

Deluxe LP Gas Grill

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

DANGER

Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury or death.

DANGER

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.

PROP 65 WARNING

Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm are created by the combustion of propane.

WARNING

For Outdoor Use Only
(Outside any enclosure)



SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.

**FOR CUSTOMER SERVICE, CALL 1-877-885-8227,
6 A.M. – 5 P.M. PST, MONDAY-FRIDAY.**

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WARNING
FOR YOUR SAFETY

1. **DO NOT** store or use gasoline or other flammable vapors and liquids within 25 feet of this or any other appliance.
2. When cooking with oil/grease, do not allow the oil/grease to exceed 350°F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.
3. An LP cylinder not connected for use should **NOT** be stored within 10 feet of this or any other appliance.

WARNING
FOR YOUR SAFETY

If you smell gas:

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

For Your Safety

Dear Valued Customer,

Congratulations on your new barbecue grill purchase! You've made the right choice. In this manual, you will find assembly instructions, suggestions for grilling and helpful hints, as well as guidelines for the safe operation, proper care and use of your grill. Our expert staff strives to provide you with an easy to assemble product. Should you have any questions or problems with this product, please call our customer service department at 1-877-885-8227 6:00am - 5:00pm (PST), Monday through Friday.

NOTE: The use and installation of this product must conform to local codes. In the absence of local codes, use the National Fuel Gas Code, ANSI Z223.1/ NFPA54.

IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE

Safety First!

Read and understand all warnings and precautions prior to operating your grill.

DANGER

To prevent fire or explosion hazard when testing for a leak:

1. Always perform the "leak test" on page 14 before lighting the grill and each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until any and all leaks have been stopped. If you are unable to stop a leak, disconnect the propane supply. Call for gas appliance service or your local propane gas supplier.
6. This grill is for use with propane gas only (propane gas cylinder not included).
7. Do not attempt to attach this grill to the self-contained propane system of a camper, trailer, motor home or house.
8. Do not use charcoal or lighter fluid.
9. Do not use gasoline, kerosene or alcohol for lighting. The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for propane gas cylinders of the U.S. Department of Transportation (DOT) CFR 49.
10. This outdoor gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
11. Do not attempt to move the grill while it is lit.
12. Do not use the grill unless it is **COMPLETELY** assembled and all parts are securely fastened and tightened.
13. Keep combustible items and surfaces at least 24 inches away from the grill at all times. **DO NOT** use this gas grill or any gas product under any overhead enclosure or near any unprotected combustible constructions.
14. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

WARNING

1. This grill is for outside use only. It should not be used in a building, garage or any other enclosed area.
2. The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
3. Always open the grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
4. Always place your grill on a hard and level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.
5. Do not leave a lit grill unattended.
6. Keep children and pets away from the grill at all times.
7. This is not a tabletop grill. Do not place this grill on any type of tabletop surface.
8. Do not use the grill in high winds.

CAUTION

1. To avoid burns, do not touch metal parts of the grill until they have completely cooled for at least 45 minutes or unless you are wearing protective gear such as pot holders, gloves, BBQ mittens, etc.
2. Do not alter the grill in any manner.
3. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation. The replacement hose assembly should be in accordance with manufacturer's specifications.
4. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
5. Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which could open the relief valve and allow gas to escape.

DANGER

Liquid propane (LP) gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any propane product.

- Propane Characteristics: Flammable, explosive under pressure, heavier than air and settles in pools in low areas.
- In its natural state propane has no odor. For your safety, an odorant has been added.
- Contact with propane could cause freeze burns to the skin.
- This grill is shipped from the factory for propane gas use only.
- Never use a propane cylinder with a damaged body, valve, collar or footing.
- Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.

CAUTION

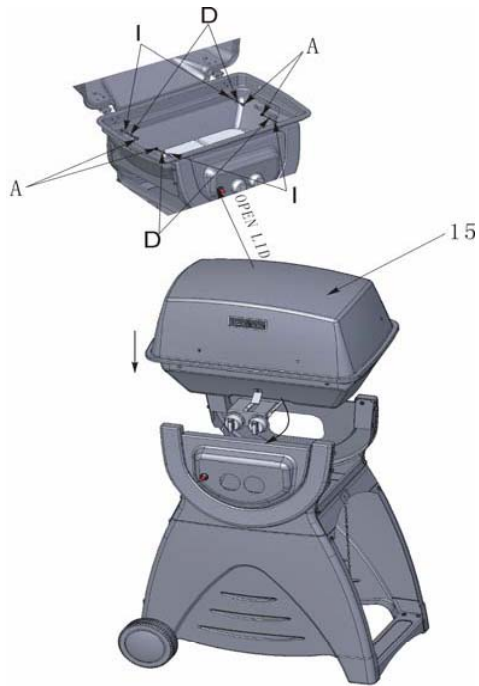
- It is essential to keep the grill's valve compartment, burners and circulating air passages clean.
- Inspect grill before each use.

