



ITM. / ART. 140574

12-BURNER ISLAND GRILL

Installation Instructions and Use & Care Guide

Missing Parts / Questions / Issues

For assistance with parts, assembly, installation, etc. Please call: **886-0800-500645**

Office hours: 8 a.m.-5 p.m., GMT+8. Monday-Friday.



**FOR OUTDOOR USE ONLY.
NOT FOR COMMERCIAL USE.**

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY.

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TECHNICAL INFORMATION

Model		Pressure (kPa)	
860-0031		2.75	
Total nominal gas consumption:		131.0 MJ/h	
Gas Type:		LPG	ULPG
Main Burner	Input (MJ/h):	11.5	
	Injector Size (mm):	0.94	
Top Sear Burner	Input (MJ/h):	7.0	
	Injector Size (mm):	0.79	
Griddle Burner	Input (MJ/h):	12.0	
	Injector Size (mm):	0.99	
Side Burner	Input (MJ/h):	12.0	
	Injector Size (mm):	0.99	
Minimum clearance of BBQ to combustible surfaces is 92 cm at the rear, sides and 100 cm at the overhead. When using the BBQ with the hood closed, adjust burners to ensure the temperature does not exceed 220° C.			
Made in China. Keesung Manufacturing Co., Ltd. Vendor: Nexgrill Industries, Inc.			

OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

 **DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

 **WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



WARNING

For outdoor use only. Appliance shall not be used indoors.

IMPORTANT: This grill is manufactured for outdoor use only. It is the responsibility of the installer to comply with the minimum installation clearances specified on the model/serial rating plate. The model/serial rating plate for freestanding models can be found on the left-hand cabinet door.

Australia:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install portable or built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see "Location Requirements" section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Open the cabinet door and inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance.
- Visually check the burner flames. They should be blue. Slight yellow tipping is normal for LP gas. The flames should be approximately 2.54 cm / 1 in high.
- Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.



- The inlet connection to the hose and regulator assembly connecting to the gas supply cylinder to be used shall:
 - For Australia, conform to AS 4627, Type 27; or for New Zealand, conform to UL 2061. Bottle sizes of 4.5-9.07 kg / 9.92-20 lb are recommended for use with this BBQ. The appliance is designed and intended for use with propane, butane or any mixture of propane and butane. Ensure that the refillable gas cylinder is certified to their respective national standard(s). Where applicable, routine inspection of the gas cylinder to check test date status.
 - Do not use disposable gas cylinders.
 - The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly specific to your model is available from your outdoor cooking gas appliance dealer.
 - Suitable regulators must have outlet pressure of 2.75 kPa / 0.40 psi. Please note the hose and regulator supplied with this BBQ are of an approved type and are specifically designed for use with your BBQ.
- Always check connections for leaks each time you connect and disconnect the LP gas supply cylinder. See "Installation Instructions" section.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
- The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly specific to your model is available from your outdoor cooking gas appliance dealer.
- Gas cylinder must include a collar to protect the cylinder valve.

If the following information is not followed exactly, a fire causing death or serious injury may occur.

- Do not store a spare LP gas cylinder under or near this outdoor cooking gas appliance.
- Never fill the cylinder beyond 80 percent full.

SAVE THESE INSTRUCTIONS

INSTALLATION REQUIREMENTS

Location Requirements

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.
Do not store grill with fuel tank in a garage or indoors.
Failure to follow these instructions can result in death, explosion, or fire.

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.
Clearance to combustible construction for grill:

- A minimum of 92 cm must be maintained between the front of the grill hood, sides, and back of the grill and any combustible construction.
- A 92 cm minimum clearance must also be maintained below the cooking surface, and the grill shall not be used under overhead combustible construction.

⚠ WARNING

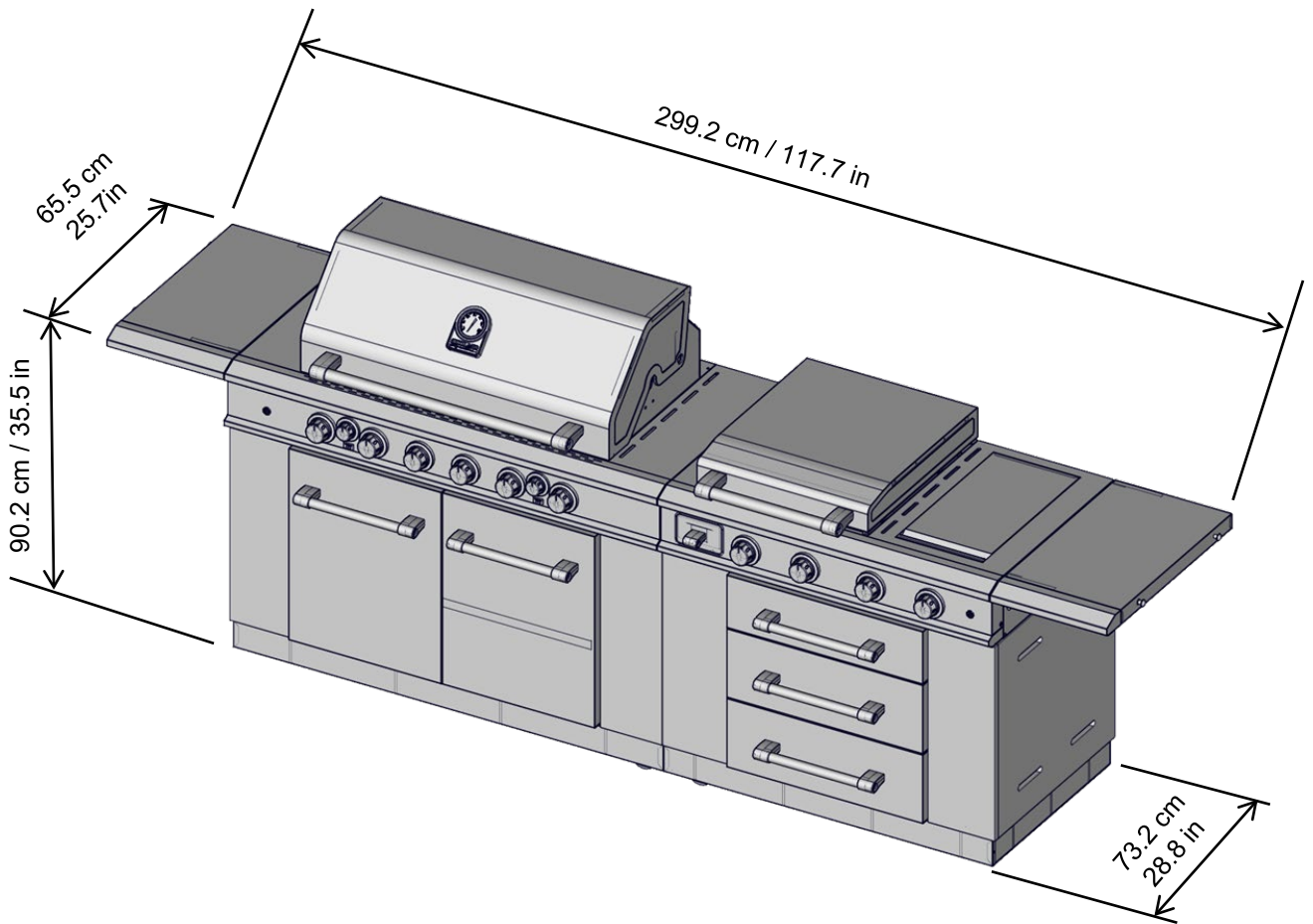


Fire Hazard

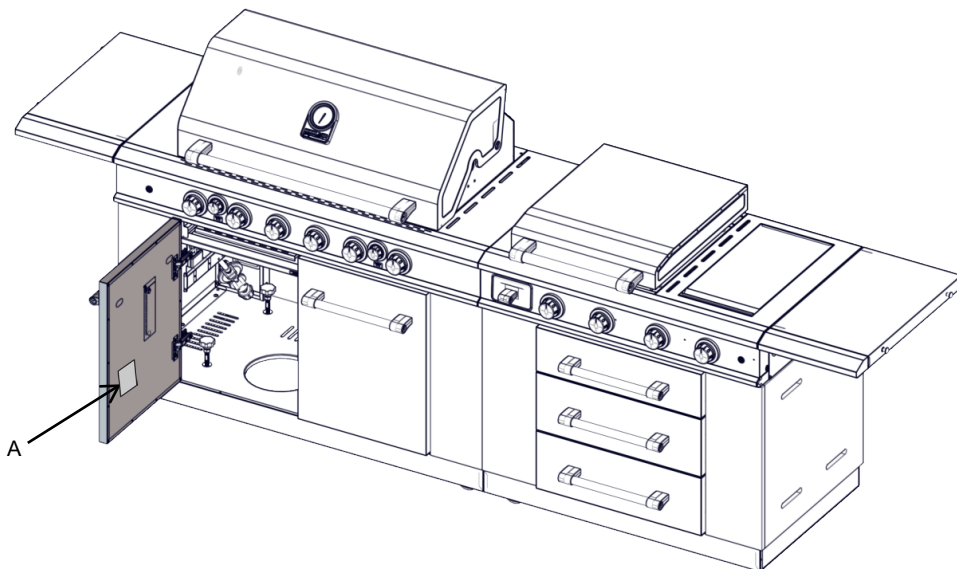
Do not use grill near combustible materials.
Do not store combustible materials near grill.
Doing so can result in death or fire.

INSTALLATION REQUIREMENTS

Production Dimensions



The model/serial number rating plate is located on the inside of the left cabinet door. See the following illustration.



A. Model/serial number plate

Gas Supply Requirements

⚠ WARNING



Explosion Hazard

Use a new AGA approved "outdoor" gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

Failure to do so can result in death, explosion, or fire.

GAS AND REGULATOR INFORMATION

Bottle sizes of 4.5-9.0 kg are recommended for use with this BBQ. Suitable regulators must have an outlet pressure of 2.75 kPa / 0.40 psi. You must have the proper regulator and bottle for the BBQ to operate safely and efficiently. Where applicable, routine inspection of the gas cylinder to check test date status. Do not use disposable gas cylinders. PLEASE NOTE THE HOSE AND REGULATOR SUPPLIED WITH THIS BBQ ARE OF AN APPROVED TYPE AND ARE SPECIFICALLY DESIGNED FOR USE WITH YOUR BBQ.

Observe all governing codes and ordinances.

IMPORTANT: This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with code AS 5601/AG 601.

Refer to the model/serial rating plate for information on the type of gas that can be used. If this information does not agree with the type of gas available, check with your local gas supplier.

Gas Conversion:

No attempt shall be made to convert the grill from the gas specified on the model/serial rating plate for use with a different gas type without consulting the serving gas supplier.

Gas Pressure Regulator

The gas pressure regulator supplied with this grill must be used. The inlet (supply) pressure to the regulator should be as follows for proper operation:

LPG Gas:

Operating pressure: 2.75 kPa / 0.40 psi.

Inlet (supply) pressure: 2.75 kPa / 0.40 psi.

Contact local gas supplier if you are not sure about the inlet (supply) pressure.

Gas Supply Line Pressure Testing

Testing above 3.5 kPa / 1/2 psi (gauge):

The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than 3.5 kPa / 1/2 psi.

Testing below 3.5 kPa / 1/2 psi (gauge) or lower:

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

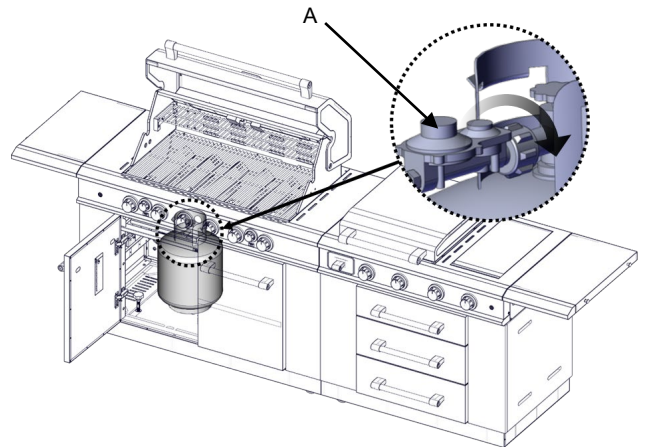
Gas Connection Requirements

Liquefied Petroleum Gas Bottle

This grill is equipped for use with a 9.0 kg LPG gas bottle (gas bottle is not supplied). A gas pressure regulator/hose assembly is supplied.

Any brand of 9.0 kg gas bottle is acceptable for use with the grill, provided that it is compatible with the grill's retention means.

The grill is also design-certified by AGA International for local liquid propane gas supply.



A. Gas pressure regulator/hose assembly

The LPG bottle must be mounted and secured.

LPG Gas Conversion Using a Local LPG Gas Supply

If you want to convert to local LPG gas supply, contact your local gas company for specific instructions.

Gas Connection

LPG Gas Bottle

⚠ WARNING



Fire Hazard

- Do not use grill near combustible materials.
- Do not store combustible materials near grill.
- Doing so can result in death or fire.

⚠ WARNING



Explosion Hazard

- Securely tighten all gas connections.
- If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.
- Examples of a qualified person include:
licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.
- Failure to do so can result in death, explosion, or fire.

LPG:

IMPORTANT: An LPG Bottle must be purchased separately.

IMPORTANT: The gas pressure regulator/hose assembly supplied with the grill must be used. Replacement gas pressure regulator/hose assembly specific to your model is available from your outdoor grill dealer.

To Connect the LPG Bottle:

1. Check LPG gas fuel tank is in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Check that the burner control knobs are in the "OFF" position.
3. Remove any debris and inspect the valve connections, port, and gas pressure regulator/hose assembly for damage.

NOTE: Always keep the LPG cylinder at 90° (upright) orientation to provide vapor withdrawal.



4. Some regulators push ON to connect and pull OFF to disconnect, whereas others have a nut that either have a left-hand or a right-hand thread that connects to the cylinder valve. Identify your regulator type and follow the connection instructions specific to that regulator.

Connect by Turning Clockwise

Screw regulator onto cylinder by turning the connecting nut clockwise.

Connect by Turning Anti-Clockwise

Screw regulator onto cylinder by turning the connecting nut anti-clockwise.

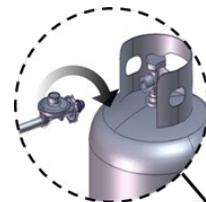
Connect by Turning Lever/Snapping into Position

Turn regulator lever clockwise to the OFF position. Push regulator down on cylinder valve until you hear the audible 'click'. Check that the regulator is fully locked and in place by gently pulling upwards. If regulator disengages, repeat procedure.

Connect by Sliding Collar

Make sure regulator lever is in the off position. Slide the retaining ring of the regulator up. Push the regulator down onto the cylinder valve and maintain downward pressure on the regulator. Slide retaining ring down to lock regulator onto cylinder valve. Check that the regulator is secured. If the regulator disengages, repeat procedure.

Note: If your grill is not equipped with a hose and regulator assembly, please refer to the "European Gas Pressures and Specifications" table to clarify the regulator gas pressure and orifice size required.



- A. Gas pressure regulator / hose assembly
- B. LPG Bottle



Make sure that the cylinder valve connection device properly mates with the connection device attached to the inlet of the pressure regulator.

5. Turn the gas supply on at source by following the instructions specific to that regulator.
 - Screw-on regulator**
Turn the valve handwheel, located at the cylinder, anti-clockwise.
 - Clip-on regulator**
Move the regulator lever to the ON position.
6. Before lighting the grill, test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak.
7. If a leak is found, turn the tank valve off and do not use the grill. Contact a qualified gas technician to make repairs.
8. Go to "Check and Adjust the Burners" section.

To Disconnect the LPG Gas Fuel Tank:

1. Check that the burner control knobs are in the "OFF" position and the grill is cool.
2. Check that the LPG gas fuel tank is in the "OFF" position. If not, turn the valve clockwise until it stops.
3. Identify your regulator type. Turn the gas supply off at source and disconnect regulator from cylinder by following the instructions specific to that regulator.

Disconnect by Turning Anti-Clockwise

Turn the valve handwheel, located at the cylinder, clockwise. Unscrew regulator from cylinder by turning the connecting nut anti-clockwise.

Disconnect by Turning Clockwise

Turn the valve handwheel, located at the cylinder, clockwise. Unscrew regulator from cylinder by turning the connecting nut clockwise.

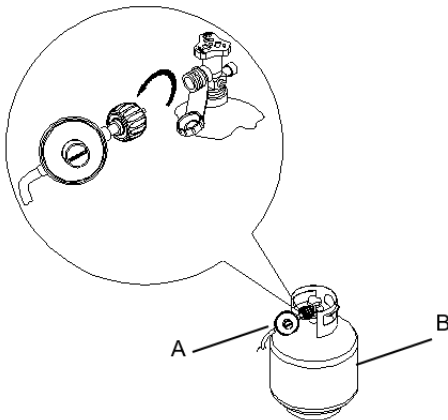
Disconnect by Turning Lever/Snapping into Position

Move the regulator lever to the OFF position. Push in on regulator lever until it releases from cylinder.

Disconnect by Sliding Collar

Move the regulator lever to the OFF position. Pull up on the retaining ring to disengage regulator from cylinder valve. Lift regulator away from the cylinder valve.

4. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of liquified petroleum gas.



- A. Gas pressure regulator/hose assembly
- B. LPG gas fuel tank

Check and Adjust the Burners

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary. It is recommended that a qualified person make burner adjustments.

Checking and adjusting the grill burner flames requires removing the grates and flame tamers.

Burner Flame Characteristics

The flames of the grill burners and side burners (on some models) should be blue and stable with no excessive noise or lifting (LP gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HIGH setting are acceptable as long as no carbon or soot deposits appear. The flames should be approximately 2.54 cm / 1 in high.



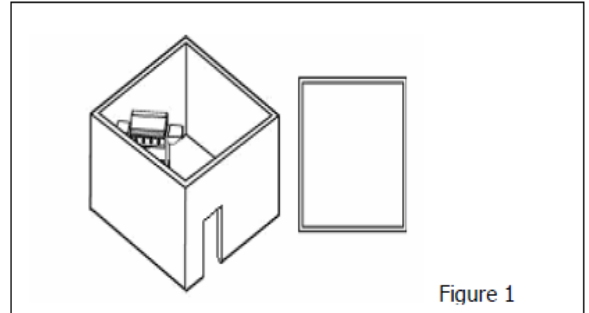
Check that burners are not blocked by dirt, debris, insect nests, etc., and clean as necessary. If they are clean, adjust air shutters as needed.

