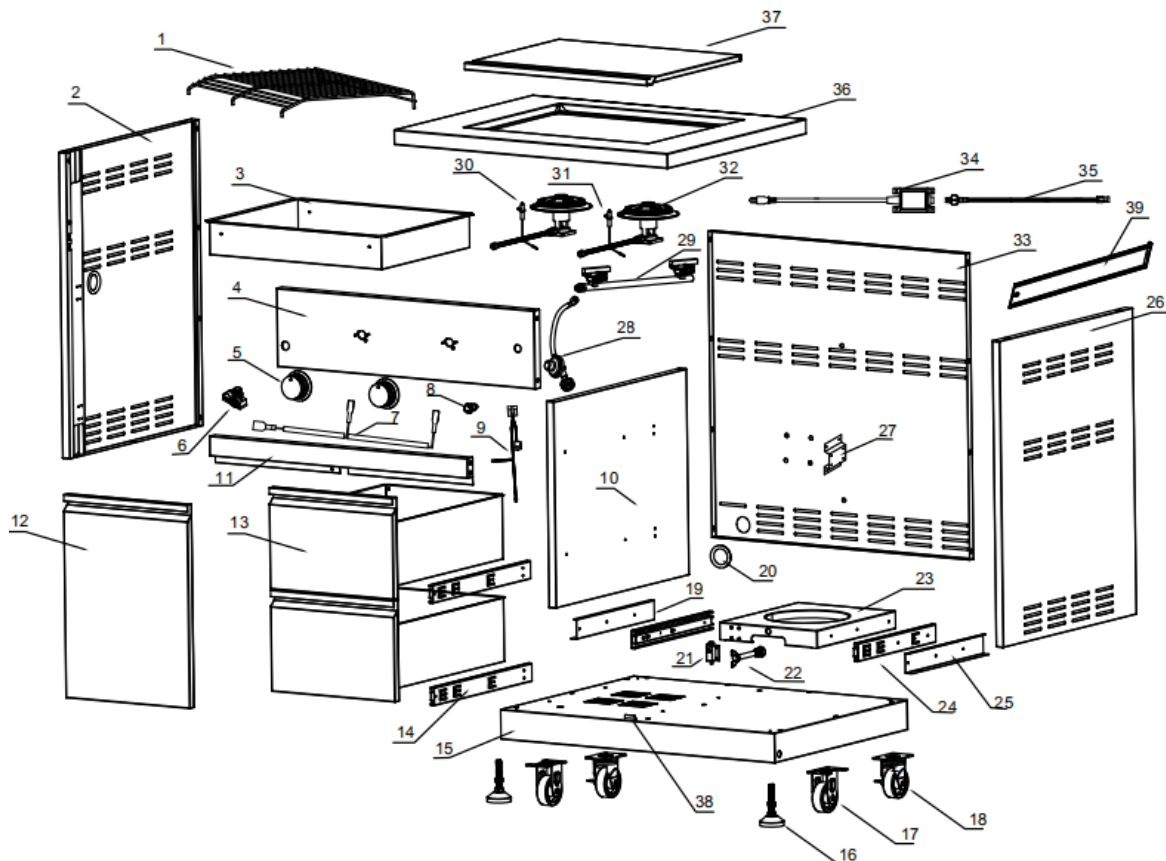
Stainless Steel Care and Maintenance

It is a common misconception that stainless steel will maintain its original factory shine without extra protection from the consumer. Stainless steel will not stain, discolor, corrode or rust as fast as other types of steel, but it is not fully staining or weather-proof. If it is not properly maintained, all grades of stainless steel can face surface discoloration, corrosion and eventually rust. Any stainless steel that is exposed to the environment will require attention and care throughout its life to ensure that it keeps its shine and structural integrity.

Cleaning the Stainless Steel and Polishing

1. Allow side burner to cool before cleaning/polishing stainless steel. Do not clean or polish your side burner's stainless steel when the grill is in operation or still hot.
2. To clean the stainless steel, wash off all dirt and debris from the steel with warm water. If you have tough spots to clean, then a third-party degreaser product can be used.
3. Next, rinse and dry the steel thoroughly with a clean towel. Do not allow the steel to air dry as the standing water can cause surface discoloration.
4. The last step is to protect to the unit with a good third-party polish. There are several third-party polishes on the market that will help keep your side burner protected from the elements for a longer period. Most of these polishes are toxic, so only use these on the exterior of the side burner. Follow instructions provided on any third-party polish products. Apply the polish to a clean paper towel and wipe with the direction of the grain in the stainless steel.

EXPLOSION DIAGRAM



PART LIST

EXPLOSIVE #	PART #	PART NAME	QUANTITY
1	13.99.008001-000-A1	Grill	1
2	20.01.008060-000-40	Side panel left	1
3	04.01.008032-000-41	Bottom Panel	1
4	19.07.008003-000-A0	Control Panel	1
5	14.01.008001-000-A0	Knob	2
6	07.07.008006-000-A0	Igniter	1
7	07.06.008007-000-A0	Ignition wire	1
8	07.02008012-000-A0	Button	1
9	07.06.008009-000-A0	Knob lamp wire	1
10	20.01.008065-000-A0	Clapboard	1
11	20.01.001053-000-42	Door frame	1
12	22.99.009217-000-40	Door	1
13	22.99.009199-000-40	Drawer	2
14	05.14.008012-000-A0	Slider 14	2
15	20.01.008062-000-A0	Bottom base	1
16	05.01.008004-000-A0	Adjustable Leg	2
17	05.10.000122-000-40	Directional wheel	2
18	05.10.000123-000-40	Swivel caster with brake	2
19	04.01.008119-000-A0	Slide	1
20	06.08.008078-000-A0	Rubber	2
21	05.17.008003-000-A0	Spring	1
22	05.13.008153-000-40	Gas cylinder fixer	1
23	20.01.008048-000-A0	Tank base	1
24	05.14.008001-000-A0	Solf Coles Slide	4
25	04.01.008120-000-40	Gas tanke slide right	1
26	20.01.008061-000-40	Right panel	1
27	04.01.008159-000-A0	Transformer bracket	1
28	07.99.000266-000-A0	Combination of regulators and gas pipe	1
29	10.04.008001-000-41	Gas pipe	1
30	10.09.008011-000-40	Electrode	1
31	10.09.008012-000-40	Electrode	1
32	10.99.008004-000-A0	Burner	1
33	20.01.008072-000-A0	Back panel	1
34	07.14.008002-000-40	Transformer	1
35	07.06.008008-000-40	Power input wire	1
36	20.01.008058-000-40	Work top	1
37	20.01.008011-000-43	Lid	1
38	04.01.002596-000-41	Barrier strip	1
39	04.01.008190-000-40	Gas tank clapboard	1

WARRANTY AND SERVICE

Your Outdoor Side Burner Cabinet (MK05SS304) will be having a 2-year parts warranty starting from your date of purchase for your product's. An invoice or proof of purchase is needed for any warranty service parts claim.

Disclaims all express warranties except for the following:

This warranty applies to products purchased and located in the United States. Products purchased or located outside this area are excluded. The warranty does not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, and improper operation, repair or service of the product by anyone other than an authorized, service agency or representative.

will not pay for:

This limited warranty does not cover:

1. Service to instruct you on how to use your Kitchen product to correct house wiring, replace or repair house fuses. Service to correct the installation of your Thor Kitchen product.
2. Repairs when your product is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
3. Cosmetic damage, including chips, dents, scratches or other damage to the finish of your, unless such damage results from defects in materials or workmanship and is reported to within 30 days from the date of purchase.
4. Costs associated with the removal from your home of your Kitchen product for repairs. This product is designed to be repaired in the home and only in-home service is covered by this warranty.
5. Damage resulting from misuse, alteration, accident, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical, or use of consumables or cleaning products not approved by.
6. Service to repair or replace consumable parts. Consumable parts are not included in the warranty coverage.
7. The removal and re-installation of your Kitchen product if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
8. This warranty is void if the factory applied serial number has been altered or removed from your product.
9. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
10. Expenses for travel and transportation for product service if your Thor Kitchen product is located in a remote area where service by an authorized Thor Group service provider is not available.

The warranty applies to appliances purchased and used for personal, family or household purposes only. It does not cover appliances used for commercial applications. Should the appliance be sold by the original purchaser during the warranty period, the warranty shall extend to the new owner until the expiration date of the original purchaser's warranty period.

Warranty and Product Registration

is not responsible for incidental or consequential damages. Under no circumstances will Thor Group's liability exceed the cost that you paid for the product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state. Whenever you call our customer service at TMG for technical information and parts sales in the United States or to request service for your appliance, please have your complete model number and serial number ready. The model and serial number can be found on the product data plate.

Warranty Notification:

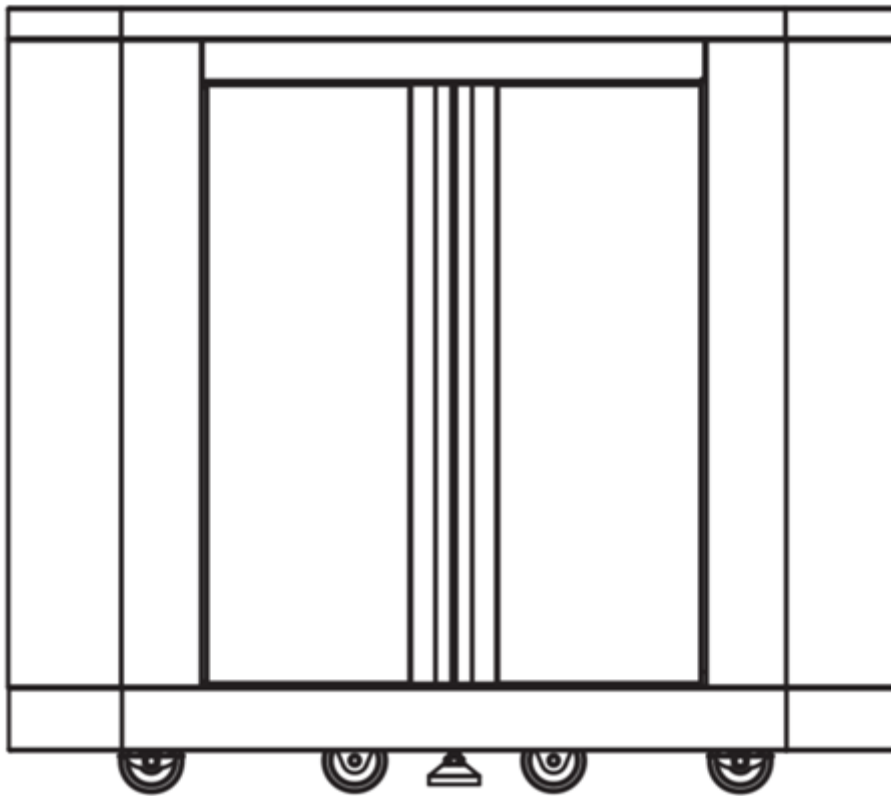
Kitchen Appliance is designed for Single Family Residential Personal Use.

If your Kitchen product is used in other than Single Family Residential Personal Usage, this will be considered commercial usage and product will carry a 6-month parts and labor warranty (6-month Parts Warranty for the products with parts warranty only) from the date of purchase.

