

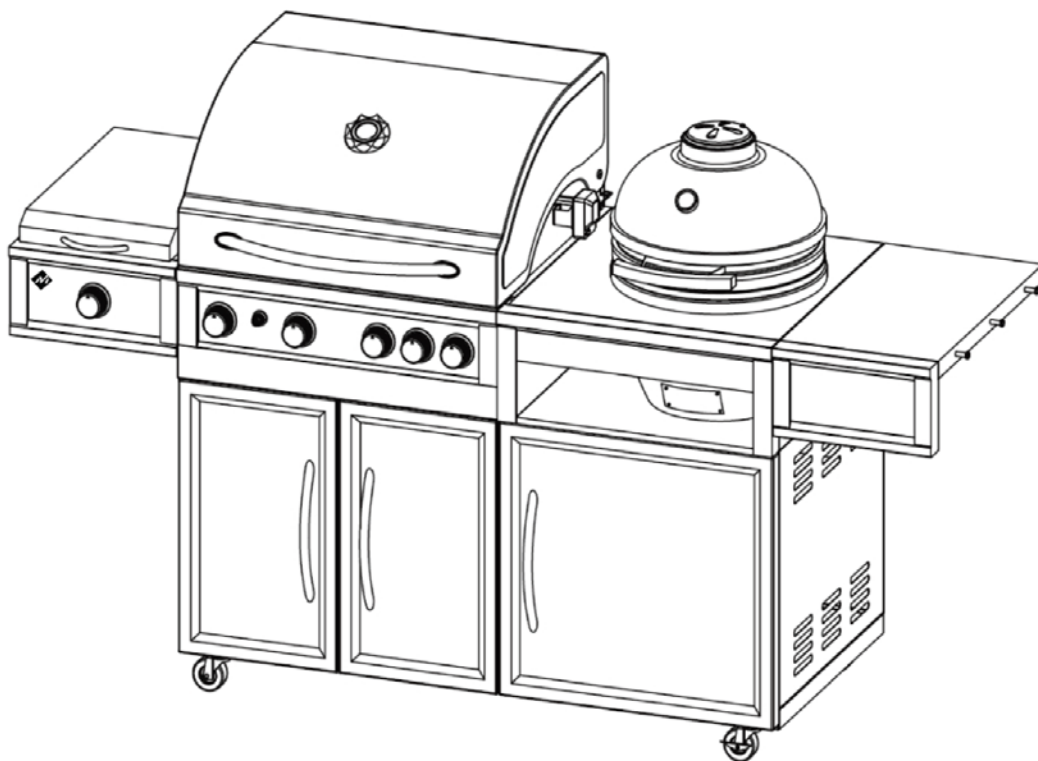


MEMBER'S MARK®

Gas & Kamado Combo Grill

Model Number: GR2150901-MM-00

Assembly and Operating Instructions



For Outdoor Use Only

This instruction manual contains important information necessary for the proper assembly and safe use of this product. Read and follow all warnings and instructions before assembling and using this product. Failure to follow these instructions and warnings could result in damage to the product or injury to the user. Keep this instruction manual for future reference.

Should you encounter any problem,
CALL US FIRST.

DO NOT return product to the retail store!!

WE CAN HELP.

For assistance, contact customer service at customerservice@rankam.com
or at (888) 837-1380, Mon to Fri, 8:00am – 5:00pm Pacific Standard time



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 fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



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 gas 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 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 causing death or serious injury may occur.





PROP 65 WARNING




Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm are created by the combustion of propane.

SAFETY LABELS

 **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.

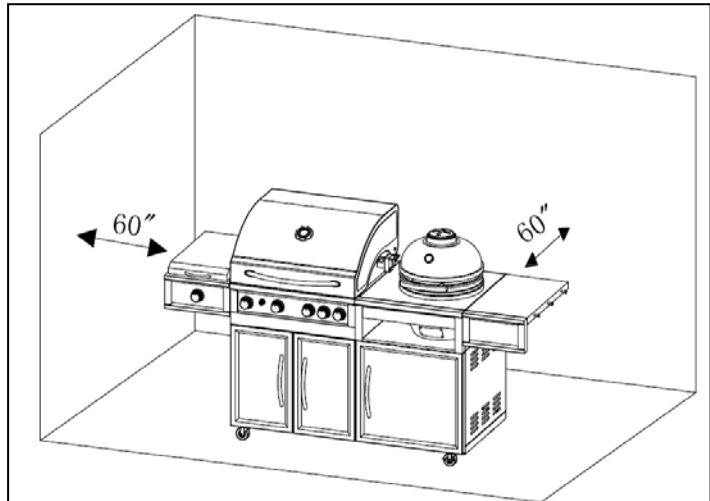
 **CAUTION:** Indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury.



WARNING



- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
- This outdoor cooking gas appliance is not intended to be installed in or on boats. This appliance is not intended to be installed in or on recreational vehicles.
- Use your grill **OUTDOORS** in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. The grill should be situated at least 60 inches (152.4cm) from buildings. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in personal injury.
- Maintain a minimum clearance of 60 inches (152.4cm) between all sides of grill, deck railings, walls or other combustible material. **DO NOT** use grill under overhead combustible construction.
- **DO NOT** obstruct the flow of combustion/ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Check and clean burner/venture tubes for insects and insects nests. A clogged tube can lead to a fire beneath the grill.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids at least 26 feet (8 m) away.
- **DO NOT** leave the grill unattended while in use.
- **DO NOT** use while under the influence of drugs or alcohol.
- Keep the fuel supply hose away from heated surfaces.
- **DO NOT** put grill in storage or move it after use. Allow grill to cool to touch before moving/storing. Failure to do so could result in fire resulting in property damage, personal injury or death.
- The appliance is for household use only. **DO NOT** use this grill for other than its intended purpose.
- Never use natural gas in a unit designed for liquid propane gas.
- Never use charcoal or wood briquettes in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- Leak test must be conducted prior to each use.
- Keep a fire extinguisher on hand acceptable for use with gas products. Refer to your local authority to determine proper size and type.
- Grill is hot when in use. To avoid burns:
 - **DO NOT** attempt to move the grill.
 - Lock the wheels so the unit does not accidentally move.
 - 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.



Maintain a minimum clearance of 60 inches from combustible material.



WARNING



BEFORE EVERY USAGE:

Be sure to inspect the hose for leaks, cuts, wear, abrasion, or damage of any sort before using this appliance. If any damage is apparent the hose must be replaced with a replacement hose specified by the manufacturer before it is put in use.

USE OF LP GAS CYLINDER AND INSTALLATION

BEFORE INSTALLING:

The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.*

LP GAS CYLINDER

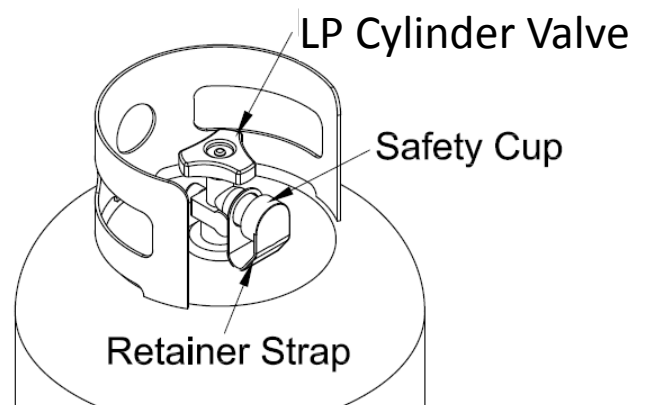
The LP (liquid propane) gas cylinder specifically designed to be used with this unit **MUST** have a 20 lb. (9.1kg) capacity with a Type 1 cylinder valve and an overfilling protection device (OPD). Only use LP gas cylinders with this type of valve.

LP gas cylinder valve must have:

- Purchase LP gas cylinder only with these required measurements:
12" (30.5cm) diameter x 18" (45.7cm) tall with 20lb. (9kg) capacity maximum.
- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only cylinders equipped with this type of valve.
- LP gas cylinder must be arranged for vapor withdrawal. The LP gas cylinder must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada CAN/CSA – B339, Cylinder, Spheres and Tubes for Transportation of Dangerous Goods; and Commission of Dangerous Goods; and Commission, as applicable.
- The LP gas cylinder must include a collar to protect the cylinder valve.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder(s).
- The LP gas cylinder must be stored outdoors out of the reach of children and **MUST NOT** be stored in a building, garage, shed, breezeway, or any other enclosed space.
- Storage of an outdoor cooking gas appliance indoors is permissible **ONLY** if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- The cylinder should **ALWAYS** be put in an upright position.



OPD Hand Wheel





DANGER



- DO NOT connect this grill to an existing #510 POL cylinder valve with Left hand threads. The Type 1 valve can be identified with the large external threads on the valve outlet.
- DO NOT connect to a LP gas cylinder exceeding its capacity.
- DO NOT connect to a cylinder that uses any other type of valve connection device.
- Never store a spare LP gas cylinder under or near your grill. This could cause pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury including death.
- 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 valve outlet. Damage to the valve outlet could result. A valve outlet can cause a leak, possibly resulting in explosions, fire, severe bodily harm, or death.



WARNING

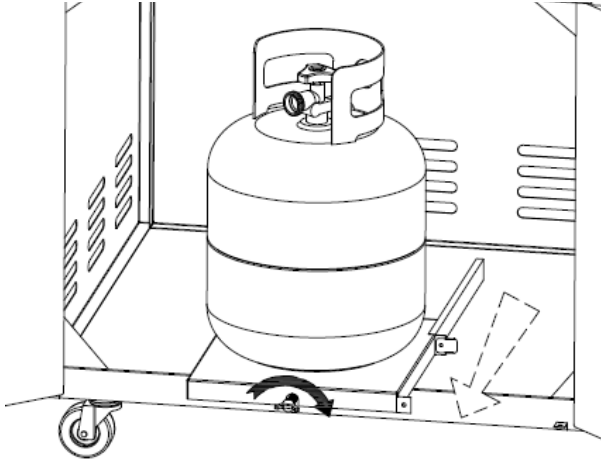


FOR FILLING THE LP GAS CYLINDER

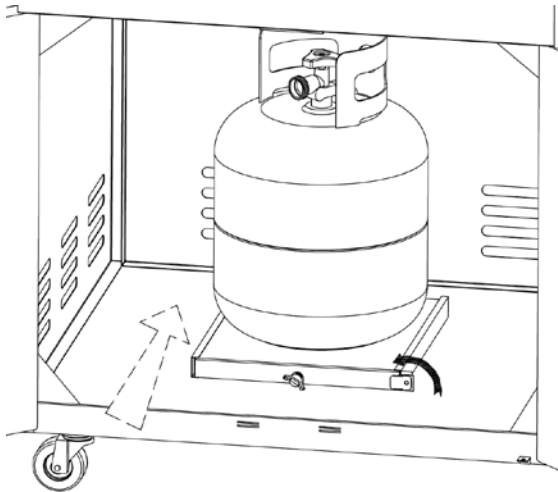
- Allow only qualified LP gas dealers to properly fill or repair your LP gas cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled cylinders can create a dangerous condition. Over-filled cylinders can build-up pressure and cause the relief valve to expel propane gas vapors. 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 safety cap when grill is not connected to a cylinder.
- If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type 1 valve and an over-filling prevention device (OPD).

INSTALLING GAS CYLINDER

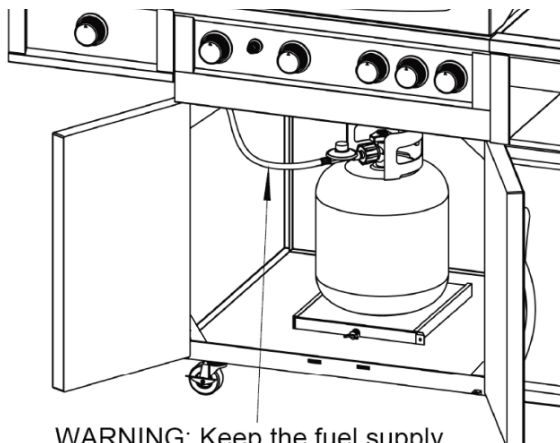
1. Check that cylinder valve is closed by turning knob clockwise.
2. Pull out the cylinder holder along the slot.
3. Place cylinder into cylinder holder and tighten the fixing bolt. Place cylinder such that valve opening faces the side burner and so that hose is not kinked/damaged.



4. Fix the cylinder holder in place and lock with the latch bracket.



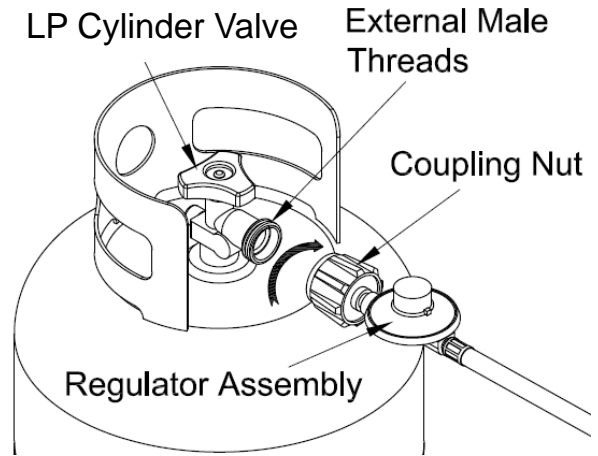
5. Attach or detach regulator to LP gas cylinder only when cylinder is rested on the cylinder holder.



WARNING: Keep the fuel supply hose away from any heated surfaces.

CONNECTION PROCEDURES

1. Make sure the cylinder valve is closed (turn valve clockwise until tight).
2. Check cylinder valve to insure it has proper external male threads.
3. Make sure all burner valves are turned **OFF**.
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 local LP 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 cylinder valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light the grill (see below). If a leak is found, turn the cylinder valve off and do not use the grill until a local LP gas dealer can make repairs.



TO DISCONNECT LP CYLINDER:

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



CAUTION



- When installing LP gas cylinders, the pressure regulator and hose supplied by the manufacturer **MUST** be used with the appropriate cylinder. Replacement regulators and hoses need to be specified by the manufacturer of this appliance.
- Place dust cap on cylinder valve outlet whenever cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder. Other types of caps or plugs may result in leakage of propane.

HOW TO USE/CONNECT MOTOR

The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.



CAUTION



Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

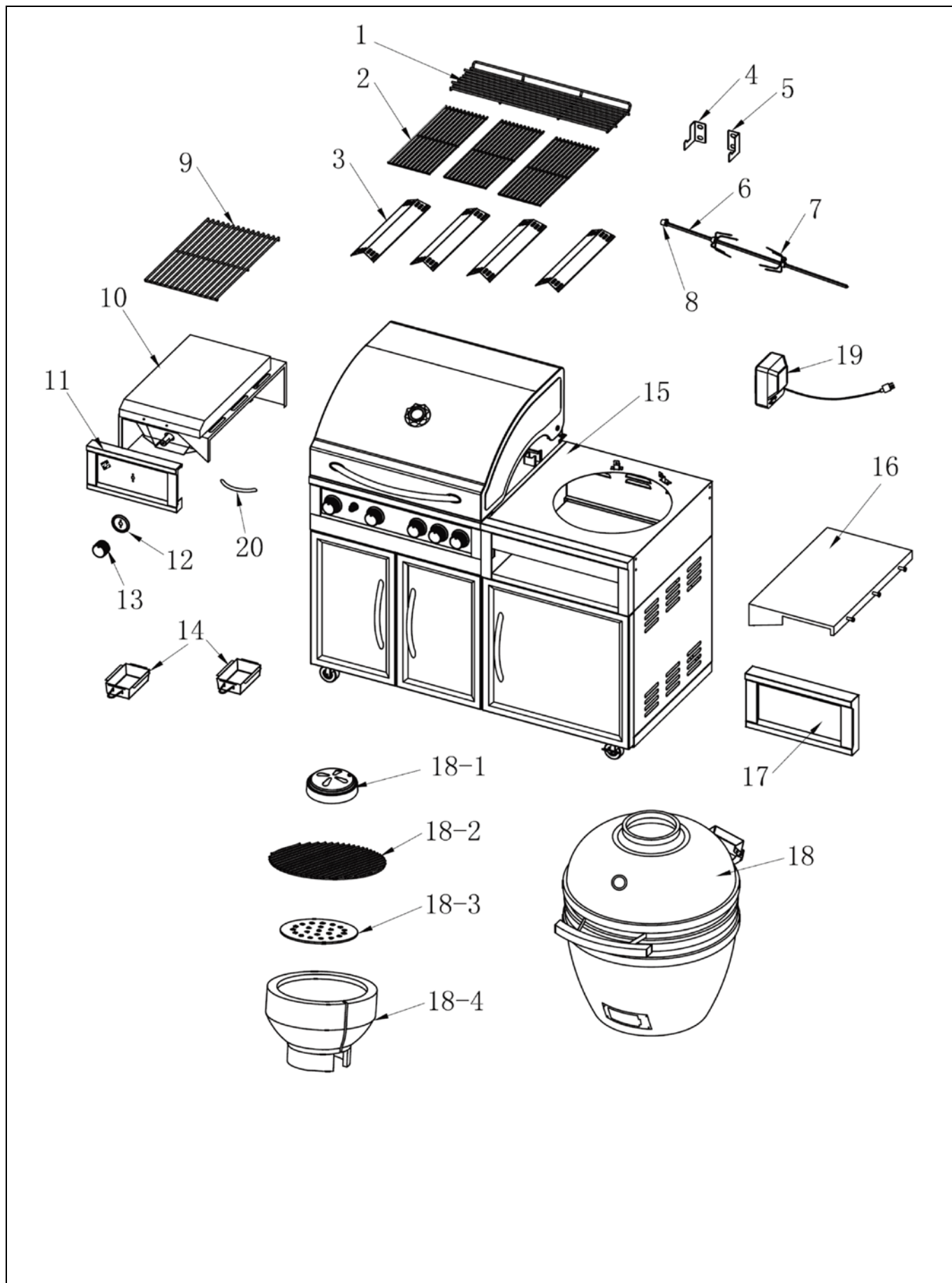


WARNING

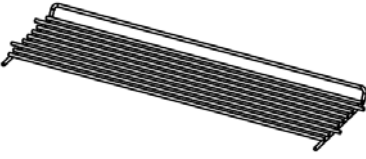
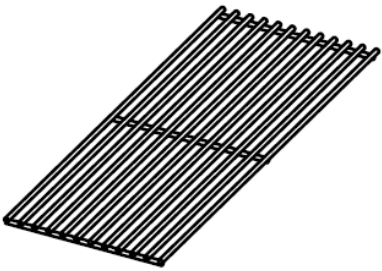
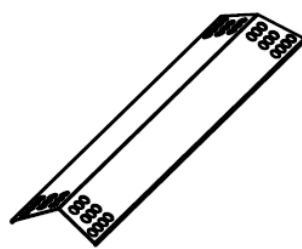
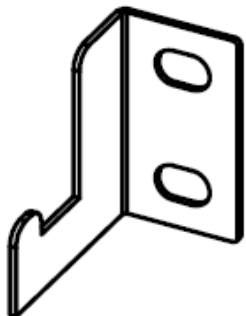


