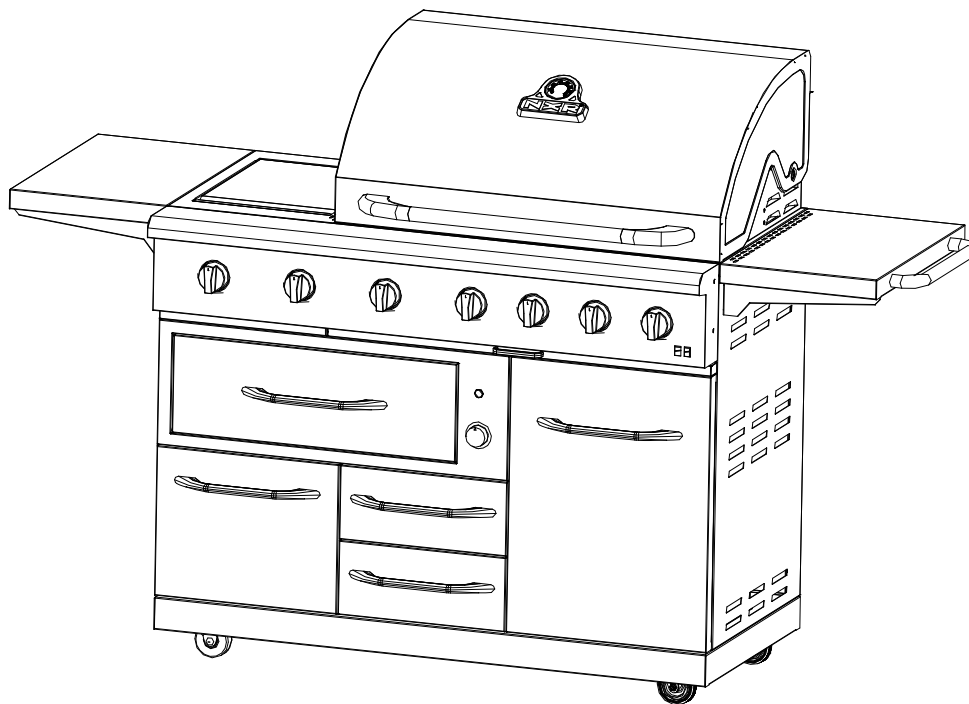




Gas Grill Manual for Installation, Care & Maintenance

ITEM: 780-0832 Liquid Propane Grill

ITEM: 770-0845 Natural Gas Grill



Warning: For outdoors 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.



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 877-639-7264, 8 a.m.-5 p.m., PST, Monday-Friday.

Thank you for purchasing your NXR outdoor grill.

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

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

Thank you,

Duro Corporation



DANGER

If you smell gas:

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



WARNING

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

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WARNING

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

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

What to do if you smell gas?

Do not try to light any appliance.

Do not touch any electrical switch.

Do not use any phone in your residence.

Immediately call your gas supplier from a neighbor' s phone. Follow the gas supplier' s instructions. If you cannot reach your gas supplier, call the fire department.

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



WARNING

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

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

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

ELECTRICAL GROUNDING INSTRUCTIONS

IMPORTANT

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

INSTALLATION INSTRUCTIONS

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

- Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this guide.
- Do not use the range for warming or heating the room.
- Do not leave children alone or unattended in the area where the range is in use. Never allow to sit or stand on any part of the range. Do not let children play with the range.
- All servicing should be referred to a qualified technician.
- Have the technician show you the location of the gas shut off valve and how to shut it off in an emergency situation.
- Always disconnect power to appliance before any type of servicing.
- Do not use abrasive or caustic cleaners or detergents on this appliance. They may cause permanent damage to the surface.
- When cooking, set the burner controls so that the flame heats only the bottom of the utensil and does not overlap at the sides of the utensil.
- Utensils (pots and pans) that conduct heat slowly, i.e. glass pots, should be used in conjunction with burner flames at a low or medium setting.
- Turn off all controls and wait for appliance parts to cool down before touching them. Do not touch the burner grates or surrounding areas until cool.
- Do not use water on grease fires.
- Clean appliance with caution.
- Always turn pot handles to the side or back of the range. Do not turn handles towards the area where they are easily burned. Handles should not extend over the adjacent burners.
- Use the range only for cooking tasks as outlined in this manual. When using the range, do not touch the grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.
- Do not let pot holder touch hot surface areas.
- Do not use a towel or other bulky cloth.
- Do not heat unopened food containers. Build up of pressure may cause the container to explode and result in injury.
- During and after use, do not touch interior surfaces of the oven until cool.

Safety Instruction

WARNING

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

TESTED IN ACCORDANCE WITH ANS Z21.58 CSA 1.6-2007 STANDARD FOR OUTDOOR COOKING GAS APPLIANCE. THIS GRILL IS FOR OUTDOOR USE ONLY.

Grill Installation Codes

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

Correct LP Gas Tank Use

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

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

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

WARNING

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

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

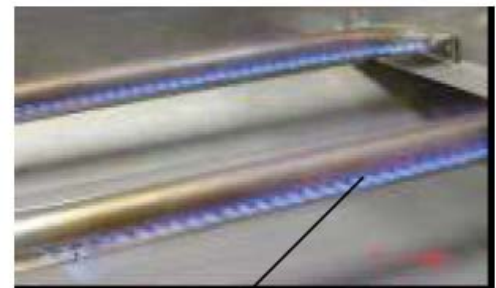
CAUTION: Beware of Flashback

CAUTION: Spiders and small insects occasionally spin webs or make nest 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.

INSTALLATION INSTRUCTIONS

Gas Supply Requirements

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

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

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

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

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

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

Ventilation: it is recommended that the unit be set under a powered, vented exhaust hood of sufficient size and capacity.

Before installing the grill, you must locate and secure the included anti-tip bracket to the wall for your grill.

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

CAUTION

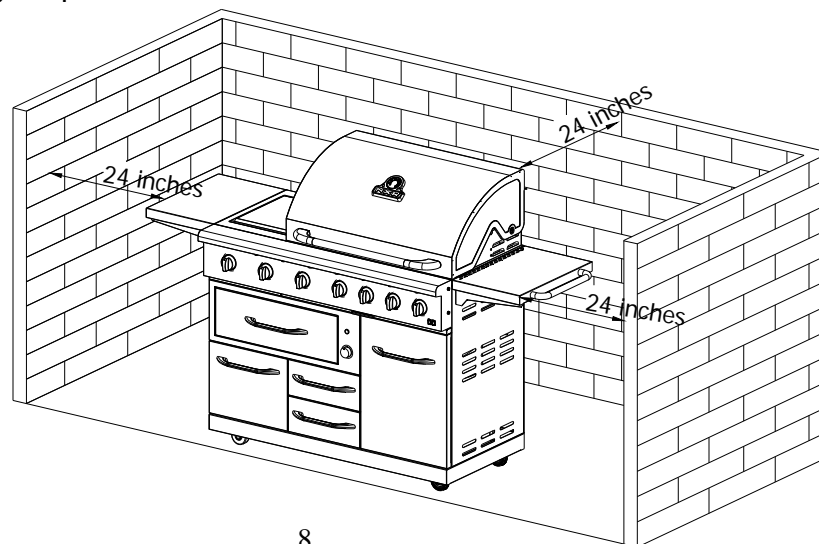
The use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite; metallic items may become hot and cause burns. If a cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7cm) beyond the bottom of the cabinets.

WARNING

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

PROPER PLACEMENT AND CLEARANCE OF GRILL

- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used outdoors only.
- Do Not install this unit into combustible enclosures.
- Minimum clearance from sides and back of unit to combustible construction, 24 inches (61cm) from sides and 24 inches (61cm) from back.
- DO NOT** use this appliance under overhead combustible surfaces. This outdoors cooking gas appliance is not intend 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 comply with the standard for Pressure Regulating Valves for LP Gas ANSI/ UL 144.
- Do not use briquettes of any kind in the grill.
- The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.
- Keep the back and side cart free and clear from debris. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
- Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.
- Never use a dented or rusty propane tank.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface
- While lighting, keep your face and hands as far away from the grill as possible.
- Burner adjustment should only be performed after the burner has cooled.



