

OWNERS MANUAL



Installation, Operation & Maintenance Guide

MODELS: SOLE-30/SOLE-42

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For Your Safety

WARNING!

Read the **Lighting Instructions** in this manual before attempting to light your grill.

WARNING!

Read and adhere to the **Basic Safety Guidelines** outlined in this manual.

WARNING!

DO NOT store or use flammable liquids or vapors such as gasoline near your grill.

WARNING!

DO NOT store unconnected propane tanks or tanks not currently in use near your grill.

WARNING!

If you smell gas:

1. Shut off the gas to your grill.
2. Extinguish any flames.
3. Open the lid to your grill allowing the release of trapped gas.
4. If you continue to smell gas, call your gas supplier immediately.

WARNING!

Your grill has been tested in accordance with ANSI standards for outdoor cooking gas appliances. Your grill is for outdoor use only. Check local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the following:



- Z223.1, National Fuel Gas Code
- CAN/CGA-B149.1, Natural Gas Installation Code.
- CAN/CGA-B149.2, Propane (LP) Gas Installation Code.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.



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For Your Safety



Basic Safety Guidelines:

It is important to follow these rules to avoid fire hazard, property damage or bodily injury from improper installation or usage of your grill. For your safety, read all rules carefully and check local codes:

- ☒ **DO NOT** install your grill in recreational vehicles, mobile homes, trailers, boats, etc. Your grill is for outdoor installation and use only.
- ☑ **Always** install your grill by following the installation instructions and local codes.
- ☑ **Always** know where the gas supply shut-off valve is located and ensure that it is easily accessible while your grill is in operation.
- ☑ **Always** check all gas supply lines and connections for leaks with soap and water solution. **NEVER check for gas leak with an open flame.**
- ☒ **DO NOT** attempt to repair or replace any part of your grill unless specifically outlined in this manual. All other service should be performed by a qualified service technician.
- ☒ **DO NOT** place clothing or other flammable material on or near your grill.
- ☒ **DO NOT** wear loose-fitting clothes or long sleeves while operating your grill.
- ☑ **Always** supervise children in the vicinity of your grill, especially while in use. *Portions of your grill can be extremely hot and can cause severe burns.*
- ☑ **Always** use a glove or mitt while opening and operating your grill. Open the lid to your grill slowly allowing heat and smoke to escape before fully opening.
- ☒ **DO NOT** use aluminum foil to line the crumb pan or grill racks. *This can alter airflow required for proper combustion and build up heat in the control area causing the knobs and igniters to melt.*
- ☑ **Always** allow hot grease to cool down before attempting to handle it and clean the grease tray often so that grease does not accumulate.
- ☒ **DO NOT** use your grill in a windy area.

Gas Connection Basics

Only use the type of gas indicated on the rating plate.

DO NOT connect an unregulated gas line to your grill.

A manual gas shut-off valve must be installed in an easily accessible location between the supply line and the pressure regulator; both are to be supplied by the installer.

Both your grill and its shut-off valve must be disconnected from the supply line during any system pressure testing where test pressures may exceed 1/2 Psi (3.5kPa).

Your grill must be isolated from the gas supply line, by closing its manual shut-off valve, during any pressure testing where test pressures may be equal to or less than 1/2 Psi (3.5kPa).

The supply line for your grill must be sized and installed to provide sufficient supply of gas to meet the maximum demand of your grill without undue loss of pressure.

The sealant used on any threaded joints in the supply line must be a type resistant to the action of LP gases.

Grill Specifications

Grill Input Rating	15,000 BTU/ea
Rotisserie Input Rating	12,500 BTU/ea
Side Burner Input Rating	12,000 BTU/ea
Light Wattage	12V, 20 Watt

