



# Outdoor 3 Burner Gas Grill

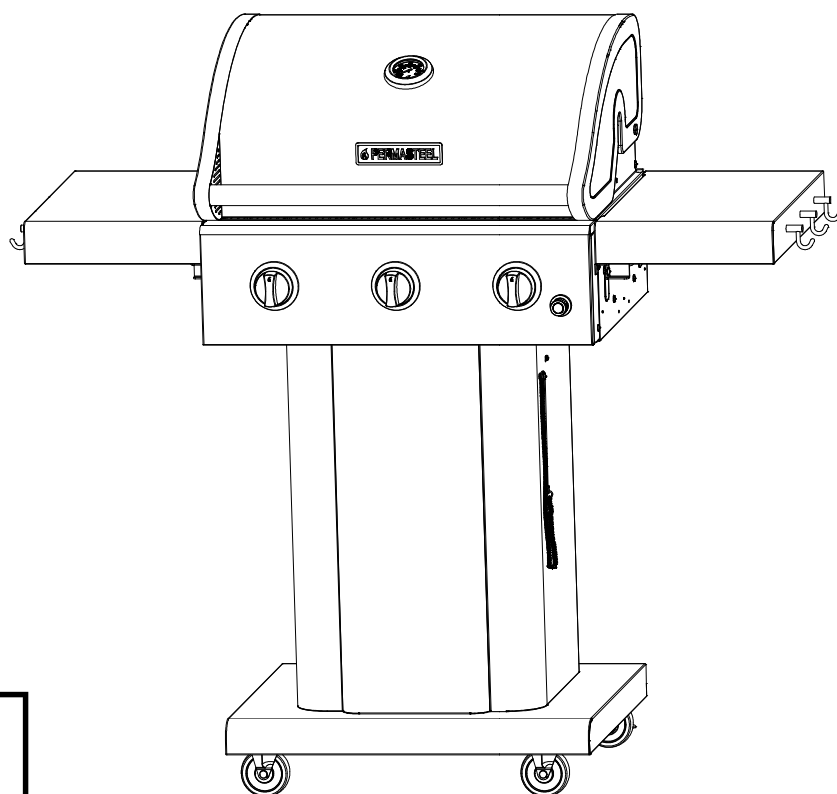
## Use & Care Guide

MODEL NUMBER: PG-4030400LG

ITEM NUMBER: PG-40301-BK

PG-40301-MO

PG-40301-AZ



### WARNING

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



### DANGER

If you smell gas:

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

**FOR OUTDOOR  
USE ONLY**

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# Important Safety Information

*Thank you for your purchase of our BBQ Gas Grill. We sincerely wish you will enjoy using our fine products.*

- *Please read this User's Manual in its entirety before using the grill.*
- *Please contact our customer service at (888)-287-0735 if you have any questions.*
- *Please read this User's Manual carefully. Failure to follow the provided instruction can result in seriously bodily injury and/or property damage.*
- *Some parts of this grill may have sharp edges. Please wear suitable protective gloves.*
- **IMPORTANT:** *This grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.*
- **NOTE TO INSTALLER:** *Leave this User's Manual with the customer after delivery and/or installation.*
- **NOTE TO CONSUMER:** *Leave this User's Manual in a convenient place for future reference.*

## Safety Symbols

*The symbols listed here are being used throughout this User's Manual. Please pay special attention to them. The meaning of each of the symbols is listed here:*

-  **DANGER:** *this symbol indicates an imminently hazardous situation which will result in death or serious bodily injury if not properly followed.*
-  **WARNING:** *this symbol indicates a warning of potential serious bodily injury if the instructions are not strictly followed. Please be sure to read and follow all these messages carefully.*
-  **CAUTION:** *this symbol indicates a potentially hazardous situation which may result in minor or moderate bodily injury if the instructions are not properly followed.*

# Installation / Safety Precautions



## WARNING

### READ THIS SECTION FIRST BEFORE INSTALLING THE GRILL

- *This grill is designed to use LP gas only. Please use the grill with the regulator supplied by PermaSteel.*
- *The installation of this appliance must conform with local codes or, in the absence of local codes, with either the **National Fuel Gas Code, ANSI Z223. 1, or CAN/CGA B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.***
- *The LP-gas supply cylinder is to 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.***
- *This grill is safety certified for use in the United States and Canada only. Never modify to use in other places. Modification may cause serious bodily injury or property damage. PermaSteel is not responsible for any modifications, and all warranties will be void.*



**WARNING:** This product can expose you to chemicals including lead, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## Propane & Gas Warning

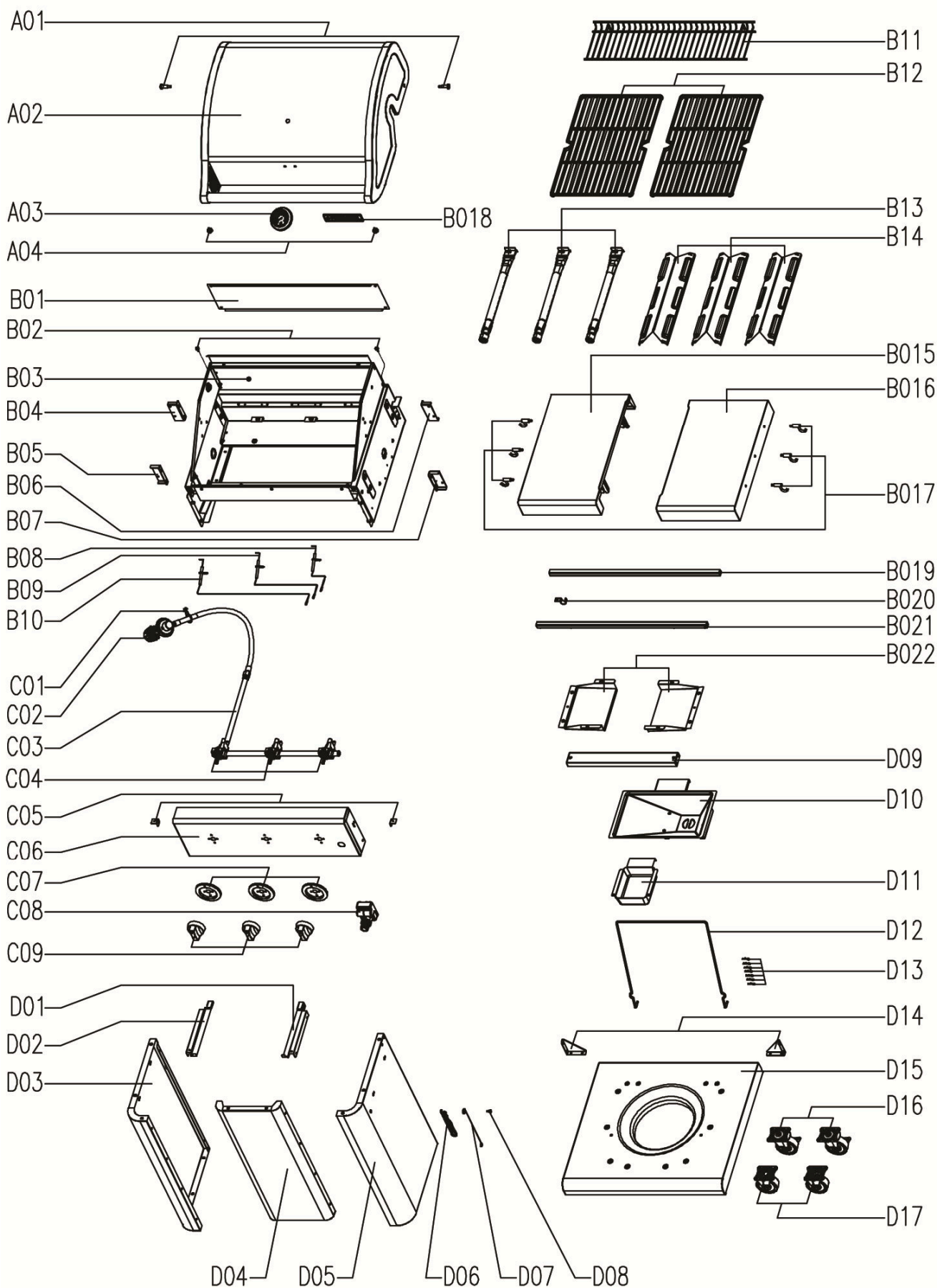


## WARNING

### FOR YOUR SAFETY, PLEASE READ THIS SECTION FIRST

- *If you smell gas:*
  - 1) *Shut off gas to the grill.*
  - 2) *Extinguish any open flames immediately.*
  - 3) *Open the grill lid.*
  - 4) *If the odor persists, please call your gas supplier or your fire department immediately.*
- *Do not store or use gasoline or other flammable items in the vicinity of this grill.*
- *Any LP cylinder that is not connected for use should not be stored in the vicinity of this grill.*

