

Megamaster 720-1065 Outdoor Gas Grill Operating Instruction



Safety Instruction

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

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

DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft. / 3.05 m of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft. / 7.62 m of any flammable liquid.

4. Do not fill cooking vessel beyond maximum fill line.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F / 45°C or less.
6. This appliance is not intended for and should never be used as a heater.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

Your grill will be 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.

CALIFORNIA RESIDENTS ONLY - WARNING: This product and the fuels used to operate this product (liquid propane), and the products of combustion of such fuels, can expose you to chemicals including benzene, which is known to the State of California to cause cancer and reproductive harm. For more information go to: www.P65Warnings.ca.gov.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

WARNING: Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

TESTED IN ACCORDANCE WITH CSA/ANSI Z21.58-2022 · CSA1.6-2022 STANDARD FOR OUTDOOR COOKING GAS APPLIANCE. THIS GRILL IS FOR OUTDOOR USE ONLY.

Grill Installation Codes

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, ANSI Z223.1/ NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA B149.2 or CSA B149.1 Natural Gas and Propane Installation Code, and the National Electrical Code, ANSI/NFPA 70.

Correct LP Gas Tank Use

LP gas grill models are designed for use with a standard 20 lb. (9.1 kg) Liquid Propane Gas tank, not included with grill. Never connect your gas grill to an LP gas tank that exceeds this capacity.

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.

Visually check the burner flames prior to each use. The flames should look like this picture. If they do not, refer to the burner main tenancy part of this manual.

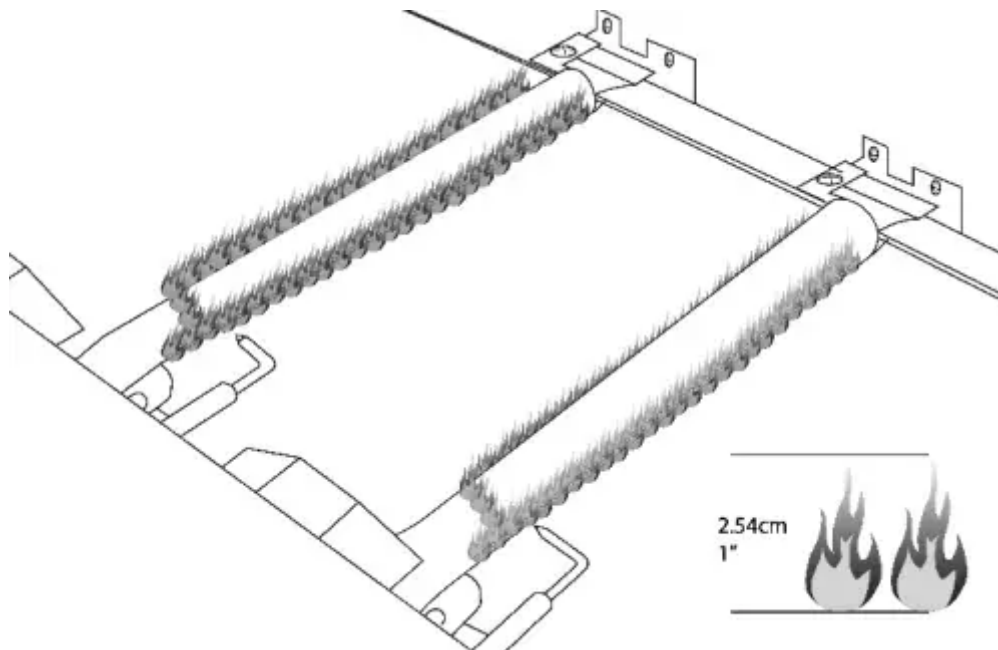
CAUTION: Beware of Flashback

CAUTION: 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.

