

LP Gas Grill Owner's Guide



SO3GBK, SO3GRD
SO4GBK, SO4GRD, SO4GSS

YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING YOUR GAS GRILL

▲ WARNING

Follow all leak-check procedures carefully in this manual prior to grill operation. Do this even if the grill was dealer-assembled.

▲ WARNING

Do not try to light this appliance without reading the "Lighting Instructions" section of this manual.

▲ DANGER

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

▲ WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

NOTICE TO INSTALLER

These instructions must be left with the owner and the owner should keep them for future use.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY

⚠ DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠ WARNINGS

- ⚠ After a period of storage, and/or nonuse, the Sole Gourmet gas grill should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Accessible parts of the grill may be very hot, so keep young children away while it is in use.
- ⚠ Combustible materials should never be within 24 inches (61 cm) of the back or sides of your Sole Gourmet gas grill. If this information is not followed exactly, a fire causing death or serious injury may occur.
- ⚠ Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Do not store a spare or disconnected liquid propane cylinder under or near this gas grill.
- ⚠ Do not operate the Sole Gourmet gas grill if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks. Follow the instructions in this manual.
- ⚠ Do not put a grill cover or anything flammable in the storage area under the grill.
- ⚠ Do not use charcoal or lava rock in your Sole Gourmet gas grill.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ Do not attempt to disconnect any gas fitting while your grill is in operation.
- ⚠ Do not use this grill unless all parts are in place.
- ⚠ Do not build this model of grill in any built-in or slide in construction. This could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- ⚠ Improper assembly may be dangerous. Please follow the assembly instructions carefully supplied with this manual.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous. This will void your warranty.
- ⚠ Never lean over open grill or place hands or fingers on the front edge of the cooking surface.
- ⚠ Proposition 65 Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm.
(Wash hands after handling this product.)
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight. Follow the lighting instructions in this manual.
- ⚠ The unit must be properly assembled according to the assembly instructions.
- ⚠ Use heat-resistant gloves when operating your grill.
- ⚠ Your Sole Gourmet gas grill should never be used by children.
- ⚠ You should exercise reasonable care when operating your Sole Gourmet gas grill. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Your Sole Gourmet gas grill should be thoroughly cleaned on a regular basis.

LIQUID PROPANE GAS UNITS ONLY

- ⚠ A dented or rusty liquid propane cylinder may be dangerous. Check with your liquid propane supplier.
- ⚠ Although your liquid propane cylinder may feel empty, gas may still be present. The gas cylinder should be moved and stored accordingly.
- ⚠ Do not attempt to disconnect the hose and regulator or any gas fitting while your grill is in operation.
- ⚠ Do not use a liquid propane cylinder with a damaged valve.
- ⚠ If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:
 1. Move away from liquid propane cylinder.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department or 911.
- ⚠ Use the hose and regulator that is supplied with your Sole Gourmet gas grill.

Your Sole Gourmet gas grill is a portable cooking appliance for the outdoors, so you can easily change its location in your yard, balcony or on your patio. Portability also means you can take your Sole Gourmet gas grill with you when you move.

Liquid Propane (LP) gas supply is easy to use and gives you more cooking control than charcoal fuel.

1. These instructions will assist in assembling your Sole Gourmet gas grill. Please read the instructions carefully before using your Sole Gourmet gas grill. Improper assembly can be dangerous.
2. Not for use by children.
3. If there are local codes that apply to portable gas grills, you will have to conform to them. Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
4. The pressure regulator supplied with the Sole Gourmet gas grill must be used. This regulator is set for 11 inches of water column (pressure).
5. This Sole Gourmet gas grill is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.
6. Do not use with charcoal fuel.
7. Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
8. The areas around the LP cylinder must be free and clear from debris.
9. Replacement pressure regulators and hose assemblies must be those specified by Sole Gourmet.

FOR INSTALLATION IN CANADA

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standard CSA-B149.2 (Propane Storage and Handling Code).

