

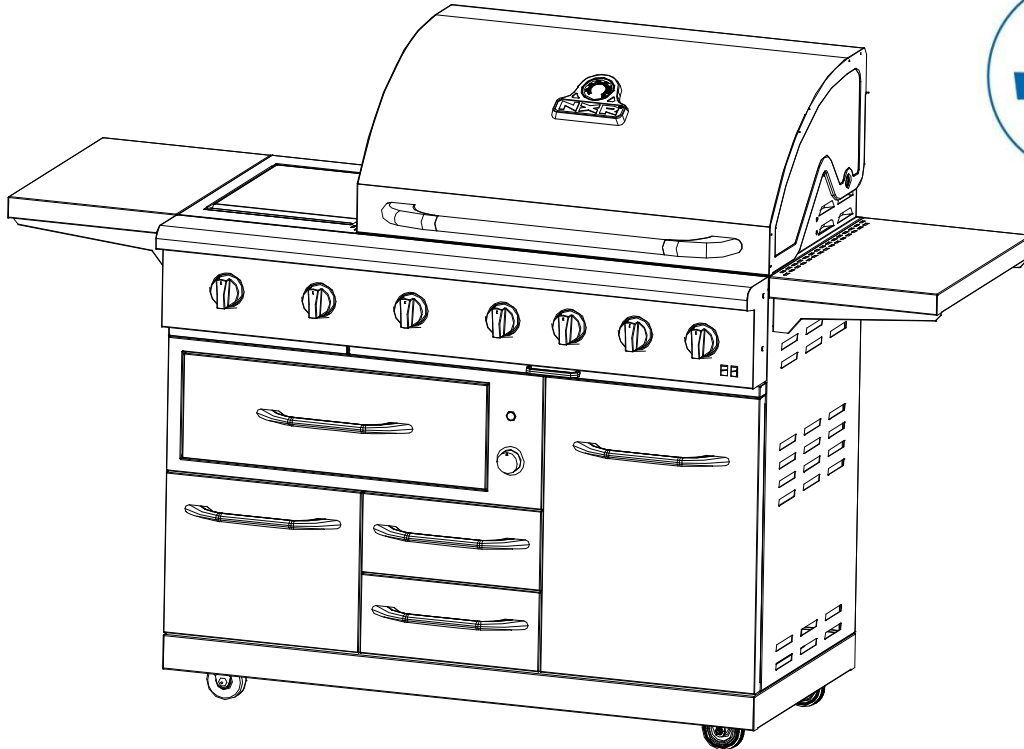


ITM./ ART. 965490

Model: 780-0832C

Gas Grill Manual for Installation, Care & Maintenance

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY



Warning:

For outdoor use only.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Do not leave the appliance unattended. Keep young children and pets away.

Do not move the device during use.

Not intended to be installed in or on boats and should never be used as a heater.

Close the valve of the gas cylinder after use.



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-877-639-7264, 9 a.m.-5 p.m., PST, Monday-Friday. English, French, and Spanish representatives are available. Send email to: nxrcs@duro-global.com

Thank you for purchasing your NXR outdoor grill.

We appreciate your business and we recommend that you read this entire User's Manual before operating your new appliance for the first time.

This manual contains instructions on how to properly install and set up your new grill, as well as insights into the unique features that our product offers. Please keep this manual for future reference, as it contains answers to questions that you might have as you begin to cook.

Thank you,
Duro Corporation Inc.


CALIFORNIA PROPOSITION 65 WARNING

WARNING: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm. The burning of gas fuel generates some by-products and chemicals that are known to the State of California to cause cancer, birth defects, or other reproductive harm. To minimize exposure to these chemicals, always ensuring you provide the required ventilation when operating this unit, and only operate according to the care and use manual

 **DANGER**

If you smell gas:

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

 **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 shall not be stored in the vicinity of this or any other appliance.

A black ribbon banner with the text "Table of Contents" in white, bold, sans-serif font.

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WARNING

If the information in this manual is not followed exactly, a fire or an explosion may result causing property damage, personal injury or even death.

Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.

What to do if you smell gas?

Do not try to light any appliance.

Do not touch any electrical switch.

Do not use any phone in your residence.

Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

If you cannot reach your gas supplier, call the fire department.

For installation and service of your grill product, it must be performed by a licensed installer, an approved service agency or your gas supplier.



WARNING

Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.

The installation and service of your must be performed by a qualified installer, an approved service agency or the gas supplier.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas fuel. When operating your grill on liquid propane, the flames from the burners should be blue in color. In addition, the flames should be stable, free of yellow tipping, excessive noise and lifting. However, this yellow tipping should be restricted to the primary flame kernels only. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to those substances can be minimized by venting with an open window or use of a ventilation fan or hood.

Safety Instruction

WARNING

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

TESTED IN ACCORDANCE WITH ANS Z21.58b/CSA 1.6b-2012 STANDARD FOR OUTDOOR COOKING GAS APPLIANCE. THIS GRILL IS FOR OUTDOOR USE ONLY.

Grill Installation Codes

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code ,ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI /NFPA B149.2 or CSA B149.1 Natural Gas and Propane Installation Code, and the National Electrical Code, ANSI/NFPA 70.

Correct LP Gas Tank Use

LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank not included with grill.

Never connect your gas grill to an LP gas tank that exceeds this capacity.

If an external electrical source is utilized: The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.

WARNING

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

NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill.

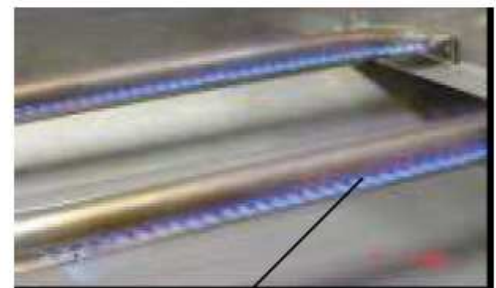
CAUTION: Beware of Flashback

CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction, which could result in a fire in and around 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.

To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time. A clogged tube can lead to a fire beneath the grill.



Visually check the burner flames prior to each use. The flames should look like this picture. If they do not, refer to the burner main tenancy part of this manual.

Gas Supply Requirements

Installation of this grill must conform with local codes, or in the absence of local codes, the national Fuel Gas Code, ANSIZ223.1 / NFPA 54. In Canada, installation must conform to the current natural Gas Installation /code, CAN 1-1.1-M81 and with local codes where applicable. This grill has been design-certified according to ANSIZ21.1a, latest edition.

MINIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR LP GAS---11.0 IN.W.C.

MINIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR NG ---7.0 IN.W.C.

APPLIANCE REGULATOR IS SET AT 4.0 IN. W.C. OUTLET PRESSURE.

Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.

Do not obstruct the flow of combustion air into the grill and ventilation air away from the grill.

Before installing the grill, make sure to use the right gas supply.

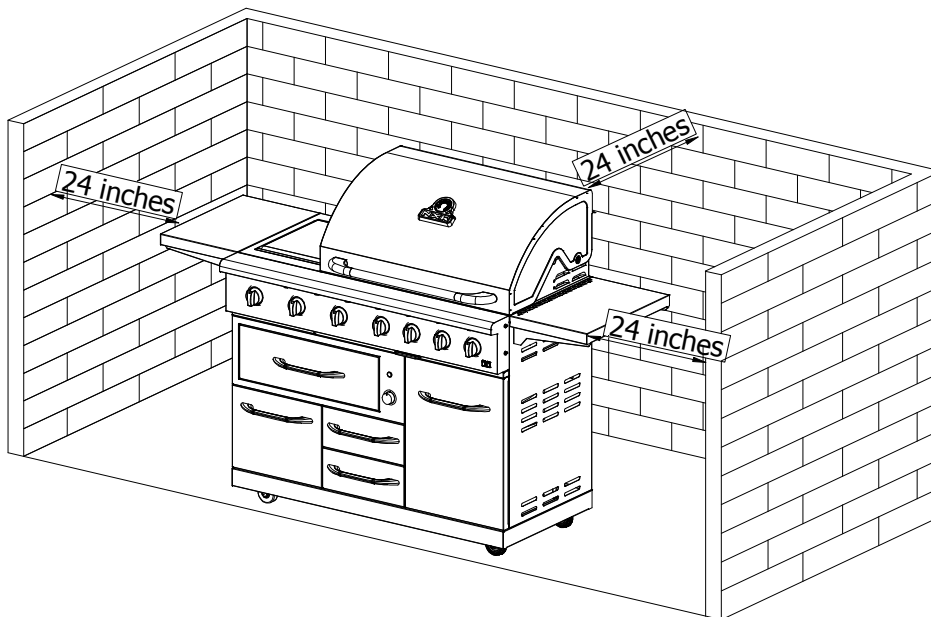
For appliances designed to use a CGA 791 Connection : "Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane."



The appliance shall not be used for space heating. This information is based on safety considerations. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

PROPER PLACEMENT AND CLEARANCE OF GRILL

- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used outdoors only.
- Do Not install this unit into combustible enclosures.
- Minimum clearance from sides and back of unit to combustible construction, 24 inches (61 cm) from sides and 24 inches (61 cm) from back.
- DO NOT** use this appliance under overhead combustible surfaces. This outdoors cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
- Do Not obstruct the flow of ventilation air around the gas grill housing. Only use the regulator and the hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified in this manual.
- 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 put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- Pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Never substitute other types of regulator. Contact customer service for manufacturer specified replacement parts.
- This outdoor cooking gas appliance is equipped with a pressure regulator that complies with the standard for Pressure Regulating Valves for LP Gas ANSI/ UL 144.
- Do not use briquettes of any kind in the grill.
- Keep the back and side cart free and clear from debris. Keep any electrical supply cord or the rotisserie motor cord away from the heated areas of the grill.
- Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.
- Never use a dented or rusty propane tank.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface
- While lighting, keep your face and hands as far away from the grill as possible.
- Burner adjustment should only be performed after the burner has cooled.



Safety Instruction

Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.

Use a covered hand when opening the grill lid.

Never lean over an open grill.

When lighting a burner, pay close attention to what you are doing. Make sure you are aware of which burner you are lighting, so your body and clothing remain clear of open flames.

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the grill's firebox. Clean the grease tray often.

Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce toxic fumes or can ignite if applied to a hot surface.

Turn off grill controls and make certain the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill to cook excessively fatty meats or other products which promote flare – ups.

Do not operate the grill under unprotected combustible constructions. Use only in well ventilated areas.

Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

Keep the area surrounding the grill free from combustible materials including fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and air ventilation

WARNING

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

Electric Power Supply Requirements

Your grill must be electrically grounded in accordance with local codes, or in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. A copy of this standard may be obtained from: National Fire Protection Association, 1 Battery march Park, Quincy, Massachusetts 02269-9101.

The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or is grounded, have it checked by a qualified electrician.

