Mont Alpi

Peak Performance

Mai805 Island

Instruction Manual and Installation Instructions

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Here to help you become the best chef in the neighborhood!

Read Carefully

WARNING

- Leave the instructions with the consumer for the consumer to retain for future reference.
- FOR OUTDOOR USE ONLY.
- Do not store or use gasoline or other flammable vapors in the vicinity of this of any other appliance.
- An LP cylinder that is not connected for use shall not be stored in the vicinity of this or any other appliance.
- To reduce the risk of fire, burns or other injury, read the user manual carefully and completely before using this appliance.
- The appliance has an external electrical source. When installed it 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 1, CSA C22.1
- If you smell gas:
    - Shut off the appliance
    - Extinguish any open flames
    - Open lid
    - If odor continues, keep away from the appliance and call your gas supplier or fire department immediately.
- Spiders and insects can nest inside the burner of the appliance and disrupt the gas flow. Inspect the burner at least once a year.
- When using a match to light the appliance, make sure to use the attached lighting rod.
- Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections have been checked and do not leak.
    - Do not smoke while leak testing.
    - Never leak test with an open flame.
- Do not store this appliance indoors unless the gas cylinder is disconnected.
- Do not store gas cylinder in a building, garage or any other enclosed area and keep out of reach of children at all times.
- This appliance is not intended to be installed in or on recreational vehicles and/or boats.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder(s) is/are disconnected and removed from the outdoor cooking appliance.
- Minimum clearance from the sides of the unit to combustible construction is 24 inches.
- Minimum clearance from back of unit to combustible construction is 36 inches.
- Never operate this appliance unattended. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish oil or a grease fires with water.
- Failure to follow these instructions could result in fire, explosion or burns which could cause property damage, personal injury or death.

Before Lighting

- Inspect the gas supply hose prior to turning on the gas. If there is evidence of a cut, any wear or abrasion it must be replaced prior to use.
- Only the pressure regulator and gas hose assembly supplied with this appliance should be used.
- Screw the regulator onto the gas cylinder. Leak check the hose and regulator connections with a soap and water solution before lighting the appliance.

LP GAS CYLINDER WARNING

1. Do not store spare liquid propane cylinders under or near this appliance.
2. Never fill the cylinder beyond 80% capacity.
3. Liquid propane cylinders must be fitted with and OVERFILL PROTECTION DEVICE (OPD).
4. A 20Lb LP gas cylinder is 12.2” in diameter and 17.9” tall.
5. If the appliance is not in use, the gas must be turned off at the supply cylinder.
6. The cylinder must include a collar to protect the cylinder valve.
7. Other cylinders may be acceptable for use with the appliance provided they are compatible with the appliance retention means and accompanied by illustrations showing the cylinder mounted to the appliance using the cylinder retention means and the point of contact between the cylinder and the retention means.
8. The cylinder needs to be constructed and marked in accordance with the specifications for LP gas Cylinders of the US Department of Transportation (D.O.T) or the standards for Cylinders, Spheres and Tube for Transportation of Dangerous Goods and Commissions, CAN/CSA-B339 as applicable.
9. Place a dust cap on the 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 a leak from the propane cylinder.

