

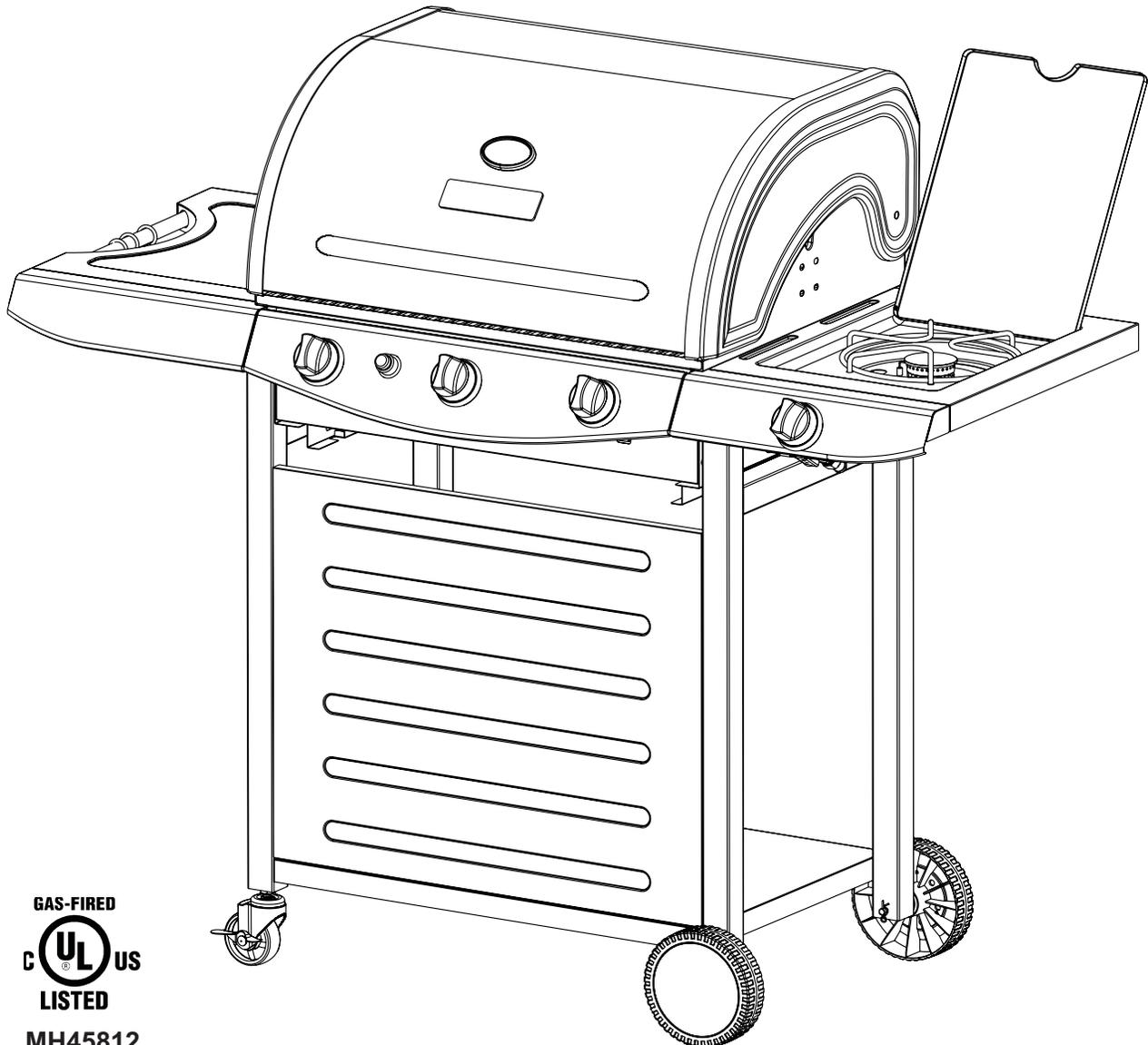
ITEM # 196124

# BBQ grillware®

## 3-Burner LP Gas Grill

MODEL # GGPL-2100

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GAS-FIRED  
c  US  
LISTED  
MH45812  
3JYP

version 2.0



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-866-869-5300, 8 a.m.-6 p.m., EST, Monday-Friday.

 **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.
3. This grill is for outside use only, and should not be used in a building, garage, under overhangs or any other enclosed area.
4. Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.

**CALIFORNIA PROPOSITION 65**

- (1) Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
- (2) This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

*Wash your hands after handling this product*

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## SAFETY INFORMATION

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Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at 1-866-869-5300, 8 a.m.-6 p.m., EST, Monday-Friday.

1. DO NOT store or use gasoline or any other flammable vapors and liquids within 25 feet (8m) of this or any other appliance.
2. When cooking with oil/grease, do not allow the oil/grease to exceed 350° F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.
3. An LP Cylinder not connected for use should be stored a minimum of 10 feet (3m) away from this or any other appliance.
4. If you smell gas:
  - Shut off gas to the grill.
  - Extinguish any open flame.
  - Open Lid.
  - If odor continues, immediately call your gas supplier or fire department.
5. This grill is for use with propane gas only (propane gas cylinder not included).
6. Never attempt to attach this grill to the self-contained propane system of a camper trailer, motor home or house.
7. Never use charcoal or lighter fluid with the grill.
8. Do not use gasoline, kerosene or alcohol for lighting. The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for propane gas cylinders of the U.S. Department of Transportation (DOT) CFR 49. This grill is not intended to be used in or installed on recreation vehicles and/or boats.
9. Do not attempt to move the grill while it is lit.
10. Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
11. Keep all combustible items and surfaces at least 20 inches (50.8 cm) away from the grill at all times.
12. DO NOT use this gas grill or any gas product near unprotected combustible constructions.
13. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
14. Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc...).
15. Do not alter this grill in any manner.
16. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to operating the appliance. The replacement hose assembly will be that which is specified by the manufacturer.
17. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
18. Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
19. Keep the grill's valve compartment, burners and circulating air passages clean. Inspect the grill before each use.

20. **This grill is for outside use only, and should not be used in a building, garage, under overhangs or any other enclosed area.**

21. The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.

22. Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.

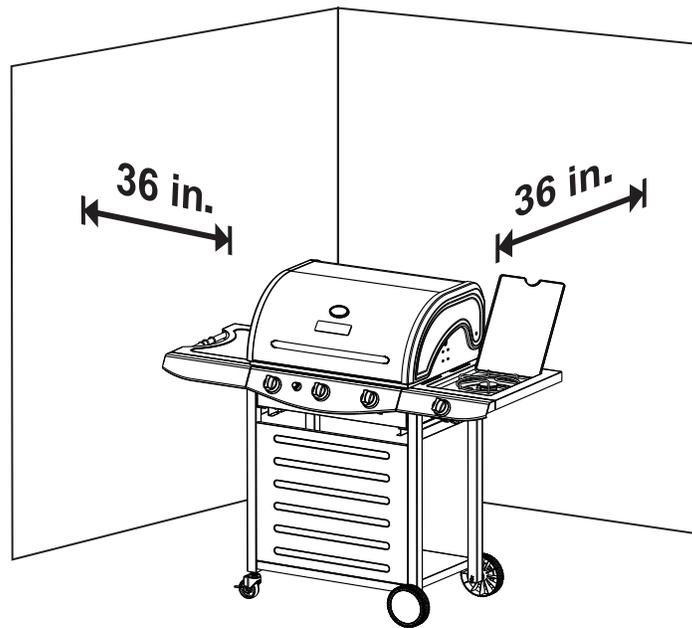
23. Always place your grill on a hard, level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.

