Owner's Manual

Professional Outdoor Grills and 12" Professional Outdoor Cooktop

Barbecues professionnels et tables de cuisson professionnelles de plein air de 30 cm (12 po)

Manuel du propriétaire

La section française commence à la page 37

Parrillas profesionales para el aire libre y estufa profesional para el aire libre de 12"

Manual del propietario

La sección en español empieza en la página 73

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Introduction

Your new Monogram grill or cooktop makes an eloquent statement of style, convenience and outdoor planning flexibility. Whether you chose it for its purity of design, assiduous attention to detail—or for both of these reasons—you'll find that your Monogram grill's or cooktop's superior blend of form and function will delight you for years to come.

The information on the following pages will help you operate and maintain your grill or cooktop properly.

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FOR OUTDOOR USE ONLY

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THIS MANUAL THOROUGHLY BEFORE INSTALLATION, USE OR SERVICING OF THIS EQUIPMENT.

TESTED IN ACCORDANCE WITH ANSI Z21.58, LATEST EDITION STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL/COOKTOP IS FOR OUTDOOR USE ONLY.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1/NFPA 54, Latest Edition and the National Electric Code ANSI/NFPA No. 70, Latest Edition.

FOR OUTDOOR USE ONLY

If stored indoors, detach and leave L.P. cylinder outdoors.

⚠DANGER

If you smell gas:

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

⚠WARNING

1. Do not store or use gasoline or other flammable vapors and liquids 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.

⚠WARNING

Do not try lighting this appliance without reading the lighting instructions contained in this Owner's Manual.

⚠WARNING

Spiders and insects can nest in the burners or orifices of this or any outdoor gas appliance. The presence of spiders, spider webs or other insects can cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, damaging the grill or cooktop and making it unsafe for use. See the *Spider and insect warning* in the *Care and Cleaning* section.

Before using your grill or cooktop

Read this manual carefully. It is intended to help you operate and maintain your new grill or cooktop properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, there is a list of toll-free consumer service numbers included in the back section of this manual.

OR

Visit our Website at: **monogram.com**

Write down the model & serial numbers

On 12" cooktops you will find them on a label in the rear of the burner box below the burner grates or on the bottom panel of the grill head. See features page for location.

On 54", 42" and 30" built-in and free-standing models, you will find them on the bottom of the drip tray or behind the control panel.

These numbers are also on the Consumer Product Ownership Registration Card.

Before sending in the registration card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your grill or cooktop.

If you received a damaged grill or cooktop

Immediately contact the dealer (or builder) that sold you the grill or cooktop.

Save time & money

Before you request service, check the *Problem Solver* in the back of this manual.

It lists causes of minor operating problems that you can correct yourself.

If you need service

To obtain service, see the Consumer Services page in the back of this manual.

We are proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Customer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

IMPORTANT SAFETY NOTICE

- **The California Safe Drinking Water and Toxic Enforcement Act** requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- **Gas appliances can cause minor exposure to four of these substances,** namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels.

  Also, used in one of the components of the IR burner, is crystalline Silica.

  Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances is minimized because this is an outdoor unit.

⚠ ***WARNING:*** *SAFETY PRECAUTIONS*

When using your appliance, follow basic safety precautions, including the following:

- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.
- **Do not attempt to repair or replace any part of your grill or cooktop unless it is specifically recommended in this manual.** All other servicing should be referred to a qualified technician.
- **If the grill is installed by a professional installer or technician,** be sure that he shows you where your gas supply shutoff is located. All gas lines must have a shutoff that is readily and easily accessible.
- **Read this manual carefully and completely before using your grill or cooktop** to reduce the risk of fire, burn hazard or other injury. Please retain this manual for future reference.
- **This outdoor cooking gas appliance is not design certified for and is not to be installed in or on recreational vehicles, portable trailers, boats or any other moving installation.**
- **Never allow anyone to sit, stand or play on or around the grill or cooktop at any time.** When in use, portions of the grill or cooktop get hot enough to cause severe burns.
- **Do not store items of interest to children around or below the grill or cooktop, in the grill drawers or built-in enclosure.**
- **Children should not be left alone or unattended in an area where the grill or cooktop is located. Never allow children to crawl inside the grill or built-in enclosure.**
- **Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled.** Fabric may ignite and result in personal injury.
- **Do not use water or other liquids on grease fires. Never pick up a flaming pan.** Turn the controls off. Smother a flaming pan on a burner by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

  Flaming grease outside a pan can be put out by covering it with baking soda or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- **Have a multi-purpose dry chemical or foam-type fire extinguisher accessible.**
- **Use this appliance only for its intended use** as described in this manual.
- **Do not leave the grill or cooktop unattended while cooking.**
- **For personal safety, wear proper apparel.** Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- **Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use.** Unsuitable types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

⚠ ***WARNING:*** *SAFETY PRECAUTIONS*

- **Do not heat unopened food containers** as a buildup of pressure may cause the container to burst.
- **Use a pot holder when opening the hood.** Open the hood slowly to allow heat and steam to escape.
- **Use only dry pot holders—**moist or damp pot holders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth in place of a pot holder. Do not let pot holders touch hot portions of the grill grate or burner grates.
- **Never lean over an open grill.**
- **Pay close attention when lighting a burner.** Be certain you are rotating the igniter labeled for the burner you intend to use.
- **When using the grill,** do not touch the grill grate, burner grate or immediate surrounding areas as these areas become extremely hot and could cause burns. **Keep children away!**
- **Grease is extremely flammable. Let hot grease cool before attempting to handle or dispose of it.** Avoid letting grease deposits collect in the drip tray. Clean the drip tray often.
- **Do not use aluminum foil to line drip tray or grill grates.** This can severely upset combustion air flow or trap excessive heat in the control area.
- **When using the cooktop burners, always use flat-bottomed pans which are large enough to cover the burner.** Adjust the flame so that it heats only the bottom of the pan to avoid ignition of clothing. Position handles away from the grill to avoid burns associated with spillovers and heat from the grill. Hold the handle of the pan with a pot holder when turning or stirring food.
- **Do not use the grill for cooking excessively fatty meats or products which promote flare-ups.**
- **Never grill without the drip tray in place and pushed all the way to the back of the grill.** Without it, hot grease could leak downward and produce a fire or explosion hazard.
- **Never rotisserie cook without the basting pan in place and pushed all the way to the back of the grill under the food being cooked.** Without it, hot grease could leak downward and produce a fire or explosion hazard.
- **Cook meat and poultry thoroughly—meat to at least an INTERNAL 160°F and poultry to at least an INTERNAL 180°F.** Cooking to these temperatures usually protects against foodborne illness.
- **For proper lighting and performance of the burners** it is necessary to keep the ports clean.
- **Clean the grill with caution.** To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- **Do not operate the grill or cooktop under unprotected combustible construction.** Always adhere to the required clearances listed in the Installation Instructions. Use only in well-ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. This unit is for outdoor use only.
- **Do not locate the grill where the grill exhaust is directed at combustible materials,** windows (open or closed), doorways, etc. The grill vents combustion gases and smoke to the back of the appliance.
- **Keep the area surrounding the grill free from combustible materials,** trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.
- **Allow 12" minimum clearance on both sides and the back of the grill to adjacent vertical combustible construction.**
- **At least once a year, the unit should be inspected** for the presence of spiders, spider webs or other insects. The burner area is a common and desired spider haven and can present a dangerous condition which can damage the grill or cooktop and render it unsafe for use. The presence of spiders, spider webs or other insects can cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel. Check and clean the burners immediately if any of the following conditions exist:
  1. The smell of gas in conjunction with extreme yellow tipping of the burner flames.
  2. The grill or cooktop burners do not reach temperature.
  3. The grill or cooktop burners heat unevenly.
  4. The burners make popping noises.

⚠ *WARNING: SAFETY PRECAUTIONS*

- **Do not use charcoal on the grill.**
- **Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.**
- **Never touch the grill grates, hood or immediate surrounding metal surfaces with your bare hands** as these areas become extremely hot during use and could cause burns.
- **Use an insulated glove or mitt when opening and operating the grill.** Open grill hood slowly to allow heat and smoke to escape before fully opening.
- **The grill hood must be fully opened when lighting. Never lean over a hot grill surface or look directly into the grill when attempting to light.**
- **Do not operate grill under the influence of alcohol or drugs.**
- **If equipped, never place more than 30 pounds on a side shelf. Do not lean on shelves.**
- **If any burner does not light or goes out during operation,** turn off all gas control knobs with hood open and wait five (5) minutes before attempting to relight.
- **Prior to using grill, ensure that all tie down wires have been removed from burners.**

For LP gas models only:

- Be sure to **CLOSE** the LP tank mounted valve after every use of the grill.
- **If a free-standing unit is stored indoors ensure that it is cool before attempting to move it and store it in a well-ventilated area.** If LP, the cylinder must be unhooked and the LP cylinder stored outside in a well ventilated area, away from heat and out of the reach of children. From the caster side of the grill, push—never pull—the grill.
- **Place your grill well away from areas where children play.**
- **Never move the grill when hot.**
- **Never store additional or empty propane cylinders in the grill cabinet or around the grill.** Never fill the cylinder more than 80% full. Failure to follow these steps may result in a fire causing death or serious injury.
- **Never use a dented or rusty LP tank.** See the requirements in the Installation Instructions.
- **Never put more than one LP cylinder below a free-standing grill.** Never modify the free-standing grill to house a larger cylinder or more than one cylinder at a time. Do not store spare tanks in a built-in enclosure.
- **Keep the ventilation openings of the LP cylinder enclosure free and clear from debris.**
- **LP units require an LP tank** equipped with a type 1 connector, an overfill protection device and a collar to protect the valve. If you use a tank exchange system, be sure to **exchange this tank for a similarly equipped tank.**
- **The pressure regulator and hose assembly supplied with the product must be used.** Replacement pressure regulators and hoses must be specified by GE.
- **For built-in side burners and built-in cooktops only: Use proper pan size—**avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers and large enough to cover the burner grate. This will save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Use pans with handles that can be easily grasped and remain cool.

For natural gas models only:

- **Be sure to CLOSE the manual safety valve** supplying the unit after every use of the grill.
- **This appliance and its individual shut-off valve must be disconnected** from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).
- **This appliance must be isolated from the gas supply piping system** by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 psi (3.5 kPa).
- **Be sure to close the manual shut-off valve to the unit after every use.**

⚠*WARNING:* *SAFETY PRECAUTIONS*

Do not use the grill until a leak test has been performed.

⚠WARNING:

TEST FOR LEAKS

A complete gas tightness check must be performed at the installation site.

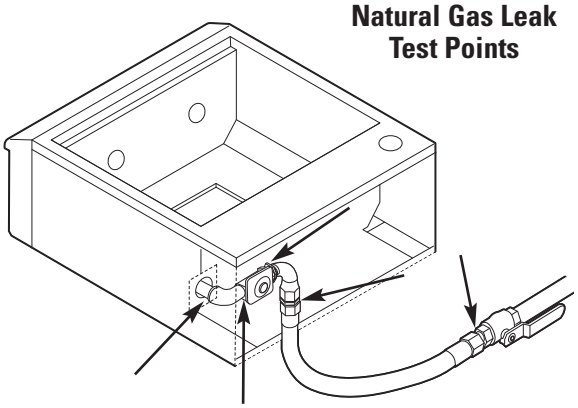
To prevent fire or explosion hazard, DO NOT use or permit sources of ignition in the area while performing a leak test. Perform leak test outdoors only. Never perform a leak test with fire or flame. DO NOT SMOKE WHILE PERFORMING THE LEAK TEST.

