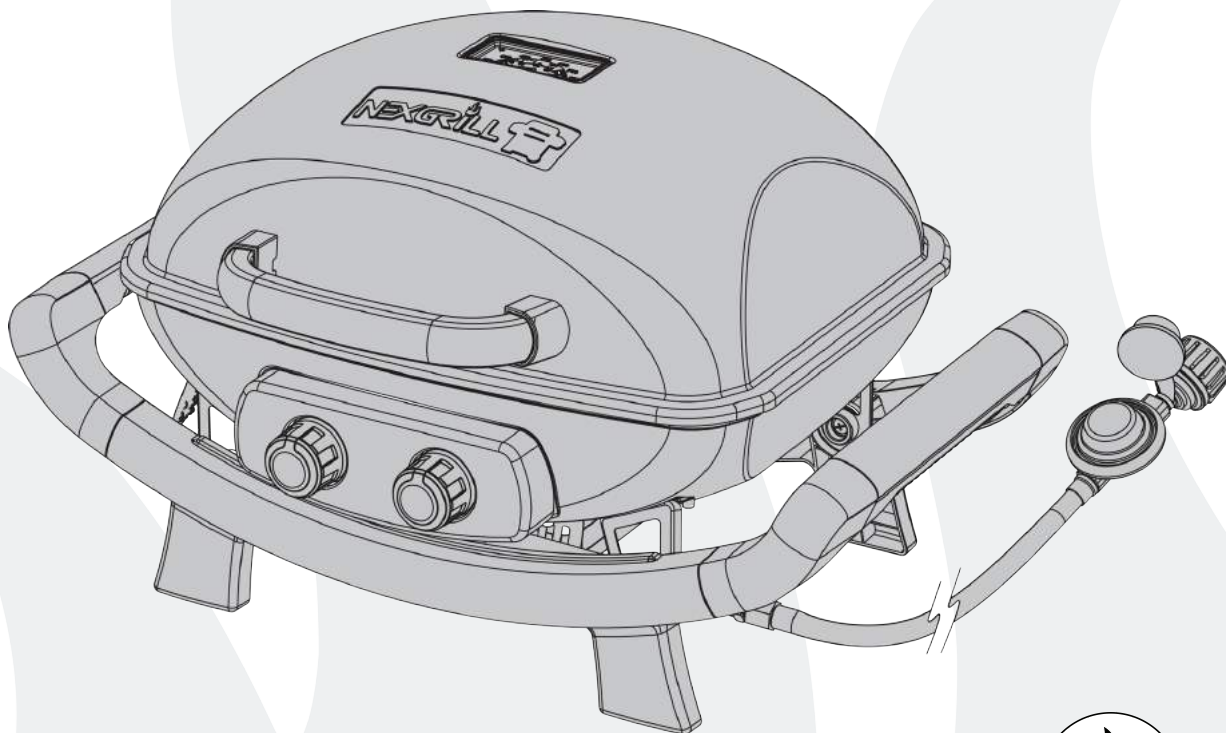




OWNER'S MANUAL  
使用手冊

## FORTRESS™ 2 BURNER CAST ALUMINUM TABLE TOP GAS GRILL

## FORTRESS™ 桌上型2爐火烤鋁製瓦斯烤爐



FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.

僅供戶外使用。非商業用途。

ITM. / ART. 1142630  
Model/型號: 820-0062



- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.
- 本使用手冊內含正確組裝及安全使用所須的重要資訊。
- 在組裝及使用本裝置之前請閱讀及遵照所有警告及指示說明。
- 本手冊請妥為留存以便日後參考使用。

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## IMPORTANT SAFETY INFORMATION



- 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 local fire department.

- DANGER**
1. Never operate this appliance unattended.
  2. Never operate this appliance within 3.05 m (10 ft) of any structure, combustible material or other gas cylinder.
  3. Never operate this appliance within 7.62 m (25 ft) of any flammable liquid.
  4. This appliance is not intended for and should never be used as a heater.
  5. 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, EXPLOSION OR BURN HAZARD, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

# IMPORTANT SAFETY INFORMATION

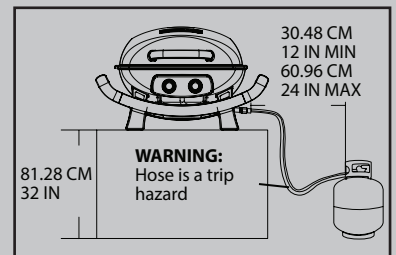
Read the following instructions carefully before attempting to assemble, operate or install the product. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have questions regarding the product, please call our customer service department at 1-866-984-7455 in USA and 1-800-648-5864 in Canada. Languages spoken: English, Spanish and French 8 a.m.-5 p.m. PST Monday-Friday. You can also reach us by email at: [CostcoService@grillservices.com](mailto:CostcoService@grillservices.com).

LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.



1. The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Codes, the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and the Recreational Vehicle Code, CSA Z240 RV, as applicable.
2. Tabletop grill is for outdoor use only. Grill should be operated in a well-ventilated space. Never operate in an enclosed space, garage or building. Your grill is not intended to be installed in or on recreational vehicles and/or boats.
3. Heated liquids remain at scalding temperatures long after the cooking process. Do not touch the cooking appliance until liquids have cooled to 46.11 °C (115 °F) or lower.
4. Do not install or use grill within 91.44 cm (36 in) of combustible materials from back and sides of grill. Grill shall not be located under overhead surfaces (closed carport, garage, porch, patio) that can catch fire.
5. Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
6. It is the responsibility of the assembler/owner to assemble, install and maintain gas grill. Do not let children and pets operate or play near your tabletop grill. Failure to follow these instructions could result in serious personal injury and/or property damage.
7. Always open lid before lighting grill. When grill is not in use, turn off (●) control knob on LP gas cylinder.
8. Carefully follow instructions in this manual for proper assembly and leak-testing of your grill. Do not use grill until leak checked. If leak is detected at any time, it must be stopped and corrected before using grill further.
9. Appliance area should be kept clear and free from combustible materials, gasoline, bottled gas in any form and other flammable vapours and liquids. Do not obstruct flow of combustion and ventilation air.
10. Never try to light grill with lid closed! Buildup of gases is very dangerous and could cause an explosion.
11. Keep any electrical cord or fuel supply hose away from heated surfaces.
12. Propane is a flammable gas and improper handling may result in explosion and/or fire and serious accident or injury.
13. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
14. Do not leave your grill unattended while in operation.
15. Do not use while under the influence of drugs or alcohol.
16. Do not store any spare LP (propane) cylinder, full or empty, under or near your grill.
17. Appliance is not intended for commercial use or rental.
18. The cylinder must be disconnected when the appliance is not in use.

- Always operate the grill on a tabletop, no higher than 81.28 cm (32 in).
- Place the propane tank on the ground adjacent to the tabletop and with a minimum clearance of 30.48 cm (12 in) and no further than 60.96 cm (24 in) from the grill.
- Failure to follow these instructions could cause the propane tank to overheat and vent propane, which could ignite, causing serious personal injuries or property damage and/or a tripping hazard over the gas hose or propane tank, pulling the grill off the tabletop, causing serious personal injuries or property damage.



## OUTDOOR GRILL SAFETY

**THE FUEL SYSTEM:** Gas grills are used safely by millions of people when following simple safety precautions.

The items in the fuel system are designed for operation with this grill. They must not be replaced with any other brand. (See parts list for replacement items.)

**GAS BURNER:** The gas burner is constructed of stainless steel and should not require maintenance other than inspection for insects/nests inside the air intake slots.

**LP GAS REGULATOR CAUTION:** The gas pressure regulator provided with this appliance must be used. This regulator is equipped with the required orifice and is set for the required outlet pressure for this appliance. This combination of orifice size and pressure regulation specifications provides the intended cooking performance.

**FUEL SUPPLY HOSE:** The hose-connected regulator provided with this appliance is 91.44 cm (3 ft) length. Keep the fuel hose away from any heated surface(s).

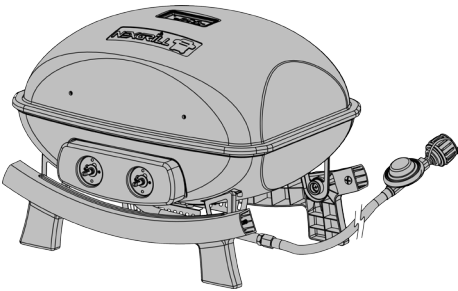
### PROPANE FUEL:

**WARNING:** Propane is a flammable gas. Improper handling may result in an explosion and/or fire and serious accident or injury. Your grill is designed to operate with propane (LP) gas only and is equipped with the proper orifice for propane gas.

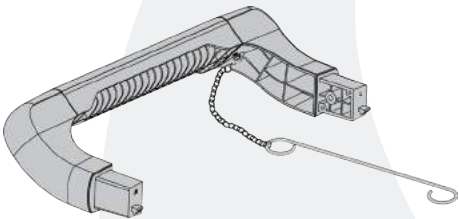
**CAUTION:** Do not connect this grill with any gas supply other than propane. Propane gas is heavier than air and settles in lower areas. Make certain adequate ventilation is available when using your grill. The gas cylinder may be stored outside in a well-ventilated area out of the reach of children when the grill is not in use.

PARTS LIST

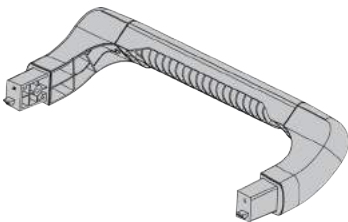
**A**



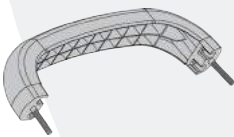
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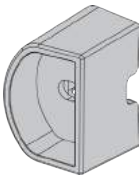
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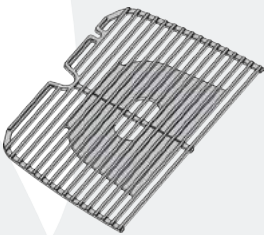
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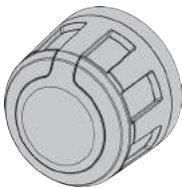
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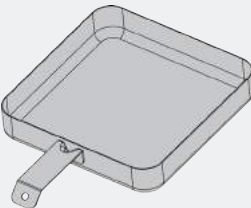
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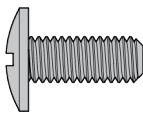
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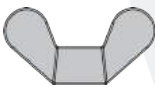
**H**



**I<sub>x4</sub>**



**J<sub>x2</sub>**



**K<sub>x2</sub>**





#### PREPARATION

Before beginning assembly, installation or operation of product, make sure all parts are present and undamaged. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble, install or operate the product. Contact customer service for replacement parts.

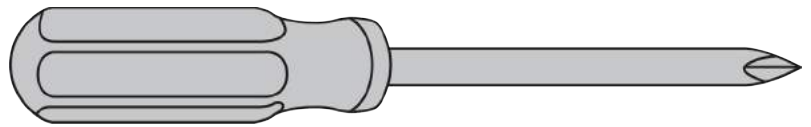
**READ ALL SAFETY WARNINGS, ASSEMBLY AND INSTALLATION INSTRUCTIONS CAREFULLY BEFORE ATTEMPTING TO ASSEMBLE.**

## ASSEMBLY INSTRUCTIONS



**QUESTIONS, PROBLEMS, MISSING PARTS?** Before returning to your retailer, call our Customer Service Department at 866-984-7455 in USA and 800-648-5864 in Canada from 8 a.m. to 5 p.m. PST Monday-Friday. Languages spoken: English, Spanish and French. You can also reach us by email at: [CostcoService@grillservices.com](mailto:CostcoService@grillservices.com).

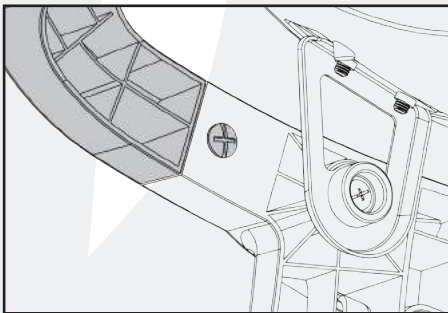
### TOOLS NEEDED (NOT INCLUDED)



Phillips head screwdriver

### ASSEMBLY STEPS

**1**



**B**

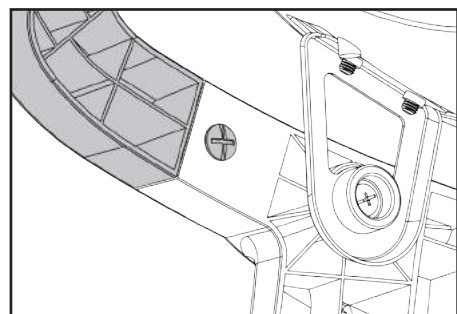
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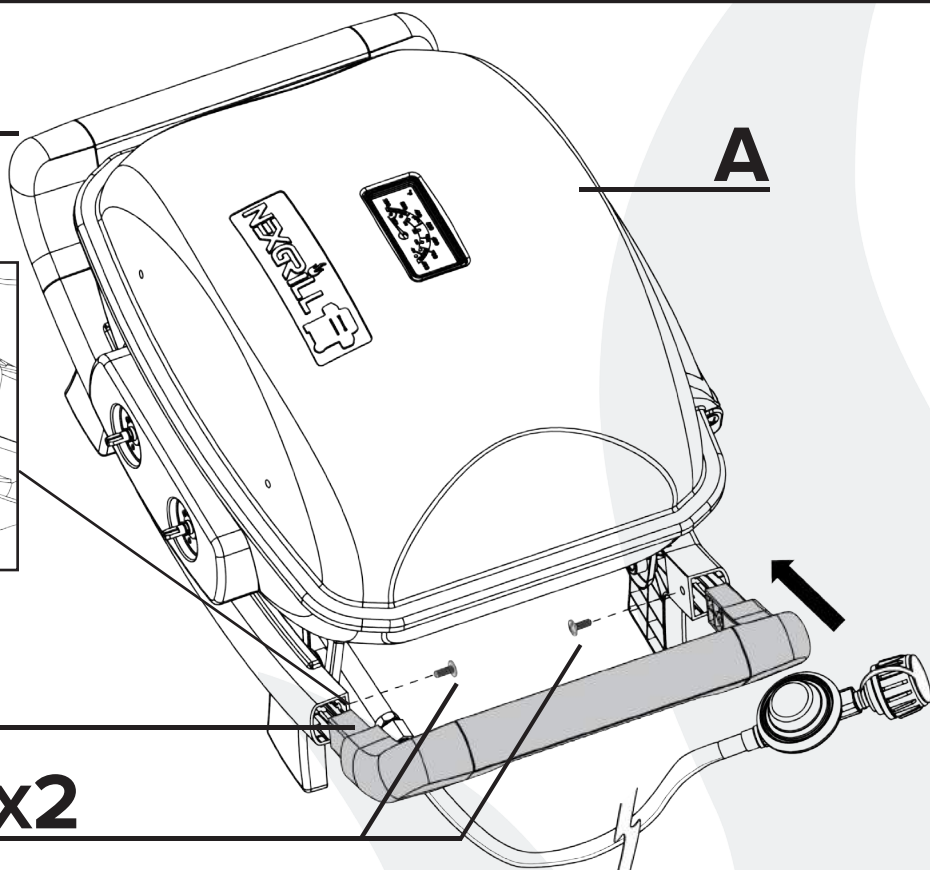
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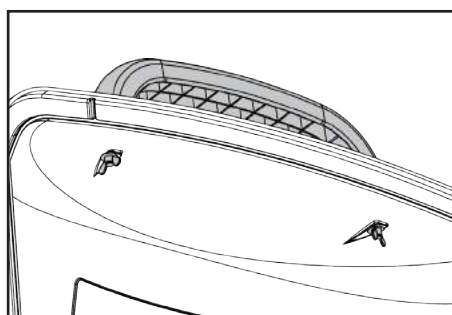
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**C**  
**Ix2**

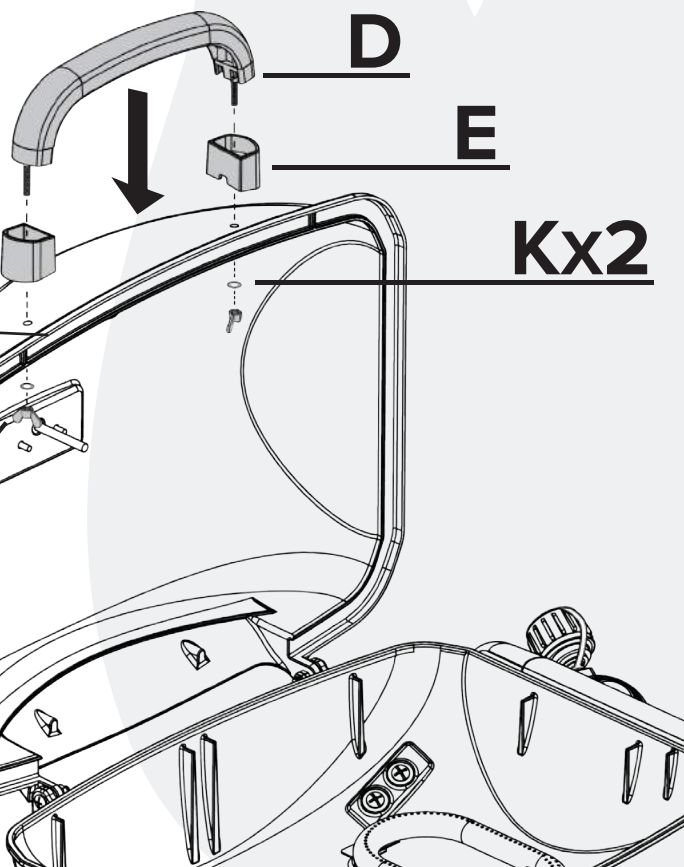


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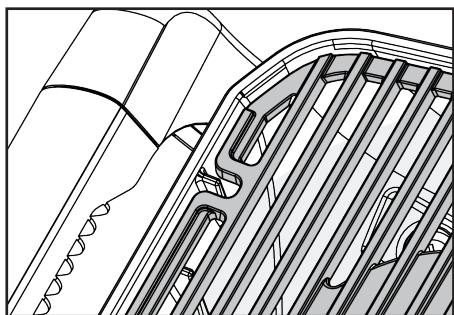


