

Aussie[®] by Meco[®]



LP Gas Grill Assembly and Use Manual



Bonza 3 Elite



Bonza 4 Elite



Bonza 6 Elite

FOR OUTDOOR HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.

For Customer Service, call 1-800-251-7558 or visit our web site at www.aussiegrill.com

WARNING

- Failure to follow these instructions could result in fire or explosion which could cause death, serious personal injury, or property damage.
- Read and follow instructions carefully before assembly or use.
- **Do not** use this product for any other purpose than which it is intended.
- These instructions must be kept with the user. **SAVE THESE INSTRUCTIONS.**

DANGER

If you smell gas:

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

WARNING

1. Do not store or use gasoline or other flammable 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.

— NOTICE —

MECO CORPORATION STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE 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.

1-(800)-251-7558
8 am - 5 pm E.S.T Mon. - Fri.
1-(423)-639-1171 (TELEPHONE)
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www.aussiegrill.com

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! DANGER



CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

Never use this appliance in an enclosed space, such as a camper, tent, car or home.

ASSEMBLY INSTRUCTIONS

! WARNING

To reduce the risk of serious bodily injury or death:

- The use of alcohol, prescription or non-prescription drugs could impair the consumer's ability to properly assemble or safely operate this appliance.
- Do not connect LP cylinders until assembly is complete.

PREPARATION FOR ASSEMBLY: Remove Grill and all the packaging from carton and place on floor. Make sure there are no loose parts. **Note: Before using your grill, read the instructions and your manual.** For easier set-up and assembly, follow instructions of each step in the order they are written as you look at the diagrams. If accessories mentioned in certain assembly steps do not come with your model, skip that step and proceed to the next step that applies to your model.

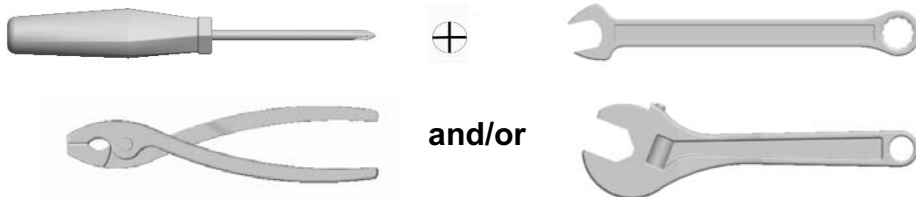
ASSEMBLY INSTRUCTIONS

⚠ CAUTION

To reduce the risk of injuries:

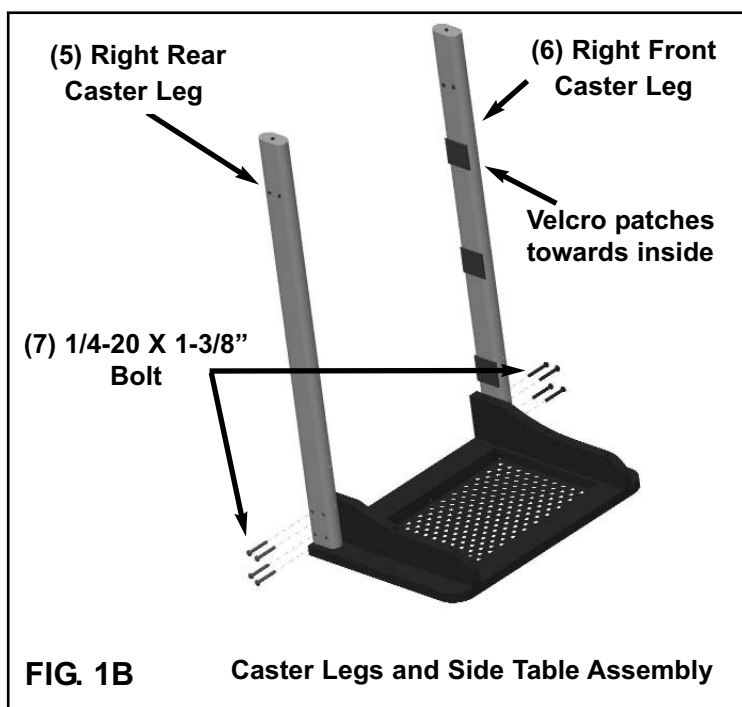
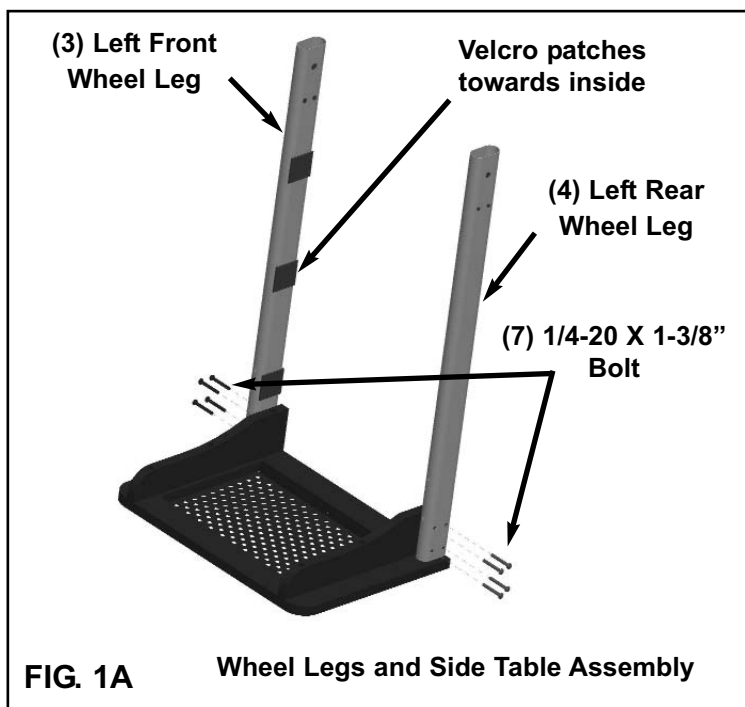
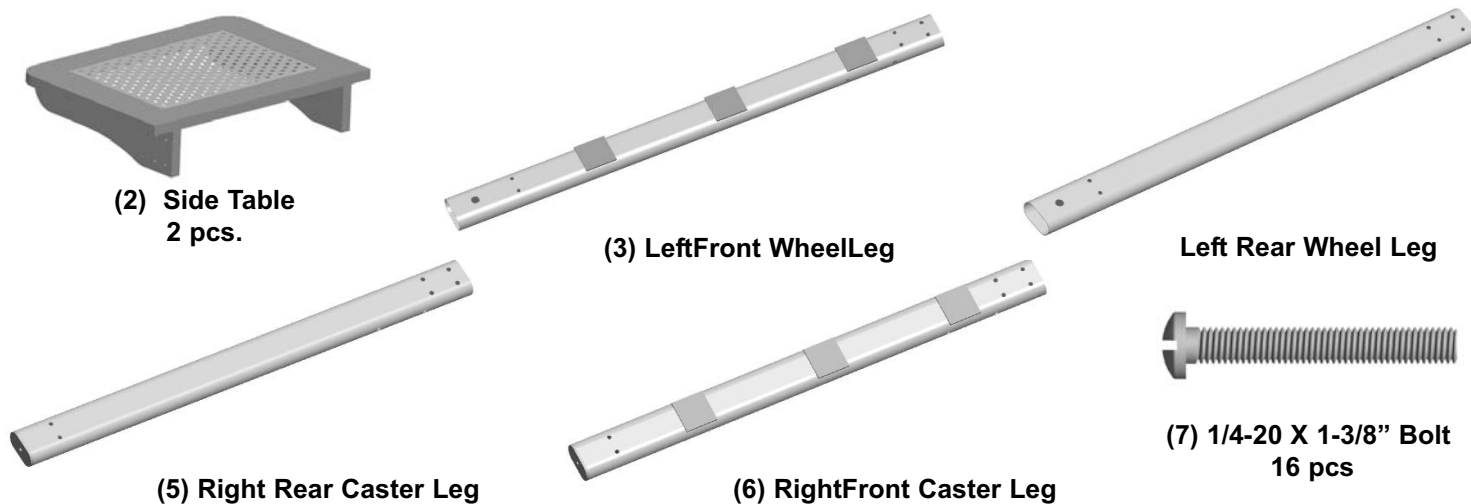
- Wear protective gloves when handling parts that have sharp edges to prevent cuts.
- Some assembly may require help from another person to prevent handling or lifting injury. Observe where noted.

TOOLS:



STEP 1) Legs/Side Table Assembly:

Attach the Wheel and Caster Legs to the Side Tables with 1/4-20 x 1-3/8" Bolts through the legs into threaded insert in side tables. Position legs exactly as shown. Do not completely tighten bolts.



WARNING

To reduce the risk of serious bodily injury, fire or death:

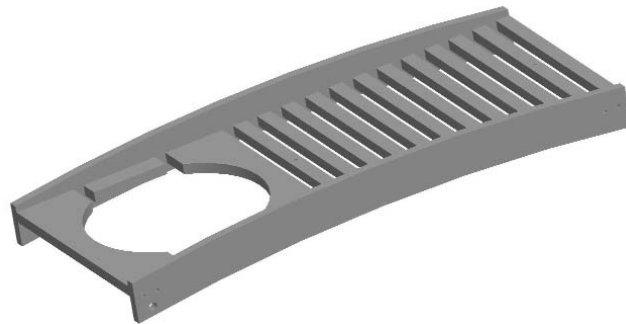
- Do not store a spare LP gas cylinder under or near the LP gas grill.
- Do not remove guards or devices to prevent storage of spare cylinder under an LP gas grill.

STEP 2) Install LP Cylinder Storage Guard:

Place the LP Cylinder Wire Guard at an angle through the first and second to last openings of the Bottom Shelf. (FIG. 2A) From the bottom side align the Wire rings with the threaded inserts in the Bottom Shelf. (FIG. 2B) Install the two 1/4-20 x 1/2" Bolts through the wire rings and tighten. Repeat these steps for the other Guard.



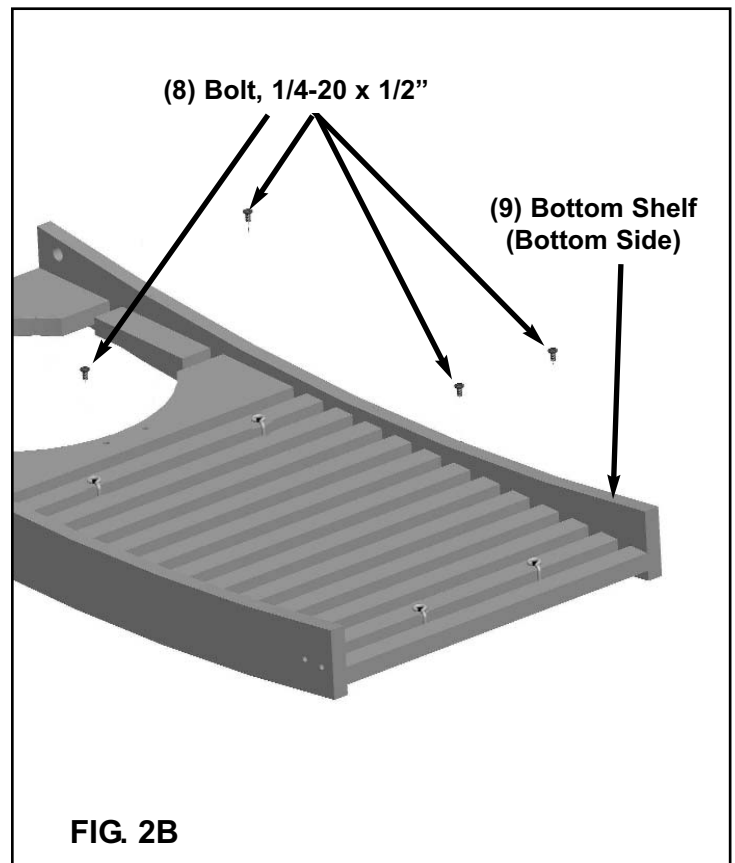
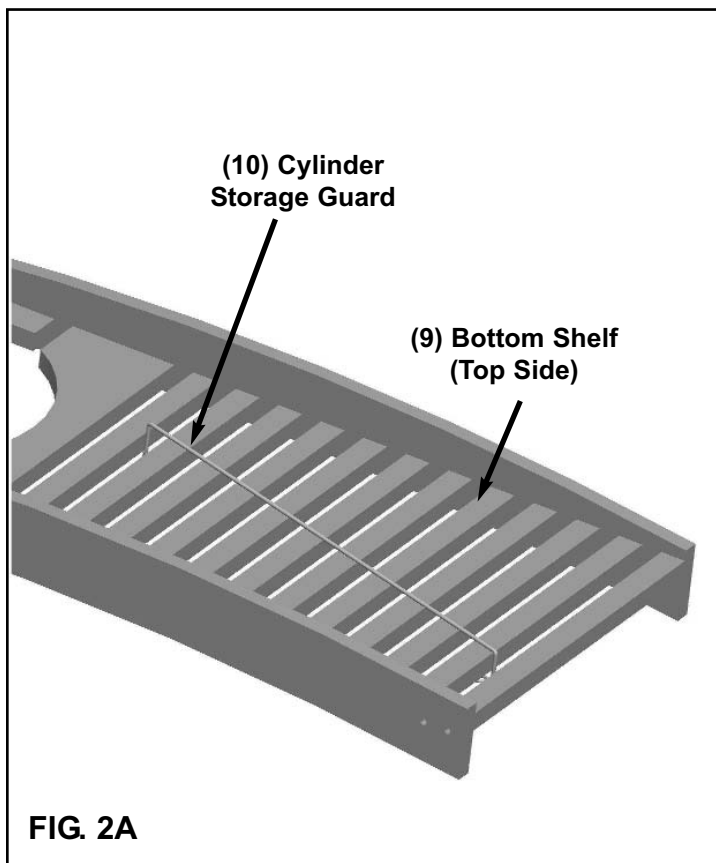
(8) Bolt, 1/4-20 x 1/2"
2 pc



