



**Model Number: GSF2818AN**

**TER 75 000 BTU 4+1+1 NG Gas Grill**

**WARNING**

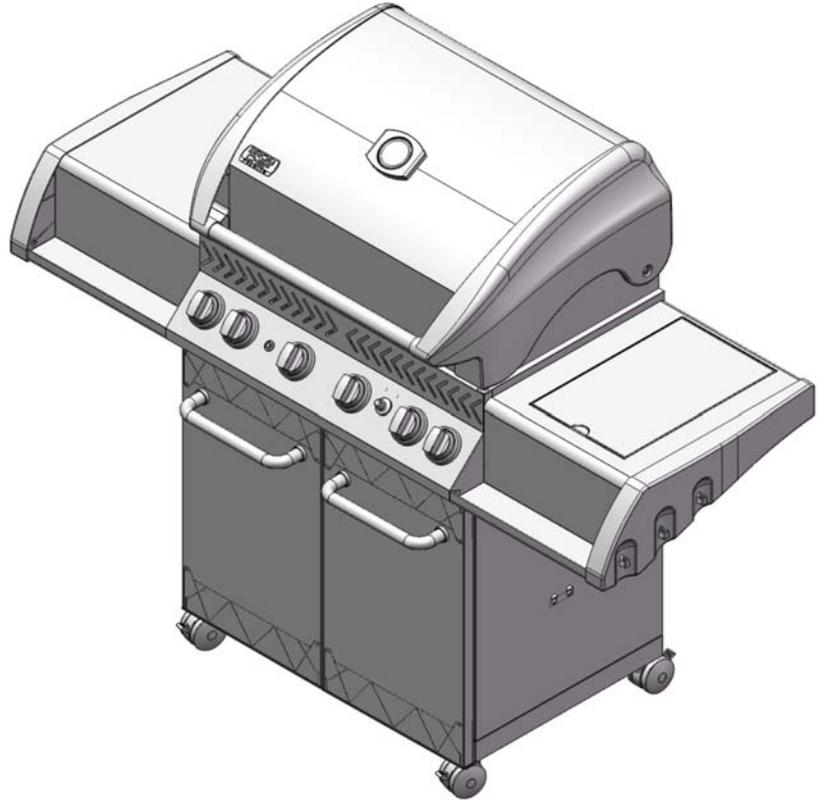
Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

**DANGER**

Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury or death.

**DANGER**

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.



SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.

**FOR CUSTOMER SERVICE:**

CALL 1 - 855 - 630 - 5390 (TOLL - FREE),  
10:00 A.M. – 7:00 P.M. (EST), MONDAY-FRIDAY  
E - MAIL: [SERVICE@BBQTEK.COM](mailto:SERVICE@BBQTEK.COM)  
LOG ON: [WWW.BBQTEK.COM](http://WWW.BBQTEK.COM)



**WARNING**

**FOR YOUR SAFETY:**

**For Outdoor Use Only  
(Outside any enclosure)**



# Grill Operation 1-2-3

## Before Grilling

- Step 1 Keep your grill a safe distance away from buildings.\*
- Step 2 Always perform a Leak Test on all connections and hoses. \*
- Step 3 Keep children away from the grill.

## During Grilling

(To avoid tripping safety valves, please follow these instructions carefully!)

- Step 1 Open the lid and turn the gas tank on slowly.
- Step 2 Turn only one knob on at a time when lighting up the grill.
- Step 3 Use protective gloves when the grill gets hot.
- Step 4 Never leave a lit grill unattended.

## After Grilling

- Step 1 Always burn the grill for 10-15 minutes to burn off food residues after use.
- Step 2 Wait until the grill is completely cooled before closing the lid.
- Step 3 Remove grease buildup to avoid grease fire and cover your grill to prevent rust.

\* Please refer to the owner's manual for details.

### **WARNING**

1. **DO NOT** store or use gasoline or other flammable liquids or volatile gases close to this gas grill.
2. **DO NOT** store any other spare LP tank(s) close to this gas grill.

### **DANGER**

#### **IF YOU SMELL GAS**

1. TURN OFF gas.
2. Extinguish any open flame.
3. Open the lid.
4. If the odour persists, stay away from the appliance and immediately call your gas supplier or call 911.

Always read and understand the WARNINGS and INSTRUCTIONS that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.

**NOTE:** This grill must be used with **NATURAL gas** only.

**Installer:** Leave this manual with the consumer.

**Consumer:** Retain this manual for future reference.

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# For Your Safety

Dear Valued Customer,

Congratulations on your new barbecue grill purchase! You've made the right choice. In this manual, you will find assembly instructions, suggestions for grilling and helpful hints, as well as guidelines for the safe operation, proper care and use of your grill. Our expert staff strives to provide you with an easy-to-assemble product. Should you have any questions or problems with this product, please call our customer service department at 1-855-630-5390 (10:00 am – 7:00 pm (EST), Monday through Friday.).

**IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE**

## **Safety First!**

**Read and understand all warnings and precautions prior to operating your grill.**

### **WARNING**

1. This grill is for outside use only. It should not be used in a building, garage or any other enclosed area.
2. The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
3. Always open the grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
4. Always place your grill on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose.
5. Do not leave a lit grill unattended.
6. Keep children and pets away from the grill at all times.
7. This is not a tabletop grill. Do not place this grill on any type of tabletop surface.
8. Do not use the grill in high winds.
9. This grill must be used with natural gas only.
10. Do not attempt to attach this grill to the self-contained natural system of a camper, trailer, motor home or house.
11. Do not use charcoal or lighter fluid.
12. This outdoor gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
13. Do not attempt to move the grill while it is lit.
14. Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
15. Keep combustible items and surfaces at least 6 feet away from the grill at all times. DO NOT use this gas grill or any gas product under any overhead enclosure or near any unprotected combustible constructions.
16. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
17. Do not attempt to use or assemble with missing or damaged parts. Contact customer service for replacement parts.

### **CAUTION - Prevention of Burns**

1. To avoid burns, do not touch metal parts of the grill until they have completely cooled for at least 45 minutes or unless you are wearing protective gear such as pot holders, protective gloves or mittens.
2. Do not alter the grill in any manner.
3. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation. The replacement hose assembly should be in accordance with the manufacturer's specifications.
4. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.

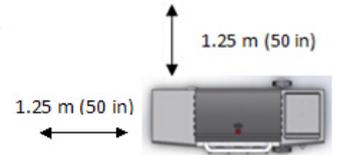
# Safe Locations for Use of This Outdoor Grill

## CAUTION

Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.

## WARNING

- Do not use this appliance under overhead combustible surfaces or coverings (e.g., awnings, umbrellas, porches or gazebos).
- Always ensure the grill is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.
- Always ensure the grill is positioned more than 1.25 m (50 in) away from any building, or combustible materials or surface, before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of the grill. (See diagram at right).
- The temperature of a grease fire or of the radiated heat might otherwise be sufficient to ignite nearby combustible or volatile substances. Always locate the grill where there will be ample combustion and ventilation air, but never position it in the direct path of a strong wind.
- 
- Never allow the grill to operate while unattended to prevent uncontrolled grease fires from erupting.
- Never attempt to move this grill while it is in operation or while it is still hot to prevent possible personal injury.
- Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance because of the danger of starting a fire.
- Always confirm that the installation of this grill conforms with the requirements of all local codes or, in the absence of applicable local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA54 or CAN/CGA-B149.1.



