

Model 7000 Series Portable Gas Barbecue Grill



Owner's Manual and Assembly Guide

ASSEMBLER/INSTALLER:

Leave these instructions with the consumer

CONSUMER/USER:

Read all of these instructions, and keep them in a safe place for future reference.

FOR YOUR SAFETY

If you smell gas:

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

FOR YOUR SAFETY

- 1 Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. -
- 2 An unconnected liquid propane cylinder should not be stored in the vicinity of this or any other appliance. -

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Formerly:



Now:



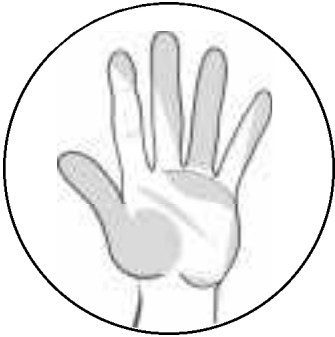
CFM Corporation
2695 Meadowvale Boulevard
Mississauga, Ontario L5N 8A3 Canada
(800) 668-5323

www.cfmcorp.com

Service Note: If you are experiencing difficulties or are dissatisfied with your purchase, please contact CFM at the telephone number listed above prior to returning your grill to the store.

Series 7000 Models

Installation Chapter 1



**Important Information Necessary
to Safely Use a Gas Grill.**



The L.P. Gas Fuel Supply System

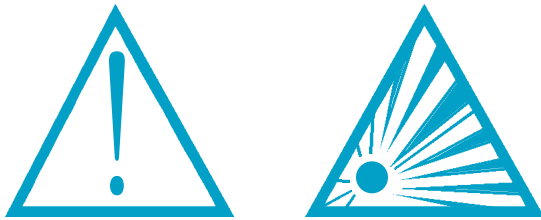


**Correct Filling and Handling of the
L.P. Gas Fuel Cylinder**

Choosing a Safe Location for a Gas Barbecue Grill.

The gas fuel used by this product is highly flammable and must be used in a responsible and cautious manner.

It is your responsibility to assemble, operate, and maintain your gas barbecue grill properly.



If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in property damage, physical injury or death.

1. The gas barbecue grill may only be used for cooking out-of-doors.

- Do not operate this barbecue in garages, breezeways, sheds or any enclosed area.
- Operating this or any gas-fired appliance in an enclosed area can produce a build-up of carbon-monoxide, which could result in injury or death.

2. 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 (USA), or CAN/CGA-B 149.2, Propane Installation Code (Canada) and CAN/CGA-B 149.1 Natural Gas Installation Code.

To check local codes, contact your local gas dealer or gas company listed in the Yellow Pages for recommended installation procedures and regulations.

3. This appliance is not intended to be installed in or on a recreational vehicle and/or boat.

4. Keep the barbecue grill at least 24 inches (61 cm) away from any combustible construction.

- Do not use a grill under a ceiling or cover where the heat or flame could cause damage.
- Choose a level surface where the grill is not facing directly into the wind.
- Avoid moving the grill during use.

5. The grill area must be clear and free from combustible materials, gasoline, and any other flammable liquids or vapors.

- Do not use lighter fluid or charcoal briquettes in a gas grill. The flow of combustion and ventilation air is not to be obstructed. The ventilation openings of the cylinder enclosure must be kept free and clear from other debris.

6. Do Not store a spare L.P. gas cylinder under or near this appliance.

7. NOT FOR USE BY CHILDREN.

Keep children and pets away from hot grill.

- Place your barbecue grill in a location away from children and pets.
- Do not leave grill unattended when in use.

8. The outside of the barbecue grill will become hot during use.

- To avoid burns, do not touch any hot grill surface. If necessary, use a protective glove when operating control knobs, tank shut-off valve, or lid handle.
- Do not place combustible material, such as cloth or plastic, on grill surface during use.
- Do not lean on side tables or place more than 15 pounds of weight on a side table.

9. Make sure that the heat shield and drip pan are in place under the grill bottom.

- Heat and hot drippings from cooking food could damage the fuel supply system.

Portable L. P. Gas Barbecue Grills

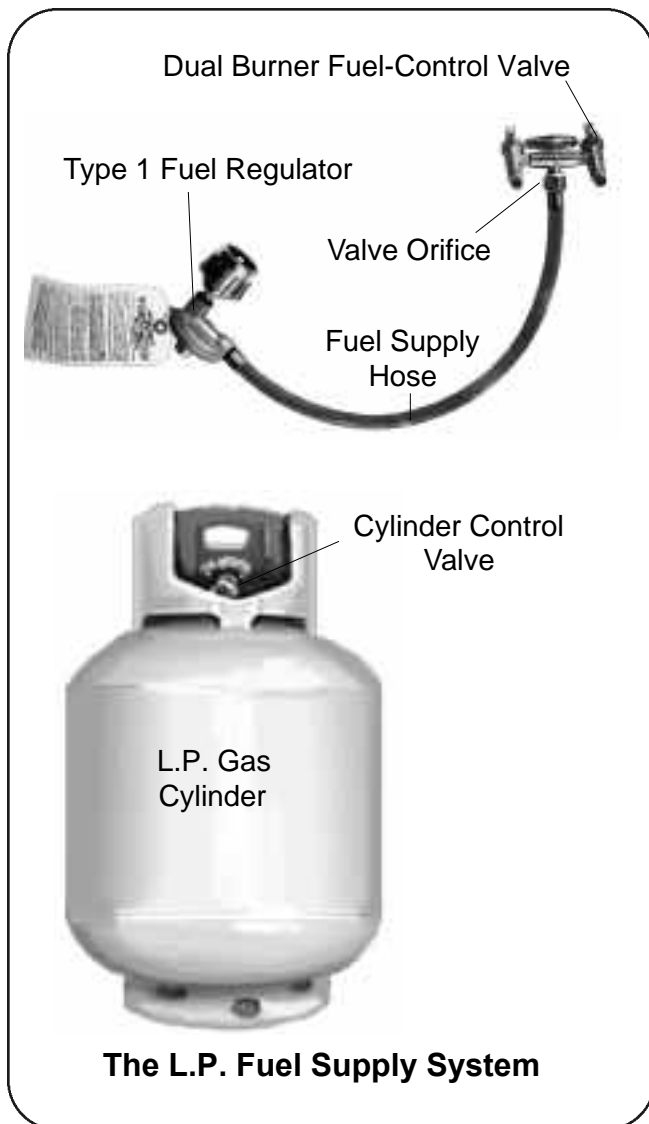
WARNING: Do not use natural gas in an appliance designed for L.P. gas. Use only liquid propane (L.P.) gas in an appliance designed for L.P. gas.

L.P. Gas

Liquid Propane (abbreviated L.P.) gas is stored under high pressure inside a cylinder and vaporizes when released. It is important that there are no leaky connections on the grill's fuel supply system.

The L.P. FUEL SUPPLY SYSTEM

An L.P. gas grill requires a fuel delivery system made up of an L.P gas supply cylinder, a fuel regulator with hose and a gas-control valve.



FUEL REGULATOR AND HOSE

The fuel regulator supplied is equipped with a Type 1 coupling nut. Do not attempt to connect to any other L.P cylinder not equipped with a mating Type 1 cylinder valve. This grill is not to be used with any other cylinder connection device.

The fuel regulator and hose assembly with the Type 1 fitting supplied must be used with the appliance. Do not use a hose and regulator assembly other than the one supplied with the grill or a manufacturer's replacement fuel pressure regulator assembly.

The Type 1 connection system has the following features:

1. The system will not allow gas to flow until a positive connection has been made.
2. The system has a thermal element that will shut off the flow of gas between 240° F and 300° F.
3. The system has a flow-limiting device which when activated, will limit the flow of gas to 10 cubic feet per hour.
4. The pressure regulator and hose assembly provided is factory set at an outlet pressure of 11 inches water column (.4 lb. per sq. inch).

WARNING: Any attempt to adjust the regulator is dangerous and could create a situation causing personal injury or property damage. Consult your L.P. gas dealer if you think the regulator is not working properly.

FUEL-CYLINDER SPECIFICATIONS

Any L.P. gas-supply cylinder used with this grill must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity must be 20 pounds of propane. Full-cylinder weight should be approximately 38 pounds (43.7 lbs. nominal water capacity).

The L.P. cylinder must have a shut-off valve terminating in a Type 1 L.P gas-cylinder-valve outlet. A Type 1 compatible cylinder with a Type 1 cylinder valve has a positive seating connection that does not permit gas flow until a positive seal has been obtained.

Portable L. P. Gas Barbecue Grills

DANGER: Do not insert any foreign objects into the valve outlet. You may damage the back check. A damaged back check can cause a leak, which could result in explosion, fire, severe personal injury, or death.

The cylinder must be arranged for vapor withdrawal. It must also include a Collar to protect the cylinder valve. A safety-relief device having direct communication with the vapor space of cylinder must be provided. This will expel high-pressure gas if the cylinder is overfilled or overheated.

All L.P. gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. 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; and shall be provided with a listed overfilling-prevention device. Read labels on the L.P. gas-supply cylinder.

The cylinder provided is shipped empty for safety. Allow only a qualified L.P. gas dealer to fill or repair your L.P. gas-supply cylinder.

Inform the gas dealer if it is a new or used cylinder to be filled. Caution the gas dealer not to overfill the fuel cylinder.

After filling, have the gas dealer check for leaks and to check that the relief valve remains free to function.

Have the gas dealer weigh cylinder after filling to ensure that the cylinder is not overfilled.

DANGER:

a.) Do not store a spare L.P. gas cylinder under or near this appliance.

b.) Never fill the gas cylinder beyond 80 percent full.

c.) If the information in “(a.)” and “(b.)” is not followed exactly, a fire causing death or serious injury may occur.

TRANSPORTING A FULL CYLINDER

WARNING! Handle a full cylinder with care. Gas is under high pressure.

You should transport only one cylinder at a time. Transport the cylinder in an upright and secure manner with control valve turned off and the POL plug in place.

Do not transport cylinder in the passenger compartment of a vehicle.

Do not leave cylinder in direct sunlight or in a high-heat area such as a closed car trunk. High-heat areas could cause the relief valve to vent gas.

Do not store cylinder in a building, garage or any other enclosed area. Store outdoors in a well ventilated area, away from people and out of the reach of children.

Use a cylinder cap on cylinder-valve outlet during transport and when the cylinder is not connected to grill. Keep cylinder valve closed when not in use.



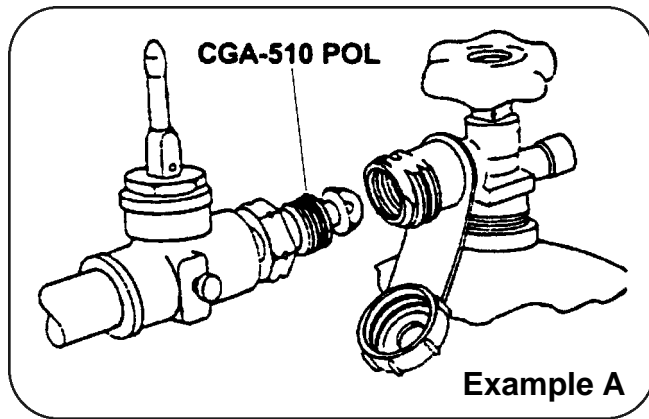
Take These Instructions to the L.P. Gas Dealer.

When using a cylinder exchange, be sure the exchanged cylinder is a Type 1 cylinder; a 510 POL cylinder will not fit a Type 1 regulator.

