

Broil King®

GAS BARBECUES

OWNER'S MANUAL

FOR USE WITH BUTANE OR PROPANE GAS
CATEGORY I₃+(28-30/37), CATEGORY I₃B/P(30)

CONTENTS

SAFETY	2
REGULATOR / GAS HOSE.....	4
BUTANE	5
PROPANE	6
LEAK TESTING	7
VENTURI TUBES	8
LIGHTING	9
OPERATION.....	10
COOKING TECHNIQUES.....	11
TRANSFORMER	14
OVEN LIGHTS.....	15
CONTROL PANEL LIGHTS	16
MAINTENANCE.....	17
TROUBLE SHOOTING.....	18
WARRANTY	19

**READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GAS GRILL.
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.**



585 KUMPF DRIVE
WATERLOO, ONTARIO, CANADA
N2V 1K3

SINCE 1906
LIMITED

20094-40EU REV E 09/20

SAFETY

This appliance is designed in accordance with CE Standards.

Use outdoors only.

Read the instructions before using the appliance.

Warning: accessible parts may be very hot. Keep young children away.

Do not move the appliance during use.

Use caution when handling or transporting this product.

Metal edges can present a hazard. Use appropriate gloves when lifting or handling. Before lifting, remove side shelves and grids and grates.

Turn off the gas supply at the cylinder after use.

Use protective gloves when handling hot components.

The aeration adjustments on the main burners, rear burner and side burner have been adjusted, set and sealed at the factory and should not be adjusted /manipulated.

Any modification of the appliance may be dangerous.

In the event of a gas leak, shut off gas supply.

Keep electrical supply cord away from hot surfaces and water.

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.

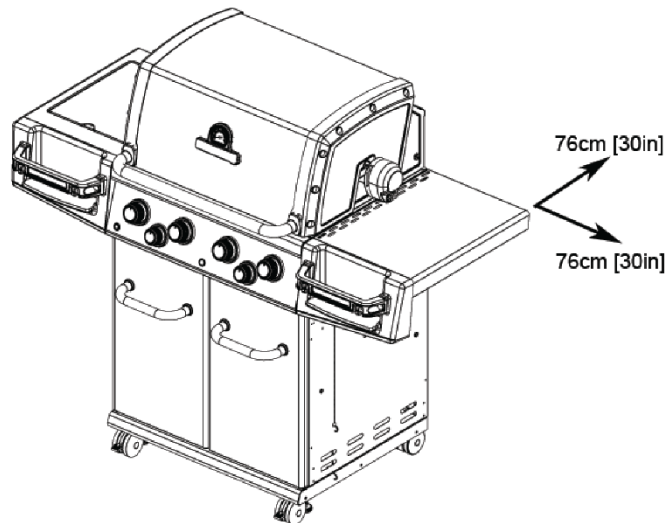
LOCATION

Maintain a minimum of 76cm from the appliance to any combustible construction.

Do not locate under an unprotected combustible ceiling or cover.

Keep the area around this appliance clear from any combustible materials, petrol, and other flammable vapors and liquids.

Do not obstruct the flow of combustion and ventilating air.



SPECIFICATIONS

MODEL	TOTAL HEAT INPUT	TOTAL HEAT INPUT	JET SIZE MAIN BURNER	JET SIZE SIDE BURNER	JET SIZE REAR BURNER
8131 / 8141 / 9323 / 9523-53	6.9 kW	502 g/h	0.74mm		
8131 / 8141 / 9523-63	9.6 kW	698 g/h	0.74mm	0.79mm	
4312 / 4412 / 8242 / 8342 / 9312 / 9412 / 9415 / 9419-53	8.8 kW	640 g/h	0.84mm		
4312 / 4412 / 8242 / 8342 / 9312 / 9412-63	11.5 kW	836 g/h	0.84mm	0.79mm	
8342 / 9312-83	15.0 kW	1091 g/h	0.84mm	0.79mm	0.94mm
9571 / 9572 / 9576 / 9577 / 9578 / 9973-43	24.7 kW	1796 g/h	0.87mm	0.79mm	0.99mm
9571 / 9572 / 9575 / 9576 / 9577 / 9578 / 9896 / 9972 / 9976 / 9977 / 9978-83	24.7 kW	1796 g/h	0.87mm	0.79mm	0.99mm
9887 / 9888-53	13.2 kW	960 g/h	0.90mm		
9887 / 9888 / 9889-83	21.15 kW	1538 g/h	0.90mm	0.79mm	1.15mm
2012 / 6113 / 6811 / 9013 / 9113 / 9215 / 9219 / 9611 / 9811 / 9812 / 9815-53	9.3 kW	676 g/h	0.91mm		
9811 / 9812-53D	9.3 kW	676 g/h	0.91mm		
1962 / 9462-53	11.4 kW	829 g/h	0.91mm	0.79mm	
2012 / 6811 / 8640 / 8642 / 9013 / 9113 / 9215 / 9219 / 9611 / 9619 / 9811 / 9812 / 9815-63	12.0 kW	873 g/h	0.91mm	0.79mm	
9811 / 9812-63	12.0 kW	873 g/h	0.91mm	0.79mm	
2122 / 6822 / 9123 / 9225 / 9229 / 9821 / 9822 / 9825-53	12.4 kW	902 g/h	0.91mm		
9821 / 9822-53D	12.4 kW	902 g/h	0.91mm		
9563 / 9963-13	13.2 kW	960 g/h	0.91mm		
8851 / 9561 / 9562 / 9761 / 9962-53	13.2 kW	960 g/h	0.91mm		
9462-63	14.1 kW	1025 g/h	0.91mm	0.79mm	
2122 / 5023 / 5123 / 6123 / 6821 / 9023 / 9123 / 9225 / 9229 / 9621 / 9629 / 9821 / 9822 / 9825-63	15.1 kW	1098 g/h	0.91mm	0.79mm	
9821 / 9822-63D	15.1 kW	1098 g/h	0.91mm	0.79mm	
9831 / 9835-13	15.5 kW	1127 g/h	0.91mm		
9239-53	15.5 kW	1127 g/h	0.91mm		
5861 / 9561 / 9562 / 9565 / 9761 / 9861 / 9992-63	15.9 kW	1156 g/h	0.91mm	0.79mm	
9563 / 9565 / 9963-23	15.9 kW	1156 g/h	0.91mm	0.79mm	
8861-53	16.0 kW	1163 g/h	0.91mm		
9822-73	16.8 kW	1222 g/h	0.91mm		1.04mm
9225-43	19.5 kW	1418 g/h	0.91mm	0.79mm	1.04mm
5023 / 5123 / 8652 / 9023 / 9123 / 9225 / 9229 / 9621 / 9821 / 9822 / 9825-83	19.5 kW	1418 g/h	0.91mm	0.79mm	1.04mm
9821 / 9822-83D	19.5 kW	1418 g/h	0.91mm	0.79mm	1.04mm
9563 / 9565 / 9963-43	20.3 kW	1476 g/h	0.91mm	0.79mm	0.99mm
5861 / 9561 / 9562 / 9565 / 9568 / 9761 / 9866 / 9963 / 9967 / 9968-83	20.3 kW	1476 g/h	0.91mm	0.79mm	0.99mm
5133 / 6133 / 6831 / 8662 / 9033 / 9133 / 9235 / 9239 / 9631 / 9639 / 9831 / 9835-83	22.6 kW	1643 g/h	0.91mm	0.79mm	1.04mm
9831-83D	22.6 kW	1643 g/h	0.91mm	0.79mm	1.04mm
9583 / 9585 / 9586 / 9983-43	23.1 kW	1680 g/h	0.91mm	0.79mm	1.02mm
9581 / 9582 / 9583 / 9585 / 9586 / 9588 / 9785 / 9982 / 9983 / 9986 / 9987 / 9988-83	23.1 kW	1680 g/h	0.91mm	0.79mm	1.02mm
9464 / 9468 / 9864 / 9865 / 9867 / 9868 / 9869 / 9965 / 9969-53	11.4 kW	829 g/h	0.97mm		
6666 / 9468 / 9865 / 9868 / 9869 / 9962 / 9969-63	14.1 kW	1025 g/h	0.97mm	0.79mm	
9869-43	18.5 kW	1345 g/h	0.97mm	0.79mm	1.02mm
9468 / 9864 / 9865 / 9867 / 9868 / 9869 / 9962-83	18.5 kW	1345 g/h	0.97mm	0.79mm	1.02mm
9875 / 9877-53	12.0 kW	873 g/h	0.99mm		
9877 / 9878-83	19.95 kW	1451 g/h	0.99mm	0.79mm	1.15mm

SAFETY

CYLINDER

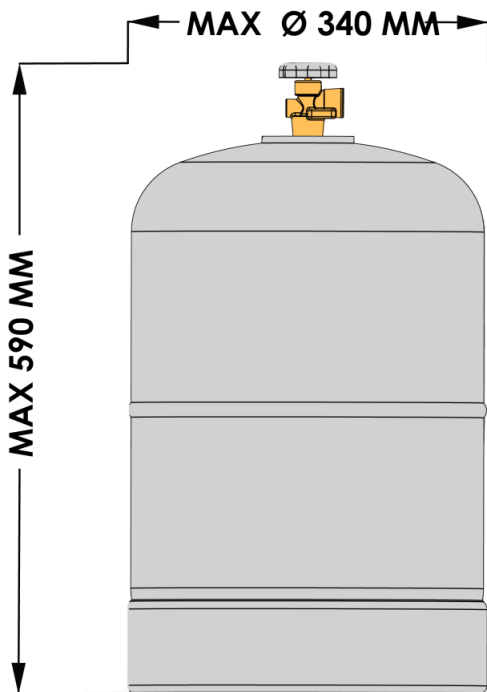
Cylinders up to and including the 15 kg size may be used. Do not use cylinders larger than 15 kg.

