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## **MANUAL for the ASSEMBLY, INSTALLATION AND OPERATION Of Foodservice Type OUTDOOR GAS GRILL/STEAM TABLE/FOOD WARMER MODEL NOS. PG-SLP, PG-SLPX, PG-SNG and PG-SNGX**

**GAS-FIRED**



**LISTED**



### **FOR YOUR SAFETY**

If you smell gas:

1. Shut off gas to grill
2. Extinguish any open flames
3. Open hood
4. If odor continues call gas supplier or fire department

### **FOR YOUR SAFETY**

1. Do not store or use gasoline or other flammable vapors or liquids 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.

A copy of these boxed instructions is to be posted in a prominent location and the instructions are to be followed in the event the grill user or area occupant detects gas odors.

**ASSEMBLER / INSTALLER: Leave these instructions with the grill.**

**OPERATOR / USER: Read these instructions and keep them accessible for future reference.**

**[MANUAL PART NUMBER 600031]**

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## SECTION I – GENERAL SAFETY INFORMATION

*This section of the manual contains important safety information. Please read the entire manual and follow all pertinent instructions when assembling, installing and operating this appliance. The manual should be retained for future reference.*

### WARNING:

**Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing the equipment.**

- Appliance installation sites should be provided with safety instructions based on information supplied by local fuel suppliers. These instructions are to be posted in a prominent area near the appliance.
- All installations are to conform to local codes. In the absence of local codes, installation should conform to the *National Fuel Gas Code*, ANSI Z223.1/NFPA 54, and in Canada the *National Gas Installation Code*, CAN/CGA-B149.1 or the *Propane Installation Code*, CAN/CGA-BB149.2.
- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of ½ psi (3.45 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).
- Appliances connected to fixed fuel supply piping and provided with casters shall utilize:
  - gas connectors that comply with the provisions of the *Standard for Connectors for Movable Gas Appliances*, ANSI Z21.69 or *Connectors for Moveable Gas Appliances*, CAN/CGA-6.16
  - quick-disconnect devices used must comply with the provisions of the *Standard for Quick-disconnect Devices for Use With Gas Fuels*, ANSI Z21.41, or *Quick-disconnect Devices for Use With Gas Fuel*, CAN1-6.9
- **This appliance is designed for use in a well-ventilated outdoor area only! It is not to be operated inside a building, garage or any other enclosed area.**
- Units with self-contained LP fuel tanks and caster wheels are intended to be portable for mobile installation.

- LP gas cylinders are not to be stored in any parts on the appliance that are not intended for such cylinder storage. Improper storage of cylinders could lead to an explosion, fire and/or personal injury.
- LP gasses are heavier than air, tend to pool and collect in low-lying areas, are easily ignited and are highly flammable. Proper care and caution should be employed when dealing with any such fuels.
- With the exception of trailer mounted units, do not operate unit with legs or casters removed. Use only casters or legs supplied with appliance. Replacement casters have to be obtained from the manufacturer.
- Installations must provide adequate clearance for service and ventilation and combustion air supplies. Do not locate grill closer than 12 inches to non-combustible construction.
- Wheels are to be locked to prevent movement of the appliance after positioning for use. Caster wheels are equipped with locking bars. Depressing the locking bars sets the wheel brakes.
- The location of the unit and the surrounding area should be kept clear of combustible materials.
- Operate the unit only in a ventilated area. Do not obstruct the flow of combustion and ventilation air supplies to the appliance and the fuel tanks. Do not store or locate items by leaning them against the grill surfaces or on the fuel tanks.
- The appliance should be shut off and all supply valves (on piping or on fuel

cylinders) should be closed in the event that the odor of unburned gas is detected. Do not attempt to use the unit until any gas leaks are fixed and/or the source of the unburned gas odor is accounted for.

- The grease screen trays must be properly installed when operating this unit.
- In the event of rain or storage of the unit outdoors without optional hoods, remove the grease screen trays and place them on top of the cooking grates.
- The minimum environmental temperature for safe operation of this appliance is 0, “zero” degrees F, (-18 degrees C).
- Do not use the grill if the cross over burners or main burners fail to light or fail to remain lit. Under such conditions, gas should be shut off. If self-contained fuel cylinders are involved, they should be disconnected.
- Do not touch or allow contact with appliance sides after lighting. Unit rear and side surfaces, and all surfaces above burners are hot during operation and take some time to cool down following use.
- Allow grill components to cool down before conducting any routine service or maintenance.
- Use under high wind conditions that result in poor burner operation such as blowing out and flaring should be avoided. If repositioning the unit does not improve operation under such wind conditions, the unit should be shut off.
- When unit is in operation, maintain a minimum 12 inches clearance from grill to any non-combustible surfaces and construction.

## SECTION II – ASSEMBLY INSTRUCTIONS

*Congratulations, and thank you for your purchase of this appliance. We are pleased that you have recognized the advantages and value built into this unit. Since we believe that the assembly of this product should not be a chore, this grill has been engineered for easy assembly. We have taken every effort to insure that the instructions for use of this product are easy to follow. Please follow all of the instructions in this manual in order to insure that your grill is properly assembled and also to insure that the grill will operate safely.*

For your convenience we have simplified assembly and setup of this grill to few essential steps by shipping the grill in an almost fully assembled state. Please keep in mind that the grill is a commercial foodservice unit and as such was built to last and to be durable. In meeting these design objectives we had to utilize the most suitable materials. As a result, the grill weight is considerable. While weighing less than most similar units, during assembly the grill still requires at least two individuals to uncrate, assemble, set up and handle.

### **Parts Identification And Layout**

1. Each mobile unit consists of a total of (4) cartons. Verify that all components are included. Notify the Customer Service Department at **1-800-323-5664** if it is determined that any components are missing.

