

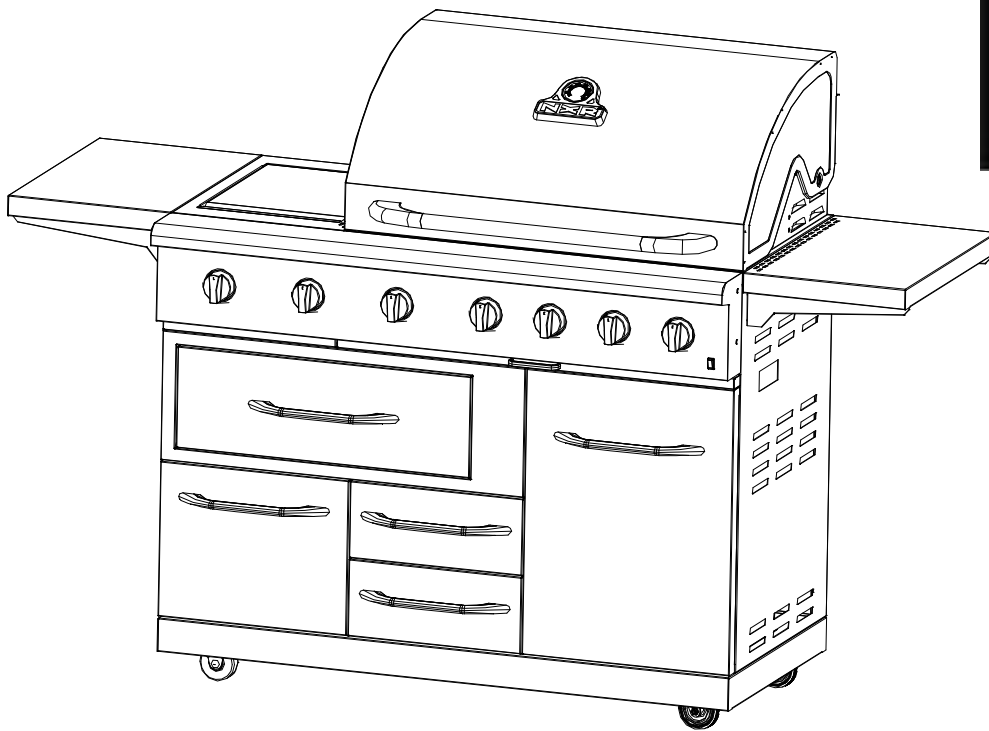


ITM./ART. 158864

Model: 780-0832U

Gas Grill Manual for Installation, Care and Maintenance

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY



Warning: For outdoor use only.

Read the manual carefully and completely before use.

Warning: accessible parts may be very hot. Keep young children away.

Do not move the device during use.

Not intend to be installed in or on boats.

Close the valve of the gas cylinder after use.

The cover shall not be used while the unit is in operation and shall not be installed until the unit has cooled.

Keep this manual for future reference.



Questions, problems, missing parts? Before returning to your retailer, please send email to our customer service department: nxrcs@duro-global.com

WARNING

Do not light this appliance before reading all the "LIGHTING INSTRUCTIONS" of this manual.

- BBQ SPECIFICATIONS CAN BE FOUND ON THE LABEL APPLIED TO THE BACK OF THE FRONT PANEL.
- THIS IS A LIQUID PROPANE/BUTANE CONFIGURED GRILL. DO NOT USE NATURAL GAS SUPPLY.
- DO NOT ALLOW CHILDREN TO OPERATE THE BBQ.
- DO NOT USE WITH 2 GRIDDLES OR 2 PLANCHA ON THE COOKING SURFACE. THIS WILL AFFECT AIR FLOW AND OCCUR OVERHEATING.
- ACCESSIBLE PARTS MAY BE VERY HOT, KEEP CHILDREN AWAY.
- ANY MODIFICATION OR ALTERATION ON THIS BBQ MAY PROVE DANGEROUS.
- NEVER ALTER OR MODIFY THE REGULATOR OR GAS SUPPLY ASSEMBLY.
- DO NOT MOVE THIS BBQ DURING INUSE.
- VISUALLY INSPECT HOSE PRIOR TO EACH USE FOR CUTS, CRACKS, EXCESSIVE WEAR OR OTHER DAMAGE.
- DO NOT ATTEMPT TO LIGHT THE GRILL IF YOU SMELL GAS.
- PARTS SEALED BY THE MANUFACTURER OR THEIR AGENT SHOULD NOT BE MANIPULATED BY THE USER.
- DO NOT STORE EMPTY OR FULL SPARE GAS CYLINDERS IN, UNDER OR NEAR BBQ.
- DO NOT STORE OR USE PETROL OR OTHER FLAMMABLE VAPOROUS LIQUIDS IN THE VICINITY OF THE BBQ.
- KEEP FLAMMABLE MATERIALS AWAY FROM THE WORKING BBQ.
- KEEP THE GAS HOSE AND ANY ELECTRICAL CORD AWAY FROM HOT SURFACES.
- ANY TWISTING OF THE GAS HOSE IS NOT ALLOWED.
- THE HOSE MUST BE REPLACED IF DAMAGED OR REQUIRED PER TO NATIONAL CONDITIONS.
- DO NOT LIGHT BBQ WITH HOOD CLOSED.
- FLAMES SHOULD BE BLUE AND STABLE WITHOUT YELLOW TIPS.
- NEVER LEAN OVER COOKING SURFACE WHILE LIGHTING BBQ.
- USE GOOD QUALITY BBQ TOOLS.
- THE PROTECTIVE GLOVES ARE RECOMMENDED WHEN HANDING PARTICULARLY HOT COMPONENTS.
- NEVER FULLY COVER FLAME TAMERS/GRILL RACKS/GRILL PLATES OR GRILL BOTTOM WITH ALUMINIUM FOIL. THIS CAN SEVERELY UPSET COMBUSTION AIR FLOW OR TRAP EXCESSIVE HEAT IN THE CONTROL AREA.
- MAKE SURE ALL PACKING MATERIALS HAVE BEEN REMOVED FROM THE GRILL, INCLUDING THE BURNER TIE DOWN STRAPS.
- GREASE IS FLAMMABLE. LET HOT GREASE COOL BEFORE HANDLING IT. DO NOT ALLOW GREASE DEPOSITS IN THE GREASE TRAY UNDER THE GRILL'S FIREBOX. CLEAN THE GREASE TRAY FREQUENTLY (AFTER EVERY 4-5 USES).
- TURN OFF ALL THE CONTROL KNOBS AND MAKE CERTAIN THE GRILL IS COOL BEFORE USING ANY TYPE OF AEROSOL TO CLEAN IT. THE CHEMICAL THAT PRODUCES THE SPRAYING ACTION, IN THE PRESENCE OF HEAT, COULD LIGHT OR CAUSE METAL PARTS TO CORRODE.
- NEVER USE ANY ACCESSORIES OR PARTS FROM OTHER MANUFACTURERS OR THESE HAVE NOT BEEN SPECIFICALLY ADVISED BY MANUFACTUREE, OR YOUR GUARANTEE WILL BECOME INVALID.
- TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.
- THE PRECAUSIONS SHOULD BE TAKEN WHEN YOU CHANGE THE GAS CONTAINER WHICH SHOULD BE CARRIED OUT FROM ANY SOURCE OF IGNITION.

