

SAFETY & CARE MANUAL

THIS MANUAL MUST REMAIN WITH THE PRODUCT AT ALL TIMES

To ORDER non-warranty replacement parts or accessories, or to register your warranty, please visit us on the web at www.centrobbqs.com.

⚠ CAUTION

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

⚠ INSTALLER OR ASSEMBLER/CONSUMER

This manual should be kept with the BBQ at all times.

⚠ WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of barbecue, even if grill was dealer assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

⚠ DANGER

1. If you smell Gas:
 - a. Shut off gas to the appliance
 - b. Extinguish any open flame
 - c. Open lid
 - d. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department
2. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

THIS BARBECUE IS FOR OUTDOOR USE ONLY

⚠ CAUTION

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

For residential use ONLY. Do not use for commercial cooking.

⚠ WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

To ensure your satisfaction and for follow-up service,
register your BBQ online at
www.centrobbqs.com.

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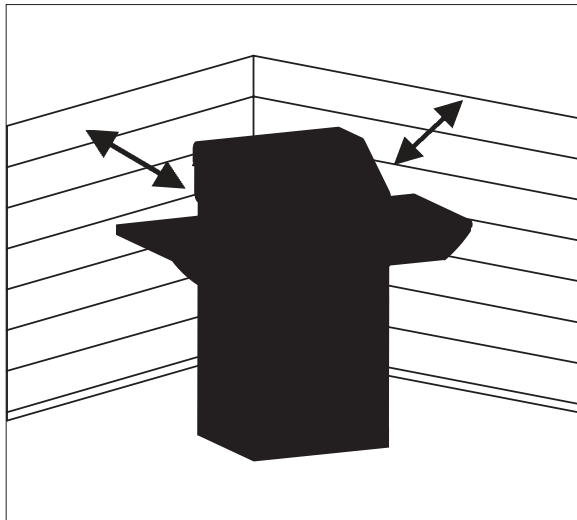
INSTALLATION

The installation of this appliance must be in accordance with all local codes, or in the absence of local codes: Canadian installation must conform to the current national standards, which at this time are CAN/CGA-B149.1/2-Natural Gas/Propane installation code.

ADDITIONAL WARNINGS

Minimum clearance to adjacent combustible materials:

- **36" from furthest protruding edge on all sides of the barbecue.**
- **DO** always keep the area around this barbecue clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper or oily rags.
- **DO** remember this barbecue is for **outdoor use only** and is **not** for use on any boat or recreational vehicle.
- **DO** use this barbecue outdoors in a well-ventilated area place at least 76cm (30 1/2") from any dwelling or building.
- **DO** always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.
- **DO** check burner flames regularly.
- **DO NOT** operate this barbecue under any overhanging or unprotected construction.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** leave your barbecue unattended while in operation.
- **DO NOT** obstruct the flow of combustion and ventilation air to the barbecue.
- **DO NOT** use while under the influence of drugs or alcohol.
- **DO NOT** store any spare L.P. (propane) cylinder, full or empty, under or near your barbecue.
- **DO NOT** allow children or pets to play anywhere near the barbecue.
- **DO NOT** block holes in sides or back of grill.
- **DO NOT** use charcoal or ceramic briquettes in a gas grill.
- **DO NOT** attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- **DO NOT use grill until leak-tested, and a safety check is completed.**



Minimum clearance of 36" on both sides and rear of the barbecue.

L.P. GAS CYLINDER REQUIREMENTS

DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.

LP-gas supply cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders Spheres and Tubes for the Transportation of Dangerous Goods.

GAS HOOK-UP'S AND WARNINGS

(LP) LIQUID PETROLEUM GAS

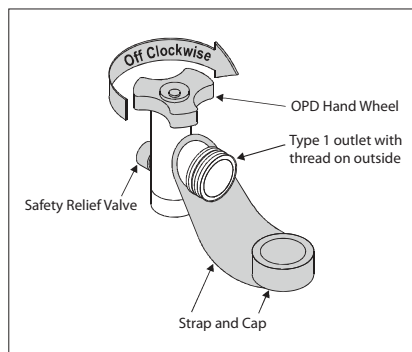
- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP cylinder requirements:

- Use LP cylinders **only** with these required measurements:
- 12"(30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN /CSA-B339, Cylinders spheres and tubes for transportation of dangerous goods. See LP cylinder collar for marking.

LP cylinder valve must have:

- **Shut-off valve** with a correct cylinder valve output as specified in current standards. CAN / CGA 1.6g-M97 Outdoor Gas Grills. USA: ANSI Z21.58a-2006/CSA 1.6g-2006 Outdoor Cooking Appliances.
- Type 1 outlet compatible with regulator or grill. The type 1 valve is easily recognized by the large external thread on the outside of the valve.
- Safety relief valve with direct connection to the vapour space of the cylinder.
- **UL listed Overfill Protection Device (OPD)**. This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.
- A device **for vapor withdrawal**.
- A **collar to protect the LP tank shut off valve**.
- A **ring on the bottom** of the LP tank to secure it to the support assembly.



WARNING

Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.

DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.

Before opening LP cylinder valve, check the coupling nut for tightness.

DANGER

- NEVER store a spare LP cylinder, empty or full, under or near the appliance.
- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire or explosion with risk of property damage, serious injury or death.
- Do not store objects or materials inside the barbecue cart enclosure that would block the flow of combustion air to the underside of either the control panel or the burner box.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.



LP GAS WARNINGS:

- Always turn cylinder valve off when the barbecue is not in use.
- Always handle the tank valve with the utmost care.
- Never connect an unregulated LP gas cylinder to the barbecue
- Always keep the cylinder, in use, securely fastened in an upright position
- Never expose the cylinder to direct sunlight or excessive heat.
- Never insert any kind of object into the valve outlet as this may cause damage to the Backcheck. A damaged Backcheck can leak resulting in fires, explosions, property damage, sever injuries or death.
- Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Make sure the storage area has a lot of ventilation.
- Do not store an LP cylinder in an area where children play.

L.P. CYLINDER REMOVAL, TRANSPORT AND STORAGE

Before disconnecting the LP cylinder:

1. Turn OFF all control knobs and the LP cylinder valve.
2. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Remove LP Cylinder from inside cart.
3. Install safety cap onto LP cylinder valve. Always use cap supplied with tank valve.