**Jx2**

**A**

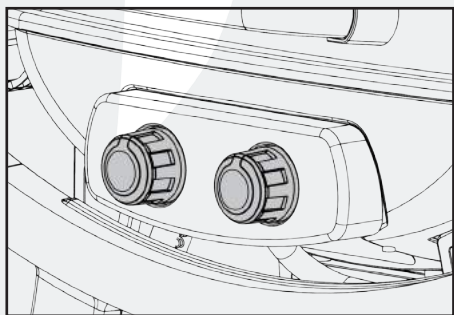


**4**



**A**

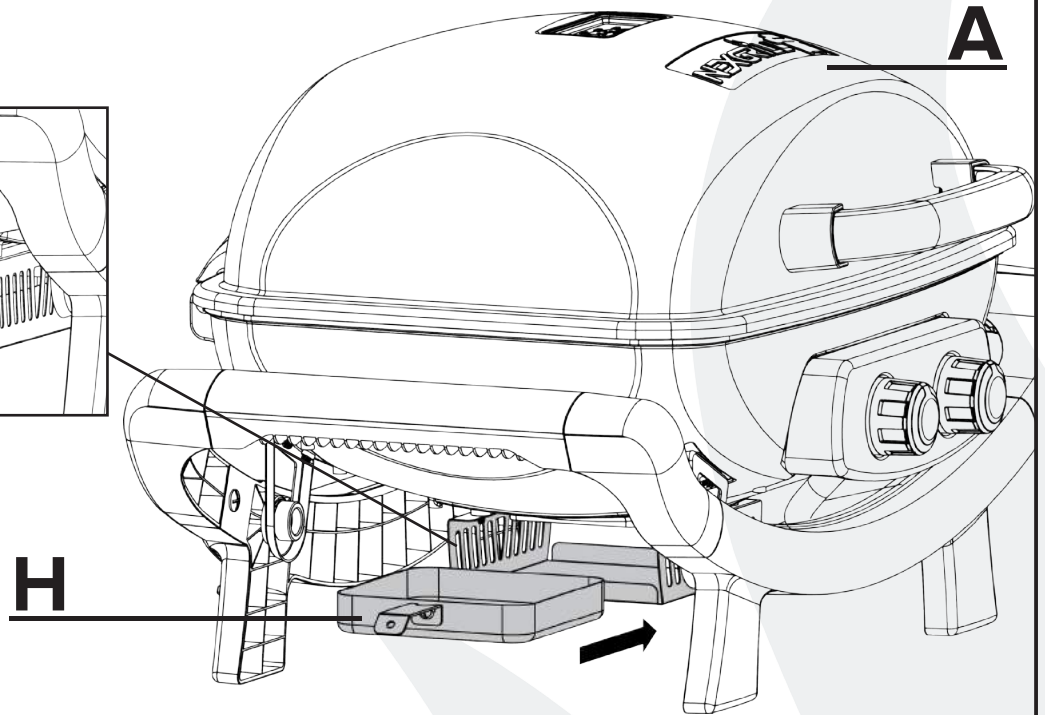
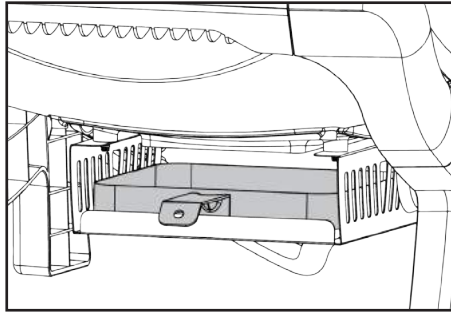
**F**



**G**

**A**

6





# CONNECTION INSTRUCTIONS

## GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer. This grill is configured for liquid propane. Do not use a natural gas supply.

Total gas consumption (per hour) with all burners set on "HIGH":

<b>EACH BURNER</b>	<b>6,500 BTU/HR.</b>
<b>TOTAL</b>	<b>13,000 BTU/HR.</b>

The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, National Gas Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreation Vehicles, ANSI A119.2/NFPA 1192, and CSA Z240 RV Series, Recreation Vehicle Code, as applicable.

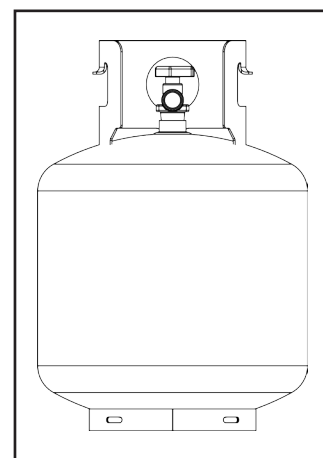
## LIQUID PROPANE CYLINDER REQUIREMENTS

A dented or rusty liquid propane cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The liquid propane cylinder must be constructed and marked in accordance with the specifications for liquid propane cylinders by the United States Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods Commission. The 9 kg (20 lb) cylinder must have a shut-off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapour withdrawal. The cylinder must include a collar to protect the cylinder valve. Manifold pressure: (operating) 27.9 cm (11 in) water column, (non-operating) 28.4 cm (11.2 in) water column.

The liquid propane cylinder must be fitted with an overfill protection device (OPD).

Remove the plastic valve cover from the liquid propane cylinder. Make sure the grill gas hoses do not contact the grease pan or grill firebox when the liquid propane cylinder is placed into the cart.



**9 KG (20 LB) CYLINDER**

## CONNECTING THE LIQUID PROPANE CYLINDER



**WARNING:**  
**NEVER ATTEMPT TO USE DAMAGED OR OBSTRUCTED EQUIPMENT. SEE YOUR LOCAL LIQUID PROPANE DEALER FOR REPAIR.**

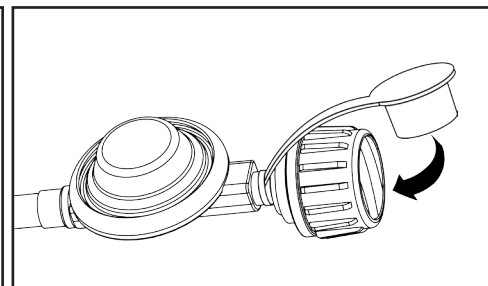
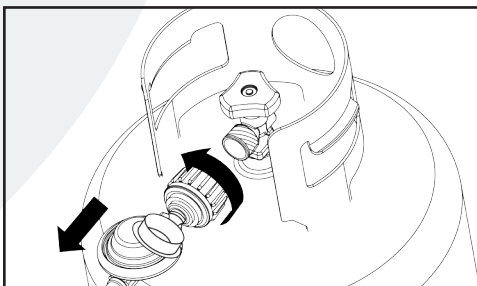
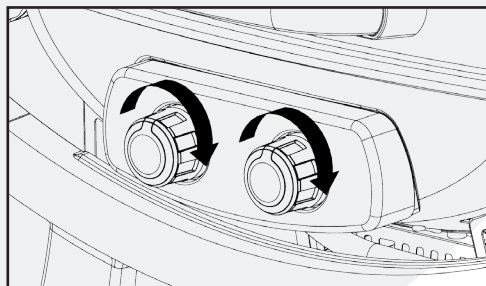
### REPLACING THE LIQUID PROPANE CYLINDER

Turn the grill burner valves "OFF" (●) and make sure the grill is cool.

Turn the liquid propane cylinder valve to the CLOSED position by turning clockwise until it stops.

Detach the regulator assembly from the cylinder valve by turning the quick-coupling nut counterclockwise. Cover the regulator connector with the protective plug.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



# LEAK TEST



## WARNING:

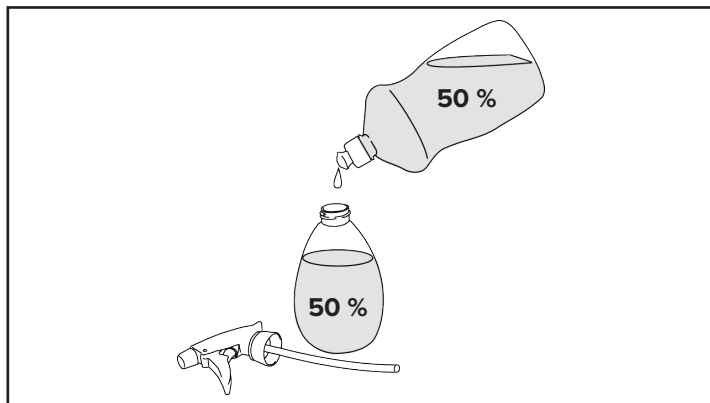
**CHECK ALL GAS SUPPLY FITTINGS FOR LEAKS BEFORE EACH USE. DO NOT USE THE GRILL UNTIL ALL CONNECTIONS HAVE BEEN CHECKED AND DO NOT LEAK. DO NOT SMOKE WHILE LEAK-TESTING. NEVER LEAK-TEST WITH AN OPEN FLAME.**

## GENERAL

Although gas connections on the grill are leak-tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below. If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

## BEFORE TESTING

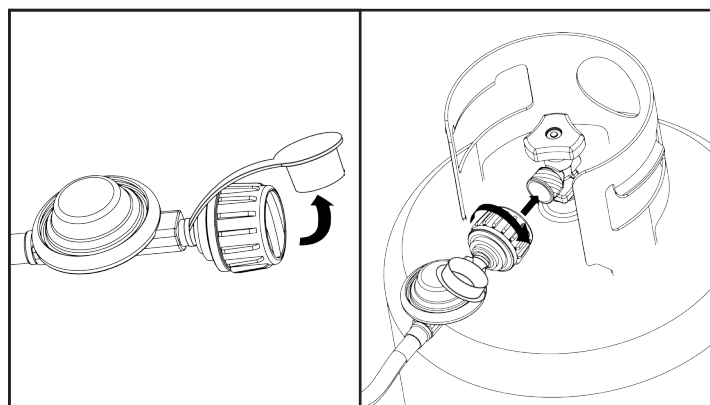
Make sure all packing materials have been removed from the grill, including the burner tie-down straps.



## STEP 1

### CREATE THE SOAPY WATER

Prepare a 50/50 solution of water and ammonia-free dish detergent, to be applied using a spray bottle or brush.



## STEP 2

### CONNECTING THE LIQUID PROPANE CYLINDER

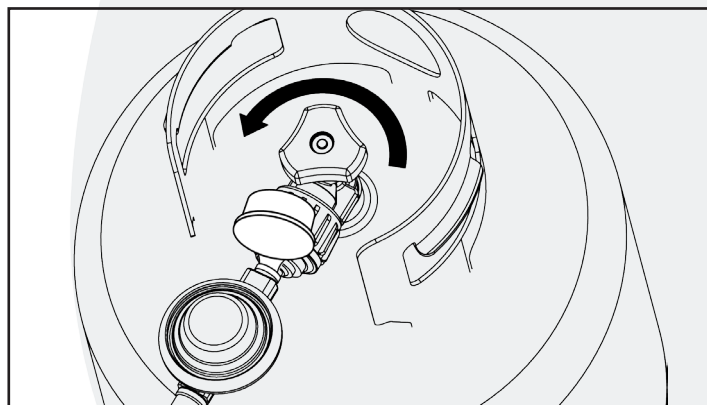
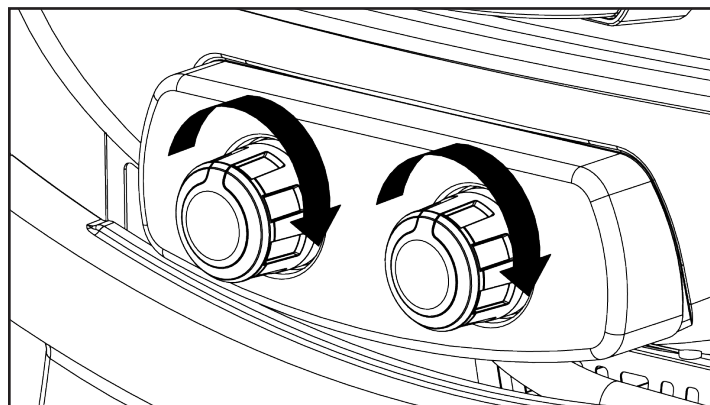
The cylinder valve should be in the CLOSED position. If not, turn the valve clockwise until it stops.

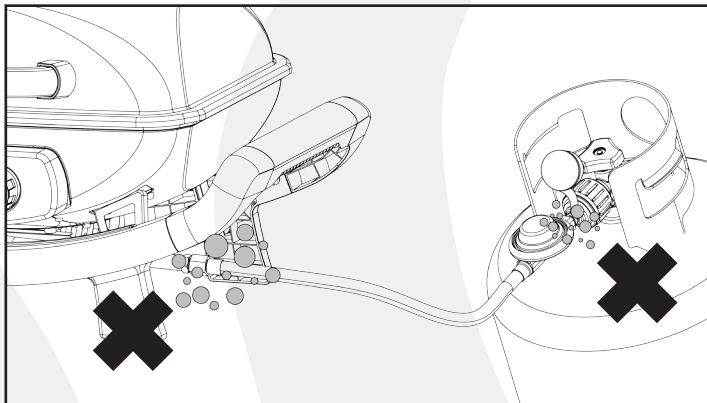
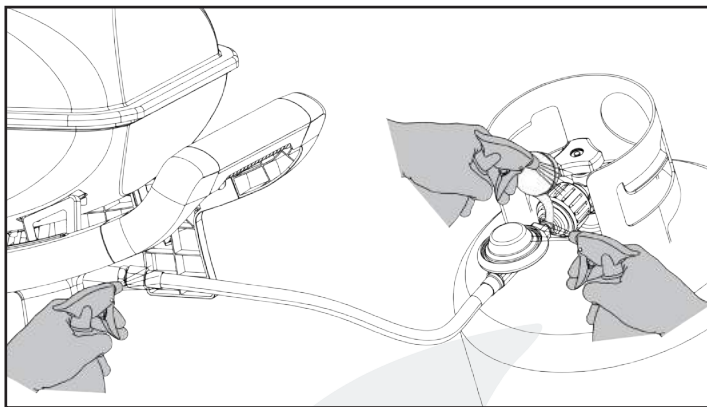
Make sure the cylinder valve has the proper type-1 external male thread connections per latest ANSI Z21.81 standard.

Make sure the burner valves are in the "OFF" (O) position.

Inspect the valve connections, port and regulator assembly.

Remove debris and inspect the hose for damage. Remove the protective plug from the regulator connector. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick-coupling nut and result in a hazardous situation. Open the cylinder valve fully by turning the valve counterclockwise.





## STEP 3

### TO TEST

1. Make sure the burner valves are closed.
2. Turn the liquid propane cylinder valve counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the liquid propane cylinder valve to the CLOSED position and tighten leaky fittings.
5. Turn the liquid propane cylinder valve back to the OPEN position and recheck.
6. Should the gas continue to leak from any of the fittings, turn the liquid propane cylinder valve to the CLOSED position and contact our Customer Service Department at 1-866-984-7455 in USA and 1-800-648-5864 in Canada. Languages spoken: English, Spanish and French 8 a.m.-5 p.m. PST Monday-Friday. Or email us at: [CostcoService@grillservices.com](mailto:CostcoService@grillservices.com).
7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.



#### WARNING:

**DO NOT STORE GRILL INDOORS UNLESS THE CYLINDER IS DISCONNECTED. DO NOT STORE CYLINDER IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREA, AND KEEP OUT OF REACH OF CHILDREN AT ALL TIMES.**

### INSTALLER FINAL CHECK

Maintain specified clearance of 91.44 cm (36 in) from combustible materials and construction.

1. All internal packaging has been removed.
2. The hose and regulator are properly connected to the liquid propane cylinder.
3. The unit has been tested and is free of leaks.
4. The gas supply shutoff valve has been located.



#### WARNING:

1. THE GRILL AND ITS INDIVIDUAL SHUTOFF VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURE IN EXCESS OF 3.5 KPA (0.5 PSI).
2. THE OUTDOOR COOKING GAS APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY PIPING SYSTEM BY CLOSING ITS INDIVIDUAL MANUAL SHUTOFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY PIPING SYSTEM AT TEST PRESSURE EQUAL TO OR LESS THAN 3.5 KPA (0.5 PSI).



