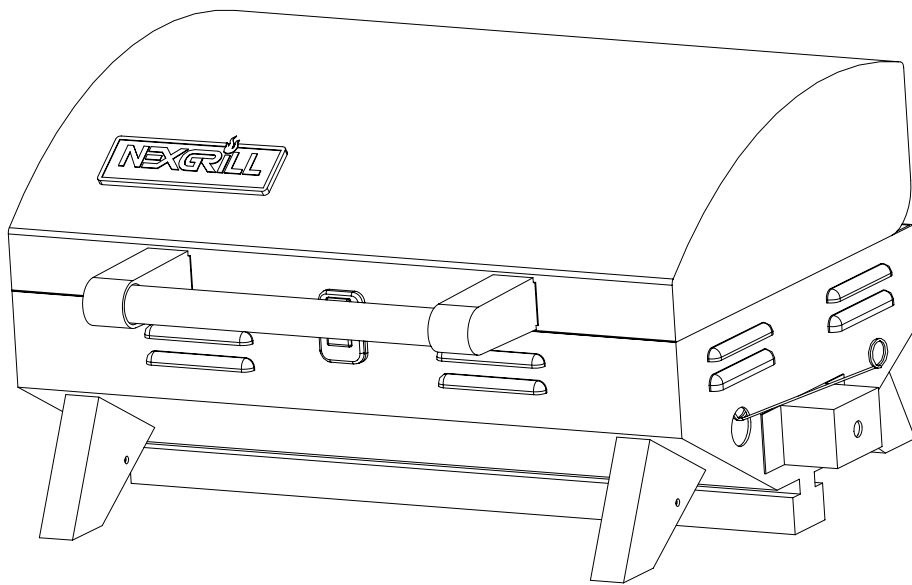




## ASSEMBLY & OPERATING INSTRUCTIONS FOR OUTDOOR GAS GRILL



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**FOR MODEL 720-0001-R OUTDOOR GRILL**

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# Safety Instructions

READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR GRILL IS PROPERLY INSTALLED, ASSEMBLED AND MAINTAINED. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE. IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CALL OUR SERVICE CENTER AT 1-800-913-8999, MONDAY THROUGH FRIDAY 8:00AM-5:00PM, PACIFIC COAST TIME.

**NOTE TO INSTALLER:**

LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

**NOTE TO THE CONSUMER:**

RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

THIS OUTDOOR COOKING GAS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

**DANGER!**

**If you smell gas:**

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open lid.**
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

**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. When cooking with oil/grease, do not allow the oil/grease to exceed 350 F (176.5C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.**
- 3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

# Safety Instructions

Read carefully before assembling and operating your gas grill.

## INSTALLATION

This gas grill must be installed in accordance with the local codes or, if in an area without local codes, with the latest edition of the National Fuel Gas Code ANSI Z223.1. In Canada, installation must conform to the standard CAN/CGA 1-b149.1 and/or .2 (Installation Code for Gas Burning Appliances and Equipment) and any local codes.

## THE LOCATION FOR YOUR GRILL

Do not use your gas grill in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used outdoor only, at least 21" from the back and side to any combustible surface. The grill should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the grill housing.

This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

## DANGER !

**If you smell gas:**

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open lid.**
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

## FOR YOUR SAFETY

**Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

**Do not store empty or full spare gas cylinders under or near this or any other appliance.**

**Keep the fuel hose and any electrical cord away from hot surfaces. Protect fuel hose from dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. Replace hose, if necessary.**

**Never test for gas leaks with a lighted match or open flame. Never light grill with lid closed.**

**Never lean over cooking surface while lighting grill. Use barbecue tools with wood handles and good quality insulated oven mitts when operating the grill.**

## The Fuel System

Gas grills are used safely by millions of people when following simple safety precautions.

The items in the fuel system are designed for operation with the Beefmaster Explorer grill. They must not be replaced with any other brand. (See parts list for replacement items.)

**GAS BURNER:** The gas burner is constructed of tubular stainless steel and should not require maintenance other than inspection for insects/nests inside the air intake slots.

