



the
Great Outdoors[®]
M O N T E R A

Assembly and Owner's Manual



GM475SSP Portable Gas Grill

L.P. Gas Cylinder
Not Included



ASSEMBLER / INSTALLER:

Leave these instructions with the consumer.

CONSUMER / USER:

Read all of these instructions and keep them in a safe place for future reference.

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.

FOR YOUR SAFETY

- 1 Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- 2 An unconnected liquid propane cylinder should not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY: Never leave a grill unattended when in use.

Statement of Commitment

Congratulations and thank you for your purchase of your new Great Outdoors grill. We are pleased that you have recognized the value of the design, function, and quality of components used in this product. We believe it is among the finest on the market.

We are committed to producing quality products that your family will enjoy for years to come. If for any reason we have failed to meet or exceed your expectations, please allow us the opportunity to make it right by calling us toll-free during the following hours:

Monday-Friday 8:00 a.m. - 6:00 p.m., EST.

Saturday 9:00 a.m. - 4:00 p.m., EST.

United States: 1-800-944-8982

Canada: 1-800-668-5323

(It is recommended to avoid calling on Mondays, when wait times may be prolonged.)

We want you to be completely satisfied with your purchase so you will agree with our motto,

“there’s nothing like...

the great outdoors.”™



CFM Keanall
2695 Meadowvale Blvd
Mississauga, Ontario L5N 8A3

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Monterra Series Gas Grill

Installation Chapter 1

Necessary Information to Safely Use a Gas Grill

The gas fuel used by this product is highly flammable and must be used in a responsible and cautious manner.

It is your responsibility to assemble, operate, and maintain your gas barbecue grill properly.



If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in property damage, physical injury or death.

Choosing a Safe Location for a Gas Barbecue Grill

1. The gas barbecue grill may only be used for cooking out-of-doors.

· Do not operate this barbecue in garages, breeze ways, sheds or any enclosed area.

· Operating this or any gas-fired appliance in an enclosed area can produce a build-up of carbon-monoxide, which could result in injury or death.

2. Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1, NFPA 54 (USA), or CAN/CGA-B 149.2, Propane Installation Code (Canada) and CAN/CGA-B 149.1 Natural Gas Installation Code.

To check local codes, contact your local gas dealer or gas company listed in the Yellow Pages for recommended installation procedures and regulations.

3. This appliance is not intended to be installed in or on a recreational vehicle and/or boat.

4. Keep the barbecue grill at least 24 inches (61 cm) away from any combustible construction.

· Do not use a grill under a ceiling or cover where the heat or flame could cause damage.

· Choose a level surface where the grill is not facing directly into the wind.

· Avoid moving the grill during use.

5. The grill area must be clear and free from combustible materials, gasoline, and any other flammable liquids or vapors.

· Do not use lighter fluid or charcoal briquettes in a gas grill. The flow of combustion and ventilation air is not to be obstructed. The ventilation openings of the cylinder enclosure must be kept free and clear from other debris. Do not store grill covers or other items in the cylinder area.



6. Do Not store a spare L.P. gas cylinder under or near this appliance.

Do not store an L.P. cylinder in a building, garage or any other enclosed area. Instead, store the cylinder outdoors in a well ventilated area, away from people and out of the reach of children.

7. NOT FOR USE BY CHILDREN.

- Place your barbecue grill in a location away from children and pets.
- Do not leave grill unattended when in use.

8. The outside of the barbecue grill will become hot during use.

- To avoid burns, do not touch any hot grill surface. If necessary, use a protective glove when operating control knobs, tank shut-off valve, or lid handle.
- Do not place combustible material, such as cloth or plastic, on grill surface during use.
- Do not lean on side tables or place more than 15 pounds of weight on a side table.

9. The warming drawer is only to be used for keeping food warm.

- Do not place any flammable material in warming drawer.

10. Make sure that the drip pan is in place under the grill bottom.

- Hot drippings from cooking food could damage the fuel supply system.

IMPORTANT: NEVER leave a grill unattended when in use.

Portable L.P. Gas Barbecue Grills

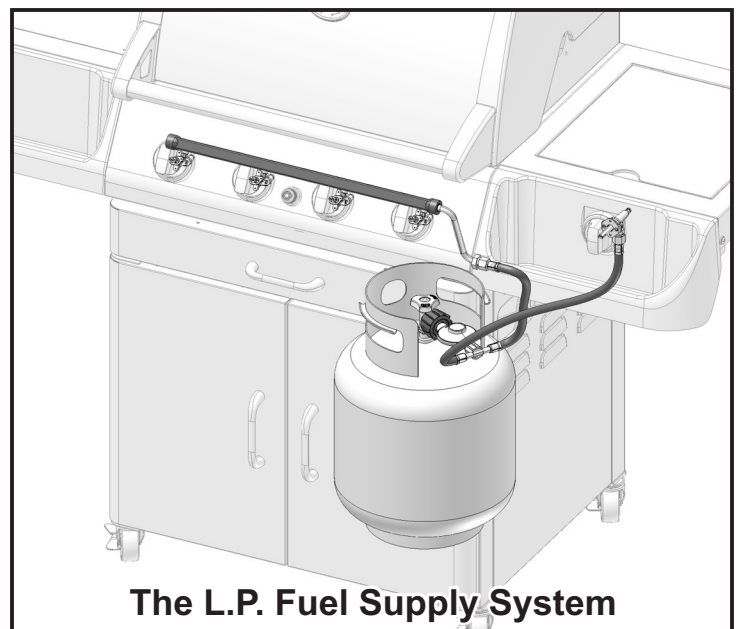
WARNING: Do not use natural gas in an appliance designed for L.P. gas. Use only liquid propane (L.P.) gas in an appliance designed for L.P. gas.

L.P. Gas

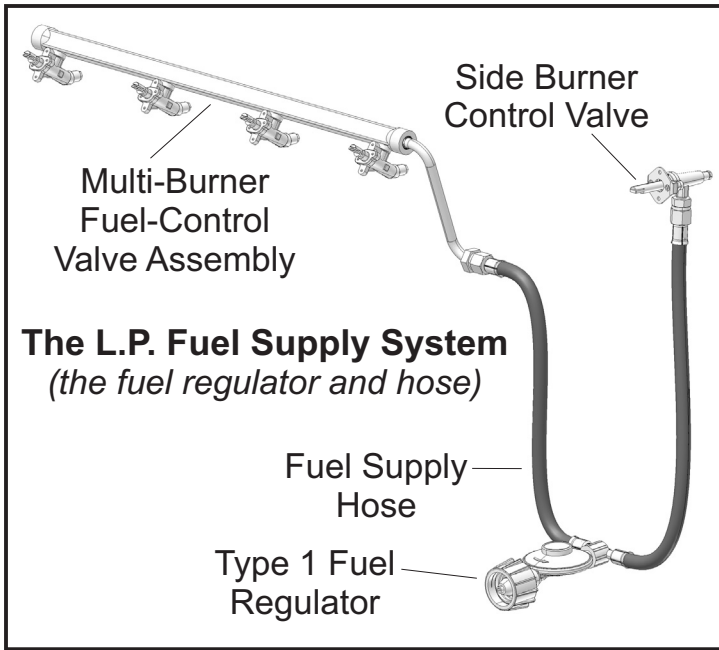
Liquid Propane (abbreviated L.P.) gas is stored under high pressure inside a cylinder and will vaporize when released. It is important that there are no leaky connections on the grill fuel supply system. Refer to the Leak Testing section of this manual.

The L.P. Fuel Supply System

An L.P. gas grill requires a fuel delivery system made up of a L.P. gas supply cylinder, a fuel regulator with hose and a gas-control valve.



The L.P. Fuel Supply System



4. The pressure regulator and hose assembly provided is factory set at an outlet pressure of 11 inches water column (.4 lb. per sq. Inch).

WARNING: Any attempt to adjust the regulator is dangerous and could create a situation causing personal injury or property damage. Consult your L.P. gas dealer if you think the regulator is not working properly.

L.P. GAS SUPPLY CYLINDER

L.P. Cylinders can be obtained at the store where you purchased your grill or from an authorized L.P. gas dealer.

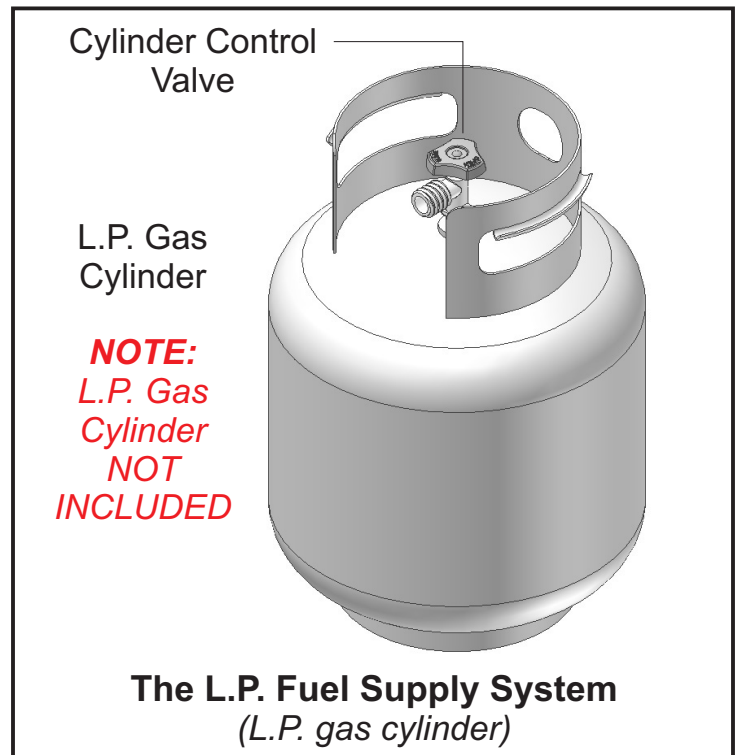
FUEL REGULATOR AND HOSE

The fuel regulator supplied is equipped with a Type 1 coupling nut. Do not attempt to connect to any other L.P. cylinder not equipped with a mating Type 1 cylinder valve. This grill is not to be used with any other cylinder connection device.

The fuel regulator and hose assembly with the Type 1 fitting supplied must be used with the appliance. Do not use a hose and regulator assembly other than the one supplied with the grill or a manufacturer's replacement fuel pressure regulator assembly.

The Type 1 connection system has the following features:

1. The system will not allow gas to flow until a positive connection has been made.
2. The system has a thermal element that will shut off the flow of gas between 240°F and 300°F.
3. The system has a flow-limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.



L.P. GAS CYLINDER SPECIFICATIONS

Any L.P. gas-supply cylinder used with this grill must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity must be 20 pounds of propane. Full-cylinder weight should be approximately 38 pounds (43.7 lbs. Nominal water capacity).

The L.P. gas cylinder must have a shut-off valve terminating in a Type 1 L.P. gas-cylinder-valve outlet. A Type 1 compatible cylinder with a Type 1 cylinder valve has a positive seating connection that does not permit gas flow until a positive seal has been obtained.

The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety-relief device having direct communication with the vapor space of cylinder must be provided. This will expel high-pressure gas if the cylinder is overfilled or overheated.

All L.P. gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling-prevention device. Read labels on the L.P. gas-supply cylinder.

DANGER: Do not insert any foreign objects into the valve outlet. You may damage the back check, A damaged back check can cause a leak, which could result in explosion, fire, severe personal injury or death.

Allow only a qualified L.P. gas dealer to fill or repair an L.P. gas-supply cylinder.

Inform the gas dealer if it is a new or used cylinder to be filled. Caution the gas dealer not to overfill the fuel cylinder.

After filling, have the gas dealer check for leaks and that the relief valve remains free to function.

Have the gas dealer weigh the cylinder after filling to ensure that the cylinder is not overfilled.

DANGER:

- a.) Do not store a spare L.P. gas cylinder under or near this appliance.
- b.) Never fill the gas cylinder beyond 80 percent full.
- c.) If the information in (a.) and (b.) Is not followed exactly, a fire causing serious injury or death may occur.

TRANSPORTING A FULL CYLINDER

WARNING: Handle a full cylinder with care. Gas is under high pressure.

You should transport only one cylinder at a time. Transport the cylinder in an upright and secure manner with the control valve turned off and the POL dust cap in place.

Do not transport a cylinder in the passenger compartment of a vehicle.

Do not leave cylinder in direct sunlight or in a high-heat area such as a closed car trunk. High-heat areas could cause the relief valve to vent gas.

Use a cylinder cap on the cylinder-valve outlet during transport and when the cylinder is not connected to the grill. Keep cylinder valve closed when not in use.

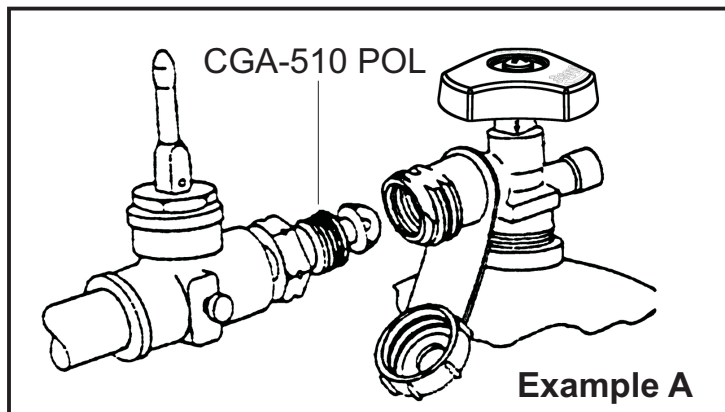
Take These Instructions to the L.P. Gas Dealer

When using a cylinder exchange, be sure the exchanged cylinder is a Type 1 cylinder; a 510 POL cylinder will not fit a Type 1 regulator.

FILLING AND PURGING TYPE 1 L.P. GAS CYLINDERS

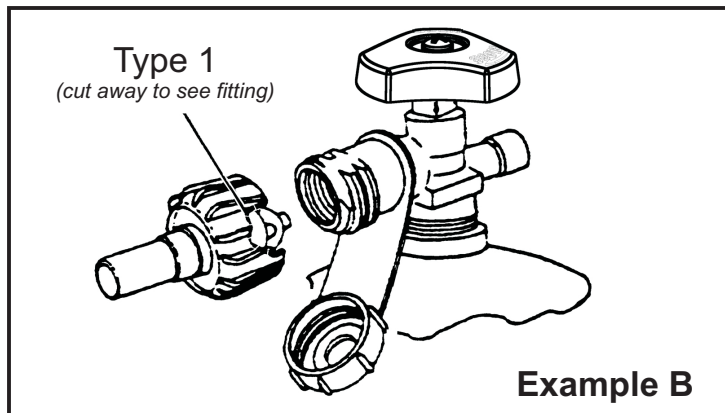
DANGER: Purging and filling of L.P. gas cylinders must be performed by personnel who have been thoroughly trained in accepted L.P. gas industry procedures. Failure to follow this instruction may result in explosion, fire, severe personal injury or death.

