

## Portable Gas Grill

### WARNING

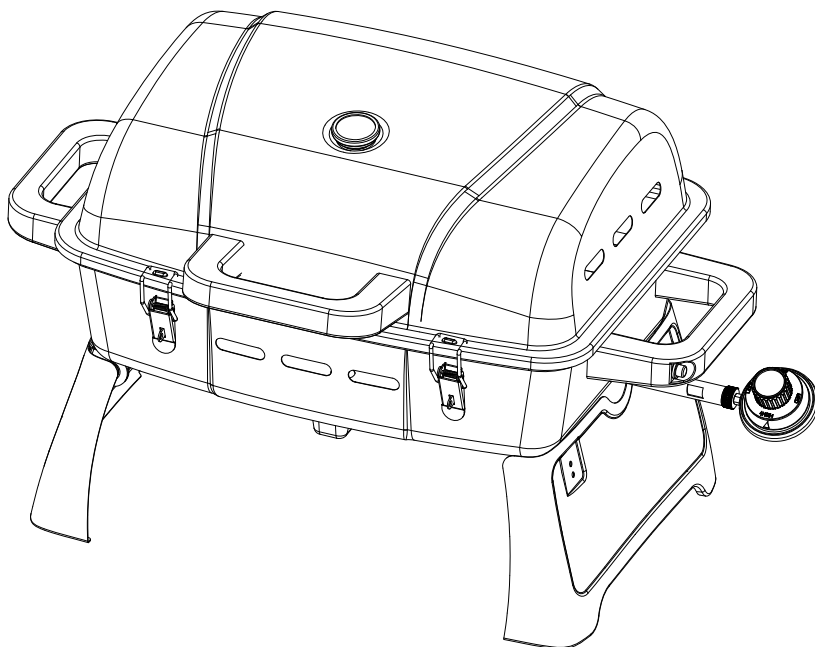
Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

### DANGER

DO NOT use gas barbecue for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.

DO NOT use in or on boats or recreational vehicles.



### DANGER

Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm are created by the combustion of propane.



### WARNING

#### FOR YOUR SAFETY:

For outdoor use only  
(Outside any enclosure)



### DANGER

If you smell gas:

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

Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to save for future reference.

Failure to follow the instructions above could result in fire explosion or burn hazard which could cause property damage, personal injury or death.

FOR CUSTOMER SERVICE:

CALL TOLL-FREE HELPLINE 1-855-803-9313



Manufactured: H&H Asia Ltd.  
Guangdong, China

# Barbecue Operation 1-2-3

## Before Barbecuing

1. Keep your barbecue a safe distance away from buildings, fences and structures on your property.\*
2. Always perform a leak test on all connections.\*
3. Keep children away from the barbecue.

## During Barbecuing (To avoid tripping safety valves, please follow these instructions carefully.)

1. First open lid and turn gas tank on slowly.
2. Turn only one knob on at a time when lighting the barbecue.
3. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surface or splatter from cooking liquids.

## After Barbecuing

1. Always burn barbecue for 10-15 minutes to burn off food residues after use.
2. Wait until the barbecue is completely cooled before closing lid.
3. Clean up grease build-up to avoid grease fire, and cover your barbecue to prevent rust.

\* Please refer to the instruction manual for details.



## WARNING

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



## DANGER

1. Never leave this appliance unattended while operating it.
2. Never operate this appliance within 10' (3 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25' (7.5 m) of any flammable liquid.
4. Do not fill the gas cylinder beyond maximum fill-line.
5. Never allow oil or grease to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply off.
6. Heated liquids remain at scalding temperature long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow the instructions above could result in fire explosion or burn hazard which could cause property damage, personal injury or death.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Always keep this instruction manual in a convenient location for future reference.

## **WARNING**

- ▲ Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- ▲ The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
- ▲ Always open the barbecue lid carefully and slowly as heat and steam trapped within the barbecue could cause severe burns.
- ▲ Always place your barbecue on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose.
- ▲ Do not leave a lit barbecue unattended.
- ▲ Keep children and pets away from the barbecue at all times.
- ▲ Do not use the barbecue in high winds.
- ▲ This barbecue must be used with propane gas only (propane gas cylinder not included).
- ▲ Do not attempt to attach this barbecue to the self-contained propane system of a camper, trailer, motor home or house.
- ▲ Do not use charcoal or lighter fluid.
- ▲ Do not use gasoline, kerosene or alcohol for lighting. The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinders of the US Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
- ▲ This outdoor gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
- ▲ Do not attempt to move the barbecue while it is lit.
- ▲ Do not use the barbecue unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- ▲ Keep combustible items and surfaces at least 21" (53.34 cm) away from the barbecue at all times. DO NOT use this gas barbecue or any gas product under any overhead enclosure or near any unprotected combustible constructions.
- ▲ Do not use in an explosive atmosphere. Keep barbecue area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▲ Do not attempt to use or assemble with missing or damaged parts. Contact customer service for replacement parts.
- ▲ Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.
- ▲ This appliance is not intended for and should never be used as a heater.
- ▲ Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.

### **Safe locations for use of this outdoor barbecue**

## **DANGER**

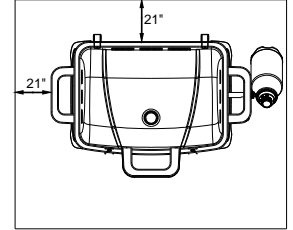
Never use this outdoor barbecue inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.

