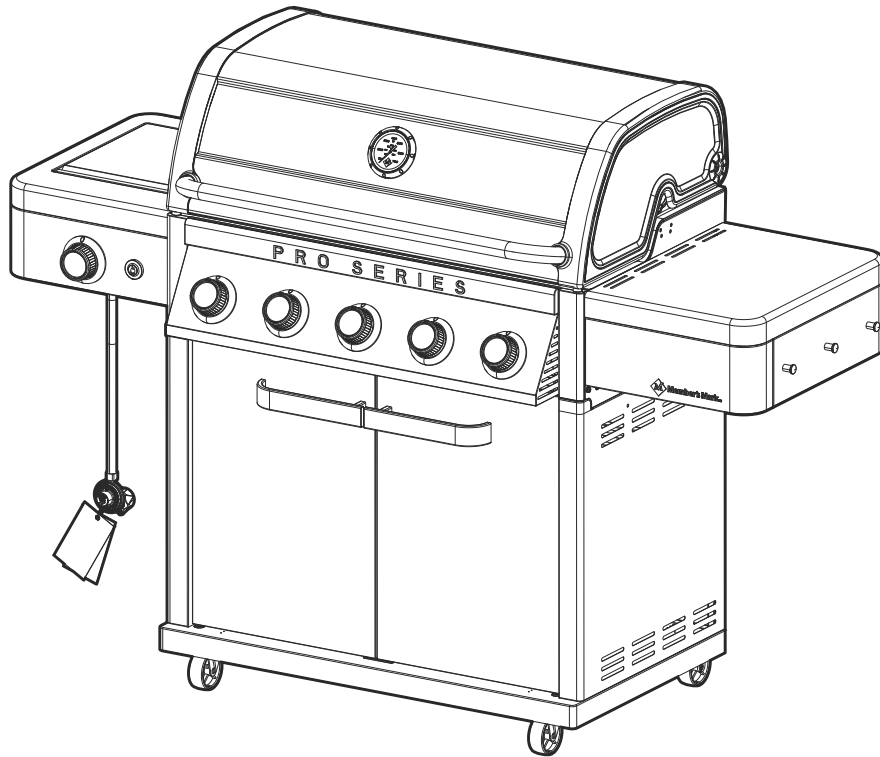




PRO SERIES 5 BURNER GAS GRILL



Assembly Instructions & User Manual

Model G62302 / G62302-1

BEFORE YOU BEGIN



BILT[®]

Scan for easy 3D instructions
Download the BILT app before you begin

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▲ STOP ▲


Do not return this product to the store. If you need help or require parts, call the Customer Care Hotline

1-833-454-0864

This manual must remain with the product at all times.

FOR OUTDOOR USE ONLY.

IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL  PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL.**

DANGER

IF YOU SMELL GAS:

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

WARNING

1. Do not store or use gasoline or other flammable 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





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

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 **DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

 **WARNING:** Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

 **CAUTION:** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

CALIFORNIA PROPOSITION 65 WARNING

 **WARNING:** This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

 **WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

GENERAL WARNINGS

WARNING

- Maintain a minimum clearance of 36 inches (91 cm) between back and all sides of grill, deck railings, walls or other combustible material. Not adhering to these clearances may prevent proper ventilation and can increase risk of a fire and/or property damage, which could also result in personal injury. DO NOT use grill under overhang or covering.
- Leak test all connections before first use, even if grill was purchased fully assembled and after each tank refill. Check propane tank rubber seal for damage.
- Always check grill and propane tank prior to each use as indicated in "Checking for Leaks" & "Pre-Start Check List" sections of this manual.
- Never use natural gas in a unit designed for liquid propane gas.
- Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to burners and could result in a burner tube fire or fire beneath grill.
- Never check for leaks using a match or open flame.
- Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your grill.
- DO NOT block ventilation areas in sides, back or cart compartment of grill.
- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and may cause damage to grill or personal injury may occur.
- Never place more than 15 pounds on side tables. DO NOT lean on side tables. DO NOT lift grill using side tables.
- Keep children and pets away from hot grill. DO NOT allow children to use or play near this grill.
- DO NOT leave grill unattended while ON or in use.
- DO NOT allow gas hose to come in contact with hot surfaces. Redirect gas hose if necessary.
- DO NOT allow grease or hot drippings to fall on hose and regulator assembly. If this occurs, turn gas supply OFF at once. Empty grease tray/cup and clean hose and regulator assembly and inspect for damage before use.
- Never cook on grill without grease cup/tray in position.
- DO NOT use water on a grease fire. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- DO NOT use while under influence of drugs or alcohol.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a building, garage, shed or breezeway.
- DO NOT operate this barbecue under or near any overhanging or unprotected construction, aluminum siding, windows, or fencing.
- DO NOT use in enclosed spaces such as carport, garage, porch or covered patio
- DO check burner flames regularly.
- DO NOT attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed barbecue is hazardous.
- DO NOT store any spare L.P. (propane) cylinder, full or empty, under or near your barbecue.
- DO NOT use charcoal or ceramic briquettes in this gas barbecue
- DO NOT use or install this grill in or on a recreational vehicle and/or boat.
- If a bristle brush is used to clean any cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling as loose bristles may attach to food.
- DO NOT store items in cart that can catch fire or damage your grill.

- Grill is hot when in use. To avoid burns:
 - DO NOT attempt to move the grill.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot grill surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with grill.
- Not for commercial use. DO NOT use this grill for anything other than its intended purpose.

⚠ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS GRILL. FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE. SAVE THIS MANUAL FOR FUTURE REFERENCE.

LP GAS CYLINDER (TANK) SPECIFICATIONS AND INSTALLATION

⚠ WARNING

- ONLY connect this grill to a Type 1 cylinder valve. The Type 1 valve can be identified with the large external threads on the valve outlet.
- DO NOT connect to a propane cylinder exceeding a 20 lb. (9.1 kg) capacity.
- DO NOT connect to a cylinder that uses any other type of valve connection device.
- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Turn off the cylinder valve when your grill is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your grill.
- DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- DO NOT store a spare LP gas cylinder under or near your grill.
- Allow only qualified LP gas dealers to fill or repair your LP gas cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

⚠ DANGER

- DO NOT store a spare LP gas cylinder (full or empty) under or near your grill. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
- Propane gas is heavier than air and will collect in low areas. Proper ventilation is extremely important. Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the cylinder valve outlet as this could damage the rubber seal. Do not use propane tank with a damaged rubber seal. A damaged rubber seal can cause a gas leak, possibly resulting in explosion, fire, severe bodily harm, or death. Inspect rubber seal for cracks, wear or deterioration prior to use.
- Always keep cylinder (tank) in upright position during use, transit or storage.

LP GAS CYLINDER (TANK) SPECIFICATIONS

LP gas cylinder (not supplied with this grill)

The LP (Liquid Propane) gas cylinder is designed to be used with this grill must be 12" (30.5 cm) diameter x 18" (45.7 cm) tall and have a 20 lb. (9.1 kg) capacity incorporating a Type 1 cylinder valve and an over-filling protection device (OPD).

This grill is designed to fit 20 lb. (9.1 kg) cylinders.

The installation of this appliance must be in accordance with:

All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code: ANSI Z223.1/ NFPA 54
- Natural Gas and Propane Installation Code: CSA B149.1
- Propane Storage and Handling Code: B149.2
- Recreational Vehicles Code: NFPA 1192, and CSA Z240 RV Series

To check your local codes, see your local LP gas dealer or natural gas company.

When purchasing or exchanging a cylinder for your gas grill, it must be constructed and marked in accordance with specifications for LP 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; and provided with a listed over-filling prevention device (OPD), and provided with a cylinder connection device compatible with connection for outdoor cooking appliances.

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 mating compatible with this barbecue. The type 1 valve is easily recognized by the large ACME external threads on the outside of the valve that prevents gas flow until a positive seal is obtained.
- A device for vapor withdrawal.
- A collar to protect cylinder shut-off valve.
- A safety relief device having direct communication with vapor space of the cylinder.
- A listed over-filling prevention device (OPD).
- Cylinders must have a D.O.T certification, and a testing date that is within five years of current use.

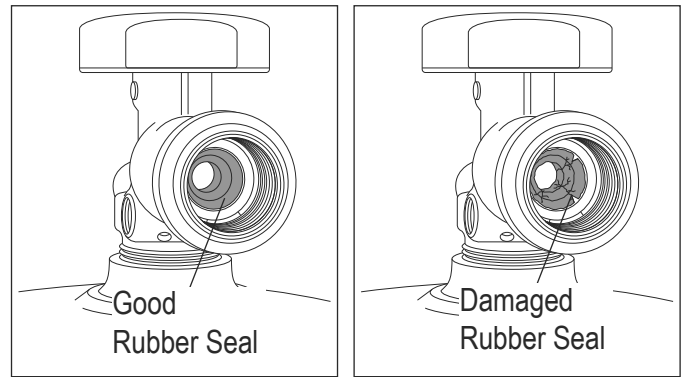
FILLING THE LP GAS CYLINDER (TANK)

WARNING

- **Allow only qualified licensed LP gas dealers to properly fill or repair your LP gas cylinder.**
- **New tanks should be purged prior to filling; inform LP gas dealer if you are using a new tank.**
- **DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build-up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame an explosion causing severe burns, bodily harm, or death could occur.**
- **Always use a protective cylinder cap when grill is not connected to cylinder.**
- **If you exchange a cylinder with a qualified exchange program, the new cylinder must have a Type 1 valve and an over-filling prevention device (OPD).**
- **Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.**

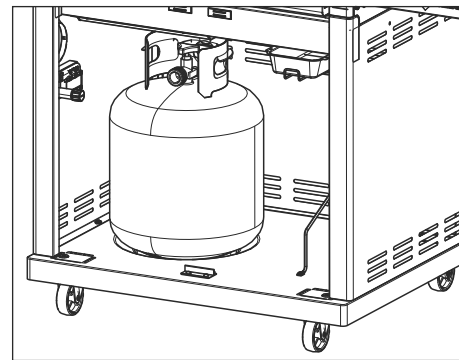
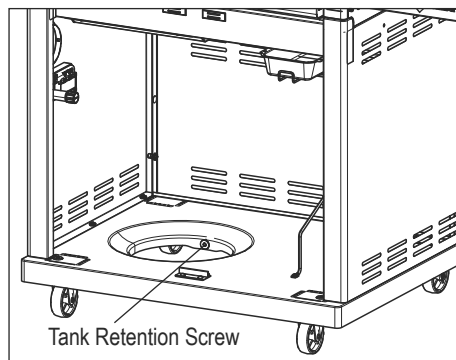
LP GAS CYLINDER (TANK) RUBBER SEAL INSPECTION

- Inspect propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Inspection should be done each time propane tank is connected to grill, has been refilled, exchanged or has not been used for more than 60 days.
- Do not use a propane tank with a damaged rubber seal. Exchange tank or have rubber seal replaced at a qualified propane filling station.



INSTALLING THE LP GAS CYLINDER

1. Check that the cylinder shut-off valve is closed, by turning knob clockwise.
2. Place cylinder into tank holder in bottom of cabinet.
3. Orient cylinder so valve opening faces forward.
4. Secure the tank using the tank retention screw.



HOSE & REGULATOR SPECIFICATIONS AND INSTALLATION

⚠ WARNING

- **DO NOT** attempt to connect to any other fuel supply source such as natural gas.
- **DO NOT** use any other pressure regulator/hose assembly other than the one supplied with your grill. Replacement pressure regulator/hose assembly (Part number G545-0045-C1), can be obtained by contacting the customer care hotline at 1-833-454-0864.
- **DO NOT** attempt to adjust or repair a regulator. The regulator is designed to operate at a maximum output pressure of 11 inches of water column (2.74 kPa).
- Ensure the tank valve is **CLOSED** prior to connecting the LP gas cylinder to your grill. Turn the valve knob clockwise to properly close the valve. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to grill. Read and follow all warnings on the LP cylinder.

HOSE AND REGULATOR

Your grill is equipped with a Type 1 connection device with the following features:

1. The system will not allow gas flow from cylinder until a positive connection to valve has been made.

NOTE: The cylinder valve and all grill burner knobs must be turned OFF before any connection is made or removed.

2. A regulator flow limiting device, when activated, restricts the flow of gas to 10 cubic feet per hour. If the flow limiting device is activated, perform Regulator Reset Procedure.

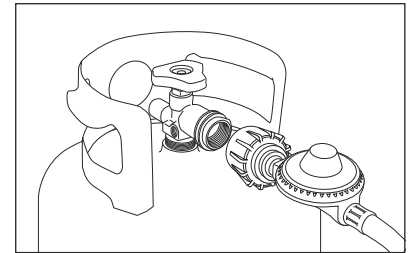
NOTE: If you are experiencing performance issues such a low heat, low flame, or difficulty lighting, you have likely tripped your regulators flow limiting feature. Follow steps for Regulator Reset, on page 9.

3. A thermal element built into the regulator supply hose will shut the flow of gas between 240 degrees–300 degrees F.

ATTENTION: Visually inspect hose prior to each use for damage, excess wear, or deterioration. If found, replace hose before using your grill. Only the manufacturer's supplied replacement should be used.

CONNECTING HOSE AND REGULATOR

1. Inspect propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm. Do not use a propane tank with a damaged rubber seal.
2. Check that the grill's burner control knobs are **"OFF"**.
3. Check that the cylinder valve is closed by turning knob clockwise.
4. Position the LP tank into the BBQ cart and secure with the tank screw.
5. Remove the protective plastic cap from cylinder valve.
6. Check that the hose does not contain kinks, and ensure that the supply hose does not come in contact with any sharp edges.



Inspect Rubber Seal (see page 7)

WARNING: Ensure that the supply hose does not come in contact with the heat shield above.

7. Connect the Type 1 regulator coupling to the cylinder valve, turning clockwise. Hold the regulator in a straight line with the LP cylinder when connecting. Take care not to cross thread. Hand-tighten only.
8. Leak check all fittings before lighting your grill. See section on "Leak Testing" in this manual.

NOTE: To remove regulator from propane tank, turn off tank valve and rotate large coupling nut counter-clockwise.

REGULATOR RESET PROCEDURE

If you are experiencing any of the following performance issues, you may have activated the flow limiting feature in your regulator:

- Burners not getting hot enough.
- Low or incomplete burner flames.
- Low gas pressure.
- Difficulty lighting all burners or burners not staying lit.

RESETTING THE REGULATOR FLOW LIMITING FEATURE

1. With all control knobs in the "OFF" position, and the cylinder shut-off valve in the "CLOSED" position, open the barbecue lid.
2. Disconnect the regulator from the LP cylinder.
3. Turn all control knobs to the "HI" position, and let stand for 1-3 minutes, allowing all excess gas in the gas manifold to dissipate.
4. Turn all control knobs back to the "OFF" position.
5. With the barbecue lid still OPEN, reconnect the regulator to the LP cylinder. Do not cross thread the connection. Hand-tighten only.
6. Check all connections to ensure that a positive seal has been made.
7. Slowly open the LP cylinder shut-off valve.

NOTE: if the LP cylinder is opened too quickly, the flow limiting device in the regulator will activate, limiting the flow of gas from the LP cylinder.

8. Wait approximately 30 seconds for the regulator pressure to stabilize.
9. Turn the first control knob to the "HI" position.
10. Press the Electronic ignition button, or use the match and match holder, or a barbecue lighter to ignite the burner.

NOTE: Avoid activating the flow limiting feature in the regulator by following the proper lighting and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system.

LEAK TESTING

WARNING

- Never use your grill without leak testing all gas connections, hoses and propane tank. Follow the section on "Leak Testing" in this manual for proper procedures.

⚠ DANGER

To prevent fire or explosion hazard:

- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** in a well ventilated area that is protected from the wind.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the grill is in use or while grill is still hot.

WHEN TO PERFORM A LEAK TEST

- After assembling your grill and before lighting for the first time, even if purchased fully assembled.
- Every time LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.
- Any time your grill has been moved.
- At least once per year or if your grill has not been used for more than 60 days.

CHECKING FOR LEAKS

NOTE: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing and not in a windy or noisy area so larger leaks can be detected by smell or sound.

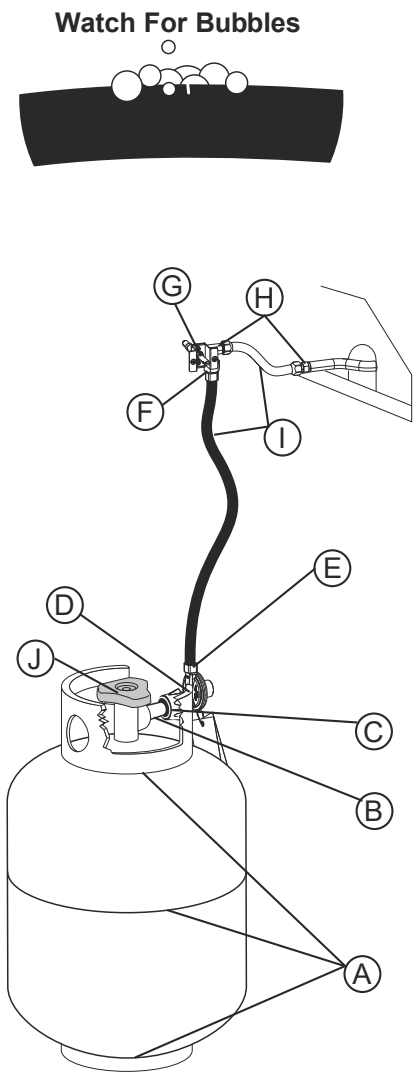
1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open lid.
3. Ensure all control knobs are set to **"OFF"**.
4. Brush or spray soapy water solution onto all connections shown.
5. Slowly open LP cylinder shut-off valve by turning the hand wheel counter clockwise.

WARNING: If you hear a rushing sound or smell gas, turn gas off. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal.

- (A) Supply tank (cylinder) weld.
- (B) Back side of connection nut to brass nipple.
- (C) Hand wheel and connection to tank.
- (D) Brass nipple connection into regulator.
- (E) Regulator and hose connections.
- (F) Metal hose connection to sear burner valve assembly.
- (G) Sear burner valve stem.
- (H) Hose connection to gas manifold.
- (I) The full length of gas supply hose.
- (J) Tank valve and OPD hand-wheel.

6. Check each location listed (A–J) for growing bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn off gas supply at cylinder valve.
8. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal. (see page 7)
9. Repeat soapy water test until no leaks are detected.
10. Turn off gas supply at cylinder valve until you are ready to use your grill.
11. Wash off soapy residue with cold water and towel dry.
12. Wait 5 minutes to all gas to dissipate, before lighting grill.

⚠ WARNING: **DO NOT** use grill if leaks cannot be stopped. Contact Customer Care at 1-833-454-0864.



PRE-START CHECK LIST

⚠ DANGER

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the grill has been assembled and prior to each use. **DO NOT** operate this grill until you have read and understand **ALL** of the warnings and instructions in this manual.

- Ensure that the grill is properly assembled.
- Inspect gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to grill being used. Contact Customer Care at 1-833-454-0864 for a replacement.
- Leak check all gas connections, hose and propane tank. See section on "checking for leaks" pg.10.
- Position your grill on a level surface in a well ventilated location, a safe distance 3 ft. (0.91m) from combustible materials, buildings and overhangs.
- Properly place empty grease cup under grease drain hole in bottom of grill to catch grease during use.
- **DO NOT** block ventilation areas on sides, back or cart compartment of grill.

LIGHTING INSTRUCTIONS

⚠ WARNING

Read, understand and follow all warnings and instructions contained in this manual. **DO NOT** skip any of the warnings and instructions contained in the preceding sections of this manual.

THE GRILL LID must be OPEN before attempting to light a burner so that fumes do not accumulate inside the grill, causing an explosion.

DO NOT stand with head, body, or arms over the grill when lighting.

LIGHTING THE MAIN BURNERS

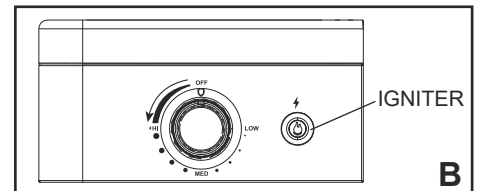
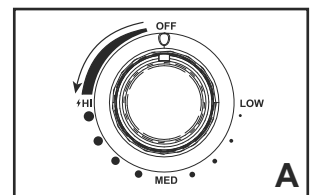
1. Open lid before attempting to light burners.
2. Make sure all control knobs and LP cylinder shut-off valve are **"OFF"**.
3. **SLOWLY**, turn the LP cylinder shut-off valve counter clockwise to open. Wait 30 seconds for pressure to stabilize.
4. Select burner to be lit. Push and turn control knob to **"HI"** (Figure A). Press igniter for 3-5 seconds. You will hear a clicking sound (Figure B).

NOTE: If you do not hear a clicking sound, replace your ignition battery.

5. If ignition does **NOT** occur in 5 seconds, turn control knob to **"OFF"**, wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
6. To light other burners, follow steps 4-5.
7. If burner does not ignite using igniter, see "Match Lighting the Main Burners" section.
8. To turn **"OFF"**, turn each control knob clockwise until it locks in the **"OFF"** position.

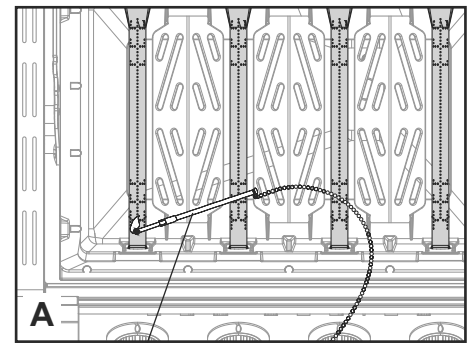
This does not turn off the gas flow from the cylinder.