**BURNER VALVE/REGULATOR:** The burner control is actually a regulator/valve assembly. The regulator attaches directly to the end of the burner, which extends out of the right end of the grill body, a 1-pound propane cylinder threads into the regulator. The burner control operates in the following positions indicated by the pointer at the top of the regulator as installed on the grill:

OFF – This stops the flow of gas to the burner.

PUSH TO TURN ON – You must push “IN” on the knob to release the knob from the locked “OFF” position.

HIGH – This position provides the highest gas flow and hottest cooking temperatures.

MED – This position provides cooking temperatures between HIGH and LOW.

LOW – This position provides the lowest cooking temperatures.

ONLY A FACTORY SUPPLIED GAS VALVE/REGULATOR SHOULD BE USED. See parts list for replacement items.

### LP GAS REGULATOR CAUTION

The gas pressure regulator provided with this appliance must be used. This regulator is equipped with the required orifice and is set for the required outlet pressure for this appliance. This combination of orifice size and pressure regulation specifications provides the cooking performance intended by Beefmaster Explorer. Substitution of regulator by any other device or any other manufacturer is dangerous and could result in serious injury.

### LP GAS REGULATOR

The gas pressure regulator is shipped loose and must be installed prior to operating your grill. This is a “slip-fit” requiring no tools. See assembly instructions for proper installation. The regulator may be removed from grill after use. Turn the regulator control knob to the “OFF” position; disconnect the LP cylinder and allow the grill to cool for at least 30 minutes prior to removing regulator.

Care should be taken to store the regulator in a clean, secure location when the grill is not in use. The threaded cylinder connection area should be kept clean and free of dust, dirt, sand or any foreign materials. Clean both the regulator and LP cylinder threaded areas prior to connecting cylinder to regulator.

**PROPANE FUEL:** Warning – propane is a flammable gas. Improper handling may result in an explosion and/or fire and serious accident or injury. Your grill is designed to operate with propane (LP) gas only and is equipped with the proper orifice for propane gas.

Caution: Do not connect this grill with any gas supply other than propane. Propane gas is heavier than air and settles in lower areas. Make certain adequate ventilation is available when using your grill. The gas cylinder may be stored outside in a well ventilated area out of the reach of children when the grill is not in use.

**LP GAS CYLINDER:** This grill is designed and intended to be used with a disposable propane cylinder with a nominal fuel weight of 1lb. Such a cylinder is approximately 4” in diameter and 7” long. The Beefmaster Explorer does not include an LP gas cylinder. This must be purchased separately and be supplied at most hardware stores. The cylinder used must be constructed in accordance with the specifications for LP cylinders of the U.S. Department of Transportation (DOT) DOT-39 NRC232/290 M1110.

The LP gas cylinder shall be used only outdoors in a well-ventilated space and not in a building, garage, or any other enclosed area. The Beefmaster Explorer may be stored indoors if the LP gas cylinder is removed and stored outdoors.

The LP gas cylinder (not included) is threaded for connection directly to the gas regulator supplied with this appliance.

The LP gas cylinder is provided with a threaded connection for accessory directly to the gas regulator supplied with this appliance. Care should be taken when threading the cylinder to the regulator to engage threads correctly to achieve the proper and intended connection. When disconnecting or connecting the gas cylinder, be careful that the regulator does not strike the grill, the ground, or any other surfaces. Replace the protective cap over the threaded cylinder connection when removed from grill. If any difficulty at all occurs when connecting or disconnecting the cylinder to the regulator assembly, contact your local gas supplier for assistance.

When re-connecting the LP gas cylinder to the regulator, be sure to hand-tighten until snug. This connection should be inspected for damage and leak tested after re-connection.

The threaded cylinder connection should be kept clean and free of dust, dirt, sand or any foreign materials. Clean both regulator and LP cylinder threaded areas prior to connecting cylinder with regulator.

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

#### **COOKING TEMPERATURE SETTINGS**

HIGH – Approximately 450 degrees F

MED – Approximately 400 degrees F

LOW – Approximately 350 degrees F

NOTE: A disposable 1lb. cylinder “NEAR EMPTY” can significantly reduce or will significantly reduce internal pressure and may affect the regulator’s capability to accurately control gas flow. This may cause somewhat hotter-than-normal cooking temperatures during the final few minutes of cylinder use as it reaches “empty.”

