

Aussie™ by MECO CORPORATION



LP Gas/ Charcoal Grill



Bonza Deluxe Series



Bonza Series

For Customer Service, call 1-800-251-7558

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- READ AND FOLLOW INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY OR USE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN DEATH, SERIOUS BODILY INJURY AND/OR PROPERTY LOSS.
- FOR HOUSEHOLD OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.
- SOME PARTS MAY CONTAIN SHARP EDGES-ESPECIALLY WHERE NOTED IN THIS MANUAL! WEAR PROTECTIVE GLOVES IF NECESSARY
 - PORCELAIN COATING CAN CHIP DURING ASSEMBLY. WEAR SAFETY GLASSES WHILE ASSEMBLING GRILL.
- THESE INSTRUCTIONS MUST BE KEPT WITH THE CONSUMER AND RETAINED FOR FUTURE USE.

FOR YOUR SAFETY

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 or your fire department.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids 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.

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IMPORTANT SAFEGUARDS

⚠ DANGER!

FAILURE TO FOLLOW THESE SAFEGUARDS COULD RESULT IN DEATH, SERIOUS BODILY INJURY, AND/OR PROPERTY LOSS. READ AND FOLLOW ALL INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY OR USE OF THE LP GAS GRILL.

1. **⚠ WARNING!** Read and follow all instructions.
2. For Household Outdoor Use Only - Do Not Use Indoors or on recreational vehicles or boats. Never use as a space heater. Not for commercial use.
3. **⚠ WARNING!** To reduce the risk of serious or fatal injury from breathing toxic fumes and from explosion and fire as a result of leaking gas, use only outdoors in an open area with good ventilation. As with all conventional fuels, the burning process consumes oxygen and produces toxic gases, including carbon monoxide. In addition, the combustion products of such fuels, including Liquefied Petroleum (LP), contain chemicals known to the state of California and other authorities to cause cancer, birth defects and other reproductive harm.
4. Place your Liquefied Petroleum (LP) gas grill on a firm, level surface. Grill should be setup away from high traffic areas and combustible materials.
5. Locate your LP gas grill at least 10 feet away from your house or any building. Do not use the grill in a garage, breezeway, carport, porch, or in any enclosed area. Do not locate this appliance under overhead unprotected combustible surfaces.
6. Have an ABC fire extinguisher accessible. Never attempt to extinguish a grease fire with water or other liquids.

7. **▲ WARNING!** If your grill catches on fire:
- If the fire is in the grill portion and you can safely reach the control knobs, then turn them off by turning knobs clockwise. If you cannot safely reach the control knobs, call the fire department.
 - If the fire involves one of the hoses, and you can safely reach the propane cylinder valve, shut the valve off by turning LP cylinder valve handle clockwise to a full stop.
 - If the fire involves the cylinder, leave it alone, evacuate the area and call the fire department.
 - If there is any type of fire that threatens either personal safety or endangers property, call the fire department.
8. Check the Bottom Body Panel for grease buildup. Remove excess grease to avoid a grease fire in the pan. **Never use the grill without Bottom Body Panel and Grease Tray in place.**
9. **▲ WARNING!** If you notice grease or other hot material dripping from the grill onto valve, hose, or regulator, turn off gas supply immediately. After the grill has cooled, determine the cause and correct it. After cleaning the valve, hose and regulator, perform a leak test before continuing use. See **Before Using Your LP Gas Grill** section of this manual for correct leak test procedures.
10. This installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1, or CAN/CGA-B149.2, Propane Installation Code.
11. If an external electrical source is utilized, the outdoor cooking appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Codes, ANSI/NFPA 70, or the Canadian Electrical Code. CSA C22.1.
12. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Electric cords should be placed away from walkways to avoid a tripping hazard.
13. Combustible materials should never be within 36 in. of the back or sides of your LP gas grill.
14. Never apply polyurethane to the wood cart while the grill is in use or hot. Allow polyurethane to completely dry before using.
15. The Vinyl grill cover must be removed and placed at least 36 inches from LP gas grill while in use. The grill cover is made of a flammable material. The grill must be cooled before putting the cover back on the grill.
16. **▲ WARNING!** Always Store Lp Cylinders upright and where temperatures do not exceed 125 degrees Fahrenheit. Never store a spare or disconnected LP cylinder under or near this LP gas grill.
17. Check the LP gas grill for gas leaks and burner obstructions before each use.
- ▲ WARNING!** Do not use a flame to check for gas leaks. See **Before Using Your LP Gas Grill** section of this manual for correct leak test procedures. A clogged burner tube can lead to a fire beneath grill.
18. **▲ DANGER!** If you see, smell, or hear the hiss of escaping gas from the LP cylinder:
- A. Get away from the cylinder.**
 - B. Do not attempt to correct the problem yourself.**
 - C. Call your local fire department.**
19. **▲ WARNING!** Do not operate an LP gas grill if you have knowledge of or suspect a gas leak.
20. Always inspect the gas hose and regulator assembly before each use. Always turn the LP cylinder to the "Off" position before inspecting parts. If the hose is cut, damaged, or showing signs of excessive abrasion or wear, do not use the LP gas grill. Contact the manufacturer, as the hose must be replaced with an assembly specified by the manufacturer prior to further use of the LP gas grill.
21. **▲ WARNING!** Before lighting the LP gas grill, open the lid or hood to prevent an explosion from gas build-up.
22. If any burner does not light, turn off all gas control knobs. Leave the grill lid or hood open and wait five minutes before attempting to light.
23. If any burner goes out during operation, turn off all gas control knobs. Open the hood (on Bonza™) and wait five minutes before attempting to light.
24. Exercise reasonable care when using this LP gas grill. Never leave grill unattended during use or cleaning.
25. Never allow children to operate or play near an LP gas grill. Keep animals and bystanders out of the grill area.
26. Always turn off the LP gas cylinder at the cylinder valve when not in use. Allow grill to cool before handling parts or cleaning.
27. **▲ WARNING!** Do not move an LP gas grill when in use or hot.
28. **▲ WARNING!** Never touch hot surfaces. Use heat resistant gloves, long-handled tongs, or cooking mitts at all times. The grill will become very hot. Open the

30. Use of this LP gas grill other than for the intended use, or alteration of this LP gas grill in any way may not be safe and will void any warranty.

31. Never attempt to repair the LP gas grill or cylinder yourself. Contact the manufacturer for information regarding repairs to your grill.

32. LP gas is not natural gas. The conversion or attempted use of natural gas in an LP unit or LP gas in a natural gas unit is dangerous and will void your warranty.

33. **⚠ WARNING!** Do not wear loose clothing (for example: hanging shirt tails, clothing with frills, etc.) around an LP gas grill while in use or hot.

34. Never use an LP cylinder if it shows signs of dents, gouges, bulges, fire damage, corrosion, leakage, excessive rust or other forms of visual external damage; it may be hazardous and should be checked by a

Liquefied Petroleum supplier. Do not use an LP cylinder with a damaged valve.

35. Even though your LP cylinder may appear to be empty, gas may still be present and the cylinder should be transported and stored accordingly.

36. Never store an LP gas cylinder indoors (empty or filled). If storing the gas grill indoors, disconnect LP gas cylinder and store it outdoors out of the reach of children.

37. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.

38. Never lean your body over the LP gas grill when lighting it or while it is in use or hot.

39. Do not attempt to disconnect, move or alter any gas fittings while your LP gas grill is in operation.

40. Your LP gas grill should be cleaned on a regular

basis. Refer to Care and Maintenance section in this manual.

41. This LP gas grill is not designed to be used with more than 50% of the cooking area as a solid plate (griddle). Full coverage of plates will cause excessive heat and could damage the grill.

42. Never douse the grill with water when its surfaces are hot because it may cause grease to splatter or the porcelain cooking grids and hood to break. Use baking soda to control a grease fire.

43. When not in use, the LP cylinder valve must be turned to "Off" position.

44. Empty charcoal and wood chunk ashes after each use.

45. Set up grill in an open area away from buildings, dry leaves, or brush. Be sure to avoid high traffic areas and always barbecue in a well-ventilated area. Be aware of wind blown sparks.

46. Never use lighter fluids. Never use gasoline, kerosene, alcohol, or other volatile fluids as a starter. They can explode.

47. Once the charcoal briquettes are lit, do not touch to see if they are hot.

48. Allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.

49. Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and putting them in a non-combustible container. Be sure there are no other combustible materials in or near the container.

50. If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the grill keeping them in heavy duty foil and soak them completely with water before disposing in a non-combustible container.

The purpose of these safeguards is to set forth general safety practices and precautions for the operation and maintenance of gas/charcoal grills. These tips are not intended to be an exhaustive treatment of the subject, and should not be interpreted as precluding other procedures which would enhance safe grill operations.

— NOTICE —

MECO CORPORATION STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE INADVERTENTLY OMITTED ANY PARTS NEEDED FOR ASSEMBLY, OR YOU NEED TROUBLESHOOTING INFORMATION, PLEASE CONTACT US USING OUR TOLL FREE NUMBER. THANK YOU FOR PURCHASING A MECO CORPORATION PRODUCT.

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8 am - 6 pm E.S.T Mon. - Fri.
1-(423)-639-1171 (TELEPHONE)
1-(423)-639-2570 (FAX)

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GREENEVILLE, TN 37745 USA











ASSEMBLY INSTRUCTIONS for BONZA and BONZA DELUXE MODELS

PREPARATION FOR ASSEMBLY: Removing parts from carton and some assembly will require two people. Before starting assembly, read the instructions and your manual.

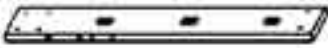



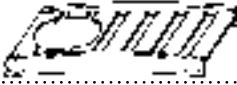


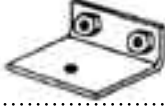







This manual covers several Aussie Grill models. Use only the steps that pertain to your model. Remove all the parts from the carton and lay them on a smooth, clean surface. (You may cut the carton, spread it out, and use it as a pad to protect part finishes.) Look in the Parts List below under your model number to find the exact parts you need. Do not throw away any packaging until you have located all the parts.

Follow instructions of each step in the order they are written as you look at the diagrams. This will allow little confusion and easier assembly.










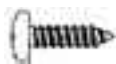





If you have any questions which require help, contact Customer Service at 1-800-251-7558 and be sure to mention the model number of your grill.

	PART/DESCRIPTION	PART#	QTY.	BONZA	BONZA DELUXE
1	Left Tear-Drop Side Table 	*See Bottom Page Note	1	Birch	
2	Right Tear-Drop Side Table 	*See Bottom Page Note	1	Birch Kempas	
3	Deluxe Side Table 	03.6087.00 03.6087.02	2 2		Kempas Birch
4	Rear Wheel Leg - Wood 	*See Bottom Page Note	1	Birch Kempas	Kempas
5	Front Wheel Leg - Wood 	*See Bottom Page Note	1	Birch Kempas	Kempas
6	Rear Wheel Leg - Metal Tubing 	03.6088.03	1		Sterling
7	Front Wheel Leg - Metal Tubing 	03.6089.03	1		Sterling
8	Bolt 1/4" x 1" 	03.4062.00	28	All Models	
9	Bolt 1/4" x 1 3/8" 	03.6090.00	24	All Models	
10	Rear Fixed Leg - Wood 	*See Bottom Page Note	1		Birch Kempas












***Note: Call Customer Service at 1-800-251-7558 for correct part # and color for your Model.**

<u>PART/ DESCRIPTION</u>	<u>Part#</u>	<u>QTY.</u>	<u>BONZA</u>	<u>BONZA DELUXE</u>
11 Front Fixed Leg - Wood 	*See Bottom Page Note	1 1	Birch Kempas	
12 Rear Fixed Leg - Metal Tubing 	03.6091.03	1		Sterling
13 Front Fixed Leg - Metal Tubing 	03.6092.03	1		Sterling
14 Leg Brace 	*See Bottom Page Note	2 2	Birch Kempas	
15 Bottom Shelf 	*See Bottom Page Note	1 1	Birch Kempas	Birch Kempas
16 Axle 	03.5989.00	1		All Models
17 Deluxe Axle 	03.6093.00	1		All Models
18 Caster Bracket 		2	03.5042.00	
19 Caster 			03.5043.00	03.6279.00
20 Caster Locknut 	03.5990.00	2		All Models
21 Bolt 1/4" x 2" 	03.5991.00	4		All Models
22 Wheel Pin Spring 	03.5992.00	2		All Models
23 Wheel Pin 	03.5993.00	2		All Models
24 Wheel Assy (includes Item 22 & 23) 	03.5994.00	2		All Models
25 Cylinder Bracket 	03.6094.00	1		All Models

*Note: Call Customer Service at 1-800-251-7558 for correct part # and color for your Model.



	<u>PART/ DESCRIPTION</u>	<u>PART#</u>	<u>QTY.</u>	<u>BONZA</u>	<u>BONZA DELUXE</u>
26	Bolt, 1/4" x 1/2" 	03.5996.00	4		All Models
27	Bottom Body Panel 	03.5998.00 03.5999.00	1 1		All Models
28	Spacer 	03.4074.00	8		All Models
29	Bolt, 6mm x 110mm 	03.4066.00	8		All Models
30	Wing Nut 6mm 	03.6003.00	8		All Models
31	Grill Body 	*See Bottom Page Note	1 1	3-Burner 4-Burner	3-Burner 4-Burner
32	Privacy Panel 	*See Bottom Page Note	1 1	3-Burner 4-Burner	3-Burner 4-Burner
33	Burner 	03.6039.00	3 4	3-Burner 4-Burner	3-Burner 4-Burner
34	Cotter Pin 	03.5012.00	3 4	3-Burner 4-Burner	3-Burner 4-Burner
35	Screw #8 x 1/2" 	03.6010.00	1		All Models
36	Grease Tray 	03.6012.00	1		All Models
37	Cooking Grid 	03.5023.00 03.6016.00	2 2	3-Burner 4-Burner	3-Burner 4-Burner
38	Screw #10 x 3/8" 	03.6017.00	2		
39	Bolt, 6mm x 90mm 	03.6020.00	2		All Models
40	Hood Handle 	*See Bottom Page Note	1 1	3-Burner 4-Burner	3-Burner 4-Burner

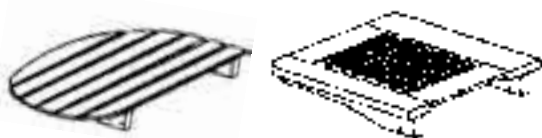
*Note: Call Customer Service at 1-800-251-7558 for correct part # and color for your Model.