Carton 1&2 – Horizontal LP Propane Cylinders  
Carton 3 – Tank Shelf & Brackets  
Carton 4 – Stainless Steel Grill

2. Remove components from cartons and set parts aside allowing easy access during assembly. Unfold the top and bottom cartons and use as a drop cloth and staging area during assembly to prevent scratching of components.
  - A. Grill - The grill consists of a completely assembled grill body, (2) female quick-disconnects, (2) 30” hoses, (2) regulators, (1) tank shelf, (4) brackets, and (2) horizontal propane cylinders. **(See Fig. 1).**
  - B. Hood - Optional items provided only if ordered. The hood consists of (1) outer hood half, (1) inner hood half, (2) stanchions (handle ends), (1) handle, (1) clevis pin and (2) hairpins. **(See Fig. 2).**
  - C. Steamer Pan Support & Pan Set - Optional items provided only if ordered. The steamer pan support consists of (1) support, (1) clevis pin and (2) hairpins. The pan set consists of (2) 4” deep full size pans, (2) 2 ½” deep full size pans and (2) flat lids. **(See Fig. 3).**

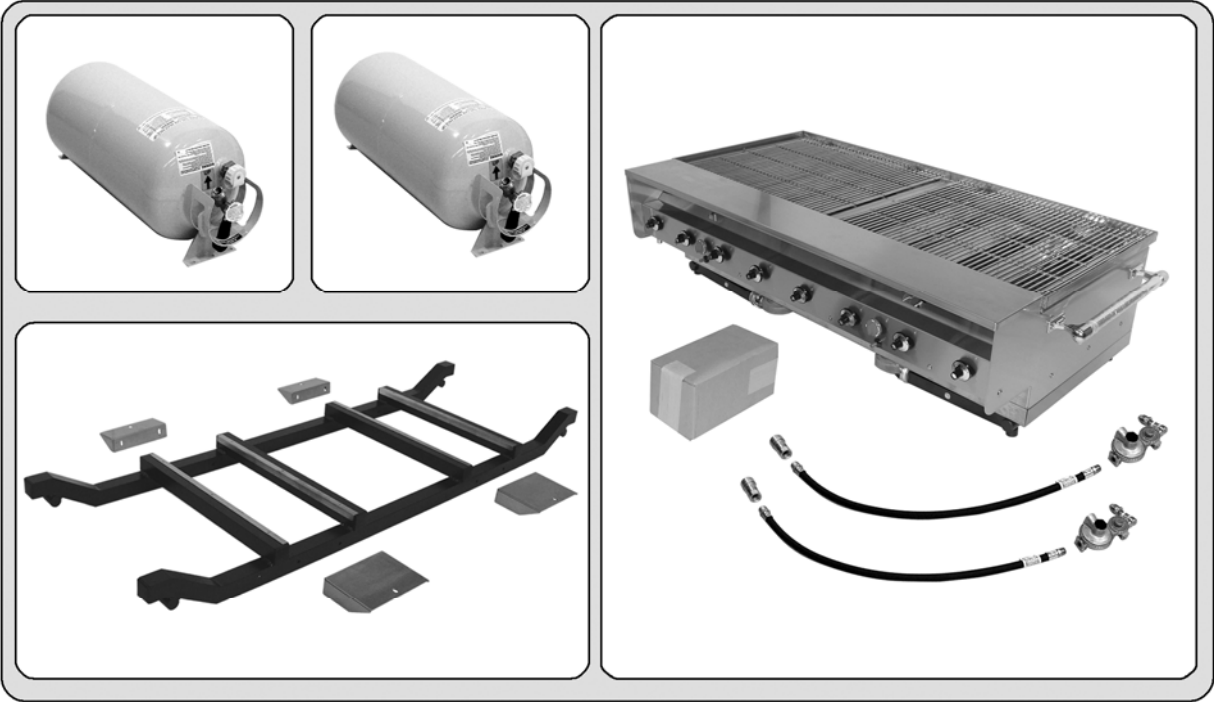


FIG. 1



FIG. 2

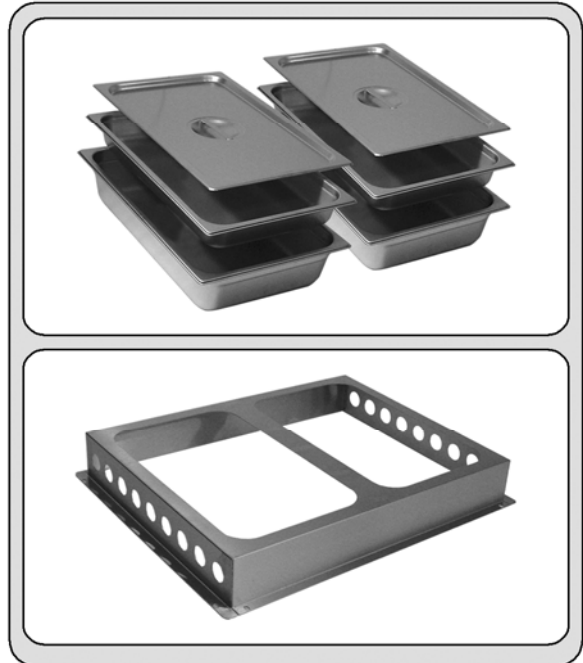
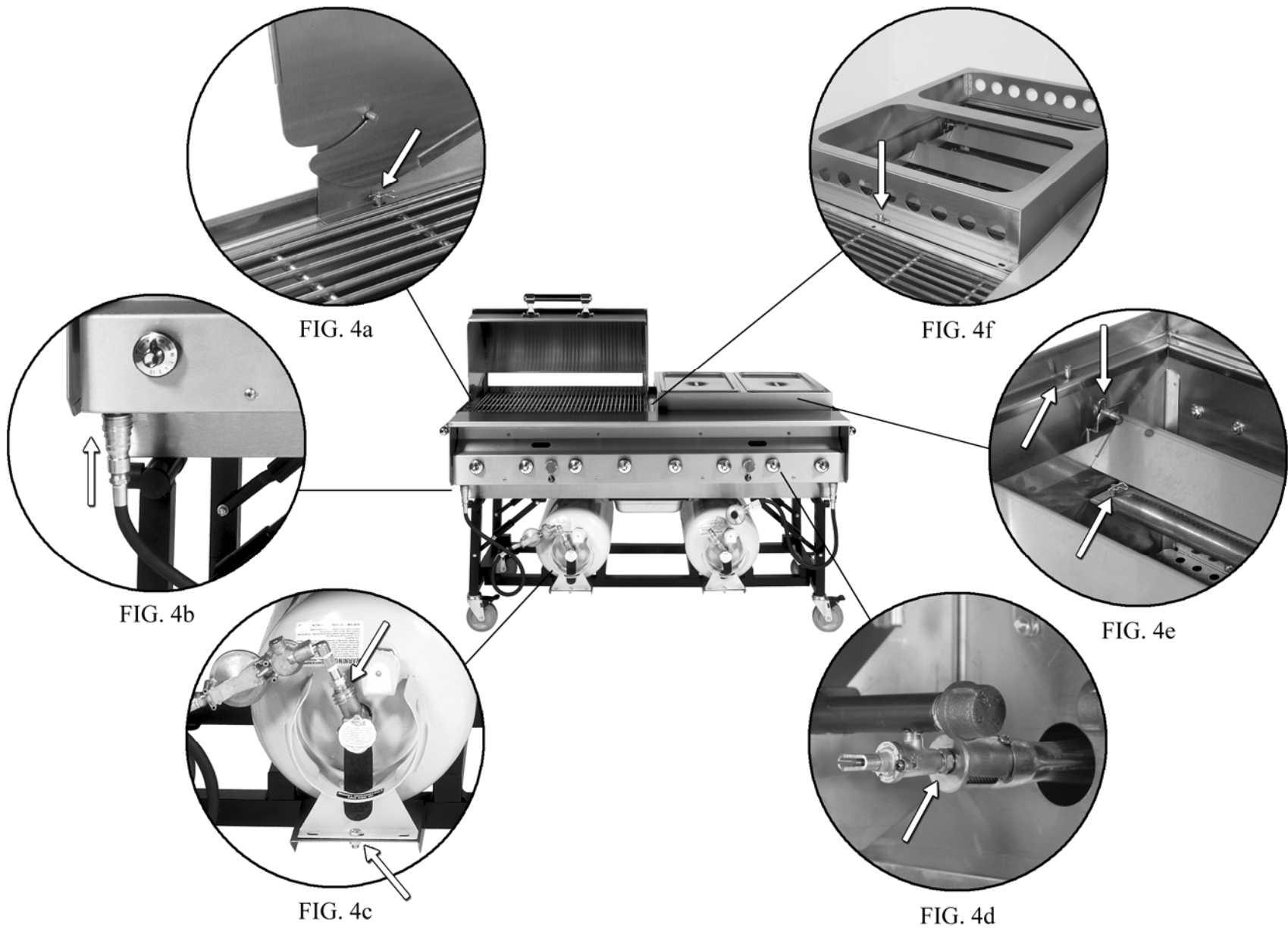


FIG. 3



## **GRILL ASSEMBLY**

1. To set up grill, lay unit on its backside. Fold legs open to full vertical position. Legs are provided with an integral locking device that will lock legs in place. Lock engagement can be determined by pronounced mechanical click when legs are moved to the proper locked position. Verify that legs are properly positioned and stand grill upright.
2. Insure that main burners were not dislodged and that they are properly located and pinned on positioning pins at rear end. (See Fig. 4e). Look under control panel. The cross over burners and main burners mixer face ends should engage over the orifice hoods. (See Fig. 4d).
3. Insure that radiant guards and cooking grates are properly positioned by verifying that the mounting pins in the rear of the unit are fully engaged with hairpins. (See Fig. 4e).
4. Insure that grease screen trays are placed into position. They are properly positioned when the mounting pins in the front of the unit are fully engaged with hairpins.
