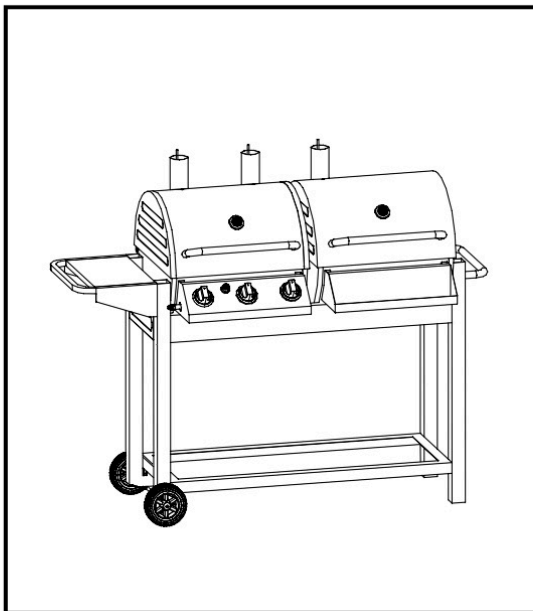


# Gas and Charcoal BBQ Grill

Model No. TYL-KLD5003



CE 0359  
CR1461



 **WARNING** 



Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.

Failure to follow all instructions in this Use and Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.



Tools needed for assembly:  
Adjustable wrench (not provided)  
Screwdriver (not provided)  
7/16" Combination wrench (not provided)

This Grill is for Outdoor Use Only **SAVE THESE INSTRUCTIONS**



## PRECAUTIONS

 **WARNING** 

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



 **WARNING** 

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

 **WARNING** 

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

Failure to comply with these instructions may result in serious bodily injury.

 **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.

## SAFETY WARNINGS

The installation of this grill must conform with local codes or, in the absence of local codes, with either the CE/EN498:2012&EN1860:2013 and cETLus/ANSI Z21.58-2012/CSA 1.6b-2012.

A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. You must use an OPD gas tank which offers an Overfill Prevention Device. This safety feature prevents the tank from being overfilled which can cause malfunction of the LP gas tank, regulator and/or grill.

1. The LP gas tank must have a shutoff valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
2. The tank supply system must be arranged for vapor withdraw.
3. The LP gas tank used must have a collar to protect the tank valve.

### Proper Placement and Clearance of Grill

- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used outdoors only, at least 24 inches from the back and side of any combustible surface. Your gas grill should not be used under overhead combustible construction. Do not obstruct the flow of ventilation air around the gas grill housing.
- Do not install this outdoor gas grill in or on recreational vehicles or boats.
- Keep outdoor gas grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids
- Do not obstruct the flow of combustion and ventilation air. Check for this each time prior to using grill.
- Never connect an unregulated LP gas tank to your gas grill.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and requalified at each filling.
- Do not store a spare LP gas tank under or near this appliance.
- Never fill the tank beyond 80 percent full. If this information is not followed exactly a fire causing death or serious injury may occur.
- Always keep LP gas tanks in an upright position.
- Do not store (or) use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- Do not subject the LP gas tank to excessive heat.
- Never store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, always disconnect the LP gas tank first and store it safely outside.
- 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.
- LP gas tanks must be stored outdoors in a well ventilated area and out of reach of children.

- Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.
- When your gas grill is not in use, the gas must be turned off at the LP gas tank.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill.
- Never light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- Never allow children to operate your grill.

### **WARNING**

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

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open Grill Lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you cannot extinguish, call your fire department. Do not call near the LP gas tank because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