- Create a soapy solution of equal parts mild dishwashing detergent and water.
- Check to be sure all controls are in the OFF position.
- Turn on the fuel supply. For natural gas, turn manual shut-off valve handle 1/4 turn to align with gas flow. For LP, turn cylinder valve knob counterclockwise one full rotation.
- Apply soap solution generously on all connections and fittings. See illustrations.
- If growing bubbles appear on any connection point, IMMEDIATELY turn off the gas supply.

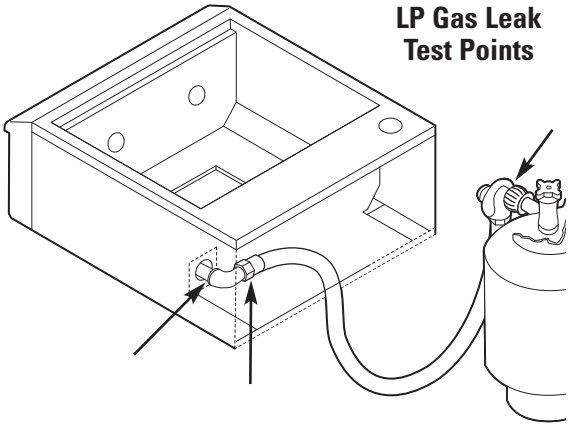
To stop a gas leak:

- Turn on control knobs to release pressure. Turn controls OFF.
- Wash off soapy solution and towel dry.
- Tighten the loose joint and perform a new leak test.

Natural Gas Leak Test Points



LP Gas Leak Test Points



⚠ ***WARNING:*** *SAFETY PRECAUTIONS*

SPECIAL NOTE ON WINDY CONDITIONS

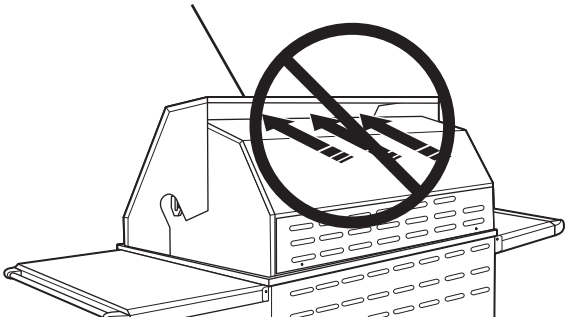
Never use the grill in windy conditions.
If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required on the rear wall and both sides of the grill. Windbreak construction is the responsibility of the owner and must adhere to the specified clearances listed in the Installation Instructions.

As a high-performance gas appliance, your grill requires significant amounts of air to support the combustion process. Your grill has been engineered to take air in through the control panel area and exhaust the combustion byproducts out through the gap between the front and rear hoods.

Using your grill in windy conditions can disrupt the proper flow of air through your grill, leading to reduced performance or, in certain severe cases, causing heat buildup in the control panel area. This can lead to problems such as burn hazards when the control panel surfaces become too hot to touch and, ultimately, failure of the wiring and internal components if the conditions persist.

If you have a freestanding grill, it is best to position the unit so the prevailing wind blows into the front control panel, thus supporting the proper airflow. Winds hitting the back of the grill directly are the most likely to cause problems, although wind blowing along the hood gap can also be problematic.

NEVER USE THE GRILL IN WINDY CONDITIONS. Wind hitting the grill while in use, especially winds blowing into or across this hood gap, can cause poor performance and in some cases can cause the control panel to get hot enough to cause burns.



Steady or gusty winds can prevent the normal exhaust of hot gases. Locate your grill away from prevailing winds and avoid grilling in windy conditions.

⚠ ***WARNING:*** *ELECTRICAL GROUNDING INSTRUCTIONS*

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from the plug.

If an extension cord is required to operate the grill, use only a grounded cord approved for outdoor use. Use as short of cord as possible and avoid wet areas.

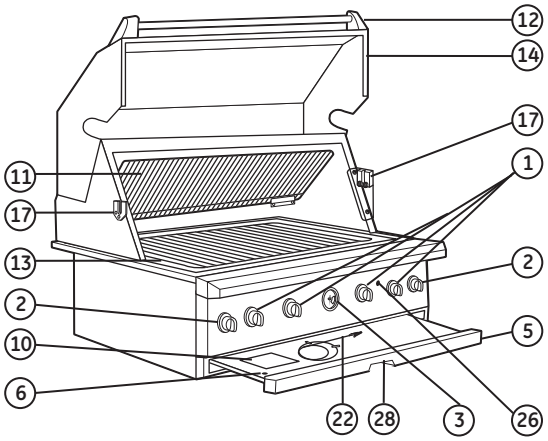
See all requirements in the provided Installation Instructions.

SAVE THESE INSTRUCTIONS

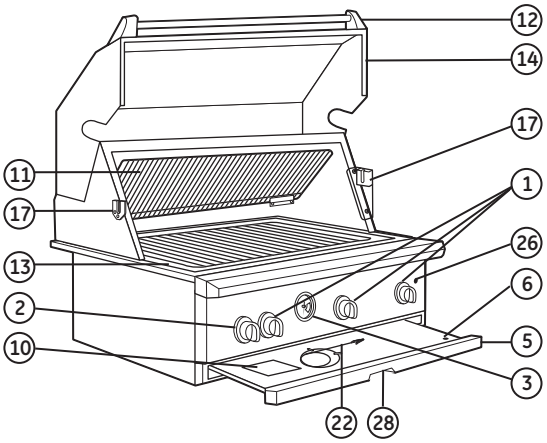
Feature information

(Not all features are on all models. Appearance may vary throughout this Manual.)

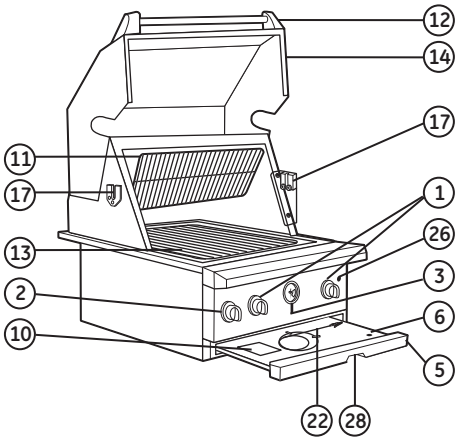
54" Built-In

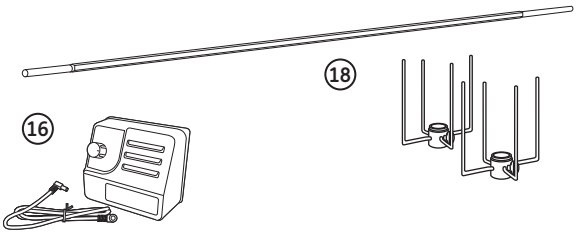


42" Built-In

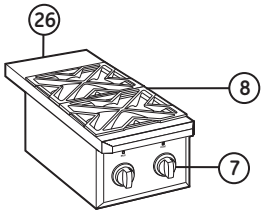


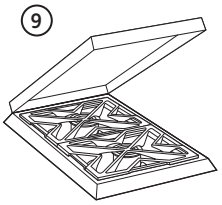
30" Built-In





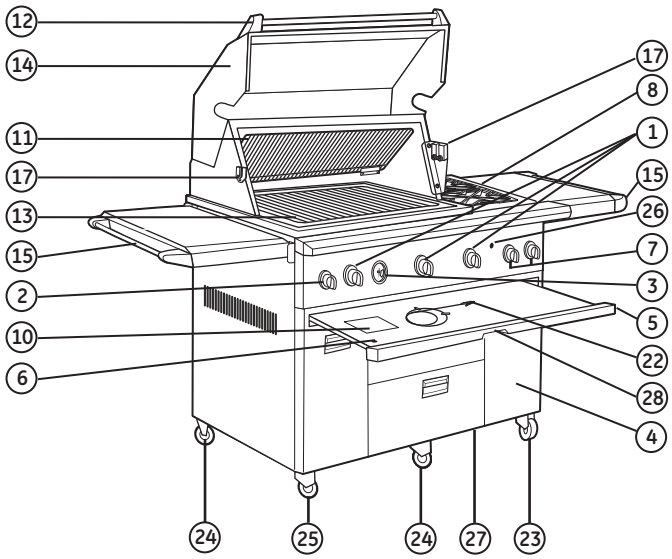
12" Built-In Cooktop

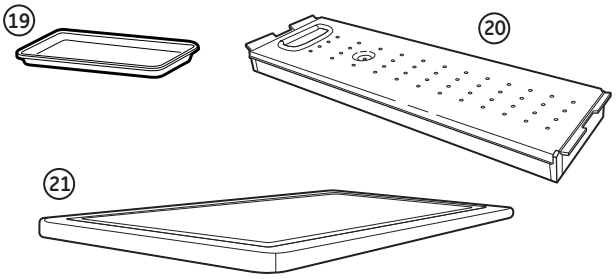




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54" Free-Standing Grill with Side Burners

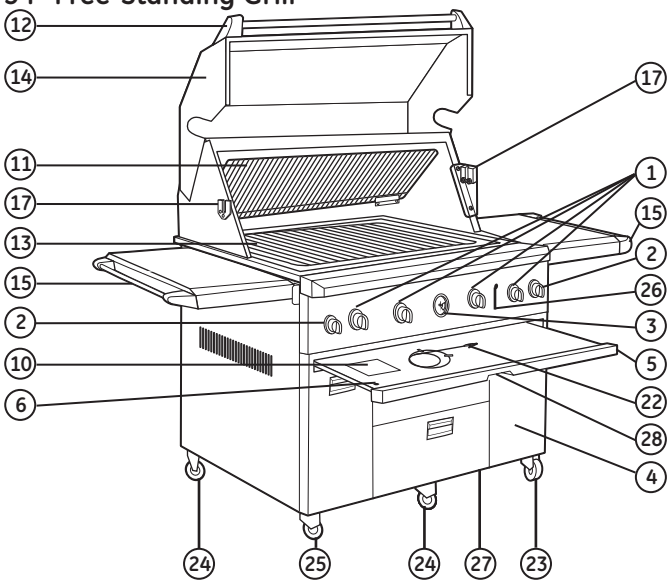




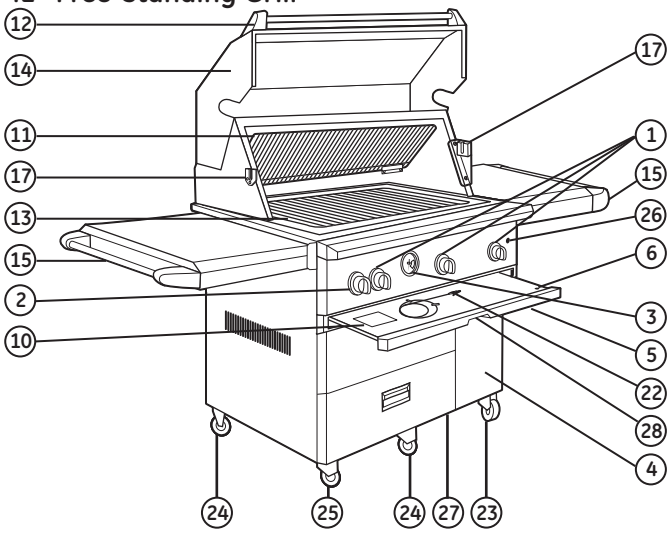
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Grill covers are available from our Parts and Accessories. Call 800.626.2002

