

BAKERS

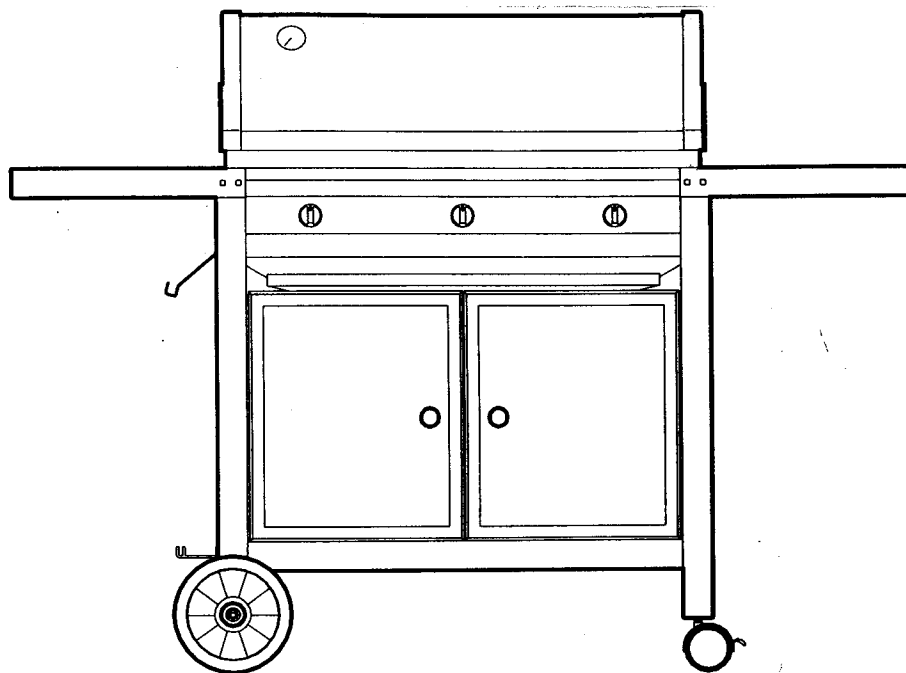


& CHEFS

ASSEMBLY & OPERATING INSTRUCTIONS

TABLE OF CONTENTS	PAGE
SAFETY INSTRUCTIONS	2
PARTS LIST	5
ASSEMBLY INSTRUCTIONS	8
LIGHTING & OPERATING INSTRUCTIONS	12
CLEANING & MAINTENANCE INSTRUCTIONS	14
FREQUENTLY ASKED QUESTIONS	15
INTRODUCTION TO COOKING METHODS	17
BAKERS & CHEFS RECIPES	26

**MODEL
9803S
LPG**



READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR GRILL IS PROPERLY INSTALLED, ASSEMBLED AND MAINTAINED. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE. IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CALL OUR SERVICE CENTER AT 1-800-770-9769, MONDAY THROUGH FRIDAY 8:00 AM - 4:30 PM, CST.

NOTE TO INSTALLER:
LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

NOTE TO CONSUMER: RETAIN FOR FUTURE REFERENCE.

THIS OUTDOOR COOKING GAS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

Read carefully before assembling and operating your Gas Grill.

INSTALLATION

This gas grill must be installed in accordance with the local codes or, if in an area without local codes, with the latest edition of the National Fuel Gas Code ANSI Z223.1. In Canada, installation must conform to the standard CAN/CGA 1-b149.1 and/or .2 (Installation Code for Gas Burning Appliances and Equipment) and any local codes.

THE LOCATION FOR YOUR GRILL

DO NOT use your gas grill in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used **OUTDOORS ONLY**, at least 21" from the back and side to any combustible surface. The grill should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the grill housing.

This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

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 your 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 LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Do not store empty or full spare gas cylinders under or near this or any other appliance.

Keep the fuel hose and any electrical cord away from hot surfaces. Protect fuel hose from dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. Replace hose, if necessary.

open flame.

NEVER light grill with lid closed or before checking to insure burner tubes are fully seated over gas valve orifices.

NEVER lean over cooking surface while lighting grill. Use barbecue tools with long handles and good quality insulated oven mitts when operating grill.

PROTECT CHILDREN: Keep them away from grill during use and until grill has cooled after you are finished. Do not allow children to operate grill.

CHECKING FOR GAS LEAKS

NEVER TEST FOR LEAKS WITH A FLAME

Prior to first use and at the beginning of each new season and whenever gas cylinder is changed, it is a must for you to check for gas leaks. Follow these steps:

1. Make soap solution by mixing one part liquid detergent and one part water.
2. Turn off heat control valve(s), then turn on gas at source.
3. Apply the soap solution to all gas connections. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
4. If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect fuel line from grill and immediately call your local gas supplier for professional assistance.

LP GAS CYLINDER SAFETY

Your gas grill is designed for use with a standard 20 lb. LP gas cylinder. **DO NOT CONNECT YOUR GRILL TO AN LP GAS CYLINDER EXCEEDING THIS CAPACITY.** A tank of approximately 12 inches in diameter by 18-1/2 inches high should be the Maximum size tank used.

LP gas cylinder is not provided with this grill. When you buy LP gas cylinder, be sure that (1) the cylinder must be provided with a shutoff valve terminating in an LP gas supply cylinder valve outlet compatible with a Type I cylinder connection device and a safety relief device having a direct communication with the vapor space of the cylinder; (2) the cylinder supply system must be arranged for vapor withdrawal; and (3) the cylinder used must include a collar to protect the cylinder valve.

The LP gas cylinder must be constructed and marked in accordance with specifications of the U.S. Department of Transportation (DOT). In Canada, gas

DANGER: If you smell or hear the hiss of escaping gas from the LP gas cylinder:

- > Get away from the LP gas cylinder.
- > Do not attempt to correct the problem yourself.
- > Call your fire department (Do not make the call from near the LP gas cylinder - your telephone is an electrical device).

Never connect an unregulated LP gas cylinder to your grill. A gas regulator adjusted to have an outlet pressure of 11" water column (W.C.) is supplied for connection to the LP gas cylinder. The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

Have the LP gas cylinder filled by a reputable LP gas dealer, and visually inspected and re-qualified at each filling.

Have your LP gas dealer check the release valve after every filling to assure that it remains free of defects.

Always keep cylinder in an upright position. Always close the cylinder valve when the grill is not in use.

Do not subject LP gas cylinder to excessive heat.

Never store your LP gas cylinder indoors. If you store your grill indoors, ALWAYS disconnect LP gas cylinder FIRST, and store LP gas cylinder safely outside.

When the appliance is not in use, the gas must be turned off at the supply cylinder.

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

Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. Disconnected cylinders must not be stored in a building, garage or any other enclosed area.

HOSE ASSEMBLY SAFETY

The hose assembly must be inspected before each use of the appliance. If it is evident there is excessive abrasion or wear; or the hose is cut, it must be replaced prior to the appliance being put into operation.