- **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**

WARNING

When transporting and storing the cylinder, make sure it is in an upright position and not on its side. Do not smoke around cylinder, especially when transporting in a vehicle.

L.P. CYLINDER FILLING

- Use only licensed and experienced dealers.
- **Ensure that the dealer checks and tests the tank for leaks after filling**
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance.

WARNING

If the above instructions are not completely adhered to, it could cause a fire/explosion, resulting in death or serious Injury, or property damage.

CAUTION

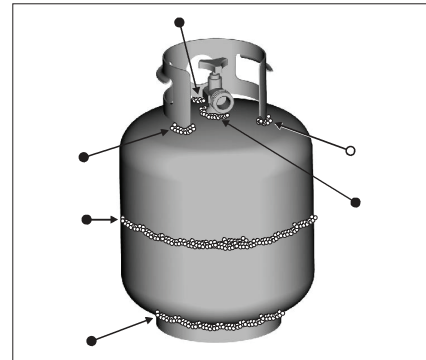
A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.

LP Cylinder Leak Test For Your Safety

ATTENTION: Leak Test must be repeated each time the LP cylinder is exchanged or refilled.

- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks
- BBQ must be leak tested outdoors in a well ventilated area, away from ignition sources such as gas fired electrical appliances. During leak test, keep your BBQ away from open flames or sparks.
 - Use a clean paint brush and a 50/50 mild soap solution.
 - Brush soapy solution onto areas indicated by arrows in figure below.

**DO NOT USE HOUSEHOLD CLEANING AGENTS:
Damage to gas train components can result.**



⚠ WARNING

If growing bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department.

SAFETY HOSE AND REGULATOR

Propane Models:

Your Barbecue is designed to operate on L.P gas at a pressure of 2.74Kpa (11" water column). A regulator preset to this pressure is supplied with your Barbecue.

Hose and Regulator comes equipped with the following:

Type 1 quick closing connection system which incorporates the following safety features:

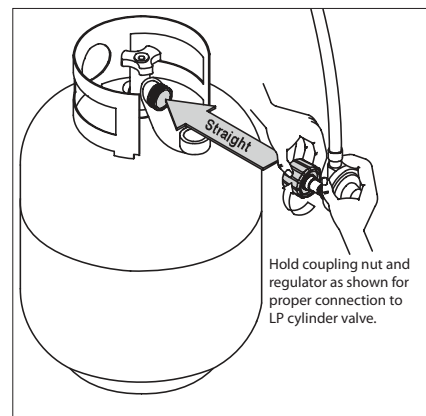
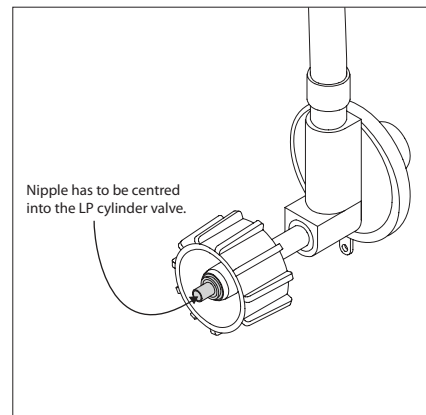
- Will not allow gas to flow until a POSITIVE CONNECTION has been made
- Has a THERMAL COMPONENT that will automatically shut off the flow of gas if a temperature of 115-150°C (240-300°F) is reached.
- Has a Flow Limiting Feature, which will restrict the flow of gas to 10 cubic ft/ hour in the event of a leak, improper lighting procedure, or regulator malfunction.

Connecting Regulator to the LP Cylinder

1. LP cylinder must be properly secured onto grill.
2. Turn all control knobs to the OFF position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.
5. Hold regulator and insert nipple into LP cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.
6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance.

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**



⚠ DANGER

Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

LEAK TESTING THE VALVE, HOSE AND REGULATOR ASSEMBLY

1. Turn all grill control knobs to OFF.
2. Ensure that the regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto hose and regulator and all connections from the LP tank to the main and side burner manifold.
5. If “growing” bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by giving the serial, model number and name and part number of items needed (see parts list) to the **CENTRO Customer Care 1-877-707-5463**.
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



WARNING

For all new, at home, natural gas connections please contact a certified gas technician to install your natural gas barbecue.

FOR NATURAL GAS MODELS (if applicable)

All Centro Natural Gas Barbecues come equipped with a 12' Natural Gas hose with a quick connect socket connection. This will allow you to attach your Barbecue to your residential gas line.

To Connect

1. Push back the sleeve on the Quick Connect socket and insert plug and release the sleeve as shown.
2. Push the two pieces together until the sleeve snaps forward, to lock the plug in the socket.

To Disconnect

1. Push sleeve back and pull the plug out.

Testing For Gas Leaks

Before attempting to operate this Grill:

- Always confirm that all burner control knobs are in the OFF position.
- Always connect the gas supply hose first, open lid and then open the gas shutoff valve.
 - Always use a brush or spray bottle to apply a 50/50 solution of liquid soap and water to all connection points, to test for gas leaks. Never use a match or open flame for that purpose.
 - Always look for bubbles to appear, as the appearance of bubbles will indicate a gas leak.
 - Always turn off the gas immediately and tighten the connection, if you find that a leak has been detected.
 - Before lighting the grill, always repeat this procedure until no further gas leaks are found.
 - If a leak cannot be stopped, do not attempt to light the grill. Always contact a certified Natural Gas technician for assistance or the **Centro Customer Care Hotline for assistance. 1-888-707-5463**.

NATURAL GAS HOOK-UPS AND WARNINGS

NEW Natural Gas Barbecue

If you are experiencing poor natural gas barbecue performance, including but not limited to low flame, low heat or poor heat distribution, please review the following information:

- Always consult the Rating Label on the back of the barbecue to confirm that it has already been configured to burn natural gas.
- If experiencing performance issues with a brand new barbecue hooked up to an older natural gas home connection, it is possible that the natural gas supply line is not able to supply up to the essential 85,000 BTU's required (depending on the model). Please contact Centro Customer Care for requirements and then consult with your certified natural gas technician.
- All gas supply plumbing must be carried out by a qualified service agency. The Supply connection shall be carried out in accordance with provincial authorities having jurisdiction, and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements.
- A shut off valve must be installed between the barbecue and the main supply. **For natural gas, use a 3/8" or 1/2" natural gas supply line capable of an input of up to 85,000 BTU's (depending on the model).**
- **When conducting pressure test always isolate the barbecue from the gas supply piping system** by disconnecting the barbecue and closing its individual manual shutoff valve. **The gas supply piping system should be tested at pressures which exceed 1/2 psi (3.5kPa).**
- All gas supply plumbing **must be able to supply 7" water column to the barbecue WITH ALL BURNERS IN OPERATION.**



WARNING

ALL Centro BBQ's are sold either NATURAL GAS or PROPANE READY and are not convertible from one gas source to another.

