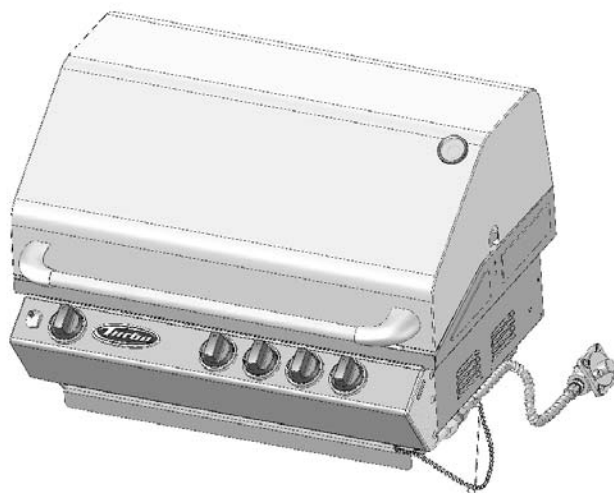




# Turbo & Turbo Elite Instruction Manual



| Model No. | SKU#   | Model Name                   |
|-----------|--------|------------------------------|
| CG3TCBN   | 353938 | Turbo 3 Burner NG            |
| CG4TCBN   | 353953 | Turbo 4 Burner NG            |
| CG4TCBRN  | 353979 | Turbo 4 Burner + RB NG       |
| CG4TDBRN  | 354001 | Turbo Elite 4 Burner + RB NG |
| CG5TDBRN  | 354050 | Turbo Elite 5 Burner + RB NG |
| CG3TCBP   | 353920 | Turbo 3 Burner LP            |
| CG4TCBP   | 353946 | Turbo 4 Burner LP            |
| CG4TCBRP  | 353961 | Turbo 4 Burner + RB LP       |
| CG4TDBRP  | 354043 | Turbo Elite 4 Burner + RB LP |
| CG5TDBRP  | 354068 | Turbo Elite 5 Burner + RB LP |



## **⚠ DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

## **⚠ WARNING**

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

*Note: We highly recommend you always cover this barbecue when it is not in use which will prolong the life of the barbecue and protect it from the elements.*

Read this Owner's Manual carefully and be sure your gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious bodily injury and/or property damage.

**Note to Installer:** Leave this Owner's Manual with the consumer after delivery and/or installation.

**Note to Consumer:** Leave this Owner's Manual in a convenient place for future reference.



Design Certified Unit approved by CSA Laboratories under standard ANSI Z21.58-2007 / CSA 1.6-2007 Outdoor Gas Cooking Equipment

**Customer Service Helpline:** If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us Monday through Friday at 1-800-752-3085

**Barbeques Galore • 800-752-3085 • 2173 Salk Avenue, Suite 200 • Carlsbad, CA 92008**



## Table Of Contents

|  |           |
|--|-----------|
| Safety Information . . . . .                                       | Pg. 2,3   |
| Refilling The Propane Gas Cylinder . . . . .                       | Pg. 4     |
| Assembly Instructions . . . . .                                    | Pg. 4     |
| Stainless Steel Hood Installation . . . . .                        | Pg. 5     |
| Installing Components . . . . .                                    | Pg. 6     |
| Using Your Gas Grill . . . . .                                     | Pg. 7,8   |
| Location . . . . .   | Pg. 7     |
| Lighting Instructions . . . . .                                    | Pg. 7     |
| Rotisserie Burner Lighting Instructions . . . . .                  | Pg. 7     |
| Cooking Tips & Care Of Your Gas Grill . . . . .                    | Pg. 9,10  |
| Maintenance Guide . . . . .  | Pg. 10,11 |
| Do's & Dont's . . . . .  | Pg. 12    |
| Outdoor Propane Built-in Installation Specifications . . . . .     | Pg. 13-15 |
| Outdoor Natural Gas Built-in Installation Specifications . . . . . | Pg. 16    |
| Parts List . . . . .   | Pg. 18,19 |
| Parts Diagram . . . . .  | Pg. 20    |
| Warranty Information . . . . .                                     | Pg.21     |

# Safety Information

## WARNING

All barbecues and carts are designed for outdoor use only and cannot be installed in or on boats.  
This barbecue is not intended to be installed in or on recreational vehicles.  
All barbecues are not intended for commercial use.

## WARNING

Fuels used in gas or oil-fired appliances and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and/ or other reproductive harm.

This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.

## WARNING

**Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.**

## WARNING

**Your grill will get very hot.** Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, grill lid or any other grill parts while the grill is in operation, or until the grill has cooled down after use.

**Failure to comply with these instructions may result in serious bodily injury.**

You have bought a quality gas product from Barbeques Galore. All gas products require careful installation and or assembly and pre-operational testing. We recommend that our trained staff assemble, test and if necessary install your new purchase for you.

Barbeques Galore cannot be held responsible for any damages to persons or property resulting from improper assembly or installation.

If you chose to assemble, test and install your own unit, please follow the manufacturer's instructions explicitly.

## **FOR OUTDOOR USE ONLY**

This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.

**This Outdoor Cooking Gas Appliance is not intended to be installed in or on recreational vehicles and/or boats.**

## **GAS PRESSURE**

The **Natural Gas** Grill is designed to operate on Natural Gas at a gas pressure regulated at 4" water column (W.C.) when equipped with the correct Natural Gas Orifice on the valves and a **Natural Gas Regulator** on the supply line.

The **Propane Gas** Grill is designed to operate on propane at a gas pressure regulated at 11" water column (W.C.) when equipped with the correct Propane Orifices on the valves and a **Propane Regulator** on the supply line.

## **GENERAL INFORMATION**

This installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2

## **CAUTION: LEAK CHECKING**

Check all gas connections with a soap solution to be sure they are tight and leakproof. To make soap solution, mix one part water with one part liquid detergent. With heat control knobs at "OFF" position, turn gas supply on. Apply the mixture to all gas pipe connections. Soap bubbles will appear if connections are not properly sealed; repair as necessary. Never test for gas leaks with a lighted match or open flame.

## **PROPANE MODELS:**

### **Correct LP Gas Tank Use**

LP gas side burner models are designed for use with a standard **20 lb.** Liquid Propane Gas (LP gas) tank, not included with barbecue box. **Never** connect your side burner to an LP gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. A Propane tank with an OPD (Overfill Prevention Device) must be used. This safety feature prevents the tank from being over-filled which can cause malfunction of the LP gas tank, regulator and/or side burner.

The LP gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable. The LP gas tank must have a listed overfilling prevention device and a cylinder connection device compatible with the connection for outdoor cooking appliances.

Also, be sure to read and follow all LP instructions on the following page.

**NOTE:** If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.

- (a) Do not store a spare LP-gas cylinder under or near this appliance;**
- (b) Never fill the cylinder beyond 80 percent full; and**
- (c) If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.**

1. The LP gas tank has a shutoff valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct communication with the vapor space of the tank.
  2. The tank supply system must be arranged for vapor withdrawal.
  3. The LP gas tank used must have a collar to protect the tank valve.
- **Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank.
  - Only use the regulator and hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified by manufacture.
  - Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
  - Never fill the gas tank beyond 80% full. Have your propane gas

dealer check the release valve after every filling to ensure that it remains free of defects.

- Always keep LP gas tanks in an upright position.
- Do not store (or use) gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- An LP gas tank that is not connected for use must NOT be stored on bottom shelf or in the vicinity of this or any other gas grill.
- Do not subject the LP gas tank to excessive heat.
- **Never** store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, **always** disconnect the LP gas tank first and store it safely outside and out of reach of children.
- LP gas tanks must be stored outdoors in a well-ventilated area. Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.
- When your gas grill is not in use the gas must be turned off at the LP gas tank.
- The regulator and hose assembly must be inspected before each use of the grill.
- Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be obtained from a Barbeques Galore store.
- **Never** light your gas grill with the lid closed or before checking to insure the burner tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate your grill. Do not allow children to play near your grill.

---

 **WARNING**

A strong gas smell, or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

---

**If you smell gas;**

- Shut off gas supply to the side burner.
- Turn the Control Knobs to the **OFF** position.
- Open lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself..
- If odor continues or you have a fire you cannot extinguish, call your fire department.

Do not call near the LP gas tank because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

The LP gas pressure regulator and hose assembly supplied

with this unit must be used without alteration. If this assembly needs to be replaced, use only the type specified by Barbeques Galore for this appliance.

When connecting the LP gas regulator to the supply cylinder, please remember that the threaded fittings on the QCC-1 valve tightens clockwise (**Figure 1**). This connection must be tightened fully to prevent leakage.

If your Propane tank should ever require repainting use a light colored paint to allow heat reflection. Never use a dark color to repaint the Propane tank.

This appliance is for outdoor use in a well-ventilated area only. This unit must not be used in a building, garage or any other enclosed area.

**BUILT-IN UNITS UTILIZING NATURAL GAS**

When connecting a built-in unit to the natural gas supply in your home, please ensure the pipe joint compound is resistant to the action of natural gas. In addition, please observe the following:

The barbecue and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in **excess** of ½ psi (3.5 kPa).

The barbecue must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures **equal to or less than** ½ psi (3.5 kPa)

The units are supplied from the factory equipped for use with natural gas and includes a natural gas regulator. If operation with propane gas is desired, simply follow the instructions found on **page 4** of this manual. In addition, a **propane gas regulator MUST** be installed in the gas supply line from the propane gas tank.

Please remember to check all gas connections for leaks after the piping is completed. Follow the procedure found on **page 2**, under the heading "**CAUTION: LEAK CHECKING.**"

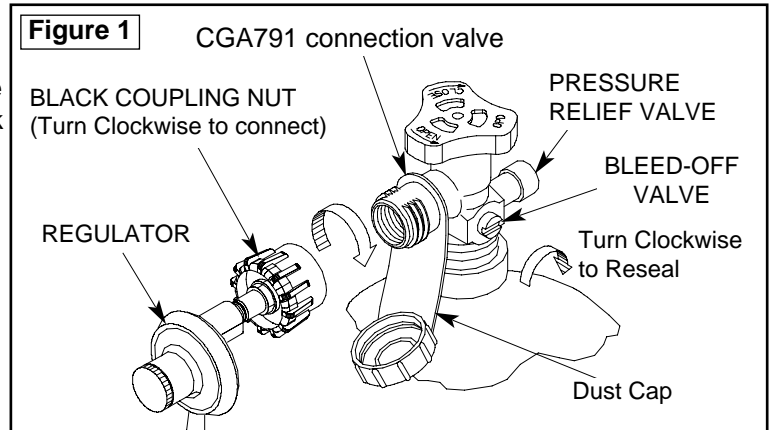
## **REFILLING THE PROPANE GAS CYLINDER**

**IMPORTANT:** This barbecue is intended for use with LP cylinders equipped with a QCC-1 / OPD valve (Quick Connect Coupling Type 1 with Overfill Prevention Device) .

**▲ WARNING!** Purging and filling of LP-Gas cylinders must be performed by personnel who have been thoroughly trained in accepted LP-Gas industry procedures. Failure to follow this instruction may result in explosion, fire, severe personal injury, or death.

### **ALL NEW CYLINDERS MUST BE PURGED BEFORE THE FIRST FILLING.**

- A) Turn heat control knobs and Gas Cylinder valve to "OFF" position.
- B) Propane cylinder equipped with QCC-1 valve (**Figure 1**) is equipped with a right-handed thread. Turn black plastic nut counter-clockwise to loosen.
- C) Remove cylinder from Grill. Have cylinder filled by your local Propane gas dealer.
- D) Some Propane Cylinders have a bleed-off valve (**Fig. 1**). This bleed-off valve should be inspected for leaks after each refilling of the tank. Turn clockwise to reseal.
- E) Fasten full Propane tank to Grill and connect **QCC-1** fitting to tank valve (**Figure 1**) by turning clockwise.
- F) With heat control knobs still at "OFF" position, turn on Cylinder valve.



**USING SOAP SOLUTION, TEST THE GAS CONNECTION FOR LEAKS.** (See **Page 1** for information on mixing and applying soap solution) if bubbles appear, there is a leak. The connection must be tightened to close the leak or immediately turn off the gas supply and contact a qualified customer service agent for replacement parts or for further instruction.

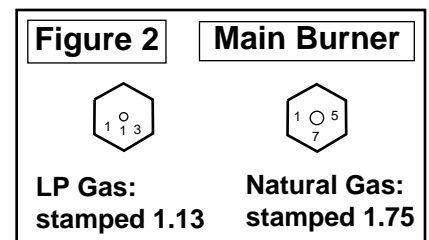
**The pressure regulator and hose assembly supplied with this barbecue MUST be used. Replacement pressure regulators and hose assemblies must be those supplied by Barbeques Galore for this barbecue.**

**This Gas Grill must be connected to an appropriate REGULATED gas supply - refer to Safety Information.**

### **Assembly Instructions**

1. Remove unit from carton carefully, ensuring drip tray does not fall out.
2. Check barbecue for damage.
3. Check that proper orifices are installed in the valves.