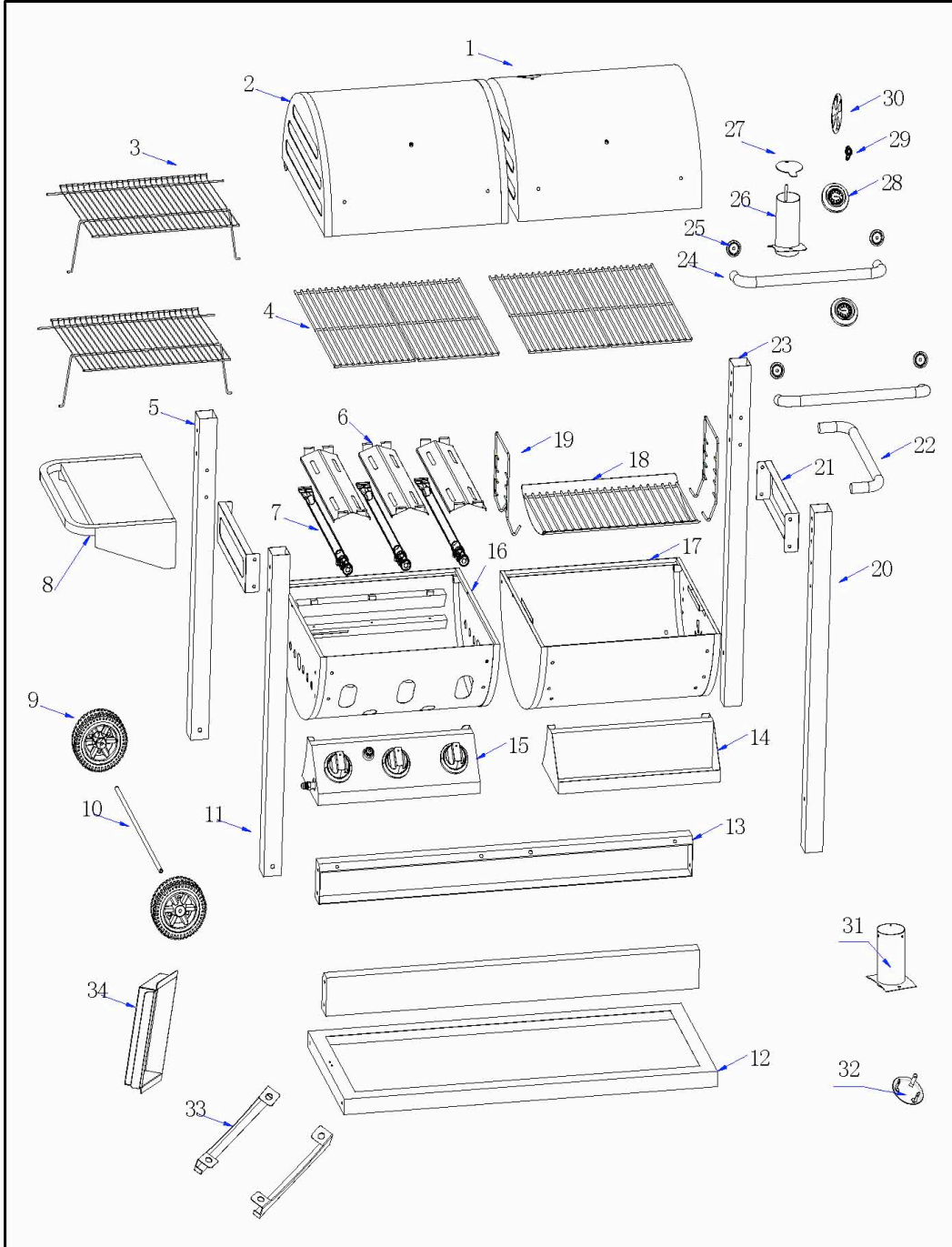
### **CAUTION: Beware of Flashbacks**

Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

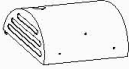




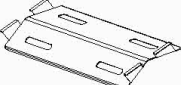




Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.

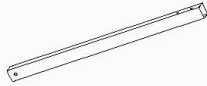


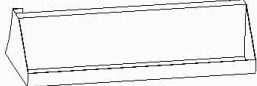
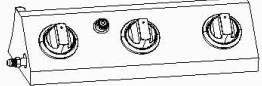
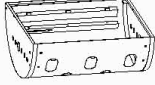




# PACKAGE CONTENTS LIST



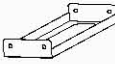
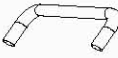
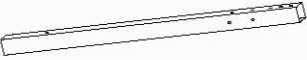
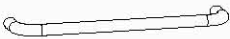










## PART LIST

Item number	Description	Photo	Qty
1	Charcoal grill hood		1pcs
2	Gas grill hood		1pcs
3	Warming Rack		2pcs
4	Cooking grate		4pcs
5	Left rear leg(LR)		1pcs
6	Flame shield		3pcs
7	Burner		3pcs
8	Side table		1pcs
9	Wheels		2pcs
10	Axle		1pcs

## PART LIST










Item number	Description	Photo	Qty
11	Left front leg(LF)		1pcs
12	Base		1pcs
13	Leg brace		2pcs
14	Condiment basket		1pcs
15	Gas grill control panel		1pcs
16	Gas grill body		1pcs
17	Charcoal grill body		1pcs
18	Charcoal pan		1pcs
19	Charcoal pan lifter		2pcs
20	Rear front leg(RF)		1pcs

## PART LIST

Item number	Description	Photo	Qty
21	Side brace		2pcs
22	Side Handle		1pcs
23	Right rear leg(RR)		1pcs
24	Hood handle		2pcs
25	Handle set		4pcs
26	Charcoal chimney		1pcs
27	Chimney cap		1pcs
28	Thermometer		2pcs
29	Thermometer bolt		2pcs
30	Side damper		1pcs
31	Gas chimney		2pcs
32	Gas chimney cap		2pcs
33	rail		2pcs
34	grease tray		1pcs



