

FREESTANDING OUTDOOR GRILL

Installation Instructions and Use & Care Guide

Missing Parts / Questions / Issues

For assistance with parts, assembly, installation, etc. Please call: **1-866-984-7455**
Languages spoken: English, French, Spanish 8 a.m.-5 p.m., PST. Monday-Friday.

Costco Member Service Number: 1-800-774-2678

Operating hours 8 a.m.-5 p.m., PST. Monday-Friday.

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19001000A0

**FOR OUTDOOR USE ONLY.
NOT FOR COMMERCIAL USE.**

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY.

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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.

OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



CALIFORNIA RESIDENTS ONLY - WARNING:

Fuels used in liquefied propane gas appliances, and the products of combustion of such fuels, can expose you to chemicals including benzene, which is known to the State of California to cause cancer and reproductive harm.

For more information, go to: www.P65Warnings.ca.gov.

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

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

IMPORTANT: This grill is manufactured for outdoor use only. See "Gas Supply Requirements" section. It is the responsibility of the installer to comply with the minimum installation clearances specified on the model/serial rating plate. The model/serial rating plate for freestanding models can be found on the left-hand cabinet door.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install portable or built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see "Location Requirements" section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Open the cabinet door and inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it MUST be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance.
- Visually check the burner flames. They should be blue. Slight yellow tipping is normal for LP gas. The flames should be approximately 1" (2.5 cm) high.
- Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.



- The LP gas supply cylinder to be used must be:
 - Constructed and marked in accordance with the Specification 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.
 - Provided with a listed overfilling prevention device.
 - Provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
- Always check connections for leaks each time you connect and disconnect the LP gas supply cylinder. See "Installation Instructions" section.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
- The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly specific to your model is available from your outdoor cooking gas appliance dealer.
- Gas cylinder must include a collar to protect the cylinder valve.
- For appliances designed to use a CGA791 connection: Place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

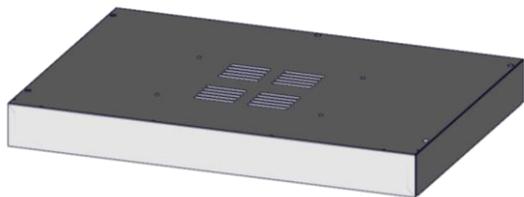
If the following information is not followed exactly, a fire causing death or serious injury may occur.

- Do not store a spare LP gas cylinder under or near this outdoor cooking gas appliance.
- Never fill the cylinder beyond 80 percent full.

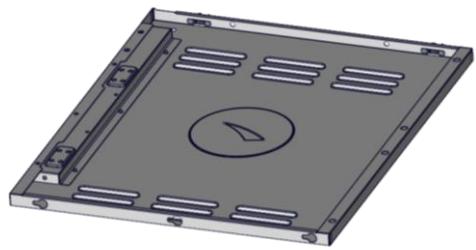
SAVE THESE INSTRUCTIONS

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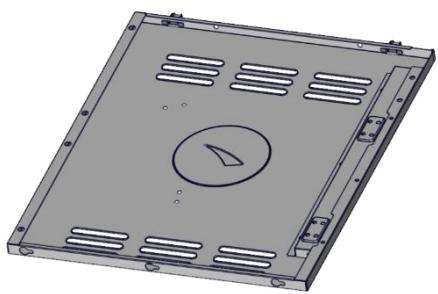
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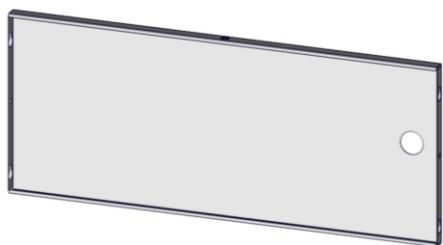
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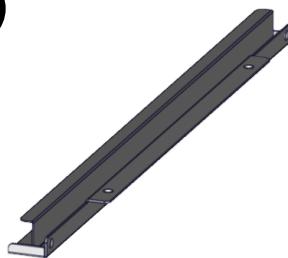
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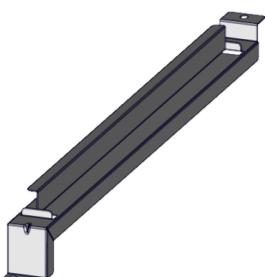
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PACKAGE PARTS LIST

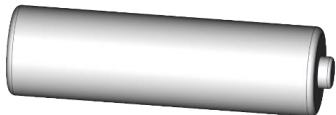
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13 x5



14



15 x2



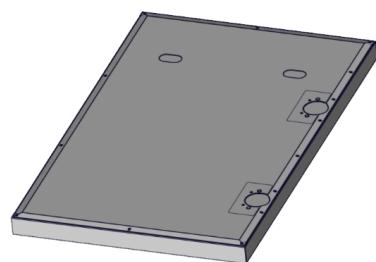
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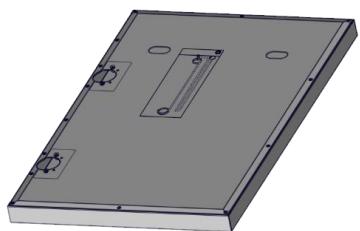
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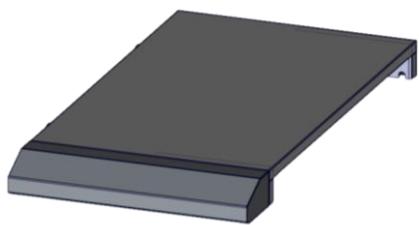


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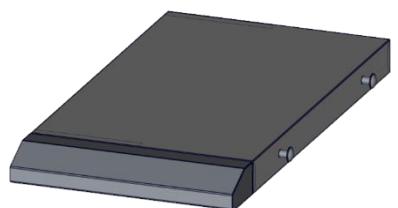


PACKAGE PARTS LIST

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22



23 x5



24 x3



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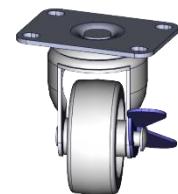
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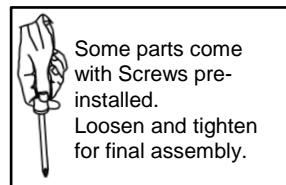
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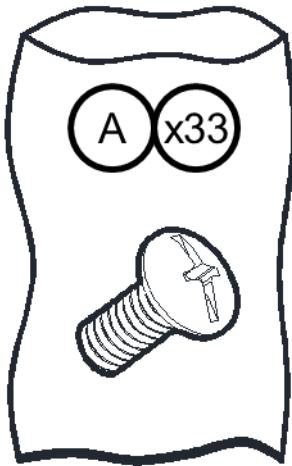


TOOLS NEEDED

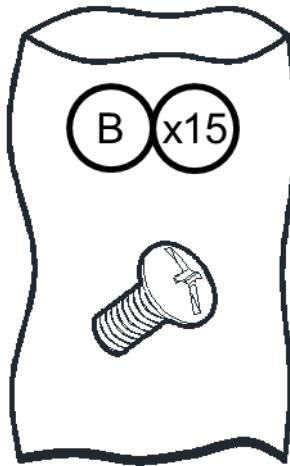


HARDWARE PACKAGE LIST

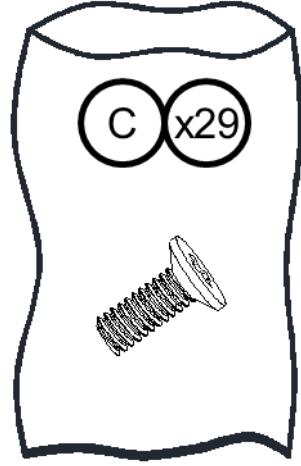
Truss head screw
1/4-20X1/2"



Truss head screw
5/32-32 x 25/64"

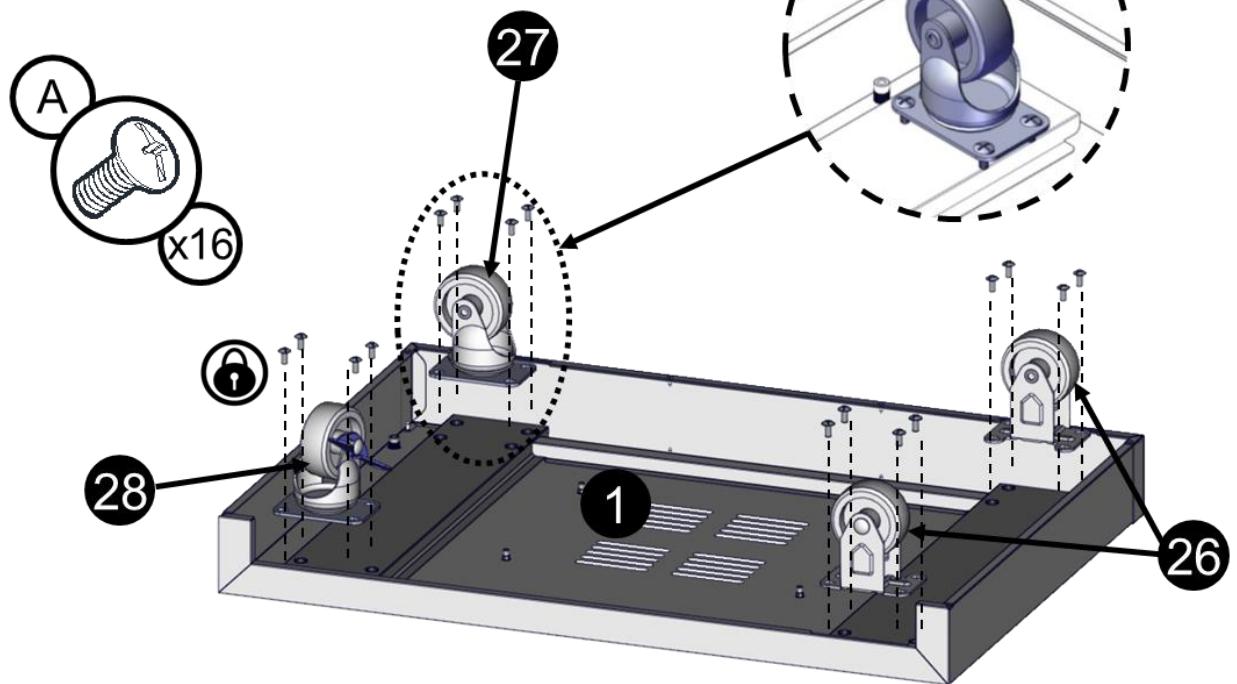


Socket head screw
5/32-32x 25/64 "