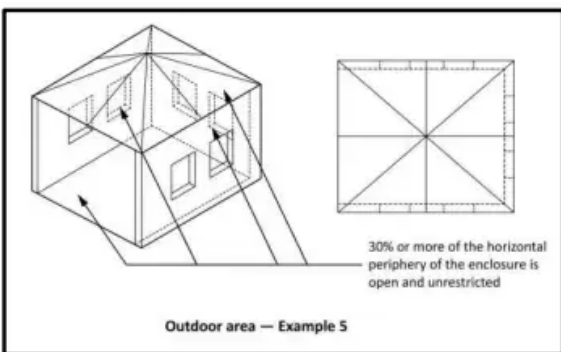
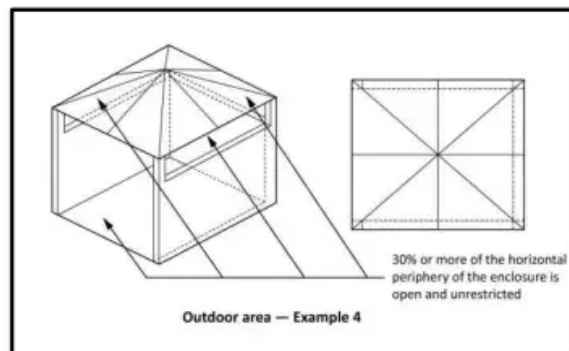
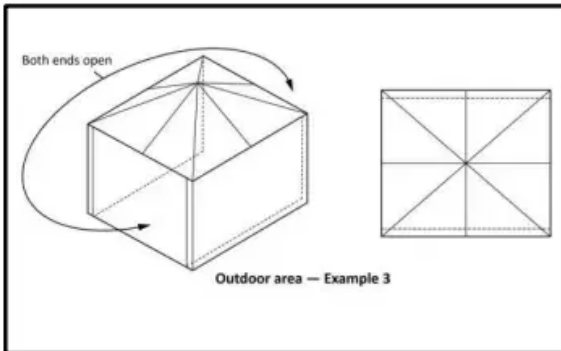
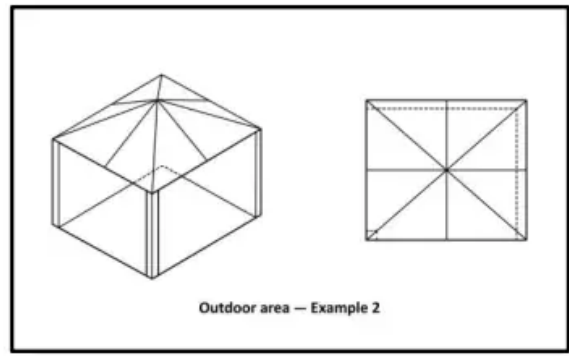
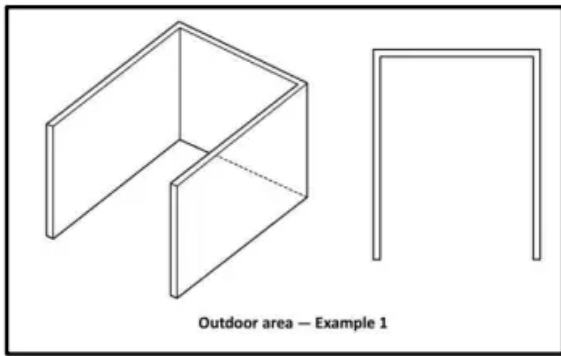
To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time. A clogged tube can be lead to a fire beneath the grill.



Diagrammatical Representation Of "Outdoor Areas"

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

1. An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent opening.
2. An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings are not considered as permanent openings
3. An appliance is considered to be outdoors if installed with shelter no more inclusive than with in a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.



WARNING: Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use. This outdoor cooking gas appliance is not intended to be installed in or on boats. And other recreational vehicles.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for your grill will provide safe, reliable service for many years. However, extreme care must be used as the grill produces intense heat that can increase accident potential. When using this appliance basic safety practices must be followed, including 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. This grill is not intended to be installed in or on recreational vehicles or boats.

Children should not be left alone or unattended in an area where the grill is being used. Do not allow them to sit, stand or play in or around the grill at any time. Do not store items of interest to children around or below the grill.

Do not permit clothing, pot holders or other flammable materials to come in contact with or too close to any grate, burner or hot surface until it has cooled. The fabric could ignite and cause personal injury.

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. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.

Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.

Use a covered hand when opening the grill lid. Never lean over an open grill.

When lighting a burner, pay close attention to what you are doing. Make certain you are aware of which burner you are lighting, so your body and clothing remain clear of open flames.

DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM.

This can severely upset combustion airflow or trap excessive heat in the control area.

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.

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's firebox. Clean the grease tray often.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

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 toxic fumes or can ignite if applied to a hot surface.

Turn off grill controls and make certain the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill to cook excessively fatty meats or other products which promote flare-ups.

Do not operate the grill under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

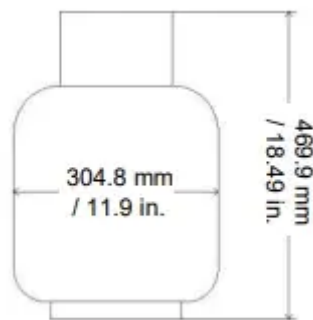
Keep the area surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

NEVER CONNECT AN UNREGULATED GAS SUPPLY LINE TO THE APPLIANCE. USE THE REGULATOR/HOSE ASSEMBLY SUPPLIED.

This is a liquid propane configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use. Total gas consumption (per hour) with all burners on high:

Main burner	2 x 9,000 BTU/hr.
Total	18,000 BTU/hr.

LP-Gas Supply System



- If the information is not followed exactly, a fire resulting in death or serious injury could occur.
- A 20 lb (9.1 kg) tank of approximately 11.9 in / 304.8 mm diameter by 18.49 in / 469.9 mm high is the maximum size LP gas tank to use.
- The LP gas tank to be used must be constructed and marked in accordance with the specifications for LP Gas cylinder of the U.S. Department of Transportation (DOT) or 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 valve outlet that is compatible with a Type 1. LP gas supply cylinder must have a shut off valve terminating in a valve outlet specified for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1 as applicable. LP gas supply cylinder must be fitted with an Overfill Protection Device (O.P.D) The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank. This safety feature prevents the tank from being overfilled, which can cause malfunction of the LP gas tank, regulator and/or grill.
- The tank supply system must be arranged for vapor withdrawal.
- The LP gas tank used must have a collar to protect the tank valve.

- 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 cap or plugs may result in leakage of propane.
- Never connect an unregulated LP gas tank to your gas grill.
- This outdoor cooking gas appliance is equipped with a high-capacity hose/regulator assembly for connection to a standard 20 lb. (9.1 kg) Liquid propane cylinder.
- 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 cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- Always keep LP gas tank in an upright position.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- When your gas grill is not in use the gas must be turned off at LP gas tank.

