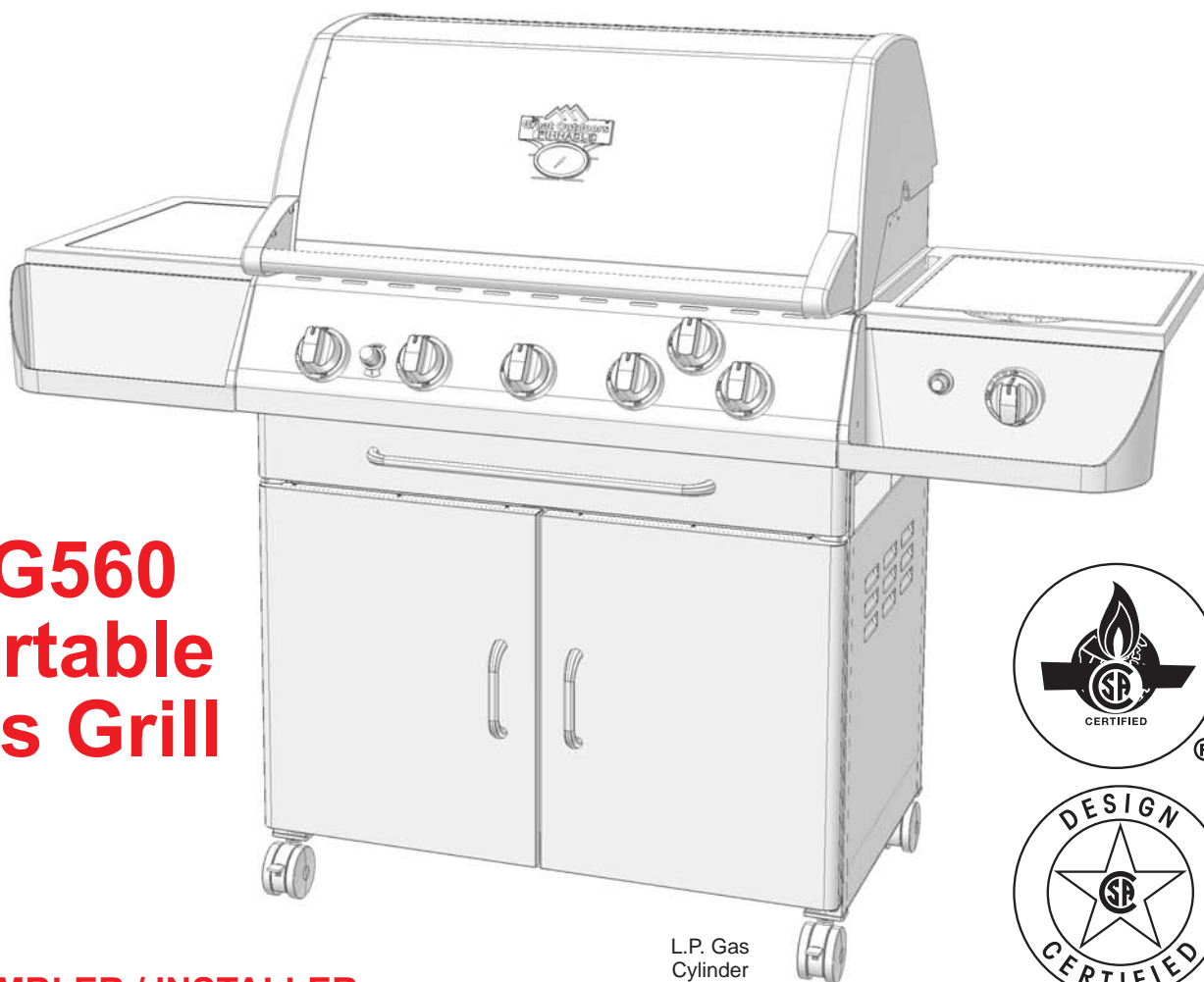




the
Great Outdoors[™]
PINNACLE

Assembly and Owner's Manual



TG560 Portable Gas Grill

L.P. Gas
Cylinder
Not Included



ASSEMBLER / INSTALLER:

Leave these instructions with the consumer.

CONSUMER / USER:

Read all of these instructions and keep them in a safe place for future reference.

FOR YOUR SAFETY

If you smell gas:

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

FOR YOUR SAFETY

- 1 Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- 2 An unconnected liquid propane cylinder should not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY: Never leave a grill unattended when in use.

English

Français

Español

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Formerly:



Now:



CFM Corporation
2695 Meadowvale Boulevard
Mississauga, Ontario L5N 8A3 Canada
(800) 668-5323

www.cfmcorp.com

Service Note: If you are experiencing difficulties or are dissatisfied with your purchase, please contact CFM at the telephone number listed above prior to returning your grill to the store.

Pinnacle Series Gas Grill

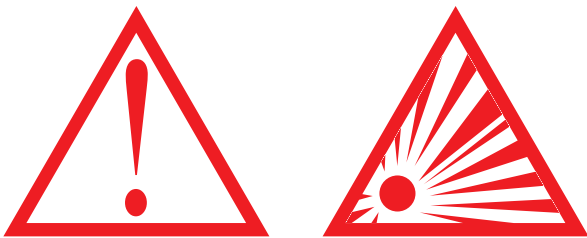
Installation Chapter 1

English

Necessary Information to Safely Use a Gas Grill

The gas fuel used by this product is highly flammable and must be used in a responsible and cautious manner.

It is your responsibility to assemble, operate, and maintain your gas barbecue grill properly.



If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in property damage, physical injury or death.

Choosing a Safe Location for a Gas Barbecue Grill

1. The gas barbecue grill may only be used for cooking out-of-doors.

· Do not operate this barbecue in garages, breeze ways, sheds or any enclosed area.

· Operating this or any gas-fired appliance in an enclosed area can produce a build-up of carbon-monoxide, which could result in injury or death.

2. 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 (USA), or CAN/CGA-B 149.1 Natural Gas and Propane Installation Code (Canada).

To check local codes, contact your local gas dealer or gas company listed in the Yellow Pages for recommended installation procedures and regulations.

3. This appliance is not intended to be installed in or on a recreational vehicle and/or boat.

4. Keep the barbecue grill at least 24 inches (61 cm) away from any combustible construction.

· Do not use a grill under a ceiling or cover where the heat or flame could cause damage.

· Choose a level surface where the grill is not facing directly into the wind.

· Avoid moving the grill during use.

5. The grill area must be clear and free from combustible materials, gasoline, and any other flammable liquids or vapors.

· Do not use lighter fluid or charcoal briquettes in a gas grill. The flow of combustion and ventilation air is not to be obstructed. The ventilation openings of the cylinder enclosure must be kept free and clear from other debris. Do not store grill covers or other items in the cylinder area.



6. Do Not store a spare L.P. gas cylinder under or near this appliance.

Do not store an L.P. cylinder in a building, garage or any other enclosed area. Instead, store the cylinder outdoors in a well ventilated area, away from people and out of the reach of children.

7. NOT FOR USE BY CHILDREN.

- Place your barbecue grill in a location away from children and pets.
- Do not leave grill unattended when in use.

8. The outside of the barbecue grill will become hot during use.

- To avoid burns, do not touch any hot grill surface. If necessary, use a protective glove when operating control knobs, tank shut-off valve, or lid handle.
- Do not place combustible material, such as cloth or plastic, on grill surface during use.
- Do not lean on side tables or place more than 15 pounds of weight on a side table.

9. Make sure that the drip pan is in place under the grill bottom.

- Hot drippings from cooking food could damage the fuel supply system.

IMPORTANT: NEVER leave a grill unattended when in use.

Portable L.P. Gas Barbecue Grills

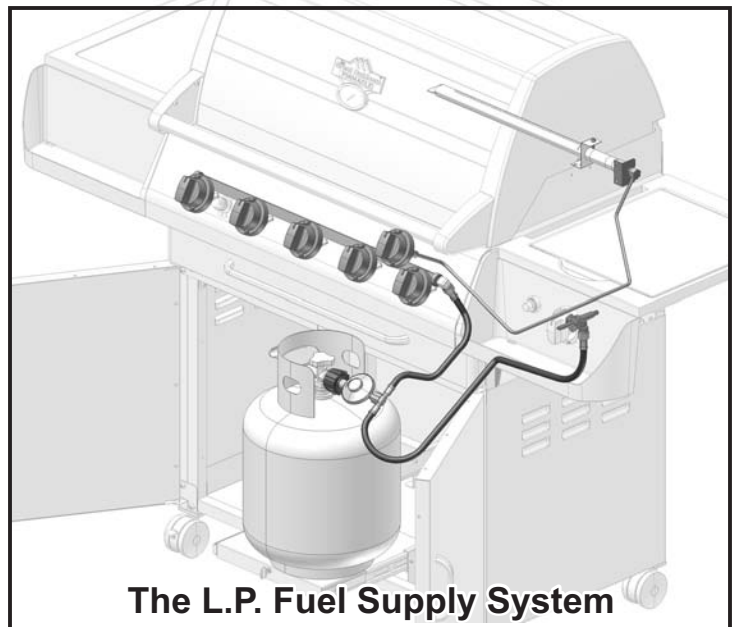
WARNING: Do not use natural gas in an appliance designed for L.P. gas. Use only liquid propane (L.P.) gas in an appliance designed for L.P. Gas.

L.P. Gas

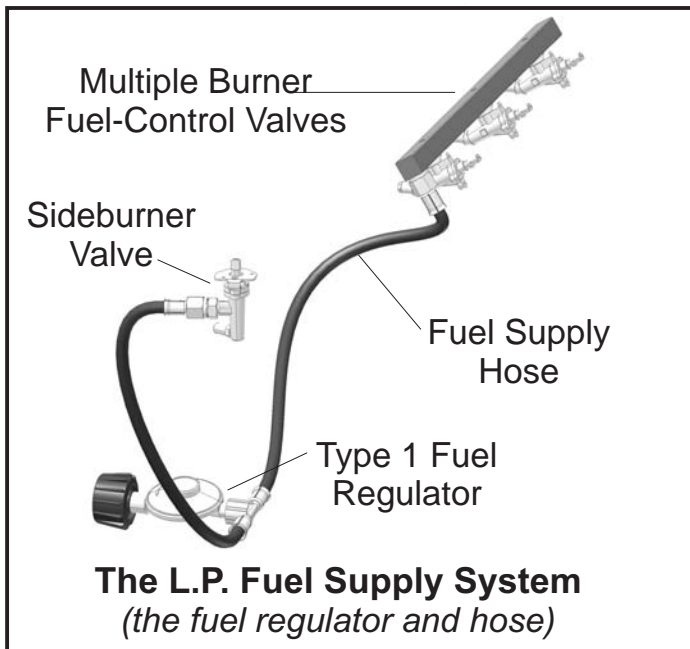
Liquid Propane (abbreviated L.P.) gas is stored under high pressure inside a cylinder and will vaporize when released. It is important that there are no leaky connections on the grill fuel supply system. Refer to the Leak Testing section of this manual.

The L.P. Fuel Supply System

An L.P. gas grill requires a fuel delivery system made up of a L.P. gas supply cylinder, a fuel regulator with hose and a gas-control valve.



The L.P. Fuel Supply System



4. The pressure regulator and hose assembly provided is factory set at an outlet pressure of 11 inches water column (.4 lb. per sq. Inch).

WARNING: Any attempt to adjust the regulator is dangerous and could create a situation causing personal injury or property damage. Consult your L.P. gas dealer if you think the regulator is not working properly.

L.P. GAS SUPPLY CYLINDER

L.P. Cylinders can be obtained at the store where you purchased your grill or from an authorized L.P. gas dealer.

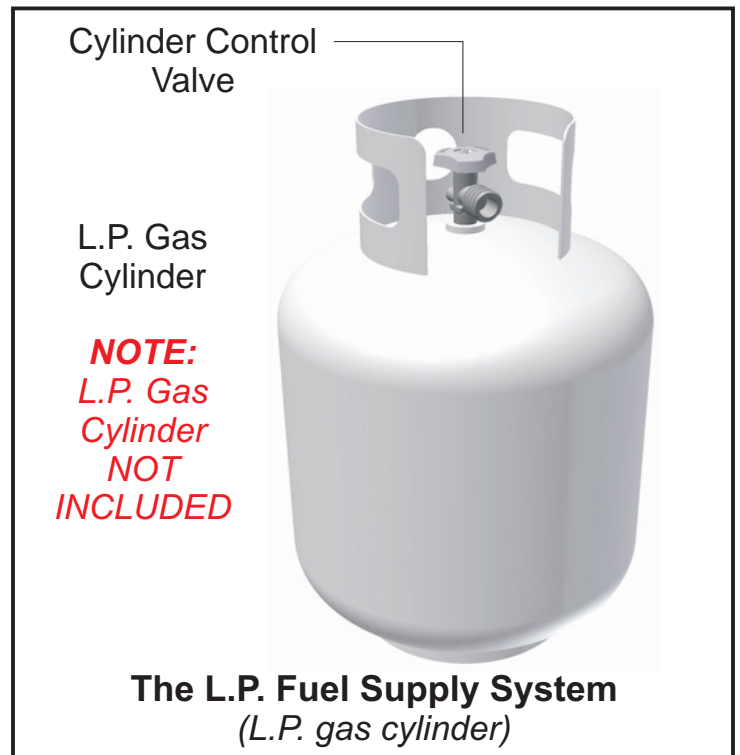
FUEL REGULATOR AND HOSE

The fuel regulator supplied is equipped with a Type 1 coupling nut. Do not attempt to connect to any other L.P. cylinder not equipped with a mating Type 1 cylinder valve. This grill is not to be used with any other cylinder connection device.

The fuel regulator and hose assembly with the Type 1 fitting supplied must be used with the appliance. Do not use a hose and regulator assembly other than the one supplied with the grill or a manufacturer's replacement fuel pressure regulator assembly.

The Type 1 connection system has the following features:

1. The system will not allow gas to flow until a positive connection has been made.
2. The system has a thermal element that will shut off the flow of gas between 240°F and 300°F.
3. The system has a flow-limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.



L.P. GAS CYLINDER SPECIFICATIONS

Any L.P. gas-supply cylinder used with this grill must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity must be 20 pounds of propane. Full-cylinder weight should be approximately 38 pounds (43.7 lbs. Nominal water capacity).

The L.P. gas cylinder must have a shut-off valve terminating in a Type 1 L.P. gas-cylinder-valve outlet. A Type 1 compatible cylinder with a Type 1 cylinder valve has a positive seating connection that 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.

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 U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, 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.

DANGER: Do not insert any foreign objects into the valve outlet. You may damage the back check, A damaged back check can cause a leak, which could result in explosion, fire, severe personal injury or death.

Allow only a qualified L.P. gas dealer to fill or repair an L.P. gas-supply cylinder.

Inform the gas dealer if it is a new or used cylinder to be filled. Caution the gas dealer not to overfill the fuel cylinder.

After filling, have the gas dealer check for leaks and that the relief valve remains free to function.

Have the gas dealer weigh the cylinder after filling to ensure that the cylinder is not overfilled.

DANGER:

- a.) Do not store a spare L.P. gas cylinder under or near this appliance.
- b.) Never fill the gas cylinder beyond 80 percent full.
- c.) If the information in (a.) and (b.) Is not followed exactly, a fire causing serious injury or death may occur.

TRANSPORTING A FULL CYLINDER

WARNING: Handle a full cylinder with care. Gas is under high pressure.

You should transport only one cylinder at a time. Transport the cylinder in an upright and secure manner with the control valve turned off and the dust cap in place.

Do not transport a cylinder in the passenger compartment of a vehicle.

Do not leave cylinder in direct sunlight or in a high-heat area such as a closed car trunk. High-heat areas could cause the relief valve to vent gas.

Use a cylinder cap on the cylinder-valve outlet during transport and when the cylinder is not connected to the grill. Keep cylinder valve closed when not in use.

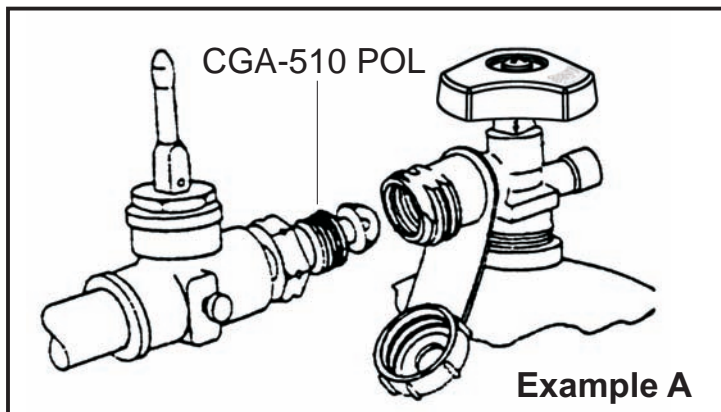
Take These Instructions to the L.P. Gas Dealer

When using a cylinder exchange, be sure the exchanged cylinder is a Type 1 cylinder; a 510 POL cylinder will not fit a Type 1 regulator.

