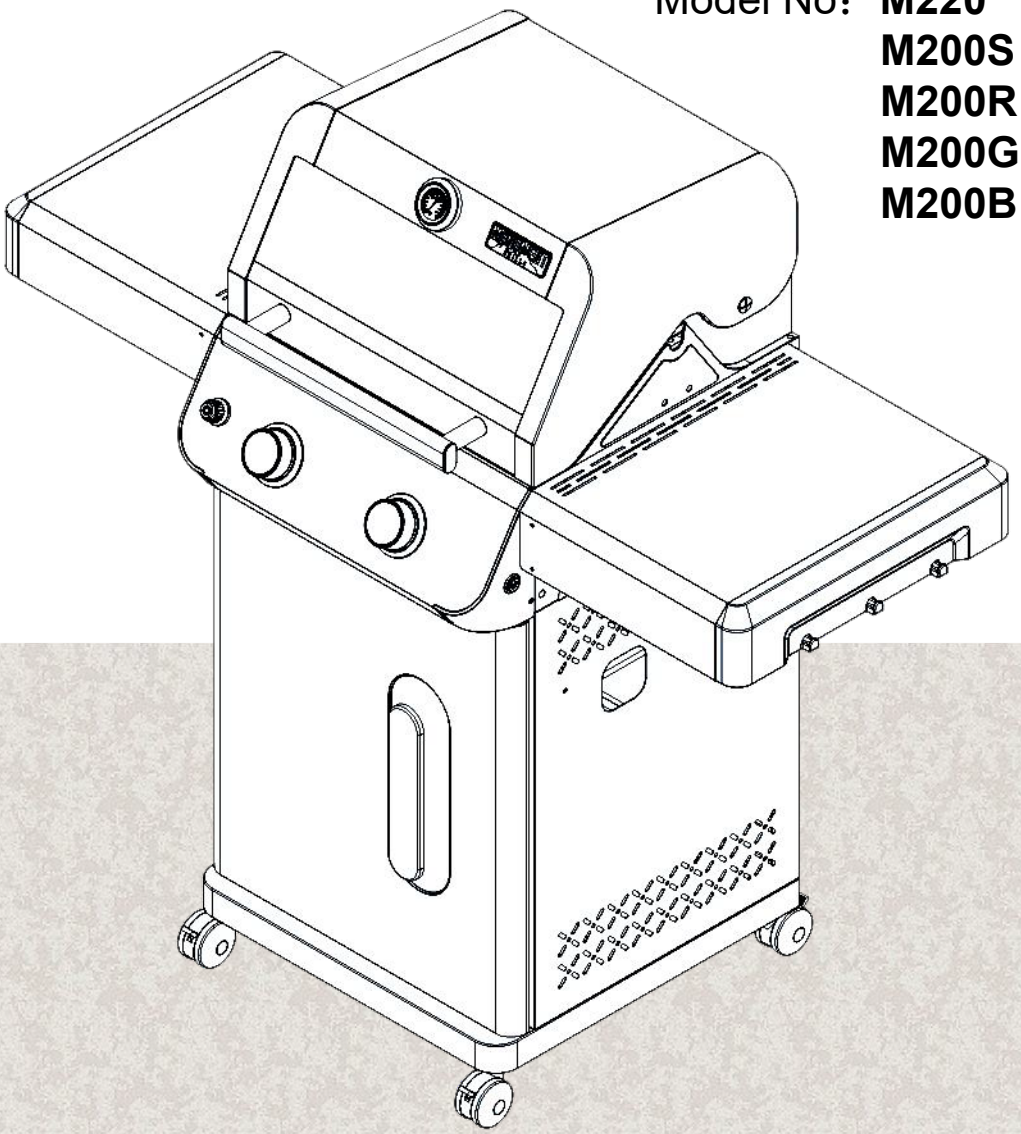
ASSEMBLY & OPERATING INSTRUCTIONS

MONUMENT GRILLS

Mesa

Liquid Propane Gas Grill

Model No: **M220**
M200S
M200R
M200G
M200B



Note to Installer
Leave this Owner's Manual with the customer after delivery and installation.

Note to Consumer
Leave this Owner's Manual in a convenient place for future reference.

C1110800057A-A1

Welcome to Monumentgrills

Read this Owner's manual carefully and be sure your gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious injury or property damage.

Important Safety Information

DANGER, WARNING, and **CAUTION** statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.

⚠ **DANGER:** Indicates a hazardous situation which, if not avoided, will result in death or serious injury.
⚠ **WARNING:** Indicates a hazardous situation which, if not avoided, could result in death or serious injury.
⚠ **CAUTION:** Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

⚠ DANGER

If you smell gas:

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

⚠ WARNING

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

- Combustion by products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

⚠ WARNING

- Do not install this outdoor gas grill in or on recreational vehicles or boats.
- The location of the burner tube with respect to the orifice is vital for safe operation. Check to ensure the orifice is inside the burner tube before using the gas grill. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.
- Do not obstruct the flow of combustion and ventilation air. Check for this each time prior to using grill.
- Keep outdoor gas grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used outdoors only, at least 24 inches from the back and side of any combustible surface. Your gas grill should not be used under overhead combustible constructio.
- Do not use this grill unless all parts are in place and the grill was properly assembled according to the assembly instructions.
- Do not build this model of grill in any built-in or slide-in construction.
- Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.Failure to comply with these instructions may result in serious bodily injury.
- Do not move the appliance (grill) during use.
- Never leave the grill unattended during pre-heating or use.Exercise caution when using this grill. The entire cookbox gets hot when in use.
- Accessible parts may be very hot. Keep young children away.

Grill Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the national fuel gas code, ANSI Z 223.1/NFPA S4, Natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2, or the standard for Recreational vehicles, ANSI A 119.2, and CSA Z240 RV series recreational vehicle code, as applicable.

CONTACT US

Get In Touch! We'd love to hear from you - please use the form to send us your message or ideas.

✉ Email: Customerservice@monumentgrills.com

Phone: 1-800-530-9133

Monument Grills LLC5345 Fulton Industrial Blvd Suite A, Atlanta, GA, 30336 By Appointment Only

Opening Hours:
MON to FRI: 9:00AM - 6:00PM

Have a question or comment?
Please send us the below message and contact us by mail at Customerservice@monumentgrills.com :

Name

Phone Number

Email

Comment

ASSEMBLY VIDEO

MOUMENTGRILLS.COM

FACEBOOK

CONTENTS

Welcome to Monumentgrills 2

Safety Precautions 4

Assembly 6

Getting Started 18

Operation 19

Cooking Instructions 21

Cleaning and Maintenance 23

Troubleshooting 24

Safety Precautions

Grill Warranty

1-Year Full Warranty on Grill

- If this grill fails due to defective material or workmanship within one year from the date of purchase, contact us to arrange for free replacement parts.

8-Year Limited Warranty on Stainless Steel Burners

- For eight years from the date of purchase, any stainless steel burner that rusts through will be replaced free of charge. After the first year from the date of purchase.
- All warranty coverage excludes ignitor batteries and grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result or normal use, accident or improper maintenance.
- All warranty coverage is void if this grill is ever used for commercial or rental purposes.
- All warranty coverage applies only if this grill is used in the North America.
- This warranty gives you specific legal rights, and you may have other right which vary from state to state.
- The warranty is only valid for original purchasers with proof of purchase from authorized retailers. Any product bought second hand or through an unauthorized retailer, will not be covered by warranty. It is the duty of the purchaser to verify that a retailer is authorized. A purchase on Amazon or other marketplace internet retailer from any entity other than Monument Grills is not an original purchase and will not qualify for a warranty.

Electrical Supply

- The gas grill appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part I, CSA C22.1.
- To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- **Do not** operate any gas grill appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- **Do not** let the cord hang over the edge of a table or touch hot surfaces.
- **Do not** use an gas grill appliance for purposes other than intended.
- When connecting, first connect plug to the gas grill appliance then plug appliance into the outlet.
- **Never** remove the grounding plug or use with an adapter of 2 prongs.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this gas grill appliance.

Safety Precautions

LP-Gas Supply

- Please make sure the cylinder valve connected device is properly and safely to the inlet of the pressure regulator.
- A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. You must use an OPD gas tank which offers an Overfill Prevention Device.This safety feature prevents the tank from being overfilled which can cause malfunction of the LP gas tank, regulator and/or grill.
- The LP gas tank must be constructed and marked in accordance with specifications of the U.S. Dept. of Transportation (DOT). In Canada, the LP gas tank must meet the National Standard of Canada ,Can CSA –B339 , Cylinders , spheres and Tubes for Transportation of Dangerous Goods and Commission .
- The LP gas tank must have a shutoff valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdraw.
- The LP gas tank used must have a collar to protect the tank valve

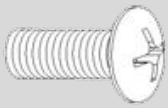
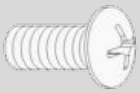


- Always keep LP gas tanks in an upright position.
- Proper Placement and Clearance of Grill.
- **Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11” water column (W.C.) for connection to an LP gas tank.
- Only use the regulator and the hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified in this manual.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- **Do not** store a spare LP gas tank under or never fill the tank beyond 80 percent full . If this information is not followed exactly a fire causing death or serious injury may occur.
- **Do not** subject the LP gas tank to excessive heat.
- **Never** store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, always disconnect the LP gas tank first and store it safely outside.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- LP gas tanks must be stored outdoors in a well-ventilated area and out of reach of children.
- Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.
- When your gas grill is not in use the gas must be turned off at the LP gas tank.
- The pressure regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage.
- **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate your grill.

