

## 4-Burner Natural Gas Grill

**WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

**DANGER**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

**DANGER!**

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. NOT to be used in or on boats or recreational vehicles.

**PROP 65 WARNING**

Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm are created by the combustion of natural.



**WARNING**  
**FOR YOUR SAFETY :**

**For Outdoor Use Only  
(outside any enclosure)**

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.  
**FOR CUSTOMER SERVICE, CALL 1-877-885-8227,  
6 A.M. – 5 P.M. PST, MONDAY-FRIDAY.**



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**WARNING**  
**FOR YOUR SAFETY**

1. DO NOT store or use gasoline or 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.

**WARNING**  
**FOR YOUR SAFETY**

- If you smell gas:
1. Shut off gas to the appliance.
  2. Extinguish any open flame.
  3. Open Lid.
  4. If odor continues, immediately call your gas supplier or fire department.

**Dear Valued Customer,**

**Congratulations on your new barbecue grill! You've made the right choice. In this manual, you will find assembly instructions, suggestions for grilling and helpful hints, as well as guidelines for the safe operation, proper care and use of your grill. Our expert staff strives to provide you with an easy to assemble product. Should you have any questions, problems or missing parts with this product, please call our customer service department at 1-877-885-8227 6:00am - 5:00pm (PST). Monday through Friday.**

**NOTE: The use and installation of this product must conform to local codes. In absence of local codes, use the National Fuel Gas Code, ANSI Z223.1, NFPA54 or CAN/CGA-B149.1. Natural Gas and Propane installation Code.**

**IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE!**

## **Safety First!**

**Read and understand all warnings and precautions prior to operating your grill.**

### **DANGER**

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

1. Always perform "leak test" on page 12 before lighting the grill and each time the natural gas 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. Call a gas appliance serviceman or your local natural gas supplier.
6. This grill is for use with natural gas only.
7. Never attempt to attach this grill to the self-contained propane system of a camper trailer, motor home or house.
8. Never use charcoal or lighter fluid.
9. Do not use gasoline, kerosene or alcohol for lighting!
10. Do not attempt to move the grill while it is lit.
11. Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
12. Keep all combustible items and surfaces at least 20 inches (50.8 cm) away from the grill at all times. DO NOT use this gas grill or any gas product under any overhead or near any 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.

### **WARNING**

1. This grill is for outside use only and shall not be used in a building, garage or any other enclosed area.
2. The use of alcohol or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
3. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
4. 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.
5. Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
6. This is not a tabletop grill. Therefore, do not place this grill on any type of tabletop surface.
7. Do not use grill in high winds.

### **CAUTION**

1. 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.).
2. Do not alter grill in any manner.
3. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
4. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
5. 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.





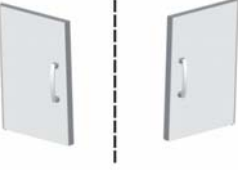













### **CAUTION**

- This grill is shipped from the factory for natural gas use Only.













### **CAUTION**

**It is essential to keep the grill's valve compartment, burners and circulating air passages clean. Inspect grill before each use.**

# Illustrated parts list

<p>1. Cart assembly.....1pc</p> 	<p>2. Store basket.....1pc</p> 	<p>3. Back up rail.....1pc</p> 	<p>4. Cart back board.....1pc</p> 
<p>5. Cart door.....2pcs</p> <p>5-1      5-2</p> 	<p>6. Drawer.....1pc</p> 	<p>7. Body assembly.....1pc</p> 	<p>8. Left side shelf.....1pc</p> 
<p>9. Right side shelf.....1pc</p> 	<p>10. Side burner frame.....1pc</p> 	<p>11. Heating plate.....4pcs</p> 	<p>12. Cooking grid.....2pcs</p> 
<p>13. Warming grid.....1pc</p> 	<p>14. Grease plate.....1pc</p> 	<p>15. Grease cup support.....1pc</p> 	<p>16. Grease cup.....1pc</p> 
<p>17. Natural gas pipe.....1pc</p> 	<p>18. Motor support.....1pc</p> 		

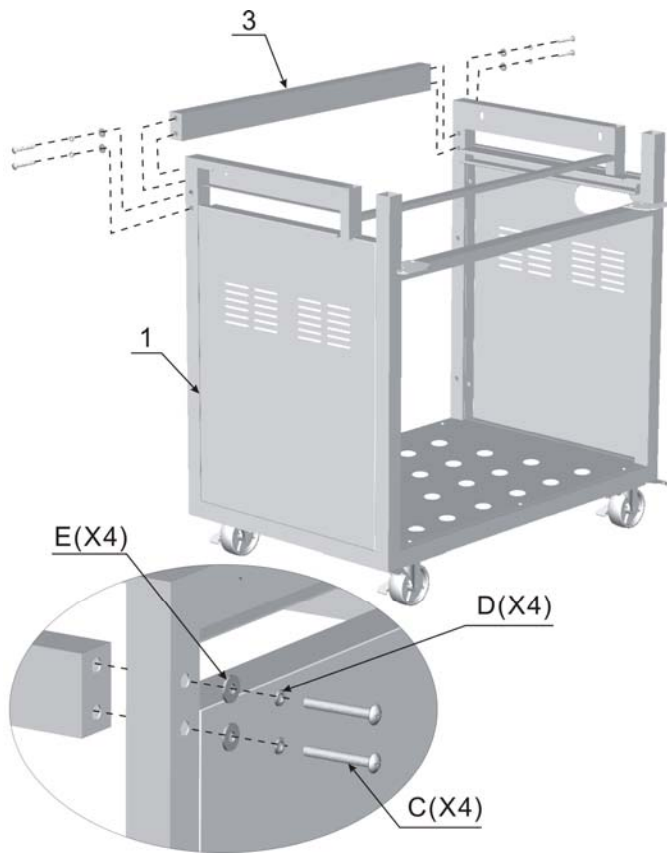
**Hardware ( A screwdriver is also included for your convenience.)**

