

# **2002 Owner's Manual**

**USA and Canada**

## **Chef Series**

## **Master Chef Series**

## **Gourmet Series**

Duplication without written consent is strictly prohibited.  
This owners manual is for BBQ Grills and Outdoor Kitchens  
Manufactured after March 1, 2002 Sold and Delivered in USA and  
Canada

Due to our continuous improvement program, all models, operation, and/or specifications are subject to change without prior notice.

# Welcome

## To The Cal Spas Family

Congratulations on the purchase of your new Cal Flame BBQ. Welcome to our family. You can feel confident knowing that you have purchased one of the most technologically advanced outdoor cooking environments in the industry. Your new Cal Flame BBQ is backed by the world wide recognized name in value, reliability and customer service, Cal Spas.

### **Customer Information:**

We want to learn more about you. After reading this manual, please complete and submit the attached Customer Survey and Warranty Registration Card or register online at CalSpas.Com. Your feedback will be used to help us serve you, our valued customer better, and register your new outdoor kitchen warranty.

### **Cal Spas Information:**

Cal Spas has been manufacturing home resort products since 1979, and is considered a pioneer and leader in the industry. Through our State-of -the-Art manufacturing facility in Pomona, California, we manufacture not only world class outdoor kitchens, but also an entire line of home resort products. Those products include, but are not limited to Spas, Gazebos, Saunas, jetted bathtubs, billiard tables, and much, much more. Cal Spas is devoted to bringing you a total environment of peace, tranquility, and pure enjoyment with extensive line of Home Resort Products.

# Table of Contents

## **Safety:**

Safety Instructions.....	00
Insect Warnings.....	00
Before Using Your Grill	
Customer Information	
Model and Serial Location	

## **Installation:**

Installation Location	
Built-in Installation	
Built-In Designs	
Cabinet Cutout Design	
Gas Requirements	
Side Burner Attachment	
Access Door	
Adjustments and Efficiency	
Air Shutter Adjustment	
Low Setting Adjustment for grill and open burners.....	
Leak Testing	
Leak Test Procedure	
Heat Deflector	

## **Operation:**

Grill Features	
Grilling	
Grill Operation	
Grill Lighting	
Manually lighting the grill	
Rotisserie Operation	
Manually lighting the infrared Rotisserie Burner.....	
Lighting side burner	
Manually lighting side burner	
Flame height	

## **Cleaning and Maintenance:**

Racks.....	00
Drip Trays.....	00
Stainless Steel	
Grill Burners	
Heat Deflector	
Firebox Bottom	

## **Troubleshooting:**

Troubleshooting	
-----------------	--

## **Customer Service:**

Customer Service contact	
--------------------------	--

# WARNINGS AND NOTICES

## General Safety Requirements:

1. Installation of this appliance must conform with local codes and with either the National Fuel Gas Code, ANSI Z223.1, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2 Propane Installation Code.

2. The utilization of an external electrical source requires that when installed, this gas appliance must be electrically grounded in accordance with local codes and the National Electrical Code ANSI/NFPA 70, or in Canada CSA C22.1.

3. This grill and side burner and inline shut off valve must be disconnected prior to performing any pressure testing of gas line above 1/2 psi (3.5kPa),

4. When using a self-contained LP-gas supply system, make sure that the tank is properly marked with either the U.S. Department of Transportation (DOT) or National Standards of Canada CAN/CSA-B339

### 5. WARNING:

California Proposition 65:

The burning of gas cooking fuel generates some byproducts that are on the list of substances which are known by the State of California to cause cancer or reproductive harm.

To minimize exposure to these substances, always operate this unit as described in this manual and only operate in well ventilated areas.

## WARNING:

**Use of this product in any other way than described in this manual, may result in fire or explosion, causing property damage, personal injury or even death.**

## WARNING:

**Always have a licensed electrician and contractor install electrical and gas lines. Incorrect installation in either case may result in fire or explosion, causing property damage, personal injury or even death.**

## IF YOU SMELL GAS:

- 1. Shut off gas to grill**
- 2. Extinguish any open flame**
- 3. Open lid**
- 4. If odor persists, immediately call your gas supplier or your fire department**

**DO NOT TRY TO FIX THE PROBLEM YOURSELF.**

# Customer Information

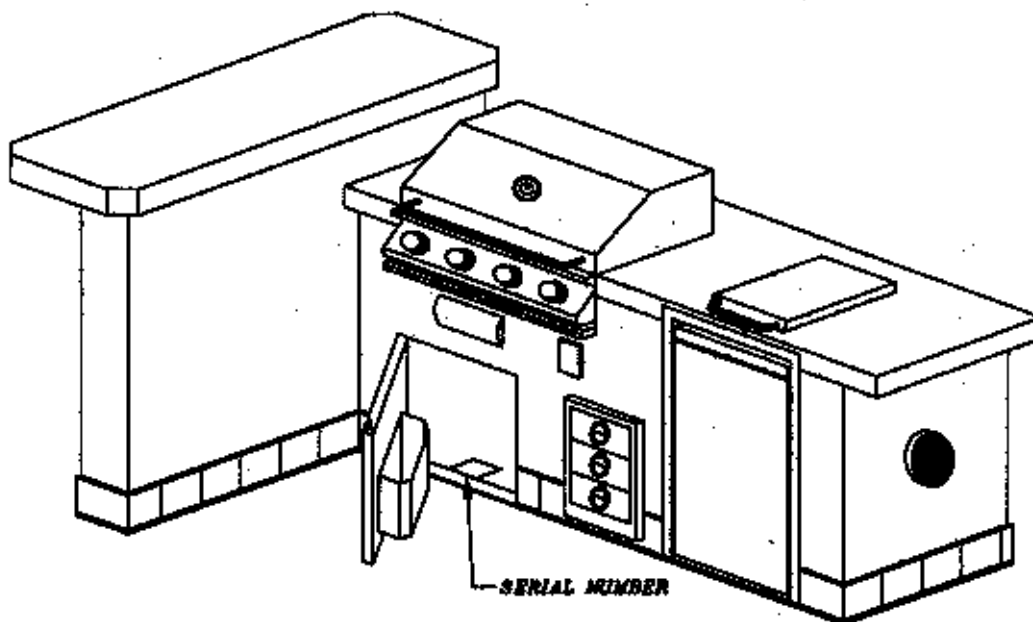
## Locating Products Serial Number:

Your new Cal Flame BBQ's serial number is located on a metal plate inside the door below the grill on the floor. You will need this number to properly register you BBQ and activate warranty coverage.

Please write this number in the space provided in the back of this manual for future reference.

