

BACKYARD PRO

LP GAS AND CHARCOAL GRILL ASSEMBLY INSTRUCTIONS



10/2014

THIS INSTRUCTION MANUAL CONTAINS INFORMATION NECESSARY FOR SAFETY, ASSEMBLY AND USE OF THIS APPLIANCE. DO NOT USE THE APPLIANCE UNTIL YOU HAVE READ THIS MANUAL.

KEEP THIS MANUAL FOR FUTURE REFERENCE.



WARNING



CALIFORNIA PROPOSITION 65

1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

Warnings

FOR YOUR SAFETY:

1. Read all instructions before assembling or operating your grill.
2. Follow all safety instructions, even if you purchased this grill assembled.
3. This guide is intended for the end user. Retain for future reference.
4. This grill is intended for outdoor use only. Do not attempt to use indoors.
5. This grill is intended for use on stable surfaces. Do not attempt to use it on or in recreational vehicles or boats.
6. This grill is intended for LP gas only.
7. Do not store or use flammable vapors or liquids near this appliance.
8. Do not keep any disconnected LP cylinders near this appliance.



SAFETY PRECAUTIONS



1. Conform with all local and / or national codes for gas product installation, including National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, and / or Propane Storage and Handling Code B149.2.
2. This grill must be electrically grounded in accordance with local and / or national codes, including National Electrical Code, ANSI Z21.58-2007, and / or the Canadian Electrical Code, CSA 1.6-2007.
3. Before each use, check grill, hoses, tanks, and other equipment for abrasions, cracks, frays, wear, or cuts. Replace damaged equipment as specified in the parts list before using the grill.
4. Before each use, perform a leak test.

DANGER:

If you smell gas:

1. Immediately shut off gas to appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, stay away from appliance and contact fire department.

BACKYARD PRO

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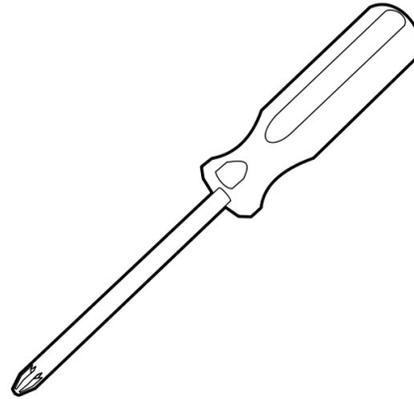
1. Tools and Parts
2. Hardware
3. Assembly Instructions
4. Care and Maintenance
6. Frequently Asked Questions
5. Warranty Information

Required Tools

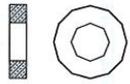
Adjustable wrench (Not Included)



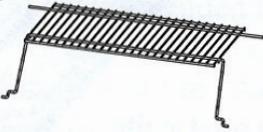
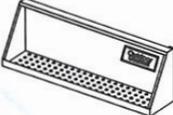
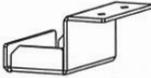
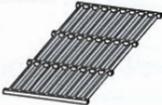
Philips head screwdriver (Not Included)



Hardware List

	AA	BOLT M6*50 (4PCS)		BB	BOLT M6*12 (50PCS)
	CC	BOLT M6*40 (16PCS)		DD	BOLT M6*25 (4PCS)
	EE	NUT M6 FLANGE LOCK (14PCS)		FF	Cotter Pin 1.5*28 (8PCS)
	GG	PIN ROLL (4PCS)		HH	BOLT M4*8 (4PCS)
	II	Battery (1PC)		JJ	spacer "M6" (2PCS)

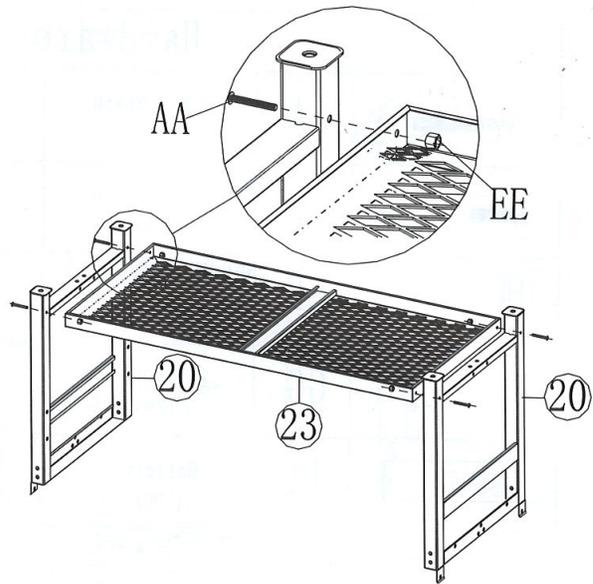
Parts List

① Back Panel 1PC 	② Charcoal Stack 1PC 	③ Gas Lid 1PC 	④ Charcoal Lid 1PC 
⑤ "S"Hook 4PCS 	⑥ Lid Handle Base 2PCS 	⑦ Lid Handle 1PCS 	⑧ Lid Hinges 4PCS 
⑨ Warming Rack 2PCS 	⑩ Cooking Grates 4PCS 	⑪ Flame Tamers 3PCS 	⑫ Lifting Handles 2PCS 
⑬ Charcoal Pan 1PC 	⑭ Bottom Hinges 4PCS 	⑮ Body 1PC 	⑯ Drip Tray 2PCS 
⑰ Accessory Holder 1PC 	⑱ Triangular Bracket-R 1PC 	⑲ Triangular Bracket-L 1PC 	⑳ Legs 2PCS 
㉑ Fence Rail 2PCS 	㉒ Threaded Caster 4PCS 	㉓ Bottom Shelf 1PC 	㉔ Gas Tank Holder 1PC 
㉕ Gas Tank Hook 1PC 	㉖ Knob Base 1PC 	㉗ Side Burner Body 1PC 	㉘ Side Burner Grate 1PC 
㉙ Side Burner 1PC 	㉚ Electrode 1PC 	㉛ Lid Handle Base 4PCS 	㉜ Firebox Handle 2PCS 
㉝ Cooking Grate Firebox 2PCS 	㉞ Charcoal Pan Firebox 1PC 	㉟ Firebox 1PC 	㊱ Knob 1PC 

Assembly Instructions

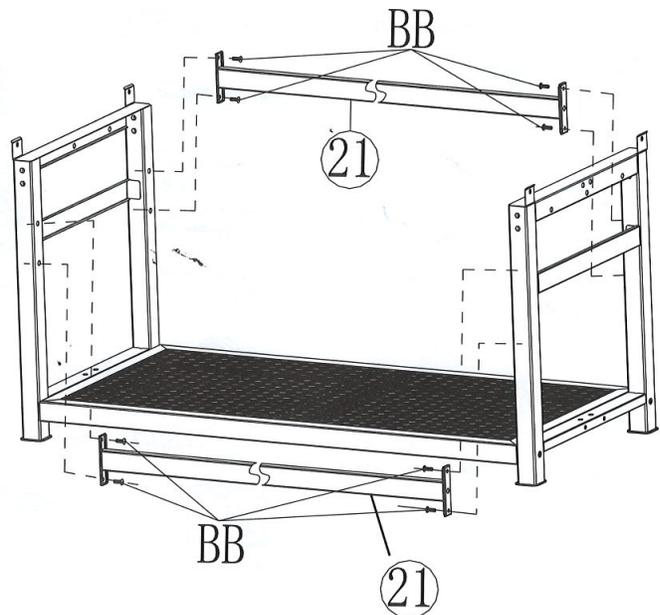
Step 1

Assemble the bottom shelf (23) to the legs (20) using BOLT M6*50 (AA) - 4 PCS and NUT M6 FLANGE LOCK (EE) - 4 PCS.