NOTE: If burner does not light or flame is too low, See "Troubleshooting" section of the owners manual pg.19.



MATCH LIGHTING THE MAIN BURNER

1. Open lid before lighting burner.
2. Make sure all control knobs and LP Cylinder shut-off valve are **"OFF"**.
3. SLOWLY, turn the LP cylinder shut-off valve counter clockwise to open. Wait 30 seconds for pressure to stabilize.
4. Place a paper match in the end of the match lighting tool. Strike match and place through the cooking grate and opening on the heat tent approximately 1/2" (1 to 2 cm) from the burner to be lit.
5. Push in and turn burner control knob to **"HI"** position. The burner should light within 5 seconds.
6. If burner does not light, turn control knob to **"OFF"** and wait 5 minutes for gas to dissipate and repeat lighting procedure.
7. Once lit, light adjacent burners by following steps 3-6.
8. If burner does not light within first few attempts of match lighting, there is a problem with the gas supply.



Match Lighting Tool

Turn off gas at burner and cylinder. DO NOT attempt to operate grill until the problem is found and corrected.

NOTE: If burner does not light or flame is too low, See "Troubleshooting" section of the owners manual pg.19.

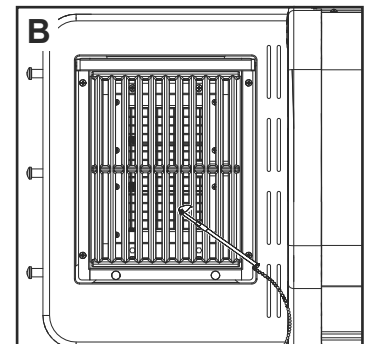
NOTE: Observe flame height when lit: Flame should be a Blue/Yellow color between 1"-2" when burner is on **"HI"**.



LIGHTING THE SEAR BURNER

1. Open lid before lighting sear burner.
2. Make sure control knob is **"OFF"**.
3. With propane tank open, push and turn control knob to **"HI"**. Press igniter for 3-5 seconds.
4. If ignition does NOT occur in 5 seconds, turn control knob to **"OFF"**, wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
5. If burner does not ignite using the igniter, see "Match Lighting the Sear Burner" section.
6. To turn off, turn control knob clockwise until it locks in **"OFF"** position.

Note: If burner does not light or flame is too low, See "Troubleshooting" section of the owners manual pg.19.



MATCH LIGHTING THE SEAR BURNER

1. Open lid to the sear burner before lighting.
2. Make sure control knob is **"OFF"**.
3. Place a paper match in end of the matchlighter. Strike match and hold it approximately 1/2" (1 of 2 cm) from burner. (Figure B)
4. With LP cylinder open, push and turn the sear burner control knob counter-clockwise to **"HI"** position. Turn sear burner control knob to **"HI"** position. The burner should light within 5 seconds.
5. If burner does not light, turn control knob to **"OFF"** and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. If burner does not light within first few attempts of match lighting, there is a problem with the gas supply. Turn off gas at burner and cylinder. DO NOT attempt to operate grill until the problem is found and corrected.

NOTE: If burner does not light, See "Troubleshooting" section of the owners manual pg.19.

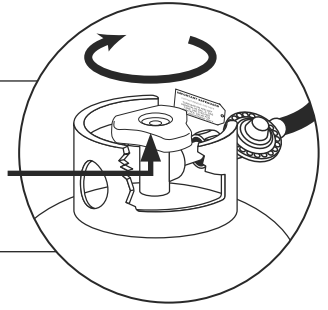
See **PROPER BURNER ASSEMBLY**, pg.15, **PROPER BURNER FLAME PATTERN**, pg.15 and **BLOCKED BURNER VENTURI** on pg.16.

TURNING OFF THE GRILL

1. Push in and turn each control knob clockwise to the "OFF" position.
2. Turn LP cylinder shut-off valve clockwise to close.

⚠ CAUTION: The cylinder valve should always be in the "OFF", or closed position when grill is not in use.

TURN SHUT-OFF
VALVE CLOCKWISE
TO CLOSE



OPERATING THE GRILL

⚠ WARNING

- Read and follow all warnings and instructions contained in the preceding sections of this manual.
- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and damage to grill or personal injury may occur.
- DO NOT leave your grill unattended while "ON" or in use.
- DO NOT move grill when hot, or in use.
- DO NOT use water on a grease fire. If safe to do so, close the grill lid to extinguish or smother with dirt, sand or baking soda. Closing the lid to extinguish a grease fire is not possible. Use fire extinguisher or smother with dirt, sand or baking soda.
- Never cook on the grill without the grease cup/tray in place.

BREAKING IN YOUR GRILL

- In manufacturing and preserving the components of your grill, oil residue may be present on burners and cooking surfaces.
- Before cooking for the first time you should preheat for 15 minutes on "HI" to burn off these residual oils.

PREHEATING GRILL

- Prior to each use, it is recommended that you preheat your grill with the lid closed for 5 to 10 minutes. If lower temperature cooking is required, preheat on "HI" until the desired temperature has been reached. Adjust control to "MED" or "LOW" setting to continue cooking.

CONTROLLING FLARE-UPS/GREASE FIRES

- Flare-ups are a part of cooking meats on a gas grill. Use caution when opening lid as sudden flare-ups may occur. Excessive flare-ups can overcook your food and cause a dangerous situation for you and your grill. Excessive flare-ups result from the build-up of grease in your grill. If this should occur, DO NOT pour water onto the flames. This can cause grease to splatter and could result in serious burns or bodily harm.
- If safe to do so, remove food from grill surface, close the lid, close all grill control knobs, close LP cylinder valve and allow the fire to burn-out.
- If grease fire does not quickly burn out, or fire is growing/spreading: Use fire extinguisher or smother with baking soda.

TO MINIMIZE FLARE-UPS

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on "LOW" settings or indirectly.
- Ensure that your grill is on level ground and grease is allowed to evacuate grill through drain hole in bottom and into grease cup/tray.
- Clean grill frequently to minimize grease buildup.

INDIRECT COOKING

- Indirect cooking is the process of cooking foods offset to the heat source. You can sear meats over a high flame on one side of the grill while slow cooking a roast on the other (unlit) side of the grill.

ROTISSERIE COOKING

- Your grill is pre-drilled with mounting holes for a universal rotisserie. (sold separately).
- Read and follow all instructions provided with the rotisserie kit. Save instructions for future reference.

USING YOUR INFRARED SEAR BURNER

THE INFRARED SEAR BURNER

This Infrared Sear burner can reach temperatures over 700°F when set to high. The Sear burner provides versatility in cooking, allowing you to sear, grill, sauté, and simmer with the turn of a knob. Cooking quickly and efficiently, vaporizing drippings, searing your food in their natural juices, and providing superior barbecue flavour. Provides high intensity infrared heat to sear the perfect steak, the temperature can be adjusted down for lower temperatures.

- Always wear protective gloves when using this high intensity infrared zone sear burner.
- Always keep children, pets and guests away from this sear burner when in operation.
- The infrared sear burner lid is for **STORAGE ONLY**. Only close after burner has cooled.
- This infrared sear burner is temperature adjustable. Only use the “**HI**” setting during preheat and for searing foods. Avoid overcooking foods by adjusting the burner control knob to a lower setting.

WARNING

Due to the intense heat of the infrared sear burner, food left unattended over burner, will burn quickly.

- The infrared burner on your barbecue is designed to provide a long service life. Follow these steps to prevent cracking of the ceramic surface, which will cause the burner to malfunction.
- Do not allow hard objects to impact the infrared burner.
- Do not allow water (rain, sprinkler, hose, etc.) to come in contact with the hot infrared burner. A large temperature differential can cause cracking of the ceramic tiles.
- Keep the lid closed when the infrared sear burner is not in use.
- After cooking operate the burner on “**HI**” for 5 minutes, to burn off any drippings and debris.
- **DAMAGE CAUSED BY FAILURE TO FOLLOW THESE STEPS IS NOT COVERED BY YOUR BARBECUE WARRANTY.**

WARNING

- **Read instructions on lighting your grill to light the sear burner.**
- **Never place more than 15 pounds on the sear burner or side shelf. The sear burner is not constructed to hold weight exceeding 15 pounds.**

PROPER CARE & MAINTENANCE

⚠ ATTENTION: If you are experiencing any of the following performance or safety issues: 1) barbecue not reaching temperature potential, 2) yellow burner flames, 3) the smell gas, 4) popping noises, 5) delayed burner ignition, 6) uneven heat, 7) flash fires, or 8) grease fires, **TURN OFF YOUR GRILL** immediately and perform the following maintenance regime. Perform these steps when your barbecue is off and cool. A thorough cleaning is recommended at least twice a year, or more if your barbecue is used consistently.

CLEANING THE HEAT TENTS

1. Remove heat tents.
2. Holding your heat tent over a large garbage receptacle, use a plastic paint scraper or a grill brush to remove debris.

IF A MORE THOROUGH CLEANING IS REQUIRED:

3. Clean away all remaining debris with mild soap and warm water.
4. Dry thoroughly.
5. Re-install.

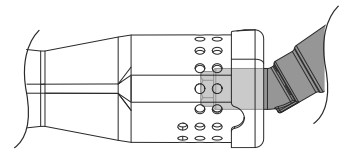
CLEANING THE BURNER

Keeping burners free of blockages including spiders, insects, nests and other debris that can block the burner ports is essential for safe operation.

1. Use a clean grill brush to clean the outside of the burner.
2. Remove the hitch pin and pin used to secure the burners to the burner box. Use pliers if necessary.
3. Lift burners out slightly, exposing the burner venturi. Be careful not to damage or disconnect the electrode connector.
4. Use a pipe cleaner or flexible Venturi Brush to clean the interior of all burners. Shake any loose debris out of the burner.
5. Use a wire or paper clip to clean burner port holes. Do not use anything that can damage or enlarge port holes.
6. Use a clean soft bristle brush to clean spider/ insect screens.
7. Reinstall, ensuring that the burner orifice is placed over the gas jet correctly.

PROPER BURNER ASSEMBLY

If the burner is not properly seated on the gas valve nozzle, as shown, dangerous fire or gas leakage can occur, causing death, injury and/ or property damage.

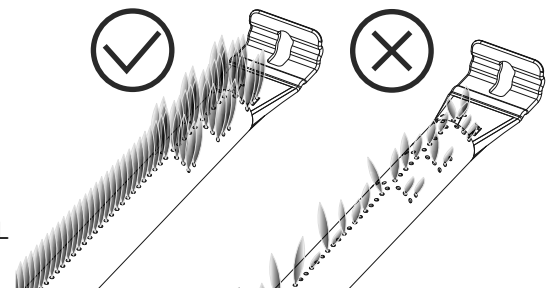


PROPER BURNER FLAME PATTERN

The burner flame pattern is the key indicator of proper or improper function within the cook system. When the burners are performing correctly you will see a specific flame pattern. All burner ports should be 2.5 cm/ 1" flame on "HI" with orange tips, light blue center, with a darker blue flame at the base of the burner port. Refer to the Troubleshooting section on page 19-20 if you experience any of the following issues:

- Large, unruly, or irregular orange burner flames.
- The smell of gas in conjunction with irregular flames.
- Low temperatures or uneven heat.

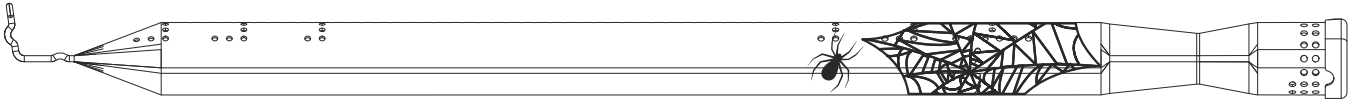
FOLLOW THE BURNER CLEANING PROCEDURE OUTLINED IN THE PROPER CARE & MAINTENANCE SECTION (PAGE 15-17) OF THIS MANUAL OR FOLLOW THE REGULATOR FLOW LIMITING DEVICE RESET PG 9.



BLOCKED BURNER VENTURI

Blockages in the burner venturi caused by spiders, insects and nests can cause a FLASHBACK FIRE. A flashback fire occurs when a blockage in the venturi tubes caused by spiders, insects and nests blocks the flow of gas, forcing it back towards the control panel and control knob. The ignited gas, if not detected, can cause a fire to burn in this area.

IF YOU EXPERIENCE ANY OF THE CHARACTERISTICS OF A FLASHBACK FIRE. CLOSE THE LP CYLINDER SHUT-OFF IMMEDIATELY. FOLLOW THE BURNER CLEANING PROCEDURE OUTLINED IN THE MAINTENANCE SECTION OF THIS MANUAL.



CHARACTERISTICS OF A FLASHBACK FIRE

- A fire burning outside of the firebox, usually visible behind or under the control panel.
- Hot or melting control knobs.
- Large yellow, unruly flames accompanied by the smell of gas.
- Burners not lighting correctly, or partially lighting.

⚠ WARNING: AT FIRST SIGHT OF YELLOW, UNRULY FLAMES, POORLY LIT BURNERS ACCOMPANIED BY THE SMELL OF GAS, SHUT DOWN YOUR GRILL, AND PERFORM BURNER CLEANING MAINTENANCE, OUTLINED IN THE MAINTENANCE SECTION OF THIS MANUAL, PG 15.

CLEANING THE COOKBOX

Excessive build-up inside the firebox can lead to grease fires and overheating.

1. Use a plastic scraper to scrape debris off the interior surfaces of the burner box, and into the grease tray liner.

IF A MORE THOROUGH CLEANING IS REQUIRED:

2. For stubborn build-up use a grill degreaser to loosen up debris and then repeat step 1.

CLEANING THE GREASE COLLECTION SYSTEM

The grease collection system consists of 2 parts: rear pull-out grease drawer and removable grease cup with liner. These components were designed to be quickly and easily removed, cleaned and replaced, on a regular basis to ensure safe operation of your barbecue.

⚠ CAUTION: Keep your grease collection system free of build-up. Failure to clean these components may result in elevated cooking temperatures causing uneven heat, flare-ups, as well as dangerous grease fires.

CLEANING PORCELAIN CAST IRON COOKING GRATES

IF A MORE THOROUGH CLEANING IS REQUIRED

The Porcelain cast iron cooking grates supplied with your new grill offer superior heat retention and distribution. By regularly seasoning your grates you are adding a protective coating, which will aid in resisting corrosion and increase your grates non-stick capabilities.

Seasoning: After performing a burn off and brushing with a grill brush, allow the grates to complete cool. Using rubber gloves spread VEGETABLE SHORTENING over the entire grate surface. Be thorough. Vegetable oil

or canola oil are also good options. Do not use salted fats such as butter or margarine. Position the seasoned grates into the grill. Light your grill, and set to Medium temperature for 30 minutes. Turn all controls **"OFF"** and close the LPG tank. Let the cooking grates cool. This procedure should be repeated several times throughout the season, to ensure optimal protection from damages related to humidity and corrosion.

CLEANING STAINLESS STEEL COOKING GRATES

The stainless-steel cooking grates are very low maintenance. Regular cleaning should include a burn-off of excess grease and brushing away debris with a grill brush.

If a more thorough cleaning is required, grates can be removed and cleaned with warm soapy water and a fine scouring pad, to avoid scratching or damage the surface. Once clean, rinse and dry thoroughly.

It is possible to coat with vegetable or canola oil for added protection, but this is best done when the grates are not in the firebox and using a paper towel.

NOTE: If seasoning is required, add oil to your food.

CLEANING THE INSIDE OF THE LID

Over time you may notice "paint-like" peeling on the inside of the barbecue lid. During use grease and smoke vapor's turn into carbon deposits, which eventually begin to peel. These deposits are non-toxic but should be cleaned off to avoid flakes falling onto food.

Use a grill brush to brush the carbon build up from inside the lid on a regular basis to avoid this build-up.

CLEANING THE EXTERIOR STAINLESS-STEEL SURFACES

- Always use a non-abrasive, non-toxic stainless-steel cleaner designed for outdoor products and barbecues.
- Always use a micro-fiber cloth to clean in the direction of the stainless-steel grain.
- Do not use paper towels as they can scratch the stainless-steel finish.
- If you notice a film or leftover residue from your cleaner, rinse thoroughly with water and dry with a micro-fiber cloth.
- Do not allow any spills from sauces to remain on stainless steel parts.
- Always wipe surfaces immediately following cooking.

CLEANING THE EXTERIOR PAINTED, PORCELAIN ENAMEL SURFACES

1. Clean painted and porcelain-coated surfaces with warm soapy water.
2. After wiping down all surfaces, rinse thoroughly with water.
3. Dry with a soft microfiber cloth.

DO NOT USE ANY CHEMICAL CLEANERS ON PAINTED SURFACES AS THEY COULD STRIP THE PAINT AND PERMANENTLY DAMAGE THE SURFACE, LEAVING IT UNPROTECTED.

Cleaning the Outside of Barbecues that are in Unique Environments If your barbecue is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your barbecue with warm soapy water. Follow up with a rinse and thorough drying. Additionally, you may want to apply a stainless-steel cleaner weekly to prevent surface rust.

TRANSPORTING AND STORAGE

WARNING

- Never move a grill when hot or in use.
- Make sure that cylinder valve is closed and burner knobs are in the off position.
- DO NOT store a spare LP gas cylinder (filled or empty) under or near the grill.
- Never store flammable liquids or spray canisters under or near the grill.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the LP gas supply cylinder.
- Cylinders must not be stored in a building or enclosure, including garages and sheds.
- Cylinders must be kept out of reach of children.

BEFORE STORING YOUR GRILL

- Ensure that cylinder valve is fully closed.
- Clean all surfaces. Lightly coat burners with cooking oil to prevent excess rusting.
- If storing grill indoors, disconnect LP tank and leave LP tank OUTDOORS.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use.
- Check and clean burner prior to use after storing, at the beginning of grilling season or after a period of not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). Blocked burner tubes can prevent gas flow to burners and could result in a burner tube fire or fire beneath grill.
- If storing grill outdoors, cover grill with a grill cover for protection from the weather.
- Remove and clean all components. Season cooking grates with vegetable shortening and wrap in a towel before storing.
- If storing for a prolonged period, remove the igniter battery to avoid corrosion.

TROUBLE SHOOTING

PROBLEM	IDENTIFYING THE CAUSE:
Burners will not light (with igniter or match)	<ul style="list-style-type: none"> • Positive connection has not been made between the tank and the regulator. • Low or out of propane. • Gas supply valve is turned off. • Burners are not properly seated over valve orifices. • Flow limiting device in regulator has been activated. Follow reset instructions on page 9.
Burners will not light with the igniter, but can match light (No spark)	<ul style="list-style-type: none"> • Ignition Module battery needs to be replaced. Replace the battery. Ensure negative side out towards battery cap. • Loose Ignition button lead wires - check lead wires on the back of the ignition button (on control panel). Push-in until you feel a click. • Loose wires at Electronic Ignition Module (see inside cart). Push-in until you feel a click. • Faulty Electronic Ignition Module. Contact Customer Support to order a replacement
Fire at control knob /control panel- FLASHBACK FIRE	<ul style="list-style-type: none"> • Burner and/or burner tubes have a blockage, forcing flames back towards the user. Burners must be removed and cleaned, to resolve this issue. Follow the steps on page 15. • Burner is improperly seated over gas jet. The gas valve must sit inside of the burner venturi. Disassemble the burner and fix the assembly.
Yellow smokey flames/ gas odour can be smelled	<ul style="list-style-type: none"> • Burner and/or burner venturi is obstructed and needs to be cleaned. Burners must be removed and cleaned, to resolve this issue. Follow the steps on page 15. • Possible spider web or other debris.
Flame blows out on LOW	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated, either due to a leak or improper lighting. You must conduct a leak test pg 10 and reset the regulator pg 9. • Low or out of propane. • High wind condition. Adjust your BBQ to shield from wind • Burner is improperly seated on gas jet. The gas valve must sit inside of the burner venturi. Disassemble the burner and fix the assembly.
Low heat	<ul style="list-style-type: none"> • Flow limiting device in regulator has been tripped, restricting the flow of gas to the burners. You must perform a Regulator reset pg 9 , and follow proper lighting procedure pg 11-12 to avoid this in the future. • Make certain the problem is isolated to only one burner. If it appears so, the burner and/or burner tubes are blocked. Burners must be removed and cleaned, to resolve this issue. Follow the steps on page 15. • Check for a bent or kinked fuel hose. • In colder temperatures preheat for longer periods
Low or incomplete flame (assuming burners and venturi tubes are free and clear of blockages)	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated due to a Leak or improper lighting. Perform a leak test pg 10 and perform a regulator reset pg 9.
Too much heat/ Excessive flare-ups	<ul style="list-style-type: none"> • Excessive grease and build-up on heat tents, in grease tray and within firebox. Follow cleaning steps on pg 15-17 • Using the "HI" temperature setting. Only use the "HI" setting for preheat and searing. Always adjust temperature to avoid too much heat. • Covering more than 70% of the cooking surface may cause overheating. • Excessive fat on meat. Always cut fat where possible to limit excess grease drippings.
"Paint" appears to be peeling inside lid	<ul style="list-style-type: none"> • The interior lid is Aluminum not painted. Carbon from baked on grease can accumulate on the lids interior, resembling flaking paint. Follow cleaning steps on pg 17. • To remove, you will need to brush or scrape the build up away.
Decreasing heat, burner output on "MAX" setting is too low. (Rumbling noise and fluttering blue flame at burner surface)	<ul style="list-style-type: none"> • Out of Propane or Supply hose pinched. • Burner and/or burner tubes are blocked. Follow cleaning on pg 15. • Regulator flow limiting device activated either by improper lighting, opening tank too quickly, or a leak in the system. Perform a leak test pg 10 and perform a regulator reset pg 9.
Humming noise from Regulator	<ul style="list-style-type: none"> • Cylinder valve opened too quickly. • This is not a defect. It is caused by internal vibrations in the regulator and does not affect performance or safety of the gas grill.