FILLING AND PURGING TYPE 1 L.P. GAS CYLINDERS

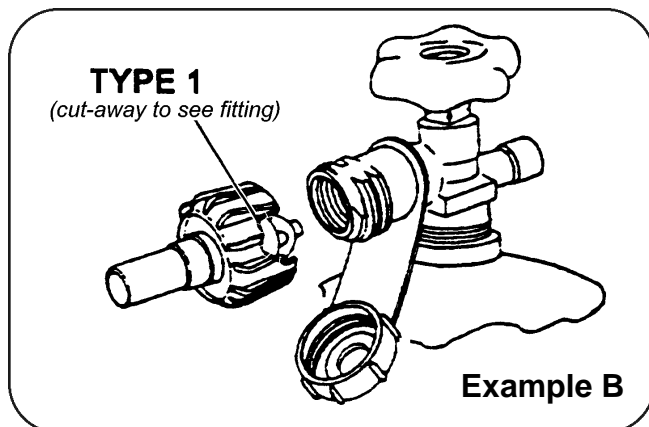
DANGER! Purging and filling of L.P. Gas cylinders must be performed by personnel who have been thoroughly trained in accepted L.P. gas industry procedures. Failure to follow this instruction may result in explosion, fire, severe personal injury, or death.

IMPORTANT: Purge new cylinders before filling. This tank is easily filled with a standard CGA 510 POL filling connection.



Filling a Type 1 Cylinder Valve

*Example A: shows a CGA-510 POL fitting.
Example B: shows using a Type 1 POL fitting.*



The L.P. gas cylinder has a Type 1 cylinder valve with a back-check module in its outlet that will not permit gas to flow until an evacuation device is installed. To purge the L.P. gas cylinder, the back-check module must be opened with an evacuation device.

PURGING AND EVACUATION DEVICES FOR L.P. GAS CYLINDER WITH TYPE 1 CYLINDER VALVES

A. Hose-end valve with a bleed port: Purging can be accomplished using a hose-end valve containing a bleed port, which also allows for evacuation without the use of an adapter.

B. Hose-end valve without a bleed port: When a hose end valve does not have a bleed port, a separate device must be used for evacuation.

C. Purging using a Type 1 connection: L.P. gas cylinder evacuation can be accomplished during each purging by using a Type 1 connection. The Type 1 valve outlet has an 1 5/16" external ACME right-hand thread that will accept this connection.

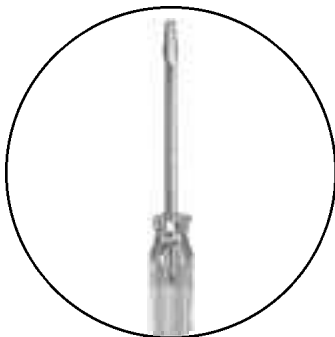
CAUTION: After purging or filling an L.P. gas cylinder, do not insert a POL plug into the valve outlet. Insertion of this plug will prevent the back-check from closing. Use **ONLY** the provided cap and strap attached to the outlet. Close the cylinder valve knob before returning the cylinder to the customer.

For proper purging procedures in the U.S.A. refer to: Safety Bulletin NPGA #133, "Purging L.P. Gas Cylinders," and Safety Bulletin NPGA #130, "Recommended Procedures for Filling Cylinders."

DANGER: Do not fill an L.P. gas cylinder beyond 80% full. If this information is not followed exactly, a fire causing serious injury or death may occur.

Series 7000 Models

Assembly Instructions Chapter 2



Getting Started

1. Please follow the steps in the order that they are presented.
2. Assemble the grill where you plan to use it.
3. You may want to place an old towel or cloth at the assembly site to prevent scratches to your deck and/or to prevent nuts and bolts from becoming lost.
4. Have a friend help. Your barbecue grill is made of an aluminum body. An assistant can make the assembly easier by holding the parts in place while you fasten the nuts and bolts.

Liquid Propane Models

L.P. gas grills are provided with an L.P. gas supply cylinder, shipped empty for safety reasons. To be ready to grill immediately, please have the fuel cylinder filled with L.P. gas by an authorized L.P. gas dealer.

Model 7000N

Natural gas grills require a connection to natural gas-supply. The gas connections should be made only by a qualified installer or a licensed plumber. The gas-supply line must not be installed by the consumer.

Tools needed to assemble grill:

- 3/8" open-end wrench*
- flat blade screwdriver
- 7/16" open-end wrench*

**HINT: A socket set or an adjustable wrench may be used instead.*

Identifying the Grill Parts • Assembly Step 1

Unpack grill parts.

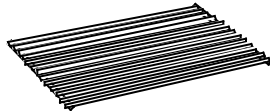
1. Remove and set aside all inner boxes and parts from the master carton.
2. Remove and set aside all wrapping paper and additional packaging from the parts.
3. Do not destroy carton or packing until your grill is completely assembled and operating to your satisfaction.

Locate these parts:

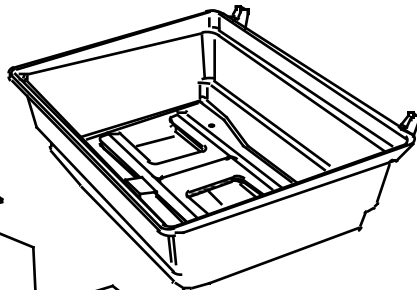
Main bag containing:

- (1) hardware bag "A",
- (1) hardware bag "B",
- (1) hardware bag "C",
- (1) hardware bag "D"

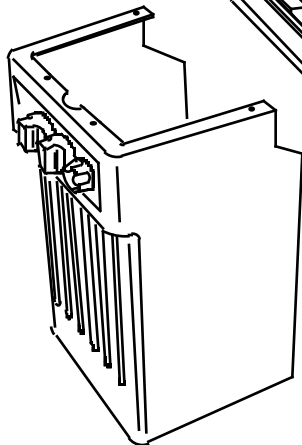
cooking grid
(2)



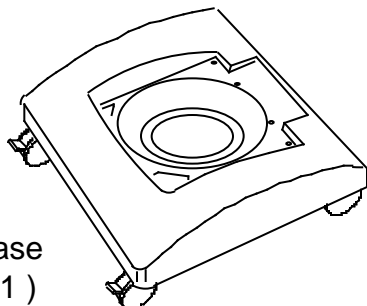
grill bottom
(1)



pillar
(1)



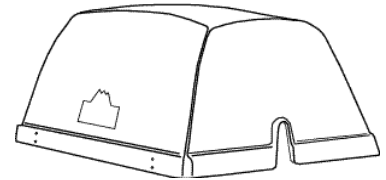
base
(1)



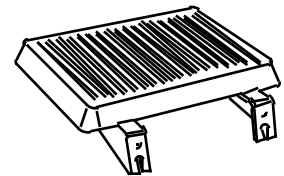
handle (1)
handle standoff (2)



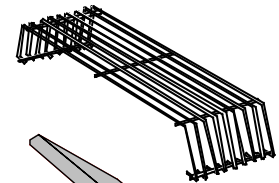
grill lid
(1)



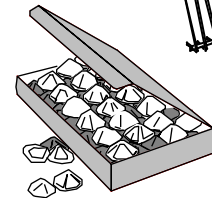
side tables
(2)



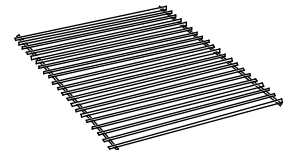
warming rack
(1)



ceramic briquettes
(1 package)



rock grate
(1)



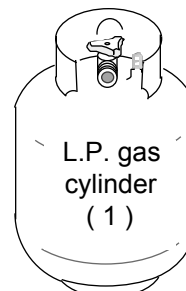
grease pan
(1)



heat shield
(1)

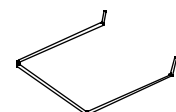


**Model
7000**
(LP Gas
Grills only)



L.P. gas
cylinder
(1)

cylinder
retainer
wire (1)



Assembly Step 2 • Assemble the Pillar to Base.

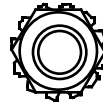
tools needed:

3/8" open-end wrench

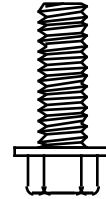
7/16" open-end wrench



Use hardware bag "A":



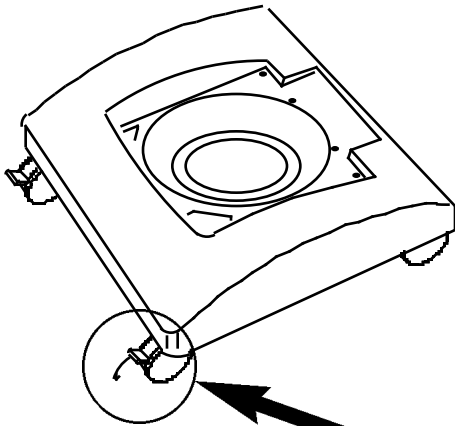
1/4-20
(4)



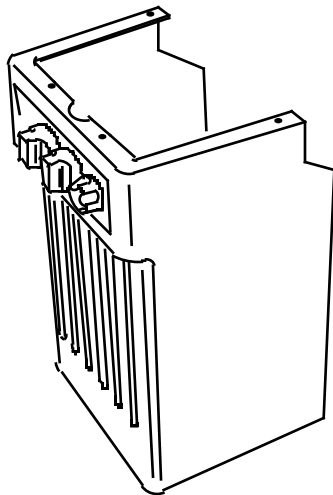
1/4-20 x 3/4"
(4)

Locate these parts:

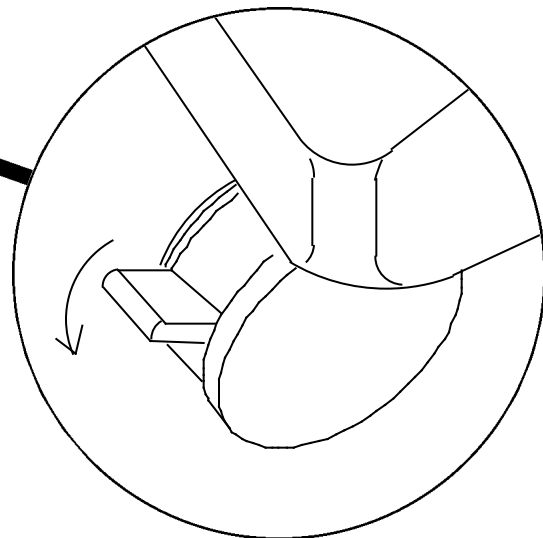
base
(1)