## Warranty Registration:

It is very important to properly register you BBQ's warranty. As mentioned on the previous pages, you can do this two ways. You may register at [Calspas.com](http://Calspas.com) or complete the enclosed Customer Survey and Registration Card. Each will only take a few minutes of your time and ensure that your purchase is registered. With this information we are able to activate your warranty and be able to offer assistance in the future for parts and accessories ordering.



# SAFETY INSTRUCTIONS

Please read before installing and operating your new Cal Flame Grill

1. Your new gas grill should be professional installed by a licensed contractor. Refer to the instruction in this manual to ensure proper and safe installation and operation.

2. Ask installer of the location of the shut-off valve.

Note: All gas line are required to have their own shut-off valve readily available

3. Have a qualified technician or installer adjust your grill for the type of gas (Natural or Propane).

4. If you smell gas:

4.1 Shut off gas to grill

4.2 Extinguish any open flame

4.3 Open lid

4.4 If odor persists, immediately call your gas supplier or your fire department

**DO NOT TRY TO FIX THE PROBLEM YOURSELF.**

5. Caution:

To prevent fire and smoke damage, remove all packaging material before operating grill.

6. Before starting to cook:

Clean the grill thoroughly with hot, soapy water. This is necessary to remove residuals and solvents used at the factory to clean and remove dirt, oil and grease which may have remained from the manufacturing process. The grates should thoroughly cleaned.

7. Spiders and other insects can nest in the burners of the grill and block the gas and airflow to the burner ports. This creates a dangerous condition that can result in a fire from behind the valve panel. Inspect and clean the burners periodically; follow guidelines in Cleaning and Maintenance on page 26.

# SAFETY INSTRUCTIONS

(continued)

8. In the event a burner goes out and gas escapes, turn off burner knobs, open fully the grill hood and let the air out. Do not attempt to use the appliance until the gas has had time to dissipate.

9. Unless specifically recommended in this manual, do not repair or replace any part of the grill. A qualified technician should perform all other service. Warranty service must be performed by an authorized service agency.

10. Never grill without the drip pan in place and pushed all the way to the back of the grill. Without it hot grease could leak downward and produce a fire or explosion hazard.

11. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.

12. Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearances listed in page 6.

13. The area surrounding your new grill should be kept clean, and free from flammable liquids and other combustible materials such as mops, rags, brooms, etc., as well as solvents, cleaning fluids, and gasoline.

14. Do not use the grill or open burners as a storage area for flammable or plastic items, which may ignite. Do not store spare LP cylinder or flammable materials in the cart or under a built-in location. An LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

15. Never line surface burners with tin foil.

16. When the unit is not in use and connected to a self-contained LP-gas supply system, the gas must be turned off at the supply cylinder.

17. When not in use it is permissible for a self-contained LP-gas outdoor appliance, to be stored indoors only if the cylinder is disconnected and removed. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

# SAFETY INSTRUCTIONS

(continued)

18. Never locate this appliance under an overhead, unprotected combustible construction or enclosed area such as a garage, shed, or breezeway. Keep clear of trees and shrubs.

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

## Precautions Regarding Children

- 1) Never leave children unattended in the area where the grill is being used.
- 2) Do not store items of interest to children around or below the grill, in the cart or masonry enclosure.
- 3) Never allow children to sit or stand on any part of the grill or to crawl inside a cart or enclosure.
- 3) Always position handles of utensils inward, so they do not extend over adjacent work areas or cooking areas. This reduces the risk of burns, ignition of flammable materials, and spillage due to accidental contact with the utensils.
- 4) Do not use water on grease fires. Never pick up a flaming pan. Turn appliance off and smother the flaming pan with a tight-fitting lid, cookie sheet or flat tray. For flaming grease outside of the pan, smother with baking soda, or use a dry chemical or foam type fire extinguisher.

---

## Use Precautions

- 1) Never leave the grill and top burners unattended while using high flame settings. Boilovers cause smoking, and greasy boilovers may ignite.
- 2) Always use the proper size pan. Select utensils with flat bottoms large enough to cover the burner. The use of undersized utensils exposes the sides of the utensils to direct contact with a portion of the flame. This can scorch utensils, and hamper cleanup. Excessive flames on large stainless steel pots can result in permanent discoloration. For best results, we recommend commercial quality aluminum pans and utensils.
- 5) Never let clothing, potholders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.
- 6) 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.
- 7) Proper apparel is a safety consideration. Never wear loose fitting or hanging garments while using your new grill.



# SAFETY INSTRUCTIONS

(continued)

8) Only use dry potholders - do not use a towel or other bulky cloth in place of potholders. Moist or damp potholders used on hot surfaces could cause burns from steam.

9) Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst resulting in serious harm or damage to the grill.

10) Do not use charcoal in the grill.

---

**SAVE THIS MANUAL  
FOR FUTURE  
REFERENCE**

---

# INSTALLATION OF YOUR NEW GRILL

Safe and satisfactory operation of your new grill depends upon its proper installation. The installation, adjustments and service of your new grill must be performed by qualified installers and service technicians. This is necessary to insure proper operation and also to prevent accidents.

---

## Location

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well ventilated area.

---

## Built-in Installation

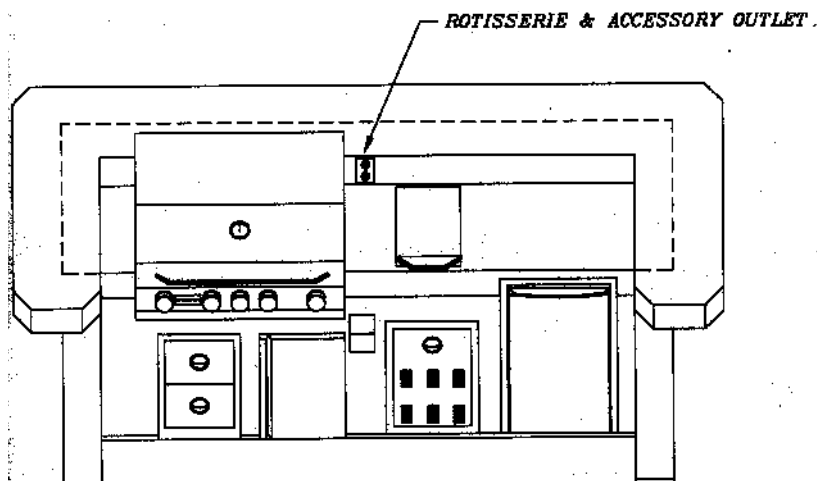
Your new grill is designed for easy installation into a non-combustible enclosure.