	<u>PART/ DESCRIPTION</u>	<u>PART#</u>	<u>QTY.</u>	<u>BONZA</u>	<u>BONZA DELUXE</u>
41	Handle Spacer 	03.6023.00	2	All Models	
42	Locknut 6mm 	03.4070.00	2	All Models	
43	Heat Indicator 	03.5033.00	1	All Models	
44	Lockwasher 	03.5034.00	2	All Models	
45	10-24 Hex Nut 	03.5035.00	2	All Models	
46	LP Cylinder 	03.5866.00		Not provided with all models	
47	Hose and Regulator 	03.5854.00	1	All Models	
48	Warming Rack 	03.5031.01 03.6027.01	1 1	3-Burner 4-Burner	3-Burner 4-Burner
49	Control Knob 	03.5918.00	3 or 4	All Models	
50	Grill Cover 	3-Burner 4-Burner	1 1	03.5053.00 03.6031.00	03.5053.00 03.6031.00
51	Adjusting Knob 	03.6174.00	1	All Models	

***Note: Call Customer Service at 1-800-251-7558 for correct part # and color for your Model.**

STEP 1- WHEEL LEG/ SIDE TABLE ASSEMBLY

TOOLS:  



(ITEM 1 or 3) SIDE TABLE



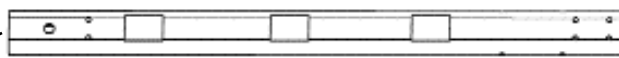
(ITEM 10) ACTUAL SIZE
1/4" X 1 3/8" BOLT 8pcs

(ITEM 9) ACTUAL SIZE
1/4" x 1" BOLT 8 pcs



(ITEM 5) FRONT WHEEL LEG - WOOD

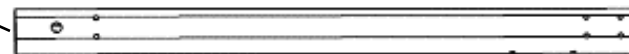
OR



(ITEM 7) FRONT WHEEL LEG - METAL TUBING



(ITEM 4) REAR WHEEL LEG - WOOD



(ITEM 6) REAR WHEEL LEG - METAL TUBING

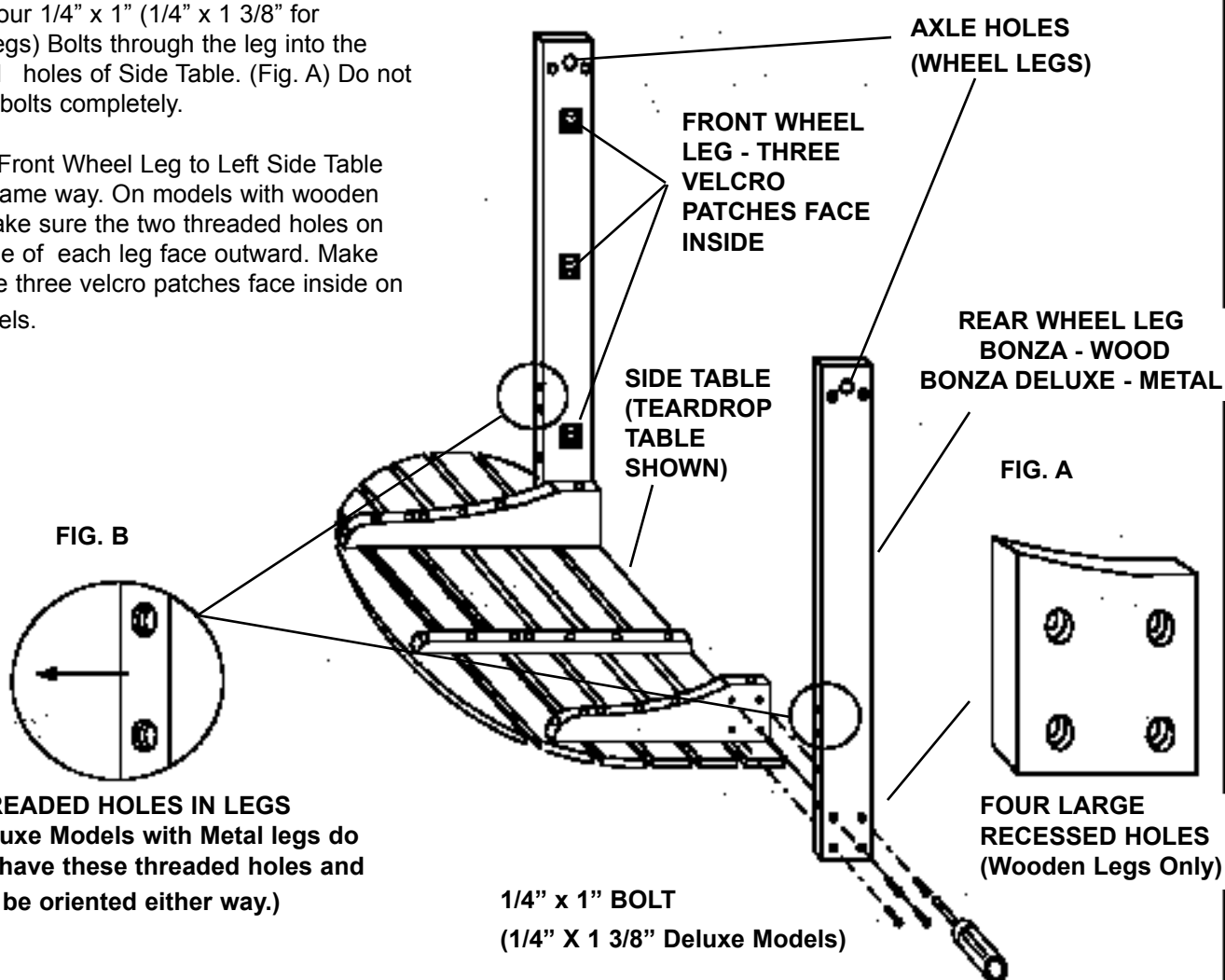
•Note: There are two side table designs used depending on the model: Left and Right Teardrop Side Tables (Item 1 & 2), or Deluxe Side Tables (Item 3).

•Lay Left Side Table (depending on your model you have either 2 or 4) upside down on flat surface as shown. Locate the two Wheel Legs which are the shorter legs with a large axle hole at one end.

•On models with wooden legs, place Rear Wheel Leg so four large recessed holes face away from Side Table (Fig. A) and two threaded holes in edge of leg point outward. (Fig. B)

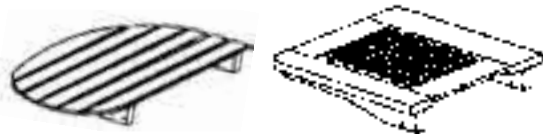
• Insert four 1/4" x 1" (1/4" x 1 3/8" for Metal legs) Bolts through the leg into the threaded holes of Side Table. (Fig. A) Do not tighten bolts completely.

• Attach Front Wheel Leg to Left Side Table in the same way. On models with wooden legs make sure the two threaded holes on the edge of each leg face outward. Make sure the three velcro patches face inside on all models.



STEP 2- FIXED LEG/SIDE TABLE ASSEMBLY

TOOLS:



(ITEM 2 OR 3) SIDE TABLE



(ITEM 9) 8 pcs
1/4" x 1 3/8" BOLT

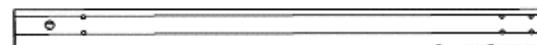


(ITEM 8) 8 pcs
1/4" x 1" BOLT



(ITEM 11) FRONT FIXED LEG - WOOD

OR



(ITEM 13) FRONT FIXED LEG - METAL



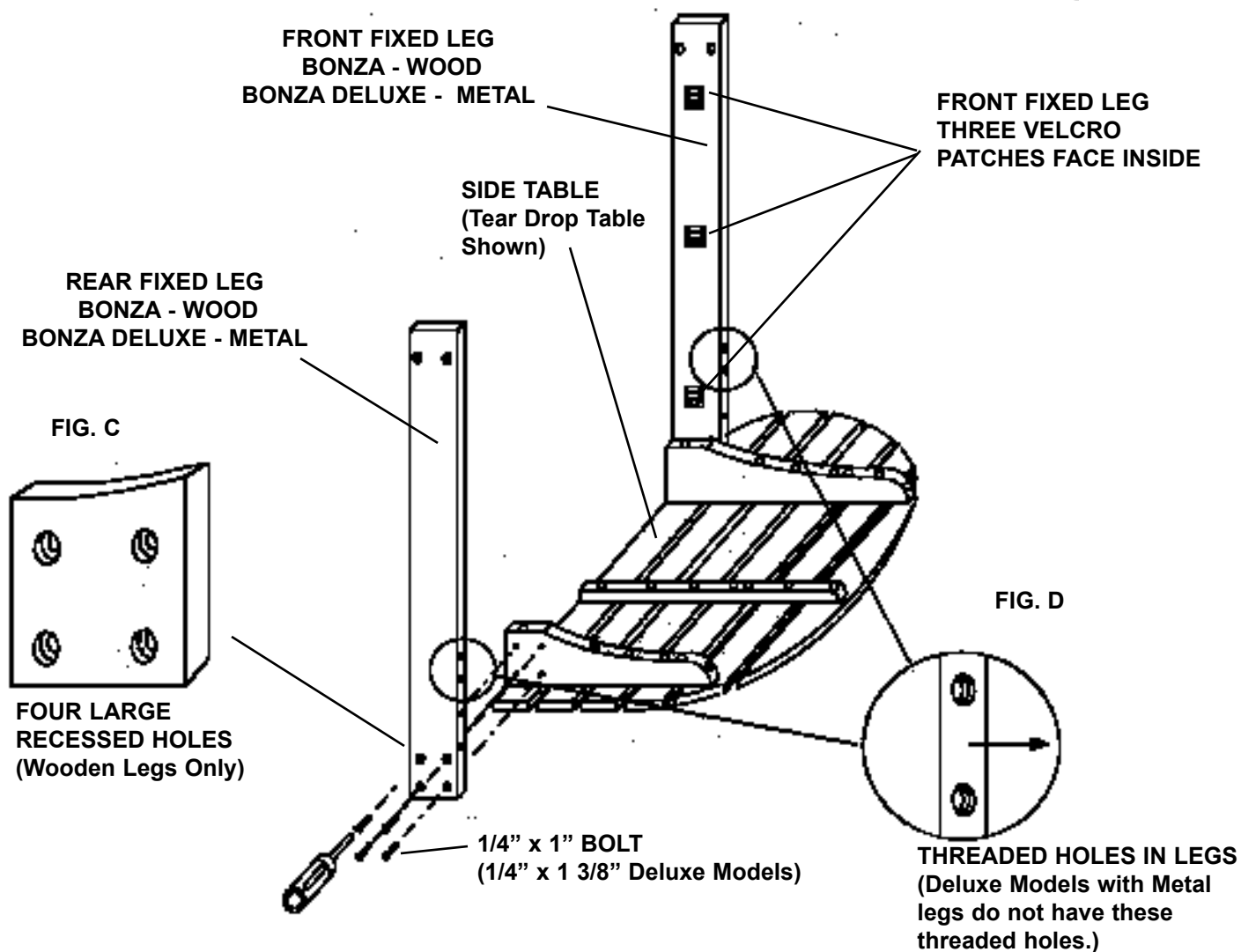
(ITEM 10) REAR FIXED LEG - WOOD



(ITEM 12) REAR FIXED LEG - METAL

•In the same way, attach the Front and Rear Fixed Legs to the remaining Side Table using 1/4" x 1" Bolts (1/4" x 1 3/8" for Metal Legs.)

•On models with wooden legs, be sure to position Fixed Legs with the four large recessed holes facing away from Side Table (Fig. C) and the two threaded holes in edge of each leg pointing outward. (Fig. D) Do not tighten bolts completely. (Metal Tubing Legs can be oriented either way.)



STEP 3- LEG BRACE ASSEMBLY

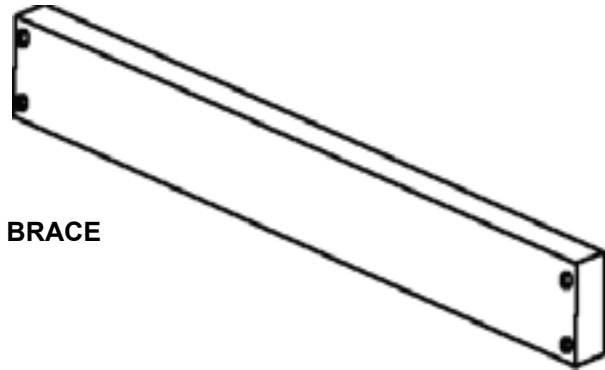
TOOLS:



NOTE: Bonza Deluxe Model with metal legs does not use the Leg Brace.

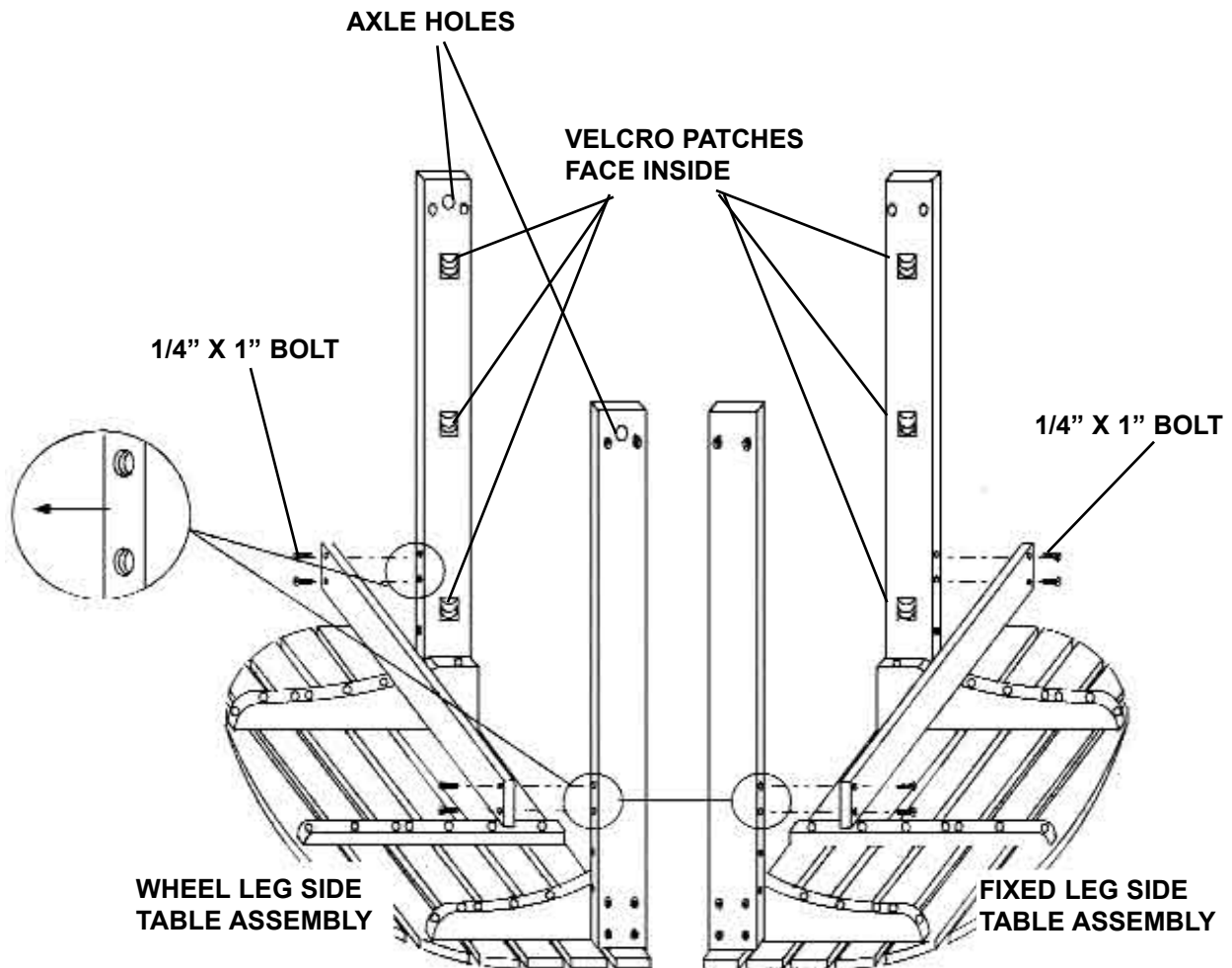


(ITEM 8) ACTUAL SIZE
1/4" x 1" BOLT
8 pcs



(ITEM 14) LEG BRACE
2 pcs

•Attach Leg Braces onto each Side Table assembly using 1/4" x 1" Bolts. Do not tighten bolts completely.

