PROPANE KEG GRILL

ASSEMBLY & OPERATING INSTRUCTIONS



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WARNING: Read this Owner's manual carefully and be sure your gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious injury and/or property damage. This gas grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

Customer Service Helpline:(360) 558-7156

ABM EQUIPMENT | 13911 NW 3rd Ct, VANCOUVER, WA 98685

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ONE YEAR WARRANTY ON ABM EQUIPMENT GRILL

If this grill fails due to defective material or workmanship within one year from the date of purchase, call 360-558-7156 to arrange for replacement parts and to address any material defects.

Warranty excludes ignitor batteries and grill part discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period or are conditions that can be the result of normal use, accident, or improper maintenance.

Warranty is void if this grill has been used for commercial or rental purposes.

Warranty applies only if this grill is used in the United States.

This warranty gives you specific legal rights, and you may have other rights which vary from State to State.



! WARNING !

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

Failure to comply with these instructions may result in serious bodily injury.

! WARNING !

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

An LP cylinder not connected for use shall not be stored in the vicinity of this or any other

! DANGER !

If you smell gas:

A strong gas smell, or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

Shut off gas supply to the gas grill.

• Turn the control knobs to OFF position.
• Put out any flame with a proper fire extinguisher.
• Open Grill Lid.
• Get away from the LP gas tank.
• Do not try to fix the problem yourself.
• If odor continues or you have a fire you can not extinguish, call your fire department. Do not call near the LP gas tank because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

! PRECAUTION !

A tank of approximately 12 inches in diameter by 18- 1/2 inches high is the maximum size LP gas tank to use.
You must use an OPD gas tank which offers an Overfill Prevention Device.
This safety feature prevents the tank from being overfilled which can cause malfunction of the LP gas tank, regulator and/or grill.
The LP gas tank must be constructed and marked in accordance with specifications of the U.S. Dept. of Transportation (DOT). In Canada, the LP gas tank must meet the National Standard of Canada , CAN/CSA-B339 , Cylinders , spheres and Tubes for Transportation of Dangerous Goods and Commission .
The LP gas tank must have a shutoff valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.

- The tank supply system must be arranged for vapor withdraw.
- The LP gas tank used must have a collar to protect the tank valve.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re- qualified at each filling.
- Do not store a spare LP gas tank under or near this appliance.
- Never fill the tank beyond 80 percent full. If this information is not followed exactly, a fire causing death or serious injury may occur.
- Always keep LP gas tanks in an upright position.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- Do not subject the LP gas tank to excessive heat.
- Never store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, **always** disconnect the LP gas tank first and store it safely outside.
- Always keep the LP cylinder at 90° (upright) orientation to provide vapor withdraw.

Proper Placement and Clearance of Grill

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only,** at least 24 inches from the back and side of any combustible surface. Your gas grill should not be used under overhead combustible construction. Do not obstruct the flow of ventilation air around the gas grill housing.

• Do not install this outdoor gas grill in or on recreational vehicles or boats.
• Keep outdoor gas grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
• Do not obstruct the flow of combustion and ventilation air. Check for this each time prior to using grill.
• **Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11” water column (W.C.) for connection to an LP gas tank.
• Only use the regulator and the hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified in this manual.

UNPACKING

CAUTION: Obtain the aid of an assistant when handling large or heavy grill components.

Entire Grill ships Assembled.

Remove all packing material from around grill exterior.

Use the handle to roll the grill out of the shipping box and place it on a flat surface. Be careful not to place the grill on the hill as it will roll down the slope.

Refer to Parts Lists to check that all parts are present.

Inspect the grill for damage as you unpack it. Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts, call the ABM Equipment office at (360) 558-7156

Battery Assembly

Unscrew the ignition battery cap. (Found at far left of control panel.)

Install battery (AA) into ignition box with positive terminal facing outward.

Replace the ignition battery cap after the battery has been installed.