## DANGER – Gas Safety

- Natural gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any natural gas product.
- Natural gas Characteristics: Flammable, explosive under pressure, lighter than air and settles in pools in low areas.
- In its natural state, propane has no odor. For your safety, an odorant has been added.
- This grill is shipped from the factory for natural gas use only.

## CAUTION

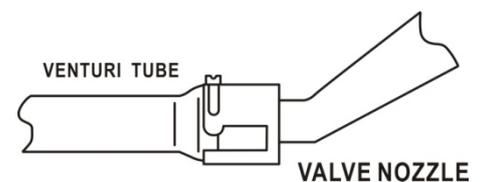
- It is essential to keep the grill's valve compartment, burners and circulating air passages clean.
- Inspect the grill before each use.

Step 1. Inspect all hoses and connections and make certain they are secure.

Step 2. Check and clean the burner venturi tubes for insects and insect nests by removing the burner and inserting a bottle brush cleaner into each tube to make sure the passage is clear.

\*\*\* A clogged tube can lead to a fire beneath the grill. \*\*\*

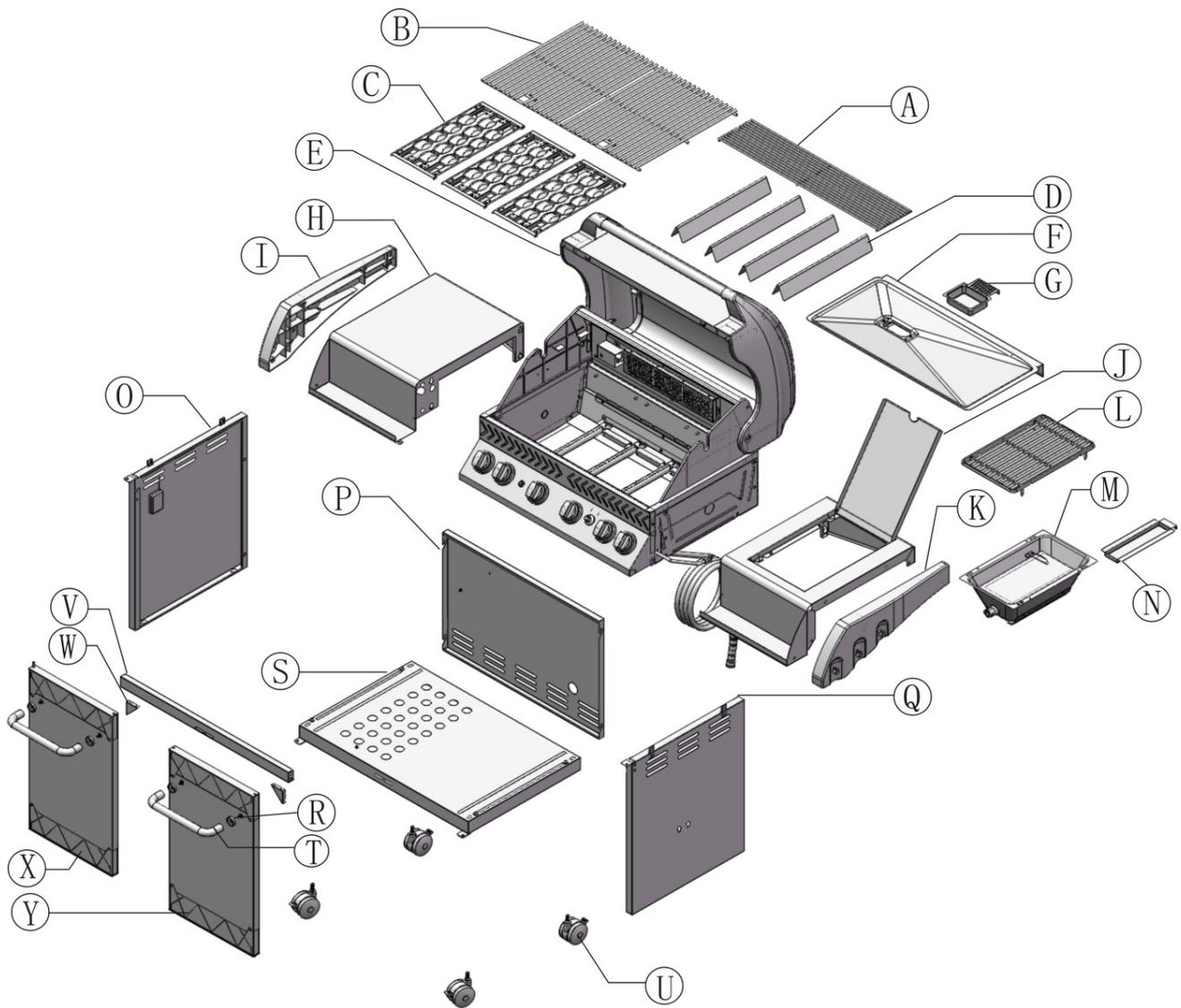
Step 3. Ensure that the valve nozzle is pointing straight and completely inserted into the venturi tube.



## GENERAL INFORMATION

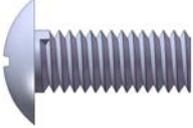
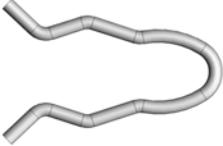
1. This gas grill is NOT intended for commercial use.

## Illustrated Parts List



Part	Description	(QTY)	Part	Description	(QTY)	Part	Description	(QTY)
A	Warming Rack	1PC	K	Right Decorative Sheet	1PC	U	Caster	4PCS
B	Cooking Grid	2PCS	L	Side Burner Grid	1PC	V	Door Beam	1PC
C	Lava Heating Plate	3PCS	M	Side burner Pan	1PC	W	Side Panel Support	2PCS
D	Heating Plate	4 PCS	N	Side Burner Grease Cup	1PC	X	Left Door	1PC
E	Body Assembly	1PC	O	Left Side Panel	1PC	Y	Right Door	1PC
F	Grease Tray	1 PC	P	Back Panel	1PC			
G	Grease Cup	1 PC	Q	Right Side Panel	1PC			
H	Left Side Shelf	1PC	R	Door Handle Seat	4PCS			
I	Left Decorative Sheet	1PC	S	Cart Base	1PC			
J	Right Side Shelf	1PC	T	Door Handle	2PCS			

## Hardware List

AAA:24PCS	BBB:24PCS	CCC:24PCS
 M6*15	 M6	 M6
DDD:4PCS	EEE:4PCS	FFF:4PCS
 M4*12	 M4	 M4
GGG:1PC	HHH:4PCS	III:1PC
 Retaining pin	 battery	 Screwdriver
JJJ:1PC		
 (M10)Spanner		

Hardware listed above is not scaled to exact size. (A screwdriver is required for assembly and is included for your convenience).

