

Owner's Manual

for Assembly, Operating & Maintenance of
E-Z Way Smoker & Roaster



YOU MUST READ THIS OWNER'S MANUAL BEFORE OPERATING YOUR E-Z WAY.

WARNING: Follow all leak-check procedures listed in this manual carefully prior to operation of this unit. Do this even if the smoker/roaster was assembled by a professional.

WARNING: Do not ignite this smoker/roaster without reading the **LIGHTING INSTRUCTIONS** first.

WARNING: **DO NOT** store or use gasoline or other flammable liquids/vapors in the vicinity of this smoker/roaster.

An LP Cylinder not connected for use should not be stored in the vicinity of this unit.

DANGER

IF YOU SMELL GAS:

1. SHUT OFF GAS TO APPLIANCE
2. EXTINGUISH OPEN FLAMES
3. OPEN LID (IF APPLICABLE)
4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.

LEAKING GAS MAY CAUSE FIRE, EXPLOSION, PERSONAL INJURY, DAMAGE TO PROPERTY, AND DEATH.

THIS SMOKER/ROASTER IS DESIGNED FOR OUTDOOR USE ONLY.

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PROPANE SAFETY - GENERAL

- Liquid propane (LP) gas is a petroleum product as are gasoline and natural gas. In normal temperatures and pressures, LP gas is a gas. When moderate pressure is applied, inside a cylinder, LP gas becomes a liquid. As the pressure is released the liquid readily vaporizes and boils off as a gas.
- LP gas has no odor, but rather an odor additive so you can smell it.
- Propane gas is denser than air, if a propane tank purges to relieve pressure build-up, the propane will collect in low lying areas. These areas can be easily ignited and are highly flammable. Use caution when dealing with a propane tank that may have recently self-purged.
- **DO NOT paint propane tanks any color other than white. Any alteration to tank color will result in tank purging, fire, personal injury, or death.**
- Big John Grills & Rotisseries uses high quality Worthington Cylinders in 30 lb. and 40 lb. sizes. These tanks are protected with a rust-resistant white powder coat finish.
- Always keep the cylinder valve closed when not in use.
- Cylinders are designed to function with the valve completely open or completely closed, there is no in-between. Never open the valve just a “crack” or “half way”.
- Always position the propane cylinder so that the connection between the valve and the regulator will not cause any sharp bends in the hose.
- NEVER store or use propane cylinders indoors.
- Make sure the POL or QCC Connector is free from scratches or nicks which can cause gas leaks.
- DO NOT store or use gasoline or other flammable liquids or vapors in the vicinity of a gas appliance.
- DO NOT store extra liquid propane cylinders within the vicinity of a gas appliance.
- DO NOT store a liquid propane cylinder in/on any part of an appliance not intended for such use. Improper storage of a cylinder could lead an explosion, fire, personal injury, or death.
- DO NOT store or lean items against unit surface or fuel cylinders while operating.
- Shut off unit and all gas sources if the odor of unburned gas is detected. Make no attempt to use the unit until gas leaks are fixed and/or the odor is accounted for.
- Do NOT use a damaged, dented, or rusty LP cylinder or a cylinder with a damaged valve - replace with a new one immediately.
- Replacement LP tanks must match the regulator connection supplied with this grill and be a minimum of 30 lb. capacity.

LIQUID PROPANE TANK REQUIREMENTS

- For tanks not purchased from Big John Grills & Rotisseries: check to be sure cylinders have been tested within the past 5 years and have a D.O.T. certification. Your LP gas supplier can do this for you.
- All LP tank supply systems must have a collar to protect the cylinder valve.
- All tanks used on Big John Grills equipment must be a minimum of 30 lb. size.
- Tanks larger than 100 lbs. in size may require a POL for connection. Please call a Big John Customer Service Representative if you are using a 100 lb. propane tank.

PROPANE SAFETY - CYLINDER

DISCONNECTING AND TRANSPORTING PROPANE CYLINDERS FOR REFILLING

- Turn off all control knobs and close the main cylinder valve. Disconnect regulator with QCC.
- Place cylinder valve plug snugly in the main cylinder valve outlet. Only use the cylinder valve plug that is provided with the cylinder. Other types of caps or plugs may result in leakage of propane.
- Treat “empty” LP cylinders with the same care as full ones. Even when the tank is empty, there is still some gas pressure left in the cylinder.
- Always transport and store propane cylinders in a secure, upright position. Never store these propane tanks on their side, handle them roughly, or drop them.
- Never keep propane cylinders (full or empty) in a hot vehicle. Heat can cause the relief valve to purge propane creating a very dangerous situation.
- To fill, take the LP cylinder to a propane gas dealer **WARNING: We strongly recommend that your LP cylinder be filled by an authorized propane dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.**
- Air must be purged from a new LP cylinder before the initial filling. Your LP dealer will do this.

