

# BECOME THE BBQ EXPERT:

## EVERYTHING YOU NEED TO KNOW

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### Barbecue Performance: Keep the Flames Going

- Yellow or uneven flames are tell-tale signs of poor maintenance or improper lighting procedure.
- Obstructions in your [burner](#) will cause the flames to turn yellow or burn unevenly.
- Rectify low flames conditions on propane BBQ in minutes by re-setting the [flow limiting device](#).

### Keep the Spark Alive in Your Electronic Igniter System

“My BBQ ignition has never worked”.

#### *Did you know?*

- Your electronic igniter assembly uses a battery.
- The quickest fix for most ignition issues is simply unplugging and reconnecting the ignition wires.
- You MUST remove your battery from your Electronic Ignition System when your BBQ is stored and unused for extended periods of time.

### Put a Lid on It

The temperature gauge indicates the temperature of the BBQ lid's surface only, not the cooking surface. Preheat BBQ to a temperature of 100°F to 200°F with the lid down.

- Allows the BBQ to reach the required and desired cooking temperature.
- Allows the temperature gauge to properly measure the interior temperature.

Note: There is a 50-100°F difference between the BBQ's cooking surface and the BBQ lid.

### ASK THE EXPERT!

- For more information on Burner Troubleshooting Information & Maintenance, [click here](#).
- For more information to your Propane Regulator's Flow Limiting Device, [click here](#).
- For more information to Proper BBQ Lighting Procedures, [click here](#).
- For more information on Igniter Assembly and Troubleshooting, [click here](#).