**IMPORTANT:** The **Turbo** barbecue is supplied from the factory setup for **Natural Gas** and fitted with **Natural Gas orifices** stamped **1.75** (**Figure 2**).

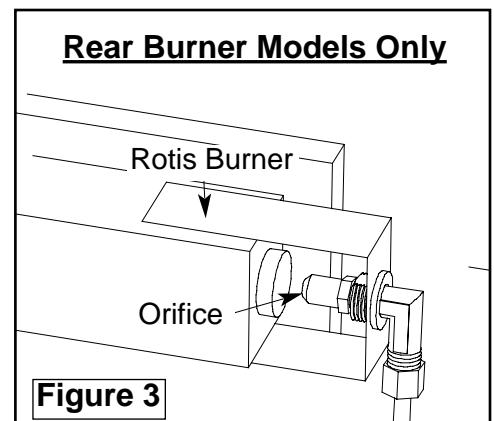


Rear burner units are supplied from the factory setup for **Natural Gas** and fitted with **Natural Gas Orifices** (see **Figure 3**) stamped as follows:

- 3 Burner: 1.68mm (rear burner)
- 4 & 5 Burner: 1.80mm (rear burner)

**NOTE:** Ensure barbecue is connected to a **regulated** gas supply. Failure to use the appropriate gas regulator voids all warranties.

**Should it be necessary, your Barbeques Galore Store can convert your barbecue from Natural Gas to Propane.**



**Important Note:** This grill is manufactured to exact specifications. LP models are certified for use with LP gas and NG models are certified for use with Natural Gas. You cannot convert this grill from one fuel type to the other. For your safety, conversion kits are available but can only be installed by a BBQ Galore technician. Any attempt to convert your grill will void your warranty.

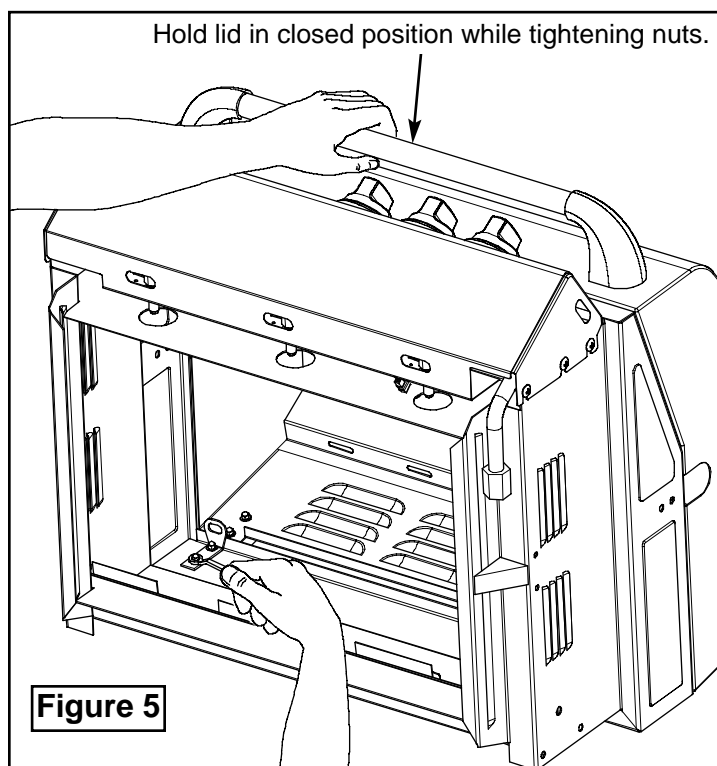
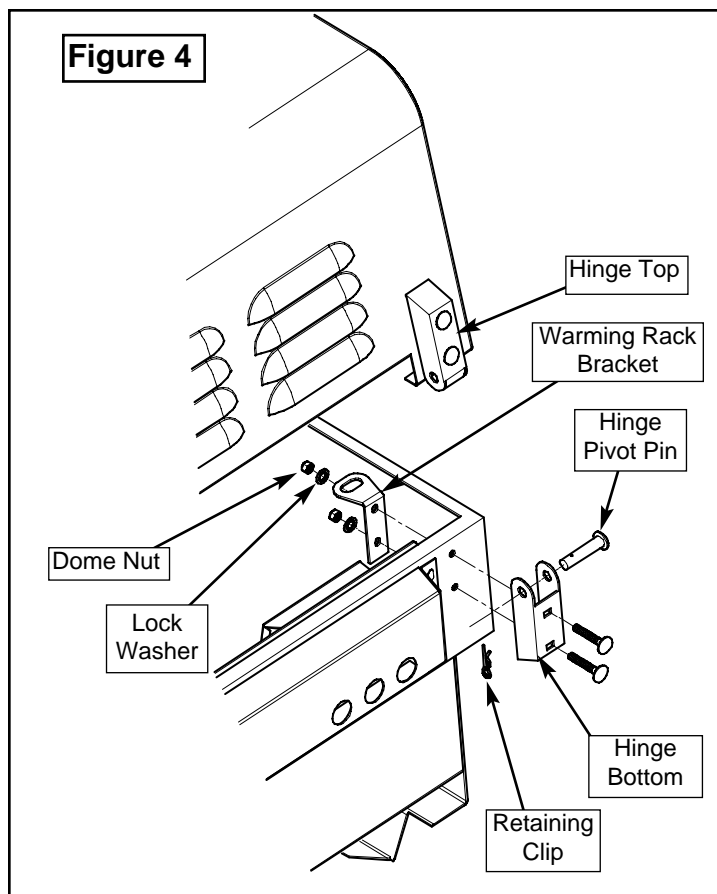
## **Turbo Elite: Stainless Steel Hood Installation**

4. Remove the Hood Assembly from the carton carefully. The Top Hinges have been aligned and fastened to the hood section prior to delivery.
5. Place barbecue on a stable flat surface and fit the Bottom Hinges with Warming Rack Brackets on the inside of the barbecue frame using the bolts, lock washers, and nuts provided (**Figure 4**).

**DO NOT TIGHTEN NUTS AT THIS STAGE. FINGER TIGHT IS SUFFICIENT.**

**IMPORTANT: IF BARBECUE IS TO BE INSTALLED ON A CART, ASSEMBLE TO CART PRIOR TO ASSEMBLING HOOD TO BBQ FRAME TO MAKE CART ASSEMBLY EASIER.**

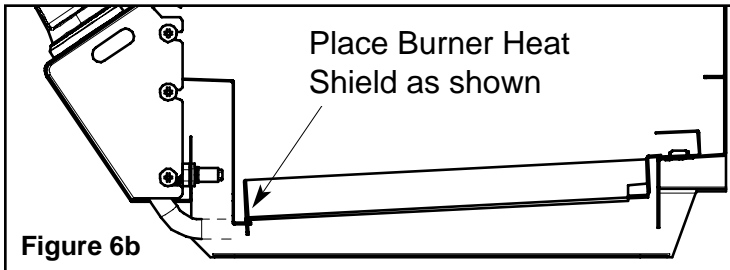
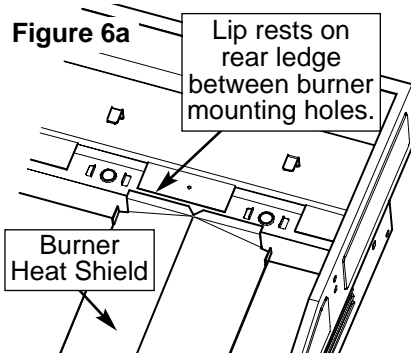
6. Place the hood section onto the barbecue in the closed position. Align holes on Top and Bottom Hinges and insert Hinge Pivot Pins into position (you may have to move the bottom halves of the hinge assemblies to achieve alignment). Now fit the retaining clips into the hinge pivot pins (**Figure 4**).
7. Roll the assembled barbecue and hood onto its back edge while holding the hood closed with one hand, tighten the four (4) nuts, securing the hinge and warming rack bracket with the other hand (**Figure 5**).
8. If your barbecue is equipped with a rear rotisserie burner, the bottom hinges are pre-attached to the rear rotisserie burner mount and there is no need to attach them.



## Installing Barbecue Components

9. This Gas Grill must be connected to an appropriate REGULATED gas supply - refer to Safety Information.

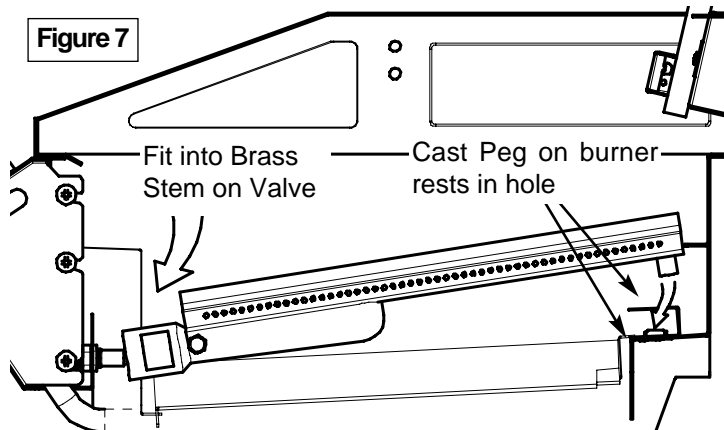
10. Install Heat Shields between burners as shown in **Figures 6a & 6b**. There are 2 shields required for the 3 burner barbecue, 3 shields for the 4 burner model and 4 shields for the 5 burner model.



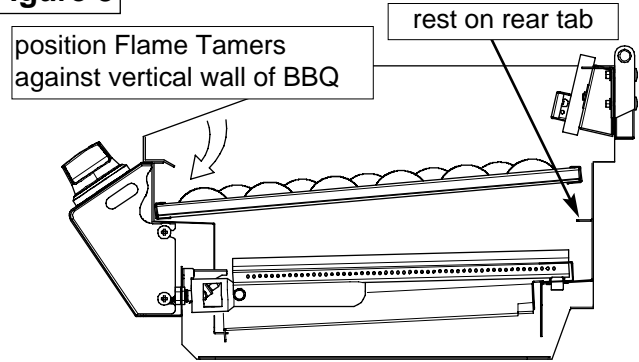
We recommend that you fill the drip tray with *Ultrasorb* approximately 1/4" deep. This will help absorb any grease or residues from the barbecuing process. Change the *Ultrasorb* on a regular basis. A fire may occur if the grease level rises to the top of the *Ultrasorb*. Sand can be used as an alternative to *Ultrasorb*.

11. Remove the Stainless Steel burners from packaging and place into Barbecue. The open end of the burner has to be installed over brass stem of valve and then the rear of the burner is lowered down onto the back bracket locating the cast peg into the appropriate hole (**Figure 7**).

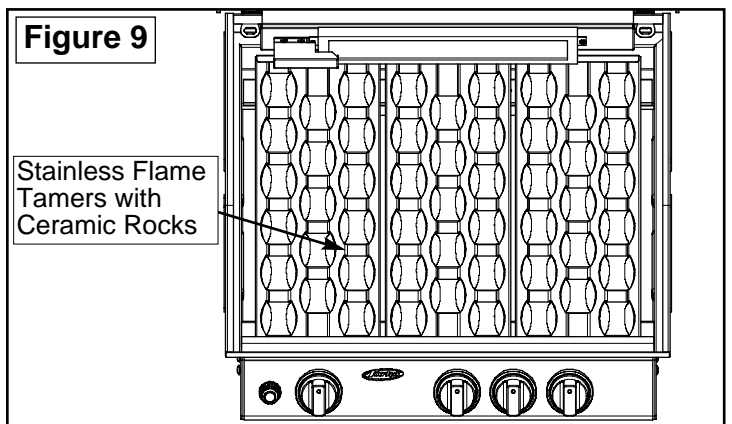
**Note: Air Adjustment** - The bolt on the side of each burner should be screwed half way in and secured with the locking nut prior to installation.



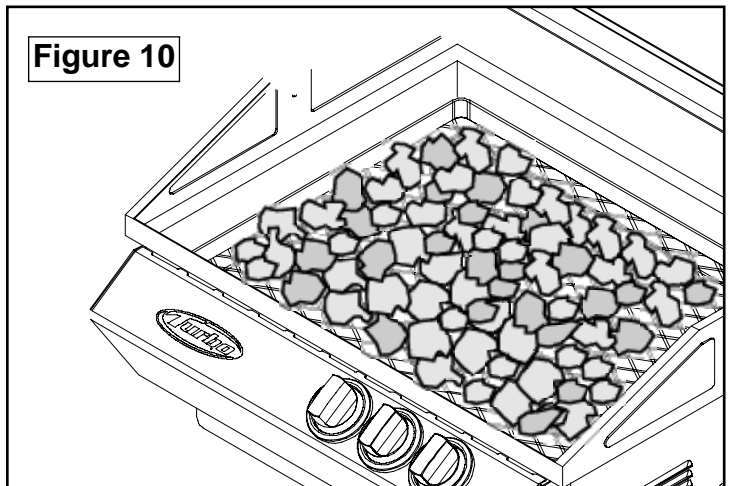
**Figure 8**



12. Remove the Stainless Flame Tamers from carton and install them into the barbecue above the Burners (**Figure 8**). Place the ceramic briquettes in position as shown in (**Figure 9**). The Flame Tamers must sit level if correctly installed.