IMPORTANT: Purge new cylinders before filling. This tank is easily filled with a standard CGA 510 POL filling connection.



Filling a Type 1 Cylinder Valve

Example A: shows a CGA-510 POL fitting.
Example B: shows using a Type 1 POL fitting.



The L.P. gas cylinder has a Type 1 cylinder valve with a back-check module in its outlet that will not permit gas to flow until an evacuation device is installed. To purge the L.P. gas cylinder, the back-check module must be opened with an evacuation device.

PURGING AND EVACUATION DEVICES FOR L.P. GAS CYLINDER WITH TYPE 1 CYLINDER VALVES

A. Hose-end valve with a bleed port: Purging can be accomplished using a hose-end valve containing a bleed port, which also allows for evacuation without the use of an adapter.

B. Hose-end valve without a bleed port: When a hose-end valve does not have a bleed port, a separate device must be used for evacuation.

C. Purging using a Type 1 connection: L.P. gas cylinder evacuation can be accomplished during each purging by using a Type 1 connection. The Type 1 valve outlet has 1-5/16" external ACME right-hand thread that will accept this connection.

CAUTION: After purging or filling an L.P. gas cylinder, do not insert a POL plug into the valve outlet. Insertion of this plug will prevent the back-check from closing. Use ONLY the provided cap and strap attached to the outlet. Close the cylinder valve knob before returning the cylinder to the customer.

For proper purging procedures in the USA, refer to: Safety Bulletin NPGA # 133, "Purging L.P. Gas Cylinders," and Safety Bulletin NPGA #130, "Recommended Procedures for Filling Cylinders."

DANGER: Do not fill an L.P. gas cylinder beyond 80% full. If this information is not followed exactly, a fire causing serious injury or death may occur.

Monterra Series Gas Grill

Assembly Instructions Chapter 2

Getting Started

1. Please follow the steps in the order that they are presented.
2. Assemble the grill where you plan to use it.
3. You may want to place an old towel or cloth at the assembly site to prevent nuts and bolts from becoming lost.
4. Have a friend help. An assistant can make the assembly easier by holding the parts in place while you fasten the nuts and bolts.
5. To be ready to barbecue immediately, have the L.P. gas cylinder filled by an authorized L.P. dealer or cylinder exchange center.

Unpacking the Grill Parts

1. Remove and set aside all inner boxes and parts from the master carton.
2. Remove and set aside all wrapping paper and additional packaging from the parts.
3. Do not destroy carton or packing until your grill is completely assembled and operating to your satisfaction.

Tools needed to assemble grill: (tools included)

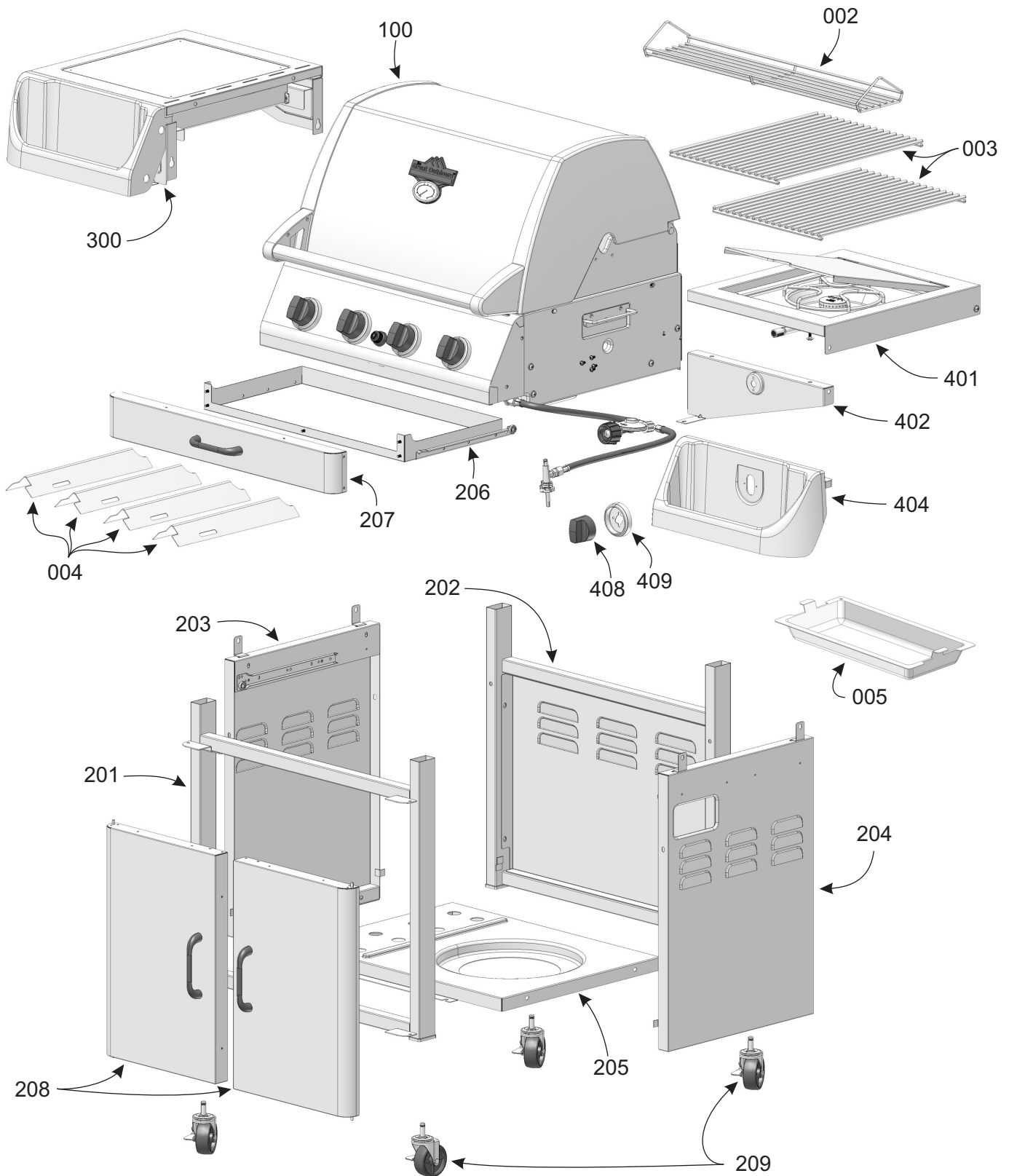
- Phillips-head screwdriver



Assembly Step 1 - Identifying the Grill Parts

Locate these parts:

Note: Refer to the parts listing on page 11 for descriptions and replacement part information.



Not Pictured:
001 Master Hardware Pack

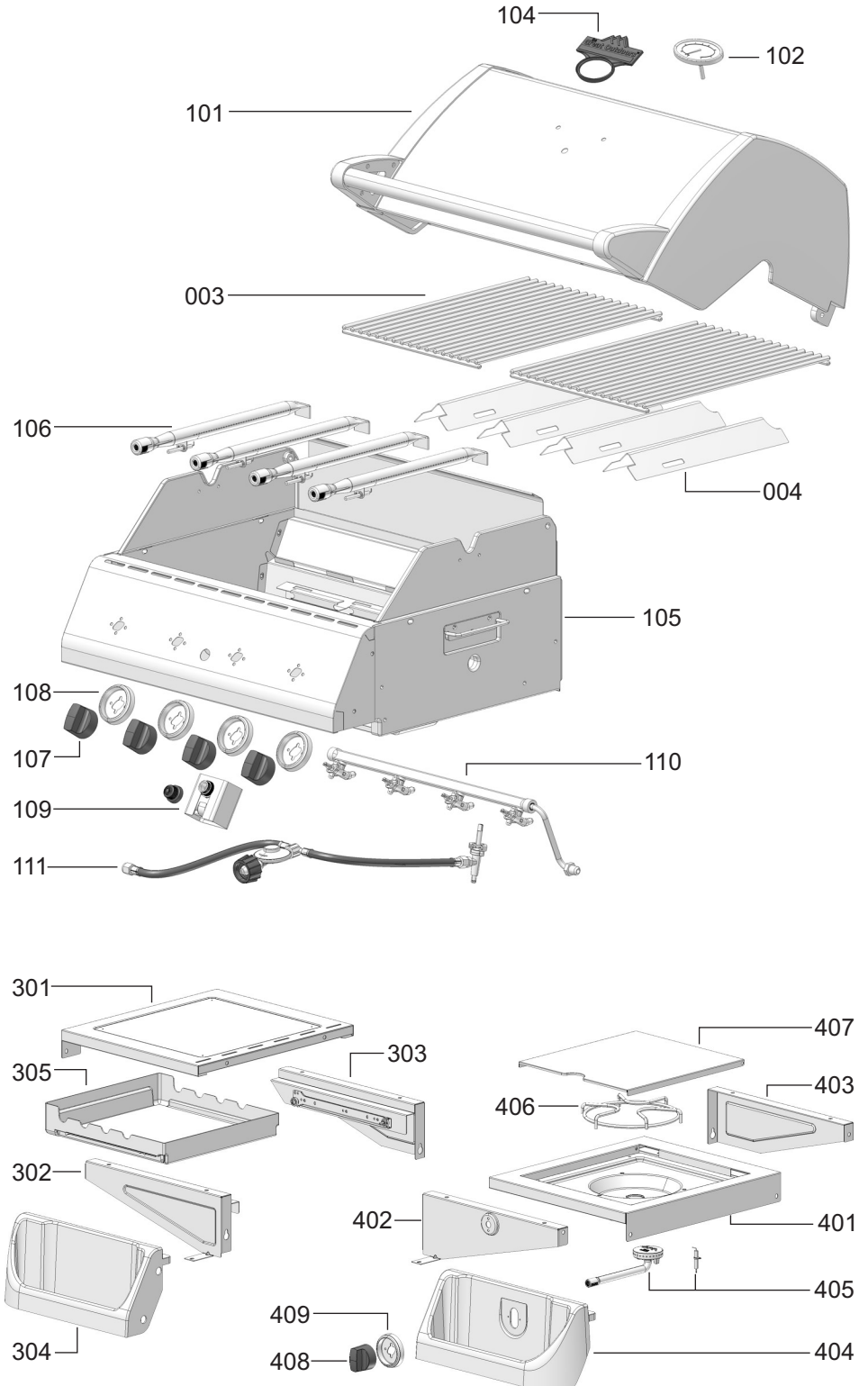
Model GM475SSP Replacement Parts

Replacement parts are available direct from our warehouse. Some components are not available preassembled and may be ordered separately. For convenience, the following parts list is provided along with a representation of the items listed. Charges for replacement parts and shipping may apply. For warranty replacements, proof of ownership and

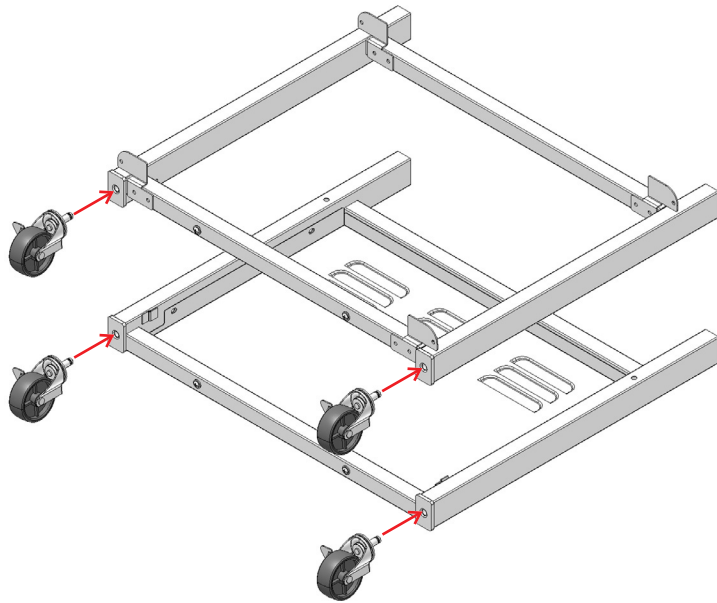
date of purchase is required. Please call to receive a return authorization number before returning any grill components. To order parts call toll free in the USA: **1-800-944-8982** in Canada: **1-800-668-5323**

Parts and Assemblies (See page 10)

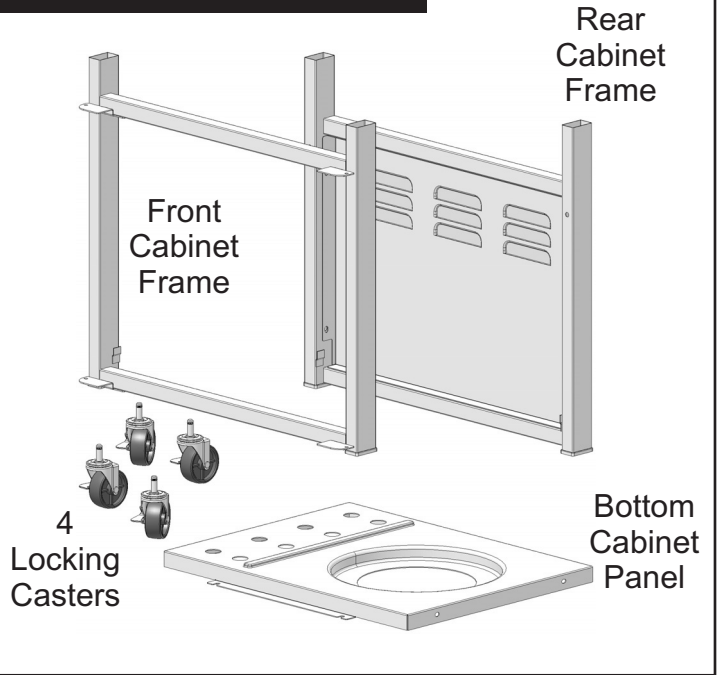
ref	description	part no.
001	Master Hardware Pack	AZ999001
002	Warming Rack	AZ999002
003	Cooking Grids	AZ999003
004	Heat Shield	AZ999004
005	Drip Pan	AZ999005
100	Grill Head Assembly	
101	Grill Lid	AZ999101
102	Heat Indicator	AZ999102
103	Hinge Pin	AZ999103
104	Nameplate	AZ999104
105	Grill Tub	AZ999105
106	Stainless Steel Burner	AZ999106
107	Burner Knob	AZ999107
108	Knob Bezel	AZ999108
109	Electronic Ignitor	AZ999109
110	Valve Assembly	AZ999110
111	Hose / Regulator	AZ999111
200	Grill Cabinet	
201	Front Cabinet Frame	AZ999201
202	Rear Cabinet Frame	AZ999202
203	Left Cabinet Panel	AZ999203
204	Right Cabinet Panel	AZ999204
205	Bottom Cabinet Panel	AZ999205
206	Warming Drawer	AZ999206
207	Warming Drawer Front	AZ999207
208	Cabinet Door	AZ999208
209	Locking Caster	AZ999209
300	Left Side Table	AZ999300
301	Side Table	AZ999301
302	Front Table Bracket	AZ999302
303	Rear Table Bracket	AZ999303
304	Front Basket	AZ999304
305	Table Drawer	AZ999305
400	Right Side Burner	
401	Burner Table	AZ999401
402	Front Table Bracket	AZ999402
403	Rear Table Bracket	AZ999403
404	Front Basket	AZ999404
405	Burner and Ignitor	AZ999405
406	Cooking Grate	AZ999406
407	Table Lid	AZ999407
408	Burner Knob	AZ999107
409	Knob Bezel	AZ999108