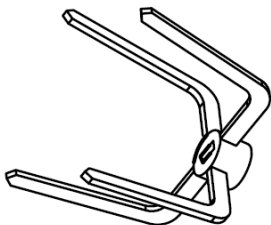
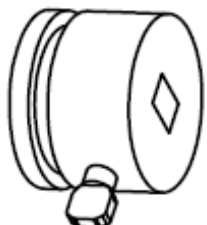
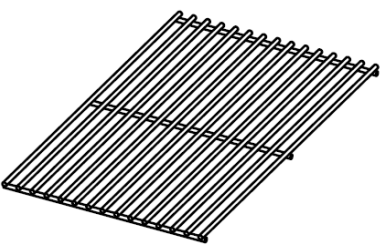
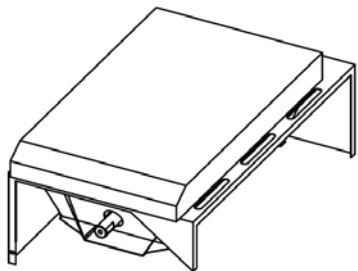
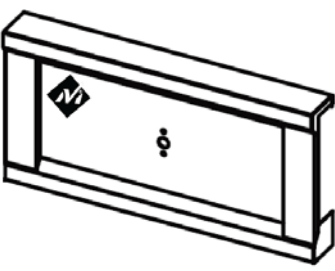
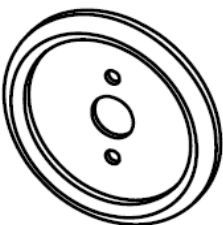



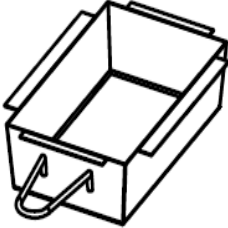
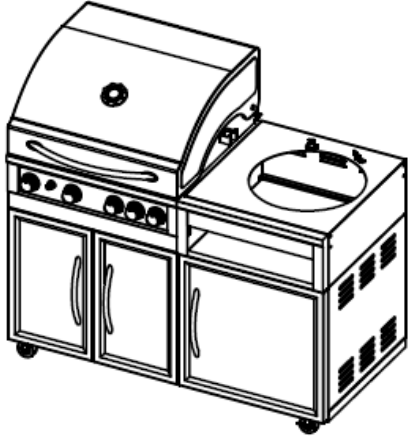
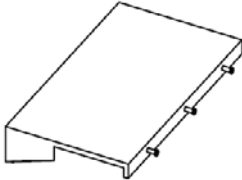
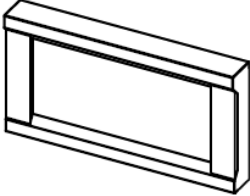
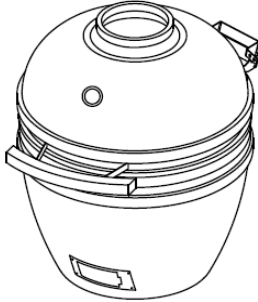


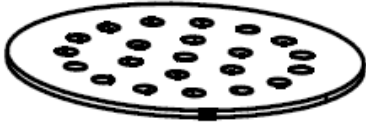
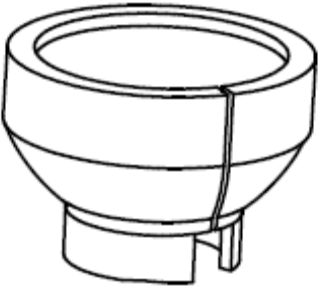
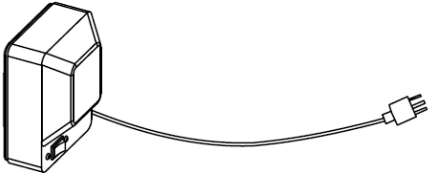

- To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- Do not let the cord hang over the edge of a table or touch hot surfaces
- Do not use an outdoor cooking gas appliance for purposes other than intended.
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- Never remove the grounding plug or use with an adapter of 2 prongs.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

PRODUCT DIAGRAM


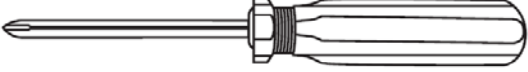







COMPONENT LIST

<p>1. Warming Rack</p>  <p style="text-align: right;">Qty: 1pc</p>	<p>2. Cooking Grates</p>  <p style="text-align: right;">Qty: 3pcs</p>	<p>3. Heat Distribution Plates</p>  <p style="text-align: right;">Qty: 4pcs</p>
<p>4. Spit Rod Holder (Left)</p>  <p style="text-align: right;">Qty: 1pc</p>	<p>5. Spit Rod Holder (Right)</p>  <p style="text-align: right;">Qty: 1pc</p>	<p>6. Rotisserie Spit Rod</p>  <p style="text-align: right;">Qty: 1pc</p>
<p>7. Forks</p>  <p style="text-align: right;">Qty: 2pcs</p>	<p>8. Collar</p>  <p style="text-align: right;">Qty: 1pc</p>	<p>9. Side Burner Cooking Grate</p>  <p style="text-align: right;">Qty: 1pc</p>
<p>10. Side Burner assembly</p>  <p style="text-align: right;">Qty: 1pc</p>	<p>11. Side Burner Front Panel</p>  <p style="text-align: right;">Qty: 1pc</p>	<p>12. Burner Control Knob Bezel</p>  <p style="text-align: right;">Qty: 1pc</p>

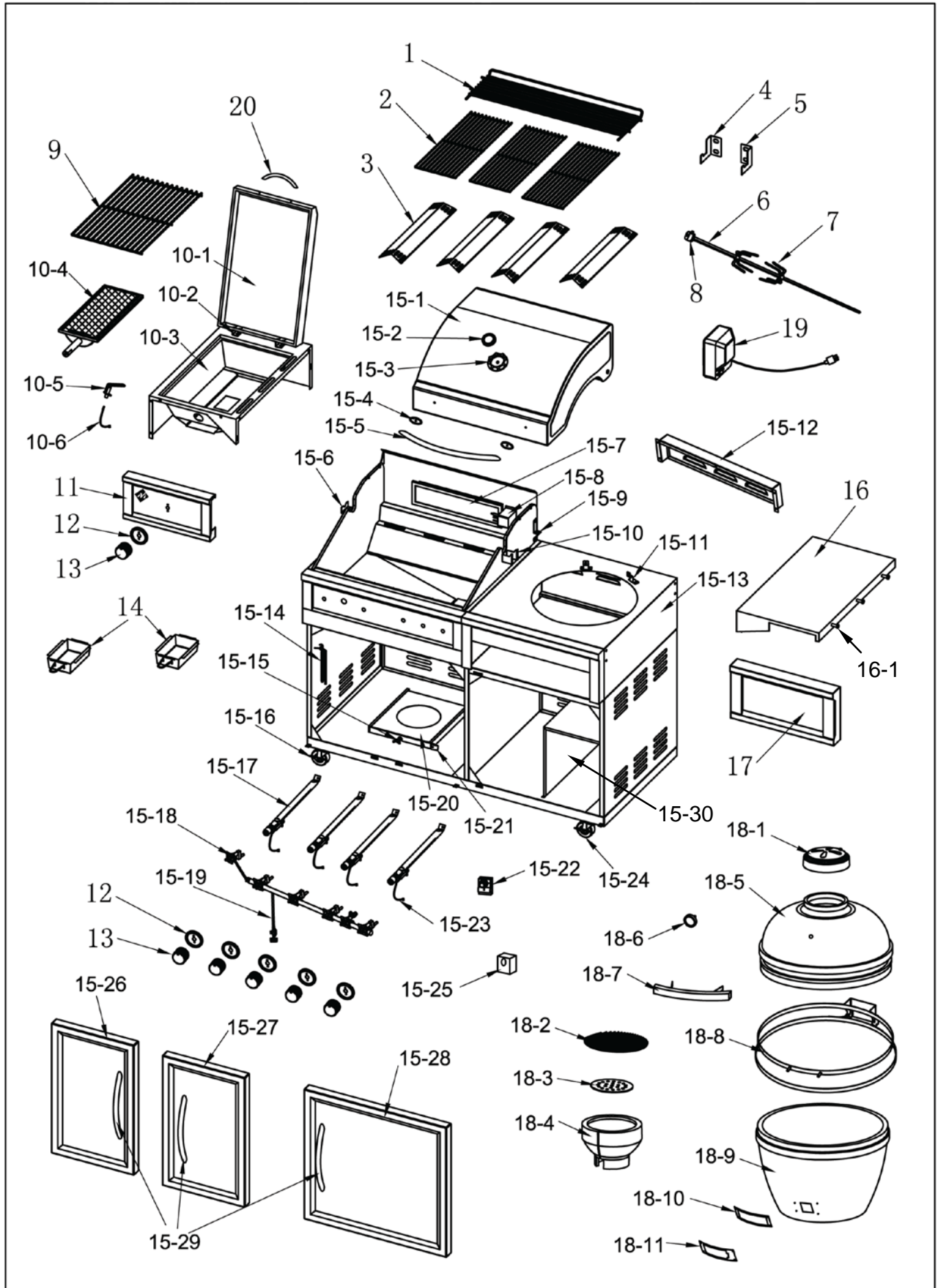
<p>13. Burner Control Knob</p>  <p>Qty: 1pc</p>	<p>14. Grease Cups</p>  <p>Qty: 2pcs</p>	<p>15. Grill Body assembly</p>  <p>Qty: 1pc</p>
<p>16. Right Side Table</p>  <p>Qty: 1pc</p>	<p>17. Right Side Table Panel</p>  <p>Qty: 1pc</p>	<p>18. Ceramic Grill Body Assembly</p>  <p>Qty: 1pc</p>
<p>18-1. Ceramic Grill Top Vent</p>  <p>Qty: 1pc</p>	<p>18-2. Ceramic Grill Cooking Grate</p>  <p>Qty: 1pc</p>	<p>18-3. Ceramic Grill Charcoal Grate</p>  <p>Qty: 1pc</p>
<p>18-4. Ceramic Grill Fire Bowl</p>  <p>Qty: 1pc</p>	<p>19. Motor</p>  <p>Qty: 1pc</p>	<p>20. Side Burner Lid Handle</p>  <p>Qty: 1pc</p>

HARDWARE LIST

Item No.	Item name	Diagram	Qty
A	LR6/AA Battery		1 pc
B	Screwdriver		1 pc
C	M6x10 mm Bolt		12 pcs
D	M6x30 mm Bolt		2 pcs
E	M4x8 mm Bolt		4 pcs
F	M4x35 mm Bolt		2 pcs
G	M4x10 mm Bolt		5 pcs

Note: Hardware C,D,E,F and G have been pre-attached on the components.

Replacement Part List (I)

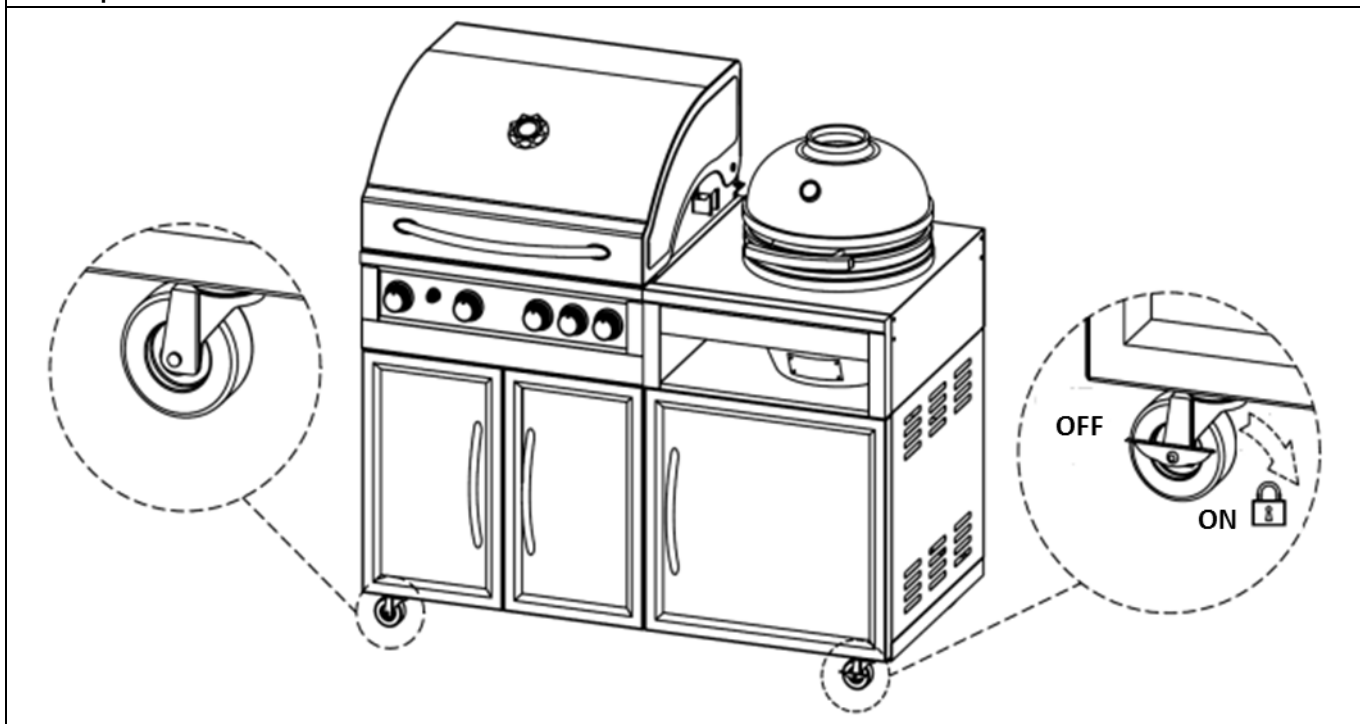


Replacement Part List (II)