24. **Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.**

25. Do not place this grill on any type of tabletop surface.

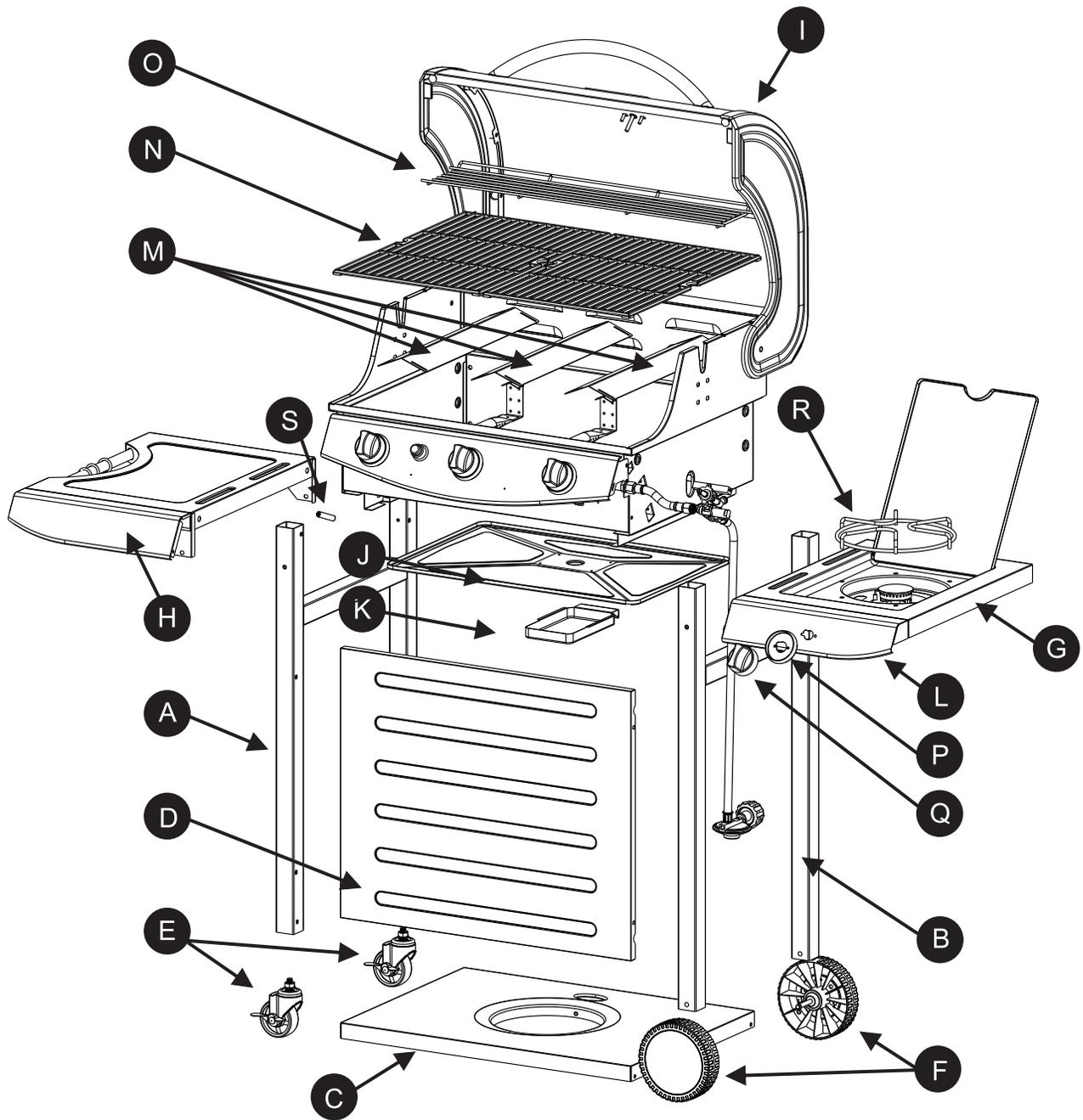
26. Do not use the grill in high winds.

27. Minimum clearance from sides and back of unit to combustible construction, 36 inches from sides and back.



NOTE: The installation must confirm with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z 223.1/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, ANSI A 119.2/ NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

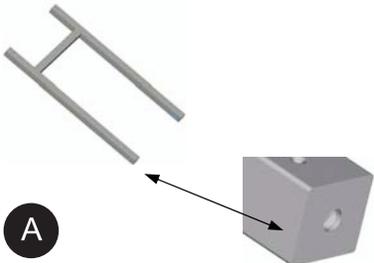
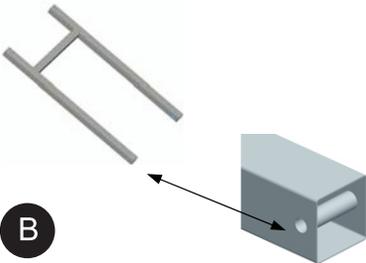
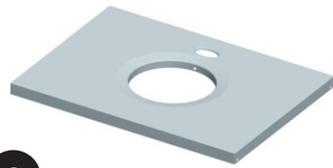
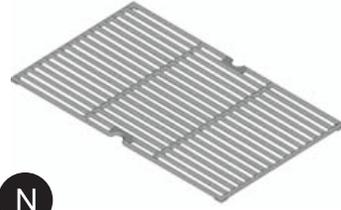
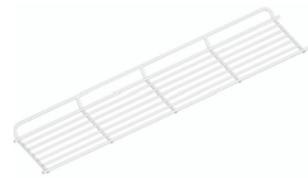
PACKAGE CONTENTS



Part	Description	Quantity
A	Left side frame	1
B	Right side frame	1
C	Base panel	1
D	Front cart panel	1
E	Caster	2
F	Wheel assembly	2
G	Right side table	1
H	Left side table	1
I	Grill housing assembly	1
J	Drip pan	1
K	Grease collector	1
L	Right side control panel	1

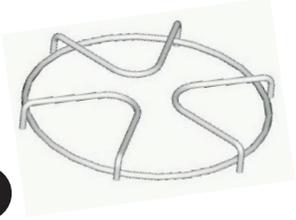
Part	Description	Quantity
M	Heat shield	3
N	Cooking grid	2
O	Warming rack	1
P	Knob bezel	1
Q	Knob	1
R	Side burner rack	1
S	AA battery	1

ILLUSTRATED PARTS LIST

<p>Left side frame</p>  <p>A</p>	<p>Right side frame</p>  <p>B</p>	<p>Base panel</p>  <p>C</p>
<p>Front cart panel</p>  <p>D</p>	<p>Caster</p>  <p>E</p>	<p>Wheel assembly</p>  <p>F</p>
<p>Right side table</p>  <p>G</p>	<p>Left side table</p>  <p>H</p>	<p>Grill housing assembly</p>  <p>I</p>
<p>Drip pan</p>  <p>J</p>	<p>Grease Collector</p>  <p>K</p>	<p>Right side control panel</p>  <p>L</p>
<p>Heat shield</p>  <p>M</p>	<p>Cooking grid</p>  <p>N</p>	<p>Warming rack</p>  <p>O</p>

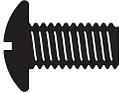
ILLUSTRATED PARTS LIST

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<p>Knob bezel</p>  <p>P</p>	<p>Knob</p>  <p>Q</p>	<p>Side burner rack</p>  <p>R</p>
<p>AA battery</p>  <p>S</p>		