OPERATION — LIGHTING INSTRUCTIONS

Lighting the Main Burners:

1. Open lid and inspect the Barbecue and burners to confirm that all components are properly positioned before lighting the main burners.
2. Always confirm that all burner control knobs are in the OFF position before opening the gas supply.
3. Turn on the gas supply valve at the tank (1 to 2 turns) or turn on the main natural gas supply valve.
4. Turn the selected burner control knob to the HIGH position by pushing in and turning the knob counter clockwise.
5. Immediately activate the Igniter. The selected burner should light within five seconds. Light the burners sequentially from either left to right or right to left.
6. If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes for the gas to clear and repeat the lighting procedure.
7. If the burner will not light when using the ignitor, follow the match lighting instructions.



WARNING

Never stand with your head directly over the barbecue when preparing to light the main burners, to prevent possible bodily injury.

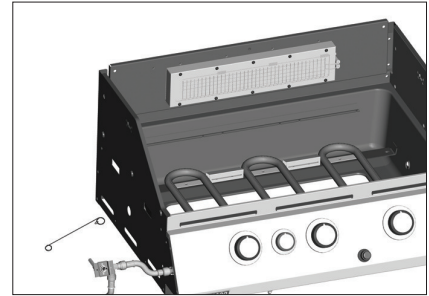


ATTENTION

Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.

Match-Lighting Main Burners

1. Open lid. Turn off all control knobs. Ensure LP cylinder is closed.
2. Turn on the gas supply valve at the tank (1 to 2 turns) or turn on the main gas supply valve.
3. Insert a lit match or a butane lighter into the match lighting hole located on the left hand side or right hand side of the barbecue cart (on the under side of the burner side shelf).
4. Turn the selected burner control knob, either the far right or far left, to the HIGH position. Be sure the burner lights and stays lit.
5. Light adjacent burners in sequence by pushing knobs in and turning to "HI".



Model may not be exactly as shown.

Lighting the SIDE BURNER (if applicable)

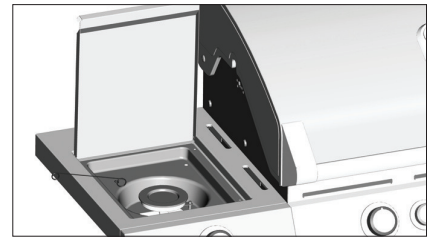
1. Open side burner lid. Confirm that all burner control knobs are in the OFF position before opening the gas supply.
2. Turn on the gas supply valve at the tank (1 to 2 turns) or turn on the main gas supply valve.
3. Turn the burner control knob to the "HI" position.
4. Immediately activate the Igniter. The selected burner should light within five seconds.
5. If ignition does NOT occur in 5 seconds, turn the burner control OFF, wait 5 minutes for the gas to clear and repeat the lighting procedure.
6. If the burner will not light when using the ignitor, follow the match lighting instructions.

⚠ WARNING

Do not lean over grill while lighting.

Match lighting the SIDE BURNER (if applicable)

1. Open lid. Turn OFF all control knobs. Ensure LP cylinder is closed.
2. Turn on the gas supply valve at the tank (1 to 2 turns) or turn on the main gas supply valve.
3. Insert a lit match or a butane lighter under the side burner grate.
4. Turn the side burner control knob to the "HI" position. Be sure the burner lights and stays lit.



Model may not be exactly as shown.

⚠ CAUTION

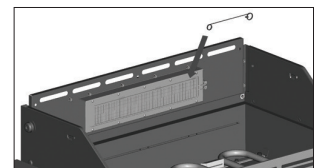
If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury. Turn controls and gas source OFF when not in use.

⚠ WARNING:

Never operate main BBQ burners in conjunction with the Rotisserie burner, as this may result in overheating your BBQ, fire, explosion, personal injury or property damage.

Lighting the ROTISSERIE BURNER (if applicable)

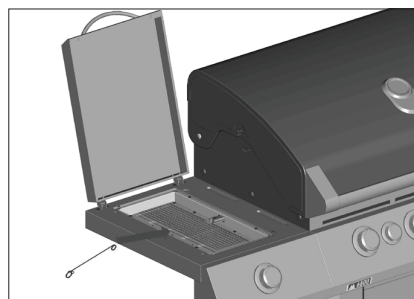
1. Open BBQ lid. Ensure all control knobs in the OFF position before opening the gas supply.
2. Turn on the gas supply valve at the tank (1 to 2 turns) or turn on the main gas supply valve.
3. Turn the Rotisserie burner knob to the "HI" position.
4. Press and hold ELECTRONIC IGNITER button.
5. If the Rotisserie burner does NOT light, turn knob to OFF, wait 5 minutes, and then repeat lighting procedure.
6. If the Rotisserie burner still does not light follow the match lighting procedure for the Rotisserie burner.



Model may not be exactly as shown.

Lighting the SEAR ZONE Infrared Burner (if applicable)

1. Open Sear Zone Side burner lid. Ensure all control knobs in the OFF position before opening the gas supply.
2. Turn on the gas supply valve at the tank (1 to 2 turns) or turn on the main gas supply valve.
3. Turn the Sear Zone burner control knob to the SEAR/"HI" position.
4. Press and hold ELECTRONIC IGNITER button.
5. If the Sear Zone does NOT light, turn knob to OFF, turn off LP or NG gas, wait 5 minutes, and then repeat lighting procedure.
6. If the Sear Zone burner still does not light follow the match lighting procedure for the Sear Zone.



Centro 6800 only.

⚠ WARNING

Never operate main BBQ burners in conjunction with the Rotisserie burner, as this may result in overheating your BBQ, fire, explosion, personal injury or property damage.