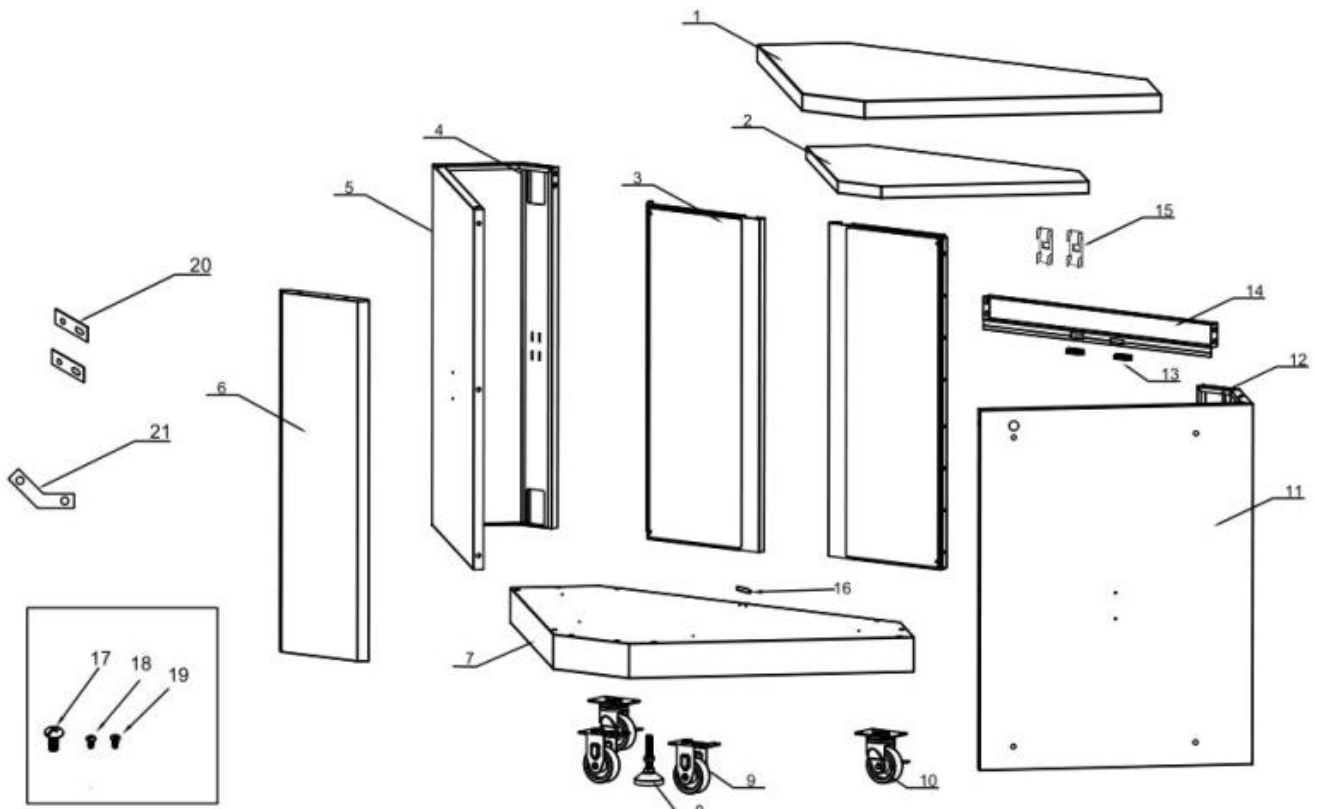
S CORNER CABINET

MODEL: TMG-LKS10-6

Instructions for use and installation



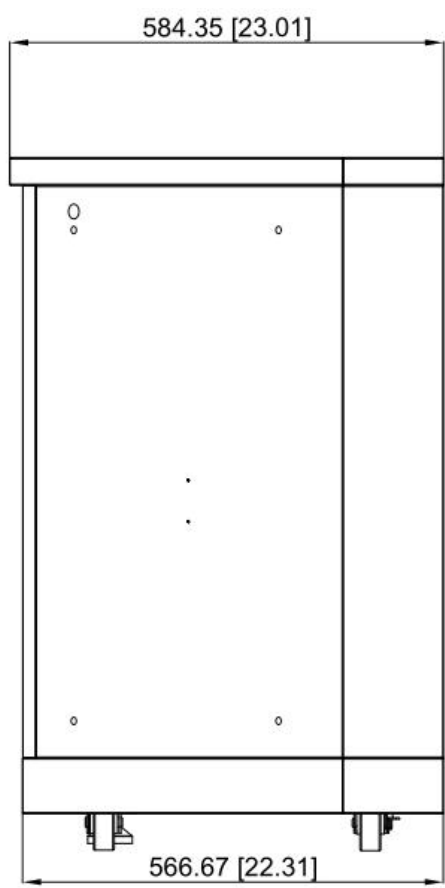
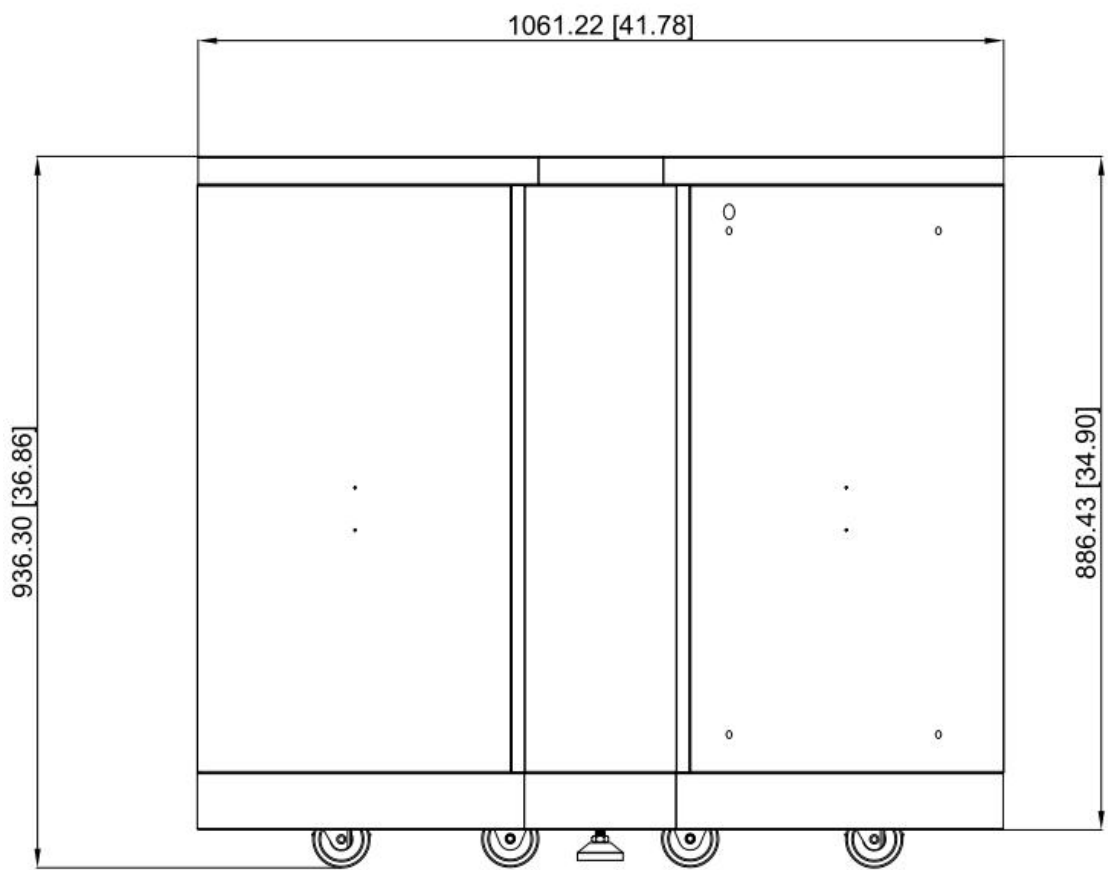
PARTS EXPLOSIVE PICTURES



PART LIST

EXPLOSIVE #	PART #	PART NAME	QUANTITY
1	20.01.008054-000-A0	Countertop welding assembly	1
2	20.01.001063-000-40	Laminate welding assembly	1
3	22.99.009228-000-A0	Door welding assembly	2
4	20.01.001059-000-A0	Left side panel A welding assembly	1
5	20.01.001060-000-A0	Left side panel B welding assembly	1
6	20.01.001064-000-A0	Front panel welding assembly	1
7	20.01.008077-000-A0	Bottom panel welding assembly	1
8	05.01.008004-000-A0	Supporting leg	2
9	05.10.000122-000-40	Fixed caster	2
10	05.10.000123-000-A0	Universal caster	2
11	20.01.001062-000-A0	Right side panel B welding assembly	1
12	20.01.001061-000-A0	Left side panel A welding assembly	1
13	05.12.008009-000-A0	Door magnetic	2
14	20.05.008086-000-A0	Beam welding assembly	1
15	04.04.008570-000-A0	Laminate welding holder	2
16	04.01.002596-000-A1	Door barrier strip	1
17	06.02.000093-000-A0	1/4" Philips thumb head screw with anti-slip design	58
18	06.10.000042-000-A0	Philips thumb head screw	2
19	06.11.008056-000-A0	Flat head screw	16
20	04.01.002580-000-A0	Cabinet back connecting plate	2
21	04.01.002640-000-40	Corner cabinet front connecting plate	1

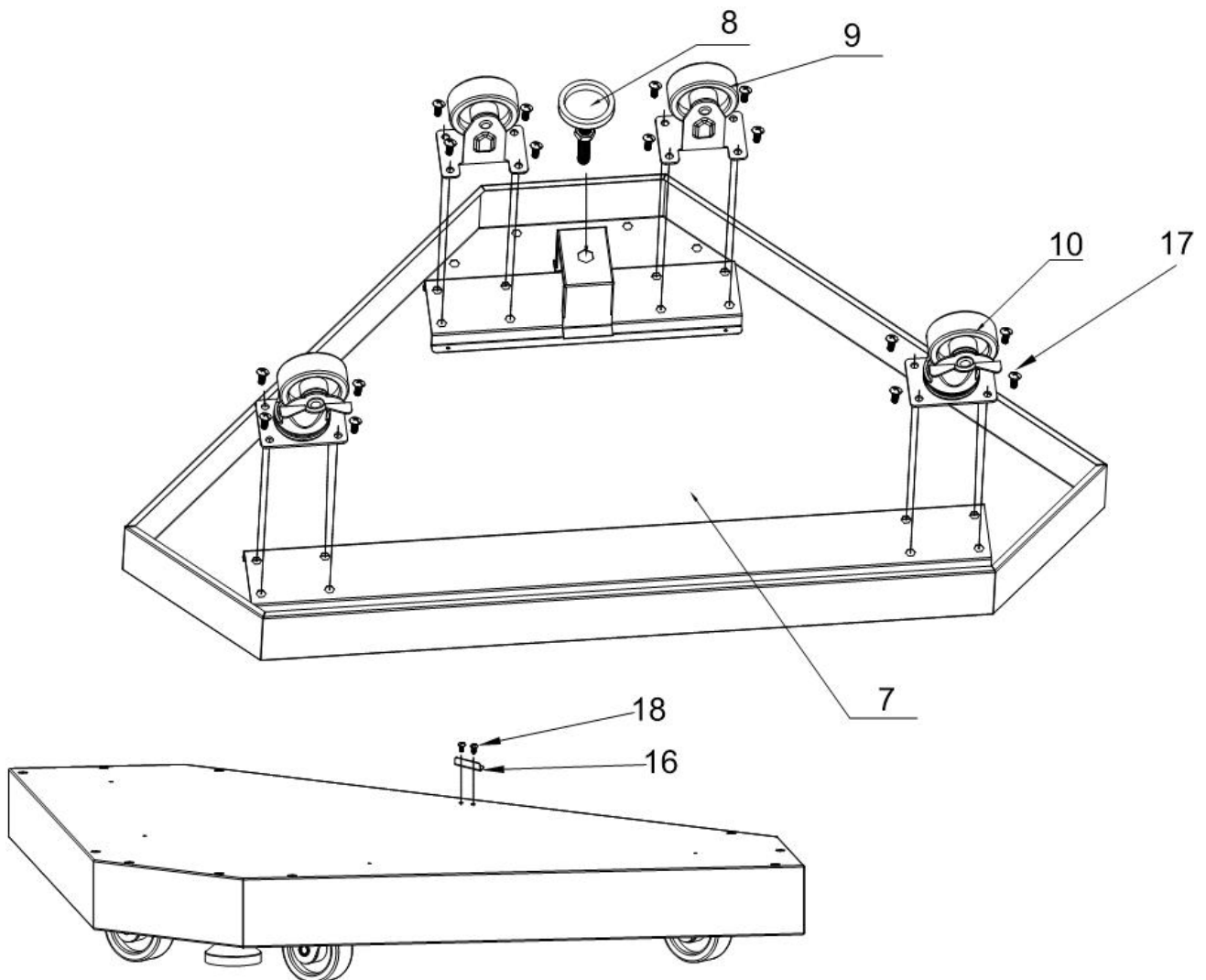
Product Dimension



Cabinet Installation

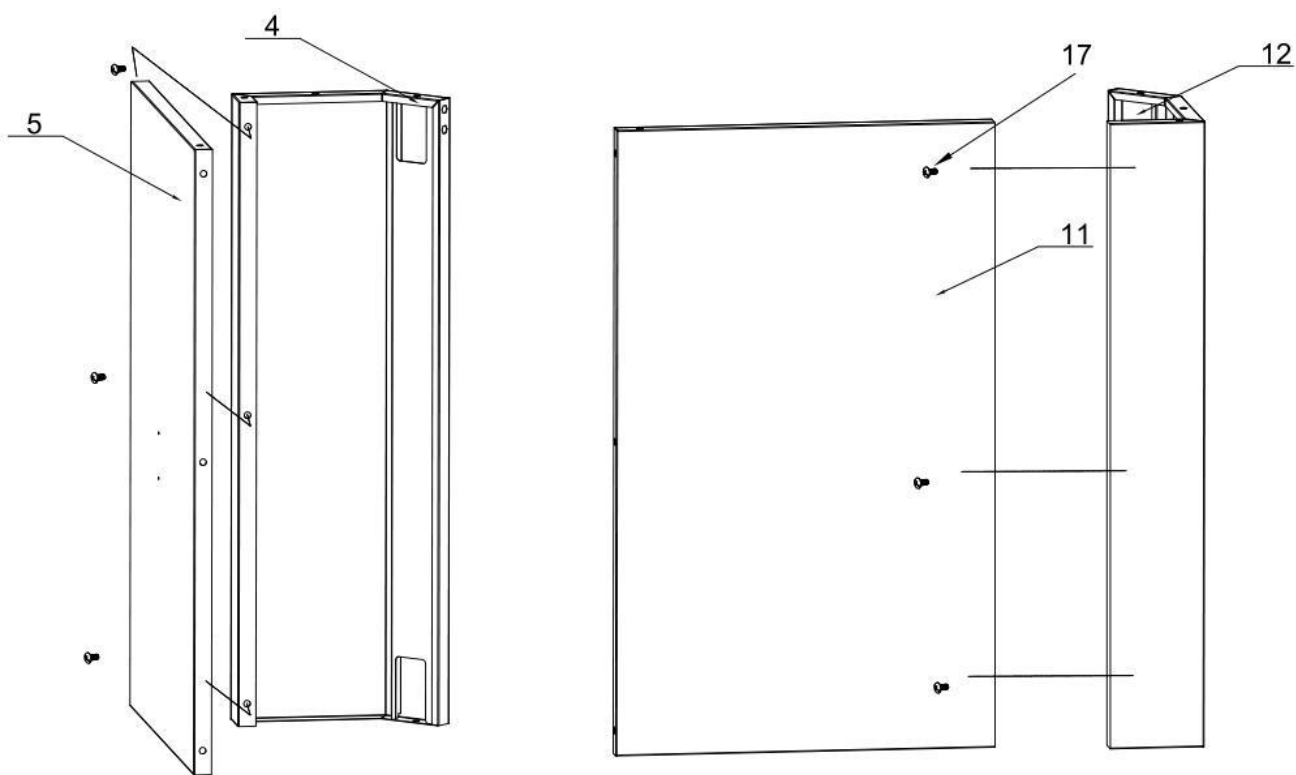
Step 1

1. Reverse the bottom welding part (Part # 7) and put 1 pc supporting leg (Part # 8) to Part # 7. Use hand to adjust the leg to the suitable position;
2. Use 16 pcs $\frac{1}{4}$ " flat Philip's head screw (Part #17) to connect 2 pcs fixed casters (Part # 9) and 2 pcs universal casters with brake (Part # 10) to Part #7;
3. Reverse Part # 7 and use 2 pcs Philips thumb head screw (Part # 18) to install Door barrier strip (Part # 18) to Part # 7.



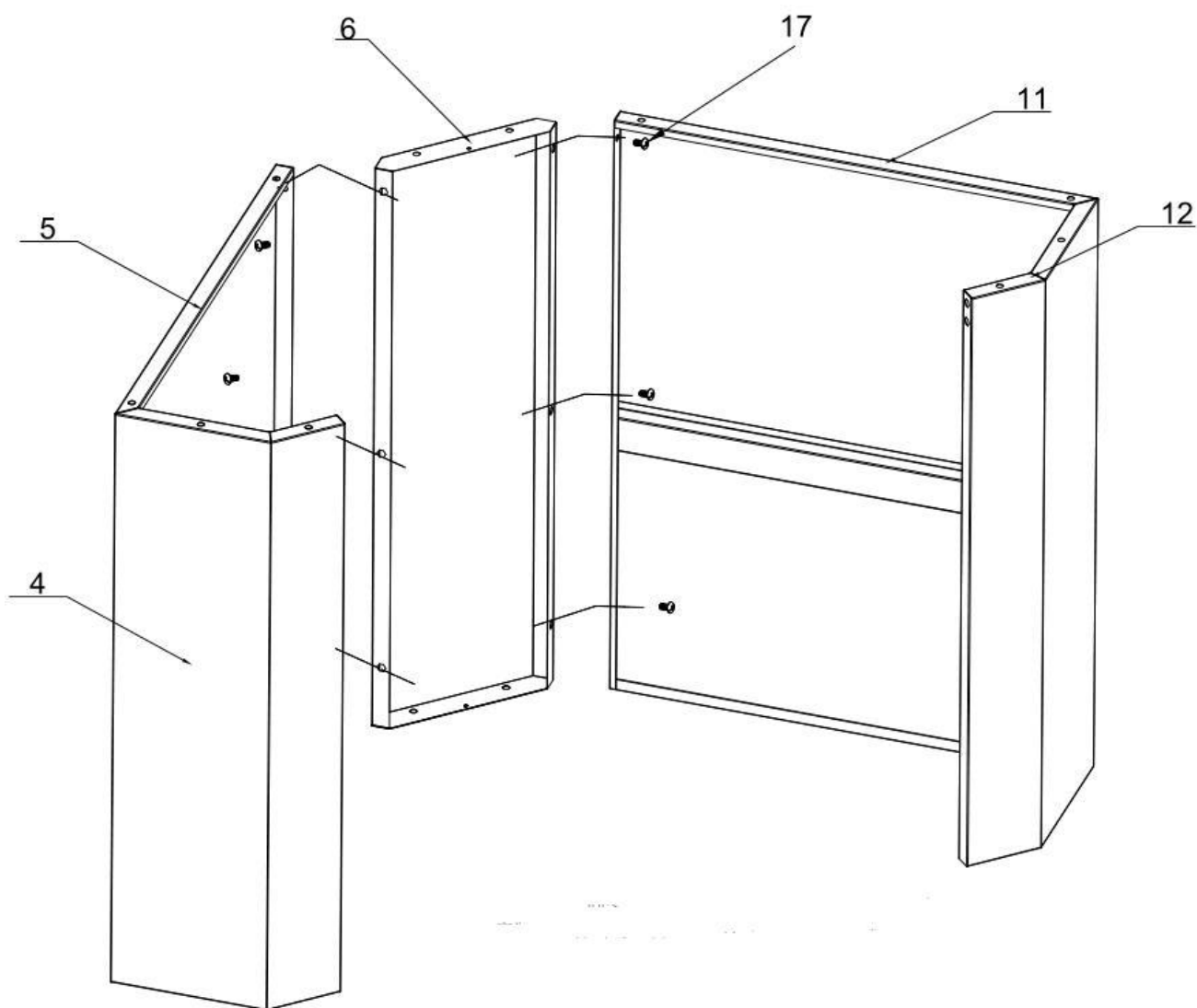
Step 2

1. Use 3 pcs ¼" flat Philip's head screw (Part # 17) to connect left side panel A (Part # 4) to Part # 5;
2. Use 3 pcs ¼" flat Philip's head screw (Part # 17) to connect right side panel a (Part # 12) to Part # 11;
3. Do not over-tighten all the screws until parts are lined up.