OPERATING WARNINGS

- △ Only use this grill outdoors in a wellventilated area. Do not use in a garage, building, breezeway or any other enclosed area.
- △ Keep ventilation openings for cylinder enclosure free and clear from debris.
- △ Your Sole Gourmet gas grill shall not be used under overhead combustible construction.
- △ Your Sole Gourmet gas grill is not intended to be installed in or on recreational vehicles and/or boats.
- △ Do not use the grill within 24 inches of combustible materials to the back or sides of the grill.
- △ The entire cooking box gets hot when in use. Do not leave unattended.
- △ Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- △ Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc, and combustible materials.
- △ Never store an extra (spare) LP cylinder under or near the Sole Gourmet gas grill.
- △ The LP cylinder used with your grill must be with a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) cylinder connection. The cylinder connection must be compatible with the grill connection.

STORING YOUR GAS GRILL

1. The gas must be turned off at the liquid propane cylinder when the Sole Gourmet gas grill is not in use.
2. When the Sole Gourmet gas grill is stored indoors, the gas supply must be disconnected from the gas cylinder.
3. The cylinder must be stored outdoors in a well - ventilated area out of reach of children.
4. Disconnected LP cylinders must not be stored in a building, garage or any other enclosed area.
5. When the LP cylinder is still disconnected to the Sole Gourmet gas grill, the appliance and LP tank must be kept outdoors in a well-ventilated space.
6. The Sole Gourmet gas grill should be checked for gas leaks. Check for any obstructions in the burner tubes before using.
7. Check that the areas under the control panel and the slide out grease tray are free from debris.
8. The Spider /Insect Screens should also be checked for any obstructions.

COOKING ON YOUR GAS GRILL

PREHEATING

- Preheat, light the burners, close the hood and turn all burners to HI position.
- Preheating to between 500'-550' F (260'-290' C) will take around 10 minutes depending on temperature or air.

PREPARING THE COOKING SURFACE

- Apply a light coat of cooking oil using a long handled brush to the cooking plates prior to lighting each burner.
- Cooking oil will keep the food from sticking to the grills, hotplates or griddle.

DRIPPING/GREASE FLARE - UP CONTROL

- Flare-ups will occur every time you cook with an open flame due to natural juices from meat or fish.
- Flare-ups and smoke are what give meat and fish their smoky flavour so expect and encourage this.
- Excessive flaring can be caused by cooking extra fatty foods or by cooking on too high a temperature -these types flare-ups will need to be controlled by adjusting the heat of the burner or your food will burn.
- To prevent, trim off excess fat from your meat or fish before cooking on the grill.
- Cook particularly fatty meat on a solid hotplate as opposed to the open grill plate.
- Throw baking soda or spray a small amount of water directly on the flame tamer to reduce excessive flaring.
- Always position the flame tamer beneath the open grill plates as opposed to the solid hot plates.

COOKING WITH ROASTING HOOD DOWN

- When cooking with the hood down it's advisable to use the 2 outside burners only.
- Position the flame tamers and grill over the center burn.
- Check the temperature periodically and ensure you don't exceed 480' F/250' C as this can damage the grill.

USING THE REAR BURNER (IF SUPPLIED)

- The location of the rear burner makes it more susceptible to wind that will decrease its performance.
- Do not operate the rear burner during strong winds.
- For best results perform rotisserie style cooking with the roasting hood down.

GENERAL CLEANING

Allow your grill to continue burning for 5 minutes after cooking has ceased. Allow for excess fats and grease to burn off that can block the flame ports to the burners. To prepare you grill for the next time you cook, turn all the burners off and brush the cooking surface with a long handled brush to remove excess oils and food scraps. Use heat-protective gloves to hold the brush to avoid any burns from hot surfaces.

CLEANING THE SURFACES

- Allow the grill to cool down.
- Remove & wash grills in warm soapy solution.
- Rinse off with water and allow to dry.

CLEANING THE FLAME TAMER

- Periodically wash in warm soapy solution.
- Use a wire brush to remove stubborn residue.
- Allow to dry before returning to grill plates.

VOLCANIC ROCK

- If your grill contains volcanic rock, be sure to replace it every year with annual cleaning.

CERAMIC TILES

- If your grill contains ceramic tiles, allow to cool and simply turn over.
- Residue will burn off when you next use grill.

GRILL BODY/FRAME

- The frame of the grill should be cleaned on a regular basis with a warm soapy solution.