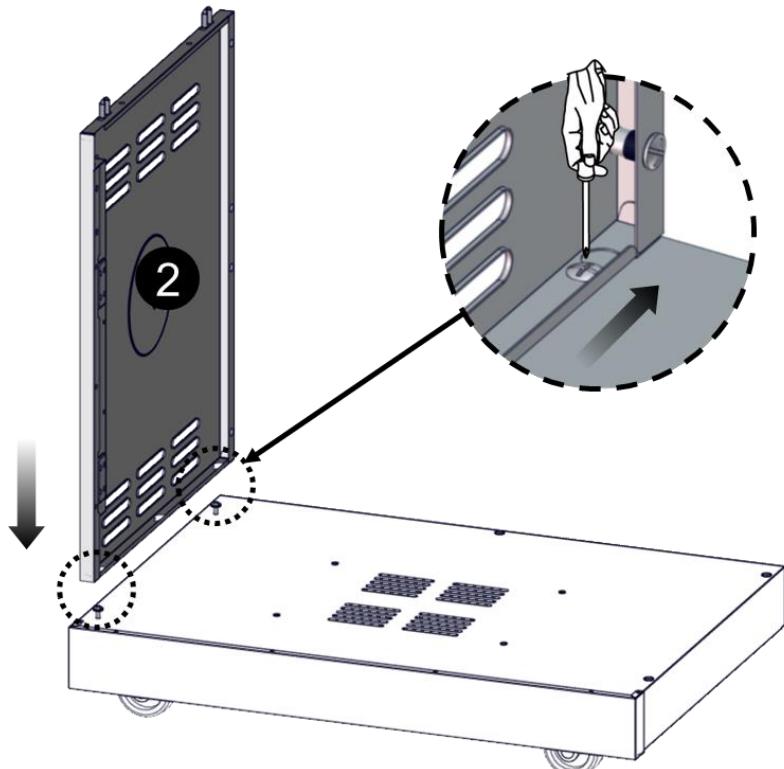


ASSEMBLY INSTRUCTIONS

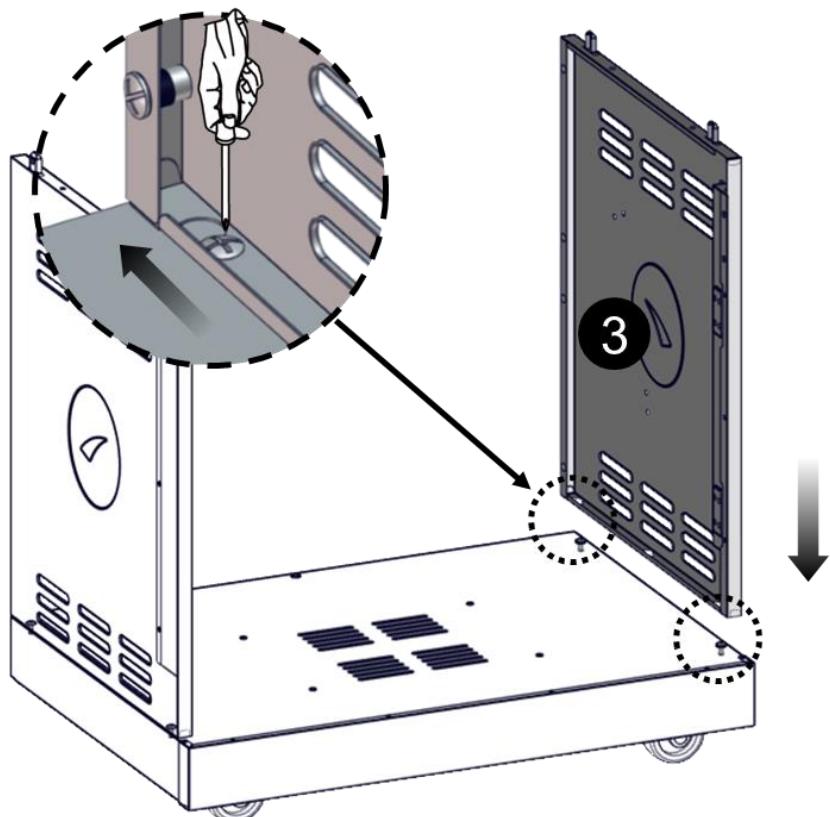
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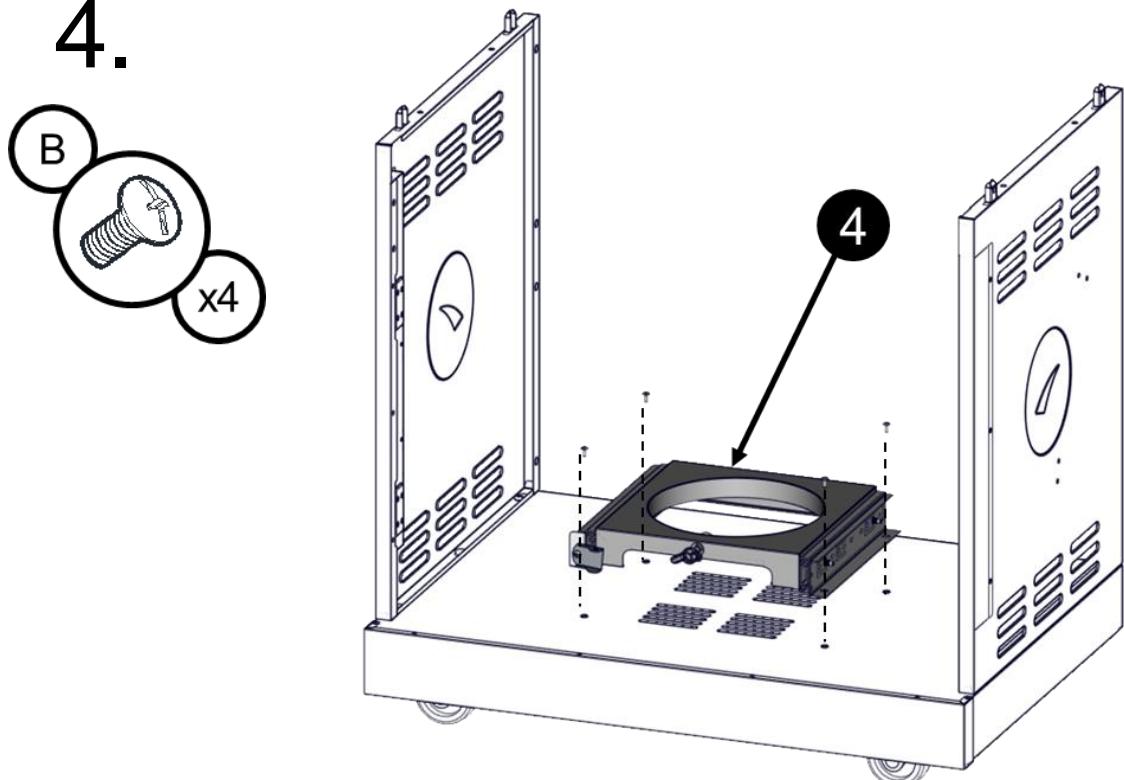
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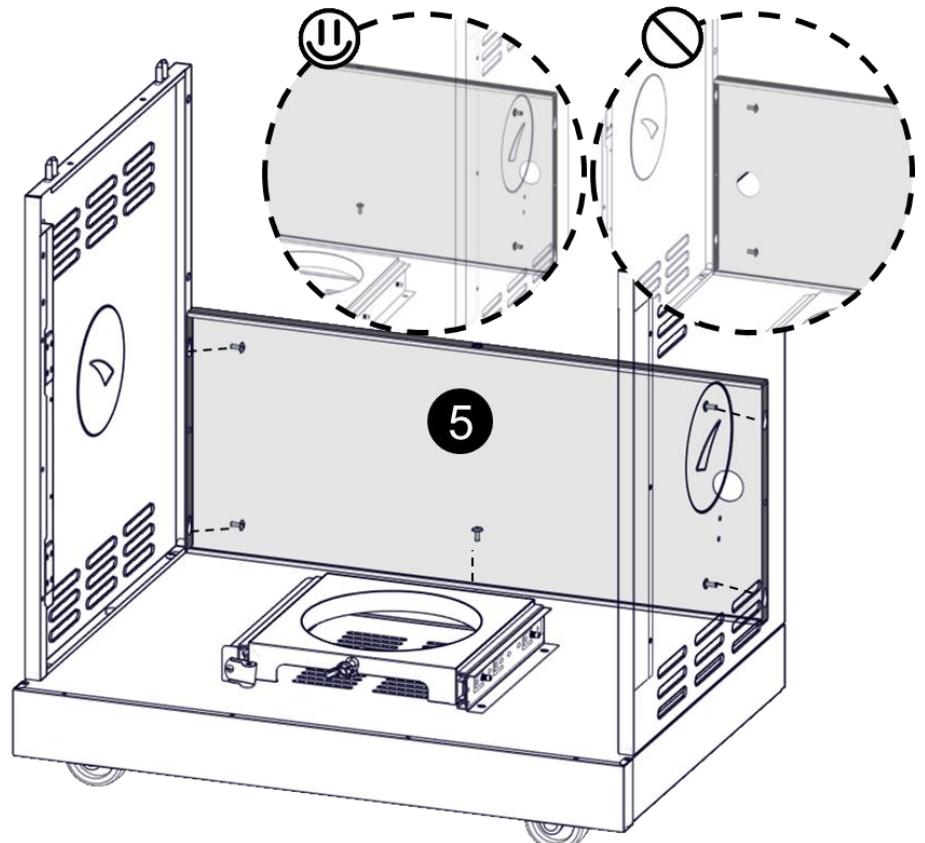
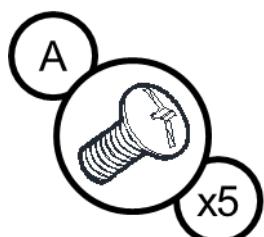
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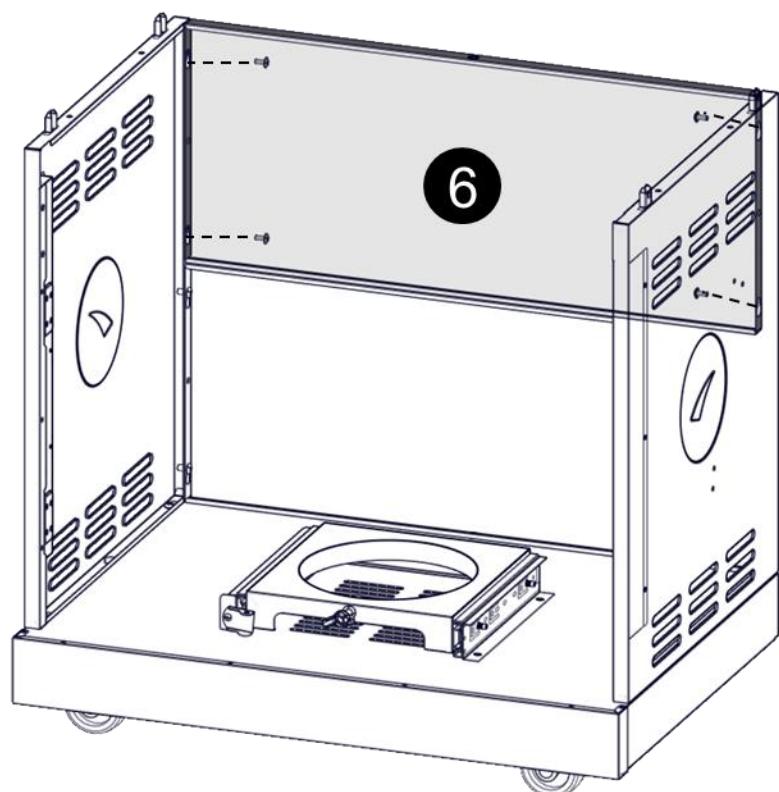
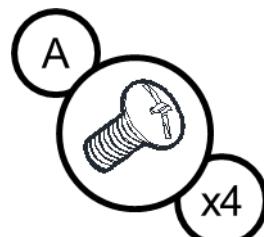
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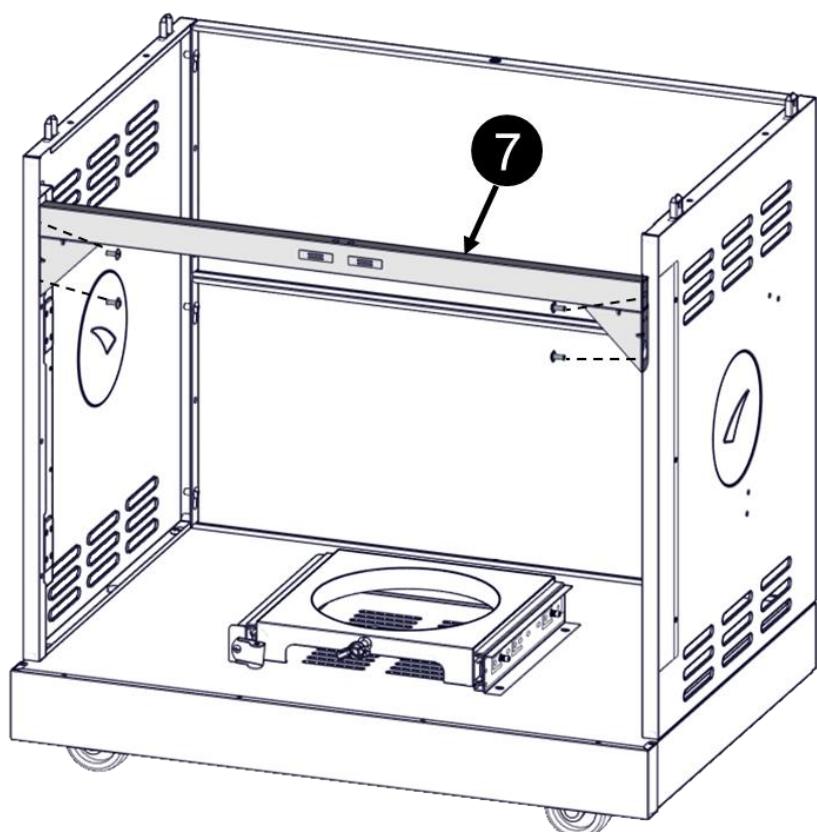
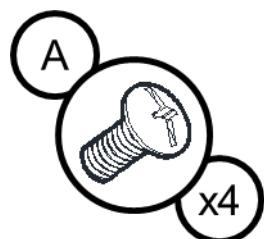
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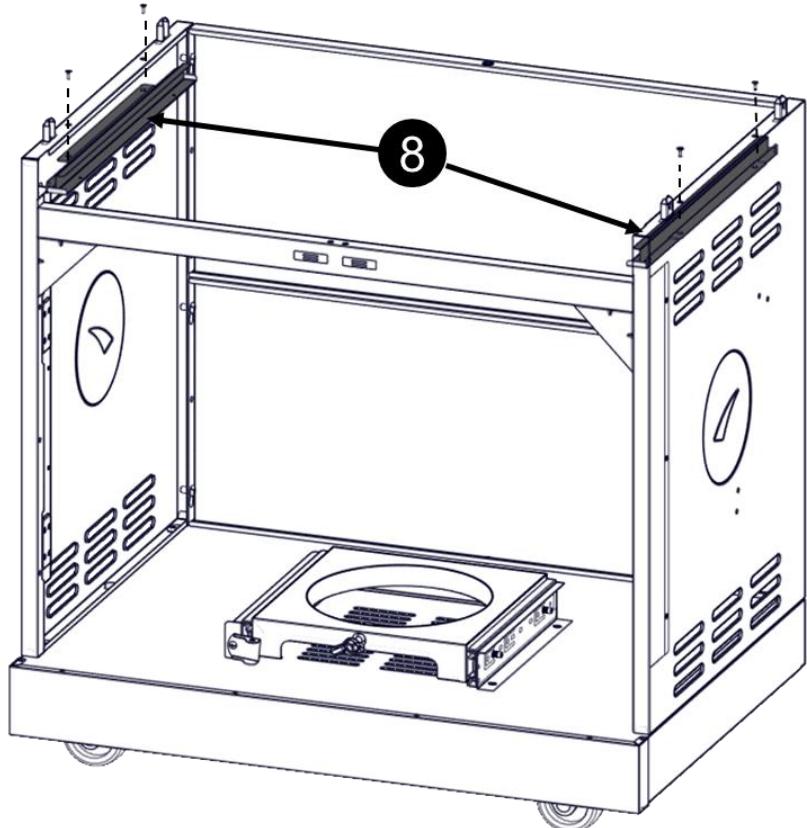
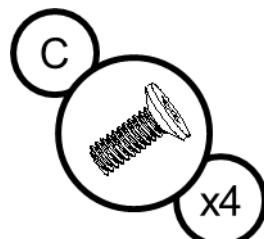
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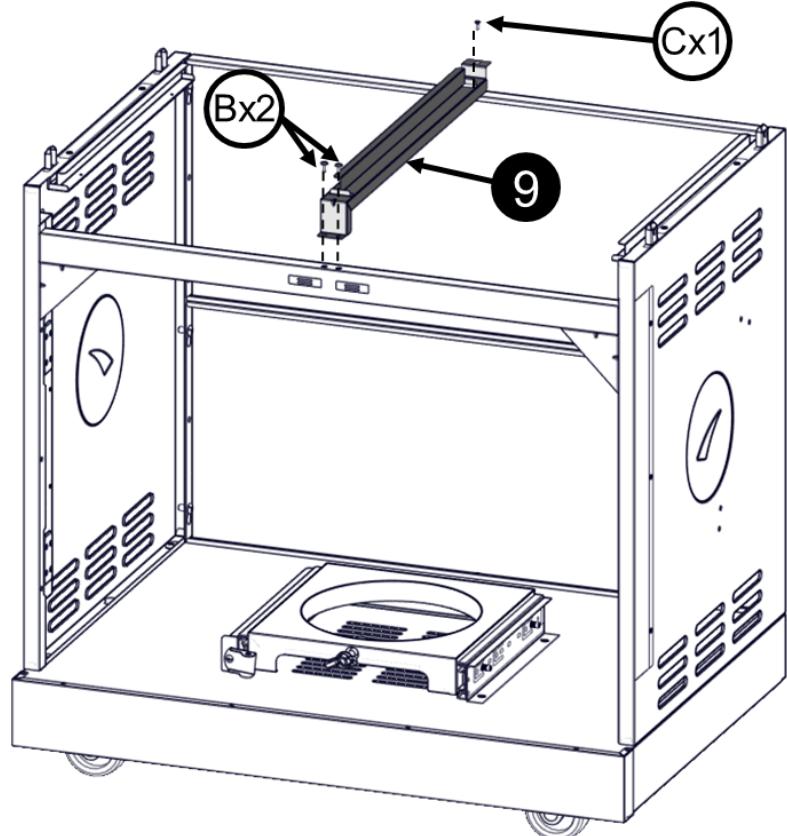
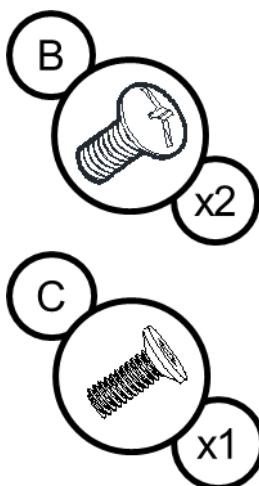
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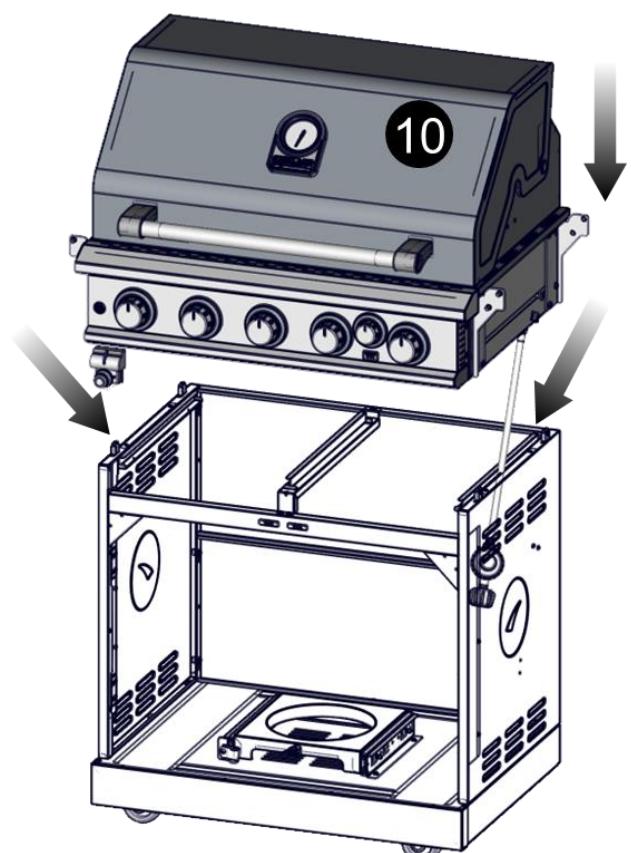
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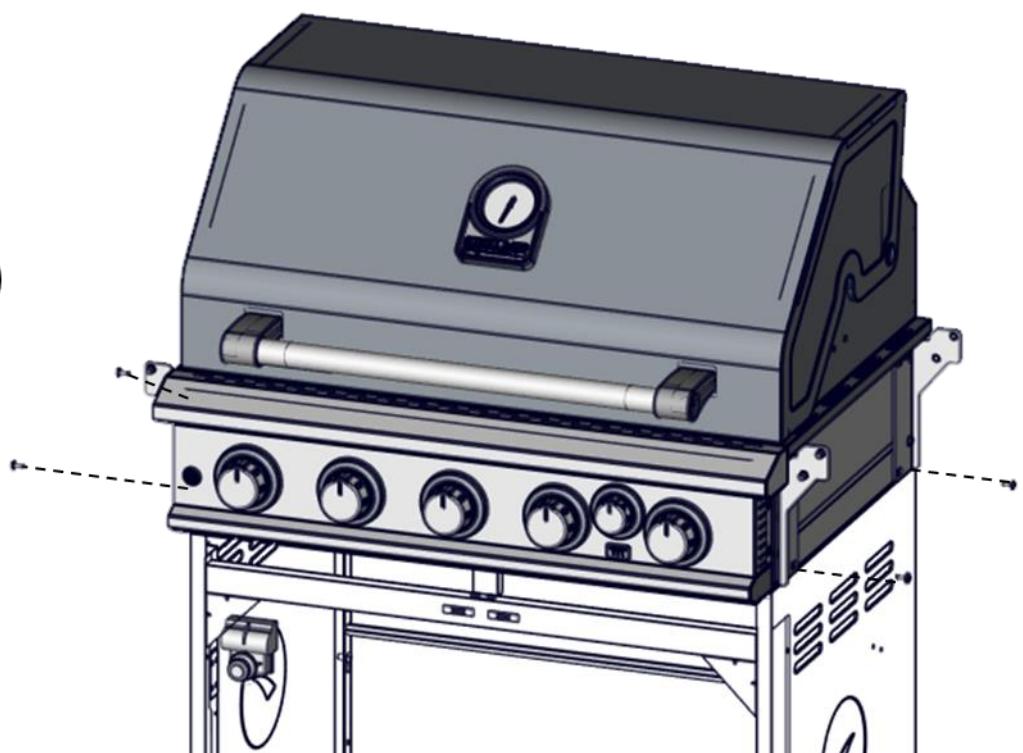
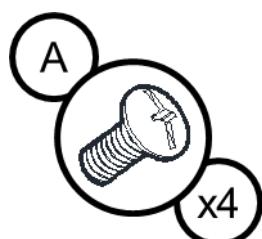
WARNING

Excessive Weight Hazard

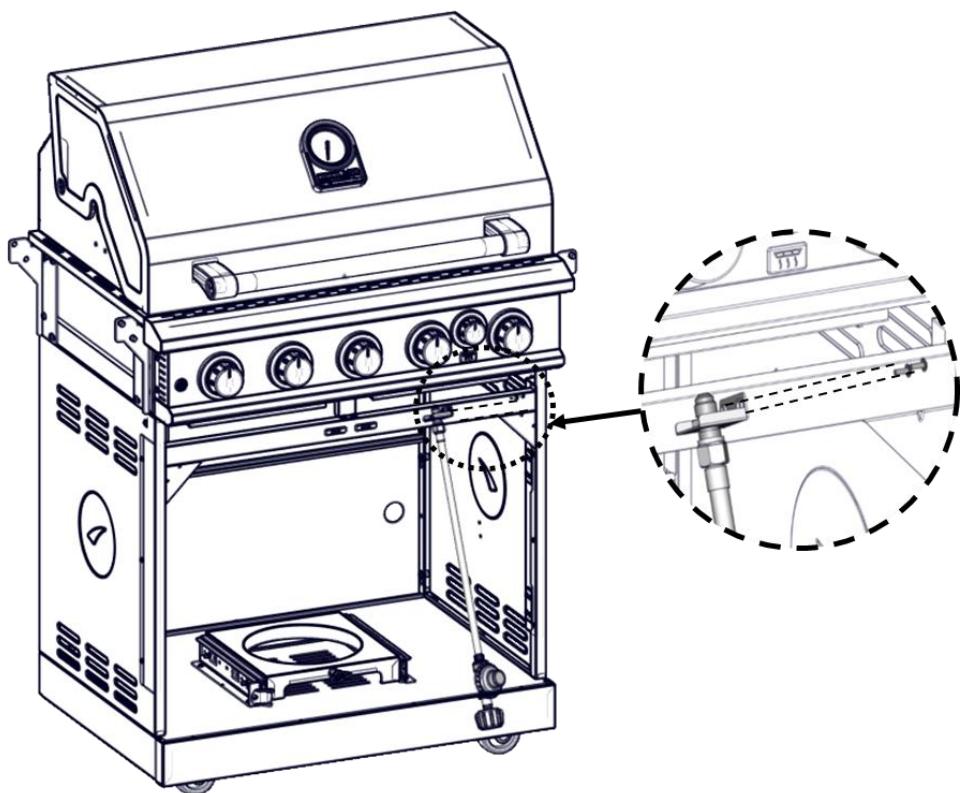
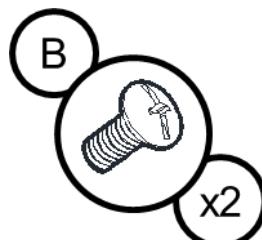
Use two or more people to move and install grill.
Failure to do so can result in back or other injury.