Proper Placement And Clearance Of Grill

- 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.
Do Not install this unit into combustible enclosures.
Minimum clearance from sides and back of unit to combustible construction, 36 in. / 92 cm. from sides and 36 in. / 92 cm . from back.
- DO NOT use this appliance under overhead combustible surfaces. This outdoors cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
- LP gas tank 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.
- Do Not obstruct the flow of ventilation air around the gas grill housing. 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.
- The 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 put into operation. The replacement hose assembly shall be that specified by the manufacturer.

- Pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Never substitute other types of regulator. Contact customer service for manufacturer specified replacement parts.
- This outdoor cooking gas appliance is equipped with a pressure regulator comply with the LP Gas ANSI/ UL 144. Pressure Regulating Valves for LP Gas ANSI/ UL 144.
- Do not use briquettes of any kind in the grill.
- The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs and void the warranty.
- Keep the back and side cart free and clear from debris.
- Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
- Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.
- Never use a dented or rusty propane tank.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- While lighting, keep your face and hands as far away from the grill as possible.
- Burner adjustment should only be performed after the burner have cooled.

WARNING

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.

Gas Hook-Up

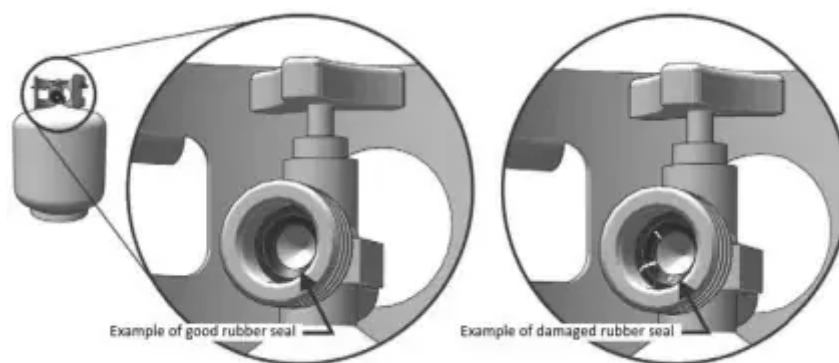
L.P. TANK REQUIREMENT

A dented or rusty L.P. tank may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve. The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA- B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable. Overfilling prevention device (OPD) shall be provided on cylinder & QCC1 connection on the cylinder valve, ANSI/CGA- V-1. The cylinder supply system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve. The cylinder must be provided with a shut off valve terminal in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 in the

standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA- V-1. Manifold pressure: 11" water column (W.C.).

TANK RUBBER SEAL INSPECTION

1. The cylinder face elastomeric face seal element on these devices could, over time, show marked and visible damage or deterioration that might cause a leak even with the connection tightened.
2. Visual inspection for the seal must be carried out every time a LP gas cylinder is replaced or refilled.
3. LP-gas cylinder showing signs of damage or deterioration, including visible cracks and pitting, must be returned unused to the seller.



The cylinder should be mounted such that the pressure relief valve outlet is not oriented toward the normal operating position of the user.

L.P. GAS HOOK-UP

Ensure that the black plastic grommets on the LP cylinder valve are in place and that the hose does not come into contact with the grease tray or the grill head.

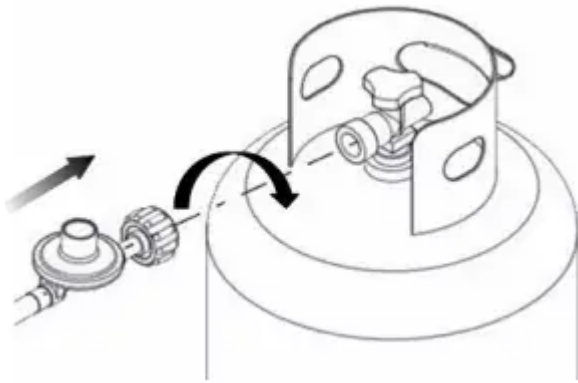
CONNECTION

Your stainless steel grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. (9.1kg) L.P. cylinder 18.49 in / 469.9 mm high, 11.9 in. / 304.8 mm diameter.

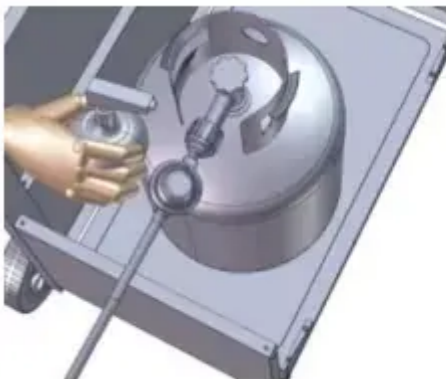
To connect the L.P. gas supply cylinder, please follow the steps below:

1. Make sure tank valve is in its full off position (turn clockwise to stop).

2. Check tank valve to assure it has proper external male threads (type 1 connection per ANSI Z21.81).



3. Make sure all burner valves are in their off position.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local L.P. gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the tank valve fully (counterclockwise). Apply the soap solution with a clean brush to all gas connections. See below. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.
7. If you have a gas connection leak you cannot repair, turn gas OFF at supply tank, disconnect fuel line from your grill and call 1-855-634-2627 or your gas supplier for repair assistance.
8. 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.