## **WARNINGS**

Do not use this appliance under overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazebos). Always confirm that this barbecue is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.

Always confirm that this barbecue is positioned more than 21" (53.34 cm) away from any combustible materials or surface before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this barbecue (See diagram to right).

The temperature of a grease fire or of the radiated heat might otherwise be sufficient to ignite nearby combustible or volatile substances.



Always locate this barbecue where there will be ample combustion and ventilation air. Do not obstruct the flow of combustion and ventilation air but never position it in the direct path of a strong wind. Never allow the barbecue to operate while unattended to prevent uncontrolled grease fires from erupting. Never attempt to move this barbecue while it is in operation or while it is still hot to prevent possible personal injury. Never store or use gasoline or other flammable or volatile substances in the vicinity of this barbecue or in the vicinity of any other heat-generating appliance because of the danger of starting a fire. Always confirm that the installation of this barbecue conforms with the requirements of all local codes or, in the absence of applicable local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58, Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage and Handling, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and the Recreational Vehicle Code, CSA Z240 RV series, as applicable.

## **DANGER – Gas Safety**

Liquid propane (LP) gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any propane product.

- Propane Characteristics: flammable, explosive under pressure, heavier than air and pools in low areas.
- In its natural state, propane has no odour. For your safety, an odorant has been added.
- Contact with propane could cause freeze burns to the skin.
- This barbecue is shipped from the factory for propane gas use only.
- Never use a propane cylinder with a damaged body, valve, collar or footing.
- Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.

## **CAUTION**

It is essential to keep the barbecue's valve compartment, burners and circulating air passages clean.

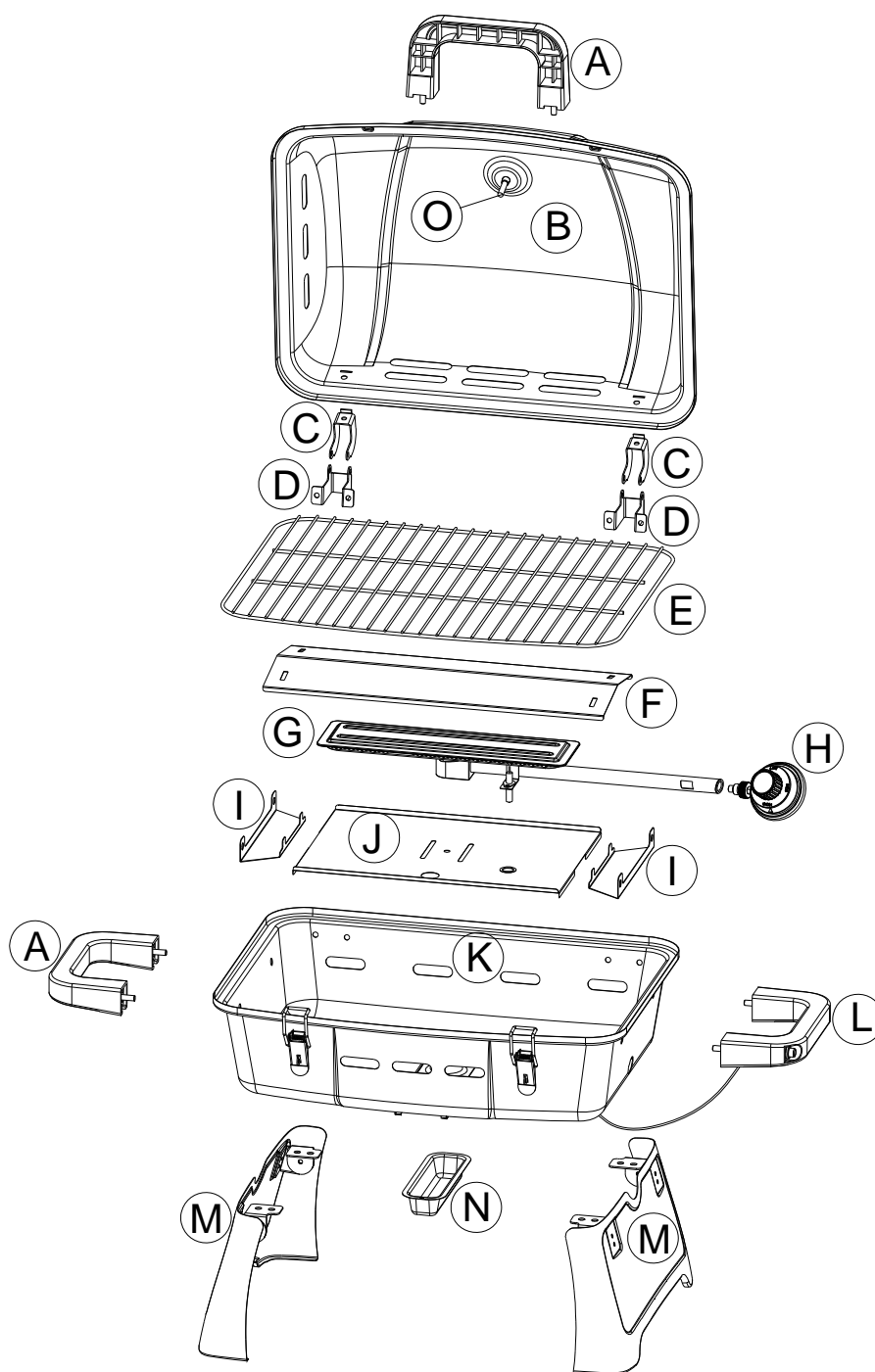
Inspect the barbecue before each use.