Always treat a cylinder with care. Never store it on its side because the valve could become damaged, resulting in a leak which could be serious. Always use the cylinder upright. Horizontally, liquid fuel could get into the supply pipes with damaging results.

Always place the cylinder in an accessible location to facilitate changing and emergency shut off. Always disconnect the gas cylinder before moving the appliance. Never subject a cylinder to heat. The pressure inside the cylinder could build up and exceed the designed safety limit.

Never store cylinders in cellars, adjacent to open drains and basement areas or below ground level. Propane is heavier than air. If there is a leak, the gas will collect at low level and become dangerous in the presence of a spark or flame.

Never store butane or propane cylinders indoors.



STORAGE

When storing the appliance for long periods of time, remove the cylinder and cover the barbecue. Store the cylinder outdoors in a well ventilated place.

SERVICING

This gas appliance should not be altered or interfered with. Any adjustment or servicing should be carried out by a qualified engineer. Regular maintenance is recommended. See maintenance instructions.

ELECTRICAL PRECAUTIONS

WARNING! Failure to follow these instructions could lead to property damage, injury or death!

- Input voltage 230-240Vac / 50Hz
- Output voltage 12Vac / 1600mA
- **Danger!** Immersing cords or plugs in water or other liquids could cause electrical shock!
- Unplug from power outlet when not in use and before cleaning or performing maintenance. Allow to cool before adding or removing components.
- Do not operate appliance if the cord, plug or any component is damaged or has malfunctioned in any manner. Contact the dealer for repair.
- If the supply cord is damaged it must be replaced before continuing to use the appliance.
- Do not allow the cord to hang over the edge of a table or come into contact with hot surfaces.
- Do not use an outdoor gas appliance for any purpose other than intended.
- Connect the plug to the appliance before connecting to the power outlet.
- Only RCD (Residual Current Device) protected circuits should be used with this outdoor cooking appliance.
- Do not remove the grounding plug or use with a two prong adapter.
- Only use extension cords with a three prong grounding plug, the correct power rating and approved for outdoor use with a W-A marking.

REGULATOR/LP GAS HOSE

REGULATOR

This appliance must be fitted with a regulator complying with the local/national standards and/or norms with a nominal outlet pressure of:

CATEGORY I_{3+(28-30/37)} Propane 37 mbar.
Butane 28-30 mbar.

CATEGORY I_{3B/P(30)} Propane/Butane 30 mbar.

NEVER use an unregulated gas supply.

LP GAS HOSE

This appliance must be fitted with an LP Gas hose complying with local/national standards and/or norms.

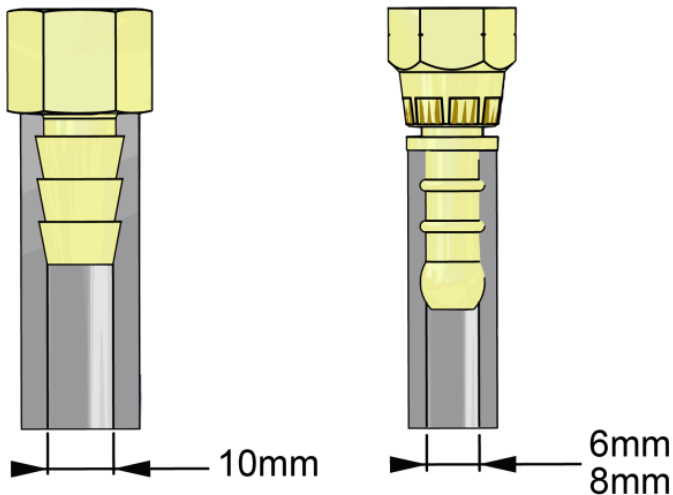
The LP Gas hose connecting the appliance to the gas container should be 600mm long.

Position the LP Gas hose away from any hot surface, including the bottom of the barbecue.

Be sure the LP Gas hose is not subjected to twisting.

Inspect the LP Gas hose when replacing the gas cylinder or once per year whichever is more frequent. If the LP Gas hose is cracked, cut, abraded or damaged in any way, the appliance must not be operated.

The LP Gas hose must be replaced if damaged and when national conditions require it. Contact your dealer for replacement.



SPECIFICATIONS

FOR USE IN	CATEGORY	SUPPLY PRESSURE BUTANE	SUPPLY PRESSURE PROPANE	REGULATOR MUST COMPLY WITH	LP GAS HOSE MUST COMPLY WITH
BE	I _{3+(28-30/37)}	28-30 mbar	37 mbar		
CH	I _{3+(28-30/37)}	28-30 mbar	37 mbar		
ES	I _{3+(28-30/37)}	28-30 mbar	37 mbar		
FR	I _{3+(28-30/37)}	28-30 mbar	37 mbar	NF M 88765 OR NF M 88776	NF D 36107
GB	I _{3+(28-30/37)}	28-30 mbar	37 mbar	BS3016	BS3212/2/8
IE	I _{3+(28-30/37)}	28-30 mbar	37 mbar		
IS	I _{3+(28-30/37)}	28-30 mbar	37 mbar		
IT	I _{3+(28-30/37)}	28-30 mbar	37 mbar		
PT	I _{3+(28-30/37)}	28-30 mbar	37 mbar		
CZ	I _{3B/P(30)}	30 mbar	30 mbar		
DK	I _{3B/P(30)}	30 mbar	30 mbar		
FI	I _{3B/P(30)}	30 mbar	30 mbar		
GR	I _{3B/P(30)}	30 mbar	30 mbar		
HU	I _{3B/P(30)}	30 mbar	30 mbar		
LT	I _{3B/P(30)}	30 mbar	30 mbar		
LU	I _{3B/P(30)}	30 mbar	30 mbar		
LV	I _{3B/P(30)}	30 mbar	30 mbar		
NL	I _{3B/P(30)}	30 mbar	30 mbar		NEN 5654
NO	I _{3B/P(30)}	30 mbar	30 mbar		
RO	I _{3B/P(30)}	30 mbar	30 mbar		
SE	I _{3B/P(30)}	30 mbar	30 mbar		
PL	I _{3B/P(37)}	37 mbar	37 mbar		

CHANGING A GAS CYLINDER - BUTANE

This appliance may be used with butane at an operating pressure of 28 - 30 mbar.

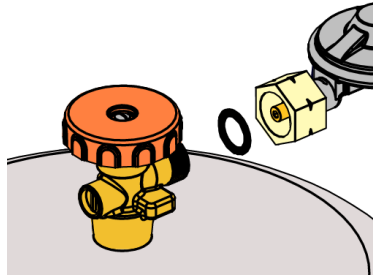
NEVER use an unregulated gas supply or a regulator for other operating pressures.

WARNING: Changing a cylinder must be carried out in a flame free environment.

BUTANE cylinders have various types of connections

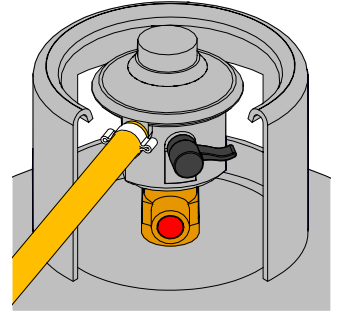
a) Screw-On Connection.

The most important part is the black sealing washer. Always check that it is present and not damaged when changing cylinders. Some screw on connections have a hand wheel to tighten and some require a spanner to tighten. Tighten firmly (left hand thread). When using a spanner, do not over tighten as this can damage the washer.

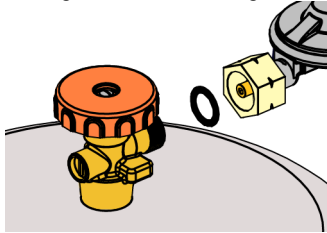
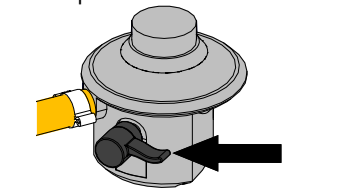
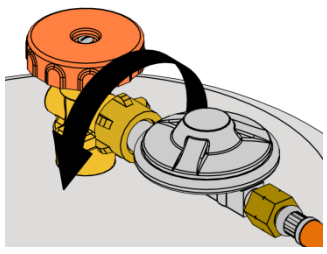
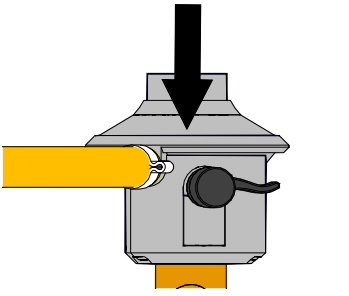
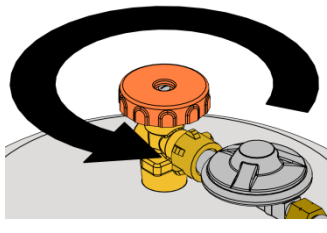
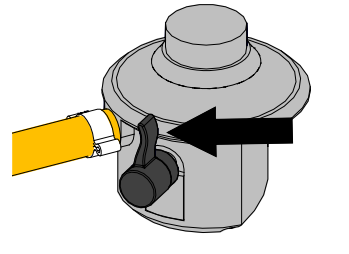


b) Switch-On Connection.