To disconnect L.P. gas cylinder:

1. Turn the burner valves off.

2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

Leak Testing

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas leak test check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

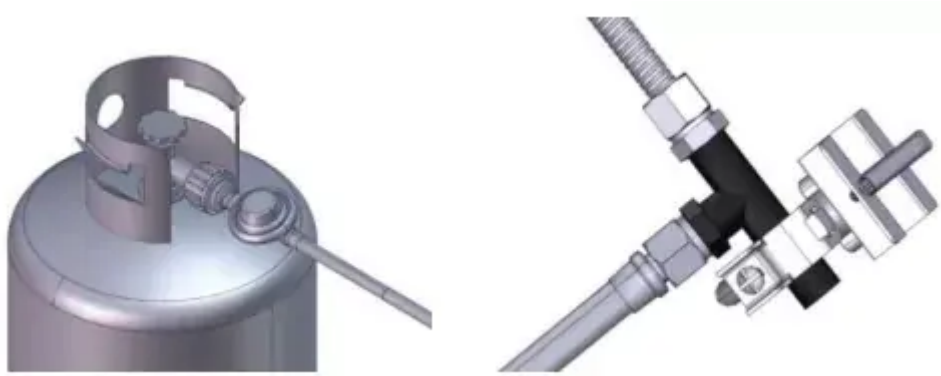
Make sure that all packing material is removed from the grill including tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

Make a soap 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. For the initial leak test, make sure the L.P. cylinder is 80% full.

TO TEST

1. Make sure the control valves are in the "O" position and turn on the gas supply.
2. Check all connections from the L.P. gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at 1-855-634-2627, language spoken: English, French, Spanish 8 a.m.-5 p.m., PST. Monday-Friday.



Only those parts recommended by the manufacturer should be used on the grill.

Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service 1-855-634-2627, language spoken: English, French, Spanish 8 a.m.-5 p.m., PST. Monday-Friday.

ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Your grill is ready to use!

Installer Final Check List

- Minimum clearance from sides and back of unit to combustible construction, 36 in./92 cm from sides and 36 in./92 cm from back
- All internal packaging removed.
- Knobs turn freely.
- Burners are tight and sitting properly on orifices.
- Pressure regulator connected and set. Gas connections to grill using hose & regulator assembly provided (pre-set for 11 in. water column).
- Unit tested and free of leaks.
- User informed of gas supply shut off valve location

USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

PROPANE CYLINDER CAUTIONS

- a) Do Not store a spare LP-gas cylinder under or near this appliance.
- b) NEVER fill the cylinder beyond 80 percent full.
- c) If the information in "a" and "b" is not followed exactly, a fire or explosion causing death or serious injury may occur.

Operation Instruction

GENERAL USE OF THE GRILL

Each main burner is rated at 9,000 BTU/hr. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. The knobs are located on the lower center portion of the control panel. Each knob is labeled on the control panel.

This grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

Minimum Ambient Operating Temperature: 0°F (-17.8°C)

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

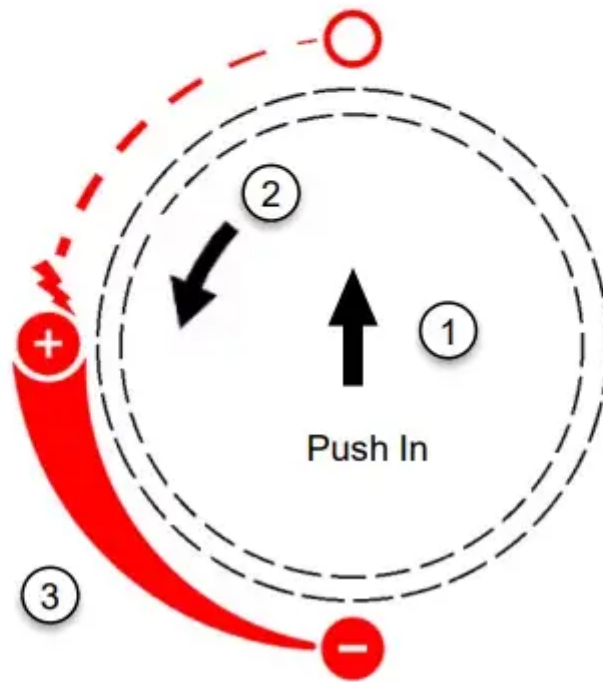
USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the high heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to the lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need the lower heat setting near the end of the cooking time.

NOTE: The hot grill sears the food, sealing in the juices. The more thoroughly the grill is preheated, the faster the meat browns and the darker the grill marks.

Control Panel

Note: Remove all packaging, including straps, before using the grill



Control Knob, Label

Lighting Instruction

BEFORE LIGHTING

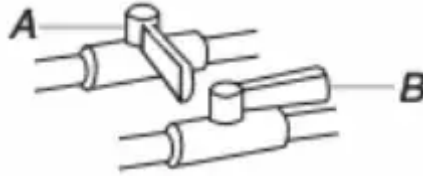
Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators and hose assembly for those supplied with the grill. If a replacement is necessary, contact the manufacturer for proper replacement. The replacement must be that specified in the manual.

WARNING: Always keep your face and body as far away from the burner as possible when lighting.

TO LIGHT THE MAIN


Make sure all knobs are off then turn on the gas supply from the LP (Liquid Propane) tank. Always keep your face and body as far from the grill as possible when lighting.

For outdoor grills using gas supply source other than a 20 lb (9.1 kg) LP gas fuel tank, open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.