The supporting deck and counter must be level and flat. When determining the final location for your grill it is required that ventilation holes be provided in the enclosure so that gas will not become entrapped in the event of a leak (See page 9).

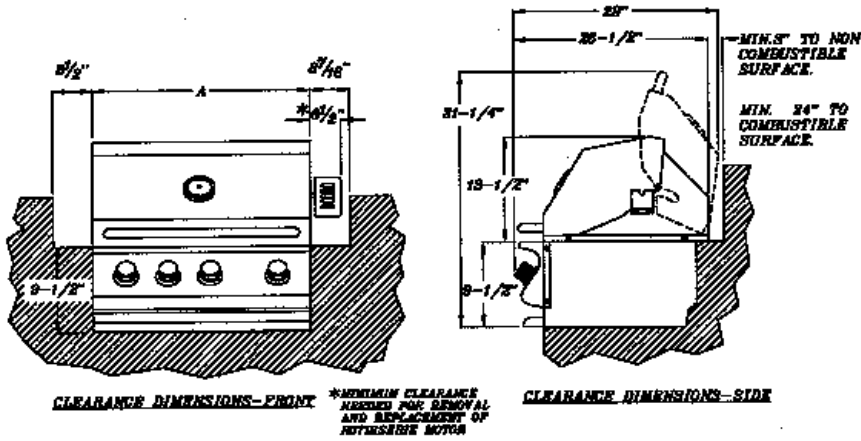
---

## Built-in Design Models

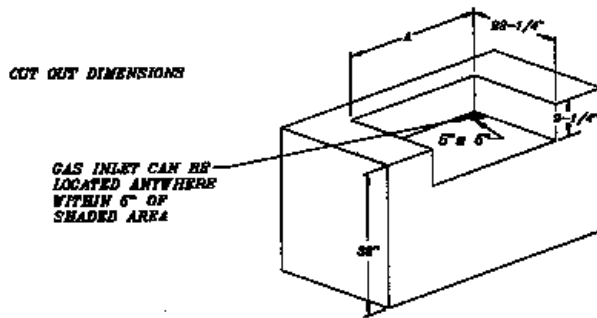
If using a rear wall, locate the weatherproof electrical outlet on the left-hand side for the rotisserie motor. The rotisserie motor requires a 110/120-volt supply. The power supply cord on the motor is equipped with a 3 prong (grounded) plug for protection against shock hazard. Do not cut or remove the grounding prong from the plug.



# CABINET CUT OUT DIMENSIONS FOR GAS GRILL AND ACCESSORIES

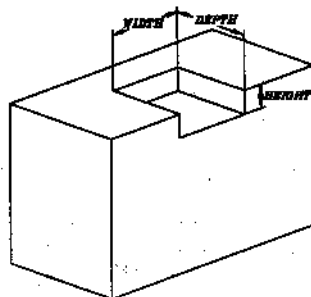
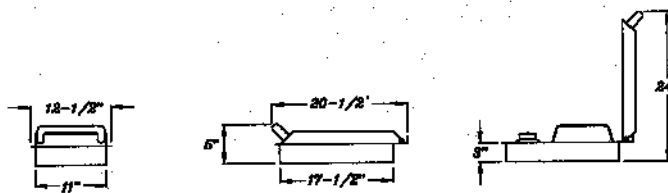


	5" FINISH	7" FINISH	6" FINISH
A	24-1/2"	32"	30-1/2"



	5" FINISH	7" FINISH	6" FINISH
A	26-1/2"	32"	30-1/4"

## Side Burner



CUT OUT DIMENSIONS

SIDE FINISH	
WIDTH	11-1/4"
HEIGHT	9-1/4"
DEPTH	17-3/4"

# INSTALLATION OF YOUR NEW GRILL

(continued)

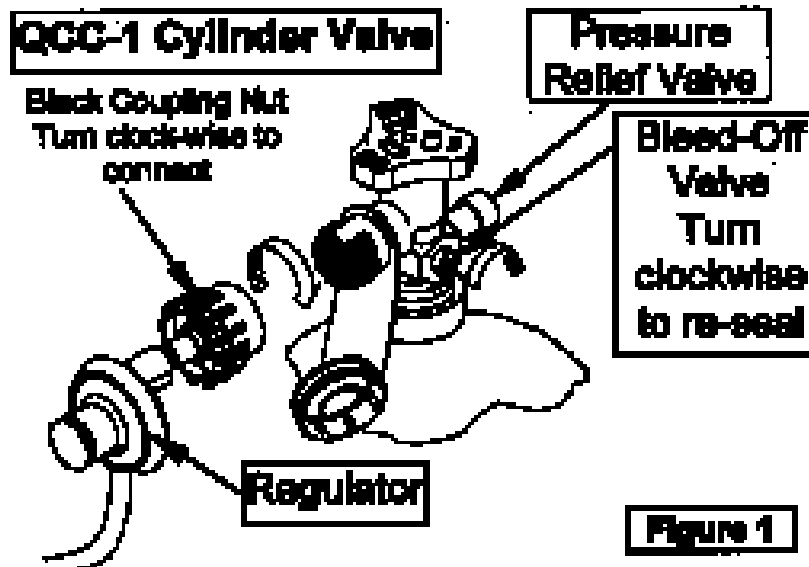
## Gas Requirements

Your new grill is designed to work with either Natural Gas or with LP (Liquid Propane) Gas. Check your rating plate to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for (see page 3).

An installer supplied gas shut-off valve must be installed in an easily accessible location. Only use pipe sealant that is an approved type and is resistant to the actions of LP gas.

***IMPORTANT: Your new grill will work either LP or Natural gas. You cannot switch gas types without converting your valves and burners. Connecting the wrong gas type to your grill may cause serious injury and damage your grill. Please ensure your are connecting the proper gas type to your grill.***

## LP Gas Hook Up



NOTE: An enclosure for an LP gas cylinder shall be vented by openings on the level the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP-gas supply cylinder in place. This shall be accompanied by one of the following:

- a. One side of the enclosure shall be completely open; or
- b. For an enclosure having four sides, a top and a bottom:
  1. At least two ventilation openings at cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180 degrees (3.14 rad), and unobstructed. Each opening shall have a total free area of not less than  $\frac{1}{2}$  square inch per pound (7.1 cm<sup>2</sup>/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5 cm<sup>2</sup>).
  2. Ventilation opening(s) shall be provided at floor level and shall have a total free area of not less than  $\frac{1}{2}$  square inch per pound (7.1 cm<sup>2</sup>/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5cm<sup>2</sup>). If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180 degrees (3.14 rad) and unobstructed.
  3. Every opening shall have minimum dimensions so as to permit the entrance of a 1/8 inch (3.2 mm) diameter rod.