Safety Instruction

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

Use a covered hand when opening the grill lid.

Never lean over an open grill.

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

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

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

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

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

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

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

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

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

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

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

WARNING

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

Electric Power Supply Requirements

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

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

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

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

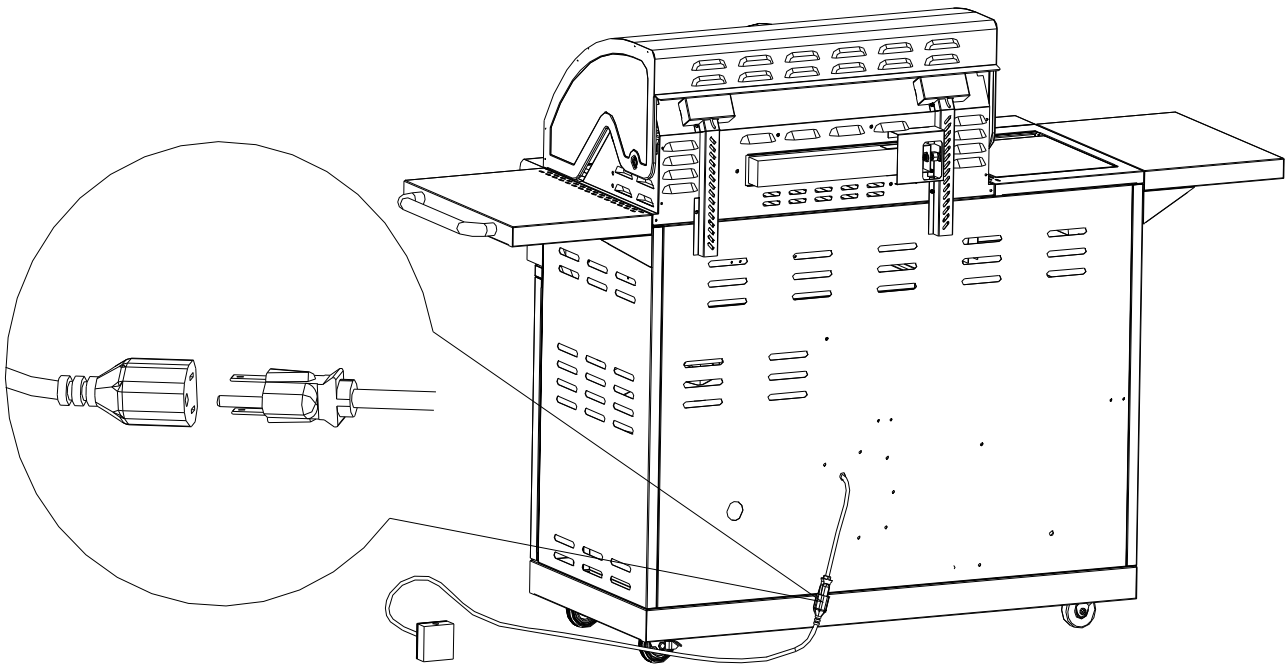
Instructions for electrical equipment, separately approved by a nationally recognized testing agency, that is required to be provided with instructions for use shall be included with the instructions required with an outdoor cooking gas appliance. This can be in its original form or duplicated within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

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid;
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
4. Do not let the cord hang over the edge of a table or touch hot surfaces;
5. Do not use an outdoor cooking gas appliance for purposes other than intended;
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug

Safety Instruction

appliance into the outlet;

7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
8. Never remove the grounding plug or use with an adapter of 2 prongs;
9. Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.



Assembly Instruction

Please read the instructions carefully and follow step by step.