Use 120V, 60Hz, and properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

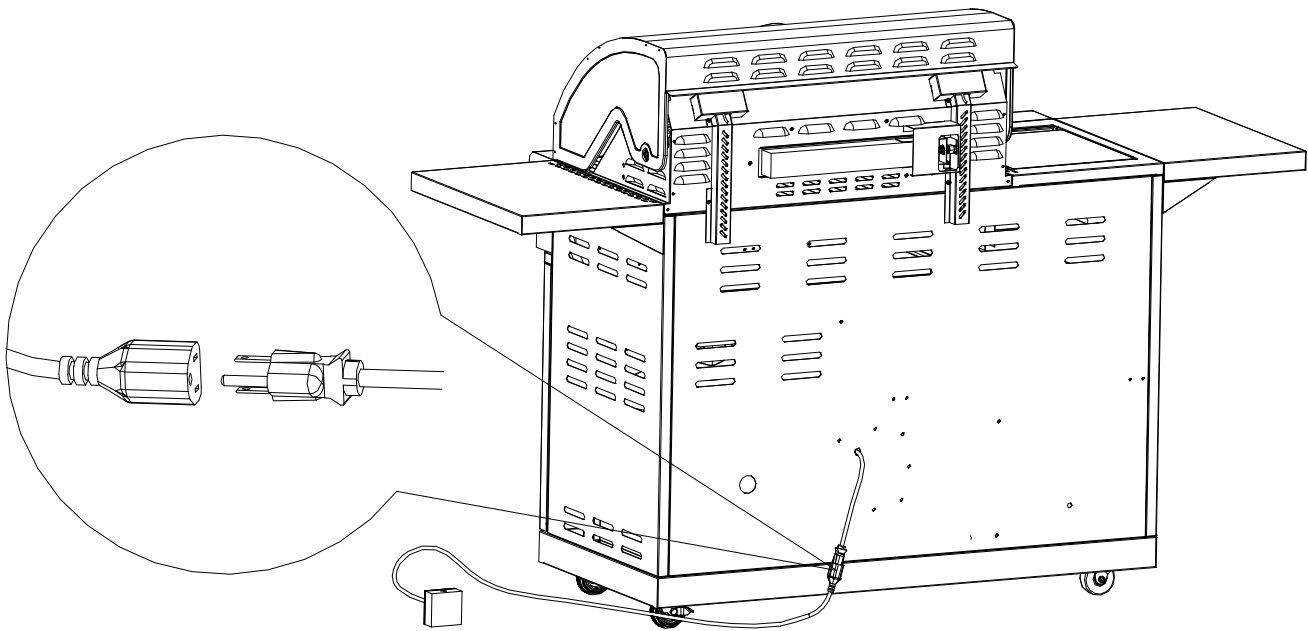
Outdoor cooking gas appliances provided with electrical equipment shall have the following included in the instructions.

Instruction for electrical equipment, separately approved by a nationally recognized testing agency, that is required to be provided with instructions for use shall be included with the instructions required with an outdoor cooking gas appliance. This can be in its original form or duplicated within the instructions provided with the outdoor cooking gas appliance.

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.

Safety Instruction

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 an adapter of 2 prongs.
9. Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.



ELECTRICAL GROUNDING INSTRUCTIONS

IMPORTANT

This outdoor cooking appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-pronged receptacle. DO NOT cut or remove the grounding prong from this plug.

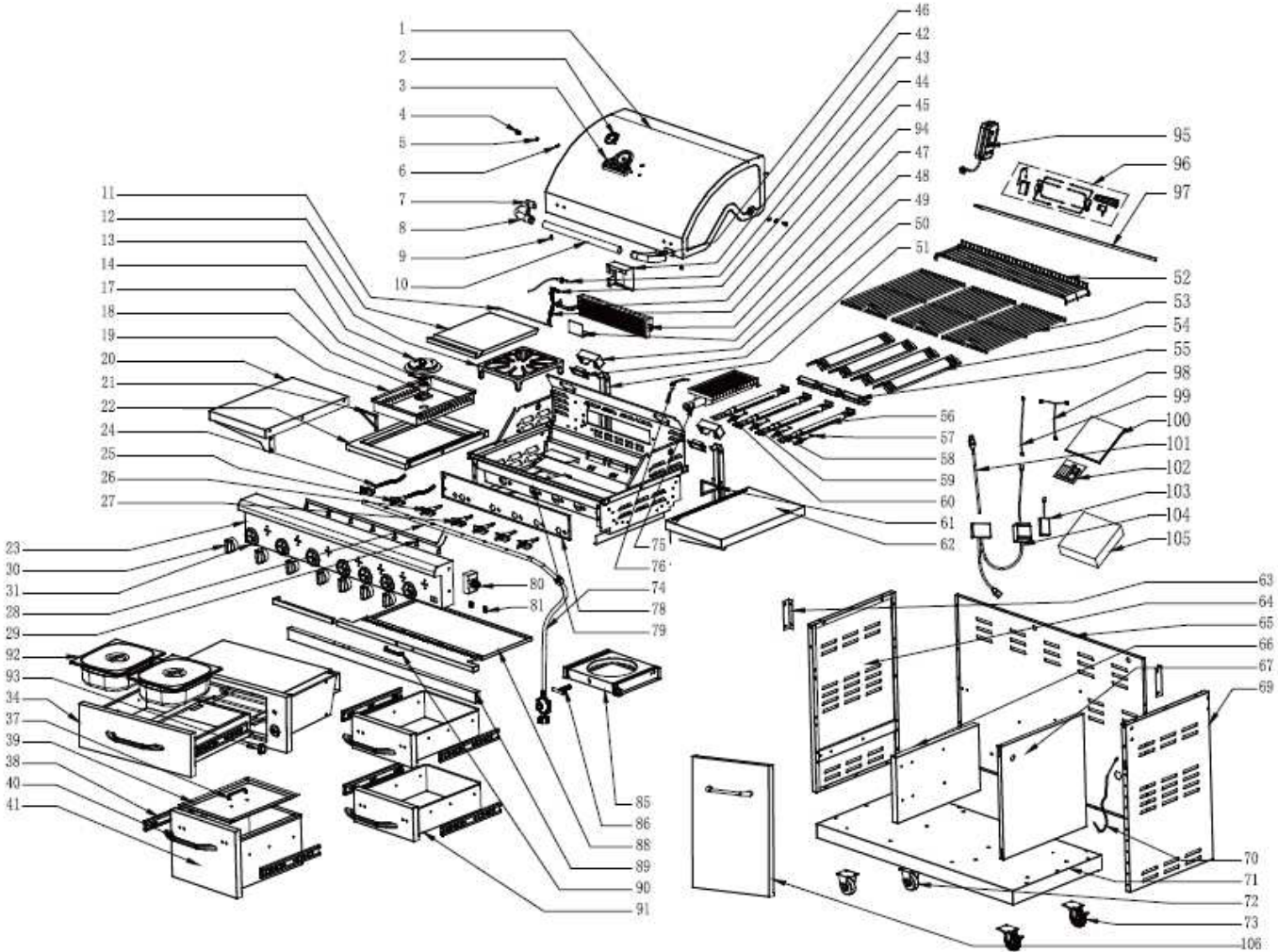
INSTALLATION INSTRUCTIONS

To ensure proper and safe operation, read all instructions before using the product. Install or locate the product only in accordance with the provided Installation Instruction.

- Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this guide.
- Do not use the warming drawer for heating.
- Do not leave children alone or unattended in the area where the gas grill is in use. Do not sit or stand on any part of the grill and the warming drawer. Do not let children play with the grill.
- All servicing should be referred to a qualified technician.
- Have the technician show you the location of the gas shut off valve and how to shut it off in an emergency situation. (For LP please see page 15, For NG please see Page 24 for how to shut off the gas.)
- Always disconnect power to appliance before any type of servicing.
- Do not use abrasive or caustic cleaners or detergents on this appliance. They may cause permanent damage to the surface.
- When cooking, set the burner controls so that the flame heats only the bottom of the utensil and does not overlap at the sides of the utensil.
- Utensils (pots and pans) that conduct heat slowly, i.e. glass pots, should be used in conjunction with burner flames at a low or medium setting.
- Turn off all controls and wait for appliance parts to cool down before touching them. Do not touch the burner grates or surrounding areas until cool.
- Do not use water on grease fires.
- Always turn pot handles to the side or back of the grill. Do not turn handles towards the area where they are easily burned. Handles should not extend over the adjacent burners.
- Use the grill only for cooking tasks as outlined in this manual. When using the grill, do not touch the grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.
- Do not let pot holder touch hot surface areas.
- Do not use a towel or other bulky cloth.
- Do not heat unopened food containers. Build up of pressure may cause the container to explode and result in injury.
- During and after use, do not touch interior surfaces of the oven until cool.

Exploded View

LP/NG Convertible Gas Grill Parts Diagram



Parts List

LP/NG Convertible Gas Grill Parts List

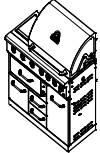
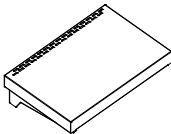
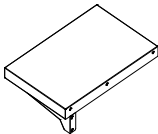


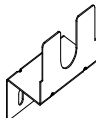
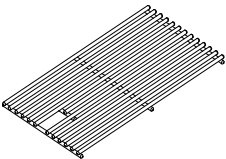
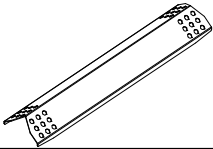
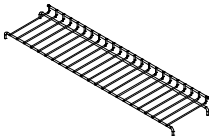

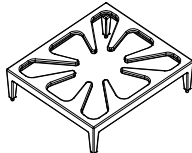
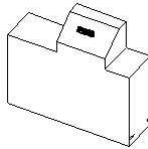
Part NO.	English name	Qty	Part NO.	English name	Qty
1	Main lid	1	54	Flame tamers	4
2	Temperature gauge	1	55	Fire cross	1
3	Logo/temperature gauge seat	1	56	Main burners	4
4	Main lid hinge bolt	2	57	Main Burner ignitor Wire A	1
5	Main lid screw	2	58	Main Burner ignitor Wire B	1
6	"R" Plug Pin	2	59	Main Burner ignitor Wire C	1
7	Main lid Handle heat insulating	2	60	Main Burner ignitor Wire D	1
8	Main Lid Handle Seat left	1	61	Side shelve support right	1
9	Cushion rubber	2	62	Side shelve right	1
10	Main Lid Handle	1	63	Control panel support piece	2
11	Side Burner Lid Hinge Rod	1	64	Cart side panel left	1
12	Side Burner Lid	1	65	Cart rear panel	1
13	Side burner Iron cooking grate	1	66	Cart division plate A	1
14	Side Burner Head	1	67	Cart division plate B	1
17	Side Burner base installation Ring	1	69	Cart side panel right	1
18	Side burner base with orifice	1	70	Lighting rod	1
19	Side Burner fire box	1	71	Cart bottom panel	1
20	Side shelve left	1	72	3" Caster	2
21	Side shelve support left	1	73	3" Caster swivel	2
22	Side Burner fire box assembly frame	1	74	LP regulator	1
23	Control panel	1	75	Searing burner	1
24	Side burner gas Valve	1	76	Searing burner ignitor wire	1
25	Rear burner gas Valve	1	78	Control panel heat shield	1
26	Searing burner gas valve	1	79	Fire box	1
27	Main burner gas valve	4	80	Electric ignitor module	1
28	Gas supply manifold	1	81	LED/Halogen light switches	2
29	LED Lamp cord& LED light	1	85	Gas Tank tray	1
30	Control knob	7	86	Gas tank tighten screw	1
31	Control knob bezel	7	88	Grease tray	1
34	Warming drawer assembly	1	89	Crossbeam	1
37	Cooler box cover handle	1	90	Grease tray handle	1
38	Cooler/drawer slide	4	91	Storage drawers	2
39	Cooler box cover	1	92	Warming drawer inner pans	2