---

## **Gas Manifold Pressure**

For natural gas, standard orifices are set for 4" W.C. (Water Column). A natural gas pressure regulator is provided. For propane (LP) gas, standard orifices are set for 10" W.C. A propane gas regulator with hose attachment for LP cylinder is provided. For plumbed-in LP installation, use the convertible regulator and set it for LP gas.

## **Gas Supply Pressure**

Maximum line pressure (before the regulator) for Natural gas and plumbed-in Propane is 14" W.C., ½ psig (3.5 kPa).

Maximum line pressure for Natural Gas is 7" W.C. Minimum line pressure for propane is 11" W.C.

## **Gas Pressure Regulator**

The unit must be used with the gas pressure regulator. The regulator will control and maintain a uniform gas pressure in the manifold. The burner orifices have been sized for the gas pressure delivered by the regulator.

## **Cylinder Specification**

Any LP gas supply cylinder used with this grill must be approximately 12 inches in diameter and 18 inches high. The maximum fuel capacity is 20 lbs. of propane or 5 gallons. Full cylinder weight should be approximately 38 lbs. (43.7 lbs. nominal water capacity.) Always use the cylinder dust cap on the cylinder valve outlet during transport and when the cylinder is not connected to the grill.

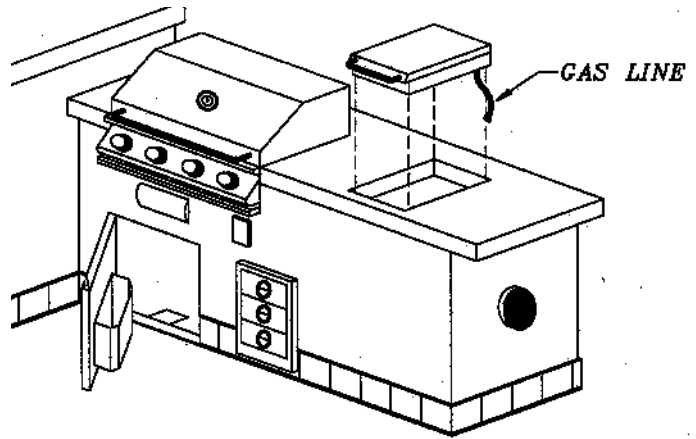
## **Transporting the LP Gas Supply Cylinder**

Only one cylinder should be transported at a time. Transport cylinder in an upright and secure manner with control valve turned off and the dust cap in place.

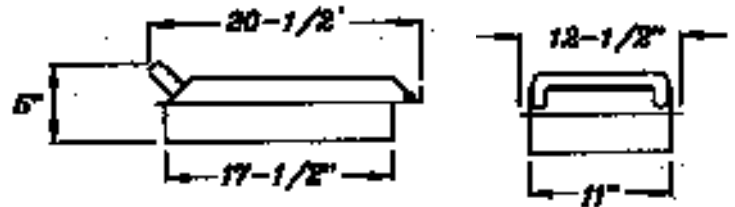
# INSTALLATION OF YOUR NEW GRILL

(continued)

- 1) Install side burner into an area of 17-1/2 long, 11 inches wide and 3 inches deep.
- 2) Assemble a 3/8 pipe nipple to the 3/8 pipe tee using teflon tape or pipe sealant. Use only sealant that is approved for use on LP gas.

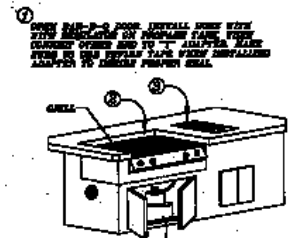
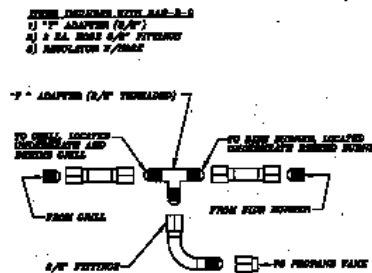


- 3) Install the pipe tee assembly to the grill intake pipe with pipe sealant. Tighten assembly and align the branch opening of the tee to the hole of the cabinet.



- 4) Connect the flexible hose (male end) to the pipe tee with pipe sealant.

- 5) Install and secure the Side Burner into the island by simply setting in place.



- 6) Connect the female end of the flexible hose to the side burner intake pipe with pipe sealant.

- 1) OPEN SIDE-BURNER. INSTALL HOSE WITH TIGHT CONNECTION TO SIDE-BURNER. TIGHTEN HOSE AND TO 1/2" ADAPTER. MAKE SURE TO USE TIGHTEN TANK WHEN INSTALLING ADAPTER TO INSURE PROPER SEAL.
- 2) FROM GRILL OPENER END OF 1/2" ADAPTER. TIGHTEN HOSE ADAPTER AND HOSE. MAKE SURE TIGHTEN TANK ON ALL CONNECTIONS.
- 3) CONNECT THE LAST OPEN LINE TO THE SIDE BURNER. (USE TIGHTEN TANK ON ALL CONNECTIONS)

- 6) Connect gas supply to the grill following the instructions on page 8.

- 7) Check for gas leaks using soap water solution. (1 part liquid soap, 3 parts water)