FILLING AND PURGING TYPE 1 L.P. GAS CYLINDERS

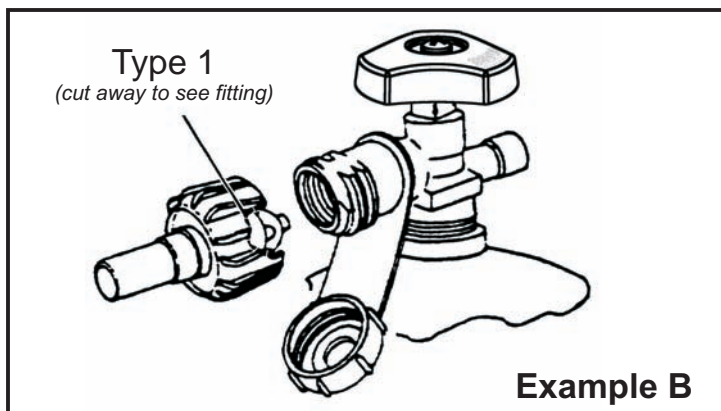
DANGER: Purging and filling of L.P. gas cylinders must be performed by personnel who have been thoroughly trained in accepted L.P. gas industry procedures. Failure to follow this instruction may result in explosion, fire, severe personal injury or death.

IMPORTANT: Purge new cylinders before filling. This tank is easily filled with a standard CGA 510 POL filling connection.



Filling a Type 1 Cylinder Valve

*Example A: shows a CGA-510 POL fitting.
Example B: shows using a Type 1 POL fitting.*



The L.P. gas cylinder has a Type 1 cylinder valve with a back-check module in its outlet that will not permit gas to flow until an evacuation device is installed. To purge the L.P. gas cylinder, the back-check module must be opened with an evacuation device.

PURGING AND EVACUATION DEVICES FOR L.P. GAS CYLINDER WITH TYPE 1 CYLINDER VALVES

A. Hose-end valve with a bleed port: Purging can be accomplished using a hose-end valve containing a bleed port, which also allows for evacuation without the use of an adapter.

B. Hose-end valve without a bleed port: When a hose-end valve does not have a bleed port, a separate device must be used for evacuation.

C. Purging using a Type 1 connection: L.P. gas cylinder evacuation can be accomplished during each purging by using a Type 1 connection. The Type 1 valve outlet has 1-5/16" external ACME right-hand thread that will accept this connection.

CAUTION: After purging or filling an L.P. gas cylinder, do not insert a POL plug into the valve outlet. Insertion of this plug will prevent the back-check from closing. Use ONLY the provided cap and strap attached to the outlet. Close the cylinder valve knob before returning the cylinder to the customer.

For proper purging procedures in the USA, refer to: Safety Bulletin NPGA # 133, "Purging L.P. Gas Cylinders," and Safety Bulletin NPGA #130, "Recommended Procedures for Filling Cylinders."

DANGER: Do not fill an L.P. gas cylinder beyond 80% full. If this information is not followed exactly, a fire causing serious injury or death may occur.

Pinnacle Series Gas Grill

Assembly Instructions Chapter 2

Getting Started

1. Please follow the steps in the order that they are presented.
2. Assemble the grill where you plan to use it.
3. You may want to place an old towel or cloth at the assembly site to prevent nuts and bolts from becoming lost.
4. Some parts have sharp edges - gloves are recommended when handling parts.
5. Have a friend help. An assistant can make the assembly easier by holding the parts in place while you fasten the nuts and bolts.
6. To be ready to barbecue immediately, have the L.P. gas cylinder filled by an authorized L.P. dealer or cylinder exchange center.

Unpacking the Grill Parts

1. A box knife may be necessary to open cartons and bags.
2. Remove and set aside all inner boxes and parts from the master carton. Be sure to remove all parts packed under the grill lid.
3. Remove and set aside all wrapping paper and additional packaging from the parts. Open all cartons and bags and lay the parts out for easiest access. Refer to pages 34 and 35 for parts and hardware details.
4. Do not destroy carton or packing until your grill is completely assembled and operating to your satisfaction.
5. Most stainless panels are covered with a clear protective sheet - this clear protective sheet must be removed before use.



Tools needed to assemble grill: (tools not included)

- Phillips-head screwdriver (magnetic)
- Pliers or adjustable wrench

Estimated time for assembly: 70 minutes.

HARDWARE:

English

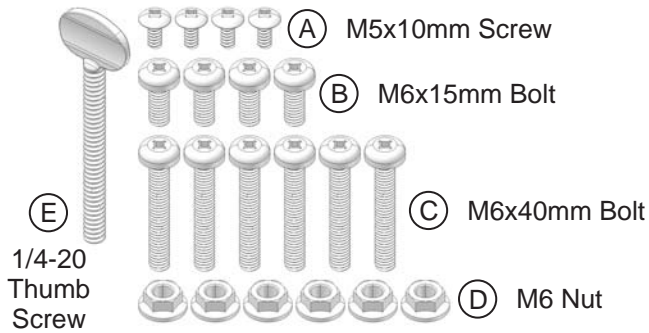


Figure A: (L.P. Gas Models Only)

Step 1: Attach the drawer slides (58) to the tank holder (57) using four M5 screws (A) as shown. Ensure that the ends of the drawer slides are flush with the front of the tank holder. Loosely tighten the screws.

Step 2: Attach the tank drawer assembly (from step 1) to the bottom panel (47) using four M6 bolts (B) as shown. Loosely tighten the screws. Once all screws are in place from steps 1 and 2, tighten them securely.

Step 3: Insert the thumb screw (E) into the tank holder (57) as shown. It does not need to be tightened at this time.

Figure B:

Step 4: Align two legs (48) to the corners of the bottom panel (47) as shown. The side panel (49) wraps around the outside of the legs.

Step 5: From the back side of the assembly, insert one M6 bolt (C) through the side panel (49), leg (48) and bottom panel (47), and thread a M6 nut (D) to the bolt (C) from the inside. Loosely tighten the bolt.

Step 6: From the front side of the assembly, insert two M6 bolts (C) through the right door mount (55), then through the side panel (49), leg (48) and bottom panel (47), and thread M6 nuts (D) to the bolts (C) from the inside. Loosely tighten the bolts.

Step 7: Repeat Step 6 for the left side panel, legs, and door mount (52)(see index page 34). The door mounts are specific to left and right - the item shown (55) is for the right side. The legs and side panels are not specific to left and right.

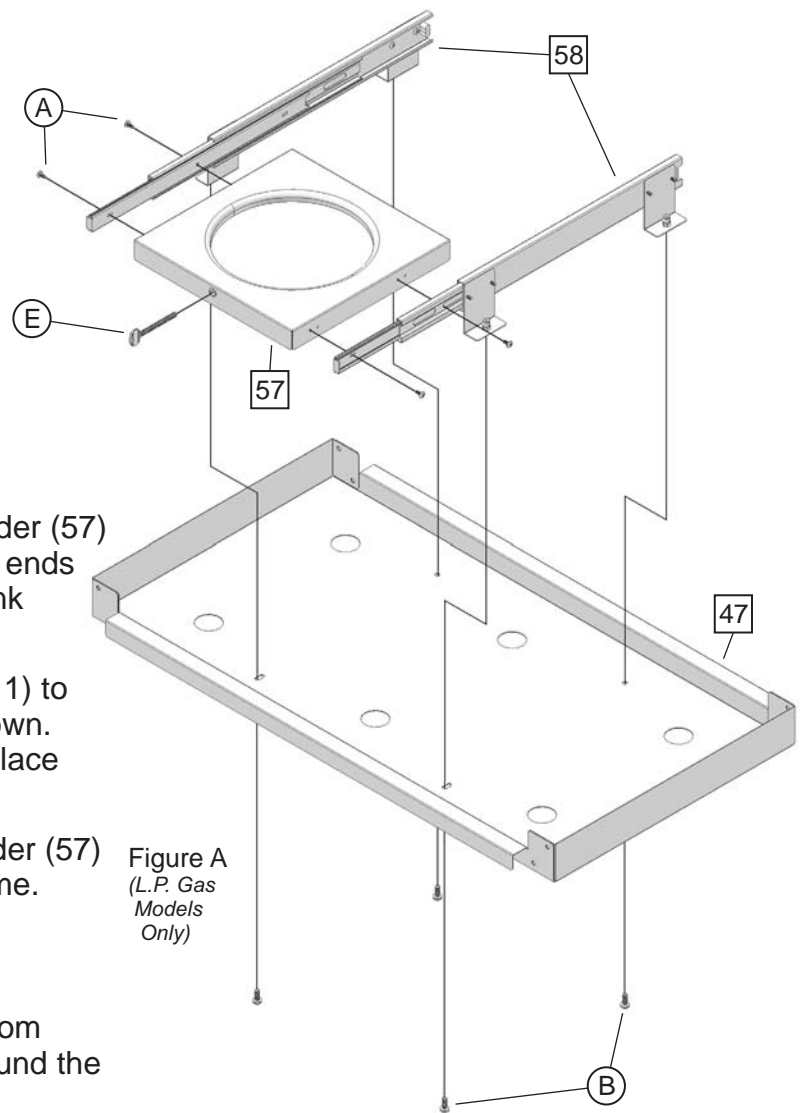
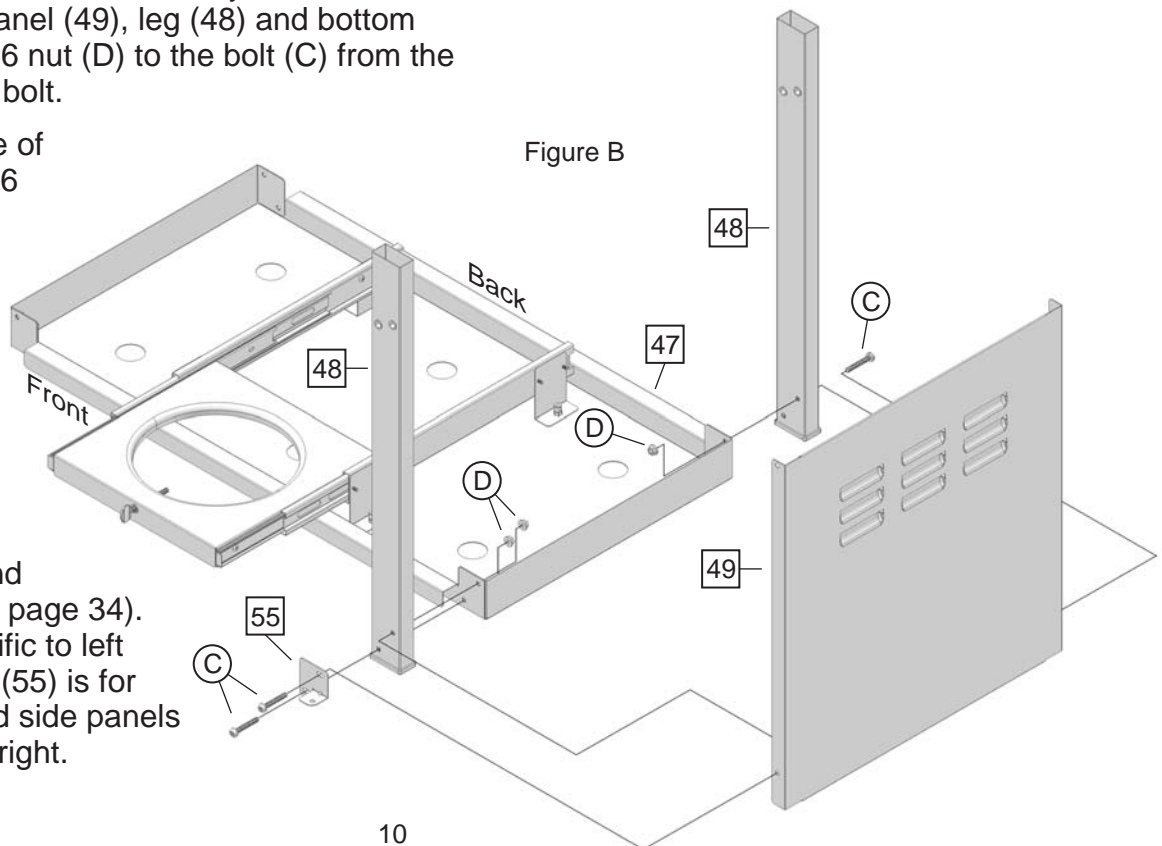


Figure B



HARDWARE:

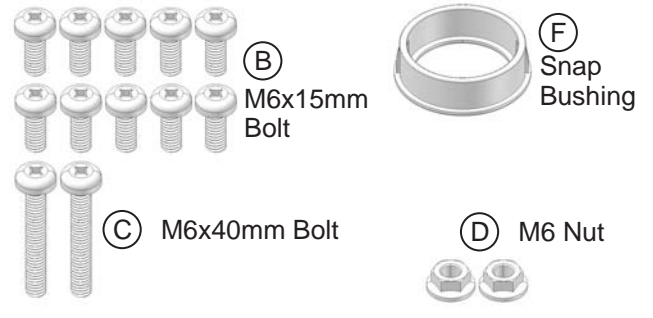


Figure C

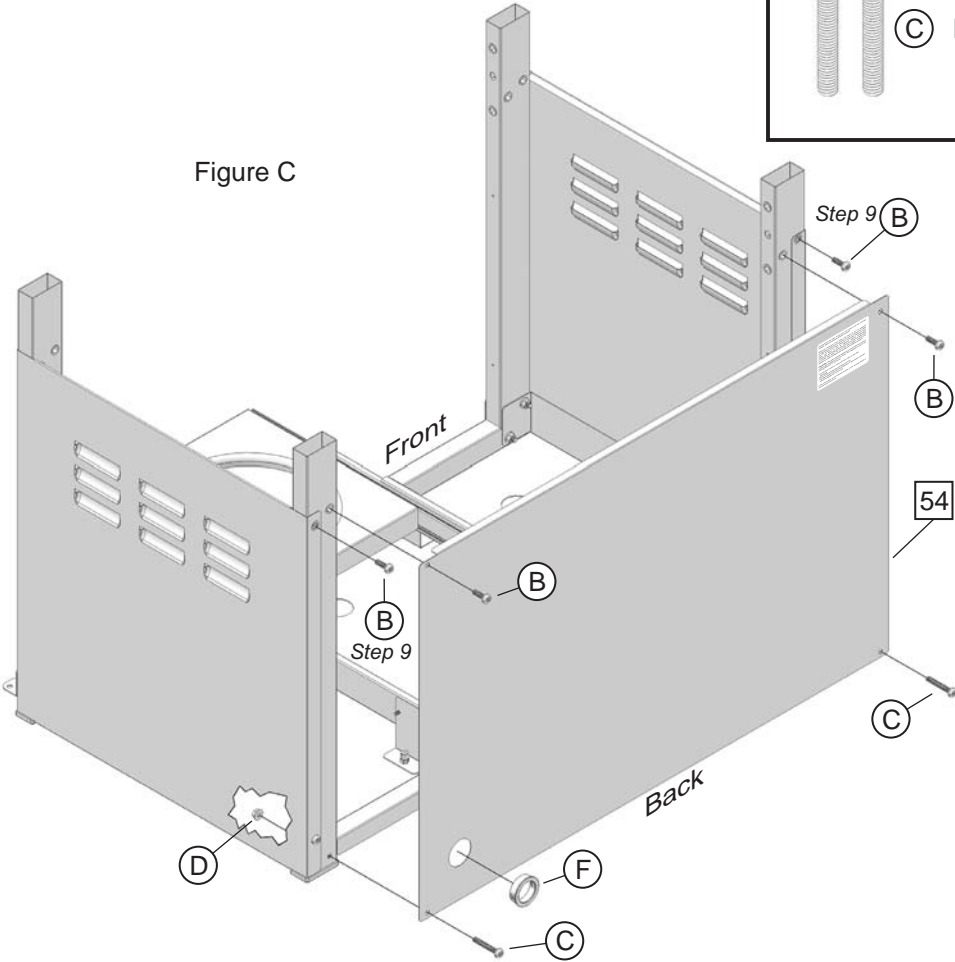


Figure C:

Step 8: Attach the back panel (54) to the back of the cart assembly as shown. Use two M6x15mm bolts (B) to secure the top, and two M6x40mm bolts (C) to secure the bottom as shown. Thread M6 nuts (D) to the lower bolts. Loosely tighten the bolts.

Step 9: Insert M6x15mm bolts (B) into the side panel holes as shown. Loosely tighten the bolts.

Step 10: Insert the snap bushing (F) into the access hole of the back panel (54).