**Note:** If installing the alternate Lava Rock Grate (Turbo Classic models only), layer the lava rocks evenly - DO NOT PILE (**Figure 10**).



13. Place the Stainless Steel Cooking Grids in place.

**Tip:** - A light coating of vegetable oil will prevent food from sticking to the grills.



## Location

**THE GAS GRILL IS DESIGNED FOR OUTDOOR INSTALLATION ONLY.**

It may be installed on a covered or open patio provided the **sides** and **bottom** are at least **14"** away and the **back** at least **16"** away from **any combustible construction**. The grill must not be located under any overhead unprotected combustible construction.

### **WARNING**

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

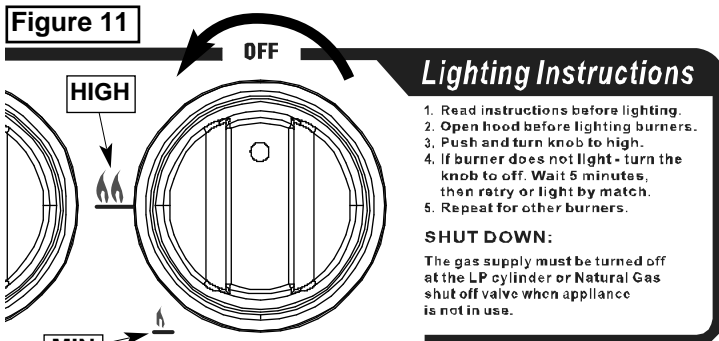
**Before each use, carefully and thoroughly check regulator hose.** If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the appliance being put into operation. Contact your BBQ Galore retailer or by calling BBQ's Galore at (800) 474-5587.

## Lighting Instructions

**Important:** Do not bend directly over grill when lighting the burner. **Lid must be in open position before lighting.**

The gas controls are fitted with a pilot flame ignition system. Push any knob in and turn **slowly** (counterclockwise) to **HIGH** (see Figure 11).

Figure 11



If you have difficulty lighting the burner it may be necessary to turn and hold the knob for 1 (one) second at the point prior to the Ignitor "clicking". If the burner does not light, turn the control knob to OFF, wait 5 minutes for gas to clear, then retry.

If the knob is turned fully counterclockwise the lowest flame setting will occur. To visually check that the burner is operating look between the frame and tray at the flame.

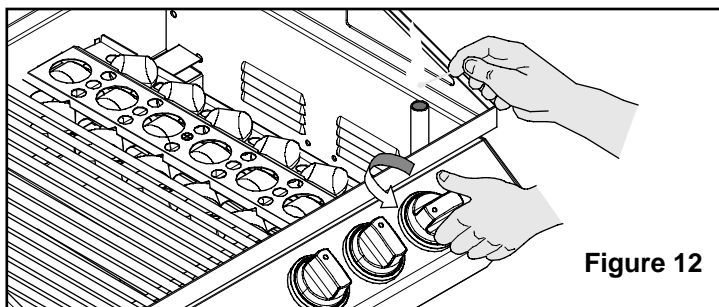


Figure 12

**NOTE:** If grill does not light with a valve, try an adjacent valve, once ignition is achieved, the other burners will light off the lit burner or the Flash Tube may be used (Figure 12).

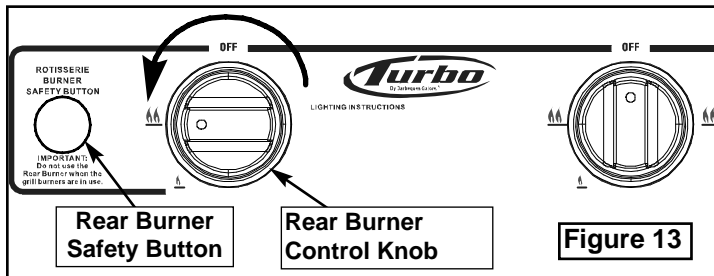
## Using Your Rotisserie Burner (if equipped):

The Turbo Rotis model is equipped with a rear infrared rotis burner which allows for slow rotis cooking of meats and poultry. Infrared burners radiate heat onto to the outer surface of the food. This allows cooking without the grease drippings burning on the main burner radiants.

## Rotisserie Burner Lighting Instructions (Rear Burner Models Only)

**Note:** The location of the Rotisserie burner makes it more susceptible to winds that will decrease the performance of your rotisserie cooking. For this reason you should not operate the back burner during windy weather conditions.

1. Open the Grill Lid. Failure to do so can result in fire or explosion.
2. Set Rotisserie Burner control knob to OFF and open gas supply.
3. Push down and hold Rotisserie Burner Safety button. Then push and turn Rear Burner Control Knob to high (Figure 13).



4. Once the Rear Burner is lit, continue to hold Safety button down for 15 seconds.
5. If Rear Burner does not light, turn the knob to off. Wait 15 minutes for gas to clear before re-trying.
6. Once lit, the Rear Burner will reach cooking temperature quickly. The orange/red glowing will even out in about 5 minutes.
7. For best results, always rotisserie cook with the grill lid down and the Rotisserie Burner control knob set to "HIGH". **IMPORTANT: Do not use the Rear Burner when the grill burners are in use.**

Do not attempt to regulate the rotisserie burner by using the control knob. This control has a fixed setting and is not adjustable.

## Shutting Your Grill Down

After you have finished using the Gas grill turn all knobs to the OFF position. Close the valve on the gas supply.

## Preheating the Grill

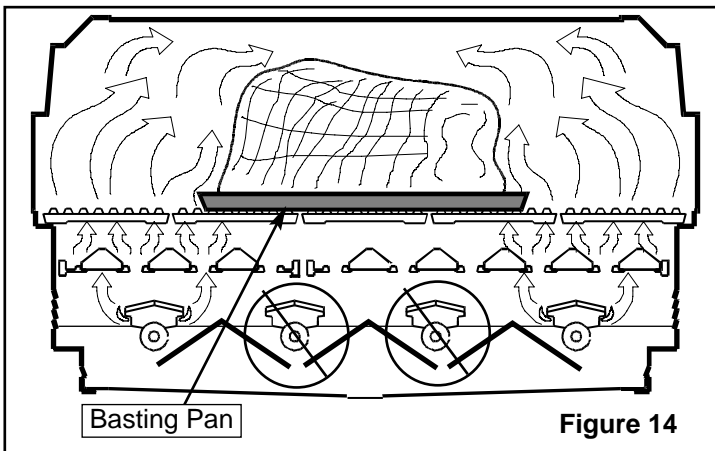
Light the burners as previously directed, turn to high and allow the grill to **preheat for 5 minutes maximum**. Lower the lid during this preheating period.

## Heat Control

**IMPORTANT:** When cooking with hood closed, never exceed temperatures of 480°F (250°C).

**Direct Cooking:** Your Gas grill is equipped with a number of burners which can be regulated easily. This feature gives you the flexibility to cook enough hamburgers to feed the whole gang with all the burners at the same setting, or slow cook a casserole over low heat on one side of the grill while you sear a steak over a high flame on the other side, or just light one or two of the burners for a small meal.

**Indirect Cooking:** Cook large cuts of meat to golden perfection with indirect heat (Hood must be closed for indirect cooking). By using indirect heat, your food doesn't come in direct contact with flame, instead, the heat from the lighted side of the grill gently circulates throughout the grill (see **Figure 14**).



### Closed Hood Saves Money

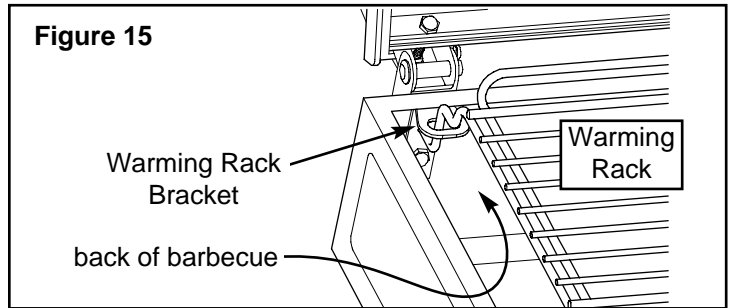
When the smoker hood is closed you have a more constant temperature. Your food will cook faster, with fewer flare-ups, and you will use less energy. Make sure basting pan is in place at all times especially when cooking roasts, whole fish, chickens and ALL rotisserie cooking. Use of a basting pan eliminates manual basting, since the juices drop into the pan, vaporize, rise and self-baste. Water, beer, wine, fruit juices or herbs in the basting pan adds flavor. Gravy or sauce can be made from the drippings. Disposable basting pans prevent flare-ups.

### Flare-up Control

Anytime you cook meat above an open flame you will have flare-ups, since flare-ups are caused when the natural juices from the meat fall on the hot Ceramic Rock. Flare-ups, and the resulting smoke, are what give meat cooked over an open flame the delicious outdoor flavor, so expect and encourage some flare-up. However, excessive flare-ups can be caused by cooking extra fatty foods directly on the grill, or by cooking with too high a temperature. These types of flare-ups should be controlled or your food will burn.

To prevent excessive flare-ups, trim off excess fat from meat and poultry before putting it on the grill, or cook particularly fatty meat such as duck, in a basting pan (or put the basting pan on the ceramic rocks directly under the meat). To control excessive flare-ups caused by too high a heat setting, turn the heat control knob to a lower setting.

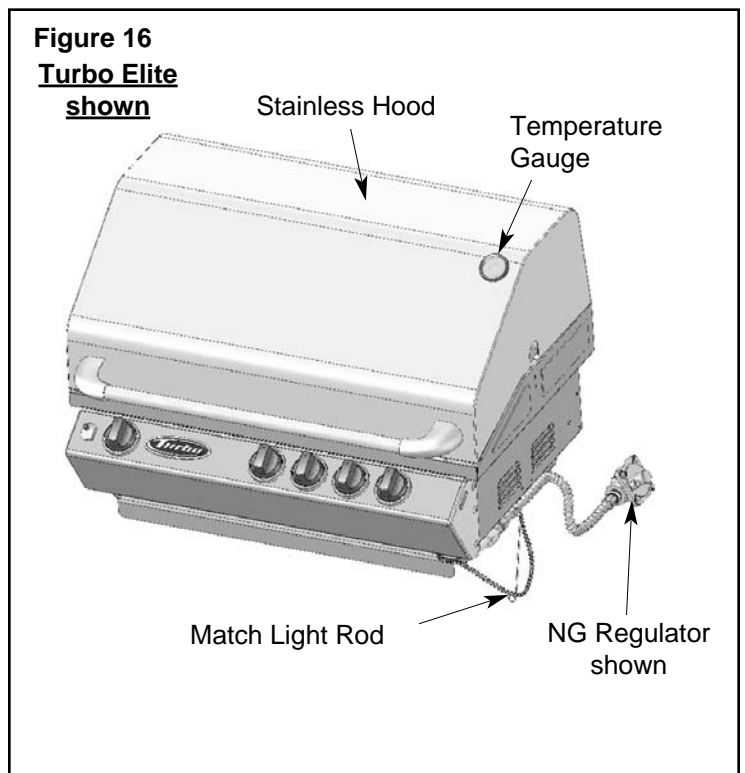
NOTE: When installing Warming Rack, make sure back legs fit into Warming Rack Bracket holes and rest against the back of the barbecue frame (**Figure 15**).



### Cleaning Up After Using Your Grill

To keep your grill ready for the next time you want to use it, turn the grill off, then take a long handled soft brass bristle brush and brush off the cooking grills. Be careful, they're hot! Protect your hand from the heat by using an oven mitt to hold the brush.

The Turbo Barbecue (**Figure 16**) has a black control panel. Turbo Elite has a stainless steel Control Panel. Both come with a stainless steel Smoker Hood for long life.



The **Turbo Elite Barbecue (Figure 17)** has been designed and manufactured from heavy gauge porcelain steel for long life. Daily weathering and high heat associated with grill cooking can cause the hood's exterior stainless surfaces to "tan".

## **Cooking Tips & Care Of Your Gas Grill**

### **Food Preparation**

Preparing food to be cooked on your gas grill requires no more effort than if you were preparing it to be cooked on your indoor range. The following tips will help you get the best results right from the start.

