

Grills n' Ovens

behind every great food is a great **oven!**

Outdoor Pizza Oven

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read this instruction manual thoroughly before installing or servicing this equipment.

WARNING

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 tank not connected for use should not be stored in the vicinity of this or any other appliance.

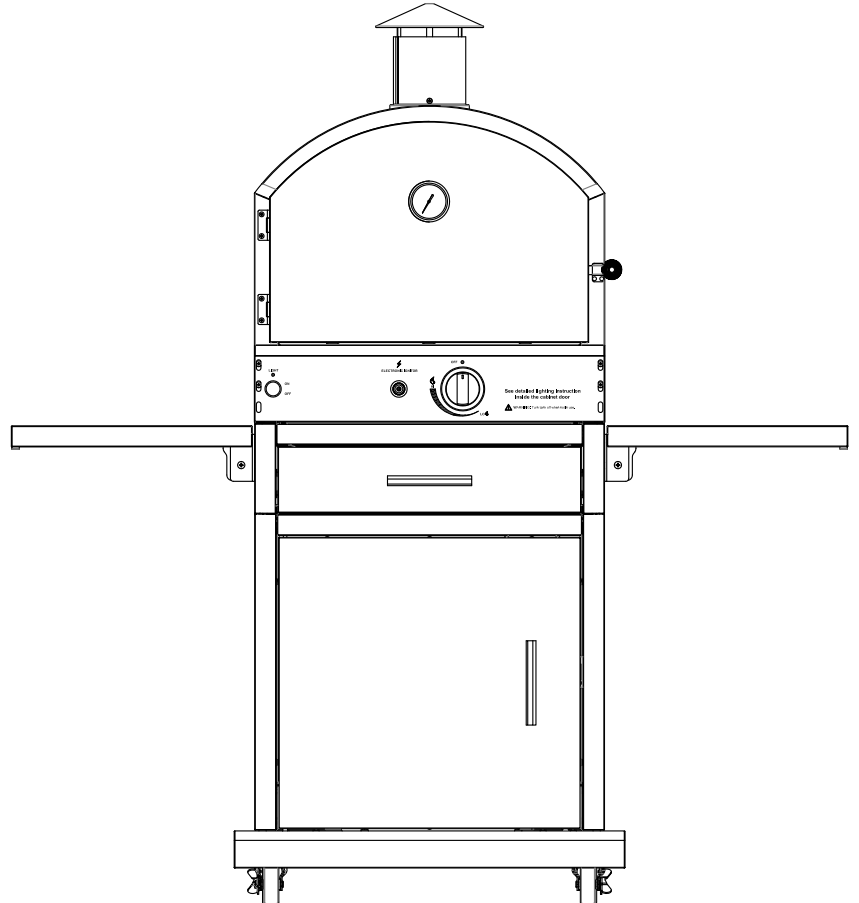
DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open the oven door.
4. If the odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

WARNING

For Outdoor Use Only



Oven Operation 1-2-3

Before Cooking:

- Step 1 Keep your oven a safe distance away from your property.*
- Step 2 Always perform a leak test.*
- Step 3 Keep children away from the oven.

During Cooking:

(To avoid tripping safety valves, please follow these instructions carefully!)

- Step 1 Turn gas tank on slowly.
- Step 2 Use protective gloves when oven gets hot.

After Cooking:

- Step 1 Burn oven for 10-15 minutes to burn off food residue.
- Step 2 Wait until the oven is completely cooled before closing oven door.
- Step 3 Clean up grease build-up and cover your oven.

*** Please refer to the owner's manual for details.**

WARNING

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

DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open oven door.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Always read and understand the WARNINGS and INSTRUCTIONS that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.

Always keep this manual for convenient future reference.

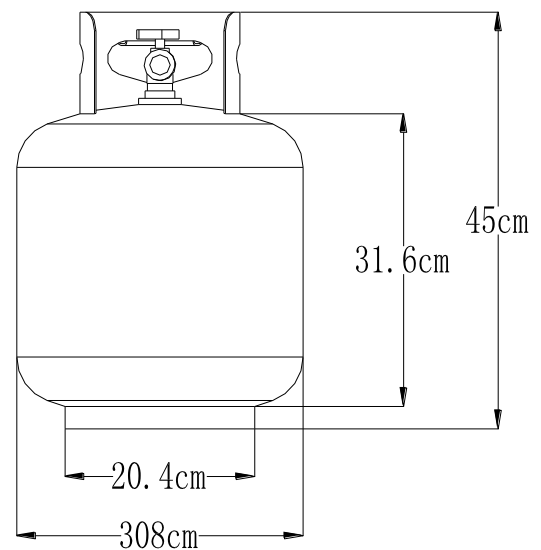
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Safety Information

Please read and understand this entire manual before attempting to assemble, operate or install the product.

1. The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or Natural Gas and Propane Installation Code, CSA/CGA-B149.1.
2. This oven is intended for use outdoors and should not be used in a building, garage or any other enclosed or covered area.
3. This outdoor oven is not intended for installation in or on recreation vehicles and/or boats.
4. A minimum clearance of 61 cm (24 inches) from combustible constructions to the sides of the grill and 61 cm (24 inches) from the back of the grill to combustible constructions must be maintained. This outdoor cooking gas appliance must not be placed under overhead combustible construction.
5. The use of an electrical source requires that when installed, the grill must be electrically grounded in accordance with local codes or, in the absence of local codes, with ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep electrical supply cords and the fuel supply hose away from heated surfaces.
6. Inspect the hoses before each use for excessive abrasion or wear, or cuts that may affect safe operation of the grill. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly must be those specified by the manufacturer.
7. Keep your oven in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
8. DO NOT obstruct the flow of combustion and ventilation air to this appliance.
9. Keep the ventilation openings of the tank enclosure free and clear from debris.
10. Check all gas connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
11. Never use charcoal in the oven.
12. Never use the grill in windy areas.
13. Only a 9 kg (20 lb.) LP-gas cylinder is allowed. The cylinder must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods. A 9 kg (20 lb.) LP-Gas cylinder's dimensions are:
 14. Never use the grill without the drip tray installed and hung under the burner box. Without the drip tray, hot grease and debris could leak downward and produce a fire hazard.
 15. Use only the gas pressure regulator supplied with this appliance.



Safety Information

16. The cylinder used must include a collar to protect the cylinder valve

17. Do not store a spare LP-gas cylinder under or near the appliance

18. Never fill the cylinder beyond 80 percent full

19. If the information in “17” and “18” is not followed exactly, a fire causing death or serious injury may occur.

20. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5 kPa).

21. **CALIFORNIA PROPOSITION 65 WARNING:** The burning of gas cooking fuel generates some byproducts that are on the list of substances known by the State of California to cause cancer, reproductive harm, or other birth defects. To reduce exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

IMPORTANT: We urge you to read this manual carefully and follow the recommendations enclosed. This will ensure you receive the most enjoyable and trouble-free operation of your new gas grill. We also advise you retain this manual for future reference.

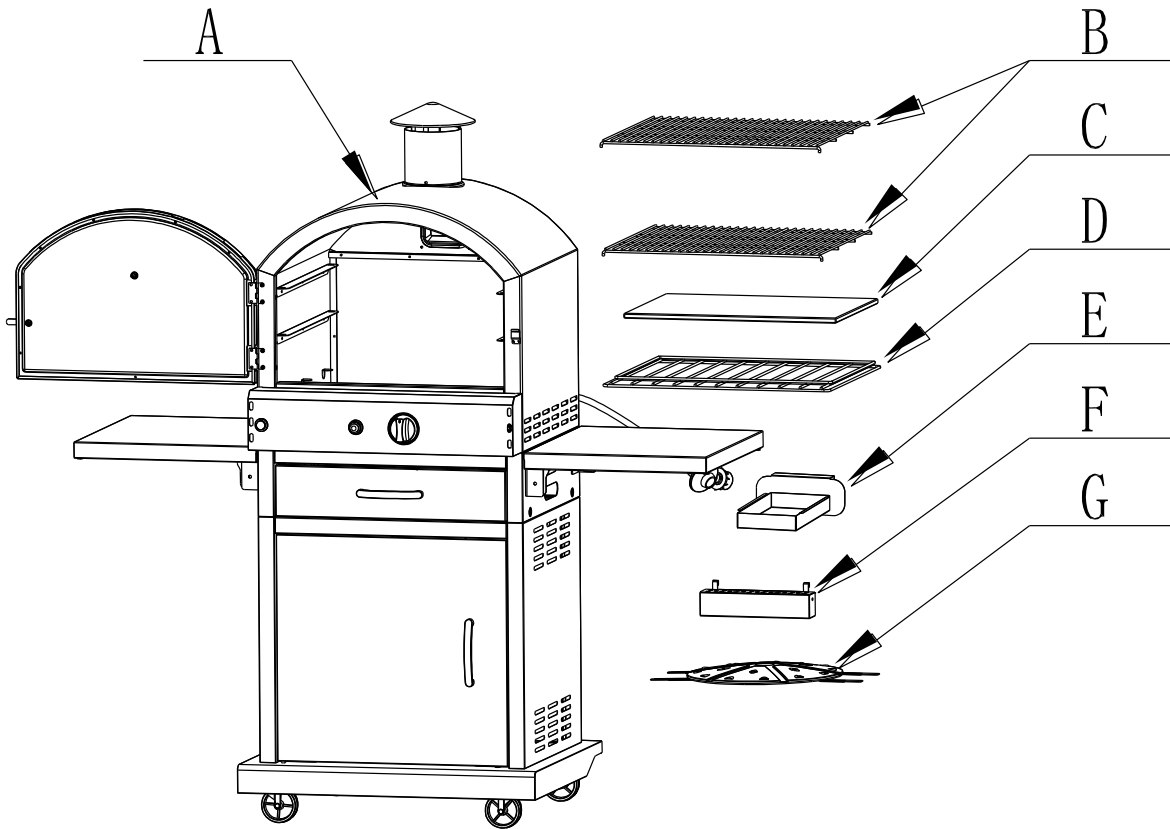


WARNING: Your grill has been designed to operate using only the gas specified by the manufacturer on the rating plate. Do not attempt to operate your grill on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.