Diagrammatical Representation Of "Outdoor Areas"

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

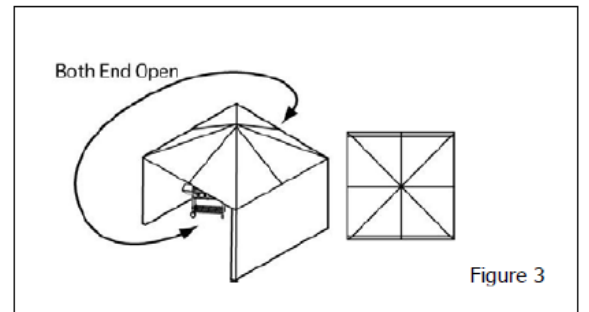
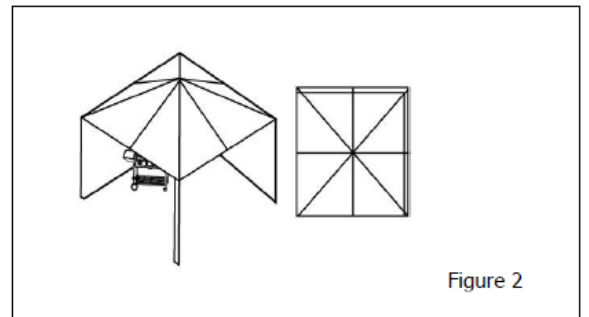
Any enclosure in which the appliance is used shall comply with one of the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (Figure 1).



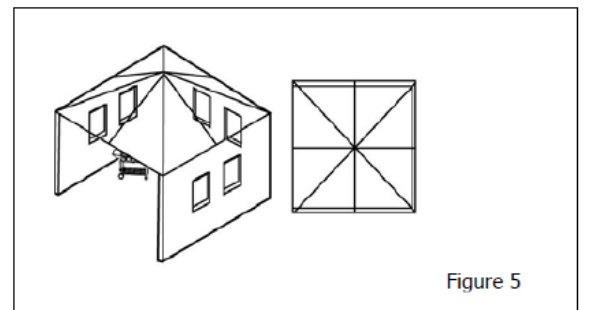
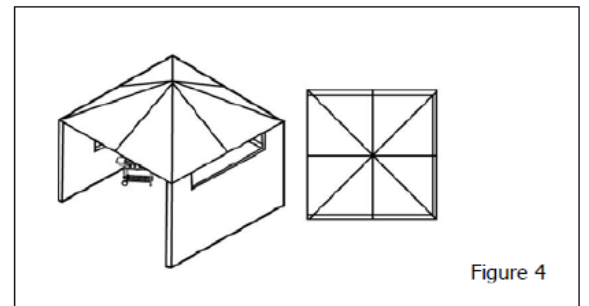
Within a partial enclosure that includes an overhead cover and no more than two walls.

These walls may be parallel or at right angles to each other. (Figures 2 & 3)



Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- One wall that is equivalent to at least 25% of the total wall area is completely open. (Figure 4)
- 30% or more in total of the remaining wall area is open and unrestricted. (Figure 5)

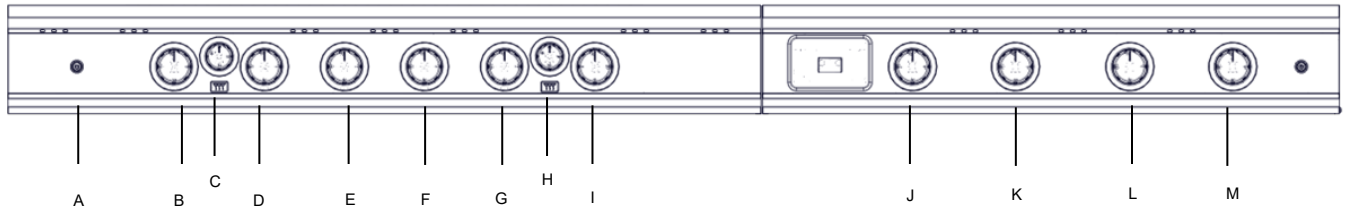


In the case of balconies, at least 20% of the total of the side, back and front wall areas shall remain open and unrestricted.

OUTDOOR GRILL USE

This manual covers several different models. The grill you have purchased may have some or all the features listed. The locations and appearances of the features shown here may not match those of your model.

Control Panel



- | | | |
|-------------------------------------|---------------------------------------|--|
| A. Knob Light Switch Bottom | B. Left main burner control knob | C. Top Left sear burner control knob |
| D. Left main burner control knob | E. Left center burner control knob | F. Right Center main burner control knob |
| G. Right main burner control knob | H. Top Right sear burner control knob | I. Right main burner control knob |
| J. Left Griddle burner control knob | K. Right Griddle burner control knob | L. Front Side burner control knob |
| M. Back Side burner control knob | | |

Using Your Outdoor Grill

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.
Do not store grill with fuel tank in a garage or indoors.
Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING



Fire Hazard

Do not use grill near combustible materials.
Do not store combustible materials near grill.
Doing so can result in death or fire.

⚠ WARNING

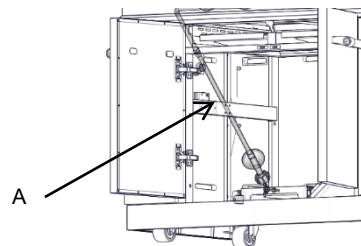
Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.
Doing so can result in food poisoning or sickness.

Inspect the LPG Fuel Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

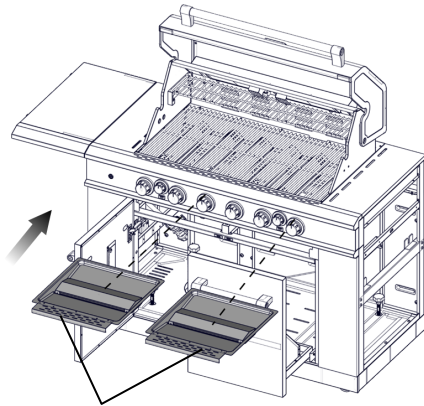
1. Open left -hand cabinet door.
2. Inspect the gas pressure regulator/hose assembly for cuts, abrasions, or excessive wear.
3. If necessary, replace the gas pressure regulator/hose assembly before using the grill.
Contact the dealer and use only replacement hoses specified for use with the grill.



A. Gas pressure regulator/Hose assembly

Prepare the Grill for Lighting

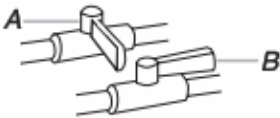
1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to "O".
3. The grease trays must be in place and push all the way to back.



Grease Tray

Turn the Gas Supply On

1. For outdoor grills using a 9.07 kg (20lb) propane tank: Slowly open the tank valve.
NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.
2. For outdoor grills using gas supply source other than a 9.07 kg (20lb) propane tank: Open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.

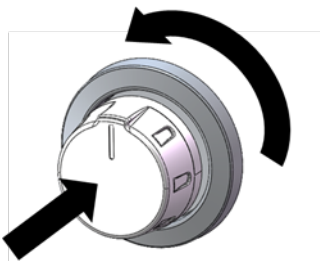


A. Closed valve
B. Open valve

Lighting the Grill Burners

IMPORTANT: If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes before relighting.

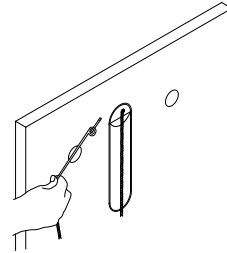
1. Open the hood completely. Do not light burners with the hood closed.
2. Do not lean over the grill.
3. Select the burner you want to light. Push in and turn the grill burner control knob to "🔥", while continuing to hold it in.



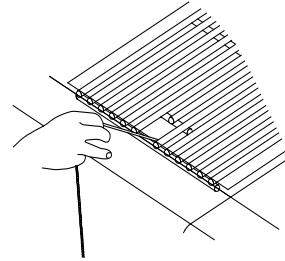
4. You will hear the "snapping" sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.
5. Repeat for each of the other burners as needed.

Manually Lighting Grill Burners

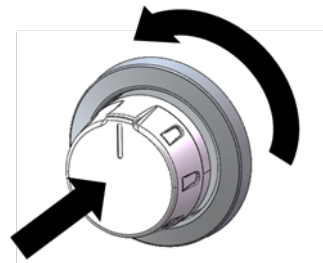
1. Open the hood completely. Do not light burners with hood closed.
2. Do not lean over the grill.
3. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



4. Strike the match to light it.
5. Guide the lit match under the grill grate.



6. Push in and turn the burner knob to "🔥" for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



7. Repeat steps 2 through 6 for each main burner.
8. Remove match and replace manual lighting extension on the right side panel.

IMPORTANT:

If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

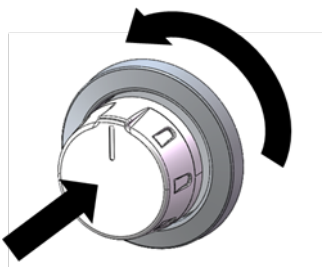
Using Your Top Sear Burner

NOTE:

- Do not use the main burners when the top sear burner is in use.
- Please make sure open the lid when use high fire; When you close the lid, please turn to small fire.

Lighting the Top Sear Burner

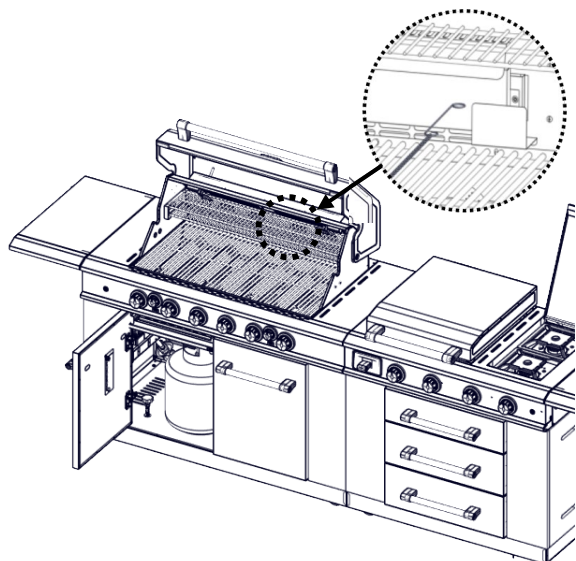
1. Open the main burner cover. Do not light burners with the cover on.
2. Do not lean over the grill.
3. Push in and turn the grill control knob to “●”, while continuing to hold it in.



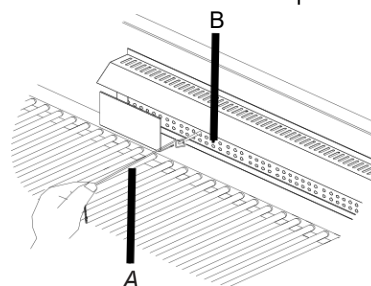
IMPORTANT: If burner does not light immediately, turn the burner knob to “O” and wait 5 minutes before relighting.

Manually Lighting The Top Sear Burner

1. Open the hood completely. Do not light burners with the hood closed.
2. Do not lean over the grill.
3. Remove the manual lighting extension (see the following illustration) and attach a match to the split ring.

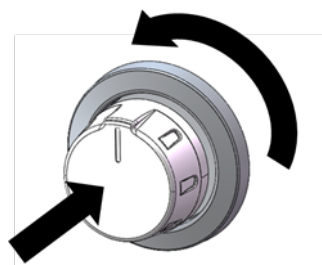


4. Strike the match to light it.
5. Hold the lit match close to the top sear burner.



A. Lighting Extension
B. Top Sear Burner

6. Push in and turn the control knob to “●”. For the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



7. Remove the match and replace the manual lighting extension on the right side panel.

IMPORTANT:

If burner does not light immediately, turn the burner knob to “O” and wait 5 minutes before relighting. If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the “Assistance” section.

Using the Top Sear Burner

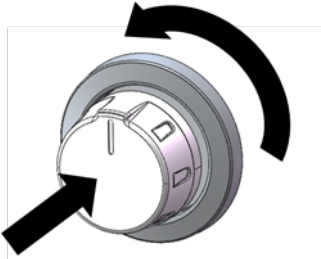
Grilling with sear burner produces a high heat which quickly chars foods. Searing creates and locks in flavors on the outside and creates a beautifully-browned surface and texture. The result is a crisp, flavorful outside with a tender, juicy inside.

- Lift the lid on the top sear burner.
- Check that the sear grill grate is in place before using the sear burner.
- Turn on the sear burner and preheat for 5 minutes.
- Ensure that foods are fully thawed, and that excess fat is trimmed off prior to searing.
- Place food on sear grate. Sear food for 1 to 2 minutes on each side, then move the food to the main grill cooking surface to finish grilling to desired doneness.
- Turn off the side sear burner and allow burner to cool down.

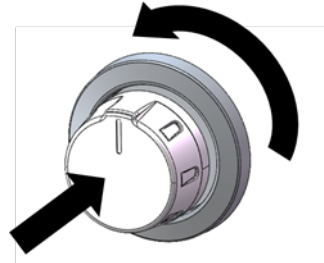
Using Your Griddle Burner

Lighting the Griddle Burner

1. Open the griddle burner cover. Do not light burners with the cover on.
2. Do not lean over the grill.
3. Push in and turn the grill control knob to "🔥", while continuing to hold it in.



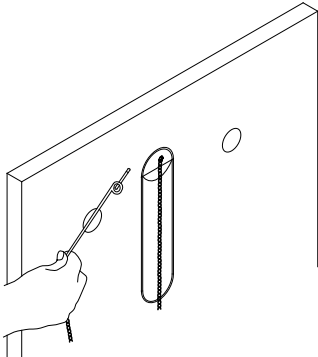
6. Push in and turn the control knob to "🔥". For the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



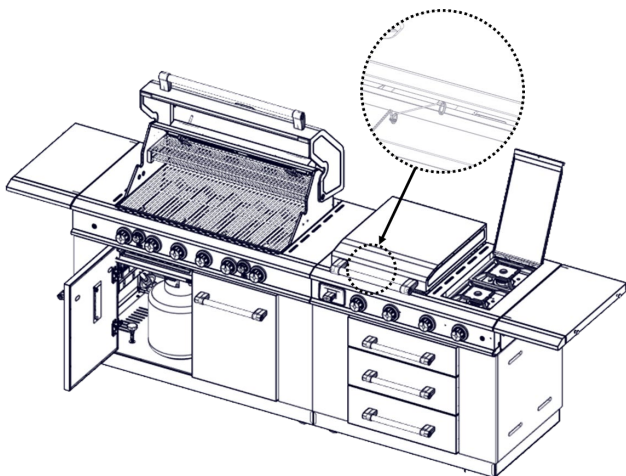
IMPORTANT: If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes before relighting.

Manually Lighting the Griddle Burner

1. Open the hood completely. Do not light burners with the hood closed.
2. Do not lean over the grill.
3. Remove the manual lighting extension (see the following illustration) and attach a match to the split ring.



4. Strike the match to light it.
5. Hold the lit match close to the griddle burner.



7. Repeat steps 3 through 6 for each burner.
8. Remove the match and replace the manual lighting extension on the right side panel.

IMPORTANT:

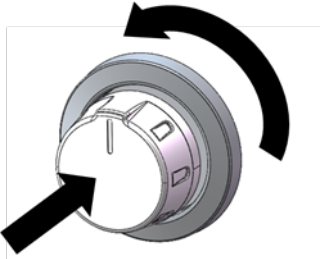
If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

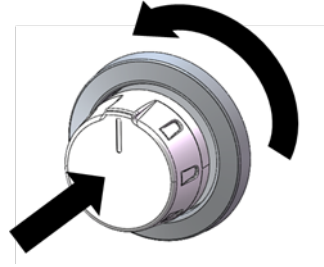
Using Your Side Burner

Lighting the Side Burner

1. Open the side burner cover. Do not light burners with the cover on.
2. Do not lean over the grill.
3. Push in and turn the grill control knob to "🔥", while continuing to hold it in.



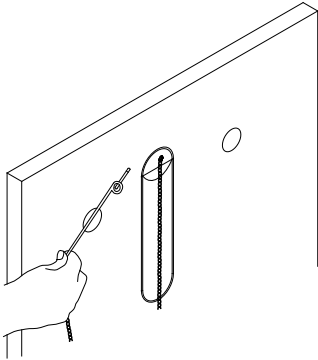
6. Push in and turn the control knob to "🔥". For the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



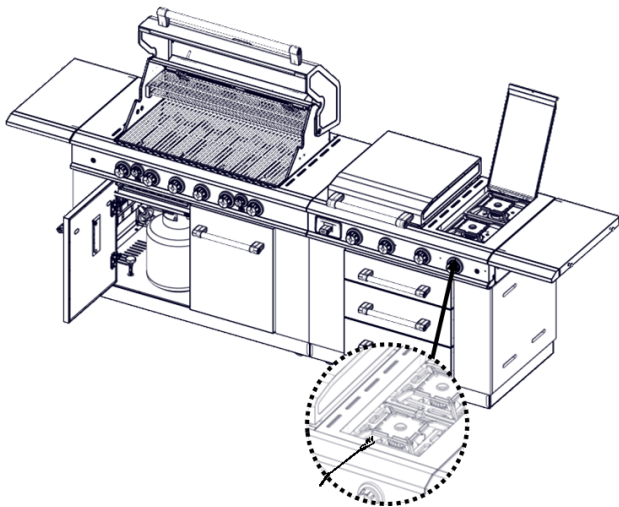
IMPORTANT: If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes before relighting.

Manually Lighting the Side Burner

1. Open the hood completely. Do not light burners with the hood closed.
2. Do not lean over the grill.
3. Remove the manual lighting extension (see the following illustration) and attach a match to the split ring.



4. Strike the match to light it.
5. Hold the lit match close to the side burner.



7. Repeat steps 3 through 6 for each burner.
8. Remove the match and replace the manual lighting extension on the right side panel.

IMPORTANT:

If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

TIPS FOR OUTDOOR GRILLING

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Before Grilling

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) for 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill grates, or the food when cooking low-fat cuts of meat, fish, or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food. Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 5 cm / 2 in intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape, and thickness), heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

Cooking Methods

Direct Heat

Cooking by direct heat means the food is placed on grill grates directly above or below lighted burners. Hood position can be up or down. If hood is in the up position, total cooking times may be longer.

Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

Indirect Heat

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food.

If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.

Griddle Cooking Method

Griddling is cooking using dry-heat over a solid cooking surface that may require a small amount of fat. Using griddle to prepare food that usually cook on a frying pan, and griddles are providing more cooking space than a standard pan.

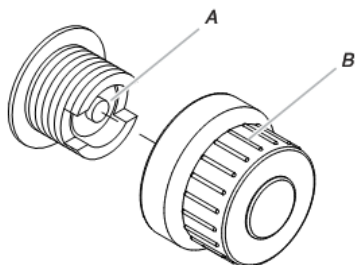
Food can be cooked on griddling burner and provide more variety for the outdoor grilling.

OUTDOOR GRILL CARE

Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. The igniter button cap is located inside the left door.
2. Unscrew igniter button cap counterclockwise to remove.