<b>A</b>		M6 X 15mm Bolt	6pcs	<b>G</b>		Φ4.5 XΦ10 X0.8mm Flat washer 4pcs
<b>B</b>		M6 X 20mm Bolt	12pcs	<b>H</b>		M4 Nut 4pcs
<b>C</b>		M6 X 50mm Bolt	4pcs	<b>I</b>		Side knob 1pc
<b>D</b>		Φ6.6 XΦ9 X1.2mm Lock washer	10pcs	<b>J</b>		M4 X 8mm Bolt 2pcs
<b>E</b>		Φ6.5 XΦ16 X1.0mm Flat washer	14pcs	<b>K</b>		M6 Nut 2pcs
<b>F</b>		M4 X 12mm Bolt	4pcs	<b>L</b>		Screwdriver 1pc

## Assembly Instructions

### For Best Results

Remove all contents from packaging, and make sure all parts are present before attempting to assemble! Tighten all bolt connections by hand first, then when the grill is fully assembled, go back and tighten. It will take 30 to 40 minutes to assemble the grill.

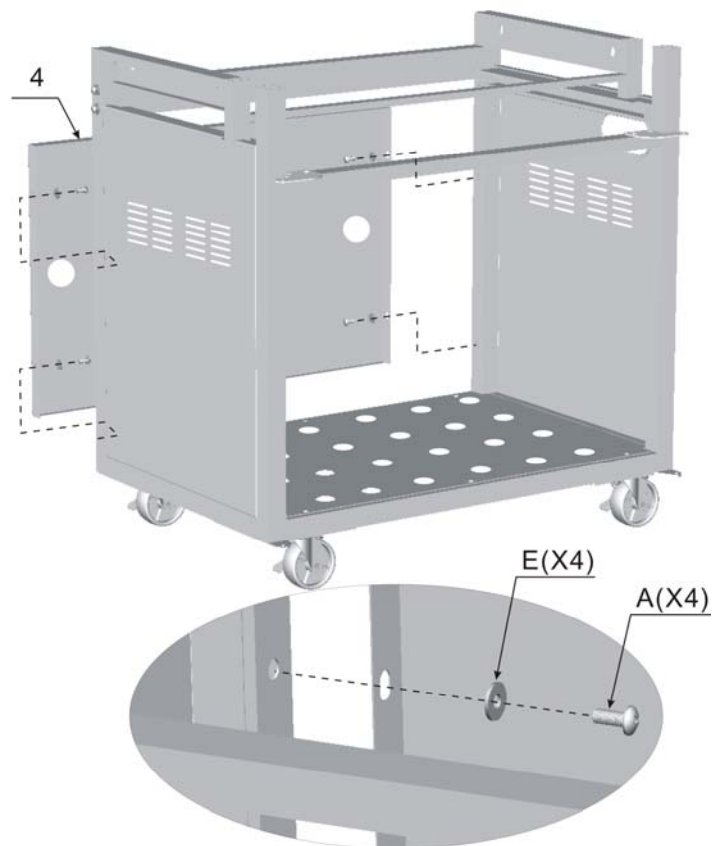


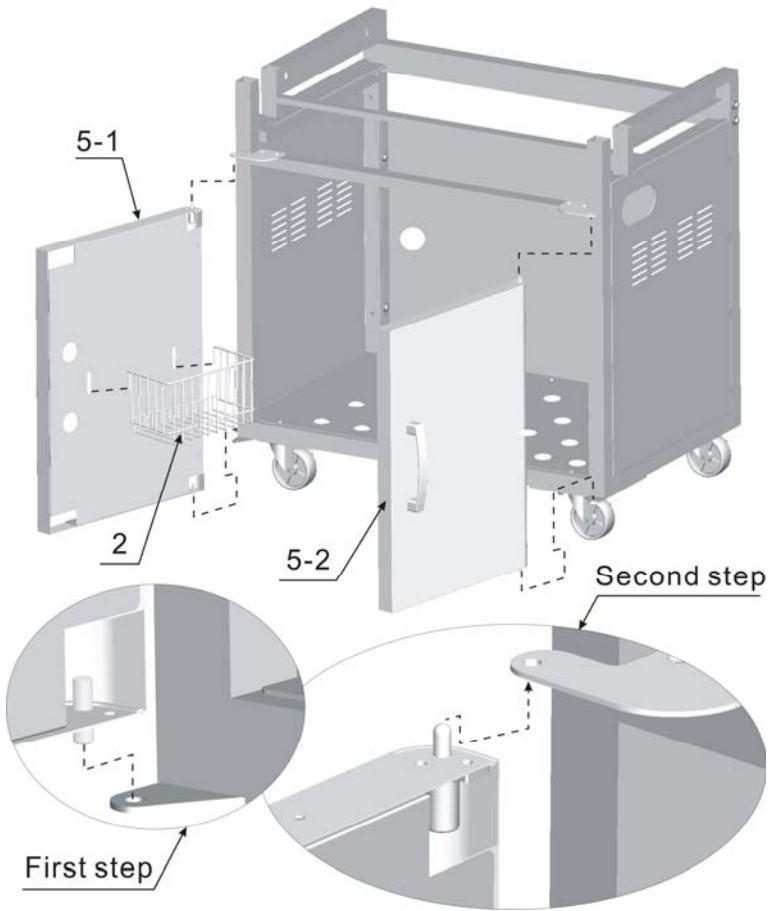
### Step 1

Install the back up rail onto the cart assembly as shown.