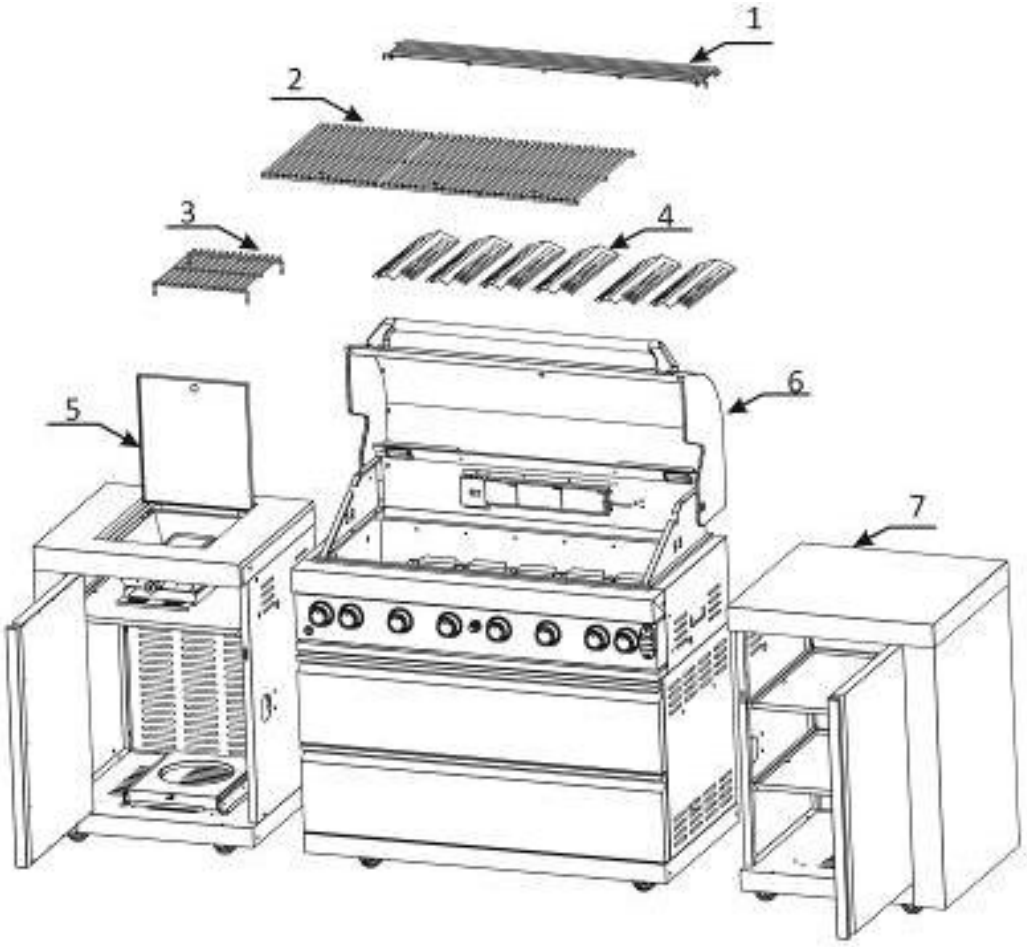
Safety Practices to Avoid Injury

When properly cared for, your grills will be safe and reliable for many years. However, the grill produces intense heat that can increase accident potential and must be handled with extreme care.

When using this grill basic practices must be followed, including but not limited to the following:

- Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- Children should not be left alone or unattended in an area where the grill is being used. Do not allow children to sit, stand or play around the grill at any time.
- Never let clothing or other flammable items come in contact with or too close to any burner, grid or hot surface until it has cooled. The fabric could ignite, causing serious personal injury.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using the grill. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Do not heat unopened food containers as a build-up of pressure may cause the containers to burst.
- When lighting the burners, always pay close attention to what you are doing.
- When using the grill, do not touch the grill rack, grid or any immediate surroundings as these areas become extremely hot and could cause burns.
- Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the grill. Clean the grease tray often.
- For proper lighting and performance of the burner, keep the burner pot clean. It is necessary to clean them periodically for optimum performance. The burner will only operate in one position and must be mounted correctly for safe operation.
- Do not use the grill to cook extremely fatty meats or other products which create a flare-up.
- Keep the area surrounding the grill free from combustible material including fluids, trash and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.
- Never use the grill in extremely windy conditions.
- The temperature under the grill firebox is high. Do not place the grill on the table with flammable table cloths, plastic other any other material.