TO CONNECT THE LP GAS SUPPLY CYLINDER, PLEASE FOLLOW THESE STEPS:

1. Make sure tank valve is in its full off position. (Turn clockwise to stop)

2. Check tank valve features to ensure it has proper external mating threads. (Type 1 connection per 10-94 AGA Requirement)
3. Make sure all burner valves are in their off position.
4. Inspect valve connections port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. See your local LP gas dealer for repair.
5. When connecting regulator assembly to the tank valve, hand tighten nut clockwise to a positive stop. Do Not use a wrench to tighten. Use of a wrench may damage quick coupling nut and result in a hazardous condition.
6. Open tank valve fully (counter-clockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until repairs can be made by a local LP gas dealer.

To disconnect LP gas cylinder:

- a) Turn the burner valve off.
- b) Turn the tank valve off fully. (Turn clockwise to stop.)
- c) Detach the regulator assembly from tank valve by turning the quick coupling nut counter-clockwise.

SAFETY!

BEWARE OF SPIDERS



CAUTION: BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE FIRST USE

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

SAFETY!

CARE AND MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas grill is no exception. By following these cleaning procedures on a timely basis, your grill will be kept clean and working properly with minimum effort.

FOLLOW THE BURNER AND BURNER TUBE CLEANING PROCEDURE BEFORE ASSEMBLY OF YOUR GRILL.

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 an extended period of time.

BURNER TUBE CLEANING

For cleaning the burner tubes. Follow the procedure that is most convenient for you.

1. Remove burner assembly from the grill bowl. Bend a stiff wire, (a light weight coat hanger works well) into a small hook as shown below,



Run the hook up through each venturi tube and into the burner several times.

VERY IMPORTANT:

The location of burner with respect to orifice is vital for safe operation. Check to assure the valve orifices are inside of the burner tubes before using your gas grill. See drawing below. If the burner tubes (venturi) do not fit over the valve orifices, lighting the burners may cause explosion and/or fire.

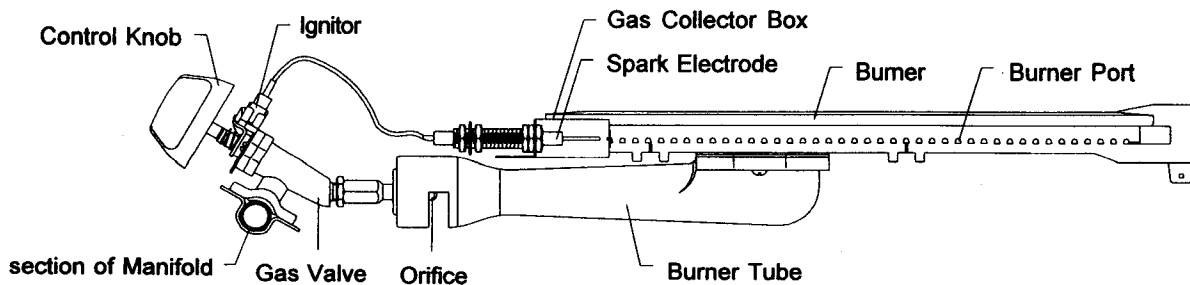
2. Use a bottle brush with a flexible handle. Run the brush up through each venturi tube and into the burner several times.

BURNER CLEANING

Regardless of which venturi cleaning procedure you used, we recommend that you complete the following steps to help prolong burner life.

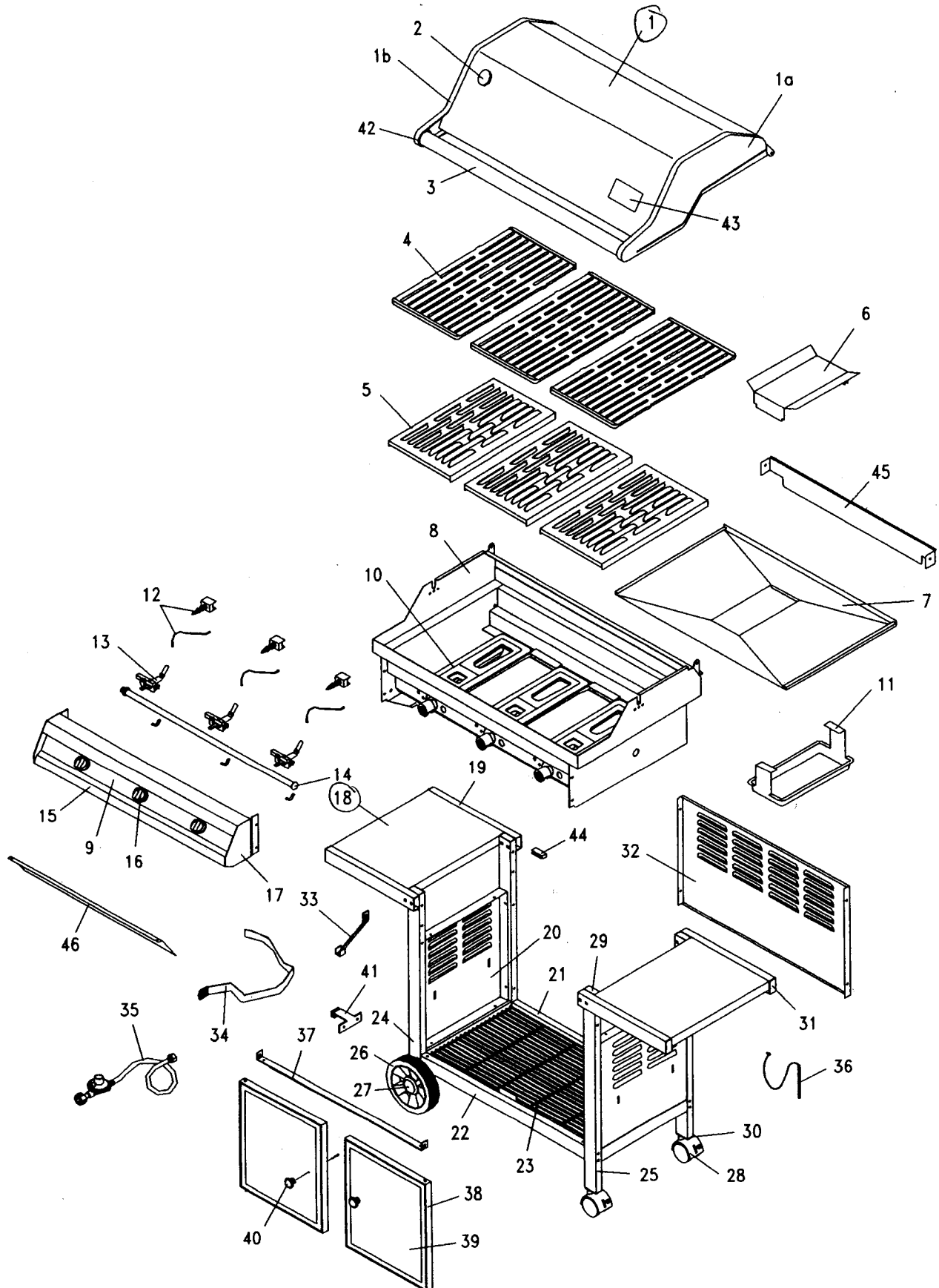
1. Wire brush entire outer surface of burner to remove loose corrosion.
2. Clean any clogged holes with a stiff wire (for example: an open paper clip).
3. Inspect the burner assembly for any opening caused by corrosion.
4. If openings due to corrosion are found, order a new burner.
5. Replace the burner and cotter pin as described in the assembly instructions.
6. Check the burner for proper location after replacing.
7. Check to assure the valve orifices are inside of the burner tubes.