Parts List

LP/NG Convertible gas grill Parts list

40	Handle	5	93	Warming drawer control knob	1
41	Cooler	1	94	Rear burner gas corrugated gas pipe	1
42	Rear burner ignitor wire & orifice cover	1	95	Rotisserie motor	1
43	Rear burner Thermocouple	1	96	Rotisserie kits	1
44	Rear burner orifice	1	97	Rotisserie rod	1
45	Rear burner ignitor wire	1	98	Halogen lights wire	1
46	Main Lid Handle Seat right	1	99	Halogen lights switch wire	1
47	Rear burner	1	100	Manual	1
48	Rear burner Baffle	1	101	Power supply wire	1
49	Halogen light cover	2	102	Hardware bag	1
50	Halogen light	2	103	Led Battery box	1
51	Halogen light wire protector	2	104	Transformer kit	1
52	Warming rack	1	105	Grill cover package	1
53	Cooking grates	3	106	Grill tank door	1

PACKAGE CONTENTS LIST

<p>1. Firebox Assembly -----1pcs.</p> 	<p>2. Left Side Shelf -----1pcs.</p> 	<p>3. Right Side Shelf-----1pcs.</p> 
<p>4. Rotisserie kits -----1pcs.</p> 	<p>5. Motor-----1pcs.</p> 	<p>6. Rotisserie bracket -----1pcs.</p> 
<p>7. Cooking grid -----3pcs.</p> 	<p>8. Frame tamer-----4 pcs.</p> 	<p>9. Warming rack -----1pcs.</p> 
<p>10. 1.5 Volt “AA” Size Alkaline Battery-----3pcs.</p> 	<p>11. Side burner Iron cooking grate-----1 pcs.</p> 	<p>12. Pvc cover-----1pcs.</p> 

Please read the instructions carefully and follow step by step.

Tools required: Philips head screwdriver -(not provided).

Parts list: Grill main body, left side shelf, right side shelf, rotisserie bracket, cooking grid, flame tamer, warming rack.

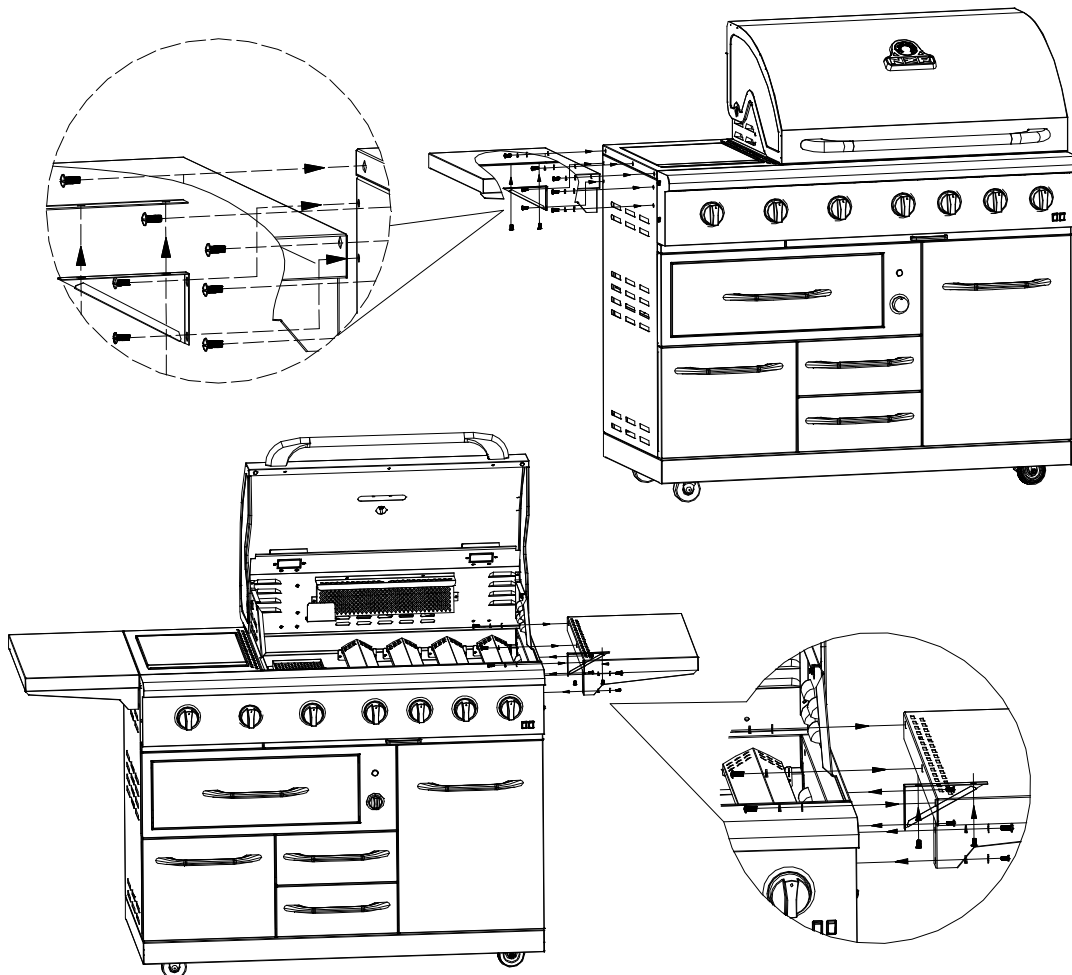
1. SIDE SHELF ASSEMBLY

①The screws used to attach the side shelf are already screwed into the left side burner and right sides panel (see the figure below). Loosen the screws from the left side burner and right side panel, install the side shelves and tighten screws as the two figures show below.

②The screws used to attach the triangular support frame are already screwed into the side shelf.

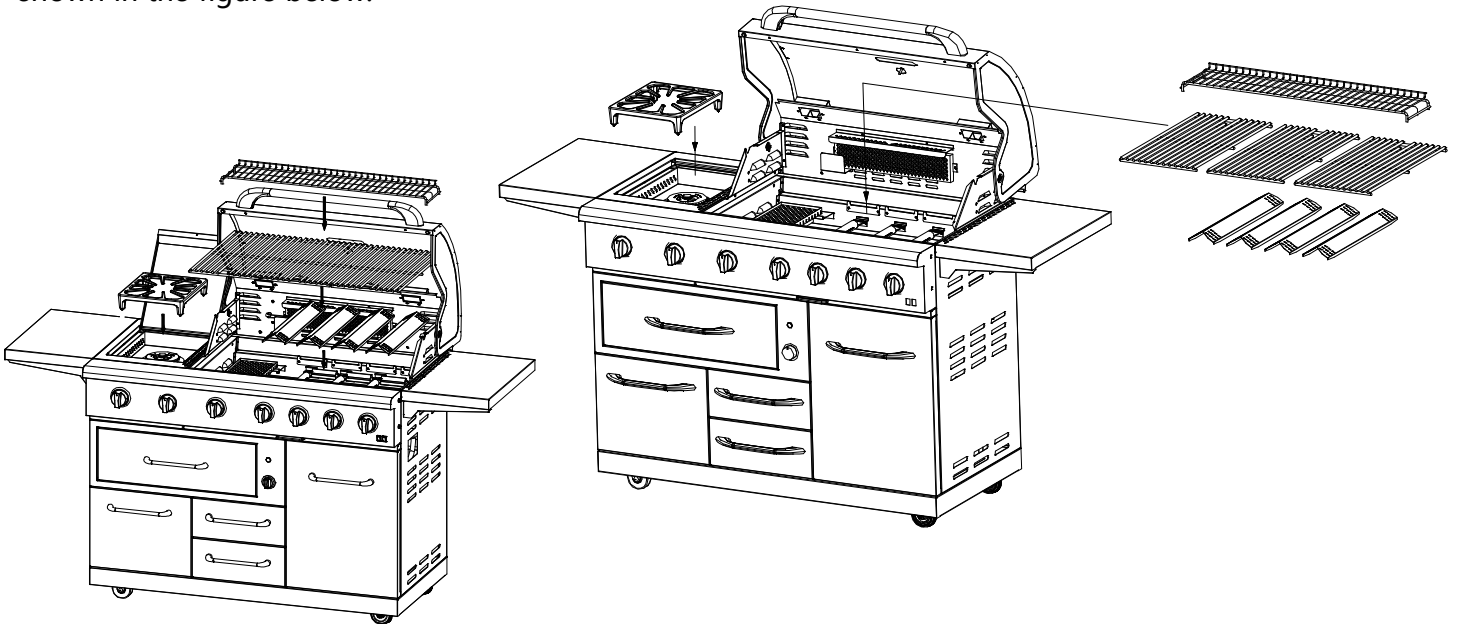
Attention:

- a. The upper 2 screws to the right firebox panel should be screwed from inside to outside for side shelf
- b. The screws below them should be tightened from outside into inside.

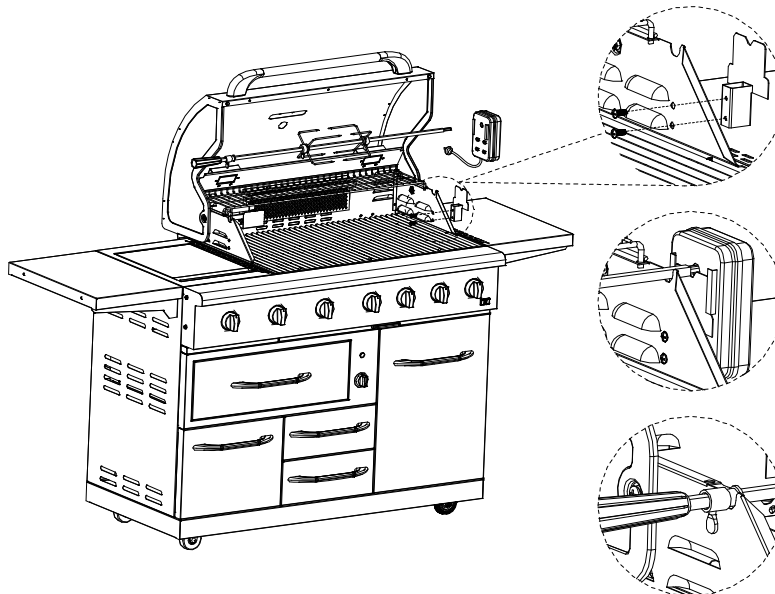


Assembly Instruction

2. Fit the flame tamers between the notches inside the firebox. Insert warming rack and cooking grids as shown in the figure below.



3. Loosen the 2 screws which are pre-placed on rotisserie bracket, then tighten the bracket into the grill fire box side panel, and insert the rotisserie motor and skewer.