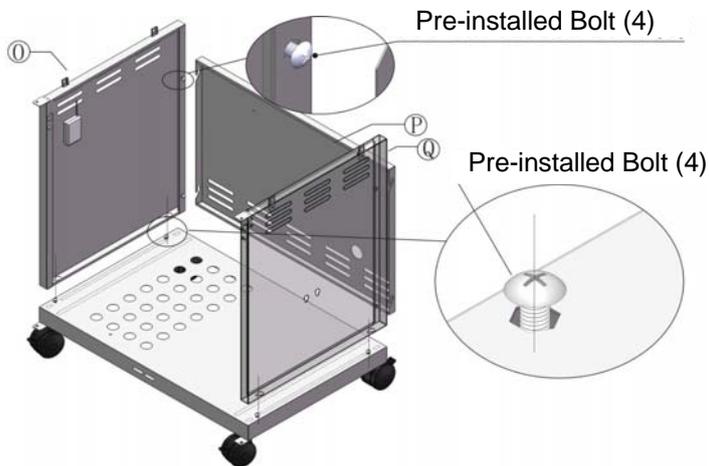
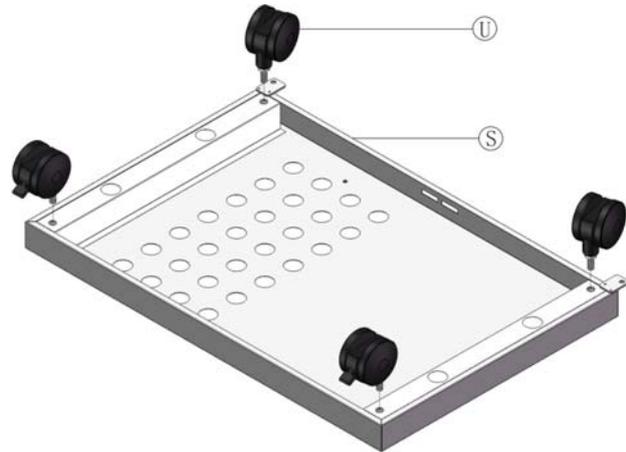
# Assembly Instructions

Remove all contents from the carton packaging. Make sure all parts are present before attempting assembly. Once the grill is fully assembled, go back and check to make certain all the bolts are secure. Tighten again using the screwdriver provided if necessary.

Estimated assembly time: 45 minutes.

## Step 1

(a) Inset the casters (U) into the four holes on the two sides of the cart base (S).

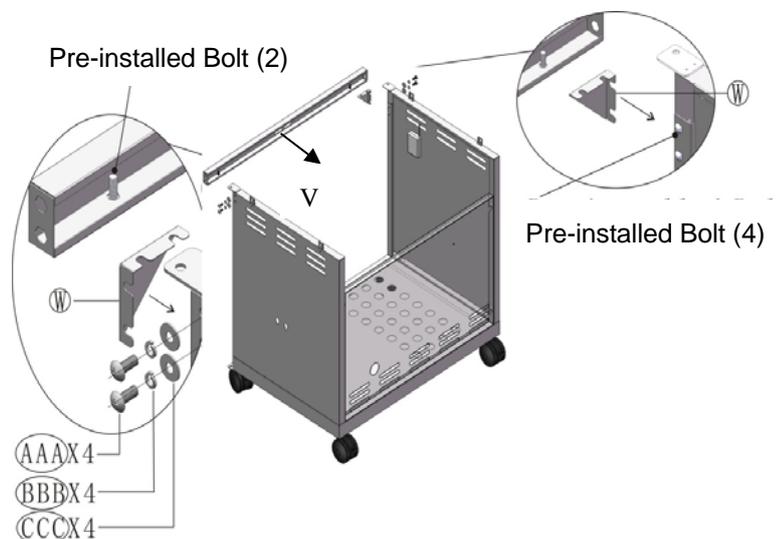


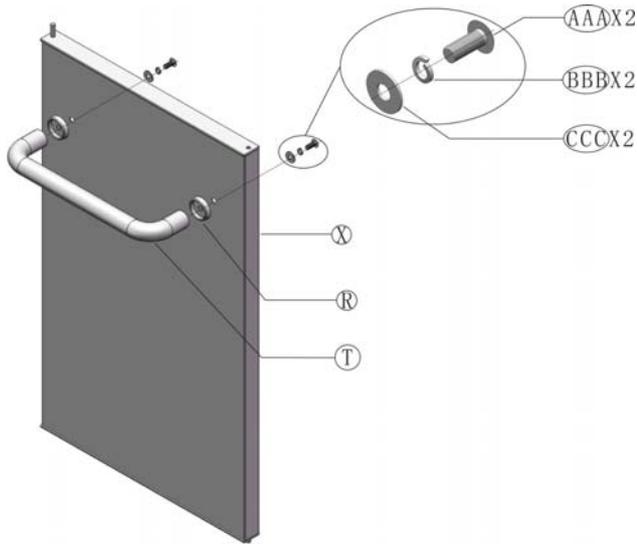
## Step 2

- Loosen the four pre-installed bolts on the cart base (S) and allow 1/4 bolt's length to extend from the bottom panel.
- Align the two holes on the bottom of the left side cart panel (O) with the two bolts extended from the cart base and push down the left side panel until it locks into place. Tighten bolts by hands until secure.
- Repeat the above procedure to assemble the right side panel (Q).
- Loosen the four pre-installed bolts on the left side panel and right side panel. Align the pre-drilled holes of the back panel (P) with the extended bolts on the two side panels, slide the bolts into each hole and tighten by hands until secure.
- Go back and tighten all bolts by the screwdriver provided.

## Step 3

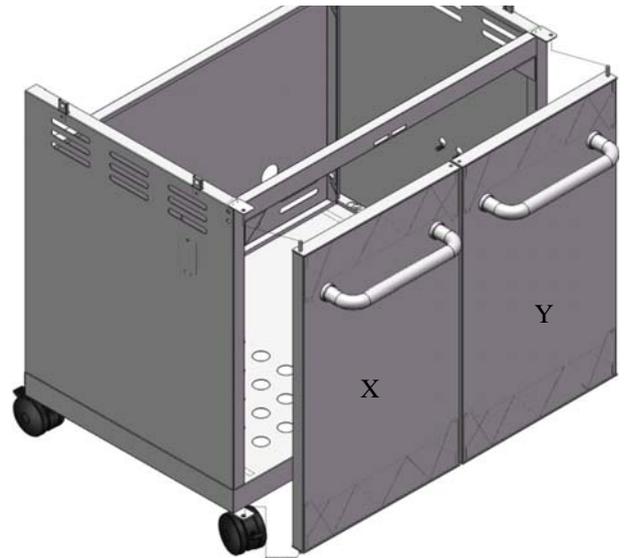
- Loose the four pre-installed bolts at the top of the two side panels. Align the extended bolts with the holes of the side panel support (W), then lock the bolts into the each hole and tighten by hands until secure.
- Align the holes on two sides of the door beam (V) with the holes on the two side panels. Insert one bolt (AAA), one spring washer (BBB) and one flat washer (CCC) into each hole, tighten by hands until secure.
- Loosen the two pre-installed bolts on the door beam (V) and slide the extended bolts into the holes on the side panel support (W), tighten by hand until secure.
- Go back and tighten all bolts by the screwdriver provided.





#### Step 4

- Align the door handle (T) and the handle seats (R) with the two holes on the left door (X). Insert one bolt (AAA), one spring washer (BBB) and one flat washer (CCC) into each hole. Tighten by hands until secure.
- Repeat the above procedure for the right door (Y).
- Go back and tighten all bolts by the screwdriver provided



#### Step 5

- Insert the bottom pin of the right door (Y) into the pre-drilled hole on the cart base. Push down the top pin and insert the pin into the pre-drilled hole at the top front end of the right side panel.
- Repeat the above procedure for the left door (X). Close the doors.