## HARDWARE LIST

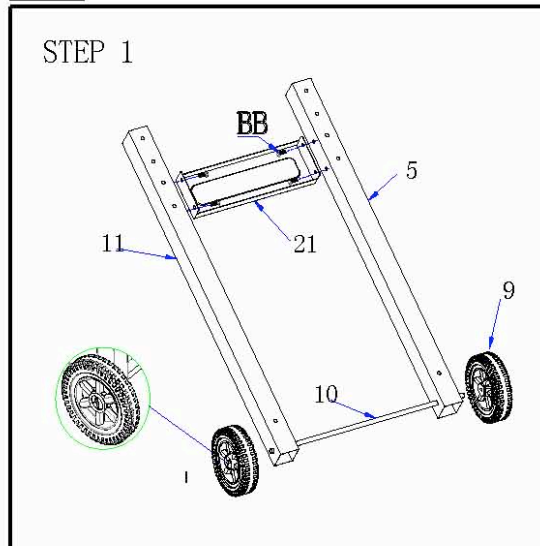
Item number	Description	Photo	Qty
AA	M6 nuts		7pcs
BB	M6X12 Bolts		63pcs
CC	M6X65 Bolts		2pcs
DD	M5X10 Bolts		3pcs
EE	M6 nut		1pcs
FF	Spring		1pcs
GG	Hinge pin		4pcs
HH	Cotter pin		10pcs
II	M4x10 Bolts		6pcs

## ASSEMBLY INSTRUCTIONS

1

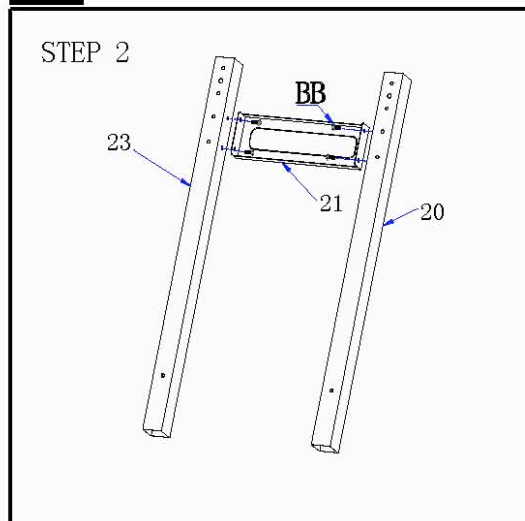
**Attach the side brace(21) to the left rear leg/LR(5) and left Front/LF leg(11) using 4pcs M6x12 bolts(BB)**

**Slide the axle (10) through the holes at the end of Leg,slide the wheels (9) onto axle and secure with cotter Pin(HH)**



2

**Attach the side brace(21) to the right front leg/RF(20) and right rear leg/RR(23) using 4pcs M6x12 bolts(BB).**

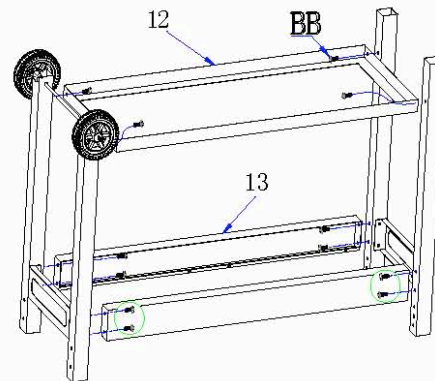


## ASSEMBLY INSTRUCTIONS

Attach the base(12) and 2pcs leg brace(13) to the legs using 12pcs M6x12 bolts(BB).

3

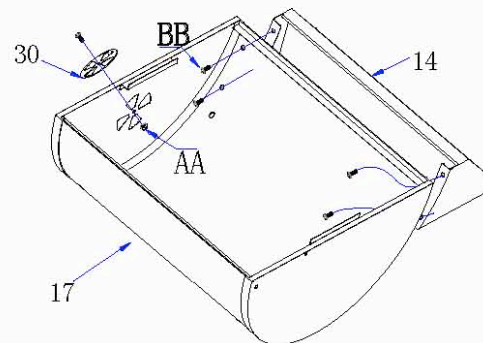
STEP 3



Attach the side damper(30) to the charcoal grill body(17) using 1pc M6x12 bolt(BB) and 1pc M6 nut(AA).  
Attach Condiment basket (14) to the charcoal grill body (17) using 4pcs M6x12bolts(BB).

4

STEP 4

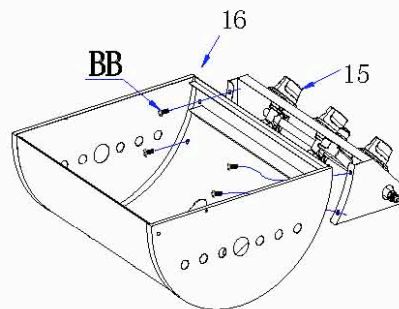


## ASSEMBLY INSTRUCTIONS

5

Attach the gas grill control panel(15) to the gas grill body(16) using 4pcs M6x12 Bolts(BB).