Match lighting the Sear Zone Infrared burner (if applicable)

1. Open lid Sear Zone side burner lid. Ensure all Control knobs are in the OFF position before opening the gas supply.
2. Turn on the gas supply valve at the tank (1 to 2 turns) or turn on the main gas supply valve.
3. Place a lit match or a butane lighter directly beside the Sear Zone electrode.
4. Turn the Sear Zone control knob to the SEAR/"HI" position. Be sure the burner lights and stays lit.

⚠ ATTENTION

Always preheat barbecue before starting cooking. Light all burners and adjust them to the HIGH position for 5 to 10 minutes with the lid closed. Following preheat; adjust the controls to medium setting for most cooking requirements.

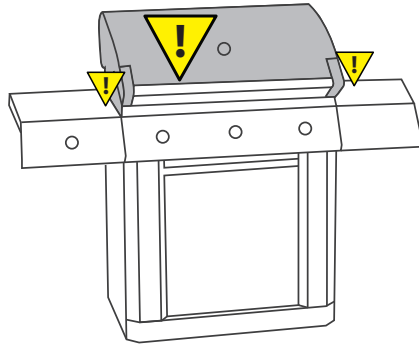
Turning Grill Off

1. Turn all knobs to OFF position.
2. Turn LP cylinder off by turning hand-wheel clockwise to a full stop or turn off natural gas supply valve.

⚠ WARNING

If the heat output is too low, the flow control feature may have been activated by a gas leak or improper lighting procedure. If so, turn off the burner valve and cylinder valve, and perform a "Leak Test". If there aren't any leaks, re-light the burner.

If the selected burner does not light, immediately turn the burner control knob and cylinder valve to the OFF position, to prevent gas buildup. Wait five minutes for the gas to clear and then repeat the preceding starting procedure. If the burner will not light when using the ignitor, follow the match lighting instructions.



- **CAUTION!**
- **AVOID BURNS!**
- **DO NOT TOUCH WHEN BBQ IS IN USE!**
- **EXTREMELY HOT SURFACE!**
- * **SHADED AREAS BECOME EXTREMELY HOT WHEN IN USE.**

Grilling Tips

- Create an improved, non-stick cooking surface by coating all cooking grates with vegetable shortening or cooking oil before preheating.
- To reduce flare up's keep the BBQ clean, cook lean cuts of meat, trim excess fat and avoid cooking over very high temperatures.
- Always preheat the appliance on HIGH before adding food.
- Always ensure that the temperature is adjusted following preheat. HIGH is intended for fast pre-heating of the appliance, searing steaks and other cuts of meat.
- Medium heat is intended for most grilling, baking and roasting
- Low heat is intended for warming, smoking or cooking delicate foods
- Never pierce meat with a fork
- Do not add salts to meat prior to grilling as it may reduce the "juiciness" of the meat
- Do not place frozen meats on the BBQ cooking grates as this will permanently damage the cooking surface. Thaw at room temperature or in a fridge.
- When basting foods wait until approximately half way through the cooking cycle before adding sauces.
- Always cook with lid down to preserve BBQ temperature.
- Always position BBQ side burner away from wind and cold air for best performance
- After every use, allow BBQ to cool, empty grease pan, wipe outside surfaces with a suitable cleaner, dry and protect surfaces with a grill cover.

General Side Burner Tips (Centro 3800, 4800, 5800, 6800 and Breakfast Centre)

Your side burner will boil, sauté, stir fry and warm with ease.

- For best results preheat your side burner for 10-15 minutes on "HI".
- When boiling water or warming foods always ensure that you are using a covered pot or wok.
- Ensure that your gas barbecue is positioned away from high winds or cold air as this will adversely affect your side burner preheating and cooking performance.
- Your 10,000-13,000 BTU side burner will take longer to preheat and cook than your indoor range.
- Remove all food residue and dirt on burner surface.
- Inspect and clean your side burner orifice periodically and confirm that it is clear of food residue, cobwebs or other insect debris that may cause a FLASH FIRE.

General Rotisserie Burner Tips (Centro 4800, 5800 and 6800)

Your Rotisserie burner delivers the succulent self-basted flavours of chickens, ducks, pork, beef or lamb roasts that only rotisserie cooking can achieve. Because the Rotisserie Burner uses radiant infrared heat, cooking times are shortened.

- Tie the poultry or meat with a string to keep the shape uniform all around. If the meat is too heavy or irregular it may not rotate well and should be cooked by an indirect method without a spit.
- For best results always use meat that has been thawed overnight in the fridge or at room temperature.
- Insert rod lengthwise through the meat and fasten with forks.
- Tighten screws with pliers as they tend to loosen during turning process.
- Remove the warming rack prior to use.

- This gas barbecue has a 12,000 BTU infrared rear burner. The rear burner is designed to be used in conjunction with the Centro Rotisserie Kit. See the Rotisserie Kit for usage and assembly instructions.
- Place the prepared spit rod across the hangers inside the grill.
- Install motor.
- Place a shallow cooking pan underneath meat. Adding water, beer, wine or consommé for added flavour. This dish is used to collect drippings for fast basting and naturally delicious gravy, and keeps your appliance clean.
- Basting liquid should be added as required and should never be allowed to evaporate.
- To seal in juices, and for the best cooking results, ensure that the BBQ lid remains closed and the burner temperature adjusted when needed.
- Always begin by searing meat uncovered on HIGH. Covering meat with aluminum foil and adjusting temperature if necessary.