Parts List



1. Warming Rack
2. Cooking grid
3. Side burner grid
4. Flame Tamer
5. Side burner
6. Hood
7. Side Cabinet

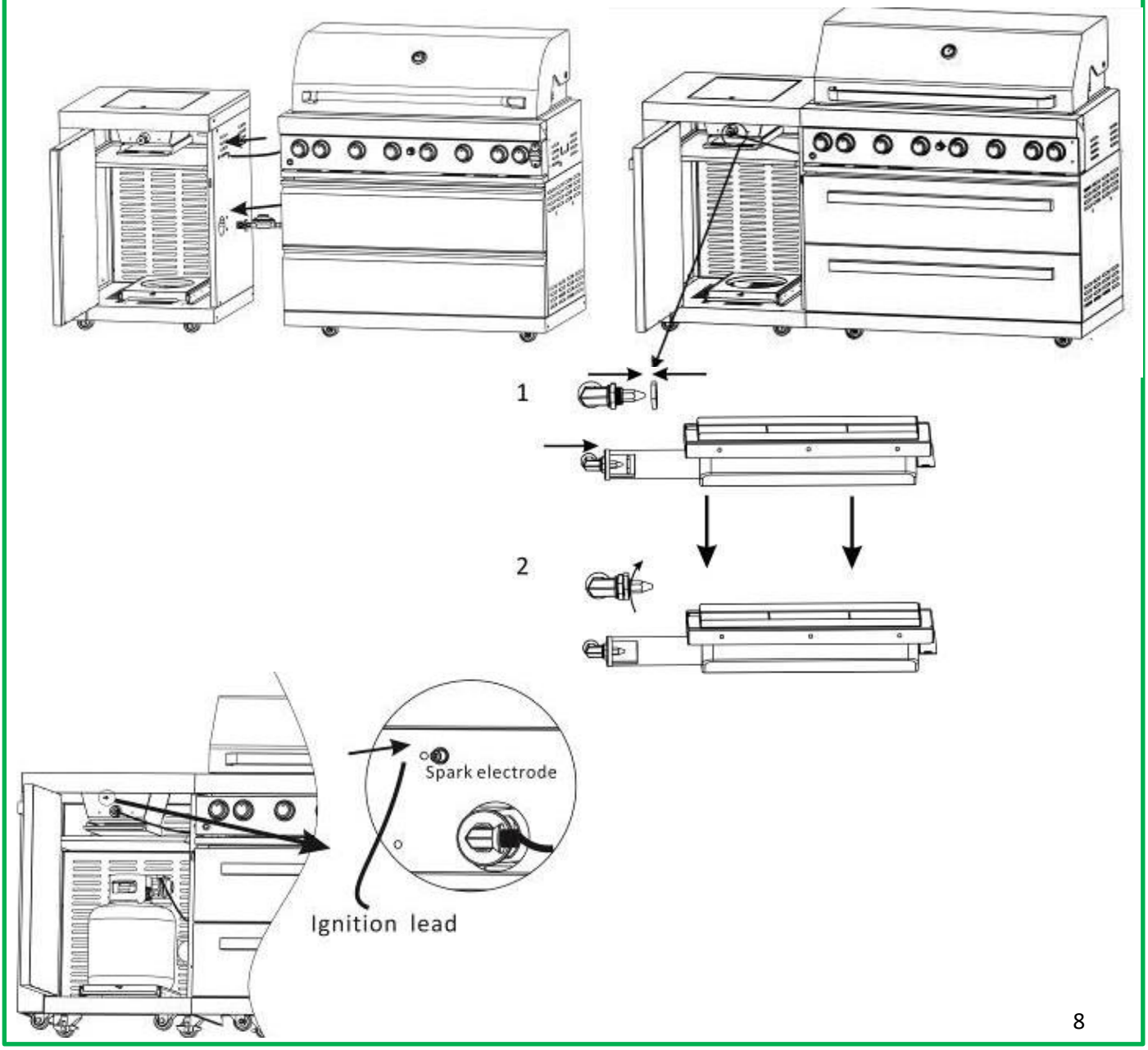
Assembly Instructions

Before assembly, make sure all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance.

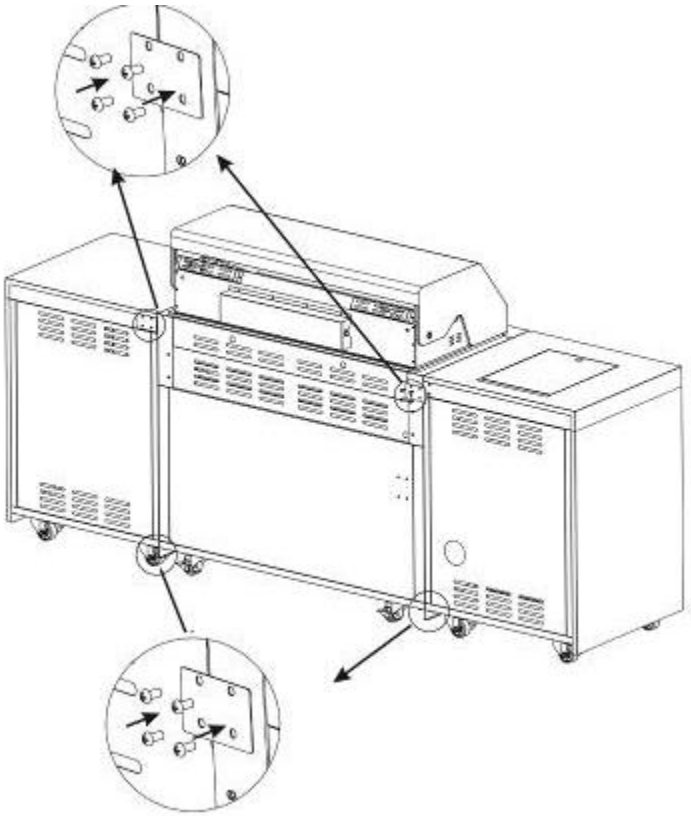
Tools Required

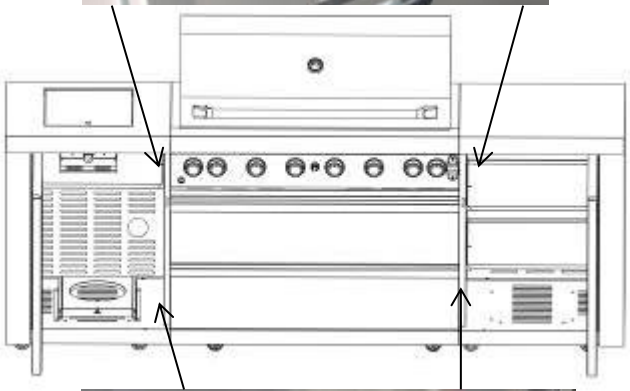
Philips screwdriver (not included)