Step 2

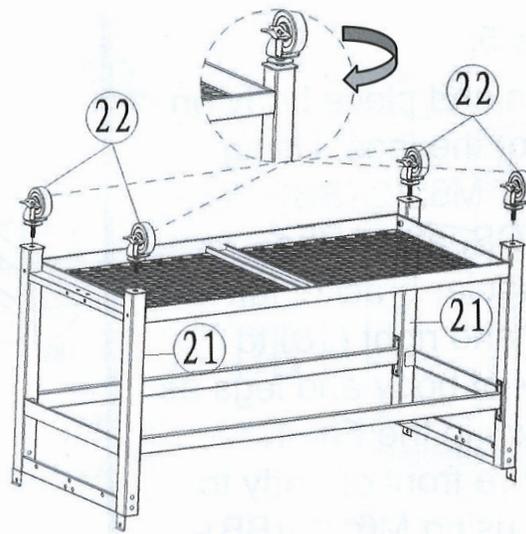
Assemble the long fence rails (21) to both legs using BOLT M6*12 (BB) - 8 PCS.



Step 3

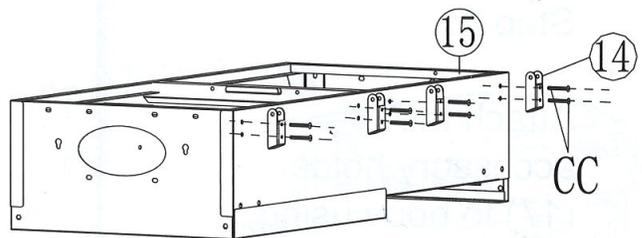
Assemble the threaded casters (22) to legs by twisting clockwise until tight.

Turn over the bottom assembly when completed and lock all casters to prevent from moving.



Step 4

Assemble the bottom hinges (14) - 4 PCS to the back of body (15) using BOLT M6*40 (CC) - 8 PCS.

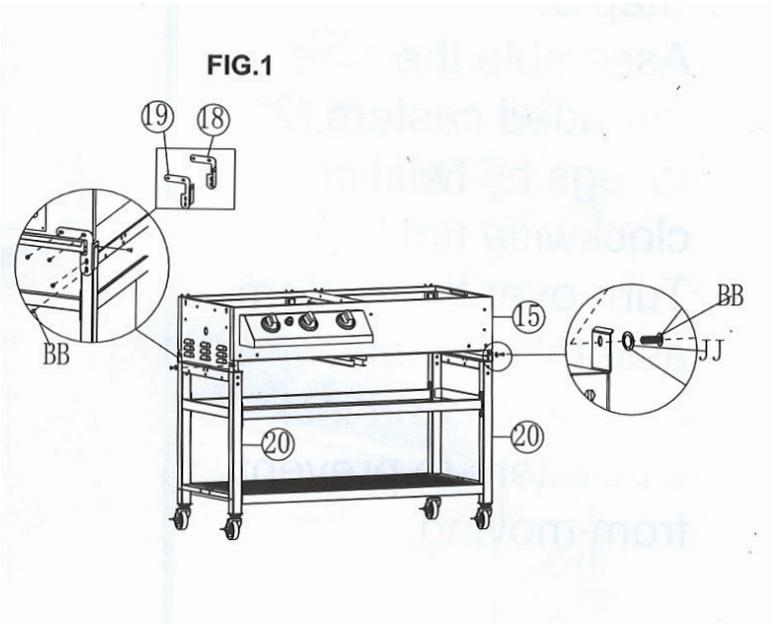


Assembly Instructions

Step 5

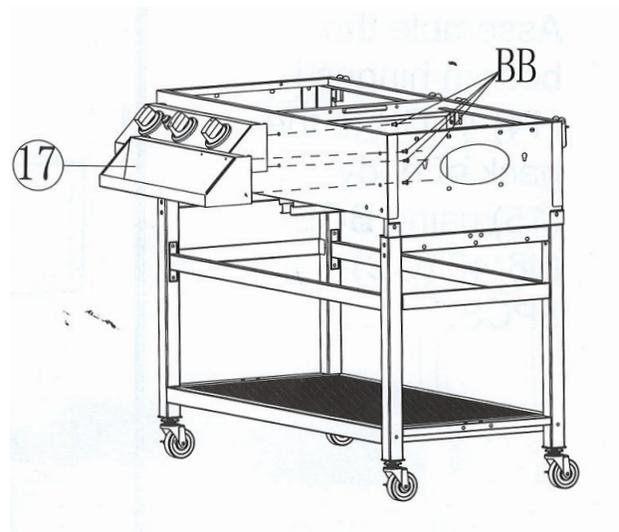
Align and place body on top of the legs. Using BOLT M6*12 (BB) - 10 PCS, attach the triangular bracket left (19) and right (18) to back of body and legs as shown in **Fig. 1**.

Secure front of body to legs using M6*12 (BB) - 2 PCS with M6 SPACER (JJ) - 2 PCS.



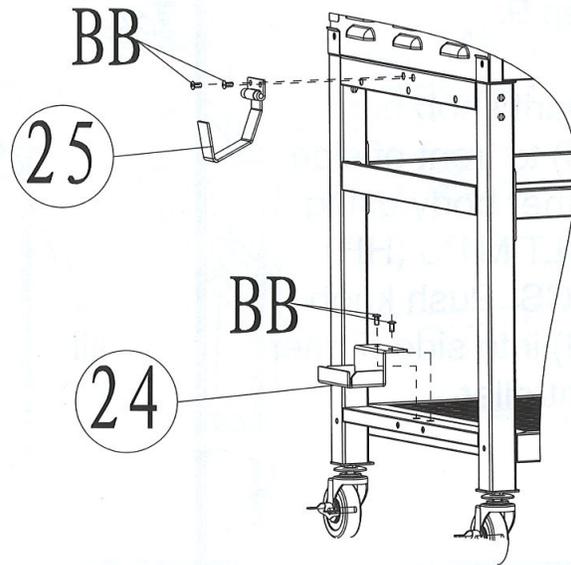
Step 6

Attach the accessory holder (17) to body using BOLT M6*12 (BB) - 4 PCS.



Step 7

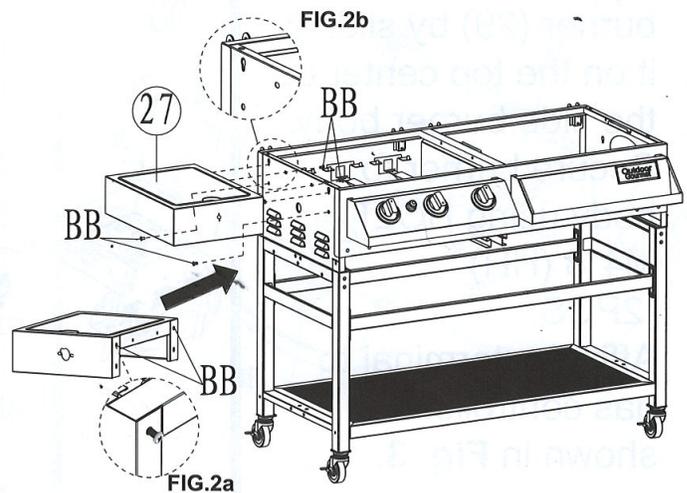
Assemble gas tank holder (24) and gas tank hook (25) on the left leg using BOLT M6*12 (BB) - 4 PCS.



