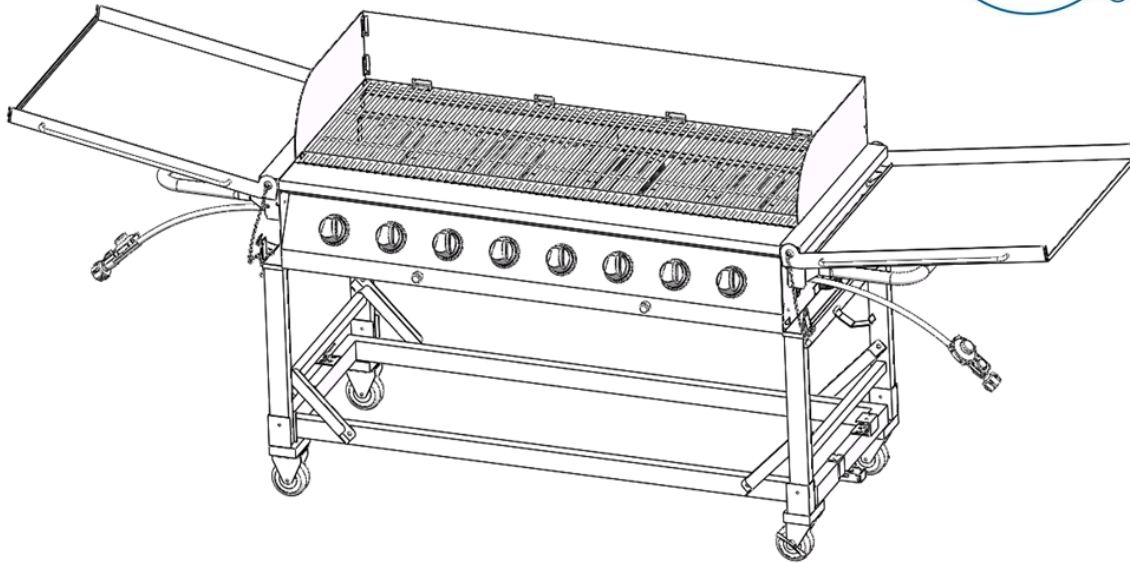


8 Burner Stainless Steel Event Grill
ITM. / ART. 1031506
Model: 780-0838

Care & Assembly Instructions

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.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

▲ Warning : Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

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



If you prefer to speak to a live agent; call 1-888-909-8818 (USA/CANADA) Monday-Friday 9 AM-5 PM PST; Languages Spoken: English, Spanish, French.

Thank you for purchasing your NXR outdoor grill.

We appreciate your business and we recommend that you read this entire owner's manual before operating your new appliance for the first time. Take a look at our safety instructions prior to use.

This manual contains instructions on how to properly install and set up your new grill, as well as insights into great features that our product offers. Please keep this manual for future reference.

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.

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SAFETY INSTRUCTIONS



- **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 do you do if you smell gas?

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any mobile devices near the device.

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

If you cannot reach your local 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.

<p>Duro Corporation 17018 Evergreen Place, City of Industry, CA91745</p> <p>Model No. 780-0838</p> <p>ANSI Z83.11-2016/CSA 1.8-2016 Gas Food Service Equipment.</p> <p>Type of Gas: Propane, the appliance manifold gas pressure is 11 iwc.</p> <p>Input Rating for all Main Burner: 14500*8 BTU/HR</p> <p>For Outdoor Use Only. If Stored Indoors, Detach and Leave cylinder(s) outdoors. Intended for other than household use.</p> <ol style="list-style-type: none"> 1. Minimum clearance from sides and back of unit to combustible construction, 61 cm/24 inches from sides and 61 cm/24 inches from back. 2. The minimum environment temperature of the appliance is 32 °F(0 °C) 3. Do not locate this appliance under overhead unprotected combustible surfaces. 4. Top cover must be opened when main burner(s) is in operation. 5. The gas supply must be turned off at LP-gas supply cylinder when this appliance is not in use. 6. Keep leaves, grass, and other combustible material from the area below the appliance. 7. For use in noncombustible locations only. 8. THE APPLIANCE IS FOR USE ONLY WITH THE SPECIFIC LEGS, CASTERS AND BASE SPECIFIED BY DURO. <p>CAUTION: The gas pressure regulator provided with this appliance must be used. This regulator is set for an outlet pressure of 11 iwc.</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="text-align: center;"></td> <td style="text-align: center;">WARNING</td> <td style="text-align: center;"></td> </tr> <tr> <td colspan="3" style="padding: 2px;">(a) Do not store a spare LP-gas cylinder under or near this appliance.</td> </tr> <tr> <td colspan="3" style="padding: 2px;">(b) Never fill the cylinder beyond 80% full.</td> </tr> <tr> <td colspan="3" style="padding: 2px;">(c) If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.</td> </tr> <tr> <td style="text-align: center;"></td> <td style="text-align: center;">DANGER</td> <td style="text-align: center;"></td> </tr> <tr> <td colspan="3" style="padding: 2px;">Do not store grill until cool to touch. Failure to do so could result in fire resulting in property damage, personal injury or death.</td> </tr> <tr> <td style="text-align: center;"></td> <td style="text-align: center;">WARNING</td> <td style="text-align: center;"></td> </tr> <tr> <td colspan="3" style="padding: 2px;">Do not use this appliance under extended awnings, Failure to comply could result in a fire or personal injury.</td> </tr> <tr> <td style="text-align: center;"></td> <td style="text-align: center;">WARNING</td> <td style="text-align: center;"></td> </tr> <tr> <td colspan="3" style="padding: 2px;">Do not store any gas cylinder under the grill body.</td> </tr> <tr> <td style="text-align: center;"></td> <td style="text-align: center;">WARNING</td> <td style="text-align: center;"></td> </tr> <tr> <td colspan="3" style="padding: 2px;">Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.</td> </tr> </table>		WARNING		(a) Do not store a spare LP-gas cylinder under or near this appliance.			(b) Never fill the cylinder beyond 80% full.			(c) If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.				DANGER		Do not store grill until cool to touch. Failure to do so could result in fire resulting in property damage, personal injury or death.				WARNING		Do not use this appliance under extended awnings, Failure to comply could result in a fire or personal injury.				WARNING		Do not store any gas cylinder under the grill body.				WARNING		Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.		
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Made in China																																					

SAFETY INSTRUCTIONS

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.

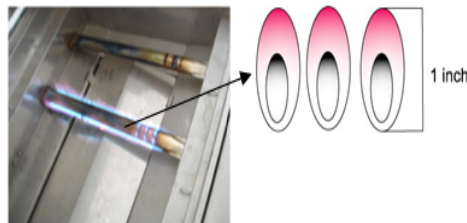
Never connect your gas grill to an LP gas tank that exceeds this capacity.

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 release air from the gas line or reset the regulator excess gas flow device. This procedure should be done every time a new LP gas tank is connected to your grill.

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.