Warning: Tighten all screws on grill as some may have loosened during transit

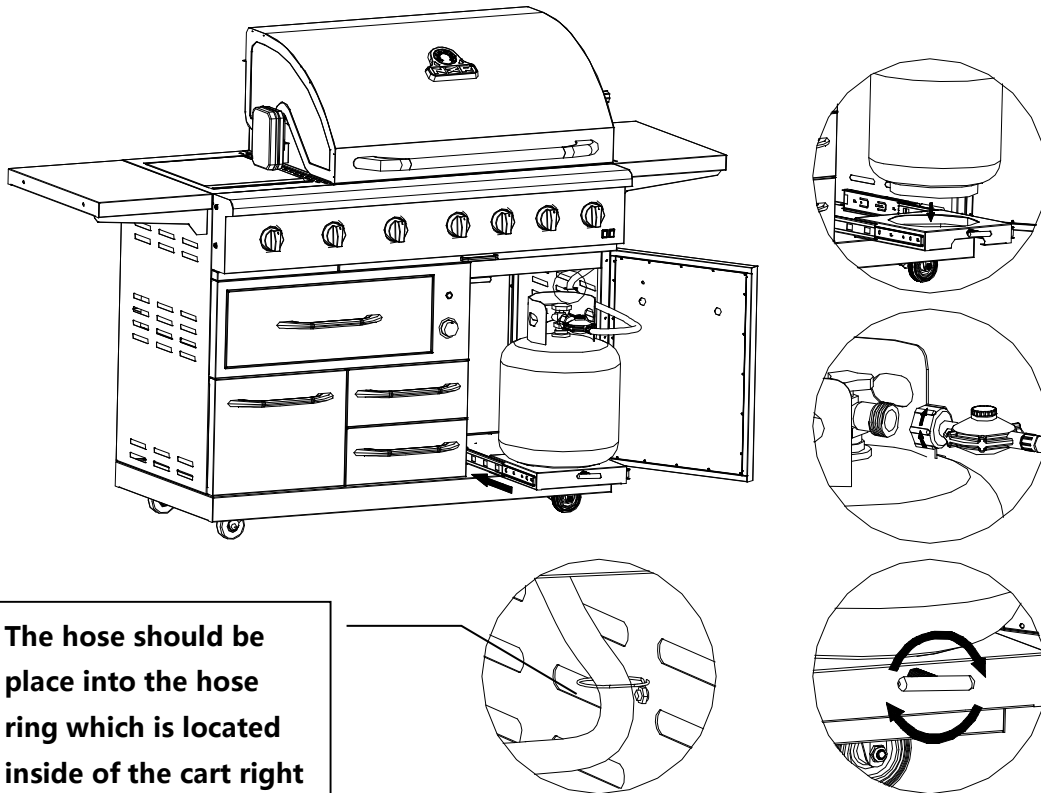
Grounding

1. The power cord is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electrical shock hazard from the grill.
2. All cord connected appliances shall include instructions relative to location of the wall receptacle and a warning to the user to disconnect the electrical supply before serving the appliance.
3. Where a standard two-prong wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle. Do not cut or remove the grounding prong from the power cord.

Connect Grill to Gas Supply

Liquid Propane gas supply connection:

- ① Raise the gas tank retention ring located inside the cart on the right panel. Secure the ring to the ring bracket. Place gas tank into the gas tank hole. Release the gas tank retention ring and place the ring over the gas tank ensuring the gas tank is secured.
- ② Then tighten up the gas tank retention kit for fixing the gas tank as shown in the below.



LP Gas Hook-up

NEVER CONNECT AN UNREGULATED GAS SUPPLY LINE TO THE APPLIANCE. USE THE REGULATOR/HOSE ASSEMBLY SUPPLIED

Liquid Propane gas

For liquid propane configured grill. Do not attempt to use a natural gas supply.

Total gas consumption (per hour) of this stainless steel gas grill with all burners on "MAX" :

Main burner	40,000 Btu/hr.
Sear burner	15,000 Btu/hr
Side burner	13,000 Btu/hr
Rear burner	12,000 Btu/hr
Total	80,000 Btu/hr.

L.P. TANK REQUIREMENT

A dented or rusty L.P. tank may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve. The L.P. gas 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/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable. Overfilling prevention device (OPD) shall be provided on cylinder & QCCI connection on the cylinder valve, ANSI/CGA-V-1. The cylinder supply system must be arranged for vapor withdrawal. Make sure tank is leveled with bottom panel for proper vapor withdraw. The cylinder must include a collar to protect the cylinder valve. The cylinder must be provided with a shut off valve terminating in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Manifold pressure: 28cm (11 inches) water column (W.C.).

L.P. GAS HOOK-UP

Ensure that the rubber "O" Ring on the LP cylinder valve are in place and that the hose does not come into contact with the grease tray or the grill head. Set the liquid propane gas cylinder into the slide-out tray making sure that the cylinder is level with the bottom panel, thus allowing proper vapor withdrawal.

CONNECTION

Your stainless steel grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. L.P. cylinder 46.35cm (18-1/4 in.) high, 31cm (12-1/4 in.) diameter. To connect the L.P. gas supply cylinder, please follow the steps below:

1. Make sure tank valve is in its full off position (turn clockwise to stop)
2. Check tank valve to assure it has proper external male threads (type 1 connection per ANSIZ21.81)



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 obstructed equipment. Contact your local L.P. gas dealer for repair.

LP Gas Hook-up

5. When connecting regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.

6. Open the tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light the grill, see below. If a leak is found, turn the tank valve off and do not use the grill until a local L.P. gas dealer can make repairs.

To disconnect L.P. gas cylinder:

1. Turn the burner valves off.
2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.



INSTALLER FINAL CHECK LIST

- ✓ Specified clearance maintained 24" (61cm) from combustibles.
- ✓ All internal packaging removed.
- ✓ Knobs turn freely.
- ✓ Burners are tight and sitting properly on orifices.
- ✓ Pressure regulator connected and set. Gas connections to grill using hose & regulator assembly provided (pre-set for 11.0" water column).
- ✓ Unit tested and free of leaks.
- ✓ User informed of gas supply shut off valve location

PROPANE CYLINDER CAUTIONS

- a) Do Not store a spare LP-gas cylinder under or near this appliance.
- b) NEVER fill the cylinder beyond 80 percent full.
- c) If the information in "a" and "b" is not followed exactly, a fire causing death or serious injury may occur.

USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

LP Leak Testing

Liquid Propane Gas LEAK TESTING

GENERAL

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

Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING.

NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full.

TO TEST

1. Make sure the control valves are in the OFF position, and turn on the gas supply.
2. Check all connections from the LP gas regulator and supply valve to the connection of the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at 1-877-639-7264, 9 a.m. - 5 p.m., PST, Monday-Friday. English, French, and Spanish representatives are available.

Only those parts recommended by the manufacturer should be used on the grill.

Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked. Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service at 1-877-639-7264, 9a.m. - 5p.m., PST, Monday - Friday. English, French, and Spanish representatives are available.

ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.



Regulator connects to the gas tank.



Regulator connects to valve manifold.



NG Gas Conversion

IMPORTANT: The Natural gas Conversion Kit (see next page parts list) supplied with this grill must be used. If you want to convert to local NG gas supply, contact your local gas company for specific instructions. Conversion must be installed by a qualified gas technician. The LP unit can be converted to use NG by NG conversion kit, the NG conversion kit Model is 780-0832C Conversion Kit. It is Included in the package, for more information,
Please contact: 1-877-639-7264

Natural Gas requirements:

Operating pressure: 4" (10.2 cm) WCP

Inlet (supply) pressure: 7" to 14" (17.8 cm to 35.5 cm) WCP maximum. Contact local gas supplier if you are not sure about the inlet (supply) pressure.

This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with either the National Fuel Gas Code ANSI Z223.1 - latest edition, or CAN/CGA-B149.1

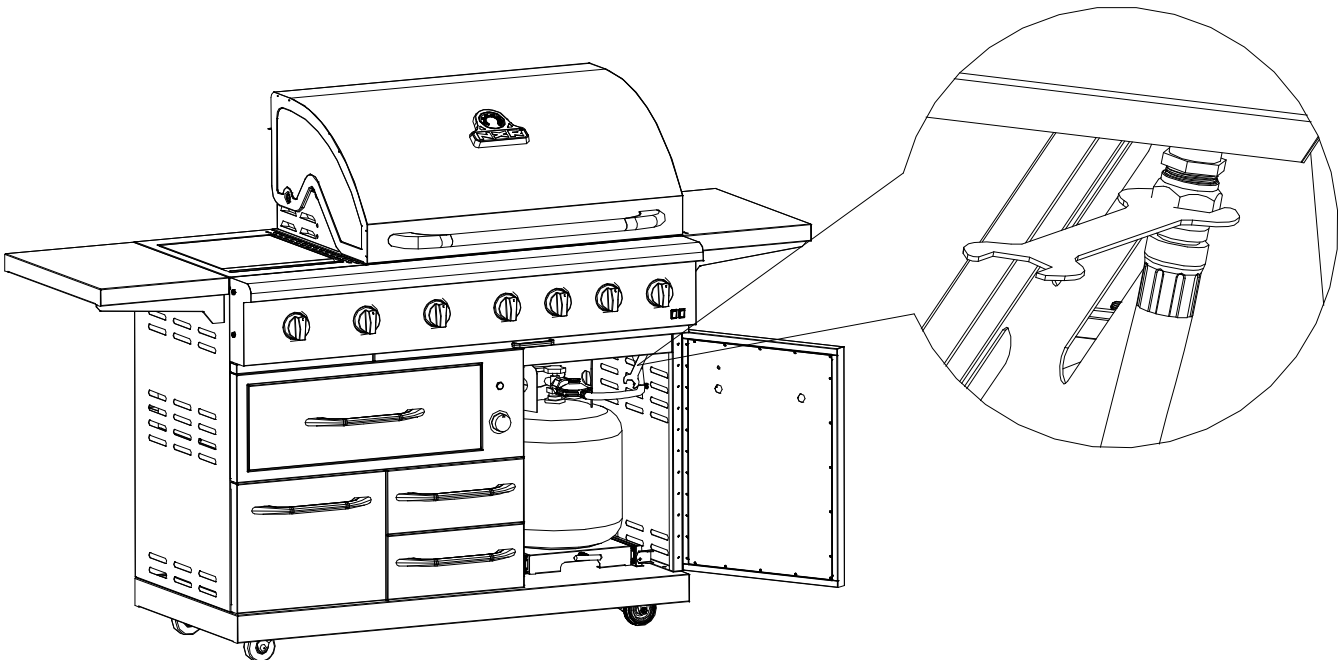
Natural Gas and Propane installation code. Copies of the standards listed above may be obtained from:

1. CSA International, 8501 East Pleasant Valley Rd. Cleveland, Ohio 44131-5575
2. National Fire Protection Association One Battery march Park Quincy, Massachusetts 02269

NG Gas Conversion








STEP ONE: Disconnect the LP gas supply system

1. Turn off all burner control valves.
2. Clockwise turn off the main gas supply valve.
3. Disconnect 20 lb LP gas fuel tank (if present) and remove the 20 lb LP gas fuel tank from the grill cabinet.
4. Use an adjustable wrench to remove the LP regulator from the manifold. As below picture. Disconnect the rigid pipe or semi-rigid tubing or connector which connects to the manifold.



STEP TWO: Open the conversion kit to check the part list NG conversion procedure:

NG kit Parts list:

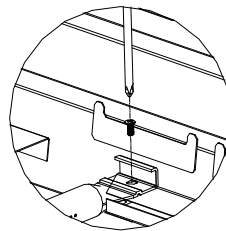
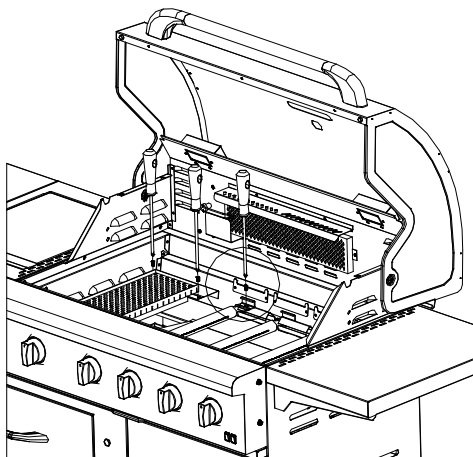
Part NO.	Description	Quantity	Remarks
1	NG Orifice, Main burner (ø1.5mm) 	4 pcs	included
2	NG Orifice, Searing burner(ø1.8mm) 	1 pc	included
3	NG Orifice, Side burner(ø1.76mm) 	1 pc	included
4	NG Orifice, Rear burner(ø1.7mm) 	1pc	included
5	Flat-blade screwdriver 	1 pc	included
6	NG regulator 	1 pc	Not included, Purchase separately.
7	10FT NG hose with 2 connectors 	1 pc	Not included, Purchased separately.