Assembly Step 2 - Cabinet Assembly

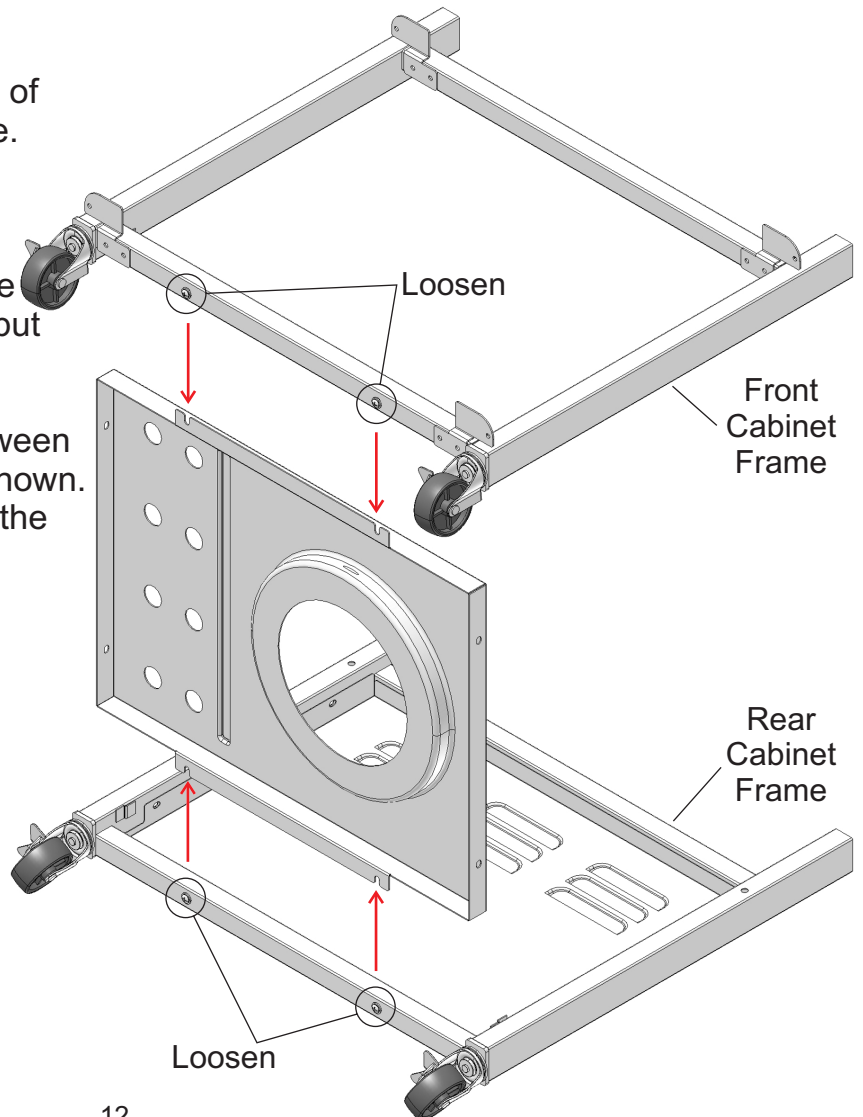
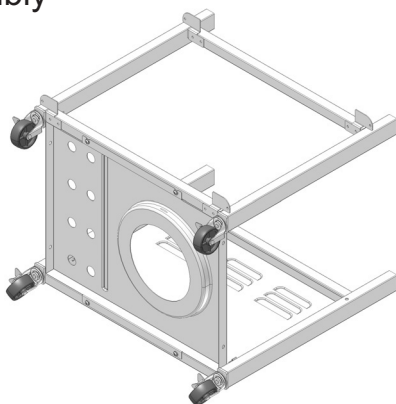


LOCATE THESE PARTS:



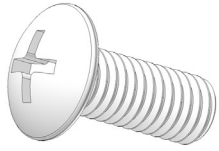
1. Insert a caster into the bottom of each of the four cabinet posts as shown above. Firmly push them into place.
2. Locate the screws on the bottom of the front and rear cabinet frames in the locations shown. Loosen the screws, but it is not necessary to remove them.
3. Position the bottom cabinet panel between the front and rear cabinet frames as shown. Make sure the mounting tabs capture the screws.
4. Securely re-tighten all 4 screws.

Your assembly should look like this:



Assembly Step 3 - Cabinet Assembly

USE HARDWARE "A"

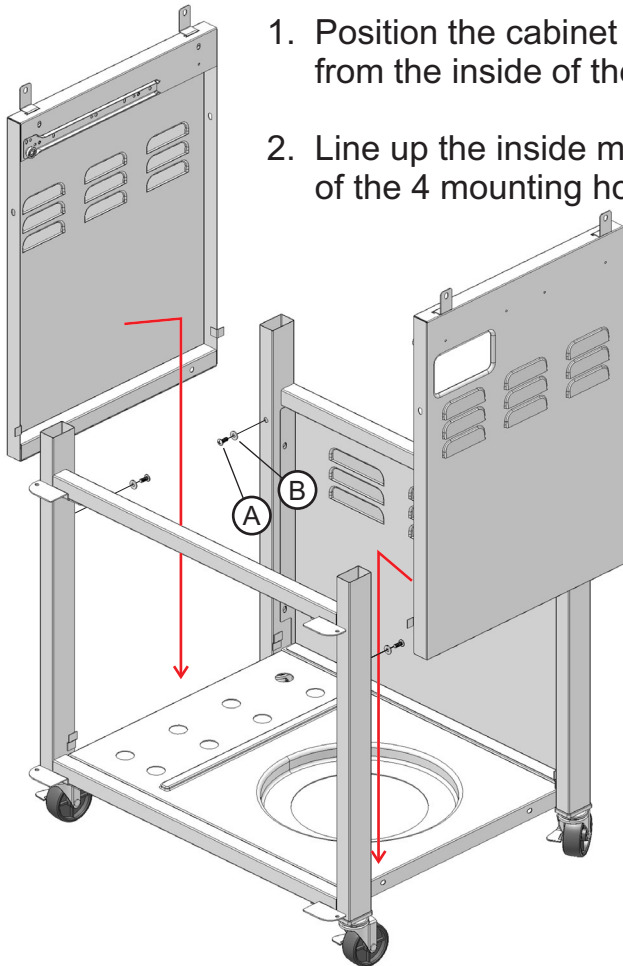
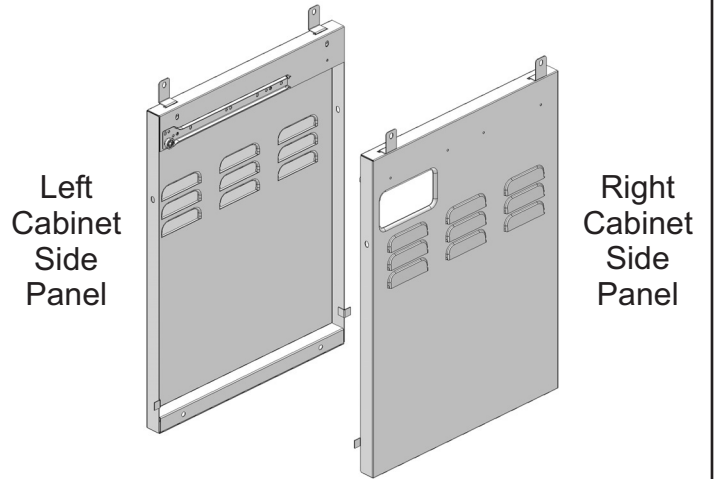


(A)
M6 x 15mm
Bolt (8)

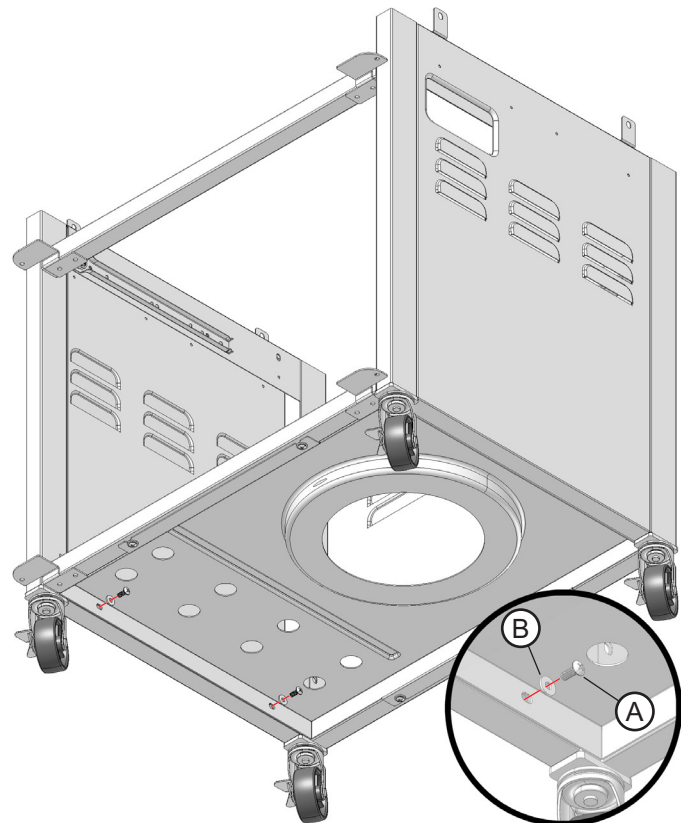


(B)
M6 Washers
(8)

LOCATE THESE PARTS:



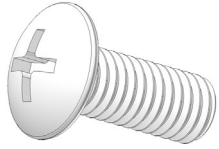
1. Position the cabinet side panels as shown. The panels must be inserted from the inside of the cabinet assembly and slid straight down into place.
2. Line up the inside mounting holes and insert an M6 bolt and washer for each of the 4 mounting holes. Thread in the bolts, but do not tighten them yet.
3. From the underneath side of the cabinet assembly, insert the 4 remaining M6 bolts and washers into the mounting holes of the side panels as shown below.



4. After all 8 of the bolts and washers are mounted, securely tighten all of the bolts and set the assembly upright onto the casters.

Assembly Step 4 - Install the Grill Head

USE HARDWARE "B"

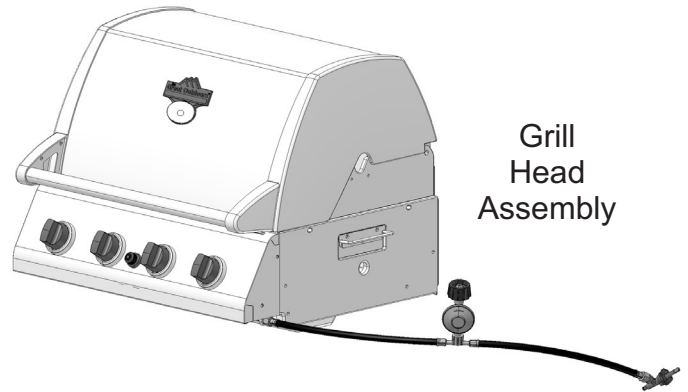


(A)
M6 x 15mm
Bolt (4)

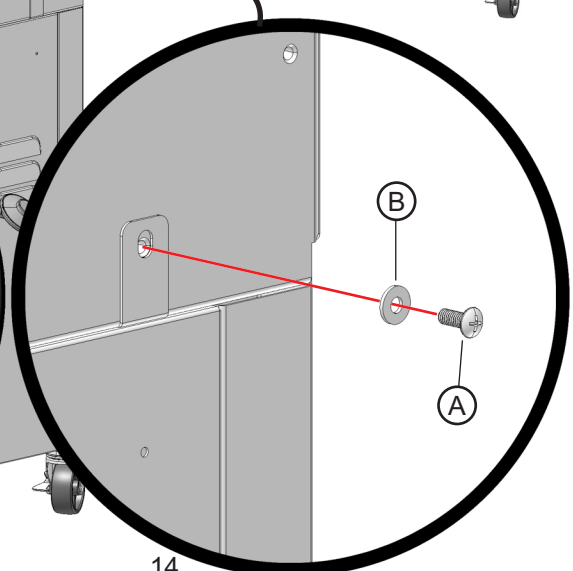
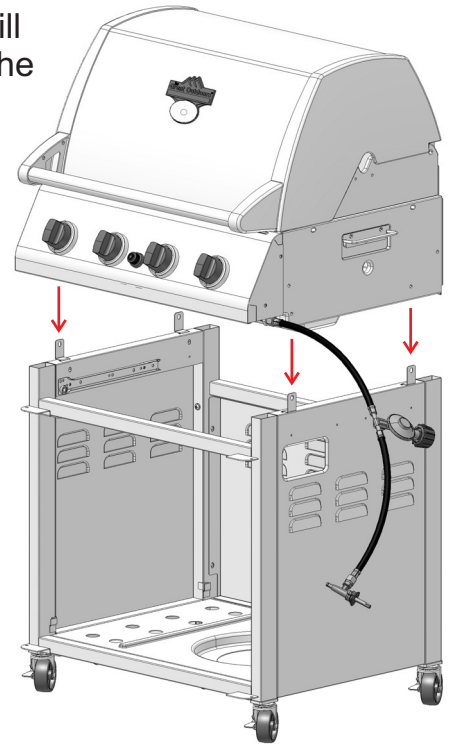
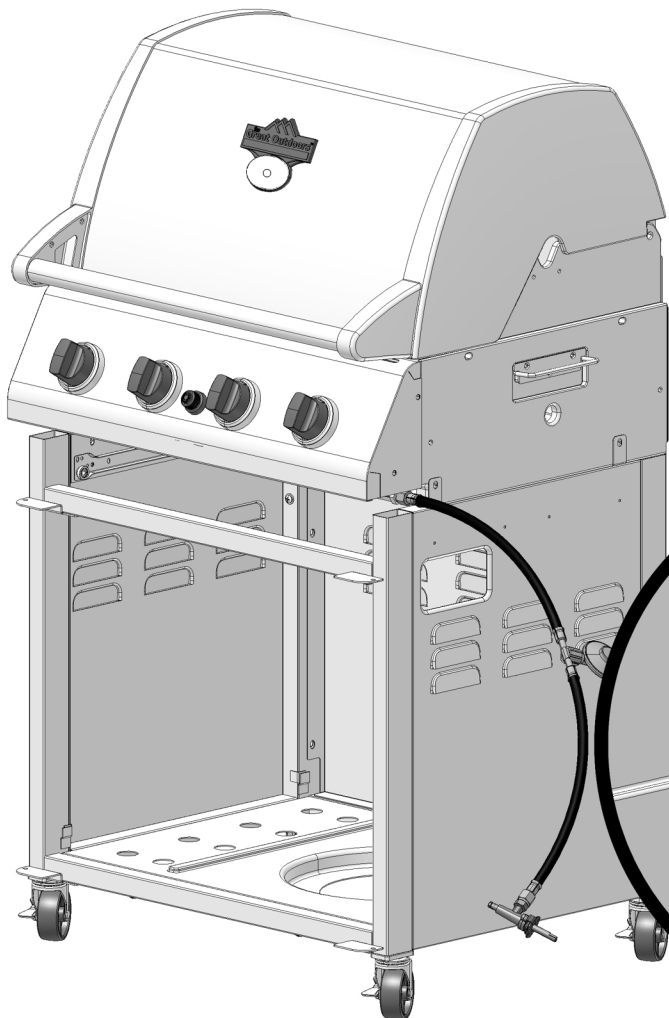


(B)
M6 Washers
(4)

LOCATE THESE PARTS:



1. Set the grill head assembly onto the top of the cabinet assembly as shown. Be sure the grill head lines up inside the mounting tabs on the top of the cabinet.