SAND TRAY

- Sand trays **MUST** be emptied and cleaned after Sand trays **MUST** be emptied and cleaned after each use.
- If this is ignored, a build up of fats and grease may cause a fire to the grill.
- This will void your warranty.

THE BURNERS

After long cooking sessions, excess fats, juices and marinades can clog the burners. Remove them and:

- Clean by washing in hot water and detergent.
- Ensure burner ports are free from obstruction.
- Rinse in water, dry and return to your grill.
- Light immediately to burn off excess water.
- To prevent rust and corrosion to cast iron burners, brush lightly with cooking oil.

LOCATION & PROTECTION

- Keep gas grill area clear and free from combustible materials, gasoline & other flammables.
 - Protect your grill by using a weather proof cover to avoid rain or sun damage.
 - Proper care and maintenance will keep your grill in top condition and prolong its use.
-

IMPORTANT LP CYLINDER INFORMATION

Follow these DANGER statements exactly or failure to do so may result in a fire causing death or serious injury.

⚠ DANGER
NEVER store a spare LP Cylinder under or near this grill.
NEVER fill the tank beyond 80% full.
 If this information is not followed exactly, a fire causing death or serious injury may occur.

WARNINGS

- ⚠ Only use this grill outdoors in a well-ventilated area.
- ⚠ Do not use indoors, such as a garage, building, breezeway or any other enclosed area.
- ⚠ Ensure your gas grill is 24 inches (61cm) from any combustible materials, If this information is not followed exactly, a fire causing death or serious injury may occur.

FILLING THE LP GAS CYLINDER

The proper filling methods for the filling of your cylinder are by weight or volume, as described in NFPA 58. Please make sure your authorized gas dealer fills your LP cylinder by weight or volume. Ask your authorized gas dealer to verify they understand the filling instructions on the LP cylinder before attempting to fill it.

LEAK CHECK PREPARATION

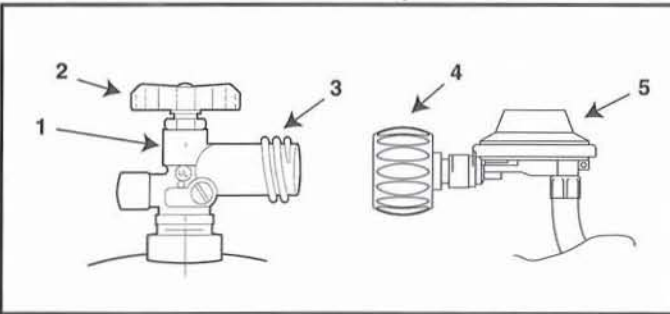
- Check that all the burners are in the OFF position.
- The valves are transported in the "OFF" position. You should check to be sure that they are turned off.
- Check by pushing down and turning clockwise.
- If they do not turn, they are off.
- If they do turn continue turning them clockwise until they stop, then they are off.

CONNECTING THE LIQUID PROPANE CYLINDER

All Sole Gourmet liquid propane gas grill regulators are equipped with a cylinder connection as per the latest edition of ANSI Z21.58.

This will require a liquid propane cylinder that is similarly equipped with a Type 1 connection in the tank valve. This Type 1 coupling allows you to make a fast and totally safe hookup between your gas grill and your LP cylinder. It eliminates the chance of leaks due to a POL fitting that is not properly tightened. Gas will not flow from the cylinder unless the Type 1 coupling is fully engaged into the coupling.

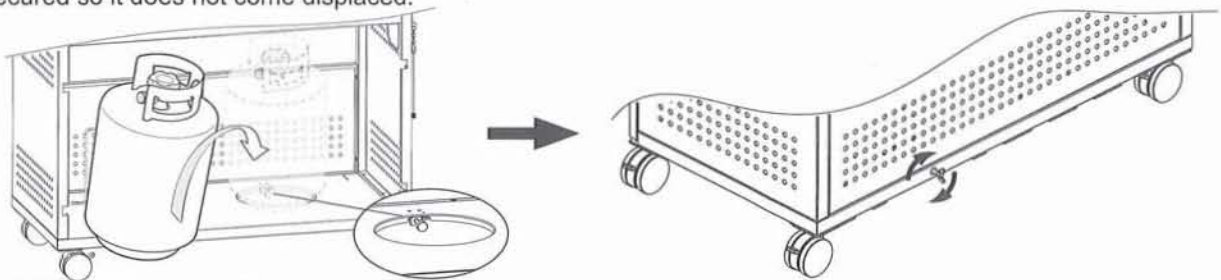
WARNING: Make sure that the LP cylinder valve is closed, by turning valve clockwise.



