

Broil King®

GAS BARBECUES

OWNER'S MANUAL

FOR USE WITH BUTANE OR PROPANE GAS
CATEGORY I₃+(28-30/37), CATEGORY I₃B/P(30)



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READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GAS BARBECUE
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

SAFETY

This appliance is designed in accordance with CE Standards.

Use outdoors only.

Read the instructions before using the appliance.

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

Do not move the appliance during use.

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

Turn off the gas supply at the cylinder after use.

Use protective gloves when handling hot components.

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

Any modification of the appliance may be dangerous. In the event of a gas leak, shut off gas supply.

If you smell gas:

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

LOCATION

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

Do not locate under an unprotected combustible ceiling or cover.

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

Do not obstruct the flow of combustion and ventilating air.

SPECIFICATIONS

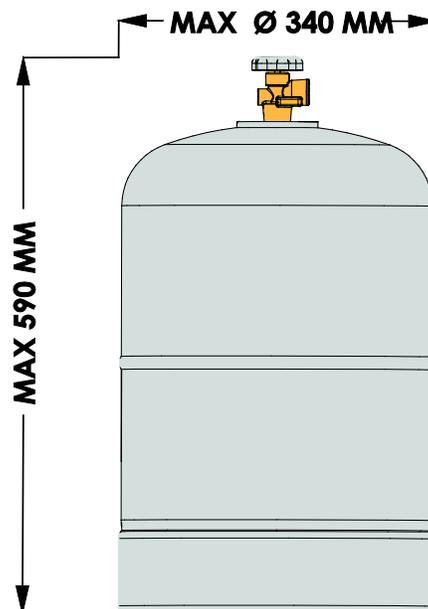
MODEL	TOTAL HEAT INPUT	TOTAL HEAT INPUT	JET SIZE MAIN BURNER
9002-13	4.1kW	298 g/h	0.99mm
9003-13	4.1kW	298 g/h	0.99mm
9506-53	4.1kW	298 g/h	0.99mm
9526-53	6.0kW	486 g/h	0.70mm

CYLINDER

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

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

Always place the cylinder in an accessible location to facilitate changing and emergency shut off. Always disconnect the gas cylinder before moving the appliance. Never subject a cylinder to heat. The pressure inside the cylinder could build up and exceed the designed safety limit. Never store cylinders in cellars, adjacent to open drains and basement areas or below ground level. Propane is heavier than air. If there is a leak, the gas will collect at low level and become dangerous in the presence of a spark or flame. Never store butane or propane cylinders indoors.



STORAGE

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

SERVICING

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

REGULATOR / GAS HOSE

REGULATOR

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

CATEGORY I₃₊(28-30/37) Propane 37 mbar.

Butane 28-30 mbar.

CATEGORY I_{3B/P}(30) Propane/Butane 30 mbar.

NEVER use an unregulated gas supply.

LP GAS HOSE

This appliance must be fitted with an LP Gas hose complying with local/national standards and/or norms.

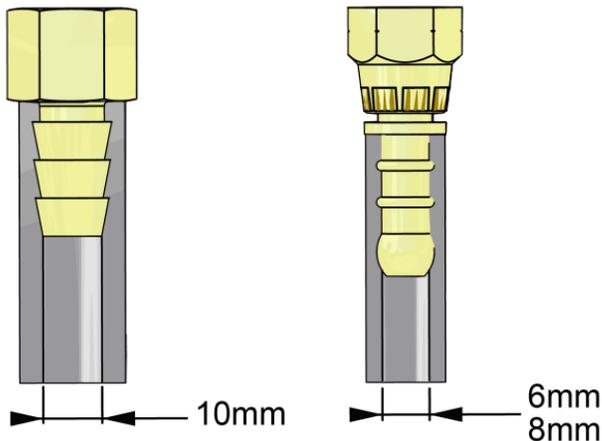
The LP Gas hose connecting the appliance to the gas container should be 600mm long.