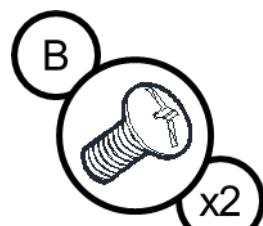
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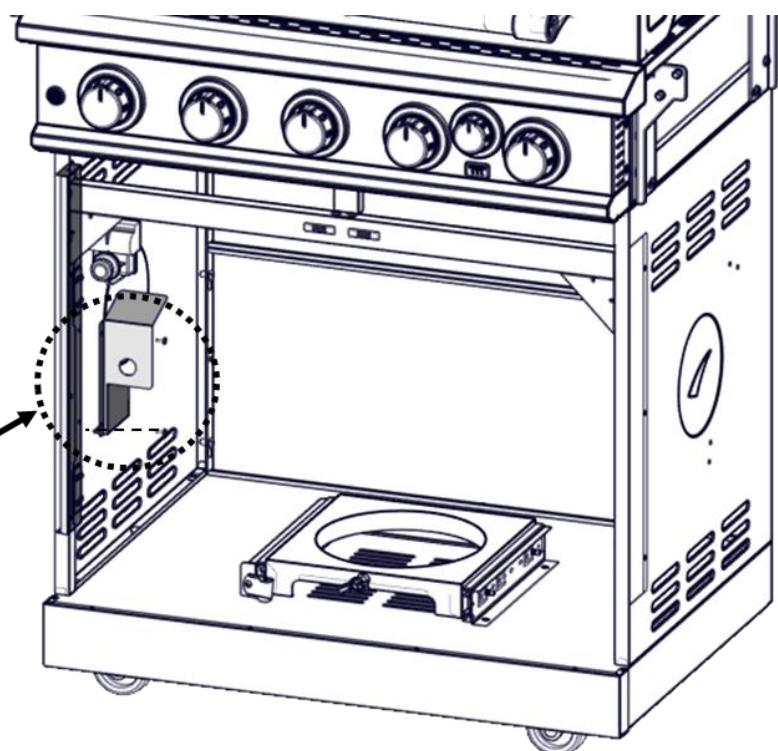
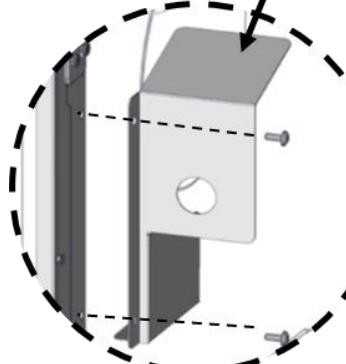
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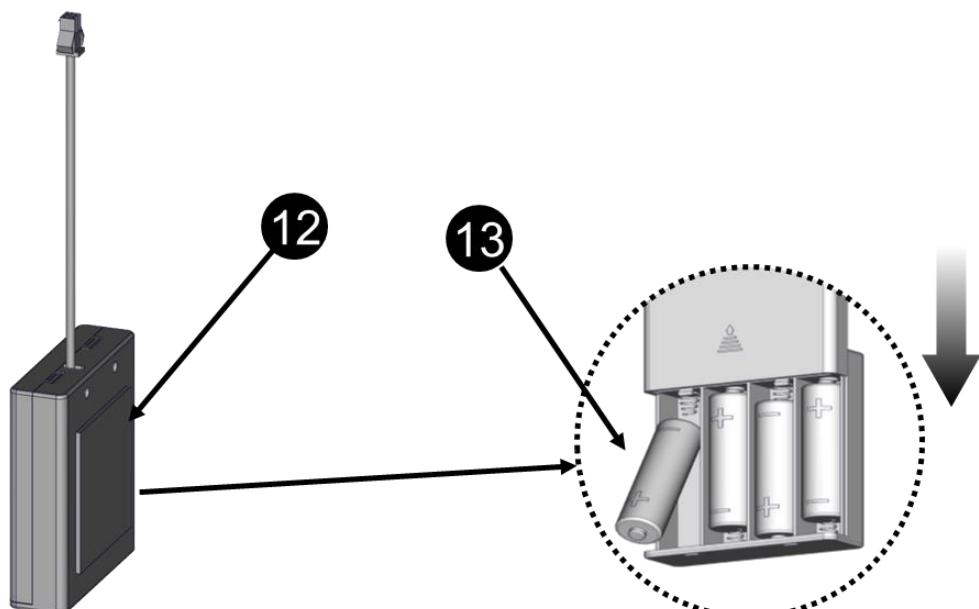
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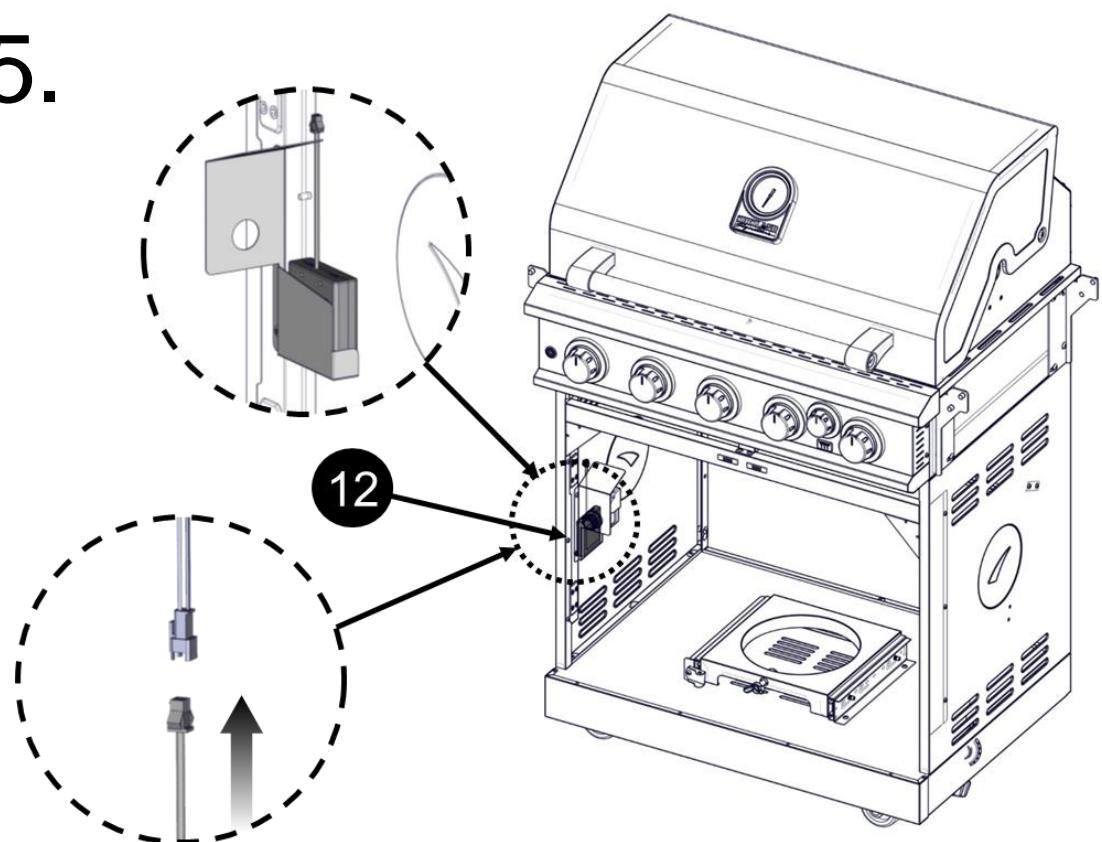
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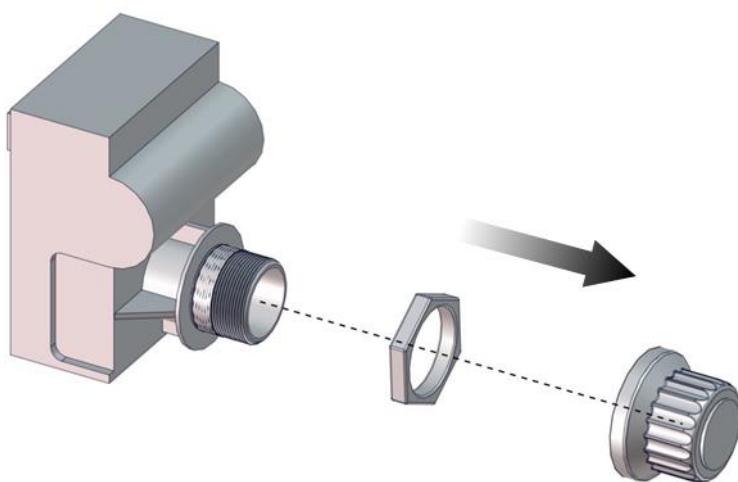
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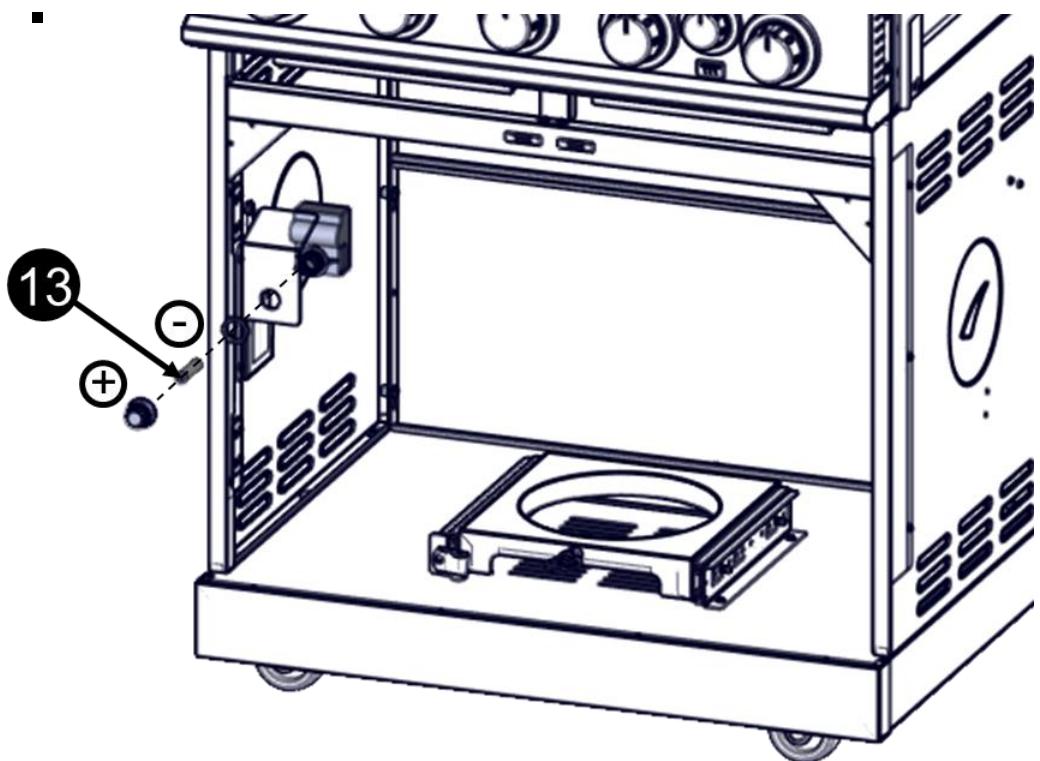
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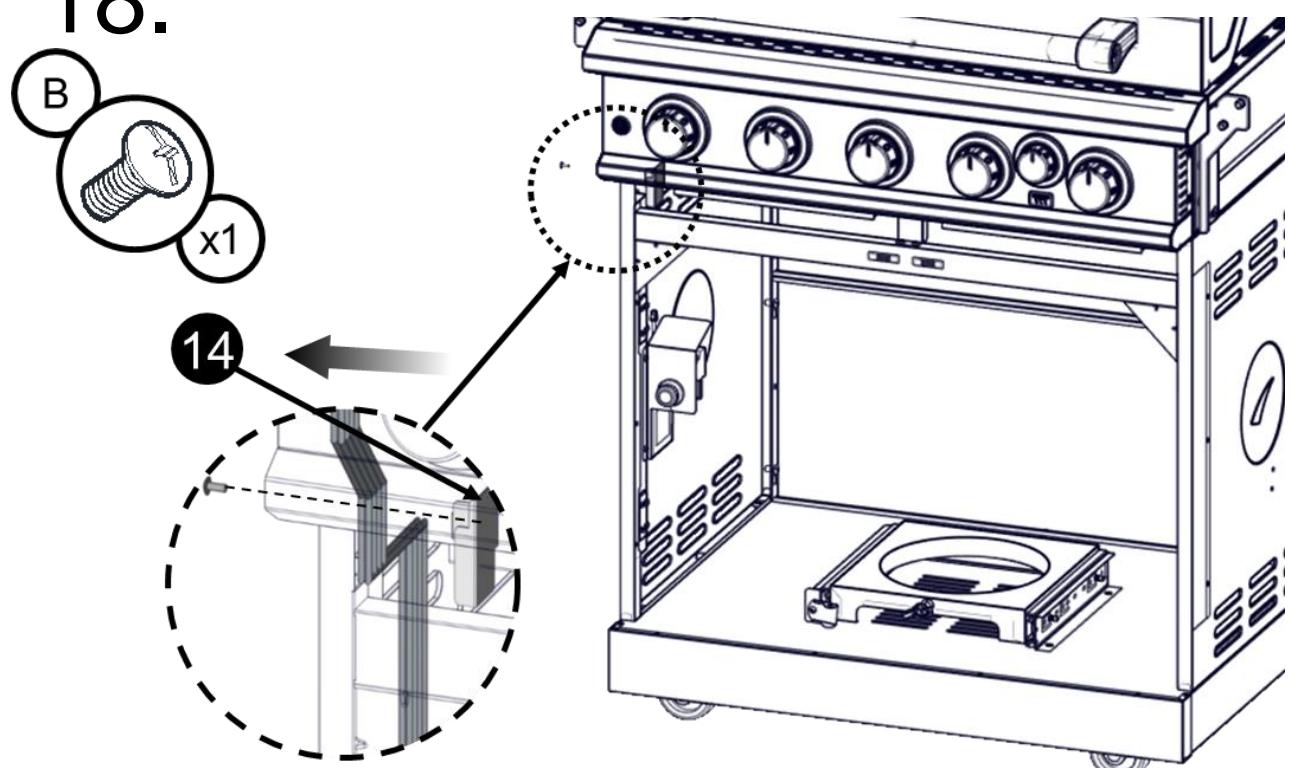
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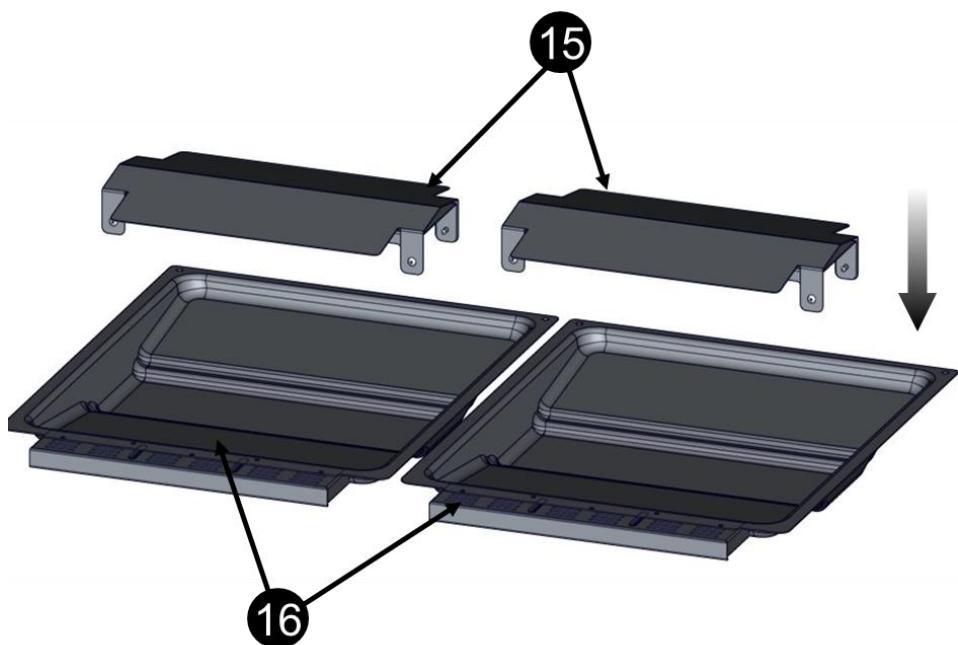
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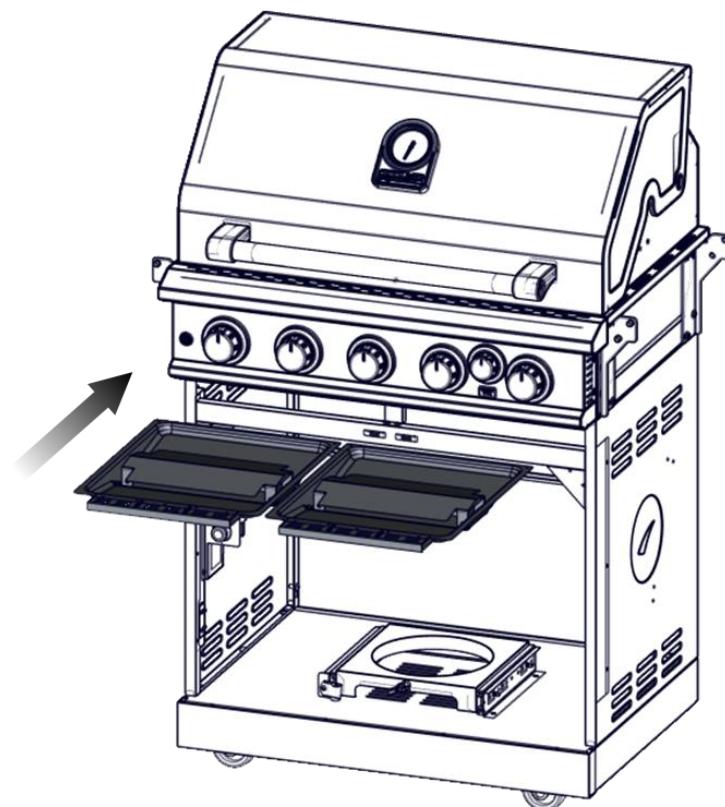
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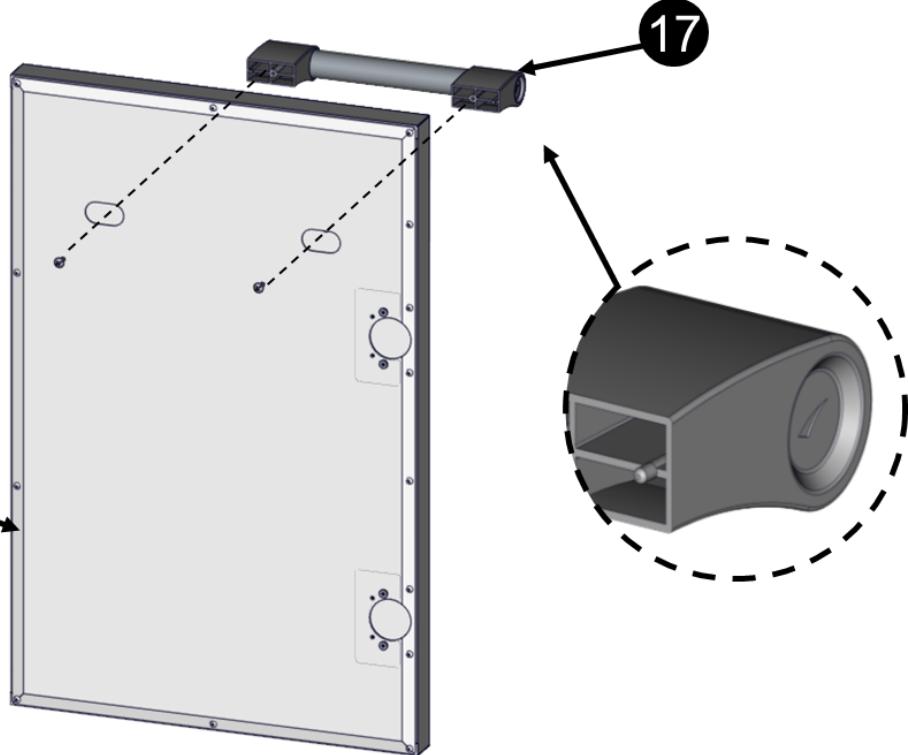
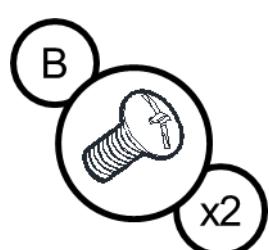
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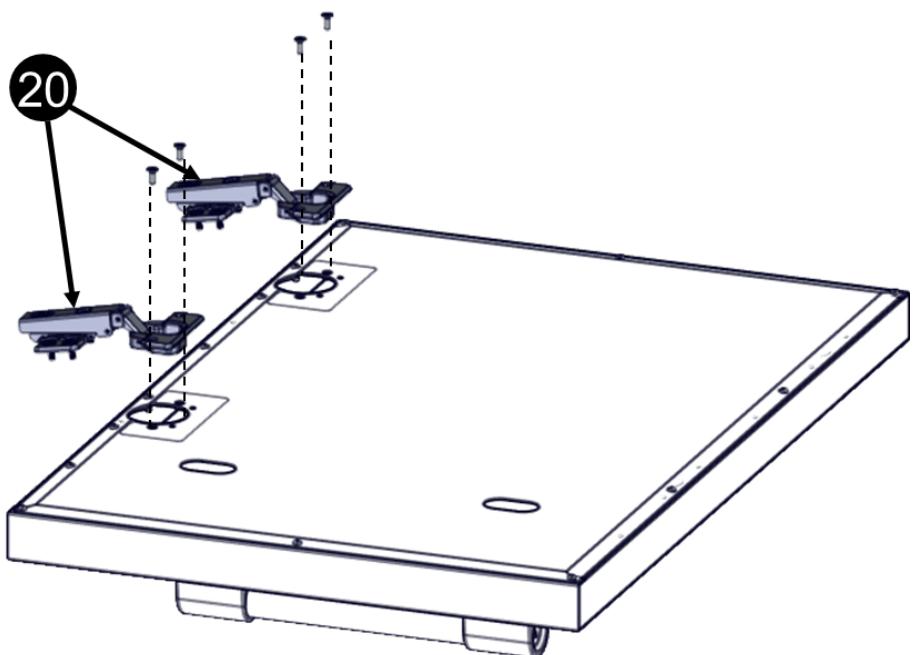
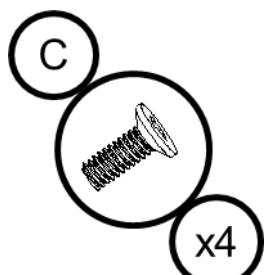
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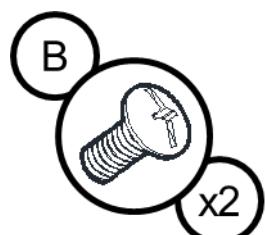
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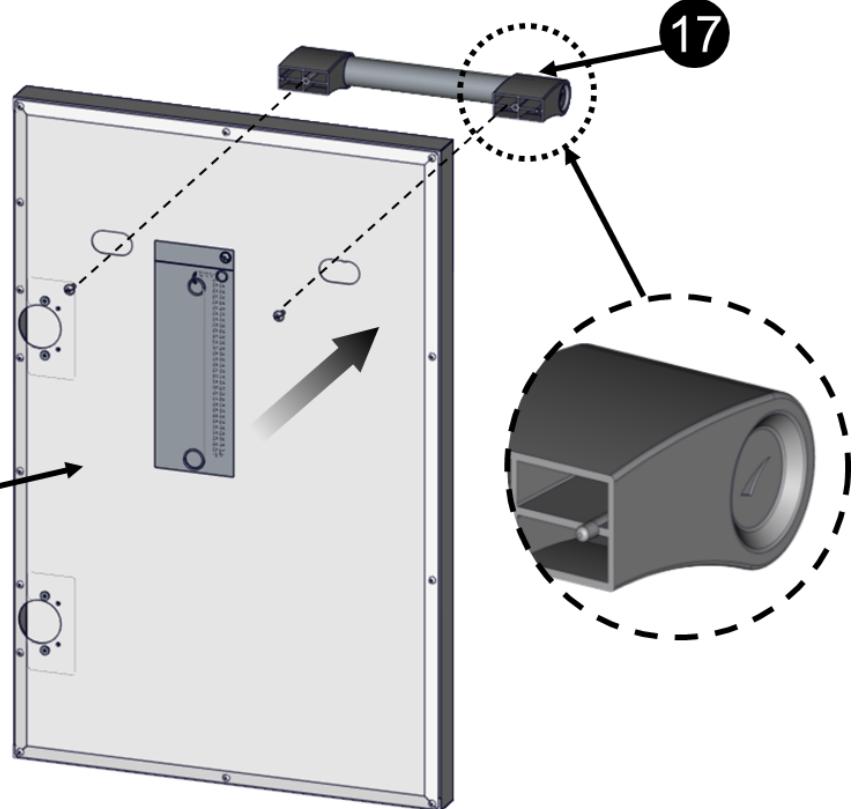
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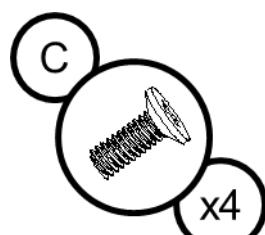
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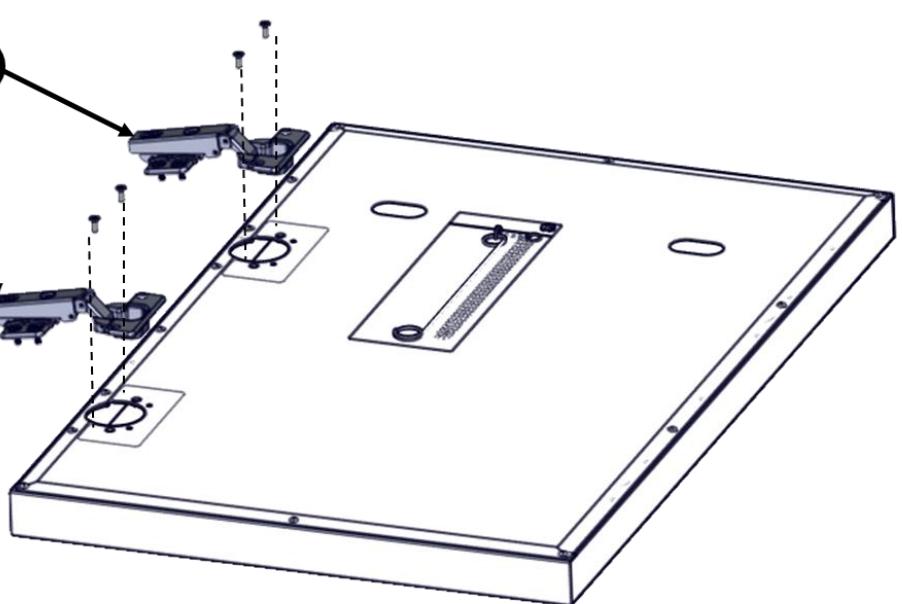
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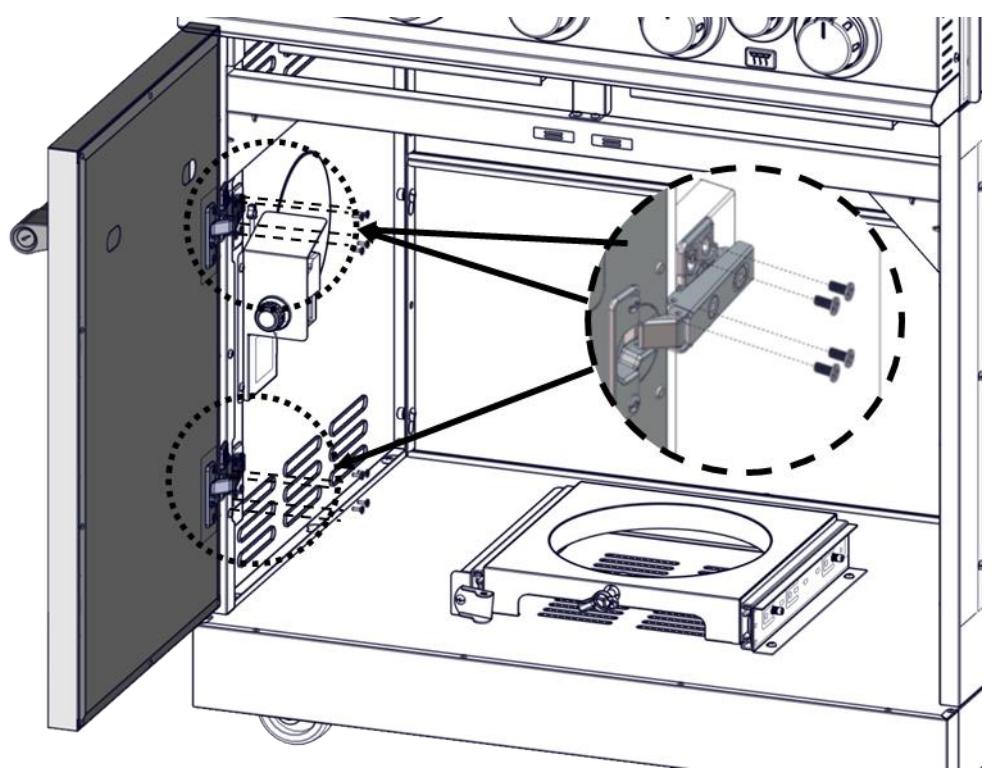
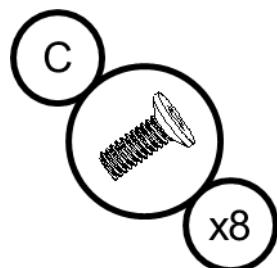
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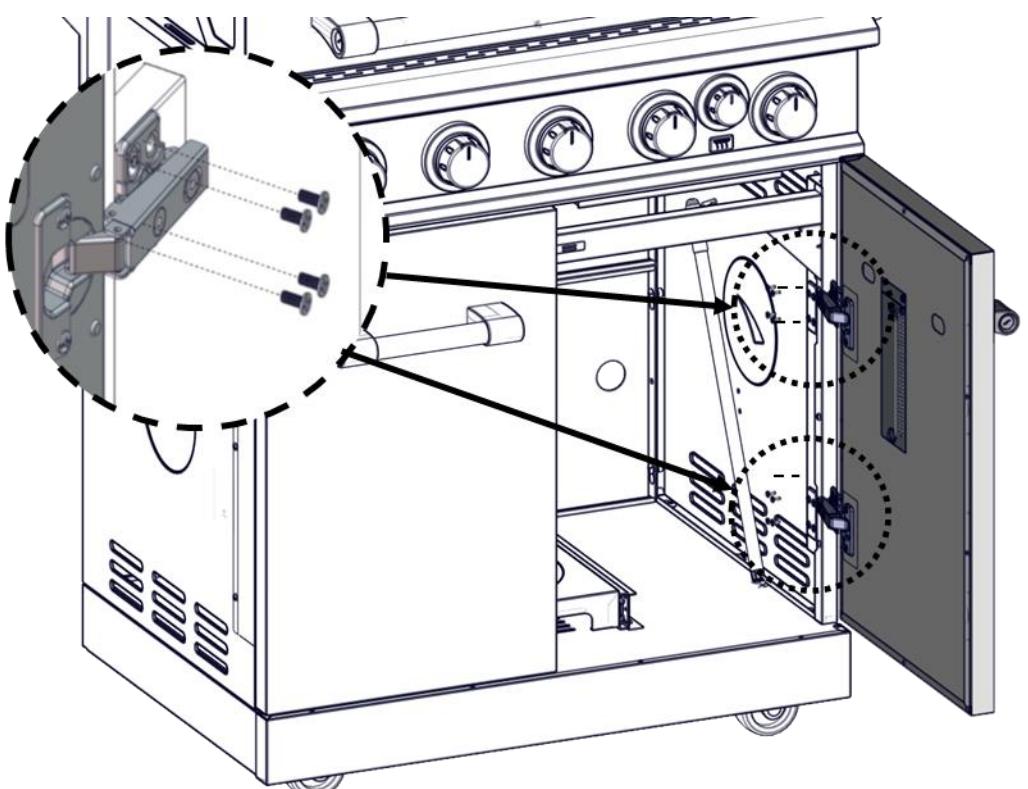
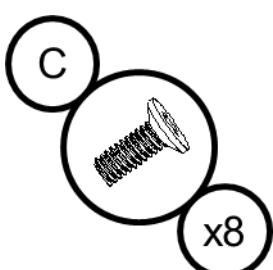
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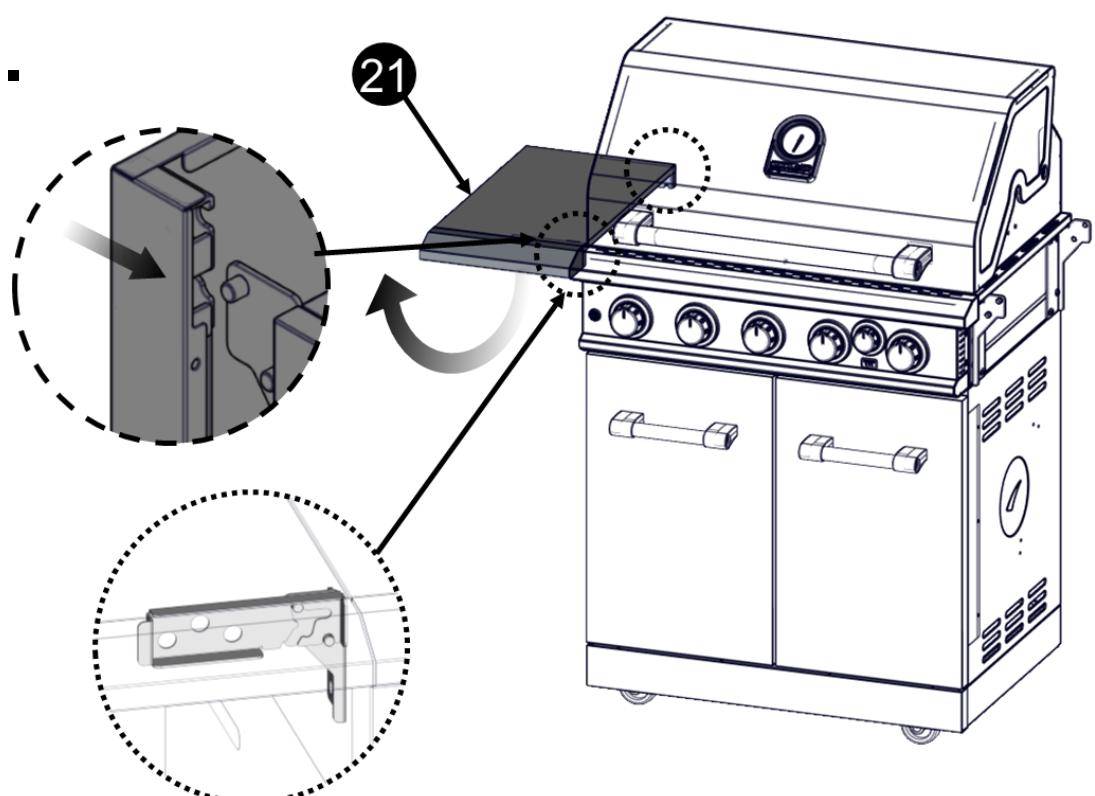
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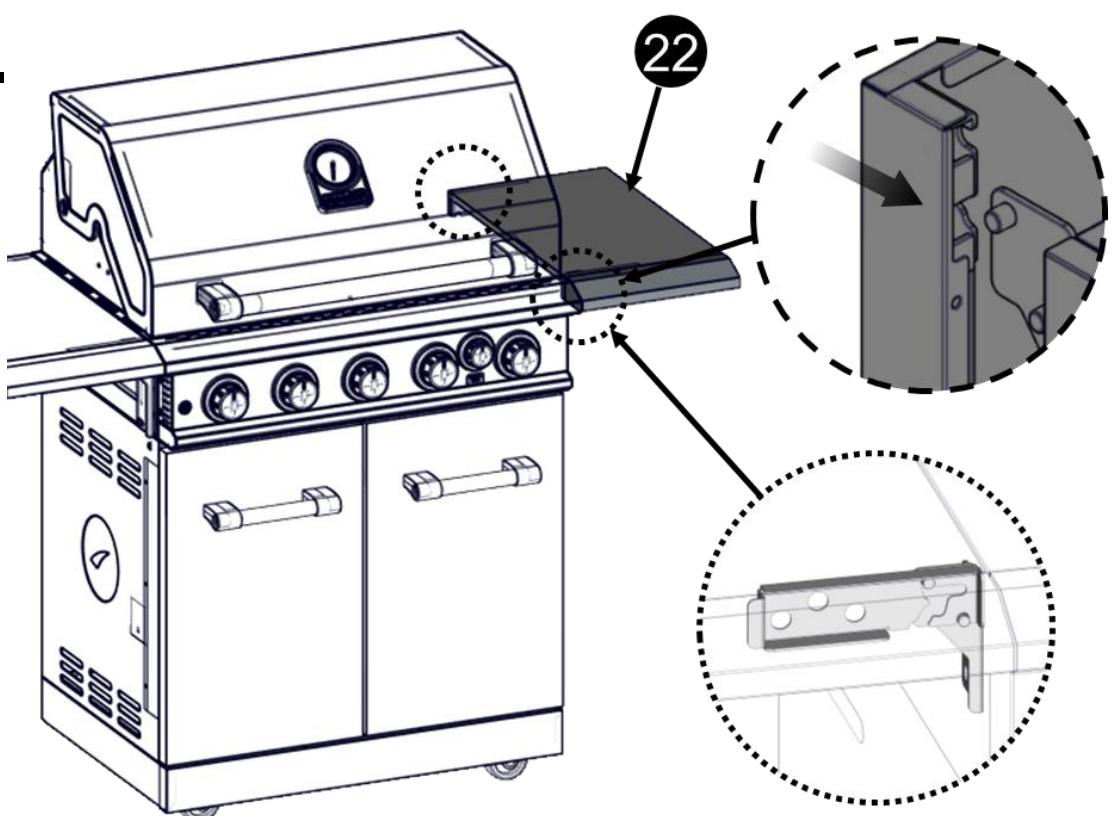
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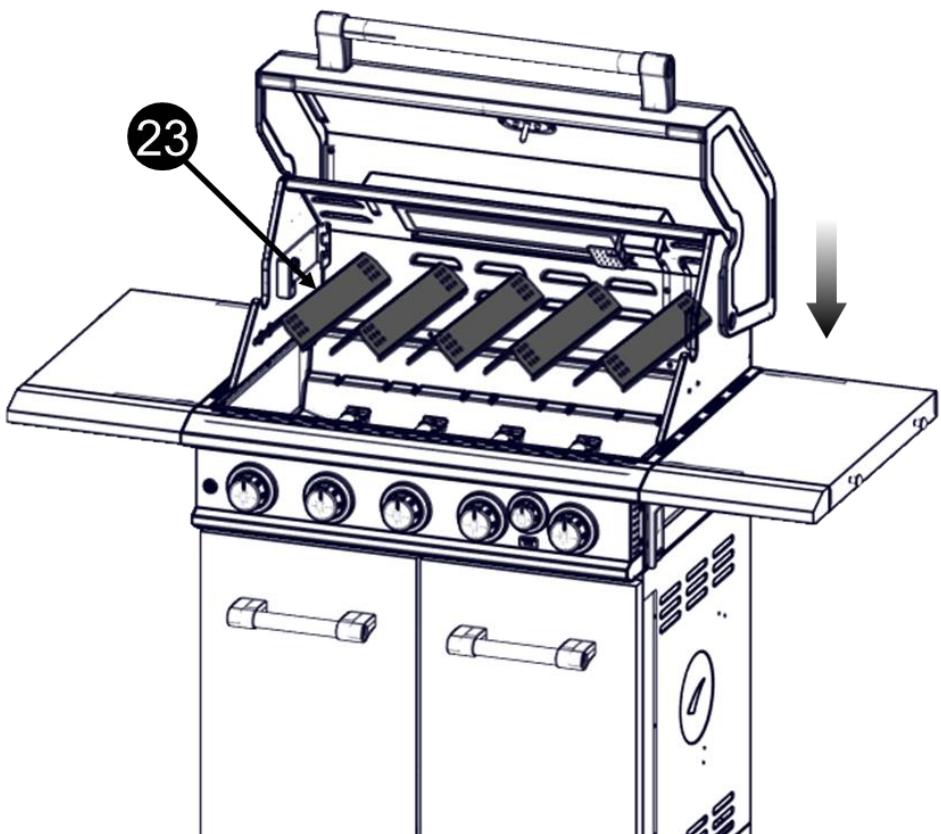
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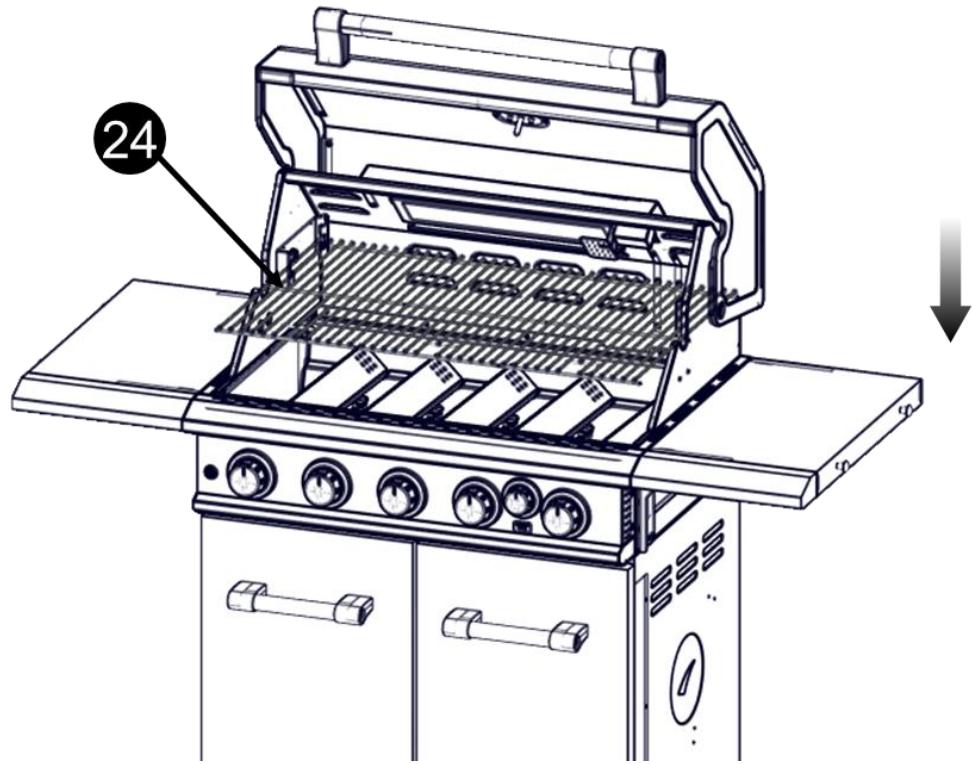
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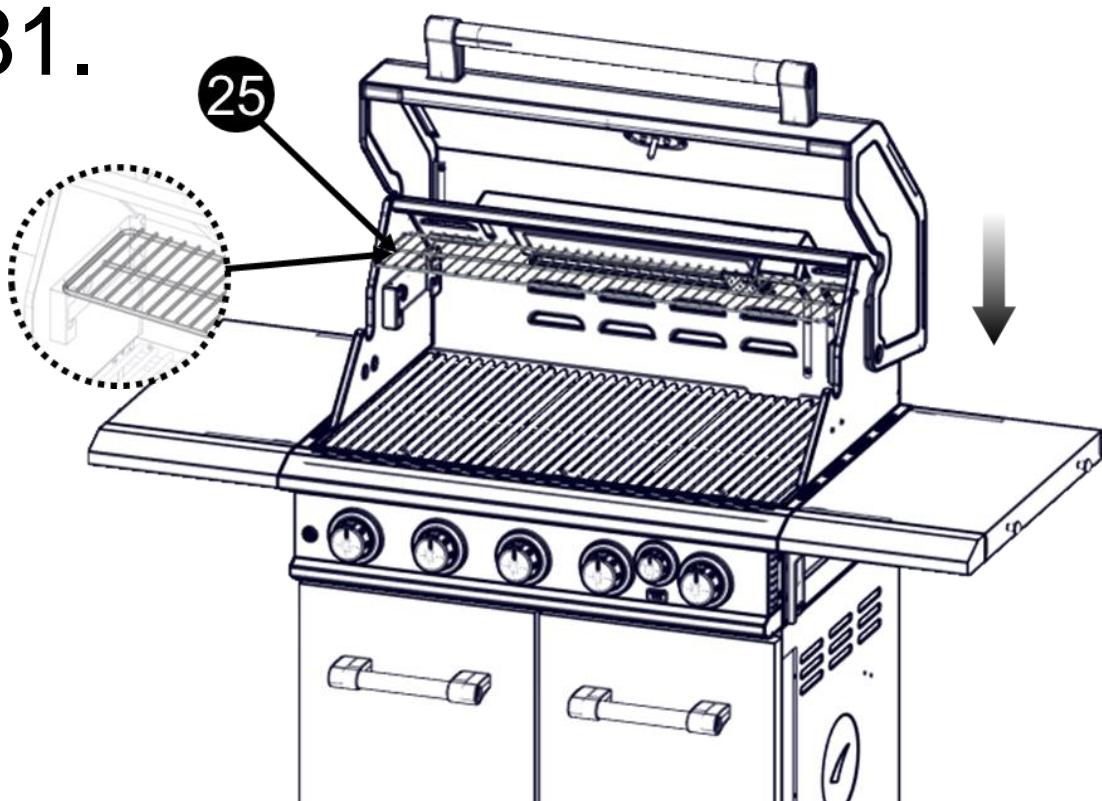
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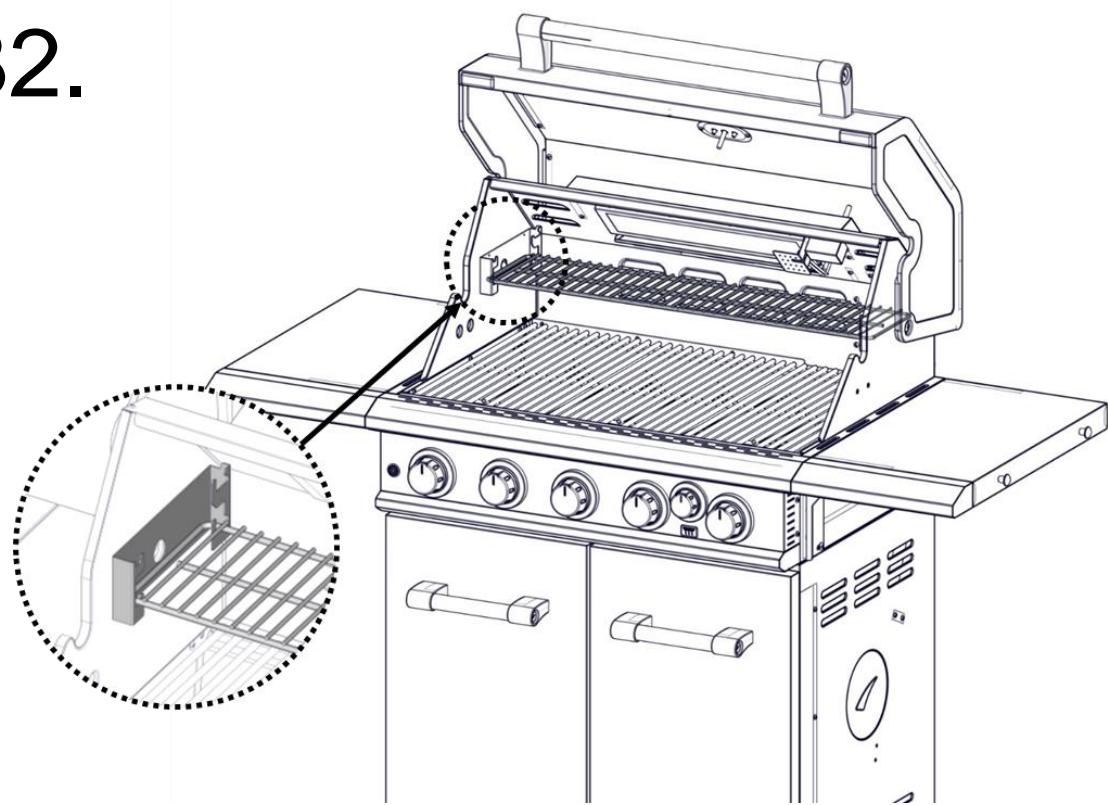
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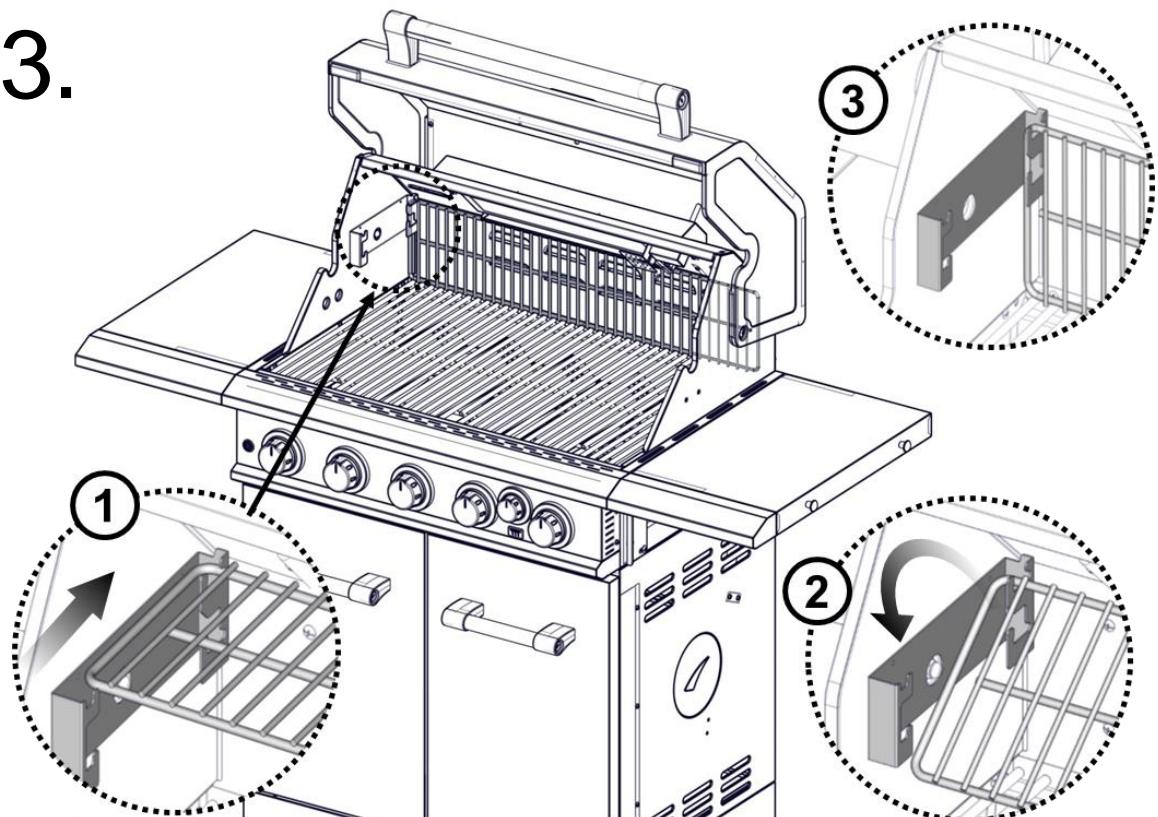
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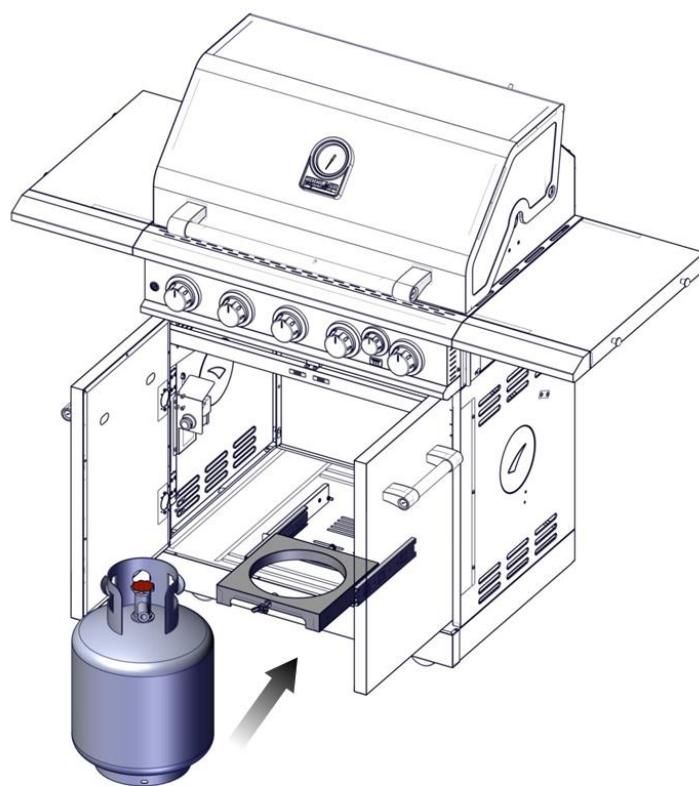
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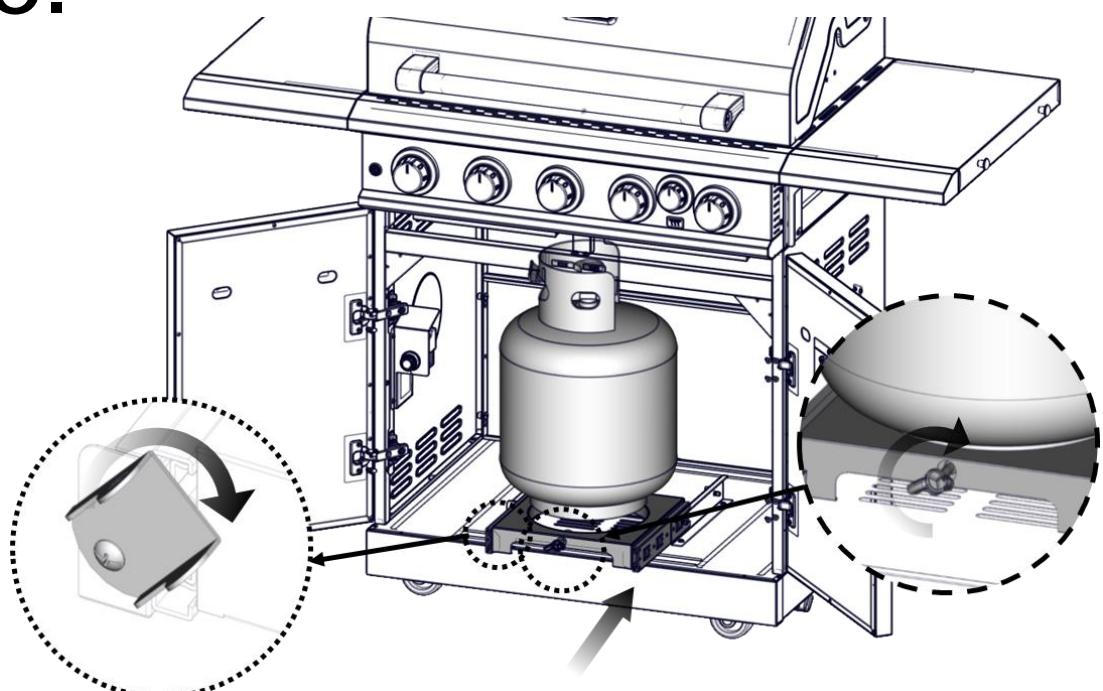