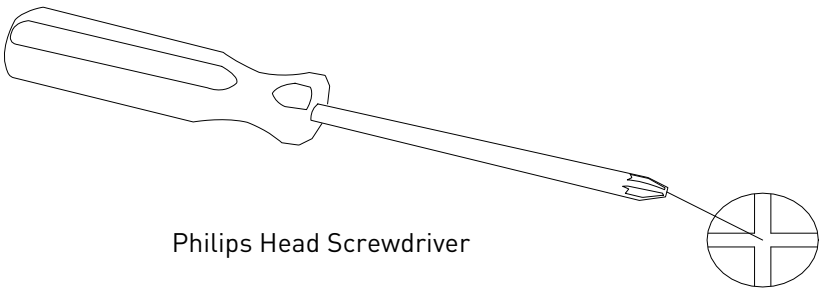
Assembly

Contents for Hardware Pack

The following table illustrates a breakdown of the hardware pack. It highlights what components are used in the various stages of assembly.

Key	Picture	Description	Qty
A		1/4"×15mm	18 pcs
B			5 pcs
C			1 pcs
D		1/4"	4 pcs
F		5/32"×12mm	7 pcs

Tools required for assembly

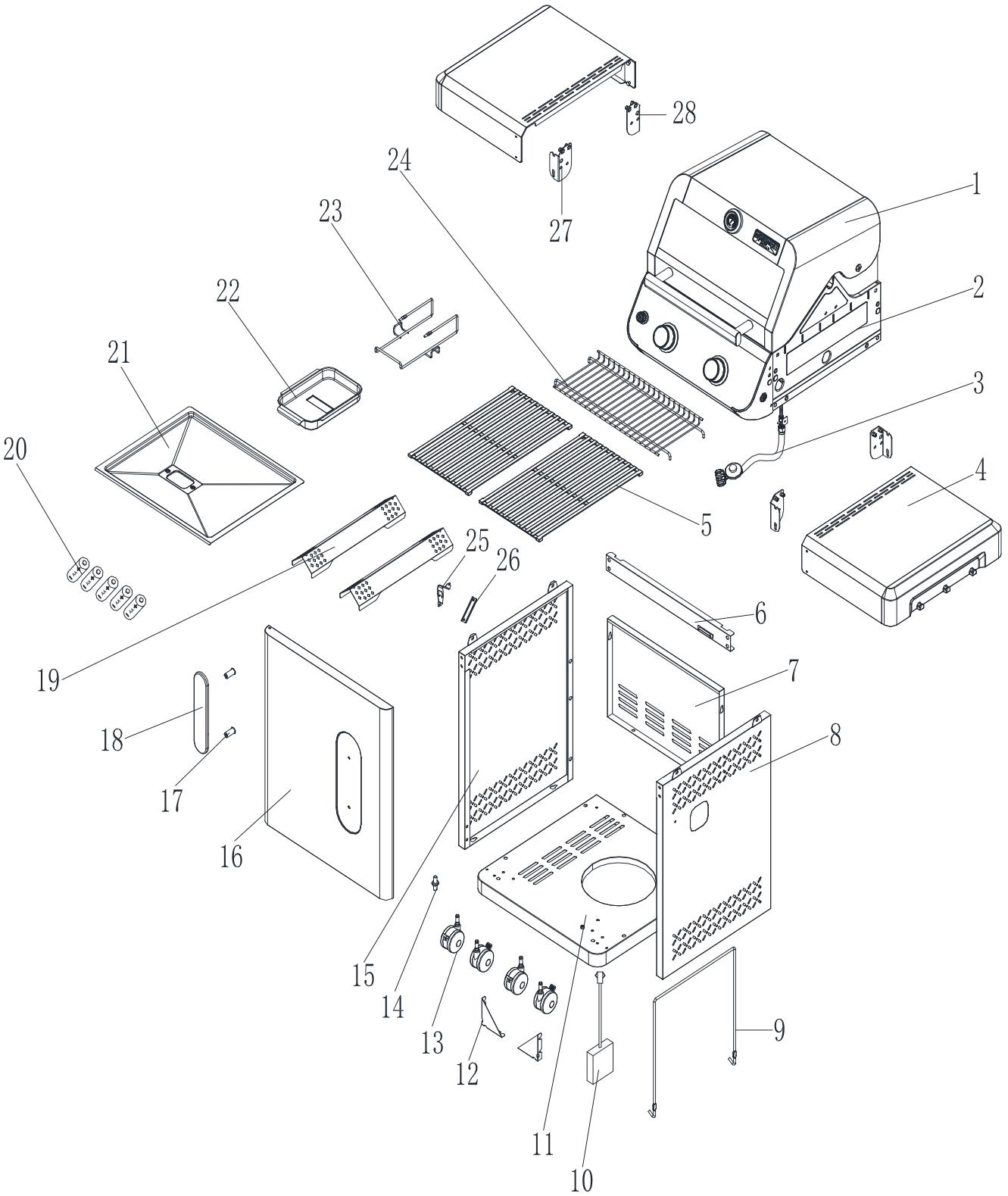


Philips Head Screwdriver

Philips Head Screwdriver (not included).

NOTE: The left and right sides of the grill are on your left and right as you face the front of the grill.

Assembly Diagram



Assembly

Assembly List

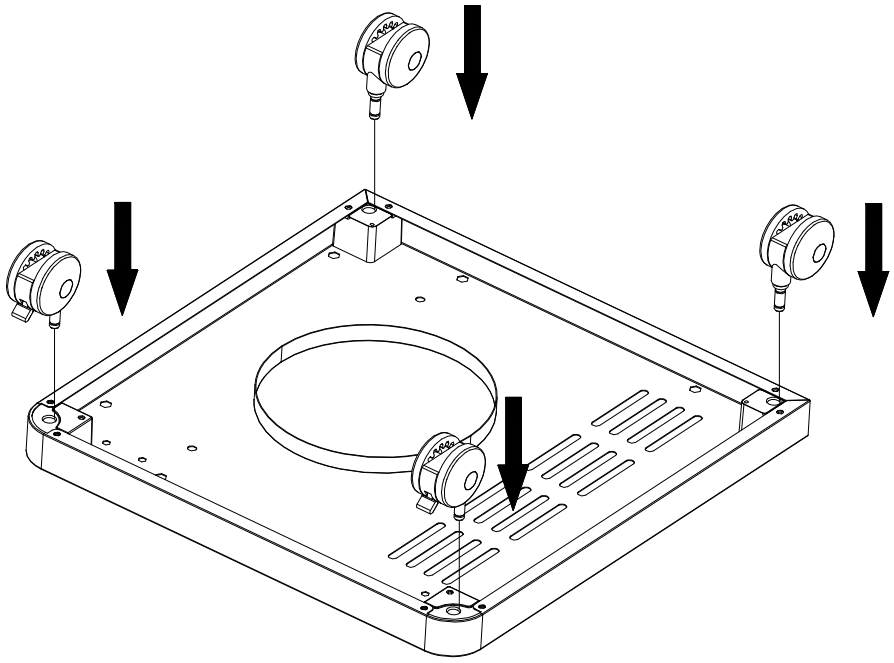
NO.	appellation	NO.	appellation
1	Lid Kit	15	Cart Left Side Panel
2	Firebox Assembly	16	Cabinet Door
3	LP Regulator	17	Door Handle Seat
4	Side Shelf	18	Cabinet Door Handle
5	Cast Iron Cooking Grid	19	Flame Tamer
6	Cart Front Bar	20	Battery
7	Cart Back Panel	21	Grease Tray
8	Cart Right Side Panel	22	Grease Pan
9	Gas Tank Holding Wire	23	Grease Pan Bracket
10	Battery Box	24	Warming Rack
11	Cart Bottom Panel	25	Bottle Opener
12	Triangle Joint Parts	26	Bottle Opener Retainer
13	Locking Caster	27	Foldable Side Shelf Joint-1
14	Spindle Below Door Panel	28	Foldable Side Shelf Joint-2

To make sure you obtain the correct replacement parts for your gas grill, please refer to the part numbers on this page. Keep this Owner's Manual for convenient reference and for part replacement.
***Important:** Use only parts listed above. When ordering parts, providing the following information:*
1.Model #'2.Part Description3.Quantity of parts needed

Assembly Viedeo

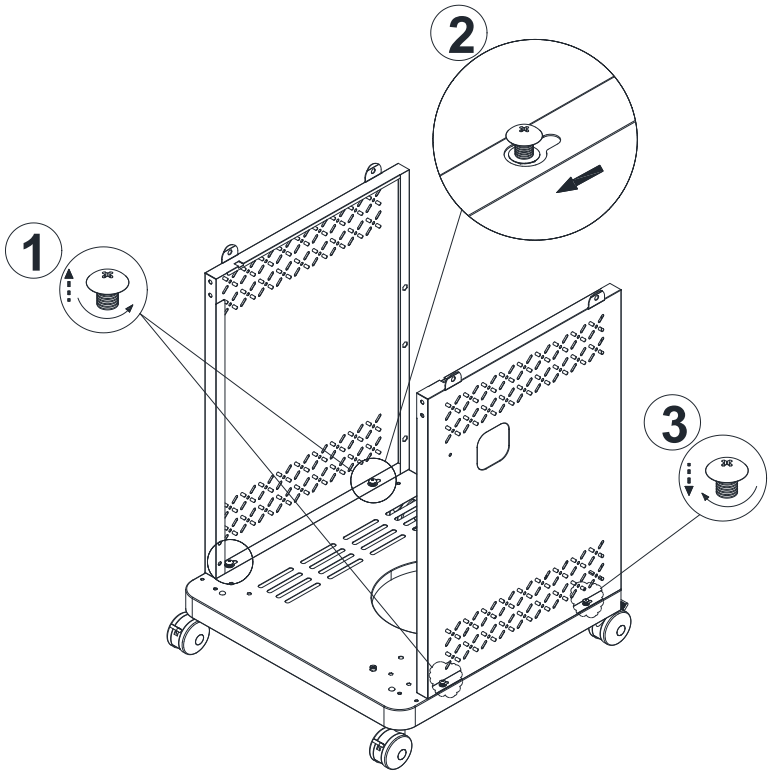
Enhance your assembly experience
- Scan to view the installation video.
- Refer to the Assembly Guide to assemble your grill.