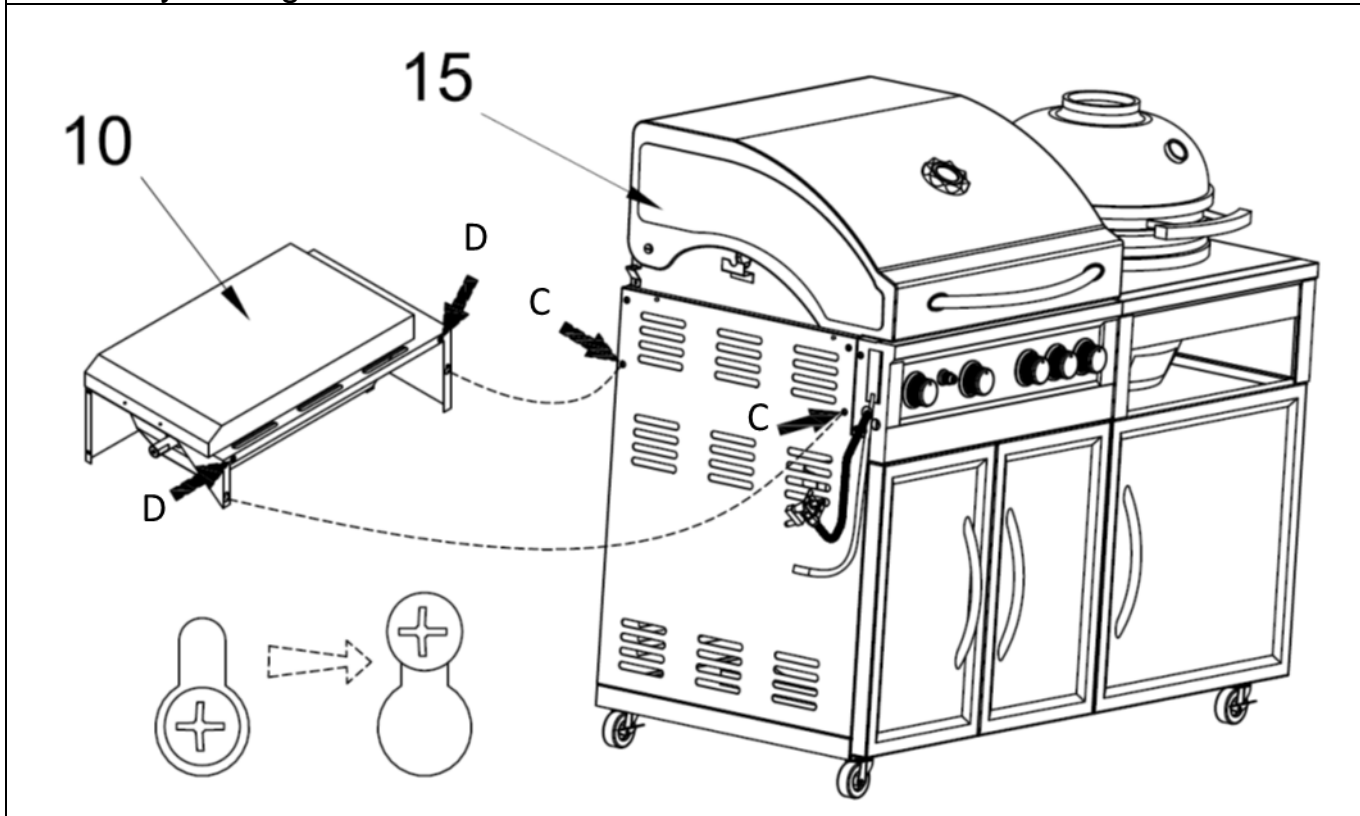
Part Number	Part Name	Part Number	Part Name
1	Warming Rack	2	Cooking Grates
3	Heat Distribution Plates	4	Spit Rod Holder (Left)
5	Spit Rod Holder (Right)	6	Rotisserie Spit Rod
7	Forks	8	Collar
9	Side Burner Cooking Grate	10	Side Burner assembly
10-1	Side Burner Lid	10-2	Side Burner Hinge
10-3	Side Burner Fire Box	10-4	Side Burner
10-5	Side Burner Electrode	10-6	Side Burner Ignition Wire
11	Side Burner Front Panel	12	Burner Control Knob Bezels
13	Burner Control Knobs	14	Grease Cups
15	Grill Body assembly	15-1	Grill Body – Lid
15-2	Grill Body – Thermometer	15-3	Grill Body – Thermometer Bezel
15-4	Grill Body – Handle Bezels	15-5	Grill Body – Handle
15-6	Grill Body – Spit Rod Bracket	15-7	Grill Body – Back Burner
15-8	Grill Body – Thermocouple & Ignition Cover	15-9	Grill Body – Lid Support Brackets
15-10	Grill Body – Motor Bracket	15-11	Grill Body – Ceramic Grill Holding Brackets
15-12	Grill Body – Back Burner Cover	15-13	Grill Body
15-14	Grill Body – Match Holder	15-15	Grill Body – Cylinder Fixing Bolt
15-16	Grill Body – Unlocking Caster	15-17	Grill Body – Burners
15-18	Grill Body – Manifold assembly	15-19	Grill Body – Regulator assembly
15-20	Grill Body – Cylinder Holder	15-21	Grill Body – Cylinder Latch
15-22	Grill Body – Igniter	15-23	Grill Body – Ignition Electrodes
15-24	Grill Body – Locking Casters	15-25	Grill Body – Igniter Heat shields
15-26	Grill Body – Door A	15-27	Grill Body – Door B
15-28	Grill Body – Door C	15-29	Grill Body – Door Handles
15-30	Grill Body – Cart Plate	16	Right Side Table
16-1	Right Side Table – Hook	17	Right Side Table Panel
18	Ceramic Grill Body Assembly	18-1	Ceramic Grill – Top Vent
18-2	Ceramic Grill – Cooking Grate	18-3	Ceramic Grill – Charcoal Grate
18-4	Ceramic Grill – Fire Bowl	18-5	Ceramic Grill – Top Ceramic Dome
18-6	Ceramic Grill – Thermometer	18-7	Ceramic Grill – Wooden Handle
18-8	Ceramic Grill – Hinge & Holder Assembly	18-9	Ceramic Grill – Bottom Ceramic Dome
18-10	Ceramic Grill – Silicone Rubber Gasket	18-11	Ceramic Grill – Bottom Vent
19	Motor	20	Side Burner Lid Handle

ASSEMBLY PROCEDURES

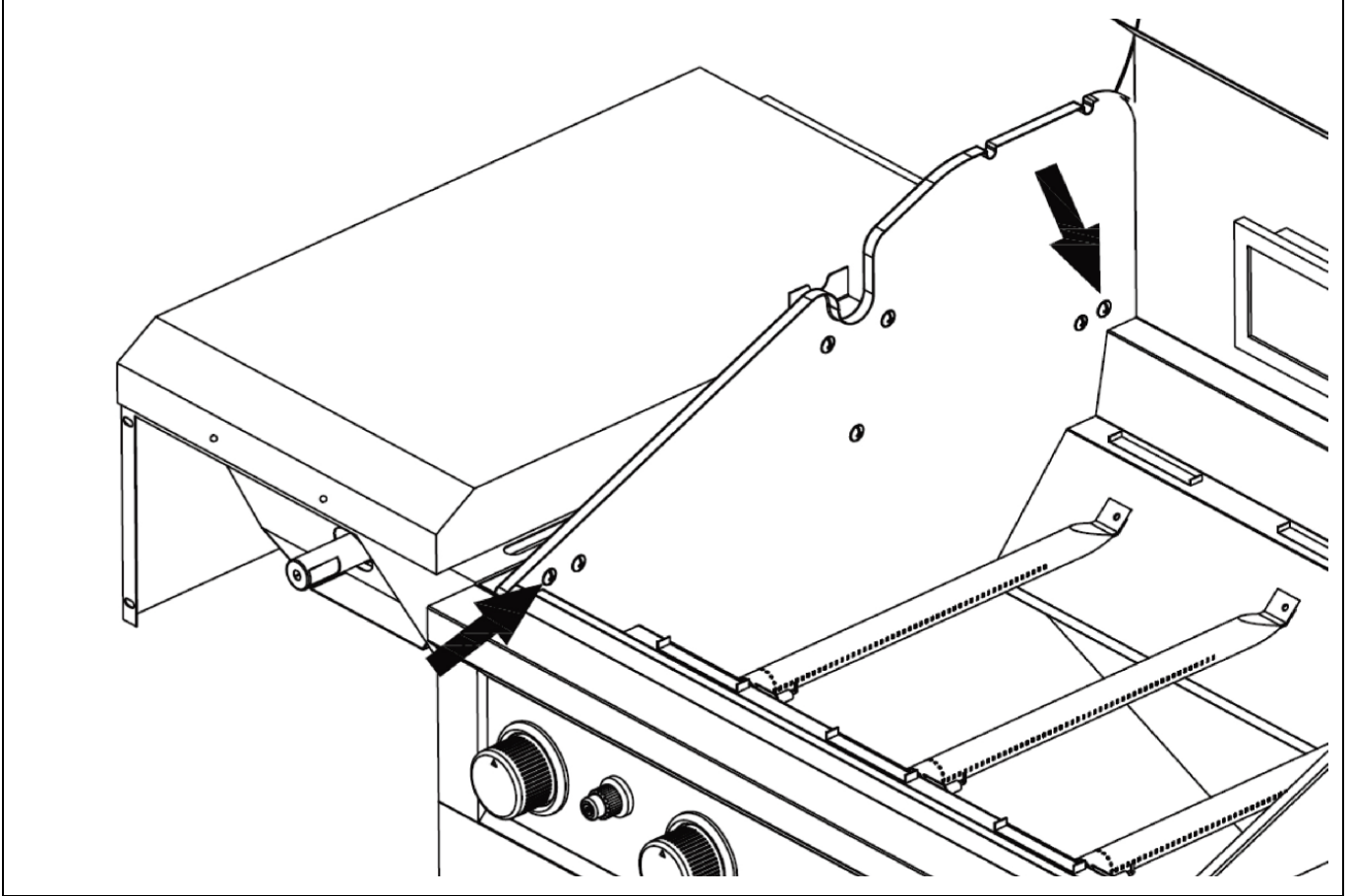
Step 1. Lock all three locking casters to prevent the unit from moving as shown below. When move the grill, unlock all three locking casters and action at the right side panel.



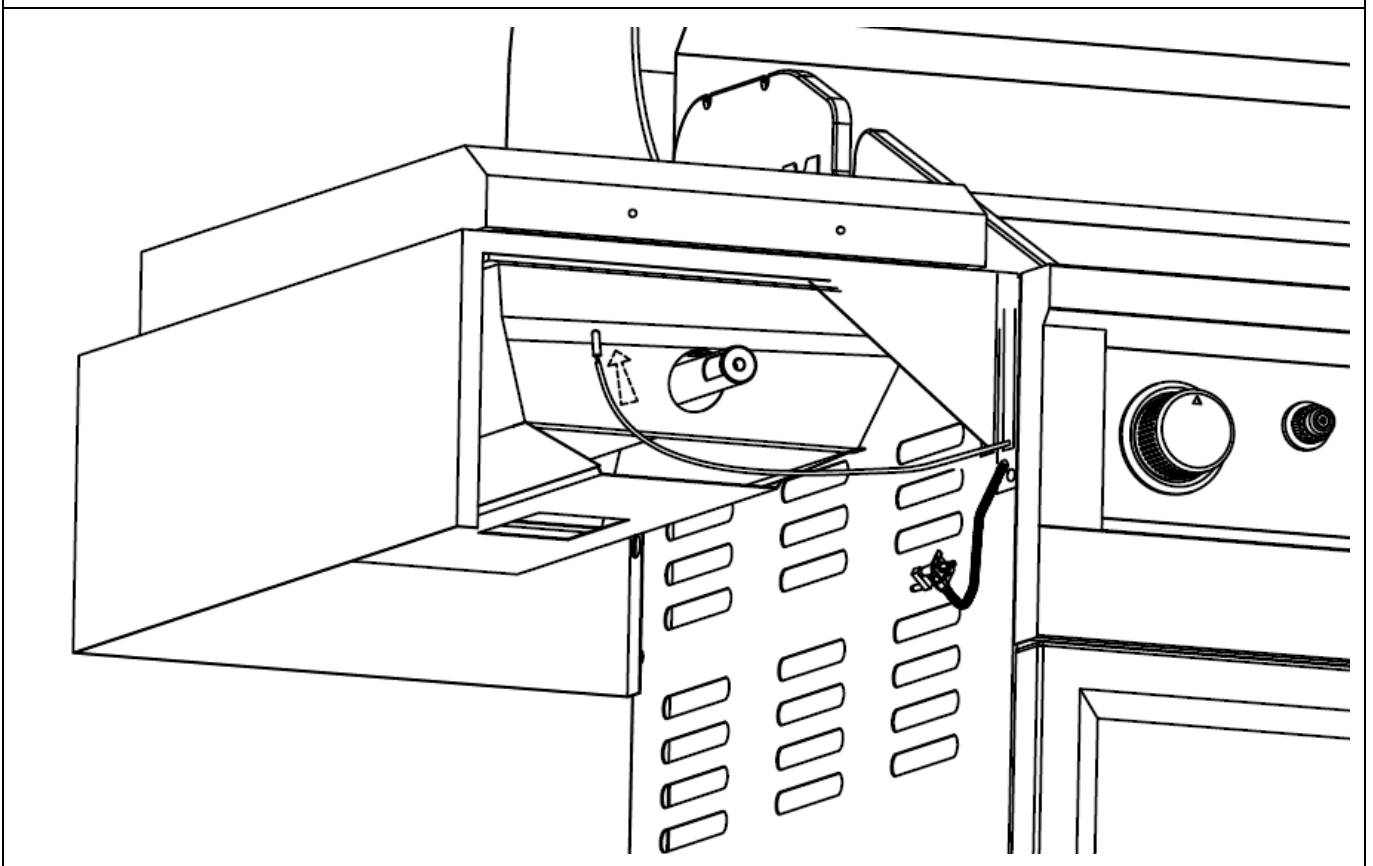
Step 2. Loosen 2 pcs pre-attached bolts **M6X10 (C)** from the **Grill Body assembly (15)** left panel and remove 2 pcs pre-attached bolts **M6X30 (D)** from the **side burner assembly (10)**. Attach the side burner assembly to the grill body assembly and tighten bolts as shown.



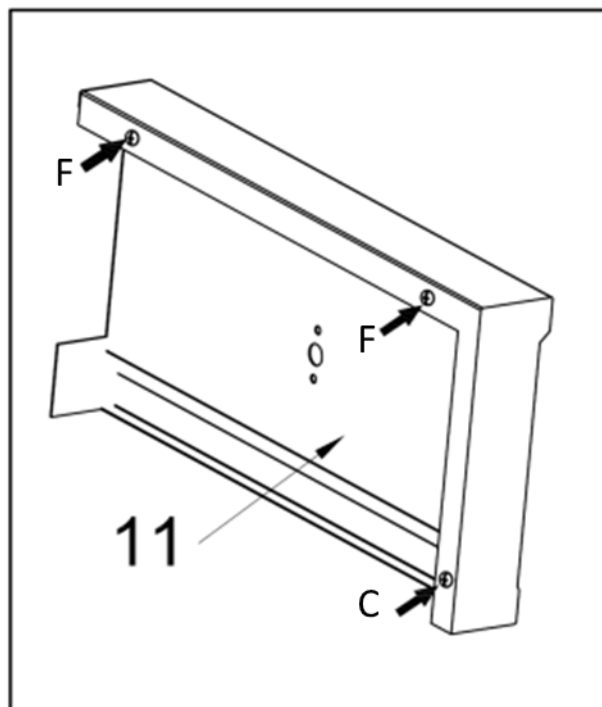
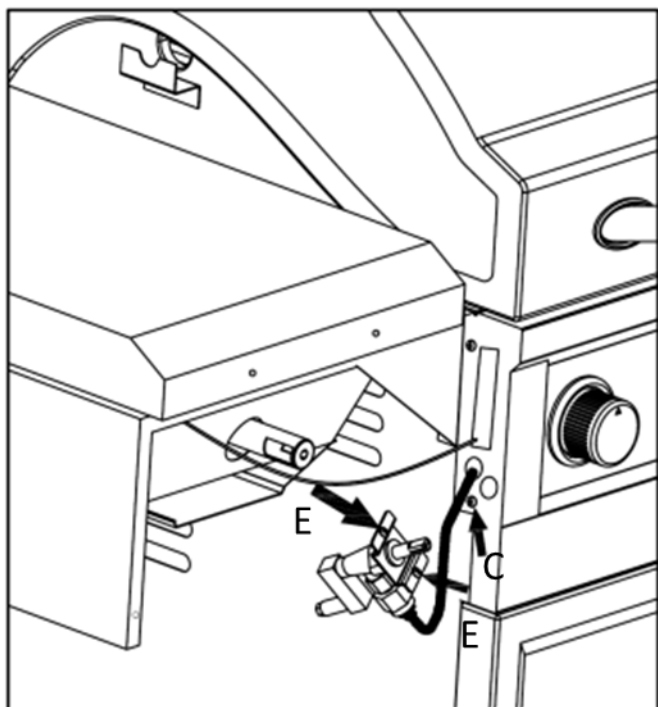
Step 3. Attach side burner assembly to firebox left side panel by using 2 pcs bolts removing from side burner assembly just now. Then tighten the bolts.



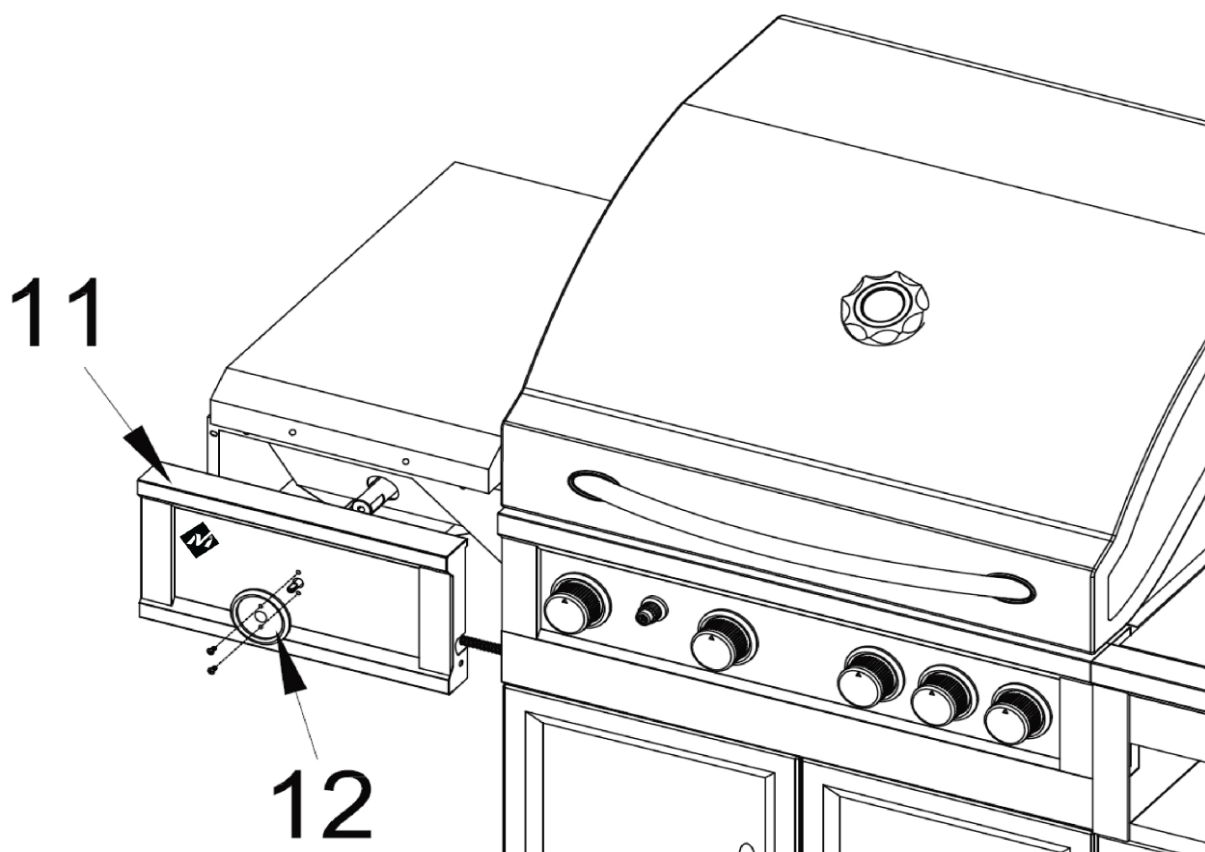
Step 4. Secure the ignition wire to the electrode on the side burner assembly.