GENERAL INFORMATION

1. A propane gas cylinder is required for operation.
2. This gas grill is NOT intended for commercial use.

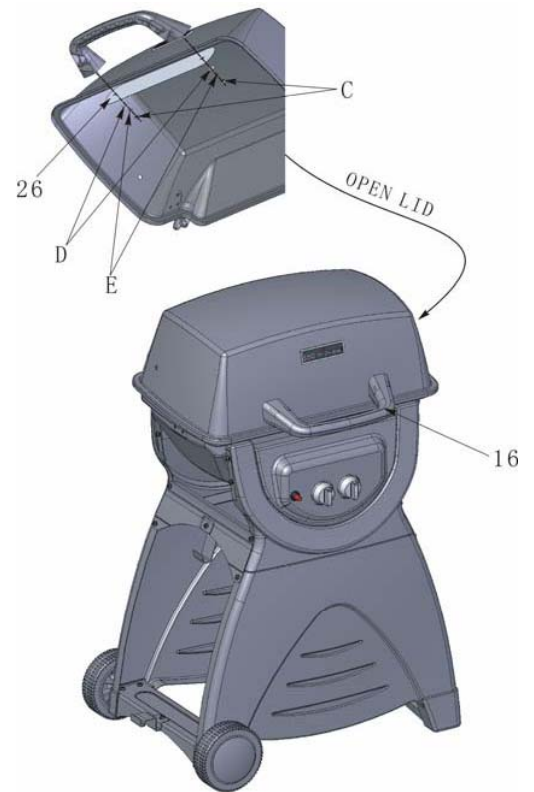
Illustrated Parts List

| | | | |
|---|---|--|---|
| <p>1. Bottom front panel -----1pc</p>  | <p>2. Bottom back panel-----1pc</p>  | <p>3. Bottom left beam -----1pc</p>  | <p>4. Bottom right beam-----1pc</p>  |
| <p>5. Decal-----2 pcs</p>  | <p>6. Wheel-----2 pcs</p>  | <p>7. Wheel axle-----1pc</p>  | <p>8. Top front panel-----1pc</p>  |
| <p>9. Top back panel -----1pc</p>  | <p>10. Top left beam-----1pc</p>  | <p>11. Top right beam -----1pc</p>  | <p>12. Top tank hook-----1pc</p>  |
| <p>13. Bottom tank hook-----1pc</p>  | <p>14. Control panel -----1pc</p>  | <p>15. Grill body-----1pc</p>  | <p>16. Lid handle-----1pc</p>  |
| <p>17. Left side self support-----2 pcs</p>  | <p>18. Right side self support -----2 pcs</p>  | <p>19. Right side shelf-----1pc</p>  | <p>20. Left side shelf-----1pc</p>  |
| <p>21. Heating plate-----1pc</p>  | <p>22. Cooking grid-----1pc</p>  | <p>23. Warming grid-----1pc</p>  | <p>24. Grease cup support-----1pc</p>  |
| <p>25. Grease cup-----1pc</p>  | <p>26. Handle insulator-----1 pc</p>  | <p>27. Tank partition-----1 pc</p>  | |



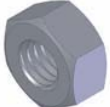










Step 7
Open lid and attach the grill body (15) as shown.

Step 8
Open lid, attach the handle insulator (26), and lid handle (16) onto the lid as shown.



Hardware List

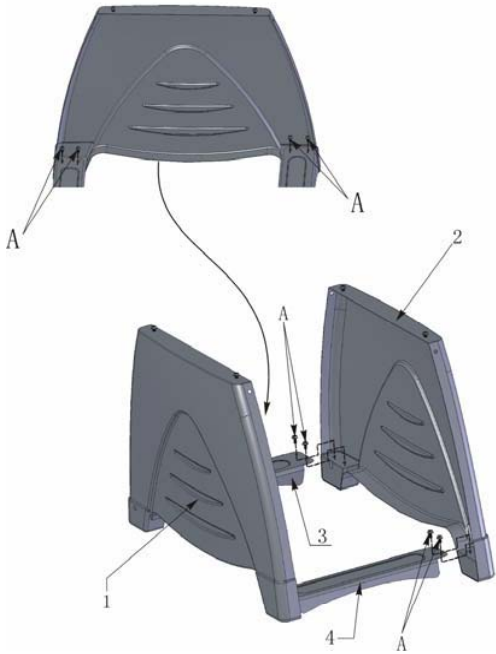
| | | | | | | | |
|----------|---|------------------|--------|----------|--|------------------|-------|
| A |  | M6 Bolt | 35 pcs | B |  | M4 Bolt | 2 pcs |
| C |  | M6 Nut | 2 pcs | D |  | M6 Washer | 6 pcs |
| E |  | M6 Spring Washer | 2 pcs | F |  | M10 Nut | 2 pcs |
| G |  | M10 Washer | 2 pcs | H |  | Side Burner Knob | 1pc |
| I |  | M6 Washer | 4 pcs | J |  | Screwdriver | 1pc |
| K |  | Wrench | 2 pcs | | | | |

(A screwdriver and wrench also are included for your convenience)

Assembly Instructions

Remove all contents from packaging. Make sure all parts are present before attempting to assemble. Tighten all bolt connections by hand first. Once the grill is fully assembled, go back and tighten with a screwdriver.

