

# REMINDERS FOR USING YOUR GAS GRILL



## USE OF L.P. CYLINDER:

Hook up the cylinder to the regulator of the grill.

Turn the valve on the cylinder on (counter-clockwise) as slowly as possible.

Always turn the grill off before turning the cylinder off. The cylinder is turned on first and off last.

If you seem to get a very low flow of gas from the cylinder, you may have accidentally triggered the flow-limiter. Turn off the cylinder, disconnect the regulator, re-connect the regulator, wait one minute, turn the cylinder valve on VERY SLOWLY, and try again.

## FIRST TIME PREPARATION:

Take your cooking grids out and turn the grill on high for 10-20 minutes (to burn off any oils used in the manufacturing process).

If using cast iron grids, let the grill cool to about 450 degrees, coat the grids with oil (vegetable, olive, etc.) on both sides, and let them “cure” for about 45 minutes (at 450 degrees).

## USING THE GRILL:

Turn on the cylinder (if an LP grill) by turning the valve slowly counter-clockwise.

The grill is off with the knob turned all the way clockwise until it points up (in the 12 o'clock position). It turns on counter-clockwise—going from high (9 o'clock position) to low (4 o'clock position)—the larger the imprinted indicator on the side of the knob, the hotter the grill.

**MAKE SURE THE GRILL LID IS OPEN.** On three control grills, turn on the center burner to high (*nine o'clock position*), wait 2-3 seconds and push the igniter button for several seconds to generate multiple sparks. [On two control grills follow the same procedure using the right burner.] If the grill doesn't light, turn it off, wait about a minute, and try again. If it still doesn't light, turn off, wait another minute, put a lighted match or butane lighter through the lighting hole on the right side of the grill, turn the right burner on high (making sure the burner lights properly before leaving it unattended). Adjacent burners can be turned on and will light off of the lit burner.

On electronic ignition grills, if you don't hear clicking when depressing the button, replace the AAA battery (simply unscrew the igniter button to locate the battery---the positive side is up).

After lighting, make sure all burners that have been turned on are working properly before leaving the grill for the pre-heat. If there is a burn back (flame coming out around the knobs), you have a spider web blocking the gas flow to the burner. Immediately turn the grill off and clean the burner (the web or obstruction will be in the first few inches where the burner or venturi tube slides over the valve). Instructions for such cleaning are in the owner's manual..

## CLEANING THE GRILL:

During the preheat, when the grill is between 300 and 400 degrees, brush the grids with a grill brush. Just before putting the food on, it is best to use a grill wipe or a high temperature spray to lay down a nice coating of oil which will minimize sticking.

When food is done, immediately brush the grids with a soft, brass or stainless steel grill brush. If you are using porcelain coated grids, do not scrape or use excessive pressure---if done immediately after cooking (while the grill is still on and hot), the food particles will be soft and easy to remove. Let the grill “burn off” for 5 to 10 minutes—excessive burn off will shorten the life of the grids.

Once or twice a year, take out the burner and clean—instructions for doing this are included in the owner's manual.