2. For each mounting tab, insert an M6 bolt and washer.

Tighten all 4 bolts securely.

Assembly Step 5 - Assemble the Side Burner

USE HARDWARE "C"



(A)

M5 x 10mm
Bolt (1)



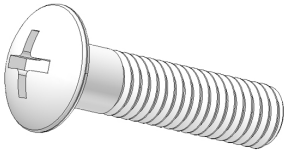
(B)

M4 x 10mm
Bolt (3)



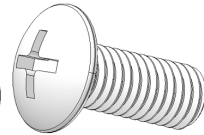
(C)

M4 Washers
(2)



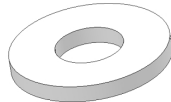
(D)

M6 x 30mm
Bolts (2)



(E)

M6 x 15mm
Bolts (1)

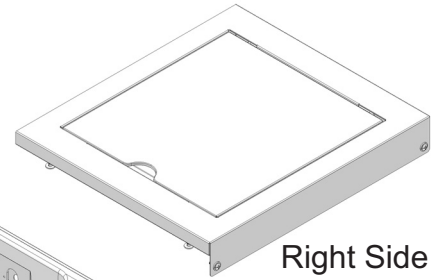


(F)

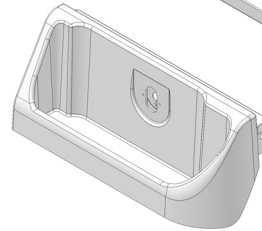
M6 Washers
(3)

LOCATE THESE PARTS:

Sideburner
Knob and
Bezel

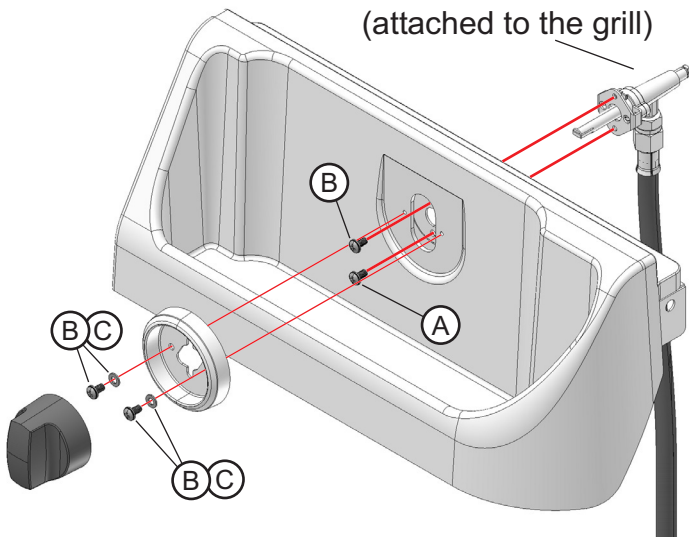


Right Side
Burner Table



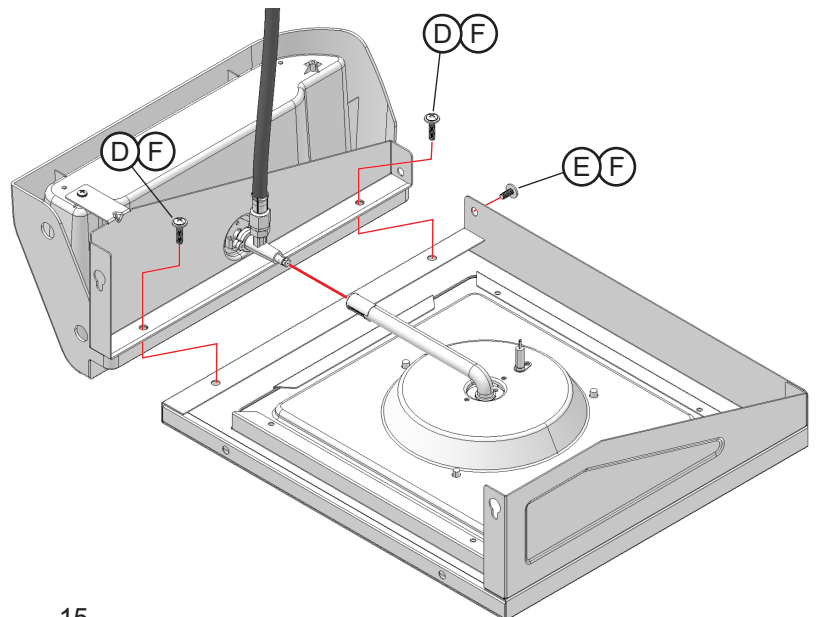
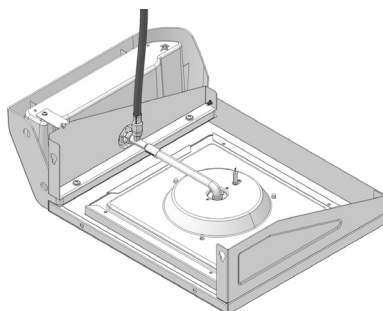
Right Side
Table Basket

Side burner valve
(attached to the grill)



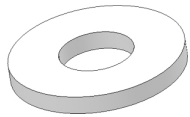
1. Install the side burner valve to the back of the side table basket as shown. Secure the valve to the bracket using the M5 and M4 bolts - the bolts are different sizes to prevent the valve from being installed upside down.
2. Mount the knob bezel to the front of the basket as shown. Secure the bezel using the 2 remaining M4 bolts and M4 washers. Securely tighten all of the valve bolts.
3. Mount the knob onto the valve stem. Push the knob securely onto the stem.

4. Attach the front bracket with the valve to the side burner table. Insert the valve into the burner tube as shown.
5. Secure the bracket with the 3 M6 bolts and washers as shown.
6. Securely tighten all bolts.

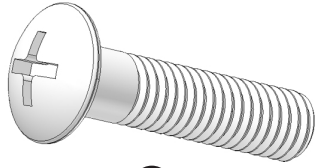


Assembly Step 6 - Attach the Right Side Table

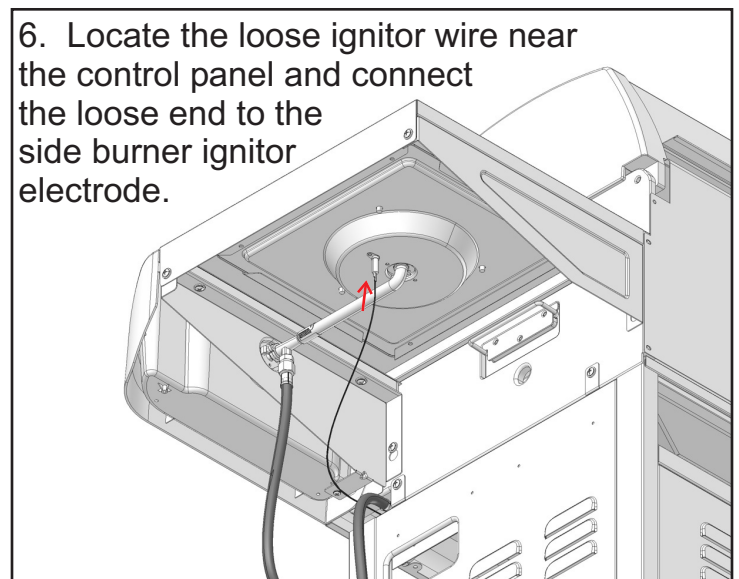
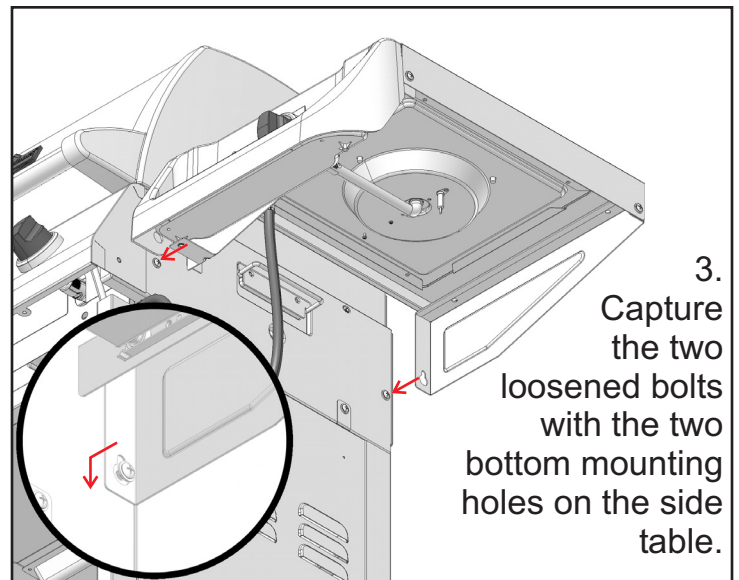
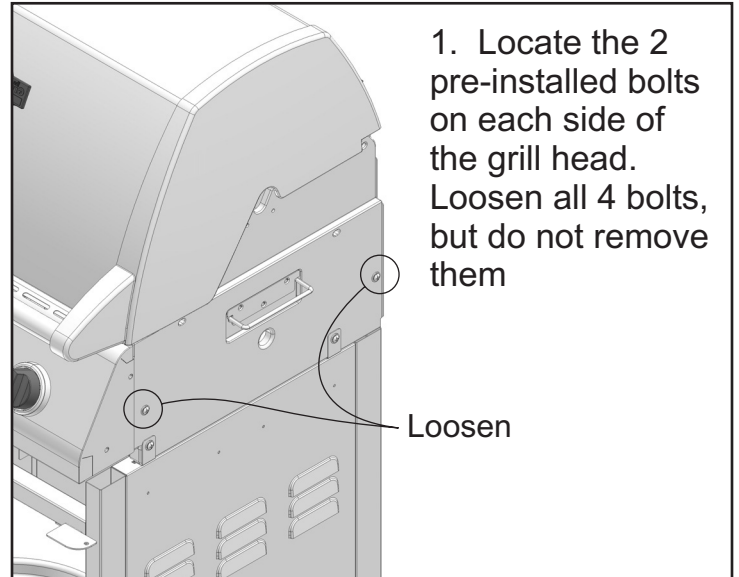
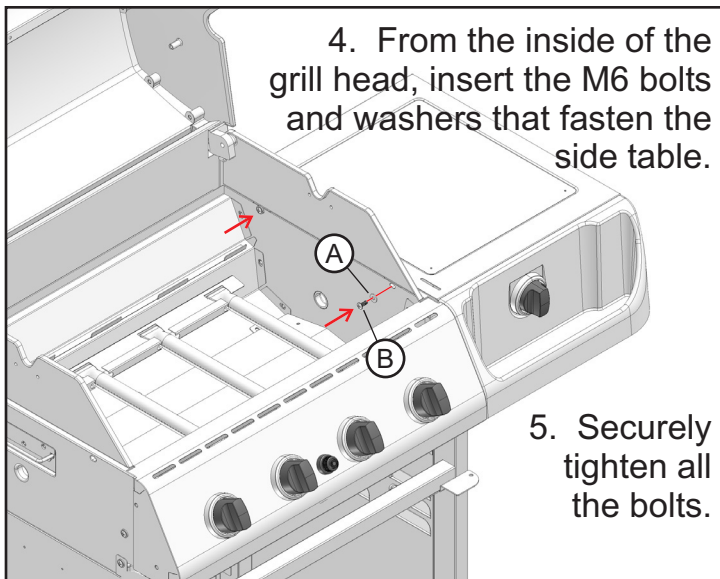
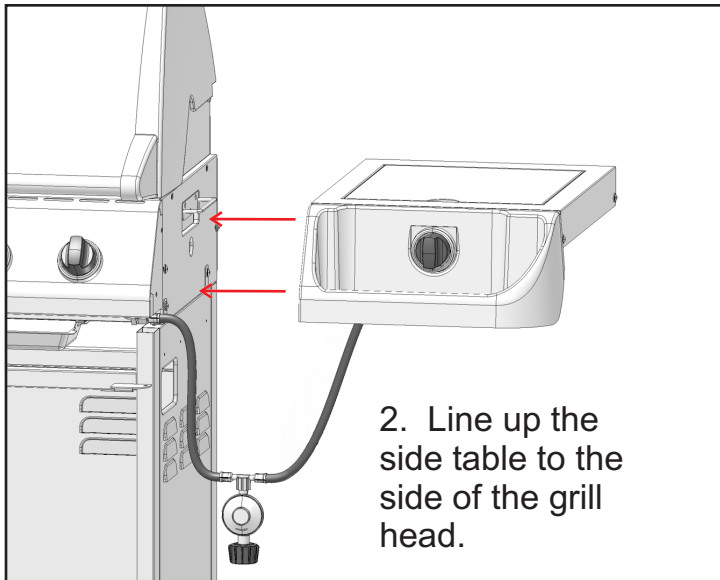
USE HARDWARE "D"



(A)
M6 Washers
(4)



(B)
M6 x 30mm
Bolt (4)

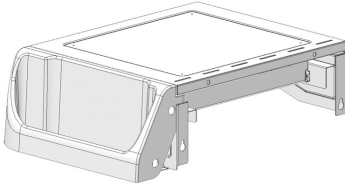


Use the remaining hardware from hardware "D" for the left side table attachment described in the next assembly step.