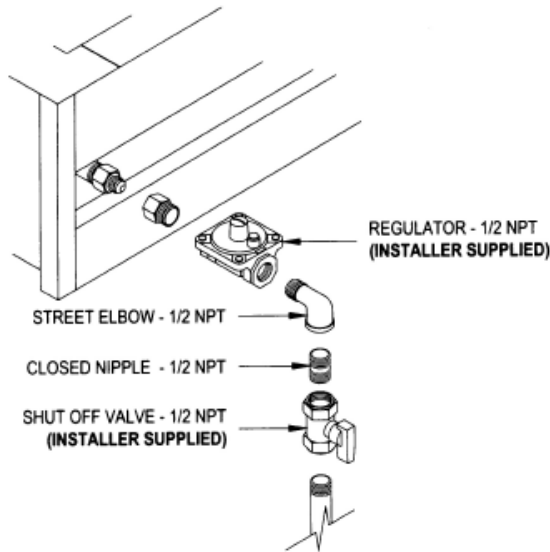
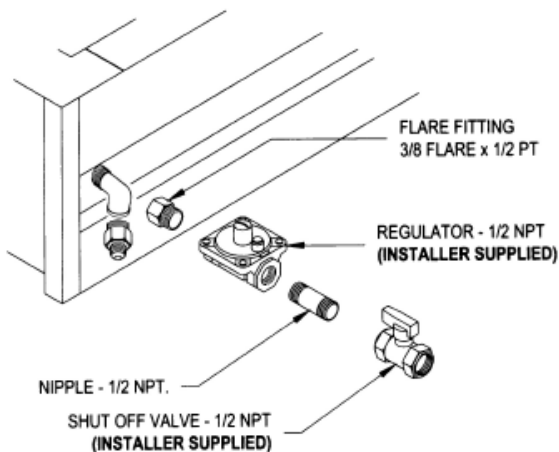
Natural Gas Connection

Appliance Pressure (Natural Gas)
 Inlet Pressure (Natural Gas)

4" W.C.
 5" - 14" W.C.

Assemble pipe fittings as shown:

Apply pipe compound on male joints only. Ensure regulators proper orientation for gas flow.



Propane (LP) Gas Connection

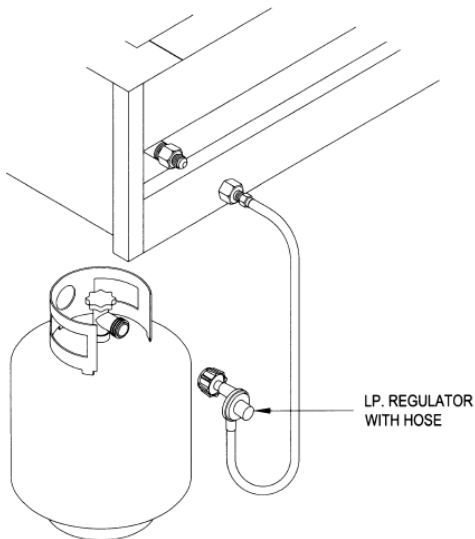
Appliance Pressure (LP Gas)

10" W.C.

Inlet Pressure (LP Gas)

11" - 14" W.C.

Assemble pipe/hose assembly as shown:



After assembly, turn tank valve on and turn control valves on your grill to the **HI** position for 10 to 15 seconds to purge the line of air.

Inspect the supply hose before each use. If there is evidence of excessive abrasion, wear or cuts to the hose it must be replaced prior to operation of your grill. Replacement hose assembly shall be that specified by the manufacturer.

To connect, insert the regulator inlet into the tank valve and turn black coupler clockwise until the coupler tightens. **DO NOT** over tighten the coupler.

To disconnect, turn the tank valve off then turn the black coupler counter clockwise until disengaged.

When your grill is not in use, the gas must be turned off at the supply tank. The tank must be stored outdoors, out of the reach of children and away from any enclosed areas.



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Installation



LP Tank Requirements

Installation | 9

The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a QCC-1 quick disconnect system only.

The cylinder must be provided with a shut-off valve terminating in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection No. QCC-1.

The cylinder must be provided with a listed overfilling prevention device.

The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Replacement of pressure regulators and hose assemblies can be purchased from authorized dealers.

The cylinder supply system must be arranged for vapor withdrawal. Make sure the LP cylinder has a collar to protect the cylinder valve.

- (a) Do not store a spare LP gas cylinder under or near your grill.
- (b) Never fill the cylinder beyond 80 percent full.
- (c) If the information in (a) and (b) are not strictly followed, a death-causing fire or serious injury may occur.