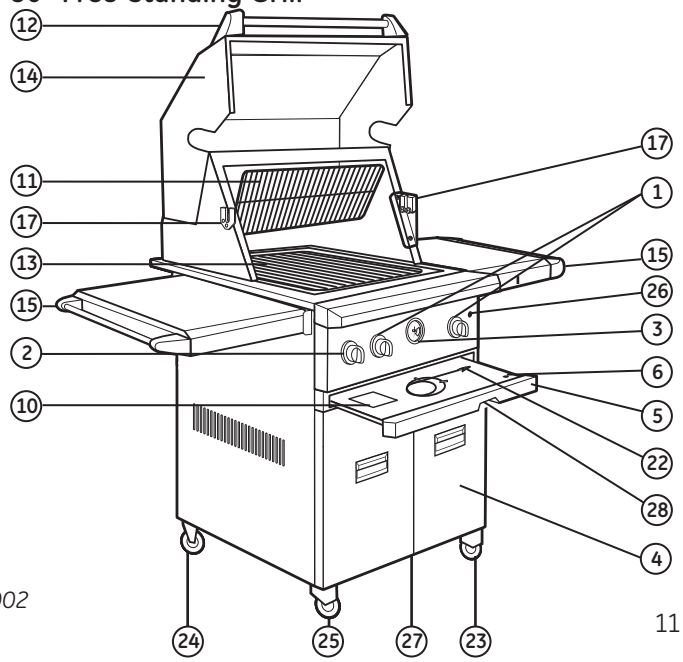
54" Free-Standing Grill



42" Free-Standing Grill



30" Free-Standing Grill



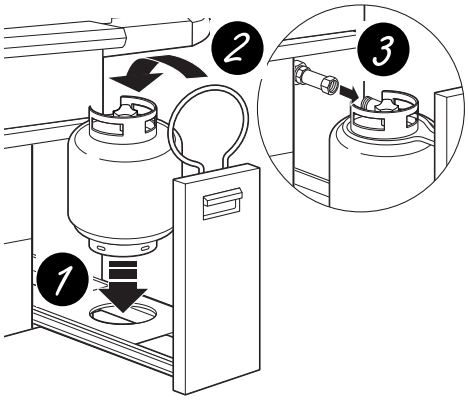
Location

Allow 12" minimum clearance on both sides and the back of the grill to adjacent vertical combustible construction. See the Installation Instructions for complete details.

Tank drawer with LP tank retainer loop

(free-standing models only)

To install the LP tank, fully extend the tank drawer and lift the retainer loop. Place the tank on the drawer bottom, inserting the loop on the bottom of the tank through the hole in the drawer bottom. Tilt the tank forward to lower the retainer loop to engage the top ring on the tank. Insert the coupler sleeve on the regulator over the tank inlet; turn clockwise to tighten. Do not overtighten the coupler (see Installation Instructions). Open the tank valve when ready to use the grill. Always close the tank valve when cooking is complete.



Before lighting the outdoor grill or cooktop

⚠WARNING: IMPORTANT!

Inspect the gas supply piping or hose prior to turning the gas on. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Any replacement pressure regulator or hose assembly must be the type specified by the manufacturer.

For LP use, the pressure regulator and hose assembly supplied with the unit must be used.

This LP tank is equipped with overfill protection. When you refill or trade in your tank, make sure the one you receive also has overfill protection.

If the grill uses LP gas, connect the regulator to the LP tank and check the hose and regulator connections for leaks with a soap and water solution before operating the grill.

Keep a spray bottle of soapy water near the gas supply valve and check the connections for gas leaks before each use.

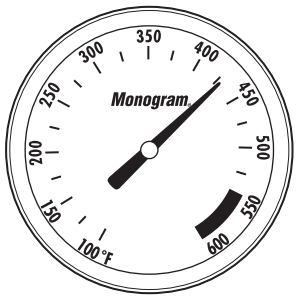
Turn all knobs to OFF then turn on the gas supply.

Do not use the grill if the odor of gas is present.

Temperature gauge

The temperature gauge is meant to be a general indicator of surface temperatures with the hood in the closed position. It is especially useful during pre-heat when indicated temperatures become stable (approximately 10–15 minutes with all main burners on Hi).

NOTE: On models equipped with the Infrared Sear Burner, the temperature gauge will not respond when only that burner is turned on. For the 54" grill model, the temperature gauge will not respond if only the far left main burner is turned on.



Temperature gauge

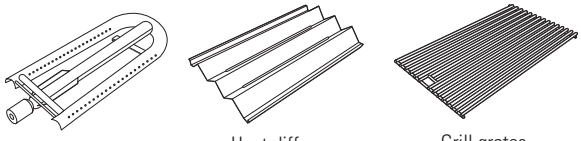
Main grill burners

The grill section consists of stainless steel grill grates, stainless steel heat diffusers and stainless steel main burners.

The grates provide the grilling surface.

The heat diffuser helps protect the main burner ports from blockage and distributes heat.

Each main burner is rated at 25,000 BTUs.



Main burner | Heat diffuser | Grill grates

To light the grill

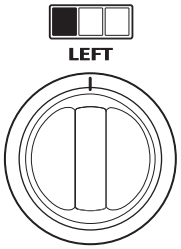
Lighting Using the Control Knob

⚠WARNING:

- Always open the hood prior to lighting.
- Always keep your face and body as far away from the grill as possible when lighting.

Open the hood, push and turn the grill control knob to the LITE position and hold. You will hear a snapping sound, which is the igniter sparking. Once lit, turn the control knob to the desired setting.

If the burner does not light in 4 seconds, turn the knob to OFF and wait 5 minutes for any accumulated gas to dissipate before trying again.



Grill control knob

NOTE: All igniters spark simultaneously when pressing in any burner control knob.

IMPORTANT: The grill may smoke for a few minutes the first time it is used due to factory process oils. Run one complete pre-heat cycle (15 minutes with main burners on HIGH) with the hood down. Separately, run the Infrared Sear Burner (if equipped) for 10 minutes on HIGH to assure all oils are burned off.

Lighting Using a Match

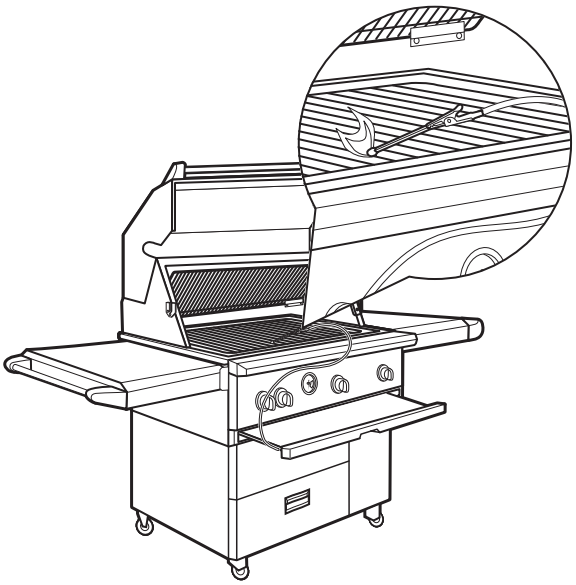
⚠WARNING:

- Always keep your face and body as far away from the grill as possible when lighting.

A match stick extension rod is provided inside the grill drip tray. To match light a main grill burner, insert the UNLIT match stick securely into the clip end of the extension rod. Light the match stick and, holding the end of the rod, pass the flame of the lit match through the grill grate, past the heat diffuser directly in front of a burner port. Push and turn the control knob, which is centered on the burner you are trying to light, to the LITE position. Once lit, turn the control knob to the desired setting.

Wait 5 minutes before attempting to relight a burner.

If the burner did not light in 4 seconds, turn all control knobs to OFF, leave the hood open to allow any accumulated gas to dissipate and wait 5 minutes before trying to light it again. If the burner will not light after several attempts, see the *Problem Solver* in the back of this manual.



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 with the hood in the open position. 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 and is usually done with the hood closed.

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.

Do not leave the grill unattended while cooking.

1. Light the grill using the instructions in the drip tray or by following the instructions in the *To light the grill* section of this manual.
2. Turn all main burner control knobs to HI and preheat the grill for 10–15 minutes. The hood is to be closed during preheating.
3. Place the food on the grill and cook to the desired doneness. The control knob may be set to any position to adjust the heat setting if necessary.

NOTE: The hot grill sears the food, sealing in the juices. The longer you preheat the grill, the faster the meat browns and the darker the grill marks will be.

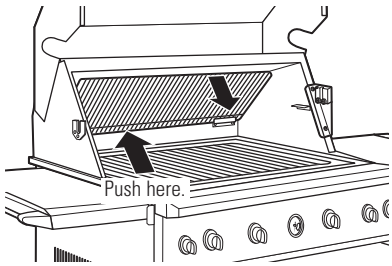
Grilling hints

- When turning the meat over, always use a spatula as it will not puncture the meat, allowing the juices to run out. This will help to keep the meat juicy. Turn the meat only once, as juices are lost when the meat is repeatedly turned. Season or salt the meat after it has been cooked; seasonings have a tendency to dry the meat out if applied before grilling.
- Be sure to trim any excess fat from meat or poultry. To prevent steaks or chops from curling while they are being cooked, slit the fat around the edges at about 2-inch intervals. To test for doneness, make a small cut in the center of the meat.
- The doneness of meat is affected by the thickness of the cut. It is impossible to cook a thin piece of meat to a rare doneness. A steak should be at least 1-inch thick to have it turn out rare and juicy. The cooking time is affected by the temperature of the meat when you start to cook it, the size and shape of the cut and the kind of meat you are cooking. The degree of doneness desired also affects the time.
- The U. S. Department of Agriculture says, "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA latest edition.)
- When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.
- Always ensure that the meat is thoroughly cooked by using a meat thermometer.

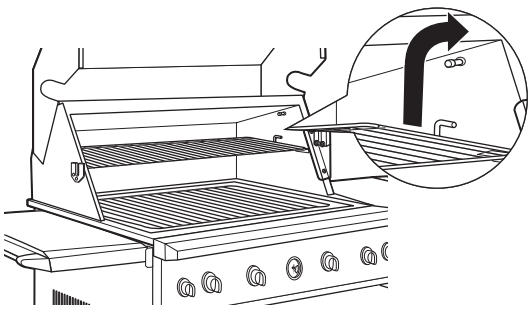
Warming shelf

Use the warming shelf to keep already cooked items warm and ready to serve.