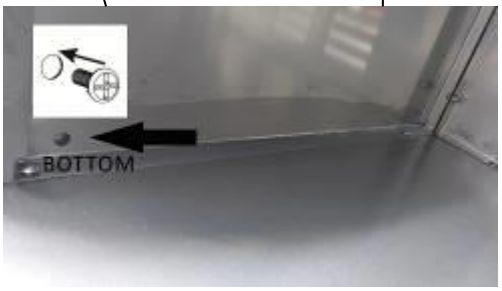
1. Connecting the Side Burner Module



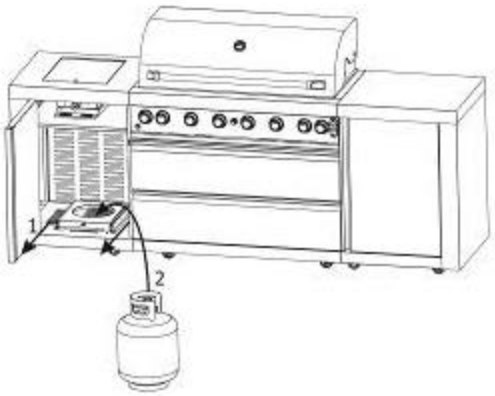
2. Connecting and Fixing the Modules





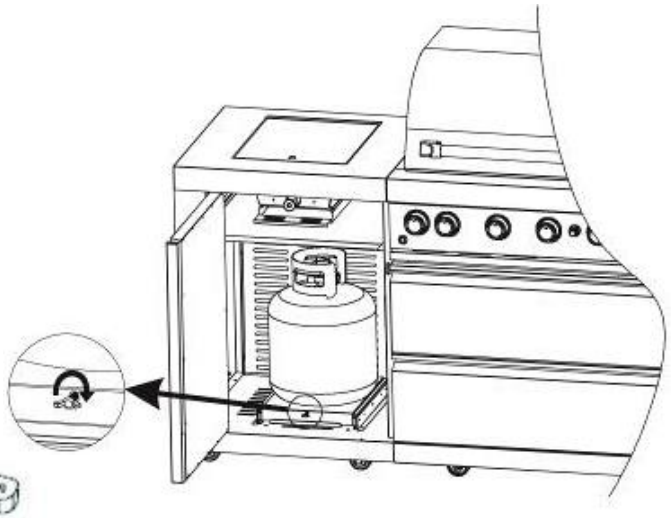


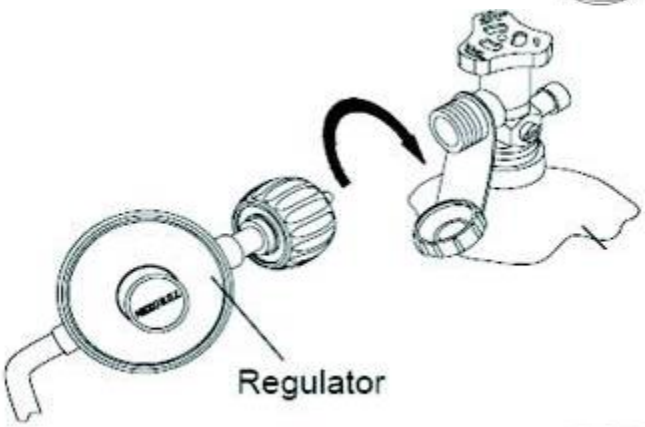
3. For a Propane Cylinder



Attach the regulator to the propane cylinder by turning the regulator handle clockwise as shown.

If the outdoor appliance is not in use the gas must be turned "OFF" at the liquid propane cylinder.

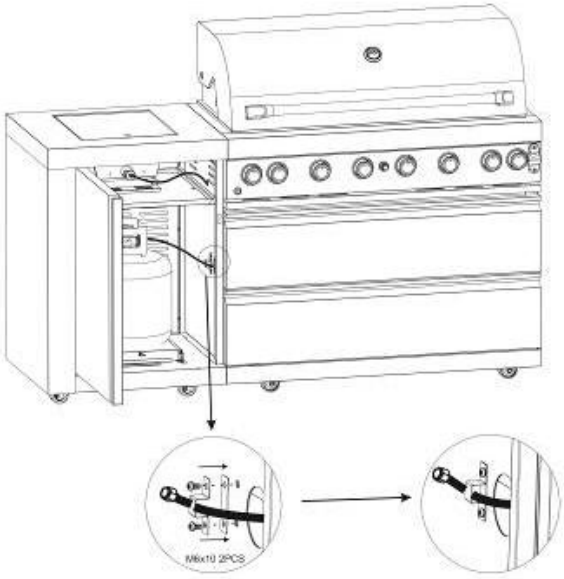




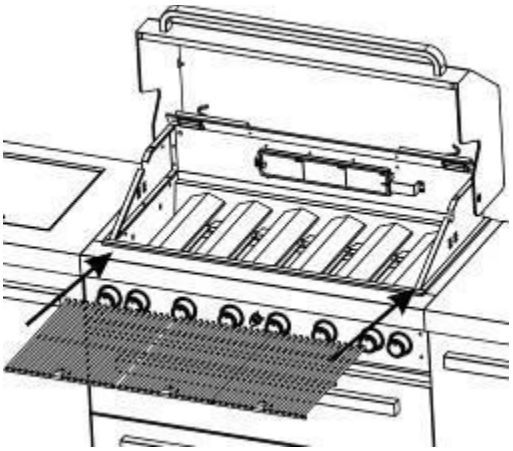
WARNING

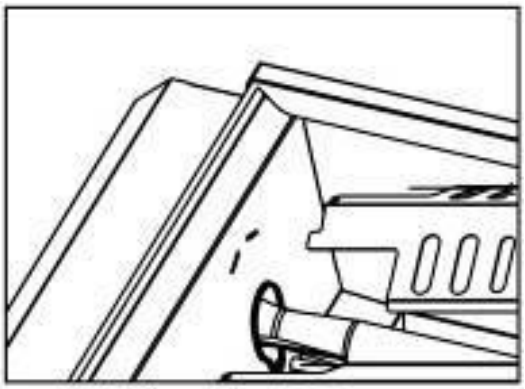
Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak.