### Step 2

Install the cart back board on the cart assembly under the back up rail as shown.



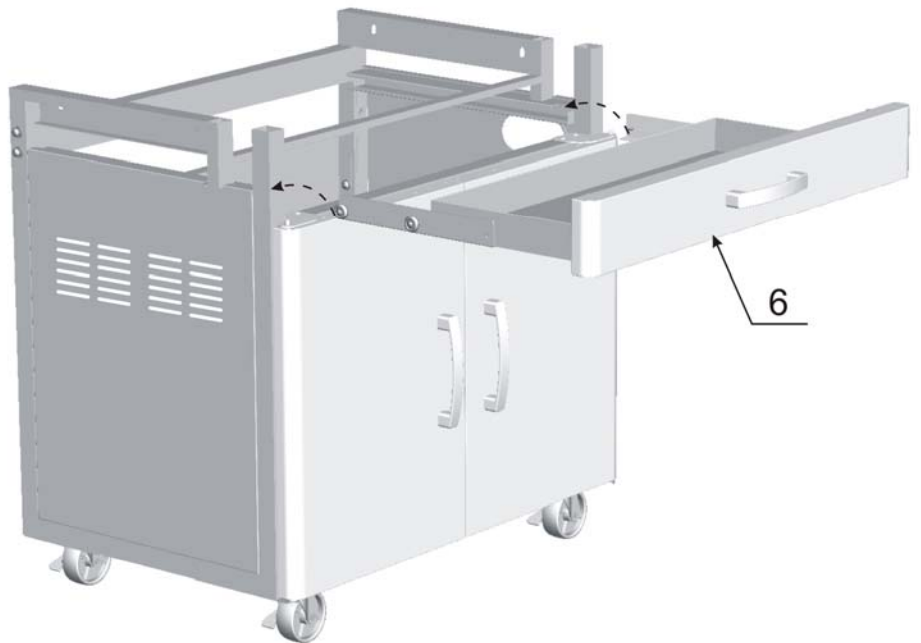


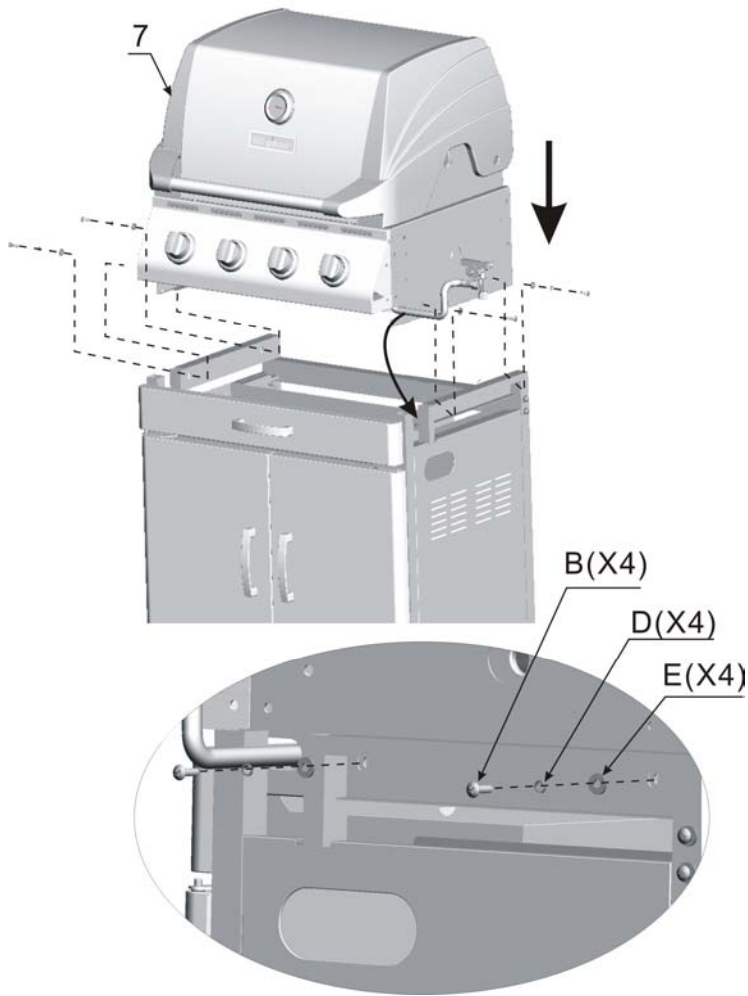
**Step 3**

Install the cart doors in the front of the cart assembly and install the store basket behind the left door as shown.

**Step 4**

Install the drawer into the cart assembly as shown.