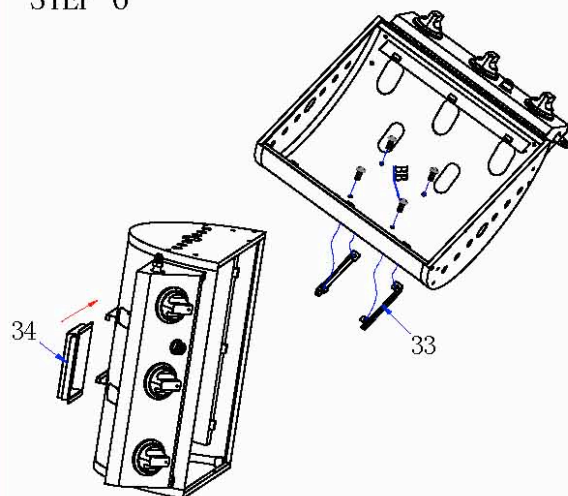
STEP 5



6

Attach the grease tray rail(33) to the gas grill body bottom using 4pcs M6x12 bolts(BB), then put the grease tray(34) on the rail.

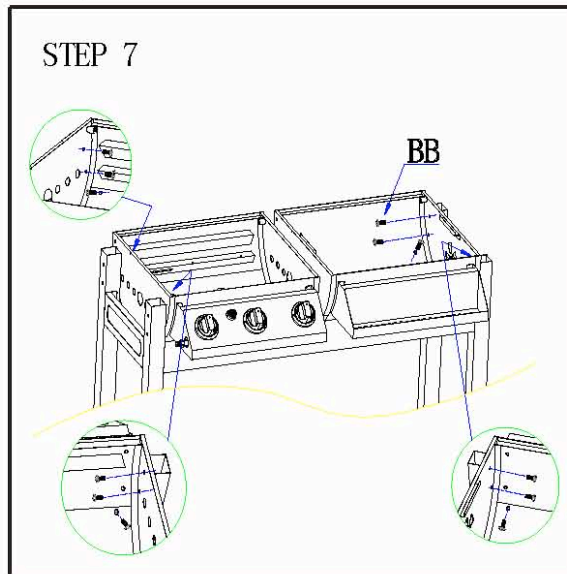
STEP 6



## ASSEMBLY INSTRUCTIONS

7

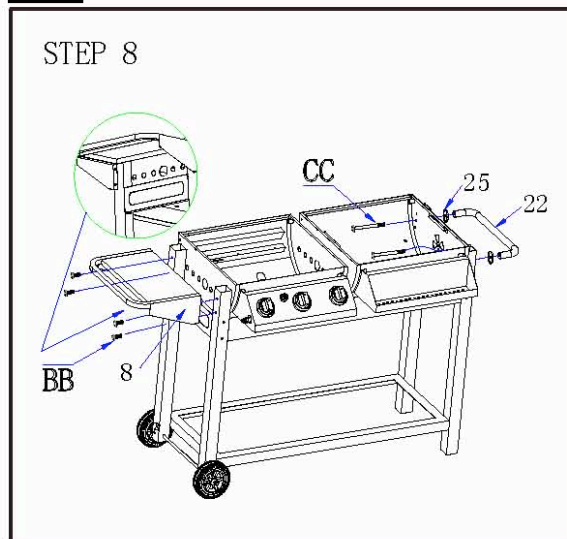
Attach the gas grill body(16)  
and charcoal grill body(17) to  
The legs using 16pcs M6x12  
Bolts(BB)



8

Attach side panel(8) to the left  
legs using 4pcs M6x12 bolt(BB)

Attach the side handle(22)  
to the right legs using 2pcs  
M6x65 bolts(CC)

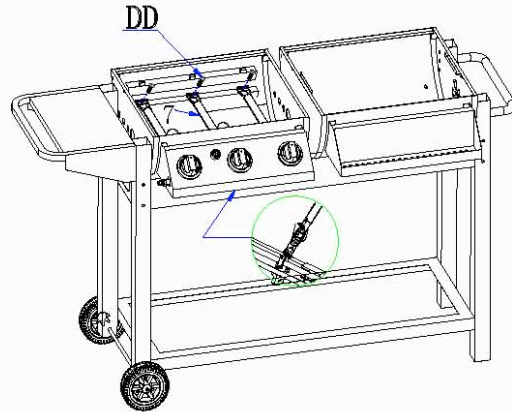


## ASSEMBLY INSTRUCTIONS

9

Attach the burner(7) to the gas grill body using 3pcs M5x10 Bolts(DD).

