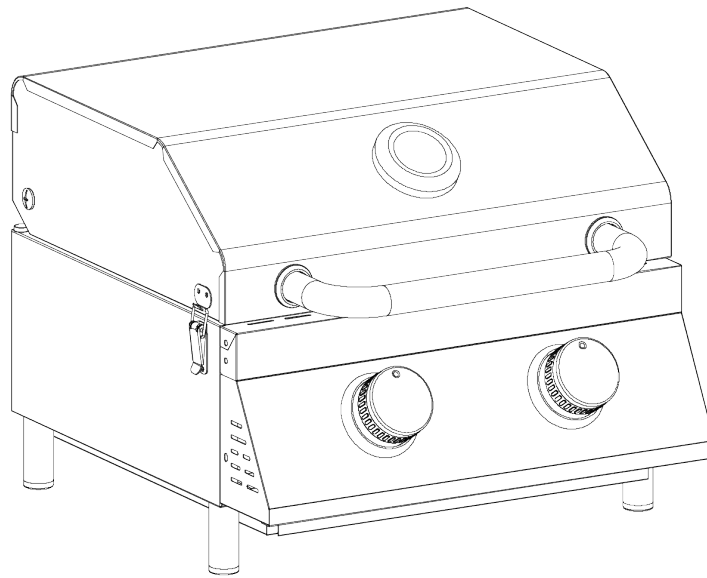




INSTRUCTION MANUAL

TABLE TOP PROPANE GRILL MODEL NO. GPT-1600S



PLEASE RETAIN THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE.



Price Zone dba
International

COMMERCE, CA 90040
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CUSTOMER SERVICE HOURS:
M-F: 9 AM-5 PM PST

FOR CALIFORNIA CONSUMERS ONLY:



WARNING

CANCER AND REPRODUCTIVE HARM.
GO TO WWW.P65WARNINGS.CA.GOV



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WARRANTY INFORMATION

LIMITED WARRANTY

GASONE warrants that for the period of one year this product, will be free from defects in material and workmanship. GASONE, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product of component. If the product is no longer available, replacement will be made with a similar product of equal or greater value. This is your exclusive warranty. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. GASONE dealers, service centers, or retail stores selling GASONE products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than GASONE or an authorized service center. Further, the warranty does not cover acts of God, such as fire, flood, hurricanes and tornados.

GASONE shall not be liable for any incident or consequential damages caused by the breach of any express or implied warranty or conditions. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty or conditions. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province. How to obtain warranty service: do not return this product to the store. Call 1(800) 698-5070 or write us at GASONE, 6211 Randolph St. Commerce, CA 90040. Be prepared to give your name, address, model number, description of the problem, phone number, and proof of retail purchase (sales slip).

DISCLAIMERS

Apart from the warranty and disclaimers as described in this warranty statement. There are explicitly no further warranty or voluntary declarations of liability given here which go beyond the statutory liability applying to us.

The present warranty statement also does not limit or exclude situations or claims. Where we have mandatory liability as prescribed by statute.

You assume the risk and liability for loss, damage, or injury to you and your property and/or to others and their property arising out of the misuse or abuse of the product or failure to follow instruction in the accompanying owner's manual.

This warranty applies to private single family home or apartment use only and does not apply to appliances used in commercial, communal, or multi-unit settings such as restaurants, hotels, resorts, or rental properties.

We may from time to time change the design of its products. Nothing contained in this warranty shall be construed as obligating to incorporate such design changes into previously manufactured products. Nor shall such changes be construed as an admission that previous designs were defective. This product is intended FOR OUTDOOR USE ONLY. DO NOT use indoors.

- **WARNING: ALWAYS** keep children and pets away from the product when in use.
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning - **NEVER** light this product or let it smoulder or cool down in confined spaces.
- **DO NOT** use this product in a tent, caravan, car, cellar, loft or on a boat.

SAFETY INFORMATION AND WARNINGS

Statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage.