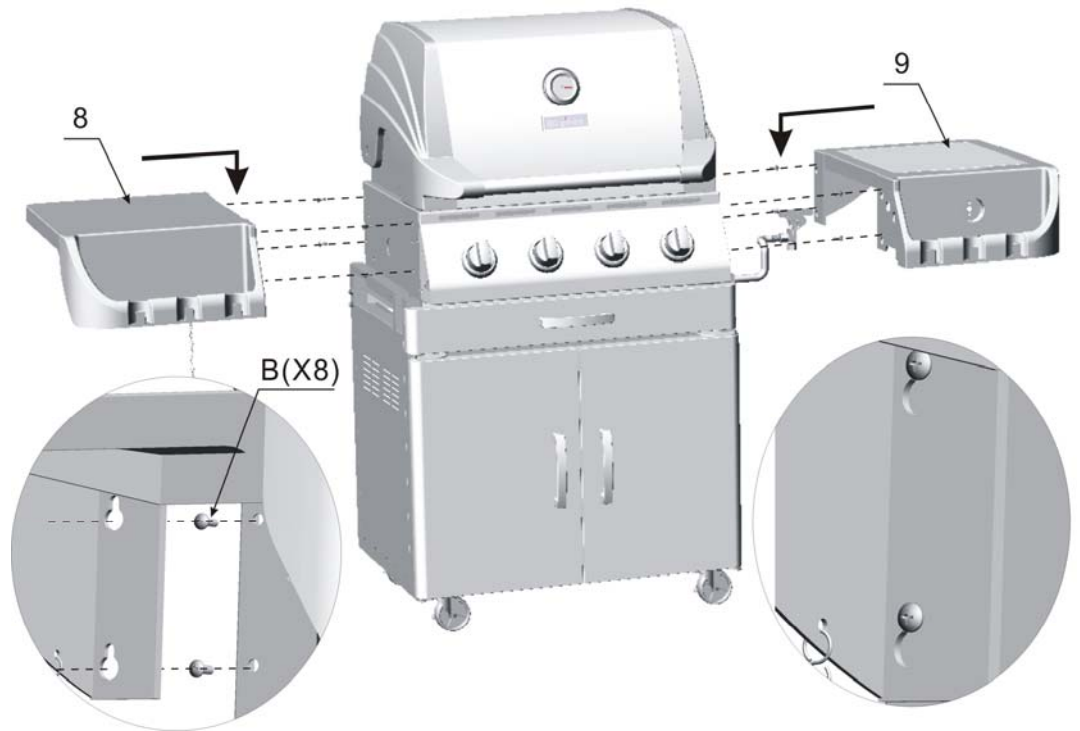


**Step 5**

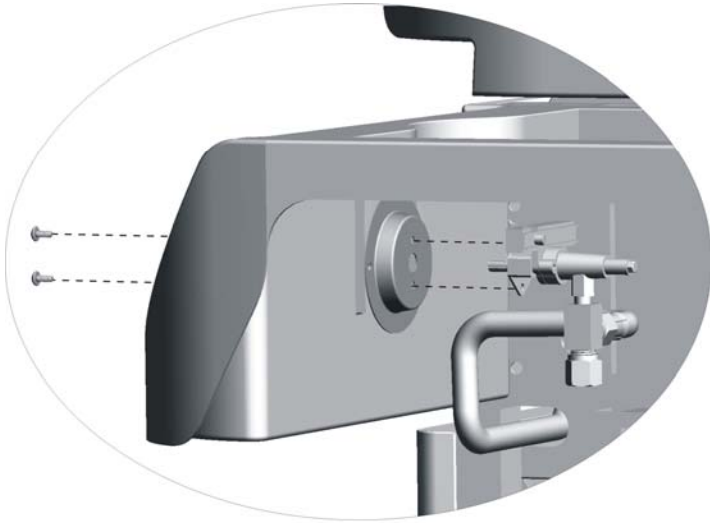
Install the body assembly upon the cart assembly and insert the natural gas hose into the cart through the hole of right plate as shown.

**Step 6**

Install the side shelves at the both side of the cart as shown.