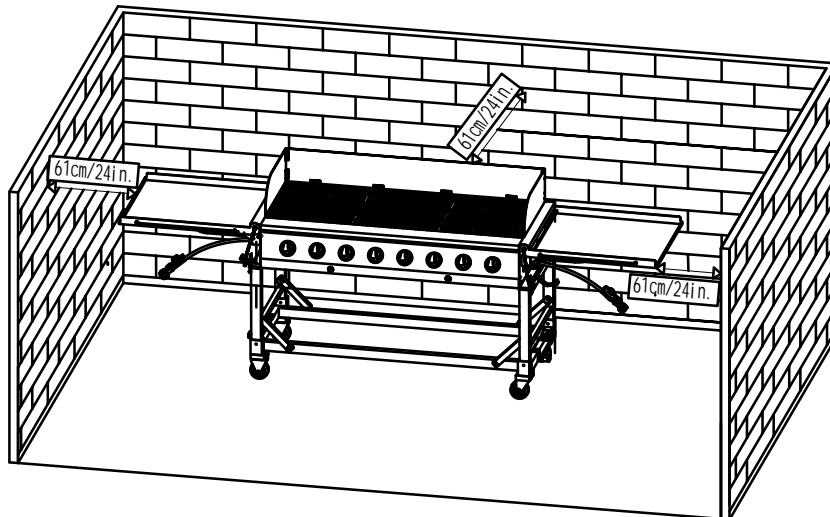


Visually check the burner flames prior to each use. The flames should look like this picture. If they do not, refer to the burner main tenancy part of this manual.

SAFETY INSTRUCTIONS

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, 61 cm/ 24 in. from sides and 61 cm/ 24 in. 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. Electrical supply cord and rotisserie kit not included.
- 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.



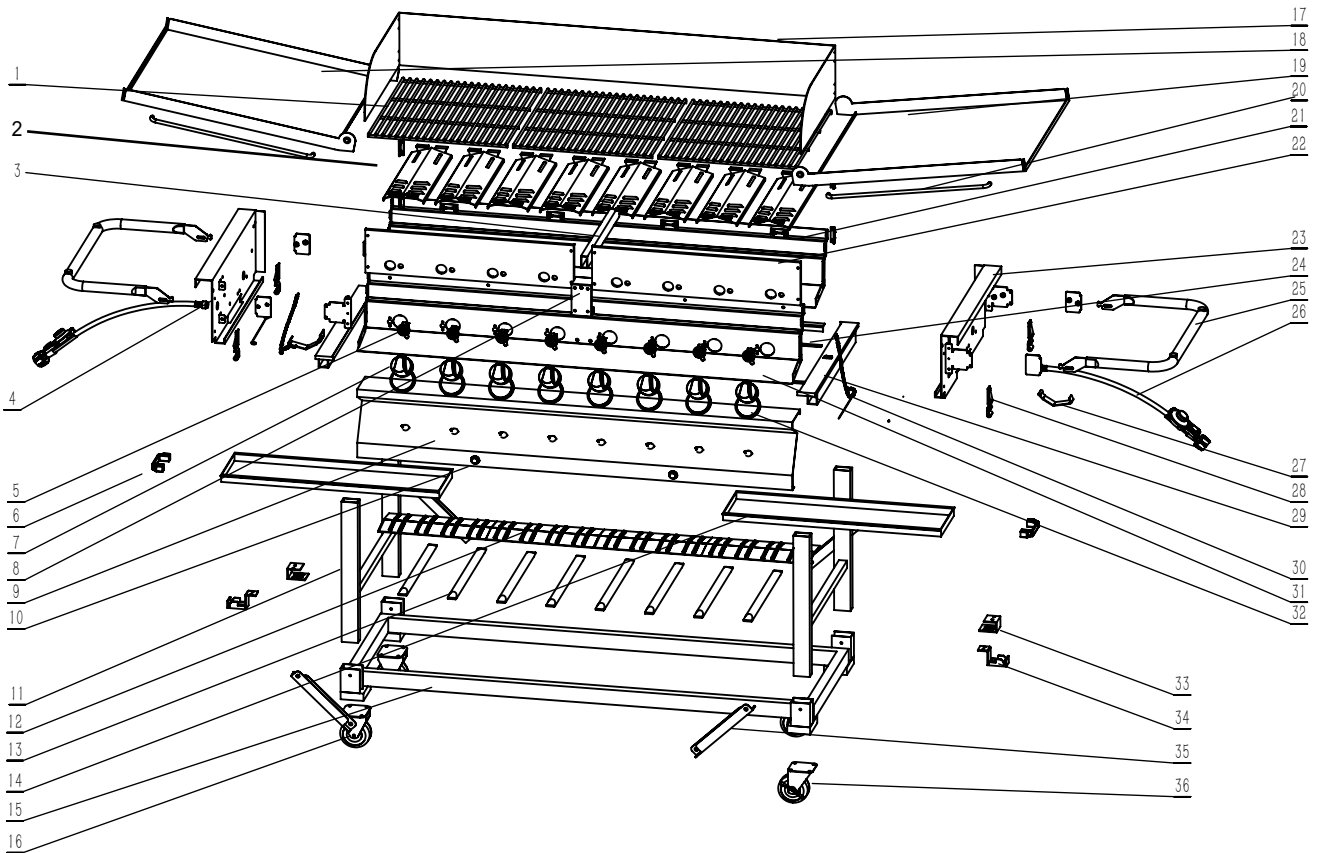
SAFETY INSTRUCTIONS

- 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 fire box. 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.
- 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.



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. Properly adjusted burners, 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.

EXPLODED VIEW

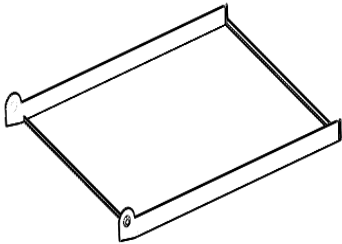
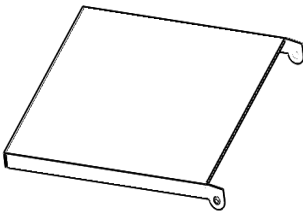
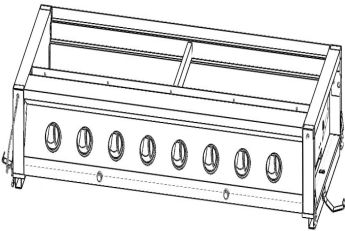
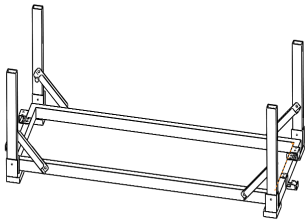
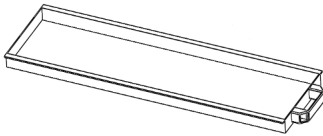
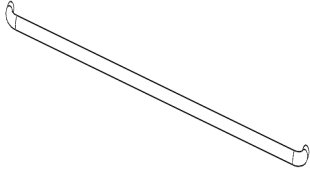
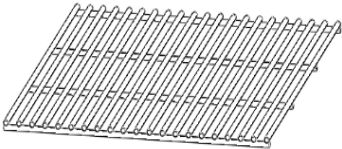
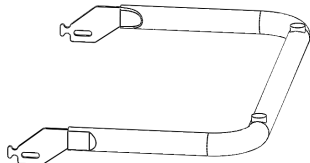
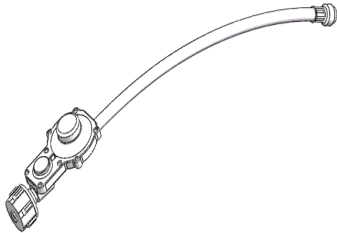