A. Closed valve

B. Open valve

To light your main burner, push and turn main burner control knob to  at the same time, press and hold electronic ignition button to light the burner. Once the burner is lit, release the electronic ignition button and knob. If the burner does not light wait 5 minutes for any excess gas to dissipate and then retry.

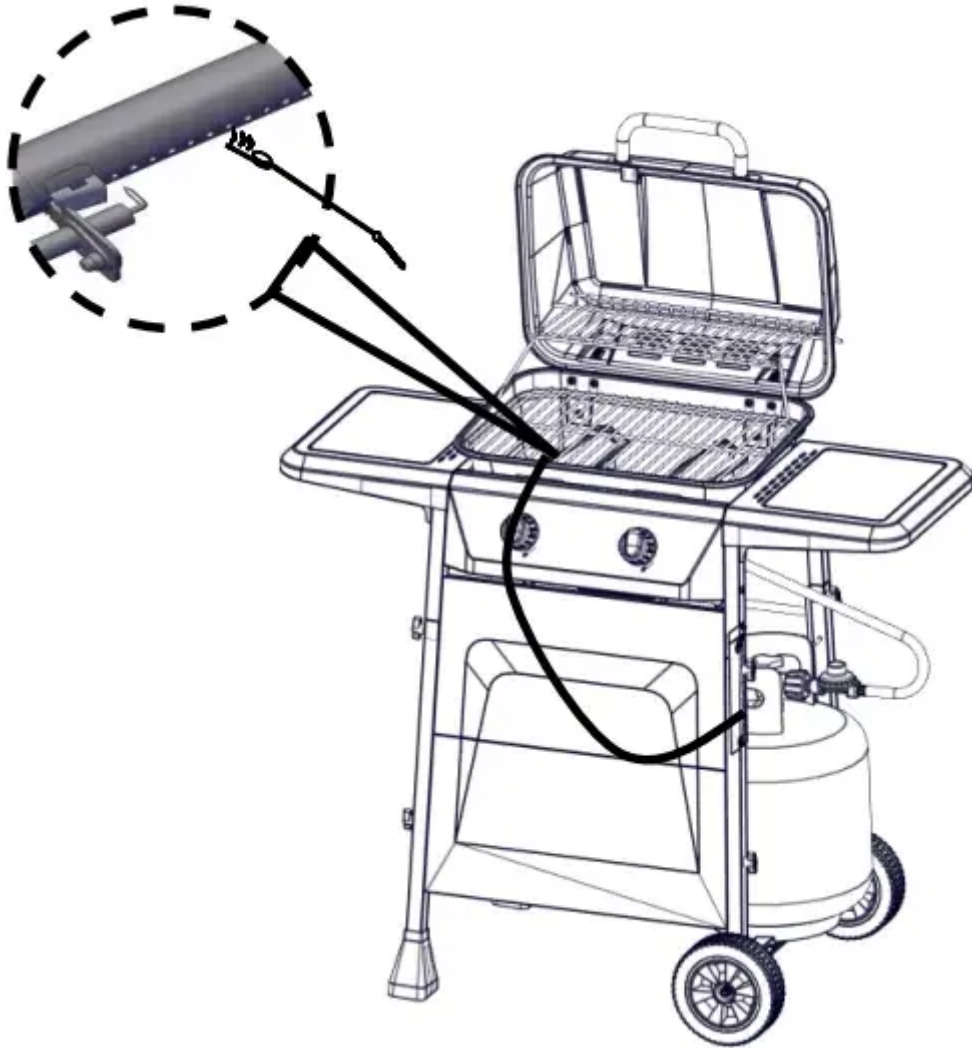
Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.


Do not attempt to light the grill if odor of gas is present. Call for service 1-855-634-2627, language spoken: English, French, Spanish 8 a.m.-5 p.m., PST. Monday-Friday.

Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.

CAUTIONS: Place dust cap on cylinder valve outlet when 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. The gas must be turned off at the supply cylinder when the unit is not in use. If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

Match Lighting



1. If the burner will not light after several attempts, then the burner can be match lit, before using the match allow 5 minutes for any accumulated gas to dissipate.
2. Clip a match on one end of the lighting rod.
3. Light match.
4. Hold lighting rod and insert lighted match right next to the burner ports or ceramic file.
5. Push and turn the designated control knob to .
6. Burner should ignite immediately.

Care and Maintenance

STAINLESS STEEL

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure 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

emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use a mild abrasive pad in conjunction with a stainless steel cleaner.

GRILL GRATE

The easiest way to clean the grill 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 water and scrub the hot grill. 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. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE "O" POSITION. MAKE SURE THE RANGE TOP BURNER IS COOL BEFORE REMOVAL.

GRILL BURNERS

Extreme care should be taken when moving a burner as it must be correctly 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.

MAIN BURNER CLEANING

Ensure the gas supply is off and the knobs are in the "O" position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, and if so, you will need to call our customer service line 1-855-634-2627 in USA and Canada, language spoken: English, French, Spanish 8 a.m.-5 p.m., PST. Monday-Friday.

GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and wash with a mild detergent and warm water solution. A small amount of sand may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, do not allow excess grease to accumulate and overflow out of the grease tray.