(9) Bottom Shelf
1 pc



(10) Cylinder Storage Guard
2 pc



CAUTION

To reduce the risk of injury from handling or lifting:

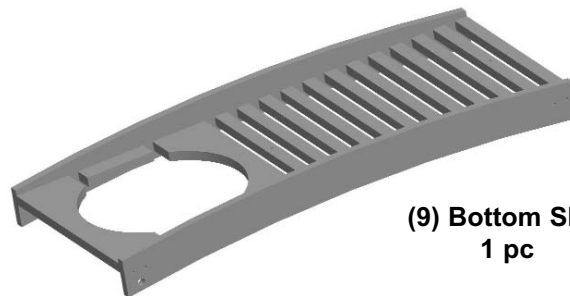
- Assembly may require help from another person.

Step 3) Assemble Bottom Shelf to Legs:

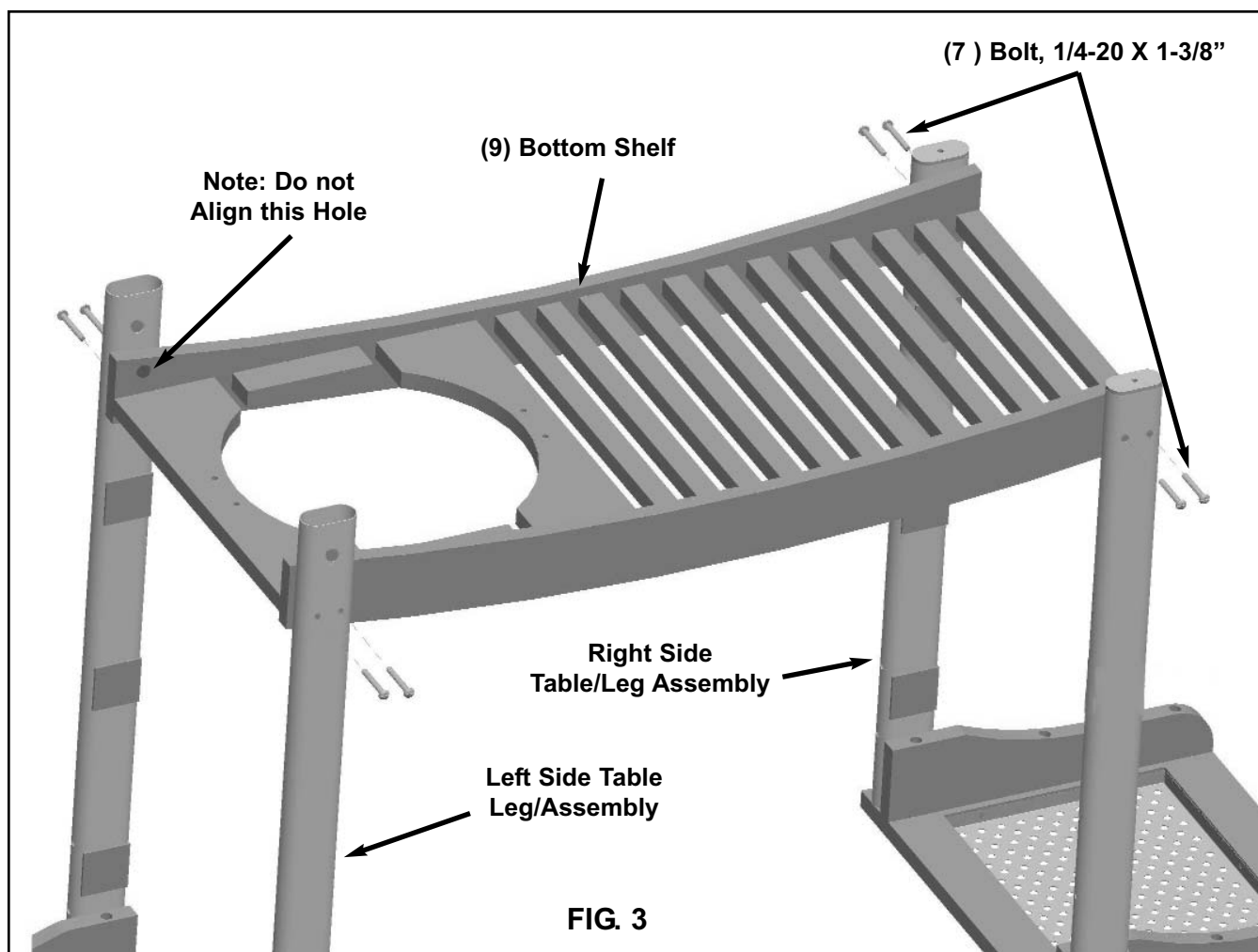
- Place the Leg/Side Table/LegAssemblies opposite each other with the velcro patches on same side. (FIG. 3)
- Place Bottom Shelf upside down inside the Legs. Align the bolt holes of the Bottom Shelf and Legs. Fasten with the 1/4-20 x 1-3/8" bolts, but do not tighten completely. Note: Do not align large hole in bottom shelf with axle holes in legs.



(7) 1/4-20 X 1-3/8" Bolt
8 pc



(9) Bottom Shelf
1 pc



Step 4) Assemble Wheels, Casters, and LP Cylinder Support:

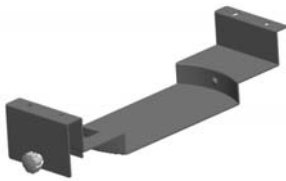
- Thread Caster Wheels into the Right Side Legs and tighten securely using a 3/4" wrench or socket. (FIG. 4A)
- Place Cylinder Support on bottom side of Cart Assembly with Cylinder Lock Bolt towards the end of the Cart Assembly. (FIG. 4B). Secure with four (8) 1/4"-20 x 1/2" Bolts.
- Slide Axle through large holes in the Left Side Wheel Legs. Press the Wheel Assemblies onto each end of the Axle until the spring clip locks into place. (FIG. 4C)



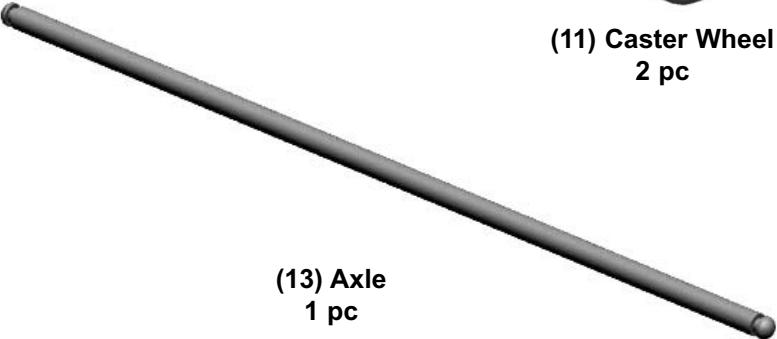
(8) Bolt, 1/4-20 x 1/2"
4 pc




(11) Caster Wheel
2 pc



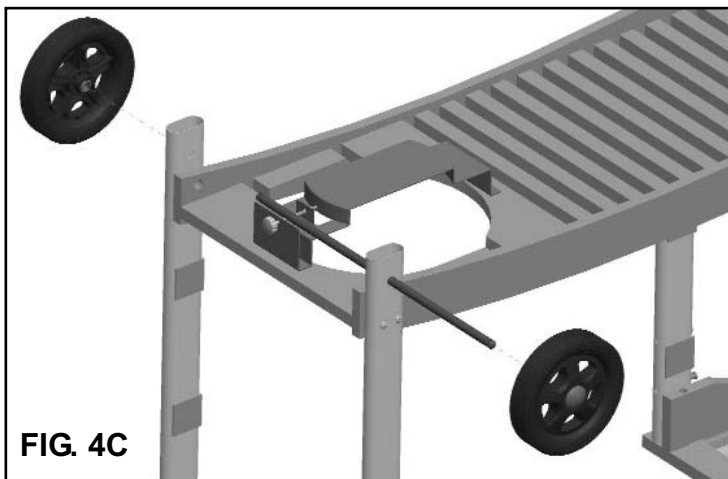
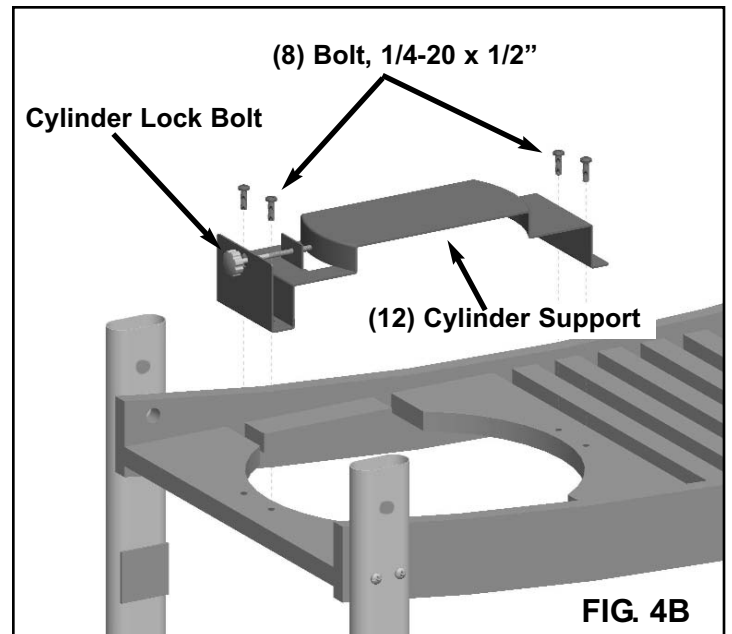
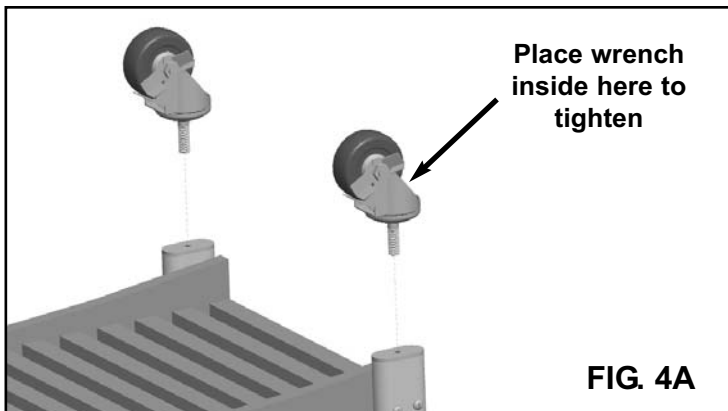
(12) Cylinder Support
1 pc



(13) Axle
1 pc



(14) Wheel
Assembly
2 pc



⚠ CAUTION

To reduce the risk of injuries:

- Wear protective gloves when handling parts that have sharp edges to prevent cuts.
- This assembly may require help from another person to prevent handling or lifting injury.