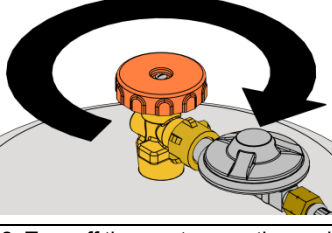
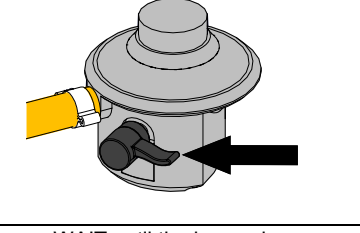
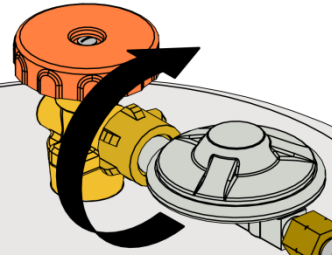
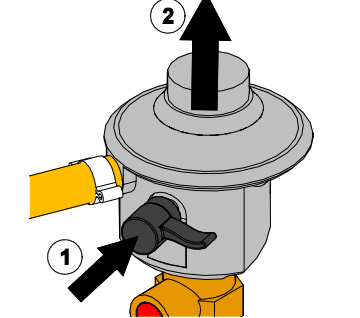
No tools are required for this type. On/Off control of the gas supply is provided by a switch on the Regulator or on a special adapter. If you use an adapter with an old type threaded regulator, please ensure that the union nut is tightened firmly to the adapter with a spanner.



Connecting a Cylinder

SCREW-ON CONNECTION	SWITCH-ON CONNECTION
<ol style="list-style-type: none"> 1. Check that the cylinder valve is OFF by turning clockwise. 2. Remove protective cap and keep for later use. 3. Inspect the black washer for damage before connecting. 	<ol style="list-style-type: none"> 1. Remove the orange safety cap by pulling the lanyard out, then up. Do not use tools, leave the cap hanging. 2. Make sure that all taps on the gas appliance are closed and the switch is in the off position. 
<ol style="list-style-type: none"> 4. Fit the connecting nut to the cylinder, using the correct spanner or connecting hand wheel (Left hand thread). Do not over tighten Butane cylinder connectors. 	<ol style="list-style-type: none"> 3. Place the "Quick On" regulator on to the valve and push down firmly. A "click" sound should be heard to ensure the switch is securely latched. 
<ol style="list-style-type: none"> 5. When gas is required turn the cylinder valve anti-clockwise. 	<ol style="list-style-type: none"> 4. When gas is required turn the switch upward to the ON (12 o'clock) position. 

Disconnecting a Cylinder

SCREW-ON CONNECTION	SWITCH-ON CONNECTION
<ol style="list-style-type: none"> 1. Turn the cylinder valve OFF (Clockwise rotation). 	<ol style="list-style-type: none"> 1. Turn the switch to the OFF (3 o'clock) position. 
<ol style="list-style-type: none"> 2. Turn off the gas taps on the appliance. WAIT until the burner has gone out. <p>IF THE FLAME DOES NOT GO OUT-TURN THE VALVE OR SWITCH BACK TO ON. LEAVE THE APPLIANCE ALIGHT AND CALL YOUR GAS SUPPLIER.</p>	
<ol style="list-style-type: none"> 3. NEVER REMOVE the regulator (or connecting nut) with the cylinder valve open. 4. REMOVE the regulator (or connecting nut) with the spanner or connecting hand wheel. (Left hand thread). 	<ol style="list-style-type: none"> 3. Remove the "Quick On" regulator by pressing horizontally on the switch (1) and pulling upwards (2) at the same time. 
<ol style="list-style-type: none"> 4. REPLACE the plug or cap onto the empty cylinder or part full cylinder if not in use. 	<ol style="list-style-type: none"> 4. REPLACE the seal cap onto the empty cylinder, or part full cylinder if not in use.

Leak test all connections before operating the appliance.

CHANGING A GAS CYLINDER - PROPANE

This appliance may be used with propane at an operating pressure of 30-37 mbar.

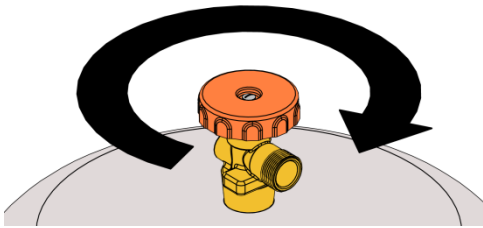
NEVER use an unregulated gas supply or a regulator for other operating pressures.

WARNING: Changing a cylinder must be carried out in a flame free environment.

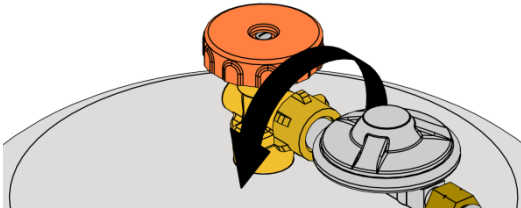
Propane cylinders have various types of connections. If a sealing washer is used in the connection, check that it is present and not damaged when changing cylinders. Some connectors have a handwheel to tighten and some require a spanner to tighten. Always use the correct size spanner and fully tighten, (left hand thread).

CONNECTING THE CYLINDER

1. Check that the cylinder valve is OFF by turning clockwise. Remove protective plug and keep to replace later.

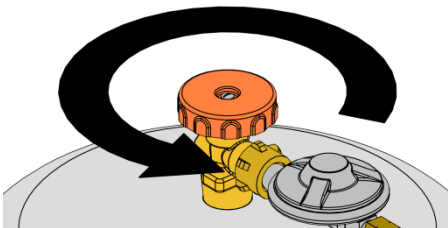


2. Inspect the connection for damage before connecting. Fit the connecting nut (left hand thread) to the cylinder.
 - a. **Connecting Nut for use with Spanner** - Using the correct spanner, tighten the connecting nut as tight as possible.
 - b. **Handwheel Connecting Nut** - Using hand pressure, tighten the connecting nut firmly. Do not use a spanner on a handwheel connection.



After fitting the regulator it may have assumed a position out of the horizontal, this is not important, **DO NOT TWIST THE REGULATOR.**

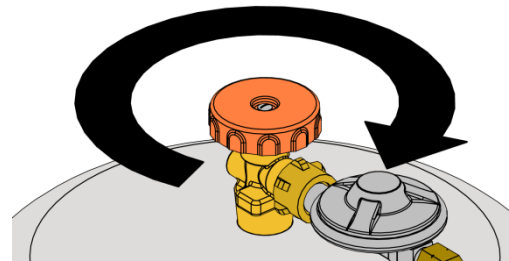
3. When gas is required, turn the cylinder valve anti-clockwise.



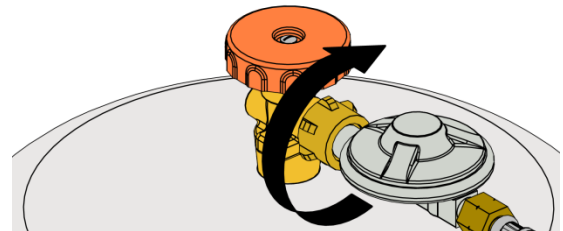
Leak test all connections **before** operating the appliance.

DISCONNECTING THE CYLINDER

1. Turn the cylinder valve OFF (clockwise rotation). Check that the burner flame has gone out.



2. Remove the Regulator connecting nut (left hand thread) with spanner or handwheel. Replace protective plug into valve outlet. Place empty cylinder in a safe place.



LEAK TESTING

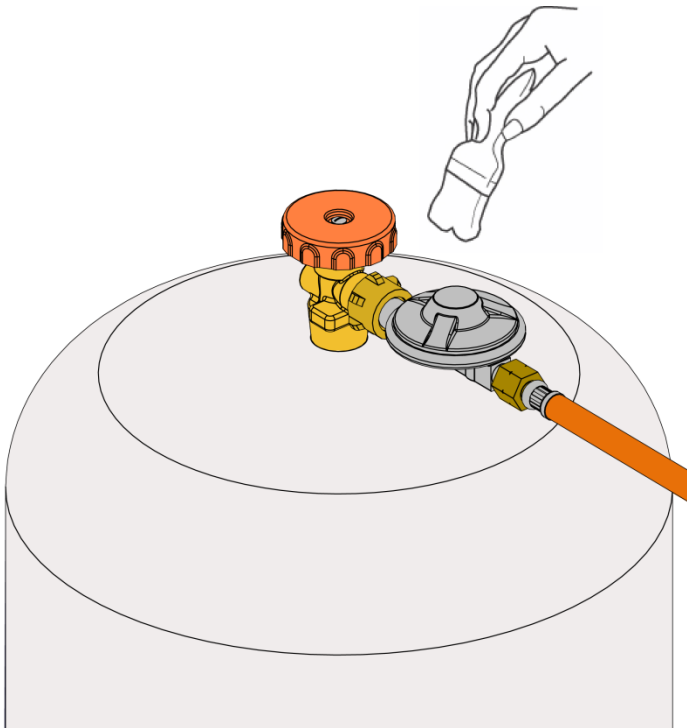
All factory-made connections have been thoroughly tested for gas leaks and the burners have been flame tested. However, shipping and handling may have loosened a gas fitting.

AS A SAFETY PRECAUTION:

- TEST ALL FITTINGS FOR LEAKS BEFORE USING YOUR GAS BARBECUE.
- TEST THE CYLINDER VALVE FOR LEAKS EACH TIME THE CYLINDER IS FILLED.
- TEST FOR LEAKS EVERY TIME YOU DISCONNECT AND RECONNECT A GAS FITTING.
- DO NOT SMOKE!
- NEVER TEST FOR LEAKS WITH A LIGHTED MATCH OR OPEN FLAME.
- TEST FOR LEAKS OUTDOORS.

