



GAS BARBECUES

OWNER'S MANUAL

FOR USE WITH NATURAL GAS



ANSI Z21.58a-2008 / CSA 1.6a-2008

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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.

Please record your model and serial number here.

_____ Model number

_____ Serial number

_____ Date of purchase

READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GAS BARBECUE

RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

1-800-265-2150
info@omcbbq.com



SAFETY

Your new gas grill is a safe, convenient appliance when assembled and used properly. However, as with all gas-fired products, certain safeguards must be observed.

Failure to follow these safeguards may result in damage or injury. If you have questions concerning assembly or operation, consult your dealer, gas appliance serviceman, or your gas company.

This owner's manual is applicable to all makes and models of OMC gas grills. Some models of course do not have all the options including side burner, cast iron grids, ceramic briquets, rear rotisserie burner and drop down shelves.

CAUTION

- **FOR OUTDOOR USE ONLY.**
- **THIS APPLIANCE MUST NOT BE OPERATED UNATTENDED.**
- **SPECIAL CARE MUST BE TAKEN TO KEEP SMALL CHILDREN AWAY FROM HEATED SURFACES.**

Use caution when handling or transporting this product. Metal edges can present a hazard. Use appropriate gloves when lifting or handling. Before lifting, remove side shelves and grids and grates.

ELECTRICAL CAUTION

1. If any accessory is used on this appliance that requires an external electrical power source, the accessory when installed must be electrically grounded in accordance with local codes. In the absence of local codes, the following standards apply:

(CANADA) CSA C22.1 Canadian Electrical Code
and

(U.S.A.) ANSI/NFPA No. 70-Latest Edition

2. Do not cut or remove the grounding prong from the plug.
3. Keep the electrical supply cord and fuel supply hose away from any heated 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 YOUR HANDS AFTER HANDLING THIS PRODUCT.**

WARNING

Fuels used in gas or oil-fired appliances, and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

"This warning is issued pursuant to California Health and Safety Code Sec. 25249.6"

INSTALLATION

1. In Canada, this appliance must be installed in accordance with the local code and the relevant CSA standards:

CSA-B149.1 Natural Gas and Propane installation Code

In the U.S.A., this appliance must be installed in accordance with the local code and the relevant national code.

ANSI Z223.1/NFPA 54 - Latest Edition National Fuel Gas Code and Latest Local Codes where Applicable.

Have a licensed gas fitter install a natural gas outlet in location required according to the appropriate code listed above.

Note that the code requires a manual shut off valve controlling this outlet to be installed on the inside of the building.

2. The appliance must be located away from combustible surfaces by at least 76cm/30" from each side, and 76cm/30" from the rear..



3. Do **not** operate this appliance under any overhead roof construction or foliage.
4. This appliance is for **OUTDOOR USE ONLY, DO NOT** operate in garage, shed, balcony or other such enclosed areas.
5. **DO NOT** restrict the flow of air to the appliance.
6. Keep the area surrounding the appliance free of combustible materials, gasoline, and all flammable liquids and vapours.
7. This appliance is not intended to be installed in, or on, recreational vehicles and/or boats.

NATURAL GAS

1. This barbecue is designed for use with natural gas. Do not use with liquid propane (bottled gas). The valves, orifices, and hoses are for natural gas only.
2. Do not use with charcoal.
3. A shut off valve must be used on the gas supply piping system.
4. When the appliance is not in use, turn off the natural gas supply at the shut off valve.
5. The appliance is designed to operate at a regulated pressure of 7 inches water column (W.C.).

STORAGE

1. The gas must be turned off at the natural gas supply when the barbecue is not in use.

2. When the barbecue is stored indoors, the gas supply must be disconnected.

GAS SUPPLY TESTING

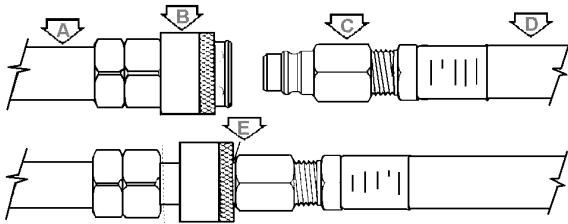
1. The outdoor gas grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5kPa).
2. The outdoor gas grill must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa).