Step 5) Assemble Grill Body to Cart:

- Remove the Bottom panel from the Grill Body.
- Lay Grill Body on its back with the control panel facing up. Place Cart Assembly Legs around the Grill Body. (FIG. 5A)
- Align slotted holes on sides of Grill Body with holes in edges of legs. (FIG. 5B) Hold spacers between leg and body and insert M6 x 90 bolt through leg, spacer, and slotted hole in Grill body. Attach M6 Wingnut, but do not tighten. Repeat assembly for three remaining legs.
- With the help of a second person, lift the Grill into the upright position. Grill body should slide down into slotted holes and seat itself. If not, loosen the wingnuts and push down on the corners of the body.
- Tighten all bolts and wingnuts. Also tighten all Bottom Shelf and Side Table bolts. Rotate the Lock lever on the Caster wheels to lock or unlock as desired.



(15) Grill Body
1 pc



(16) Bottom Body Panel
1 pc



(17) Screw, M6x90mm
8 pc



(18) Spacer
8 pc



(19) Wingnut, M6
8 pc

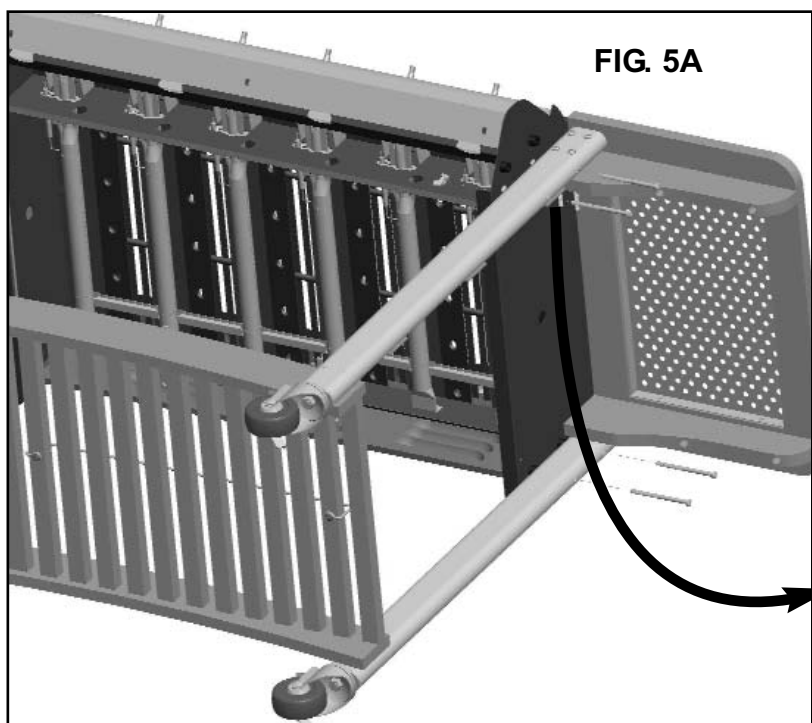


FIG. 5A

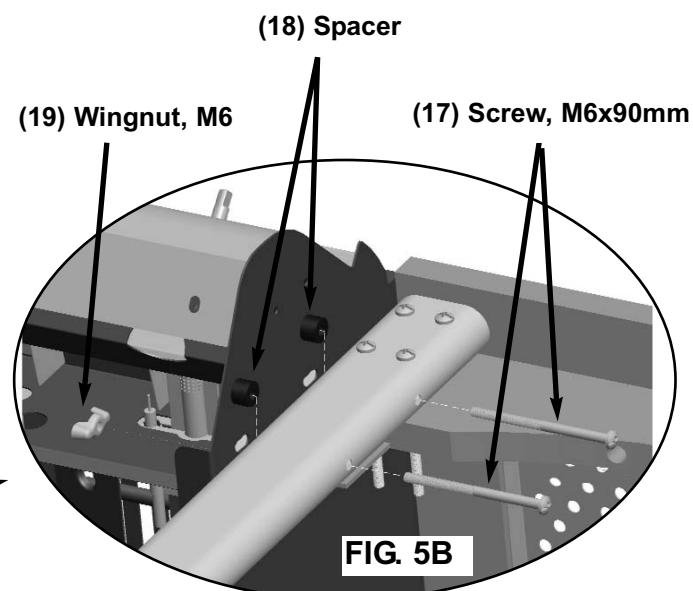


FIG. 5B

Step 6) Install Control Knobs, Fabric Panel, and Hood Handle:

- Align the flat keyed hole in the Control Knobs with the keyed stem of the Control valves. Push the Control Knobs onto the Valve stem. (FIG. 6A)
- Open the Hood and position the handle with the bolt heads facing up. Align the threaded holes in the handle with the two holes in the hood. Secure using two M6 x 10 Bolts and two M6 Washers. (FIG. 6B)
- Attach the Fabric Panel by aligning it with the curved edge of the Lower Shelf and pressing it against the velcro patches on each side of the front legs. (FIG. 6C)



(20) Control Knob
4 pc



(21) Fabric Panel
1 pc



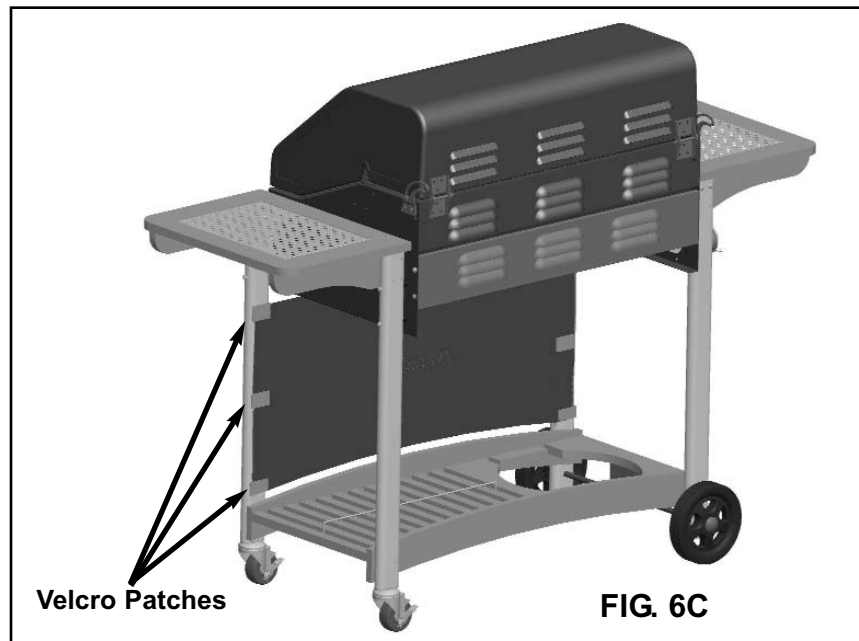
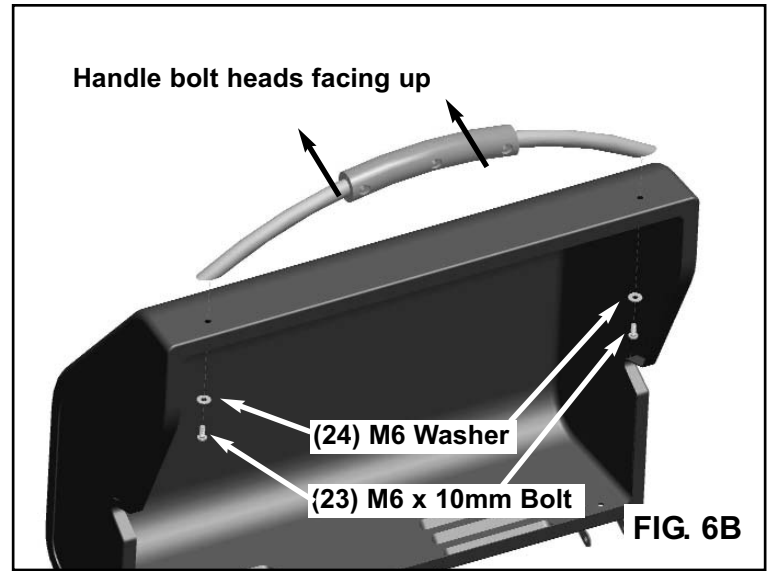
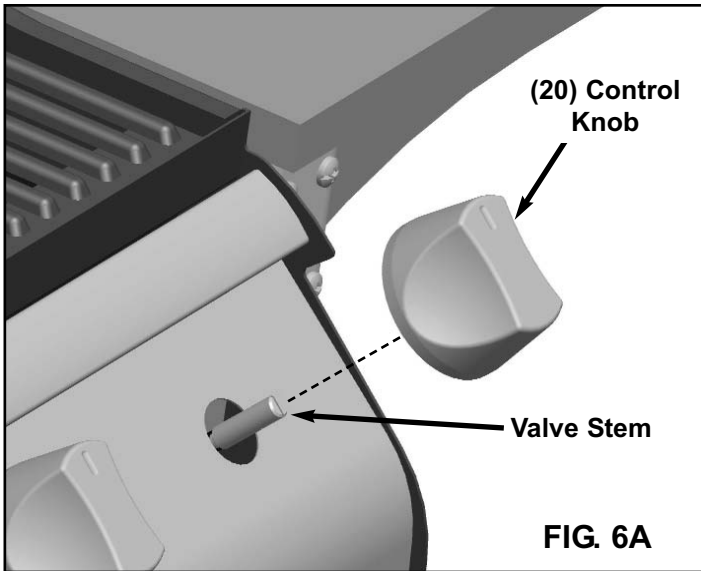
(22) Handle
1 pc



(23) Bolt, M6 x 10mm
2 pc



(24) Washer, M6
2 pc



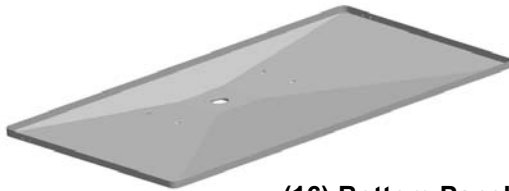
⚠ CAUTION

To reduce the risk of a cut injury:

- Wear protective gloves when handling parts that have sharp edges.

Step 7) Install Bottom Panel and Grease Tray:

Slide the Bottom Panel into the track at the bottom of the grill body. (FIG. 7A) Secure Bottom Panel into Body Assembly with a ST 4.0 x 10 Screw on each side. (FIG. 7B) Insert the Foil Pan into the Grease Tray and slide the Grease Tray into the guides of the Bottom Panel all the way. (FIG. 7C)