5. Install (optional) steamer pan support, pans, and cooking hoods if so equipped. Remove cooking grate and install attachment. Re-install cooking grates under hoods only. Use clevis pins and hairpins to properly locate and secure these items. (See Fig. 4a & 4f).  
**Note:** Hoods should be locked in place and steamer pans removed prior to transporting unit.
6. **For LP units with self-contained fuel cylinders** – Have fuel cylinders filled by a qualified facility. Assemble cylinder shelf by attaching the small brackets to one side of the shelf and the larger brackets to the other side. Set shelf in place between legs with the larger brackets toward the front of the grill (control panel side). Slide filled fuel cylinders onto shelf and fasten to front and back cylinder mounting brackets using steel bolts and wing nuts supplied. (See Fig. 4c). Also see **Section III** for instructions regarding handling of fuel cylinders. Be sure that fuel tanks are properly positioned, oriented, and secured as shown on diagrams.

Attach regulator P.O.L. fittings (bull nosed male end with left-handed threads) to the service valves on the cylinders. Flared brass fittings **do not** require pipe dope on threads.

**Important:** Regulators **must** be oriented with the breather screen vents pointing downward.

Attach female brass socket located at end of flexible gas connector hose over brass quick-disconnect mating plug (located underneath control panel on either side of the grill). Pull down on socket ring to allow parts to engage. (See Fig. 4b). Test connection by pulling down on it to verify good connection. Unless connection is properly made, there will be no gas flow through the fitting.

7. **For units designed to operate on either natural gas or propane gas supplied from fixed fuel supplies** - Grills without self-contained grill mounted fuel cylinders.
  - A. Verify that fuel supply matches type of fuel indicated on data plate. Gas is to be delivered to the appliance by fuel hoses terminating at a fuel outlet pipe. Installing a “T” fitting at the outlet is recommended. This will simplify the installation and will require only one supply pipe to fuel the grill. Providing the fuel line is an installer responsibility. The manufacturer does not supply fuel lines as part of the unit.