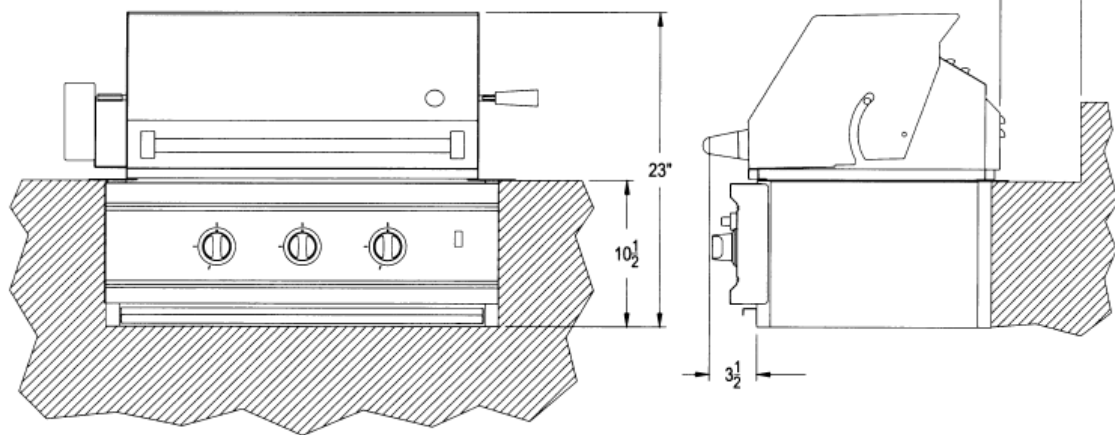
Dented, rusty or damaged propane cylinders must be replaced immediately.

WARNING!

NEVER USE A RUSTY OR DAMAGED TANK

Installation Location & Clearances

Choose a location where the flow of air on the front of your grill is not obstructed.



Due to high temperatures, place your grill out of traffic and keep away from clothing, furniture, etc. Keep the gas line connection as short as possible. Do not install in recreational vehicles, mobile homes, trailers, boats, etc.

Clearances

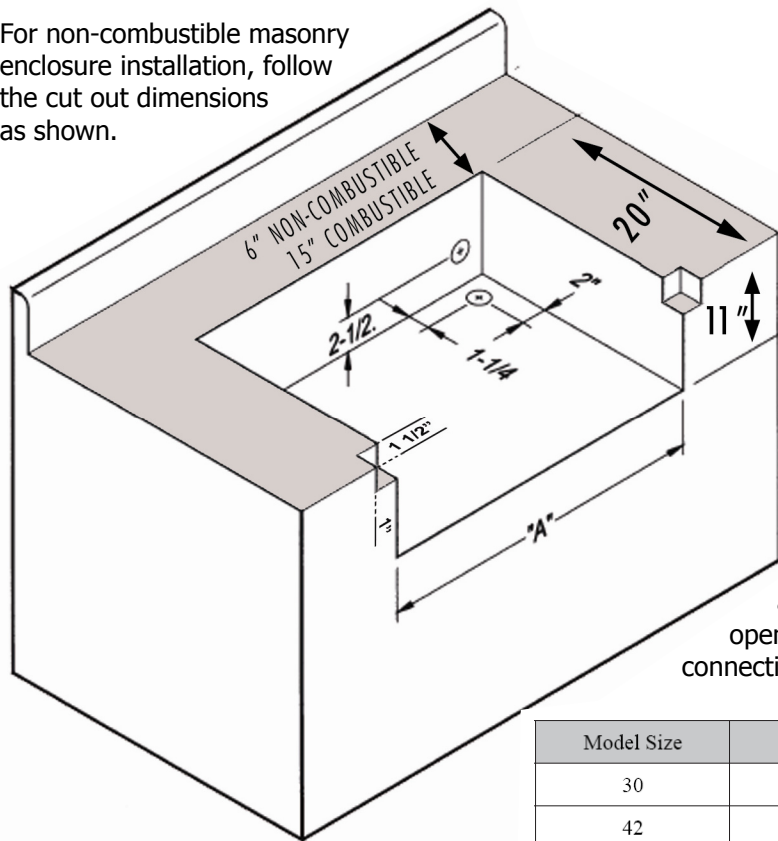
Minimum horizontal clearance from sides and back of the unit to adjacent vertical combustible construction extending above top of unit, 6 inches from side and 15 inches from back.

Do not locate your grill under unprotected overhead combustible construction. The sides of your grill can be 0 inches from non-combustible material, below the cooking surface.