Step 8

Screw in BOLT M6*12 (BB) - 2 PCS halfway on the upper corners of the side burner body (27) as shown in **Fig. 2a**.

Slide in the two screws in opening (**Fig. 2b**) to hold the side burner body in position. Using M6*12 (BB) - 4 PCS, fasten the side burner body in place and tighten all screws.

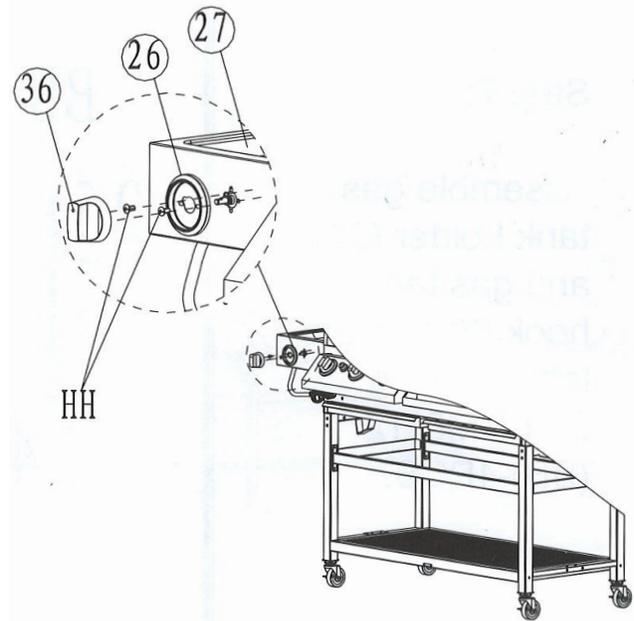


Assembly Instructions

Step 9

Mount knob base (26) to front of side burner body using BOLT M4*8 (HH) - 2 PCS.

Push knob (36) into side burner controller.

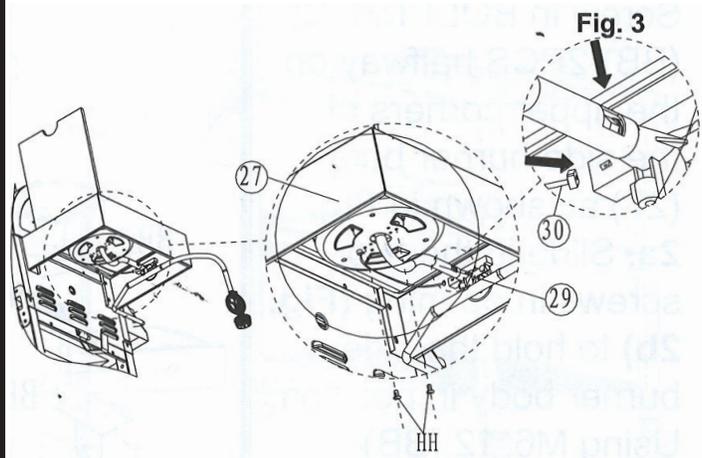


Step 10

Assemble the side burner (29) by sliding it on the top center of the side burner body.

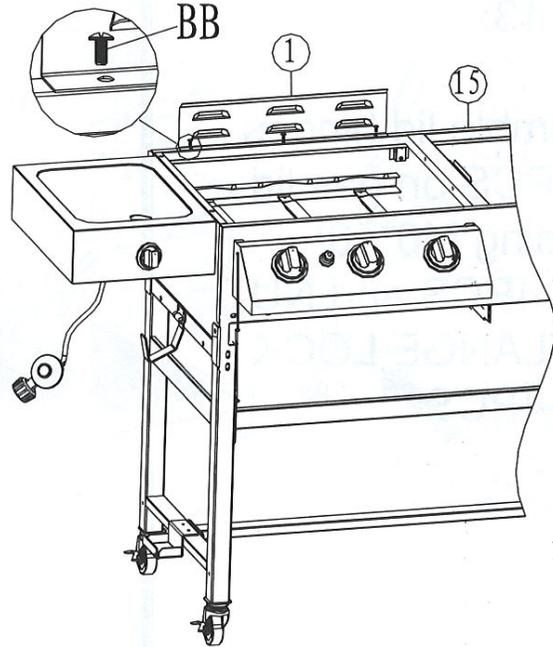
Secure burner to body using BOLT M4*8 (HH) - 2 PCS.

Affix the terminal to gas controller as shown in **Fig. 3**.



Step 11

Assemble back panel (1) to back side of gas side using BOLT M6*12 (BB) - 3 PCS.

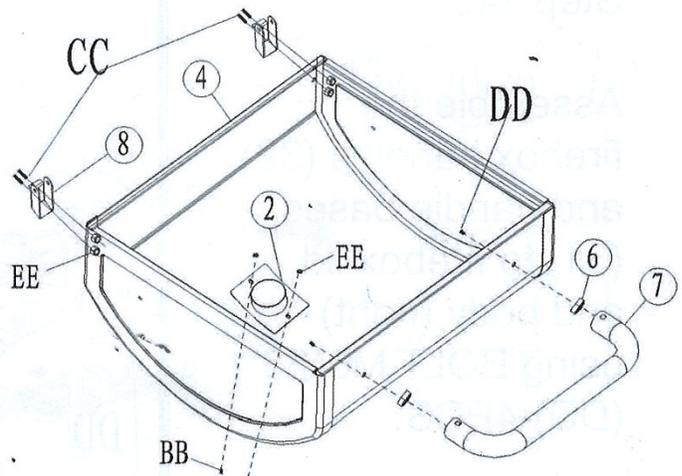


Step 12

Assemble lid hinges (8) - 2 PCS on charcoal lid (4) using M6*40 (CC) - 4 PCS. and NUT M6 FLANGE LOCK (EE) - 4 PCS.

Attach the charcoal stack (2) - 1 PC on charcoal lid using BOLT M6*12 (BB) - 2 PCS and NUT M6 FLANGE LOCK (EE) - 2 PCS.

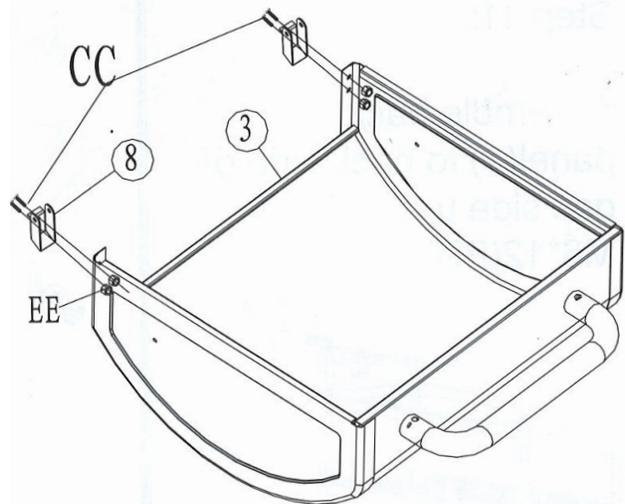
Assemble the lid handle (7) to charcoal lid using the preinstalled screw that comes with the handle. Remove screw from lid handle then place lid handle base (6) as shown.