Figure D:

Step 11: Attach the front cross bar (51) to the front of the assembly as shown. Use six M6 bolts (B) to secure the front cross bar. Insert and loosely tighten all bolts first.

Step 12: Once all bolts are in place, securely tighten ALL bolts from all previous steps.

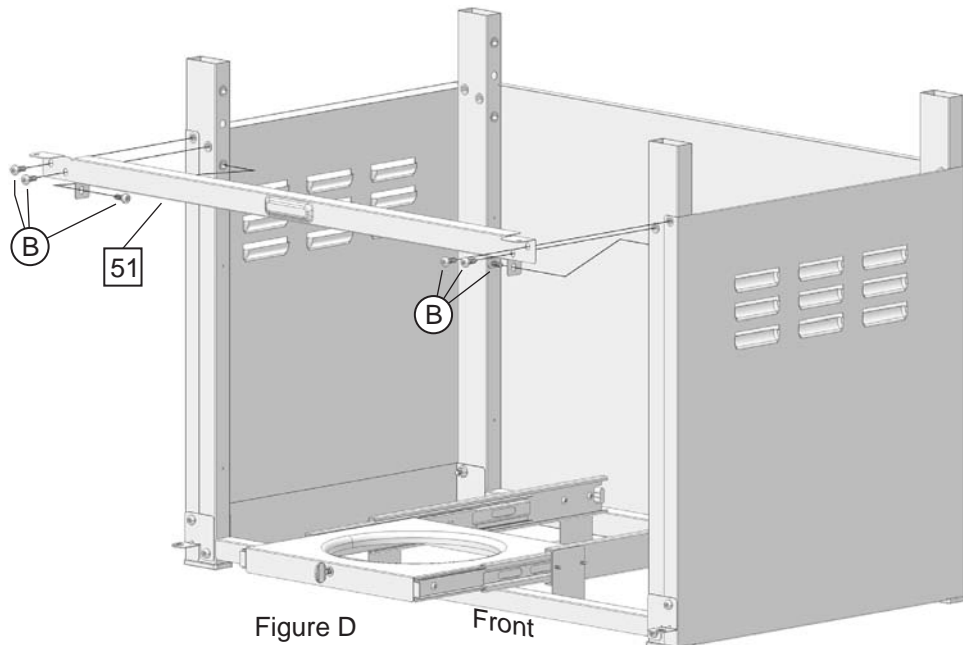
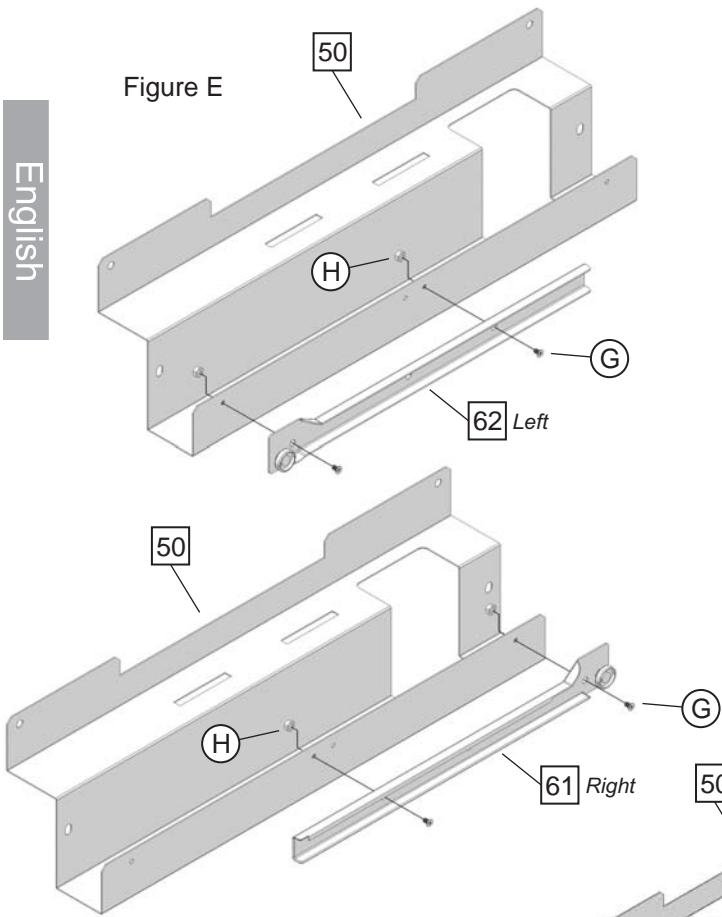


Figure D



HARDWARE:

- (G) M3.5x6mm Screw
- (H) M3.5 Nut
- (B) M6x15mm Bolt

Figure E:

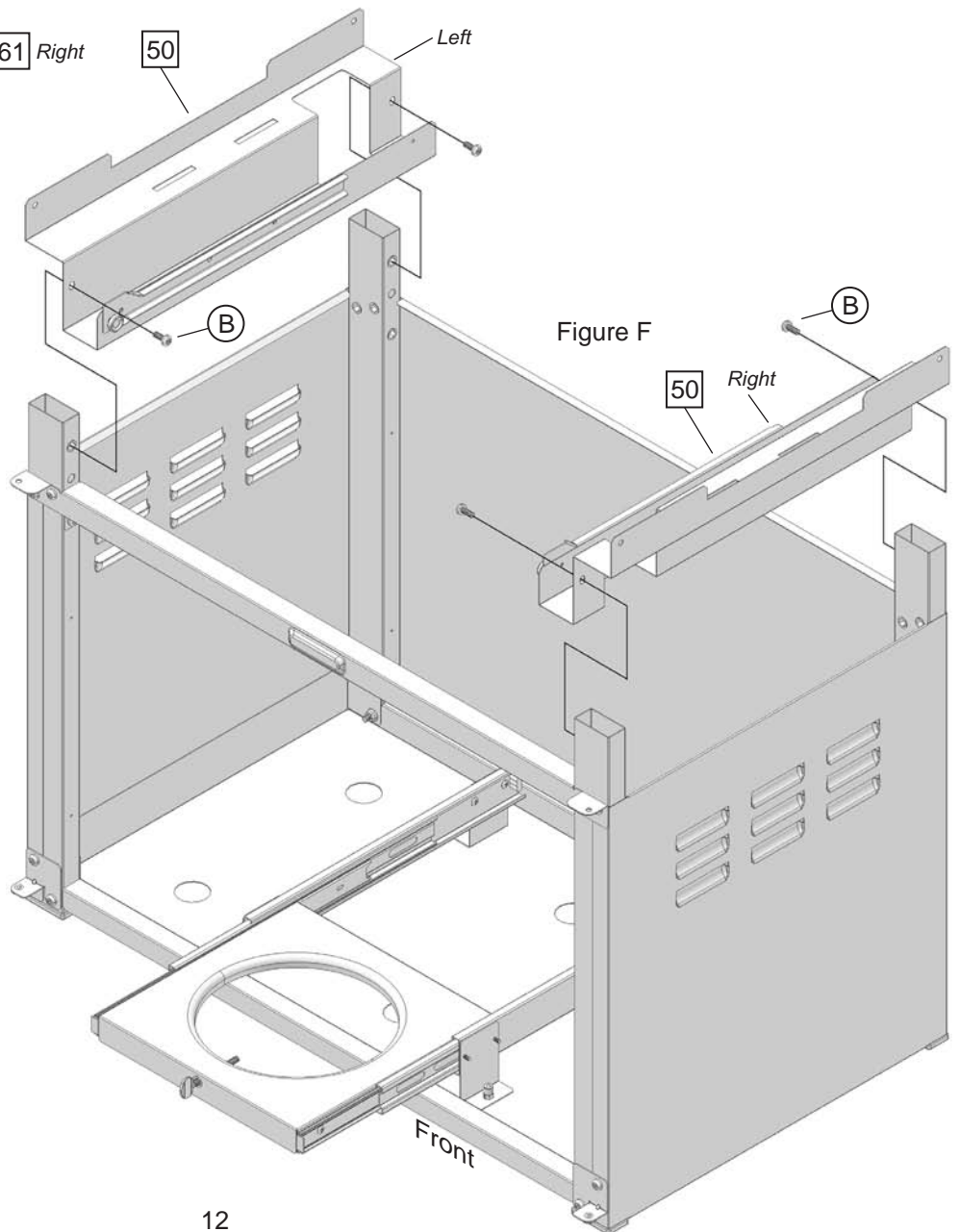
Step 13: Attach the outer drawer tracks (61 & 62) to the support brackets (50) as shown using M3.5 screws (G) and M3.5 nuts (H). Securely tighten the screws.

The support brackets are not specific to left or right. The drawer tracks are specific to left (62) and right (61), but not relevant to this step. Refer to the following steps and Figure F for left and right placement of the drawer tracks.




Figure F:

Step 14: Mount the support brackets (50) to the top of the cart assembly as shown. Be sure the drawer tracks are properly located as left and right as shown.

Use four M6 bolts (B) to secure the support brackets. Securely tighten the bolts.



HARDWARE:

-  (G) M3.5x6mm Screw
-  (H) M3.5 Nut
-  (J) M4x6mm Screw

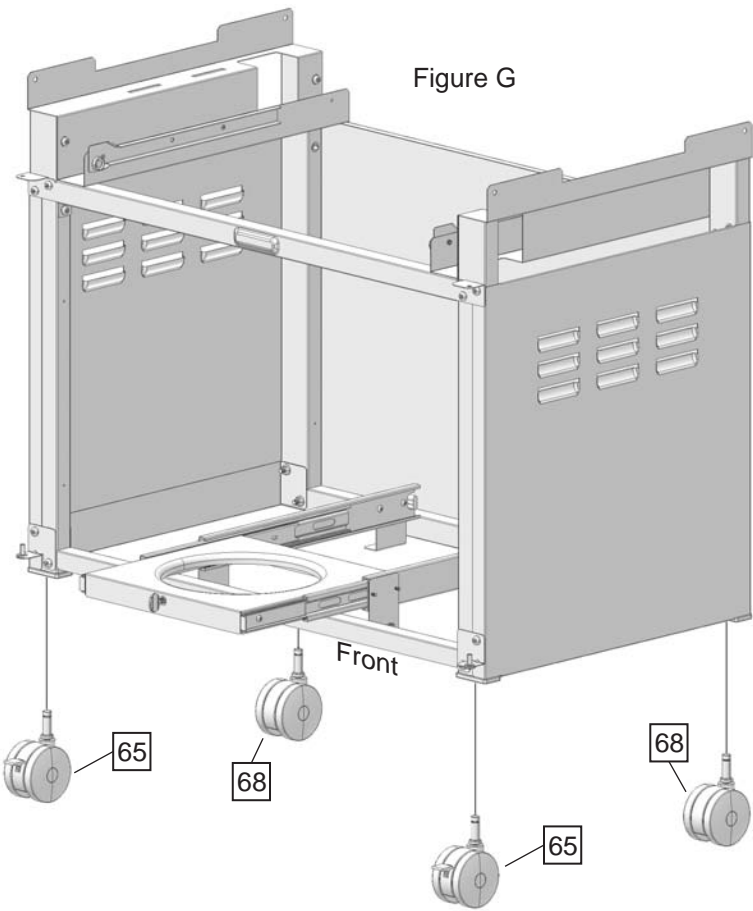


Figure G

Figure G:

Step 15: Insert the four casters (65 & 68) into the bottom of the leg posts as shown. The two locking casters (65) go in the front, the two non-locking casters (68) go in back. Press the caster stems firmly into the mounting holes.

Figure H:

Step 16: Attach a door handle (66) to a cabinet door (53) using two M4 screws (J). Firmly secure the screws, but be careful not to strip the threads in the plastic handle.

Repeat step 16 for the remaining cabinet door (56) and handle (66) (see index page 34).

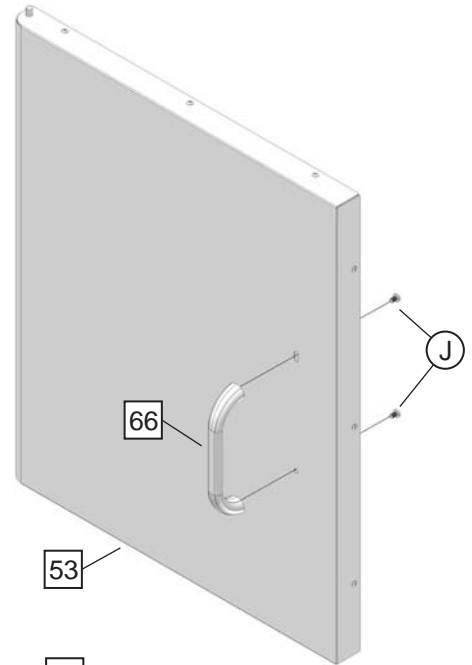


Figure H

Figure J:

Step 17: Attach the drawer handle (67) to the drawer (60) using two M4 screws (J). Firmly secure the screws, but be careful not to strip the threads in the plastic handle.

Step 18: Mount the inner drawer tracks (63 & 64) to the drawer as shown using M3.5 screws (G) and M3.5 nuts (H). Securely tighten the screws.

The inner drawer tracks are specific to left (64) and right (63).

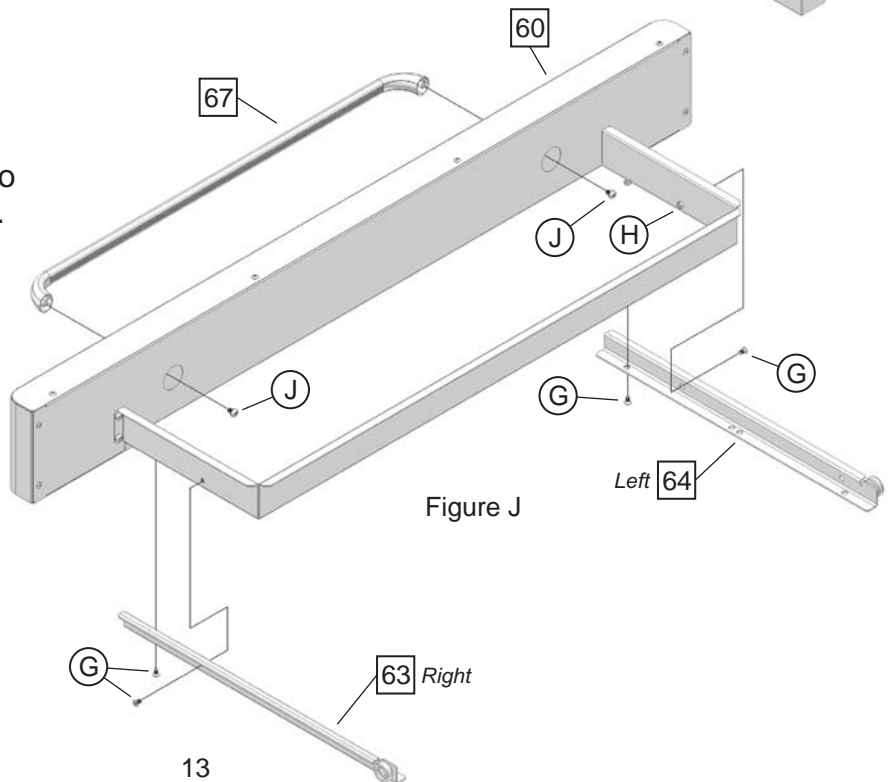


Figure J

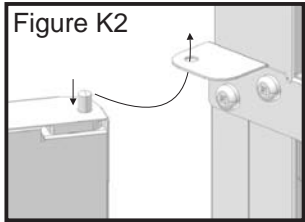
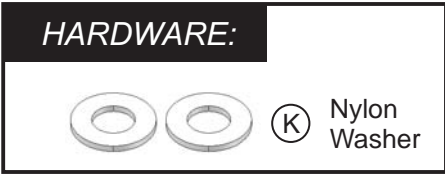


Figure K:

Step 19: Place the nylon washers (K) onto the lower door mounts (52 & 55).

Step 20: Mount the doors (53 & 56) to the lower door mounts (52 & 55).

The holes in the doors slide over the lower door mount hinges (see Figure K1).

The pins in the top of the doors are spring-loaded - push the pins in and snap them into the upper door hinge tab. (see Figure K2)

Note: doors can be adjusted by loosening and adjusting the lower door mount hinges (52&55) as necessary.