#### WARNING:

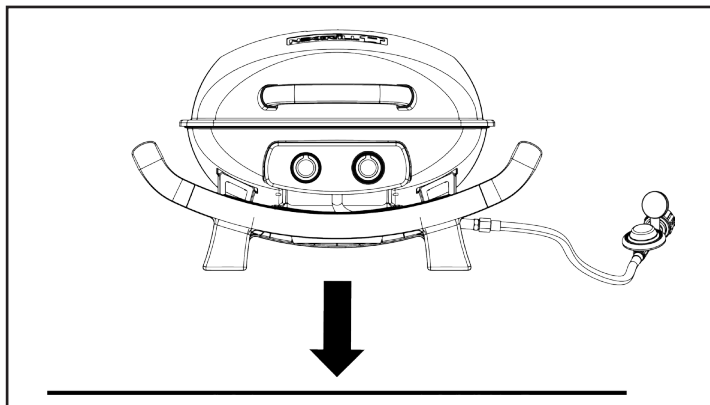
1. DO NOT STORE SPARE LIQUID PROPANE CYLINDERS UNDER OR NEAR THIS APPLIANCE.
2. NEVER FILL THE CYLINDER BEYOND 80 PERCENT CAPACITY.
3. IF THE INFORMATION IN ITEMS 1 AND 2 IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

# OPERATING INSTRUCTIONS



THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

## PREPARING TO LIGHT YOUR GRILL



### STEP 1

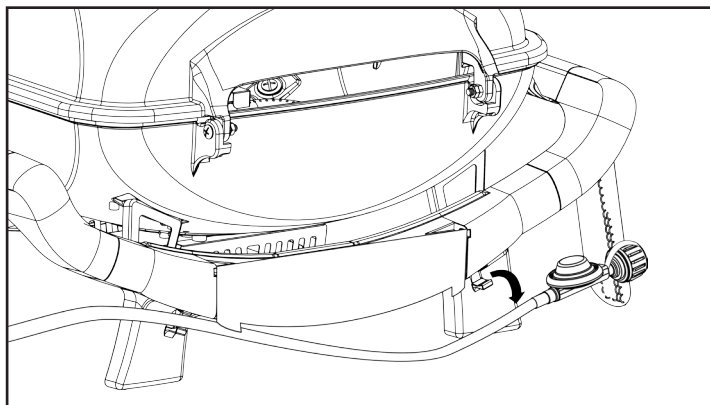
FIND A LEVEL SURFACE ON WHICH TO PLACE THE GRILL.

### MOVING INSTRUCTIONS

Caution: Never move the grill with burners lit.

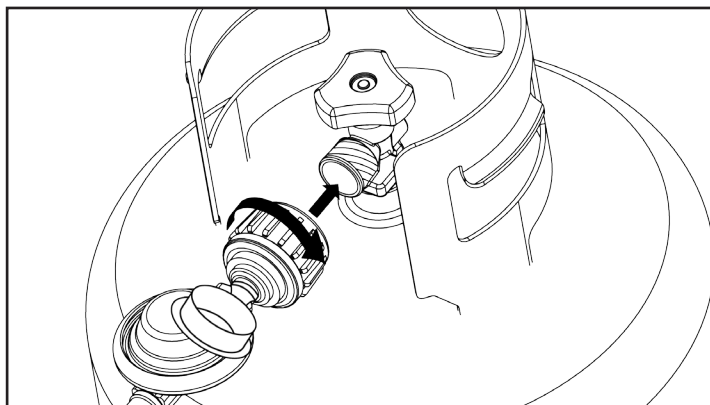
Make sure control knob is in the "OFF" (O) position. Disconnect the propane cylinder from the regulator. Remove the regulator from the propane tank. Be sure the grill has completely cooled for at least 30 minutes. Close the lid. Use the side handles to carry the grill.

**NOTE:** It is best to leave the grease tray in place attached to the bottom of the grill; some grease may continue to drip from drain hole during transport.



### STEP 2

REMOVE HOSE FROM THE CLIPS ON THE BACK OF THE GRILL.



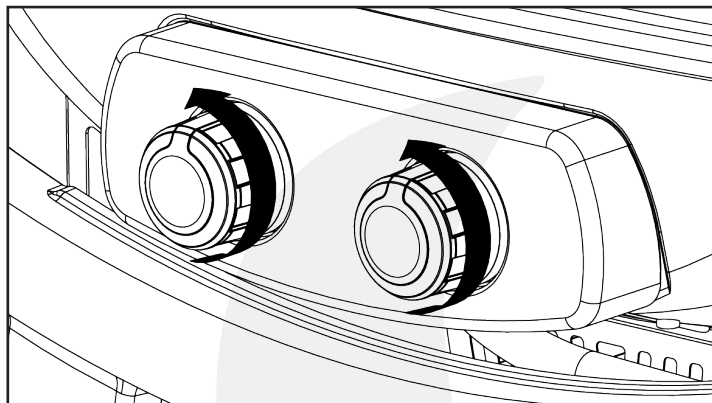
### STEP 3

CONNECT TO TANK.



## IMPORTANT - FIRST TIME USE:

It is important that the grill be lit and allowed to heat up for at least 15 minutes before any food is placed on the cooking grid. It is normal for some smoke to appear during the initial operation of the grill. After initial heating, the grill is ready for use. A cooking spray may be used on the cooking grids to allow easier clean up.



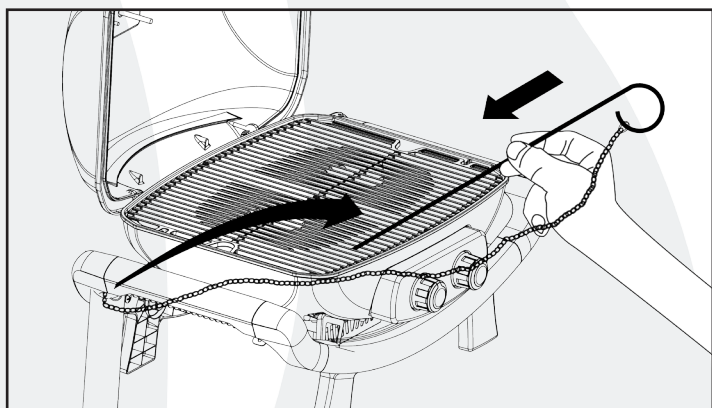
## STEP 4

OPEN THE LID AND TURN KNOB TO IGNITE.



If ignition does not occur within 3-5 seconds, turn the control knob "CLOSE." Wait 5 minutes before attempting to re-light the grill. If the grill fails to ignite after the second attempt, call our Customer Service Department at 1- 866-984-7455 in USA and 1-800-648-5864 in Canada. Languages spoken: English, Spanish and French 8 a.m.-5 p.m. PST Monday-Friday. You can also reach us by email at: [CostcoService@grillservices.com](mailto:CostcoService@grillservices.com) for assistance.

With burner lit, gently close the lid and allow the grill to warm up for 10-15 minutes prior to use.



If the knob won't spark, insert the match into the lighting rod. Ignite the match and insert through the cooking grids to the burner.

# USING YOUR GRILL



1. Allow the grill to warm up with the lid closed for 5 minutes prior to cooking.
2. You may cook on the grill in any weather. If the temperature is extremely cold or hot, the cooking times will be slightly increased or decreased. Keep the grill out of excessive winds when operating.
3. The cooking times listed below are only suggestions. Cooking times vary depending on thickness of meats and the desired degree of preparation.



Steak – (T-Bone), thick cut, medium doneness: grill 10 minutes on each side on MED setting.

Chicken – (Quarters): grill 30 minutes per side on MED setting. Check for doneness.

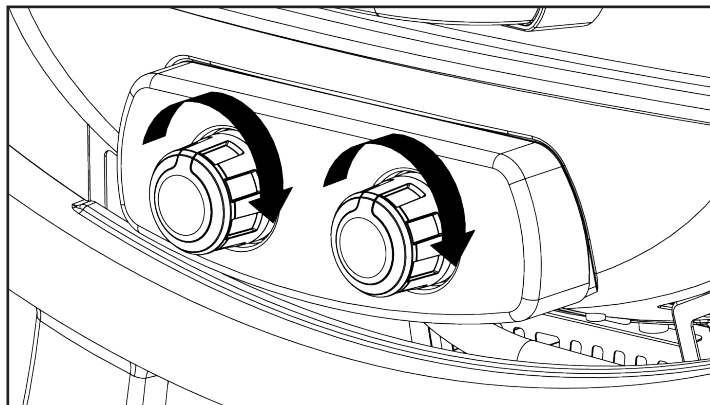
Pork – (Ribs/chops): grill 10-20 minutes per side on MED setting. Check for doneness.

Fish – grill 20-30 minutes on LOW setting.

Turkey – (Breast): grill 10 minutes per 0.5 kg or per pound or until internal temperature reaches 76 °C (170 °F) on MED setting.



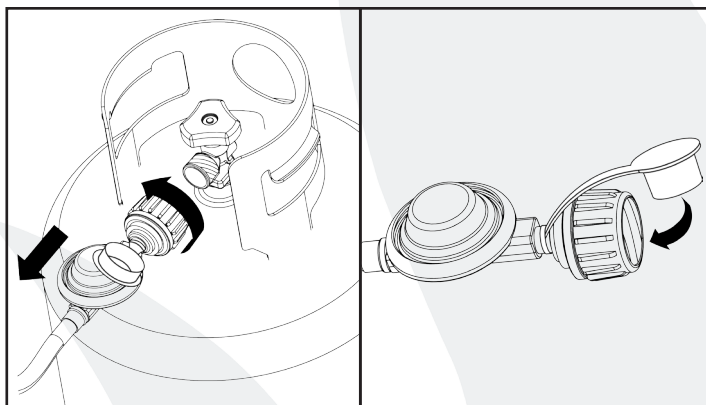
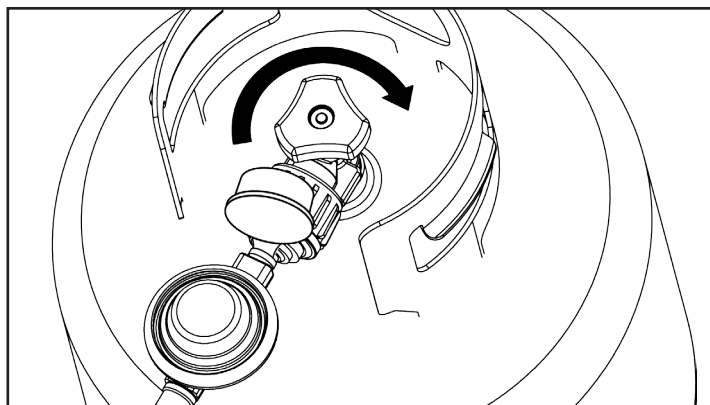
## TURNING OFF YOUR GRILL



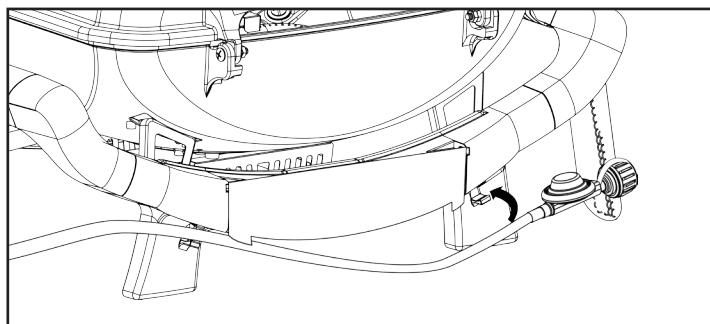
1. Turn knob to “OFF” (O) position.
2. Turn the propane cylinder control knob to the CLOSED position.

**CAUTION:** Do not attempt to re-light the grill without following all the lighting instructions.

3. Allow the grill body to cool at least 30 minutes before attempting to move or transport.



## STORAGE AND TRANSPORTATION REQUIREMENTS



Cover the regulator connector with the protective plug and place the hose onto the clips located in back of grill before transporting and storing.

## CARE AND MAINTENANCE

### THERE IS VERY LITTLE CARE AND MAINTENANCE NEEDED.

The tabletop grill is designed and made of materials that will last many years with normal use. Following these instructions will improve the longevity of the grill and quality of cooking. To ensure safe operation of your grill, the area of cooking should always be kept free of combustible materials of any type, such as gasoline or other flammable vapours or liquids.

**OUTSIDE GRILL PARTS:** This is cast aluminum and plastic. It can be cleaned easily with warm soapy water.

**COOKING GRID AND GREASE TRAY:** The cooking grids are made of coated cast iron. They should be scrubbed with a grill brush immediately after cooking, while the grill is still warm. The grease tray can be cleaned easily with warm soapy water.

**CAUTION:** The grease tray must be kept clean and free of heavy buildup for the grill to perform properly and to eliminate flare-ups.

## SPIDER WEB INSPECTION



### NATURAL HAZARD • SPIDERS AND OTHER INSECTS

**FACT:** Sometimes spiders and other small insects climb into the burner tube. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas, causing an unsafe situation. Clean burner prior to use after storing, at the beginning of grilling season or after a period of one month not being used.

## WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least twice a year or immediately after any of the following conditions occur:

1. Gas can be smelled in conjunction with burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

## CLEANING

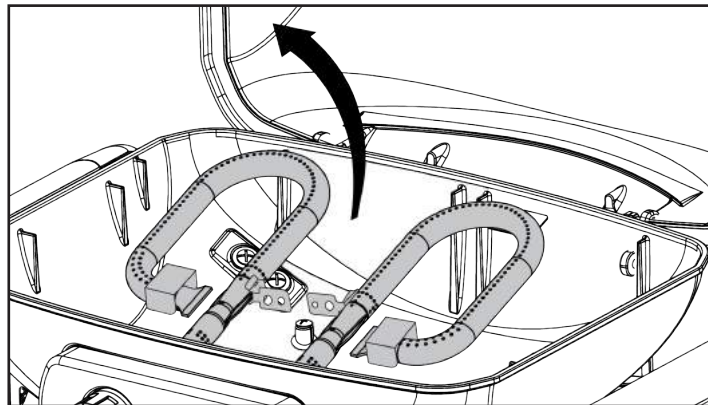
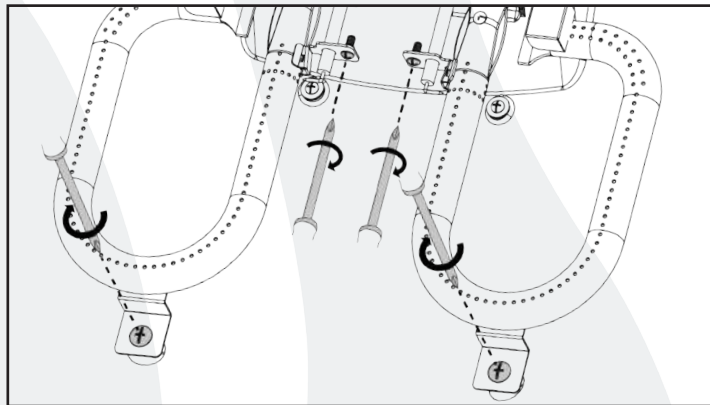
**BURNERS** – Extreme care should be taken when removing and replacing a burner. It must be correctly centred on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Before cleaning, make sure the gas supply is CLOSED and control knobs are in the CLOSED and "OFF" (O) position and the burners have cooled.

### STEP 1

To remove the burners for cleaning:

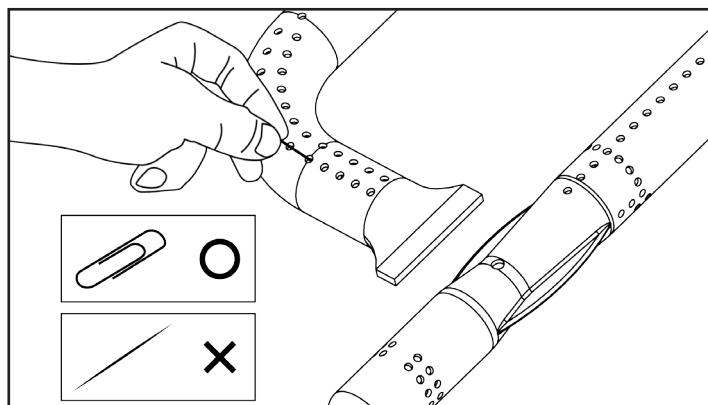
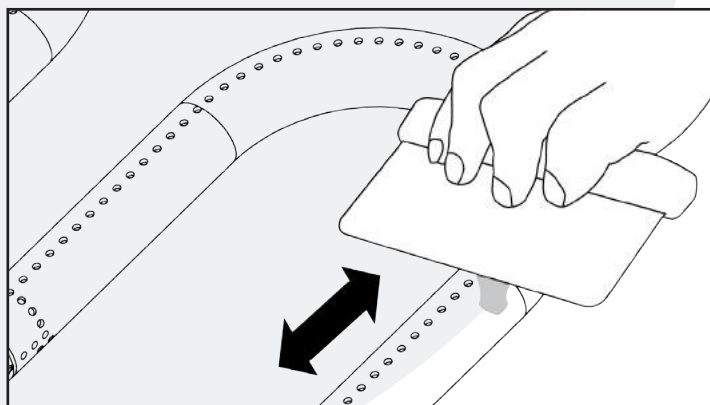
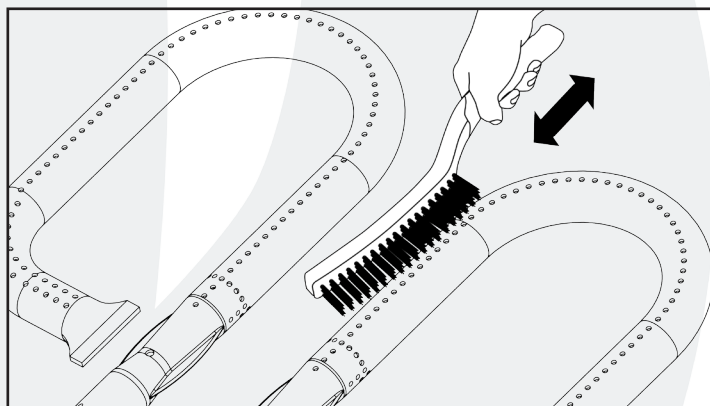
1. Locate the burner screws at the rear of the firebox.
2. Remove the screws and lift the burners out of the firebox.
3. Remove ignitors from burners.