A. "AA" size battery
B. Igniter cap

3. Remove battery from the battery compartment.
4. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.
5. Screw igniter button cap clockwise into place.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks. Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use grill cover.

STAINLESS STEEL

IMPORTANT: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths, or paper towels. Cleaner should not contain chlorine. Damage may occur. Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner.
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

STONE PANEL

Cleaning Method:

- Do dust surface frequently.
- Clean panel with water and mild detergent.
- Do not use any cleaning chemical to clean the stone panel.
- Do not use vinegar, mix bleach or bathroom cleaner to wash the stone panel.

GRILL GRATES

IMPORTANT: Immediately after you are finished cooking, turn all burners to HIGH for 10-15 minutes with the hood closed to burn off food residue. Turn off all burners, raise the hood and let the grates cool. When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water. For baked-on food residue, prepare a solution of 240 mL / 1 cup ammonia to 3.75 L / 1 gal. water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING AND SEARING SHELF

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser.

IMPORTANT: Make sure gas supply is off and all control knobs are in the "O" position.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished, and covered.

Cleaning Method:

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water. Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser stainless steel.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

Cleaning Method:

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

GRIDDLE PLATE

IMPORTANT: Wear heat resistant gloves

Cleaning Method:

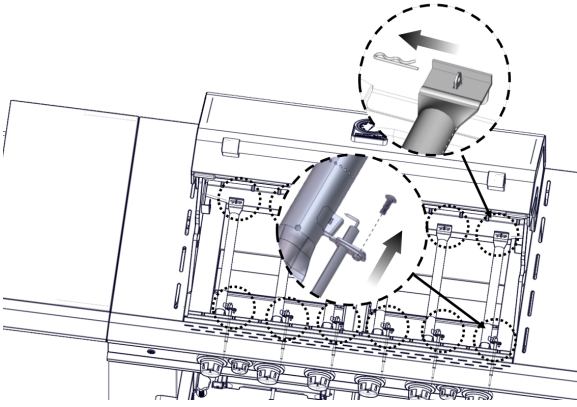
- Heat the griddle burner until the oil starts to smoke, turn off the heat.
- Wipe clean with paper towel, repeat as necessary.
- Let the griddle plate dry and allow the griddle burner cool down.

BURNERS

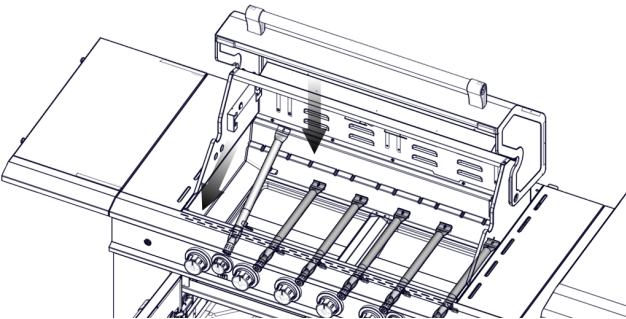
Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.

1. Remove grill grates and flame tamers.
2. Remove the screw and cotter pin that hold the burner in place. Remove gas burner from the grill.



3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of burner for blockage, reassemble burner by sliding the middle tube of the gas burner over the gas orifice.



5. Reattach gas burner using screw and cotter pin.

TOP SEAR BURNER

Cleaning Method:

1. Light the top sear burner. See the "Using Your Top Sear Burner" section.
2. Close the grill hood.
3. Leave the burner on high for approximately 30 minutes.
4. Turn knob to OFF and let cool completely.
5. Brush off ash particles from the rotisserie burner.

SIDE BURNER

Cleaning Method:

- Clean the exterior of the side burner with a wire brush.

CAST IRON COOKING GRID

Cleaning Method:

1. Allow the burner cool down completely.
2. Clean the cooking grid with a wire brush.

GREASE MANAGEMENT SYSTEM

IMPORTANT: The grease tray should only be removed when grill is completely cool.

The grease tray collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

Cleaning Method:

- Remove the grease tray from the grill and remove the heat tent from the tray.
- Wipe excess grease with mild detergent and warm water by using paper towels.
- Rinse and dry thoroughly.
- Replace heat tent to grease tray and insert the grease tray to the grill.

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

IMPORTANT: To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner.

Do not spray cleaner directly onto panel.

Cleaning Method:

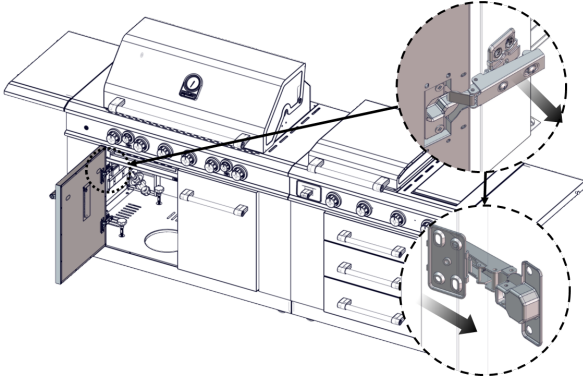
- Clean around the burner labels gently; scrubbing may remove printing.
- Mild detergent, soft cloth and warm water.
- Rinse and dry.

ADJUSTMENT OF GRILL DOORS

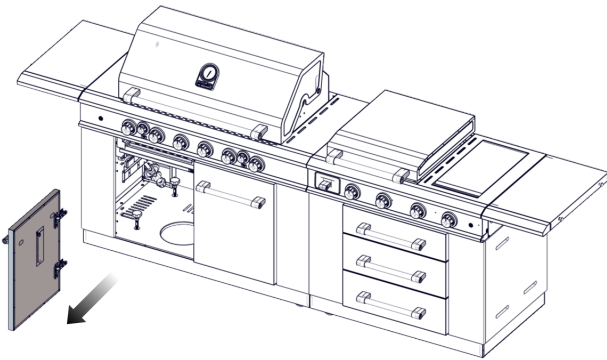
Your grill is equipped with adjustable door hinges which may need adjustment if doors become misaligned. The hinges are made of two pieces which can easily be detached if door removal is ever necessary for maintenance.

Removal of Grill Doors

In the case where removal of your doors is necessary, detach the hinge from the mounting plate by pinching the lever on the back of the hinge piece.

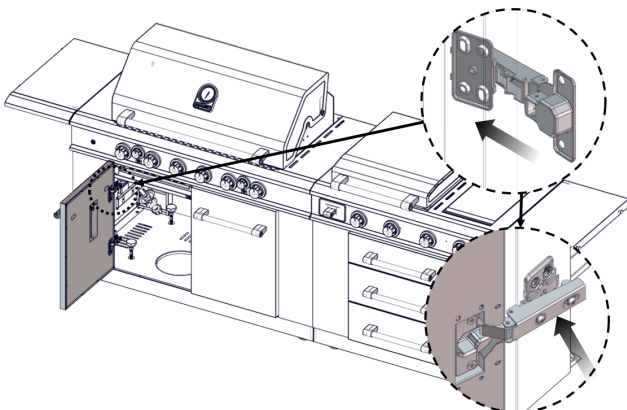


After detaching the bottom hinge, repeat for the top hinge. It will be necessary to support the door during this process.



Reinstallation of Grill Doors

To reinstall your grill doors, move the door into position while aligning the hinge mechanism. First, hook the front of the hinge piece then push the back until you hear a click.

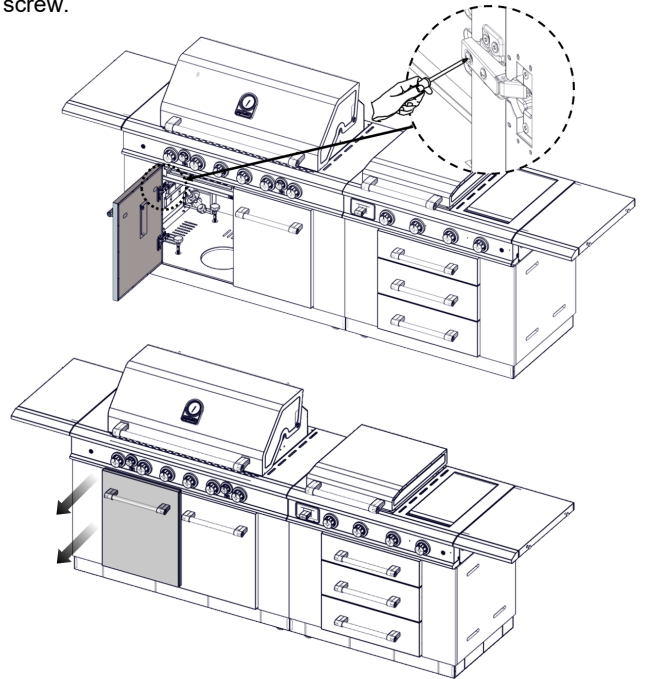


Adjustment of Grill Doors

In the case that your grill doors need minor adjustments, the two screws on the main hinge piece can be adjusted as shown below.

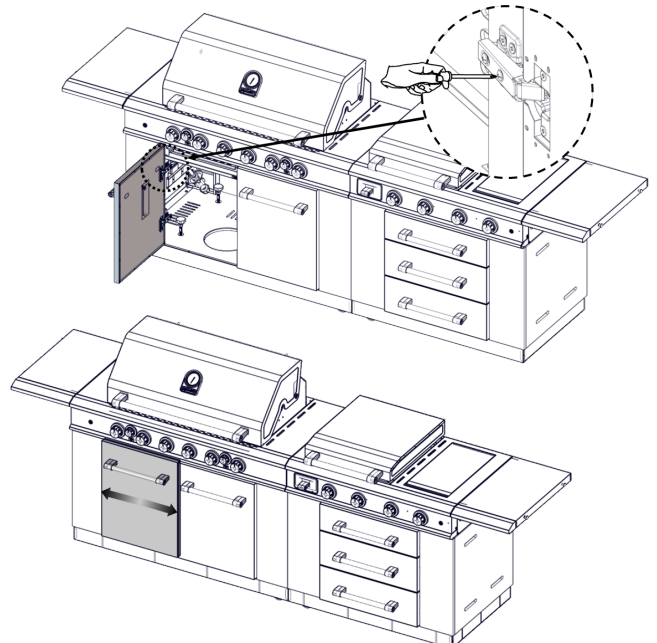
Depth Adjustment

To adjust the depth of the door, loosen the rear set screw, adjust the hinge front to back as needed, then retighten the set screw.



Lateral Adjustment

Turning the front set screw clockwise will close the gap between the doors. Turning the front set screw counter-clockwise will create a gap between the doors.



TROUBLESHOOTING

Grill will not light

- **Is the LPG fuel tank valve turned off?**
Turn the LPG fuel tank on.
- **Is the grill properly connected to the gas supply?**
Contact a trained repair specialist or see Installation Instructions.
- **Is there gas in the LPG gas fuel tank?**
Check the gas level.
- **Is the igniter working?**
Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the "Replacing the Igniter Battery" section.
Check to see if the grill will match-light. See "Manually Lighting the Grill and side burner" in the "Outdoor Grill Use" section.
Check for loose wire connections to the igniter or electrodes.
Check to see if debris is blocking the electrodes. If a spark occurs anywhere but the igniter tip, replace the igniter.

Burner flame will not stay lit

- **Is the gas supply fully turned on?**
Check that the LPG gas fuel tank valve is fully open.
- **Is the gas supply in the LPG fuel tank low?**
Check the gas level.
- **Is the burner properly installed and in good condition?**
Check that the burner is installed properly. Check for defects in the burner.

Flame is noisy, low or erratic

- **Is the gas supply fully turned on?**
Check that the LPG gas fuel tank valve is fully open.
- **Is the gas supply in the LPG fuel tank low?**
Check the gas level.
- **Does only one burner appear low?**
Check and clean the burner ports if clogged or dirty. See "General Cleaning" section.
- **Is the gas supply hose bent or kinked?**
Straighten the gas supply hose.
- **Is the flame noisy or lifting away from the burner?**
Burner may be getting too much air. Check the air shutter adjustment, see "Check and Adjust Burners" section.
- **Is the burner flame mostly yellow or orange?**
Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see "Check and Adjust the Burners" section.

Excessive flare-ups

- **Is there excessive fat in the food being grilled?**
Keep flame on low or turn one burner off.
Keep the hood up when grilling to avoid excessive flare-ups.
Move food to the warming rack until flames subside.
To avoid damage to the grill, do not spray water on gas flames.

Low Heat

LPG Gas:

For outdoor grills using a LPG fuel tank, slowly open the tank valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, very slowly open the tank valve and wait 5 seconds before lighting.
3. Light the burners one at a time. See "Lighting the Grill and side burner" section.

ASSISTANCE

Before calling for assistance, please check "Troubleshooting." If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you have questions or need to order replacement parts, contact Customer Service Center at **886-0800-500645**.

LIMITED WARRANTY (Model # 860-0031)

Warranty is to the original consumer-purchaser only that this product (Model# 860-0031) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and or freight pre-paid by the consumer, for review and examination.

Stainless steel tube burner: 10-year LIMITED warranty against perforation, **Other burners** – 1 year

Grids and grates: 3 Year LIMITED warranty, does not cover dropping, chipping, scratching or surface damage

Stainless steel parts: 3 Year LIMITED warranty against perforation, does not cover cosmetic issue like surface corrosion, scratched and rust

All other parts: 1 Year LIMITED warranty (Includes, but not limited to, valves, frame, housing, cart, control panel, igniter, regulator, hoses); does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in Australia and New Zealand only. It is only available to the original owner of the product and is *not transferable*. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product **ONLY** and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the Australia or New Zealand.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES: LIMITATION OF REMEDIES

The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. Rights may vary depending on where your reside.

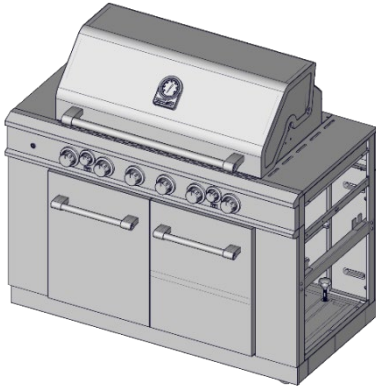
If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Nexgrill Customer Relations
14050 Laurelwood Pl
Chino, CA 91710**

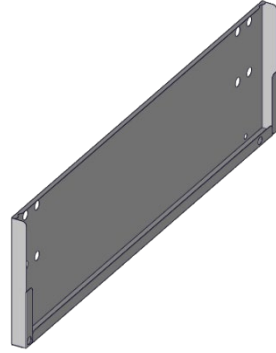
*All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling
886-0800-500645*

Package Parts List

1

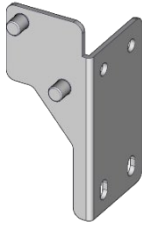


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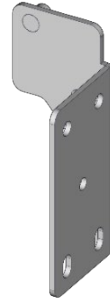
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x2

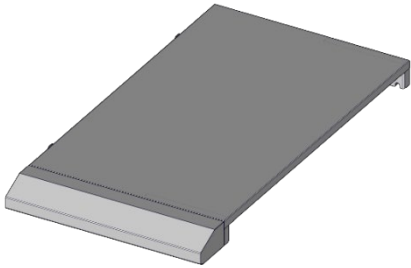


4

x2



5



6

x6

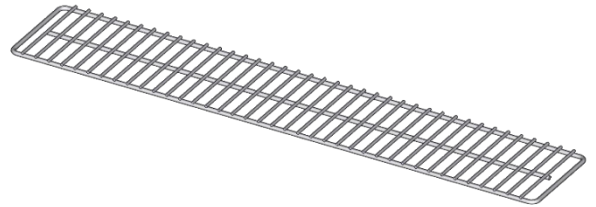


7

x4

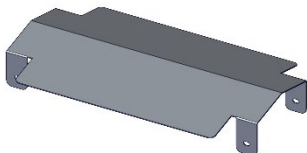


8



9

x2



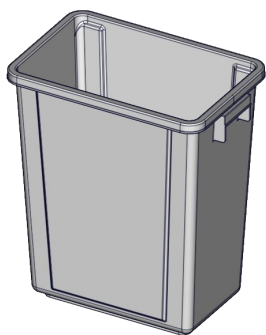
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x2



Package Parts List

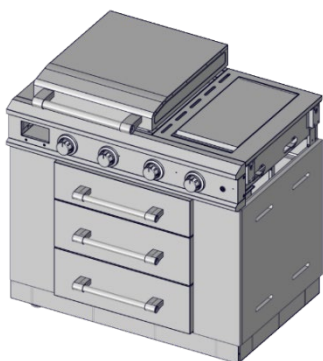
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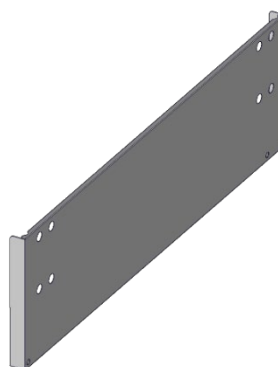
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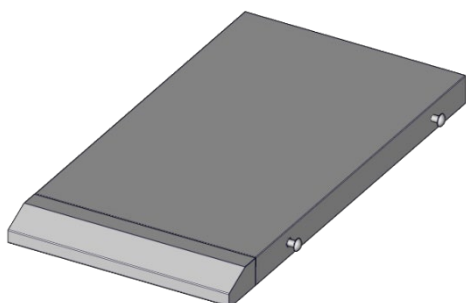
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14



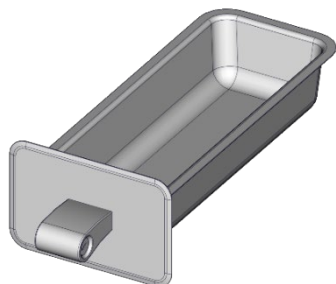
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16



17



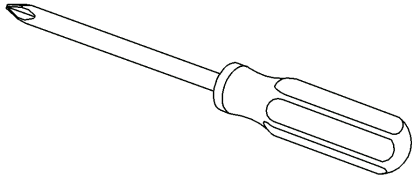
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19 (x10)

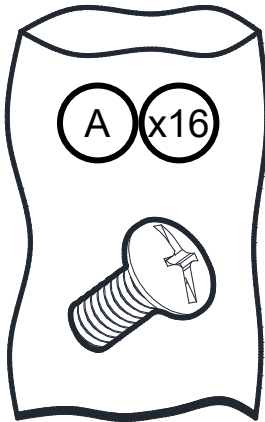


Tools Needed

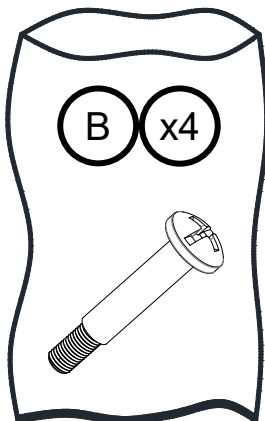


Some parts come with Screws pre-installed.
Loosen and tighten for final assembly.