Estimated Assembly Time: Approximately 30 to 40 minutes

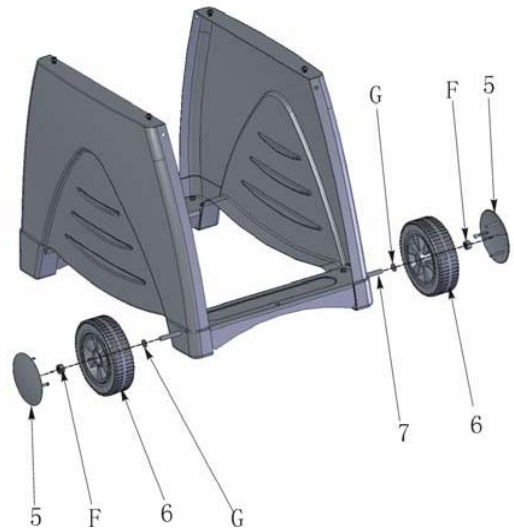


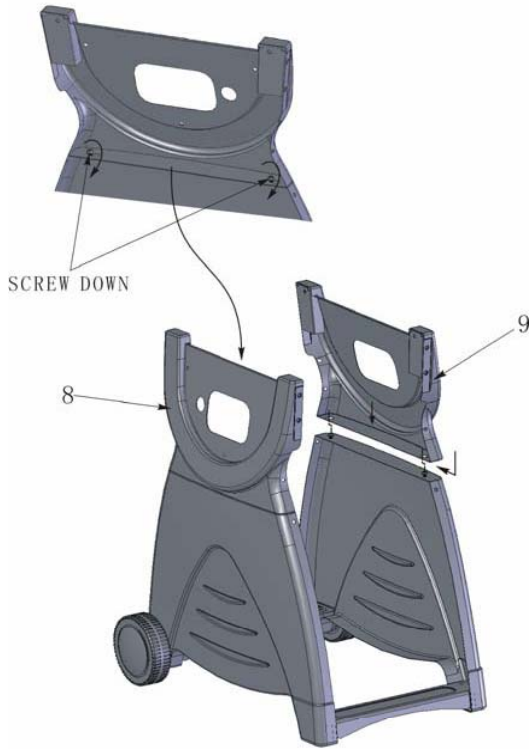
Step 1

Install bottom front panel (1) with bottom back panel (2) by connecting the bottom left beam (3) and the bottom right beam (4) as shown.

Step 2

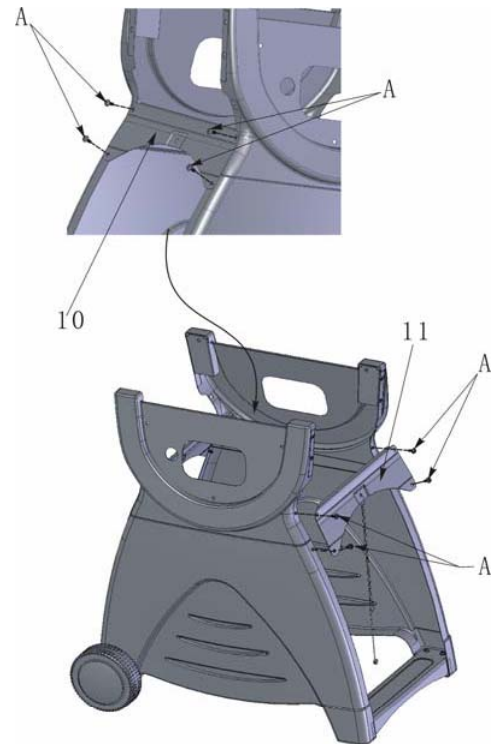
Attach wheel axle (7), wheels (6) and decals (5) as shown.

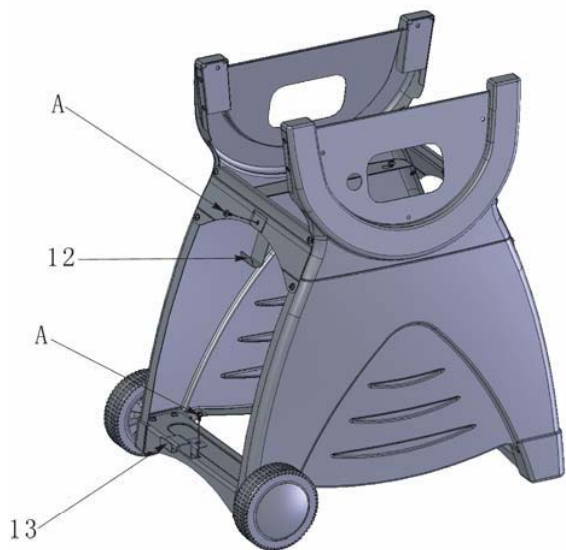




Step 3
Install top front panel (8) and top back panel (9) as shown.