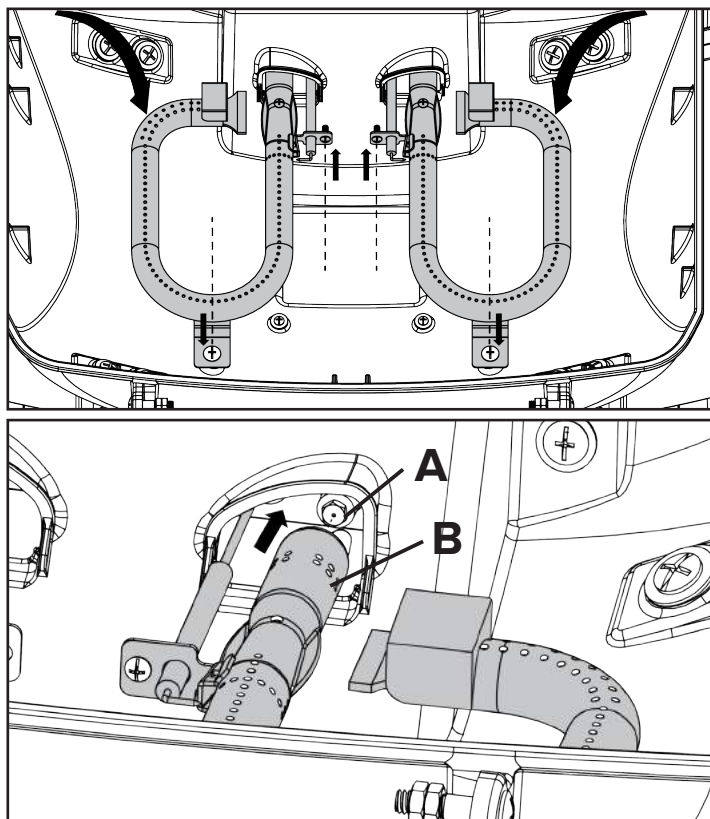


### STEP 2

To clean the grill burners:

1. Clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains or debris.
2. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. Check and clean burners / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath, and behind the main control panel.

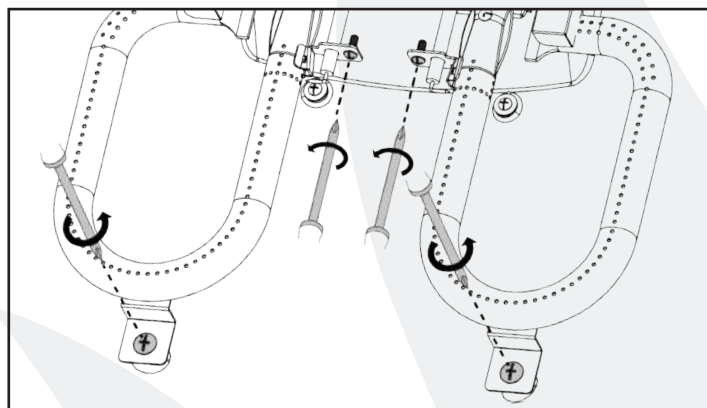




## STEP 3

To reinstall the burners:

1. Assemble ignitors to the burners.
2. Insert the burners onto the main burner gas valves.
3. Make sure the orifice tip (A) is inside the burner venturi (B).
4. Align the burner screws holes with the firebox holes, insert screws and tighten.



### FIREBOX

Use warm soapy water to clean this area. Do not allow grease to build up.

### DRAIN HOLE

The drain hole must be kept clear of grease and food particles to allow drippings to drain properly into the grease tray. This must be done to maintain proper operation of your grill.



This grill, like all equipment, will look better and last longer if kept out of the weather when not in use.

## STORAGE



**CAUTION:** Do not store propane cylinders in enclosed areas. When using a cover or moving the grill, always wait until the grill has cooled for at least 30 minutes.

- Do not obstruct the flow of combustion and ventilation air.
- A clogged tube can lead to a fire beneath the appliance.



This unit must be kept in an area free from combustible materials, gasoline and other flammable vapors and liquids. Make sure all openings into the grill body are free of blockages or debris and there are no objects or materials blocking the flow of combustion or ventilation. Make sure the legs are in the up position when using the grill. Check burner air inlet openings (behind the inlet guard on the right end of the grill body) for insect nests or blockages. Make sure the slots in the burner tube are clear.

When the grill is not in use, turn the control knobs to the "OFF" (O) position and remove the propane cylinder from the regulator. If stored indoors, detach and leave propane cylinder outdoors. Propane cylinders must be stored out of reach of children.

# WARRANTY STATEMENT

Nexgrill warrants to the original consumer-purchaser only that this product (Model #820-0062) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or the return of defective parts, postage and or freight pre-paid by the consumer, for review and examination.

**MAIN BURNERS:** 5 year LIMITED warranty against perforation.

**COOKING GRIDS:** 5 Year LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

**ALL OTHER PARTS:** 2 Year LIMITED warranty (Includes, but is not limited to, valves, frame, housing, cart, control panel, igniter, regulator, hoses) \*Does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts that are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States and Canada, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions or discolouring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discolouration of stainless-steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

#### ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
- Any food loss due to product failures.
- Replacement parts or repair labour costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non-warranty and replacement parts.

#### DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE OR PROVINCE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. NOTE : Some states and provinces do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights, which vary from province to province.

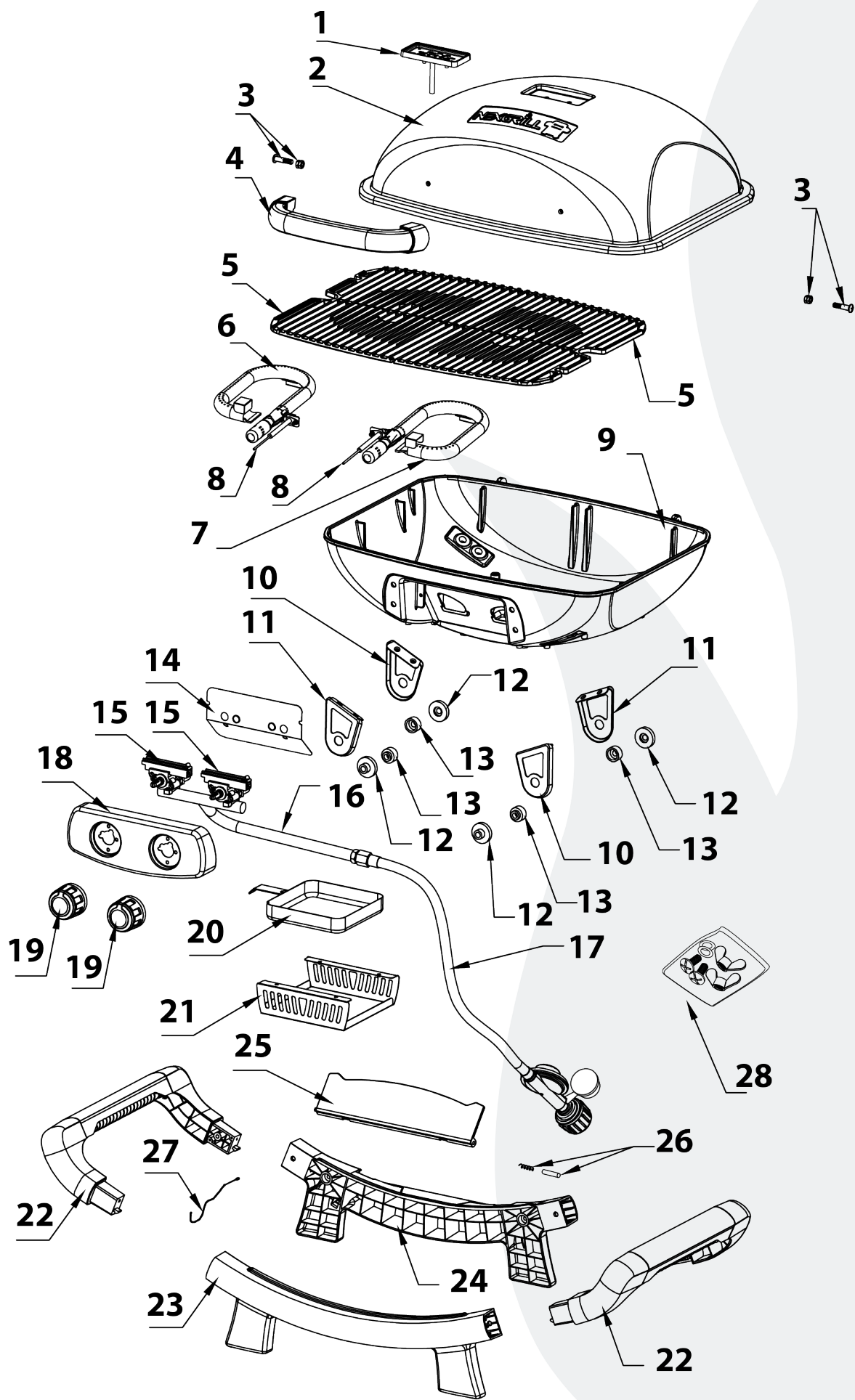
If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Nexgrill Customer Relations  
14050 Laurelwood Place,  
Chino, CA 91710

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling customer service department at 1-866-984-7455 in USA and 1-800-648-5864 in Canada.  
Languages spoken : English, Spanish and French 8 a.m.-5 p.m. PST Monday-Friday.  
CostcoService@grillservices.com



# REPLACEMENT PARTS LIST





NO.	PART (DESCRIPTION)	WARRANTY COVERAGE	QTY	NO.	PART (DESCRIPTION)	WARRANTY COVERAGE	QTY
<b>1</b>	Temperature gauge	2 years	1	<b>15</b>	Main gas valve	2 years	2
<b>2</b>	Main lid	5 years* <sup>▲</sup> (Material) 2 years <sup>▲</sup> (Paint)	1	<b>16</b>	Main manifold	2 years	1
<b>3</b>	Main lid screw	2 years	2	<b>17</b>	Regulator LP	2 years	1
<b>4</b>	Main lid handle	5 years*	1	<b>18</b>	Main control panel	2 years	1
<b>5</b>	Cooking grid	5 years*	2	<b>19</b>	Control knob	2 years	2
<b>6</b>	Main burner left	5 years*	1	<b>20</b>	Grease box	2 years	1
<b>7</b>	Main burner right	5 years*	1	<b>21</b>	Grease box bracket	2 years	1
<b>8</b>	Main burner igniter wire	2 years	2	<b>22</b>	Side handles	5 years <sup>▲</sup>	2
<b>9</b>	Firebox	5 years* <sup>▲</sup> (Material) 2 years <sup>▲</sup> (Paint)	1	<b>23</b>	Cart Leg, front	5 years <sup>▲</sup>	1
<b>10</b>	Firebox bracket, right	2 years	2	<b>24</b>	Cart Leg, rear	5 years <sup>▲</sup>	1
<b>11</b>	Firebox bracket, left	2 years	2	<b>25</b>	Label panel	5 years <sup>▲</sup>	1
<b>12</b>	Heat insulator A	2 years	4	<b>26</b>	Spring & Axis	2 years	1
<b>13</b>	Heat insulator B	2 years	4	<b>27</b>	Lighting rod	2 years	1
<b>14</b>	Front baffle	2 years	1	<b>28</b>	Hardware pack	2 years	1

\* - NO RUST-THROUGH OR BURN-THROUGH OF ALUMINUM CASTING

▲ - EXCLUDING FADING OR DISCOLORATION.

## TROUBLESHOOTING

PROBLEMS	WHAT TO DO
Grill will not light	<ol style="list-style-type: none"> <li>1. Check to see if the liquid propane cylinder is empty.</li> <li>2. Check burner ports for any blockage. Use a paper clip to clear plugged ports.</li> <li>3. Check the gas orifice on the burner for an obstruction. If orifice is blocked, clean with a needle.</li> </ol>
Burner flame is yellow or orange in conjunction with gas odor.	<ol style="list-style-type: none"> <li>1. Check for spiders and insects.</li> <li>2. Call our customer service department at 1-866-984-7455 in USA and 1-800-648-5864 in Canada. Languages spoken : English, Spanish and French 8 a.m.-5 p.m. PST Monday-Friday. You can also reach us by email at : <a href="mailto:CostcoService@grillservices.com">CostcoService@grillservices.com</a></li> </ol>
Low heat with the control knob on the "HIGH" setting.	<ol style="list-style-type: none"> <li>1. Make sure the grill area is clear of dust.</li> <li>2. Make sure the burner and orifice are clean.</li> <li>3. Check for spiders and insects.</li> <li>4. Is there adequate gas supply available?</li> <li>5. Is the grill being preheated for 15 minutes?</li> </ol>

# 重要安全資訊

**危險：若您聞到瓦斯味：**

1. 關閉烤爐的瓦斯源。
2. 熄滅所有開放式火焰。
3. 打開爐蓋。
4. 若依然聞到瓦斯味，請遠離烤爐並立即打電話給您的瓦斯供應商或當地消防隊。

**危險：**

1. 使用烤爐時請勿大意。
2. 請勿在任何建築物、可燃物質或其他瓦斯桶的3.05m (10 ft)內使用本烤爐。
3. 請勿在任何易燃液體的7.62m (25 ft)內使用本烤爐。
4. 本烤爐並非打算做為且不應被當成暖氣使用。
5. 若出現起火狀況，請遠離烤爐並立即打電話給消防隊。請勿試圖用水來熄滅油品或油脂造成的起火。

**未遵照指示行事，可能導致火災、爆炸或燙傷，並可能致使財物受損、人身受傷或死亡。**

## 戶外燒烤安全

**燃料系統：**只要按照簡單的安全需知行事，就能安全無虞地使用瓦斯烤爐。

燃料系統中的物件乃為配合本烤爐一起運轉使用而設計。不可將這些物件更換成任何其他品牌（可更換物件詳零件清單）。

**瓦斯燃燒器：**瓦斯燃燒器由不銹鋼所構成，除檢查進氣槽內有無昆蟲／蛛巢外，應不需保養維護。

**LP瓦斯調節器警示：**必須使用本烤爐隨附的瓦斯壓力調節器。本調節器備有必要孔洞，用來調節本烤爐所需的輸出壓力。孔洞尺寸和壓力調節規格的結合，造就出Nexgrill桌上型烤爐所預期的烹飪效能。使用任何其他裝置或任何其他製造商所製造的調節器來替代，是非常危險的舉動且可能引起嚴重人身傷害。

**燃料供應管：**本烤爐所提供、連接調節器的燃料供應管為91.44cm(3ft) 長。請維持燃料管遠離任何加熱表面。


**丙烷燃料：**

**警告：**丙烷是一種易燃氣體。不當處理可能引發爆炸和/或起火以及嚴重的意外或人身受傷。烤爐的設計為只能使用丙烷(LP)，且針對丙烷瓦斯而備有合宜的孔洞。

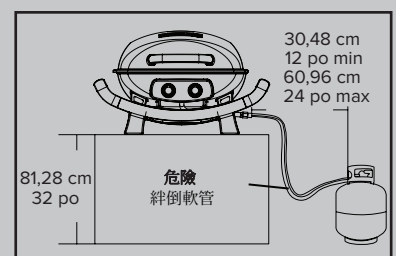
**警告：**勿將本烤爐連上任何非丙烷的瓦斯。丙烷瓦斯比空氣重，會落在較低的區域裡。確保使用烤爐時環境具有充分的通風。不使用烤爐時，瓦斯桶可以貯放室外、通風良好且兒童接觸不到的地方。

在試圖組裝、操作或安裝本設備前，請先詳閱下列指示。未遵守這些指示可能導致嚴重的人身傷害或財物損失。若您對產品有任何疑問，請電洽我們的客服部門，美國地區請撥1-886-984-7455，加拿大地區請撥1-800-648-5864，客服上班時間為週一至週五的太平洋標準時間上午8:00至下午5:00，服務語言有英語、西班牙語及法語。您亦可電郵聯絡，E-mail: CostcoService@grillservices.com。