Assembly Instructions

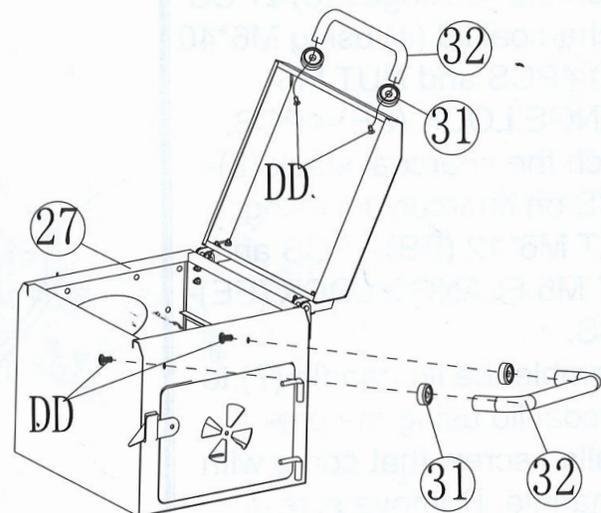
Step 13

Assemble lid hinges (8) - 2 PCS on gas lid (3) using M6*40 (CC) - 4 PCS and NUT M6 FLANGE LOCK (EE) - 4 PCS.



Step 14

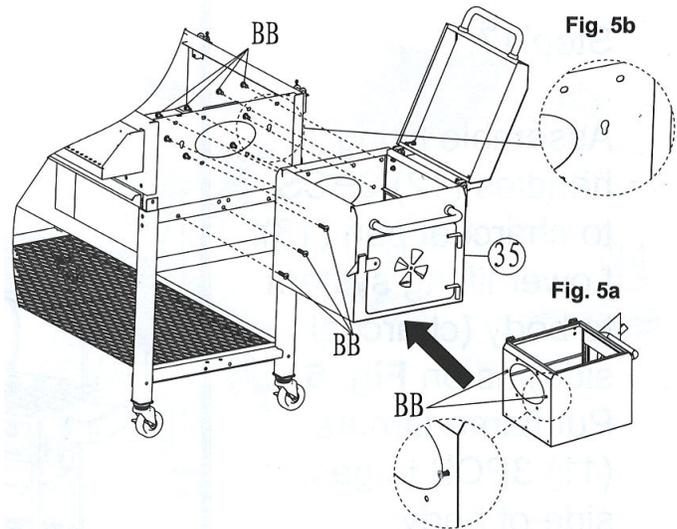
Assemble the firebox handles (32) and handle bases (31) to firebox lid and body (right) using BOLT M6*25 (DD) - 4 PCS.



Step 15

Screw in BOLT M6*12 (BB) - 2 PCS halfway on the firebox (35) as shown in **Fig. 5a**.

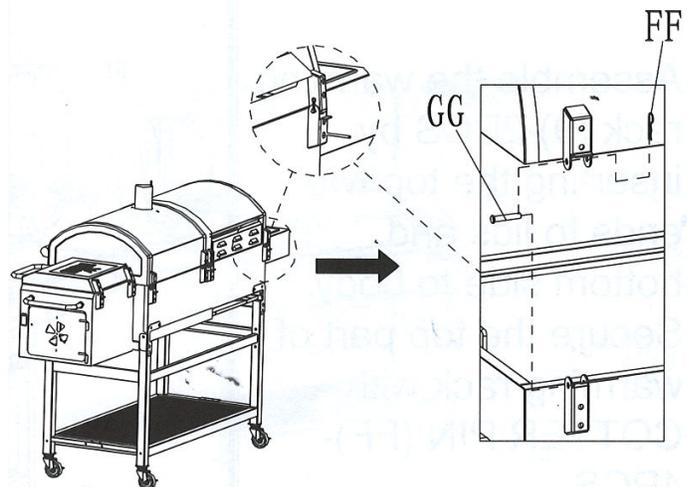
Slide in the two screws in opening (**Fig. 5b**) to hold the firebox in position. Using M6*12 (BB) - 9 PCS, fasten the firebox in place and tighten all screws.



Step 16

Align and place gas lid on top of the body (left side). Place PIN ROLL (GG) - 2 PCS through the hinges and secure with COTTER PIN (FF) - 2 PCS.

Align and place charcoal lid on top of the body (right side). Place PIN ROLL (GG) - 2 PCS through the hinges and secure with COTTER PIN (FF) - 2 PCS.



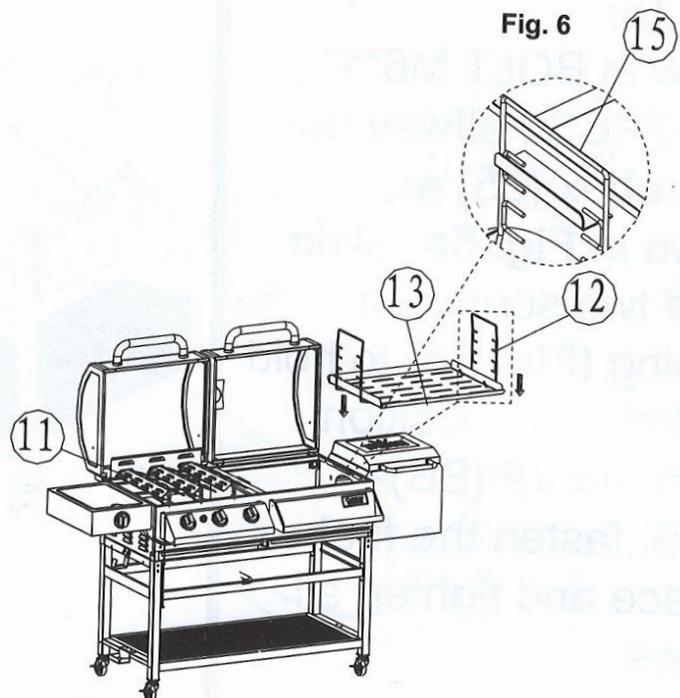
Assembly Instructions

Step 17

Attach lifting handles (12) - 2 PCS to charcoal pan (13).

Lower lifting system to body (charcoal side) as on **Fig. 6**.

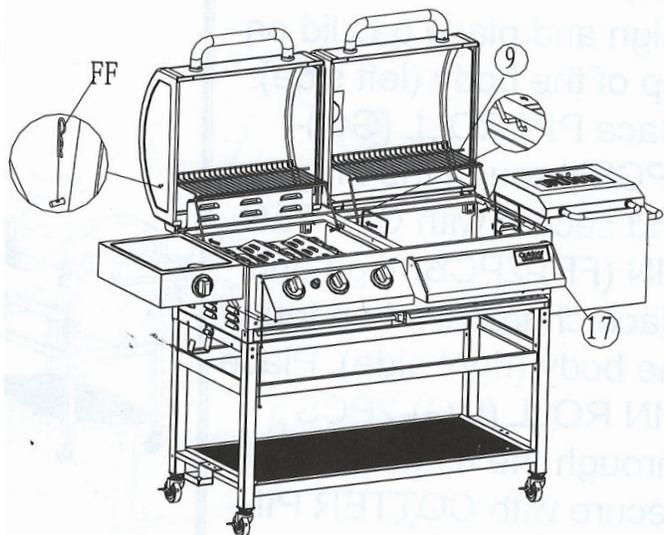
Attach flame tamers (11) - 3 PCS to gas side of body.