STORING PROPANE CYLINDERS

- Turn off all control knobs and close the main cylinder valve.
- Place cylinder valve plug or cap snugly in main cylinder valve outlet.
- Always store propane cylinders in a secure, cool/dry place in the upright position.
- Never store propane cylinders in a vehicle of any kind and or anywhere the temperatures can reach 125° F.

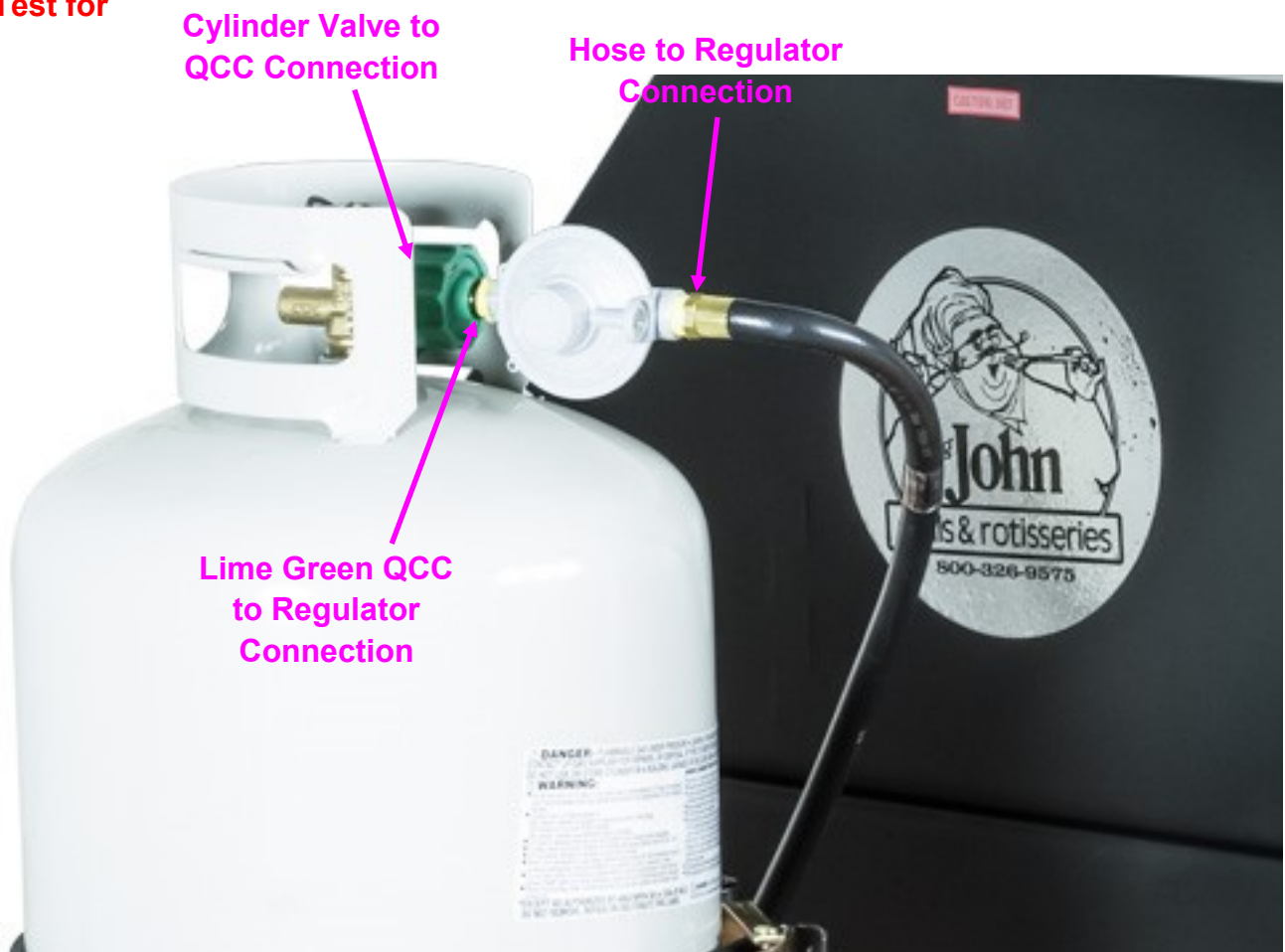
PROPANE SAFETY - CYLINDER

CONNECTING A FILLED 30 LB. CYLINDER

- Remove the main cylinder plug.
- Make sure that all gas valves on the grill are in the “OFF” position.
- Thread the QCC Connector or POL Connection snugly into main cylinder.
- ALWAYS check for leaks. Apply soapy water with a brush or spray bottle to areas where the QCC (or POL) screw into tank, where the QCC (or POL) attach to regulator, where the hose screws into the regulator, and where the hose screws into the appliance.
- Open the cylinder valve and watch for bubbles.
- If bubbles appear, tighten the connections further. If this does not remedy the problem, call your propane dealer.
- If the system is free of leaks, light the burners and proceed to cook.
- In the event of a QCC failure, your grill will not light or stay lit, see page 15 for troubleshooting.