Assembly Step 7 - Attach the Left Side Table

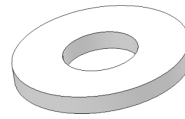
LOCATE THESE PARTS:

Left Side
Table
Assembly

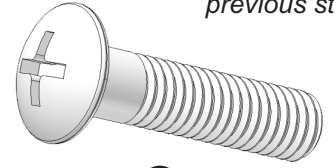


USE HARDWARE "D"

Note: Use remainder of
Hardware "D" from the
previous step



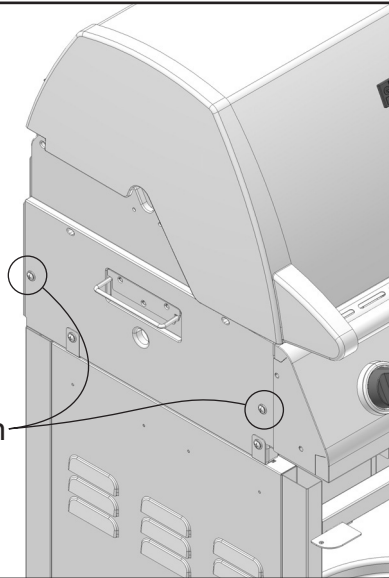
(A)
M6 Washers
(2)



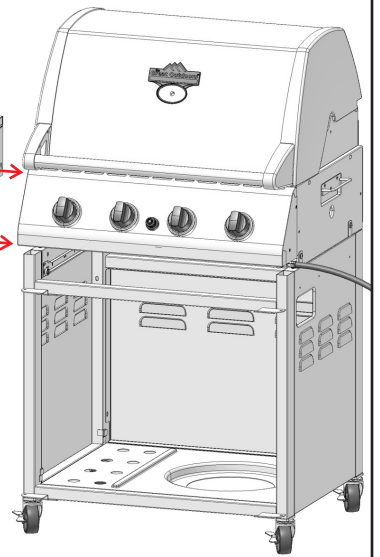
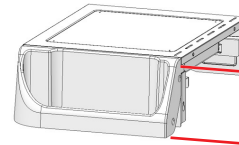
(B)
M6 x 30mm
Bolt (2)

1. Locate the 2 pre-installed bolts on each side of the grill head. Loosen all 4 bolts, but do not remove them

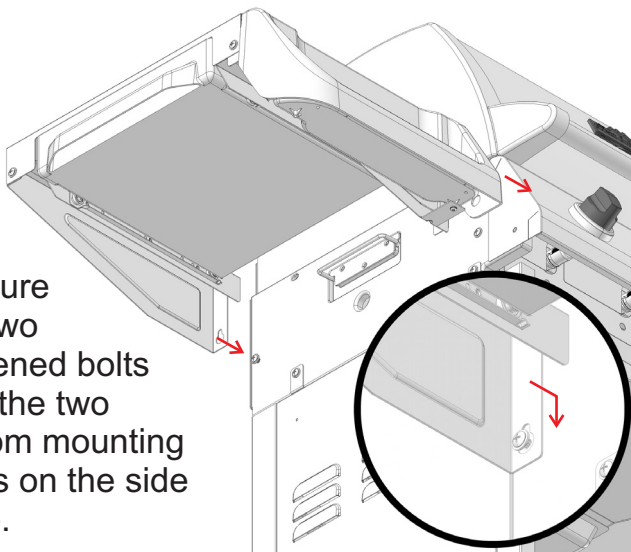
Loosen



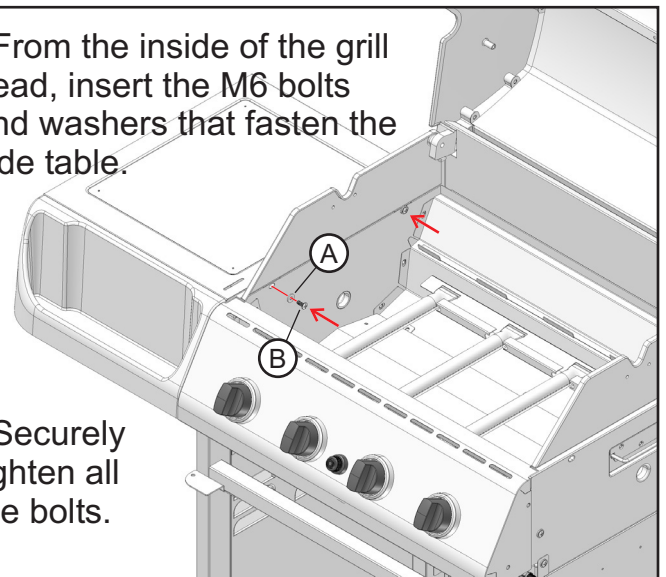
2. Line up the side table to the side of the grill head.



3. Capture the two loosened bolts with the two bottom mounting holes on the side table.



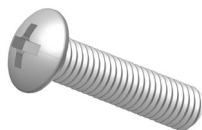
4. From the inside of the grill head, insert the M6 bolts and washers that fasten the side table.



5. Securely tighten all the bolts.

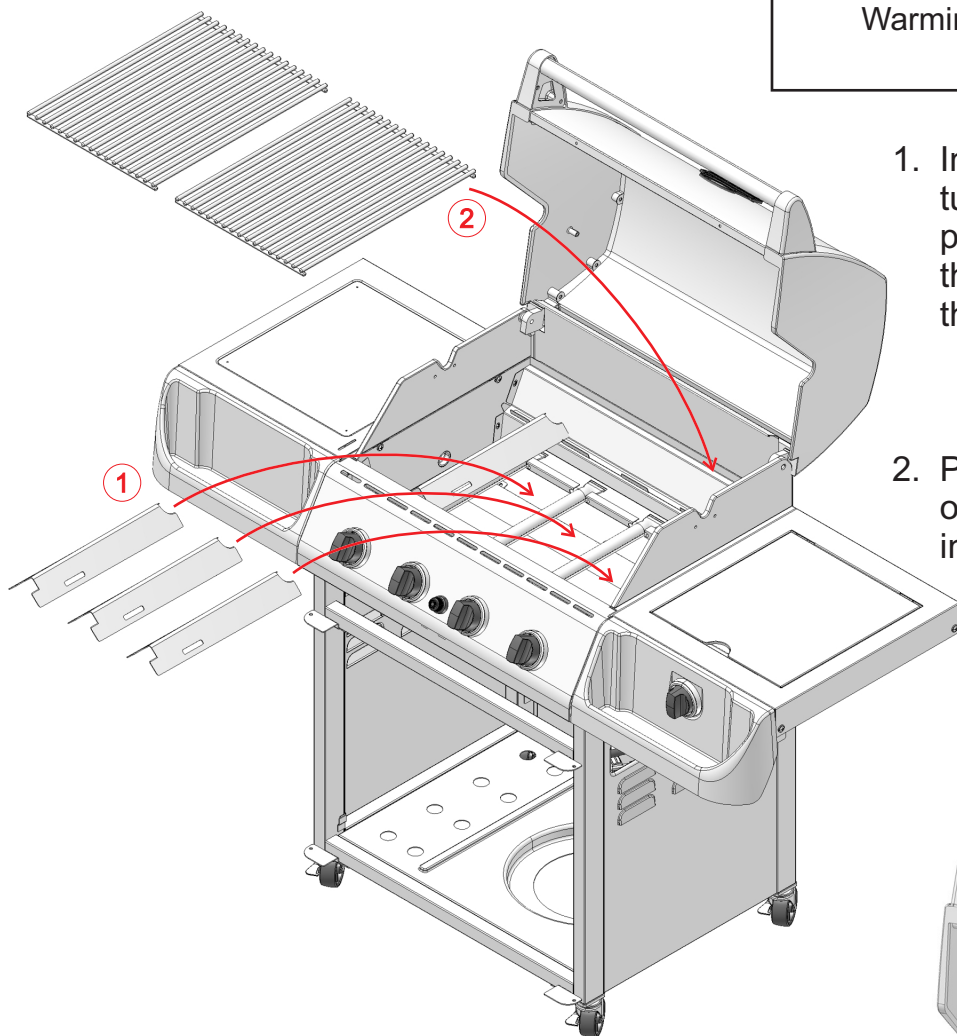
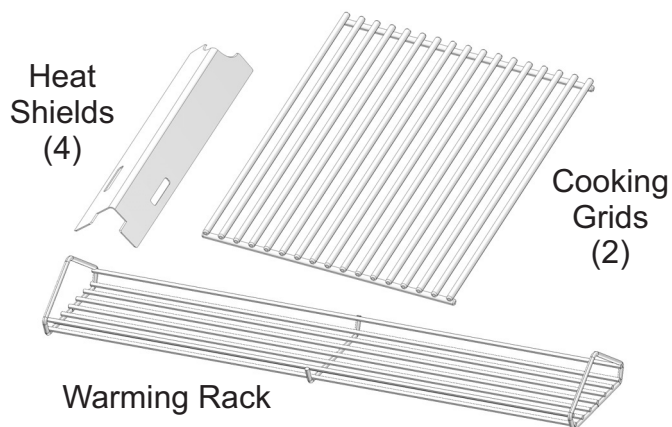
Assembly Step 8 - Install the Cooking Grids

USE HARDWARE "E"



(A)
M5 x 20mm
Bolt (2)

LOCATE THESE PARTS:

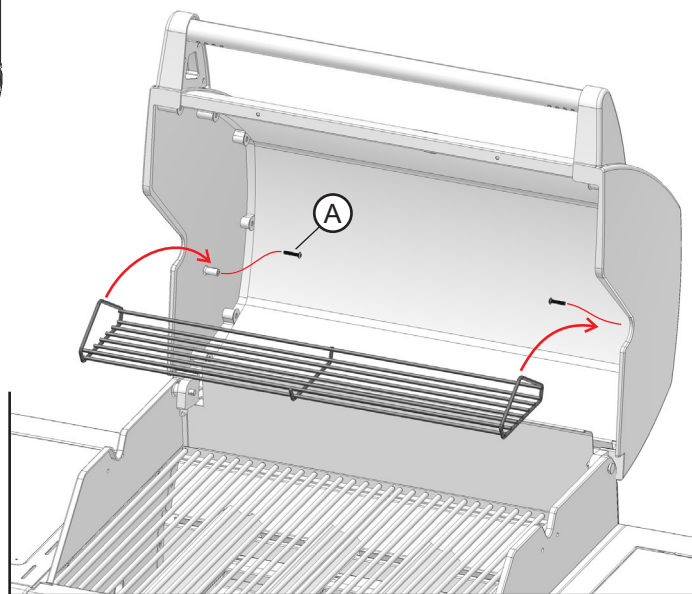


1. Insert the heat shields into the grill tub. Each heat shield must be placed above a burner, resting on the brackets in the front and rear of the grill tub.

2. Place the cooking grids onto the top of the grill tub. They will rest just inside the top ledge of the tub.

3. Place the warming rack in the grill lid. The warming rack will hang from the two brackets in the side of the grill lid.

4. Insert the M5 bolts into the grill lid to hold the warming rack.



Assembly Step 9 - Install the Cabinet Doors

USE HARDWARE "F"

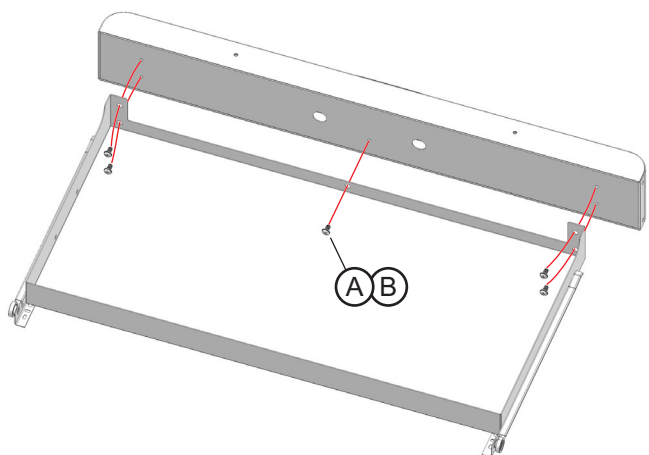
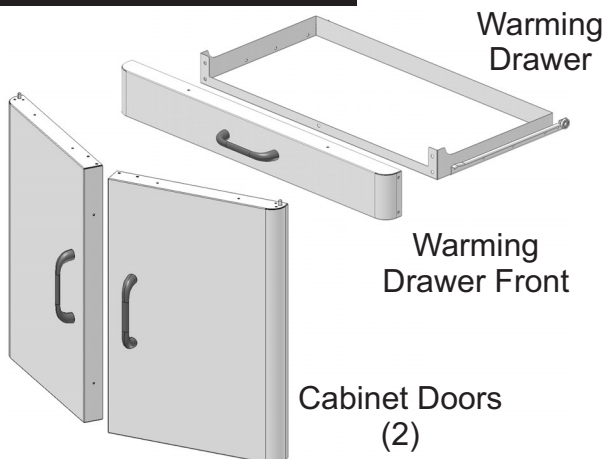


Ⓐ
M5 x 10mm
Bolt (5)