Step 18

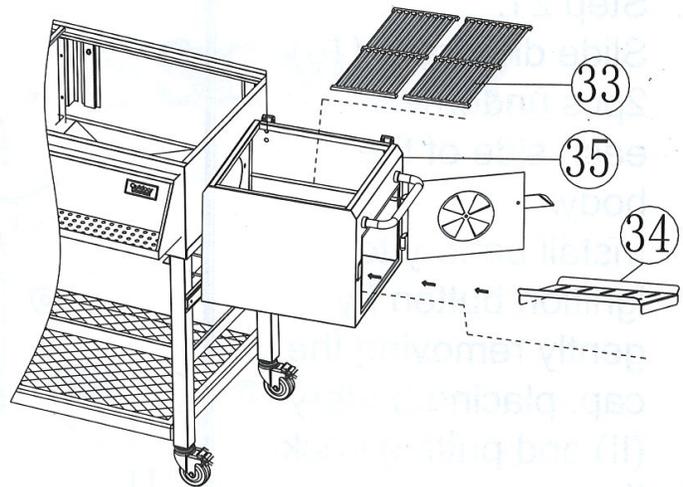
Assemble the warming rack (9) - 2 PCS by inserting the top two ends into the lids and the bottom side into the body.

Secure the top part of warming rack with COTTER PIN (FF) - 4 PCS.



Step 19

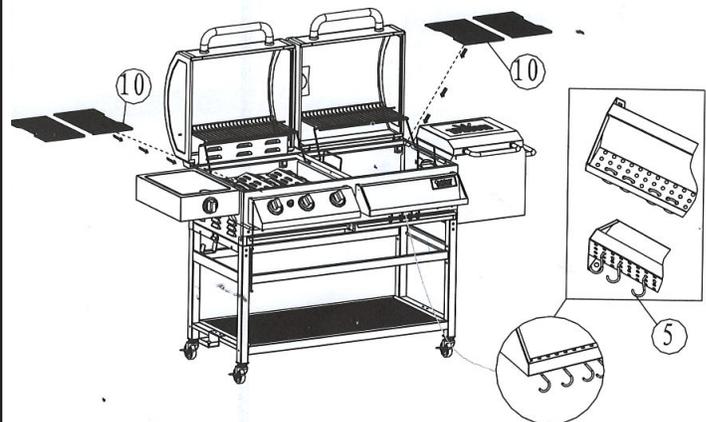
Place cooking grates (33) - 2 PCS and charcoal pan (34) into firebox.



Step 20

Insert cooking grates (10) - 4 PCS into body.

Attach "S" hooks (5) - 4 PCS to accessory holder.

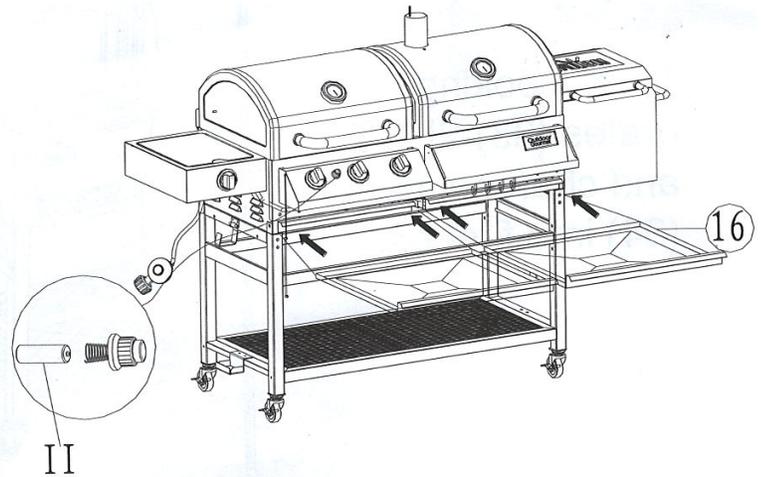


Assembly Instructions

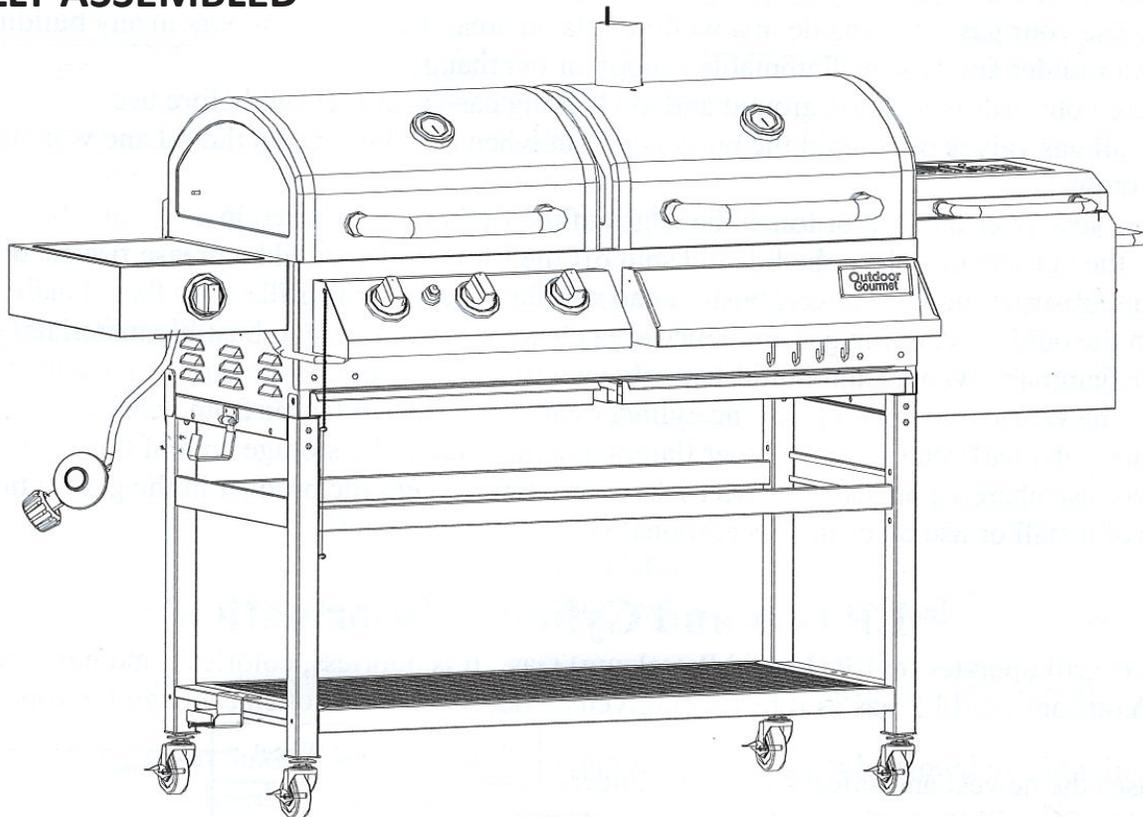
Step 21

Slide drip trays (16) - 2 PCS underneath each side of the body.

Connect battery to ignition button by gently removing the cap, placing battery (II) and putting back the cap.