Assembly Guide



Please insert Locking Caster into the Cart Bottom Panel.

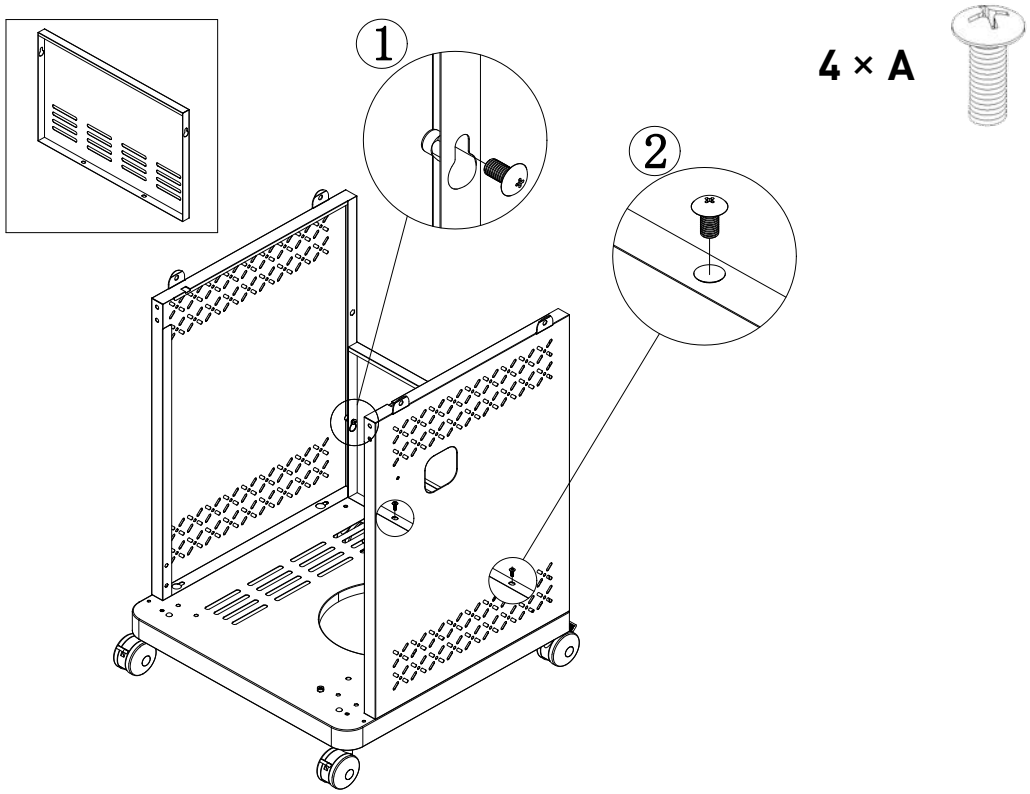
Figure 1



Half screw out the screws in the bottom plate, then put Cart Right Side Panel and Cart Left Side Panel onto the relevant screw holes and screw tightly.

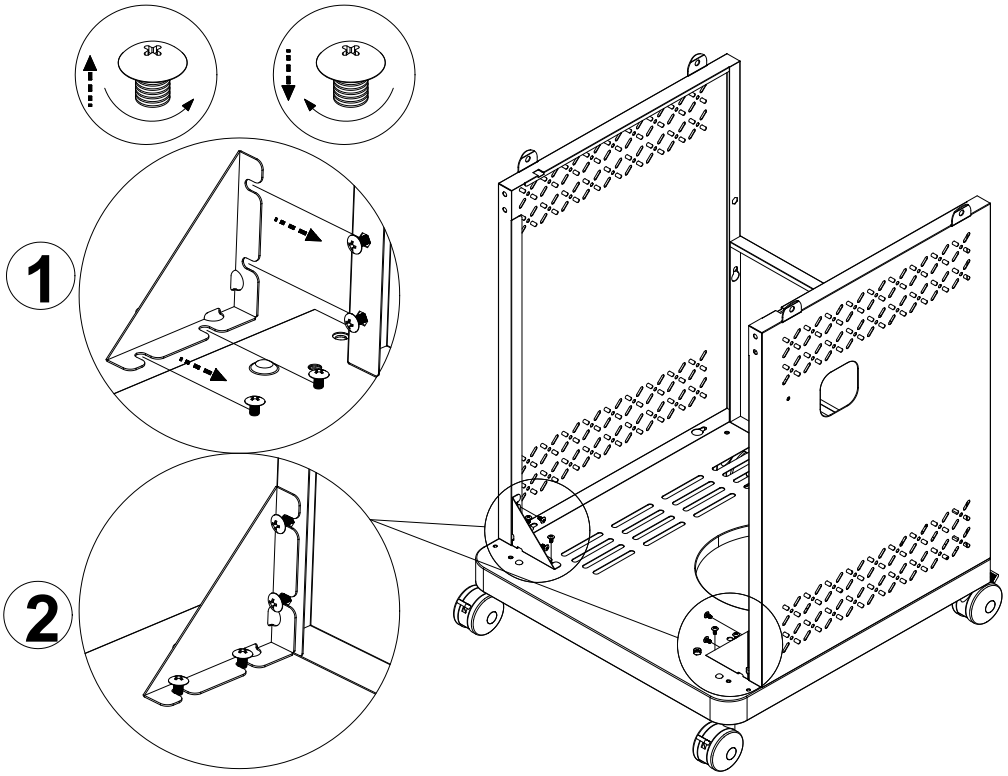
Figure 2

Assembly



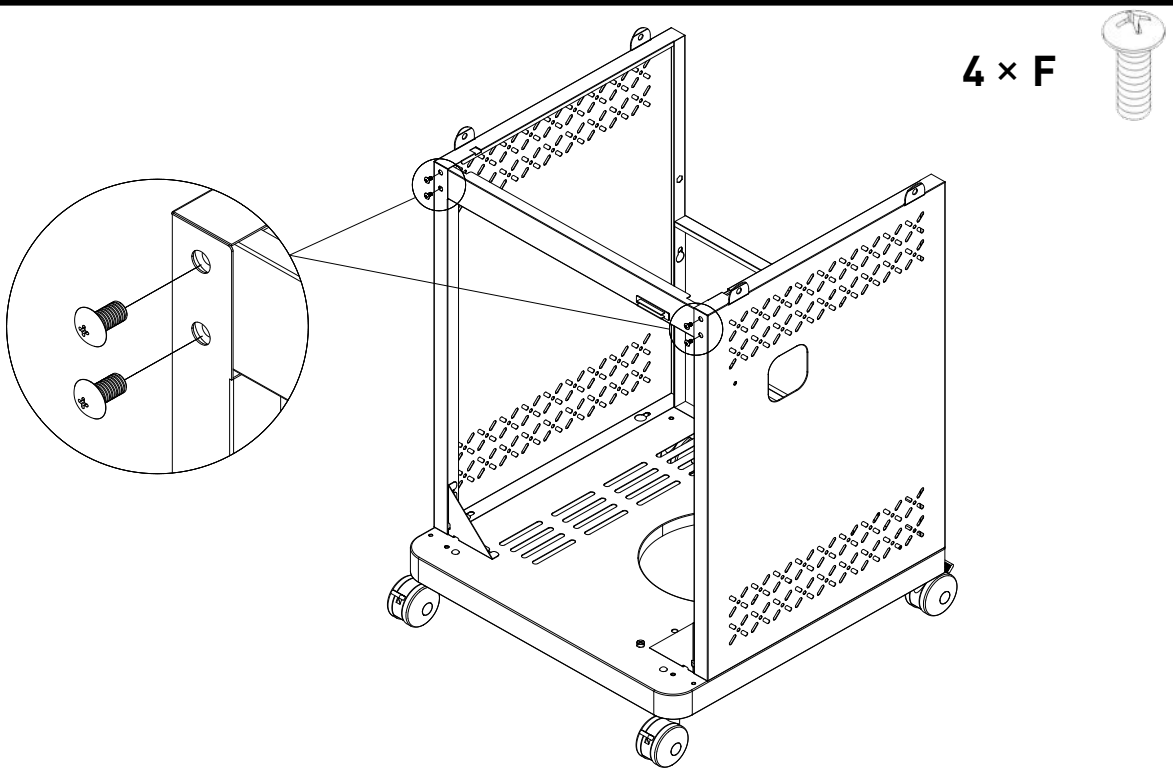
Install Cart Back Panel onto the relevant place with four A screws.

Figure 3



Half screw out the screws in the bottom and side plates, then put Triangle Joint Parts onto the relevant screw holes and screw tightly.

Figure 4



Install Cart Front Bar onto the relevant place with four F screws.
Attention: magnet downward.