- B. Grill is provided with two appliance regulators. These regulators are to be installed on the supply lines on each side of the grill in accordance with the National Fuel Gas Code.
- C. Any fuel connection to fixed fuel supplies shall be made with a connector that complies with the standard for *Connectors for Moveable Appliances, ANSI Z21.69* or *Connectors for Moveable Appliances, CAN/CGA-6.16*.
- D. Any fuel connection to fixed fuel supplies shall also be made with a quick-disconnect device that complies with the standard for *Quick-Disconnect Devices for Use with Gas Fuels, ANSI Z21.41*, or *Quick-Disconnect Devices for Use with Gas Fuels, CAN-6.9*
- E. Installer supplies fuel hoses for connection to fixed fuel supplies. One end of the hose is connected to the threaded end of the quick-disconnect device socket. The other end is to terminate at the gas supply outlet pipe. Be sure to use thread joint compound in making these thread connections. (The female end of the quick-disconnect device should be the hose termination from the wall gas supply since it incorporates a gas shutoff device.) Gas hose should be routed under the cylinder shelf rack between the unit legs. Gas hose should be routed so as to allow **no contact** with any hot grill surfaces.
- F. To get gas to the grill, the quick-disconnect device sockets should be mated with the quick-disconnect device plugs attached to the underside of the grill control panel. Push back on socket ring to allow parts to engage. Test quick-disconnect connection by pulling on it to verify a good connection. (**See Fig. 4b**). Please note that the socket type end fitting has an integral flow valve. This valve is automatically closed unless the plug is inserted into the socket. This feature prevents gas flow when the fuel hose is not connected to the appliance. Even though the quick-disconnect device has an integral valve, it should not be relied on as a stand-alone valve. This valve feature is intended only as a backup to the regular valve. To be in compliance with most local codes, a listed wall mounted shutoff valve has to be installed at the gas supply outlet pipe.
- G. Appliance movement shall be limited by use of adequate restraint devices. These devices limit movement of the appliance without depending on the quick-disconnect device or its associated piping. A restraint cable anchor loop is attached to the underside of these units. The other end of the restraint device has to be mechanically attached to a suitable load bearing structure.
- H. In addition to the restraint devices, the grills are provided with four lockable caster wheels. All wheels should be locked when the unit is connected to fuel or in place for cooking. Following any relocation of the grill, restraint devices if disconnected, will have to be re-attached and wheel caster locks engaged.
- I. After all connections are completed and with all valves closed, apply leak check solution (soapy water) to all gas carrying connections and fittings. Open the tank valve. Presence of bubbles at areas of wet solution indicates a gas leak. If leaks are detected or you smell gas, shut off valve and repair leak or replace defective part. Do not use grill until leaks are corrected.

## SECTION III - CONNECTING LP FUEL CYLINDERS

### THIS SECTION APPLIES ONLY TO LP UNITS FACTORY SUPPLIED WITH PORTABLE LP FUEL CYLINDERS (SELF-CONTAINED LP GAS SUPPLY SYSTEM)

1. Any fuel supply cylinder used must be constructed and marked in accordance with specifications for propane cylinders of the U.S. Department of Transportation (DOT), or CAN/CSA B339. The appliances variation with self-contained LP gas supply system is to be used only with the 40 pound horizontally mounted vapor withdrawal type cylinder supplied by the manufacturer. Cylinder Model No. PI-40HB (30 inches length, 12 inches diameter).
2. **WARNING! The instructions stated on tanks have to be followed when filling or transporting tanks. Failure to do so could result in problems relating to overfilling, excessive venting release of gas and regulator freezing.**
3. Do not allow dirt or foreign material to get into P.O.L. connection when it is not attached to the fuel supply system.
4. Only empty fuel cylinders are shipped from the factory. Cylinders must be purged of air and filled with propane before initial use. All handling, transport, filling and storage of LP gas cylinders must be in accordance with *NFPA 58 Storage and Handling of Liquid Petroleum Gases*, or *CAN/CGA b149.2 Propane Installation Code*. Cylinders must be suitably tied down during transport. Do not place any other items on top of cylinders at any time. Cylinders are not to be exposed to excessive temperatures or high heat.
5. Propane fuel cylinders must be securely mounted to tank rack by use of bolts and wing nuts provided by manufacturer. (See Fig. 4c). When installed, outlet end of cylinders is to face the front of the grill (control panel side). The cylinder surface identified by label and marking as “Top” is to be positioned to correspond with the marking.
6. The pressure regulator and hose assemblies supplied by the manufacturer with the appliance by must be used. Replacement pressure regulator and hose assemblies must be those specified by the appliance manufacturer.
7. The regulator/hose assembly should be handled carefully to prevent contamination by foreign objects and dirt. The assembly should be inspected before use and any dirt or contamination should be wiped off. The P.O.L. swivel nut fitting on the regulator/hose assembly is tightened into the corresponding fitting on the tank valve outlet. For safety related reasons the threads on the P.O.L. fitting are left-handed. When properly installed, the regulator vent opening is facing downward. This orientation prevents the entry of any rain into the regulator vent opening. (See Fig. 4c). In order to insure proper operation, any replacement of the fuel tank regulator assembly has to be done with parts provided by the grill manufacturer.

8. Connect the female brass quick-disconnect device located on the other end of the gas hose portion of the assembly into the corresponding male brass receiving part located under the control panel. (See Fig. 4b). The connection is made by pulling down on the brass ring lock on the female end while simultaneously pushing up on the quick-disconnect until the two parts are fully engaged. A proper connection will allow the locking ring to click up into position while at the same time opening the valve portion of the connecting device. A bad connection would not allow the valve to open and therefore would result in no gas flow.
9. When all fuel connections are completed, check for leaks. With all valves closed, apply leak check solution (soapy water) to all gas carrying connections and fittings. Open tank valve. Presence of bubbles on wetted surfaces indicates a gas leak. If leaks are detected or you smell gas, shut off fuel valve and repair leak or replace defective part. Do not use grill until leaks are corrected.
10. If this appliance is to be utilized with a non-self-contained LP-gas supply system, any temporary gas system must be installed in accordance with local codes. In the absence of local codes, the piping system must conform to requirements of *ANSI/NFPA 58, Storage and Handling of Liquid Petroleum Gases*, or *CAN/CGA B149.2, Propane Installation Code*.

**CAUTION: Pressure regulators are factory set to the correct operating pressures. No attempts should be made by unqualified persons to adjust these settings!**

## **SECTION IV - SETTING UP STORED UNIT FOR OPERATION**

When setting up a unit that was stored in a folded up configuration, follow instructions as outlined in **SECTION II - ASSEMBLY INSTRUCTIONS** under steps 1 through 7.