Hardware package list



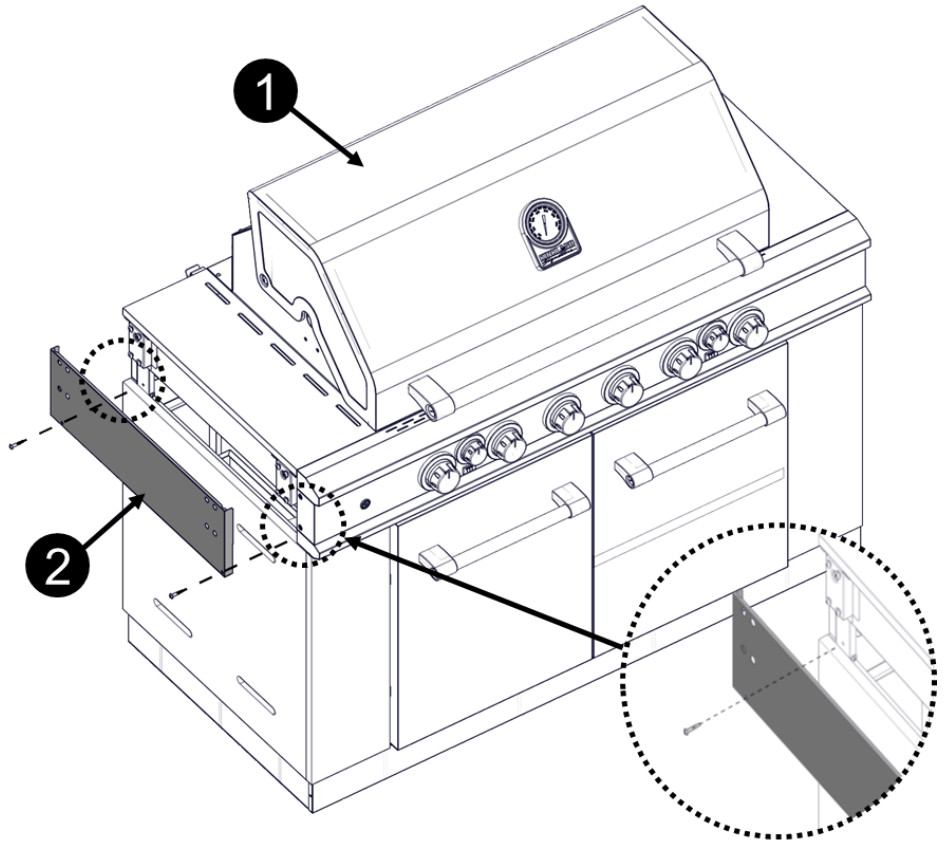
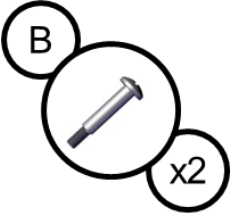
Truss Head Screw
1/4-20x 1/2"



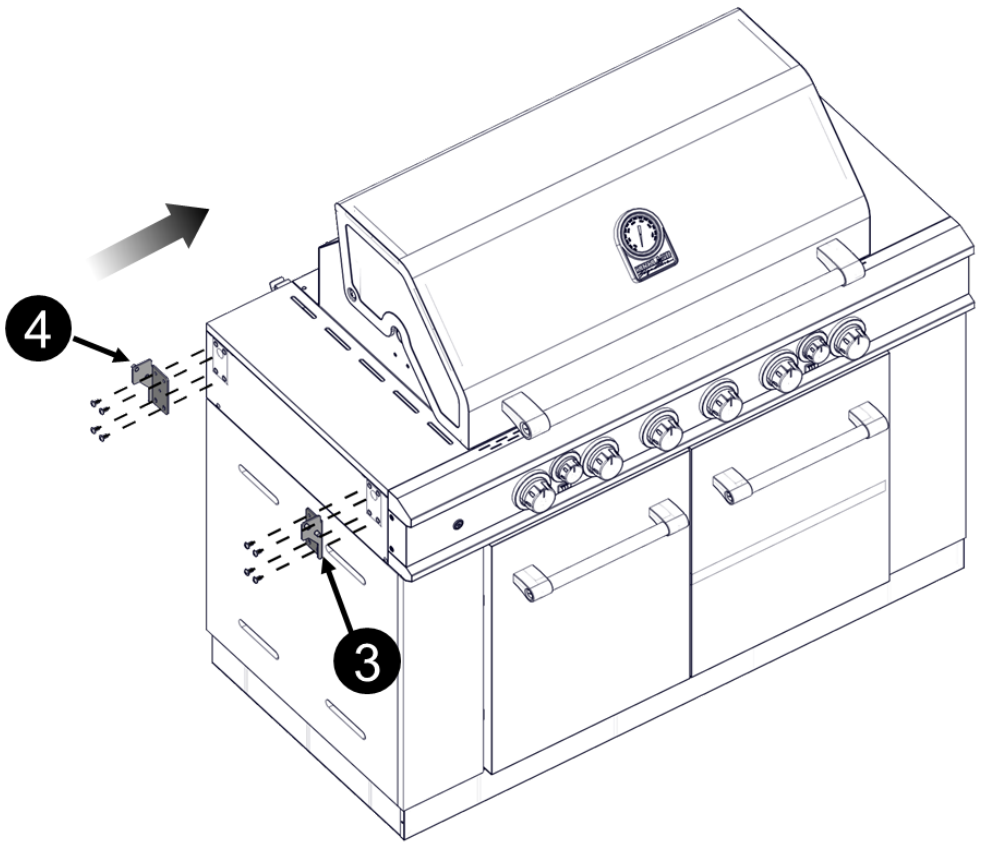
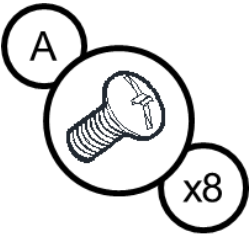
Truss Head Screw
5/32-32x 15/16"