Tools required: Philips head screwdriver and wrench-not provided

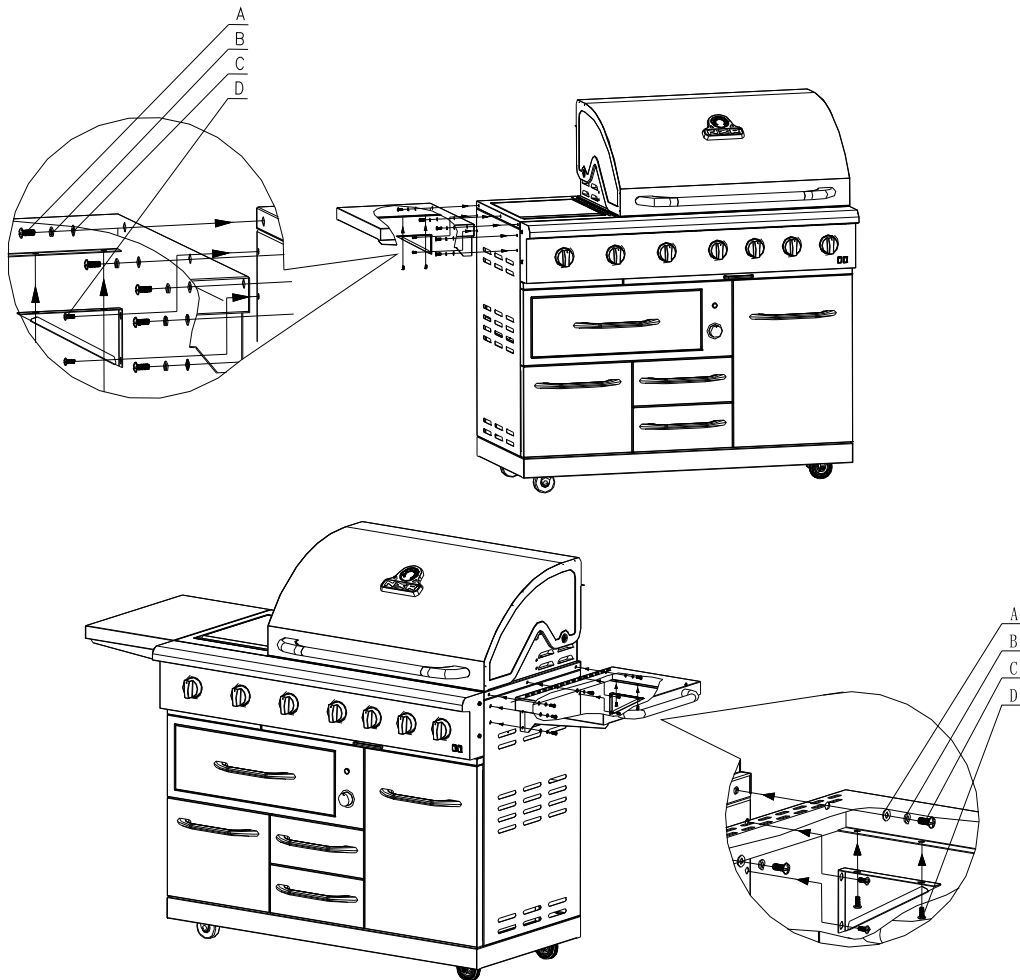
1. SIDE SHELF ASSEMBLY

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

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

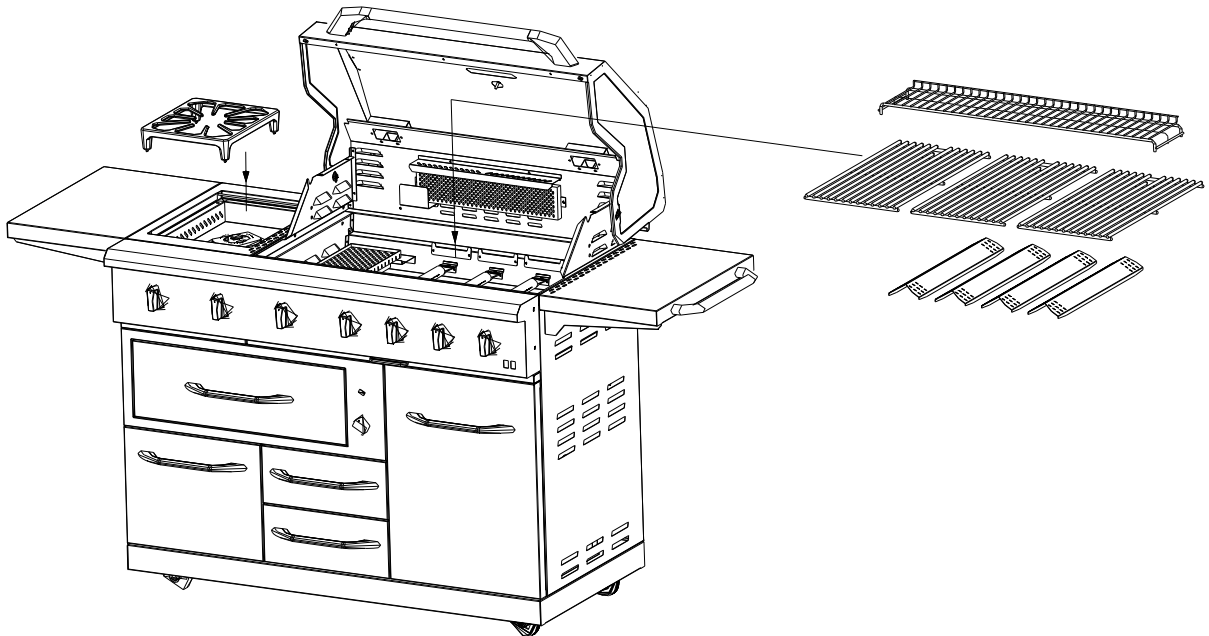
Attention:

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

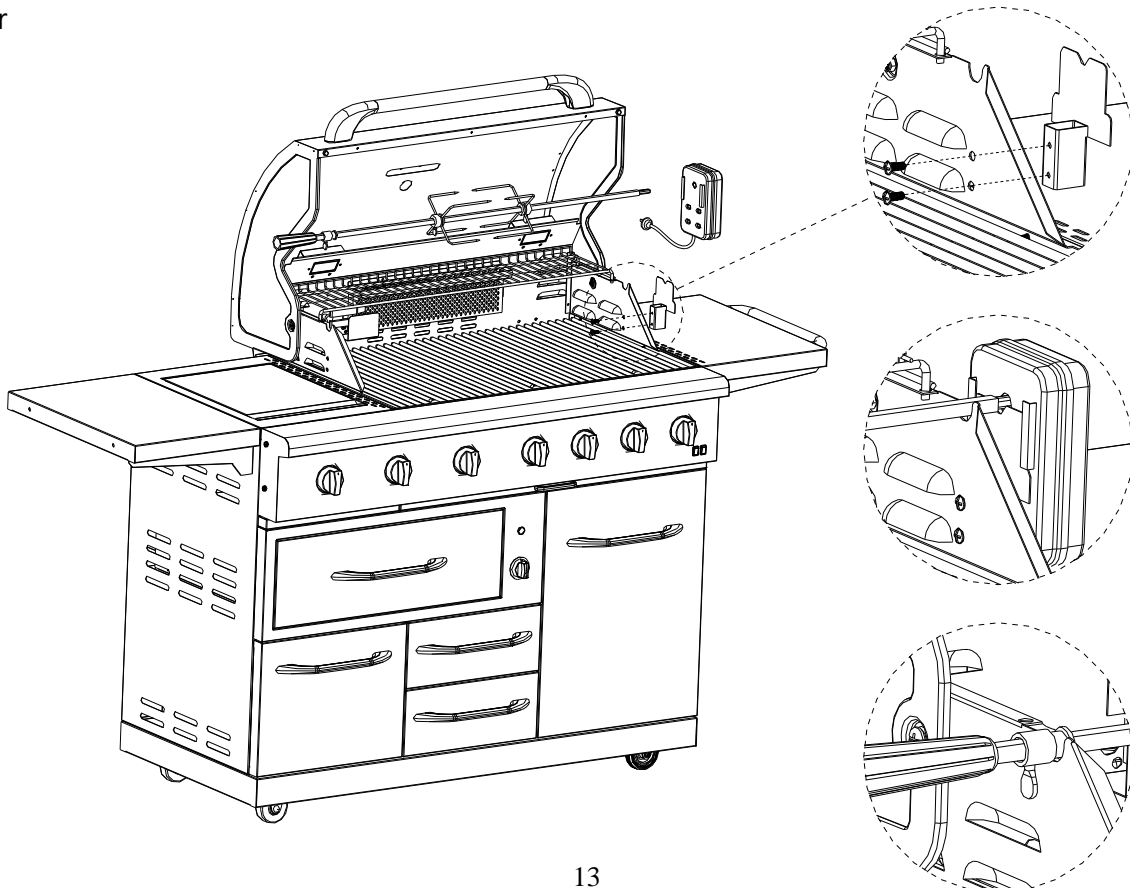


Assembly Instruction

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



3. Install the rotisserie bracket with 2 screws which are pre-placed on to the bracket and rotisserie skewer



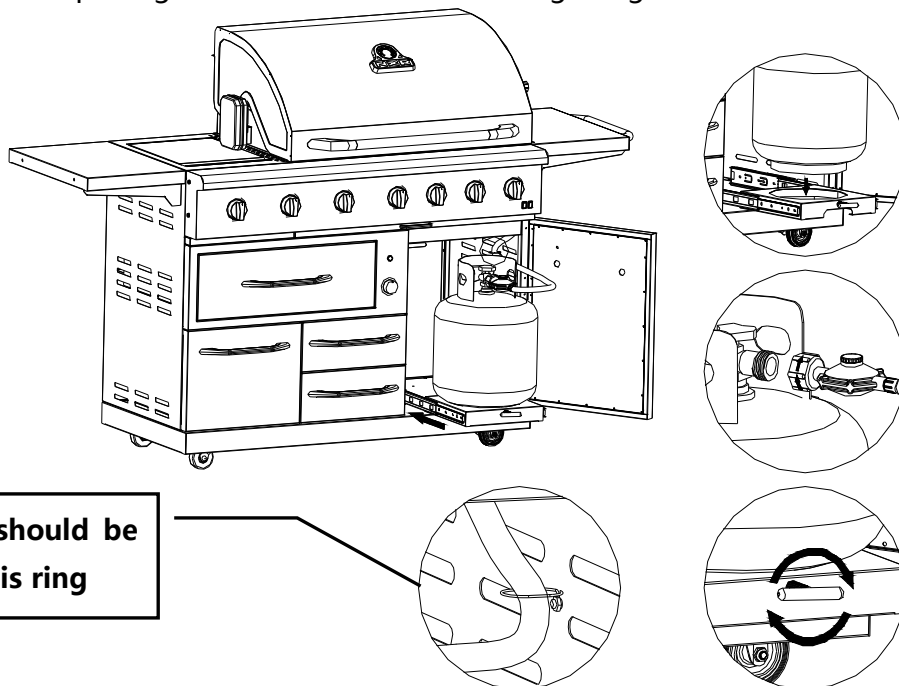
Grounding

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

Connect Grill to Gas Supply

Liquid Propane gas supply connection:

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



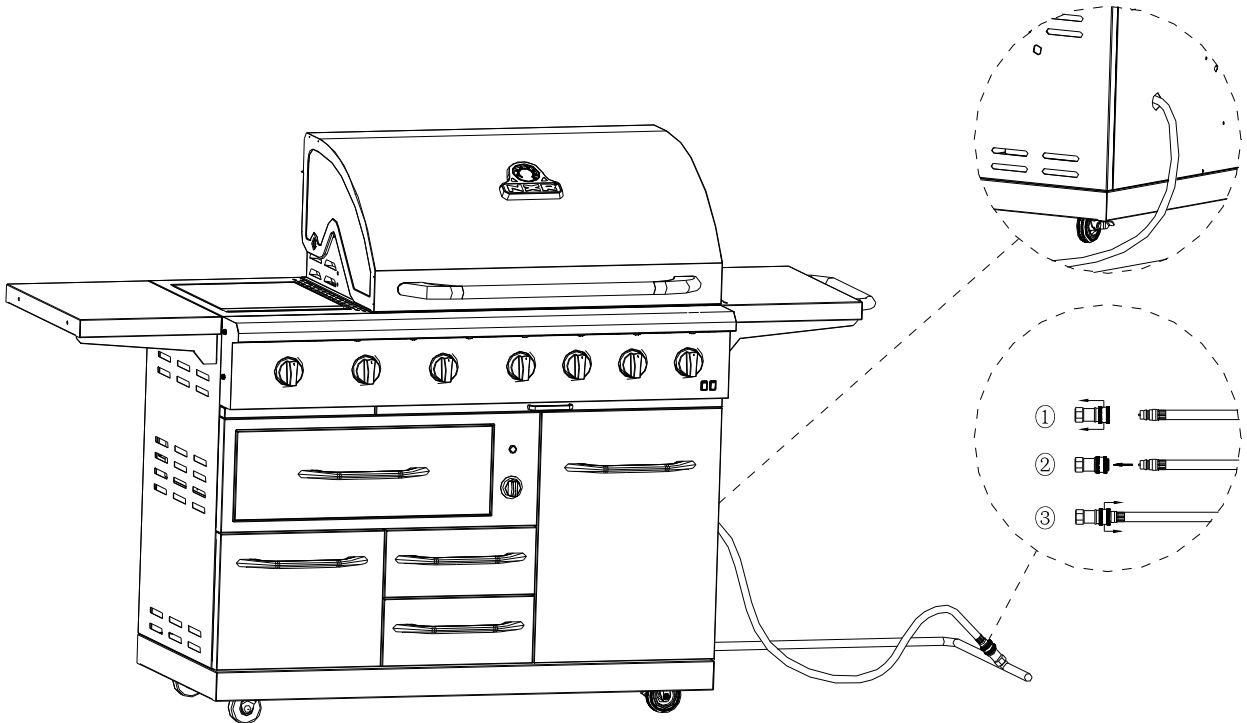
The hose should be fixed by this ring

Notice

**This grill is equipped with Liquid Propane gas supply.
The LP grill model#780-0832
Please purchase the right gas grill for your gas supply.**

Assembly Instruction

Natural Gas supply connection:



Notice

This grill is equipped with Natural Gas supply.

The NG grill mode# 770-0845.

Please purchase the right grill for your gas supply.

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

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

Liquid Propane gas

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

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

Main burner	40,000 Btu/hr.
Sear burner	15,000 Btu/hr
Side burner	13,000 Btu/hr
Rear burner	12,000 Btu/hr
Total	77,000 Btu/hr.

L.P. TANK REQUIREMENT

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

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

L.P. GAS HOOK-UP

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

CONNECTION

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

1. Make sure tank valve is in its full off position (turn clockwise to stop)
2. Check tank valve to assure it has proper external male threads (type 1 connection per ANSI Z21.81)



3. Make sure all burner valves are in their off position.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local L.P. gas dealer for repair.

LP Gas Hook-up

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

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

To disconnect L.P. gas cylinder:

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



INSTALLER FINAL CHECK LIST

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

PROPANE CYLINDER CAUTIONS

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

USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

Liquid Propane Gas LEAK TESTING

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

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

**DO NOT SMOKE WHILE LEAK TESTING.
NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.**

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

TO TEST

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

Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service 877-639-7264 .

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

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



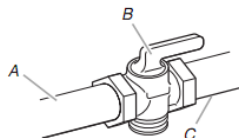
Natural Gas supply

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

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

Main burner	40,000 Btu/hr.
Sear burner	15,000 Btu/hr
Side burner	13,000 Btu/hr
Rear burner	12,000 Btu/hr
Total	77,000 Btu/hr.

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



A. Gas supply line
B. Shutoff valve "open" position
C. To grill

⚠ WARNING

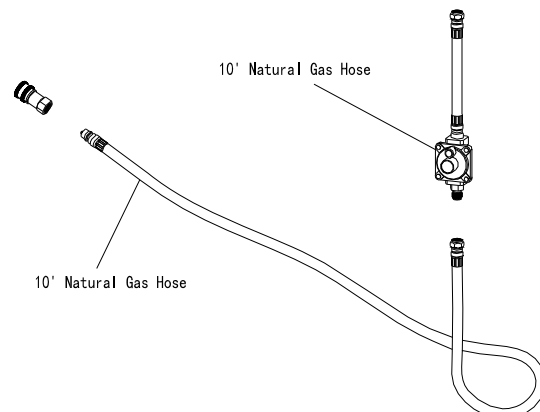


Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.
Securely tighten all gas connections.
Failure to do so can result in death, explosion, or fire.

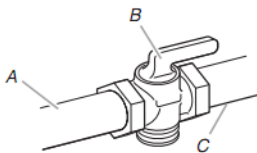
1. Connect the 6 inch NG regulator kit hose that come with the NG regulator to the grill. Check that the Natural gas pressure regulator is positioned in the enclosure that the LP gas tank stays and make sure it is not pinched or kinked.
2. Connect the brass connector of the 10 ft (3.0 m) PVC flexible gas supply hose to the Natural gas pressure regulator.
NOTE: the 10 ft(3.0m) PVC flexible gas supply hose design-certified by CSA must be used. Pipe-joint quick connector suitable for Nature gas must be use. Do not use Teflon tape.
3. Install the QDD to the NG supply pipe by a qualified gas technician.
4. Connect the the 10 ft (3.0 m) PVC flexible gas supply hose to the rigid Natural gas supply pipe.

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



Natural Gas LEAK TESTING

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



A. Gas supply line
B. Shutoff valve "open" position
C. To grill

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



Warning:

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

The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test

pressures equal to or less than 1/2 psi (3.5 kPa).

3. The igniter battery is not factory installed. A "AA" size alkaline battery is located in the accessory box on the grill grate.

Install battery at this time following the instructions in "Replacing the Igniter Battery" section.

4. The NG regulator is adjusted by manufacture, no need to make any adjustment.

5. Check and Adjust the Burners.

6. Remove the CSA LP lable in the door and put on the CSA NG lable.

Record Conversion:

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

GENERAL USE OF THE GRILL AND ROTISSERIE

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

USING THE GRILL

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

NOTE: 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.

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

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

USING ROTISSERIE BURNER

Your grill is capable of performing back burner rotisserie cooking. Light the rear burner as described in the lighting instructions, see page 20. Once lit, the rotisserie burner will reach cooking temperatures in about 1 minute.

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

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

TO LIGHT THE GRILL BURNER:

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

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

TO LIGHT THE SIDE BURNER

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

TO MATCH LIGHT THE GRILL

If the burner will not light after several attempts then the burner can be match lit. Match light extension rod is located on the inside panel of the door

TO LIGHT THE MAIN BURNER:

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

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

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

1) Insert a lit match attached to the lighting rod through the cooking grids to the burner (see next page)

2) Press the control knob and rotate left to the HI/Light setting, continue to press the knob until the burner ignites. Burner should light immediately.

3) If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again.

TO MATCH LIGHT THE SIDE BURNER

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

Visually check the burner flames prior to each use,The flames should look like this picture,if they do not ,refer to the burner maintenance part of this manual

Do not attempt to light the grill if odor of gas is present. Call for service 1-800-913-8999.

STATEMENT

1. A Statement that the LP gas supply cylinder(s) to be used must be:
Constructed and marked in accordance with the Specification 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 appliance.Provide with a listed overfilling prevention device.
Provide with a cylinder connection device compatible with the connection for outdoor cooking appliances.

