



GAS BARBECUES

Broil King® **STERLING**®

broil-mate™
ONE TOUGH GRILL

GRILLPRO

OWNER'S MANUAL

FOR USE WITH BUTANE OR PROPANE GAS
CATEGORY I₃₊(28-30/37), CATEGORY I_{3B/P}(30)



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READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GAS BARBECUE

RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

SAFETY

This appliance is designed in accordance with CE Standards.

Use outdoors only.

Read the instructions before using the appliance.

Warning: accessible parts may be very hot. Keep young children away.

Do not move the appliance during use.

Use caution when handling or transporting this product. Metal edges can present a hazard. Use appropriate gloves when lifting or handling. Before lifting, remove side shelves and grids and grates.

Turn off the gas supply at the cylinder after use.

Use protective gloves when handling hot components.

The aeration adjustments on the main burners, rear burner and side burner have been adjusted, set and sealed at the factory and should not be adjusted /manipulated.

Any modification of the appliance may be dangerous.

In the event of a gas leak, shut off gas supply.

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, immediately call your gas supplier.**

LOCATION

Maintain a minimum of 76cm from the appliance to any combustible construction.

Do not locate under an unprotected combustible ceiling or cover.

Keep the area around this appliance clear from any combustible materials, petrol, and other flammable vapors and liquids.

Do not obstruct the flow of combustion and ventilating air.

SPECIFICATIONS

MODEL	TOTAL HEAT INPUT	TOTAL HEAT INPUT	JET SIZE MAIN BURNER	JET SIZE SIDE BURNER	JET SIZE REAR BURNER
4312 / 4412 / 9312 / 9412-53	8.8 kW	640 g/h	0.84mm		
4312 / 4412 / 9312 / 9412-63	11.5 kW	836 g/h	0.84mm	0.79mm	
9312-83	15.0 kW	1091 g/h	0.84mm	0.79mm	0.94mm
2012 / 6113 / 9013 / 9113 / 9219 / 9611 / 9815-53	8.8 kW	640 g/h	0.85mm		
2122 / 9123-53	11.4 kW	829 g/h	0.85mm		
9013 / 9113 / 9611 / 9219 / 9619-63	11.5 kW	836 g/h	0.85mm	0.79mm	
2122 / 5023 / 5123 / 6123 / 9023 / 9123 / 9229 / 9621 / 9629-63	14.1 kW	1025 g/h	0.85mm	0.79mm	
5023 / 5123 / 9023 / 9123 / 9229 / 9621. / 9825-83	18.5 kW	1345 g/h	0.85mm	0.79mm	1.04mm
5133 / 6133 / 9033 / 9133 / 9239 / 9631 / 9639-83	20.3 kW	1476 g/h	0.85mm	0.79mm	1.04mm
9576-43	24.7 kW	1796 g/h	0.87mm	0.79mm	0.99mm
9571 / 9575 / 9576 / 9896 / 9976-83	24.7 kW	1796 g/h	0.87mm	0.79mm	0.99mm
9887 / 9888-53	13.2 kW	960 g/h	0.90mm		
9887 / 9888 / 9889-83	21.15 kW	1538 g/h	0.90mm	0.79mm	1.15mm
1962 / 9462-53	11.4 kW	829 g/h	0.91mm	0.79mm	
9561 / 9761-53	13.2 kW	960 g/h	0.91mm		
9462-63	14.1 kW	1025 g/h	0.91mm	0.79mm	
5861 / 9561 / 9565 / 9761 / 9861-63	15.9 kW	1156 g/h	0.91mm	0.79mm	
9565-43	20.3 kW	1476 g/h	0.91mm	0.79mm	0.99mm
5861 / 9561 / 9565 / 9761 / 9866-83	20.3 kW	1476 g/h	0.91mm	0.79mm	0.99mm
9585-43	23.1 kW	1680 g/h	0.91mm	0.79mm	1.02mm

9581 / 9585 / 9586 / 9785 / 9986-83	23.1 kW	1680 g/h	0.91mm	0.79mm	1.02mm
9865 / 9867 / 9868 / 9869-53	11.4 kW	829 g/h	0.97mm		
9865-63	14.1 kW	1025 g/h	0.97mm	0.79mm	
9865 / 9867 / 9868 / 9869-83	18.5 kW	1345 g/h	0.97mm	0.79mm	1.02mm
9875 / 9877-53	12.0 kW	873 g/h	0.99mm		
9877 / 9878-83	19.95 kW	1451 g/h	0.99mm	0.79mm	1.15mm

CYLINDER

Cylinders up to and including the 15 kg size may be used. Do not use cylinders larger than 15 kg.

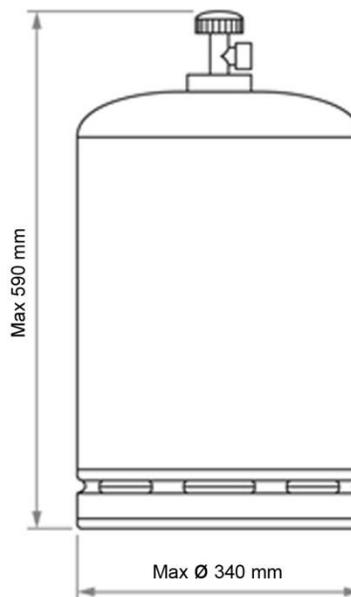
Always treat a cylinder with care. Never store it on its side because the valve could become damaged, resulting in a leak which could be serious. Always use the cylinder upright. Horizontally, liquid fuel could get into the supply pipes with damaging results.

Always place the cylinder in an accessible location to facilitate changing and emergency shut off. Always disconnect the gas cylinder before moving the appliance.

Never subject a cylinder to heat. The pressure inside the cylinder could build up and exceed the designed safety limit.