# Exploded View



# Parts List

Key	Description	Part No.	Qty	Key	Description	Part No.	Qty
A01	Rotated Rod, Lid	50300207	2	C04	Gas Valve	30400050	3
A02-A	Lid (color: Black)	30400G32-1	1	C05	Side Shelf Bracket	30400G17	2
A02-B	Lid (color: Azure)	30400G32-2	1	C06	Control Panel	30400G18P	1
A02-C	Lid (color: Mocha)	30400G32-3	1	C07	Control Knob Bezel	30400G35	3
A03	Temperature Gauge	30400G33	1	C08	Electronic Ignition Module	30400403	1
A04	Front Silicone Rubber Bumper	40700103	2	C09	Control Knob	30400G36	3
B01	Back Baffle	30400G03	1	D01	Drip Tray Right Bracket	30400G20	1
B02	Back Silicone Rubber Bumper	50300205	2	D02	Drip Tray Left Bracket	30400G21	1
B03	Firebox	30400G04	1	D03-A	Left Side Panel(color: Black)	30400G22P-1	1
B04	Left Back Side Shelf Support Bracket	30400G05	1	D03-B	Left Side Panel(color: Azure)	30400G22P-2	1
B05	Left Front Side Shelf Support Bracket	30400G06	1	D03-C	Left Side Panel(color: Mocha)	30400G22P-3	1
B06	Right Back Side Shelf Support Bracket	30400G07	1	D04	Front Panel	30400G23P	1
B07	Right Front Side Shelf Support Bracket	30400G08	1	D05-A	Right Side Panel(color: Black)	30400G24P-1	1
B08	No.3 Igniter Wire	30400054	1	D05-B	Right Side Panel(color: Azure)	30400G24P-2	1
B09	No.2 Igniter Wire	30400053	1	D05-C	Right Side Panel(color: Mocha)	30400G24P-3	1
B10	No.1 Igniter Wire	30400052	1	D06	Match Holder Chain	120003	1
B11	Warming Rack	30400G09	1	D07	Match Holder	40800128	1
B12	Cooking Grid	3040030	2	D08	Match Holder Clip	30400G25	1
B13	Main Burner	30400037	3	D09	Back Rail	30400G26	1
B14	Heat Diffuser	40800023	3	D10	Drip Tray	20700015	1
B15	Left Side Shelf	30400G12P	1	D11	Drip Cup	30400G27	1
B16	Right Side Shelf	30400G13P	1	D12	Tank Holder	20700049	1
B17	Tool Hook	30400G34	6	D13	Cotter Pin	110050	6
B18	Name Plate	30400G35	1	D14-1	Panel Support Angle Bar(color: Black)	30400G28P-1	2
B19	Back Rail	30400035	1	D14-2	Panel Support Angle Bar(color: Azure)	30400G28P-2	2
B20	Manifold Clamp	30400G14	1	D14-3	Panel Support Angle Bar(color: Mocha)	30400G28P-3	2
B21	Front Rail	30400033	1	D15-1	Bottom Shelf (color: Black)	30400G29P-1	1
B22	Grease Tray Baffle	30400G15	2	D15-2	Bottom Shelf (color: Azure)	30400G29P-2	1
C01	Hose Holder	30400117	1	D15-3	Bottom Shelf (color: Mocha)	30400G29P-3	1
C02	Regulator	30400051	1	D16	Caster with Brake	40900212	2
C03	Manifold	30400G16	1	D17	Caster	40900213	2

Not Pictured

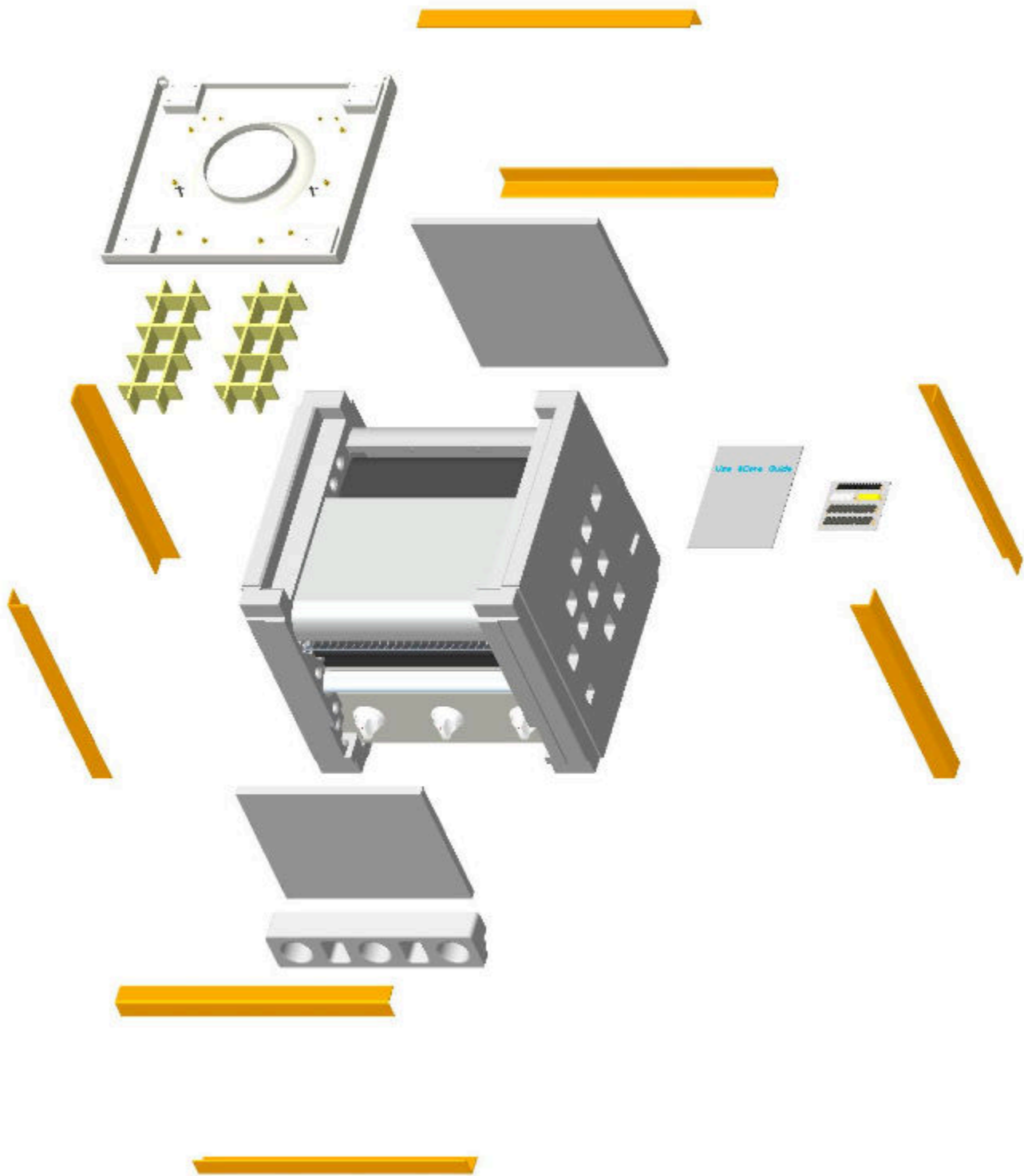
Manual	30400G30P	1
Hardware Blister Pack	30400G31P	1

If you are missing any parts or have damage parts please call 888-287-0735 M-F 8:00-5:00 Pacific Time, for replacement visit us at [www.permasteel.net](http://www.permasteel.net)

# Before Assembly

**READ AND FOLLOW THE INSTRUCTIONS BELOW TO CORRECTLY UNPACK GRILL PARTS FROM SHIPPING BOX.**

Step 1: Carefully open the top of the carton with a box cutter, take out all the grill parts, and packing material above the grill.





**Step 2: With the aid of an assistant, turn grill over on its side as shown below, and remove the top styrofoam endcap. Take out the side panels, front panel and warming rack from the styrofoam.**


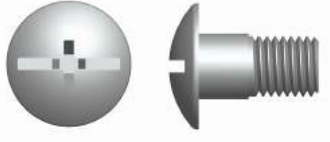
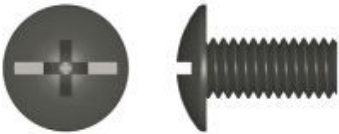







# Hardware

The following hardware is provided in a blister pack for convenient use.

<p><b>M4X10 Screw: 26 pcs</b></p> 	<p><b>M6 x12 Shoulder Bolt: 8 pcs</b></p> 
<p><b>M6X13 Screw: 36 pcs</b></p> 	<p><b>Battery (AA): 1 pc</b></p> 

# Tools

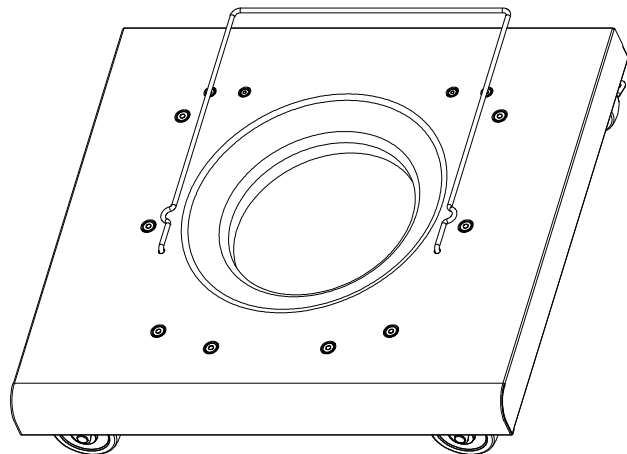
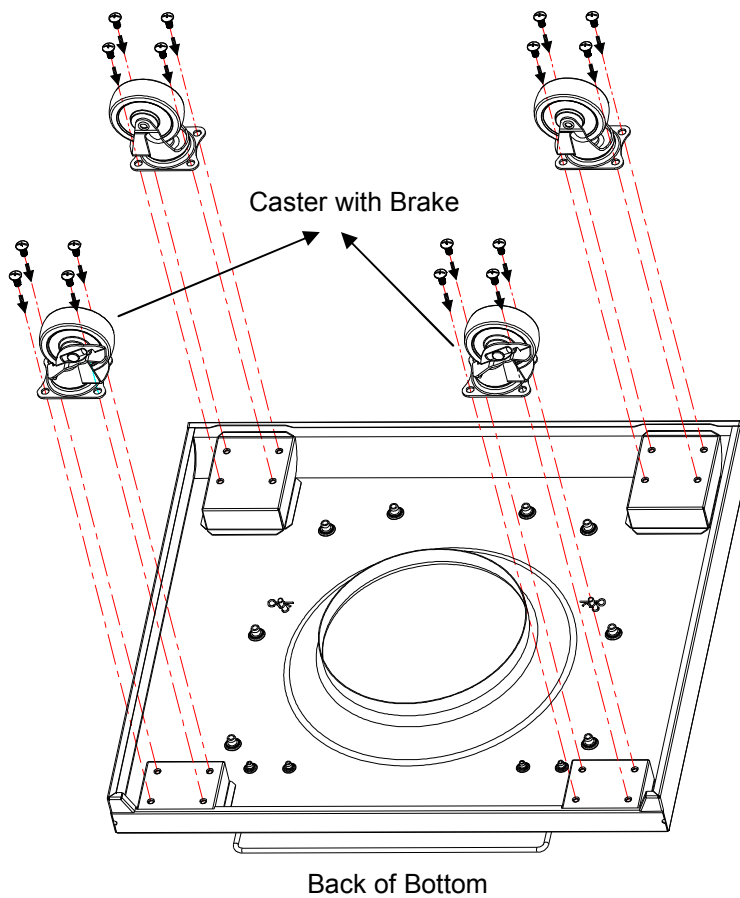
The following tools are required for assembly:

- Adjustable wrench (not provided)
- Screwdriver (not provided)
- 7/16" Combination wrench (not provided)

# Assemble Steps

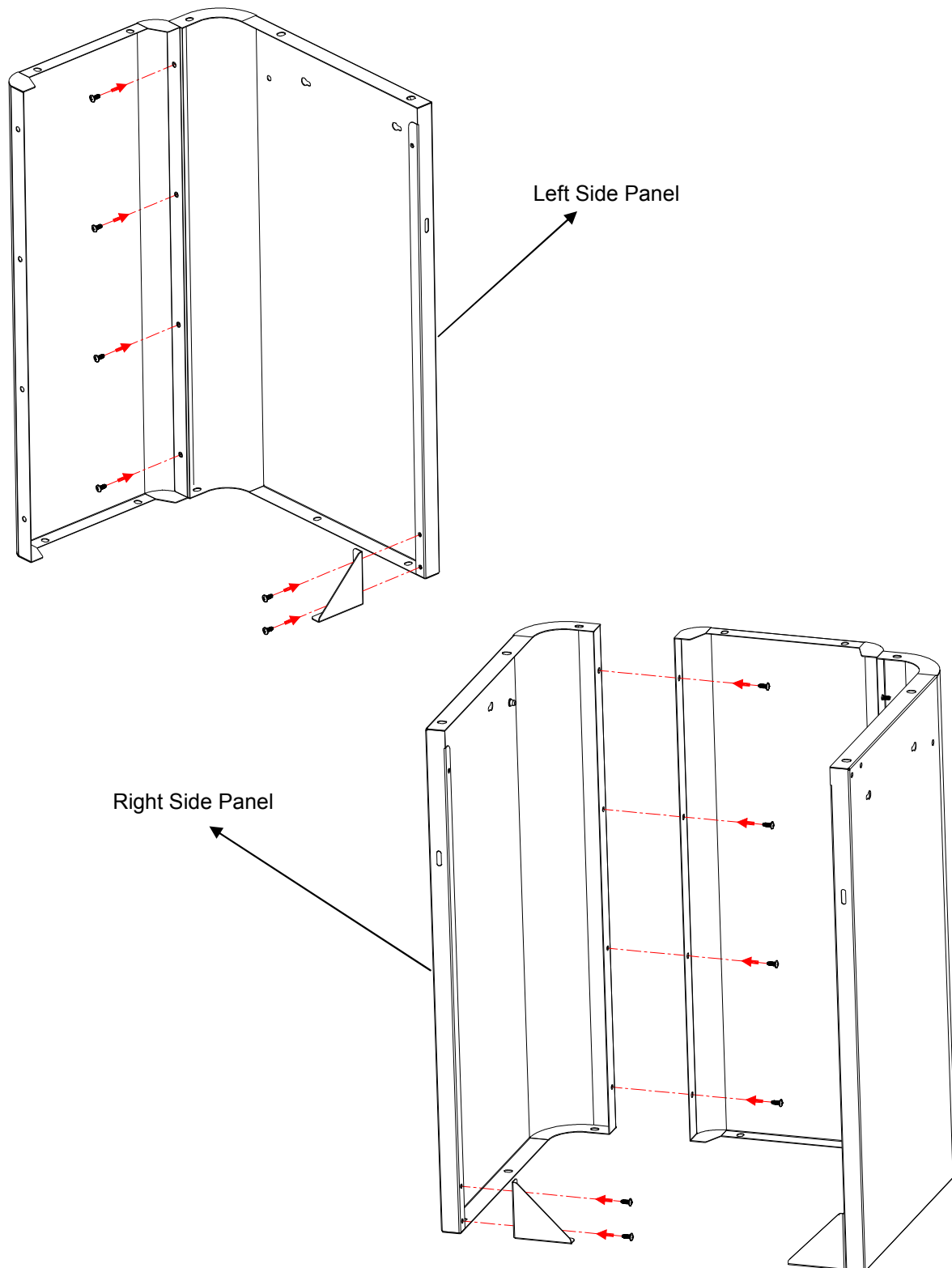
## Step 1

- Turn the bottom panel upside down.
- Use **(16) M6x13 screws** to attach four casters to the bottom panel.  
Note: Casters with brake are amount on the back of bottom panel.
- Turn the bottom panel upside down.



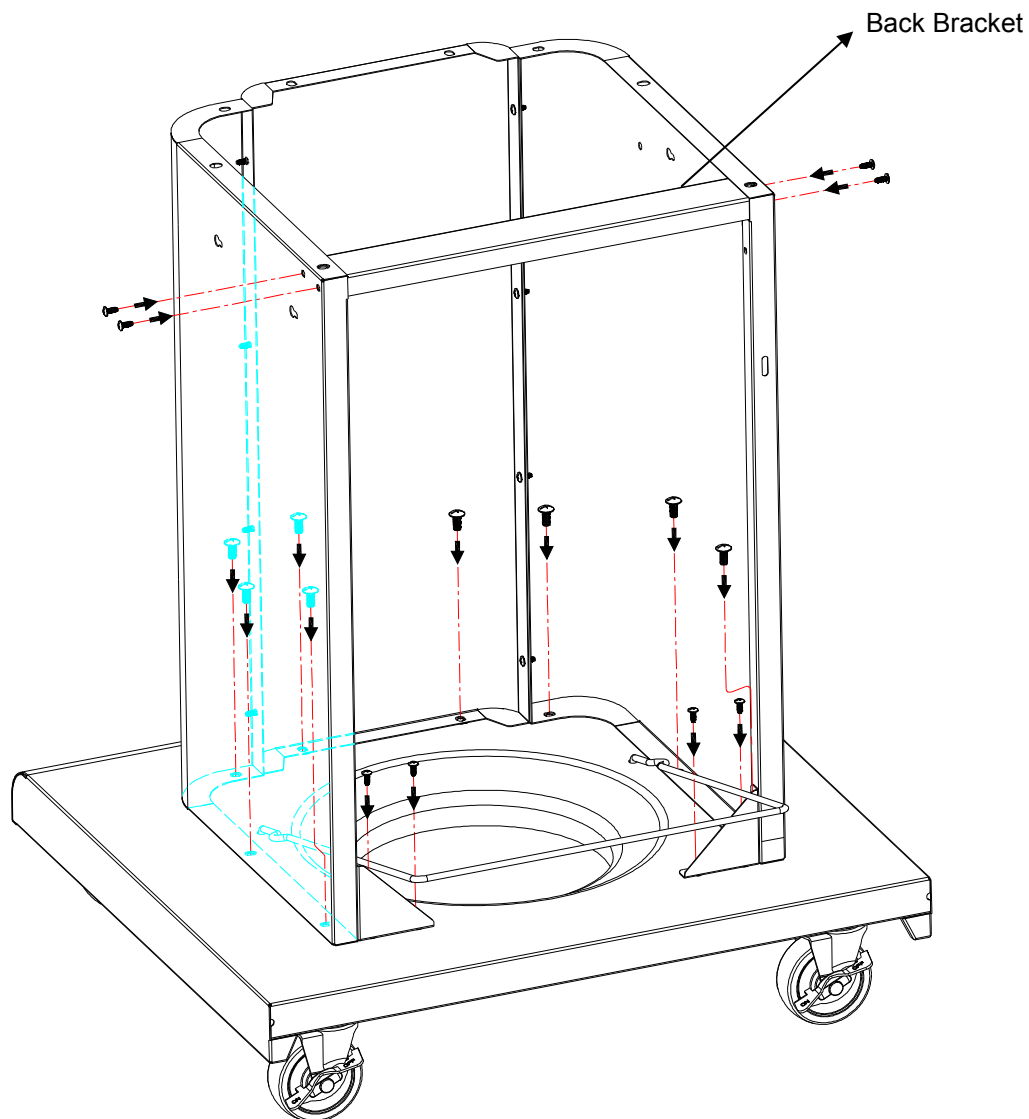
## Step 2

- Attach the panel support angle bar to left side panel with **(2) M4x10 screws**.
- Attach the front panel to left side panel with **(4) M4x10 screws** as shown.
- Attach another panel support angle bar to right side panel with **(2) M4x10 screws**.
- Attach the front panel to right side panel with **(4) M4x10 screws** as shown.