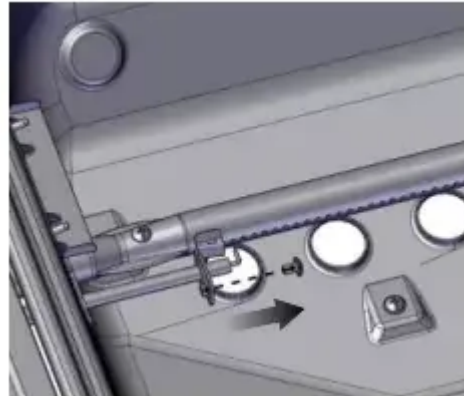
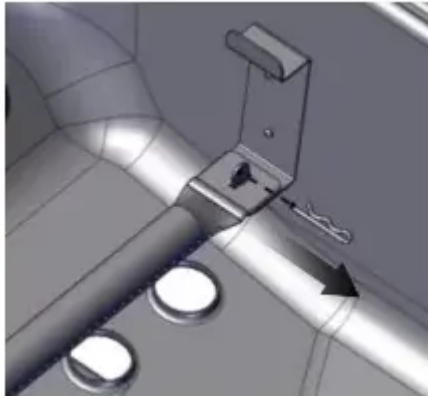
CAUTION

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

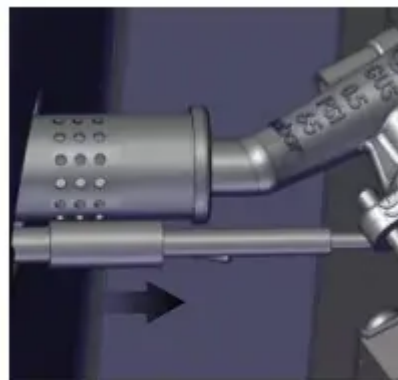
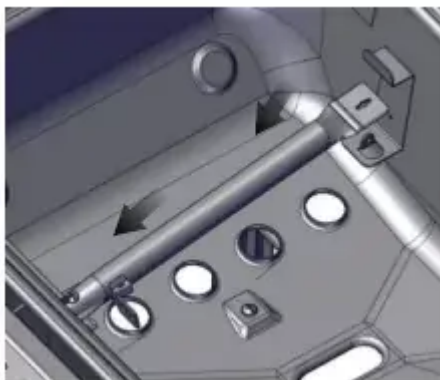
Warning: If you wish to replace main burner, we strongly recommend that you hire a professionally trained technician to replace it. Please understand that we will not be responsible for any liability, personal injury, or property damage resulting from an improperly assembled burner.

HOW TO REPLACE MAIN BURNER

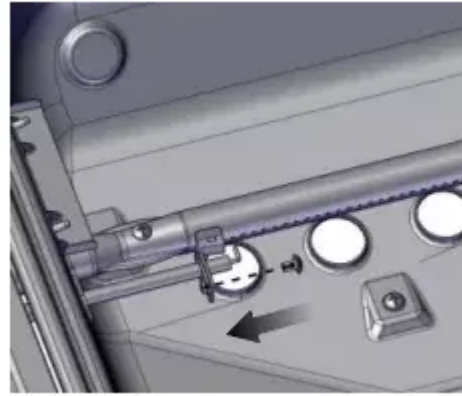
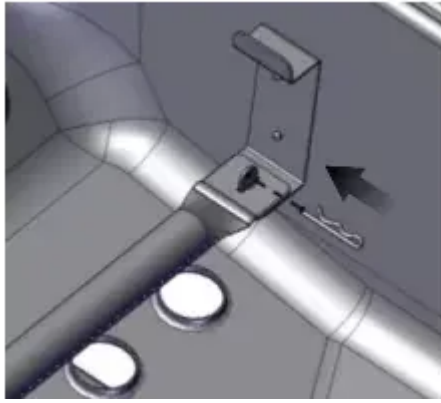
Step 1. Remove the main burner "R" pin on the back wall of fire box by using needle nose pliers. Use a flathead screwdriver to remove burner pin cover, then remove the burner from the fire box, as shown below.



Step 2. Insert the burner onto the orifice and secure the burner pin cover on the burner, as shown below, make sure burner hole aim at orifice.



Step 3. Secure the main burner on the back wall of fire box with "R" Pin. And install the burner pin by using screwdriver.



Seasoning Your Griddle

IMPORTANCE OF GRIDDLE SEASONING

It is very important to maintain a seasoned griddle surface in order to maintain optimum performance and long life of the unit. Seasoning your griddle serves two purposes:

- a) It prevents rust and corrosion.
- b) It creates a permanent non-stick cooking surface.

Seasoning is a process that continuously improves throughout the life of your griddle. Proper care and maintenance as well as seasoning after each use will result in a better cooking experience.

FIRST TIME USE

Your griddle comes pre-seasoned with a coating of cooking oil to prevent corrosion and damage during the shipping process. Before using your griddle for the first time, wash the top and insides of the griddle surface with hot, soapy water. Never use soap on your griddle AFTER FIRST USE. Rinse and dry completely then continue to seasoning steps.

SEASONING YOUR GRIDDLE

1. Thoroughly clean off food residue.
2. Evenly apply a generous amount of cooking oil (flax seed, olive, vegetable, etc.) to the hot griddle surface.
3. Using a paper towel, carefully spread cooking oil to entire hot griddle surface.
4. Allow griddle to cool completely before storing in a cool, dry place.