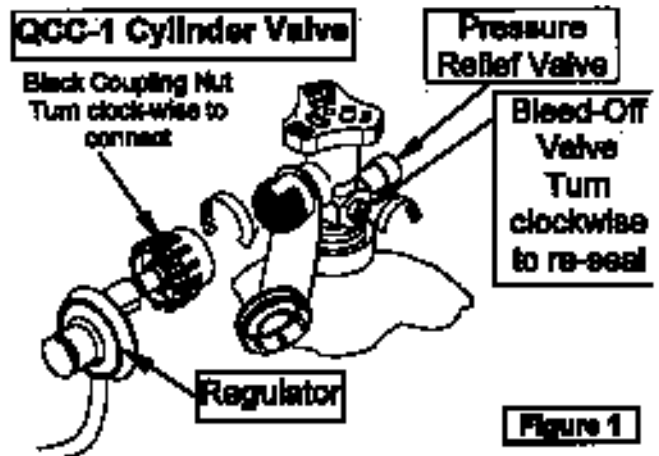


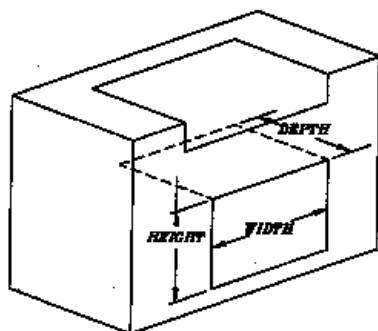
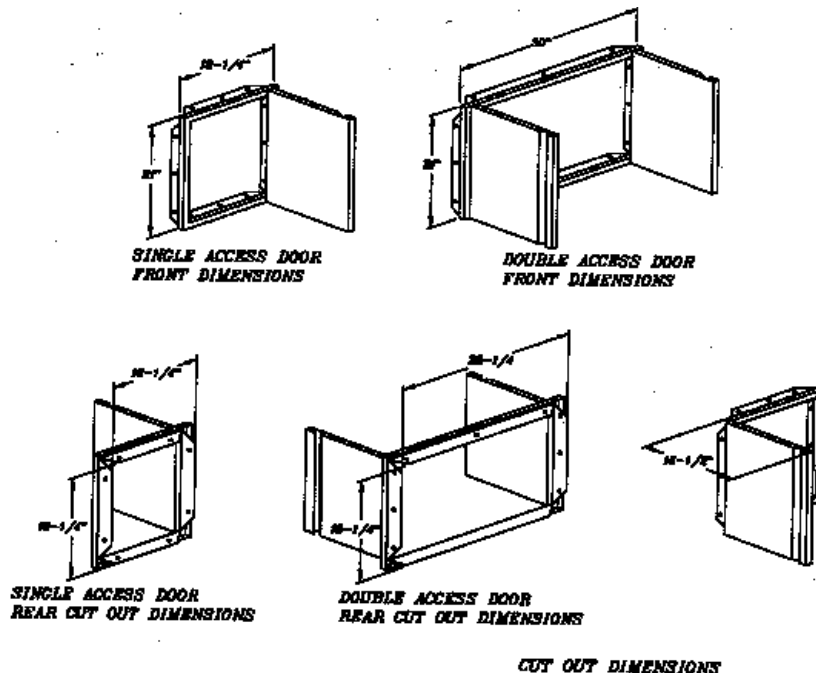
Figure 1

# INSTALLATION OF YOUR NEW GRILL

(continued)

## Installing Access Doors

1. Provide cut out and door jamb with inside dimensions as follows:  
19 3/8" X 28 3/8" for DAD-30 and  
19 3/8" X 40 3/8" for DAD-48
2. Check fitting of frame against cutout.  
Mark location of rivet nuts.
3. Chisel material out to clear space for the rivet nuts. (See figure 1)
4. Secure the steel frame with 16 screws of type #10 X 3/4 truss head phillips S/S.
5. Attach doors to frame.
6. Adjust doors as follows:
  - a) For height adjustment, loosen the two screws attached to each mounting plate.  
(See figure A)
  - b) Snap off hinge and secure mounting plate with #6 X 1 flat phillips S/S.  
(See figure B).
  - c) For side adjustment turn screw to increase or decrease door overlay.  
(See figure C)
  - d) For depth adjustment, loosen screw, adjust door to desired position and retighten screw.  
(See figure D)



SINGLE DOOR	
WIDTH	19-1/8"
HEIGHT	19-1/8"
DEPTH	2-1/2"
DOUBLE DOOR	
WIDTH	28-1/8"
HEIGHT	19-1/8"
DEPTH	2-1/2"



# INSTALLATION OF YOUR NEW GRILL

(continued)

## Adjustments and Efficiency

Prior to shipment each burner is tested and adjusted at the factory. Due to variations in the location, conditions, gas supply or when converting from one gas to another, readjustment of the burners may be necessary.

The flames of the burners (except the rotisserie burners) should be visually checked and compared to that of the figure on the right.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if dirt, debris, spider webs, etc. block the air shutter or burner ports. Proceed with air shutter adjustment.



“Insert Cad drawing showing proper grill burner flame height”

---

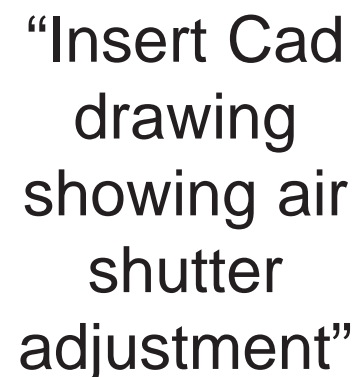
## Air Shutter Adjustment

A sheet metal disk known as an air shutter governs the amount of air entering the burner. It is locked in place by a setscrew, which must be loosened with a screwdriver prior to lighting the burner.

1. To access the grill burner air shutters, set all the knobs in the off position and remove them. Now take out the valve panel by first removing four screws. Pull the valve panel outwards while unplugging the cables attached to the rotary igniter.

2. With a screwdriver, loosen the lockscrew on the face of the air shutter.

3. Light the burner. For the following instructions be careful as the burner may be very hot.



“Insert Cad drawing showing air shutter adjustment”

## Air Shutter Adjustment (continued)

4. Notice the flame characteristics. If the flame is yellow, indicating insufficient air, turn the air shutter counter clockwise to allow more air to the burner.
5. If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise.
6. Repeat procedure for each burner requiring adjustment. Be sure to tighten air shutter screws when finished.
7. Once adjusted, turn the burner OFF and reverse steps to reassemble.

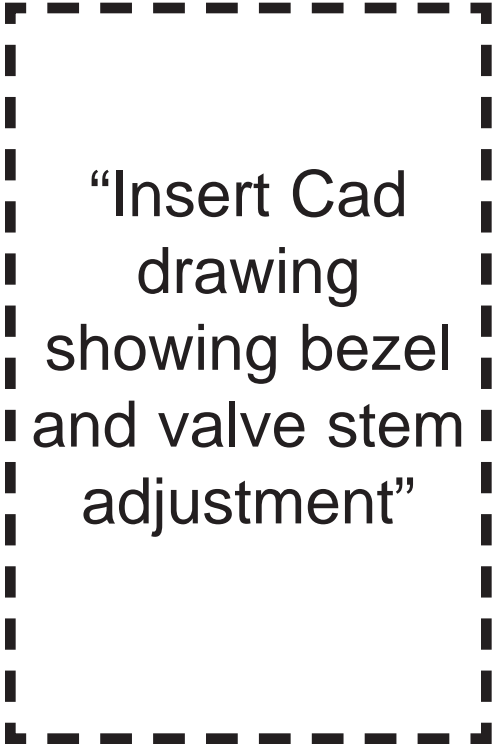
---

## Low Setting Adjustment Grill and Open Burners

The valves on your new grill feature an adjustable low setting. Due to fluctuations in gas pressure, heating value or gas conversion, you may feel it necessary to increase or decrease gas flow in the low position.