If you suspect any problems, have your grill and tank serviced by a qualified professional.

Spray Soapy Water on All Propane Connections between Cylinder Valve and Unit to Test for



PROPANE SAFETY - QCC

HOW A QCC VALVE WORKS

There is a safety check valve inside our bright green QCC-1 fitting. Once the regulator is connected to the propane tank and the main cylinder is "OPEN", a minimal amount of gas is allowed to flow through the check valve. If there are no downstream leaks, the pressure on both sides of the check valve will equalize and the spring loaded stopper will open allowing maximum gas to flow. This only takes a few seconds to complete and then you can start the lighting procedure.

IF THE QCC INDICATES FAILURE

If there is a downstream leak, or if you have started with a control valve "OPEN", the pressure will not equalize on both sides of the QCC check valve and it will fail. The only gas flow you will have is a small amount that is designed to flow around the check-valve, the equivalent of 5,000 BTU's. This may allow you to light part of a burner, but not much more. When you open a control valve to light another burner, you will not get any additional flame and may experience a blow out where none of the burners will light. In case of a QCC failure, follow procedure below:

TO TROUBLESHOOT THE PROBLEM

CHECK:

1. Check that all of the control valves are in the "CLOSED" position.
 2. Check that you are using at least a 30# propane tank
 3. Check that you have lava rock in the grill
 4. Check that the QCC is lime green - black or dark green will cause lighting problems.
- If everything is correct, reset the system.

SOLUTION:

To reset: Close all of the control valves on the grill & close propane tank valve. Then start the lighting procedure from the beginning. If the problem persists, Check for Leaks:

If you experience a QCC Failure, first check your system for leaks:

1. Turn off all control valves and turn off propane tank
2. Extinguish any remaining open flames
3. Let gas dissipate until odor is no longer detected
4. Make sure all control valves are closed and gas tank valve is off
5. In a spray bottle, mix together dish soap and water
6. Spray the following with soapy water mixture
 - a. Tank Valve to QCC (part that screws into tank from regulator)
 - b. QCC to Regulator
 - c. Regulator to Hose
 - d. Entire hose
 - e. Hose to Grill
 - f. Each Control Valve where it Connects to Manifold
 - g. Manifold end cap (opposite side from hose connection)
7. Turn on propane tank
8. Inspect each connection and length of hose for any bubbles being produced
9. If bubbles are detected (bubbles indicate gas is escaping), turn off propane tank and call Big John Grills to order replacement parts. Do not go to your local hardware store.
10. If no bubbles are detected, check to see if propane tank is empty.
11. If tank is not empty, please call Big John Grills for further assistance

If you need assistance at any time please call
Big John's Customer Service at 1-800-326-9575 or 814-359-2755

GENERAL INFORMATION

Thank you for purchasing a Big John E-Z Way Smoker/Roaster! We take pride in producing and selling equipment made right here in America and are pleased that you recognized the quality and durability of our products. Your new Big John E-Z Way Smoker/Roaster is a commercial grade, outdoor piece of cooking equipment. With this model you will be able to slow roast and/or smoke a variety of food at a constant low temperature anywhere you choose. Big John equipment is used at offsite catering events & festivals, restaurants, hotels & resorts, rental stores, golf courses, personal homes and many more.