2. The installation must confirm with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the standard for Recreational Vehicles..

3. This outdoor cooking gas appliance is not intended to be installed in or on boats.

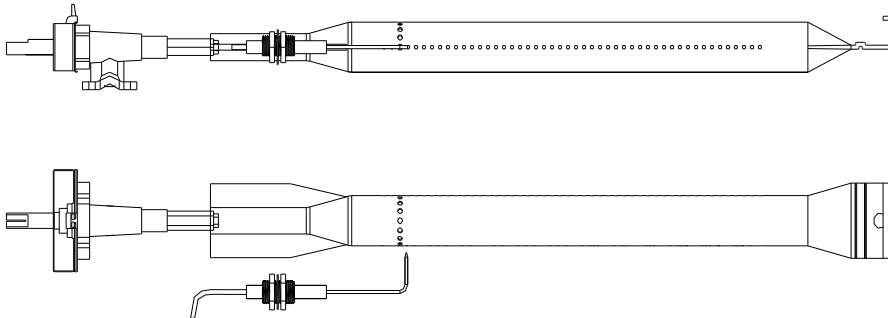
(a) Constructed and marked in a accordance with the specifications doe LP-Gas Cylinders of the U.S. Department of Transportation(D.O.T.) or the National Standard of Canada, CAN.CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable

(b) Provided with a listed overfilling prevention device.

(c) Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

4. Checking orifices alignment with burners

Orifices may shift during assembly and movement. Check the orifices alignment with the burners according to the following illustrations before lighting.



5. Maintenance instructions (including recommended frequency guidelines) relative to :

(a) Keeping outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

(b) Not obstructing the flow of combustion and ventilation air.

(c) Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.

(d) Visually checking burner flames including pilot burner flame if provided, with pictorial representations.

(e) Cleaning outdoor cooking gas appliance, including special surfaces, with recommended cleaning agents, if necessary.

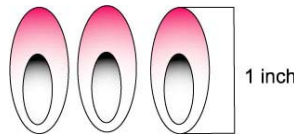
(f) Checking and cleaning burner/venture tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

Lighting Instruction

FLAME CHARACTERISTICS

Check for proper burner flame characteristics.

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



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

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

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

Main & Side Burner Lighting Illustration

Step 1. Make sure the Lid is open

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

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

Rotisserie Burner Lighting Illustration :

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

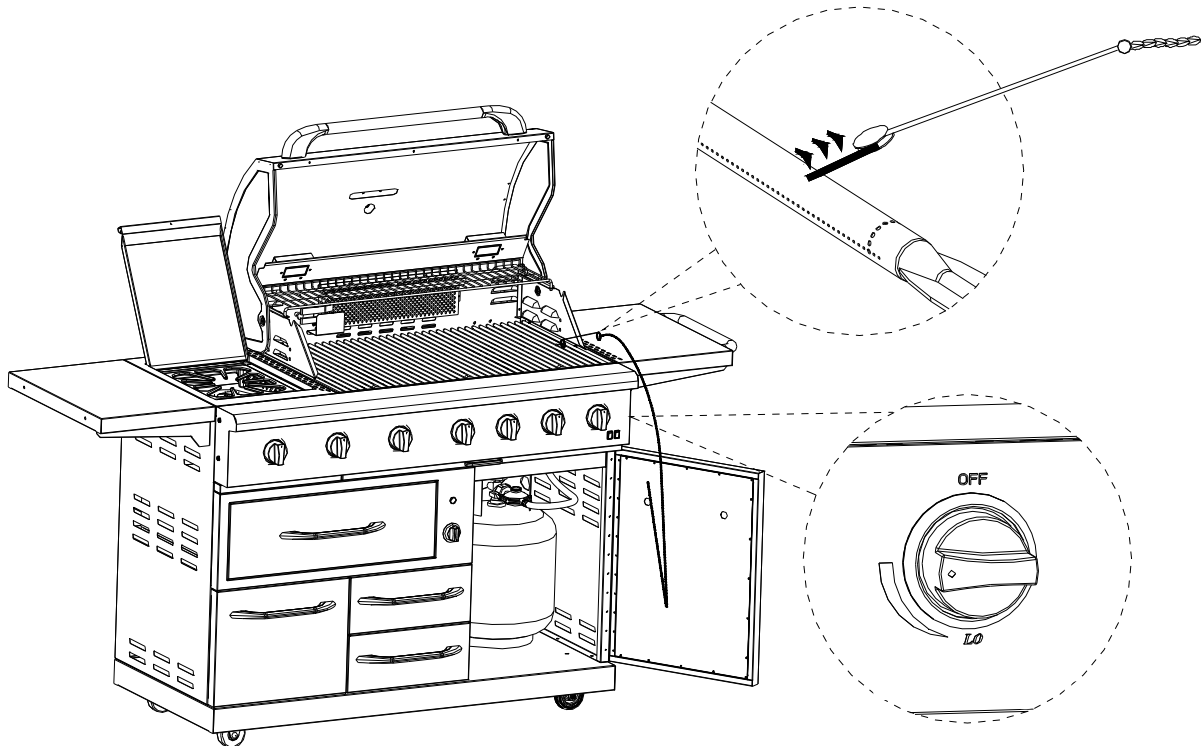
Lighting Instruction

Searing Burner Lighting Illustration:

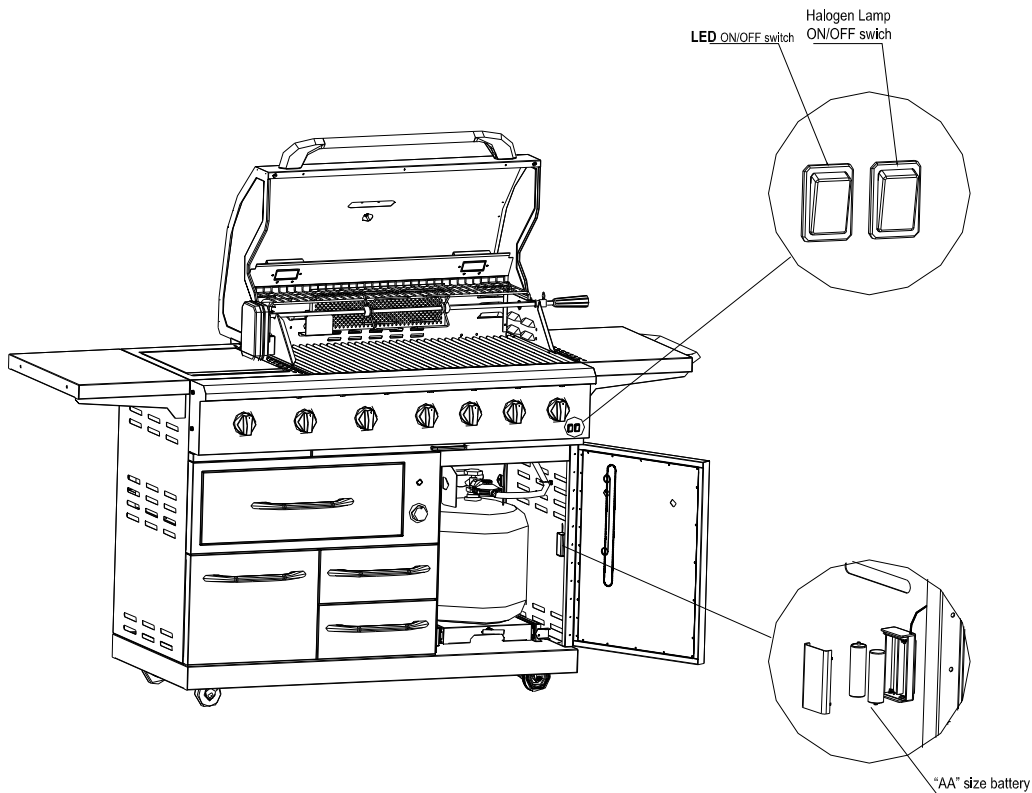
Push and turn the Sear Burner knob slowly to MAX. If burner does not light up, turn the knob to OFF and repeat lighting procedure. If burner does not light up after second attempt, turn the knob OFF, wait 5 minutes and repeat lighting procedure or light by match.