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

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

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

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



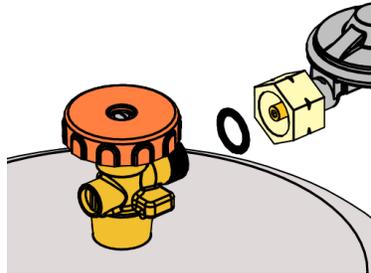
SPECIFICATIONS

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

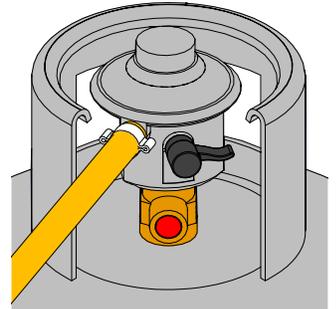
CHANGING A GAS CYLINDER - BUTANE

This appliance may be used with butane at an operating pressure of 28 - 30 mbar.
NEVER use an unregulated gas supply or a regulator for other operating pressures.
WARNING: Changing a cylinder must be carried out in a flame free environment.
 BUTANE cylinders have various types of connections

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



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



Connecting a Cylinder

SCREW-ON CONNECTION	SWITCH-ON CONNECTION
1. Check that the cylinder valve is OFF by turning clockwise. 2. Remove protective cap and keep for later use.	1. Remove the orange safety cap by pulling the lanyard out, then up. Do not use tools, leave the cap hanging.
3. Inspect the black washer for damage before connecting.	2. Make sure that all taps on the gas appliance are closed and the switch is in the off position.
4. Fit the connecting nut to the cylinder, using the correct spanner or connecting hand wheel (Left hand thread). Do not over tighten Butane cylinder connectors.	3. Place the "Quick On" regulator on to the valve and push down firmly. A "click" sound should be heard to ensure the switch is securely latched.
5. When gas is required turn the cylinder valve anti-clockwise.	4. When gas is required turn the switch upward to the ON (12 o'clock) position.

Disconnecting a Cylinder

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

Leak test all connections before operating the appliance.

CHANGING A GAS CYLINDER - PROPANE

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

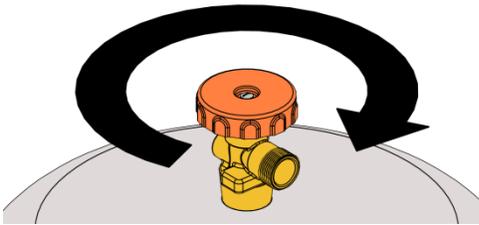
NEVER use an unregulated gas supply or a regulator for other operating pressures.

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

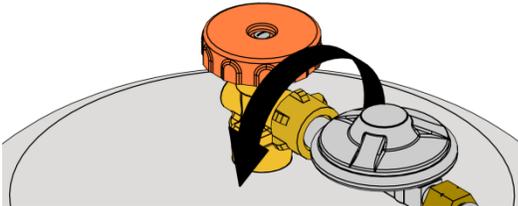
Propane cylinders have various types of connections. If a sealing washer is used in the connection, check that it is present and not damaged when changing cylinders. Some connectors have a handwheel to tighten and some require a spanner to tighten. Always use the correct size spanner and fully tighten,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

CONNECTING THE CYLINDER

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

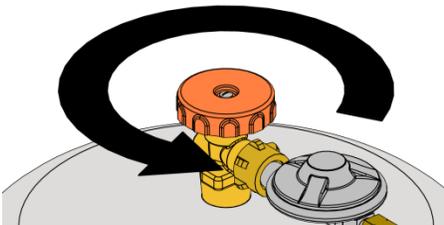


2. Inspect the connection for damage before connecting. Fit the connecting nut (left hand thread) to the cylinder.
 - a. **Connecting Nut for use with Spanner** - Using the correct spanner, tighten the connecting nut as tight as possible.
 - b. **Handwheel Connecting Nut** - Using hand pressure, tighten the connecting nut firmly. Do not use a spanner on a handwheel connection.



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

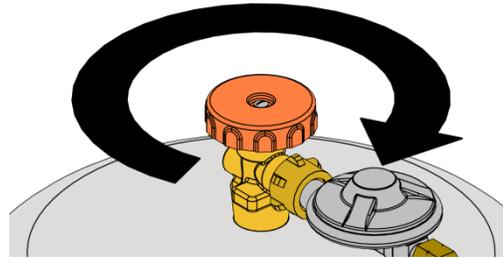
3. When gas is required, turn the cylinder valve anti-clockwise.



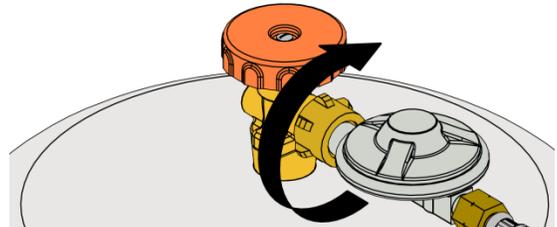
Leak test all connections **before** operating the appliance.