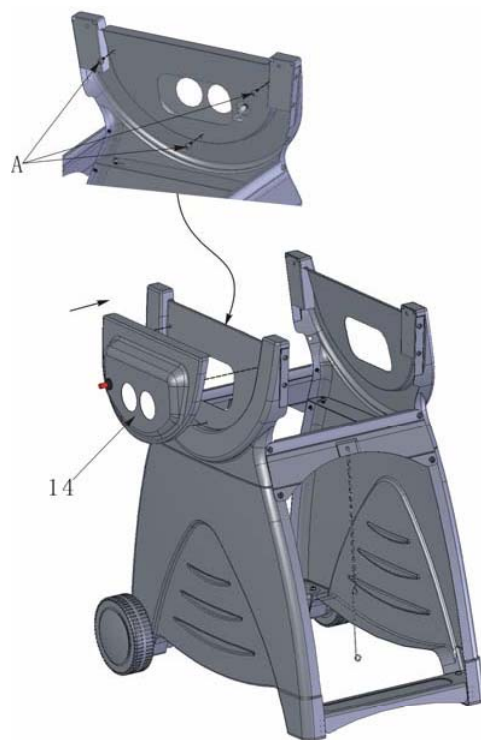
Step 4
Install top left beam (10) and top right beam (11) as shown.

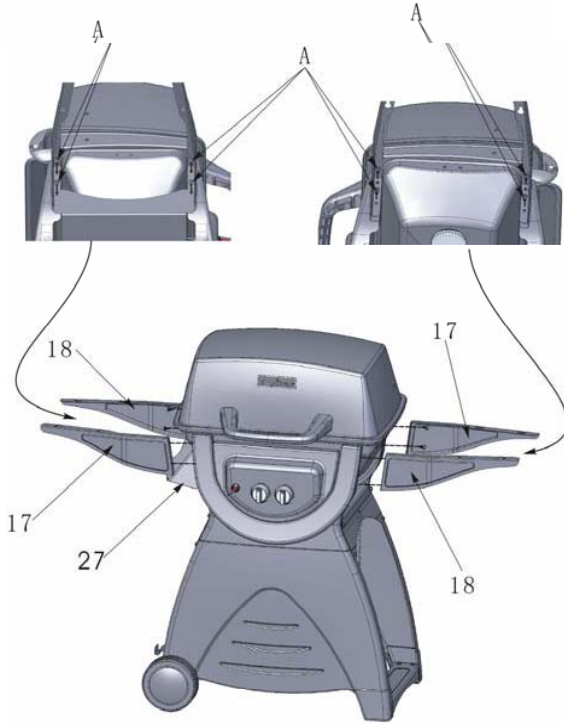




Step 5
Install top and bottom tank hooks (12 and 13) as shown.

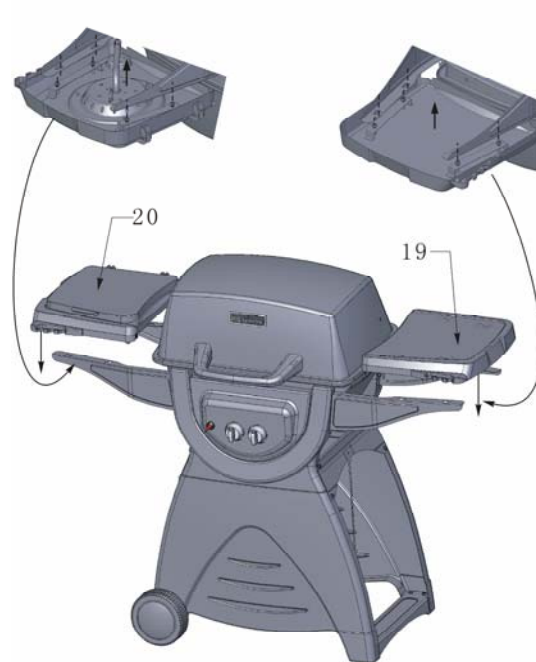
Step 6
Attach control panel (14) as shown.

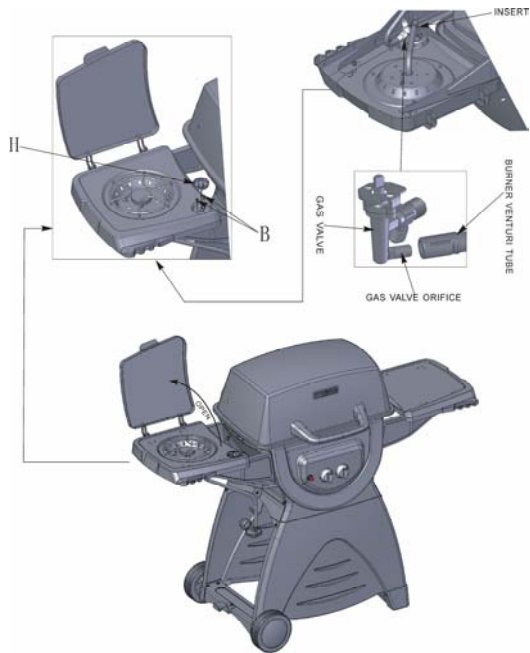




Step 9
 Connect left and right side shelf supports (17 and 18) and tank partition (27) as shown.

