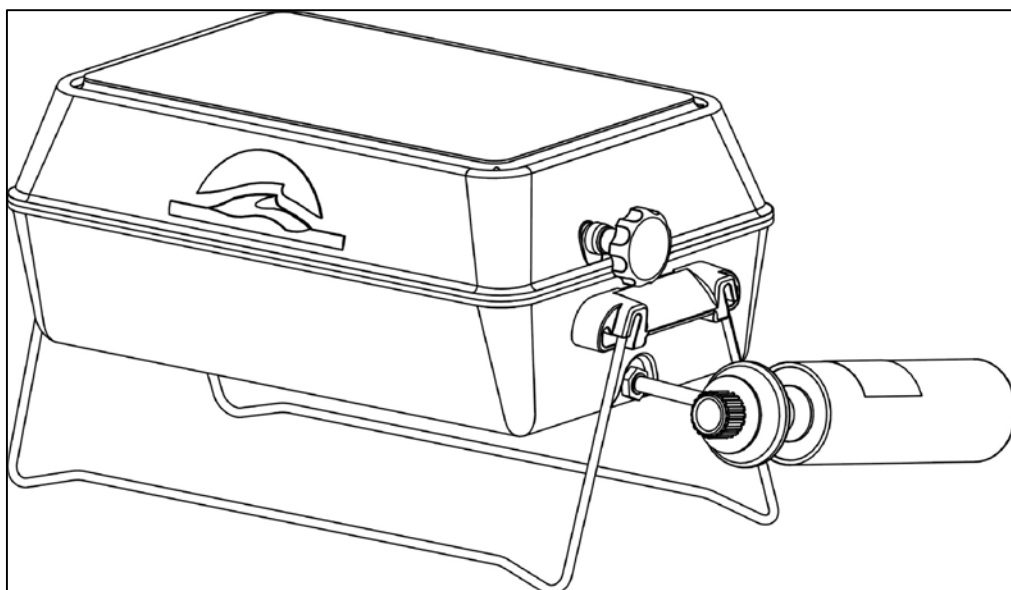


ASSEMBLY & OPERATING INSTRUCTIONS

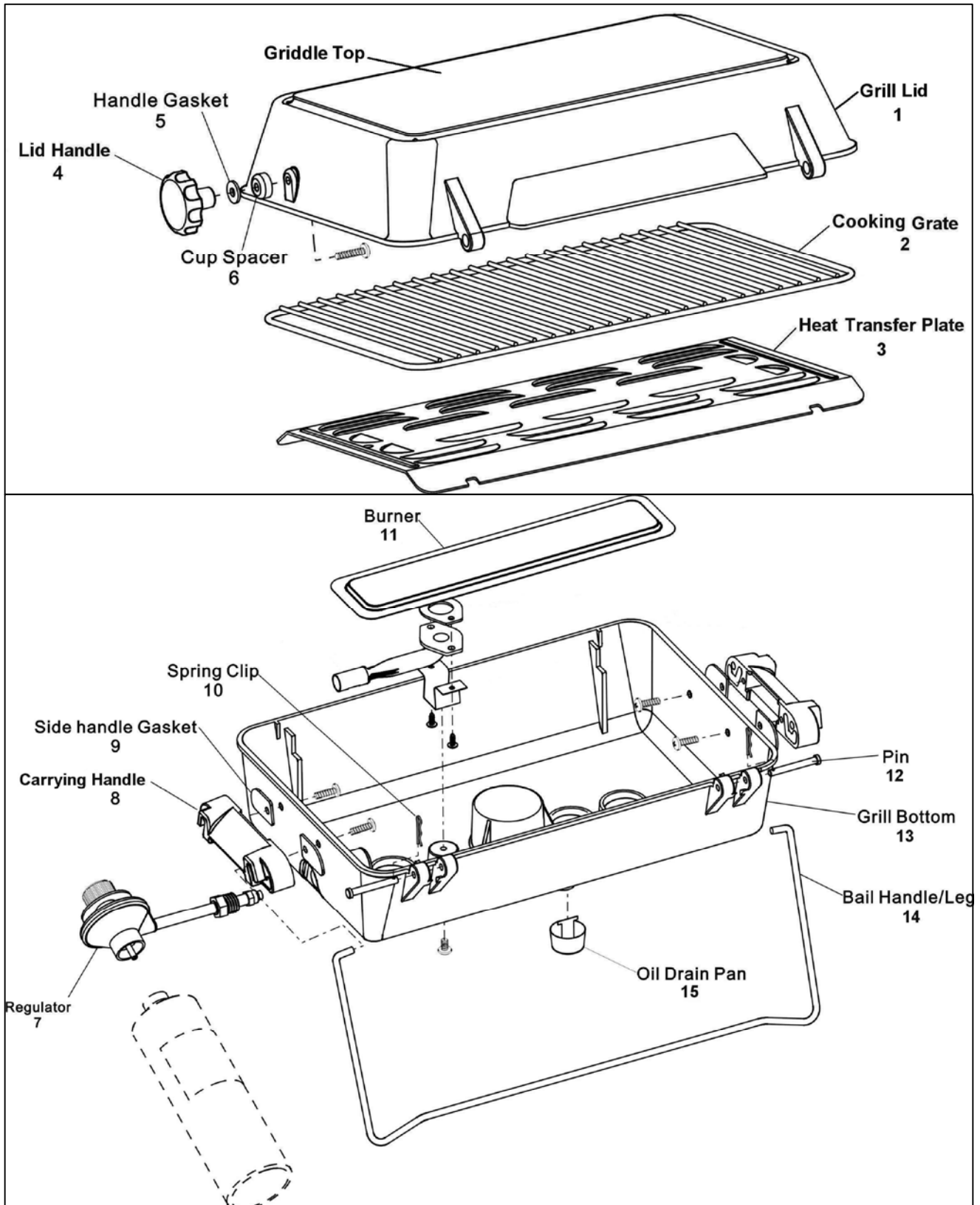
- USE THIS GRILL WITH PROPANE GAS ONLY
- PROPANE CYLINDER NOT INCLUDED



IMPORTANT NOTICE!

When assembled and used properly, your portable grill is very safe to use. However, certain safeguards must be observed. If you read and follow your instructions carefully, you should avoid damage or injury.

DRAWINGS OF THE VARIOUS PARTS OF YOUR PORTABLE GRILL



REPLACEMENT PARTS LIST

REFERENCE NO.	DESCRIPTION	QUANTITY	PART NO.
1	Grill Lid	1	2100176
2	Cooking Grate	1	2100145
3	Heat Transfer Plate	1	2100146
4	Lid Handle	1	2100152
5	Handle Gasket	1	2100191
6	Cup Spacer	1	2100111