DISCONNECTING THE CYLINDER

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



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



LEAK TESTING

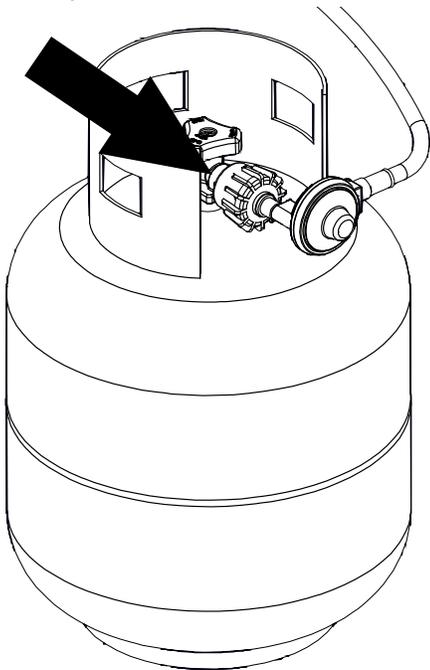
All factory-made connections have been rigorously tested for gas leaks. However, shipping and handling may have loosened a gas fitting.

AS A SAFETY PRECAUTION:

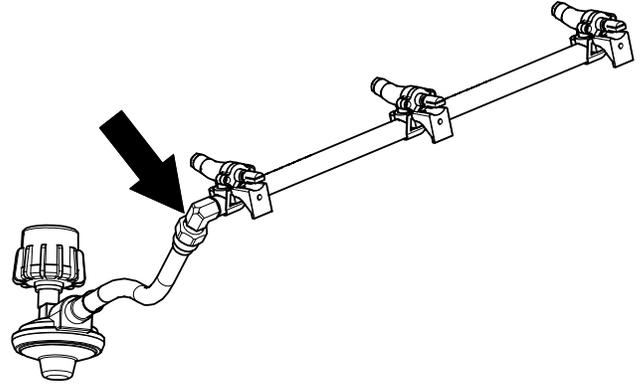
- Test all fittings for leaks before using your gas grill.
- Test the cylinder valve for leaks each time the cylinder is filled.
- Test for leaks every time you connect a gas fitting.
- Do not smoke at any time while testing.
- Never test for leaks with a lit match or open flame.
- Test for leaks outdoors.

TO TEST FOR LEAKS:

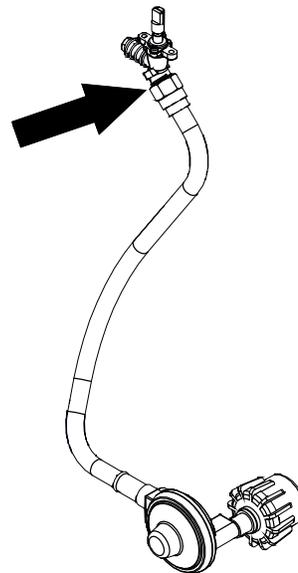
1. Extinguish any open flame or cigarettes in the area.
2. Be sure that cylinder valve and gas grill valves are "OFF."
3. Connect LP gas cylinder. See "Hose and Regulator."
4. Prepare a soap solution of one part water, one part liquid detergent.
5. With a full gas cylinder, open cylinder slowly.
6. Brush the soap solution on each connection.
7. A leak is identified by a flow of bubbles from the area of the leak.
8. If a leak is detected, close the gas cylinder "shut-off" valve, tighten the connection and retest.
9. If the leak persists, contact your gas grill dealer for assistance. Do not attempt to operate appliance if a leak is present.



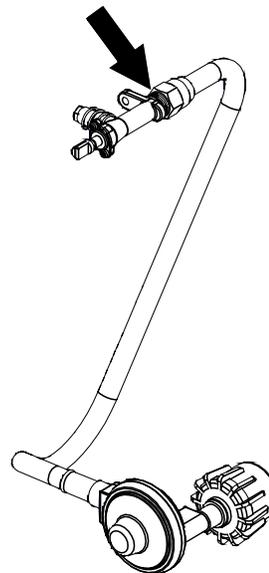
PORTA-CHEF 320



PORTA-CHEF 120



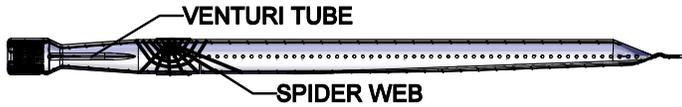
PORTA-CHEF 100



VENTURI TUBES

PORTA-CHEF 100 / 120

Always keep venturi tubes clean. Blockages in the venturi tubes caused by spiders, insects and nests can cause a flashback fire. In fact, although the gas grill may still light, the backed up gas can ignite and cause a fire around the venturi tubes at the control panel or the side burner.