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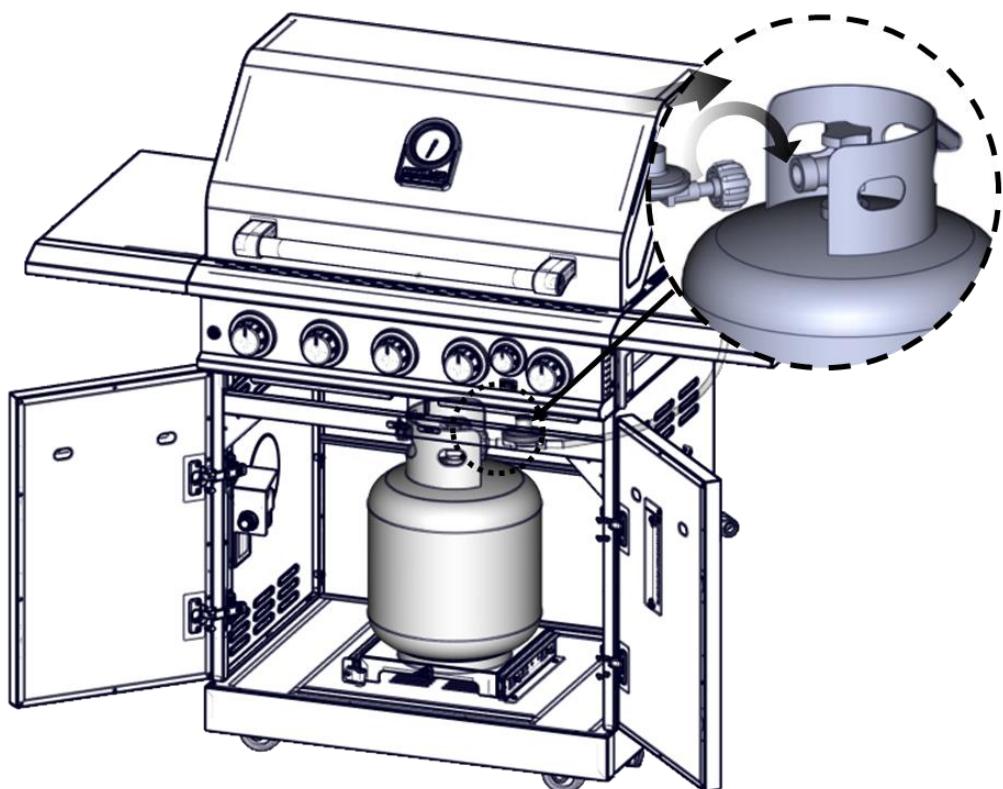