Step 10
 Attach left and right side shelves (19 and 20) as shown.





Step 11

Install gas valve, connect gas valve orifice with burner venturi tube, and insert side burner knob (H) onto the side burner as shown.

Step 12

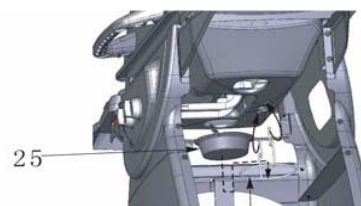
Place heating plate (21) and cooking grid (22) inside the grill body as shown.





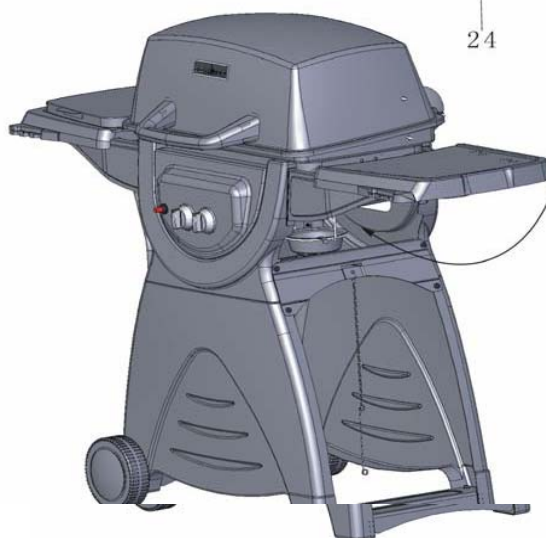
Step 13

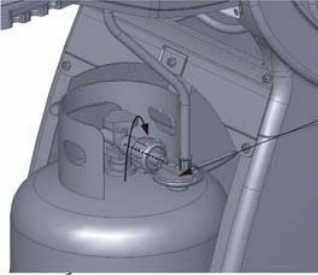
Place the warming grid (21) into the lid and grill body as shown.



Step 14

Connect grease cup support (24) under grill body and place grease cup (25) on it as shown.

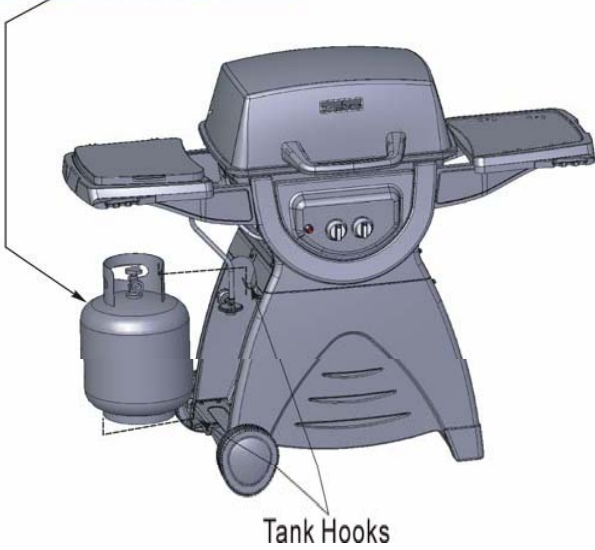




Gas Regulator

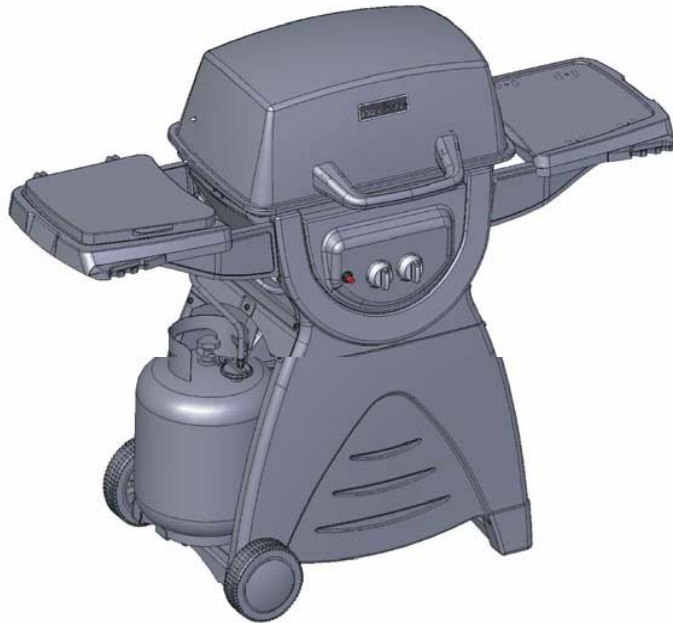
Step 15

Place gas cylinder on top and bottom tank hooks and connect gas regulator with gas cylinder as shown. (Gas tank is sold separately.)



