

Safety Instructions

Read carefully before assembling and operating your Gas Grill.

INSTALLATION

This gas grill must be installed in accordance with the local codes or if in an area without local codes with the latest edition of the National Fuel Gas Codes ANSI Z223.1. In Canada, installation must conform to the standard CAN/CGA. 1-b149.1 and/or 2 installation Code for Gas Burning Appliances and Equipment.

THE LOCATION FOR YOUR GRILL

Do NOT use your gas grill in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used OUTDOOR ONLY. Always keep proper clearance from combustible construction, at least 21" from the back and side to any combustible surface that will burn. Do not obstruct the flow of combustion and ventilation air around the grill housing.

This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and or boats.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Do not store empty or full spare gas cylinders under or near this or any other appliance.

Keep the fuel hose and any electrical cord away from hot surfaces. Protect fuel hose from dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. Replace hose, if necessary.

NEVER test for gas leaks with a lighted match or open flame. NEVER light grill with lid closed or before checking to insure burners are fully seated over gas valve.

NEVER lean over cooking surface while lighting grill. Use barbecue tools with wood handles and good quality insulated oven mitts when operating grill.

IF YOU SMELL GAS

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

PROTECT CHILDREN: Keep them away from grill during use and until grill has cooled after you are finished. Do not allow children to operate grill.

CHECKING FOR GAS LEAKS NEVER TEST FOR LEAKS WITH A FLAME

Prior to first use and at the beginning of each new season(or, if using LP, whenever gas cylinder is changed)it is a must for you to check for gas leaks.

Follow these steps:

1. Make soap solution by missing one part liquid detergent and one part water. Ratio 1:4 soap to water.
2. Turn off heat control valves, and then turn on gas at source.
3. Apply the soap solution to all gas connections. bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
4. If you have a gas leak that you cannot repair, turn off the gas at the source disconnect fuel line from grill and immediately call your grill dealer and gas supplier for professional assistance.

LP GAS CYLINDER SAFETY

Your gas grill is designed for use with a standard 20 lb LP gas cylinder. DO NOT CONNECT YOUR GRILL TO AN LP GAS CYLINDER EXCEEDING THIS CAPACITY. A tank of approximately 12 inches in diameter by 18-1/2 inches high should be the maximum size tank used.

LP gas cylinder is not provided with this grill. When you buy LP gas cylinder, be sure that(1)the cylinder must be provided with a shutoff valve terminating in a LP-gas supply cylinder valve outlet specified, as applicable, for Connection No.510 in the Standard for Compressed Gas Cylinder Valve Outlet and Inlet Connections, ANSI/CGA-V-1, or Connection NO.600 in the Compressed Gas Associate's Limited Standard Cylinder Valve outlet connection for Propane-Small Valve

Safety Instructions

Series or a combination LP-gas cylinder valve and quick-disconnect assembly complying with 1.5.5-c and a safety relief device having a direct communication with the vapor space of the cylinder,(2) the cylinder supply system must be arranged for vapor withdrawal, and (3)the cylinder used must include a collar to protect the cylinder valve.

The LP gas cylinder must be constructed and marked in accordance with specification of U.S. Department of Transportation(DOT). In Canadian, gas cylinders must meet Canadian Transportation and Communication (CTC) specifications.

DANGER: If you smell or hear the hiss of escaping gas from the LP gas cylinder. Get away from the LP gas cylinder. Do not attempt to correct the problem yourself. Call your fire department(Do not make the call from near the LP gas cylinder your telephone is an electrical device)

Never connect an unregulated LP gas cylinder to your grill. A gas regulator adjusted to have an outlet pressure of 11"Water column(W.C.)is supplied for connection to the LP gas cylinder. The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assembly must be those specified by the appliance manufacturer.

Have your LP gas cylinder filled by a reputable LP gas dealer, and visually inspected and re-qualified at each filling.

Have your LP gas dealer check the release valve after every filling to assure that it remains free of defects.

Always keep cylinder in an upright position. Always close the cylinder valve when the grill is not in use.

Do not subject LP gas cylinder to excessive heat.

Never store your LP gas cylinder indoors. if you store your grill indoors, always disconnect LP gas cylinder FIRST, and store LP gas cylinder safely outside.

When the appliance is not use, the gas must be

turn off at the supply cylinder.

Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.

Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. Disconnected cylinder must not be stored in a building, garage or any other enclosed area.

HOSE ASSEMBLY SAFETY

The hose assembly must be inspected before each use of the appliance . If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the appliance being put into operation.