For units operating from fixed fuel systems, it is best to place hoses away from any traffic. If the fuel supply hose lays on the ground, care should be taken to protect the fuel supply hose from damage by either foot or vehicle traffic. Protection can be provided to fuel hoses by lowering them in open trenches or placing them between two boards, which would bear any traffic contact load. Any hose trench should be cleared of sharp edged objects, which could damage the fuel hose. The boards should be higher than the outside diameter of the fuel hose. If hoses need to be located behind the grill, they should be routed under the lower leg brace bar in order to prevent possible contact with the hot grill parts.

Restraint devices have to be attached to the unit under the grill.

## SECTION V - FUEL TYPES

There are two variations for this product as determined by fuel usage, LP (liquid propane) and NG (natural gas). The grills are set up and factory configured for either one fuel or the other.

1. LP fueled version for propane fuel in either:
  - A. Self-contained LP fuel version – stores its own LP fuel supply in cylinders mounted right under the grill. Designated by the suffix letters LP in the Model No.
  - B. LP version intended to operate from LP supplies piped from a remote source to the grill through regular or temporary piping. **See Section II, Item 7.** This version does not have self-contained LP fuel cylinders but is equipped with two quick-disconnect devices for attaching fuel lines from on site LP supplies. Grills equipped for this fueling option are also designated by the suffix letters LP in the Model No.
2. NG fueled version designed to operate from a natural gas fuel supply - designated by the suffix letters NG in the Model No. Grills are equipped with two quick-disconnect devices for attaching fuel lines to on site natural gas supplies. **See Section II, Item 7.**

Determine the type of fuel required by checking the Model No. suffix letters on the data plate.

Units are factory equipped for use with only one type of fuel and are built to one of the configurations previously identified. These units cannot and should not be used with other fuel types. Doing so can cause severe damage to the unit, installation area and subjects personnel to the risk of serious injury. Any attempt to operate these units on fuels other than what they were intended immediately voids the manufacturer's warranty.

## SECTION VI - COOKING CONFIGURATIONS

Your grill is available with three different optional cooking configurations:

1. Open top, without cooking hoods or food warmers.
2. With optional cooking hoods that can be attached when needed. (**See Fig. 2**).
3. With food warmer/steam table option - this feature allows preparation/holding of side dishes at serving temperatures. (**See Fig. 3**).

Any combination of the above options is acceptable. Switching between any of the configurations is simple and requires limited tool usage since the grill has been engineered to allow configuration changes by use of easily removable clevis pins and hairpins.

## SECTION VII - LIGHTING INSTRUCTIONS

1. Before starting grills for use with self-contained LP tanks, check to make sure both tanks are turned off. For natural gas and LP units operating from a fixed fuel supply, turn off any gas valves supplying the appliance. Check that all burner valves are in the off position.
2. Insure that the grill is not located on combustible flooring and is located away from combustible construction. Keep leaves, grass and other combustible material from the area below the appliance.
3. Insure that the minimum clearance of 12 inches is maintained between unit and non-combustible construction (side walls and back wall).
4. Inspect unit for any visible damage to grill or fuel piping system. Make sure fuel lines and any quick-disconnect devices are properly connected.
5. Inspect all fuel hoses before each use. On evidence of excessive abrasion or wear, these items must be replaced prior to putting the appliance in operation. Any replacement of fuel hoses will only be done with parts identical to the original equipment provided by the manufacturer.
6. If unit is equipped with hoods, fully open hoods before lighting.
7. Make sure that the grease screen trays are properly installed.
8. **On LP units with self-contained fuel cylinders, open propane cylinder service valve on first side to be lit. For the first 1/6<sup>th</sup> of a turn, open service valve very slowly until you hear the manifold pressurize. Once you hear the “pst”, you may open the valve as quickly as you like. Opening the valve too quickly during the first 1/6<sup>th</sup> of a turn will result in the activation of the excess flow limiter in the P.O.L. fitting. This partially restricts the flow of gas and leads to improper grill operation. To reset the safety device (excess flow limiter in P.O.L. fitting), shut off the service valve on the cylinder. Disconnect the regulator and tap the P.O.L. fitting in your hand until the spring loaded translucent ball returns to its proper position against the silver six prong star washer in the end of the fitting. It is common for the safety device to reset itself while disconnecting the regulator. On units operating from fixed fuel supplies open supply valve.**
9. Push in and turn on carry over burner gas supply valve (RED knob) for the side being lit.
10. Push the ignitor (RED) button to activate the piezo electronic spark ignitor. Repeat pushing the (RED) button of the piezo electronic spark ignitor until the carry over burner is lit. To verify, look through pilot observation hole located near center of each side of the control panel.

11. To light individual main burners; push in and turn on the burner valve (BLACK) knob for the desired burner to the high flame position. After main burner is lit, the flame can be adjusted to desired level by changing position of the burner valve knob.
12. In the event the appliance fails to light, all valves are to be closed for five (5) minutes in order to vent any accumulated gas. After a five-minute wait, repeat the above lighting procedures.
13. In the event that the piezo electronic spark ignitor is damaged, the carry over burner can be match lit through the observation hole.
14. The match holder provided with this manual should be employed to reach the appliance carry over burner through the observation hole.
15. If the main burner flames lift off or float away from burner surface, if burners flash-back, or if burners burn with bright yellow flame of undefined pattern, the main burner air shutters should be adjusted. (**See Fig. 4d**). To adjust main burner air shutters remove control panel and disconnect ignitor lead wires. Loosen air shutter adjustment screw on air shutter at burner end, and with burners on “HIGH” or full flow, slowly close (make opening smaller) air shutters by turning until yellow tipped flame is observed. Back off air shutters slightly from yellow tipped flame setting, re-tighten air shutter set screw. Repeat this process for all burners.

## SECTION VIII - SHUT DOWN INSTRUCTIONS

Individual burners can be shut off by rotation of the “BLACK” burner control knob to the off position whenever main burner use is not required. The small hole above the knob indicates the “Off” position.

