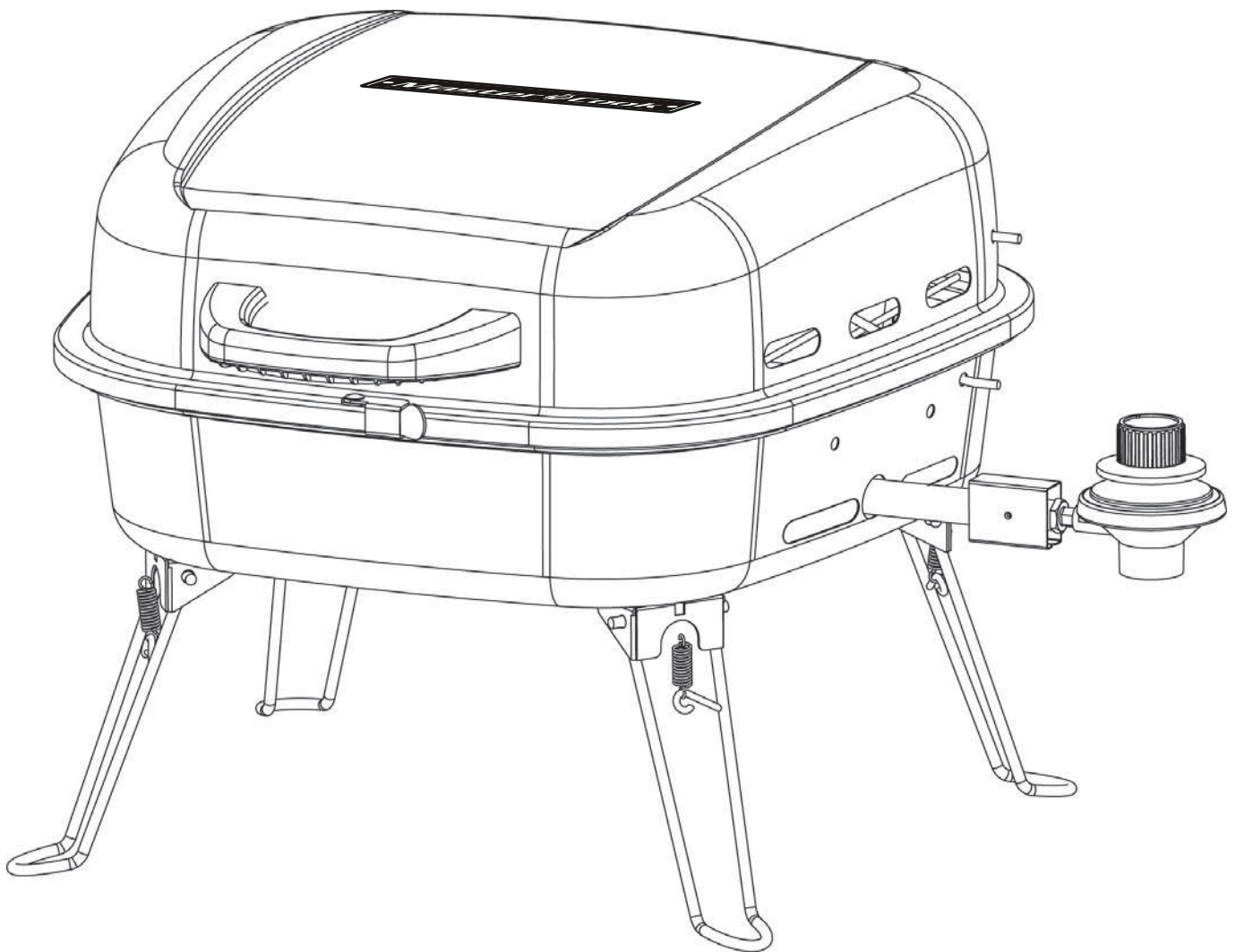


# MasterCook

259-0003  
Tabletop Gas Grill  
Model#SRGG806  
Instructions Manual



**Questions, problems, missing parts?** Before returning to your retailer, call our customer service department at 1-866-814-0585, 8 a.m. - 5 p.m., EST, Monday-Friday.  
E-mail: [customerservice@shinerichgroup.com](mailto:customerservice@shinerichgroup.com)

## WARNING FOR YOUR SAFETY



### DANGER

If you smell gas

1. Shut off gas to 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 FOR YOUR SAFETY

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.
3. Do not leave a lit grill unattended.