必須根據美國交通部（簡稱DOT）瓦斯桶的規格，或加拿大國家標準CAN-B339LP危險貨物所用之瓶、球或管容器的運輸規定，來製造與標示欲使用的LP-瓦斯補充桶。

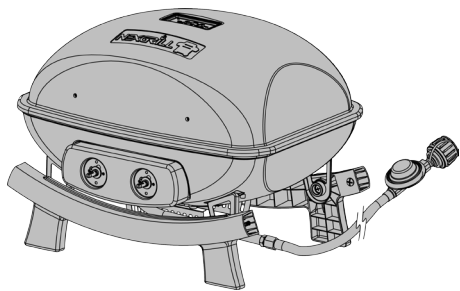
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1. 安裝必須符合當地法規規定，若無當地法規，則需符合國家燃料瓦斯法、國家料瓦斯法第**ANSI Z223.1/NFPA 54**條 – 液態石油氣體之貯藏和處理、第**ANSI/NFPA 58**條或露營車標準、第**ANSI A119.2/NFPA 1192**條、以及露營車法**CSA Z240 RV**條之規定，端視何者適用。
  2. 桌上式烤爐僅供戶外使用。應在通風良好處使用烤爐。請勿在密閉空間、車庫或建物中使用。您的烤爐並非供安裝在露營車和/或船上之用。
  3. 在烹飪程序過後，加熱過的液體依舊會長時間維持沸騰溫度。除非液體已冷卻至46° C (115° F)或以下，否則請勿碰觸烹飪器具。
  4. 請勿將烤爐安裝在離可燃物質不超過91.44cm (36英吋)的距離內，距離請從烤爐的背面或側邊算起。烤爐不應位在可能起火之高架表面（關閉式車棚、車庫、門廊、露臺）的下方。
  5. 請勿試圖將本烤爐裝到露營車或自走式露營車的獨立式LP瓦斯系統上。
  6. 組裝者／物主有責任組裝、安裝和保養瓦斯烤爐。請勿讓兒童和寵物操作或在您的桌上型烤爐附近玩耍。不遵守這些指示則可能致使嚴重的人身傷害或財物損失。
  7. 點燃烤爐前請先取下爐蓋。不使用烤爐時，請關閉(O) LP瓦斯桶之控制旋鈕
  8. 請仔細按本手冊中的指示，妥切組裝並測試您的烤爐是否有瓦斯外漏現象。在完成外漏檢查前請勿使用烤爐。若於任何時候發現有外漏狀況，必須停止使用烤爐，在進一步使用烤爐前，需對其進行校正。
  9. 應保持烤爐區清潔，不要在烤爐區內放置可燃物品、汽油、任何型態的罐裝瓦斯和其他易燃氣體液體。勿阻礙燃燒氣流和通風。
  10. 請勿在爐蓋蓋上時點燃烤爐！氣體堆積非常危險，可能引起爆炸。
  11. 請讓任何電線或燃料供應管遠離任何加熱表面。
  12. 丙烷是一種易燃氣體，不當處理可能造成爆炸或起火以及嚴重的意外或傷害。
  13. 本烤爐在使用期間與使用之後會非常熱燙。請使用隔熱烤箱長手套或短手套保護自己不被熱燙表面或烹飪液體的潑濺物給燙傷。
  14. 烤爐運作時，必須隨時有人在旁。
  15. 請勿在藥物或酒精的影響下使用烤爐。
  16. 請勿將任何備用LP（丙烷）瓦斯桶放在您的烤爐下方或附近，無論是滿的或空的。
  17. 烤爐並非供商業用途或租賃之用。
  18. 不使用烤爐時，務必將瓦斯桶取下。

- 請一貫在桌面上操作烤爐，高度勿高過81.28cm (32英吋)。
- 請將丙烷瓦斯桶放在接近桌面的地上，最小間隙為30.48cm (12英吋)，距離烤爐不超過60.96cm (24英吋)。
- 未遵守這些指示則可能致使丙烷瓦斯桶過熱，而漏出的丙烷可能引燃並造成嚴重的人身傷害或財物損失，或因瓦斯管或丙烷瓦斯桶而有絆倒的危險，將烤爐拉離桌面會造成嚴重的人身傷害或財物損失。

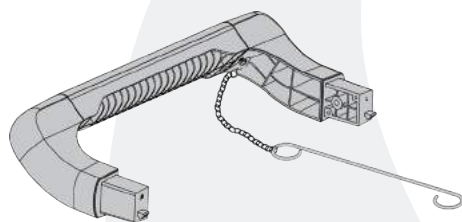


# 包裝內容物

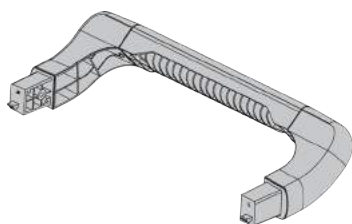
**A**



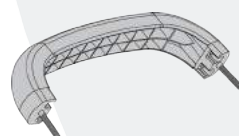
**B**



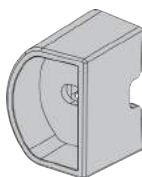
**C**



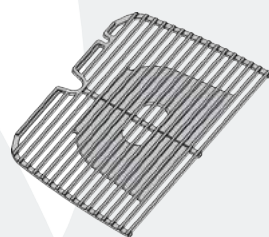
**D**



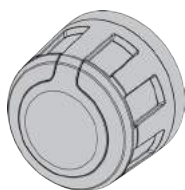
**E<sub>x2</sub>**



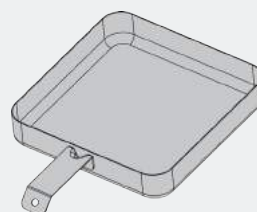
**F<sub>x2</sub>**



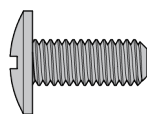
**G<sub>x2</sub>**



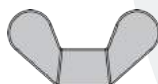
**H**



**I<sub>x4</sub>**



**J<sub>x2</sub>**



**K<sub>x2</sub>**





### 準備作業

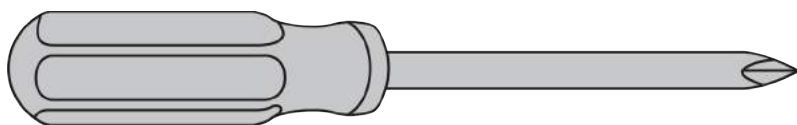
開始組裝、安裝或操作產品前，請確保所有零件皆在，且未損壞。請使用上列的零件內容清單和圖示來檢查您手邊的零件。若有任何零件遺失或損壞，請勿試圖組裝、安裝或操作產品。請聯絡客服人員以更換零件。在試圖組裝前，請詳閱所有安全警告、裝配和安裝說明。

## 組裝說明



疑問、問題、零件遺漏？在退貨給零售商前，請先電洽本公司客服部，美國地區請撥866-984-7455，加拿大地區請撥800-648-5864，客服上班時間為週一至週五的太平洋標準時間上午8:00至下午5:00，服務語言有英語、西班牙語及法語。您亦可發電郵聯絡我們，電郵地址：[CostcoService@grillservices.com](mailto:CostcoService@grillservices.com)

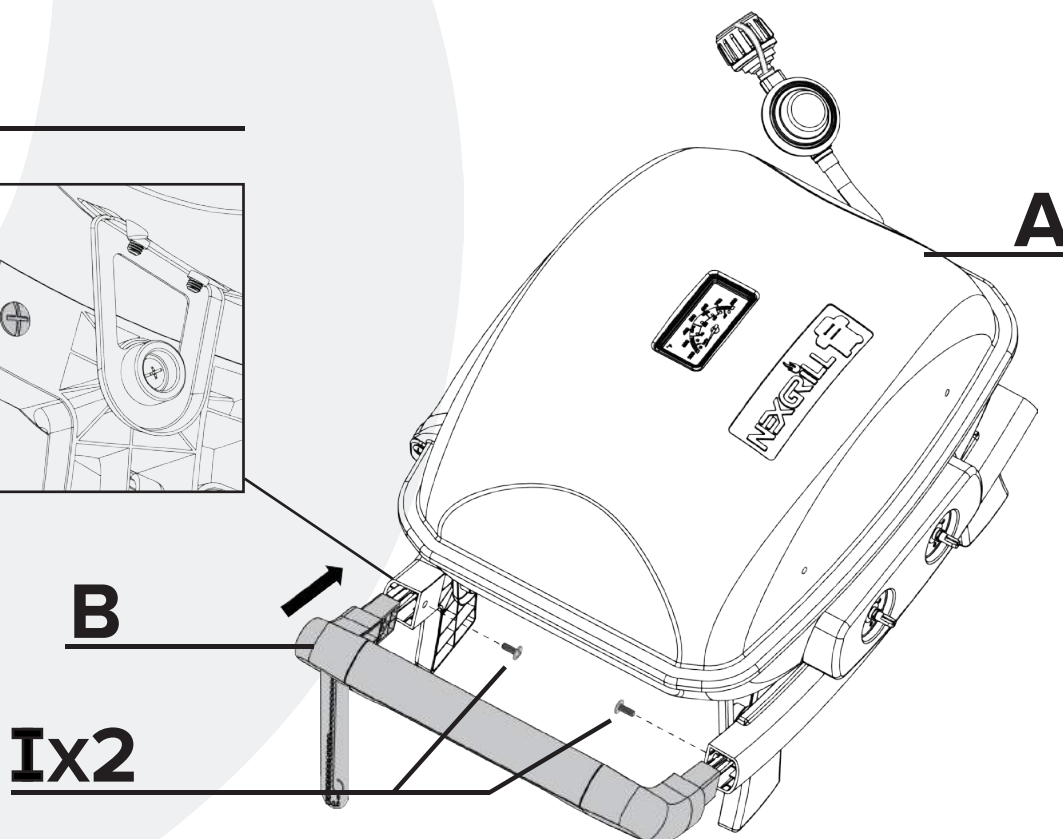
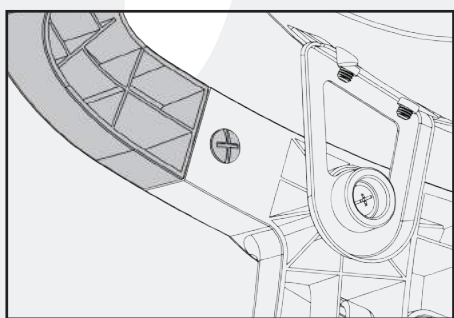
### 所需工具 (不含)



十字頭螺絲起子

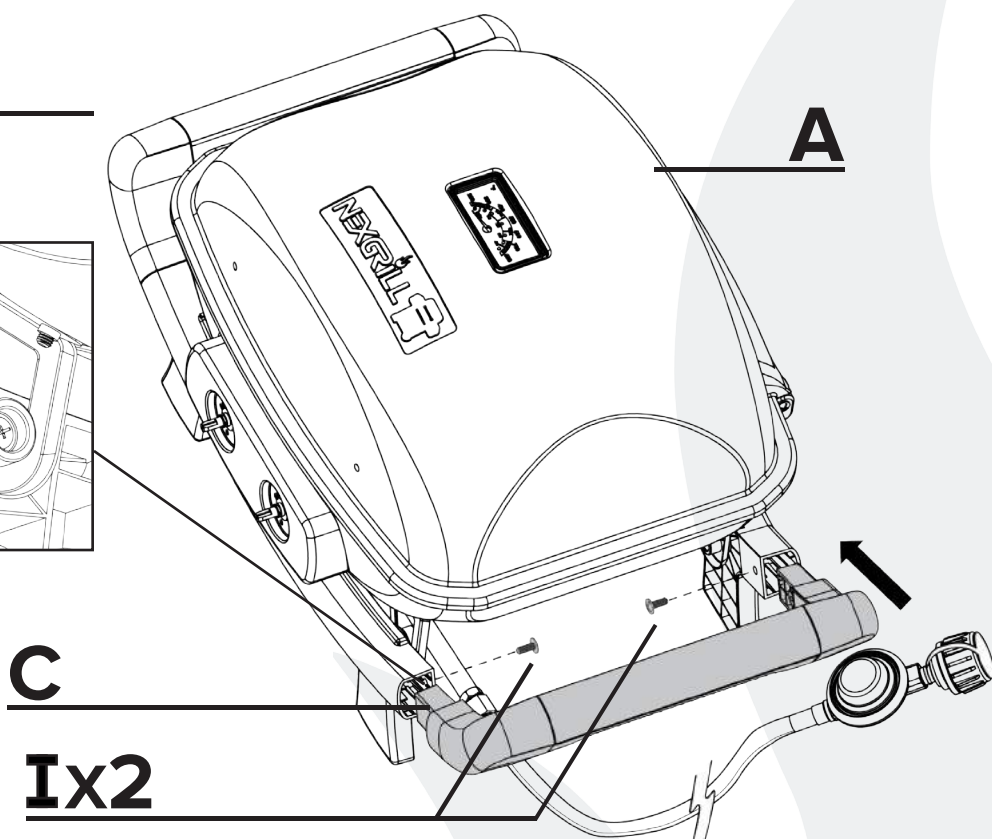
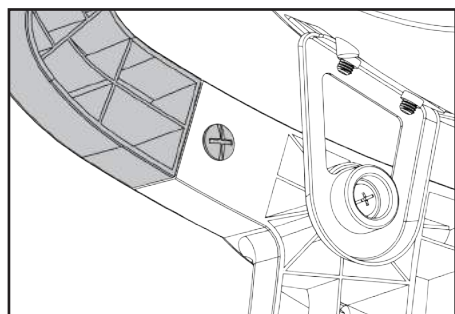
### 組裝步驟

1

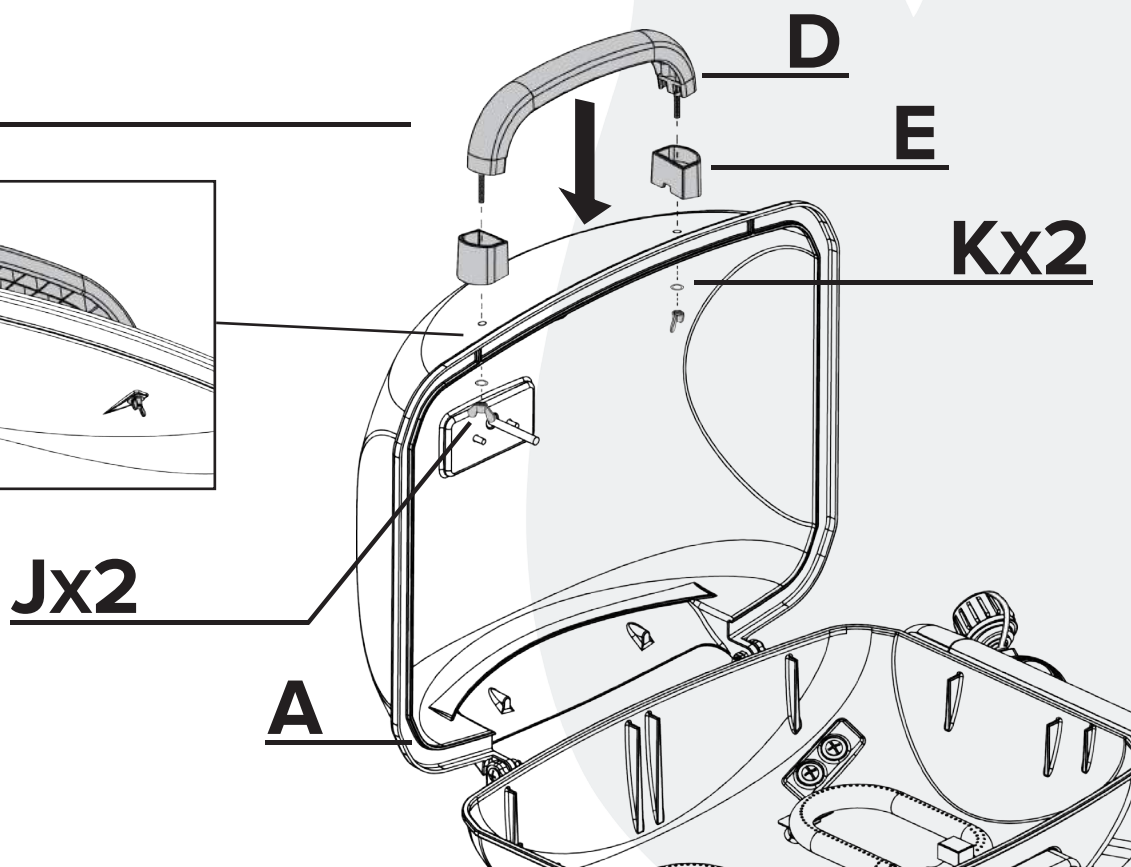
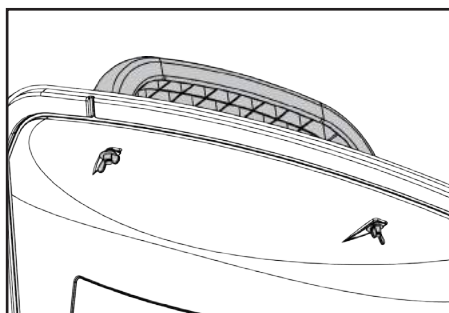