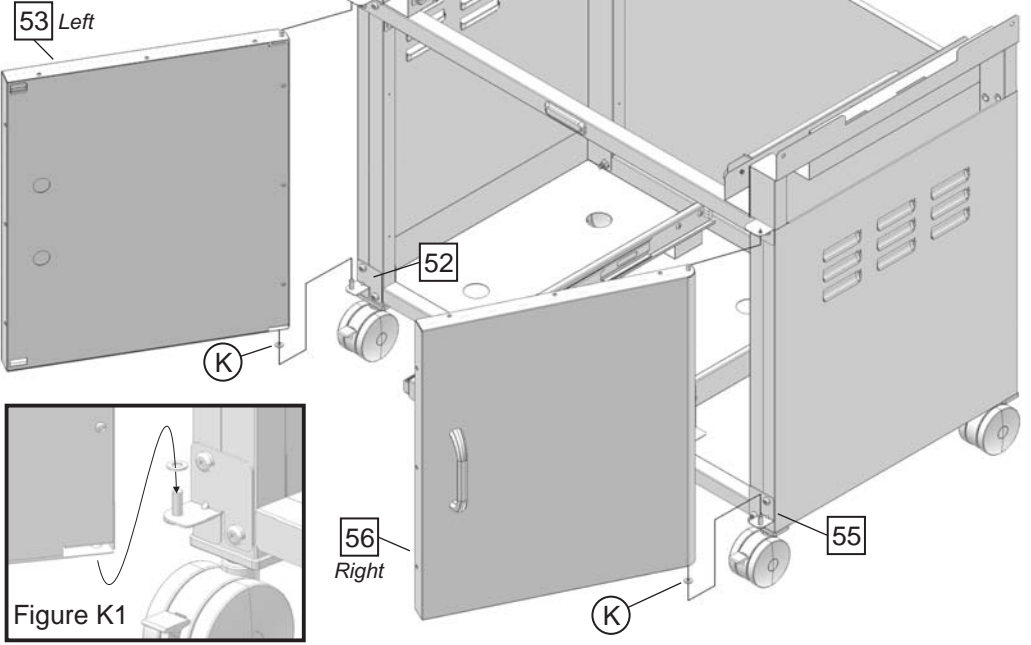


Figure L:

Step 21: Place the drawer assembly (from step 18) into the drawer tracks.

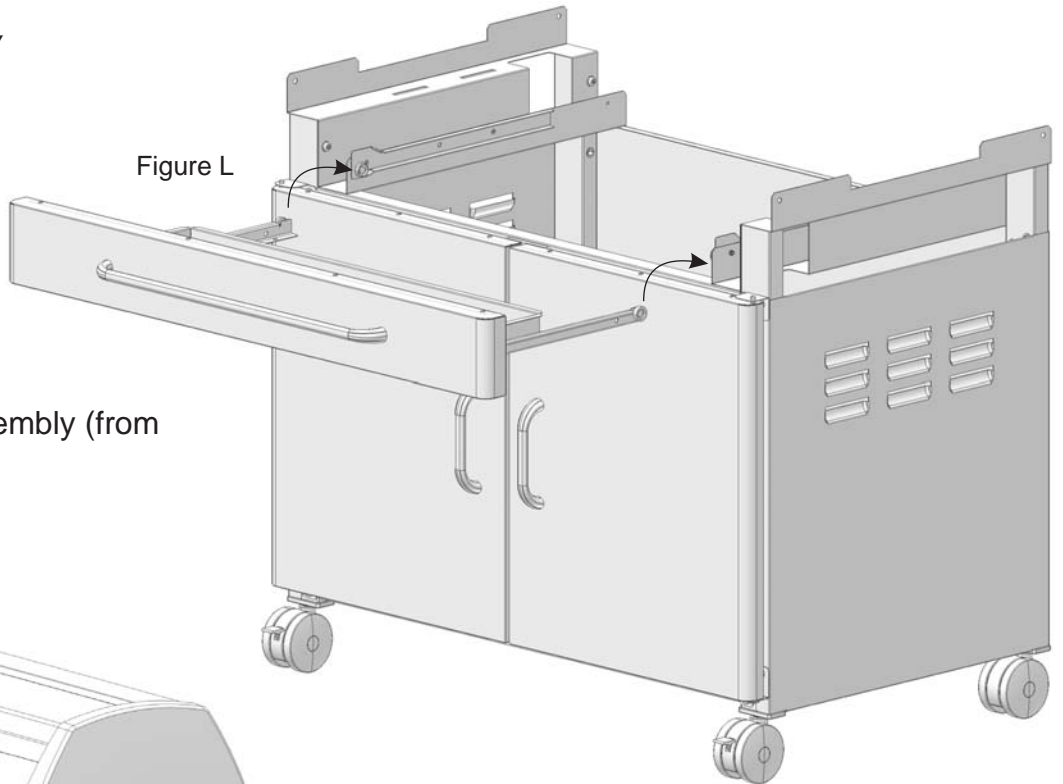
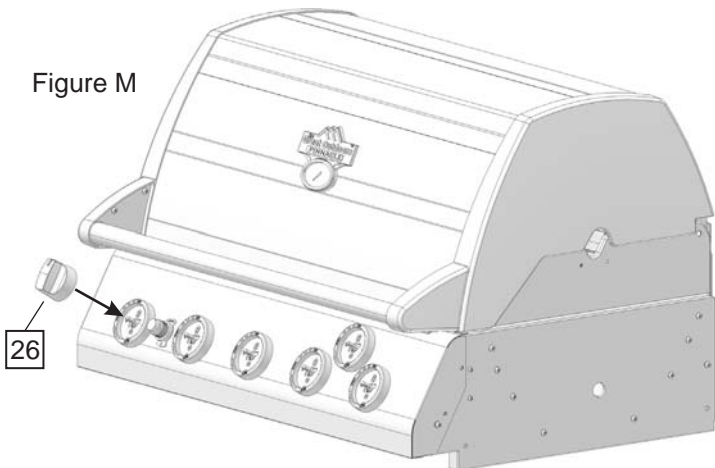


Figure M:

Figure M:

Step 22: Install six control knobs (26) onto the control panel by pushing them on to the valve stems as shown.



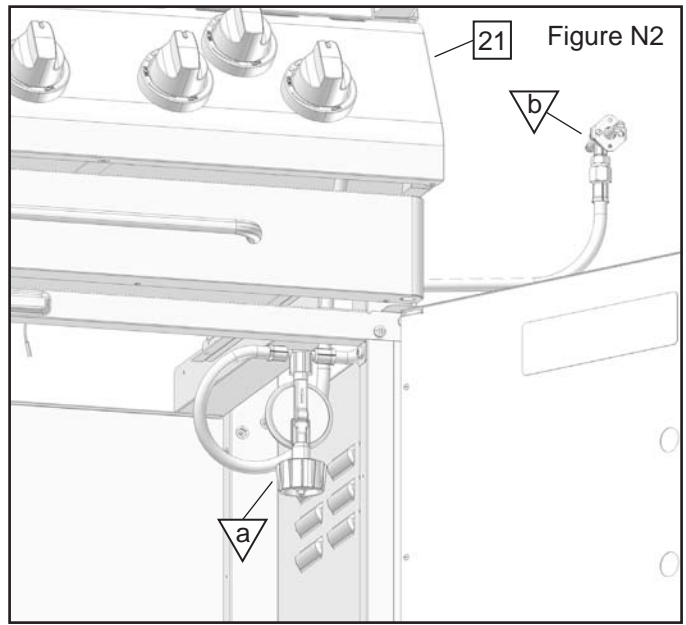
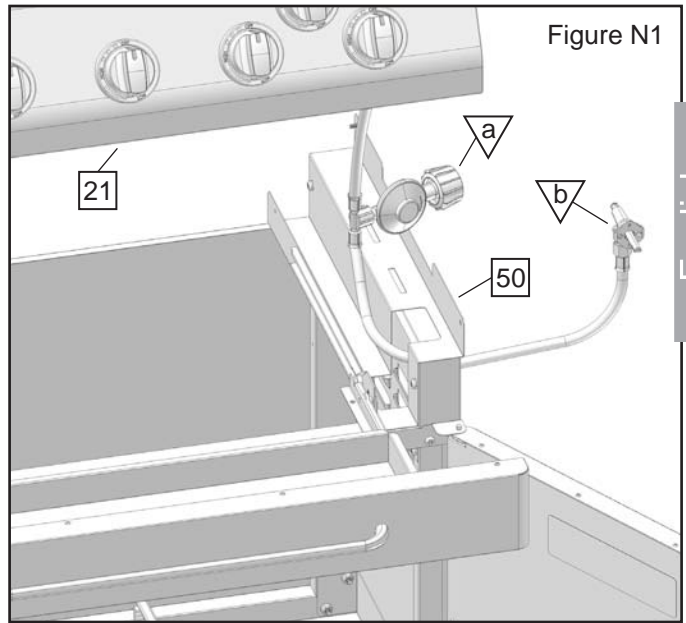
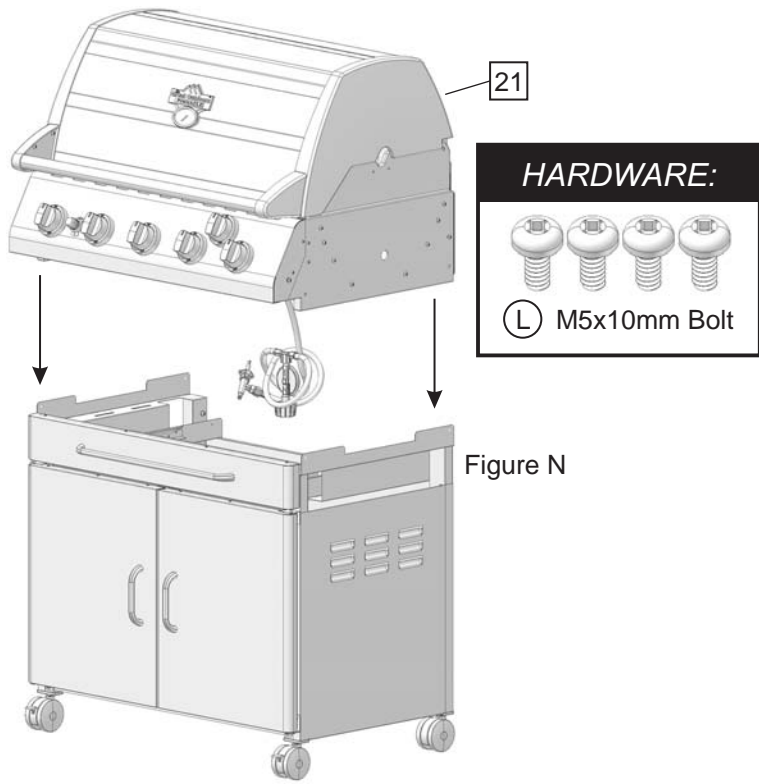


Figure N:

Step 23: Set the grill head (21) onto the cart assembly.

Caution: the grill head is heavy - be sure to get assistance.

Step 24: Before securing the grill head, route the gas hose through the cut-out portion of the mounting bracket (50) as shown in Figures M1 and M2. The regulator (a) must be inside the cabinet. The side burner valve (b) must be outside the cabinet. It may be necessary to pull the drawer out for easier access.

Figure O:

Step 25: Secure the grill head (21) to the cart assembly using four M5 bolts (L) at the four corner mounting locations shown. Securely tighten the bolts.

Be sure the side burner valve (b) is routed out the right side of the cabinet and the regulator (a) inside the cabinet. Eliminate any kinks or binding in the hose.

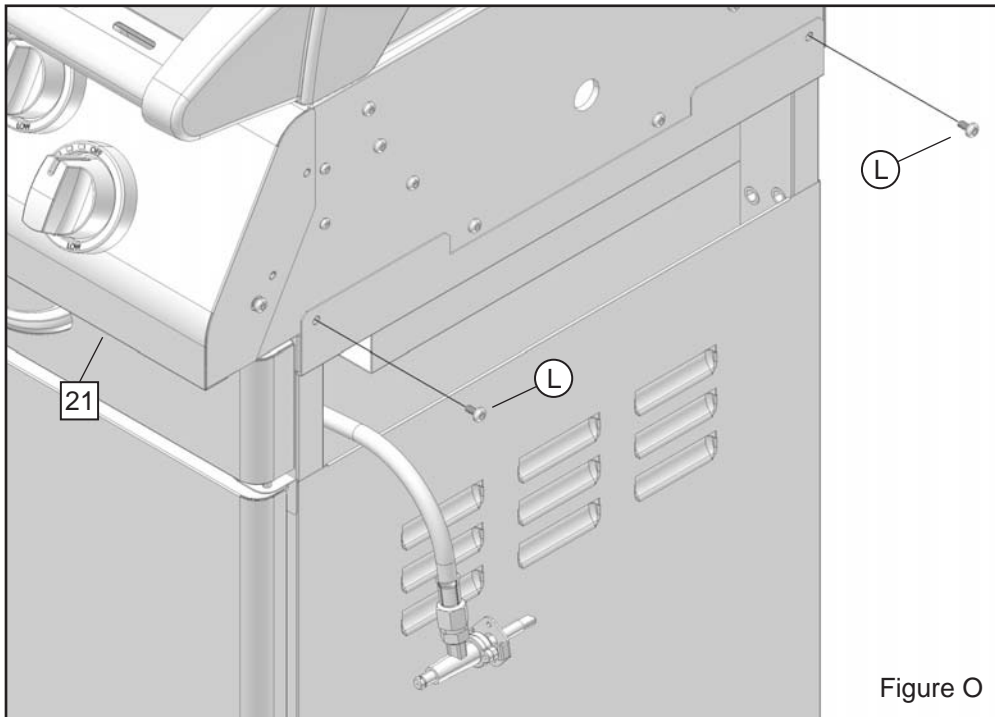
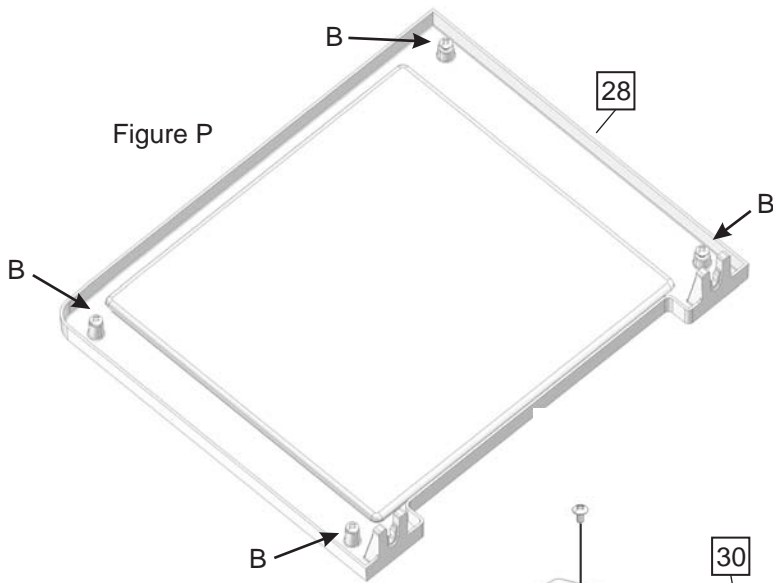


Figure O

**Figure P:**

Step 26: Remove the four screws (B) from the left side table (28) indicated as shown. Do not discard the screws - they will be used in the next step.

Figure Q:

Step 27: Mount the left side table bracket (30) to the left side table (28) as shown, using two of the screws previously removed in step 25. Securely tighten the screws.

Step 28: Mount the left-side condiment tray (29) to the left side table (28) as shown. Secure the tray using the two remaining screws previously removed in step 25. Securely tighten the screws.