To lower the shelf to its warming position, push up on its back edge with one hand and lower the front with the other hand.



To self-store the shelf when not in use or while rotisserie cooking, raise the front edge of the shelf up and pull it forward to hook it in position.



Grilling guide

This is a suggested guide only. There are many variables that will affect cooking performance. These include wind, temperature, humidity and cut of meat. Remember to pre-heat the grill with all the main burners on high for 10–15 minutes with the hood closed for best cooking performance.

Food	Weight/ Thickness	Hood Position	Control Setting	Comments
Fresh Vegetables *Beets, carrots, turnips*		Closed	Medium	Slice. Dot with butter or margarine. Wrap in heavy-duty foil. Turn occasionally.
Onion	1/2" slices	Closed	Medium	Brush occasionally with melted butter or margarine. Turn once.
Sweet potatoes	Whole	Closed	Medium	Wrap individually in heavy-duty foil. Rotate occasionally.
White potatoes	6 to 8	Closed	High	Wrap individually in heavy-duty foil. Rotate occasionally.
Frozen Vegetables *Asparagus, broccoli, brussels sprouts, green beans, peas*		Closed	Medium	Dot with butter or margarine. Wrap in heavy-duty foil. Turn occasionally.
Beef *Hamburgers*	1/2" to 3/4"	Open	Medium	Turn once when juices rise to the surface. Do not leave unattended. A flare-up could occur.
Steaks—rare (140°) *Steaks—medium (160°)* *Steaks—well done (170°)*	1" 1½" 1" 1½" 1" 1½"	Open Open Open	High High Medium to High Medium Medium	Remove excess fat from edge. Slash remaining fat at 2" intervals. Turn once.
Lamb Chops/Steaks *Rare (140°)* *Medium (160°)* *Well done (170°)*	1" 1½" 1" 1½" 1"	Open Open Open	Med to HI Medium Med to HI Medium Medium	Remove excess fat from edge. Slash remaining fat at 2" intervals. Turn once.
Pork *Chops*	1" 1½"	Open	Medium Medium	Remove excess fat from edge. Slash remaining fat at 2" intervals. Turn once. Cook well done.
Ribs		Closed	Medium Low	Turn occasionally. During the last few minutes, brush with barbecue sauce, turn several times.
Precooked ham steaks	1/2"	Open	Medium to High	Remove excess fat from edge. Slash remaining fat at 2" intervals. Turn once.
Hot dogs		Open	Medium	Slit skin. Turn once.
Poultry *Broiler fryer, halved or quartered*	2 to 3 lbs.	Closed	Low to Medium	Place skin side up. Turn frequently, brushing with melted butter margarine, oil or marinade.
Breasts		Closed	Medium	
Fish and Seafood *Steaks: halibut, salmon, swordfish*	3/4" to 1"	Closed	Low to Medium	Turn once. Brush with melted butter, margarine or oil to keep moist.
Whole catfish, rainbow trout	4 to 8 ounces	Closed	Low to Medium	Turn once. Brush with melted butter, margarine or oil to keep moist.

NOTE: Meat temperatures listed are center meat temperatures using the meat probe (purchased separately).

Infrared sear burner

(on some models)

On some models, the grill section has an infrared sear burner located on the right side. It consists of a stainless steel grill grate and an infrared burner with a protective screen.

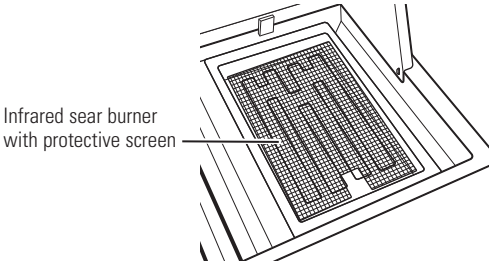
The grate provides the searing surface.

The infrared burner sears meat for a crispy flavorful outside and a juicy inside.

NOTE: On models equipped with the Infrared Sear Burner, the temperature gauge will not respond when only that burner is turned on. For the 54" grill model, the temperature gauge will not respond if only the far left main burner is turned on.

NOTICE: To prevent damage to the burner:

- Always make sure that the protective screen is properly in place on the infrared burner.
- Never place food over the infrared burner that is not lit and preheated.
- Never allow water to contact the infrared burner.



- On LP models, if lighting the infrared burner in extremely cold conditions there may be a possibility of “burn back.” If you hear a “whooshing” sound, immediately turn the burner knob off. Wait several minutes before attempting to relight.

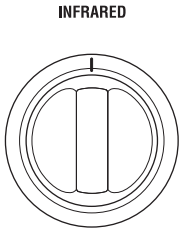
To light the infrared sear burner

Lighting Using the Control Knob

⚠WARNING:

- Always open the hood prior to lighting.
- Always keep your face and body as far away from the grill as possible when lighting.

Open the hood. Push the Infrared knob in and turn to the lighting position. You will hear a snapping sound, which is the igniter sparking. Once lit, turn the control knob to the desired setting.



If the burner does not light in 4 seconds, turn the knob to OFF and wait 5 minutes for any accumulated gas to dissipate before trying again.

NOTE: When first lighting the Infrared Sear Burner after a period of non-use, it may take longer than four seconds due to the large internal volume of the burner needing to be filled with gas.

Lighting Using a Match

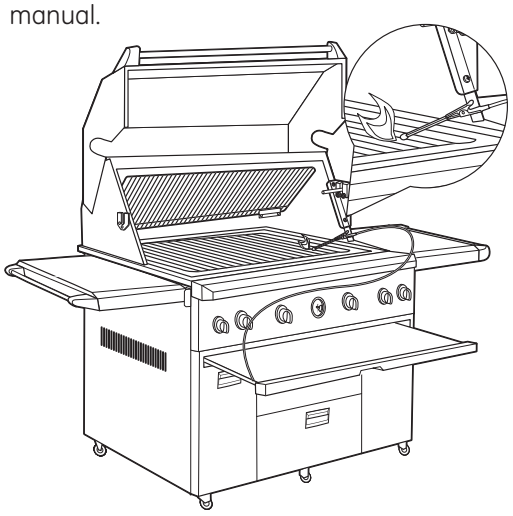
⚠WARNING:

Always keep your face and body as far away from the grill as possible when lighting.

A match stick extension rod is provided inside the grill drip tray. To match light the infrared burner, insert the UNLIT match stick securely into the clip end of the extension rod. Light the match stick and, holding the end of the rod, pass the flame of the lit match through the grill grate and directly above the ceramic perforated burner surface. Push and turn the control knob, which is centered on the burner you are trying to light, to the lighting position. Once lit, turn the control knob to the desired setting.

Wait 5 minutes before attempting to relight a burner.

If the burner did not light in 4 seconds, turn all control knobs to OFF, leave the hood open to allow any accumulated gas to dissipate and wait 5 minutes before trying to light it again. If the burner will not light after several attempts, see the *Problem Solver* in the back of this manual.



Cooktop burners

(on some models)

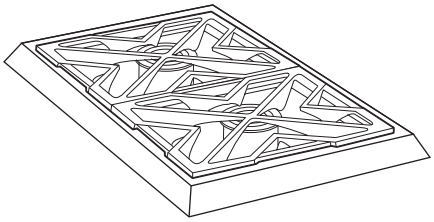
Some grills have cooktops with two surface burners. Each surface burner is rated at 15,000 BTU and has a spark igniter for efficient lighting.

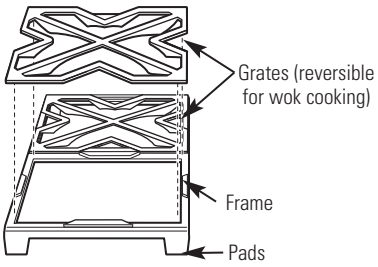
The burner grates are cast iron for durability. The two (2) center sections are reversible, allowing the use of a wok.

Each cooktop comes with a stainless steel cover which doubles as a work surface. When using the grill main burners with the side burner cooktop cover in place, heat can conduct from the grill section and cause the cooktop cover to heat up and become too hot to touch. Allow to cool before removing.

Never attempt to light the cooktop burners with the cooktop cover in place.

Cover the cooktop burners with the stainless steel cover when not in use.





To light a cooktop burner

(on some models)

First remove the cooktop cover and any cooking utensils from the cooktop grates.

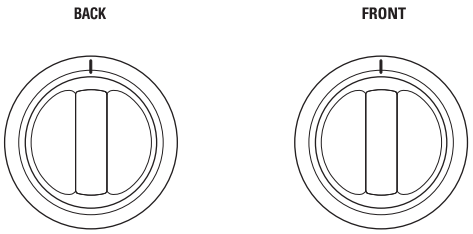
⚠CAUTION:

The cooktop cover may be hot if the grill burners have been in operation.

Push and turn the control knob to the LITE position until the burner is lit or 4 seconds pass.

If the burner doesn't ignite, wait 5 minutes for any accumulated gas to dissipate; then try again.

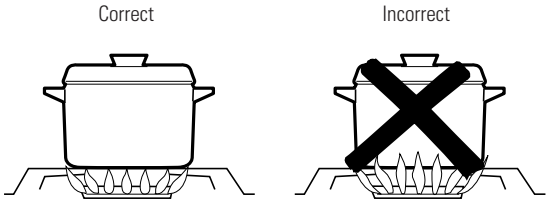
If the burner will not light after several attempts, wait 5 minutes. The burner can be lit by holding a lit match next to the burner ports and turning the control knob to the LITE position.



Flame height

The correct height of the flame depends on the size and material of the pan being used, the food being cooked and how much liquid is in the pan.

- The flame should never extend beyond the bottom of the pan.
- Pans that conduct heat slowly (such as glass-ceramic) should be used with low or medium flame unless you are cooking with a large amount of liquid.



Note: The flame size on a gas burner should match the cookware you are using.

Rotisserie system

The rotisserie system is designed to cook items from the back of the grill using infrared heat.

The rotisserie motor has three speeds (High, Medium and Low) and is capable of turning up to a 15 lb. cut of meat or poultry. The actual capacity is limited by clearance.

IMPORTANT: To prevent damage, the rotisserie motor must be removed and stored when using the grill main burners.

The rotisserie burner, located at the back of the grill, is an infrared type which provides intense searing radiant heat. This intense heat is magnificent for searing in the natural juices and nutrients found in quality cuts of meat.

Once lit, the rotisserie burner will reach cooking temperatures in about 1 minute. The orange/red glow will even out in about 5 minutes.

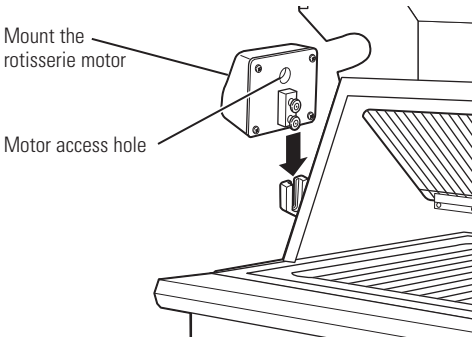
Assembly

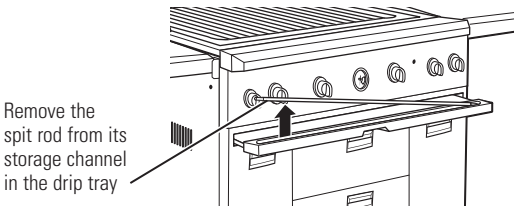
Mount the rotisserie motor by sliding it down into place in the metal channel attached to the left side of the grill.

