

Owner's Manual

for Assembly, Operating & Maintenance of
Model A4TS Built-In Gas Grill



**YOU MUST READ THIS OWNER'S MANUAL
BEFORE OPERATING YOUR GAS GRILL.**

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.

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

WARNING: Do not ignite this grill without reading the **LIGHTING INSTRUCTIONS** first.

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

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

THIS GAS GRILL 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.

GENERAL INFORMATION

Thank you for purchasing a Big John Commercial Built-In Gas Grill! 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 grill is a commercial grade, outdoor piece of cooking equipment. With this unit, you will be able to cook a variety of foods quickly and easily. The lava rock and searing heat provides the great outdoor grilling flavor that cannot be matched by radiant style grills. Due to exceptional quality and reliability, Big John grills are preferred by professional chefs and home owner's to complete outdoor kitchens at golf courses, country clubs, restaurants, resorts, and personal homes. Please read the information provided below before using your grill for the first time.

- 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.
- Grill must be installed in masonry, cinder block, or metal construction at least 24" from any wood surface or other combustible materials. If building in to a wooden structure, ensure fire-barrier is installed (ie: metal panels with air gap or fire board).
- Call a plumber or commercial equipment service company when installing equipment. Hoses, regulators, and installation must meet your local zoning code.
- **DO NOT** retrofit any equipment or accessories to the unit that are 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 and will void your warranty.
- **DO NOT** touch or allow any contact with the sides, back, or top of grill after lighting. The unit is **EXTREMELY HOT!** Allow the grill 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 grill in high wind conditions may result in poor burner operation (low flame, blowing out, flaring up, etc.). Consider wind direction when planning your outdoor kitchen.
- **DO NOT** perform any maintenance until grill is completely cooled down.
- This grill is a lava rock char broiler grill and therefore, factory supplied lava rock must be placed around burners for grill to operate properly. **DO NOT** experiment with other materials. Failure to use lava rock will result in grill malfunction and could result in personal injury or property damage.

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 grill is properly assembled for safe operation. Please remember this is a commercial piece of equipment and therefore the materials used to build it are of the best quality.

1. Unbox unit and remove all packing materials, tape, protective laser paper (can be white, gray, or clear in color), and plastic coverings
2. Follow hood assembly instructions if applicable
3. Have plumber or commercial equipment service company on hand to install.

Hood Assembly Instructions:

1. Remove laser paper from stainless steel hood (can be gray, white, or clear in color).
2. Remove Cooking Grates, Lava Rock, Insert Pan Caps, Burner Tubes, and Insert Pans from grill.
3. Place hood on grill and secure using the self-tapping screws.
4. Screw thermometer into the mounting plate to center the logo and print prior to installing on hood.
5. Replace Insert Pans, Burner Tubes, Insert Pan Caps, Lava Rock and Cooking Grates.
6. Install hood handle brackets and hood handle.



Attach Handle Using Supplied Hardware



SET-UP INSTRUCTIONS

1. Ensure unit is properly installed in structure and gas connections have been tested and approved by the professional installing the unit.
2. Once properly installed, remove cooking grates and empty one bag of lava rock in each section - directly on top of the burner tubes and burner insert pan. You want 1 even layer of rocks covering the burner tubes.



1. Replace cooking grates
2. Ensure all control valves are in the OFF position (parallel to the work shelf with all knob ends turned to the left).



5. We recommend curing your grates by applying a coating of vegetable oil to each grate prior to lighting your grill. Heating the grates for approximately 20 minutes prior to using the grill for the 1st time will cure the oil to the grates and get the lava rock ready.
6. Turn on gas source and allow system to pressurize - takes about 1 minute.
6. **TO LIGHT THE GRILL:** Hold a lit long handled butane lighter gun or fireplace match down through the cooking grates next to a burner and move control knob to the ON position (turn it so black knob is pointing at you). The burner will ignite instantly with a *POOF* sound. Remove lighter and open 2nd control valve - it will light instantly from the 1st. Repeat for each section of the grill until all burners are lit.
5. **TO TURN OFF GRILL:** Simply turn all of the control knobs to the OFF position (parallel to the work shelf with all knob ends turned to the left) and turn off gas source.