- A. GAS SUPPLY PIPING
- B. SHUT OFF VALVE
- C. QUICK-DISCONNECT FITTING
- D. EXTENSION HOSE ASSEMBLY

GAS SUPPLY HOSE

1. On models supplied with an extension hose, the hose assembly is specifically designed for your model. No modifications or additions should be attempted. Hose and hose couplings comply with CGA Standard CAN 1.83.
2. On models equipped with the "quick disconnect" coupling, close "shut off valve" before disconnecting coupling.
3. "Quick disconnect" coupling must be kept clean and free of dirt and debris.
4. Protect the hose from dripping grease and do not allow the hose to touch any hot surface, including the base casting of the barbecue.
5. Inspect the hose at least once per year. If the hose is cracked, cut, abraded or damaged, the appliance must not be used.
6. For replacement of hose assembly, contact your dealer or approved service centre.

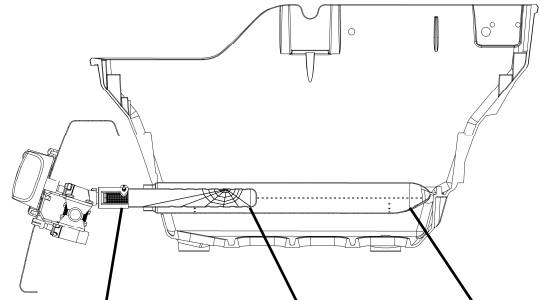


- A. GAS SUPPLY PIPING
- B. QUICK DISCONNECT COUPLING
- C. ADAPTER FITTING
- D. EXTENSION HOSE ASSEMBLY
- E. LEAK TEST HERE

VENTURI TUBES

- **KEEP VENTURI TUBES CLEAN.**
- **Blockages caused by spiders insects and nests can cause a flashback fire.**

Although the barbecue might still light, the backed up gas might also ignite and cause a fire around the venturi tubes at the control panel or side burner.



VENTURI TUBE SPIDER WEB TUBE BURNER

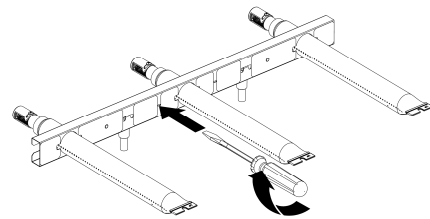
- **If a flashback fire occurs, turn off gas at the source immediately**

Inspect and clean the venturi tubes (main burner, side burner, rear burner) if any of the following symptoms occur:

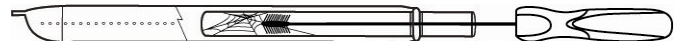
1. You smell gas.
2. Your barbecue does not reach temperature.
3. Your barbecue heats unevenly.
4. The burners make popping noises.

INSPECTING & CLEANING VENTURI TUBES

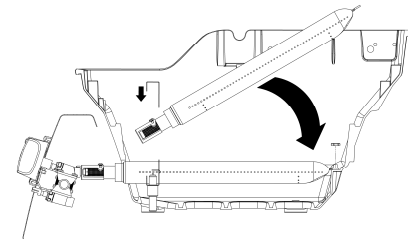
1. Turn off gas at the source. i.e. the gas cylinder or supply line for natural gas.
2. When barbecue is cool, remove the burner fasteners. Remove the top portion of the collector box and lift the burner from the barbecue housing.



3. Clean the venturi tubes with a pipe cleaner or venturi cleaning tool (Accessory #77310 or #18270)).



4. Lower the burner into position in the barbecue housing, making sure that the venturi tubes are correctly aligned and fitted on the orifices.



5. Secure burner with burner fasteners.
6. Snap top portion of collector box back in place.

LEAK TESTING

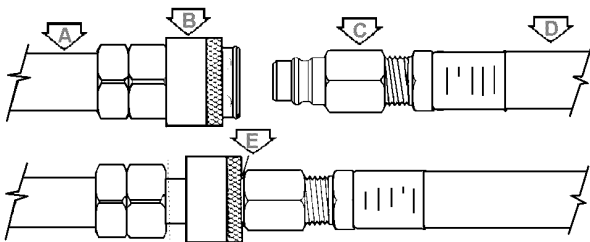
All factory-made connections have been thoroughly tested for gas leaks. However, shipping and handling may have loosened a gas fitting.

AS A SAFETY PRECAUTION:

- TEST ALL FITTINGS FOR LEAKS BEFORE USING YOUR GAS BARBECUE.
- TEST FOR LEAKS EVERY TIME YOU DISCONNECT AND RECONNECT A GAS FITTING, AT LEAST ONCE PER YEAR OR AFTER ANY PERIOD OF NON USE.
- DO NOT SMOKE!
- NEVER TEST FOR LEAKS WITH A LIGHTED MATCH OR OPEN FLAME.
- TEST FOR LEAKS OUTDOORS.