**11****Installation**

Built-In Installation

For non-combustible masonry enclosure installation, follow the cut out dimensions as shown.



Bottom of grill must be supported on both sides and back or full width with opening as shown for gas connection.

Model Size	"A" Dim	"B" Dim
30	33-1/4"	20"
42	45-1/4"	20"

Electrical Requirements

Electrical outlet for Rotisserie motor must be installed to the left side of the grill.

The grill, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the following:

- ANSI/NFPA 70, National Electrical Code
- CSA C22.1, Canadian Electrical Code

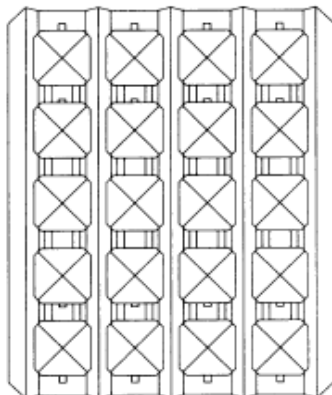
Keep all electrical supply cords and fuel supply lines away from heated surfaces.

Halogen Light (42" Only)

The grill is provided with a three-prong grounding plug for your protection against shock hazard. Connect 115V power to the grill with a grounded cord.

Briquettes

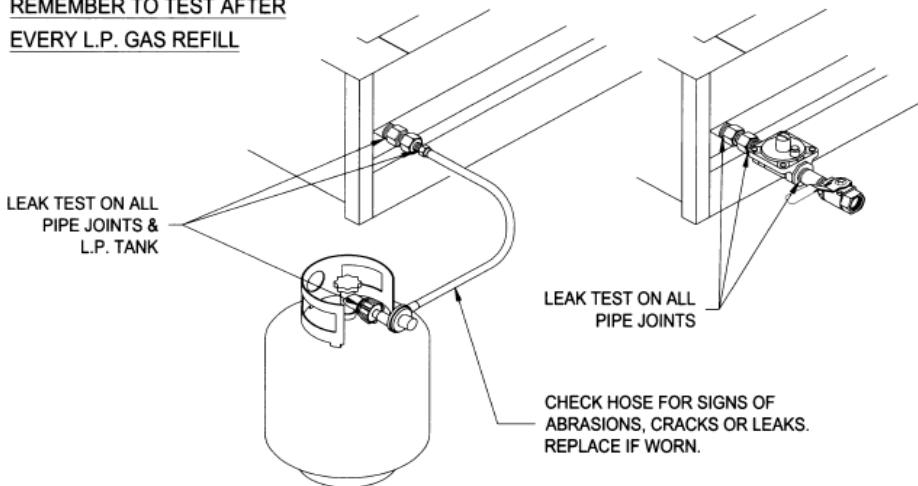
Place 20 briquettes on each burner shield with 5 on each row equally spaced front to back.



Leak Testing

All gas lines and connections must be tested for leaks after refill, installation or service. All leaks must be corrected immediately. Open the shut-off valve and apply soap & water solution to all joints. The formation of bubbles indicates a gas leak.

REMEMBER TO TEST AFTER
EVERY L.P. GAS REFILL



WARNING!

NEVER USE AN OPEN FLAME TO CHECK FOR LEAKS

Burner Adjustments

Every grill is thoroughly checked for proper lighting and burner flame pattern. Conditions at the location may necessitate minor adjustment of the burner air intake, if the flames are not steady/stable as shown in the figure:

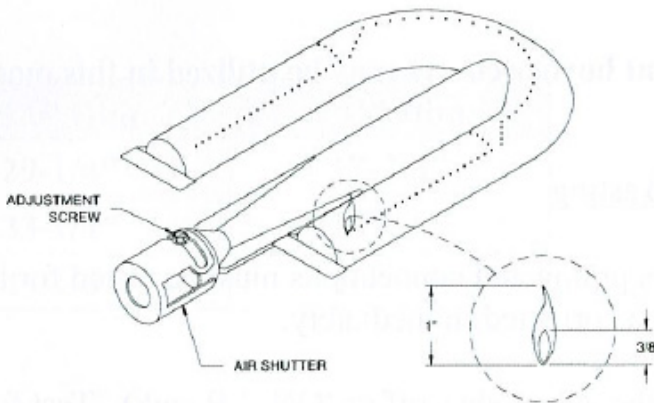
The flame should be full length of the burner, blue and stable. The air intake should be adjusted **ONLY** if the flame is lifting off of the ports or has yellow tipping.