DANGER: If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

1. This is an **ATTENDED** appliance. Do not leave this appliance unattended while the grill is lit or while heating oil, grease, water, or cooking food.
2. Keep children, pets and unauthorized persons away from the appliance at all times.
3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. **DO NOT** assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.
4. This appliance is for **OUTDOOR** use only. Do not use in a building, garage, tent, or any other enclosed area. **DO NOT** use in or on a recreational vehicle or boat. Never use this appliance as a heater.
5. **DO NOT** place this appliance under **ANY** overhead construction. Keep a minimum clearance of 10 ft (3.05 m) from the sides, front and back of appliance to **ANY** construction. Keep the area clear of combustible material. **DO NOT** use on or any under apartment or condo balcony or deck.
6. When cooking, the appliance must be on a level, stable, noncombustible surface, such as brick, concrete, or dirt. Not suitable surfaces are wood, asphalt, or plastic as they may burn, blister, or melt.
7. Check all appliance fittings for leaks before each use. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator assembly specified by GasOne should be used with this appliance.
8. **DO NOT** place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation. Never use a cooking vessel larger than the capacity and diameter specified in this manual.
9. In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
10. **DO NOT** move the appliance when in use. Allow the cooking vessel to completely cool to touch before moving or storing.
11. Use GasOne appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, ANSIZ223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.
12. **Any modification of the appliance may be dangerous.** Do not attempt any unauthorized interference of the main controls of this appliance. (i.e. gas taps, valves, etc).

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

INFORMATION REGARDING LP GAS

WHAT IS LP GAS?

Liquified petroleum gas, also called LP, LP gas, liquid propane, or simply propane, is the flammable, petroleum-based product used to fuel your appliance. It is a gas at moderate temperatures and pressure when it is not contained. But at moderate pressure inside a container, such as a tank. LP is a liquid. As pressure is released from the tank, the liquid readily vaporizes and becomes gas.

SAFE HANDLING TIPS FOR LP TANKS

- Your grill is designed to operate with one 20 lb propane tank. Ensure the tank is upright, securely connected, and handle it carefully to avoid damage to the valve.
- A dented or rusty liquid propane tank may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane tank with a damaged valve.
- Although your liquid propane tank may appear to be empty, gas may still be present and the tank should be transported and stored accordingly.
- 20 lb Propane tanks must be handled carefully and stored or transported upright.
- Never store or transport the LP tank where temperatures can reach 125° F (51.7° C) (the tank will become too hot to hold by hand).

INFORMATION REGARDING LP GAS (CONT.)

WHAT IS A LEAK CHECK?

Once the LP tank is properly installed, it is necessary to perform a leak check. A leak check is a reliable way to verify that gas is not escaping after you connect the tank. The fuel system in your grill features factory made connections that have been thoroughly checked for gas leaks and the burners have been flame-tested. We recommend performing a thorough leak check after assembly, as well as annually.

CHECKING FOR GAS LEAKS

- 1) Wet fittings with a soap and water solution using a spray bottle, brush, or rag. You can make your own soap and water solution by mixing 20% liquid soap with 80% water, or you can purchase leak check solution in the plumbing section of any hardware store.
- 2) Brush soapy water or solution onto the connection between the 20 lb propane tank and regulator valve.
- 3) If growing bubbles appear, there is a leak. Re-tighten connection and repeat steps 1 and 2.

If you cannot stop a leak, remove cylinder from regulator and check for damaged threads, dirt, and debris on regulator and cylinder. If threads are damaged on either regulator or cylinder, replace. Check to see if anything is obstructing the flow of gas at regulator and cylinder openings. Remove any obstruction that may be found and repeat leak test.

NOTE: Since some leak test solutions including soap and water, may be slightly corrosive; all connections should be rinsed with water after checking for leaks.

DANGER: Do not use a flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks.

DANGER: Leaking gas may cause a fire or explosion.

DANGER: Do not operate the appliance if there is a gas leak present.

DANGER: If you see, smell, or hear the hiss of gas escaping from the liquid propane tank:

- 1) Move away from liquid propane tank.
- 2) Do not attempt to correct the problem yourself.
- 3) Call your fire department.

