

# Gas Grill Instructions

## Gas grills are designed for OUTDOOR USE ONLY!!!

1. Remove the grill cleaning brush that is under grate
2. Make sure all control knobs (located in front of grill) are placed in the closed position (turned to the left and parallel with the grill)
3. Connect the regulator to the propane tank
4. Slowly and completely open the main cylinder valve (located on top of propane tank). Turn the control knob on the grates used to “open” (pointing at you). WAIT 10-15 SECONDS BEFORE LIGHTING!
5. Hold a lit butane gun down through the cooking grate next to the first burner tube.the burner will ignite instantly
6. The second burner should ignite instantly once valve is open (If it doesn't instantly light repeat step 5 on THAT valve)
7. Once the burner is lit, adjust the control knobs to the desired temperature
8. When finished, close the control knobs, close the main cylinder, and disconnect the propane cylinder

\*\*We recommend curing your grates by applying a coating of vegetable oil to each grate, then heating the grates for approximately 20 minutes prior to using them.\*\*

## Clean Up

We recommend that you clean the grates *while they are still hot* with the grill brush that we have provided you. It makes it easier to remove food and sauce from the grates when it is still warm!

**\*\*\*IF THE GRATES DO NOT COME BACK SCRUBBED AND CLEANED YOU WILL FORFEIT THE \$75.00 CLEANING DEPOSIT\*\*\***

## **Errors and Corrections for if Grill does not Light**

- Completely shut off grill and propane tank. Redo Step 4 and 5. There is a trip valve located in the propane tank that automatically shuts off the flow of the propane if opened to fast.
- Remove Grill from any windy areas. Relight! Some grills tend to have a smaller flame when located in a windy area.
- Make sure all rocks are spread out evenly throughout each grill section. When pipe inside grate is exposed flame tends to lower. Lava rocks help ignite the pressure of the flame.