**To temporarily shut off the grill’s main burners** - rotate all burner controls to the “Off” position. In this configuration the burners re-light on demand since the carry over pilot/burner will continue to burn.

**To completely shutoff the grill** - for LP units with self-contained tanks - shut off the fuel at the tanks by fully closing the service valve hand wheels on each cylinder. This will allow all gas in the piping system and manifolds to burn off. Insuring that there are no open flames present, remove P.O.L. fittings from tanks. Note: P.O.L. fittings have reverse (left hand) threads. Turn fitting clockwise to disconnect. Install plastic plugs in each service valve to prevent debris entry.

**To completely shutoff the grill** - for units operating from a fixed fuel supply source - shut off the fuel supply valve. Note: The carry over pilot/burner may continue to burn for a limited time following fuel shutoff due to burn off of gas accumulated in the gas lines.

**For all units** - after burners go out, close all main burner control valves and the carry over pilot/burner valves.

**WARNING!** *The quick-disconnect device is not designed to be a substitute for a shutoff valve!*

For open top models, when grill is shut down but left in place for the next anticipated use, the grease screen trays, #608003 (See Fig. 5) should be placed on top of cooking grates. When grill is in use, this part and the hairpins should be properly installed in the front of the grill. While unit is in storage or during use mode, the grease screen trays are to be secured in place with hairpins provided. Grills equipped with food warmer option and/or hoods do not need to use the grease screen trays as rain shields.

## SECTION IX – USE AND CARE INSTRUCTIONS

- Verify that the grill has been assembled and set up according to instructions contained in this manual.
- Locate the grill on a level installation site that conforms to clearance requirements and to other requirements as indicated throughout this manual and on the appliance markings.
- Wheels are to be locked to prevent movement of the grill after positioning for use. Depressing the locking bars down sets the wheel brakes.
- Follow lighting and shut down instructions as contained in this manual and labeled on the front control panel.

**IMPORTANT! - While operating the grill, periodically inspect the grease collection tray for grease build up. Empty the grease collection tray as needed to avoid any grease spills.**

- After each use, any accumulated cooking process residue, dirt and soil should be cleaned from grill surfaces, grease screen trays, side deflectors and radiant guards. Grease should be emptied from grease collection trays.
- Cleaning hints:
  1. Remove optional hoods and/or steam pan assemblies.
  2. Remove cooking grates and clean with warm water and detergent by brushing or scouring with plastic pads. Rinse with clean water and dry.
  3. Burner radiant guards, frame, food warmer trays, and hoods can all be cleaned with warm water and detergent by brushing or scouring with plastic pads. Rinse with clean water and dry.
  4. Burners and carry over pilot/burners should not be removed for cleaning by untrained operators. If cleaning is required, these items can be brushed to remove dry baked on deposits.
- Any grill service, maintenance, or repair must be conducted by the manufacturer, factory authorized representatives, or a qualified local service company. Warranty issue related work can only be conducted by a factory authorized agency.
- Any damage to working parts such as burners, controls, and fuel distribution system should be repaired by authorized and qualified factory representatives before grill is returned to operation.



## SECTION X - COOKING HINTS

The grill can be pre-heated prior to use. Following pre-heat, turn down burners to lower settings once pre-heat temperatures are reached.

For burning sear marks on meat, preheat one or two sections (adjacent burners) on high setting and use this area for searing and fast grilling. After a short time turn over meat and lay on other side choosing a new area since original area might have cooled down and not leave sear marks.

If simultaneously cooking different types of product, e.g. different thickness cuts, meat with a lot of fat and drippings, vegetables, and lean cuts without fat drippings, designate an area for each type of product. This will give you more consistent results and help to eliminate effects of unexpected grease fire flare-up and the resultant increase in cooking temperatures.

Be sure to keep water in food warmer outer (steamer pans) pots. For many foods, there will not be a need to operate main burners when utilizing food warmers since carry over burner output can generate adequate heat to maintain food temperature.

On grill configurations with one side used as a steam table/food warmer, arrange steamer pans to have the food item with the least heat requirement at the outside since the area nearest the grilling side will be the warmest.

In certain outdoor settings, if wind becomes a problem due to velocity, re-position the appliance to minimize the effect of wind and/or take advantage of on site natural windbreaks such as walls, and barriers nearby structures.

## **SECTION XI - KNOCK DOWN FOR EXTENDED STORAGE**

1. Follow shut down instructions in **Section VIII** to turn off grill.
2. On grills equipped with self-contained fuel cylinders, remove cylinders. Remove tank shelf / rack for fuel cylinders.
3. Do not store used propane cylinders inside.
4. If multiple units are to be stored or nested together (one on top of the other) food warmer frame and grill hoods need to be removed. It is recommended to stack units a maximum of four high. To prevent losing small items such as cotter and clevis pins, reinsert them into grill body with hairpins.
5. With proper assistance, place grill on backside. Release leg catches and fold legs. Engage spring latches located underneath grill body, to hold legs in place.
6. Empty cylinder racks can be set on each other or the grills. Racks with empty fuel cylinders, if properly secured, or additional grills, can be placed on each other for storage or transport. No more than four units or tank racks should be stored on top of each other at any time.

## **SECTION XII - STORAGE OF LP FUEL CYLINDERS**

- Insure that grill was shut down and properly configured to the storage configuration.
- Propane cylinder valves are to be shut off and the cylinder disconnected when not in use.
- Propane cylinders should not be allowed to remain in a high heat area such as a closed car, trunk, or direct sunlight.
- Indoor storage of the appliance is permitted only if the cylinders are disconnected and removed from the appliance.
- Cylinders must be stored outdoors in a well-ventilated area and be kept out of the reach of children.
- Disconnected cylinders must not be stored in a building, garage, shed, or any other enclosed area.
- Protective plastic caps must be installed on the cylinder's valves when storing the cylinders.
- See other pertinent instructions under safety, connecting cylinders, handling of and transport of LP cylinders and grill shut down procedures as stated throughout these instructions.