DANGER: Always close the tank valve before disconnecting the regulator. Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while this grill is in operation.

DANGER: Do not store a spare LP tank under or near this grill. Never fill the tank beyond 80% full. Failure to follow these instructions exactly may result in a fire causing death or serious injury.

MAINTENANCE AND CARE

GENERAL TIPS

1. The area where the grill will be used must be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids. Before each use of the appliance, inspect and remove any combustible items.
2. The flow of combustion and ventilation of air must not be obstructed. The appliance must be set in an open area with 10 ft. (3.05m) of space on all sides and no roof or overhang overhead. Check the location and placement of the appliance before each use.
3. Always use the LP Hose/Regulator assembly supplied with the appliance. Before each use of the appliance check the LP Hose for evidence of abrasion, wear, cuts or leaks. If there is any damage to the pipe, the pipe/regulator assembly must be replaced prior to using the appliance. Visit www.gasone.com for information regarding a replacement hose assembly. Only the LP pipe/Regulator assembly specified by GasOne should be used with the appliance.
4. For parts that may have become damaged, please reach out to GasOne's care team to support.

CLEANING TIPS

Maintenance is recommended that every 90 days for your gas grill, but it is absolutely necessary to perform maintenance at least once a year. By doing so you will extend the life of your gas grill. Your gas grill is easy to clean with minimum effort, just follow these helpful hints for cleaning convenience.

CLEANING COOKING GRIDS

We suggest you wash your cooking grids in a mild soap and warm water solution. You can use a wash cloth or soft brush to clean your cooking grids.

CLEANING HEAT DIFFUSER

Periodically you should wash the heat diffusers in a soap and warm water solution. Use a soft brush to remove stubborn burnt-on cooking residue. The heat diffusers should be dry before you reinstall them.

CLEANING GREASE TRAY

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

MAINTENANCE AND CARE (CONT.)

ANNUAL CLEANING OF GRILL INTERIOR

Burning-off the grill after every use will keep it ready for your next use. However, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition. Follow these steps.

1. Turn all burner valves to full OFF position.
2. Turn LP gas tank valve to full OFF position.
3. Detach LP gas hose and regulator assembly from your gas grill. Inspect for any damage and replace as necessary with manufacturer replacement part number found on parts list.
4. Remove and clean heat diffusers, cooking grids and grill burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush inside and bottom of grill with a nylon brush, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove the aluminum foil, then reinstall heat diffusers, and cooking grids.
8. Reconnect gas source and observe burner flame for correct operation.

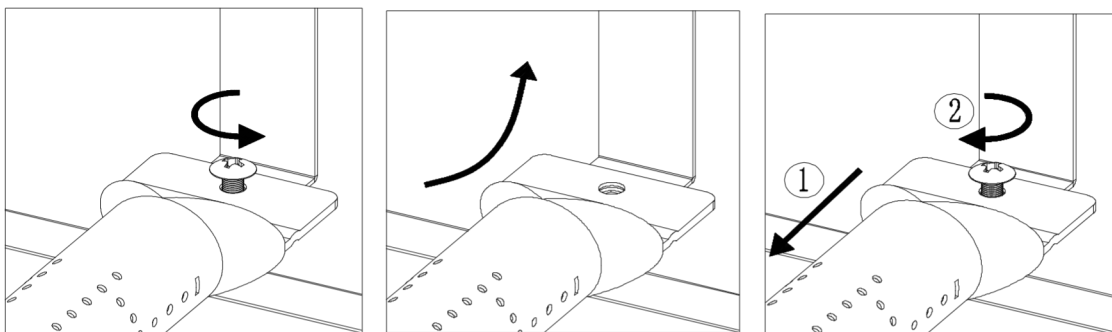
CLEANING EXTERIOR SURFACE

We suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use abrasives or a brush that might remove finish during the cleaning process.

CLEANING BURNER TUBES AND BURNER PORTS

To reduce the chance of “FLASH-BACK” the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time.