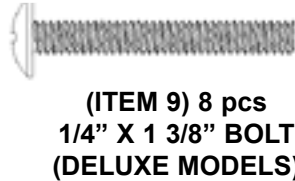


STEP 4-BOTTOM SHELF/LEG & CASTER ASSEMBLY

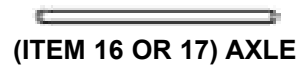
TOOLS:



(ITEM 8) 4 pcs
1/4" x 1" BOLT



(ITEM 9) 8 pcs
1/4" X 1 3/8" BOLT
(DELUXE MODELS)



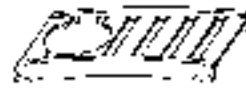
(ITEM 16 OR 17) AXLE



(ITEM 18, 19, 20)
CASTER ASSEMBLY



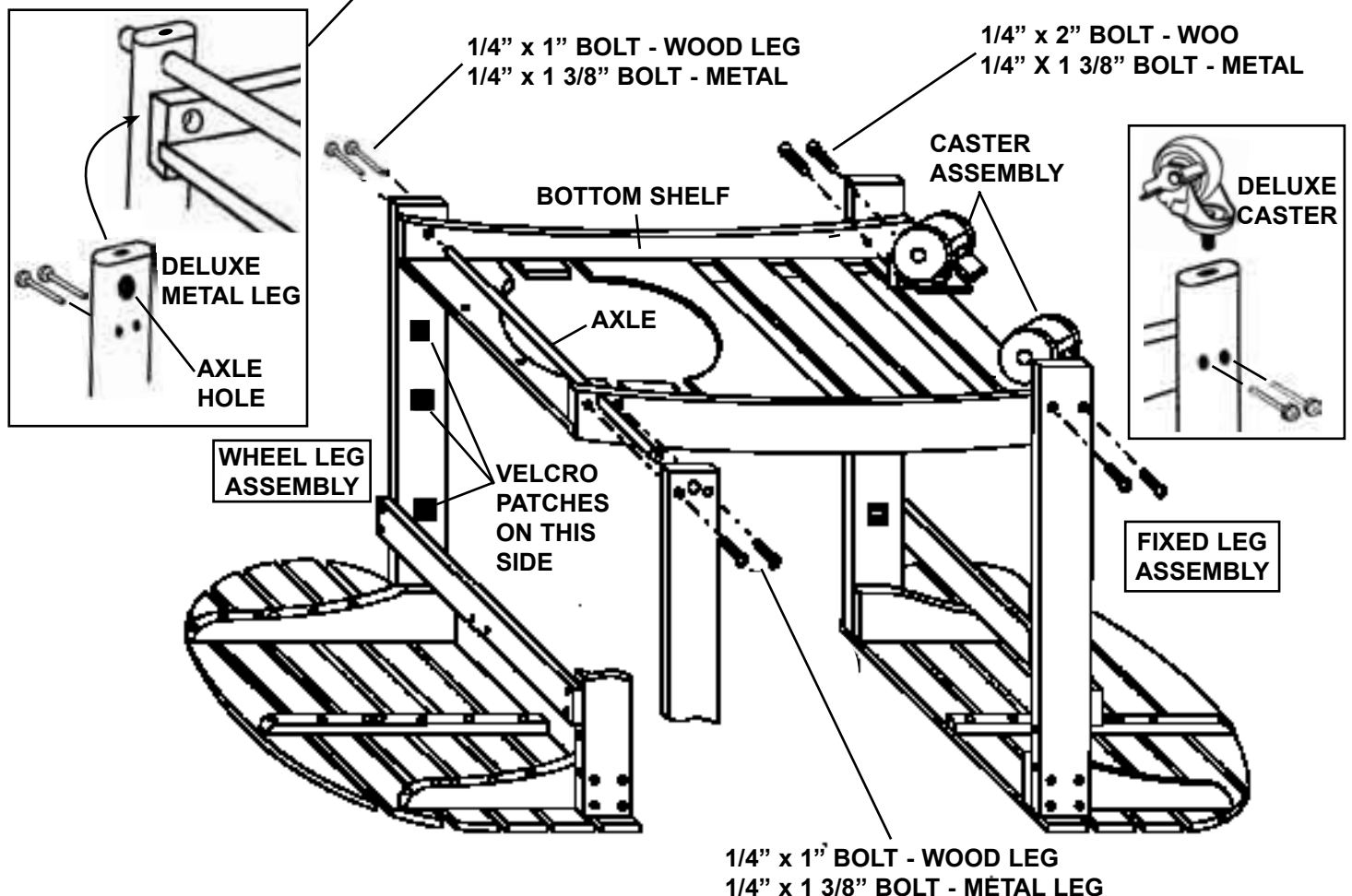
(ITEM 21) 1/4" X 2" BOLT 4 pcs




(ITEM 15) BOTTOM SHELF

- Place Leg/Side Table assemblies opposite each other as shown with the velcro patches on same side.
- Place Bottom Shelf inside of Wheel Leg assembly and align large axle holes. Insert Axle through axle holes in both sides of legs and shelf. The Axle will support this end of Bottom Shelf while securing Fixed Leg assembly.
- Position Caster Assembly with caster wheels up and side of bracket against Bottom Shelf. Align the Caster Bracket, Bottom Shelf, and Fixed Leg holes and fasten using 1/4" X 2" Bolts. Attach Wheel Legs to Bottom Shelf using 1/4" x 1" Bolts. Metal Tubing Legs will use 1/4" x 1 3/8" Bolts. **Tighten Wheel Leg bolts before proceeding.**

- For **Bonza Deluxe**, align the Bottom Shelf and Leg holes and fasten using 1/4" x 1 3/8" bolts. Attach Bonza Deluxe Wheel Legs the same way. Thread casters into end of leg.
- Bonza Deluxe - Important Note:** When assembling Bottom Shelf on metal legs, the Axle hole in the Bottom Shelf is **not** used(See Illustration below).



STEP 5-WHEEL/CYLINDER BRACKET ASSEMBLY

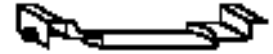
TOOLS: 



(ITEM 22, 23, & 24)
WHEEL ASSEMBLY
2 PCS



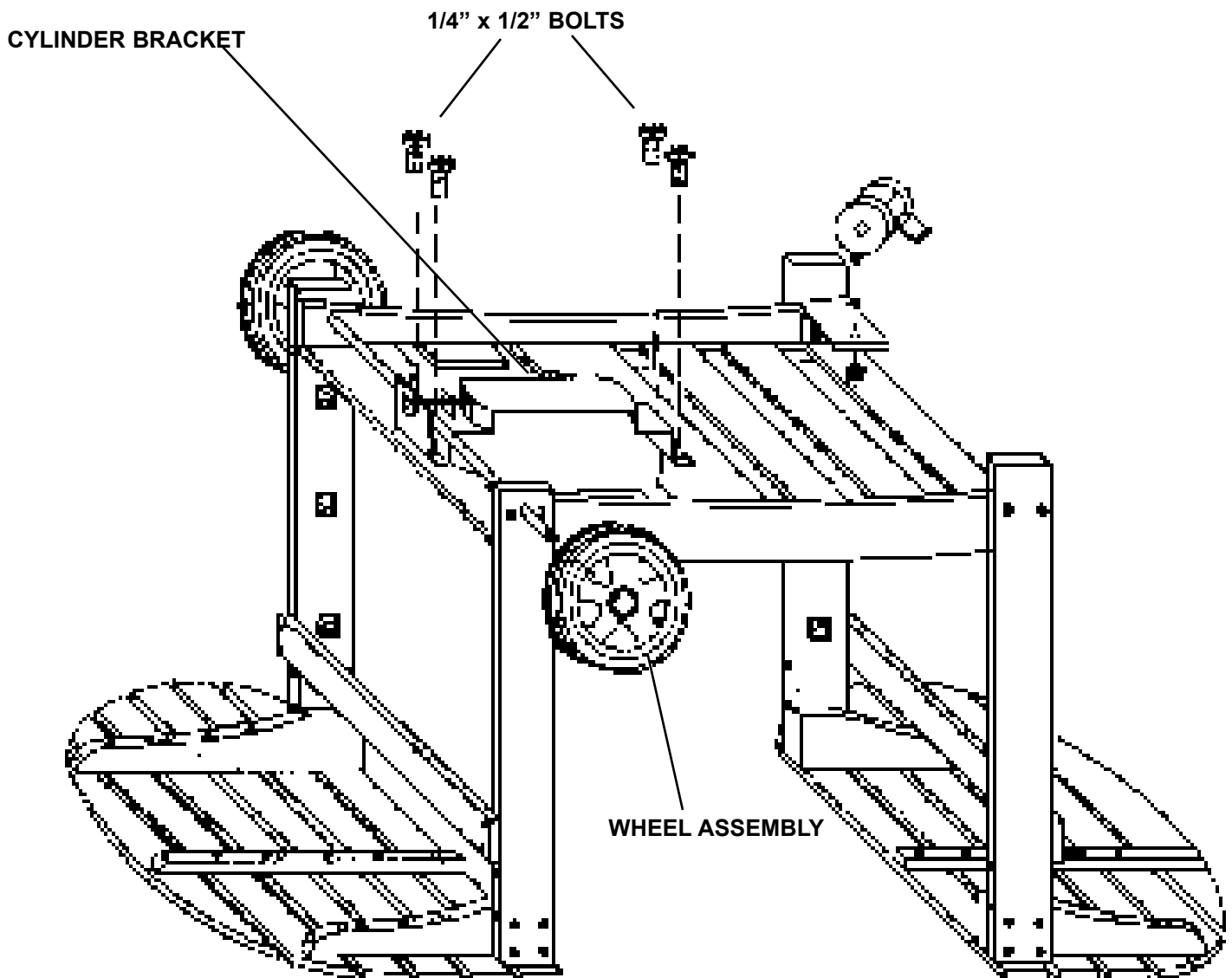
(ITEM 26) 4 pcs
1/4" x 1/2" BOLT



(ITEM 25) CYLINDER BRACKET


•Slide Axle out. With the notched side of Cylinder Bracket down, secure the Cylinder Bracket to wheel end of Bottom Shelf using 1/4" x 1/2" Bolts and tighten.

•Slide Axle back into position and push a Wheel Assembly onto each end of axle until the spring clip locks into place.



STEP 6-GRILL BODY/CART ASSEMBLY- BONZA & BONZA DELUXE MODELS

Note: Assembly of Grill Body will require two people.

TOOLS: 



(ITEM 30) 6mm WING NUT
8 pcs



(ITEM 28) SPACER
8 pcs



(ITEM 29 ACTUAL SIZE)
6mm x 110mm BOLT
8 pcs

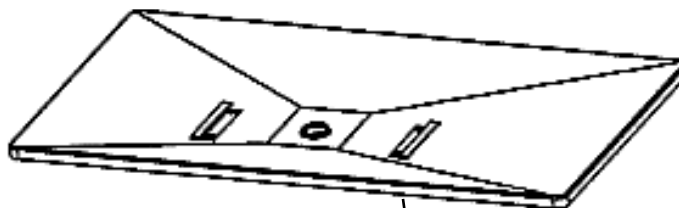


(ITEM 51) ADJUSTING
KNOB

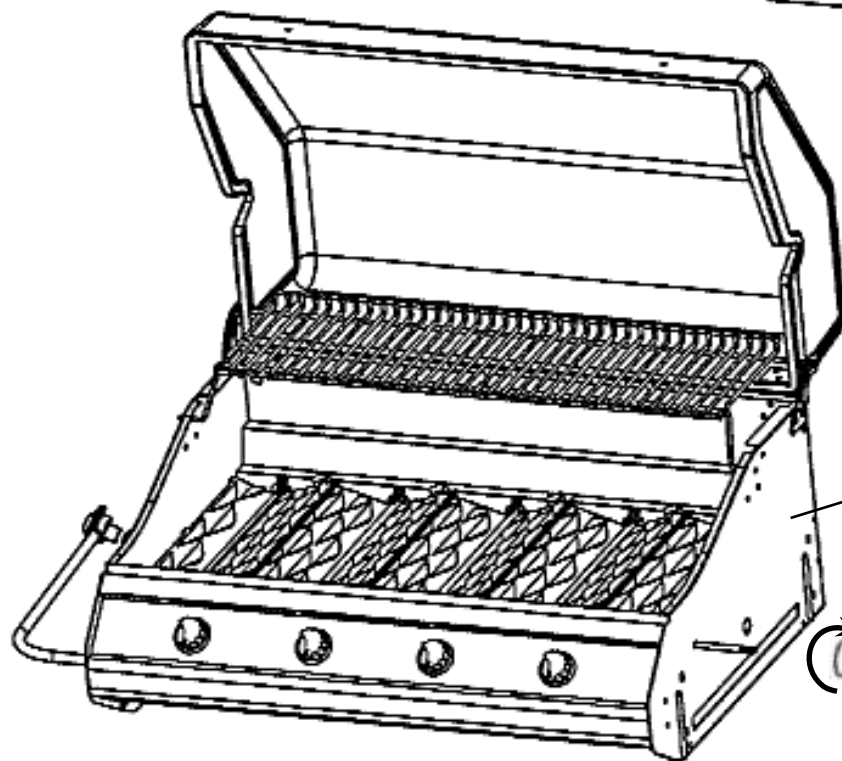
CAUTION: Some parts inside of Grill Body may have sharp edges or corners.

Remove Bottom Body Panel from underneath of Grill Body. Handle the Grill carefully to protect the Body and its finish.

Install Adjusting Knob as shown below.



BOTTOM BODY PANEL



GRILL BODY



(DO NOT OVERTIGHTEN)

ASSEMBLY CONTINUED NEXT PAGE.

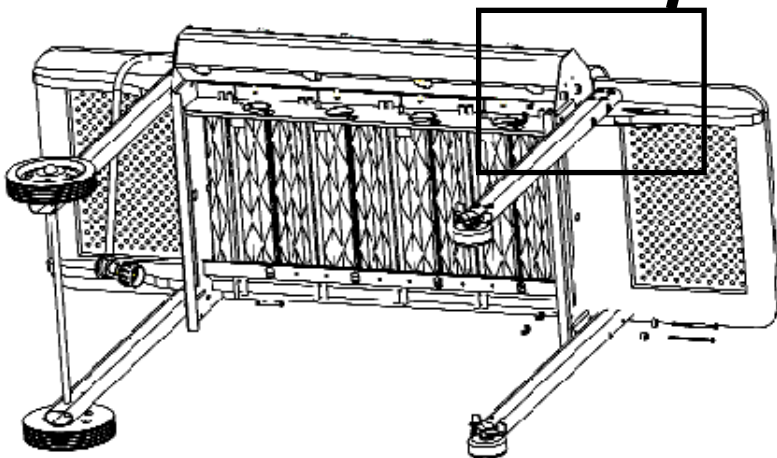
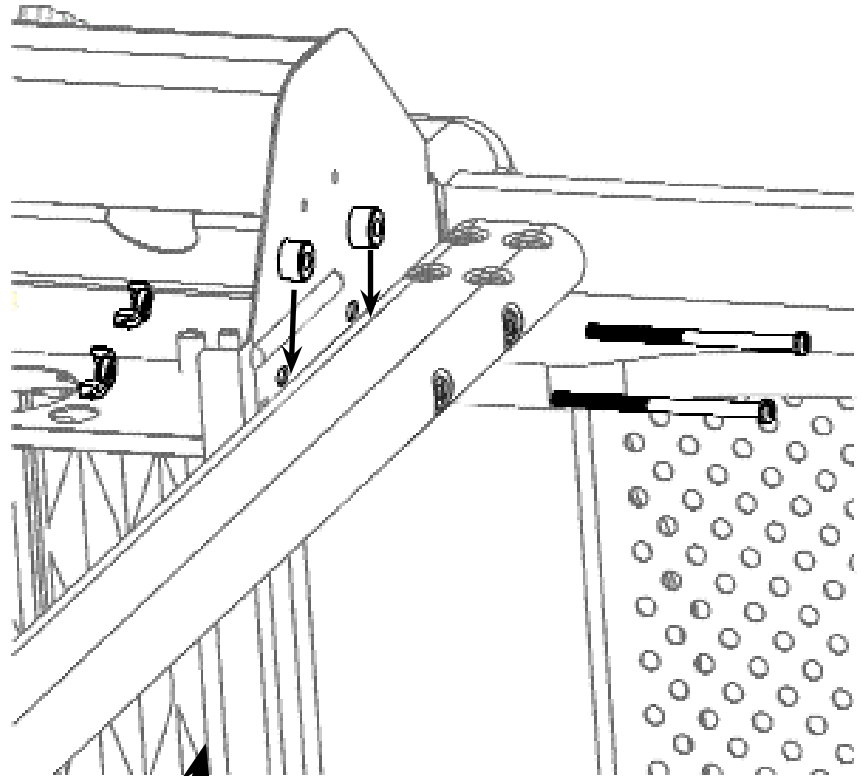
STEP 6-(CONTINUED) GRILL BODY/CART ASSEMBLY- BONZA MODELS

•Lay Grill Body on its back side with control panel up. Place Grill Body between legs and Side Tables with Hose and Regulator on Wheel Leg end. **Do not lay Grill Body on, or step on Hose and Regulator.**

•Align slotted holes on sides of Grill Body with holes through edges of legs. Hold Spacers between Leg and Body (Needle Nose Pliers may help) and insert Body Bolts through Leg, Spacers, and slotted holes in Grill Body. Secure using Wing Nuts, but only partially tighten. Repeat assembly for remaining three Cart Legs.

•Using a second person, turn full grill assembly upright with wheels and legs/casters on the ground. Grill Body should slide down and seat itself within the slotted holes. If not, loosen the Body Bolts and push Body down at the corners. Tighten all Body Bolts and Wing Nuts and then tighten all other Bolts.

•Adjust the Lock Lever up or down on each Caster to lock or unlock as desired.