TO TEST FOR LEAKS:

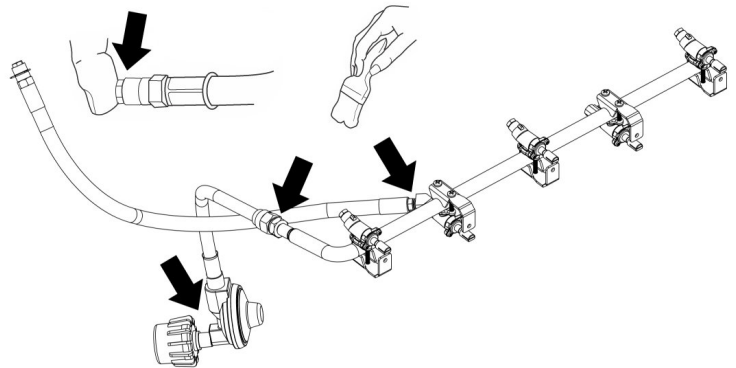
- A. GAS SUPPLY PIPING
- B. QUICK DISCONNECT COUPLING
- C. ADAPTER FITTING
- D. EXTENSION HOSE ASSEMBLY
- E. LEAK TEST HERE



1. Check that appliance is turned **off** at the controls for each burner. Extinguish any open flame or cigarettes in the area.
2. Prepare a soap solution of one part water, one part liquid detergent.
3. Open gas shut off valve.
4. Brush the soap solution on each connection.

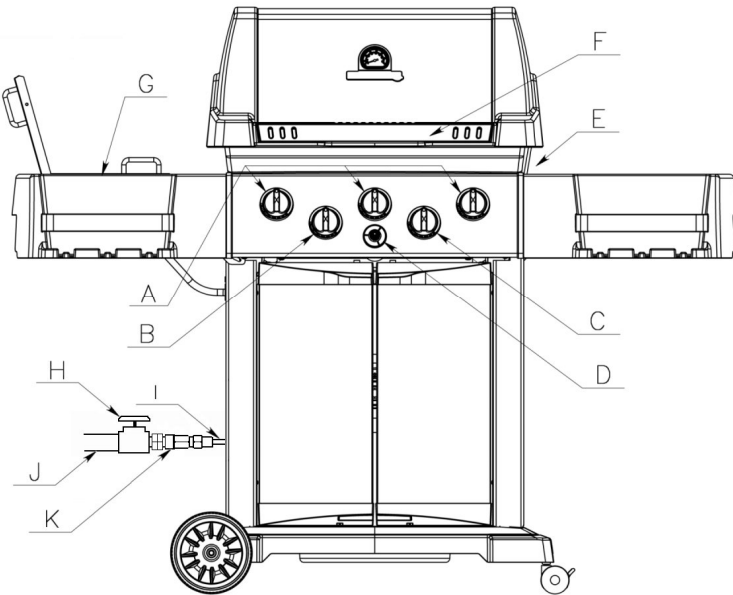
If your barbecue is equipped with a side burner or rear burner:

- a. Place finger tip over the opening in the orifice at the end of hose.
- b. Turn "**SIDE**"/"**REAR**" control to "**HIGH**".
- c. Brush soap solution on each connection between orifice and control valve.
- d. Turn "**SIDE**"/"**REAR**" control to "**OFF**".



5. A leak is identified by a flow of bubbles from the area of the leak.
6. Any leak detected must be sealed before the appliance can be used.
7. If the leak cannot be sealed, shut off the gas supply and contact the dealer or the gas company for assistance. **DO NOT** attempt to operate the appliance.

LIGHTING



- | | |
|--------------------------------|------------------------------|
| A. MAIN BURNER CONTROLS | G. SIDE BURNER |
| B. SIDE BURNER CONTROL | H. SHUT OFF VALVE |
| C. REAR BURNER CONTROL | I. GAS SUPPLY HOSE |
| D. IGNITOR | J. GAS SUPPLY PIPING |
| E. MANUAL LIGHTING HOLE HANDLE | K. QUICK DISCONNECT COUPLING |

1. The appliance must be assembled as per the assembly instructions.
2. Check that your gas supply is properly connected.
3. Check that there are no gas leaks in the gas supply system. See Leak Testing.
4. Check that the venturi tubes are properly located over the gas valve orifices.
5. Check that both Main Burner and Side Burner ignition wires are connected.
6. Read carefully all instructions contained on the information plate attached to the barbecue.
7. **WARNING: Open lid before lighting.**
8. Set control knobs to "OFF" and turn on the gas supply.