Never store cylinders in cellars, adjacent to open drains and basement areas or below ground level. Propane is heavier than air. If there is a leak, the gas will collect at low level and become dangerous in the presence of a spark or flame.

Never store butane or propane cylinders indoors.



STORAGE

When storing the appliance for long periods of time, remove the cylinder and cover the barbecue. Store the cylinder outdoors in a well ventilated place.

SERVICING

This gas appliance should not be altered or interfered with. Any adjustment or servicing should be carried out by a qualified engineer. Regular maintenance is recommended. See maintenance instructions.

REGULATOR/LP GAS HOSE VENTURI TUBES

REGULATOR

This appliance must be fitted with a regulator complying with the local/national standards and/or norms with a nominal outlet pressure of:

- CATEGORY I₃₊(28-30/37)** Propane 37 mbar.
Butane 28-30 mbar.
- CATEGORY I_{3B/P}(30)** Propane/Butane 30 mbar.

NEVER use an unregulated gas supply.

LP GAS HOSE

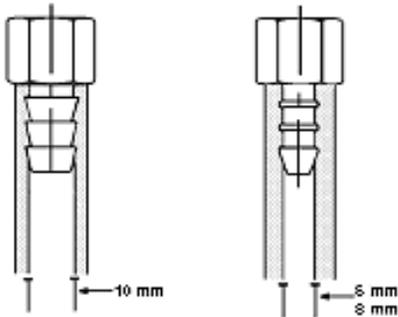
This appliance must be fitted with an LP Gas hose complying with local/national standards and/or norms. The LP Gas hose connecting the appliance to the gas container should be 600mm long.

Position the LP Gas hose away from any hot surface, including the bottom of the barbecue.

Be sure the LP Gas hose is not subjected to twisting.

Inspect the LP Gas hose when replacing the gas cylinder or once per year whichever is more frequent. If the LP Gas hose is cracked, cut, abraded or damaged in any way, the appliance must not be operated.

The LP Gas hose must be replaced if damaged and when national conditions require it. Contact your dealer for replacement.

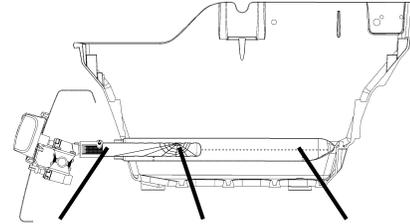


SPECIFICATIONS

FOR USE IN	CATEGORY	SUPPLY PRESSURE BUTANE	SUPPLY PRESSURE PROPANE	REGULATOR MUST COMPLY WITH	LP GAS HOSE MUST COMPLY WITH
GB	I ₃₊ (28-30/37)	28-30 mbar	37 mbar	BS3016	BS3212/2/8
FR	I ₃₊ (28-30/37)	28-30 mbar	37 mbar	NF M 88765 OR NF M 88776	NF D 36107
BE	I ₃₊ (28-30/37)	28-30 mbar	37 mbar		
LU	I _{3B/P} (30)	30 mbar	30 mbar		
NL	I _{3B/P} (30)	30 mbar	30 mbar		NEN 5654
DK	I _{3B/P} (30)	30 mbar	30 mbar		
ES	I ₃₊ (28-30/37)	28-30 mbar	37 mbar		
PT	I ₃₊ (28-30/37)	28-30 mbar	37 mbar		
IT	I ₃₊ (28-30/37)	28-30 mbar	37 mbar		
SE	I _{3B/P} (30)	30 mbar	30 mbar		
NO	I _{3B/P} (30)	30 mbar	30 mbar		
FI	I _{3B/P} (30)	30 mbar	30 mbar		
CH	I ₃₊ (28-30/37)	28-30 mbar	37 mbar		
IE	I ₃₊ (28-30/37)	28-30 mbar	37 mbar		
IS	I ₃₊ (28-30/37)	28-30 mbar	37 mbar		
HU	I _{3B/P} (30)	30 mbar	30 mbar		
GR	I _{3B/P} (30)	30 mbar	30 mbar		

- **KEEP VENTURI TUBES CLEAN.**
- **Blockages caused by spiders insects and nests can cause a flashback fire.**

Although the barbecue might still light, the backed up gas might also ignite and cause a fire around the venturi tubes at the control panel or side burner.



VENTURI TUBE SPIDER WEB TUBE BURNER

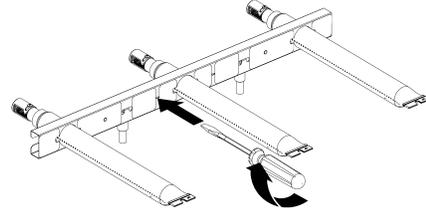
- **If a flashback fire occurs, turn off gas at the source immediately**

Inspect and clean the venturi tubes (main burner, side burner, rear burner) if any of the following symptoms occur:

1. You smell gas.
2. Your barbecue does not reach temperature.
3. Your barbecue heats unevenly.
4. The burners make popping noises.

INSPECTING & CLEANING VENTURI TUBES

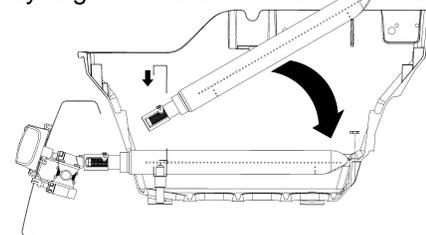
1. Turn off gas at the source. i.e. the gas cylinder or supply line for natural gas.
2. When barbecue is cool, remove the burner fasteners. Remove the top portion of the collector box and lift the burner from the barbecue housing.



3. Clean the venturi tubes with a pipe cleaner or venturi cleaning tool (Accessory #77310 or #18270).



4. Lower the burner into position in the barbecue housing, making sure that the venturi tubes are correctly aligned and fitted on the orifices.