Assembly Instructions

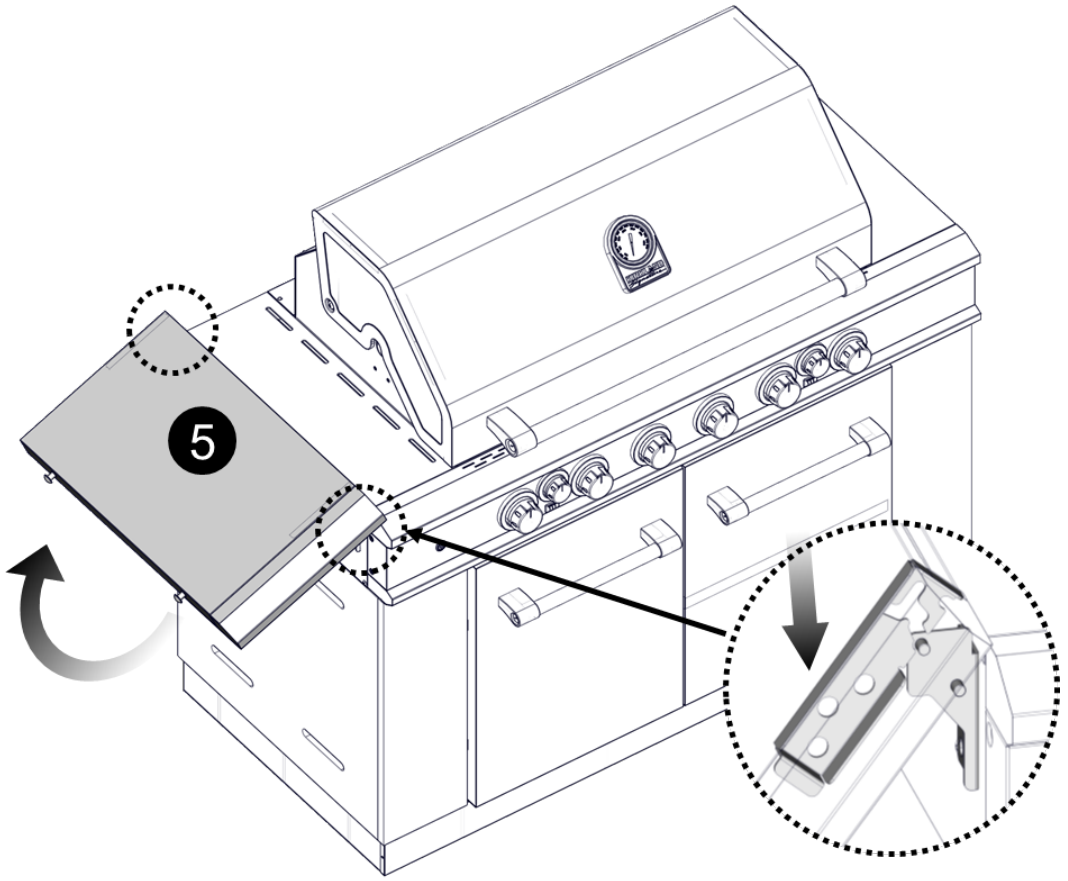
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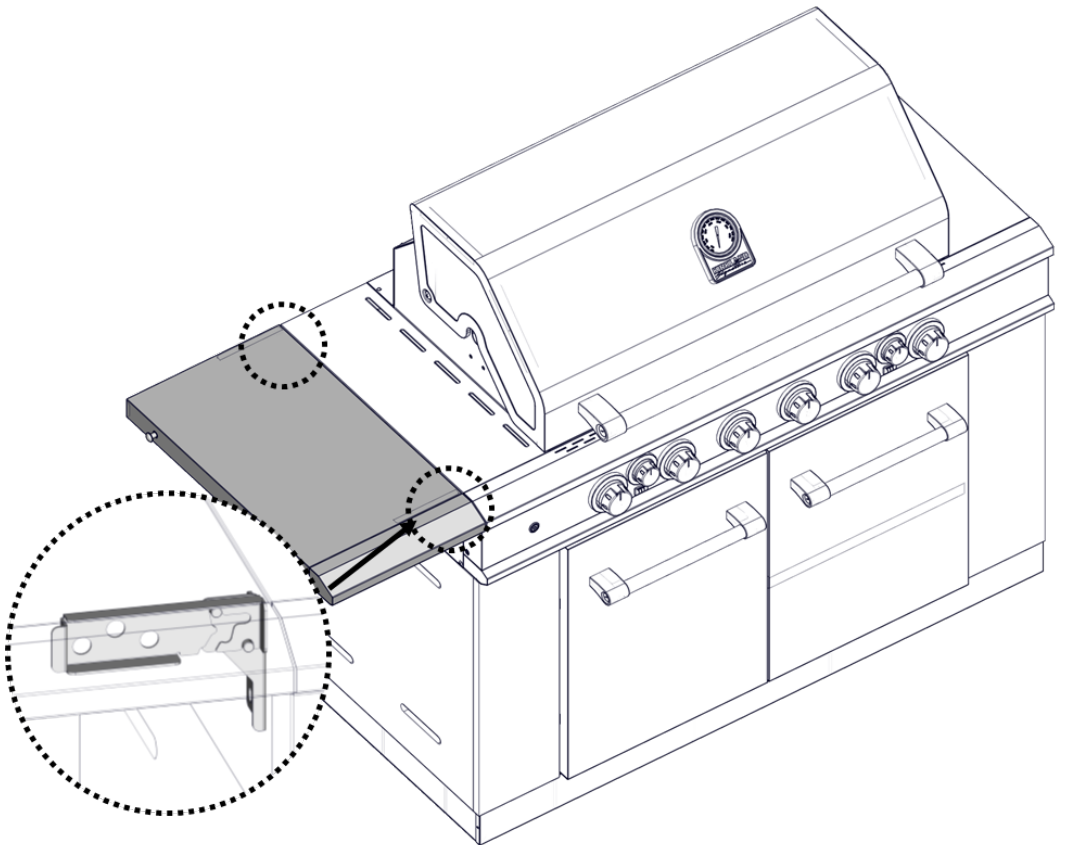
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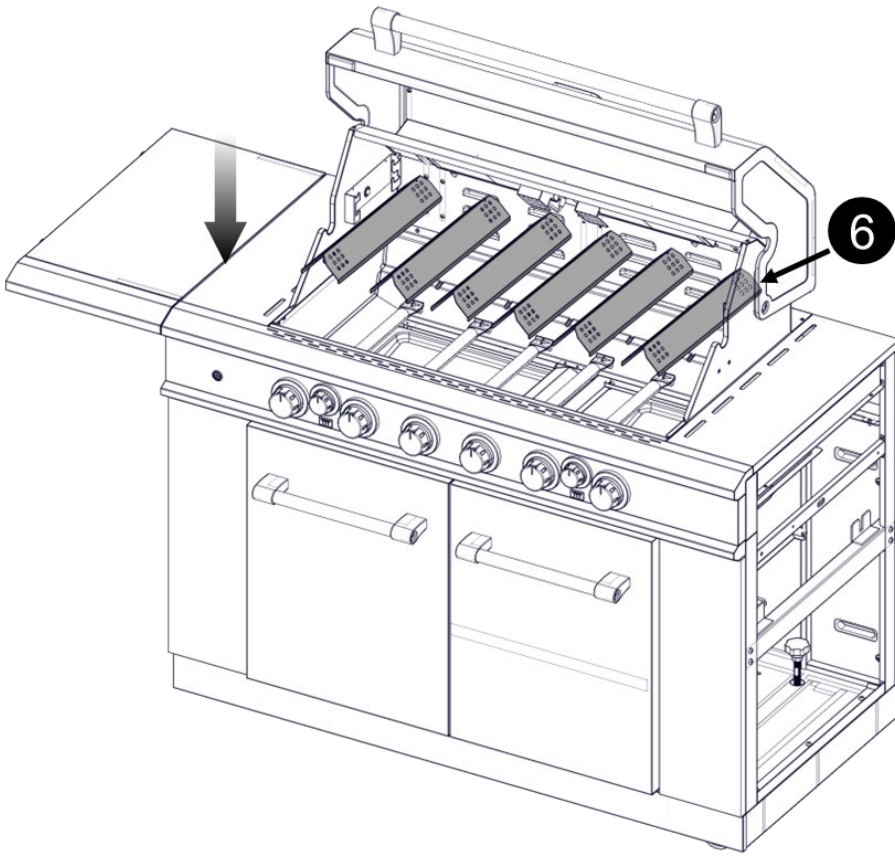
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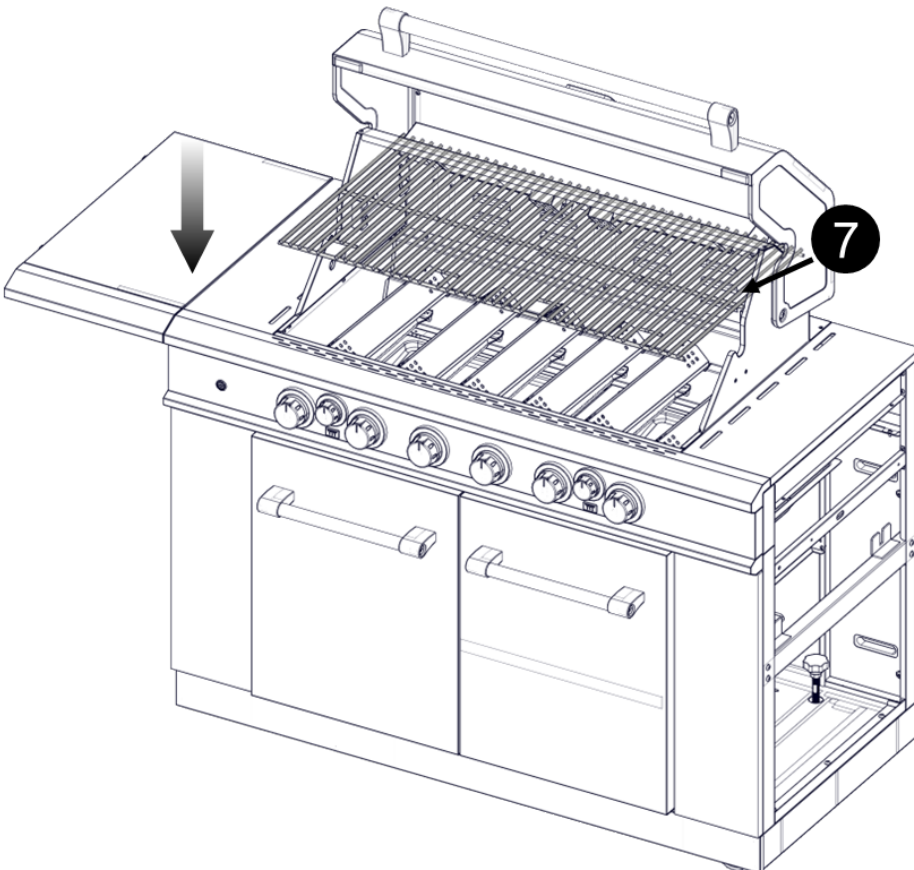
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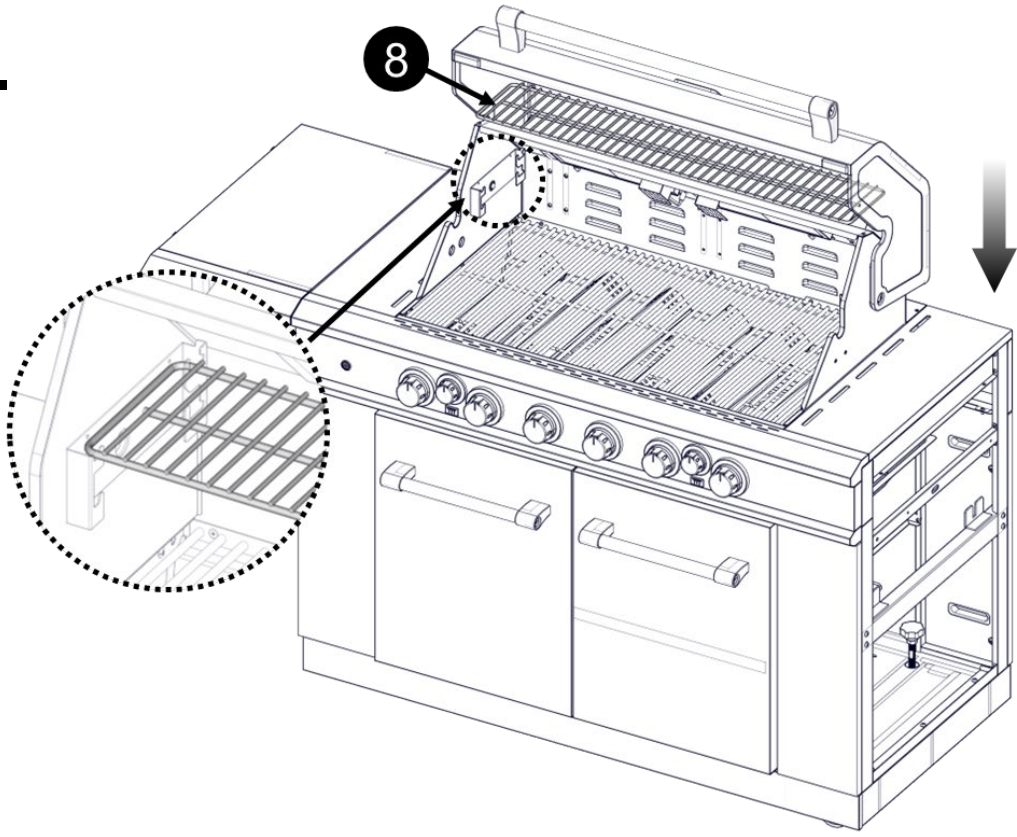
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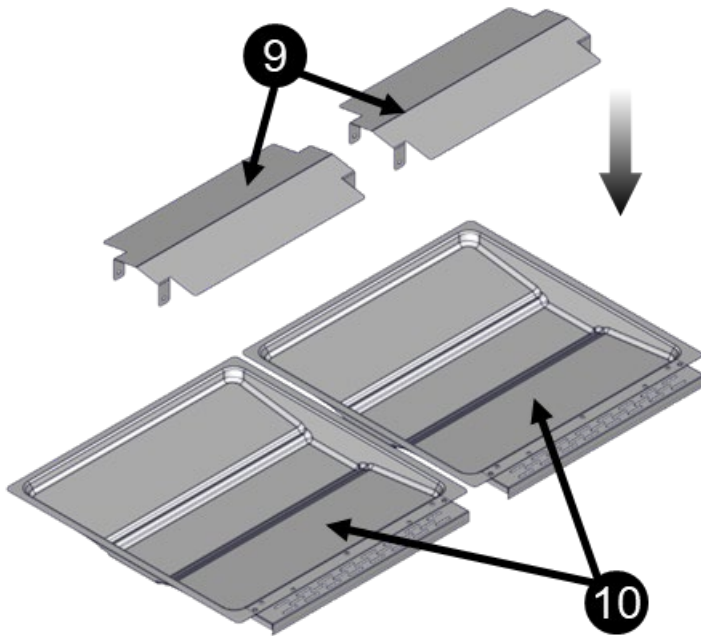
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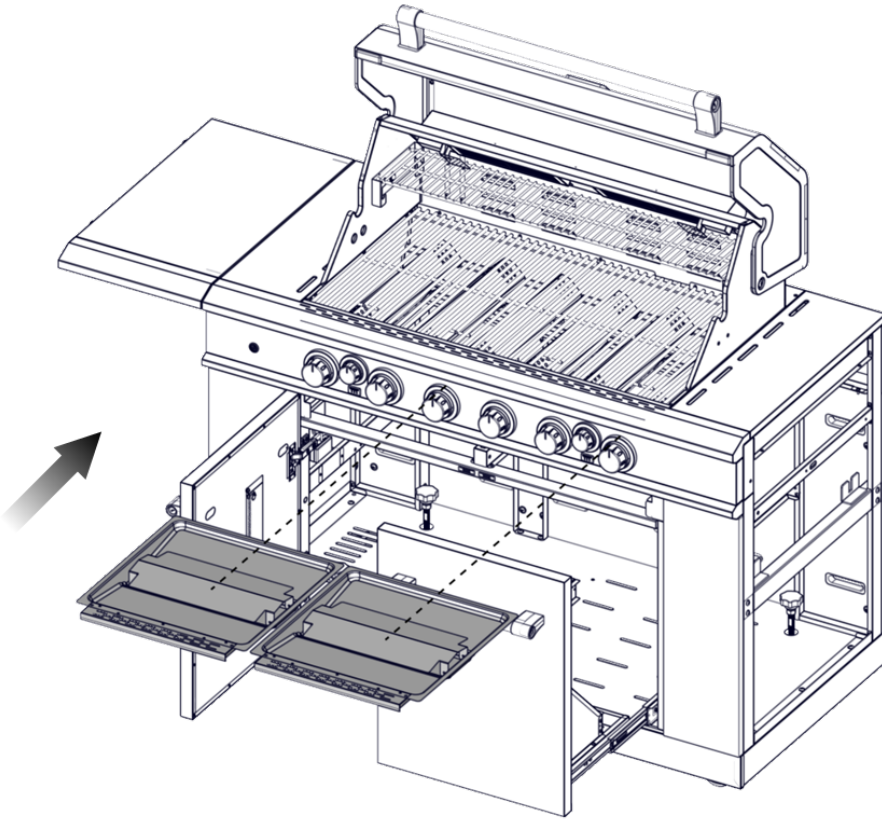
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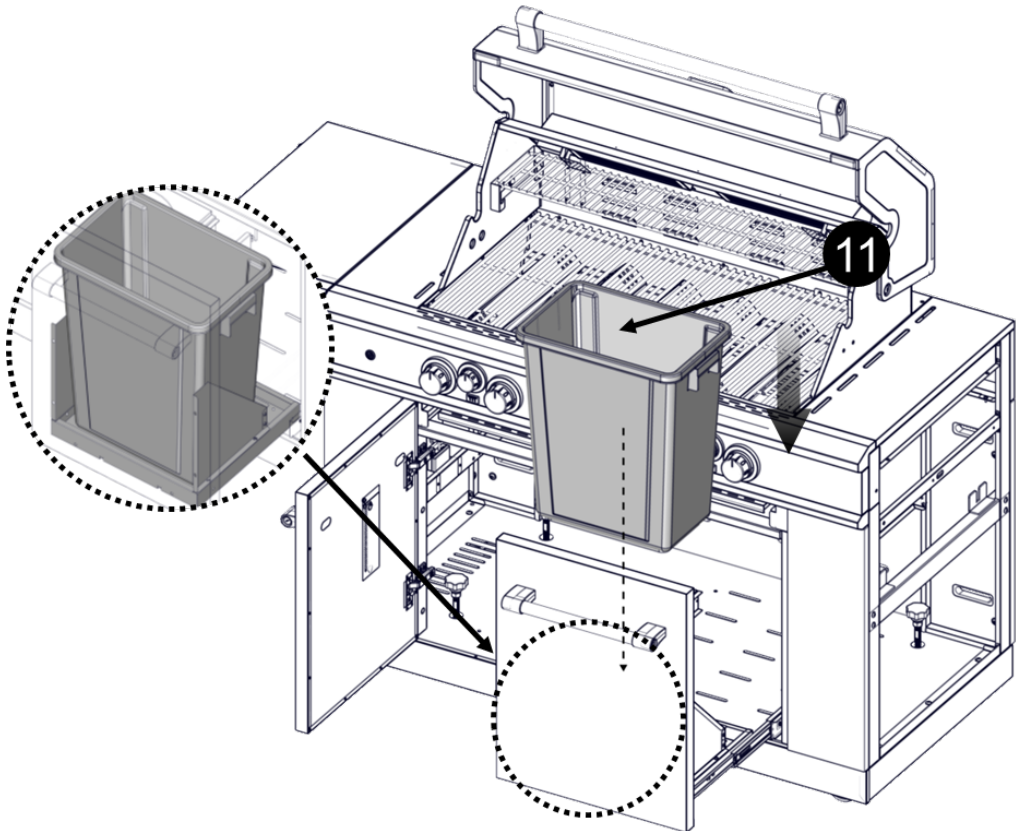
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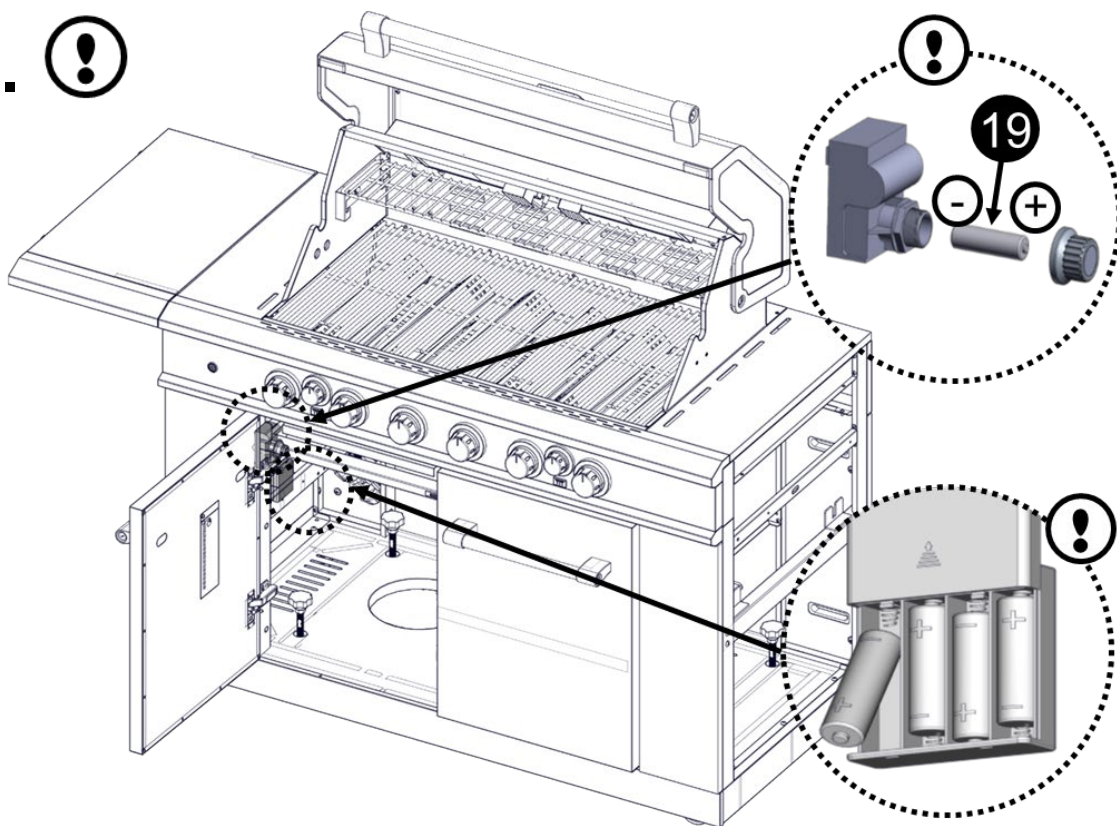
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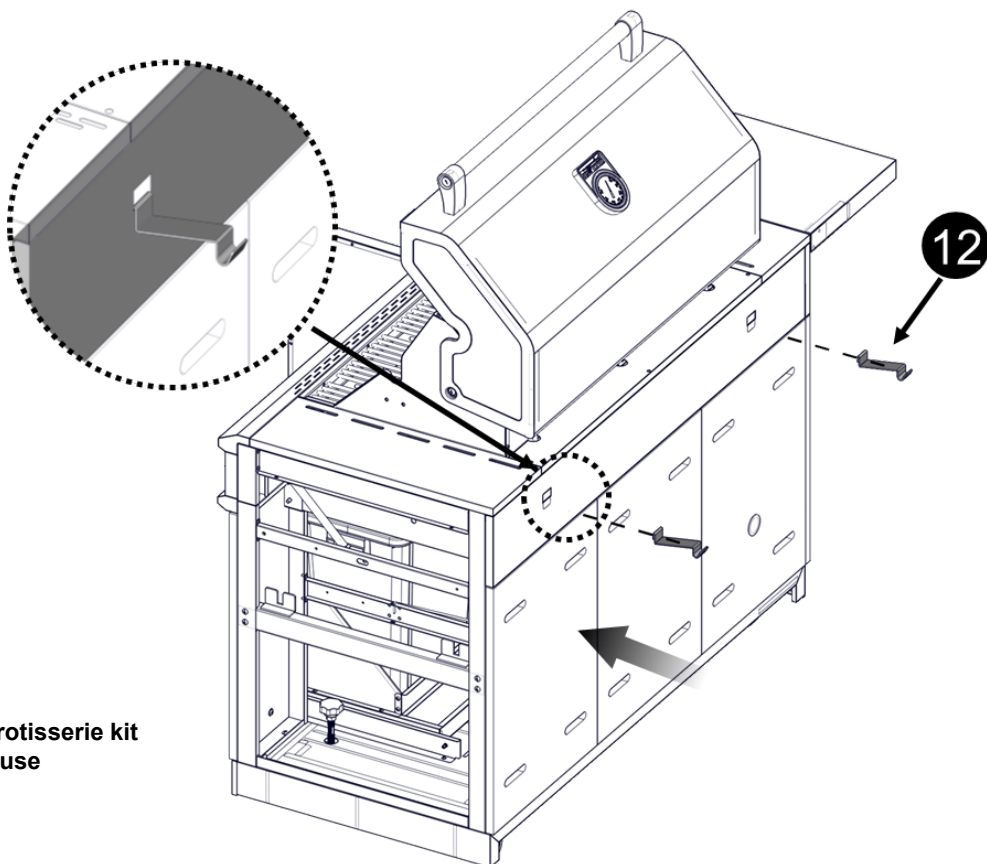
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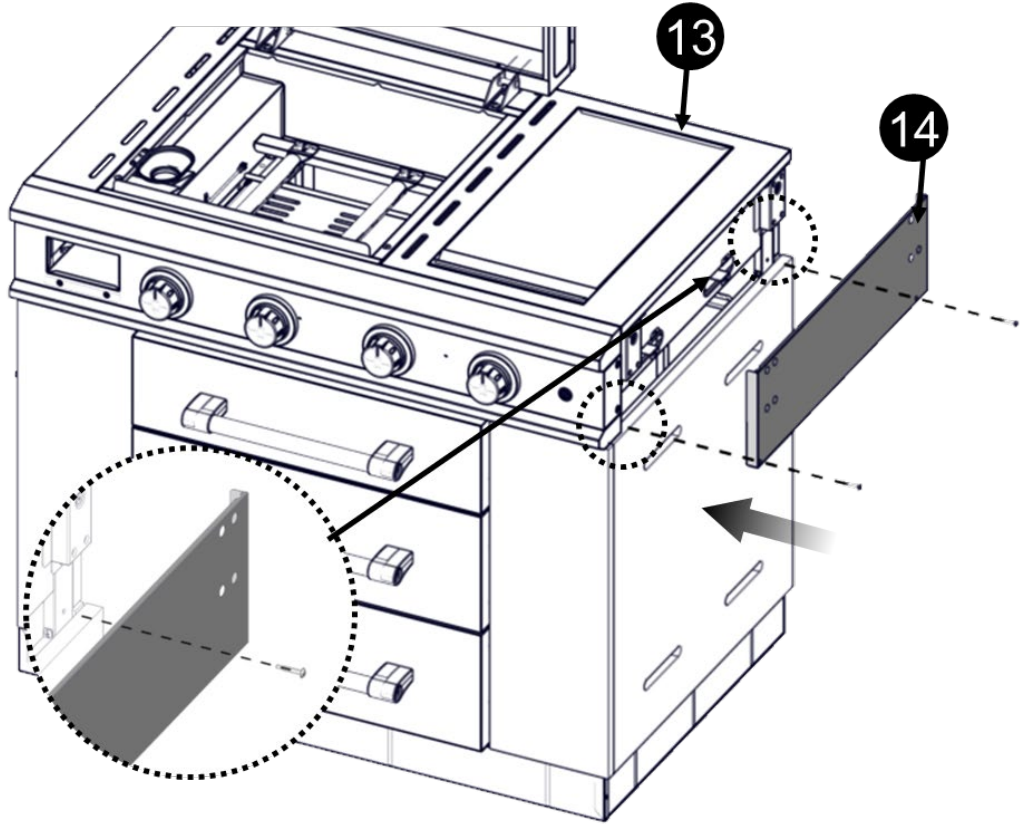
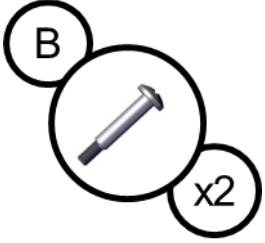


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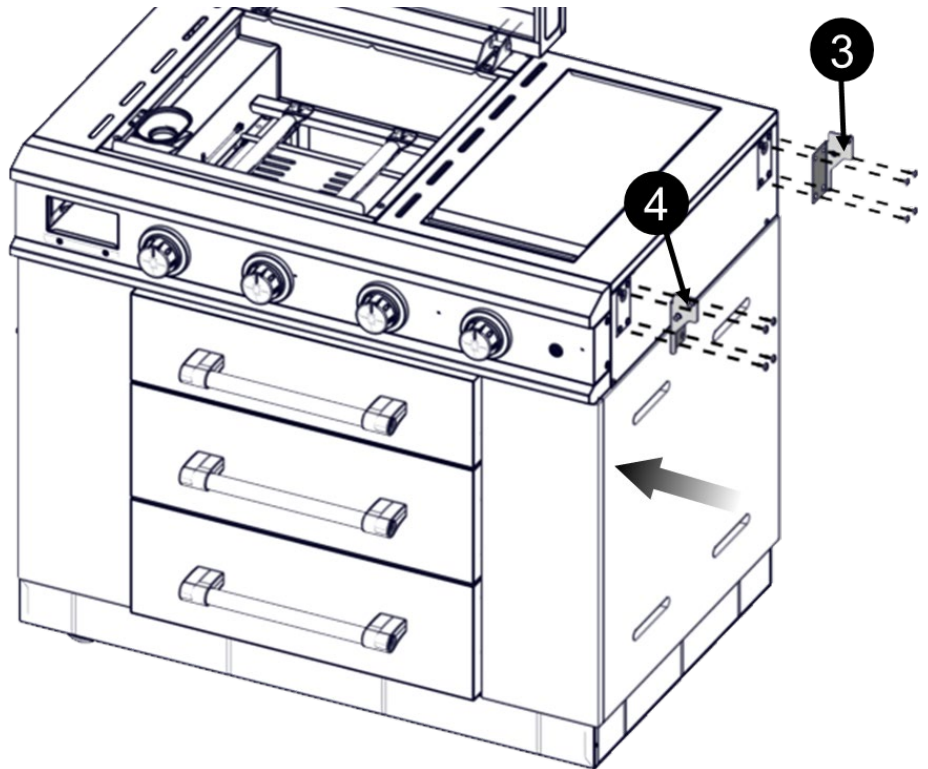
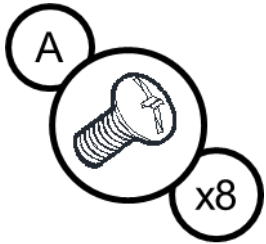


