



# Deluxe Outdoor

## Assembly & Operation

### Grill HC4518L



Conforms to ANSI STD Z21.58b-2012  
OUTDOOR COOKING GAS APPLIANCE

**Intertek**



#### Tools needed for assembly:

Phillips screwdriver, Pliers or Adjustable Wrench

#### **! DANGER !**

If you smell gas:

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

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

#### **! DANGER !**

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill-line.
5. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115° F (45°C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

**WARNING**

For Outdoor Use Only  
(outside of any type of enclosure)

**WARNING**

If you smell gas –

- Turn off the gas supply to the appliance
- Extinguish any and all open flames
- Open the Lid of the Grill
- If the odor remains, stay away from the grill and notify your gas supplier and/or the Fire Department.

**WARNING**

- Do not use or store gasoline, kerosene, alcohol, or other flammable liquids or vapors in the vicinity of this appliance or any other appliance.
- Any LP Gas Cylinder **NOT** connected for use with the appliance, shall not be stored in the same vicinity of this or any other appliance.
- A LP Propane Gas Cylinder is needed for operating the gas side of this grill.
- The LP Gas Cylinder is NOT included.
- This gas grill is only intended for Domestic use, not to be used for any commercial purpose.

**DANGER**

- Never use the gas or charcoal grill for INDOOR cooking or heating
- Never use the grill on or in a boat or recreational vehicle

The combustion fumes from either the gas or charcoal grill are toxic and can cause severe illness and possibly death.

**WARNING**

The combustion of Propane gas can yield the formation of chemical compounds known in the state of California, U.S.A., to cause birth defects, cancer, and other serious health matters.

**WARNING**

Read this installation manual before assembling or servicing this appliance.

Failure to follow these instructions may result in an faulty installation, which could cause damage to property, dam-

**IMPORTANT**

Save these instructions after reading them in case you need to refer to them in the future.

**WARNING**

**CALIFORNIA PROPOSITION 65**

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to case cancer, birth defects, and other reproductive harm.

**Wash your hands after handling this product.**



*Read all safeguards and assembly instructions before assembling and operating your grill.*

*Before assembling your new grill, unpack all the parts from the box. Carefully remove all packing material and lay out all the parts for easy access and identification. Do not discard the carton or packaging until your grill is fully assembled and operating to your satisfaction.*

*In order to properly assemble your grill, you will only need two tools:*

- *Phillips head screwdriver*
- *Pliers or adjustable wrench (tools not included)*

*The grill is heavy and must be moved around during assembly and before use. Be sure to have a friend help.*

**Outdoor Leisure Products, Inc.**

**5400 Doniphan Drive**

**Neosho, MO 64850**

**Toll Free: 866-475-5180**

**Website: [www.olp-inc.com](http://www.olp-inc.com)**

**8:30am to 4:30pm, Central Time**



**Monday through Friday**

## **SAFETY WARNINGS**

1. The installation of this grill must conform to 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, B 149.2, or The Standard for recreational Vehicles, ANSI 119.2 / NFPA, and CSA Z240 RV Series, Recreational Vehicle Code*, as Acceptable.
2. The Gas Grill side of the grill is for use with LP (Propane) Gas ONLY! LP Gas Cylinder is NOT included with the Grill.
3. Never use lighter fluid, gasoline, kerosene, or alcohol for lighting the gas grill.
4. The LP Gas supply Cylinder used must be constructed and marked in accordance with the *Specifications of the U.S. Department of Transportation (D.O.T.) or The Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, CAN/CSA-B339*, as applicable. It MUST be provided with a Listed Overfilling Device. Only use 20 pound cylinders that have a type 1 cylinder connection device compatible with the Connection for Outdoor Cooking Appliances.
5. The LP gas cylinder must be arranged for vapor withdrawal, purging and have an overfilling prevention device.
6. LP Gas Cylinders must be stored outdoors, out of the reach of children, and must not be stored in a building, garage or any other enclosed area.
7. The Pressure regulator and Hose Assembly supplied with the Grill, must be used. Any replacement regulator and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.
8. The LP Gas Cylinder must include a collar to protect the cylinder valve.
9. Do not store a spare LP Gas Cylinder under or near this grill.
10. Never fill the LP Gas Cylinder beyond 80% full. For vapor withdrawal /purging, the cylinder should be in the upright position.
11. This outdoor cooking gas appliance must only be used outdoors, and must not be used in a building, garage or any enclosed area.
12. The following distances for proper clearance must be maintained :
  - Minimum distance from back and sides of the outdoor cooking gas appliance to walls is 36" ( 1 meter )
  - Do not use under any overhead combustible constructions
  - For outdoor use only
  - Remove LP Gas Cylinder from grill if storing grill indoors
13. This outdoor cooking gas appliance is not intended to be installed in or on boats.
14. Inspect the Gas Hose before each use. If the Hose has any leak, cut or wear, it must be replaced BEFORE using the grill.
15. Do not try to move the grill while either gas or charcoal chamber is lit.
16. Wait one hour minimum before touching any metal parts, until they are cool.
17. NEVER leave the grill unattended when in use.
18. Keep children and pets away from the grill when in use.
19. Note: Grease Drip Trays and Grease Cup should be emptied and cleaned after each use to prevent flare – ups and /or grease fires.

**IF THESE INSTRUCTIONS ARE NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURIES MAY OCCUR!**

**READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!**  
**YOUR SAFETY IS VERY IMPORTANT – FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

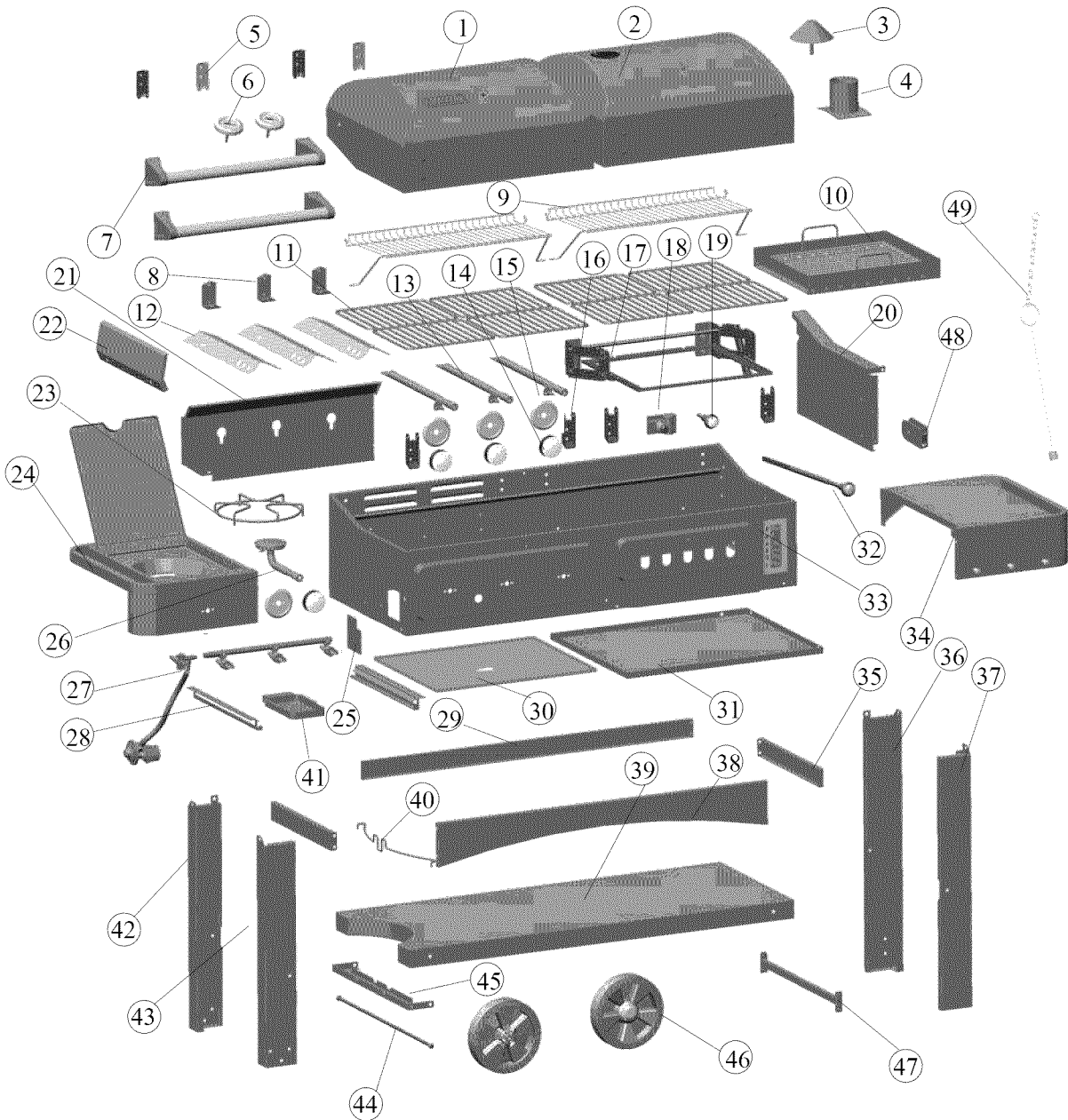
 <b>DANGER</b>	<b>DANGER</b> 
<ul style="list-style-type: none"> <li>. The GRILL is for outdoor use only!</li> <li>. Do NOT use this grill for other than its intended purpose.</li> <li>. Do not leave grill unattended when in use.</li> <li>. Do not use gasoline, kerosene or alcohol for lighting charcoal, use of any of these or similar products may cause an explosion possibly leading to severe bodily harm.</li> <li>. Never operate this grill under any overhead roof covering, awning or overhang. Never use inside an enclosed area such as screen patios, garages, buildings or tents.</li> <li>. Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants including grass, brush, paper, and canvas.</li> <li>. Grill is HOT while in use and after use – Avoid touching hot surfaces. Always wear protective gloves or mitts when operating the smoker.</li> <li>. Keep children and pets away from the grill at all times.</li> <li>. Do not allow anyone to conduct activities around the grill during or following its use until the unit has cooled. The grill is hot during operation and remains hot for a period of time following its use.</li> <li>. Always wear shoes and protective clothing during operation of this smoker.</li> <li>. Never use glassware, plastic, or ceramic cookware in this grill.</li> <li>. The cooking chamber lid will be extremely hot.</li> <li>. When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid and dampers to suffocate the flame.</li> <li>. Do not use water to extinguish grease fires.</li> </ul>	<ul style="list-style-type: none"> <li>. Do not move the unit while it is being used.</li> <li>. Do not use in windy conditions.</li> <li>. Use caution when opening the lid, as hot steam or a flame flare-up could cause burns.</li> <li>. Before each use, make sure the unit is in good working condition.</li> <li>. Use caution after the fire has been extinguished, the surface will remain hot for some time.</li> <li>. Be sure all charcoals are cold before emptying, if necessary pour water on coals before moving grill.</li> <li>. Store the grill out of reach of children and in a dry location when not in use.</li> <li>. Check grease and or ash level in ash pan often and empty. Use extreme caution as the smoker, and metal ash pan will be hot.</li> <li>. When opening the lids, keep hands, face and body a safe distance from hot steam and flame flare-ups.</li> <li>. Do not allow charcoal and or wood to rest on the cooking chamber. Doing so will greatly reduce the life of the metal and finish of you smoker.</li> <li>. Close lids and all dampers to suffocate flame.</li> <li>. Never leave coals and ashes in grill unattended.</li> <li>. Use caution when lifting or moving grill to prevent strains and back injuries.</li> <li>. Properly dispose of all packaging material.</li> </ul>

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL. READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS PRIOR TO ASSEMBLING AND OPERATING YOUR GRILL.

**SAVE THESE INSTRUCTIONS**

# HC4518L Parts List

**Note:** For assistance, including missing or damaged parts, call toll free - 866-475-5180 from 8:30 am - 4:30 pm Central Time, Monday - Friday



## Hardware Pack

Quantity	Description
68	M6x12 Combo Truss Head Bolts, Black Nickel Plated
20	M6x35 Combo Truss Head Bolts, Black Nickel Plated
4	M5x10 Combo Truss Head Bolts, Black Nickel Plated
10	M6 KEPS Nuts, Black Nickel Plated
14	M4 Tapping Screws
30	M4x10 Combo Truss Head Bolts, Black Nickel Plated
6	R Clips
2	Nuts for Axle
2	Washers
2	Bushings for Axle
4	Lid Hinge Pins
2	Lifting Adjustable Handle Hinge Pins
1	AA Battery

# HC4518L Parts List

Item No.	Quantity	Description	Part No.
1	1	Gas Grill Lid	HC4518L-01
2	1	Charcoal Grill Lid	HC4518L-02
3	1	Smoke Stack Lid	HC4518L-03
4	1	Smoke Stack Assembly	HC4518L-04
5	4	Top Hinge	HC4518L-05
6	2	Heat Indicator	TR041
7	2	Gas and Charcoal Grill Lid Handle Assembly	HC4518L-07
8	3	Burner Supporting Bracket	HC4518L-08
9	2	Warming Rack	HC4518L-09
10	1	Charcoal Tray Assembly	47183T-21
11	4	Cooking Grid	HC4518L-11
12	3	Burner Heat Tent	HC4518L-12
13	3	Stainless Steel Burner	HC4518L-13
14	4	Control Knob	TC3718-03
15	4	Control Knob Bezel	HC4518L-15
16	4	Bottom Hinge	HC4518L-16
17	1	Charcoal Tray Lifting System	TR020
18	1	Electronic Igniter	HC4518L-18
19	1	Damper Control Knob	TR036
20	1	Middle Division Plate	HC4518L-20
21	1	Gas Chamber Front Inner Panel	HC4518L-21
22	1	Gas Chamber Left Inner Panel	HC4518L-22
23	1	Side Burner Grate	HC4518L-23
24	1	Side Burner Shelf	HC4518L-24
25	1	Flexible Venturi Cover Plate	HC4518L-25
26	1	Side Burner	HC4518L-26
27	1	HVR Assembly	HC4518L-27
28	2	Gas Grill Grease Tray Support Bracket	SH5000-12
29	1	Cart Rear Bracket	HC4518L-29
30	1	Grease Tray	HC4518L-30
31	1	Charcoal Grill Bottom Panel	HC4518L-31
32	1	Charcoal Tray Adjustable Handle	TR019
33	1	Gas and Charcoal Grill Cabinet Assembly	HC4518L-33
34	1	Side Shelf	HC4518L-34
35	2	Cart Side Top Bracket	HC4518L-35
36	1	Right Rear Leg - White Label #1	HC4518L-36
37	1	Right Front Leg - Blue Label #2	HC4518L-37
38	1	Cart Front Bracket	HC4518L-38
39	1	Bottom Shelf	HC4518L-39
40	1	LP Gas Cylinder Wire Retainer	HC4518L-40
41	1	Removable Grease Cup	HC4518L-41
42	1	Left Rear Leg - Yellow Label #3	HC4518L-42
43	1	Left Front Leg - Green Label #4	HC4518L-43
44	1	Wheel Axle	HC4518L-44
45	1	LP Gas Cylinder Bottom Support Brace	HC4518L-45
46	2	Wheel	HC4518L-46
47	1	Cart Right Bottom Bracket	HC4518L-47
48	1	"U" Shape Bracket	HC4518L-48
49	1	Match Holder and Chain	TC3718-16
50	1	Hardware Blister Pack	HC4518L-50
51	1	Instruction Manual	HC4518L-51

# Assembly

**Note:** Carefully cut the tape holding the carton together. Cut the carton so that it can lay flat on the ground to provide a clean surface for assembling your Grill. Remove the packing materials and all the parts from inside the Cabinet. After unpacking all the parts, check to make sure you HAVE all the parts. If anything is damaged or missing, contact our toll free number: 866-475-5180. Discard all packing material in a safe and recyclable manner. Save this Assembly Manual for future reference.

