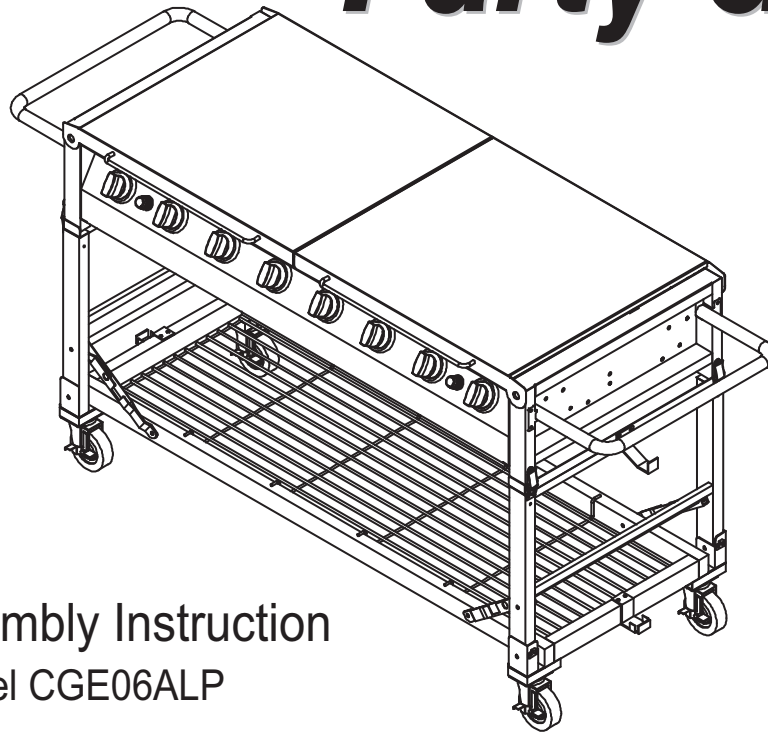




Party Grill



Operating & Assembly Instruction Gas Barbecue – Model CGE06ALP

Barbecue Information Centre

Contact us first if you have any problem with this product. We can help you with questions about assembly and barbecue operation, or if there are damaged or missing parts when you unpack this unit from the shipping box.

Refer to www.grandhall.eu
for your local contact.

IMPORTANT

- ✓ **NOTE TO ASSEMBLER / INSTALLER:**
Leave this manual with the consumer.
- ✓ **NOTE TO CONSUMER:**
Keep this manual for future reference.
- ✓ **RECORD YOUR SERIAL #** _____
(see silver data label on main body of barbecue)

FOR YOUR SAFETY

Do not store or use petrol or other flammable materials, vapours or liquids in the vicinity of this or any appliance.



WARNING



Before using this gas appliance read all instructions and perform all gas leak-check procedures even if the product was pre-assembled by the retailer or manufacturer.

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this appliance.

Manual # P80170014A 01/2009

CE 0087

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WARNING



The Grease Draining Tray and Grease Receptacle must be visually inspected before each use. Remove any grease and wash Grease Draining Tray and Grease Receptacle with a mild soap and warmwater solution. **Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.**



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 petrol or other flammable liquids or vapours in the vicinity of this or any other appliances.
2. Do not operate the appliance in the vicinity of flammable materials.
3. A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
4. This appliance is **Only For Outdoor Use**.
5. **Warning:** Accessible parts may be hot. Keep young children away.
6. Do not move the appliance during use.
7. Any modification of the appliance may be dangerous.



WARNING



- **Use your barbecue at least 3 feet (900 mm) away from any wall or surface. Use your barbecue at least 3 feet (900 mm) away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- ✓ **THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.**
- **Never** use your gas barbecue in a garage, porch, shed, breezeway or any other enclosed area.
 - **Never** obstruct the flow of ventilation air around your gas barbecue housing.
 - **Never** disconnect the gas regulator or any gas fitting while your barbecue is lit. A lit barbecue can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.
 - Keep gas regulator hose away from hot cooking surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the appliance.

Pre-Assembly Instructions For Your Safety



WARNING



Spiders and small insects can spin webs and nest in the Burner Tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the Burner Tubes. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

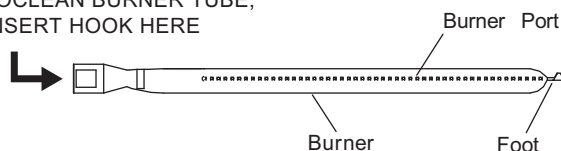
To reduce the chance of FLASHBACK FIRE, frequent inspection of the burner tube is recommended at least once a month in summer and autumn or whenever spiders are active in your area, and if your barbecue has not been used for an extended period of time.

1. Remove the screw from the rear of each Burner using a Phillips Head Screwdriver.
2. Carefully lift each Burner up and away from the Gas Valve Orifice.
3. Check and clean Burner / Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
4. Refer to the figure below and perform one of these 3 cleaning methods:

- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.

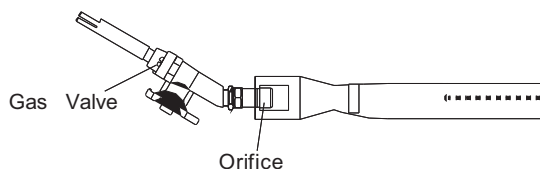


TO CLEAN BURNER TUBE,
INSERT HOOK HERE



- METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your barbecue. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and / or fire resulting in serious bodily injury and / or property damage.



To expedite the assembly process follow these general guidelines:

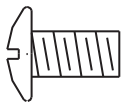
- Tools Required for Assembly** include:
- protective work gloves
 - protective eyewear
 - Phillips Head Screwdriver
- You will need assistance from another person to handle the barbecue head and other large, heavy parts.
- Open Lid of shipping carton and remove top sheet of cardboard and / or packing materials. Lay cardboard sheet on floor and use as a work surface to protect floor and parts from scratches.
- You may slice the carton front corners with a utility knife to lay open the carton front panel. This allows you to raise the barbecue head Lid and remove the components packed inside, making it easier to lift.
- Use the Hardware and Part Diagrams to ensure all items are included and free of damage.
- Do not assemble or operate the barbecue if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, call the:
- NOTE:** This appliance is designed to be used with two Gas cylinders (not included) for 8 burner operation. A cylinder placed on the right will operate the four right-side burners. A gas cylinder placed on the left will operate the four left-side burners.
- Never alter or modify any parts sealed by the manufacturer, unless instructed in this manual.

Hardware Pack Parts List for Model CGE06ALP

The following table illustrates a breakdown of the hardware pack. It highlights what parts are used in the various stages of assembly.