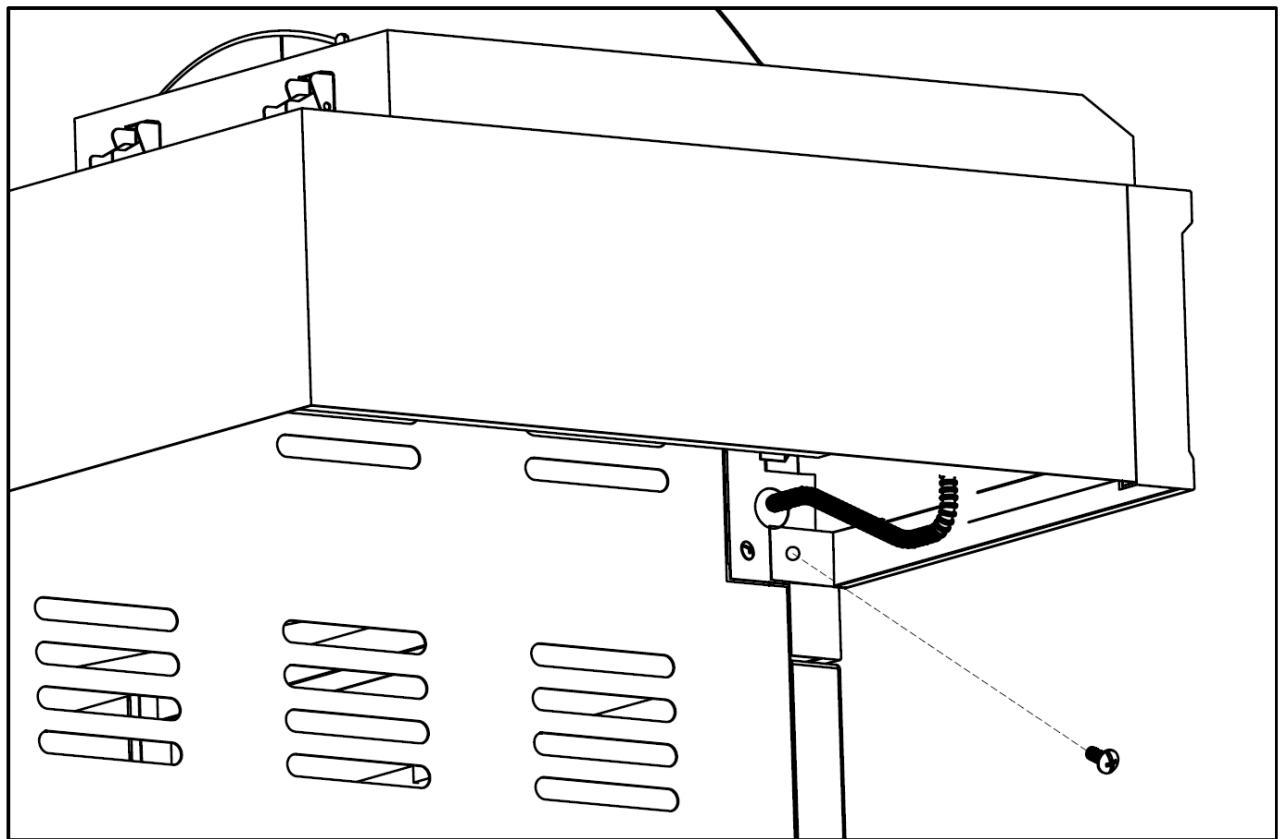
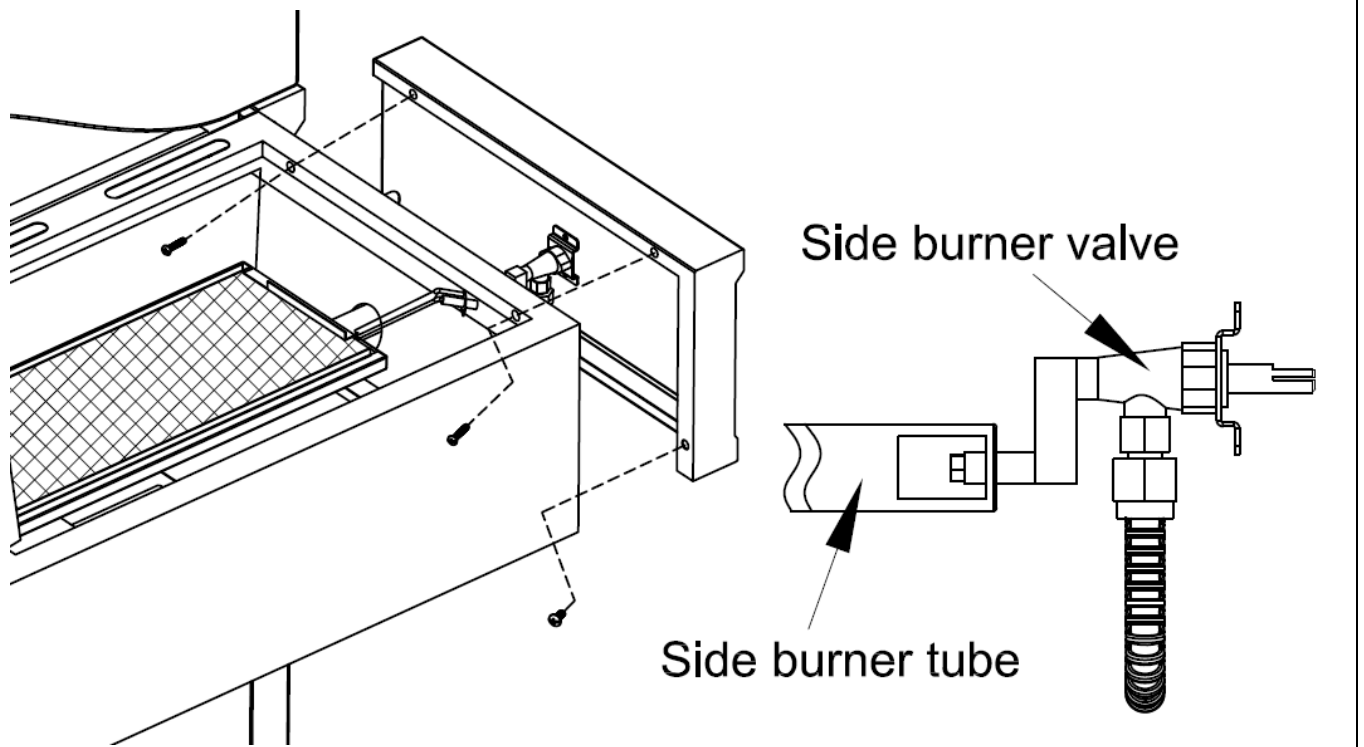
Step 5. 1. Remove 2 pcs pre-attached bolts **M4X8 (E)** from side burner valve;
2. Remove one pre-attached bolt **M6X10 (C)** from main burner control panel;
3. Remove one pre-attached bolt **M6X10 (C)** and 2 pcs pre-attached bolts **M4X35 (F)** from the **Side Burner Front Panel (11)**.



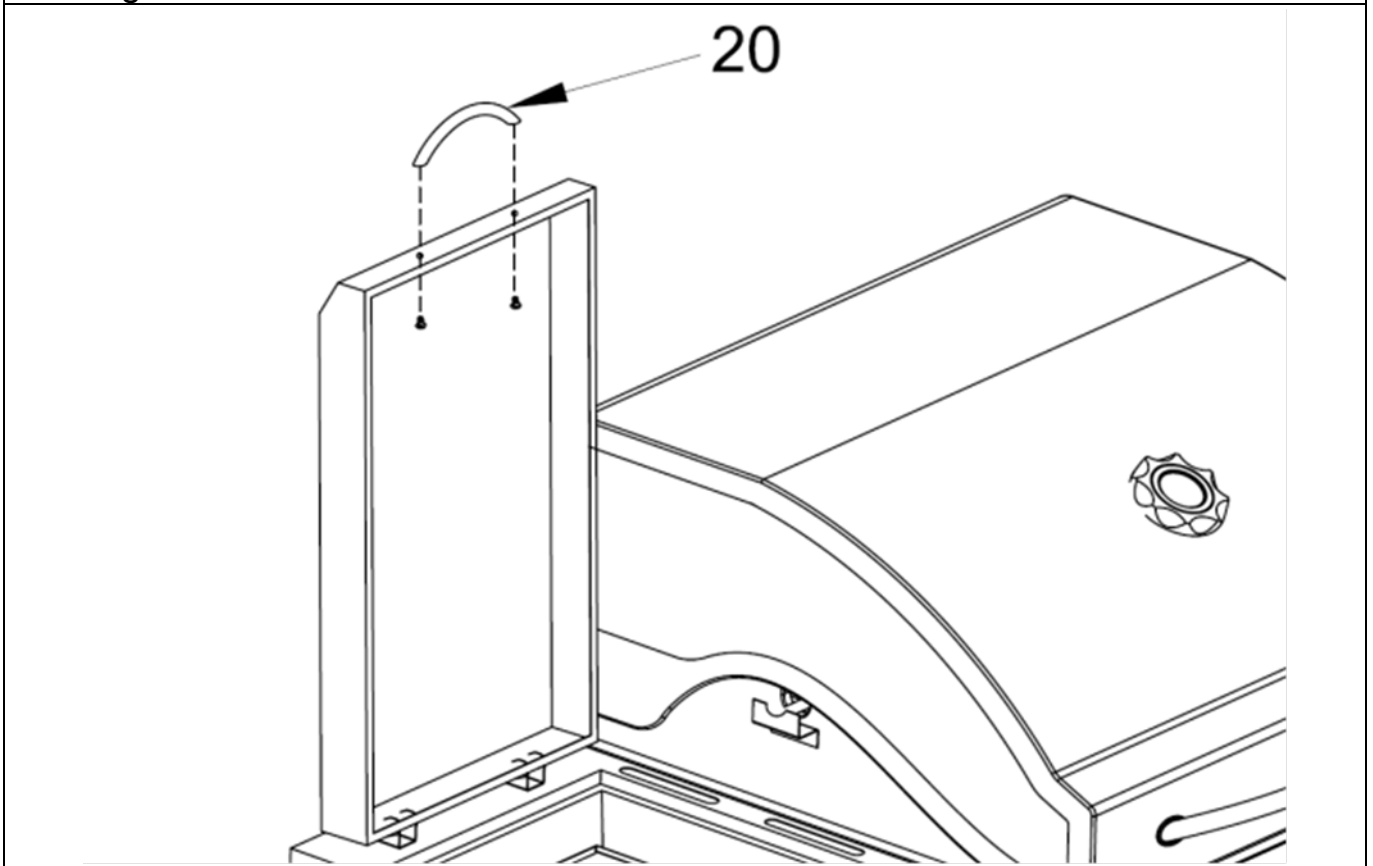
Step 6. Insert the side burner valve assembly through the hole in the **Side Burner Front Panel (11)**. Attach the **Control Knob Bezel (12)** to the side burner valve front panel by using 2 pcs removed bolts from the side burner valve then tighten the bolts.



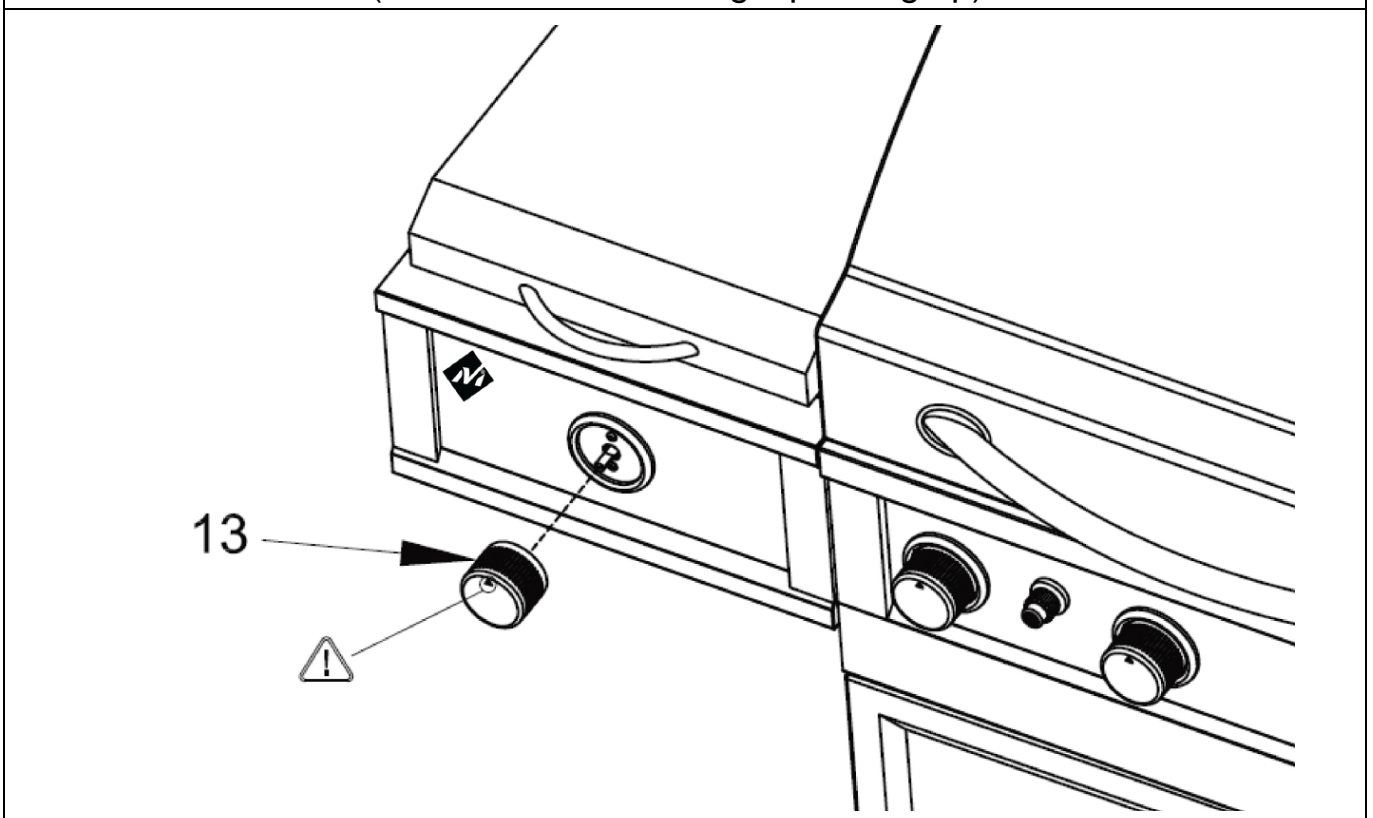
Step 7. Firmly seat the valve nozzle into the burner venture. Make sure the Valve outlet (orifice) is inserted **STRAIGHTLY** into the burner tube as shown. Attach side burner front panel to side burner assembly and main burner control panel by using the removed bolts then tighten the bolts.



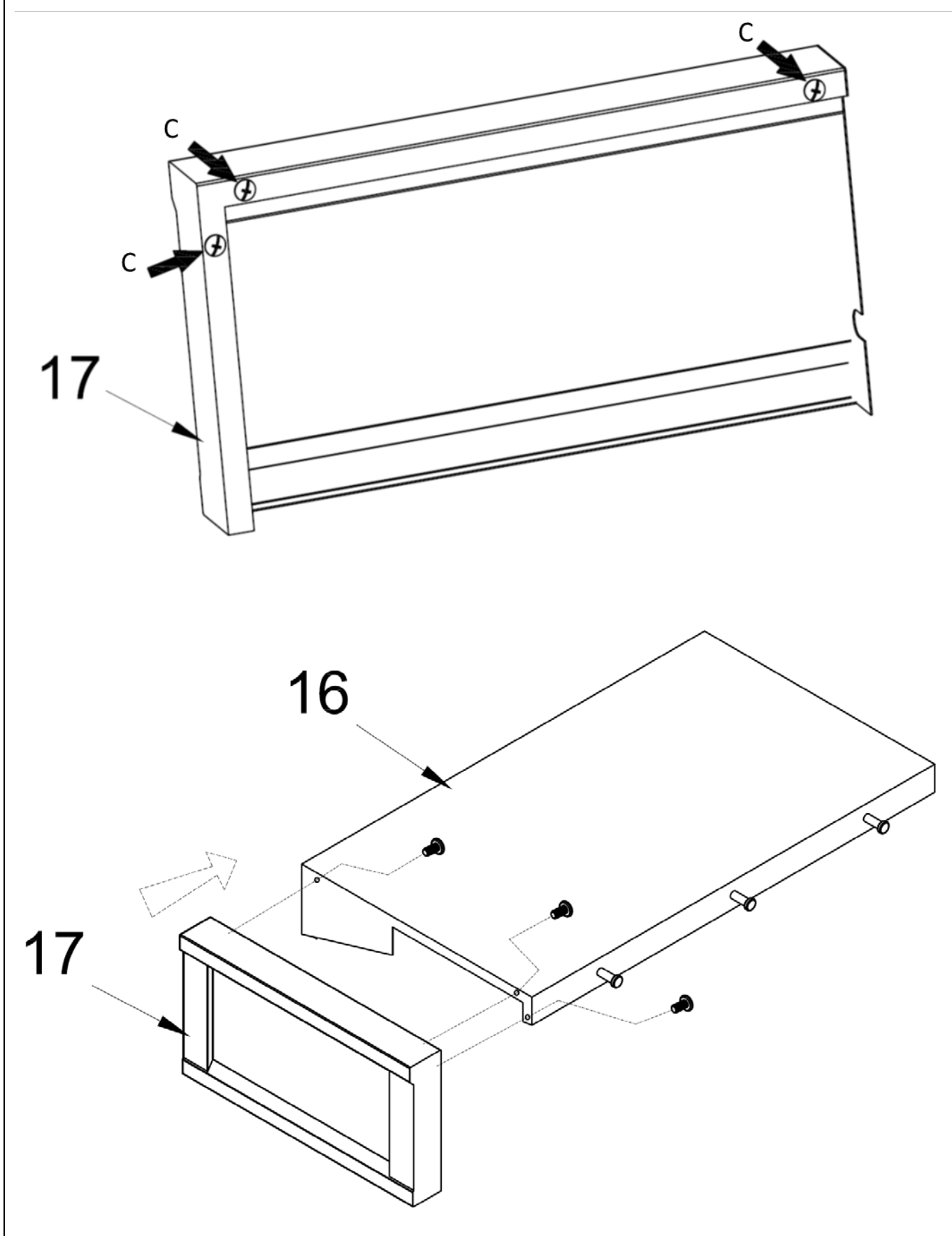
Step 8. Remove 2 pcs pre-attached bolts **M4X8 (E)** from the **Side Burner Lid Handle (20)**. Attach the handle to the side burner lid by using the removed bolts then tighten the bolts.