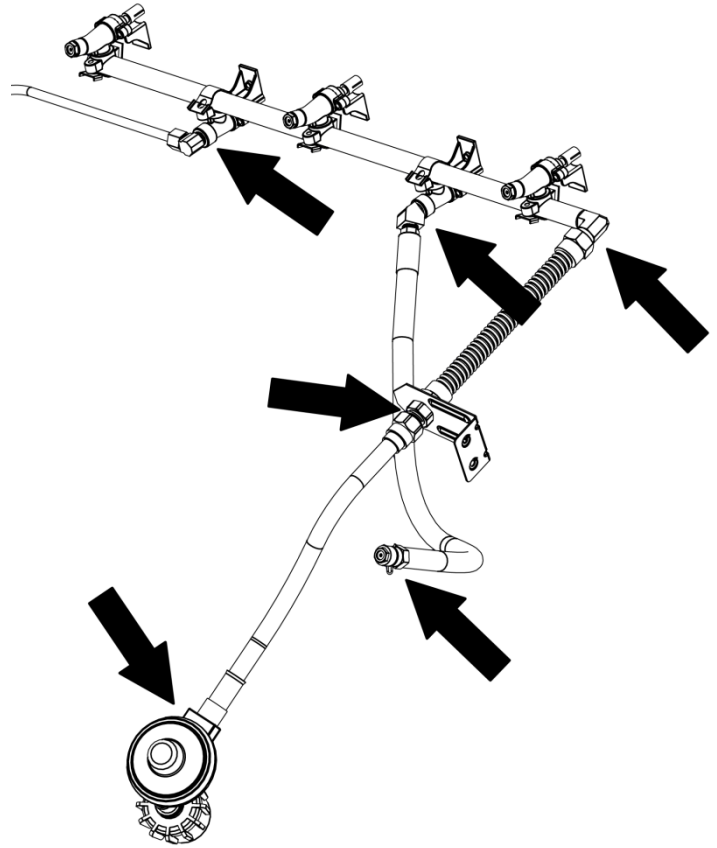
TO TEST FOR LEAKS

1. Connect the flexible tube and regulator to a **full** gas cylinder.
2. Check that all control knobs are turned to "OFF".
3. Prepare a soap solution of one part water, one part liquid detergent.
4. Open cylinder valve all the way.
5. Brush the soap solution on each connection.



6. If your barbecue is equipped with a side burner or rear burner:

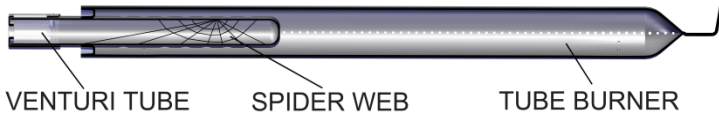
- a. Place finger tip over the side burner or rear burner orifice.
- b. Turn "SIDE"/"REAR" control to "HIGH".
- c. Brush soap solution on each connection between orifice and control valve.
- d. Turn "SIDE"/"REAR" control to "OFF".



7. A leak is identified by a flow of bubbles from the area of the leak.
8. If a leak is detected, close the gas cylinder "shut-off" valve, tighten the connection and retest (Step 5).
9. If the leak persists, contact your barbecue dealer for assistance. Do not attempt to operate appliance if a leak is present.

VENTURI TUBES

- always keep venturi tubes clean
- blockages in the venturi tubes caused by spiders, insects and nests can cause a flashback fire
- although the gas grill may still light, the backed up gas can ignite and cause a fire around the venturi tubes at the control panel or the side burner



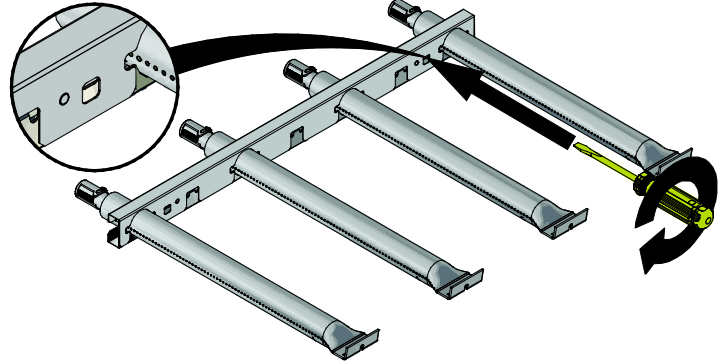
If a flashback fire occurs, turn off gas at the source immediately

Inspect and clean the venturi tubes (main burner, side burner, rear burner) if any of the following symptoms occur:

1. You smell gas.
2. Your gas grill does not reach temperature.
3. Your gas grill heats unevenly.
4. The burners make popping noises.

INSPECTING & CLEANING VENTURI TUBES

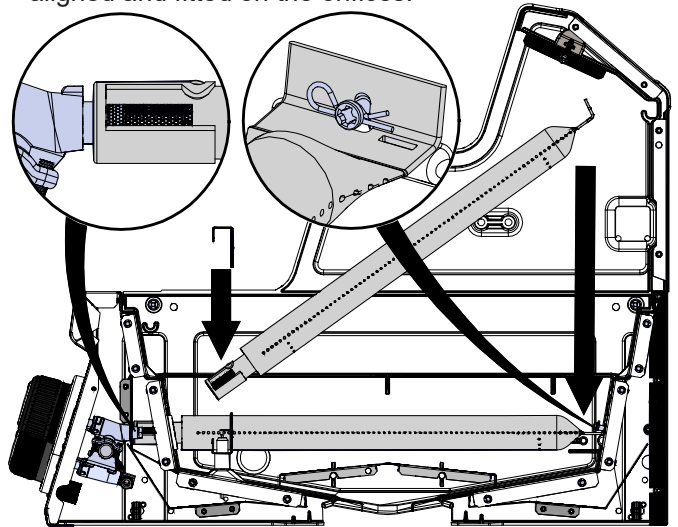
1. Turn off gas by closing the propane cylinder valve
2. When gas grill is cool, remove the burner fasteners and the top portion of the collector box. Proceed to lift the burners from the gas grill housing.



3. Clean the venturi tubes with a pipe cleaner or venturi cleaning tool (Accessory #77310 or #18270).



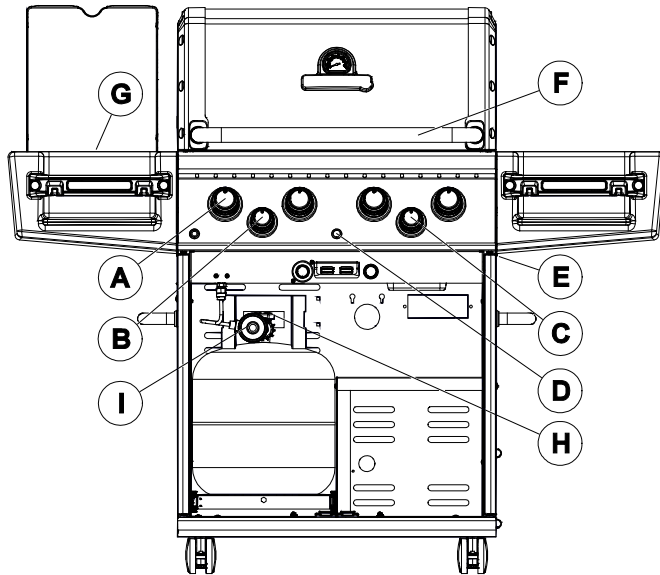
4. Lower the burner into position in the gas grill housing, making sure that the venturi tubes are correctly aligned and fitted on the orifices.



5. Secure burners with burner fasteners. Snap top portion of collector box back in place

LIGHTING

BASIC GAS GRILL COMPONENTS



- A. Main burner controls
B. Side burner control
C. Rear burner control
D. Ignitor
E. Manual lighting hole
F. Handle
G. Side burner
H. Cylinder valve
I. Ignitor

LIGHTING INSTRUCTIONS

- the grill must be assembled and installed as per the assembly and installation instructions
 - ensure the grill is properly connected to the LP or Natural Gas supply. See: "Hose and Regulator." (Page 4)
 - ensure there are no gas leaks in the gas supply system. See: "Leak Testing." (Page 7)
 - ensure that the venturi tubes are properly located over the gas valve orifices. See Venturi diagram. (Page 8)
 - ensure that Main Burner, Side Burner and Rear Burner ignition wires are connected
 - check that the battery has been installed in the electronic ignition
 - carefully review all instructions on the information plate attached to the gas grill
1. **Open lid before lighting**
 2. **Do not lean over gas grill while lighting.**
 3. Set control knobs to "OFF" and turn on the gas supply.

LIGHTING THE MAIN BURNER:

To light burner with the ignitor:

4. Push and turn one main burner control knob to "HIGH."
5. Push and hold down the ignitor.
6. Burner should ignite within 5 seconds; turn off gas source immediately if ignition does not occur in this timeframe.

To light burner with a match:

4. Use the match holder and, apply lit match to burner port.
5. Push and turn right main burner control knob to "HIGH."
6. Burner should ignite within 5 seconds - turn off gas source immediately if ignition does not occur in this timeframe.
7. After the first burner is lit, push and turn the adjacent main burner control knob to "HIGH" then repeat for other burners; these burners should light automatically without the ignitor.

Note: In windy conditions, ignite each burner individually.

LIGHTING THE SIDE BURNER:

To light burner with the ignitor:

4. Push and turn side burner control knob to "HIGH."
5. Push and hold the ignitor button.
6. Burner should ignite within 5 seconds.

To light burner with a match:

4. Apply lit match to burner ports.
5. Push in the side burner control knob and turn to "HIGH."
6. Burner should ignite within 5 seconds.

Note: Pots on the side burner must not be less than 1" (2.5 cm) or exceed 9" (23 cm) in diameter or 15 lbs. (7 kg) in weight.

LIGHTING THE REAR ROTISSERIE BURNER:

Warning: do not operate the main burner simultaneously with the rear burner.

• REMOVE THE WARMING RACK

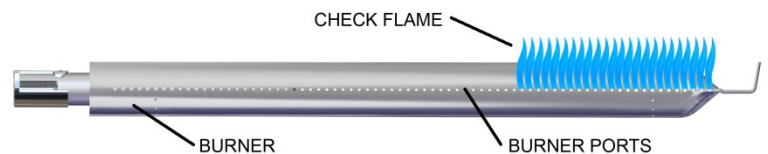
To light burner with the ignitor:

4. Push and turn rear burner control knob to "HIGH."
5. Push and hold the ignitor button.
6. Burner should ignite within 5 seconds.