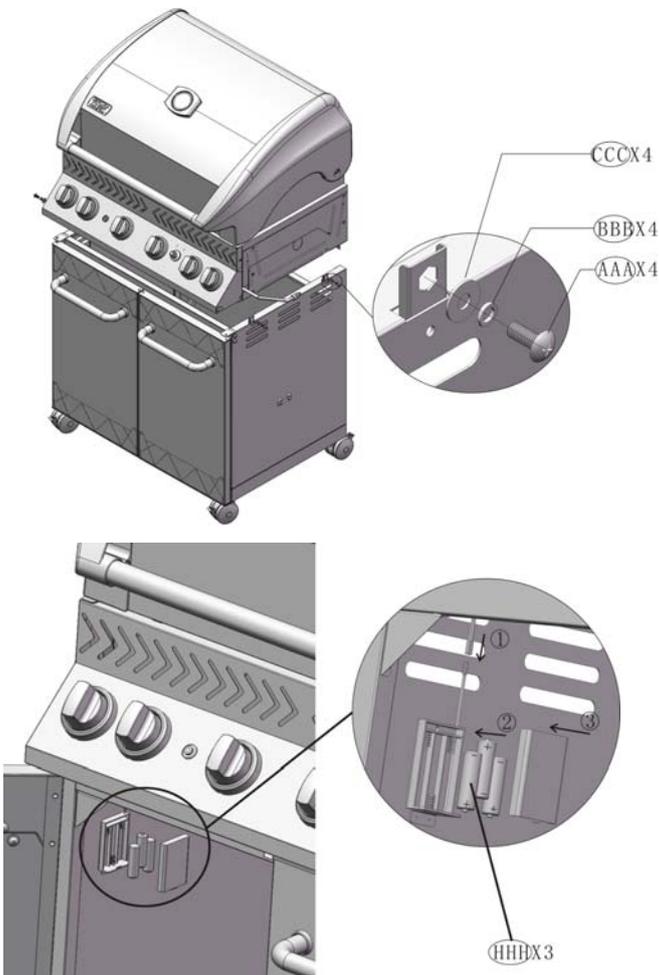
**Attention: Unpack the regulator/hose assembly (located underneath the firebox) prior to assembling the grill body to the cart, and pull out the regulator/hose to the cart side when go ahead to this step.**

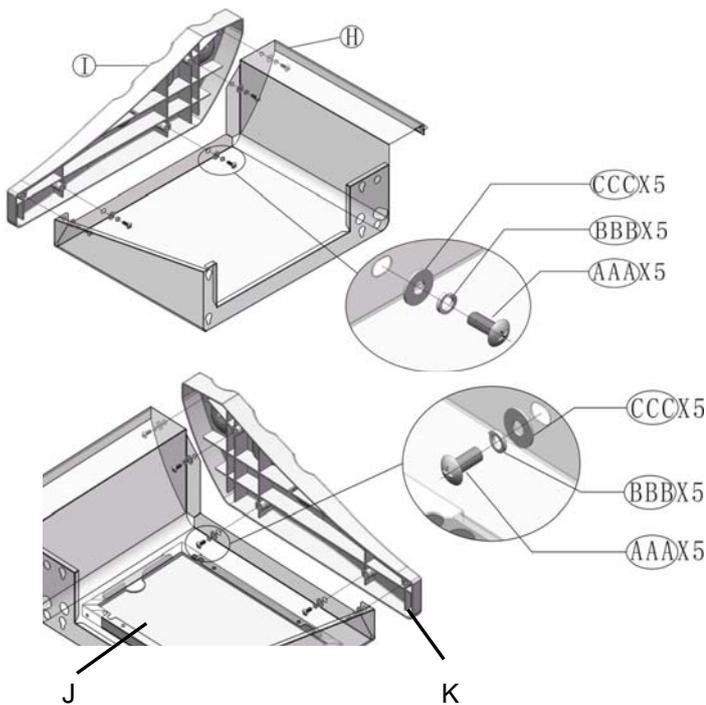
#### Step 6

- Put the body assembly (E) on the top of cart assembly.
- Align the two holes on the right top of cart with the two holes on the right of body assembly, and insert one bolt (AAA) with one spring washer (BBB) and one flat washer (CCC) into each pre-drilled hole. Tighten bolts by hands until secure.
- Repeat the procedure for the left end assembly. Go back and tighten all bolts using the screwdriver provided.

#### Step 7

- Connect the upper cable with the cable of the battery case.
- Open the lid of the battery case, and put three batteries (HHH) into the case in correct negative and positive ends as the figure shown.
- Close the battery case.



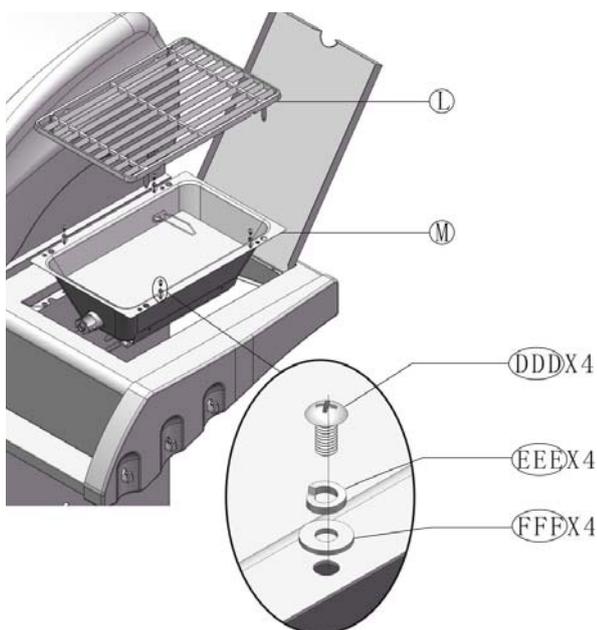
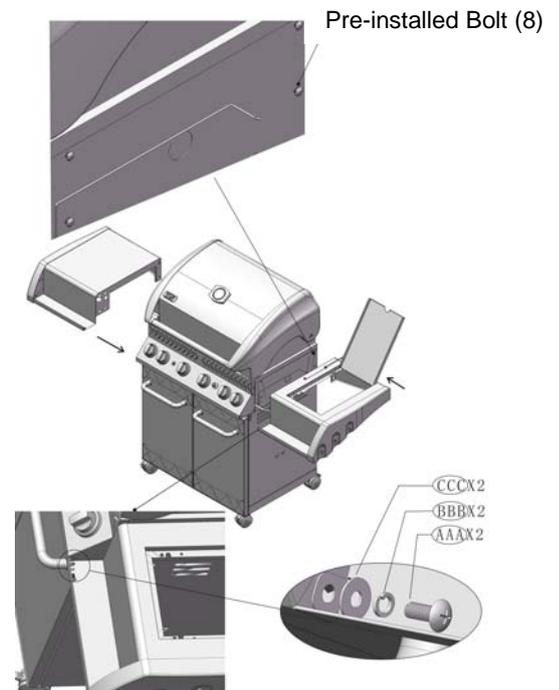


### Step 8

- Align the five holes on the left decorative sheet (I) with the five holes on the left side shelf (H) and insert one bolt (AAA) with one spring washer (BBB) and one flat washer (CCC) into each pre-drilled hole. Tighten bolts by hands until secure.
- Repeat the above procedure for assembling the right decorative sheet (K) to the right side shelf (J).
- Go back and tighten all bolts with the screwdriver provided.

### Step 9

- Loosen the four pre-installed bolts on grill body assembly and allow 1/4 bolt's length to extend from grill body.
- Align the four holes on the right side shelf (J) with the four bolts extended from the right grill body. Push down the right side shelf until it locks into place. Align the hole under the control panel with the front hole of the right side shelf and then fix with one bolt (AAA), one spring washer (BBB) and one flat washer (CCC)
- Repeat the above procedure for assembling the left side shelf (H).
- Go back and tighten all bolts with the screwdriver provided.