TO CONNECT THE LP GAS SUPPLY CYLINDER,J PLEASE FOLLOW THE FOLLOWING STEPS:

1. Make sure tank valve is in its full off position (Turn clockwise to stop)
2. Check tank valve to assure it has proper external male threads. (Type 1 connection per ANSIZ21.81)
3. Make sure all burner valves are in their off position.
4. Inspect valve connections port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. See your local LP gas dealer for repair.
5. When connecting regulator assembly to the tank valve, hand tighten nut clockwise to a positive stop. Do not use a wrench to tighten. Use of a wrench may damage quick condition.
6. Open tank valve fully (counter-clockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until a local LP gas dealer can make repairs.

To disconnect LP gas cylinder:

- a) Turn the burner valve off.
- b) Turn the tank valve off fully. (Turn clockwise to stop.)
- c) Detach the regulator assembly from tank valve by turning the quick coupling nut counter clockwise.

Safety Instructions

SAFETY!

BEWARE OF SPIDERS

CAUTION: BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE FIRST USE

spiders and small insects Occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as “FLASH-BACK” and can cause serious damage to your grill and create an unsafe operating condition for the use. Although an obstructed burner tube is not the only cause of “FLASH-BACK” it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

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 when making the connection.

Disconnect your gas grill from fuel source when the gas supply is being tested at high pressures. This appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressure in excess of 1/2 psi(3.5kpa)

Turn off your gas grill when the gas supply is being tested at low pressure. This 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 pressures equal or less than 1/2 psi(3.5kpa)

WARNING: Gas valves are preset at factory to operate on LP or nature gas. If you wish to convert, be sure to contact your grill dealer **FIRST!**

NATURAL GAS SAFETY(FOR natural gas model)

Your natural gas grill is designed to operate on 7” water column residential (1/4 psig or 1.75 kpa) regulate at the residential meter, Check with your gas utility for local gas pressure and with your local municipality for building code requirements. If your residential gas utility line pressure has not been regulated to 7” W.C. contact your local gas utility or gas grill dealer for professional assistance.

Check with your gas utility or with local building codes for instructions to install gas supply line, or call a licensed and knowledgeable installer.

It is recommended that an “ON-OFF” shut off valve be installed at the gas supply source; outdoors after gas line piping exits outside wall and before quick-disconnect or before gas line piping enters ground indoors in the branch fuel line in an accessible location near the supply line.

Assembly Instruction

PLEASE READ THE INSTRUCTION CAREFULLY AND FOLLOW STEP BY STEP

Tools required:

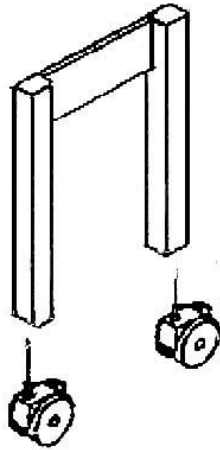
Philips Head Screwdriver(not provided),Wrench(provided).

The following hardware is provided

ITEM	DESCRIPTION	SPECIFITION	QUANTITY
1	TRUSS HEAD SCREW	1/4-20*1-1/4 INCH	8 PIECES
2	TRUSS HEAD SCREW	1/4-20*1/2 INCH	22 PIECES

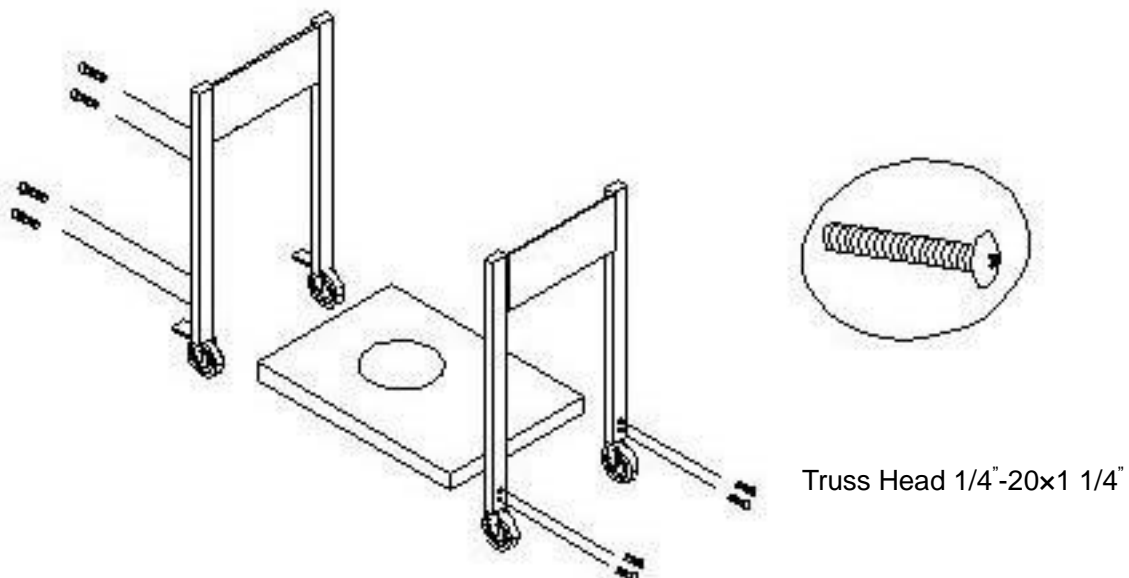
Step 1:

Remove side panels and casters from the carton. Secure two casters to side panel marked "L" and secure two Casters with brake to side panel marked "R" together with provided wrench.



Step 2:

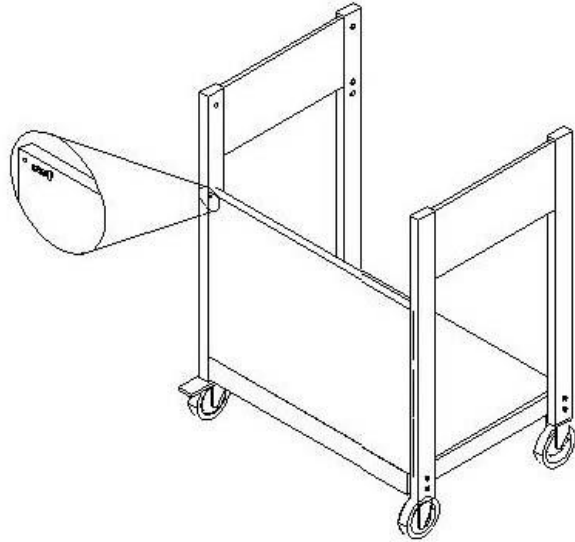
Assemble bottom panel to side panels with 8 pieces of Truss Head 1/4"-20x1 1/4" screws .Follow the mark "L" and "R" accordingly



Assembly Instructions

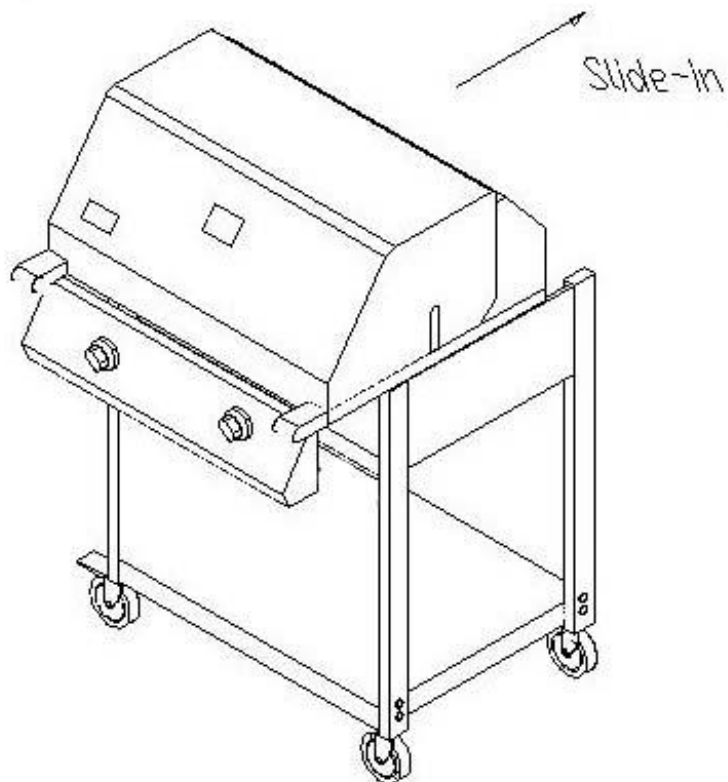
Step 3:

Assemble the front panel accordingly with 4 pieces of Truss Head 1/4"-20*1/2" Screw.