FULLY ASSEMBLED



GENERAL INFORMATION AND INSTRUCTIONS:

Your new Outdoor Gourmet™ Grill has been designed and manufactured to high quality standards. It will provide you with many years of enjoyment with a minimal amount of maintenance. Please keep in mind the following **FOR YOUR SAFETY**.

OPERATION:

1. Grill requires reasonable care and will be hot during cooking and cleaning.
2. Never leave grill unattended or move it when it is being used.
3. Children should never use this grill.
4. Keep younger children and pets away when in use.
5. Only use outside; do not use this grill indoors.
6. Do not use grill underneath flammable canopy or overhang.
7. Ensure grill is on level ground and its casters are locked before using.
8. If the burners go out when cooking, turn off all gas valves, open the lid, and wait five minutes before reigniting.
9. Do not lean on or over the grill or touch the firebox or lid when in use.
10. Keep ventilation openings and cylinder enclosure clear of debris.
11. Keep cooking area free of extra gas tanks, combustible materials, gasoline, and other flammable vapors and liquids.
12. Do not place a barbecue cover or other flammable material in storage area.
13. Do not use in or on a recreational vehicle and / or boats.
14. Maintain 24" clearance on all sides; do not use under combustible or flammable surfaces
15. Do not use near electrical supply cords

LP GAS AND CYLINDER INFORMATION:

1. This grill uses LP (liquid petroleum) gas, which is given the odor of rotten food for easy leak detection.
2. This grill comes with the newest and safest gas cylinder with an Overfill Protection Device; an interior float shuts off the intake at 80% capacity.
 - a. A triangular hand wheel (pictured) distinguishes this type of tank.
3. An OCC1 Type 1 quick connect valve allows easy hose hookup and is tightened by hand.



ADDITIONAL LP CONTAINER REQUIREMENTS:

If you use an LP cylinder that is not included with your purchase, it must meet these criteria:

1. Measurements: 12 1/2" diameter, 18 1/2" height
2. 20 lbs. (9.1 kg.)
3. Marked with U.S. Department of Transportation approval for U.S. or Canada
4. A safety release valve
5. A means for vapor withdrawal

Care and Maintenance: Gas Grill

LP CONTAINER CAUTIONS:

1. Do not attempt to attach this cylinder to any non-compatible hoses
2. Do not attempt to use a cylinder that does not meet the above criteria

LP CYLINDER FILLING AND EXCHANGE:

If you are in an area that permits cylinder refills:

1. Only use licensed dealers
2. Dealer must purge cylinder before refilling
3. Never accept a cylinder filled past 80% capacity
 - a. A properly filled cylinder weighs approximately 38 lbs
 - b. A frosty cylinder indicates over-filling; contact your dealer immediately
4. Ensure dealer checks for leaks
5. Do not permit gas to be vented in open air; it may ignite
6. Only use licensed dealers to empty a cylinder

If you are not in an area that permits cylinder refills:

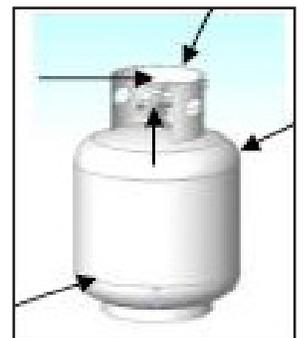
1. Only exchange your cylinder with one that meets the above criteria

CYLINDER STORAGE:

1. Do not store cylinders near your grill
2. Keep cylinders out of direct sunlight and high heat
3. Never fill your cylinder past 80% capacity
4. Immediately contact your dealer and fire department if you hear, smell, or see escaping gas
5. Do not insert foreign objects into valve outlet
6. Gas supply must be turned off at cylinder when not in use
7. Cylinder must be disconnected when in storage
8. Cylinder must be stored outdoors and out of reach of children
 - a. Cylinders may not be stored in an enclosed area

CYLINDER LEAK TEST:

1. **Do not smoke or use open flames when testing**
2. Test in a well-ventilated area
3. Mix a solution of 50% liquid soap and 50% water
 - a. Do not use dedicated cleaning agents as they may damage cylinder parts
4. Use a paintbrush to cover areas specified in image
5. Growing bubbles indicate a leak
 - a. In the event of a leak, contact your dealer and fire department
6. **Do not use this cylinder or grill if a leak is found**

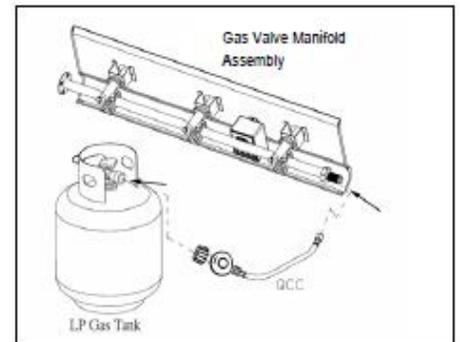


TRANSPORTATION:

1. Always transport in an upright position
2. Ensure your cylinder is secure
3. Do not smoke when transporting your cylinder

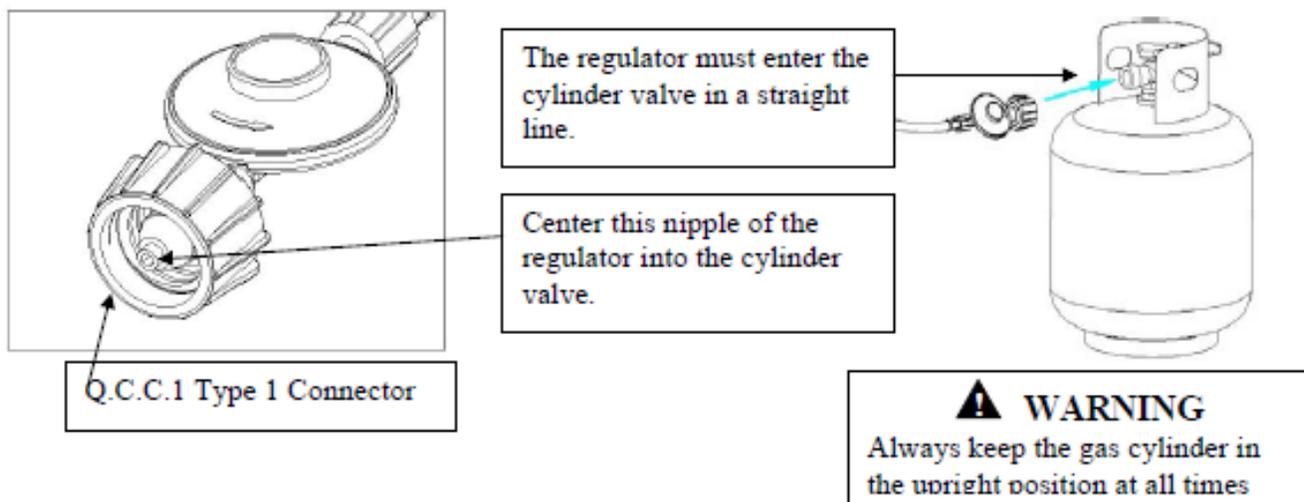
REGULATOR AND LP CYLINDER CONNECTIONS :

1. A regulator must be used when a cylinder is connected to your grill
2. Regulator stops gas flow until a positive seal is made
3. Regulator stops gas flow if temperatures reach 240° Fahrenheit (115° C)
4. Regulator restricts gas flow to 10 cu. ft. per hour (0.28 cu. meters per hour)
5. Before each use, check gas hose for abrasion, wear, or cuts