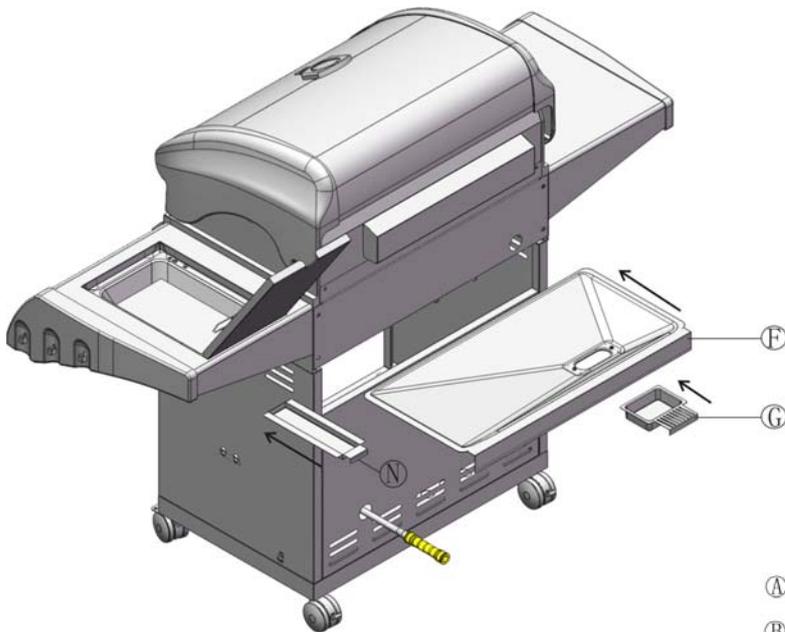
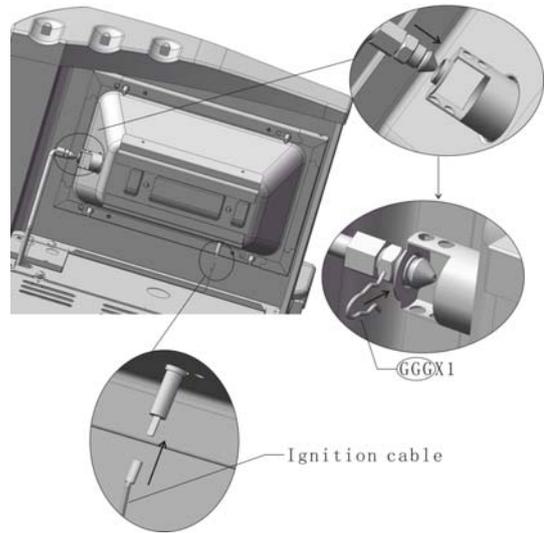


### Step 10

- Open the side burner lid and put the side burner pan (M) into the right side shelf.
- Align the four holes on the side burner pan with the pre-drilled holes inside the right side shelf and insert one bolt (DDD) with one spring washer (EEE) and one flat washer (FFF) into each hole. Tighten all bolts with the screwdriver provided.
- Put the side burner grid (L) above the side burner pan.

### Step 11

- a) Connect the venture tube and side valve nozzle, and insert the retaining pin into place.
- b) Connect the side burner ignition cable by inserting it onto the electrode. Make certain the connection is secure.

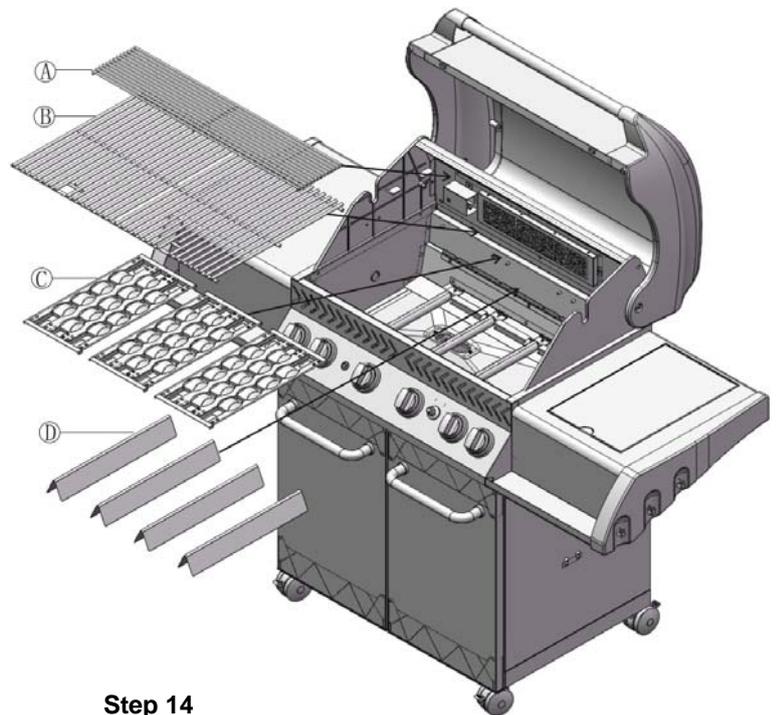


### Step 12

- a) Insert the grease pan (F) under the grill body and hook up the grease cup (G) under the grease pan.
- b) Put the side burner grease cup (N) under the side burner.

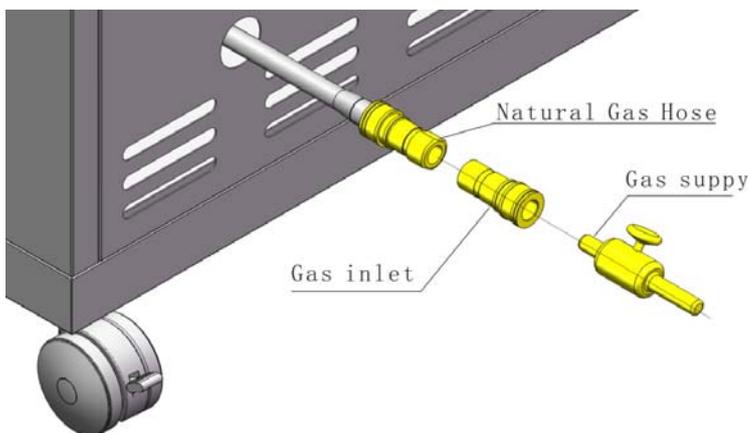
### Step 13

- a) Put the heating plates (D) onto the heating plate support.
- b) Put the lava heating plate (C) on the support above the heating plate.
- c) Place the cooking grid (B) on the support above the lava heating plate.
- d) Place the warming rack (A) on the warming grid support.
- e) Close the top lid.



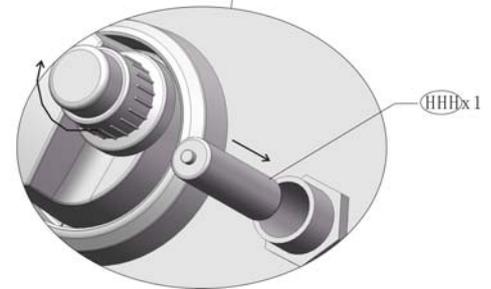
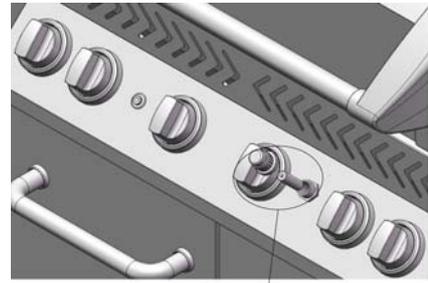
### Step 14

- a) Pull out the natural gas hose through the pre-drilled hole on the cart back panel.
- b) Connect the natural gas hose to the gas inlet and gas supply.
- c) Make sure the natural gas hose, the gas inlet and gas supply are securely connected then check for leaks.