Tools needed (No included)

1. Phillips screwdriver
2. Adjustable wrench
3. 6mm socket and wrench or 6mm nut driver
4. Thin flat-blade screwdriver

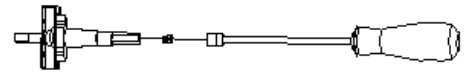
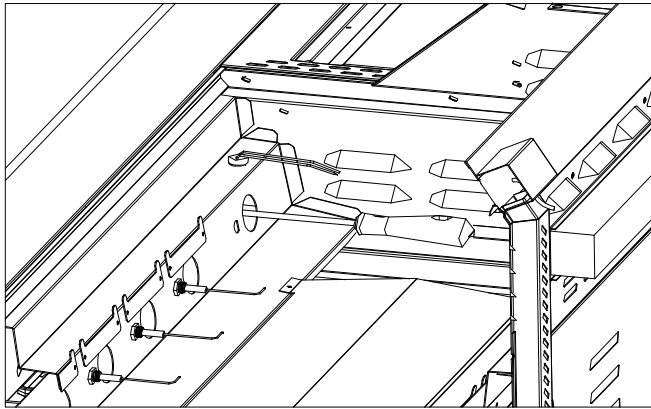
STEP THREE: Change Grill Main Burner Valve Orifices

1. Remove the grates and flame tamers.
2. Remove the 1 screw that holds the burner in place. Set the screws aside. Remove the burner from the grill by lifting the burner out.



NG Gas Conversion

- Use a 6 mm socket wrench or 6 mm nut driver to remove the brass orifice from the end of gas valve. Place the NG orifice into the end of gas valve, the 4 main burners orifice hole \varnothing are 1.5mm (Part No. 1). The searing burner orifice hole \varnothing is 1.8mm (Part No. 2).



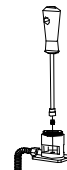
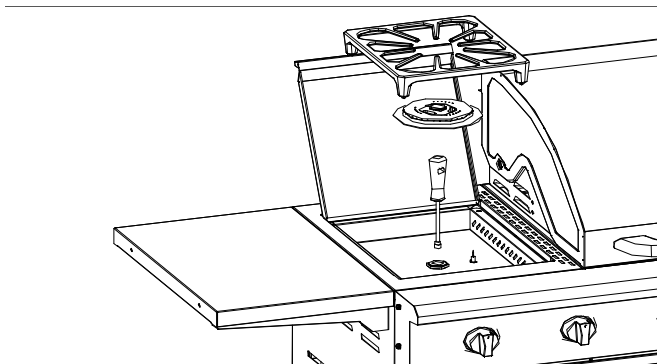
- Reinsert the burner and reattach using the screw previously removed. Repeat the procedure for each main burners and Searing burner.

IMPORTANT: Check that the gas valve is properly installed inside of the burner.

- Position the ignitor pin so they are 1/5" (4-5 mm) away from each burner.

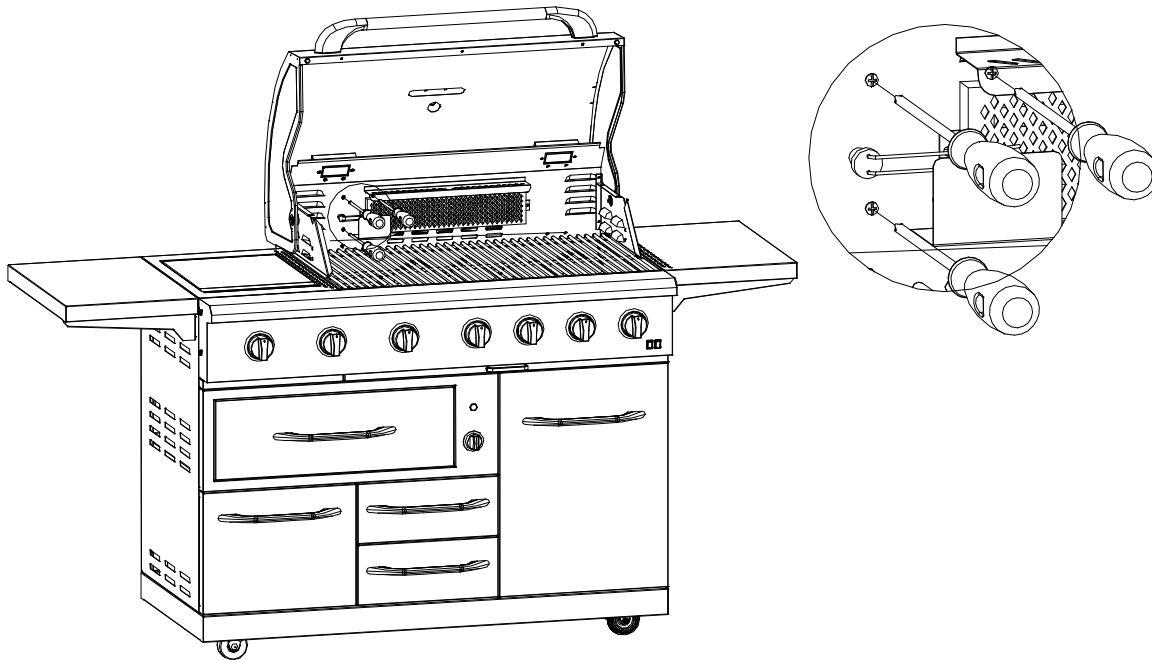
STEP FOUR: Change Grill Side Burner Valve Orifices

- Remove the side burner grid and side burner head.
- Use a 6 mm socket and wrench or 6 mm nut driver to remove the brass orifice from the end of gas valve. Place the side burner NG orifice into the end of gas valve (side burner NG orifice hole \varnothing is 1.76 mm, Part No. 3).

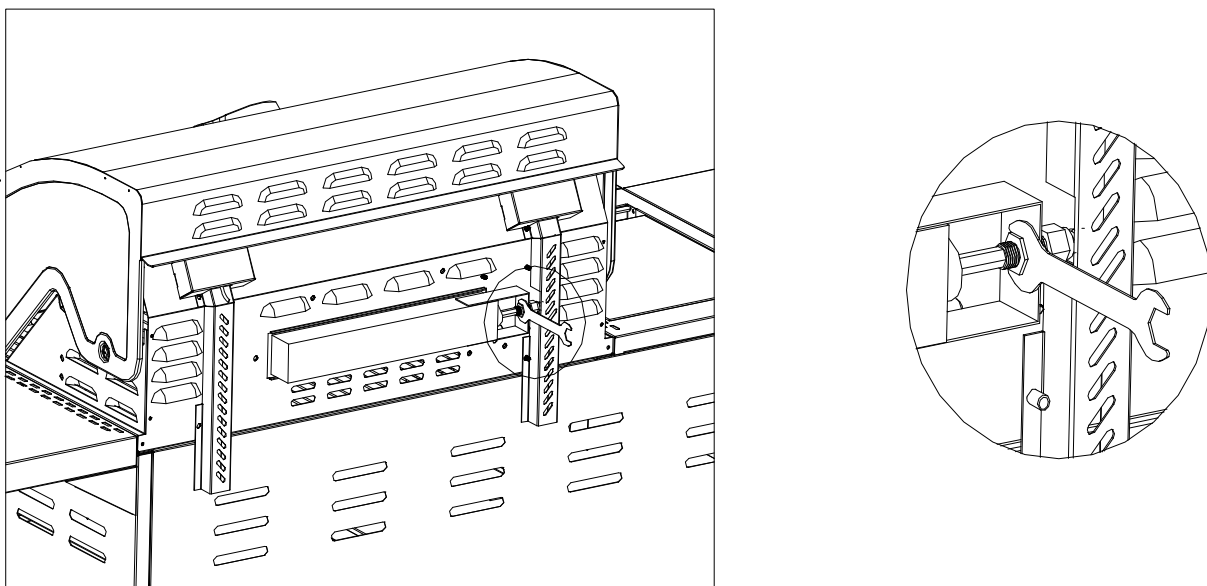


STEP FIVE: Change the Rotisserie/Infrared Burner Orifice

1. Using a Phillips screw driver, remove the 3 screws and remove the rotisserie/infrared burner wind baffle.

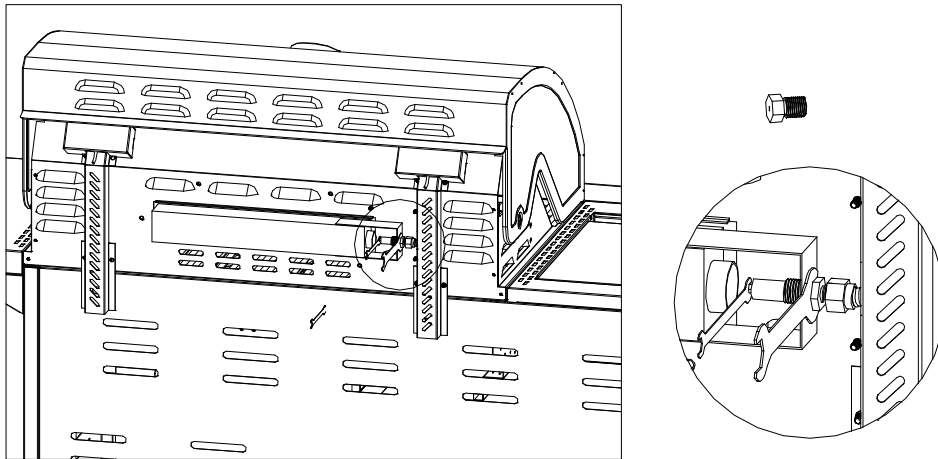


2. Use wrench to remove the nut on the orifice base.



NG Gas Conversion

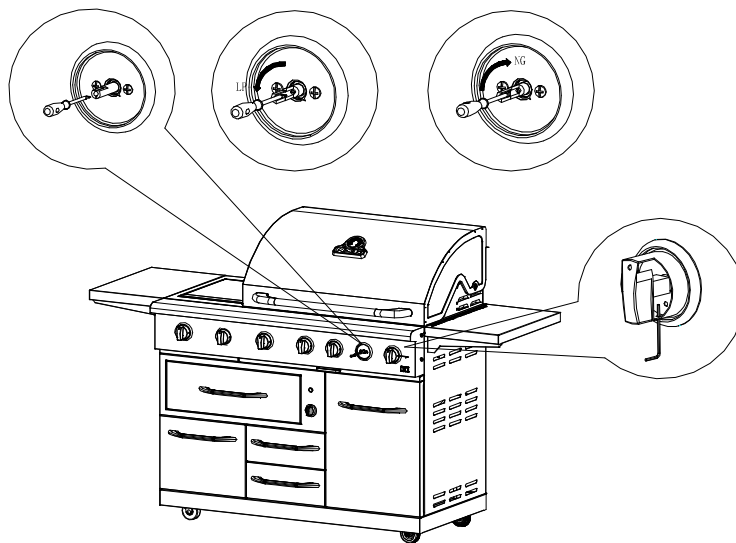
3. Remove LP orifice, then install the Rear burner NG orifice (rear burner NG orifice hole \varnothing is 1.7mm)(Part 4)



STEP SIX: adjust the valve to NG Setting.