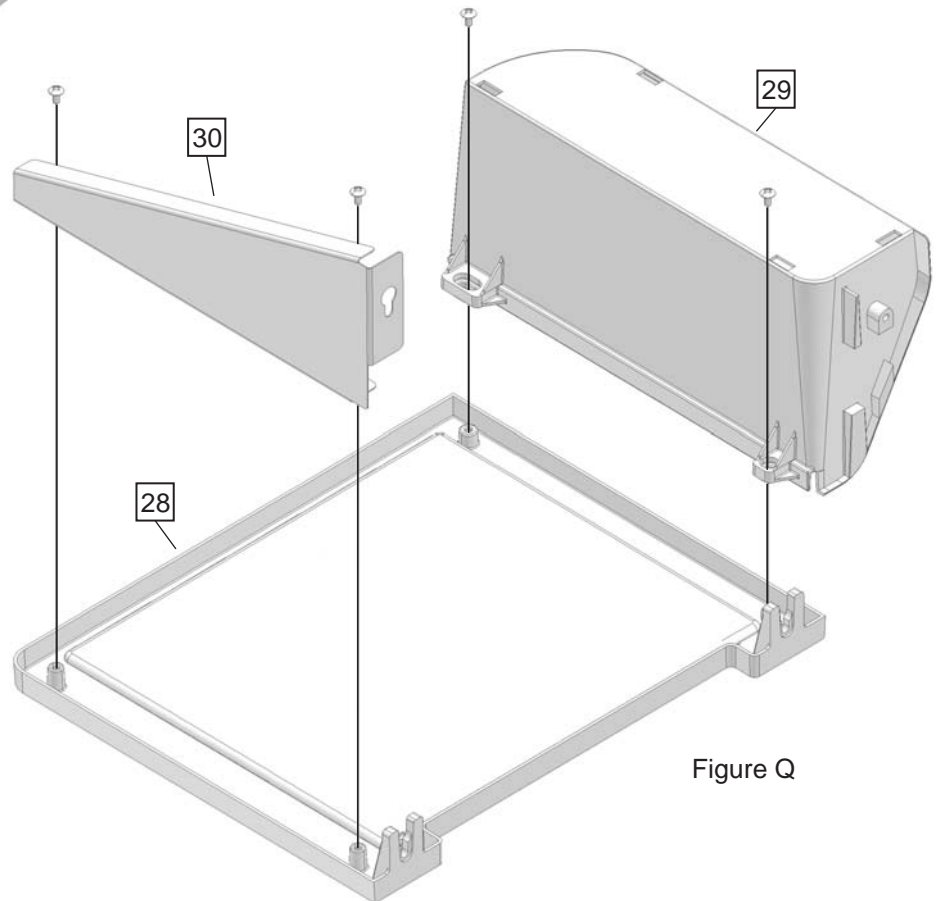


Figure Q

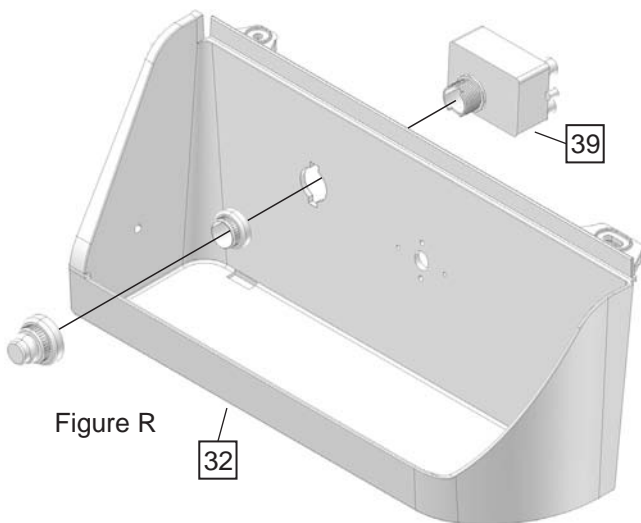


Figure R

Figure R:

Step 29: Locate the igniter unit (39). Unscrew the igniter button and mounting ring from the igniter module by turning it counter clockwise while holding the main body of the igniter module steady.

Insert the main body of the igniter module from the back of the right-side condiment tray (32) as shown. Secure the igniter module with the mounting ring, then re-attach the igniter button by screwing it back onto the igniter module, turning it clockwise until it is snug. Note: Do not over tighten button - it will slip on the threads. In which case, simply re-tighten the button until snug.

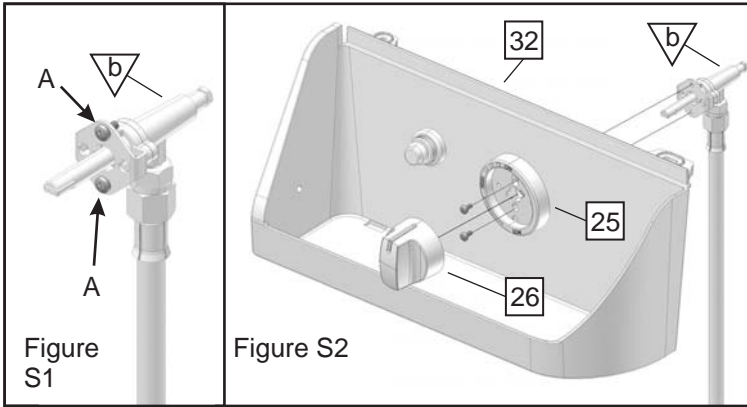


Figure S1, S2 & S3:

Step 30: Remove the two screws (A) from the side burner valve (b) indicated as shown. Do not discard the screws - they will be used in the next step.

Step 31: Attach the side burner valve (b) and knob bezel (25) to the right side condiment tray (32) as shown. Use the two screws previously removed in step 28 to secure the valve and bezel to the tray.

Securely tighten the screws then push the burner knob (26) onto the valve.

Following step 30, the back of the right-side condiment tray should look as shown in figure S3.

Note: The terminal posts on the igniter must be oriented closest to the valve.

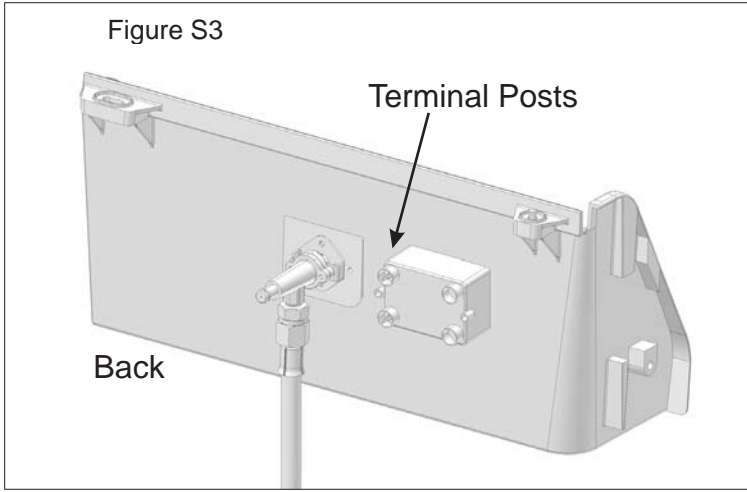
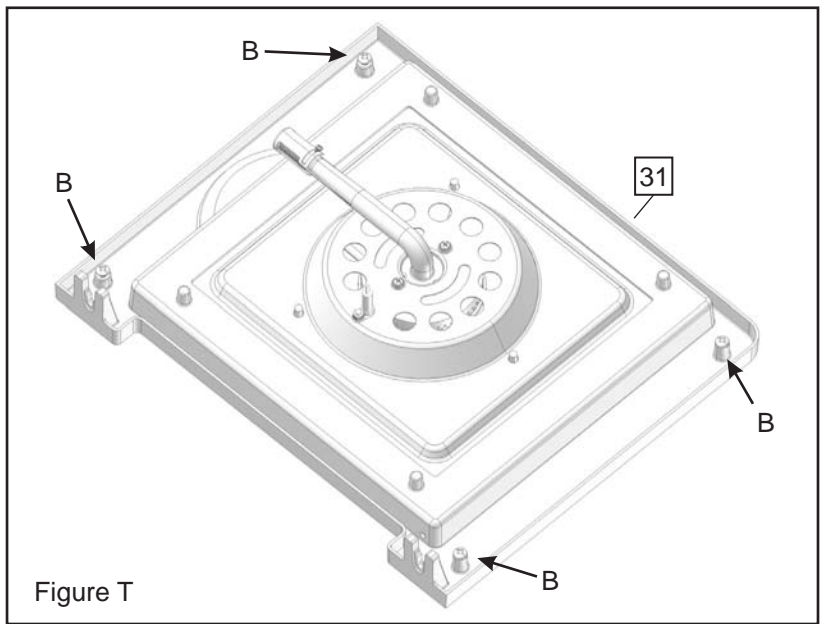


Figure T:

Step 32: Remove the four screws (B) from the side burner table (31) indicated as shown. Do not discard the screws - they will be used in the next step.



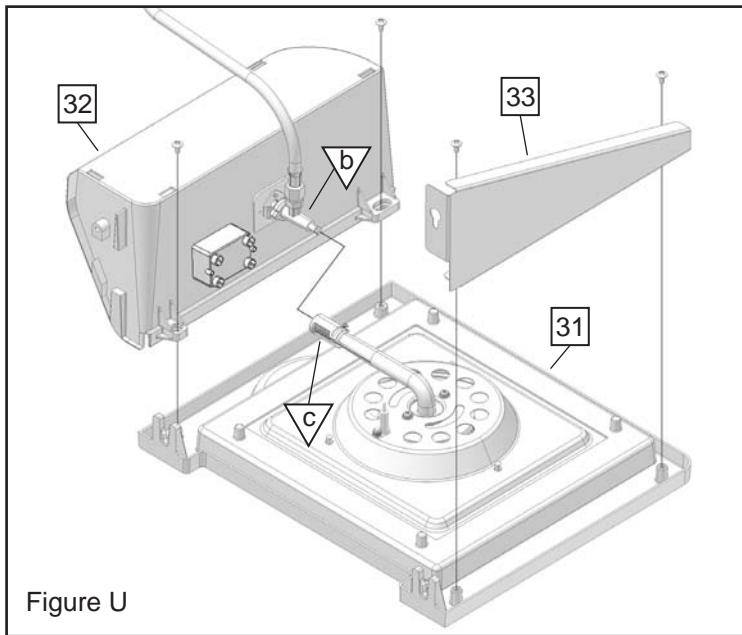


Figure U

Figure U:

Step 33: Mount the right side table bracket (33) to the side burner table (31) as shown above, using two of the screws previously removed in step 30. Securely tighten the screws.

Step 34: Mount the right side condiment tray (32) to the side burner table (31) as shown above. The side burner valve (b) must be inserted into the end of the burner tube (c). Secure the tray using the two remaining screws previously removed in step 30. Securely tighten the screws.

Note: The shutter cap on the end of the burner tube (c) may require tightening of the screw. The burner shutter opening should be adjusted to meet ideal flame character as described on page 31.

Figure V:

Step 35: Loosen and remove the nut and washer used to attach the electrode (36) as shown, being careful not to let the screw fall out the other side. Use the ground wire (40) found in the kit, and slip the eyelet of the ground wire over the open end of the screw. Re-attach the nut and washer, and tighten securely.

Locate the electrode wire (5a) in your kit and attach it to the end of the electrode.

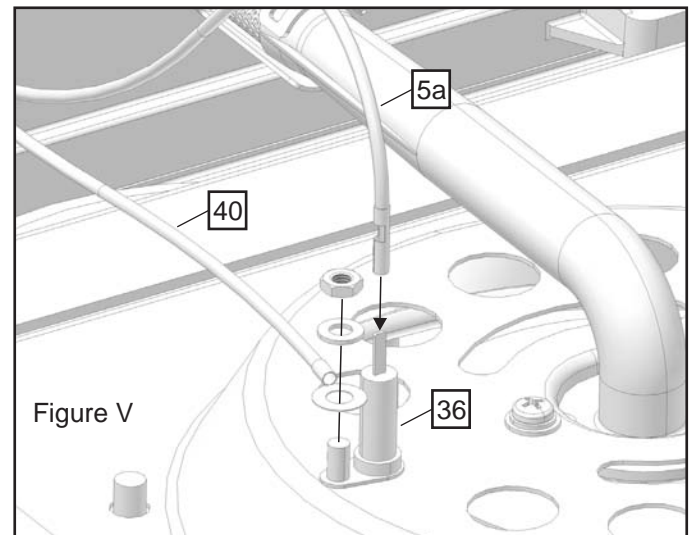


Figure V

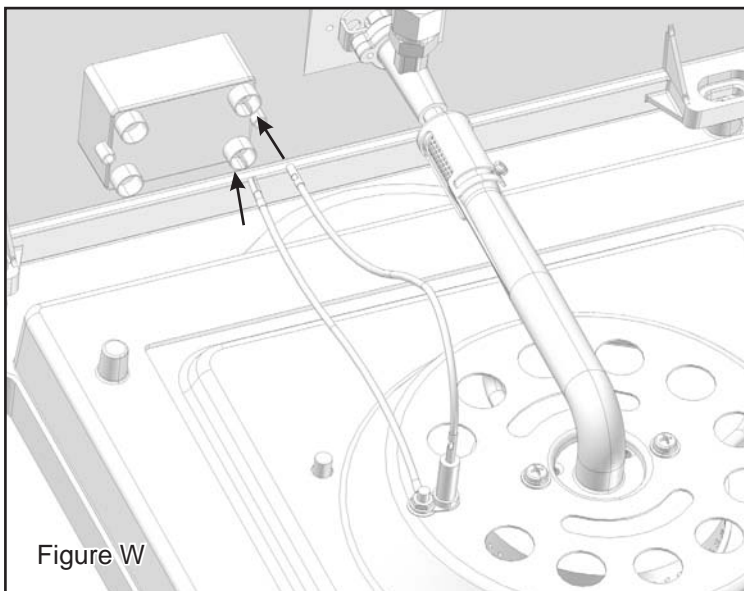


Figure W

Figure W:

Step 36: Attach the ground wire and the electrode wire to the terminals on the back of the igniter as shown.

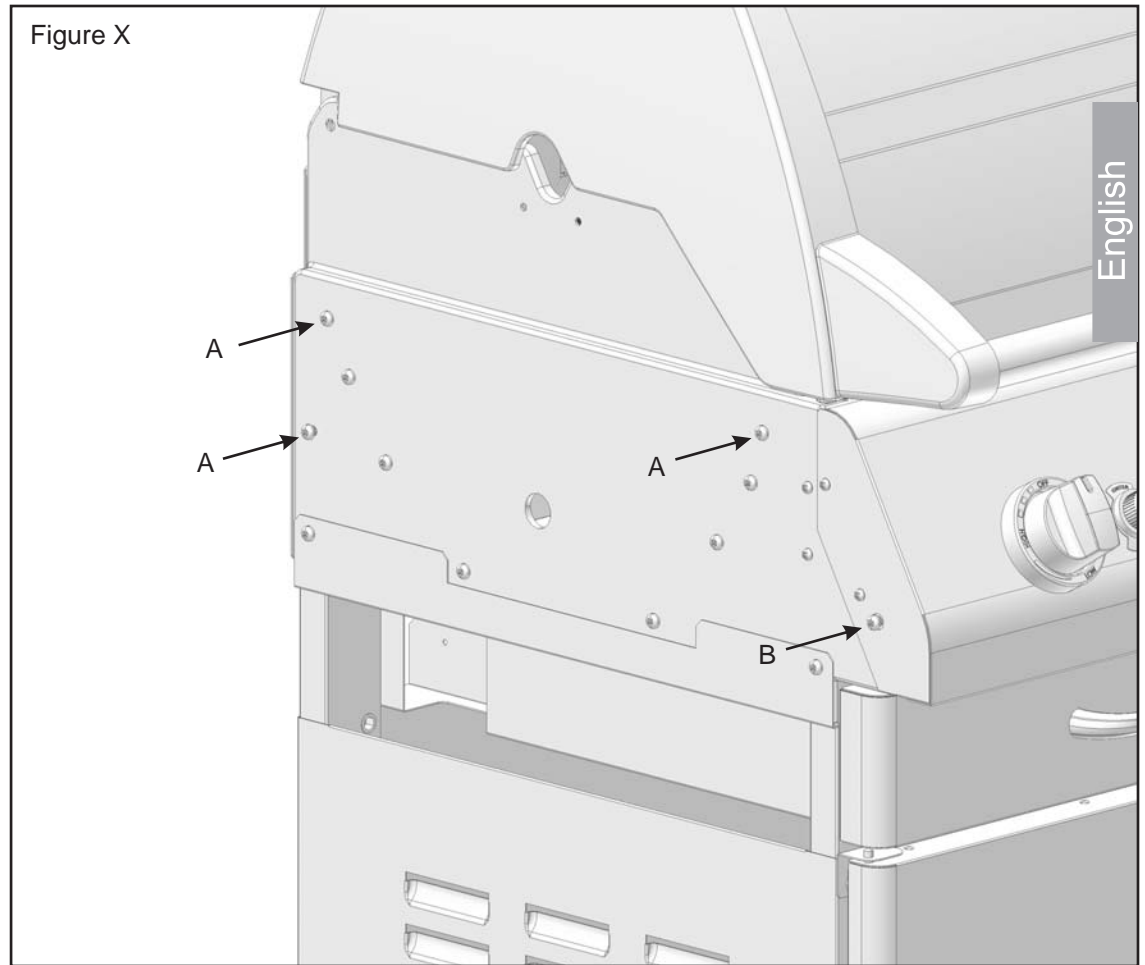
Note: It does not matter to which terminal each wire is attached, as long as each wire makes a good connection.

Figure X

Figure X:

Step 37: On the side of the grill tub, locate the four bolts indicated by the arrows shown. For bolts marked as "A", loosen them about half way and leave them threaded into the grill tub.

For the bolt marked as "B", remove it and set it aside. Do not discard the bolt - it will be used in the next step.