(16) Bottom Panel
1 pc



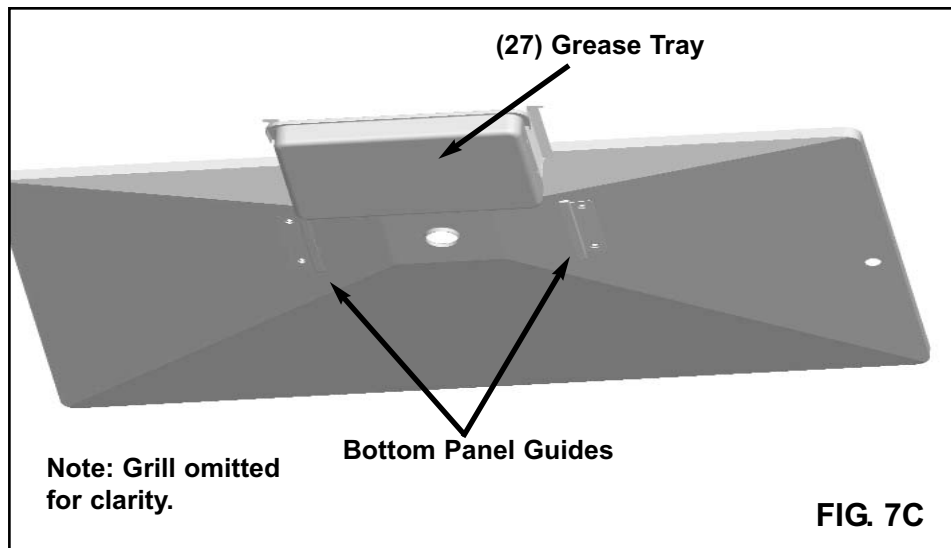
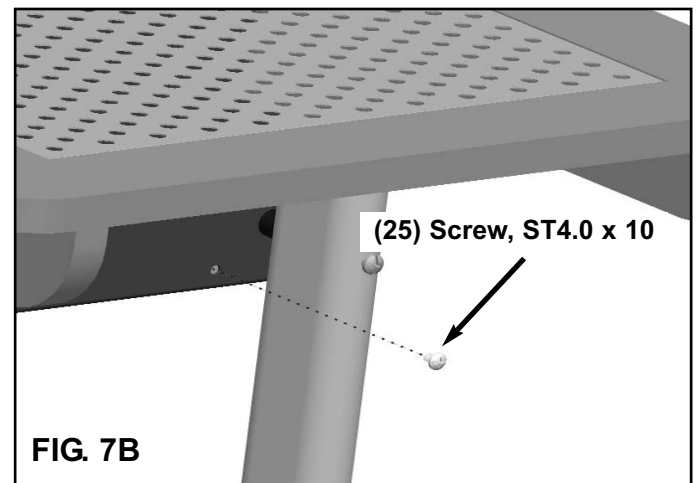
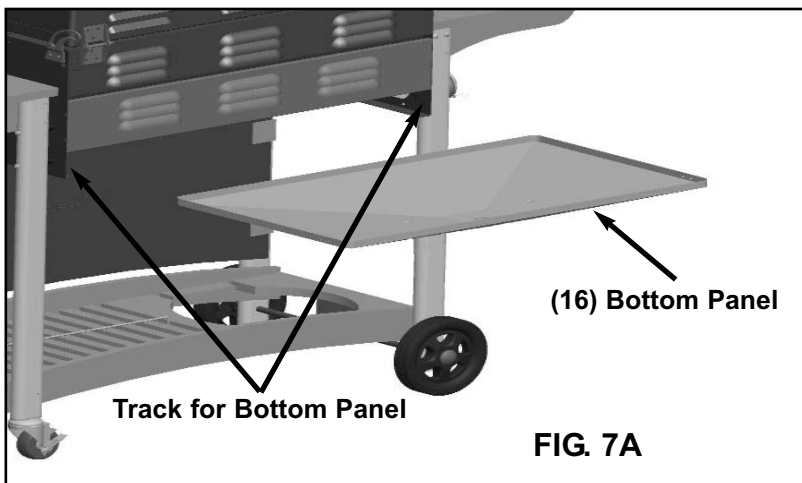
(25) Screw, ST4.0 x 10
2 pc



(26) Foil Drip Pan
1 pc

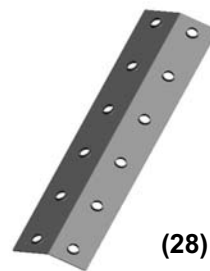


(27) Grease Tray
1 pc

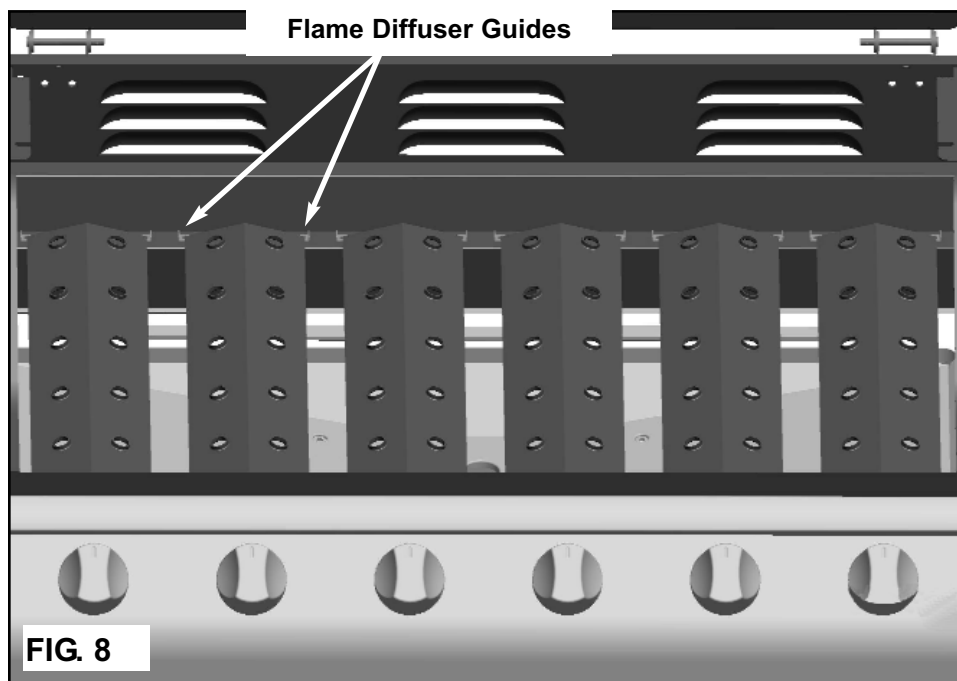


Step 8) Install Flame Diffuser:

Place a Flame Diffuser in the guides over each Burner. (FIG. 8)

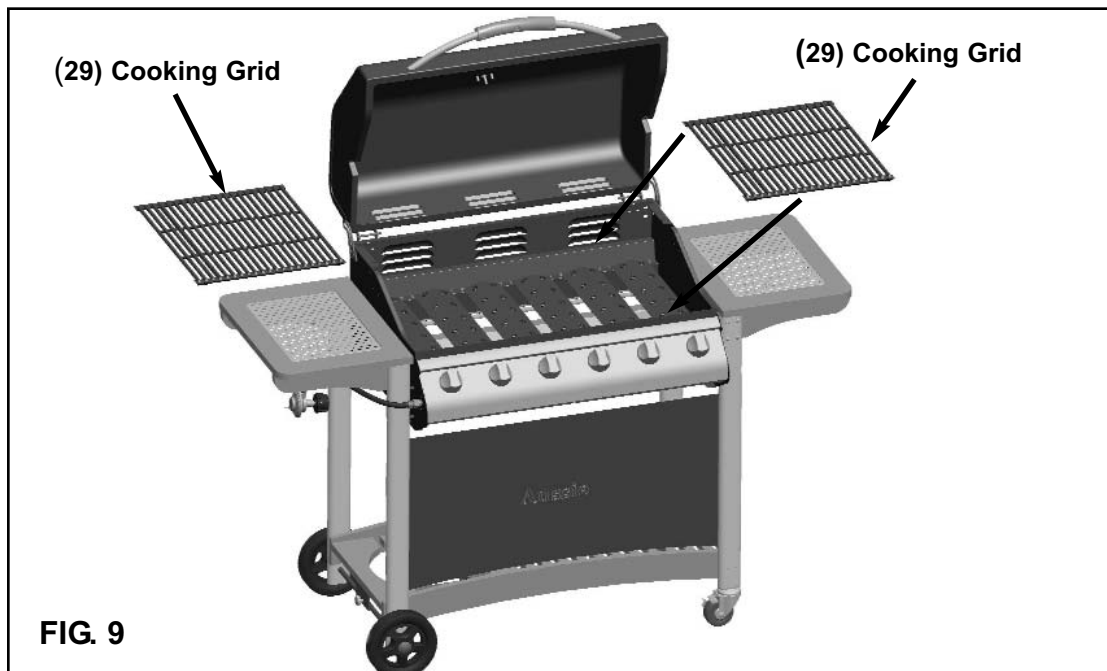


(28) Flame Diffuser



Step 9) Install Cooking Grids:

Place Cooking Grids onto the front and back Bowl ridges over the Flame Diffusers and Main Burners. (FIG. 9)



CONNECTING/DISCONNECTING THE GAS

USING GAS

DANGER

CARBON MONOXIDE HAZARD

- This appliance can produce carbon monoxide which has no odor. Using it in an enclosed space can kill you.
- Never use this appliance indoors, on recreational vehicles, or boats.

WARNING

To reduce the risk of serious bodily injury or death:

- Use only propane gas in this LP gas grill.
- Do not attempt to convert an LP unit to natural gas.
- Any use or alteration of this unit not intended could be unsafe and will void your warranty.
- Always use a gas appliance outdoors in an open area with good ventilation to avoid breathing toxic fumes from leaking gas, explosion or fire. 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.

LP GAS CYLINDER

WARNING

To reduce the risk of serious bodily injury, fire or death:

- 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. Do not attempt to light appliance.
 2. Extinguish any open flame.
 3. Disconnect from fuel supply.
- Do not operate the LP gas grill without the LP gas cylinder secured to the cart and oriented as shown in Assembly Instructions for Connecting the LP Cylinder.
- Never connect or disconnect LP gas cylinder or fittings while grill is in use or is hot.
- When the LP gas cylinder is connected, keep the grill outside in a well-ventilated space.
- Do not 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. Do not use an LP cylinder with a damaged valve.
- Do not store a spare LP gas cylinder under or near the LP gas grill.
- When grill is not in use, turn off all grill control knobs, LP cylinder valve and disconnect LP cylinder.

- Never fill the LP gas cylinder 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 get a safe and adequate O.P.D. cylinder. (See page 23) Use only a licensed LP gas cylinder dealer.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

· The LP gas cylinder, for use with this LP gas grill, 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 Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable (See collar for marking)
- 4) Must have collar to protect LP cylinder valve.

LP HOSE AND REGULATOR

WARNING

To reduce the risk of serious bodily injury or death:

- Clean and inspect the gas hose/regulator before each use of the outdoor cooking gas appliance. The gas hose/regulator must be replaced prior to being used, if there is evidence of excessive abrasion or wear, or if the hose is cut or leaks.
- Use only the gas hose/regulator assembly that has been supplied with this gas grill. Do not use a hose/regulator from another manufacturer.
- Always check for gas leaks when you connect and disconnect the hose/regulator to the LP gas cylinder, especially after a period of storage (for example, over winter).
- Make sure there are no sharp bends in the hose.
- Make sure hose/regulator does not contact any heated surfaces.

If the hose/regulator assembly is not working properly and you need a replacement, contact the manufacturer (1-800-251-7558). Be sure to specify your grill model.

Connecting the LP Cylinder:

- 1) Fill empty OPD LP Cylinder at your local LP gas supplier.
- 2) Make sure all control knobs and LP Cylinder valve are turned to the "Off" position.
- 3) Set bottom ring of LP cylinder into support bracket through round hole in bottom shelf. (FIG. 10A)

- 4) Turn the adjusting knob clockwise to secure LP cylinder inside support bracket. (FIG. 13A)

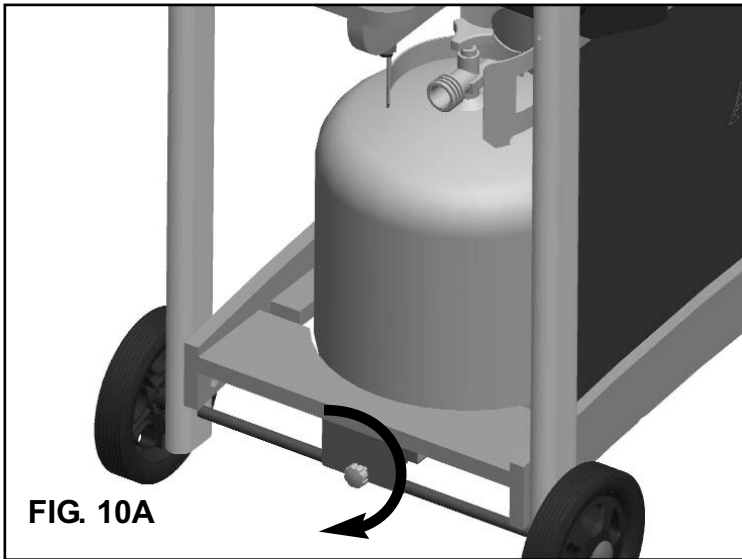


FIG. 10A

- 5) Remove the protective cap from the LP cylinder valve. (Save cap for re-capping.) Make sure all control Knobs are turned "OFF". Hold Regulator in a straight line with LP cylinder valve so the connection does not cross thread. Insert Regulator Nipple into the LP cylinder valve. Hand tighten coupling nut in clockwise direction. Do not use tools. (FIG. 10B)

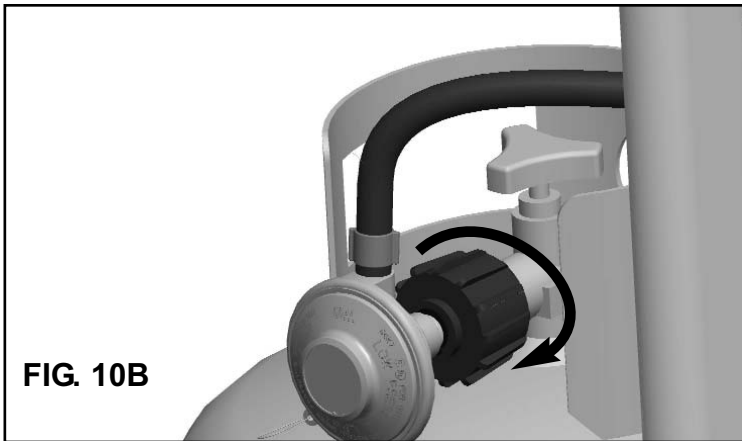


FIG. 10B

Disconnecting 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 counter-clockwise until regulator is released from the threaded LP cylinder gas nozzle.
- 3) Replace the protective cap over LP cylinder gas nozzle.