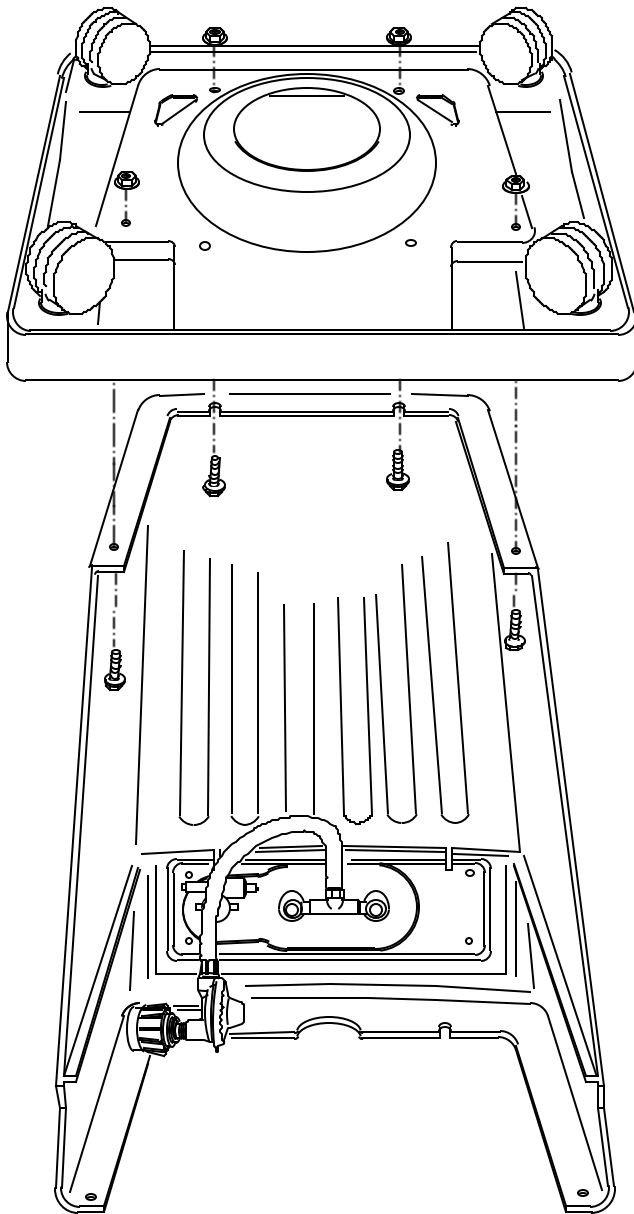


pillar
(1)



1. Lock the preassembled casters on base by pushing down on the latch.



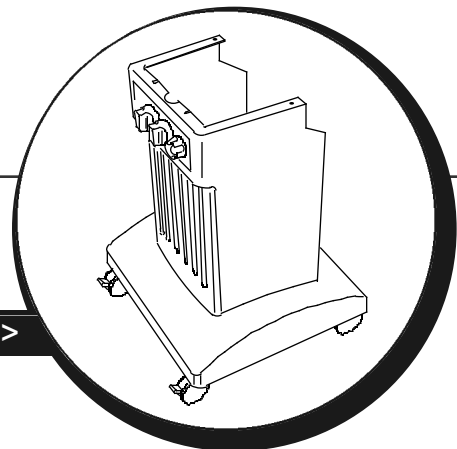


2. Position the pillar upside down, and set the base onto the pillar as shown.

Working from the open side of pillar:

3. Insert four bolts through the holes in the pillar and through the four holes in the base. Thread nuts onto bolts. Align rear holes and insert bolts. Add nuts and use wrenches to tighten.
4. Carefully turn the assembly upright.
5. Check the preassembled control valve located inside the pillar. Remove the plastic film covering the front of the control panel plate.

Your grill will now look like this >



Assembly Step 3 • Attach the Grill Bottom.

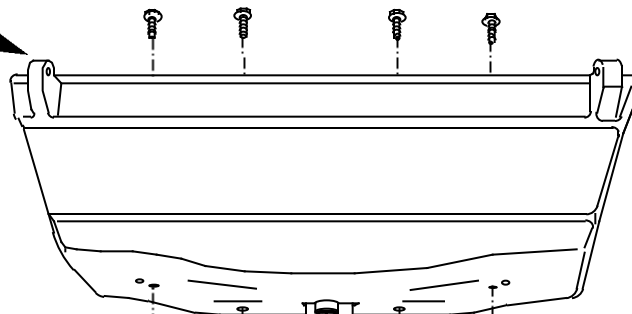
tools needed:

3/8" open-end wrench

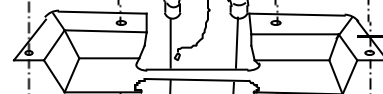
7/16" open-end wrench



hinge strut

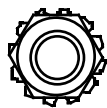


heat shield

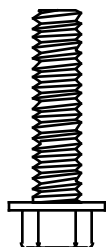


Locate these parts:

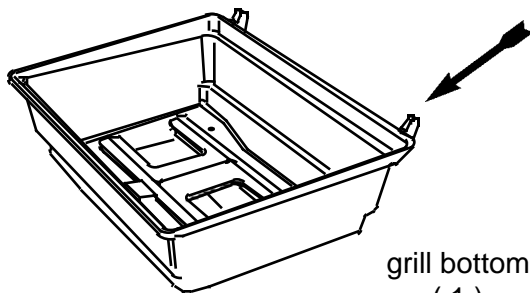
Use hardware bag "B":



1/4-20
(4)

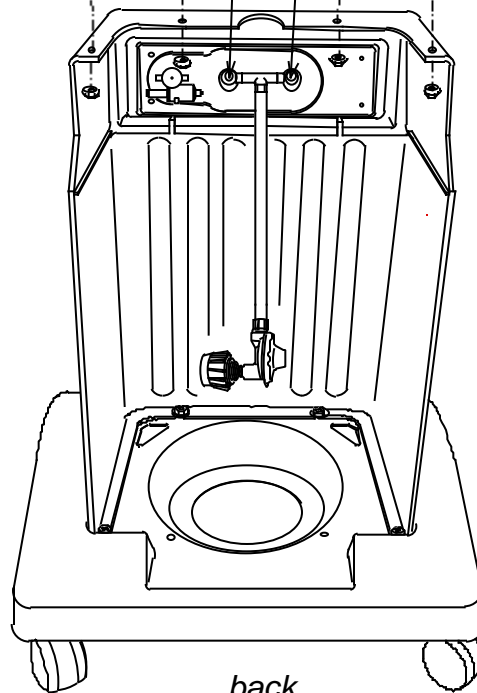
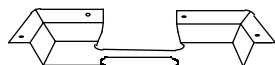


1/4-20 x 1"
(4)



grill bottom
(1)

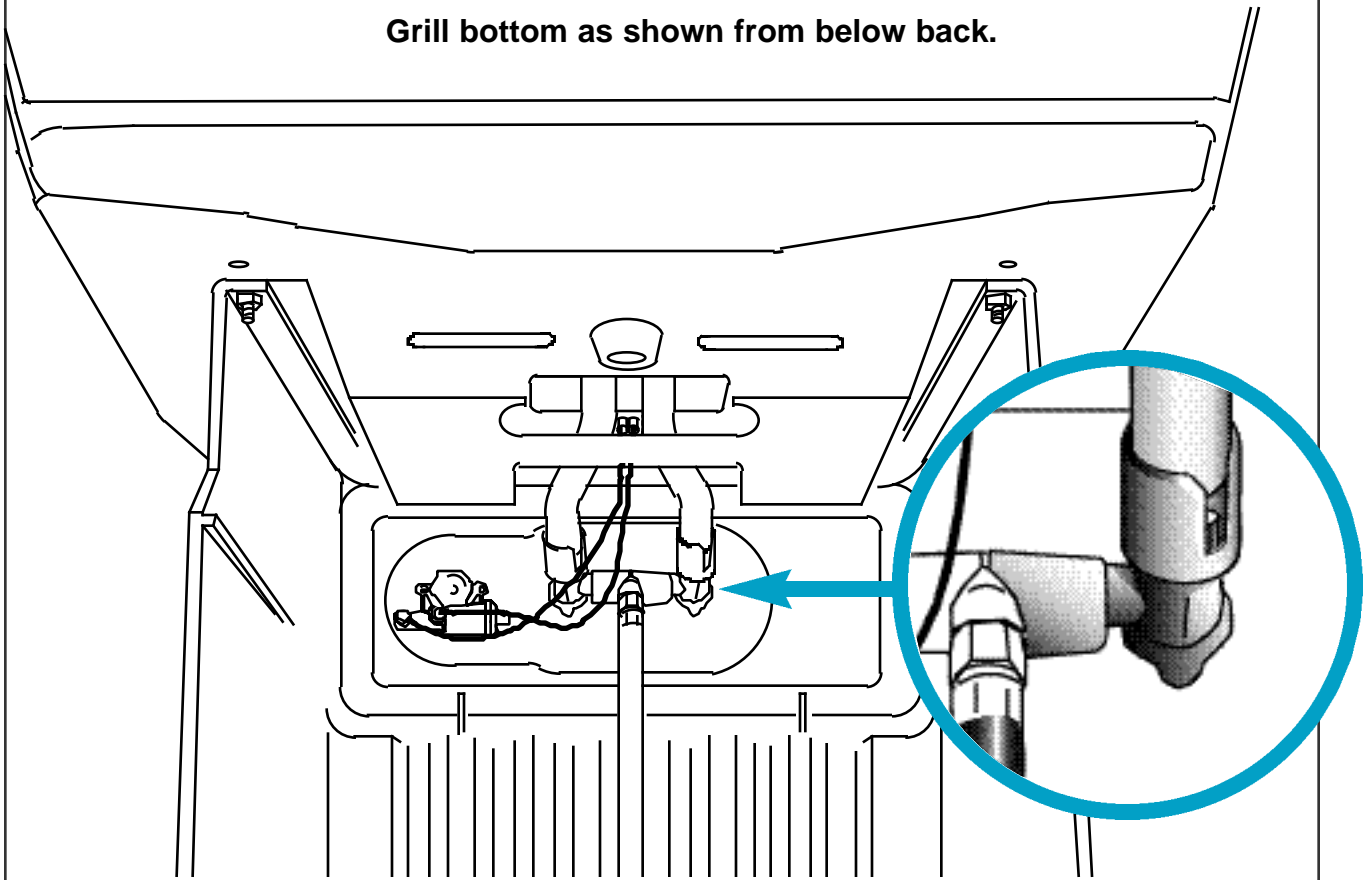
heat shield
(1)



back

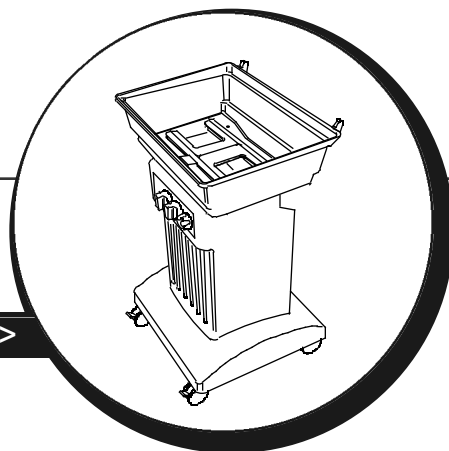
1. Place the heat shield on the pillar, aligning holes as shown.
2. Position the grill bottom onto the pillar so that the rear hinge struts are toward the open side of the pillar, as shown.
3. Four holes in the grill bottom will align with the four holes in the heat shield and the pillar.

Grill bottom as shown from below back.



4. **IMPORTANT:** Make sure the control-valve ends are inside the burner tubes extending through the grill bottom. (See detail).
5. Insert four bolts into matching holes in the grill bottom and secure with nuts.
6. Locate the two black lead wires beneath the grill bottom. Press the loose ends of the lead wires onto the metal tabs located on the back of the igniter unit.