1. Turn all burner valves and gas tank valve to off position.
2. Detach the LP gas regulator assembly from your gas grill.
3. Remove cooking grids, heat diffusers, and grease tray from the grill.
4. Remove the screws from the underside of each burner and lift the burners up and away from the gas valve orifice.
5. Using a bent stiff wire in the shape of a hook, air hose or a bottle brush, run it through the burner tube and inside several times to remove any debris.
6. Replace burners by screwing tightly (see illustration below).



OPERATION

WARNING: NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING OR WHILE THE APPLIANCE IS LIT. REMOVE OR RAISE LID TO OPEN POSITION. ATTEMPTING TO LIGHT BURNER WITH LID CLOSED MAY CAUSE AN EXPLOSION. DO NOT EXPOSE ANY PART OF YOUR BODY OR CLOTHING DIRECTLY ABOVE COOKING AREA WHEN LIGHTING.

LIGHTING INSTRUCTIONS

1. To ignite your grill, start by ensuring that it is placed on a stable surface, outdoors, and away from any flammable materials. Verify that the propane tank is securely connected and turned on.
2. Locate the control dial on the front of the grill, which has an integrated ignition system, eliminating the need for matches or a lighter. Push the dial inward slightly and turn it to the “Ignite” or “Start” position.
3. While keeping the dial pressed in this position, listen for a clicking sound, indicating that the ignition is sparking. Continue holding the dial until the burner ignites, which should happen within a few seconds.
4. Once the burner ignites, release the dial slowly and turn it to adjust the flame to your desired cooking heat. You’ll see the flame increase as you turn the dial clockwise and decrease as you turn it counterclockwise.
5. For safety, check through the grill opening to ensure the flame is steady and blue. If the burner doesn’t ignite after several tries, turn off the gas, wait a few minutes for the gas to disperse, and repeat the process.