## Step 3

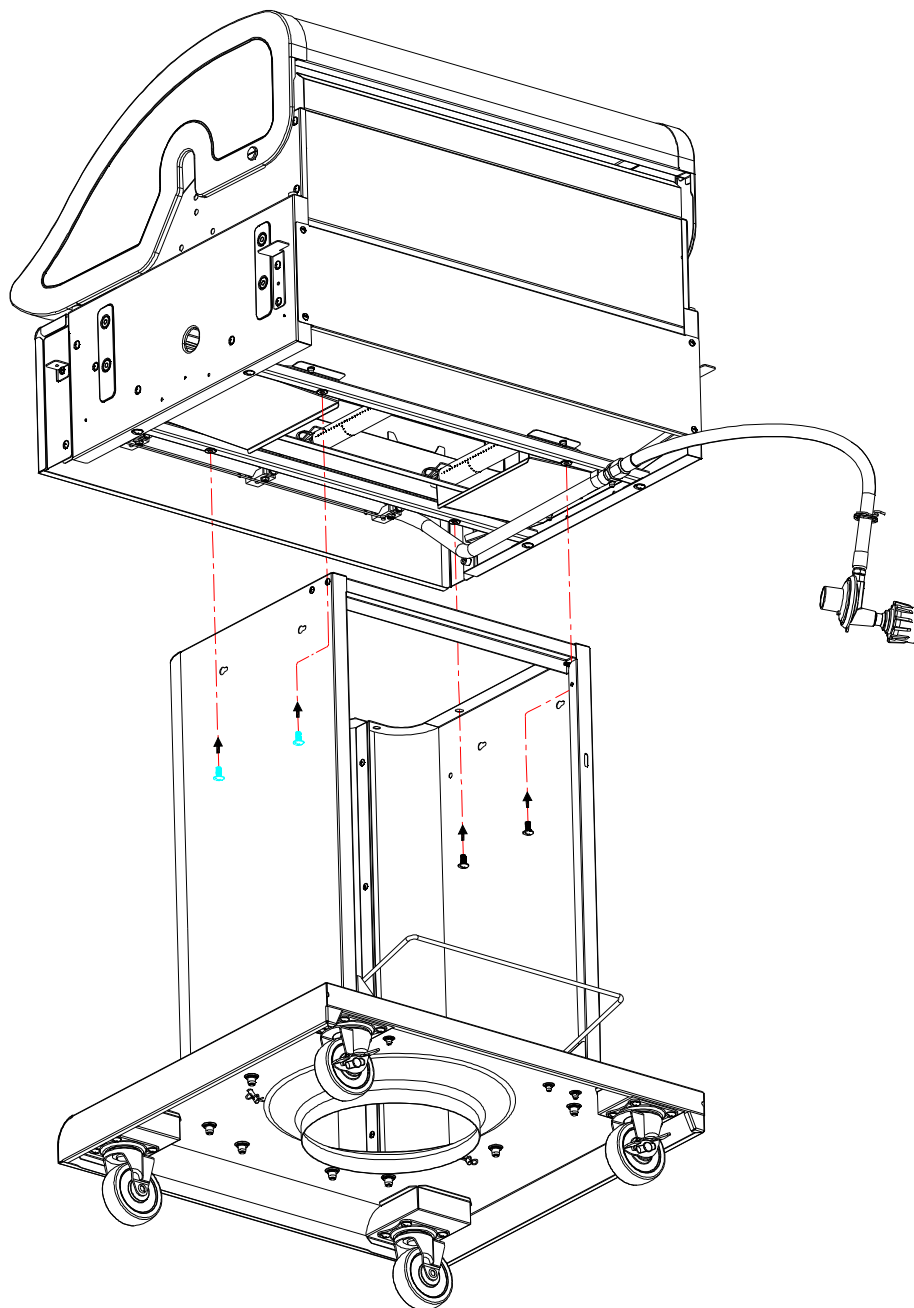
- Use (8) **M6x13 screws** as shown to attach pedestal panels to bottom shelf.
- Use (4) **M4x10 screws** as shown to attach each panel support angle bar to bottom shelf.
- Use (4) **M4x10 screws** as shown to attach back bracket to pedestal panels.



## Step 4

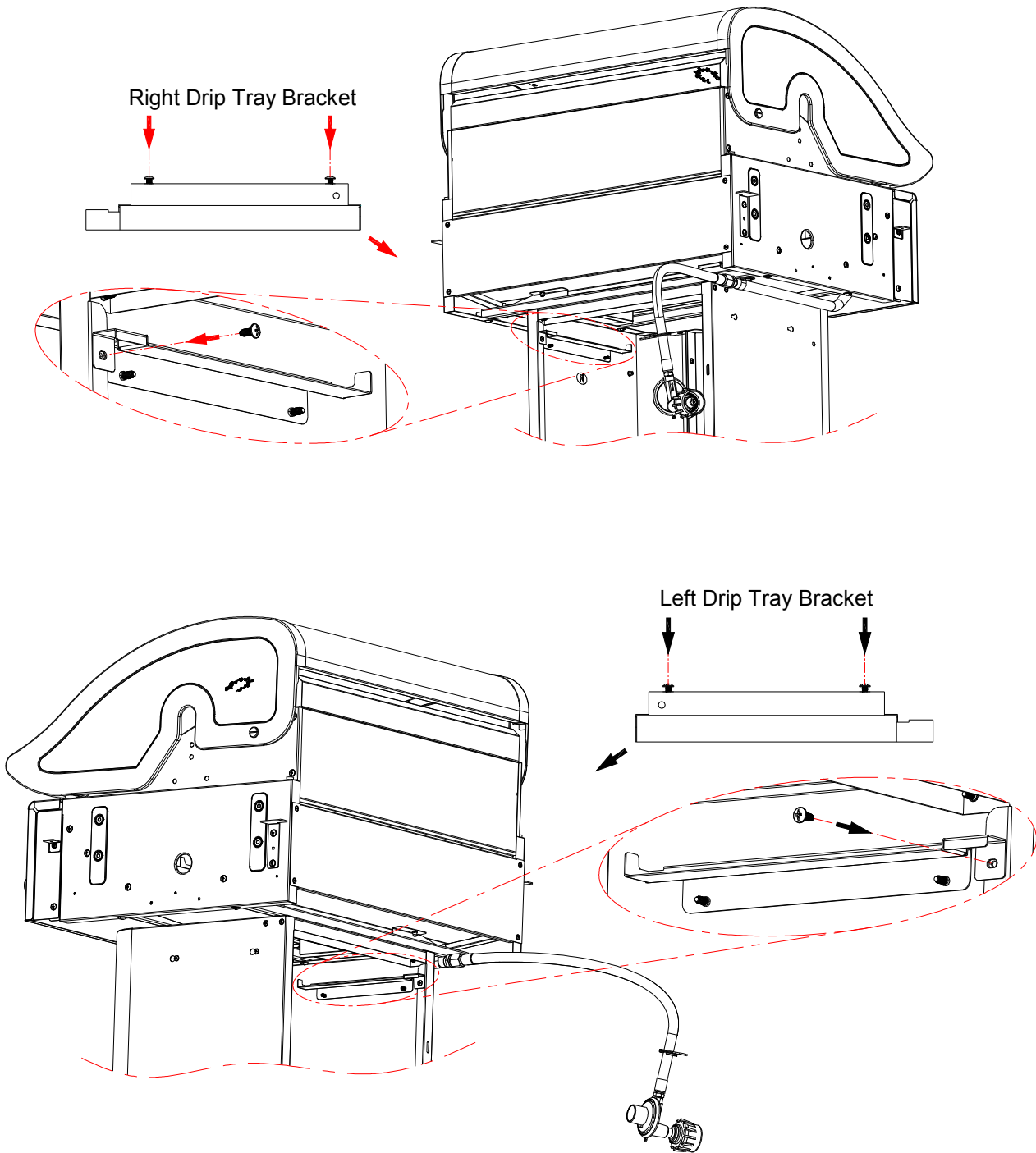
**Caution: To avoid possible injury, two people are required to perform this step.**

- Remove any wire ties holding the regulator and gas hose under the grill head, making sure the hose hangs freely.
- With the aid of an assistant, carefully lower the grill head onto the pedestal.
- While your assistant steadies the grill head on the pedestal, use **(4) M6x13 screws** from underneath grill head to attach head to pedestal.



## Step 5

- Pre-install (2) **M4x10 screws** into the right drip tray bracket but don't fully tighten. Leave a 1/8" gap beneath screw heads for attachment to right side panels. Slide screws through and down into keyhole slots in right side panel. Insert (1) **M4x10 screw** through back of tray bracket and tighten to panel. Tighten screw heads in key hole slots to panel.
- Repeat the procedure described above for the left drip tray bracket.