9a. For Main Burner:

Check that the battery has been installed into the electronic ignition. Push and turn one main burner control knob to "Hi". Push and hold down the ignitor button or match light. Burner should ignite within 5 seconds.

Note: To light burner with a match follow steps 1 thru 8 above.

Insert lighted match through lighting hole located at the bottom right of the grill housing.

Push and turn right main burner control knob to "Hi". Burner should ignite within 5 seconds.

After the first burner is lit, push and turn the center main burner control knob to "Hi". Other burners will ignite automatically. After center burner(s) is lit, push and rotate left main burner control knob to "Hi".

9b. For Side Burner:

Push and turn side burner control knob to "Hi". Push and hold the ignitor button. Burner should ignite within 5 seconds.

Note: To light burner with a match follow steps 1 thru 8 above.

Apply lighted match to burner ports.

Push in the side burner control knob and turn to "Hi". Burner should ignite within 5 seconds.

9c. For Rear Burner Rotisserie:

Warning - Do not operate the main burner simultaneously with the rear burner.

Caution: Rear burner must be in place before operating the control knob.

REMOVE THE WARMING RACK.

Follow steps 1 thru 8.

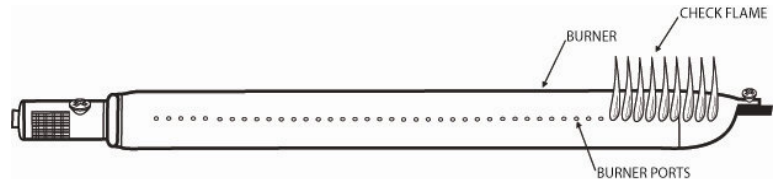
Push and turn rear burner control knob to "Hi".

Push and hold the ignitor button or match light by placing a lit match near the rear burner ports **BEFORE** turning control knob.

Burner should ignite within 5 seconds.

It is important to have lighted match near burner ports **BEFORE** turning the control knob.

10. Caution - Check your barbecue after lighting



All the ports on the burner should show a 2.5cm / 1" flame on "Hi" setting.

If any of the following symptoms occur there is probably a blockage in the venturi tubes. Shut off gas at once and clean the venturi tubes. See "Venturi Tubes".

1. You smell gas.
2. If a flashback fire occurs.
3. Your barbecue heats unevenly.
4. The burners make popping noises.

IF BURNER DOES NOT IGNITE:

1. Push and turn control knob to "OFF". Wait 5 minutes, then try again with control knob set at medium.
2. If any burner will not light, consult "Trouble Shooting Guide". If problem cannot be resolved, do not attempt to operate the appliance; contact your dealer or approved service centre.

SHUT DOWN

1. Turn off cylinder valve.
2. Turn control knobs to "OFF".

OPERATION

Burn-off. Before cooking on your gas barbecue for the first time, burn off the barbecue to rid it of any odours or foreign matter as follows:

Remove cooking grids and warming rack and wash in mild soap and water. Ignite the burner. Close the lid and operate the barbecue for **20 minutes** with the control knobs set at "**MEDIUM/HIGH**". Turn the gas off at the source. Turn the control knobs to "Off". Let the appliance cool down, replace the grids. You are now ready to use the appliance.

Preheating. When grilling, preheat the barbecue on Medium/High with the lid closed for ten minutes. Reduce heat as appropriate for what you are grilling. Scrub grids with a wire grill brush and brush or spray the grids with vegetable or olive oil to prevent food from sticking.

Lid Position. The position of the lid during cooking is a matter of personal preference, but the barbecue cooks faster, uses less gas, and controls the temperature best with the lid closed. A closed lid also imparts a smokier flavor to meat cooked directly on the grid, and is essential for smoke and convection cooking.

Vapourization Systems. Your gas grill is designed for use with the Flav-R-Wave™ vapourization system (included). Do not use lava rock, ceramic briquets or any other vapourization system other than the one that came with the barbecue.

COOKING TEMPERATURES

High Setting will produce temperatures at the cooking grid of approximately 600 - 650°F (320 - 340°C). Use this setting only for fast warm-up and for burning food residue from the cooking grids after the cookout is over. This setting is also ideal for quickly searing steaks before reducing temperature. Rarely, if ever, do you use the HIGH setting for extended cooking.