PROBLEM	IDENTIFYING THE CAUSE:
Melting gas supply hose_ gas leak	<ul style="list-style-type: none"> • Your BBQ's Gas supply hose and regulator contains a thermal element that will shut off the flow of gas to the tank when the temperature of the hose reaches between 240-300°F. The supply hose will melt, essentially disconnecting from the LP cylinder. This is a very serious incident that occurs when proper safety instructions have not been followed.
	<ul style="list-style-type: none"> • Poor ventilation caused by in-appropriate clearance at the sides and rear of the BBQ. Your BBQ must be positioned 36" on all sides from your home or any hard surface, that can disrupt ventilation.
	<ul style="list-style-type: none"> • Overheating caused by a grease fire or covering more than 70% of the cook surface. Do not cover more than 70% of the cook surface with a tray, foil or griddle.
	<ul style="list-style-type: none"> • Build-up of grease in the grease drawer and grease cup has ignited. Follow cleaning on pg 16.
Fire within Cabinet	<ul style="list-style-type: none"> • A gas leak between the tank and the regulator. Leak tests must be performed every time a tank is refilled. Perform a Leak Test pg 10. • Gas tank and control/s left open while BBQ not in use.

⚠ WARNING: HEED THE WARNINGS IN THIS MANUAL. ALWAYS PERFORM A LEAK TEST, EVERY TIME YOU REFILL OR CHANGE YOUR GAS TANK. NEVER LEAVE YOUR PROPANE TANK OPEN WHILE NOT IN USE. NEVER LEAVE THE CONTROL KNOBS OPEN WHILE NOT IN USE. ALWAYS OPEN YOUR BBQ LID BEFORE ATTEMPTING TO LIGHT YOUR BBQ .

GRILL COOKING TIPS



⚠ WARNING ⚠

TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.



USDA SAFE MINIMUM INTERNAL TEMPERATURES

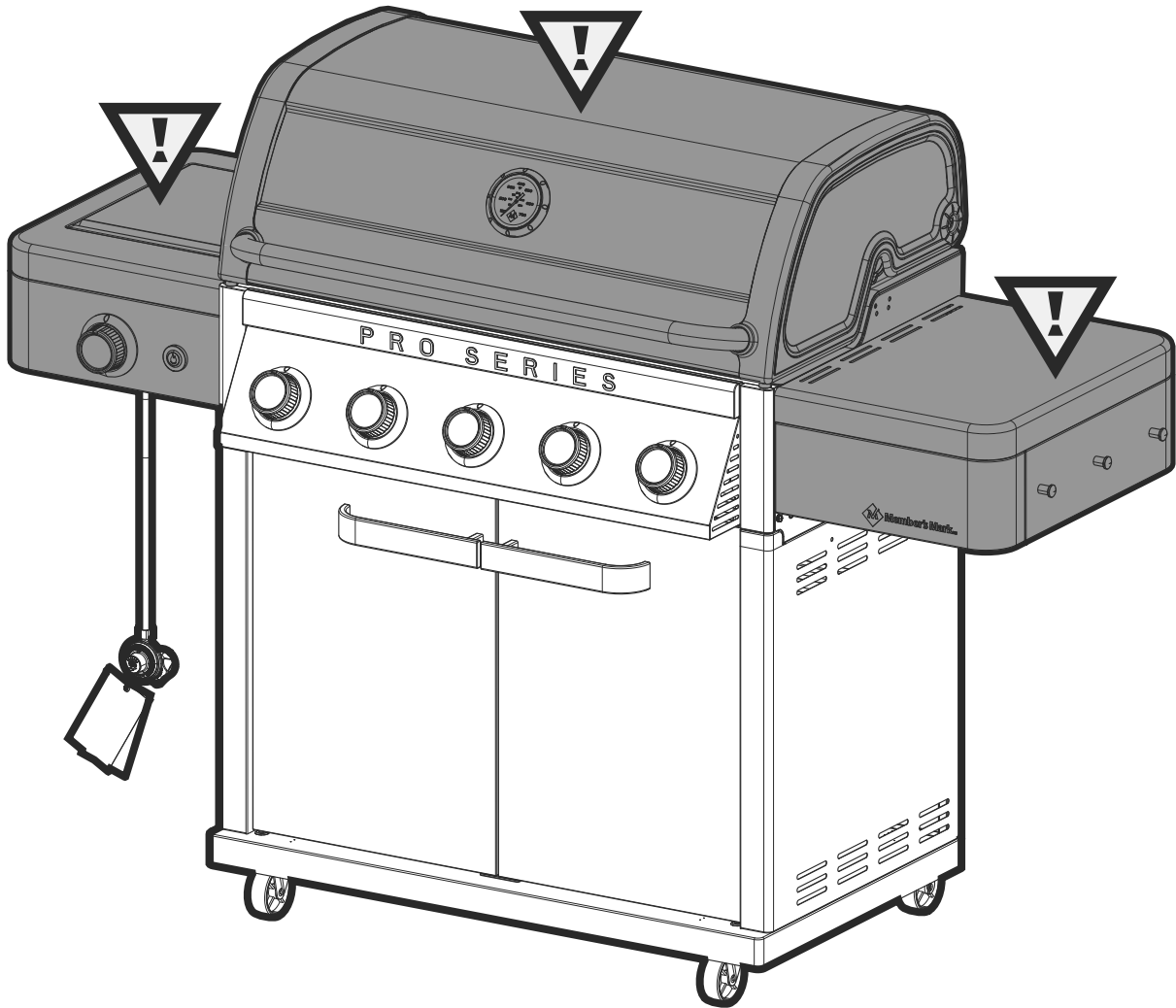
Fish	145° F (63° C)
Pork	160° F (71° C)
Egg Dishes	160° F (71° C)
Steaks and Roasts of Beef, Veal or Lamb	145° F (63° C)
Ground Beef, Veal or Lamb	160° F (71° C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F (74° C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165° F (74° C)

USDA Food Safety and Inspection Service



WARNING: TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE ABOVE. USDA SAFE MINIMUM INTERNAL TEMPERATURES FISH 145° F (63° C), PORK 160° F (71° C), EGG DISHES 160° F (71° C), STEAKS AND ROASTS OF BEEF, VEAL OR LAMB 145° F (63° C), GROUND BEEF, VEAL OR LAMB 160° F (71° C), WHOLE POULTRY (TURKEY, CHICKEN, DUCK, ETC.) 165° F (74° C), GROUND OR PIECES POULTRY (CHICKEN BREAST, ETC.) 165° F (74° C).

⚠ WARNING HOT SURFACES



WARNING: EXTERIOR SURFACES WILL BECOME VERY HOT. TO PREVENT BURNS, ALWAYS WEAR INSULATED PROTECTIVE BARBECUE MITTS WHEN WORKING AT THE BARBECUE.

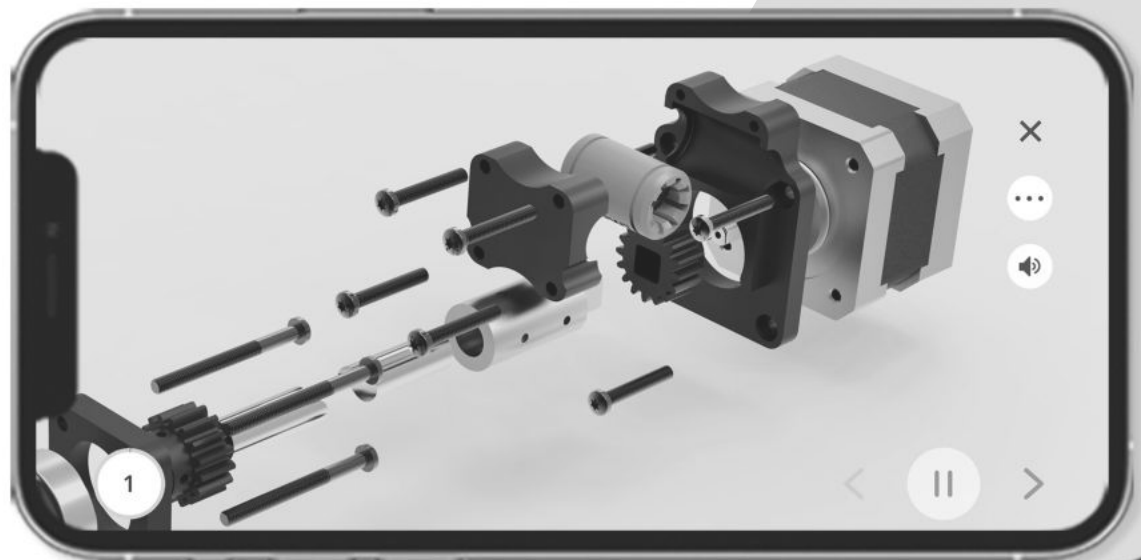
- KEEP AWAY FROM COMBUSTIBLE MATERIALS.
- KEEP CHILDREN AND PETS AWAY FROM THIS GAS-FIRED BARBECUE.
- AVOID DANGEROUS FIRES: DO NOT LEAVE YOUR BARBECUE UNATTENDED WHILE IN OPERATION.

IMPORTANT










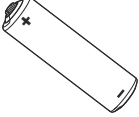







Scan for easy 3D instructions

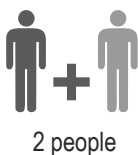
Download the BILT app before you begin



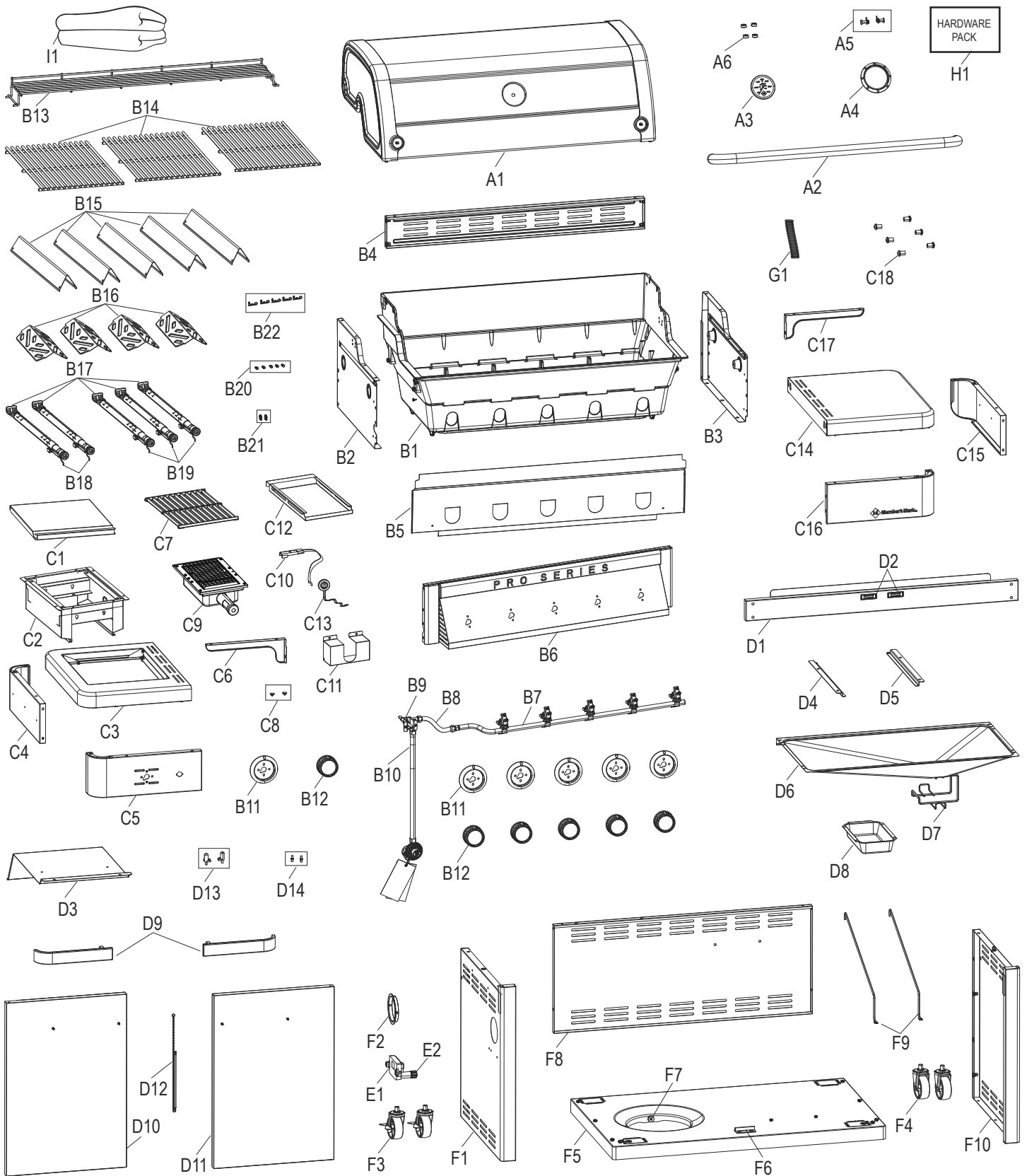
HARDWARE PACK

Key	Description	Picture	Qty
A	1/4"-20UNC x18 Screw		6
B	1/4"-20UNC x 13 Screw		24
C	NO.10-24UNC x13 Screw		38
D	NO.8-32UNC X10 Screw		2
E	ST4.8X10 Tapping Screw		2
F	NO.5-40 X 10 Screw		6
G	ST4.2X20 Tapping Screw		1
H	Bezel, Knob		1
I	Knob		1
J	AA Battery		1
K	Caster Pin		1
L	Spacer, Door Handle		4
M	ST4.2X10 Tapping Screw		2
N	Φ5 Washer		2
O	Connector		1

TOOLS REQUIRED



EXPLODED DIAGRAM FOR G62302



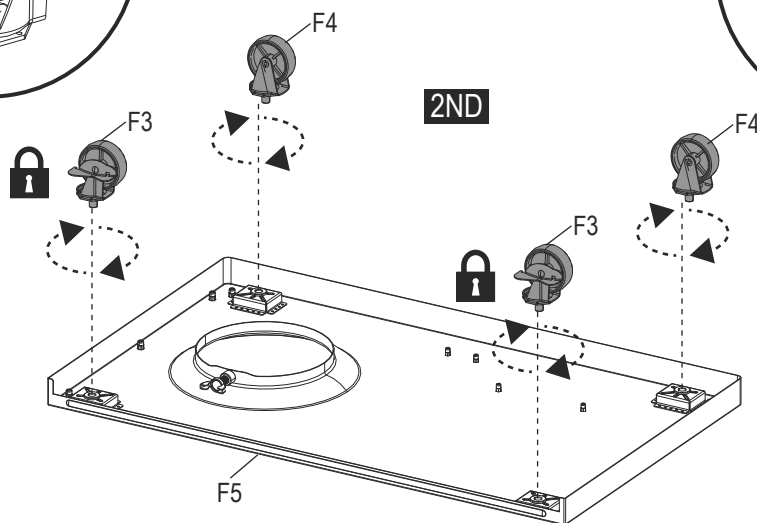
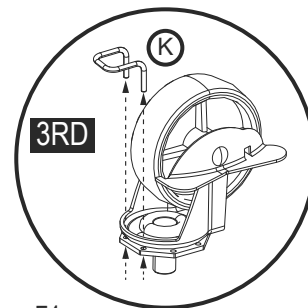
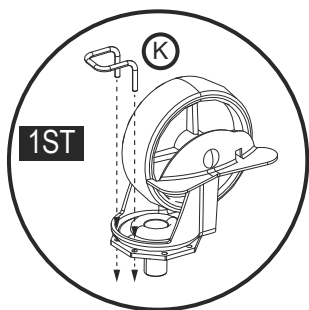
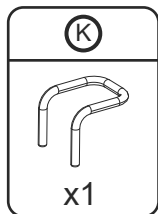
PARTS LIST FOR G62302

Key	Qty	Description	Part No.
A1	1	TOP LID	G623-0008-C1
A2	1	HANDLE, TOP LID	G623-0011-C1
A3	1	TEMPERATURE GAUGE	G623-0013-C1
A4	1	BEZEL, F/ TEMPERATURE GAUGE	G532-0006-C1
A5	1	TOP LID HARDWARE	G545-0025-C1
A6	4	LID BUMPER, F/TOP LID	G527-0002-C1
B1	1	FIREBOX	G623-0003-C2
B2	1	LEFT END CAP, FIREBOX	G545-0300-C1
B3	1	RIGHT END CAP , FIREBOX	G545-0400-C1
B4	1	UPPER BACK PANEL	G623-0006-C1
B5	1	HEAT SHIELD, CONTROL PANEL	G623-0004-C1
B6	1	CONTROL PANEL	G623-1400-C1
B7	1	MANIFOLD ASSEMBLY LP	G623-1300-C1
B8	1	METAL HOSE	G401-0068-C1
B9	1	SIDE BURNER VALVE_LP	G623-0025-C1
B10	1	REGULATOR	G545-0045-C1
B11	6	BEZEL	G363-0026-C1
B12	6	KNOB	G532-7600-C1
B13	1	WARMING RACK	G623-0016-C1
B14	3	COOKING GRATE	G623-0015-C1
B15	5	HEAT TENTS	G623-0026-C1
B16	4	BAFFLE, F/FIREBOX	G545-0026-C1
B17	5	BURNER	G545-1900-C1
B18	2	ELECTRODE W/WIRE 25.59"	G545-0015-C1
B19	3	ELECTRODE W/WIRE 37.4"	G545-0016-C1
B20	5	BURNER BRACE	G366-0045-C1
B21	2	RETENTION CLIP F/ WIRE	F801-0023-C1
B22	5	HITCH PIN	G545-0017-C1
C1	1	LID, F/ SEAR HOT PLATE	G532-0029-C2
C2	1	FIREBOX, F/ SEAR HOT PLATE	G535-3500-C1
C3	1	SEAR HOT PLATE SHELF	G623-0029-C1
C4	1	SHELF SIDE SUPPORT, LEFT	G623-0800-C1
C5	1	SHELF FASCIA, LEFT	G623-0700-C1
C6	1	REAR SHELF BRACE, LEFT	G623-0018-C1
C7	1	COOKING GRATE, SEAR HOT PLATE	G540-0039-C1
C8	1	RUBBER BUMPER, F/ SEAR HOT PLATE	G508-0033-C1
C9	1	SEAR HOT PLATE	G623-1600-C1
C10	1	ELECTRODE, F/ SEAR HOT PLATE	G623-0027-C1
C11	1	HOT PLATE VALVE BRACKET	G614-0073-C1
C12	1	GREASE TRAY, F/ SEAR HOT PLATE	G614-0075-C1

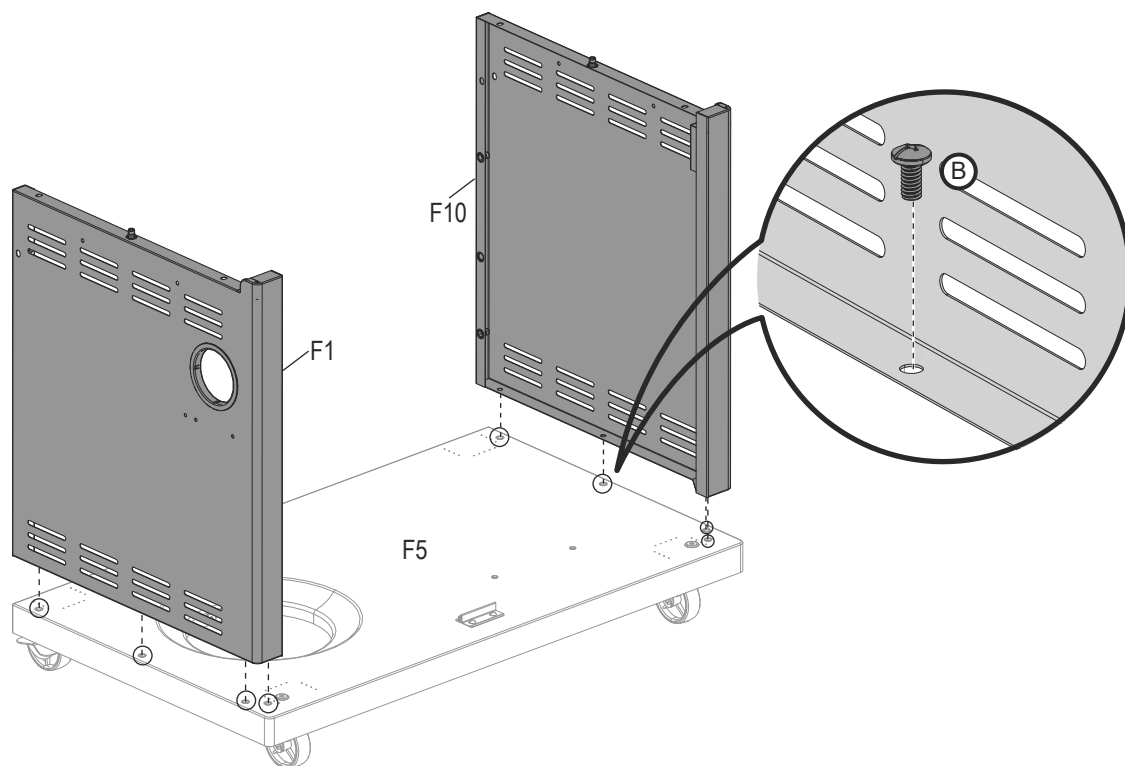
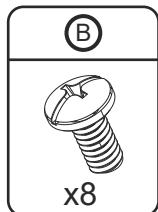
Key	Qty	Description	Part No.
C13	1	IGNITOR BUTTON	G532-0082-C1
C14	1	SIDE SHELF, RIGHT	G623-0019-C1
C15	1	SHELF SIDE SUPPORT, RIGHT	G623-1000-C1
C16	1	SHELF FASCIA,RIGHT	G623-0900-C1
C17	1	REAR SHELF BRACE, RIGHT	G623-0020-C1
C18	6	TOOL HOLDER	G474-0029-C1
D1	1	UPPER DOOR BRACE	G623-2300-C1
D2	2	MAGNET, DOOR	G527-0037-C1
D3	1	HEAT SHIELD, F/TANK	G545-0035-C1
D4	1	RAIL L, F/GREASE TRAY	G545-0030-C1
D5	1	RAIL R, F/GREASE TRAY	G545-0031-C1
D6	1	GREASE TRAY	G623-0017-C1
D7	1	HOLDER, GREASE CUP	G545-0033-C1
D8	1	GREASE CUP	G545-0034-C1
D9	2	HANDLE, F/ DOOR	G532-0026-C2
D10	1	LEFT DOOR, NO HANDLE	G623-6000-C1
D11	1	RIGHT DOOR, NO HANDLE	G623-6100-C1
D12	1	MATCH HOLDER	G545-0042-C1
D13	1	PIN (SPRING), DOOR	G362-0052-C1
D14	1	FIXED PIN, DOOR	G411-0053-C1
E1	1	ELECTRONIC IGNITION MODULE	G545-0049-C1
E2	1	CAP, F/ IGNITION MODULE	G545-0049-C2
F1	1	CART SIDE PANEL, LEFT	G623-2100-C1
F2	1	GROMMET	G501-0039-C1
F3	2	CASTER, LOCKING	G545-0002-C1
F4	2	CASTER, FIXED	G545-0003-C1
F5	1	BOTTOM SHELF	G623-0100-C1
F6	1	DOOR STOPPER	G545-0001-C1
F7	1	TANK SCREW	G505-0047-C1
F8	1	BACK PANEL	G623-0001-C1
F9	2	TANK EXCLUSION WIRE	G545-0005-C1
F10	1	CART SIDE PANEL, RIGHT	G623-2200-C1
G1	1	WIRE SLEEVE	G545-0050-C1
H1	1	HARDWARE PACK	G623-B002-C1
I1	1	COVER	G623-0005-C1