Step 4:

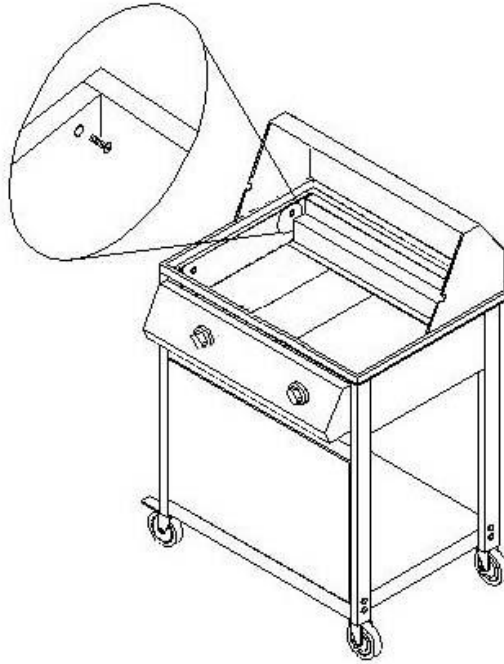
Remove the upper portion of grill from carton . Slide- in the upper portion of grill to the cart.



Assembly Instructions

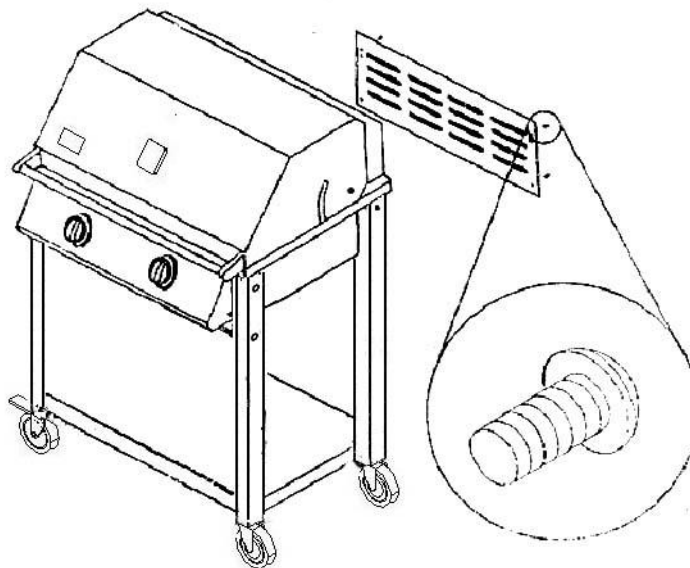
Step 5:

Bolt the upper portion of grill the cart with Truss Head 1/4"-20 x 1/2" Screw in 4 corners of bowl assembly. Make sure 4 screws are tightened.



Step 6:

Assembly the back panel accordingly with 4 pieces of Truss Head 1/4"-20 x 1/2" Screw