OPERATING INSTRUCTIONS

1. DO NOT ATTEMPT TO LIGHT UNIT WITHOUT REMOVING THE WEATHER COVER OR OPENING THE STAINLESS STEEL HOOD. Gas can accumulate and cause RAPID IGNITION. Always be sure unit is lit before closing the hood.
2. Ensure all control valves are in the OFF position (parallel to the work shelf with all knob ends turned to the left).
3. Ensure gas source is securely connected
4. Generously coat grates with vegetable oil or oil-based cooking spray.
5. Turn on gas source and allow system to pressurize - takes about 1 minute.
6. **TO LIGHT THE GRILL:** Hold a lit long handled butane lighter gun or fireplace match down through the cooking grates next to a burner and move control knob to the ON position (turn it so black knob is pointing at you). The burner will ignite instantly with a *POOF* sound. Remove lighter and open 2nd control valve - it will light instantly from the 1st. Repeat for each section you plan to use.
7. Once burners are lit, adjust the control knobs to set desired temperature. Grill will reach ~800° in approximately 5-8 minutes if running at full blast.
8. **TO TURN OFF GRILL:** Simply turn all of the control knobs to the CLOSED position (parallel to the work shelf with all knob ends turned to the left) and turn off gas source. NEVER turn grill off by closing gas source first.
9. Wait approximately 10-15 minutes before attempting to clean or coat grates with vegetable oil. You want to give the lava rock enough time to cool down otherwise flare-ups may occur.

CLEANING & CARE

Remember, open flame cooking can cause significant splatter that can bake onto surfaces. Unlike oven or top burner cooking, the meat is not in a pot or pan and grease laden smoke will reach all surfaces. More cleaning is necessary to keep stainless steel components, like the front work shelf, bright and new. Stainless Steel can be cleaned with cleanser, nylon scouring pads, oven cleaner, or special stainless steel cleaner found in hardware stores.

TO CLEAN COOKING GRATES:

1. Turn off the grill and wait approximately 10-15 minutes before attempting to clean. Grates will still be warm to touch so wear protective gloves if necessary.
2. **STAINLESS STEEL GRATES:** Clean grates with non-metallic pad, like Scotch-Brite or a brass bristle brush, once grates have cooled. **DO NOT USE A WIRE BRUSH ON STAINLESS STEEL GRATES.** It will leave metal particles behind that rust. Rub grate in a back and forth motion, do not use circular or go against the grain. If necessary, remove grates from grill, use oven cleaner, and let sit for several hours. Then clean in hot soapy water. However, you want to leave a layer of black carbon build-up on the grate which acts as a non-stick surface.
3. **CAST IRON GRATES:** Generously coat Cast Iron grates with vegetable oil or oil-based cooking spray to protect from moisture for storage to prevent rusting between uses. You may use a **BRASS** or **WIRE GRILL BRUSH** to clean Cast Iron Grates, if needed, prior to coating with vegetable oil for storage.

SPIDER & INSECT ALERT

All outdoor appliances should be inspected thoroughly for spiders and insects if unit is sitting for a period of time between uses. Propane and natural gas contain an odorant that insects and spiders are attracted to. This leads them to build webs and nests in burner tubes and around control valves. Nests can form very quickly and are prevalent in areas with wet and humid conditions. We recommend the regular cleaning and inspection of the burners and control valves as a form of normal maintenance.

1. Warning Signs of a nest or web:
 - a. The smell of gas
 - b. Burners are hard to light or will not light at all
2. How to clean the burner tubes:
 - a. Turn off gas and completely disconnect grill from gas source. (let cool completely if previously lit)
 - b. Remove burner and visually inspect inside tube looking for a cotton-like substance that could be a web or nest.
 - c. If a mud-like substance is found, this is a sign of wasps and should be cleaned immediately
 - d. Use a pipe cleaner to remove any signs of web, nest, or other debris
 - e. Wipe off outside and each hole along burner to ensure nothing is clogging holes
 - f. Rinse with water if necessary
 - g. Dry burner thoroughly before replacing into grill.
3. How to clean the control valve orifice:
 - a. Turn off gas and completely disconnect grill from gas source.
 - b. Use small wire, needle or pipe cleaner to gently wipe away any debris from orifice.