To light burner with a match:

4. Apply lit match to burner ports.
5. Push in the rear burner control knob and turn to "HIGH."
6. Burner should ignite within 5 seconds.

CAUTION: Check your gas grill after lighting. All burner ports should show a 2.5cm flame on "HIGH."



If any of the following symptoms occur there is probably a blockage in the venturi tubes. Shut off gas at once and clean the venturi tubes. See "Venturi Tubes." (Page 8)

- you smell gas
- a flashback fire occurs
- your gas grill heats unevenly
- the burners make popping noises

IF BURNER DOES NOT IGNITE:

- push and turn control knob to "OFF." Wait 5 minutes then try again with control knob set at "MEDIUM."
- if any burner will not light, see "Troubleshooting" on page 18. If problem persists, do not attempt to operate the appliance; contact OMC, your dealer or an approved service center

SHUTDOWN:

1. Turn cylinder valve off.
2. Turn control knobs to "OFF."

OPERATION

⚠ WARNING

NEVER cover slots, holes, or passages in the front or bottom of the grill or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the grill and may cause over heating or carbon monoxide poisoning.

First Time Use

Before cooking on your gas grill for the first time, clean the components and preheat the appliance to rid it of any odors or foreign matter in the following manner:

- remove and clean the cooking grids and Flav-R-Waves™ with mild soap and water
- with cooking grids and Flav-R-Waves™ removed, light the gas grill following lighting instructions (see Page 9) and operate the gas grill on “**Medium**” for **30 minutes**. Next, turn gas source off then turn all control knobs to the “OFF” position
- let grill cool, then replace the Flav-R-Waves™
- season the cooking grids by coating grids with an organic cold processed cooking oil with a high smoke point, light the grill and operate on Med/Low for 30 minutes
- recommended cooking oils:
 - avocado Oil – smoke point (260C/500F)
 - rice Bran Oil – smoke point (255C/490F)
 - canola Oil – smoke point (204C/400F)
- you are ready to grill. Proceed to “Preheating.”

Preheating

- **preheat the gas grill on MEDIUM** with the lid closed for 15 minutes
- clean cold grids with a nylon grill brush (Item # 65643) or hot grids with a stainless steel wire grill brush (Item #'s 65225, 64014, 64034) and carefully inspect to ensure there are no broken bristles left on the grid
- coat the grids with a high smoke point cooking oil
- adjust heat as appropriate for what you are grilling

Lid Position

The position of the lid during cooking is a matter of personal preference, but the gas grill cooks faster, uses less fuel, and controls the temperature best with the lid closed

A closed lid also imparts a smokier flavor to meat cooked directly on the grid, and is essential for smoking and convection cooking

Vaporization Systems

Your gas grill is designed for use with the included Flav-R-Wave™ vaporization system. Do not use lava rock, ceramic briquettes or any other vaporization system other than the one that came with the gas grill.

COOKING TEMPERATURES

BROIL KING gas grills are:

- high-performance appliances capable of high searing temperatures
- designed with controlled airflow to retain heat and minimize fuel consumption

Rarely, if ever, will you require the HIGH setting for extended cooking or preheating.

High Setting

Produces temperatures at the cooking grid of approximately 700 - 750°F (370 - 400° C) with the lid down.

Use high setting only:

- for fast warm-up
- in cold or windy conditions when grilling with the lid up
- to quickly sear steaks before reducing the temperature
- to burn-off of food residue from the cooking grids and flav-r-wave before cleaning (maximum 10 minutes)

Medium/High

Produces temperatures at the cooking grid of approximately 600°F (320° C) with the lid down.

Use medium/high setting to:

- preheat grill for steaks
- grill steaks rare & medium rare

Medium

Produces temperatures at the cooking grid of approximately 450° F (230°C) with the lid down.

Use medium setting to:

- grill steaks medium and medium well
- grill chops, burgers and vegetables

Medium/Low

Produces temperatures at the cooking grid of approximately 400° F (200°C) with the lid down.

Use medium/low setting to:

- grill chicken pieces, sausage, fish.
- roast, bake
- grill dough and pastry such as quesadillas

Low

Produces temperatures at the cooking grid of approximately 310- 350° F (155-175° C) with the lid down.

Use low setting to:

- slow roast and smoke large cuts of meat, delicate fish and for dough and pastry

Temperatures are approximate only and vary with the outside temperature and the amount of wind.

COOKING TECHNIQUES

DIRECT GRILLING

The direct grilling method involves cooking the food on grids directly over a lit burner. Direct grilling is the most popular method for most single serving items such as steaks, chops, fish, burgers, kebabs and vegetables.

1. Prepare food in advance to avoid delay and timing problems. If using marinade or spices, they should be applied before placing meat on the cooking grid. If basting with sauces, they should be applied in the last 2-4 minutes of grilling to avoid burning.
2. Organize the area around the gas grill to include forks, tongs, oven mitts, sauces and seasonings to allow you to stay in the vicinity of the gas grill while cooking.
3. Bring meat to room temperature just prior to grilling. Trim excess fat from meat to minimize the "flare-ups" that are caused by dripping grease.
4. Pre-heat the gas grill to the desired temperature with the lid closed.
5. Coat the grids with vegetable or olive oil to prevent food from sticking to the grids.
6. Hold the salt when cooking meats on the gas grill. The meat will stay juicier if the salt is added after cooking.
7. To prevent steaks from "drying out," use tongs rather than a fork and start on "MEDIUM/HIGH" to sear the meat and seal juices in. Reduce the heat and extend cooking times when grilling thicker cuts of meat.
8. Learn to test when the meat is done by time and feel. Meat firms up as it cooks. When the meat is soft it is rare. When it is firm, it is well done.
9. Follow the perfect steak grilling guide for most meat, fish, poultry and vegetables.

DIRECT GRILLING GUIDE				
	1" THICK	HEAT SETTING	TIME PER SIDE	TOTAL MINUTES
CHICKEN	MED / WELL	MED / LOW	4 / 4 / 4 / 4	16
CHICKEN WINGS	MED / WELL	MED / LOW	5 / 5 / 5 / 5	20
HAMBURGER	MEDIUM	MED / LOW	3 / 3 / 3 / 3	12
HAMBURGERS 3/4" FROZEN	MEDIUM	MED / LOW	3 / 3 / 3 / 3	12
FISH FILLET	MEDIUM	MEDIUM	2 / 2 / 2 / 2	8 - 10
LOBSTER TAILS SPLIT	MEDIUM	MEDIUM	4 / 4 / 4 / 4	16 - 20
USE SAME TECHNIQUE AS THE PERFECT STEAK GRILLING GUIDE				

THE PERFECT STEAK GRILLING GUIDE

PLACE STEAK ON ANGLE ON HOT GRIDS. FLIP THE STEAK AS SHOWN BELOW. TURN AND FLIP THE STEAK AGAIN. FINALLY, FLIP THE STEAK AGAIN.

Meat Thickness		Heat Setting	Time Per Side				Total Time
1½"	1"		A	B	C	D	
	Rare	High	1¾	1¾	1¾	1¾	7 minutes
	Medium/Rare	Med/High	2	2	2	2	8 minutes
	Medium/Rare	Medium	2¼	2¼	2¼	2¼	9 minutes
	Medium	Med	2½	2½	2½	2½	10 minutes
	Well	Med	3	3	3	3	12 minutes

COOKING TECHNIQUES

INDIRECT CONVECTION COOKING

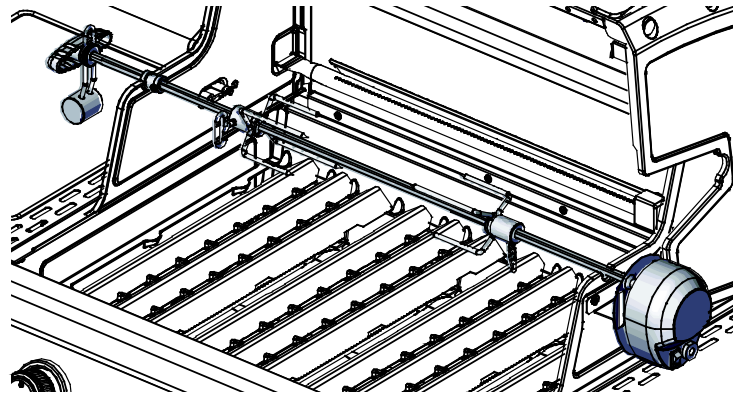
This method is ideal for cooking large cuts of meat such as roasts or poultry. The food is cooked by hot air circulating around it.