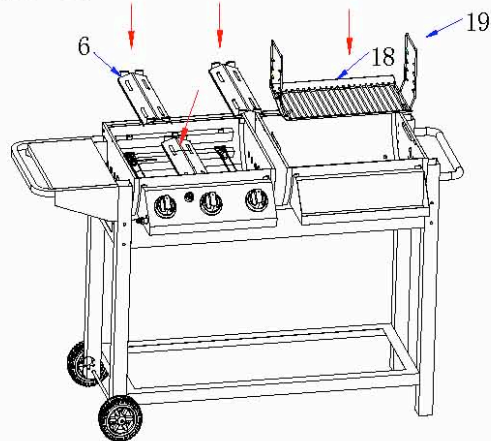
STEP 9



10

Put the flame shield(6) on the burner, then put charcoal pan(18) and Charcoal pan lifter (19) inside the charcoal grill body

STEP 10

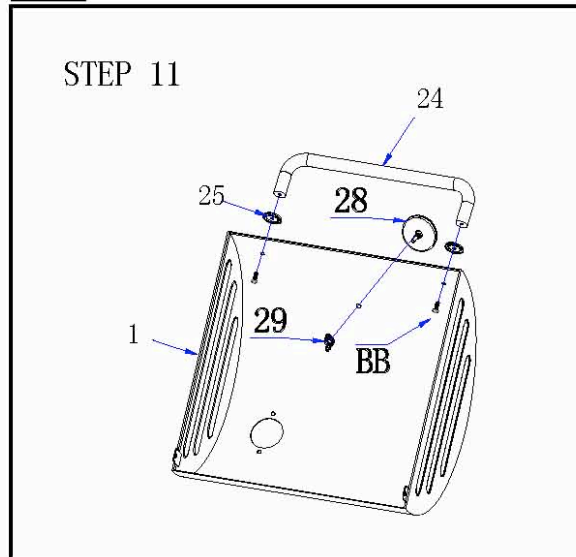


## ASSEMBLY INSTRUCTIONS

11

Attach the hood handle(24) and handle set(25) to the charcoal grill hood(1) using 2ps M6x12 bolts(BB) .

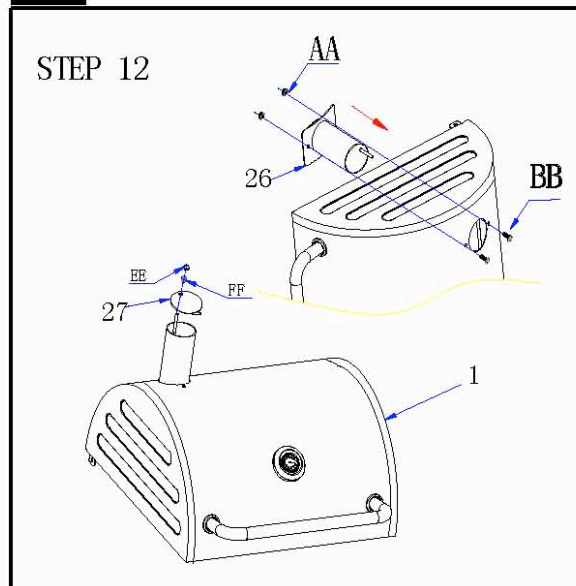
Attach the thermometer(28) and thermometer bolt (29) to charcoal grill hood(1)



12

Insert charcoal chimney (26) through hole from inside charcoal hood (1) using 2pcs M6x12 bolts(BB) and M6 nuts(AA)

Put chimney cap(27) onto chimney(26) and secure with spring(FF) and M6 nut(EE)