Fix the gas hose to the side wall using a bracket.

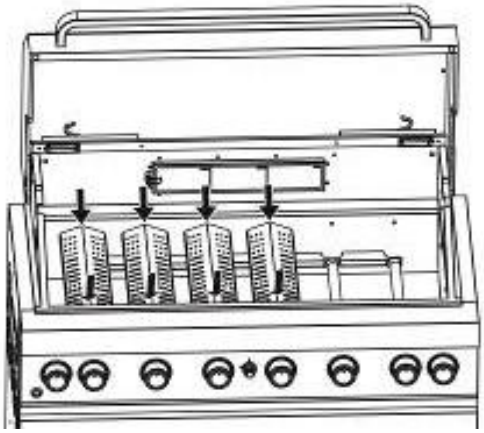


4. Flame Tamer Assembly

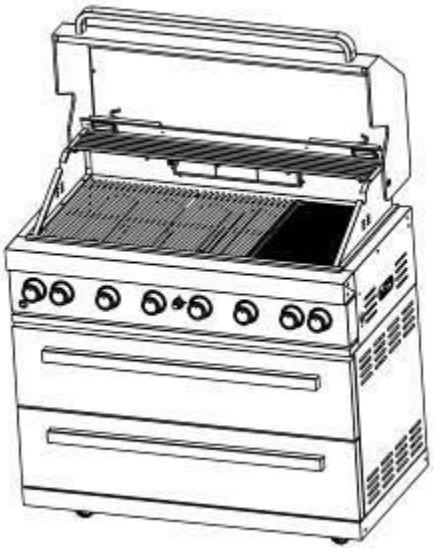


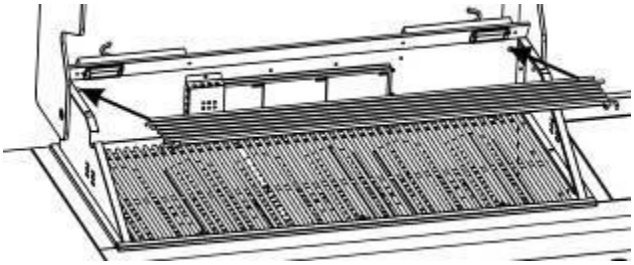


6. Cooking Grid Assembly

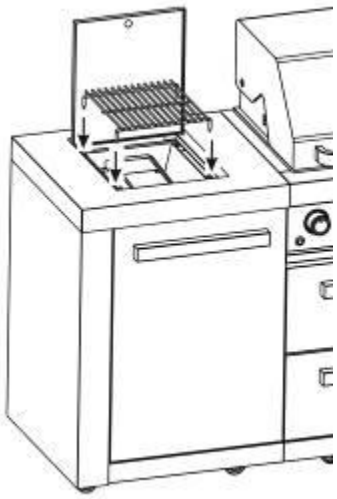


5. Warming Rack Assembly

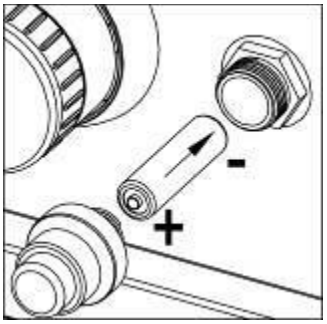




7. Side Burner Grid Assembly

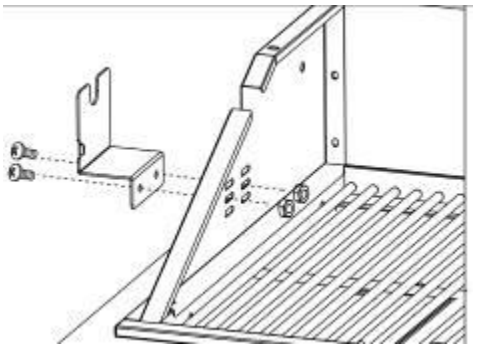


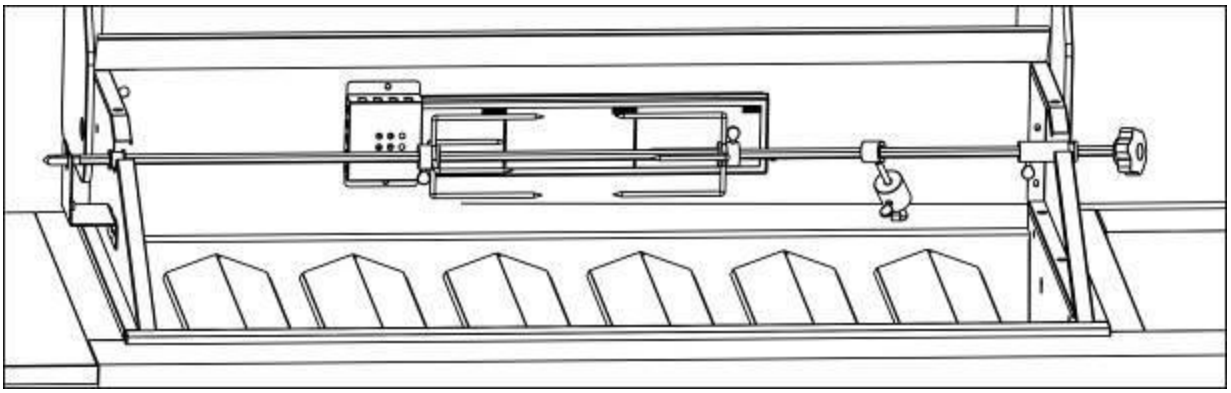
8. Ignition and Rotisserie



1 x AA Battery is required for ignition.