ASSEMBLY INSTRUCTIONS

1

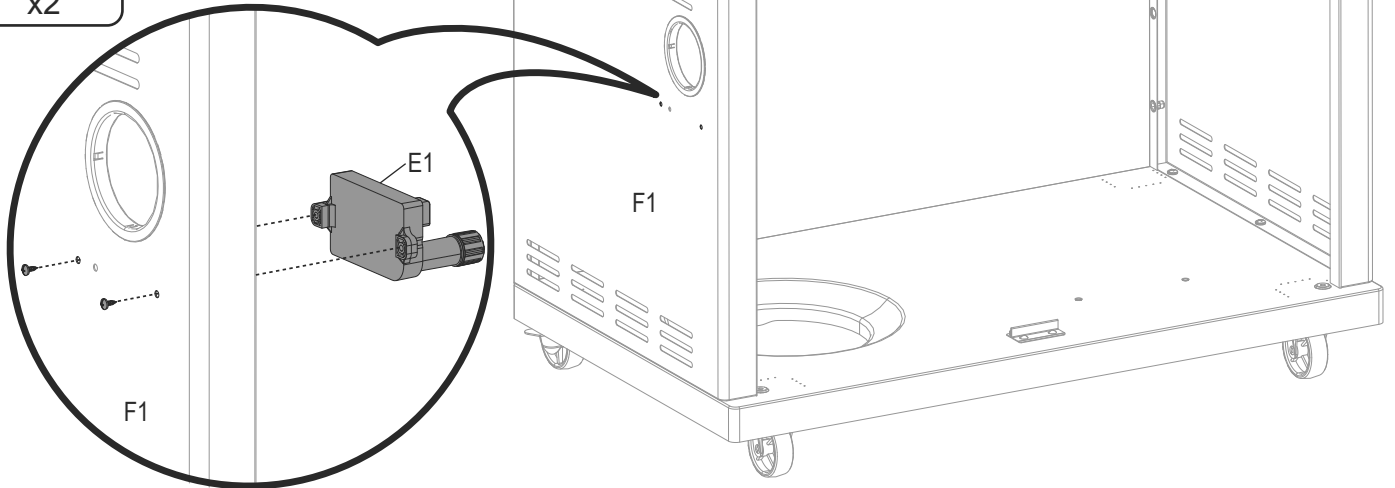
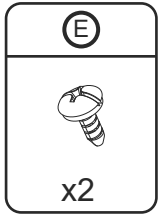


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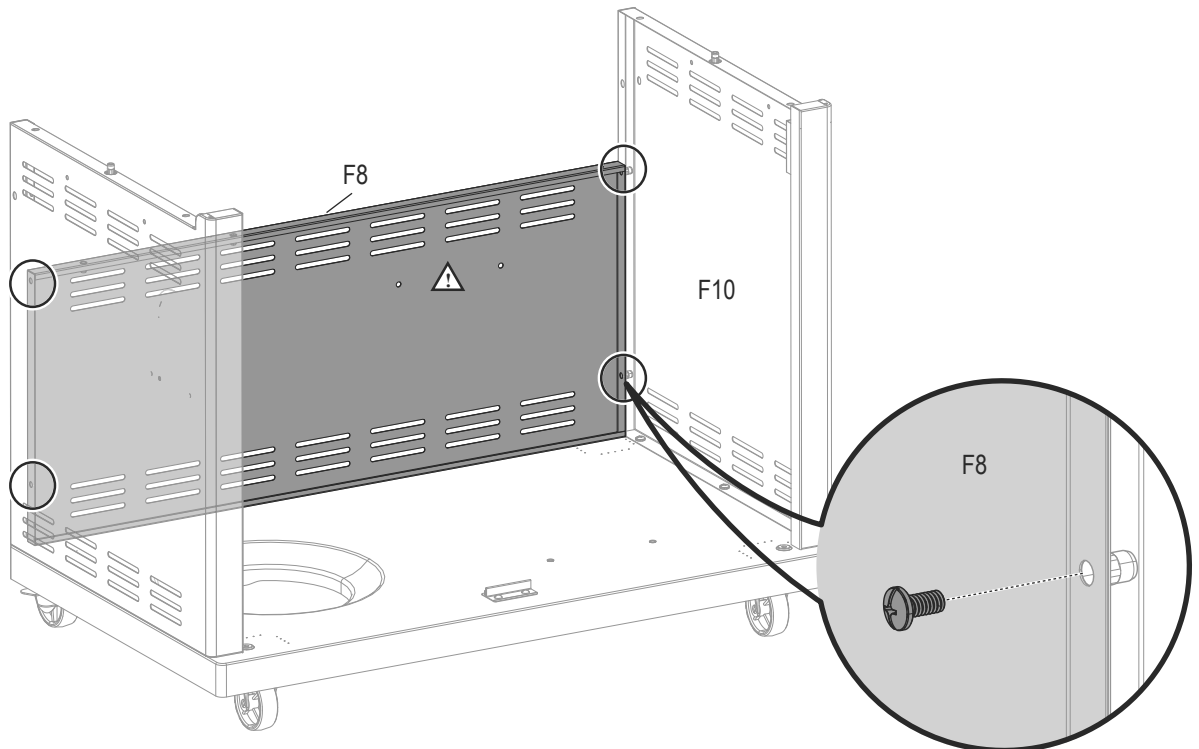
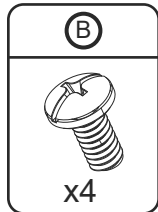


ASSEMBLY INSTRUCTIONS

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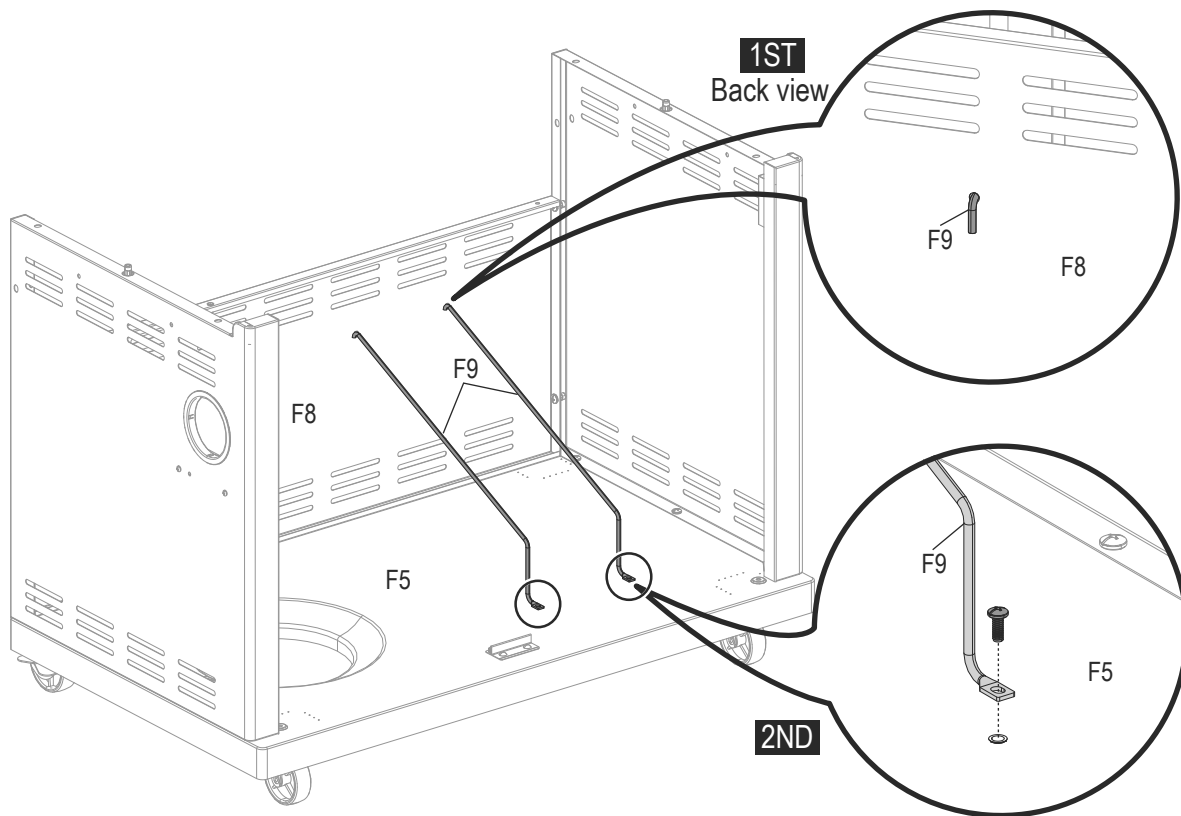
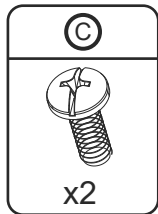


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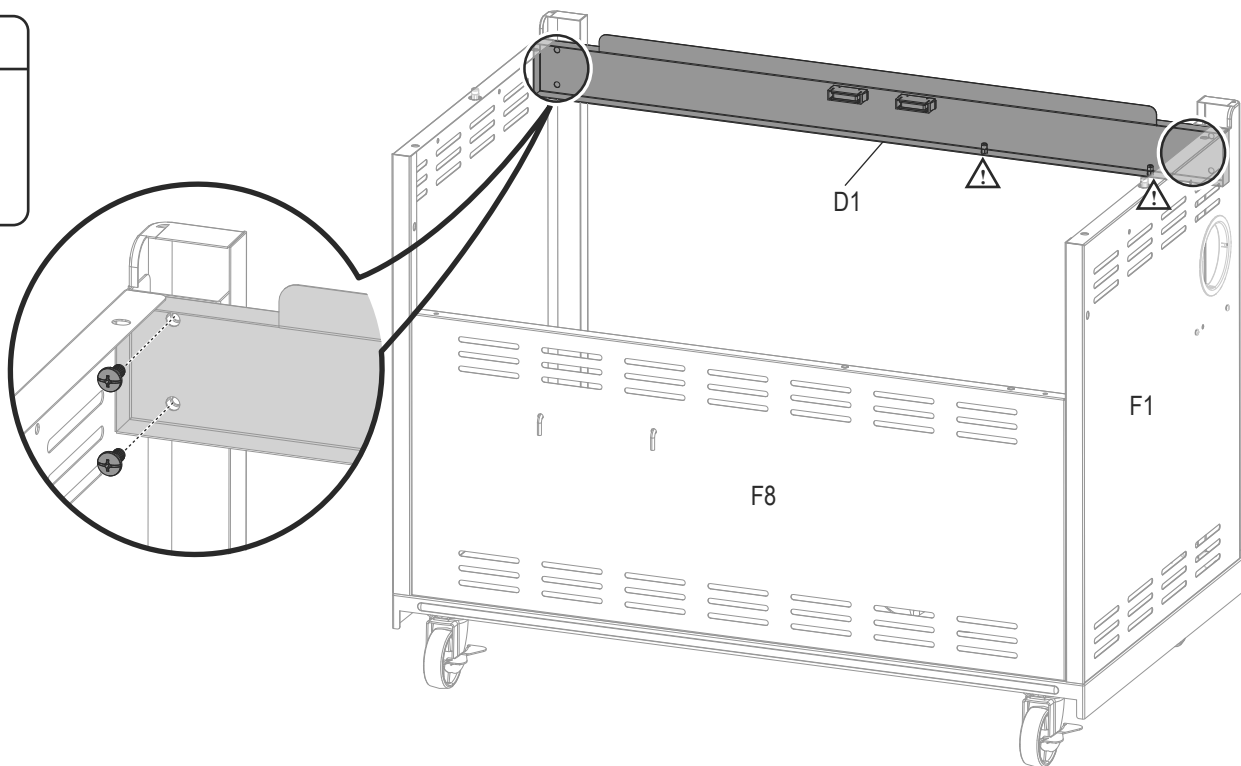
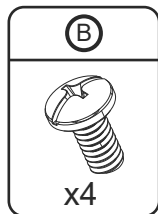


ASSEMBLY INSTRUCTIONS

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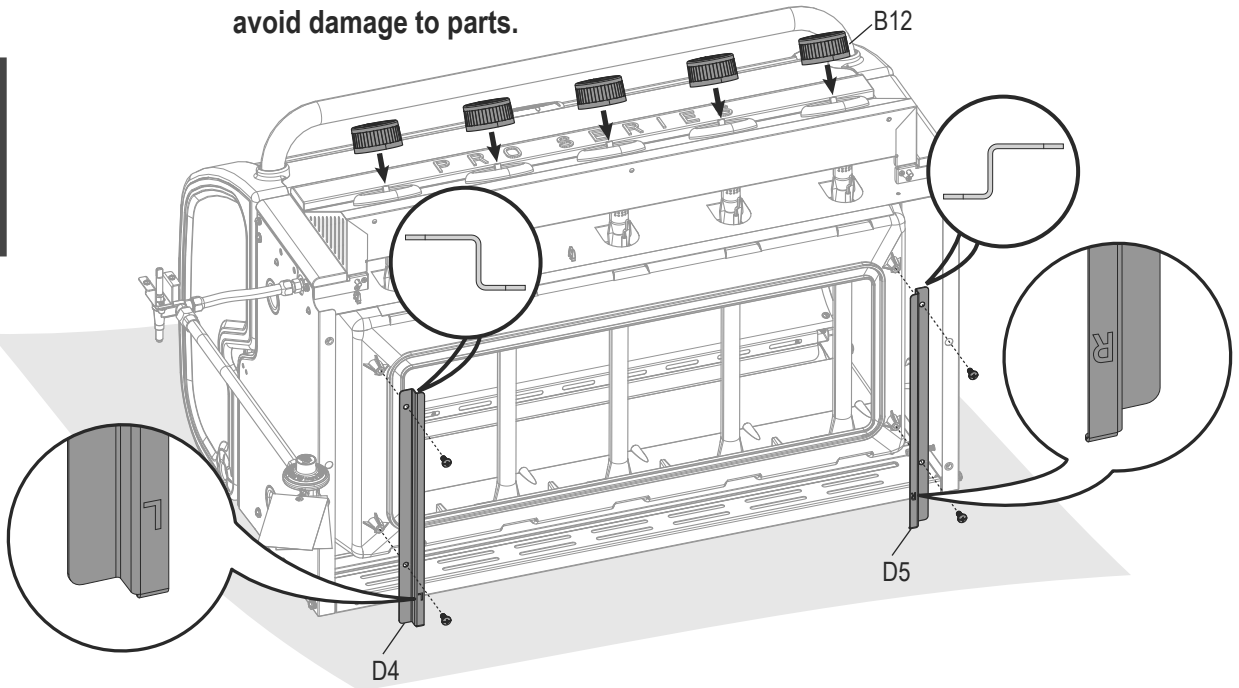
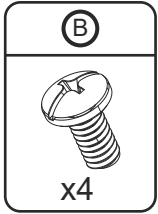
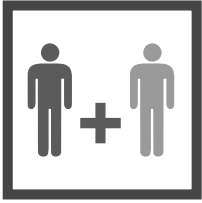
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ASSEMBLY INSTRUCTIONS

7

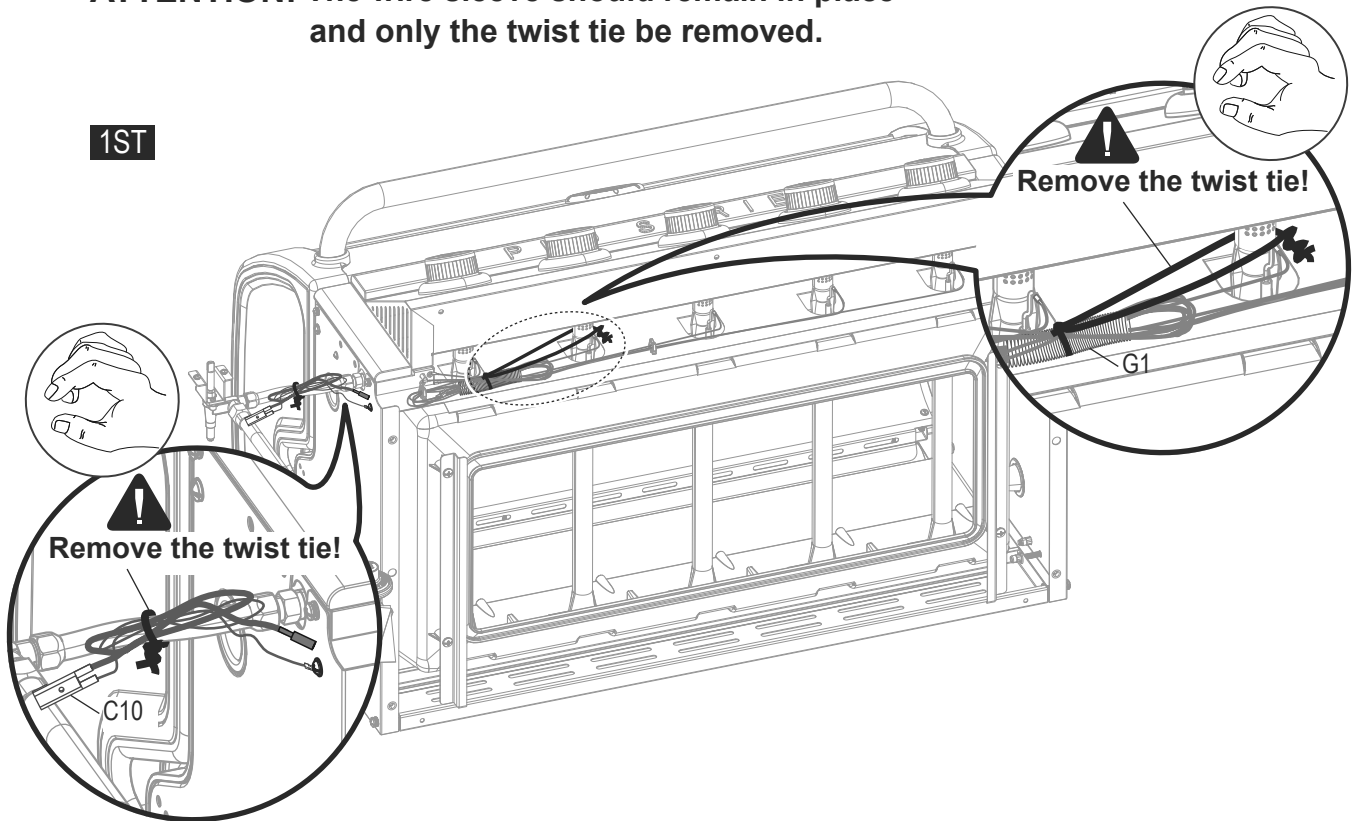
ATTENTION: Use of a tarp is recommended to avoid damage to parts.



8

ATTENTION: The wire sleeve should remain in place and only the twist tie be removed.