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06021041A	Hardware Pack	1	For use in assembly
S112G04061	Phillips Head Screw 1/4"x3/8"	4	Installs Gas Cylinder Holders on the Cart Frame
S112G04081	Phillips Head Screw 1/4"x1/2"	16	Installs Castors on the Cart Frame
S112G03061	Phillips Head Screw 3/16"x3/8"	4	Installs Lid Handles to Lids
S112G04081	Phillips Head Screw 1/4"x1/2"	12	Installs Cart Handles on the Left / Right Bowl Support Bracket

Hardware Pack Diagram for Model CGE06ALP



Phillips Head Screw 1/4"x1/2"
QTY. 28
Part # S112G04081



Phillips Head Screw 1/4"x3/8"
QTY. 4
Part # S112G04061

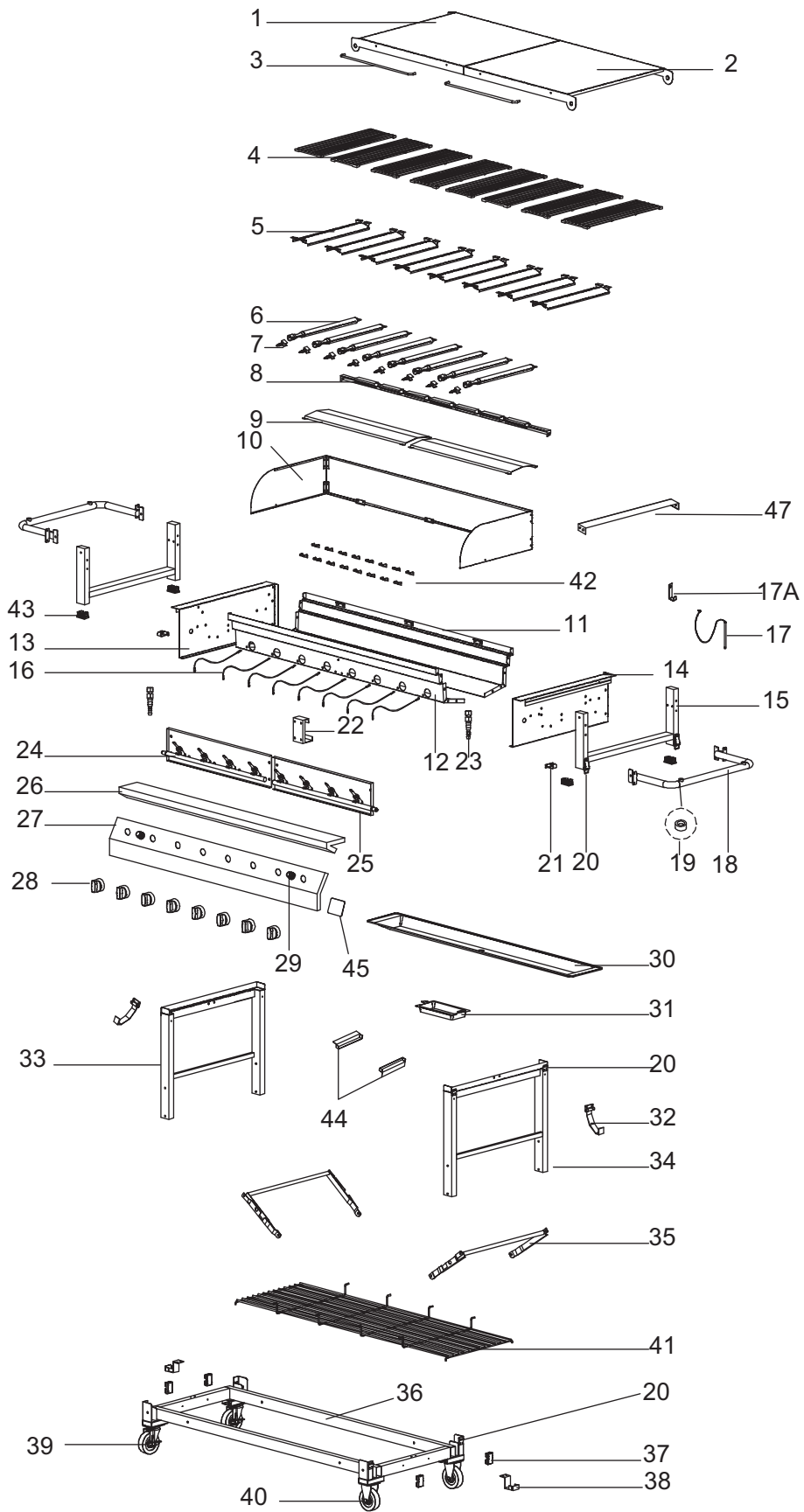


Phillips Head Screw 3/16"x3/8"
QTY. 4
Part # S112G03061



Battery AA
QTY. 2

Parts Diagram for Model CGE06ALP



Parts List for Model CGE06ALP

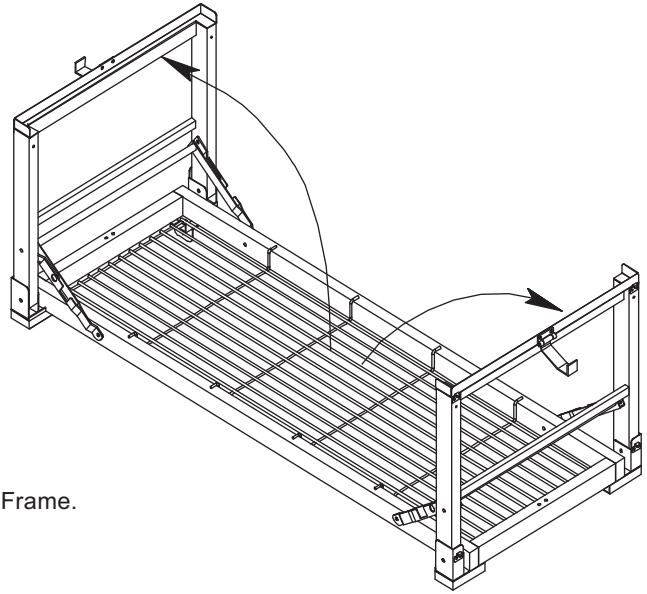
KEY	PART DESCRIPTION	PART #	QTY
1	Lid, Left	P00127045K	1
2	Lid, Right	P00128045K	1
3	Lid Handle	P00203016M	2
4	Cooking Grid	P01615037H	8
5	Savor Plate®	P01708018E	8
6	Burner	P020080234	8
7	Gas Collector Box with Electrode	P02609002C	8
8	Burner Bracket	P022160184	1
9	Grease Tray Heat Shield	P06904044A	2
10	Wind Shield Assembly	Y0480002	1
11	Bowl Panel, Rear	P0072520JA	1
12	Bowl Panel, Front	P0075701JA	1
13	Bowl Panel, Left	P0072050JA	1
14	Bowl Panel, Right	P0072150JA	1
15	Bowl Support Bracket	P01303015D	2
16	Electric Wire Set	P02615022A	1
17	Lighting Stick	P05313009B	1
17a	Lighting Stick Bracket	P033280684	1
18	Cart Handle	P00205078D	2
19	Protective Pad	P05518010I	4
20	Latch Assembly	P05517002L	8
21	Hose Bracket	P05341001G	2
22	Gas Valve / Manifold Assembly Bracket	P03324002H	1
23	Universal Hose Barb	P03901024A	2
24	Gas Valve / Manifold Assembly, Left	Y0060385	1
25	Gas Valve / Manifold Assembly, Right	Y0060386	1
	Gas Valve – without jet	P03204101A	8
	Jet – 28~30/37	P06517041A	8
26	Control Panel, Upper	P02911553I	1
27	Control Panel, Lower – with screen print	P02911741I	1
28	Control Knob	P03419413R	8
29	Electric Ignitor – 4 port	P02502164C	2
30	Grease Tray	P02717265B	1
31	Grease Receptacle	P02701267B	1
32	Gas Cylinder Hook	P04005007C	2
33	Cart Leg, Left	P00901014C	1
34	Cart Leg, Right	P00902014C	1
35	Cart Frame Bracket	P03339001D	2
36	Cart Frame	P03335003D	1
37	Cart Seat	P04518001A	4
38	Gas Cylinder Holder	P04008007C	2
39	Castor – 4" without Brake	P05120001D	2
40	Castor – 4" with Brake	P05120002D	2
41	Cart Bottom Shelf	P01015001D	1
42	Savor Plate® Bracket	P033280154	16
43	End Cap	P04522001A	4
44	Cart Bracket – grease tray	P05330014G	2
45	Name Plate	P00407028C	1
47	Cart Bracket	P03304026H	1
	Hardware Pack	P06021041A	1

Assembly Instructions

1

Assemble Cart

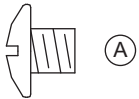
- With an assistant, lift Cart out of shipping carton and place it on the cardboard work surface.
 - Unfold the Cart Legs and straighten the Cart Frame Bracket until a click sound is heard.
- CAUTION:** Do not stand, lean or apply pressure to the Cart Frame Bracket once assembled.