1. Inspect all connections and make certain they are secure.
2. Check and clean the burner tubes for insects and insect nests by removing the burner and inserting a bottle brush cleaner into each tube to make sure the passage is clear. A clogged tube can lead to a fire beneath the barbecue.
3. Ensure that the valve nozzle is pointing straight and completely inserted into the tube.

## **GENERAL INFORMATION**

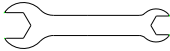



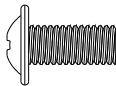

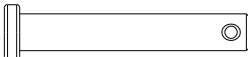
1. A propane gas cylinder is required for operation.
2. This gas barbecue is NOT intended for commercial use.

# Illustrated Parts List



Part	Description	QTY	Part	Description	QTY	Part	Description	QTY
A	Handle	2 Pcs	F	Heat Plate	1 Pc	K	Body assembly	1 Pc
B	Lid	1 Pc	G	Burner	1 Pc	L	Right handle	1 Pc
C	Upper hinge	2 Pcs	H	Regulator	1 Pc	M	Leg	2 Pcs
D	Lower hinge	2 Pcs	I	Heat Plate support	2 Pcs	N	Grease cup	1 Pc
E	Cooking grid	1 Pc	J	Heat shield	1 Pc	O	Temperature gauge	1 Pc

# Hardware List

<b>AA: 1 PC</b>	<b>BB: 14 PCS</b>	<b>CC: 14 PCS</b>
		
<b>Wrench</b>	<b>M5X10 Bolt</b>	<b>M5 Spring washer</b>
<b>DD: 14 PCS</b>	<b>EE: 14 PCS</b>	<b>FF: 1 PC</b>
		
<b>Flat washer</b>	<b>M5 Nut</b>	<b>M6X10 Bolt</b>
<b>GG: 7 PCS</b>	<b>HH: 7 PCS</b>	<b>II: 6 PCS</b>
		
<b>M6 Spring washer</b>	<b>Flat washer</b>	<b>M6 Nut</b>
<b>JJ: 1 PC</b>	<b>KK: 2 PCS</b>	<b>LL: 2 PCS</b>
		
<b>Screwdriver</b>	<b>Cotter pin</b>	<b>Pin</b>

Hardware listed above is not scaled to exact size.

(A screwdriver is required for assembly and is included for your convenience).

# Assembly Instructions

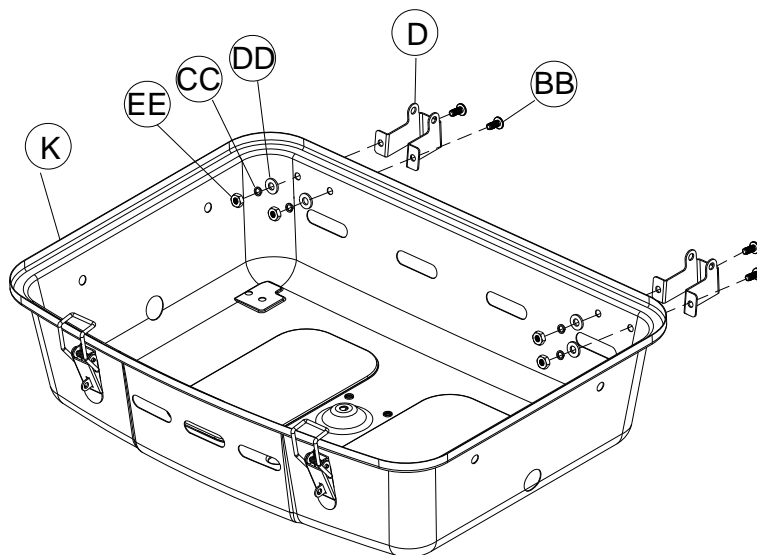
Remove all contents from the carton packaging. Make sure all parts are present before attempting assembly. Once the barbecue is fully assembled, go back and check to make certain all the bolts are secure. Tighten again using the screwdriver provided if necessary.

Estimated Assembly Time: 20 minutes

## Step 1

- Align the holes on the right back side of body assembly (K) with the holes on the lower hinge (D).
- Insert one bolt (BB) into the pre-drilled hole, sealing it with one flat washer (DD) one spring washer (CC) and one nut (EE).
- Repeat the procedure for the left back side of body assembly.
- Go back and tighten all the bolts using the screwdriver provided.