## HARDWARE CONTENTS

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Part	Description	Quantity	Picture	Part	Description	Quantity	Picture
BB	M6x12 Screw	20		GG	Washer	6	
CC	M4x10 Screw	3		HH	Lock Washer	14	
DD	R-Pin	2		FF	Wrench	1	
EE	C-Clip	1					

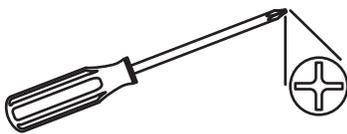
## PREPARATION

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Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

Estimated Assembly Time: 30~40 minutes

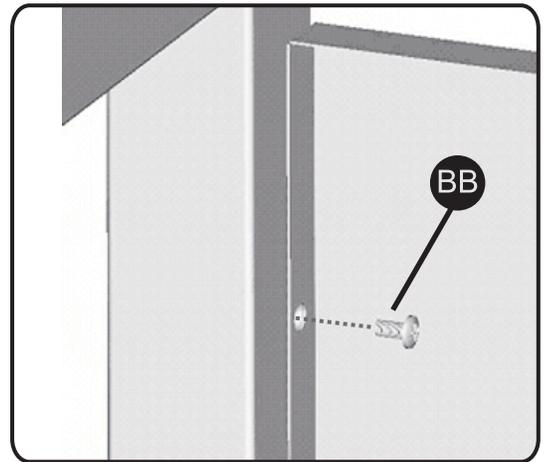
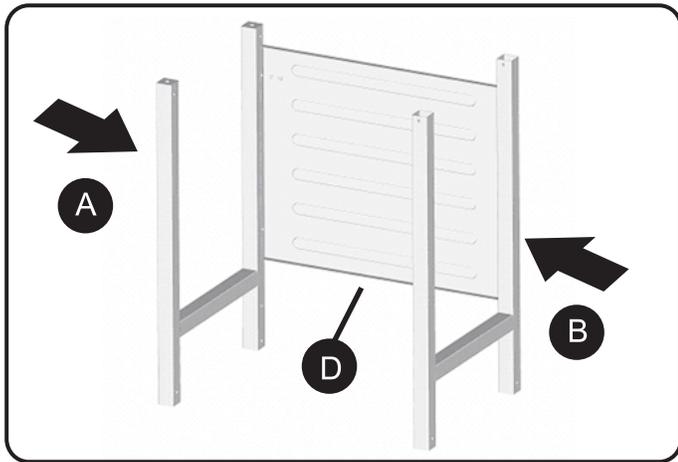
Tools Required for Assembly (not included):



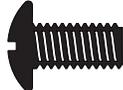
# ASSEMBLY INSTRUCTIONS

## Step 1:

Attach left side frame (A) and right side frame (B) to the front cart panel (D) using **four** M6x12mm screws (BB).

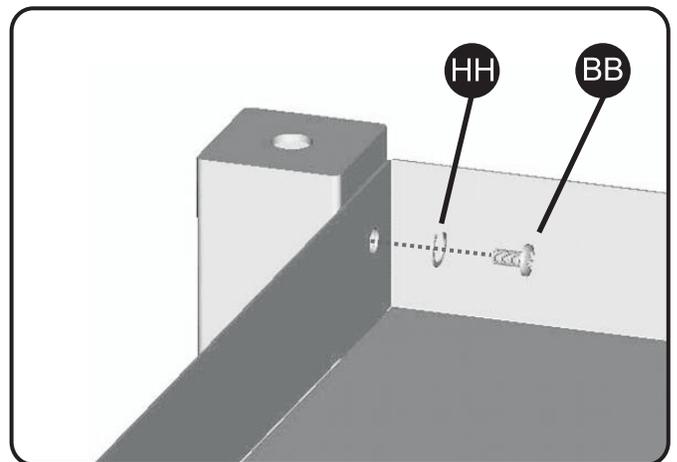
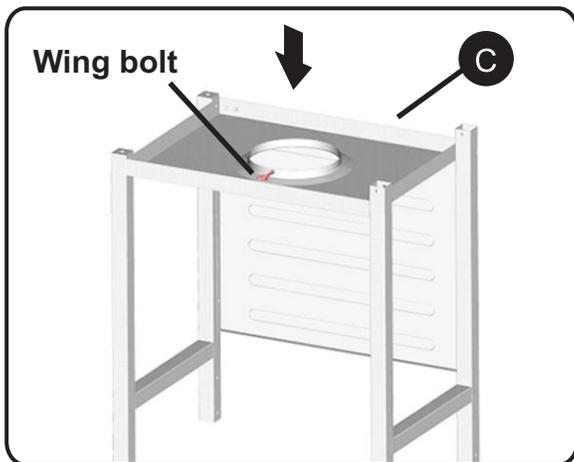


### Hardware Used

BB M6x12 Screw  x 4

## Step 2:

Install the base panel (C) into the cart assembly using **four** lock washers (HH) and **four** M6x12mm screws (BB). Make sure the wing bolt preassembled on the base panel faces away from the front cart panel as shown.

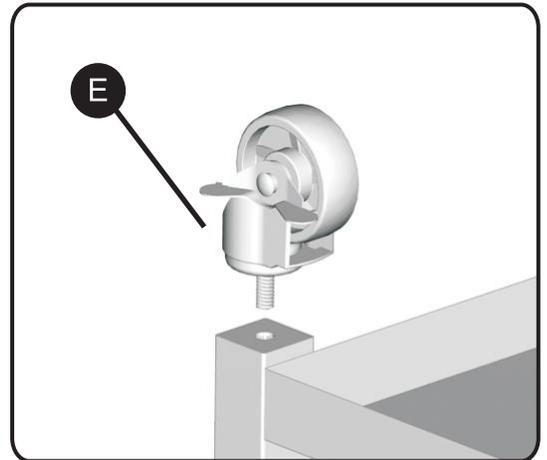
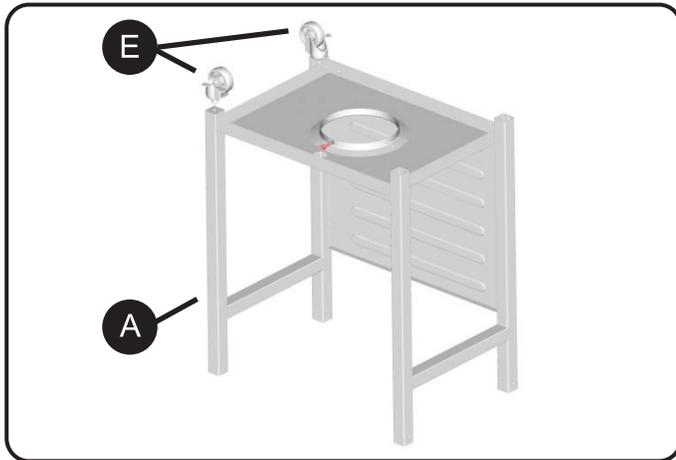