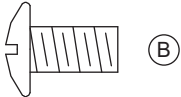
2

Install Tank Holders, Castors and Wheels

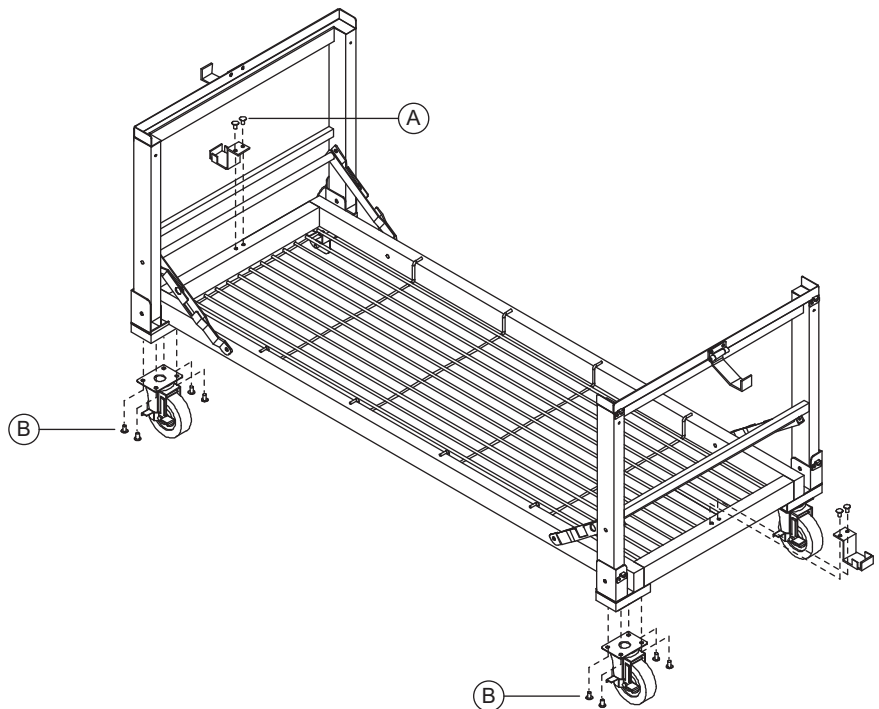
- Install Gas Cylinder Holders to each side of Cart Frame. (Tighten securely using 4 Phillips Head Screws 1/4"x3/8").
- Install Castors to each side Right Cart Leg. (Tighten securely using 8 Phillips Head Screws)
- Install Cart Brackets to each side Left Cart Leg using 4 Phillips Head Screws 1/4"x1/2" and attach 8" Wheels using 2 Wheel Bolts 3/8"x5-5/16", 2 Spring Washers and 2 Lock Nuts and tighten securely.



Phillips Head Screw 1/4"x3/8"
QTY. 4
Part # S112G04061



Phillips Head Screw 1/4"x1/2"
QTY. 16
Part # S112G04081



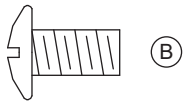
3

Install Handles

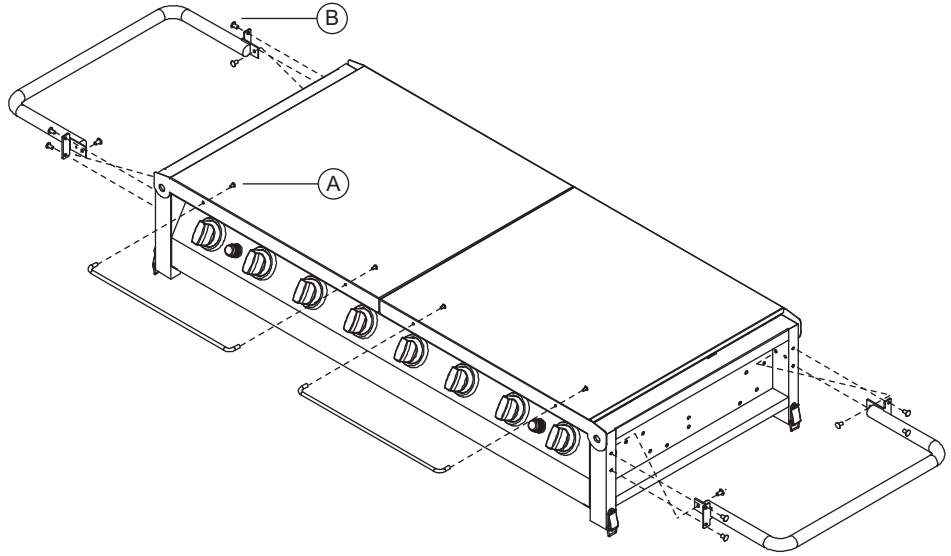
- ☐ Install Lid Handles to Left and Right Lid.
(Tighten securely using 4 Phillips Head Screws 3/16"x3/8")
- ☐ Install Cart Handles to each Bowl Support Bracket.
(Tighten securely using 12 Phillips Head Screws 1/4"x1/2")



Phillips Head Screw 3/16"x3/8"
QTY. 4
Part # S112G03061



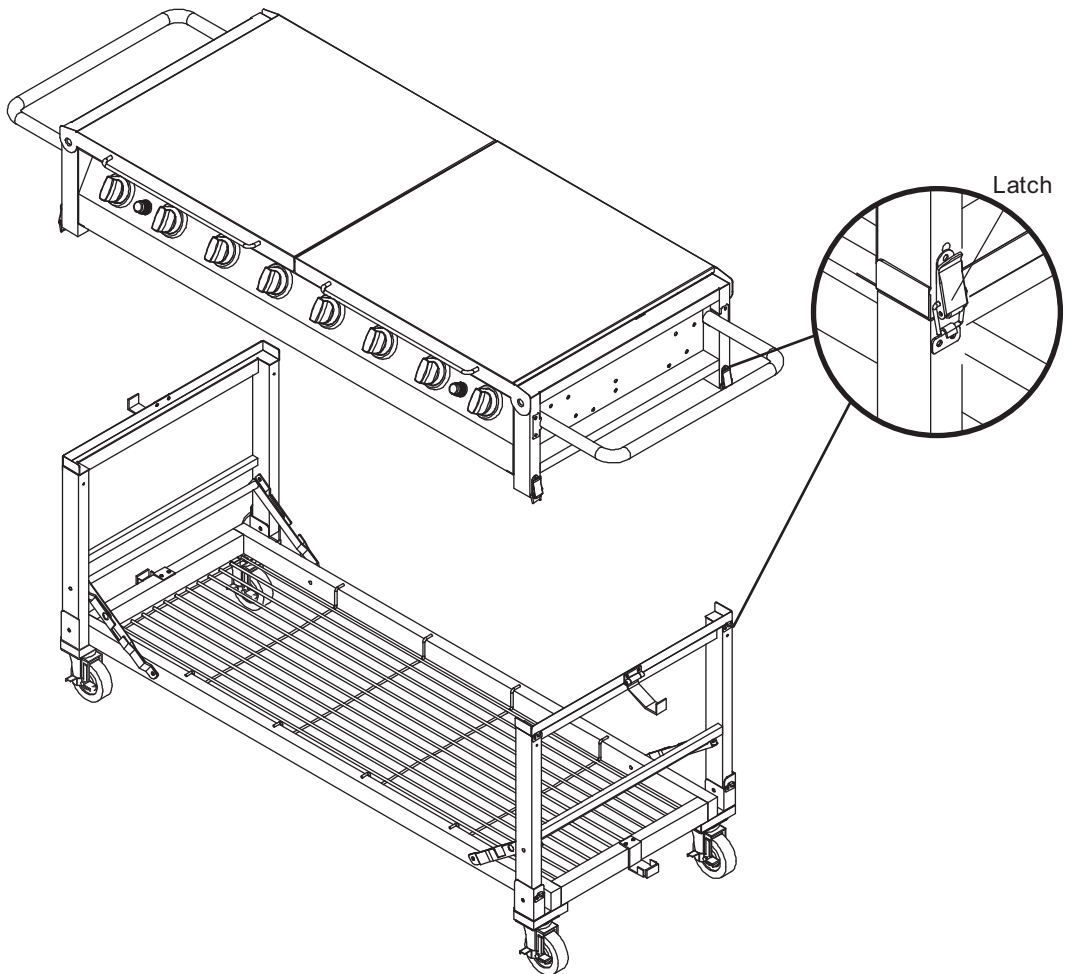
Phillips Head Screw 1/4"x1/2"
QTY. 12
Part # S112G04081