Type I Cylinder Connection Device	
1	Type 1 Valve
2	Hand Wheel
3	External Thread
4	Thermally Sensitive Nut
5	Propane Regulator

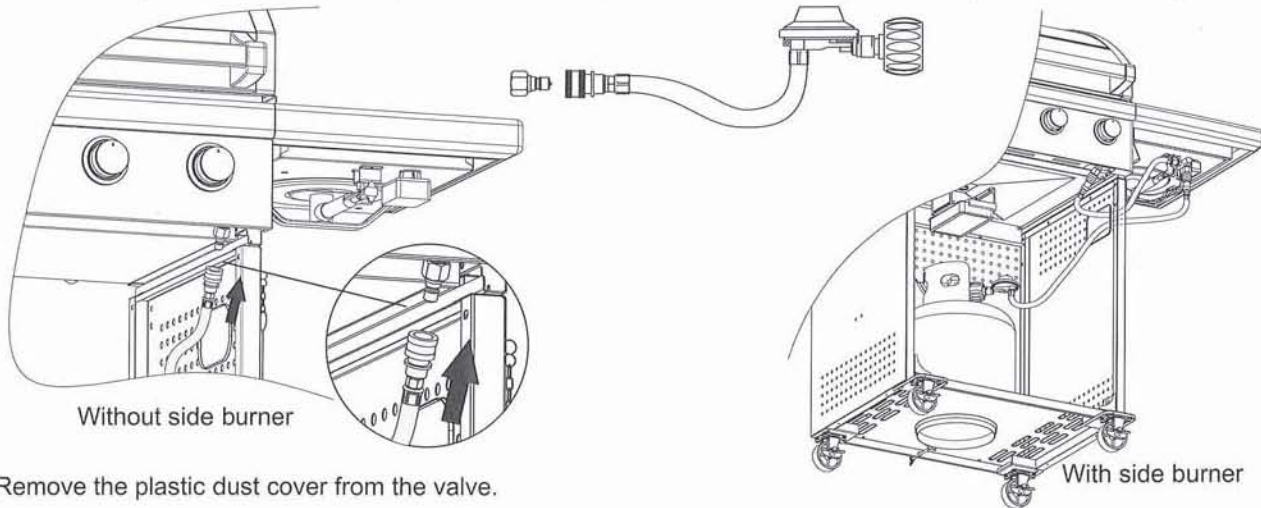
CONNECTING THE HOSE & REGULATOR TO THE LP CYLINDER

- All Sole Gourmet gas grills are provided with CSA approved hose and regulator.
- Ensure you use the appropriate 20 pound gas cylinder compatible with the gas grill. Turn the cylinder so that the opening of the valve is visible from the front of the grill and ensure the valve is closed by turning clockwise.
- Lift and place the LPG gas cylinder into the base panel of the cabinet. Secure by tightening the screw provided. The cylinder must be secured so it does not come displaced.

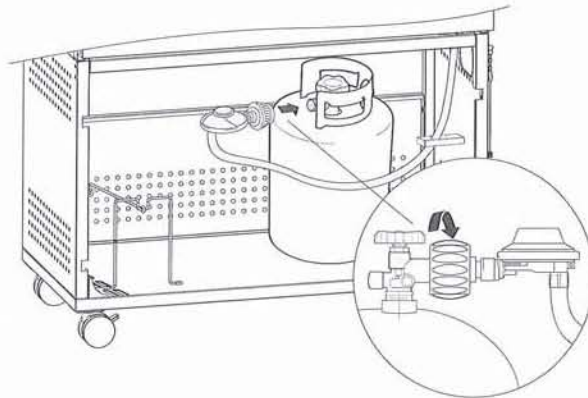


CONNECTING THE HOSE & REGULATOR TO THE LP CYLINDER

- Attach the regulator hose to the snap lock nut which is pre-attached to the manifold inlet prior to assembling.