7	Regulator	1	2100149
8	Carrying Handle	2	2100151
9	Carrying Handle Gasket	4	2100195
10	Spring Clip	2	2100192
11	Burner	1	2100148
12	Pin	2	2100193
13	Grill Bottom	1	2100178
14	Bail Handle/Leg	2	2100127
15	Oil Drain Pan	1	2100194

FOR YOUR SAFETY.....

- If you smell any gas odor:
 - a. Immediately shut off gas.
 - b. Put out any open flame.
 - c. Open your grill top.

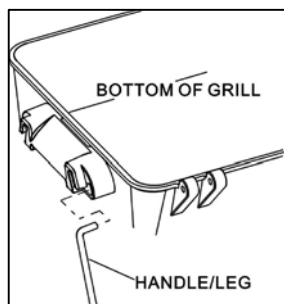
FOR YOUR SAFETY.....

Be sure you do not store any gasoline or other flammable vapors and liquids near this or any other appliance.

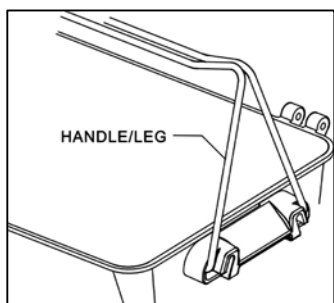
DO NOT operate your Grill while the boat is in motion.

Wait for grill to cool before handling or removing from post or rail mount.