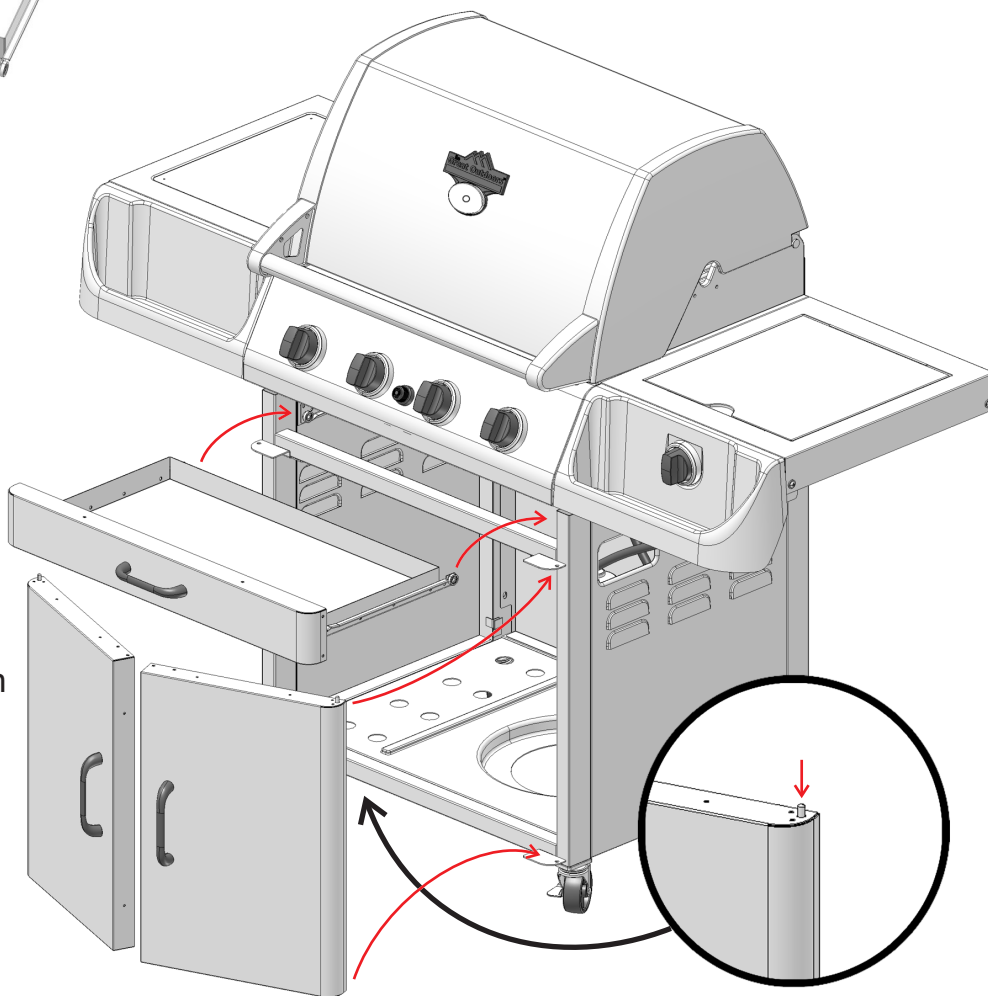
Ⓑ
M4 Washers
(5)

LOCATE THESE PARTS:



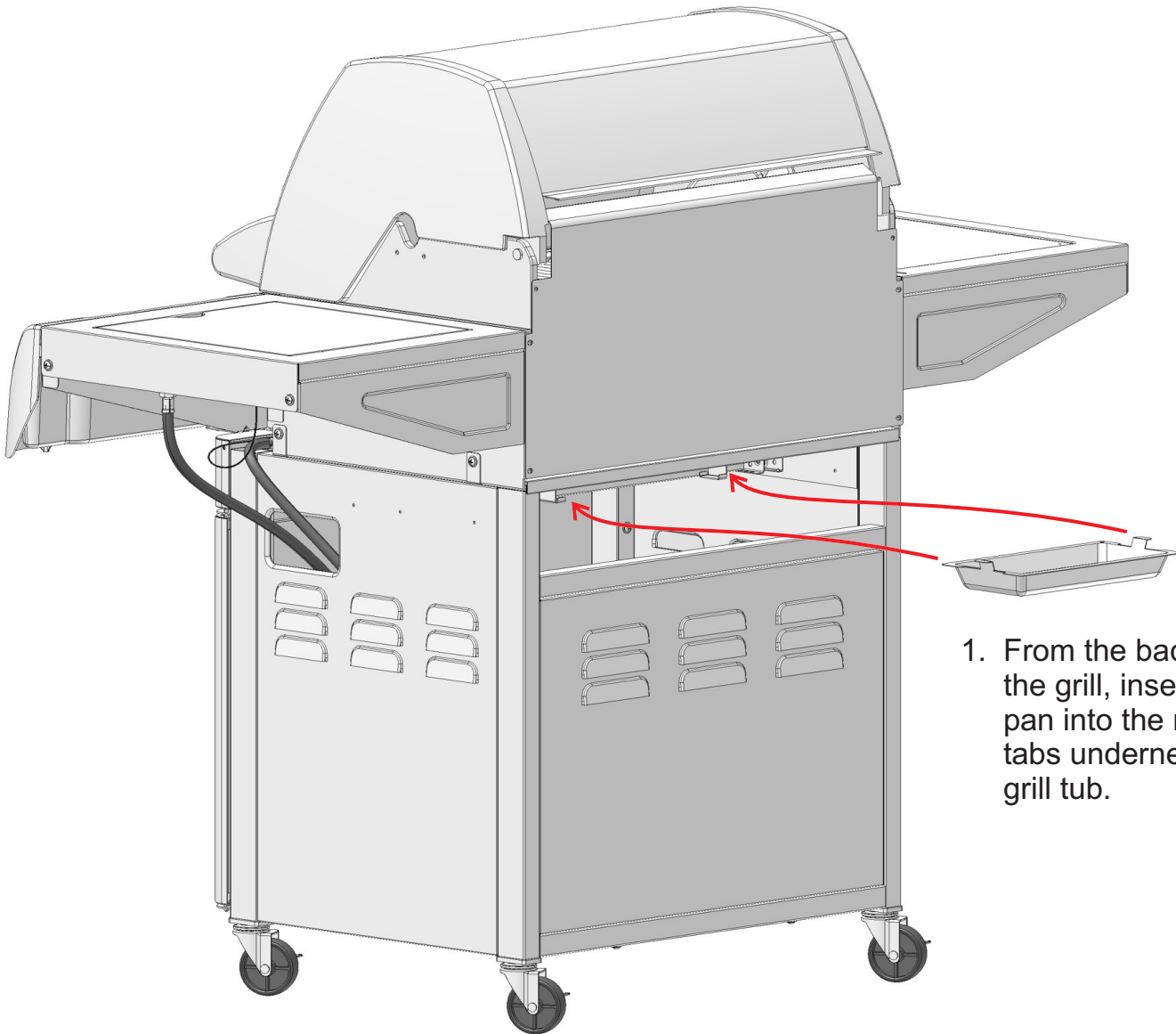
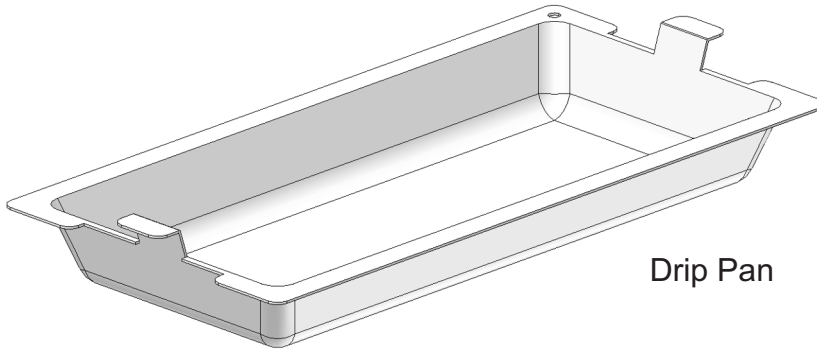
1. Place the warming drawer front onto the warming drawer and fasten it with the five M5 bolts and washers. Tighten securely.
2. Place the assembled warming drawer into the grill cabinet, just below the grill head using the pre-mounted drawer glides.

3. Mount the doors to the cabinet as shown. The door pins are spring-loaded - push in the pins to mount them to the cabinet hinges.



Assembly Step 10 - Install the Drip Pan

LOCATE THESE PARTS:

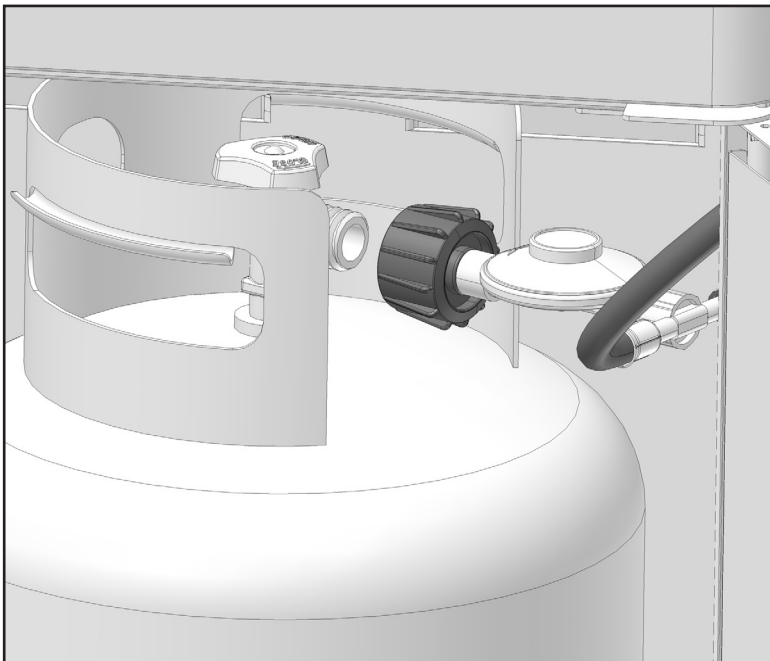
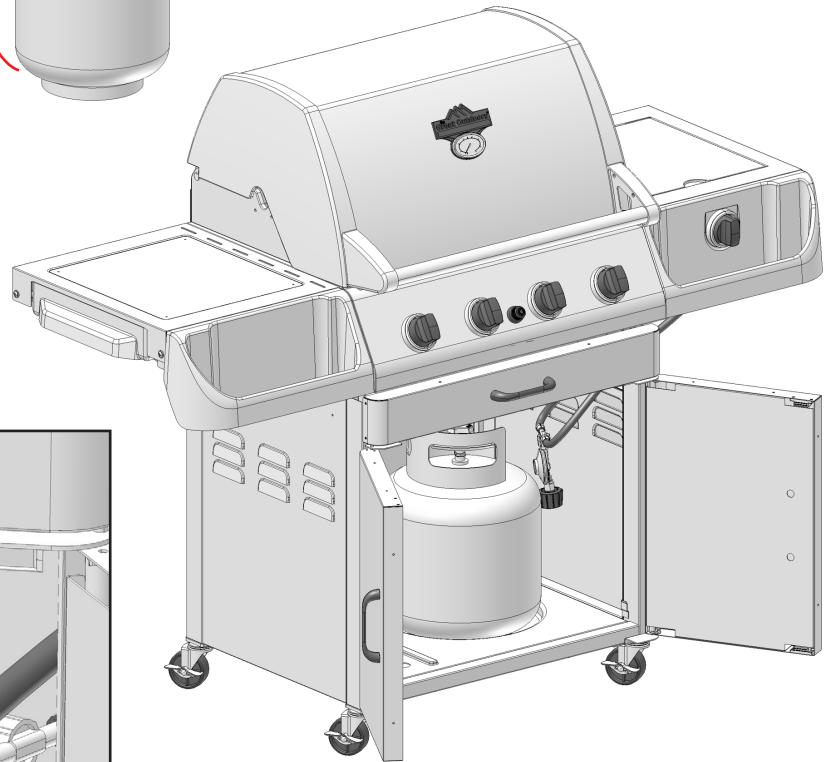
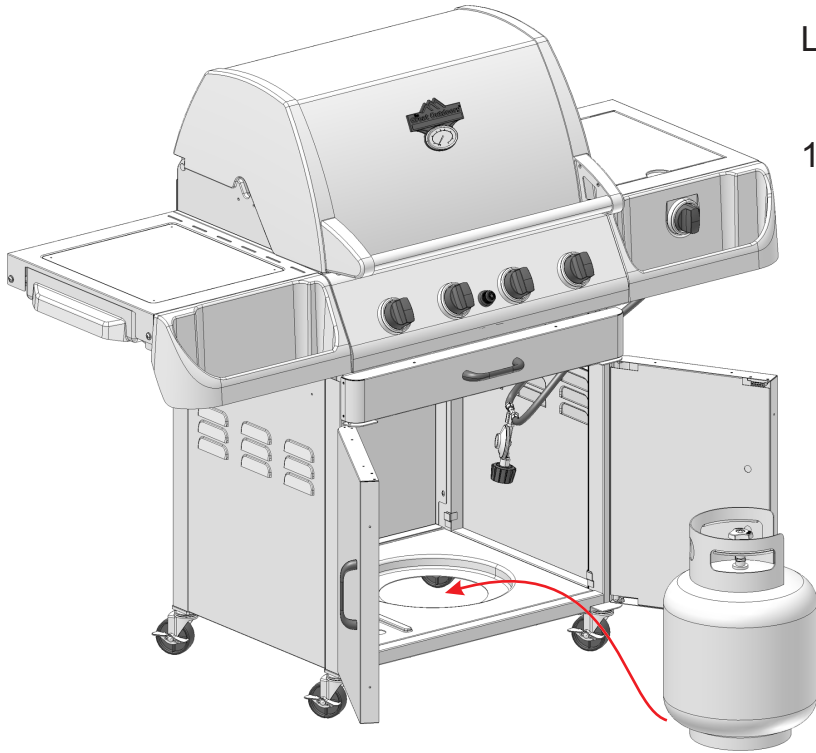


1. From the back side of the grill, insert the drip pan into the mounting tabs underneath the grill tub.

Assembly Step 11 - Installing the L.P. Gas Cylinder

L.P. Gas Cylinder Not Included

1. Set the L.P. Gas Cylinder upright into the bottom of the grill cabinet. The cylinder will sit securely into the seat in the bottom of the cabinet.



2. Connect the Hose / Regulator to the L.P. gas cylinder. Be sure to thread the coupler properly and securely.

Refer to the following page for more instructions to properly connect the L.P. gas cylinder.

Connecting the L.P. Gas Cylinder



1. The top knob on the supply cylinder must be closed. See that the top cylinder knob is turned clockwise to a full stop.

2. Check that all the grill burner knobs are turned off.

3. Remove the protective caps from the cylinder valve and coupling nut, if present.

4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care not to cross thread the connection.

5. Hand tighten the coupling nut clockwise until it comes to a full stop. Tighten by hand only. Do not use tools.

6. **CAUTION:** In the connection process, the grill side of the connection will seal on the back check in the valve, resulting in a slight resistance. The connection requires

about one-half to three-quarters additional turn to complete the connection.

NOTE: If you cannot complete the final connection, disconnect the regulator and repeat steps 4 through 6. If you are still unable to complete the connection, do not use this valve and regulator.

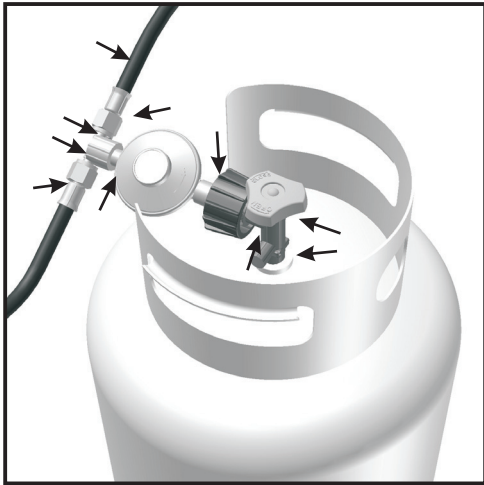
7. Make sure the hose has no kinks or sharp bends and clears any areas that will become hot during use. Never put strain on the hose where it joins a fitting. The rubber fuel supply hose must not touch the bottom grill casting during use.