### WARNING:

- ⚠ This grill is for outdoor use only and shall not be used in a building, garage or any other enclosed area.
- ⚠ This grill is NOT for commercial use.
- ⚠ This grill is safety certified for use in the United States and Canada only. Do not modify for use in any other location. Modification will result in a safety hazard and will void warranty.
- ⚠ Do NOT operate, light or use this appliance within 8 feet of walls, structures or buildings.
- ⚠ Apartment Dwellers: Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with an eight (8) feet clearance from walls or rails. Do not use on or under balconies.
- ⚠ This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous and will void your warranty.
- ⚠ LP gas characteristics:
  - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
  - b. LP gas is explosive under pressure, heavier than air and settles and pools in low areas.
  - c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
  - d. Contact with LP gas can cause freeze burns to skin.
- ⚠ Only tanks marked "propane" may be used with this appliance.
- ⚠ The LP gas tank must be constructed and marked in accordance with the *Specifications for LP gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada,*

*CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods; and Commission.*

- ⚠ LP gas tank must be arranged for vapor withdrawal. Dented or rusted LP gas tanks may be hazardous and should be checked by your LP gas supplier prior to use.
- ⚠ The LP gas tank should not be dropped or handled roughly.
- ⚠ LP gas tanks must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your tank must never be stored where temperatures can reach over 125°F.
- ⚠ Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury or death.
- ⚠ Do not block holes in sides or back of grill. Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home or house.
- ⚠ Do not store a spare LP gas tank under or near this appliance.
- ⚠ The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- ⚠ Strong odors, colds, sinus congestion, etc. may prevent the detection of propane. Use caution and common sense when testing for leaks.
- ⚠ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene or alcohol with this product.
- ⚠ Your grill has been checked at all factory connections for leaks. Re-check all connections as movement in shipping can loosen connections.
- ⚠ Check for leaks even if your unit was assembled for you by someone else.
- ⚠ Do not operate if gas leak is present. Gas leaks may cause a fire or explosion.

## WARNING FOR YOUR SAFETY

- ⚠ You must follow all leak-checking procedures before operating. To prevent fire or explosion hazard when testing for a leak:
  - a. Always perform leak test before lighting the grill and each time the tank is connected for use.
  - b. Do not use or permit sources of ignition in the area while conducting a leak test. No smoking.
  - c. Conduct the leak test outdoors in a well-ventilated area.
  - d. Do not use matches, lighters or a flame to check for leaks.
  - e. Do not use grill until any and all leaks are corrected. If you are unable to stop a leak disconnect the LP gas supply. Call our customer care at 1-866-814-0585, a gas appliance serviceman or your local LP gas supplier.
- ⚠ Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ⚠ Keep all combustible items and surfaces at least 36 inches (91 cm) away from the grill at all times. DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.
- ⚠ It is essential to keep the grill's valve compartment, burners and circulating air passages clean. Inspect grill before each use.
- ⚠ Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- ⚠ This grill should be thoroughly cleaned and inspected on a regular basis.
- ⚠ Do not alter grill in any manner. Any alteration will void your warranty.
- ⚠ Use only the regulator provided. Any replacement regulator shall be specified by the manufacturer.
- ⚠ Do not attempt to repair or alter the hose/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.
- ⚠ Do not use this appliance without reading "Operating Instructions" in this manual.
- ⚠ Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- ⚠ Do not install or use in or on boats or recreational vehicles.
- ⚠ Do not use grill in a vehicle trunk, station wagon, mini-van, sport utility vehicle (SUV) or recreational vehicle (RV).
- ⚠ When cooking fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ⚠ Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- ⚠ Do not use grill in high winds.
- ⚠ Never lean over grill when lighting.
- ⚠ Do not leave a lit grill unattended. Keep children and pets away from grill at all times.
- ⚠ Do not attempt to move grill when in use. Allow the grill to cool (approximately 45 minutes) before moving or storing.
- ⚠ Storage of grill indoors is permissible only if the tank is disconnected, removed from the grill and properly stored outdoors.
- ⚠ While wearing a protective glove or mit, open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ⚠ Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.
- ⚠ Disconnect LP gas tank when not in use. Always use your grill on a hard, non-combustable, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ⚠ Do not use directly on wooden decks.
- ⚠ Keep all electrical cords away from a hot grill.
- ⚠ Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
- ⚠ After a period of storage and/or nonuse check for leaks and burner obstructions.
- ⚠ Failure to open lid while igniting the grill's burner, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.
- ⚠ Never operate grill without heat plate installed. Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ⚠ Use protective gloves when assembling this product.
- ⚠ Do not force parts together as this can result in personal injury or damage to the product.
- ⚠ Never cover entire cooking area with aluminum foil.
- ⚠ Death, serious injury or damage to property may occur if the above is not followed exactly.

## PACKAGE CONTENTS



### Parts List

A	Lid Handle	1pc	H	Bottom Bowl	1pc
B	Lock	1pc	I	Bottom Hinge	2pcs
C	Lid	1pc	J	Heat Plate	1pc
D	Warming Rack	1pc	K	Heat Plate Support	2pcs
E	Top Hinge	2pcs	L	Wind Guard	1pc
F	Burner	1pc	M	Regulator/Control Valve	1pc
G	Cooking Grid	1pc	N	Leg	4pcs

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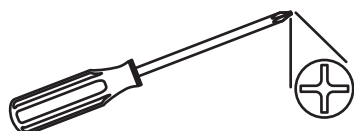
## HARDWARE CONTENTS