Figure 5

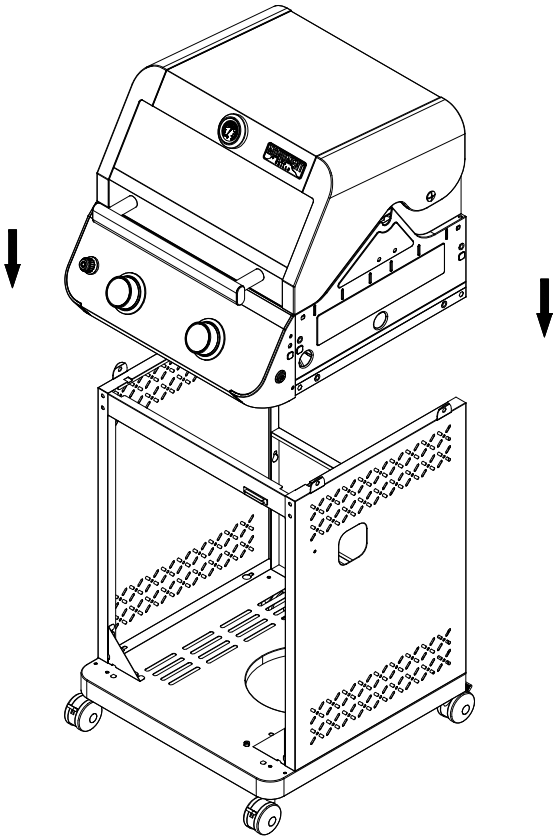
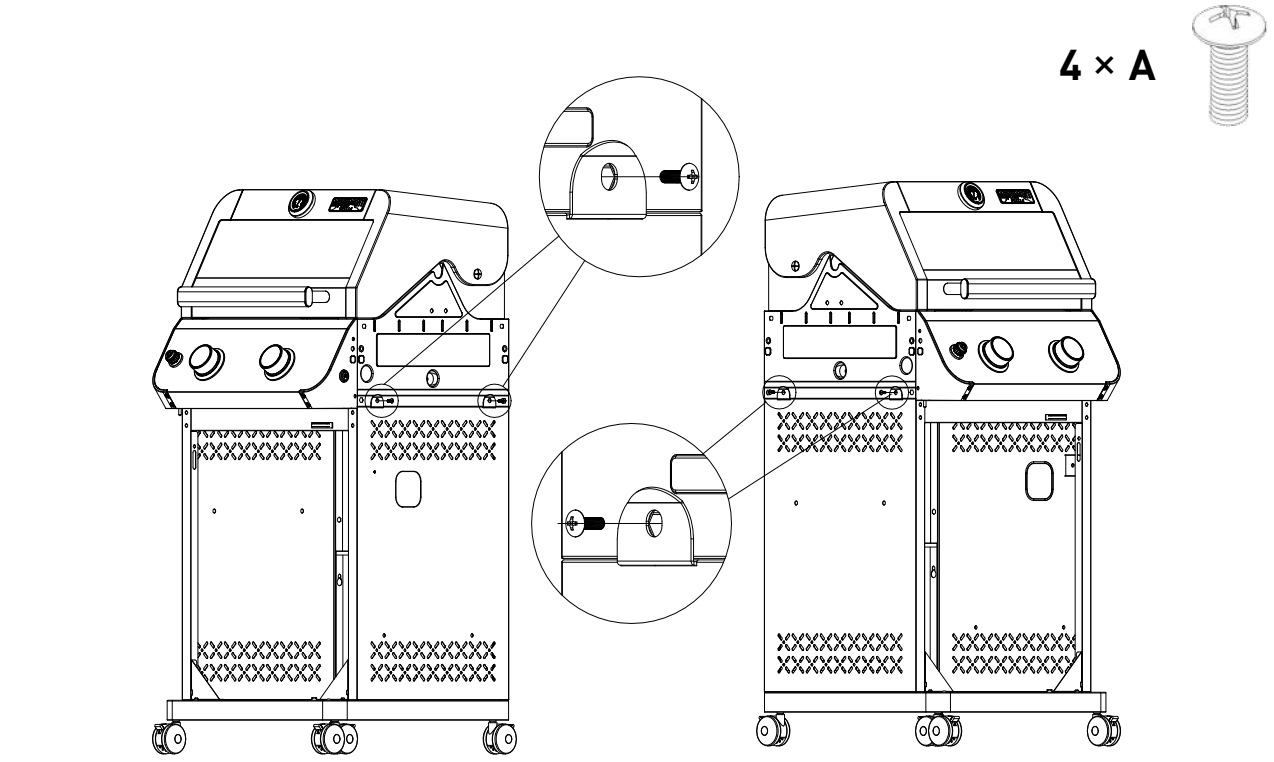
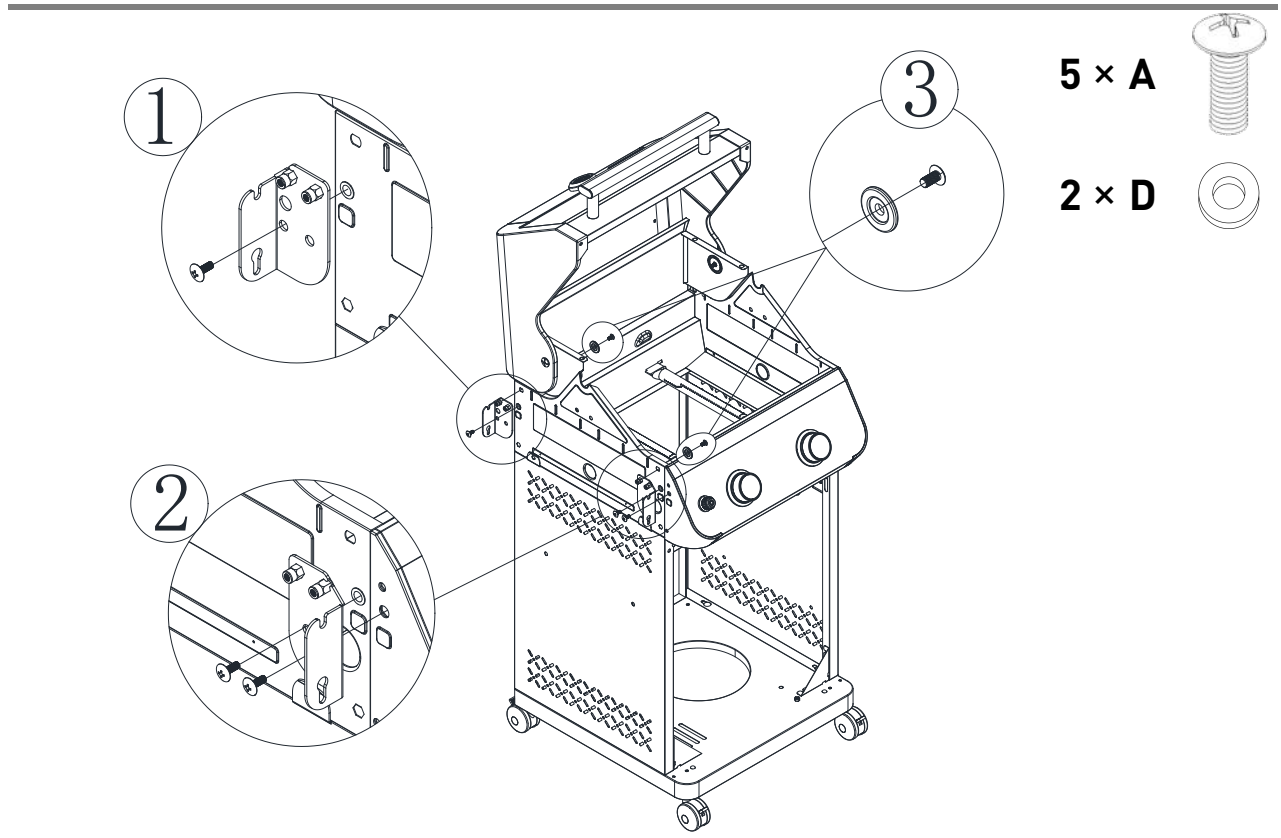


Figure 6



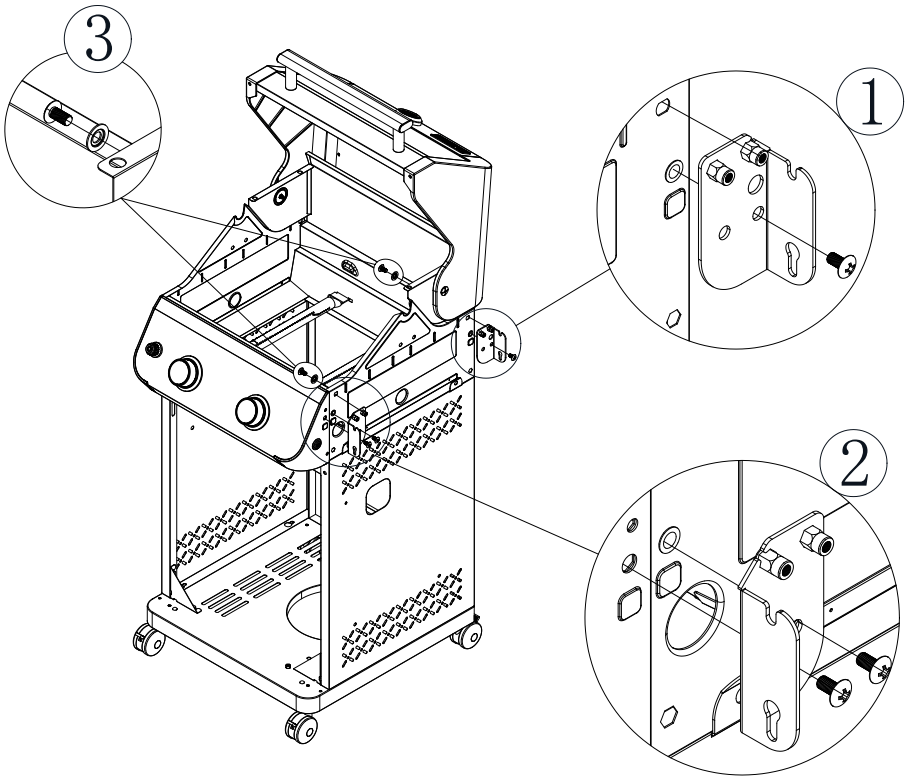
Screw the grill body and the cart tightly with four A screws.