PRECAUTIONS

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

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid excess grease deposits collect in the grease tray at the bottom of the grill's firebox. Clean often.

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. Avoid steam burns; do not use a wet sponge or cloth to clean. Be sure all grill controls are turned off and 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 for cooking excessively fatty meats or products, which promote flare-ups. Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. *THIS UNIT IS FOR OUTDOOR USE ONLY.*

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.

SAFETY INFORMATION

- Never operate this BBQ without a pressure regulator.
- The following supply pressures are a guide only.
- Supply pressures stated in TECHNICAL DESCRIPTION as guidance.

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TECHNICAL DESCRIPTION

DURO			CE 0051-14		
Product name	Gas Grill				
Model number	780-0032U				
Country Code	ES,FR,GB,IE,IT,PT,GR.	DE,DK,FI,GB,IT,NL	PL	AT,DE,CH	
Category	I ₃₊ (28-30/37)	I _{3B/P} (30),	I _{3B/P} (37)	I _{3B/P} (50)	
Injector size	Main burner:0.85mm; Searing Burner: 1.02 mm Rear Burner : 0.91mm Side burner: 0.98mm		Main burner:0.79mm; Searing Burner: 0.95mm Rear Burner : 0.84mm Side burner: 0.95mm	Main burner:0.71mm; Searing Burner: 0.89mm Rear Burner : 0.80mm Side burner: 0.84mm	
Gas	Butane	Propane	Butane/Propane their Mixtures	or Butane/Propane or their Mixtures	Butane/Propane or their Mixtures
Gas Pressure	28-30mbar	37mbar	30mbar	37mbar	50mbar
	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Nominal heat output(Hs)	G30:23.3KW(1694g/h);G31:23.3KW(1665g/h)				

THE MARKING OF INJECTORS

The marking of injectors as diagram is the injector size.

REGULATOR AND HOSE ASSEMBLY:

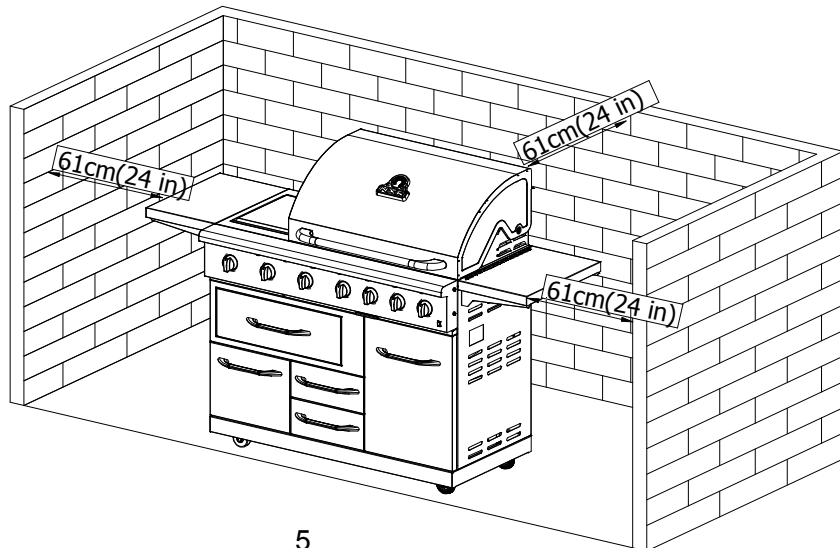
- Must be suitable for Liquid Petrol Gas (LPG).
- Must withstand the above-mentioned pressures.
- Use 30mbar regulator for the gas category I3B/P(30).
- Use 30mbar regulator for butane gas under the category I3+(28-30/37).
- Use 37mbar regulator for propane gas under the category I3+(28-30/37).
- Use 50mbar regulator for propane gas under the category I3B/P(50).
- The length for hose may not exceed 1.5 meters.
- Use an appropriate Jubilee clip or twin-eared fastener to connect the hose to the BBQ adaptor to secure the hose/regulator connection.

BUTANE OR PROPANE OR LPG GAS MIXTURES

There are three different types of gas which can be used for your gas BBQ. It is important for you to use the correct regulator to match the types of gas you buy.

LOCATION OF YOUR BBQ

- This barbecue must only to be used outdoors.
- Do not use this barbecue inside recreational vehicles.
- Do not obstruct the flow or combustion and ventilation air around the BBQ.
- Use grill at least 60cm. away from any wall or surface. Maintain 3m. clearance far away to the objects which can catch fire or sources of ignition, such as pilot lights on water heaters, live electrical appliances, etc.



CHECKING FOR GAS LEAKS

NOTE: Never test leaks with an open flame.

If you smell gas, do not attempt to light the BBQ, just close the valve of the gas tank, and extinguish naked flames.

Check gas leaks prior to first use, and at the beginning of each new season (or, whenever gas tank is changed).

1. Prepare some soapy solution.
2. Turn burner control(s) to "OFF", and then turn on gas at the source.
3. Apply the soap solution to all gas connections. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair if necessary.
4. If you encounter a problem of gas leak you can't repair, turn off the gas tank valve, disconnect hose and consult your BBQ dealer or supplier.