Medium/High Setting will produce temperatures at the cooking grid of approximately 550°F (290 °C). Use this setting for warm-up and for grilling steaks and chops,

Medium Setting will produce temperatures inside the barbecue of approximately 450°F (230°C) with the lid down. Use this setting for most grilling of chicken, burgers, vegetables and for roasting, and baking.

Low Setting will produce temperatures inside the barbecue of approximately 310- 350°F (155-175°C). Use this setting for all smoke cooking, large cuts of meat, delicate fish, and for dough and pastry such as pizza and quesadillas.

These temperatures are approximate only and vary with the outside temperature and the amount of wind present.

COOKING TECHNIQUES

DIRECT GRILLING

The direct grilling method involves cooking the food on grids directly over the flame. Direct grilling is the most popular method for most single serving items such as steaks, chops, fish, burgers, kebabs and vegetables.

1. Prepare food in advance to avoid delay and timing problems. If using marinade or spices, they should be applied before placing meat on the cooking grid. If basting with sauces, they should be applied the last 2-4 minutes of grilling to avoid burning.
2. Organize the area around the barbecue to include forks, tongs, oven mitts, sauces and seasonings, to allow you to stay in the vicinity of the barbecue while cooking.
3. Bring meat to room temperature just prior to grilling. Trim excess fat from meat to minimize the "flare-ups" that are caused by dripping grease.
4. Pre-heat the barbecue to the desired temperature with the cover closed.
5. Coat the grids with vegetable or olive oil to prevent food from sticking to the grids.
6. Hold the salt when cooking meats on the barbecue. The meat will stay juicier if the salt is added after cooking.
7. To prevent steaks from "drying out", use tongs rather than a fork and start on "MEDIUM/HIGH" to sear the meat and seal the juices in. Reduce the heat and extend cooking times when grilling thicker cuts of meat.
8. Learn to test when the meat is done by time and feel. The meat firms up as it cooks. When the meat is soft it is rare. When it is firm, it is well done.
9. Follow the perfect steak grilling guide for most meat, fish, poultry and vegetables.

The Perfect Steak Grilling Guide for Steaks and Chops

Place steak on angle on hot grids. Flip the steak as shown below. Turn and flip the steak again. Finally, flip the steak again.

Meat Thickness	Heat Setting		Time Per Side				Total Time
	1 1/2"	1"	A	B	C	D	
	Rare	High	1 3/4	1 3/4	1 3/4	1 3/4	7 minutes
	Rare	Med/Rare	2	2	2	2	8 minutes
	Med/Rare	Medium	2 1/2	2 1/2	2 1/2	2 1/2	10 minutes
	Medium	Well	3	3	3	3	12 minutes
	Well	Medium	3 1/2	3 1/2	3 1/2	3 1/2	14 minutes

COOKING TECHNIQUES

DIRECT GRILLING GUIDE

	1" THICKNESS	HEAT SETTING	TIME PER SIDE	TOTAL TIME
CHICKEN	MED / WELL	MEDIUM	3 / 3 / 3 / 3	12 MIN.
CHICKEN WINGS	MED / WELL	MED / LOW	5 / 5 / 5 / 5	20 MIN.
HAMBURGER	MEDIUM	MEDIUM	3 / 3 / 3 / 3	12 MIN.
HAMBURGERS 3/4" FROZEN	MEDIUM	MEDIUM	3 / 3 / 3 / 3	12 MIN.
FISH FILLET	MEDIUM	MEDIUM	2 / 2 / 2 / 2	8 - 10 MIN.
LOBSTER TAILS SPLIT	MEDIUM	MEDIUM	4 / 4 / 4 / 4	16 - 20 MIN.

Use same technique as the perfect steak grilling guide

INDIRECT CONVECTION COOKING

This method is ideal for cooking large cuts of meat such as roasts or poultry with or without a rotisserie. The food is cooked by hot air circulating around it.

- For most applications of convection cooking with and without a rotisserie, a drip pan is recommended to catch the drippings. Place drip pan on top of the Flavr-Wave, beneath centre of food. Put half to one inch of water in the drip pan. Fruit juice, wine or a marinade may also be added to enhance the flavour. Do not let the drip pan run dry.
- In most cases convection cooking with and without a rotisserie is best with the cover closed and the heat reduced. All burners can be set to low or the outside burners can be set to medium and the middle burner(s) can be turned off. Turning the center burner off will prevent juices in the drip pan from burning.
- Prior to placing the meat on the barbecue, baste the meat with vegetable oil. This will enhance the browning on the outside of the meat.
- When cooking without a drip pan, close attention must be paid to avoid the risk of grease fire and is not recommended.
- Use oven mitts when working around the barbecue to avoid injury.
- Turn barbecue off and allow it to cool before removing drip pan. The fat drippings are highly flammable and must be handled carefully to avoid injury.
- For convection cooking roasts and poultry without a rotisserie, place meat in a roasting rack directly on the grids.