NOTE: A disposable 1lb. cylinder will provide approximately 4-6 hours of cooking time with the Beefmaster Explorer grill.

# Assembly Instructions

**PLEASE READ THE INSTRUCTION CAREFULLY AND FOLLOW STEP BY STEP. Your Beefmaster Explorer grill is pre-assembled. The only part that you need to assemble is to connect gas regulator into your grill.**

1. Locate the gas regulator. Grasp the regulator with the knob facing directly up. Line up the collar on the regulator with the open end of the burner tube.



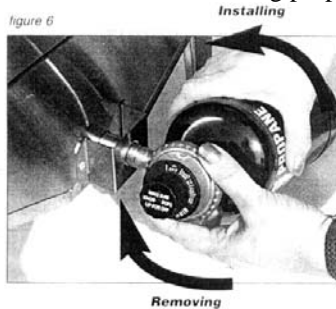
2. Screw the regulator into open end of burner.



3. Once the regulator is in as far as it will go. Turn it so knob is facing to the front of the grill.

Note: Always make sure the regulator is secured in the fully lock-in position before attaching propane cylinder.

4. Be sure gas control knob is in the off position. Refer to the figure below. Check to make sure threaded areas on cylinder and regulator are clean. Thread propane cylinder to engage threads correctly to achieve proper connection. Removing propane cylinder. Refer to the figure below. Unthread cylinder from regulator as shown.



## Lighting Instructions

1. Make sure the regulator is properly secured into the burner end.
2. Make sure the propane cylinder is tightly threaded into the regulator-hand-tighten only.
3. Open lid.
4. Locate lighting access hole on right side of the panel.
5. Insert match or lighter through access hole next to the burner tube. Keep flame next to burner.
6. Push gas burner control knob "IN" and turn counter-clockwise to "Lighting Position"
7. If ignition does not occur in 3-5 seconds, turn burner off. Wait 5 minutes and repeat the lighting procedure.

Note: If the burner should go out for any reason, turn control knob to "Off" position. Wait 5 minutes before attempting to re-light.

If the grill fails to light after the second attempt, check with your local dealer for assistance.

With the burner lit, gently close lid and allow grill to warm up for 20-30 minutes prior to use.

**Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service.**



Typical flame pattern and proper flame height.

### TURNING GRILL OFF

1. Open lid.
2. Turn regulator control knob to "OFF".
3. Caution: Do not attempt to re-light without following all lighting instructions.
4. Allow grill body to cool at least 30 minutes before attempting to move or transport.



To adjust for proper flame, use a Philips screw driver to loosen screw. Turn clockwise to close the air shutter, and counterclockwise to open. After adjusting, tighten screw to fix air shutter.



## Care & Maintenance

There is very little care and maintenance needed. The Beefmaster Explorer is designed and made of materials that will last many years with normal use. Following these instructions will improve the longevity and quality of cooking. To ensure safe operation of your grill, the area of cooking should always be kept free of combustible materials of any type, such as gasoline or other flammable vapors or liquids.

1. Outside of body – This is stainless steel. It can be cleaned easily with warm soapy water or any stainless steel cleaner.
2. Grid and drip pan – The grid is made of high quality stainless steel. The grid should be brushed with a brass or stainless steel brush immediately after removing food, while grill is still warm. The drip pan is also stainless steel and can be cleaned with a flat scraper such as a putty knife. Caution: The drip pan must be kept clean and free of heavy buildup for grill to perform properly and to eliminate flare-ups. Drip pan should not be washed completely clean.
3. Inside grill – Use warm soapy water to clean this area. Do not allow grease to build up.
4. Drain pipe – Drain pipe must be kept clear of grease and food particles to allow grease to drain properly from drip pan. This must be done to maintain proper operation of your grill.
5. General – This grill, like all equipment, will look better and last longer if kept out of weather when not in use. Caution: Do not store propane cylinders in enclosed spaces. When using a cover or moving the grill, always wait until the grill has cooled for at least 30 minutes.

Check to be sure all openings into grill body are free of blockages or debris. Make sure there are no objects or materials blocking the flow of combustion or ventilation. Make sure the stacks are in the up position when using the grill.