OPERATING AND MAINTAINING YOUR LP GAS GRILL

BEFORE USING YOUR LP GAS GRILL

INSTALLATION CODES

! WARNING

- To reduce the risk of serious bodily injury or death:
- This installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54 Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2 or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192 and CSA Z240 RV Series, recreational Vehicle Code, as applicable.
 - 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.
 - Keep any electrical supply cord away from any heated surfaces.

SELECTING A LOCATION

! WARNING

- To reduce the risk of serious bodily injury or death:
- This outdoor cooking appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area. Locate outdoor cooking appliance in an area with good ventilation on a level stable surface clear of combustible and flammable material.
 - Maintain minimum clearances of 36" from back and sides of grill to any combustible construction.
 - Do not locate this appliance under overhead unprotected combustible construction.
 - This outdoor cooking appliance is not intended to be used in or on boats or installed in or on recreational vehicles.
 - Do not use gas grill as a space heater.

PERFORMING A LEAK TEST

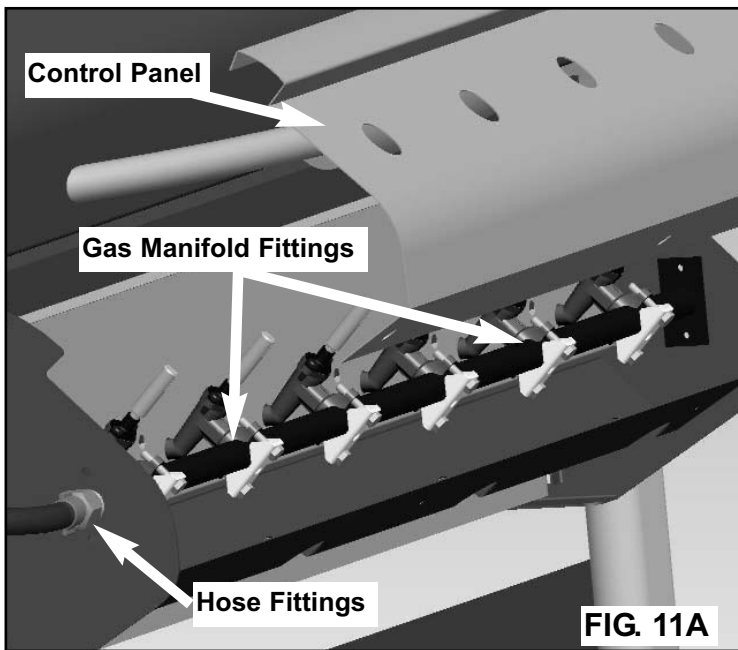
! WARNING

- To reduce the risk of serious bodily injury or death:
- Perform a leak test before each use and each time a gas connection or disconnection is done .
 - Perform a leak test in a well ventilated area.
 - Never use an open flame to test for gas leaks.
 - Never smoke near the grill during a leak test.
 - Do not perform a leak test on a grill while it is hot or in use.
 - Do not use the gas grill if you detect a gas leak that cannot be corrected by using the leak test procedures.

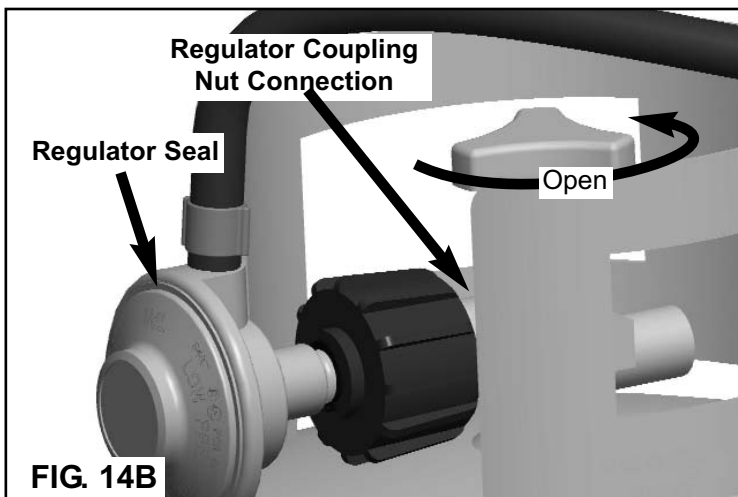
How to perform a leak test:

Supplies Needed for a Leak Test: Clean paint brush, water and dish washing liquid.

- 1) Use an LP Cylinder equipped with an OPD (Overfill Prevention Device) and have it filled at an authorized LP gas dealer by a qualified attendant.
- 2) Make sure all of the grill control panel knobs are turned to the "off" position and verify that the LP gas cylinder valve is closed by turning the knob on the LP gas cylinder clockwise until it stops.
- 3) Mix one part of water with one part of dish washing liquid.
- 4) Remove Fabric Panel from the front legs if necessary.
- 5) Remove the Control knobs and the three screws located under the bottom of the control panel. Lift the control panel up and out of the way. (FIG. 11A)



- 6) Open the knob on the LP gas cylinder counter clockwise. (FIG. 14B)
- 7) Check for leaks by brushing the soap solution on all gas valves, hose connections and fittings. (Shown by arrows in FIG. 11A & 11B) Make sure you generously brush the locations with the soap solution, completely surrounding the connections and fittings.



- 8) If "growing" bubbles appear on any of the connection points, you have detected a gas leak. Immediately close the LP cylinder valve by turning handle clockwise.
 - A) If leak appears at either end of hose and regulator assembly, retighten the connection at the leak, but do not over tighten. (Note: Only hand tighten at coupling nut) Repeat Leak Test.
 - B) If the leak is coming from the 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.
- 9) Upon completion of leak test, turn the handle on the LP gas cylinder clockwise until it stops. Disconnect LP gas cylinder by turning coupling nut on regulator in a counter clockwise direction until regulator is released from threaded LP cylinder gas nozzle.
- 10) Place the protective cap over LP cylinder gas nozzle.

After completing Leak Test, you are ready to begin using your grill!

LIGHTING THE GRILL USING THE INTEGRA-SPARK IGNITION SYSTEM

WARNING

To reduce the risk of serious bodily injury or death:

- Open Hood before lighting the grill to prevent an explosion from gas build-up.
- During failed lighting attempts, or if the burners go out during operation, turn control knobs "Off" to dissipate any accumulation of gas. Wait five minutes before repeating lighting procedure.
- Light each burner from the left before lighting the next burner to prevent gas from accumulating.

1. Open the Hood.
2. Important: Make sure all control knobs are turned "Off".
3. Turn the LP Gas Cylinder valve open counter clockwise until it stops. (FIG. 12A)
4. From the off position, push in and turn the left control knob (FIG. 13) counter-clockwise until you feel resistance. (FIG. 12B) Pause 4 seconds then continue turning the control knob until a click is heard and the burner is lit. (FIG. 12C) Listen for the spark ignition and look to make sure the burner is lit. If no spark, see the [Troubleshooting Section](#).
5. Light the remaining burners by turning the control knob counter-clockwise. Your grill has a crossover ignition system which allows the burners to light successively off one another. **Confirm each burner is lit before attempting to light another.**

6. If any of the burners fail to light, repeat Step 4. The burner should light within three or four attempts. If any or all burners fail to light after three or four attempts following Steps 4-6, turn all knobs to the "Off" position and close the LP gas cylinder valve to dissipate any accumulated gas. Wait five minutes; then repeat the lighting procedures.

NOTE: If the burner still fails to light, refer to the [Troubleshooting Section](#). The burner can be lit manually, see [Manual Lighting of the Grill](#).

7. After ignition, turn the control knobs to "High" (**FIG. 12C**) and close the Hood for 3-5 minutes to preheat the grill. Preheat the grill before every cooking session.

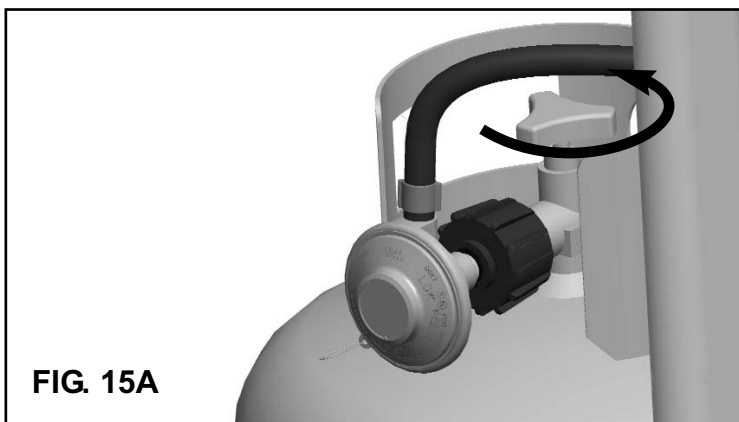


FIG. 15A

Control Knob at Resistance Position

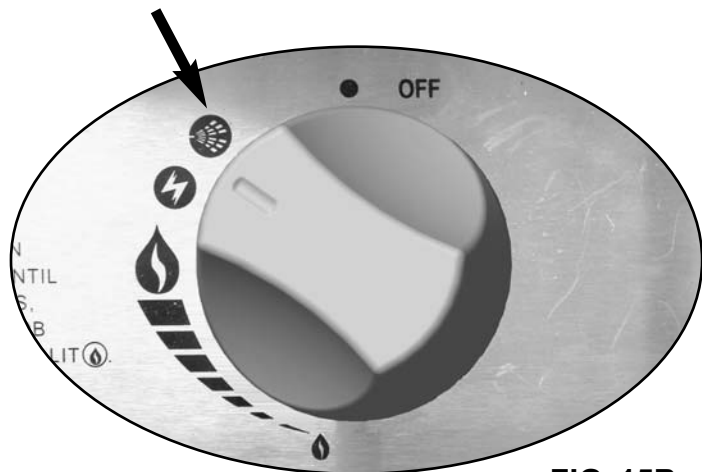


FIG. 15B

Control knob in High Position

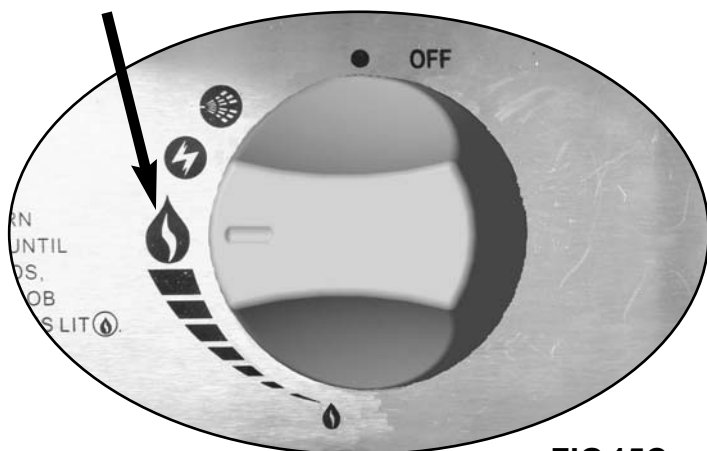


FIG. 15C

MANUAL LIGHTING THE GRILL

! WARNING

To reduce the risk of serious bodily injury or death:

- **Open Hood before lighting the grill to prevent an explosion from gas build-up.**
- **During failed lighting attempts, or if the burners go out during operation, turn control knobs "Off" to dissipate any accumulation of gas. Wait five minutes before repeating lighting procedure.**
- **Light each burner from the left before lighting the next burner to prevent gas from accumulating.**

1. Open the Hood.
2. Important: Make sure control knobs are turned "Off".
3. Turn the LP Gas Cylinder valve open counterclockwise until it stops. (**FIG. 12A**)
4. Insert a lit match through one of the match lighting holes underneath the control panel. (**FIG. 13**)
5. Push in and turn the corresponding burner control knob counter clock wise to the "High" position. (**FIG. 12C**)
6. Light the remaining burners from left to right by turning the control knob counter clock wise to the High position. 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.
7. If the burner fails to light, repeat Step 4 & 5. If any or all burners fail to light after three or four attempts following Steps 4-5, turn all knobs to the "Off" position and close the LP gas cylinder valve to dissipate any accumulated gas. Wait five minutes; then repeat the lighting procedures. **NOTE:** If the burner still fails to light, refer to the [Troubleshooting Section](#).
8. After ignition, turn the control knobs to "High" and close the hood for 3-5 minutes to preheat the grill. Preheat the grill before every cooking session.