⚠ DO NOT OPERATE REAR BURNER AT THE SAME TIME AS THE MAIN BURNERS

General Sear Zone Infrared Side Burner Tips (Centro 6800): NOW Temperature Adjustable Warnings:

- Your Sear Zone infrared side burner includes a reversible griddle accessory and a versatile pot and wok burner grate. Always position the accessory needed first, before lighting the sear zone side burner.
- ALWAYS wear protective gloves when using this high intensity infrared side burner.
- ALWAYS keep children, pets and guests away from this side burner when in operation
- The Infrared side burner lid is for STORAGE ONLY. Only close after burner has cooled down.
- Never close the lid when the infrared burner is in operation.
- Never place frozen foods on cooking griddle. Always thaw in fridge or at room temperature prior to cooking.
- This infrared side burner is temperature adjustable. Only use the “Hi” setting for preheating (only 2 minutes), or for searing foods.
- Avoid overcooking foods by using the temperature setting that best describes the foods you are cooking.
- Due to the intense heat of the Sear Zone burner, food left unattended over burners will burn quickly.
- Avoid Flash Fires by routinely inspecting and cleaning the Sear Zone side burner Venturi tube of all debris.
- When using the cooking griddle, ensure that the griddle is properly seasoned with VEGETABLE SHORTENING, before preheating. For delicate, fast cooking foods such as eggs, or pancakes always ensure that you preheat for no more than 2 minutes and reduce temperature to SIMMER.
- Fry – Should be used when cooking with a Wok top. Ensure that a lid or splatter screen is used to protect against grease splatter.
- Sear - Use the reverse side of the griddle with the searing ridges for all steaks and seafood that you wish to sear. Always reduce temperature after 2 minutes.

For more information regarding Sear Zone usage, troubleshooting, and cooking time charts visit us at www.centrobbqs.com.

L.E.D. BBQ LIGHTS (pre-assembled to the Centro 6800)

⚠ Attention

- **DO NOT** operate BBQ lights when the BBQ lid is closed
- **DO** remove BBQ lights when storing BBQ for long periods of time.
- **DO** remove batteries from BBQ lights compartment during storage periods.
- **DO** avoid water and environmental damage by removing BBQ lights in harsh weather

Regulator Flow Limiting Device

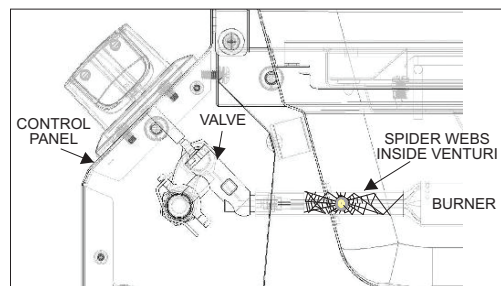
If you are experiencing any of the following performance issues you may have activated the flow limiting feature in your regulator:

- Burners not getting hot enough
- Low or incomplete burner flames
- Low gas pressure
- Burners not staying lit

Resetting the Regulator Flow Limiting feature

1. With all control knobs and the gas source in the OFF position, Open the BBQ lid
2. Disconnect the hose and regulator from the Propane tank
3. Turn all BBQ control knobs to the "Hi" position
4. Let stand for 1-3 minutes, allowing all excess gas in valves and manifold to dissipate
5. Turn all BBQ control knobs back to the "OFF" position
6. With the BBQ lid still OPEN, reconnect the hose and regulator to the propane tank- Do not cross thread the connection.
7. Hand-tighten only.
8. Check all hose connections to ensure that a positive seal has been made.
9. Slowly turn ON the propane gas supply, ¼ to ½ a turn.
10. Wait approximately 5 seconds for the hose and regulator pressure to stabilize (to prevent the flow limiting device feature from being re-activated).
11. Turn the selected burner control knob, to the "Hi" position
12. Press the Electronic ignition button, or use the match and match holder, or a BBQ lighter to ignite the selected burner.

Avoid activating the Flow Limiting Feature by following the proper start up and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system, and that a positive connection has been made between the gas source and manifold assembly.



Keeping your BBQ's burners free and clear of debris, checking for obstructions including spider webs, will ensure that your family is protected from serious safety hazards such as FLASH and GREASE Fires. For more information regarding these issues please visit www.centrobbqs.com.

Spiders and insects are attracted to the smell of propane and natural gas, and often build nests inside your BBQ's burners, which is the root cause of a FLASH BACK FIRE. Lighting your burners without first checking and cleaning out the Venturi tubes, burner ports, and the inside of burners can lead to a serious flash fire resulting in damage to the BBQ, property and/ or personal injury.

See the Cleaning and Maintenance section of this manual for proper burner maintenance.

FLASH FIRES

Characteristics of a Flash Fire

- A fire burning outside of the burner box
- Usually visible behind or under the control panel
- May cause damage to control panel, control knobs, and depending on fire could damage to hose and regulator and/or manifold.
- Burners may burn with large yellow flames
- Burners may not light
- Hot control knobs could indicate flare-up conditions are starting

Prevent Flash Fires by:

- Leak test all connections
- Remove control panel to inspect manifold and valves for damages or leaks
- Remove burners to clean and check for blockages – perform burner safety and maintenance checks

GREASE FIRES

Characteristics of a Grease Fire

- A fire burning inside the BBQ burner box- may become uncontrollable if not monitored
- Usually accompanied by high flames, a lot of smoke and black soot
- May cause charring on the interior of BBQ lid, lid side panels (inside and outside), may damage temperature gauge, cause brownish colouring on stainless steel lids and soot and ash build up on cooking grates.

Prevent Grease Fires by:

- Keeping BBQ clean
- Frequently cleaning the grease collection plate and grease cup
- Frequently changing the ignitor battery.
- Not cooking over maximum heat for extended periods of time
- Burning off build-up on the cooking grates and heat plates after each use

FOR YOUR SAFETY

- **DO NOT** throw water on a grease fire
- **DO** make sure that you follow all safety checks, maintenance procedures and instructions outlined in this manual before operating the BBQ
- **DO** protect your family and home by performing regular cleaning and maintenance of key BBQ parts including burners, flame tamers, grease tray and cooking grates.
- **DO keep baking soda handy to extinguish a fire**

TROUBLESHOOTING

Resolving IGNITOR Performance Issues

If you are having difficulty with your **BBQ's Electronic Ignition** a quick visual inspection of the following will help to identify the cause:

1. Check for un-plugged electrode wires or ground wire.
2. Check wires for damage including tears or breaks
3. Check electrode for cracks in the porcelain insulator
4. Replace battery. Ensure battery is installed correctly
5. Check battery igniter cap for proper threading
6. Check gap between electrode, gas collector box and burner
7. Check for damage to Electronic Igniter Box.
8. Check to ensure that the Electrode sparks when the igniter button is pressed.