For placing rotisserie kit
when not in use

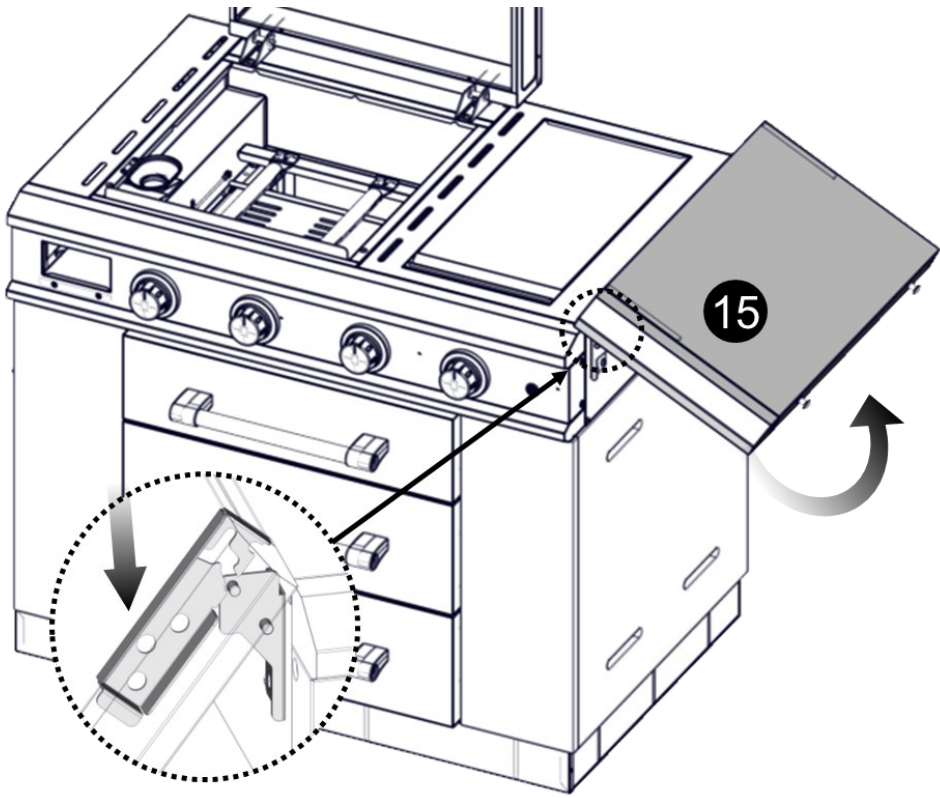
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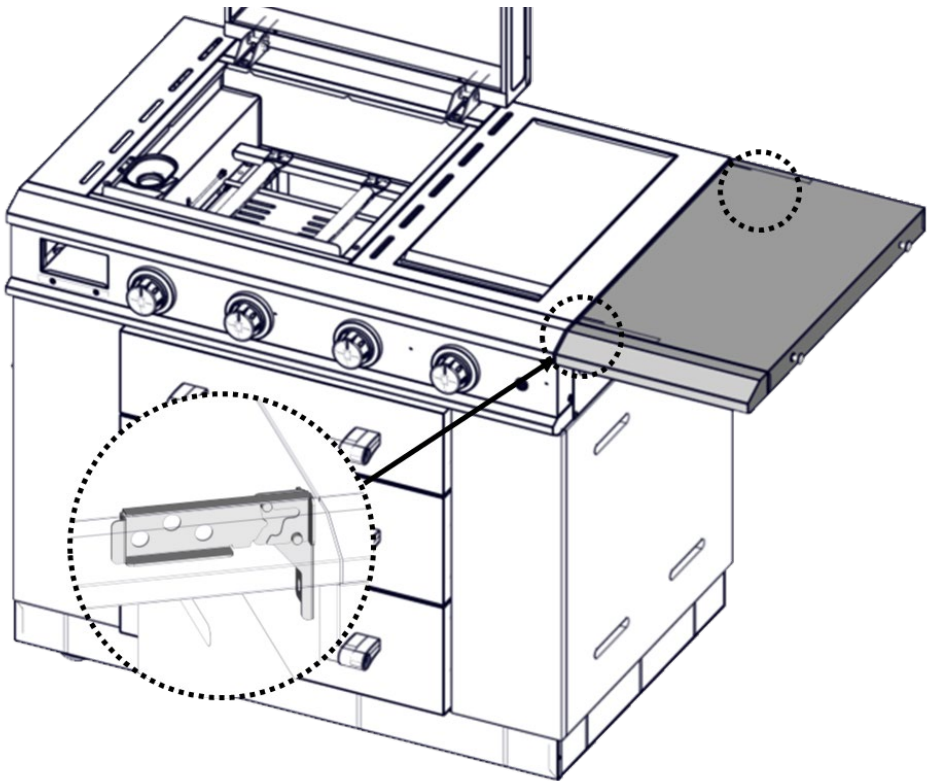
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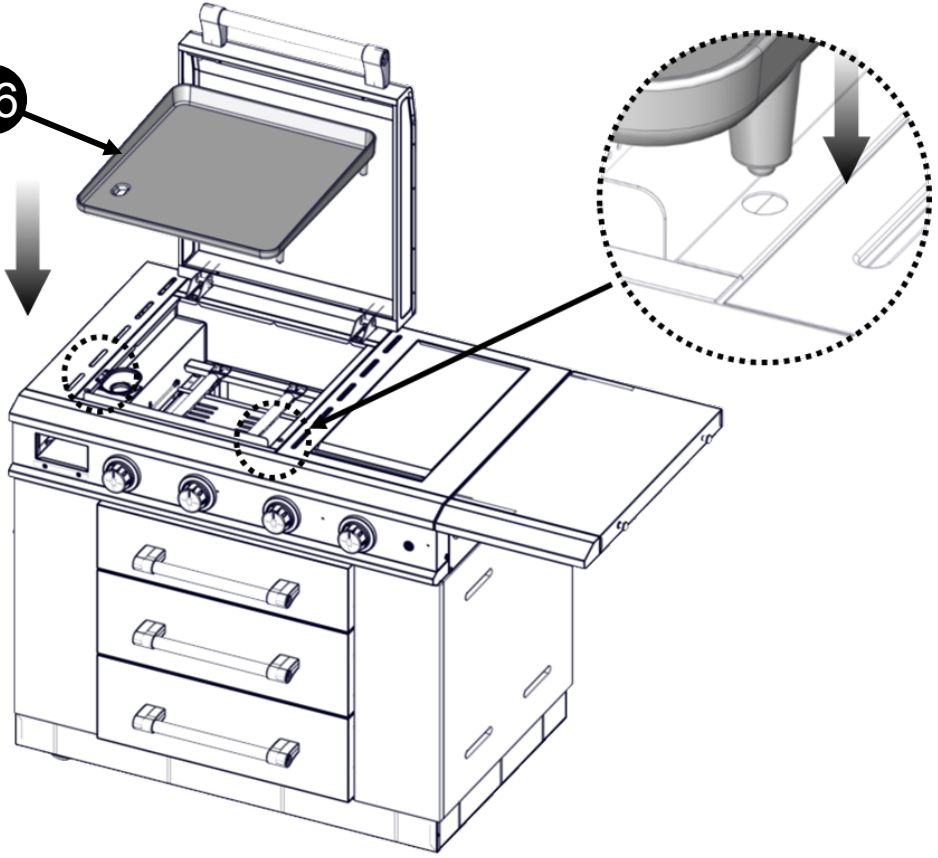


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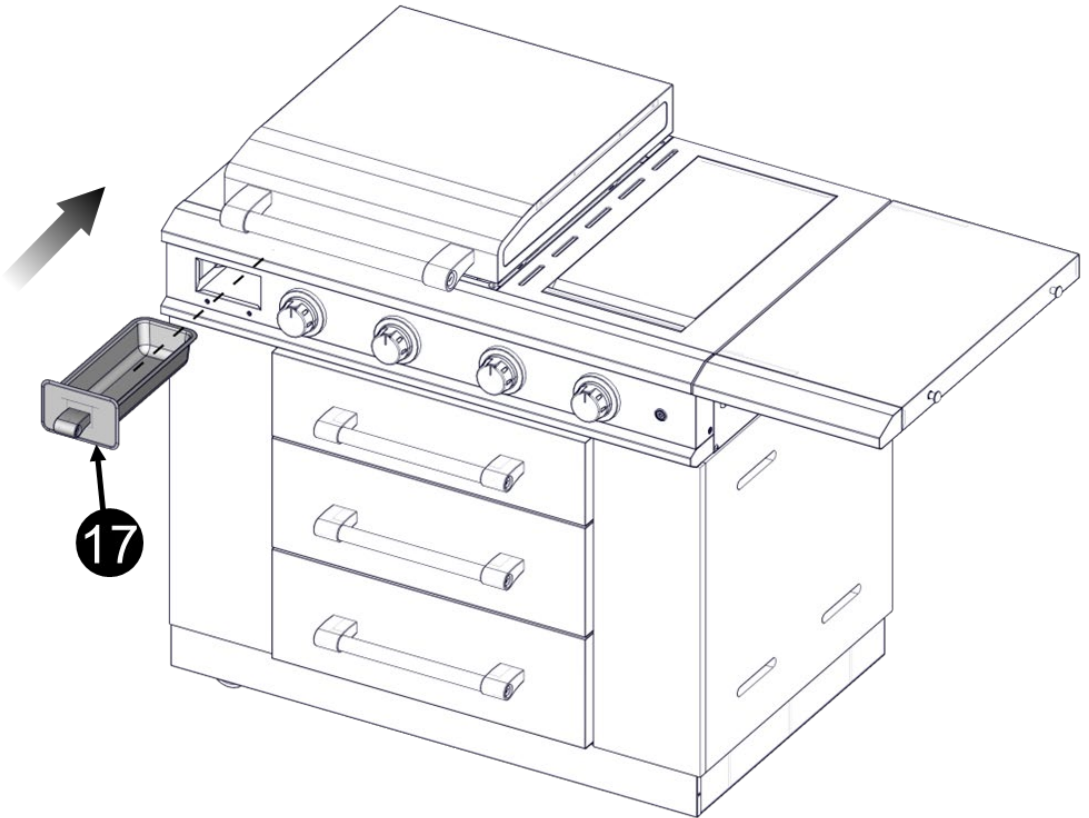
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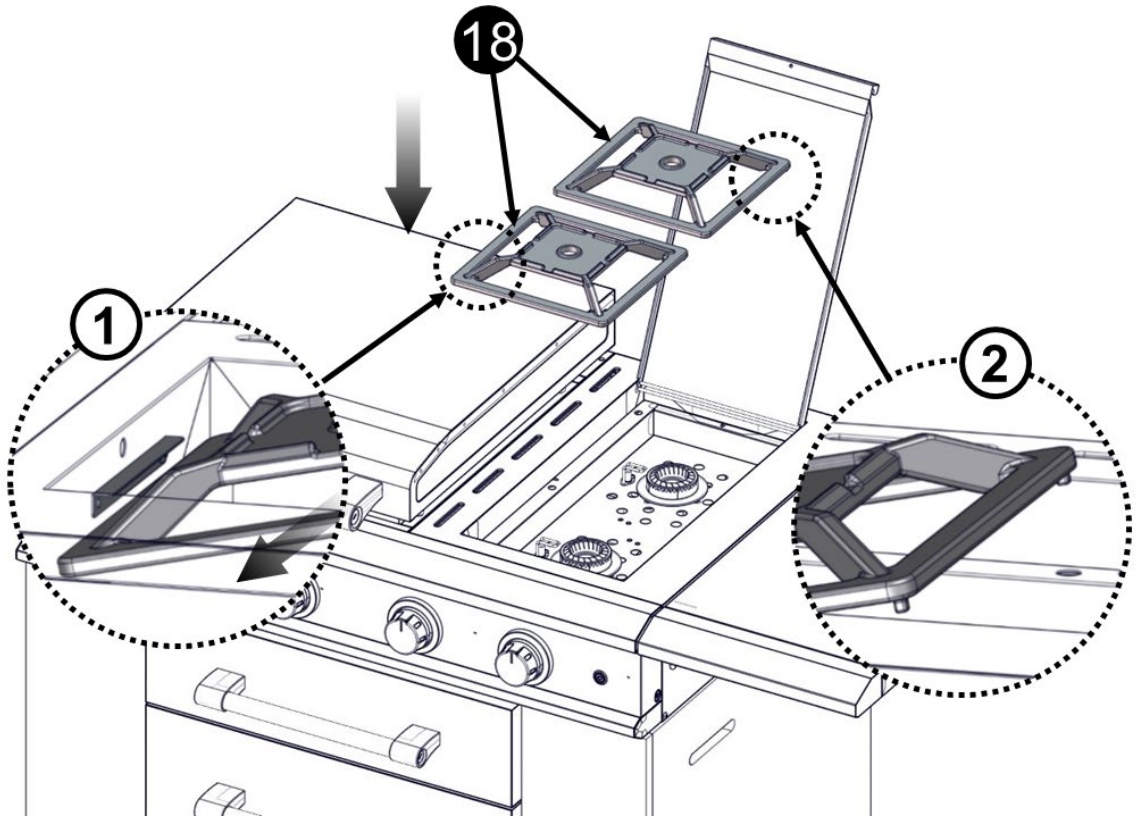