If flame is lifting, turn the air shutter clockwise reducing this intake. The screw should be loosened before turning the air shutter.

If the flame has yellow tipping, the air shutter should be turned counter clockwise allowing more air in. This will stabilize the flame. Make sure to tighten the screw after adjustments are made.

Remove the front panel as shown (Page 17) in the diagram to access the burner front (air shutter).

In order to provide gas to the burner, the orifice must be inside the burner venture opening. Check to ensure that the burner is properly secured at the front and back.





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Operation

Lighting Instructions & Grill Operation

Before Lighting:

- Check gas line/hose for signs of wear, abrasion or cuts. If evidence of deterioration is visible, replace the part prior to use.
- If you smell gas, check for leaks. If odor continues, immediately call for service.
- Keep your face and body away from the grill top when lighting.

Grill and Rotisserie Burner Lighting:

1. Open lid before lighting. Make sure all burners are in the **OFF** position.
2. Push and turn burner knob to **HI** position. Turn slowly allowing gas to fill burner for approximately 3-5 seconds before turning past the ignition (or clicking) point.
3. If the Grill does not stay lit, turn to the **OFF** position and wait for excess gas to dissipate before trying again.

Grill Operation:

Grill burners are controlled individually using the control knob. After lighting:

- Turn the knob towards **HI** to increase heat.
- Turn the knob towards **OFF** to decrease heat.
- Turn on as many burners as required. The Lid may be closed during grilling.
- Keep the lid closed during the pre-heat period.

WARNING!

NEVER LEAVE YOUR GRILL UNATTENDED WHILE IN OPERATION



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Operation

Rotisserie Operation (if Equipped)

Turn the control knobs to **HI**.

Plug in the motor power cord to a properly grounded receptacle.

Rotisserie cooking can be done with grill burners as well as with the Rotisserie burner.

The skewer slides in from the side with the tip sliding into the motor shaft adapter. The slot on the handle side should be on the side support panel edge.

Use the prongs to hold the meat; tightening the thumbscrew on the prong hubs to secure in place.

When ready, turn the switch on the motor box to the **ON** position. The skewer will rotate slowly.

Stop the motor before removing the skewer.

WARNING!

**NEVER LEAVE YOUR GRILL UNATTENDED
WHILE IN OPERATION**



Cleaning Your Grill

Your Bar-B-Q grill works better and lasts longer if properly cleaned and maintained.

Clean the grill immediately after every use.

Turn grill off before starting to clean. Protect your hand with a good mitt when cleaning the hot grill. Use a wire brush, dip in water and scrub the grill to soften and loosen food spills. The food spills will fall into the crumb pan.

DO NOT use Aerosol cleaners on hot grill surface. Chemicals may produce noxious fumes and may ignite on contact with the hot surface.

Briquette holders are made of stainless steel. After every use, allow the shields to cool down. Remove and soak in water with a mild soap or detergent. Replace when dry along with the briquettes.

Empty grease pan as required to prevent overflowing. After use, remove the full width crumb pan and brush off the contents. Clean with hot water and soap or detergent.

All stainless steel parts should be cleaned with a mild soap or detergent or with a liquid cleanser especially made for stainless steel. Never attempt to clean stainless steel with steel wool, abrasive cloths or powders.

General Maintenance

Keep your grilling area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of combustion and air ventilation.

Keep the ventilation openings of the cylinder enclosure free and clear from debris.

Visually check burner flames.

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel baking onto the surface and giving the appearance of rust; For removal, use an abrasive pad (Scotch-Brite is good) in conjunction with a stainless steel cleaner. Always rub in the direction of the grain. Never scrub the stainless steel with steel wool. Steel particles left on the stainless steel will soon rest and give the appearance that the parts are rusting.

The burners, control area, crumb pan, etc. should be kept clean at all times. During prolonged non-use of the grill, spiders and insects can nest in areas that will adversely affect the functioning of the grill. Check burner inlets, orifice hood (gas inlet to burner), igniter, sparkers, etc. thoroughly and clean before use.