Tools Required: Phillips Head Screwdriver, Adjustable Wrench or Pliers

## Step 1

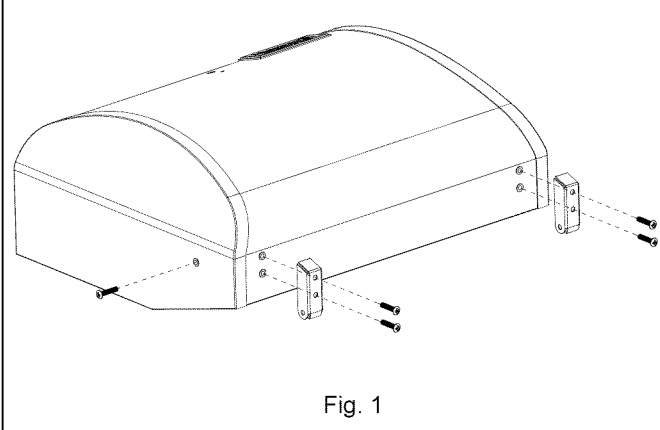


Fig. 1

## **Step 1: Assemble Top Hinges to the Gas Grill Lid**

*Locate:* The Gas Grill Lid, (2) Top Hinges, (5) M6x35 bolts

*Procedure:*

Refer to Fig. 1, attach (2) Top Hinges to the Gas Grill Lid using (4) M6x35 bolts; Screw (1) M6x35 bolt to the right side of the Gas Grill Lid as shown.

## Step 2

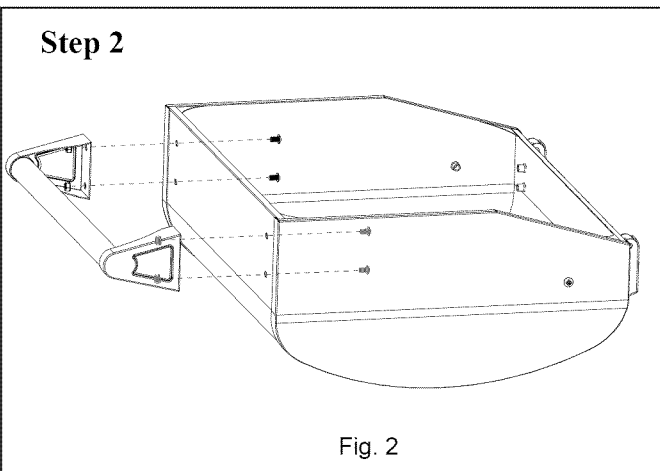


Fig. 2

## **Step 2: Assemble Lid Handle Assembly to Gas Grill Lid**

*Locate:* (1) Lid Handle Assembly, (4) M6x12 bolts and (4) M6 KEPS nuts

*Procedure:* Refer to Fig. 2, attach the Lid Handle Assembly to the Gas Grill Lid using (4) M6x12 bolts and (4) M6 KEPS nuts as shown.

## Step 3

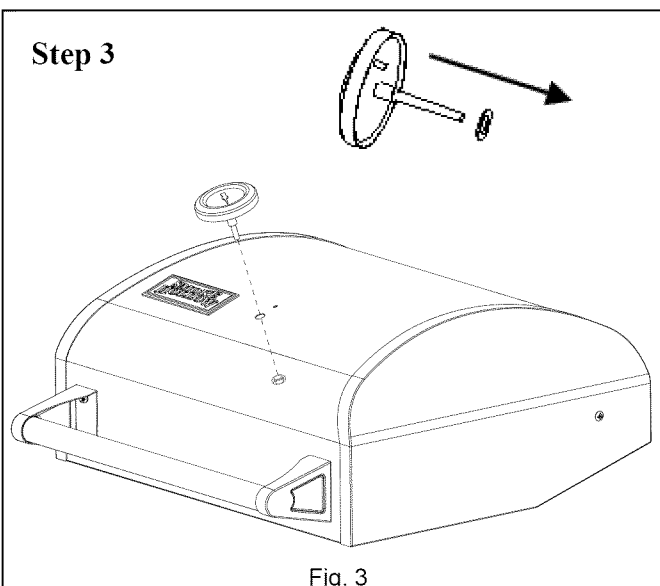


Fig. 3

## **Step 3: Assemble Heat Indicator**

*Locate:* (1) Heat Indicator

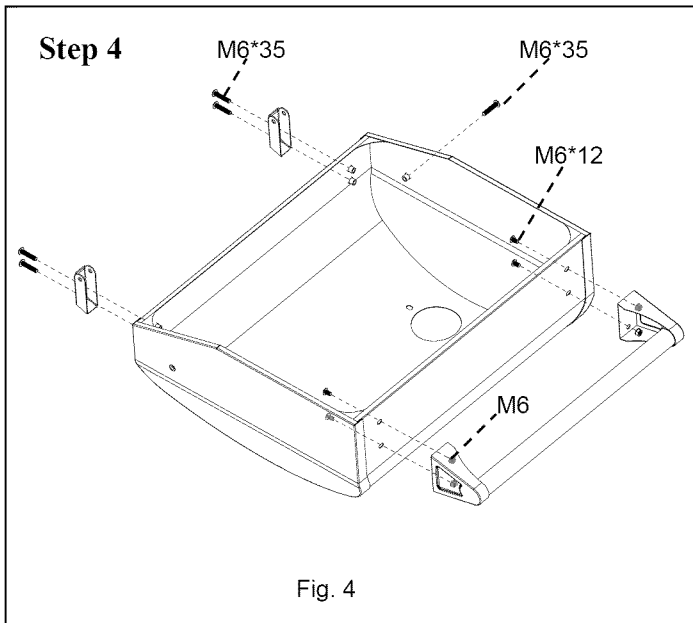
*Procedure:*

Refer to Fig. 3, unscrew the nut from (1) Heat Indicator.

Place (1) Heat Indicator into the area in the center of Gas Grill Lid and fasten in place with the nut as shown.



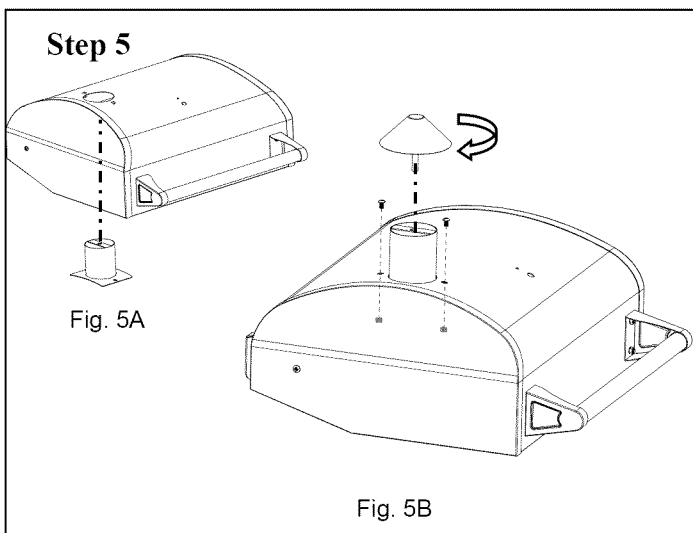
# Assembly



## **Step 4: Attach Top Hinge and Lid Handle Assembly to the Charcoal Grill Lid**

*Locate:* Charcoal Grill Lid, (2) Top Hinges, (1) Lid Handle Assembly, (5) M6x35 bolts, (4) M6x12 bolts and (4) M6 KEPS nuts

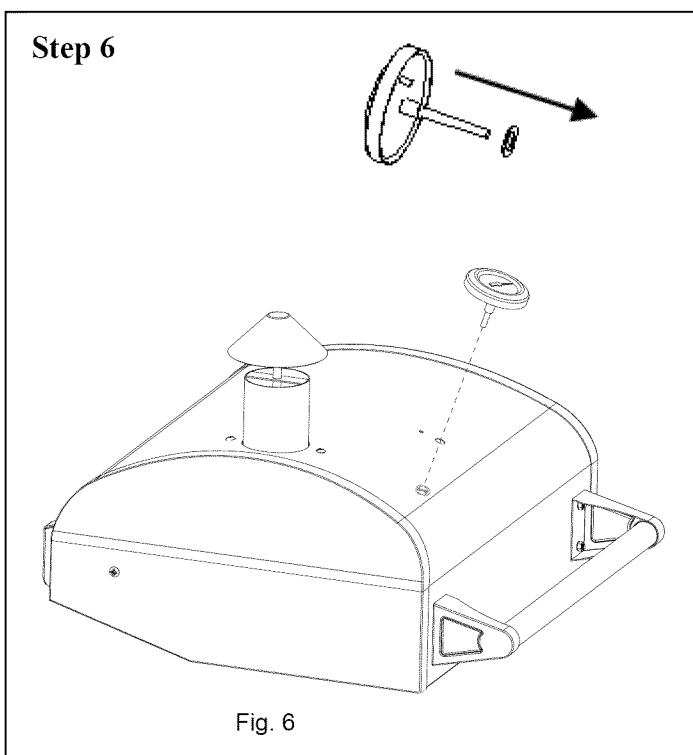
*Procedure:* Refer to Fig. 4 and attach (2) Top Hinges to the Charcoal Grill Lid using (4) M6x35 Bolts; Screw (1) M6x35 Bolt to the left side of the Charcoal Grill Lid; Attach the Lid Handle Assembly to the Charcoal Grill Lid using (4) M6x12 Bolts and (4) M6 KEPS Nuts as shown.



## **Step 5: Attach the Smoke Stack**

*Locate:* (1) Smoke Stack Assembly, (1) Smoke Stack Lid, (2) M6x12 bolts and (2) M6 KEPS nuts

*Procedure:* Refer to Fig. 5A, insert the Smoke Stack Assembly through the Lid from the inside as shown. Attach the Smoke Stack Assembly to the Lid with (2) M6x12 bolts inserted through the Lid from the **OUTSIDE**. Fasten the Smoke Stack Assembly to the Lid with (2) M6 KEPS nuts securely **INSIDE** the Lid. Rotate clockwise the Smoke Stack Lid to the Smoke Stack Assembly as shown in Fig. 5B.



## **Step 6: Assemble Heat Indicator**

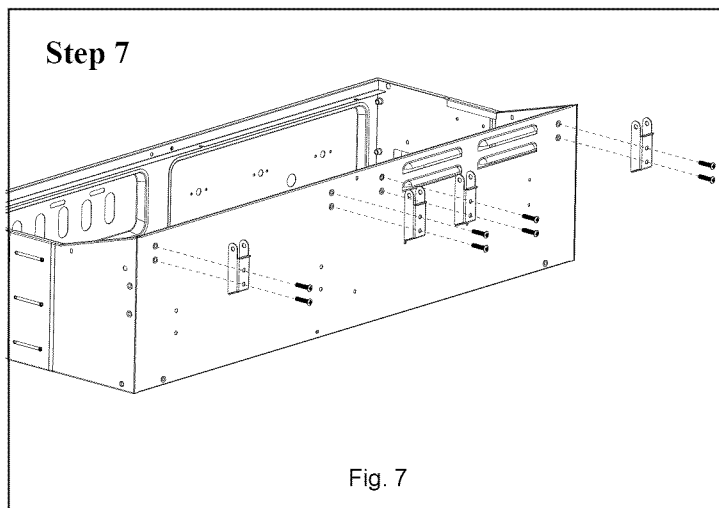
*Locate:* (1) Heat Indicator

*Procedure:*

Refer to Fig. 6, unscrew the nut from (1) Heat Indicator.

Place (1) Heat Indicator into the area in the center of Charcoal Grill Lid and fasten in place with the nut as shown.

# Assembly



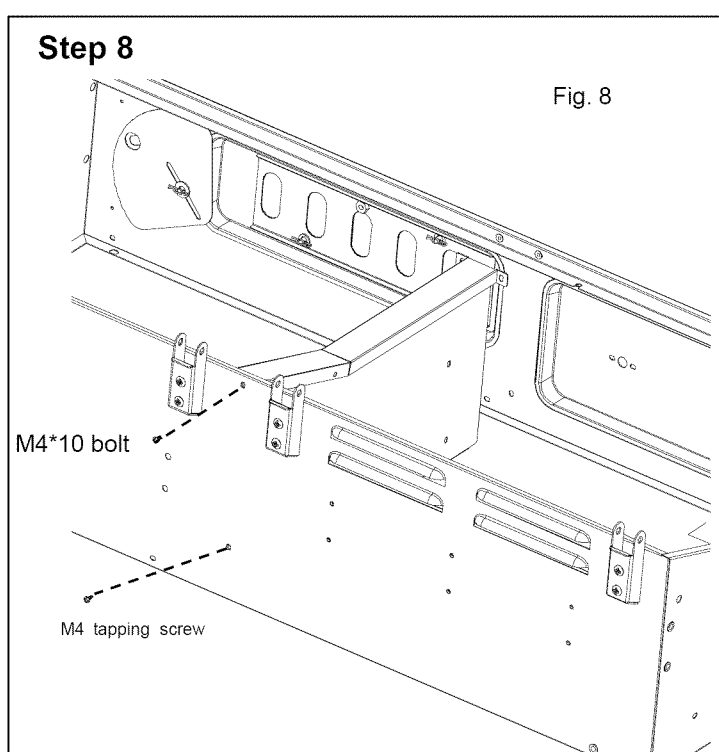
## **Step 7: Assemble Bottom Hinges to the Gas and Charcoal Grill Cabinet Assembly**

*Locate:* Gas and Charcoal Cabinet Assembly, (4) Bottom Hinges, (8) M6x35 bolts

*Procedure:*

Refer to Fig. 7, attach (4) Bottom Hinges to the Gas and Charcoal Grill Cabinet Assembly using (8) M6x35 bolts as shown.

Note: Do not tighten the bolts at this time.

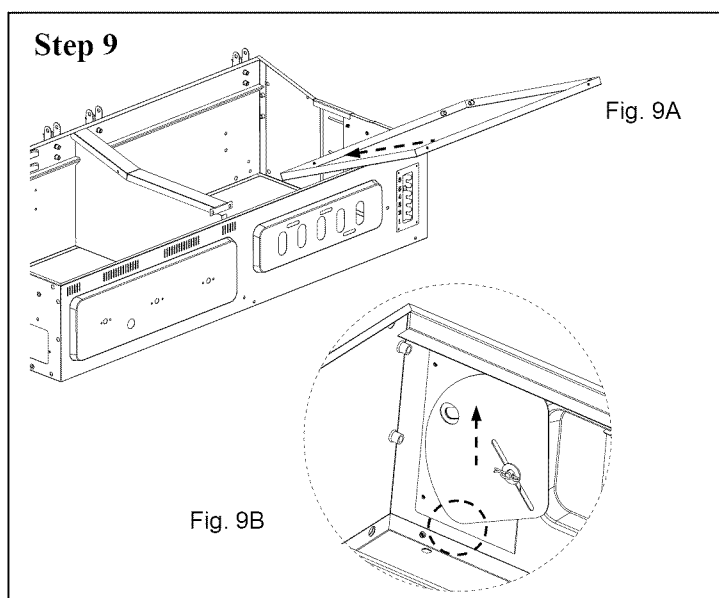


## **Step 8: Assemble Middle Division Plate**

*Locate:* Middle Division Plate, (1) M4x10 bolt, (1) M4 tapping screw

*Procedure:*

Attach the Middle Division Plate to the cabinet back panel using (1) M4x10 bolt and (1) M4 tapping Screw as shown as Fig. 8.