- For most applications of convection cooking with and without a rotisserie, a drip pan is recommended to catch the drippings. Place drip pan on top of the Flav-R-Wave, beneath center of food. Put half to one inch of water in the drip pan. Fruit juice, wine or marinade may also be added to enhance the flavor. Do not let the drip pan run dry
- Convection cooking without a rotisserie is best with the lid closed and the heat reduced. All burners can be set to low or the outside burners can be set to medium and the middle burner(s) can be turned off. Turning the center burner off will prevent juices in the drip pan from burning
- Prior to placing the meat on the gas grill, baste the meat with vegetable oil. This will enhance browning on the outside of the meat
- When cooking without a drip pan, close attention must be paid to avoid the risk of a grease fire and is not recommended
- Turn gas grill off and allow it to cool before removing drip pan. The fat drippings are highly flammable and must be handled carefully to avoid injury
- For convection cooking roasts and poultry without a rotisserie, put meat in a roasting rack directly on grids

INDIRECT CONVECTION AND ROTISSERIE COOKING GUIDE			
BEEF ROAST	3 - 6 Lb.	MED / LOW	2 - 4 HRS
BEEF ROAST	6 - 10 Lb.	MED / LOW	3 - 5 HRS
PORK ROAST	2 - 5 Lb.	MED / LOW	2 - 4 HRS
PORK ROAST	6 - 10 Lb.	MED / LOW	3 - 5 HRS
TURKEY OR CHICKEN	2 - 5 Lb.	MED / LOW	2 - 4 HRS
TURKEY OR CHICKEN	5 - 10 Lb.	MED / LOW	3 - 5 HRS
WHEN USING ROTISSERIE BURNER, SET HEAT AT MED / HIGH			

ROTISSERIE COOKING

Follow the steps for Indirect Convection Cooking. (See left)



- The rotisserie can accommodate up to 7 kg (15lb) of meat with the limiting factor of rotating clearance. For best results the meat should be centered on the center line of spit to eliminate an out-of-balance condition
- The rotisserie can be used with the cooking grids in place if space allows
- Fasten the meat securely on the spit prior to placing it on the gas grill. For poultry, tie the wings and legs in tightly

REAR BURNER ROTISSERIE

- Certain models feature a rear burner for rotisserie cooking. The rear burner rotisserie method is the ultimate for cooking roasts and poultry. With the heat source located behind the food, there is no chance of a flare up caused by fat drippings. A dish or drip pan placed below the spit will collect the juices for basting or for preparing a sauce
- The spring loaded rear burner may be easily removed when not in use
- To operate your rear burner, see "Lighting the Rear Burner." (Page 9)

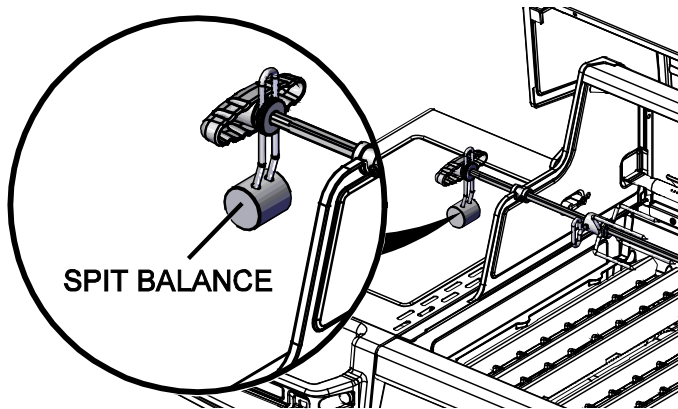
MEAT TEMPERATURE GUIDE			
	RARE	MED	WELL
BEEF / LAMB / VEAL	130°F / 55°C	146°F / 63°C	160°F / 70°C
PORK		150°F / 65°C	170°F / 77°C
POULTRY			170°F / 77°C
HAMBURGER			160°F / 70°C
FOR BEST RESULTS, USE A MEAT THERMOMETER			

COOKING TECHNIQUES

SPIT BALANCE

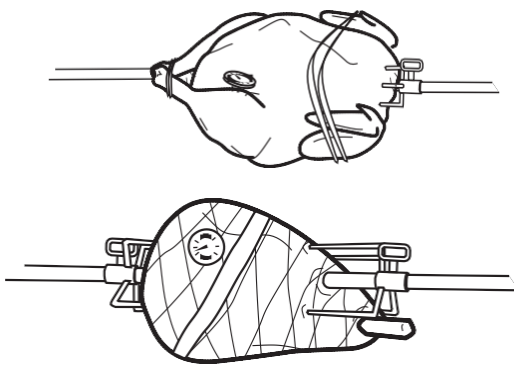
1. Loosen the rod handle to allow the balance to turn freely.
2. Set the rotisserie rod in the slots of the gas grill casting. Let the heaviest side of the meat rotate to the bottom.
3. Adjust the balance to the top of the rod, opposite the heaviest side of the meat.
4. Tighten the rod handle. Periodically, check to see if the meat turns smoothly while cooking. Adjust the spit balance as necessary.

CAUTION: Use oven mitt when adjusting spit balance.



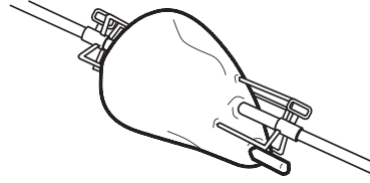
HOW TO USE A PROBE THERMOMETER

1. The accurate way to determine when a large piece of meat is done is to use a probe thermometer. Insert the thermometer at an angle so the sturdy pointed metal tip rests in the center of the thickest part of the meat. **Be careful that it doesn't touch the spit or the bone, and that the point is not resting in fat (you will notice much less resistance when probing in fat).**



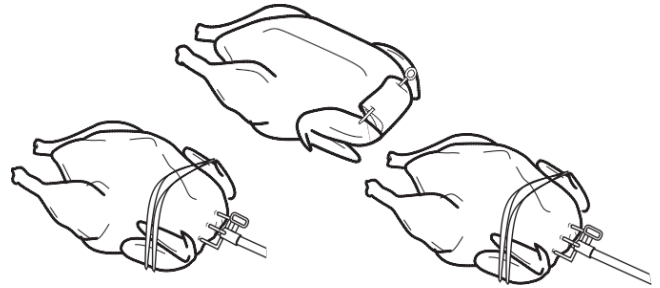
2. When the thermometer displays the desired temperature the meat is done. Add your sauces during the last few minutes of cooking time and let the meat stand about 15 minutes to firm up. Carve and serve.
- poultry: insert the tip of the thermometer in the thickest part of the thigh close to the body
 - ham or roasts: insert the tip of the thermometer in the center of the heaviest section of the meat

USING A SPIT – LEG OF LAMB



1. Have 3" of bone sawed from small end of leg.
2. Leave meat around bone intact to form a flap.
3. Put a spit fork on rod.
4. Fold flap up and run rod through flap and leg.
5. Put second fork on rod and insert forks in each end of leg. Test for balance. Tighten screws.

USING A SPIT – POULTRY



1. With breast down, bring neck skin up over cavity.
2. Turn under edges of skin; skewer to back skin.
3. Loop twine around skewer and tie.
4. Turn breast side up; tie or skewer wings to body.
5. Put a spit fork on rod. Insert rod in neck skin parallel to backbone and exit just above tail.
6. Put second fork on rod and insert forks in breast and tail. Test for balance. Tighten screws.
7. Tie tail to rod with twine. Cross legs; tie to tail.

THREE CHICKENS ON A SPIT



1. Tie or skewer wings to body.
2. Put a spit fork on rod. Place chickens on rod as demonstrated in the above diagram.
3. Loop twine around tails and legs; tie to rod.
4. Put second fork on rod and insert forks in chicken. Tighten screws.

TRANSFORMER

WARNING! Unplug from power outlet before cleaning or performing maintenance. Allow to cool before adding or removing components.

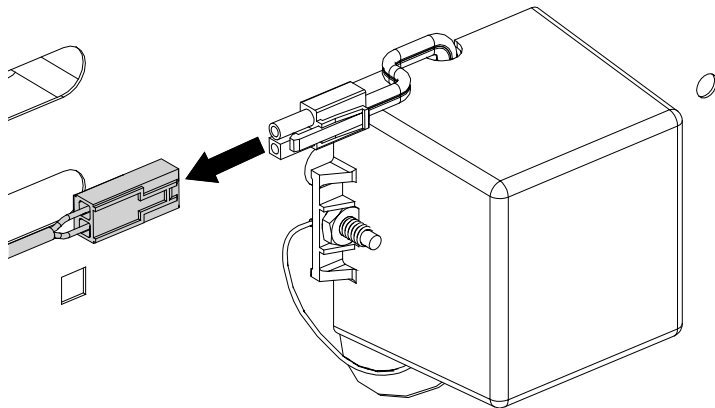
TO REPLACE A TRANSFORMER:

Only use a transformer supplied by your OMC outdoor cooking appliance distributor.

- Input voltage 230-240Vac / 50Hz
- Output voltage 12Vac / 1600mA

Disassembly:

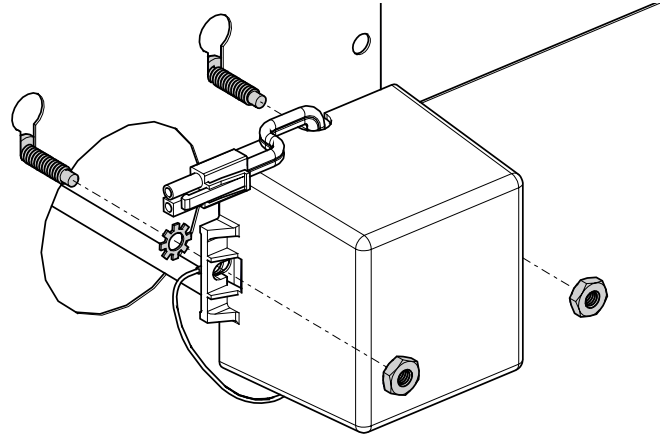
1. Unplug the transformer from the electrical source
2. Turn off gas supply and disconnect the grill from fuel source.
3. Move gas cylinders away from the grill.
4. Locate and disconnect the connector inside the grill cabinet.



5. Remove screws, washers and nuts that attach the transformer to the rear panel.

Reassembly:

1. Attach replacement transformer to rear panel using screws, washers and nuts. Always install transformer on inside of cabinet. Ensure fasteners are installed in the correct order and that the ground wire is fastened securely.