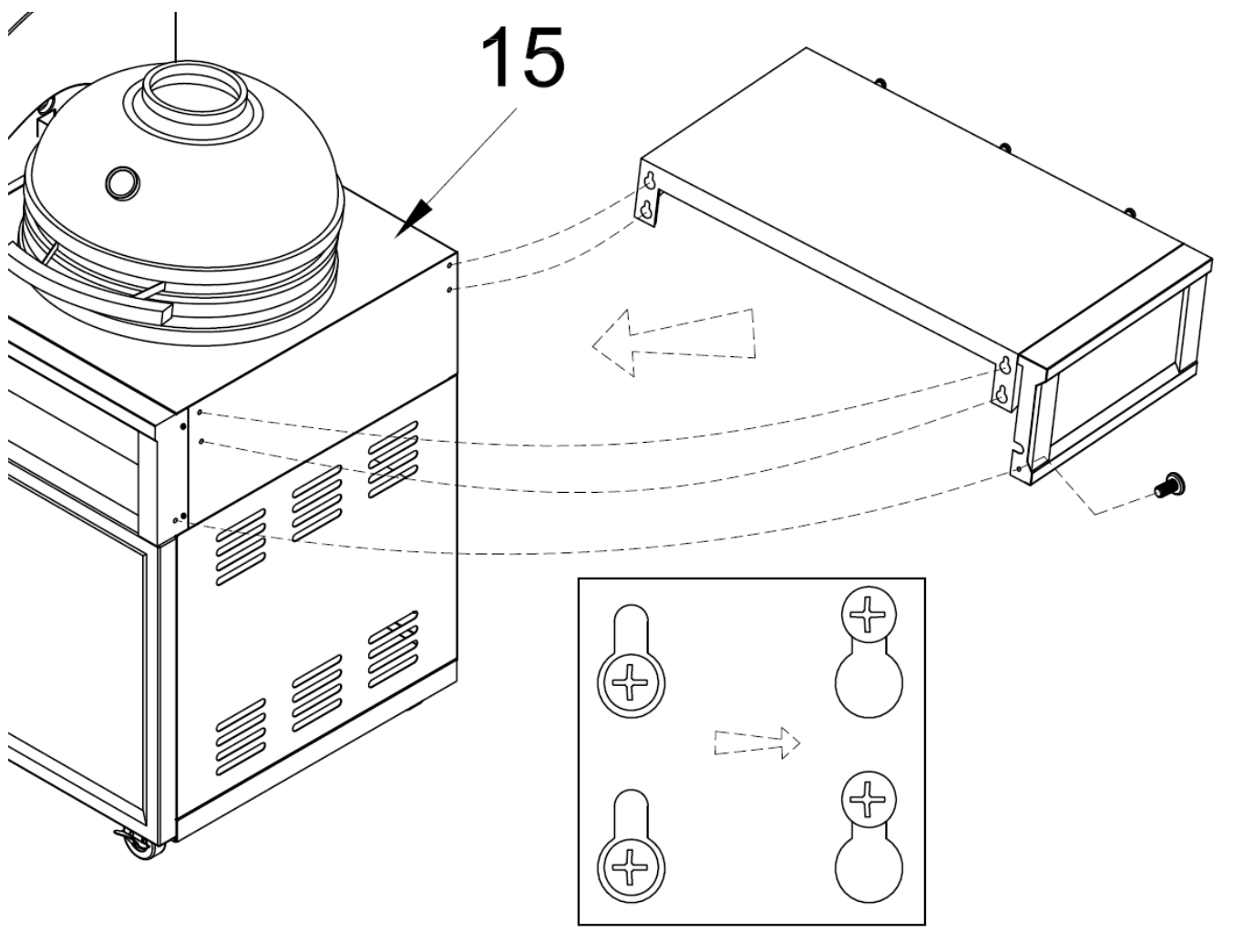
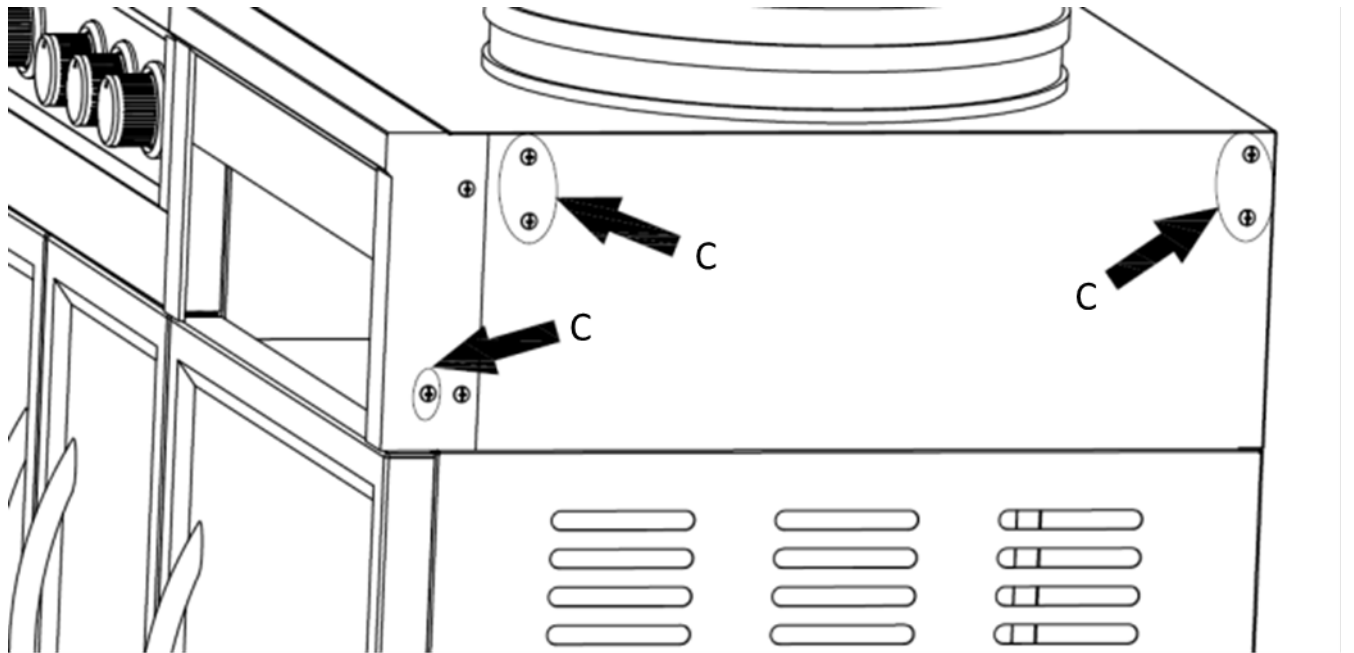
Step 9. Insert the **Control Knob (13)** onto the pin coming from the valve. Apply firm pressure to secure the knob. Make sure the flat end of the pin is aligned with the head of the knob (the end with the triangle pointing up).



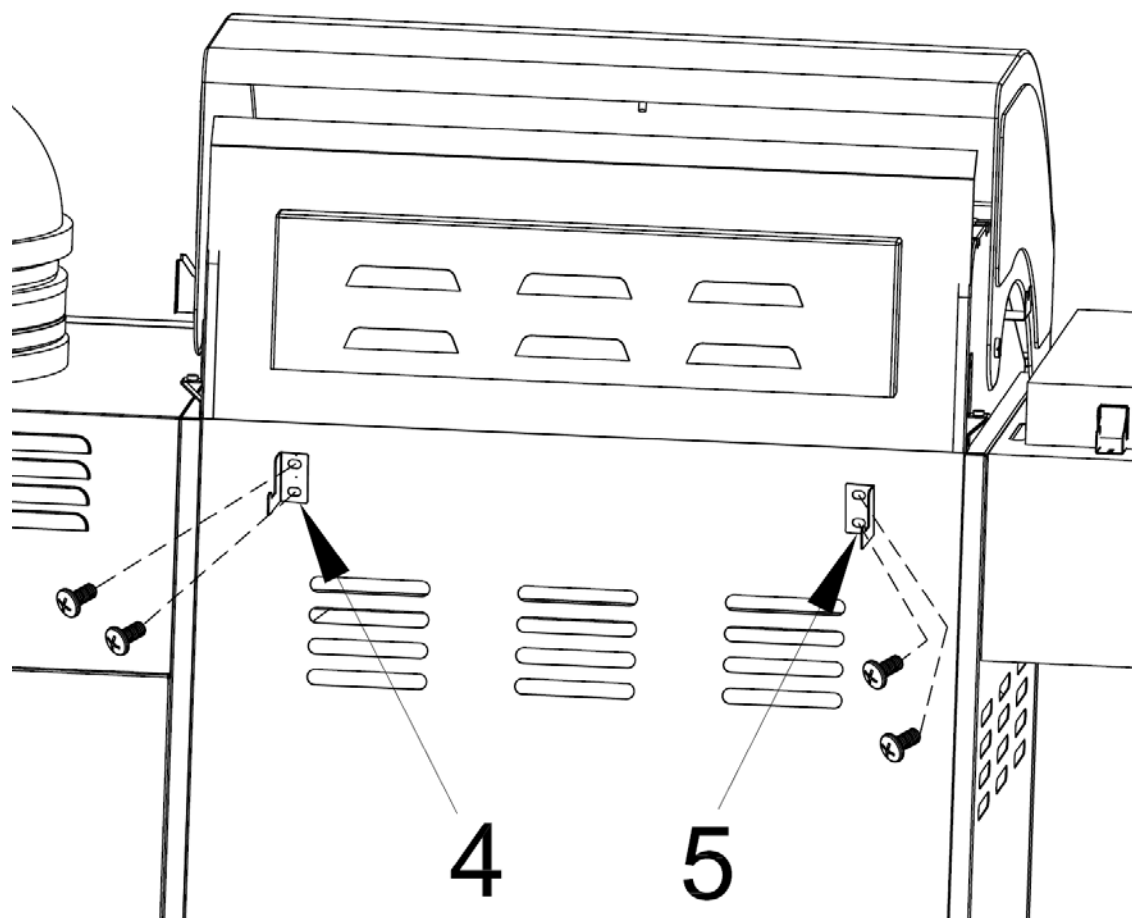
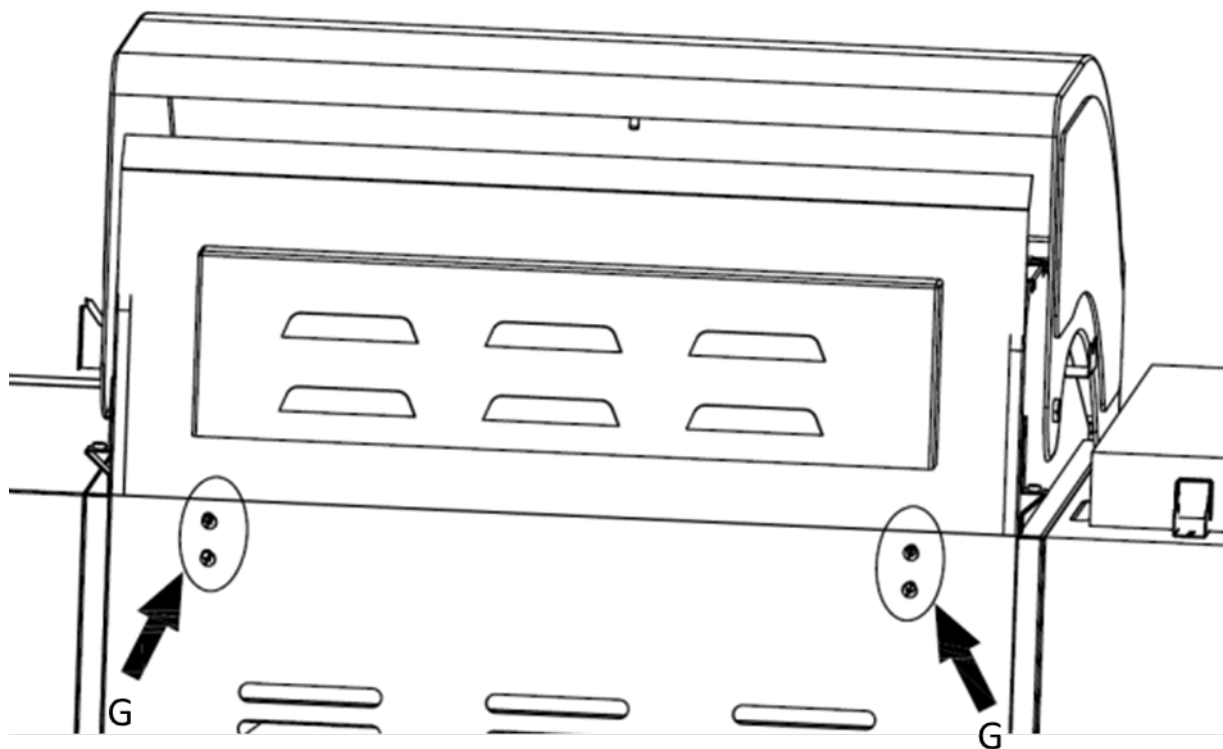
Step 10. 1. Remove 3 pcs pre-attached bolts **M6X10 (C)** from the **Right Side Front Panel (17)**;
2. Attached the right side front panel to the **Right Side Table (16)** by using the removed bolts then tighten the bolts.



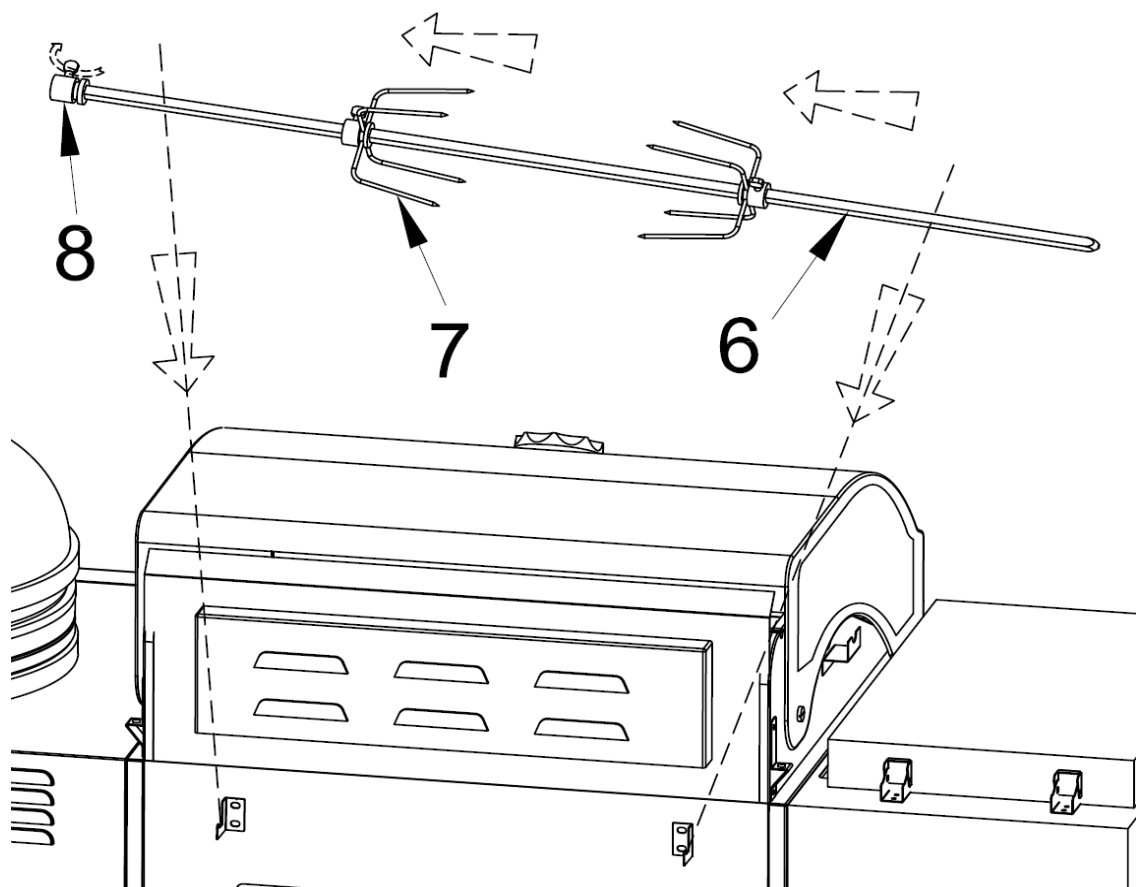
Step 11: 1. Loosen 4 pcs pre-attached bolts **M6X10 (C)** from right side panel;
2. Remove one pre-attached bolt **M6X10 (C)** from main burner control panel.
Attached the right table unit to the **Grill Body Assembly (15)** by placing keyholes over the pre-attached bolts, slide up into place and tighten securely. Tighten the right side table to the main burner control panel by using the removed bolt.