When grill is not in use, turn regulator knob to off, remove propane cylinder from regulator and remove regulator from burner.

For outdoor use only, if stored indoors, detach cylinder and leave it outdoors.

Cylinders must be stored out of reach of children.

Check burner air inlet openings (behind inlet guard on right end of body) for insect nests or blockages. Make sure the slots in burner tube are open.

### Important

First-time use. It is important that the grill be lit and allowed to operate at least 30 minutes before any food is placed on the grill grid. Some smoke may appear during the initial operation of the grill. This is normal. These are the preservatives used during manufacturing. After initial heating, grill is ready for use. After burning off the grill, spray the cooking grid, drip pan and inside of the lid, so food does not stick to the grid and the inside is easier to clean.

**THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.**

### MOVING INSTRUCTIONS

Caution: Never move the grill with burner lit!

Transporting grill: Make sure gas control is off. Disconnect propane cylinder from regulator. Remove regulator from grill. Be sure grill has completely cooled (for at least 30 minutes.) Close lid and secure latch. Place stacks in down position if necessary. Carry grill by handle between stacks.

Note: It is best to leave the grease pan in place attached to the bottom of the grill – some grease may continue to drip from drainpipe during transport.

Setting up for use: Find a flat surface. Grill must be on a level surface to operate properly.

# Cooking Instructions

1. Allow grill to warm up with lid closed for 20-30 minutes prior to cooking.
2. This Beefmaster Explorer model is equipped with an adjustable HIGH/MED/LOW burner control. This allows for complete flexibility in cooking temperatures.  
HIGH setting has a cooking temperature of approximately 450 degrees F.  
MED is approximately 400 degrees F.  
LOW is approximately 350 degrees F.
3. The cooking times we suggest are only that – suggestions. You may want to vary the times as you become used to your grill.
4. You may cook on the grill in any weather. If the temperature is extremely cold or hot, it will slightly decrease or increase your cooking times. Keep grill out of reach of excessive winds when operating, as it may increase cooking times.

## GRILLING

1. Steak – T-bone, 1” thick, medium: grill 10 minutes on each side at MED setting.
2. Chicken – Quarters, average size fryer: Cook skin side up for 30 minutes and skin side down for 30 minutes at MED setting. Check for doneness. If chicken is completely done, only then dip or brush on the sauce or your choice. Put back on grill for approximately 10 minutes longer. Note: You may want to repeat this process one or two more times.
3. Pork ribs and chops, ¾” thick: grill 10-20 minutes on each side, MED setting. When done, drip or brush on sauce. Put back on grill for 5-10 minutes. Repeat if desired.