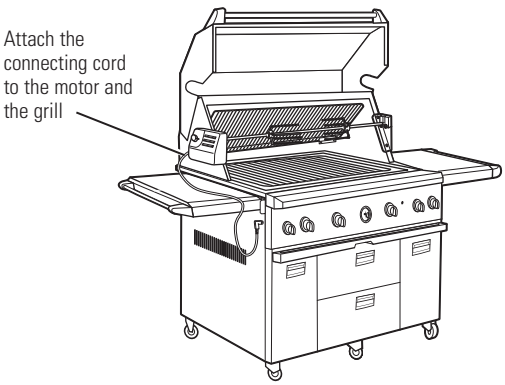
Remove the spit rod from its storage channel in the front of the drip tray and connect it to the motor by placing the pointed end through the motor access hole. The right side of the spit rod rests in the rotisserie roller grooves.

Attach the connecting cord to the receptacle in the motor and to the receptacle in the left front side of the grill.

NOTE: The transformer must be plugged into a properly grounded AC outlet to operate the rotisserie and lights.



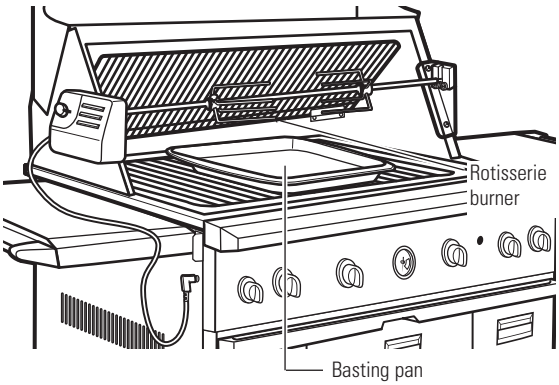




To setup the grill for rotisserie cooking

1. Open the hood.
2. Raise the warming shelf up and hook it in the self-store position (see *Warming Shelf* section).
3. Place the basting pan on the grill grates.
4. Assemble the rotisserie motor and spit rod.
5. Use the ROTISSERIE controls only for rotisserie cooking.

NOTE: When rotisserie cooking, use only the rotisserie burner.



Basting pan

The location of the burner allows the placement of the rotisserie basting pan (included) beneath the food to collect juices and drippings for basting and gravy. It also minimizes grease drippings from accumulating on the heat diffusers and in the grease tray.

To flavor the contents of the basting pan, you can add herbs, onion, garlic or spices. Hams are especially good with the addition of pineapple slices and brown sugar to the basting pan.

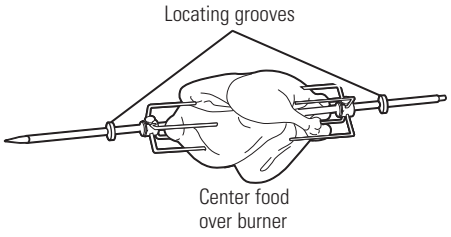
To load the spit rod

1. To load the spit rod, slide one of the forks with its prongs facing away from the flat end (right side in illustration), onto the spit rod.
2. Push the pointed end of the spit rod through the center of the food; then slide the second fork, with the prongs toward the food, onto the spit rod.
3. Center the food between the locating grooves on the spit rod. Push the forks firmly together. When cooking foods such as multiple chickens, always place the thickest portion of the food nearer the center of the spit rod.
4. Tighten the wing nuts with pliers. It may be necessary to wrap the food with butcher's string to secure any loose portions. Never use nylon or plastic string.
5. Once the food is secure, insert the pointed end of the spit rod into the motor and lower the flat end onto the rollers. Place the basting pan beneath the food. It is normal for the spit rod to flex when larger cuts of meat are being cooked.
6. Attach the connecting cord to the receptacle in the motor and to the receptacle in the left front side of the grill.
7. Use the motor switch to turn the rotisserie to High, Medium, Low or Off.

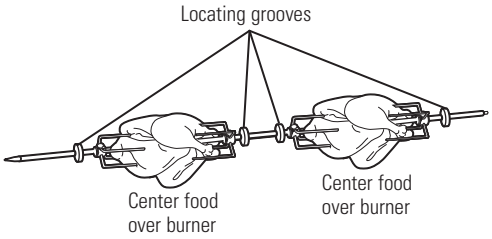
Locating grooves in the spit rod

Use the grooves in the spit rod as locating start points for the forks. Center the forks and food between them to make sure the food is positioned in the front center of the rotisserie burner.

30" and 42" models have one set of locating grooves.



54" models have two sets of locating grooves.



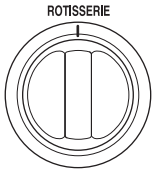
To light the rotisserie burner(s)

(on some models)

Lighting Using the Control Knob(s)

⚠WARNING:

- Always open the hood prior to lighting.
- Always keep your face and body as far away from the grill as possible when lighting.



Open the hood. Push the ROTISSERIE knob in, turn it to the LITE/ON position and continue to hold it in. You will hear a snapping sound, which is the igniter sparking.

If the burner does not light in 4 seconds, turn the control knob to OFF and wait 5 minutes for any accumulated gas to dissipate before trying again.

Once lit, hold the ROTISSERIE knob in for an additional 10 seconds to set the safety valve. Sparking will continue while holding in the knob—this is normal.

Release the ROTISSERIE knob. There is only one setting for the rotisserie burner, so do not attempt to adjust its flame setting.

NOTE: The rotisserie burner may be difficult to light and keep lighted in windy conditions. Lower the hood to the almost-closed position and observe the burner through the gap.

Lighting Using a Match

⚠WARNING:

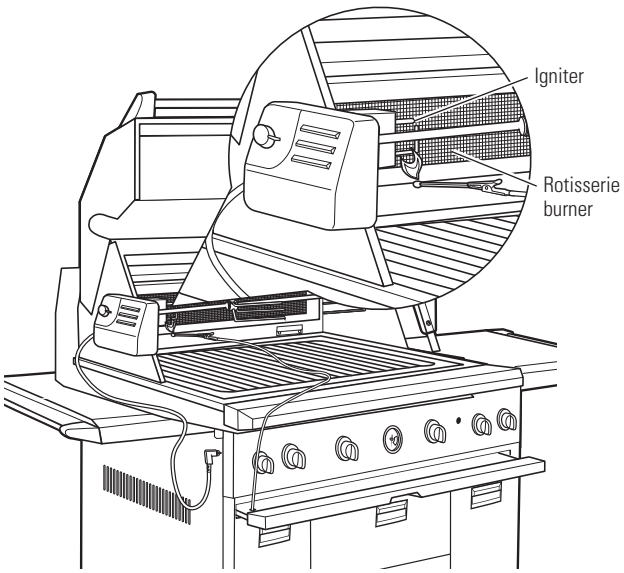
Always keep your face and body as far away from the grill as possible when lighting.

A match stick extension rod is provided inside the grill drip tray. Insert an UNLIT match stick securely into the clip end of the extension rod. To match light the rotisserie burner, open the hood. Push the ROTISSERIE knob in, turn it to the LITE position and continue to hold it in. You may hear a snapping sound, which is the igniter sparking at other burners. Light the match and hold it directly in front of the spark igniter. If the burner does not light in 4 seconds, turn the control knob to OFF. Once lit, hold the ROTISSERIE knob in for an additional 10 seconds to set the safety valve. Sparking may continue while holding in the knob—this is normal.

Release the ROTISSERIE knob.

Wait 5 minutes before attempting to relight a burner.

If the burner did not light in 4 seconds, turn all control knobs to OFF, leave the hood open to allow any accumulated gas to dissipate and wait 5 minutes before trying to light it again. If the burner will not light after several attempts, see the *Problem Solver* in the back of this manual.



Cooking times

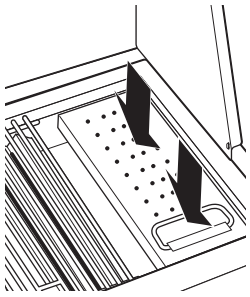
To help you in planning your rotisserie cooking, these are representative cooking times. Refer to a cookbook for suggested marinade and menu ideas.

Food	Approx. Time
12–15 lb. Turkey	3 hours
10 lb. Pork roast	2–2½ hours

The smoker box

How to use the smoker box on 30" models

1. Fill the smoker box as desired. See the *Wood chips* section below.
2. Remove the grill grate and heat diffuser from the right side of the grill.
3. Place the smoker box over the front and rear retaining tabs in the grill.
4. Set the grill. Preheat for approximately 3 minutes and adjust to medium or low as necessary. See the *To light the grill* section.

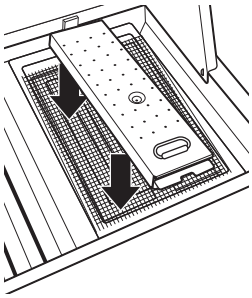


30" models only – Smoker box placed on the far right.

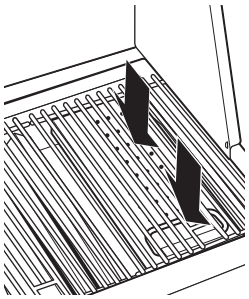
How to use the smoker box on 42" and 54" models

1. Fill the smoker box as desired. See the *Wood chips* section below.
2. Remove the grill grate above the infrared sear burner.
3. Place the smoker box over the front and rear retaining tabs in the grill.
4. Replace the grill grate.
5. Set the grill. Preheat the infrared burner approximately 3 minutes and turn to low. See the *To light the grill* section.

NOTE (all models): Do not place meat over the smoker box. Use the adjacent burner sections for indirect cooking and smoking only.



42" and 54" models only – Remove the grill grate above the infrared sear burner and place the smoker box on the front and rear tabs.



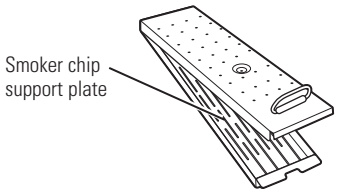
42" and 54" models only – Replace the grill grate over the smoker box.

Wood chips

There are many wood chips available for purchase and selection is based on personal taste. The most common wood chips used are mesquite or hickory. Mesquite has a sweeter taste and is commonly used with poultry and seafood. Hickory is best suited for red meats. Use of oak, cherry, maple, aspen or apple is also common while aromatic herbs like sage, bay leaves, thyme or basil may also be of use.

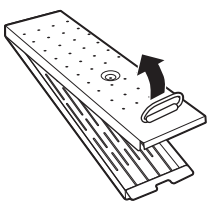
Always soak the chips in water prior to putting them into the box. In the beginning you may want to use the HI position to start the chips smoking, then reduce the heat to a lower level to prevent them from drying out and flaming.

Fill the smoker box with water to barely touch the smoker chip support plate.