## **Step 9: Assemble Charcoal Grill Bottom Panel**

*Locate:* Charcoal Grill Bottom Panel, "U" Shape Bracket, (2) M5x10 bolts, (8) M4x10 bolts, (4) M4 tapping screws

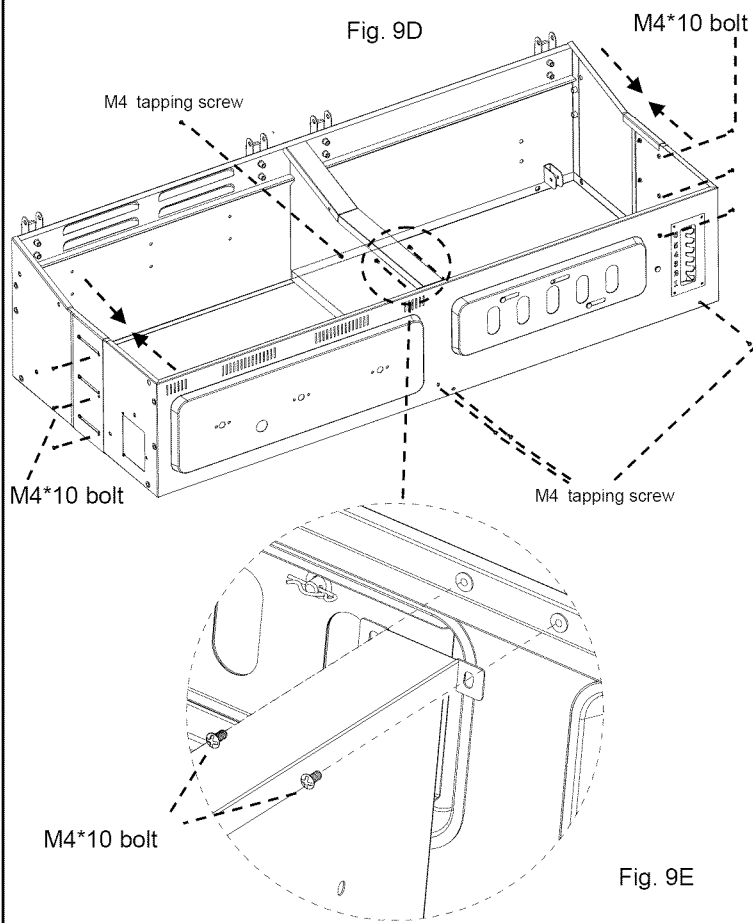
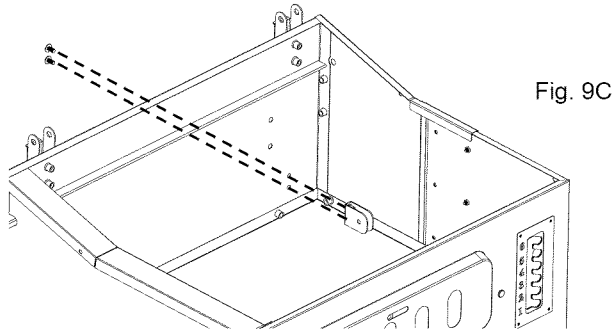
*Procedure:*

Refer to the Fig. 9A, place the Charcoal Grill Bottom Panel into the bottom of cabinet.

Check if the Bottom Panel is interfering with the Inside Plate as circle shown in Fig. 9B; If yes, lift up the Inside Plate.

# Assembly

## Step 9



## **Step 9: Assemble Charcoal Grill Bottom Panel (Continued)**

### *Procedure:*

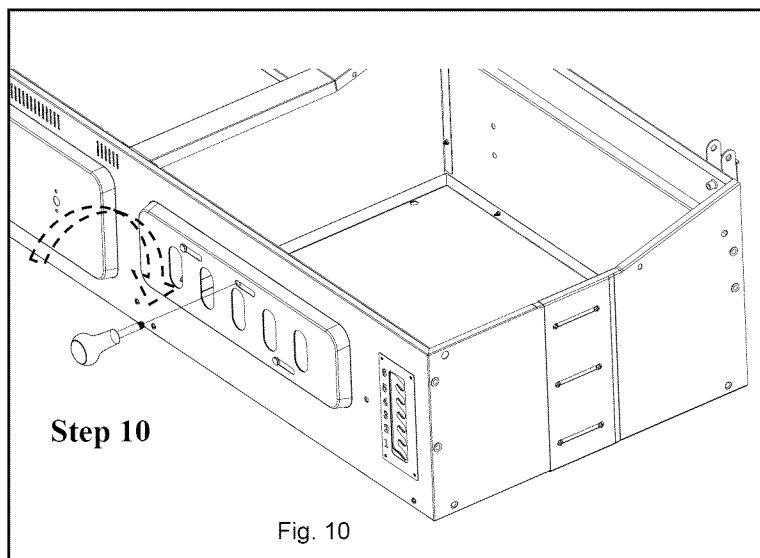
Attach the "U" Shape Bracket to the cabinet back panel using (2) M5x10 bolts as shown as Fig. 9C.

Push together the cabinet front panel and back panel as arrow shown as Fig. 9D. Then tighten the front panel and back panel using (6) M4x10 bolts.

Attach the Middle Division Plate to the cabinet front panel using (2) M4x10 bolts as shown as Fig. 9E.

Tighten the Charcoal Grill Bottom Panel to cabinet front panel and back panel using (4) M4 tapping screws.

## Step 10



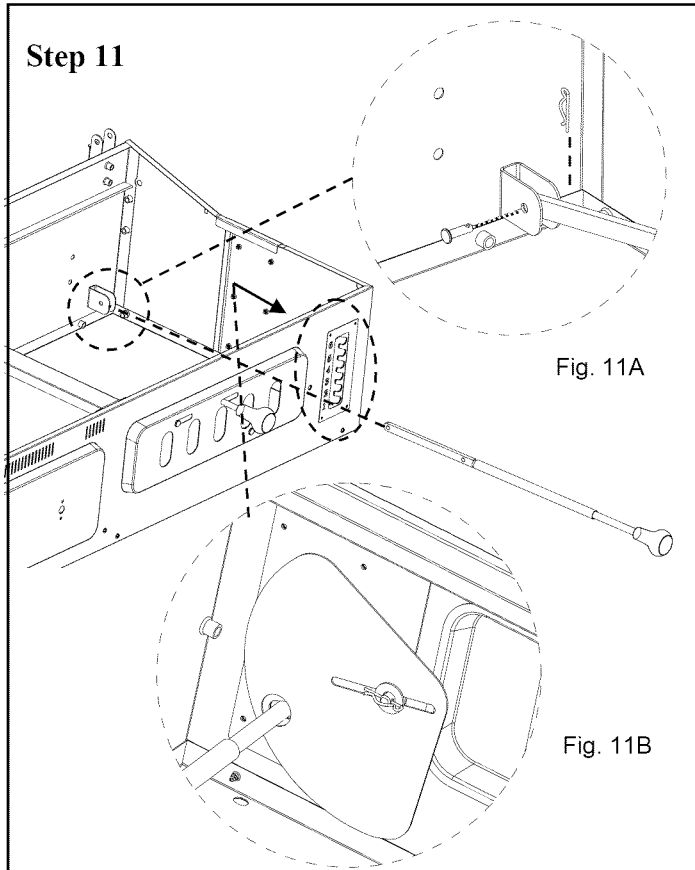
## **Step 10: Attach Damper Control Knob**

*Locate :* Damper Control Knob

*Procedure:* Refer to Fig. 10 – screw the Damper Control Knob onto the Damper Slide.

# Assembly

## Step 11

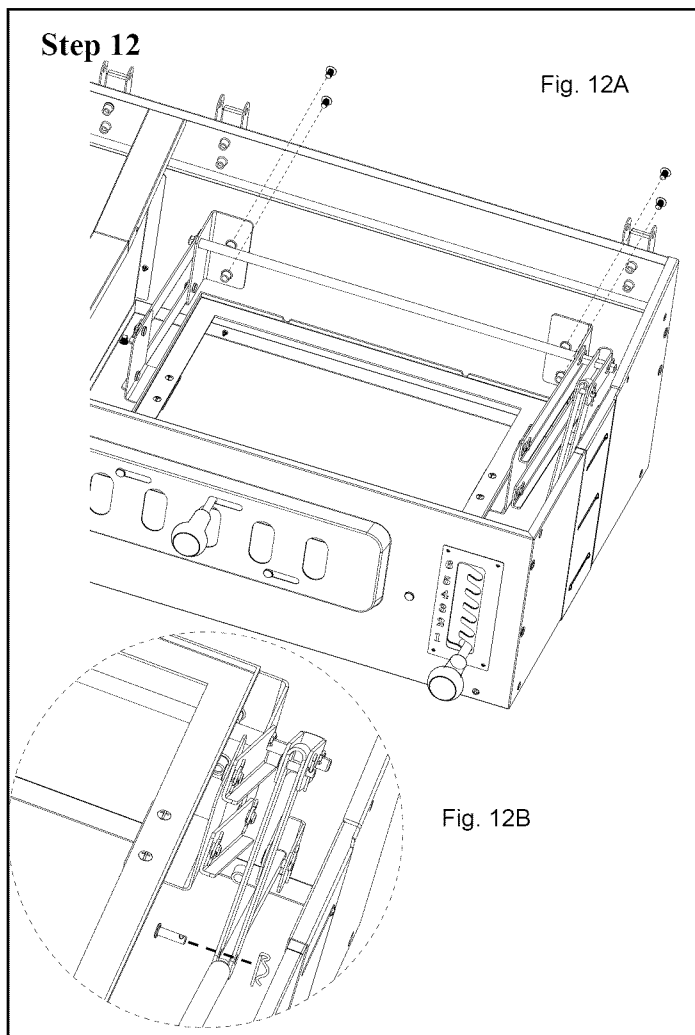


## **Step 11: Install the Charcoal Tray Adjustable Handle**

*Locate:* Charcoal Tray Adjustable Handle, (1) Adjustable Handle Hinge Pin and (1) R Clip

*Procedure:* Refer to Figs. 11A and 11B and Slide the Lift Handle through the adjusting slot and through the hole of the Inside Plate. Align the hole in the end of the Adjustable Handle with the holes in the “U” Shaped Bracket located at the back of the Cabinet. Join the Lift Handle and the “U” Shaped Bracket by inserting (1) Hinge pin and (1) R clip as shown in Fig. 11A.

## Step 12



## **Step 12: Install the Charcoal Tray Lifting System**

*Locate:* Charcoal Tray Lift System, (4) M6x12 bolts, (1) Adjustable Handle Hinge Pin and (1) R Clip

*Procedure:* Refer to Fig. 12A, attach the Charcoal Tray Lifting System to the cabinet back panel using (4) M6x12 bolts as shown.

Attach the Adjustable Handle to the Lift System by inserting a Hinge Pin through the “U” shaped Lift Arm and the hole in the center of the Lift Handle as shown in Fig. 12B.

Then insert an “R” clip through the hole in the Hinge Pin. You should now be able to adjust the Charcoal Tray Lifting System to your desired height by moving the Adjustable Handle to the left and then raising or lowering it.

# Assembly

## Step 13

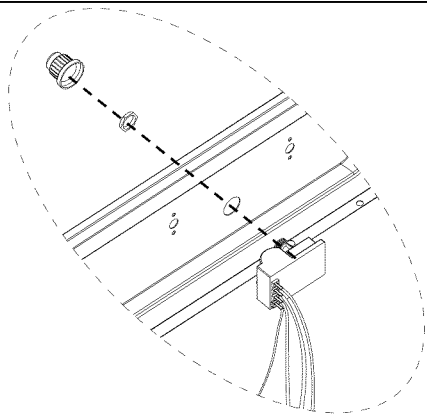


Fig. 13

## **Step 13: Attach the Electronic Igniter**

*Locate:* Electronic Igniter

*Procedure:* Unscrew the cap and nut from the Electronic Igniter first. Refer to Fig. 13, attach the Electronic Igniter using the cap and nut as shown.

## Step 14

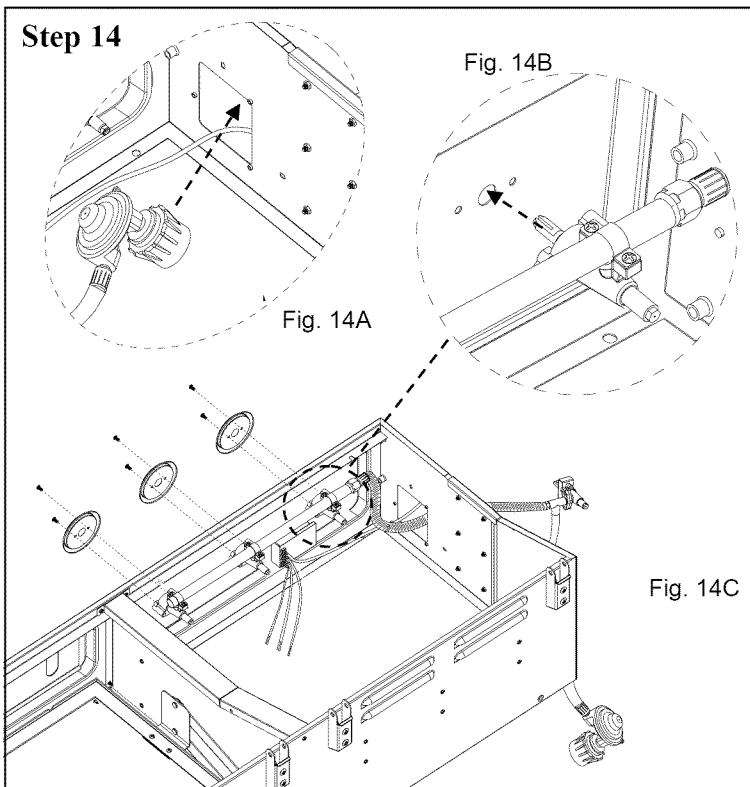


Fig. 14B

Fig. 14A

Fig. 14C

## **Step 14: Install HVR Assembly and Control Knob Bezel**

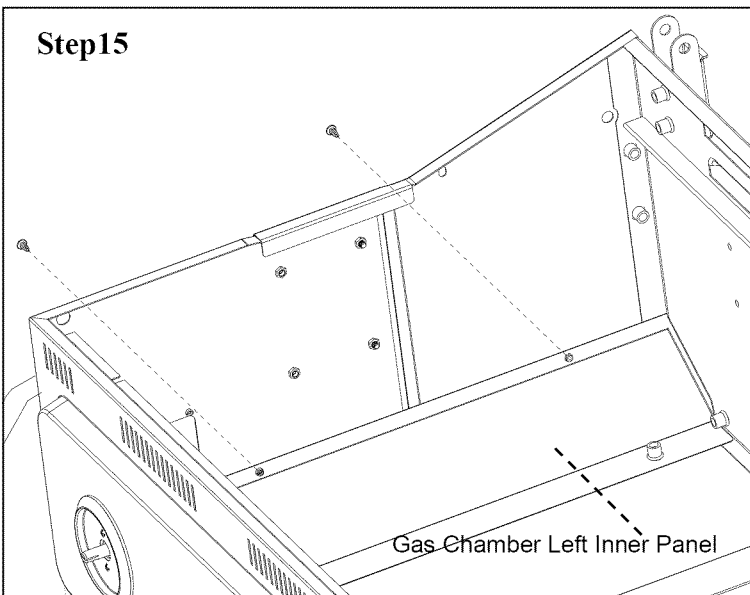
*Locate:* HVR Assembly, (3) Control Knob Bezels, (6) M4x10 bolts

*Procedure:* Refer to Fig. 14A, insert the Regulator and Side Burner Valve Set and the longest Ignition Wire through the square hose on the left side of the cabinet as shown.

Refer to Fig. 14B, insert the Valve Stem through the openings on the Control Panel as shown.

Refer to Fig. 14C, align the holes of the Control Knob Bezel with the holes on the Control Panel, attach the Control Knob Bezels, Control Panel to the Valves using (6) M4x10 bolts as shown.

## Step 15



Gas Chamber Left Inner Panel

## **Step 15: Attach the Gas Chamber Left Inner Panel**

*Locate:* Gas Chamber Left Inner Panel, (2) M4 tapping screws

*Procedure:* Refer to Fig. 15, attach the Gas Chamber Left Inner Panel to the cabinet using (2) M4 tapping screws as shown.