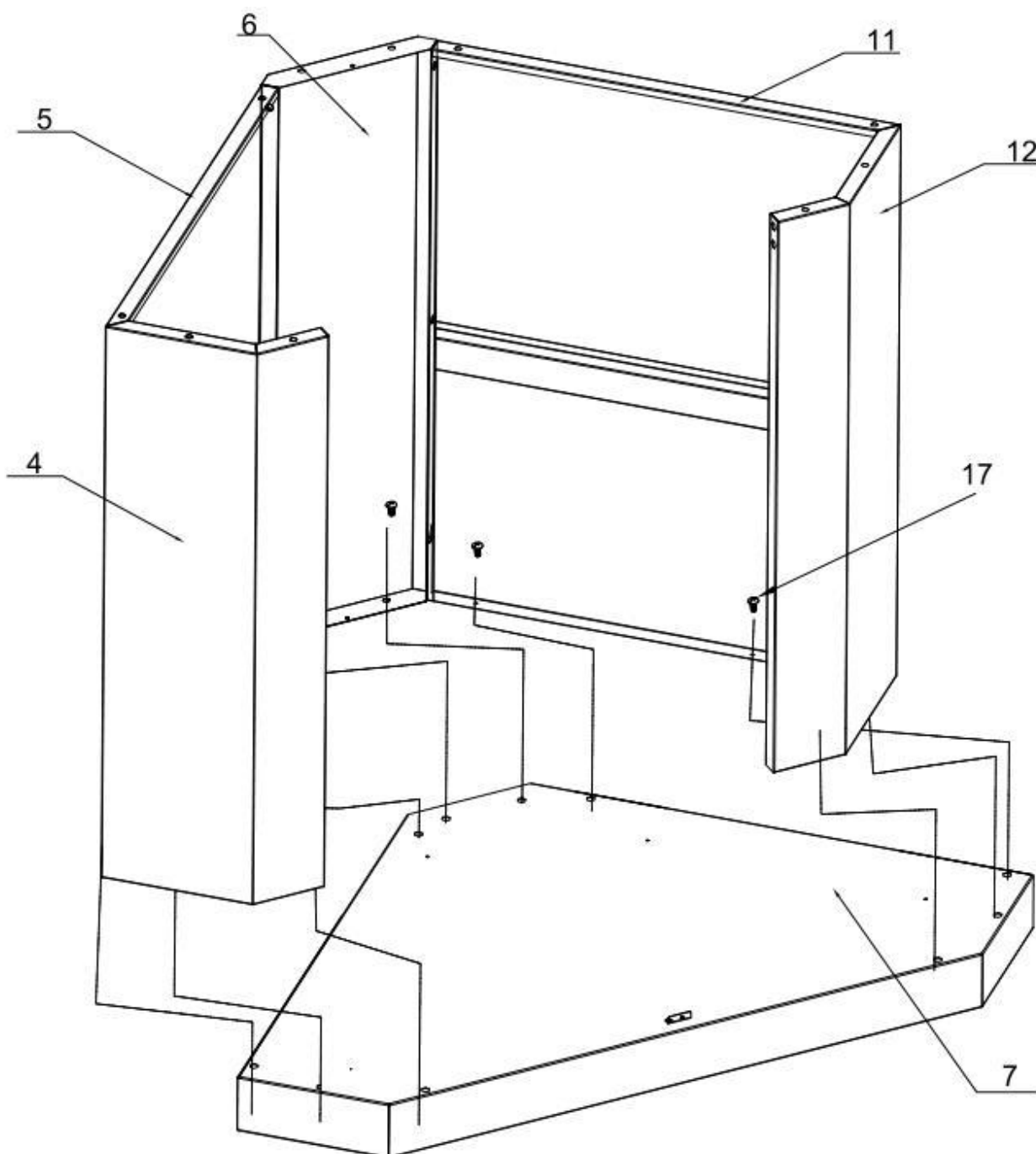
Step 3

1. Use 6 pcs $\frac{1}{4}$ " flat Philip's head screw (Part # 15) to connect front panel (Part # 6) to Part #5 and #11. Do not over-tighten all the screws until parts are lined up.



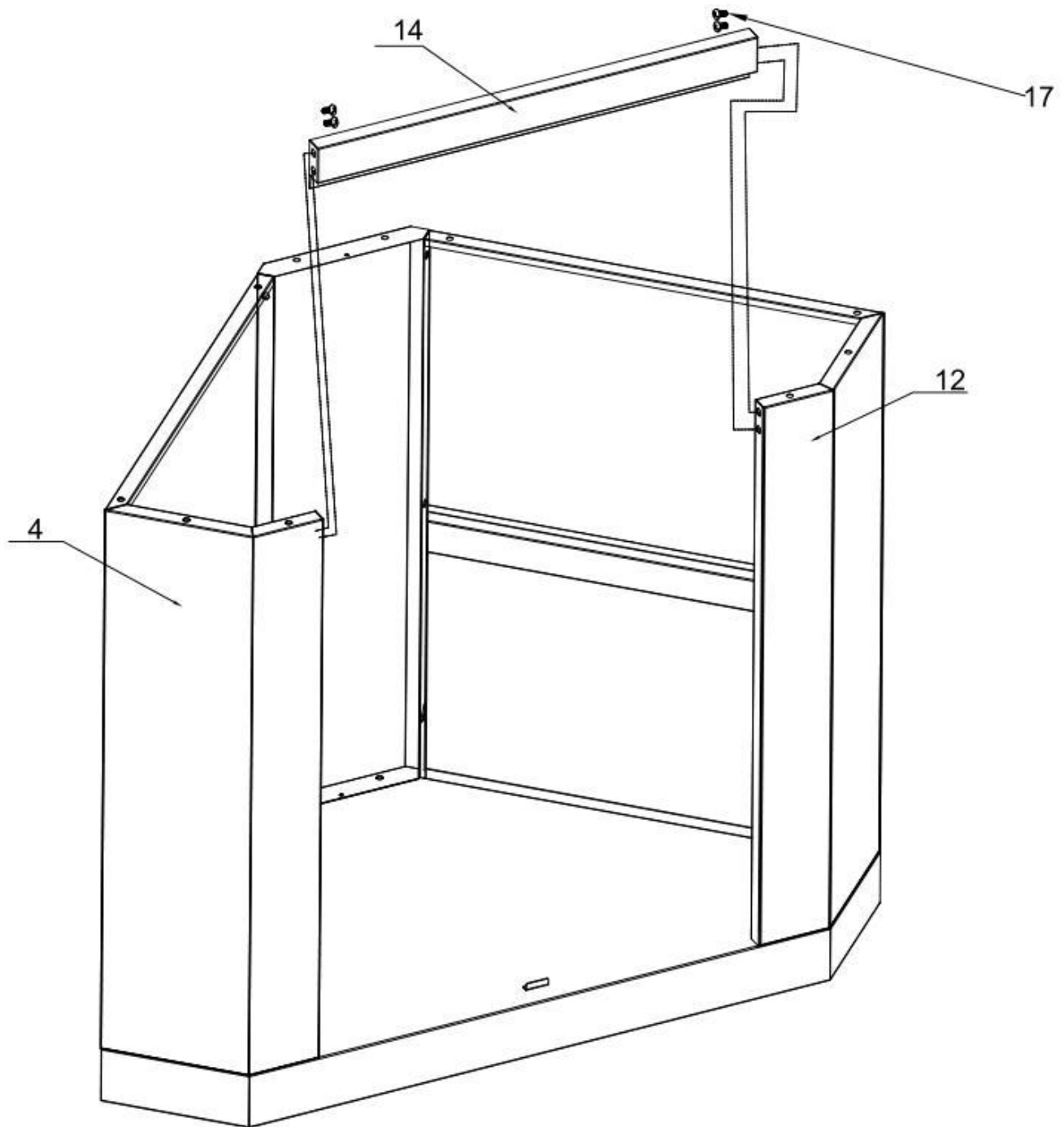
Step 4

1. Use 4 pcs Philips thumb head screw with anti-slip design (Part # 17) to connect Left side panel A welding assembly (Part # 4) and Left side panel B welding assembly (Part # 5) to Bottom panel welding assembly (Part # 7);
2. Use 4 pcs Part # 17 to connect Right side panel B welding assembly (Part # 11) and Left side panel A welding assembly (Part # 12) to Part # 7;
3. Use 2 pcs Part 17 to connect Front panel welding assembly (Part # 6) to Part # 7.
4. Do not over-tighten all the screws until parts are lined up.



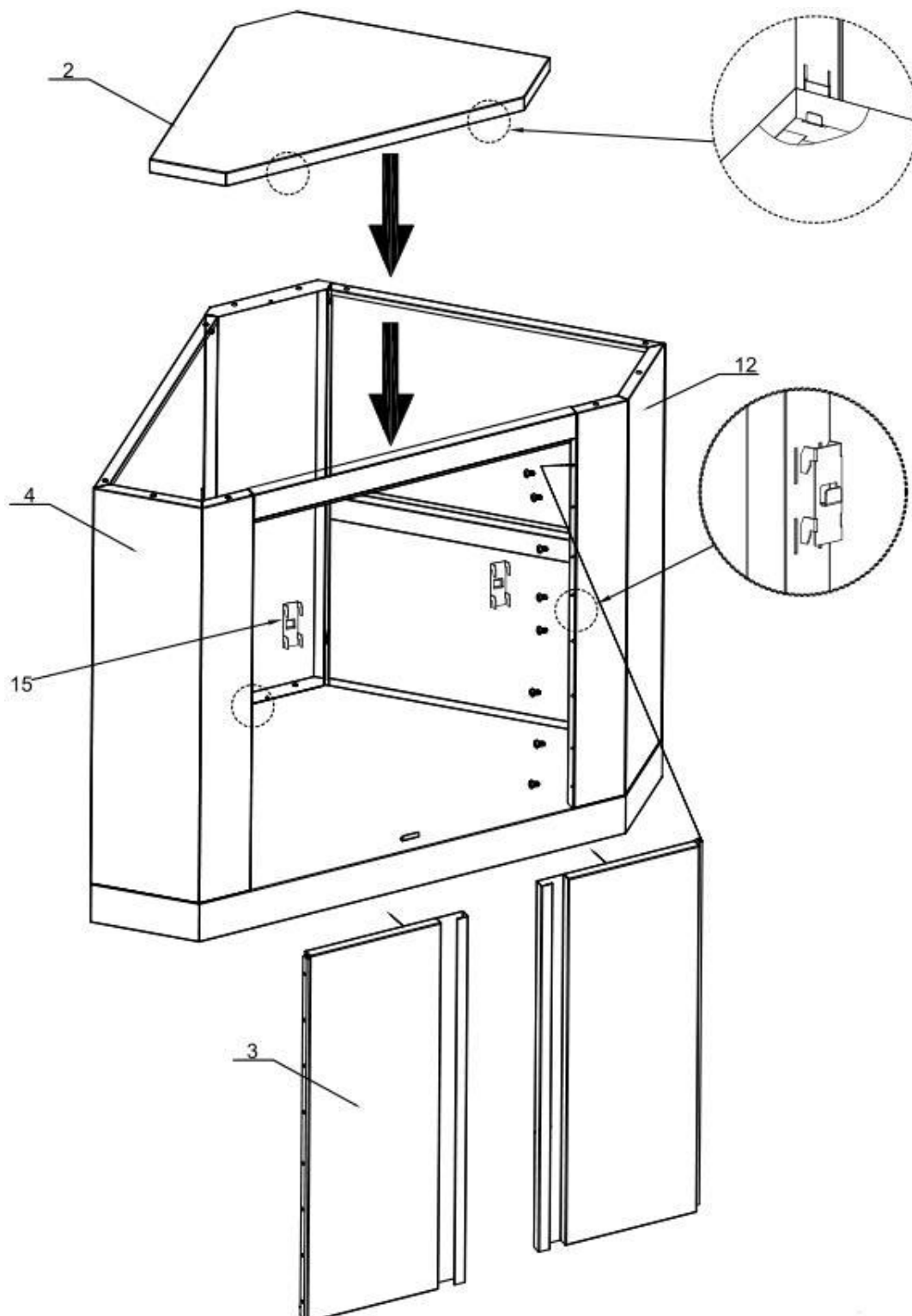
Step 5

1. Use 4 pcs Part # 17 to connect Beam welding assembly (Part # 14) to Part # 4 and Part # 12. Do not over-tighten all the screws until parts are lined up.