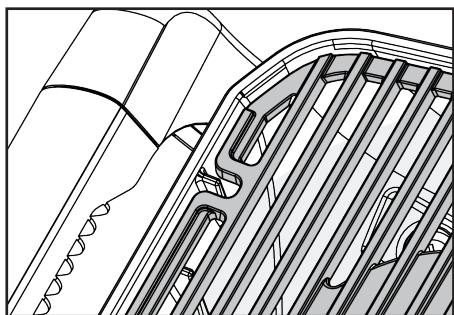
**2**



**3**

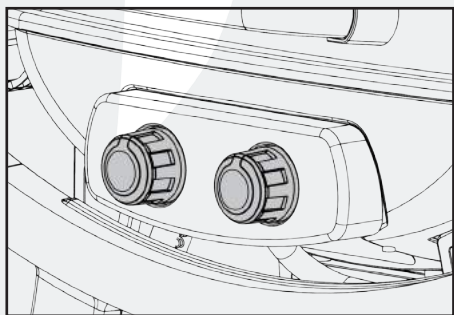


**4**



**A**

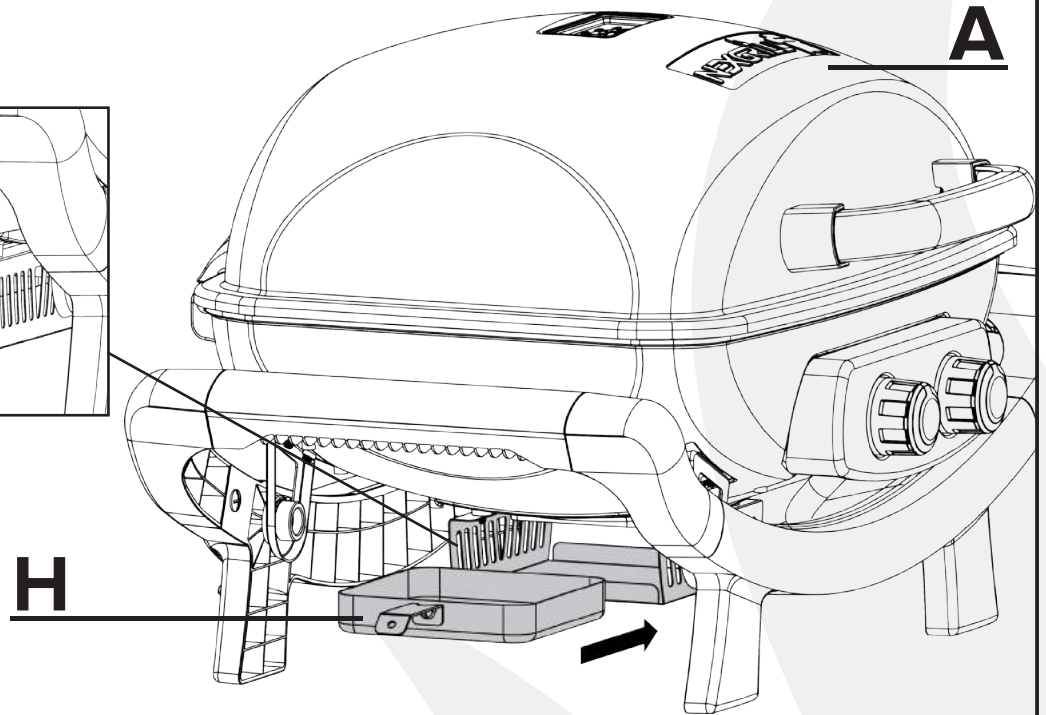
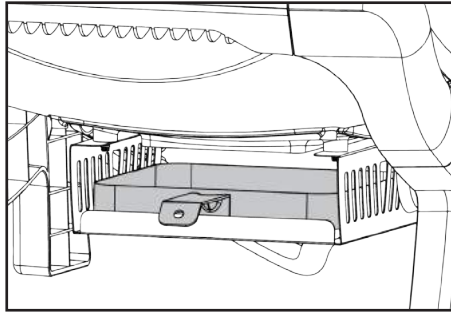
**F**



**G**

**A**

6



## 連接瓦斯

應僅使用烤爐隨附的壓力調節器和瓦斯管。任何壓力調節器和管路組件替代品皆須經烤爐製造商指定。本烤爐需裝配液態丙烷瓦斯。請勿使用天然氣瓦斯。

所有燃燒器皆設為「高 (HIGH)」火力時的總瓦斯消耗量（每小時）：

各燃燒器	6,500 BTU/小時
總量	13,000 BTU/小時

烤爐的安裝必須符合當地法規，若無當地法規規範，須遵守國家燃料瓦斯法ANSI Z223.1/NFPA 54、國家瓦斯丙烷安裝法CSA B149.1、或丙烷貯存暨處理法B149.2、或露營車標準ANSI A119.2/NFPA 1192以及露營車法CSA Z240 RV系列當中的規範，端視合者適用。

## 液態丙烷瓦斯桶規定

凹陷或生鏽的液態丙烷瓦斯桶可能帶有危險，應由您的供應商進行檢查。請勿使用瓦斯閥損壞的瓦斯桶。必須按美國交通部(DOT)的液態丙烷瓦斯桶規格，或加拿大國家標準CAN/CSA-B339危險商品運輸委員會之瓦斯桶、鋼球和管線規定，來進行製造和標記液態丙烷瓦斯桶。

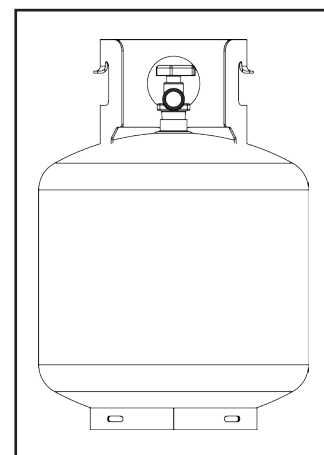
如狀況是用，9kg (20 lb)的瓦斯桶必須在指定開關閥出口上裝設一個「關閉」閥，以連接法規規定用於壓縮瓦斯桶開關閥出口/入口接頭ANSI/CGA-V-1的QCC1型接頭。

僅有將瓦斯桶從戶外烹飪瓦斯設備上斷開並移除，方允許將戶外烹飪瓦斯設備貯放在室內。瓦斯桶系統必須設有蒸汽撤清設置。瓦斯桶必須包含可保護瓦斯桶閥的領環。

歧管壓力：（運轉中）27.9cm(11英吋)水柱，（非運轉中）28.4cm(11.2英吋)水柱。

液態丙烷瓦斯桶必須裝有過滿保護裝置（OPD）。

取下液態丙烷瓦斯桶上的塑膠閥蓋。在將液態丙烷瓦斯桶放入推車時，請確保烤爐瓦斯管未碰觸到接油盤或烤爐火箱。



9kg (20 lb)瓦斯桶

## 連接液態丙烷瓦斯桶



### 警語：

請勿試圖使用損壞或堵塞的設備。請找當地的液態丙烷經銷商來修理。

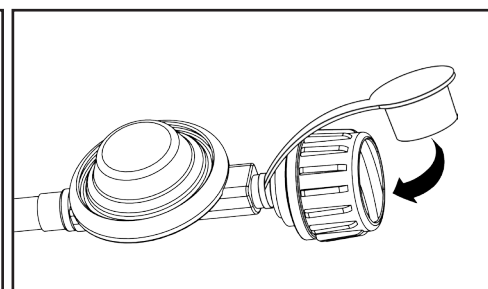
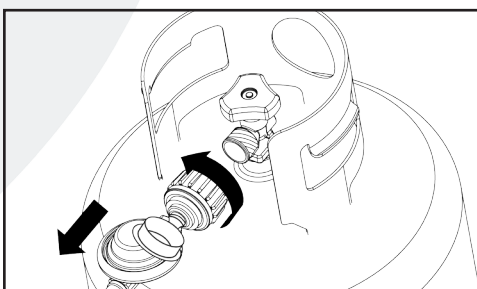
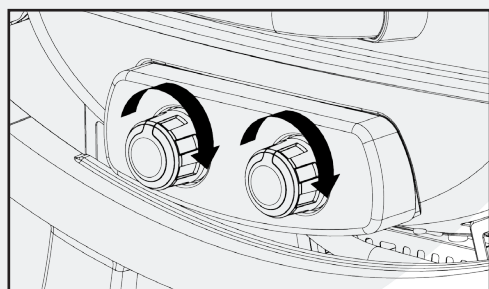
## 更換液態丙烷瓦斯桶

將烤爐燃燒器閥轉至「關閉」(O)位置，確定烤爐已冷卻。

順時針方向轉動瓦斯桶閥直到其停止為止，將液態丙烷瓦斯桶閥「關閉」。

逆時針轉動快速耦合螺帽，以便從瓦斯桶閥上除下調節器組件。

不使用瓦斯桶時，將瓦斯桶閥上的防塵蓋蓋上。瓦斯桶閥出口處僅可安裝瓦斯桶閥隨附的類型防塵蓋。其他類型的防塵蓋或塞子可能造成丙烷外漏。





# 外漏測試



## 警語

每次使用前，請一定檢查所有瓦斯供應配件。在檢查完所有接線並確定無外漏之前，請勿使用烤爐。進行外漏測試時請勿抽菸。請勿以明火進行外漏測試。

請使用以一半液體清潔劑一半水調製而成的肥皂水。您需要一只噴瓶、刷子或碎布好將肥皂水塗在配件上。若為首次進行外漏測試，請確定液態甲烷瓦斯桶是滿的。

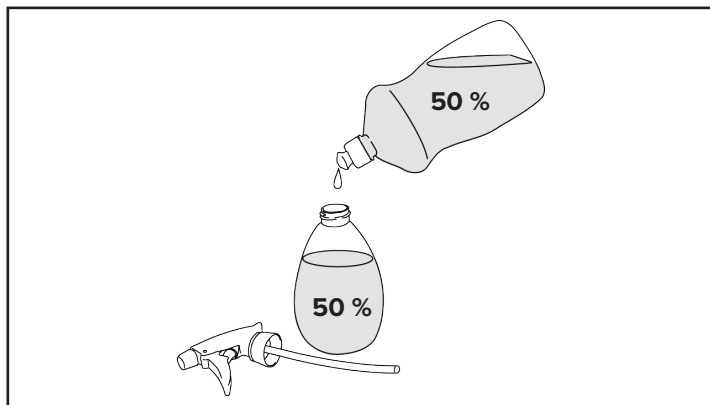
## 總項

雖然出貨前已對烤爐上的瓦斯接管進行過外漏測試，但仍必須在安裝現場進行完整的外漏測試。在每次使用前，請按上列步驟檢查所有瓦斯管線。

若您在任何時候聞到瓦斯味，您應立即檢查整個系統有無外漏現象。

## 測試前

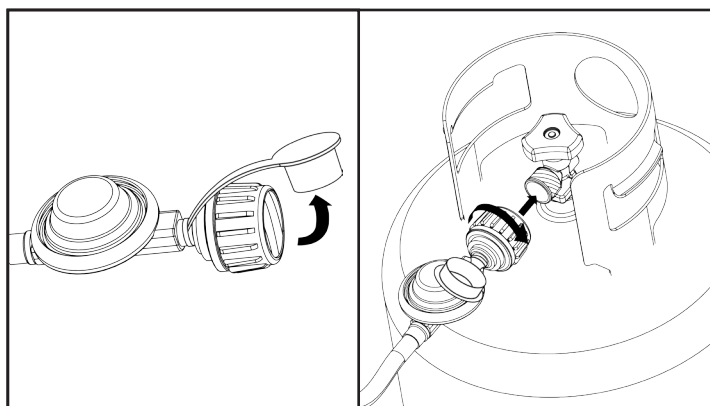
確定已除去烤爐的所有包裝，包括固定燃燒器的綁帶。



## 步驟 1

### 調製肥皂水

準備50/50的液體清潔劑與水調製而成的肥皂水，使用噴瓶或刷子塗抹。



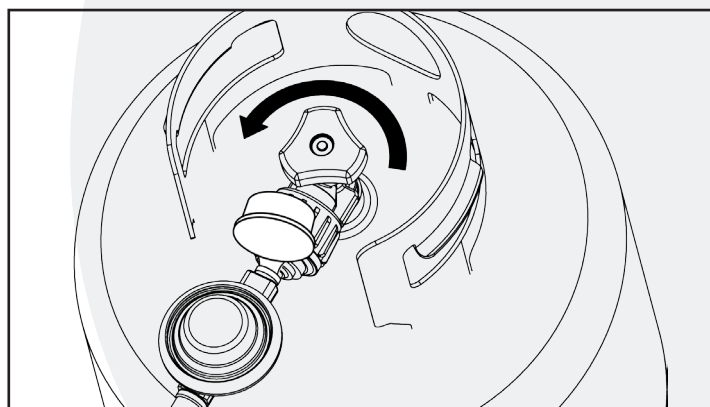
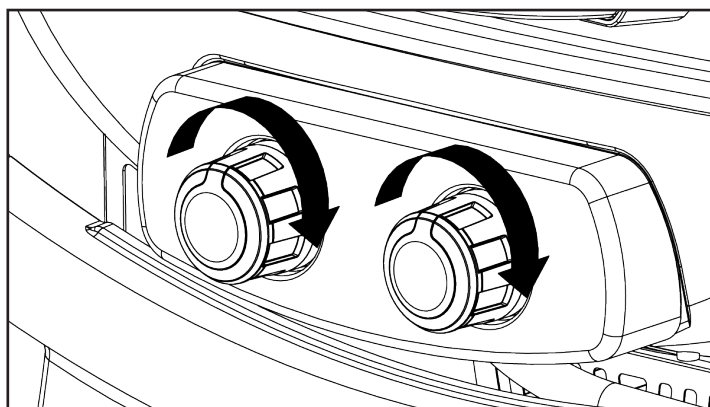
## 步驟 2

### 連接液態丙烷瓦斯桶

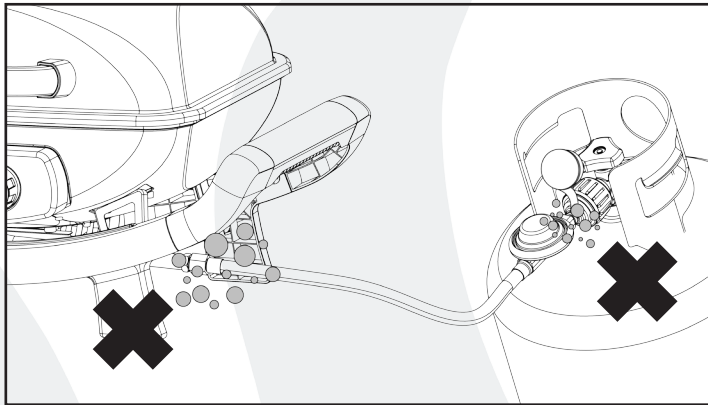
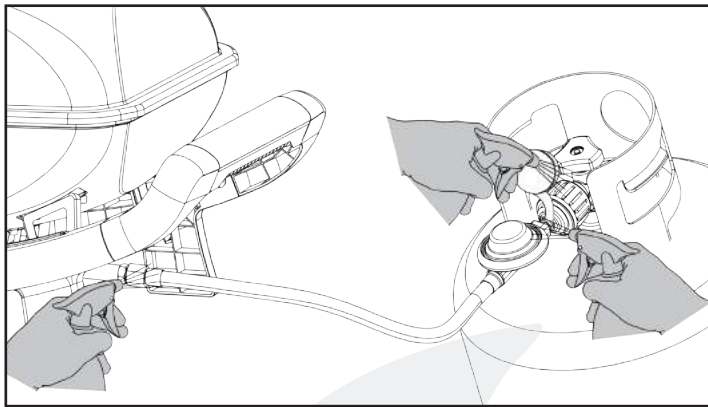
瓦斯桶閥必須位於「關閉(CLOSED)」。若非關閉，請順時針方向轉動瓦斯桶閥直到其停止為止。

確保瓦斯桶閥具有按照ANSI Z21.81規定、合適的第1型外公螺牙接合。確定燃燒器閥位於「OFF (O)」位置。

檢查閥接合、接口和調整器的組裝。除去碎片，檢查瓦斯管有無損毀。在將調節器組件接到閥上時，請用手朝順時針方向轉動鎖緊螺帽直到其停止為止。使用板手可能損壞快速耦合螺帽並造成危險。逆時鐘方向轉動閥門，以完全打開瓦斯桶閥。







## 步驟 3

### 進行測試

1. 關閉燃燒器閥。
2. 逆時鐘轉動液態丙烷瓦斯桶以打開閥門。
3. 將肥皂水塗在所有瓦斯配件上。如出現泡泡，則代表有瓦斯外漏問題。
4. 若有外漏現象，請立即「關閉」瓦斯供應並將防漏配件鎖緊。
5. 將瓦斯轉回「開啟」狀態並重新檢查。
6. 若瓦斯繼續從任何配件處漏出，請「關閉」瓦斯供應並聯絡客服部門，美國地區請撥1-886-984-7455，加拿大地區請撥1-800-648-5864，客服上班時間為週一至週五的太平洋標準時間上午8:00~下午5:00，服務語言有英語、西班牙語及法語。亦可發電郵聯絡我們，Email: [CostcoService@grillservices.com](mailto:CostcoService@grillservices.com)
7. 若證實是設備過度磨損或磨蝕，或者瓦斯管破裂，在讓戶外烤爐運轉之前請先行更換零件。



#### 警語：

除非已取下瓦斯桶，否則請勿將烤爐貯放於室內。請勿將烤爐貯放於建築物、車庫或任何其他密閉區內，請隨時保持貯放處乾淨並讓兒童無法觸及。

### 安裝者最後確認

讓烤爐和可燃物質及建物維持91.44cm (36英吋)的指定淨空距離。

1. 所有內包裝皆已清除。
2. 瓦斯管和調節器已與液態丙烷瓦斯桶妥適接合。
3. 已測試過組件且確定無瓦斯外漏。
4. 瓦斯供應關閉閥已就位。



#### 警語：

1. 在以超過3.5 kpa (0.5psi)的測試壓力，對系統進行任何壓力測試期間，烤爐和其個別關閉筏皆必須和瓦斯供應管線系統斷開。
2. 在以等同3.5 kpa (0.5psi)的測試壓力，對瓦斯供應系統進行任何壓力測試期間，必須藉由關閉其個別手動關閉閥而讓戶外烹飪瓦斯設備必須和瓦斯供應管線系統斷接。



#### 警語：

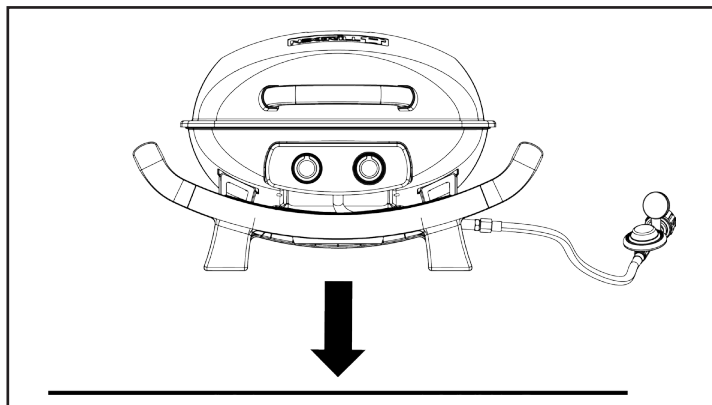
1. 勿將備用液態丙烷瓦斯桶貯放在本烤爐下方或附近。
2. 勿將瓦斯桶裝填超過80%的容積。
3. 若未確實遵守第1 & 2項中的資訊指示，可能會引起造成死亡或嚴重人身傷害的火災。