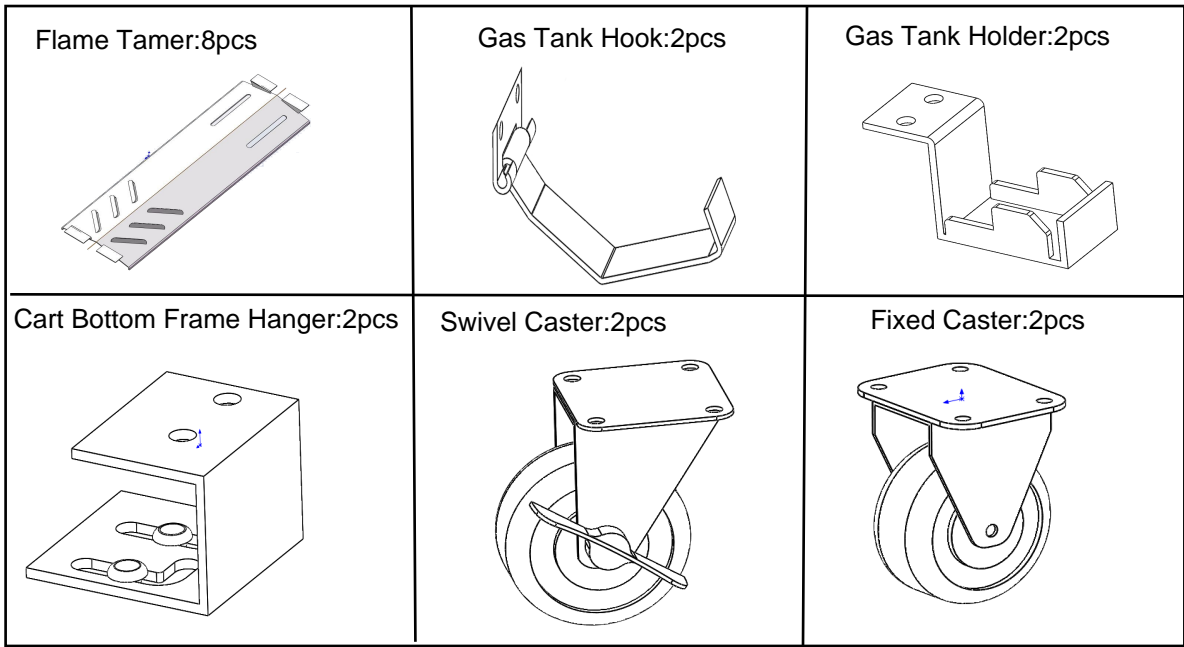
PARTS LIST

Part Number	Part Description	Qty
1	cooking grid	4pcs
2	flame tamer	8pcs
3	fire box division plate	1pc
4	fire box left side panel	1pc
5	gas valve	8pcs
6	grease tray handle	2pc
7	control knob	8pcs
8	flame tamer support	1pc
9	control panel	1pc
10	pulse ignitor	2pcs
11	left leg assembly	1pc
12	fire box bottom panel	1pc
13	main tube burner	8pcs
14	grease tray	2pcs
15	cart bottom frame	1pc
16	fixed caster	2pcs
17	wind shield assembly	1pc
18	main lid left	1pc
19	main lid, right	1pc
20	main lid, handle	2pcs

Part Number	Part Description	Qty
21	fire box rear panel	1pc
22	fire box front panel	1pc
23	fire box right side panel	1pc
24	mainfold	1pc
25	side handle	2pcs
26	regulator	2pcs
27	gas tank hook	2pcs
28	latch lock	4pcs
29	upside beam	2pcs
30	lighting rod	2pcs
31	fire box heat insulation plate	1pc
32	control knob bezel	8pcs
33	cart bottom frame hanger	2pcs
34	gas tank holder	2pcs
35	cart leg slide support	4pcs
36	swivel caster	2pcs

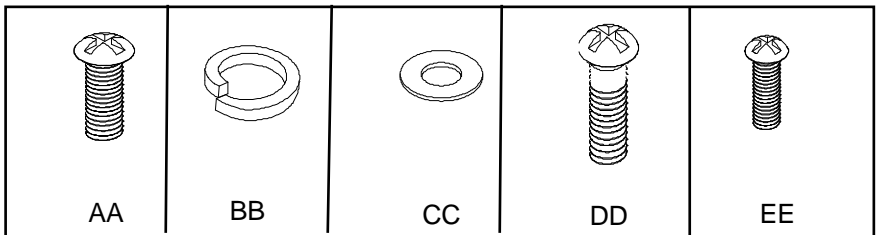
PACKAGE CONTENT LIST

Main Lid,left:1pc 	Main Lid,right:1pc 	Fire Box Assembly:1pc 
Cart Assembly:1pc 	Grease Tray:2pcs 	Main Lid Handle:2pcs 
Cooking Grid:4pcs 	Cart Handle:2pcs 	Hose and Regulator:2pcs 



HARDWARE CONTENTS

Pack	Description	Required for assembly	Extra hardware	Total
AA	1/4 x 12-mm Truss Head Screw	20 pcs.	2 pcs.	22 pcs.
BB	1/4 Locking Washer	16 pcs.	2 pcs.	18 pcs.
CC	1/4 Flat Washer	16 pcs.	2 pcs.	18 pcs.
DD	1/4x17.5mm Truss Head Screw	8 pcs.	2 pcs.	10 pcs.
EE	5/32x10mm Truss Head Screw	4 pcs.	1pcs	5 pcs.



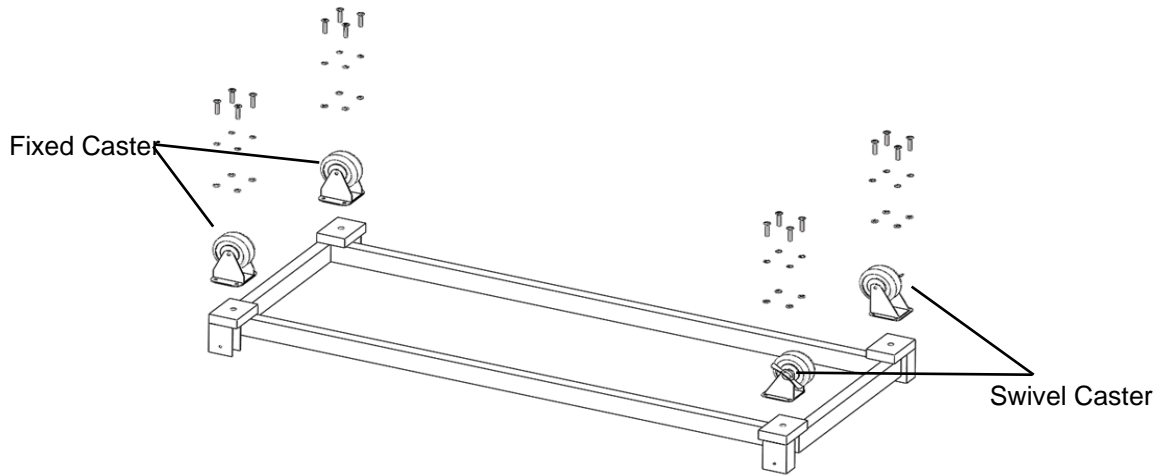
ASSEMBLY INSTRUCTIONS

1. Install Casters

NOTE: We recommend at least 2 people to assemble grill.

