



*Everything you need from tents to teaspoons*

### **Gas Grill**

We are pleased to provide to you quality equipment for  
An exceptional dining experience.

#### **Igniting burners:**

1. Make sure all burners are in the OFF position ( 3 o'clock)
2. SLOWLY rotate tank valve counter-clockwise to allow gas to enter the burner system. Each tank will provide several hours of service when operating all burners on high.
3. Totally withdraw grease tray.
4. Open the burner gas valve by rotating the burner control clockwise ¼ turn. Wait **3 seconds** after opening valve before lighting.
5. From underneath the burner, apply open flame to top of burner. For best results, ignite burner with an automatic fire stick. Otherwise use 6" fireplace matches.
6. Repeat this process for ignition of each burner. Important: Do not light one burner and simply turn on the remaining burners. This may result in an explosion.
7. After burners are ignited, return grease tray to its normal operating position.

#### **Turning off:**

When cooking is complete and with the burners off, using a scraper/wire brush, scrape any excess drippings, etc. from cooking grid. **IMPORTANT:** All gas valves should be completely shut off when grill is not in use. To ensure safety, always shut off the tank valves. It is recommended the tank valves should be shut off first to allow all the burners to burn out, and tightly close the burner control levers by rotating counter-clockwise. This will ensure no gas remains in the gas manifold, gas hoses, and or regulator.

#### **Cleaning:**

- The grill is easily cleaned due to the wise use of stainless steel in its design. For minor cleaning, use of mild cleansing formula such as Glass Plus is recommended. For heavy dirt and buildup, heat the grill for several minutes (be careful not to get the grill too hot) and turn off grill. Then apply oven cleaner on the soiled surface. With the surface still warm, wipe clean with rag or paper towel. For extremely heavy dirt and grease, warn grill surfaces, apply oven cleaner and rinse with water hose. Perform this procedure several times until surface is clean. If grill is not free of food and grease residue your cleaning deposit will be forfeited.

You will be charged a replacement fee for items returned dirty,  
broken, damaged or lost.

**Please call us at 734.354.9591 with any concerns.**