5. Secure burner with burner fasteners.
6. Snap top portion of collector box back in place.

CHANGING A GAS CYLINDER - BUTANE

This appliance may be used with butane at an operating pressure of 28 - 30 mbar.

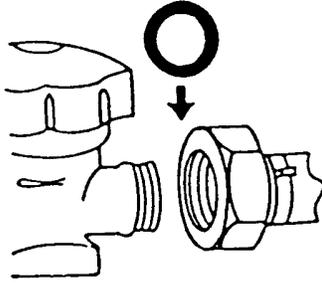
NEVER use an unregulated gas supply or a regulator for other operating pressures.

WARNING: Changing a cylinder must be carried out in a flame free environment.

BUTANE cylinders have various types of connections -

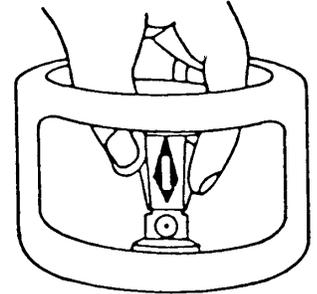
a) Screw-On Connection.

The most important part is the black sealing washer. Always check that it is present and not damaged when changing cylinders. Some screw on connections have a hand wheel to tighten and some require a spanner to tighten. Tighten firmly (left hand thread). When using a spanner, do not over tighten as this can damage the washer.

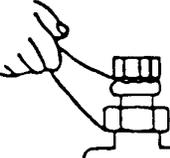
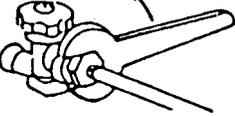
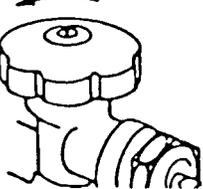


b) Switch-On Connection.

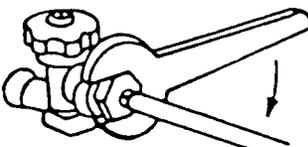
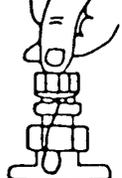
No tools are required for this type. On/Off control of the gas supply is provided by a switch on the Regulator or on a special adapter. If you use an adapter with an old type threaded regulator, please ensure that the union nut is tightened firmly to the adapter with a spanner.



Connecting a Cylinder

SCREW-ON CONNECTION	SWITCH-ON CONNECTION
<p>1. Check that the cylinder valve is OFF by turning clockwise.</p>	<p>1. Remove the orange safety cap by pulling the lanyard out, then up. Do not use tools, leave the cap hanging.</p> 
<p>2. Remove protective cap and keep for later use.</p> <p>3. Inspect the black washer for damage before connecting.</p> 	<p>2. Make sure that:</p> <ul style="list-style-type: none"> -All taps on the gas appliance are closed. -The switch is in the off position. 
<p>4. Fit the connecting nut to the cylinder, using the correct spanner or connecting hand wheel. (Left hand thread).</p> <p>Do not over tighten Butane cylinder connectors.</p> 	<p>3. Place the "Quick On" regulator on to the valve and push down firmly. A "click" sound should be heard to ensure the switch is securely latched.</p> 
<p>5. When gas is required turn the cylinder valve anti-clockwise.</p> 	<p>4. When gas is required turn the switch upward to the ON (12 o'clock) position.</p> 

Disconnecting a Cylinder.

SCREW-ON CONNECTION	SWITCH-ON CONNECTION
<p>1. Turn the cylinder valve OFF (Clockwise rotation).</p> 	<p>1. Turn the switch to the OFF (3 o'clock) position.</p> 
<p>2. Turn off the gas taps on the appliance. WAIT until the burner has gone out.</p> <p>IF THE FLAME DOES NOT GO OUT-TURN THE VALVE OR SWITCH BACK TO ON. LEAVE THE APPLIANCE ALIGHT AND CALL YOUR GAS SUPPLIER.</p>	
<p>3. NEVER REMOVE the regulator (or connecting nut) with the cylinder valve open.</p> <p>4. REMOVE the regulator (or connecting nut) with the spanner or connecting hand wheel. (Left hand thread).</p> 	<p>3. Remove the "Quick On" regulator by pressing horizontally on the switch and pulling upwards at the same time.</p> 
<p>4. REPLACE the plug or cap onto the empty cylinder or part full cylinder if not in use.</p> 	<p>4. REPLACE the seal cap onto the empty cylinder, or part full cylinder if not in use.</p> 

Leak test all connections **before** operating the appliance.

CHANGING A GAS CYLINDER - PROPANE

This appliance may be used with propane at an operating pressure of 30-37 mbar.

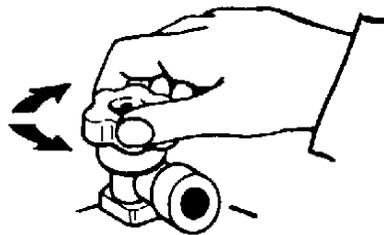
NEVER use an unregulated gas supply or a regulator for other operating pressures.

WARNING: Changing a cylinder must be carried out in a flame free environment.

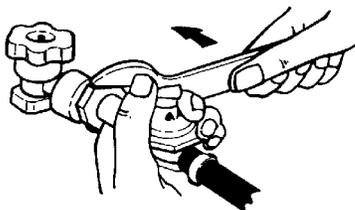
Propane cylinders have various types of connections. If a sealing washer is used in the connection, check that it is present and not damaged when changing cylinders. Some connectors have a handwheel to tighten and some require a spanner to tighten. Always use the correct size spanner and fully tighten, (left hand thread).

CONNECTING THE CYLINDER

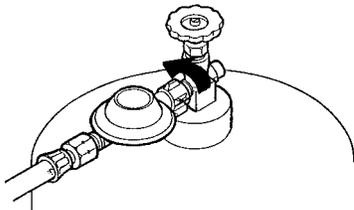
1. Check that the cylinder valve is OFF by turning clockwise. Remove protective plug and keep to replace later.