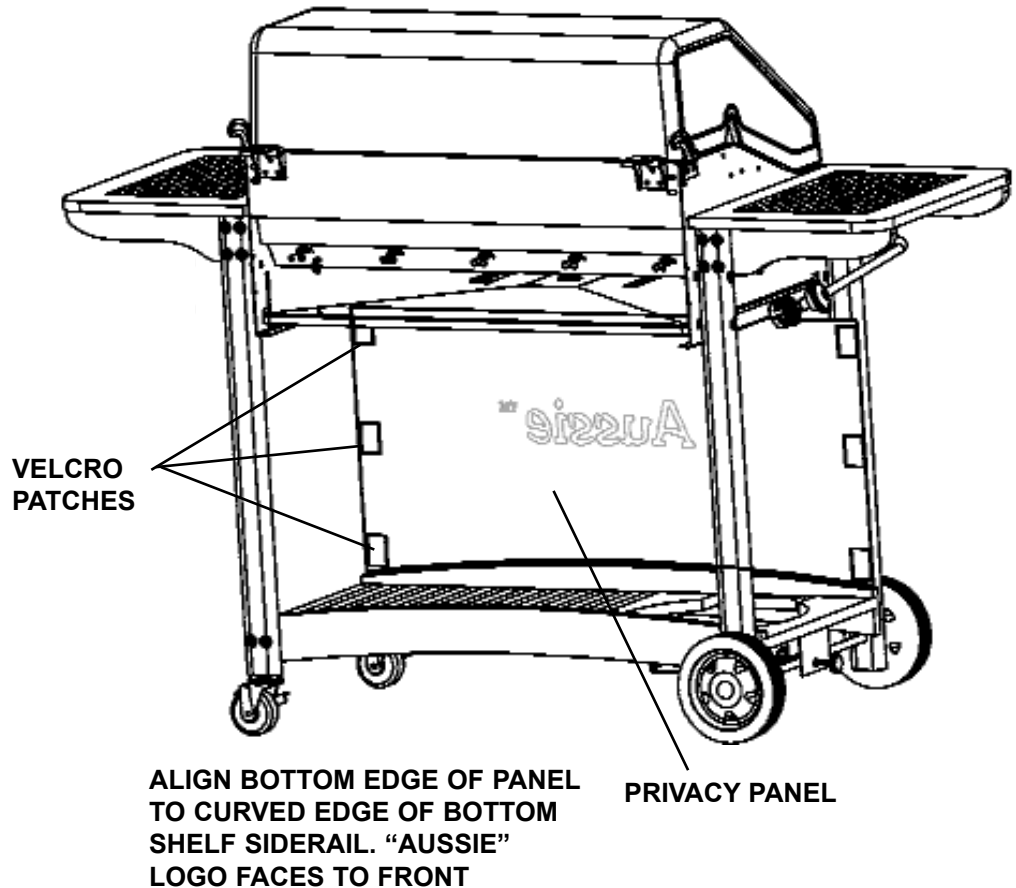
Note: Bottom shelf not shown for clarity.

STEP 7-ATTACH DECORATIVE PRIVACY PANEL TO CART - (ALL MODELS)



(ITEM 32) DECORATIVE
PRIVACY PANEL

•Using the 3 Velcro patches found on the inside of each front leg, attach the Privacy Panel with the Aussie logo facing forward.

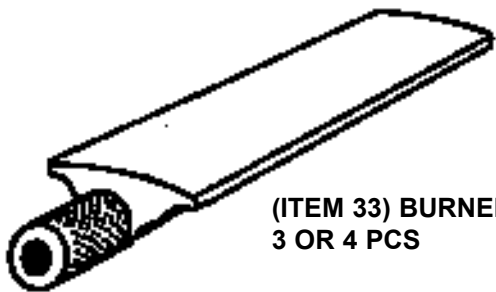


STEP 8-INSTALL BURNER

TOOLS:



NOTE: Burners are preassembled for shipping on some models. If your burner is assembled simply remove any protective packing material.



(ITEM 33) BURNER
3 OR 4 PCS



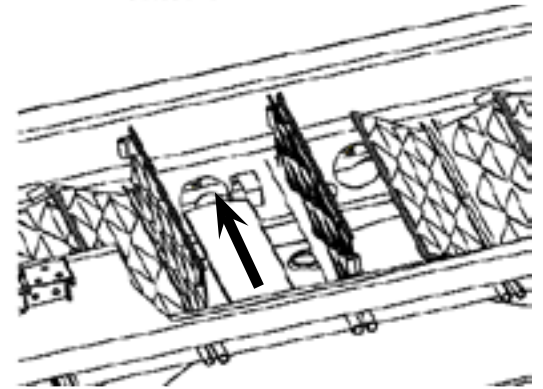
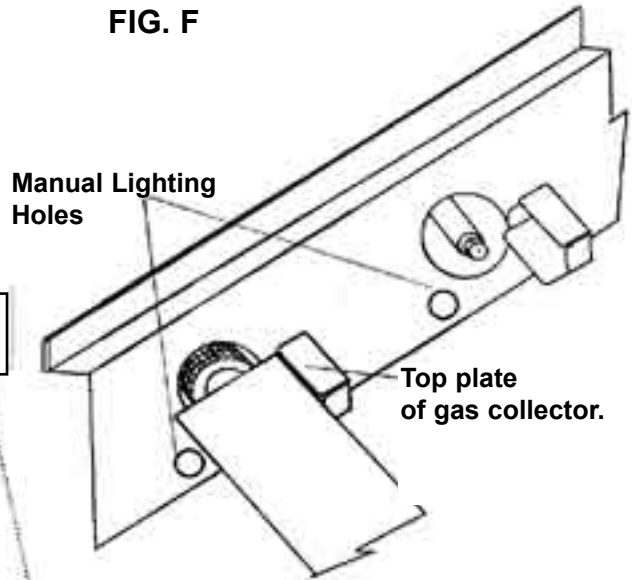
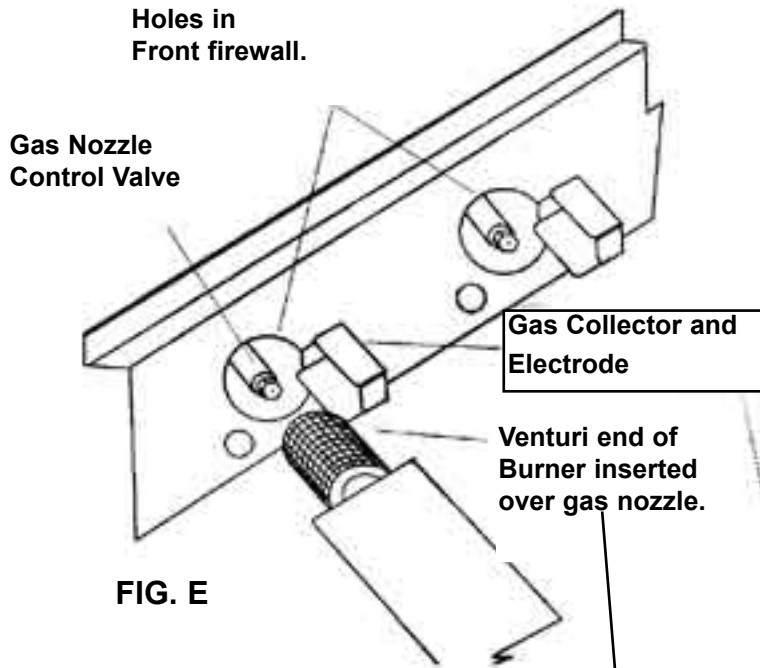
(ITEM 34) COTTER PIN
3 OR 4 PCS

•Remove plastic covering from Burner and remove Cotter Pin from Burner Peg.

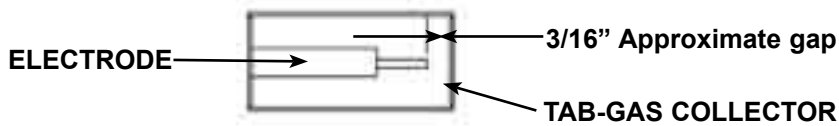
CAUTION: Some parts inside of Grill Body may have sharp edges or corners.

(CONTINUED NEXT PAGE)

- Fit venturi end of Burner through hole in the inside firewall (behind control panel) and onto Gas Control Valve Nozzle (Fig. E & Fig. F). Be careful not to bend or force gas collector plates.



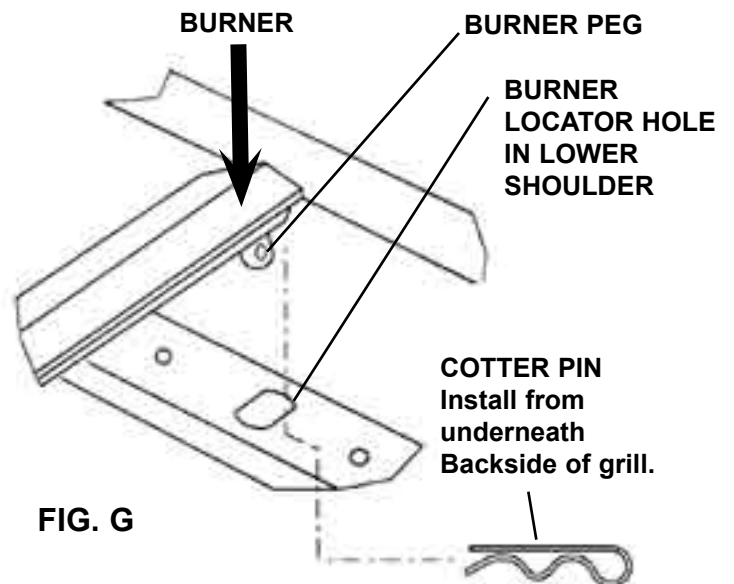
REFERENCE: ELECTRODE GAP
Adjust Tab until spark is visible.



- Place other end of burner on lower shoulder of rear firewall so Burner Peg rests in Burner Locator Hole as shown (Fig. G).

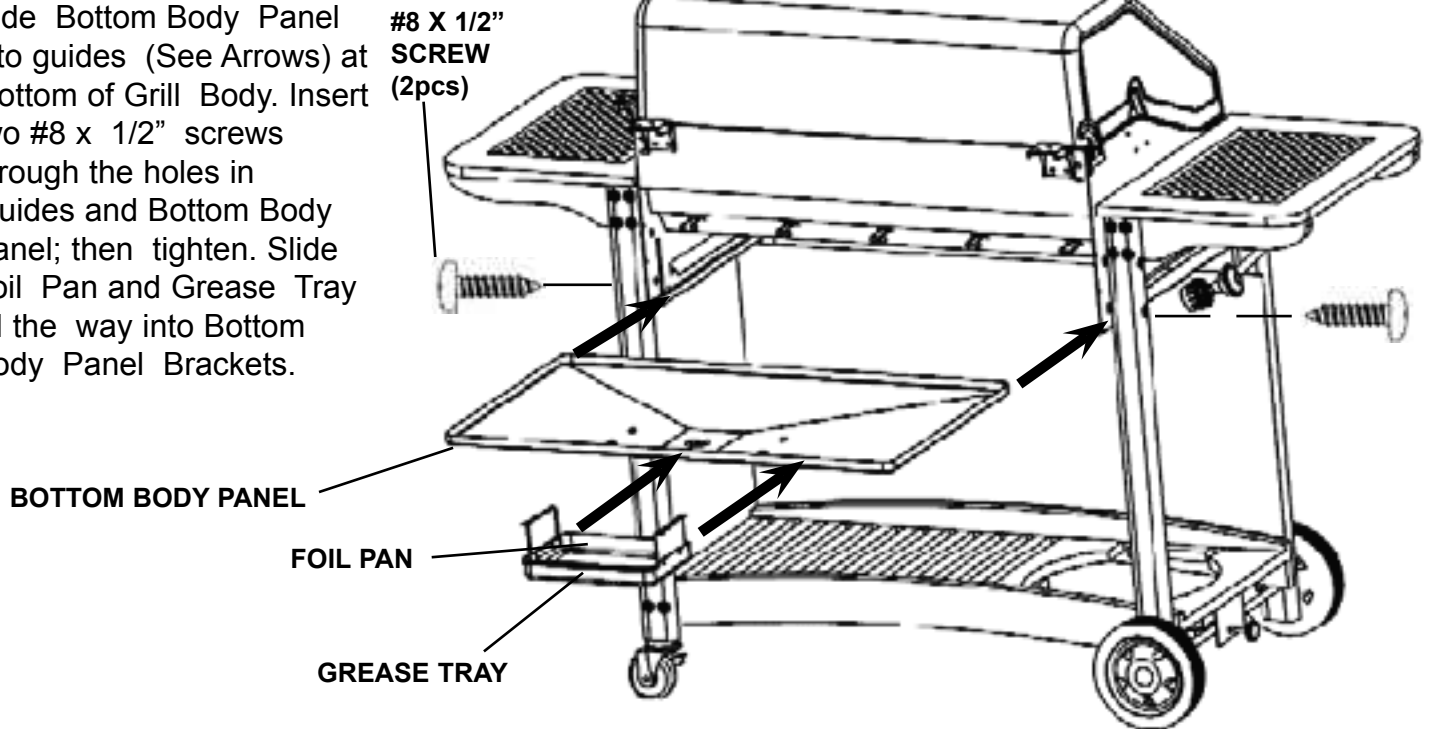
- Using Pliers, insert Cotter Pin through hole in Burner Peg to secure. This is easier done from backside of grill looking up underneath rear firewall.

- Repeat above steps for remaining burners .

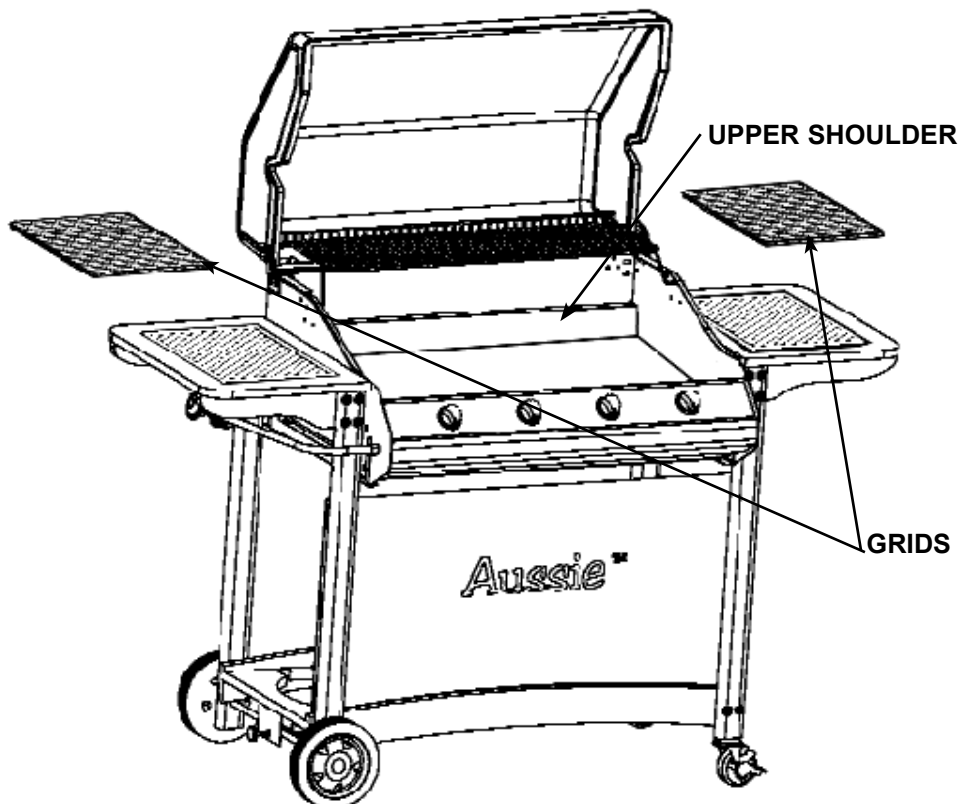


STEP 9-INSTALL BOTTOM BODY PANEL/GREASE TRAY- (ALL MODELS)

•In upright position and drain hole toward the rear, slide Bottom Body Panel into guides (See Arrows) at bottom of Grill Body. Insert two #8 x 1/2" screws through the holes in guides and Bottom Body Panel; then tighten. Slide Foil Pan and Grease Tray all the way into Bottom Body Panel Brackets.



•The foil pan is a complimentary item and can be purchased at your local grocery.