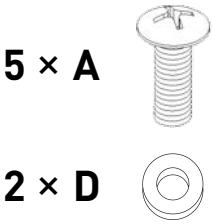
Figure 7



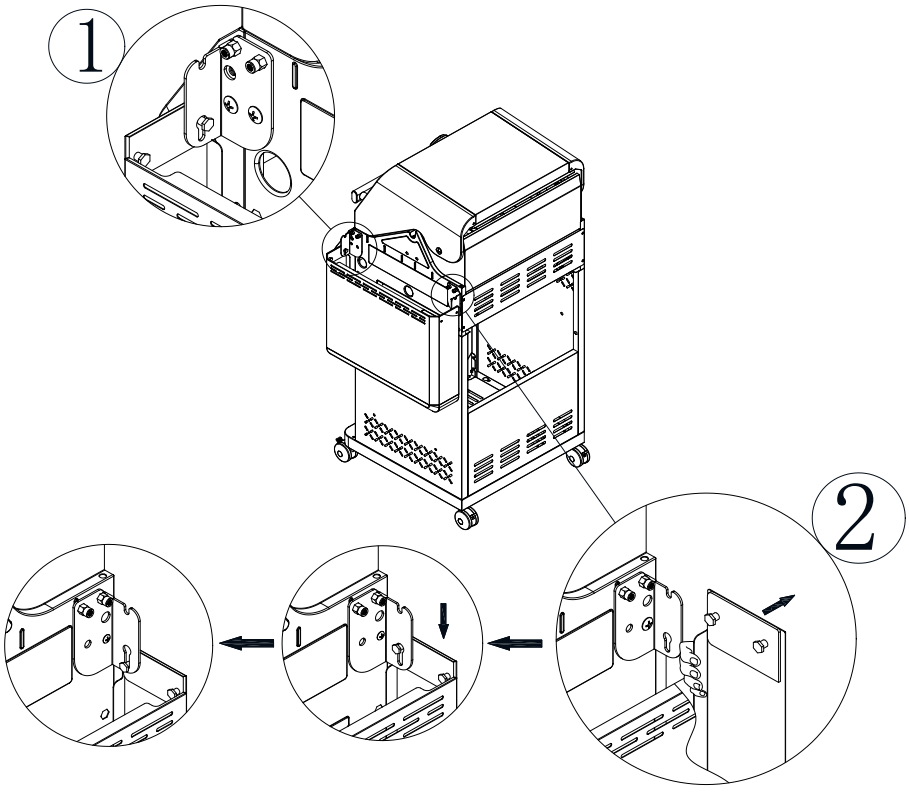
Screw Foldable Side Shelf Joint tightly with A screw and D spacer inside the grill body.

Figure 8

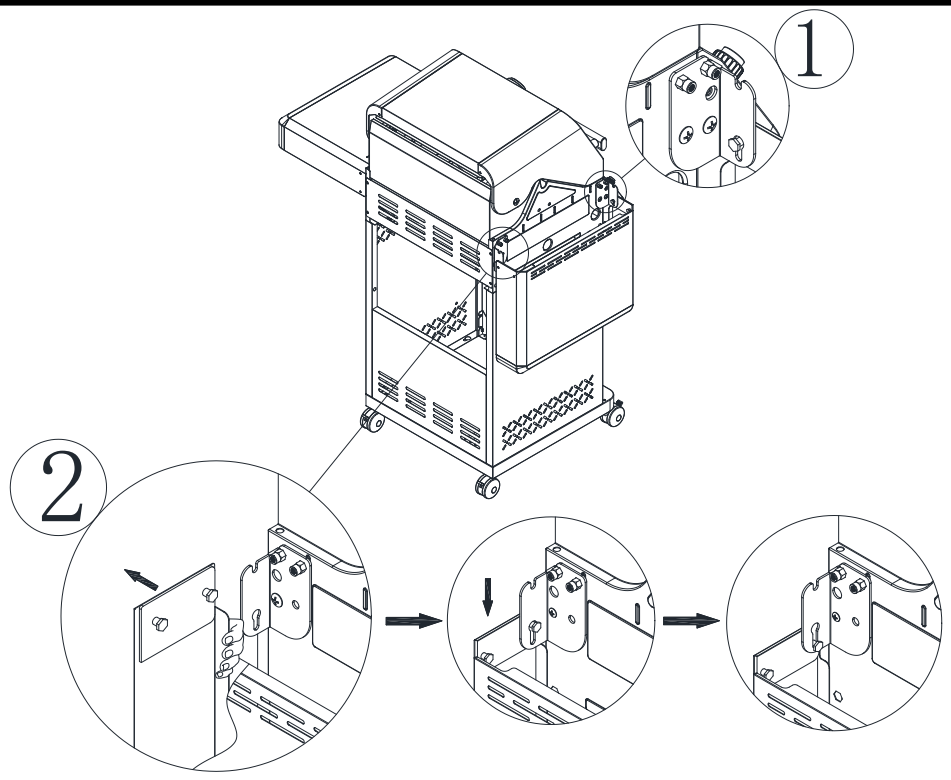




Screw Foldable Side Shelf Joint tightly with B screw and D spacer inside the grill body. **Figure 9**



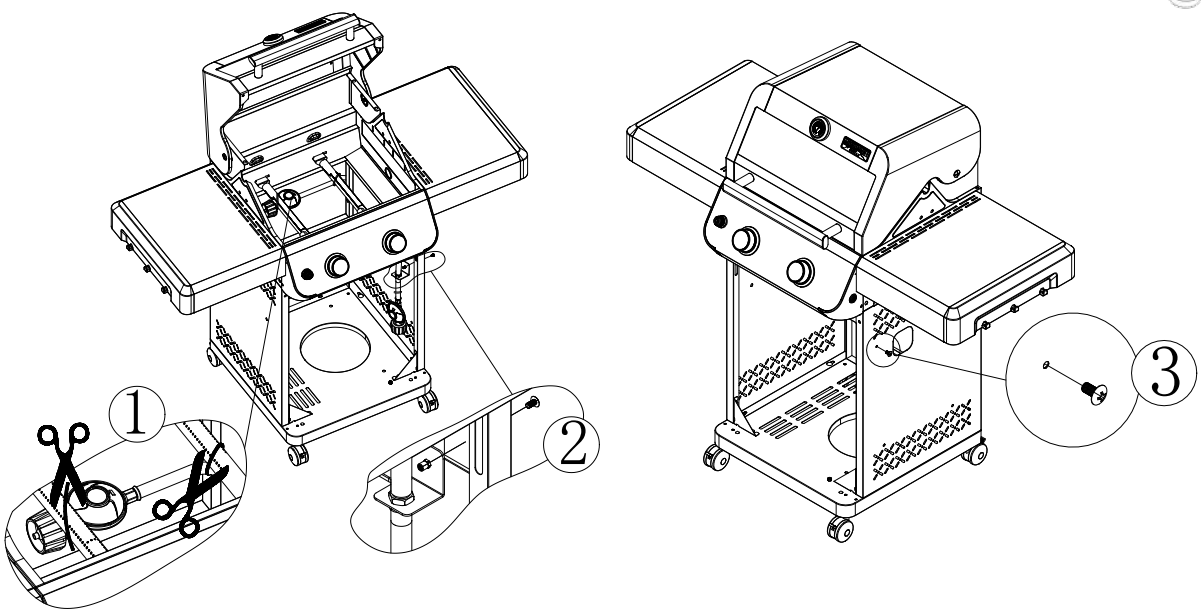
Hook the Side Shelf into the hole which already installed Foldable Side Shelf Joint-1 and 2 **Figure 10**



Hook the Side Shelf into the hole which already installed Foldable Side Shelf Joint-1 and 2 **Figure 11**



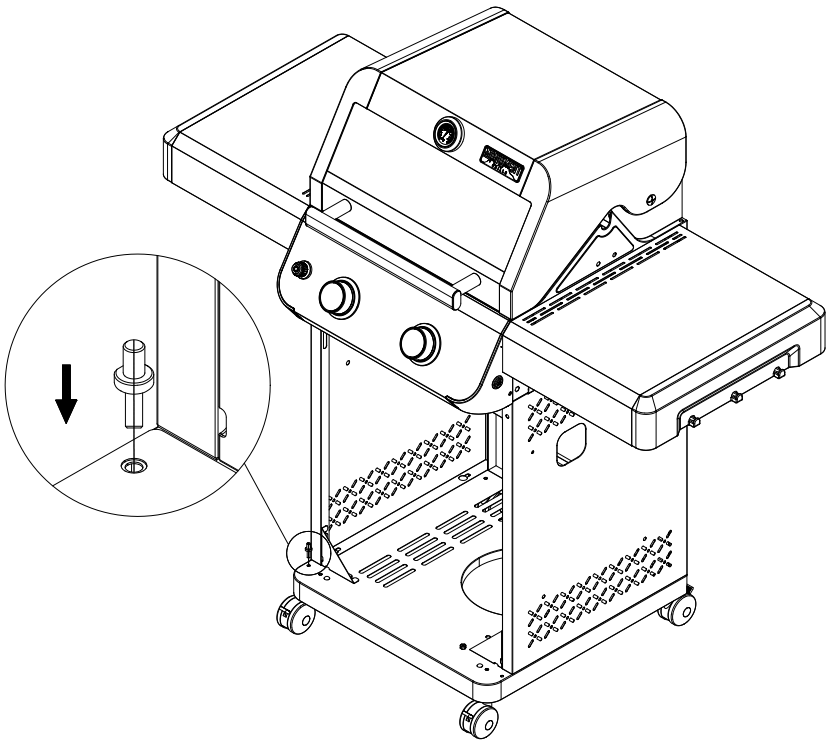
1 × F



NOTE:cut of two white plastic tie.