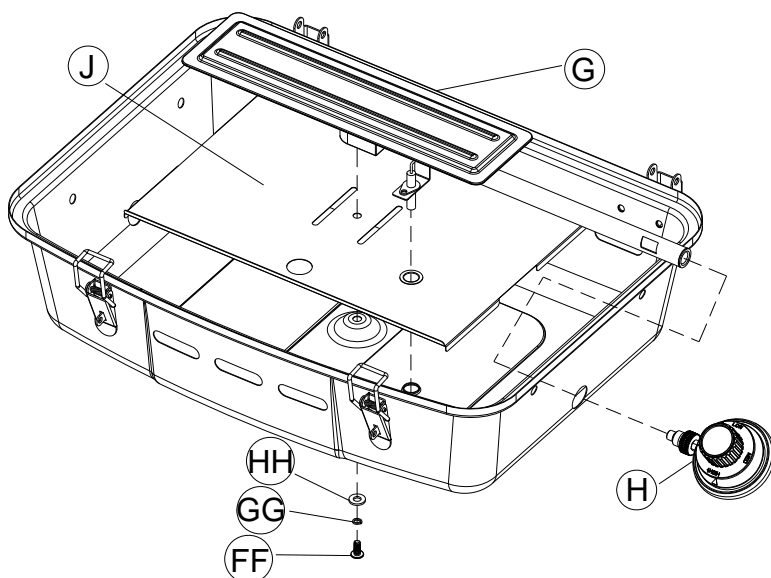
<b>BB</b>	<b>M5X10 Bolt</b>	<b>4 PCS</b>
<b>DD</b>	<b>Flat washer</b>	<b>4 PCS</b>
<b>CC</b>	<b>M5 Spring washer</b>	<b>4 PCS</b>
<b>EE</b>	<b>M5 Nut</b>	<b>4 PCS</b>



## Step 2

- Attach heat shield (J) and burner (G) to body assembly.
- Insert the venturi side of the burner (G) through the hole on the right side of body.
- Align the pre-drilled hole under the burner with the hole on the bottom of body.
- Insert one flat washer (HH), one spring washer (GG) and one bolt (FF) into the pre-drilled hole.
- Tighten the bolt using the screwdriver provided.
- Screw the regulator valve (H) into the threaded venturi tube of the burner

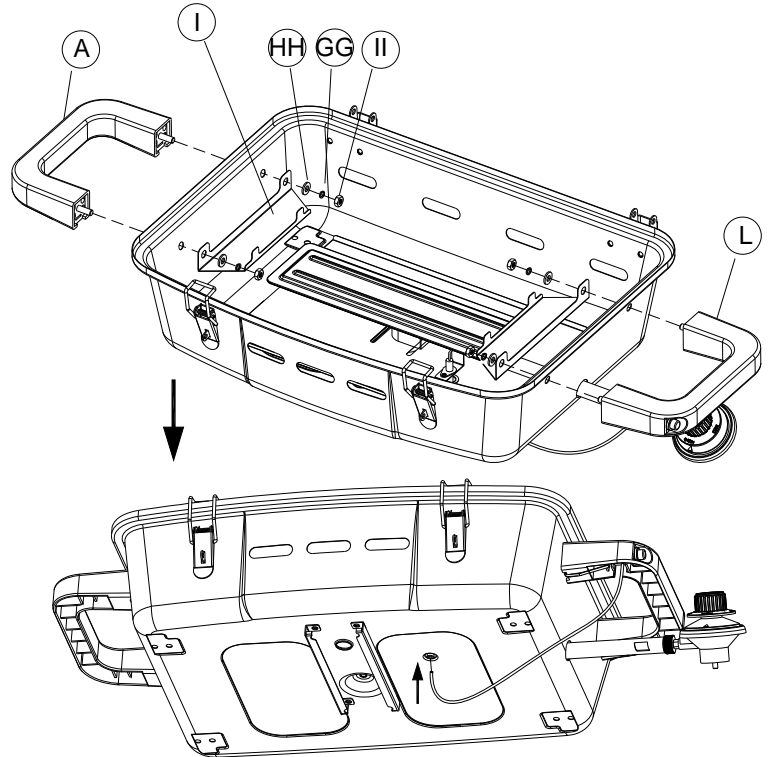
<b>HH</b>	<b>Flat washer</b>	<b>1 PC</b>
<b>GG</b>	<b>M6 Spring washer</b>	<b>1 PC</b>
<b>FF</b>	<b>M6X10 Bolt</b>	<b>1 PC</b>



### Step 3

- Align the holes on the left side of the body assembly with the holes on the heat plate support (I).
- Insert the bolts on handle (A) into each pre-drilled hole and seal one flat washer (HH), one spring washer (GG), and one nut (II) in sequence.
- Repeat the procedure for the right handle (L) and another heat plate support (I) with the right side of the firebox.
- Go back and tighten all the nuts using the wrench provided.
- Insert the ignition cable into the electrode underneath the body assembly (See the figure to right).