- Big John products are designed for **OUTDOOR USE ONLY!** Only operate this equipment in a well-ventilated area. Do not use in garage, building, or other enclosed area. Operation of this equipment indoors or in a poorly ventilated area may cause an explosion, fire, personal injury, or death.
- **ONLY** use the hose and regulator supplied with this unit from the manufacturer. Any attempt to use parts found in a hardware store may result in the unit not functioning properly which could lead to an explosion, fire, personal injury, or death.
- Do not retrofit any equipment or accessories to the unit that is not part of the original equipment provided by Big John Grills & Rotisseries. Replacement parts must be obtained from the manufacturer. Any attempt to change or modify this unit could result in an explosion, fire, personal injury to yourself or someone else, or death.
- Do not touch or allow any contact with the sides, back, or top of roaster/smoker after lighting the unit is **EXTREMELY HOT!** Allow the unit to cool completely before touching any metal surface.
- **DO NOT** operate grill within 12" of a combustible or non-combustible surface. Provide adequate clearance and ventilation at all times.
- **WARNING!** Use of this unit in high wind conditions may result in poor burner operation (low flame, blowing out, flaring up, etc.). Avoid these conditions if possible by repositioning grill. If repositioning does not improve operation, discontinue use and turn off unit until conditions improve.
- **DO NOT** perform any maintenance or cleaning until E-Z Way is completely cooled down.
- Liquid propane gas supply is easy to use and gives more cooking control than charcoal.
- This unit is intended to be used with smoking wood pellets or wood chips that have been soaked in water for at least 24 hours. Do not attempt to use whole logs of wood in this unit.
- Do not operate this unit without the stainless steel drip pan in place. Failure to do so may result in burner blow outs, grease fires, and much more.

ASSEMBLY INSTRUCTIONS

This unit ships 90% assembled and we make sure the instructions for the rest are easy to follow and perform. Please follow the instructions below to ensure your E-Z Way is properly assembled for safe operation and remember this is a commercial piece of equipment and therefore the materials used to build it are of the best quality.

1. Remove all packing materials, tape, and plastic coverings
2. Remove the 40 lb. cylinder and take to an authorized propane dealer for purging and filling.
3. Remove temperature gauge from inside unit and screw into temperature gauge mount on hood.

SET-UP INSTRUCTIONS

1. Place trailer on a level area clear of any combustible materials. THIS UNIT IS BUILT FOR OUTDOOR USE ONLY and should be operated in a well ventilated area.
2. Using the drop leg, slightly elevate the tongue of the trailer so the grease drains toward the rear of the unit. A grease tube runs out the back of the unit and a container must be placed under it to collect the drippings.
3. Securely connect the regulator to the propane cylinder and test for leaks according to the instructions found on PAGE 5 & 6. Cylinder should always be turned OFF and have the safety plug installed when transporting or not in use.
 - A. QCC Connection: The bright green QCC connector on a regulator threads snugly and easily onto the external threads of the propane cylinder valve by turning the QCC clockwise (to the right) only.
4. The stainless steel tray has two different size handles. Position the large handle side of the tray towards the rear-end of the unit. If the tray is not installed properly, the hood will not close. Do not force the lid closed. Check the tray and reposition.

OPERATING INSTRUCTIONS

1. The E-Z Way Roaster/Smoker is equipped with a manual control valve attached to a thermocouple. A placard with operating instructions is located on the control valve housing. Please read these instructions thoroughly before continuing.
2. Securely connect the regulator to the propane cylinder and test for leaks according to the instructions found on PAGE 5 & 6 of this manual.
3. Generously coat grate with vegetable oil or oil-based cooking spray.
4. Open cylinder valve completely and allow system to pressurize - takes about 1 minute.
5. To light the E-Z Way Roaster/Smoker:
 - a. Turn the control to Pilot Position.
 - b. Depress dial & hold for one (1) minute. DO NOT LET GO OF CONTROL KNOB.
 - c. Repeatedly press red electronic igniter, holding dial down until pilot lights.
 - d. Keep dial depressed for at least 1 minute. Sufficient time must be allowed for thermocouple to heat and hold the safety magnet in the locked position. May take as long as 2 minutes
 - e. Release control knob and turn counter clockwise to full ON position.
 - f. Turn control to adjust the flame to be mostly blue with a small orange tip.
 - g. If pilot fails to ignite, retry above steps.
6. After burner ignites, allow the roaster 10 - 15 minutes to heat up to your selected cooking temperature.
7. If using the E-Z Way Roaster/Smoker to reheat foods or as a griddle, plug the grease drain and remove the grill rack. Place food directly on the stainless steel pan.
8. If roasting or smoking meat, use the rack provided. We suggest roasting and smoking at 225 to 275° F. A meat thermometer should be used to ensure the finished product is thoroughly cooked.
9. Authentic smoked barbecue flavor is obtained by using the wood smoker trough. The most effective way to use the smoker trough is to use Big John's 100% natural wood pellets or wood chips that have been soaked in water for 24 hours .
10. To turn the E-Z Way Roaster/Smoker off, rotate the ON/OFF knob clockwise to the PILOT position, then press down and turn to OFF position.