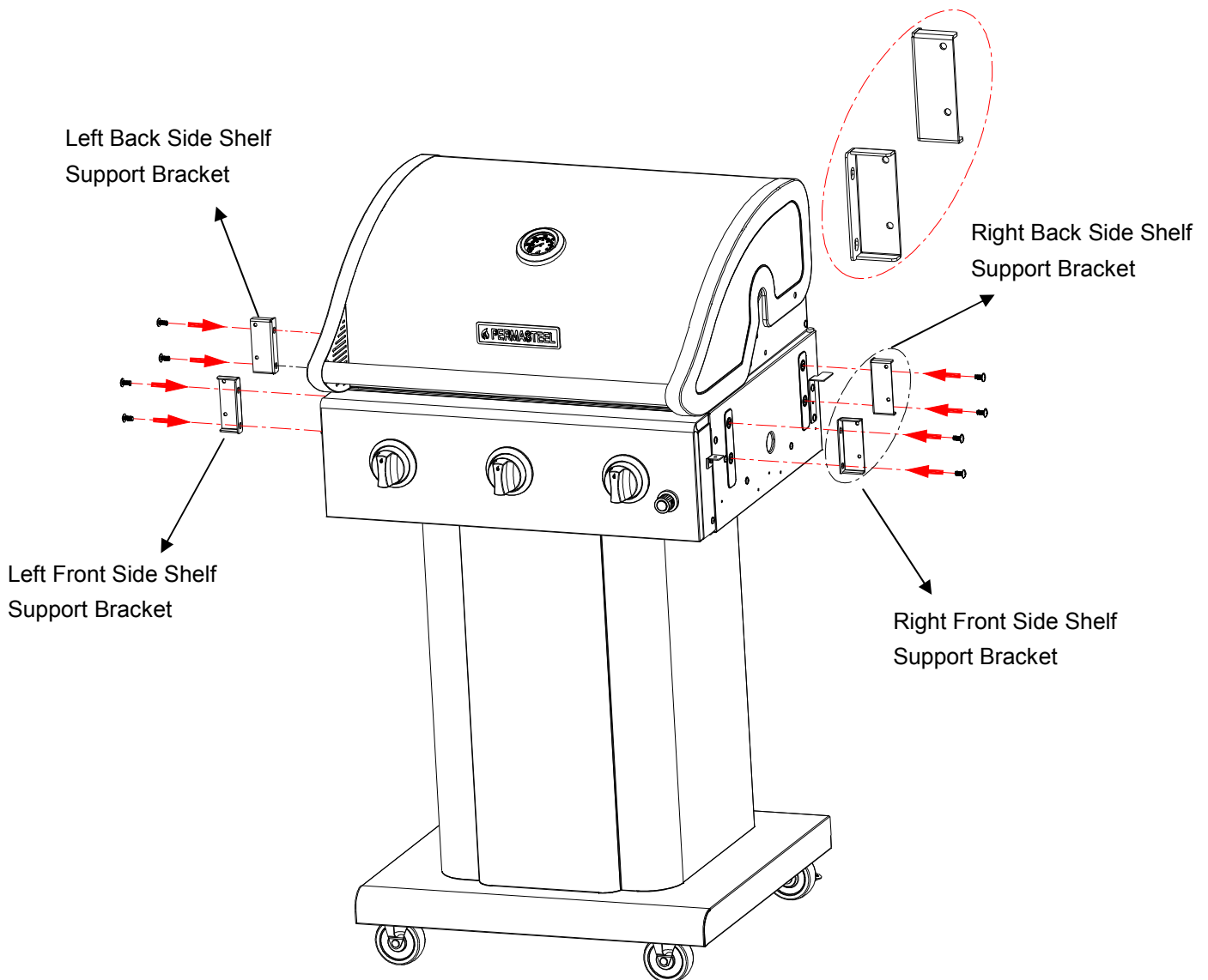


## Step 6

- Attach the 4 side shelf support brackets to firebox with **(8) M6x13 screws**. There is a location label on each bracket.

Note: Attach the front brackets so that the flanges face to the front of the grill. Attach the back brackets so that the flanges face to the back of the grill.

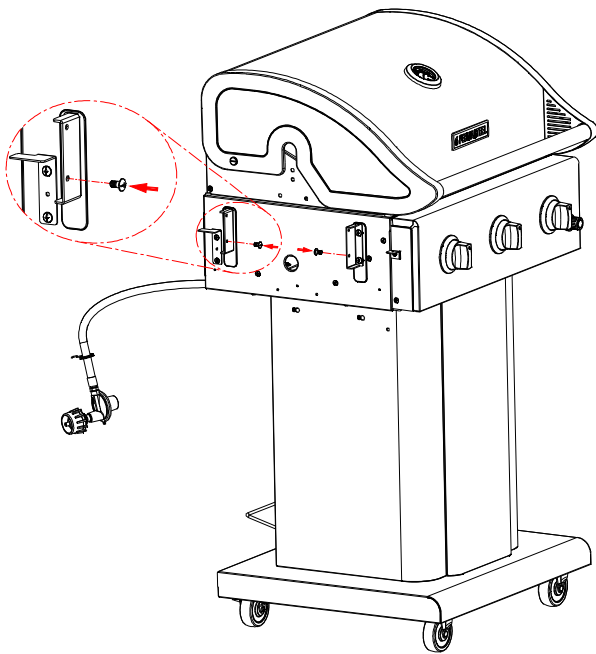
Right Front Side Shelf Support Bracket



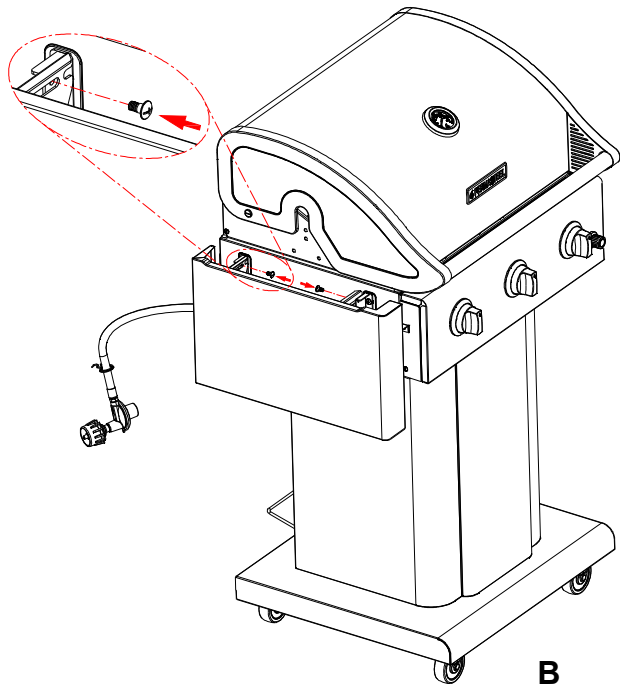
## Step 7

- Screw **(1) M6x12 shoulder screw** into the lower hole of each side shelf support bracket. See A & C.
- For each side shelf, hold the shelf in attachment position on the side of cart. Screw **(1) M6x12 shoulder screw** through the shelf attachment slot and into the upper hole of each side shelf support bracket. See B & D.
- Place the 6 pcs of tool hooks on each side shelf end and tighten with nuts. See E.

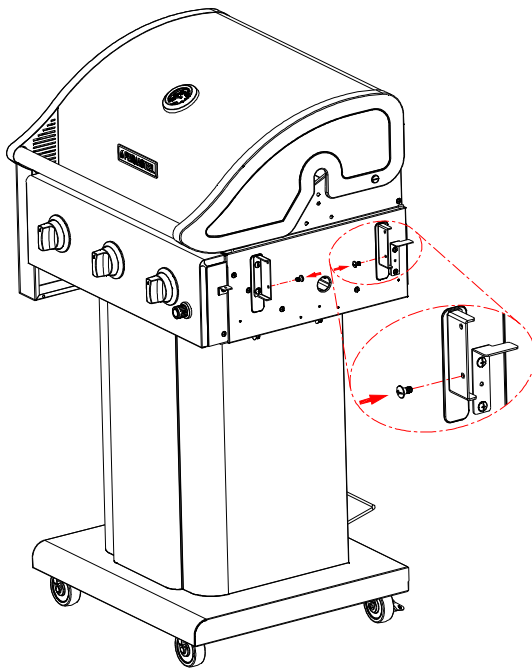
NOTE: To raise shelf to use position, lift shelf from long side. To lower shelf, grasp by front and back short sides and raise up slightly, then guide shelf down to collapsed position.