Should "Flash-back" occur, immediately turn the control knobs to "OFF" and carefully turn the gas supply off at the gas source.



9803S Parts List

Remove all components from cartons and place within easy reach. Turn the largest carton upside down and it will provide a comfortable height work surface for grill assembly.



9803S Parts List

REF#	DESCRIPTION	PART#	QTY.
①	LID PLATE - Stainless Steel	P0129B	1
1a.	LID SIDE PANEL, RIGHT	P0138A	1
1b.	LID SIDE PANEL, LEFT	P0137A	1
2.	HEAT INDICATOR	P0602A	1
3.	ROUND LID HANDLE - Stainless Steel	P0234A	1
4.	CAST IRON COOKING GRID	P1621C	3
5.	STEEL FLAME TAMER	P1721A	3
6.	HEAT SHIELD	P5541B	1
7.	GREASE DRAINING TRAY	P2710A	1
8.	GRILL BOWL	P0726B	1
9.	CONTROL PANEL DECAL	P3090A	1
10.	CAST IRON BURNER	P1925A/	3
11.	GREASE RECEPTACLE	P2723A	1
12.	SPARK ELECTRODE W. WIRE	P2614A	3
13.	GAS VALVE ASSEMBLY	P3229Q	3
14.	GAS MANIFOLD	P5023A	1
15.	CONTROL PANEL - Stainless Steel	P2934A	1
16.	CONTROL KNOB	P3409B	3
17.	HEAT SHIELD FOR CONTROL PANEL	P2934B	1
⑱	STAINLESS STEEL SIDE SHELF	P1125B	2
19.	SIDE SHELF BRACKET	P1207A	4
20.	SIDE PANEL	P4318A	2
21.	BOTTOM SHELF BRACKET - REAR	P1034A	1
22.	BOTTOM SHELF BRACKET - FRONT	P1034B	1
23.	BOTTOM SHELF	P1034C	1
24.	CART LEGS - WHEEL SIDE	P0929A	1
25.	CART LEGS - CASTER SIDE	P0829B	1
26.	WHEEL	P5106C	2
27.	WHEEL HUB	P5106B	2
28.	CASTER	P5111A	2
29.	CAP FOR CART LEG	P4516A	4
30.	CASTER SEAT	P4519A	2
31.	CAP FOR SIDE SHELF BRACKET	P4517A	4
32.	REAR PANEL	P4317A	1
33.	TANK HOOK	P4023A	1
34.	TANK-HOLDING STRAP	P4008E	1
35.	REGULATOR	P3632A	1
36.	LIGHTING STICK	P5540A	1
37.	DOOR BRACKET	P5561A	1
38.	DOOR FRAME	P4319B	2
39.	DOOR PANEL - Stainless Steel	P4319C	2
40.	DOOR KNOB	P3419A	2
41.	TANK HOLDER	P4023B	1
42.	HEAT-INSULATING SPACER - Phenolic	P5573A	2
43.	NAME PLATE	P0435A	1
44.	U-SHAPE INSERT	P5574A	4
45.	REAR WIND SHIELD	P4210B	1
46.	FRONT WIND SHIELD	P4210A	1

HOW TO ORDER REPLACEMENT PARTS AND ACCESSORIES:

Call our service center at 1-800-770-9769, Monday through Friday 8:00 am - 4:30 pm, CST.

To make sure you obtain the correct replacement part(s) for your Baker's & Chef Gas Grill, please refer to the parts list on this page. The following information is required to assure getting the correct part:

1. Gas Grill Model Number (see AGA sticker on grill)
2. Part Number
3. Description
4. Quantity of parts needed

Please allow sufficient time to process and ship.

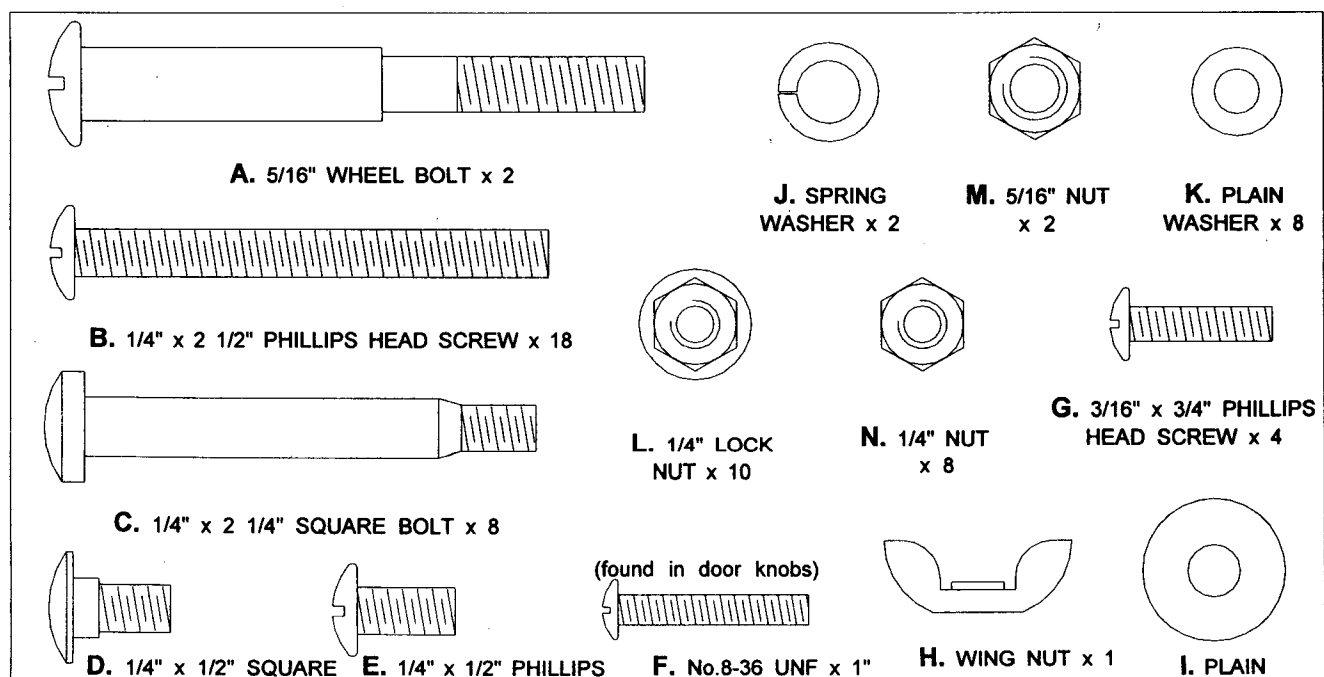
IMPORTANT: Keep this assembly and operating instruction manual for convenient referral and for part replacement.