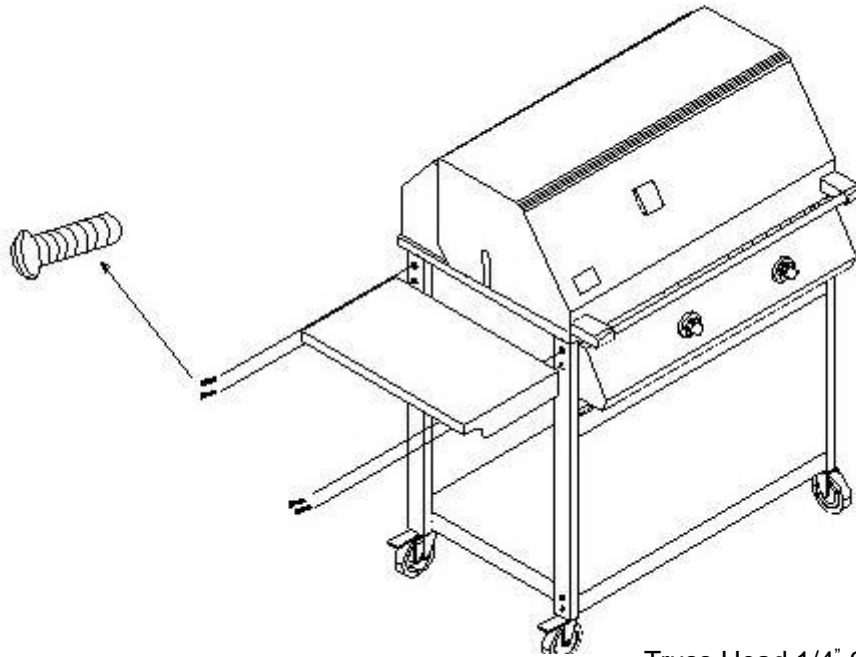


Truss Head 1/4"-20 x 1/2" Screw

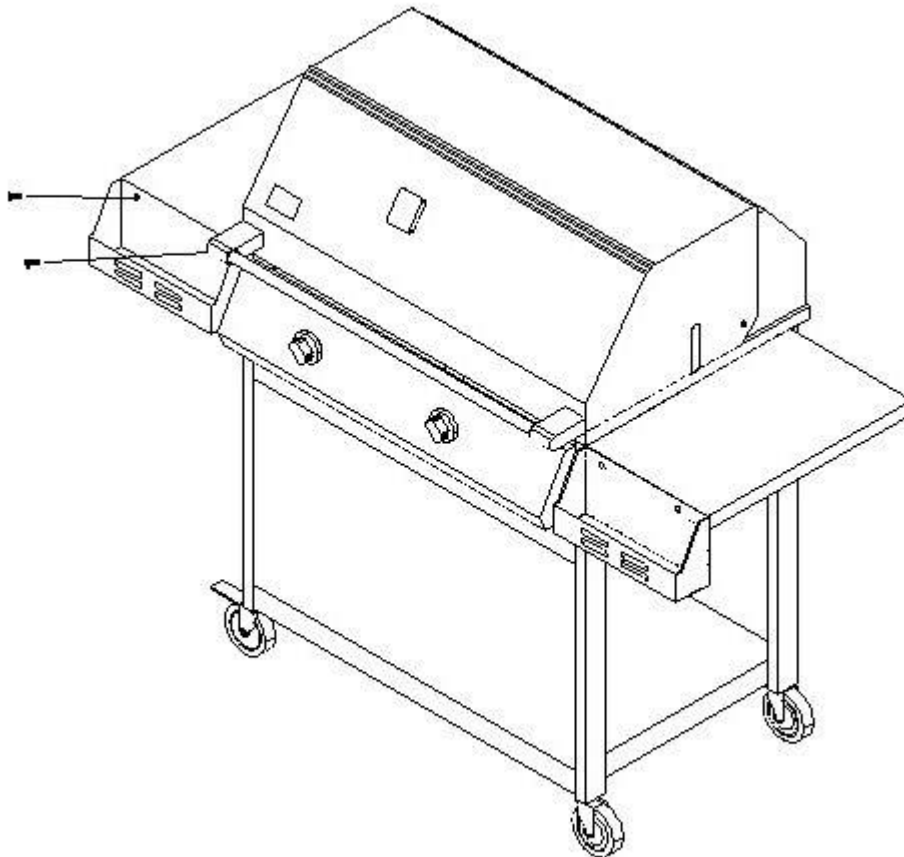
Assembly Instructions

Step 7:

Assemble side shelf on the left side of grill with 4 pieces of Truss Head 1/4"-20 x 1/2" screw. Make sure 4 screws are tightened. Repeat this figure on the right side of the grill for the left shelf.



Truss Head 1/4"-20 x 1/2" screw





Your gas grill is ready to use.

Lighting instructions

1. Become familiar with safety guidelines at front of manual. Do NOT SMOKE WHILE LIGHTING GRELL OR CHECKING GAS SUPPLY CONNECTIONS.
2. Check to see that cylinder is filled.
3. Check that end of each burner tube is properly located over each valve orifice.
4. Make sure all gas connections are securely tightened. TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH A FLAME.
(Gas leak Check instructions are on page 1)
5. Always open lid before lighting.
6. Set control knobs to "OFF" and open the gas supply cylinder valve.
 - a. Open Lid.
 - b. Push and turn any Control Knob slowly to high .The built-in ignitor will click and spark simultaneously to light the pilot and burner in sequence. Turn the control knob to OFF if the burner does not light.
 - c. You may have to repeat up to 3 or 4 times to light the burner.
 - d. If the burner does not light, turn off gas and wait 5 minutes for gas to dispel or before lighting by match.
7. Adjust control knobs to desired cooking temperature.

NOTE: To light gas grill with a match, follow steps 1 through 6 above. Then , insert lighted paper book match with lighting stick through the cooking grids to the burner. Press in the control knob and rotate left to "HI" setting to releases gas. Burner should light immediately.

CAUTION: Do not move grill trolley while in operation.

If the grill fails to operate properly:

1. Turn off gas at source, urn control knob to "OFF" and wait five minutes before trying again.
2. Check gas supply connections.
3. Repeat lighting procedure and if grill still fails to operate properly. TURN OFF GAS AT ONCE,TURN CONTROL KNOBS TO: OFF", wait for grill to cool and check the following:
 - a. Misalignment of burner tube(s) over orifice.
 - b. Obstruction in gas line from grill.
CORRECTION: Remove fuel line from grill. DO NOT SMOKE. Open gas supply for one second to blow any obstruction from fuel line. Turn off gas supply at

source and reconnect fuel line to grill.
c. Misalignment of ignitor on burner.