Tank Hooks

Fully Assembled View



Operating the Grill

USE ONLY THE REGULATOR PROVIDED

If a replacement is necessary, call our customer service center. The use of unauthorized parts can create an unsafe condition and environment.

Connecting Gas Cylinder

The propane gas supply cylinder to be used must be constructed and marked in accordance with the *Specifications for Propane Gas Cylinders* of the U.S. Department of Transportation (DOT). Only cylinders with a listed overfill prevention device (OPD) and marked "propane" may be used. Cylinders with an OPD will have valve handles with three "lobes" (prongs). The pressure regulator and hose assembly supplied with outdoor cooking gas appliance must be used. Replacement pressure regulators and hose assembly must be those specified by the outdoor cooking gas appliance manufacturer. Only use 20 pound cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances. The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly. If the appliance is not in use, the gas cylinder must be disconnected. Storage of the appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F. Before connecting, make sure there is no debris caught in the head of the gas cylinder, regulator valve or in the head of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Disconnect the propane cylinder from the regulator valve when the grill is not in use. DO NOT obstruct the flow of combustion air or ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device (OPD).

Danger

Never store a spare propane cylinder under or near the grill.
A fire resulting in death or serious injury could occur if the above is not followed exactly.

Check for leaks. Make sure the regulator valve is securely fastened to the burner and cylinder.

Checking for Leaks

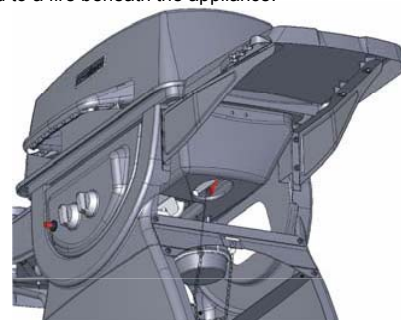
1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are in the "OFF" position.
3. Spoon several drops of solution on the tank valve up to the regulator connection.
4. Inspect the solution at the connections, looking for bubbles. If NO bubbles appear, the connection is secure.
5. If bubbles appear, you have a leak. Go to step 6.
6. Disconnect the regulator from the tank and reconnect, make sure the connection is secure.
7. Retest with solution.
8. If you continue to see bubbles, replace the cylinder.

Lighting Your Grill

Danger: Failure to open lid while igniting the barbecue's burners or not waiting 5 minutes to allow gas to clear if the barbecue does not light, may result in an explosive flame-up which could cause serious bodily injury or death.

Main Burner

1. Open lid while lighting burners.
WARNING: Attempting to light the burner with the lid closed may cause an explosion. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
2. All valves must be in the "OFF" position.
3. Open cylinder valve.
4. Ignite only the burners you wish to use.
5. Press and turn the burner to "HIGH" then press the igniter button immediately.
6. If ignition does not take place, press the igniter button 2 to 3 times.
7. If ignition still does not take place, turn the burner control knob to the "OFF" position. Wait 5 minutes, with lid open, for the gas to clear and repeat the lighting procedure.
8. After burner ignites. Repeat the same procedure with any other burner desired.
9. Adjust valve knob(s) to desired cooking setting.



Using the Lighting Rod to Light the Main Burners

1. Remove the cooking grid from the burner you wish to light.
2. Insert a match into the end of lighting rod, and then light it.
3. Once lit, place the flame through the hole as shown near the burner ports.
4. Press in valve knob and rotate counter clockwise to "HIGH" setting. Burner should light immediately. If more than one burner is desired, repeat procedure with each burner.
5. Replace cooking grid and adjust burners to desired cooking settings.

Precautions

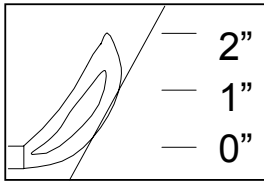
1. After lighting, please observe the burner flame, make sure all burner ports are lit.
2. If burner flame goes out during operation, immediately turn the gas "OFF" and open lid to let the gas clear for at least 5 minutes before re-lighting.
3. Before cooking on grill for the first time, operate the grill for approximately 15 minutes with the lid closed and the gas turned on "HIGH". This will "heat clean" the internal parts, dissipate odor from the manufacturing process, and painted finish.
4. Clean grill after each use. DO NOT use abrasive or flammable cleaners, as it will damage parts of this product and possibly start a fire.

Side Burner

1. Open lid while lighting burner. Lid must be open while burner is on.
2. Valve must be in the "OFF" position.
3. Open cylinder valve.
4. Press and turn the burner to "HIGH" then press the igniter button immediately.
5. If ignition does not take place, press the igniter button 2 to 3 times.
6. If ignition still does not take place, turn the burner control knob to "OFF" position. Wait 5 minutes for the gas to clear and repeat the lighting procedure.
7. Adjust valve knob to the desired cooking setting.