### Hardware Used

BB M6x12 Screw  x 4  
HH Lock Washer  x 4

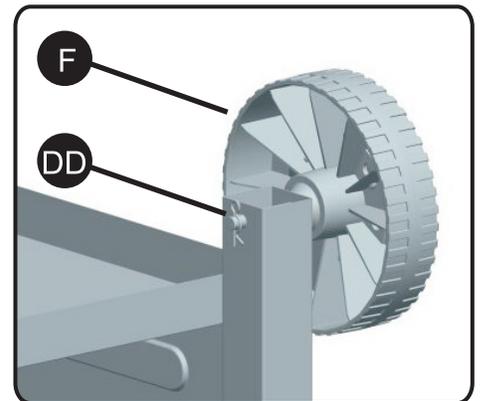
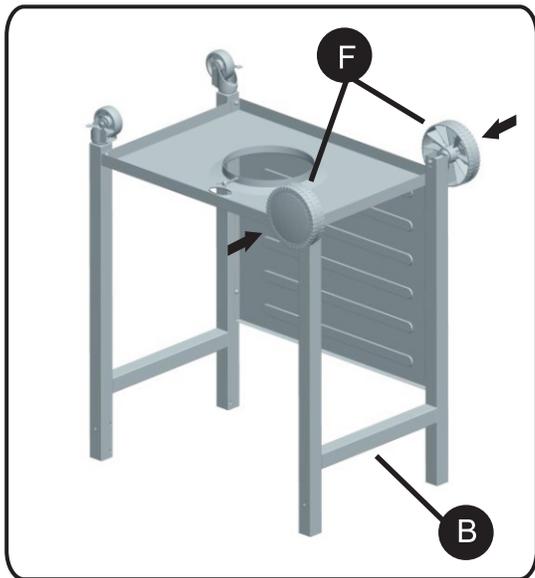
**Step 3:**

Insert the caster wheel assemblies (E) into the left side frame (A) using wrench (FF) provided.



**Step 4:**

Install the wheel assemblies (F) on the right side frame (B) using two R-pins (DD) as shown.



Hardware Used



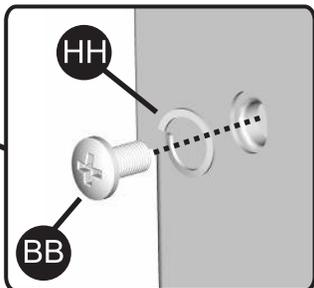
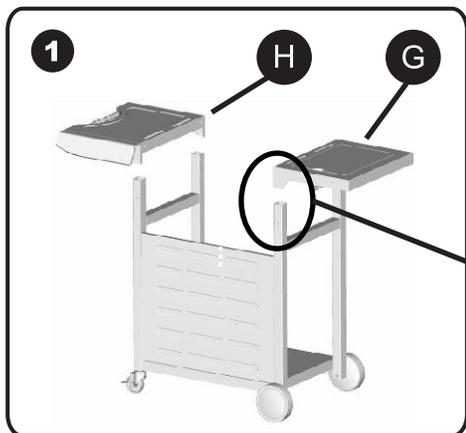
R-Pin



x 2

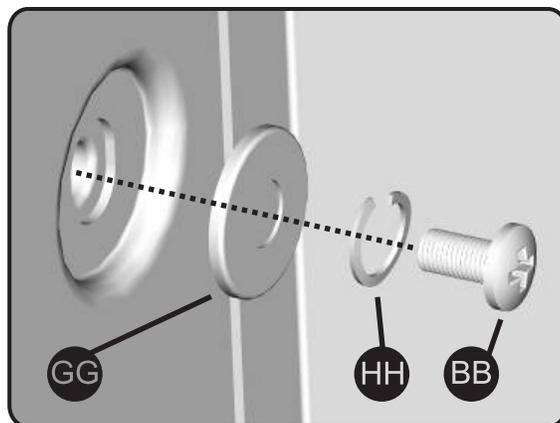
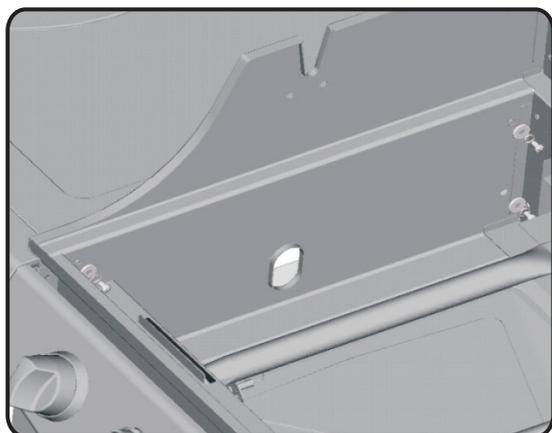
**Step 5:**

- 1) Place the left side table (H) and the right side table (G) at the top of the cart assembly using **four** lock washers (HH) and **four** M6x12mm screws (BB) as shown.
- 2) Place the grill housing assembly (I) into the cart assembly.

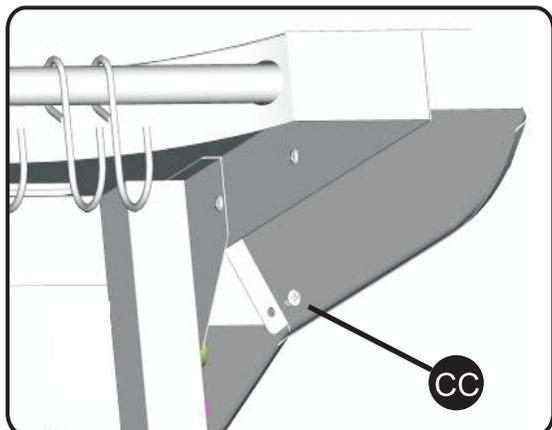


3) Install the grill housing assembly using **six** washers (GG), lock washers (HH), and M6x12mm screws (BB) as shown. First insert the back screws in an alternating pattern (install one screw on the left then install the next screw on the right side).

**NOTE: DO NOT TIGHTEN SCREWS UNTIL ALL FASTENERS ARE INSTALLED**



4) Install the left side control panel with the grill housing assembly control panel using one M4x10mm screw (CC) as shown.

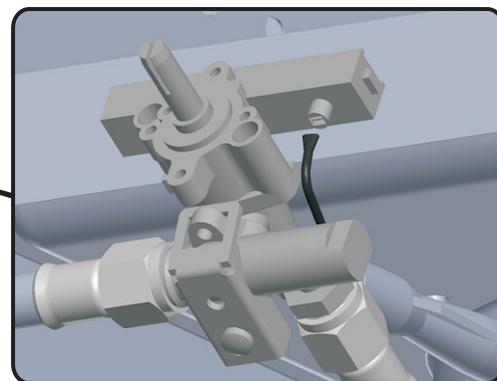
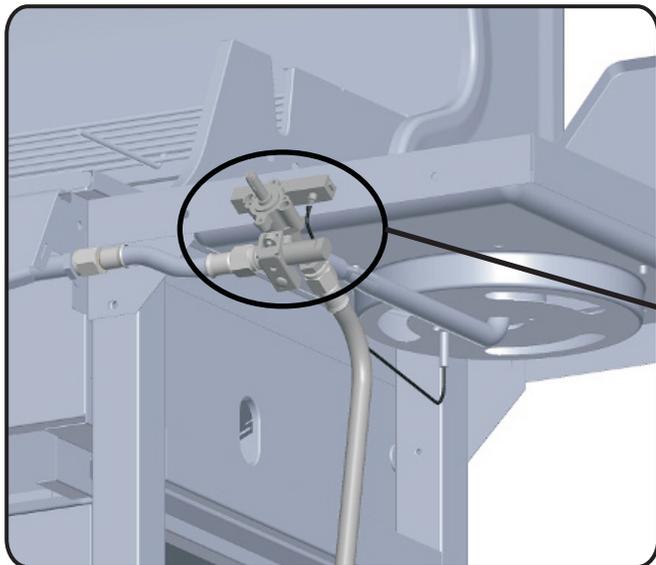