2. Inspect the connection for damage before connecting. Fit the connecting nut (left hand thread) to the cylinder.
 - a. **Connecting Nut for use with Spanner** - Using the correct spanner, tighten the connecting nut as tight as possible.

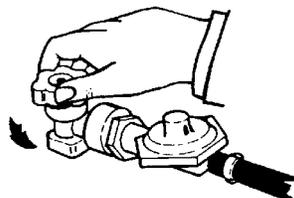


- b. **Handwheel Connecting Nut** - Using hand pressure, tighten the connecting nut firmly. Do not use a spanner on a handwheel connection.



After fitting the regulator it may have assumed a position out of the horizontal, this is not important, **DO NOT TWIST THE REGULATOR.**

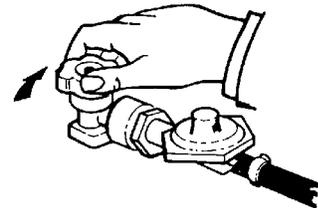
3. When gas is required, turn the cylinder valve anti-clockwise.



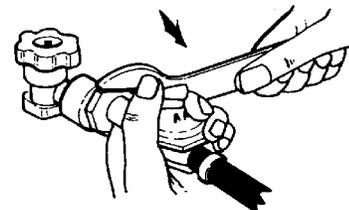
Leak test all connections **before** operating the appliance.

DISCONNECTING THE CYLINDER

1. Turn the cylinder valve OFF (clockwise rotation). Check that the burner flame has gone out.



2. Remove the Regulator connecting nut (left hand thread) with spanner or handwheel. Replace protective plug into valve outlet. Place empty cylinder in a safe place.



LEAK TESTING

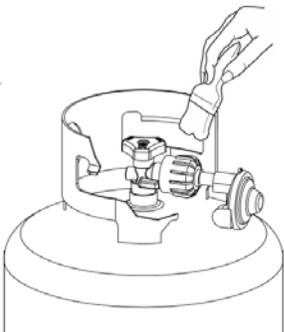
All factory-made connections have been thoroughly tested for gas leaks and the burners have been flame tested. However, shipping and handling may have loosened a gas fitting.

AS A SAFETY PRECAUTION:

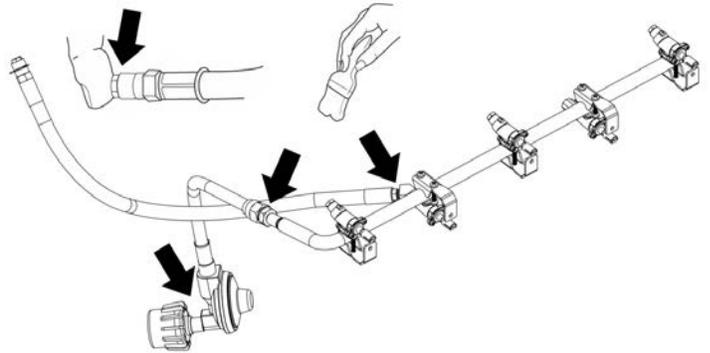
- **TEST ALL FITTINGS FOR LEAKS BEFORE USING YOUR GAS BARBECUE.**
- **TEST THE CYLINDER VALVE FOR LEAKS EACH TIME THE CYLINDER IS FILLED.**
- **TEST FOR LEAKS EVERY TIME YOU DISCONNECT AND RECONNECT A GAS FITTING.**
- **DO NOT SMOKE!**
- **NEVER TEST FOR LEAKS WITH A LIGHTED MATCH OR OPEN FLAME.**
- **TEST FOR LEAKS OUTDOORS.**

TO TEST FOR LEAKS

1. Connect the flexible tube and regulator to a **full** gas cylinder.
2. Check that all control knobs are turned to "OFF".
3. Prepare a soap solution of one part water, one part liquid detergent.
4. Open cylinder valve all the way.
5. Brush the soap solution on each connection.

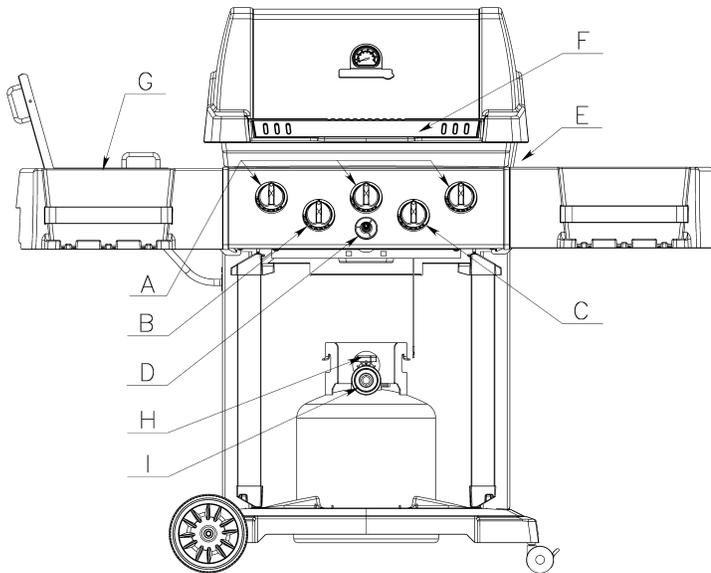


6. If your barbecue is equipped with a side burner or rear burner:
 - a. Place finger tip over the side burner or rear burner orifice.
 - b. Turn "SIDE"/"REAR" control to "HIGH".
 - c. Brush soap solution on each connection between orifice and control valve.
 - d. Turn "SIDE"/"REAR" control to "OFF".



7. A leak is identified by a flow of bubbles from the area of the leak.
8. If a leak is detected, close the gas cylinder "shut-off" valve, tighten the connection and retest (Step 5).
9. If the leak persists, contact your barbecue dealer for assistance. Do not attempt to operate appliance if a leak is present.