WARNING: Make certain your LP (propane) tank is filled by a reputable propane dealer. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP tank (a hot summer day, tank left in the sun, etc.) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive. Refer to your Owner’s Manual for more information concerning filling your LP tank.

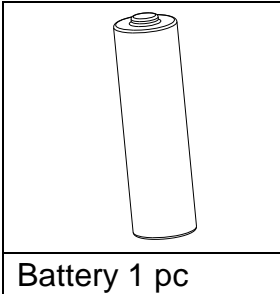
PACKAGE CONTENTS



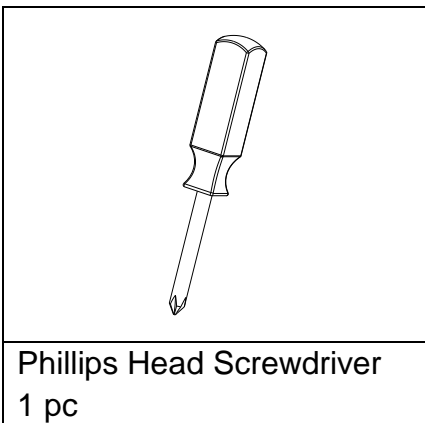
PART	DESCRIPTION	QUANTITY	PART	DESCRIPTION	QUANTITY
A	Main Body	1	D	Bottom Grill	1
B	Cooking Grill	2	E	Fat Cup	1
C	Pizza Stone	1	F	Smoker Box	1
G	Flame Tamer	1			

HARDWARE CONTENTS

The following list is included inside the pizza oven carton:



The following list is not included inside the pizza oven carton, but needed when the user is assembling the pizza oven.

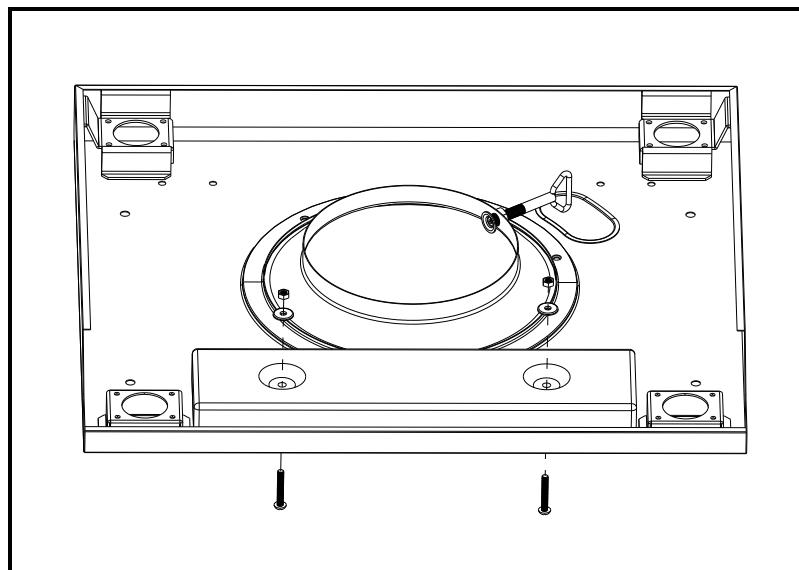


ASSEMBLY INSTRUCTIONS

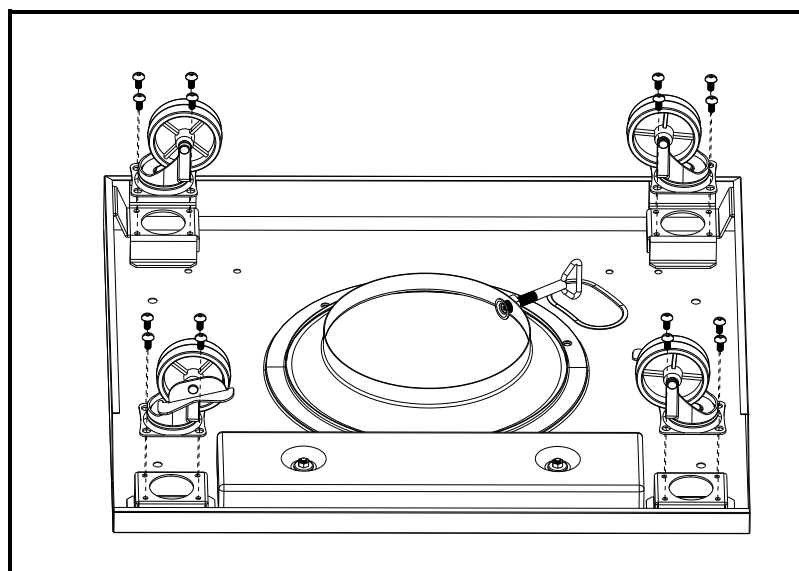
Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

Assembly tip! (Please lightly tighten the screws during assembly of the cart. When the cart is completed THEN TIGHTEN ALL THE screws. This will make it easier to make all the holes align properly)

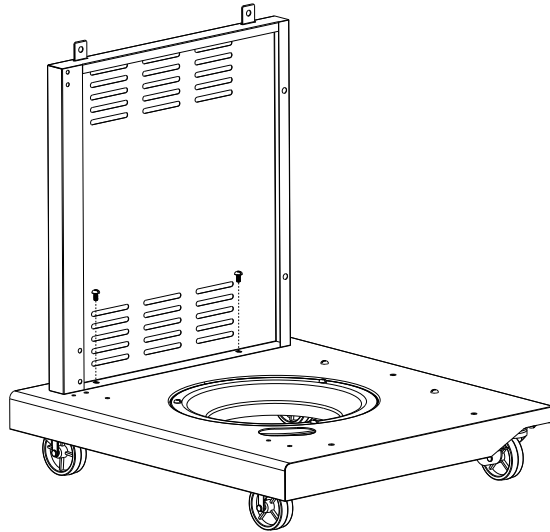
1. Use screw **M6*40** × 2 pcs, nut **M6** × 2 pcs and flat washer **18*6.4*1** × 2 pcs to fix the weight under the base panel. **(Note: These screws MUST be tightened at this time as it will be hard to reach them after cart assembly)**



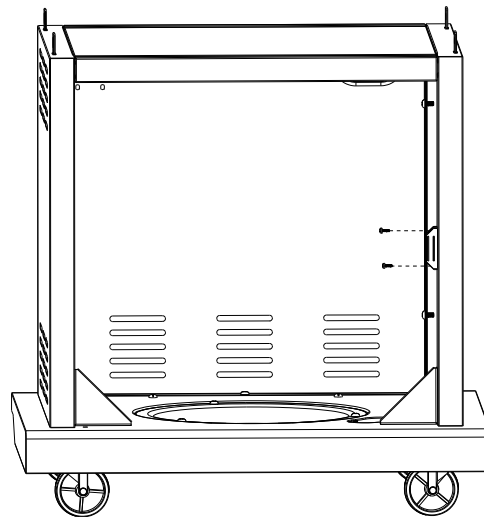
2. Use screw **M6*12** × 16 pcs to attach swivel castor with lock × 2 pcs and fixed castor × 2 pcs onto the bottom of the base panel. **(Note: The locking wheels should go in the BACK of the cart near the weight)**



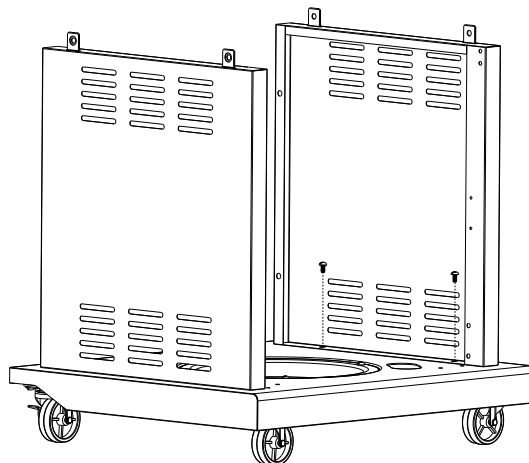
3. Use screw **M6*12x2** pcs to fix the left side panel onto the base panel of the stand. **(Note: The panel should have the “small holes at the top” to the front of the cart assembly)**