Flame Characteristics

Check for proper burner flame characteristics. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. The following steps should be followed for correcting the flame characteristics:

1. Turn the control knobs and Cylinder valves "OFF."
2. Allow the grill and burners to cool.
3. If the flame is yellow (not enough air), turn the control knob counterclockwise.
4. If the flame is noisy or lifting away from the burner (too much air), turn the control knob clockwise.
5. If these adjustments do not correct the problem, contact related customer service.

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

The installation and service of your appliance 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.

MAINTENANCE

BACKFLASH

- Turn off gas tank valve and turn the burner control knob(s) to “OFF”. Wait until the firebox is cool enough, and then clean burner tubes and burner ports.

CLEANING THE GRILL PLATES

- Close the gas cylinder valve.
- Wait the grill plates to cool down before washing them in the warm soapy solution through using a moist dish cloth, nylon scourer or brass wire brush.

CLEANING THE FLAME TAMER

- Periodically wash the flame tamer in the warm soapy solution. Use a brass wire brush to remove stubborn caked or cooking residue if necessary. Make sure they are dry thoroughly before re-installing them onto the BBQ body.

CLEANING THE GREASE RECEPTACLE

- Allow the grease tray or grease box to cool down before emptying and washing them in the liquid detergent.

STORAGE OF APPLIANCE

If the appliance is stored indoors please ensure it is cool .Storage of appliance indoors is only permitted when the cylinder is disconnected and removed from the appliance and cylinder is stored outside in the well-ventilated area ,out of reach of children. If the appliance won't be used for a period of time, it should be stored in its original packaging and in the dry and dust free environment.

ANNUAL CLEANING OF BBQ

Cleaning the grill and hot plate after each use will keep it ready for instant use. Once a year, clean the entire BBQ thoroughly.

INTERIOR

- Turn the burner controls to “OFF” position, close the gas cylinder valve and disconnect gas supply.
- Detach the hose/regulator assembly from BBQ.
- Remove and clean the cooking plates, flame tamers and burners.
- Cover gas valve orifices with aluminum foil.

- Clean the inside and bottom of the BBQ firebox with a brass wire brush. Wash with a mild soap (soda) and warm water solution. Rinse thoroughly and dry them.
- Remove the aluminum foil from the orifices and check obstruction.
- Clear clogged ports with a straightened paper clip. Never use a wooden toothpick, as it may break off and clog the port.
- Check spark electrode, adjust it if necessary.
- Replace burners and other components.
- Reconnect gas hose and test ignition.
- Proper care and maintenance will keep your BBQ in top condition and prolong its life.
- Store the appliance in a dry place.

STAINLESS STEEL

- This barbecue is made out of steel which is partially textured coated, partially porcelain coated. There are many steel cleaners available. Always use the mildest cleaning product first.
- To touch up noticeable scratches in the stainless steel, sand very lightly with dry extra fine polishing grit emery paper in the direction of the grain.
- Grease specks can gather and cake onto the surfaces of the stainless steel, showing the appearance of rust. For removal, use an abrasive pad with a stainless steel cleaner.

BURNER OPERATION AND IGNITION SYSTEM CHECK

Always open the hood before lighting.

1. With burner control knobs (A) in "OFF" position, open the gas cylinder valve.
2. At first assembly, the gas lines and burners will be full of air. The lines must be filled with gas. It may require several attempts before the gas lines are filled.
3. Push and turn the control knob to "HI" simultaneously push the electronic ignition button (B). Release the button after the burner is lit.
4. If the burner does not light, turn off the valve and repeat step 3, up to 2 or 3 times.
5. If burner does not light after step 4, TURN GAS OFF and WAIT 5 MINUTES before retrying or light by match.
6. NOTE: Make certain other burner controls are in "OFF" position as you perform each check.
7. If burners fail to light, turn off gas supply at source. Inspect for obstructions.

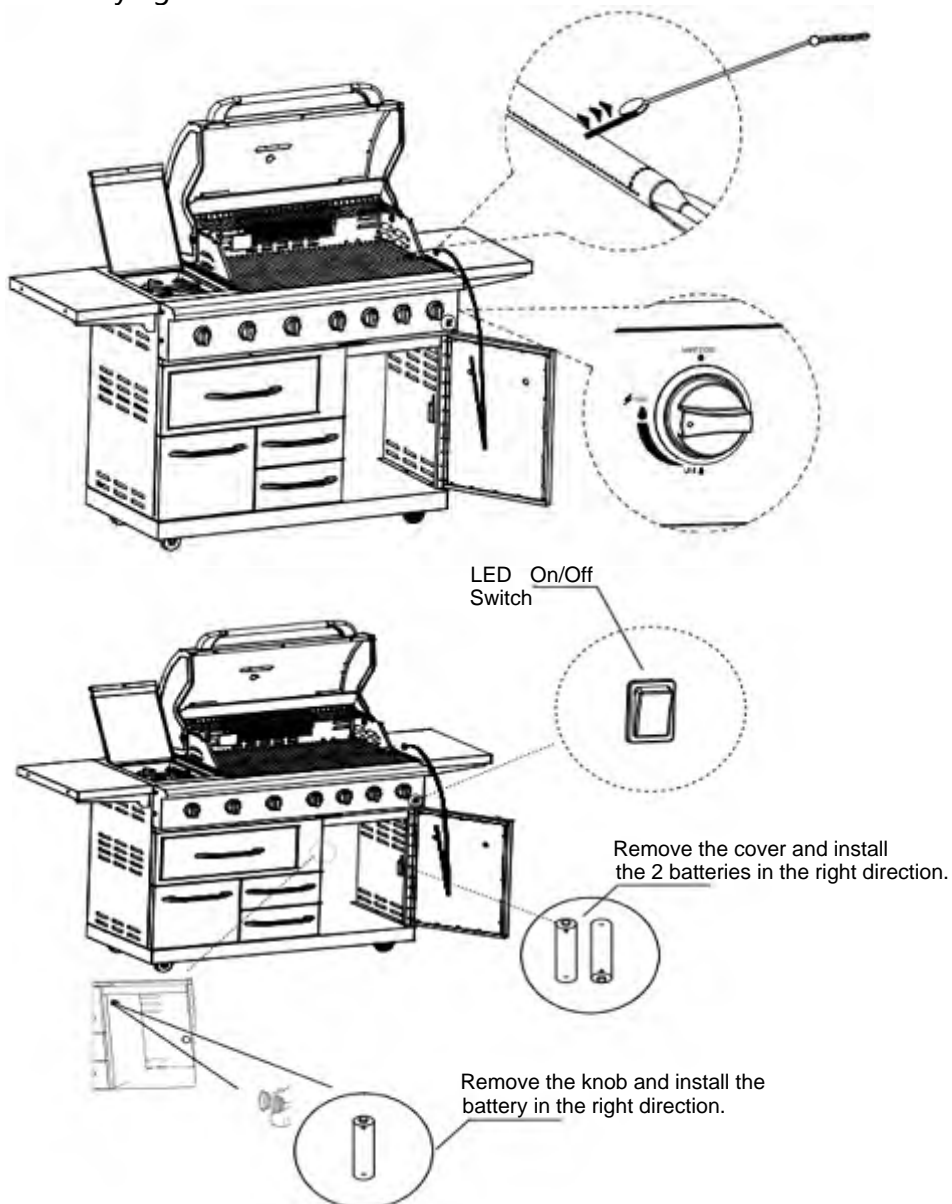
FIRST USE / USE AFTER LONG PERIODS - BEGINNING OF SEASON