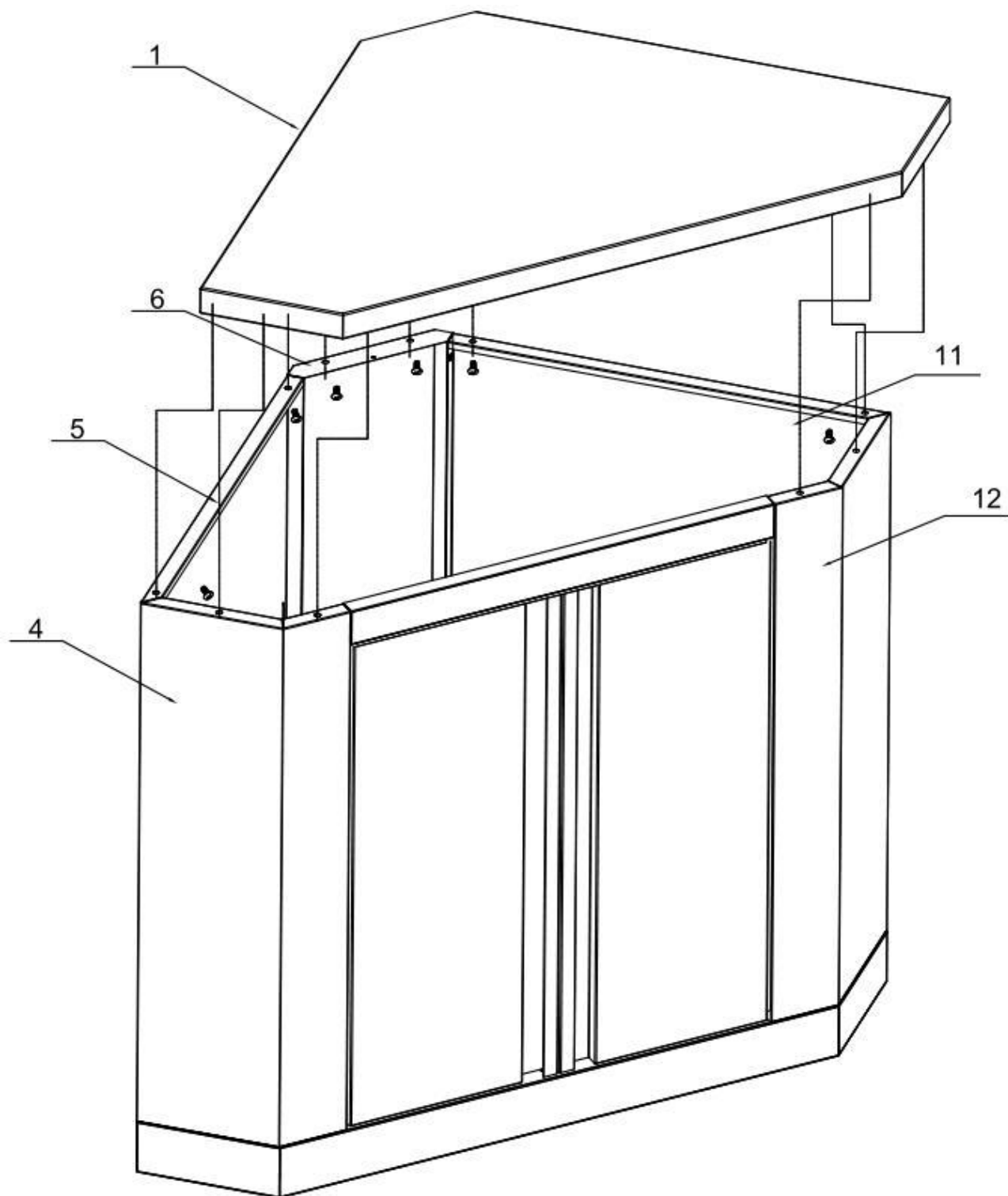
Step 6

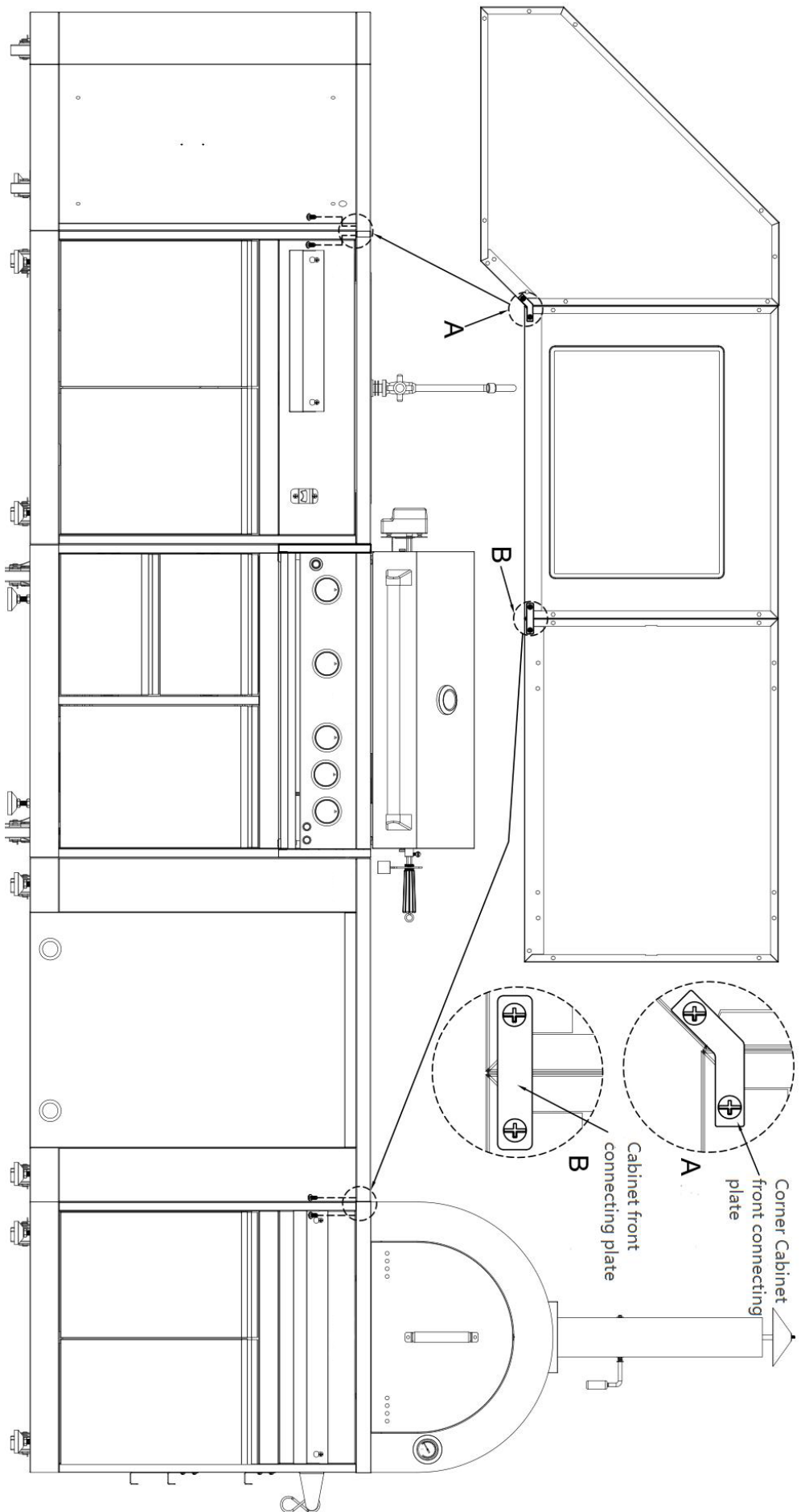
1. Install 2 pcs Laminate welding holder (Part # 15) to Part # 4 and Part # 12, and then install Laminate welding assembly (Part # 2) on the top;
2. Use 16 pcs flat head screw (Part # 19) to install Door welding assembly (Part # 3) to Part # 4 and Part # 12.
3. Do not over-tighten all the screws until parts are lined up.



Step 7

1. Make sure Part # 2 is installed inside the cabinet first;
2. Use 10 pcs Part # 17 to Connect Countertop welding assembly (Part # 1) with Part # 4, # 5, # 6, # 11 and # 12. Do not over-tighten all the screws until parts are lined up.

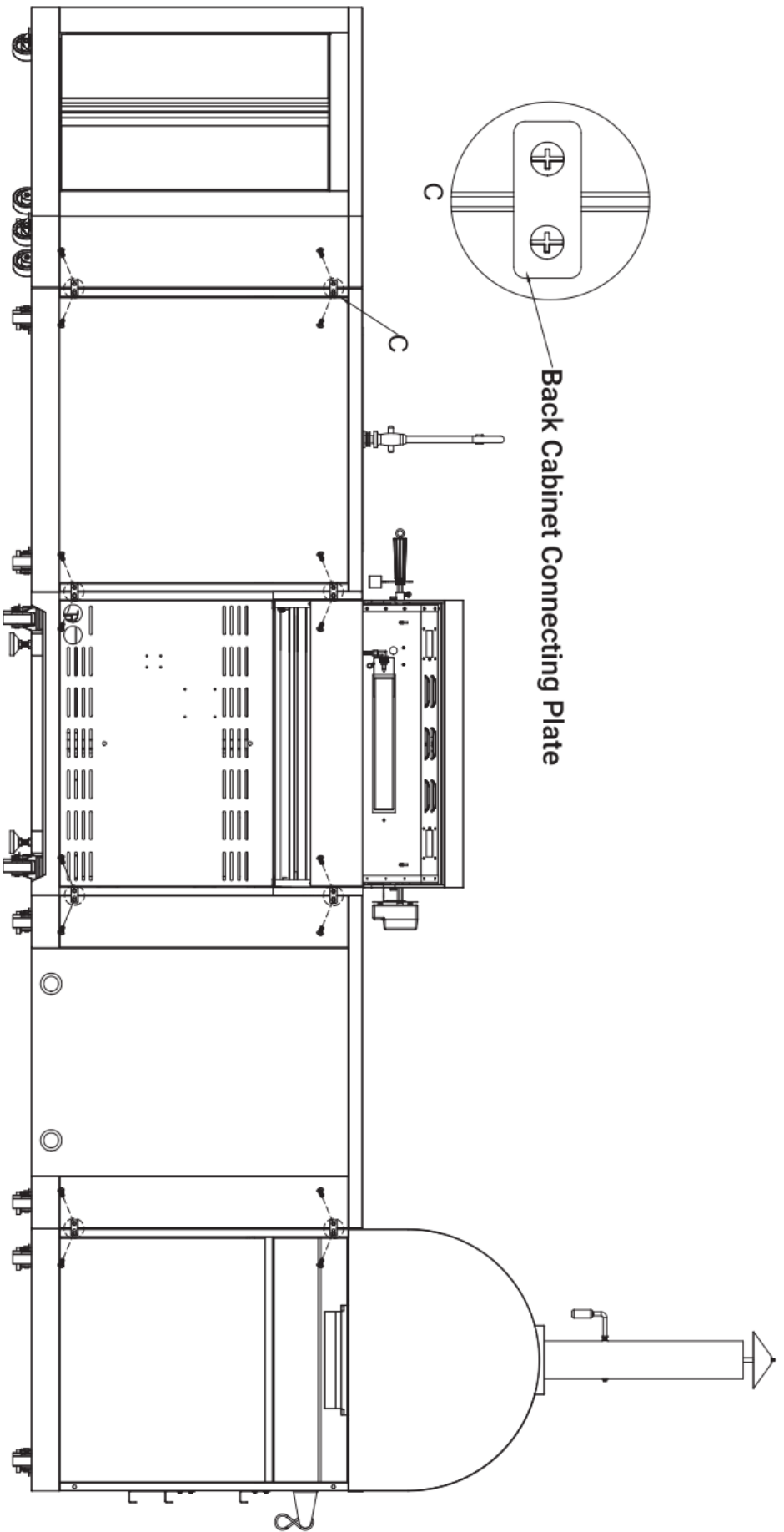




You Outdoor Cabinet could be connected with any other Our Door Cabinet models.

If you are having a Corner Cabinet and you would like to connect it to another cabinet, use corner cabinet connecting plate with 2 pcs $\frac{1}{4}$ " screws (Part# 06.02.00093-000-AO) to connect both cabinets;

If you are having a Sink Cabinet, Appliance Cabinet or Pizza oven Cabinet, use cabinet connecting plate with 2 pcs $\frac{1}{4}$ " screws to connect both cabinets.



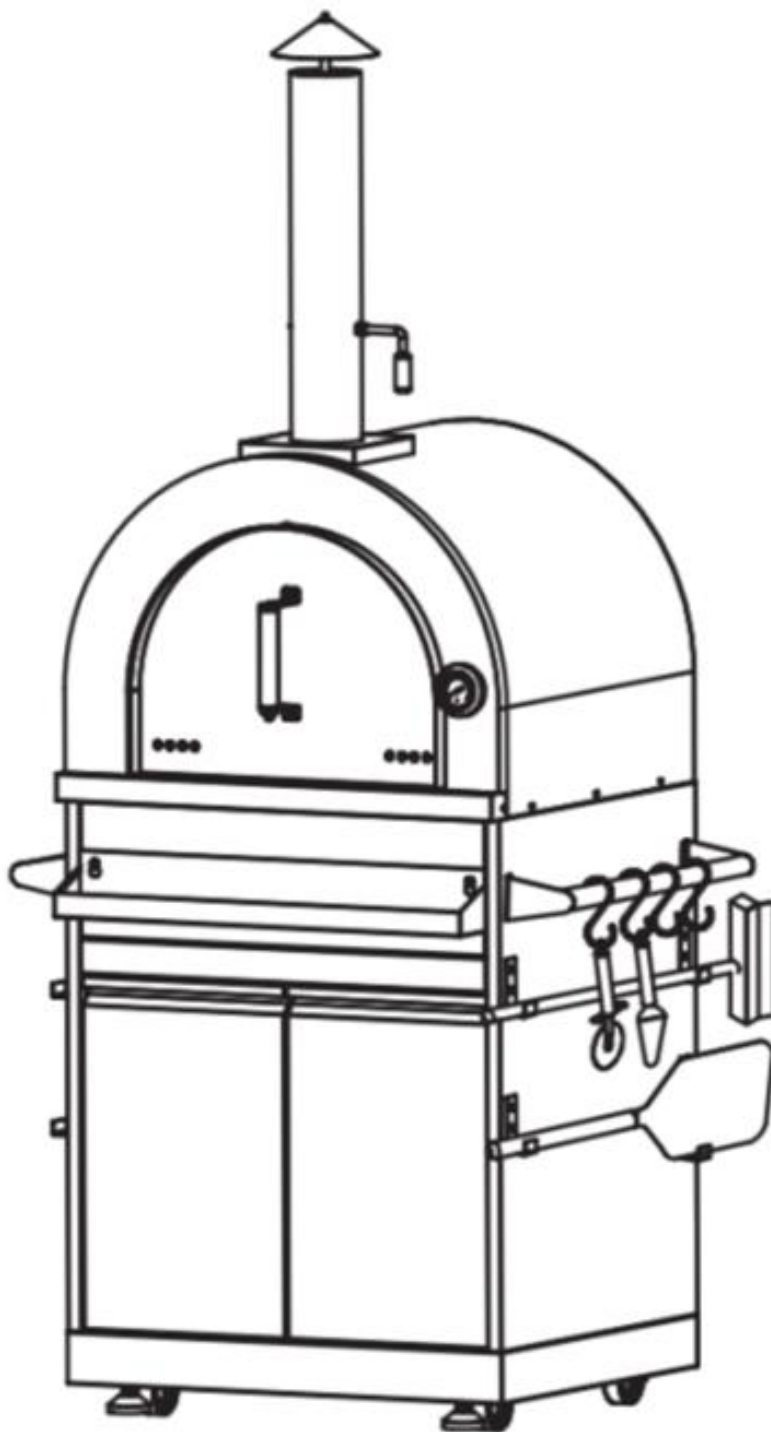
You Outdoor Cabinet could be connected with any other Our Door Cabinet models.

For back panel connections, use Back Cabinet connecting plate with 2 pcs ¼" screws (Part# 06.02.00093-000-A0) to connect both Cabinets.