Part	Description	Specification	Quantity
AA	Screw	M5 x 12 Nickel Plated Phillips Truss Head	14pcs
BB	Bolt	M6 x 16	1pc
CC	Wing Nut	M5 Steel	2pcs
DD	Washer	Ø6.4 Steel	1pc
EE	Washer	Ø6.4 Heat Resistant	2pcs
FF	Lock Washer	Ø5.3 Steel	6pcs
GG	Lock Washer	Ø6.4 Steel	1pc
HH	Pin	Ø5 x 30 Zinc Plated	2pcs
II	Cotter Pin	Ø1.4 x 30 Steel	2pcs
JJ	Nut	M5	14pcs

## Tools Required for Assembly (Not Included)

---

#2 Phillips Head Screwdriver





# Assembly Instructions



1

## DO NOT RETURN PRODUCT TO STORE.

For assistance call 1-866-814-0585 toll free. Please have your owner's manual and model number available for reference.

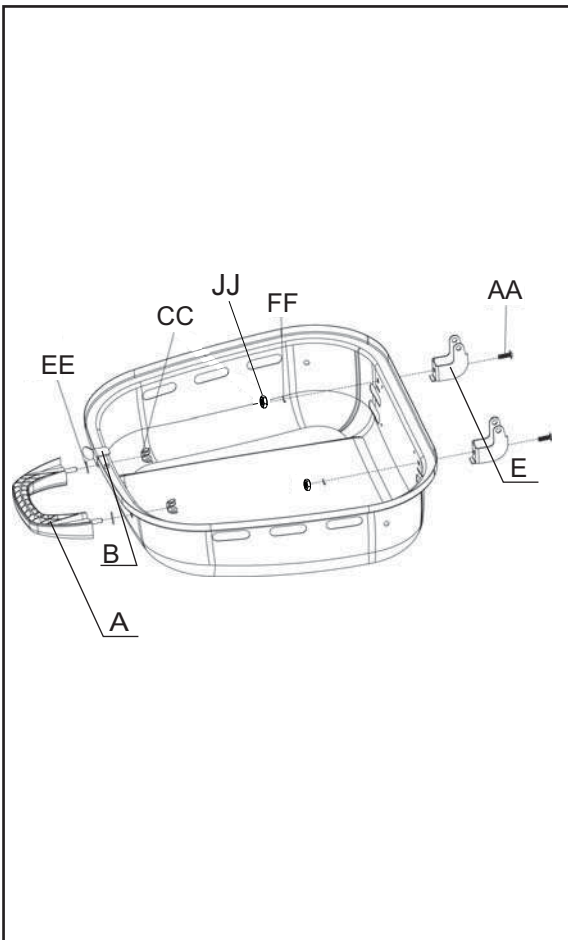
For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- Clear an area large enough to layout all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.

To complete assembly you will need:

- (1) Leak Detection Solution (Instructions on how to make solution are included in "Operating Instructions" section)
- (1) 14.1 oz or (1) 16.4 oz LP gas tank.

Typical assembly: approximately 30 minutes.



Attach lid handle(A) to lid(B) with 2pcs M5 steel wing nuts (CC) and 2pcs Ø6.4 heat resistant washers (EE). Attached top hinge (E) to lid (B) with 2pcs M5x12 screws (AA), 2pcs Ø5.3 steel small lock washers (FF) and 2pcs M5 nuts(JJ).

## Hardware Used

AA		Screw	2pcs
CC		Wing Nut	2pcs
EE		Washer	2pcs
FF		Lock Washer	2pcs
JJ		M5 Nut	2pcs