- Remove the plastic dust cover from the valve.
- Screw the regulator coupling onto the tank valve, clockwise, or to the right hand-tighten only.



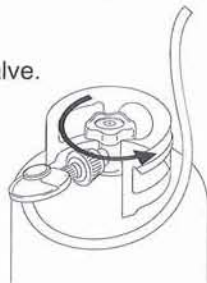
Note: This is a new type of connection. It tightens clockwise and will not allow gas to flow unless the connection is tight. The connection requires tightening by hand only.

⚠ WARNING: Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.

CHECK FOR GAS LEAKS

You will need: LP cylinder, a soap and water solution and a rag or brush to apply it.

- Mix soap and water.
- Turn on the cylinder valve.



- Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak. If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution. If leak does not stop, contact the Customer Service Representative in your area using the contact information on our web site: www.solegourmet.com, and do not use the grill.
- When leak checking is complete, turn gas supply OFF at the source and rinse connections with water.

CHECK FOR GAS LEAKS CONTINUED

⚠ **DANGER**

To check for gas leaks, do not use an open flame. Ensure there are no sparks nor flames near the flow of gas when checking for leaks. They are dangerous and will result in a fire or explosion that can cause serious bodily harm or even death.

⚠ **WARNING:** You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note: All factory-made connections have been thoroughly checked for gas leaks. The burners have been flame-tested. As a safety precaution however, you should recheck all fittings for leaks before using your Sole Gourmet Gas Grill. Shipping and handling may loosen or damage a gas fitting.

⚠ **WARNING:** Perform these leak checks even if your grill was dealer or store assembled.

You will need: a soap and water solution, and a rag or brush to apply it.

Note: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks. If your grill has a side burner make sure the side burner is off. To perform leak checks, open cylinder valve by turning the cylinder valve hand-wheel counterclockwise.

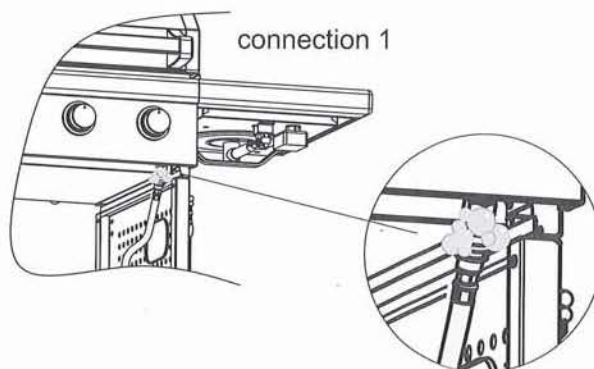
⚠ **WARNING:** Do not ignite burners when leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows, there is a leak.

Check:

1. Hose-to-manifold connection.

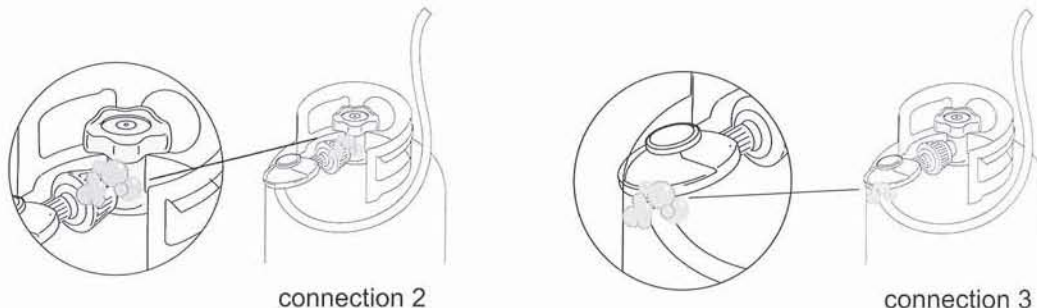
⚠ **WARNING:** If there is a leak at connection (1), retighten the fitting with a wrench and recheck for leaks with soap and water solution. If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site: www.solegourmet.com



2. Regulator-to-cylinder connection.

3. The hose-to-regulator connection.

⚠ **WARNING:** If there is a leak at connections (2) or (3), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site: www.solegourmet.com.