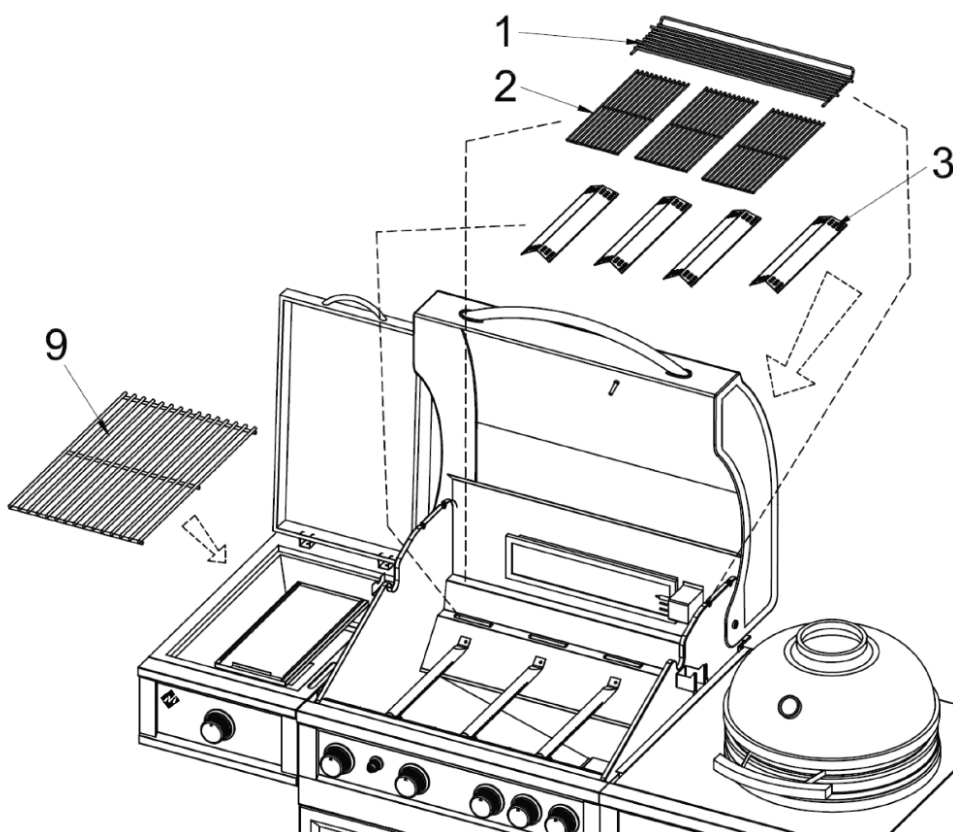
Step 12: Remove 4 pcs pre-attached bolts **M4X10 (G)** from the grill body back panel;
Attached the **Spit Rod Holders (4,5)** to the grill body back panel by using the removed bolts then tighten the bolts.



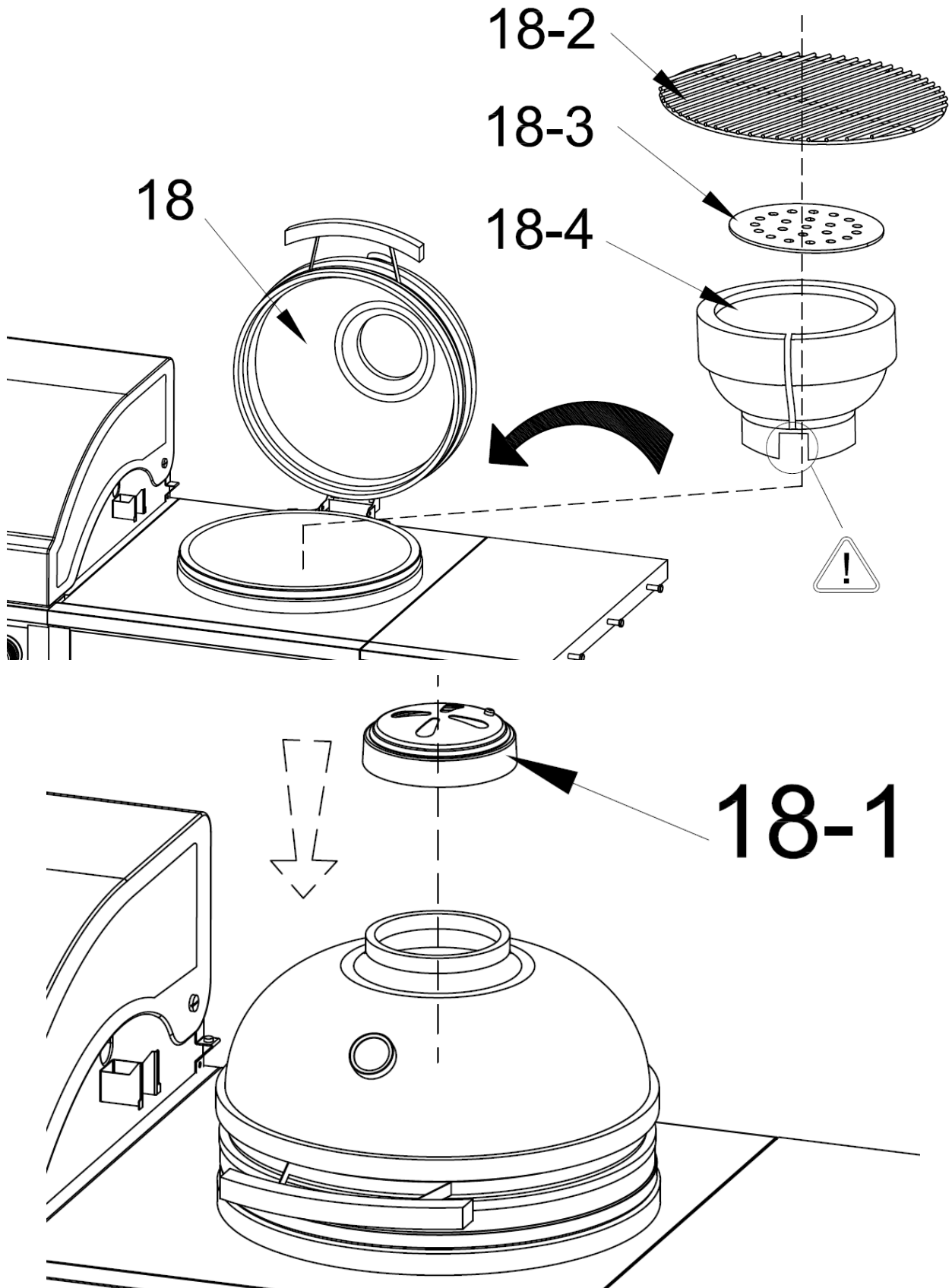
Step 13: Attach the **Forks (7)** and the **Collar (8)** to the **Rotisserie Spit Rod (6)** as shown. Make sure that the collar is positioned at the flat end of the spit rod. Put the unit assembly on spit rod holders when not in use.



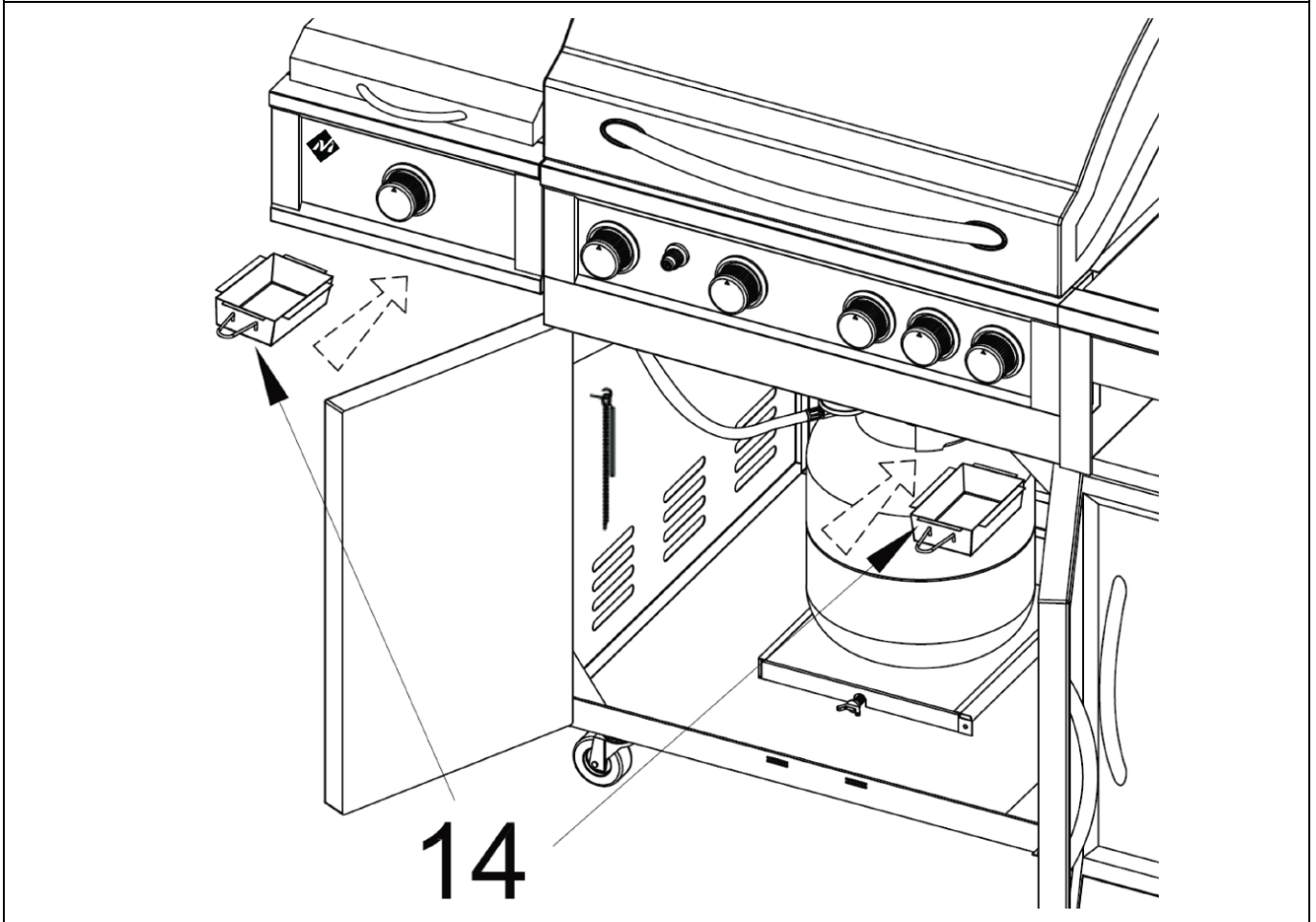
Step 14: Place the **Heat Distribution Plates (3)**, **Cooking Grates (2)**, **Warming Rack (1)** accordingly and the **Side Burner Cooking Grate (9)** as shown.



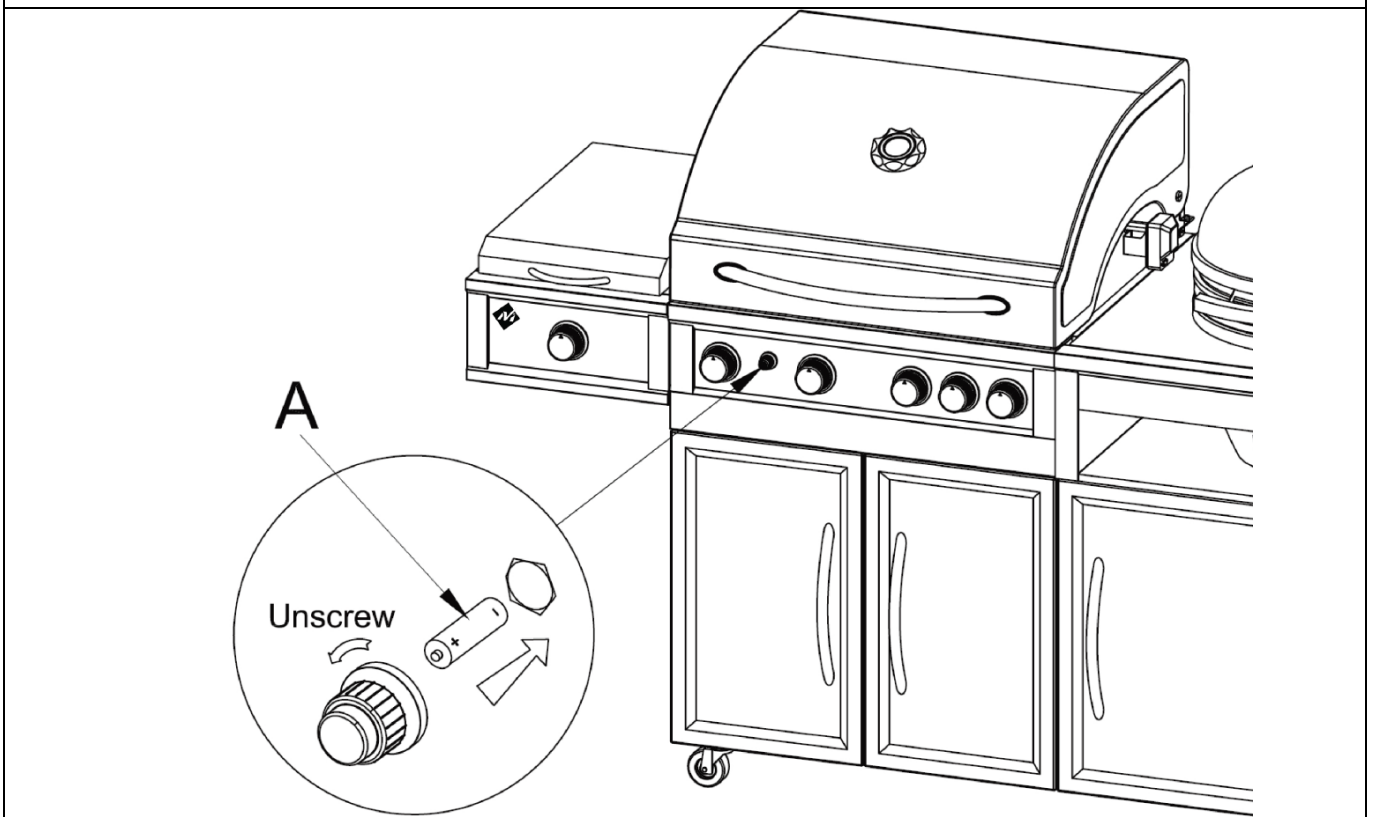
Step 15: Place the **Ceramic Grill Fire Bowl (18-4)**, **Ceramic Grill Charcoal Grate (18-3)** and the **Ceramic Grill Cooking Grate (18-2)** accordingly into the Ceramic grill body as shown. The opening of ceramic fire bowl should be aligned with the vent hole of ceramic grill. Attach the **Ceramic Grill Top Vent (18-1)** to the **Ceramic Grill Body Assembly (18)** as shown.



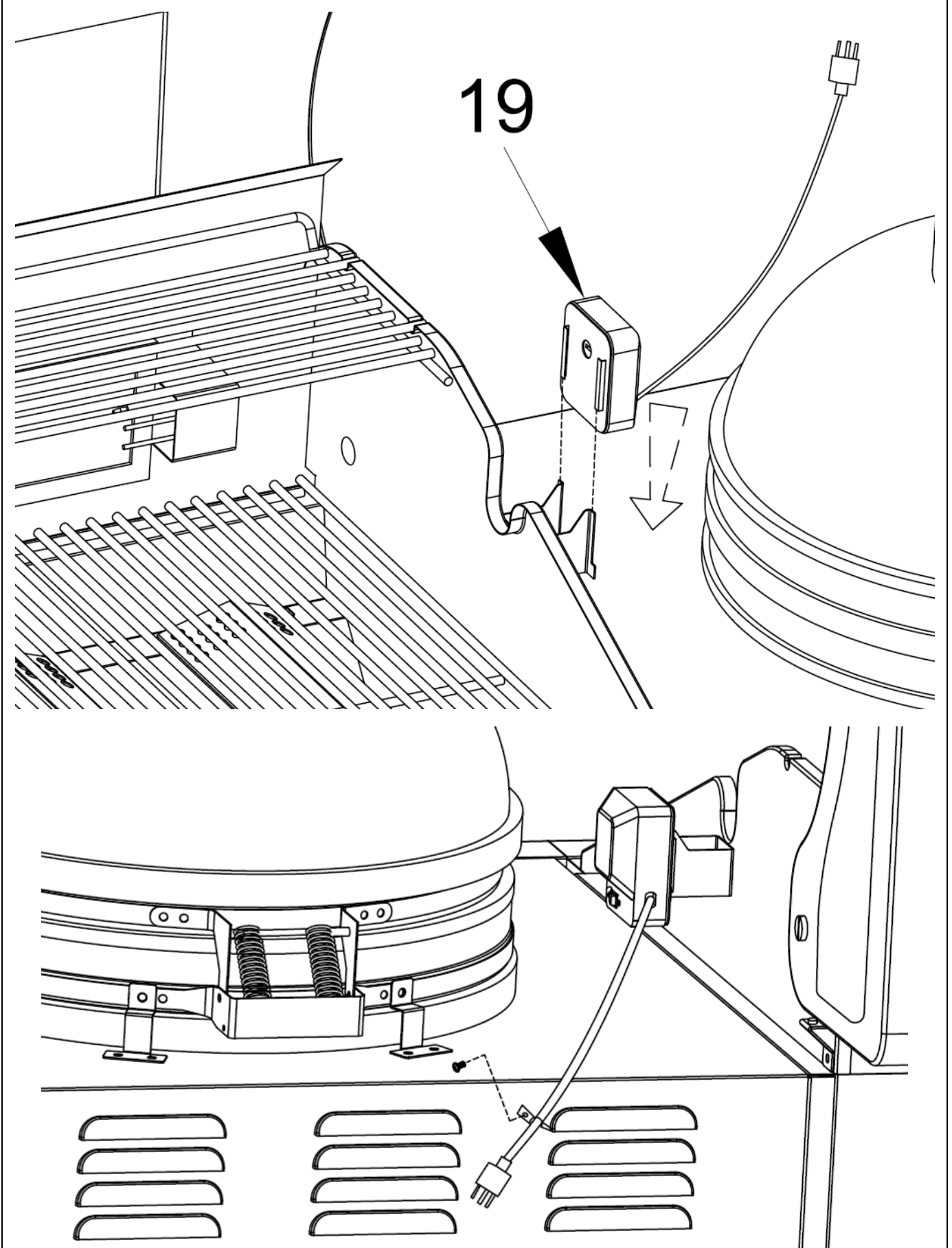
Step 16: Place the **Grease Cups (14)** on the grease cup brackets under the main burner and side burner as shown.