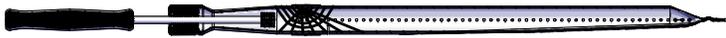
If a flashback fire occurs, turn off gas at the source immediately

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

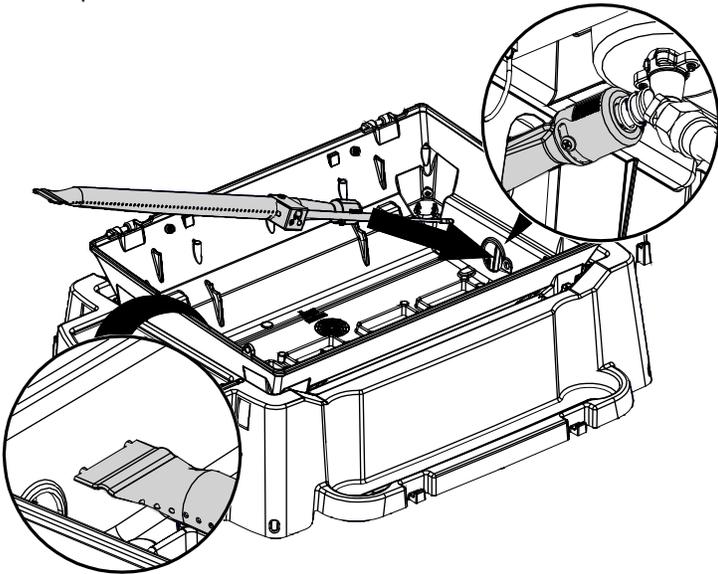
1. You smell gas.
2. Your gas grill does not reach temperature.
3. Your gas grill heats unevenly.
4. The burners make popping noises.

INSPECTING & CLEANING

1. Turn off gas by closing the propane cylinder valve
2. When the barbecue is cool, push the burner towards the valve and lift the burner from the barbecue housing.
3. Clean the venturi tubes with a pipe cleaner or venturi cleaning tool (Accessory #77310 or #18270).

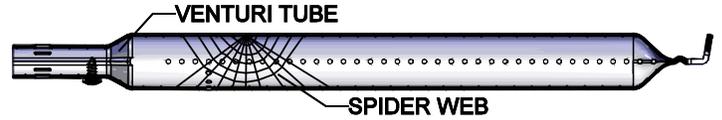


4. Lower the burner into position in the gas grill housing, making sure that the venturi tube is correctly aligned and fitted on the orifice. Push towards the valve and fit in place.



PORTA-CHEF 320

Always keep venturi tubes clean. Blockages in the venturi tubes caused by spiders, insects and nests can cause a flashback fire. In fact, although the gas grill may still light, the backed up gas can ignite and cause a fire around the venturi tubes at the control panel or the side burner.



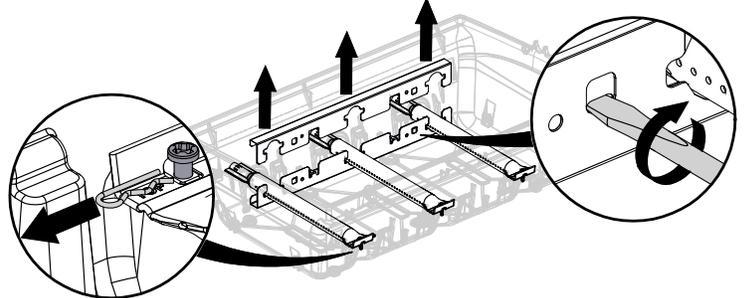
If a flashback fire occurs, turn off gas at the source immediately

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

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

INSPECTING & CLEANING

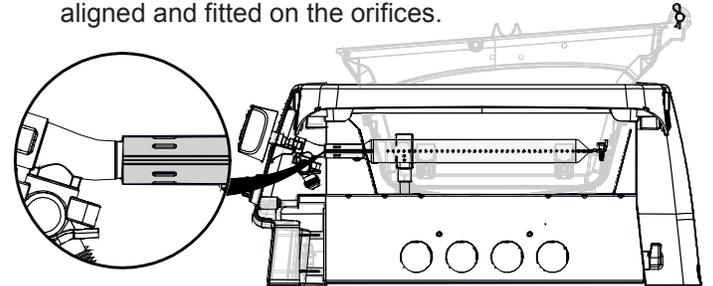
1. Turn off gas by closing the propane cylinder valve
2. When gas grill is cool, remove the burner fasteners and the top portion of the collector box. Proceed to lift the burners from the gas grill housing.