1. Trim off excess fat from meat, leaving a thin strip round the edges. To prevent meat from curling up while it cooks, slash the remaining fat at two-inch intervals, taking care not to cut into the meat. Trim off all excess fat from poultry before cooking.
2. Use tongs instead of a fork when turning meat or poultry. The prongs of a fork pierce the meat or poultry, causing it to lose its natural juices.
3. If you use a tomato or sugar base sauce for basting, do not apply until the last five or ten minutes of cooking period. Use over a longer period of time will result in over-browning or charring.
4. Poultry, fish and natural lean meats should be brushed with cooking oil, butter, or margarine several times during the cooking period to avoid their drying out.
5. Meats and poultry should be brought to room temperature before cooking. Frozen foods such as fish and vegetables should be put on the grill without thawing.
6. Salt meat, fish or poultry after cooking, not before or during cooking periods. Other spices including pepper and garlic may be freely applied.

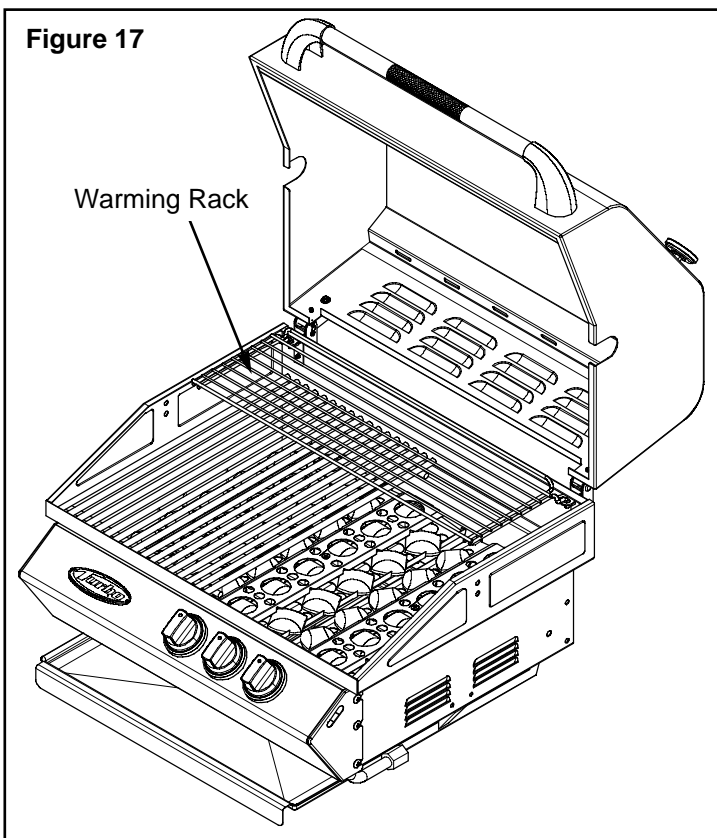
### **SMOKE COOKING**

Smoke cooking is an exceptionally slow method of cooking in which a flavoring source is added to the barbecue in order to impart its own delectable flavor to the meal for a deep smoke flavor.

Soak a flavoring source such as hickory chips, green twigs of apple-wood or wild cherry, garlic cloves or bay leaves in water for 30 minutes prior to use. Loosely wrap in a single layer of aluminum foil, leaving one end slightly open and place on top of the Flame Tamer assembly at the beginning of the cooking period.

For a lighter smoke flavor, add the pre-moistened wrapped flavor source during the last half hour of the cooking period. Remember, smoke cooking is slow cooking. You can't hurry it along without unsatisfactory results. Keep the heat control knobs set at LOW and the lid closed.

**Figure 17**

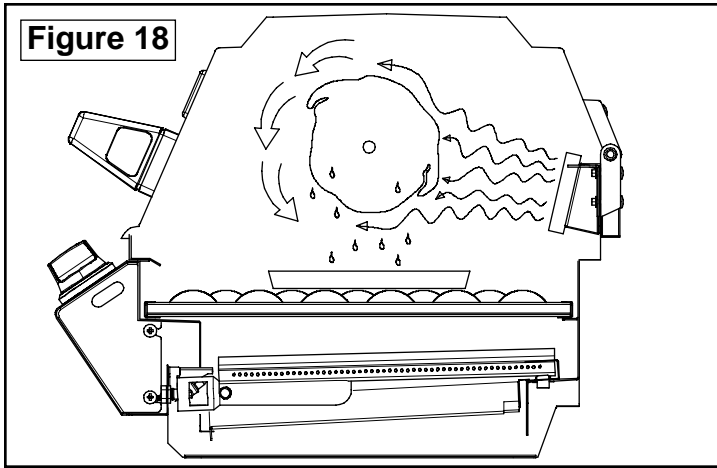


To clean the stainless steel surfaces of your grill, follow these directions;

1. NEVER clean a grill while hot.
2. Shut off gas supply at source and disconnect fuel line from gas valve manifold. Protect fuel line fitting.
3. Remove dirt or grease using a soft cloth, then polish stainless surfaces with a Foam Spray cleaner designed for stainless steel. Never use an abrasive cleaner or scrubber that may scratch your stainless surfaces.
4. Dry with a soft cloth and let air dry before restarting grill.

## Rotisserie Cooking (rear burner models)

Rotisserie cooking produces foods that are moist, flavorful and attractive. The optional rotisserie system is most commonly used for cooking meat or poultry and is designed to cook food from the back burner using infrared heat. The location of the burner allows the placement of a cooking pan beneath the food to collect juices for basting and gravy (Figure 18).



To flavor the contents of the cooking pan you may add herbs, onions, or other spices of your choice. The back burner is an infrared type, which provides intense searing radiant heat. The intense heat sears in the natural juices and nutrients found in quality cuts of meat.

The cooking times on a rotisserie will be approximately the same as for oven cooking.

### Tips for Using The Back Burner

For back burner lighting instructions refer to **page 6** of this Owner's Manual.

The location of the back burner makes it more susceptible to winds that will decrease the performance of your rotisserie cooking. For this reason you should not operate the back burner during windy weather conditions.

For best results, always rotisserie cook with the grill lid down and the Back Burner control knob set to HIGH. **Do not use the main grill burners when the Back Burner is in operation.**

### Energy Conservation

You'll be pleased to know that by cooking outdoors on your Gas grill you'll be using no more of our nation's precious energy than if you were cooking indoors. And, on hot summer days, cooking outdoors takes the heat out of the kitchen and cuts down on the energy needed to air condition your home.

## MAINTENANCE GUIDE

On at least a monthly basis during times when the BBQ is in use, and at least every other week during high usage periods, the following items must be inspected:

1. Clear the area surrounding the BBQ of ALL combustible materials, gasoline and other flammable vapors and liquids.
2. Ensure that the free flow of combustion and ventilating air is not obstructed.

### Stainless Steel Cooking Grills

Use a brass bristle brush to clean off the excess build-up on both sides of the grill.

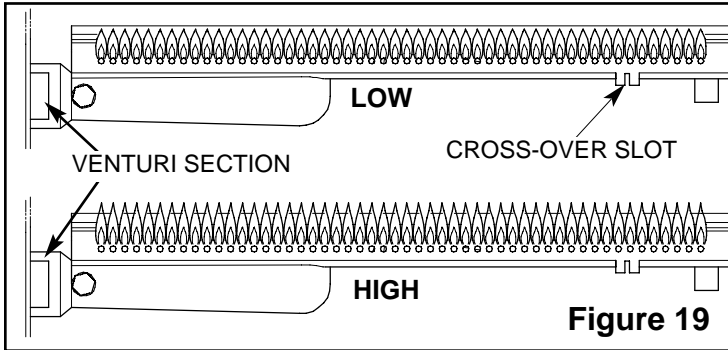
### To thoroughly clean the grills:

1. Lightly brush off excess build-up with brass brush on both sides.
2. Remove grills from BBQ.
3. Wash grills in warm water.
4. With grills still wet, sprinkle baking soda very liberally over surfaces on both sides.
5. Take a wet sponge and vigorously rub and clean off surfaces. *NOTE:* Tough spots may need second application of baking soda and rubbing.
6. Rinse well and dry. Oil lightly.

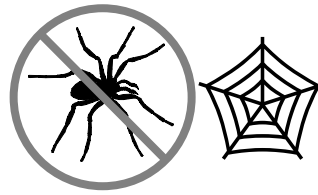
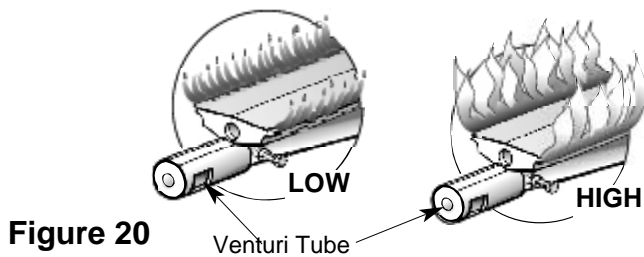
## Porcelain Cast Iron Burners

Burners need to be cleaned periodically. Take each burner out of the BBQ and brush it down very carefully using a brass bristle brush (Use care on Porcelainized Coated Burners - do not damage enamel coating). Make sure every port hole is open. If the holes are obstructed, they may be cleaned using an open paper clip or small drill bit (#31 drill size) on a drill.

Use a fine tooth hacksaw blade or sharp knife to clean out cross over slot on bottom of burner (**Figure 19**). Tap the open end of burner gently on a hard surface to dislodge any rust, etc. inside.



To visually check that the burner is operating, look at the burner flame between the tray and BBQ frame. The flame should be approximately 1/2"-3/4" long with the high setting (**Figure 20**).



## **CAUTION: BEWARE OF FLASHBACK**

**CAUTION:** Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. This type of fire is known as a "FLASHBACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of "FLASHBACK", it is the most common cause. To reduce the chance of "FLASHBACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time. A venturi tube cleaner should be used to clean the venturi section (**Fig.20**).

## **Stainless Burners (Elite Turbo models)**

Should be rotated every 6 months. See section on "Flashback" in his page.

## **Stainless Steel Hood (Elite Turbo models)**

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, sand very lightly with 100 grit sand paper in the direction of the grain. Specks of grease which gather on the surfaces of the grill may give the appearance of rust, these may be removed using a scotch-brite pad in conjunction with a good stainless cleaner. Remember to rub in the direction of the grain.

## **DO'S & DON'TS**

### **DO..**

- ✓ Have propane cylinder (LP units) filled by authorized LP supplier.
- ✓ Record your grill model number on your instructions and keep the instructions and parts list in a convenient place.
- ✓ Check all gas line connections for leaks with soapy solution prior to lighting, tighten until bubbles disappear.
- ✓ Raise the hood before lighting the burner.
- ✓ Preheat the grill 5 minutes maximum before cooking.
- ✓ After cooking, turn the grill off, then take a long handled soft brass bristle brush and brush off the cooking grills. Then turn off gas at the Propane tank or main valve.
- ✓ Use a mitt to turn off tank valve, it can get hot. Cook with hood down when possible. It is generally faster and more efficient. Trapped smoke adds to the flavor.
- ✓ Turn the gas off promptly should you be unable to light the grill immediately. Wait a full 5 minutes before attempting to light grill again.
- ✓ Have proper tools, tongs, mittens and hot pads ready prior to removing foods.
- ✓ Trim excess fats from meats to minimize flare-ups.
- ✓ Let the grill cool before removing any parts for cleaning.
- ✓ Be careful of the control valve setting. LP gas is hotter and the lower setting may be generally preferred.
- ✓ Cover the barbecue when not in use.
- ✓ Use a mitt or glove when opening BBQ lid or turning off Propane tank valve after use.

### **DON'T..**

- ✗ Install grill closer than 14" on the sides or 16" on the back to any combustible construction.
- ✗ Attempt any adjustment of the regulator, it has been preset and tested.
- ✗ Allow the LP tank to lie on its side. Keep in an upright position.
- ✗ Turn a control knob on until a lighted match is inserted in the lighting hole.
- ✗ Use plastics or untempered glass utensils on the grill.
- ✗ Attempt to move an aluminum foil pan while it is hot. Let it cool first before moving it.
- ✗ Cover or block any air openings in the bottom of the grill with foil.
- ✗ Wear long, loose flowing clothing around the grill. Long flowing hair is also easily ignited especially by unexpected flare-ups. Tie hair back or wear a hat or a scarf.
- ✗ Put food on the grill and leave it unattended or unwatched for long periods. Most fats can catch fire even on the lower setting.
- ✗ Use caustic materials, i.e., lye , to clean grill parts.
- ✗ Store any additional Propane gas tanks under barbecue
- ⚠ Wooden Carts not intended for commercial use.
- ⚠ When cooking with hood closed NEVER exceed temperatures of 480°F (250°C).

### **Wood Chips In A Gas Grill**

Wood chips should be soaked for a minimum of 30 minutes. Presoaked chips or chunks may be thrown directly onto a charcoal fire, but they must be in a container or wrapped in foil, log fashion, for use in gas grills.

If smoking is expected to last for a long period of time, you should keep chips soaking in the event you need to throw more on the fire or to add to the container or make another foil log.