CONNECTING CYLINDER AND HOSE:

1. Ensure cylinder is OFF by turning handle wheel clockwise
2. Place cylinder on hook beside grill with valve facing outward
3. Turn off all grill burners
4. Remove safety cap from cylinder
5. Center nipple of regulator with cylinder valve
6. Turn black nut clockwise until it stops
 - a. Hand tighten only. Do not use a wrench
7. Do not connect this grill to the LP source of a mobile home, motor home, or trailer



Care and Maintenance: Gas Grill

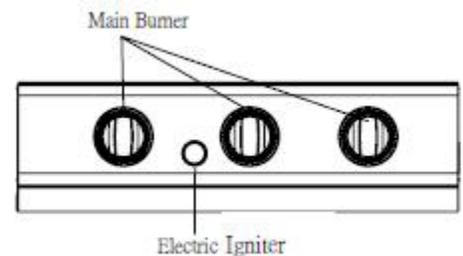
LIGHTING:

1. Always visually inspect your grill before lighting and replace any components as needed
2. Look for ventilation blocks or other harmful debris
3. After lighting, inspect flames along burner
4. If burner will not light in 5 seconds, turn off burner, wait five minutes, and try again
 - a. If your burner will not light, turn off gas and inspect your grill, cylinder, and hose

ELECTRIC MAIN BURNER IGNITION:

This grill is equipped with continuous ignition. Light only one burner at the beginning, and turn desired burners to High for ignition.

1. Open lid
2. Ensure burner knobs are in Off position
3. Turn on gas by turning hand wheel on cylinder valve
4. Turn main burner knob to High
5. Press electronic ignition button and hold; you should hear a series of clicks
6. If burner does not light, turn burner controls to Off, close lid, and retry after five minutes
7. When lit, turn control knob to desired setting



ELECTRIC SIDE BURNER IGNITION:

1. Open side burner cover
2. Ensure side burner knob is in Off position
3. Turn on gas by turning hand wheel on cylinder valve
4. Turn side burner knob to High
5. Press electronic ignition button and hold; you should hear a series of clicks
6. If burner does not light, turn burner controls to Off, close lid, and retry after five minutes
7. When lit, turn side burner knob to desired setting

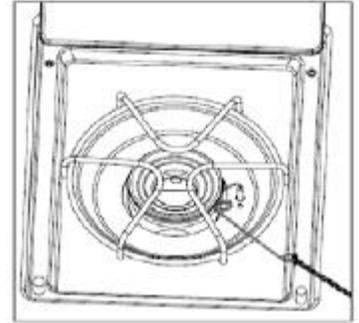
MANUAL MAIN BURNER IGNITION:

1. Open lid
2. Ensure burner knobs are in Off position
3. Slowly turn on gas at LP tank
4. Place a match in the match holder at the top center drawer of the cabinet, underneath the primary right burner
5. Use the holder to slide the match through the cooking grates

6. Press and turn burner control knob to High; hold down for five seconds
7. If burner doesn't light, close lid, wait five minutes, and try again
8. When lit, turn control knob to desired setting

MANUAL SIDE BURNER IGNITION

1. Open side burner cover
2. Ensure burner knobs are in Off position
3. Slowly turn on gas at LP tank
4. Strike match and place near top of burner
5. Turn side burner control knob to High
6. If burner doesn't light, close cover, wait five minutes, and try again
7. When lit, turn control knob to desired setting



TURNING THE GRILL OFF:

1. Turn off gas supply at LP tank by turning valve clockwise
2. Turn all control knobs to Off position

CLEANING YOUR GRILL OVERVIEW:

1. Do not clean any part of this grill in a self-cleaning oven
2. Do not use oven cleaners, abrasive cleaners, citrus cleaners, or mineral spirits
3. Do not use a steel bristled brush
4. Always allow grill to cool before cleaning

CLEANING STAINLESS STEEL:

1. Use multipurpose low abrasive non-phosphorous polish and a soft cloth
 - a. Always polish with the grain
2. Immediately wash off outdoor contaminants that may damage your grill
 - a. Includes pool chemicals, lawn fertilizer, ice melting salts, etc.

OTHER EXTERIOR SURFACES:

1. Wash with a mild dish soap and warm water
2. Use a cloth, soft brush, or plastic cleaning pad
3. Rinse thoroughly and wipe dry

Care and Maintenance: Gas Grill

GRATES, RACK, AND DIFFUSERS:

1. Wash with warm water and mild dish soap as needed
2. Use a stiff brass brush
3. Dry

GREASE PAN AND TRAY:

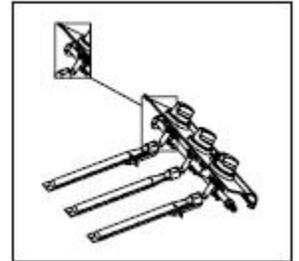
1. Check after each use
2. Remove and empty tray when half full
3. Remove and clean pan as grease builds up
4. Wash both with warm water and mild dish soap

ELECTRONIC IGNITER:

1. Visually inspect for cracks; replace if cracked
2. Do not use lighter to clean igniter

BURNERS:

1. Clean every six months or before use if used less frequently; always use eye protection
2. Ensure gas is turned off at cylinder
3. Remove grates, shield, and grease tray
4. Remove pins underneath each burner
5. Remove each burner
6. Clean interior with stiff wire, such as a straightened coat hanger, or compressed air
7. Brush outer surface
8. Ensure all ports are free of debris
9. Inspect burner; replace if any cracks are found
10. Reinstall burners
11. Reinstall pins, grease tray, shield, and grates
12. Perform a leak test
- 13. Never enlarge burner ports during cleaning**

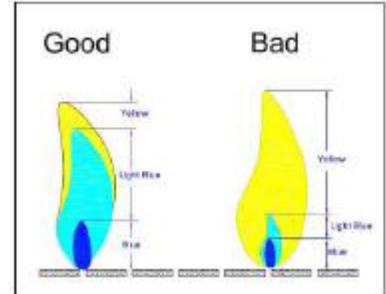


BURNER TUBES:

1. Check burner tubes for blockages
 - a. Includes debris, insects, spider webs, nests, etc.
- 2. Severe blockage can stop gas flow or cause the flame to burn backward, resulting in serious injury and / or damage**

BURNER FLAMES:

1. Always inspect flame after lighting for a healthy burn
 - a. See image for reference
 - b. New burners may have oil residue, which will burn yellow
2. Keep grilling area clean and free of combustible materials
3. Keep ventilation areas free of debris



ELECTRONIC IGNITION MAINTENANCE:

1. Electronic ignition is powered by one “AA” battery; replace when needed
2. Unscrew igniter top
3. Place new battery into igniter with positive side facing up
4. Screw igniter top back into place

GRILL STORAGE:

1. Clean your grill before storing it
2. Store grill and cylinder separately; they should not be connected
3. Cover grill
4. Perform a leak test after storage but before use

Trouble Shooting Guide:

BURNER WILL NOT LIGHT:

1. Gas supply is turned off. Turn on at gas and LP tank
2. Out of fuel. Check tank to be sure
3. Regulator is not properly sealed with tank. Remove and reattach. Hand tighten only
4. Crimped fuel supply hose. Inspect and straighten
5. Regulator failure or damaged hose. Replace as needed
6. Igniter failure. Ensure igniter clicks when activated. If not, do the following:
 - a. Inspect and replace "AA" battery
 - b. Inspect electrode and clean with alcohol
 - c. Adjust distance between electrode and burner between 1/4" to 1/8"
 - d. Inspect electrode for cracks; replace if needed
7. Gas system blockage. Inspect for insects, spider webs, etc. Clean as needed. Ensure burners are aligned properly with valves