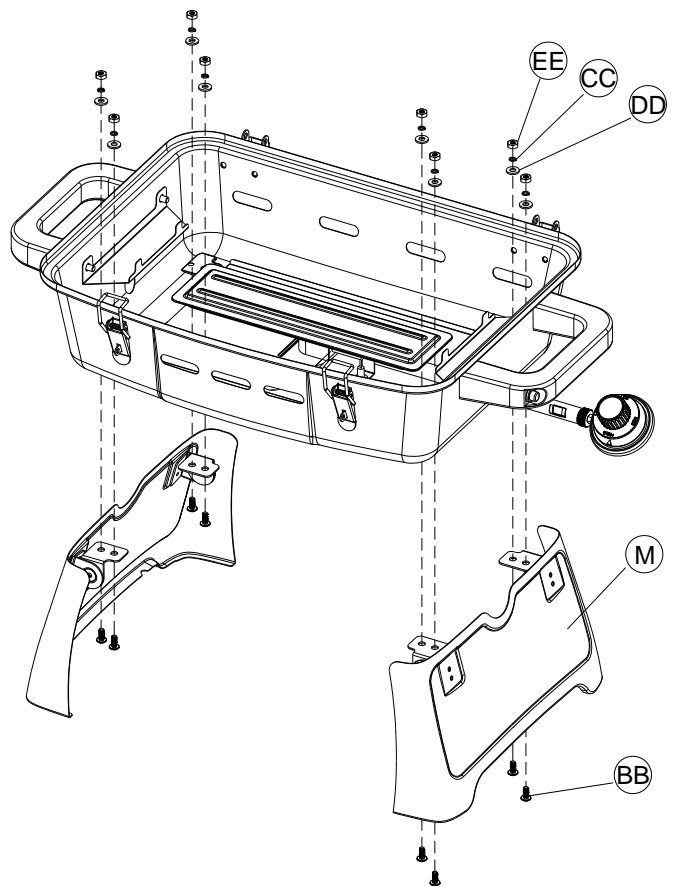
<b>HH</b>	<b>Flat washer</b>	<b>4 PCS</b>
<b>GG</b>	<b>M6 Spring washer</b>	<b>4 PCS</b>
<b>II</b>	<b>M6 Nut</b>	<b>4 PCS</b>



### Step 4

- Align the holes on the lower right front side and lower right back side of the body assembly with the holes on the right leg (M).
- Insert one bolt (BB) into each pre-drilled hole and seal it with one flat washer (DD), one spring washer (CC) and one nut (EE).
- Repeat the procedure for the left leg (M).
- Go back and tighten all the bolts using the screwdriver provided.

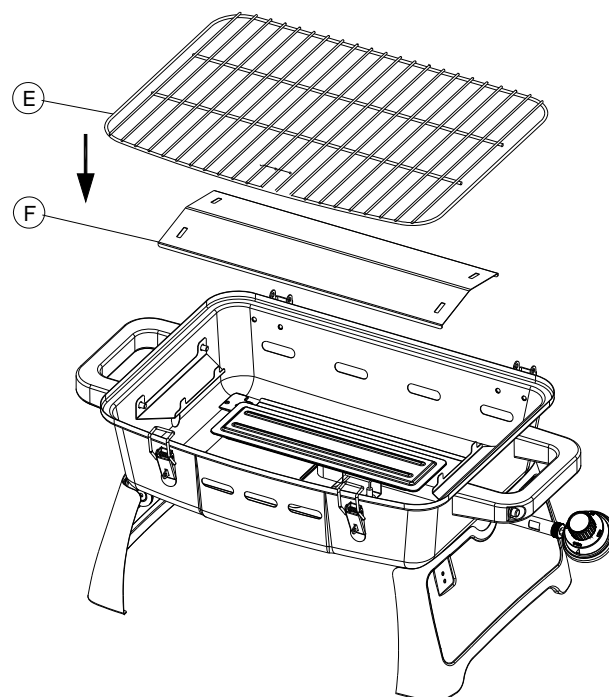
<b>BB</b>	<b>M5X10 Bolt</b>	<b>8 PCS</b>
<b>DD</b>	<b>Flat washer</b>	<b>8 PCS</b>
<b>CC</b>	<b>M5 Spring washer</b>	<b>8 PCS</b>
<b>EE</b>	<b>M5 Nut</b>	<b>8 PCS</b>





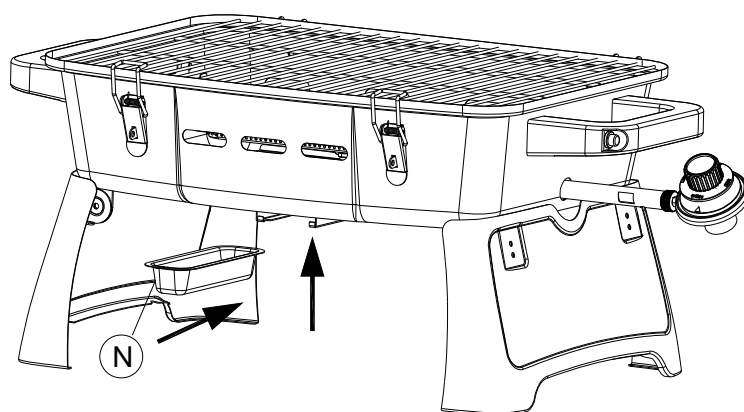
## Step 5

- Place the heat plate (F) on the heat plate support.
- Place the cooking grid (E) upon the heat plate and make certain the cooking grid is clipped by the fastener.