LIGHTING



- | | |
|-------------------------|-------------------|
| A. MAIN BURNER CONTROLS | F. HANDLE |
| B. SIDE BURNER CONTROL | G. SIDE BURNER |
| C. REAR BURNER CONTROL | H. CYLINDER VALVE |
| D. IGNITOR | I. REGULATOR |
| E. MANUAL LIGHTING HOLE | |

1. The appliance must be assembled as per the assembly instructions.
2. Check that your gas cylinder is full and properly connected to the regulator.
3. Check that there are no gas leaks in the gas supply system. See Leak Testing.
4. Check that the venturi tubes are properly located over the gas valve orifices.
5. Check that both Main Burner and Side Burner ignition wires are connected.
6. Read carefully all instructions contained on the information plate attached to the barbecue.
7. **WARNING: Open lid before lighting.**
8. Set control knobs to "OFF" and turn on the gas supply.

9a. For Main Burner:

Check that the battery has been installed into the electronic ignition. Push and turn one main burner control knob to "Hi". Push and hold down the ignitor button or match light. Burner should ignite within 5 seconds.

Note: To light burner with a match follow steps 1 thru 8 above.

Insert lighted match through lighting hole located at the bottom right of the grill housing.

Push and turn right main burner control knob to "Hi". Burner should ignite within 5 seconds.

After the first burner is lit, push and turn the center main burner control knob to "Hi". Other burners will ignite automatically. After center burner(s) is lit, push and rotate left main burner control knob to "Hi".

9b. For Side Burner:

Push and turn side burner control knob to "Hi".

Push and hold the ignitor button.

Burner should ignite within 5 seconds.

Note: To light burner with a match follow steps 1 thru 8 above.

Apply lighted match to burner ports.

Push in the side burner control knob and turn to "Hi".

Burner should ignite within 5 seconds.

9c. For Rear Burner Rotisserie:

Warning - Do not operate the main burner simultaneously with the rear burner.

Caution: Rear burner must be in place before operating the control knob.

REMOVE THE WARMING RACK.

Follow steps 1 thru 8.

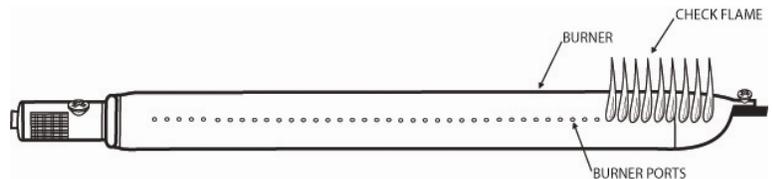
Place lighted match near rear burner ports.

Push and turn rear burner control knob to "Hi".

Burner should ignite within 5 seconds.

It is important to have lighted match near burner ports **BEFORE** turning the control knob.

10. Caution - Check your barbecue after lighting



All the ports on the burner should show a 2.5cm / 1" flame on "Hi" setting.

If any of the following symptoms occur there is probably a blockage in the venturi tubes. Shut off gas at once and clean the venturi tubes. See "Venturi Tubes".

1. You smell gas.
2. If a flashback fire occurs.
3. Your barbecue heats unevenly.
4. The burners make popping noises.

IF BURNER DOES NOT IGNITE:

1. Push and turn control knob to "OFF". Wait 5 minutes, then try again with control knob set at medium.
2. If any burner will not light, consult "Trouble Shooting Guide". If problem cannot be resolved, do not attempt to operate the appliance; contact your dealer or approved service centre.

SHUT DOWN

1. Turn off cylinder valve.
2. Turn control knobs to "OFF".

OPERATION

Burn-off. Before cooking on your gas barbecue for the first time, burn off the barbecue to rid it of any odours or foreign matter as follows:

Remove cooking grids and warming rack and wash in mild soap and water. Ignite the burner. Close the lid and operate the barbecue for **20 minutes** with the control knobs set at "**MEDIUM/HIGH**". Turn the gas off at the source. Turn the control knobs to "Off". Let the appliance cool down, replace the grids. You are now ready to use the appliance.

Preheating. When grilling, preheat the barbecue on Medium/High with the lid closed for ten minutes. Reduce heat as appropriate for what you are grilling. Scrub grids with a wire grill brush and brush or spray the grids with vegetable or olive oil to prevent food from sticking.

Lid Position. The position of the lid during cooking is a matter of personal preference, but the barbecue cooks faster, uses less gas, and controls the temperature best with the lid closed. A closed lid also imparts a smokier flavor to meat cooked directly on the grid, and is essential for smoke and convection cooking.

Vapourization Systems. Your gas grill is designed for use with the Flav-R-Wave™ vapourization system (included). Do not use lava rock, ceramic briquets or any other vapourization system other than the one that came with the barbecue.

COOKING TEMPERATURES

High Setting will produce temperatures at the cooking grid of approximately 600 - 650°F (320 - 340° C). Use this setting only for fast warm-up and for burning food residue from the cooking grids after the cookout is over. This setting is also ideal for quickly searing steaks before reducing temperature. Rarely, if ever, do you use the HIGH setting for extended cooking.

Medium/High Setting will produce temperatures at the cooking grid of approximately 550°F (290 ° C). Use this setting for warm-up and for grilling steaks and chops,

Medium Setting will produce temperatures inside the barbecue of approximately 450° F (230°C) with the lid down. Use this setting for most grilling of chicken, burgers, vegetables and for roasting, and baking.

Low Setting will produce temperatures inside the barbecue of approximately 310- 350° F (155-175° C). Use this setting for all smoke cooking, large cuts of meat, delicate fish, and for dough and pastry such as pizza and quesadillas.

These temperatures are approximate only and vary with the outside temperature and the amount of wind present.