AFTER EACH USE

To clean your griddle following each use, gently scrape any remaining food residue with a spatula and wipe with a towel. To remove stuck food, pour hot water onto griddle surface to loosen residue or use 1/4 cup of table salt to act as an abrasive. Next, follow steps for "SEASONING YOUR GRIDDLE".

Troubleshooting

SPIDER AND INSECT WARNING

Checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill. 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.

WHEN TO LOOK FOR SPIDERS

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

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

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

PREHEATING: The grill lid should be in a closed position during the preheat time period. It is necessary to preheat the grill before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a pre-heat period of five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes.

COOKING TEMPERATURES

High setting- Use this setting for fast warm-up, for searing steaks and chops, and grilling.

Low setting- Use this setting for all roasting, baking, and when cooking very lean cuts such as fish. These temperatures vary with the outside temperature and the amount of wind.

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the other side. Heat from the lit burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking.

CAUTION: If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to relight (this allows accumulated gas fumes to clear).

CAUTION: Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out.

CAUTION: DO NOT attempt to disconnect any gas fitting while your grill is in operation. As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your gas grill is no exception.

CAUTION: Sear burner lid will get hot if used when lid is closed.

Troubleshooting Chart



PROBLEM	SOLUTION
<p>When attempting to light my grill, it will not light immediately.</p>	<p>Make sure you have a spark while you are trying to light the burner (if no spark).</p> <p>Check if the battery is installed properly.</p> <p>Ensure that the wire is connected to the electrode assembly.</p> <p>Clean wire (s) and / or electrode with rubbing alcohol and a clean swab.</p> <p>Wipe with a clean cloth.</p> <p>Check to see if the other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.</p>
<p>Regulator makes noise.</p>	<p>Vent hose on the regulator may be plugged or regulator may be faulty.</p> <p>Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the gas control valves. Wait ten minutes and re-start.</p> <p>Check your flames for proper performance. If the flames are not correct, replace regulator.</p>
<p>Full size cover does not fit the grill.</p>	<p>Cover may be incorrect for your grill. It may be a tight fit.</p> <p>Ensure the cover is the correct length for your grill.</p> <p>Measure it from left to right. Compare to the grill's measurement.</p> <p>Compare the location and size of the hood portion of the cover to your grill.</p> <p>Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room.</p> <p>For grills with a side shelf, bunch the cover like a sock and put on left to right.</p>
<p>Grill only heats to 93-149°C / 200-300°F.</p>	<p>Check to see if the fuel hose is bent or kinked.</p> <p>Make sure the grill area is clear of dust.</p> <p>Make sure the burner and orifices are clean.</p> <p>Check for spiders and insects.</p> <p>The regulator has a safety device that restricts the flow of gas in the event of a leak. This safety device can be triggered without a gas leak. To reset the safety device, turn off all burners and close the LP tank valve. Disconnect the regulator from the LP tank and wait one minute. Reconnect the regulator to the LP tank and slowly open the LP tank valve until the valve is fully open. Light all burners and observe the temperature.</p>
<p>Grill takes a long time to preheat.</p>	<p>Normal preheat 260-316°C / 500-600°F, takes about 10-15 min. Cold weather and wind may effect your preheat time.</p> <p>If you are using volcanic rock or briquettes they can increase the preheat time and maximum temperature.</p>
	<p>Too much or not enough air for the flame.</p> <p>Elevation is the principal cause, however cold weather can affect the</p>



Burner flames are not light blue.

mixture. Burner adjustment may be required.
Grill is in a windy location.

Ordering Parts

HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part (s) for your gas grill, please refer to the parts list on pages 45. The following information is required to assure getting the correct part. Please note the shipping cost for the delivery of any replacement parts will be on yourself.

- Gas grills model number (see data sticker on grill).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

To obtain replacement parts, contact our customer service hotline, 1-855-634-2627, language spoken: English, French, Spanish 8 a.m.-5 p.m., PST. Monday-Friday.

IMPORTANT: Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty. Keep the assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

Limited Warranty

The manufacturer warrants the original consumer-purchaser only that this product Model#720-1065 shall be free from defects in workmanship and material after correct assembly and under normal and reasonable home use for the period set forth below from the date of purchase. The manufacturer reserves the right to request photo documentation of the damage, or to return defective parts, postage and freight pre-paid by the consumer, for review and examination. Megamaster's obligation is limited to repair, replacement, or depreciated value, at the option of Megamaster.

- TUBE BURNERS: 5 year LIMITED warranty against perforation.
- COOKING GRIDS and FLAME TAMERS: 1 year LIMITED warranty; does not cover dropping chipping scratching or surface damage.
- STAINLESS STEEL PARTS: 1 year LIMITED warranty against perforation; does not cover cosmetic issues like surface corrosion, scratches and rust.
- ALL OTHER PARTS: 1 year LIMITED warranty (Includes but not limited to valves, frame housing, cart, control panel, igniter, regulator, hoses. Does not cover chipping scratching cracking surface corrosion, scratches or rust.