1. Using a hexagon wrench (provided together with the manual bag), remove the 5pcs knobs (searing burner & rear burner do not need adjusting.)

Using the flat-blade screwdriver (NG kit part 5), adjust the valve setting from LP to NG by clockwise turning approximate 90 degrees. (If you want to change back to LP setting, please counterclockwise turn approximate 90 degrees).



IMPORTANT: Check that the orifice is properly installed the put on the base nut and install the wind baffle.

STEP SEVEN : Connecting the NG hose

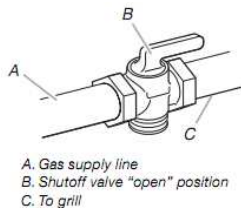
Natural Gas Supply

For natural gas configured grill. Do not attempt to use a liquid propane supply.

Total gas consumption (per hour) of this stainless steel gas grill with all burners on "MAX":

Main burner	40,000 Btu/hr.
Sear burner	15,000 Btu/hr
Side burner	13,000 Btu/hr
Rear burner	12,000 Btu/hr
Total	80,000 Btu/hr.

IMPORTANT: The supply line shall be equipped with an approved shutoff valve. This valve should be located in the same area as the grill and should be in a location that allows ease of opening and closing. Do not block access to the shut off valve. The valve is for turning on or shutting off gas to the grill.



⚠ WARNING



Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.

Securely tighten all gas connections.

Failure to do so can result in death, explosion, or fire.

Warning: NG Conversion must be installed by a qualified gas technician.

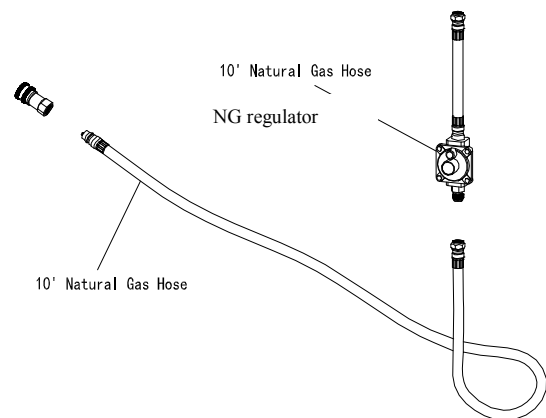
1. Connect the NG regulator kit hose that come with the NG regulator to the grill. Check that the Natural gas pressure regulator is positioned in the closer that the LP gas tank stays and make sure it is not pinched or kinked.

2. Connect the brass connector of the 10 ft (3 m) PVC flexible gas supply hose to the Natural gas pressure regulator.

NOTE: the 10 ft (3 m) PVC flexible gas supply hose design-certified by CSA must be used. Pipe-joint quick connector suitable for Nature gas must be used. Do not use Teflon tape.

3. Install the NG quick connector to the NG supply pipe by a qualified gas technician.

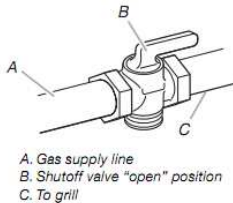
4. Connect the 10 ft (3 m) PVC flexible gas supply hose to the rigid Natural gas supply pipe. (The 10 ft (3 m) hose not included).



NG Leak Testing

Natural Gas LEAK TESTING

1. Open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.



2. Test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak. If a leak is found, turn the NG gas valve off and do not use the grill. Contact a qualified gas technician to make repairs.



Warning:

The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).

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 piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

3. The ignitor battery is not factory installed. An "AA" size alkaline battery is located in the accessory box on the grill grate. Install battery at this time following the instructions in "Replacing the ignitor Battery" section. (The battery is included)
4. The NG regulator is adjusted by manufacture, no need to make any adjustment.
5. Check and adjust the burners.
6. Remove the CSA LP label in the door and put on the CSA NG label.

Record Conversion:

The model/serial number plate is located on the right-hand side of the grill. With a permanent marker, check the box next to "Natural gas" and mark through "LP." In the last page of the Use and Care Guide, write "Converted to Natural Gas." Also record the conversion date and the technician/company that performed the conversion. NOTE: keep with package containing the literature.

Please stick this label on door inside after converted to Natural Gas:

This grill has been converted to use Natural Gas. For use with a gas appliance pressure regulator. The orifices in this NG CONVERSION KIT are used to convert the LP unit to NG unit.

GENERAL USE OF THE GRILL AND ROTISSERIE

Each main burner is rated at 10,000 Btu/hr. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiant flame tamers. The ignitor knobs are located on the lower center portion of the control panel. Each rotary ignitor is labeled on the control panel.

USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "HI" heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

NOTE: The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns and the darker the grill marks.

NOTE: This stainless steel grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

NOTE: The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns and the darker the grill marks.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

CAUTION: PLEASE TAKE OFF THE WARMING RACK WHEN USING THE REAR BURNER. THE HIGH HEAT COMING FROM THE REAR BURNER MAY CAUSE THE WARMING RACK TO BEND.

Grill Lighting Instruction

WARNING: IMPORTANT! **USING THE SIDE BURNER:**

Inspect the gas supply hose prior to turning the gas "MAX". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

USING ROTISSERIE BURNER

Your grill is capable of performing back burner rotisserie cooking. Once lit, the rotisserie burner will reach cooking temperatures in about 1 minute.

WARNING: IMPORTANT! **BEFORE LIGHTING...**

Inspect the gas supply hose prior to turning the gas "MAX". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used.

TO LIGHT THE GRILL BURNER:

Make sure all knobs are "OFF" then turn on the gas supply from the LP tank. Always keep your face and body as far from the grill as possible when lighting. Your stainless steel grill has an exclusive patented built-in ignition. The ignitor is built in to the valve. To ignite each burner simply push and turn the control knobs to the MAX setting, you will hear the valve click as it sends a spark to the pilot flame. If the burner does not light, wait 5 minutes for any excess gas to dissipate and then retry.

WARNING: Always keep your face and body as far away from the burner as possible when lighting.

TO LIGHT THE SIDE BURNER

To light the side burner, remove any cooking utensils from the burner grate. Push and turn the control knob counter - clockwise to the "MAX" position. If the burner does not light, turn the control knob to "OFF". If the smell of gas is detected and the ignitor is not functioning, immediately turn the control knob "OFF". Allow 5 minutes for any accumulated gas to dissipate. If the side burner ignitor is not functioning, see the following section for match lighting.

TO MATCH LIGHT THE GRILL

If the burner will not light after several attempts then the burner can be match lit.

Match light extension rod is located on the inside panel of the door

TO LIGHT THE MAIN BURNER:

Never substitute regulators and hose assembly for those supplied with the grill. If a replacement is necessary, contact the manufacturer for proper replacement. The replacement must be that specified in the manual.

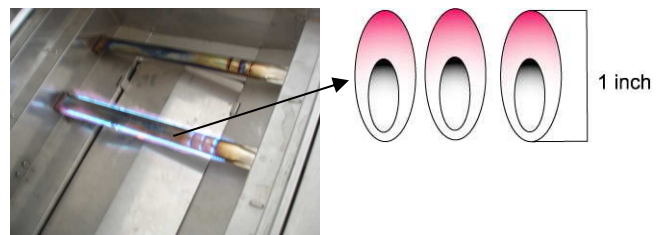
Screw the regulator onto the tank. Leak check the hose and regulator connections with a soap and water solution before operating the grill.

If you've just attempted to light the burner with the ignitor, allow 5 minutes for any accumulated gas to dissipate. Keep your face and hands as far away from the grill as possible.

- 1) Insert a lit match attached to the lighting rod through the cooking grids to the burner (see next page)
- 2) Press the control knob and rotate counter clockwise to the MAX setting, continue to press the knob until the burner ignites. Burner should light immediately.
- 3) If the burner does not light within 4 seconds turn the knob off, wait 5 minutes and try again.

TO MATCH LIGHT THE SIDE BURNER

Hold a lit extended match near the side burner ports, turn the control knob counterclockwise to "MAX" . Move your hand immediately once the burner is lit. Rotate the control knob to the desired setting.



Visually check the burner flames prior to each use. The flames should look like this picture, if they do not, refer to the burner maintenance part of this manual. Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.

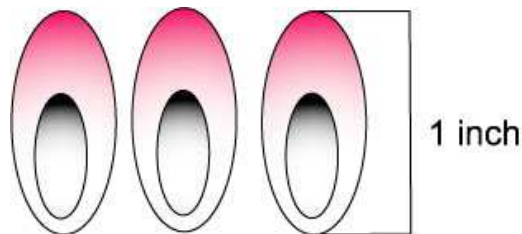
Grill Lighting Instruction

Do not attempt to light the grill if odor of gas is present. Call our customer service department at 1-877-639-7264.

FLAME CHARACTERISTICS

Check for proper burner flame characteristics.

Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.



Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Note: Remove all packaging, including straps, before using the grill

Main & Side Burner Lighting Illustration

Step 1. Make sure the Lid is open

Step 2. Push and turn main burner knobs to "MAX" position. Pilot torch will light. Hold for 3-4 seconds until burner is lit.

Step 3. You may need to try 3 or 4 times to light the burner. After the burner is lit, adjust the knob as desired.

Rotisserie Burner Lighting Illustration :

Push and turn Rear Burner knob slowly to MAX. Hold in until the burner is lit. Once it is lit, continue to press and hold for another 15 seconds to ensure the burner stays lit. If burner does not light up, turn the knob to OFF and repeat the lighting procedure. If burner does not light up after second attempt, turn the knob OFF, wait for 5 minutes, and repeat the lighting procedure or light by match.