To Match Light the 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 igniter, 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 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 try again. (As shown below)



Light Instruction



Light Operation Instruction

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.

Bulb Replacement

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

Light Instruction

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



3. Remove light and light casing



4. Remove the glass cover from the light compartment.



5. Use a screwdriver to loosen the two screws locking the bulb.
Pull out the light bulb and replace with a new bulb.



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

Cleaning Method

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

WARNING

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

WARNING

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

Bulb Specification

Bulb Type: Halogen

Wattage: 10 watts per bulb

Voltage: 12 volts

Please contact customer service at 877-639-7264 for assistance on bulb replacement information.

WARNING

To ensure continued protection against electric shock:

Connect to properly grounded outlets only.

Do not expose to rain.

Keep extension cord connections dry and off the ground.

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

ROTISSERIE DRIVE MOTOR

USE ONLY FOR OUTDOORS. DO NOT EXPOSE TO RAIN.

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

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

Keep the rotisserie motor electric cord away from the heated surfaces of the grill. When not in use remove

and store the motor in a dry location.

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

Rotisserie Operating illustrations:

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



120V AC 60Hz, 4W, 40mA

2. When finished using rotisserie motor, switch to "OFF" position and unplug.



Replacing the Igniter Battery

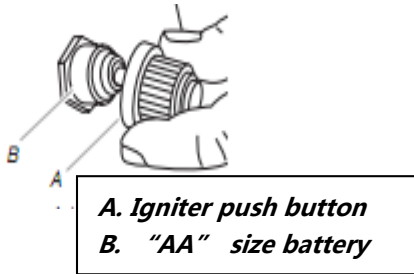
If igniters stop sparking, the battery should be replaced.

1. Unscrew igniter button cap counterclockwise to remove.
2. Remove battery from the battery compartment.
3. Replace with a new alkaline "AA" size battery.

Install battery

with negative end in first.

4. Screw igniter button cap clockwise into place.



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 you will need to call our customer service line 877-639-7264.

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.

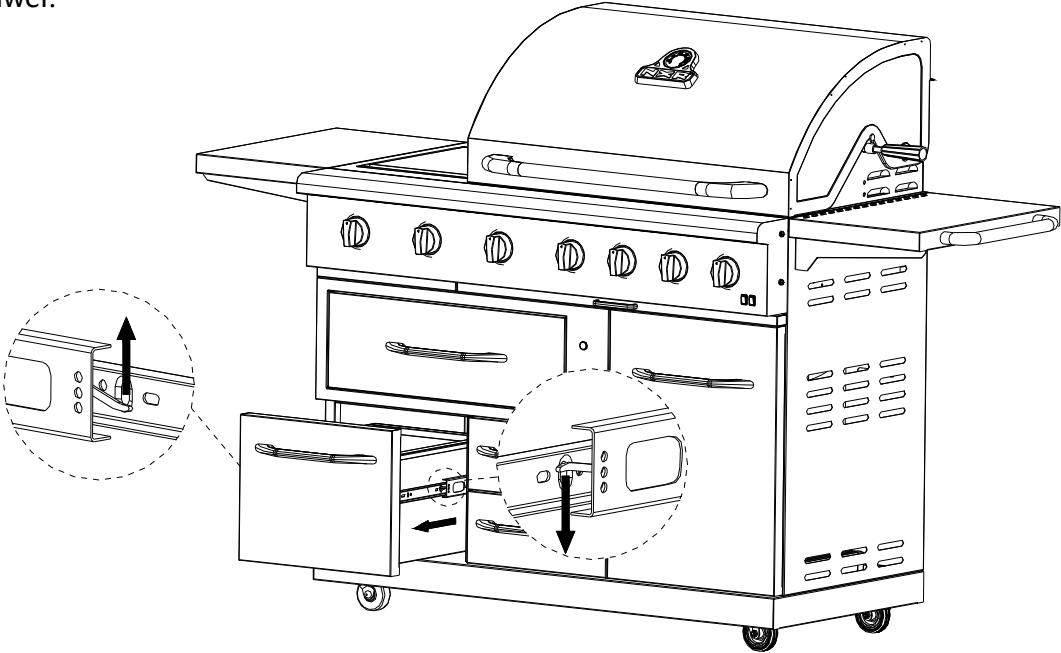
BURNER CLEANING:

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, call customer service at 877-639-7264

Uninstall Drawer

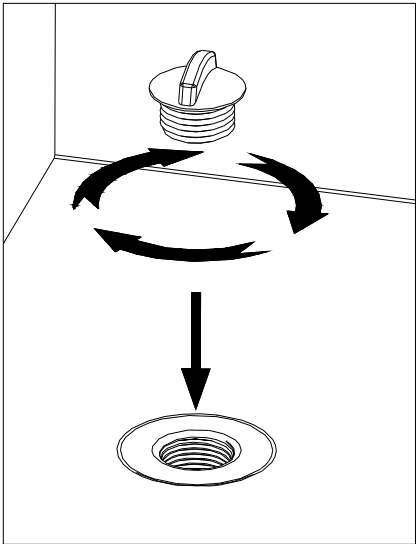
HOW TO REMOVE THE DRAWERS?

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



Ice Bucket

HOW TO TAKE OUT THE PLUG FROM ICE BUCKET?

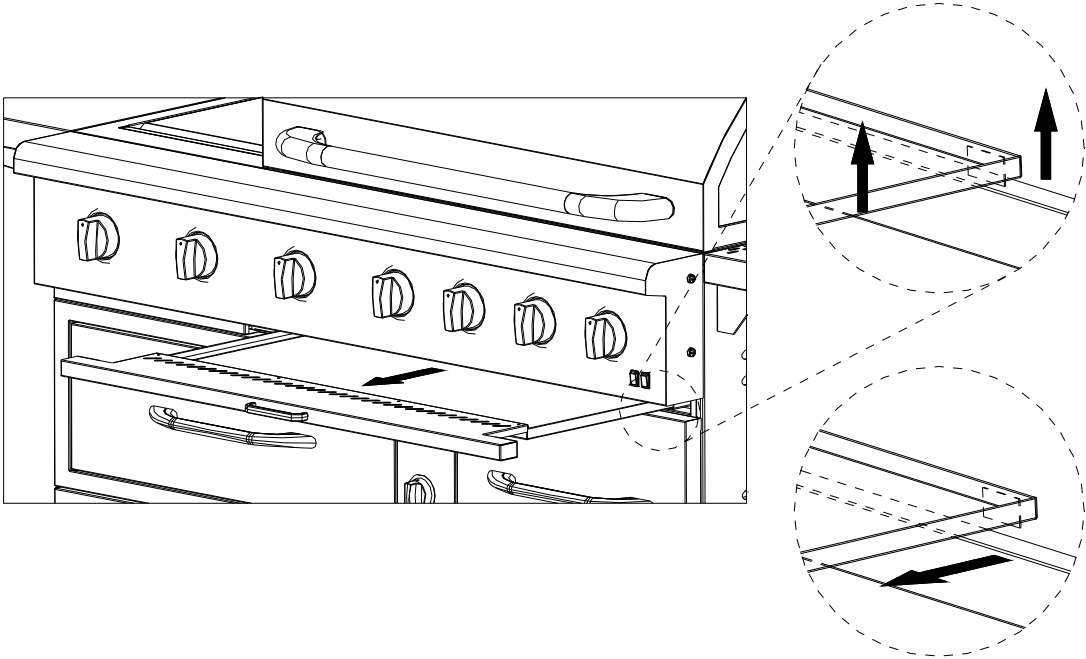


Grease Tray

HOW TO TAKE OUT THE GREASE TRAY?

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

Warning: Please take it out after it cool 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.

