

## Customer Instructions - BBQ Grill, Propane, 2' & 5' Models

**Important:** There is a charge for equipment returned uncleaned or damaged.

**CAUTION:** Grill components get very hot in use - use care & wear gloves - keep children away.

### Set-up Instructions

1. Connect fuel tanks and make sure that all connections are tight, and all valves are closed (at tanks, igniter, & burners.)
2. Fill water trays to within 1/2" of top - the water will catch the drippings and make clean-up easier.
3. Check that flame deflectors and grills are in position.

### Lighting the Grill

1. Slowly open tank valve(s) to full "on."
2. Open igniter valve(s) (red knobs) and light igniters thru the igniter hole. Igniter valves and igniters are shown on illustration below.
3. Open desired burner valves - burners should ignite automatically; adjust flame to suit.

### Shut Down

1. Open burners wide for 30 seconds to burn off grease on grills.
2. Close fuel tank valves.
3. Close igniter valve(s).
4. Close burner valves (after flame-out.)

### Clean Up

1. Allow unit to cool.
2. Empty water trays.
3. Clean components with warm soapy water and a stiff non-metallic brush. Do not use oven cleaners or other strong cleansers. Do not use metallic brushes or cleansing pads.



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**If you like this piece of equipment, inquire about purchasing it !**

If equipment does not work properly, notify office at once -

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