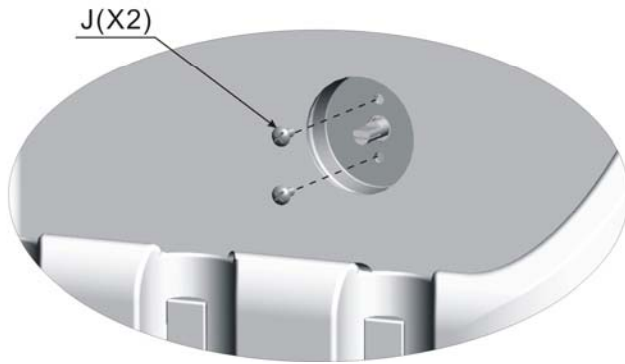






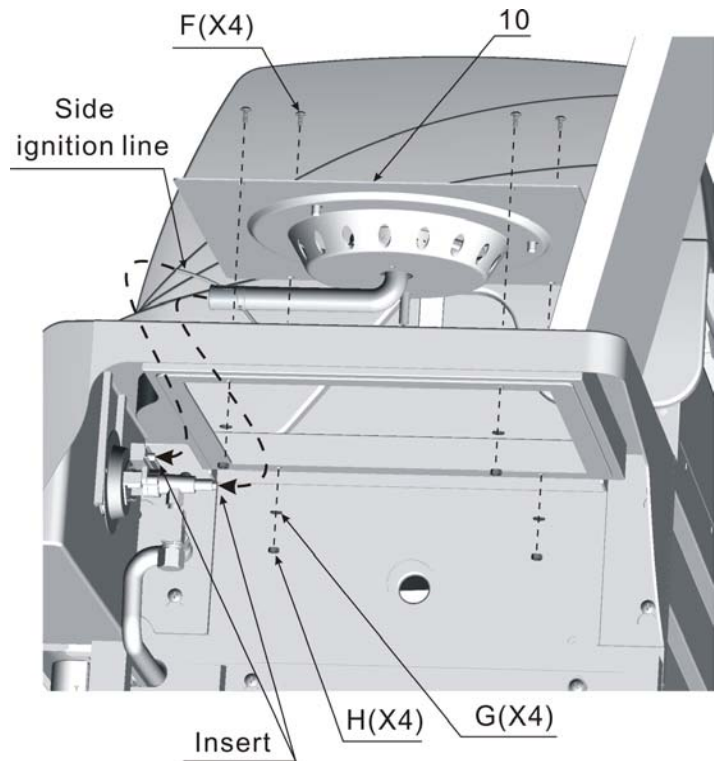
**Step 7**

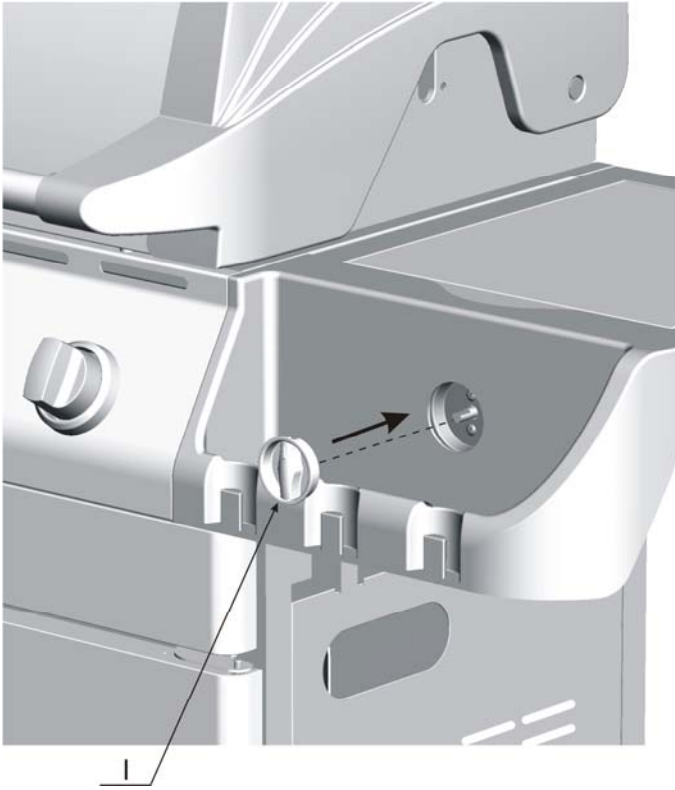
Insert the side valve into the hole of side burner knob set as shown.



**Step 8**

Install the side burner frame on the right side shelf and connect the burner frame tube with the side valve as shown.



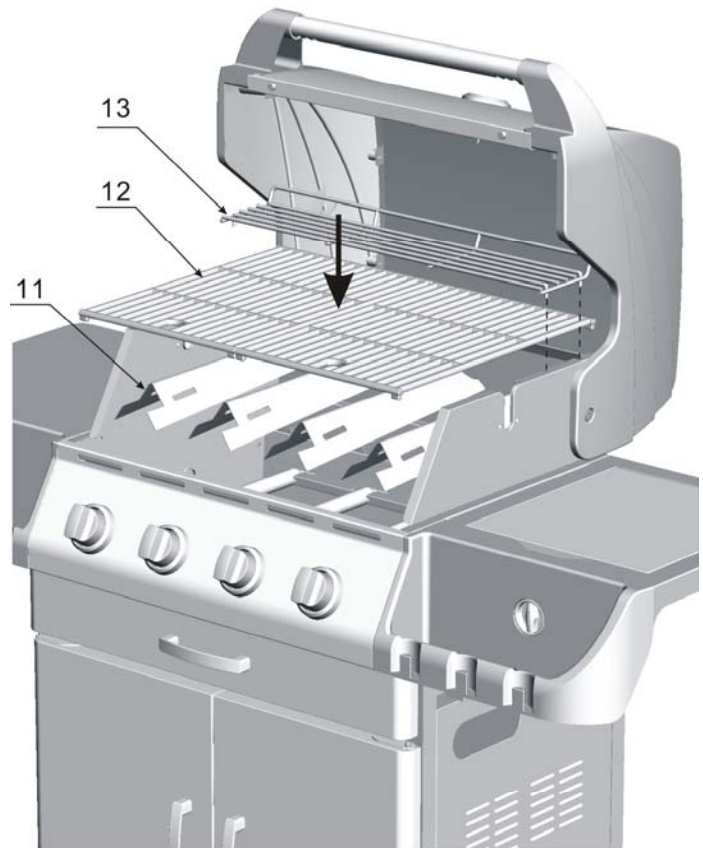


**Step 9**

Install the side burner knob on the right side shelf as shown.