## SECTION XIII - PARTS LIST

The manufacturer, or a qualified local service company must conduct Service or repair to the grill. Replacement parts and components should be obtained only from the manufacturer to insure continued safe and proper operation of the grill. For parts replacement, contact the customer service department by telephone at **1-800-323-5664**

### PARTS LIST PG-SLP/PG-SLPX/PG-SNG/PG-SNGX

See FIG. 5

Item	Part No.	Qty.	Description
1	600031	1	Instruction Manual
2	PI-40HB	2	Fuel Cylinders - Only With LP Units Utilizing Self-contained Fuel
3A	PI-260-00	2	Regulator Assembly 2-Stage, LP Grills Only
3B	602069	2	RV48T-4 Regulator, Natural Gas Grills Only
4	602029	2	Hose, LP Gas - Male 30" x 3/8"
5	602012	2	Quick-disconnect (Socket)
6	602011	2	Quick-disconnect Gas Hose Assembly (Plug)
7	602014	2	Nipple, Black Iron Pipe, ½ x 3" NPT
8	602015	2	Elbow, ½" NPT, 90 Degree
9	606003	1	Manifold, Right Hand
10	606004	1	Manifold, Left Hand
11	602013	2	End Cap, ½" NPT
12A	602008	2	Manual Valve, Cross Over Burner, LP (Liquid Propane) Grills Only
12B	602062	2	Manual Valve, Cross Over Burner, NG (Natural Gas) Grills Only
13	602016	2	Red Knob Cross Over Burner
14A	602009	2	Hood Orifice, Propane (Cross Over Tube)
14B	602063	2	Hood Orifice, Natural Gas (Cross Over Tube)
15	600002	2	Cross Over Burner Tube (Runner Arm Burner)
16	PI-21IGN	2	Piezo Ignitor Push Button (Red)
17	602002	2	Electrode Assembly
18	600033	1	Match Wand
19A	606011	8	Main Burner Valve - Includes Orifice Hood (Propane)
19B	602061	8	Main Burner Valve - Includes Orifice Hood (Natural Gas)
20	602017	8	Burner Knob, Main Burner (Black)
21	602002	8	Bug Guard
22	600001	8	Main Burners, Stainless Steel
23	608025	2	Radiant Guard
24A	600030	2	Cooking Grate, Nickel Plated Steel
24B	600029	2	Cooking Grate, Stainless Steel
25	608003	2	Grease Screen Tray
26	608014	2	Deflector Shelf, Side
27	608011	2	Deflector Shelf, Center
28	608018	1	Firebox
29	608013	1	Control Panel
30	600017	4	Control Panel Mounting Bracket

Item	Part No.	Qty.	Description
31	600023	2	Wind Guard
32	602003	1	Grease Collection Pan
33	602026	4	Chrome End Stanchion
34	602024	2	Handle, Grill
35	600026	2	Leg Assembly
36	602004	4	Rubber Bumper (1 ¼" x 1")
37	602023	4	Casters, 5" With Locks
38	600027	1	Tank Shelf (Optional)
39	600009	2	Cylinder Support Bracket, Rear, LP Grills Only
40	600008	2	Cylinder Support Bracket, Front, LP Grills Only

### **HARDWARE LIST - PG-SLP/PG-SLPX/PG-SNG/PG-SNGX**

Item	Part No.	Qty.	Description
41	602019	50	Machine Screw Stainless Steel Pan Head, Phillips ¼-20 X .50
42	602020	8	Machine Screw Stainless Steel Pan Head, Phillips ¼-20 X .625
43	602018	58	Nut-Stainless Steel, Hex Serrated Flange ¼-20
44	602022	18	Hairpin, Stainless Steel

### **PARTS LIST PG-SPS & PG-ST - OPTIONAL STEAMER PANS & SUPPORT KIT**

Item	Part No.	Qty.	Description
45	602082	2	Full Size Lid
46	602003	2	2 ½" Super Pan
47	602083	2	4" Super Pan
48	600060	1	Steamer Pan Support
49	602021	1	Clevis Pin ¼ x 5/8
50	602022	2	Hairpin, Stainless Steel

### **PARTS LIST PG-SHD - OPTIONAL HOOD KIT**

Item	Part No.	Qty.	Description
51	602076	1	Hood Handle
52	602026	2	Stanchion
53	602019	4	¼-20 x ½ Pan Head Screw
54	602018	4	¼-20 Hex Serrated Flange Nut
55	608028	1	Front Hood
56	608029	1	Rear Hood
57	602021	1	Clevis Pin ¼ x 5/8
58	602022	2	Hairpin Stainless Steel