PARTS LIST

<u>Item #</u>	<u>Description</u>
302201	Cast Iron Cooking Grate
302205	Stainless Steel Cooking Grate
302240	6 lb. Bag of Lava Rock
302236A	Stainless Steel Burner Tube
302250	Control Valve Assembly with Black Knob
302253	Black Knob Only
302254LP	Liquid Propane (LP) Orifice Only
302254NG	Natural Gas (NG) Orifice Only
302241	Stainless Steel Burner Insert Pan - End
302242	Stainless Steel Burner Insert Pan - Center
302232	Stainless Steel Burner Insert Pan Cap
302221	Stainless Steel Drip Tray (17.5"L x 14.75"W x 0.375"H)
301045	Set of 4 Drip Tray Locks

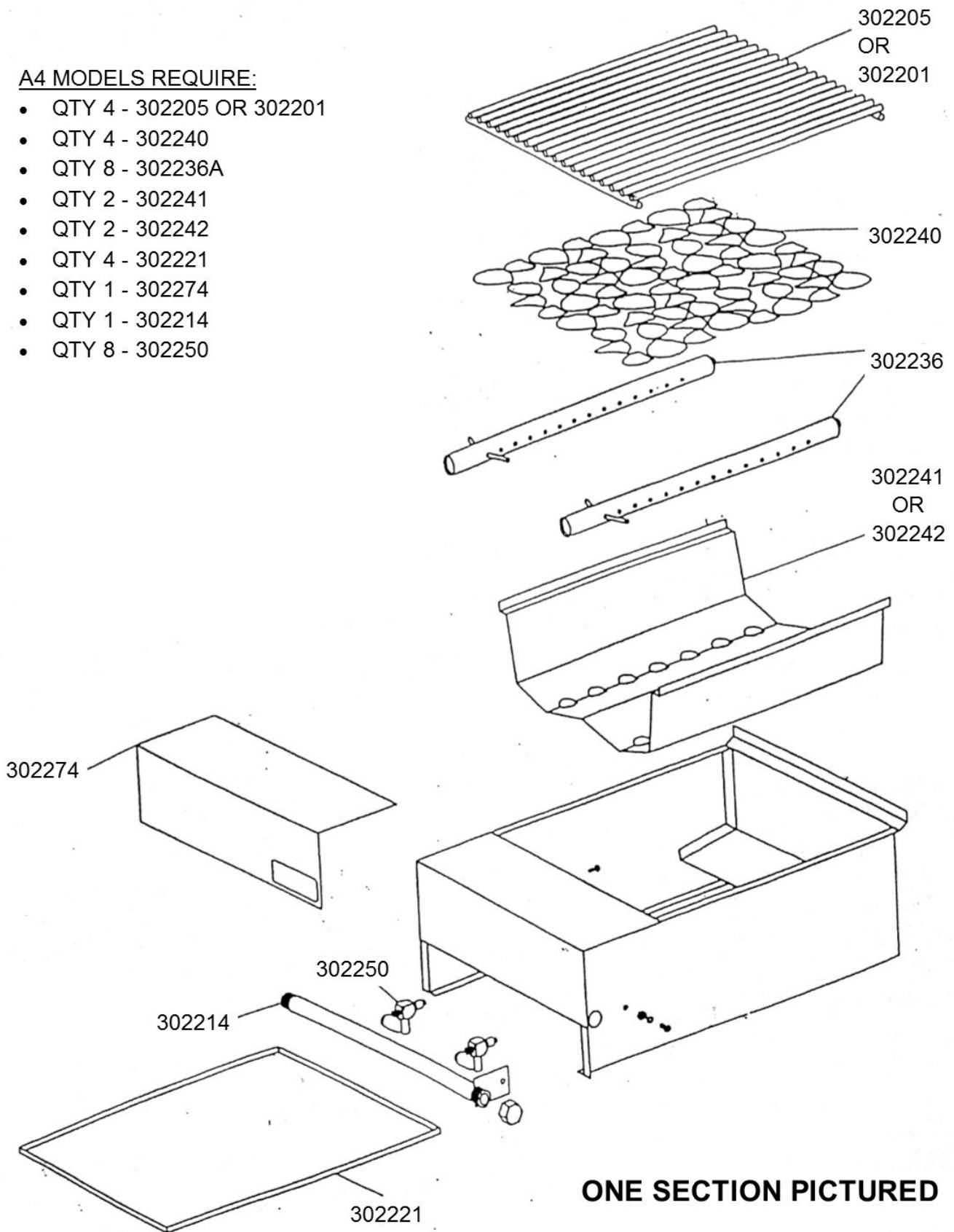
If you are in need of additional parts not found on this list, please call Big John Grills Customer Service at 800-326-9575 or 814-359-2755 or visit our website.