1. Begin by lighting the burner.
2. Turn the control knob to the lowest setting, all the way counter clockwise. The arrow will stop between MED and LOW.
3. Remove knob.
4. Hold the valve shaft with a pair of pliers and insert a thin, flat tipped screwdriver into the shaft. While viewing the burner, adjust to a minimum stable flame.
5. **WARNING!** Look for stability in the low flame setting. A too small burner flame may go out or be extinguished easily. Unburned gas can then escape creating a hazardous condition.

**NOTE:** It is normal to hear a popping sound when the burners are first turned OFF.



“Insert Cad  
drawing  
showing bezel  
and valve stem  
adjustment”

# INSTALLATION OF YOUR NEW GRILL

(continued)

## Leak Testing

Perform a leak test at least once each year whether the gas supply cylinder has been disconnected or not. In addition, anytime the gas cylinder is connected to the regulator or any part of the gas system is disconnected or replaced, conduct the leak testing. This applies to natural gas as well as LP Gas.

As a safety precaution, remember to always leak test your grill outdoor in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use only a leak testing solution as specified below.

## Leak Testing Procedure

1. Prepare a leak testing solution of sudsy water by mixing in a spray bottle half-liquid soap and half water.
2. Check and make sure all the control knobs are in the OFF position.
3. Turn cylinder valve knob counter clockwise one turn to open.
4. Apply leak-testing solution by spraying on joints of the gas delivery system.
5. Blowing bubbles in the soap solution indicates that a leak is present.
6. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it should become damaged. The cylinder must be replaced.

## **Leak Testing Procedure (continue)**

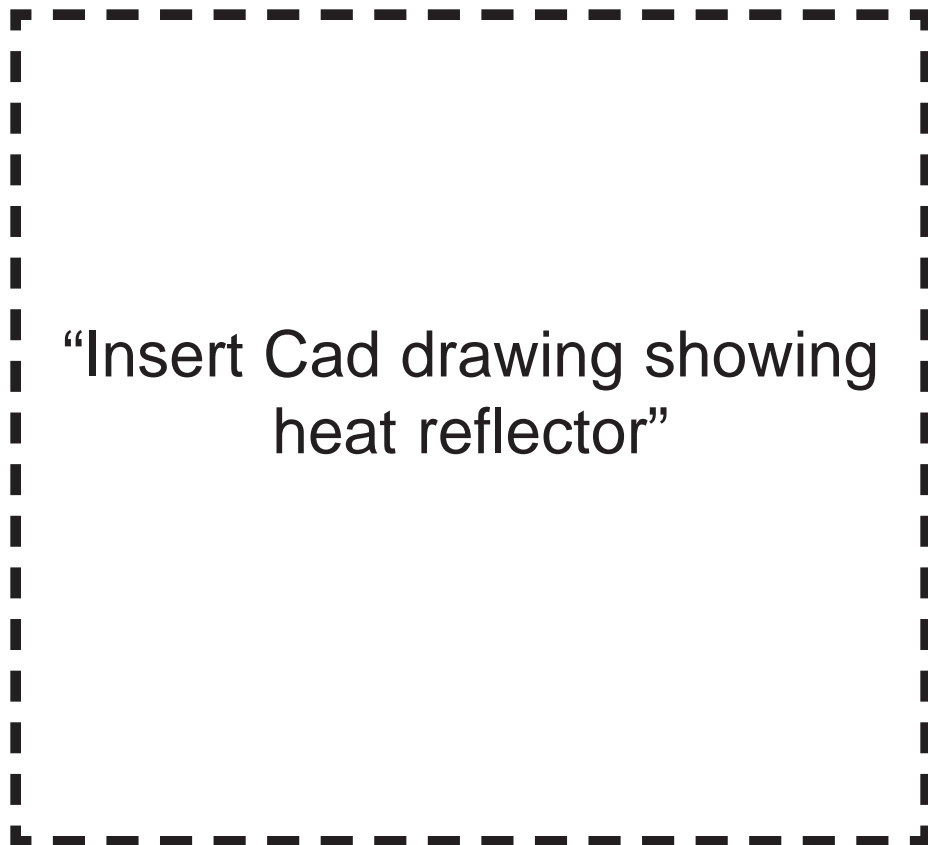
7. If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call an authorized gas appliance service technician or LP gas dealer. Do not use the appliance until the leak is corrected.

8. Push in and turn any control knob to release pressure in the hose and manifold.


9. Turn off the control knob.

## **Installing the Heat Deflector**

The Heat Deflector should be fully inserted in its position, as shown, before using the grill.



# FEATURES OF YOUR GRILL



“Insert Cad drawing showing grill features”

<b>Feature Index</b>		<b>See page</b>
<b>1. Grill</b>	Operation Cleaning	18-20 26-29
<b>2. Top Burners</b>	Operation Flame Height	24-25 25
<b>3. Smoker Drawer</b>	Operation	21
<b>4. Rotisserie</b>	Operation	22-23
<b>5. Grill Racks</b>	Cleaning	26
<b>6. Drip Tray</b>	Cleaning	27
<b>7. Exterior Surfaces</b>	Cleaning	27
<b>8. Questions?</b>	Easy Troubleshooting Guide	30-31

# **SPIDERS AND OTHER INSECTS WARNING...**

Spiders and other insects can nest in the burners of the grill and block the gas and airflow to the burner ports. This creates a dangerous condition that can result in a fire from behind the valve panel. It is good practice to inspect burners for blockage and clean them regularly; in addition, such inspection and cleaning is absolutely necessary if any of the following conditions exists:

- a) Smell of gas in conjunction with a yellow flame.
- b) Grill does not heat completely.
- c) Grill heats unevenly.

In case any of the above conditions is present, turn off the grill immediately; after allowing it to cool, inspect and clean the burners as described on page 28 of this manual.

## **BEFORE USING YOUR GRILL...**

Prior to turning the gas on, inspect the gas supply piping or hose. Make sure only the supplied hose and regulator are being used. If signs of abrasion, cuts wear and tear, or other damage are noticed on the hose, it should be replaced. Contact your local Cal Spas dealer for replacement parts.

# USING YOUR GRILL

Your new grill consists of a set of burners, a bed of ceramic briquettes and a heat retaining cooking rack. Each burner is rated at 25,000 BTU. The grill burners, encompassing the entire cooking area, are side ported to minimize blockage for falling grease and debris. Above the burners are stainless steel trays, which support the ceramic briquettes and protect the burner ports from blockage.

## Grilling

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 basted with a sugary marinade may need to lower heat setting near the end of the cooking time. Warming rack is used for defrosting or for keeping food warm while grilling.