INDIRECT CONVECTION AND ROTISSERIE COOKING GUIDE

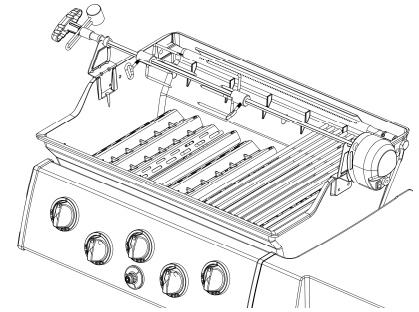
BEEF ROAST	3-6 LB	MED/LOW	2 - 4 HRS
BEEF ROAST	6-10 LB	MED/LOW	3 - 5 HRS
PORK ROAST	2-5 LB	MED/LOW	2 - 4 HRS
PORK ROAST	6-10 LB	MED/LOW	3 - 5 HRS
TURKEY OR CHICKEN	2-5 LB	MED/LOW	2 - 4 HRS
TURKEY OR CHICKEN	5-10 LB	MED/LOW	3 - 5 HRS

When using rotisserie burner, set heat at Med. / High.

ROTISSERIE COOKING

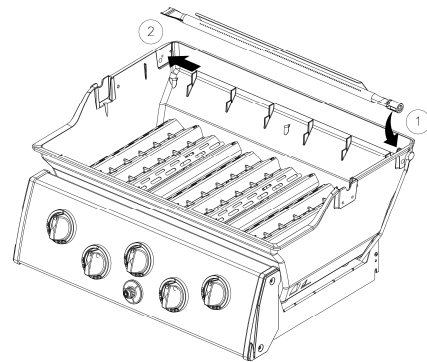
Follow the steps for Indirect Convection Cooking above.

- The rotisserie can accommodate up to 7 kg (15lb) of meat with the limiting factor of rotating clearance. For best results the meat should be centered on the center line of spit to eliminate an out-of-balance condition.
- The rotisserie can be used with the cooking grids in place if space allows.
- Fasten the meat securely on the spit prior to placing it on the barbecue. For poultry, tie the wings and legs in tightly to avoid contact with drip pan.



Rear Burner Rotisserie

Certain models feature a rear burner for rotisserie cooking. The rear burner rotisserie method is the ultimate for cooking roasts and poultry. With the heat source located behind the food, there is no chance of a flare up caused by fat drippings. Cook with confidence knowing you will get perfect results every time. A dish or drip pan placed below the spit will collect the juices for basting or for preparing a sauce.



The spring loaded rear burner may be easily removed when not in use.

To operate your rear burner, follow the lighting directions on page 6.

MEAT TEMPERATURE GUIDE

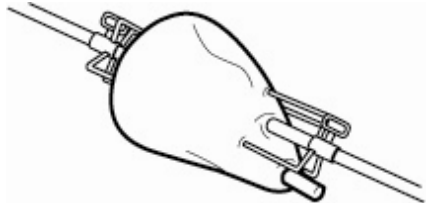
	RARE	MED.	WELL
BEEF / LAMB / VEAL	130°F / 55°C	145°F / 63°C	160°F / 70°C
PORK		150°F / 65°C	170°F / 77°C
POULTRY			170°F / 77°C

For best results use a meat thermometer.

COOKING TECHNIQUES

HOW TO USE A SPIT

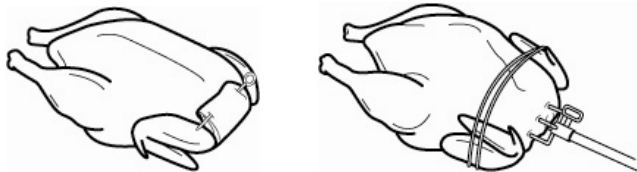
LEG OF LAMB



1. Have 3" of bone sawed from small end of leg. Leave meat around bone intact to form a flap. Put a spit fork on rod. Fold flap up and run rod through flap and leg. Put second fork on rod and insert forks in each end of leg. Test for balance. Tighten screws.

POULTRY

1. With breast down; bring neck skin up over cavity. Turn under edges of skin; skewer to back skin. Loop twine around skewer and tie. Turn breast side up; tie or skewer wings to body.