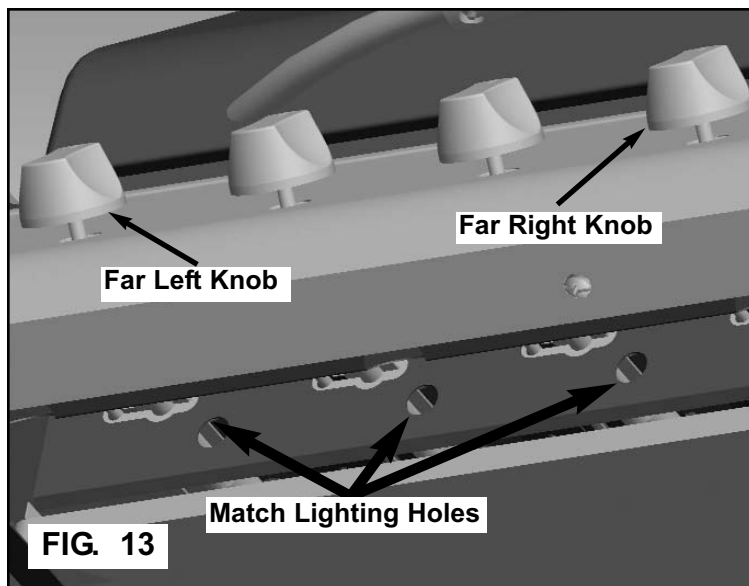
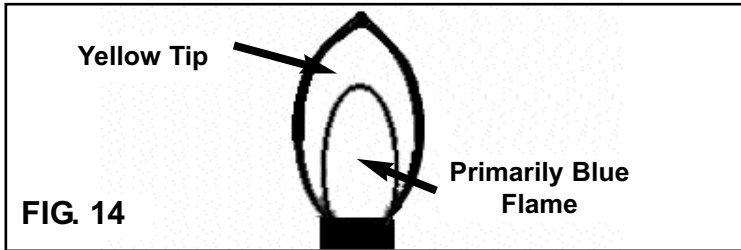


FIG. 13

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 gas mixture. (FIG. 14)



Check the flame before each cooking session and throughout the grilling season. Always check especially after long periods of storing the grill. If the flame is significantly yellow in color, the appropriate amount of LP gas in the air/LP gas mixture is not correct. This could be due to a blocked burner from grease drippings or from insects building a nest inside the burner or burner opening. See [How to Clean the Burners](#).

GRILL COOKING

WARNING

To reduce the risk of serious bodily injury, death or grill damage:

- Always make sure the Grease Cup is empty and properly installed in the wire ring under the Bowl before cooking to prevent a grease fire .
- Do not leave any utensils on a hot Cooking Grid or cookware.

Cooking on the Grids: The burners heat up the Flame Diffusers under the Cooking Grids, which in turn heat the food on the grill. The natural food juices from cooking fall onto the hot Flame Diffusers below and vaporize. Rising smoke bastes the food, giving it that unique barbecued flavor.

CAUTION

- Do not preheat grids over 5 minutes. The cooking surface coatings could be destroyed.
- Use only long-handled heat resistant plastic or wooden utensils to avoid scratching the non-stick surface.

WARMING RACK

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread or rolls. When opening the hood, be alert of dripping fat from the warming rack which could then drip onto the barbecue causing a mess. Always check that your warming rack is properly fitted before use. Do not cook food on the warming rack. (See Roasting above.)

ROASTING HOOD COOKING

WARNING

To avoid burns from the hot air and steam trapped inside:

- Open the hood carefully when grill roasting.

1) Closing the Hood forms an 'oven' and traps a large amount of heat for roasting whole meats, chickens, etc. Therefore, it is IMPORTANT that the burner is turned to the "Low " position to prevent burning of the food.

2) To contain juices and fat, place the food to bake or roast in a metal baking tray to one side of the cooking grid. Turn the burner side directly under the tray to the 'Off' position and the burner side opposite the food to the 'Medium' position. Close the hood and cook 'indirectly'.

3) Monitor the temperature with the Hood gauge. If the heat gets too high, turn the burner to the 'Low' position. Avoid lifting the hood frequently as heat is lost each time.

OPERATING THE GAS GRILL

WARNING

To reduce the risk of serious bodily injury or death:

- Never use charcoal in your gas grill. Keep this outdoor cooking appliance clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Keep any electrical supply cord and regulator hose away from any heated surfaces.
- Make sure there are no gas leaks or obstructions to the flow of combustion and ventilation air before each use.
- Keep the ventilation openings of the LP cylinder enclosure free and clear from debris.
- To prevent an explosion from gas build-up, always open the hood before lighting the LP gas grill.
- Do not attempt to extinguish a grease fire with water or other liquids. Have an BC fire extinguisher accessible. Do not douse or spray the grill or cooking surfaces with water when hot. Burns from grease or the water splatters could occur.
- If your 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 is in one of the hoses, and you can safely reach the LP cylinder valve, then 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.
- Do not use the grill without Bottom Panel, Grease Pan, and Foil pan in place. Check the Foil pan and Grease Tray for grease buildup. Empty excess grease to avoid a grease fire in the pan.

CARE AND MAINTENANCE

CAUTION

To reduce the risk of a cut injury:

- Be careful or wear protective gloves when cleaning grill parts that have sharp edges.

CLEANING THE GRILL

- 1) **Bottom Panel, Grease Pan, Foil Pan**-Loosen the two screws on the sides holding the Drip Tray. Remove and scrape away food and fat residue from the drip tray. Empty and wash the Foil Pan and Grease Pan with hot soapy water and a cloth. The Foil Pan can be replaced with a standard size foil pan (approx.. 5-1/2" W x 8-1/2" L x 1-1/8" H) from your local grocer or retail store.
- 2) **Grill Body and Cart**-Remove excess grease and/or fat with a soft plastic or wooden scraper. Do not use steel wool or other abrasive cleaners that can scratch painted, porcelain coated or stainless steel surfaces. It is not necessary to remove all the grease from the body. Wipe it down with paper towels or soft damp cloth.
- 3) **Warming Rack**-Clean if necessary.
- 4) **Cooking Grid/Flame Diffusers.** Clean the residue off with hot soap and water, or baking soda. For stubborn stains, use a non-abrasive scouring powder. Do not use steel wool or other abrasive cleaners that can scratch the stainless steel or porcelain coated surfaces. This can cause foods to stick on the Cooking Grids.
- 5) **All other Cleaning**-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. (Avoid getting water in the Burner Holes.)
- 6) **Burners**-Burning off the residue after cooking will keep the burners clean with normal usage, provided the Burners are operating correctly. Clean the the Burners 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 burners. (See How to Clean The Burners.)
- 7) After cleaning, replace all the cleaned parts. Re-tighten Bottom Panel screws.

- 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 Performing a Leak Test.)
- Do not operate a gas grill if you have knowledge of or suspect a gas leak.
- Do not wear loose clothing (example: hanging shirt tails, clothing with frills, etc.) around a gas grill while in use or hot.
- Do not lean your body over the gas grill when lighting it or while it is in use or hot.
- Do not 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 allow children to operate or play near a gas grill. Keep animals and bystanders out of the grill area. Do not leave grill unattended.
- Do not move an LP gas grill when in use or hot.
- When grill is not in use, turn off all grill control knobs, LP cylinder valve and disconnect the LP cylinder.

END OF COOKING SESSION

WARNING

To reduce the risk of serious bodily injury, fire or death:

- Allow grill and grease in the Grease Cup to completely cool before emptying, handling parts, cleaning, moving or storage.
- Empty the Grease Cup after each cooking session so excessive grease does not accumulate.
- Never light the LP gas grill without the Grease Cup in place.

- 1) 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.
- 2) When you have finished using your grill, turn the grill Control Knobs clockwise to the "Off" position.
- 3) Turn off the gas at the LP cylinder valve by turning the handle clockwise until it stops.
- 4) Wait until the grill is cool before closing the hood, cleaning or putting on the cover.
- 5) Regularly clean your LP gas grill between uses and after extended storage periods. To maintain the condition and extend the life of your grill, we strongly recommend that the unit be covered when stored outside for any length of time, especially during the winter months.

CLEANING THE BURNERS

How to Clean the Burners:

- 1) Make sure the LP cylinder grill control knobs are turned OFF; and the grill is completely cooled.
- 2) Carefully remove Cooking Grids and Flame Diffusers.
- 3) Remove the Control Knobs.

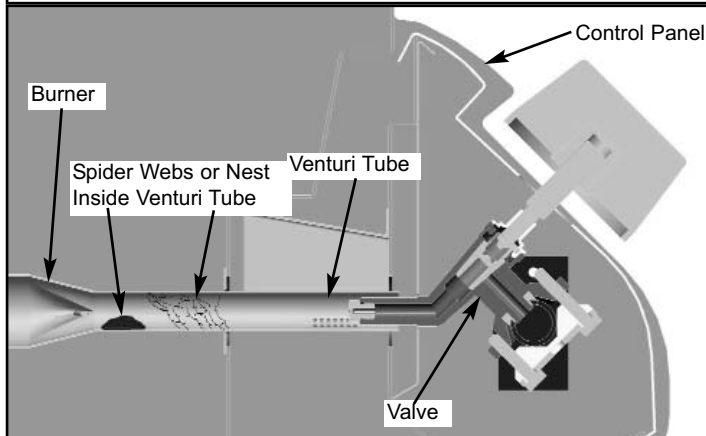
⚠ WARNING

To reduce the risk of a fire beneath the grill:

- Inspect and clean burner/venturi tubes for insects and insect nests.
- Be sure burners are re-installed properly before using grill.
- Inspect burners periodically, if large cracks or holes are found, replace the Burner.

⚠ CAUTION SPIDER ALERT!

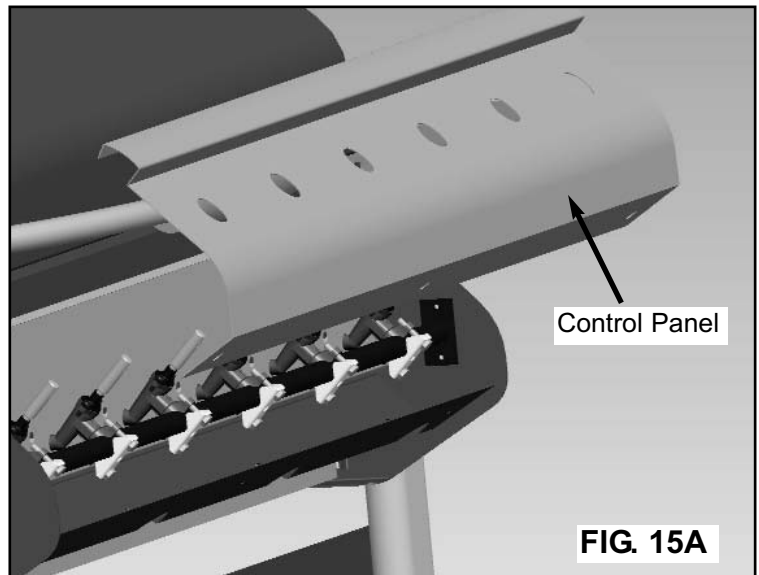
Should you notice that your burner(s) are getting hard to light or the flame is not as hot as it once was, Refer to the “**How to Clean your Burners**” Section to remove any possible obstructions.