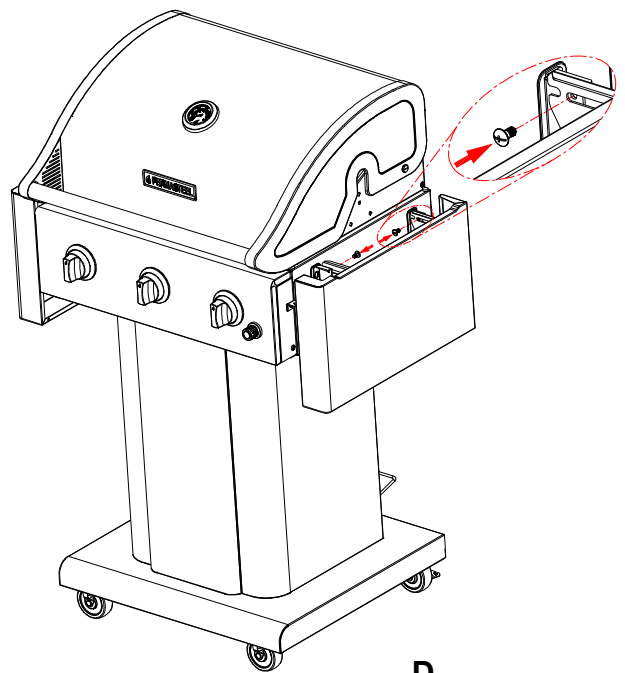
A



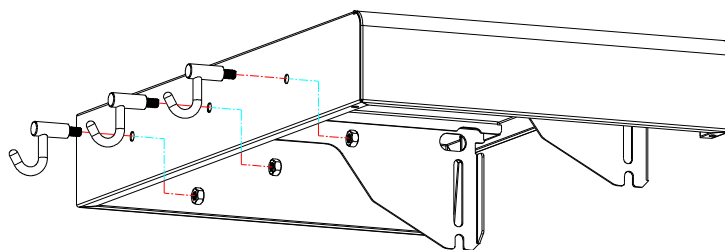
B



C



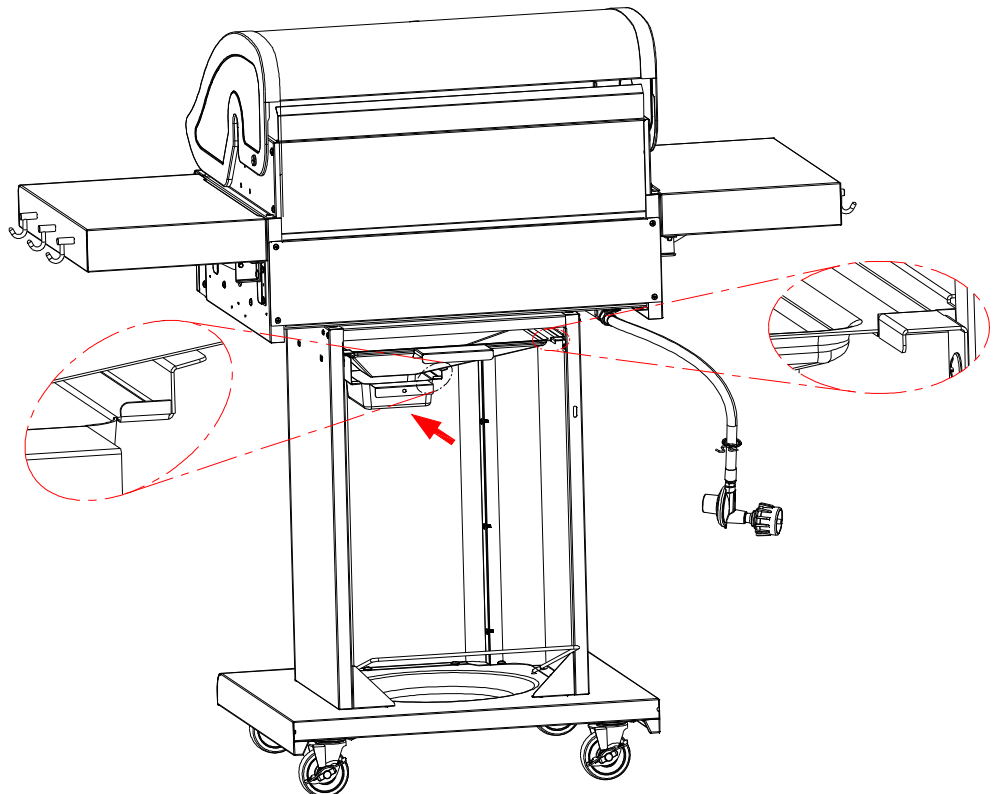
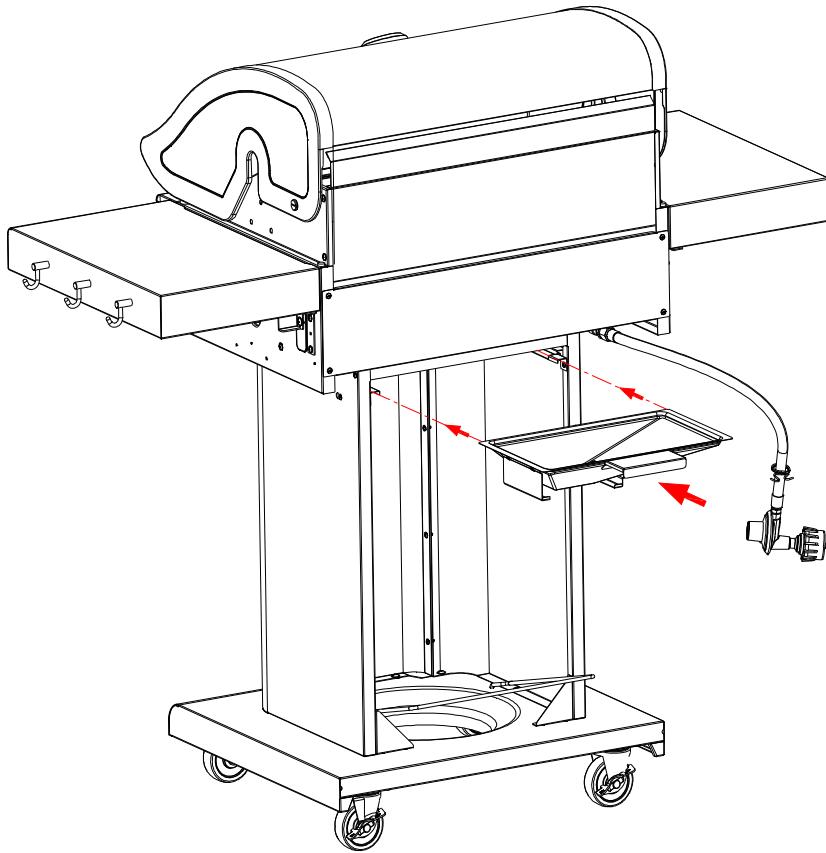
D



E

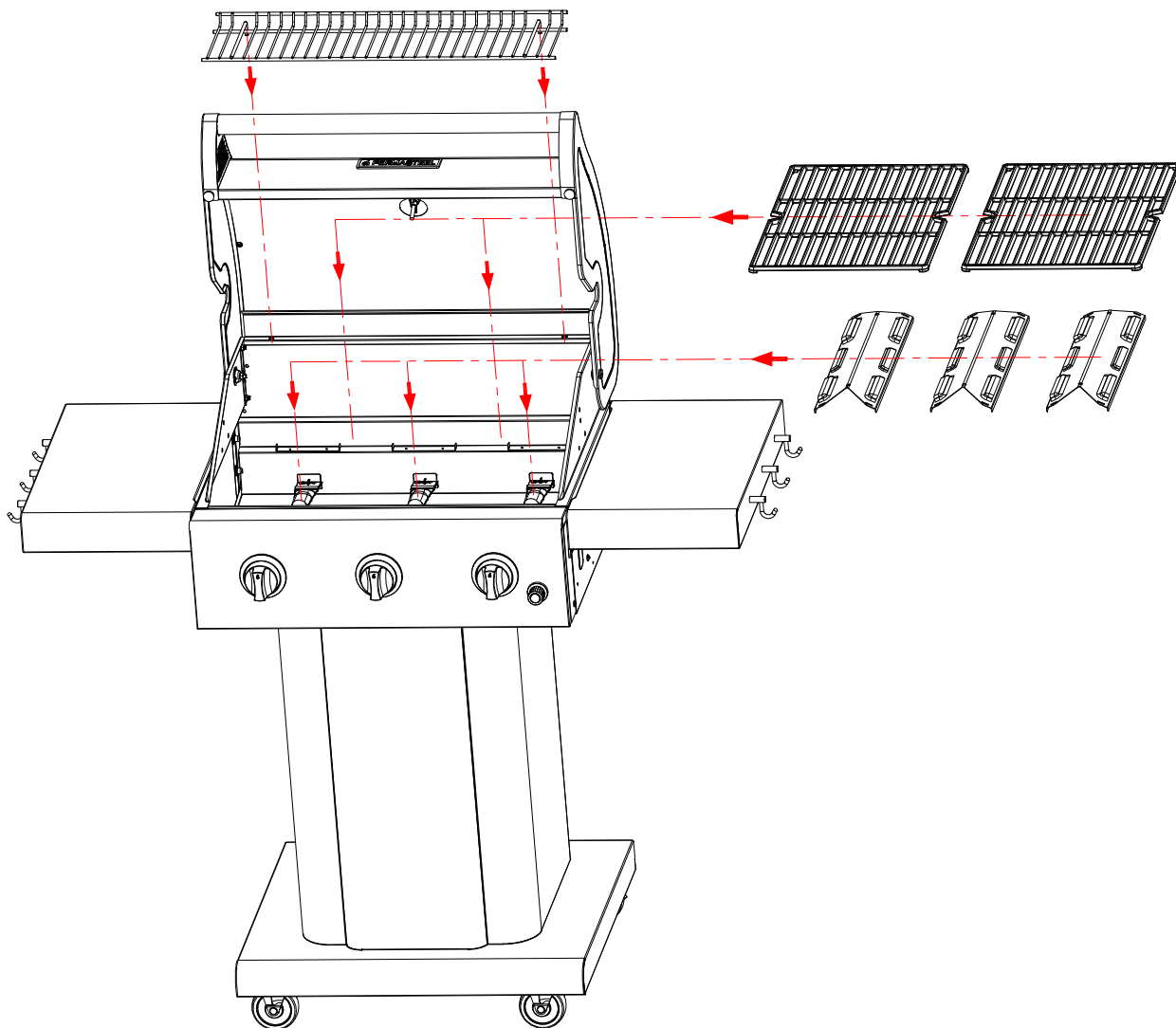
## Step 8

- Install the drip tray into the cart from back.
- Install the drip cup into the drip tray from back.



## Step 9

- Place heat diffusers over burners. Diffusers will fit in firebox in either direction. Fit tabs in firebox front through slots in diffuser tips. Fit diffuser tips between tabs in firebox rear.
- Place cooking grates onto grate rests.
- Insert the two attachment tips at the back of the warming rack into the holes in the top of the firebox rear panel.





# Gas Connection

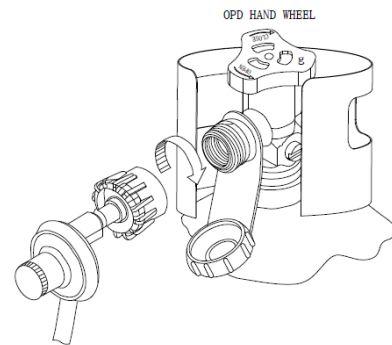
**ONLY USE THE REGULATOR AND HOSE ASSEMBLY PROVIDED WITH THIS GRILL. REPLACEMENT PRESSURE REGULATORS AND HOSE ASSEMBLIES MUST BE THOSE SUPPLIED BY THE MANUFACTURER**

This is a LP (Liquefied Petroleum Gas) configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223. 1, or CAN/CGA-B149.2 Propane Installation Code.