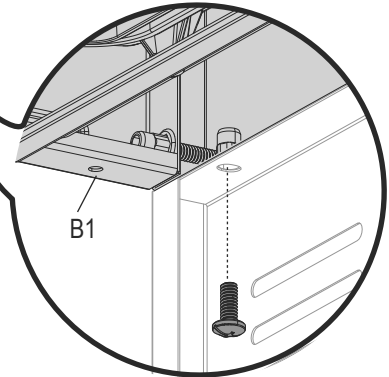
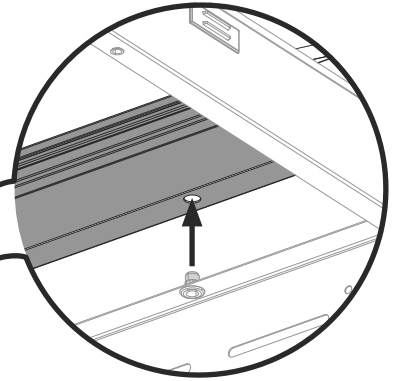
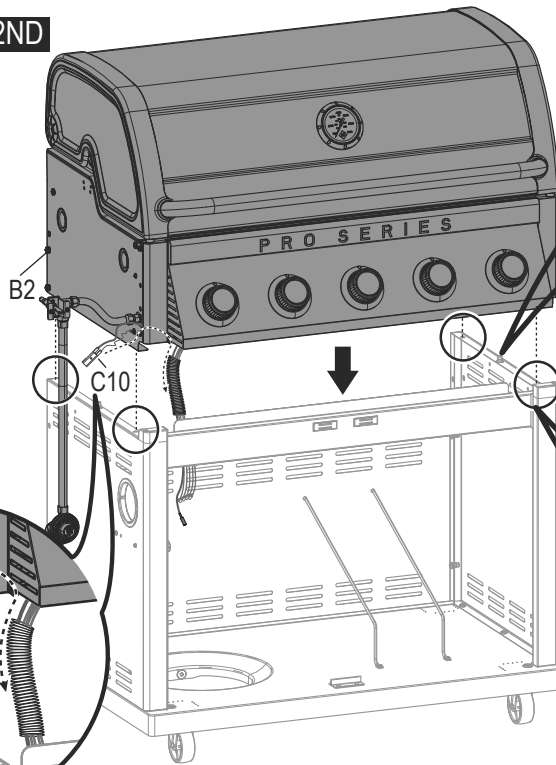
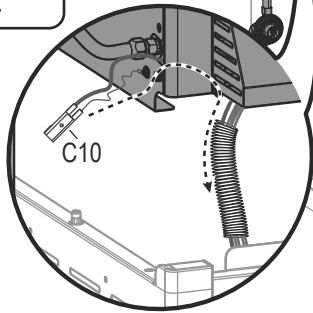
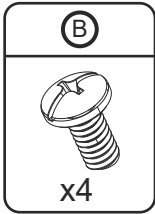
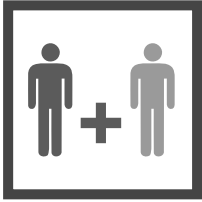
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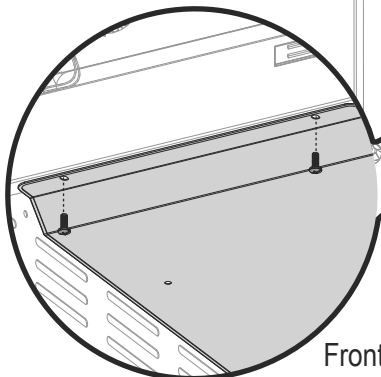
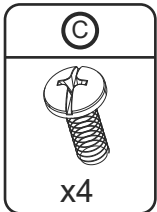
ASSEMBLY INSTRUCTIONS

8

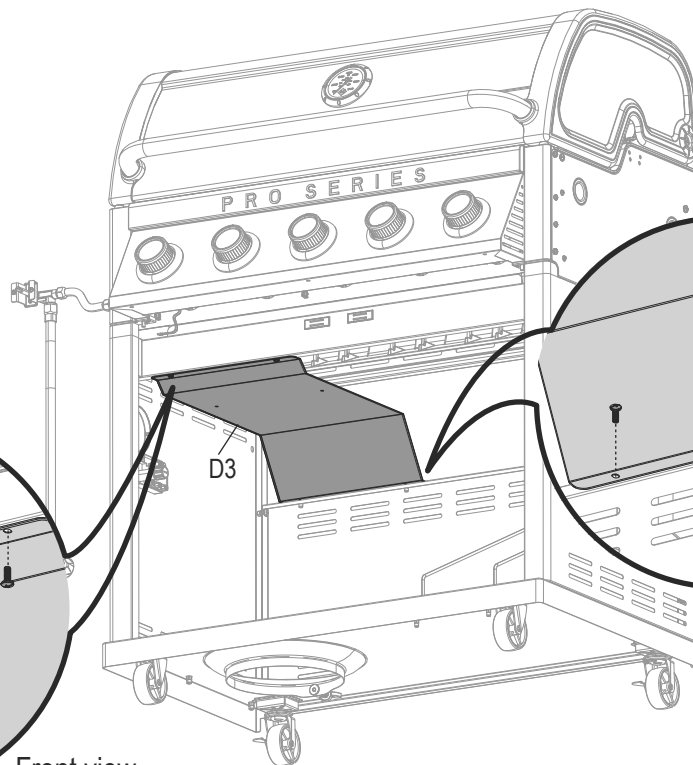
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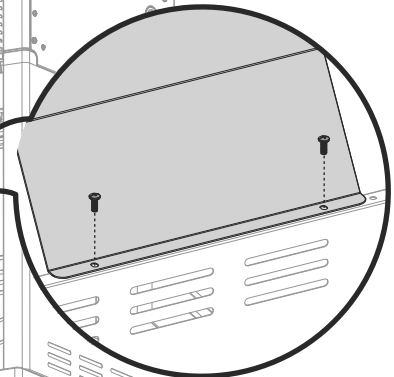
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Front view

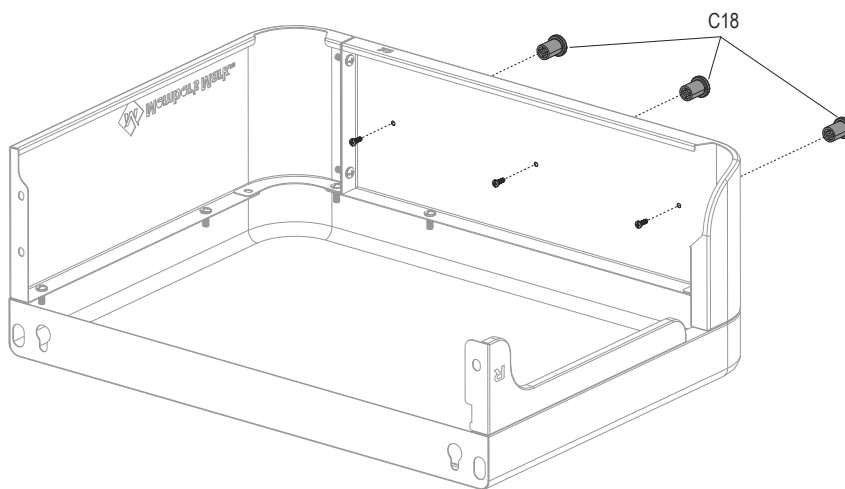
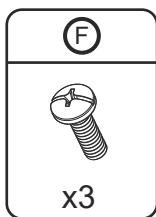
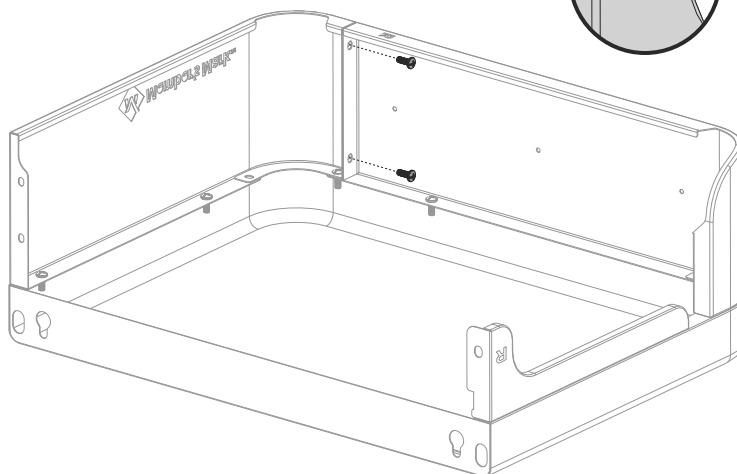
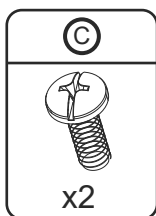
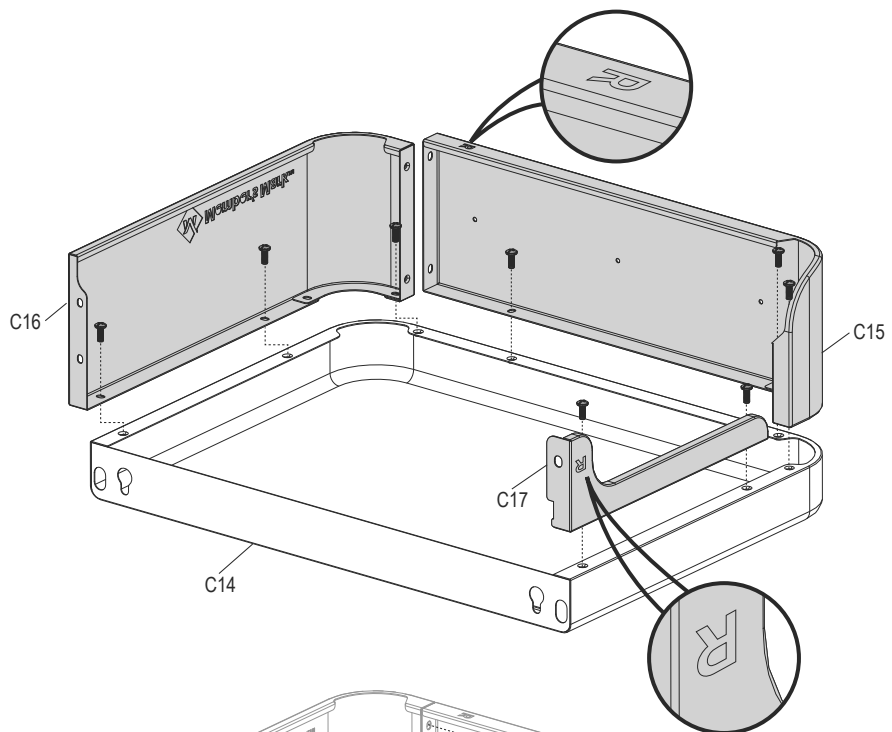
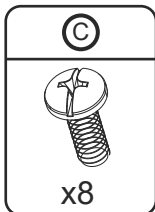


Back view



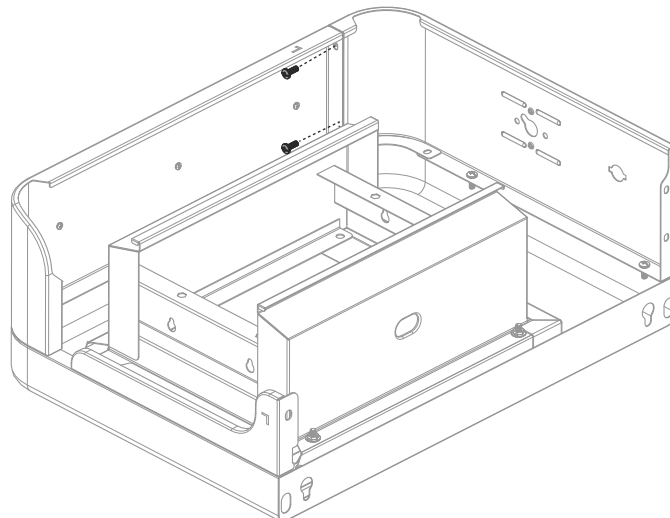
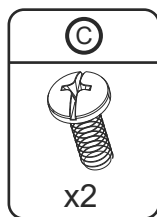
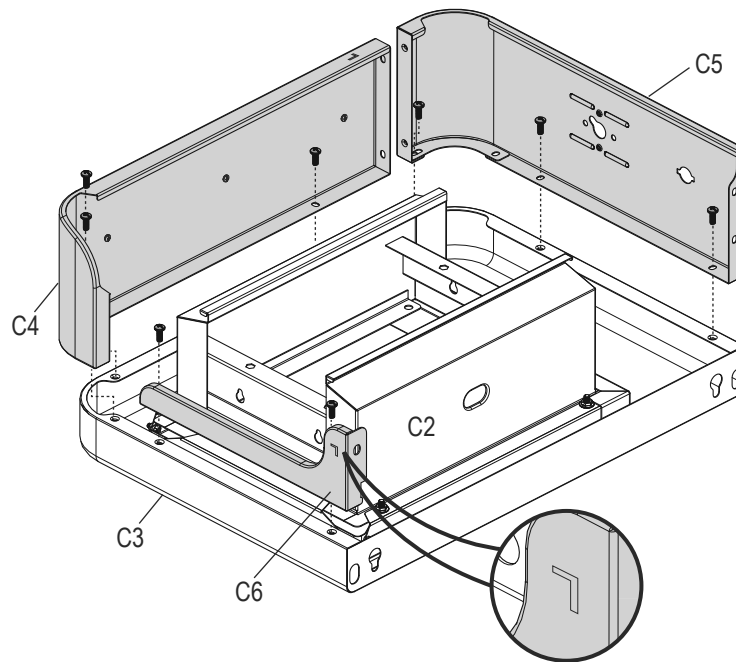
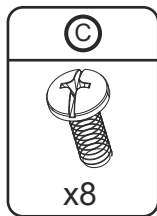
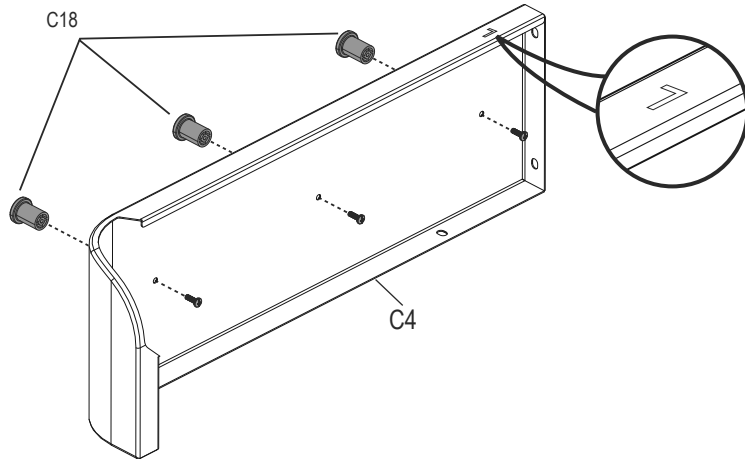
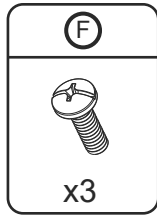
ASSEMBLY INSTRUCTIONS

10



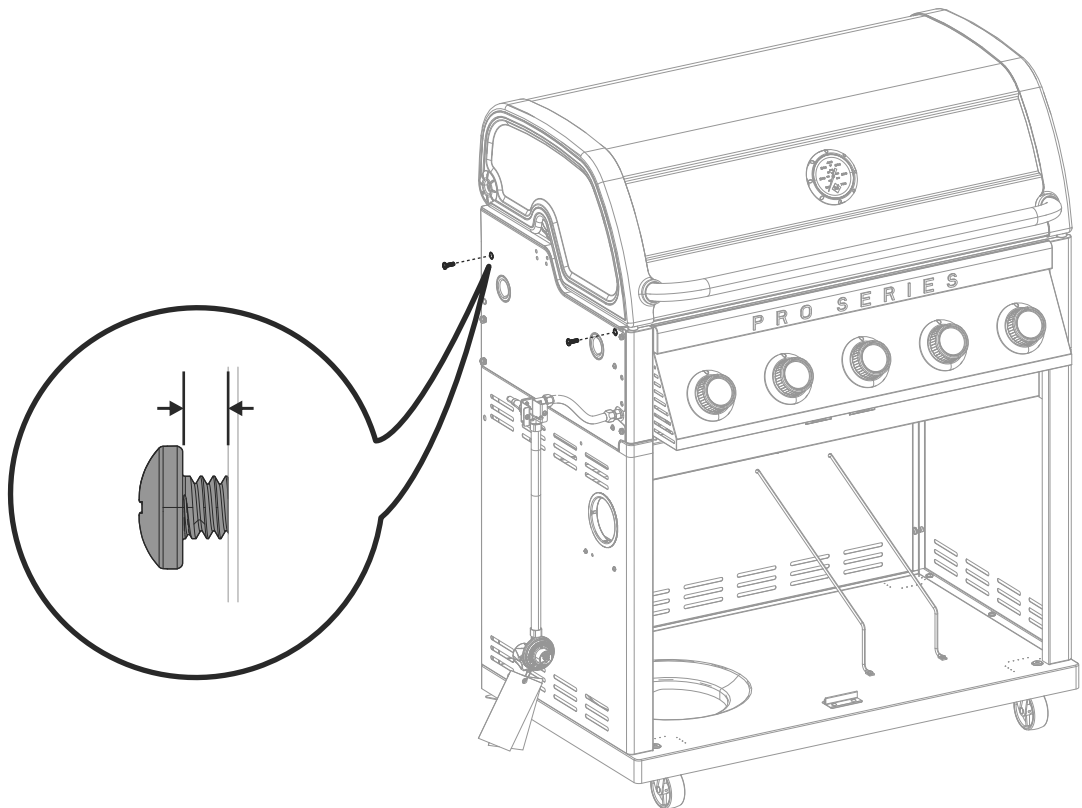
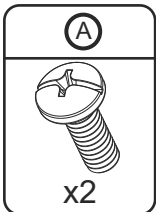
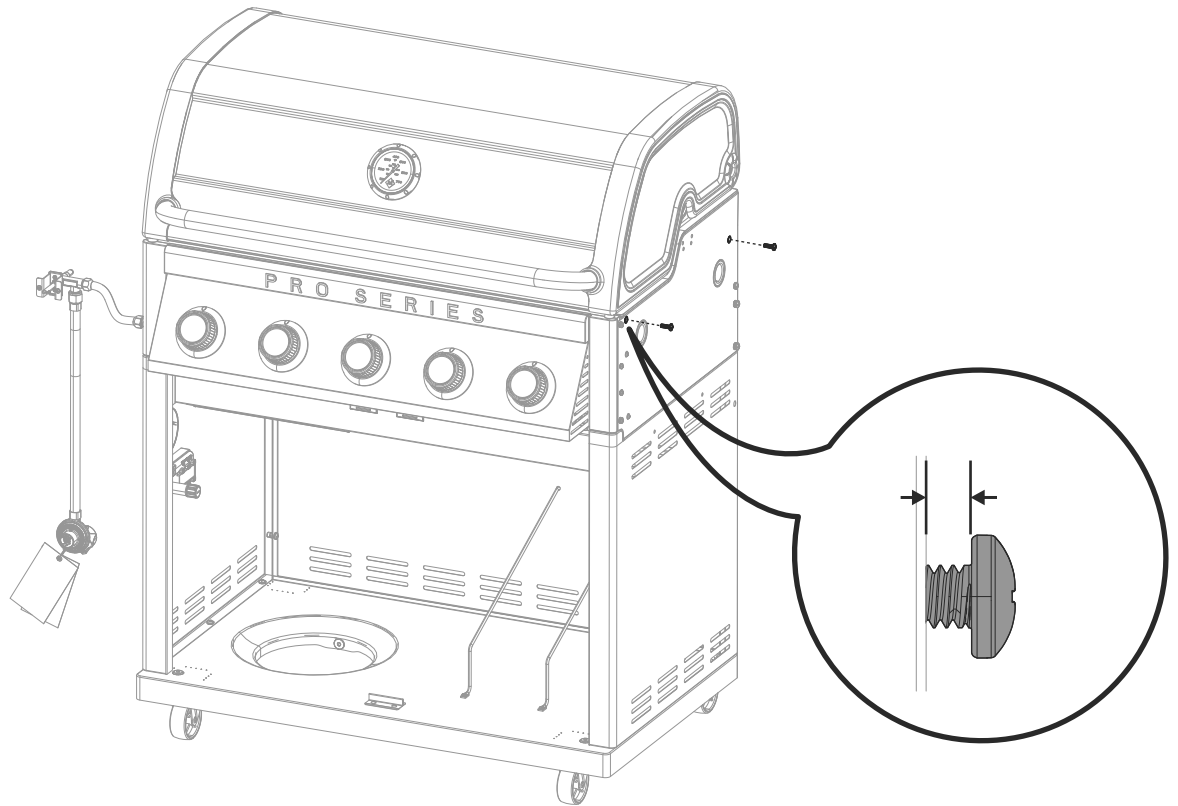
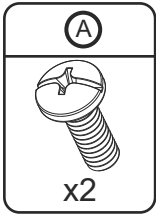
ASSEMBLY INSTRUCTIONS