- Lift the Cart out of shipping carton and place it on the cardboard worksurface.
- Install the Casters to the cart leg with Screw #AA, make sure the 2 swivel casters on the right side.

Warning: Make sure that all casters have been tightened before unfold the legs of cart.



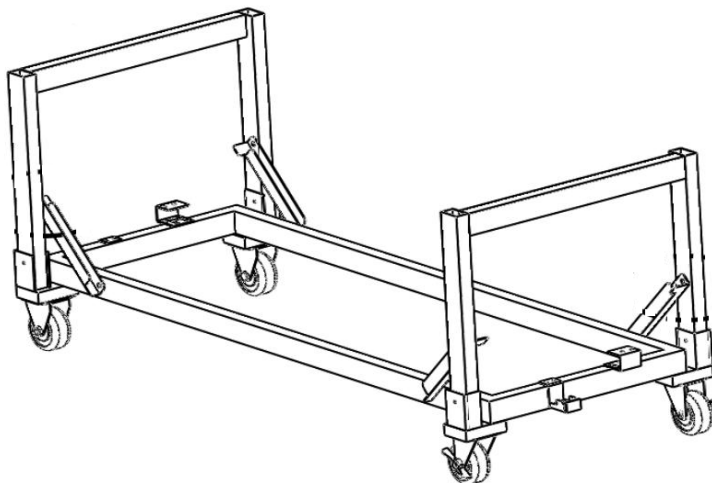
AA:16pcs
BB:16pcs
CC:16pcs

2. Assemble Cart

NOTE: We recommend at least 2 people to assemble grill.

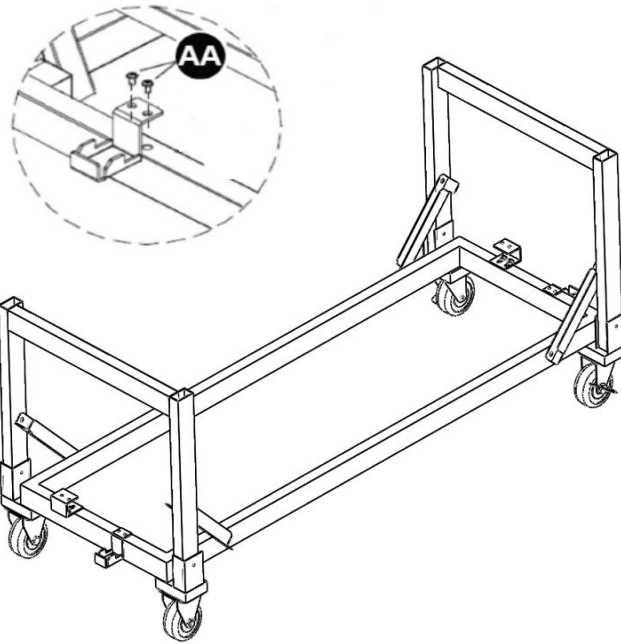
- Turn the cart right side up. Then unfold the cart legs.

CAUTION: Do not stand, lean or apply pressure to the Cart Frame Bracket once assembly.



3. Install bottom gas tank holder

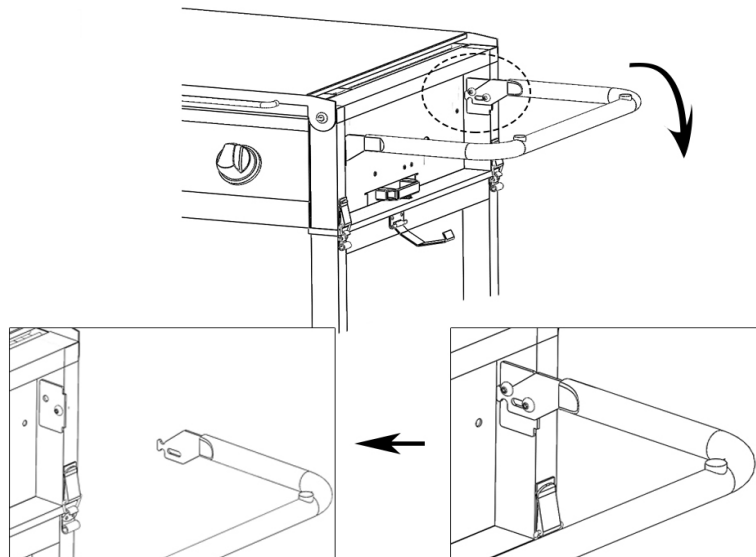
- Install gas tank Holder to both left and right lower bar of the cart frame and tightly secure with screw#AA.



AA:4pcs

4. Install Handles

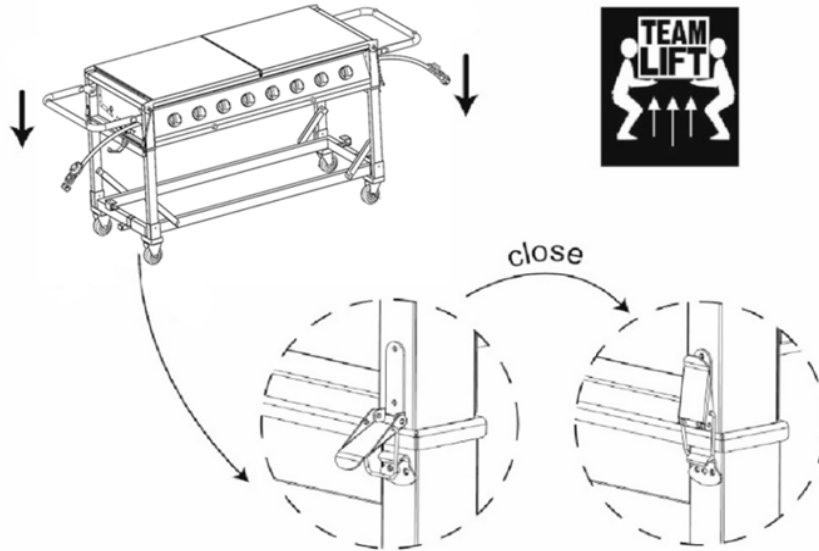
- Align both left and right handles onto the body of the grill. Then tighten the handles with bolt #DD as shown on diagram below.