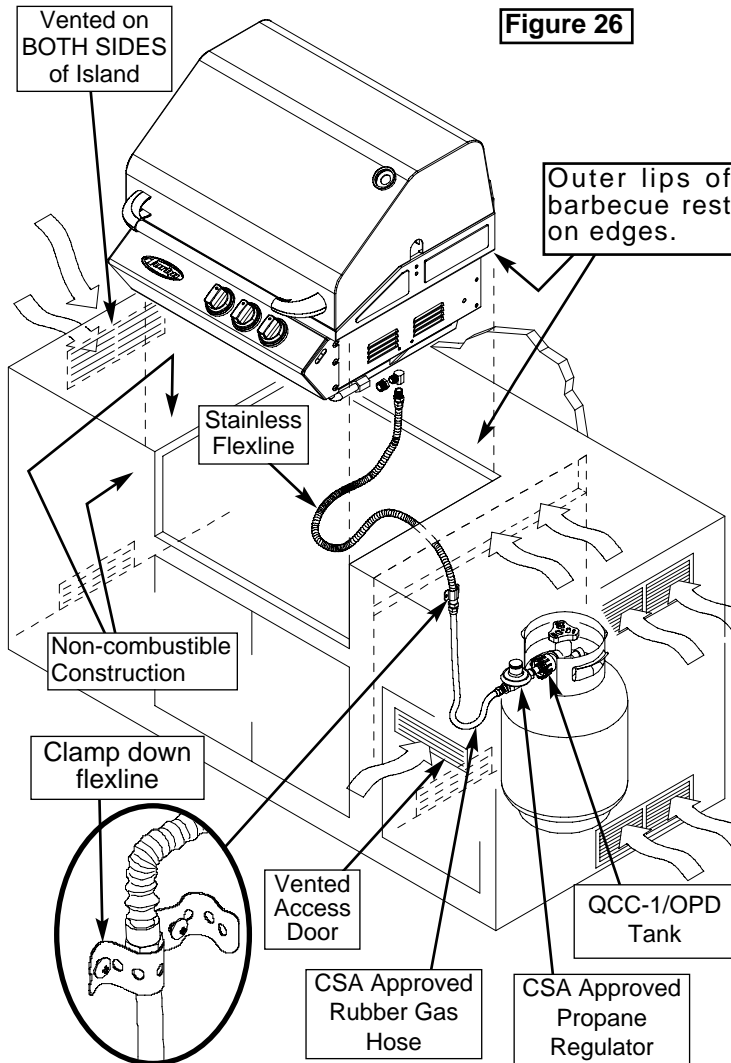
### **INFORMATION REGARDING REPLACEMENT PARTS**

Replacement parts for this barbecue unit are available from your Barbeques Galore retailer or if you have any questions call your friends at Barbeques Galore: phone #(800) GRILL UP (1-800-474-5587).



## Outdoor Propane BBQ Built-in Installation Specifications

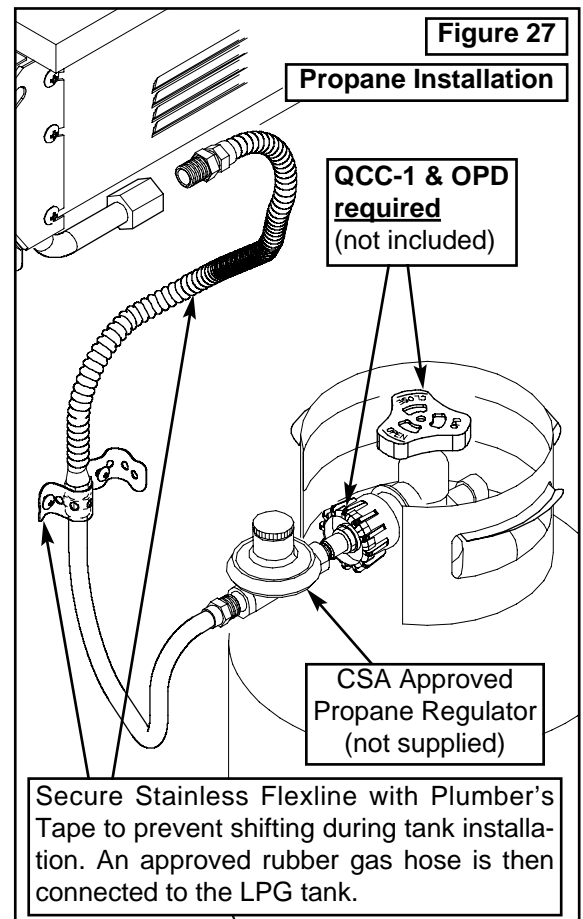
**WARNING:** When using Propane, **EXTREME CAUTION** should be used to provide ample ventilation of vapor from the enclosure. LP Gas vapor is heavier than air and **SERIOUS INJURY** from a **DANGEROUS EXPLOSION** could occur if LP Gas is allowed to accumulate in an enclosure and then ignited. Both the Barbecue enclosure and LP cylinder enclosure require venting that must be provided at the floor level of the enclosure to allow any leaking LP Gas vapor to escape.



**NOTE:** When installing a barbecue equipped for liquid propane in an island, the propane tank must be in a separate enclosure that is completely isolated from the barbecue. It must be cross-ventilated in accordance with the current standard. The propane tank **MUST NEVER** be installed directly under the barbecue.

**NOTE:** Upper & lower ground-level vents (20 sq. in. minimum each) **MUST BE PROVIDED** for combustion air on both sides of built-in construction. Please ask a Barbeques Galore associate for full details.

**Barbecues must be installed in accordance with CSA specifications and all local building codes.**



**WARNING**  
Failure to comply with these instructions may result in a fire or explosion that could cause property damage, serious bodily injury or death. This gas grill is intended for outdoor use only and is **not** intended to be installed in or on recreational vehicles or boats.

**WARNING** Vapors from products containing Chlorine and other caustic chemicals can cause Stainless Steel flexible connectors to corrode. THESE PRODUCTS SHOULD NOT BE STORED IN AN ISLAND OR NEAR THE connector. Cleaning solutions, Household Chemicals and Solder fluxes can also cause pinholes if they come in contact with these connectors and **MUST** be washed off immediately with water.

**NOTE:** When choosing a location for your Gas grill, keep in mind that it should not be located under any overhead combustible construction. The side and bottom of the grill should not be any closer than 14 inches to combustible construction, and the back of the grill should not be any closer than 16 inches to combustible construction.

**Barbecues must be installed in accordance with CSA specifications and all local building codes.**

Questions? Call our Grill Information Center: 1-800-752-3085 Monday thru Friday 8am-4:30pm PST

## Outdoor Propane BBQ Built-in Island Specifications

1. Construct metal framing using barbecue dimensions "W1", "D" & "H" found in the following page. Observe clearance to combustible dimensions "R" & "S" also obtained from your specific barbecue Instruction Manual. The following instructions accommodate the minimum requirements for an LP Gas barbecue in a built-in island installation. For Natural Gas Installations, refer to your Instruction Manual. Island construction designs may vary as long as they maintain these minimum requirements.
2. When designing your island, take into careful consideration the island's surroundings, i.e., accessibility, clearances, overhead obstructions and clearance to combustibles, shrubbery that may potentially block ventilation air for the enclosure, nearby windows where smoke may enter and places where too much draft may be encountered, etc.
3. If utilizing the space directly underneath the barbecue for storage, the area allowed **MUST NOT** permit the storage of any spare LP tank! A shelf may be designed-in to prevent a spare tank from being stored. Construction must be built in such a manner as to prevent storage of any LP spare tank in any position.