When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

REFILLING THE LIQUID PROPANE CYLINDER

We recommend that you refill the LP cylinder before it is completely empty.

- Removal of the LP cylinder
- Close cylinder valve (turn clockwise).
- Unscrew regulator coupling by turning counterclockwise, by hand only.
- Lift cylinder off.

To fill, take the LP cylinder to a gas propane dealer, or look up "gas-propane" in the phone book for other sources of LP gas.

⚠ WARNING: We recommend that your LP cylinder be filled at an authorized LP gas dealer. It is dangerous to not fill the LP cylinder properly.

CAUTION: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap or plug on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may be inferior, not fit correctly and dangerous to use.

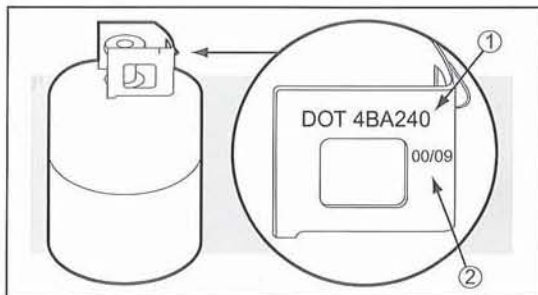
LP GAS CYLINDER MAINTENANCE

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas.
- LP gas is a gas at regular temperatures and pressures.
- Under moderate pressure, inside a cylinder, LP gas is a liquid.
- As the pressure is released, the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas which should be aware.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- To fill, take the LP cylinder to a authorized gas dealer.
- Air must be removed from a new LP cylinder before the initial filling. Your authorized LP gas dealer is equipped to do this.
- The LP cylinder must be installed, transported and stored in an upright position. LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 125° F (too hot to hold by hand - for example: do not leave the LP cylinder in a car on a hot day).
- Treat "empty" LP cylinders with the same care as when full.
- Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. Always close the cylinder valve before disconnecting.
- Do not use a damaged LP cylinder. Dented or rusty LP cylinders or LP cylinders with a damaged valve may be hazardous and should be replaced with a new one immediately.
- The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs etc.
- The gas connections supplied with your Sole Gourmet gas grill have been designed and tested to meet 100% CSA and ANSI requirements.

⚠ WARNING: Replacement LP tanks must match the regulator connection supplied with this grill.

LIQUID PROPANE CYLINDER REQUIREMENTS

- Check to be sure cylinders have a D.O.T. certification (1), and date tested (2) is within five years. Your LP gas supplier can do this for you.



- All LP tank supply systems must include a collar to protect the cylinder valve.
- The LP cylinder must be a 20-lb. size approximately (18¼ inches high, 12¼ inches in diameter).
- The cylinder must be constructed of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes or Transportation of Dangerous Goods; and Commission, as applicable.

IN CANADA**LIQUID PROPANE CYLINDER REQUIREMENTS**

Note: Your retailer can help you match a replacement tank to your grill.

- The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders, T.C.

GENERAL OPERATING INSTRUCTIONS**LIGHTING INSTRUCTIONS**

Summary lighting instructions are on the fascia.

△ DANGER

Failure to open the hood while igniting the grill's burners, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

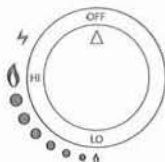
- △ **WARNING:** Check the hose before each use of grill for nicks, cracks or cuts. If the hose is found to be damaged in any way, do not use it. Replace using only Sole Gourmet authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.solegourmet.com.

MAIN BURNER LIGHTING

1. Open the hood.



2. Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)



- △ **WARNING:** The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs.

3. Turn the cylinder on by slowly turning the cylinder valve counterclockwise.

△ DANGER

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder valve, wait at least 5 minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

- △ **WARNING:** Do not lean over the open grill. Keep your face and body at least one foot away from the matchlight hole when lighting the grill.

4. Push burner control knob down and turn to HI.

5. Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.

- △ **WARNING:** If the burner does not light in five (5) seconds, turn the Burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

TO EXTINGUISH

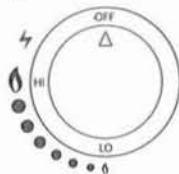
Close the hood. Push down and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source.