Your grill will now look like this >



Assembly Step 4 • Assemble the Grill Lid

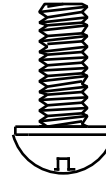


tools needed:
7/16" open-end wrench
flat-blade screwdriver

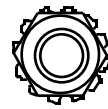


use
hardware bag "D":

hairpin
(2)

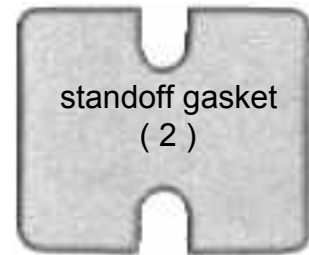
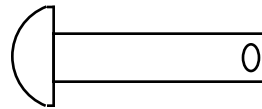


1/4-20 x 5/8"
bolt (4)



1/4-20
hex nut (2)

hinge pin
1/4 x 1 1/8"
(2)



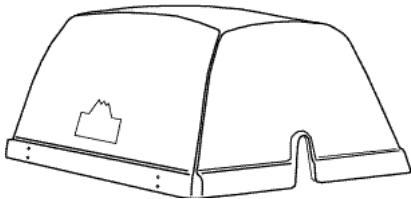
standoff gasket
(2)

Locate these parts:

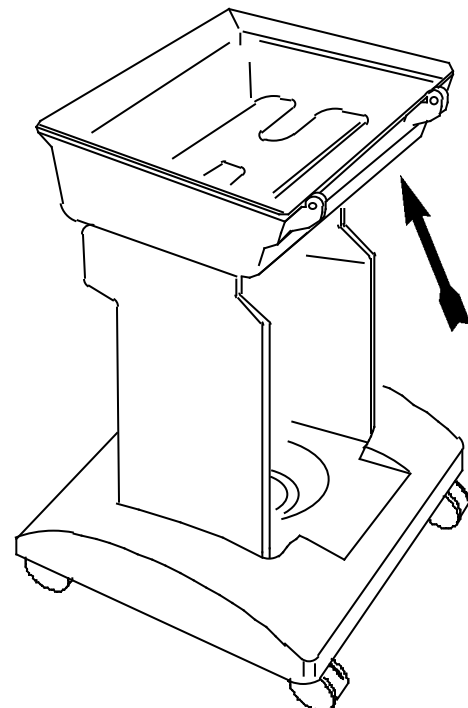
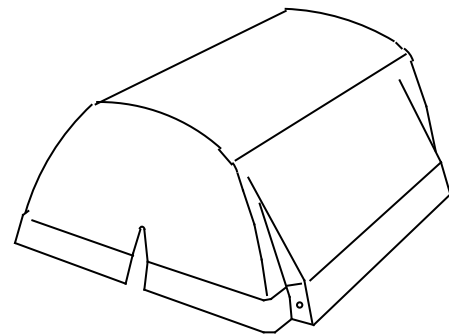
handle
(1)



handle standoff
(2)



grill lid
(1)

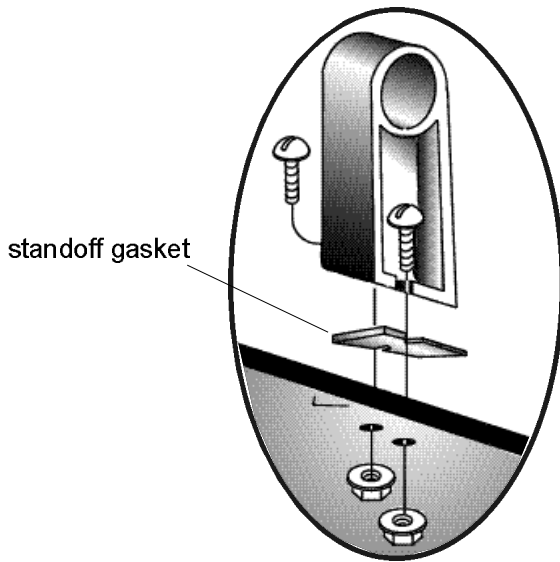
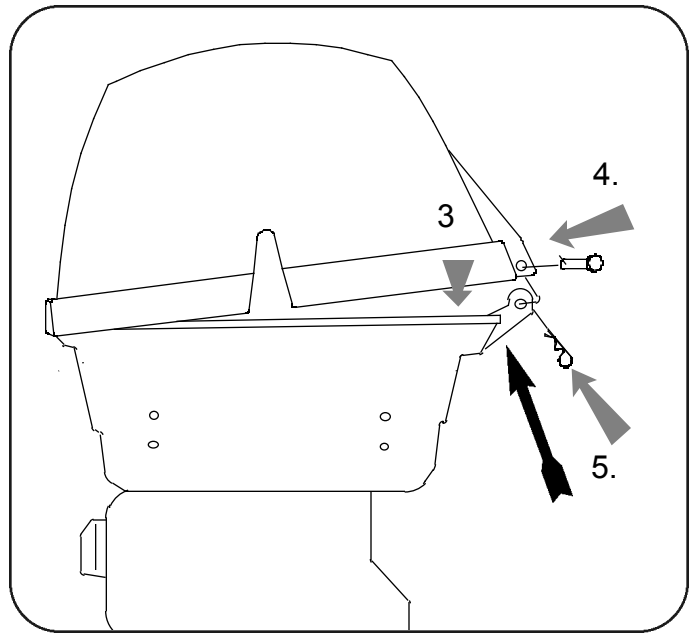


1. Position the back of the lid so that the rear holes are in line with the hinge struts on the back of the grill bottom.
2. Gently set the grill lid onto the grill bottom.

3. Hold the lid to align the hinge holes.
4. Insert a hinge pin through the hinge hole in the lid and into the hole in the bottom hinge strut.
5. After the hinge pin is in place, insert a hair pin through the hole of the hinge pin to secure it.

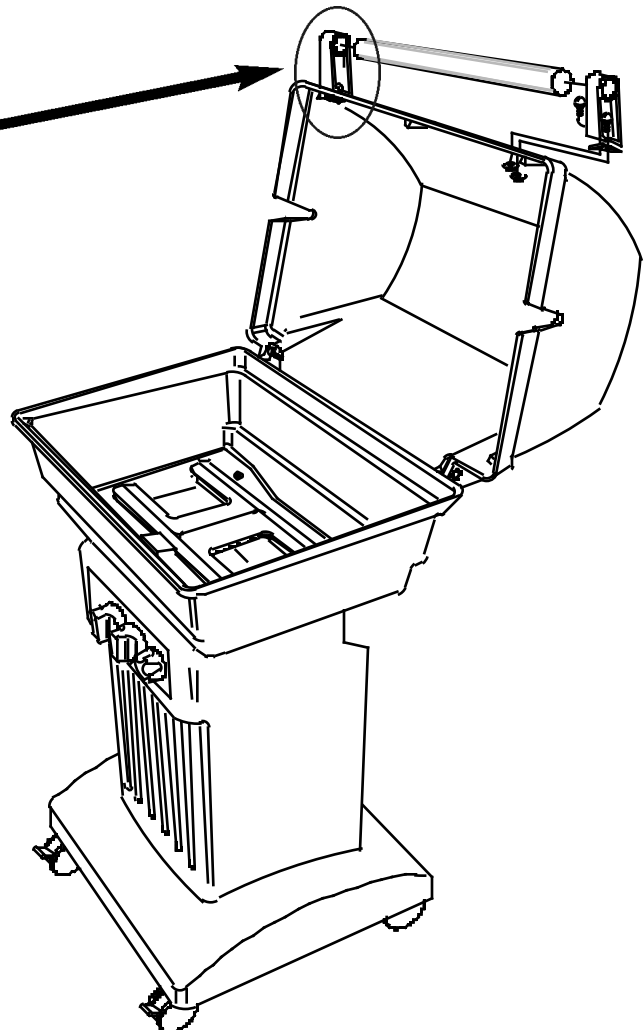
HINT: There is an air space between the back of the lid and the grill bottom where you can install the pins.

6. Repeat for the opposite side.



standoff gasket

7. Raise the lid to attach the front handle.
8. Attach a handle standoff to the front of the grill lid, as shown.
9. Insert one end of the handle into the hole of the standoff.
10. Place other standoff onto handle and while holding the handle in place assemble the opposite standoff to the lid in the same manner.



Assembly Step 5 • Attach the Side Tables to the Grill.

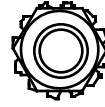
tools needed:

3/8" open-end wrench

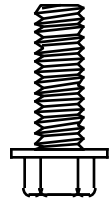
7/16" open-end wrench



Use hardware bag "C":

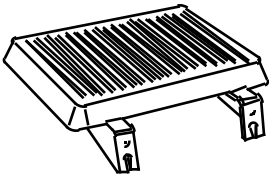


1/4-20
hex nut
(8)



1/4-20 x 3/4"
bolt
(8)

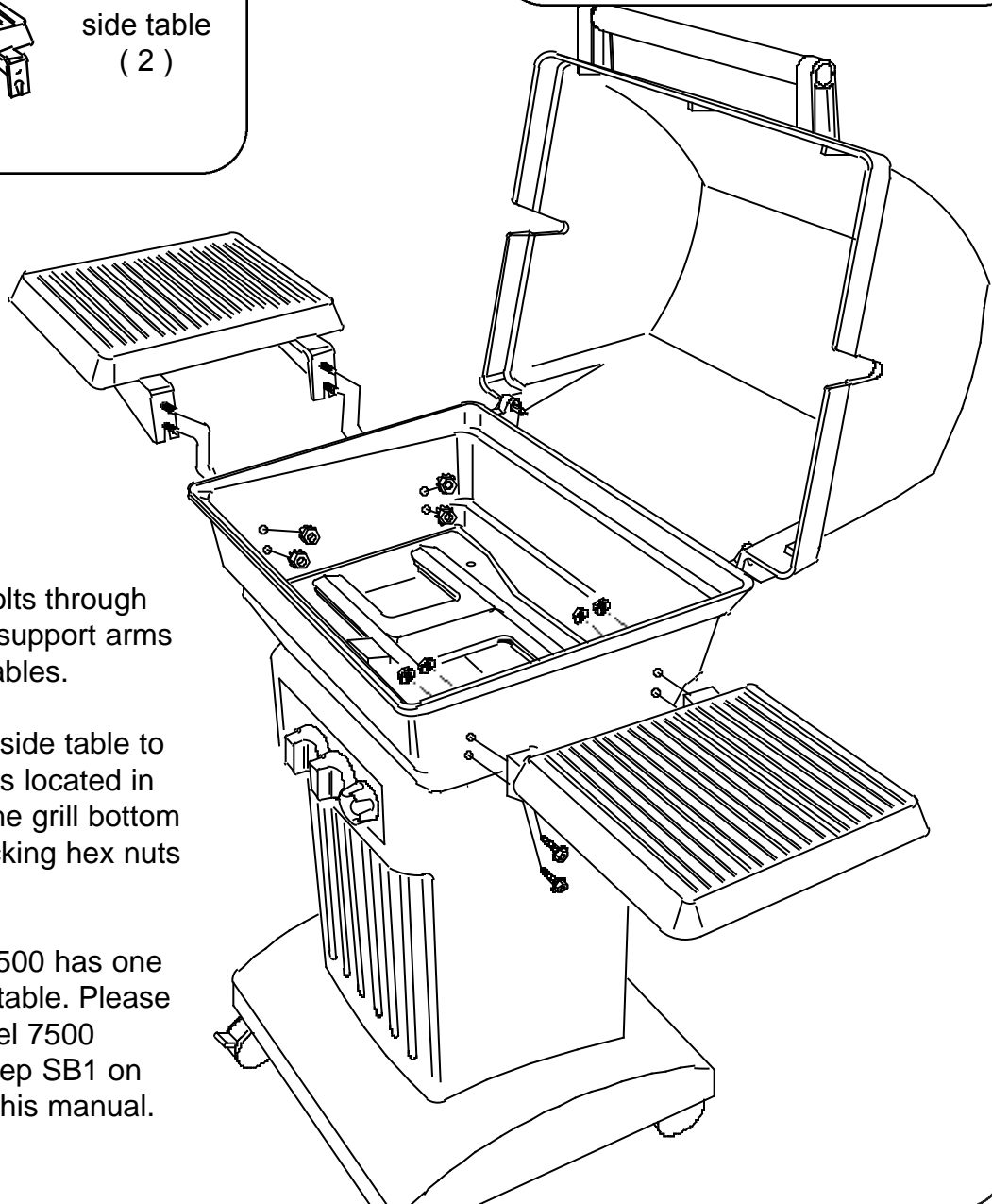
Locate these parts:



side table
(2)

1. Insert 3/4" bolts through holes in the support arms of the side tables.
2. Attach each side table to the four holes located in the side of the grill bottom using the locking hex nuts provided.