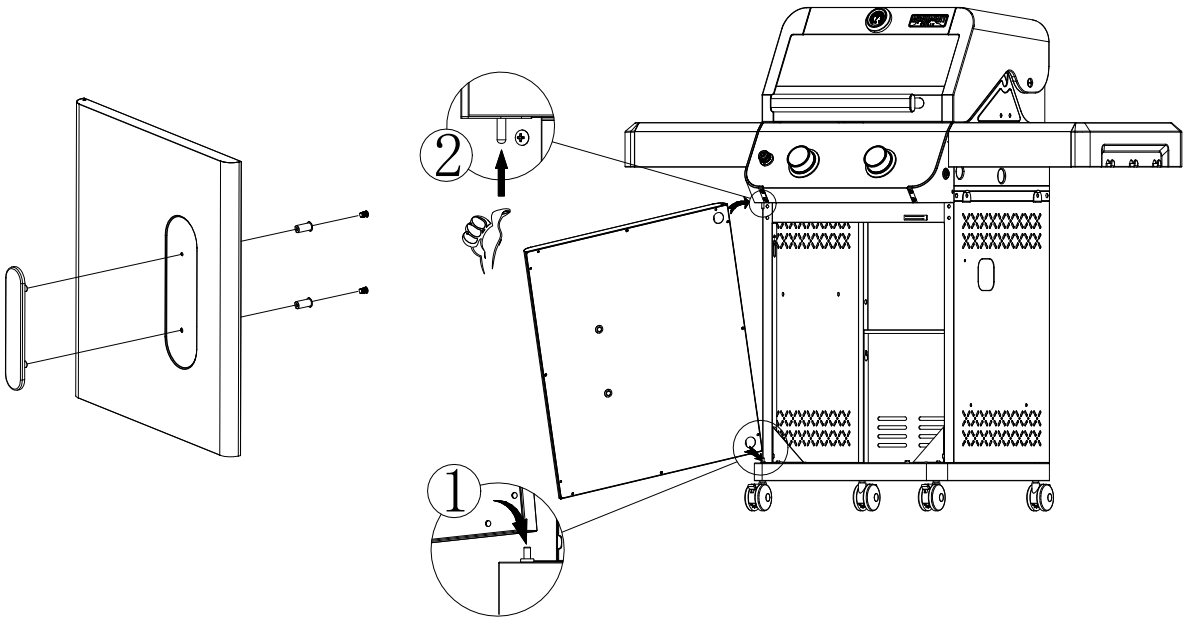
Fixed Regulator connecting piece onto the Right plate with one F crew. . **Figure 12**

1 × C



Put the Spindle Below Door Panel into the relevant hole in the bottom plate..

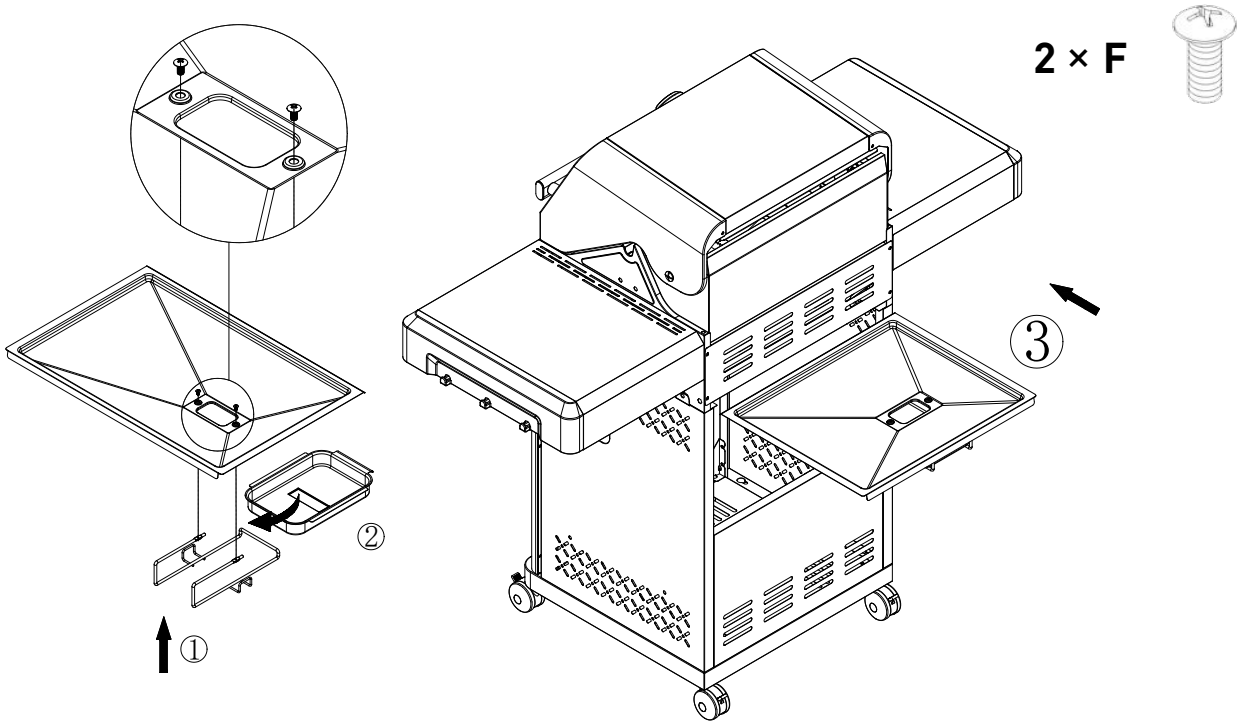
Figure 13



Install the Door Handle onto the Cabinet Door.Install the Cabinet Door onto the Cart Bottom Panel.