MAIN BURNER MANUAL LIGHTING

⚠ DANGER

Failure to open the hood while igniting the grill's burners, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

1. Open the hood.
2. Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)



WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs.

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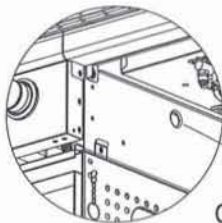
⚠ WARNING: Do not lean over the open grill. Keep your face and body at least one foot away from the matchlight hole when lighting the grill.

4. Insert match holder with lit match close to the burner fire ports inside the grill frame.



5. Push burner control knob down and turn to HI.

6. Check that the burner is lit by looking through the matchlight hole on the side of the cooking box. You should see a flame.



Check that if the burner is lit through hole

⚠ WARNING: If the burner does not light in five (5) seconds, turn the Burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

TO EXTINGUISH

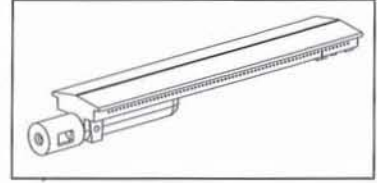
Close the hood. Push down and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source.

TROUBLESHOOTING FOR YOUR GAS GRILL

ISSUE	CHECK	REMEDY
Burners do not light. -or- Burners have a small flickering flame in the "HI" position. -or- Grill temperature only reaches 250° to 300° in the "HI" position.	The excess flow safety device, which is part of the grill to cylinder connection, may have activated.	To reset the excess flow safety device turn all burner control knobs and the cylinder valve off. Disconnect the regulator from the cylinder. Turn burner control knobs to "HI". Wait at least 1 minute. Turn burner control knobs to "OFF". Reconnect the regulator to the cylinder. Turn cylinder valve on slowly. Refer to "Lighting Instructions".
Burner does not light, or flame is low in "HI" position.	Is LP gas low or empty?	Refill LP cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does burner light with a match?	If you can light burner with a match, then check the ignition system.
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Spider/Insect Screens for possible obstructions or block holes.	Clean Spider/Insect Screens.
Experiencing flare-ups: ⚠ CAUTION: Do not line the bottom tray with aluminum foil.	Are you preheating grill in the prescribed manner?	All burners on HI for 10 to 15 minutes for preheating.
	Are the cooking grills heavily coated with burned-on grease?	Clean thoroughly. (See Section "Cleaning")
	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray.
Burner flame pattern is erratic or flame is low when burner is on "HI". Flames do not run the whole length of the burner tube.	Check to see if the burners are clean.	Clean burners as per this manual.
Inside of hood appears to be "peeling" like flakes of paint.	The lid is porcelain enamel or stainless steel, not paint. It cannot "peel". What you are seeing is baked on grease that has turned to carbon and is flaking off.	Clean thoroughly as per this manual.
Cabinet doors are not aligned.	Check the adjustment plate on the top of each door	Loosen adjustment plate. Slide doors until aligned. Tighten the adjustment plate.
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.solegourmet.com .		

SPIDER/INSECT SCREENS

- Your Sole Gourmet gas grill can be a home for spiders and other insects.
- They can nest in the venturi section of the burner tubes with blocks the normal gas flow, and can cause the gas to flow back out of the combustion air opening.
- This could result in a fire in and around the combustion air openings, under the control panel, causing serious damage to your grill.
- The burner tube air opening hole is fitted with a stainless steel screen to spiders and other insects access to the burner tubes through the combustion air openings.



Please inspect the Spider/Insect screens at least every year. Inspect and clean the the Spider/Insect screens if any of the following symptoms should ever occur:

1. The smell of gas in conjunction with the burner flames appearing yellow and lazy.
2. Grill does not reach temperature.
3. Grill heats unevenly.
4. One or more of the burners do not ignite.

⚠ DANGER

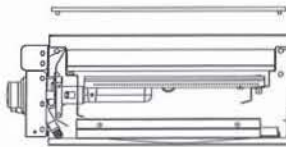
Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property.