# Assembly

## Step 16

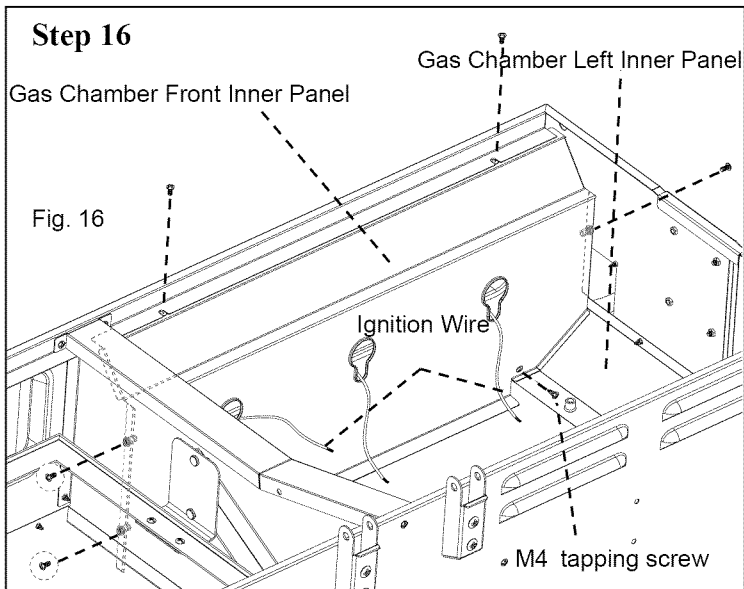
Gas Chamber Front Inner Panel

Gas Chamber Left Inner Panel

Fig. 16

Ignition Wire

M4 tapping screw



## **Step 16: Attach Gas Chamber Front Inner Panel**

*Locate:* Gas Chamber Front Inner Panel, (5) M4x10 bolts, (1) M4 tapping screw

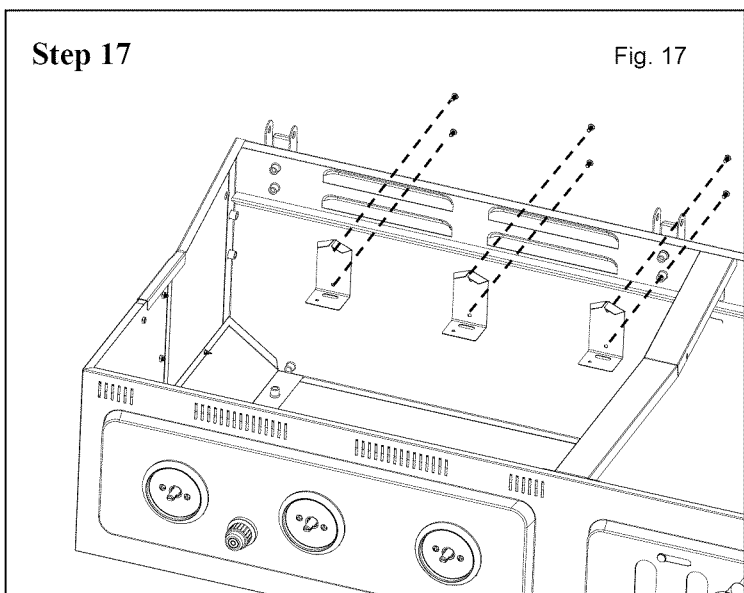
*Procedure:* Refer to Fig. 16, insert (3) ignition wires through the openings on the Gas Chamber Front Inner Panel.

Attach the Gas Chamber Front Inner Panel to the Cabinet Front Panel using (5) M4x10 bolts.

Then tighten the Gas Chamber Front Inner Panel with Left Inner Panel using (1) M4 tapping screw as shown.

## Step 17

Fig. 17



## **Step 17: Attach Burner Supporting Brackets**

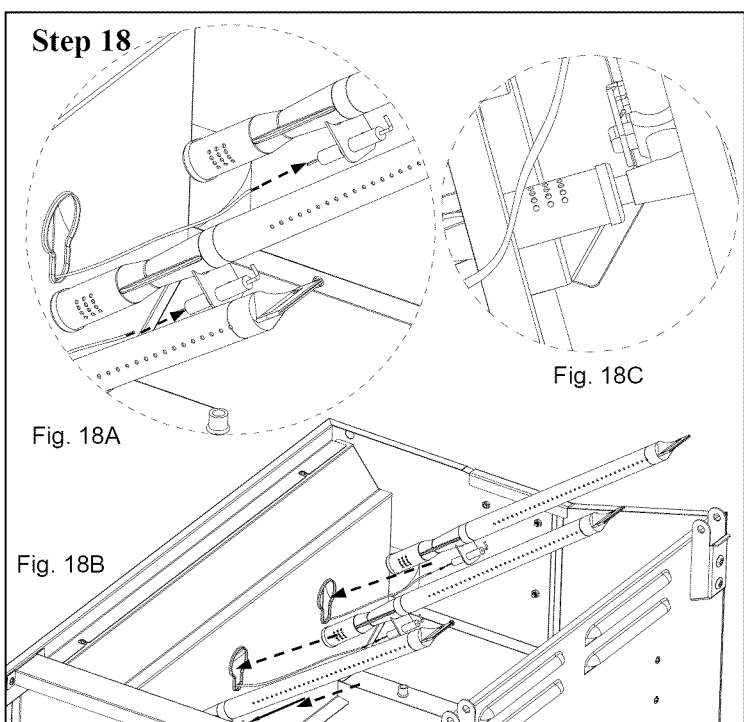
*Locate:* (3) Burner Supporting Brackets, (6) M4x10 bolts

*Procedure:* Refer to Fig. 17, attach (3) Burner Supporting Brackets to the cabinet back panel using (6) M4x10 bolts as shown.

## Step 18

Fig. 18A

Fig. 18C



## **Step 18: Attach Burners to Gas Grill**

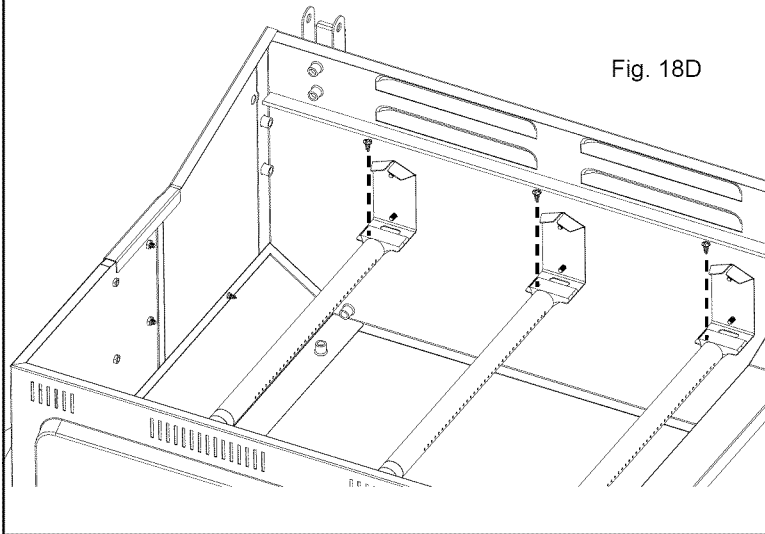
*Locate:* (3) Burners, (3) M4 tapping screws

*Procedure:* Attach (3) ignition wires onto the pin end of the Electrode on the Burner as shown as Fig. 18A.

Refer to Fig. 18B and Fig 18C. Tilt the burner tube slightly and insert through the openings in the Gas Chamber Front Inner Panel. You **MUST** make sure that the tip of the valve is completely **INSIDE** the end opening of the Burner Tube.

# Assembly

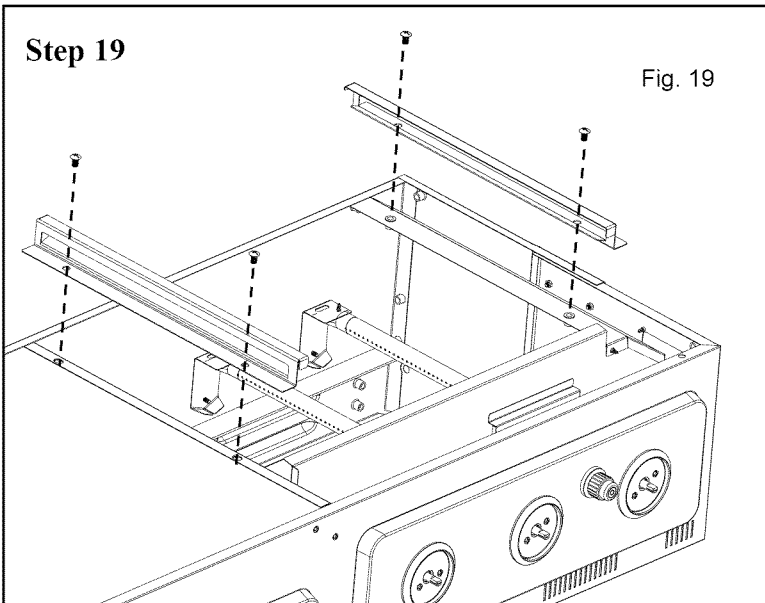
## Step 18



## **Step 18: Attach Burners to Gas Grill (continued)**

*Procedure:* Fasten (3) Burners to the Burner Supporting Brackets at the back of the cabinet with (3) M4 tapping screws as shown as Fig. 18D.

## Step 19



## **Step 19: Attach Gas Grill Grease Tray Support Brackets**

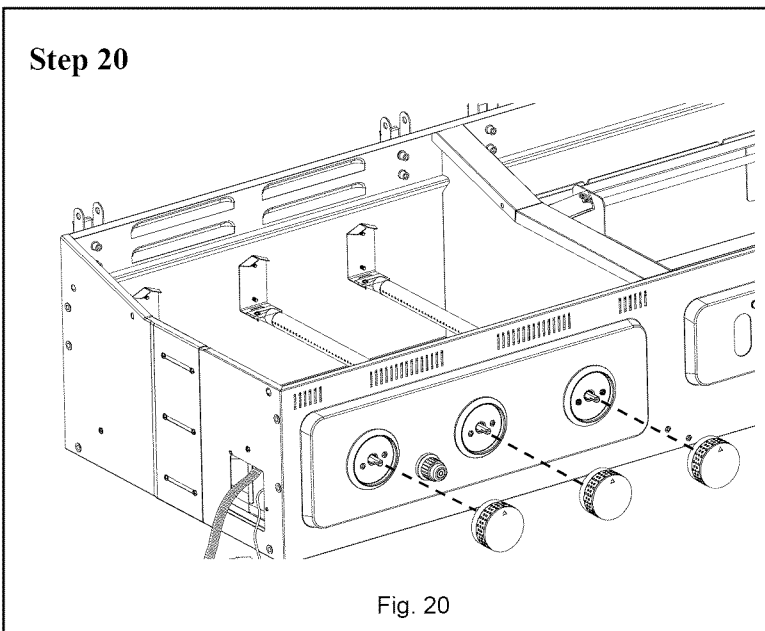
*Locate:* (2) Gas Grill Grease Tray Support Brackets, (4) M6x12 bolts

*Procedure:*

Turn the cabinet upside down first.

Refer to Fig. 19, attach (2) Gas Grill Grease Tray Support Brackets to the bottom of the gas side of the cabinet using (4) M6x12 bolts as shown.

## Step 20

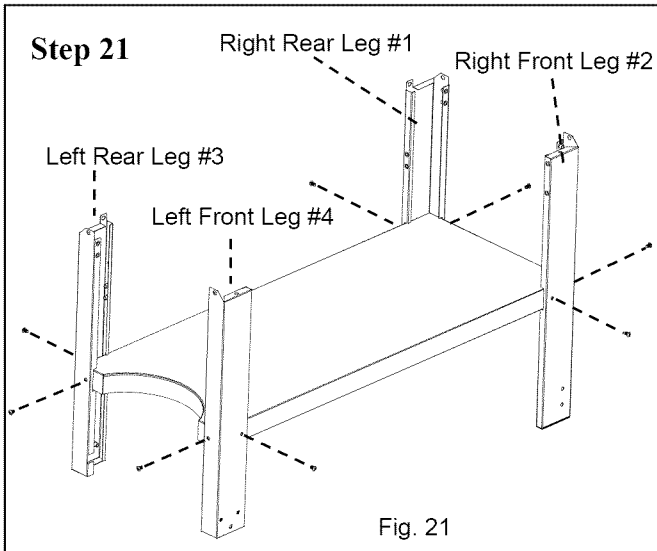


## **Step 20: Attach Control Knobs**

*Locate:* (3) Control Knobs

*Procedure:* Refer to Fig. 19, Place (3) Control Knobs over the Valve Stem, making sure to align the flat portion of the stem with the flat portion in the Knob and push the Control Knob onto the stem until it is firmly seated.

# Assembly

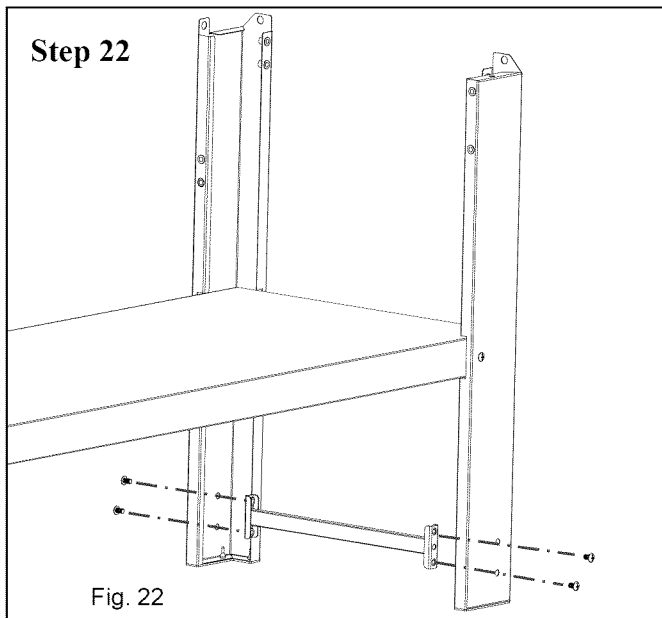


## **Step 21: Assemble Legs**

*Locate:* Bottom Shelf, Right Rear Leg #1, Right Front Leg #2, Left Rear Leg #3, Left Front Leg #4 and (8) M6x12 bolts. Note: Each Leg will have an identification label.

*Procedure:* Attach each leg to the Bottom Shelf using (2) M6x12 bolts as shown as Fig. 21.

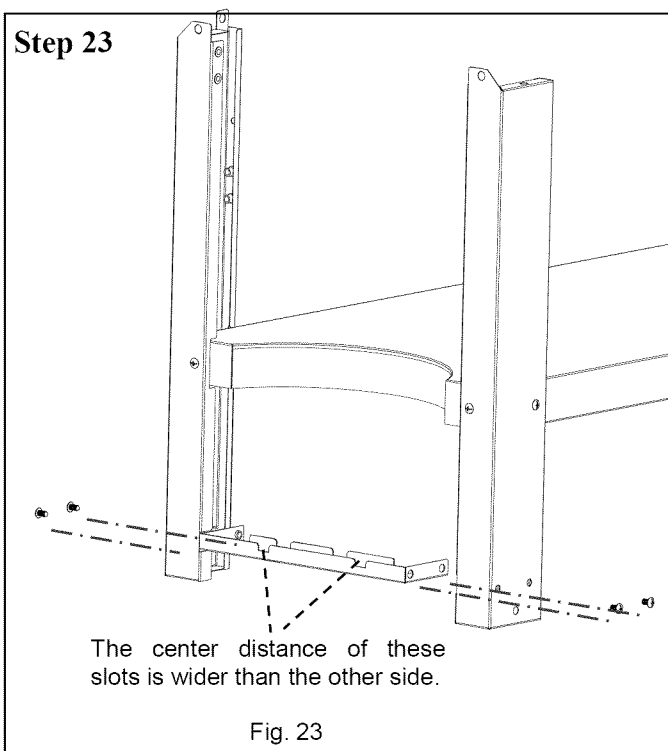
Note: Make sure the side of the bottom shelf with the cylinder opening is facing the LEFT side.



