

# SET-UP INSTRUCTIONS

1. Place grill 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. 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.
3. Replace cooking grates
4. Securely connect the regulator to the propane cylinder and test for leaks according to the instructions found on PAGE 5 & 6 of this manual.
  - 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.
  - B. POL Connection: The POL connector on a regulator is inserted into the propane cylinder valve and screws in by turning counter clockwise using the black plastic hand wheel or wrench.
6. Ensure all control valves are in the CLOSED position (parallel to the work shelf with all knob ends turned to the left).
7. 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 1<sup>st</sup> time will cure the oil to the grates and get the lava rock ready.
8. Open cylinder valve completely and allow system to pressurize - takes about 1 minute.
9. **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 open the control valve (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.
10. **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), close main cylinder valve, and disconnect the propane cylinder.



# 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 CLOSED position (parallel to the work shelf with all knob ends turned to the left).
3. Securely connect the regulator to the propane cylinder and test for leaks according to the instructions found on PAGE 5 & 6 of this manual.
4. Generously coat grates with vegetable oil or oil-based cooking spray.
5. Open cylinder valve completely 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 grate next to a burner and open the control valve (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 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), close main cylinder valve, and disconnect the propane cylinder. NEVER turn grill off by closing cylinder valve 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.

# TROUBLESHOOTING GUIDE

- PROBLEM(s):**
- Grill will not light completely - only a couple of burners will light before the whole grill turns off.
  - Grill will light, but then turn off shortly after.
  - Grill will not light

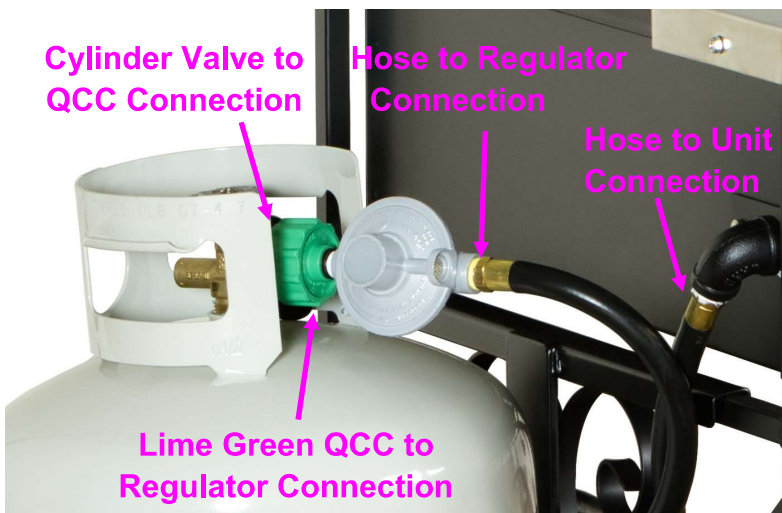
- CHECK:**
1. Check that all of the control valves are in the "CLOSED" position.
  2. Check that you are using at least a 30# propane tank
  3. Check that you have lava rock in the grill
  4. Check that the QCC is lime green - black or dark green will cause lighting problems. If everything is correct,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



**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.