CLEANING & CARE

1. Turn off the unit and wait approximately 20 minutes before attempting to clean. Grate will still be warm to touch so wear protective gloves if necessary.
2. Remove grill grate and clean with oven cleaner if needed. Use a non-abrasive scrubber like a Scotch Brite pad to remove any stuck-on materials
3. Remove stainless steel pan and clean with hot soapy water. If needed use a non-abrasive scrubber like a Scotch Brite pad to remove stuck-on materials
4. Pour hot, soapy water down the drain tube in the back of the unit to prevent build-up of grease.
5. The inside of the unit should be fairly clean due to using the stainless steel pan. If for some reason you need to power wash the inside of the unit out, make sure you drain all of the water out of the burner tube by tilting the tongue of the unit as close to the ground as possible so water can run out of the air mixer in the front of the unit. Letting water sit in the burner tube will cause rust to build up which leads to malfunction of unit.
6. We recommend you invest in one of our high-quality vinyl covers to assist in easy storage of your E-Z way Roaster/Smoker.
7. **TRAVEL:** The E-Z Way Roster/Smoker requires you to use a 2" ball for towing. The latch must be down and secured. Safety chains are included and must be used.
8. **REGISTRATION:** Check with your State Department of Transportation concerning lighting and licensing of the unit. Light kits for the E-Z Way are available.
9. We suggest that the wing nut and clamp for the wood trough be kept snug when not in use. It is also very important to have this clamping device secured when traveling.
10. Secure the latches on the hood prior to transporting.

Periodic Maintenance

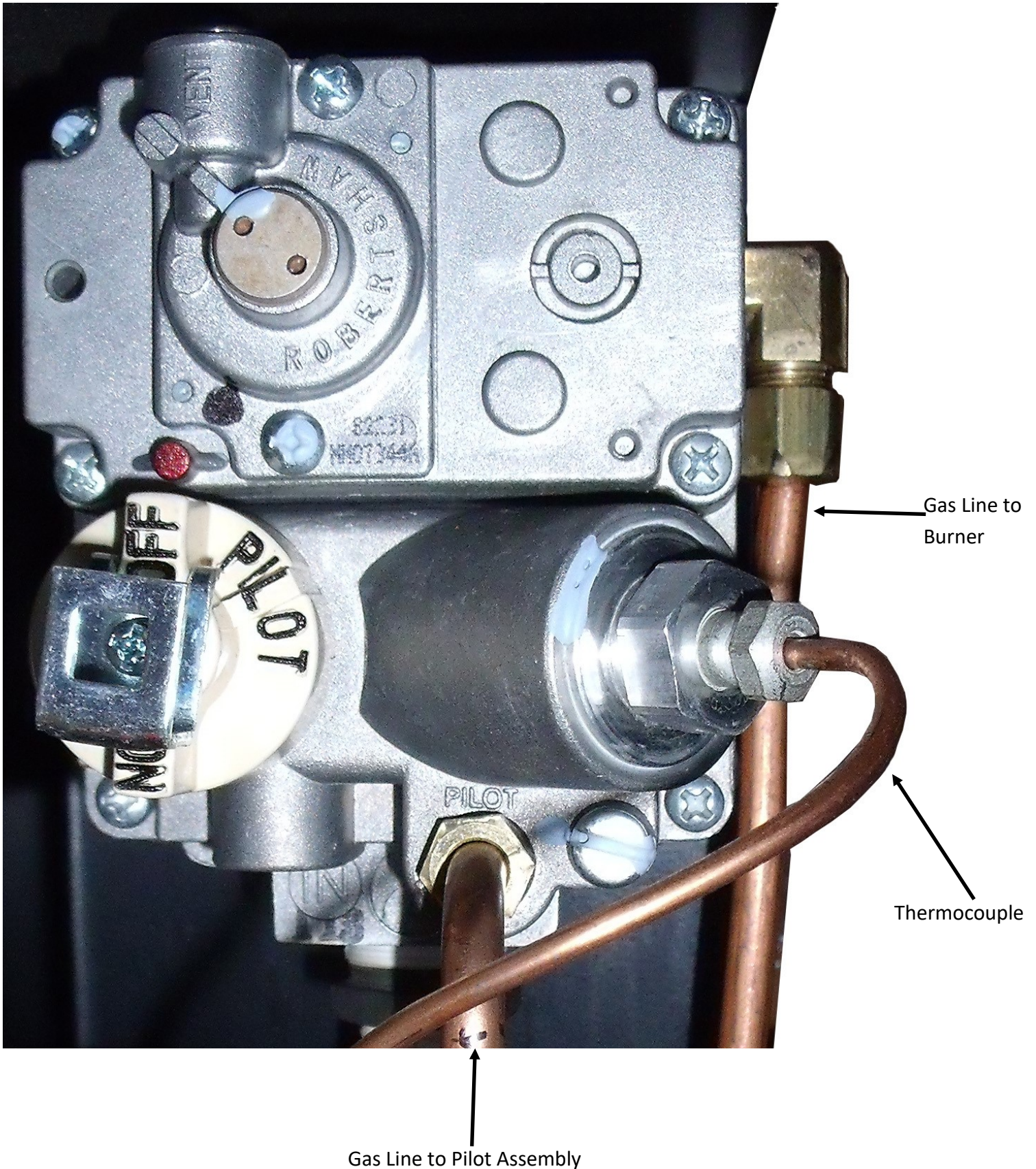
The air mixer and orifice assembly need to be cleaned periodically to insure the proper amount of propane is entering the unit. If a reduction in operating temperature is noticed, the following steps should be performed immediately.