NOTE: Model 7500 has one RIGHT side table. Please refer to Model 7500 Assembly Step SB1 on page___ of this manual.

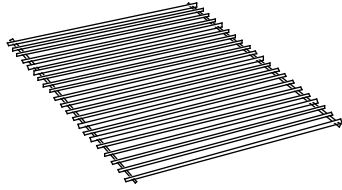


Assembly Step 6 • Install the Rock Grate and Briquettes.

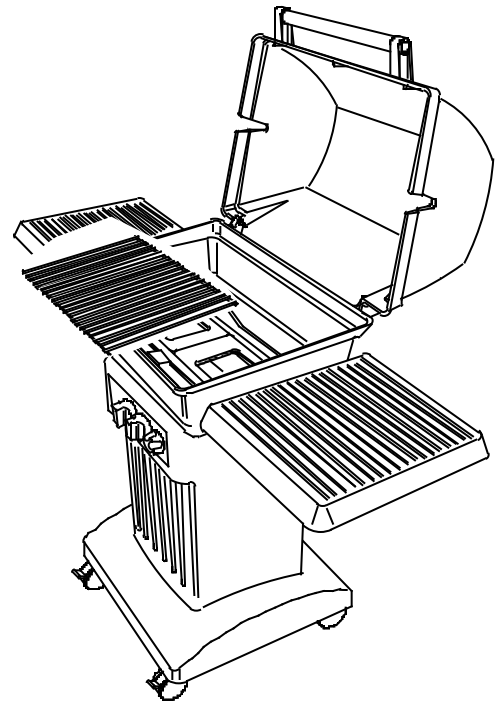
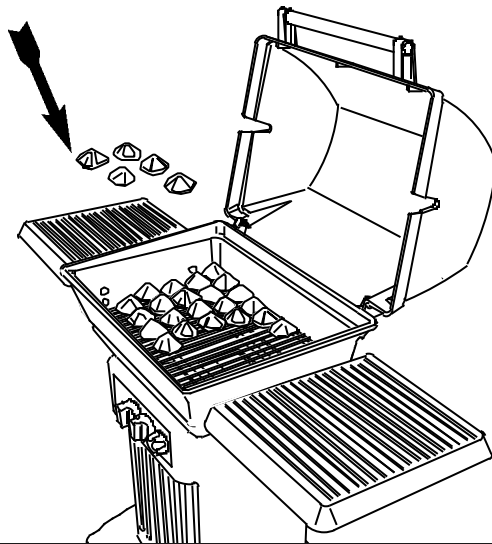
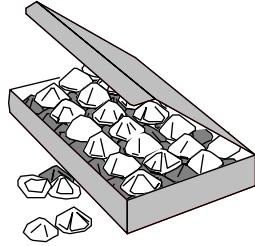
No tools are needed.

Locate these parts:

rock grate
(1)

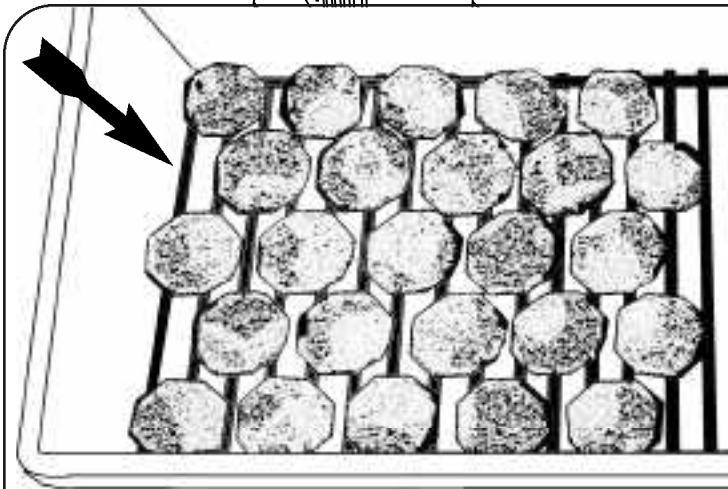


ceramic
briquettes
(1 box)



1. Place the single rock grate into the grill bottom.

2. Open the package containing the ceramic briquettes and place them on the rockgrate.



3. It is important to properly arrange the ceramic briquettes onto the rock grate to allow for good air flow during use.

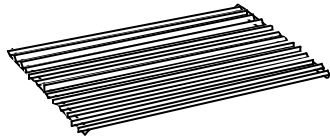
NOTICE THE SPACING:

The proper amount of briquettes are supplied and there is no need to add more. Some space between the briquettes is necessary.

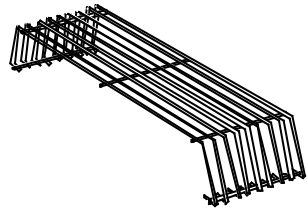
Assembly Step 7 • Install the Cooking Grids.

No tools are needed.

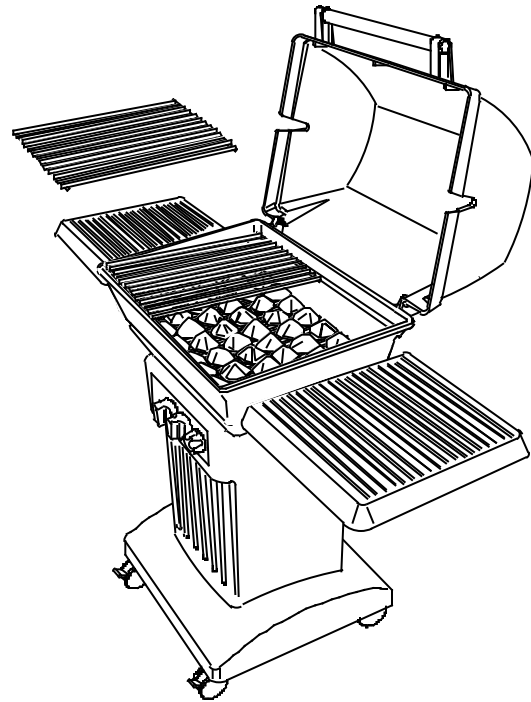
Locate these parts:



cooking
grids
(2)



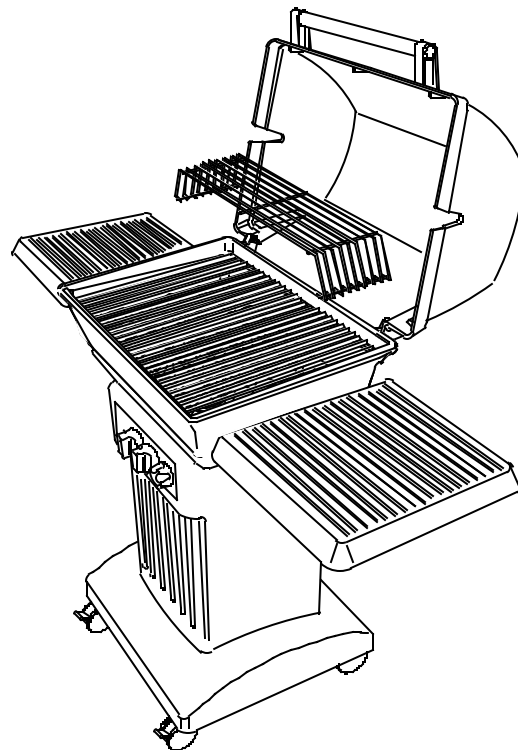
warming
rack
(1)



4. Set the two porcelain coated cooking grids on the front and back ledges formed inside the grill bottom for a level cooking surface.

5. Set the warming rack onto the back of the cooking grids.

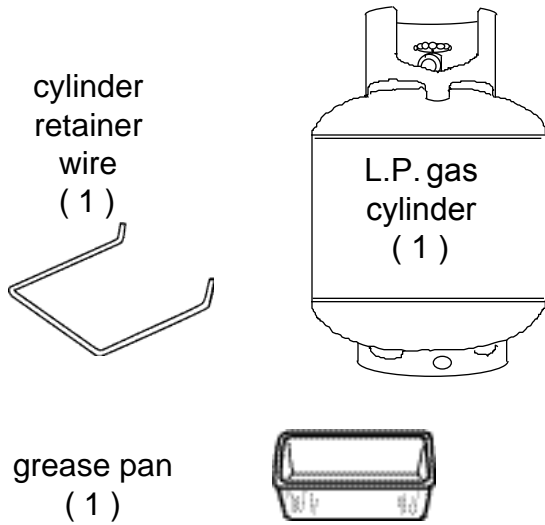
Congratulations, your barbecue grill is now assembled and ready to connect to a fuel source.



Installing an L.P. Gas Cylinder.

no tools needed

Locate these parts:



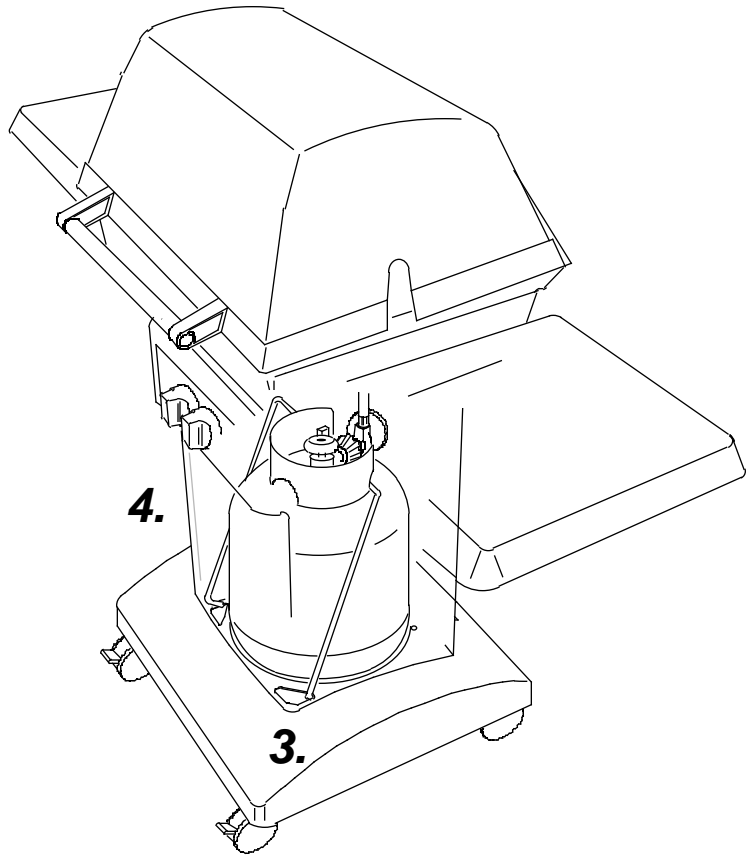
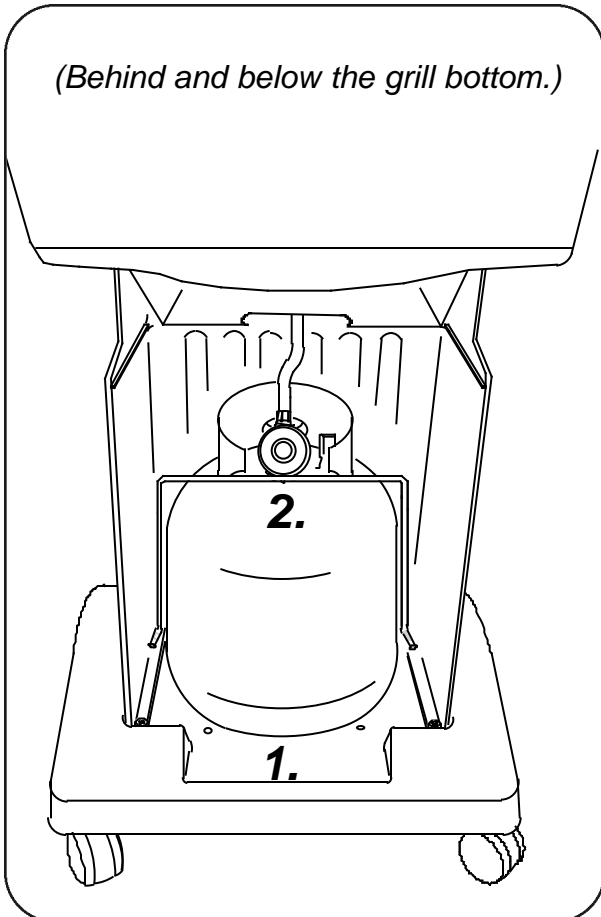
WARNING: Connect the L.P. cylinder to the grill outdoors only.