- Read Safety, Lighting and Operating Instructions carefully.
- Check gas valve orifices, burner tubes and burner ports for any obstruction.
- Check that the burner tube is properly located over the valve orifice.
- Check if the cylinder is filled.
- Set burner controls to “OFF” and connect the gas supply.
- Check gas leaks using soapy water solution.
- Open the hood before lighting.

TO MATCH LIGHT THE GRILL:

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

- If you've just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate. Keep your face and hands as far away from the grill as possible. Insert a lit extended match or lighter through the cooking grids to the burner. Press the control knob and rotate left to the HI setting, continue to press the knob until the burner ignites. Burner should light immediately. If the burner does not light in 4 seconds, turn the knob off, wait 5 minutes and try again.



BURN-OFF PROCEDURE

Before cooking on your BBQ for the first time, burn-off any residual oils or foreign matter from grill/plate/pan.

- With hood fully open, operate burners at “HI” for approximately 10-15 minutes.
- Turn off, allowing to cool, wash with soap suds and scrubbing brush. Wipe clean with cloth.

COOKING WITH HOOD DOWN

IMPORTANT: Never use all burners on “HI” when cooking with hood down.

- Only use burners as shown in the diagram when cooking with the hood down.
- Position the flame tamer, grill plate or cooking pan over centre burners. Close hood and adjust burners to “LO”.
- Always open the hood before lighting.
- Check progress periodically.

IF BBQ FAILS TO OPERATE PROPERLY

- Do not smoke while checking!
- Turn off the gas at source, turn burner control to “OFF”.
- Wait five minutes before trying again.
- Check gas supply / connections.
- Repeat lighting procedure and, if BBQ still fails to operate properly, turn off the gas at source, and turn the burner controls to “OFF”. Wait for BBQ to cool down and check the following:

a) Misalignment of burner tube(s) over orifice(s).

CORRECTION: Re-position burner tube to properly sit over orifice.

b) Obstruction in gas line.

CORRECTION: Remove hose from BBQ.

Open gas supply for one second to clear any obstruction from hose. Close off gas supply at source and reconnect hose to BBQ.

c) Blocked orifice

CORRECTION: Remove loose items from inside BBQ body. Remove burners by pulling cotter pin from beneath burner “foot” using a screwdriver or needle-nose pliers. Lift each burner away from gas valve orifice; clear any obstruction with a fine wire. Re-install burners over orifices and seat each burner “foot” into mounting bracket at the bottom of BBQ body. Re-install cotter pins and cooking components.

d) Misalignment of igniter on burner

CORRECTION: The tip of the electrode should be pointing towards the collector box. The distance between the spark electrode and the tip of the collector box should be 3-5 mm. Adjust if necessary by

bending carefully.

If re-ignition is necessary while the BBQ is still hot, wait for at least five minutes before commencing to re-ignite. (This allows accumulated gas to clear).

If all checks/corrections have been made and BBQ still fails to operate properly, consult your BBQ dealer or gas appliance service person.

Assembly

Please read the instructions carefully and follow step by step.

Tools required: Philips head screwdriver and wrench not provided.

1. SIDE SHELF ASSEMBLY

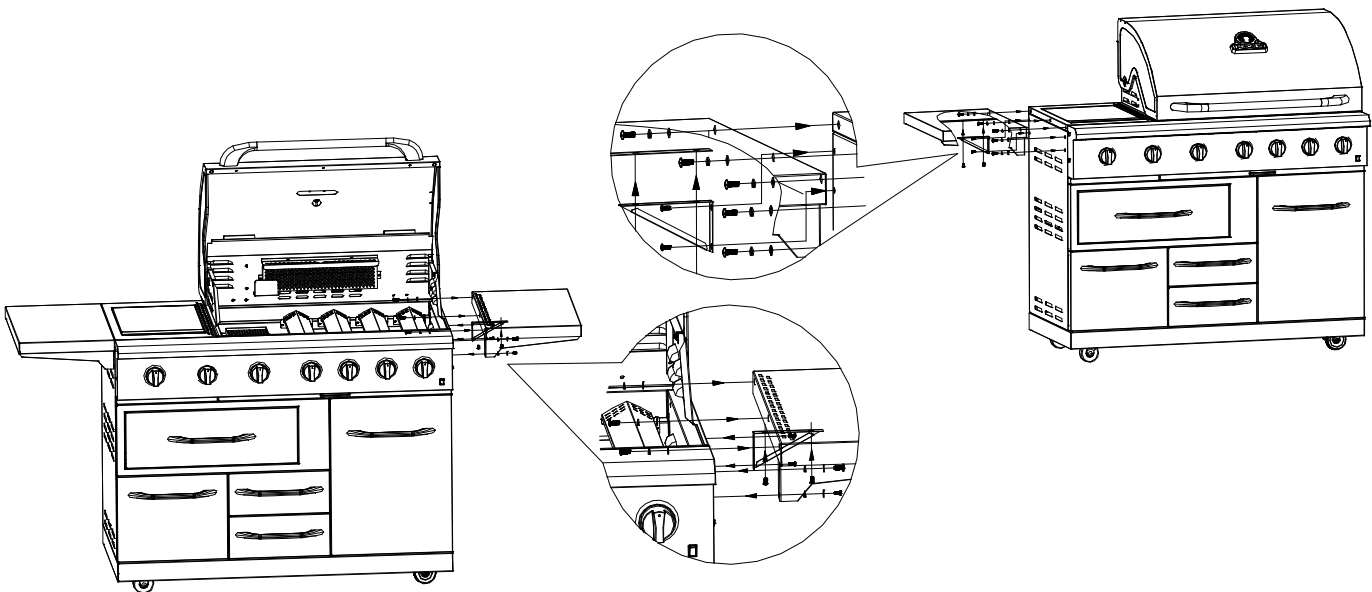
①The screws used to attach the side shelf are already screwed into the left side burner and right sides panel (see the figure below). Lose the screws from the left side burner and right side panel, install the side shelves and lose the screws as shown in the figure below.