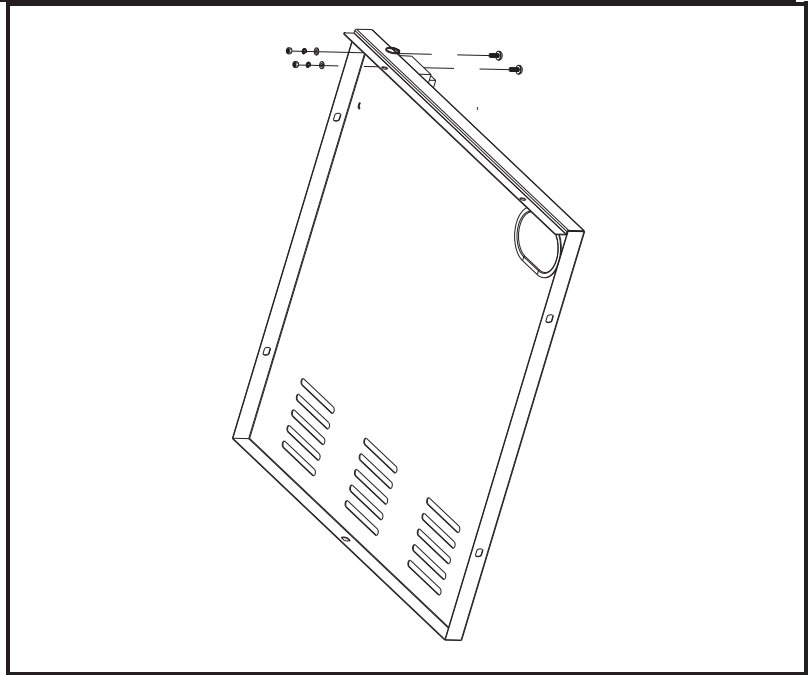
4. Use screw **M3*12x2** pcs and nut **M3x2** pcs to attach the door magnet onto the right side panel. **(Note: Please attach the magnet BEFORE you put the right side panel on. Check to verify that the magnet points to the FRONT of the cart. This holds the door closed)**



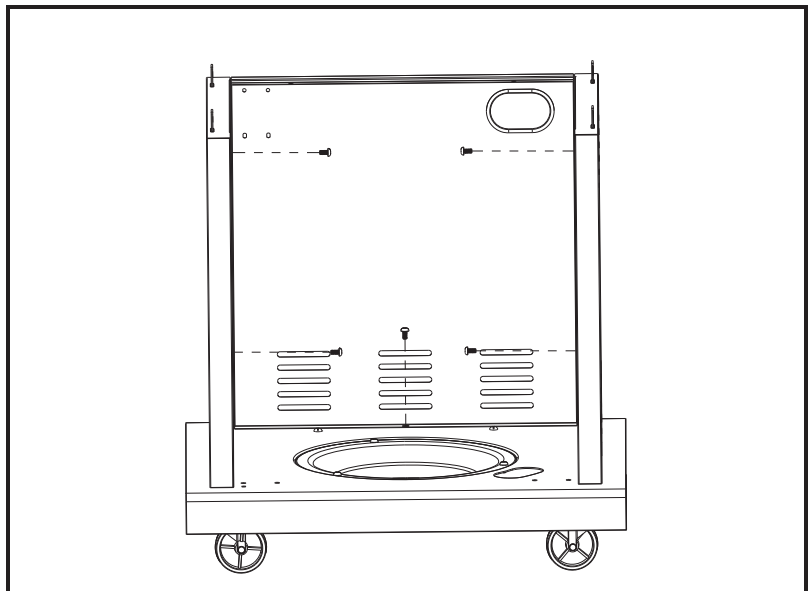
5. Use screw **M6*12x2** pcs to fix the right side panel onto the base panel of the stand. **(Note: The panel should have the “small holes at the top” to the front of the cart assembly. The Right side panel also has the door magnet)**



6. Use screw **M5*12**×2 pcs and nut **M5**×2 pcs to attach the battery case onto the outside of the back panel of the stand. **(Note: These screws can be tightened at this time)**

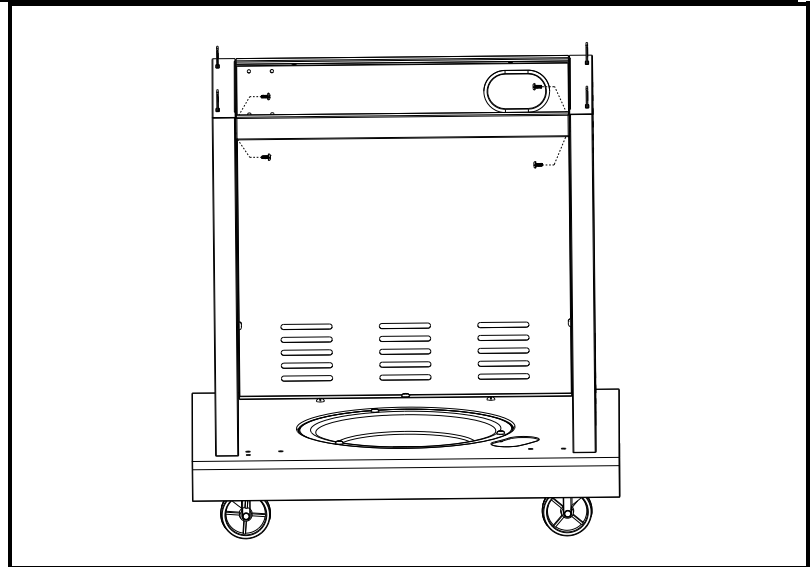


7. Use screw **M6*12**×5 pcs to attach the stand base panel onto the base panel, between the two side panels.

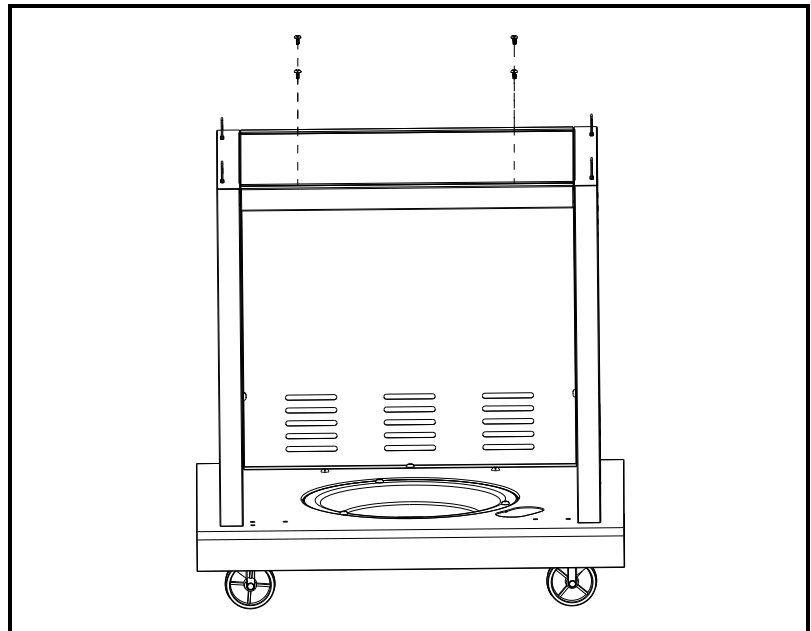


8. Use screw **M4*10×4** pcs to fix the stand door horizontal beam between the two side panels.

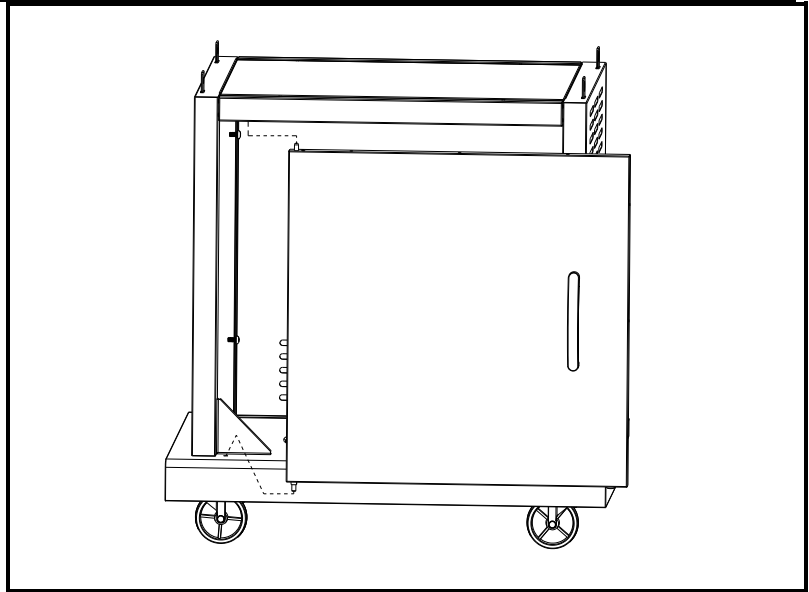
(Note: Please fasten the upper two screws first, and then the lower two screws.)