PROBLEM	CAUSE	CORRECTIVE ACTION
Igniter does not spark – Burner lights with match but not with the igniter	Electrode Fouled	Wipe the electrode with a soft, clean cloth. If electrode has any build up of grease or corrosion, lightly sand electrode tip and clean with alcohol.
	Electrode or burner is wet	Wipe both parts dry before trying to re-light.
	Electrode Porcelain or ceramic insulator cracked	As the grounding surface of the burner becomes coated with grease and residue, the porcelain insulator on the electrode can crack from the heat. If this occurs, the spark being transferred through the insulator will “bleed” from the crack (cracks collect moisture and reduce the spark), and ignition will occur only after a build-up of gas or not at all. Replace electrode.

PROBLEM	CAUSE	CORRECTIVE ACTION
	Electrode wire (lead wire) is unplugged or has a loose connection	Confirm that the lead wire, from the Electronic Igniter module to the electrode is well attached. Loose or corroded contacts in the igniter system and electrode can impair its functionality. Proper connection can often be restored by simply disconnecting and reconnecting the various electrode wires.
	Electronic Igniter Module battery is dead	The battery located in the Electronic Igniter Module may be dead. Replace battery. The correct position is with the (+) end down. Do not leave battery within Electronic Ignition module for extended periods, if BBQ is not in use. Battery acids and corrosion can result causing permanent damage to the Electronic Ignition module.
	Battery cap not threaded properly	Remove the Electronic Igniter battery cap and re-attach. Ensure that the cap is properly attached without cross threading.
Electrode sparks but the burner will not light.	Electrode not properly spaced	The electrode must be properly spaced in distance from the burner and sit within the collector box, 3/16 or slightly over 1/8 of an inch from the burner – too much or too little of a gap will impair the electrode's ability to have a positive spark, allowing the burner to light
	Damaged collector box	The electrode is covered by the collector box that traps impurities to prevent the electrode and collector box from corroding. If either the electrode or collector box is corroded a light sanding using fine sand paper will restore them to functionality. If the collector box is pierced or worn from excessive corrosion it must be replaced.
	Blockage within Venturi tubes	Burner maintenance must be performed to remove any blockages within the Venturi tubes that are enabling the burner from lighting.
	Low fuel, no fuel, or gas source not opened	Check the LP cylinder fuel level and re-fill if necessary. Open the cylinder valve if closed.
	Flow limiting device in regulator has been activated	Follow proper regulator flow limiting device reset procedure and/or perform a leak test to ensure that the flow limiting device was not activated due to a leak in the system.
	Venturi tubes not properly seated over gas jet orifices	Ensure proper burner installation.

Resolving BURNER Performance Issues

PROBLEM	IDENTIFYING THE CAUSE:
Burner will not light (with igniter or match)	<ul style="list-style-type: none"> • Low or out of propane • Cylinder or the gas supply valve is turned off • Positive connection has not been made between the tank and the regulator. Regulator will not allow fuel in the line • Burner port holes or venturi tubes are blocked • Venturi tubes are not properly seated over valve orifices • The Flow Limiting Device in the regulator has been activated
Burner lights with match but not with igniter (NO SPARK)	<ul style="list-style-type: none"> • Loose Electrode Wire connection • Broken electrode – ceramic casing around electrode damaged • Poor ground – igniter module connection not assembled properly • Battery Damaged or dead. • Faulty igniter
Fire at control knob and control panel = Flash Fire	<ul style="list-style-type: none"> • Burner port holes, Venturi tubes, and/or gas jets are blocked • Burner is improperly seated over gas jet
Yellow smoky flames	<ul style="list-style-type: none"> • Blocked Venturi tubes • Excess cooking salts on burner
Flame blows out on LOW	<ul style="list-style-type: none"> • High Wind condition – Adjust the placement of BBQ to shield from wind • Propane is running low • Burner improperly seated on gas jet • Flame Tamers (heat plates) are not in position • Flow limiting device in the regulator has been activated • NATURAL GAS MODELS: Installation issues related to incorrect size supply line installed and /or Water Column supply is not adequate for a BBQ BTU rating of this BBQ. Do not use a longer Natural Gas hose than is supplied with your BBQ.
Burner does not get hot enough	<ul style="list-style-type: none"> • BBQ needs to be preheated for 10 minutes with a closed lid. Ambient temperatures will affect the performance of your BBQ. Always keep lid closed in colder temperatures. • Flow limiting device in regulator has been activated. See section, what is the flow limiting device? • NATURAL GAS MODELS: Installation issues related to incorrect size supply line installed and /or Water Column supply is not adequate for a BBQ BTU rating of this BBQ. Do not use a longer Natural Gas hose than is supplied with your BBQ.
Low or incomplete flame (assuming burners and Venturi tubes are free and clear of blockages)	<ul style="list-style-type: none"> • Proper start up and shut down procedure not followed. Flow limiting device has been activated and requires resetting • Positive connection not made between tank and manifold. • Positive Vapour lock at coupling nut/LP cylinder connection not made. Disconnect hose and regulator from LP Cylinder and reconnect correctly. • Flame Tamers (heat plates) are missing or not in position • NATURAL GAS MODELS: Installation issues related to incorrect size supply line installed and /or Water Column supply is not adequate for a BBQ BTU rating of this BBQ. Do not use a longer Natural Gas hose than is supplied with your BBQ.
Too much heat/ Excessive flare up	<ul style="list-style-type: none"> • Excessive fat in meat • Grease collection plate and grease cup need to be cleaned • Cooking system including flame tamers and cooking grates have a build up of grease that must be removed • Lower casting of the BBQ is clogged with grease • Must reduce cooking temperature according to the type of foods being cooked.

CLEANING AND MAINTENANCE

Cleaning and Maintaining your BBQ ensures safe and effective use, while eliminating the possibility of PARTS DETERIORATION and POOR PERFORMANCE.

If you are experiencing any of the following performance or safety issues including but not limited to: 1) BBQ not reaching temperature potential, 2) yellow burner flames, 3) you smell gas, 4) popping noises, 5) delayed burner ignition, 6) uneven heat, 7) flash fires, or 8) grease fires, TURN OFF YOUR GRILL immediately and perform the 30 minute maintenance regime shown below.

30 Minute BBQ Maintenance

The 30 Minute BBQ Maintenance should be performed at the beginning of the season before removing the BBQ from storage, and at least twice during the BBQ season (more if the BBQ is being used frequently and/or year-round).

