

PROPANE INSTRUCTIONS FOR REGENCY 2, 6' GRILL

Open lid, Make sure latch is secured in slot.

Before lighting, propane tanks must be purged properly.

Keep lid open, turn tank valve on slowly, turn burner valve (black knob) on pilot, push burner valve, (black knob) in and hold then push igniter button and continue to hold black knob for 30 seconds.

Release and turn black knob to "on" position slowly.

If pilot is not lit, repeat above process.

If flame jumps in tube, SHUT OFF, let cool and repeat.

DO NOT FORCE KNOB When turning the knob to the "off" position, depress knob lightly. Do not depress knob completely to turn off.

When burning properly, close lid to get desired temperature and place meat on screen. Flame can be adjusted by turning black knob. Air flow can be adjusted by turning green air mixer. Capacity is large, so let heat thoroughly. 40# cylinder is necessary and will burn approximately 7-8 hours. Operates more efficiently with lid closed. Keep both dampers open on both ends for flame will go out.

Clean up: Do not pressure wash burner, only grease shield and screen. Check for any obstruction in burner holes. Brush or spray vegetable oil on screen to prevent rusting.

If problems with black on meat, or temperature not getting hot enough, check: air mixer (attached to burner) to make sure it is open enough to get air. Also, if more heat is needed, charcoal or mesquite chips may be added to drip pan along with the use of propane.

NOTE: When attaching thermocouple to safety valve, DO NOT OVER TIGHTEN, hand tighten and use wrench only to snug up. If over-tightened, ceramic can become damaged and cause a malfunction.