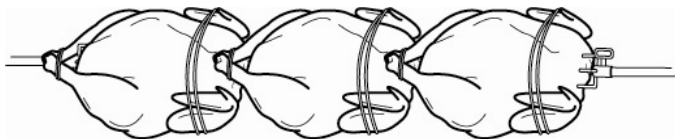


2. Put a spit fork on rod. Insert rod in neck skin parallel to backbone; bring it out just above tail. Put second fork on rod and insert forks in breast and tail. Test for balance. Tighten screws.



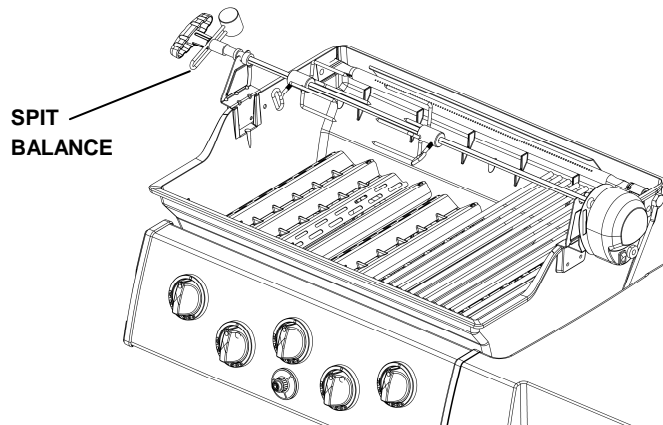
3. Tie tail to rod with twine. Cross legs; tie to tail.

THREE CHICKENS ON A SPIT



1. Tie or skewer wings to body. Put a spit fork on rod. Dovetail chickens on rod. Loop twine around tails and legs; tie to rod. Put second fork on rod and insert forks in chicken. Tighten screws.

SPIT BALANCE



1. Loosen the rod handle to allow the balance to turn freely. Set the rotisserie rod in the slots of the barbecue casting. Let the heaviest side of the meat rotate to the bottom.
2. Adjust the balance to the top of the rod, opposite the heaviest side of the meat. Tighten the rod handle. Periodically, check to see if the meat turns smoothly while cooking. Adjust the balancer as necessary. Caution: Use oven mitt when adjusting balancer.

HOW TO USE A BARBECUE THERMOMETER

1. The accurate way to determine when a large piece of meat is done is to use a barbecue thermometer. Insert the thermometer at an angle so the sturdy pointed metal tip rests in the center of the thickest part of the meat. **Be careful that it doesn't touch the spit or the bone, and that the point is not resting in fat.**
2. Leave the thermometer in place while the meat revolves. When the thermometer reaches the desired temperature the meat is done. Add your sauces during the last few minutes of cooking time, then take the meat off spit and let the meat stand about 15 minutes to firm up. Carve and serve.

For poultry: insert the tip of the thermometer in the thickest part of the thigh close to the body.



For ham or roasts: insert the tip of the thermometer in the center of the heaviest section of the meat.



MAINTENANCE

PERIODIC MAINTENANCE

After you have finished, prepare for the next cookout by burning off any residue of food from the grid and Flav-R-Wave™ in the following manner:

Cooking Grids

Remove all food from the grids, turn the control knobs to "HIGH", and operate the barbecue with the lid closed for 5 to 10 minutes or until smoking stops. Turn the gas cylinder valve to OFF, then the control knobs to OFF.

Use a long-handled **brass** wire brush to clean the grids. Remember that the barbecue is hot, so wear kitchen mitts or use a pot-holder to handle the brush.

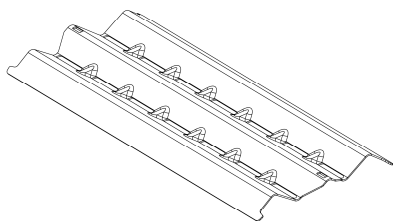
You do not have to wash the grids and upper cooking rack after each cookout, but if you wish to do so, use a mild soap and water solution, then rinse them thoroughly. Never use a commercial oven cleaner.

Porcelain Coating

Most OMC cooking grids are coated with a durable porcelain enamel to assist in cleaning and reduce the tendency of food sticking to the grid. Some chipping may occur if mishandled. This will not affect the use or performance of the grids. If some rust appears, remove the rust with a scrub pad and coat the grid with cooking oil.

Flav-R-Wave™

If any residue begins to accumulate on the Flav-R-Wave™, remove cooking grids and scrape excess residue with back of barbecue brush.