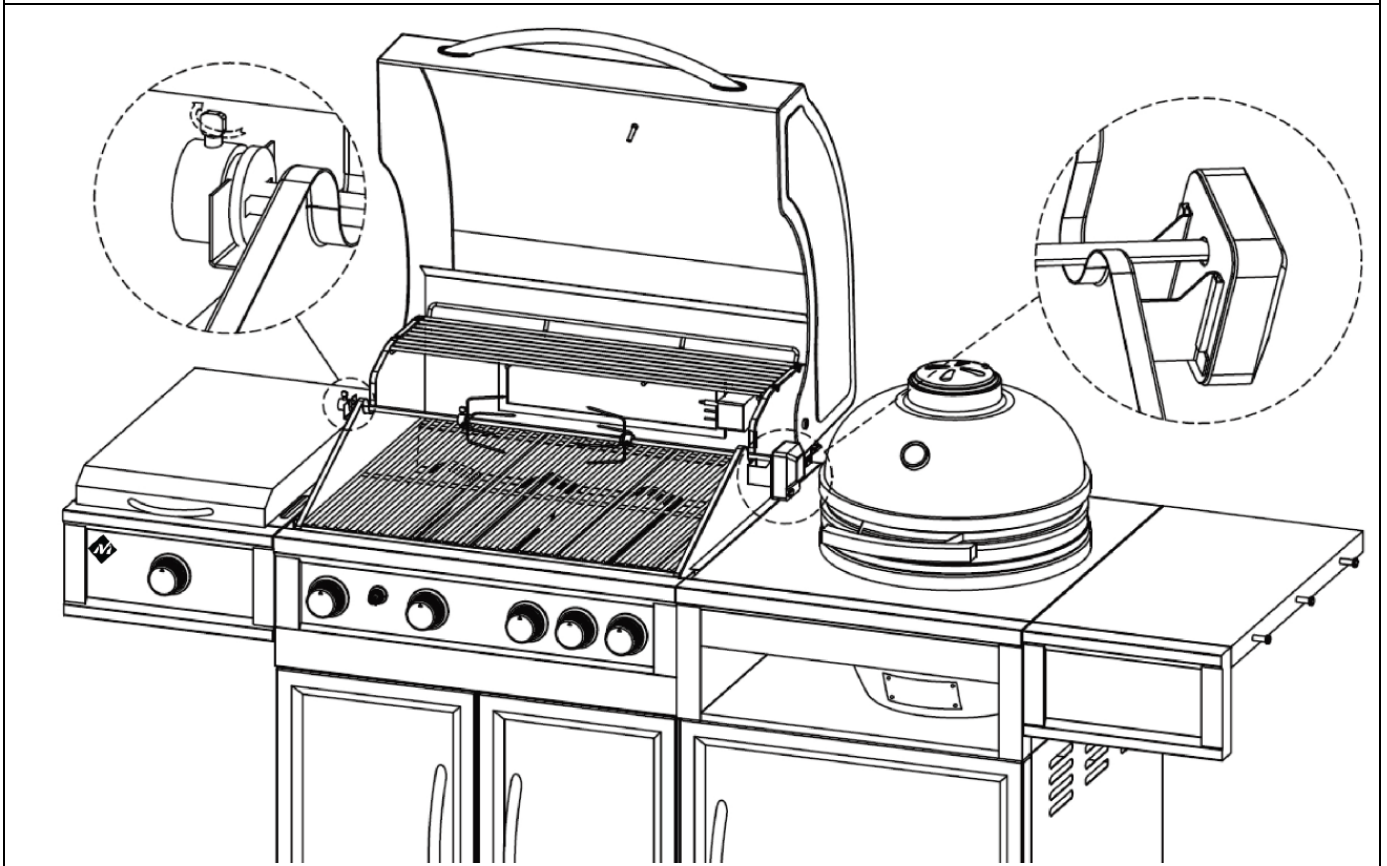
Step 17: Install the included **LR6/AA Battery (A)** into the igniter as shown.



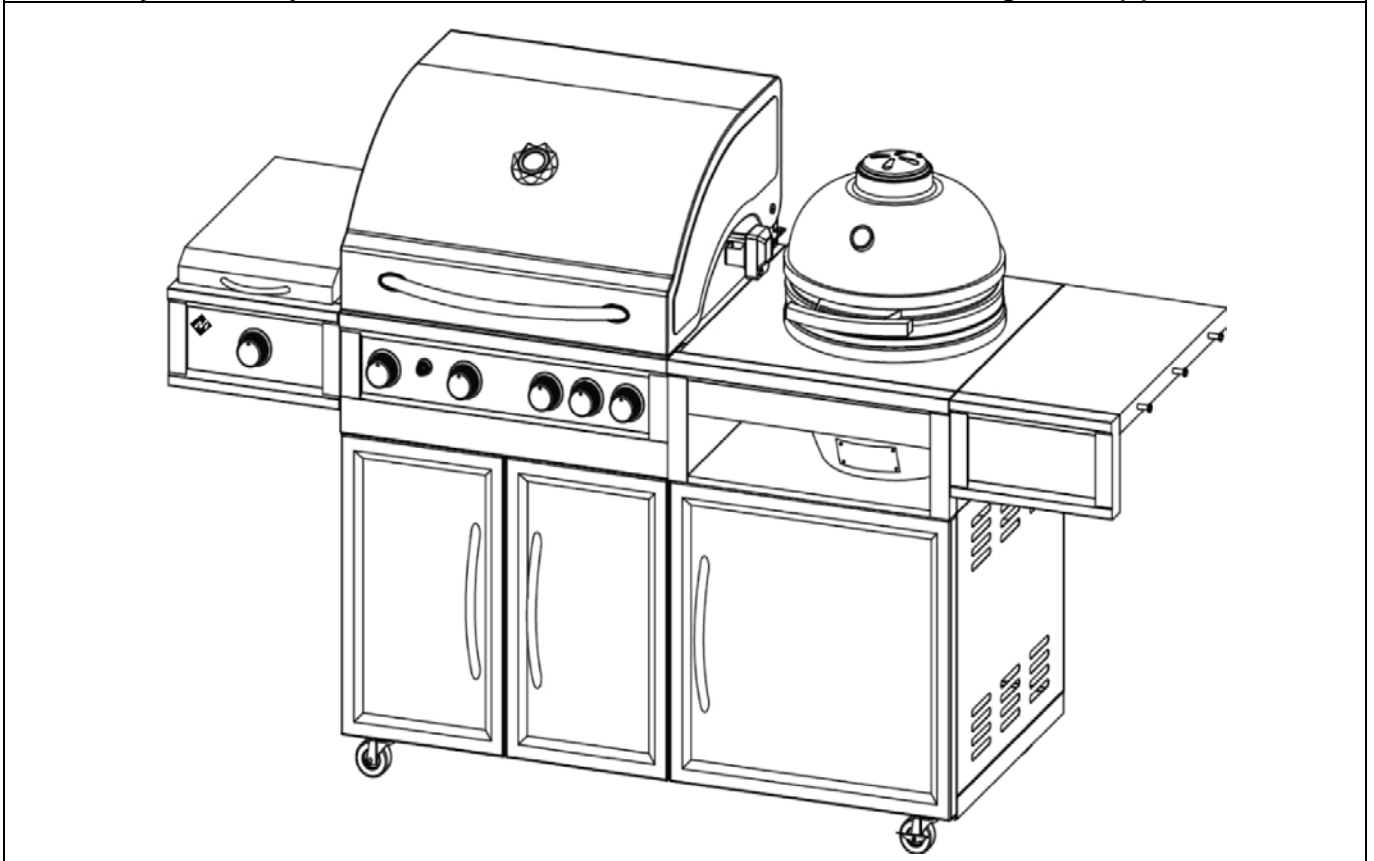
Step 18: Attach the **Motor (19)** into the motor bracket along the slot. Remove the power plug holder and the fixing bolt **M4X10 (G)** on the ceramic grill back panel. Fix the power plug by using the removed holder and bolt.



Step 19: Insert the pointed end of rotisserie spit rod with the forks into the motor. Place the collar on the bracket and adjust it at the flat end of rotisserie spit rod as shown.



Step 20. Your “**Gas & Kamado Combo Grill**” is now fully assembled. Be sure to carefully and fully review the Instruction Manual before using this appliance.



LEAK TEST

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness 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 entire system for leaks following the procedures listed below. Before using your grill you must check for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps. 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 LP gas cylinder is full.



WARNING



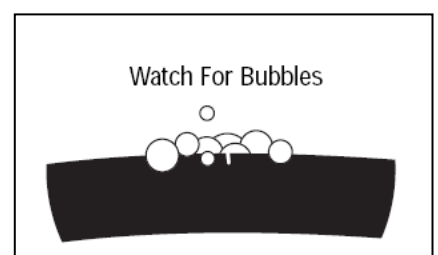
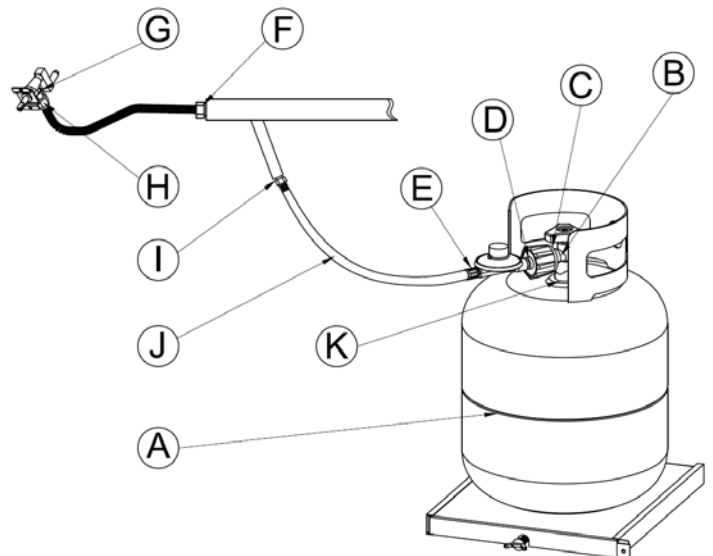
- DO NOT SMOKE WHILE CONDUCTING LEAK TEST.
- NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.
- If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the appliance being operational. The replacement hose shall be specified the by manufacturer.

TO TEST

1. Make sure the burner control valves are in the **OFF** position, then turn on the gas supply.

2. Check all connections from the LP gas cylinder, LP gas regulator and supply valve up to and including all connections to the pipe that goes to the burners (Following are the points where the soap water mixture is to be applied). Soap bubbles will appear if a leak is present.

- A. Supply tank (Cylinder) weld.
- B. Connection nut to cylinder valve.
- C. Back side of connection nut to brass nipple.
- D. Brass nipple connections to gas supply hoses.
- E. Regulator connections to gas supply hose.
- F. Gas supply hose connection to side burner valve assembly.
- G. Main / side burner valve stem cap.
- H. Main / side burner connection to hose.
- I. Hose connection to gas manifold.
- J. The full length of gas supply hose.
- K. Tank valve to cylinder.



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 gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at (888) 837-1380

LIGHTING INSTRUCTIONS

BEFORE LIGHTING



WARNING



- Inspect the gas supply hose prior to turning the gas **ON**.
- If there is evidence of cuts, wear, or abrasion, the hose 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.
- Perform the "**LEAK TEST**" according to the instructions before operating the grill.
- **ALWAYS** keep your face and body away from the burner while lighting.



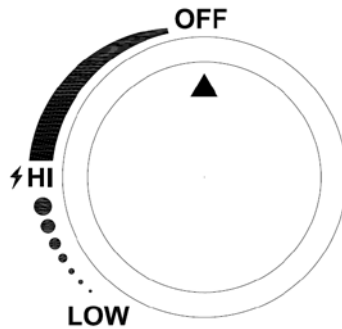
WARNING



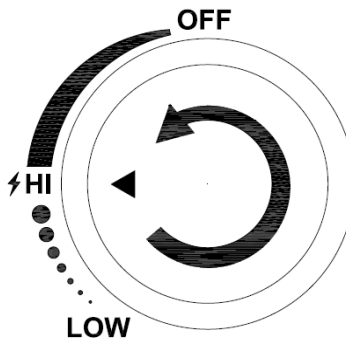
- Back rotisserie burner must be "**OFF**" when using the main burners.
- Do not use the ceramic grill when using the motor and rotisserie spit rod & forks.

LIGHTING THE MAIN BURNER AND SIDE BURNER OF GRILL

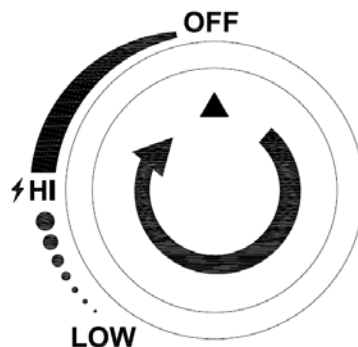
1. Read instructions before lighting.
2. Open lid before lighting burner.
3. Make sure all control knobs are in the "OFF" position.



4. Turn ON gas valve from source or tank.
5. Push and turn any main burner or side burner control knob to "HI" and immediately press and hold the electronic ignition button.

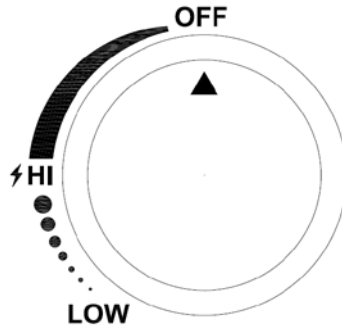


6. If ignition does NOT occur in 5 seconds, turn the burner control knob off, wait 5 minutes to allow gas to dissipate. Repeat the lighting procedure.
7. Repeat above steps to light each burner individually.
8. To turn burners off, turn the control knobs clockwise until they lock in the **OFF** position.

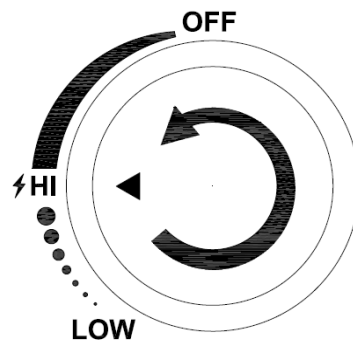


LIGHTING THE BACK BURNER

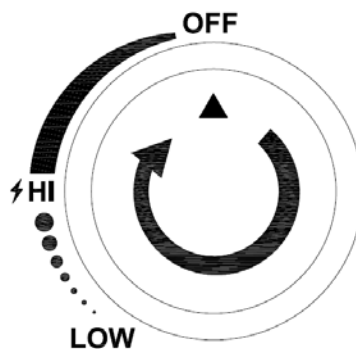
1. Read instructions before lighting;
2. Open lid before lighting burner.
3. Make sure all control knobs are in the "OFF" position.



4. Turn ON gas valve from source or tank.
5. Push and turn back burner control knob to "HI", Keep pushing the control knob and immediately press and hold the electronic ignition button.

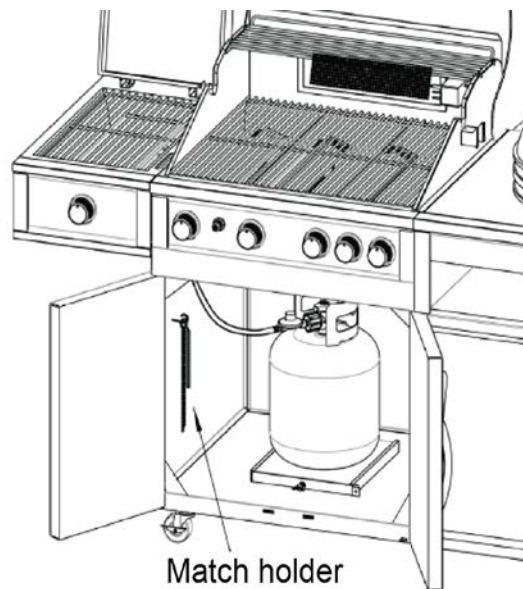


6. When burner is lit, still HOLD the control knob for 20 seconds and then release.
7. If ignition does NOT occur in 5 seconds, turn the burner control knob off, wait 5 minutes to allow gas to dissipate. Repeat the lighting procedure.
8. To turn burners off, turn the control knobs clockwise until they lock in the **OFF** position.