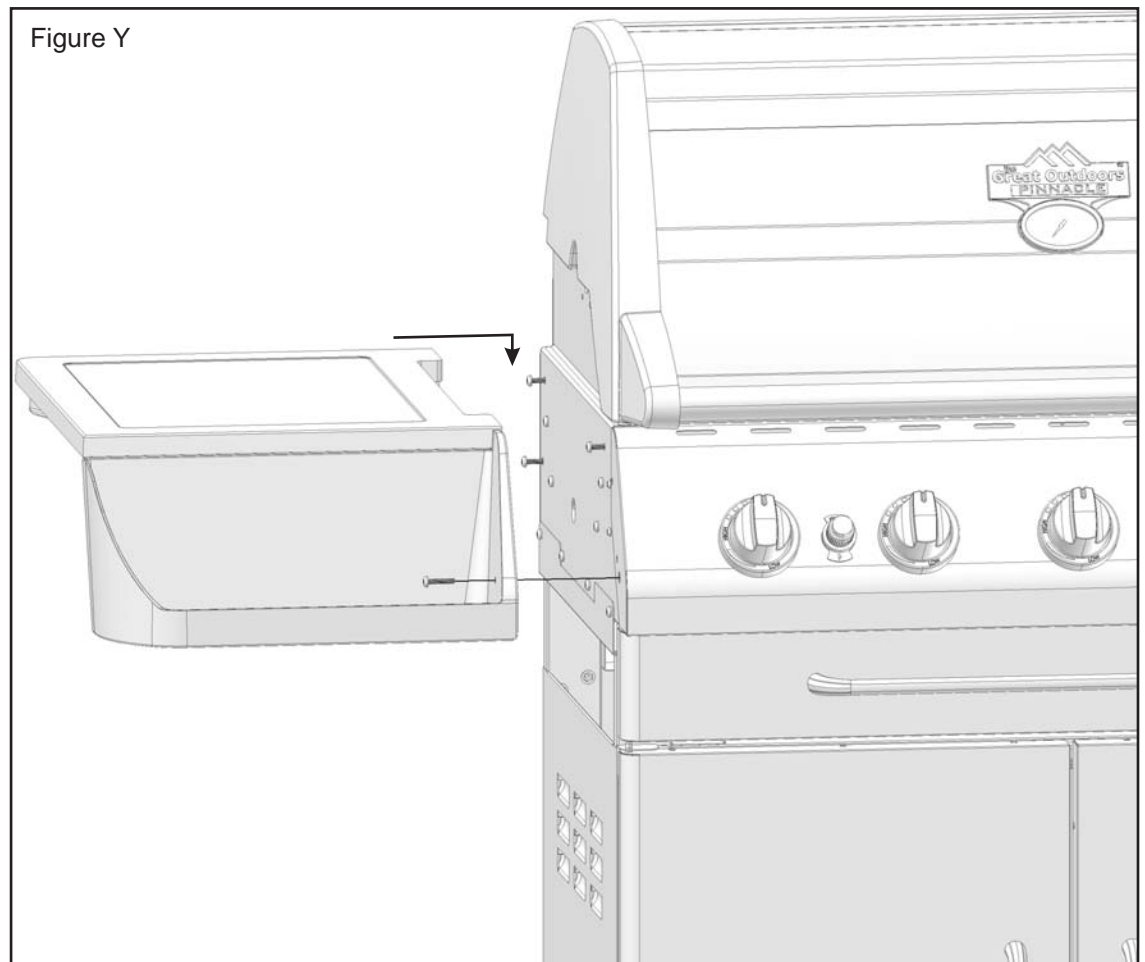
**Figure Y:**

Step 38: Mount the side table to the side of the grill tub as shown. The mounting holes slide over and down onto the bolts.

Using the bolt removed previously, insert it into the front of the table as shown and thread it into the grill tub.

Securely tighten the bolts.

Repeat steps 37 and 38 for the remaining side table.



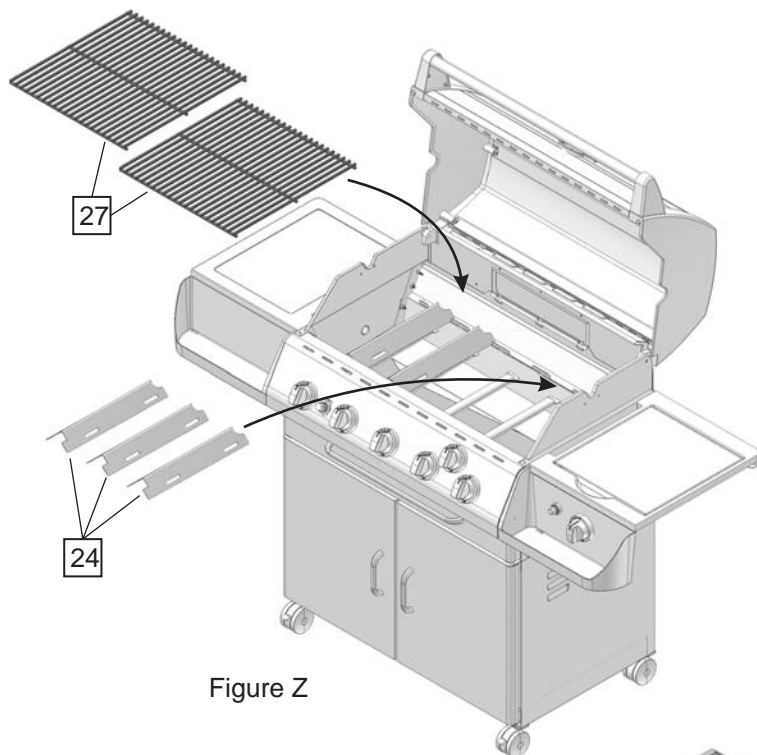


Figure Z

Figure Z:

Step 39: Insert the five heat shields (24) into the grill tub. Each heat shield must be placed above a burner, resting on the brackets in the front and rear of the grill tub.

Step 40: Place the two cooking grids (27) onto the top of the grill tub. They will rest just inside the top ledge of the tub.

Figure AA:

Step 41: Set the warming rack (45) on the upper ledge of the grill tub.

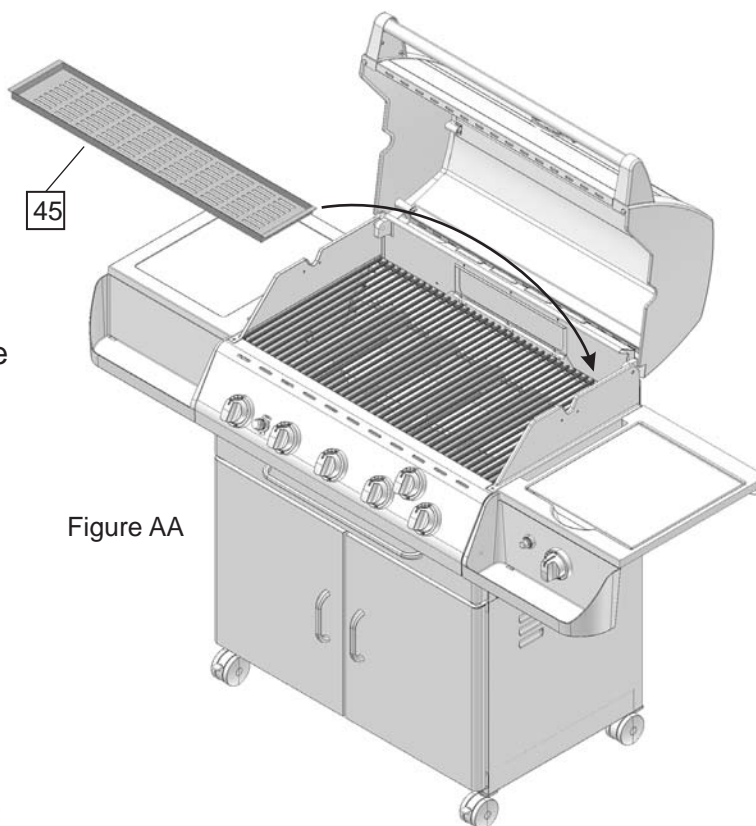


Figure AA

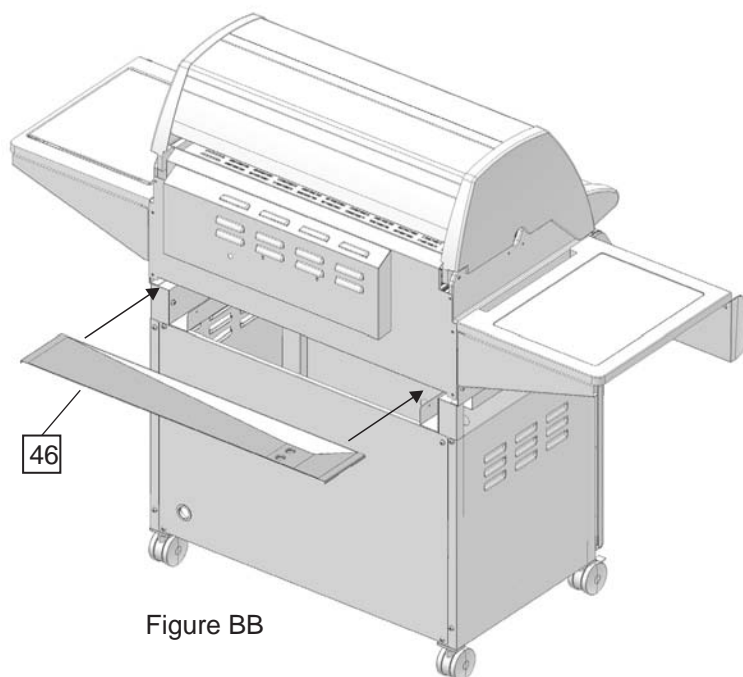


Figure BB

Figure BB:

Step 42: Slide the grease pan (46) into the rear of the grill as shown. Slide it forward until it drops into place.

Figure CC:

Step 43: Place the drip cup (20) into the drip cup holder (19).

Step 44: Hang the drip cup holder (19) from the grease pan (46) drain hole underneath the grill tub, inside the cabinet. The warming drawer may need to be pulled out to access the area.

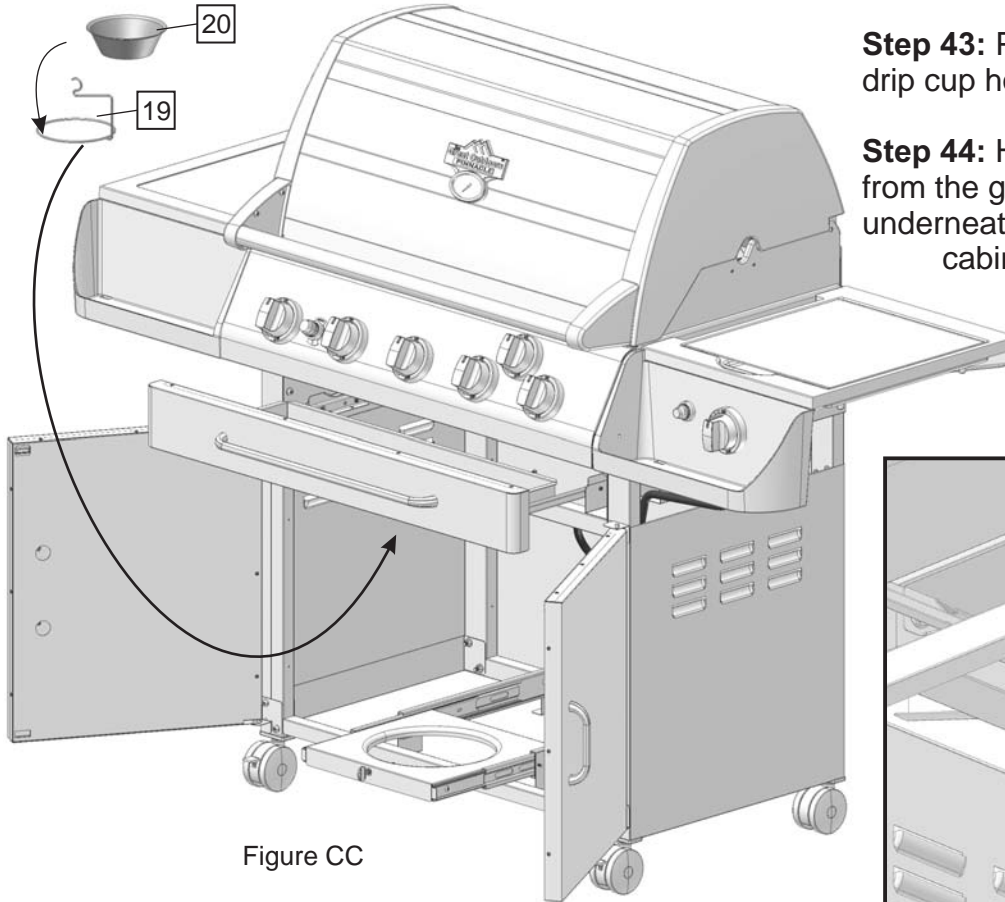


Figure CC

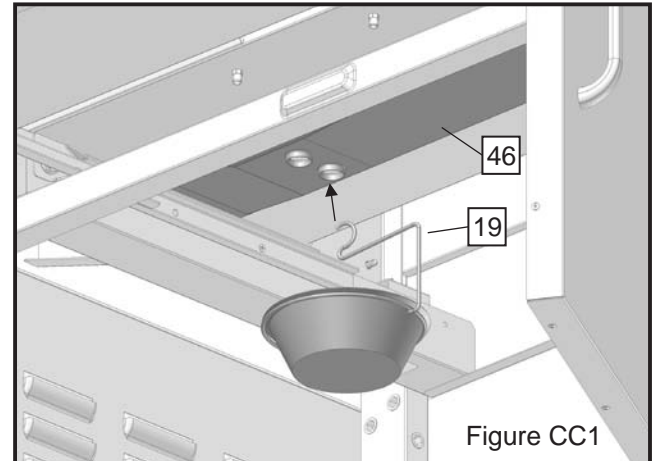


Figure CC1

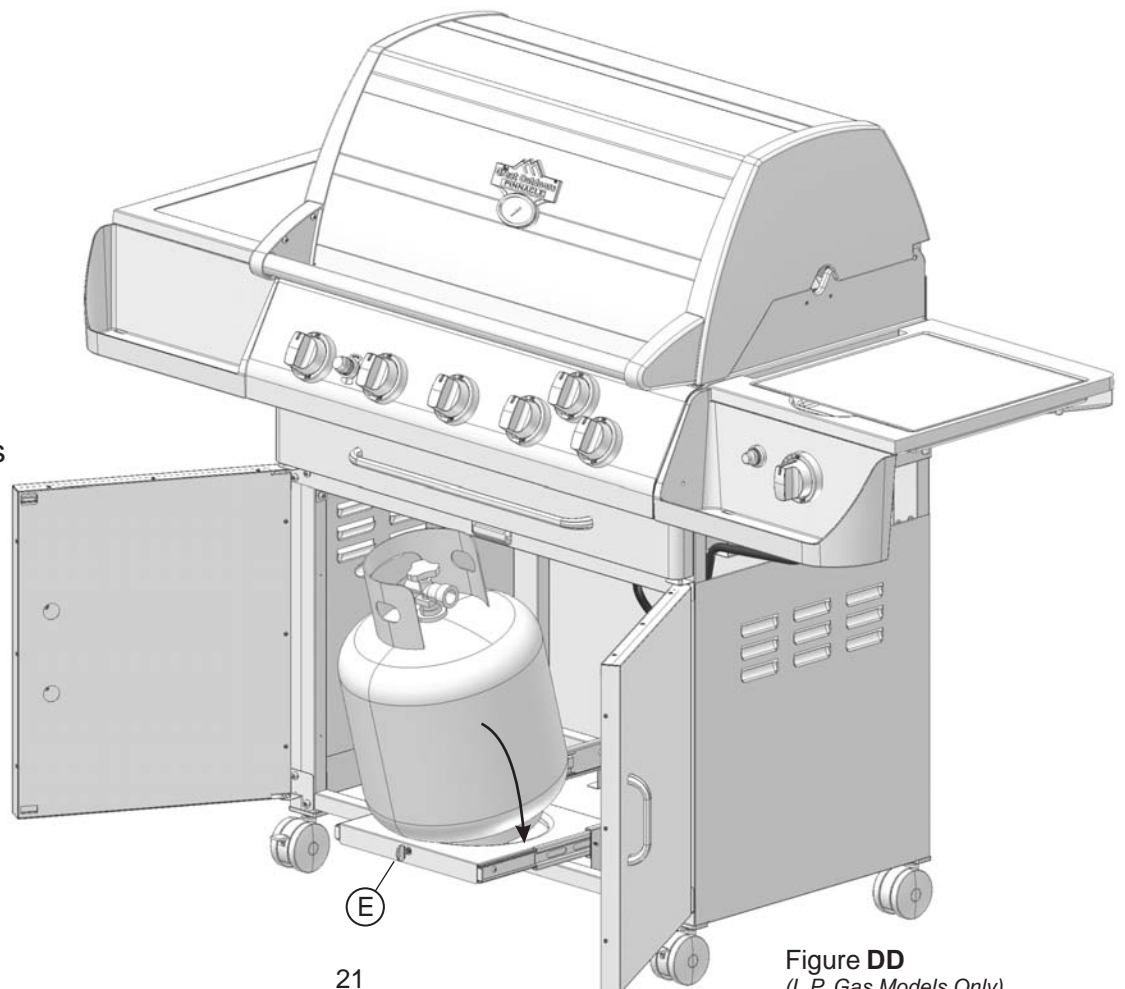
Figure DD: (L.P. Gas Models Only)

Step 45: To install an L.P. gas cylinder, set the cylinder into the tank holder tray in the bottom of the cart.