8. Before lighting grill, check all connections for leaks using a mild soapy-water solution.

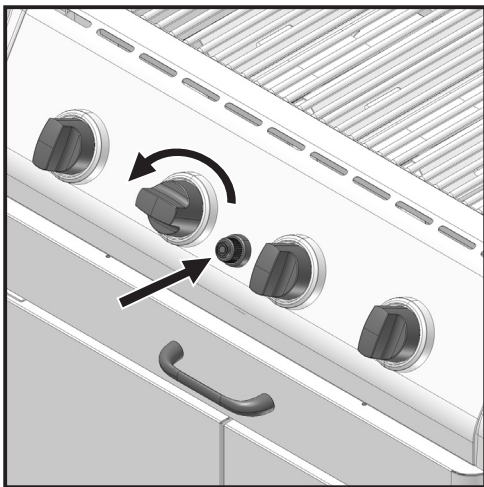
9. Make sure the Drip Pan is in place underneath the grill tub. During use the pan will catch hot grease drippings that could damage the fuel supply system.

Monterra Series Gas Grill

Use and Care Directions Chapter 3



Leak Testing the Fuel Supply System



Lighting Instructions



Caring for your Gas Grill

Leak Testing

DANGER

To prevent fire or explosion hazard:

- Do not smoke while performing a leak test.
- Do not permit any sources of ignition in the area when testing for leaks.
- Perform leak tests outdoors only.
- Never perform a leak test near a fire or flame.

How to Check the Fuel Supply System for Gas Leaks

1. Mix a solution of equal parts mild detergent or liquid soap and water.
2. Turn off the burner control knobs.
3. Turn the top knob of the fuel-supply cylinder counterclockwise one rotation to open.
4. Apply the soap solution to all connections of fuel-supply assembly.

If no soap bubbles appear, the grill is fine for use.

If bubbles form at the connections, there is a leak. In case of a leak, try tightening the joint. If necessary, replace the faulty part with a replacement part recommended by the manufacturer.

5. Turn off the knob on fuel-supply cylinder.
6. Turn on the burner control knobs for a moment to release pressure in hose, then turn the control knobs back off.
7. Wash off soapy solution with cold water and towel dry.

WARNING: Do not attempt to repair the cylinder valve. If it becomes damaged, the cylinder must be replaced.

If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the

cylinder from the grill. Call a gas appliance serviceman or L.P. gas dealer. Do not use appliance until the leak is fixed.

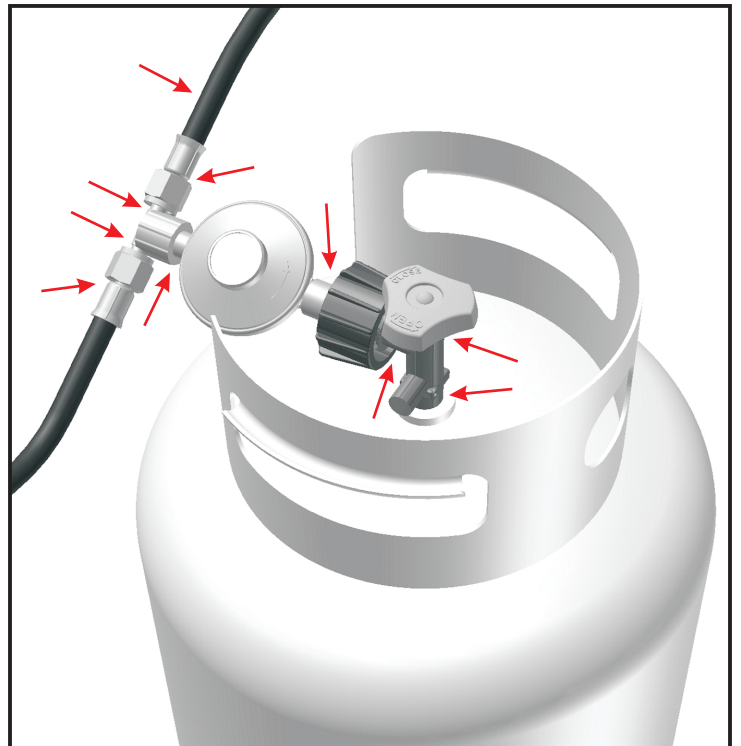
Perform a leak test each time the gas supply cylinder is connected to the regulator. Leak test any time a part of the gas system is replaced. Perform a leak test at least once each year whether the L.P. gas supply cylinder has been disconnected or not.

Have a dealer check the cylinder for deterioration after 10 years, according to DOT regulations. Immediately replace cylinder if any is found.

IMPORTANT! Inspect the gas supply hose regularly. If there are cuts, excessive abrasion or wear, replace the hose prior to operating the appliance.

Use only the hose replacement specified in the parts list for your grill.

Leak Testing the Fuel Supply System (arrows denote primary areas to check)



Lighting Instructions

IGNITER LIGHTING SYSTEM

The Igniter System consists of an igniter unit, one ceramic electrode and lead wire per burner. Gas is collected in each burner. When the igniter knob is turned, an electric spark is created at the ceramic electrode. The gas is then ignited by the spark.

To test: Make sure the L.P. gas cylinder is shut off or disconnected. Watch the electrode tip inside the gas collector while activating the igniter. To avoid a possible shock, do not touch the burner or metal parts on igniter system while performing igniter test. A visible spark should jump from the electrode. The spark gap is set when the electrode is installed.

If there isn't a spark, check the lead wires and connections. The igniter wires should be kept away from the grill bottom. Also check that the ceramic electrode in the collector box is not broken.

Sometimes dirt and rust at and around the electrode can prevent an igniter spark. Clean them with a degreaser or warm soapy water, and dry. Remove rust from electrode tip and metal surfaces by lightly sanding with an emery cloth or fine-grain sandpaper.

The igniter battery may be removed and replaced by un-screwing the igniter button.

LIGHTING INSTRUCTIONS

(Read all the steps before beginning.)

STEP 1. Check the burner tubes for blockage from an insect nest (see, "CLEANING THE BURNER VENTURI TUBES").

STEP 2. Ensure that both of the burner-control knobs are in the OFF position.

STEP 3. **OPEN GRILL LID**

WARNING: Attempting to light the grill with the lid down could cause an explosion.

STEP 4. Open the fuel supply valve on the L.P. gas cylinder. Open the valve **only 1-1/2** turns.

CAUTION: Do not stand with head or arms over the grill.

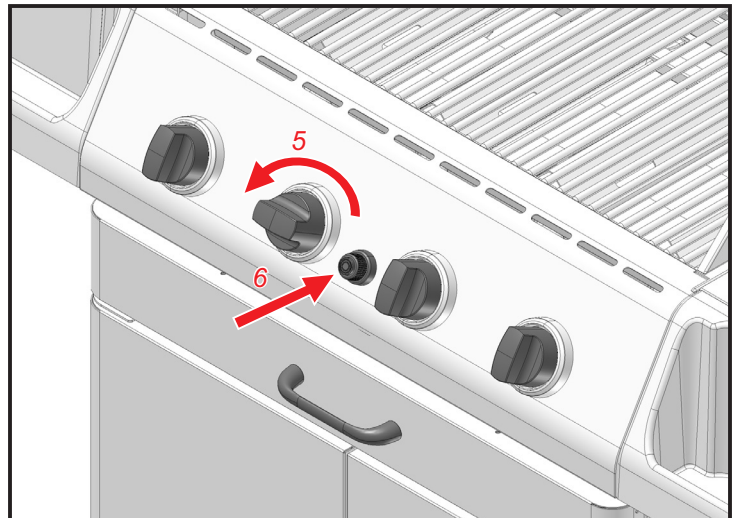
STEP 5. To light using the igniter: Push in and turn one burner-control knob counter-clockwise to the high (light) setting.

STEP 6. Immediately press the igniter button. You will hear rapid clicks. Repeat if necessary.

The burner should light within 3-5 seconds.

STEP 7. If the burner fails to light properly, turn the burner control knob off. Also turn off the L.P. cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for released gas to disperse.

HINT: If the burner does not light after trying again, turn off burner-control knob, the L.P. cylinder valve and try match lighting the grill once the gas has cleared.



Operating the Control Knobs

Use **ONE** burner gas control knob, **PUSH IN** and rotate counter-clockwise to the **HIGH** position.

IMMEDIATELY PRESS THE IGNITER BUTTON UNTIL IT CLICKS rapidly to light the burner.

Lighting Instructions

MATCH LIGHTING

IMPORTANT: The match lighting hole is found under the left side table in the side of the grill bottom. When match lighting the grill, use the gas control knob on the FAR LEFT-HAND side (closest to the match lighting hole).

Repeat steps 1 to 4 of “Igniter Lighting Instructions.”

STEP 5. To match light: push down and turn the FAR LEFT burner control knob counterclockwise to the high setting.

STEP 6. IMMEDIATELY strike a match and position the burning match through match lighting hole in the grill bottom. Extend the match near the burner. The burner should light.

To light the other burners, press in and turn the ADJACENT control knob. The flame will track around the burner. Allow the grill to preheat with the grill lid closed for five to ten minutes before cooking.

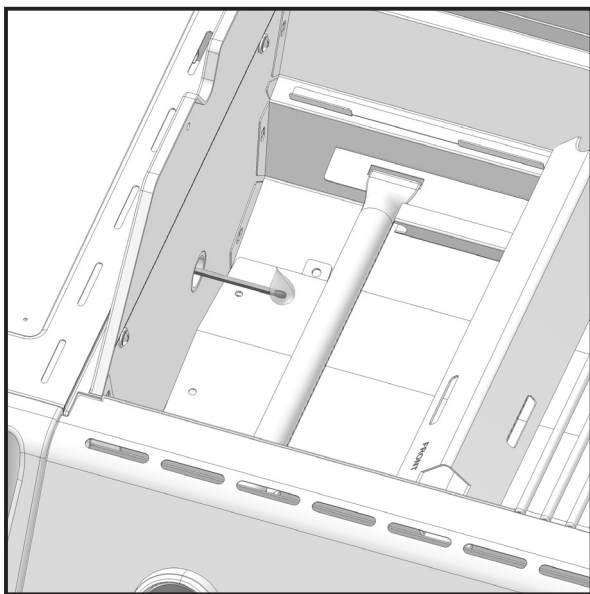
CAUTION: Do not touch any hot grill parts. The outside of the grill bottom becomes very hot during use. It may be necessary to use protective gloves.

HOW TO SHUT OFF THE GRILL

STEP 1. Turn the burner-control knob(s) off. The burner flame will go out.

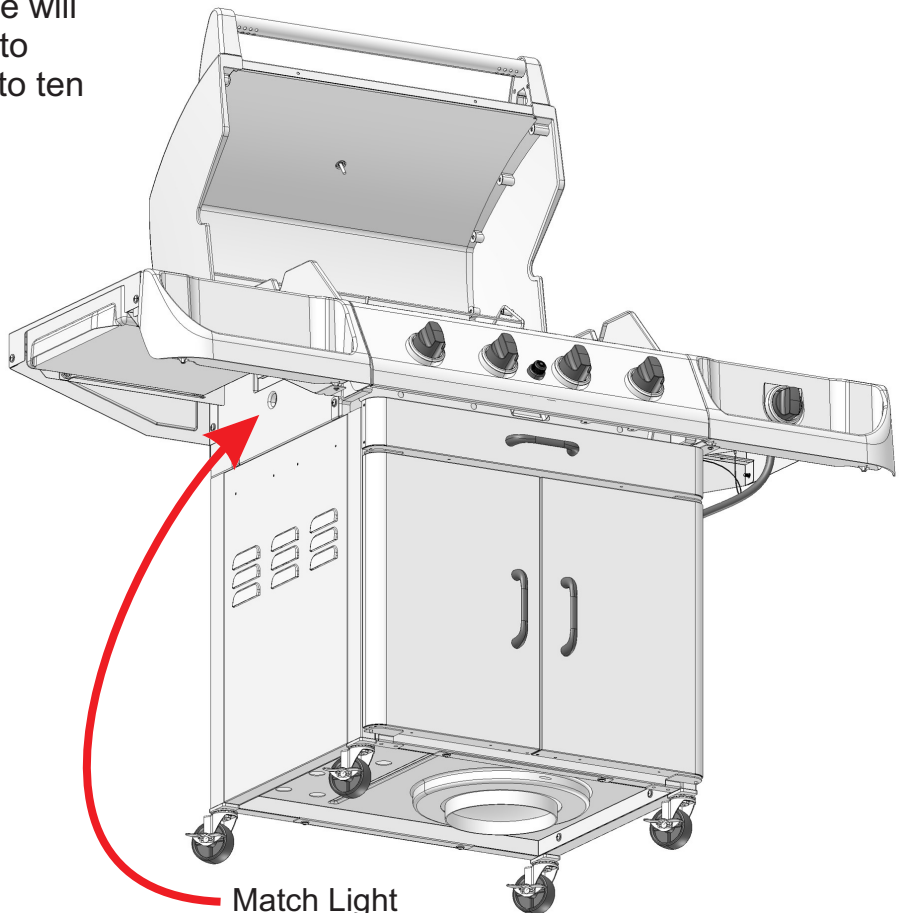
STEP 2. Turn off the top L.P. cylinder valve by turning the knob in a clockwise direction until it stops.

IMPORTANT: Always have the gas shut off at the L.P. cylinder valve when the grill is not in use. The L.P. cylinder has a leak detection feature which will restrict the amount of gas flow to the burner if the tank shut-off valve has not been turned off prior to the next use.



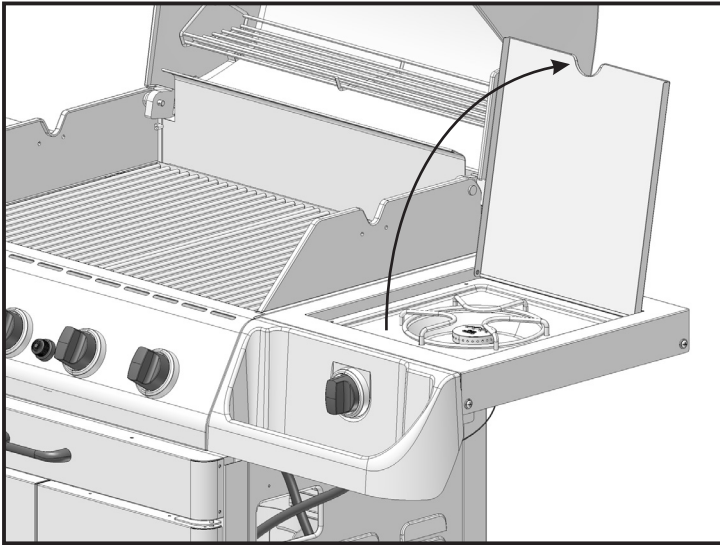
Locating the Match Lighting Hole

The match lighting access hole is located underneath the side table, on the side of the grill tub.