USING MATCH HOLDER TO LIGHT MAIN BURNER, SIDE BURNER AND BACK ROTISSERIE BURNER

1. Turn **OFF** all burner valves.
2. Make sure the lid is open.
3. Clip a lighted match on one end of the match holder and hold next to the burner.
4. Turn the control knob(s) to the "HI" position. Burner should light immediately.
5. If the burner does not light in 5 seconds turn the knob off, wait 5 minutes and repeat above procedures.



INFRARED BURNER USAGE TIPS

Infrared burners are commonly used in steak restaurants and they can quickly cook steaks or other thick meats. The infrared radiation generated by the burner immediately sears the outside of meat, locking in the moisture and giving the meat a charcoal-like taste.

Start your grill up

Turn on the gas at the tank and then the infrared burner. The infrared burner will heat up in around three minutes.

Place the steak on the cooking grate

The best is thick cuts of meat like steaks and pork chops when you use an infrared burner. Start by searing for one minute, then flip the meat and sear the other side.

Infrared burners reach extremely high temperatures and therefore, thinner cuts of meat and delicate foods such as fish and vegetables are not recommended.

Finishing

There are 2 ways to cook meats to desired doneness. Leave the meat on the infrared burner, flipping it every 30 seconds to one minute until it's done. The whole process will not take over 4 to 5 minutes to cook. Or, you can move the seared meat to the non-infrared side of the grill and finish it off the traditional way. It takes double time but is easier to handle with this method.

Remove the meat

Remove the meat from the grill and cut thorough it to make sure all is cooked. Then turn off the grill to let it cool down.



DANGER

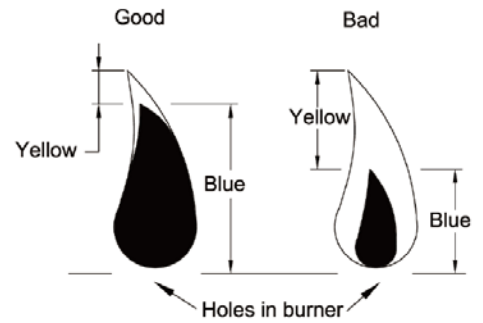


- Keep your face and hands as far away from the grill as possible when lighting it.

FLAME CHARACTERISTICS

This procedure outlines how to check for proper burner flame characteristics.

Burner flames should be blue and stable with little yellow tips, with no excessive noise, or lifting. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air. If any of these conditions exist call our customer service line. Visually check the burner flames prior to each use. The flames should look like this picture. If not, refer to the burner maintenance part of this manual.



MAINTENANCE & CLEANING INSTRUCTIONS



CAUTION



- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustible and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

STEEL SURFACES

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. 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. To remove, use a soft abrasive pad in conjunction with a stainless steel cleaner.

GREASE TRAY

The grease tray should be emptied and wiped down periodically and washed with a mild detergent and warm water solution. Check the grease tray frequently. Don't allow excess grease to accumulate and overflow out of the grease tray.

GRILL BURNERS

Extreme care should be taken when removing a burner as it must be correctly centered on the orifice before any attempt is made to re-light the grill. Frequency of cleaning will depend on how often you use the grill.

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 flashback 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 flashback, it is the most common cause. To reduce the chance of flashback, 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.

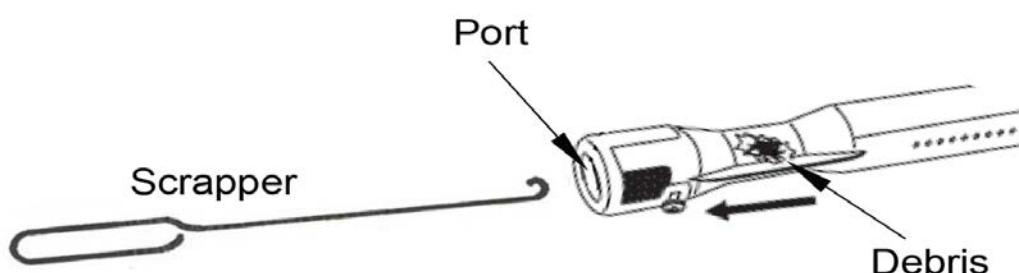
You should inspect the burners at least once a year or immediately after any of the following conditions occur:

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.**

	<h1>WARNING</h1>	
<ul style="list-style-type: none">● ENSURE that the gas supply and the knobs are in the OFF position BEFORE cleaning the burners.		

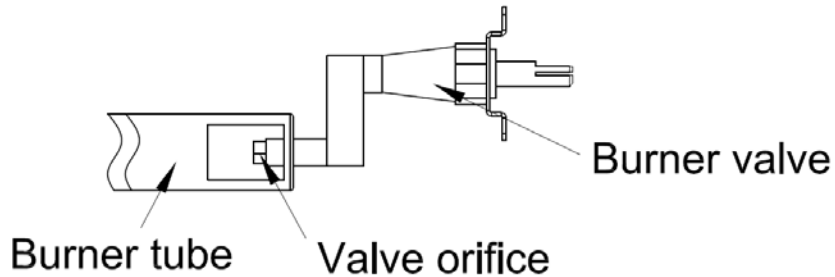
BURNER CLEANING:

1. Turn off the gas supply, and make sure all the knobs are in the **OFF** position.
2. Wait for the grill to cool.
3. Open lid and remove the cooking grate and heat distribution plate.
4. Remove the screws and lift the burner out of the firebox.
5. Clean the exterior of the burner with a brass brush. Use a metal scrapper to remove stubborn stains.
6. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port
7. If insects or other obstructions are blocking the flow of gas through the burner, call customer service at (888) 837-1380. Make sure to center the burner over the orifice.



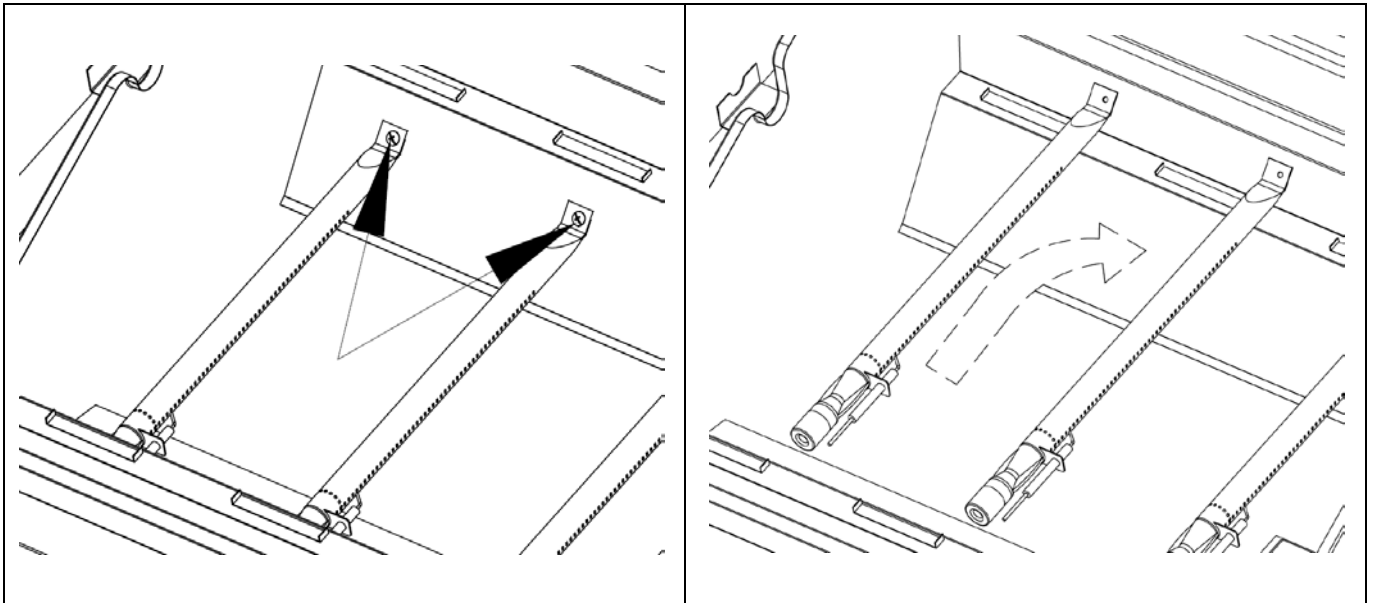
TO REINSTALL THE MAIN BURNERS:

1. Insert the burner into the burner valve.
2. Firmly seat the valve orifice into the burner tube. Make sure the Valve orifice is inserted STRAIGHTLY into the burner tube. If not, lighting the burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.
3. Align the burner screw hole with the firebox hole, insert screw and tighten.



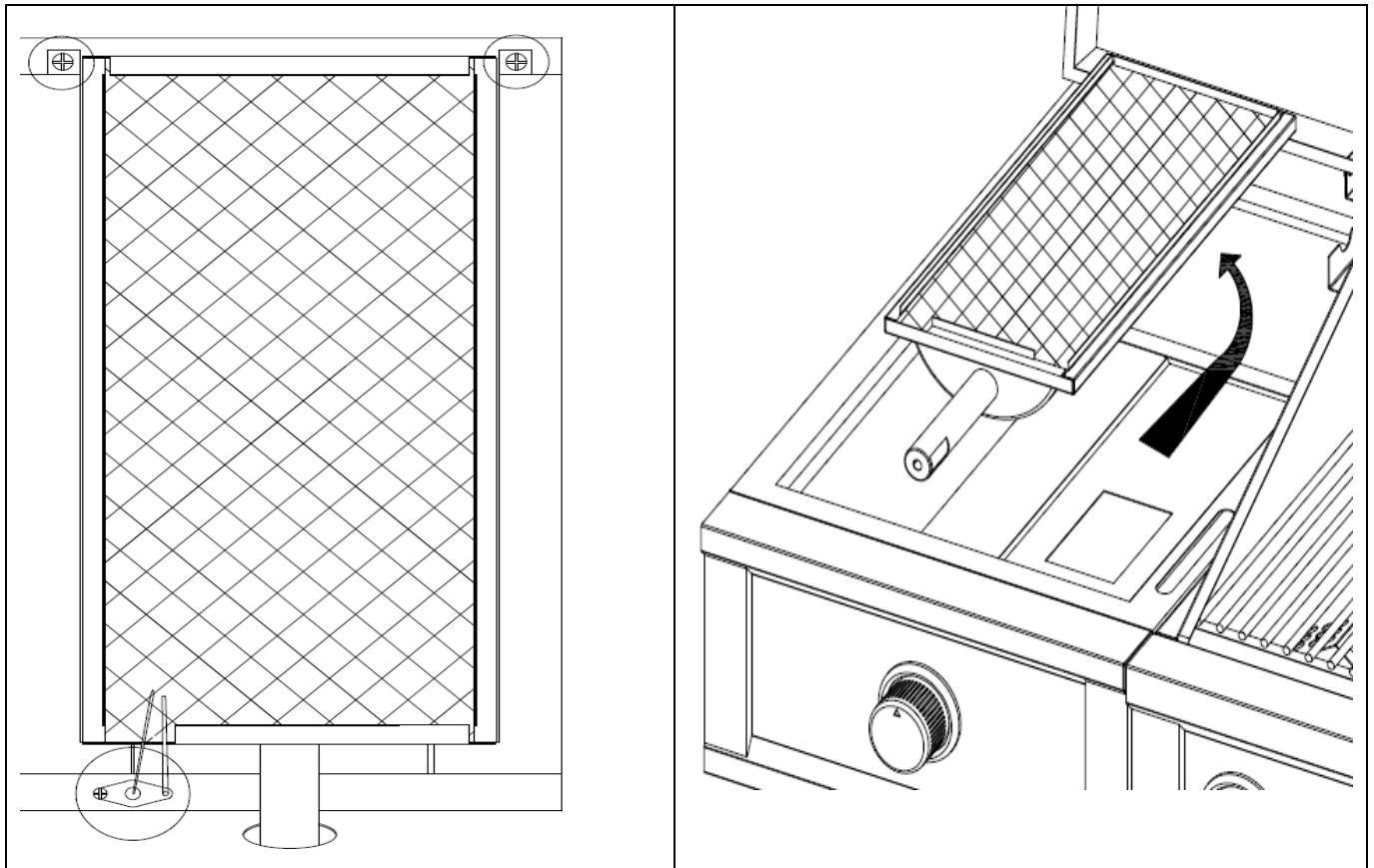
MAIN BURNER REPLACEMENT

1. Remove burner fixing screw as shown below.
2. Remove the ignition wire from the igniter.
3. Remove the burner as shown below.



SIDE BURNER REPLACEMENT

1. Remove two burner fixing screws and one side burner electrode fixing screw as shown below.
2. Remove the side burner as shown below.

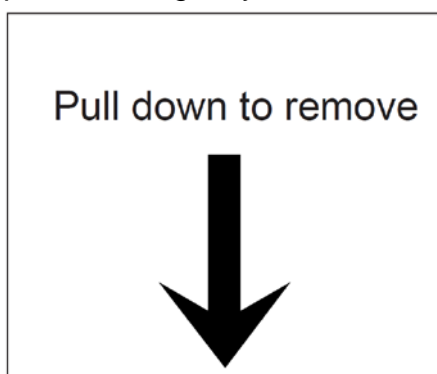


OPERATING THE CERAMIC GRILL

For the lighting instructions of the ceramic grill, please refer to the Vision manual included in the box.

REMOVAL THE PAPER BOARD FROM THE CERAMIC GRILL

Follow the arrow direction on the paper board to pull down and remove the paper inserts around the ceramic grill. If paper board is torn apart and stay between the ceramic grill and gas grill unit, pull it down gently then remove it.



AFTER-USE SAFETY



WARNING



- Always allow grill and all components to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Cover and store grill in a protected area away from children and pets.

PROPER CARE & MAINTENANCE

- Cure your grill periodically throughout the year to protect against excessive rust on metal parts.
- To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Before initial use, and periodically, wash your cooking grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your cooking grids
- Wash charcoal grate with hot, soapy water, rinse well and dry. Lightly coat grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting. Do not coat charcoal grate or charcoal ash tray.

Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

TROUBLE SHOOTING

Problem:	Possible Causes:
Main Burner cannot light	<ol style="list-style-type: none"> 1. Check LP cylinder fuel level 2. Bad electrode spark. Check to see if the grill will match light. Electrode or collector may need adjustment. 3. Burner tube may be improperly seated into the burner valve. Reinstall burners referring to section "To reinstall the main burners". 4. Burner may be obstructed. See section on "Burner Cleaning" under Maintenance and Cleaning instructions. 5. The cylinder valve may be closed. 6. Regulator is not properly seated on cylinder valve.
Side Burner and Back Burner cannot light	<ol style="list-style-type: none"> 1. Check to see if debris is blocking the electrode. 2. The ignition electrode is too close or too far away to the burner (less than 1/8" or more than 3/16"). So the ignition spark cannot be generated properly. Adjust the electrode position accordingly.
Fire at control knob	<ol style="list-style-type: none"> 1. Valve orifice is improperly seated into burner tube. Reinstall burners referring to section "To reinstall the main burners". 2. Gas connections may be loose. Leak Check and tighten all connections. 3. Burner holes may be obstructed. See section on "Burner Cleaning" under Maintenance and Cleaning instructions.
Yellow flame at burner	<ol style="list-style-type: none"> 1. Burner may be obstructed. See section on "Burner Cleaning" under Maintenance and Cleaning instructions. 2. Grill is in a windy location.
Flame blows out on "LOW"	<ol style="list-style-type: none"> 1. Burner may be obstructed. See section on "Burner Cleaning" under Maintenance and Cleaning instructions. 2. Grill is not sufficiently preheated. 3. Burner tube may be improperly seated into the burner valve. Reinstall burners referring to section "To reinstall the main burners".
Burner does not get hot enough	<ol style="list-style-type: none"> 1. Flow control device has been activated in regulator. To reset the regulator, turn off all burners and close the LP gas cylinder valve. Disconnect the regulator from the LP gas cylinder and wait one minute. Reconnect the regulator to the LP gas cylinder and slowly open the LP gas cylinder valve until it is fully open. Light all burners and observe the temperature. 2. The fuel hose may be bent or kinked. 3. Burners may be blocked by spiders and insects. See section on "Burner Cleaning" under Maintenance and Cleaning instructions.
Grill is too hot	<ol style="list-style-type: none"> 1. Excess grease build-up causing grease fires. Clean the grill according to Maintenance and Cleaning instructions 2. Damaged or faulty regulator. Replace with factory authorized parts. 3. Cook on a lower temperature setting.
Grill takes a long time to preheat	<ol style="list-style-type: none"> 1. Normal preheat 500-600 °F, takes about 10-15 minutes. Cold weather and wind may effect your preheat time.
Regulator makes noise	<ol style="list-style-type: none"> 1. Vent hose on the regulator may be plugged or regulator may be faulty.
Rotisserie motor will not turn	<ol style="list-style-type: none"> 1. The motor is not connected to a properly grounded power supply. 2. The on / off switch is not in the on position. 3. The spit rod is not fully inserted into the motor. 4. There is encumbrance or drag.
Excessive flare-ups	<ol style="list-style-type: none"> 1. Grease and/or residue build-up on heat distribution plates or in fire box. 2. Excessive dripping of fat or marinade from food.

LIMITED WARRANTY

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of Ninety (90) days from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provide that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates Ninety (90) days from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer 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.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion is not deemed a manufacturing or materials defect.
 - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
 - Stainless steel discoloration or corrosion.
 - Consumables such as batteries.

IF CUSTOMER SERVICE BECOME NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

Should you encounter any problem,
CALL US FIRST.
Do not return product to the store.
WE CAN HELP.

For assistance, contact customer service at customerservice@rankam.com
or at (888) 837-1380, Mon to Fri, 8:00am – 5:00pm Pacific Standard time

Manufacturer information

Rankam Metal Products Manufactory Ltd.

Address: 18/F., New Lee Wah Centre, 88 Tokwawan Road, Kowloon, Hong Kong.