IMPORTANT: Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

The following table illustrates a breakdown of the screwpack. It highlights what components are used in the various stages of assembly.

REF.	COMPONENTS	USES
B.	X8 1/4" x 2 1/2" PHILLIPS HEAD SCREW	ASSEMBLES 2 BOTTOM SHELF BRACKETS TO THE CART LEGS
B. K. N.	X8 1/4" x 2 1/2" PHILLIPS HEAD SCREW X8 PLAIN WASHER X8 1/4" NUT	SECURES GRILL BOWL ONTO THE CART
B. L.	X2 1/4" x 2 1/2" PHILLIPS HEAD SCREW X2 1/4" LOCK NUT	ATTACHES TANK HOLDER TO THE CROSS BRACE OF WHEEL-SIDE CART LEGS
D. I. H.	X1 1/4" x 1/2" SQUARE COLLAR SCREW X1 PLAIN WASHER X1 WING NUT	SECURES TANK HOOK TO THE LEFT SIDE OF GRILL BOWL
G.	X4 3/16" x 3/4" PHILLIPS HEAD SCREW	SECURES REAR PANEL TO THE CART
A. J. M.	X2 5/16" WHEEL BOLT X2 SPRING WASHER X2 5/16" NUT	SECURES WHEELS ONTO THE CART LEGS WITH AXLE HOLES
E.	X2 1/4" x 1/2" PHILLIPS HEAD SCREW	ATTACHES DOOR BRACKET TO THE CART
C. L.	X8 1/4" x 2 1/4" SQUARE BOLT X8 1/4" LOCK NUT	ATTACHES 2 SIDE SHELVES TO THE CART LEGS
F.	X2 No.8-36 UNF x 1" PHILLIPS HEAD SCREW <i>(ALREADY SCREWED INTO DOOR KNOBS)</i>	INSTALLS THE KNOBS ONTO THE DOOR PANELS

Actual Sizes:



Assembly Instructions

Before attempting to assemble your gas grill, check that all the necessary parts have been included using the parts lists on page 5, 6 and 7. Inspect grill and trolley parts for damage as you proceed. Contact our service center regarding replacement of any damaged parts. Do not assemble or operate a barbecue grill that appears damaged.

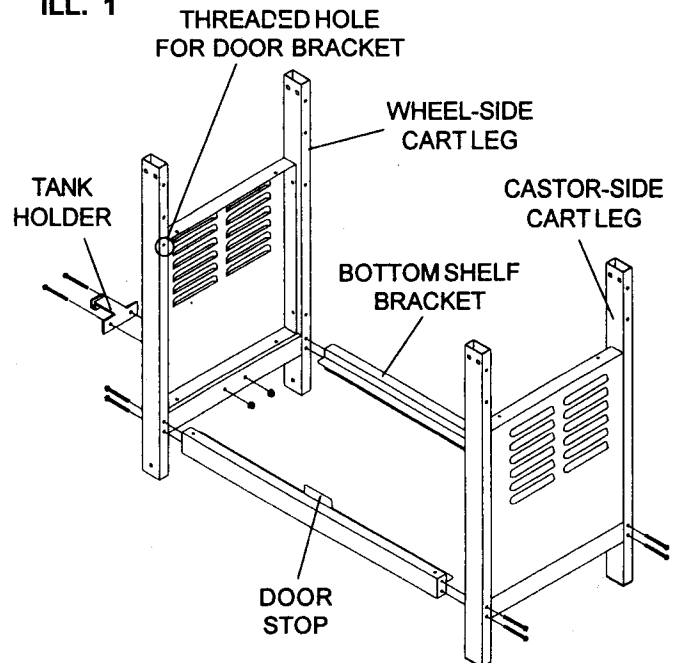
While it is possible for an individual to assemble this gas grill, we recommend asking for the assistance of another person when maneuvering some of the larger or heavier pieces. You may need both **Adjustable Wrench** and **Phillips Screw Driver** (not provided) for securing the nuts and screws.

1. Before installing the bottom shelf brackets, make sure: **A)** the ledges of both bottom shelf brackets face each other **B)** the bottom shelf bracket equipped with door stop must be located in the front **C)** the side of Cart Legs having a threaded hole for Door Bracket must face inwards. Refer to ILL. 1.
2. Install the bottom shelf brackets between cart legs. Align the threaded holes on the ends of bottom shelf bracket with the holes on cart legs. Screw loosely using 8 of the "B" 1/4" x 2-1/2" phillips head screws.

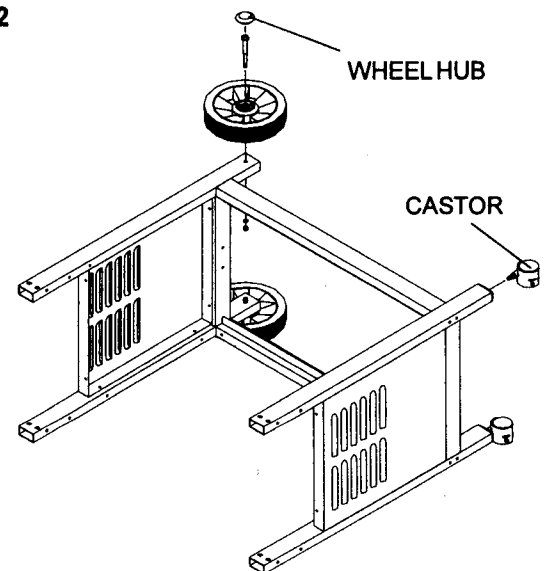
HINT: Insert the screw through the Cart Leg, then match the screw end with the threaded hole on the Bottom Shelf Bracket.

3. Attach the Tank Holder to the cross brace between both Wheel-side Cart Legs as shown in ILL. 1. Align the holes on Tank Holder with holes on the cross brace. Fix firmly by using 2 of the "B" 1/4" x 2-1/2" phillips head screws and 2 of the "L" lock nuts.
4. Install the Wheel to a Wheel-side Cart Leg by inserting one "A" wheel bolt through the Wheel and Cart Leg as shown in ILL. 2. Then tighten securely using one "J" spring washer and one "M" 5/16" nut provided. Snap Wheel Hub in place and repeat steps for second wheel.
5. Secure the Castor to the bottom of the Castor-side Cart Leg by turning the threaded castor stem clockwise until full stop. Fasten firmly using a wrench.
6. Attach the rear panel to the cart legs as shown in ILL. 3. Align the holes on panel with the holes on cart legs. Fix firmly by using 4 of the "G" 3/16" x 3/4" phillips head screws provided. Tighten the loosely attached screws in step 2 for fastening both Cart Legs and Bottom shelf brackets together.
7. Secure the Lighting Stick to the top of the right side panel. The tapping screw is already attached to the lighting stick.