Propane tank is not included

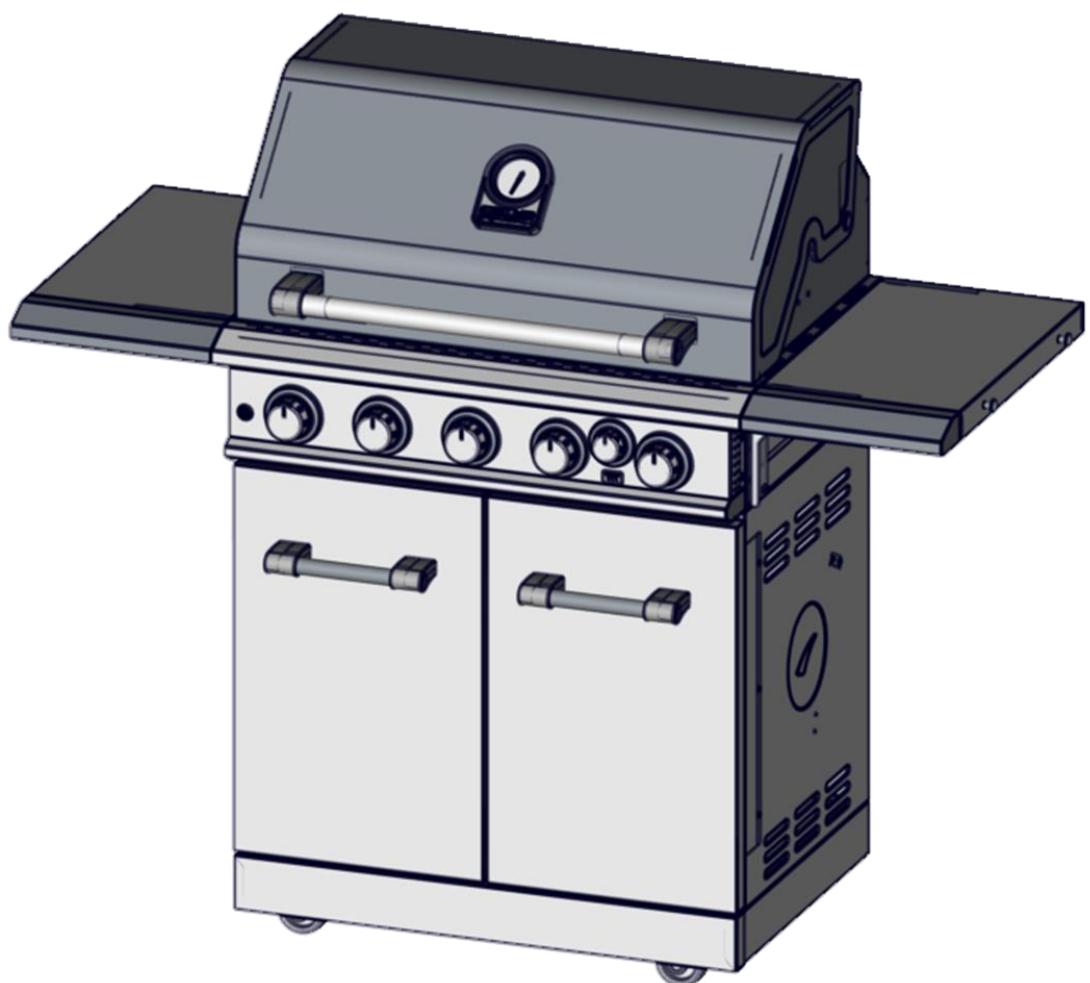
35.



36.



37.



INSTALLATION REQUIREMENTS

Location Requirements

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.
Do not store grill with fuel tank in a garage or indoors.
Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING



Fire Hazard

Do not use grill near combustible materials.
Do not store combustible materials near grill.
Doing so can result in death or fire.

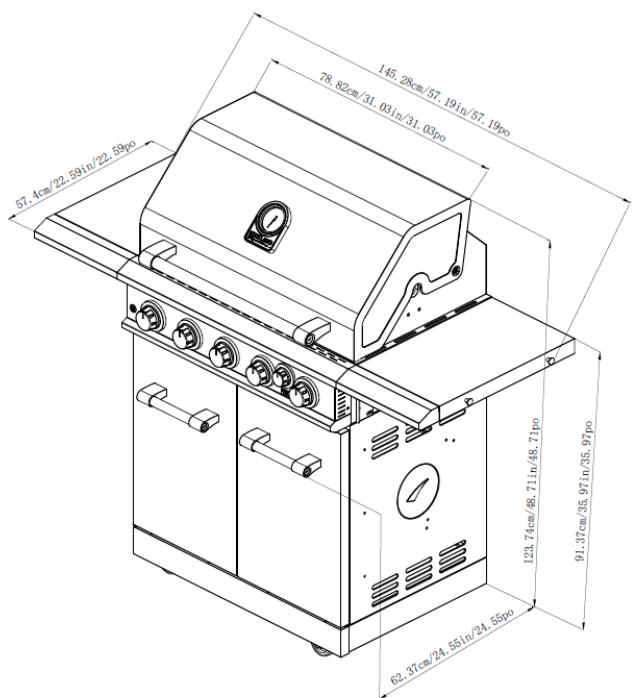
Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct the flow of combustion and ventilation air.