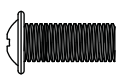


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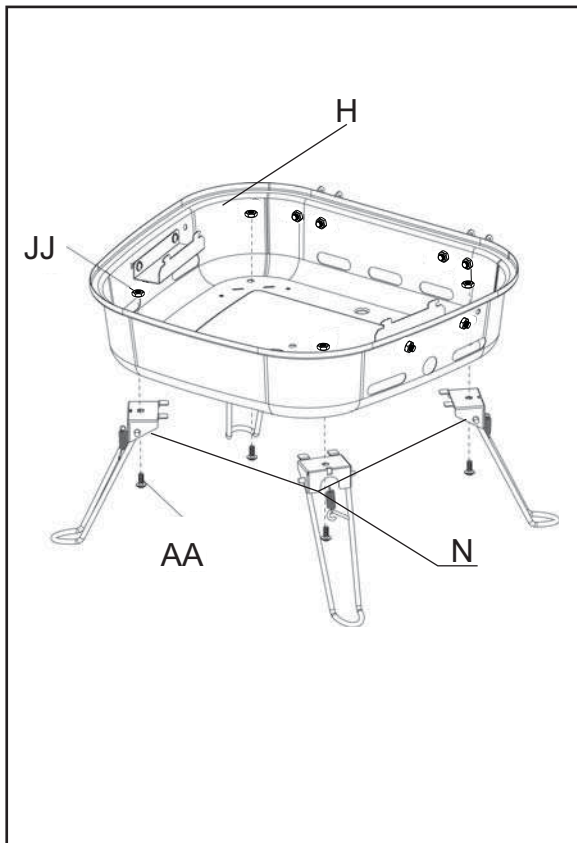
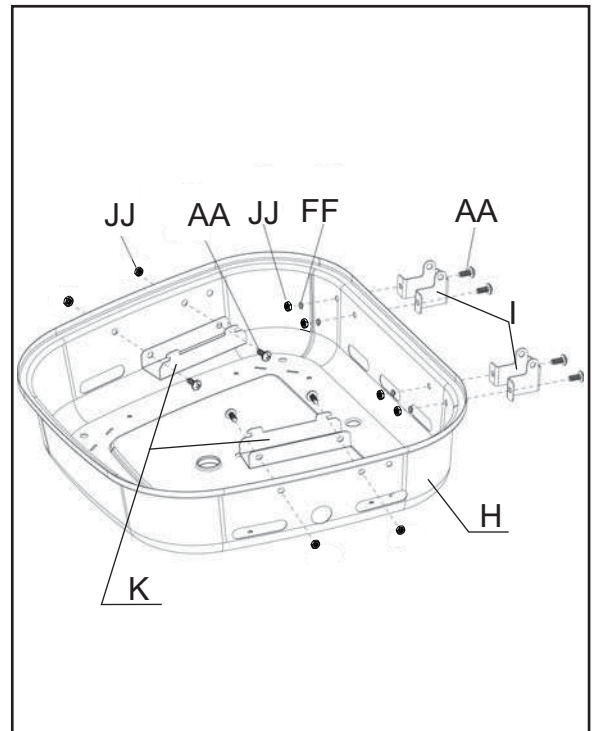
# Assembly Instructions

3

Attach heat plate supports(K) to bottom bowl(H) with 4pcs M5x12 screws (AA) and 4pcs M5 nuts(JJ).  
 Attach bottom hinges(I) to bottom bowl(H) with 4pcs M5x12 screws(AA), 4pcs Ø5.3 steel small lock washers(FF) and 4pcs M5 nuts(JJ).

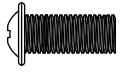

## Hardware Used

AA		Screw	8pcs
JJ		M5 Nut	8pcs
FF		Lock Washer	4pcs



Attach leg(N) to bottom bowl(H) with 4pcs M5x12 screws(AA) and 4pcs M5 nuts(JJ).

## Hardware Used

AA		Screw	4pcs
JJ		M5 Nut	4pcs




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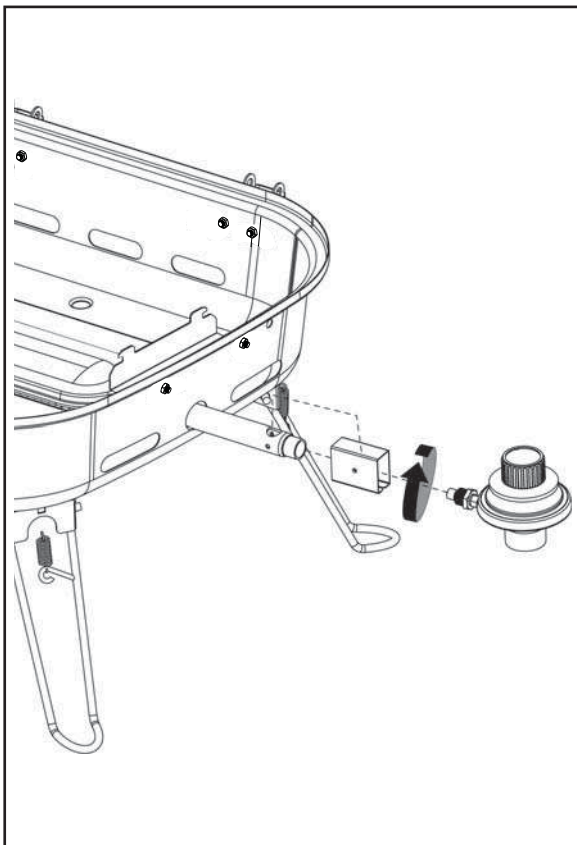
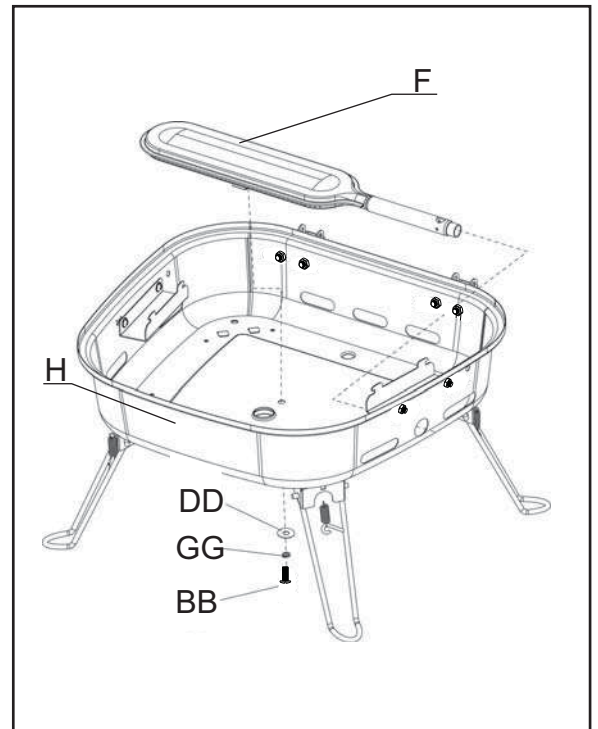
# Assembly Instructions

5

Place burner(F) into bottom bowl(H) corresponding position and fix it with 1pc M6x16 bolt(BB), 1pc Ø6.4 steel washer (DD) and 1pc Ø6.4 steel lock washer(GG).