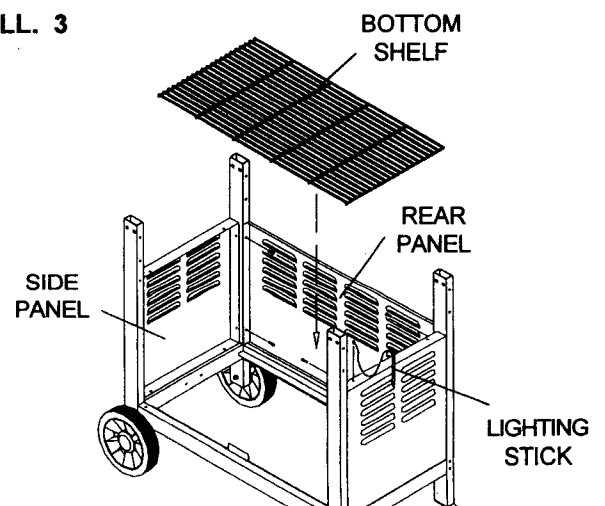
ILL. 1



ILL. 2



ILL. 3



Assembly Instructions

9. Snap the four (4) Cart Leg Caps into the top of Cart Legs. See ILL. 4.

Attach a (pre-assembled) stainless steel side shelf to each side of grill as shown in ILL. 4. Align the square holes of the side shelf with holes at upper section of each cart leg. Screw loosely using 8 of the "C" square bolts and 8 of the "L" lock nuts.

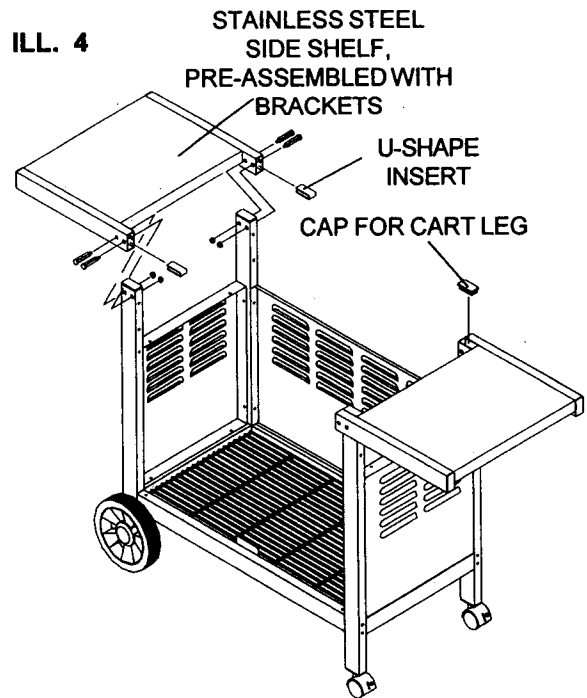
Slide the U-shape Inserts into each Side Shelf Bracket. The Inserts cover the square bolts inside and add support. Fix firmly by tightening lock nuts.

10. Place the Grill Bowl over the cart as shown in ILL. 5. Align the holes on both sides of Grill Bowl with the two (2) holes at the upper section of each leg. Tighten firmly using 8 of "B" 1/4" x 2-1/2" phillips head screws, 8 of "K" plain washers, and 8 of "N" hex nuts. You may have to lift up the Grill Bowl slightly to align the holes properly.

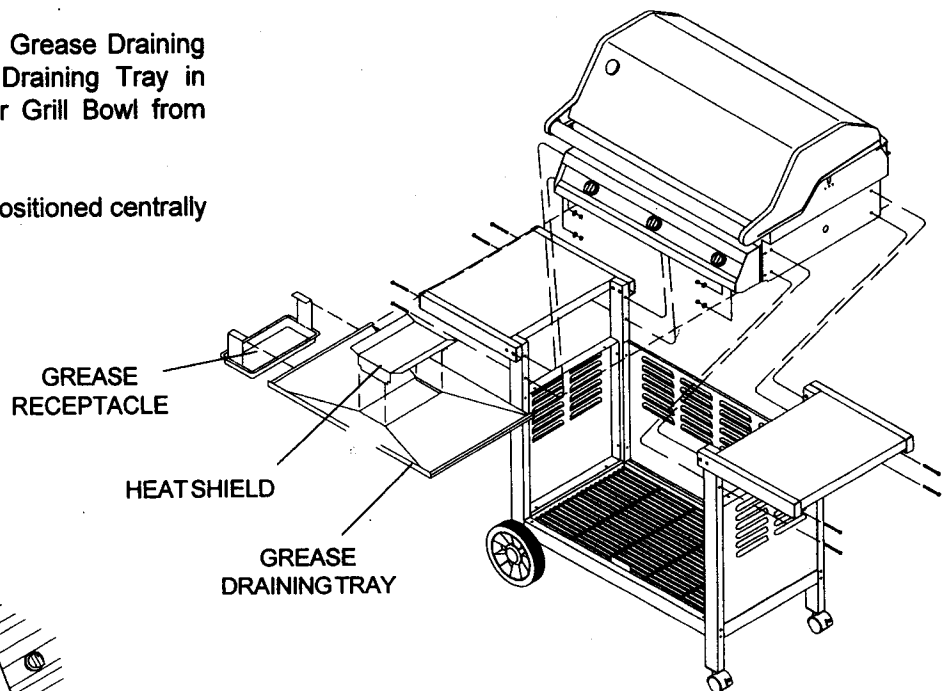
11. Attach the Tank Hook to the left side of Grill Bowl as in ILL. 6. Align the hole on Tank Hook with the hole on the grill Bowl and tighten securely using 1 "H" wing nut, one "D" 1/4" x 1/2" square collar screw and one large "I" plain washer.

12. Place the Heat Shield onto the Grease Draining Tray, then slide the Grease Draining Tray in position over the ledges under Grill Bowl from the front of Grill. See ILL. 5.

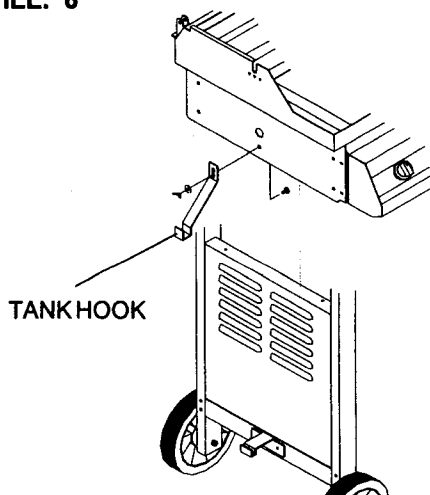
Grease Receptacle should be positioned centrally under Grease Draining Tray.