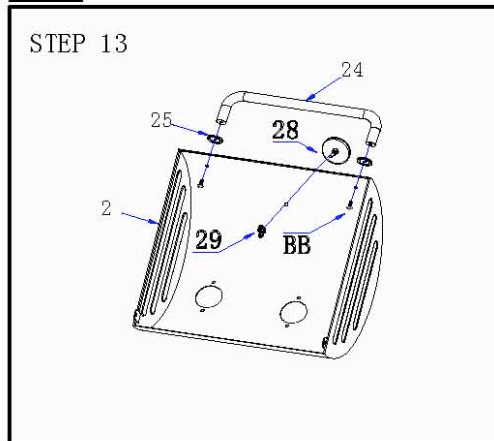


## ASSEMBLY INSTRUCTIONS

**13**

**Attach the hood handle(24)  
And handle set(25) to the  
gas grill hood(2) using 2ps  
M6x12 bolts(BB) .**

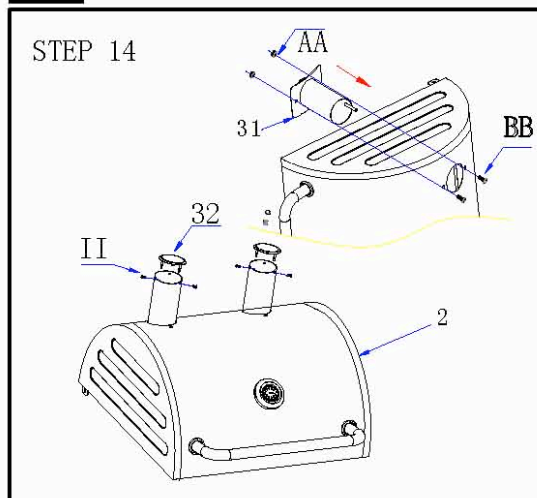
**Attach the thermometer(28)  
and thermometer bolt (29)  
to gas grill hood(2)**



**14**

**Attach the 2pcs gas  
chimney(31) go through the  
hold of gas grill body using  
4pcs M6 nuts(AA) and 4pcs  
M6x12 bolts(BB).**

**Attach the gas chimney  
cap(32) on the gas chimney  
using 6pcs M4x10 bolts(II).**



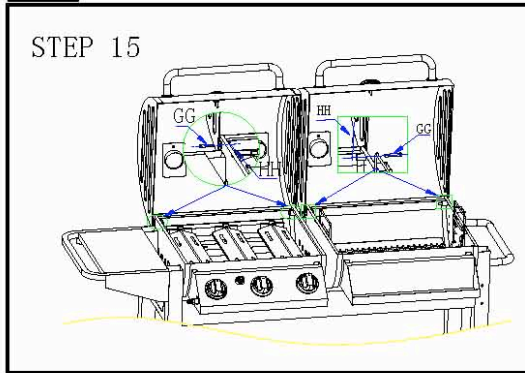


## ASSEMBLY INSTRUCTIONS

**15**

Attach hoods to bodies with  
4pcs hinge pin(GG) and 4pcs  
cotter pin(HH)

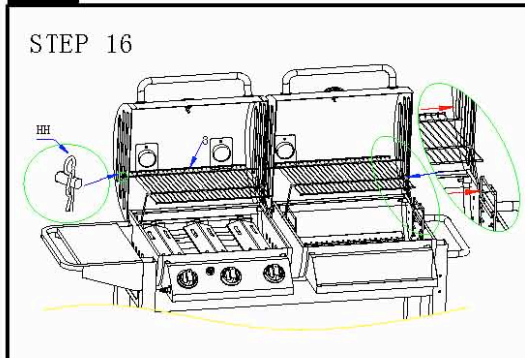
STEP 15



**16**

Attach warming rack to the  
hood and body, then using the  
cotter pin(HH) to fix it.

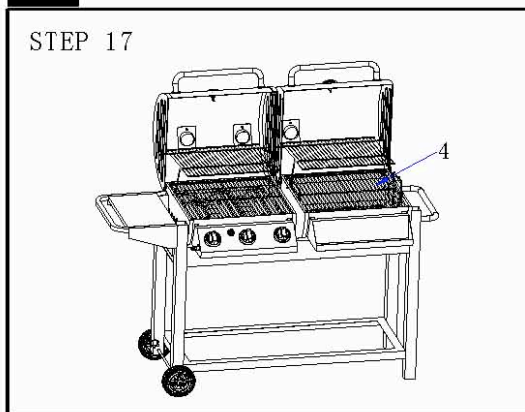
STEP 16



**17**

Install the cooking grate (4)

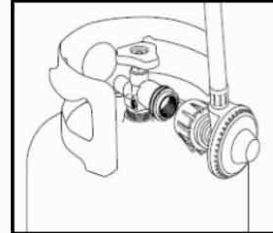
STEP 17



## GRILL LIGHTING INSTRUCTIONS

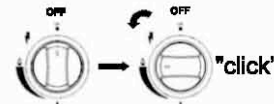
### Grill Lighting Instructions for Main Burners

1. Do not smoke while lighting grill or checking gas supply connections.
2. Be sure that LP gas tank is sufficiently full.
3. Be sure all gas connections are securely tightened.
4. Open the Gas Grill Lid.
5. Push and turn any main burner knob to HI position. Push Electronic ignition button for 3 to 5 seconds to light burner. Adjust knob to desired setting.
6. If the burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat step 5.
7. If burner still does not light, see Match Lighting section and If Grill Still Fails to Light section on following page.
8. To light additional burners, turn burner knob(s) to HI. Push electronic ignition button for 3 to 5 seconds to light burner. Adjust knob(s) to desired setting.



### WARNING

Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the cooking grid surface when lighting your grill by match.