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

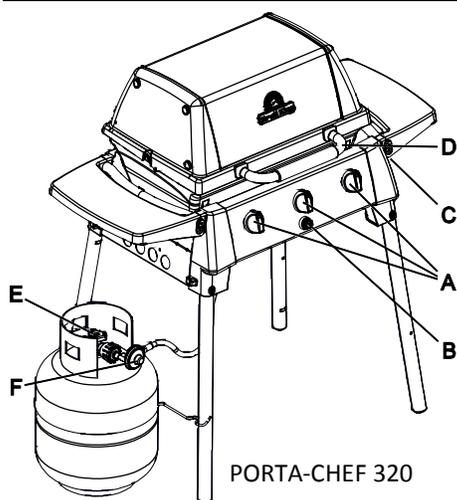


4. Lower the burner into position in the gas grill housing, making sure that the venturi tubes are correctly aligned and fitted on the orifices.

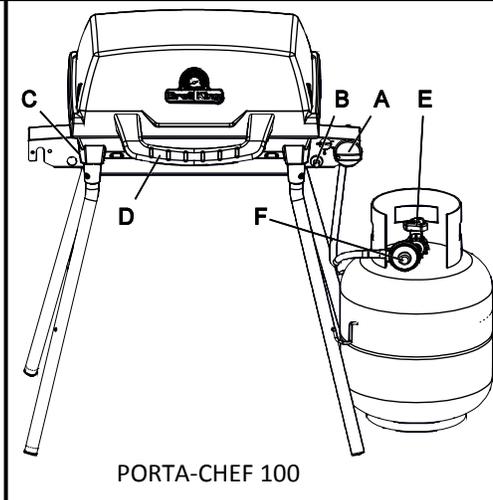


5. Secure burners with burner fasteners.
6. Snap top portion of collector box back in place.

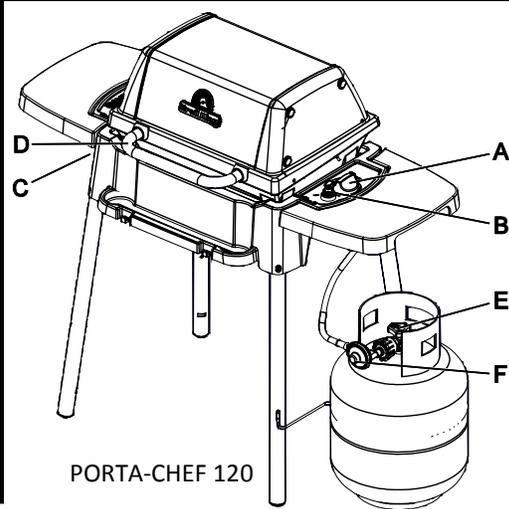
LIGHTING



PORTA-CHEF 320



PORTA-CHEF 100



PORTA-CHEF 120

- A. BURNER CONTROL
- B. IGNITOR
- C. MANUAL LIGHTING HOLE
- D. HANDLE
- E. CYLINDER VALVE
- F. REGULATOR

LIGHTING INSTRUCTIONS

1. The appliance must be assembled as per the assembly instructions.
2. Ensure LP cylinder is full and properly connected to the regulator. See: "Hose and Regulator." (Page 4)
3. Ensure there are no gas leaks in the gas supply system. See: "Leak Testing." (Page 5)
4. Ensure that the venturi tubes are properly located over the gas valve orifices. See "Venturi Tubes." (Page 6)
5. Ensure that ignition wires are connected.
6. Carefully review all instructions on the information plate attached to the gas grill.
7. **WARNING: Always open lid before lighting and do not lean over gas grill while lighting.**
8. Set control knobs to "OFF" and turn on the gas supply.

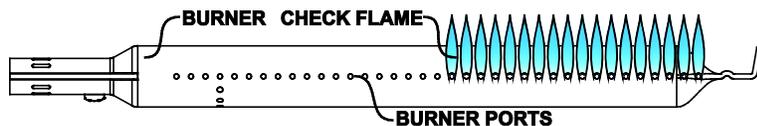
LIGHTING THE BURNER:

- a. Open gas grill lid and leave open until lit.
- b. Check that the battery has been installed in the electronic ignition.
- c. Push and turn one main burner control knob to "HIGH."
- d. Push and hold down the ignitor button or use match to light.
- e. Burner should ignite within 5 seconds; turn off gas source immediately if ignition does not occur in this timeframe. To light burner with a match proceed below to step f.
- f. Insert lit match through lighting hole located at the left or right side of the cook box.

- g. Push and turn right main burner control knob to "HIGH."
- h. Burner should ignite within 5 seconds.
- i. After the first burner is lit, push and turn the adjacent main burner control knob to "HIGH" then repeat for other burners; these burners should light automatically without the ignitor.