ILL. 5



ILL. 6



13. **Please find the Door Bracket and Doors in the same box as Grill Head.**

Attach the Door Bracket to cart legs (under Control Panel). Be sure the folded strip of the bracket is closest to the cart legs. Then align the holes on both ends of the bracket with the threaded holes on the cart legs. Fix the Door Bracket by screwing 2 of the "E" 1/4" x 1/2" phillips head screws loosely. Refer to ILL. 7.

14. Locate the hinge holes for the door on the Bottom Shelf Bracket. Insert the door hinges into these holes and holes on Door Bracket. Push the Door Bracket down to an even level and then tighten it securely using a screw driver. See ILL. 7.
15. Install the door knobs onto the door plates with the 2 "F" No.8-36 UNF x 1" phillips head screws (can be found with the door knobs).
16. Loosen the two screws located underneath the Control Panel. See ILL. 8. Match the two slot holes on Front Wind Shield with the loosened screws. Fix firmly using screw driver.

Detach the two nuts located in the back of grill head. See ILL. 8. Install the Rear Wind Shield to the back of grill head. Fix securely using the detached nuts.

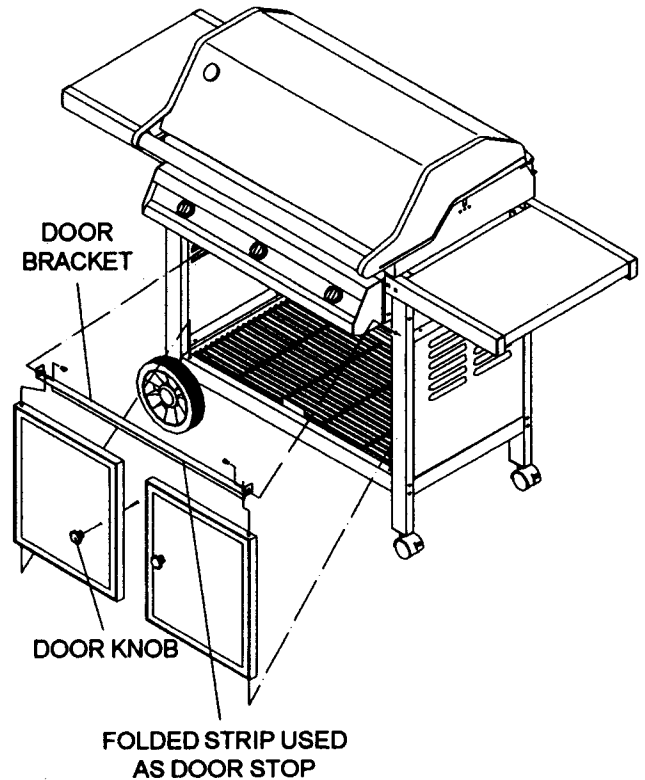
17. Install the Heat Indicator by inserting it into the hole on upper left side of Grill Lid. Adjust it to level position, then tighten securely using lock washer and hex nut provided in the Heat Indicator box. See ILL. 9.

BUILT-IN IGNITOR / ELECTRODE CHECK

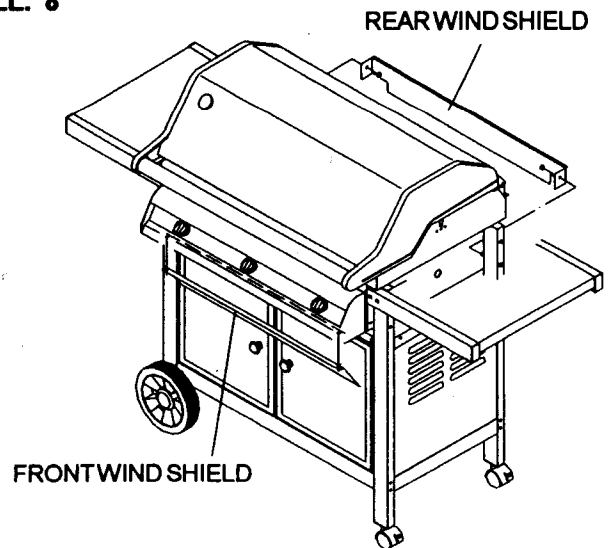
1. Before placing the flame tamers or cooking grids, ensure that the gap between each spark electrode tip and the collector box is approximately 3/16". Adjust if necessary.
2. Push and turn the Control Knob to HIGH, a blue spark should be produced at the electrode tip. If not, check ignition wire, the terminal of wire to the ceramic electrode could become loose in delivery. Push in the terminal for a tight connection.

Push and turn the Control Knob to HIGH for blue spark again.

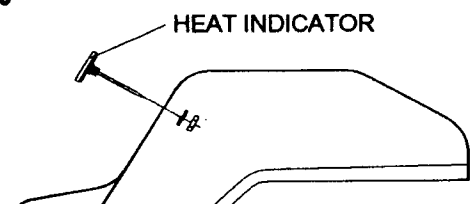
ILL. 7



ILL. 8



ILL. 9



COOKING COMPONENT INSTALLATION

1. Place Steel Flame Tamers on the lower ledge of Grill Bowl. See ILL. 9.
2. Place Cast Iron Cooking Grids on the ledge of Grill Bowl above Flame Tamers.

IMPORTANT: The Grill is not designed for use with lava rock or briquettes and the use of such items will void the warranty.

CONNECTING TO GAS SOURCE

1. Insert the Tank-Holding Strap through the two (2) slots on Side Panel. See ILL. 10. Hang filled gas tank on the Tank Hook attached to the Grill Bowl. The ring foot of the gas tank will rest on the Tank Holder. Fasten the gas tank using the Tank-Holding Strap. Make sure tank valve is in its full off position (Turn clockwise to stop).
2. Check tank valve features to ensure it has proper external mating threads. (Type 1 connection per 10-94 AGA Requirement)
3. Make sure all burner valves are in their off position.
4. Inspect valve connection ports and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. See your local LP gas dealer for repair.
5. When connecting regulator assembly to the tank valve, hand tighten nut clockwise to a positive stop. Do Not use a wrench to tighten. Use of a wrench may damage quick coupling nut and result in a hazardous condition.
6. Open tank valve fully (counter-clockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until repairs can be made by a local LP gas dealer.

CAUTION: When the appliance is not in use, the gas must be turned off at the supply cylinder.

