# Crown Verity Gas Grill Operating Instructions

## TRANSPORTATION/SET-UP:

1. Prior to lighting the grill always fill the pans under the unit with water. You must keep water in the pans at all times while in use. Water will evaporate while cooking so refill the water pans with water during cooking if needed.
2. If you have a MCB model unit mount one, or two, standard size 20 lb. propane tanks to the back of the unit. MCB-30, MCB-36 hold one tank, MCB-48, MCB-60, MCB-72 hold two tanks. The foot of the tank rests in the lower bracket, and the upper bracket slides on to the top ring of the tank to hold the tanks on the unit.
3. There are hose hangers under the rear legs of the unit to hang the gas hoses on when not in use. Please hang the hoses on the hangers under the rear legs of the unit during transportation.

## LIGHTING INSTRUCTIONS:

1. Connect the gas hose(s) to the propane tanks. Make sure the green nut on the gas hose/regulator is securely tightened to the tank.
2. Open hood(s)/dome(s) on the grill.
3. Ensure that all valve knobs (black knobs) are in the OFF position (clockwise).
4. Turn on the gas supply valve(s) slowly. WAIT 15 SECONDS. (Do not crack open tank valve like you would a water faucet. Open valve on tanks slowly.)
5. Turn the lighter tube (pilot – red knob) valve to the ON position. (Note: two lighter tubes are on units that hold two tanks - one for the left side and one for the right side). Insert a long stick type lighter into the hole provided on the end of the grill. There is a hole on each end. You need to light both sides of the unit for units with two tanks.
6. Visually check to ensure the lighter tube is burning.
   Once the lighter tube has been lit the main burners will ignite off of the lighter tube when they are turned on. (Push in black knobs and turn to “high”) The unlit burners will then light automatically.
7. Visually check to ensure that all burners that are intended to be ON are lit.
8. Adjust individual burners as desired.

## CLEANING AFTER USE:

1. Ensure all gas control knobs are in the off position.
2. Turn off gas valves on propane tanks, disconnect gas hoses from propane tanks, and remove tanks from unit. Hang gas hoses in hose hangers located under rear legs of unit.
3. Empty water pans of water and debris. Be careful as these pans will remain hot for some time after the unit has been turned off.
4. Thoroughly clean unit using soap and water to begin with. Dawn detergent is a good liquid soap to use. The water pans can be filled with soap and water and the cooking grids can be placed inside of the water pans to let them soak.
5. After removing the primary debris the unit should be cleaned with a degreaser. The Crown Verity BBQ cleaner works best and is designed to be used when the unit is cool and dry. More than one application may be required to thoroughly clean the unit.
6. The hood(s) of the unit will slide off the unit by lifting the two pins located on the back lip of the cooking grid on each side of the unit and sliding the hood(s) backwards. This will make it easier to access various areas of the grill for cleaning.
7. After degreasing the unit, clean again with soap and water. The unit can be cleaned with a pressure washer – just be careful not to spray water up into the burners from the underside of the unit - spray from the top down.
8. Ensure everything is put back in its proper position. Cooking grids, hood(s) and aligning pins, warming rack(s) inside of hood(s), end shelves can be stored under the unit on the lower shelf. Make sure gas hoses are hung on hose hangers under rear legs of the unit.