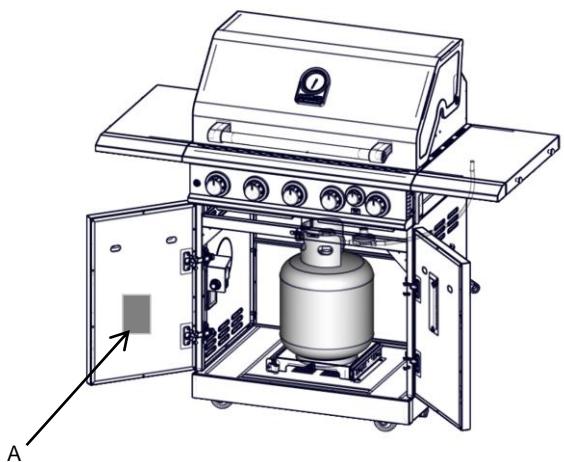
Clearance to combustible construction for the grill:

- A minimum of 36" (91 cm) must be maintained between the front of the grill hood, sides, and back of the grill and any combustible construction.
- A 36" (91 cm) minimum clearance must also be maintained below the cooking surface, and the grill shall not be used under overhead combustible construction.

Product Dimensions



The model/serial number rating plate is located on the inside of the left cabinet door. See the following illustration.



A. Model/serial number plate

Gas Supply Requirements

! WARNING



Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

Examples of a qualified person include:

licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion, or fire.

Observe all governing codes and ordinances.

IMPORTANT: This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with either the National Fuel Gas Code, ANSI Z223.1/NFPA54, Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage And Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192 and CSA Z240 RV Series Recreational Vehicle Code as applicable.

IMPORTANT: Grill must be connected to a regulated gas supply. Refer to the model/serial rating plate for information on the type of gas that can be used. If this information does not agree with the type of gas available, check with your local gas supplier.

Gas Conversion:

No attempt shall be made to convert the grill from the gas specified on the model/serial rating plate for use with a different gas type without consulting the serving gas supplier. The conversion kit supplied with grill must be used. See "Gas Conversions" section for instructions.

Gas Pressure Regulator

The gas pressure regulator supplied with this grill must be used. The inlet (supply) pressure to the regulator should be as follows for proper operation:

LP Gas:

Operating pressure: 11" (27.9 cm) WCP

Inlet (supply) pressure: 11" to 14" (27.9 cm to 35.5 cm) WCP

Natural Gas:

Operating pressure: 4" (10.2 cm) WCP

Inlet (supply) pressure: 7" to 14" (17.8 cm to 35.5 cm) WCP maximum.

Contact local gas supplier if you are not sure about the inlet (supply) pressure.

Gas Supply Line Pressure Testing

Testing above 1/2 psi (3.5 kPa) or 14" (35.5 cm) WCP (gauge):

The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psi (3.5 kPa).

Testing below 1/2 psi (3.5 kPa) or 14" (35.5 cm) WCP (gauge) or lower:

The grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

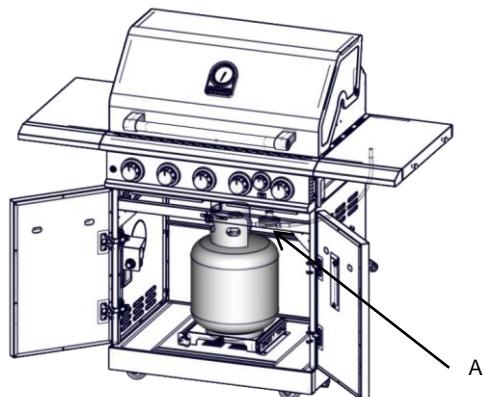
Gas Connection Requirements

20 lb Propane Tank

This grill is equipped for use with a 20 lb propane tank (fuel tank not supplied). A gas pressure regulator/hose assembly is supplied.

Any brand of 20 lb propane tank is acceptable for use with the grill, provided that it is compatible with the grill's retention means (tank tray included).

It is also design-certified by CSA International for local LP gas supply or for Natural Gas with appropriate conversion.

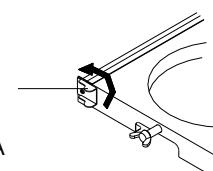


A. Gas pressure regulator/hose assembly

The 20 lb propane tank must be mounted and secured.

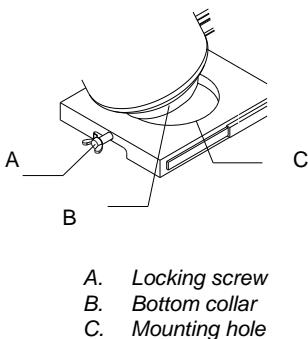
Door Style Tank Tray

1. Open cabinet door.
2. Slide the tank tray locking bracket counterclockwise 180° and pull out the tray

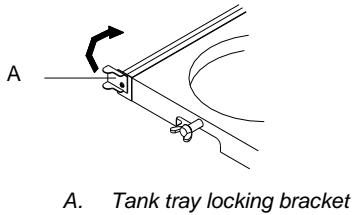


A. Tank tray locking bracket

3. Place the 20 lb propane tank bottom collar into the mounting hole in the tank tray.
4. Tighten the locking screw against the bottom collar of the 20 lb propane tank to secure.



5. Slide the drawer with the 20lb LP gas fuel tank back into the cabinet. Turn the tank tray locking bracket clockwise 180° to tighten.



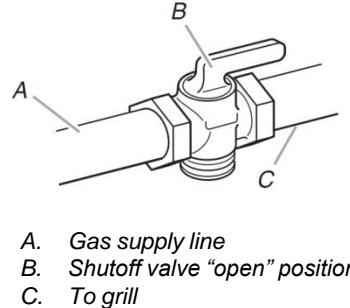
Natural Gas Conversion

The conversion must be made by a qualified gas technician. The qualified Natural Gas technician shall provide the Natural Gas supply to the selected grill location in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54 - latest edition, and local codes. For conversion to Natural Gas, the Natural Gas Conversion Kit supplied with the grill (on some models) or the Natural Gas Conversion Kit Part Number 710-0003 must be used. See the "Assistance" section for information on ordering.

IMPORTANT: The gas installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 - latest edition.

Follow instructions for converting to Natural Gas in the "Gas Conversions" section of this manual or the instructions supplied with Natural Gas Conversion Kit Part Number 710-0003.

The gas supply line shall be equipped with an approved shutoff valve. This valve should be in the same area as the grill and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the grill.



Make Gas Connection

NOTE: If grill is to be converted to Natural Gas, follow instructions in the "Gas Conversions" section.

20 lb Propane Tank

WARNING



Explosion Hazard

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

Examples of a qualified person include:

licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion, or fire.

LP Gas:

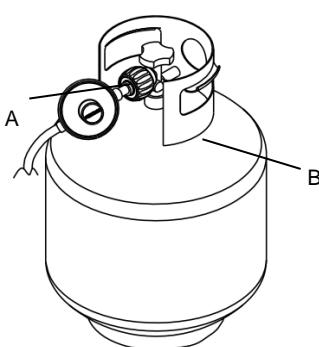
IMPORTANT: A 20 lb propane tank must be purchased separately.

IMPORTANT: The gas pressure regulator/hose assembly supplied with the grill must be used. Replacement gas pressure regulator/hose assembly specific to your model is available from your outdoor grill dealer.

To Connect the 20 lb Propane Tank:

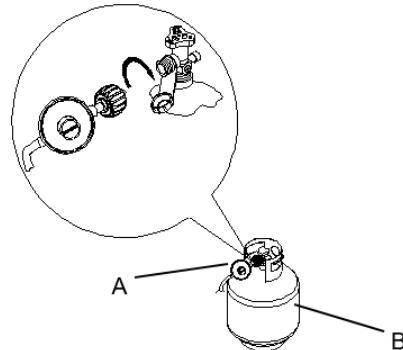
1. Check that the 20 lb propane tank is in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Check that the 20 lb propane tank valve has the proper type-1 external male thread connections per ANSI Z21.81.
3. Check that the burner control knobs are in the "OFF" position.
4. Remove any debris and inspect the valve connections, port, and gas pressure regulator/hose assembly for damage.

NOTE: Always keep the propane tank at 90° (upright) orientation to provide vapor withdrawal.



A. Gas pressure regulator/hose assembly
B. 20 lb propane tank

5. Using your hand, turn the gas pressure regulator/hose assembly clockwise to connect to the 20 lb propane tank as shown. Hand tighten only. Use of a wrench could damage the quick coupling nut.



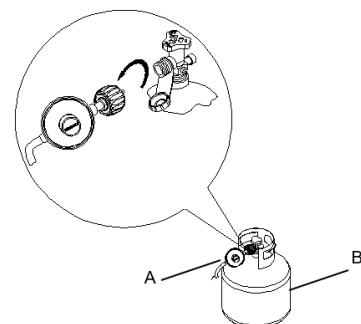
A. Gas pressure regulator/hose assembly
B. 20 lb propane tank

Make sure that the cylinder valve connection device properly mates with the connection device attached to the inlet of the pressure regulator.

6. Open the tank valve fully by turning the valve counterclockwise. Wait a few minutes for gas to move through the gas line.
7. Before lighting the grill, test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak.
8. If a leak is found, turn the tank valve off and do not use the grill. Contact a qualified gas technician to make repairs.
9. Go to the "Check and Adjust the Burners" section.

To Disconnect the 20 lb Propane Tank:

1. Check that the burner control knobs are in the "OFF" position and the grill is cool.
2. Check that the 20 lb propane tank is in the "OFF" position. If not, turn the valve clockwise until it stops.
3. Using your hand, turn the gas pressure regulator/hose assembly counterclockwise to disconnect to the 20 lb propane tank as shown.
4. Hand loosen only. Use of a wrench could damage the quick coupling nut.
5. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



A. Gas pressure regulator/hose assembly
B. 20 lb propane tank

GAS CONVERSIONS

720-1068 (LP), 730-1068 (NG) orifice sizes

	Liquid Propane (LP)		Natural Gas (NG)	
Components	Orifice Size	BTU/HR	Orifice Size	BTU/HR
Main Burner	0.94 mm	10,000	1.54 mm	10,000
Top Searing Burner	1.07 mm	13,000	1.84 mm	13,000

IMPORTANT: The different burner valves in this grill have different BTU ratings. This means that the amount of gas coming from each orifice varies in order to create the BTU's. The holes in the orifices themselves are drilled to different sizes so as to allow the proper amount of gas to flow through them. Please note the chart above as an easy reference for the various orifice opening sizes for the different valves in the grill.

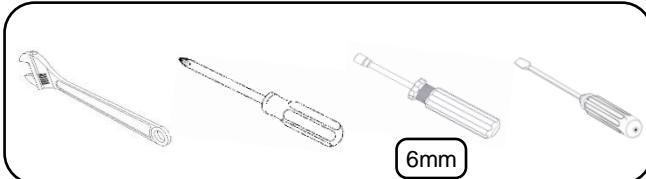
⚠ WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

Tools and Parts for Gas Conversion

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools needed



Parts supplied

- Natural Gas Orifices

Parts needed

- Natural Gas Conversion Kit Part Number 710-0003. See "Assistance" section to order. The conversion kit includes: (NOT INCLUDED WITH APPLIANCE)
 - Natural Gas Regulator 4" W.C. (marked "Natural Gas Regulator")
 - 3.0 m / 10 ft Natural Gas Hose with quick connector
 - 150 mm / 5.9 in Natural Gas Regulator Hose
 - 6 mm nut driver
 - 6 mm wrench
 - Hex key

⚠ WARNING



Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

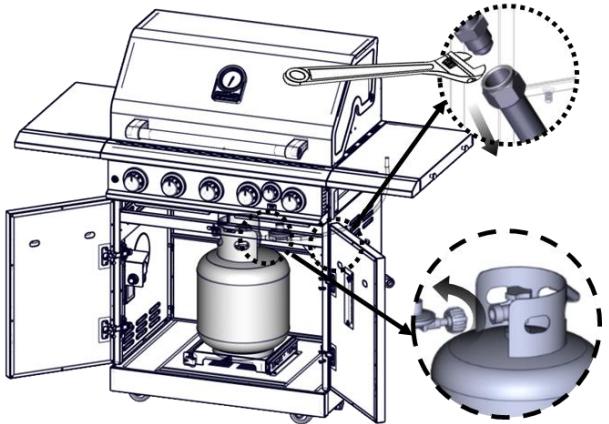
Failure to do so can result in death, explosion, or fire.

IMPORTANT: Gas conversions must be done by a qualified installer. Before proceeding with conversion, shut off the gas supply to the grill.

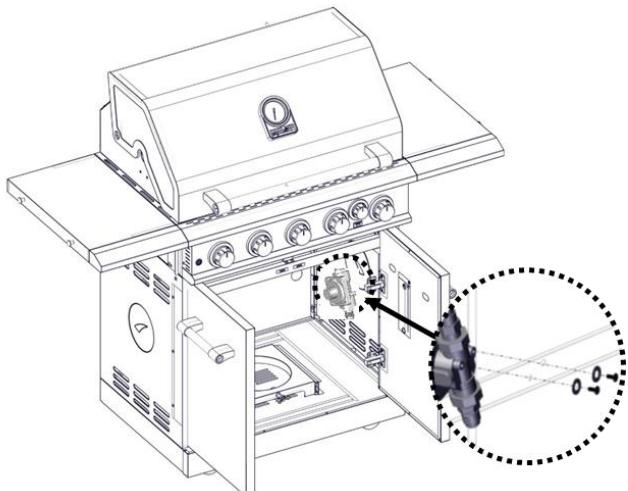
Conversion from LP Gas to Natural Gas

Installation of the regulator

1. Turn off the main gas supply valve.
2. Disconnect 20 lb propane tank (if present).
3. Turn off all burner control valves.
4. Remove the 20 lb propane tank (if present) from the grill cart.
5. Use an adjustable wrench to remove the LP regulator from the manifold.

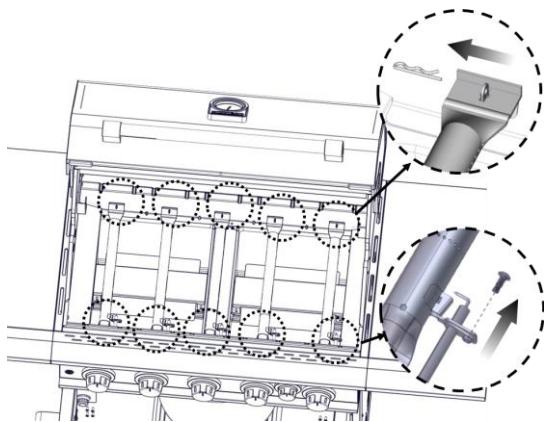


6. Use an adjustable wrench to install the Natural Gas Regulator Hose to the manifold and secure. Attach the Natural Gas Regulator to the side panel inside the grill cart with the two screws that are preassembled on the regulator.

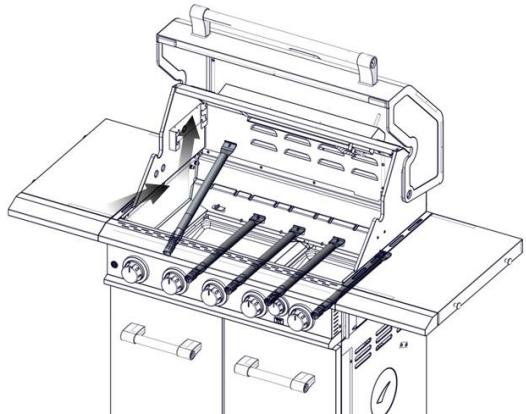


Change Grill Main Burner Valve Orifices

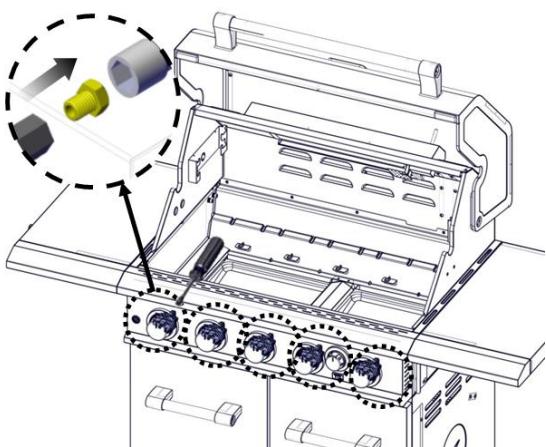
1. Remove the grates and flame tamers.
2. Remove the screw and cotter clip that hold the burner in place. Set the screw and clip aside.



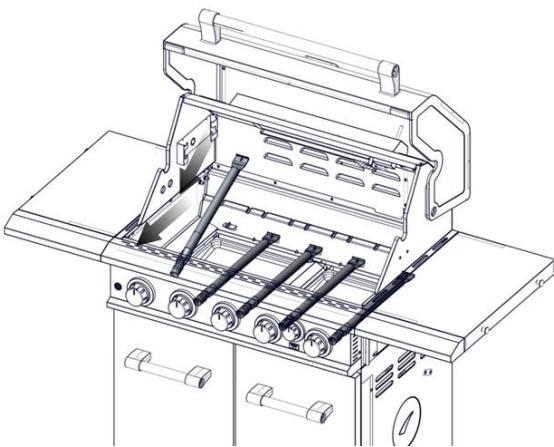
3. Remove the burner from the grill by lifting the burner out.



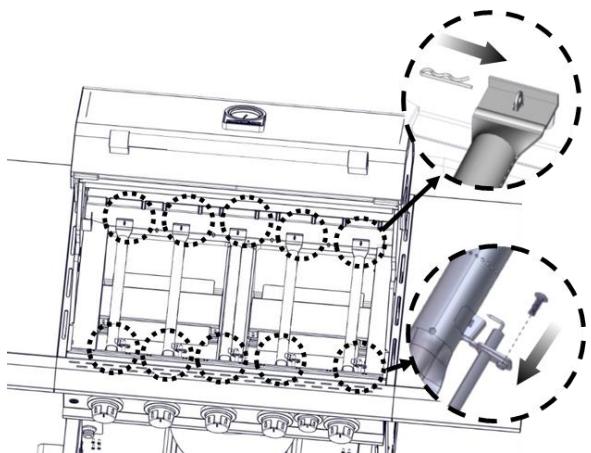
4. Use a 6 mm socket and wrench or 6 mm nut driver to remove the LP brass orifice from the end of gas valve. The main burner NG orifice is located behind the LP orifice, so no additional orifice needs to be installed.



5. Reinsert the burner and reattach using the cotter clip and screws previously removed. Repeat the procedure for each main burner.

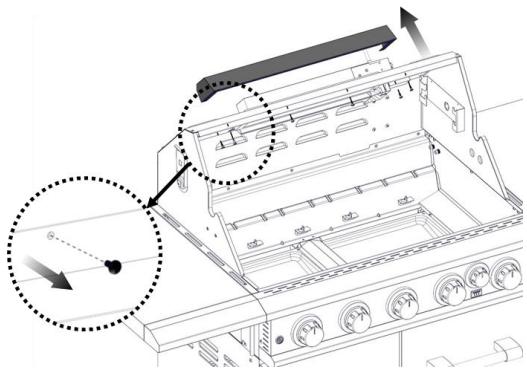


6. Position the igniters so they are 3.2 mm / 1/8 in away from each burner.

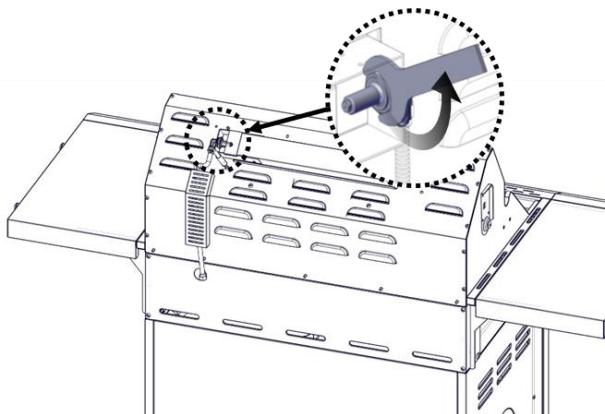


Change The Top Sear Burner Orifice

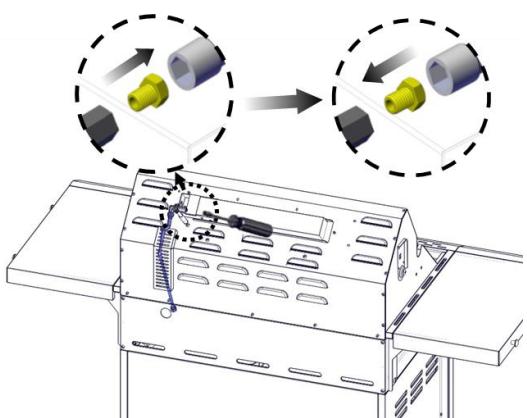
1. Use a screwdriver to remove the two screws from the top sear burner heat shield. Remove the heat shield.