1. Clean BBQ grill housing and lid
2. Remove and clean the burners, flame tamers, cooking grates, warming rack and grease tray
3. Re-assemble all parts removed and ensure proper placement
4. Perform leak test and safety check on all connections

BBQ Housing and Lid

- Always ensure that the BBQ is cool prior to cleaning.
- Remove the warming rack, cooking grates, flame tamers, and burners.
- Use a plastic scraper to remove build-up, food residue and ashes inside the BBQ housing and lid.
- If necessary, wash the inside of the BBQ burner box with a detergent and water solution. Always rinse and dry thoroughly before re-installing parts. To restore luster to parts wipe with a cloth dipped in cooking oil.

Flame Tamers (Heat Distribution Plates)

- Always perform regular maintenance on your flame tamers to remove all debris. Do not allow fats, salty and acidic drippings from marinades to accumulate on your flame tamers.
- Remove and clean heat plates every other time you BBQ or more frequently if cooking for a large group of people.
- Using a grill brush, brush away any buildup from flame tamers. Clean away all remaining debris with mild soap and warm water. Dry thoroughly.
- If your BBQ is being stored outdoors you should clean, remove, and store your flame tamers along with your cooking grates, burners, and igniter battery indoors.
- Avoid moisture and corrosive agents from settling on the surface.

Failure to do all of the above will lead to rapid deterioration of this part. Without removing all heat plates and inspecting them you may not realize the degree of deterioration caused. Following all instructions within this document will ensure a long life for this part and the best performance of your BBQ.

Cleaning the Grease Cup and Grease Tray

- The grease cup and grease tray are located below the burner box of the appliance and is accessible from the rear of the BBQ. It will catch any grease dripping, and food residue that is not burnt off during cooking.
- Always wait for grease to cool before removing the grease cup or collection tray.
- The grease cup and collection tray should be emptied regularly to prevent possible flare ups, spillage or grease fires.
- For easy clean up it is possible to line your grease collection tray with aluminum foil.

Cleaning Burners and Venturi Tubes

1. Remove the cooking grates and flame tamers to reveal the burners.
2. To remove burner you must first remove the hardware used to assemble the burner into the burner box. (WD40 may be used on difficult to remove hardware)
3. Remove the burners
4. Brush the outer parts of the burner using a wire or brass bristled brush.
5. Using a flexible wire, open paper clip, or a drill bit, probe each port hole to clear it of grime and rust.



CAUTION:

Do not use anything larger in diameter than the port hole itself as this may cause damage to the burner port holes.

6. Using a Venturi brush, or bottle cleaning brush, clean the interior of the burner. Special care should be taken to make sure the brush passes through the entire burner interior.
7. Lightly tap the Burner to remove any residue that has been dislodged from the ports and tube. Compressed air can be used to flush out any debris.
8. Visually check the gas jets at the end of each of the valves, for dirt, dust and spider webs. Clean them if necessary.
9. Re-install burners using hardware removed. Ensure that the Burners are installed correctly with Venturi tubes seated correctly over valve gas jet, and firmly in place.
10. Re-install flame tamers and cooking grates

Cleaning and Maintenance of the Sear Zone Burner

- Due to the high intensity of the Sear Zone infrared burner, most drippings and food particles that fall onto the burner surface are immediately incinerated. However, some debris and residue may remain. To remove buildup, operate the Sear Zone infrared burner for an additional 5 minutes on "Hi".
- Avoid impact with hard objects.
- Avoid water damage and other liquids.
- Do not throw water into the grill to douse a flame or control flare ups.
- Do not attempt to operate the infrared burner in open air while raining.
- If ceramic appears to be wet, remove the burner from the grill. Turn upside down to drain the excess water. Bring indoors and dry thoroughly.
- Impaired ventilation of hot air from the Sear Zone: In order for the burners to function properly, hot air must have a way to escape. If the hot air is not allowed to escape, the burners may become deprived of oxygen, causing them to back flash.

Cleaning PORCELAIN CAST IRON COOKING GRATES and GRIDDLE

Tips:

- Always protect cooking grates against RUST/ CORROSION, water, humidity, and moisture damage by following the seasoning steps outlined below.
- Prior to preheating the BBQ, remove all build up from cooking grates using a grill brush.
- Prep cooking grates or griddle with a light coating of vegetable shortening or cooking oil.
- Following every BBQ session operate BBQ on "HI" for an additional 5 minutes to burn off any build-up.

How to season Porcelain Cast iron cooking grates

1. Remove cooking grates from BBQ and brush away all loose, or chipping porcelain and grease build-up, using a BBQ brush
2. Wash cooking grates with soap and water.
3. Rinse and dry thoroughly with paper towels. Important: Never soak or let soapy water sit on the grates for any length of time.
4. Coat entire cooking grate, top, bottom, sides and each rod with vegetable shortening. DO NOT use salted fat such as margarine, butter, or any non-stick cooking spray. Do not use olive oil as it burns off at high temperatures.
5. Place cooking grates in either your conventional oven or in your BBQ for up to 20 minutes at 250-300 to complete the seasoning process. Time may vary depending on cooking appliance.
6. Once completed, the cooking grates must be allowed to cool down before use.

Cleaning STAINLESS STEEL parts

To protect the appearance and integrity of Stainless Steel surfaces, routine cleaning is essential. Contaminants vary greatly in their effect on appearance, corrosivity and ease of removal. Identify the contaminant or experiment with various cleaners in order to resolve issues including the removal of free-iron contamination. It is impossible to wear out the stainless steel by excessive cleaning. But is possible to damage the stainless steel components and damage the corrosion resistance using products **NOT** made for a **Stainless Steel outdoor appliance**.

Cleaning Stainless steel Surfaces:

- Remove grease and other contaminants with a solution of detergent, solvent and water.
- Most cleaners may have corrosive agents and **MUST** be rinsed off and the surface dried thoroughly.
- Always find a small and inconspicuous spot to test cleansers before cleaning the entire BBQ.
- Ordinary carbon steel brushes or steel wool **MUST NOT** be used to clean stainless steel. They will scratch the finish and leave particles embedded on the surface that will corrode.
- Ensure that all stainless steel surfaces are wiped down frequently with a basic vinegar and water solution. If there are other cleaners being used ensure that they are specifically for Stainless Steel **OUTDOOR USE**. Regardless of instructions all cleaners must be rinsed off and dried with a soft cloth.