CORRECTION: Check for proper position of electrode tip. The tip of the electrode should be pointing toward the tip of the collector tube. he gap between the spark electrode and the lip of the gas collector tube should be 3/16".Adjust if necessary. With gas supply closed and all control knob set to "OFF" check ignitor for presence of spark at electrode. In turn push control knob in fully and rotate slowly about 1¼ turn to the left(counter-clockwise)until a click is heard; he trigger hitting the strike block should produce a blue spark at the electrode tip.

If re-ignition is necessary while the gas grill is still hot, you must wait for a minimum of five minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).

If all check/corrections have been made and gas grill still fails to operate properly, consult your grill dealer or gas appliance service person.

FLASH BACK:

When fire occurs in and around the burner tubes immediately turn off gas at its source and turn the control knob(s)of "OFF". Wait until the grill has cooled, then clean burner tubes and burner ports.

Operation Instructions

Burn-off: Before cooking on your gas grill for the first time, turn off the grill to get rid of any odors or foreign matter by igniting the burners, closing the lid, and operating at "HI" setting for about five minutes. You may then either set the controls to "OFF" or cook on your grill immediately by turning the control knobs to a lower setting.

CAUTION: Operating grill on "HI" setting for longer than five minutes without foods may damage certain parts of your grill.

DO NOT LEAVE GRILL UNATTENDED

Preheating: The grill lid is to be in a closed position during the preheat time period. It is necessary to preheat the grill for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs only a period of two to three minutes. There is no need to preheat for casseroles or other foods that require slow cooking.

COOKING TEMPERATURES

HIGH SETTING-USE this setting only for fast warm-up, for searing steaks and chops, and for burning food residue from the cooking grids after the cooking is over. Rarely, if ever, do you use the HIGH setting for extended cooking.

MEDIUM SETTING-Use this setting for most grilling, roasting or baking, and for cooking hamburgers and vegetables.

LOW SETTING-Use this setting for all smoke cooking, rotisserie cooking, and when cooking very lean cuts such as fish.

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

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the next burner. Heat from the lighted burner circulates

gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking. Place a drip pan slightly smaller than the cut of meat on the flame tamer surface under the meat being cooked. This will allow you to catch meat juices for making gravy.

Flare-Ups: The fats and juices that drip from the meat cause flare-ups. Since flare-ups impart the distinctive taste and color for food cooked over an open flame, they should be expected and encouraged within reason.

Nevertheless, uncontrolled flaring can result in a ruined meal.

CAUTION: If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

CAUTION: Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out.

CAUTION: Do not attempt to disconnect any gas fitting while your barbecue is in operation. As with all appliances, proper care and condition and prolong their life. Your gas grill is no exception. By following these cleaning procedures on a timely basis, your grill will be kept clean and working properly with minimum effort.

Cleaning & Maintenance

1. Bend a stiff wire (a light-weight coat hanger works well) into a small hook. Run the hook through each burner tube and into the burner several times.
2. Using a narrow bottle brush with a flexible handle run the brush through each burner tube and into the burner several times.
3. Use an air hose to force air through the burner tube and out through the burners ports. Observe each port and make sure air comes out every hole.

Regardless of which burner tube cleaning procedure you use. We recommend that you complete the following steps to help prolong burner life.

1. Wire brush entire outer surface of burner to remove food residue and dirt.
2. Clean any clogged ports with a stiff wire such as an open paper clip.
3. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation check to insure the gas valve orifices are correctly placed inside ends of burner tubes. Also check position of spark electrode.

CLEANING THE GREASE TRAY

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease.

ANNUAL CLEANING OF GRILL HOUSING

Burning-Off the grill after every cook out will keep it ready for instant use; however once a year you should give the entire grill a thorough cleaning to keep it in top operating condition.

Interior:

1. Turn the burner valve off.
2. Turn the tank valve OFF fully. (Turn clockwise to stop.)
3. DETACH the regulator assembly from tank valve by turning the quick coupling nut counter-clockwise.
4. Remove and clean the cooking grids, flame tamers and burners.
5. Cover the gas valve orifices with a piece of aluminum foil

6. Brush the inside and bottom of the grill with a stiff wire brush, and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from orifices and check orifices for obstruction.
8. Check spark electrode, adjusting as instructed electrode tip pointing toward the tip of gas collector and approximately 3/4" from the tip of collector tube.
9. Replace flame tamers, cooking grids.
10. Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the grill housing with aluminum foil, sand or any other grease-absorbent substance. Grease will not be able to drip down into grease collector and a grease fire could occur.

Exterior:

Your gas grill is made of heavy stainless steel, it should provide you with years of trouble-free service.