4

Install Barbecue Bowl

- ☐ With an assistant, lift and position Barbecue Bowl onto the Cart.
Lock 4 Latches on Barbecue Bowl and Cart.



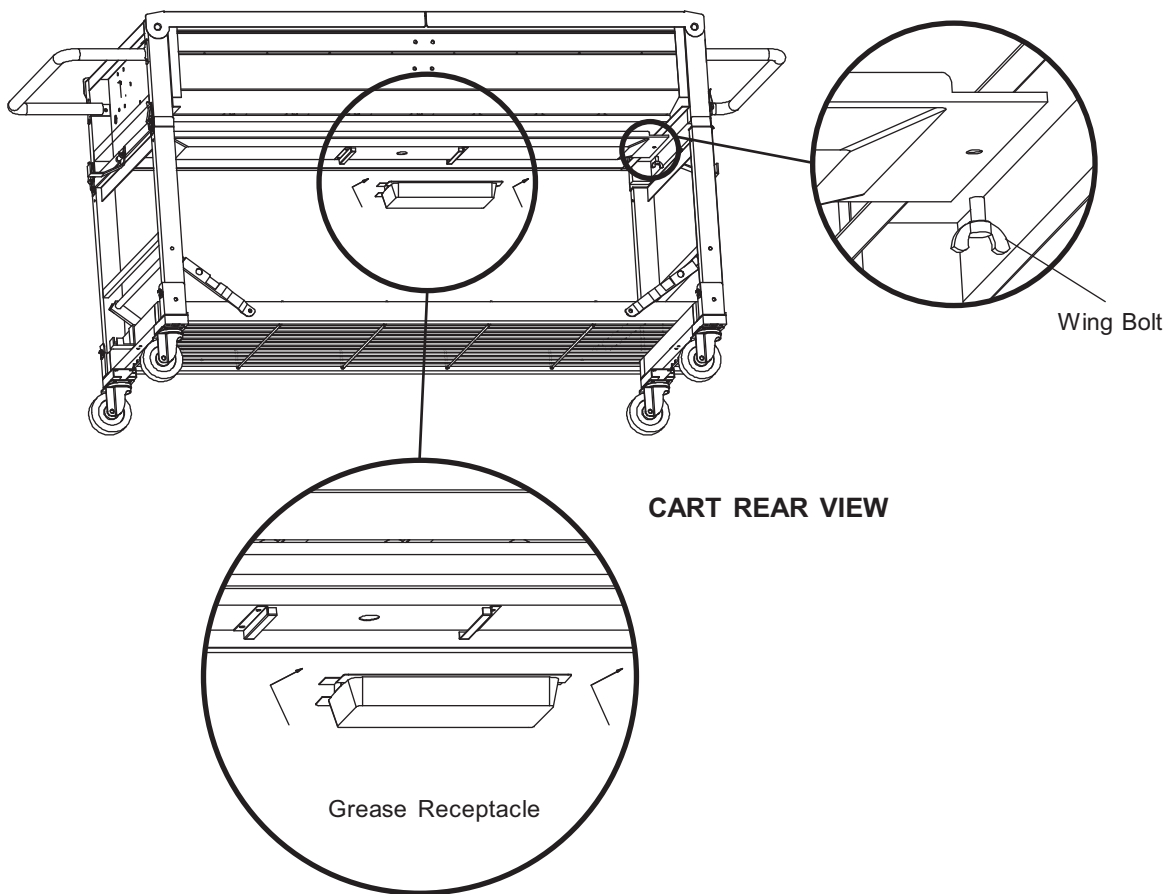
5

Note: Preassembled Grease Tray and Grease Receptacle

- Lift and slide the Grease Receptacle out from the Grease Tray Bracket, from the rear of the Cart.
- Unscrew the Wing Bolts on each side of the Grease Tray and remove the Grease Tray from Bottom Bowl panel.

Reinstall Grease Tray and Grease Receptacle

- Attach the Grease Tray to the Bottom Bowl panel using the Wing bolts and tighten securely.
- The Grease Tray is required to be present and centred for your safety.
- Slide the Grease Receptacle over Grease Tray Bracket.



6

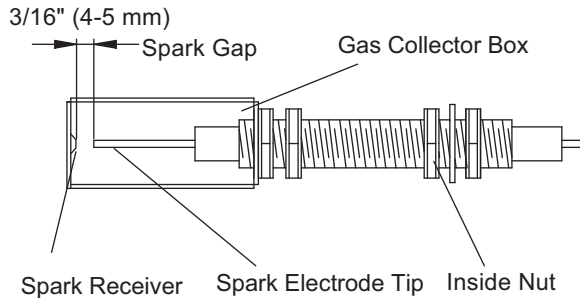
Install Ignitor Batteries

- Unscrew Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.
- Repeat to install the other AA battery into the Ignitor Slot.

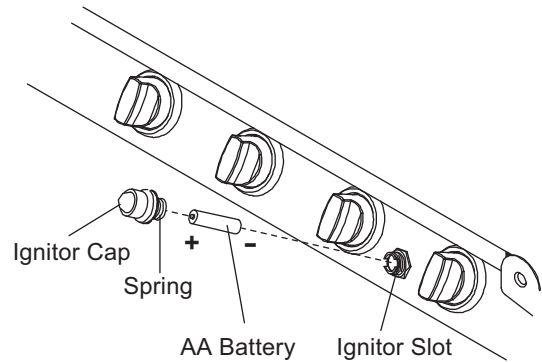
7

With the assistance of another person, perform this Electrode Check before proceeding.

This test will ensure that the Spark Electrode Tips are properly positioned so your barbecue lights easily and properly.