9. Use screw **M4*10×4** pcs to fix the stand top panel on the top of the two side panels and back panel. **(Note: These screws can be tightened at this time)**

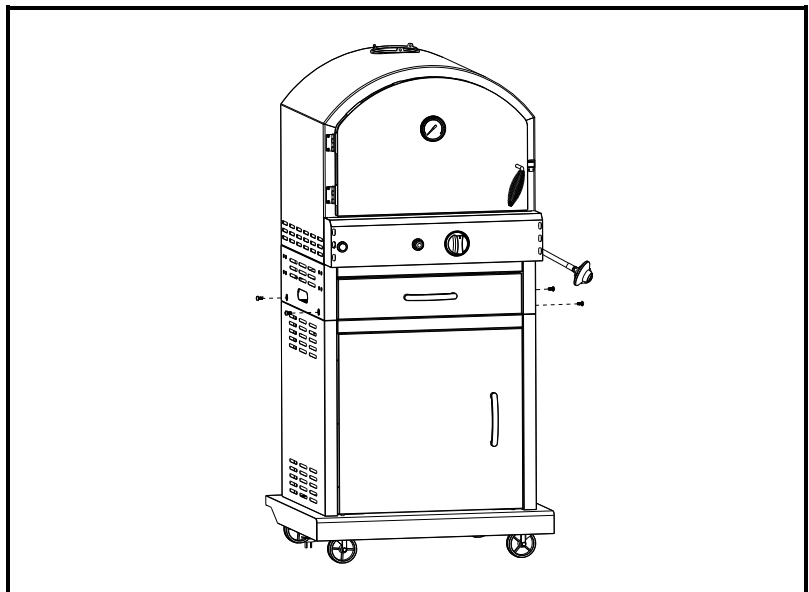


11. First, insert the door lower axis into the hole in the base panel. Next, push down the door upper spring axis and let go of the spring when it is pointed to the hole in the horizontal beam. **(Note: You may need to add 1 or 2 washers 18*6.4*1 on the bottom pin so the door will close evenly)**



ALMOST FINISHED!!

12. Put the oven assembly on the stand-top panel. Use screw **M6*12**×4 pcs to fasten the oven onto the stand. **(Note: These screws can be tightened at this time)**

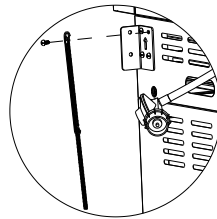
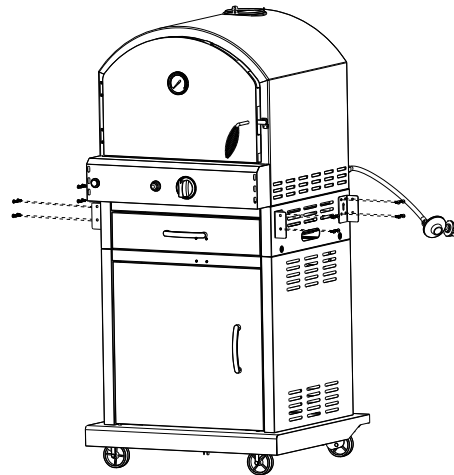


13. Use screw **M5*10**×16 pcs to attach side shelf bracket×4 pcs onto the drawer side panels.

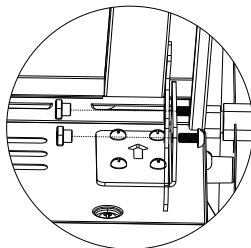
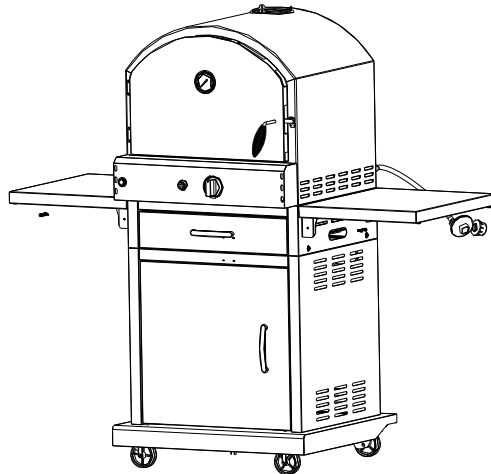
(Note: Arrows face UP)

14. Using one of the screw M5*10 to fix the match holder onto the front bracket of right side shelf.

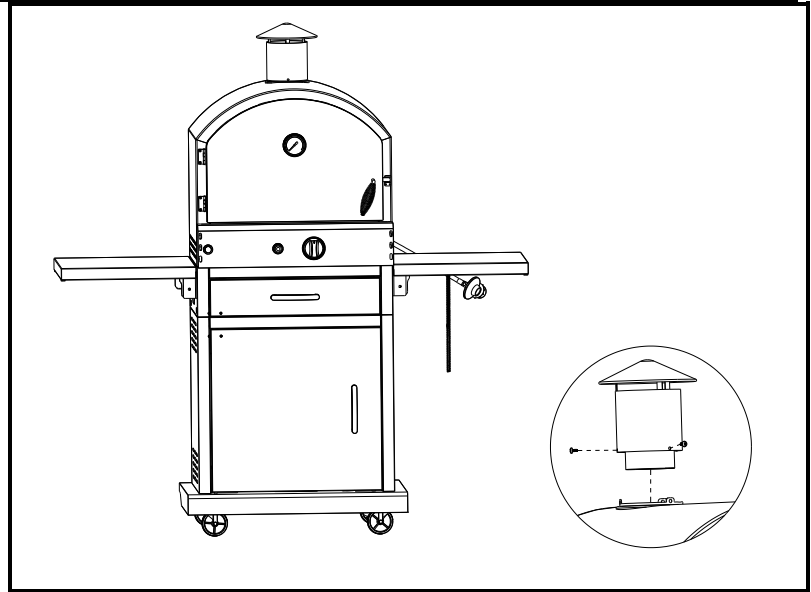
(This step may be skipped if you do not want or need a “match holder” on your unit)



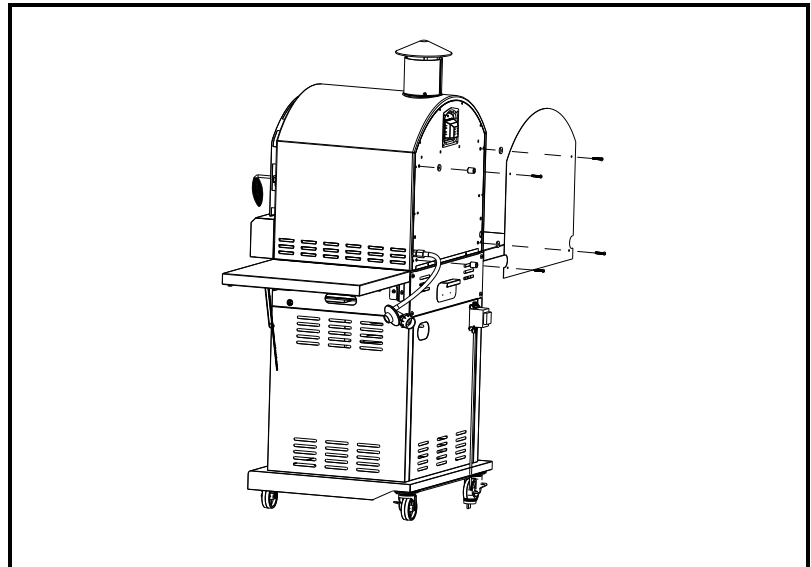
15. Use screw **M6*12**×8 pcs and special nut **TB31-05-03**×8 pcs to hang side shelf×2 pcs onto the four brackets. **(Notes (2): Attach the top set of screws and bolts and hang the shelf from them to assist in attaching the bottom screws and nuts to the shelf. These screws can be tightened at this time)**



16. Use screw **M4*8x3** pcs to fix the chimney assembly onto the top of the oven exterior. **(Note: These screws can be tightened at this time**)

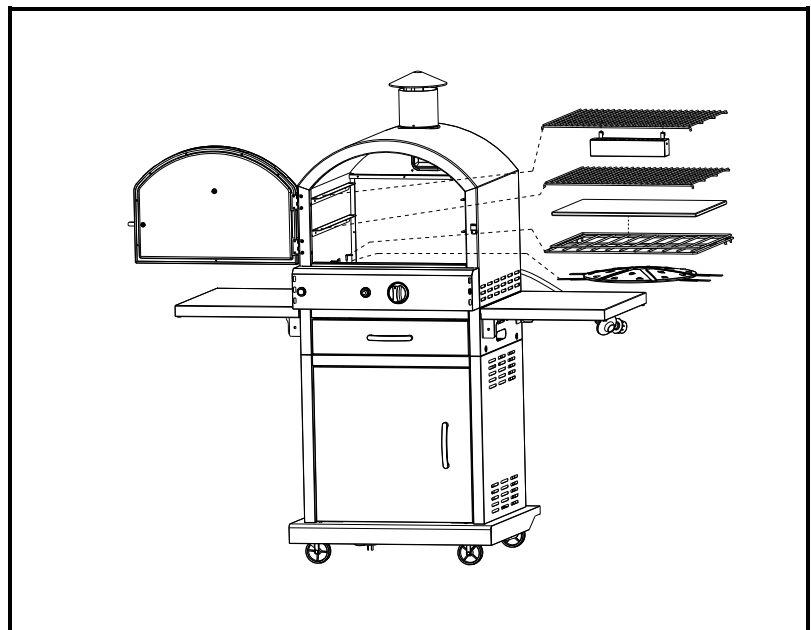


17. Use screw **M5*35x4** pcs to fix the back heat shield onto the back panel of the oven. The order is: screw→back heat shield→heat insulation washer→flat washer→oven back panel.