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

COOKING TEMPERATURES

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

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

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the other side. Heat from the lighted burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking.

CAUTION: If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

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

CAUTION: DO NOT attempt to disconnect any gas fitting while your grill is in operation. As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your gas grill is no exception.

Trouble Shooting

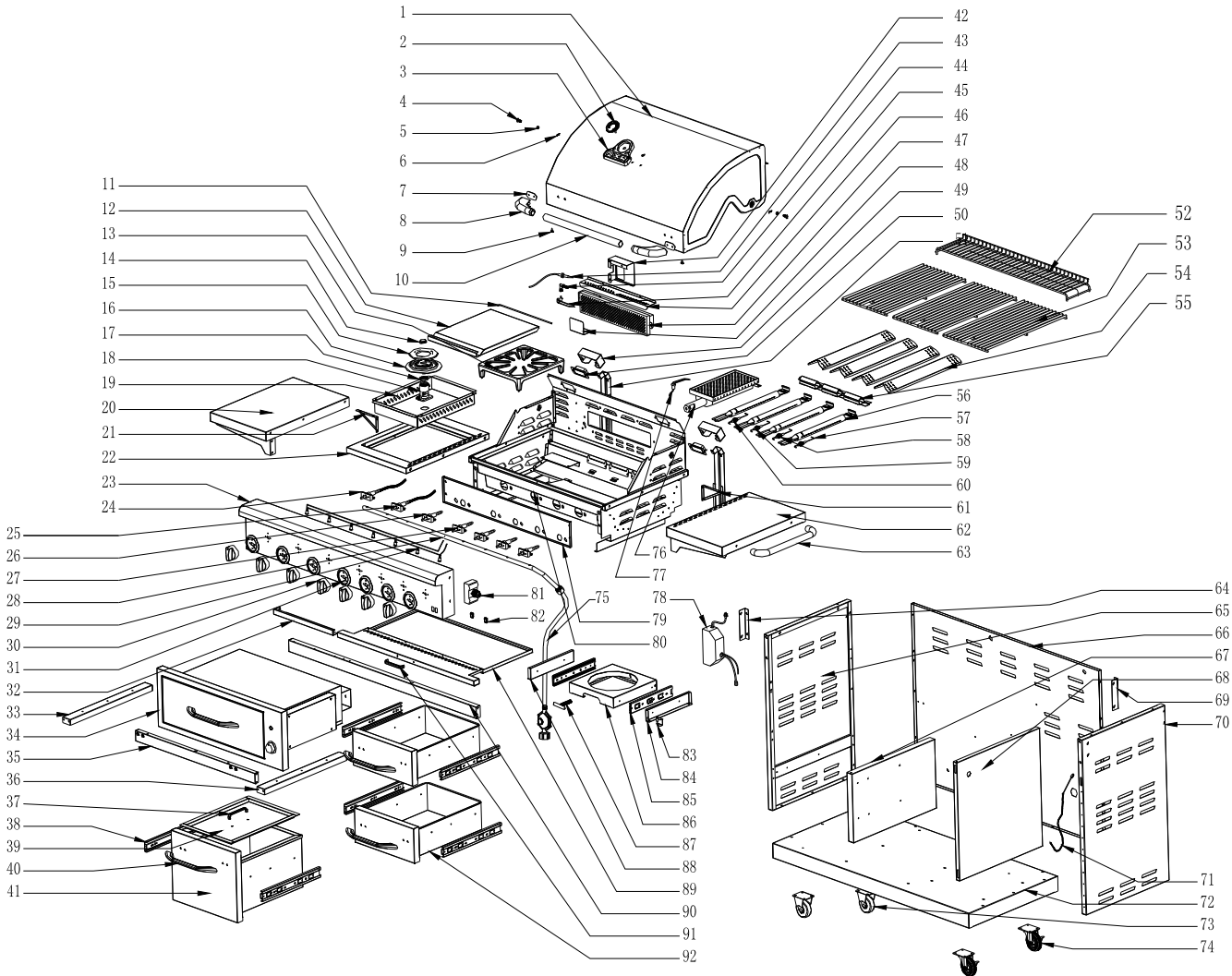
PROBLEM SOLUTION	PROBLEM SOLUTION
When attempting to light my grill, it will not light immediately.	<ul style="list-style-type: none"> • Make sure you have a spark while you are trying to light the burner (if no spark) • Ensure that the wire is connected to the electrode assembly. • Clean wire (s) and / 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.

Trouble Shooting

<p>Rotisserie motor will not turn</p>	<ul style="list-style-type: none"> • Ensure the motor is connected to a properly grounded power supply. • Ensure the on / off switch is in the on position. • Ensure that the spit is fully inserted into the rotisserie motor • Ensure that the load does not exceed the 40 pound operational capacity. • Ensure that there is no encumbrance or drag.
<p>Grill only heats to 200-300 degrees.</p>	<ul style="list-style-type: none"> • Check to see if the fuel hose is bent or kinked. • Make sure the grill area is clear of dust. • Make sure the burner and orifices are clean. • Check for spiders and insects. • The regulator has a safety device that restricts the flow of gas in the event of a leak. This safety device can be triggered 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 500-600degrees, takes about 10-15 min. 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.