Shutting Off Burners:

1. Always turn the valve knob(s) clockwise to the "HIGH" position, then press and turn it to "OFF".
Never force the knob without pressing it as it could damage the valve.
2. Promptly turn the gas supply to the "OFF" at the propane cylinder.
3. Close the lid of the grill.



**Observe flame height when lit:
Flame should be a blue/yellow color between 1 to 2 inches high.**

Care and Maintenance

Caution: All cleaning and maintenance should be done when grill is cool, with the fuel supply turned off at the control dial and the propane cylinder disconnected. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning

Burning off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up.

Recommended cleaning materials -

| | |
|-----------------------------------|----------------------|
| Mild dishwashing liquid detergent | Hot water |
| Nylon cleaning pad | Wire brush |
| Paper clip | Putty knife/scrapper |
| Compressed air | |

DO NOT use cleaners that contain acid, mineral spirits or xylene.

Outside surfaces

Use a mild dishwashing detergent and hot water solution to clean. Rinse thoroughly with water.

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease has turned to carbon and is flaking off. Clean thoroughly with a strong solution of detergent and hot water. Rinse with water and allow it to completely dry.

Interior of grill bottom – Remove residue using brush, scraper and/or cleaning pad. Wash with a dishwashing detergent and hot water solution. Rinse with water and let dry.

Cooking Grids – The porcelain grates have a glass like composition that should be handled with care. Use a mild dishwashing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains. Rinse with water.

Heat Plates – Clean residue with wire brush and wash with soapy water. Rinse with water.

Grease Cup – Periodically empty the grease cup and clean with a dishwashing detergent and hot water solution.

Cleaning the Burner Assembly

1. Turn gas off at the control knobs and propane tank.
2. Remove cooking grids and heat plate.
3. Remove grease cup.
4. Remove burner by unscrewing nut from beneath burner "foot" using a screwdriver and pliers.
5. Lift burner up and away from gas valve orifice.
6. Clean inlet (venturi) of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on outside of burner surface.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip).
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner. Reinstall burner; check to insure that gas valve orifices are correctly positioned pointing straight into burner inlet (venturi). Also, check position of spark electrode.

Award-Winning Barbecue Recipes

Never-fail Barbecue Sauce

Ingredients:

| | |
|---------------|------------------------------|
| ¼ cup | Finely chopped onion |
| 2 tablespoons | Butter or margarine |
| ¼ cup | Brown sugar, firmly packed |
| 1 tablespoon | Worcestershire sauce |
| ¼ teaspoon | Hot pepper sauce |
| 1 | Garlic clove, finely chopped |
| 1 cup | Catsup |
| ¼ cup | Lemon juice |
| 1 teaspoon | Prepared mustard |

Prepare:

Cook onion and garlic in margarine until tender. Add remaining ingredients and bring to a boil. Simmer uncovered 15 to 20 minutes. Refrigerate leftovers after using.

Mamma's Marinated Chicken

Ingredients:

| | |
|---------------|--|
| ¼ cup | Dijon mustard |
| 2 tablespoons | Fresh lemon juice |
| 1 ½ teaspoons | Worcestershire sauce |
| ½ teaspoon | Dried tarragon |
| ¼ teaspoon | Freshly ground black pepper |
| 4 | Boneless, skinless chicken breast Halves |

Prepare:

Combine ingredients, mixing well. Marinate chicken for several hours. Grill uncovered, over medium heat, for 10 to 15 minutes. Chicken is done when juices run clear.

Barbecued Honey Steak

Ingredients:

| | |
|---------------|--------------------------|
| 5 pounds | Beef sirloin steak |
| 2 tablespoons | Red pepper -- crushed |
| 1 teaspoon | Black pepper |
| 2 | Garlic cloves -- crushed |
| 1 large | Onion |
| 1 cup | Honey |

Prepare:

Combine all ingredients and marinate steak for 7-8 hours. Remove meat from marinade and grill over very high heat to desired doneness. Heat leftover marinade to a boil and pour over grilled steak to serve.

Hardcore Grilled Trout

Ingredients:

| | |
|------------------|---------------------|
| ¼ cup | Lemon or Lime juice |
| 2 tablespoons | Melted butter |
| 2 tablespoons | Vegetable oil |
| 2 tablespoons | Chopped parsley |
| 1 tablespoon | Hot sauce |
| ½ teaspoon | Ground ginger |
| ½ teaspoon | Salt |
| 4 brook trout -- | about 1 pound each |

Prepare:

Combine lemon juice, margarine, oil, parsley, hot sauce, ginger and salt. Mix well. Pierce skin of fish in several places. Roll fish in juice mixture to coat inside and out. Cover and refrigerate 30 minutes to 1 hour, turning occasionally. Remove fish from marinade. Place fish on grill; brush fish with marinade while grilling. Cook over high heat for 5 minutes. Turn and brush with marinade. Cook 5 minutes longer. Fish is done when it flakes easily with fork.