<http://www.bigjohngrills.com/categories/a4parts>

PARTS SCHEMATIC

A4 MODELS REQUIRE:

- QTY 4 - 302205 OR 302201
- QTY 4 - 302240
- QTY 8 - 302236A
- QTY 2 - 302241
- QTY 2 - 302242
- QTY 4 - 302221
- QTY 1 - 302274
- QTY 1 - 302214
- QTY 1 - 302214
- QTY 8 - 302250



<http://www.bigjohngrills.com/categories/a4parts>

ACCESSORIES

<u>Item #</u>	<u>Description</u>
301093A	FA-4 Stainless Steel Fits-All Hood
301138	2" Temperature Gauge for Stainless Steel Hood
301113	SG-3; 16" x 40" Steel Griddle with Grease Trap (Elevated Above Cooking Grates)
301110	SG-2; 15" x 30" Steel Griddle with 2 Handles (Sits Directly on Cooking Grates)
301106	SG-1; 15" x 16" Steel Griddle with 1 Stay-Cool Handle (Sits Directly on Cooking Grates)
302205V	Stainless Steel Vegetable Grate

<http://www.bigjohngrills.com/pages/gasgrillaccessories>

TROUBLESHOOTING GUIDE

At any point in time, if you are experiencing problems with your grill call your local Gas Service or Appliance Service and have them inspect and clean your equipment. You can also call Big John Grills & Rotisseries Customer Service for minor parts questions.

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 grill 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 grill for gas leaks and burner obstructions before use. Ask your gas service professional for instructions on how to do this.
- Do not store or use gasoline, other flammable liquids, or vapors in the vicinity of this product.
- Do not store extra liquid propane cylinders within the vicinity of this product.
- Ensure there are no sharp bends in the hose that would inhibit gas flow.
- Do not operate any equipment, including this grill, if there is a gas leak present.
- Do not use a flame to check for gas leaks.
- Combustible materials should never be within 24 inches of this grill in any direction.
- Do not put anything flammable in the area under the grill.
- No Big John Grills & Rotisseries equipment should be used by children.
- Accessible parts of the grill 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 grill and remember it will be hot during cooking and cleaning.
- Should the burners 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.
- Only grill grade lava rock should be used in this grill. Do not use wood, charcoal, ceramic briquettes, landscaping lava rock, or other materials. This grill will not function properly if grill grade lava rock is not used.
- Never lean over an open grill or place hands or fingers on the front work shelf or grill grates.
- Should an excessive flare-up occur, turn off all burners and propane tank and wait until fire is out. Put hood down if applicable to help smother flames.
- Clean your Big John grill 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 grill.
- Do not enlarge valve orifices or burner holes when cleaning.
- Do not attempt to disconnect any gas fittings while your grill is in operation.
- Do not store or lean items against grill 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.
- Natural gas and propane connections must meet your local zoning codes. Contact a gas professional to purchase a hose and regulator.
- Do not attempt to disconnect the gas regulator or hose assembly while unit is in operation.
- Do not paint propane tanks any color other than white. Any alteration to tank color may result in tank purging, 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. 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.

How To...

Change a Burner Tube

1. Remove lava rock and set large chunks (1"-2" pieces) aside. Throw away any pebble size pieces.



2. Gently pull open the bracket holding the burner tube in place.



3. Pick up the burner just in front of the opened bracket and gently lift at an angle - carefully sliding the front portion out of the hole in the front wall



4. Remove the burner once clear of hole in the front wall.



5. Put new burner tube in with post (turbulence post) pointing toward the front of the grill.



6. Insert tube into hole in front of wall carefully pushing down on back of tube.
7. Place back of tube into open bracket with crimped edge resting on the burner insert pan.



8. Close bracket as best you can. It will not close perfectly

9. Repeat for each burner you are replacing.



9. Replace lava rock in single layer over burners (about 6-7 lbs. per section) completely covering the bottom of the section.



10. Replace grill grate and use as normal.