Battery is not included





Read Carefully

ELECTRICAL WARNING

- To protect against electrical shocks, do not immerse the cord or plug in water or any 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 outdoor gas cooking appliance with a damaged cord, plug or after the appliance malfunctions or has been damaged in any way. Contact the manufacturer for repair.
- Do not let the cord hang over the edge of a table or touch the hot surface.
- Do not use outdoor gas cooking appliance for purposes other than intended.
- When connecting, first connect the plug to the outdoor cooking gas appliance then plug the appliance into the outlet.
- Only use a Ground Fault Interrupter (GFI) protected circuit with outdoor gas cooking appliances.
- Never remove the grounding plug or use with an adaptor or two prongs and only use extension cords with a 3 prong grounding plug, rated with the power of the equipment, and approved for outdoor use with a W-A marking.

Electrical Grounding Instructions

This outdoor gas cooking appliance is equipped with a three-pronged (Grounding) plug for protection against shocks and should be plugged directly into a properly grounded three-pronged receptacle. Do not cut or remove the grounding prong from this plug.

Connecting the Liquid Propane Gas Cylinder

To connect the liquid propane gas cylinder:

1. The cylinder valve should be in the OFF position.
2. Make sure the burner valve is in the OFF position.
3. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
4. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. *the use of a wrench could damage the quick coupling nut and result in a hazardous situation*
5. Open the cylinder valve fully by turning the valve counterclockwise.
6. Before lighting the grill, use a soap and water solution to check all connections for leaks.
7. If a leak is found, turn the cylinder valve OFF and do not use the grill until a local liquid propane dealer can make repairs.

Disconnecting the Liquid Propane Gas Cylinder

To disconnect the liquid propane gas cylinder:

1. Turn the grill burner vale OFF and make sure the grill is cool.
2. Turn the liquid propane cylinder valve OFF by turning clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.
4. Place the dust cap for the cylinder valve outlet whenever the cylinder is not in use.

Leak Testing

General

Although the gas connections of the appliance are leak tested prior to packing and shipment, a complete test must be performed at the installation site. Before each use, check all the gas connections for leak testing using the procedure listed below. If the smell of gas is detected at any time, you should immediately stop using and check the entire system for leaks.

Before Testing

Make sure all packaging has been removed from the appliance.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush or rag to apply the solution to the fittings.

To Test

1. Turn the burner valve OFF
2. Turn the liquid propane cylinder valve off counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the gas supply OFF and tighten leaky fittings.
5. Turn the gas back ON and recheck
6. Should the gas continue to leak from the any of the fittings, turn the gas supply OFF and contact customer service.

Operating Instructions

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement of pressure regulator and hose assembly must be specified by the grill manufacturer.

Gas Consumption

	LPG		NG	
Burner	Injector (mm)	BTU/Each	Injector (mm)	BTU/Each
Main Burner	0.98	12,000	1.50	10,000
Infrared Rear Burner	0.98	12,000	1.65	12,000
Infrared Side Burner	0.98	12,000	1.65	14,000

To Begin:

1. Make sure the grill has been leak tested and properly placed.
2. Remove any remaining packaging material.
3. Light the grill burner using the Lighting Instructions below.

Lighting Instructions

To Light the Main and Side Burner

1. Read the instructions before lighting.
2. Open the hood of the grill and/or the lid of the side burner during lighting.
3. Push down and turn the knob counterclockwise to HIGH (+). At the same time press the ELCTRONIC IGNITER button for 2-3 seconds until the burner ignites.
4. If ignition does not occur in 5 seconds, turn the burner control knob(s) off and wait 5 minutes. Repeat the lighting procedure.

To Light the Infrared Rear Burner

1. Read the instructions before lighting.
2. Open the hood during lighting.
3. Push down and turn the control knob counter clockwise to HIGH (+) and keep holding the knob for 10-15 seconds. At the same time press the ELECTRONIC IGNITER button for 2-3 seconds.
4. If ignition does not occur in 5 seconds, turn the burner control knob(s) off and wait 5 minutes. Repeat the lighting procedure.