Grease Tray

The grease tray is located immediately below the hole through which grease will drain and is accessible from the rear of the barbecue. The grease tray should be checked and cleaned or replaced regularly to prevent grease from overflowing onto your patio (Accessory #50416).

General Cleaning

When the barbecue is cold, remove the grids. Cover three quarters of the cooking grids with aluminum foil, shiny side down. Ignite the burners; operate the barbecue on HIGH with the lid closed for 10 minutes or until smoking stops. Turn the gas cylinder valve to OFF, turn the control knobs to OFF. When the barbecue is cool, remove the foil and grids. Scrape the Flav-R-Wave™ clean and remove, then clean the interior of the bottom oven by scraping the sides and vacuuming.

ANNUAL MAINTENANCE

To ensure safe and efficient performance, the following components should be inspected and cleaned at least once per year or after any period of storage exceeding one month.

Burner

Remove burner and inspect for cracks and deterioration. Clean venturi tubes using a pipe cleaner or venturi brush to eliminate any blockages caused by spiders or insects. See "Venturi Tubes".



While burner is removed, clean interior of bottom oven by scraping the sides and vacuuming.

Hose

Inspect and replace if necessary. See "Hose and Regulator".

Exterior Finish

If white oxidation spots appear, wash the outside of the housing with a mild soap and water solution. Rinse the surfaces thoroughly, then wipe them with a cloth dipped in cooking oil to restore the luster.

For repair of paint scratches and scuffs, use a good quality HIGH temperature (600°F) spray paint for touch-up.

Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect short term performance of your grill.

Stainless Steel

Wash with soap and water. Use stainless steel cleaner to polish as well as remove stains and marks (Accessory #70395 or #44395). Weathering and extreme heat can cause a stainless steel lid to turn a tan color. This is discoloration and is not considered a manufacturing defect.

Perma-Mold Side Shelves

Wash with soap and water. To enhance luster, coat lightly with cooking oil.

Replacement Parts

If a problem is found with the regulator, hose, burner, or control valves, **do not** attempt repair. See your dealer, approved service centre, or contact the factory for repairs or replacement parts. To ensure optimum performance, use only original OMC replacement parts.

Leak Test

After reconnecting gas cylinder, be sure to check for leaks. See "Leak Testing"

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
SMELL OF GAS	SHUT OFF GAS SUPPLY VALVE AT ONCE. DO NOT USE THE APPLIANCE UNTIL LEAK IS SEALED.	
Leak detected at any connection.	<ol style="list-style-type: none"> 1. Quick disconnect coupling not seated fully. 2. Gas leak in connection. 3. Gas leak in hose or control valves. 	<ol style="list-style-type: none"> 1. Remove and reconnect coupling. 2. Tighten connection and "Leak Test". 3. See authorized service centre.
Flame flashback beneath control panel.	<ol style="list-style-type: none"> 1. Venturi blocked. 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes".
Burner will not light.	<ol style="list-style-type: none"> 1. Gas shut off valve closed. 2. Ignitor wire(s) not connected. 3. Ignitor electrode misaligned on burner. 4. Ignitor malfunction. 5. Venturi blocked. 6. Venturi not aligned with valve orifice. 7. Orifice blocked. 	<ol style="list-style-type: none"> 1. Open gas shut off valve. 2. Connect both main burner and side burner electrode wires. 3. Realign electrode. 4. Use "Manual Lighting" Procedure. 5. Remove burner, clean venturi. See "Venturi Tubes". 6. Realign venturi to orifice. See "Venturi Tubes". 7. Remove burner, clean orifice with a pin or fine wire. Do not attempt to drill orifice.
Hot spots on cooking surface.	<ol style="list-style-type: none"> 1. Venturi blocked. 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes".
"Flare-ups" or grease fires.	<ol style="list-style-type: none"> 1. Excessive grease buildup on briquets. 2. Excessive heat. 	<ol style="list-style-type: none"> 1. Clean briquets. See "Maintenance". 2. Turn burner controls to a lower setting.
Decreasing Heat, "Popping Sound"	<ol style="list-style-type: none"> 1. Venturi blocked. 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes".
Yellow Flame.	<ol style="list-style-type: none"> 1. Some yellow flame is normal. If it becomes excessive the venturi may be blocked. 2. Burner ports blocked. 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi. See "Venturi Tubes". 2. Remove burner and clean with soft bristle brush.
Inside of lid appears to be peeling.	<ol style="list-style-type: none"> 1. This is a build up of grease not faulty paint. 	<ol style="list-style-type: none"> 1. Clean with stiff bristle brush or scraper.