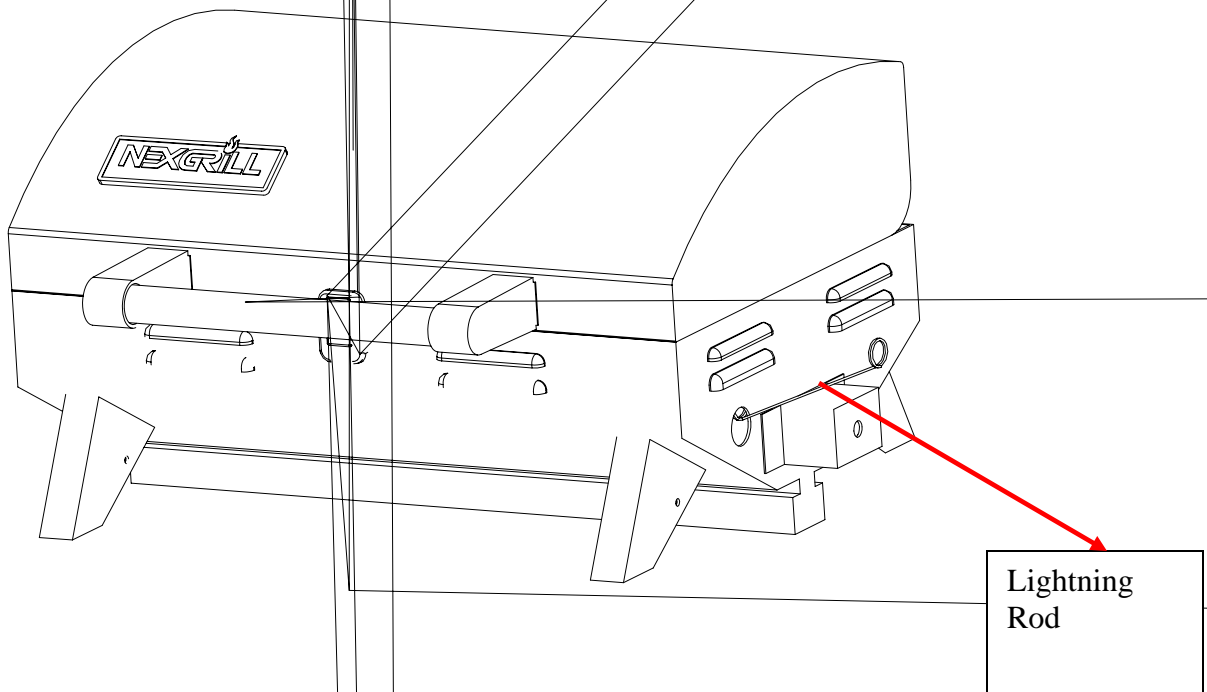
## GRILLING INSTRUCTIONS

- Fish grilling: Allow grill to warm up for 15 minutes. Place fish on grill and season to taste. Allow 20-30 minutes total grilling time, turning at half the grilling time if desired (turning is not necessary).
- Chicken halves or quarters: Place on grill for 60 minutes. Turn at 30 minutes if desired.
- Steak ¾” – 1” thick: Allow grill to warm for 15 minutes, **and then place steaks on grill**. Allow 6-10 minutes per side. **Ten minutes on each side will produce medium-well to well-done steaks.**
- Hamburger: Same as steak.
- Ribs: Allow grill to warm up for 15 minutes, place ribs on grill. Allow 40-60 minutes grilling time. Turn at half the grilling time if desired (not necessary). Baste or dip in sauce at any time.
- Whole chicken: Allow grill to warm up. Season chicken with seasoning mix. Grill for 1-1/2 hours.
- Turkey breast: Allow grill to warm up. Grill 10 minutes per pound, or until internal temperature reaches 170 degrees F.

## Lightning Rod Assembly Instructions

**PLEASE READ THE INSTRUCTION CAREFULLY AND FOLLOW STEP BY STEP.**

1. Please locate the lightning rod located on the right side of your table top grill.  
Please see the following figure.



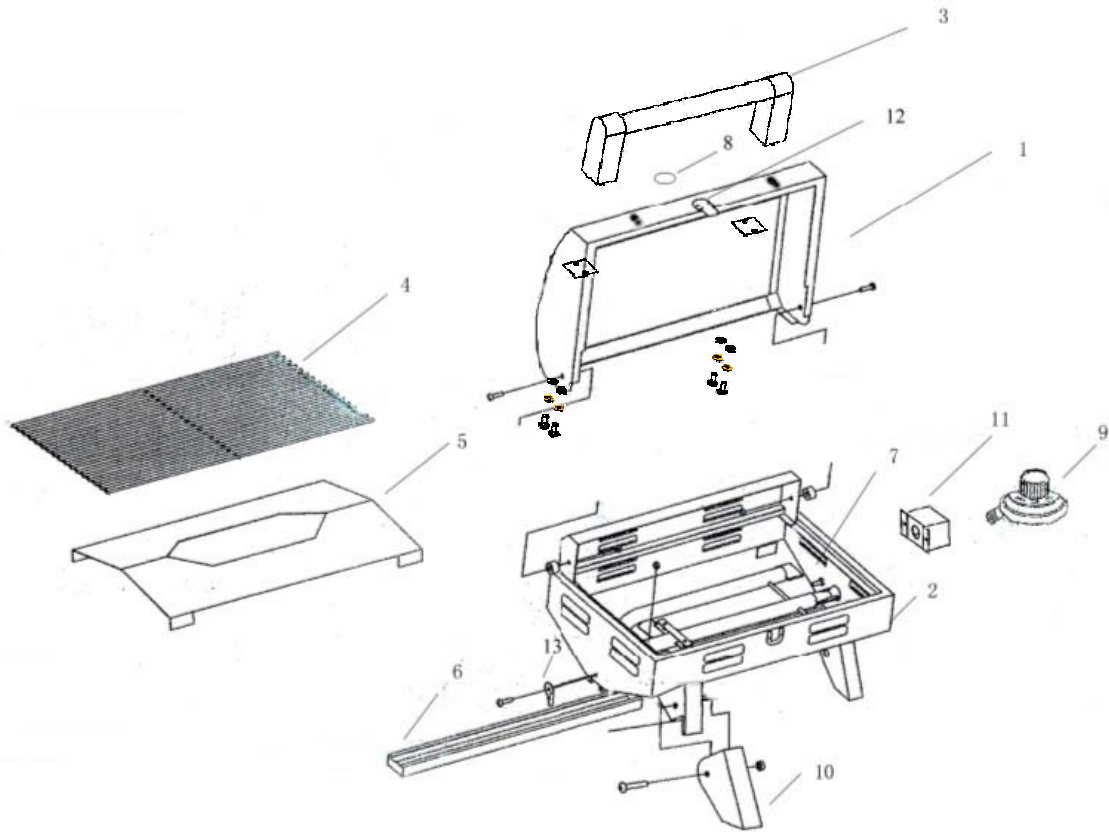
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# ILLUSTRATED PARTS BREAKDOWN