Fill the cylinder before connecting.

Read and follow all directions on the cylinder and fuel hose safety tags.

1. Working from behind the grill, set the cylinder into the large round opening in the grill base.
2. Position the cylinder-retainer wire around the cylinder collar as shown.
3. Insert the left end of the wire into the small opening in the base.
4. Flex the right side so that it fits into the opposite opening on the right side of the base.

(Behind and below the grill bottom.)



(To see this better, the grill is shown clear.)

Connecting an L.P. Gas Cylinder.



1. The top knob on the supply cylinder must be closed. See that the top cylinder knob is turned clockwise to a full stop.

2. Check that all the grill burner knobs are turned off.

3. Remove the protective caps from the cylinder valve and coupling nut, if present.

4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care not to cross thread the connection.

5. Hand tighten the coupling nut clockwise until it comes to a full stop.
Tighten by hand only. Do not use tools.

6. **CAUTION:** In the connection process, the grill side of the connection will seal on the back check in the valve, resulting in a slight resistance. The connection requires about one-half to three-quarters additional turn to complete the connection.

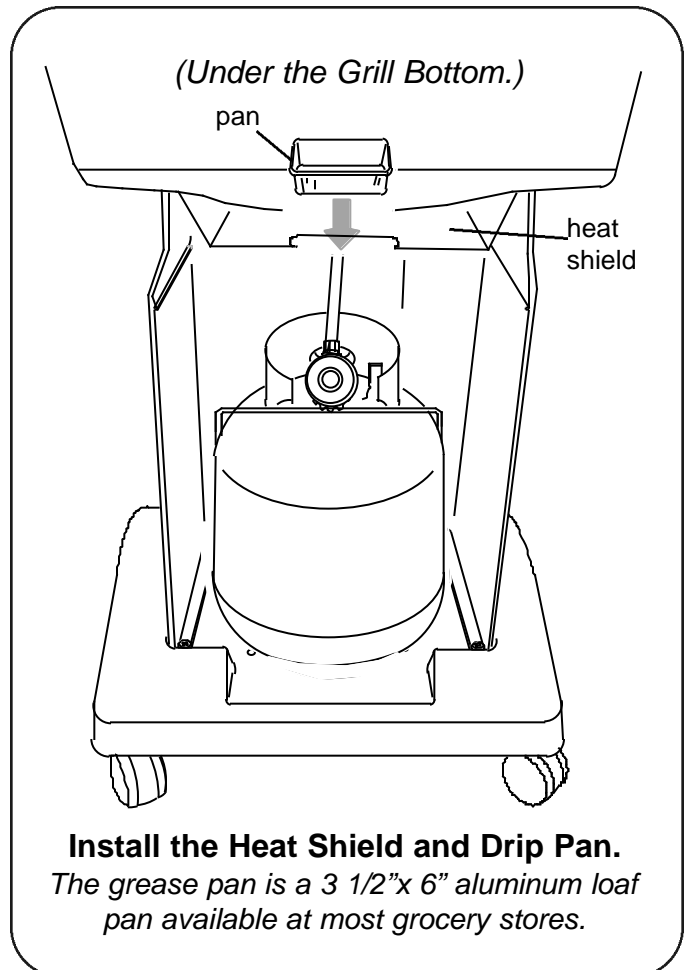
NOTE: If you cannot complete the final connection, disconnect the regulator and repeat steps 4 through 6. If you are still unable to

complete the connection, do not use this valve and regulator.

7. Make sure the hose has no kinks or sharp bends and clears any areas that will become hot during use. Never put strain on the hose where it joins a fitting. The rubber fuel supply hose must not touch the bottom grill casting during use.

8. Before lighting grill, check all connections for leaks using a mild soapy-water solution.

9. Place an aluminum 3 1/2" x 6" loaf pan into the opening in the heat shield located beneath the grill bottom. During use the pan will catch hot grease drippings that could damage the fuel supply system.



Model 7000N • Connecting to Natural Gas

(for specially equipped natural-gas grills only)

DANGER: EXPLOSIVE AND FLAMMABLE!
If the appliance is for connection to natural gas, the gas connections should be made by a qualified installer or a licensed plumber. The gas-supply line must not be installed by the consumer.

The valve-orifices and fuel supply hose system necessary for use with natural gas is different than the system required for L.P. gas. Modification to the burner valve/orifices allow the use of natural gas. An L.P. cylinder is not needed.

WARNING: Do not use liquid propane (L.P.) gas in an appliance designed for natural gas. Use only natural gas in an appliance designed for natural gas.

INSTALLATION FOR NATURAL GAS

The maximum inlet supply pressure is 11.0" w.c. for propane gas and 7.0" w.c. for natural gas.

The specified supply pressure is 11.0" w.c. for propane gas and 7.0" w.c. for natural gas.

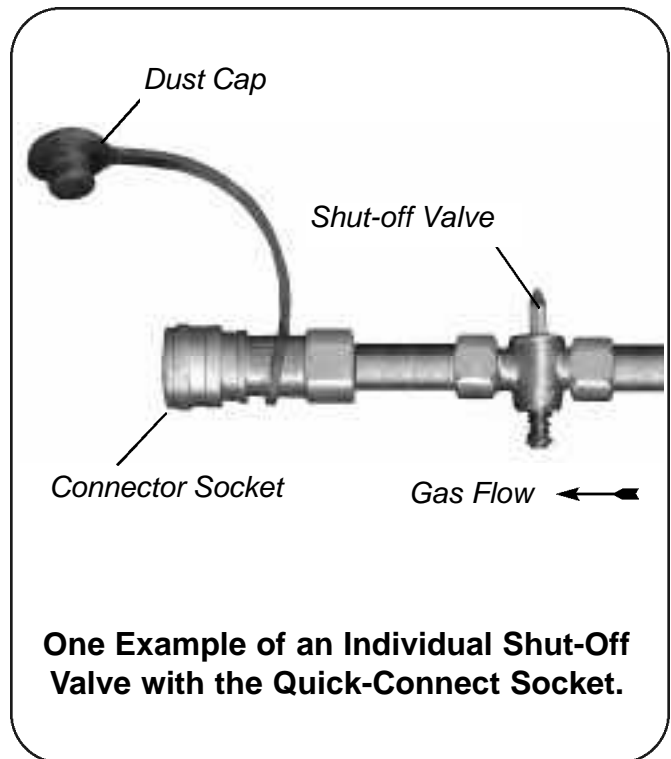
The piping system should be installed by a qualified service technician in accordance with the National Fuel Gas Code (NFPA 54/ANSI Z223.1) in the U.S.A., including:

1. The appliance and its individual shut-off valve must be disconnected from the gas-supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
2. The appliance must be isolated from the gas-supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

A quick-connect coupling sleeve with 3/8" female end is provided. Install the connector socket at the pipe end, after the shut-off valve. This must be installed where the grill will be in use.

It is important to observe the safety guidelines for choosing a safe location. The gas supply must be shut off prior to installation of the quick connector socket. Use only a matching factory authorized quick-connect plug with the quick-connect socket.

Natural-gas units are equipped with a 12-foot-long quick-connect fuel hose in place of the shorter hose/regulator attached to the burner valve.



Prior to inserting, turn on gas supply and test all connections with an ammonia-free soap and water solution. Apply this solution to the stem of the shut-off valve and opening of the socket to detect leaks. (See Leak Testing Natural Gas Connections later in this section).

Model 7000N • Connecting to Natural Gas

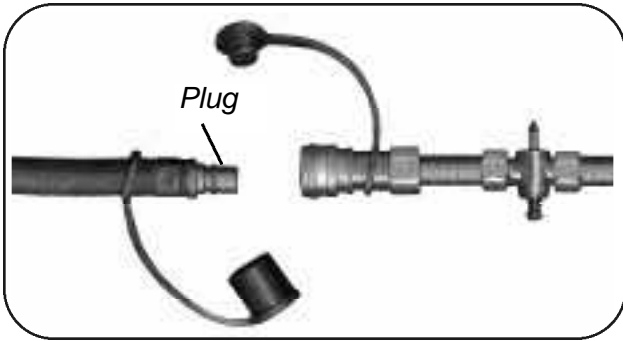
(for specially equipped natural-gas grills only)

OPERATING THE QUICK-CONNECT

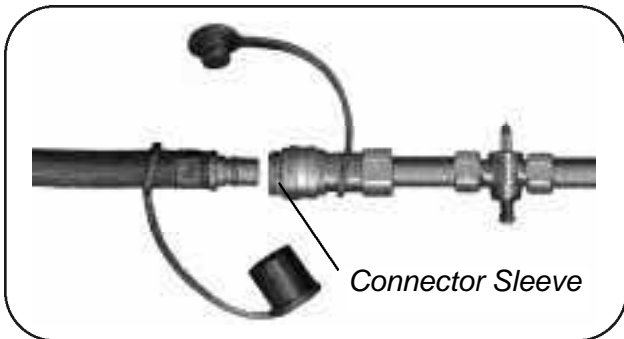
Follow all directions on tags attached to hose.

1. To connect the fuel-supply hose to the fuel supply, the shut-off valve must be closed.

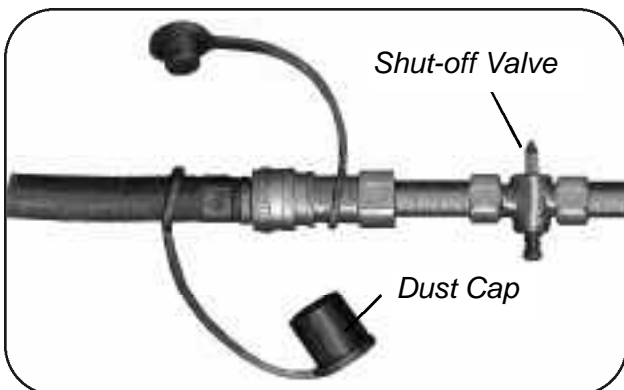
2. Remove the dust cap from the connector socket by sliding the connector sleeve back to release the plug. Remove the dust cap from the plug.



3. Position the plug end of the fuel supply hose into the sleeve opening.



4. Slide the connector sleeve back, firmly push the fitting into the connector.



5. Push the plug into the connector until the sleeve snaps forward to lock the fitting in place. Turn on the shut-off valve. The flow of gas to the appliance will be restricted if the plug is not connected properly.