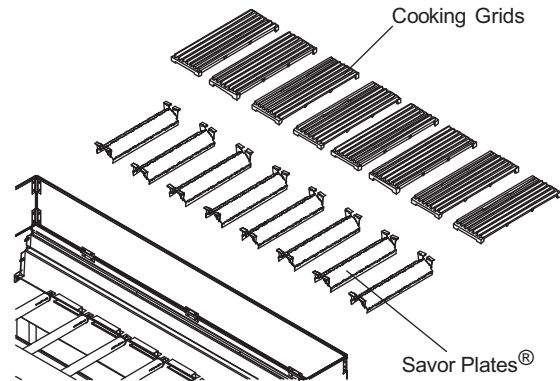
- Be sure all Control Knobs are set to "OFF" and open the Barbecue Lids.
- Have your assistant stand behind to the right of the barbecue and look toward the front of the barbecue bowl. Never put your face inside the Barbecue Head.
- Press the Ignitor Cap. You should hear a "clicking" sound. Your assistant should see a blue spark within each Gas Collector Box. If a spark is present the Electrode Tips are properly positioned.
- If no spark is seen, the Spark Gap needs to be adjusted as follows:
 - Using an adjustable wrench, loosen the Inside Nut until the Gas Collector Box can be turned upward.
 - If the gap between the Spark Electrode Tip and Receiver is more than 3/16" (4-5 mm) use long nose pliers to gently squeeze the Gas Collector Box to narrow gap.
 - Return the Gas Collector Box to its original position, secure the Inside Nut and try the Electrode Check again. If no "clicking" sound is heard:
 - AA Battery is installed backwards.
 - Electric wires may be loose. Remove the AA Battery and inspect the Ignitor Junction Box found behind the Control Panel and reconnect any loose wires.



8

Install Cooking Components

- Place the Savor Plates® on lower ledge above Burners.
- Place Cooking Grids on bowl ledge.



Final Assembly Step

When you have finished assembling your barbecue be sure that all screws are tightened for safe operation of your barbecue.



WARNING



Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

Use and Care Instructions

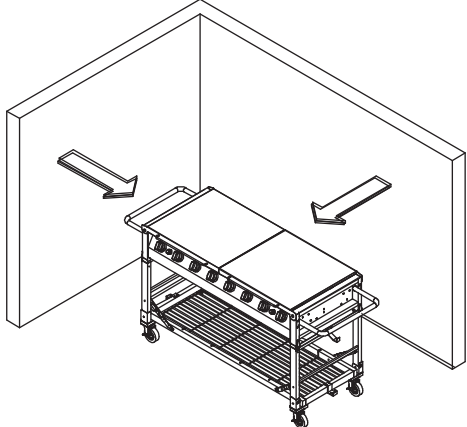
CORRECT GAS CYLINDER USE

- This model barbecue is designed for use with two gas cylinders, not included with barbecue. Never connect your gas barbecue to a gas cylinder that exceeds this capacity.
A cylinder of approximately 12 inches (300 mm) diameter by 18-1/2 inches (470 mm) high is the maximum size gas cylinder to use.
- The gas cylinder supply system must be arranged for vapour withdrawal.
- The gas cylinder used must have a collar to protect the cylinder valve.
- Never** connect an unregulated gas cylinder to your gas barbecue. Check the gas type label for correct operating pressure. Only use the regulator and hose assembly supplied with your gas barbecue. Replacement regulators and hose assemblies must be those specified by the Manufacturer.
- Always keep gas cylinder in upright position.
- Do not subject the gas cylinder to excessive heat.
- Never** store an gas cylinder indoors. If you store your gas barbecue in the garage always disconnect the gas cylinder first and store it safely outside.
- Gas cylinders must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected gas cylinders must not be stored in a building, garage or any other enclosed area.
- The regulator and hose assembly must be inspected before each use of the barbecue. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the appliance again.
- Never** light your gas barbecue with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- Never** allow children to operate your barbecue. Do not allow children or pets to play near your barbecue.
- Use of alcohol or drugs may impair the ability to assemble and operate the appliance.

- Keep fire extinguisher readily accessible. In the event of a oil / grease fire, do not attempt to extinguish with water. Use an extinguisher or smother with dirt, sand or baking soda.
- Use your barbecue on a level, stable surface in an area clear of combustible materials.
- Do not leave barbecue unattended when in use.
- Do not move the appliance when in use.
- Cover your barbecue when not in use.
- Allow the barbecue to cool before moving or storing.
- Do not use your barbecue as a heater.
- This barbecue is not intended to be installed in or on recreational vehicles and / or boats.

! **WARNING** !

- **Use your barbecue outdoors, at least 3 feet (900 mm) away from any wall or surface. Use your barbecue at least 3 feet (900 mm) away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.**
- **Never** use your gas barbecue in a garage, porch, shed, breezeway or any other enclosed area.
- **Never** obstruct the flow of ventilation air around your gas barbecue housing.
- Do not store a spare gas cylinder under or near this appliance.



The diagram shows a gas barbecue on a four-wheeled cart positioned in a corner of a room. Two arrows point from the barbecue towards the adjacent walls, indicating the required clearance distance. The barbecue is shown from a three-quarter perspective, highlighting its front and side profiles.

Use and Care Instructions



WARNING



Before using this gas appliance read all instructions and perform all gas leak-check procedures even if the product was pre-assembled by the retailer or manufacturer.

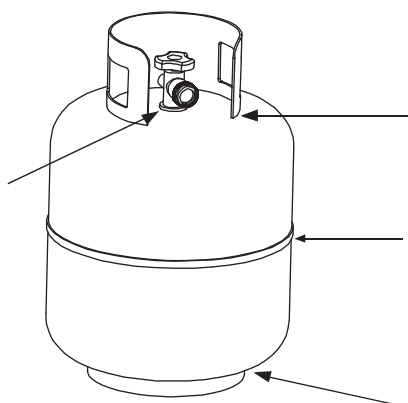
When changing a gas cylinder, perform this procedure away from any source of ignition.

When checking for gas, do not smoke.

How to Leak Test your Gas Cylinder

For your safety:

- The following gas cylinder sizes are recommended:
Butane >7 kg. Propane >6 kg.
- All leak tests must be repeated each time your gas cylinder is exchanged or refilled.
- Do not use an open flame to check for gas leaks.
- Your barbecue must be leak tested outdoors in a well ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your barbecue away from open flames or sparks.
- Do not use household cleaning agents. Damage to gas assembly components can result.
 - Use a clean paintbrush and a 50/50 mild soap and water solution.
 - Brush soapy solution onto gas cylinder in the areas indicated by the arrows. See diagram.
 - If growing bubbles appear do not use or move the gas cylinder. Call a Gas Supplier or your Fire Department.



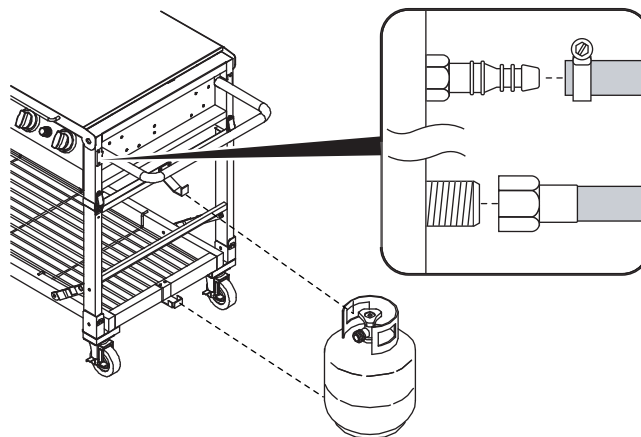
WARNING



If growing bubbles appear do not use or move the LP Gas cylinder. Contact an LP Gas Supplier or your fire department!