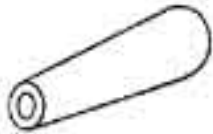
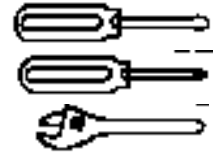


STEP 11-ATTACH HANDLE AND HEAT INDICATOR TO HOOD - BONZA MODELS



(ITEM 39 ACTUAL SIZE)
6mm x 90mm BOLT
2 pcs

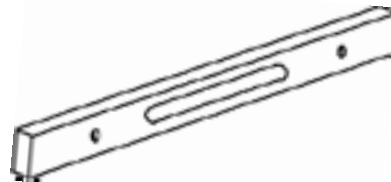
TOOLS:



(ITEM 41) HANDLE SPACER
2 pcs



(ITEM 42) 6mm LOCKNUT
2 pcs



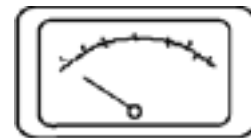
(ITEM 40) HOOD HANDLE



(ITEM 44) LOCKWASHER
2 pcs



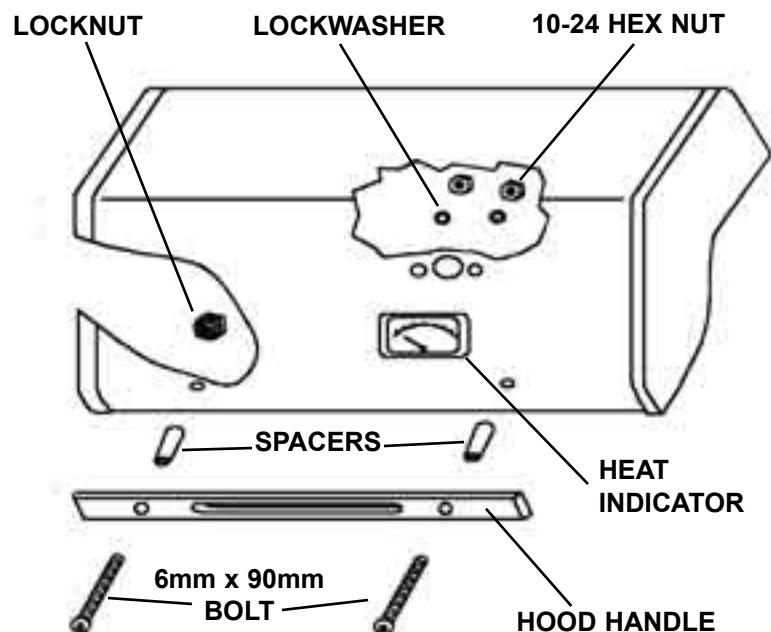
(ITEM 45) 10-24 HEX NUT
2 pcs



(ITEM 43) HEAT INDICATOR

•Insert two 6mm x 90mm Bolts through recessed holes of Hood Handle, through Handle Spacers, into front of hood and secure with 6mm Locknuts. Be sure to place the wide end of Spacers against the Hood. Do not overtighten or you may crack Hood finish.

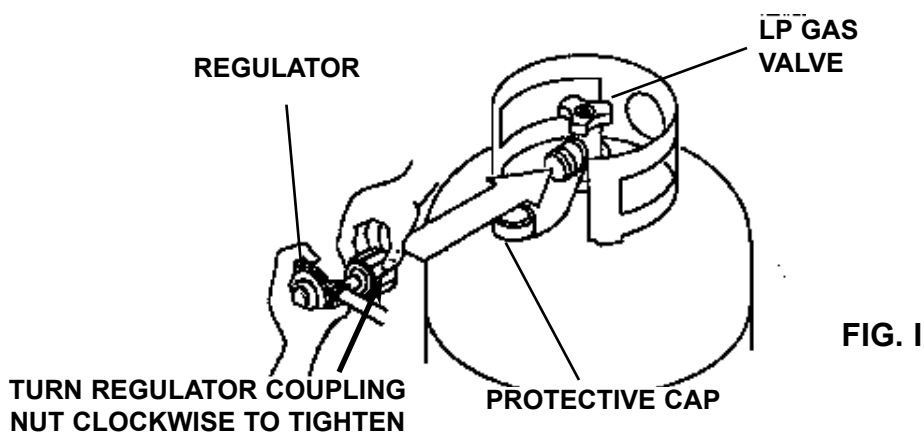
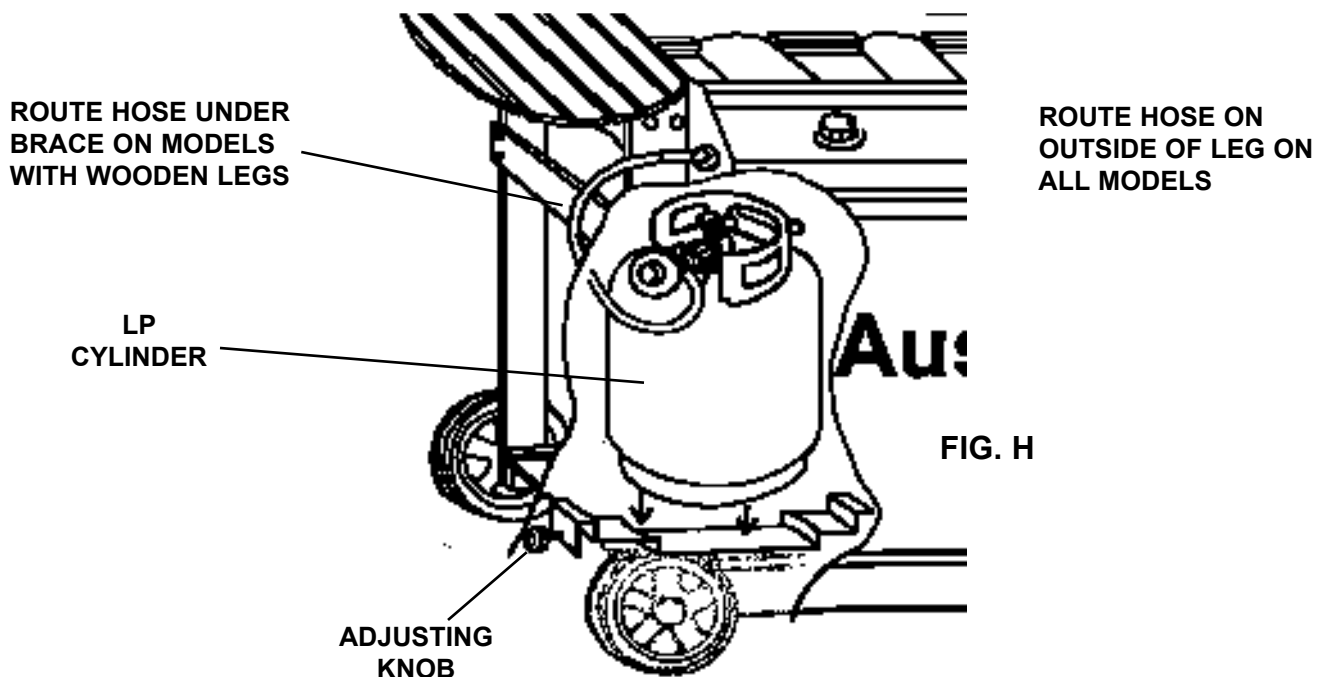
•Insert Heat Indicator studs into Hood holes and secure using two Lockwashers and two 10-24 Hexnuts. Do not overtighten or you may crack Hood finish.



STEP 12-ATTACH LP CYLINDER TO GRILL - (ALL MODELS)

- Obtain a filled LP Cylinder at your local LP gas supplier or exchange center.
- Set bottom ring of LP Cylinder into Cylinder Bracket through round hole in Bottom Shelf (Fig. H). Turn Adjusting Knob clockwise to secure LP Cylinder inside Cylinder Bracket(Fig. H).
- Turn all control knobs and LP Cylinder valve to the "Off" position.
- Take the protective cap off the cylinder valve. (Fig. I) Hold Regulator in a straight line with LP Cylinder valve so the connection does not cross thread. Insert nipple into the cylinder valve. Hand tighten coupling nut in clockwise direction. Do not use tools.
- Make sure Regulator hose does not contact hot metal surfaces.

⚠ WARNING: Do not use grill if this connection can not be completed. Be sure to test this connection for gas leaks before operation of Gas Grill.



STEP 13-LEAK TESTING (TO BE PERFORMED IN A WELL-VENTILATED AREA.)

⚠ WARNING!

- Perform a leak test before each use.
- Leak test must be performed in a well ventilated area.
- Never perform a leak test on a grill while in use or hot.
- If you detect a gas leak that cannot be corrected by using the leak test procedures below, do not use the LP gas grill.
- Never smoke or have an open flame near the grill during a leak test.
- Insure Regulator Hose does not contact hot metal surfaces.

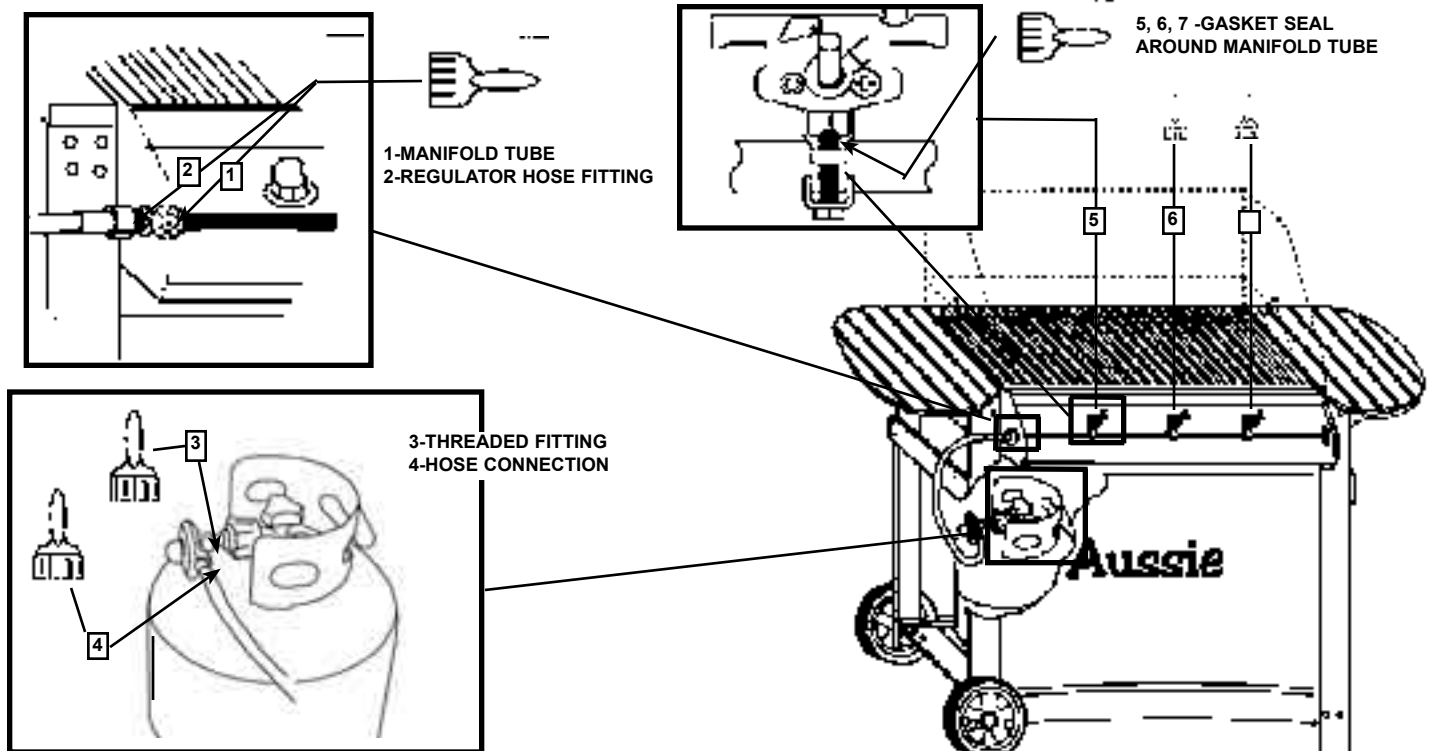
Supplies Needed for a Leak Test

Clean paint brush, water, and dishwashing liquid

How to perform a leak test

WARNING! Never use an open flame to test for gas leaks.

- 1) Mix one cup of water with one cup of dish washing liquid.
- 2) Confirm that all control knobs on the control panel are in the off position.
- 3) Remove control knobs and the three retaining screws at the bottom of the control panel.
- 4) Remove front control panel cover.
- 5) Open valve on LP gas cylinder (Turn counter-clockwise).
- 6) Check for leaks by brushing the soap solution on all LP gas connections and fittings. Make sure you generously brush the seven locations with the soap solution, completely surrounding the connections and fittings (See diagram below.)
- 7) If "growing" bubbles appear on any of the connection points, then you have detected a gas leak. Immediately close the LP cylinder valve.
 - A) If leak appears at either end of hose and regulator assembly, retighten the connection at the leak, but do not overtighten. (Note: Only hand tighten at coupling nut) (See Step 12 of Assembly Instructions) Repeat Leak Test.
 - B) If the leak is coming from the LP gas cylinder, from the valves at the control knobs, or if the leak cannot be stopped, do not use the grill. Call Customer Service at 1-800-251-7558.
- 8) Always turn off LP cylinder valve after performing a leak test. (Turn clockwise to a full stop.)
- 9) If your LP gas grill has been in storage or has not been used for a period of time, the burners should be maintained. See Burner Maintenance in the Care and Maintenance section of this manual.



OPERATING AND MAINTAINING YOUR GAS GRILL

GAS, CYLINDER, HOSE AND REGULATOR INFORMATION

This LP gas grill was designed to use propane gas. Propane cylinders will supply gas all year round, even on cold winter days.

LP HOSE AND REGULATOR ASSEMBLY

⚠ WARNING!

· **Using a hose and regulator assembly that has not been supplied by the manufacturer of this LP gas grill, could result in serious bodily injury or property loss.**

- Use only the hose and regulator assembly that has been furnished with this LP gas grill. If the hose and regulator assembly is not working properly and you need a replacement, contact the manufacturer (1-800-251-7558).
- Inspect the hose before each use. If the hose is cut or damaged or shows signs of excessive abrasion or wear, do not use the LP gas grill. Contact the manufacturer, as the hose must be replaced with an assembly specified by the manufacturer prior to the further use of the LP gas grill.

LP Gas Cylinder

⚠ DANGER!

- **Read and follow all warnings on LP gas cylinder.**
- **If you see, smell, or hear the hiss of LP gas escaping from the cylinder:**
 - 1) **Evacuate all people from the grilling area.**
 - 2) **Do not attempt to correct the problem yourself.**
 - 3) **Call the local fire department.**

- The LP gas cylinder, for use with the Aussie LP gas grills, must meet the following requirements:
 - 1) 12" diameter x 18" tall, 20 lb maximum capacity
 - 2) Overfill Protection Device (OPD) safety feature (should be noted on cylinder)
 - 3) Must be constructed and marked in accordance with the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN\CSA-B339. (See collar for marking)
 - 4) Must have collar to protect LP cylinder valve.
- Never use an LP gas cylinder if it shows signs of: dents, gouges, bulges, fire damage, corrosion, leakage, excessive rust or other forms of visual external damage; it may be hazardous and should be checked by a liquid propane supplier.
- The LP gas cylinder should never be filled more than 80% of cylinder volume. (20 lb. maximum) Do not ask the propane supplier to over-fill the cylinder.

- If you obtain LP gas through a cylinder exchange dealer, make sure you are getting a safe and adequate O.P.D. cylinder. Use only a licensed LP gas cylinder dealer.
- Keep children away from LP gas cylinder at all times.
- Do not use, store, or transport the LP gas cylinder where it would be exposed to high temperatures. The relief valve may open which will allow a large amount of flammable gas to escape. Never leave an LP gas cylinder inside a vehicle which may become overheated by the sun.
- **WARNING! Never store an LP cylinder indoors.** 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 out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
- **WARNING! Never store a spare LP gas cylinder under or near the grill.** All spare and disconnected LP gas cylinders must have safety caps installed on the LP cylinder valve.