COOKING TECHNIQUES

DIRECT GRILLING

The direct grilling method involves cooking the food on grids directly over the flame. Direct grilling is the most popular method for most single serving items such as steaks, chops, fish, burgers, kebabs and vegetables.

1. Prepare food in advance to avoid delay and timing problems. If using marinade or spices, they should be applied before placing meat on the cooking grid. If basting with sauces, they should be applied the last 2-4 minutes of grilling to avoid burning.
2. Organize the area around the barbecue to include forks, tongs, oven mitts, sauces and seasonings, to allow you to stay in the vicinity of the barbecue while cooking.
3. Bring meat to room temperature just prior to grilling. Trim excess fat from meat to minimize the "flare-ups" that are caused by dripping grease.
4. Pre-heat the barbecue to the desired temperature with the cover closed.
5. Coat the grids with vegetable or olive oil to prevent food from sticking to the grids.
6. Hold the salt when cooking meats on the barbecue. The meat will stay juicier if the salt is added after cooking.
7. To prevent steaks from "drying out", use tongs rather than a fork and start on "MEDIUM/HIGH" to sear the meat and seal the juices in. Reduce the heat and extend cooking times when grilling thicker cuts of meat.
8. Learn to test when the meat is done by time and feel. The meat firms up as it cooks. When the meat is soft it is rare. When it is firm, it is well done.
9. Follow the perfect steak grilling guide for most meat, fish, poultry and vegetables.

The Perfect Steak Grilling Guide for Steaks and Chops

Place steak on angle on hot grids. Flip the steak as shown below. Turn and flip the steak again. Finally, flip the steak again.

Meat Thickness	Heat Setting	Time Per Side				Total Time	
		A	B	C	D		
1 1/2"	1"						
	Rare	High	1 3/4	1 3/4	1 3/4	1 3/4	7 minutes
	Rare	Med/Rare	2	2	2	2	8 minutes
	Med/Rare	Medium	2 1/2	2 1/2	2 1/2	2 1/2	10 minutes
	Medium	Well	3	3	3	3	12 minutes
	Well	Medium	3 1/2	3 1/2	3 1/2	3 1/2	14 minutes

COOKING TECHNIQUES

DIRECT GRILLING GUIDE

	1" THICKNESS	HEAT SETTING	TIME PER SIDE	TOTAL TIME
CHICKEN	MED / WELL	MEDIUM	3 / 3 / 3 / 3	12 MIN.
CHICKEN WINGS	MED / WELL	MED / LOW	5 / 5 / 5 / 5	20 MIN.
HAMBURGER	MEDIUM	MEDIUM	3 / 3 / 3 / 3	12 MIN.
HAMBURGERS 3/4" FROZEN	MEDIUM	MEDIUM	3 / 3 / 3 / 3	12 MIN.
FISH FILLET	MEDIUM	MEDIUM	2 / 2 / 2 / 2	8 - 10 MIN.
LOBSTER TAILS SPLIT	MEDIUM	MEDIUM	4 / 4 / 4 / 4	16 - 20 MIN.

Use same technique as the perfect steak grilling guide

INDIRECT CONVECTION COOKING

This method is ideal for cooking large cuts of meat such as roasts or poultry with or without a rotisserie. The food is cooked by hot air circulating around it.

- For most applications of convection cooking with and without a rotisserie, a drip pan is recommended to catch the drippings. Place drip pan on top of the Flavr-Wave, beneath centre of food. Put half to one inch of water in the drip pan. Fruit juice, wine or a marinade may also be added to enhance the flavour. Do not let the drip pan run dry.
- In most cases convection cooking with and without a rotisserie is best with the cover closed and the heat reduced. All burners can be set to low or the outside burners can be set to medium and the middle burner(s) can be turned off. Turning the center burner off will prevent juices in the drip pan from burning.
- Prior to placing the meat on the barbecue, baste the meat with vegetable oil. This will enhance the browning on the outside of the meat.
- When cooking without a drip pan, close attention must be paid to avoid the risk of grease fire and is not recommended.
- Use oven mitts when working around the barbecue to avoid injury.
- Turn barbecue off and allow it to cool before removing drip pan. The fat drippings are highly flammable and must be handled carefully to avoid injury.
- For convection cooking roasts and poultry without a rotisserie, place meat in a roasting rack directly on the grids.

INDIRECT CONVECTION AND ROTISSERIE COOKING GUIDE

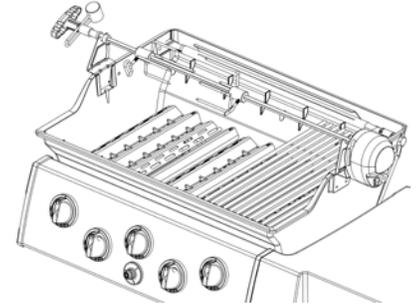
BEEF ROAST	3-6 LB	MED/LOW	2 - 4 HRS
BEEF ROAST	6-10 LB	MED/LOW	3 - 5 HRS
PORK ROAST	2-5 LB	MED/LOW	2 - 4 HRS
PORK ROAST	6-10 LB	MED/LOW	3 - 5 HRS
TURKEY OR CHICKEN	2-5 LB	MED/LOW	2 - 4 HRS
TURKEY OR CHICKEN	5-10 LB	MED/LOW	3 - 5 HRS

When using rotisserie burner, set heat at Med. / High.

ROTISSERIE COOKING

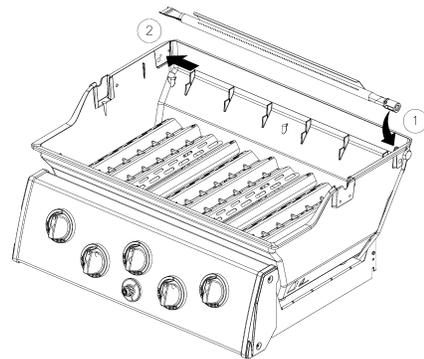
Follow the steps for Indirect Convection Cooking above.