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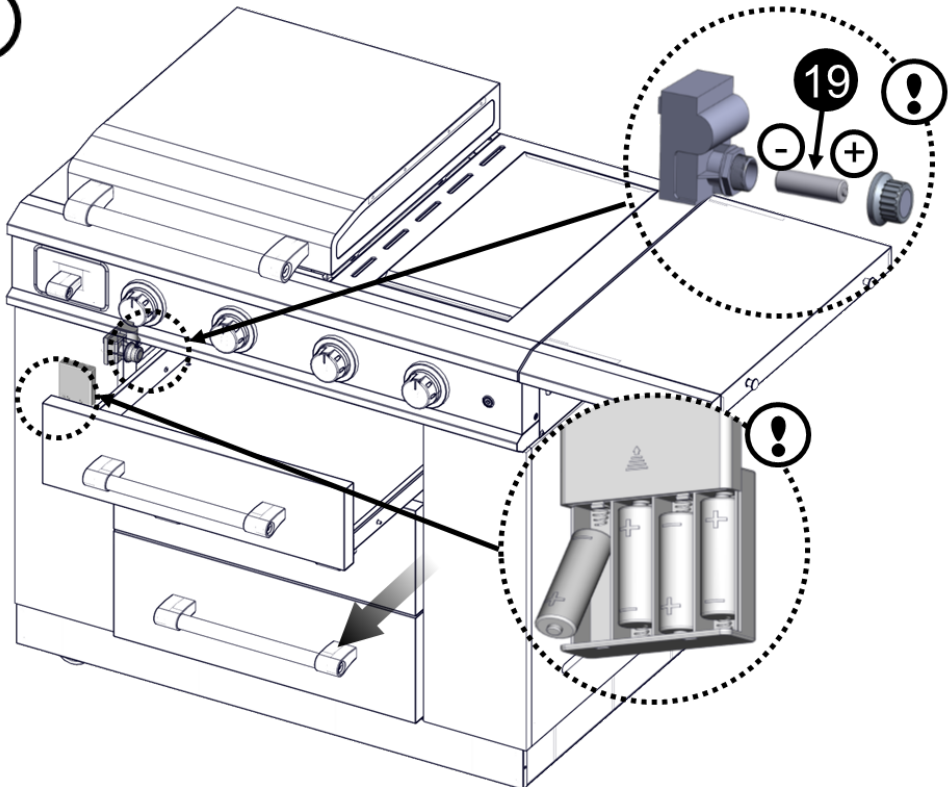
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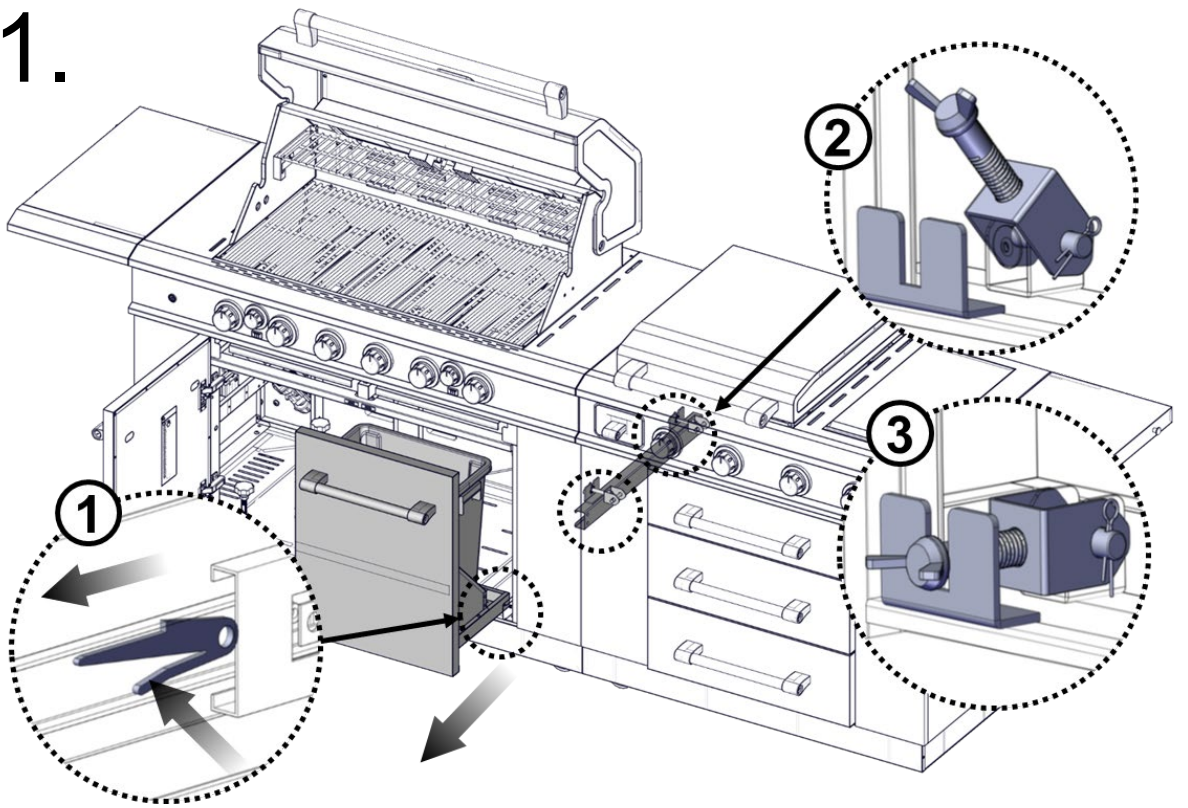
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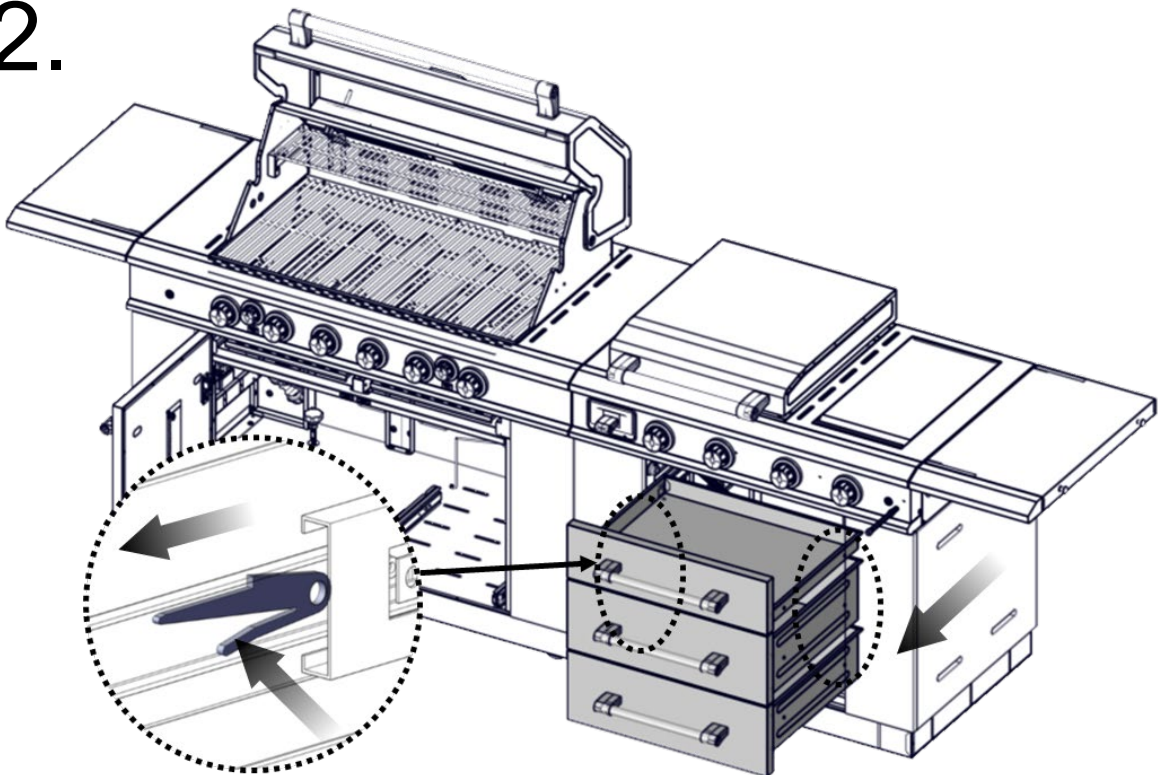
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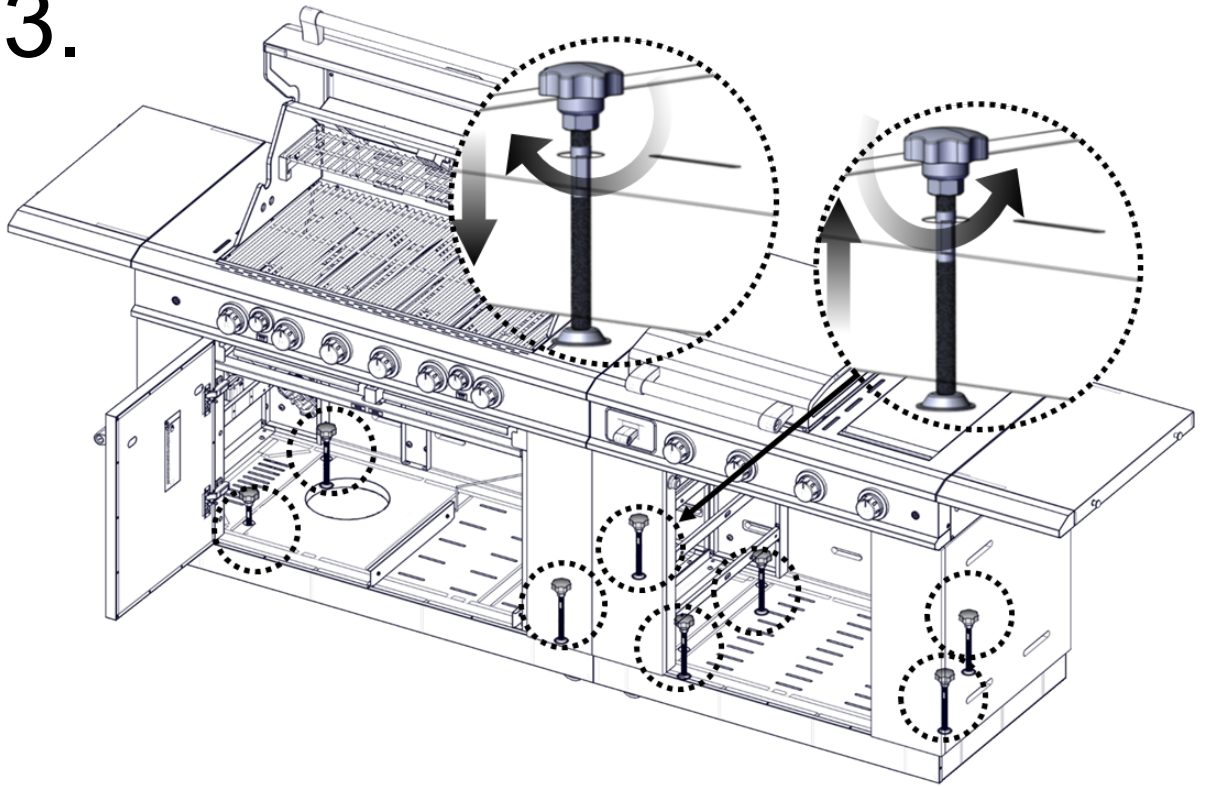
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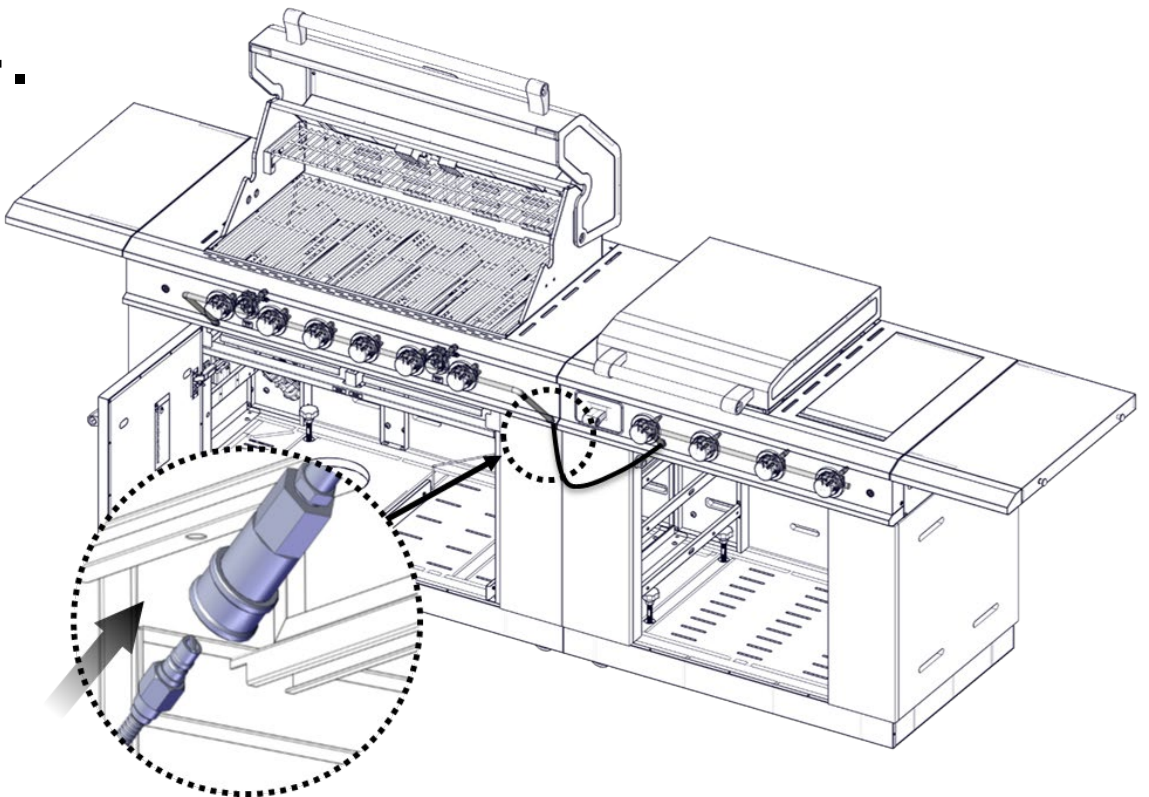
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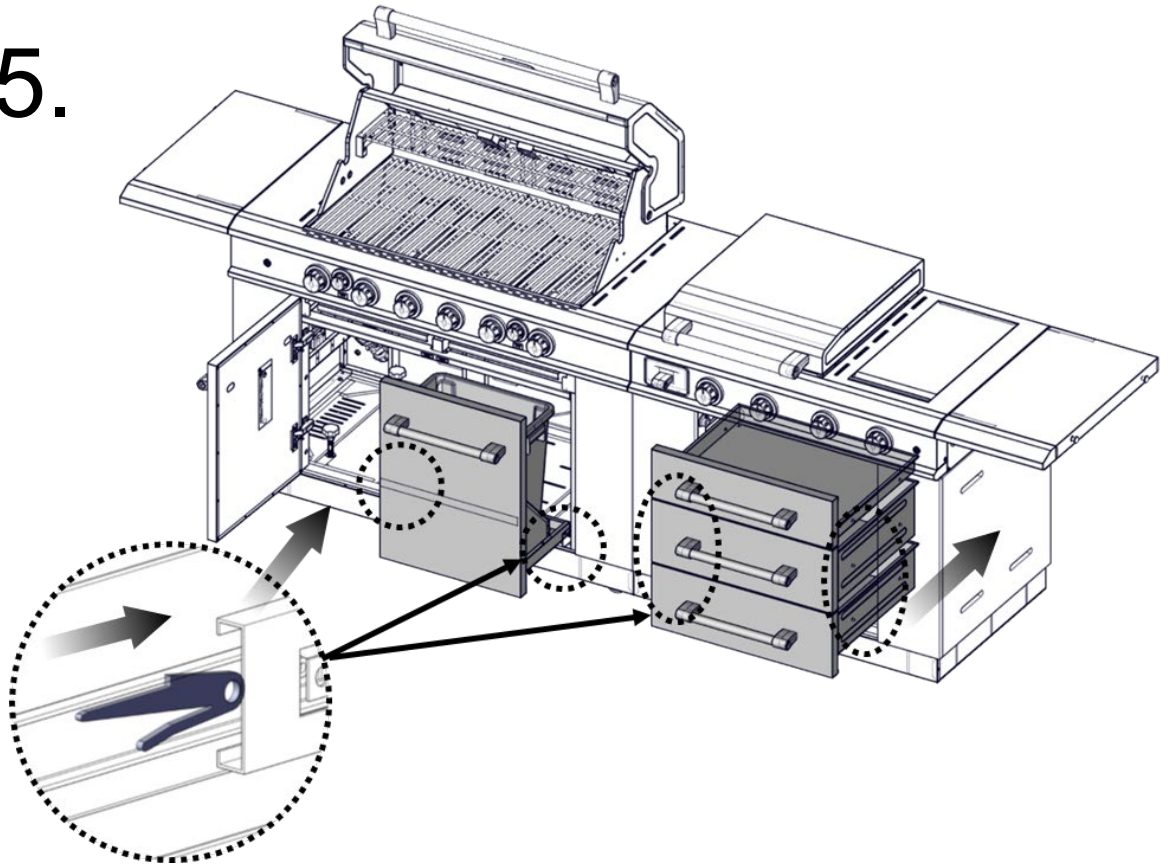
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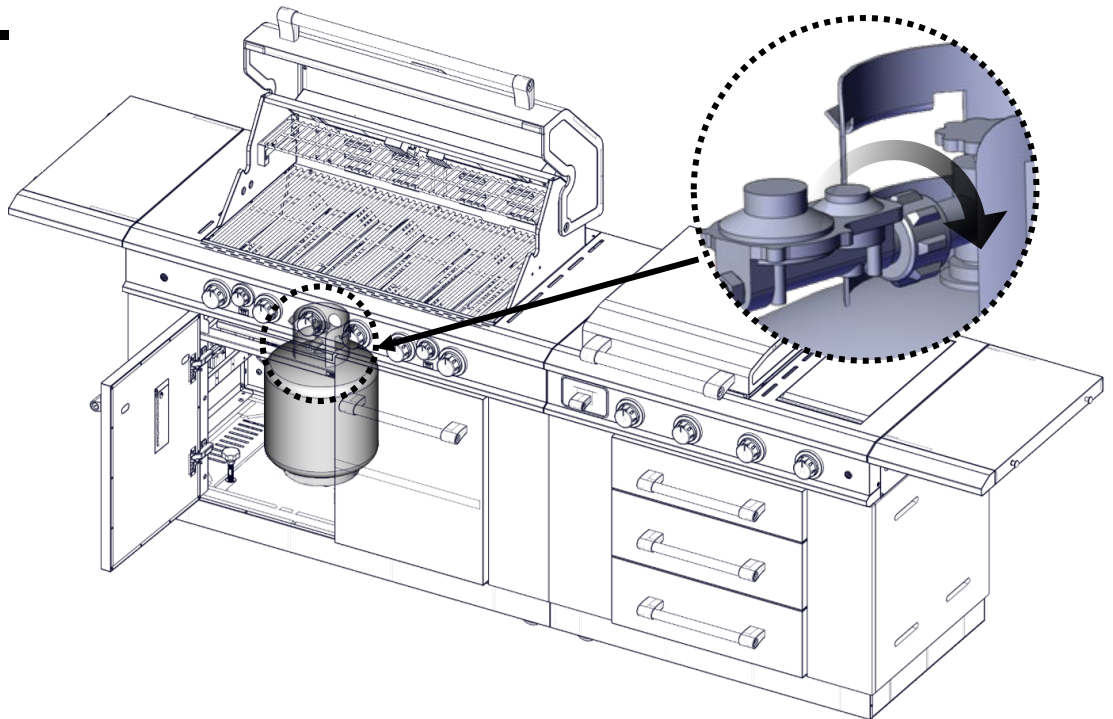
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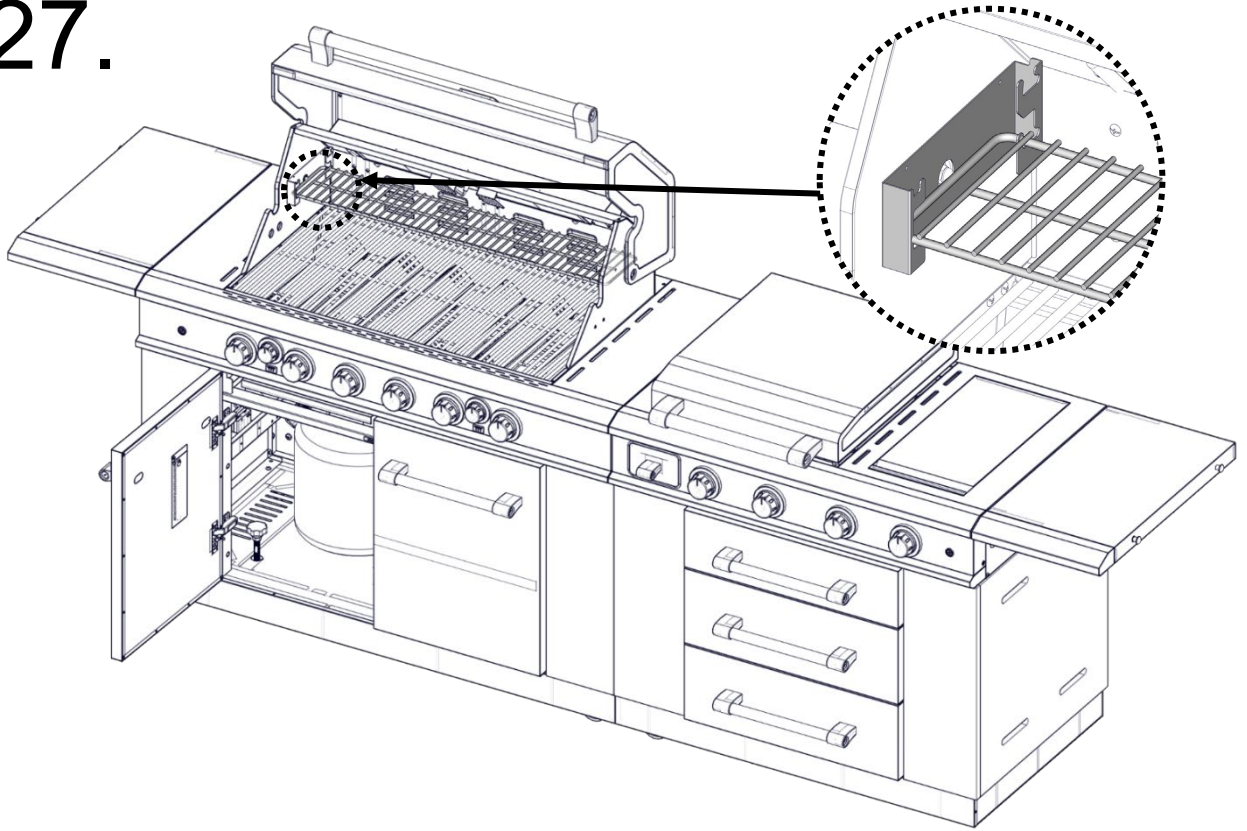