To Match Light the Grill

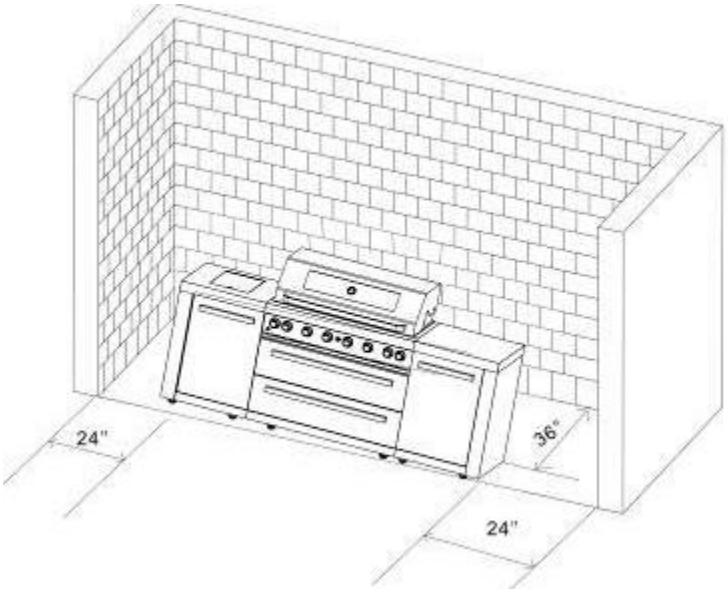
If the burner will not light after several attempts using the control knobs, the burner may be lit with a match.

1. If you have already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.
2. Insert a match into the light rod, ignite the match and insert through the cooking grid to the burner.
3. Push and turn the control knob to HIGH slowly, the burner should ignite immediately.
4. If the burner does not light within seconds, turn the control knob OFF and wait 5 minutes then try again.

Read Carefully

WARNING

It is very important to keep any combustible material clear and away from the grill. Maintain at least 24” of clearance from the sides and 36” from the back and do not use under an overhead combustible construction.



a. **Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.**
b. **Visually check burner flames including pilot burner flame if provided with picture representations**

Care and Maintenance

Stainless Steel

There are many stainless steel cleaners available. Always use the mildest cleaning process first, scrubbing in the direction of the grain. DO NOT use steel wool as it will scratch the surface.

To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit sand paper in the direction of the grain.

Grease specks can gather and bale on the surface of the stainless steel, giving the appearance of rust. For removal, use an abrasive pad with stainless steel cleaner.

Stainless steel can rust if not well maintained.

The color of the stainless steel will change after burning; it is the nature of stainless steel.

Cooking Grid

The easiest way to clean the grid is immediately after cooking is finished and the burner flame is OFF.

Wear a barbecue mitt to protect your hands from heat and steam.

Scrub the hot cooking grid by putting a bristled barbecue brush in tap water. Cleaning is more difficult if the grid is cool.

Grease Pan

The grease pan should be emptied and washed after each use with a mild detergent and warm water solution. Check the grease pan frequently and do not allow excess grease to accumulate and flow out of the grease pan.

Grill Burner

Extreme care should be taken when removing the grill. It must be properly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

Before cleaning, make sure the gas supplier and control knob are in the OFF position and the burner has cooled.

To clean the burner:

1. Clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains or debris.
2. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. Check and clean the burner for insects and insect nests. A clogged tube can lead to a fire beneath and behind the control panel.

Convert from LPG to NG

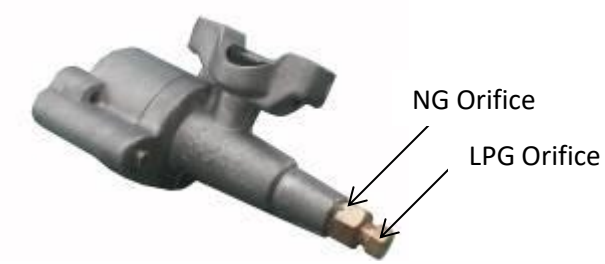
Read Carefully

WARNING

1. **Conversions are to be done by and authorized person only.**
2. **Make sure all control knob and cylinder valves are in the OFF position.**
3. **The 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 ½ psi (3.4kPa).**

This grill is certified with either Liquid Propane Gas (LPG) or Natural Gas (NG) and comes complete with the necessary parts to convert the grill for use with a NG hose and regulator. The process of converting is relatively simple.

Both the LP Orifice and NG Orifice have been combined on the valves by the manufacturer.



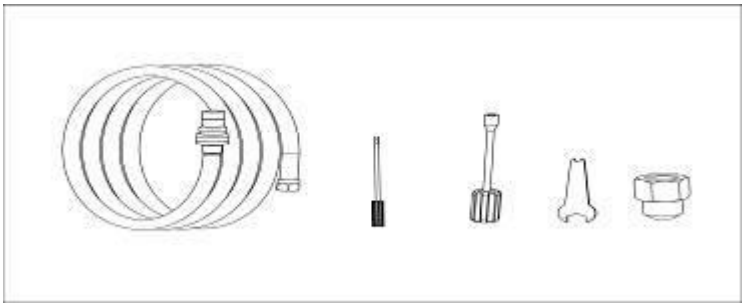
The conversion is to take away the LP Orifice and leave the NG Orifice

Orifice Chart

The different burner valves in this grill have different orifice sizes. Different holes in the orifice are drilled to different sizes so as to allow the proper amount of the gas to flow through them. Please note the chart below to give and easy reference for various opening sizes for the different valves in the grill.