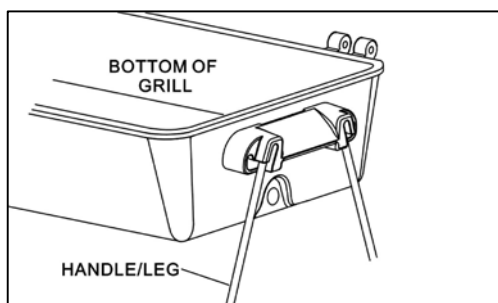
ASSEMBLY INSTRUCTION



1



2



3

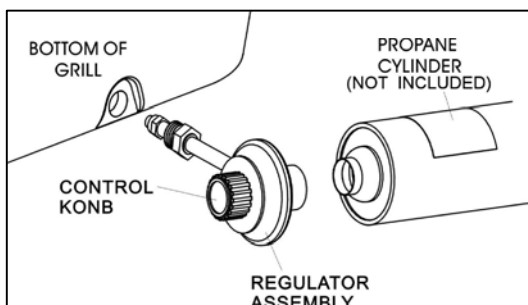
LEG ASSEMBLY

1. Insert the end of the Bail Handle/Leg (Item# 14) into the Carrying Handle (Item# 8) as shown in Figure 1. Insert other end of Bail Handle/Leg into the Carrying Handle on the opposite side of the grill.

2. Repeat step 1 for other Bail Handle/Leg.

3. Move Bail Handle/Leg under the bottom of the grill. Place the legs into the vertical slot in the Carrying Handle as shown in Figure 3. Insert Oil Drain Pan into Grill Bottom as shown on page 2 and Rotate 90°

CAUTION: DO NOT OVER TIGHTEN THIS CONNECTION. MAKE SURE CONNECTION IS SNUG.



4

FINAL ASSEMBLY

4. Thread the large nut on the regulator assembly into the venturi tunnel in the grill bottom as shown in Figure 4. Be certain the control knob is turned off and locked before installing a filled propane cylinder. Thread the propane cylinder into the regulator assembly as shown in Figure 4. Hand tighten the propane cylinder to a snug fit: **DO NOT OVER TIGHTEN.**

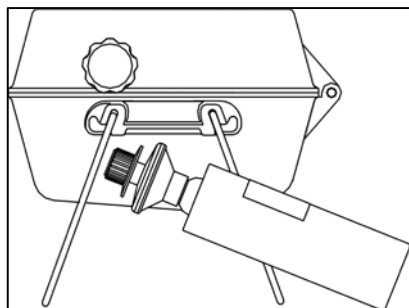
HOW TO OPERATE YOUR PORTABLE GRILL

The following steps should be taken each time your grill is used. By following these simple instructions you will get the best cooking results while conserving fuel.

LEG OPERATION: To function properly when not mounted on a post or rail mount, the grill must be set on the Bail Handle/Legs (Item# 14). When the grill is cool rest the grill bottom on the ground or a tabletop. Lift the grill using the side Carrying Handles (Item# 8) and swing the Bail Handle/Legs into the vertical slots in the Carrying Handle. Set the grill on the Bail Handle/Legs.

Do not operate grill without legs in the standing position unless grill is mounted on post or rail mount.

IMPORTANT: The bottom of the propane cylinder must be below the regulator (Item# 7) while the grill is in operation. This will prevent excessive flaming and possible regulator damage. Care must be taken to prevent heat damage to anything under or around the grill.



LIGHTING:

- Before lighting your grill be sure that the control knob is in the "lock-off" position.
- Attach propane bottle to the regulator valve by pushing the threaded bottle neck gently against the valve and turning clockwise to thread the bottle neck into the bottom of the regulator until a secure fit is achieved. The threads on both the regulator and the bottle neck are very fine and easily cross-threaded if not carefully installed. Hand tighten only.
- Re-check to make sure that the connection between the regulator assembly and the burner (Item# 11) is secure.
- Open the grill lid. This will prevent excess gas build-up in case the burner does not light immediately.
- Insert a lighted match into the lighting hole in the left side of the grill bottom and position it near the edge of the burner.

f: Push the control knob and turn it all the way to the high setting. Notice that the flame ignites on all sides of the burner.

g: Be sure the burner is lit. If not repeat steps E and F. If the burner still fails to light, turn the control knob all the way to the lock-off position and check the following:

- Is the propane cylinder empty?
Remove the propane cylinder and shake it. If movement cannot definitely be felt, replace it with one that is full.
- Is the control knob set to high?
- Is the match long enough to reach the burner?
- Is the propane cylinder cross-threaded into the burner?

h: Correct the problem as required and repeat the steps beginning with "a". Be sure the burner is fully lit before closing the grill lid. Leave lid open for 5 minutes after lighting.