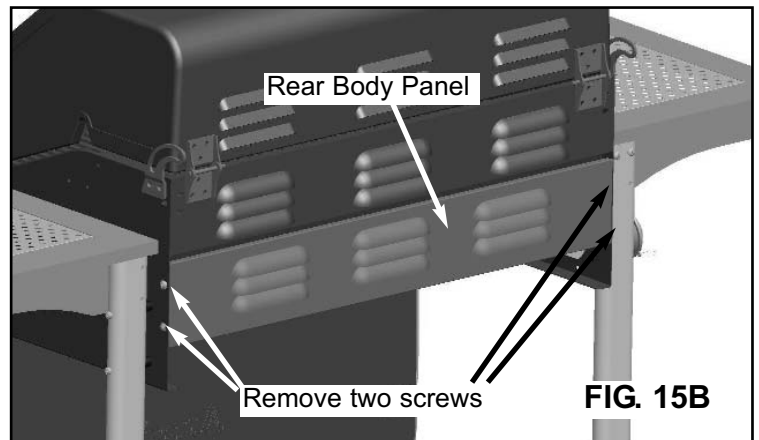
Spiders or small insects can build nests, webs and lay eggs in the grill's venturi tubes obstructing the flow of gas to the burner. The backed-up gas can ignite behind the control panel causing damage to the grill and even injury to the operator. This is known as a “flashback”.

In order to prevent flashbacks, the burner(s) should be removed from the grill and cleaned periodically, especially if the grill has been stored for an extended period of time.

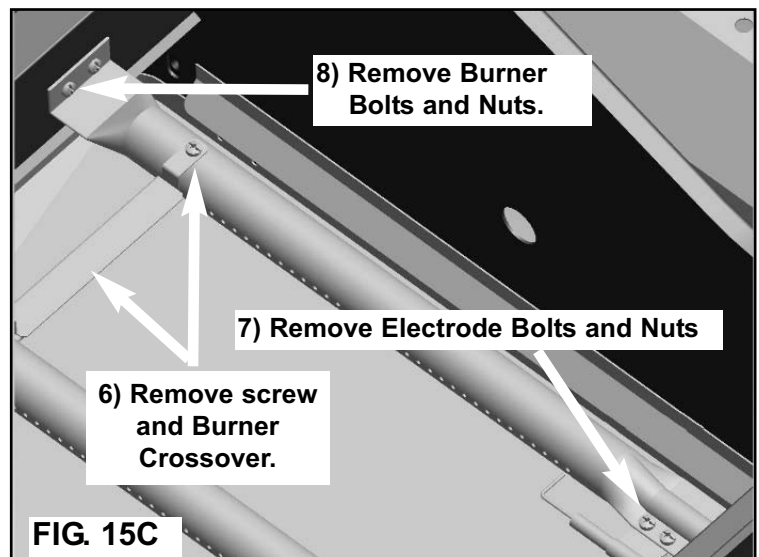
- 4) Remove the three screws retaining the Control Panel. Lift the Control Panel up and out. (FIG. 15A)



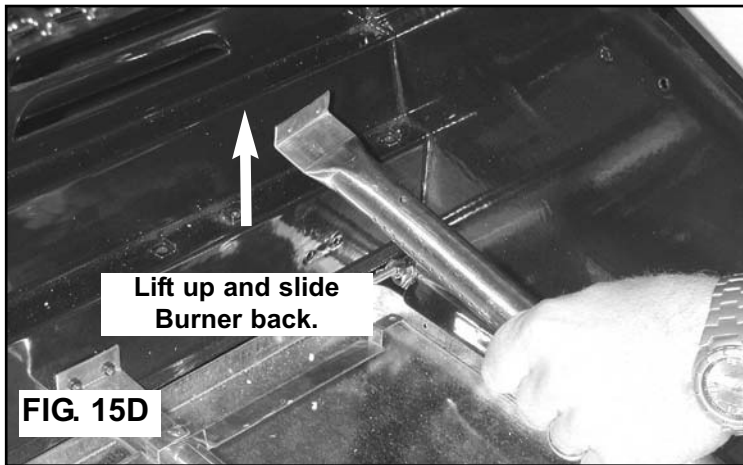
- 5) Remove the Rear Body Panel by removing the two screws on both sides of the grill. (FIG. 15B)



- 6) Remove the screw connecting the crossover tube and burner. (FIG. 15C)
- 7) Remove the two bolts and nuts securing the electrode to the burner.
- 8) Remove bolts and nuts securing burner to Firewall .



- 9) Lift Burner up from the back and pull it towards the rear. In order to clear the warming rack, lean the burner to one side and gently pull the burner mouth away from the valve nozzle. (FIG. 15D)

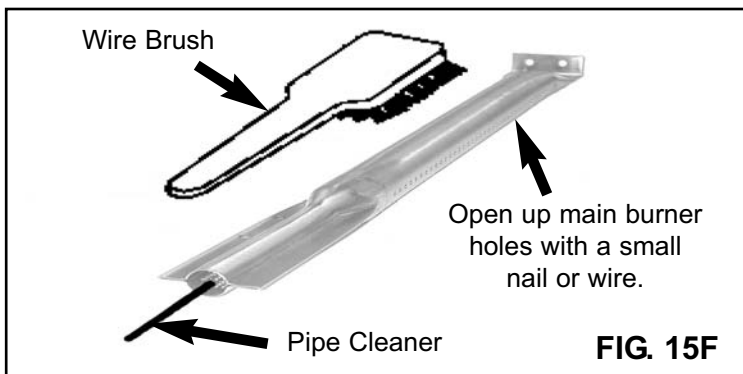


- 10) Slide the Electrode through the keyhole slot. (FIG. 15E)



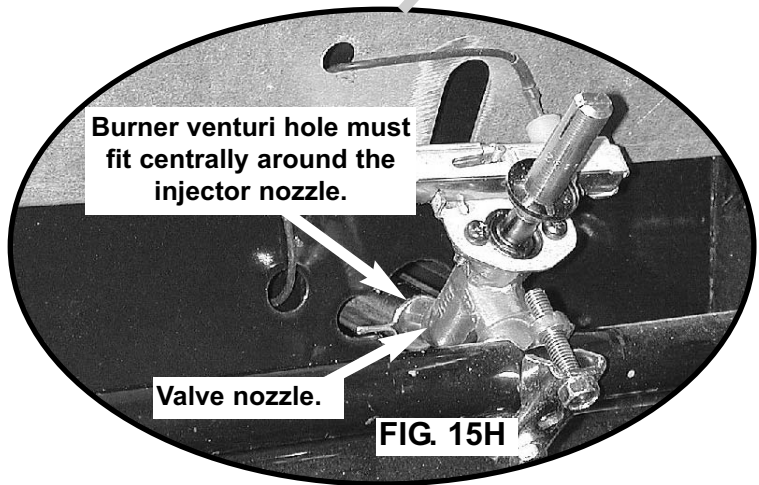
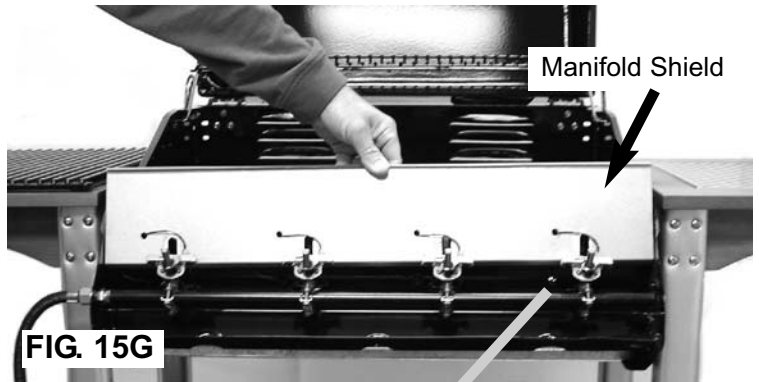
- 11) Use a pipe cleaner to clear insect nests from the inlet hole of main burner. (FIG. 15F) Open up the main burner holes with a small nail or wire. Use a brass wire brush to remove food particles and corrosion from the burner surfaces. Note: It is normal for surface rust to be present on the burners. It can be wire brushed and coated with cooking oil periodically. Verify that there are no insects or insect nests blocking the inlet hole.

Note: Before **Re-assembly of the Burners** you may wish to clean the rest of the Grill. (See **Grill Body and Cart.**)

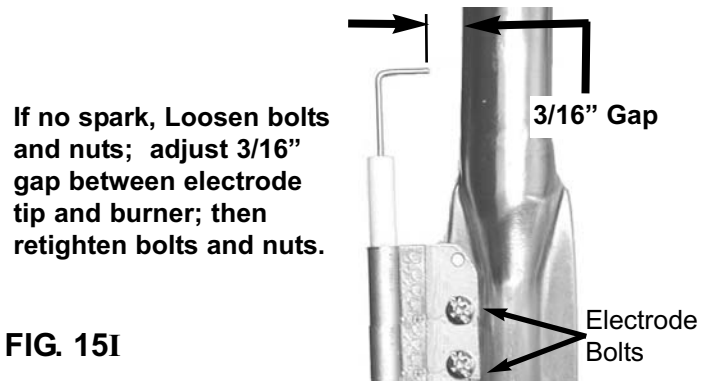


Re-assembly of the Burners:

- 1) After cleaning, refit the Burners. Slide Electrode into keyhole slot and lay aside. (FIG. 15E)
- 2) Lift Manifold Shield up so you may see to slide Burner Venturi over valve nozzle. (FIG. 15G) Be sure the burner is positioned correctly over the nozzle. (FIG. 15H) Lower Manifold shield and make sure the Electrode wires are not tight or pinched.



- 3) Secure the Burner to the firewall with the two bolts and nuts. Align the two holes in the electrode with the holes in the burner, and replace the two bolts and nuts. Note: Burner may need to be twisted when aligning electrode. Adjust the Electrode as shown in FIG. 15I.
- 4) Reinstall Rear Panel, Control Panel, and Control Knobs.
- 5) If grill is to be stored, coat Burners lightly with cooking oil and wrap in a protective cover to keep insects out.
- 6) Check burner operation after re-assembly.
- 7) Replace Flame Diffusers and Cooking Grids.



STORAGE

WARNING

To reduce the risk of serious bodily injury or death:

- Store your LP gas grill in a cool dry place. Do not store an LP gas cylinder in a space greater than 125 degrees Fahrenheit. Do not store an LP gas cylinder in a building, garage or any enclosed area.
- Do not store an LP gas cylinder indoors (empty or filled). Disconnect the LP gas cylinder from the gas grill and store it outdoors out of the reach of children. The gas grill may then be stored indoors.
- To avoid an explosion, do not leave an LP gas cylinder inside a vehicle that can become overheated by the sun.
- 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.
- Do not store a spare LP gas cylinder under or near the LP gas grill.
- Always turn off the gas cylinder at the LP cylinder valve when the gas grill is not in use.

- 1) 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.
- 2) Wrap the burners with aluminum foil to prevent insects from entering the burner holes.
- 3) You may wrap the Cooking Grid and Flame Diffuser in aluminum foil and place inside the Hood or store inside your dwelling.
- 4) Place a grill cover over the grill and store the gas grill outdoors if possible. It may be stored indoors only if the LP cylinder is disconnected from the gas grill.
- 5) Before next use, remove aluminum foil from burners, Flame Diffuser, and Cooking Grids.
- 6) Before using the grill after periods of storage or non-use (i.e. over winter), check your LP gas grill for gas leaks, deterioration, proper assembly, and burner obstructions.
- 7) Periodically check and tighten all nuts, bolts, and screws.

