

How To...

Light an Economy Gas Grill



1. Purge tanks
2. Open lid, making sure latch is secured in slot. Keep lid open, before igniting
3. Ensure BOTH gate valves are in "off" position (in line with pipe is the "on" position)
4. Push black button on safety valve, while holding down, **PUSH** igniter button until pilot lights, hold 15 seconds after lighting and both release buttons.
5. Open air mixer about $\frac{3}{4}$ "
6. Use gate valves on each burner to adjust temperature & flame
7. Back damper must be open to operate, if windy, position back of grill toward wind
8. Once grill is burning properly, close lid and set to desired temperature

Important Information

1. If grill burns for a while and shuts down, there is too much gas pressure, adjust gate valves. Do NOT adjust gas flow at propane tanks. Propane tanks are meant to be completely on or completely off.
2. Tanks must be shut off to turn pilot off.
3. To achieve "low" temperature, only use one burner.
4. Two tanks will burn approximately 7 to 8 hours.
5. **IMPORTANT NOTE:** When attaching thermocouple to safety valve, DO NOT OVER-TIGHTEN, hand tighten and use wrench only to snug up. If over-tightened, ceramic can damage and cause a malfunction.

Cleaning Instructions

1. Remove cooking grate & drip shield above burners. Use degreaser if necessary on drip shields.
2. Spray vegetable oil on screen to prevent rusting
3. Remove drip pan for clean up.

ALL EQUIPMENT IS FOR OUTDOOR USE ONLY

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