- **LP TANK REQUIREMENTS – THE LP TANK USED WITH YOUR GRILL MUST MEET THE FOLLOWING**

- 1) Measurement: 12”(30.5cm) (Diameter) X 18” (45.7cm) (Tall) .
- 2) Maximum Capacity: 20lbs(9Kg).
- 3) Constructed and marked in accordance with the specification 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. See LP tank collar for marking.
- 4) Is arranged for vapor withdrawal.
- 5) Includes a collar to protect the tank valve.
- 6) Has no dents or rust. A dented or rusty L.P. tank may be hazardous, and should be checked by your supplier.
- 7) Provides a shut-off valve terminating in an LP gas tank valve outlet specified, as applicable for connection type QCC1 in the standard for compressed gas tank valve outlet and inlet connection ANSI/CGA-V-1.



- **LP TANK VALVE USED MUST MEET THE FOLLOWING**

- 1) Have type I outlet compatible with regulator provided.
- 2) Have safety relief valve.
- 3) UL listed Overfill Protection Device (OPD), This OPD safety feature is identified by a unique triangular hand wheel. Only use tanks equipped with this type of valve.

- **FOR YOUR SAFETY**

Ensure that the black plastic grommets of the regulator provided are in place and that the hose does not come into contact with the heat shield or the grill head.

- **CONNECT THE REGULATOR TO THE LP TANK**

**VERY IMPORTANT:**

- **THE REGULATOR SHALL NOT BE IN A LOCATION THAT WILL ATTAIN A TEMPERATURE ABOVE 125°F (51°C).**
- **THE REGULATOR SHALL INCORPORATE A PRESSURE RELIEF VALVE OR OVERPRESSURE DEVICE.**
- **THE INLET OF THE PRESSURE REGULATOR SHALL BE FITTED TO CONNECT THE TYPE I**

## **CONNECTION OF THE TANK VALVE PER ANSIZ21.81.**

- 1) Make sure tank valve is in its full off position (turn clockwise to stop).
- 2) Check tank valve to assure it has proper external male threads (type I connection per ANSIZ21.81).
- 3) Make sure all burner knobs are in their off position.
- 4) Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.
- 5) Inspect valve connection port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. Contact your local LP gas dealer for repair.
- 6) When connecting regulator assembly to the valve, hand tighten nut clockwise to a positive stop. Do not use a wrench to tighten. Use of a wrench may damage quick coupling nut and result in a hazardous condition.
- 7) Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until a local L.P gas dealer can make repairs.

### **WARNING**

- Never insert any foreign objects into the valve outlet. It may damage the valve and cause leak, leaking gas may result in fire, explosion, heavy body injury, or even death.
- Do not connect this grill to the self-contained LP gas system of a motor home or camper trailer.
- Do not use this grill until leak tested.
- STOP and call the fire department if any leaks are detected.
- If you cannot stop a gas leak, close the LP tank valve IMMEDIATELY, call LP gas supplier or the fire department.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

### **DANGER**

- NEVER store a spare LP tank under or near grill or in an enclosed area.
- NEVER fill the tank beyond 80% full. An overfilled spare LP tank is dangerous because surplus gas may leak from safety relief valve. The safety relief valve on a LP tank could activate to release gas and cause a fire.
- The spare LP tank must have safety caps installed on the LP tank outlet. If any gas leaks are found on the spare LP tank, immediately step away from the grill, and call the fire department.

## **VERY IMPORTANT:**

### **DISCONNECT THE TANK WHEN THIS GRILL IS NOT IN USE.**

#### ▪ **To disconnect LP gas tank:**

- 1) Turn all the knobs off.
- 2) Turn the tank valve off fully (turn clockwise to stop).
- 3) Detach the regulator assembly from tank valve by turning the quick coupling nut counterclockwise.
- 4) Install the protective cap back onto the LP tank valve.



# Leak Testing

- **GENERAL**

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

- **BEFORE TESTING**

- 1) Make sure that all packing material is removed from the grill including the burner tie-down straps.
- 2) Do not smoke while leak testing.
- 3) Never leak test with an open flame.
- 4) Make a soap solution with one part liquid detergent and another part water. Prepare a spray bottle, brush, or rag to apply the solution to the connections. For the initial leak test, make sure the LP cylinder is full.
- 5) Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances, and flammable materials.
- 6) Keep grill away from open flames and/or sparks while testing.

- **TO TEST**

- 1) Make sure all control knobs are in the "OFF" position.
- 2) Make sure the regulator is connected to the LP tank tightly.
- 3) Completely open LP tank valve by turning counter clockwise. If you hear a "POP" sound, turn gas off IMMEDIATELY, as it indicates a heavy leak at the connection. Call your gas dealer or fire department.
- 4) Check every connection from the LP tank up to and including the connection to the manifold pipe assembly (the pipe that goes to the burner) by brushing or spraying the soapy solution on the connections.
- 5) If soap bubbles appear, there is a leak. Turn off LP tank valve IMMEDIATELY and retighten connections, Open LP tank valve again, and recheck.
- 6) If leaks cannot be stopped, DO NOT ATTEMPT TO REPAIR. Call our service center at (888)-287-0735 for help.
- 7) Always close the LP tank valve after leak testing by turning clockwise. Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

● **SAFETY TIPS:**

- 1) ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.
- 2) ALWAYS CHECK FOR LEAKS BEFORE EACH USE.
- 3) USE LONG BBQ TOOL TO AVOID BURNS.
- 4) CHECK ALL GAS SUPPLY FITTINGS FOR LEAKS BEFORE EACH USE. IT IS HANDY TO KEEP A SPRAY BOTTLE OF SOAPY WATER NEAR THE SHUT-OFF VALVE OF THE GAS SUPPLY LINE. SPRAY ALL THE FITTINGS. BUBBLES INDICATE LEAKS.
- 5) DISCONNECTED L.P. CYLINDERS MUST HAVE THREADED VALVE PLUGS TIGHTLY INSTALLED, AND MUST NOT BE STORED IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREAS.
- 6) TURN OFF ALL CONTROL KNOBS AND LP TANK VALVE WHEN THE GRILL IS NOT IN USE.
- 7) IF THE APPLIANCE IS STORED INDOORS, THE LP TANK MUST BE DISCONNECTED AND REMOVED FROM THE GRILL.
- 8) LP TANKS MUST BE STORED OUTDOORS IN A WELL-VENTILATED AREA. DISCONNECTED LP TANKS IN STORAGE OR BEING TRANSPORTED MUST HAVE A SAFETY CAP.
- 9) NEVER LEAVE A LP TANK IN A RECREATIONAL VEHICLE OR BOAT WHICH MAY BECOME OVERHEATED BY THE SUN.
- 10) DO NOT STORE LP TANK IN OR NEAR AN AREA WHERE CHILDREN PLAY.
- 11) FOR ANY OTHER PROBLEMS, SEE “TROUBLESHOOTING” OR CONTACT OUR SERVICE CENTER AT (888)-287-0735.

## **Final Installation Check List**

- At least 36” clearance maintained from combustible constructions to the sides and back of this grill.
- There is no combustible construction material over the grill.
- All internal packaging removed.
- Burners are sitting properly on orifices.
- Knobs turn freely.
- The regulator & hose connected to grill are provided by the manufacturer. (Pre-set for 11.0” water column).
- Unit tested and free of leaks.
- User informed of gas supply shut off valve location.

# Lighting Instruction

**VERY IMPORTANT: ALWAYS INSPECT THE HOSE PRIOR TO EACH USE.**

- **BEFORE LIGHTING:**

Inspect the gas supply hose before turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced before use. The replacement hose assembly must be that specified by the manufacturer.

- **VERY IMPORTANT: READ INSTRUCTIONS BEFORE LIGHTING.**

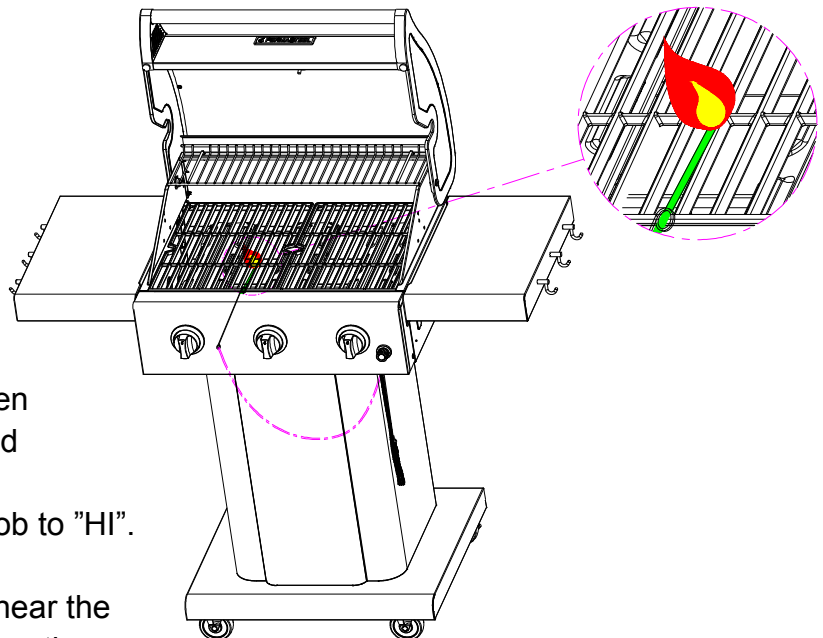
- **PUSH AND TURN ELECTRONIC IGNITION LIGHTING INSTRUCTIONS:**

- 1) Open lid during lighting.
- 2) Turn ON gas valve on tank.
- 3) Push and turn any main burner control knob to "HI" and hold in. You will hear a clicking sound from the electrodes of all burners.
- 4) If ignition does NOT occur in 5 seconds, turn the burner control knob OFF, wait 5 minutes, and repeat the lighting procedure.