11



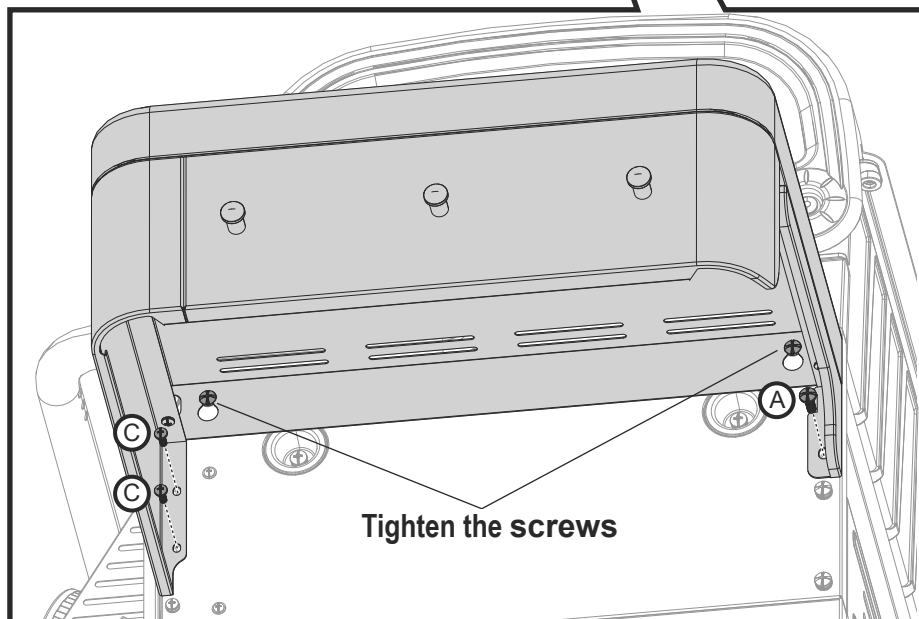
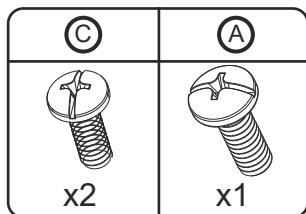
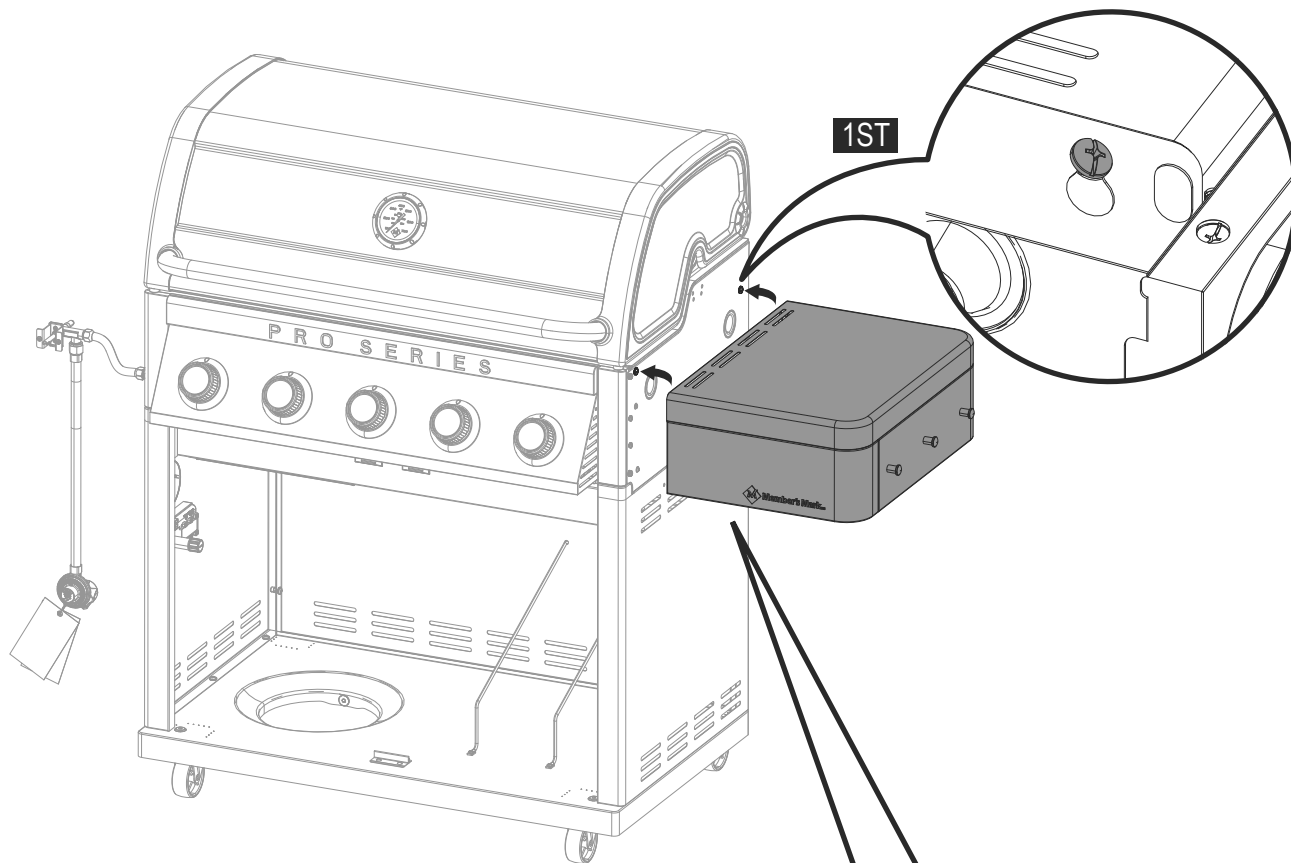
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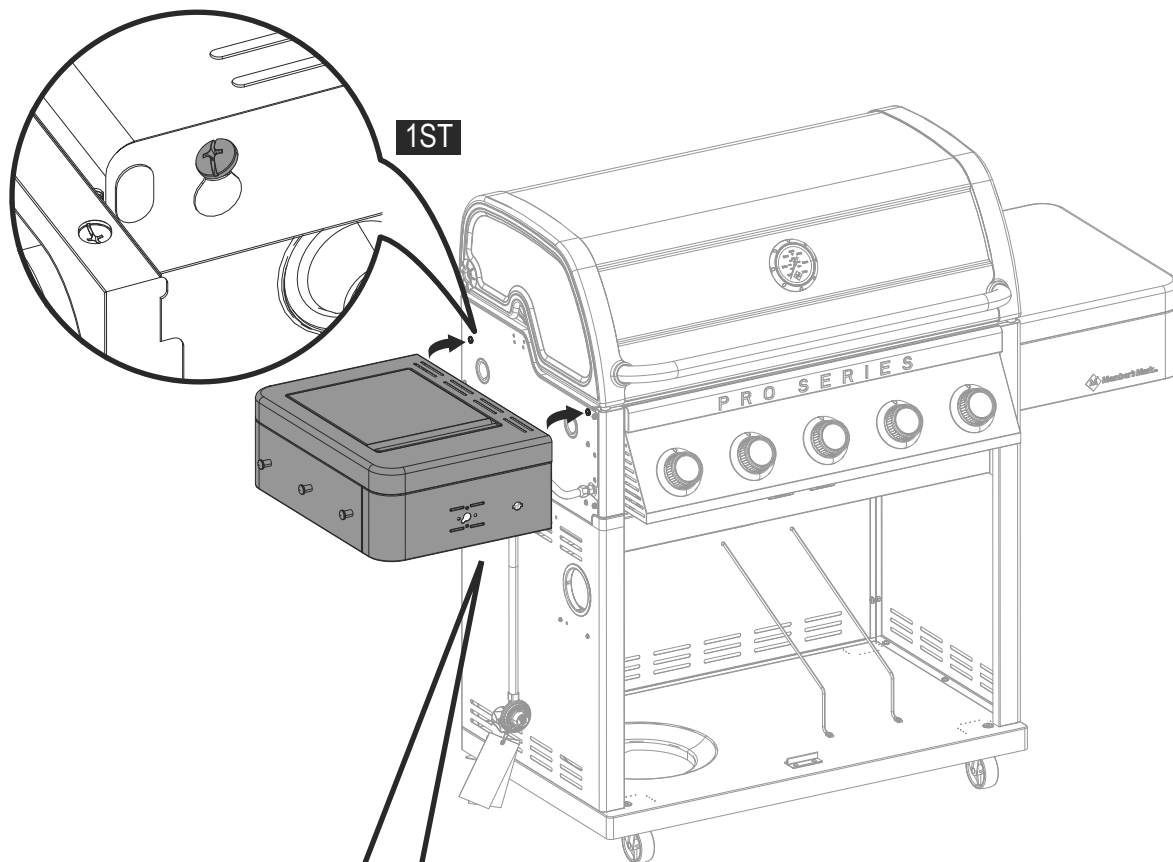
ASSEMBLY INSTRUCTIONS

13

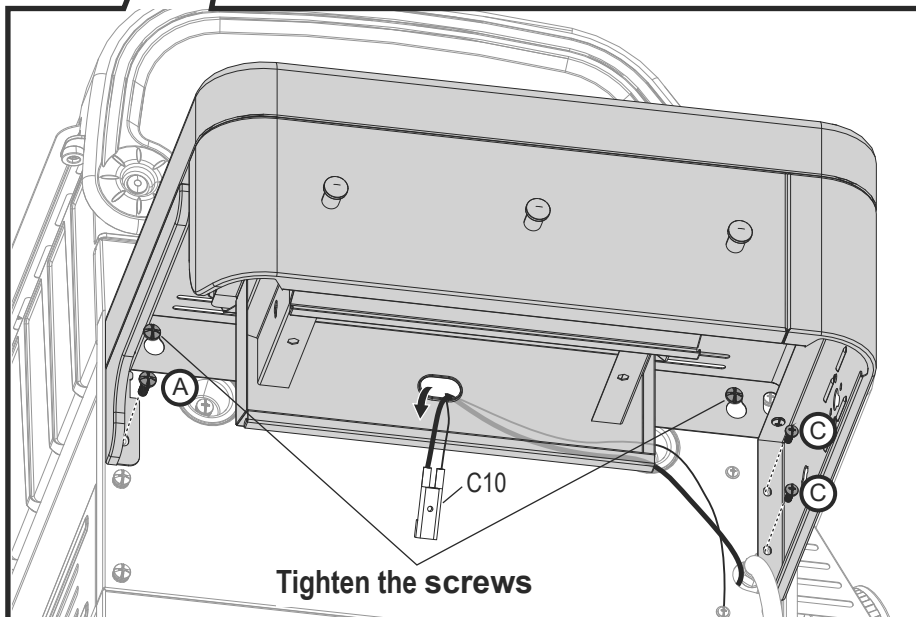
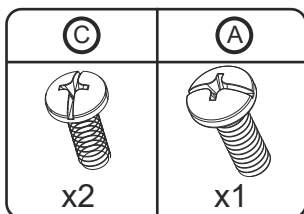


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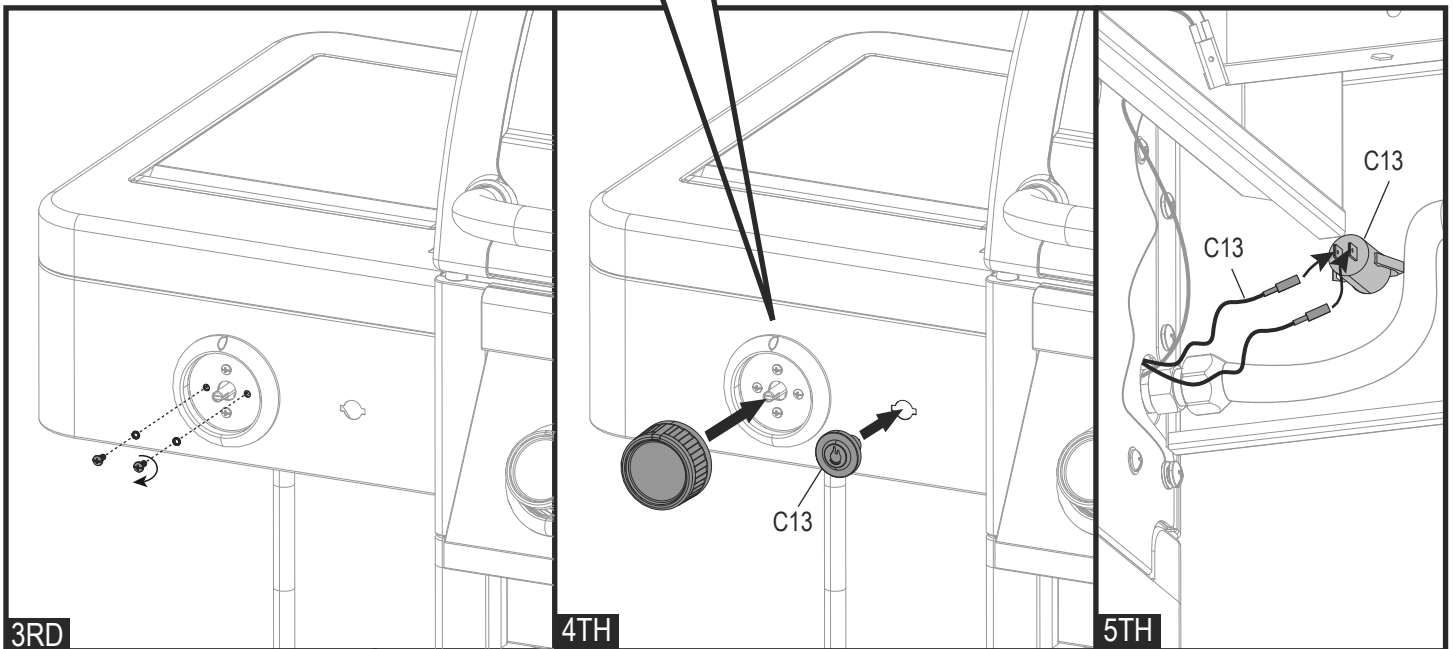
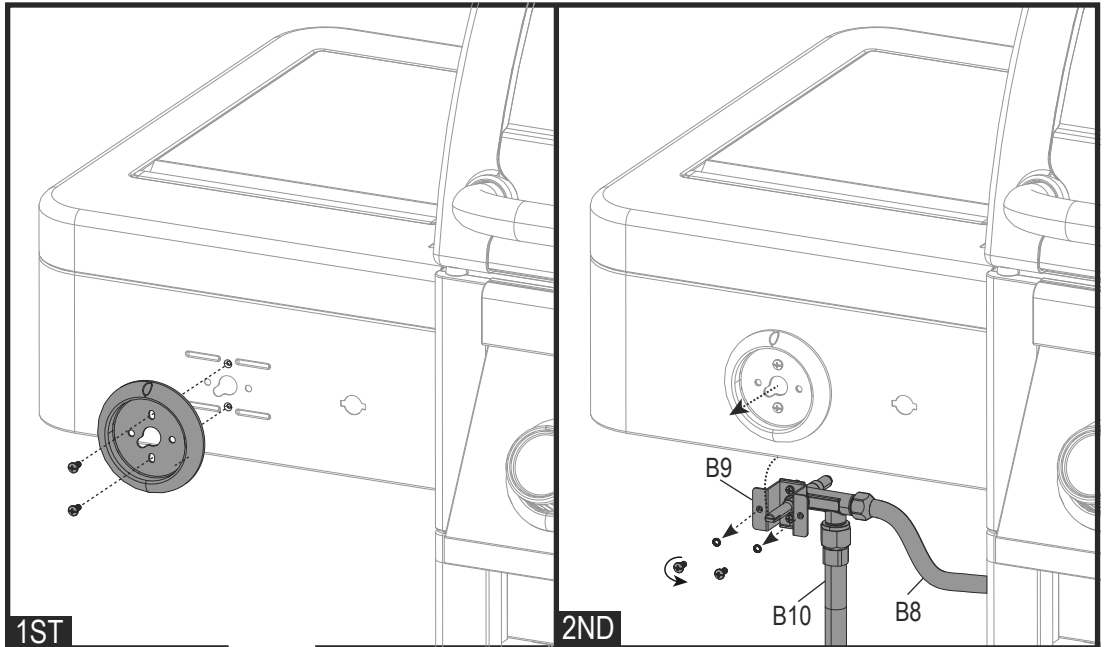
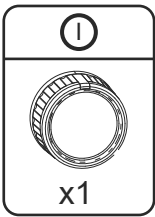
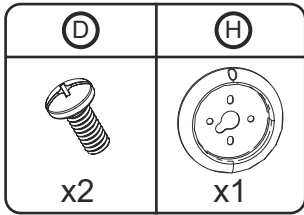


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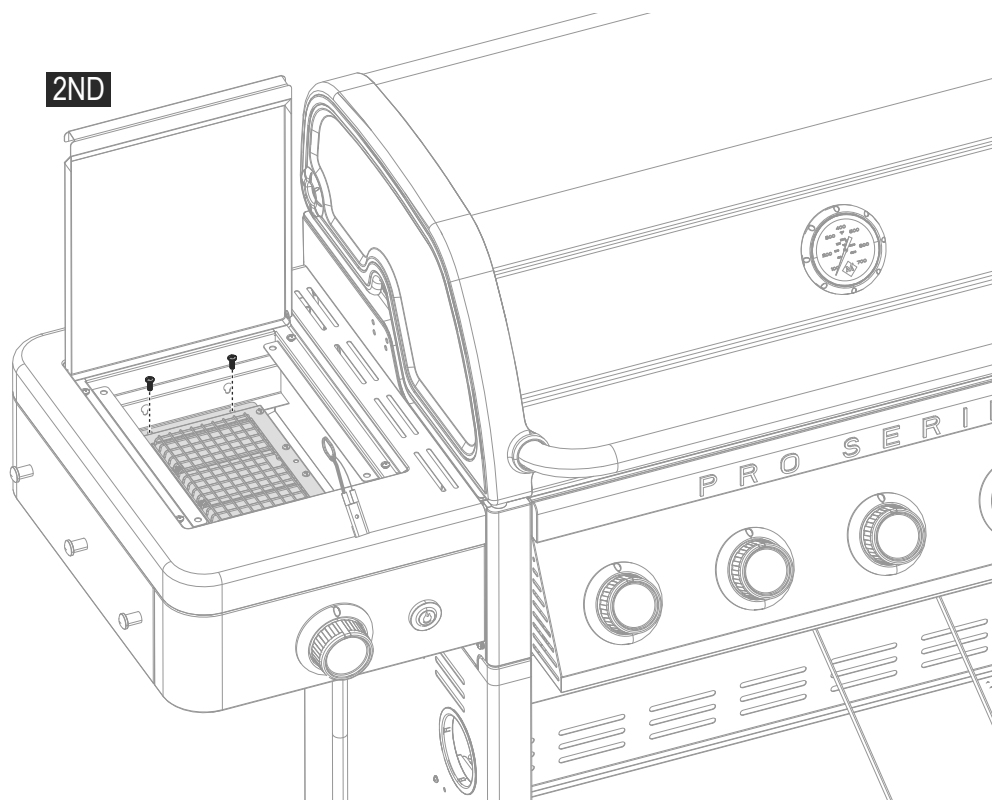
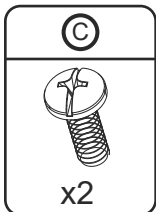
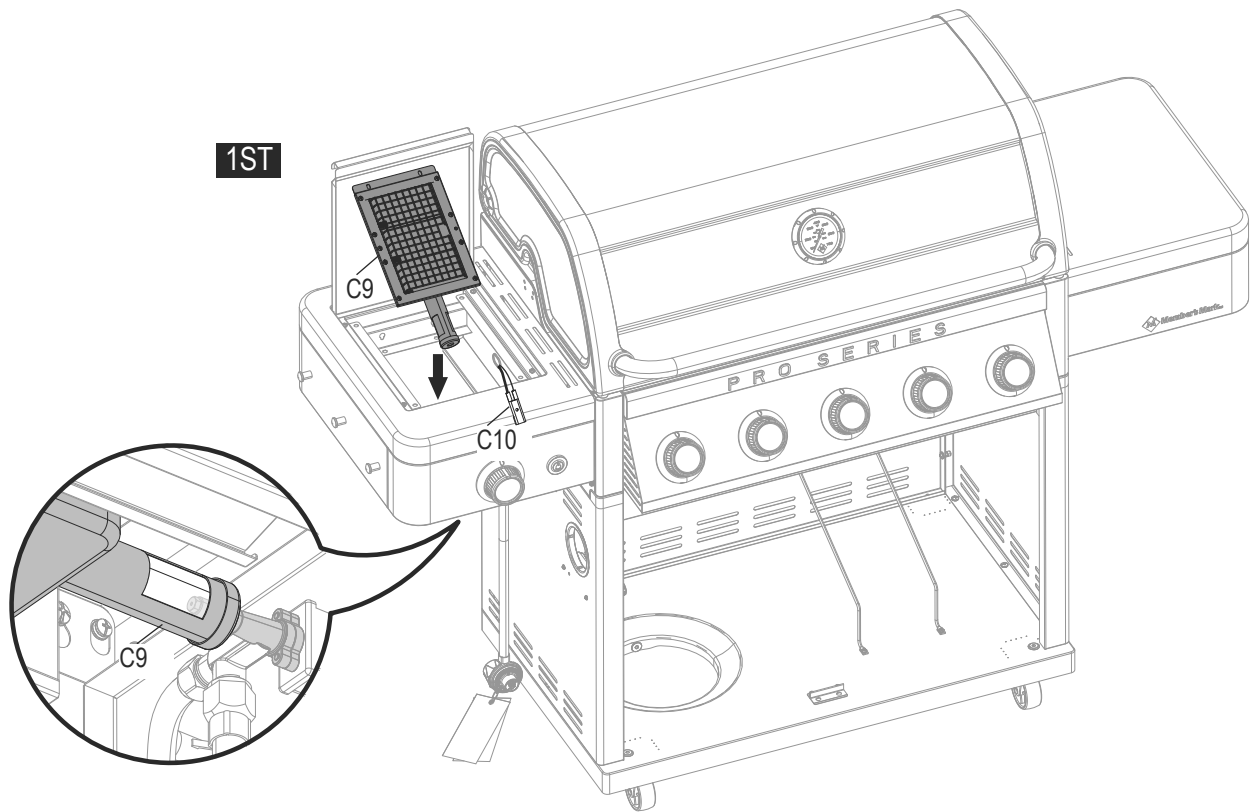
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15