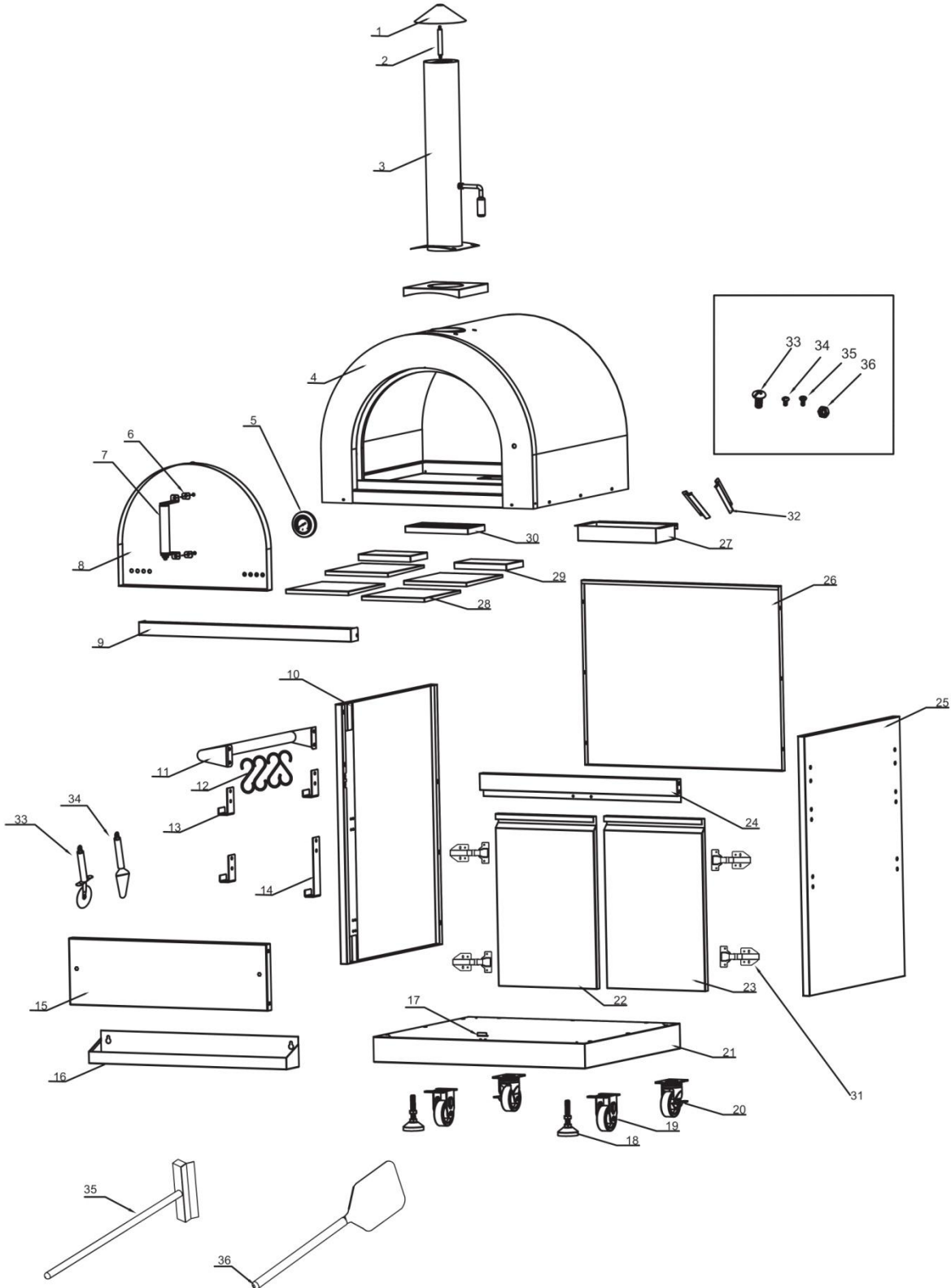
PIZZA OVEN

MODEL: TMG-LKS10-7

Instructions for use and installation



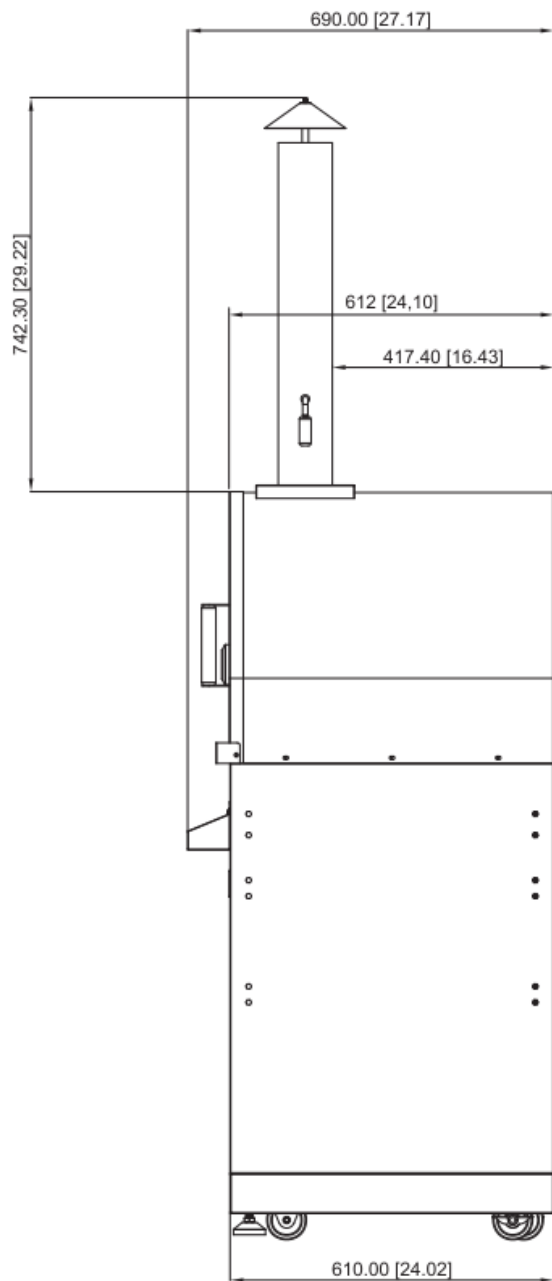
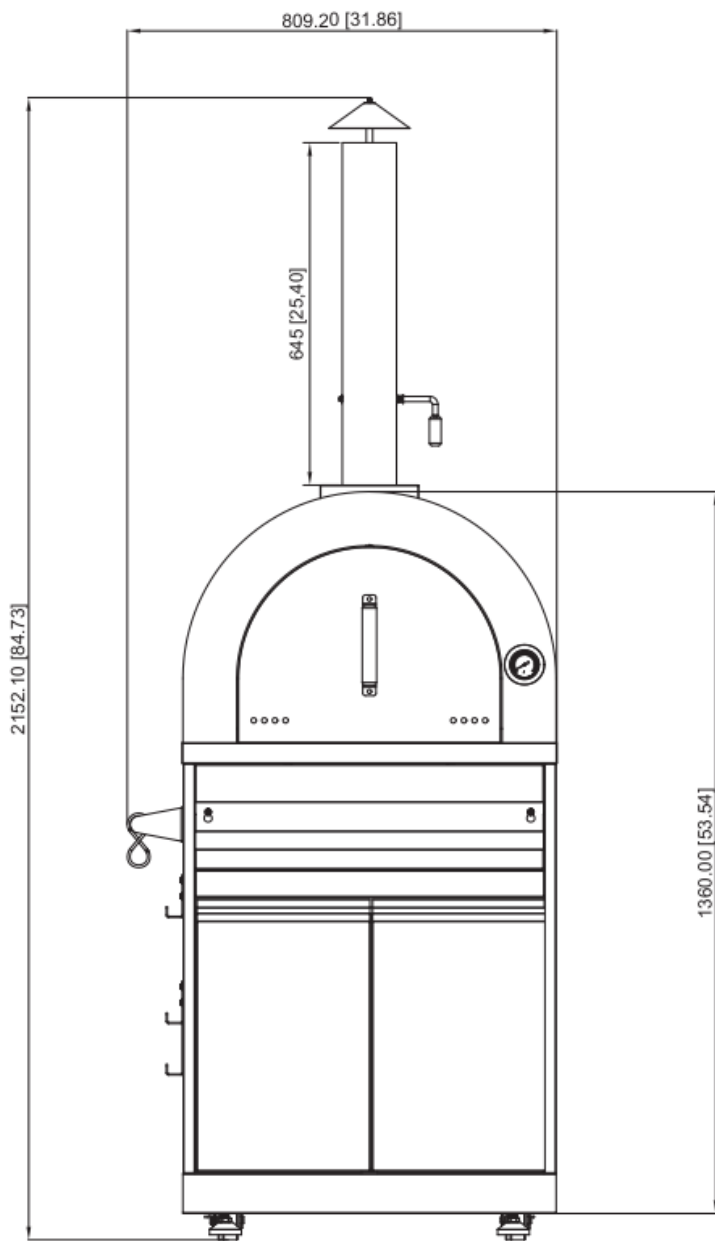
Parts Explosive Pictures



Part list

EXPLOSIVE #	PART #	PART NAME	QUANTITY
1	05.99.000119-000-A0	Chimney coping	1
2	05.19.008003-000-A0	Chimney supporting rod	1
3	22.99.009241-000-A0	Chimney pipe assembly	1
4	22.99.009239-000-A0	Pizza oven cavity	1
5	05.99.008024-000-A0	Thermometer	1
6	06.04.000377-000-A0	Mica plate 1	4
7	22.99.009243-000-A0	Pizza oven door handle assembly	1
8	20.01.008025-000-A1	Pizza oven door assembly	1
9	20.01.008022-000-A1	Beam w elding assembly	1
10	20.01.008018-000-A0	Cabinet left side panel	1
11	20.99.000287-000-A0	Left/Right handle w elding assembly	1
12	05.99.000202-000-A0	S-shape Pothook	1
13	04.02.002641-000-A0	Pothook 1	3
14	04.02.002642-000-A0	Pothook 2	1
15	20.01.008023-000-A0	Cabinet top panel w elding assembly	1
16	20.01.008035-000-A0	Condiment storage w elding assembly	1
17	04.01.002596-000-A1	Kick panel plate	1
18	05.01.008004-000-A0	Supporting leg	2
19	05.10.000122-000-A0	Fixed caster	2
20	05.10.000123-000-A0	Universal caster w ith brake	2
21	20.01.008076-000-A0	Cabinet bottom panel w elding assembly	1
22	22.99.009235-000-A0	Left door assembly	1
23	22.99.009234-000-A0	Right door assembly	1
24	20.01.008022-000-A1	Beam w elding assembly	1
25	20.01.008019-000-A0	Cabinet right side panel w elding assembly	1
26	20.01.008020-000-A0	Back panel w elding assembly	1
27	20.01.008006-000-A0	Ash pan w elding assembly	1
28	15.99.000002-000-A0	Cordierite firebrick B	4
29	15.99.000001-000-A0	Cordierite firebrick A	2
30	04.01.008019-000-A1	Net Cover	1
31	05.03.008001-000-A0	Door hinge	4
32	04.01.008021-000-A0	Ash pan holder	2
33	05.99.000199-000-A0	Pizza w heel	1
34	05.99.000198-000-A0	Pizza cutter	1
35	05.99.000200-000-A0	Pizza oven brush	1
36	05.99.000201-000-A0	Large pizza oven shovel	1
37	06.02.000093-000-A0	Philips thumb head screw w ith anti-slip design	65
38	06.10.000042-000-A0	Philips thumb head screw	2
39	06.11.008056-000-A0	flat head screw	24
40	06.09.000099-000-A0	1/4" nut	4
41	04.01.002580-000-A0	Cabinet back connecting plate	2
42	04.01.002579-000-A0	Cabinet front connecting plate	1
43	06.04.000030-000-A0	1/4" flat gasket	3
44	06.09.000099-000-A0	1/4" spring w asher	2

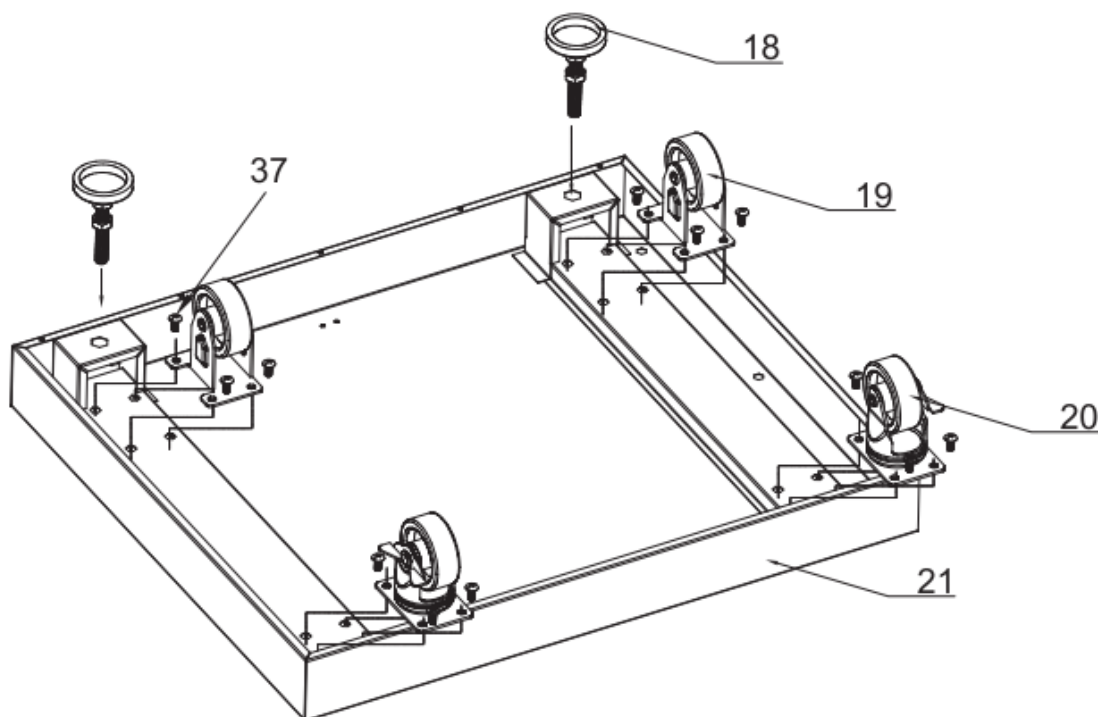
Product Dimension



Cabinet Installation

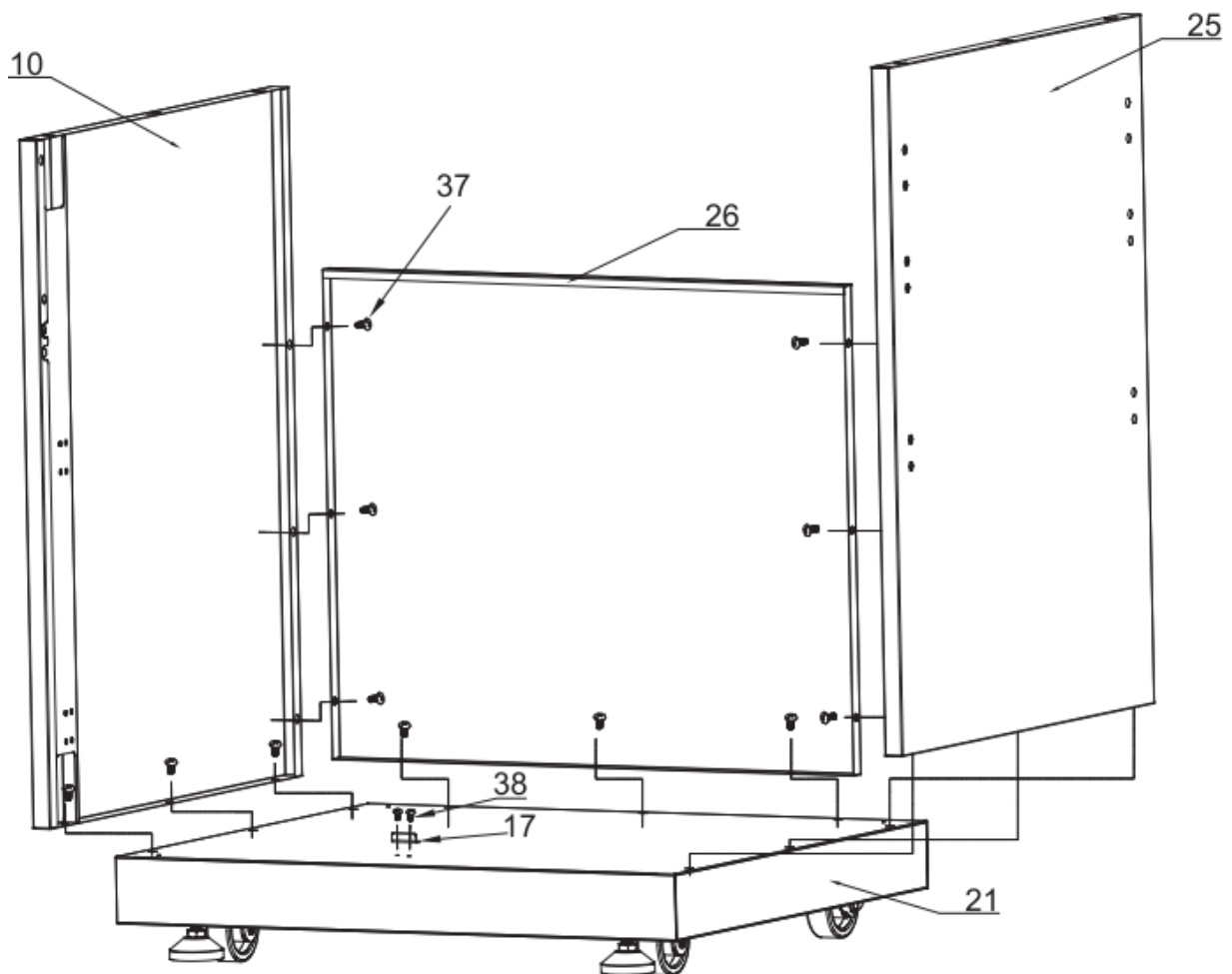
Step 1

1. Install 2 pcs supporting legs (Part # 18) to bottom welding part (Part # 21) and adjust the supporting legs to suitable position; 2. Use 16 pcs $\frac{1}{8}$ " flat Philip's screw head (Part # 37) to connect 2 pcs fixed casters (Part # 19) and 2 pcs universal casters with brake (Part # 20) to Part # 21;