2. Use an adjustable wrench to remove the brass elbow.

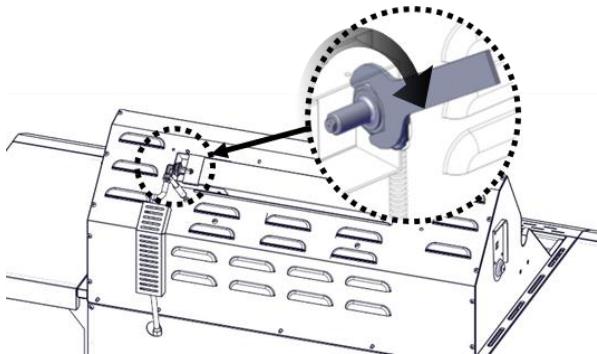


3. Use a 6 mm socket wrench or 6 mm nut driver to remove the orifice. Replace with the corresponding Natural Gas orifice.

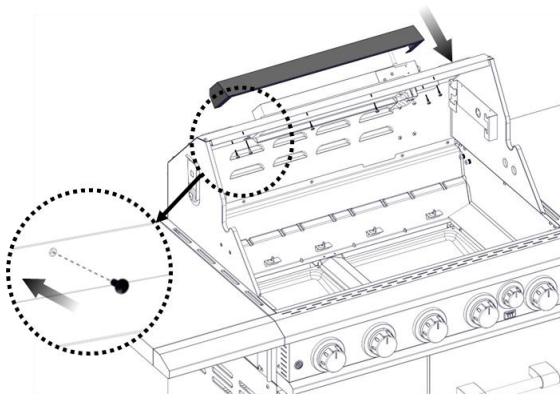


IMPORTANT: Check that the NG orifice is properly installed inside the valve.

- Reinstall the top sear burner brass elbow by using a wrench.

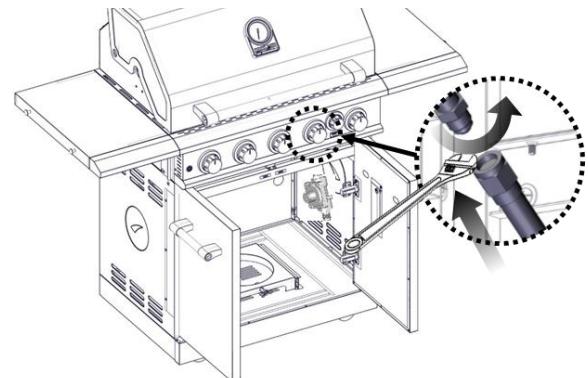


- Reinstall the top searing burner cover.

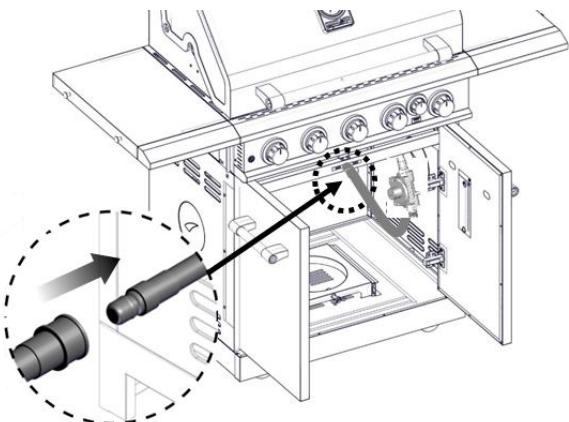


Make Gas Connection

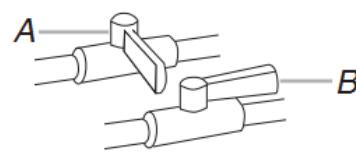
- Before making any connections, check to ensure the Natural Gas inlet pressure falls between the allowable range of 7" W.C. / 0.25 psi and 14" W.C. / 0.5 psi. If the NG inlet pressure does not fall within this range, contact your local gas supplier.
- A combination of pipe fittings must be used to connect the grill to the existing gas line.
 - The 10 ft (3.0 m) PVC flexible gas supply hose design certified by CSA must be used.
 - Pipe-joint compounds suitable for use with Natural Gas must be used. Do not use Teflon®+ tape.
 - There must be a certified manual shut-off valve in the gas supply line near the grill for easy access.
- Connect the brass connector on one end of the 10 ft (3.0 m) PVC flexible gas supply hose to the Natural Gas pressure regulator.



- Connect the quick connector on the other end of the 10 ft (3.0 m) PVC flexible gas supply hose to the rigid Natural Gas supply pipe.



- Open the manual shutoff valve in the gas supply. The valve is open when the handle is parallel to the gas pipe.



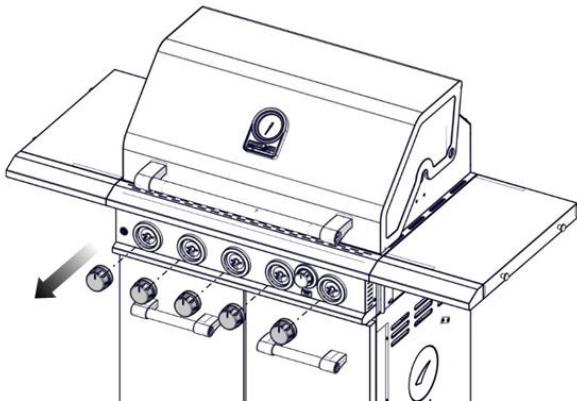
A. Closed valve
B. Open valve

- Test all connections using an approved noncorrosive leak-detection solution. Bubbles will show a leak. Correct any leak found.

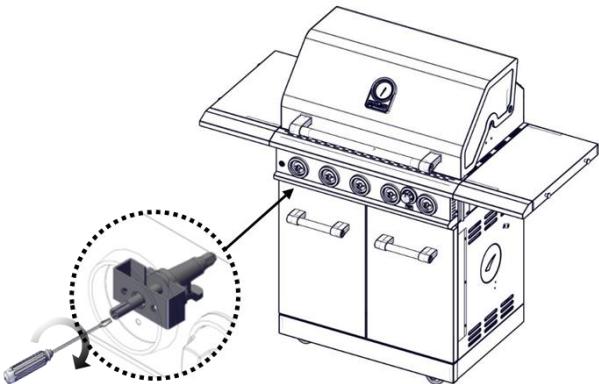
Adjust High Flame Setting Screw

When converting from LP Gas to Natural Gas, you will need to adjust the high flame setting screw for ideal burner flame height.

1. Remove each control knob for the main burners.

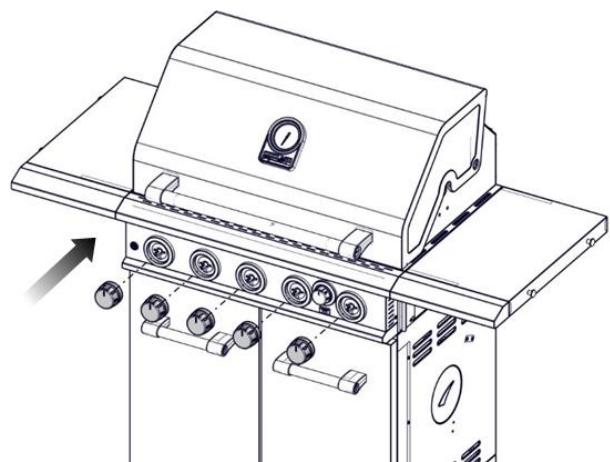


2. Use a flat-blade screwdriver to turn the high flame setscrew counterclockwise approximate 90°.



3. Check that burner operates at the new high flame setting. It may be necessary to adjust the screw setting slightly more to get the ideal burner flame height.

4. Place the burner control knobs back to their original positions.



Record Conversion

The LP appliance nameplate is located inside the grill cabinet on the left-hand side. Once converted, place the NG appliance nameplate as close as possible to the current LP appliance nameplate without covering it.

In the last page of the Use and Care Guide, write "Converted to Natural Gas". Also, record the conversion date and the technician/company that performed the conversion.

Check and Adjust the Burners

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary. It is recommended that a qualified person make burner adjustments.

Checking and adjusting the grill burner flames requires removing the grates and flame tamers.

Burner Flame Characteristics

The flames of the grill burners and side burners (on some models) should be blue and stable with no excessive noise or lifting (LP gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If the flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HIGH setting are acceptable as long as no carbon or soot deposits appear. The flames should be approximately 1" (2.5 cm) high.

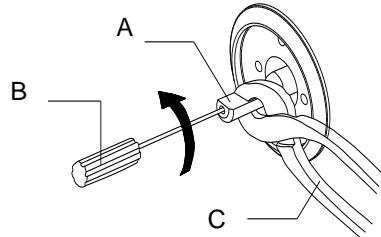


Check that burners are not blocked by dirt, debris, insect nests, etc., and clean as necessary.

Low Flame Adjustment

If the flame goes out on the "L" setting, the low flame setting must be adjusted.

1. Turn off the valve and wait until grill and burners are cool.
2. Remove grill grates and flame tamers.
3. Light grill using the information in the "Outdoor Grill Use" section.
4. Turn burner to its lowest setting.
5. Remove each control knob for the main burners and side burner.
6. Hold the valve stem with pliers and insert a small flat-blade screwdriver into the shaft.
7. Watch the flame and slowly turn the screwdriver counterclockwise.
8. Adjust flame to minimum stable flame.

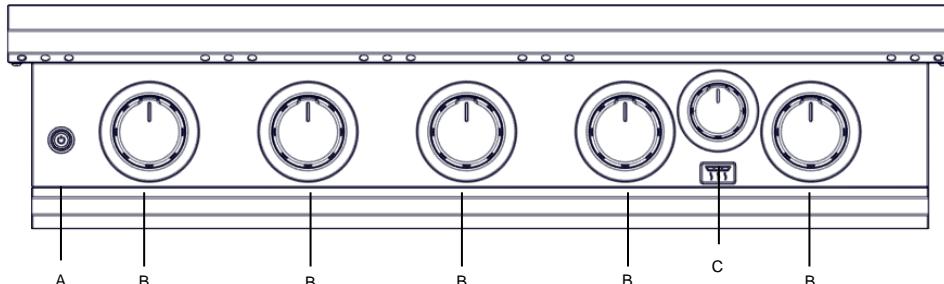


9. Replace the control knob and turn off the burner.
10. Repeat steps 3 through 9 for each burner if needed.
11. Replace the flame tamers and grates after the burners have been cooled.

OUTDOOR GRILL USE

This manual covers several different models. The grill you have purchased may have some or all of the features listed. The locations and appearances of the features shown here may not match those of your model.

Control Panel



A. Knob Light Switch Bottom

B. Main Burner Knob

C. Top Searing Burner Knob

Using Your Outdoor Grill

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.

Do not store grill with fuel tank in a garage or indoors.

Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING



Fire Hazard

Do not use grill near combustible materials.

Do not store combustible materials near grill.

Doing so can result in death or fire.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

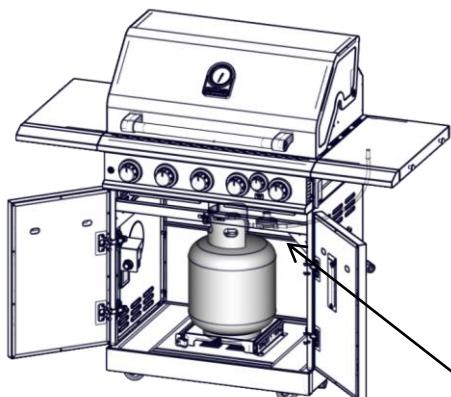
Doing so can result in food poisoning or sickness.

Inspect the Propane Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

1. Open left-hand cabinet door.
2. Inspect the gas pressure regulator/hose assembly for cuts, abrasions, or excessive wear.
3. If necessary, replace the gas pressure regulator/hose assembly before using the grill.

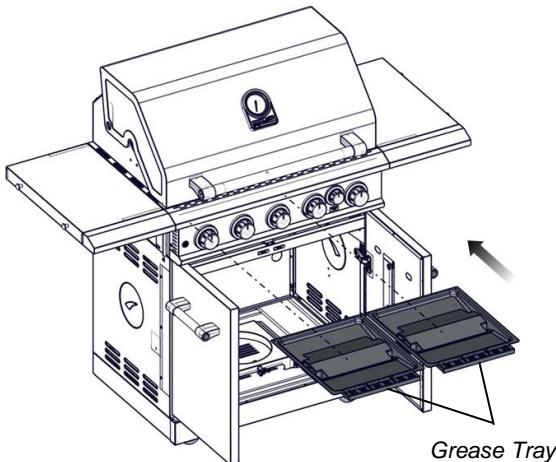
Contact the dealer and use only replacement hoses specified for use with the grill.



A. Gas pressure regulator/hose assembly

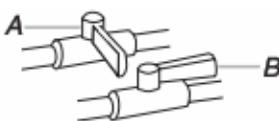
Prepare the Grill for Lighting

1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to "O".
3. The grease trays must be in place and pushed all the way to back.



Turn the Gas Supply On

1. For outdoor grills using a 9.07 kg (20lb) propane tank:
Slowly open the tank valve.
NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.
2. For outdoor grills using gas supply source other than a 9.07 kg (20lb) propane tank:
Open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.

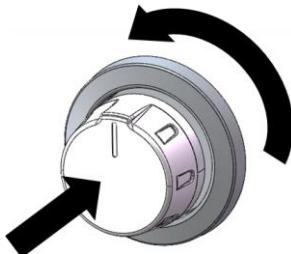


A. Closed valve
B. Open valve

Lighting the Grill Burners

IMPORTANT: If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes before relighting.

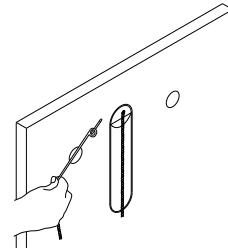
1. Open the hood completely. Do not light burners with the hood closed.
2. Do not lean over the grill.
3. Select the burner you want to light. Push in and turn the grill burner control knob to , while continuing to hold it in.



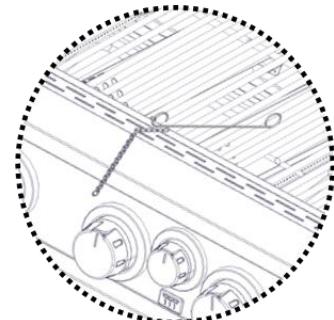
4. You will hear the "snapping" sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.
5. Repeat for each of the other burners as needed.

Manually Lighting Grill Burners

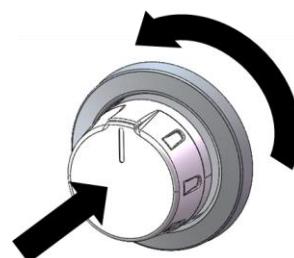
1. Open the hood completely. Do not light burners with hood closed.
2. Do not lean over the grill.
3. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



4. Strike the match to light it.
5. Guide the lit match under the grill grate.



6. Push in and turn the burner knob to  for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



7. Repeat steps 2 through 6 for each main burner.
8. Remove match and replace manual lighting extension on the right side panel.

IMPORTANT:

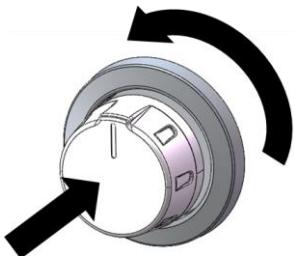
If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

Using Your Top Sear Burner

Lighting the Top Sear Burner

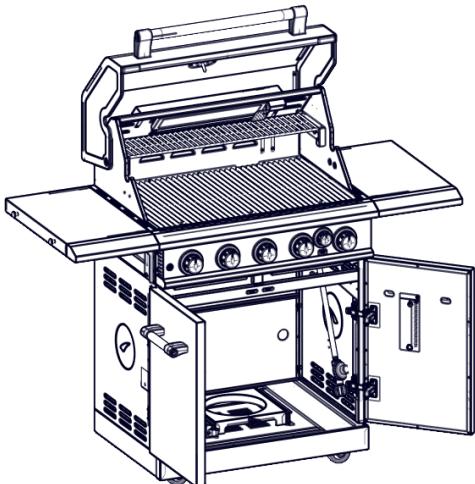
1. Open the main burner cover. Do not light burners with the cover on.
2. Do not lean over the grill.
3. Push in and turn the grill control knob to “●”, while continuing to hold it in.



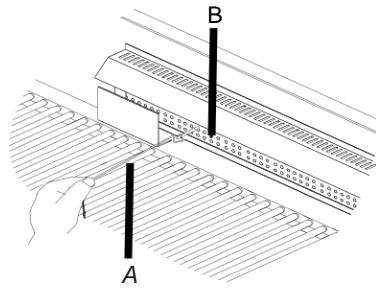
IMPORTANT: If burner does not light immediately, turn the burner knob to “○” and wait 5 minutes before relighting.

Manually Lighting the Top Sear Burner

1. Open the hood completely. Do not light burners with the hood closed.
2. Do not lean over the grill.
3. Remove the manual lighting extension (see the following illustration) and attach a match to the split ring.

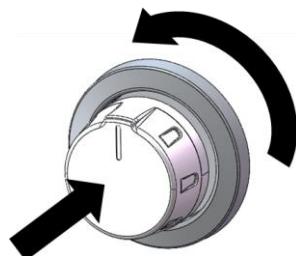


4. Strike the match to light it.
5. Hold the lit match close to the top sear burner.



A. Lighting extension
B. Sear burner

6. Push in and turn the control knob to “●”. For the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



7. Remove the match and replace the manual lighting extension on the right side panel.

IMPORTANT:

If burner does not light immediately, turn the burner knob to “○” and wait 5 minutes before relighting. If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the “Assistance” section.

Using the Top Sear Burner

Grilling with Top Sear Burner produces a high heat which quickly chars foods. Searing creates and locks in flavors on the outside and creates a beautifully- browned surface and texture. The result is a crisp, flavorful outside with a tender, juicy inside.

- Lift the lid on the top sear burner.
- Check that the sear grill grate is in place before using the side burner.
- Turn on the top sear burner and preheat for 5 minutes.
- Ensure that foods are fully thawed, and that excess fat is trimmed off prior to searing.
- Place food on sear grate. Sear food for 1 to 2 minutes on each side, then move the food to the main grill cooking surface to finish grilling to desired doneness.
- Turn off the top sear burner and allow burner to cool down.

TIPS FOR OUTDOOR GRILLING

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Before Grilling

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish, or poultry, such as lean hamburger patties, shrimp, or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food. Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 2" (5 cm) intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape, and thickness), heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

Cooking Methods

Direct Heat

Cooking by direct heat means the food is placed on grill grates directly above or below lighted burners. Hood position can be up or down. If hood is in the up position, total cooking times may be longer.

Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

Indirect Heat

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food.

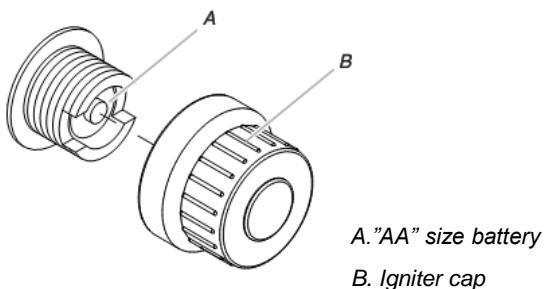
If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.

OUTDOOR GRILL CARE

Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. The igniter button cap is located on the outside of the grill's right side panel.
2. Unscrew igniter button cap counterclockwise to remove.



3. Remove the battery from the battery compartment.
4. Replace with a new alkaline "AA" size battery. Install battery with the negative end first.
5. Screw igniter button cap clockwise into place.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use grill cover.