## Hardware Used

DD		Washer	1pc
BB		Bolt	1pc
GG		Lock washer	1pc



Attach wing guard to burner end by hand. Then finger-tighten regulator/control valve to burner end.

*Note:* Once attached, the regulator/control valve will freely rotate to accommodate for the LP gas tank.

6



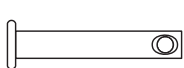
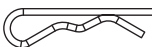
# Assembly Instructions

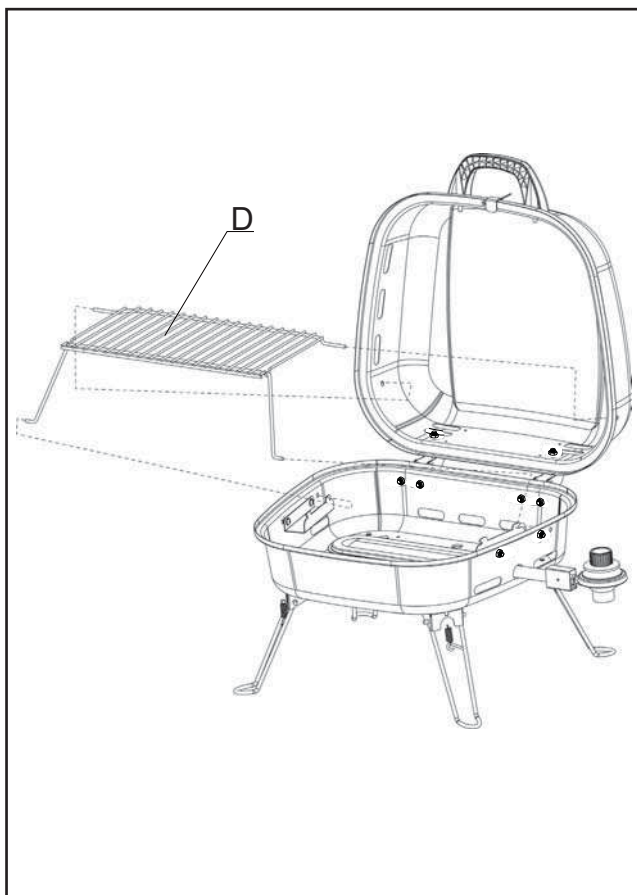
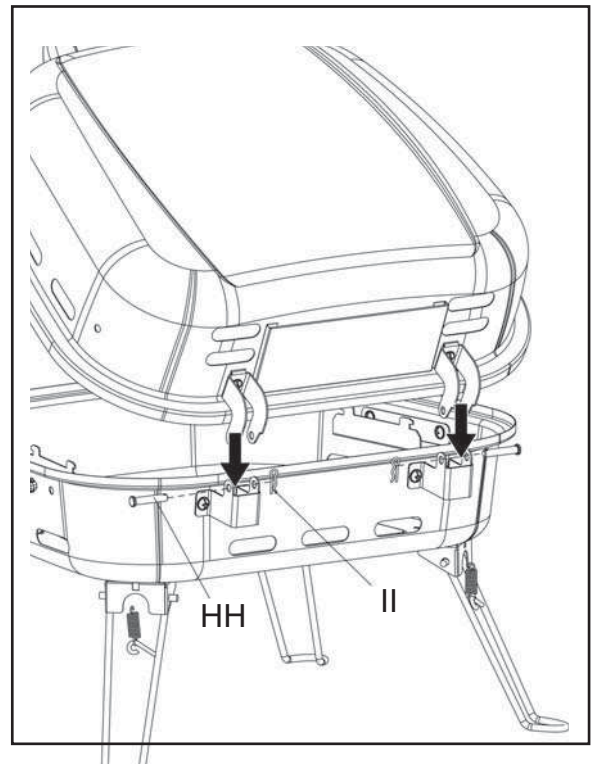
7

Insert top hinge(E) into bottom hinge(I) and secure them together with 2pcs Ø5x30 zinc plated pins (HH) and 2pcs Ø1.4x30 steel cotter pins(II).

Note: If top hinge dose not fit into bottom hinge, gently squeeze top hinge tabs together.