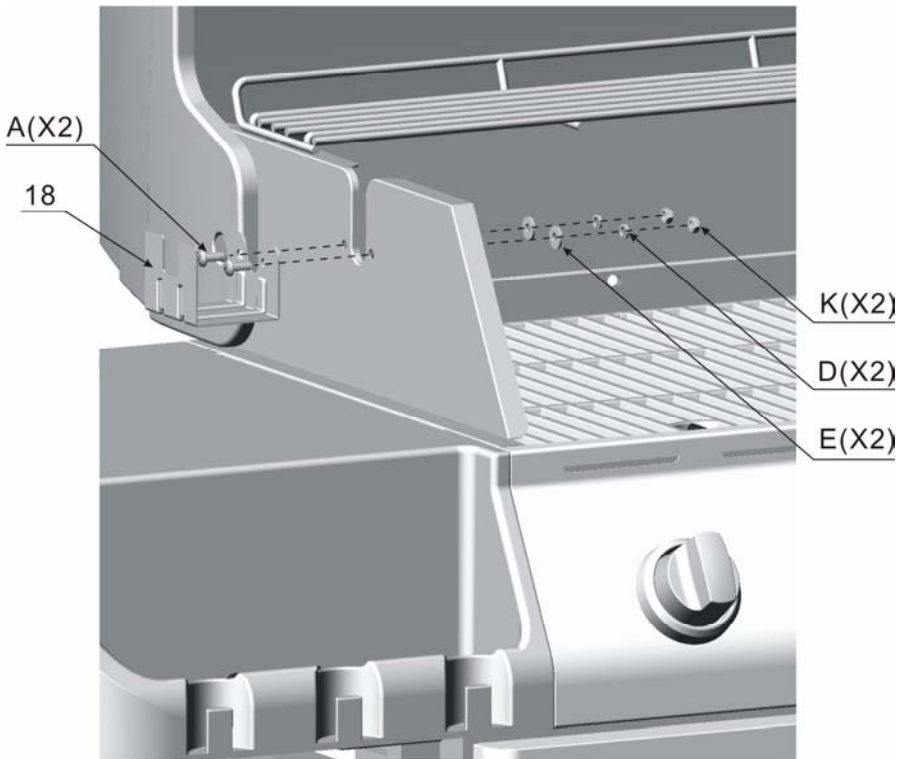
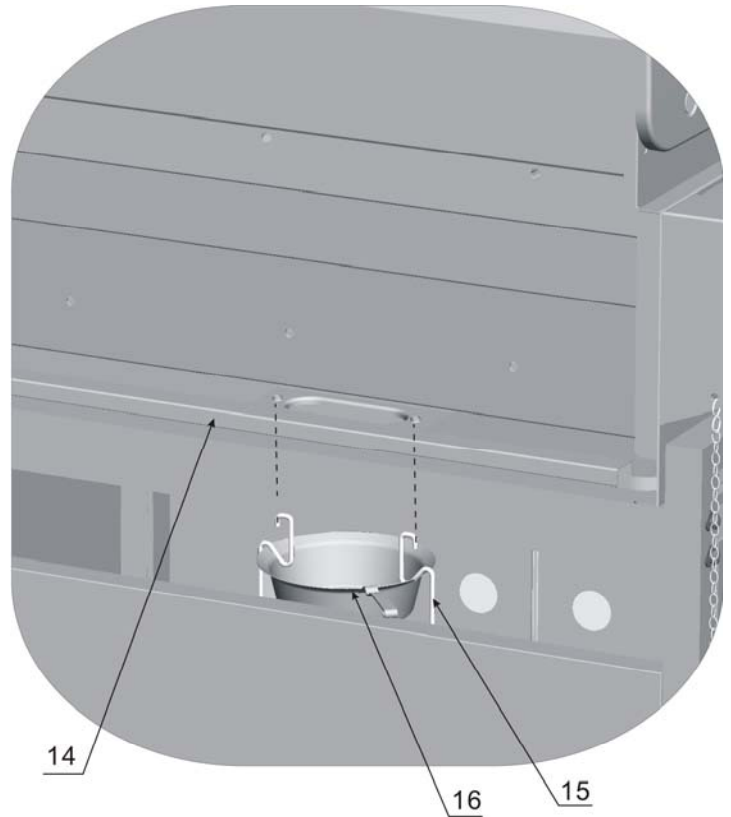
**Step 10**

Open the lid, place the heating plates into the body first and put the cooking grids upon the heating plates and then install the warming grid as shown.



**Step 11**

Insert the grease plate into the cart assembly from the back of cart and install the grease cup support then place the grease cup into it .



**Step 12**

Install a motor support at the left side of the grill body as shown.

## Fully-Assembled



### OPERATING YOUR GRILL

Your natural gas grill has been designed to operate on natural gas only, at a pressure of seven inches water column (7" W.C.). Check with your gas utility for local gas pressure, because in some areas natural gas pressure varies. Also, check with your gas company or with local building codes for instructions to install gas supply line or call a licensed and qualified installer.