Hardware Used

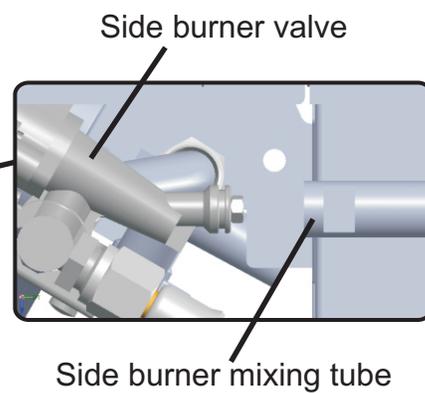
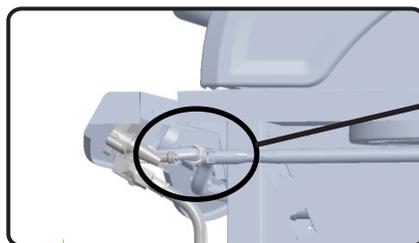
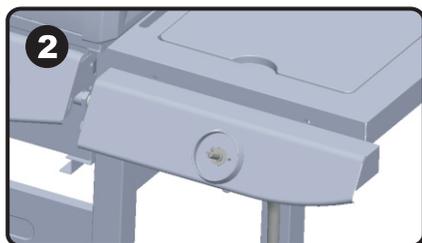
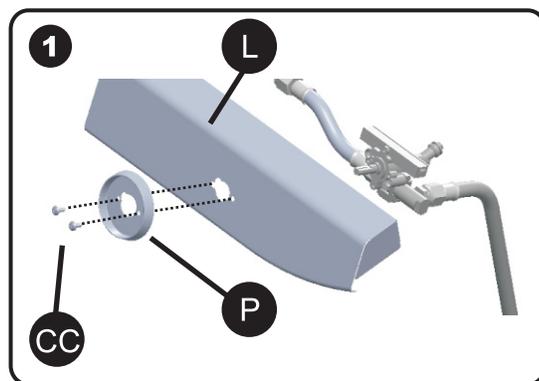
<b>BB</b>	M6x12 Screw		x 10
<b>HH</b>	Lock Washer		x 10
<b>CC</b>	M4x10 Screw		x 1
<b>GG</b>	Washer		x 6

**Step 6:**

- 1) Install the electrode wire to the side burner valve by plugging the end of the wire into the socket as shown.

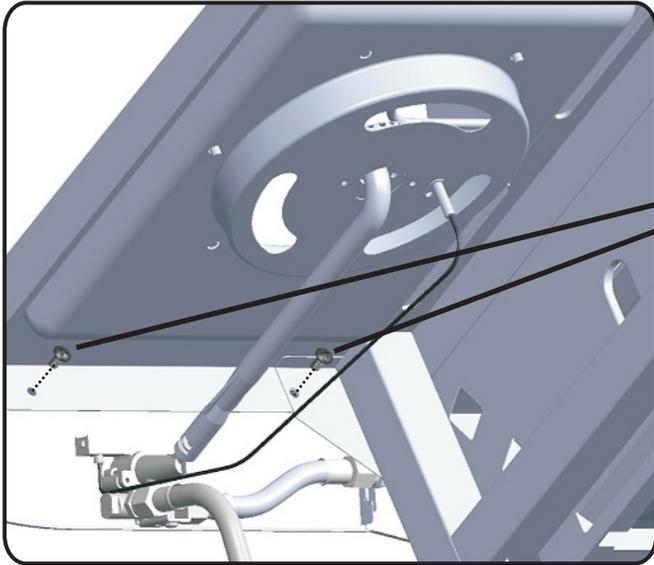


- 2) Install the knob bezel (P) onto the right side control panel (L) and side burner value using two M4x10mm screws (CC), making sure to keep the side with the red line of the knob bezel upward as shown.
- 3) Insert the right side control panel with front control panel as shown, making sure the side burner valve and the side burner mixing tube align.

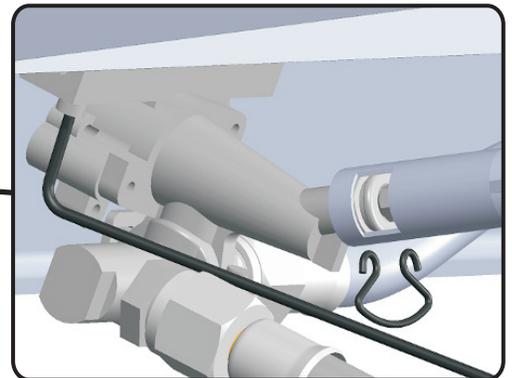
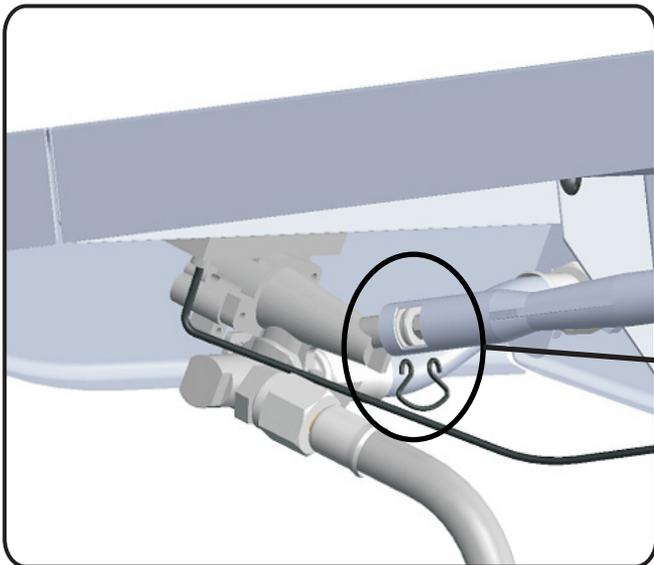


## ASSEMBLY INSTRUCTIONS

4) Install the right side control panel on right side table using two M6x12mm screws (BB) as shown.



5) Connect the side burner mixing tube with the C-clip (EE).