To disconnect LP gas cylinder:

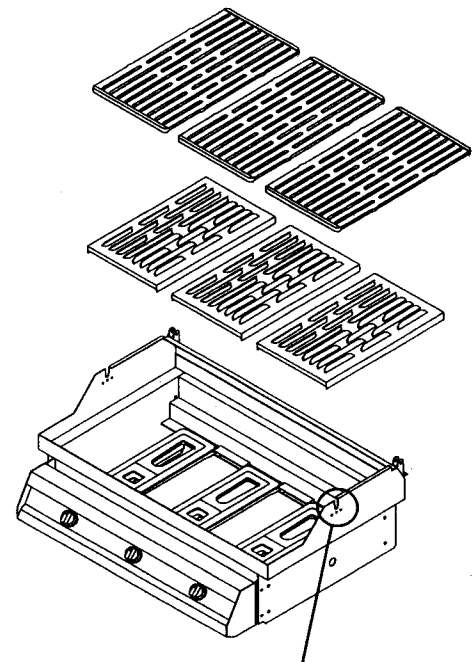
- a) Turn the burner valve off.
- b) Turn the tank valve off fully. (Turn clockwise to stop.)
- c) Detach the regulator assembly from tank valve by

WARNING :

Now your gas grill is ready to use. Before first use and at the beginning of each barbecue season and whenever LP gas cylinder is changed.

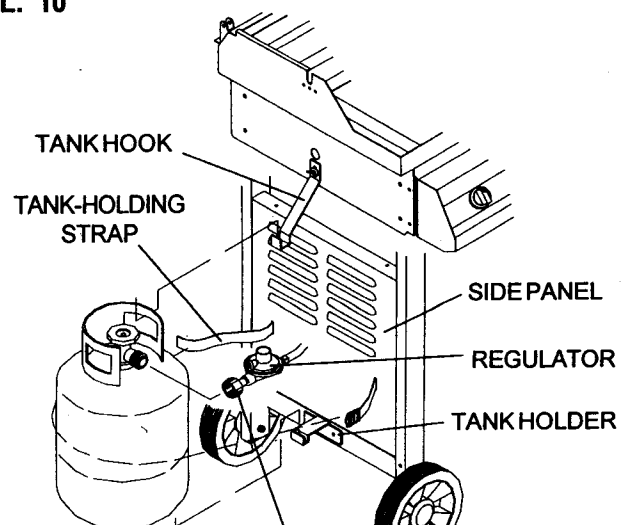
1. Please read safety, lighting and operating instructions carefully.
2. Check gas valve orifices, venturi tubes and burner ports for any obstructions.
3. Perform gas leak check (see page 1).

ILL. 9



These holes are for rotisserie mounting bracket use. You can buy the Rotisserie kit from Grand Hall Service Center as an accessory, but it is not included in this Grill.

ILL. 10



LIGHTING PROCEDURES

1. Become familiar with safety guidelines at front of manual. **DO NOT SMOKE WHILE LIGHTING GRILL OR CHECKING GAS SUPPLY CONNECTIONS!**
2. Check to see that cylinder is filled.
3. Check that end of each burner tube is properly located over each valve orifice.
4. Make sure all gas connections are securely tightened. **TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH A FLAME.** (Gas Leak Check instructions are on page 1).
5. Always open lid before lighting.
6. Set control knobs to "OFF" and open the gas supply cylinder valve.
7. Ignite only the burners you intend to use, using the same method for each:
 - a. Open lid.
 - b. Push Control knob in and HOLD it down while you turn knob left about 1/2". This allows gas to collect.
 - c. After holding for 2 seconds, turn knob leftward to the ignition point (see lightning bolt). You may need to re-click ignitor 3 or 4 times to light.
 - d. If burner does not light, turn gas off and wait 5 minutes before retrieval. If unsuccessful after retrieval, wait a few minutes and light by match.
8. Adjust control knob(s) to desired temperature.

NOTE: As long as one ignitor is in working order, other burners can be ignited from operating burner, in succession. If, for some reason, all ignitors fail to produce a spark at the electrode tip, grill can be lit with a paper book match.

NOTE: To light gas grill with a match, follow steps 1 to 6 above. Then, insert lit paper book match with lighting stick through the lighting hole on right side of grill bowl. Press in right control knob and rotate left to "HI" setting to release gas. Burner should light immediately. If more burners are needed, press in and rotate next control knob to light burners in succession. Turn off burners not needed, and adjust to desired cooking temperature. See Page 13, ILL. 11.

CAUTION: Do not move trolley while grill is in operation.

If the grill fails to operate properly:

1. Turn off gas at source, turn control knob to "OFF", and wait five minutes before trying again.
2. Check gas supply/connections.
3. Repeat lighting procedure and, if grill still fails to operate properly, **TURN "OFF" GAS AT SOURCE, TURN CONTROL KNOBS TO "OFF"**, wait for grill to cool and check the following:

- a. Misalignment of burner tube(s) over orifice(s).
CORRECTION: Reposition burner tube to properly seat over orifice.
- b. Obstruction in gas line
CORRECTION: Remove fuel line from grill. **DO NOT SMOKE!** Open gas supply for one second to blow any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
- c. Plugged orifice
CORRECTION: Remove cooking grids and flame tamers. Remove burners from bottom of grill bowl by pulling cotter pin from beneath burner "foot" using a screwdriver or needlenose pliers. Carefully lift each burner up and away from gas valve orifice. Unscrew the orifice from each gas valve and gently clear any obstruction with a fine wire. Re-install each orifice, re-install burners over orifices and seat each burner "foot" into mounting bracket at bottom of grill bowl. Replace cotter pins and cooking components.

If an obstruction is suspected in gas valve(s) or gas valve bracket, please contact your local LP gas service person for assistance.

- d. Misalignment of ignitor on burner
CORRECTION: Check for proper position of electrode tip. The tip of the electrode should be pointing toward the tip of the collector box. The gap between the spark electrode and the tip of the gas collector box should be 3/16". Adjust if necessary. With gas supply closed and all control knobs set to "OFF" check each positive ignitor individually for presence of spark at electrode. In turn, push each control knob in fully and rotate about 1/4 turn to the left (counter-clockwise) until a click is heard; the trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to "OFF" before checking next ignitor.

If re-ignition is necessary while the gas grill is still hot, you must wait for a minimum of five minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).

If all checks/corrections have been made and gas grill still fails to operate properly, contact the Grand Hall Service Center, or your local LP gas service person.

FLASH BACK:

Should fire occur in and around the burner tubes, immediately turn off gas at its source and turn the control knob(s) to "OFF". Wait until the grill has cooled, then clean the burner tubes and burner ports as described on page 3.

OPERATING PROCEDURE

Burn-off: Before cooking on your gas grill for the first time, burn off the grill to rid it of any odors or foreign matter by igniting the burners, closing the lid, and operating at "HI" setting for about five minutes. You may then either set the controls to "OFF" or cook on your grill immediately by turning the control knobs to a lower setting.