IRREGULAR FLAME OR YELLOW FLAME:

1. New burner may have residual oil, which will burn off
2. Burner tubes are blocked; remove and clean
3. Burners have grease or dirt build-up; remove and clean
4. Burners not aligned with valves; inspect and correct

SUDDEN DROP IN GAS PRESSURE OR FLAME BLOW OUT:

1. Out of gas; check cylinder for gas levels
2. Excessive flow valve has tripped and reduced gas flow
 - a. Turn off gas and wait 30 seconds
 - b. Disconnect regulator from tank and wait 10 minutes
 - c. Check hose for ruptures and perform leak test
 - d. Open control knobs
 - e. Cylinder was improperly purged; contact gas dealer
3. Wind may blow out your burners; turn your grill

EXCESSIVE FLARE UPS:

1. Flame shield, grill interior, grates, and burners must be cleaned
2. Grease tray needs to be emptied and cleaned
3. Heat is too high during cooking; reduce temperature
4. Direct cooking produces more flare ups; use indirect more often

FIRE BEHIND CONTROL PANEL:

1. Immediately turn off gas at cylinder and let grill cool
2. Inspect control panel to ensure burners and valves are aligned properly
3. Gas is leaking from hose or tank; perform leak test

CURING YOUR GRILL:

1. Lightly coat interior surfaces with vegetable oil
 - a. Do not coat charcoal grates or ash tray
2. Build a fire with charcoal and / or wood
 - a. Soak in charcoal lighter fluid, wait three minutes, and light flame
 - b. When the fire is burning well, carefully place on charcoal grate
 - c. Do not let coals touch grill walls
 - d. Only use charcoal lighting fluid to start fire
 - e. Lighter fluid must be fully burned off prior to closing grill lid to prevent flash fire
3. While coals are burning, close lid to attain temperature of 225° Fahrenheit (107° C)
 - a. Maintain temperature for two hours
4. Increase temperature to 400° Fahrenheit (205° C)
 - a. Add more charcoal and / or wood for best results
 - b. Maintain temperature for one hour

ADDING CHARCOAL AND WOOD DURING COOKING:

1. Stand back and carefully open grill lid
 - a. Fresh air can cause sudden flare ups
 - b. Do not add lighter fluid or warm coals
2. Wearing mitts or gloves, adjust hanger to lowest position
 - a. Use lifter to place cooking grid on non-combustible surface
 - b. Do not touch grid using your hand
3. Use cooking tongs to remove ashes and hot coals
4. Wearing gloves or mitts, carefully return charcoal grates to grill body with lifter
 - a. Extinguish any coals or embers that may have fallen

AFTER USE SAFETY:

1. Always allow grill and components to cool completely before handling
2. Never leave coals and ashes unattended; make sure all are extinguished after cooking
3. Remove all coals and ashes before leaving grill unattended
 - a. Place coals and ashes in non-combustible container and soak with water
 - b. Place coals and ashes a safe distance from combustible materials
 - c. Leave coals and ashes in water for 24 hours before disposal
4. Wet the surface beneath and around the grill to extinguish any ashes, coals, or embers
5. Cover and store cooled grill in an area away from children and pets

Care and Maintenance: Charcoal Grill and Smoker

PROPER CARE AND MAINTENANCE:

1. Cure grill periodically to protect against rust
2. Cover grill when not in use
3. Wash cooking grills and grates with hot, soapy water
 - a. Rinse well and dry
 - b. Lightly coat with vegetable oil
4. Clean grill interior and exterior with damp cloth
 - a. Apply light vegetable oil coat to interior to prevent rust
 - b. Do not coat charcoal grates or ash tray
5. If your grill begins to rust, clean and buff the area with steel wool or fine grit emery cloth
 - a. Touch up with temperature resistant paint
6. Never apply paint to interior surface
 - a. Interior rust spots can be cleaned, buffed, and coated in vegetable oil

CAN I CONVERT MY GAS GRILL FROM ONE FUEL SOURCE TO ANOTHER?

No. Your gas grill is manufactured to specific standards developed by the CSA and ANSI for your safety and grilling performance. We do not offer conversion kits nor do we recommend you change the fuel type.

HOW ARE YOUR GRILLS TESTED?

Our grills are tested and certified by CSA, a leading worldwide independent testing center, to meet or exceed various CSA and ANSI standards along with various performance standards. The burners and gas line in each grill are also individually tested when each grill comes off the assembly line just prior to packaging. Each burner is ignited for this test.

WHAT IS THE HUMMING NOISE I SOMETIMES HEAR COMING FROM MY REGULATOR?

The humming sound you can hear is just gas flowing through the regulator. There is no need to be concerned with a low volume of noise.

MY GRILL HAS A LOW FLAME ON SOME BURNERS, OR SOME BURNERS WILL NOT LIGHT. WHAT CAUSES THIS?

This can be caused by the regulator's flow limiting device, which is tripped by a sudden change in pressure. Opening the tank valve too quickly can cause this. Turn off the gas at the tank and disconnect the hose from the regulator. Let it stand for 10 minutes. Reconnect the regulator to the tank, open the grill lid, and slowly turn on the gas at the tank. Follow burner lighting procedures and light the burner furthest from the tank. Continue to light the other burners as you move toward the tank.

CAN I USE CERAMIC PLATES, BRIQUETTES OF ANY KIND, OR LAVA ROCKS?

No. Your grill is designed for use only with the heat diffusers. Grease drips down on to the diffusers and is burned, creating steam and additional flavor.

LIMITED WARRANTY:

The manufacturer warrants to the original consumer/purchaser that this product shall be free from defects in workmanship and materials under normal and reasonable use when assembled and operated according to this Owners Manual from date of purchase.

One year except as noted below: Stainless Steel Burners - 3 year

The manufacturer will, at its discretion, refinish or replace any product or part found to be defective during the limited warranty period. There may be a shipping charge. The manufacturer may require you to return the part(s) claimed to be defective for its inspection, freight or postage prepaid. Contact our Customer Support Center as shown below before returning any part(s).

The manufacturer will require reasonable proof of purchase. **We strongly recommend you keep your sales receipt and register your Gas Grill.** You can attach your receipt to this manual. This limited warranty does not cover the cost of any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, alteration, failure to perform normal and routine maintenance, discoloration, scratches, rust, damage arising out of transportation of the product, or normal wear and tear. This limited warranty will not apply to any grill used commercially purposes.

This limited warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties; express or implied, including implied warranty of merchantability or fitness for a particular purpose. Neither manufacturer dealers nor the retail establishment selling this product have any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

This limited warranty applies only to products sold at retail, and is not transferable.

The manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. Therefore, the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and may also have other rights, which vary from state to state.

CUSTOMER SERVICE:

Thanks for purchasing this Backyard Pro gas and charcoal grill. We're here to help you maximize your enjoyment and appreciation of your new grill. Please don't hesitate to contact us should you have any questions regarding assembly, performance, warranty, or accessories. We will be happy to order any replacement parts needed. Please have your model number ready when you contact us. We're here to serve you!