- LP gas is not natural gas. The conversion or attempted use of natural gas in an LP unit or LP gas in a natural gas unit is dangerous and will void your warranty.
- Never attempt to repair an LP gas cylinder valve yourself. See an authorized LP gas cylinder dealer for repairs.
- When transporting an LP gas cylinder, keep it secured in an upright position with cylinder valve turned to off

Connecting/ Disconnecting LP Gas Cylinder to Grill

- Do not operate the LP gas grill when the LP gas cylinder is not attached to the cart as shown in the Assembly Instructions.

⚠ WARNING!

- **Always check for gas leaks when you disconnect and reconnect the regulator to the LP gas cylinder, especially after a period of storage (for example, over winter).**
- **Check tubes that lead into the burner for any blockage from insects, spiders, or food grease before using.**
- **Check grill hoses for cracking, brittleness, holes, or leaks.**
- **Make sure there are no sharp bends in the hose or tubing.**
- **Make sure Regulator Hose does not contact hot metal surfaces.**

- Never connect or disconnect LP gas cylinder or fittings while grill is in use or is hot.
- When the LP gas cylinder is connected, the grill must be kept outside in a well-ventilated space. Turn off all of the grill control knobs and the LP cylinder valve when grill is not in use.
- Move gas hose as far away as possible from hot surfaces.

How to Connect your LP gas cylinder (See STEP 12 of Assembly Instructions for diagram)

- 1) Make sure all of the control panel knobs are turned to the "off" position and verify that the LP gas cylinder valve is closed by turning the handle on the LP gas cylinder valve clockwise until it stops.
- 2) Remove the protective cap from the LP cylinder gas nozzle.
- 3) Hold regulator in a straight line with LP cylinder gas nozzle so the connection does not cross thread.
- 4) Insert nipple into the LP cylinder nozzle opening.
- 5) Hand tighten coupling nut in a clockwise direction. Do not use tools.
- 6) Perform a Leak Test. (See STEP 13 of Assembly Instructions for Leak Test Instructions)

How to Disconnect your LP gas cylinder

- 1) Turn all control knobs to the "off" position and turn the handle on the LP gas cylinder clockwise until it stops.
- 2) Turn coupling nut on regulator in a counter-clockwise direction until regulator is released from threaded LP cylinder gas nozzle.
- 3) Place the protective cap over LP cylinder gas nozzle.

**BEFORE USING YOUR
LP GAS GRILL**

Selecting a Location

⚠ WARNING!

- **Do not use an LP gas grill indoors, on recreational vehicles, or on a boat.**

- This LP gas grill is for outdoor use only and should be placed on firm, level surface. The grill should be setup in an open area with good ventilation, away from high traffic areas and combustible materials.
- Combustible or flammable materials should never be used or stored within 36 inches of the back or sides of your LP gas grill.
- Locate your LP gas grill at least 10 feet away from your house or any building. Do not use the grill in a garage, breezeway, carport, porch, or under a surface that can catch fire.
- When moving or lifting your Aussie LP gas grill, its recommended that you grasp the cross supports under the side tables. Do not lift the grill with only the individual side table slats.
- When moving your gas grill, you should push the grill in front of you with the large wheels in the front.

Precautions

⚠ WARNING!

· **Carefully read the Important Safeguards section of this manual (pages 2 thru 4). Make sure you follow and understand all instructions and warnings. If you have any questions regarding these pages, call 1-800-251-7558 and**

- This installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1, or CAN/CGA-B149.2, Propane Installation Code.
- If an external electrical source is utilized, the outdoor cooking appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Codes, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.
- If any electric appliance or rotisserie is used with the LP gas grill, do not allow cords to touch or be near hot surfaces. Electric cords should be placed away from walkways to avoid a tripping hazard.
- Grill storage cover must be removed and placed at least 36 inches from the LP gas grill while in use. The grill cover is made of a flammable material. The grill must be completely cooled before putting the cover back on the grill.
- Never store a spare or disconnected LP gas cylinder under or near this LP gas grill.
- Inspect the hose and regulator assembly before each use. If the hose is cut or damaged or shows signs of excessive abrasion or wear, do not use the LP gas grill. Contact the manufacturer, as the hose must be replaced with an assembly specified by the manufacturer prior to the further use of the LP gas grill.
- Use only the hose and regulator assembly that is supplied with your LP gas grill.
- Use of this LP gas grill other than for the intended use, or alteration of the LP gas grill in any way may not be safe and will void any warranty.
- LP gas is not natural gas. The conversion or attempted use of natural gas in an LP unit is dangerous and will void your warranty.
- Never use an LP gas cylinder if it shows signs of: dents, gouges, bulges, fire damage, corrosion, leak age, excessive rust, or other forms of visual external damage; it may be hazardous and should be checked by a Liquefied Petroleum supplier. Do not use an LP cylinder with a damaged valve.

LeakTesting

▲ WARNING!

- Always perform a leak test before each use.
- Leak test must be performed in a well ventilated area.
- Never perform a leak test on a grill while in use or hot.
- If you detect a gas leak that cannot be corrected by using the leak test procedures below, do not use the LP gas grill.
- Never smoke or have an open flame near the grill during a leak test.

Supplies Needed for a Leak Test

Clean paint brush, water, and dishwashing liquid.

How to perform a leak test (See Step 13 of Assembly Instructions for leak test diagrams.)

▲ WARNING! Never use an open flame to test for gas leaks.

- 1) Mix one cup of water with one cup of dishwashing liquid.
- 2) Confirm that all control knobs on the control panel are in the "off" position.
- 3) Remove control knobs and the three retaining screws at the bottom of the control panel.
- 4) Remove front control panel cover.
- 5) Open the valve on LP gas cylinder (Turn the handle on the LP gas cylinder counter-clockwise)
- 6) Check for leaks by brushing the soap solution on all LP gas connections and fittings. (See STEP 13 of Assembly Instructions for diagram of the 7 locations) Make sure you generously brush the locations with the soap solution, completely surrounding the connections and fittings.
- 7) If "growing" bubbles appear on any of the connection points, then you have detected a gas leak. Immediately close the LP cylinder valve by turning the handle clockwise.
 - A) If leak appears at either end of hose and regulator assembly, retighten the connection at the leak, but do not overtighten. (Note: Only hand tighten at coupling nut) (See Step 12 of Assembly Instructions). Repeat Leak Test.
 - B) If the leak is coming from the LP gas cylinder, from the valves at the control knobs, or if the leak cannot be stopped, do not use the grill. Call Customer Service at 1-800-251-7558.
- 8) Always turn off LP cylinder valve after performing a leak test. (Turn handle clockwise)
- 9) If your LP gas grill has been in storage or has not been used for a period of time, the burners should be maintained. See Burner Maintenance in the Care and Maintenance section of this manual.

OPERATING THE LP GAS GRILL

▲ WARNING!

- Before proceeding, make certain that you understand the Important Safeguards on pages 2 thru 4 of this manual.
- Before lighting the LP gas grill, you must open the hood to prevent an explosion from gas build-up.
 - If your LP gas grill catches on fire:
 - If the fire is in the grill portion and you can safely reach the control knobs on the control panel, then turn them to the off position.
 - If the fire involves one of the hoses, and you can safely reach the LP cylinder valve, shut the valve off.
 - If the fire involves the cylinder, leave it alone, evacuate the area and call the fire department.
 - If there is any type of fire that threatens either personal safety or endangers property, call the fire department.
 - If you notice grease or other hot material dripping from the grill onto the valve, hose, or regulator, turn off the gas supply immediately. After the grill has cooled, determine the cause and correct it. After cleaning the valve and hose and regulator assembly, perform a leak test before continuing use. (See Step 13 of Assembly Instructions)
 - Do not operate an LP gas grill if you have knowledge of or suspect a gas leak.
 - Never allow children to operate or play near an LP gas grill. Do not leave grill unattended.
 - Always turn off the LP gas cylinder at the LP cylinder valve when not in use. Allow grill to cool before handling parts or cleaning.
 - Do not move an LP gas grill when in use or hot.
 - Never touch hot surfaces. Use heat resistant gloves, long-handled tongs, or cooking mitts at all times since the grill will become very hot. Open the hood carefully when cooking to avoid burns from the hot air and steam trapped inside.
 - Do not wear loose clothing (example: hanging shirt tails, clothing with frills, etc.) around a LP gas grill while in use or hot.
 - Never lean your body over the LP gas grill when lighting it or while it is in use or hot.
 - This LP gas grill is not designed to be used with more than 50% of the cooking area as a solid plate (griddle). Full coverage of plates will cause excessive heat and could damage the grill.

Preparation Before Cooking

- Wash the porcelain coated Cooking Grids (37) with a mixture of hot water and baking soda.
- Empty the foil pan and grease tray after each cooking session so excessive grease does not accumulate. **Failure to remove grease may result in grease**

dripping onto the cart and/or a grease fire in

Lighting the Grill Using the Integri-Spark Ignition System

⚠ WARNING!

- Open Hood before lighting the grill to prevent an explosion from gas build-up.
- Always inspect the gas hose and regulator assembly before each use. If the hose is cut, damaged, or shows signs of excessive abrasion or wear, do not use the LP gas grill. Contact the manufacturer, as the hose and regulator assembly must be replaced with an assembly specified by the manufacturer prior to further use of the LP gas grill.
- **Never use lighter fluids with your grill.**

- 3) From the "Off" position, push control knob in on the left burner and turn counter-clockwise until you feel resistance. Pause 4 seconds, then continue turning the control knob until a click is heard and the burner is lit.
- 4) Light the remaining burners by turning the control knob counter-clockwise. Your grill has a crossover ignition system that allows the burners to light successively off one another. **Confirm each burner is lit before lighting another burner.**
- 5) If any of the burners do not light, repeat Step 3. The burner should light within three or four attempts. If burner still does not light, try the next burners from left to right.

WARNING: If any or all burners fail to light after following Steps 3 & 4, turn all knobs to the "off" position and close the valve on the LP gas cylinder. Wait five minutes; then repeat all of the above lighting procedures.

Note: If the burners still fail to light, refer to the Troubleshooting page. The burner can be lit manually, see Manual Lighting of the Grill.

- 6) After ignition, preheat the grill by turning the control to "High" position for 3-5 minutes. The grill should be pre-heated before every cooking session. **The hood should be closed during preheating.**

WARNING: If a burner goes out during the cooking cycle, turn all knobs to the off position and close the valve on the LP cylinder. Open hood and wait five minutes before attempting to relight the grill.

Your Grill can be used in one of three different cooking modes:

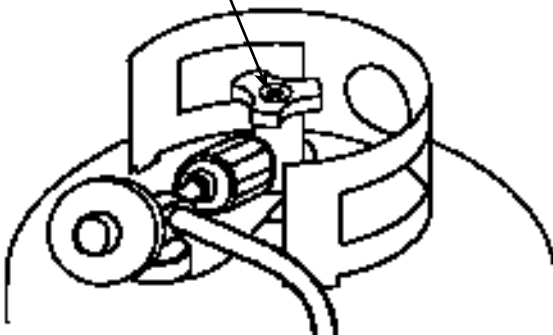
1. LP Gas only.
2. LP Gas with charcoal or wood chunks for flavor.
3. Charcoal Only.

COOKING MODE: LP GAS ONLY

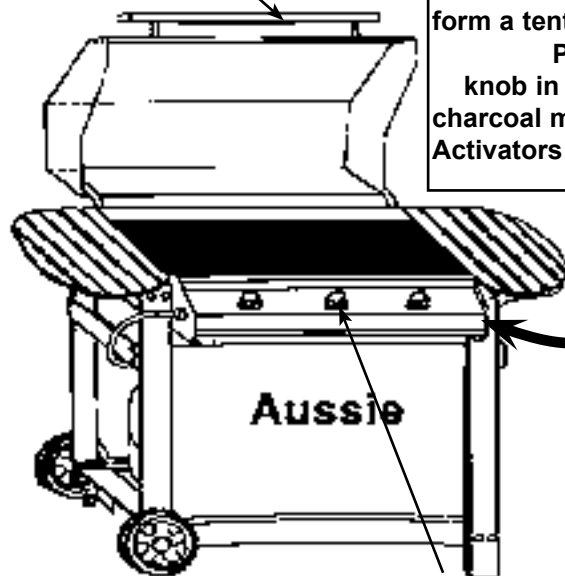
How to light your LP gas grill when planning to cook using only LP gas (See diagram below for illustrations).

- 1) Open Hood.
- 2) Important: Make sure control knobs are turned "off" first. Make sure the louver adjusting knob is pulled out for gas mode. Make sure cooking grids are installed. Open the LP gas cylinder

2. Turn LP cylinder handle counter-clockwise - "ON"



1. Open hood



Flavor Activator adjusting knob located behind this leg. Pull adjusting knob until it stops for gas mode. Flavor Activators will form a tent shape. Push adjusting knob in until it stops for charcoal mode. The Flavor Activators will form a more

3. Push in and turn control knob counter-clockwise until you feel resistance, wait 4 seconds then continue until a click is heard and the burner is lit.

COOKING MODE: LP GAS WITH WOOD CHUNKS FOR FLAVOR

How to light your LP Gas grill when planning to cook using primarily LP Gas and supplementing with wood chunks for flavor.

1. Soak desired quantity of wood chunks in water for a minimum of 30 minutes. Wood chunks should be placed along either the left or right side of the grill on top of the outermost louver. No more than four wood chunks should be used on each side (Charcoal briquettes can be substituted for wood chunks).
2. Open Hood.
3. MAKE SURE THE FLAVOR ACTIVATOR KNOB IS PUSHED OUT FOR GAS MODE.
4. Important: The LP gas cylinder valve must be opened first before turning the control knobs on the grill. Turn the handle on the LP cylinder valve counter-clockwise until it stops.
5. From the "Off" position, push control knob in on the left burner and turn counter-clockwise until you feel resistance. Pause 4 seconds, then continue turning the control knob until a click is heard and the burner is lit.

⚠ WARNING: If any or all burners fail to light after following Steps 3 & 4, turn all knobs to the "off" position and close the valve on the LP gas cylinder. Wait five minutes; then repeat all of the above lighting procedures.

6. Light the remaining burners from left to right by turning the control knob counter-clockwise. Your grill has a crossover ignition system that allows the burners to light successively off one another. Confirm each burner is lit before lighting another burner.
7. After ignition, burners should be burned at the high position for 3-5 minutes in order to preheat the grill. This process should be done every cooking session. When cooking with LP gas only, the hood should be closed during preheating. When using wood chunks, the hood should be OPEN during preburn.

⚠ WARNING: If a burner goes out during the cooking cycle, turn all knobs to the off position and close the valve on the LP cylinder. Open hood and wait five minutes before attempting to relight the grill.

⚠ WARNING: NEVER USE LIGHTER FLUIDS WITH THIS GRILL.

Wood Chunks placed along left or right side of grill.



COOKING MODE: CHARCOAL ONLY

How to light your grill when planning to cook using only charcoal:

1. Open Hood.
2. MAKE SURE THE FLAVOR ACTIVATOR ADJUSTING KNOB IS PUSHED IN FOR CHARCOAL MODE.
3. Remove cooking grids and place the desired amount of Charcoal evenly on top of the Louvers. Do not stack the charcoal briquettes.

⚠ Warning: For Bonza 3 use no more than 95 Charcoal briquettes (5 1/2 Lbs). For Bonza 4 use no more than 112 charcoal briquettes (6 3/4 Lbs). Standard size high quality hardwood charcoal (2 7/8 X 2 7/8 X 1/4) should be used. Charcoal briquettes made from maple, birch or elm woods will burn clean with very little smoke and without unpleasant odors.

Use an appropriate amount of charcoal for the desired cooking effect. Less charcoal for slower cooking and more charcoal for hotter cooking. Do not exceed the maximum amount of charcoal recommended above. The excess heat could damage your grill.

4. From the "Off" position, push control knob in on the left burner and turn counter-clockwise until you feel resistance. Pause 4 seconds, then continue turning the control knob until a click is heard and the burner is lit.

⚠ WARNING: If any or all burners fail to light after following Steps 3 & 4, turn all knobs to the "off" position and close the valve on the LP gas cylinder. Wait five minutes; then repeat all of the above lighting procedures.

5. Light the remaining burners from left to right by turning the control knob counter-clockwise. Your grill has a crossover ignition system that allows the burners to light successively off one another. Confirm each burner is lit before lighting another burner.
6. If any of the burners do not light, repeat Step 3. The burner should light within three or four attempts. If burner still does not light, try the next burners from left to right.
7. After ignition, pre burn the charcoal by turning the controls to "High" position for 10 minutes. After 10 minutes turn off the burners. The hood should remain open during preburn to allow excess heat and smoke to escape. Leaving the hood closed during the preburn can damage your grill.