SECTION XIV – EXPANDED VIEW

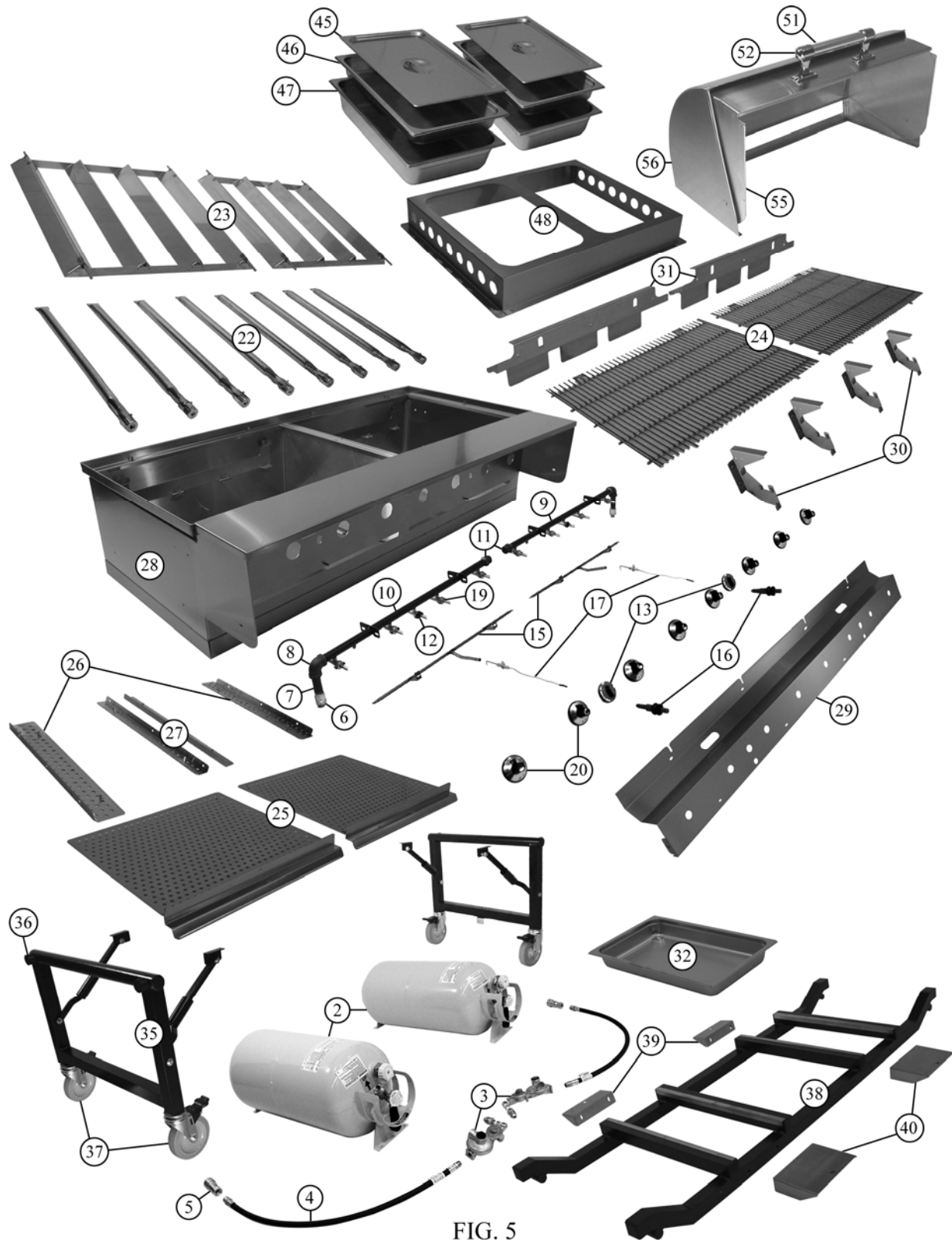


FIG. 5

## SECTION XV - TROUBLE SHOOTING GUIDE

<b>PROBLEM</b>	<b>SYMPTOMS</b>	<b>POSSIBLE CAUSES</b>	<b>SOLUTIONS</b>
CROSS OVER BURNER WILL NOT LIGHT	NO FLAME ON CROSS OVER BURNER	<ol style="list-style-type: none"> <li>1. OUT OF FUEL</li> <li>2. CROSS OVER BURNER NOT LIT</li> <li>3. WIND TOO STRONG</li> <li>4. ELECTRODE BROKEN ELECTRODE LEAD BROKEN OR NOT CONNECTED</li> <li>5. FLAME CARRY OVER BURNER BLOCKED BY DIRT OR DEBRIS</li> <li>6. CROSS OVER BURNER WARPED</li> </ol>	<ol style="list-style-type: none"> <li>1. FILL TANKS</li> <li>2. TURN ON SUPPLY VALVE, TRY TO RECONNECT QUICK-DISCONNECT DEVICE WHICH COULD BE ATTACHED INCORRECTLY</li> <li>3. REPOSITION GRILL</li> <li>4. REPLACE IGNITOR, ATTACH IGNITOR LEAD</li> <li>5. USE PRESSURIZED AIR TO BLOW OFF RUNNER ARM, CLEAN BLOCKED PORTS, BRUSH OFF DIRT, OR USE FINE WIRE TO CLEAN PORTS</li> <li>6. REPLACE WARPED CROSS OVER BURNER</li> </ol>
MAIN BURNER WILL NOT LIGHT	NO FLAME ON MAIN BURNER	<ol style="list-style-type: none"> <li>1. BLOCKED CROSS OVER BURNER</li> <li>2. WARPED CROSS OVER BURNER</li> <li>3. IMPROPER AIR SHUTTER ADJUSTMENT</li> <li>4. LOW FUEL LEVEL IN TANKS OR TANKS ALMOST EMPTY</li> </ol>	<ol style="list-style-type: none"> <li>1. CLEAN CROSS OVER BURNER</li> <li>2. REALIGN CROSS OVER BURNER</li> <li>3. ADJUST AIR SHUTTERS</li> <li>4. FILL FUEL CYLINDER</li> </ol>
FLAME ON MAIN BURNER IS NOT CONSISTENT	LIFTING AND FLOATING OF FLAME	<ol style="list-style-type: none"> <li>1. DIRT ON BURNER PORTS</li> <li>2. AIR SHUTTERS NOT ADJUSTED</li> </ol>	<ol style="list-style-type: none"> <li>1. CLEAN OFF DIRT FROM BURNER PORTS</li> <li>2. ADJUST EACH AIR SHUTTER.</li> </ol>
FLAME FLAREUP DURING COOKING	LARGE FLAMES AND/OR SMOKE	GREASE BUILD UP ON FLAME SHIELDS, BURNERS, OR GRATES EXCESSIVE GREASE ON SCREEN DRIP TRAYS	CLEAN OFF GREASE BUILDUP CLEAN GREASE SCREEN TRAYS

## SECTION XVI - WARRANTY INFORMATION

### Claims Policy

*The manufacturer of this equipment has taken extreme care to ensure that your shipment arrives in acceptable condition. When your shipment arrives, the carrier will provide you with a delivery receipt. It is vital that you count the number of pieces being delivered and inspect for damage prior to signing that document. No claims for damaged or missing merchandise can be made unless it is recorded on this delivery receipt. Claims for hidden damage must be reported within 15 calendar days of receipt of delivery. Should you have any questions or encounter any difficulty, please call our Customer Service Department at **1-800-323-5664***

### Warranty Policy

*Every Belson product is warranted against defects in material and workmanship for one full year from the date of shipment. Misuse, neglect or alteration of product is not covered under this warranty.*