Connecting Gas Tank to Grill

From back of the cart, place foot ring of 20 lb tank into the hole in bottom panel. Make sure the tank valve is in OFF position. Use the tank bolt to secure the tank in a fixed position.

Check the tank valve to ensure it has proper external mating threads to fit the hose and pressure regulator assembly provided.

Make sure all burner valves are in OFF position.

Inspect the valve connection port and pressure regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.

When connecting pressure regulator and hose assembly to tank valve, hand tighten quick coupling nut clockwise to a full stop. Do not use a wrench to tighten because it could damage the quick coupling nut and result in a hazardous condition.

Slowly open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill (see page 15 for gas leak check instructions). If a leak is found, turn tank valve off and do not use your grill until the leak is repaired.

CAUTION: When the appliance is not in use, gas must be turned off at the supply tank.

Important

Before cooking on your grill the first time, wash cooking grids and cooking rack with warm, soapy water. Rinse and dry thoroughly. Season with cooking oil regularly. After cooking is completed, turn grill to HIGH setting for 3 to 5 minutes to burn off excess grease or food residue.

Congratulations!

Your gas grill is now ready for use. Before the first use and at the beginning of each season (and whenever the LP gas tank has been changed):
Read all safety, lighting and operating instructions.
Check gas valve orifices, burner tubes and burner ports for any obstructions.
Perform gas leak check according to instructions found in the manual.

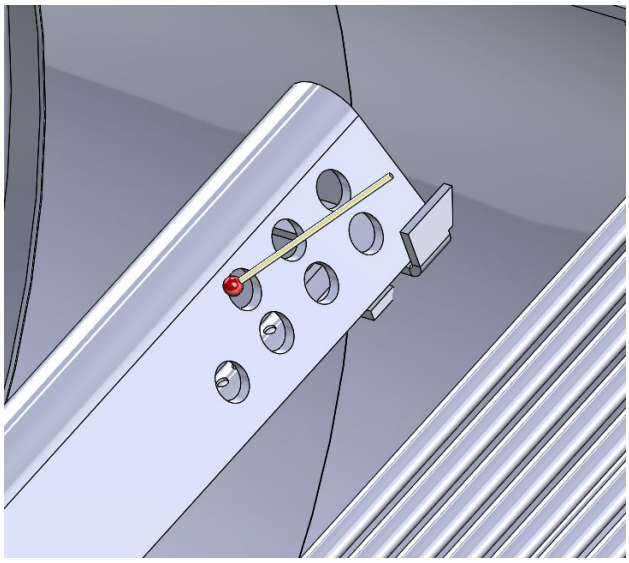
GRILL LIGHTING INSTRUCTION

1. Turn on gas supply.
2. Open the grill main lid.
3. Push and turn any main burner control knob to **III** position. Push Electronic Ignition button for 3 to 5 seconds to light burner.
4. If the burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat from step 2.
5. If burner still does not light, use Match Lighting instruction and If Grill Still Fails to Light refer to the troubleshooting guide.
6. To light additional burners, turn burner knob(s) to **III**. Push and hold electronic ignition button to light burner. Adjust knob(s) to desired setting.

! WARNING !

Failure to open grill lid during the lighting procedure could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

Match Lighting instruction:



1. Follow steps 1 and 2 of the Basic Lighting Procedure.

2. Light the match and extend the lighting stick to burner tube cover opening hole.

3. Turn the desired control knob to the HI position setting to release gas. The burner should light immediately.

! WARNING !

Should a "FLASH-BACK" fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open grill lid.

Once the grill has cooled,, clean the burner tubes and burners according to the cleaning instructions.