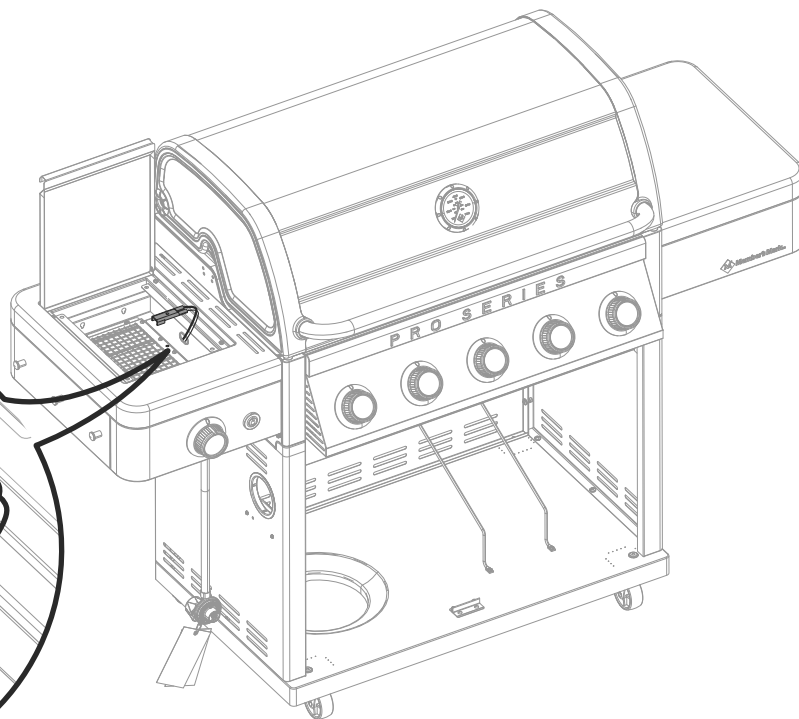
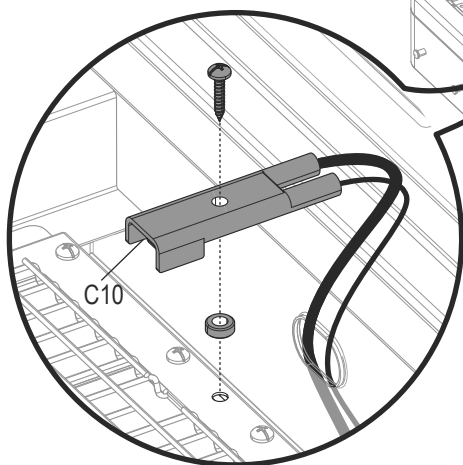
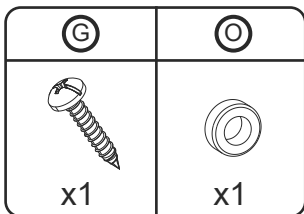
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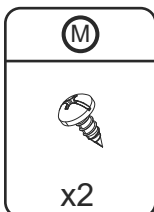


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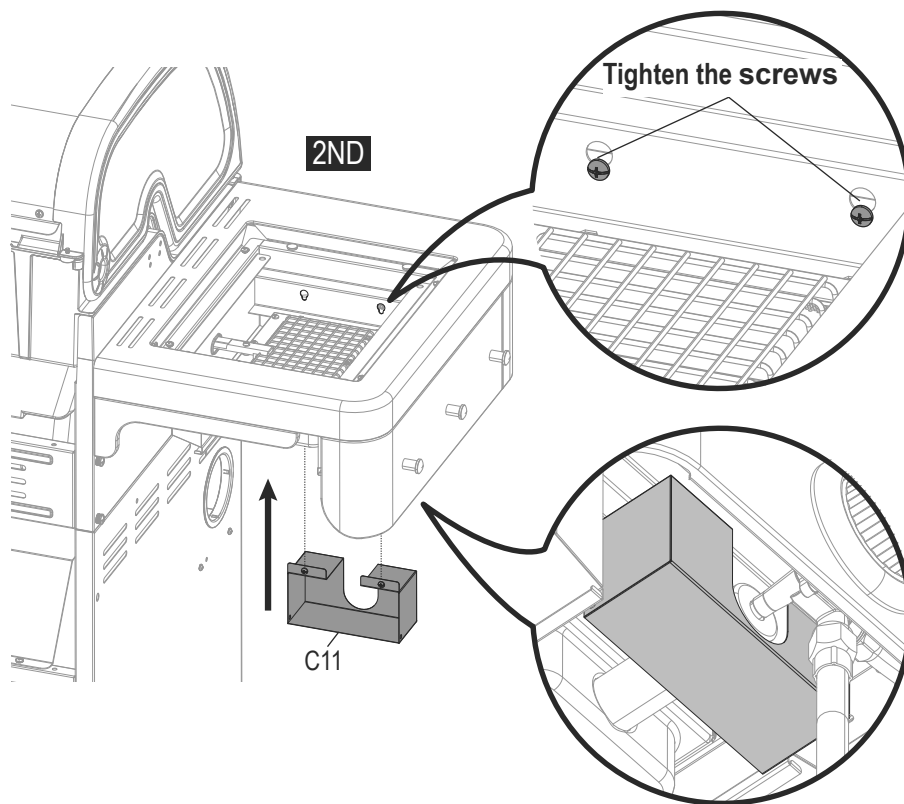
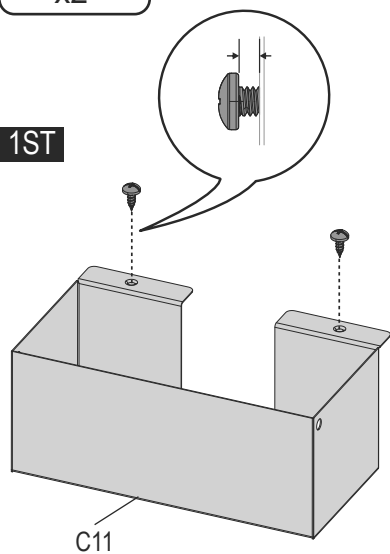
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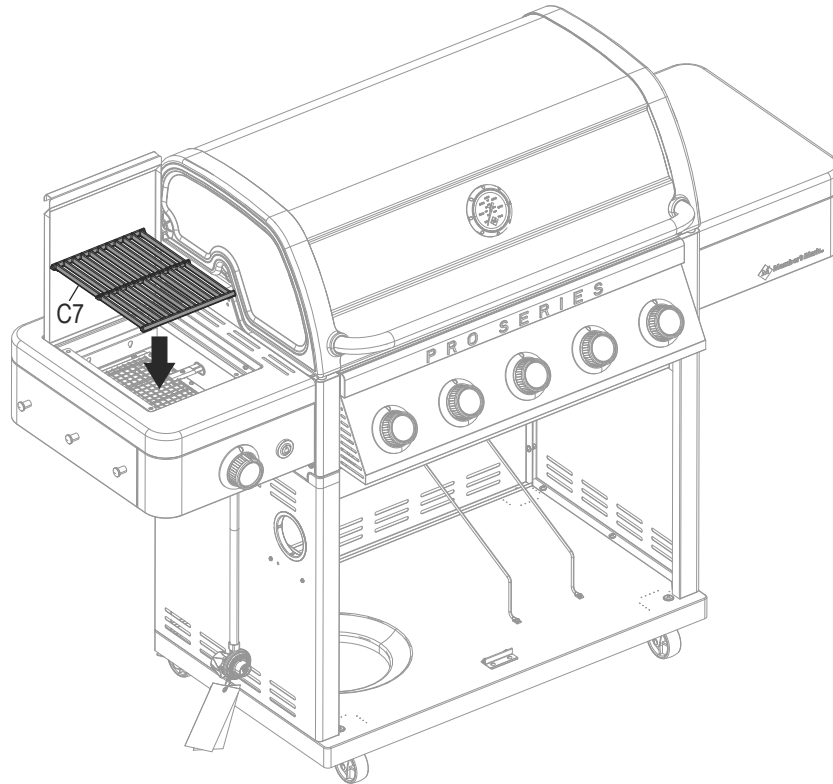


1ST

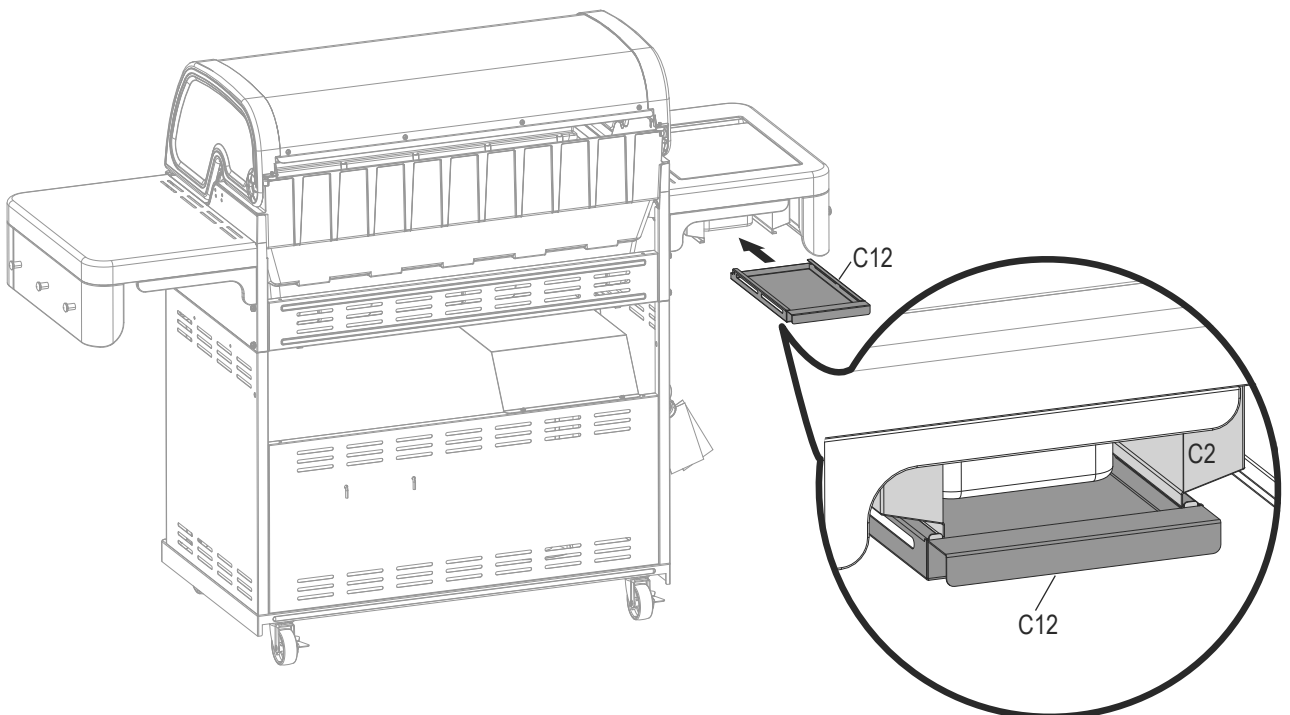


ASSEMBLY INSTRUCTIONS

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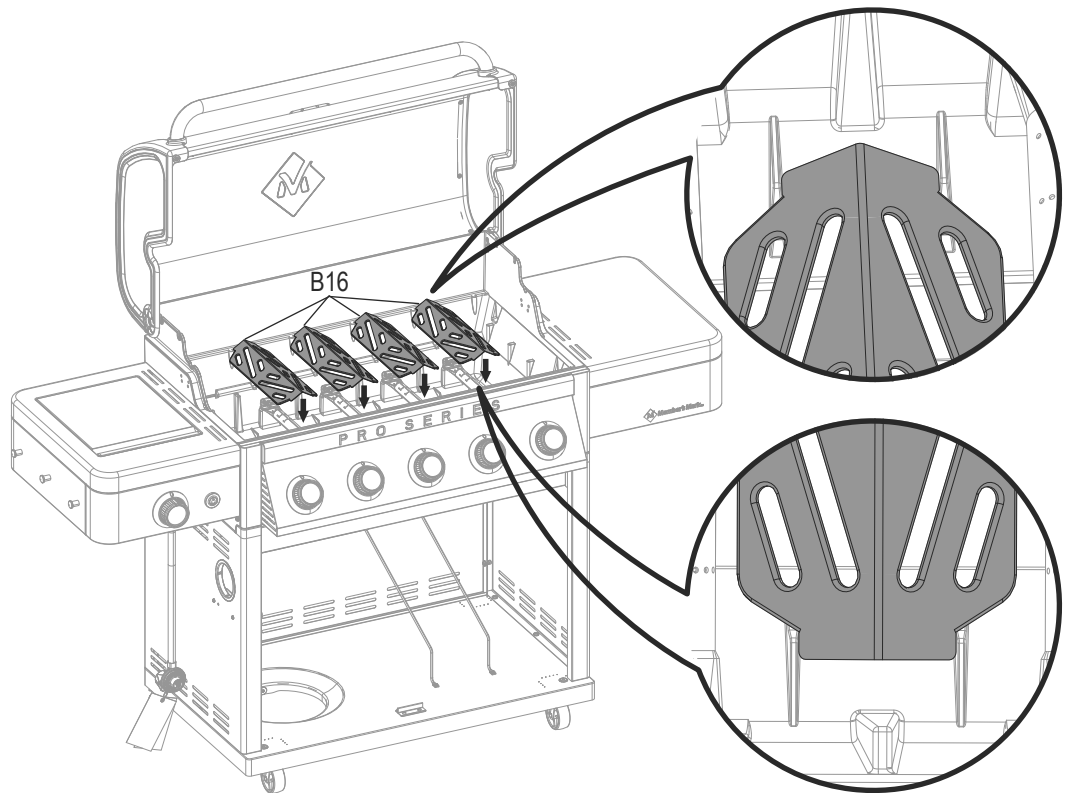


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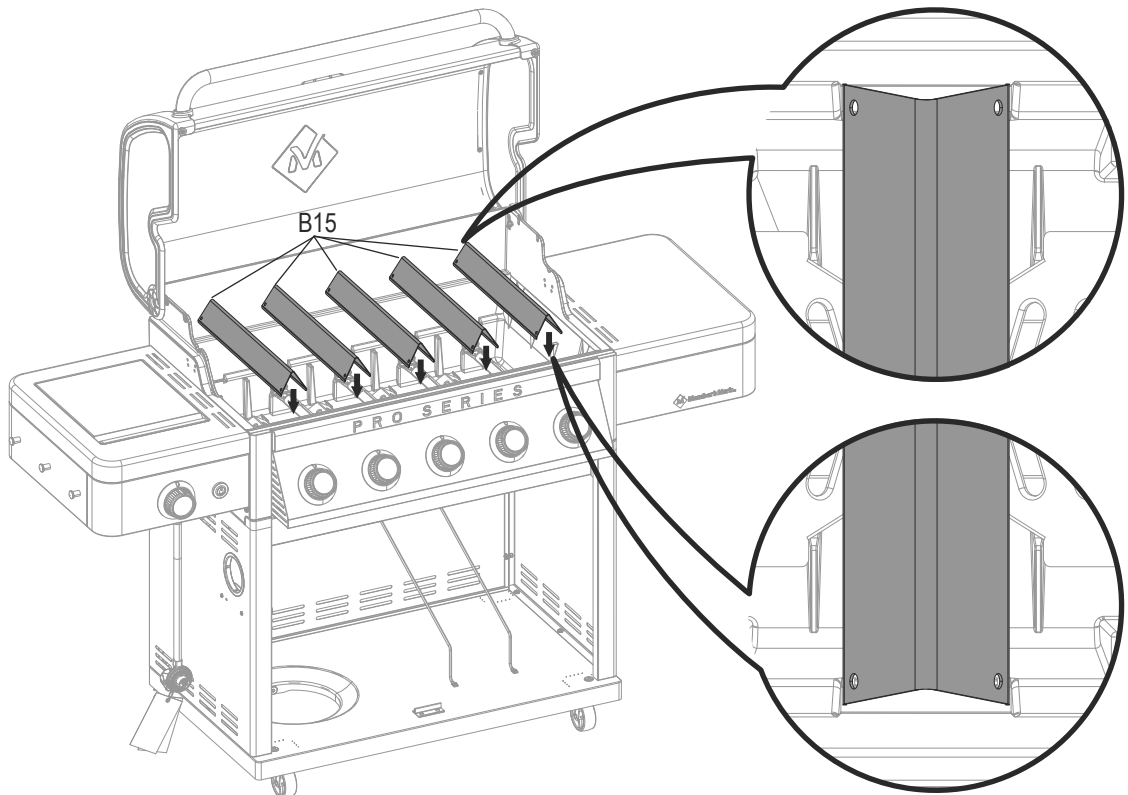


ASSEMBLY INSTRUCTIONS

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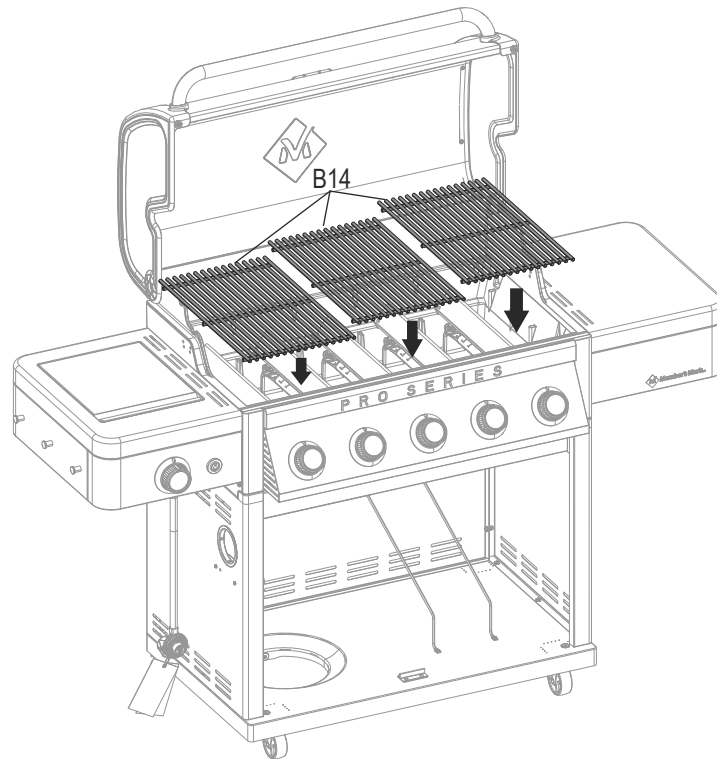


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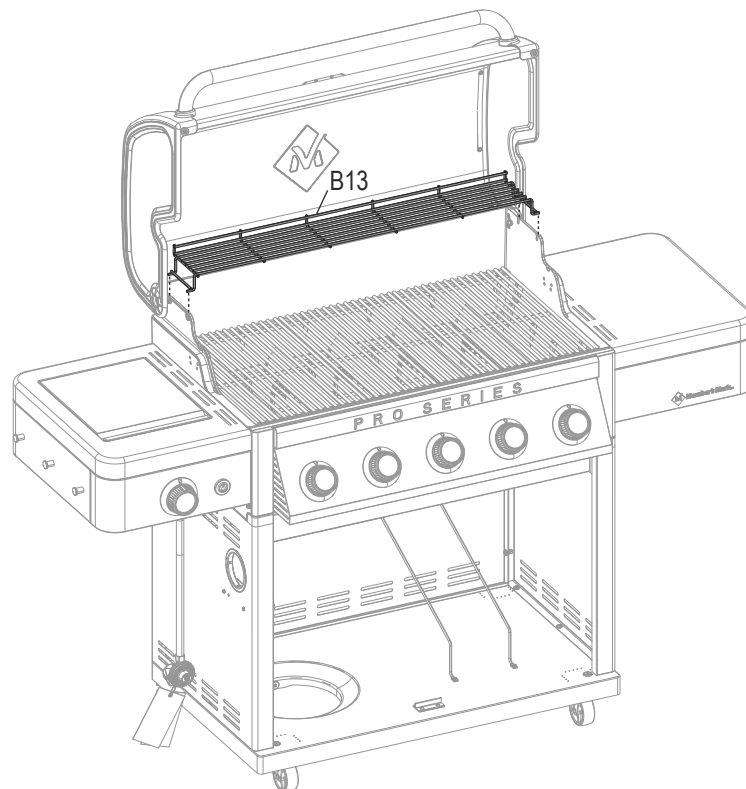