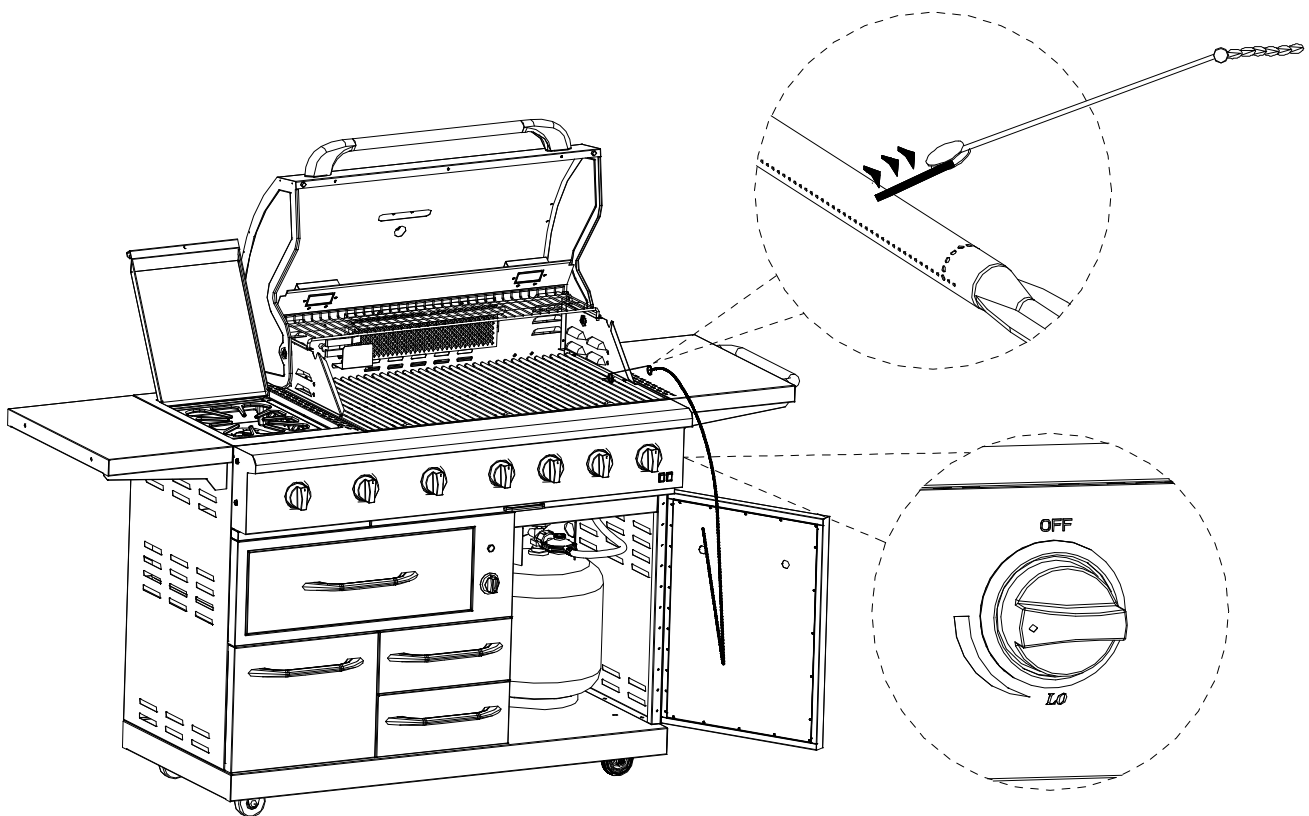
Searing Burner Lighting Illustration:

Push and turn the Sear Burner knob slowly to MAX. If burner does not light up, turn the knob to OFF and repeat lighting procedure. If burner does not light up after second attempt, turn the knob OFF, wait 5 minutes and repeat lighting procedure or light by match.

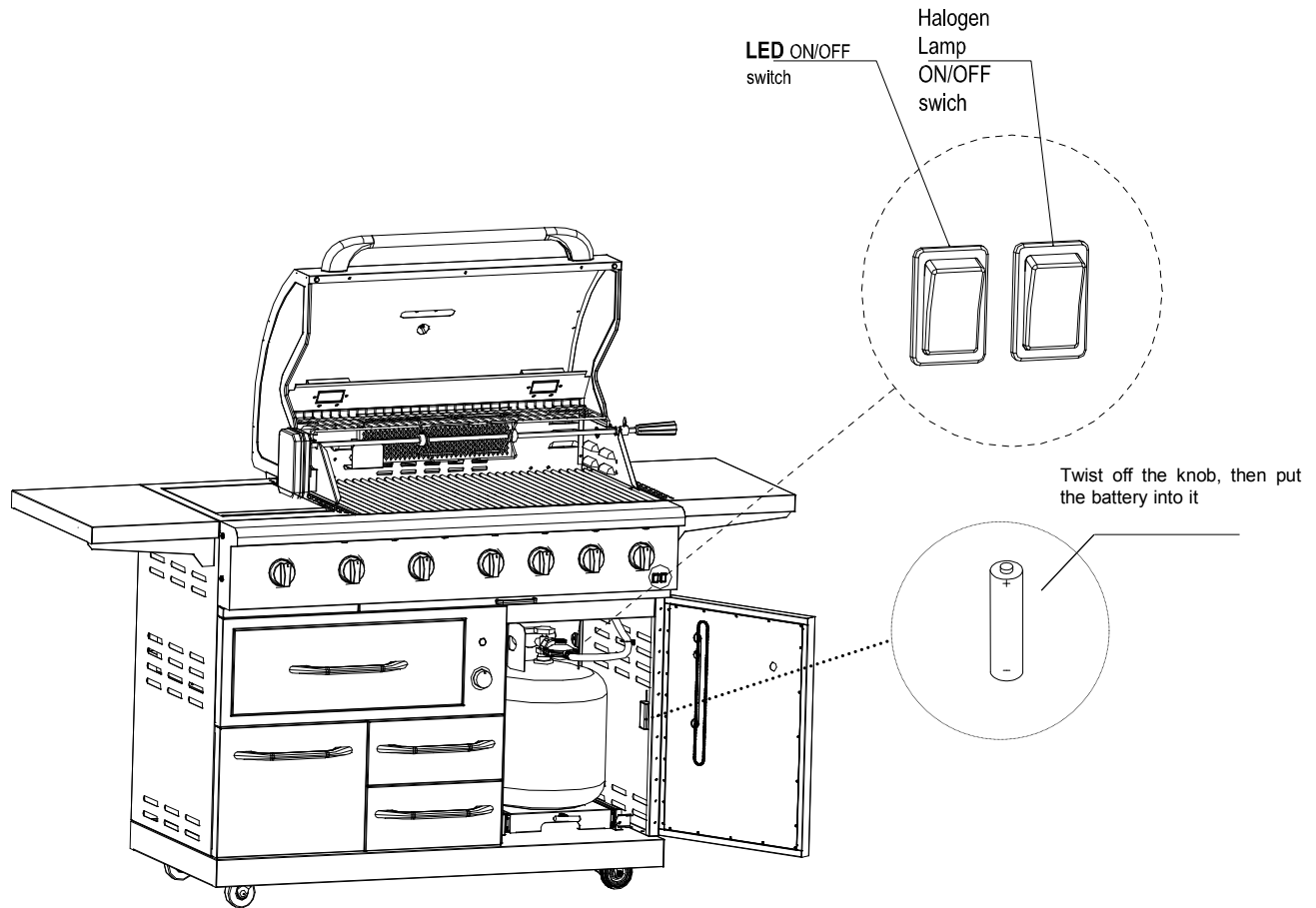
Match Lighting Instruction

To Match the Light Grill

1. If the burner will not light after several attempts then the burner can be match lit.
2. If you have attempted to light the main burners with the ignitor, allow 5 minutes for any accumulated gas to dissipate.
3. Insert a match into the lighting rod. Ignite the match and insert through the cooking grid to the burner.
4. Press the control knob and rotate it counter clockwise to the "MAX" setting. The burner should light immediately.
5. If the burner does not light within seconds turn the knob to the "OFF" position, wait 5 minutes and then try again.



Light Instruction



Light Operation Instruction

Make sure halogen light power switch on the control panel is in the "OFF" position.

Connect power plug to properly grounded outlet.

Turn the light's power switch to "ON".

WARNING

Keep any electrical supply cord away from any heated surface.

Light Instruction

Bulb Replacement

Bulb Specification

Bulb Type: Halogen

Wattage: 10 watts per bulb

Voltage: 12 volts

1. Make sure the light's power switch on the control panel is in the "OFF" position and power plug is disconnected from outlet.

2. Use a screwdriver to loosen the screw securing the light



3. Remove light and light casing



4. Remove the glass cover from the light compartment.



5. Use a screwdriver to loosen the two screws locking the bulb.

Pull out the light bulb and replace with a new bulb.

(When buying the new bulb, please make sure take the old one to match the size.)



6. Reverse the instruction from steps 5-1 for installation

Cleaning Method

Follow steps 1-4 above for glass cover removal. Use a damp towel to clean the surface of glass cover. Make sure the glass cover is completely dry before re-installing.



Light Instruction

WARNING

Make sure the light switch is in the “OFF” position and power plug is disconnected from power outlet prior to cleaning of the glass cover.

WARNING

The light glass cover should not be in contact with water or any other liquid when it's warm. Sudden change of temperature may cause cracks on glass cover.

Please call our customer service department at 1-877-639-7264, 9 a.m.-5 p.m., PST, Monday-Friday. English, French, and Spanish representatives are available. Send email to: nxracs@duro-global.com

WARNING

To ensure continued protection against electric shock: Connect to properly grounded outlets only. Do not expose to rain. Keep extension cord connections dry and off the ground.

- **TO USE MOTOR SAFELY, PLEASE READ WARNING PRIOR TO USE**

ROTISSERIE DRIVE MOTOR

USE ONLY FOR OUTDOORS. DO NOT EXPOSE TO RAIN.

CAUTION: TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRIC SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY, TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.

GROUNDING INSTRUCTIONS This appliance (rotisserie motor) is equipped with a plug and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

Keep the rotisserie motor electric cord away from the heated surfaces of the grill. When not in use remove and store the motor in a dry location.

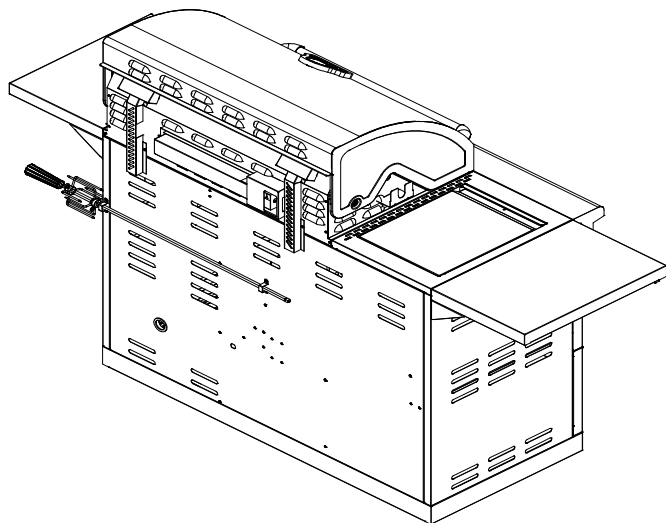
This motor is set for 120V AC & 60Hz, 4W, 40mA, if voltage is exceeded, motor will be burned out.

Rotisserie operating illustrations:

1. Place rotisserie motor onto the motor bracket, plug into a properly grounded outlet. Ensure that the rotisserie spit rod is inserted into the motor prior to turning on the motor.



2. When finished using rotisserie motor, switch to "OFF" position and unplug. Store the rotisserie spit rod at the back of the grill.



Replacing the Ignitor Battery

If ignitors stop sparking, the battery should be replaced.

1. Unscrew ignitor button cap counterclockwise to remove.
2. Remove battery from the battery compartment.
3. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.
4. Screw ignitor button cap clockwise into place.



A. ignitor push button
B. "AA" size battery

STAINLESS STEEL

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Spatter of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use a mild abrasive pad in conjunction with a stainless steel cleaner.

GRILL GRATE

The easiest way to clean the grill is: clean immediately after cooking and after turning off the flame.

Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass brush in water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE "OFF" POSITION. MAKE SURE BURNERS ARE COOL BEFORE REMOVING.

GRILL BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

MAIN GRILL BURNER CLEANING

Ensure the gas supply is off and the knobs are in the "OFF" position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, and if so please call our customer service department at 1-877-639-7264, 9 a.m.-5 p.m., PST, Monday-Friday. English, French, and Spanish representatives are available. Send email to: nxrcs@duro-global.com

GREASE TRAY CLEANING:

The grease tray should be emptied and wiped down periodically and washed with a mild detergent and warm water solution. A small amount of sand may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, do not allow excess grease to accumulate and overflow out of the grease tray.