## Hardware Used

HH		Ø5X30 Pin	2pcs
II		Ø1.4x30Cotter Pin	2pcs



Slide the warming rack (D) into the holes of the lid (C) and the bottom bowl (H). Make sure to insert the short warming rack ends into the holes on both sides of the lid (C) and the long warming rack leg ends into the holes on both sides of the bottom bowl (H).

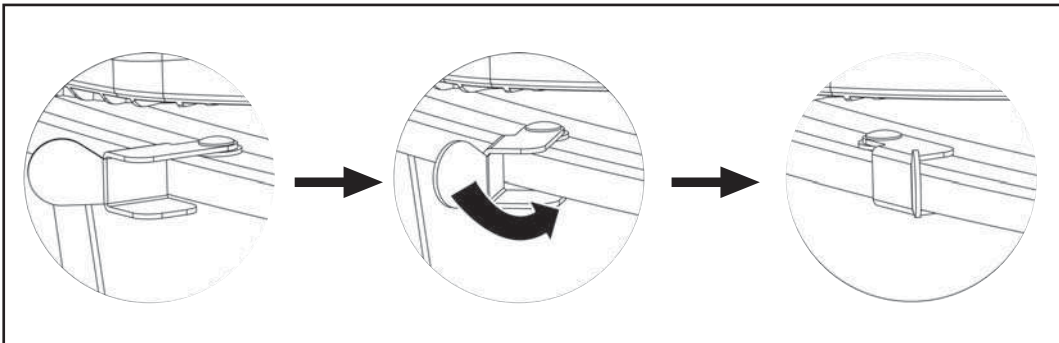
Remove the zip tied on the warming rack.

8

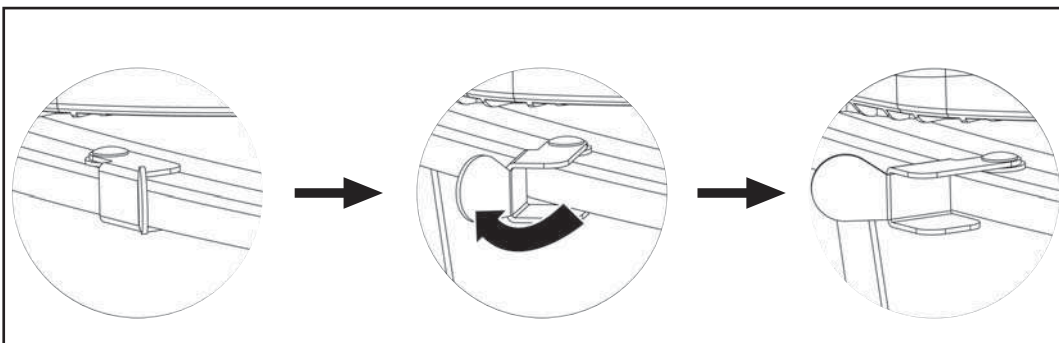
# Assembly Instructions

9

Place heat plate (J) and cooking grid (G) into bottom bowl (H), in order as shown in drawing.



Lock Lid



Unlock Lid

10

# Operating Instructions

This grill is designed to operate with a one pound 7.75" or 10.6" high disposable / 16.4 oz. or 14.1 oz. propane gas tank (DOT 39 Cylinder). (Figure 1) **DO NOT ATTEMPT TO REFILL ANY ONE POUND (16.4 oz. or 14.1 oz.) PROPANE GAS TANKS!**

## Connect LP Gas Tank

Only cylinders marked "propane" may be used. Note: Some 1-lb cylinders may form frost when near empty.

1. Make sure the regulator/control knob is in the "LOCK/OFF" position. (Figure 2)
2. Lubricate the threads of the regulator/control knob with petroleum jelly. Line up threads on LP gas tank with regulator/control knob.
3. Insert and rotate LP gas tank clockwise until they fit snugly together. **HAND TIGHTEN ONLY**. Be careful not to cross threads when screwing in canister. (Figure 3a)
4. Test for leaks, see "Checking for Leaks" section.

## Disconnect LP Gas Tank

1. Turn the regulator/control knob to the "LOCK/OFF" position. (Figure 2)
2. Rotate LP gas tank counterclockwise until it is loose. (Figure 3b)
3. Store the LP gas tank in a proper location.

## Burner Connection

Make sure the regulator/control knob is securely fastened to the burner. (Figure 4)  
Note: The brass nut should be 1/4 to 1/2 turn past tight. The regulator will rotate 360° even when the brass nut is tightened. If your unit was assembled for you, visually check the connection between the burner and control valve.  
If you have questions contact 1-866-814-0585 for assistance.

**WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury or damage to property.**

## Checking for Leaks

1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure regulator/control knob is "LOCK/OFF". (Figure 2)
3. Spoon several drops of solution, or use squirt bottle, at all "X" locations. (Figures 4 & 5)
4. Inspect the solution at the connections, looking for bubbles.
  - a. If NO bubbles appear after one minute, the connections are secure. Wipe away solution and proceed.
  - b. If bubbles appear, you have a leak.
    1. Remove the LP gas tank and reconnect, making sure the connection is secure.
    2. Retest with solution. If you continue to see bubbles after several attempts, disconnect LP gas tank and contact 1-866-814-0585 for assistance.