6. Test for gas leaks using an ammonia-free soap and water solution.

TO DISCONNECT THE FUEL SUPPLY

1. Pull connector sleeve back and pull plug out of socket. This will automatically shut off gas to the appliance.

2. Close the shut-off valve and install the dust caps on the socket and plug. Always turn off the fuel supply at the shut-off valve when the grill is not in use.

LEAK TEST CONNECTIONS

Test all the fuel supply connections using an ammonia-free soap and water solution equally mixed. Never use fire to test for leaks. Turn on the gas shut-off valve

1. Coat all connections of the fuel supply system, especially at the quick-connect.

2. Watch for bubbles to indicate a leak.

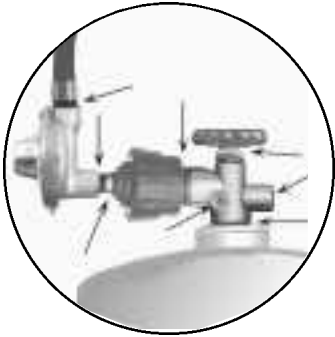
3. If there is a leak, shut off the gas supply and re-connect the hose to the socket. Re-test for leaks.

Do not use the grill if a leak is detected that cannot be corrected in this manner or if the hose and connections become damaged. Replace damaged components with only factory authorized parts.

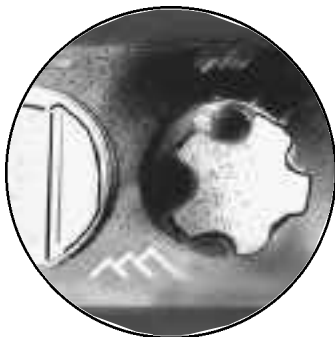
Do not strain or kink the fuel-supply hose. See that the hose is kept clear of surfaces that become hot during use.

Series 7000 Models

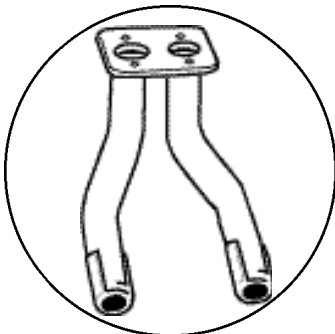
Use and Care Directions Chapter 3



Leak Testing the Fuel Supply System



Lighting Instructions



Replacement Parts

Leak Testing

DANGER

To prevent fire or explosion hazard:

- Do not smoke while performing a leak test.
- Do not permit any sources of ignition in the area when testing for leaks.
- Perform leak tests outdoors only.
- Never perform a leak test near a fire or flame.

How to Check the Fuel-Supply System for Gas Leaks

1. Mix a solution of equal parts mild detergent or liquid soap and water.
2. Turn off the burner-control knobs.
3. Turn the top knob of the fuel-supply cylinder counterclockwise one rotation to open.
4. Apply the soap solution to all connections of fuel-supply assembly.

If no soap bubbles appear, the grill is fine for use.

If bubbles form at the connections, there is a leak. In case of a leak, try tightening the joint. If necessary, replace the faulty part with a replacement part recommended by the manufacturer.

5. Turn off the knob on fuel-supply cylinder.
6. Turn on the burner-control knobs for a moment to release pressure in hose, then turn the control knobs back off.
7. Wash off soapy solution with cold water and towel dry.

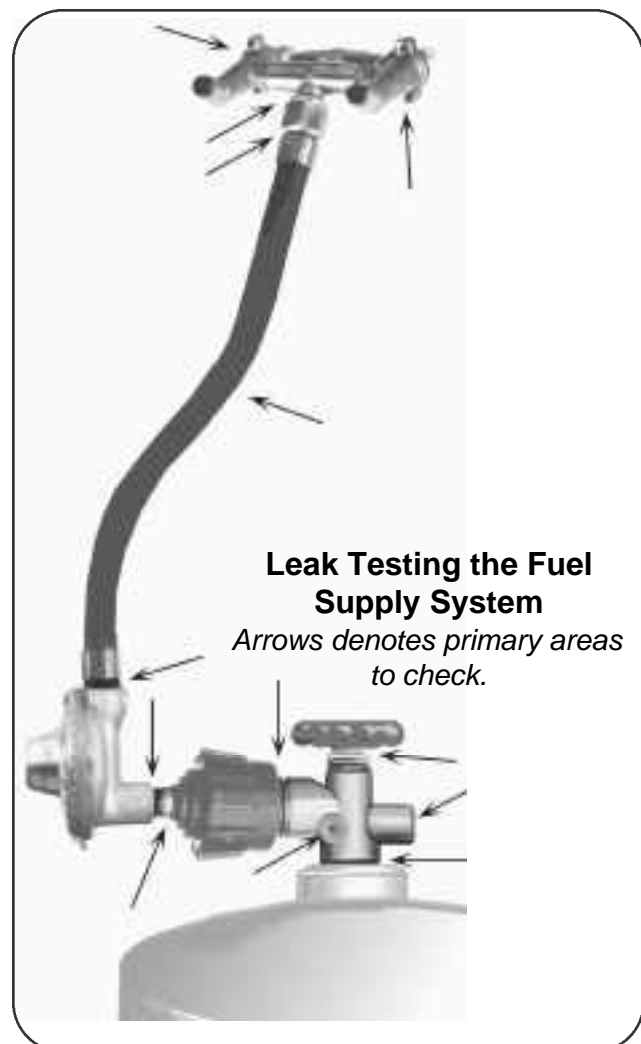
WARNING! Do not attempt to repair the cylinder valve. If it becomes damaged, the cylinder must be replaced.

If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call a gas appliance serviceman or L.P. gas dealer. Do not use appliance until the leak is fixed.

Perform a leak test each time the gas-supply cylinder is connected to the regulator. Leak test any time a part of the gas system is replaced. Perform a leak test at least once each year whether the L.P. gas supply cylinder has been disconnected or not.

Have a dealer check the cylinder for deterioration after 10 years, according to DOT regulations. Immediately replace cylinder if any is found.

IMPORTANT! Inspect the gas-supply hose regularly. If there are cuts, excessive abrasion, or wear, replace the hose prior to operating the appliance. Use only the hose replacement specified in the parts list for your grill.



Lighting Instructions

IGNITER LIGHTING SYSTEM

The Igniter System consists of an igniter unit, a gas-collector box, two ceramic electrodes, and lead wires. Gas is collected in the metal collector box located at the burner. When the igniter knob is turned, an electric spark is created at the ceramic electrodes. The gas is then ignited by the spark.

To test: Watch the electrode tip(s) inside the gas collector while activating the igniter. To avoid a possible shock, do not touch the burner or metal parts on igniter system while performing igniter test. A visible spark should jump from the electrode. The spark gap is set when the electrode is installed.

If there isn't a spark, check the lead wires and connections. The igniter wires should be kept away from the grill bottom. Also check that the ceramic electrodes in the collector box are not broken.

Sometimes dirt and rust at and around the electrode(s) can prevent an igniter spark. Clean them with a degreaser or warm soapy water, and dry. Remove rust from electrode tip(s) and metal surfaces by lightly sanding with an emery cloth or fine-grain sandpaper.

LIGHTING INSTRUCTIONS

(Read all the steps before beginning.)

STEP 1. Check the burner venturi tubes for blockage from an insect nest (see, "CLEANING THE BURNER VENTURI TUBES").

STEP 2. Ensure that both of the burner-control knobs are in the OFF position.

STEP 3. OPEN GRILL LID

WARNING: Attempting to light the grill with the lid down could cause an explosion.

STEP 4. Go behind the grill and turn on the fuel supply valve. One counter-clockwise turn is generally enough to open the valve.

CAUTION: Do not stand with head or arms over the grill.

STEP 5. To light using the igniter:

Push in and turn the right burner-control knob counter-clockwise to the high setting.

STEP 6.

Immediately turn the igniter control knob **CLOCKWISE** until you hear 4 or 5 clicks.

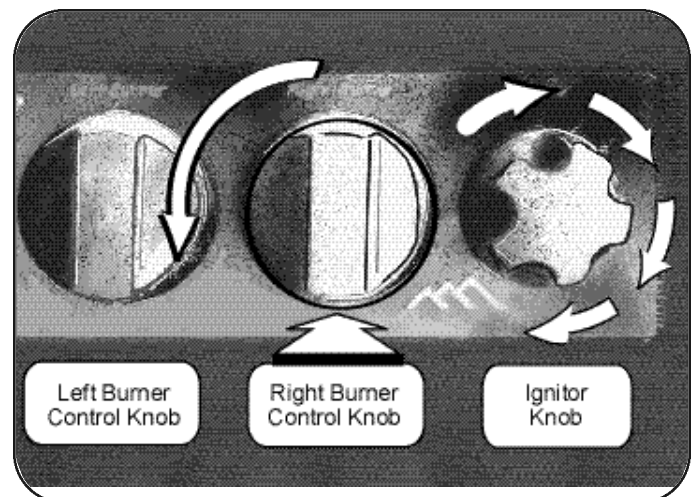
The burner should light.

Note: Turning the knob in the wrong direction may loosen it. If this happens, simply press the knob on firmly and turn it **CLOCKWISE**.

STEP 7.

If the burner fails to light properly, turn the burner-control knob off. Also turn off the L.P. cylinder knob. Wait five minutes before attempting to light the burner again. This will allow time for released gas to disperse.

HINT: If the burner does not light after trying again, turn off burner-control knob, the L.P. cylinder knob and try match lighting the grill once the gas has cleared.



Operating the Control Knobs

Gas control knobs **PRESS IN** and rotate counter-clockwise.

ROTATE THE IGNITER KNOB CLOCKWISE.

Lighting Instructions

MATCH LIGHTING

IMPORTANT! The match-lighting hole is found under the front right corner of the grill bottom. When match lighting the grill, use the gas-control knob on your **RIGHT-HAND** side (closest to the match-lighting hole).

Repeat steps 1 to 4 of "Lighting Instructions."

STEP 5. To match light: push down and turn the **RIGHT** burner control knob counter-clockwise to the high setting.

STEP 6.

IMMEDIATELY strike a long wooden match and position the burning match through match-lighting hole in the grill bottom. Extend the flame near a burner port in the bottom edge of the burner. The burner should light.

To light the other side of the burner, press in and turn the opposite control knob. The flame will track around the burner. Allow grill to preheat with the grill lid closed for five minutes before cooking.



Locating the Match Lighting Hole

The match lighting hole is located beneath the lower right corner of the grill-bottom casting.

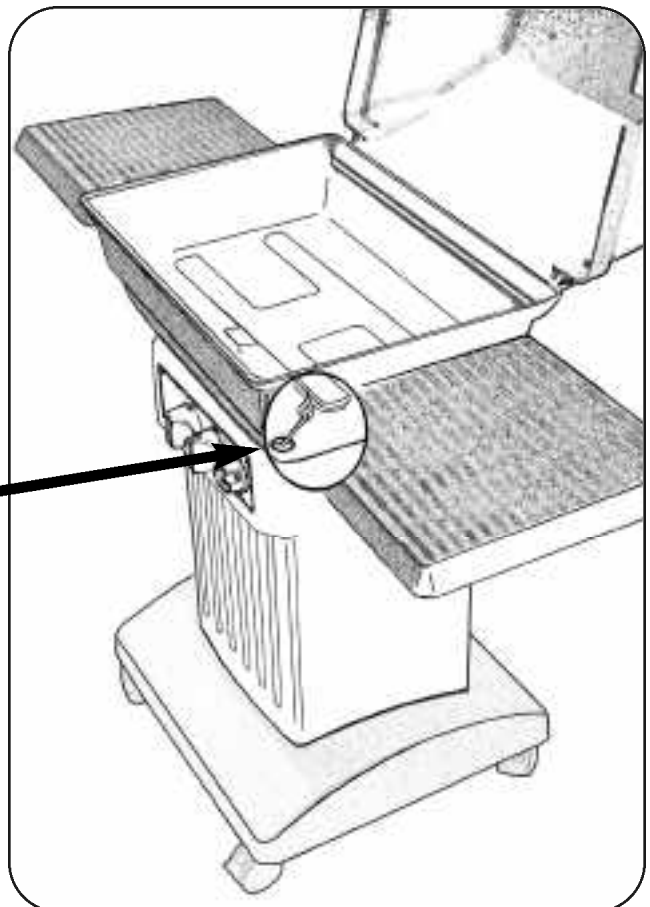
CAUTION: Do not touch any hot grill parts. The outside of the grill bottom becomes very hot during use. It may be necessary to use protective gloves.