Gas Connections

- Never operate this appliance without a regulator.
- Use gas hose / connections / regulator complying with local regulation.
- If the gas hose has not been factory fitted, then connect to the manifold inlet as shown. Ensure connection is secure.
- Gas hose must not exceed 1.5 m in length.
- Gas type: I 3+ (28~30/37)
Butane 28-30 millibars.
Propane 37 millibars.
- Check for gas leaks. Refer next page: "**Checking for Gas Leaks**".
- Hang your gas cylinders on the top Cylinder Hooks. The ring foot of the gas cylinders will rest on the Cylinder Holder or it can be placed on the ground.



Connect Regulator with Hose to your Gas Cylinder

- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the cylinder valve and tighten securely.
- Open the cylinder valve fully (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your barbecue. See "**Checking for Gas Leaks**". If a leak is found, turn the cylinder valve off and do not use your barbecue until the leak is repaired.

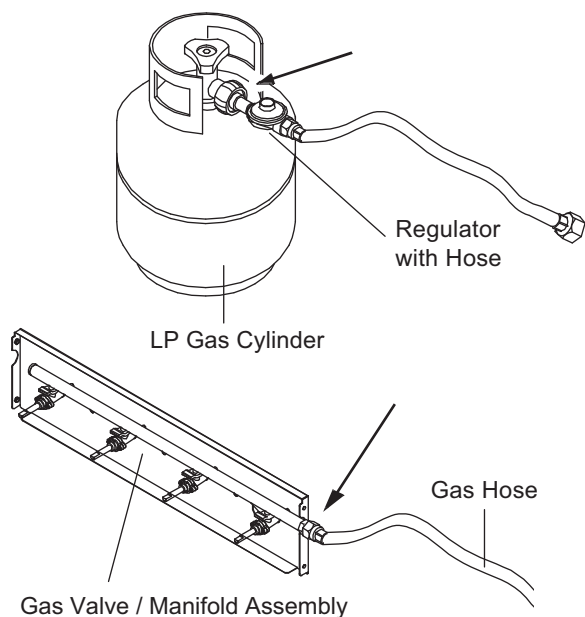
CAUTION: When the appliance is not in use, the gas must be turned off at the cylinders.

Use and Care Instructions

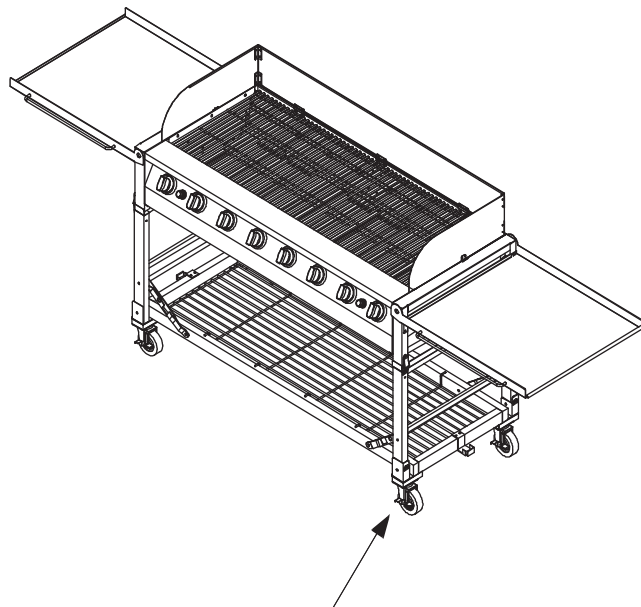
Check all connections for Gas Leaks

Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your gas cylinder is changed, you must check for gas leaks. Follow these three steps:



- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the barbecue Control Knobs to the full OFF position, then turn the gas ON at source.
- Apply the soap solution to all gas connections indicated by the arrows. See diagram. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.



CAUTION: Always open both left and right Lids as shown before lighting your barbecue.



Lock Castors while your barbecue is in use

**WARNING**

If you have a gas leak that cannot be repaired by tightening, turn off the gas at the source, disconnect fuel line from your barbecue and call 0416 2744 500 or your gas supplier for repair assistance.

Never disconnect the gas regulator or any gas fitting while your barbecue is lit. A lit barbecue can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.

Disconnecting A Gas Cylinder From Your Barbecue

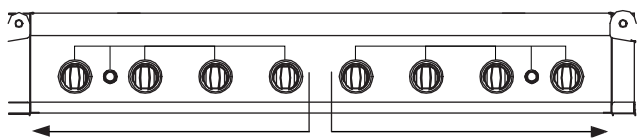
- Make sure the Burner Valves and Gas cylinder valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the gas cylinder valve. Do not disconnect hose from the appliance.

Use and Care Instructions

Barbecue Lighting Instructions

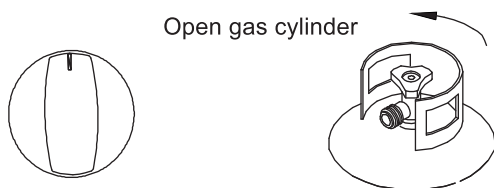
NOTE: This gas barbecue is designed to be used with two gas cylinders (not included) for 8 burner operation. A cylinder placed on the right will operate the four right-side burners. A cylinder placed on the left will operate the four left-side burners.

Burner Control Knobs on Control Panel



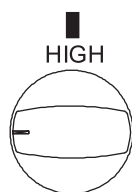
Left 4 Burners are controlled by left gas cylinder Right 4 Burners are controlled by right gas cylinder

1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your barbecue before replacing the hose with an authorised part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. For optimum performance this barbecue should be used only when outdoor temperatures are 60°F (16°C) or above.
3. Familiarise yourself with the safety and Use and Care instructions in this manual. Do not smoke while lighting barbecue or checking gas supply connections.
4. Be sure each gas cylinder is filled and lock Castors to prevent movement during barbecue operation.
5. Open the left and right Lids before lighting the barbecue.
6. Check that the end of each Burner Tube is properly located over each Valve Orifice.
7. Set all Control Knobs to OFF and open the right-side cylinder valve.

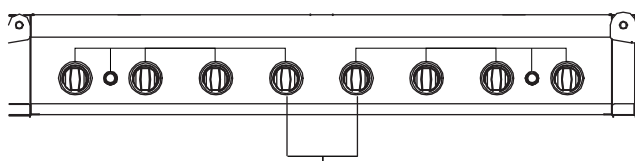


Open gas cylinder

8. To light the four right-side burners, push and turn the fourth Control Knob from the right to HIGH.

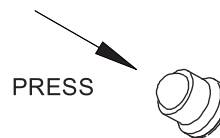


Burner Control Knobs on Control Panel



The fourth middle Control Knobs

9. Immediately press the right-side Electric Ignitor for 3-4 seconds to light the Burner.



10. If ignition does not occur in 5 seconds, turn the burner Control(s) off, wait 5 minutes, and repeat the lighting procedure. If ignition does not occur in 5 seconds, turn the burner Control(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
11. Once one Burner is lit, the adjacent Burner can be lit by turning its Control Knob to HIGH.
12. To light the four left-side burners repeat step 7 and 8 then press the left-side Electric Ignitor.

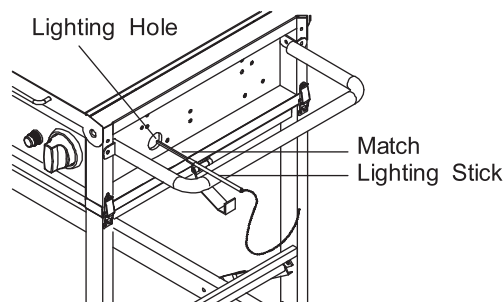
WARNING

Failure to replace a faulty hose, secure gas supply connections or to open the Lid before proceeding to the Lighting Procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

Manually Lighting Your Barbecue By Match

NOTE: Gas cylinder must be connected to the right side. To light your gas barbecue by match, insert a match into the Lighting Stick and follow steps 1 through 6 of the Barbecue Lighting Instructions. Then, light the match and place Lighting Stick through the Lighting Hole on the right side of the barbecue as shown below. Turn the Control Knob nearest the open cylinder to the HIGH setting to release gas. The Burner should light immediately. Cross light unlit burners sequentially to the left.