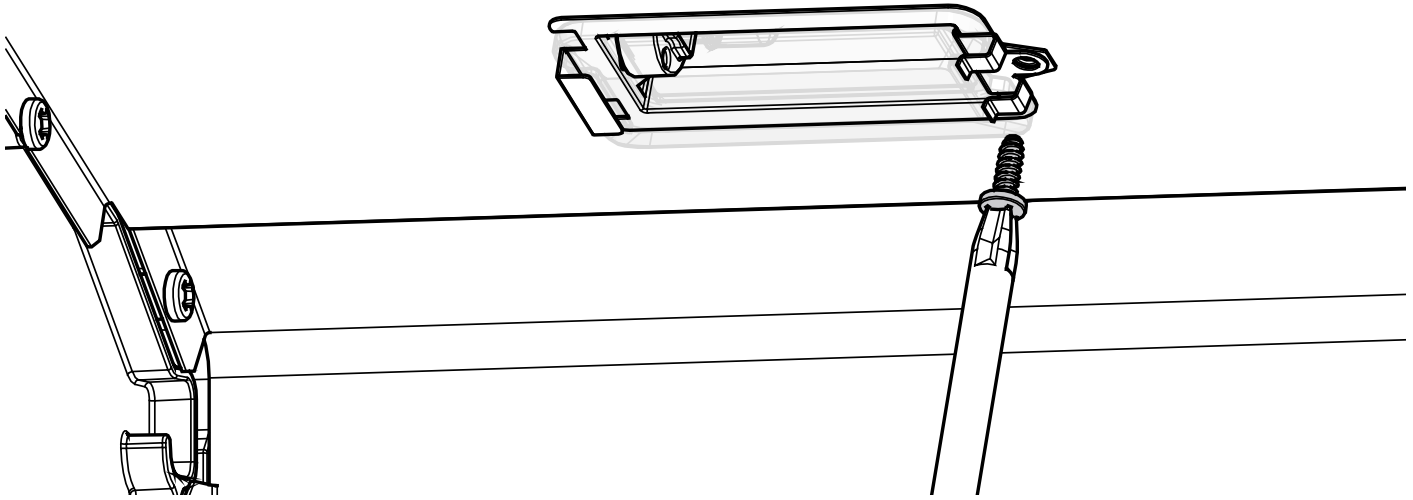
2. Reconnect the transformer connector.
3. Do not operate appliance if the cord or plug is damaged in any manner.
 - If supply cord is damaged it must be replaced.
 - Only GFI (Ground Fault Interrupter) circuits should be used with this outdoor cooking appliance.
 - Do not remove the grounding plug or use with a two prong adapter.
 - Only use extension cords with a three prong grounding plug, the correct power rating and approved for outdoor use with a W-A marking.
4. Connect the plug to the appliance before connecting to the power outlet.
5. Open the light switch and ensure the lights are working. If lights do not work contact your OMC outdoor cooking appliance distributor.

OVEN LIGHTS

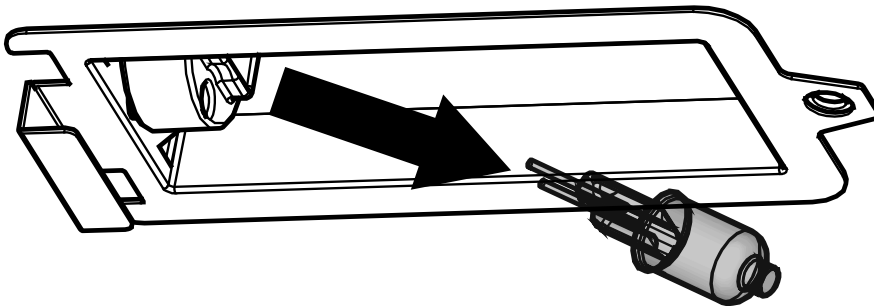
WARNING! Always wear protective gloves when changing the Halogen Oven Light Bulb.

- Only use a 12V 10W G4 Halogen bulb.
- Do not touch the Halogen bulb with bare hands.
- Oil from your fingertips will reduce the life of the bulb.

1. Remove the protective lens. Use a Phillips screwdriver and remove the screw securing the oven light housing to the light panel.



2. Snap the lens out of the housing along with the metal bracket. Taking care not to crack or damage the lens.
3. With gloved hand gently pull the old bulb from the light housing socket and replace with the new bulb.



4. Reinstall the lens by snapping it back into the light housing.
5. Use the Philips screw driver to secure the housing to the light panel.

CONTROL PANEL LIGHTS

REPLACING CONTROL PANEL LED LIGHTING

Disassembly:

1. Make note of which LED is not working and its position on the control panel.
2. Disconnect from any electrical power source (battery or plug in).
3. Turn off gas supply and disconnect grill from gas source.
4. Move gas cylinders away from the grill.
5. Remove grids
6. Remove burners
7. Remove screws located on inside of fire box along the front top edge.
8. Remove 2 screws located on bottom left and right corners of the control panel.
9. Pull the control panel away from the firebox enough to gain access to the valve assembly and LED wire assemblies.
10. Detach corrugated hose assembly at the valve.
11. Undo rear burner gas tube from valve assembly.
12. Disconnect side burner hose at the side burner and feed hose into cabinet.
13. Disconnect the wire assembly from the light switch
14. Disconnect the ignitor harness from the ignitor button
15. Disconnect the LED wire harness from the switch wire harness.
16. The control panel assembly can now be removed from the grill.

Replacing LED Wire Assembly:

17. Locate the section of wire that has the faulty LED.
18. Remove control knobs of affected LED assembly.
19. Remove control bezels.
20. Undo tie wraps holding the wire to the valve assembly.
21. Slide the LED bulbs up to unseat them and remove the faulty assembly.
22. Disconnect the LED wire.
23. Connect the replacement wire.
24. Insert the LED bulbs into the holes in the control panel and slide them down to seat them securely.
25. Install the control bezels.
26. Install the tie wraps to secure the new wire to the valve assembly.
27. Install the control knobs.

Reassembly:

28. Place the control panel at the grill in a position that enables reconnection of the electrical components and corrugated hose assembly.
29. Connect the light switch wire to the light switch.
30. Connect the ignitor harness to the ignitor button.
31. Connect the LED wire to the Light switch.
32. Connect the corrugated hose assembly at the valve assembly. Ensure the connection is tight.
33. Connect rear burner gas tube to valve assembly.
34. Feed side burner hose back through the side panel and reconnect to side burner.
35. Push the control panel back into place on the grill.
36. Install screws along top inner firebox edge.
37. Install the two screws at bottom left and right of the control panel.
38. Install burners.
39. Install grids.
40. Connect to electrical supply.
41. Connect to gas supply

LEAK TEST ALL GAS CONNECTIONS BEFORE THE GRILL IS USED AGAIN

IT IS RECOMMENDED THAT ELECTRICAL SYSTEMS ARE REPAIRED BY AN AUTHORIZED DEALER OR APPROVED SERVICE CENTER.

MAINTENANCE

REGULAR MAINTENANCE

To ensure optimal performance and safety, the following components should be inspected and cleaned as required before use of your gas grill.

COOKING GRIDS - CAST IRON, CAST STAINLESS & HEAVY ROD STAINLESS

BROIL KING® Deep V cast iron and cast stainless cooking grids provide unsurpassed heat retention and grilling performance. BROIL KING® Heavy Rod stainless grids provide maximum durability and good heat retention and good grilling performance. BROIL KING® cast iron grids are coated with a porcelain enamel finish to protect the grids and reduce the tendency of food sticking to grids. Regular use and care improves performance and longevity of the grids.

For optimum performance:

- before first use and after long periods of storage, wash grids using a light detergent and water and then rinse and dry with paper towel; never air dry grids or use a dishwasher
- immediately after washing, season cooking grids by coating grids with an organic cold pressed cooking oil with a high smoke point, light the grill and operate on Med/Low for 30 minutes. Recommended cooking oils:
 - avocado Oil – smoke point (260C/500F)
 - rice Bran Oil – smoke point (255C/490F)
 - canola Oil – smoke point (204C/400F)
- before and after each use, brush grids with a good quality grill brush (Item #'s 65225, 64014, 64034) and lightly coat with a high smoke point cooking oil. This will continue the seasoning process
- **use medium heat settings to preheat and grill to avoid burning off the protective seasoned coating**
- avoid applying sugar based marinades or salt to meat before grilling, apply sugar based marinades at end of grilling and salt after grilling
- use oil based marinades, avoid water based marinades
- lightly coat food with cooking oil of your choice before grilling
- turn and rotate your grids periodically
- ensure the surface of the grid is always coated with a light layer of oil. This helps prevent rust and deterioration and improves the grids non-stick performance
- if rust does occur, Burn-Off the grid, brush with a good quality grill brush and re-season

During long periods of inactivity, grids should be **seasoned**, then stored in a dry place. The grids may be wrapped in protective plastic food wrap. After periods of storage, Burn-Off grids, wash, dry with paper towel and re-season with a high smoke point cooking oil.

WARNING:

If you brush the grids with a stainless steel bristle grill brush.

- **If the grill is hot, use caution and oven mitts to protect your hands.**
- **Inspect the grids carefully after brushing to ensure there are no broken stainless steel bristles left on the grid.**

GREASE TRAY

The grease tray is in the pull out drawer located under the control panel. Clean regularly.

FLAV-R-WAVE™

The Flav-R-Wave is designed to generate smoke and vapor from the food drippings in order to provide that authentic barbecue flavor while protecting the burner. If residue accumulates on the Flav-R-Wave™, remove the cooking grids and scrape the residue off the Flav-R-Wave™ with the grid lifter. (Part # 60745)

GENERAL CLEANING

Perform a Burn-Off (see below).

When gas grill is cool, remove grids, scrape the Flav-R-Wave™ clean with grid lifter then remove the Flav-R-Waves.

Clean the interior of the gas grill as necessary by scraping the sides and bottom of the cook box with the grid lifter and vacuum residue. Rust is a natural oxidation process and may appear on internal stainless steel parts. Rust will not affect performance of your grill.

BURN-OFF

Ignite the burners as per “Lighting” (page 9).

Operate gas grill on HIGH with lid closed for 10 minutes maximum. Turn the gas source off then turn control knobs to OFF.

ANNUAL MAINTENANCE

The following components should be inspected and cleaned at least once a year or after any period of storage over 30 days to ensure optimal performance, safety and efficiency.

BURNER

Remove burner and inspect for cracks and deterioration. Clean venturi tubes using a pipe cleaner or venturi brush to eliminate any blockages. See “Venturi Tubes.” (Page 8) While the burner is removed, remove the grease shields, clean the interior of cook box by scraping the sides and bottom of the cook box and vacuuming.