Parts Removal & Replacement

Front Panel:

1. Pull Knobs Out
2. Remove Screws (4)
3. Pull Panel Out Slightly
4. Disconnect Wires from Switch
5. Replace in Reverse Order

Grill Burner:

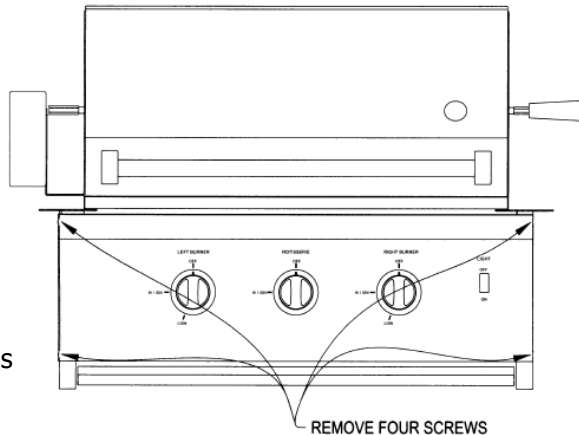
1. Remove Top Grates, Briquettes & Shields
2. Remove Screw at Rear of Burner and Slide Out
3. Clean and Replace in Reverse Order

Grill Sparker:

1. Remove Top Grates, Briquettes & Shields
2. Unscrew Sparker Bracket from inside
3. Disconnect Wire
4. Replace in Reverse Order

Rotisserie:

1. Remove Sparker Cover (Lift & Pull)
2. Unscrew Sparker Screws
3. Disconnect Wire at Rear
4. Replace in Reverse Order



Switch:

1. Remove Front Panel
2. Disconnect Wire from Switch at Rear
3. Press & Push Switch to remove from Rear or Panel
4. Replace in Reverse Order

Problem

Solution

Burner Will Not Light

Check gas supply to burner by manually lighting the burners (bypassing the igniter).

Check Electrode for visible damage & replace if necessary.

Improper Burner Flame

Check burner gas inlet area for blockage and clear.

Check orifice hoods for clogging and clean.

Check and adjust the air shutter.

Check gas pressure & regulator.

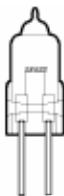
Check gas supply or tank.