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

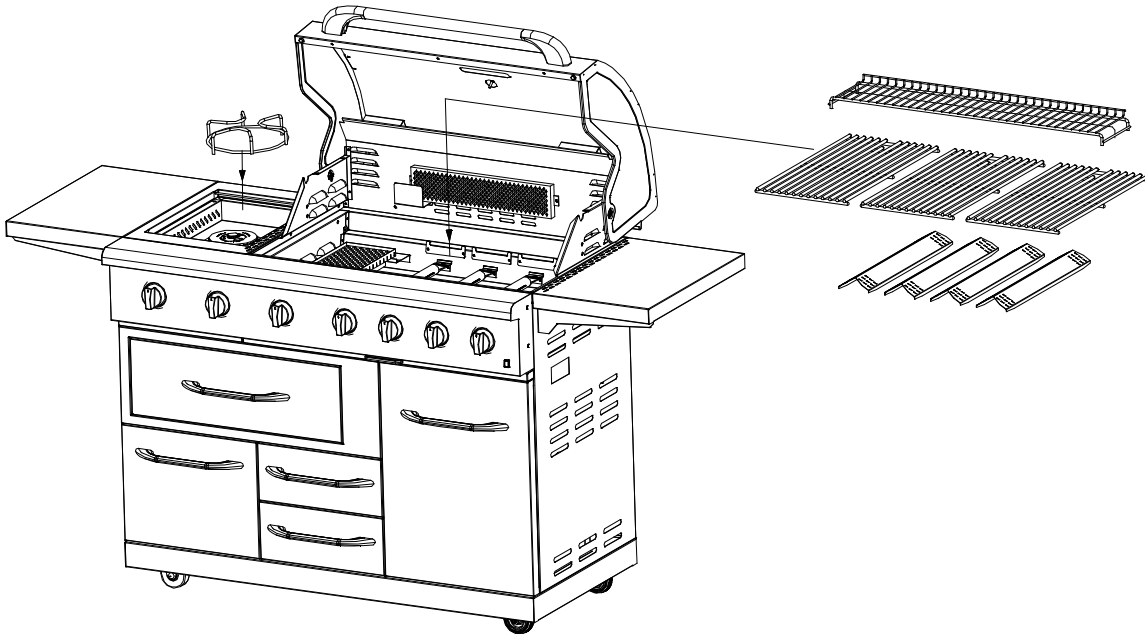
Attention:

a. The upper 3 screws on the right side shelf should be screwed in from inside of bowl assembly into the right side shelf.

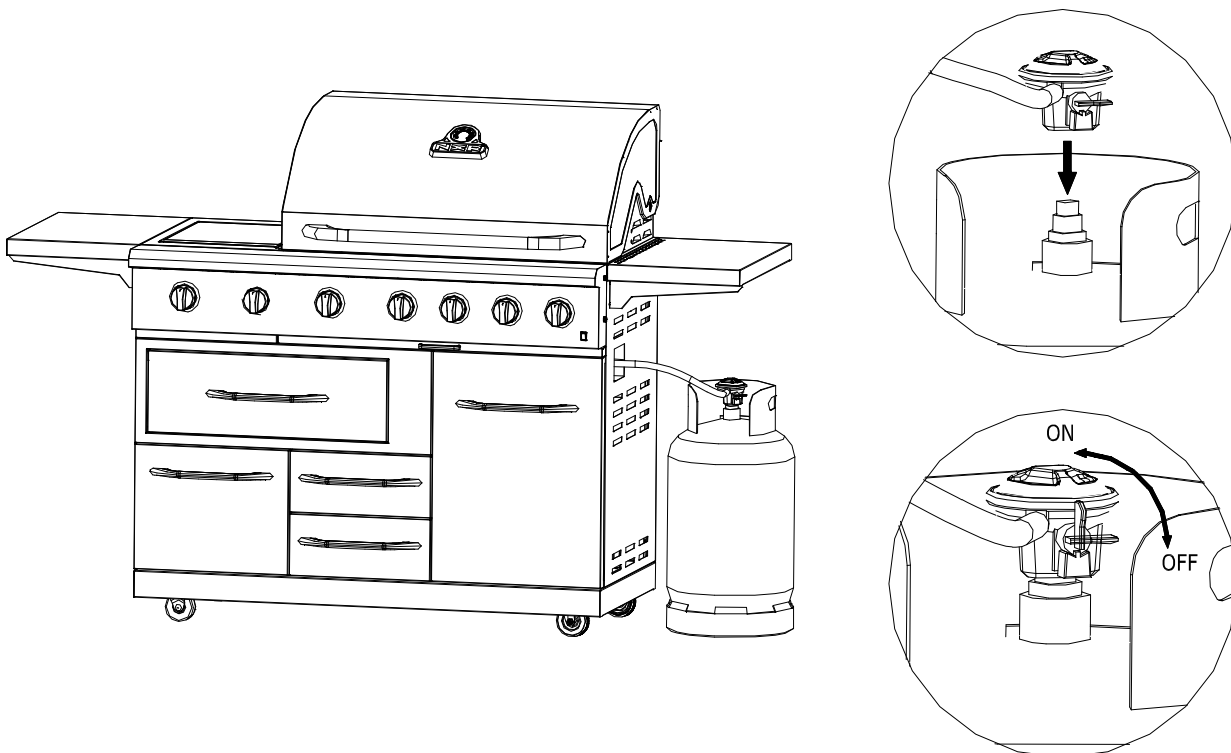
b. The 4 screws below right side shelf should be screwed in from outside upper section of side panel.



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



Connect Grill to Gas Supply
Liquid propane gas supply connection:



Notice:

This grill is equipped with a liquid propane “Snap on compact” regulator.