Screw DD:8pcs

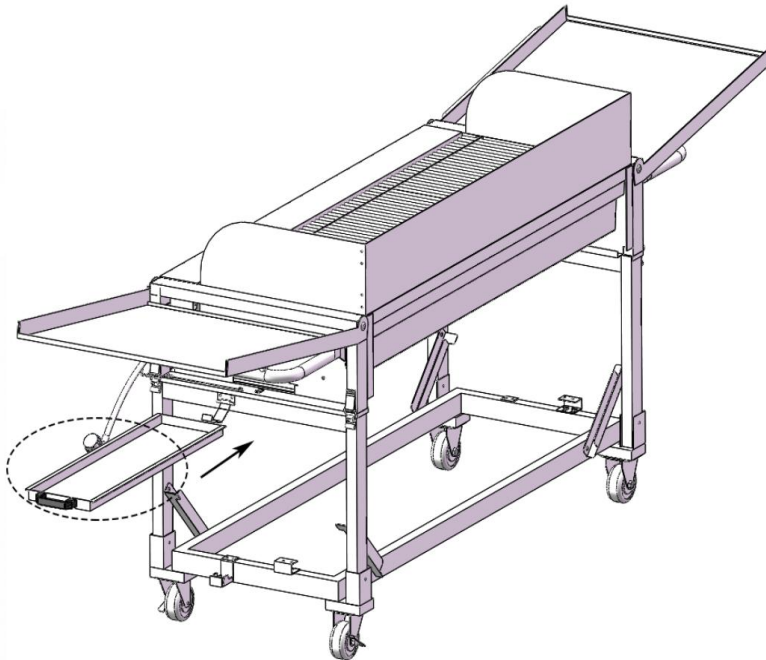
5. Install Grill Body

- Lift and position Fire Box Assembly to the Cart.
- All bottom four corners of grill body must be sitting on the SEAT on the cart beam.
- Then lock each leg by closing the latch of each buckle on legs and grill body.
- Warning: Always keep the latches locked.



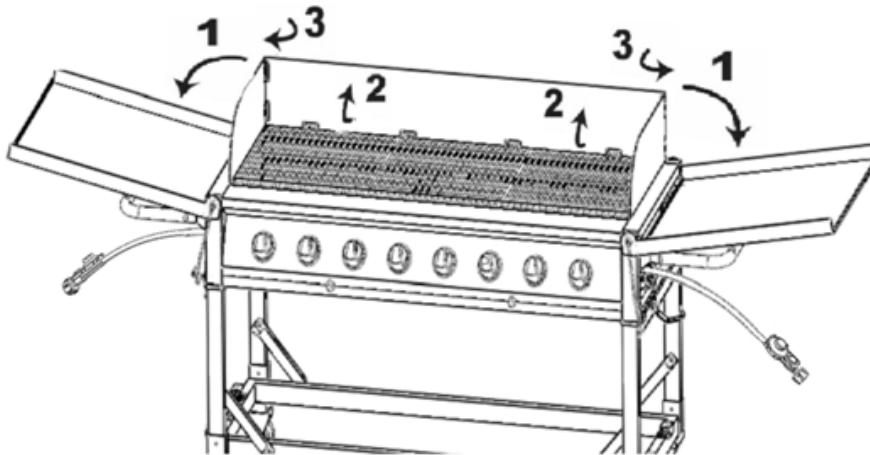
6. Install Grease Tray

- Position Grease Tray to the Holders on both left and right side of the cart.



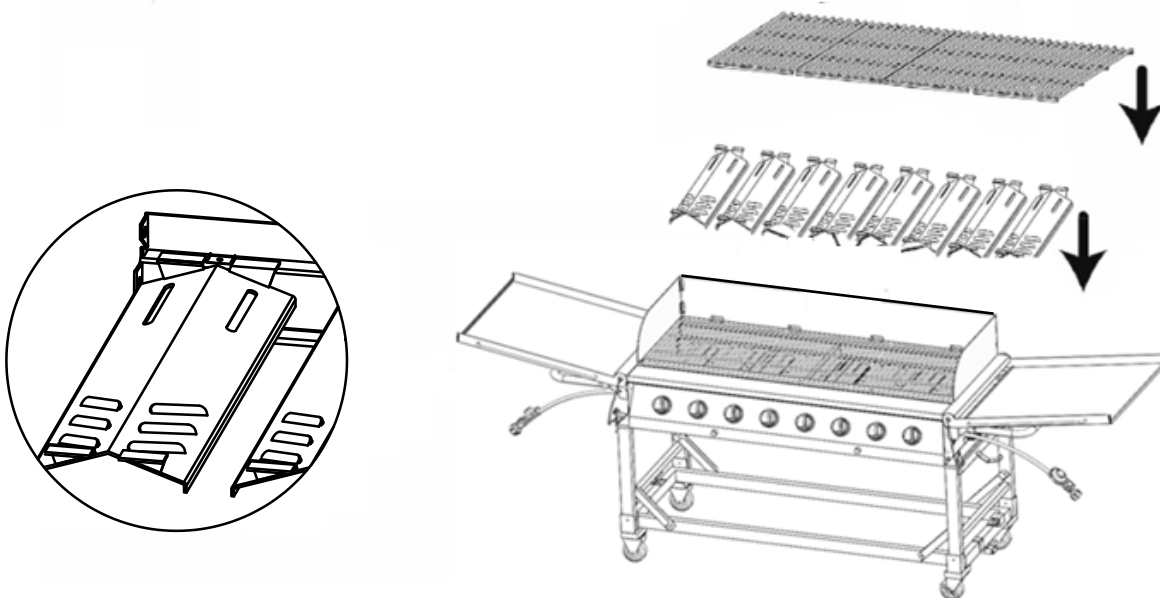
7. Install Windshield

- Open both left and right side shelf and insert the side handles (Shown on diagram 1).
- Open the wind shield (Shown on diagram 2).
- Unfold the left and right side panel of wind shield and insert the small flag on bottom edge of panel onto the slot on the grill body frame (Shown on diagram 3).



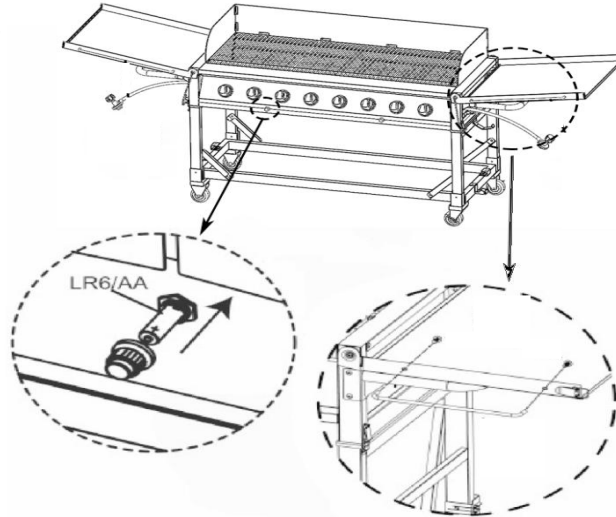
8. Install Flame tamer and Cooking grid.

- Place all the 8 Flame Tamers over the burners.
- Place all the 4 cooking grids over the Flame Tamer.



9. Install Main Lid Handle and Ignitor Battery

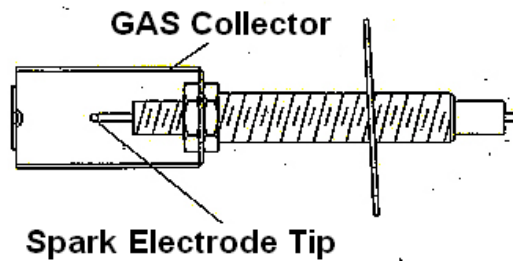
- Twist and remove Ignitor Cap from Control Panel
- Place 1 AA battery into the igniter body with + outward and – inward. (Battery not included)
- Install the igniter cap and spring over the + end of the battery and tightly screw it onto the control panel.
- Repeat the same steps for the igniter on the other side.
- Install the both left and right side handle to the cart with screw EE.