18. Put the following accessories into the oven and close the oven door:

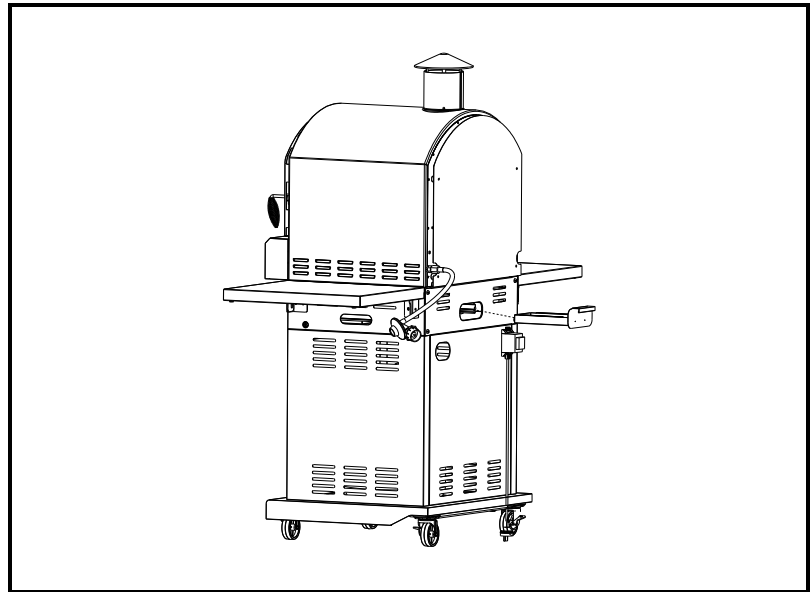
- base grillx1 pc
- pizza stonex1 pc
- cooking grillx2 pcs
- smoker boxx1 pc (hang on the cooking grill, exact position is according to the food position inside the oven)
- flame tamerx1 pc



19. Insert the fat cup into the back of the oven.

20. Insert the battery into the electronic ignition. Unscrew the button and place battery positive (+) tip facing OUT. Screw button back on.

Your complete pizza oven is now assembled.



L.P. GAS INSTALLATION

Gas grills that are set to operate with L.P. gas come with a high capacity hose and regulator assembly. **(Note: Only use the pressure regulator and hose assembly supplied with the grill or a replacement pressure regulator and hose assembly specified by the manufacturer).** This assembly is designed to connect directly to a standard 9 kg (20 lb.) L.P. cylinder. L.P. cylinders are not included with the grill. L.P. cylinders can be purchased separately at an independent dealer.

Connecting a Liquid Propane Gas Tank to the Grill:

1. Open the doors of the cabinet. Place a 9 kg (20 lb.) tank with foot ring into the tank tray. See Fig. 4. Make sure the tank valve is in the OFF position.

2. Tighten the retention screw beside the tank tray to secure the tank. See Fig. 5.

3. Check the tank valve to ensure it has proper external mating threads to fit the hose and regulator assembly provided (Type 1 connection per ANSI Z21.58b-2002).

4. Inspect the valve connection port of the regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.

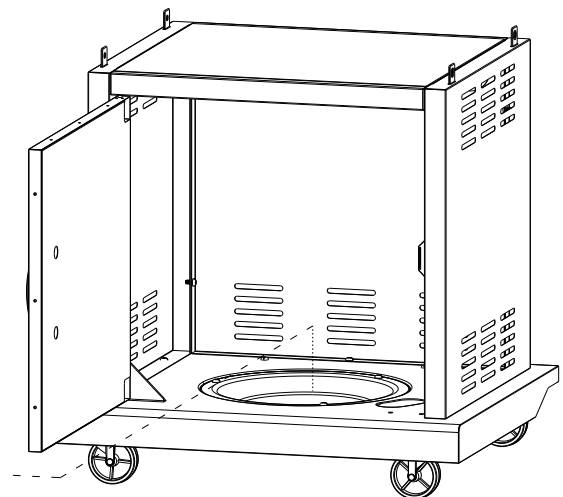


Fig.4

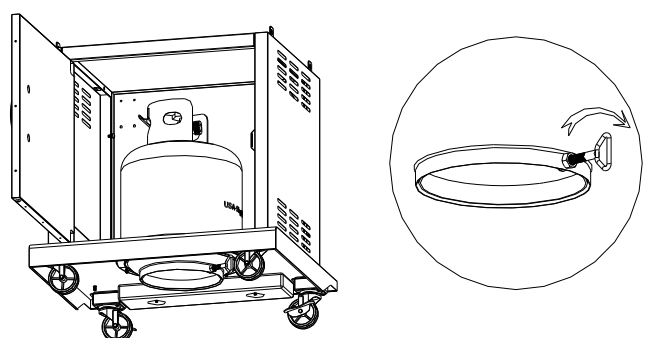
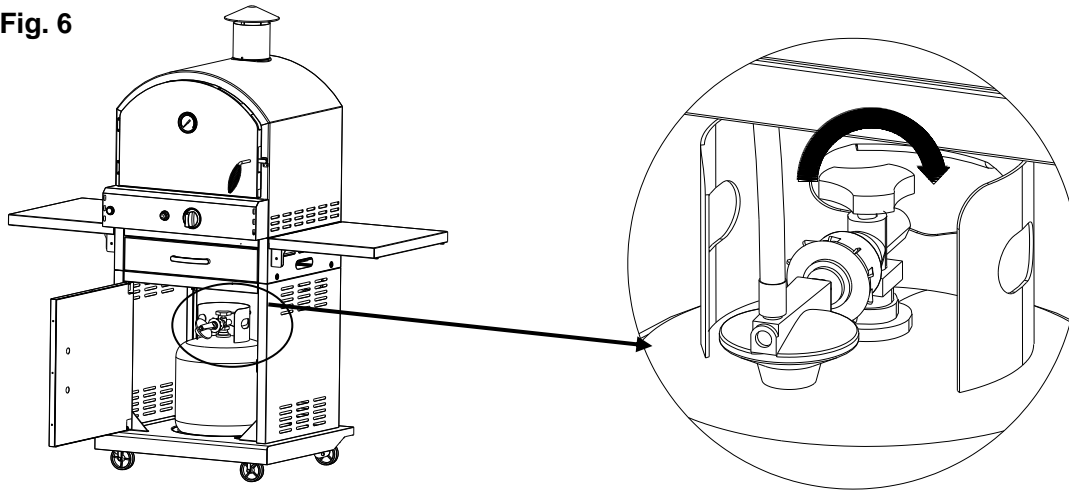


FIG.5

5. Make sure all burner knobs are in the OFF position.

6. Connect the hose and regulator assembly to the tank valve (See Fig. 6). Hand-tighten the quick coupling nut clockwise to a full stop.

Fig. 6



DO NOT use a wrench to tighten because it could damage the quick coupling nut and result in a hazardous condition.

7. Open the tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Pre-Operation Leak Testing" on page 26. If a leak is found, turn the Tank Valve off and do not use your grill until the leak is repaired.

As shown in Fig. 7a, gas tank must be placed vertically. It is unsafe to operate the grill if the gas tank is not vertical as shown in Fig. 7b.

Fig. 7a

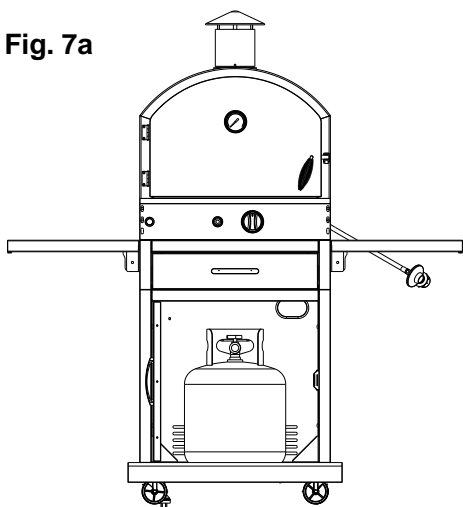
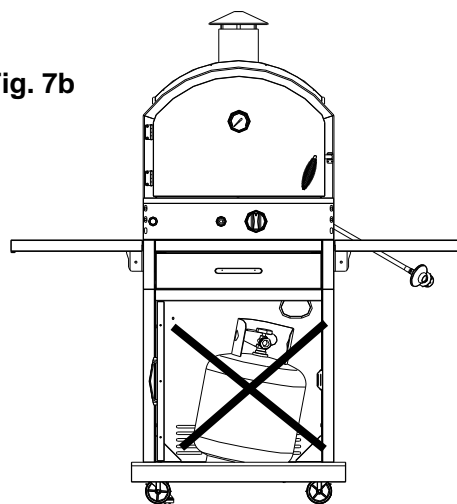


Fig. 7b





WARNING: The Type I connective coupling (see Fig. 7) supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty, gas leakage, fire and severe bodily harm.