ANNUAL MAINTENANCE**INSPECTION AND CLEANING OF THE SPIDER/INSECT SCREENS**

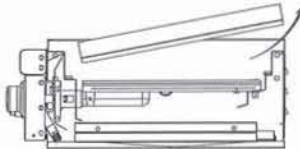
- To inspect the Spider/Insect screens, remove the burners. If there is dust or dirt on the burners, remove the burners and rush the Spider/Insect screens lightly with a soft bristle brush (i.e. an old toothbrush)
- Do not clean the Spider/Insect screens with hard or sharp tools.
- Do not dislodge the Spider/Insect screens or enlarge the screen openings.
- Lightly tap the burner to get any debris and dirt out of the burners.
- Once the burners are clean replace them back into our gas grill.

REMOVING THE BURNERS

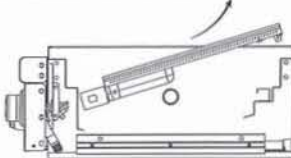
- Make sure burners are off and cool.
- Ensure all knobs are in OFF position.
- Ensure the gas from the cylinder is turned off.
- Lift the grills from the BBQ frame as shown as below.



- Lift the flame tamer as shown as below.



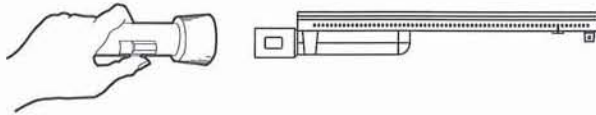
- Remove the split pins located beneath the burners at the rear of the grill.
- Lift and swing out the burner from it position as shown as below.



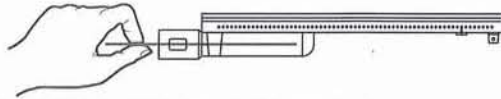
- Reverse the procedure to reinstall the burners.
- Reverse the procedure to reinstall flame tamer.
- Reverse the procedure to reinstall the grills.

CLEANING THE MAIN BURNERS

1. Turn off the gas supply.
2. Look inside each burner with a flashlight or torch.

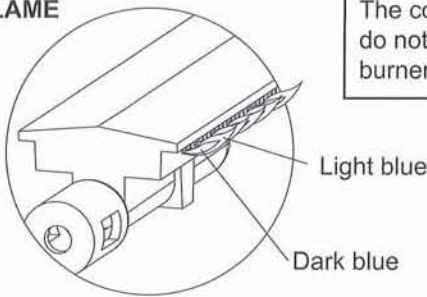


- △
3. Clean the inside of the burners with a wire.



4. Check and clean the valve orifices at the end of the valves.
5. Use a Steel bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

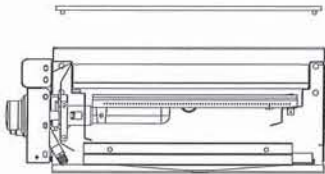
BURNER FLAME



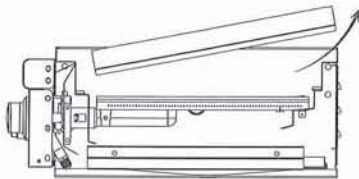
The correct flame pattern is shown on the diagram. If the flames do not appear to be uniform throughout the burner tube, follow the burner cleaning procedures.

REPLACING THE MAIN BURNERS

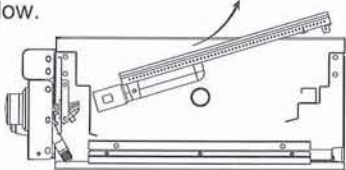
- Make sure burners are off and cool.
- Ensure all knobs are in OFF position.
- Ensure the gas from the cylinder is turned off.
- Lift the grills from the BBQ frame as shown as below.



- Lift the flame tamer as shown as below.



- Remove the split pins located beneath the burners at the rear of the grill.
- Lift and swing out the burner from it position as shown as below.



- Reverse the procedure to replace the burners.
- Reverse the procedure to reinstall flame tamer.
- Reverse the procedure to reinstall the grills.

△ **WARNING: THE BURNER AND INJECTOR SHOULD BE PLACED IN THE CORRECT POSITION AS SHOWN IN THE DIAGRAM BELOW, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR IF THE BURNER AND INJECTOR ARE NOT IN THE CORRECT POSITION.**



Sierra Select Distributors
4320 Roseville Road
N Highlands CA 95660 USA
Ph: 1800 793 7334
www.solegourmet.com