Light is not ON

Connect 115V power at rear

Turn Switch ON

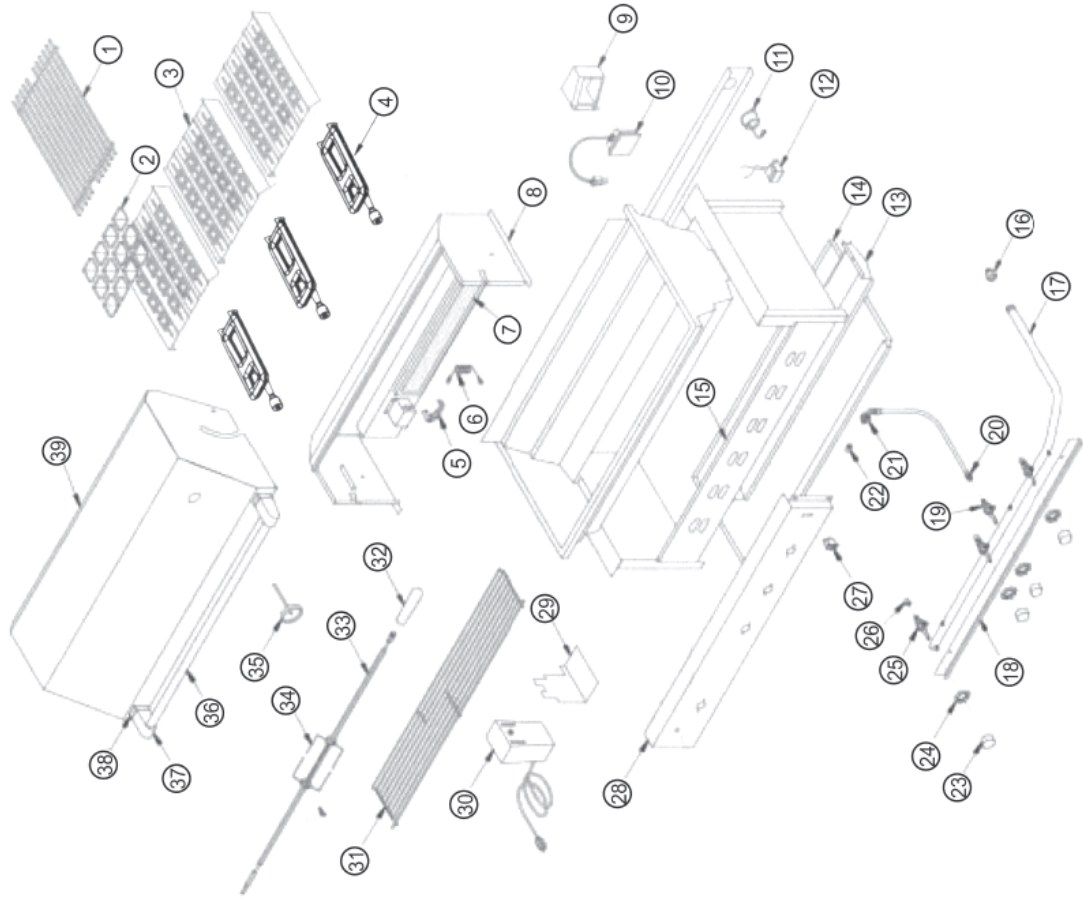
Check Bulb and replace if necessary



Replacement Bulb:

Your Grill uses a Halogen (Q20T3/CL) bulb.

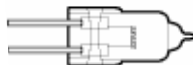
Parts Identification



ITEM	PART NO	DESCRIPTION
01	SM002P	TOP GRATE
02	SM001F	BRIQUETTES
03	SM002F	BURNER SHIELD
04	SM004P	CAST BURNER
05	SM005P	IGNITOR ("I.R." BURNER)
06	SM006P	WIRE ("I.R." BURNER)
07	SM008P	I.R. BURNER
08	SM003F	30"-REAR HOOD
	SM005F	42"-REAR HOOD
09	SM006F	LIGHT BOX
10	SM007F	LIGHT
11	SM008F	SOCKET
12	SM009F	TRANSFORMER 12V
13	SM010F	30"-CRUMB TRAY
	SM012F	42"-CRUMB TRAY
14	SM013F	30"-GREASE TRAY
	SM015F	42"-GREASE TRAY
15	SM016F	30"-FRONT PANEL
	SM018F	42"-FRONT PANEL
16	SM008P	FLARE CONNECTOR FITTING
17	SM009P	30"-MANIFOLD PIPE
	SM011P	42"-MANIFOLD PIPE
18	SM018F	30"-MANIFOLD SUPPORT
	SM019F	42"-MANIFOLD SUPPORT
19	SM012P	GAS VALVE-I.R. BURNER
20	SM013P	ADAPTER-GAS VALVE
21	SM014P	ORIFICE ELBOW
22	SM017P	ORIFICE (NAT#53)-I.R.
	SM018P	ORIFICE (LP #56)-I.R.
23	SM019P	CONTROL KNOB
24	SM020P	BEZEL
25	SN021P	GAS VALVE-CAST BURNER
	SM026P	ORIFICE (NAT#49)-CAST BURNER
	SM027P	ORIFICE (LP #55)-CAST BURNER
27	SM028P	LIGHT SWITCH - ON/OFF

ITEM	PART NO	DESCRIPTION
28	SM021F	30"-CONTROL PANEL
	SM023F	42"-CONTROL PANEL
29	SM024F	BRACKET-MOTOR
30	SM025F	MOTOR-ROTISSERIE
31	SM029P	30"-WARMING RACK
	SM031P	42"-WARMING RACK
32	SM026F	HANDLE-ROTISSERIE
33	SM027F	30"-SKEWER ROD-ROTISSERIE
	SM029F	42"-SKEWER ROD-ROTISSERIE
34	SM030F	SKEWER FORK
35	SM031P	TEMPERATURE GAUGE
36	SM032P	30"-HOOD HANDLE
	SM034P	42"-HOOD HANDLE
37	SM035P	BRACKET-HANDLE
38	SM036P	SPACER-HANDLE
39	SM031F	30"-TOP HOOD
	SM033F	42"-TOP HOOD

Please see your local dealer for
service and parts replacement



Replacement Bulb:

Your Grill uses a Halogen (Q20T3/CL) bulb.