Tighten the thumb screw (E) to secure the tank.

Note: L.P. gas cylinder not included.

Hose attachment instructions are on the following page.

Figure DD
(L.P. Gas Models Only)

Connecting the L.P. Gas Cylinder



1. The top knob on the supply cylinder must be closed. See that the top cylinder knob is turned clockwise to a full stop.

2. Check that all the grill burner knobs are turned off.

3. Remove the protective caps from the cylinder valve and coupling nut, if present.

4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care not to cross thread the connection.

5. Hand tighten the coupling nut clockwise until it comes to a full stop. Tighten by hand only. Do not use tools.

6. **CAUTION:** In the connection process, the grill side of the connection will seal on the back check in the valve, resulting in a slight resistance. The connection requires

about one-half to three-quarters additional turn to complete the connection.

NOTE: If you cannot complete the final connection, disconnect the regulator and repeat steps 4 through 6. If you are still unable to complete the connection, do not use this valve and regulator.

7. Make sure the hose has no kinks or sharp bends and clears any areas that will become hot during use. Never put strain on the hose where it joins a fitting. The rubber fuel supply hose must not touch the bottom grill casting during use.

8. Before lighting grill, check all connections for leaks using a mild soapy-water solution.

9. Make sure the Drip Cup is in place underneath the grill tub. During use the cup will catch hot grease drippings that could damage the fuel supply system.

Natural Gas Grills - Connecting to Natural Gas

(for specially equipped natural gas grills only)

DANGER: EXPLOSIVE AND FLAMMABLE! If the appliance is for connection to natural gas, the gas connections should be made by a qualified installer or a licensed plumber. The gas-supply line must not be installed by the consumer.

The valve-orifices and fuel supply hose system necessary for use with natural gas is different than the system required for L.P. gas. Modification to the burner valve/orifices allow the use of natural gas. An L.P. cylinder is not needed.

WARNING: Do not use liquid propane (L.P.) gas in an appliance designed for natural gas. Use only natural gas in an appliance designed for natural gas.

INSTALLATION FOR NATURAL GAS

The maximum inlet supply pressure is 11.0" w.c. for propane gas and 7.0" w.c. for natural gas.

The specified supply pressure is 11.0" w.c. for propane gas and 7.0" w.c. for natural gas.

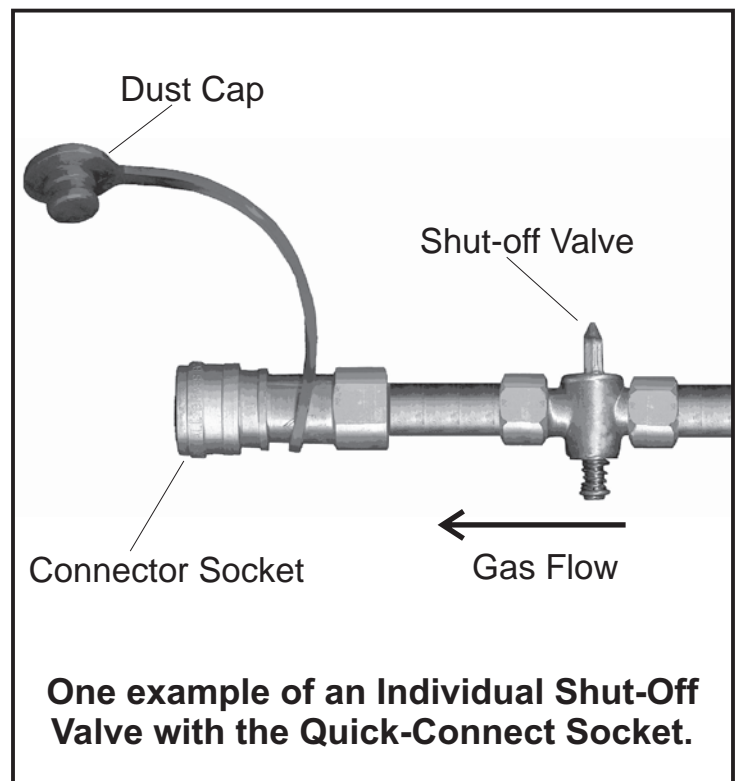
The piping system should be installed by a qualified service technician in accordance with the National Fuel Gas Code (NFPA 54/ANSI Z223.1) in the U.S.A., including:

1. The appliance and its individual shut-off valve must be disconnected from the gas-supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
2. The 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).

A quick-connect coupling sleeve with 3/8" female end is provided. Install the connector socket at the pipe end, after the shut-off valve. This must be installed where the grill will be in use.

It is important to observe the safety guidelines for choosing a safe location. The gas supply must be shut off prior to installation of the quick connector socket. Use only a matching factory authorized quick-connect plug with the quick-connect socket.

Natural-gas units are equipped with a 12-footlong quick-connect fuel hose in place of the shorter hose/regulator attached to the burner valve.



Prior to inserting, turn on gas supply and test all connections with an ammonia-free soap and water solution. Apply this solution to the stem of the shut-off valve and opening of the socket to detect leaks. (See Leak Testing Natural Gas Connections on the following page).

Natural Gas Grills - Connecting to Natural Gas

(for specially equipped natural gas grills only)

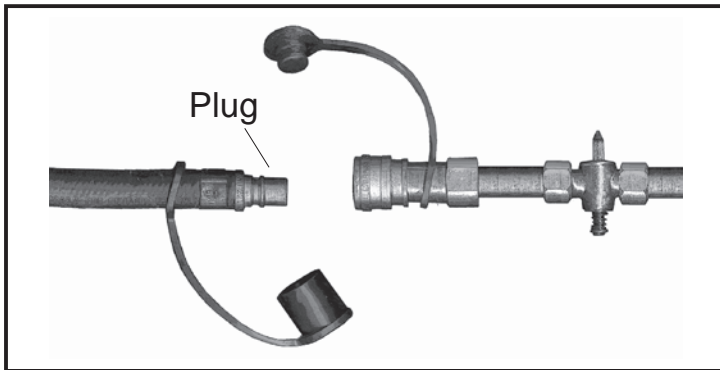
English

OPERATING THE QUICK-CONNECT

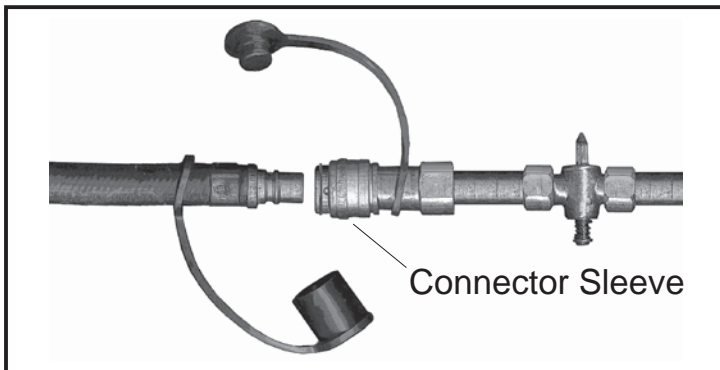
Follow all directions on tags attached to hose.

1. To connect the fuel-supply hose to the fuel supply, the shut-off valve must be closed.

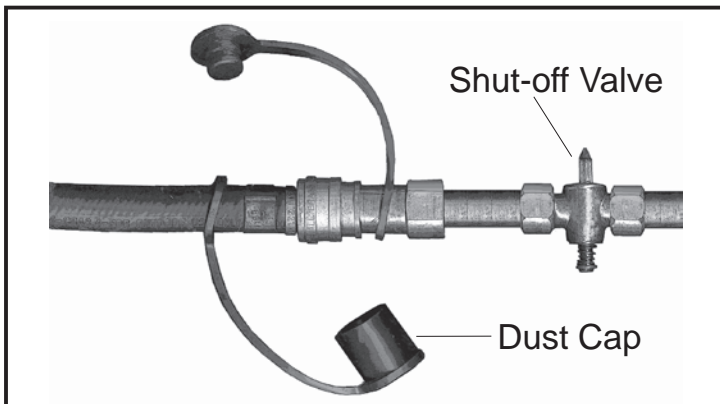
2. Remove the dust cap from the connector socket by sliding the connector sleeve back to release the plug. Remove the dust cap from the plug.



3. Position the plug end of the fuel supply hose into the sleeve opening.



4. Slide the connector sleeve back, firmly push the fitting into the connector.



5. Push the plug into the connector until the sleeve snaps forward to lock the fitting in place. Turn on the shut-off valve. The flow of gas to the appliance will be restricted if the plug is not connected properly.

6. Test for gas leaks using an ammonia-free soap and water solution.

TO DISCONNECT THE FUEL SUPPLY

1. Pull connector sleeve back and pull plug out of socket. This will automatically shut off gas to the appliance.

2. Close the shut-off valve and install the dust caps on the socket and plug. Always turn off the fuel supply at the shut-off valve when the grill is not in use.

LEAK TEST CONNECTIONS

Test all the fuel supply connections using an ammonia-free soap and water solution equally mixed. Never use fire to test for leaks.

1. Turn on the gas shut-off valve.

2. Coat all connections of the fuel supply system, especially at the quick-connect.

3. Watch for bubbles to indicate a leak.

4. If there is a leak, shut off the gas supply and re-connect the hose to the socket. Re-test for leaks.

Do not use the grill if a leak is detected that cannot be corrected in this manner or if the hose and connections become damaged. Replace damaged components with only factory authorized parts.

Do not strain or kink the fuel-supply hose. See that the hose is kept clear of surfaces that become hot during use.

Side Burner Operation

OPERATING THE SIDE BURNER

Before operating the side burner, you must first open the burner cover. (A)

After using the side burner, wait until the unit is completely cool before closing the burner cover.

IGNITING THE SIDE BURNER

(Read all the steps before beginning.)

STEP 1. Check the burner venturi tubes for blockage from an insect nest (see, "CLEANING THE BURNER VENTURI TUBES").

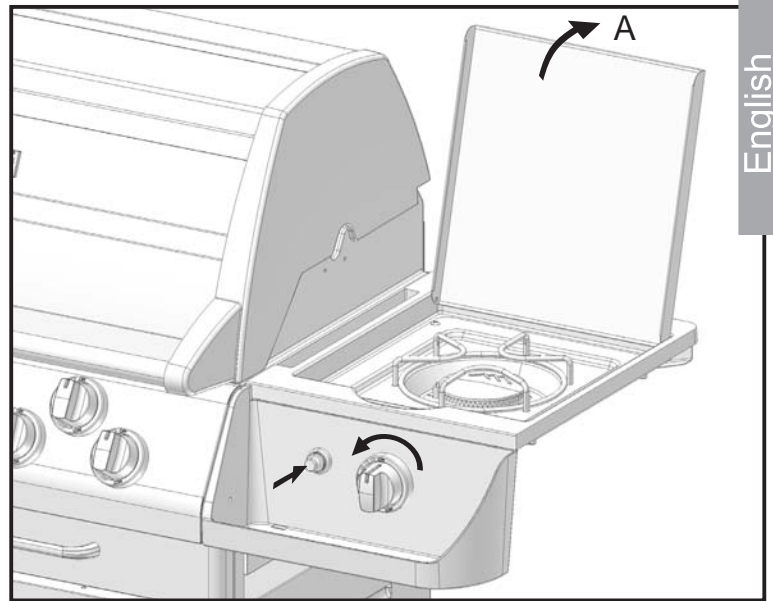
STEP 2. Ensure that the burner-control knob is in the OFF position.

CAUTION: Do not stand with head or arms over the grill.

STEP 3. To light using the igniter: Push in and turn the side burner-control knob counter-clockwise to the high (light) setting.

STEP 4. Immediately press the igniter button. You will hear rapid clicks. Repeat if necessary.

The burner should light within 3-5 seconds.



Operating the Side Burner

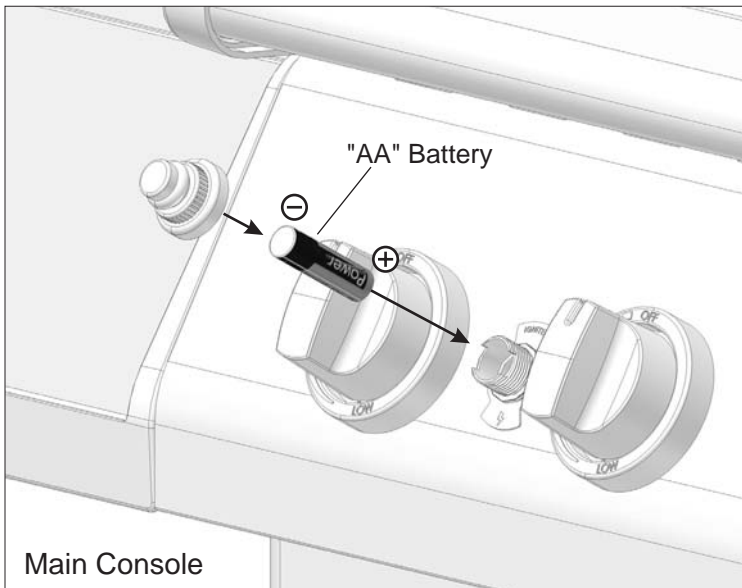
Use the **SIDE BURNER** gas control knob, **PUSH IN** and rotate counter-clockwise to the **HIGH** position. **PRESS THE IGNITER BUTTON UNTIL IT CLICKS** rapidly to light the burner.

STEP 5. If the burner fails to light properly, turn the burner control knob off. Also turn off the L.P. cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for released gas to disperse.

HINT: If the burner does not light after trying again, turn off burner-control knob, the L.P. cylinder valve and try match lighting the grill once the gas has cleared.

Installing the Igniter Batteries

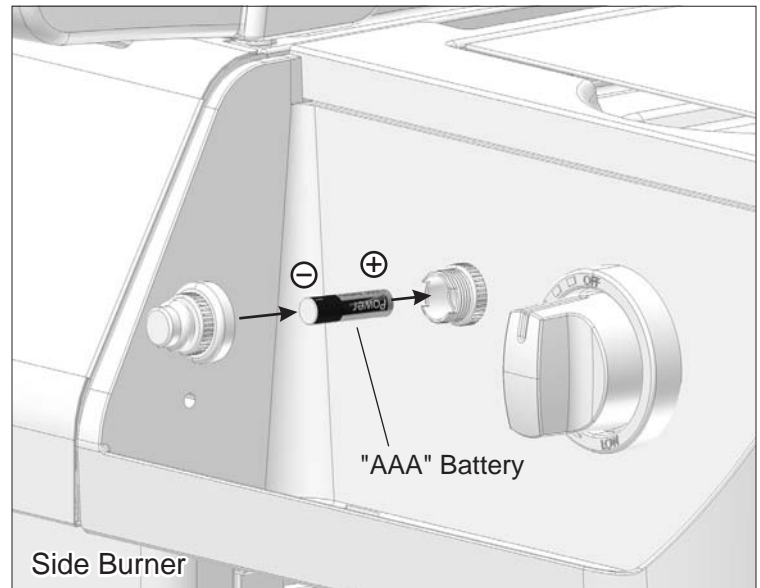
1. Unscrew the igniter button and remove it from the igniter.



Main Console

2. Insert the battery **negative (-) end OUT** into the igniter.

3. Screw the igniter button back onto the igniter.



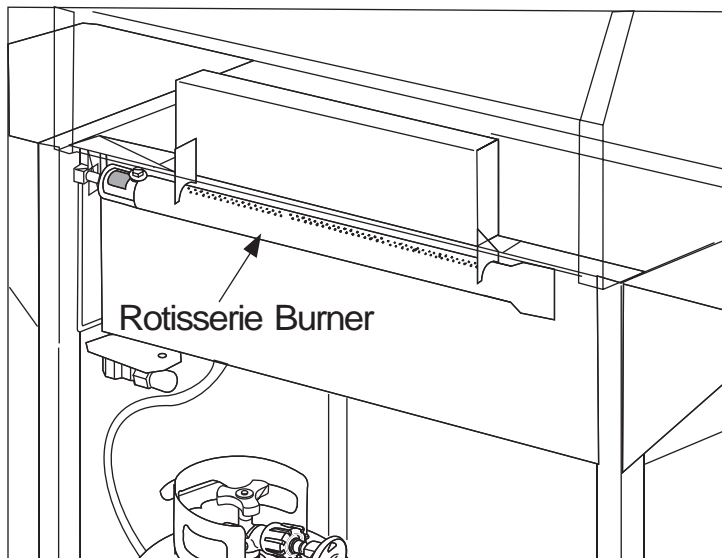
Side Burner

Rotisserie Burner Operation

The Rotisserie burner provides the steady, even heat required to cook poultry and roasts to self-basted perfection. Always preheat the Grill before starting to cook on the rotisserie.