STAINLESS STEEL

IMPORTANT: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths, or paper towels. Cleaner should not contain chlorine. Damage may occur.

Food spills should be cleaned as soon as the entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of the grain to avoid scratching or damaging the surface.
- Stainless steel cleaner.
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

GRILL GRATES

IMPORTANT: Immediately after you are finished cooking, turn all burners to HIGH for 10-15 minutes with the hood closed to burn off food residue. Turn off all burners, raise the hood and let the grates cool. When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water. For baked-on food residue, prepare a solution of 1 cup (240mL) ammonia to 1 gal. (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING AND SEARING SHELF

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser.

IMPORTANT: Make sure gas supply is off and all control knobs are in the "O" position.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished, and covered.

Cleaning Method:

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to the surface.
- Cleaning should always be followed by rinsing with clean warm water. Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser stainless steel.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

Cleaning Method:

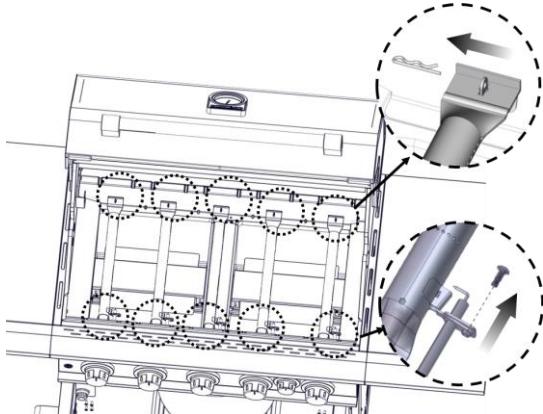
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

BURNERS

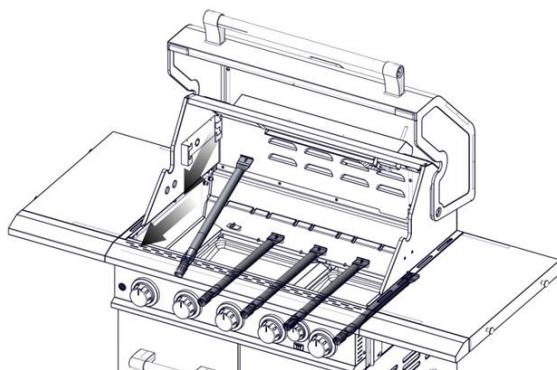
Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.

1. Remove grill grates and flame tamers.
2. Remove the screw and pin that hold the burner in place. Remove the gas burner from the grill.



3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of the burner for blockage, reassemble the burner by sliding the middle tube of the gas burner over the gas orifice.



5. Reattach gas burner using screw and cotter pin.

TOP SEAR BURNER

Cleaning Method:

1. Light the top seal burner. See the "Using Your Top Seal Burner" section.
2. Close the grill hood.
3. Leave the burner on high for approximately 30 minutes.
4. Turn knob to OFF and let cool completely.
5. Brush off ash particles from the top seal burner.

GREASE MANAGEMENT SYSTEM

IMPORTANT: The grease tray should only be removed when grill is completely cool.

The grease tray collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

Cleaning Method:

- Remove the grease tray from the grill and remove the heat tent from the tray.
- Wipe excess grease with mild detergent and warm water by using paper towels.
- Rinse and dry thoroughly.
- Replace heat tent to grease tray and insert the grease tray to the grill.

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

Cleaning Method:

- Mild detergent, a soft cloth, and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

IMPORTANT: To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners, or oven cleaner. Do not spray cleaner directly onto panel.

Cleaning Method:

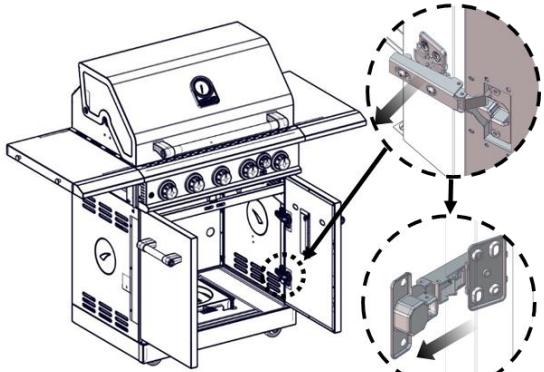
- Clean around the burner labels gently; scrubbing may remove printing.
- Mild detergent, soft cloth, and warm water.
- Rinse and dry.

ADJUSTMENT OF GRILL DOORS

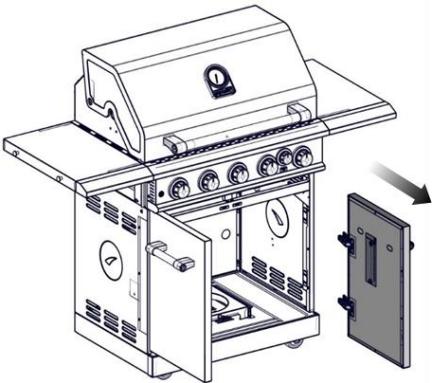
Your grill is equipped with adjustable door hinges which may need adjustment if doors become misaligned. The hinges are made of two pieces which can easily be detached if door removal is ever necessary for maintenance.

Removal of Grill Doors

In the case where removal of your doors is necessary, detach the hinge from the mounting plate by pinching the lever on the back of the hinge piece.

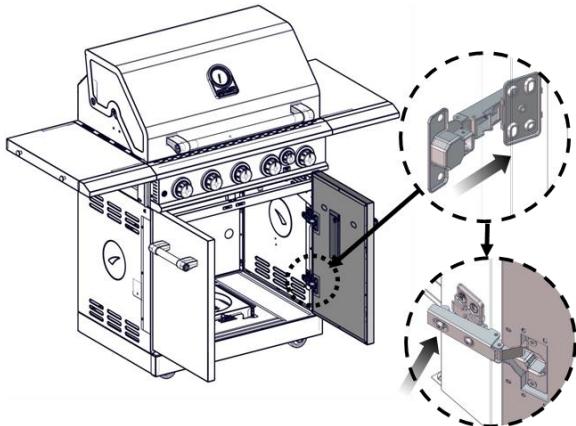


After detaching the bottom hinge, repeat for the top hinge. It will be necessary to support the door during this process.



Reinstallation of Grill Doors

To reinstall your grill doors, move the door into position while aligning the hinge mechanism. First, hook the front of the hinge piece then push the back until you hear a click.

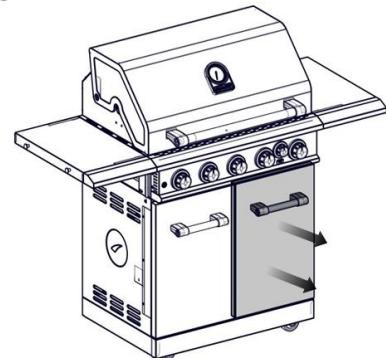
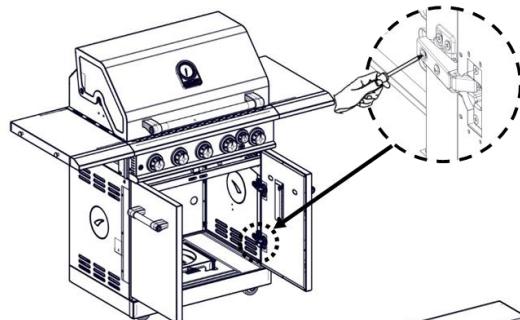


Adjustment of Grill Doors

In the case that your grill doors need minor adjustments, the two screws on the main hinge piece can be adjusted as shown below.

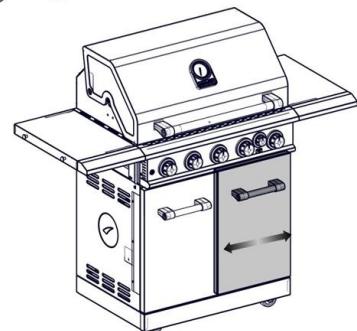
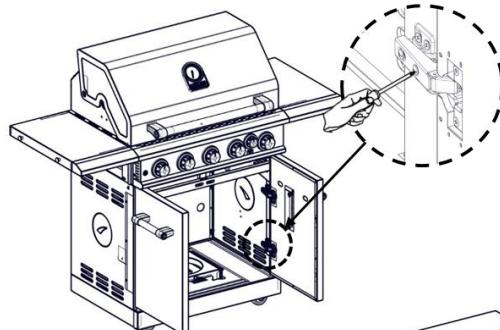
Depth Adjustment

To adjust the depth of the door, loosen the rear set screw, adjust the hinge front to back as needed, then retighten the set screw.



Lateral Adjustment

Turning the front set screw clockwise will close the gap between the doors. Turning the front set screw counter-clockwise will create a gap between the doors.



TROUBLESHOOTING

Grill will not light

- **Is the 20 lb propane tank valve turned off?**
Turn the 20 lb propane tank on.
- **Is the grill properly connected to the gas supply?**
Contact a trained repair specialist or see Installation Instructions.
- **Is there gas in the 20 lb propane tank?**
Check the gas level.
- **Is the igniter working?**
Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the "Replacing the Igniter Battery" section.
Check to see if the grill will match-light. See "Manually Lighting the Grill and side burner" in the "Outdoor Grill Use" section.
Check for loose wire connections to the igniter or electrodes.
Check to see if debris is blocking the electrodes. If a spark occurs anywhere but the igniter tip, replace the igniter.

Burner flame will not stay lit

- **Is the gas supply fully turned on?**
Check that the 20 lb propane tank valve is fully open.
- **Is the gas supply in the 20 lb propane tank low?**
Check the gas level.
- **Is the burner properly installed and in good condition?**
Check that the burner is installed properly. Check for defects in the burner.

Flame is noisy, low or erratic

- **Is the gas supply fully turned on?**
Check that the 20 lb propane tank valve is fully open.
- **Is the gas supply in the 20 lb propane tank low?**
Check the gas level.
- **Does only one burner appear low?**
Check and clean the burner ports if clogged or dirty. See "General Cleaning" section.
- **Is the gas supply hose bent or kinked?**
Straighten the gas supply hose.
- **Is the flame noisy or lifting away from the burner?**
Burner may be getting too much air. Check the air shutter adjustment, see "Check and Adjust Burners" section.
- **Is the burner flame mostly yellow or orange?**
Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see "Check and Adjust the Burners" section.

Excessive flare-ups

- **Is there excessive fat in the food being grilled?**
Keep flame on low or turn one burner off.
Keep the hood up when grilling to avoid excessive flare-ups.
Move food to the warming rack until flames subside.
To avoid damage to the grill, do not spray water on gas flames.

Low Heat

LP Gas:

For outdoor grills using a 20lb propane tank, slowly open the tank valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, very slowly open the tank valve and wait 5 seconds before lighting.
3. Light the burners one at a time. See "Lighting the Grill and side burner" section.

Natural Gas:

Gas pressure is affected by size and length of the gas line from the house to the grill. Contact a qualified gas technician to provide the Natural Gas supply to the selected grill location in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA54 - latest edition and local codes.

ASSISTANCE

Before calling for assistance, please check "Troubleshooting." If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you have questions or need to order replacement parts, contact Customer Service Center at **1-866-984-7455**.

Please include a daytime phone number in your correspondence.

Accessories

Natural Gas Conversion Kit

Order Part Number 710-0003

LIMITED WARRANTY (Model # 720/730-1068)

Warranty is to the original consumer-purchaser only that this product (Model# 720/730-1068) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and or freight pre-paid by the consumer, for review and examination.

Stainless steel tube burner: 10 year LIMITED warranty against perforation, **Other burners:** 1 year

Grids and grates: 1 Year LIMITED warranty, does not cover dropping, chipping, scratching or surface damage

Stainless steel parts: 3 Year LIMITED warranty against perforation, does not cover cosmetic issue like surface corrosion, scratched and rust

All other parts: 1 Year LIMITED warranty (Includes, but not limited to, valves, frame, housing, cart, control panel, igniter, regulator, hoses); does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

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

ITEMS MANUFACTURER WILL NOT PAY FOR:

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

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

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

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller.

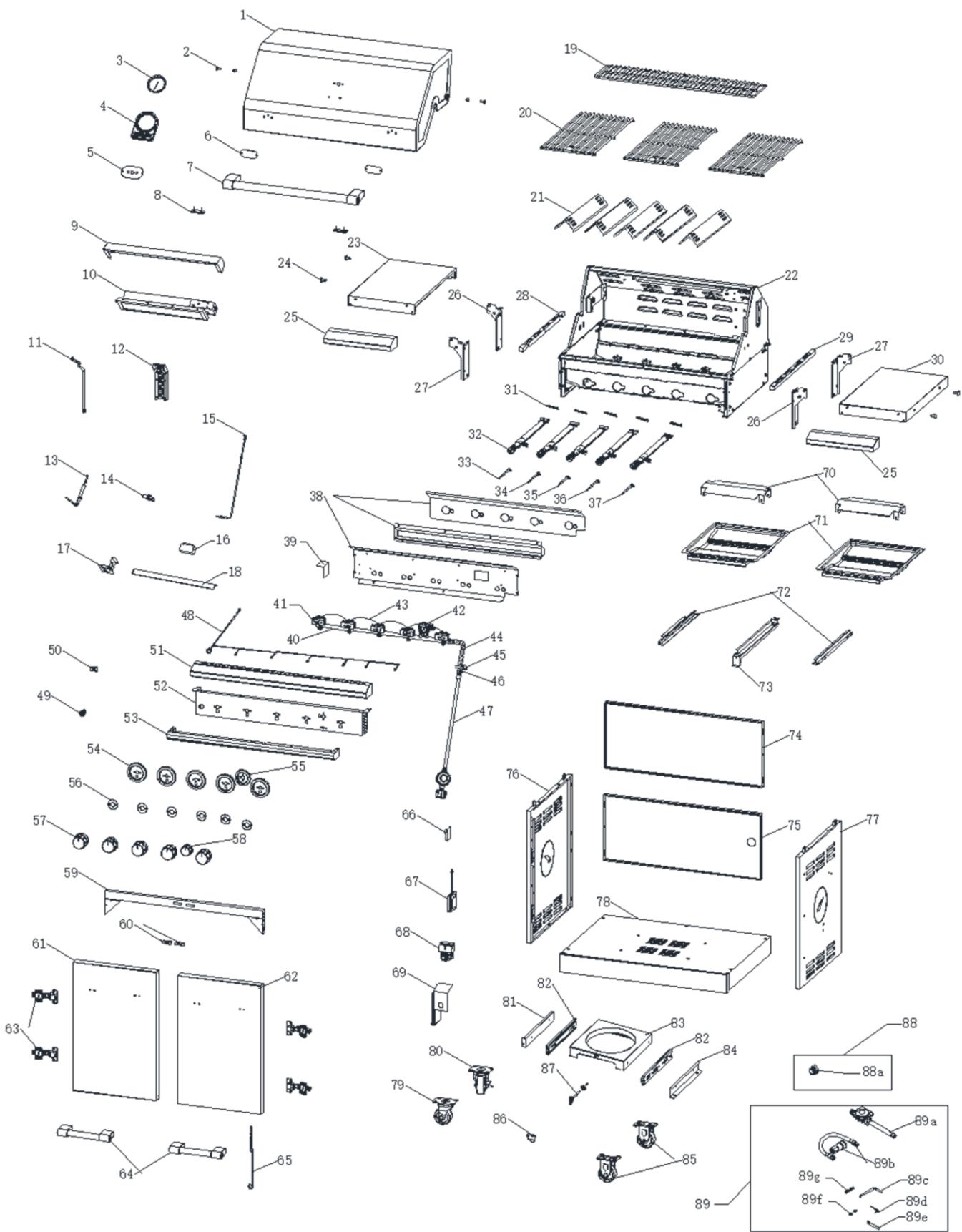
NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set forth herein. Rights may vary depending on where you reside.

Missing Parts / Questions / Issues

For assistance with parts, assembly, installation, etc. Please call: **1-866-984-7455**
Languages spoken: English, French, Spanish 8 a.m.-5 p.m., PST. Monday-Friday.

Costco Member Service Number: 1-800-774-2678
Operating hours 8 a.m.-5 p.m., PST. Monday-Friday.
www.Costco.com

Replacement Parts



Parts List

No.	Part (Description)	Warranty coverage (year)	QTY	No.	Part (Description)	Warranty coverage (year)	QTY
1	Main lid	3	1	33	Main burner igniter wire A	1	1
2	Main lid screw	1	2	34	Main burner igniter wire B	1	1
3	Temperature gauge	1	1	35	Main burner igniter wire C	1	1
4	Temperature gauge housing	1	1	36	Main burner igniter wire D	1	1
5	Temperature gauge seal piece	1	1	37	Main burner igniter wire E	1	1
6	Main Lid Handle Heat Insulating Spacer	1	2	38	Control panel heat shield	1	1
7	Main lid handle assembly	3	1	39	LED lights switch heat shield	1	1
8	Lid bumpers	1	2	40	Main manifold	1	1
9	Top sear burner heat shield	1	1	41	Main gas valve	1	5
10	Top sear burner assembly	1	1	42	Top sear burner gas valve	1	1
11	Top sear burner Flex Gas line	1	1	43	Igniter junction wire	1	1
12	Flex Gas line cover	1	1	44	5/8 inch Flex Gas line	1	1
13	Top sear burner igniter wire	1	1	45	Connector bracket	1	1
14	Top sear burner orifice w/brass elbow	1	1	46	Connector	1	1
15	Top sear burner thermocouple	1	1	47	Regulator, LP	1	1
16	Top sear burner thermocouple bracket	1	1	48	LED lights wire	1	1
17	Top sear burner igniter bracket	1	1	49	LED lights switch	1	1
18	Top sear burner baffle, bottom	1	1	50	Top sear burner badge	1	1
19	Warming rack	3	1	51	Control panel trim piece(upper)	1	1
20	Cooking grid	3	3	52	Main control panel	3	1
21	Flame tamer	3	5	53	Control panel trim piece (lower)	1	1
22	Main burner bowl assembly	Non-replaceable	1	54	Bezel A	1	5
23	Foldable side shelf, left	3	1	55	Bezel B (small)	1	1
24	Tool Hook	1	4	56	LED light	1	6
25	Side shelf front trim piece	1	2	57	Control knob A	1	5
26	Foldable side shelf Bracket B	3	2	58	Control Knob B (small)	1	1
27	Foldable side shelf Bracket A	3	2	59	Cart frame assembly	1	1
28	Side shelf trim piece, left	1	1	60	Door magnet	1	2
29	Side shelf trim piece, right	1	1	61	Door, left	3	1
30	Foldable side shelf, right	1	1	62	Door, right	3	1
31	Burner pin assembly	1	5	63	Door hinge	1	4
32	Main burner	10	5	64	Door handle assembly	3	2

Parts List

No.	Part (Description)	Warranty coverage (year)	QTY	No.	Part (Description)	Warranty coverage (year)	QTY
65	Lighting rod	1	1	83	Tank tray	1	1
66	Wire cover	1	1	84	Gas tank slide bracket, right	1	1
67	Battery box	1	1	85	Caster	1	2
68	Electric igniter module	1	1	86	Tank tray slide lock	1	1
69	Electric igniter bracket	1	1	87	Tank tray bolt	1	1
70	Grease tray heat tent	1	2	88	NG orifice pack	1	1
71	Grease tray	1	2	88a	Top sear burner NG orifice	1	1
72	Grease tray guide rail assembly	1	2	89	NG conversion kit	Sold separately as set	
73	Grease tray guide rail, middle	1	1	89a	NG regulator assembly	Sold separately as set with #89	
74	Cart rear panel, upper	1	1	89b	NG gas hose with quick connector assembly		
75	Cart rear panel, lower	1	1	89c	6mm nut driver		
76	Cart panel assembly, left	1	1	89d	Hex wrench		
77	Cart panel assembly, right	1	1	89e	6mm wrench		
78	Cart bottom panel assembly	1	1	89f	Flat washer		
79	Swivel caster	1	1	89g	Truss head screw with lock		
80	Swivel caster with brake	1	1		Grill cover	1	1
81	Gas tank slide bracket, left	1	1		Manual	N/A	1
82	Gas tank slide assembly	1	2		Preassembly hardware pack		1

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