

PROPANE GRILL INSTRUCTIONS

1. Prior to opening main cylinder valve, and lighting grill, place all control knobs in the “CLOSED” position (turn to the left).
2. Open main cylinder valve. Hold a lit butane gun next to a burner and turn the burner control knob to “OPEN” (pointing at you). The burner will ignite instantly. The second burner in each section will instantly light by simply turning it on. Since each section is ignited separately, only light the section required.
3. Once burners are all lit, adjust the control knobs to the desired temperature.
4. When finished cooking close all control knobs, close main cylinder valve and disconnect the propane cylinder.
5. Clean grates with non-metallic pad (like Scotch-Brite) While the grates are still hot. **DO NOT USE A WIRE BRUSH ON STAINLESS STEEL GRATES.**
6. Cast iron grates must be protected from moisture and stored with a coating of vegetable oil to prevent rusting.

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