KEEPING OUTDOORS COOKING GAS APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIAL GASOLINE AND OTHER FLAMMABLE VAPORS AND LIQUID.

KEEP THE VENTILATION OPENINGS OF THE CYLINDER ENCLOSURE FREE AND CLEAR FROM DEBRIS.

CLEANING THE COOKING GRIDS

After cooking, turn control knobs to "OFF" and let grill cook before attempting to clean your cooking grids.

Before first use and periodically it is suggested that you wash the cooking grids in a mild soap and warm water solution. You can use a wash cloth, a vegetable brush or a steel wool to clean your cooking grids if you desire.

CLEANING THE FLAME TAMER

Washing the flame tamer after every use is not necessary but periodically it is suggested you wash the tamer in a soap and warm water solution. Use a wire brush to remove stubborn burned on cooking residue. Dry the flame tamer thoroughly before you re-install it in the bowl.

Cleaning & Maintenance

CLEANING THE BURNER TUBES AND BURNER PORTS (to prevent FLASH-BACK)

To reduce the chance of FLASH-BACK, the procedure below should be followed at least once a month in late summer or early fall when spiders are most active, or when your grill has not been used for an extended period of time.

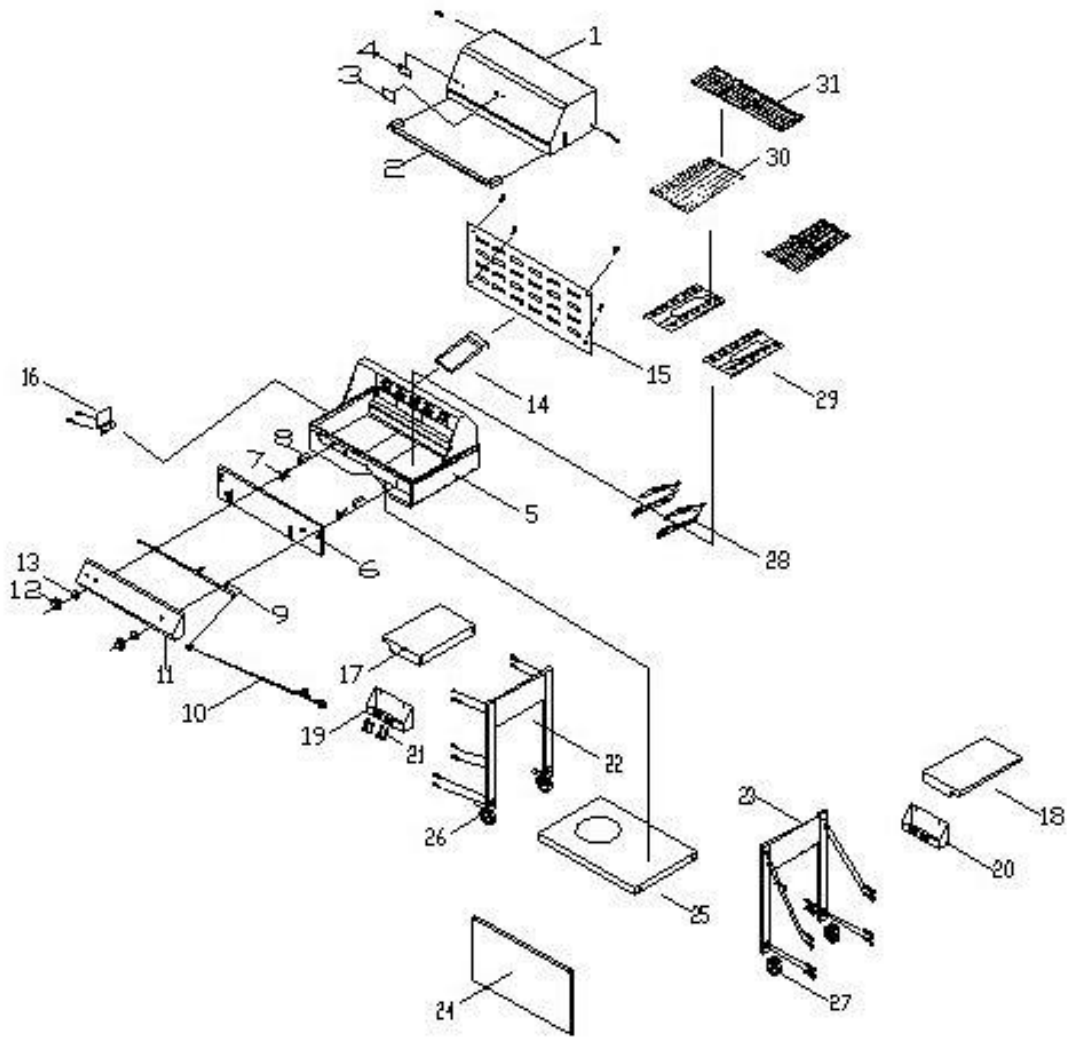
1. Turn the burner valve off.
2. Turn the tank valve off fully. (Turn clockwise to stop.)
3. Detach the regulator assembly from tank valve.
4. Remove cooking grids, flame tamers and grease collectors from grill.
5. Remove burners from bottom of grill bowl by turning wing nut from beneath burner "foot".
6. Carefully lift each burner up and away from gas valve orifice.