## **Step 22: Assemble Cart Right Bottom Bracket**

*Locate:* Cart Right Bottom Bracket, (4) M6x12 bolts

*Procedure:* Attach the Cart Right Bottom Bracket using (4) M6x12 bolts as shown as Fig. 22.



## **Step 23: Assemble LP Gas Cylinder Bottom Support Brace**

*Locate:* LP Gas Cylinder Bottom Support Brace, (4) M6x12 bolts

*Procedure:* Attach the LP Gas Cylinder Bottom Support Brace using (4) M6x12 bolts as shown as Fig. 23.



# Assembly

## Step 24

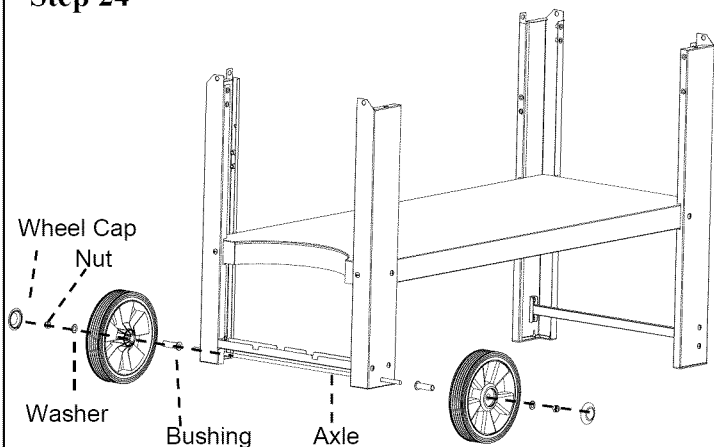


Fig. 24

## Step 24: Assemble Wheels

*Locate:* Axle, (2) Wheels, (2) nuts, (2) Washers and (2) bushings for Axle

*Procedure:* Push-off the wheel caps from the Wheels first. Slide the Axle through the Left Front Leg #4 and Left Rear Leg #3. Slide (1) Wheel and (1) bushing over each end of the Axle, and Secure the Wheels into place using (2) washers and (2) nuts as shown as Fig. 24. Place the wheel caps onto the out-sides of the Wheels.

## Step 25

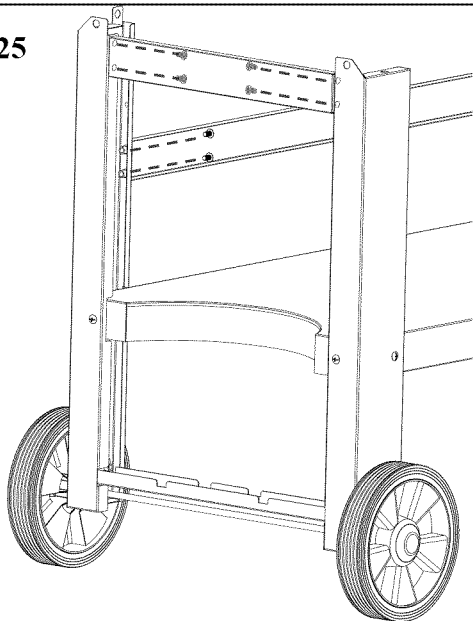


Fig. 25A

## Step 25: Attach Cart Side Top Brackets and Cart Rear Bracket

*Locate:* Cart Rear Bracket, (2) Cart Side Top Brackets, (12) M6x12 bolts

*Procedure:* Attach Cart Rear Bracket and (2) Cart Side Top Brackets to four Legs using (12) M6x12 bolts as shown as Fig. 25A and Fig. 25B.

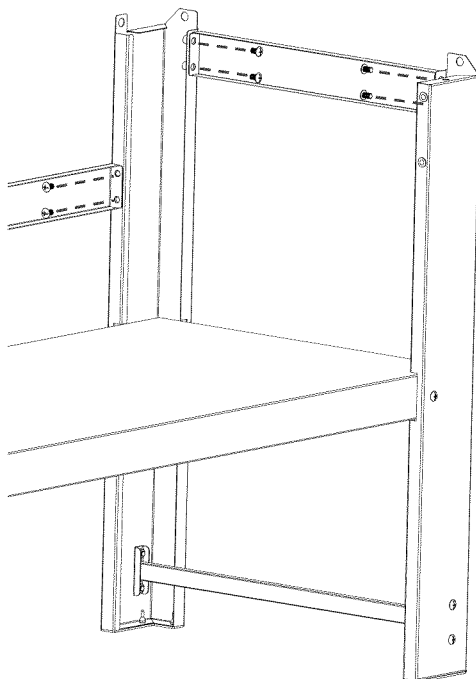
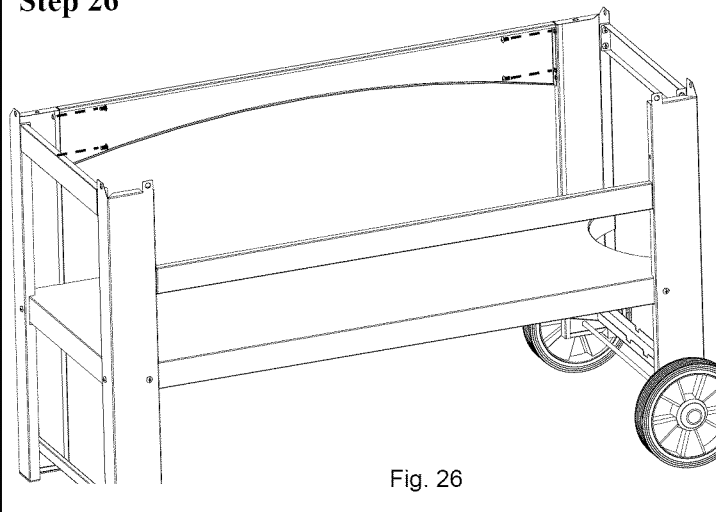


Fig. 25B

# Assembly

## Step 26

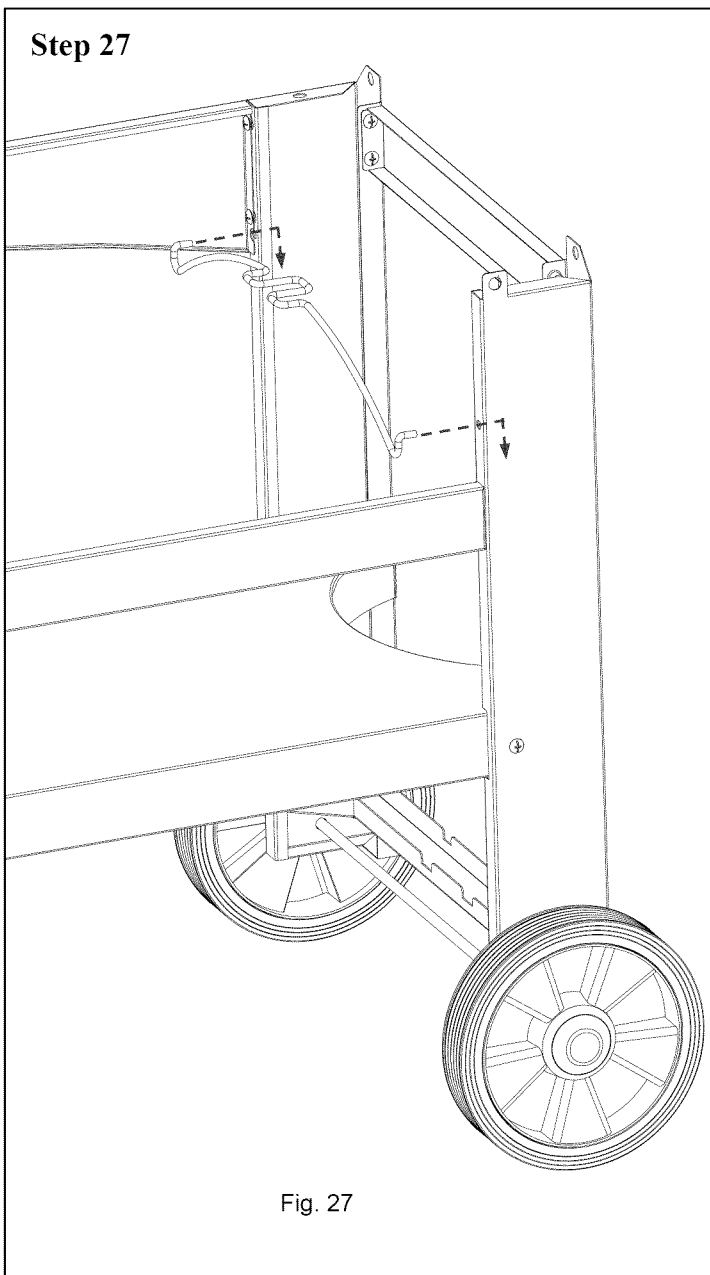


## **Step 26: Attach Cart Front Bracket**

*Locate:* Cart Front Bracket, (4) M6x12 bolts

*Procedure:* Attach Cart Front Bracket to the Left Front Leg #4 and Right Front Leg #2 Legs using (4) M6x12 bolts as shown as Fig. 26.

## Step 27



## **Step 27: Attach the LP Gas Cylinder Wire Retainer**

*Locate:* LP Gas Cylinder Wire Retainer

*Procedure:* Attach retaining wire to legs at left end of grill. Position the retaining wire inside the legs and under the grill body with the curved side up. Then insert the ends of the wire through the holes in the legs and rotate the wire toward you as shown as Fig. 27.

# Assembly

## Step 28

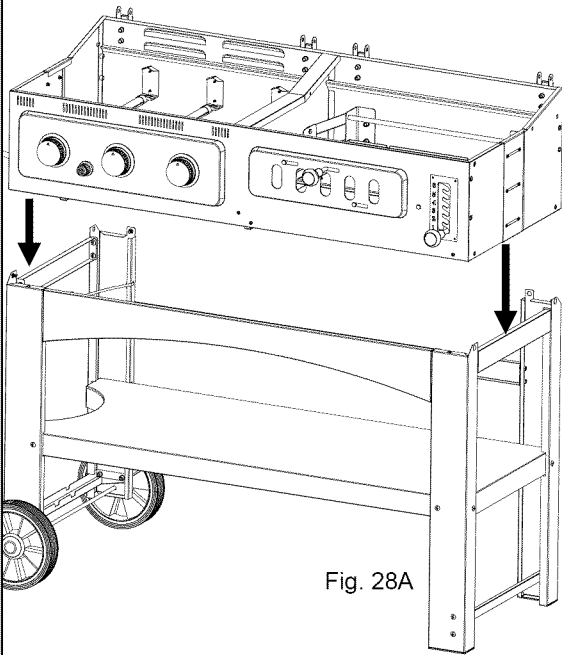


Fig. 28A

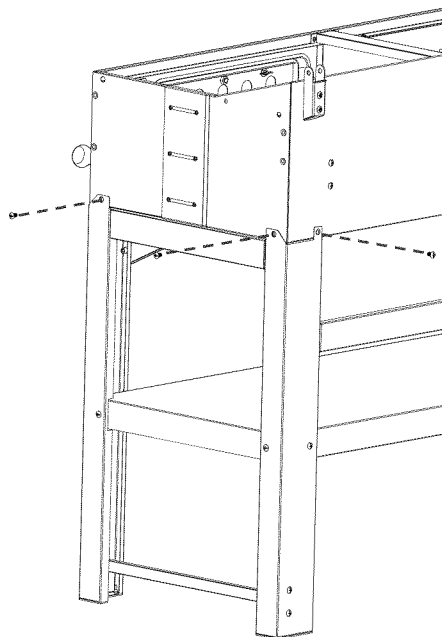


Fig. 28B

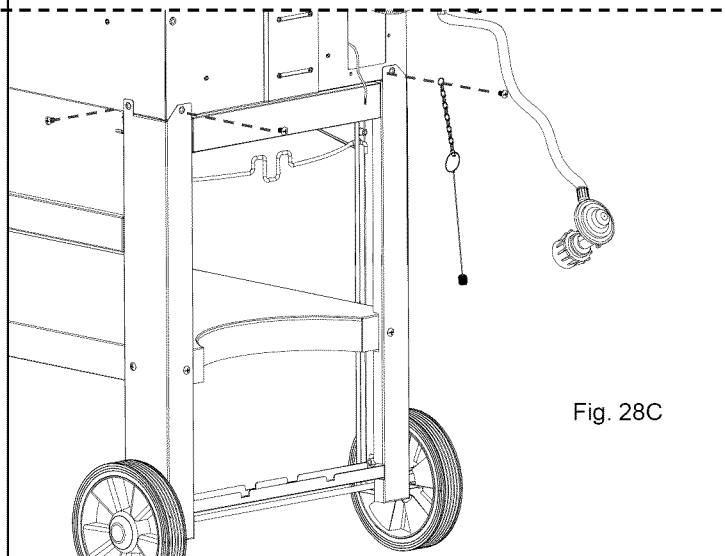


Fig. 28C

## **Step 28: Assemble the Gas and Charcoal Grill Cabinet and Cart**

*Locate:* (6) M6x12 bolts, (2) M5x10 bolts, Match Holder and Chain

**WARNING:** This step requires two people to lift the Gas and Charcoal Grill Cabinet. Failure to do so may result in personal injury or damage to the grill.

*Procedure:* Place the Gas and Charcoal Grill Cabinet on top of the cart as shown as Fig. 28A.

Attach the Cabinet to each Legs using a total of (6) M6x12 bolts as shown as Fig. 28B and Fig. 28C.

*Note:* When attaching the Left Front Leg, attach the Match Holder and Chain by inserting the (1) M6x12 bolt through the loop of the chain and securely tightening as shown as Fig. 28C.

# Assembly

## Step 28

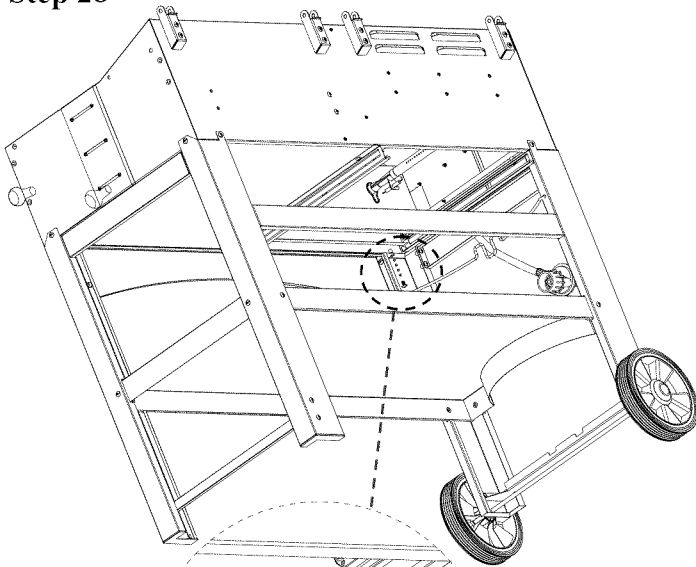


Fig. 28D

## **Step 28: Assemble the Gas and Charcoal Grill Cabinet and Cart (Continued)**

*Procedure:* Tighten the Left Front Leg #4 and Right Front Leg #2 to the left and right side of bottom flange in the Cabinet using (2) M5x10 bolts as shown as Fig. 28D and Fig. 28E.