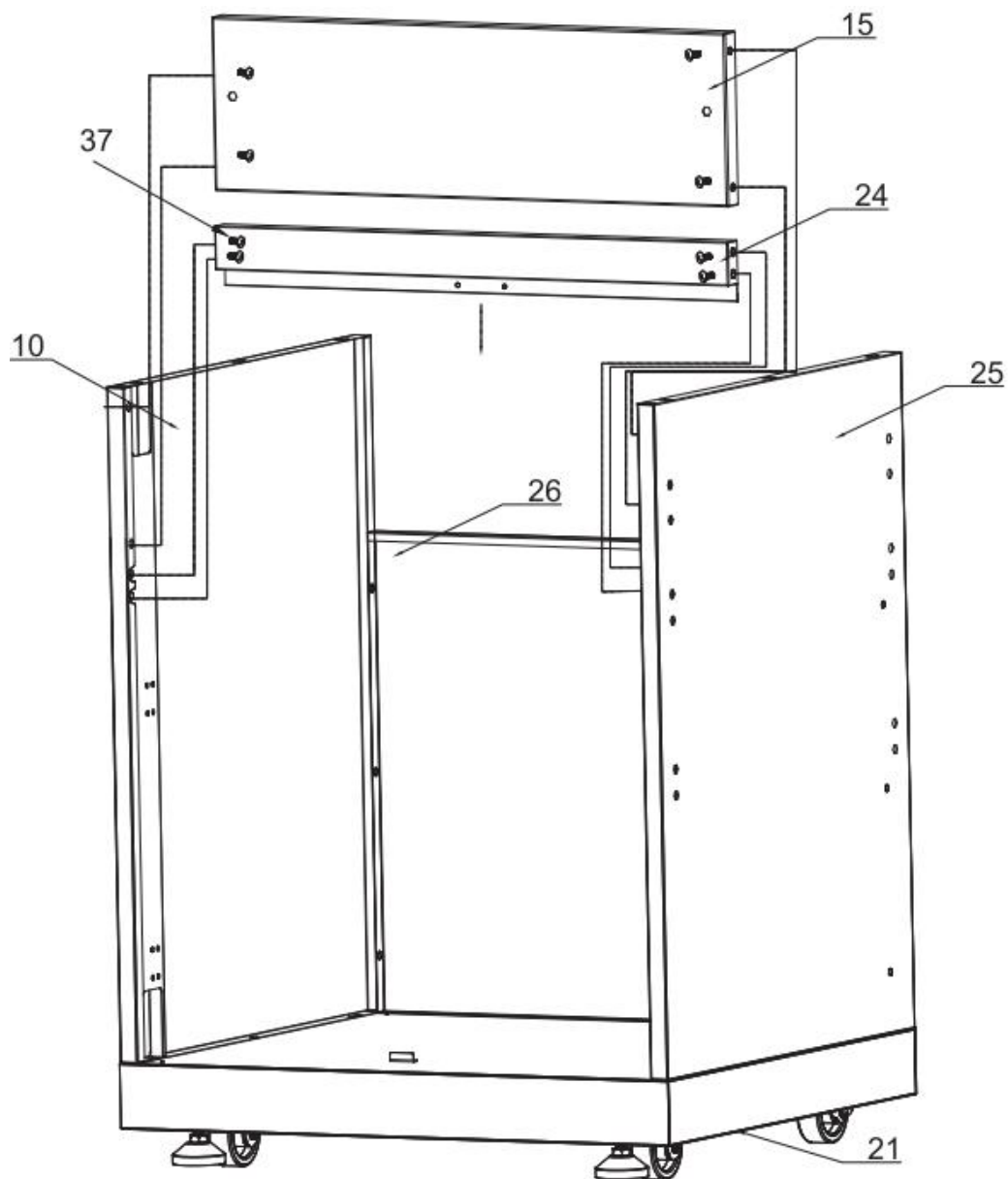
Step 2

1. Use 2 pcs Philips thumb head screw (Part # 38) to install Kick panel plate(Part # 17) to Part # 21;
2. Use 3 pcs 1/4" flat Philip's screw head (Part # 37) to connect left side pane (Part # 10) to Part # 21;
3. Use 3 pcs Part # 37 to connect right side panel (Part # 25) to Part # 21;
4. Use 8 pcs Part # 37 to connect back panel (Part # 26) to Part #21, # 10 and#25;
5. Make sure all the connections are smooth, Do not over-tighten all the screws until parts are lined up.



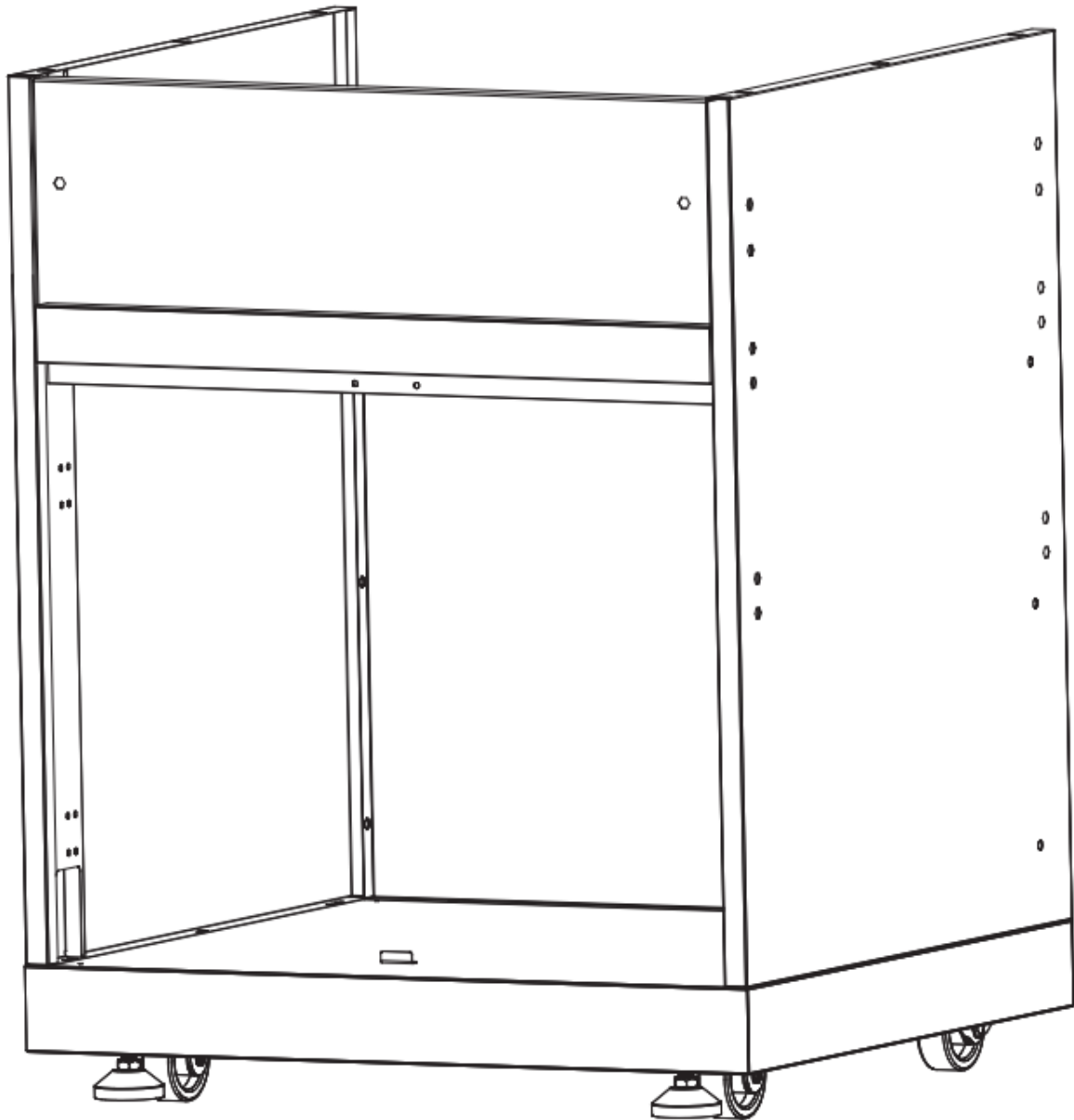
Step 3

1. Use 4 pcs Part # 37 to connect beam welding part (Part # 24) to Part # 10 and Part # 25;
2. Use 4 pcs Part # 37 to connect top cover welding part (Part # 15) to Part # 10 and Part # 25;



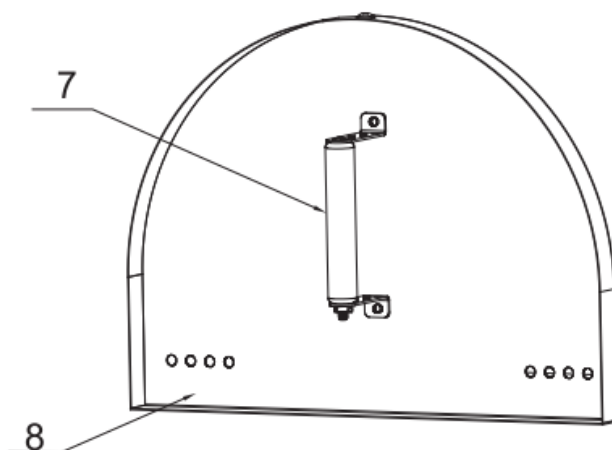
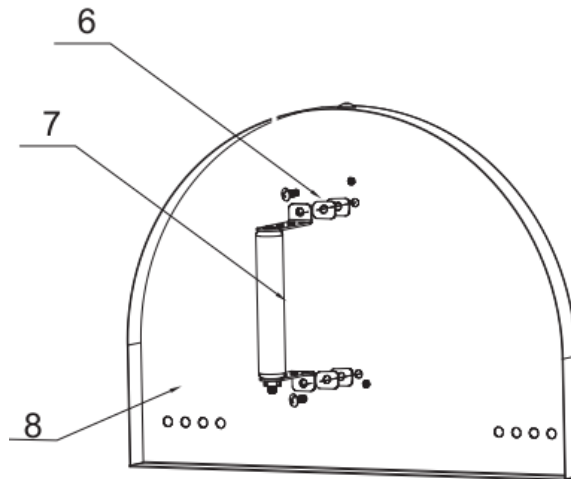
Step 4






1. Make sure all the connections are smooth and the design is looking like below picture.



Step 5

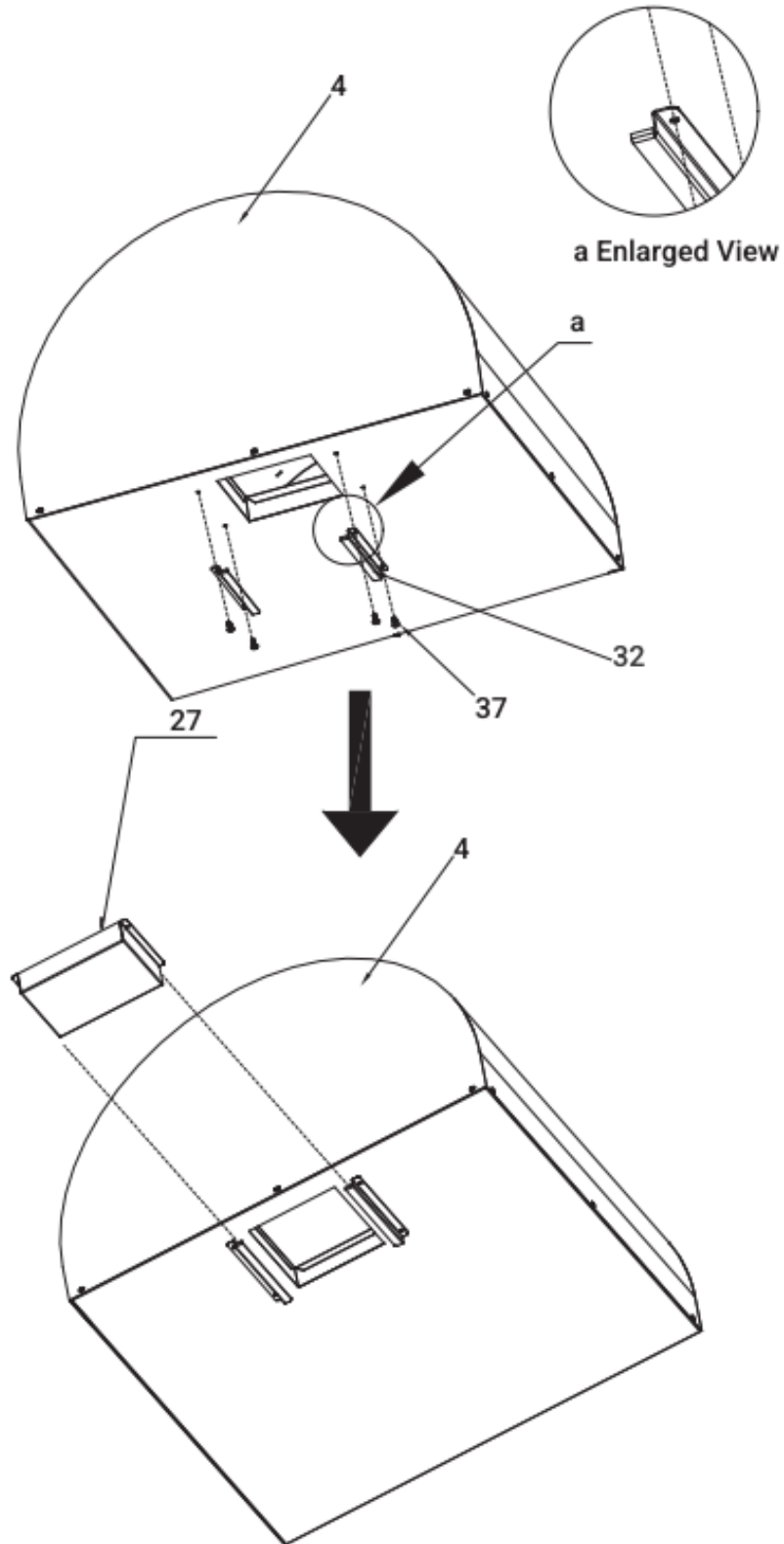
1. Use 2 pcs 1/4" 14" screw (Part # 37) to go through the two holes on Pizza oven door handle assembly (Part # 67), then go through 4 pcs mica plates (Part # 6), 2 pcs 1/4" flat gasket (Part # 43), 2 pcs 1/4" spring gasket (Part # 44), and 2 pcs 1/4" hexagon nut (Part # 40) to install Part # 7 to Pizza oven door assembly (Part # 8).



