

# Propane Grills



1. Prior to opening main cylinder valve, and lighting grill, place all control knobs in the "CLOSED" position (turned 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 lit, adjust the control knobs to desired temperature.
4. When finished cooking close all control knobs, close main cylinder valve and disconnect propane cylinder.
5. Clean grates with non-metallic pad (like Scotch-Brite) while 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.

## !!! WARNING!!!

Never use or store cylinders indoors.

Keep main cylinder valve securely closed when not in use. WARNING: Propane tank valves are designed to work completely open and/or completely closed. Never just crack the valve.

Always position the LP cylinder so that the connection between the valves and the regulator will not cause sharp bends in the hose.