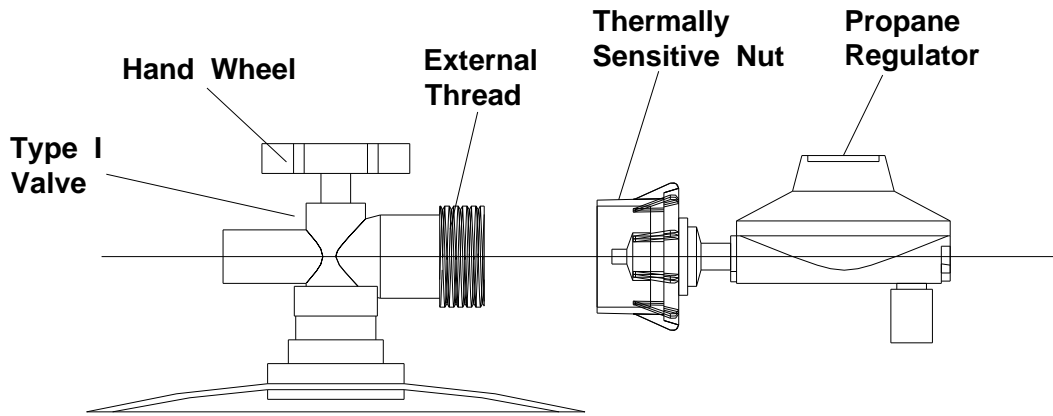
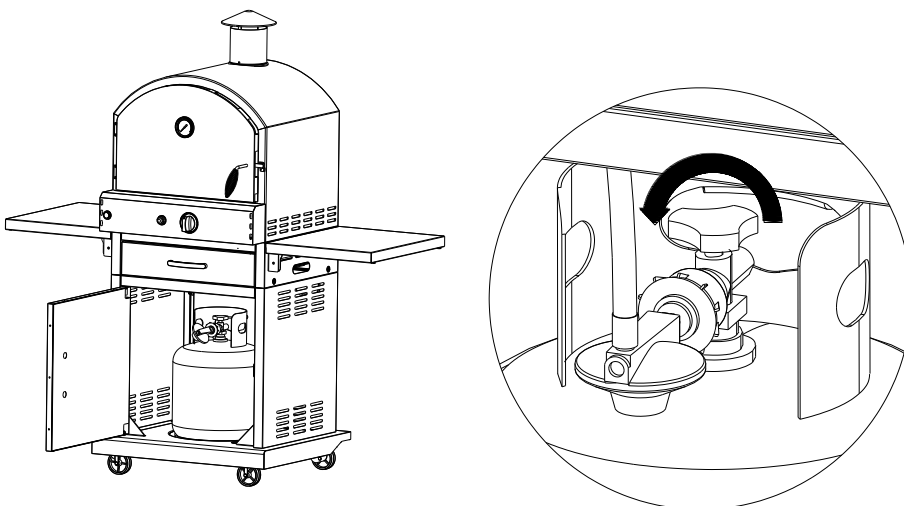


FIG 7

Disconnecting a Liquid Propane Gas (LP Gas) Tank from Your Grill:

1. Turn the burner knobs and LP gas tank valve to the full OFF position. (Turn clockwise to close.)
2. Detach the hose and regulator assembly from the LP gas tank valve by turning the quick coupling nut counterclockwise.



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

L.P. TANK INFORMATION

Never use a dented or rusted L.P. tank or cylinder with a damaged valve.

L.P. cylinders are equipped with an O.P.D. (Overfilling Prevention Device). The device shuts off the flow of gas to a cylinder after 80% capacity is reached. This limits the potential for release of gas when the cylinder is heated, averting a fire or possible injury.

The L.P. cylinder must have a shut-off valve terminating in an L.P. gas supply cylinder outlet specified, as applicable, for connection No. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. Cylinders must not be stored in a building, garage, or any other enclosed area. (The L.P. cylinder must have an overfill protection device and a collar to protect the cylinder valve.)

The L.P. gas supply cylinder must 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/CAS-B339, "Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods and Commission."

L.P. TANK USE

- **When turning the L.P. tank on, make sure to open the valve SLOWLY two (2) complete turns to ensure proper gas flow. Most gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly, it shuts off the gas supply. Opening the valve rapidly may simulate a gas leak, causing the safety device to activate, restricting gas flow and causing low flames. Opening the valve slowly will ensure this safety feature is not falsely triggered.**
- When not in use, gas supply cylinder valve is to be in the "OFF" position.
- The tank supply system must be stored upright to allow for vapor withdrawal.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Only a qualified gas supplier should refill the L.P. tank.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



WARNING

DO NOT store a spare L.P. gas cylinder under or near the grill. Never fill the cylinder beyond 80% full.

If this information is not followed exactly, a fire causing death or serious injury may occur.

PRE-OPERATION LEAK TESTING

Although all gas connections on the grill are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site due to possible shifting during shipment, installation or excessive pressure unknowingly being applied to the unit.

Periodically check the whole system for leaks and immediately check the system if the smell of gas is detected.

1. Do not smoke while leak testing.
2. Extinguish all open flames.
3. Never leak test with an open flame.
4. Mix a solution of equal parts mild detergent or liquid soap and water.
5. Turn off the burner control knobs.
6. Turn the top knob of the fuel supply cylinder counterclockwise two (2) rotations to open.
7. Apply the soap solution to connections of the fuel supply assembly. If no soap bubbles appear, there is no gas leak. If bubbles form at the connections, a leak is detected. If a leak is detected, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and repeat steps 1-3.
8. Turn off the knob on the fuel supply cylinder.
9. Turn on the burner control knobs for a moment to release the pressure in the hose, then turn the control knobs back off.
10. Wash off soapy solution with cold water and towel dry.

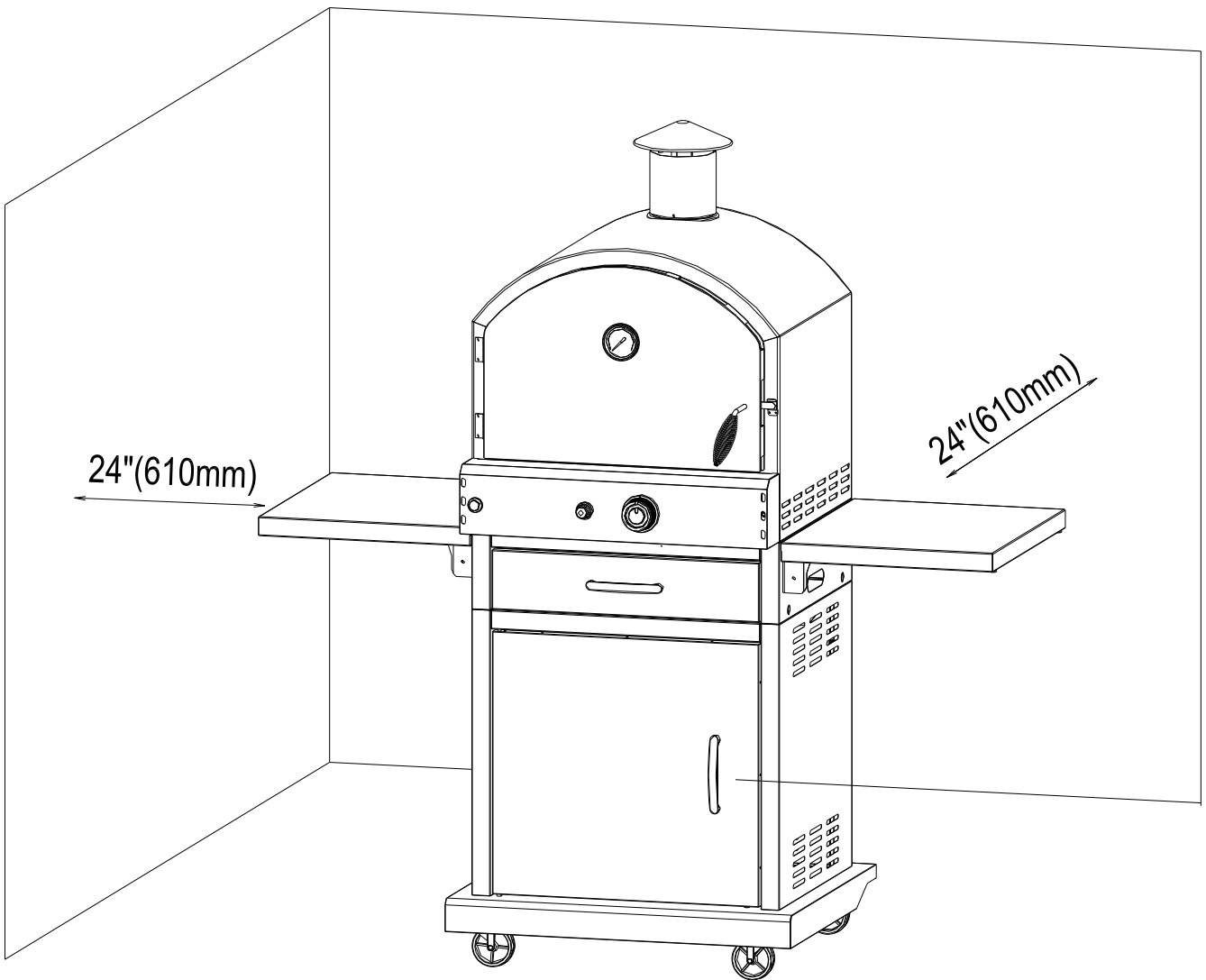
Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the grill any time a part of the gas system is replaced.