-  2 pcs 1/4 14" screw
-  4 pcs mica plate
-  2 pcs 1/4" flat gasket
-  2 pcs 1/4" spring gasket
-  2 pcs 1/4" hexagon nut

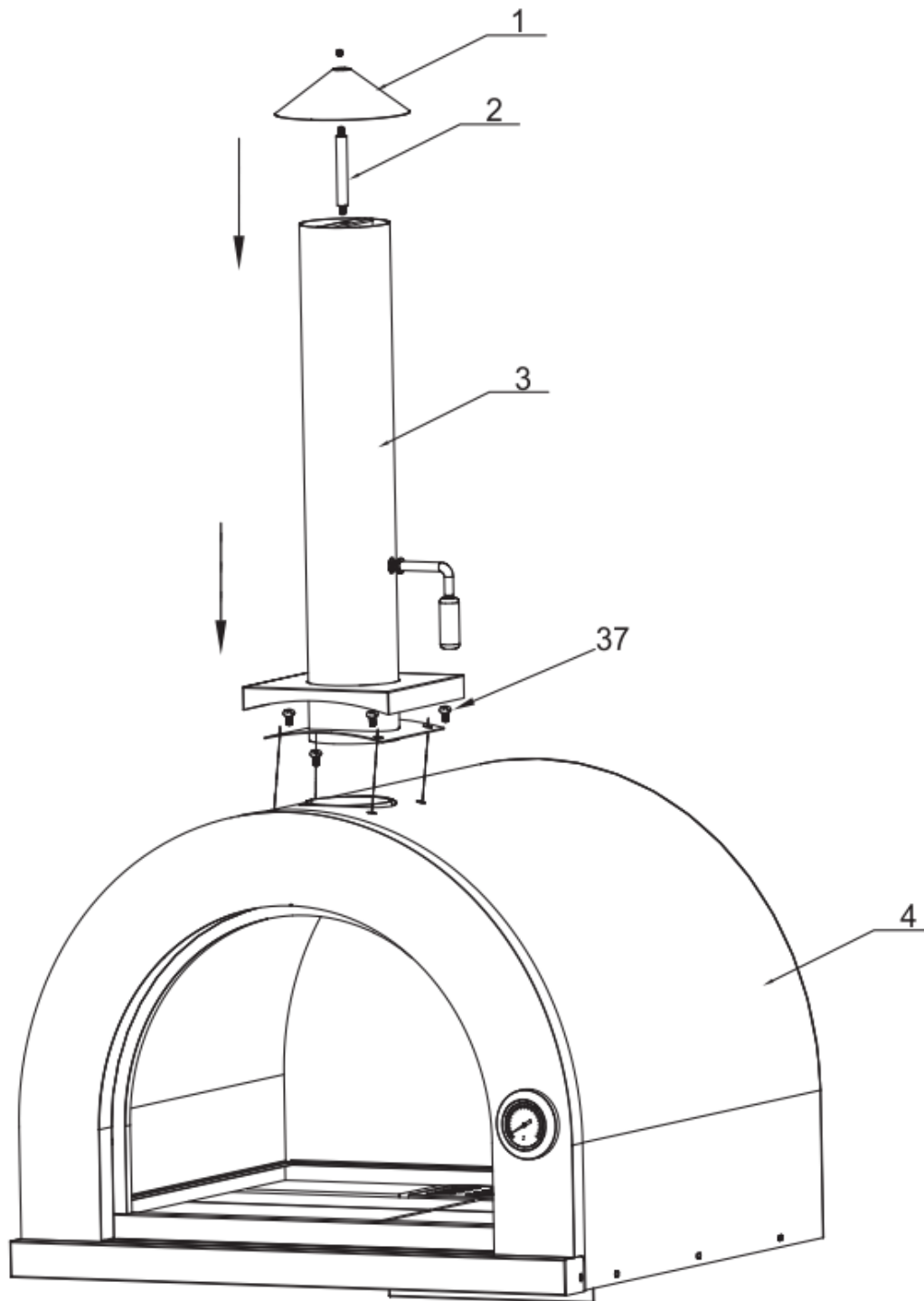
Step 6

1. Use 4 pcs 1/4" Philips thumb head screw with anti-slip design (Part # 37) to put 2 pcs ash pan holder (Part # 32) to the back of Pizza oven cavity (Part #4);
2. One part # 32 are installed, install ash pan welding assembly (Part # 27).



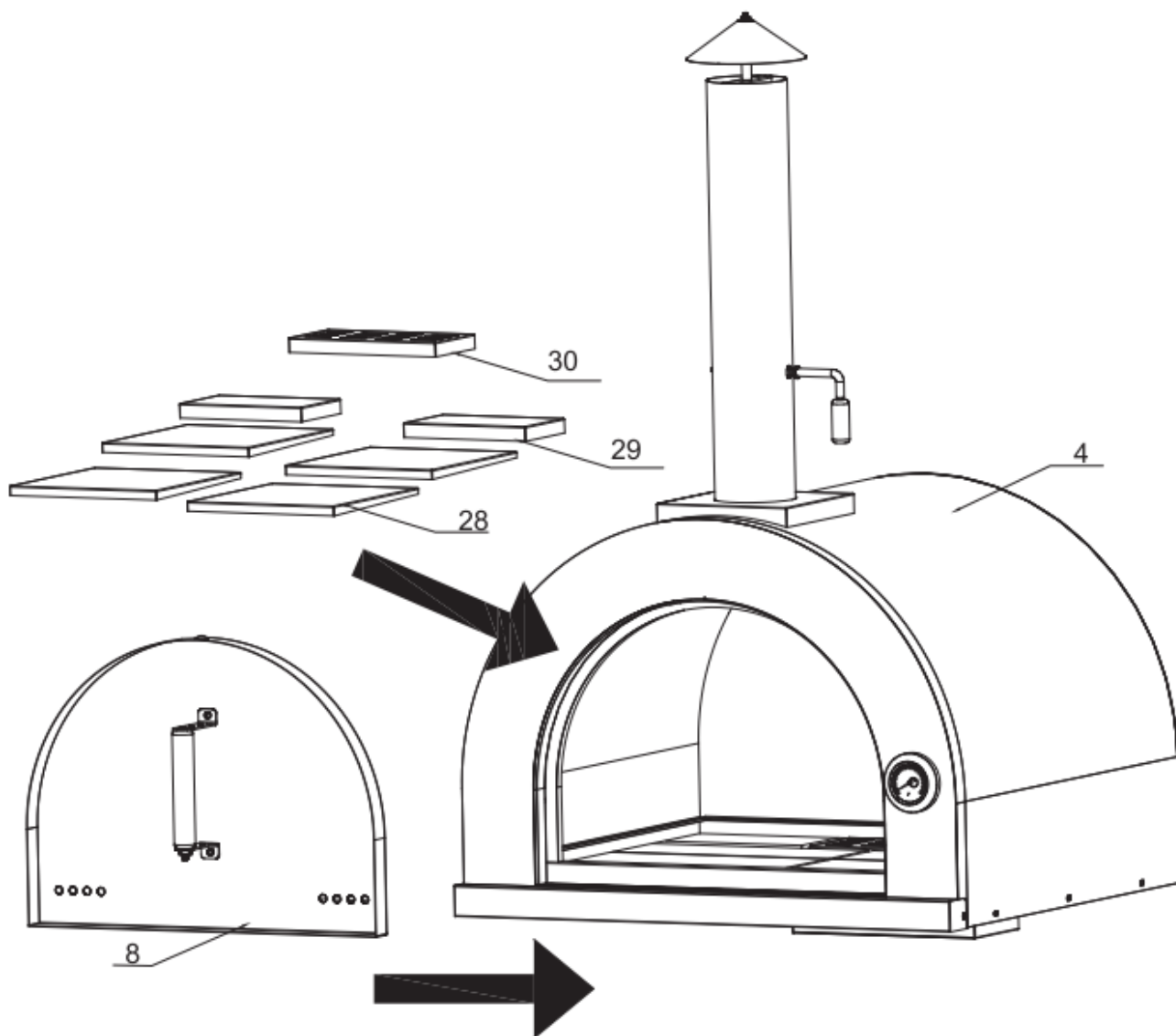
Step 7

1. Use 1 pcs 1/4" nut (Part # 40) and 1 pcs 1/4" flat gasket (Part # 43) to connect chimney coping (Part # 1) to chimney supporting rod (Part # 2)
2. Install Part # 1 and # 2 to the top of Chimney Pipe Assembly (Part # 3);
3. Use 4 pcs 5/8" flat Philip's screw head (Part # 37) to connect Part # 3 to Pizza Oven Cavity (Part # 4)



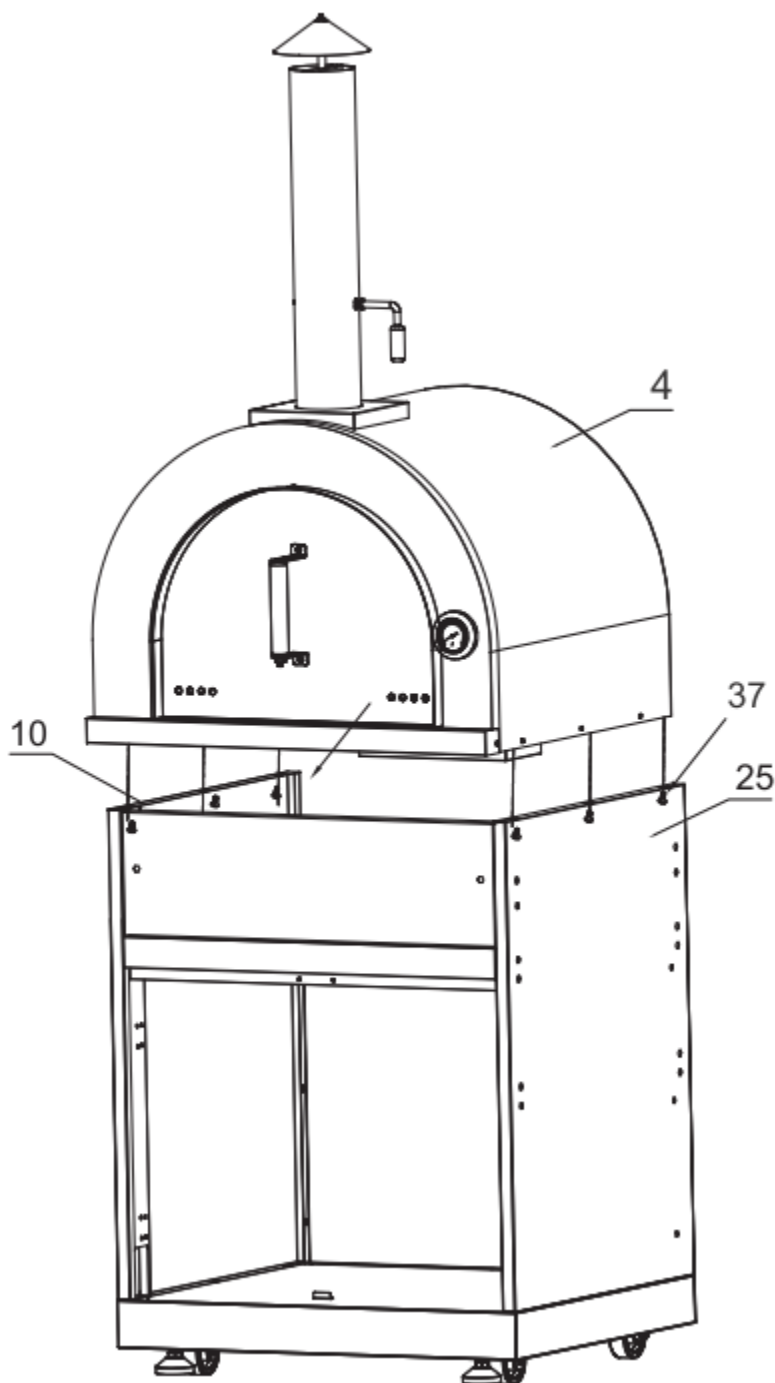
Step 8

1. Put 4 pcs Cordierite Brick B (Part # 28), 2 pcs Cordierite Brick A (Part # 29) and 1 pc net cover (Part # 30) inside Pizza oven Cavity (Part # 4)
2. Insert Pizza oven door assembly (Part #8) into designated position on Part #
3. Maximum Temperature inside the Pizza Oven Cavity is 800 F.



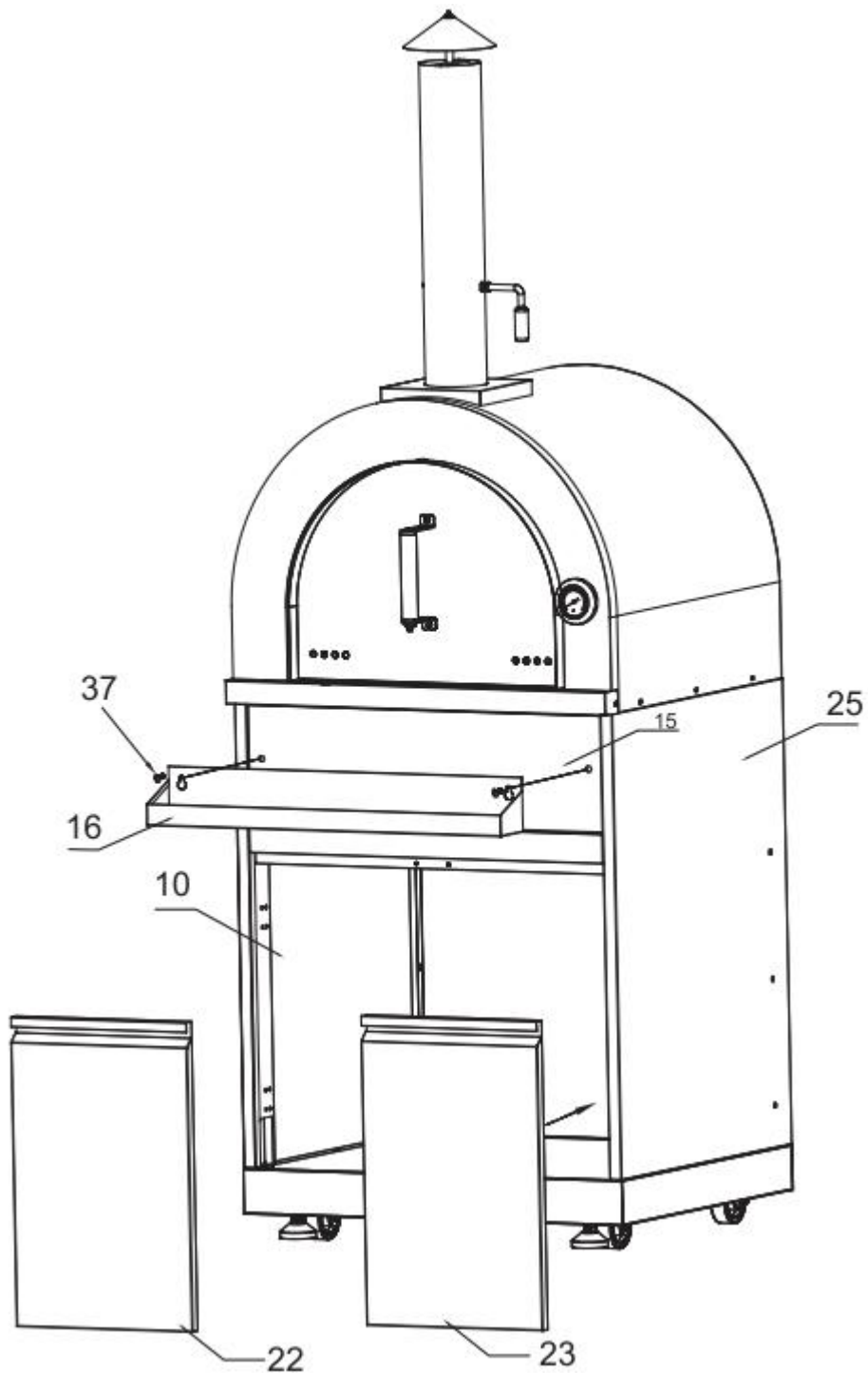
Step 9

1. Use 6 pcs % Philips thumb head screw with anti-slip design (Part # 37) to install Pizza oven cavity (Part # 4) to Cabinet left side panel (Part # 10) and Cabinet right panel (Part # 25). Make sure the connection is smooth;
2. Do not over-tighten all the screws until parts are lined up.