- The rotisserie can accommodate up to 7 kg (15lb) of meat with the limiting factor of rotating clearance. For best results the meat should be centered on the center line of spit to eliminate an out-of-balance condition.
- The rotisserie can be used with the cooking grids in place if space allows.
- Fasten the meat securely on the spit prior to placing it on the barbecue. For poultry, tie the wings and legs in tightly to avoid contact with drip pan.



Rear Burner Rotisserie

Certain models feature a rear burner for rotisserie cooking. The rear burner rotisserie method is the ultimate for cooking roasts and poultry. With the heat source located behind the food, there is no chance of a flare up caused by fat drippings. Cook with confidence knowing you will get perfect results every time. A dish or drip pan placed below the spit will collect the juices for basting or for preparing a sauce.



The spring loaded rear burner may be easily removed when not in use.

To operate your rear burner, follow the lighting directions on page 6.

MEAT TEMPERATURE GUIDE

	RARE	MED.	WELL
BEEF / LAMB / VEAL	130°F / 55°C	145°F / 63°C	160°F / 70°C
PORK		150°F / 65°C	170°F / 77°C
POULTRY			170°F / 77°C

For best results use a meat thermometer.

MAINTENANCE

PERIODIC MAINTENANCE

After you have finished, prepare for the next cookout by burning off any residue of food from the grid and Flav-R-Wave™ in the following manner:

Cooking Grids

Remove all food from the grids, turn the control knobs to "HIGH", and operate the barbecue with the lid closed for 5 to 10 minutes or until smoking stops. Turn the gas cylinder valve to OFF, then the control knobs to OFF.

Use a long-handled **brass** wire brush to clean the grids. Remember that the barbecue is hot, so wear kitchen mitts or use a pot-holder to handle the brush.

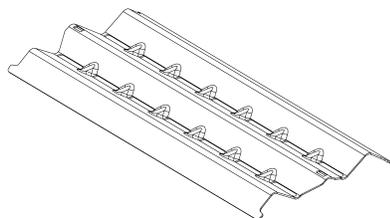
You do not have to wash the grids and upper cooking rack after each cookout, but if you wish to do so, use a mild soap and water solution, then rinse them thoroughly. Never use a commercial oven cleaner.

Porcelain Coating

Most OMC cooking grids are coated with a durable porcelain enamel to assist in cleaning and reduce the tendency of food sticking to the grid. Some chipping may occur if mishandled. This will not affect the use or performance of the grids. If some rust appears, remove the rust with a scrub pad and coat the grid with cooking oil.

Flav-R-Wave™

If any residue begins to accumulate on the Flav-R-Wave™, remove cooking grids and scrape excess residue with back of barbecue brush.



Grease Tray

The grease tray is located immediately below the hole through which grease will drain and is accessible from the rear of the barbecue. The grease tray should be checked and cleaned or replaced regularly to prevent grease from overflowing onto your patio (Accessory #50416).

General Cleaning

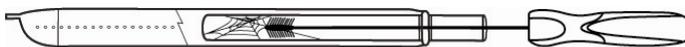
When the barbecue is cold, remove the grids. Cover three quarters of the cooking grids with aluminum foil, shiny side down. Ignite the burners; operate the barbecue on HIGH with the lid closed for 10 minutes or until smoking stops. Turn the gas cylinder valve to OFF, turn the control knobs to OFF. When the barbecue is cool, remove the foil and grids. Scrape the Flav-R-Wave™ clean and remove, then clean the interior of the bottom oven by scraping the sides and vacuuming.

ANNUAL MAINTENANCE

To ensure safe and efficient performance, the following components should be inspected and cleaned at least once per year or after any period of storage exceeding one month.

Burner

Remove burner and inspect for cracks and deterioration. Clean venturi tubes using a pipe cleaner or venturi brush to eliminate any blockages caused by spiders or insects. See "Venturi Tubes".



While burner is removed, clean interior of bottom oven by scraping the sides and vacuuming.

Hose

Inspect and replace if necessary. See "Hose and Regulator".

Exterior Finish

If white oxidation spots appear, wash the outside of the housing with a mild soap and water solution. Rinse the surfaces thoroughly, then wipe them with a cloth dipped in cooking oil to restore the luster.

For repair of paint scratches and scuffs, use a good quality HIGH temperature (600°F) spray paint for touch-up.

Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect short term performance of your grill.

Stainless Steel

Wash with soap and water. Use stainless steel cleaner to polish as well as remove stains and marks (Accessory #70395 or #44395). Weathering and extreme heat can cause a stainless steel lid to turn a tan color. This is discoloration and is not considered a manufacturing defect.

Perma-Mold Side Shelves

Wash with soap and water. To enhance luster, coat lightly with cooking oil.

Replacement Parts

If a problem is found with the regulator, hose, burner, or control valves, **do not** attempt repair. See your dealer, approved service centre, or contact the factory for repairs or replacement parts. To ensure optimum performance, use only original OMC replacement parts.