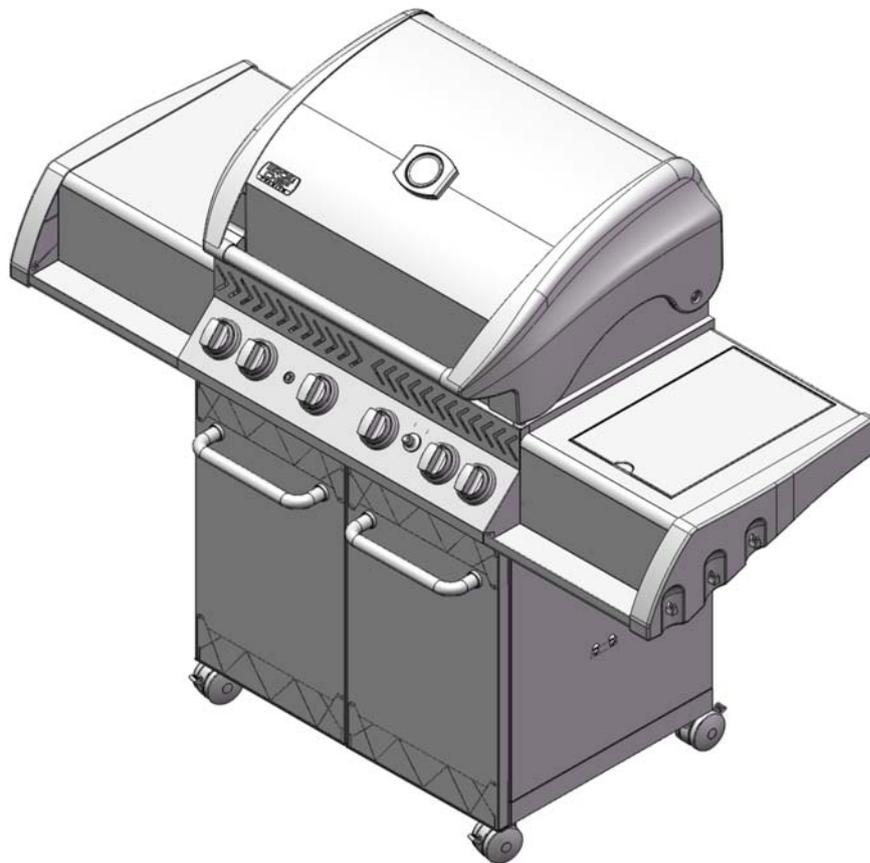
### Step 15

- a) Rotate the igniter cap anticlockwise until it is open.
- b) Put one battery (HHH) into the battery box, and make sure the positive pole is towards outside as the illustration.
- c) Close the igniter cap by rotating it clockwise until it is tight.



### Fully Assembled View

Left Side



Right Side

### Operating the Grill

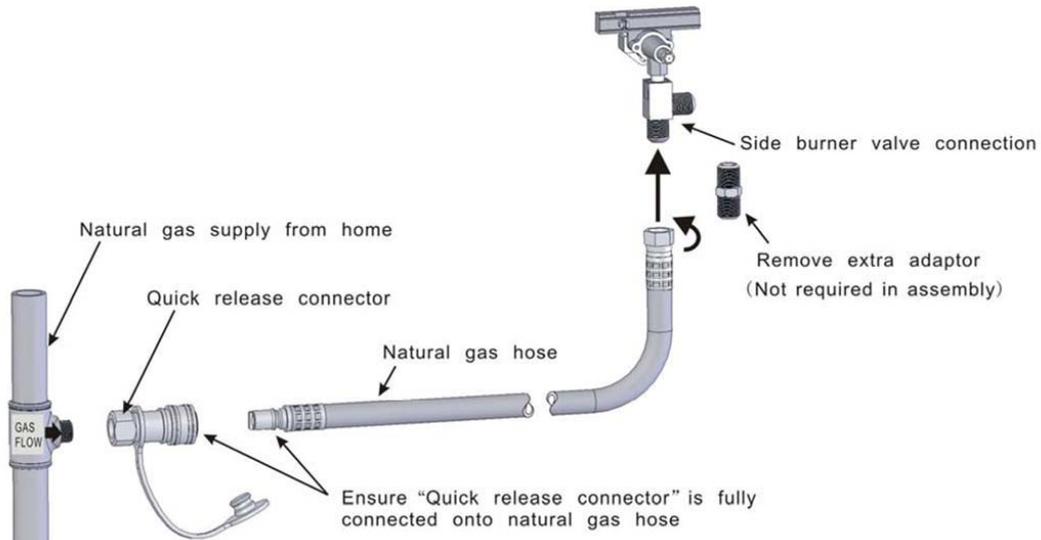


#### CAUTION:

**The use of unauthorized parts can create an unsafe condition and environment.**

Your natural gas grill has been designed to operate on natural gas only, at a pressure of seven inches water column (7" W.C.). Check with your gas utility for local gas pressure, because in some areas natural gas pressure varies. Also, check with your gas company or with local building codes for instructions to install gas supply line or call a licensed and qualified installer. It is recommended that an ON/OFF manual shut-off valve be installed at the gas supply source: Outdoors after the gas line exits outside wall and before quick disconnect or before gas supply line enters ground. Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe threads. Apply compound or tape to at least the first three to four threads when making connections. Never store or use gasoline or other volatile substance in the vicinity of this grill.

## Natural Gas Connection



During high pressure testing your gas grill and its individual shutoff valve must be disconnected from the gas supply piping system. During any pressure testing of that system at least pressures in excess of 1/2 psi (3.5kPa).

During low pressure testing your gas grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5kPa).



### **WARNING:**

Burner valves are pre-tested at the factory to operate on natural gas. If you wish to convert or change it, be sure to contact your grill distributor or dealer **FIRST!**



### **DANGER:**

**To prevent fire or explosion hazard when testing for a leak:**

1. Always perform the "leak test" as below before lighting the grill and each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until all leaks have been stopped. If you are unable to stop a leak, disconnect the propane supply, call for gas appliance service or your local propane gas supplier

## Checking for Leaks

1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are in the "OFF" position.
3. Spray some solution on the connection points of the natural gas hose.
4. Inspect the solution at the connections for bubbles. If no bubbles appear, the connection is secure.
5. If bubbles appear, you have a leak. Proceed to step 6.
6. Disconnect the natural gas hose from the valve and reconnect. Make sure the connection is tight and secured.
7. Retest with solution.
8. If you continue to see bubbles, replace the quick release connector or/and natural gas hose.

## Lighting the Grill



### **DANGER:**

Failure to open lid while igniting the grill's burners or not waiting five minutes to allow gas to clear if the grill does not light, may result in an explosion, which could cause serious bodily injury or death.



### **WARNING:**

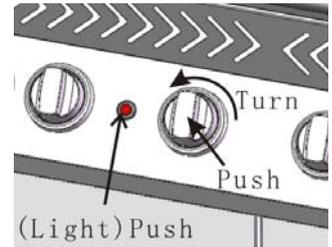
Never stand with your head directly over the grill when preparing to light the main burners, to prevent possible bodily injury.