Upon consumer proof of purchase as provided herein Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge except for shipping costs as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States and Canada only and is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift giver to send the receipt on your behalf to the address below. Any defective or missing part subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust or discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or misuse of product.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

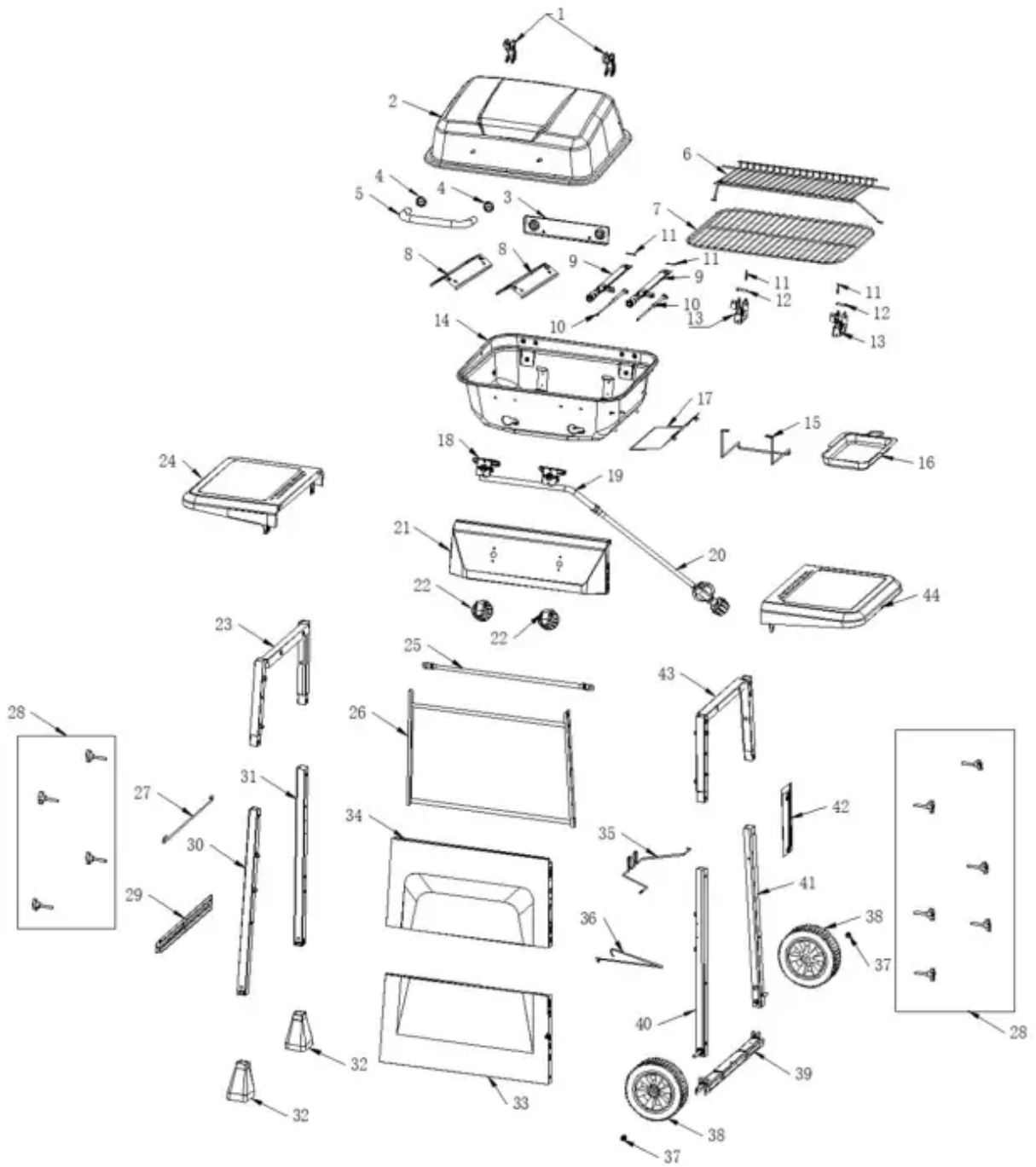
DISCLAIMER OF IMPLIED WARRANTIES: LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty or any failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishments selling this product have any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and reseller. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

Exploded View



Part List

No.	Partie (Description)	QTY	No.	Part (Description)	QTY
1	Main lid hinge	2	24	Left side shelf	1
2	Main lid	1	25	Cart frame, rear	1
3	Main lid handle heat shield	1	26	Cart rear reinforcement tube assembly	1
4	Lid handle bezel	2	27	Frame reinforcing wire, left	1
5	Main lid handle	1	28	Hardware W 1/4"-20	10
6	Warming rack	1	29	Cart frame, left	1
7	Cooking grid	1	30	Left bottom cart leg, front	1
8	Flame tamer	2	31	Left bottom cart leg, rear	1
9	Main burner assembly	2	32	Cart foot	2
10	Main burner igniter wire	2	33	Cart front panel, bottom	1
11	R pin	4	34	Cart front panel, top	1
12	Main lid screw	1	35	Cylinder fixing wire	1
13	Main burner bowl hinge	1	36	Tank wire	1
14	Main burner bowl assembly	1	37	Wheel hardware	2
15	Grease box bracket	2	38	Wheel	2
16	Grease box	1	39	Cart frame, right	1
17	Tank heat shield	1	40	Right bottom cart leg, front	1
18	Main gas valve	2	41	Right bottom cart leg, rear	1
19	Main manifold	1	42	Lighting rod	1
20	LP regulator with hose	1	43	Cart leg top assembly, right	1
21	Main control panel	1	44	Right side shelf	1
22	Perilla de control	2		Hardware Pack	1

23	Cart leg top , left	1		
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Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