STORING YOUR BBQ

To avoid BBQ deterioration and degradation of parts, please perform the following tasks, prior to storing your BBQ for the season.

- Remove and clean all BBQ components as outlined in the care and maintenance section of this manual
- Oil cooking grates with vegetable shortening after cleaning, and wrap them in a towel and store indoors.
- To help prevent rust or corrosion, do not leave your Porcelain Cast Iron cooking grates in any humid, moist or damp conditions over a long period of time
- Be sure to either wrap your cooking grates in towels when not in use, storing in a dry area, or season and wrap in news paper, storing indoors.
- If storing unit away for the winter, or for a prolonged period of time, remove the igniter battery to avoid corrosion
- **If storing the BBQ indoors:** the propane cylinder **MUST** be removed. The propane cylinder **MUST** always be stored outdoors, in a well ventilated area. When storing your BBQ in a garage, you should place a piece of cardboard underneath your BBQ to protect it from premature corrosion.
- **If storing the BBQ outdoors:** the propane cylinder valve must be turned off. Cover the barbecue. **DO NOT** under any circumstances store the barbecue in the garage or near any heat source. Use a BBQ cover to help protect your BBQ from the direct environment (i.e. Rain, snow, animal droppings, etc.). However, please keep in mind that this will not protect your BBQ from moisture, condensation, and other corrosive agents. Routine cleaning is necessary.

WARRANTY AND SERVICE

BEFORE YOU CALL FOR SERVICE have the below information ready:

1. **Serial number:** The serial number is located on the upper rear panel of your BBQ, on the rating plate, as well as on the front cover of the user manual.
2. **Model number:** The model number is located on the front cover of the user manual, the bottom right corner of the rating label and also on your cash register receipt.
3. **Proof of purchase** by the original owner.

Call the Centro® Customer Care Hotline 1-877-707-5463
HOURS: 8AM- 7PM EST Mon-Fri, Closed Saturday and Sunday

IF YOUR PRODUCT IS DAMAGED:

1. Call the Centro® Customer Care Hotline 1-877-707-5463
2. **Do not return to the store for replacement of damaged or defective parts.** Centro® Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Loss or Damage:** If damage is unnoticed until merchandise is unpacked, resolve issue by contacting Centro® Customer Care immediately. Missing or damaged parts should be claimed within 15 days of purchase.

To ensure your satisfaction and for follow-up service,
register your BBQ online at www.centrobbqs.com

LIMITED Warranty:

Trileaf Distributions®, hereby warrants to the ORIGINAL PURCHASER of this Centro® Barbecue that it will be free of defects in workmanship, for a Limited 1-5 years, model specific, from the date of purchase, as follows:

Please see Limitations and Exclusions section on the following page.

Cuisine Sink and Preparation Station (85-1140) - Limited 3 Year

Limited 3 Year:

Faucet
Sink Assembly
Draining Assembly
Door Assembly

Limited 1 Year:

All remaining parts

Centro 2800 (85-1614 and 85-1650) and Cuisine Breakfast Station (85-1117)- Limited 3 Year

Limited 3 Year:

Stainless Steel burners
Manifold and Valve Assembly
Carryover Bar
Cooking Grates
Warming Rack
Hose and Regulator/ Natural Gas Hose

Limited 1 Year:

All remaining parts

Centro 3800 (85-1626 & 85-1651), Centro 4800 (85-1627 & 85-1652), 5800 (85-1628 & 85-1653) and 6800 (85-1629 & 85-1654) - Limited 5 Year

Limited 5 Year:

Stainless Steel burners
Manifold and Valve Assembly
Carryover Bar

Limited 3 Year:

Cooking Grates
Warming Rack
Hose and Regulator/ Natural Gas Hose

Limited 1 Year:

All remaining parts

CAUTION

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary. For residential use ONLY. Do not use for commercial cooking.

WARNING

Do not attempt to repair or alter the hose/ valve/ regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

LIMITATION AND EXCLUSIONS

Trileaf Distributions® has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when barbecue is used in Canada
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its grill products.
4. Trileaf Distributions® shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Trileaf Distributions® will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Trileaf Distributions® does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Trileaf Distributions®
9. The attached limited Warranty registration card must be filled in and returned with a copy of the register receipt within 30 days from the date of purchase. Alternatively, you can visit www.centrobbqs.com to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

Trileaf Distributions® excludes from its warranty the following:

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling,
- b. Damages caused by improper assembly or installation, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual,
- c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of insects from venturi tubes, resulting in a flash fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source,
- d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor stainless steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces,
- e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

***To ensure your satisfaction
And for follow-up service, register your grill online at:
www.centrobbqs.com***

STOP

Do not return the product to the store.

IF YOU NEED HELP OR PARTS, CALL THE CENTRO HOTLINE

1-877-707-5463

HOURS: 8AM-7PM EST Mon-Fri, Close Saturday and Sunday

GET HELP FOR:

**MISSING/DAMAGED PARTS • ASSEMBLY • TROUBLESHOOTING • WARRANTY ASSISTANCE
• PRODUCT INFORMATION**

TIP: ASSEMBLE YOUR GRILL IMMEDIATELY. MISSING OR DAMAGED PARTS SHOULD BE CLAIMED WITHIN 15 DAYS, OF PURCHASE.

GRILL SAFETY CHECK

For your family's safety, please check the following:

- READ and UNDERSTAND the owner's manual
- PERFORM LEAK TEST on all connections as specified in this user manual. Leak Checks should be performed on all new BBQ's even if assembled by an assembler or gas technician. Leak checks should be performed frequently thereafter.
- INSPECT and CLEAN burner tubes to avoid flash fires caused by spider webs and other blockages. Inspect gas jets to ensure they are correctly installed in burner tubes. **Never leave a lit grill unattended.**
- BEFORE OPENING THE GAS SUPPLY, ensure the lid is open, control knobs are in OFF position, gas is turned off, and the regulator is attached to tank correctly. Then follow the PROPER LIGHTING PROCEDURE as shown in the manual. If above steps are not followed, you may experience low flames, or other performance issues.
- CHECK that the regulator nipple is centered into the LP tank valve. Do NOT cross thread this connection. Cross threading may result in a fire, or explosion.
- AVOID dangerous grease fires by performing regular cleaning and maintenance of interior casting, the grease collection system, flame tamers and cooking grates.