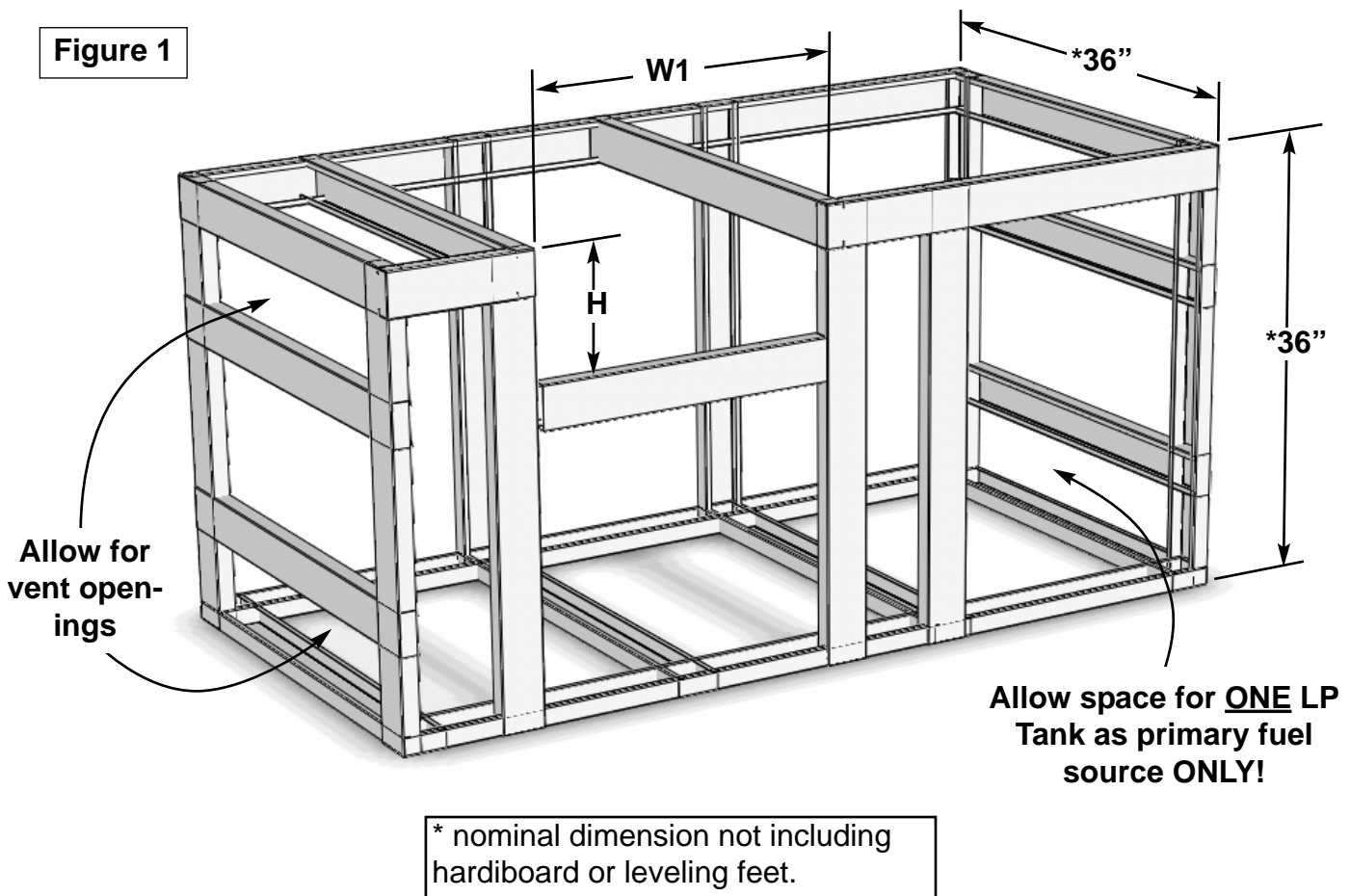




Figure 2

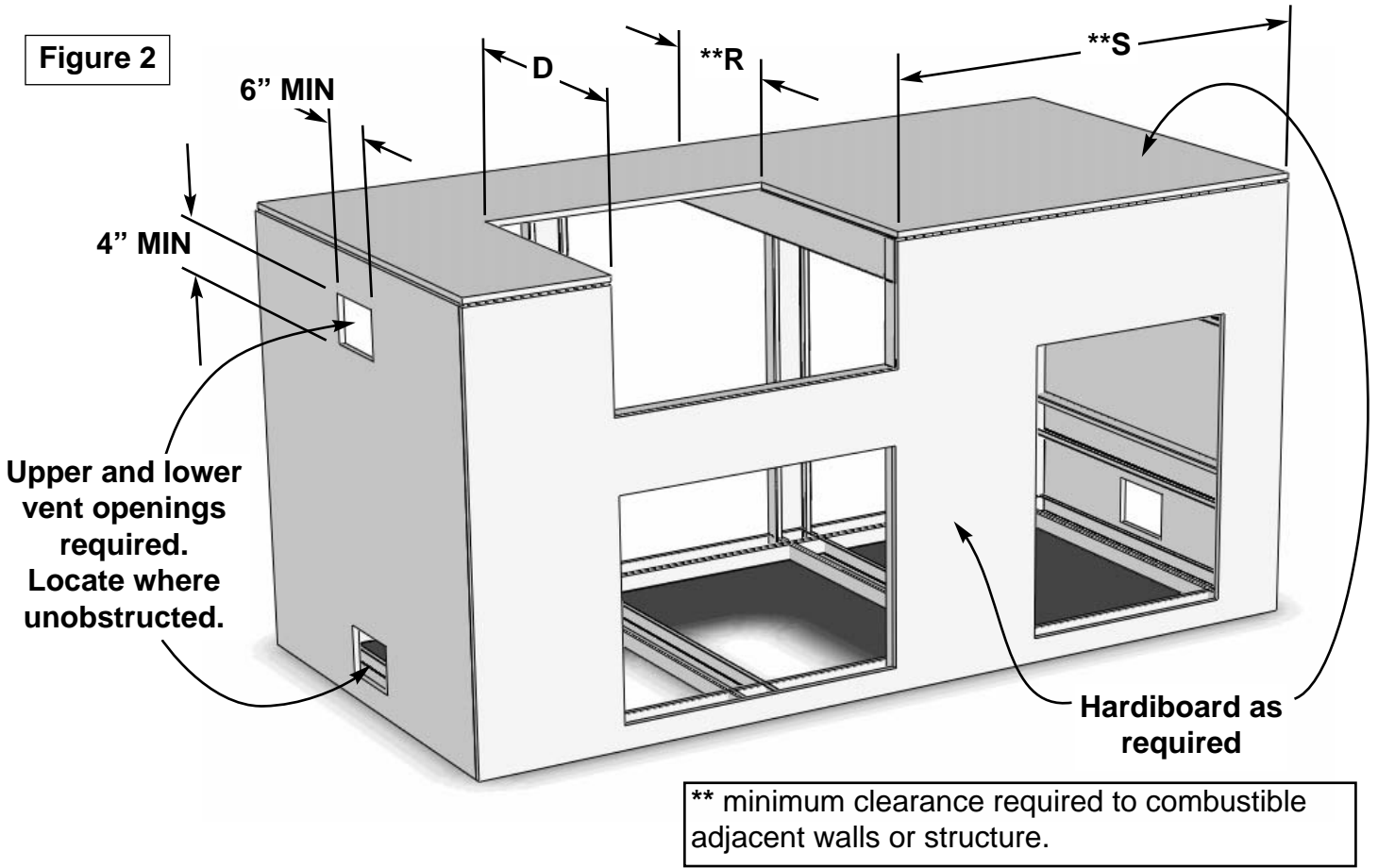
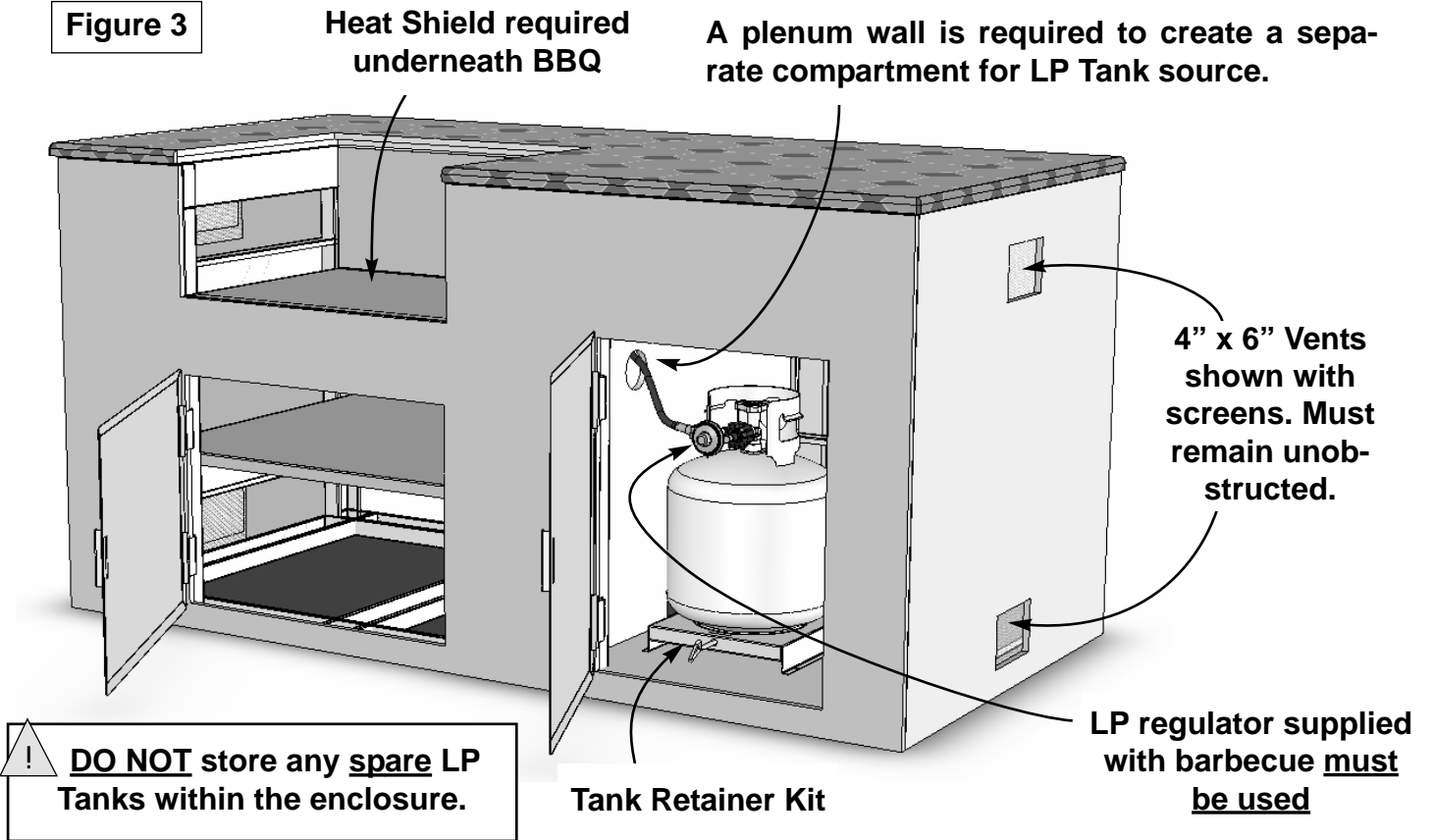
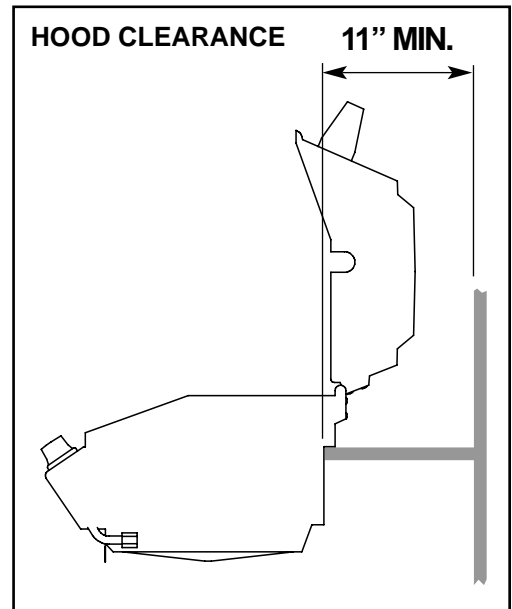
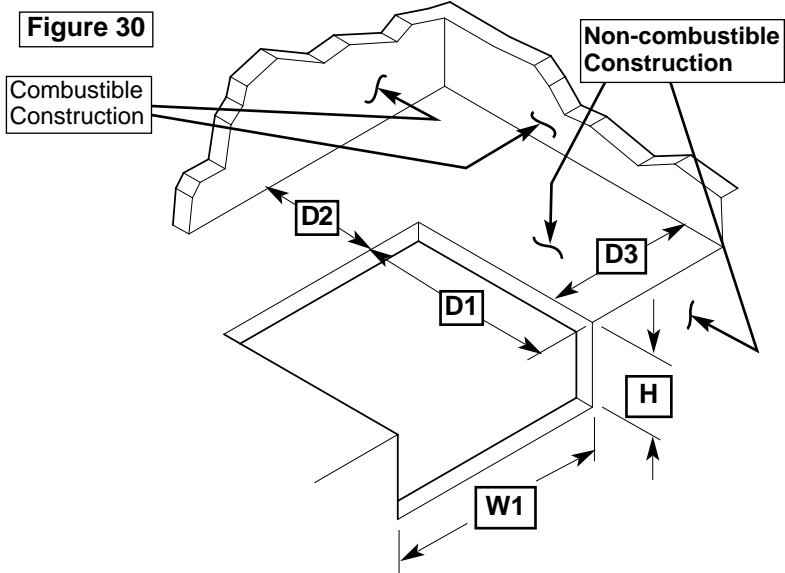
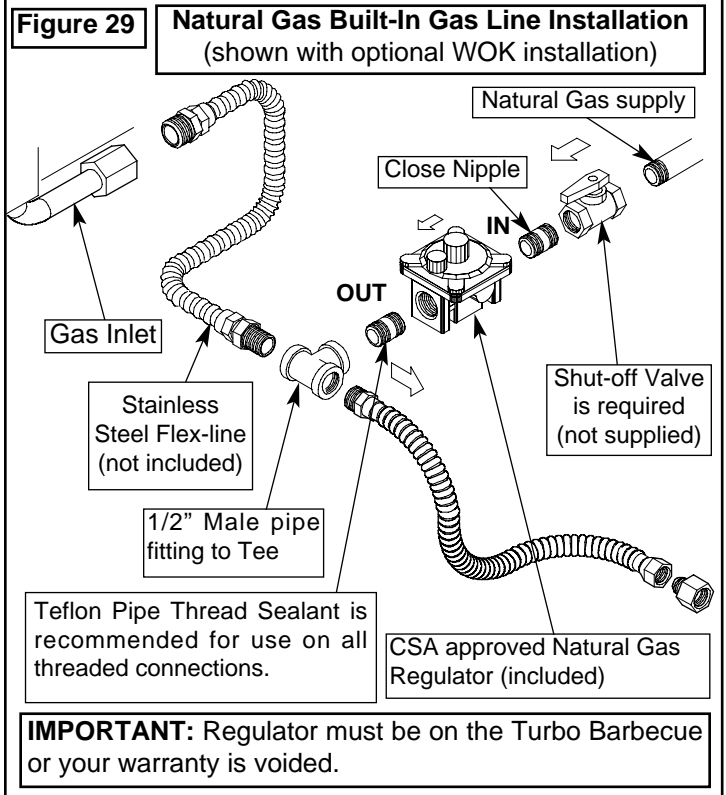
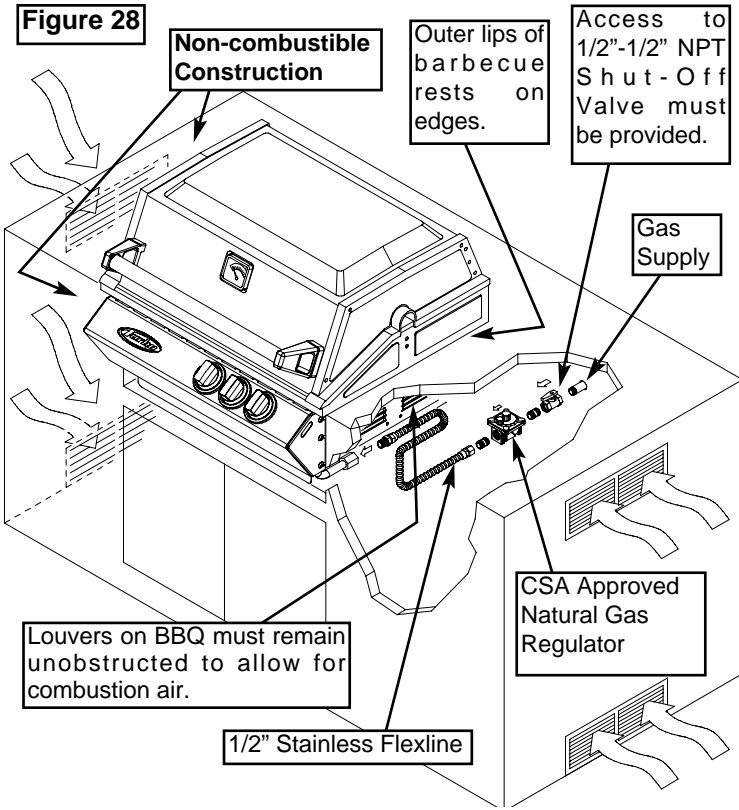