GAS HOOK-UP

Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer. This grill is configured for Propane, butane or LPG. Do not use a Natural Gas supply.

Snap on compact regulator specification:

Inlet Connection: 27mm
Input Pressure: 0.3-16bar
Output Pressure: 37mbar
Output Rating: 1.5Kg/h
Type Of Gas: PROPANE
Diaphragm Type: R27P
Fit Hose: 8mm
EN 16129 Approved

Assemble the regulator to the gas tank:

1. Make sure all knobs of the grill are closed.
2. Check the connecting pipe to the gas grill is correctly fitted. (fig.No.1)
3. Make sure the “Snap on compact” regulator handle is in the of position (fig.No.3).
4. Remove the seal cap from the automatic valve, place the regulator push down firmly and vertically to the valve, you should hear a “click” sound which means the regulator is securely latched (fig.No.2).



The “Snap on compact” regulator is designed as to prevent it from being fitted to the valve unless the regulator handle is in the OFF position, therefore, never attempt to mount or to dismount it when the handle is not in the OFF position.

Using rotisserie motor:

- 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.

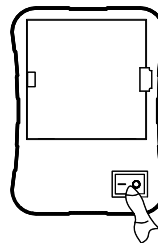
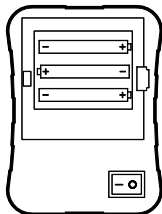
GROUNDING INSTRUCTIONS This appliance (rotisserie motor) is equipped with a plug and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

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.

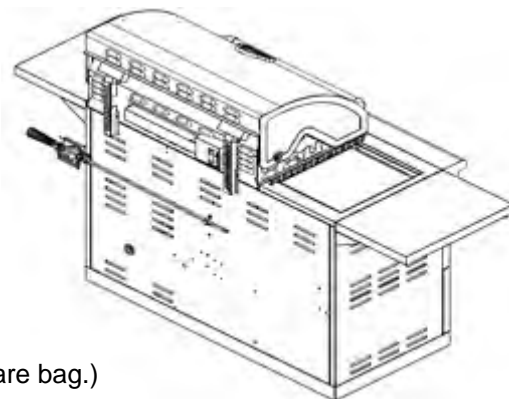
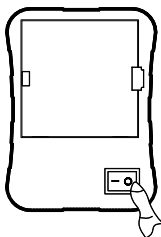
This motor is set for 220-240V AC & 50Hz, 4W, 40mA, if voltage is exceeded, motor will be burned out.

Rotisserie operating illustrations:

1. Place rotisserie motor onto the motor bracket, put three pcs 1.5V batteries into the motor box. Ensure that the rotisserie spit rod is inserted into the motor prior to turning on “—” on the motor.



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



(Noted: Batteries for motor are not provided in hardware bag.)

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: 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 ROTIS BURNER. THE HIGH HEAT COMING FROM THE ROTIS BURNER MAY CAUSE THE WARMING RACK TO BEND.

Light Operation Instructions

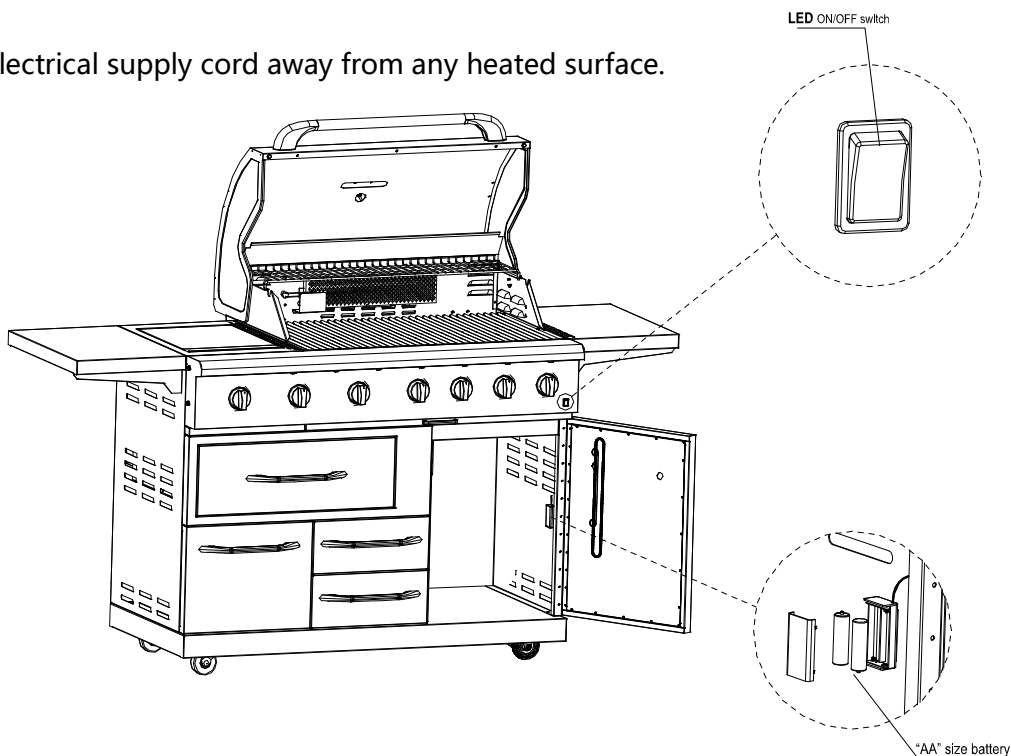
Make sure light's power switch on the control panel is in the “OFF” position.

Connect power plug to properly grounded outlet.

Turn the light's power switch to “MAX.”

WARNING

Keep any electrical supply cord away from any heated surface.



Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. Unscrew igniter button 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 igniter button clockwise into place.



A. Igniter 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. Specks 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 immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue 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 BURNER ARE COOL BEFORE REMOVAL.

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 stubborn scale with a metal scraper. 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 send email to our customer service department: nxracs@duro-global.com.