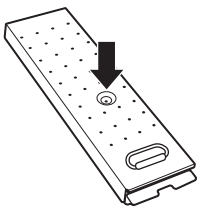


⚠CAUTION:

- During extended roasting periods, it is normal to add fresh wood chips and water to the box several times.
- If the wood chips do flame up, add a small amount of water to the smoker box to extinguish the flame, either after lifting the hood by the handle or through the water hole. This should be done carefully using heavy oven mitts.



Lift hood by handle **or**

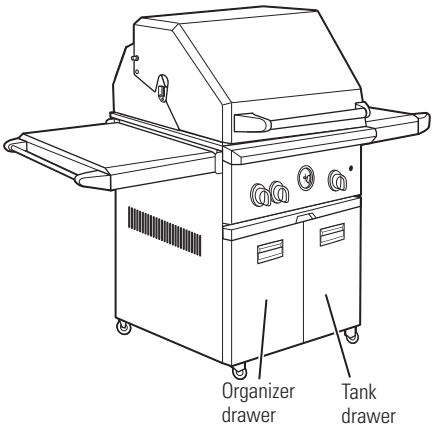


Add through hole

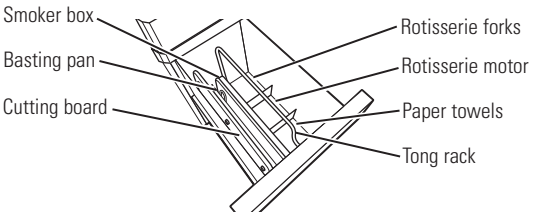
- To avoid steam burns, use caution when adding water to a hot box. Never completely remove a hot box.
- To minimize the possibility of burns, do not remove the smoker box when hot.

Free-standing grill drawers

30" Free-Standing Grill



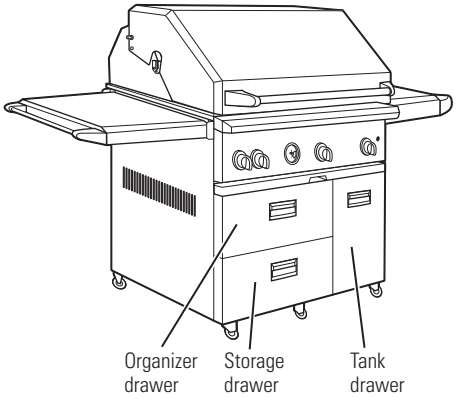
Organizer Drawer



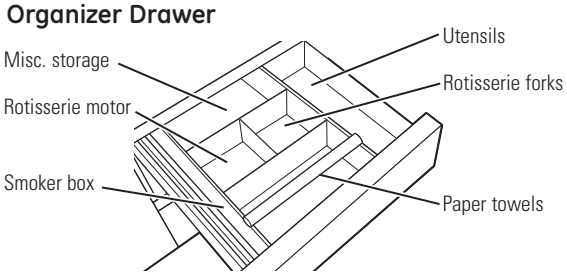
Tank Drawer with LP Tank Retainer Loop

Use only for a connected LP tank. If not connected, do not store an LP tank in this drawer. See the *LP Tank Retainer Loop* section.

42" Free-Standing Grill



Organizer Drawer



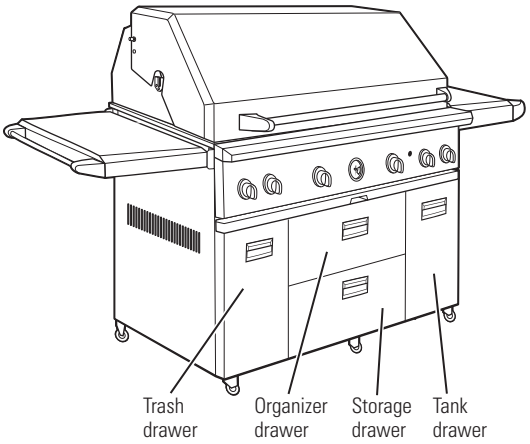
Storage Drawer

Use for general grill storage needs, including storing the basting pan and cutting board.

Tank Drawer with LP Tank Retainer Loop

Use only for a connected LP tank. If not connected, do not store an LP tank in this drawer. See the *LP Tank Retainer Loop* section.

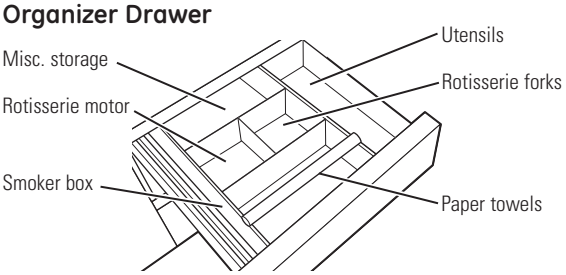
54" Free-Standing Grill



Trash Drawer

The drawer receptacle may be lined with a plastic bag for convenient disposal needs.

Organizer Drawer



Storage Drawer

Use for general grill storage needs, including storing the basting pan and cutting board.

Tank Drawer with LP Tank Retainer Loop

Use only for a connected LP tank. If not connected, do not store an LP tank in this drawer. See the *LP Tank Retainer Loop* section.

Spider and insect warning

⚠WARNING:

Spiders and insects can nest in the burners or orifices of this or any outdoor gas appliance. The presence of spiders, spider webs or other insects can cause the gas to flow away from the burner. This can cause a fire or explosion that could result in serious injury.

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

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill or cooktop burners do not reach temperature.
3. The grill or cooktop burners heat unevenly.
4. The burners make popping noises.

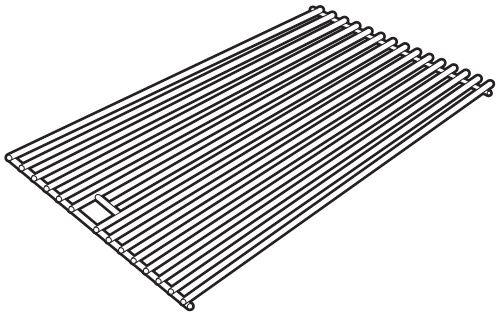
If blockage exists, clean the burners immediately. See the *Main grill burners* and the *Orifices* sections in *Care and Cleaning*.

Grill grate(s)

The best time to clean the grill grates is immediately after cooking is completed and after turning off the flame. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in cold tap water and scrub the hot grate. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles should fall into the drip tray. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

For harder baked-on food particles, remove the grill grate and soak for about one hour in warm water. Lightly scrub with a Scotch Brite® pad.

The grill grates may also be cleaned in a dishwasher.



Grill grates

Heat diffusers

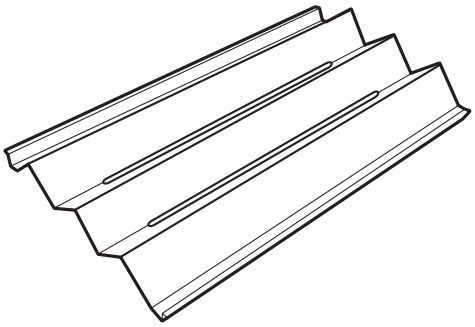
The heat diffusers under the grilll grates are made from stainless steel and can be removed from the grill when cool.

Clean by hand using warm sudsy water and a Scotch Brite® pad.

The heat diffusers may also be cleaned in a dishwasher.

The diffusers are nonreversible. Note the orientation of the alignment features when removing and exercise care when replacing.

If placed in the grill backwards, the diffuser will interfere with the grill grate. Remove, rotate 180° and reinstall.



Heat diffuser

Main grill burners

Ensure the gas supply is off, the knobs are in the OFF position and all surfaces are cool before removing a burner.

To remove the grill burner, first remove the grill grate. Then, lift out the heat diffuser. Remove the anchor bolt and pull the burner up and slightly to the rear of the unit. The burner head comes off the orifice at the front. Angle the burner sideways and remove.

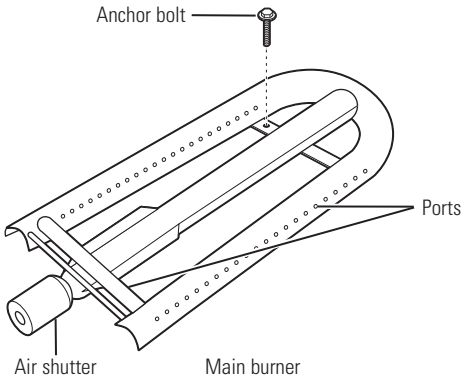
Clean the exterior of the burner(s) with a wire brush. Be sure burner ports are clear and free from debris. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Never enlarge the burner ports. Shake out any debris through the air shutter. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a metal wire coat hanger that has been straightened out or a pipe cleaner to clear them.

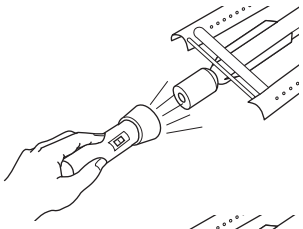
To replace the burner, angle it into the grill box and position its front corner under the igniter while sliding the burner head through the grill orifice hole. Center the burner head onto the orifice while being careful not to bend the igniter electrodes. It is extremely important to center the burner on the orifice properly.

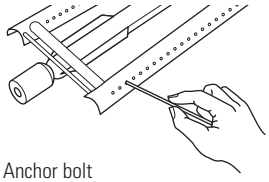
Be careful not to upset the air shutters' original position (unless readjusting). Lower the rear burner bracket brace into the cutouts in the grill bracket brace. Reattach the anchor bolt to the brace. **Make sure all burners are level and seated in the grill box.**

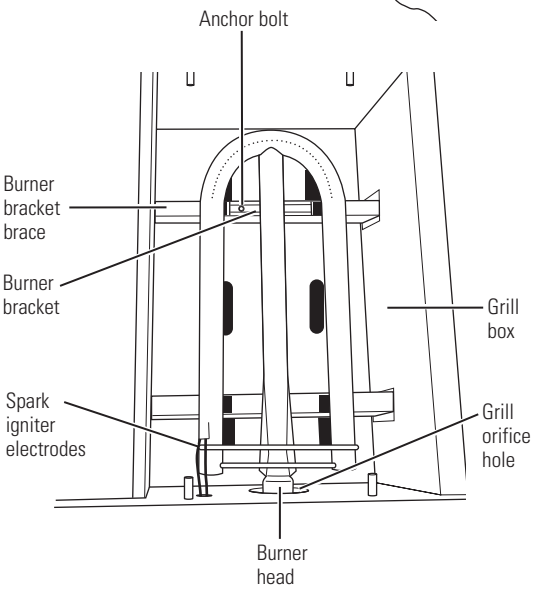
Replace the heat diffuser and the grill grate.

Light all of the burners and check for proper flame characteristics. **Do not attempt to light the burners prior to replacing all grill parts.** If adjustments are necessary, refer to the Installation Instructions.









Orifices

With the burner removed, shine a flashlight through the hole in the grill box to inspect the orifice to ensure there is no blockage.

Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

Infrared sear burner

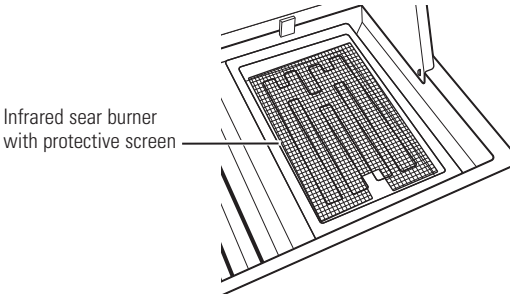
(on some models)

After each use, it is important to operate the burner on HI for 5 minutes with the hood open to burn away any food particles or drippings.