Leak Test

After reconnecting gas cylinder, be sure to check for leaks. See "Leak Testing"

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
SMELL OF GAS	SHUT OFF LP GAS CYLINDER VALVE AT ONCE. DO NOT USE THE APPLIANCE UNTIL LEAK IS SEALED.	
Leak detected at cylinder, regulator or other connection.	<ol style="list-style-type: none"> 1. Regulator fitting loose. 2. Gas leak in hose/regulator or control valves. 	<ol style="list-style-type: none"> 1. Tighten fitting and "Leak Test". 2. See authorized service centre.
Flame flashback beneath control panel.	<ol style="list-style-type: none"> 1. Venturi blocked. 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes".
Burner will not light.	<ol style="list-style-type: none"> 1. Out of LP Gas. 2. Ignitor wire(s) not connected. 3. Ignitor electrode misaligned on burner. 4. Ignitor malfunction. 5. Regulator is not fully connected to the cylinder valve. 6. Burner valve left open while cylinder valve was opened causing excess flow device to activate. 7. A leak in the system causing the excess flow device to activate. 8. Venturi blocked. 9. Venturi not aligned with valve orifice. 10. Orifice blocked. 11. Hose is twisted. 	<ol style="list-style-type: none"> 1. Refill LP Gas Cylinder. 2. Connect both main burner and side burner electrode wires. 3. Realign electrode. 4. Use "Manual Lighting" Procedure. 5. Tighten the regulator hand wheel. 6. Close burner and cylinder valves. Open cylinder valve slowly, then open burner valve to light. 7. Leak test connections to determine loose fitting. Tighten fitting. Leak test system. 8. Remove burner, clean venturi. See "Venturi Tubes". 9. Realign venturi to orifice. See "Venturi Tubes". 10. Remove burner, clean orifice with a pin or fine wire. Do not attempt to drill orifice. 11. Straighten hose. Keep away from bottom casting.
Decreasing heat, "popping sound".	<ol style="list-style-type: none"> 1. Out of LP Gas. 2. Venturi blocked. 	<ol style="list-style-type: none"> 1. Refill LP Gas Cylinder. 2. Remove burner, clean venturi. See "Venturi Tubes".
Hot spots on cooking surface.	<ol style="list-style-type: none"> 1. Venturi blocked. 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes".
"Flare-ups" or grease fires.	<ol style="list-style-type: none"> 1. Excessive grease buildup. 2. Excessive heat. 	<ol style="list-style-type: none"> 1. See "Maintenance". 2. Turn burner controls to a lower setting.
Humming noise from regulator.	<ol style="list-style-type: none"> 1. Cylinder valve turned on too quickly. 	<ol style="list-style-type: none"> 1. Turn cylinder valve on slowly.
Yellow Flame.	<ol style="list-style-type: none"> 1. Some yellow flame is normal. If it becomes excessive the venturi may be blocked. 2. Burner ports blocked. 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes". 2. Remove burner & clean with soft bristle brush.
Inside of lid appears to be peeling.	<ol style="list-style-type: none"> 1. This is a build up of grease. The inside of the lid is not painted. 	<ol style="list-style-type: none"> 1. Clean with stiff bristle brush or scraper.

WARRANTY

The OMC Warranty is effective from date of purchase and is limited to the repair or replacement of parts at no charge which prove to be defective under normal domestic use.

In Canada and the United States replacement is FOB Factory.

In all other countries replacement is FOB OMC Distributor. (consult your Dealer for name of OMC Distributor).

All other costs are the responsibility of the owner.

This warranty is extended only to the original purchaser as indicated on the warranty registration and applies only to products sold at retail and only when used in country where purchased. (Different types of gas used in different countries require appropriate valves, orifices and regulators.)

WHAT IS COVERED

Oven castings	Excluding Paint	Lifetime
Burners	Dual Tube	5 years
All Remaining Parts	Excluding Tank	2 years

WHAT IS NOT COVERED

Any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in the owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere.

Shipping or transportation costs.

Removal or re-installation costs.

Labor costs for installation and repair.

Cost of service calls.

Liability for indirect, or consequential damages.

REPLACEMENT PARTS

"Genuine OMC Gas Barbecue Parts" must always be used for replacement. Use of any other parts will automatically nullify the above warranty.

WARRANTY CLAIMS

All warranty is handled directly by OMC. Parts must be returned to OMC Warranty Department, shipping charges prepaid, accompanied by Model #, Serial #, and if your grill is not registered, proof of purchase (copy of sales slip or invoice). If inspection confirms the defect, OMC will repair or replace such part in accordance with the terms of the warranty.

On receipt of letter or fax (not by phone) OMC may at its option not require part or parts to be returned.

Name		Model #	
Address		Serial #	
City, State/Province		Date of purchase	
Postal/Zip Code		Name of dealer	
Phone #		Part # (see assembly manual)	
Fax #			
Problem			

NON CANADIAN RESIDENTS

The above warranty is administered by the OMC distributor in your country. Contact your dealer for the name of your OMC distributor.

BURNERS

The life of OMC burners (made of stainless steel) depends almost entirely on proper use, cleaning and maintenance. This warranty does not cover failure due to improper use and maintenance. In this event the warranty grants the owner the option of buying a new burner at the following discounts from current price. During 3rd year - 50%, 4th year - 40%, 5th year - 25%. Shipping and handling charges are the responsibility of the owner.

PORCELAIN COOKING GRIDS

Most OMC cooking grids are coated with a durable porcelain enamel to assist in cleaning and reduce the tendency of food from sticking to the grid. Porcelain is essentially a glass coating. Some chipping may occur if mishandled. This will not affect the use or performance of the grids. The grids are not warranted against chipping or rusting due to mishandling. If some rust appears, remove the rust with a scrub pad and coat the grid with cooking oil.

VAPORIZATION SYSTEMS

OMC Gas Grills are designed for use with Flav-R-Wave™ vaporization systems. Use of any other product will nullify the warranty.

FLAV-R-WAVE™

The Flav-R-Wave™ is warranted against defects in materials or rust through for a period of 2 years from date of purchase. Surface rust will not affect the performance of the Flav-R-Wave™ and is not covered by the warranty. If rust appears, remove the rust with a scrub pad and coat with cooking oil.

LP GAS CYLINDER

OMC does not manufacture LP Gas Cylinders. The LP Gas Cylinder manufacturer is responsible for the materials, workmanship and performance of the cylinder. If the cylinder has a defect, malfunctions, or you have a question regarding the cylinder, contact your dealer or the cylinder manufacturer.