GREASE TRAY CLEANING:

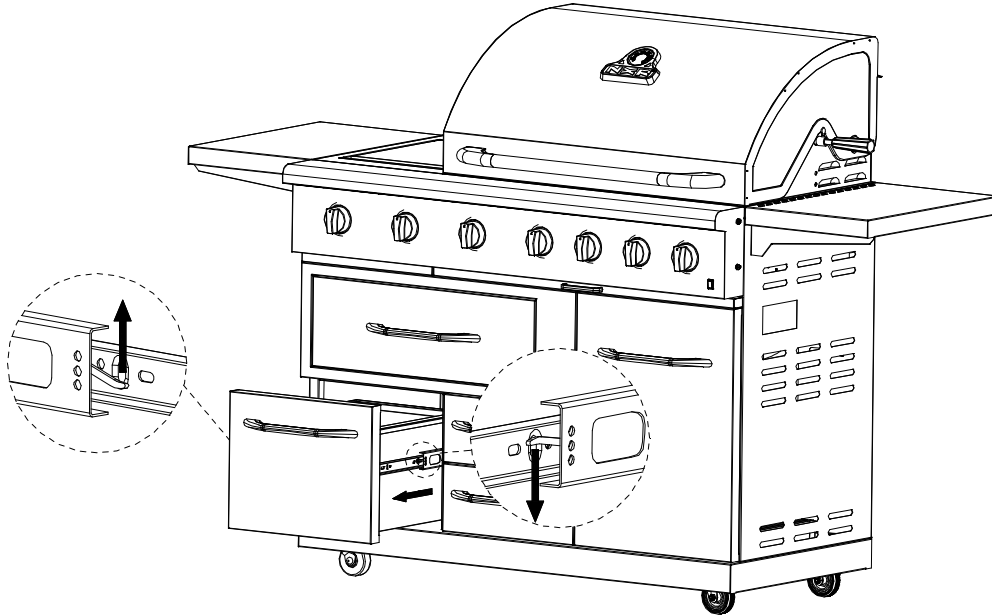
The grease tray should be emptied and wiped down periodically and washed with a mild detergent and warm water solution. A small amount of sand may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, do not allow excess grease to accumulate and overflow out of the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

BURNER CLEANING:

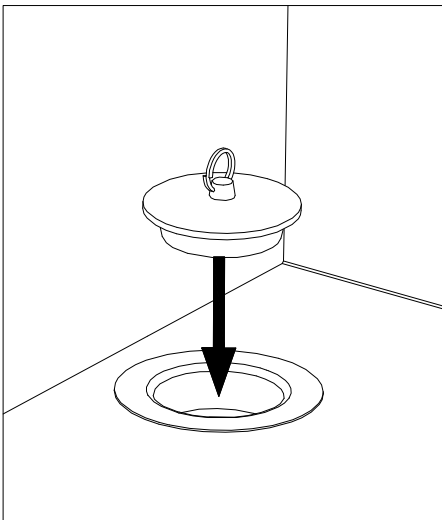
1. Turn off the gas supply, and make sure all the knobs are in the "OFF" position.
2. Wait for the grill to cool.
3. Clean the exterior of the burner with a wire brush. Use a metal scraper to stubborn stains.
4. Clear clogged port with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port
5. If inserts or other obstructions are blocking the flow of gas through the burner, please send email to our customer service department: nxracs@duro-global.com.

HOW TO REMOVE THE DRAWERS

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



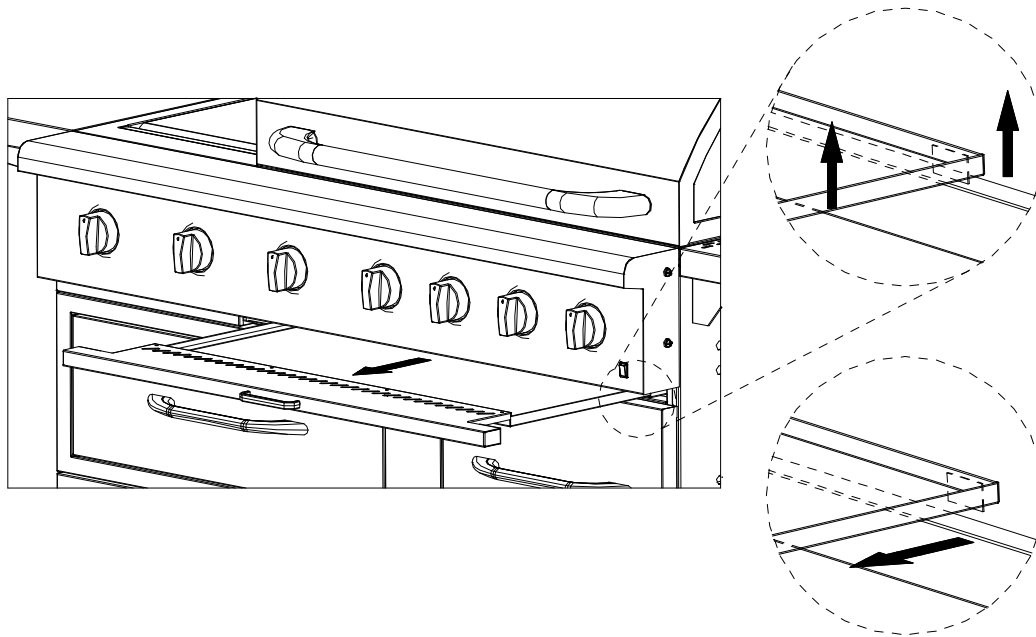
HOW TO TAKE OUT THE PLUG FROM ICE BUCKET



HOW TO TAKE OUT THE GREASE TRAY

Horizontally pull out of the grease tray, then lift it up carefully.

Warning: Please take it out after it cools down.



Trouble Shooting

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

Trouble Shooting

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 indirect heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the 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).