It is also recommended that you perform a leak test at least once a year whether or not the L.P. gas supply cylinder has been disconnected.



WARNING When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame or hazardous condition. Most L.P. gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly, it shuts off the gas supply. A leak may significantly reduce the gas flow, making the grill difficult to light or causing low flames.

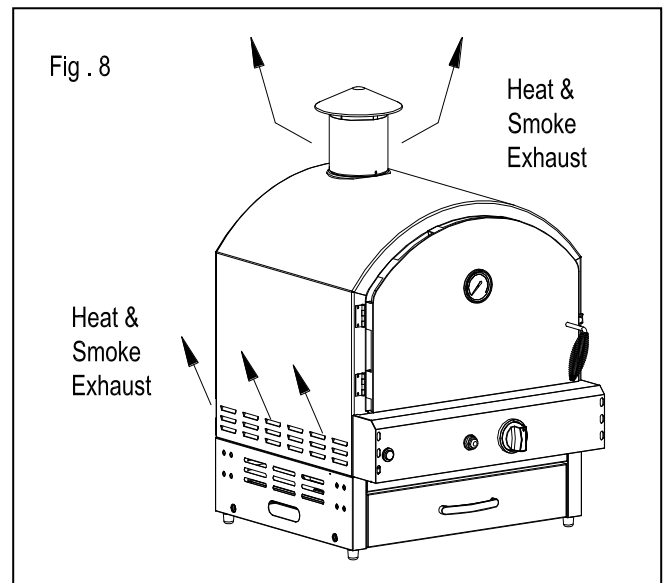
If you cannot stop a gas leak, turn off the gas supply and call your local gas company. If necessary, replace the faulty part with the manufacturer's recommended replacement part. A slight leak could cause a fire.



Clearance to combustible construction: A minimum of 61 cm (24 inches) from the sides and back must be maintained from the gas grill above and below the cooking surface to adjacent vertical combustible construction.

Clearance to non-combustible construction: A minimum of 61 cm (24 inches) clearance from the back of the grill to non-combustible construction is required for the lid to fully open.

Storage of an outdoor gas cooking appliance indoor is permissible only if the cylinder is disconnected and removed from the appliance.





WARNING Heat and smoke exhaust out of the chimney and the ventilation holes on the bottom of two oven side panels (See Fig. 8). Make sure to keep anything that could be damaged by heat or smoke away from the heat and smoke exhaust holes.

GENERAL RULES

Do not leave the grill unattended while cooking!

1. Make sure the grill has been leak-tested and is properly located.
2. Light the grill burners using the instructions provided in this manual.
3. Turn the control knobs to desired temperature - High or Low - and preheat the grill for 10 minutes before cooking.
4. Adjust heat settings to meet your cooking needs for desired results.
5. Allow grill to cool down, wipe off any splatters or grease and clean the drip tray as needed.
6. Do not put a cover on the grill while it is still hot as it could start a fire.

Do not attempt to “light” the grill if the odor of gas is present!!

BEFORE AND AFTER LIGHTING

1. Ensure your grill is located on a level surface.
2. Keep the gas grill area clean and free from combustible materials, gasoline, and other flammable vapors and liquids.
3. Ensure nothing is obstructing the flow of combustion and ventilation air.
4. Ensure the ventilation of the cylinder enclosure is free and clear of debris.
5. Visually check burner flames.



WARNING Check the gas supply line for cuts, wear or abrasion. Always keep your face and body as far away from the grill as possible when lighting.

Operating Instructions

GRILL BURNER LIGHTING

Warning: Do not lean over grill when lighting. Turn off LP supply at cylinder when appliance is not in use.

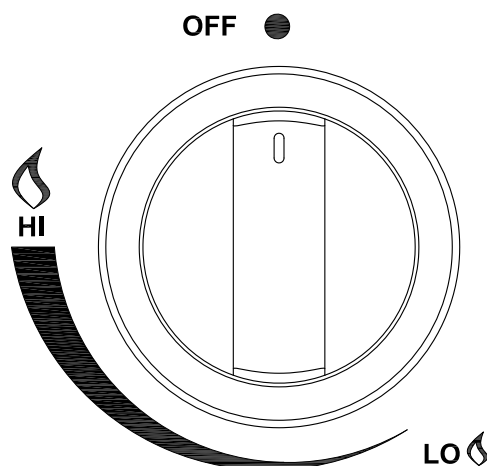
Main Burner Lighting Illustration:

1. Check that the control knobs are in the OFF position.
2. Open valve at tank fully by turning counterclockwise.
3. The door must always be in the OPEN position for lighting;
4. Push the Electronic Ignition down 3 to 4 seconds while turning the control knob to the HIGH position. The burner should ignite.

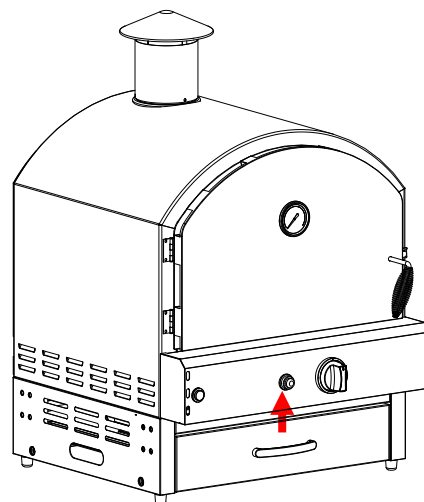
If ignition does not take place within 5 seconds, immediately turn the control knob to the OFF position. Wait 5 minutes and repeat step 4 above or refer to match lighting instructions in manual.

If by chance the electronic igniter does not light the burner, the burner may be lit with a match attached to the match extender, located on the inside of the cabinet door.

Remove the base grate and pizza stone. Keep your face as far away from the burner surface as possible and pass the match extender to the ports of the main burner tubes. Position the match near the burner ports and push and turn the control knob counterclockwise to the "HIGH" position. After the burner has lit, turn the knob to the "LP LOW" position and carefully place the flame tamers and grates back in position. Then turn the control knob to the desired setting.



Main Burner Control Knob



Keep any electrical supply cords and the fuel supply away from any heated surfaces.

USING THE GRILL LIGHT

Light Operation Instruction

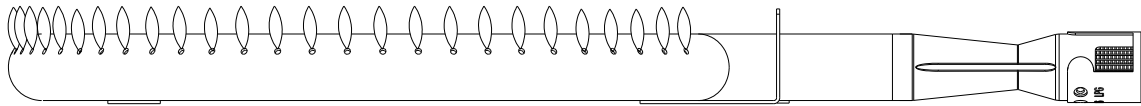
1. Make sure the light's power switch on the control panel is in the "OFF" position.
2. Connect power plug to properly grounded outlet.
3. Turn the light's power switch to "ON."



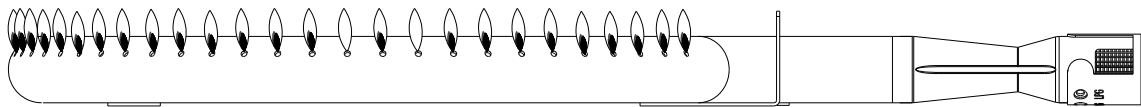
WARNING

Keep any electrical supply cord away from any heated surface.
Do not turn on the lights when the hood is closed.

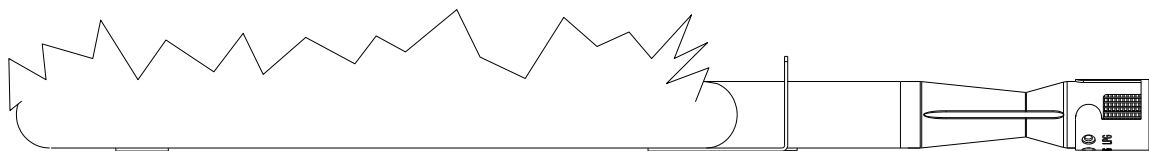
IMPAIRED VENTILATION OF HOT AIR FROM GRILL - In order for the burners to function properly, hot air created by the burners must have a way to escape. The burners may become deprived of oxygen, causing them to backfire, especially if the burner output is set at HIGH. If this occurs repeatedly, the burners may crack. This is the reason your grill was designed with ventilation louvers. These design features give the hot air an escape route. Accordingly, never operate your grill with very little or no open space at the cooking surface (the cooking grids provide sufficient space). Also, never cover the ventilation louvers with foil or other materials that prevent air flow. Specifically, do not cover the entire surface with foil, a large pan, etc.



Normal: Soft blue flames



Out of Adjustment: Hard blue flames-too much air



Poor Combustion: wavy, yellow flames-too little air

Care & Maintenance

GENERAL MAINTENANCE

- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Visually check the burners.