Figure 3



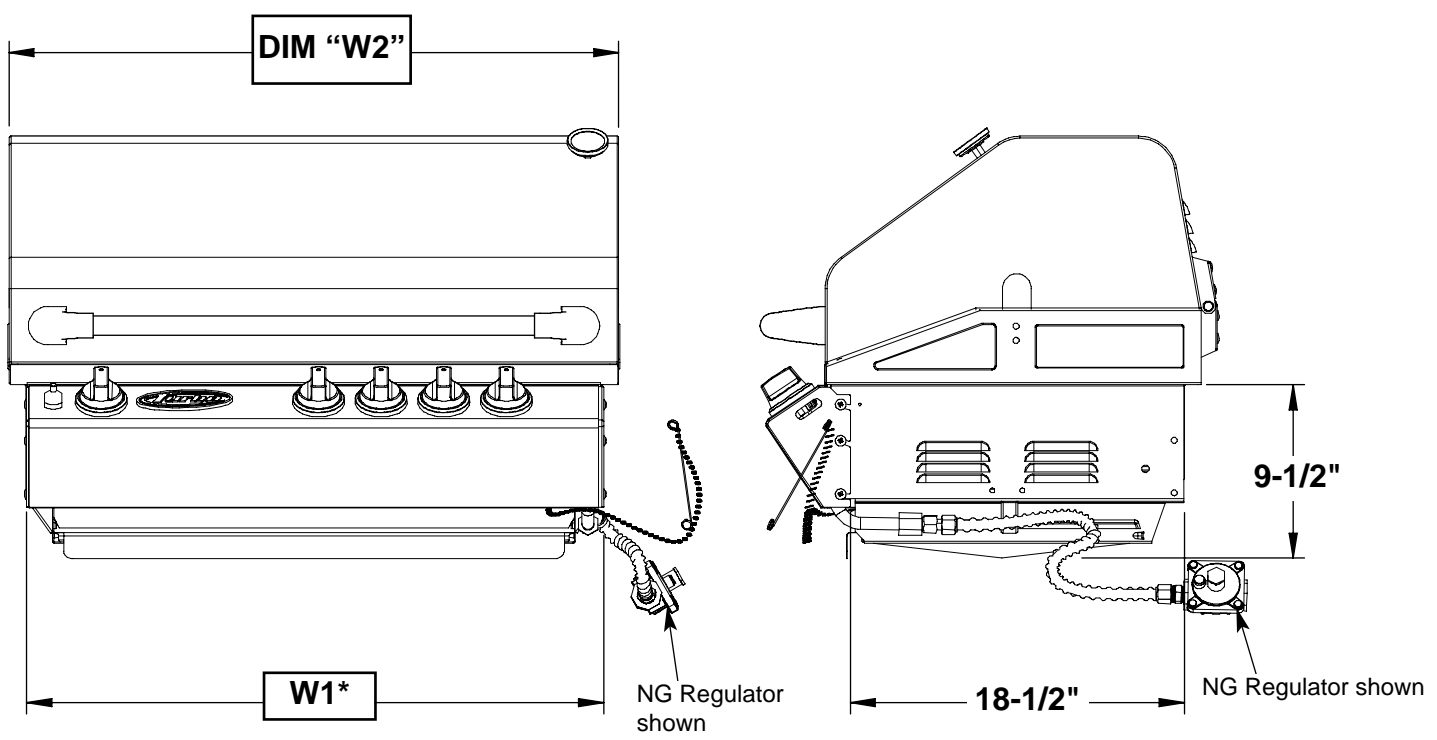
# Outdoor Natural Gas BBQ Built-in Installation Specifications



| BUILT-IN CUTOUT DIMENSIONS TO NON-COMBUSTIBLE CONSTRUCTION |         |         |     |     |        |
|--|---------|---------|-----|-----|--------|
| MODEL  | W1      | D1      | D2  | D3  | H      |
| CG3TCB (N/P)   | 24-1/2" | 19-3/4" | 16" | 14" | 9-1/2" |
| CG4TCB (N/P)   | 30-1/2" |         |     |     |        |
| CG4TCBR (N/P)  | 30-1/2" |         |     |     |        |
| CG4TDBR (N/P)  | 30-1/2" |         |     |     |        |
| CG5TDBR (N/P)  | 38-1/2" |         |     |     |        |

Figure 33

**Turbo & Turbo Elite Models**



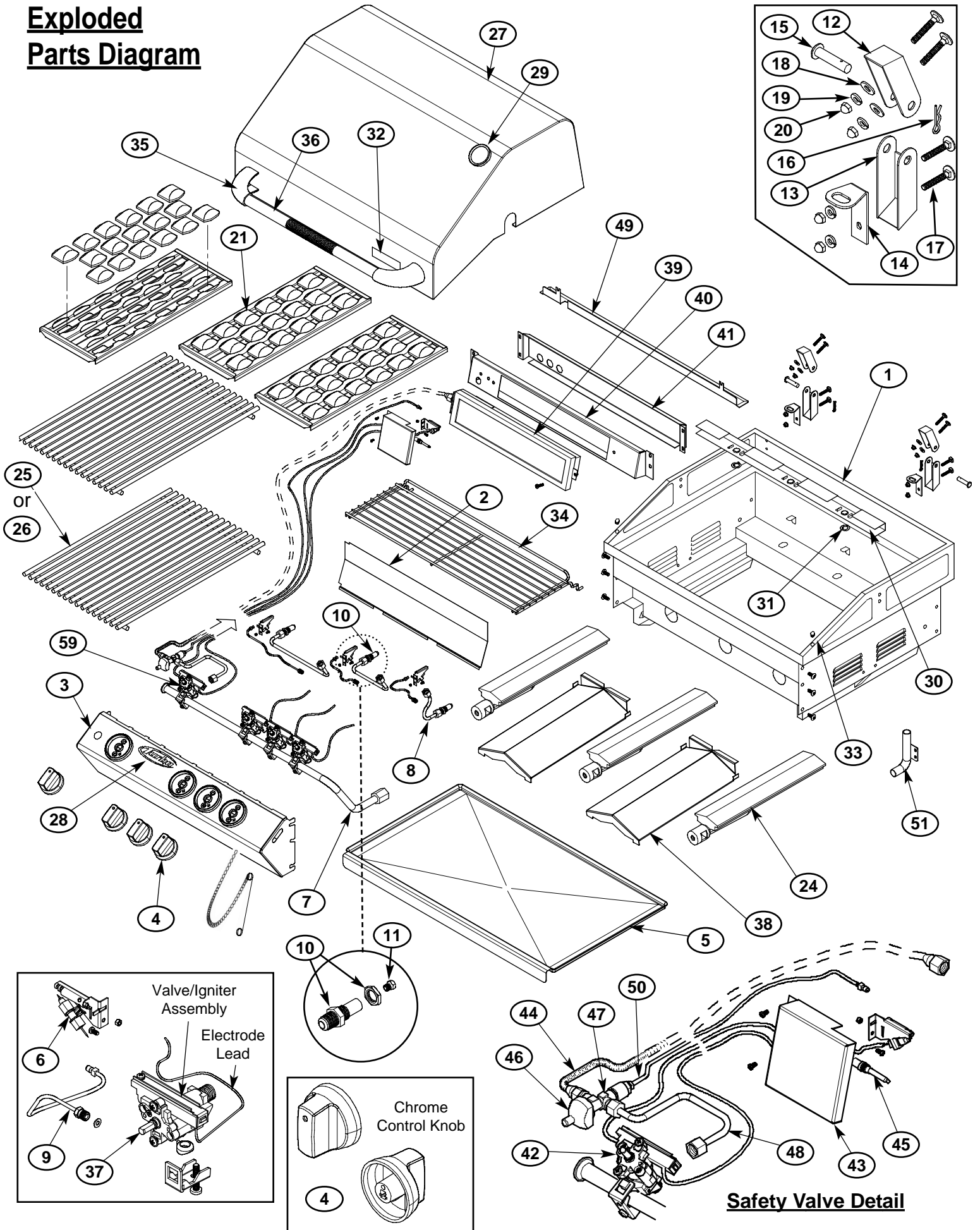
| Model No. | SKU#   | Model Name                   | W1*     | W2      |
|-----------|--------|------------------------------|---------|---------|
| CG3TCBN   | 353938 | Turbo 3 Burner NG            | 24-1/2" | 25-5/8" |
| CG4TCBN   | 353953 | Turbo 4 Burner NG            | 30-1/2" | 31-5/8" |
| CG4TCBRN  | 353979 | Turbo 4 Burner + RB NG       | 30-1/2" | 31-5/8" |
| CG4TDBRN  | 354001 | Turbo Elite 4 Burner + RB NG | 30-1/2" | 31-3/4" |
| CG5TDBRN  | 354050 | Turbo Elite 5 Burner + RB NG | 38-1/2" | 39-1/2" |
| CG3TCBP   | 353920 | Turbo 3 Burner LP            | 24-1/2" | 25-5/8" |
| CG4TCBP   | 353946 | Turbo 4 Burner LP            | 30-1/2" | 31-5/8" |
| CG4TCBRP  | 353961 | Turbo 4 Burner + RB LP       | 30-1/2" | 31-5/8" |
| CG4TDBRP  | 354043 | Turbo Elite 4 Burner + RB LP | 30-1/2" | 31-3/4" |
| CG5TDBRP  | 354068 | Turbo Elite 5 Burner + RB LP | 38-1/2" | 39-1/2" |