CAUTION - Check your gas grill after lighting.

All burner ports should show a 2.5cm / 1" flame on "HIGH."



If any of the following symptoms occur there is probably a blockage in the venturi tubes. Shut off gas at once and clean the venturi tubes. See "Venturi Tubes." (page 5)

1. You smell gas.
2. A flashback fire occurs.
3. Your gas grill heats unevenly.
4. The burners make popping noises.

IF BURNER DOES NOT IGNITE:

1. Push and turn control knob to "OFF." Wait 5 minutes then try again with control knob set at "MEDIUM."
2. If any burner will not light, see "Troubleshooting" (page 11). If problem persists, do not attempt to operate the appliance; contact OMC, your dealer or an approved service center.

SHUTDOWN:

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

OPERATION

First Time Use: Before cooking on your gas grill for the first time, burn it off to rid it of any odors or foreign matter in the following manner:

1. With cooking grids installed in position, light the gas grill following lighting instructions (see Page 6) and operate the gas grill on “**HIGH**” for **10-15 minutes**. Next, turn gas source off then turn all control knobs to the “**OFF**” position.
2. When gas grill is cool, thoroughly season cooking grids by spraying or wiping olive or vegetable oil on them. Ensure that the entire surface is generously coated including the corners. For cast iron cooking grids, light seasoning should be done before every usage.
3. You are ready to grill. Proceed to “Preheating.”

Preheating: Preheat the gas grill on MEDIUM/HIGH with the lid closed for ten minutes. Reduce heat as appropriate for what you are grilling. Firmly but carefully scrub grids with a wire grill brush. Next, brush or spray the grids with vegetable or olive oil to prevent food from sticking.

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

Vaporization Systems: Your gas grill is designed for use with the included Flav-R-Wave™ vaporization system. Do not use lava rock, ceramic briquettes or any other vaporization system other than the one that came with the gas grill.

COOKING TEMPERATURES

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

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

Medium: Produces temperatures inside the gas grill of approximately 450° F (230°C) with the lid down. Use this setting for most grilling of chicken, burgers and vegetables as well as for roasting and baking

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

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

COOKING TECHNIQUES

DIRECT GRILLING

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

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

THE PERFECT STEAK GRILLING GUIDE

PLACE STEAK ON ANGLE ON HOT GRIDS.

FLIP THE STEAK AS SHOWN BELOW.

TURN AND FLIP THE STEAK AGAIN.

FINALLY, FLIP THE STEAK AGAIN.

Meat Thickness		Heat Setting	Time Per Side				Total Time
1"			A	B	C	D	
Rare		High	1½	1½	1½	1½	7 minutes
Rare	Medium/Rare	Med/High	2	2	2	2	8 minutes
Medium/Rare	Medium	Med/High	2¼	2¼	2¼	2¼	9 minutes
Medium	Well	Med	2½	2½	2½	2½	10 minutes
Well		Med	3	3	3	3	12 minutes

MAINTENANCE

REGULAR MAINTENANCE

The following components should be inspected and cleaned (as necessary) before every usage of your gas grill to ensure optimal performance, safety and efficiency.

COOKING GRIDS

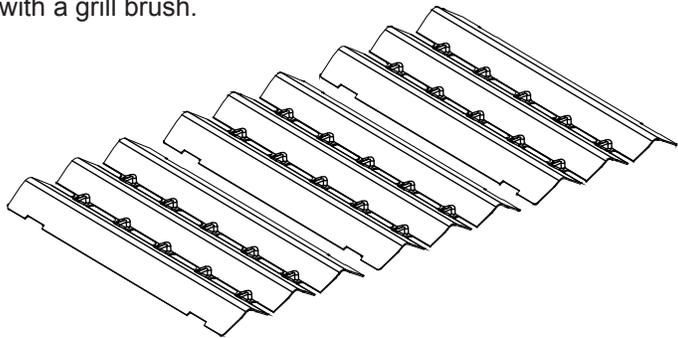
All OMC cooking grids are coated with a durable porcelain enamel finish to protect the grids and reduce the tendency of food sticking to grids. With all OMC cooking grids instead of burning off your grill after each usage, we recommend leaving food residue on grids and performing a Burn-Off (see below) before each use; this helps build up a protective layer of oil on the grids and will aid in preventing rust and deterioration.