We suggest several different ways for cleaning the burner tubes. Use procedure that is most convenient for you.

Parts list

ILLUSTRATED PARTS BREAKDOWN

MODEL 720-0014 PARTIAL STAINLESS STEEL GAS GRILL



Parts list

MODEL 720-0014 PARTS LIST

REF#	DESCRIPTION	QTY	PART#	REF#	DESCRIPTION	QTY	PART#
1	Hood	1PC	B0001	17	side shelf ,left	2PCS	B0017
2	Handle	1PC	B0002	18	side shelf ,right	2PCS	B0018
3	Thermometer	1PC	B0003	19	Condiment tray, left	1PC	B0019
4	Name plate	1PC	B0004	20	Condiment tray, right	1PC	B0020
5	Bowl assembly	1PC	B0005	21	Utensil hook	4PCS	B0021
6	Front baffle	1PC	B0006	22	Side panel, left	1PC	B0022
7	Gas valve	1PC	B0007	23	Side panel, right	1PC	B0023
8	Gas Valve	1PC	B0008	24	Front panel	1PC	B0024
9	Manifold	1PC	B0009	25	Name bottom panel	1PC	B0025
10	Regulator	1SET	B0010	26	Casters, W/Brake	2PCS	B0026
11	Control panel	1PC	B0011	27	Casters, Swivel	2PCS	
12	Knob	2PCS	B0012	28	Burner	2PCS	
13	Bezel	1PC	B0013	29	Flame tamer	2PCS	
14	GREASE TRAY	1PC	B0014	30	Cooking grid	2PCS	
15	Back panel	1PC	B0015	31	Warming rack	1PC	
16	Motor bracket	1PC	B0016				

HOW TO ORDER REPLACEMENT PARTS:

To make sure you obtain the correct replacement part(s) for your gas grill, please refer to the parts list on this page. The following information is required to assure getting the correct part.

1. Gas Grill Model Number.(see data sticker on grill)
2. Part Number of replacement part needed.
3. Description of replacement part needed.
4. Quantify of parts needed.

To obtain replacement parts, contact the dealer from which product was purchased. If dealer service is not available, CONTACT: VIRCO ASSOCIATES, INC. Customer Service /Telephone:1-800-913-8999 fax:909-598-7699.

IMPORTANT:

Use only factory authorized parts. This use of any part that is not factory authorized can be dangerous. This will also void your warranty.

IMPORTANT:

Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

CAUTION:

Gas valve are present at the factory(valve assembly will be marked accordingly). If you wish to convert at some later date, be sure to contact your gas supplier or grill dealer before making the conversion.

CAUTION:

A different gas valve must be installed when converting from one type of gas to another. You will also need a data plate indicating what type of gas is used by the grill.

LIMITED WARRANTY

MODEL720-0014

OUTDOOR GAS GRILL



Virco Associates inc. Warrants to original consumer purchaser of each partial Stainless steel gas Grill that when subject to normal residential use it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications. There will be a shipping and handing charge for the delivery of the warranty part(s).

<u>Component</u>	<u>Warranty Period:</u>
Burners:	3Years
Stainless Steel Flame Tamer:	3 Years
Stainless Steel Cooking Grids:	1 Year
Valves:	1Year
Frame, Housing, Cart, Control Panel, Ignition, and Related Parts:	1Year
All Stainless Steel Parts:	3 Years

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Virco Associates inc. under this warranty is limited to repair or replacement. This warranty does nor cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product use on improper fuel gas supply use contrary to operating instructions, or alteration by any such repair or replacement.

Warranty claim procedure: If you require service or parts for your outdoor gas grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8 AM to 5 PM PST. Our number is 1-8000-913-8999 and our FAX number is 1-909-598-7699. Please direct all correspondence to: Virco Associates, Inc. 145 Brea Canyon Road, Walnut, CA91789ATTN; Warranty Service Center.

Product repair as provided under this warranty is your exclusive remedy. Virco Associates, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this product to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasted, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.