1. Make sure unit is OFF.
2. Carefully unscrew the orifice from the air mixer assembly.
3. Clean the opening of the orifice using a 7/64" drill bit or a pipe cleaner.
4. Using some type of air pressure, remove any foreign objects from inside the air mixer.
5. Replace orifice into air mixer and restart unit.

PARTS LIST

| <u>Item #</u> | <u>Description</u> |
|----------------------|--|
| 302110LL | Low Pressure Regulator with 200K Lime Green QCC-1 (propane tanks less than 100 lbs.) |
| 302102LL | 200K Lime Green QCC-1 Connector Only |
| 314119A | 30" Hose Assembly |
| 314120 | Thermocouple Assembly |
| 314121 | Pilot Assembly |
| 314124 | Pilot Orifice |
| 314122 | Electric Ignitor Assembly with Bracket |
| 314122C | Electric Ignitor with PAL Nut Only |
| 314112 | Valve Mount |
| 314113B | Gas Valve Assembly |
| 314113 | Gas Valve Only |
| 314113A | ON/OFF Knob for Gas Valve |
| 314133 | 1/4" x 3/8" x 90 Male Ells Compression Fitting |
| 314138 | 1/4" Copper Tubing (Sold By the Foot) |
| 314129 | Burner Tube Assembly with Elbow |
| 314123 | Cast Iron Air Mixer for Burner Tube |
| 302311 | Air Mixer Orifice |
| 314132 | Compression Fitting and Elbow into Air Mixer |
| 314107 | Smoker Tray |
| 314109 | Stainless Steel Pan |
| 314110 | 2' x 5' Nickel Plated Steel Grill Rack |
| 311030 | 44" Rib Rack |
| 314105 | 2" Ball Coupler |
| 314106 | Safety Chains |
| 314103 | Drop Leg, NO CASTER |
| 314102 | Trailer Jack with Wheel |
| 202458 | Stainless Steel Pin with Chain |
| 314115 | 12" Wheel and Tire |

GAS VALVE DIAGRAM



<http://www.bigjohngrills.com/categories/ezwayparts1>

ACCESSORIES

| <u>Item #</u> | <u>Description</u> |
|----------------------|---|
| 301017 | 40# Propane Cylinder |
| 301138 | 2" Temperature Gauge for Hood |
| 301181 | VC-TBI/EZ; Green Vinyl cover for Trail Boss I |

<http://www.bigjohngrills.com/products/ezway>

TROUBLESHOOTING GUIDE

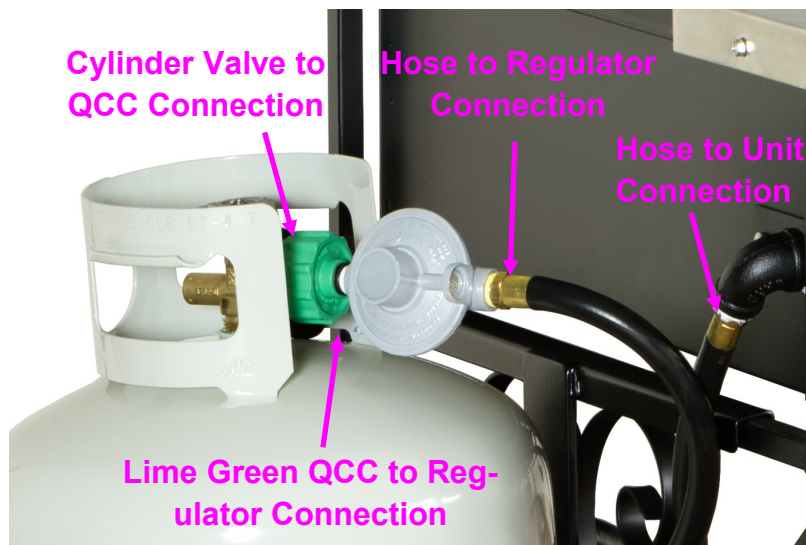
PROBLEM(s): - E-Z Way will not light completely.
- E-Z Way will light, but then turn off shortly after.
- E-Z Way will not light.