Charcoal placed in grill.



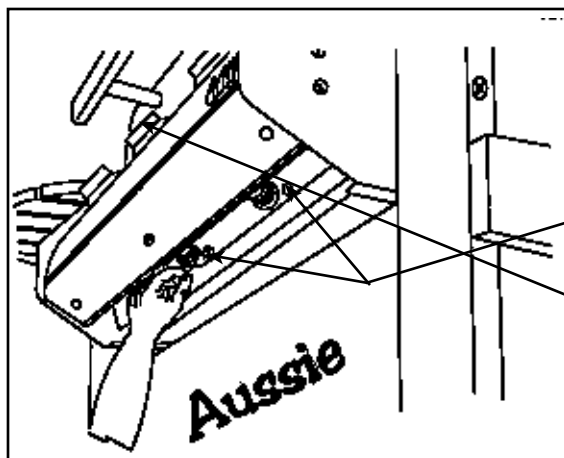
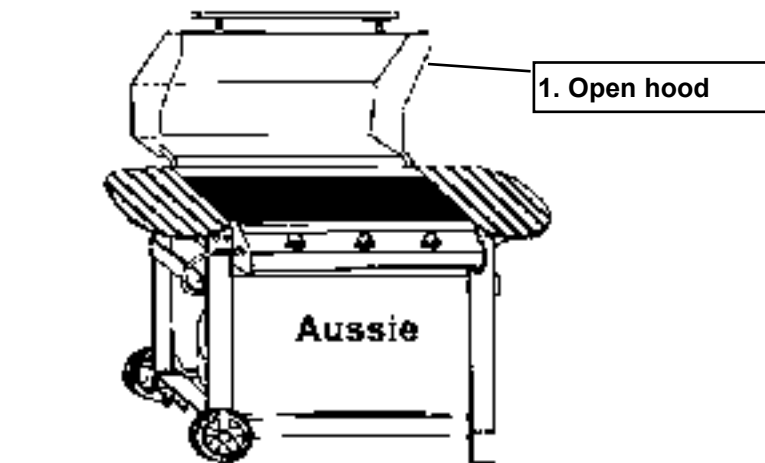
Manual Lighting of the Grill

⚠ WARNING!

- Open Hood before lighting the grill to prevent an explosion from gas build-up.
- Always inspect the gas hose and regulator assembly before each use. If the hose is cut, damaged, or showing signs of excessive abrasion or wear, do not use the LP gas grill. Contact the manufacturer, as the hose must be replaced with an assembly specified by the manufacturer prior to further use of the LP gas grill.

How to manually light your LP gas grill

- 1) Open Hood.
- 2) Important: The LP gas cylinder valve must be opened first before turning the control knobs on the grill. Turn the handle on the LP cylinder valve counter-clockwise until it stops.
- 3) Insert a lit match through one of the match-lighting holes underneath the front control panel on the grill. (See figure below).



3. Match lighting hole in left side of grill body - Insert a lit match through the match lighting hole.

4. Push in and turn control knob counter-clockwise to the "High" position. (Note a click may be heard)

- 4) Locate the control knob that corresponds to the match lighting hole that you are using. Push in and turn the control knob counter-clockwise until a click is heard.

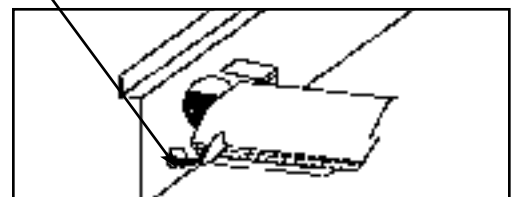
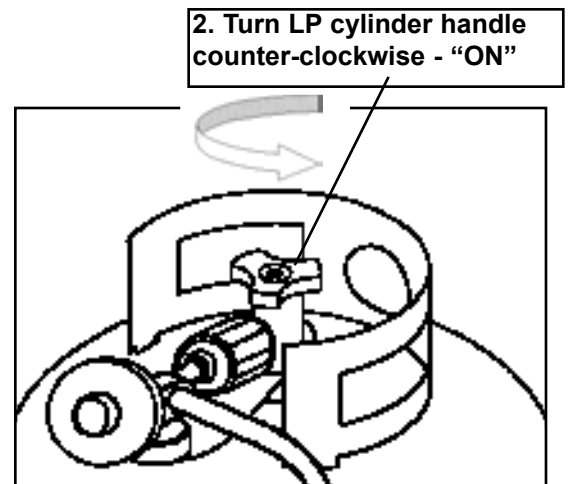
⚠ **WARNING:** If the burner fails to ignite after following the above procedure, turn all the knobs to the off position and close the valve on the LP cylinder. Wait five minutes and repeat all of the above manual lighting procedures. If the grill still fails to light, see the [Troubleshooting](#) page.

- 5) Light the remaining burners from left to right by turning the control knob counter-clockwise. Your grill has a crossover ignition system that allows the burners to light successively off one another. Confirm each burner is lit before lighting another burner.

- 6) After ignition, burners should be burned at the high position for 3-5 minutes in order to preheat the grill. This process should be done before every cooking session. **The hood should be closed during preheating when cooking with gas. The hood should be open during preburn when using charcoal or wood chunks.**

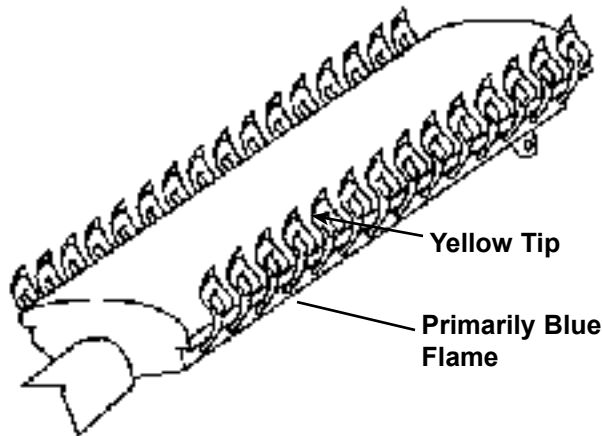


WARNING: If a burner goes out during the cooking cycle, turn all knobs to the off position and close the valve on the LP cylinder. Open hood and wait



Check Your Flame

Your burners have been preset by the manufacturer for optimal flame performance. A blue flame, possibly with a small yellow tip, is the result of the optimal air and LP gas mixture. (See diagram below)



The flame should be checked before the initial cooking session and periodically throughout the grilling season, especially after storing the grill over a long period of time. If the flame is significantly yellow in color, then you are not getting the appropriate amount of LP gas in the air /LP gas mixture. This could be a result of a blocked burner from grease drippings or from insects building a nest inside the burner or burner opening. You should follow the Burner Maintenance section of this manual for cleaning the burners.

Grill Cooking

The cast iron burners heat up the Flavor Activators underneath the cooking grid, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot Flavor Activators below and vaporize. The subsequent rising smoke bastes the food, as it travels upwards, giving it that unique barbecued flavor.

Roasting Hood Cooking

The Grill is equipped with a roasting hood giving the option of cooking with hood closed to form an 'oven' for roasting food, such as roasts of meat, whole chickens, etc. When the hood is closed, a large amount of heat is trapped inside the grill. Thus, it is **IMPORTANT** to make sure that all the burners are turned to the low position to prevent burning of the food. Burners should be turned off after preburn when cooking with charcoal. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. Use the temperature gauge to check the approximate temperature inside the grill.

End of Cooking Session

⚠ WARNING!

- Never leave your LP gas grill unattended during use or cleaning.

After each cooking session, close the hood and turn the grill burners to the "high" position and burn for five minutes. This procedure will burn off cooking residue, thus making cleaning easier.

Turn off Your LP Gas Grill

⚠ WARNING!

- The grill must be completely cooled before putting the Grill Storage Cover back on the grill.

How to turn off your LP gas grill

- 1) When you have finished using your grill, turn the grill Control Knobs clockwise to the "Off" position.
- 2) Turn off the gas at the LP cylinder valve by turning the handle clockwise completely until it stops.
- 3) Wait until the grill is cool before closing the grill's hood.
- 4) After the LP gas grill has cooled, put the Grill Cover on the grill.

⚠ WARNING! Never store an LP gas cylinder indoors (empty or filled). If storing the gas grill indoors, disconnect LP gas cylinder and store it outdoors out of reach of children.

CARE AND MAINTENANCE

⚠ WARNING!

- Always turn off the LP gas cylinder, at the LP cylinder valve, when not in use. Allow the grill to cool before handling parts or cleaning.
- Do not move an LP gas grill when in use or hot.
- Never touch hot surfaces. Use heat resistant gloves, long-handled tongs, or cooking mitts at all times since grill will become very hot.
- Do not wear loose clothing (for example: hanging shirt tails, clothing with frills, etc.) around a LP gas grill while in use or hot.
- Never lean your body over the LP gas grill when lighting it or while it is in use or hot.
- Never douse the grill with water when its surfaces are hot because it may cause grease to splatter or the porcelain cooking grids and hood to break.
- Empty charcoal and wood chunk ashes after each use.

CARE AND MAINTENANCE (Continued)

Regularly clean your LP gas grill between uses and especially after extended periods of storage. Ensure the grill and its components are cool before cleaning. In order to extend the life and maintain the condition of your grill, we strongly recommend that the unit be covered when stored outside for any length of time, especially during the winter months.

Porcelain coated Cooking Surfaces And Hood

Most residue on the Cooking Grids can be cleaned with a baking soda and water solution. For stubborn stains, use a non abrasive scouring powder. Do not use steel wool or other like cleaning products on the porcelain coated surfaces. This will scratch the porcelain coating causing foods to stick.

How to clean porcelain coated cast iron burners

- 1) Make sure the LP cylinder and Grill control knobs are turned off. (See Figure below)
- 2) Carefully remove Cooking Grids. Rotate the Flavor Activators open to access burners.
- 3) Remove the burners, by first removing cotter pin from each burner peg located at rear end of burner. (See Figure below)
- 4) Remove each burner from the grill.
- 5) Clean burners. Use a pipe cleaner to clear obstructions from the burner holes and inlet hole. A brass wire brush can be used to remove corrosion and food particles from the burner surfaces. (See Figure below) Verify that there are no insects or insect nests blocking the inlet hole.

Burner Maintenance

⚠ WARNING!

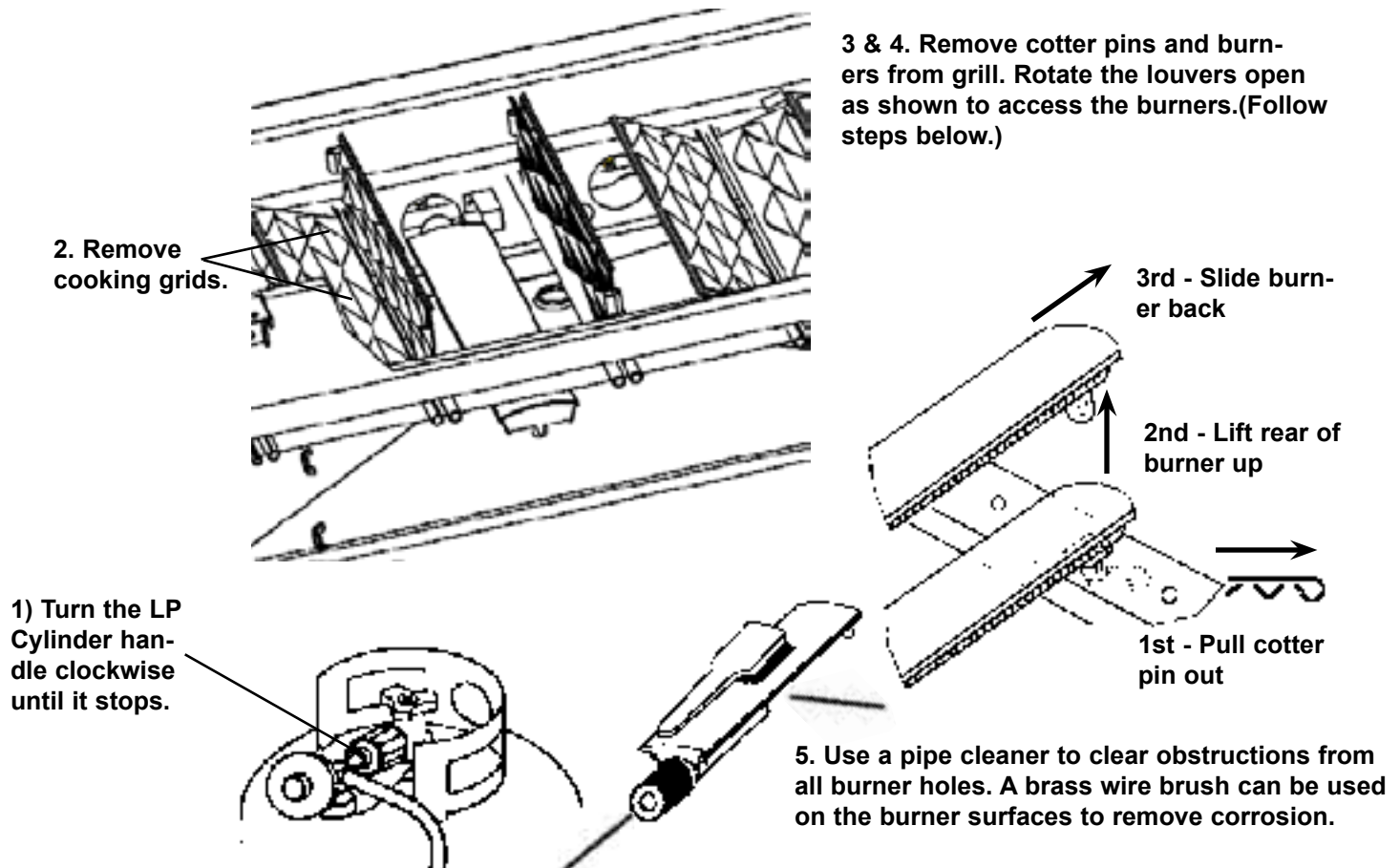
- Check the LP gas grill for gas leaks and burner obstructions before each use.
- Always turn off the LP gas cylinder at the LP cylinder valve when not in use. Allow grill to cool before handling parts or cleaning.

Burning off the residue after cooking will keep the burners clean, provided the burners are free from any blockage. The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes, the primary air inlet, or the neck of the cast iron burners. (See burner cleaning instructions below)

brush can be used to remove corrosion and food particles from the burner surfaces. (See Figure below) Verify that there are no insects or insect nests blocking the inlet hole.

Note: It is normal for surface rust to be present on the burners.

- 6) Once all burners are cleaned, place each burner back into grill and reinstall cotter pin. Note: When refitting the burners, be careful to check that they are positioned correctly. (Refer to Step 8 of Assembly Instructions for reinstallation)



Flavor Activators™

It is not necessary to remove and wash the Flavor Activators in order to keep them clean. Burning off the residue after each cooking should be sufficient. Heavy grease deposits can be cleaned with a baking soda and water solution.

Bottom Panel/ Grease Tray

⚠ WARNING!

- Always turn the LP gas cylinder valve "Off" when not in use. Allow grill to cool before handling parts or cleaning.
- Empty the foil pan and grease tray after each cooking session so excessive grease does not accumulate. Failure to remove grease may result in grease dripping onto the cart and/or a grease fire in the tray.
- Never light the LP gas grill without the foil pan and grease tray in place.

- Before each use, check your Bottom Panel, Grease Tray, and Foil Pan. If there is excessive grease buildup, clean and replace. Remove any charcoal and wood chunk ash before each use.
 - Make sure Bottom Panel, Grease Tray, & Foil Pan are in place before each grilling session.
- Failure to remove grease from the Foil Pan may result in grease dripping onto cart and/or a grease fire in tray.
- The Foil Pan can be cleaned or replaced with a standard size foil pan (apprx. 5-1/2" W. x 8-1/2" L. x 1-1/8" H.)

Cleaning the Grill Body

⚠ WARNING!