# 操作說明



本烤爐僅供戶外使用，請勿在建築物、車庫或任何其他密閉區域內使用。

## 準備點燃您的烤爐



### 步驟1

找一個可放置烤爐的平坦表面。

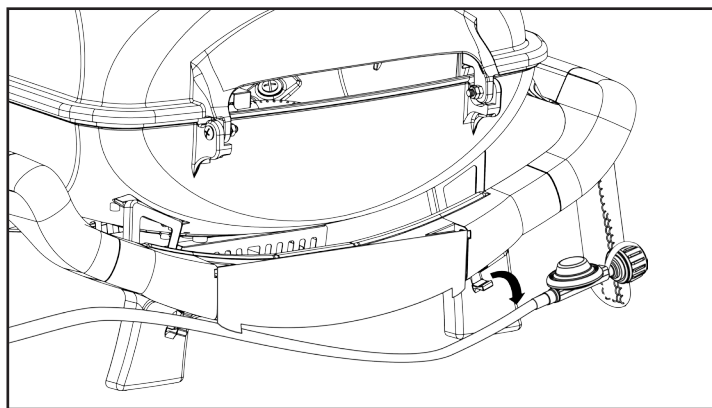


#### 搬移說明

警告：請勿在燃燒器點燃時搬動烤爐。

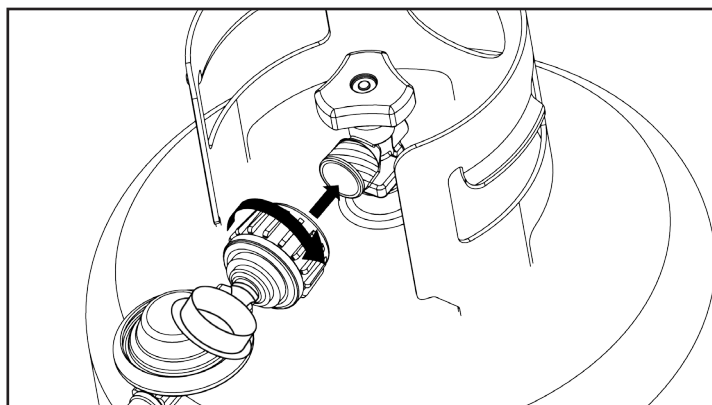
請確定控制旋鈕位於「關閉(O)」位置。將丙烷瓦斯桶和調節器斷接。將調節器從烤爐上取下。確定烤爐以完全冷卻至少30分鐘。蓋上爐蓋並扣上蓋栓。將支腳收起。用把手搬運烤爐。

注意：搬運時最好將接油盤留在烤爐底部的位置處；有些油脂會在搬運時持續從排油孔滴落下來。



### 步驟2

從烤爐背面的夾子取下軟管。



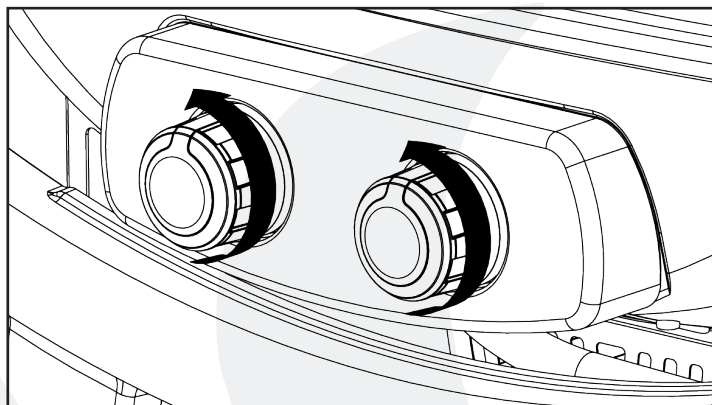
### 步驟3

連接瓦斯桶



## 重要 - 首次使用：

重點在於點燃烤爐後，在把任何食物放到網架上之前必須先讓烤爐加熱至少15分鐘。烤爐首次運作期間有冒煙現象屬正常狀況。在初始加熱完成後，烤爐即可使用。可在網架上使用噴式烹飪油，讓網架易於清理。

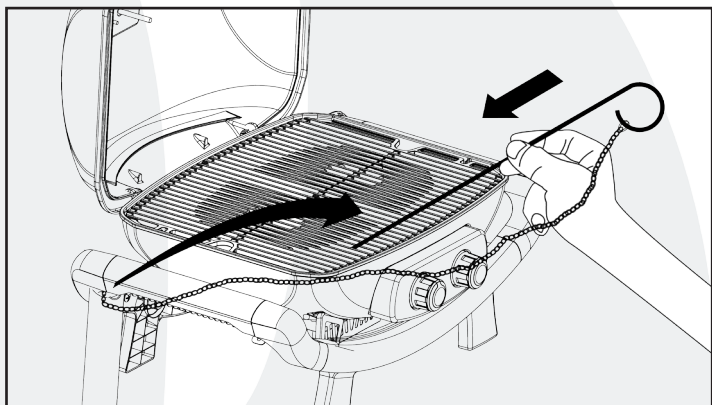


## 步驟4

打開爐蓋，將旋鈕點火



若3-5秒內未點燃，請將控制旋鈕轉至「關閉」位置。試圖再次點火之前請先等待五分鐘。若再次點火後烤爐依舊無法點燃，請電洽我們的客服部門尋求協助，美國地區請撥1-886-984-7455，加拿大地區請撥1-800-648-5864，客服上班時間為週一至週五的太平洋標準時間上午8:00至下午5:0，服務語言有英語、西班牙語及法語。您亦可電郵聯絡，Email: CostcoService@grillservices.com。燃燒器點燃後，輕輕蓋上爐蓋並讓烤爐在使用之前先預熱10-15分鐘。



若旋鈕無法點火，請將火柴插入點火棒中。點燃火柴，穿過烤肉網架送至燃燒器處。

## 使用烤爐

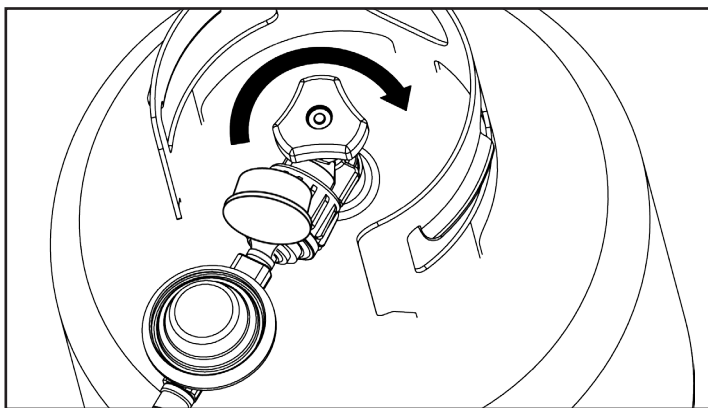
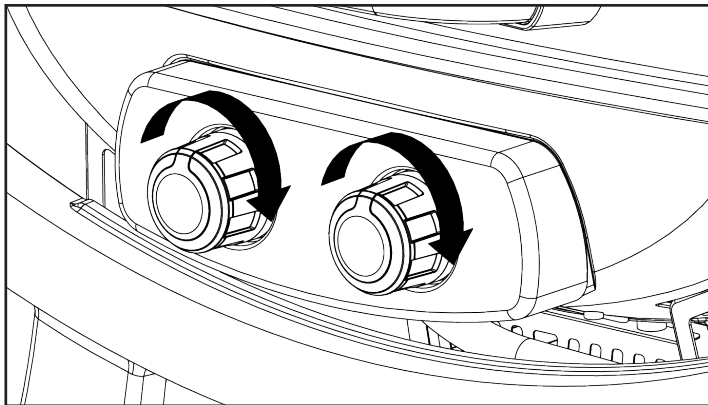


1. 烹煮前，請蓋上蓋子讓烤爐加熱5分鐘。
2. 您可在任何天候下使用烤爐烹煮食物。若溫度極冷或極熱，烹煮時間會稍微加長或縮短。使用時請勿將烤爐放置於強風處。
3. 以下列出的烹煮時間僅為建議之用。烹煮時間依肉品的厚度和想要的熟度而定。



牛排 – (丁骨)，後切，五分熟：以MED (中火) 設定，每面烤10分鐘。  
 雞肉 – (四分之一)，中等尺寸仔雞：以MED (中火) 設定，每面烤30分鐘。雞即全熟。  
 豬肉 – (肋排/排骨)：以MED (中火) 設定，每面烤10-20分鐘。檢查肉是否熟。  
 魚 – 以LOW (小火) 設定，烤20~30分鐘。  
 火雞 – (雞胸)：每0.5kg烤10分鐘，或直到內部溫度達76°C(170°F)為止。

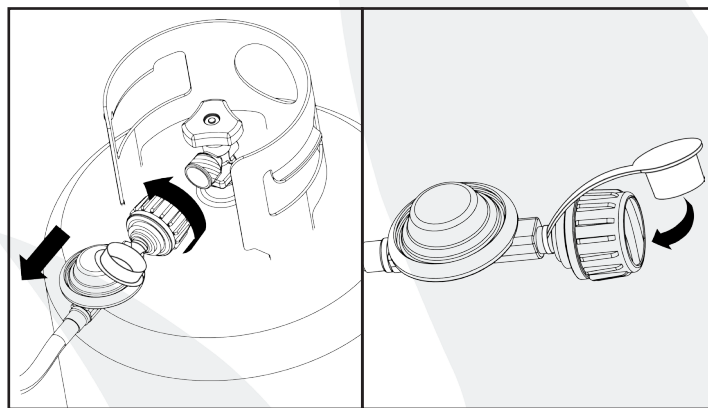
將旋鈕轉至「關閉」位置。



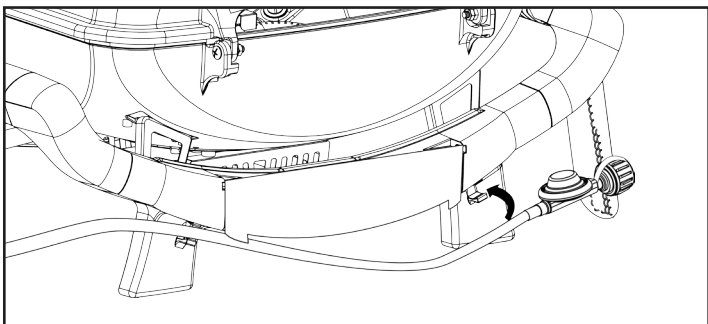
1. 將旋鈕轉至「關閉」位置。
2. 將丙烷瓦斯桶的控制旋鈕轉至「關閉(CLOSED)」位置。

警告：請勿在未遵守所有點火指示的情況下試圖再次點燃烤爐。

3. 試圖移動或搬運烤爐前，請讓烤爐主體冷卻至少30分鐘。



## 存放與搬運



用保護插頭蓋住調節器連接器，並將軟管放在烤爐後面的夾子上後再搬運和存放

## 維護與保養

### 必須適當的保養與維護

桌上型烤爐被設計且製造成在正常使用下可耐用多年。按照本說明書中的指示，將可延長烤爐的壽命與烹煮品質。為確保您的烤爐能安全運作，烹煮區應一貫淨空任何種類的可燃物質，例如汽油或其他易燃蒸汽或液體。

**烤爐外部部分** – 不鏽鋼。可用溫肥皂水或任何不鏽鋼清潔劑輕鬆清理。

**烹煮網架和接油盤** – 烹煮網架係以不鏽鋼製成。煮食過後，在網架依然有溫度時，應立即以鋼刷刷淨烹煮網架。接油盤同樣以不鏽鋼製成，可用例如油灰刀之類的扁平刮刀清理。

**警告：**接油盤必須保持清潔且無重油堆積，烤爐方能運作正常並消除閃火問題。

## 蜘蛛網檢查



自然危害：蜘蛛

事實：有時蜘蛛和其他小昆蟲會爬入燃燒器管路中。蜘蛛會織網結巢並產卵。蛛網或蛛巢可能非常小，但非常結實且會堵住瓦斯流。請在貯放過後再次使用前清理燃燒器，例如烤肉季開始時或一個月未使用後。



## 發現蜘蛛時

您應至少每年檢查兩次燃燒器狀況，或者在下列任何情況發生後立即檢查：

1. 聞到瓦斯味而且燃燒器火焰呈黃色。
2. 烤爐未達溫度。
3. 烤爐無法平均加熱。
4. 燃燒器發出啪啪噪音。

## 清理

燃燒器 — 取下燃燒器時應進行末端保養。在試圖重新點燃烤爐前，必須將燃燒器正確放置在孔洞中間。清潔的頻率次數依多常使用烤爐而定。

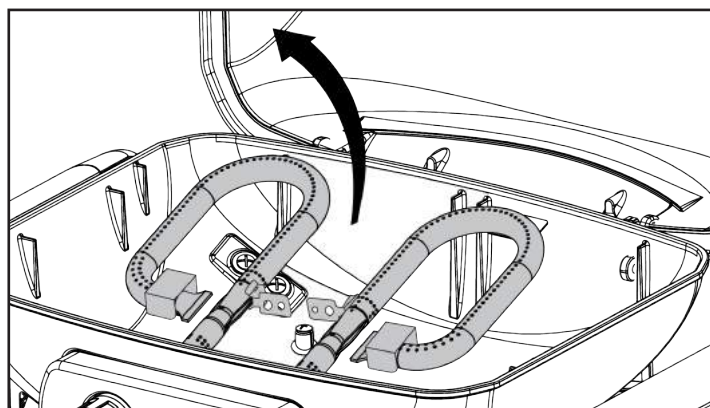
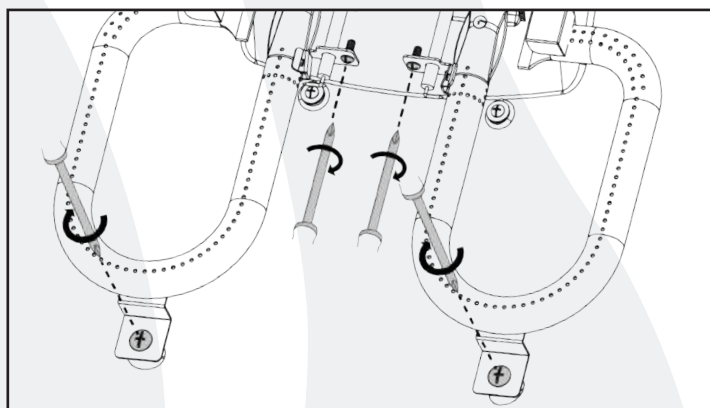
若未放妥燃燒器，可能會在閥板後下方造成起火，因此損壞烤爐並令其無法安全運作。

清潔之前，請確保瓦斯供應和控制旋鈕皆位於「關閉(CLOSED)與OFF (O)」位置，且燃燒器為冷卻狀態。

### 步驟 1

取下主燃燒器進行清理：

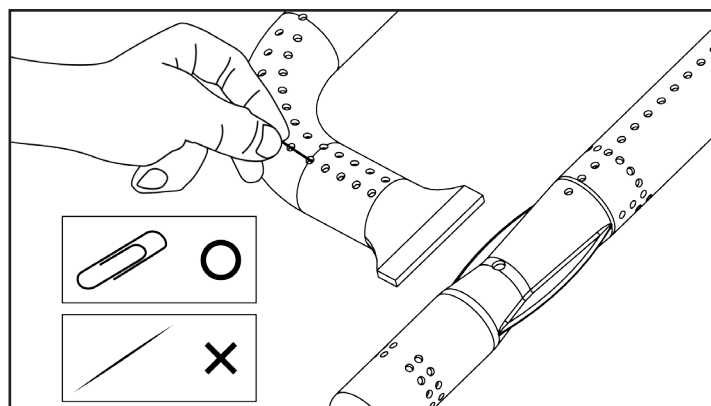
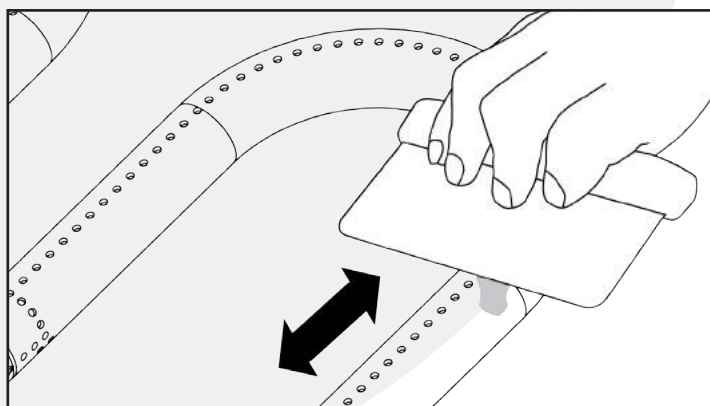
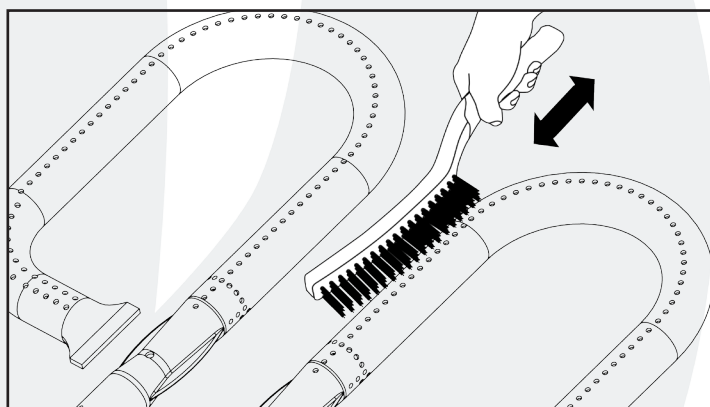
1. 找出位於火箱後部的燃燒器螺絲。
2. 移除螺絲，將燃燒器從火箱中抬出。
3. 從燃燒器移除點火器。