HOW TO SHUT OFF THE GRILL

STEP 1. Turn the burner-control knob(s) off. The burner flame will go out.

STEP 2. Turn off the top L.P. cylinder valve by turning the knob in a clockwise direction until it stops.

IMPORTANT: Always have the gas shut off at the L.P. cylinder valve when the grill is not in use. The L.P. cylinder has a leak detection feature which will restrict the amount of gas flow to the burner if the tank shut-off valve has not been turned off prior to the next use.



Using Your Gas Grill

TO BREAK IN A NEW GRILL

Before using it for the first time; operate the grill with lid closed on a low setting for about 15 minutes. This will help burn away oil and the smell of new paint. After the oil has burned away, check the burner flame.

BURNER'S FLAME

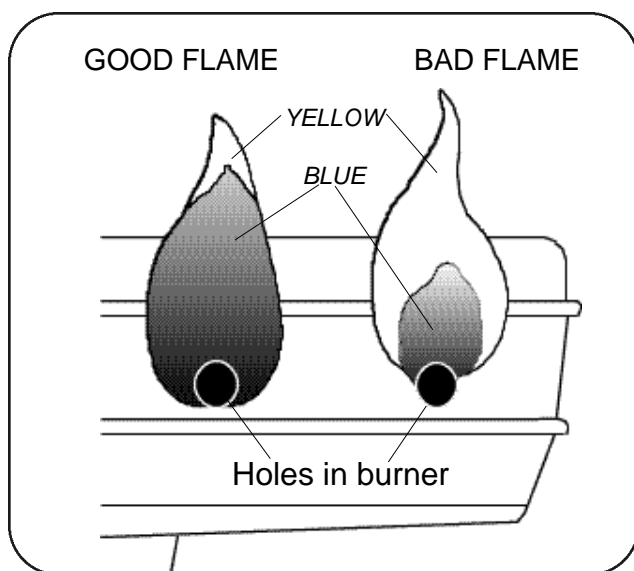
Keep the grill lid closed and the grids in place. Inspect the burner's flame by carefully looking below and through the air-supply openings in the grill bottom.

A good flame should be blue with some yellow tip coming from the burner holes. Some yellow tips on flames up to 1" in length are acceptable as long as no carbon or soot deposits appear.

If flames are excessively yellow and irregular, the oil residue may not be completely burned off, or the venturi may not be properly positioned over the orifice(s). Allow grill to cool before repositioning venturi over valve.

After a grill has been in use for a while it may begin to have a more yellow flame. A build up of food deposits, fats, or cooking seasonings can cause yellowing of flames. Try cleaning the burner to remove built-up residue. Check for clogged burner holes or blocked venturi tubes.

Regular use of your grill will actually help keep it operating more smoothly. It is not unusual for similar units to heat a little differently.



FLAME CHECK

Checking the Burner Flame

CONTROL SETTINGS

The high flame setting is for quick searing of meat. Sear foods, then finish cooking on a lower setting.

A medium setting works best for cooking steaks, pork chops, and hamburgers.

The lowest setting works well for all roasts and rotisserie foods. Even thick steaks, when seared on a high setting first, will have a better texture and be more juicy cooked on low.

DUAL BURNER COOKING SYSTEM

The grill's burner may be operated to cook on either side or both sides at once. This allows for various styles of cooking.

1. Use a direct heat source when browning meat or cooking hot dogs and hamburgers. Check the food often.

2. Cook large-size foods (such as roasts, turkey, or duck) on a low, direct heat. Place food and water in foil pan with corrugated bottom, adding water as needed.

3. If doing skillet or stir-fry cooking, limit the amount of oil and direct heat used.

4. Cook foods that burn easily over an indirect heat. Light one side of the burner and place the food on the other side for cooking. The food will cook slower but should be more tender. This method of cooking also reduces grease flare-up. Add a small pan of water to help keep meat moist, replace the water as needed.

5. Casseroles can be cooked in oven-proof or foil pans using indirect heat.

6. Cook two foods at once using different settings.

7. To add smoked flavor, try adding wood chips in apple, mesquite, and hickory flavors.

Long detachable power-supply cords or extension cords can also be used with care. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3 wire cord. Use outdoor extension cords with a surface marked with suffix letters "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances."

Keep the connection to an extension cord away from water and off the ground. Arrange the cord so that it will not drape over the counter top or tabletop where it can be pulled or tripped over.

Do not clean any electrical product with a water spray or the like. Store electrical products indoors out of reach of children when not in use.

Replacement Parts for Series 7000 Grills

Replacement parts are available direct from our warehouse. Some components are not available preassembled and may be ordered separately. For convenience, the following parts list is provided along with a representation of the items listed. Charges for replacement parts and shipping may apply.

For warranty replacements, proof of ownership and date of purchase is required.

Please call 888-869-5454 to receive a return authorization number before returning any grill components.

To order parts call toll free in the USA: 888-869-5454 or write to:

the Great Outdoors Grill Company
7980 East American Drive
Joplin, Missouri U.S.A. 64804

Parts Enclosed

<i>quantity</i>	<i>description</i>	<i>part number</i>
1	Main Hardware Bag	AM000505
1	Hardware Bag "A"	
4	14 x 20 x 34" Bolt	AM000105
4	14 x 20 Hex Keps Nut	AM000904
1	Hardware Bag "B"	
4	14 x 20 x 1" Bolt	AM000106
4	14 x 20 Hex Keps Nut	AM000904
1	Hardware Bag "C"	
8	14 x 20 x 34" Bolt	AM000105
8	14 x 20 Hex Keps Nut	AM000904
1	Hardware Bag "D"	
2	14 x 1 1/8" Hinge Pin	AM000908
2	Hairpin	AM000909
4	14 x 20 x 5/8" Bolt	AM000207
4	14 x 20 Hex Keps Nut	AM000904
2	Handle Gasket	AM000704

Parts Enclosed

<i>quantity</i>	<i>description</i>	<i>part number</i>
1	Side Table (of 2)	SDTBL-BLK
1	Grate	AF000205
1 package	Ceramic Briquettes	AQ000102
2 piece	Cooking Grid	AF000105
1	Warming Rack	AF000303
1	Grill Lid	TOP400-BLK
1	Lid Handle	AP000102
2	Handle Standoffs	AZ000802
1	Heat Shield	AI000204
1	Aluminum Drip Pan*	AI000302
1	Fuel Cylinder **	AW000202
1	Wire Cylinder Retainer **	AF000402

NOTE: All hardware is stainless steel.

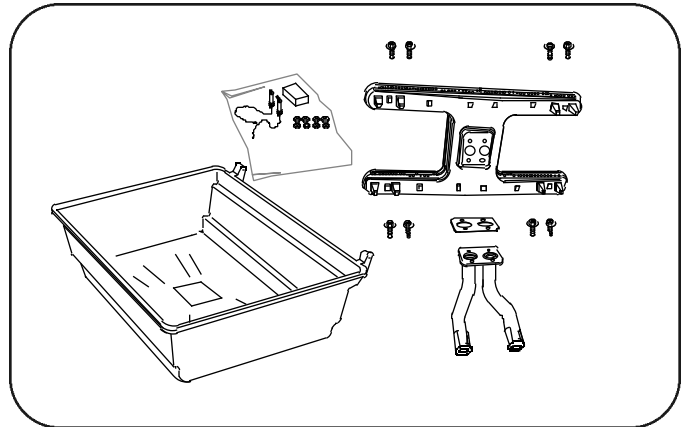
* (this is a standard 1 lb. aluminum loaf baking pan)

** (not included with natural gas models)

Breakdown of Preassembled Components

Preassembled Components

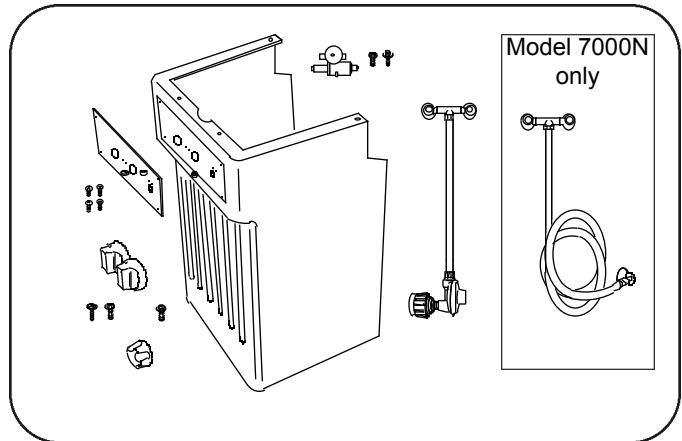
<i>quantity</i>	<i>description</i>	<i>part number</i>
1	Bottom/Burner Assembly	
<i>consisting of:</i>		
1	Cast Brass Burner	AZ001503
1	Venturi Tube w/gasket	AZ000506
8	#8-32 x 12" Screw	AM000603
1	Bottom Grill Casting	BTM400-BLK



Bottom/Burner Assembly

1	Pillar Assembly	
<i>consisting of:</i>		
1	Pillar Casting	PILLAR-COPPERVN
4	#10-24 x 38" Screw	AM000203
1	Printed Control Plate	AI000103
2	10 x 24 x 12" Bolt	AM000103
1	Valve/Regulator/Hose	AL000103
1	Rotary Igniter Unit kit	AN000303
2	Control Knobs	AZ000703
1	Igniter Knob	AZ000603

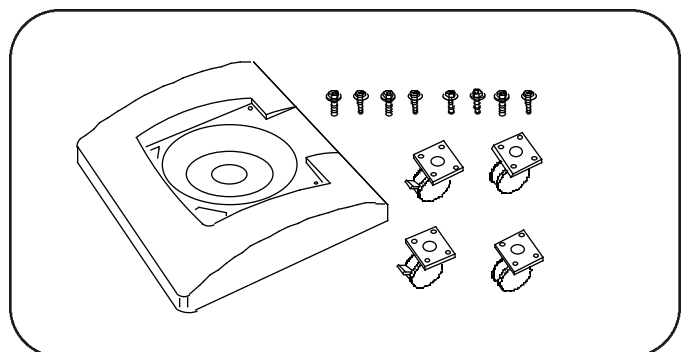
Natural-Gas Model 7000N only:
 1 Natural-Gas Valve/Hose Assembly AL000203



Pillar Assembly

1	Base Assembly	
<i>consisting of:</i>		
1	Base Casting	BASE-BLK
8	14 x 20 x 12" Bolt	AM000303
2	Locking Caster	AH000103
2	Caster	AH000203

NOTE: All hardware is stainless steel.



Base Assembly