LP Exploded View

Liquid Propane Gas Exploded View



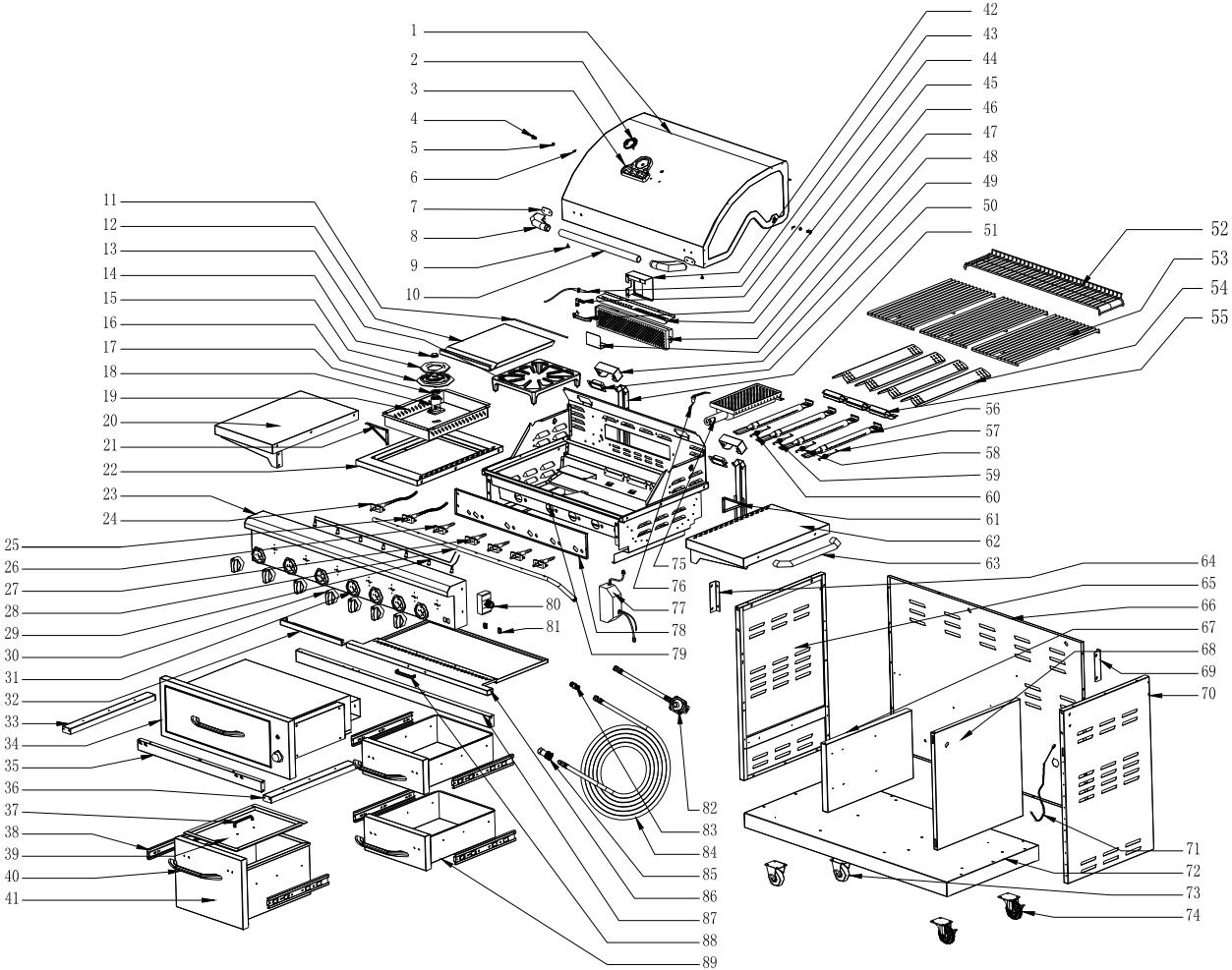
Liquid Propane Gas Part list

Part NO.	English name	Qty	Part NO.	English name	Qty
1	Main lid	1	47	Rear burner Rotisserie burner	1
2	Temperature gauge	1	48	Sear Burner Brace	1
3	logo+temperature gauge seat	1	49	Halogen lamp cover	2
4	Main lid hing bolt	2	50	Halogen lamp	2
5	Main lid screw	2	51	Main cord box cover	2
6	Main lid hing rod	2	52	Warming rack	1
7	Handle heat insulating glue fold	2	53	Cooking grid	3
8	Main Lid Handle Seat	2	54	Flame tamer	4
9	Cushion rubber	2	55	Cross lighting	1
10	Main Lid Handle	1	56	Main burner	4
11	Side Burner Lid Hinge Rod	1	57	Main Burner Igniter Wire A	1
12	Side Burner Lid	1	58	Main Burner Igniter Wire B	1
13	Side burner cooking grate	1	59	Main Burner Igniter Wire C	1
14	Side Burner Head	1	60	Main Burner Igniter Wire D	1
15	Side Burner Ring	1	61	Service Tray Push Bar support Bracket, left	1
16	Side burner	1	62	Side shelf, left	1
17	Side Burner Orifice Washer	1	63	Side shelf handle	1
18	Side Burner Base	1	64	Rear Trim Piece, right	1
19	Side Burner Assembly	1	65	Side panel, right	1
20	Side shelf, right	1	66	Back panel	1
21	Service Tray Push Bar support Bracket, right	1	67	Cart panel, right	1
22	Side Burner bowl assembly frame	1	68	Cart panel, left	1
23	Control panel	1	69	Rear Trim Piece, left	1
24	Side gas valve	1	70	Side panel, left	1
25	Rear burner gas valve	1	71	Lighting rod	1
26	Sear burner gas valve	1	72	Bottom panel	1
27	Main gas valve	4	73	Caster 3"	2
28	Manifold	1	74	Swivel Caster 3"	2
29	LED Lamp cord	1	75	Regulator+Hose	1
30	control knob	7	76	Sear burner	1
31	bezel	7	77	Rotisserie orifice /brass elbow	1

LP Part List

32	Grease tray, A	1	78	Power supply box	1
33	Drawer support, right	1	79	Front baffle	1
34	Warming drawer	1	80	Assembly	1
35	Drawer support, down	1	81	Electronic Igniter Module	1
36	Drawer support, left	1	82	ON/OFF switch	2
37	Ice box handle	1	83	Tank lock set	1
38	Slide	6	84	Vertical bar barrier, left	1
39	Ice box lid	1	85	Tank tray slide	2
40	Ice box handle	1	86	Tank tray	1
41	Ice box	1	87	Tank Bolt	1
42	Sear Burner Thermocouple heat shield	1	88	Vertical bar barrier, right	1
43	Thermocouple	1	89	Grease tray B	1
44	Rear burner nozzle	1	90	Cart beam, front	1
45	Rotisserie Igniter Wire	1	91	Grease tray handle	1
46	Rear Baffle	1	92	Drawer	2

Natural Gas Exploded View



Natural Gas Part list

Part NO.	English name	Qty	Part NO.	English name	Qty
1	Main lid	1	47	Rear burner Rotisserie burner	1
2	Temperature gauge	1	48	Sear Burner Brace	1
3	logo+temperature gauge seat	1	49	Halogen lamp cover	2
4	Main lid hing bolt	2	50	Halogen lamp	2
5	Main lid screw	2	51	Main cord box cover	2
6	Main lid hing rod	2	52	Warming rack	1
7	Handle heat insulating glue fold	2	53	Cooking grid	3
8	Main Lid Handle Seat	2	54	Flame tamer	4
9	Cushion rubber	2	55	Cross lighting	1
10	Main Lid Handle	1	56	Main burner	4
11	Side Burner Lid Hinge Rod	1	57	Main Burner Igniter Wire A	1
12	Side Burner Lid	1	58	Main Burner Igniter Wire B	1
13	Side burner cooking grate	1	59	Main Burner Igniter Wire C	1
14	Side Burner Head	1	60	Main Burner Igniter Wire D	1
15	Side Burner Ring	1	61	Service Tray Push Bar support Bracket, left	1
16	Side burner	1	62	Side shelf, left	1
17	Side Burner Orifice Washer	1	63	Side shelf handle	1
18	Side Burner Base	1	64	Rear Trim Piece, right	1
19	Side Burner Assembly	1	65	Side panel, right	1
20	Side shelf, right	1	66	Back panel	1
21	Service Tray Push Bar support Bracket, right	1	67	Cart panel, right	1
22	Side Burner bowl assembly frame	1	68	Cart panel, left	1
23	Control panel	1	69	Rear Trim Piece, left	1
24	Side gas valve	1	70	Side panel, left	1
25	Rear burner gas valve	1	71	Lighting rod	1
26	Sear burner gas valve	1	72	Bottom panel	1
27	Main gas valve	4	73	Caster 3"	2
28	Manifold	1	74	Swivel Caster 3"	2
29	LED Lamp cord	1	75	Sear burner	1
30	control knob	7	76	Rotisserie orifice /brass elbow	1
31	bezel	7	77	Power supply box	1

NG Part List

32	Grease tray, A	1	78	Front baffle	1
33	Drawer support, right	1	79	Assembly	1
34	Warming drawer	1	80	Electronic Igniter Module	1
35	Drawer support, down	1	81	ON/OFF switch	2
36	Drawer support, left	1	82	Vertical Fitting	1
37	Ice box handle	1	83	Flug	1
38	Slide	6	84	Hose	1
39	Ice box lid	1	85	Socket	1
40	Ice box handle	1	86	Grease tray B	1
41	Ice box	1	87	Cart beam, front	1
42	Sear Burner Thermocouple heat shield	1	88	Grease tray handle	1
43	Thermocouple	1	89	Drawer	2
44	Rear burner nozzle	1	90		
45	Rotisserie Igniter Wire	1	91		
46	Rear Baffle	1	92		

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. 877-639-7264

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 2-inch intervals.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

LIMITED WARRANTY

DURO warrants to the original consumer-purchaser only that this product (*Model #780-0832 / 770-0845*) 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 be returned, postage and or freight pre-paid by the consumer, for review and examination.

Stainless steel tube burners: 1 year LIMITED warranty against perforation;

Other burners (Searing & rotisserie): 1 year LIMITED warranty against perforation.

Cooking grids: 1 Year LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

Stainless steel parts: 1 Year LIMITED warranty against perforation; does not cover cosmetic issues like surface corrosion, scratches and rust.

All other parts: 1 Year 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 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

Limited Warranty

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 reinstallation 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 ,

CA91745

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling 877-639-7264