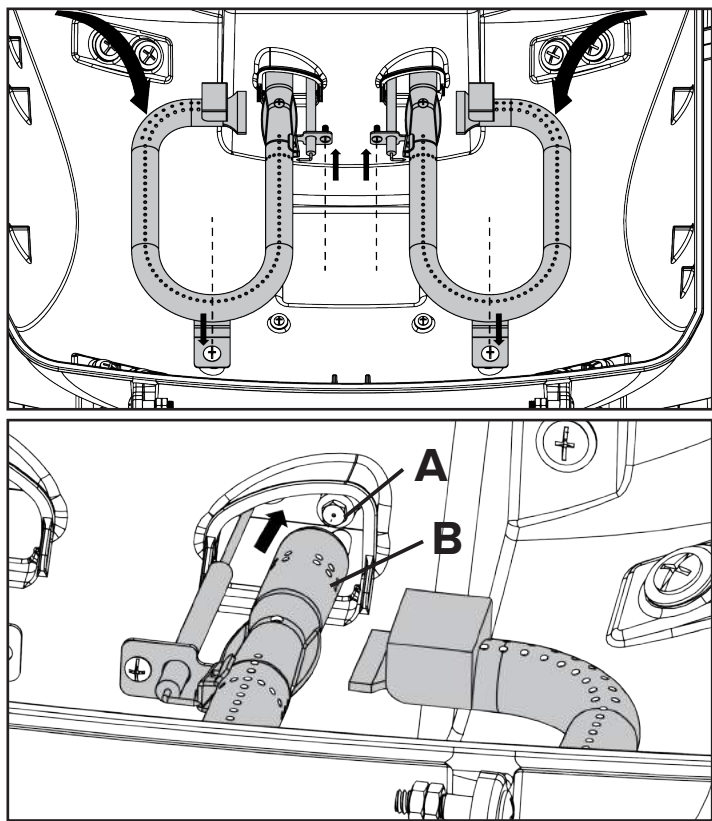
### 步驟 2

清理烤爐燃燒器：

1. 用鬃刷清理燃燒器外部。使用金屬刮刀刮去頑固污垢或碎片。
2. 用拉直的迴紋針清理堵塞的埠口。請勿使用竹牙籤，因為牙籤可能斷裂並堵塞埠口。
3. 檢查並清理燃燒器／文氏管(喉形管)，有無昆蟲或蟲巢。堵塞的管路會致使燃燒器／文氏管在控制面板的下方和背面產生火焰。



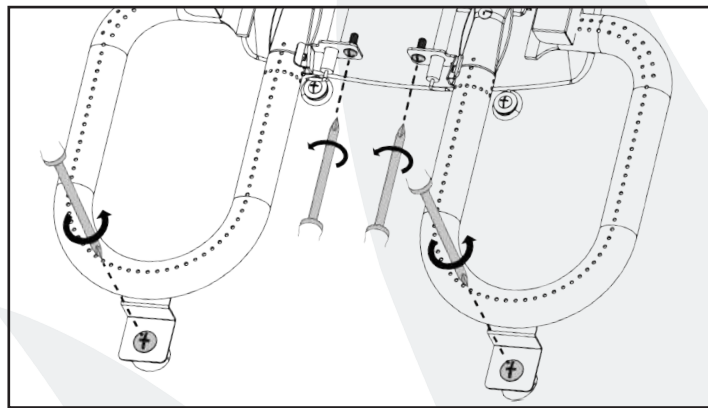




### 步驟 3

重新裝回燃燒器:

1. 將點火器安裝到燃燒器上。
2. 將燃燒器裝到主燃燒器瓦斯閥上方。
3. 確定孔洞尖(A)，位於燃燒器文氏管(B)內。
4. 將燃燒器螺絲孔與火箱孔對齊，插入螺絲並鎖緊。



#### 火箱

使用溫肥皂水清潔此區。勿讓油汙堆積。

#### 排油孔

必須維持排油孔無油汙和食物殘渣堆積，好讓滴落的油脂能順利排入接油盤中。此為維持您烤爐正常運作的必要之舉。



本烤爐就跟所有設備一樣，請在不使用時放置在遠離天氣影響之處，方能讓烤爐維持外觀亮麗且壽命長久。

## 存放



**警告：**切勿將丙烷瓦斯桶存放在密閉處。要蓋上外罩或移動烤爐時，請一貫等待烤爐冷卻達至少30分鐘再行動作。

- 勿阻礙燃燒或通風氣流。
- 堵塞的管子可能導致烤爐下方起火。



本組件必須存放在無可燃物、汽油和其他易燃蒸汽或液體的區域內。

確保進入烤爐本體的所有開口皆無堵塞或碎片，且無物體或物質封堵燃燒或通風氣流。使用烤爐時請確定支腳正確打開。

檢查燃燒器空氣進口的開口（在烤爐主體右端的進口防護後方）有無蟲巢或堵塞。確定燃燒器中的狹縫清潔無垢。

不使用烤爐時，請將控制旋鈕轉至「關閉」位置，並將丙烷瓦斯桶從調節器上取下。將調節器從燃燒器上取下。

本烤爐僅供戶外使用，若要貯放於室內，請將丙烷瓦斯桶拆下並貯放於室外。丙烷瓦斯桶必須貯放在兒童無法接觸之處。

Nexgrill僅在本產品（型號#820-0062）在正確組裝且為正常合理家庭使用狀況下，對原消費者-購買者提供如下方所列時間長度、作工和材料上應無任何缺點的保固。製造商保留要求損壞狀況照片證據、或歸還瑕疵零件進行檢查而郵資或運費由消費者預付的權利。

**主燃燒器：**5年穿孔有限保固。

**烹調網架：**5年穿孔有限保固；不包含滴落物、碎屑、刮傷或表面毀損。

**所有其他零件：**2年有限保固（包括但不限於：調節閥、外框、外殼、推車、控制面板、點火器、調節器、管子）\* 不包含碎屑、刮傷、表面磨蝕、刮痕或生鏽。

在客戶提供相關購買證明後，製造商會修理或更換在試用保固期間經證實確有瑕疵的零件。除運費之外，只要從購買者原購買日算起仍在保固期內，則完成此類修理或更換所需的零件皆屬免費。原消費者-購買者需負責依據本有限保固條款而提供更換之零件的運費。本有限保固僅適用於美國當地，而且僅提供給產品的原持有人且不可轉讓。製造商會要求購買日期的合理證明。所以，您應保留您的銷售收據和/或發票。若您的烤爐是他人贈送的禮物，請要求送禮者替您將收據寄至下列地址。依本有限保固規定，無法在無登記或購買證明的情況下更換瑕疵或遺失零件。本有限保固僅適用於產品功能性，不包括外表問題，例如刮痕、凹陷、腐蝕或因熱度而變色、用於組件或烤爐裝置的磨蝕與化學清潔劑或任何工具、或者是不鏽鋼表面的變色。表面生鏽、腐蝕或金屬零件上的粉漆碎屑並不影響產品的結構完整性，不視其為作工或材料瑕疵且不納入本保固中。本有限保固不會賠償您任何不便、食物、人身受傷或財物損失費用。若無法取得原本的更換零件，將寄送同等可用的更換零件。根據本有限保固條款規定，您需負責所有更換零件的運費。

製造商不會負擔費用的項目：

- 撥打到貴府的服務電話。
- 您的產品是在非正常狀況、非單一家庭或非住宅使用狀況下而需要維修。
- 因意外、改造、不當使用、缺乏保養、清潔、濫用、火災、洪災、天災、不當安裝以及未根據電力法規或配管法規碎進行的安裝、或使用未經製造商核可的產品。
- 因產品故障而損失的任何食物。
- 在美國或加拿大以外地區更換零件或修理人力的費用。
- 收取和發送貴府烤爐的費用。
- 寄送照片作為文件資料的郵資或照片處理費。
- 因對產品進行未經許可的修改，而需對零件或系統進行修理。
- 移除和/或重新安裝您的烤爐。
- 針對保固/非保固和更換零件的運費，無論是標準或快遞費率。

默示擔保免責宣言：補償限制

根據本有限保固條款規定，修理或更換瑕疵零件是您唯一的補救方法。製造商不會為任何因違反本有限保固或默示擔保而起的任何必然或伴隨性損毀而負責，或者是因天災、不當保養與維護、油脂起火、意外、改裝、由非製造商的任何人事更換零件、誤用、搬運、商用、濫用、非友善環境（惡劣天候、自然行為、動物損害）、不當安裝或者未根據當地法規或製造商說明書安裝而起的故障或損壞。

本有限保固為製造商提供的唯一明示擔保。除本有限保固中所提出的範圍外，製造商不對提及的產品性能規格或說明提供擔保。特此在本有限擔保效期期間，限制起於任何州立法律的任何默示擔保保護，包括適售性或針對特定目的之適用性的默示擔保。

銷售本產品的經銷商或零售業者，皆不具任何權利做出上述條件以外或與上述條件不一致的任何額外擔保或者承諾額外補償。在任何情況下，製造商的最大責任不應超過明文記載的原消費者所付購價。本保固僅適用於向合格經銷商或零售商購買的組件。注意：有些州不允許排除或限制伴隨性或必然性的損壞，所以上列的某些限制或排外條款可能不適用於您的情況；本有限保固給予您如本文件中所闡明之特定法律權利。您亦可擁有其他因各省分不同而有所變化的權利。

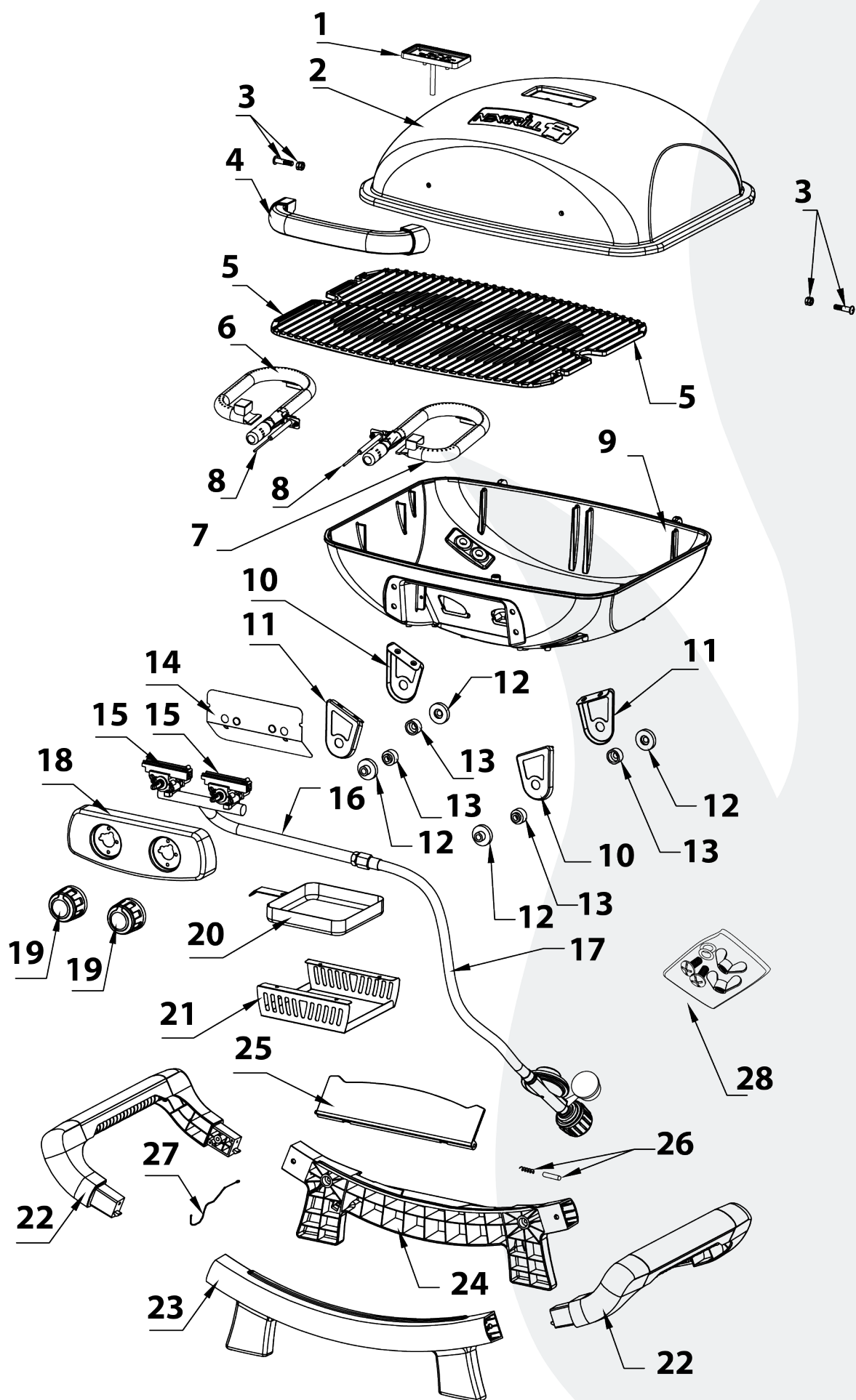
若您希望取得以本有限保固為一句的任何責任履行說明，您可寫信至：

Nexgrill客戶關係部

地址：14050 Laurelwood Place,  
Chino, CA 91710

所有客戶退貨、零件訂單、一般問題與疑難排解協助，皆可電洽本公司客服部門，美國地區請撥1-886-984-7455，加拿大地區請撥1-800-648-5864，客服上班時間為週一至週五的太平洋標準時間上午8:00至下午5:00，服務語言有英語、西班牙語及法語。Email: CostcoService@grillservices.com

# 更換零件清單



編號	零件 (說明)	保固時間 (年)	數量	編號	零件 (說明)	保固時間 (年)	數量
<b>1</b>	溫度儀	2	<b>1</b>	<b>15</b>	主瓦斯閥	2	<b>2</b>
<b>2</b>	主爐蓋	5*▲ (材料) 2▲ (油漆)	<b>1</b>	<b>16</b>	主岐管	2	<b>1</b>
<b>3</b>	主爐蓋螺絲	2	<b>2</b>	<b>17</b>	調節器, LP	2	<b>1</b>
<b>4</b>	主爐蓋把手	5*	<b>1</b>	<b>18</b>	主控制面板	2	<b>1</b>
<b>5</b>	烤肉網架	5*	<b>2</b>	<b>19</b>	控制旋鈕	2	<b>2</b>
<b>6</b>	主燃燒器, 左邊	5*	<b>1</b>	<b>20</b>	油脂盒	2	<b>1</b>
<b>7</b>	主燃燒器, 右邊	5*	<b>1</b>	<b>21</b>	油脂盒托架	2	<b>1</b>
<b>8</b>	主燃燒器點火導線	2	<b>2</b>	<b>22</b>	Poignée latérale	5▲	<b>2</b>
<b>9</b>	火箱	5*▲ (材料) 2▲ (油漆)	<b>1</b>	<b>23</b>	推車支腳, 前面	5▲	<b>1</b>
<b>10</b>	火箱托架, 右邊	2	<b>2</b>	<b>24</b>	推車支腳, 後面	5▲	<b>1</b>
<b>11</b>	火箱托架, 左邊	2	<b>2</b>	<b>25</b>	標籤面板	5▲	<b>1</b>
<b>12</b>	隔熱材A	2	<b>4</b>	<b>26</b>	彈簧和軸	2	<b>1</b>
<b>13</b>	隔熱材B	2	<b>4</b>	<b>27</b>	點火棒	2	<b>1</b>
<b>14</b>	前擋板	2	<b>1</b>	<b>28</b>	硬件包	2	<b>1</b>

\* - 不含鋁外殼的鏽蝕及燒傷

▲ - 不含退色或變色

## 疑難排解

問題	處理方法
無法點燃烤爐	<ol style="list-style-type: none"> <li>1. 檢查看看液態丙烷瓦斯桶是否已空。</li> <li>2. 檢查燃燒器埠口是否有任何堵塞。請用軟毛刷清理堵塞的埠口。</li> <li>3. 檢查燃燒器上的瓦斯孔洞有無阻塞。若有阻塞現象，請用針或細線清理。</li> </ol>
燃燒器火焰呈黃色或橘色然後有瓦斯味。	<ol style="list-style-type: none"> <li>1. 檢查是否有蜘蛛和昆蟲。</li> <li>2. 洽本公司的客服部門，美國地區請撥1-886-984-7455，加拿大地區請撥1-800-648-5864，客服上班時間為週一至週五的太平洋標準時間上午8:00至下午5:00，服務語言有英語、西班牙語及法語。亦可Email: CostcoService@grillservices.com</li> </ol>
控制旋鈕在「強火HIGH」設定處但熱度卻低	<ol style="list-style-type: none"> <li>1. 確認燒烤區是否清潔無塵。</li> <li>2. 確認燃燒器和孔洞是否清潔。</li> <li>3. 檢查有無蜘蛛和昆蟲。</li> <li>4. 是否有足夠的瓦斯供應？</li> <li>5. 烤爐是否有先預熱15分鐘？</li> </ol>

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