## MODEL 720-0001-R TABLE-TOP GRILL



## MODEL 720-0001-R-LP PARTS LIST

REF#	DESCRIPTION	Q'TY
1	Lid, Front	1 SET
2	Bowl Assembly	1 SET
3	Handle Assembly	1 SET
4	Cooking Grid	1PC
5	Flame tamer	1 PC
6	Grease Tray	1PC
7	Burner	1 PC
8	Name Plate	1 PC
9	Regulator LP	1 SET
10	Foldable Leg	4 SET
11	Gas Collector Box	1PC
12	Latch	1SET
13	Grease Tray Stopper	1PC

## **TROUBLE SHOOTING**

### **SPIDER AND INSECT WARNING!!!**

Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur, thereby damaging the grill and making it unsafe to operate.

### **WHEN TO LOOK FOR SPIDERS**

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

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

### **BEFORE CALLING FOR SERVICE**

If the grill does not function properly, use the following checklist before contacting your dealer for service.

## **CHECK LIST**

### **PROBLEMS**

Grill won't light when the control knob is turned to on.

Burner flame is yellow or orange, in conjunction with the odor of gas.

Low heat with knob in "HI" position.

### **WHAT TO DO**

Check to see if the tank is empty.

Check burner ports for any blockage. Use soft wire brush to clear plugged ports.

Check the gas orifice on the malfunctioning burner for an obstruction. If orifice is blocked, Clean it with a needle or a thin wire. NEVER USE A WOODEN PICK.

Call our customer service line 1-800-913-8999.

Is the fuel hose bent or kinked?

Is the grill in a dusty area?

Is there adequate gas supply available?

If it is only one burner that appears low, does the orifice or burner need cleaning?

Is the gas supply, or gas pressure low?

Is the grill being preheated for 15 minutes?

**LIMITED WARRANTY  
MODEL 720-0001-R  
STAINLESS STEEL OUTDOOR GAS GRILL**

*Nexgrill Industries, Inc.* warrants to the original consumer purchaser of each Outdoor Gas Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications.

<b><u>Component</u></b>	<b><u>Warranty Period:</u></b>
Burners:	3 Years
Stainless Steel Flame Tamer:	2 Years
Stainless Steel Cooking Grids:	3 Years
Regulator	1 Year
All Stainless Steel Parts	3 Years

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Nexgrill Industries, Inc under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, discoloration of the stainless steel parts, or damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

**Warranty claim procedure:** If you require service or parts for your grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 7 AM to 6 PM PST Monday to Friday, 8 AM to 12 PM PST on Saturday. Our number is 1-800-913-8999 and our FAX number is 1-800-598-8829. Please direct all correspondence to: Nexgrill Industries, Inc. 280 Machlin Court City of Industry, CA 91789 ATTN: Warranty Service Center.

Product repair as provided under this warranty is your exclusive remedy. Nexgrill Industries, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

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