GENERAL CLEANING

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

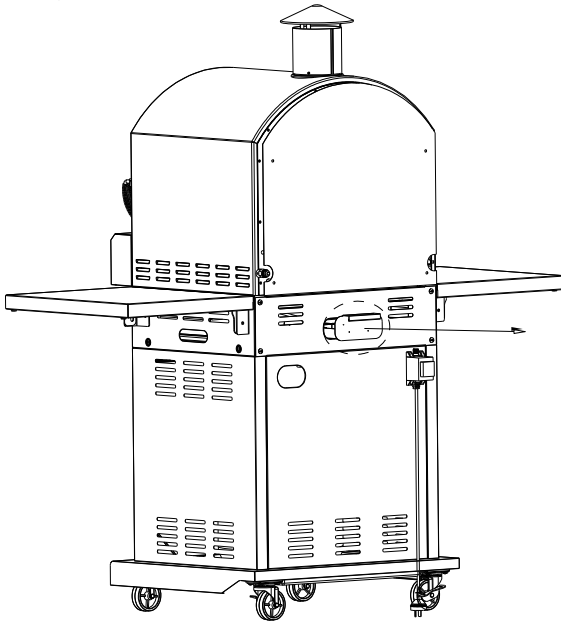
For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

To avoid scratching the surface, do not use steel wool to clean the grill.

Use a grill cover to protect finish from weather.

GREASE CUP

The grease cup should be cleaned periodically to prevent heavy buildup of debris.



NOTE: Allow the drip tray to cool before attempting to clean.

Important: Do not leave the grill outside during inclement weather unless it is covered. Rain water can collect inside of the grill, the grill cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill cart. We recommend cleaning and storing the drip tray after every use.

DRIP TRAY

The drip tray should be cleaned periodically according to the using situation.

NOTE: Allow the drip tray to cool before attempting to clean.

COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

STAINLESS STEEL

After initial usage, areas of the grill may discolor from the intense heat given off by the burners. This is normal. Purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

NOTE: Always scrub in the direction of the grain.

GRILL LIGHT

Bulb Replacement

IMPORTANT SAFETY INSTRUCTIONS

Lighted lamp is HOT:

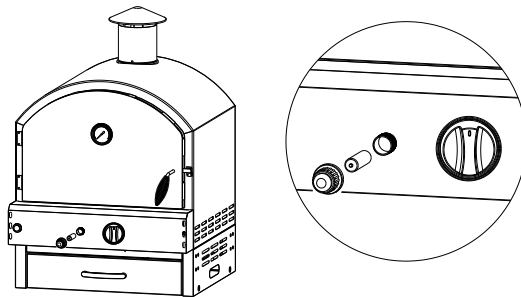


WARNING -TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, EXPOSURE TO EXCESSIVE UV RADIATION, OR INJURY TO PERSONS.

1. Turn off/unplug and allow to cool before replacing bulb (lamp).
2. Bulb (lamp) gets HOT quickly! Only contact switch/plug when turning on.
3. Do not touch hot lens, guard, or enclosure.
4. Do not remain in light if skin feels warm.
5. Do not look directly at lighted lamp.
6. Keep lamp away from materials that may burn.
7. Use only with a 10-watt or smaller bulb (lamp).
8. Do not touch the bulb (lamp) at any time. Use a soft cloth. Oil from skin may damage bulb (lamp).
9. Do not operate the portable luminaries with a missing or damaged guard, lamp containment barrier, or UV filter.

Replacing Battery for Electrical Igniter:

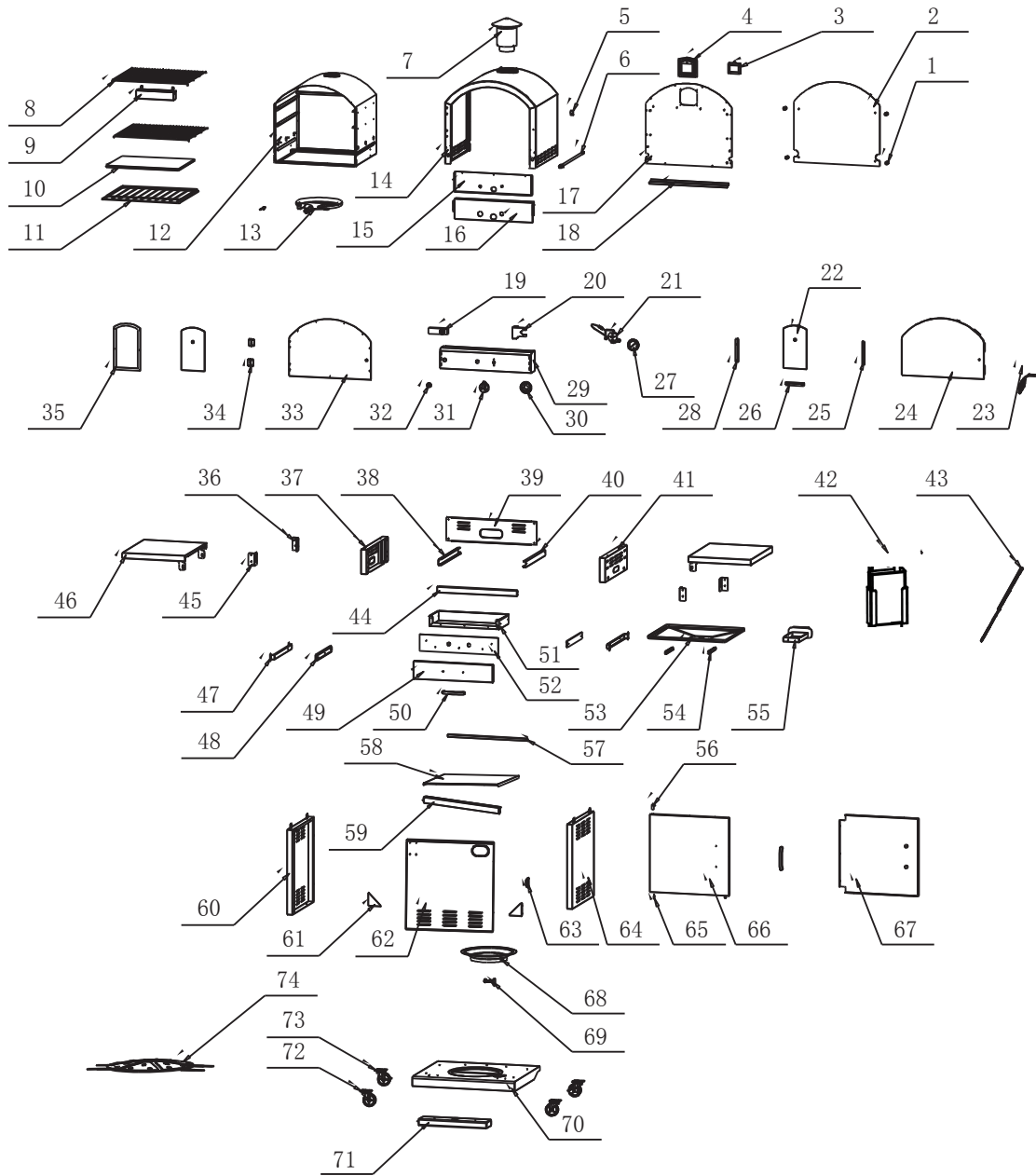
1. Remove the igniter cap by turning clockwise;
2. Replace the battery;
3. When installing new battery, ensure it is installed with the proper polarity;
4. Put on the igniter cap back by turning counterclockwise.



WARNING:

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
8. Never remove the grounding plug or use with a two-prong adaptor.
9. Use only extension cords with a three-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

Exploded Diagram



Exploded Diagram

No.	Part Name	QTY	No.	Part Name	QTY
1	Heat spacer	4	38	Grease tray left bracket	1
2	Back heat-shield	1	39	Oven back support	1
3	Light assy.	1	40	Grease tray right bracket	1
4	Light bracket	1	41	Oven right supporting assy.	1
5	Handle latch	1	42	Light battery case	1
6	Gas pipe	1	43	Match holder	1
7	Chimney assy.	1	44	Camp stove superior girder	1
8	Cooking grill	2	45	Right side shelf bracket	2
9	Smoker box assy.	1	46	Side bedplate assy.	2
10	Pizza stone	1	47	Rail support	2
11	Bottom grill	1	48	Two part roller rail	2
12	Interior assy.	1	49	Drawer fascia	1
13	Round burner assy.	1	50	Door handle	2
14	Exterior	1	51	Drawer	1
15	Fascia heat shield	1	52	Drawer interior	1
16	Oven front panel	1	53	Grease tray	1
17	Back panel	1	54	Grease tray stator	2
18	Grease tray	1	55	Fat cup	1
19	Electronic igniter	1	56	Spring hinge assy.	1
20	Nozzle stator	1	57	Oven supporting beam	1
21	Valve	1	58	Trolley top panel	1
22	Viewing window	2	59	Trolley door horizontal beam	1
23	Door handle assy.	1	60	Trolley left side panel assy.	1
24	Door heat shield assy.	1	61	Triangle fortified	2
25	Left glass fixing bracket	1	62	Trolley back panel	1
26	Bottom glass fixing bracket	1	63	Magnet	1
27	Round temp. gauge	1	64	Trolley right side panel assy.	1
28	Right glass fixing bracket	1	65	Door axis	1
29	Control fascia	1	66	Trolley door exterior	1
30	Knob bezel	1	67	Trolley door interior	1
31	Control knob	1	68	Tank tray assy.	1
32	Light switch	1	69	Tank fastener	1
33	Oven door assy.	1	70	Base tray assy.	1
34	Oven door hinge	2	71	Weight	1
35	Glass pressing	1	72	Swivel castor without lock	2
36	Left side shelf bracket	2	73	Swivel castor with lock	2
37	Oven left supporting assy.	1	74	Flame Tamer	1