Some ash may accumulate on the burner surface over time. Occasionally brush, blow or vacuum the debris from the surface of the burner. Only perform this operation when the burner is completely cool.

NOTICE: To prevent damage to the burner:

- Always make sure that the protective screen is properly in place on the infrared burner.
- Never allow water to contact the infrared burner.



Cooktop burner grates

(on some models)

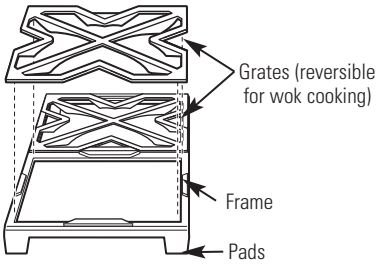
The enameled cast-iron burner grates should be cleaned regularly.

Wash them in hot soapy water, rinse and dry thoroughly.

The grates can also be cleaned inside an oven during a self-clean cycle, or in a dishwasher. The frames may be cleaned by hand or in the dishwasher.

Although they are durable, the grates may dull over time, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.



For stability, the frames have rubber pads on each corner. During cleaning and use, be careful not to damage or snag rubber pads.

Grill light(s)

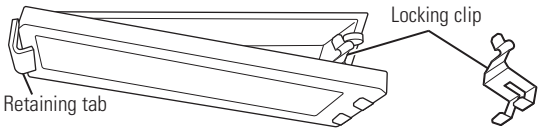
⚠CAUTION: Allow the grill and light assembly to cool completely before replacing. For your safety, do not touch a hot bulb with bare hands or a damp cloth.

Each grill is equipped with a halogen light(s) located above the warming shelf.

The light assembly consists of a removable glass light cover and a locking clip.

To remove:

1. Remove the light cover by pulling its right edge down. **NOTE:** The locking clip may fall from the light cover. It will need to be replaced properly.



2. Using gloves or a dry cloth, remove the burned-out bulb by pulling it straight out.

To replace

Use a new 12-volt halogen bulb, with G4 base, not to exceed 10 watts. IMPORTANT: Higher wattage bulbs will blow the fuse. See the *Fuse Replacement* section.

Replacement bulbs may be purchased by calling 800.626.2002. Order Part Number WB08X10060.

1. Using gloves or a dry cloth, remove bulb from its packaging. Do not touch bulb with bare fingers. Push bulb straight into receptacle all the way.
2. Place left edge of cover under retaining tab. Roll right side up making sure that the clip seats in place. **NOTE:** If the locking clip fell from the cover, hold it in place on the cover while replacing.

Cover must always be in place when using grill.

Clean the cover frequently using a wet cloth. This should be done when the grill is completely cool.

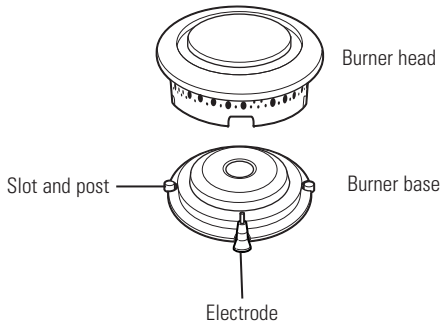
Cooktop burners

(on some models)

The burner consists of the burner base and the burner head. They can be lifted off, making them easy to clean.

⚠WARNING:
DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS IN PLACE. Surface burners should be cleaned routinely, especially after bad spillovers which can clog the slots and holes in the burner heads. Improperly assembled or dirty burners may lead to an explosion, which could result in serious injury.

The electrode is located at the front of each burner. Do not attempt to disassemble or clean around any burner while another burner is on or being lighted. An electric shock may result.



To remove the burner parts:

1. Turn all controls **OFF** before removing any burner parts.
2. When cool, lift off the burner grates, burner heads and burner bases for easier cleaning.

Cleaning

Lift off burner parts only when cool. Wash in hot, soapy water. You may use a plastic scouring pad to remove burned-on food particles. Burners are dishwasher-safe, but hand-washing is recommended.

To remove burned-on food, soak the burner heads and bases in a solution of mild liquid detergent and hot water for 20–30 minutes. For more stubborn stains, use a plastic scouring pad or toothbrush.

After Cleaning

Before replacing the burner parts, shake out excess water and then dry them thoroughly.

To replace the burner parts:

1. Replace the burner base, making sure that the slots are properly aligned with the electrode and the posts on the cooktop.
2. Place the burner head on top of the burner base. Make sure that the burner head is properly seated on the burner base.



Burner cap properly seated



Burner cap not properly seated

Cooktop spark igniters and electrodes

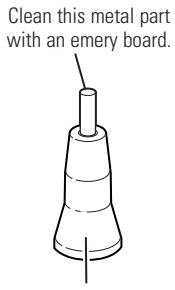
(on some models)

The electrode of the electronic ignition system is positioned at the front of the burner base. When cleaning the cooktop, be careful not to snag the igniter with your cleaning cloth. Damage to the igniter could occur.

Be careful not to push in a control knob while cleaning. It could cause the igniter to spark.

Make sure that the white ceramic igniters on the cooktop are dry and clean. Clean the metal portion of the electrode with a soft cloth or emery board.

Do not attempt to remove the electrode from the cooktop.



Drip tray

The full-width drip tray will collect grease from the grill section, as well as boilovers and spills from the cooktop burners (on some models).

Allow the tray and its contents to cool before attempting to clean. Using paper towels or a sponge, and a general-purpose cleaner, wipe the grease from the tray often to avoid the possibility of a grease fire.

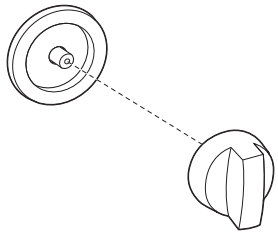
NOTE: Drain holes are provided for the easy removal of accumulated rain water. Extend the drip tray partially forward to expose the drain plug(s). Place a container under the tray and remove the drain plug(s). After water has drained, complete cleaning by wiping the tray dry using paper towels or a sponge.

Control panel and knobs

Clean up spatters with a damp cloth. Remove heavier soil with warm, soapy water.

Do not use abrasives of any kind on the control panel or knobs.

The control knobs may be removed for easier cleaning. To remove a knob, pull it straight off the stem. Wash the knobs in soap and water but do not soak or use steel wool or abrasives.



Rotisserie

Keep the rotisserie motor electric connecting cord away from the heated surface of the grill. When not in use, remove and store with the motor in the organizer drawer (on free-standing models only) or in a dry location.

Clean the spit rod in warm, sudsy water and store it in its storage channel in the front of the drip tray.

Clean the spit rod forks in warm, sudsy water and store them in the organizer drawer (on free-standing models only) or in a convenient location.

Basting pan

Clean by hand using warm, sudsy water.

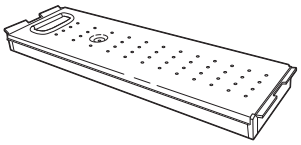
The basting pan may also be cleaned in a dishwasher.



Smoker box

Clean by hand using warm, sudsy water.

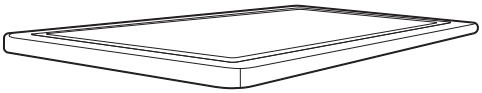
The smoker box may also be cleaned in a dishwasher.



Cutting board

Clean by hand using warm, sudsy water. Rinse with bleach and water.

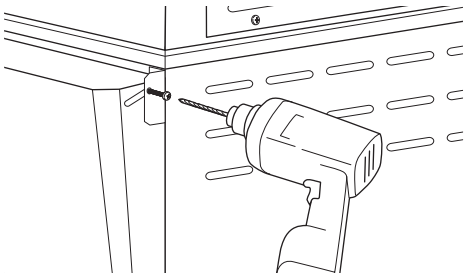
The cutting board may also be cleaned in a dishwasher.

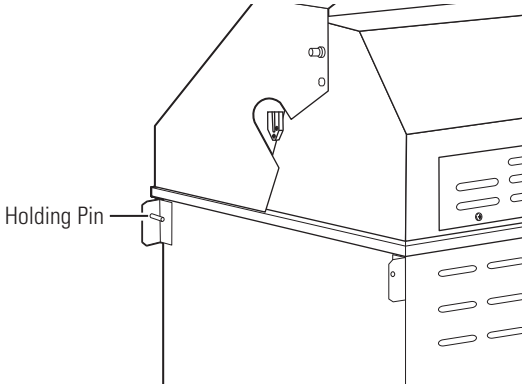


Side shelf removal

The side shelves may be removed for storage.

1. Remove the screw from the back side of the shelf.
2. Slide the shelf out of the holding pin at the front end of the bracket.





Stainless steel surfaces

(on some models)

Do not use a steel-wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free number, 800.626.2002 or visit ge.com.

In Canada, call 1.800.561.3344 or visit www.GEAppliances.ca.

Battery replacement

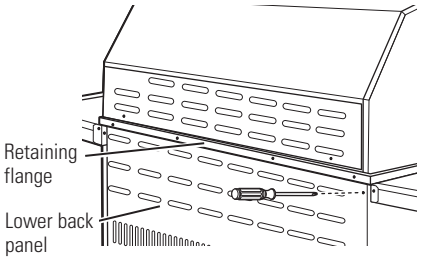
The grill has a battery back-up which provides power to the grill ignition system, allowing it to operate when not connected to an AC outlet or during an electrical power outage.

For built-in grill models, the battery location varies depending on where the installer located it during installation.

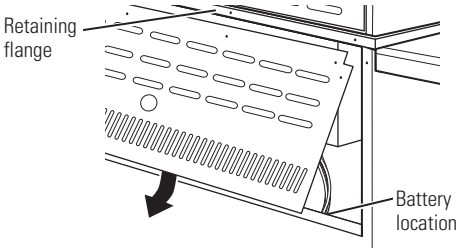
For free-standing models, the battery is located on the back side of the grill behind the lower access panel.

To access and remove the battery:

1. On free-standing models, remove the back panel access screws. (On built-in models, locate and access the battery from the front of the grill.)

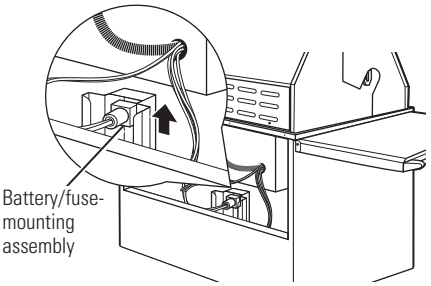


2. Remove the back panel by lowering it from under the upper retaining flange.

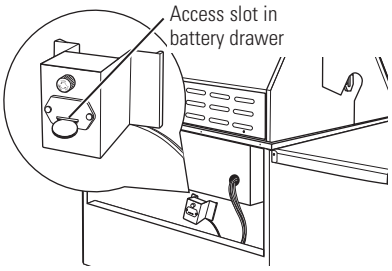


NOTE: You may find it more convenient to access the battery and fuse by removing the roller-supported drawers and reaching to the rear wall support bracket. You may also extend the slide-supported tall drawer to reach the rear of the grill. To remove the drawers, pull forward, tilt up and pull out on the drawer.