CAUTION: Operating grill on "HI" setting for longer than five minutes may damage certain parts of your grill. **DO NOT LEAVE GRILL UNATTENDED.**

Preheating: The grill lid is to be in a closed position during the preheat time period. It is necessary to preheat the grill for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Foods that require a high cooking temperature need a preheat period of five minutes; foods that require a lower cooking temperature need only a period of two to three minutes. There is no need to pre heat for casseroles, roasts or other foods that require slow cooking.

COOKING TEMPERATURES

HIGH setting - Use this setting only for fast warm-up, for searing steaks and chops, and for burning food residue from the cooking grids after the cookout is over. Rarely, if ever, do you use the HIGH setting for extended cooking.

MEDIUM setting - Use this setting for most grilling, roasting or baking, and for cooking hamburgers and vegetables.

LOW setting - Use this setting for all smoke cooking, rotisserie cooking, and when cooking very lean cuts such as fish.

These temperatures vary with the outside temperature and the amount of wind.

Cooking with Indirect Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the next burner. Heat from the lighted burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to ignite the fats and juices that drip down during cooking. Place a drip pan slightly smaller than the cut of meat on the flame tamer surface under the meat being cooked. This will allow you to catch meat juices for making gravy.

Flare-Ups: The fats and juices that drip from the meat cause flare-ups. Since flare-ups impart the distinctive taste and color for food cooked over an open flame, they should be expected and encouraged within reason.

Nevertheless, uncontrolled flaring can result in a ruined meal.

CAUTION: If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

CAUTION: Should a grease fire occur, close gas supply at source, turn off all burners and leave lid

CAUTION: Do not attempt to disconnect any gas fitting while your barbecue is in operation.

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your gas grill is no exception. By following these cleaning procedures on a timely basis, your grill will be kept clean and working properly with minimum effort.

CLEANING & MAINTENANCE

KEEP THE VENTILATION OPENINGS OF THE CYLINDER ENCLOSURE FREE AND CLEAR FROM DEBRIS.

CLEANING THE COOKING GRIDS

After cooking, turn control knobs to "OFF" and let grill cool before attempting to clean your cooking grids.

Before first use and periodically it is suggested that you wash the cooking grids in a mild soap and warm water solution. You can use a wash cloth or a vegetable brush to clean your cooking grids if you desire. But take care not to chip the porcelain coating because it will void your warranty.

CLEANING THE FLAME TAMER

Periodically use a wire brush to remove stubborn burned on cooking residue (and any rust that may have developed), wash in warm soapy water and dry. Coat with cooking oil.

Rusting may appear on the flame tamers. This is a natural oxidation process and does not affect the performance of the flame tamer or adversely affect the taste of the food. Application of cooking oil to the flame tamers between uses can help prolong the life of the flame tamers. Grand Hall does not warrant the flame tamers against rust unless the flame tamer is completely rusted through.

CLEANING THE BURNER TUBES AND BURNER PORTS (to prevent FLASH-BACK)

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 an extended period of time.

1. Turn the burner valve off.
2. Turn gas off at tank. (Turn clockwise to stop.)
3. Detach the regulator assembly from tank valve by turning the quick coupling nut counter-clockwise.
4. Remove cooking grids, flame tamers and grease collectors from grill.
5. Remove burners from bottom of grill bowl by pulling cotter pin from beneath burner "foot" using a screwdriver or needlenose pliers.
6. Carefully lift each burner up and away from gas valve orifice.

Cleaning & Maintenance Instructions

1. Bend a stiff wire (a lightweight coat hanger works well) into a small hook. Run the hook through each burner tube and into the burner several times.
2. Using a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube and into the burner several times.
3. Use an air hose to force air through the burner tube and out through the burner ports. Observe each port and make sure air comes out every hole.

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

1. Wire brush entire outer surface of burner to remove food residue and dirt.
2. Clean any clogged ports with a stiff wire such as an open paper clip.
3. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation, check to insure that gas valve orifices are correctly placed inside ends of burner tubes. Also check position of spark electrode.

CLEANING THE GREASE TRAY

Periodically, the grease tray should be emptied and washed in a mild detergent and warm water solution.

Annual Cleaning of Grill Housing

Burning-off the grill after every cookout will keep it ready for instant use, however, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition.

Interior:

1. Turn the burner valve off.
2. Turn gas off at tank. (Turn clockwise to stop.)
3. Detach the regulator assembly from tank valve by turning the quick coupling nut counter-clockwise.
4. Remove and clean (as explained before) the cooking grids, flame tamers and burners.
5. Cover the gas valve orifices with a piece of aluminum foil.
6. Brush the grill bowl with a stiff wire brush, then wash with mild soap and warm water. Rinse thoroughly and let dry.
7. Remove foil from orifices and check for obstruction.
8. Check for proper position of electrode tip. The tip of the electrode should be pointing toward the tip of the collector box. The gap between the spark electrode and the tip of the gas collector box should be $3/16"$.
9. Replace burners and adjust spark electrode collector box. Edge of collector box should overlap burner port.

10. Replace flame tamers, cooking grids.
11. Reconnect to gas source and observe burner for correct operation.

IMPORTANT: DO NOT line the grill bowl with aluminum sand or any absorbent substance that could prevent grease from reaching the grease collector tray. A grease fire could occur.

Exterior Painted Steel Surfaces:

Much of your grill is made of heavy steel and should last many years of trouble-free service. Should you decide to touch up any scratches in the paint which may occur with use, use a touch-up paint designed for use with high temperature. Follow these steps for best paint results.

1. Shut off gas supply at source and disconnect from gas valve manifold. Protect fuel line fittings.
2. Remove loose paint by lightly sanding surface with a medium grit emery cloth or a fine grit sandpaper.
3. Remove any dirt or grease by washing the surface with a mild soap and warm water solution.
4. Rinse with clean water and allow surface to dry thoroughly or wipe the area with vinegar.
5. Apply touch-up paint, following instructions.
6. Allow paint to air dry completely, and apply a second coat if necessary. **IMPORTANT:** Let paint dry for 24 hours before using gas grill.

Exterior Stainless Steel Surfaces:

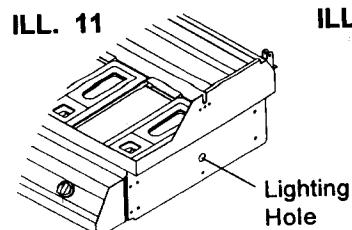
Daily weathering and high heat associated with grilling can cause exterior stainless surfaces to "tan". Follow the following directions for best results, and NEVER clean a stainless steel surface with an abrasive cleaner.

1. Shut off gas supply at source and disconnect from gas valve manifold. Protect fuel line fittings.
2. Remove dirt or grease using a soft cloth, then clean stainless surfaces with a Foam Spray cleaner for stainless steel. Never use an abrasive cleaner or scrubber that may scratch your stainless surfaces.
3. Dry with a soft cloth and let air dry before reassembly.

VISUALLY CHECKING BURNER FLAMES

Occasionally observe burner flame for correct operation. See ILL. 12.

ILL. 11



ILL. 12