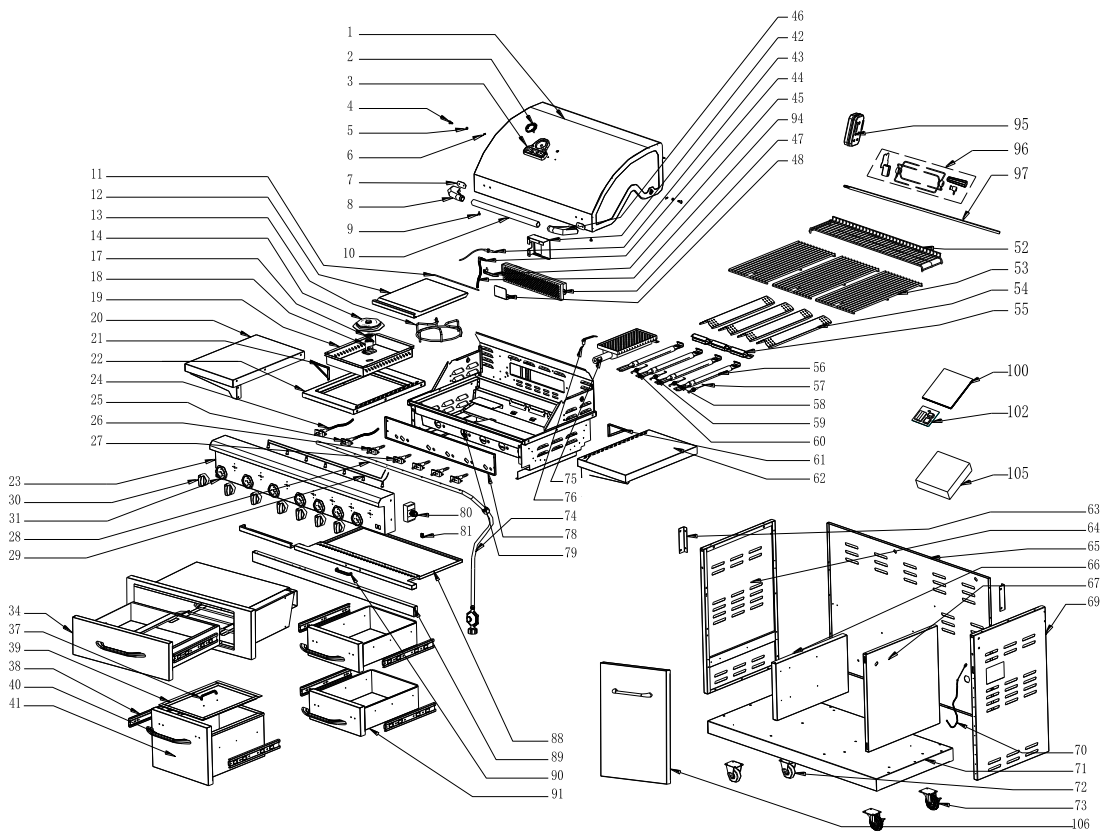
CAUTION: Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out.

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.

PROBLEM SOLUTION	PROBLEM SOLUTION
When attempting to light my grill, it will not light immediately.	<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.
Rotisserie burner will not light.	<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.
Regulator makes noise.	<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.
Full size cover does not fit the grill.	<ul style="list-style-type: none"> • Cover may be incorrect for your grill. It may be a tight fit. Ensure the cover is the correct length for your grill. Measure it left to right. Compare to the grill's measurement. • Compare the location and size of the hood portion of the cover to your grill. • Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room. • For grill with a side shelf bunch the cover like a sock, put on left to right.

<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. • Ensure that there is no encumbrance or drag.
<p>Grill only heats to 200°C - 350°C (392°F - 662°F).</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 with out 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 250°C - 350°C (482°F - 662 °F), takes about 10-15 minutes. Cold weather and wind may effect your preheat time. • If you are using volcanic rock or briquettes they can increase the preheat time and maximum temperature.
<p>Burner flames are not light blue.</p>	<ul style="list-style-type: none"> • Too much or not enough air for the flame. • Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. • Grill is in a windy location.

Liquid Propane Gas Exploded View



Liquid Propane Gas Part list

Part NO.	English name	Qty	Part NO.	English name	Qty
1	Main lid	1	48	Sear burner brace	1
2	Temperature gauge	1	52	Warming rack	1
3	Logo+temperature gauge seat	1	53	Cooking grid	3
4	Main lid hing bolt	2	54	Flame tamer	4
5	Main lid screw	2	55	Cross lighting	1
6	Main lid hing rod	2	56	Main burner	4
7	Handle heat insulating glue fold	2	57	Main burner igniter wire A	1
8	Main lid handle seat, left	1	58	Main burner igniter wire B	1
9	Cushion rubber	2	59	Main burner igniter wire C	1
10	Main lid handle	1	60	Main burner igniter wire D	1
11	Side burner lid hinge rod	1	61	Service tray push bar support	1
12	Side burner lid	1	62	Side panel, right	1
13	Side burner cooking grate	1	63	Rear trim piece	2
14	Side burner head	1	64	Cart panel, right	1
17	Side burner orifice washer	1	65	Back panel	1
18	Side burner base	1	66	Cart panel, left	1
19	Side burner assembly	1	67	Side panel, left	1
20	Side shelf, right	1	69	Cart panel, left	1
21	Service tray push bar support bracket, right	1	70	Lighting rod	1
22	Side burner bowl assembly frame	1	71	Bottom panel	1
23	Control panel	1	72	Caster 3"	2
24	Side gas valve	1	73	Swivel Caster 3"	2
25	Rear burner gas valve	1	74	Regulator+hose	1
26	Sear burner gas valve	1	75	Searing burner	1
27	Main gas valve	4	76	Rotisserie orifice/brass elbow	1
28	Manifold	1	78	Control panel heat shield	1
29	LED Lamp cord	1	79	Fire box	1
30	Control knob	7	80	Electronic igniter module	1
31	Bezel	7	81	ON/OFF switch	1
34	Drawer	1	88	Grease tray	1

Liquid Propane Gas Part list

Part NO.	English name	Qty	Part NO.	English name	Qty
37	Ice box handle	1	89	Cart beam, front	1
38	Slide	4	90	Grease tray handle	1
39	Ice box lid	1	91	Drawer	2
40	Drawer handle	5	94	Rear burner gas corrugated gas pipe	1
41	Ice box	1	95	Motor	1
42	Sear burner thermocouple heat	1	96	Rotisserie kits	1
43	Thermocouple	1	97	Rotisserie rod	1
44	Rear burner nozzle	1	100	Manual	1
45	Rotisserie igniter wire	1	102	Hardware bag	1
46	Main lid handle seat, right	1	105	Grill cover package	1
47	Rear burner rotisserie burner	1	106	Grill tank door	1

Ordering Parts

HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part(s) for your gas grill, please refer to the parts list . The following information is required to assure getting the correct part.

- 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 send email to our customer service department: 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 stocked at the factory (valve assembly will be marked accordingly). If you wish to convert 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.

Grill Hints

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 5 cm (2-in.) intervals.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

LIMITED WARRANTY

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, corruptions 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.

ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for abnormal, 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 labour 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 trouble shooting assistance can be acquired by sending email to our customer service department: nxrcs@duro-global.com.