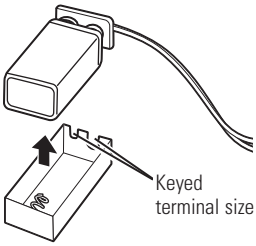
3. Remove the battery/fuse-mounting assembly from the lower right inside wall of the grill by firmly grasping it and pulling it straight up.



4. Use a coin or small screwdriver to open the battery drawer by pressing up on its access slot.

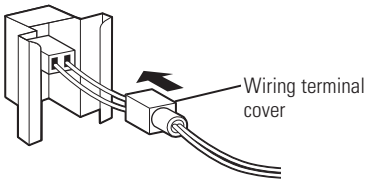


5. Replace with a new 9-volt battery being careful to insert it in the battery drawer by the keyed terminal size.



To replace:

1. Close the battery drawer firmly into the battery/fuse-mounting assembly.
2. Make sure the wiring terminal cover is over the wiring terminal connections.

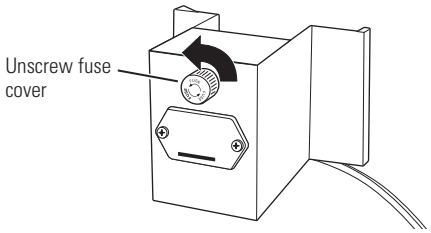


3. Slide the battery/fuse-mounting assembly down over its retaining bracket on the inside back wall of the grill.
4. Replace the lower back panel by sliding it under the upper retaining flange and securing all screws removed earlier.

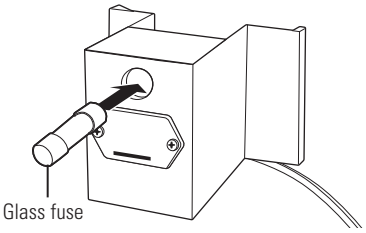
Fuse replacement

IMPORTANT: Never install grill light bulb(s) rated higher than 10 watts. This will cause the fuse to blow.

1. See Steps 1–3 of the *Battery Replacement* section to access the fuse in the battery/fuse mounting assembly.
2. Unscrew the fuse cover and remove the blown fuse.



3. Replace with a new 2-amp glass fuse and replace the cover.

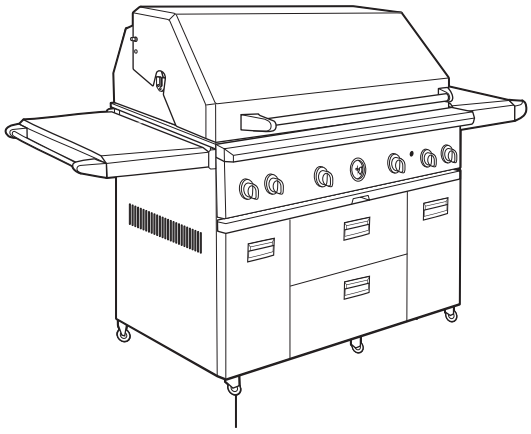


Wheels

(free-standing grill only)

The lock mechanism for the wheels is on the left front wheel on all models. Always set the lock mechanism on the free-standing grill before using.

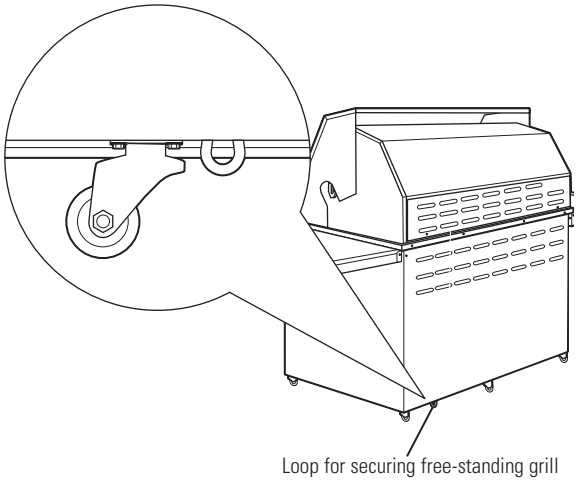
If the wheels develop a squeak after exposure to the elements, lubricate the axle at the center of the wheel with a silicone spray or other general-purpose lubricant.



Wheel with lock mechanism

Security loop

A stainless steel loop is welded to the bottom of the free-standing grill chassis near the back right wheel. To secure the grill, put a chain through the steel loop and padlock through a stationary, secured eyelet (chain, padlock and eyelet not provided).



Loop for securing free-standing grill with a chain (located on grill chassis bottom near the back right wheel)

Custom grill cover

(on some models)

Clean the cover with warm, sudsy water and rinse.

NOTE: Lower the side shelves (on free-standing models only) before using the grill cover.

Questions? Use this problem solver!

PROBLEM	POSSIBLE CAUSE
GRILL WON'T LIGHT WHEN THE KNOB IS TURNED	• Check to see if other burners on the unit operate. • Remove the grill grate and the heat diffuser, and observe the igniter tip. You should see a spark jump across the tips of the igniter when the knob is pushed in. If there is a spark, then check to ensure there is gas supplied to the unit and the valve is open on the LP tank models. • Use a match to light the burner. (See the *To light the grill* section). • Visually check the electrode and wire while pushing in the appropriate control knob. The only place a spark should appear is between the electrode tips. If the electrode or wire leaks voltage, remove and replace. • Purge the gas line of any air by opening the valves until the sound of flowing gas is heard. • Check the orifice and burner inlet for blockage. • Inspect the igniter tip to make sure it is clean and free from debris. Clean the area. Readjust for 1/4" gap between the electrode tips.
BURNER FLAME IS YELLOW OR ORANGE IN CONJUNCTION WITH THE ODOR OF GAS	• Check the burner inlet for obstructions. • Check the air shutter for proper adjustment. (See the Installation Instructions). • Placement of the grill or cooktop is important for proper burner operation. Do not place the grill or cooktop in a dusty or windy area.
LOW HEAT WITH CONTROL KNOB IN THE HI POSITION	• Inspect the fuel hose to ensure it is not bent or kinked. • Adequate gas supply may not be available. Check to make sure there is gas in the LP tank (if included). • If it is only one burner that appears low, the burner or burner orifice may need cleaning. • The air shutter may need adjustment. • Preheat the grill for 15 minutes with the hood closed.
ROTISSERIE BURNER WON'T LIGHT	• Be sure to depress the control knob for 10 seconds to allow the safety valve to engage. • Check for a spark at the igniter. • Use a match to light the burner.
THE GRILL BURNER WILL NOT SIT LEVEL INSIDE THE GRILL BOX	• The burner may be upside down. Rotate the burner 180° and reinstall. Make sure it is secure and level.
CONTINUOUS SPARKING	• The valve is sticking. Turn the control valves to "OFF" and restart. • The valve is between "OFF" and "LITE." Turn the valve to "LITE/HI" and release or turn to "OFF " and release.
GRILL (FREE-STANDING MODELS) IS DIFFICULT TO MOVE OR HAS SQUEAKY WHEELS	• Lubricate the axle (center of wheel) with a silicone spray or other general-purpose lubricant. See the *Wheels* section in *Care and Cleaning*.

With the purchase of your new Monogram appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll- free!

GE Answer Center®

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Whatever your question about any Monogram major appliance, GE Answer Center® information service is available to help. Your call—and your question—will be answered promptly and courteously. Call the GE Answer Center® Monday to Friday, 8 a.m. to 10 p.m. EST, and Saturday, 8 a.m. to 7 p.m. EST.

OR

Visit our Website at: **monogram.com**

In Canada, call 800.561.3344.

Repair Service

In the USA: 800.444.1845

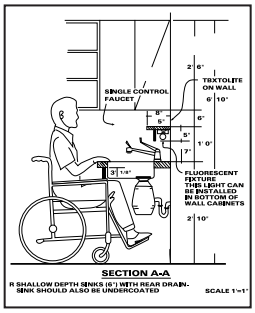
In Canada: 800.561.3344

A GE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. To schedule service, call Monday to Friday, 7 a.m. to 10 p.m. EST, or Saturday and Sunday, 8 a.m. to 6 p.m. EST. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience. Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.

In Canada: Monday to Friday, 7 a.m. to 8 p.m. and Saturday, 8 a.m. to 5 p.m. EDST.

For Customers With Special Needs...

In the USA: 800.626.2000



GE offers, free of charge, a brochure to assist in planning a barrier-free kitchen for persons with limited mobility.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800.TDD.GEAC (800.833.4322) to request information or service.

Service Contracts

In the USA: 800.626.2224

In Canada: 800.561.3344

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

Parts and Accessories

In the USA: 800.626.2002

In Canada: 800.561.3344

Individuals qualified to service their own appliances can have parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts...and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this manual cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

YOUR MONOGRAM OUTDOOR GRILL OR COOKTOP WARRANTY

Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty. Please have serial number and model number available when calling for service.

WHAT IS COVERED

LIMITED ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor at your home to repair or replace **any part of the grill or cooktop** that fails because of a manufacturing defect.

LIMITED FIVE-YEAR WARRANTY

For five years from the date of original purchase, we will provide, free of charge, replacement **stainless steel main burners** if they fail in normal use. (The infrared sear and rotisserie burners are not included.) You pay for the service trip to your home and all service labor charges.

This warranty is extended to the original purchaser and any succeeding owner for products purchased in Canada for outdoor residential use within Canada.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 1.800.561.3344.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Damage caused after delivery.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Improper installation, delivery or maintenance.

  If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.
- Incidental or consequential damage caused by possible defects with this appliance.
- Product not accessible to provide required service.
- Damage resulting from use in windy conditions.

EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

Some provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from province to province. To know what your legal rights are in your province, consult your local or provincial consumer affairs office.

Warrantor: Mabe Canada Inc., Burlington, ON, L7R 5B6

YOUR MONOGRAM OUTDOOR GRILL OR COOKTOP WARRANTY

Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty. Please have serial number and model number available when calling for service.

WHAT IS COVERED

LIMITED ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor at your home to repair or replace **any part of the grill or cooktop** that fails because of a manufacturing defect.

LIMITED FIVE-YEAR WARRANTY

For five years from the date of original purchase, we will provide, free of charge, replacement **stainless steel main burners** if they fail in normal use. (The infrared sear and rotisserie burners are not included.) You pay for the service trip to your home and all service labor charges.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary outdoor residential use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that you must pay to ship the product to the service shop or for the service trip to your home and all service labor charges.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800.444.1845.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.
- Replacement of house fuses or resetting of circuit breakers.
- Damage caused after delivery.
- Damage to the product caused by accident, fire, floods or acts of God.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Improper installation, delivery or maintenance.

  If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.
- Incidental or consequential damage caused by possible defects with this appliance.
- Product not accessible to provide required service.
- Damage resulting from use in windy conditions.

EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

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. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company, Louisville, KY 40225

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Louisville, KY 40225
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