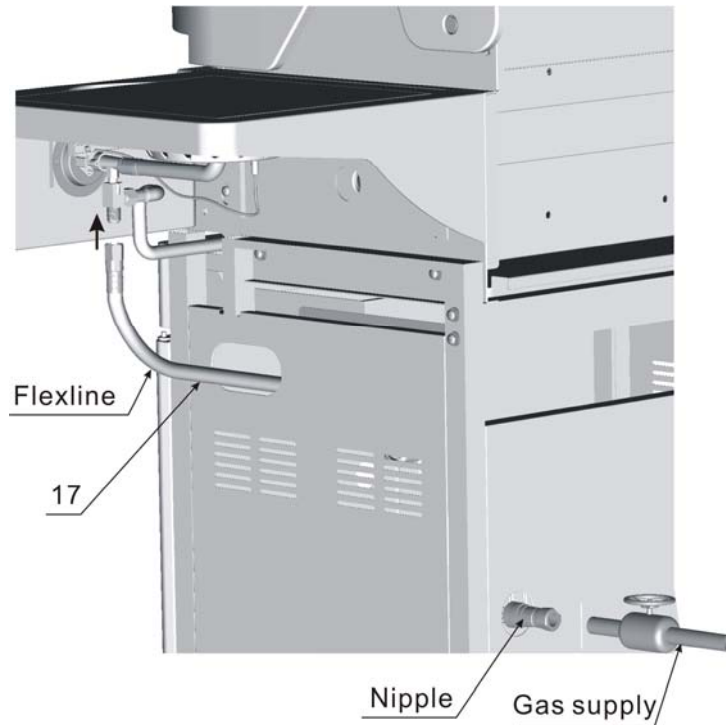
It is recommended that an ON/OFF manual shut-off valve be installed at the gas supply source:

- Outdoors after the gas line exits outside wall and before quick disconnect or before gas supply line enters ground.
- Indoors in the branch gas line in an accessible location near the gas supply line.

Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe threads. Apply compound or tape to at least the first three to four threads when making connections.

### NATURAL GAS CONNECTION:

Apply sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe threads. Attach to side burner valve. Connect the other end of the flex hose to manual shut-off valve through a nipple. Connect a manual shutoff valve to gas supply line.



During high pressure testing your gas grill and its individual shutoff valve must be disconnected from the gas supply piping system. During any pressure testing of that system at least pressures in excess of 1/2 psi (3.5kPa).

During low pressure testing your gas grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5kPa).

**Warning:** Burner Valves are pretested at the factory to operate on natural gas. If you wish to convert or change, be sure to contact your grill distributor or dealer FIRST!

### TO CHECK FOR LEAKS:

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

Make sure control knobs are off.

Spoon several drops of solution at all gas connections.

Inspect the solution at the connection, looking for bubbles, bubbles will appear if connections are not properly sealed. Tighten or repair as necessary.

Retest with solution. If you continue to see bubbles, disconnect gas, turn off the gas at the source, disconnect gas line from grill and immediately call qualified service person.

### Lighting Your Grill

**Danger: Failure to open lid while igniting the barbecue's burners or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.**

#### Main Burner

1. Open lid during lighting burners.  
Attempting to light the burner with the lid closed may cause an explosion! Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
2. All valves must be in the OFF position.
3. Turn gas "ON" at manual valve
4. Ignite only the burners you desire to use, using the same method for each: Push in desired burner valve knob fully and rotate slowly about 1/4 turn counter-clockwise until a click is heard and this will light the burner. If the burner does not light, immediately return the valve knob to OFF, wait five minutes for the gas to clear and repeat the procedure. Repeat the same procedure with any other burner desired. After burner ignites, repeat the same procedure with any other burner desired.
5. Adjust valve knob(s) to desired cooking setting.

### Match Lighting the Main Burners:

1. Remove cooking grid from burner you desired to light.
2. Insert a lit match attached to the end of the Lighting Rod (provided with the grill) placing flame under heating plate near to burner ports.
3. Press in valve knob and rotate counter clockwise to Hi setting and burner should light immediately. If more than one burner is desired, repeat procedure with each burner.
4. Replace cooking grid and adjust burners to desired cooking settings.

**Option-Left and right main burners can be lit by inserting a lit match attached to the end of the Lighting Rod through holes on either side as desired.**

After lighting, please observe the burner flame, make sure all burner ports are lighted. If burner flame goes out during operation, immediately turn the gas "off" and open lid to let the gas clear for about 5 minutes before re-lighting. 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.

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. Open lid during lighting burner. Lid must be open when burner is on.
2. Valve must be in the "off" position
3. Turn gas " ON" at manual valve
4. Push in side burner valve knob fully and rotate slowly about 1/4 turn counter-clockwise until a click is heard and this will light the burner. If the burner does not light, immediately return the valve knob to OFF, wait five minutes for the gas to clear and repeat the procedure.
5. After burner ignites, adjust valve knob to desired cooking setting.

### Shutting Off Burners :

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



**Observe Flame Height When lit:  
Flame should be a Blue / Yellow color Between 1"– 2" High**

### Cleaning and care

Caution: All cleaning and maintenance should be done when grill is cool and with the fuel supply turned off the gas at the manual valve. 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.

#### Recommended cleaning materials

Mild dishwashing liquid detergent	Hot water
Nylon cleaning pad	Wire brush
Paper clip	Putty knife/scrapper
Compressed air	

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

Outside surfaces -

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

Heat Plates – Clean residue with wire brush and wash with soapy water, then rinse with water.

Grease Cup – Periodically empty the grease pane and clean with dishwashing detergent and hot water solution.

### **Cleaning the burner assembly**

1. Turn gas off at the control knobs and manual valve.
2. Remove cooking grates and heat plate.
3. Remove grease cup.
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 insure that gas valve orifices are correctly positioned inside burner inlet (venturi). Also check position of spark electrode.