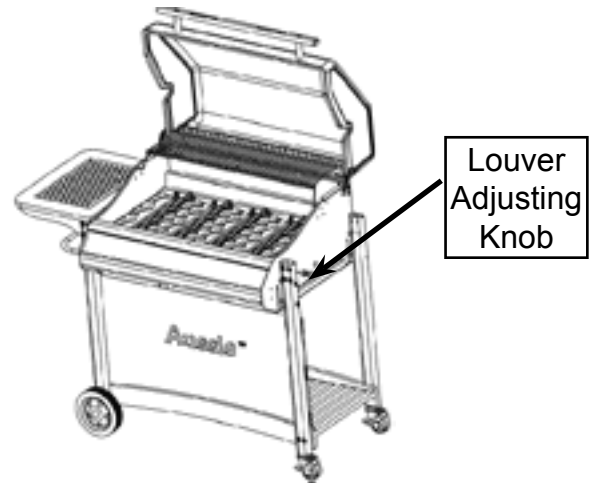
- Always turn off the LP gas cylinder at the LP cylinder valve when not in use. Allow grill to cool before handling parts or cleaning.

How to Clean the Grill Body

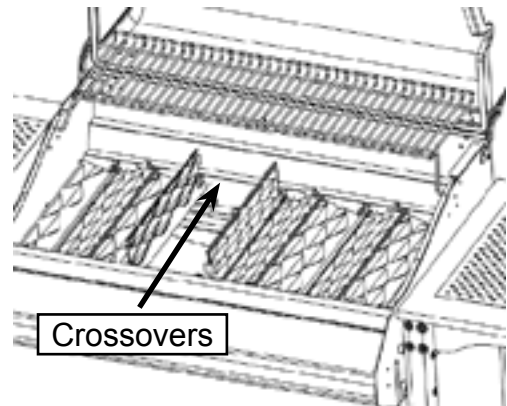
- 1) Remove cooking surfaces and burners before full cleaning.
- 2) Remove excess grease and/or fat from the grill body with a soft plastic or wooden scraper. Never use steel wool or other abrasive cleaning product on porcelain coated surfaces.
- 3) For further cleaning, use hot soapy water and a cloth, or nylon-bristled brush only. **Do not immerse the gas controls or manifold in water.**
- 4) When finished cleaning, replace burners and cooking surfaces according to Steps 8 and 10 in the Assembly Instructions.
- 5) Check burner operation after reassembly. Check louver operation after reassembly

Cleaning instructions for Charcoal and Wood chunk ash

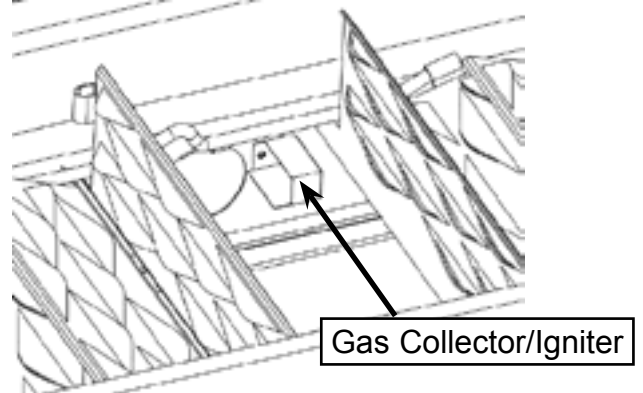
(Do not clean grill while hot).



1. Remove Cooking Grids
2. Actuate louver adjusting knob in and out repeatedly and brush the charcoal ashes off the louvers into the bottom of the grill.



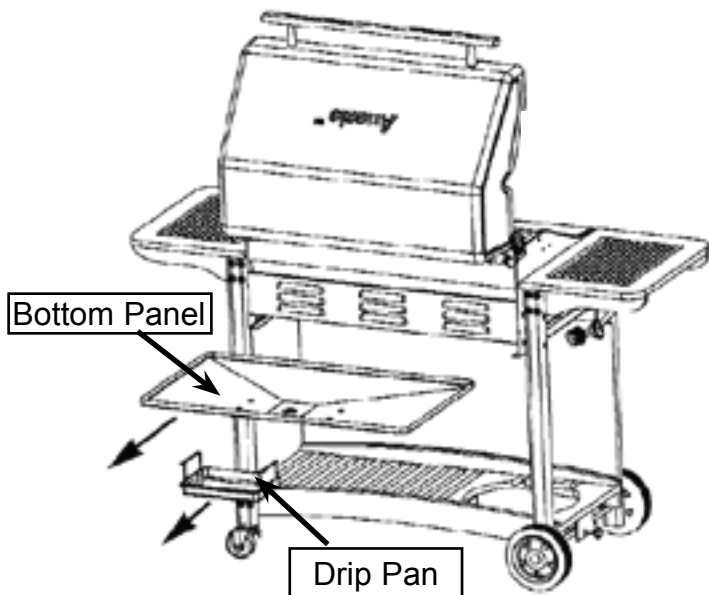
3. Remove the burners by removing the cotter pin and lifting the burners out of the grill.
4. Raise the louvers as shown and dust the ashes from the crossovers using a small brush.



5. With the louvers raised, brush the ashes from the gas collector/igniter. You will need to raise each pair of louvers and clean the ash from the grill. Note: The ashes can be brushed into the bottom of the grill for removal.

Cleaning instructions for Charcoal and Wood chunk ash(Continued)

6. Close the hood and remove the drip pan and bottom panel to dispose of ashes. The bottom panel can be removed by first removing the screw on each side of the grill. For easier cleaning of charcoal ashes the bottom panel can be lined with aluminum foil. Make sure all openings are left unobstructed and cut a hole for the grease to drip into the grease pan.



7. Reinstall drip pan and bottom panel.
8. Reinstall the burners and lower the louvers into position. Make sure the left louver rests on the right louver when rotated into position.
9. Push, then pull the louver adjusting knob to ensure the louvers function correctly.
10. Install cooking grids.
11. Position louvers in either gas or charcoal mode to prepare for next cooking session.

Caring for the Wood Cart

⚠ WARNING!

- Always turn off the LP gas cylinder at the LP cylinder valve when not in use. Allow grill to cool before handling parts or cleaning.
- Do not use aerosols or store flammable liquids or materials near this gas grill.
- Never apply polyurethane to the wood cart while grill is in use or hot. Allow polyurethane to completely dry before further use.

Your Cart is manufactured using a hardwood ideally suited to outdoor use. To maintain its condition and appearance, annual application of polyurethane is recommended.

- Follow all instructions and warnings listed on the polyurethane container.
- Always use a brush to apply the polyurethane, do not use a spray can.
- Do not apply polyurethane to the metal grill body.
- Using the Grill Storage Cover (50) will help maintain the appearance of your grill and protect the finish.

Preventive Maintenance

In addition to the above Care and Maintenance Instruction, periodically check and tighten all nuts, bolts, and screws.

Storage

⚠ WARNING!

- Never store an LP gas cylinder indoors (empty or filled). If storing the gas grill indoors, disconnect the LP gas cylinder and store it outdoors out of the reach of children.
 - Never leave an LP gas cylinder inside a vehicle which may become overheated by the sun.
 - Never store a spare or disconnected LP gas cylinder under or near the LP gas grill.
 - Always turn off the gas cylinder when not in use. Allow grill to cool before handling parts or cleaning.
 - Even though your LP gas cylinder may appear to be empty, gas may still be present and the cylinder should be transported and stored accordingly.
- Store your LP gas grill in a cool dry place .
 - Disconnect LP gas cylinder from grill and store outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Re-cap LP cylinder valve with the Safety Cap.
 - Remove burners and wrap with aluminum foil to prevent insects from entering the burner holes. Store wrapped burners on top of the cooking grids.
 - Before next use, remove aluminum foil and reinstall burners and grids according to Steps 8 and 10 of Assembly Instructions.
 - Check your LP gas grill for gas leaks, deterioration, proper assembly, and burner obstructions before using the

TROUBLESHOOTING

<u>Problem</u>	<u>Possible Cause</u>	<u>Solution</u>
Burners will not light using the igniter	Burners not assembled correctly	See Step 8 - Install Burners of the Assembly Instructions
	Not pausing long enough before clicking the control panel knob	When lighting the 1st (Leftmost) Burner, push-in and turn control panel knob counter-clockwise until you feel resistance with turning. Pause 4 seconds with knob still pushed in, then continue turning knob counter-clockwise until a click is heard
	No spark	Gas collector tab is bent (making too large or small of a gap between electrode and tab). By hand, bend gas collector tab back within a maximum of 3/16" gap to electrode. (See page 17 for illustration).
	LP gas cylinder is empty	Take LP gas cylinder to licensed LP gas supplier to be refilled
	Coupling nut is not fully connected to regulator	Tighten coupling nut by hand about one-half to three quarters additional turn. Do not use tools.
	Excess flow valve tripped in regulator	Turn control knobs to "off" position and turn LP gas cylinder handle clockwise until it stops. Wait five minutes. Relight LP gas grill.
	Obstructions in burners	Clean burners (See Burner Maintenance in Care and Maintenance section of this manual)
	Electrodes and burners are wet	Dry electrode with clean cloth
	Wire is loose or disconnected	Reconnect the wire
Wire is shorting (sparking between igniter and electrode)	Replace igniter wire/electrode assembly (Call the Customer Service Department)	
Burners will not light using a match	Burners not assembled correctly	See Step 8 - Install Burners page of the Assembly Instructions
	LP gas cylinder is empty	Take LP gas cylinder to licensed LP gas supplier to be refilled
	Excess flow valve tripped in regulator	Turn control knobs to "off" position and turn LP gas cylinder handle clockwise until it stops. Wait five minutes. Relight LP gas grill.
	Coupling nut is not fully connected to regulator	Tighten coupling nut by hand about one-half to three quarters additional turn. Do not use tools.
	Obstructions in burners	Clean burners (See Burner Maintenance in Care and Maintenance section of this manual)
Low flame or low heat	Gas in LP cylinder is low	Check LP gas cylinder. Refill if necessary.
	Excess flow valve tripped in regulator	Turn control knobs to "off" position and turn LP gas cylinder handle clockwise until it stops. Wait five minutes. Relight LP gas grill. If flame remains to be low, turn off gas at cylinder and grill. Disconnect the regulator from the LP gas cylinder. Reconnect the regulator to the LP gas cylinder. Perform a leak test. Relight grill. This will reset the excess flow valve.

TROUBLESHOOTING

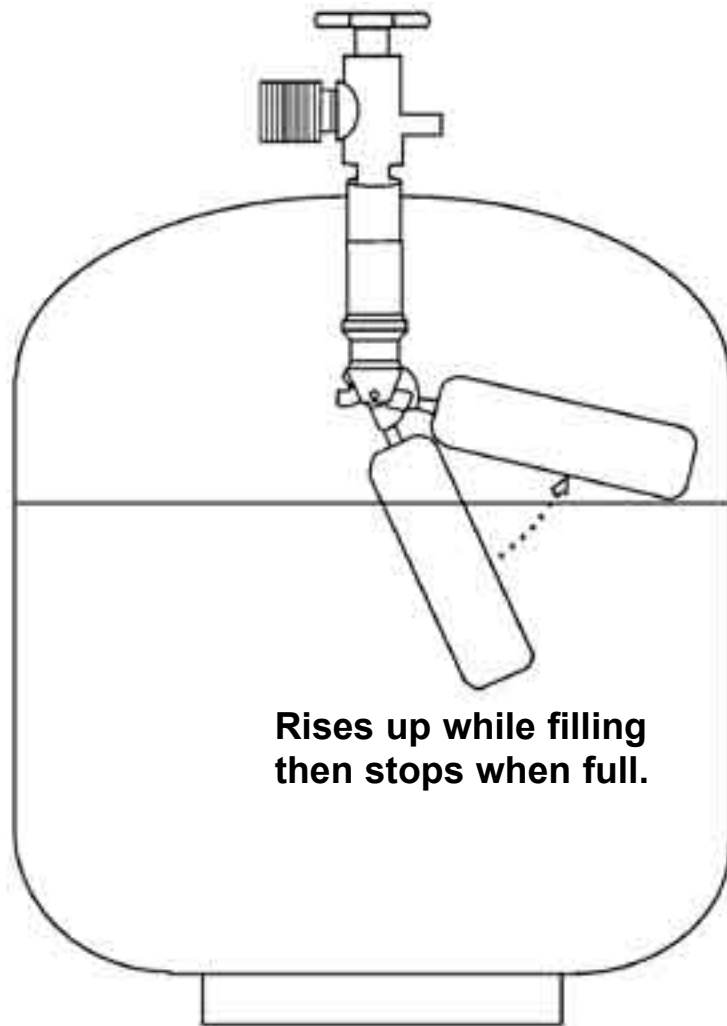
<u>Problem</u>	<u>Possible Cause</u>	<u>Solution</u>
Flames blow out	High or gusting winds	Turn front of grill to face wind or increase flame height.
	Gas in LP cylinder is low	Check LP gas cylinder. Refill if necessary.
	Excess flow valve tripped	See "Low flame" problem above
Flare up	Grease build up	Clean grill
	Excessive fat in meat	Trim fat from meat before grilling
Persistent grease fire	Grease trapped around burner system	Turn control knobs "off" and turn handle of LP cylinder clockwise until it stops. Open hood carefully and let fire burn out. After the grill cools, remove and clean all parts.
Unable to fill LP tank	Some dealers have older fill nozzles with worn threads.	The worn nozzles do not have enough "bite" to engage the valve. Try another licensed LP dealer or purchase a new tank with an OPD (Overfilling Prevention Device.)
Humming or whistling from the regulator	Outside temperature, humidity, barometric pressure, and the gas level within the tank may cause the rubber diaphragm inside the regulator to vibrate, making a humming or whistling sound.	Although this sound may be alarming, this is NOT dangerous as long as it is not accompanied by the smell of gas. Simply adjust the burner settings and usually the sound will subside. If the humming sound persists, a change in atmospheric conditions will eventually stop the vibration. Should you smell gas, do not use the grill and call Customer Service at 1-800-251-7558

If your problem is not resolved from the information provided above, please call Customer Service at 1-800-251-7558.

IMPORTANT NOTICE

The gas grill is setup to operate with a LP Gas Cylinder equipped with an OPD (Overfilling Prevention Device).

This is a secondary device to prevent the overfilling of your LP Gas cylinder. The proper methods for the filling of your LP Gas cylinder are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP Gas cylinder by weight or volume. Ask your filling station to read purging and filling instructions on the LP cylinder before attempting to fill.



WARNING! Do not exchange the LP Gas cylinder unless the exchange LP cylinder is equipped with an OPD. Otherwise you will lose the OPD (Overfilling Prevention Device) feature. If there is not an LP cylinder available for exchange equipped with an OPD, we recommend that you have your cylinder filled at an authorized LP gas dealer by a qualified attendant.

Meco Corporation
LIMITED WARRANTY

This product is warranted to the original consumer purchaser against defects in material and workmanship under normal outdoor household use and correct assembly (if assembled by the consumer-purchaser). Cast iron burners and porcelain grids are warranted for a period of five (5) years from the date of purchase. All other parts are warranted for a period of one (1) year from the date of purchase. Meco Corporation DOES NOT warrant in any way the propane cylinder (see label on cylinder for cylinder manufacturer's warranty.) The LP 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, call the cylinder manufacturer's customer service center. The phone number is on the cylinder. If the cylinder manufacturer has not resolved the issue to your satisfaction, then call Meco Corporation at the customer service number listed below.

Meco Corporation may require reasonable proof of purchase and we suggest you keep your receipt. Damages caused by commercial or institutional use, accidental or intentional damage, repairs made or attempted by unauthorized persons, or misuse are not covered by this warranty. If defective, the part or product will be repaired or replaced at the option of Meco Corporation without charge.

This warranty does not include the cost of any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, damage incurred through commercial use, or failure to perform normal and routine maintenance. LIABILITY FOR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGES ARE EXPRESSLY EXCLUDED BY THIS WARRANTY. ANY APPLICABLE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS ARE LIMITED IN DURATION TO THE PERIOD COVERAGE OF THIS EXPRESS WRITTEN LIMITED WARRANTY. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornados, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this limited warranty.

No returns will be accepted without prior authorization from Meco Corporation. Authorization for return may be obtained by calling 1-800-251-7558. Handling and transportation costs for returning the product are not covered by this warranty and will be paid for by the purchaser. Please send your correspondence to:

Meco Corporation
1500 Industrial Road
Greeneville, TN 37745

For reference and correspondence, record your Serial number here.
(See nameplate on side of grill.)

Serial No. _____
Please use this number in registering your warranty and any correspondence with Meco Corporation.

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