## Lighting Main Burner



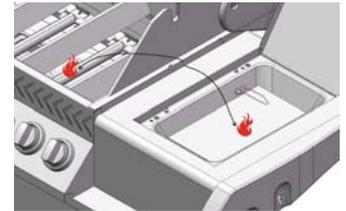
**WARNING:** Attempting to light the burner with the lid closed may cause an explosion. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.

1. Open the lid during lighting.
2. Make sure all control knobs are in "OFF" position.
3. Turn on gas source.
4. Ignite only the burners you wish to use. Push desired burner valve knob and rotate slowly about 1/4 counterclockwise until a click is heard. (See diagram to right). Push and turn the knob to "HIGH" then press the igniter button immediately. The burner should light. If the burner does not light, repeat 2 or 3 times.
5. If ignition does NOT occur in 5 second turn the burner controls to OFF, wait 5 minutes, and repeat the lighting procedure.
6. To ignite remaining burners, repeat same procedure. Adjust valve knob(s) to desired cooking temperature.



### Using the Lighting Stick to Light the Main Burners

1. Insert a match into the end of lighting stick. Light the match.
2. Once lit, place the flame through the hole on grill body to reach the burner ports.
3. Press the valve knob and rotate it counter clockwise to the "HIGH" position.
4. The burner should light immediately. If more than one burner is desired, use the carry over channel to light each adjacent burner by pressing the valve knob and rotate it counter-clockwise to the "HIGH" position, repeat the same procedure for each adjacent burner and continue in sequence until all desired burners are lit.
5. Adjust the burners to the desired cooking temperature.

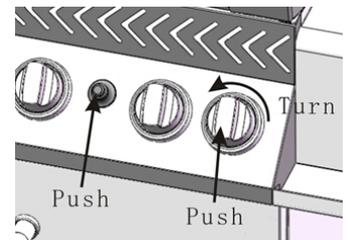


### Precautions:

1. After lighting, observe the burner flame. Make sure all burner ports are lit.
2. If the burner flame goes out during operation, immediately turn the gas "OFF". Open the lid to let the gas clear for at least 5 minutes before re-lighting.
3. Before cooking on the grill for the first time and operate the grill for approximately 15 minutes with the lid closed and the gas turned on "HIGH". This will "heat clean" the internal parts, dissipate odor from the manufacturing process and painted finish.
4. Clean the grill after each use. DO NOT use abrasive or flammable cleaners. This may damage parts of the grill and cause a fire.

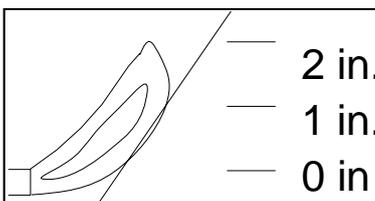
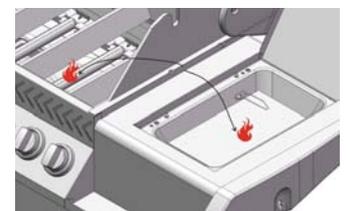
### Light the side sear and rear infrared Burner

1. Open the lid while lighting the burner. The lid must remain open while burner is lit.
2. The valve must be in the "OFF" position.
3. Turn on gas source.
4. Push side burner knob fully and rotate it slowly about 1/4 turn counterclockwise, and then press the igniter promptly. The burner should light. If the burner does not light, turn the knob to the "OFF" position immediately. Wait five minutes for the gas to clear and repeat the procedure.
5. Adjust valve knob to the desired cooking temperature



### Using the Lighting Stick to Light the Side Burner

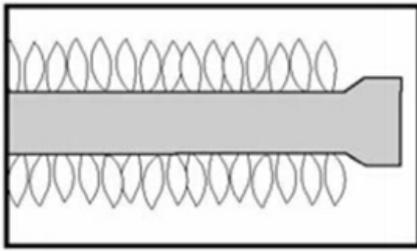
1. Open lid while lighting the burner. Lid must remain open while burner is lit.
2. Remove the lighting stick then insert a match into the end of lighting stick.
3. Once lit, place the flame to reach the burner ports. (See diagram to right.)
4. Press the control knob and rotate it counterclockwise to the "HIGH" position. The burner should light immediately.
5. Adjust burner to the desired cooking temperature.



**Observe flame height when lit: Flame should be a blue/yellow color between 1 to 2 inches high.**

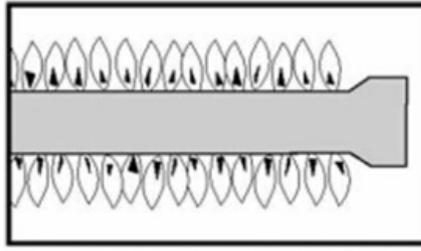
Confirm that the burner is properly lit and that the flame pattern is as desired (see fig. A, B and C below for the proper flame patterns). If the flame pattern is other than normal, consult the *Troubleshooting* on page 17 for corrective action.

FIG. A



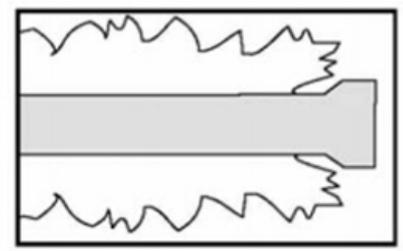
Normal: Soft blue flames with yellow tips between 2.5-5cm (1-2") high.

FIG. B



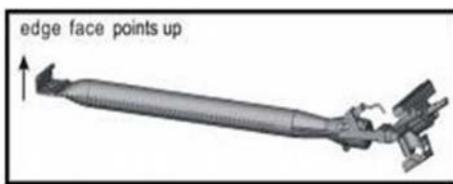
Out of adjustment: Noisy hard blue flames – too much air

FIG. C

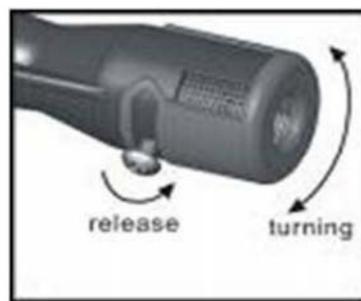


Poor combustion: Wavy, yellow flames- too little air.

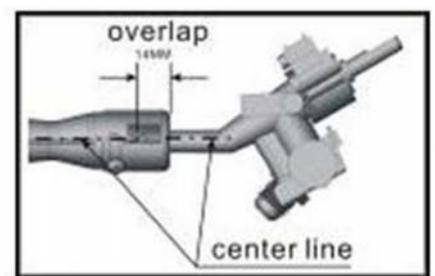
### Burner installation and adjustment



Hook should face upwards.



1. Release the screw on the venturi tube.
2. Adjust the flame by turning the collar on the head of the venturi tube at the back of the grill, being careful not to take apart the venturi tube.
3. Tighten the screw and make certain it is secure.



1. Overlap 14mm between the venturi tube and nozzle when assembling.
2. Keep the centre lines of the venturi tube and the nozzle straightly aligned.