## Grilling 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, also by the size and the 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 generally yields a juicer cut of meat.
- Use a spatula instead of tongs or a fork to turn the meat. 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 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.

## Operating the Grill

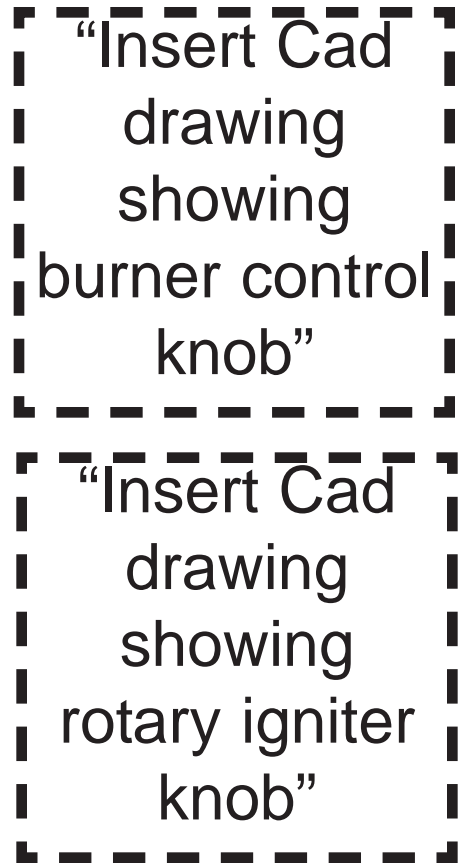
Make sure all burner controls are off. Do not attempt to light the burners if the smell of gas is present.

For LP units, check the connection with a soap and water solution after attaching the hose. Make sure there is gas in the tank and it is sitting upright.

1. Make sure the drip tray is in place.
2. Light the grill burners using the instructions below.
3. Turn the control knob to HI and preheat the grill for 15 minutes. The top cover is to be closed during the appliance preheat period.
4. Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between HI and LOW
5. Allow the grill to cool and clean the drip tray after each use.

## Lighting The Grill Burners

1. Open the hood.
2. Keep your face as far away from the burners as possible.
3. Push in and turn counter clockwise the gas control knob for the grill to the LITE or HI position.
4. Rapidly rotate the rotary igniter knob next to the control knob. A multiple clicking noise should be heard from the igniter indicating a spark is being provided to the burner.
5. Listen for the "Whoosh" sound. If the burner does not light on the first try, repeat immediately.
6. If the burner does not light after 5 seconds, turn the control knobs to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.





## **Lighting The Grill Burners (continued)**

6. Repeat the procedure or try "Manual Lighting procedure" below.
7. Upon successful lighting, repeat the process on the other burners you wish to light.
8. To shut off burners push in knob and turn to OFF. It is normal to hear a popping sound when the burners are turned off.

## **Manually Lighting The Grill Burners**

1. Open the hood.
2. Remove the grates over the burners you wish to light.
3. If you have just attempted to light the burner with the rotary igniter knob, allow 5 minutes for any accumulated gas to dissipate.
4. Keep your face as far away from the burners as possible.
5. Pass a lit, long stem match through one of the small briquette tray holes and position it near the burner ports.
6. Push in and turn counter clockwise the grill's gas control knob to the LITE position.
7. Listen for the "Whoosh" sound. If the burner does not light after 5 seconds, turn the control knobs to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
8. If the burner does not light after several attempts see Troubleshooting Guide on pages 30-31.
9. Upon successful lighting, repeat the process on the other burners you wish to light.

# USING THE SMOKER DRAWER

The smoker drawer consists of a stainless steel slide out drawer positioned near the front just above the grill burners. It is designed for easy use.

After deciding which wood chips to use (see chart below), soak them thoroughly in water, then place them into the drawer. Light the grill burner next to the smoker box and leave on HIGH setting for 5 to 10 minutes to initiate smoking. Lower the flame to appropriate cooking setting, then place meat on the grill. The specially designed smoker will smoke the wood while the grill cooks the food. Keeping the grill lid closed as much as possible will maximize the smoking effect.

If the wood chips do flame up, add small amount of water to extinguish the flame. This should be done carefully by pulling the drawer out slightly. Use caution when adding water to a hot drawer to avoid steam burns, and never completely remove a hot drawer.

The drawer may also be filled with water to produce steam. Whether smoking or steaming the lid should remain closed as much as possible to maximize the effect.

During extended roasting periods it is normal to add fresh wood chips to the drawer several times.

<b>Wood Type</b>	<b>Characteristics and Use</b>
<b>Alder</b>	A medium, tart smoke taste. Superb on salmon and other fish, chicken or game.
<b>Maple</b>	Sweet, hearty smoke flavor. Best with fish, jerky or bacon.
<b>Apple</b>	A light, sweet flavor. Superb with poultry, ham or sausage.
<b>Hickory</b>	Heavy smoke flavor. Best with beef, pork or game.
<b>Mesquite</b>	A light smoke flavor. Best with fish, poultry or beef.
<b>Oak</b>	Heavy smoke flavor. Best with beef, lamb or pork.
<b>Pecan</b>	A rich, sweet, versatile flavor. Can be used with anything.
<b>Grapevine</b>	A strong smoke flavor. Best with beef or poultry.

# USING YOUR ROTISSERIE

The rotisserie burner is an infrared type, which provides intense searing radiant heat. Preferred by professional chefs over other methods, this intense heat is ideal for searing in the natural juices and nutrients found in quality cuts of meat.

## Cooking with the Rotisserie

The rotisserie system is designed to cook items from the back using infrared heat. The location of the burner allows the placement of a rotisserie-basting pan (included) beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan, you can add herbs, onion, garlic, or spices. Hams are especially good with the addition of pineapple slices and brown sugar to the basting pan.