CAST IRON COOKING GRIDS

Cast iron grids should be seasoned before every use by wiping or spraying them with vegetable or olive oil. Ensure that the whole surface of the grid is covered by a light layer of oil. This helps prevent rusting and deterioration. If rusting does occur, scrape it off gently with a scrub pad and season thoroughly. During longer periods of inactivity, grids should be seasoned, wiped dry then stored in a dry place. Before first usage and after periods of storage, grids should be washed (see "Cooking Grids" to right), dried with paper towel then wiped down thoroughly with vegetable shortening or olive/vegetable oil.

FLAV-R-WAVE

If residue accumulates on the Flav-R-Wave, remove the cooking grids and scrape the residue off the Flav-R-Wave with a grill brush.



GREASE TRAY

The grease tray is located directly under the drainage hole on the bottom of the gas grill. It is accessible from the side or rear of the appliance and should be cleaned or replaced regularly to avoid grease overflowing onto your patio.

GENERAL CLEANING

Perform a Burn-Off (see below). When gas grill is cool, remove grids, scrape the Flav-R-Wave clean then remove it. Clean the interior of the gas grill as necessary by scraping the sides and bottom of the cookbox and vacuuming.

BURN-OFF

Ignite the burners as per "Lighting" (page 7). Operate gas grill on HIGH with lid closed for 10 min. or until smoking stops. Turn the gas source off then turn control knobs to OFF.

ANNUAL MAINTENANCE

The following components should be inspected and cleaned at least once a year or after any period of storage over 30 days to ensure optimal performance, safety and efficiency.

BURNER

Remove burner and inspect for cracks and deterioration. Clean venturi tubes using a pipe cleaner or venturi brush to eliminate any blockages. See "Venturi Tubes." (page 6) While the burner is removed, clean the interior of cookbox by scraping the sides and bottom of the cookbox and vacuuming.

HOSE

Inspect and replace if necessary. For propane see "Hose and Regulator." (page 4)

EXTERIOR FINISH

If white oxidation spots appear, wash the outside of the cookbox with a mild soap and water solution. Rinse the surfaces thoroughly then wipe them with a cloth dipped in cooking oil to restore the luster. For repair of paint scratches and scuffs, use a good quality HIGH temperature (600°F) spray paint for touch-up. Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect short term performance of your grill.

STAINLESS STEEL

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

RESIN COMPONENTS AND SIDE SHELVES

Wash with soap and water.

REPLACEMENT PARTS

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

LEAK TEST

When reconnecting a gas cylinder on propane models, be sure to check for leaks. See "Leak Testing." (page 5)