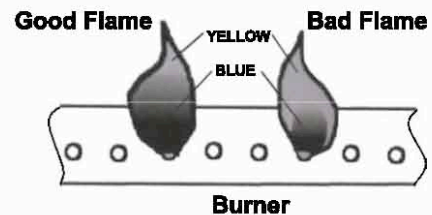


### Manually Lighting Your Grill by Match

1. Insert a match into the lighting stick.
2. Follow steps 1 through 5 of the Basic Lighting Procedure.
3. Light the match and extend the lighting stick to cooking grid surface.
4. Turn the desired control knob to the HI position setting to release gas. The burner light immediately.

### If Grill Still Fails To Light

1. Check gas supply and connections for leaks. Check that all wire connections are secure.
2. Repeat basic lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the control knobs to OFF, then check the following:
  - Misalignment of burner tubes over orifices  
TO correct: Reposition burner tubes over orifices.
  - Plugged orifice
3. If an obstruction is suspected in grill burner gas valves, please call for repair service.
4. If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. This procedure should be done every time a new LP gas tank is connected to your grill.



**WARNING**

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

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open grill lid.
- Once the grill has cooled down, clean the burner tubes and burners according to the cleaning instructions below.

**CLEANING AND MAINTENANCE FOR GAS GRILL**

To ensure a proper working unit the following proper care and maintenance is suggested.

**Cleaning Cooking Grids**

We suggest you wash your cooking grids in a mild soap and warm water solution. You can use a wash cloth or soft brush to clean your cooking grids.

**Cleaning Heat Diffusers**

Periodically you should wash the heat diffusers in a soap and warm water solution. Use a soft brush to remove stubborn burnt-on cooking residue. The heat diffusers should be dry before you reinstall them.

**Cleaning Grease Tray**

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

**Annual Cleaning of Grill Interior**

Burning-off the grill after every use will keep it ready for your next use. However, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition. Follow these steps.

1. Turn all burner valves to full OFF position.
2. Turn LP gas tank valve to full OFF position.
3. Detach LP gas hose and regulator assembly from your gas grill. Inspect for any damage and replace as necessary with manufacturer replacement part number found on parts list.
4. Remove and clean heat diffusers, cooking grids and grill burners.
5. Cover each gas valve orifice with aluminum foil.

6. Brush inside and bottom of grill with a nylon brush, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove the aluminum foil, then reinstall heat diffusers, and cooking grids.
8. Reconnect gas source and observe burner flame for correct operation.

### **Cleaning Exterior Surface**

We suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use abrasives or a brush that might remove finish during the cleaning process.

### **Cleaning Exterior Stainless Steel Surfaces**

Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in manufacturing process of stainless steel can also cause this tanning color. Use a stainless steel cleaner to polish stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill.

### **Cleaning Burner Tubes and Burner Ports**

To reduce the chance of "FLASH-BACK" the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time.

1. Turn all burner valves and gas tank valve to off position.
2. Detach the LP gas regulator assembly from your gas grill.
3. Remove cooking grids, heat diffusers, and grease tray from the grill.
4. Remove the screws from the underside of each burner and lift the burners up and away from the gas valve orifice.
5. Using a bent stiff wire in the shape of a hook, air hose or a bottle brush, run it through the burner tube and inside several times to remove any debris.
6. Replace burners.

Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.

## **CLEANING AND MAINTENANCE FOR GAS GRILL**

### **BEFORE CALLING FOR SERVICE**

If the grill does not function properly, use the following check list before calling for service. You should inspect the burners at least once a year or immediately after any of the following conditions occur:

## **PROBLEMS WHAT TO DO**

Grill won't light when the control knob is rotated.

- Check to see if LP tank is empty.
- Clean wires and/or electrode by rubbing with alcohol and clean swab.
- Wipe with dry cloth.
- Make sure the wire is connected to electrode assembly.
- Do other burners on the unit operate?
- Check to see if other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.

Burner flame is yellow or orange, in combination with the odor of gas.

- Check for spider or insect nests inside, clogging the burner
- Close lid and run on HI to burn off residue in burner

Low heat with knob in "HI" position. Is the fuel hose bent or kinked?

- Is the grill in a dusty area?
- Is there adequate gas supply available?
- If it is only one burner that appears low, does the orifice or burner need cleaning?
- Is the gas supply or gas pressure low?

## **CHARCOAL GRILL INFORMATION**

### **WARNING**

- Keep a fire extinguisher nearby at all times.
- This grill is for outdoor use only, in well-ventilated areas.
- The use of alcohol, prescription or nonprescription drugs may impair the user's ability to properly assemble and safely operate this unit.
- Use caution when lifting and moving the unit to avoid back strain or back injury. Two people are recommended to lift or move the unit. Do not move the unit while it is in use.
- DO NOT operate the unit near or under flammable or combustible materials such as decks, porches or carports. A minimum clearance of 36 in. (92 cm) is recommended. DO NOT operate the unit under overhead construction.
- This product is not to be used as a heater.
- Operate the unit on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the unit on flammable material such as carpet or a wood deck.