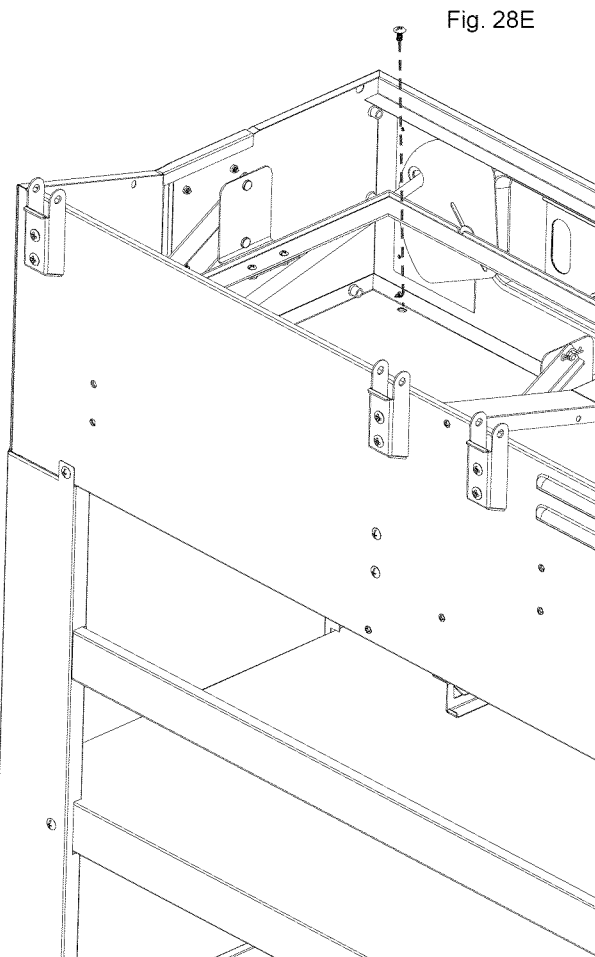


Fig. 28E

# Assembly

## Step 29

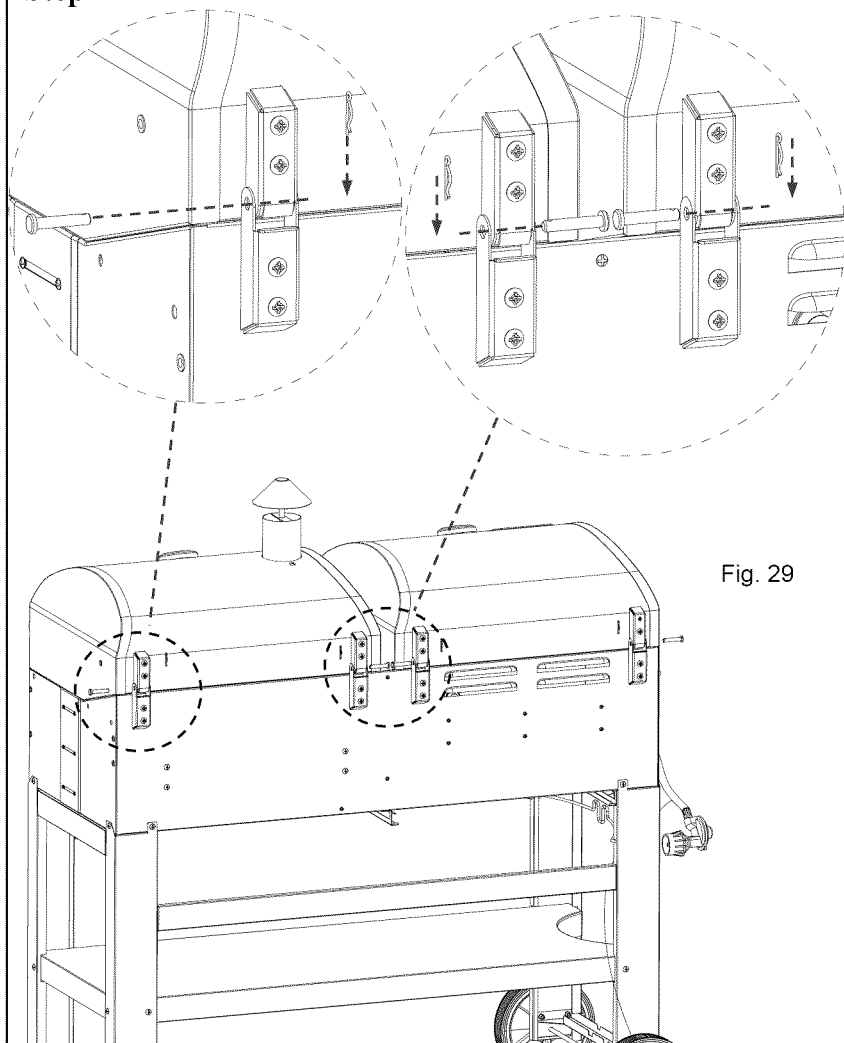


Fig. 29

## **Step 29: Attach the Gas and Charcoal Grill Cabinet and Gas Lid Assembly & Charcoal Lid Assembly**

*Locate:* (4) Lid Hinge Pins, (4) R Clips

*Procedure:* Place the Gas Lid Assembly and Charcoal Lid Assembly on top of the Gas and Charcoal Grill Cabinet. Then attach using (4) Lid Hinge Pins and (4) R Clips as shown as Fig. 28.

*Note:* The Lid and Cabinet Hinges can be adjusted to ensure proper alignment of the grill lids. In order to adjust lid alignment, loosen all hinge bolts, close and align the lids. Then tighten all bolts.

## Step 30

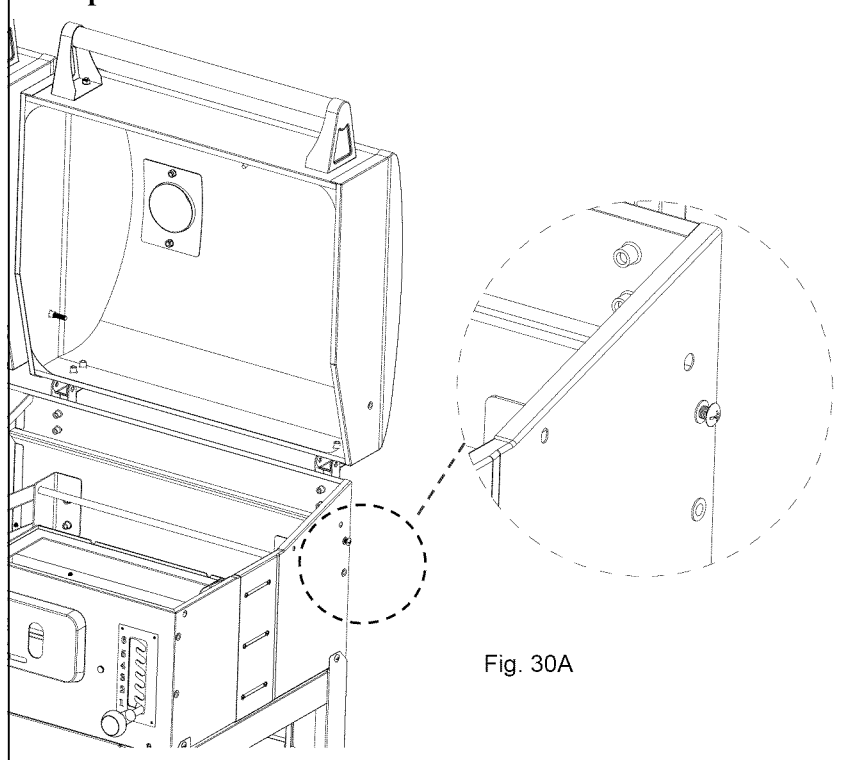


Fig. 30A

## **Step 30: Attach Side Shelf**

*Locate:* Side Shelf, (6) M6x12 bolts

*Procedure:*

Attach (1) M6x12 bolt to the right of the cabinet as shown as Fig. 30A.

**NOTE: DO NOT TIGHTEN THE BOLT AT THIS TIME.**

# Assembly

## Step 30

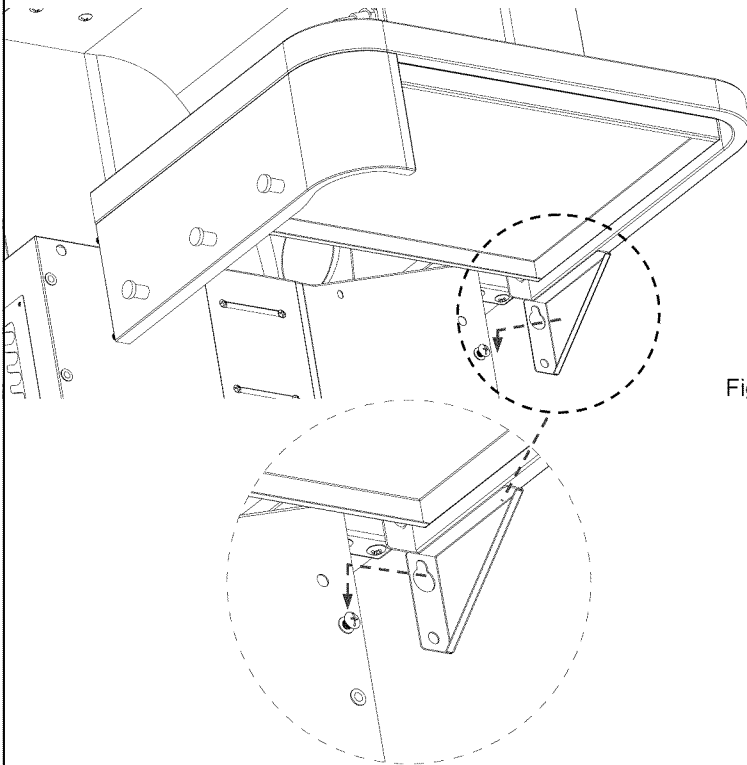


Fig. 30B

## **Step 30: Attach Side Shelf (Continued)**

### *Procedure:*

Hang the Side Shelf on the bolt as shown as Fig. 30B and push the Side Shelf down.

Attach the upper part of the Side Shelf to the cabinet using (2) M6x12 bolts from INSIDE of the cabinet as shown as Fig. 30C.

Attach the Side Shelf to the cabinet using (3) M6x12 bolts as shown as Fig. 30D. Then Tighten the bolt pre-assembled on step 30A.

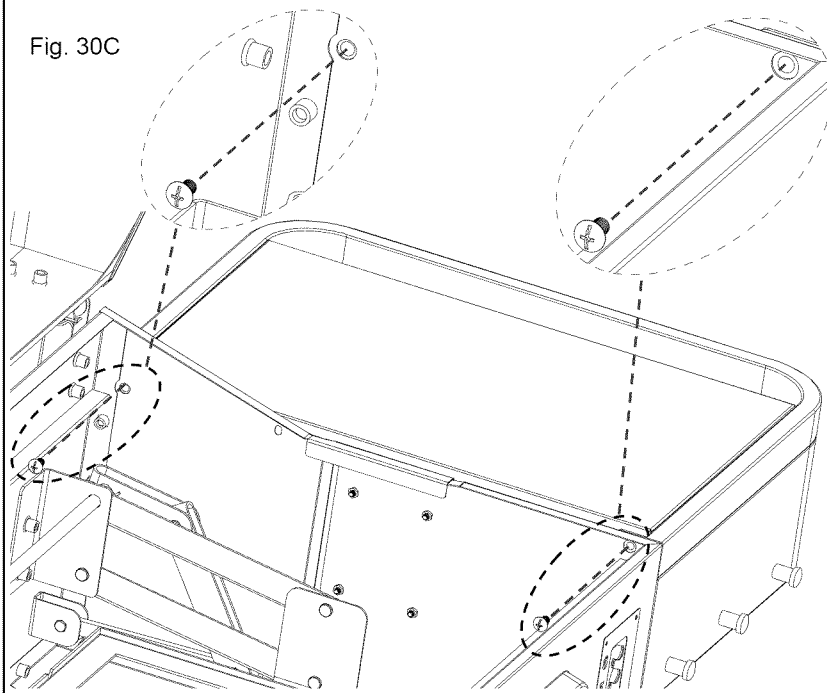


Fig. 30C

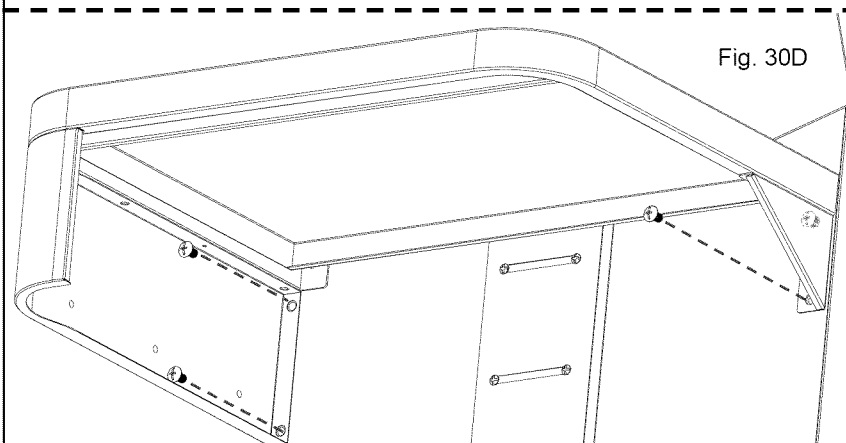


Fig. 30D

# Assembly

## Step 31

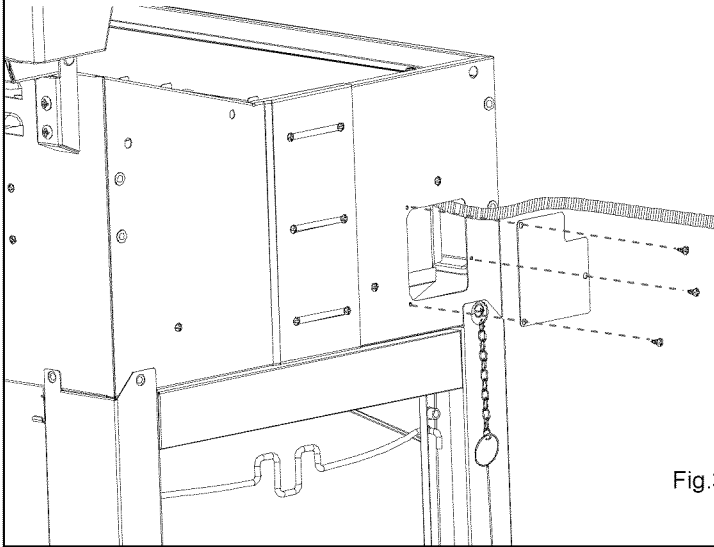


Fig.31

## **Step 31: Attach Flexible Venturi Cover Plate**

*Locate:* Flexible Venturi Cover Plate, (3) M4 tapping screws

*Procedure:*

Attach the Flexible Venturi Cover Plate to the cabinet using (3) M4 tapping screws as shown as Fig. 31.

## Step 32

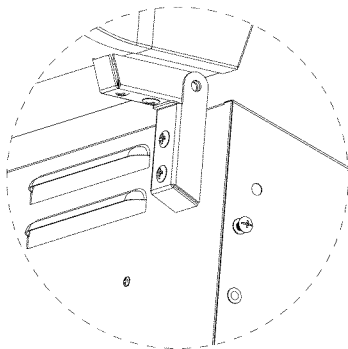


Fig.32A

## **Step 32: Attach Side Burner Shelf**

*Locate:* Side Burner Shelf, (6) M6x12 bolts

*Procedure:*

Attach (1) M6x12 bolt to the left of the cabinet as shown as Fig. 32A.

**NOTE: DO NOT TIGHTEN THE BOLT AT THIS TIME.**

Hang the Side Burner Shelf on the bolt and push the Side Burner Shelf down. Attach the upper part of the Side Burner Shelf to the cabinet using (2) M6x12 bolts from INSIDE of the cabinet as shown as Fig. 32B.

Attach the Side Burner Shelf to the cabinet using (3) M6x12 bolts as shown as Fig. 32C. Then Tighten the bolt pre-assembled on step 32A.