EE:4pcs

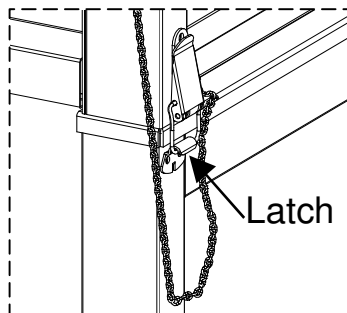
Electrode Check

NOTE: We recommend at least 2 people to perform the Electrode Check before proceeding
This test will ensure that the Spark Electrode Tips are properly positioned so your grill can easily ignite.



Tips prior to using grill

- Be sure all Control Knobs are set to “OFF” and open the Grill Lids.
- Have your assistant stand behind the right side of the grill and look toward the front of the grill. Never place your face inside the Grill.
- Press the Igniter Cap, You should hear a “clicking” sound. Your assistant should see a blue spark within each Gas Collector Box. If a spark is present Electrode Tips are properly positioned.
- If no spark is seen, the Spark Gap needs to be adjusted as follows:
 - a) If your not able to see a spark, the Spark Gap Electrode Tip and Receiver is more than 0.47 cm/ 3/16 in. off use long nose pliers to gently squeeze the Gas Collector Box to the narrow gap.
 - b) Recheck the Electrode again, if no “clicking” sound is heard; AA Battery is installed backwards.
 - c) Electric wires may be loose. Remove the AA Battery and inspect the Ignitor Junction Box found behind the Control Panel and reconnect any loose wires.



	<h1>WARNING</h1>	
<p>Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.</p>		

Transporting or Storing your grill:

1. Lock grill Casters.
2. Remove LP Gas tank and Grease Tray from your grill.
3. Loosen 4 Latches on Grill Bowl and Cart. With an assistant. Lift and position Grill Bowl on a cardboard surface.
4. Lift up the 4 connect bracket shown on Fig.2 with your finger, then have the cart folded.
5. With an assistant, lift and position Grill Bowl onto the folded Cart. See Fig.3.
6. Then lock the Grill Bowl and Cart as Fig.4 shown.

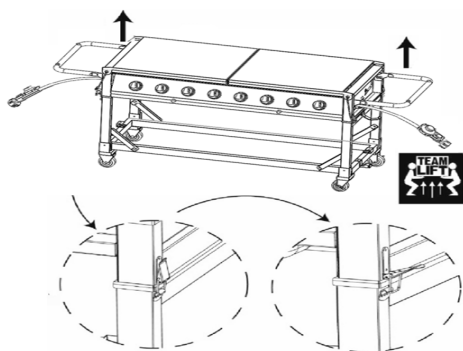


Fig.1

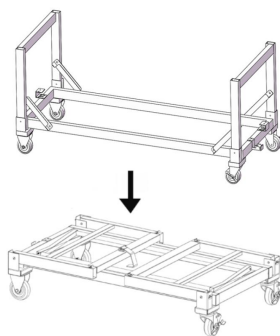


Fig.2

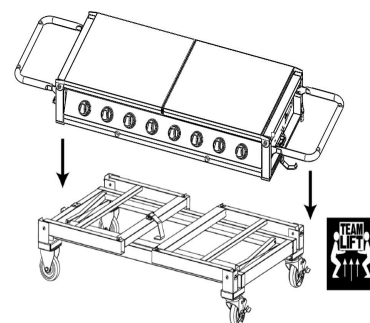


Fig.3

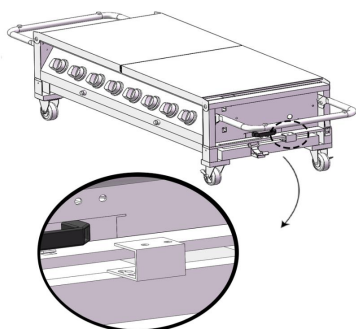


Fig.4

USE AND CARE INSTRUCTIONS

Correct LP Gas Tank Use

- LP Gas grill models are designed for use with two standard 9 kg / 20 lb Liquid Propane Gas (LP Gas) tanks, not included with grill. **Never** connect your gas grill to an LP Gas tank that exceeds this capacity. A tank of approximately 30.5 cm/ 12 in. in diameter by 47 cm/ 18.5 in. high is the maximum size LP Gas tank to use. **You must use an “OPD” gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents tank from being overfilled which can cause malfunction of LP gas tank, regulator and/ or grill.
- The LP Gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/ CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP Gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdrawal.
- The LP Gas tank used must have a collar to protect the tank valve.
- When two cylinders are provided, if the gas supply system is set up so that the appliance only operates on one cylinder at a time, the cylinder not in use, whether filled with fuel or empty, shall be stored and transported on the exterior of the appliance.
- Never connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 28 cm/ 11 in. water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified by the Manufacture.
- Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep LP Gas tank in upright position.
- Do not subject the LP Gas tank to excessive heat such as a closed car, trunk, or in direct sunlight.
- The LP-gas cylinders are not to be stored in any compartments on the appliance that are not intended for cylinder storage and that such unauthorized storage could lead to an explosion, fire, or personal injury.
- Never store an LP Gas tank indoors. If you store your gas grill in the garage always disconnect the LP Gas tank first and store it safety outside.
- LP Gas tanks must be store outdoors in a well-ventilated area and out of the reach of children.
- Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.
- If the appliance is not in use, the gas must be turned off at the supply cylinder.
- The cylinder is fitted with a Type I Cylinder Connection Device. A protective dust cap must be installed on the valve outlet.
- The regulator and hose assembly can be seen after opening the doors (if applicable) and 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 using the grill again.
- Never light your gas grill with the lid closed or before checking to unsure the burner tubes are fully seated over the gas valve orifices.
- Never allow children to operate your grill. Do not allow children or pets to play near your grill.
- Use of alcohol, prescription or non-prescription drugs cam impair your ability to properly assemble and safely operate your grill.
- Keep your grill covered during freezing rain or snow. Sleet and snow can block the regulator vent hole resulting in improper and potentially dangerous regulator pressure.
- Use your grill on a level, stable surface in an area clear of combustibile materials.
- Do not leave grill unattended when is use..
- Allow the grill to cool before moving or storing. Do not use your grill as a heater. This grill is not intended to be installed in or on recreational vehicles and/ or boats.

WARNING

- Do not store a spare LP-Gas tank under or near this appliance.
- Never fill the tank beyond 80 percent full.
- If the information in “(a)” and “(b)” is not followed exactly, a fire causing death or serious injury may occur.