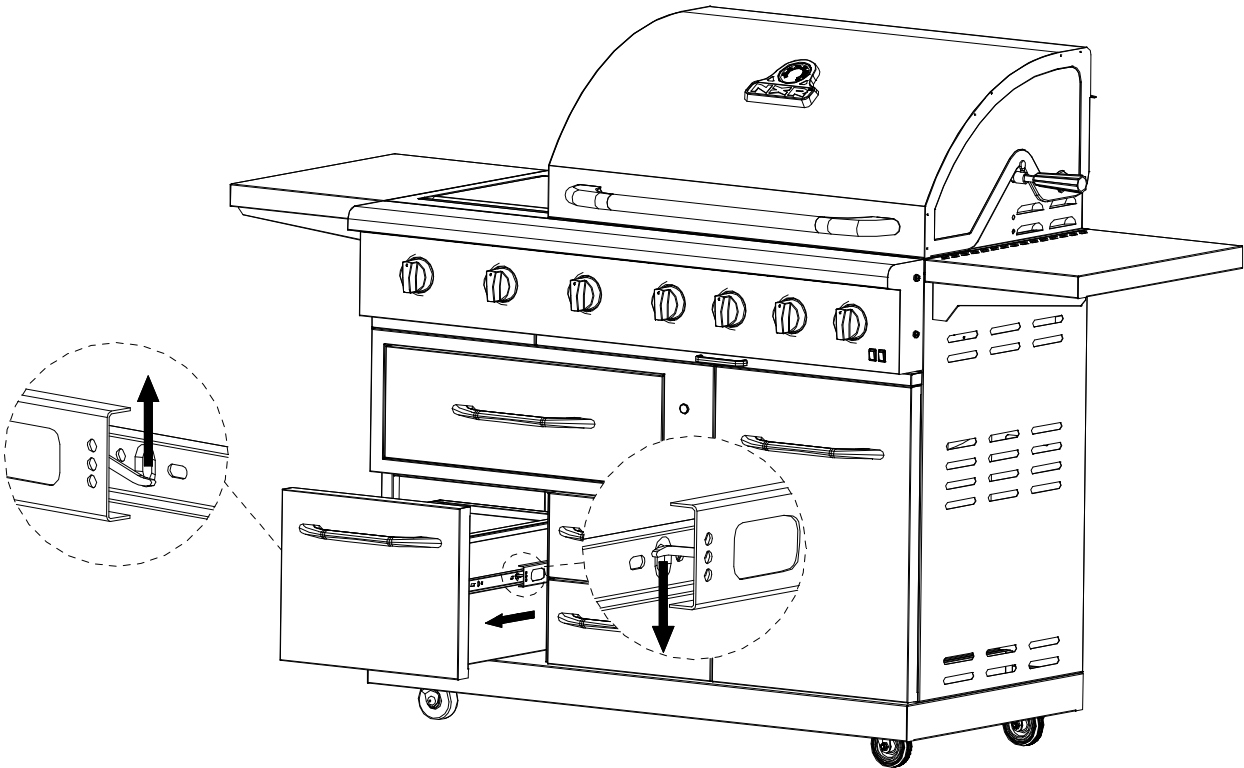
BURNER CLEANING:

1. Turn off the gas supply, and make sure all the knobs are in the "OFF" position.
2. Wait for the grill to cool.
3. Clean the exterior of the burner with a wire brush. Use a metal scraper to stubborn stains.
4. Clear clogged port with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port

Uninstall Drawer

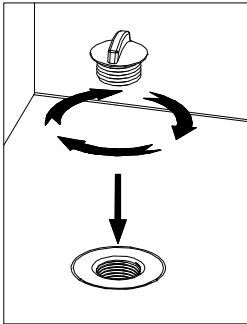
HOW TO REMOVE THE DRAWERS

Keep left and right rubber wedge lifting up and pressing down simultaneously, then pull out the drawer.



Ice Bucket

HOW TO TAKE OUT THE PLUG FROM ICE BUCKET

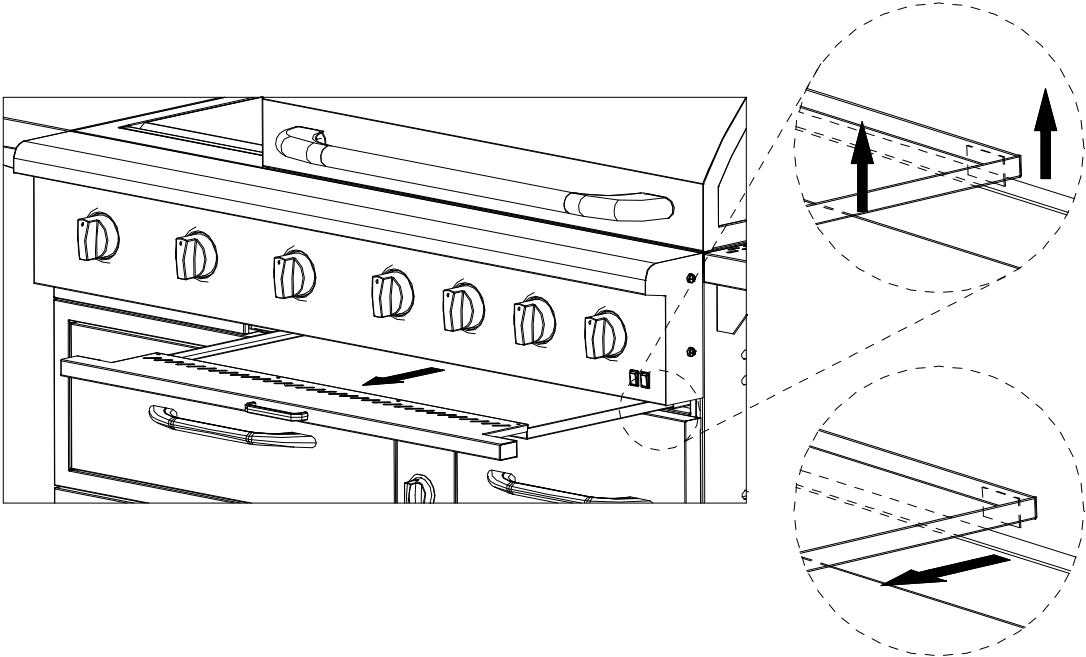


Grease Tray

HOW TO TAKE OUT THE GREASE TRAY

Pull out the grease tray; lift up its end carefully to avoid the oil splashing out.

Warning: Please take it out after it cools down.





Cooking tips

PREHEATING: The grill lid should be in a closed position during the preheat time period. It is necessary to preheat the grill before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a pre-heat period of five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes.

COOKING TEMPERATURES

High setting-Use this setting for fast warm-up, for searing steaks and chops, and grilling.

Low setting-Use this setting for all roasting, baking, and when cooking very lean cuts such as fish. These temperatures vary with the outside temperature and the amount of wind.

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the other side. 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 light the fats and juices that drip down during cooking.

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 closed until fire is out.

CAUTION: DO NOT attempt to disconnect any gas fitting while your grill 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

Trouble Shooting

PROBLEM SOLUTION	PROBLEM SOLUTION
<p>When attempting to light my grill, it will not light immediately.</p>	<ul style="list-style-type: none"> • Make sure you have a spark while you are trying to light the burner (if no spark) • Ensure that the wire is connected to the electrode assembly. • Clean wire (s) and / or electrode with rubbing alcohol and a clean swab. Wipe with a clean cloth. • Check to see if the other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.
<p>Rotisserie burner will not light.</p>	<ul style="list-style-type: none"> • Check to see if debris is blocking the electrode. • Check to see if there is a spark that jumps to the burner from the electrode. If no spark is seen, check the battery located inside the igniter box. • Does the infrared back burner light when attempting to light with a match. If not, check to ensure the gas is on.
<p>Regulator makes noise.</p>	<ul style="list-style-type: none"> • Vent hose on the regulator may be plugged or regulator may be faulty. • Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the gas control valves. Wait ten minutes and re-start. • Check your flames for proper performance. If the flames are not correct, replace regulator.

Trouble Shooting

<p>Rotisserie motor will not turn</p>	<ul style="list-style-type: none"> • Ensure the motor is connected to a properly grounded power supply. • Ensure the on / off switch is in the on position. • Ensure that the spit is fully inserted into the rotisserie motor • Ensure that the load does not exceed the 40 pound operational capacity.
<p>Grill only heats to 200-300 degrees.</p>	<ul style="list-style-type: none"> • Check to see if the fuel hose is bent or kinked. • Make sure the grill area is clear of dust. • Make sure the burner and orifices are clean. • Check for spiders and insects. • The regulator has a safety device that restricts the flow of gas in the event of a leak. This safety device can be triggered without a gas leak. To reset the safety device, turn off all burners and close the LP tank valve. Disconnect the regulator from the LP tank and wait one minute. Reconnect the regulator to the LP tank and slowly open the LP tank valve until the valve is fully open. Light all burners and observe the temperature.
<p>Grill takes a long time to preheat.</p>	<ul style="list-style-type: none"> • Normal preheat 500-600degrees, takes about 10-15 min. Cold weather and wind may affect your preheat time.
<p>Burner flames are not light blue.</p>	<ul style="list-style-type: none"> • Too much or not enough air for the flame. • Air ventilation is the principal cause, however, cold weather can affect the mixture. Burner adjustment may be required. • Grill is in a windy location.



Ordering Parts

HOW TO ORDER REPLACEMENT PARTS

- The following information is required to assure getting the correct part. (Please refer to the parts list.)
- Gas grills model number (see data sticker on grill).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

To obtain replacement parts, contact NXR Customer Relations.

Please call our customer service department at 1-877-639-7264, 9 a.m.-5 p.m., PST, Monday-Friday. English, French, and Spanish representatives are available. Send email to: nxrcs@duro-global.com

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.

Keep this assembly and operating instruction manual for convenient referral and for replacement parts ordering.

CAUTION

Gas valves are LP adjusted at the factory. If you wish to convert to NG at some later date, be sure to contact your gas supplier or grill dealer before making the conversion.

Different orifices must be installed when converting from one type of gas to another. You will also need a data plate indicating what type of gas is used by the grill.

Limited Warranty

LIMITED WARRANTY

DURO warrants to the original consumer-purchaser only that this product (*Model #780-0832C*) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts to be returned, postage and or freight Pre-paid by the consumer, for review and examination.

Stainless steel tube burners: 3 years warranty.

Other burners (Searing & rotisserie): 3 years warranty.

Flame tamers: 3 years LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

Cooking grids: 3 Years LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

Stainless steel parts: 2 Years LIMITED warranty against perforation; does not cover cosmetic issues like surface corrosion, scratches and rust.

All other parts: 2 Years LIMITED warranty (Includes, but not limited to, valves, frame, housing, cart, control panel, igniter, regulator, hoses); does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States only, is only available to the original owner of the product and is not transferable.

Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

AUSTRALIA: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonable foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the Goods fail to be of acceptable quality and the failure does not amount to a major failure.

ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.

- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or re-installation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

DURO CORPORATION

17018 Evergreen Place

City of Industry, CA 91745

USA

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling our customer service department at 1-877-639-7264, 9 a.m.-5 p.m., PST, Monday-Friday. English, French, and Spanish representatives are available. Send email to: nxrcs@duro-global.com