HOSE

Inspect and replace if necessary. For propane see “Hose and Regulator.” (Page 4)

EXTERIOR ALUMINUM COMPONENTS

If white oxidation spots appear, wash the outside of the aluminum cook box with a mild soap and water solution. Rinse the surfaces thoroughly then wipe them with a cloth dipped in cooking oil to restore the luster. For repair of paint scratches and scuffs, use a good quality HIGH temperature (600°F) spray paint for touch-up.

STAINLESS STEEL & PORCELAIN COMPONENTS

Wash with soap and water. Use stainless steel cleaner or “Bar Keepers Friend” to polish and remove stains or rust marks if they occur. Weathering and extreme heat can cause a stainless steel lid to turn a tan color. This is discoloration and is not considered a manufacturing defect.

RESIN COMPONENTS AND SIDE SHELVES

Wash with soap and water.

REPLACEMENT PARTS

If a problem is found with the regulator, hose, burner, or control valves, do not attempt repair. See your dealer, approved service center, or contact the factory for repairs or replacement parts. To ensure optimum performance, use only original BROIL KING® replacement parts.

LEAK TEST

When reconnecting a gas cylinder on propane models, be sure to check for leaks. See “Leak Testing.” (Page 7)

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
SMELL OF GAS	SHUT OFF LP CYLINDER VALVE AT ONCE. DO NOT USE THE APPLIANCE UNTIL LEAK IS SEALED.	
Leak detected at cylinder, regulator or other connection.	<ol style="list-style-type: none"> 1. Regulator fitting loose. 2. Gas leak in hose/regulator or control valves. 	<ol style="list-style-type: none"> 1. Tighten fitting and "Leak Test." (page 7) 2. See authorized service center.
Flames Beneath Control Panel (Flashback Fire)	<ol style="list-style-type: none"> 1. Venturi blocked. 	<ol style="list-style-type: none"> 1. Remove burner and clean venturi. See "Venturi Tubes" (page 8)
Flickering Burner Flame or Low Temperatures on HIGH Setting	<ol style="list-style-type: none"> 1. Excess flow safety device has been activated in connection between cylinder and barbecue. 	<ol style="list-style-type: none"> 1. Turn LP cylinder valve off then turn all burners to OFF position. Disconnect the regulator from the cylinder. Wait two minutes. Re-attach regulator to the cylinder. Open the cylinder valve slowly. Wait one minute. Light grill as per "Lighting" (page 9)
Burner Not Lighting	<ol style="list-style-type: none"> 1. Out of LP Gas. 2. Ignitor issue. 3. Excess flow safety device has been activated. 4. Regulator is not fully connected to the cylinder valve. 5. A leak in the system causing the excess flow device to activate. 6. Venturi blocked or misaligned with valve orifice. 7. Orifice(s) blocked. 8. Hose is twisted. 	<ol style="list-style-type: none"> 1. Refill LP Gas Cylinder. 2. Try manually lighting burner with a match. See "Lighting" (page 9). If burner lights successfully, it is an ignitor issue. See "Ignitor not Working" below 3. Follow "Flickering Flame or Low Temperatures on HIGH setting" solution above. 4. Tighten the regulator hand wheel. 5. Leak test connections to determine loose fitting. Tighten fitting. Leak test system. 6. Remove burner, clean venturi and realign with valve orifice. See page 8 for assistance. 7. Remove burner, clean orifices with a pin or fine wire. Do not drill orifices. 8. Straighten hose. Keep away from bottom casting.
Ignitor Not Working	<ol style="list-style-type: none"> 1. Ignitor battery is dead 2. Ignitor wire(s) not connected 3. Electrode misaligned on burner 4. Ignitor malfunction 	<ol style="list-style-type: none"> 1. Replace battery 2. Ensure main burner and side burner electrode wires are all connected 3. Realign electrode and clear any surrounding debris from area 4. Use "Match Lighting" procedure. (Page 9)
Decreasing Heat, "Popping Sound"	<ol style="list-style-type: none"> 1. Out of LP Gas. 2. Venturi blocked. 	<ol style="list-style-type: none"> 1. Refill LP Gas Cylinder. 2. Remove burner, clean venturi. See "Venturi Tubes" (Page 8) for assistance.
Hot spots on Cooking Surface	<ol style="list-style-type: none"> 1. Venturi blocked 2. Debris buildup on Flav-R-Wave 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes" (page 8) for assistance. 2. Scrape off Flav-R-Wave and vacuum
"Flare-ups" or Grease Fires	<ol style="list-style-type: none"> 1. Excessive grease buildup on vaporizer or in gas grill cook box 2. Excessive heat. 	<ol style="list-style-type: none"> 1. Thoroughly scrape off Flav-R-Wave and inside of cookbox then vacuum out debris 2. Turn burner controls to a lower setting
Regulator Humming Noise	<ol style="list-style-type: none"> 1. Cylinder valve opened too quickly. 	<ol style="list-style-type: none"> 1. Open cylinder valve slowly.
Yellow Flame	<ol style="list-style-type: none"> 1. Some yellow flame is normal. If it is excessive, the venturi may be blocked. 2. Burner ports blocked. 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes" (page 8) for assistance. 2. Remove burner & clean with soft bristle brush (e.g. toothbrush).
Inside of Lid Appears to be Peeling	<ol style="list-style-type: none"> 1. This is a build-up of grease. The inside of lid is not painted and cannot peel. 	<ol style="list-style-type: none"> 1. Clean with stiff bristle brush or scraper.
Cooking Grids Rusting	<ol style="list-style-type: none"> 1. Porcelain enamel has been chipped 	<ol style="list-style-type: none"> 1. See "Maintenance" (page 17) for help
Control panel or oven lights not working	<ol style="list-style-type: none"> 1. Unit not connected to power. 2. Faulty transformer. 3. Loose or corroded connections. 4. Bulb blown 	<ol style="list-style-type: none"> 1. Connect GFI power cord to appliance. Plug to working power outlet. 2. Check transformer output is 12Vac. Replace if required. 3. Clean connections and ensure all connectors are pushed together firmly. 4. Replace bulbs.

WARRANTY

The OMC Warranty is effective from date of purchase and is limited to the repair or replacement of parts at no charge which prove to be defective under normal domestic use.

In Canada and the United States replacement is FOB Factory. In all other countries replacement is FOB OMC Distributor. (consult your Dealer for name of OMC Distributor).

All other costs are the responsibility of the owner.

This warranty is extended only to the original purchaser as indicated on the warranty registration and applies only to products sold at retail and only when used in country where purchased.

(Different types of gas used in different countries require appropriate valves, orifices and regulators.)

WHAT IS COVERED

	IMPERIAL REGAL	BARON SIGNET MONARCH	CROWN	ROYAL GEM
STAINLESS STEEL & PORCELAIN STEEL LID COMPONENTS	Lifetime	Lifetime	10 Years	10 Years
CAST ALUMINUM COOK BOX & COMPONENTS	Lifetime	Lifetime	10 Years	10 Years
STAINLESS STEEL COOK BOX	Lifetime	Lifetime	10 Years	
STAINLESS STEEL COOKING GRIDS	15 Years	5 Years		
CAST IRON COOKING GRIDS	15 Years	2 Years	2 Years	2 Years
STAINLESS STEEL FLAV-R-WAVE™	15 Years	3 Years	2 Years	2 Years
DUAL-TUBE™ BURNERS	15 Years	10 Years		
STAINLESS STEEL MAIN BURNERS			5 Years	5 Years
SIDE BURNER	15 Years	2 Years	2 Years	2 Years
REAR BURNER	15 Years	10 Years	5 Years	
INFRA-RED SIDE BURNER (EXCLUDING SCREEN)	15 Years	5 Years		
STAINLESS STEEL COMPONENTS	15 Years	5 Years	2 Years	2 Years
REMAINING PARTS & PAINT	15 Years	2 Years	2 Years	2 Years

WHAT IS NOT COVERED

Any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in the owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere.

Shipping or transportation costs.

Removal or re-installation costs.

Labor costs for installation and repair.

Cost of service calls.

Liability for indirect, or consequential damages.

BURNERS

The life of OMC burners (made of stainless steel) depends almost entirely on proper use, cleaning and maintenance. This warranty does not cover failure due to improper use and maintenance.

PORCELAIN COOKING GRIDS

Most OMC cooking grids are coated with a durable porcelain enamel to assist in cleaning and reduce the tendency of food from sticking to the grid. Porcelain is essentially a glass coating. Some chipping may occur if mishandled. This will not affect the use or performance of the grids. The grids are not warranted against chipping or rusting due to mishandling. If some rust appears, remove the rust with a scrub pad and coat the grid with cooking oil.

VAPORIZATION SYSTEMS

OMC Gas Grills are designed for use with Flav-R-Wave™ vaporization systems. Use of any other product will nullify the warranty.

FLAV-R-WAVE™

Surface rust will not affect the performance of the Flav-R-Wave™ and is not covered by the warranty. If rust appears, remove the rust with a scrub pad and coat with cooking oil.

LP GAS CYLINDER

OMC does not manufacture LP Gas Cylinders. The LP Gas Cylinder manufacturer is responsible for the materials, workmanship and performance of the cylinder. If the cylinder has a defect, malfunctions, or you have a question regarding the cylinder, contact your dealer or the cylinder manufacturer.

REPLACEMENT PARTS

"Genuine OMC Gas Barbecue Parts" must always be used for replacement. Use of any other parts will automatically nullify the above warranty.

WARRANTY CLAIMS

All warranty is handled directly by the OMC distributor in your country. Contact your dealer for the name of your OMC distributor.

Name		Model #	
Address		Serial #	
City, State/Province		Date of purchase	
Postal/Zip Code		Name of dealer	
Phone #		Part # (see assembly manual)	
Fax #			
Problem			