WARNING

- **Use your grill at least 61 cm/ 24 in. away from any wall or surface.** Use your grill **at least 61 cm/ 24 in. away** from combustible objects that can melt or catch fire such as vinyl or wood siding.
- Fences and overhangs or sources of ignition including pilot lights on water heaters and live electrical appliance.
- Outdoor cooking gas appliance shall not be used under over head combustible construction.
- The temperatures on the walls adjacent to back sides of the appliance and on the floor under the appliance, including those wall and floor surface extending beyond the profile of the appliance, shall not be more than 65°C/ 117°F in excess of room temperature. The minimum environmental temperature for safe use of the appliance is 0°C/ 32°F.
- Keep the appliance area free and clear from combustibles.
- Never obstruct the flow of ventilation air around your gas grill housing.
- In windy conditions, always position the front of grill to face on coming wind to reduce.
- Smoke and heat blowing in your face and prevent potential hazards to self and grill.

Note about LP Gas Tank Exchange Programs

- Many retailers that sell grills offer you the option of replacing your empty LP Gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the LP Gas tank section of this manual.
- Always keep new and exchanged LP Gas tanks in an upright position during use, transit or storage.
- Leak test new and exchange LP Gas tanks BEFORE connecting one to your grill.

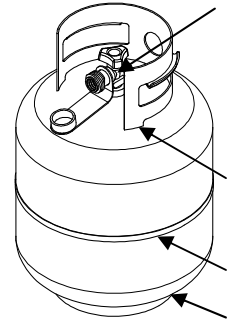


GAS LEAKAGE TEST

How to leak Test your LP Gas tank

For your safety:

- All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.
- When checking for gas leaks do not smoke.
- Do not use an open flame to check for gas leaks.
- Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.
- Do not use household cleaning agents. Damage to gas assembly components can result.
- Use a clean paintbrush and a 50/50 mild soap and water solution.
- Brush soapy solution onto LP Gas tank in the areas indicated by the arrows. See diagram.



WARNING

- If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your fire department.
- Before using this gas appliance read all instructions and perform all gas leak-check procedures even if the product was pre-assembled by the retailer or manufacturer.

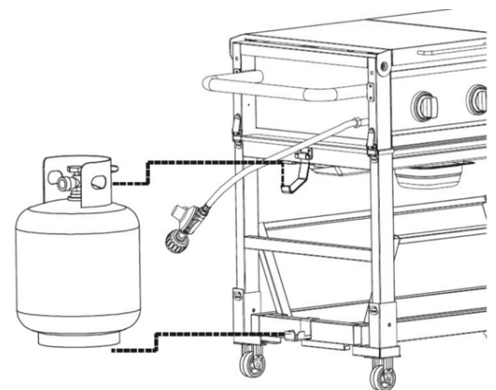
LP Gas Model only:

Secure two 9 kg/ 20 lb LP Gas Tanks to Gas Grill

- Turn your LP Gas Tank Valves clockwise to the closed or OFF position.
- Hang your gas tanks on the top Tank Hooks. The ring foot of the gas tanks will rest on the Tank Holder.

Cylinders Installation Code

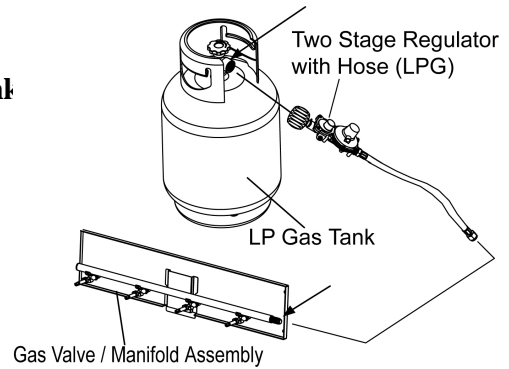
The handling, storage, and transportation of all sizes of gas cylinders must be in accordance with *ANSI/NFPA 58, Storage and Handling of liquid Petroleum Gases*, or the *CSAB 149.1, Natural Gas and Propane Installation Code*.



LP Gas Model only:

Connect regulator with Hose to both 9 kg/ 20 lb LP Gas Tank

Turn all Burner Valves to the OFF position.
Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.



Connect the regulator assembly to the tank valve and **HAND TIGHTEN** nut clockwise to a full stop. **DO NOT** use a wrench to tighten because it could damage the Quick Coupling Nut and result in a hazardous condition.
Open the tank valve fully (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your grill. See “**Checking for LP Gas Leaks**”.
If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.

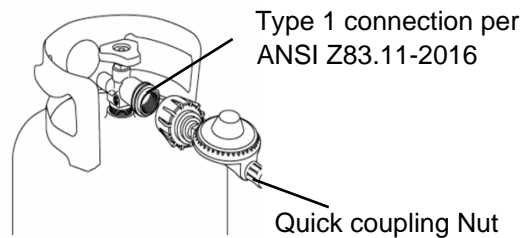
CAUTION: When the appliance is not in use all gas tanks must be turned off

Check all connections for LP Gas Leaks

Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP Gas tank is changed, you must check for gas leaks. Follow these three steps:

- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
- Apply the soap solution to all gas connections indicated by the arrows. See diagram. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

If it is evident there is excessive abrasion, wear, or the hose is cut, it must be replaced prior the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.



WARNING

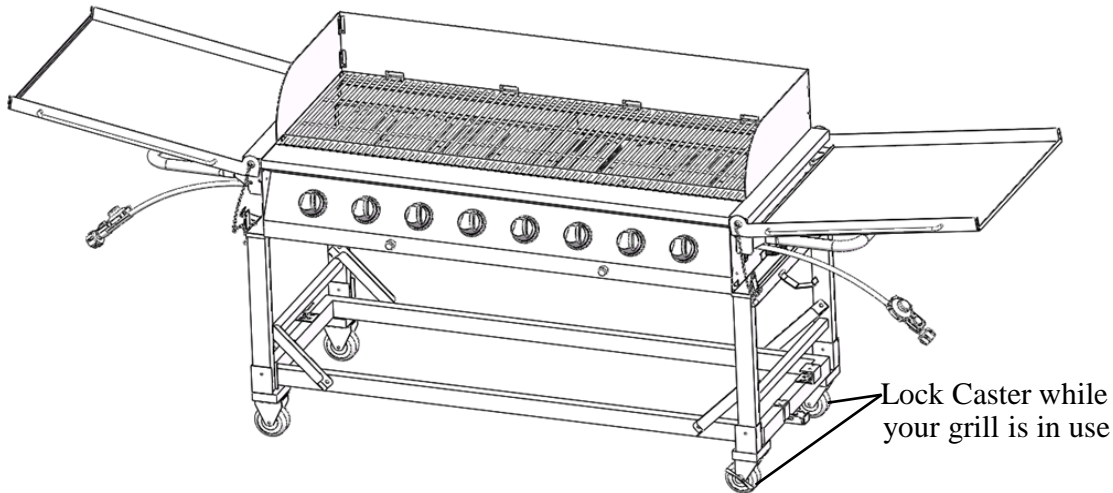
If you have a gas leak that can not be repaired by tightening, turn off the gas from the source, disconnect the fuel line from your grill and call your gas supplier for repair assistance. Never disconnect the gas regulator or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal Injury or death.

Disconnecting a Liquid Propane Gas (LPG) Tank From Your Grill

- Make sure the Burner Valves and LP Gas tank valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise.