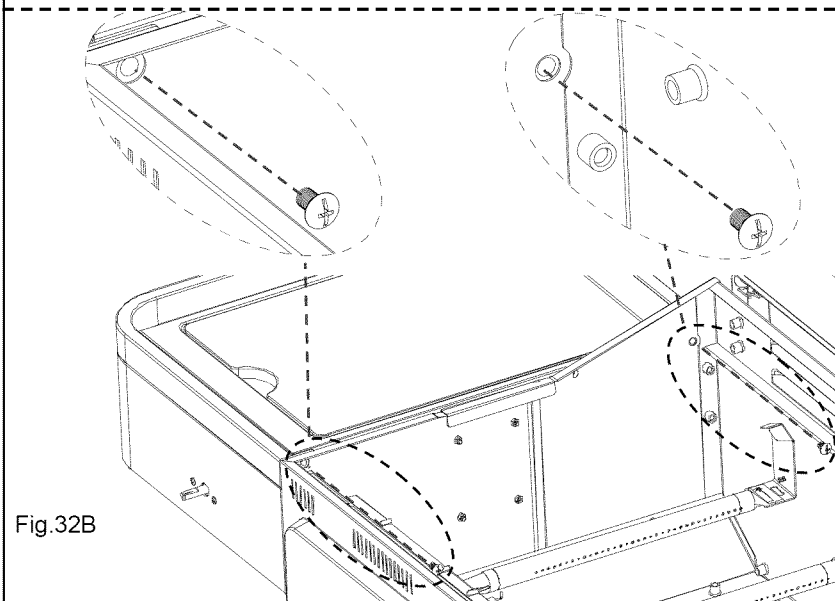


Fig.32B

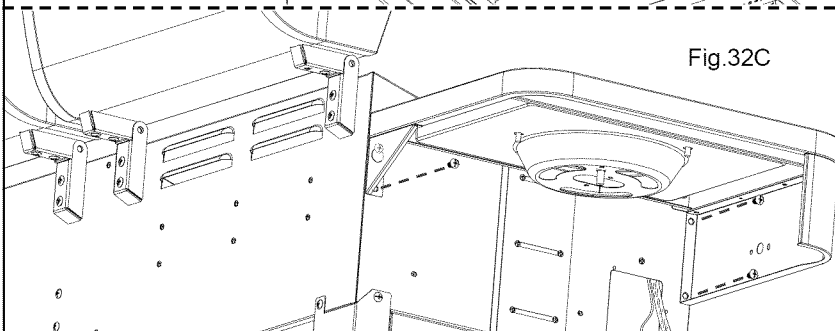


Fig.32C

## Step 33

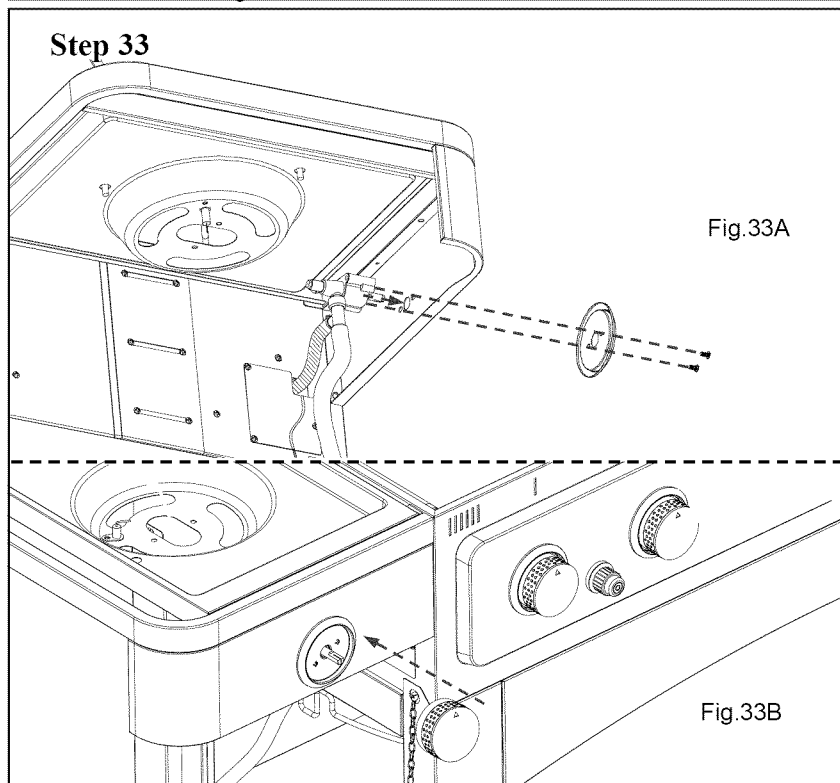


Fig.33A

Fig.33B

### **Step 33: Attach Control Knob Bezel and Control Knob for Side Burner**

*Locate:* (1) Control Knob Bezel, (1) Control Knob, (2) M4x10 bolts

*Procedure:*

Attach the Side Burner Valve and (1) Control Knob Bezel to the Side Burner Control Panel using (2) M4x10 bolts as shown as Fig. 33A.

Place (1) Control Knob over the valve stem, making sure to align the flat portion of the stem with the flat portion in the Knob and push the Control Knob onto the stem until it is firmly seated.

## Step 34

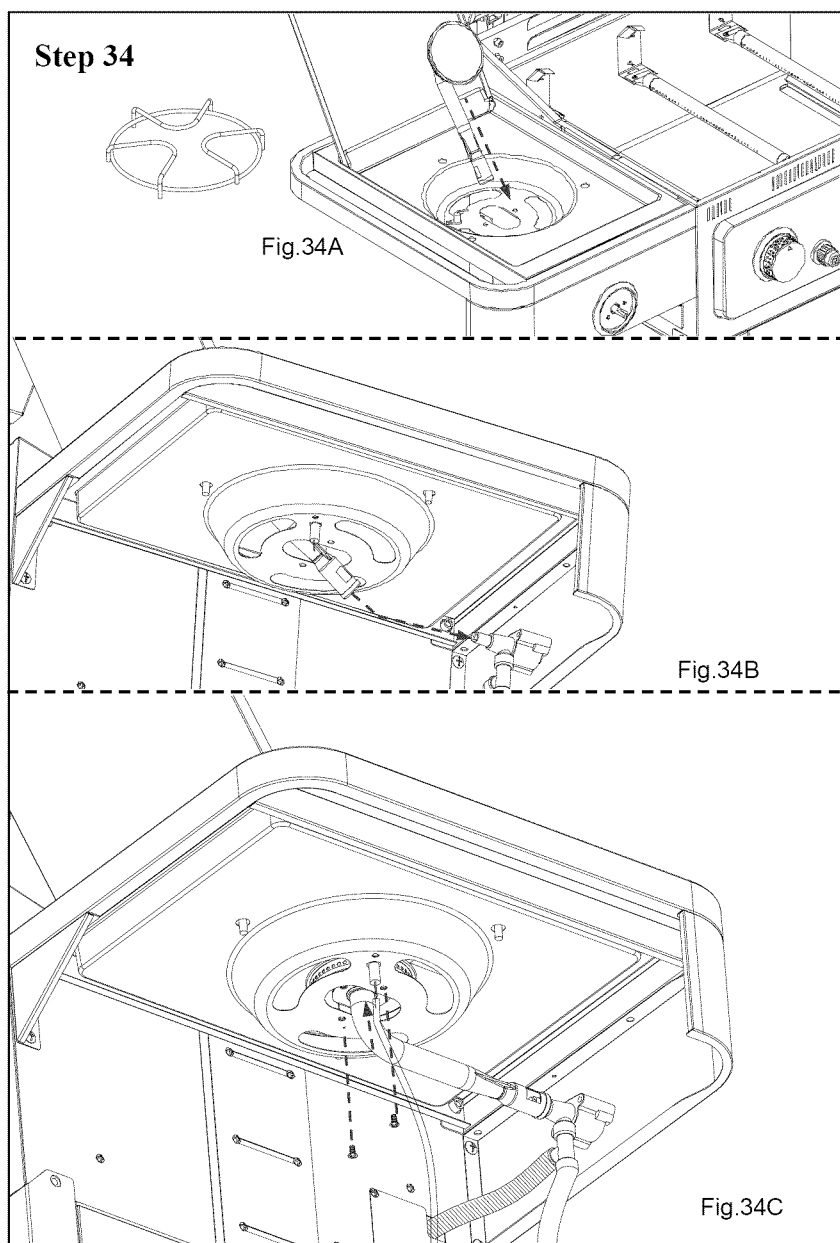


Fig.34A

Fig.34B

Fig.34C

### **Step 34: Attach Side Burner**

*Locate:* Side Burner, Side Burner Grate, (2) M4x10 bolts

*Procedure:*

Remove the Side Burner Grate from the Side Burner Shelf first. Insert the Side Burner through the hole of the Side Burner Shelf as shown as Fig. 34A.

Refer to Fig. 34B, insert the Side Burner onto the Side Burner Valve. You **MUST** make sure that the tip of the valve is completely **INSIDE** the end opening of the Burner Tube.

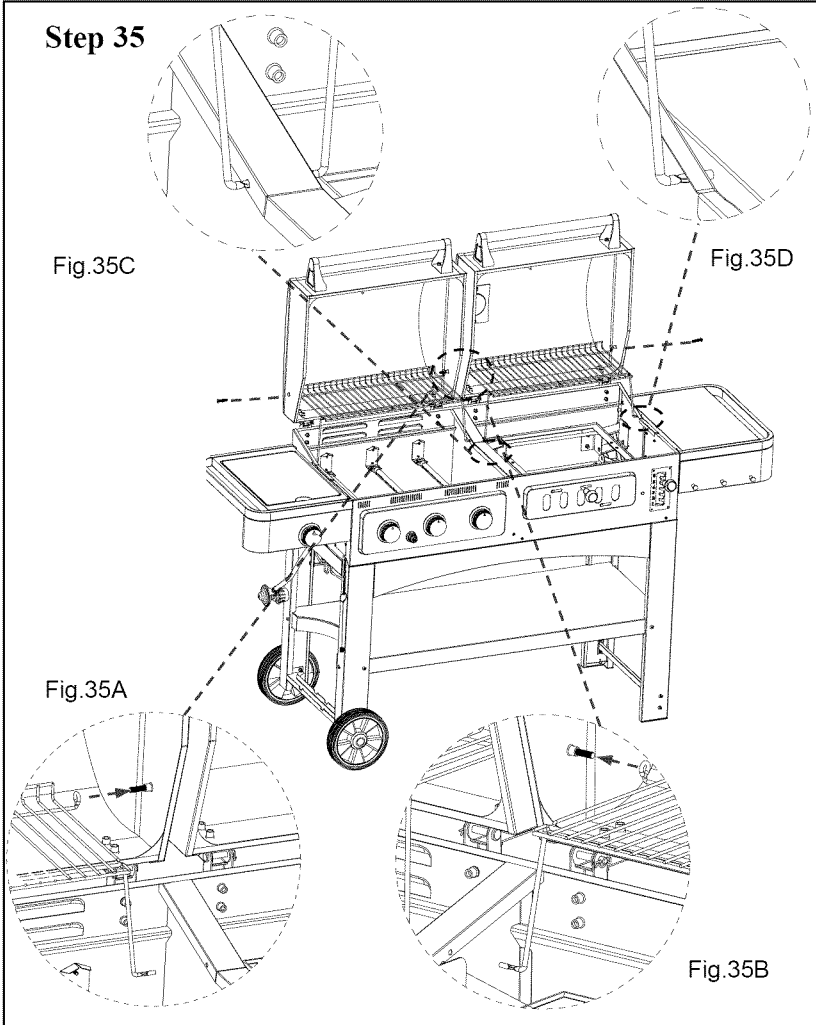
Attach the Side Burner to the Side Burner Shelf using (2) M4x10 bolts. Then insert the Side Burner Ignition Wire onto the Side Burner Electrode that is pre-installed on the Side Burner Shelf as shown as Fig. 34C.

Place back the Side Burner Grate in place.



# Assembly

## Step 35



## Step 29: Install Warming Racks

*Locate:* (2) Warming Racks, and (2) M6x35 bolts

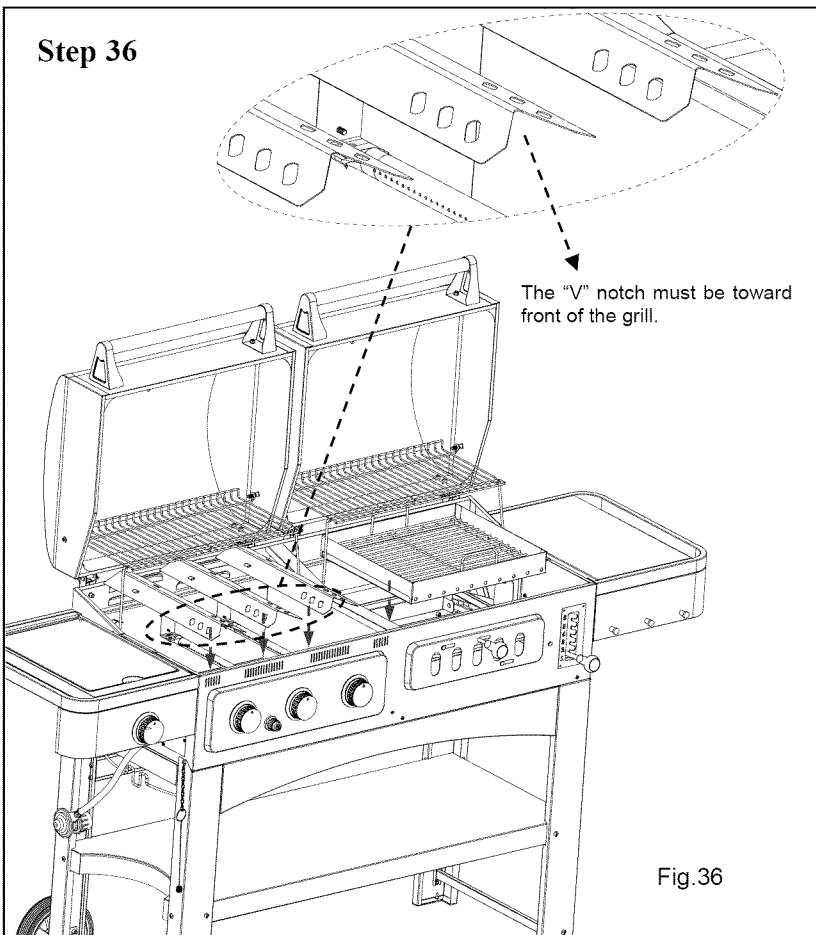
*Procedure:*

Insert one wire loop of the Warming Racks through the Screws pre-assembled inside of the Gas Lid and the Charcoal Lid as shown as Fig. 35A and Fig. 35B.

Screw (2) M6x35 bolts through the Lids from the outside and position the Warming Rack so that the bolts is going through the wire loop on the opposite end of the Warming Rack.

Insert the wire legs into the holes of the cabinet as shown in Fig. 35C and Fig. 35D.

## Step 36



## Step 36: Place Burner Heat Tents and Charcoal Tray Assembly

*Locate :* (1) Charcoal Tray Assembly and (3) Heat Tents

*Procedure:* Refer to Fig.36 and place (1) Charcoal Tray Assembly and (3) Heat Tents into their position in the Grill.