## Award-Winning Barbecue Recipes

### Never-fail barbecue sauce

#### **Ingredients:**

¼ cup	Finely Chopped Onion
2 tablespoons	Butter Or Margarine
¼ cup	Brown Sugar, Firmly Packed
1 tablespoon	Worcestershire Sauce
¼ teaspoon	Hot Pepper Sauce
1	Clove Garlic, Finely Chopped
1 cup	Catsup
¼ cup	Lemon Juice
1 teaspoon	Prepared Mustard

#### **Prepare:**

Cook onion and garlic in margarine until tender. Add remaining ingredients and bring to a boil. Simmer uncovered 15 to 20 minutes. Refrigerate leftovers after using.

### Mamma's Marinated Chicken

#### **Ingredients:**

¼ cup	Dijon mustard
2 tablespoons	Fresh lemon juice
1 ½ teaspoons	Worcestershire sauce
½ teaspoon	Dried tarragon
¼ teaspoon	Freshly ground black pepper
4	Boneless skinless chicken breast halves

#### **Prepare:**

Combine ingredients, mixing well. Marinate chicken for several hours. Grill uncovered, over medium heat, for 10 to 15 minutes. Chicken is done when juices run clear.

### Barbecued Honey Steak

#### **Ingredients:**

5 pounds	Beef sirloin steak
2 tablespoons	Red pepper -- crushed
1 teaspoon	Black pepper
2	Garlic cloves -- crushed
1 large	Onion
1 cup	Honey

#### **Prepare:**

Combine all ingredients and marinate steak for 7-8 hours. Remove meat from marinade and grill over very high heat to desired doneness. Heat leftover marinade to a boil and pour over grilled steak to serve.

### Hardcore Grilled Trout

#### **Ingredients:**

1/4 cup	lemon or lime juice
2 tablespoons	melted butter
2 tablespoons	vegetable oil
2 tablespoons	chopped parsley
1 tablespoon	hot sauce
1/2 teaspoon	ground ginger
1/2 teaspoon	salt
4	brook trout -- about 1 pound each

#### **Prepare:**

Combine lemon juice, margarine, oil, parsley, sesame seeds, hot sauce, ginger and salt. Mix well. Pierce skin of fish in several places. Roll fish in juice mixture to coat inside and out. Cover. Refrigerate 30 minutes to 1 hour, turning occasionally. Remove fish from marinade. Place fish on grill; brush fish with marinade while grilling. Cook over high heat for 5 minutes. Turn; brush with marinade, cook 5 minutes longer. Fish is done when it flakes easily with fork.

### Grilled Veggies

#### **Ingredients:**

¾ cup	Olive oil
¼ cup	Red wine vinegar
1 teaspoon	Fresh rosemary
1 teaspoon	Fresh thyme leaves
1 teaspoon	Fresh basil; chopped
1 teaspoon	Fresh oregano; chopped
1 tablespoon	minced garlic
½ teaspoon	salt
½ teaspoon	Ground black pepper
2 pounds	assorted vegetables, chopped or whole, according to taste.

#### **Prepare**

Combine all ingredients in a small bowl. Marinate vegetables with sauce, and cover and refrigerate for 2 hrs. Grill vegetables over medium heat until tender, brushing them with marinade while they cook. Cooking times will vary according to the vegetables chosen.



## Gas Grill Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using knobs	Wires/or electrode covered with cooking residue.	Clean wire and /or electrode. with rubbing alcohol
	Electrode and burners are wet.	Wipe dry with cloth.
	Electrode cracked or broken – sparks at crack.	Replace electrode
	Wire loose or disconnected	Reconnect wire or replace electrode/wire assembly.
Burner will not light with match	No gas flow	Call your gas company.
	Obstruction of gas flow.	Clear burner tubes. Check for bent or kinked hose.
	Disengagement of burner to valve.	Reengage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Sudden drop in gas flow or reduced flame height.	Out of gas.	Call your gas company.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked	Clean burner ports.
Flame is yellow or orange.	New burner may have residual Manufacturing oils.	Burn grill for 15 minutes with the lid closed
	Spider webs or insect nest in venturi.	Clean venturi.
	Food residue, grease or seasoning Salt on burner.	Clean burner.
	Poor alignment of valve to burner venturi.	Assure burner venturi is properly engaged with valve
Flame blow out	High or gusting winds	Turn front of grill to face wind or increase flame height.
	Low gas pressure.	Call your gas company.
	Excess flow valve tripped	Refer to “Sudden drop in gas flow or reduced flame height ”.
Flare-up	Grease buildup.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
Persistent grease fire.	Excessive cooking temperature. Grease trapped by food buildup around burner system.	Adjust (lower) temperature accordingly. Turn knobs to OFF. Turn gas off
		Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback [fire in burner tube(s)]	Burner and /or burner tubes are blocked.	Clean burner and/or burner tubes.
Inside of lid is peeling – like paint peeling.	The lid is stainless steel, not painted	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly

## **WARRANTY PROGRAM**

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**Proof of purchase** is required to access this warranty program, which is in effect from date of purchase. Inability 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**

- **10 Year Warranty** on Stainless steel burners.
- **1 Year Warranty** on all parts in regards to damage affecting the operation of the gas grill.
- **Warranty Provisions:**
  - 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 labour cost.
  - 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.

**Inability to provide proof of purchase or after the warranty has expired, customers will be subject to parts, shipping and handling fees.**

**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 @ 1-877-885-8227, 6:00AM to 5:00PM (PST). Monday through Friday.**

## **Manufactured by :**

**Lucas Innovation Inc.**

**XieKen District, QingXi Town,  
Don Guan, Guang Dong, China.**