Purging air from your gas line and resetting the pressure regulator excess gas flow device:

- Turn all control knobs to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect pressure regulator from LP gas tank.
- Let unit stand for 5 minutes.
- Reconnect pressure regulator to the LP gas tank.
- Turn the tank valve on slowly until ¼ to ½ open.
- Open the grill lid.
- Push and turn any control knob to **III**.
- Turn control knobs to **III** until all the burners are lit
- You may start to use the grill

If all checks or corrections have been made and you still have questions about operating your gas grill

Call ABM office at (360) 558-7156

CLEANING AND MAINTENANCE

Cleaning Cooking Grids

We suggest you wash your cooking grids in a mild soap and warm water solution. You can use a washcloth or soft brush to clean your cooking grids.

Cleaning Heat diffusers

Periodically you should wash the heat diffusers in a soap and warm water solution. Use a soft brush to remove stubborn burnt-on cooking residue. The heat diffusers should be dry before you reinstall them.

Cleaning 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. Check the grease tray frequently, don't allow excess grease to accumulate build up on tray walls.

Annual Cleaning of Grill Interior

Burning-off the grill after every use will keep it ready for your next use. However, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition. Follow these steps.

1. Turn all burner valves to full OFF position.
2. Turn LP gas tank valve to full OFF position.
3. Detach LP gas hose and pressure regulator assembly from your gas grill. Inspect for any damage and replace as necessary with manufacturer replacement part number found on parts list.
4. Remove and clean heat diffusers, cooking grids and grill burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush inside and bottom of grill with a nylon brush, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove the aluminum foil, then reinstall heat diffusers, and cooking grids.
8. Reconnect gas source and observe burner flame for correct operation.

Cleaning Exterior Surface

We suggest you wash your grill using a mild soap and warm water solution. You can use a washcloth or sponge for this process.

Cleaning Exterior Stainless Steel Surfaces

Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in manufacturing process of stainless steel can also cause this tanning color. Use a stainless steel cleaner to polish stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill.

Cleaning Burner Tubes and Burner Ports

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 a period of time.

1. Turn all burner valves and gas tank valve to off position.

2. Detach the LP gas pressure regulator assembly from your gas grill.

3. Remove cooking grids, heat diffusers, and grease tray from the grill.

4. Remove the pins from the underside of each burner and lift the burners up and away from the gas valve orifice. 5. Using a bent stiff wire in the shape of a hook, air hose or a bottle brush, run it through the burner tube and inside several times to remove any debris.

Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.

2. Clean any clogged ports with a stiff wire, such as an open paper clip.

3. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner.

After installation check to ensure that gas valve orifices are correctly placed inside the ends of the burner tubes.

Flare-ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably, distinctive taste and color to food cooked cover an open flame, they should be accepted up to a point. Nevertheless, uncontrolled flaring can result in a ruined meal.

Cooking Temperatures

High setting: Only use this setting for fast warm-up, searing steaks or chops and for burning food residue off the grill after cooking is complete. **Never** use the HIGH setting for extended cooking.

Medium to Low Settings: Most recipes specify medium to low settings, including all smoking, rotisserie cooking and for cooking lean cuts such as fish.

NOTE: Temperature settings will vary with the temperature and the amount of wind outside your home.

Direct Cooking

The direct cooking method can be used with the supplied cooking grids and food placed directly over the lit grill Burners. The method is ideal for searing and whenever you want meat, poultry or fish to have and open-flame barbecued taste. Deep frying and smoking are also best cooked in this manner because they require direct heat.

SPARE PARTS

ITEM #	PART NAME	QTY.		ITEM #	PART NAME	QTY.
1	BBQ KEG BASE	1		10	IGNITOR	1
2	BBQ KEG LID	1		11	LID HANDLE	1
3	HINGE ASSEMBLY	3		12	GREASE BUCKET	1
4	BASE FRAME	1		13	GAS TANK	1
5	BURNER TUBE	5		14	CASTOR	2
6	BURNER COVER	5		15	VENT PORT	2
7	TEMPERATURE CONTROL KNOB	5		16	HOOKS	3
8	GRILL GRATE	3		17	GRILL HANDLE	1
9	THERMOMETER	1		18	GAS MANIFOLD (NOT SHOWN)	1