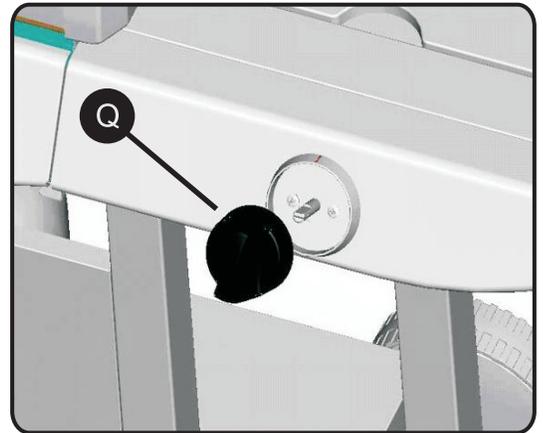


### Hardware Used

BB	M6x12 Screw		x 2
CC	M4x10 Screw		x 2
EE	C-Clip		x 1

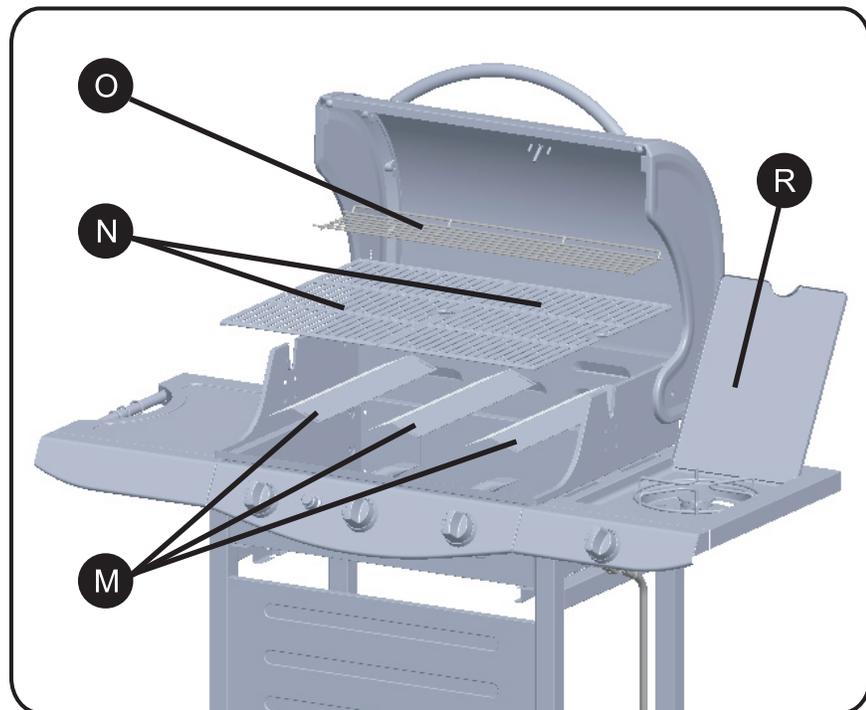
**Step 7:**

Install the knob (Q) on the right side table assembly as shown.



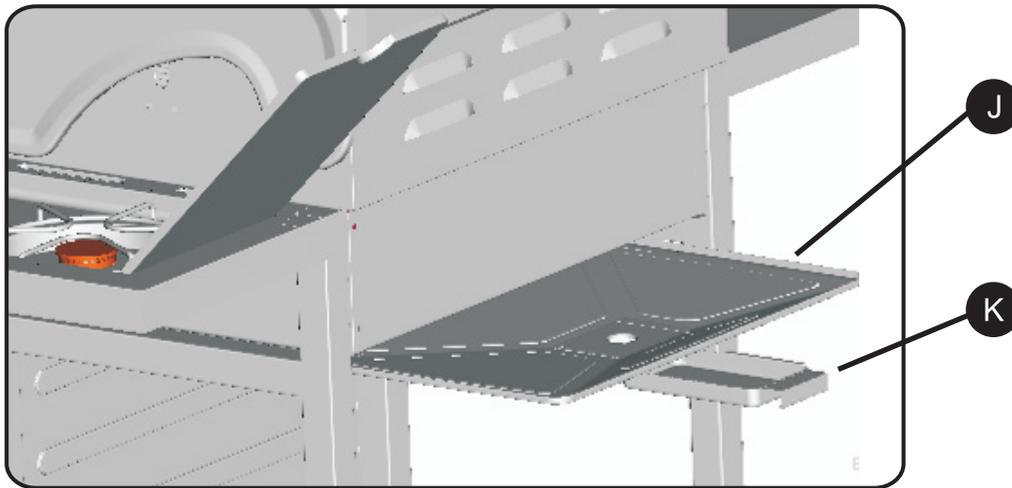
**Step 8:**

Open the lid and put three heat shields (M) into the grill housing. Place two cooking grates (N) in the grill housing. Install the warming rack (O) on the top of the grill housing. Install the side burner rack (R) as shown.



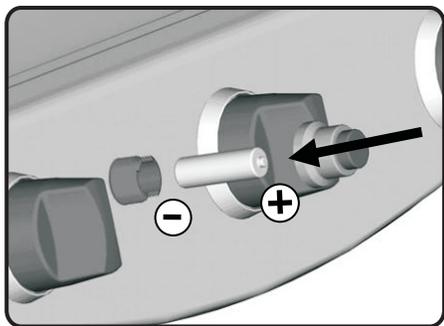
## Step 9:

Install the drip pan (J) under the grill housing at the back side. Install the grease collection pan (K) under the drip pan as shown.

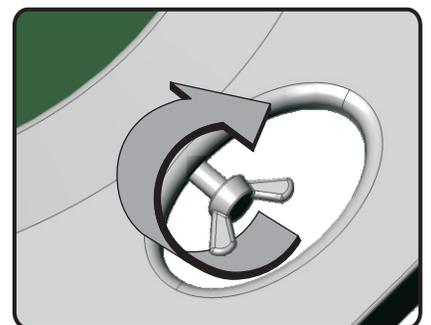


## Step 10:

To install battery, open the ignitor by turning counterclockwise until the ignitor button detaches itself. Install the AA battery provided, and then re-attach by screwing the ignitor button clockwise.



- 1) Place a gas cylinder (sold separately) into the cart assembly and connect the cylinder with the gas hose/regulator as shown.
- 2) Turn the screw on the base panel clockwise to secure the gas cylinder as shown.



### CAUTION:

Only use the regulator provided!

If a replacement is necessary, please call our customer service center. Do not use replacement parts that are not intended for this grill.

### Connecting gas cylinder:

The propane gas supply cylinder to be used must be constructed and marked in accordance with the *Specifications for Propane Gas Cylinders* of the U.S. Department of Transportation (DOT). Only cylinders with a listed overfill prevention device (OPD) and marked "propane" may be used. Cylinders with an OPD will have valve handles with three "lobes" (prongs). Use only 20-pound cylinders (Height 18.11", Diameter Tank 9.84", Diameter base 8.03") equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances. The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. 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. Your cylinder must never be stored where temperatures can reach over 125°F. Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve or in the head of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Disconnect the propane cylinder from the regulator valve when the grill is not in use. DO NOT obstruct the flow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. Please put the proper cylinder orientation to provide vapor withdrawal.

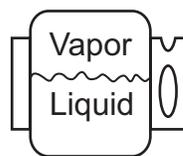
**WARNING:** The cylinder valve always has to be above the horizontal position, for the cylinder to have vapor withdrawal only.



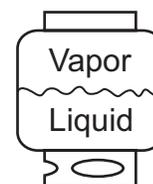
**CORRECT**



**WRONG**



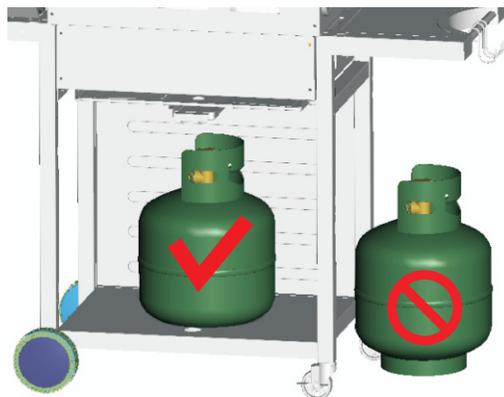
**WRONG**



**WRONG**

### DANGER

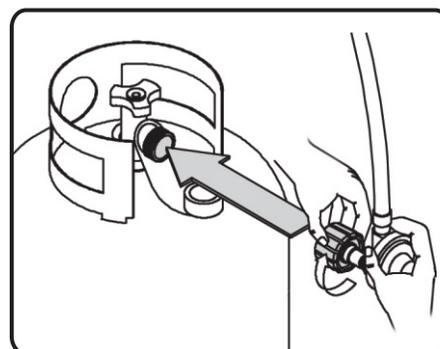
- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- If the instructions in (a) and (b) are not followed, a fire may occur, possibly causing serious injury or death.