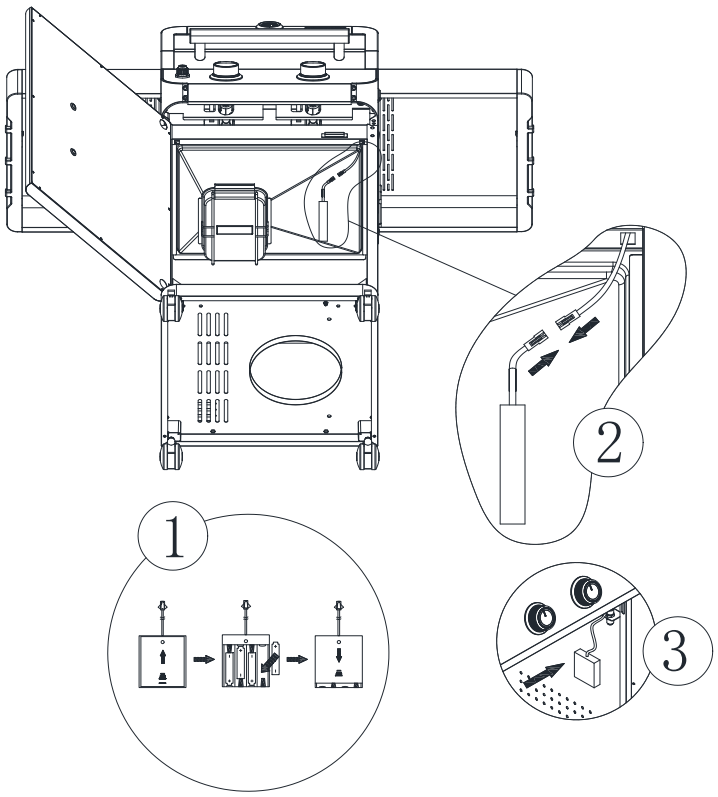
Figure 14

Assembly



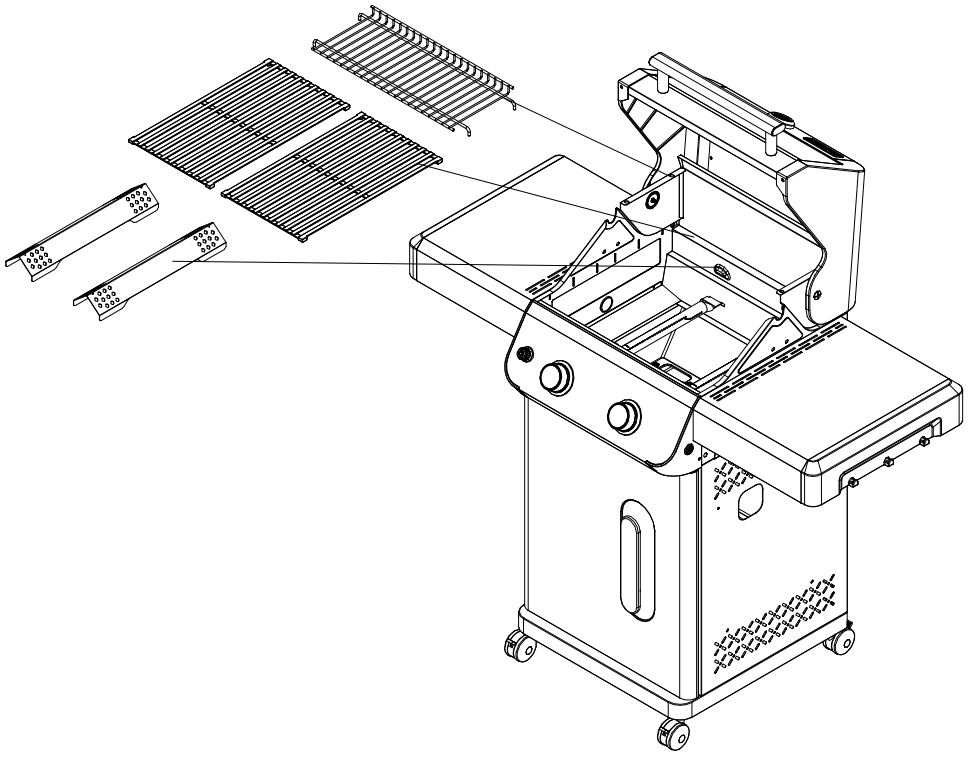
1. Install Grease Tray onto Grease Pan Bracket with two F screws.
2. Put Grease Pan into Grease Pan Bracket .
3. Put the grease tray into the grill body.

Figure 15



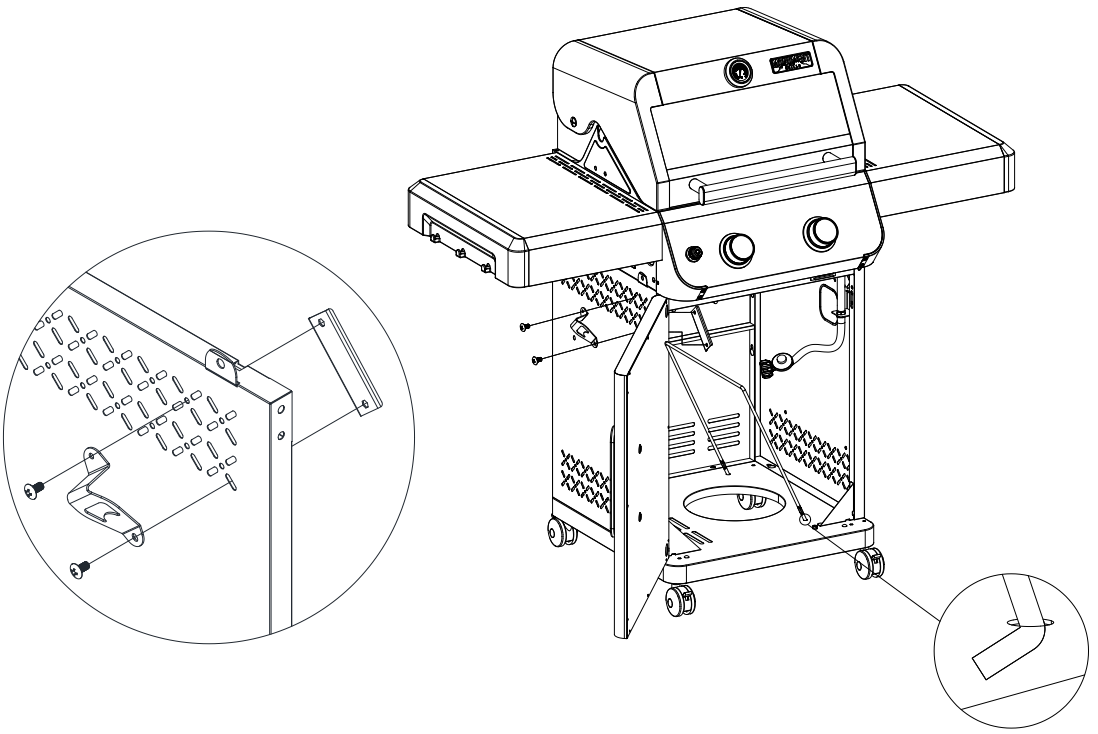
Connect the Battery Wire.
Paste the Battery Box onto the side panel.

Figure 16



Put Warming Rack, Cast Iron Cooking Grid, Flame Tamer into the relevant place.

Figure 17

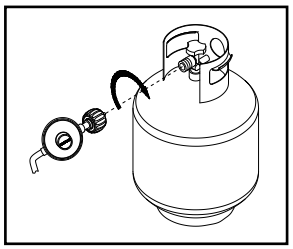


Install Gas Tank Holding Wire onto the bottom plate.
Pass Bottle Opener through Cart Left Side Panel and fix it on Bottle Opener Retainer.

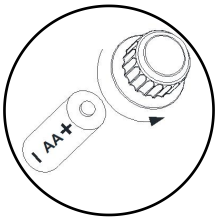
Figure 18

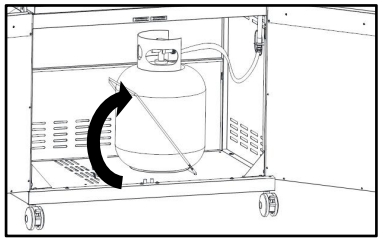
Getting Started

Connect Tank to Grill

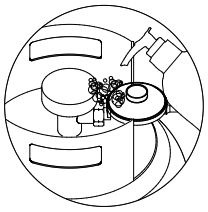


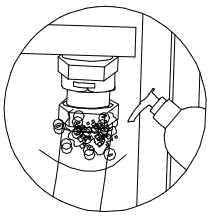
1. Place foot ring of 20 lb tank into the hole in bottom panel. Make sure the tank valve is in OFF position.
2. Check the tank valve to ensure it has proper external mating threads to fit the hose and regulator assembly provided.
3. Make sure all burner valves are in OFF position.
4. Inspect the valve connection port and regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.
5. When connecting regulator and hose assembly to tank valve hand tighten quick coupling nut clockwise to a full stop.Do not use a wrench to tighten because it could damage the quick.coupling nut and result in a hazardous condition.
6. Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill. If a leak is found, turn tank valve off and do not use your grill until the leak is repaired.
7. Place the tank and battery as shown.



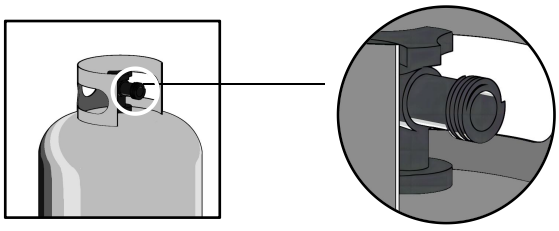


Check for LP gas leaks





1. Make a 50/50 (soap/water) mild soap solution.
2. Turn the control knobs to full OFF position. Then turn gas ON at supply tank.
3. Apply the soap solution with a clean brush to all gas connections. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.
4. If you have a gas connection leak you cannot repair, turn gas OFF at supply tank, disconnect fuel line from your grill or contact your gas supplier for repair assistance.
5. Also apply soapy solution to the tank seams. See below. If growing bubbles appear, shut tank OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.



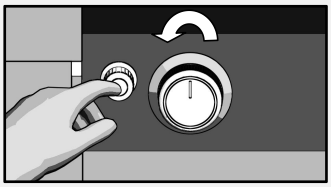
⚠ WARNING

- Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP gas tank is changed, you must check for gas leaks.
- When the appliance is not in use, gas must be turned off at the supply tank.
- If a leak is detected at any time, STOP! Turn off gas at source and correct leak.

Operation

Grill Lighting Instructions for Main Burners

1. Do not smoke while lighting grill or checking gas supply connections.
2. Be sure that LP gas tank is sufficiently full.
3. Be sure all gas connections are securely tightened.
4. Turn on gas supply.
5. Open the grill main lid and side burner lid.
6. Push and turn any main burner knob to Max position, at the same time, press and hold electronic ignition button for 3 to 5 seconds to light burner.When pressing the ignition button you should hear a ticking sound. If you cannot hear the ticking sound, check the battery, then check the wires.

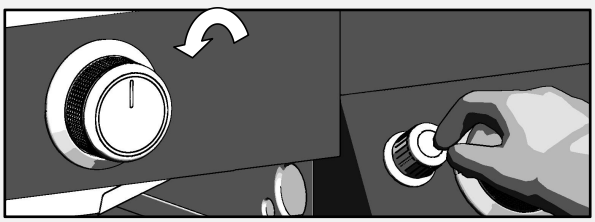


7. If the burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat step 6.
8. If burner still does not light, see Match Lighting section and If Grill Still Fails to Light section on following page.

Lighting Instructions for Side Burners

1. Open side burner lid fully.
2. Push and turn side burner knob to Max position. At the same time, press and hold electronic ignition button for 3 to 5 seconds to light burner.
3. If the side burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat step 2.
4. If burner still does not light, see Match Lighting section and If Grill Still Fails to Light section on following page.