\* includes clearance for screws

| ITEM | QTY     |         |         |         |          |          |          |          |          |          | Description |  |
|------|---------|---------|---------|---------|----------|----------|----------|----------|----------|----------|-------------|--|
|      | CG3TCBN | CG3TCBP | CG4TCBN | CG4TCBP | CG4TCBRN | CG4TCBRP | CG4TDBRN | CG4TDBRP | CG5TDBRN | CG5TDBRP |             |  |
| 1    | 1       | 1       |         |         |          |          |          |          |          |          |             | G Frame - 3 Burner Black                         |
|      |         |         | 1       | 1       |          |          |          |          |          |          |             | G Frame - 4 Burner Black                         |
|      |         |         |         |         | 1        | 1        | 1        | 1        |          |          |             | G Frame - 4 Burner Black - Rear Burner           |
|      |         |         |         |         |          |          |          |          | 1        | 1        |             | G Frame - 5 Burner Black - Rear Burner           |
| 2    | 1       | 1       | 1       | 1       | 1        | 1        | 1        | 1        | 1        | 1        | 1           | Baffle for Turbo Control Panel                   |
| 3    | 1       | 1       |         |         |          |          |          |          |          |          |             | Control Panel - 3 Burner Black Turbo Classic     |
|      |         |         | 1       | 1       |          |          |          |          |          |          |             | Control Panel - 4 Burner Black Turbo Classic     |
|      |         |         |         |         |          |          | 1        | 1        |          |          |             | 4 Bnr Elite RB Ctrl Panel#2                      |
|      |         |         |         |         |          |          |          |          | 1        | 1        |             | 5 Bnr Elite RB Ctrl Panel#2                      |
| 4    | 3       | 3       | 4       | 4       | 4        | 4        | 4        | 4        | 5        | 5        |             | Control Knob Large Plated -Turbo Elite           |
| 5    | 1       | 1       |         |         |          |          |          |          |          |          |             | Drip Tray S/S 26" - No Holes                     |
|      |         |         | 1       | 1       | 1        | 1        | 1        | 1        |          |          |             | Drip Tray S/S 31" - No Holes                     |
|      |         |         |         |         |          |          |          |          | 1        | 1        |             | Drip Tray S/S 39" - No Holes                     |
| 6    | 3       | 3       | 4       | 4       | 4        | 4        | 4        | 4        | 5        | 5        |             | Flame Thrower Bracket w/Electrode                |
| 7    | 1       |         |         |         |          |          |          |          |          |          |             | Manifold Assembly 3 Burner Turbo NG              |
|      |         | 1       |         |         |          |          |          |          |          |          |             | Manifold Assembly 3 Burner Turbo LP              |
|      |         |         | 1       |         |          |          |          |          |          |          |             | Manifold Assembly 4 Burner Turbo NG              |
|      |         |         |         | 1       |          |          |          |          |          |          |             | Manifold Assembly 4 Burner Turbo LP              |
|      |         |         |         |         | 1        |          | 1        |          |          |          |             | Manifold Assembly 4 Burner Turbo NG-R/Bnr        |
|      |         |         |         |         |          | 1        |          | 1        |          |          |             | Manifold Assembly 4 Burner Turbo LP-R/Bnr        |
|      |         |         |         |         |          |          |          |          | 1        |          |             | Manifold Assembly 5 Burner Turbo NG-R/Bnr        |
|      |         |         |         |         |          |          |          |          | 1        |          |             | Manifold Assembly 5 Burner Turbo LP-R/Bnr        |
| 8    | 1       |         | 1       |         | 1        |          | 1        |          | 1        |          |             | Manifold Tube,Turbo,#1 NG                        |
|      | 1       |         | 1       |         | 1        |          | 1        |          | 1        |          |             | Manifold Tube,Turbo,#2 NG                        |
|      | 1       |         | 1       |         | 1        |          | 1        |          | 1        |          |             | Manifold Tube,Turbo,#3 NG                        |
|      |         |         | 1       |         | 1        |          | 1        |          | 1        |          |             | Manifold Tube,Turbo,#4 NG                        |
|      |         |         |         |         |          |          |          |          |          | 1        |             | Manifold Tube,Turbo,#5 NG                        |
|      |         | 1       |         | 1       |          | 1        |          | 1        |          | 1        |             | Manifold Tube,Turbo,#1 LP                        |
|      |         | 1       |         | 1       |          | 1        |          | 1        |          | 1        |             | Manifold Tube,Turbo,#2 LP                        |
|      |         | 1       |         | 1       |          | 1        |          | 1        |          | 1        |             | Manifold Tube,Turbo,#3 LP                        |
|      |         |         |         | 1       |          | 1        |          | 1        |          | 1        |             | Manifold Tube,Turbo,#4 LP                        |
|      |         |         |         |         |          |          |          |          |          | 1        |             | Manifold Tube,Turbo,#5 LP                        |
| 9    | 1       |         |         |         |          |          | 1        |          | 1        |          |             | Flame Thrower Tube, Turbo, 150mm                 |
|      | 1       |         |         |         |          |          | 1        |          | 1        |          |             | Flame Thrower Tube, Turbo, 210mm                 |
|      | 1       |         |         |         |          |          | 1        |          | 1        |          |             | Flame Thrower Tube, Turbo, 310mm                 |
|      |         |         |         |         |          |          |          | 1        |          | 1        |             | Flame Thrower Tube, Turbo, 410mm                 |
|      |         |         |         |         |          |          |          |          |          | 1        |             | Flame Thrower Tube, Turbo, 510mm                 |
| 10   | 3       | 3       | 4       | 4       | 4        | 4        | 4        | 4        | 5        | 5        |             | Orifice Holder with Nut                          |
| 11   | 3       |         | 4       |         | 4        |          | 4        |          | 5        |          |             | Orifice - Natural Gas                            |
|      |         | 3       |         | 4       |          | 4        |          | 4        |          | 5        |             | Orifice - Propane Gas                            |
| 12   | 2       | 2       | 2       | 2       | 2        | 2        | 2        | 2        | 2        | 2        |             | Hinge Top  |
| 13   | 2       | 2       | 2       | 2       | 2        | 2        | 2        | 2        | 2        | 2        |             | Hinge Bottom                                     |
| 14   | 2       | 2       | 2       | 2       | 2        | 2        | 2        | 2        | 2        | 2        |             | Warming Rack Bracket                             |
| 15   | 2       | 2       | 2       | 2       | 2        | 2        | 2        | 2        | 2        | 2        |             | Hinge Pivot Pin (Style 3)                        |
| 16   | 2       | 2       | 2       | 2       | 2        | 2        | 2        | 2        | 2        | 2        |             | Retaining Clip (Style 3)                         |
| 17   | 8       | 8       | 8       | 8       | 8        | 8        | 8        | 8        | 8        | 8        |             | S/Steel Bolts for S/Steel Hinge                  |
| 18   | 4       | 4       | 4       | 4       | 4        | 4        | 4        | 4        | 4        | 4        |             | Stainless Steel Flat Washer                      |
| 19   | 8       | 8       | 8       | 8       | 8        | 8        | 8        | 8        | 8        | 8        |             | Lock Washer #10 - Zinc                           |
| 20   | 8       | 8       | 8       | 8       | 8        | 8        | 8        | 8        | 8        | 8        |             | Dome Nut   |
| 21   | 3       | 3       | 4       | 4       | 4        | 4        | 4        | 4        | 5        | 5        |             | S/S Flame Tamer (New) W/Ceramics                 |
| 22*  | 1       | 1       |         |         |          |          |          |          |          |          |             | Rock Grate - 3 Burner (Alternate) - *(not shown) |
|      |         |         | 1       | 1       | 1        | 1        | 1        | 1        |          |          |             | Rock Grate - 4 Burner (Alternate) - *(not shown) |
|      |         |         |         |         |          |          |          |          | 1        | 1        |             | Rock Grate - 5 Burner (Alternate) - *(not shown) |
| 23*  | 2       | 2       | 2       | 2       | 2        | 2        | 2        | 2        | 3        | 3        |             | Lava Rock (Alternate) - *(not shown)             |
| 24   | 1       | 1       |         |         |          |          |          |          | 1        | 1        |             | 3 Bnr Stainless Burner Pack                      |
|      |         |         | 2       | 2       | 2        | 2        | 2        | 2        | 1        | 1        |             | 2 Bnr Stainless Burner Pack                      |

| ITEM | QTY     |         |         |         |          |          |          |          |          |          | Description                                       |
|------|---------|---------|---------|---------|----------|----------|----------|----------|----------|----------|---|
|      | CG3TCBN | CG3TCBP | CG4TCBN | CG4TCBP | CG4TCBRN | CG4TCBRP | CG4TDBRN | CG4TDBRP | CG5TDBRN | CG5TDBRP |   |
| 25   |         |         |         |         |          |          |          |          |          |          | Cooking Grill 13" Stainless Steel                 |
|      |         |         |         |         |          |          | 4        | 4        | 5        | 5        | Cooking Grill 8" Stainless Steel                  |
| 26*  | 2       | 2       |         |         |          |          |          |          |          |          | Cooking Grill 13" (W style) M/Enml., *(not shown) |
|      |         |         | 4       | 4       | 4        | 4        |          |          |          |          | Cooking Grill 8" (W style) M/Enml., *(not shown)  |
| 27   | 1       | 1       |         |         |          |          |          |          |          |          | Stainless Hood 3 Burner - Turbo Elite             |
|      |         |         | 1       | 1       | 1        | 1        | 1        | 1        |          |          | Stainless Hood 4 Burner - Turbo Elite             |
|      |         |         |         |         |          |          |          |          | 1        | 1        | Stainless Hood 5 Burner - Turbo Elite             |
| 28   | 1       | 1       | 1       | 1       | 1        | 1        | 1        | 1        | 1        | 1        | Turbo Badge                                       |
| 29   | 1       | 1       | 1       | 1       | 1        | 1        | 1        | 1        | 1        | 1        | Hood Thermometer - Turbo Elite                    |
| 30   | 1       | 1       |         |         |          |          |          |          |          |          | Crossfire-Stainless Steel 3 Burner                |
|      |         |         | 1       | 1       | 1        | 1        | 1        | 1        |          |          | Crossfire-Stainless Steel 4 Burner                |
|      |         |         |         |         |          |          |          |          | 1        | 1        | Crossfire-Stainless Steel 5 Burner                |
| 31   | 2       | 2       | 2       | 2       | 2        | 2        | 2        | 2        | 2        | 2        | Clip for Crossfire                                |
| 32   | 1       | 1       | 1       | 1       | 1        | 1        | 1        | 1        | 1        | 1        | Lighting Instruction Decal                        |
| 33   | 2       | 2       | 2       | 2       | 2        | 2        | 2        | 2        | 2        | 2        | Hood Buffer                                       |
| 34   | 1       | 1       |         |         |          |          |          |          |          |          | 26" Warming Rack - Stainless Steel                |
|      |         |         | 1       | 1       | 1        | 1        | 1        | 1        |          |          | 31" Warming Rack - Stainless Steel                |
|      |         |         |         |         |          |          |          |          | 1        | 1        | 39" Warming Rack - Stainless Steel                |
| 35   | 2       | 2       | 2       | 2       | 2        | 2        | 2        | 2        | 2        | 2        | Handle Brackets for S/Steel Hood                  |
| 36   | 1       | 1       |         |         |          |          |          |          |          |          | Handle 3 Bnr S/Steel Hood                         |
|      |         |         | 1       | 1       | 1        | 1        | 1        | 1        |          |          | Handle 4 Bnr S/Steel Hood                         |
|      |         |         |         |         |          |          |          |          | 1        | 1        | Handle 5 Bnr S/Steel Hood                         |
| 37   | 3       | 3       | 4       | 4       | 4        | 4        | 4        | 4        | 5        | 5        | Valve- Turbo Flame Thrower                        |
| 38   | 2       | 2       | 3       | 3       | 3        | 3        | 3        | 3        | 4        | 4        | Heat Shield S/Steel                               |
| 39   |         |         |         |         | 1        | 1        | 1        | 1        |          |          | Rear Burner Small - Black                         |
|      |         |         |         |         |          |          |          |          | 1        | 1        | Rear Burner Large - Black                         |
| 40   |         |         |         |         | 1        | 1        | 1        | 1        |          |          | Rear Burner Surround-4Bnr - black                 |
|      |         |         |         |         |          |          |          |          | 1        | 1        | Rear Burner Surround-5Bnr - black                 |
| 41   |         |         |         |         | 1        | 1        | 1        | 1        |          |          | Rear Burner Cover-4 Bnr - black                   |
|      |         |         |         |         |          |          |          |          | 1        | 1        | Rear Burner Cover-5 bnr - black                   |
| 42   |         |         |         |         | 1        | 1        | 1        | 1        | 1        | 1        | Rear Burner Valve                                 |
| 43   |         |         |         |         | 1        | 1        | 1        | 1        | 1        | 1        | Rear Burner Collector Box - black                 |
| 44   |         |         |         |         | 1        | 1        | 1        | 1        | 1        | 1        | Rear Burner S/S Flexline                          |
| 45   |         |         |         |         | 1        | 1        | 1        | 1        | 1        | 1        | Safety Thermocouple Tube                          |
| 46   |         |         |         |         | 1        | 1        | 1        | 1        | 1        | 1        | Safety Button Nut                                 |
| 47   |         |         |         |         | 1        | 1        | 1        | 1        | 1        | 1        | Safety Valve Rear Burner                          |
| 48   |         |         |         |         | 1        | 1        | 1        | 1        | 1        | 1        | Gas Supply Tube - Safety Valve                    |
| 49   |         |         |         |         | 1        | 1        | 1        | 1        |          |          | Rear Trim f/Turbo 4B w/RB                         |
|      |         |         |         |         |          |          |          |          | 1        | 1        | Rear Trim f/Turbo 5B w/RB                         |
| 50   | 1       | 1       | 1       | 1       | 1        | 1        | 1        | 1        |          |          | 3 & 4 R/Bnr F/Thrower Gas Line                    |
|      |         |         |         |         |          |          |          |          | 1        | 1        | 5 R/Bnr F/Thrower Gas Line                        |
| 51   | 1       | 1       | 1       | 1       | 1        | 1        | 1        | 1        | 1        | 1        | Lighting Tube                                     |

# Exploded Parts Diagram



## **Barbeques Galore Limited Warranty**

Barbeques Galore hereby warrants to the ORIGINAL PURCHASER of this Barbeques Galore Gas Barbecue that it will be free of defects in material and workmanship from the date of purchase as follows:

Solid Cast Stainless Steel Burners.....3 years  
All Stainless Steel exterior parts.....2 years  
Painted BBQ Frames, Igniter Assemblies and All Remaining Parts .....limited warranty

...when assembled and operated in accordance with the printed instructions that accompany it.

High cooking temperatures, excessive humidity, chlorine, fertilizers, lawn pesticides and salt can affect the Stainless Steel components and for these reasons, the limited warranties DO NOT COVER DISCOLORATION OR RUST, unless there is a loss of structural integrity on the grill component.

Barbeques Galore shall not be liable under this or any implied warranty for incidental or consequential damages and Barbeques Galore's liability is limited to the purchase price of this barbecue. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This warranty is applicable in the United States and Canada. No one else is authorized to perform any obligations under this warranty.

Barbeques Galore requires reasonable proof of your date of purchase. THEREFORE YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE AND RETURN THE BARBEQUES GALORE PRODUCT REGISTRATION CARD IMMEDIATELY.

This limited warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate to Barbeques Galore's satisfaction they are defective. Before returning any parts to Barbeques Galore, contact our **Customer Service Center at (800) 752-3085** or email us at [customerservice@bbqgalore.com](mailto:customerservice@bbqgalore.com)

If Barbeques Galore confirms the defect and approves the claim, Barbeques Galore will elect to repair or replace such part without charge. Parts returned to Barbeques Galore must be sent freight prepaid to:

Barbeques Galore, Inc., Customer Service Center, 3001 E. Pioneer Pkwy, Arlington, TX 76011  
or to the nearest Barbeques Galore Store. Barbeques Galore will return parts to the purchaser freight or postage prepaid.

The LP tank manufacturer is solely responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have questions regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call the Barbeques Galore store nearest you.

Model Number \_\_\_\_\_ Serial Number \_\_\_\_\_

Date of Purchase \_\_\_\_\_ Purchase From \_\_\_\_\_

### **Warranty Restrictions**

This warranty applies only when the grill is used in the United States, Canada & Australia.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Customer Service Helpline: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us Monday through Friday at 1-800-752-3085

---

**Barbeques Galore** ● 800-752-3085 ● 2173 Salk Avenue, Suite 200 ● Carlsbad, CA 92008