Match Light Access Hole

Side Burner Operation



IMPORTANT! OPEN SIDE BURNER LID BEFORE OPERATING. Attempting to light or use the side burner with the lid closed could cause an explosion.

IGNITING THE SIDE BURNER

(Read all the steps before beginning.)

STEP 1. Check the burner venturi tubes for blockage from an insect nest (see, “CLEANING THE BURNER VENTURI TUBES”).

STEP 2. Ensure that the burner-control knob is in the OFF position.

CAUTION: Do not stand with head or arms over the grill.

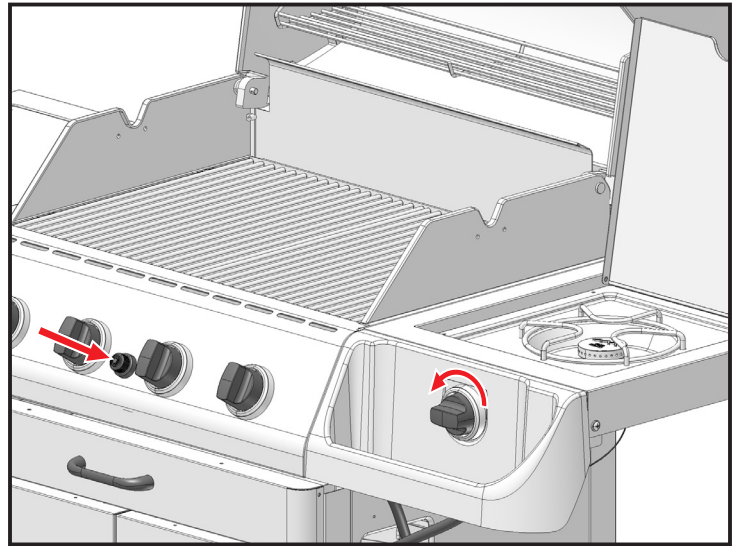
STEP 3. To light using the igniter: Push in and turn the side burner-control knob counter-clockwise to the high (light) setting.

STEP 4. Immediately press the igniter button. You will hear rapid clicks. Repeat if necessary.

The burner should light within 3-5 seconds.

STEP 5. If the burner fails to light properly, turn the burner control knob off. Also turn off the L.P. cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for released gas to disperse.

HINT: If the burner does not light after trying again, turn off burner-control knob, the L.P. cylinder valve and try match lighting the grill once the gas has cleared.



Operating the Side Burner

Use the *SIDE BURNER* gas control knob, *PUSH IN* and rotate counter-clockwise to the *HIGH* position. *IMMEDIATELY PRESS THE IGNITER BUTTON UNTIL IT CLICKS* rapidly to light the burner.

Using Your Gas Grill

TO BREAK IN A NEW GRILL

Before using it for the first time; operate the grill with lid closed on a low setting for about 30 to 45 minutes to “season” the grill. This will help burn away oil and the smell of new paint. After the oil has burned away, check the burner flame.

BURNER'S FLAME

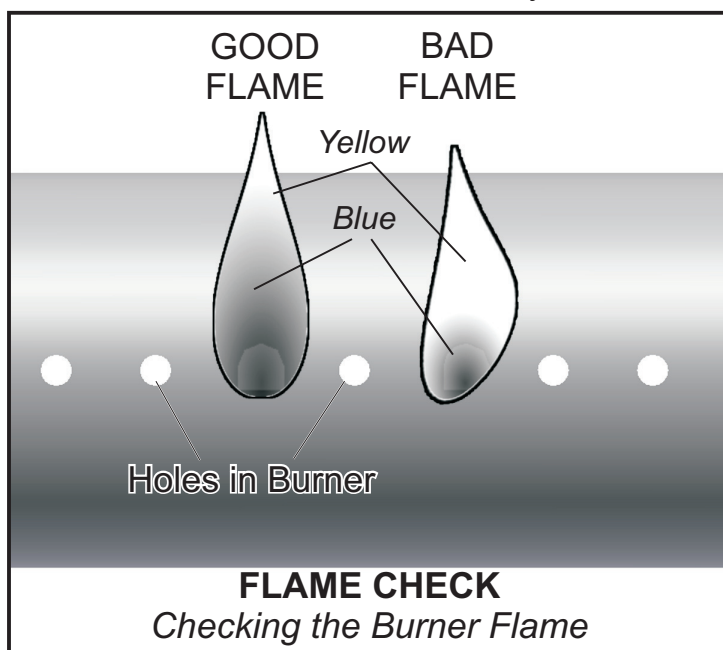
Keep the grill lid closed and the grids in place. Inspect the burner's flame by carefully looking below and through the air-supply openings in the grill bottom.

A good flame should be blue with some yellow tip coming from the burner holes. Some yellow tips on flames up to 1" in length are acceptable as long as no carbon or soot deposits appear.

If flames are excessively yellow and irregular, the oil residue may not be completely burned off, or the venturi may not be properly positioned over the orifice(s). Allow grill to cool before repositioning venturi over valve.

After a grill has been in use for a while it may begin to have a more yellow flame. A build up of food deposits, fats, or cooking seasonings can cause yellowing of flames. Try cleaning the burner to remove built-up residue. Check for clogged burner holes or blocked venturi tubes.

Regular use of your grill will actually help keep it operating more smoothly. It is not unusual for similar units to heat a little differently.



CONTROL SETTINGS

The high flame setting is for quick searing of meat. Sear foods, then finish cooking on a lower setting.

A medium setting works best for cooking steaks, pork chops, and hamburgers.

The lowest setting works well for all roasts and rotisserie foods. Even thick steaks, when seared on a high setting first, will have a better texture and be more juicy cooked on low.

MULTIPLE BURNER COOKING SYSTEM

The grill's burners may be operated to cook on either side or both sides at once. This allows for various styles of cooking.

1. Use a direct heat source when browning meat or cooking hot dogs and hamburgers. Check the food often.

2. Cook large-size foods (such as roasts, turkey, or duck) on a low, direct heat. Place food and water in foil pan with corrugated bottom, adding water as needed.

CAUTION: Never use a glass dish of any kind to either warm up or cook food on a grill. Personal injury or damage may occur.

3. If doing skillet or stir-fry cooking, limit the amount of oil and direct heat used.

4. Cook foods that burn easily over an indirect heat. Light a burner on one side and place the food on the other side for cooking. The food will cook slower but should be more tender. This method of cooking also reduces grease flare-up. Add a small pan of water to help keep meat moist, replace the water as needed.

5. Casseroles can be cooked in oven-proof or foil pans using indirect heat.

6. Cook two foods at once using different settings.

7. To add smoked flavor, try adding wood chips in apple, mesquite, and hickory flavors.

Caring for Your Gas Grill

COOKING TIPS

Prior to lighting the grill, coat the cooking grids with cooking oil to prevent food from sticking. Preheat the grill with the lid closed about five to ten minutes before cooking. Cook with lid down when possible. This will keep temperature even, conserve fuel, improve food's flavor, and lessen flare-ups.

Never leave cooking food unattended. Frozen meat and poultry should be thawed before cooking. Trim the excess fat. Frozen fish and vegetables will cook without thawing. However, placing frozen food onto very hot porcelain grids can crack the porcelain finish.

Add salt to food after cooking to prevent it from drying out. Brush naturally lean meat, poultry or fish with cooking oil or margarine.

Cook small pieces of tender foods in foil. Apply barbecue, tomato, or sugar-based sauces no sooner than the last ten minutes of cooking. Turn food with a long-handled spatula or tongs.

During operation, stand to side of grill when opening the grill lid. Lift lid handle slowly in case of a grease flare-up. Do not position any part of your body directly above the cooking area. Some flare-up is expected. It adds a smoky flavor and sears food, but a major grease fire can cause a potentially hazardous situation and damage the grill.

IN CASE OF A MAJOR GREASE FIRE, follow these steps:

1. Turn the burner-control knob(s) to off.
2. Stay away from grill.
3. Allow the fire to burn itself out.
4. After the fire is out and the grill is cool, shut off the fuel supply valve at the fuel source.
5. Clean all parts.
6. Check for damage to the gas-supply hose, burner valve, and burner. On L.P. appliances also check the L.P. cylinder, L.P. cylinder valve, regulator and hose. If any of these parts are damaged, replace them with factory authorized parts before operating the appliance again.

CARING FOR YOUR GRILL

Regular care of your grill will help keep it operating properly. Cleaning or maintenance may be done only when the grill is cool and with the fuel supply turned off. Clean grill parts and tighten loose hardware as needed.

Do not put grill parts in a self-cleaning oven as the extreme heat could damage them. Do not use a combustible or flammable cleanser on grill. Do not use a commercial oven cleaner.

Always keep the grease pan beneath the grill bottom to catch grease drippings during use. **CAUTION:** The grease pan and grill bottom become extremely hot during use. To avoid burns empty grease pan only when the grill is cool.

The small vent hole in the regulator must be kept clean of dirt and debris. Keep the gas-supply hose at least 3" away from any grill surface that becomes hot during use.

REGULAR CLEANING AND UPKEEP

After each cooking, shut the lid and turn control knobs to highest setting for 5 minutes to burn off grease drippings inside grill.

Use a brass bristle brush on the porcelain coated cooking grids. Wash the cooking grids with a mild soap, a scrub brush and hot water. Use a mild soap and hot water to wash all other grill parts.

To refinish the outside of the cast aluminum grill end caps, clean and then lightly sand with a fine sandpaper. Clean with a vinegar / water solution, and rinse with water. When dry, paint with a high temperature paint following directions on paint can label.

IMPORTANT: NEVER leave a grill unattended when in use.

Cleaning and Maintenance

Inspect and clean the burners regularly. Remove grill components from the grill bottom necessary to get to the burner inside. Use a wire bristle brush to clean the burner surface. A straightened paper clip is useful to remove debris or rust from the small burner ports.

CLEARING THE BURNER TUBES

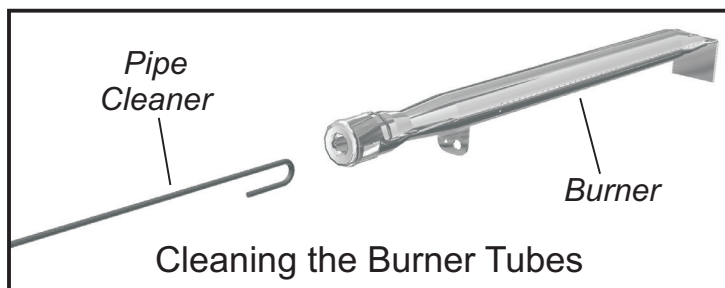
Spiders and other insects are known to sometimes build homes inside the burner tubes. This can become a serious problem. A spider web or wasp nest inside the burner tube can block gas flow and can cause a fire at the gas control valve. Such a fire can cause operator injury and do serious damage to your grill. The burner tubes have fine screens to discourage spiders and insects from building a nest inside. However, some very small spiders may spin webs inside the tubes.

Inspect the burner tubes if a blockage is suspected.

First, disconnect and remove the fuel source from the grill.

Next detach and remove the burner from grill bottom by lifting from the back, rotating and sliding out the front of the tube. Make sure to disconnect the igniter wire.

Insert a long pipe cleaner (about 20" long) inside the burner tubes to loosen and remove blockages. Use care so as not to damage the screens inside the tubes. A high pressured stream of water may also be used.



If a blockage occurs inside the gas-control valve, located behind the control panel, it may be necessary to clear the valve orifices. Unscrew the orifices from rear of the gas-control valve. Wash the orifices and blow air through the small end holes. Replace the orifices into the valve ends when they are dry.

WARNING: Never attempt to operate your grill without orifices in the valve. A serious and immediate fire hazard would result.

Replace the burners into the grill bottom after they are clean.

IMPORTANT! Make sure the valve orifices are inside burner tubes. Secure burner to the grill bottom, and reconnect the igniter wires. Replace all other parts inside grill. Reconnect the fuel cylinder to grill. Inspect the condition and position of the gas-supply hose.

STORING AN L.P. GRILL

WARNING: Store an L.P. gas-supply cylinder outdoors in a cool area, out of direct sunlight, and away from people or pets.

Portable grills can be stored indoors without the cylinder. If leaving it outdoors, cover the grill for protection from weather.

OPTIONAL ELECTRICAL ACCESSORIES

If owner-supplied electrical accessories are used with grill (such as an electric rotisserie), follow specification statements included with the accessory. Do not allow cord to touch any hot surfaces that could melt the insulation.

IMPORTANT: If using an external electrical source, the installed appliance must be electrically grounded according to local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code CSA C22.1.

Grounding Instructions: Use an appliance equipped with a three-prong grounding plug for your protection against shock hazard. It should be plugged directly into a properly grounded three-prong receptacle. Do not remove the grounding prong from a three-prong plug.

Long detachable power-supply cords or extension cords can also be used with care. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3 wire cord. Use outdoor extension cords with a surface marked with suffix letters "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances."

Keep the connection to an extension cord away from water and off the ground. Arrange the cord so that it will not drape over the counter top or tabletop where it can be pulled or tripped over.

Do not clean any electrical product with a water spray or the like. Store electrical products indoors out of reach of children when not in use.



Manufacturer's Limited Warranty



The Great Outdoors grill is guaranteed against broken or damaged parts at the time of purchase. Components are guaranteed against defect as follows: The cast-brass burner and stainless steel burners have a limited warranty of 5 years from date of purchase. All other parts carry a 1-year limited warranty, except paint, which is guaranteed to be free of defects for 90 days. L.P. cylinders (propane models only) are warranted by the cylinder manufacturer.

All exterior stainless steel parts carry a limited lifetime warranty against rust through.

This warranty does not cover damage or issues related to neglect, abuse, or modifications to the product. Repair labor costs are the responsibility of the consumer.

All parts that meet the warranty requirement will be shipped at no-charge via the discretion of the Customer Service Department (ground shipments, US Mail, or Parcel Post ONLY). Any Special handling charges (i.e. Second Day, Overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our customer service. This service is available by calling toll free - USA: 1-800-944-8982 or Canada: 1-800-668-5323.

This warranty may give you specific legal rights that vary by state or province.



CFM Keanall
2695 Meadowvale Blvd
Mississauga, Ontario L5N 8A3

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Patents Pending USA 1998-2004

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