NOTE: The Lighting illustrated may have slight differences than the model purchased.



⚠ CAUTIOUS

Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.See Cleaning Burner Tubes and Burner Ports on *Cleaning and Maintenance.*
Should a "FLASH-BACK" fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

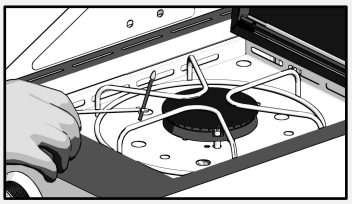
- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open grill lid.
- Once the grill has cooled down, clean the burner
- tubes and burners according to the cleaning

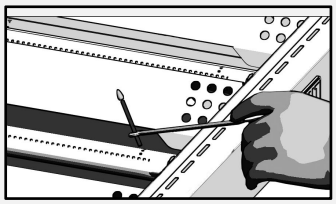
⚠ WARNING

- Failure to open grill lid during the lighting procedure could result in a fire or explosion that could cause serious bodily injury, death, or property damage.
- Always keep your face and body as far away from the burner as possible when lighting.
- Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the cooking grid surface when lighting your grill by match.
- Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

Manually Lighting by Match

1. Take the manual lighting stick.
2. Insert a match into the lighting stick.
3. Light the match and extend the lighting stick to cooking grid surface.
4. Turn the desired control knob to the Max setting to release gas.
5. The burner should light immediately.

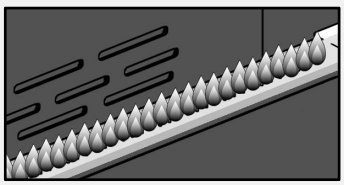




Burner Flame Check

Visually check the burner flames prior to each use. The flames should look like picture, if they do not, refer to the cleaning Burner Tubes and Burner Ports, see *Cleaning and Maintenance* of this manual.





NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill.

If Grill Still Fails To Light

1. Check gas supply and connections for leaks. Check that all wire connections are secure.
2. Repeat basic lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the control knobs to OFF, then check the following:

- **Misalignment of burner tubes over orifices.**
  Correction: Reposition burner tubes over orifices.
- **Obstruction in gas line.**
  Correction: Remove fuel line from grill. Do not smoke! Open gas supply for 1 second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
- **Plugged orifice.**
  Correction: Remove burners from grill, carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners, and cooking components.

3. If an obstruction is suspected in gas valves, please contact us.
4. If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device.

This procedure should be done every time a new LP gas tank is connected to your grill.

To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn the control knob to OFF position.
- Turn off the gas at the tank valve.
- Disconnect regulator from LP gas tank.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP gas tank.
- Turn the tank valve on slowly until ¼ to ½ open.
- Open the grill lid.
- Set control knobs to OFF. Push and turn any control knob to Max.
- Turn control knobs to Max until all the burners are lit.
- You may start to use the grill.

Cooking Instructions

Burn-off

Before cooking on your gas grill for the first time, you will want to “burn off” the grill to eliminate any odor or foreign matter. Just ignite the burners,lower the Lid, and operate grill on the HIGH setting for 3 to 5 minutes.

Cooking Temperatures

High setting: Only use this setting for fast warm-up,searing steaks or chops and for burning food residue off the grill after cooking is complete. Never use the HIGH setting for extended cooking.

Medium to Low Settings: Most recipes specify medium to low settings, including all smoking, rotisserie cooking and for cooking lean cuts such as fish.

NOTE: Temperature settings will vary with the temperature and the amount of wind outside your home.

Direct Cooking

The direct cooking method can be used with the supplied cooking grids and food placed directly over the lit grill Burners. Direct cooking requires the grill lid to be up.The method is ideal for searing and whenever you want meat, poultry or fish to have and open-flame barbecued taste. Deep frying and smoking are also best cooked in this manner because they require direct heat.

Indirect Cooking

To cook indirectly, the food should be placed on the left or right side of your grill with the burner lit on the opposite side. Indirect cooking must be done with the Lid down.

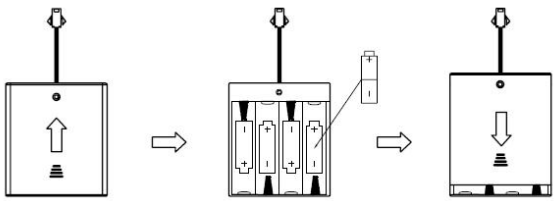
Flare-ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably,distinctive taste and color to food cooked cover an open flame, they should be accepted up to a point. Nevertheless, uncontrolled flaring can result in a ruined meal.

Replace the Battery

If the LED do not light, the battery should be replaced.Change the led battery.

1. Find the battery box，open the lid.
2. Put 4pcs “AA” size battery,the positive and negative pole of the battery
3. should keep the same as the pole in box.
4. Close the lid.



⚠ WARNING

Never cover slots, holes, or passages in the oven bottom or cover an entire rack with material such as aluminum foil.
Doing so blocks air flow through the oven and may cause carbon monoxide poisoning.
Aluminum foil linings may trap heat causing a fire hazard.

⚠ CAUTIOUS

This marking indicates that this product should not be disposed with other household wastes throughout the US. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Cooking Instructions

To ensure that it is safe to eat,food must be cooked to the minimun internal temperatures listed in the table below.

USDA*Safe Minimum Internal Temperatures	
Fish	145° F
Pork	160° F
Egg Dishes	160° F
Steaks and Roasts of Beef,Veal or Lamb	145° F
Ground Beef,Veal or Lamb	160° F
Whole Poultry(Turkey,Chicken,Duck,etc.)	165° F
Ground or Pieces Poultry(Chicken Breast,etc.)	165° F

*United States Department of Agriculture

Food	Weight or thickness	Temperature	Time	Special instructions and tips
Vegetables	/	Medium	8 to 20 minutes	Slice or chop vegetables and dot with butter or margarine. Wrap tightly in heavy duty foil. Grill turning occassionally.
Potatoes	Whole	Medium	40 to 60 minutes	Wrap individually in heavy duty foil. Cook rotating occassionally.
Meat/Steaks	1/2 to 3/4 inches	High-Medium	4 to 15 minutes	Pre heat grill for 15-20 minutes then sear steaks on each side for two minutes. Next grill 3 to 5 minutes on each side or until desired doneness.
Ground Meats	1/2 to 3/4 inches	Medium	8 to 15 minutes	Grill turning once when juices rise to the surface or until desired amount of doneness Do not leave hamburgers unattended since a flare-up could occur quickly.
Ribs	1/2 or full rack	Medium	20 to 40 minutes	Grill turning occassionally. During last few minutes brush with barbecue sauce, turn several times.
Hot dogs	/	Medium	5 to 10 minutes	Grill turning four times. 2-4 minutes on each of four sides.
Poultry-Cut	1/4 to 1/2 pounds	Low or Medium	20 to 40 minutes	Grill turning occassionally. During last few minutes brush with barbecue sauce if desired, turn several times.
Poultry Whole	2 to 3 pounds	Low	1 to 1-1/2 hours	Use poultry stand and brush frequently as desired
		Medium	40 to 60 minutes	Use poultry stand and brush frequently as desired
Fish	3/4 to 1 inch	Medium	8 to 15 minutes	Grill turning once to desired doneness. Brush with melted butter, margarine or oil.

Cleaning and Maintenance

Clean Cooking Grids

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

Clean Heat diffusers

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

Clean Grease Tray

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

Clean Grill Interior

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

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

Clean Exterior Surface

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

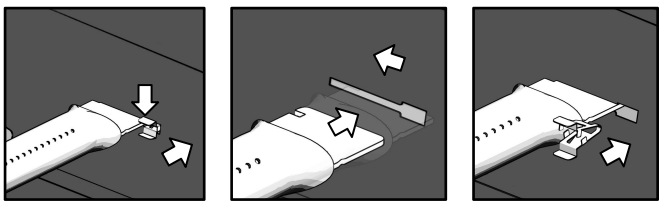
Clean Exterior Stainless Steel

Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in manufacturing process of stainless steel can also cause this tanning color. Use a stainless steel cleaner to polish stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill.

Clean Burner Tubes and Ports

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

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



Step 1 **Step 2** **Step 3**

Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation check to ensure that gas valve orifices are correctly placed inside the ends of the burner tubes.

Troubleshooting

Before calling for service

If the grill does not function properly, use the following check list before calling for service.

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

Problems	What to do
Grill won't light when the control knob is rotated.	• Check to see if LP tank is empty. • Clean wires and/or electrode by rubbing with alcohol and clean swab. • Wipe with dry cloth. • Make sure the wire is connected toelectrode assembly. • Check to see if other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.
Burner flame is yellow or orange, in combination with the odor of gas.	• Refer to Clean Burner Tubes and Burner Ports on *Cleaning and Maintenance.* • If problem still exists,please contact us.
Low heat with knob in Max position.	• Is the fuel hose bent or kinked? • Is the grill in a dusty area? • Is there adequate gas supply available? • If it is only one burner that appears low,does the orifice or burner need cleaning? • Is the gas supply or gas pressure low?
Error Code "ERP"	• Dis-connect the probe wire and connect again. • If re-connect is not work, please contact our service center.

MONUMENT GRILLS

WWW.MONUMENTGRILLS.COM

Scan the QR code on Facebook

Join our *Monumentgrills Lifestyle* group and receive 15% off for accessories purchase, along with access to exclusive benefits such as coupons, recipes, and giveaways shared within the group.

Customer Service Helpline

1-800-530-9133