- Use caution when assembling and operating this unit to avoid cuts and scrapes from edges.
- DO NOT use this product in a manner other than its intended purpose. It is NOT intended for commercial use. It is not intended to be installed or used in or on a recreational vehicle and/or boats.
- DO NOT store this unit near gasoline or other combustible liquids or where other combustible vapors may be present.
- DO NOT store or operate this product in an area accessible to children or pets. Store this unit in a dry, protected location.
- DO NOT leave the unit unattended while in use.
- DO NOT leave hot ashes unattended until the grill cools completely.
- DO NOT move the unit while in use or while ashes are still hot. Allow the unit to cool completely before moving or storing.
- NEVER use gasoline or other highly volatile fluids as a starter
- Always wait for any charcoal flames to subside before placing food on cooking grid.
- Dispose of cold ashes by wrapping them in a heavy-duty aluminum foil and placing in a noncombustible container. Make sure that there are no other combustible materials in or near the container.
- If you must dispose of ashes in less time than it takes for the ashes to completely cool down, then remove the ashes from the unit, keeping them in the heavy-duty foil, and soak them down with water before disposing in a noncombustible container.
- Allow the unit to cool completely before conducting any routine cleaning or maintenance.

## CHARCOAL GRILL OPERATING INSTRUCTIONS

### **IMPORTANT: Curing Process**

Prior to your first use, follow these 3 steps to cure the finish as well as rid the grill of paint odor.

STEP 1: Lightly coat all interior surfaces with vegetable oil.

STEP 2: Start your first fire with 3-6 lbs. of charcoal in both the Fire Box and Smoker Chamber. Adjust the vent dampers to ½ open.

STEP 3: Maintain the fire to 1 hour. NOTE: It is important not to scrape or rub any surface during the curing process.

The charcoal offset Fire Box Grill & Smoker can be used to cook food either by: **CHARCOAL & DIRECT HEAT** or by **SMOKE & INDIRECT HEAT**. Please read all steps before cooking.

### **To Cook Using Smoke & Indirect Heat**

1. For best results, use a metal charcoal starter and fill the starter with about 3 lbs. of charcoal, then light the charcoal.
2. After 30 minutes, dump the charcoal into the bottom of the Smoker Chamber on the charcoal grates, which should be at the lowest adjustment.
3. Adjust the Fire Box and Smoker Chamber dampers to ¼ to 1/3 open.
4. Immediately and carefully place another 3 lbs. of charcoal on top of the burning coals in the Smoker Chamber.

5. Once charcoal briquets are glowing, adjust charcoal grates to your desired cooking position. Food can then be placed on the cooking grates.

**TIP:** The adjustable charcoal grate in the Smoker Chamber allows the charcoal to be moved within a few inches of the cooking grate, allowing you to sear your meat and lock in the juices. Searing takes only a few minutes on each side. Do not allow food to burn. After searing, adjust the charcoal grate back to the bottom and cook the food according to your personal preference.

#### **To Cook Using Smoke & Indirect Heat**

The fire is in the Fire Box and the food is cooked or smoked in the Smoker (Cooking) Chamber. The smoke and the indirect heat passes through the opening between the Fire Box and Smoker (Cooking) Chamber. Follow the steps below for smoking and/or cooking. Note that the indirect cooking or smoking process will take longer than traditional barbecuing. At 225°F to 250°F degrees, it will take approximately 30 minutes per pound of meat.

1. Fully open all dampers.
2. Using your desired flavoring wood (hickory, mesquite, pecan, apple etc.), start a fire in the Fire Box by placing the wood on the log rack. Use sticks of wood that are approximately 14-18 inches in length and 3-5 inches in diameter.
3. Allow the wood to burn for 20-30 minutes and then check the temperature gauge on the cooking chamber lid. For indirect cooking, we recommend 225 to 250 degrees Fahrenheit. For smoking, the temperature can be lower. The heat and smoke can be regulated by adding more wood and by opening/closing the dampers.
4. Once the desired temperature is achieved, place the food in the cooking chamber. Continue to monitor the temperature as the food smokes/cooks. For the best heat and smoke flow, close the bottom left damper and top right damper. Time will vary depending on the temperature at which the food is cooked/smoked. The level of desired doneness will also affect the cooking time.
5. For best results, try to maintain a constant temperature inside the cooking chamber by adding wood as necessary and adjusting the damper opening. Check the internal food temperature periodically by inserting meat thermometer into the food. Use caution when checking the food temperature to avoid injury.
6. Once food has reached the desired temperature, remove from cooking chamber.