Emergencies

| <u>Problem</u> | <u>Possible Cause</u> | <u>Solution</u> |
|---|--|--|
| Gas leaking from cracked/cut/burned hose. | Damaged hose. | Turn off gas at the LP cylinder. Replace valve/hose/regulator before continuing use. |
| Gas leaking from LP cylinder | Mechanical failure due to rust or mishandling. | Replace LP Cylinder |
| Gas leaking from LP cylinder valve | Failure of valve from mishandling or mechanical malfunction. | Turn off LP cylinder valve. Return cylinder to gas supplier. |
| Gas leaking between LP cylinder and regulator connection. | Improper installation, connection not tight, failure of seal on LP cylinder valve. | Turn off LP Cylinder valve. Re-install correctly or tighten coupling nut. Replace cylinder if seal is damaged. See "Leak Test" and "Connecting Regulator to LP Cylinder" sections. |
| Fire coming through control panel | Fire in or around venturi tube section of the burner. | If you can safely reach the control panel, turn off control knobs then close the LP cylinder valve. Once fire is out and grill has cooled off. Remove burner(s) and inspect for blockage from spider webs/nests or rust. See "How to clean your burners." section. Replace any damaged parts. |
| Grease fire or excessive flames above cooking surface. | Too much grease build-up in burner section. | Turn off control knobs and LP cylinder valve. Once fire is out and grill has cooled off. Clean residual food particles and excess grease from inside firebox area, grease cup and other surfaces. |
| Flashback.... (fire in or around venturi tubes. | Clogged or blocked venturi tube. | If you can safely reach the control panel, turn control knobs to "OFF" then close LP cylinder valve. Clean burner and venturi tubes. See "How To Clean Burners" Section. |

TROUBLESHOOTING

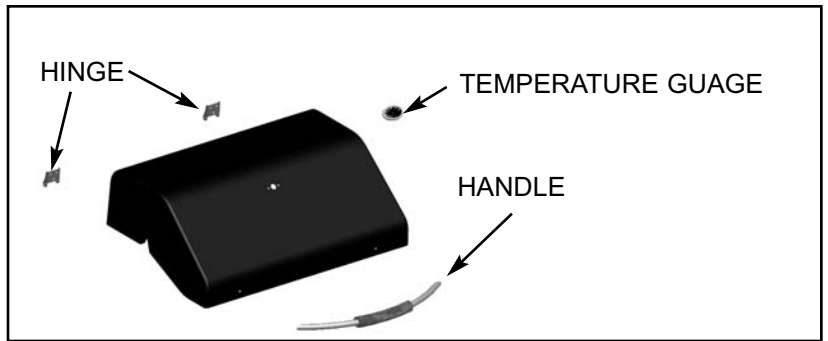
| <u>Problem:</u> | <u>Possible Cause:</u> | <u>Solution:</u> |
|--|--|---|
| Burner will not light using the Igniter | Burner is not connected to Valve. | Make sure burner tube is over the gas nozzle. |
| | Not pausing long enough before clicking the Ignitor Button | When lighting the Burner, push-in and turn control panel knob counter-clockwise until you feel resistance. Pause 4 seconds, then continue turning the knob to the high position. |
| | No spark | Check gap between burner and electrode. Electrode should not touch burner. There should be a maximum of 3/16" gap between electrode and burner. |
| | | Make sure gas Collector and Ignitor are tight. |
| | LP gas cylinder is empty | Take LP gas cylinder to licensed LP gas supplier to be refilled |
| | LP 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. |
| | LP Excess flow valve tripped in regulator | Turn control knobs to "off" position and turn LP gas cylinder valve 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. |
| | Obstructions in burner | See How to Clean the Burners - Re-install after cleaning |
| | Electrode and burner are wet | Dry electrode with clean cloth. Air dry or use blow dryer. |
| | Wire is loose or disconnected | Reconnect the wire |
| | Wire is shorting (sparking between Igniter wire and electrode) | Replace Igniter wire/electrode assembly (Call the Customer Service Department) |
| Burner will not light using a match | Burner is not connected to Valve. | Make sure burner tube is over the gas nozzle. See How to Clean the Burners - Re-install after cleaning. |
| | LP gas cylinder is empty | Take LP gas cylinder to licensed LP gas supplier to be refilled. |
| | LP Excess flow valve tripped in regulator | Turn control knobs to "off" position and turn LP gas cylinder valve handle clockwise until it stops. Wait five minutes. Relight LP gas grill. |
| | LP 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 burner | See How to Clean the Burner - Re-install after cleaning |

TROUBLESHOOTING (Cont'd)

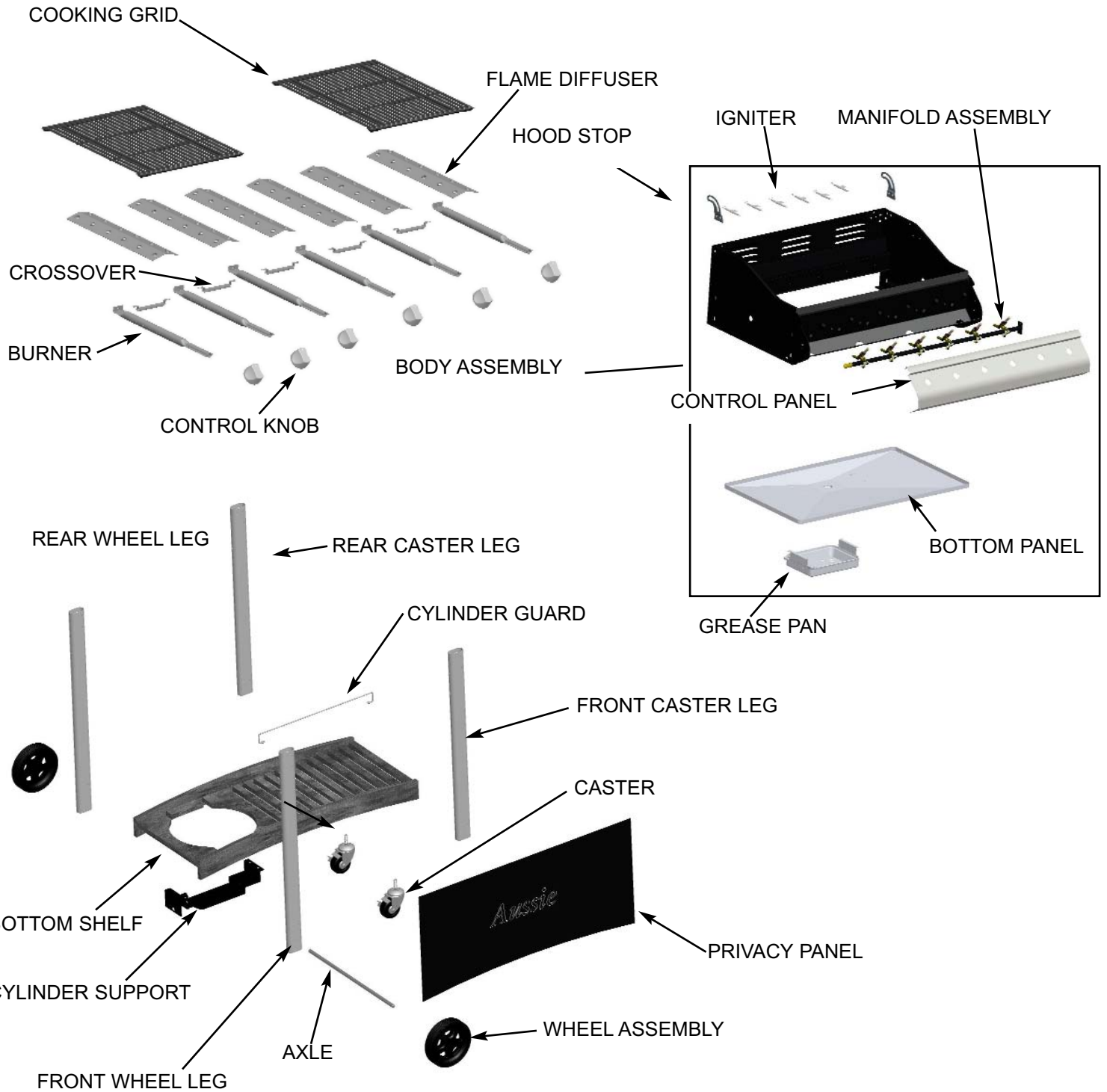
| <u>Problem:</u> | <u>Possible Cause:</u> | <u>Solution:</u> |
|--|--|---|
| Low flame or low heat | Gas in LP Cylinder is low OR Natural Gas supply pressure is low Excess flow valve tripped in regulator | Check LP gas cylinder. Refill if necessary. Check shut-off valve. Check for leaks supply line pressure. 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 continues 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. |
| Flames blow out | High or gusting winds Gas in LP Cylinder is low Excess flow valve tripped | Turn front of grill to face wind or increase flame height. Check LP gas cylinder. Refill if necessary. See "Low flame" problem above. |
| Flare up | Grease build up Excessive fat in meat | Clean the grill. 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 don't have enough "bite" to engage the valve. Try another licensed LP dealer. |
| 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 above, please call Customer Service at 1-800-251-7558.

SERVICE PARTS



HOOD ASSEMBLY

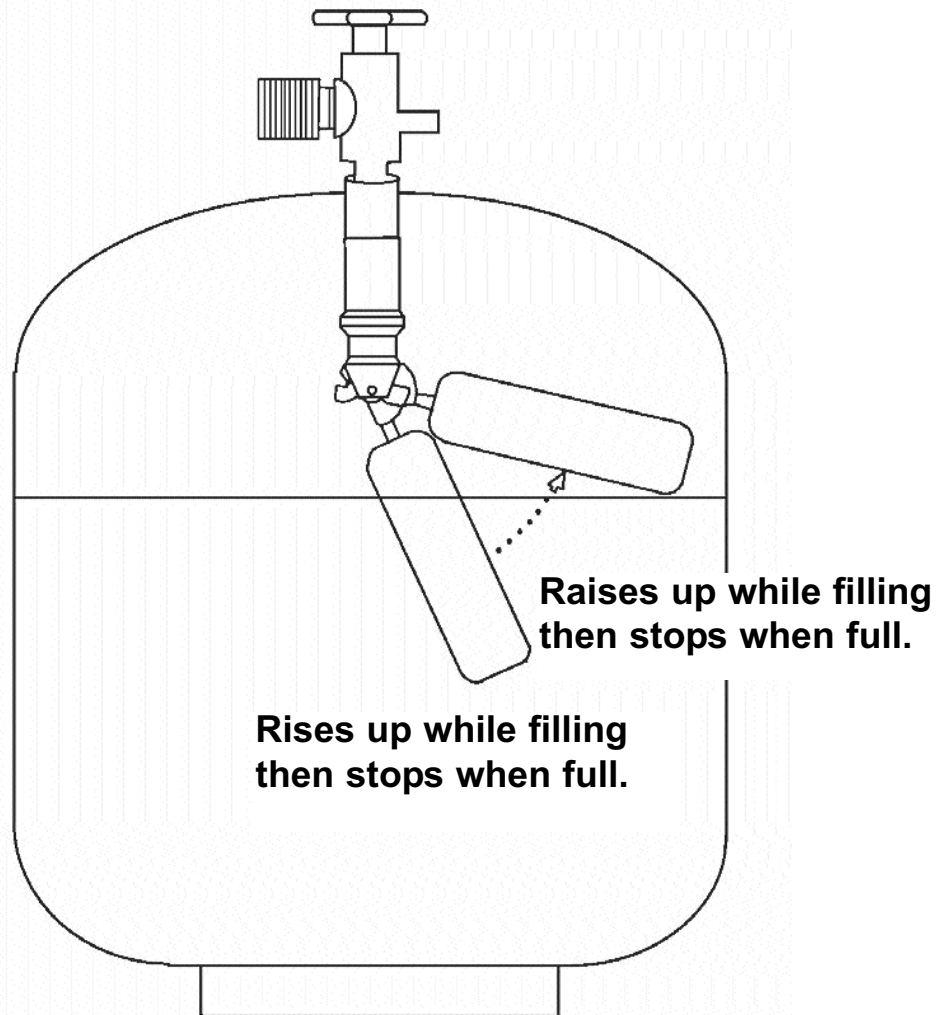


SERVICE PARTS

IMPORTANT NOTICE

The Gas Grill is setup to operate with a LP Gas Cylinder equipped with an OPD (Overfill Prevention Device).

This is a secondary device to prevent the overfill 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 (Overfill 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). Burner and Cooking Grid are warranted for a period of one (1) year from the date of purchase. All other parts are warranted for a period of one (1) year from the date of purchase. Mecco 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 Mecco Corporation at the customer service number listed below.

Mecco Corporation requires 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 Mecco 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 Mecco 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
Attn: Customer Service
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 Mecco Corporation.

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