	LPG		NG	
Burner	Injector (mm)	BTU/Each	Injector (mm)	BTU/Each
Main Burner	0.98	12,000	1.50	10,000
Infrared Rear Burner	0.98	12,000	1.65	12,000
Infrared Side Burner	0.98	12,000	1.65	14,000

Tools Required for Converting from LPG to NG

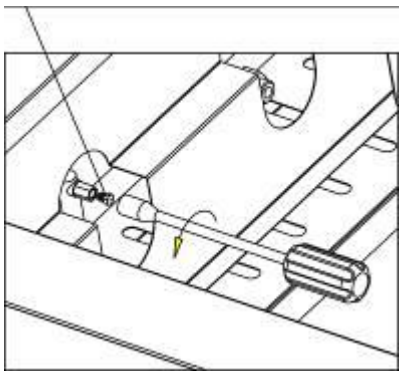


Main Burner Conversion

2. Unscrew and remove the rear panel pictured.

1. Unscrew the main burner securing screws and remove the burner sitting alongside it.

3. With the burner removed, you will see the brass gas jet (LPG) which is screwed into the end of the valve. Using the 6mm but driver supplied, unscrew the end of the LPG jet while retaining the inner (NG) jet.

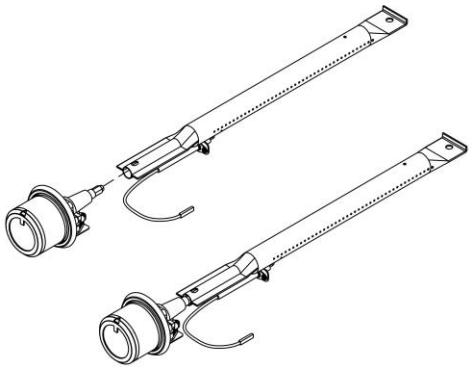


4. Reassemble the burner.

Read Carefully

WARNING

Please make sure you locate the burner properly with respect to the orifice as photo shows, otherwise it may result in gas leakage and fire accident.



Rear Burner Conversion

2. Remove the back burner cover

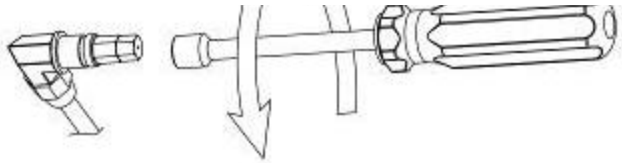
1. Remove the LPG jet from the elbow shaped brass injector assembly.

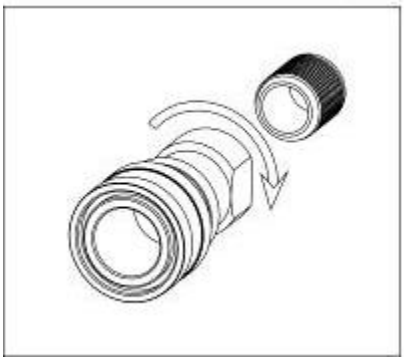
3. Reassemble the burner

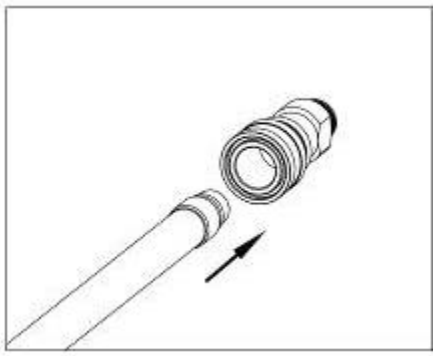
Side Burner Conversion

1. Unscrew the valve
2. Using the 6mm nut driver supplied, unscrew the end LPG jet while retaining the inner (NG) jet, then reassemble the burner.

Connect the QDD to the Natural Gas Supply, then connect the grey hose to the QDD

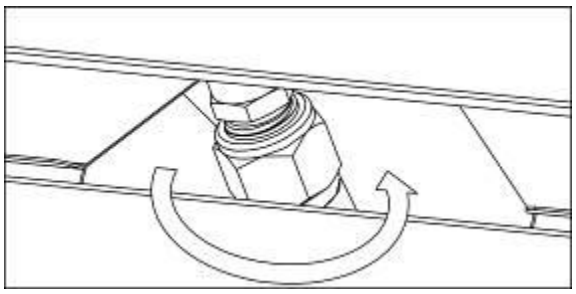






Connect the Grey Hose to the Grill

1. Unscrew the bracket fixing the gas supply piping.
2. Unscrew the LPG gas hose and regulator.
3. Connect the NG hose.



Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner will not light.	•No gas flow. •Coupling nut and regulator not fully connected. •Obstruction of gas flow. •Disengagement of burner to valve. •Is grill assembled correctly?	• Check to see if LP tank is empty. • Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools. • Clear burner tube(s). • Reengage burner and valve. • Check steps in assembly instructions.
Sudden drop in gas flow or low flame.	•Out of gas. •Excess flow valve tripped.	• Check for gas in LP tank. • Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.
Flames blow out.	•High or gusting winds. •Low on LP gas. •Excess flow valve tripped.	• Turn front of grill to face wind or increase flame height. • Refill LP tank. • Refer to *"Sudden drop in gas flow"* above.
Flare-up.	•Grease buildup. •Excessive fat in meat. •Excessive cooking temperature.	• Clean grill. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	•Grease trapped by food buildup around burner system.	• Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	• Burner and/or burner tubes are blocked.	• Turn knobs to OFF. Clean burner and/or burner tubes.

Customer service

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