Inspect the Rotisserie burner as follows. Do this on a regular basis, even if the burner is used frequently.

1. Remove the rear panel (six screws) to access the burner.
2. Confirm that the burner ports and air shutter screen are clear of food residue, cobwebs or other insect debris.



LIGHTING INSTRUCTIONS

(Read all the steps before beginning.)

STEP 1. Ensure that the rotisserie burner control knob is in the OFF position.

STEP 2. **OPEN GRILL LID**

WARNING: Attempting to light the grill with the lid down could cause an explosion.

STEP 3. Turn on the fuel supply valve on the L.P. gas cylinder. Open the valve **only 1-1/2** turns.

CAUTION: Do not stand with head or arms over the grill.

STEP 4. To light using the igniter: Push in and turn the rotisserie burner control knob counter-clockwise to the high (light) setting.

STEP 5. Immediately press the igniter button. You will hear rapid clicks. Repeat if necessary.

The rotisserie burner should light within 3-5 seconds.

WARNING - If the burner fails to light properly, turn the burner control knob off. Also turn off the L.P. cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for released gas to disperse.

If the burner does not light after trying again, turn off burner-control knob, the L.P. cylinder valve and try match lighting the grill once the gas has cleared.

MATCH LIGHTING THE ROTISSERIE BURNER

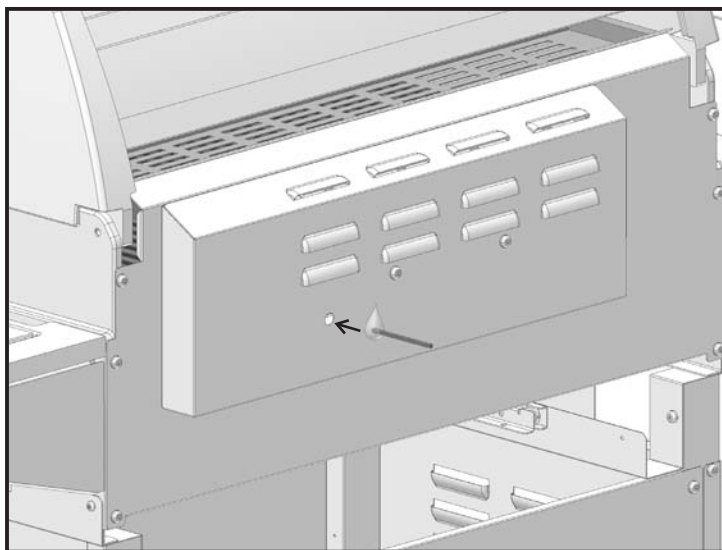
Repeat steps 1 through 3 above.

STEP 4: Insert a lit match or a butane lighter into the match lighting hole located on the rotisserie cover.

STEP 5: Push in and turn the rotisserie burner control knob counter-clockwise to the high (light) setting.

The rotisserie burner should light.

Confirm that the burner is properly lit and that the flame pattern is proper. For proper flame patterns, refer to page 30 in this User Manual.

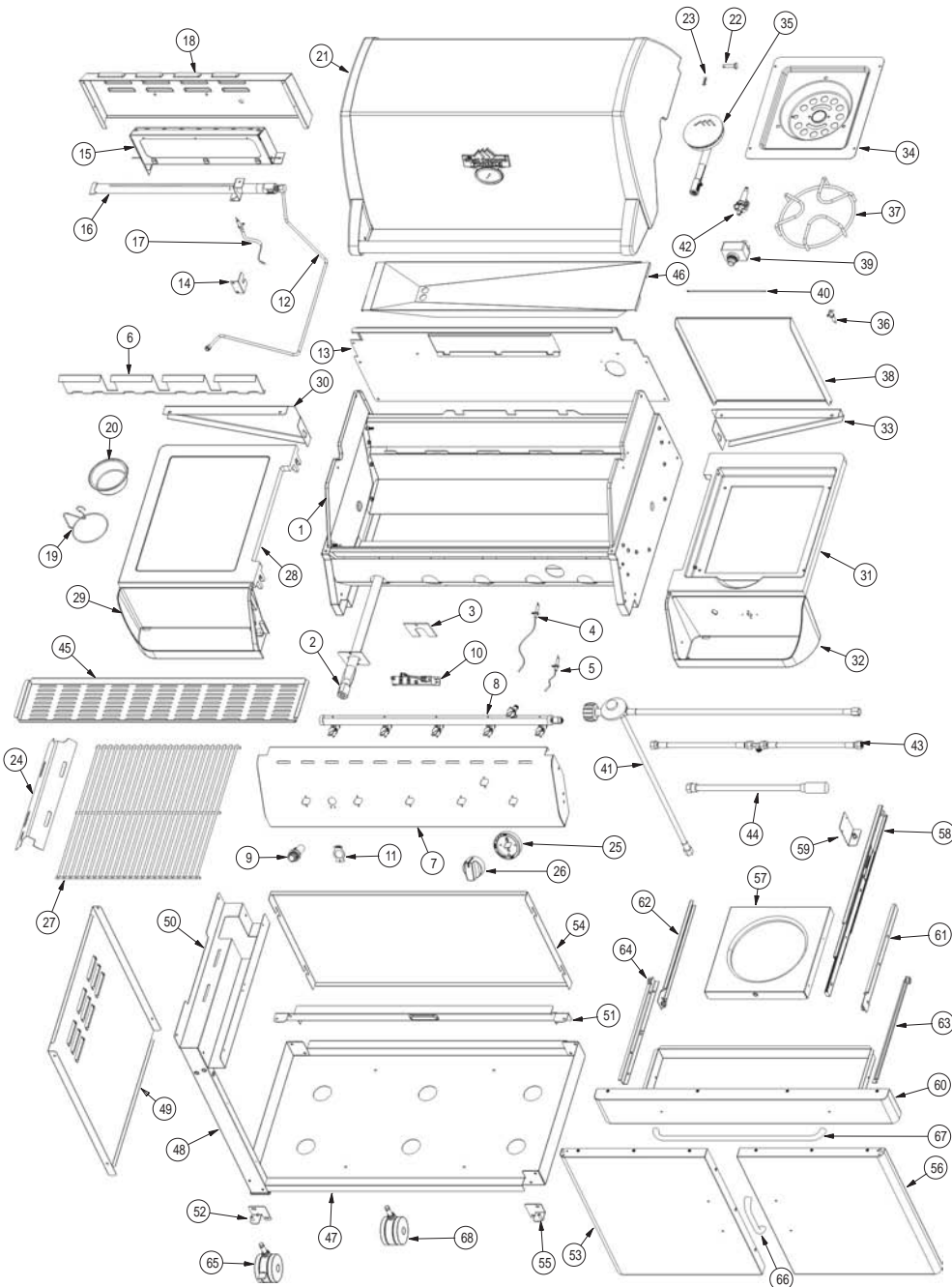


Model TG560 Replacement Parts

English

Replacement parts are available direct from our warehouse. Some components are not available preassembled and may be ordered separately. For convenience, the following parts list is provided along with a representation of the items listed. Charges for replacement parts and shipping may apply.

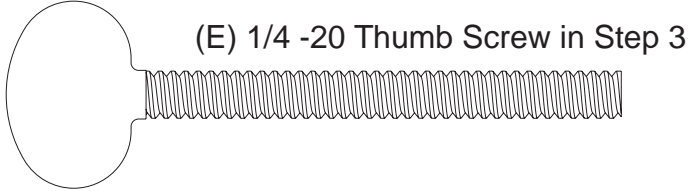
For warranty replacements, proof of ownership and replacement parts and shipping may apply. For warranty replacements, proof of ownership and date of purchase is required. Please call to receive a return authorization number before returning any grill components. To order parts call toll free: **1-800-944-8982**



ITEM	QTY	PART NO	DESCRIPTION
1	1	50002661	GRILL TUB ASSY
2	5	50000835	MAIN BURNER ASSY
3	5	50000892	BURNER GASKET
4	3	50000523	ELECTRODE-MAIN-LONG
5	2	50000431	ELECTRODE-MAIN-SHORT
5a	1	50003066	WIRE ELECTRODE - S/B
6	1	50002541B	FLASH TUBE
7	1	50002548	CONSOLE PANEL
8	1	50002600	VALVE ASSY LP
	1	50002602	VALVE ASSY NAT GAS
9	1	50002788	PUSH BUTTON IGNITOR
10	1	50001619	IGNITOR ASSM KIT-6 POLE
11	1	50002533	IGNITER PLATE
12	1	50002554	TUBE/ORIFICE ASSY LP
	1	50002595	TUBE/ORIFICE ASSY NAT GAS
13	1	50002545	REAR GRILL TUB PANEL
14	1	50002811B	PLATE ROTISS SPUD
15	1	50002553	ROTISS HOUSING/SCREEN ASSY
16	1	50000047	BURNER ROTISS ASSY
17	1	50003129	ELECTRODE-ROTISS-H6
18	1	50002812B	ROTISS COVER
19	1	50002568	GREASE CUP SUPPORT
20	1	50002567	GREASE CUP
21	1	50002660	LID ASSY FRONT
22	2	50002655	LID PIVOT PIN
23	2	50002656	LID COTTER PIN
24	5	50002586	HEAT PLATE
25	7	50002551	KNOB BEZEL - CHROME
26	7	50002552	KNOB - NICKEL PLATED
27	2	50002587	COOK GRATE SS 6mm
28	1	50002636	CAST ALUM SIDE SHELF LH
29	1	50002637	CAST ALUM CONDIMENT BIN LH
30	1	50002635	BRACKET SIDE SHELF SUPPORT LH
31	1	50002644	CAST ALUM SIDE SHELF RH
32	1	50003415	CAST ALUM CONDIMENT BIN RH
33	1	50002643	BRACKET SIDE SHELF SUPPORT RH
34	1	50002646	BURNER BOX S/B
35	1	50002639	BURNER + TUBE S/B ASSY
36	1	50002641	ELECTRODE S/B
37	1	50002642	GRATE S/B
38	1	50002648	COVER SIDE BURNER
39	1	50002395	IGNITOR KIT 2 WIRE CHROME S/B
40	1	50002212	WIRE GROUND
41	1	50002547	HOSE REGULATOR S/B
42	1	50002651	SIDE BURNER VALVE LP
	1	50002650	SIDE BURNER VALVE NAT GAS
43	1	50000920	CONNECTOR HOSE NAT GAS
44	1	50000198	12' NAT. GAS HOSE
45	1	50002585	WARM RACK
46	1	50002566	GREASE PAN ASSY
47	1	50002667B	BOTTOM PANEL
48	4	50002789	LEG FINAL ASSY
49	2	50002665B	CABINET SIDE PANEL L/R
50	2	50002762B	BRACKET SUPPORT FIRE BOX
51	1	50002663	BRACE FRONT
52	1	50002666	LOWER DOOR HINGE ASSY LEFT
53	1	50002764	DOOR ASSY LEFT
54	1	50002664B	PANEL BACK
55	1	50002814	LOWER DOOR HINGE ASSY RIGHT
56	1	50002765	DOOR ASSY RIGHT
57	1	50002840	TANK SLIDE BASE ASSY
58	2	50001543	DRAWER SLIDES
59	4	50002839	BRACKET SLIDE ASSY
60	1	50002763	DRAWER ASSY
61	1	50001041	CABINET SLIDE-R
62	1	50001043	CABINET SLIDE-L
63	1	50001040	DRAWER SLIDE-R
64	1	50001042	DRAWER SLIDE-L
65	2	50000090	LOCKING CASTER
66	2	50002577	DOOR HANDLE
67	1	50002571	DRAWER HANDLE / TOWEL BAR
68	2	50002657	NON-LOCKING CASTER

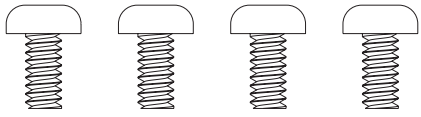
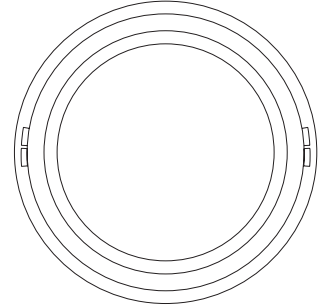
Hardware - As in the plastic bag

The following shows the contents of the hardware bag found with your grill. The letters beside each of the fasteners corresponds to the letters used in the assembly manual. The components are shown as actual size.

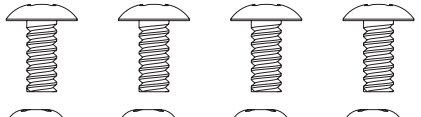


(E) 1/4 -20 Thumb Screw in Step 3

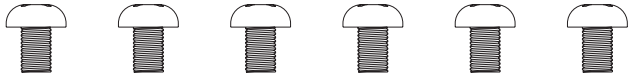
(F) Snap Bushing in Step 10



(L) M5x10mm Stainless Steel Bolt in Step 25



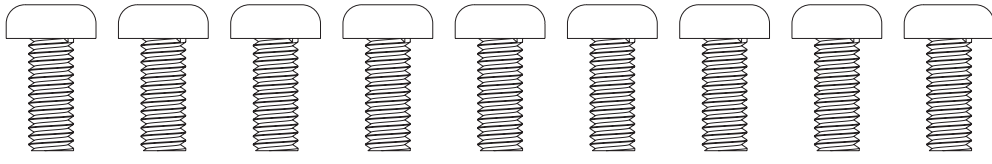
(A) M5x10mm Zinc Screw in Step 1



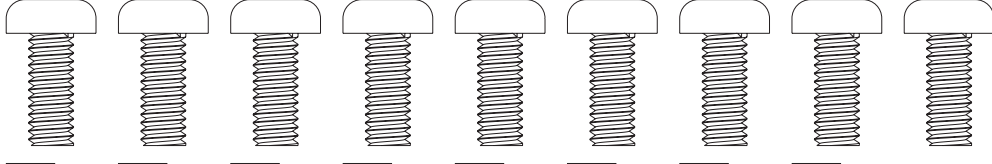
(J) M4x6mm Black Screw in Step 16 & 17



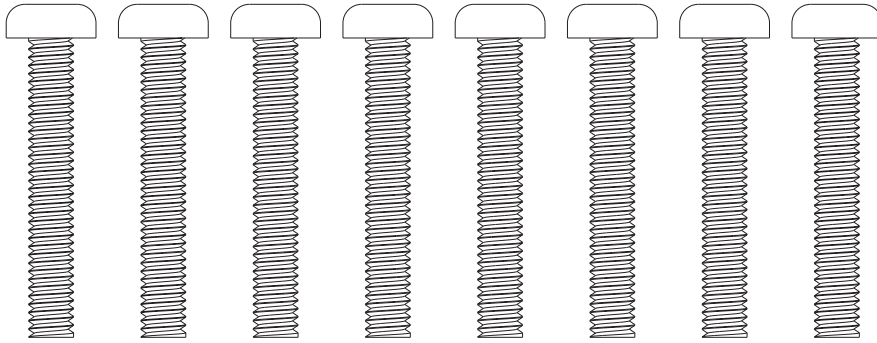
(H) M3.5 Black Nut in Step 13 & 18



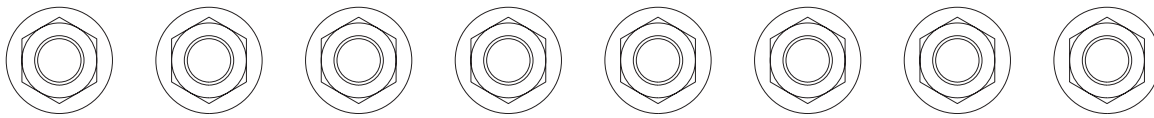
(B) M6x15mm Black Bolt in Step 2, 8, 9, 11, 14



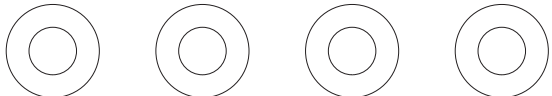
(G) M3.5x6mm Black Screw in Step 13 & 18



(C) M6x40mm Black Bolt in Step 5, 6, 8



(D) M6 Black Nut in Step 5, 6, 8



(K) Nylon Washer in Step 19