PREPARING THE GRILL

Before using the grill to cook food for the first time, we recommend that you burn the grill on high heat for approximately 10 minutes. This will remove any manufacturing oils or solvents which may be present. During this procedure some smoke and odor may be present, however, it should stop within a reasonable time.

PREPARING TO COOK - GRIDDLE TOP

The griddle-top operates on the same principles as a griddle or frying pan used on your kitchen range. To preheat the griddle-top, light the grill and turn the control knob to high. Close the grill lid and let the grill run for approximately 10 minutes. While viewing the flame through the hole in the left side of the grill bottom, turn the control knob clockwise until the flame is approximately $\frac{1}{8}$ " long. Cook one item of food to see if the desired cooking temperature is reached. Adjust the cooking temperature by turning the control knob clockwise for a lower temperature or counter-clockwise for a higher temperature.

HOW TO OPERATE YOUR PORTABLE GRILL

HEAT SETTINGS

A common mistake is to hurry the cooking time by using too high of a heat setting. Become acquainted with the operation of the grill. Use a moderate heat setting and increase the heat gradually to the cooking speed you like best. A lower heat setting may take a little longer, but expensive meat will not be ruined. For rare meat, use a higher heat setting and a shorter cooking time. For well done meat, use a lower heat setting and a longer cooking time. Remember, a high heat setting does not necessarily give the best cooking results and does waste energy.

PROPANE CYLINDER

THE PROPANE CYLINDER SHOULD BE REMOVED WHEN THE GRILL IS NOT IN USE.

CLEANING

Your grill can be kept clean and have less grease build-up. If after every use you "BURN OFF" the grease and residue from the Cooking Grate (Item# 2) and the Heat Transfer Plate (Item# 3) as described in the steps listed below:

1. After cooking, while the grill is still burning, turn the control knob to high.
2. Close the grill lid and allow the grill to continue burning on high for 15 minutes.
3. CAUTION: GREASE AND RESIDUE INSIDE THE GRILL MAY FLARE-UP WHEN THE GRILL LID IS OPENED! OPEN THE GRILL LID AND ALLOW THE GREASE AND RESIDUE TO BURN UNTIL THE FLAMES SUBSIDE.

DON'T FORGET TO PERIODICALLY EMPTY THE OIL DRAIN PAN (ITEM# 15).

CLEANING - GRIDDLE TOP

CAUTION: Care must be taken not to scratch griddle-top. The grill lid may be removed for easier cleaning. To remove the grill lid, remove the Spring Clip (Item# 10) from the Pin (Item# 12) holding the Grill Lid (Item# 1) and Grill Bottom (Item# 13) together. Remove the pin. You should now be able to remove the Grill Lid. The Pin and the Spring Clip should be stored in place in the hinge of the grill bottom. The griddle-top may be cleaned like and aluminum fry pan, using a scouring pad and powder. DO NOT scour the painted surfaces, only the griddle-top. To replace the Grill Lid, place the lid onto the Grill Bottom and re-install the Pins and Spring Clips.

MISCELLANEOUS

As the fat and juices from the meat drip onto the Heat Transfer Plate, flare-up may occur. A certain amount of flare-up is necessary to produce the smoke flavor. However should the flare-up become excessive, do one or both of the following:

1. Move the meat to a cooler area on the Cooking Grate
2. Lower the heat setting.
3. Use a squirt bottle to extinguish the flare-up.

You may cook with the Grill Lid either open or closed. Meats that require a longer cooking time will usually cook better with the Grill Lid closed. Steaks, hamburgers, etc., may be cooked with the Grill Lid open but a smokier flavor is obtained if cooked with the Grill Lid closed.