**Note:** The “V” notch of the Heat Tents Must be toward front of the grill.

# Assembly

## Step 37

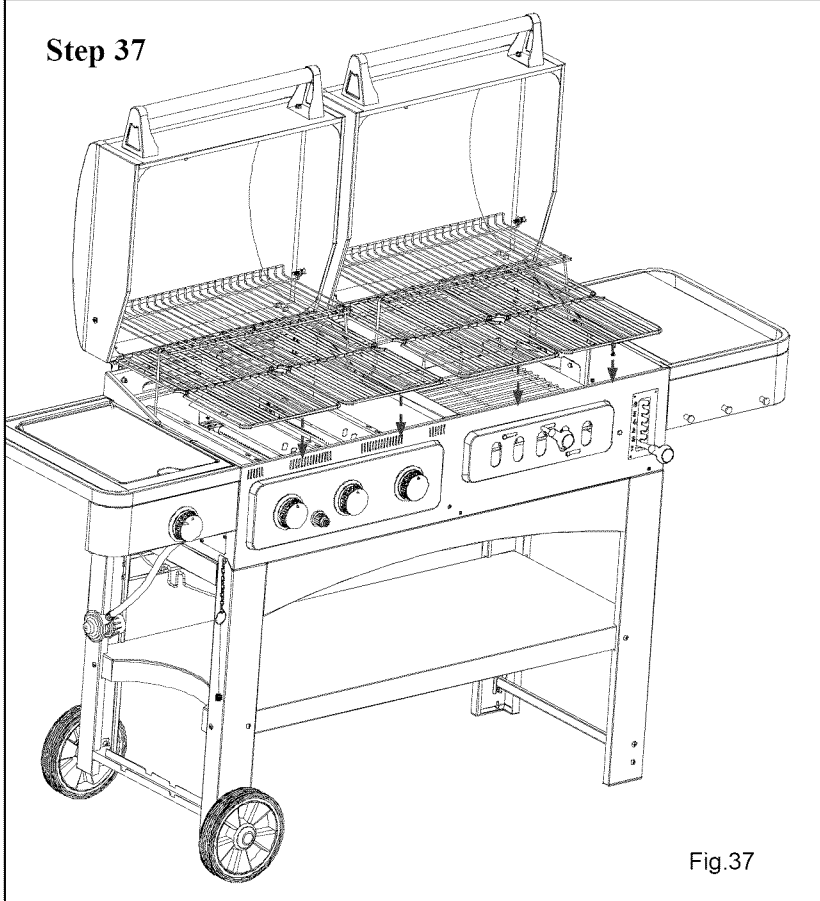


Fig.37

## **Step 37: Place Cooking Grids**

*Locate :* (4) Cooking Grids

*Procedure:* Refer to Fig.37 and place (4) Cooking Grids into their position in the Grill.

## Step 38

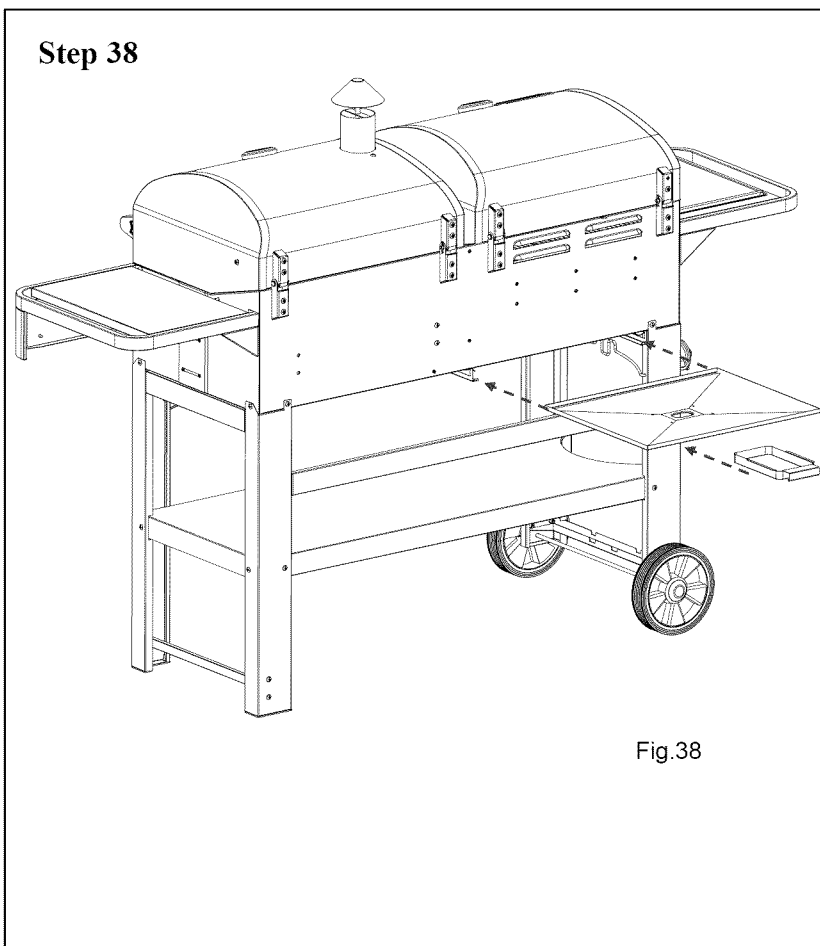


Fig.38

## **Step 27: Place Grease Tray and Removable Grease Cup**

*Locate:* Grease tray and Removable Grease Cup

*Procedure:*

Refer to Fig. 38, slide the Grease Tray into the Grease Tray Support Brackets and slide the Removable Grease Cup into the bottom of the Grease Tray, from the back of the gas grill.

**Note: Grease Drip Trays and Grease Cup Should be emptied and cleaned after each use to prevent flare – ups and /or grease fires.**

# Assembly

## Step 39

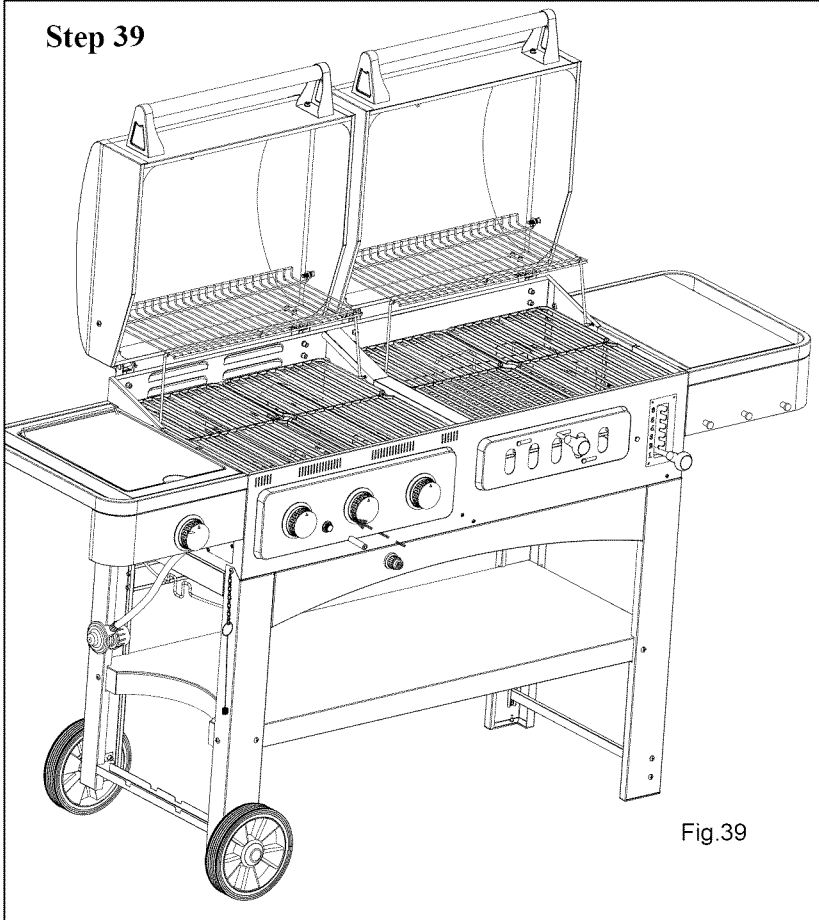


Fig.39

## **Step 39: Install AA Battery**

*Locate:* AA battery

*Procedure:*

Refer to Fig. 39 – unscrew the black cap from the Electronic Igniter. Insert the AA battery with the + end facing out. Screw the black cap back onto the Igniter. When you press the soft black button on the cap, you should see small sparks jumping from the electrodes on all the Burner Tubes and the Side Burner. The Igniter will light ALL the burners when you open the gas control valves and press it.

**Note:**

**Make sure when you screw the black cap onto the electronic igniter, you do not cross thread the cap.**

**Step 40**



Assembly of your grill is now complete.

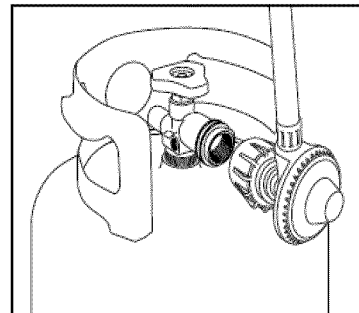
To order a cover for your grill, please visit: [www.thesmokercompany.com](http://www.thesmokercompany.com)

**FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS**

## OPERATING INSTRUCTIONS

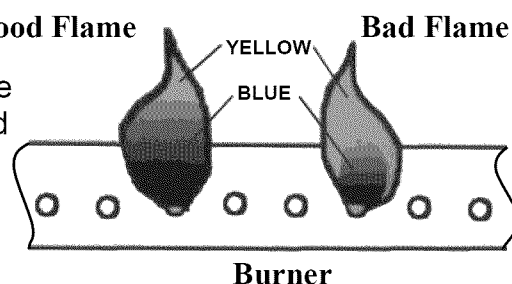
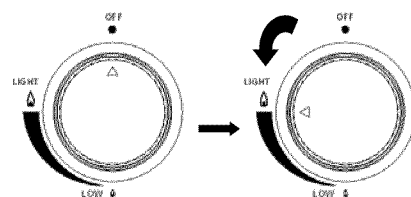
### Connecting the LP gas cylinder to the grill

- The LP Gas Cylinder must be a 20 pound cylinder and have a Type 1 Cylinder Valve Outlet Connector.
- Handle the Cylinder with care - do not drop it.
- When you are not using the grill, the LP Gas Cylinder should be disconnected.
- Connect the regulator and hand tighten firmly.
- Do a leak test each time you connect a LP Gas Cylinder and before lighting the grill.
- Never use a match or lit flame to test for leaks.
- To test, prepare a weak solution of detergent and water. Spray or swab the solution onto the connection of the regulator to the LP Gas Cylinder valve, and on all the joints in the hose connections up to the burner valves (which MUST be closed in the "OFF" position).
- Open the LP Gas Cylinder valve, and watch for any bubbles to appear at all the connection points. No bubbles indicate - All Clear!
- If there are any bubbles, there is a leak which must be fixed.
- Never obstruct the flow of combustion and ventilation air.



### Lighting the grill

- Always open the Lid before lighting the grill.
- All burner knobs should be in the "OFF" position.
- Open the LP Gas Cylinder valve, 1 – 1 1/2 turns.
- Select one burner to light. Push and turn control knob to "LIGHT" Position.
- Press the electronic igniter button and hold for 5 seconds to light burner.
- You can then adjust the knob to your desired setting.
- If the burner did not light, turn the knob back to the "OFF" position, wait 5 minutes for any gas to clear away, and then repeat the lighting procedure.
- Follow same steps to light the other burners.
- After using the grill, - turn all burner knobs to the "LIGHT" position and then push fully in and turn to the "OFF" position.
- At once turn the valve on the LP Gas Cylinder OFF.
- IF the igniter does NOT light the burner, you can light it with a match or a piece of burning paper - hold the match or paper with the Match Holder ( attached at the side of the grill) , put it through the openings in the Cooking Grid and next to the Flame Tent covering the burner. Then follow the lighting procedure above.
- Observe the proper burner flame - it should be a blue/ yellow color about 1/2" long.



## OPERATING INSTRUCTIONS

### CARE AND CLEANING

#### ! WARNING !

- Do not do any cleaning or maintenance on any grill parts until all parts are cool! Be sure that the valve on the LP Gas Cylinder is closed and in the OFF position
- After every cooking session, you may run the gas grill on HIGH, or set the Charcoal Coals into the HIGH position to burn off any food residue, keeping the residue from building up.

#### CLEANING

- Use only mild dishwashing detergents, hot water, a nylon scrub pad and a BBQ wire brush cleaning tool.
- Always rinse all surfaces thoroughly after cleaning.
- Handle Porcelain coated surfaces gently and carefully- they are made from high temperature glass and can chip easily.
- **Note: Grease Drip Trays and Grease Cup should be emptied and cleaned after each use to prevent flare – ups and /or grease fires.**

#### BURNERS

1. Turn the gas OFF at the LP Gas Cylinder and the burner control knobs.
2. Lift off the cooking grids and the heat tents covering the burners.
3. Remove the screw attaching the burners at the back of the grill.
4. Gently and carefully, tilt the back of the Burner up and slide it backwards off the valve orifice, then lift out of the grill.
5. Wipe clean the orifice face.

### TROUBLE SHOOTING THE GAS GRILL

#### Burner does not light :

1. Check if LP Gas Cylinder is empty?
2. Check Igniter wire – is there a spark?
3. Check for spider webs or insect nests inside, clogging the Burner

#### Flame color is Yellow, should be Blue:

1. Check for spider webs or insect nests inside, clogging the Burner
2. Close Lid and run on HIGH to burn off residue on Burner

#### Flame flares up:

1. Cooking temperature is set too high
2. Food being cooked is too fatty
3. Grease has accumulated in the grill. Clean and burn off

## OPERATING INSTRUCTIONS

### ! IMPORTANT ! CURING PROCESS

#### LP GAS GRILL

Step 1: Lightly coat ALL INTERIOR surfaces (including interior of lids, cooking grids and area below the cooking surface) with vegetable oil or vegetable oil spray.

Step 2: Ignite the LP gas grill side and burn at medium temperature for one hour.

Step 3: Let the grill cool completely and it is ready for use.

#### CHARCOAL GRILL

Step 1: Lightly coat ALL INTERIOR surfaces (including interior of lids, cooking grids and area below the cooking surface) with vegetable oil or vegetable oil spray.

Step 2: Start a charcoal fire using 1-2 lbs of briquette or lump charcoal. Keeping the lids open until the flames have burned down.

Step 3: After flames have burned down close lids and all dampers and maintain fire at 300 to 400 degrees Fahrenheit for one hour.

Step 4: Let the fire burn out and grill cool completely before use.

### CHARCOAL GRILL OPERATING INSTRUCTION

The charcoal Grill can be used to cook food by:

#### **CHARCOAL AND DIRECT HEAT**

Please read all steps before cooking.

### TO COOK USING CHARCOAL AND DIRECT HEAT

(The fire is in the Charcoal Cooking Chamber and the food is in the Charcoal Cooking Chamber.) Follow these steps for cooking with charcoal and direct heat in the Charcoal Cooking Chamber.

1. For best results use a metal charcoal starter and fill the starter with about 2 lbs of charcoal and light the charcoal.
2. After 30 minutes, dump the charcoal into the bottom of the Charcoal Cooking Chamber on the charcoal grates, which should be at the lowest adjustment.
3. Adjust the Charcoal Cooking Chamber dampers to 1/4 to 1/3 open.
4. Immediately and carefully place another 2 lbs of charcoal on top of the burning coals in the Charcoal Cooking Chamber.
5. Once the temperature reaches your desired level, food can be placed on the cooking grates.



*The adjustable charcoal grate in the Charcoal Cooking Chamber allows the charcoal grate to be moved to within a few inches of the cooking grate allowing you to sear your meat and lock in the juices. Searing takes only a few minutes on each side. Don't allow the meat or food to burn. After searing, crank the charcoal grate back to the bottom and cook the food to your personal preference.*

FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS.

## Limited Warranty



This Smoke Hollow ® Grill is guaranteed against broken or damaged parts at time of purchase. All parts carry a 1-year limited warranty. Paint is guaranteed to be free of defects for 90 days except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse, or modifications to the product. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the Customer Service Department (ground shipments, US Mail, or Parcel Post Only). Any special handling charges (i.e. Second Day, Overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our customer service.

This service is available by calling 866-475-5180, 8:30am to 4:30pm, Central Time, Monday through Friday, or write to Outdoor Leisure Products, Inc., 5400 Doniphan Drive, Neosho, MO 64850.

This warranty may give you specific legal rights that vary by state.

Outdoor Leisure Products, Inc  
5400 Doniphan Drive  
Neosho, MO 64850  
[www.olp-inc.com](http://www.olp-inc.com)

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