Grilled Veggies

Ingredients:

| | |
|-------------------------------|---------------------------------------|
| ¼ cup | Olive oil |
| ¼ cup | Red wine vinegar |
| 1 teaspoon | Fresh rosemary |
| 1 teaspoon | Fresh thyme leaves |
| 1 teaspoon | Fresh basil, chopped |
| 1 teaspoon | Fresh oregano, chopped |
| 1 tablespoon | Minced garlic |
| ½ teaspoon | Salt |
| ½ teaspoon | Ground black pepper |
| 2 pounds assorted vegetables, | chopped or whole, according to taste. |

Prepare

Combine all ingredients in a small bowl. Marinate vegetables with sauce. Cover and refrigerate for 2 hrs. Grill vegetables over medium heat until tender, brushing them with marinade while they cook. Cooking times will vary according to the vegetables chosen.

Troubleshooting

| Problem | Possible Cause | Prevention/Cure |
|--|---|--|
| Burner will not light using Knobs. | Wires or electrode covered with cooking residue. | Clean wire and/or electrode with rubbing alcohol. |
| | Electrode and burners are wet. | Wipe dry with cloth. |
| | Electrode cracked or it sparks at the crack. | Replace electrode. |
| | Wire loose or disconnected. | Reconnect wire or replace electrode/wire assembly. |
| Burner will not light with match. | No gas flow. | Check to see if propane tank is empty. If propane tank is not empty, refer to "Sudden drop in gas flow or reduced flame height". If empty, replace or refill. |
| | Coupling nut and regulator not connected. | Turn the coupling nut about ½ fully connected to ¾ additional turn until solid stop. Tighten by hand only. Do not use tools. |
| | Obstruction of gas flow. | Clear burner tubes. Check for bent or kinked hose. |
| | Disengagement of burner to valve. | Re-engage burner and valve. |
| | Spider webs or insect nest in venturi. | Clean venturi. |
| Burner ports clogged or blocked. | Clean burner ports. | |
| Sudden drop in gas flow | Out of gas. | Check for gas in propane tank. or reduced flame height. |
| | Excess flow safety device may have been activated.. | Turn off knobs, wait 30 seconds and light grill. If flames are still too low, reset the excessive flow safety device by turning off knobs and propane tank valve. Disconnect regulator. Turn burner control knobs to HIGH. Wait 1 minute. Turn burner control knobs off. Wait 5 minutes. Reconnect regulator and leak check connections. Turn propane tank valve on slowly, wait 30 seconds and then light grill. |
| Irregular flame pattern, flame does not run the full length of burner. | Burner ports are clogged or blocked. | Clean burner ports. |
| Flame is yellow or orange. | New burner may have residual manufacturing oils. | Burn grill for 15 minutes with the lid closed. |
| | Spider webs or insect nest in venturi. | Clean venturi. |
| | Food residue, grease or seasoning | Clean burner. salt on burner. |
| | Poor alignment of valve to burner venturi. | Make sure burner venturi is properly engaged with valve. |
| Flame blows out. | High or gusting winds. | Turn front of grill to face wind or increase flame height. |
| | Low on propane gas. | Replace or refill propane tank. |
| | Excess flow valve tripped. | Refer to "Sudden drop in gas flow or reduced flame height" |
| Flare-up. | Grease buildup. | Clean grill. |
| | Excessive fat in meat. | Trim fat from meat before grilling. |
| | Excessive cooking temperature. | Adjust (lower) temperature accordingly. |

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| Persistent grease fire. | Grease trapped by food buildup around burner system. | Turn knobs to OFF. Turn gas off at propane tank. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts. |
| Flashback [fire in burner tube(s)]. | Burner and/or burner tubes are blocked. | Clean burner and/or burner tubes. |
| Inside of lid is peeling – like paint peeling. | Baked grease build-up. | Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly. |

WARRANTY PROGRAM

Proof of purchase is required to access this warranty program, which is in effect from date of purchase. Inability to provide proof of purchase or after the warranty has expired, customers will be subject to parts, shipping and handling fees.

Product Registration is required to receive full warranty coverage, which is in effect from the date of purchase. Inability to register products within ten days from the date of purchase may result in charges including parts, shipping and handling fees. Customers can register their products online at www.pyromagicbbq.com or by returning the mail-in registration card.

Limited Warranty

- **10 Year Warranty** on stainless steel burners.
- **1 Year Warranty** on all parts in regards to damage affecting the operation of the gas grill.
- **Warranty Provisions:**
 - This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.
 - This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.
 - This warranty does not cover chips and scratches of porcelain or painted surfaces, nor does it cover corrosion or discoloration due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.
 - This warranty does not cover any damage caused by heat, abrasive and chemical cleaners, resulting in chipped porcelain enamel parts or any damage to other components used in the installation or operation of the gas grill.

Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions 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.

If you have any questions related to the product or warranty, please call our customer service center at 1-877-885-8227, 6:00AM to 5:00PM (PST), Monday through Friday.

Manufactured by:

Lucas Innovation Inc.

**Xiekeng District, QingXi Town,
Dong Guan, Guang Dong, China**