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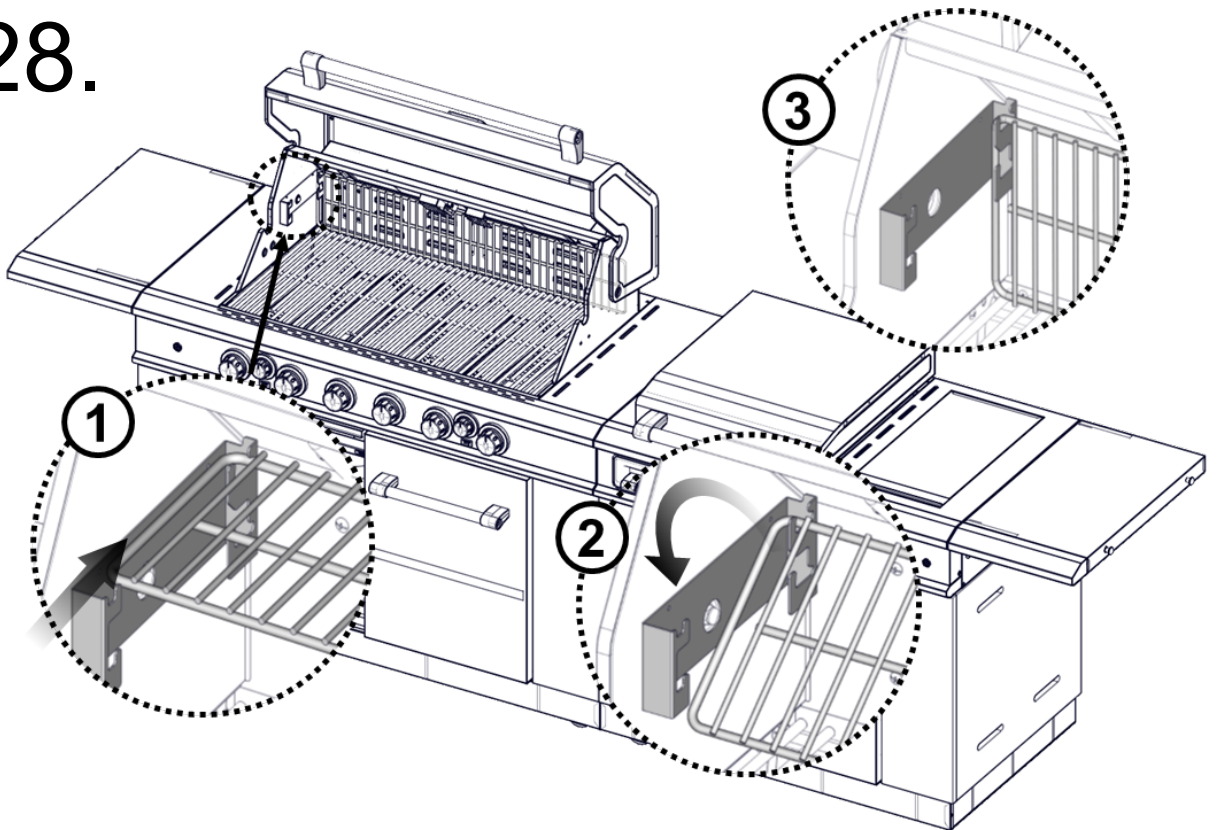


LP Gas Bottle is not included

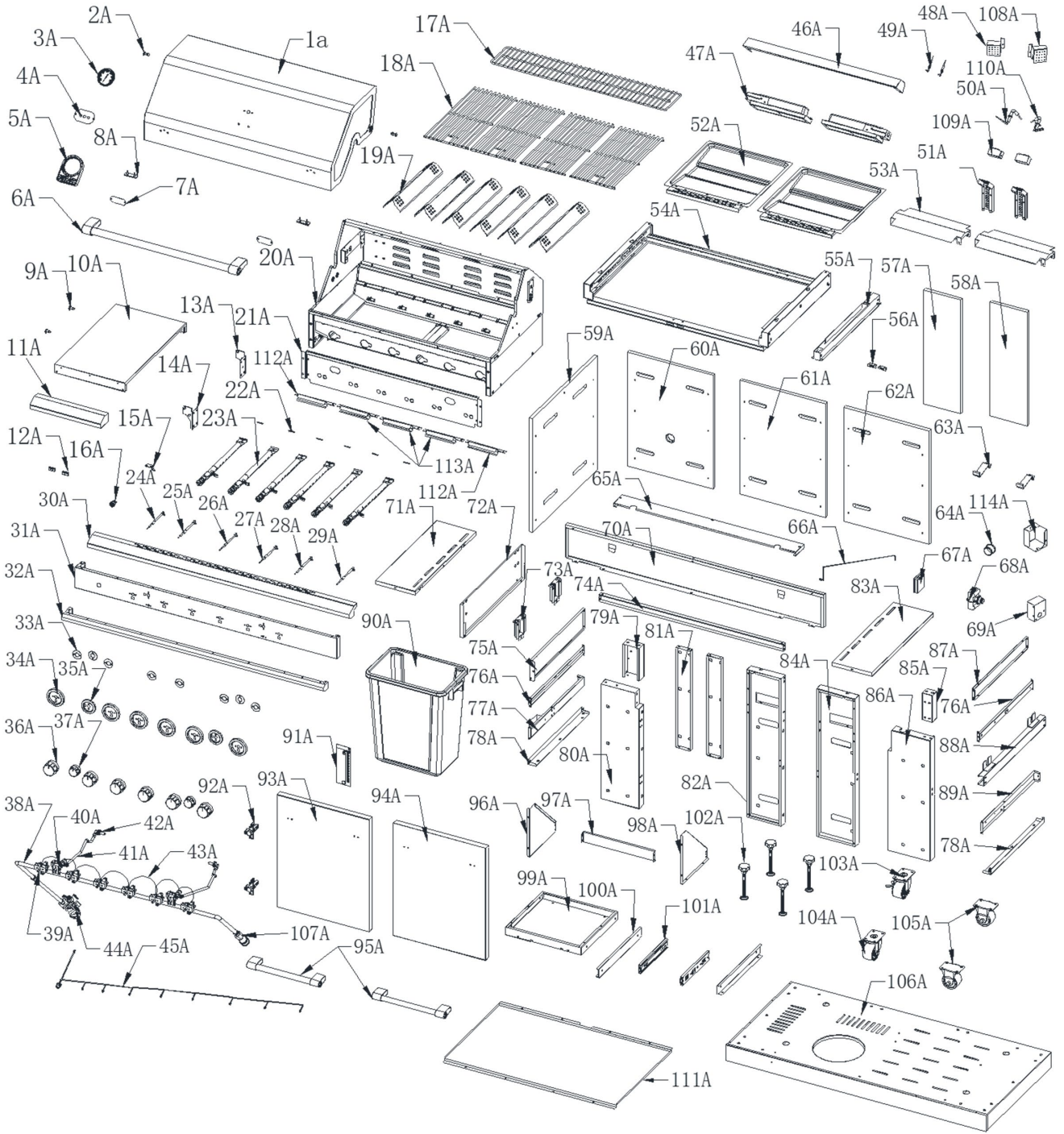
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28.



Replacement Parts
Pièces de rechange
860-0031L



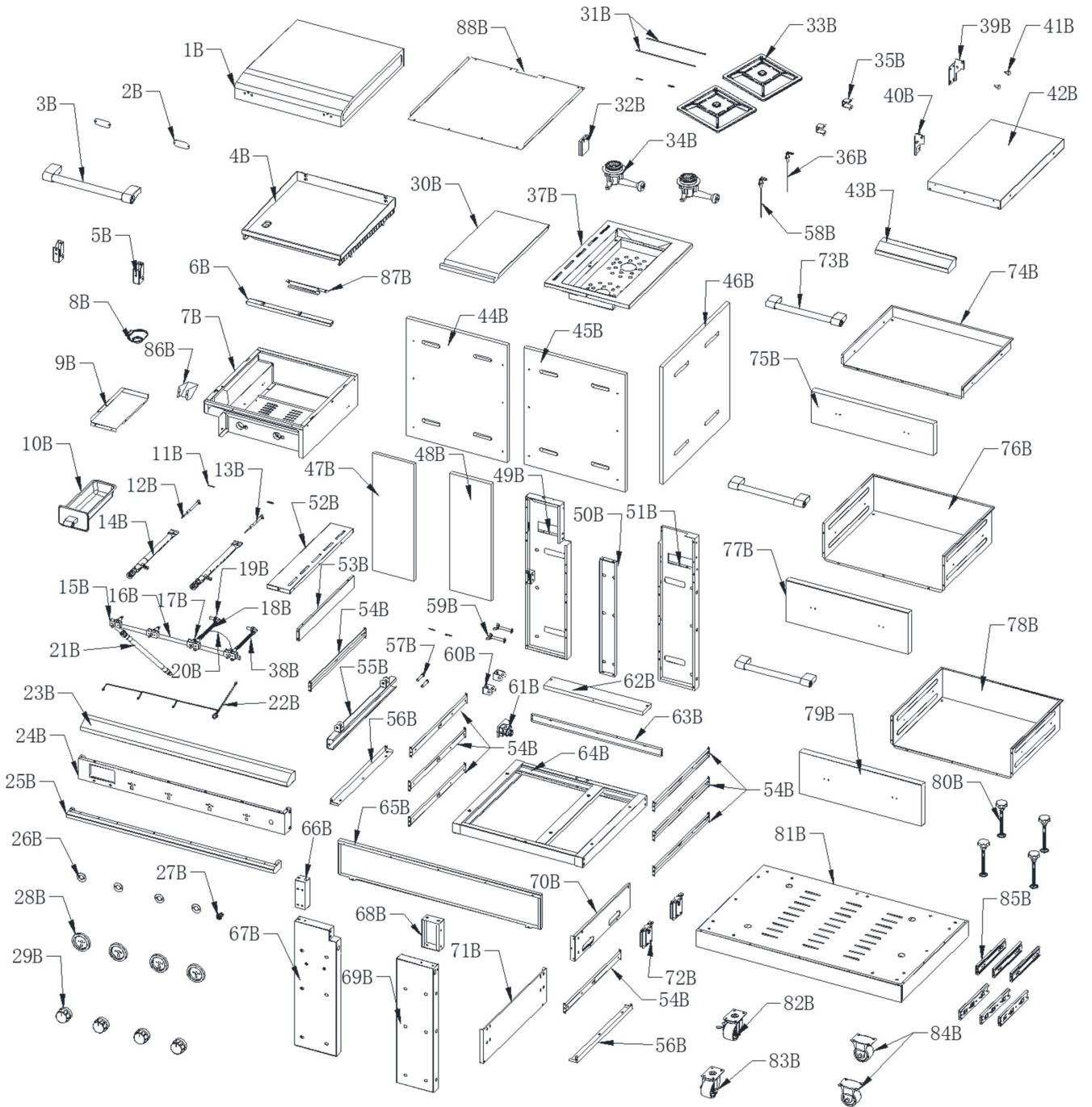
Parts List

No.	Part (Description)	Warranty coverage (year)	QTY	No.	Part (Description)	Warranty coverage (year)	QTY
1A	Main lid	3	1	34A	Bezel A	1	6
2A	Main lid screw	1	2	35A	Bezel B (small)	1	2
3A	Temperature gauge	1	1	36A	Control knob A	1	6
4A	Temperature gauge seal piece	1	1	37A	Control Knob B (small)	1	2
5A	Temperature gauge housing	1	1	38A	Main manifold assembly	1	1
6A	Main lid handle assembly	3	1	39A	Main gas valve	1	6
7A	Main lid Handle Heat Insulating Spacer	1	2	40A	Top sear burner gas valve	1	2
8A	Lid bumpers	1	2	41A	Top sear burner Flex Gas line	1	2
9A	Tool Hook	1	2	42A	Top sear burner orifice w/brass elbow	1	2
10A	Foldable side shelf, left	3	1	43A	Igniter junction wire	1	1
11A	Side shelf front trim piece	1	1	44A	Regulator, LP	1	1
12A	Top sear burner badge	1	2	45A	LED lights junction wire	1	1
13A	Foldable side shelf Bracket B	3	1	46A	Top sear burner heat shield	1	1
14A	Foldable side shelf Bracket A	3	1	47A	Top sear burner assembly	1	2
15A	Main control panel fix panel	1	1	48A	Top sear burner igniter bracket, left	1	1
16A	LED Light switch	1	1	49A	Top sear burner thermocouple	1	2
17A	Warming rack	3	1	50A	Top sear burner igniter wire (L=1350)	1	1
18A	Cooking grid with hole	3	4	51A	Flex Gas line cover	1	3
19A	Flame tamer	3	6	52A	Grease tray assembly	1	2
20A	Main burner bowl assembly	Non-replaceable	1	53A	Grease tray heat tent	1	2
21A	Control panel heat shield	1	1	54A	Cart frame assembly	1	1
22A	Burner pin assembly	1	6	55A	Grease channel (middle)	1	1
23A	Main burner	10	6	56A	Door magnet	1	2
24A	Main burner igniter wire A	1	1	57A	Faux stone front panel, left	1	1
25A	Main burner igniter wire B	1	1	58A	Faux stone front panel, right	1	1
26A	Main burner igniter wire C	1	1	59A	Faux stone side panel, left	1	1
27A	Main burner igniter wire D	1	1	60A	Faux stone back panel,left	1	1
28A	Main burner igniter wire E	1	1	61A	Faux stone back panel,middle	1	1
29A	Main burner igniter wire F	1	1	62A	Faux stone back panel,right	1	1
30A	Control panel trim piece(upper)	1	1	63A	Bracket	3	2
31A	Main control panel	3	1	64A	NG hole rubber plug	1	1
32A	Control panel trim piece (lower)	1	1	65A	Main firebox trim piece, rear	1	1
33A	LED Light	1	8	66A	Gas tank block line	1	1

Parts List

No.	Part (Description)	Warranty coverage (year)	QTY	No.	Part (Description)	Warranty coverage (year)	QTY
67A	Battery box	1	1	91A	Lighting rod	1	1
68A	Electric igniter module	1	1	92A	Door, Hinge	1	2
69A	Electric igniter module heat shield	1	1	93A	Door, left	3	1
70A	Cart trim piece, rear	1	1	94A	Door, right	3	1
71A	Cart trim piece, upper left	1	1	95A	Door handle assembly	3	2
72A	Cart trim piece , left	1	1	96A	Trash can triangle support, left	1	1
73A	Foldable side shelf support	3	2	97A	Trash can baffle	1	1
74A	Cart frame rear trim piece, upper	1	1	98A	Trash can triangle support, right	1	1
75A	Frame support, upper left	1	1	99A	Trash can tray	1	1
76A	Cart frame left bracket, upper	1	2	100A	Trash can fixed bracket	1	2
77A	Gas cylinders baffle and battery box bracket	1	1	101A	Trash can slide	1	2
78A	Cart frame left bracket, bottom	1	2	102A	Adjusting bolt assembly	1	4
79A	Control panel fixed plate, left	1	1	103A	Swivel caster with brake	1	1
80A	Cart front fixed panel, left	1	1	104A	Swivel caster	1	1
81A	Cart back frame supporter, middle	1	2	105A	Caster	1	2
82A	Cart back fixed panel, left	1	1	106A	Bottom panel	1	1
83A	Cart trim piece, upper right	1	1	107A	Quick connector	1	1
84A	Cart back fixed panel, right	1	1	108A	Top sear burner igniter bracket, right	1	1
85A	Control panel fixed plate, right	1	1	109A	Top sear burner thermocouple bracket	1	2
86A	Cart front fixed panel, right	1	1	110A	Top sear burner igniter (L=2000)	1	1
87A	Frame support, top	1	1	111A	Main Burner Heat Insulating Panel	1	1
88A	Cart frame supporter assembly, right	1	1	112A	Cross Channel assembly A	1	2
89A	Gas cylinders baffle	1	1	113A	Cross Channel assembly B	1	3
90A	Trash can	1	1	114A	Inner heat shield for igniter	1	1
					Grill cover	1	1
					Manual	N/A	1
					Preassembly hardware pack		1

860-0031R



Parts List

No.	Part (Description)	Warranty coverage (year)	QTY	No.	Part (Description)	Warranty coverage (year)	QTY
1B	Main lid	3	1	31B	Side burner lid screw	1	2
2B	Main lid Handle Heat Insulating Spacer	1	2	32B	Battery box	1	1
3B	Main lid handle assembly	3	1	33B	Side burner cooking grid	1	2
4B	Cooking griddle assembly	1	1	34B	Cast iron burner	1	2
5B	Main lid hinge assembly	1	2	35B	Side burner orifice fix panel	1	2
6B	burner support	1	1	36B	Side burner igniter wire A	1	1
7B	Main burner bowl assembly	Non-replaceable	1	37B	Right Side Burner side shelf assembly	1	1
8B	Funnel	1	1	38B	Side burner flex gas line B	1	1
9B	Grease box bracket	1	1	39B	Foldable side shelf Bracket A	3	1
10B	Grease box assembly	1	1	40B	Foldable side shelf Bracket B	3	1
11B	Burner pin assembly	1	6	41B	Tool Hook	1	2
12B	Main burner igniter wire A	1	1	42B	Foldable side shelf, right	1	1
13B	Main burner igniter wire B	1	1	43B	Side shelf front trim piece	1	1
14B	Main burner	10	2	44B	Faux stone back panel,left	1	1
15B	Main gas valve	1	2	45B	Faux stone back panel,right	1	1
16B	Gas manifold assembly	1	1	46B	Faux stone side panel, right	1	1
17B	Side burner safety valve assembly	1	2	47B	Faux stone front panel, left	1	1
18B	Side burner Flex Gas line A	1	1	48B	Faux stone front panel, right	1	1
19B	Side burner orifice w/ brass elbow	1	2	49B	Cart back fixed panel, left	1	1
20B	Igniter junction wire	1	1	50B	Cart back frame supporter, middle	1	1
21B	Quick connector Flex Gas line	1	1	51B	Cart back fixed panel, right	1	1
22B	LED lights wire	1	1	52B	Cart upper trim piece, left	1	1
23B	Control panel trim piece(upper)	1	1	53B	Cart upper support, left	1	1
24B	Control panel	3	1	54B	Cart frame left support, upper	1	8
25B	Control panel trim piece (lower)	1	1	55B	Cart frame connecting fixing bracket assembly	1	1
26B	LED Light	1	4	56B	Cart frame left support, bottom	1	2
27B	LED Light switch	1	1	57B	Cart connecting screw	1	2
28B	Bezel A	1	4	58B	Side burner igniter wire B	1	1
29B	Control knob A	1	4	59B	Tank tray bolt	1	2
30B	Side burner lid	1	1	60B	Cart connecting bracket assembly	1	2

Parts List

No.	Part (Description)	Warranty coverage (year)	QTY	No.	Part (Description)	Warranty coverage (year)	QTY
61B	Electric igniter module	1	1	75B	Top drawer panel	3	1
62B	Cart rear trim piece, top	1	1	76B	Drawer assembly, middle	3	1
63B	Cart back frame, top	1	1	77B	Middle drawer panel	3	1
64B	Cart frame assembly, middle	1	1	78B	Drawer assembly, bottom	3	1
65B	Cart back trim piece	1	1	79B	Bottom drawer panel	3	1
66B	Front fixed faceplate	1	1	80B	Adjusting bolt assembly	1	4
67B	Cart front fixed panel, left	1	1	81B	Bottom panel	1	1
68B	Front fixed faceplate, right	1	1	82B	Swivel caster with brake	1	1
69B	Cart front fixed panel, right	1	1	83B	Swivel caster	1	1
70B	Frame support, right top	1	1	84B	Caster	1	2
71B	Cart trim piece, right top	1	1	85B	Drawer slide	1	6
72B	Foldable side shelf Bracket	3	2	86B	Oil deflector	1	1
73B	Door handle assembly	3	3	87B	Cross Channel assembly	1	1
74B	Drawer assembly, top	3	1	88B	Main burner Heat Insulating panel	1	1

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