## First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time by operating the grill for at least 15 minutes on "HIGH" with the lid closed. This will "heat clean" the internal parts and dissipate odors.

Figure 1

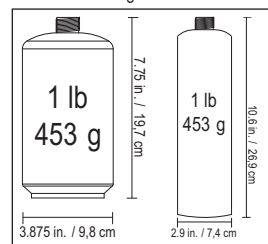


Figure 2

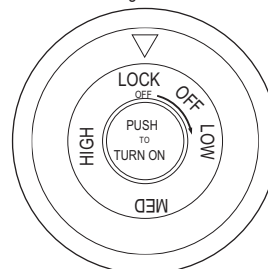


Figure 3a

Figure 3b

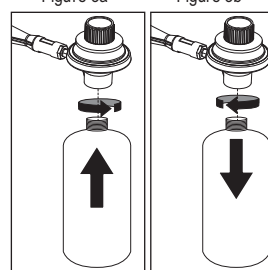


Figure 4

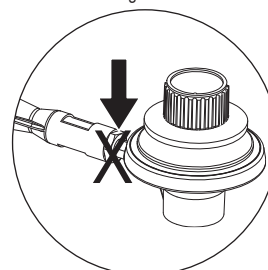


Figure 5

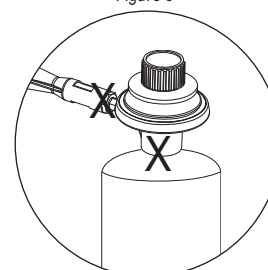
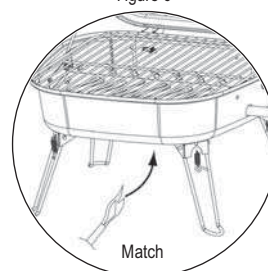


Figure 6

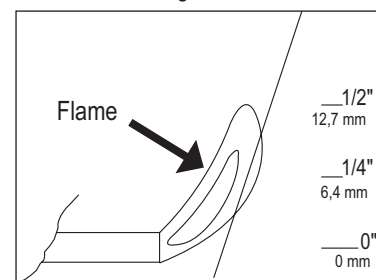


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## LIGHT INSTRUCTIONS

- ⚠ **Caution:** Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ⚠ **Caution:** Do not obstruct the flow of combustion and ventilation air.
- ⚠ **Caution:** Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
- ⚠ **Caution:** Attempting to light the burner with the lid closed may cause an explosion.

Figure 7



1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Open lid.
3. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice.
4. The regulator/control knob must be in the "LOCK/OFF" position. (Figure 2)
5. Turn the regulator/control knob to "LOW".
6. Insert a long lit match close to the burner through a hole in bottom bowl as indicated. (Figure 6)
7. If ignition does not occur in 5 seconds, turn burner control knob "LOCK/OFF", wait 5 minutes and repeat lighting procedure.
8. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration. (Figure 7)

- ⚠ **Caution:** If burner flame goes out during operation, immediately turn the regulator/control knob "OFF" and open lid to let the gas clear for about 5 minutes before re-lighting.

---

### Turning Off

1. Turn regulator/control knob to the "LOCK/OFF" position. (Figure 2)
2. Remove LP gas tank and properly store tank.

### Cooking

1. Open lid and ignite burner per "Lighting Instructions".
2. Close lid and preheat grill on "HIGH".
3. Adjust controls to desired temperature.
4. Wearing protective gloves lift lid by handle(s) and use long handle tongs to place food onto cooking grids above the lit burners.
5. With lid open or closed, cook until desired internal food temperatures are achieved.
6. Turn grill "OFF" by turning regulator/control knob to the "LOCK/OFF" position. Remove LP gas tank and properly store tank.

---

### Controlling Flare-ups

- ⚠ **Caution:** Putting out grease fires by closing the lid is not possible.
  - Do not use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage. If a grease fire develops, turn regulator/control knob "OFF".
  - Do not leave grill unattended while preheating or burning off food residue on "HIGH". If grill has not been regularly cleaned, a grease fire can occur that may damage the product.
- ⚠ **WARNING:** When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.

---

### Controlling Flare-ups:

Flare-ups are a part of cooking meats on a grill, and adds to the unique flavor of grilling. Excessive flare-ups can over cook your food and cause a dangerous situation for you and your grill.

**Important:** Excessive flare-ups result from the build-up of grease in the bottom of your grill. If excessive flare-ups occur, DO NOT pour water onto the flames.

If grease fire occurs, close the lid AND turn the regulator/control knob to "OFF", until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

1. Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
2. To keep food from sticking to the grids, spray or coat with cooking oil before lighting.
3. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
4. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).