### Connecting the Gas Cylinder

Always place the propane cylinder on the tank brackets located on the right side of the cart. Always confirm that all burner control knobs are in the OFF position before activating the gas supply.

Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner and burner ports. Always connect the gas supply regulator as follows: Insert the nipple of the valve coupling into the tank valve and tighten the connection collar by turning it clockwise with one hand while holding the regulator with the other hand. (See diagram to right)



Disconnect the propane cylinder from the regulator valve when the grill is not in use. Do not obstruct the flow of combustion air and ventilation air to the grill. Keep ventilation openings of the cylinder enclosure free and clear from debris. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

**Note: Before starting the grill, check for leaks. Make sure the regulator valve is securely fastened to the valve assembly tube and the cylinder.**

### To prevent fire or explosion hazard when testing for a leak:

1. Always perform the "leak test" as described below before lighting the grill or each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the propane supply. Call a gas appliance service shop or your local propane gas supplier.

### To Perform a Leak Test:

Make 2-3 oz. (0-90 ml) of leak solution by mixing one part liquid dishwashing soap with three parts water in a spray bottle.

NOTE: Make sure control knobs are off.

Spray solution at the tank valve to regulator connection.

Inspect the solution at the connection looking for bubbles. If NO bubbles appear, the connection is secure. If bubbles appear, you have a leak. Check the regulator connection as follows:

Disconnect regulator from the tank and reconnect, making sure the connection is secure.

Retest with solution. If you continue to see bubbles, replace the cylinder.

### Lighting Your Grill

**DANGER: Failure to open lid while igniting the grill or not waiting 5 minutes to allow the gas to clear if the grill does not light may result in an explosive flare-up which can cause serious bodily injury or death.**

Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned on "high." This will "heat clean" the internal parts and dissipate odor from the manufacturing processes and painted finish.

### Main Burners

1. Read ALL instructions before lighting.
2. Open lid before lighting.
3. Open the LP-Gas Cylinder Valve.
4. To ignite a burner, push and turn the burner control knob to high.
5. Press the electronic ignitor and hold for 3 to 5 seconds to light the burner.
6. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.
7. Follow same steps to light left and right main burners.

After lighting, observe the burner flame and make sure all burner ports are lit.

If burner flame goes out during operation, immediately turn the gas "off" on the grill and at the gas cylinder and open lid to let the gas clear for about 5 minutes before re-lighting. Clean your grill after each use. DO NOT use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire.

### Side Burner

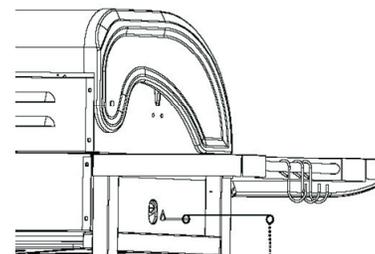
1. Read ALL instructions before lighting.
2. Open lid during lighting. Lid must be open when burner is on.
3. Burner valves must be in the "off" position.
4. Open the LP-Gas cylinder valve.
5. Push in side burner control knob fully and rotate slowly about 1/4 turn counterclockwise until a click is heard.
6. If ignition does not occur, repeat step 5 in rapid succession for no more than 5 seconds or until burner ignites. If ignition still does not occur, immediately turn the burner control(s) off, wait 5 minutes for the gas to clear and repeat the lighting procedure.
7. After burner ignites, adjust control knob to desired cooking setting.

### Shutting Off Burners:

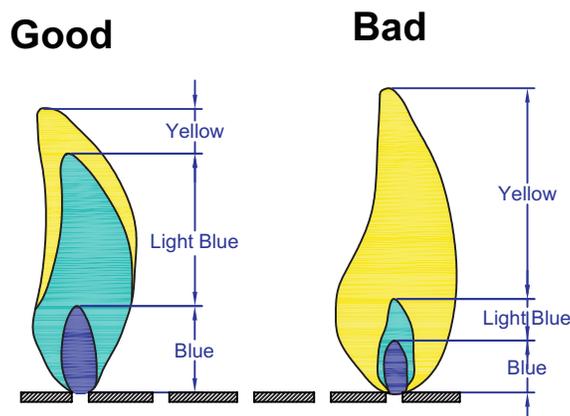
1. Always turn the valve knob(s) clockwise to the High position, and then push in and turn to OFF. Never force the knob without depressing it as this can damage the valve.
2. Promptly turn the gas supply OFF at the propane cylinder.
3. Close the lid of the grill.

### Lighting Burner With A Match:

1. Place a match in the end of the match holder that is pre-installed on the side of Grill Housing. Once lit, immediately place the flame through the hole as shown near the burner ports.
2. Press in knob and rotate counterclockwise to High setting and burner should light immediately. If more than one burner is desired, turn other knobs to “on” positions after first burner is lit.
3. Adjust burners to desired cooking settings.



**Observe Flame Height When Lit: Flame should be a blue / yellow color between 1- 2 in. high.**



## CARE AND MAINTANCE

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### CAUTION:

All cleaning and maintenance should be done when grill is cool and with the gas supply turned off at the propane cylinder.

DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

### Cleaning

Burning-off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up. To “Burn Off” or heat clean your grill, turn the 3 main burners to HIGH and run for 15 minutes with the lid closed. Then use a wire brush to clean the grids.

### Recommended cleaning materials -

Mild dishwashing liquid detergent, hot water, nylon cleaning pad, wire brush.

DO NOT use cleaners that contain acid, mineral spirits or xylene.

### Outside surfaces -

Use a mild dishwashing detergent and hot water solution to clean, and then rinse with water.

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly with strong solution of detergent and hot water. Rinse with water and allow to completely dry.

Interior of grill bottom - Remove residue using brush, scraper and/or cleaning pad, and then wash with dishwashing detergent and hot water solution. Rinse with water and let thoroughly dry.

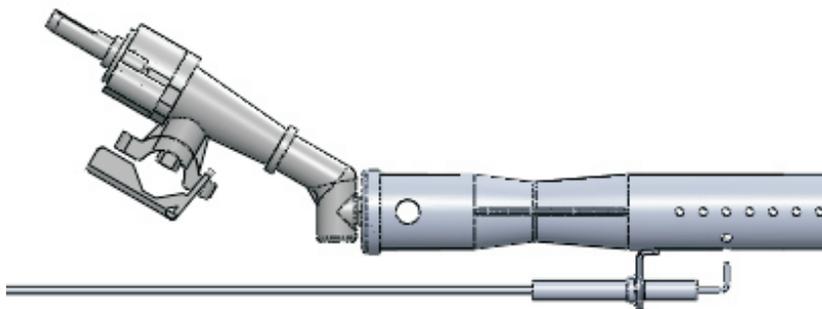
**Cooking Grids** - The porcelain grates have a glass-like composition that should be handled with care not to chip. Use mild dishwashing detergent or baking soda and hot water solution. Non abrasive scouring powder can be used on stubborn stains, and then rinse with water.

**Heat Shield** - Clean residue with wire brush and wash with soapy water. Then rinse with water.

**Grease Collector** - Periodically empty the grease cup and clean with dishwashing detergent and hot water solution.

### **Cleaning the burner assembly – Make sure the grill is cool**

1. Turn gas off at the control knobs and propane tank.
2. Remove cooking grates and heat shield.
3. Remove grease collector.
4. Remove burner by unscrewing nut from beneath burner "foot" using a screwdriver and pliers.
5. Lift burner up and away from gas valve orifice.
6. Clean inlet (venturi) of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on outside of burner surface.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip).
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner. Reinstall burner; check to ensure that gas valve orifices are correctly positioned inside burner inlet (venturi).