NOTE: To light the far four left burners, ensure gas cylinder is attached to the left side.



WARNING

Never lean over the barbecue cooking area while lighting your gas barbecue. Keep your face and body a safe distance (at least 18 inches / 450 mm) from the Lighting Hole or Burners when lighting your barbecue by match.

Use and Care Instructions

Troubleshooting



If the barbecue fails to light:

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least five minutes for gas to clear, then retry.
 2. If your barbecue still fails to light, check gas supply and connections.
 3. Repeat lighting procedure. If your barbecue still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:
- Misalignment of Burner Tubes over Orifices
Correction: Reposition Burner Tubes over Orifices.
 - Obstruction in gas line
Correction: Remove fuel line from barbecue. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to barbecue.
 - Plugged Orifice
Correction: Remove the screw from the rear of each Burner using a Phillips Head Screwdriver. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, Screw and cooking components.

If an obstruction is suspected in Gas Valves or Manifold, call the Barbecue Information Centre.
 - Obstruction in Burner Tubes
Correction: Follow the Burner Tube cleaning procedure on page 18 of this Operator's Manual.
 - Misalignment of Ignitor on Burner
Correction: Check for proper position of the Electrode Tip as shown in step 7 page 11. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16" (4 - 5 mm). Adjust if necessary. With the gas supply closed and all Control Knobs set to OFF press the Electric Ignitor cap and check for the presence of a spark at the Electrode.
 - Disconnected Electric Wires
Correction: Inspect the Ignitor Junction Box found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the barbecue.
 - Weak AA battery
Correction: Unscrew the Ignitor Cap and replace the battery.
 - If the barbecue still does not light you may need to purge air from the gas line.
Note: This procedure should be done every time a new gas cylinder is connected to your barbecue.



To purge air from your gas line:

- Turn Control Knobs to the OFF position.
- Turn off the gas at the cylinder valve.
- Disconnect regulator from Gas cylinder.
- Let unit stand 5 minutes to allow air to purge.
- Reconnect regulator to the Gas cylinder.
- Open the Barbecue Lids.
- Turn cylinder valve on SLOWLY 1/4 of a turn.
- Push and turn the middle Control Knob furthest from open cylinder to HIGH.
- Press Electric Ignitor for 3 - 4 seconds to light the burners.

 **WARNING** 


Should a FLASHBACK fire occur in or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas barbecue.
- Turn the Control Knobs to OFF position.
- Open the Barbecue Lid.
- Put out any flame with an extinguisher or fire blanket.
- Once the barbecue has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions in this Operator's Manual.

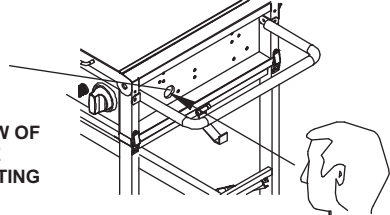
 **CAUTION** 

Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.

- Keep barbecue area clear and free from combustible materials, petrol and other flammable vapours and liquids.
- Do not obstruct the flow of air for combustion and ventilation.
- Visually check burner flames occasionally to ensure proper flame pattern as shown below.



**MAGNIFIED VIEW OF
BURNER FLAME
THROUGH LIGHTING
HOLE**



Cleaning and Maintenance

Proper care and maintenance will keep your barbecue in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your barbecue will stay clean and operate with minimum effort.

CAUTION: Be sure your barbecue is OFF and cool before cleaning. Use protective gloves when handling hot components.

Cleaning The Cooking Grids

- Before initial use, and periodically, wash your Cooking Grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids.

Cleaning The Savor Plates®

- Periodically you should wash the Savor Plates® in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the Savor Plates® thoroughly before you reinstall them into the cooking bowl.

Cleaning The Grease Tray and Receptacle

- To reduce the chance of fire, the Grease Draining Tray and Grease Receptacle (some models) should be visually inspected before each use. Remove any grease and wash Grease Tray and Receptacle with a mild soap and warm water solution.

Cleaning the Inside of the Barbecue Lid

- Grease can have a tendency to build up on the inside of the Barbecue Lid and could drip onto deck or patio when the lid is opened. Visually inspect the inside of the Barbecue Lid before each use. Remove any grease and wash with a mild soap and warm water solution.

Annual Cleaning of The Barbecue Interior

- Burning-off excess food after every cookout will keep it ready for instant use. However, at least every 3 months you must give the entire barbecue a thorough cleaning to minimise your risk of grease fire and keep the barbecue in top shape. Follow these steps:

1. Turn all Burner Valves to the full OFF position.
2. Turn the gas cylinder valve to the full OFF position.
3. Disconnect the regulator from the gas cylinder. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Operator's Manual.
4. Remove and clean the Savor Plates, Cooking Grids and Burners.
5. Cover each Gas Valve Orifice with aluminum foil.
6. Brush the inside and bottom of the barbecue with a fibre pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from Orifices and check each Orifice for obstruction.
8. Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16" (4 - 5 mm).
9. Replace the Burners and adjust the Gas Collector Box. The edge of the collector box should be overlapping the Burner Port.
10. Replace Savor Plates® and Cooking Grids.
11. Reconnect the gas source and observe the Burner flame for correct operation.

Cleaning Exterior Surfaces:

- Before initial use, and periodically thereafter, we suggest you wash your barbecue using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush. These will scratch stainless steel and chip painted surfaces (varies by model) during the cleaning process.

Cleaning Exterior Stainless Steel Surfaces:

- Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in the manufacturing process of stainless steel can also cause this tanning color. After removing any protective PVC film from the Control Panel, use a Stainless Steel Cleaner to polish the stainless steel surfaces of your barbecue. Never use abrasive cleaners or scrubbers because they will scratch and damage your barbecue. Follow these steps for the best results.
1. Turn the gas cylinder valve (clockwise) to the full OFF position. Disconnect the regulator and hose assembly from gas cylinder. Cover exposed gas fitting with aluminum foil.
 2. Remove dirt or grease using a soft cloth and polish stainless surfaces. Wipe with a soft cloth.
 3. Remove aluminum foil from exposed gas fitting and allow barbecue to air dry before attaching the regulator and hose to your gas cylinder.

Transporting or Storing your barbecue:

1. Turn off gas control valves and gas cylinder valve. Disconnect gas hose from gas cylinder. Protect connections against damage. DO NOT remove gas hose from appliance.
2. Lock barbecue Castors.
3. Remove gas cylinder and Grease Tray from your barbecue. Place Grease Tray on Lower Grease Tray Bracket. See Fig.1.
4. Loosen 4 Latches on Barbecue Bowl and Cart. With an assistant, lift and position Barbecue Bowl on a cardboard surface.
5. Fold the Cart Legs onto Cart Frame. See Fig.1.
6. With an assistant, lift and position Barbecue Bowl onto the folded Cart. See Fig.1.
Lock 4 Latches on Barbecue Bowl and Cart. See Fig.2.
7. Be sure barbecue is secured tightly and covered when being transported.
8. **Storage – Outdoors:** Store in a dry covered area. A cover is recommended.
Storage – Indoors: DO NOT store gas cylinders indoors.