## Operating The Rotisserie

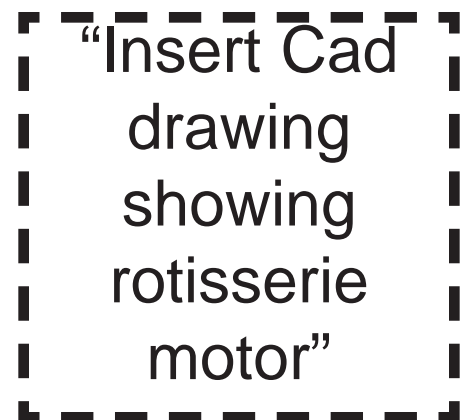
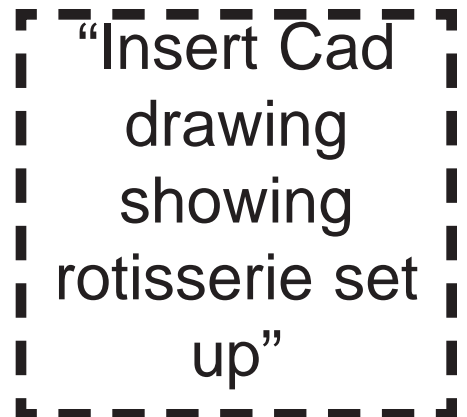
1. To load the rotisserie rod, hold the handle firmly while sliding one of the fork assemblies (prongs facing away from the handle) onto the rod. Push the rod through the center of the food, then slide the other holder (prongs toward the food) onto the rod. Center the meat on the rod and push the fork assemblies firmly together. Tighten the thumbscrews. To secure any loose portions of your meat, use butcher string (never use nylon or plastic string). Place basting pan under the food to collect the drippings.

2. To use the rotisserie, first mount the motor on the left side of the grill. Place securely onto support bracket.

3. The rod of the rotisserie system is assembled into the motor by placing the pointed end into the motor and resting the threaded end on the support at the side of the grill. Once the rod is pushed as far as possible into the motor, the grooved end of the rod should rest on the right side bracket.

4. If necessary, to offset unbalanced loads, slide the counter weight on to the rod. With the counter weight loose, allow the loaded rod to rotate and come to a stop. Now rotate the counter weight above the rod in a vertical position and tighten the thumbscrew. You can slide the counter weight away from or closer to the rotisserie rod as needed for balanced operation.

Light rotisserie burners following instructions on page 23. Once lit, the rotisserie burner will reach cooking temperature in about 1 minute. The orange/red glow will even out in about 5 minutes.



## Lighting The Infrared or Rotisserie Burner

1. Open the hood.
2. Push in and turn counter clockwise the gas control knob for the IR (infrared) burner to the HI position. This is the knob farthest to the left. On units with two IR burners, the control knob for the right IR burner is the knob farthest to the right.
3. Rapidly rotate the rotary igniter knob next to the IR burner knob. A multiple clicking noise should be heard from the igniter indicating a spark is being provided to the burner.
4. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light within 5 seconds, turn the control knob to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
6. Repeat the procedure or try "Manual Lighting procedure" as shown below.
7. Upon successful lighting, repeat the process on any other available IR burner you may wish to light.

Wait 5 minutes before re-lighting a HOT rotisserie burner.

## Manually Lighting The Infrared or Rotisserie Burner

1. Open the hood.
2. Push in and turn counter clockwise the gas control knob for the IR (infrared) burner to the HI position.
3. Hold a lit match next to the burner ports.
4. If the burner does not light within 5 seconds, turn the control knob to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
5. If the burner does not light after several attempts see troubleshooting guide on page 31.
6. Upon successful lighting, repeat the process on any other available IR burner you may wish to light.

Wait 5 minutes before re-lighting a HOT rotisserie burner.

“Insert Cad  
drawing  
showing  
burner control  
knob”

“Insert Cad  
drawing  
showing  
rotary igniter  
knob”

# USING THE TOP BURNERS

Your new grill has optional top burners equipped with rotary ignite knobs for lighting.

## Lighting The Open Burners

1. Remove the burner cover, if any, or any cooking utensils from the burner grate. Caution: The burner cover may be hot if the grill burners are in operation.
2. Push in and turn counter clockwise the gas control knob for the burner to the LITE position.
3. Rapidly rotate the rotary igniter knob next to the control knob. A multiple clicking noise should be heard from the igniter indicating a spark is being provided to the burner.
4. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light after 5 seconds, turn the control knobs to the OFF position. Wait 45 seconds until the gas clears before attempting to light it again.
6. Repeat the procedure or try "Manual Lighting procedure" below.
7. Upon successful lighting, repeat the process on any other available burner you may wish to light.

“Insert Cad  
drawing  
showing  
burner control  
knob”

“Insert Cad  
drawing  
showing  
rotary igniter  
knob”

## Manually Lighting The Open Burners

1. Remove the burner cover, if any, or any cooking utensils from the burner grate. Caution: The burner cover may be hot if the grill burners are in operation.
2. Push in and turn counter clockwise the gas control knob for the burner to the LITE position.
3. Hold a lit match next to the burner ports.

## Manually Lighting The Open Burners (continued)

4. If the burner does not light after 5 seconds, turn the control knobs to the OFF position. Wait 45 seconds until the gas clear before attempting to light it again.
5. If the burner does not light after several attempts see troubleshooting guide on pages 30-31.
6. Upon successful lighting, repeat the process on any other available burner you may wish to light.

## Flame Height

The correct height of the flame depends on the size and material of the utensil being used, the food being cooked and how much liquid is in the utensil.

Here are some basic rules for selecting the flame height.

- The flame should never extend beyond the bottom of the pan.
- Utensils, which conduct heat slowly (such as glass-ceramic) should be used with a low or medium flame unless you are cooking with a large amount of liquid.
- When boiling, adjust the flame to the size of the cookware until boiling begins. The lower flame height to the minimum needed to maintain a gentle boil. Foods cook just as fast at a gentle boil, as they do at a vigorous boil.



# CLEANING AND MAINTENANCE

As with any piece of fine equipment, your New Grill must be kept clean and properly maintained to maximize its performance and longevity.

Clean internal parts of the grill regularly as determined by the amount of use and foods cooked. Clean the entire grill once a year.

To assure safe and proper maintenance, we recommend you follow these directions carefully.

**IMPORTANT: DISCONNECT ELECTRICAL SUPPLY  
BEFORE CLEANING ANY PART OF THE GRILL**

## **Cleaning the Grill Racks**

The easy way to clean the grill racks is to scrub them immediately after you have finished cooking and turned off the flame. Wear a grill mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in tap water and scrub the hot grill. Dip the brush frequently in this tap water. Steam, created as water contacts with the hot grill, assists the cleaning process by softening any food particles. The food particles will fall onto the briquette tray and burn or fall into the drip tray. If the grill is allowed to cool before cleaning, the removal of those residual particles from food will be more difficult.

If desired, when completely cool, remove the grill racks for thorough cleaning. Use soap and water for this cleaning. Specks or grease can gather on the surface of the stainless steel and bake on to the surface rack and give the appearance of rust. For removal use an abrasive pad (like Scotch Brite) in conjunction with a stainless steel cleaner. This needs to be done in extreme cases only, or before storing the grill for an extended period.

## **Cleaning the Warming Rack**

The warming rack can be cleaned using the same procedure as with the grill racks above.