COOKING GRIDS

To wash stainless or cast iron grids, use a light detergent and water and then rinse and dry with paper towel; never air dry grids or use a dishwasher. For cast iron grids, thoroughly season (see left: "Cast Iron Cooking Grids") after washing.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
SMELL OF GAS	SHUT OFF LP CYLINDER VALVE AT ONCE. DO NOT USE THE APPLIANCE UNTIL LEAK IS SEALED.	
Leak detected at cylinder, regulator or other connection.	<ol style="list-style-type: none"> 1. Regulator fitting loose. 2. Gas leak in hose/regulator or control valves. 	<ol style="list-style-type: none"> 1. Tighten fitting and "Leak Test." (page 5) 2. See authorized service center.
Flames Beneath Control Panel (Flashback Fire)	<ol style="list-style-type: none"> 1. Venturi blocked. 	<ol style="list-style-type: none"> 1. Remove burner and clean venturi. See "Venturi Tubes" (page 5)
Flickering Burner Flame or Low Temperatures on HIGH Setting	<ol style="list-style-type: none"> 1. Excess flow safety device has been activated in connection between cylinder and barbecue. 	<ol style="list-style-type: none"> 1. Turn LP cylinder valve off then turn all burners to OFF position. Disconnect the regulator from the cylinder. Wait two minutes. Re-attach regulator to the cylinder. Open the cylinder valve slowly. Wait one minute. Light grill as per "Lighting" (page 6)
Burner Not Lighting	<ol style="list-style-type: none"> 1. Out of LP Gas. 2. Ignitor issue. 3. Excess flow safety device has been activated. 4. Regulator is not fully connected to the cylinder valve. 5. A leak in the system causing the excess flow device to activate. 6. Venturi blocked or misaligned with valve orifice. 7. Orifice(s) blocked. 8. Hose is twisted. 	<ol style="list-style-type: none"> 1. Refill LP Gas Cylinder. 2. Try manually lighting burner with a match. See "Lighting" (page 6). If burner lights successfully, it is an ignitor issue. See "Ignitor not Working" below 3. Follow "Flickering Flame or Low Temperatures on HIGH setting" solution above. 4. Tighten the regulator hand wheel. 5. Leak test connections to determine loose fitting. Tighten fitting. Leak test system. 6. Remove burner, clean venturi and realign with valve orifice. See page 5 for assistance. 7. Remove burner, clean orifices with a pin or fine wire. Do not drill orifices. 8. Straighten hose. Keep away from bottom casting.
Ignitor Not Working	<ol style="list-style-type: none"> 1. Ignitor battery is dead 2. Ignitor wire(s) not connected 3. Electrode misaligned on burner 4. Ignitor malfunction 	<ol style="list-style-type: none"> 1. Replace battery 2. Ensure main burner and side burner electrode wires are all connected 3. Realign electrode and clear any surrounding debris from area 4. Use "Match Lighting" procedure (page 6)
Decreasing Heat, "Popping Sound"	<ol style="list-style-type: none"> 1. Out of LP Gas. 2. Venturi blocked. 	<ol style="list-style-type: none"> 1. Refill LP Gas Cylinder. 2. Remove burner, clean venturi. See "Venturi Tubes" (page 5) for assistance.
Hot spots on Cooking Surface	<ol style="list-style-type: none"> 1. Venturi blocked 2. Debris buildup on Flav-R-Wave 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes" (page 5) for assistance. 2. Scrape off Flav-R-Wave and vacuum
"Flare-ups" or Grease Fires	<ol style="list-style-type: none"> 1. Excessive grease buildup on vaporizer or in gas grill cookbox 2. Excessive heat. 	<ol style="list-style-type: none"> 1. Thoroughly scrape off Flav-R-Wave and inside of cookbox then vacuum out debris 2. Turn burner controls to a lower setting
Regulator Humming Noise	<ol style="list-style-type: none"> 1. Cylinder valve opened too quickly. 	<ol style="list-style-type: none"> 1. Open cylinder valve slowly.
Yellow Flame	<ol style="list-style-type: none"> 1. Some yellow flame is normal. If it is excessive, the venturi may be blocked. 2. Burner ports blocked. 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes" (page 5) for assistance. 2. Remove burner & clean with soft bristle brush (e.g. toothbrush).
Inside of Lid Appears to be Peeling	<ol style="list-style-type: none"> 1. This is a build-up of grease. The inside of lid is not painted and cannot peel. 	<ol style="list-style-type: none"> 1. Clean with stiff bristle brush or scraper.
Cooking Grids Rusting	<ol style="list-style-type: none"> 1. Porcelain enamel has been chipped 	<ol style="list-style-type: none"> 1. See "Maintenance" (page 10) for help

WARRANTY

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

In United States and Canada replacement is FOB Factory.

In all other countries replacement is FOB OMC Distributor (consult your Dealer for name of OMC Distributor). All other costs are the responsibility of the owner.

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

WHAT IS COVERED

Cast Aluminum Cook box	Excluding Paint	10 years
Burner	Tube Burners	3 years
Steel Grids	Porcelain Coated	2 years
Cast Iron Grids	Porcelain Coated	2 years
All Remaining Parts	Excluding Tank	2 years

WHAT IS NOT COVERED

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

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

Shipping or transportation costs.

Removal or re-installation costs.

Labor costs for installation and repair. Cost of service calls.

Liability for indirect, or consequential damages.

Gas grills deemed to be used as a communal amenity or gas grills not directly used and maintained by the purchaser

REPLACEMENT PARTS

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

BURNERS

The life of OMC burners (made of stainless steel) depends almost entirely on proper use, cleaning and maintenance. This warranty does not cover failure due to improper use and maintenance. For proper burner maintenance instructions see page 9.

PORCELAIN-COATED COOKING GRIDS

All OMC cast iron cooking grids are coated with a durable porcelain enamel to assist in cleaning and reduce the tendency of food sticking to the grid. Porcelain is essentially a glass coating. Some chipping may occur if mishandled. This will not affect the use or performance of the grids. The grids are not warranted against chipping or rusting due to mishandling. Consult "Maintenance" (page 9) for proper cooking grid care and cleaning instructions.

VAPORIZATION SYSTEMS

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

FLAV-R-WAVE™

The Flav-R-Wave™ is warranted against defects in materials or rust through for a period of 3 years on Monarch, Signet, Baron, 5 years on Sovereign, Regal and Imperial and 2 years on all other models from date of purchase. Surface rust will not affect the performance of the Flav-R-Wave™ and is not covered by the warranty. See "Maintenance" (page 9) for proper Flav-R-Wave care instructions.

FREIGHT

Courtesy shipping is provided for warranty orders during the three (3) months after the original date of purchase. After this period, a freight charge will be applied to all warranty orders.

WARRANTY CLAIMS

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