### Lighting Infrared Burner

1. Open lid while lighting burner.
2. Make sure the control knob is locked in the OFF position.
3. Open cylinder valve.
4. Push and turn control knob to HIGH setting. After lighting, please observe the ceramic plate on the surface of burner; it should feel warm after 5-10 seconds and the color of the ceramic plate should turn red in 2-3 minutes.
5. If burner does not light on the first try, turn the control knob to its OFF position and wait 5 minutes for gas to clear before trying again. If burner flame goes out during operation, immediately turn the gas OFF and open lid to let the gas clear for about 5 minutes. Attempt to re-light.
6. Clean your grill after each use, DO NOT use abrasive or flammable cleansers, as it will damage the parts of this product and may start a fire. Clean with warm soapy water.

### Observing the Heat and Color of the Infrared Ceramic Burner when lit

- Flame of infrared burner might be visible in shaded area.
- After the burner is lit, it should feel warm in 5-10 seconds and color of the ceramic plate turns red in approximately 2-3 minutes.

### Flare-ups

“Flare-ups” sometimes occur when food drippings fall onto the hot heat distribution plate or burners and ignite. Some flaring is normal and desirable as it helps impart the unique flavors associated with grilled foods. Controlling the intensity of the flare-ups is necessary, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of accidental fire.



### WARNING:

Always monitor the grill closely when cooking and turn the flame level down to LOW or OFF if flare-ups intensify.

### Shutting Off Burners

1. Always turn the valve knob(s) clockwise to the "HIGH" position, and then press and turn it to "OFF". Never force the knob without pressing it. This could damage the valve.
2. Promptly turn the gas supply to the "OFF" position.
3. Close the lid of the grill.

## Safety Procedure

To ensure the procedure is safely and successfully performed, please carefully follow these instructions:

1. Turn off the natural gas valve.
2. Turn all burner control knobs to the OFF position.
3. Open the lid of the grill.
4. Wait for at least 5 minutes.
5. Slowly turn the natural gas valve ¼ turn at a time and have the valve all the way open.
6. With the lid open: For grill with ignition button: turn on only ONE front burner control knob to the HIGH position. Ignite the grill by pushing the ignition button. For grill with an automatic ignition: Push down the control knob you want to light, turn counterclockwise until you hear the ignition click.
7. After the first front burner is lit, turn on the other control knob(s) to the HIGH position. \*\*If you have more than two burners, turn them on only ONE AT A TIME.
8. When all front burners are lit, close the grill lid.
9. Wait for 10-15 minutes; the temperature should reach 400 – 450°F.

## Care and Maintenance

### IMPORTANT

Always allow to completely cool off before covering your grill to prevent corrosion from condensation.



### CAUTION:

All cleaning and maintenance should be done when the grill is cool, with the fuel supply turned off at the control dial and the propane cylinder disconnected. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

### Cleaning

Burning off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up. Cleaning the grill before and after cooking is recommended.

### Recommended cleaning materials:

Mild dishwashing liquid detergent	Hot water
Nylon cleaning pad	Wire brush
Paper clip	Putty knife/scrapper

Compressed air

DO NOT use cleaners that contain acid, mineral spirits or xylene.

### Outside surfaces

Use a mild dishwashing detergent and hot water solution to clean. Rinse thoroughly with water.

### Inside surface

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease has turned to carbon and is flaking off. Clean thoroughly with a strong solution of detergent and hot water. Rinse with water and allow it to completely dry.

Interior of grill bottom – Remove residue using brush, scraper and/or cleaning pad. Wash with a dishwashing detergent and hot water solution. Rinse with water and let dry.

Cooking Grates – The porcelain grates have a glass-like composition that should be handled with care. Use a mild dishwashing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains. Rinse with water.

Heat Plates – Clean residue with wire brush and wash with soapy water. Rinse with water.

Grease Cup – Periodically empty the grease cup and clean with a dishwashing detergent and hot water solution.

### Cleaning the Burner Assembly

1. Turn gas off at the control knobs and gas supply.
2. Remove cooking grates and heat plate.
3. Remove grease cup.

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4. Remove burner by unscrewing nut from beneath burner “foot” using a screwdriver and pliers.
5. Lift burner up and away from the gas valve orifice.
6. Clean inlet (venturi tube) of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on outside of burner surface.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip).
9. Inspect burner for damage (cracks or holes). If damage is found, replace with a new burner. Reinstall burner. Make certain the gas valve orifices are correctly positioned, pointing straight into burner inlet (venturi tube). Also, check position of spark electrode.

## Troubleshooting

Problem	Possible cause	Prevention/Cure
Burner will not light using knobs or igniter.	Wires and/or electrode covered with cooking residue.	Clean wire and /or electrode with rubbing alcohol.
	Electrode and burners are wet.	Wipe dry with cloth.
	Electrode cracked or broken – sparks at crack.	Replace electrode.
	Wire loose or disconnected.	Reconnect wire or replace electrode/ wire assembly.
Burner will not light using a match.	No gas flow.	Check if the natural gas is on.
	Obstruction of gas flow.	Check burner tube and hose.
	Disengagement of burner to valve.	Reengage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked	Clean burner ports.
Sudden drop in gas flow or reduced Flame height	Out of gas.	Call your local gas company.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked.	Clean burner ports.
Flame is yellow or orange.	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed.
	Spider webs or insect nest in venturi.	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner. Assure burner venturi is properly
	Poor alignment of valve to burner venturi.	engaged with valve.
Flame blows out	High or gusting winds.	Turn front of grill to face wind or Increase flame height.
Flare-up.	Grease buildup.	Clean the grill.

	Excessive fat in meat.	Trim fat from meat before grilling
	Excessive cooking temperature.	Adjust (lower) temperature
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas OFF at propane tank. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback [fire in burner tubes.	Burner and /or burner tubes are blocked.	Clean burner and/or burner tube(s).
Inside of lid is peeling – like paint peeling.	Check inside of lid.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.
Irregular flame.	Air flow is not correct. <u>Correct</u> Flame blue with yellow tips, 1-2" high.	If flames are yellow or orange – open flap at the end of the venturi tubes in 1/8 in. increments until flames are correct
	<u>Too little air:</u> wavy yellow or orange flames.	
	<u>Too much air:</u> noisy blue flames.	If flames are blue and noisy – close flap at the end of the venturi tubes in 1/8 in. increments until flames are correct. *Propane Models must be open a minimum of 1/8 in

## **Warranty Program**

**Proof of purchase** is required to access this warranty program, which is in effect from the date of purchase. If unable to provide proof of purchase or after the warranty has expired, customers will be subject to parts, shipping and handling fees.

### **Full 30-Day Warranty**

Any missing parts can be replaced at no charge within 30 days from the date of purchase with a valid proof of purchase.

### **Limited Warranty**

This grill cannot be returned or refunded after it is used.

1-Year Limited Warranty on all parts in regards to damage affecting the operation of the gas grill.

Warranty Provisions:

- This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.
- This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.
- This warranty does not cover chips and scratches of porcelain or painted surfaces, nor does it cover corrosion or discoloration due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.
- This warranty does not cover damage caused by heat, abrasive and chemical cleaners, resulting in chipped porcelain enamel parts or any damage to other components used in the installation or operation of the gas grill.

**The original consumer-purchaser will be responsible for all shipping and handling charges of parts replaced under the terms of this limited warranty. If unable to provide proof of purchase or if the warranty has expired, customers will also be subject to parts fees.**

Some provinces do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from province to province.

If you have any questions about our products or warranty, please visit our website [www.bbqtek.com](http://www.bbqtek.com), or e-mail to us [service@bbqtek.com](mailto:service@bbqtek.com) or call our service center at 1-855-630-5390 (TOLL-FREE), 10:00 A.M. –7:00 P.M. (EST), MONDAY-FRIDAY.

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