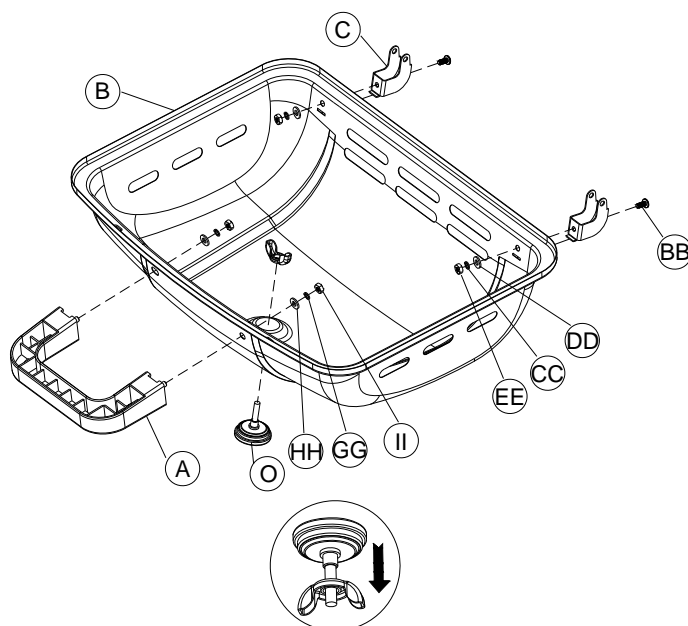
## Step 6

- Insert the grease cup (N) into the two guides underneath the barbecue and push forward until it is in place.



## Step 7

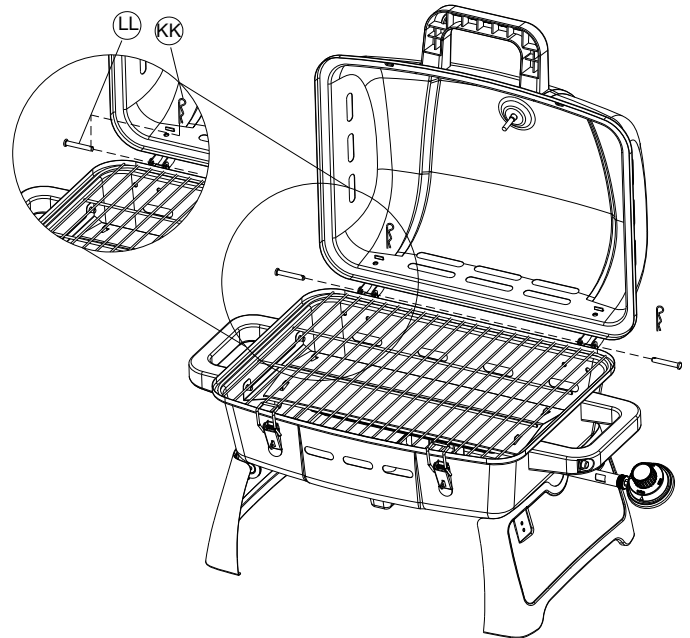
- Insert the pre-attached bolts on the handle (A) into the holes on the front of the lid and seal with one flat washer (HH), one spring washer (GG), and one nut (II).
- Align the holes on the back side of lid with the holes on the upper hinge (C).
- Insert one bolt (BB) into each pre-drilled hole and seal with one flat washer (DD), one spring washer (CC) and one nut (EE).
- Attach temperature gauge (O) to lid.
- Go back and tighten all the bolts using the screwdriver provided.



<b>BB</b>	<b>M5X10 Bolt</b>	<b>2 PCS</b>
<b>DD</b>	<b>Flat washer</b>	<b>2 PCS</b>
<b>CC</b>	<b>M5 Spring washer</b>	<b>2 PCS</b>
<b>EE</b>	<b>M5 Nut</b>	<b>2 PCS</b>
<b>HH</b>	<b>Flat washer</b>	<b>2 PCS</b>
<b>GG</b>	<b>M6 Spring washer</b>	<b>2 PCS</b>
<b>II</b>	<b>M6 Nut</b>	<b>2 PCS</b>

### Step 8

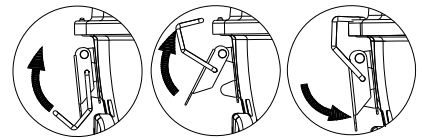
- Align the holes of the upper hinges on the back of the lid with the holes of the lower hinges on the back of the body.
- Insert one pin (LL) into each hole.
- Insert one cotter pin (KK) into the hole on the front of the pin.



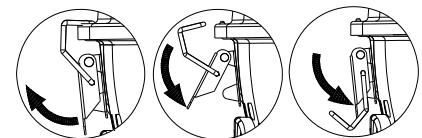
### Step 9

- Lock lid: Lid must be locked before moving barbecue.
- Unlock lid: Always unlock and open lid before lighting barbecue.

Lock Lid



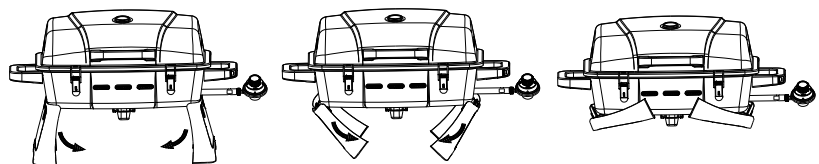
Unlock Lid



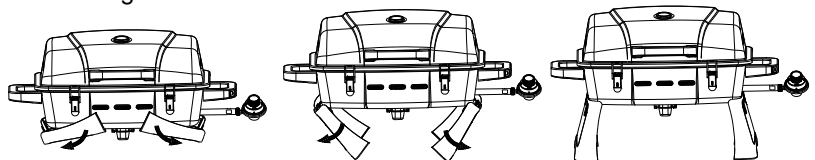
### Step 10

- Fold up legs: Always lock lid before fold up legs.
- Unfold legs: Always open legs completely and secure in place before lighting barbecue.