**⚠ WARNING: Never cover entire cooking area with aluminum foil.**

5. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
6. When direct cooking adjust your burners to different levels so foods can be prepared to different internal temperatures in the same time frame.
7. When indirect cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan over the un-lit burners.
8. Try water pans to reduce flare-ups and cook juicer meats. Before starting grill remove cooking grids and place a heavy duty shallow pan directly on heat plates. Fill half way with water, fruit juices or other flavored liquids. Replace cooking grids and position food over the loaded pan. 12. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
9. Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.
10. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
11. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your grill.

## Cleaning and Care

**⚠ Caution:**

1. All cleaning and maintenance should be done when grill is completely cool (about 45 min.) and with the LP gas tank disconnected.
2. DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

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### Notices

1. Abrasive cleaners will damage this product.
2. Never use oven cleaner to clean any part of grill.

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### Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

---

### Cleaning Burner

1. Turn regulator/control knob to "LOCK/OFF" and remove LP gas tank. Wait for grill to fully cool (about 45 min.).
2. Remove regulator/control knob and wind guard.
3. Remove cooking grid and heat plate.
4. Disconnect wire from igniter, if applicable.
5. Remove burner.
6. Remove all food residue and dirt on burner surface.
7. Clean inlet of burner with small bottle brush or compressed air.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip)
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner from manufacturer.
10. Reinstall burner. Reconnect igniter (if applicable), wind guard and regulator/control knob.
11. Replace heat plate and cooking grid.
12. Perform leak test.

---

### Before Storing

1. Turn regulator/control knob to "LOCK/OFF" and remove LP gas tank.
2. Clean all surfaces.
3. Lightly coat the burners with cooking oil to prevent excess rusting.
4. If storing the grill indoors, disconnect the LP gas tank, see "Disconnect LP Gas Tank" section, and leave the LP gas tank OUTDOORS.
5. Place the protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight.
6. If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

# TROUBLE SHOOTING

Burner will not light using ignitor (if included)	LP gas tank is low or empty	Replace LP gas tank
	LP gas leak	Follow "Checking for Leaks" instructions in the owner's manual
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked or broken - sparks at crack	Replace electrode, please call our Customer Care at 1-866-814-0585
	Wire loose or disconnected	Reconnect wire or replace electrode/wire assembly, please call our Customer Care at 1-866-814-0585
	Wire is shorting (sparking) between ignitor and electrode	Replace ignitor wire/electrode assembly, please call our Customer Care at 1-866-814-0585
	Bad ignitor	Replace ignitor, please call our Customer Care at 1-866-814-0585
Burner will not light with match	No gas flow	Check if LP gas tank is empty A. If empty, replace B. If LP gas tank is not empty, refer to "Sudden drop in gas flow or reduced flame height"
	LP gas tank is low or empty	Replace LP gas tank
	LP gas leak	Follow "Checking for Leaks" instructions in the owner's manual
	Coupling nut and regulator not fully connected	Turning the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools
	Obstruction of gas flow	Clear burner tubes
	Spider webs or insect nest in venturi	Clean venturi and burner tube
	Burner ports clogged or blocked	Clean burner ports
Sudden drop in gas flow or reduced flame height	Out of gas	Replace LP gas tank
	Excess flow valve tripped; safety device may have been activated	1. Turn regulator/control knob to "LOCK/OFF" 2. Wait 30 seconds and light grill 3. If flames are still too low, reset the excessive flow safety device: a. Turn regulator/control knob "OFF" b. Remove LP gas tank c. Wait 1 minute d. Attach LP gas tank e. Perform a leak check per "Checking for Leaks" instructions in the owner's manual f. Light grill per "Lighting Instructions" instructions in the owner's manual
Irregular flame pattern, flame does not run the full length of burner	Burner ports are clogged or blocked	Clean burner ports
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn grill for 15 minutes on "HIGH" with the lid closed
	Spider webs or insect nest in venturi	Clean venturi
	Food residue, grease, etc.	Clean burner
	Poor alignment of valve to burner venturi	Assure burner venturi is properly engaged with valve
Flame blow out	High or gusting winds	Do not use grill in high winds
	Low on LP gas	Replace LP gas tank
	Excess flow valve tripped; safety device may have been activated	Refer to "Sudden drop in gas flow or reduced flame height"
Flare-up	Grease buildup	Remove and clean all grill parts per "Cleaning and Care" instructions in the owner's manual
	Excess fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Adjust (lower) cooking temperature
Persistent grease fire	Grease trapped by food buildup around burner system	1. Turn control knob to "OFF" 2. Leave lid in closed position and let fire burn out 3. After grill cools, remove and clean all parts per "Cleaning and Care" instructions in the owner's manual
Flashback (fire in burner tube(s))	Burner and/or burner tubes are blocked	Clean burner and/or burner tube
Inside of lid is peeling (like paint peeling)	The lid is stainless steel, not painted	Baked on grease buildup has turned to carbon and is flaking off, clean thoroughly per "Cleaning and Care" instructions in the owner's manual
	The lid is coated/painted	This can be from baked on grease buildup, that has turned into carbon and is flaking off Clean thoroughly, per "Cleaning and Care" instructions in the owner's manual After cleaning, if you can see steel, please call out Customer Care at 1-866-814-0585