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

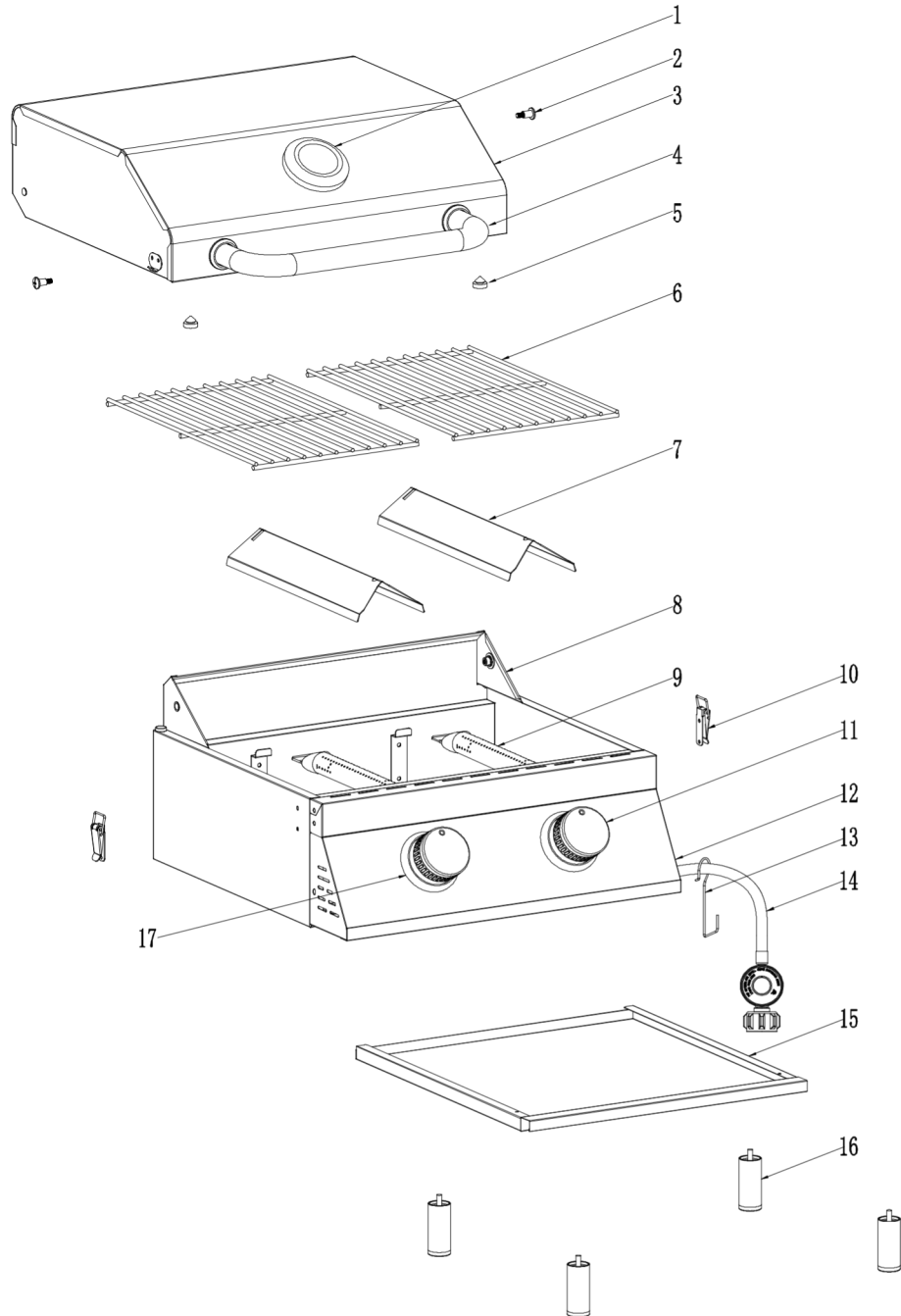
PARTS LIST

1	Thermometer	1 PC	10	Latch	2 PC
2	Main Stove Lid Screw	2 PC	11	Control Knob	2 PC
3	Main Stove Lid	1 PC	12	Control Panel	1 PC
4	Main Stove Lid Handle Bar	1 PC	13	Hook	1 PC
5	Silicone Stoppers	4 PCS	14	Gas Pressure Regulator	1 PC
6	Grill Grate	2 PCS	15	Grease Tray	1 PC
7	Flame Splitter	2 PCS	16	Legs	4 PCS
8	Main Stove Body	1 PCS	17	Control Dial	2 PCS
9	Burner	2 PCS			

CAUTION

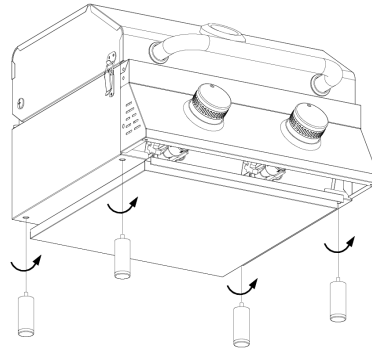
Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

PARTS LIST

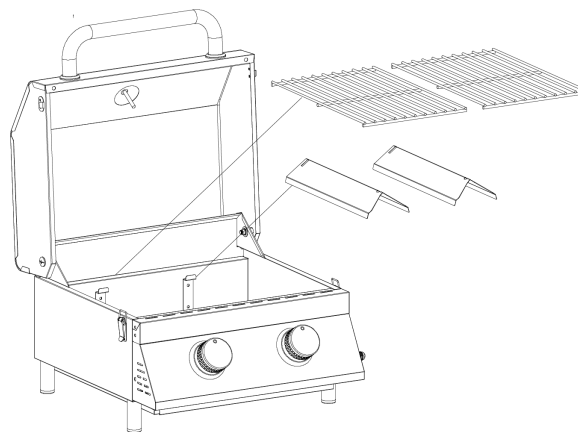


ASSEMBLY

STEP 1: Attach legs to the body of the grill.



STEP 2: Position the flame splitters and the grill grates in their respective positions.



ASSEMBLY (CONT.)

STEP 3: Attach the regulator to the grill by twisting the brass fitting clockwise.

