



PROPANE GRILL with LID OPERATING INSTRUCTIONS

The propane grill is designed for outdoor cooking. Marinated meats or foods with sauce, fat, or foil wrapped moisture cook well on a grill. Flavorings and seasonings enhance most grilled foods. The adjustable heat, lid and grates allow flexibility to cook and keep foods hot prior to serving.

When cooking outdoors, remember to practice safe food handling techniques.

SET UP

- Make sure ALL grill knobs are turned to the OFF position
- Make sure the propane tank knob is turned to the OFF position
- Connect the hose from the grill to the propane tank
- Set grill grates aside
- Turn the propane tank knob completely OPEN
- One at a time, beginning from the end nearest the tank, light the 7 burners
- Replace grates
- Adjust flame to suit your need
- Periodically, scrape grates with a wire brush to remove burnt on food

CLEAN UP

- When finished cooking and while the gas is still burning, scrape grates to remove burnt on food
- Turn OFF each grill knob
- Turn the propane tank knob to CLOSED position
- Disconnect hose from tank
- Please wipe up food and grease from all stainless steel surfaces

IMPORTANT WARNING

- This equipment should be used by adults
- Metal surfaces will be **HOT!** Let grill cool before moving

Contact us anytime for questions concerning the use of this equipment.

Monday - Friday 8-5, Saturday 8-Noon 972-381-8000
Fort Worth Location Closed Saturday
Extended Service Hours 469-576-3747