Fig. 1

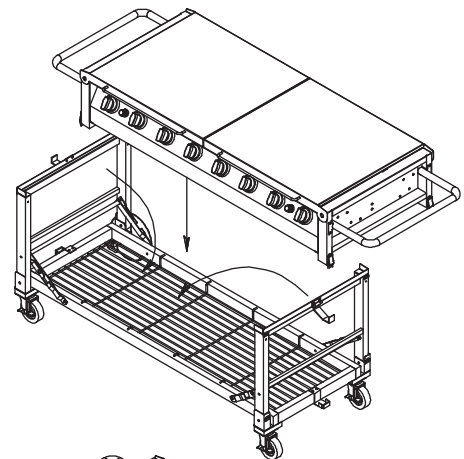
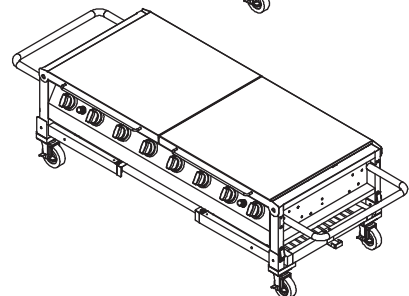


Fig. 2



Cleaning the Burner Tubes and Burner Ports

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and autumn or whenever spiders are active in your area, and if your barbecue has not been used for an extended period of time.

1. Turn all Burner Valves to the full OFF position.
2. Turn the Gas cylinder valve to the full OFF position.
3. Detach the Gas regulator assembly from your gas barbecue.
4. Remove the Cooking Grids, Savor Plates® and Grease Trays from your barbecue.
5. Remove the screw from the rear of each Burner using a Phillips Head Screwdriver.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the barbecue.
8. Refer to **Figure 1** and perform one of these three cleaning methods:
 - METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.
 - METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
 - METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.



Regardless of which Burner cleaning procedure you use, we recommend you also complete the following steps to help prolong Burner life.

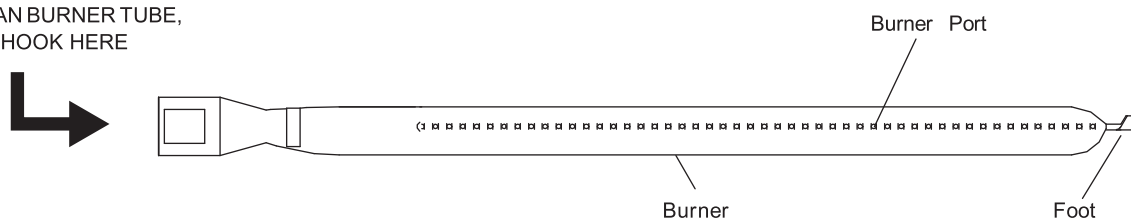
1. Use a fibre pad or nylon brush to clean the entire outer surface of each Burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.

!
WARNING
!

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your barbecue. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and / or fire resulting in serious bodily injury and / or property damage.

Figure 1

TO CLEAN BURNER TUBE,
INSERT HOOK HERE



Question:

Are the serial and model numbers of my barbecue listed somewhere for reference?

Answer:

The serial and model numbers are listed on a silver data label placed on the barbecue. Depending on the barbecue model the silver data label will be located on the left or right side bowl panel underneath the side shelf, underneath the right side of the control panel, outside left or right of control panel or on the back of the barbecue cabinet.

Question:

My barbecue will not light properly. Why?

Answer:

Always light the main Burner furthest from the fuel source first. This will draw gas across the manifold helping prevent air pockets which obstruct gas flow and prevent proper grill lighting. Also try this procedure:

1. Turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your barbecue still fails to light, check gas supply and connections.
3. Repeat lighting procedure.
If your barbecue still fails to operate, turn the gas off at source, turn the Control Knobs to OFF and refer to the Troubleshooting Section for more tips, or call the Barbecue Information Centre.

Question:

If my ignitor or battery is not working how can I light my barbecue? And - Why would I need the silver lighting stick that hangs from the side of my barbecue?

Answer:

If your ignition fails to work or your battery needs replacing, you can light your barbecue through the Lighting Hole on the side of the barbecue bowl using the Manual Lighting Stick that hangs from the side of your barbecue. The Lighting Stick is designed to hold a match and allows you to safely insert a match through the Lighting Hole without getting close to the Burner. Never remove the Cooking Grids or Savor Plates® and attempt to light the barbecue from above. To light your gas barbecue manually, insert a match into the Manual Lighting Stick and follow steps 1 through 6 of the Basic Lighting Procedures. Then, light the match and place it through the Lighting Hole on the right side of the barbecue (location of hole varies by barbecue model). Turn the nearest main Burner Control Knob to the High setting to release gas. The Burner should light immediately.

Question:

Where do I use my barbecue for safer operation and performance?

Answer:

- Strong winds and low temperatures can affect the heat and performance of your gas barbecue so factor in these elements when positioning your barbecue outdoors for cooking.
- Use your barbecue at least 3 feet away from any wall surface.
- Use your barbecue at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Never** use your gas barbecue in a garage, porch, shed, breezeway or any other enclosed area.
- Never** obstruct the flow of ventilation air around your barbecue housing.

Question:

What causes barbecue parts to rust and what affect does it have on my barbecue?

Answer:

Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect the short term performance of your barbecue.

To slow the rusting process on steel Cooking Grids (select models) we recommend greasing the Cooking Grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Question:

Which is a better cooking surface to cook on; porcelain coated steel / cast-iron cooking grids or stainless steel grids?

Answer:

They all have their advantages. For traditional grilling and searing meats, cast-iron or steel grids offer better heat conductivity. To protect against the natural rusting process, steel or cast-iron cooking grids offer a porcelain finish which requires routine maintenance to keep the grids well seasoned.

Stainless steel is popular with those who prefer less maintenance.

A new innovative solution is available on select models called Stainless Clad Therma-Core®. This Cooking Grid combines a heat conducting steel core with an easy-to-clean stainless outer shell.

NOTE: Further information may be obtained at www.grandhall.eu/service/faqs/

Grand Hall Limited Warranty

Grand Hall Enterprise Co., Ltd. will warrant to the ORIGINAL PURCHASER of this gas grill that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

Full Warranty on Barbecue – 1 year

(except for paint loss, rusting and ignitor battery)

Stainless Steel Parts and Tube Burners – 5 years no rust through

Cooking Grids – 3 years no rust through

Savor Plates® – 2 years no rust through

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card. Save your receipt in case it is required as proof of purchase.

This Limited warranty is limited to repair or replacement of parts, at Grand Hall's option that proved to be defective under normal use and service.

Grand Hall may require the return of defective parts for examination before issuing replacement parts or repairs. If you are required to return defective parts, transportation charges must be prepaid.

Upon examination and to Grand Hall's satisfaction, if the original part is proven defective Grand Hall may approve your claim and elect to replace such parts without charge. You are responsible for shipping charges of such replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance or service, damages caused by flashback fires or grease fires, as set out in this Operator's Manual.

Deterioration or damage due to severe weather conditions such as hail, hurricane, earthquakes, tsunami, tornadoes, Acts of God or terrorism, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

No returns will be accepted without prior authorization from Grand Hall –
www.grandhall.eu/service/registration/

Warranty Restrictions

- This grill is safety certified for use only in the country where purchased. Modification for use in any other location is a safety hazard and will void the warranty.
- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Manufacturer:

Grand Hall Enterprise Co., Ltd.
9th Fl., No.298, Rueiguang Rd., Neihu,
Taipei, Taiwan (114)