CHECK: 1. Check that the control valve is in the "OFF" position.
2. Check that you are using at least a 40# propane tank
3. Check that the QCC is lime green - black or dark green will cause lighting problems.
If everything is correct, reset the system.

SOLUTION: **To reset:** Close off the control valve & close propane tank valve. Then start the lighting procedure from the beginning. If the problem persists, Check for Leaks:

If you experience a QCC Failure, first check your system for leaks:

1. Turn off the control valve and turn off propane tank
2. Extinguish any remaining open flames
3. Let gas dissipate until odor is no longer detected
4. Make sure all control valves are closed and gas tank valve is off
5. In a spray bottle, mix together dish soap and water
6. Spray the following with soapy water mixture
 - a. Tank Valve to QCC (part that screws into tank from regulator)
 - b. QCC to Regulator
 - c. Regulator to Hose
 - d. Entire hose
 - e. Hose to Gas Valve Connection
7. Turn on propane tank
8. Inspect each connection and length of hose for any bubbles being produced
9. If bubbles are detected (bubbles indicate gas is escaping), turn off propane tank and call Big John Grills to order replacement parts. Do not go to your local hardware store.
10. If no bubbles are detected, check to see if propane tank is empty.
11. If tank is not empty, please call Big John Grills for further assistance



Spray Soapy Water on All Propane Connections between Cylinder Valve and Unit to Test for Leaks

TROUBLESHOOTING GUIDE

PROBLEM: Frozen Regulator

CAUSE: Water in fuel or use of under-sized propane cylinder

SOLUTION: Make sure your propane tank is standing up vertically. Horizontal tanks cannot be used on Big John appliances. The two models of gas regulators that Big John has used over the years are the Marshall Brass model 230 and now the Gas-Flo model GR-800. Anything other than these two models of regulator is “after-market” and is not approved by Big John Corporation.

If you are using one of the two regulators listed above, please see below for possible solutions. If you are not, please call Big John Grills to purchase a replacement regulator.

1. Check that you are using at least a 30 lb. propane tank as most Big John equipment requires a minimum of a 30# propane tank due to the BTU draw. Use of 20 lb. cylinders is only acceptable for an appliance with a BTU draw of 60,000 BTU's or less. The more volume of LP fuel you are drawing from, the less likely you are to experience a freeze-up. Once a freeze-up occurs you can either switch tanks or pour warm water over the tank valve and QCC connector. Make sure the vent hole in the regulator is pointed downward so no water gets in the regulator. Freeze-ups are most likely to occur in high humidity or extremely cold situations.
2. If you continue to have freeze-up issues, there is a possibility that condensation in the fuel is the cause of the problem. Condensation can accumulate in the propane tank if it was not purged correctly when it was put into service. Take the tank to your professional filling station and ask them to purge the tank before re-filling.

TROUBLESHOOTING GUIDE

PROBLEM: Pilot won't light or spark

CAUSE: Pilot may need to be replaced.

SOLUTION: 1. Check that propane tank is full.
2. Check that tank is properly attached to unit.
If those both pass inspection, call Big John Grills to purchase a replacement pilot assembly and possibly thermocouple as it may not be easily removed from your current pilot assembly.

PROBLEM: E-Z Way shuts off after being lit

CAUSE: Thermocouple is tripping which turns off the fuel source.

SOLUTION: Ensure the thermocouple is completely covered in the flame from the pilot assembly. If it is and the unit is still shutting off, replace the thermocouple. If the flame is not reaching the thermocouple, call Big John Grills to purchase a new pilot assembly or attempt to clean the current one as something may be clogging the orifice inhibiting the gas flow.

PROBLEM: No Gas to Burner Tube

CAUSE: Copper line may be bent or orifice may be clogged.

SOLUTION: Disconnect copper gas line from unit and blow through, like a straw, with compressed air to dislodge any debris that may be clogging the line. Clean the orifice. Grease can accumulate and clog the hole. The orifice size should be 7/64" or 0.0194 ~ 1/2 psi opening.
DO NOT DRILL OUT ORIFICE!

PROBLEM: Flame inside tube, inconsistent flame, slow to heat up, or not reaching temperature

CAUSE: Water or other debris may be collected inside burner tube

SOLUTION: Detach burner tube from unit and clean out using a broom handle or pipe cleaner. Power wash if necessary, drain by lowering tongue, then burn for approximately 15-20 minutes to completely dry out.