Fold up Legs

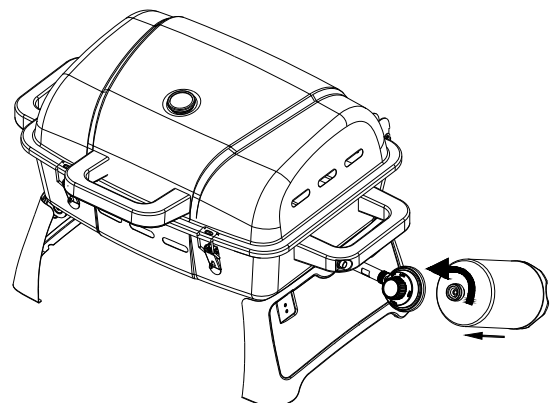


Unfold Legs



### Step 11

- Screw the gas cylinder clockwise into the thread underneath the regulator valve until it is in place.
- Make certain the connection is secure and conduct the leak test on page 11.



# Operating the Barbecue

**⚠️ CAUTION:** Use only the regulator provided. If a replacement is necessary, call our customer service center. The use of unauthorized parts can create an unsafe condition and environment.

## Connect gas cylinder

The propane gas supply cylinder to be used must be constructed and marked in accordance with the Specifications for LP-gas Cylinders of the U.S. Department of Transportation (DOT). Only cylinders marked "propane" must be used. Use only 1-pound (16.4 oz) cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances. The propane cylinder must be arranged for vapor withdrawal. If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible **ONLY** if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F. Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Disconnect the propane cylinder from the regulator valve when the barbecue is not in use. **DO NOT** obstruct the flow of combustion air and ventilation air to the barbecue.

## **⚠️ DANGER:**

**A fire causing death or serious injury may occur if the following is not followed exactly:**

Never store or use gasoline or other volatile substances in the vicinity of this barbecue.

Never store a spare propane cylinder in the vicinity of this barbecue, or in the vicinity of another potential heat source.

Never refill a disposable cylinder

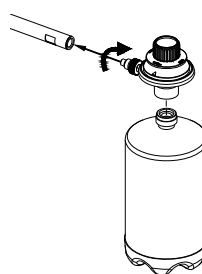
## **⚠️ DANGER**

**To prevent fire or explosion hazard when testing for a leak:**

1. Always perform the leak test on page 10 before lighting the barbecue and each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use barbecue until all leaks have been stopped. If you are unable to stop a leak, disconnect the propane supply, call for gas appliance service or your local propane gas supplier.

## Checking for Leaks

1. Make two to three oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are in the "OFF" position.
3. Spray some solution on the tank valve up to the regulator connection.
4. Inspect the solution at the connections for bubbles. If no bubbles appear, the connection is secure.
5. If bubbles appear, you have a leak. Go to step 6.
6. Disconnect the regulator from the tank and reconnect. Make sure the connection is secured.
7. Retest with solution.
8. If you continue to see bubbles, replace the cylinder.



## Lighting Your Barbecue

**⚠ DANGER:** Failure to open lid while igniting the barbecue's burners or not waiting five minutes to allow gas to clear if the barbecue does not light, may result in an explosion, which could cause serious bodily injury or death.

**⚠ WARNING:** To prevent possible bodily injury, never stand with your head directly over the barbecue when preparing to light the main burners.

### Main Burner

1. Open lid while lighting burners.

WARNING: Attempting to light the burner with the lid closed may cause an explosion.

Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the applian~~

2. All valves must be in the "OFF" position.
3. Turn gas supply "ON" by connecting propane cylinder to regulator inlet fitting.
4. Press and turn the control knob to "HIGH" then press the igniter button immediately.

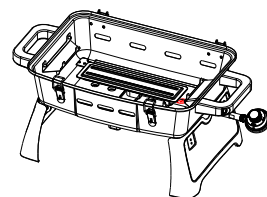
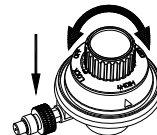
After lighting observe the burner flame, make sure all burner ports are lighted--a blue/yellow flame of one to two inches from the burner ports should appear.

- (1) If ignition does not take place, press the igniter button two to three times.
- (2) If ignition still does not take place, turn the burner control knob to the "OFF" position.

Wait five minutes with lid open for the gas to clear and repeat the lighting procedure.

5. Adjust valve knob to desired cooking temperature.

- 1) Push down
- 2) Turn counterclockwise to "on"
- 3) Turn clockwise to "off"



### Using the Lighting Stick to Light the Burners

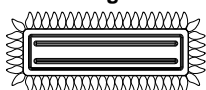
1. Insert a match into the end of the lighting stick and light it.
2. Once lit, place the flame through the hole on left side of barbecue body to reach the burner port (see right diagram).
3. Push and turn control knob to "HIGH" setting. After lighting observe the burner flame, make sure all burner ports are lighted--a blue/yellow flame of one to two inches from the burner ports should appear.
  - (1) If ignition does not take place, press the igniter button two to three times.
  - (2) If ignition still does not take place, turn the burner control knob to the "OFF" position. Wait five minutes with lid open for the gas to clear and repeat the lighting procedure.
4. Adjust burners to the desire cooking temperature.