- **TO LIGHT BY MATCH:**

If the burner will not light after several attempts then the burner can be match lit.

Tools: Lighting rod (hanging on inside of door)



**Usage:**

- 1) Read instructions before lighting.
- 2) Open the lid during lighting.
- 3) Simply place a lighted match between the coils on the end of the lighting rod and hold next to the burner to ignite.
- 4) Push and turn the burner control knob to "HI".
- 5) Repeat 3.4 to light other burners.
- 6) Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use. Do not light the grill if odor of gas is present, call our service center at (888)-287-0735.

# Operating Instruction



## CAUTION

- Clean the grill often. A grease fire that may damage the grill may occur if the grill has not been cleaned frequently.
- NEVER leave the grill unattended while using.
- Do not use water to extinguish the grease fire, it may cause body injury. Turn knobs off and LP tank off in case grease fire occurs.
- Grease fire can't be put out by closing the lid. Turn off knobs and LP tank IMMEDIATELY if any grease fire occurs.



## WARNING

For your safety:

- Keep grill area clear and free from any flammable material.
- NEVER let children operate the grill or play near the grill.
- This grill is for outdoor use ONLY. NEVER use in a enclosed area such as a carport, porch, covered patio, garage, or under a surface that can catch fire.
- Do not block the ventilation holes in the four sides of the grill cart, it may affect the combustion performance of the burner due to insufficient air.
- Use the grill at least 36" away from any wall or surface. 120" away from objects that may spark and ignite gas i.e. live electrical appliances, pilot lights of water heaters.
- Do not use this grill on or under wood balconies.
- This grill is designed to use only LP gas, DO NOT use lava rock, briquets, charcoal on it.
- NEVER light the burner with the lid closed. Non-ignited gas accumulated inside a closed grill may cause explosions.
- Check the burner flames periodically.
- Turn off the gas supply when the grill is not in use.
- Always turn off the LP tank completely and detach from the grill before moving.

### ● TOTAL GAS CONSUMPTION:

Total gas consumption (per hour) of **PG-4030400LG** grill with all burners on "HI":

<u>Main Burners</u>	30,000 Btu/hr
Total	30,000 Btu/hr

### ● GENERAL USE OF THE GRILL:

The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiated. The igniter knobs are located on the valve panel. Follow the lighting instructions printed on the control panel.

- **USING THE GRILL:**

Grilling requires high heat for searing and proper browning. Most foods are cooked at the “HI” heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

- 1) Make sure the grill has been leak tested and is properly located.
- 2) Remove any packing material.
- 3) Light the grill burners using the instructions in this manual.
- 4) Turn the control knob to “HI” and preheat the grill for 15 minutes.
- 5) The grill lid is to be closed during the appliance preheat period.
- 6) Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between “HI” and “LOW”.
- 7) The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the flame tamers under the cooking grids.
- 8) The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns.

## Care & Maintenance

- **MAINTENANCE**

- 1) Keep the grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- 2) Keep the holes in the three sides of the cart clear and free from debris, thus ensure the flow of combustion and ventilation air is unobstructed.
- 3) Visually check burner flames as following:
  - Remove cooking grids and flame tamers.
  - Light burners.
  - Turn knobs from “HI” to “LOW”, check the flame status, the flame in “LOW” position should be smaller than in “HI” position, as figure shown.
  - Always check flame before each use, see TROUBLESHOOTING if any abnormal status found.
- 4) Call our after service center at (888)-287-0735 for warranty replacement parts.



- **CLEANING**

- 1) **COOKING AREA CLEANING**

The easiest way to clean the grill is to clean immediately after turning off the flame when cooking is completed. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in tap water and scrub the hot grill. Dip the brush frequently in the water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. Never immerse a hot part in water.

- 2) **GRILL BURNER CLEANING**

- Be sure the tank valve and the knobs are in the “OFF” position. Make sure the grill is cool.

- Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
- Please note that if insects or other obstructions are blocking the flow of gas through the burner, you will need to call our customer service line.

**VERY IMPORTANT: The orifice of the valve must be located in the center of the burner section after removal and cleaning. Otherwise, it may cause serious bodily injury and property damage. Swing the burner slightly after replacing to check whether it has been installed properly.**

### 3) DRIP TRAY CLEANING

The drip tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand may be placed in bottom of the drip tray to absorb the grease.

#### ■ SPIDER AND INSECT WARNING

Spiders and insects can nest in the burners after storing. These nests can cause fires inside the tube or beneath the grill. This is a very dangerous condition. So always clean the burners before use.

#### ■ WHEN TO LOOK FOR SPIDERS

Inspect the burners at least once a year or immediately if any of the following conditions occur:

- 1) Yellow flame with burning smell.
- 2) Temperature won't rise.
- 3) Heats unevenly.
- 4) Burners make popping noises.

## Food Safety

- 1) Always follow the following tips to enjoy safe and healthy outdoor grilling.
- 2) Always use hot soapy water to wash hands, surfaces & utensils after processing raw meat.
- 3) Always separate raw meat from cooked foods to avoid cross-contamination.
- 4) Always use clean utensils to handle the food.
- 5) Always cook the meat thoroughly to kill germs. Use a thermometer to inspect the inner temp. of the meat, if necessary.
- 6) Place the cooked foods and leftovers promptly into the refrigerator when done eating.

## Grill Storage

- 1) Clean the grill.
- 2) Store the grill in a well-ventilated, dry outdoor area. Keep out of the reach of children when LP tank is connected to the grill.
- 3) Store the grill in dry indoors ONLY after the LP tank is turned off and removed. The LP tank must be stored outdoors, out of the reach of children. NEVER store the tank in a building, garage or any other enclosed area.

# Trouble Shooting

Please check the following problems/solutions before contact our service center.

PROBLEMS	POSSIBLE CAUSE	SOLUTIONS
Burner won't light after turning and pushing the knobs	Electrode deposited with cooking residues	Use clean swab and alcohol to clean.
	Electrode damaged	Replace it.
	Electrode wires are loose or fall off	Reconnect or replace with new Electrode assembly with wires.
	Orifice blocked	Check the orifice for blockage.
	Wire is shorting	Replace with new Electrode assembly with wires.
Burner can't light by match	No gas	Open the LP tank valve / Replace LP tank.
	Gas flow are not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble them.
Yellow or orange flame, with gas odor	Incomplete combustion	Call our customer service center at (888)-287-0735
Low heat with knob in "HI" position.	Gas hose bent or kinked	Smoothen it.
	Burner or orifice blocked.	Clear them.
	Low gas pressure	Call the gas dealer.
	Grill not preheated	Preheat the grill for 15 minutes.
Flare-up	Excessive meat fat	Cut off fat before grilling.
	Over high temp.	Adjust it.
	Grease deposit	Clean it.
Flame out	Over high winds	Find a less wind place.
Flame lifting	Over high gas pressure	Call the gas dealer.
Flashback	Burner port blocked	Clean burner port.
Grease fire	Grease accumulated in food	Turn off knobs and LP tank Valve. Leave lid open and let fire burn out. Clean the grill after cooling.



# Warranty Information

**PERMASTEEL INC.** Warranties that this Product shall be free from defects in workmanship and materials, for a period of 1 Year from the date of original purchase. Our obligation under this warranty shall be limited to replacement of parts during the warranty period. Our liability shall not extend beyond replacement of parts, This warranty excludes igniter batteries, normal wear & tear such as paint loss, discoloration and rust on the Product and its parts or components, and any damage arising from any of the following: negligent use or misuse of the Product, use contrary to this User's Manual, or alteration by any one other than Permasteel Inc. All warranty coverage is void if this grill is ever used for commercial or rental purposes; this warranty is valid only in the USA. the warranty period of 1 year shall not be extended or renewed by the repair or replacement of parts or compensation for the Product. If your Product is defective or otherwise requires service or parts, please call Permasteel Customer Service toll-free at (888)-287-0735, between 8:00 a.m. and 5:00 p.m. PST. Consumer is responsible for shipping, handling and processing of warranty claims after 30 days of purchase date. As proof of purchase a copy of your original purchase receipt must accompany any service request,

<u>Component</u>	<u>Warranty Period:</u>
Burners:	1 Year
Flame Tamer:	1 Year
Cooking Grids:	1 Year
Valves:	1 Year
Frame, Housing, Cart, Control Panel, Igniter, and Related Parts:	1 Year
All Stainless Steel Parts:	1 Year

## LIMITATION OF REMEDIES AND LIABILITY

We shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its Product. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this Product shall be limited to the duration of the above warranty. Neither us nor anyone else who has been involved in the creation, production, or delivery of the Product shall be liable for damages of any type, including but not limited to any lost profits, lost savings, loss of anticipated benefits, or other incidental or consequential damages which may arise out of the purchase, use, or inability to use the Product, whether arising out of contract, negligence, strict tort, or under any warranty, or otherwise, even if you have been advised of the possibility of such damage or any other claim by any other party. Our liability for any breach of warranty shall be limited to repair or replacement of the defective part or parts as described above. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. The above warranty gives you specific legal rights, and you may have other rights which vary from state to state.

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