1. Overlap 20mm between venturi tube and nozzle when assembled.
2. Keep the center line of venturi tube and nozzle on one line.

**WARNING:** if the instructions above are not followed, an explosion may result, possibly causing serious bodily injury or death

**Please refer to the following  
Troubleshooting Guide  
if you have any problems  
lighting or operating your grill**

Many solutions given here can make your grilling  
experience safer and more enjoyable

Problem	Possible Solutions										
<p>Low heat, LP gas</p>	<p>The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions, yet control excess gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature. If the tank valve is turned open to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within 5 seconds.</p> <p>To ensure this does not cause difficulty in lighting the grill, follow these instructions:</p> <ol style="list-style-type: none"> <li>1. Make sure all burner valves are "OFF".</li> <li>2. Open the tank valve and wait 5 seconds.</li> <li>3. Light the burner one at a time following the lighting instructions listed on the control box and Page 22.</li> </ol>										
<p>Low heat, natural gas</p>	<p>Gas pressure is affected by gas line and length of gas line from house gas line. Follow the recommendations in the chart below.</p> <table border="1" data-bbox="669 1136 1380 1388"> <thead> <tr> <th colspan="2" data-bbox="669 1136 1380 1178">From House to Grill</th> </tr> <tr> <th data-bbox="669 1178 992 1220">Distance</th> <th data-bbox="992 1178 1380 1220">Tubing Size</th> </tr> </thead> <tbody> <tr> <td data-bbox="669 1220 992 1262">Up to 25 foot</td> <td data-bbox="992 1220 1380 1262">3/8 inch diameter</td> </tr> <tr> <td data-bbox="669 1262 992 1304">26-50 foot</td> <td data-bbox="992 1262 1380 1304">1/2 inch diameter</td> </tr> <tr> <td data-bbox="669 1304 992 1388">51-100 foot</td> <td data-bbox="992 1304 1380 1388">2/3 inch of run 3/4 inch 1/3 inch of run 1/2 inch</td> </tr> </tbody> </table>	From House to Grill		Distance	Tubing Size	Up to 25 foot	3/8 inch diameter	26-50 foot	1/2 inch diameter	51-100 foot	2/3 inch of run 3/4 inch 1/3 inch of run 1/2 inch
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<p>Low heat generated with Knob in "HI" position</p>	<ol style="list-style-type: none"> <li>1. Make certain the problem is isolated to only one burner. If it appears so, clean the orifice and burner, clearing ports of any obstruction.</li> <li>2. Check for a bent or kinked fuel hose.</li> <li>3. Make sure the air shutter is properly adjusted.</li> <li>4. Check for proper gas supply and pressure.</li> <li>5. Pre-heat the grill for a full 15 minutes.</li> <li>6. If using LP gas, check for an empty tank.</li> </ol>										

Problem	Possible Solutions
Grill will not light	<ol style="list-style-type: none"> <li>1. Push and turn the knob and check for sparks.</li> <li>2. If there is a spark, check to make sure gas is supplied to the burner.               <ol style="list-style-type: none"> <li>a. Purge the line of any trapped air.</li> <li>b. Check to see if you can match-light the burner.</li> <li>c. Check to see that the other burners operated.</li> <li>d. Visually check the electrode and wire while pushing the ignitor knob. If a spark occurs anywhere but the ignitor tip, the ignitor must be replaced.</li> </ol> </li> </ol>
Burner flame is yellow and gas odor can be smelled	<ol style="list-style-type: none"> <li>1. Check the burner inlet for obstruction, especially for spiders and other insects.</li> <li>2. Check the air shutter for proper adjustment.</li> <li>3. Check for the source of gas leaks.</li> </ol>
Excessive flare-ups	<ol style="list-style-type: none"> <li>1. Hood up when grilling.</li> <li>2. Keep knobs on low.</li> <li>3. Turn one burner off if necessary.</li> <li>4. Post heat grill for 10-15 minutes, this will burn off drippings.</li> <li>5. Use meats containing less fat.</li> <li>6. Always grill chicken on low, meat side down for 20 minutes and turn to skin side for another 20 minutes. Follow above steps.</li> <li>7. If flare up continues, move meats to warming rack until flame settles down.</li> <li>8. Never spray water on gas flames-it will destroy your grill.</li> </ol>
Burner blows out	<ol style="list-style-type: none"> <li>1. Check for any burner defects.</li> <li>2. Check for proper burner installation.</li> <li>3. Make certain the fuel mixture is not too lean.</li> <li>4. Make sure the gas supply is sufficient.</li> <li>5. See if the LP tank is empty.</li> </ol>

**Proof of purchase** is required to access this warranty program, which is in effect from date of purchase. If customer is unable to provide proof of purchase, or after the warranty has expired, customers will be subject to parts, shipping and handling fees.

### **Full 30-Day Warranty**

For 30 days from the date of purchase, any missing and damaged parts will be replaced at no charge, with a valid proof of purchase.

### **Limited Warranty**

- **1-Year Warranty** on all parts in regards to damage affecting the operation of the gas grill. Please refer to the parts list on page 24.

- **Warranty Provisions:**

- Purchaser must pay all labor and shipping charges necessary to replace parts covered by this warranty.

- This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.

- This warranty is for replacement of defective parts only and not responsible for incidental or consequential damages or labor costs.

- This warranty does not cover chips and scratches of porcelain or painted surfaces nor does it cover corrosion or discoloration due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

- This warranty does not cover any damage caused by heat, abrasive and chemical cleaners, resulting in chipping on porcelain enamel parts or any damage to other components used in the installation or operation of the gas grill.

**Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.**

**If you have any questions related to the product, please call our customer service center @ 1-866-869-5300, 8:00 AM to 6:00 PM (EST), Monday through Friday.**

### **Distributed By:**

#### **GeoGlobal Partners**

**111 Corporate Blvd. Suite H  
South Plainfield, New Jersey 07080, USA**

## REPLACEMENT PARTS LIST

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<b>NO.</b>	<b>Part#</b>	<b>Description</b>
1	CG2150-37R	Side frame (left)
2	CG2150-38R	Side frame (right)
3	CG2150-20A	Base panel
4	CG2150-19A	Cart panel (front)
5	12GA5-07-B-2	Caster wheel assembly
6	12GA5-07-B-1	Wheel assembly
7	31GA5-12-R-4359-1-R	Right side table with burner
8	31GA5-12-L-4359-1-R	Left side table with accessory hook
9	31GA5-27-1	Drip pan
10	31GA5-11-1-R	Grease collection pan
11	CG2150-14B-R	Side control panel (right)
12	CG2150-12C-R	Side control panel (left)
13	CG2150-16A	Heat shield
14	CG2150-72A	Cooking grate
15	CG2150-33A-R	Warming rack
16	CG2150-29A	Knob bezel
17	CG2150-28A	Knob
18	CG2150-34A	Side burner rack
19	CG2150-32B	Handle
20	CG2150-52D	Thermometer
21	33GA5-01-1-H	Hardware pack
22	CG2150-18A	Side burner lid
23	CG2150-40B	Main burners
24	CG2150-52A-R	Regulator assembly
25	31GA5-02-4359SP2	Grill Hood