PROBLEM: Yellow/ Orange Flame

CAUSE: Too much air is coming through the air mixer,

SOLUTION: Adjust silver disk on air mixer to a more closed position

PROBLEM: Low Blue Flame

CAUSE: Not enough air is coming into the air mixer

SOLUTION: Adjust silver disk on air mixer to a more open position

WARRANTY INFORMATION

Big John Corporation provides a warranty, to the original purchaser, for all Big John finished units for a period of 1 year from the date of sale. Any unit, or part thereof returned, freight prepaid, to our Sales & Logistics facility, will be repaired or replaced to our commercial standard, free of charge, and returned to the purchaser. Labor and transportation costs are NOT covered by this warranty. Misuse, neglect, or alteration of the product is not covered by this warranty. This warranty is established automatically upon receipt of the goods. No warranty card or registration procedures are required.

Outgoing warranty shipments must be F.O.B. factory (Bellefonte, PA). All items requested for return must be received within 30 days of the return authorization being granted to the customer or no warranty credit will be considered.

WARNINGS

FAILURE TO FOLLOW THE DANGERS, WARNINGS, CAUTIONS, AND INSTRUCTIONS OUTLINED IN THIS MANUAL MAY RESULT IN SERIOUS BODILY INJURY OR DEATH, OR CAUSE DAMAGE TO PROPERTY BY FIRE OR EXPLOSION.

- Do not use this unit unless all parts are in place. This unit must be assembled properly according to the assembly & set-up instructions listed in this manual. Failure to do so is dangerous.
- Always check your E-Z Way for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this product.
- Do not store a liquid propane cylinder not connected for use within the vicinity of this product.
- Always position the propane cylinder so that the connection between the valve and the regulator will not cause any sharp bends in the hose.
- Do not operate any equipment, including this E-Z Way, if a gas leak is present.
- Do not use a flame to check for gas leaks.
- Combustible materials should never be within 12 inches of this unit in any direction.
- Do not put anything flammable in the area under the E-Z Way.
- No Big John Grills & Rotisseries equipment should be used by children.
- Accessible parts of the E-Z Way may be very hot. Keep children away when in use.
- Big John equipment should never be left unattended or moved while in operation.
- You should exercise reasonable care when operating your E-Z way and remember it will be hot during cooking and cleaning.
- Should the burner go out while in operation, turn off all gas valves and turn off gas source. Let stand for 5-10 minutes before attempting to relight using the lighting instructions found in this manual.
- Never use whole logs of wood in this unit. Only use smoking wood pellets or wood chips that have been soaked in water for at least 24 hours.
- Never lean over an open E-Z Way or place hands or fingers on the unit except for the hood handle, heat control area, and smoker trough handle.
- Should a grease fire occur, turn off gas valve and propane tank and wait until fire is out. Put hood down to help smother flames.
- Clean your Big John E-Z Way thoroughly on a regular basis.
- Keep any electrical cords or fuel supply hose away from heated surfaces at all times, especially when in use.
- Use heat-resistant barbecue gloves or mitts when operating unit.
- Do not enlarge valve orifices or burner holes when cleaning.
- Do not attempt to disconnect any gas fittings while your unit is in operation.
- DO NOT store or lean items against unit surface or fuel cylinders while operating.
- Liquid propane is NOT natural gas. The attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty. If you wish to change your unit from LP to NG or vice versa, please call a Big John Customer Service Agent to obtain required parts.
- Only use the supplied hose and regulator for this unit. Do not use one purchased from a gas company or hardware store.
- Do not attempt to disconnect the gas regulator or hose assembly while unit is in operation.
- Make sure the QCC Connector is free from scratches or nicks which can cause gas leaks.
- Do not paint propane tanks any color other than white. Any alteration to tank color may result in an explosion, fire, personal injury, or death.
- NEVER store or use propane cylinders indoors.
- Always keep a propane cylinder in a secure, upright position while transporting or storing. Do not lay tanks on their side.
- Never keep propane cylinders (full or empty) in a hot vehicle. Heat could cause the relief valve to purge propane creating a very dangerous situation.
- Always keep the cylinder valve closed when not in use.
- Do not store a liquid propane cylinder in/on any part of the appliance not intended for such use. Improper storage of a cylinder could lead to an explosion, fire, personal injury, or death.
- Propane gas is denser than air and will collect in low areas. These areas are easily ignited and highly flammable. Use caution when dealing with any such fuels.
- Do not use a dented or rusted liquid propane cylinder as it may be hazardous and should be checked by your propane dealer.
- Do not use a propane cylinder with a damaged valve.
- Although your propane cylinder may appear empty, there may still be gas present. The cylinder should be stored and transported accordingly.
- If you see, smell, or hear the hiss of gas escaping from the liquid propane cylinder:
 1. Move away from the cylinder
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.