CAUTION

- Always open both left and right Lids as shown before lighting your grill.
- Lock the wheels to prevent movement while the appliance is in use.
- Wind shield must be installed while the is in use. properlyappliance

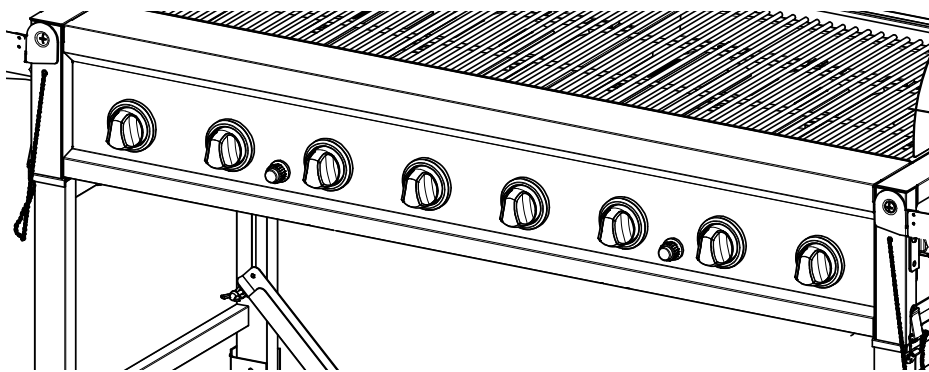


LIGHTING INSTRUCTIONS

Grill Lighting Instructions

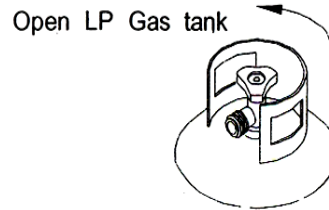
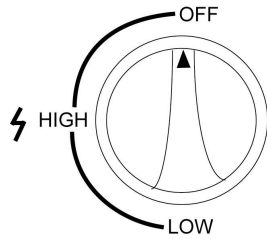
NOTE: This gas grill is designed to be used with two 9 kg/ 20 lb LP Gas tanks (not included) for 8 burner operation. A tank placed on the right will operate the four right-side burners. A tank placed on the left will operate the four left-side burners.

Burner Control Knobs on Control Panel

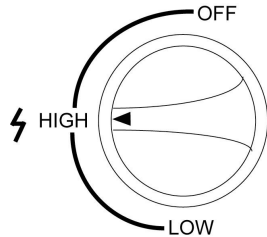


1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with the safety and Use and Care instructions in this manual. Do not smoke while lighting grill or checking gas supply connections.
3. Be sure each LP Gas tank is filled and lock Casters to prevent movement during grill operation.
4. Open the left and right Lids before lighting the grill.
5. Check that the end of each Burner Tube is properly located over each Valve Orifice.

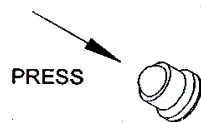
6. Set all Control Knobs to OFF and open the right-side tank valve SLOWLY 1/4 of a turn.



7. To light the four right-side burners, push and turn the fourth Control Knob from the right to HIGH. This is considered the middle right Control Knob.

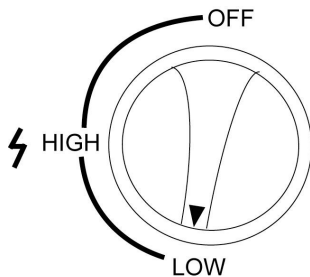


8. Immediately press the right-side Electric Igniter for 3-4 seconds to light the Burner.



9. If ignition does not occur in 5 seconds, turn the burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

10. After one Burner is lit, turn the tank valve SLOWLY one more 1/4 of a turn for 1/2 of one complete turn.



11. Once one Burner is lit, the adjacent Burner can be lit by turning its Control Knob to HIGH.

12. To light the four left-side burners repeat step 7 and 8 then press the left-side Electric Igniter.

DANGER

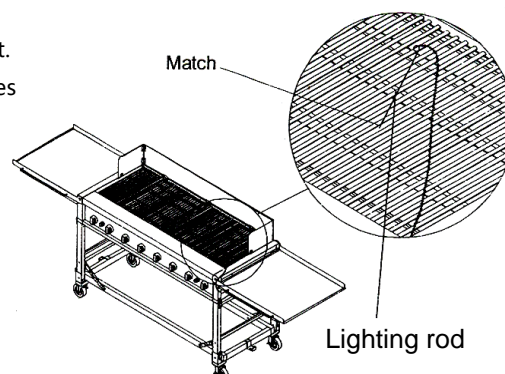
The gas pressure regulator provided with this appliance must be used. This regulator is set For an outlet pressure of 28 cm/ 11 in. w.c.

WARNING

Failure to replace a faulty hose, secure gas supply connections or to open the Lids before proceeding to the Lighting Procedures could result in a fire or explosion that may cause serious bodily injury, death, or property damage.

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.



WARNING

Never lean over the grill cooking area while lighting your gas grill. Keep your face and body at a Safe distance (at least 45 cm/ 18 in.) from the Lighting Hole or Burners when lighting your grill using a match.

Care and Maintenance

To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn Control Knobs to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect regulator from LP Gas tank.
- Let unit stand 5 minutes to allow air to purge.
- Reconnect regulator to the LP gas tank.
- Open the Grill Lids.
- Turn tank valve on SLOWLY 1/4 of a turn.
- Push and turn the middle Control Knob farthest from open tank to HIGH.
- Press Electric Igniter for 3-4 seconds to light the burners.

WARNING

- Should a FLASHBACK fire occur in or around the Burner Tubes, follow the instructions below.
- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.
- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Open the Grill Lids.
- Put out any flame with a Class B fire extinguisher.
- Once the grill has cooled down, clean the Burner Tubes and Burner according to the cleaning instructions in this Operator's Manual.

Maintenance

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Be sure your grill is OFF and cool before cleaning.

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 BURNER 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 1-888-909-8818, 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

WARNING

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.

TROUBLE SHOOTING

When an appliance is supplied on casters and is connected to the supply piping by means of a connector for movable appliances, the operator shall aware there is a restraint on the appliance and, if disconnection of the restraint is necessary, to reconnect this restraint after the appliance has been returned to its originally installed position.

Problem	PossibleCause	CorrectiveAction
If the grill fails to light	Misalignment of Burner Tubes over Orifices.	Reposition Burner Tubes over Orifices.
	Obstruction in gasline	Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
	Obstruction in Burner Tubes	Follow the Burner Tube cleaning procedure in This Operator’s Manual.
	Disconnected Electric Wires	Inspect the Igniter Junction Box Found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the grill.
	Weak AA battery	Unscrew the Igniter Cap and replace the battery.
If the grill still Does not light	Blocking of gas line	You may need to purge air from the gas line or Reset the regulator excess gas flow device. Note: This procedure should be done every time A new LP Gas tank is connected to your grill.

LIMITED WARRANTY

LIMITED WARRANTY

DURO warrants to the original consumer-purchaser only that this product (Model #780-0838) 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.

Flame tamers: 2 years LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

Cooking grids: 2 Years LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

All other parts: 1 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.

LIMITED WARRANTY

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 1-888-909-8818, 9:00 a.m.- 5p.m., PST, Monday-Friday. English, French, and Spanish representatives are available. Send email to: nxrcs@duro-global.com