ASSEMBLY INSTRUCTIONS

23







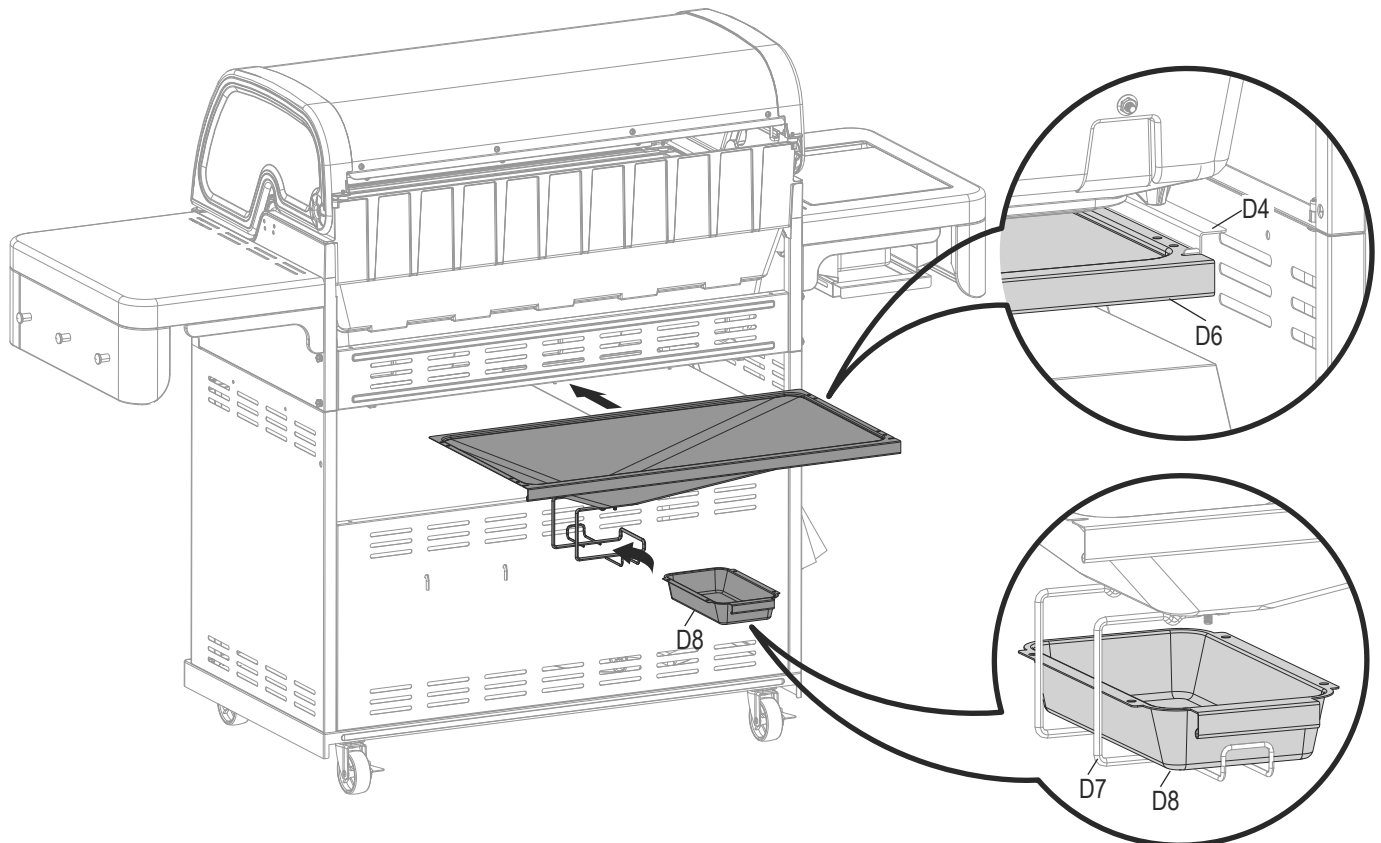
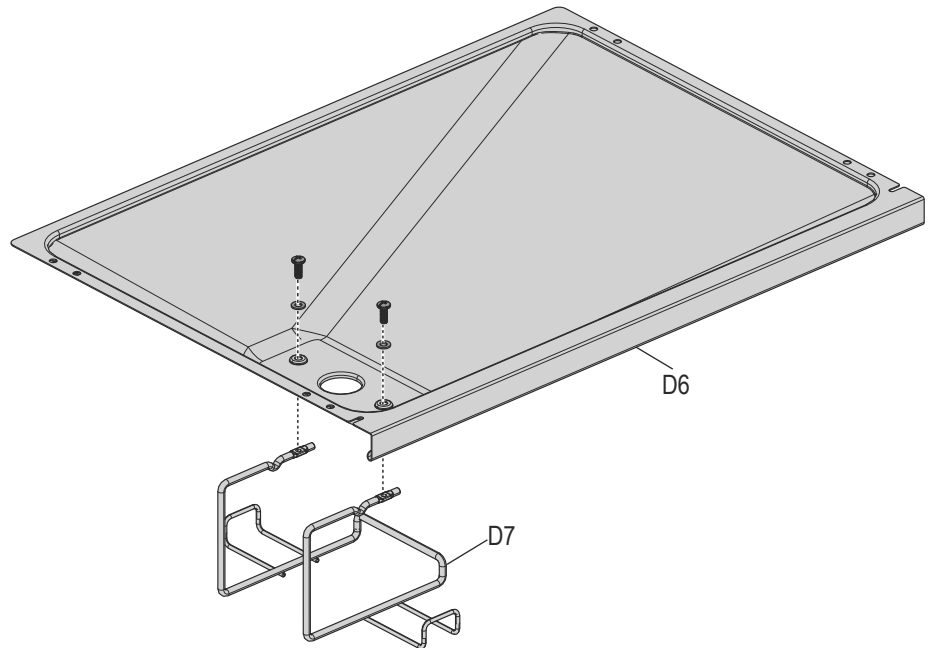
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ASSEMBLY INSTRUCTIONS

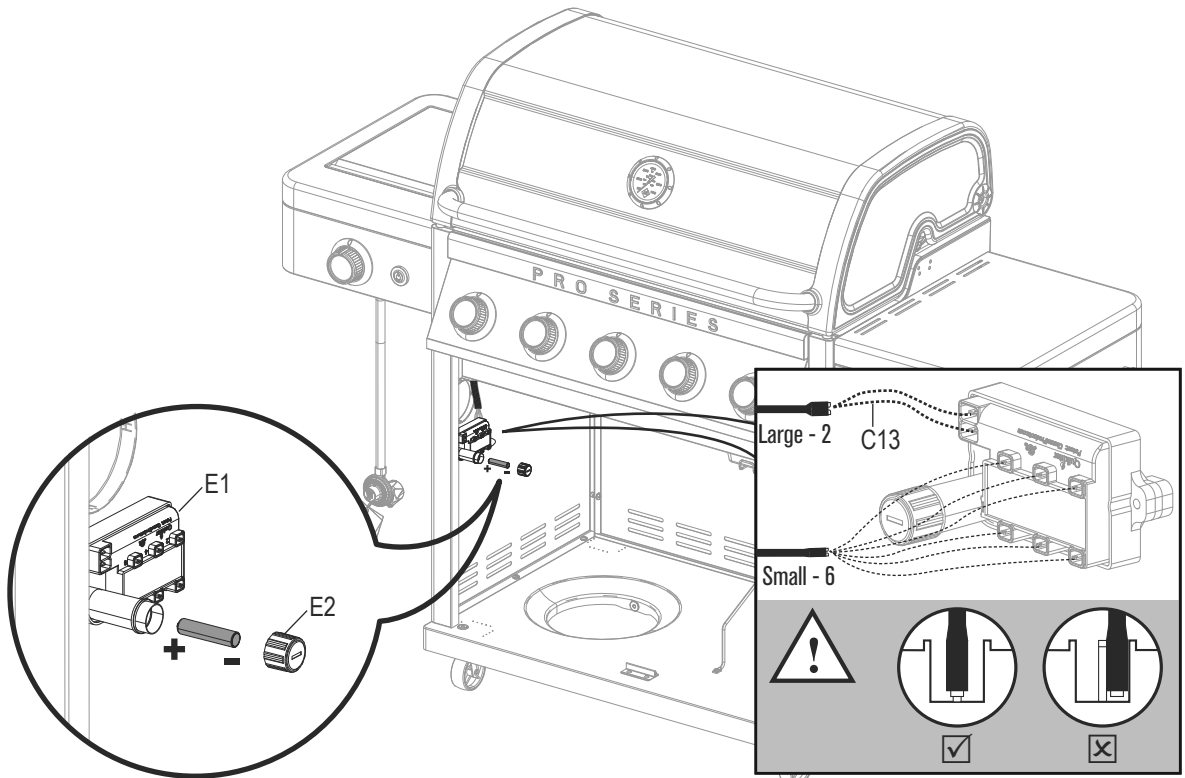
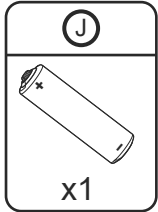
25

 C	 N
	
x2	x2



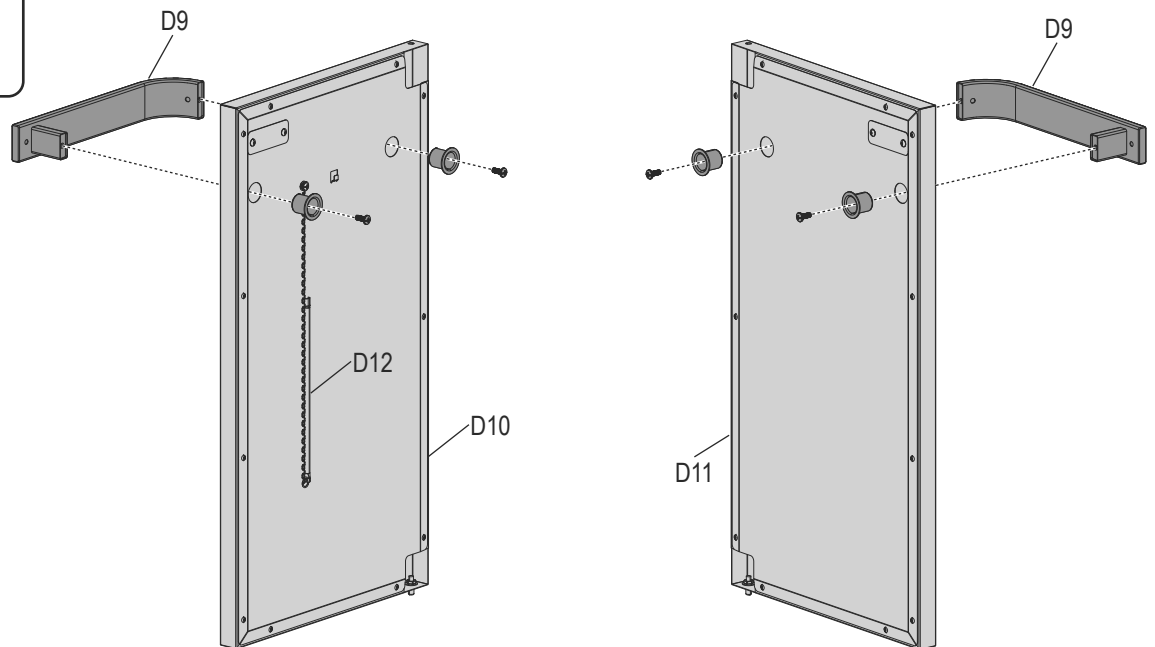
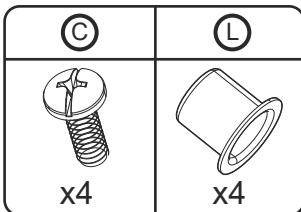
ASSEMBLY INSTRUCTIONS

26



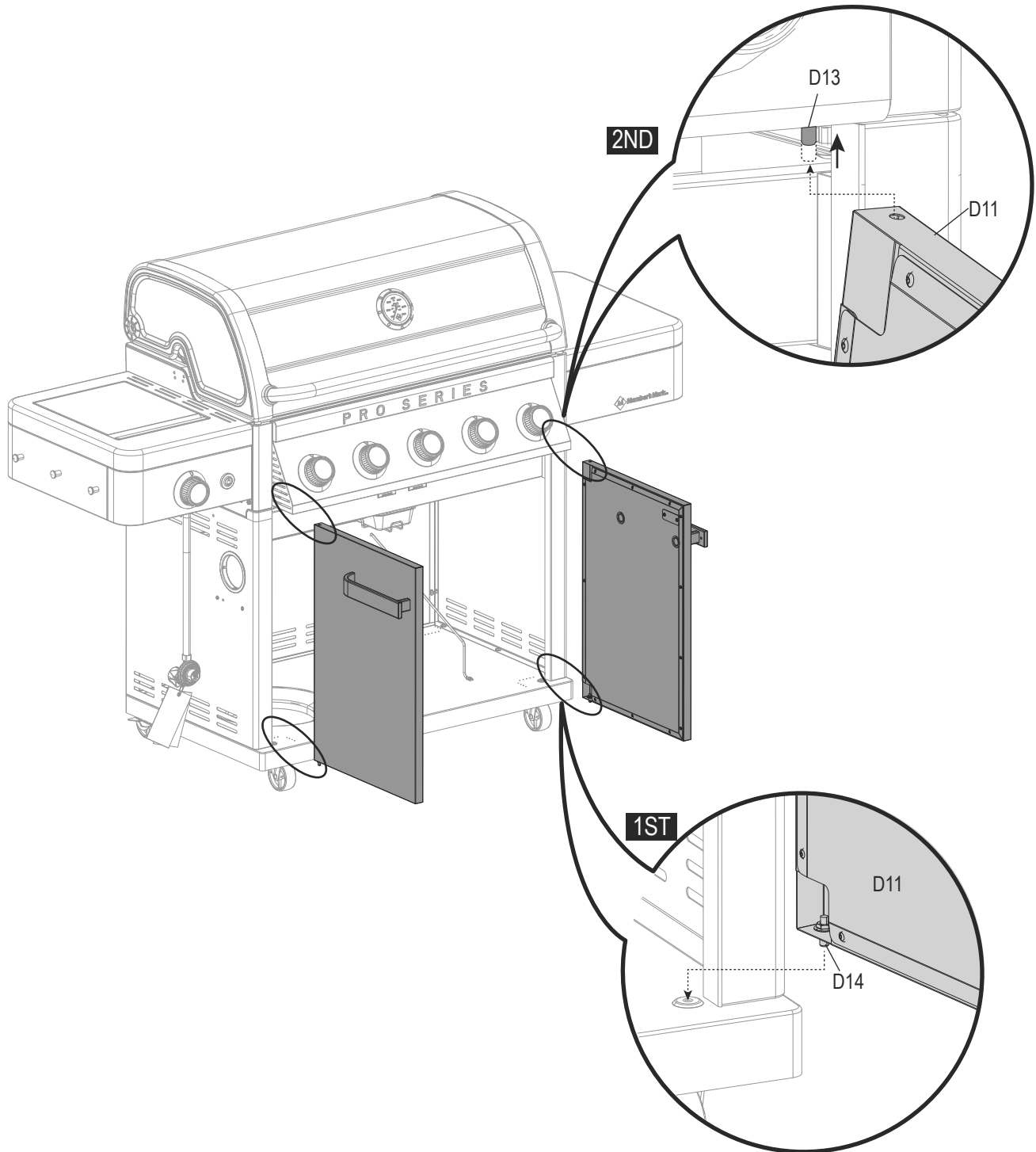
NOTE: Push in Firmly.

27



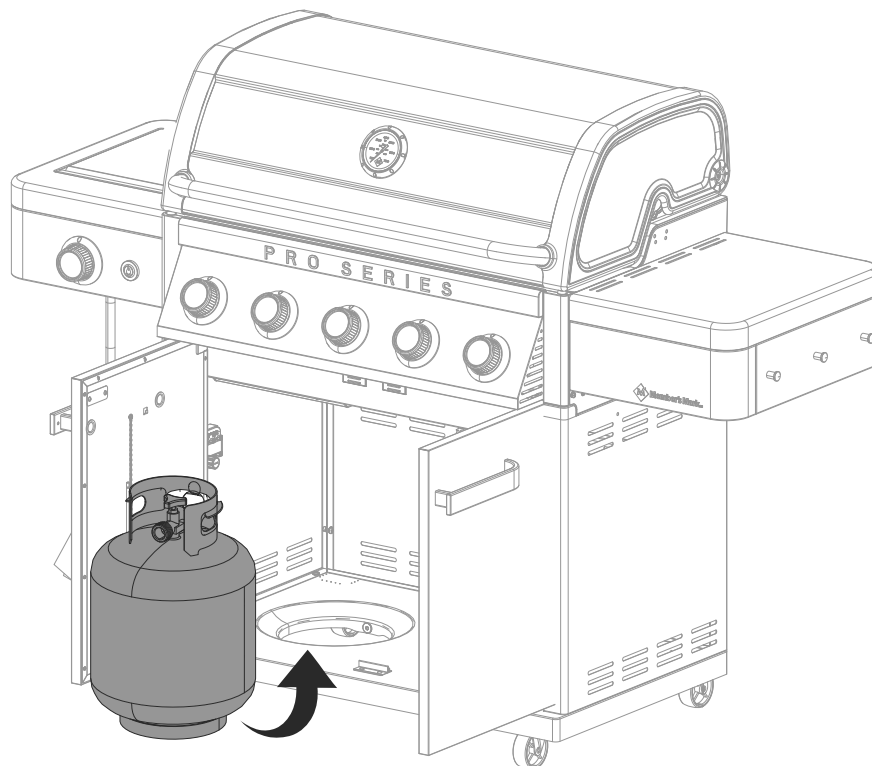
ASSEMBLY INSTRUCTIONS

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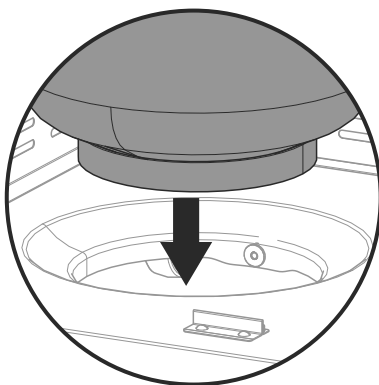


ASSEMBLY INSTRUCTIONS

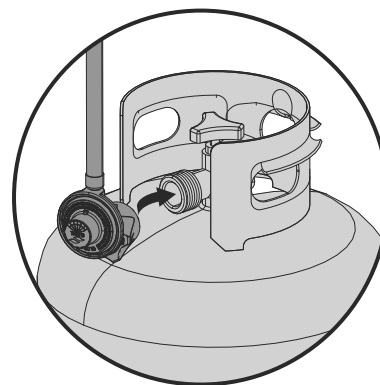
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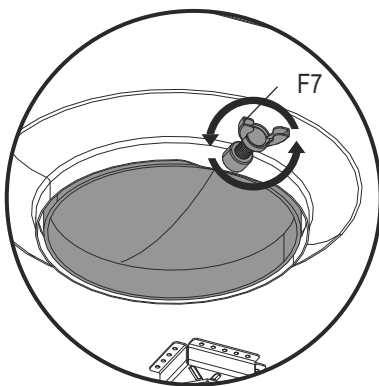
1ST



2ND



3RD



PERFORM A LEAK TEST.

4TH

PROCEED TO PAGE 10,
FOR INSTRUCTIONS

WARRANTY AND SERVICE

This product is covered by the **Sam's Club Member Satisfaction Guarantee**. Please visit samsclub.com for more information.

BEFORE YOU CALL FOR SERVICE, have the following information available:

1. **Serial Number:** The serial number is located on the front of this manual and on the rating label located inside your BBQ cart.
2. **Model Number:** The model number is located on the front cover of this manual and on the rating label located inside your BBQ cart.
3. **Proof Of Purchase:** By the original owner.

Call Customer Care Hotline: 1-833-454-0864

IF YOUR PRODUCT IS DAMAGED:

1. Call the Member's Mark Customer Care Hotline: **1-833-454-0864**.
2. **DO NOT return to the store for replacement of damaged or defective parts:** Member's Mark Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Damage:** If damage is unnoticed until merchandise is unpackaged, resolve issue by contacting Member's Mark Customer Care immediately.

LIMITED WARRANTY

Winners Products, hereby warrants to the Original Purchaser of this Member's Mark Pro-Series 5 Burner Gas Grill that will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below. Please see Limitations and Exclusions section on the following page.

Member's Mark warrants that components in your new Member's Mark Pro-Series 5 Burner Gas Grill will be free of defects in material and workmanship from the date of purchase, for the following period:

Aluminum castings.....10 years
Stainless Steel Burners.....5 years
All other components.....2 years

⚠ CAUTION:

Some parts may contain sharp edges – Especially as noted in the manual! Wear protective gloves if necessary. **FOR RESIDENTIAL USE ONLY. DO NOT USE FOR COMMERCIAL COOKING.**

⚠ WARNING:

Do not attempt to repair or alter the hose/valve/regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

LIMITATION AND EXCLUSIONS

Winners Products has the following limitations to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes. Which includes (but not limited to): Restaurants, hotels, resorts, time shares or rental properties.
2. This warranty applies only when barbecue is used in the United States.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its barbecue products.
4. Winners Products Engineering Ltd. Is not responsible for any misuse outside of the directions listed in the manual.
5. Winners Products Engineering Ltd. will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)

WARRANTY AND SERVICE

6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse for the cost of any consequential losses, including (but not limited to) inconvenience, food, personal injury, expenses for travel, transportation or property damage.
8. Winners Products Engineering Ltd. does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Winners Products Engineering Ltd.
9. The purchaser shall retain a copy of the purchase invoice for future claims.
10. Winners Products Engineering Ltd. does not provide warranty whatsoever in respect to accessories, or parts not supplied with original purchase.
11. Claims must be made within the duration of the period of coverage. Winners Products Engineering Ltd will not retroactively cover claims outside of the coverage period, even if the issue arose within the said period. It is the responsibility of the purchaser to establish warranty period with the date from the original sales receipt.
12. Winners Products Engineering Ltd. reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

EXCLUSIONS

Winners Products Engineering Ltd. excludes from its warranty, the following:

- a. Failure to perform regular maintenance, safety checks and service, including (but not limited to) removal of insects from venturi tubes, resulting in a flashback fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source.
- b. Part failure due to lack of cleaning and maintenance, part failure due to use of improper cleaning products, such as indoor stainless-steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- c. Normal wear and tear, chipping and scratching on painted, porcelain enamel or stainless-steel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use.
- d. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling, modifications, neglect, improper assembly or installation, environmental such as severe weather conditions or situations otherwise uncontrollable by the manufacturer.
- e. Damages caused by failure to follow proper usage, safety and maintenance instructions presented throughout this manual.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

NOTES

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Questions or Comments?

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