Confirm that the burner is properly lit by agreeing with description below. If the flame pattern appears abnormal, consult the troubleshooting guide on page 12 for corrective action.



Observe flame height when lit:  
Flame should be a blue/yellow colour between 1-2" high.

Fig. a



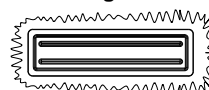
Normal: Soft blue flames with yellow tips between 1-2" high.

Fig. b



Out f adjustment: Noisy hard blue falmes - too much air.

Fig. c



Poor combustion: Wavy, yellow flame - too little air.

**Flare-ups:**

“Flare-ups” sometimes occur when food drippings fall onto the hot heat plate or burner and ignite. Some flaring is normal and desirable as it helps impart the unique flavors associated with barbecued foods. Controlling the intensity of the flare-ups is necessary, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of accidental fire.



**WARNING:** Always monitor the barbecue closely when cooking and turn the flame level down (LOW) or OFF if flare-ups intensify.

**Shutting off the burner:**

Always turn the valve knob clockwise all the way to the “LOCK OFF” position.

Promptly disconnect the propane cylinder.

**Excess flow safety valve reset procedure**

A sudden shut off of the gas flow typically occurs if you open the LP tank valve rapidly.

This procedure is effective with all LP tank sizes.


To ensure the procedure is performed safely and successfully, please carefully follow the instructions below.

1. Turn the regulator valve to the “LOCK OFF” position.
2. Disconnect the LP tank from the regulator valve.
3. Open the lid of the barbecue.
4. Turn regulator valve to HIGH.
5. Wait at least one minute.
6. Turn the regulator valve to the “LOCK OFF” position.
7. Wait for at least five minutes.
8. Re-connect the LP tank to the regulator valve.
9. With the lid open, turn the regulator valve to the high position and light the barbecue.
10. Observe stainless steel plate when lit: It should feel warm after five to ten seconds and the color of the stainless steel plate should turn red in two to three minutes.
11. If the barbecue does not light, turn the regulator valve to the “LOCK OFF” position and disconnect the LP tank. Then contact the customer service center for further assistance.

# Care and Maintenance

## IMPORTANT

To prevent corrosion from condensation, always cool barbecue completely before covering.

 **Caution:** All cleaning and maintenance should be done when the barbecue is cool, with the fuel supply turned off at the control dial and the propane cylinder disconnected.

## Cleaning the Burner Assembly

Burning off the barbecue after every use (approx. 15 minutes) will keep excessive food residue from building up.

## Recommended cleaning materials –

Mild liquid dishwashing detergent / Hot water

Nylon cleaning pad / Heat resistant acrylic brush

Paper clip / Putty knife/scrapper

Compressed air

DO NOT use cleaners that contain acid, mineral spirits or xylene.

## Outside surfaces

Use a mild dishwashing detergent and hot water solution to clean. Rinse thoroughly with water.

## Inside surfaces

If the inside surface of the barbecue lid has the appearance of peeling paint, baked-on grease has turned to carbon and is flaking off. Clean thoroughly with a strong solution of detergent and hot water. Rinse with water and allow it to completely dry.

## Interior of barbecue bottom

Remove residue using brush, scraper and/or cleaning pad. Wash with a dishwashing detergent and hot water solution. Rinse with water and let dry

## Cooking Grids

The stainless steel plate grates have a glass-like composition that should be handled with care. Use a mild dishwashing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains. Rinse with water.

## Heat Plates

Clean residue with wire brush and wash with soapy water. Rinse with water.

# Troubleshooting

Problem	Possible Cause	Prevention / Resolution
Burner will not light using a mtach.	No gas flow.	Check if propane tank is empty. If empty, replace. If propane tank is not empty, refer to "Excess flow safety valve reset procedure".
	Obstruction of gas flow.	Clean burner tube.
	Disengagement of burner to valve.	Reengage burner and valve.
	Spider webs or insect nest in venturi tube.	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Irregular heat pattern.	Burner ports are clogged or blocked.	Clean burner ports.
	New burner may have residual manufacturing oils.	Burner barbecue for 15 minutes with the lid closed.
	Spider webs or insect nest in venturi tube.	Clean venturi.
	Residue, grease or marinating on burner.	Clean burner.
	Poor alignment of valve to burner venturi.	Ensure burner venturi is properly engaged with valve.
Sudden drop in gas flow or heat.	High or gusting winds.	Turn front of barbecue to face wind or increase flame height.
	Low on propane gas.	Replace or refill propane tank.
	Excess flow valve tripped.	Refer to "Excess flow safety valve reset procedure".
Flare-up.	Grease buildup.	Clean barbecue.
	Excess fat in meat.	Trim fat from meat before barbecuing.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knob off. Disconnect propane cylinder. Leave lid in closed position and let fire burn out. After barbecue cools, remove and clean all grill parts per "Cleaning and Care" section.
Flashback (Fire in burner tubes).	Burner and / or burner tubes are blocked.	Turn knob off. Clean burner and / or burner tube.
Inside of lid is peeling-appearance of paint peeling.	Carbon build up.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.
Burner accidentally extinguished.	Tank empty.	Check if propane tank is empty. If empty, replace. If propane tank is not empty, refer to "Excess flow safety valve reset procedure".
	Obstruction of gas flow.	Clean burner tube.