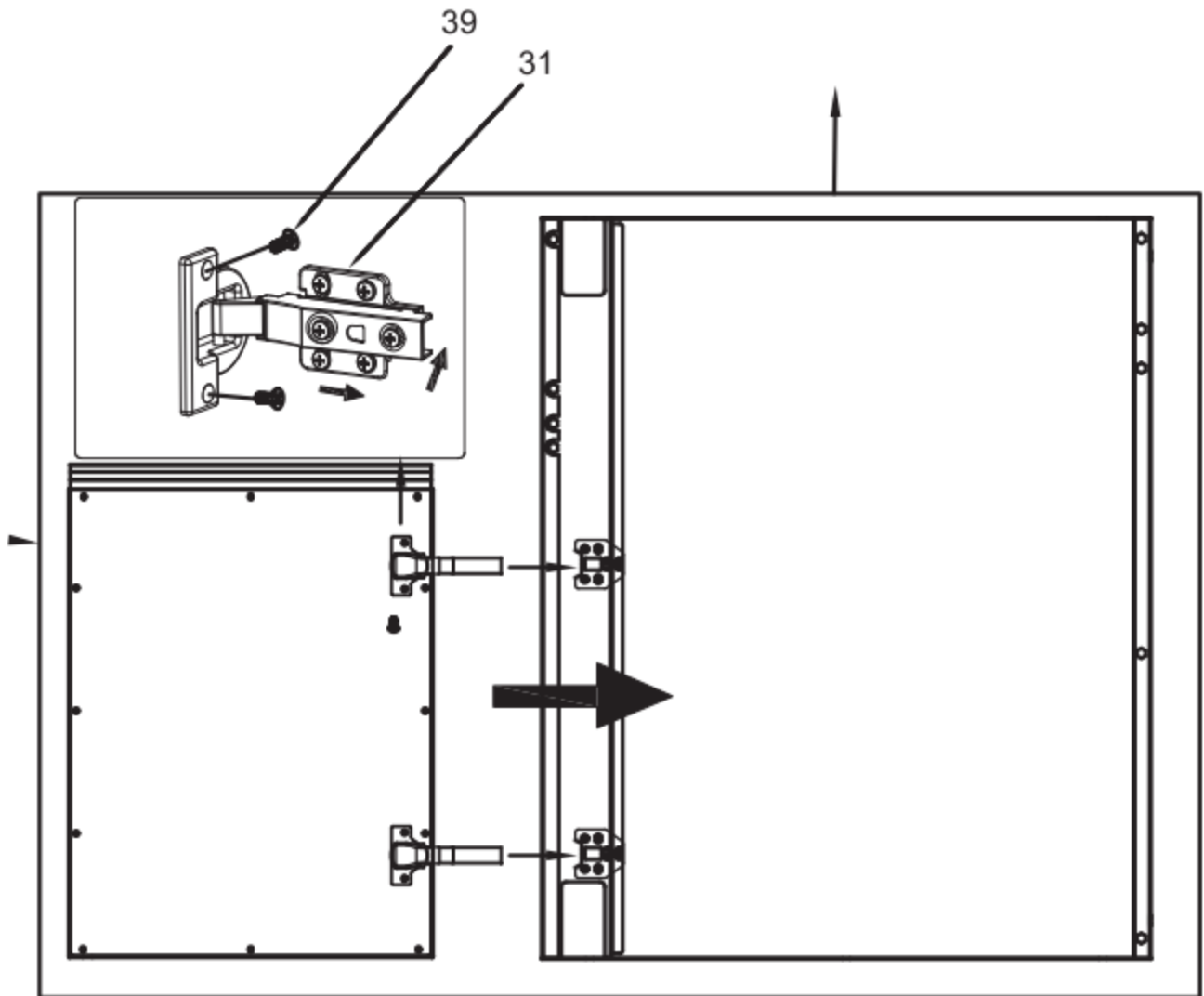


Step 10

1. Use 2 pcs Part # 37 to connect condiment storage welding assembly (Part #16) to front panel assembly (Part # 15);
2. Use 24 pcs Parts # 39 to install door hinge (Part # 31) Part # 22 with Part # 10, and Part # 23 with Part # 25;
3. Connect Part # 22 with Part # 10 and connect Part # 23 with Part # 25;4. Do not over-tighten all the screws until parts are lined up.

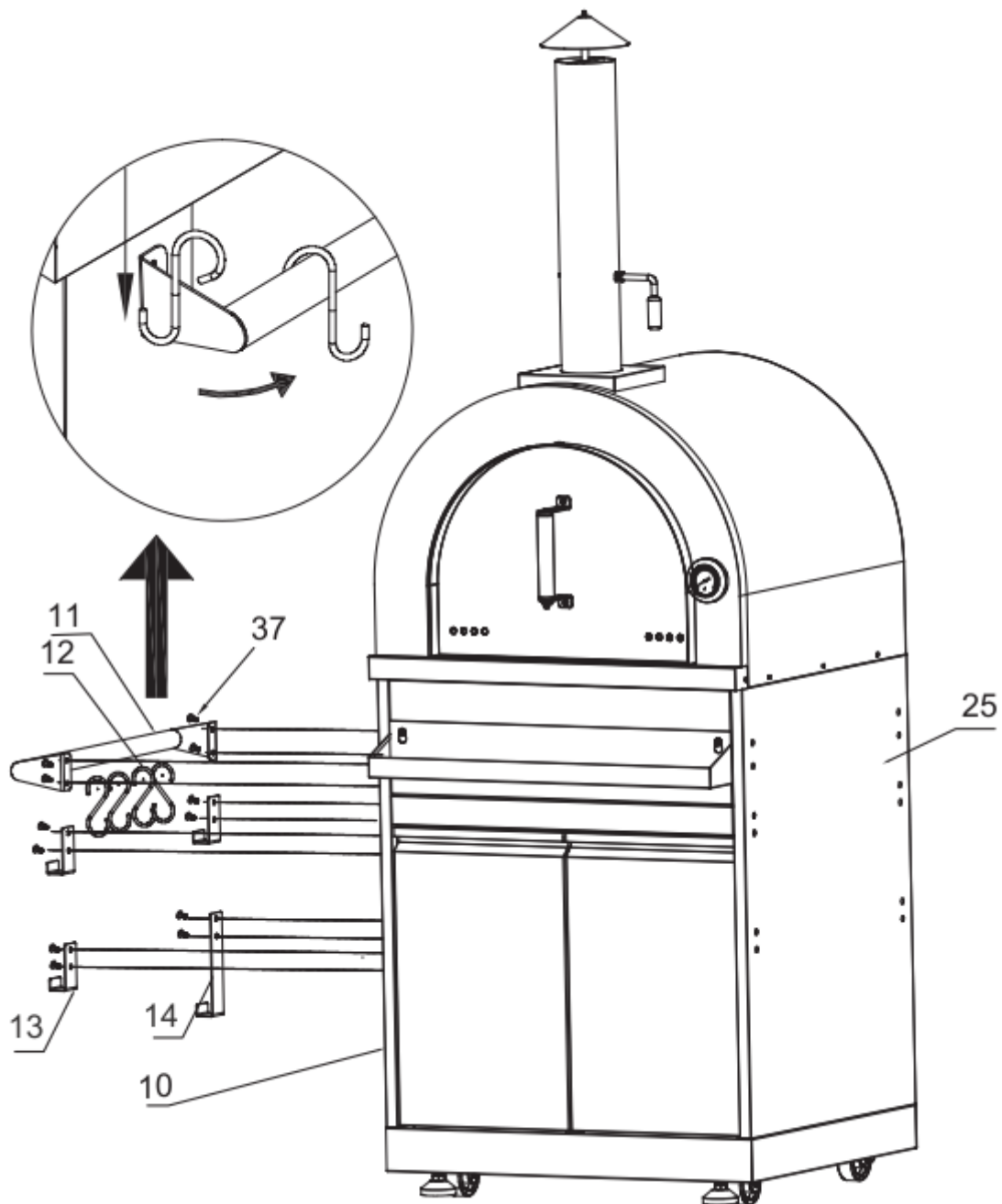


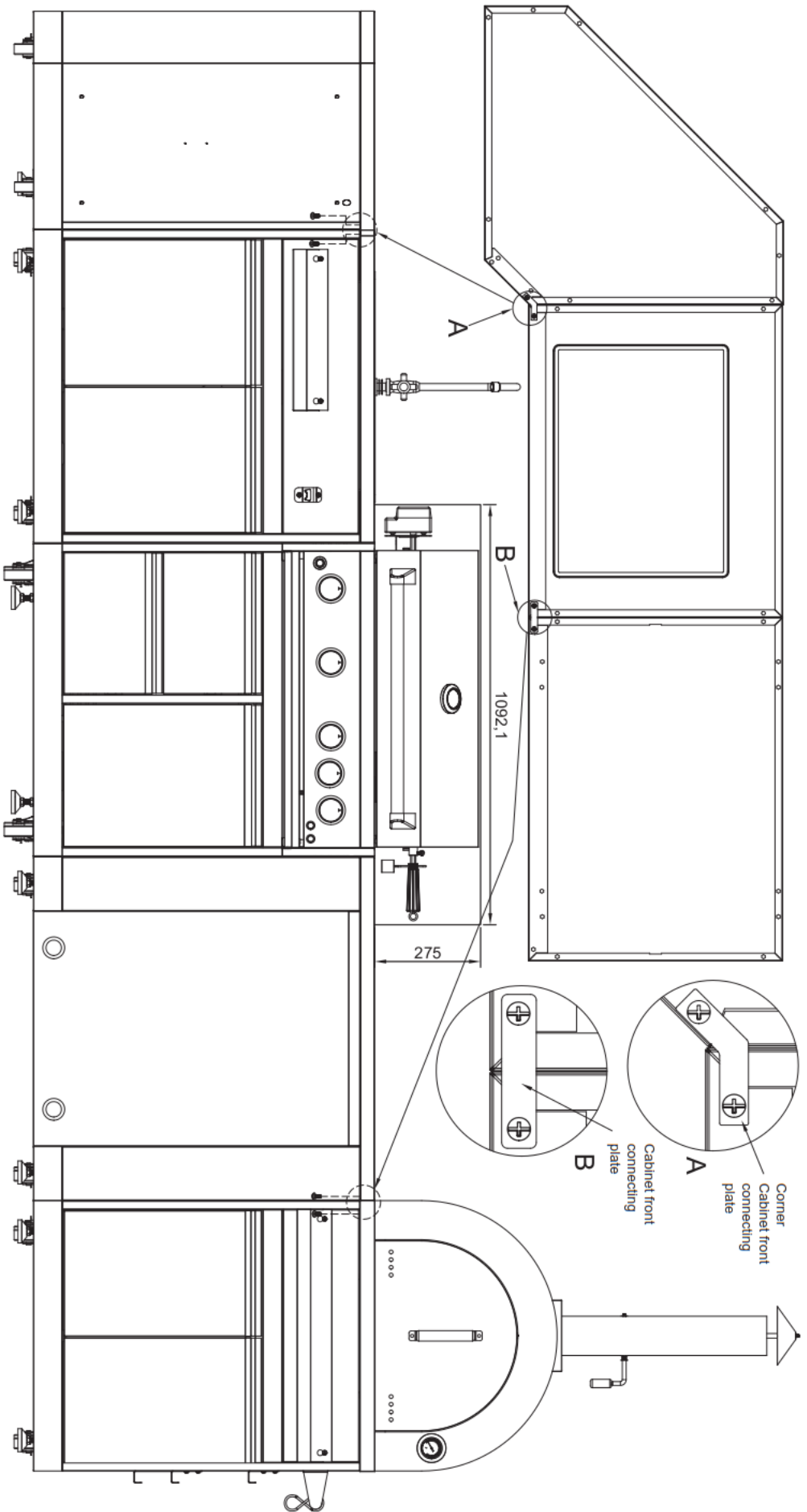
Detailed Installation Pictures for Door hinge is shown below:



Step 11

1. Use 4 pcs Part # 37 to connect Left handle welding assembly (Part # 11) to Left side panel (Part # 10), then put S-shape pothook (Part # 12) on Part #11;
2. Use 8 pcs Part # 37 to connect side panel hook 1 (Part # 13) and side panel hook 2 (Part # 14) to the left panel (Part # 10);
4. Part # 11, # 12, # 13 and # 14 could be installed on the right panel of pizza oven cabinet (Part #2 5) if needed. Please make sure the connections are smooth.

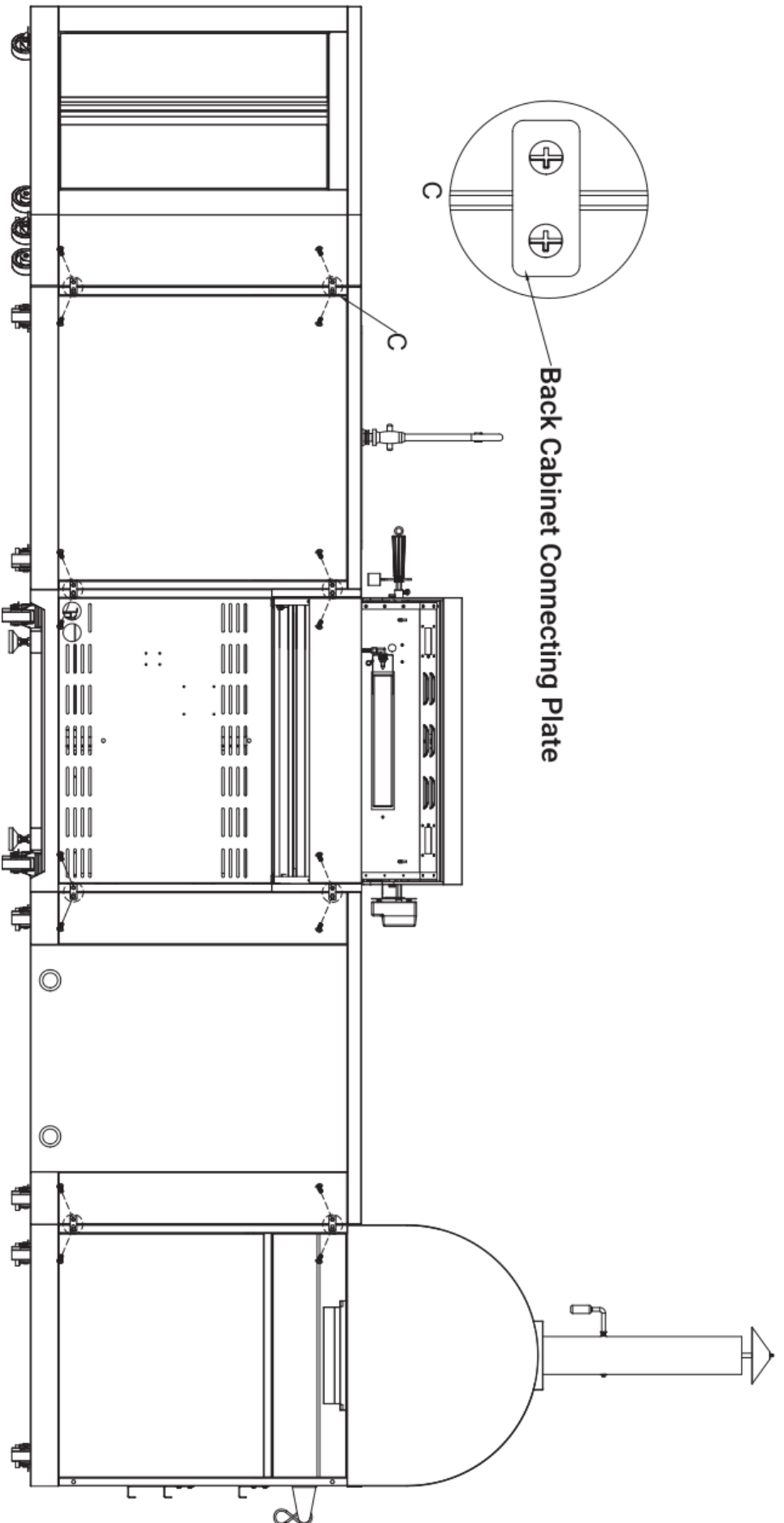




You Outdoor Cabinet could be connected with any other Our Door Cabinet models.

If you are having a Corner Cabinet and you would like to connect it to another cabinet, use corner cabinet connecting plate with 2 pcs ¼" screws (Part# 06.02.00093-000-AO) to connect both cabinets;

If you are having a Sink Cabinet, Appliance Cabinet or Pizza oven Cabinet, use cabinet connecting plate with 2 pcs ¼" screws to connect both cabinets.



You Outdoor Cabinet could be connected with any other Our Door Cabinet models.

For back panel connections, use Back Cabinet connecting plate with 2 pcs 1/4" screws (Part# 06.02.00093-000-A0) to connect both Cabinets.