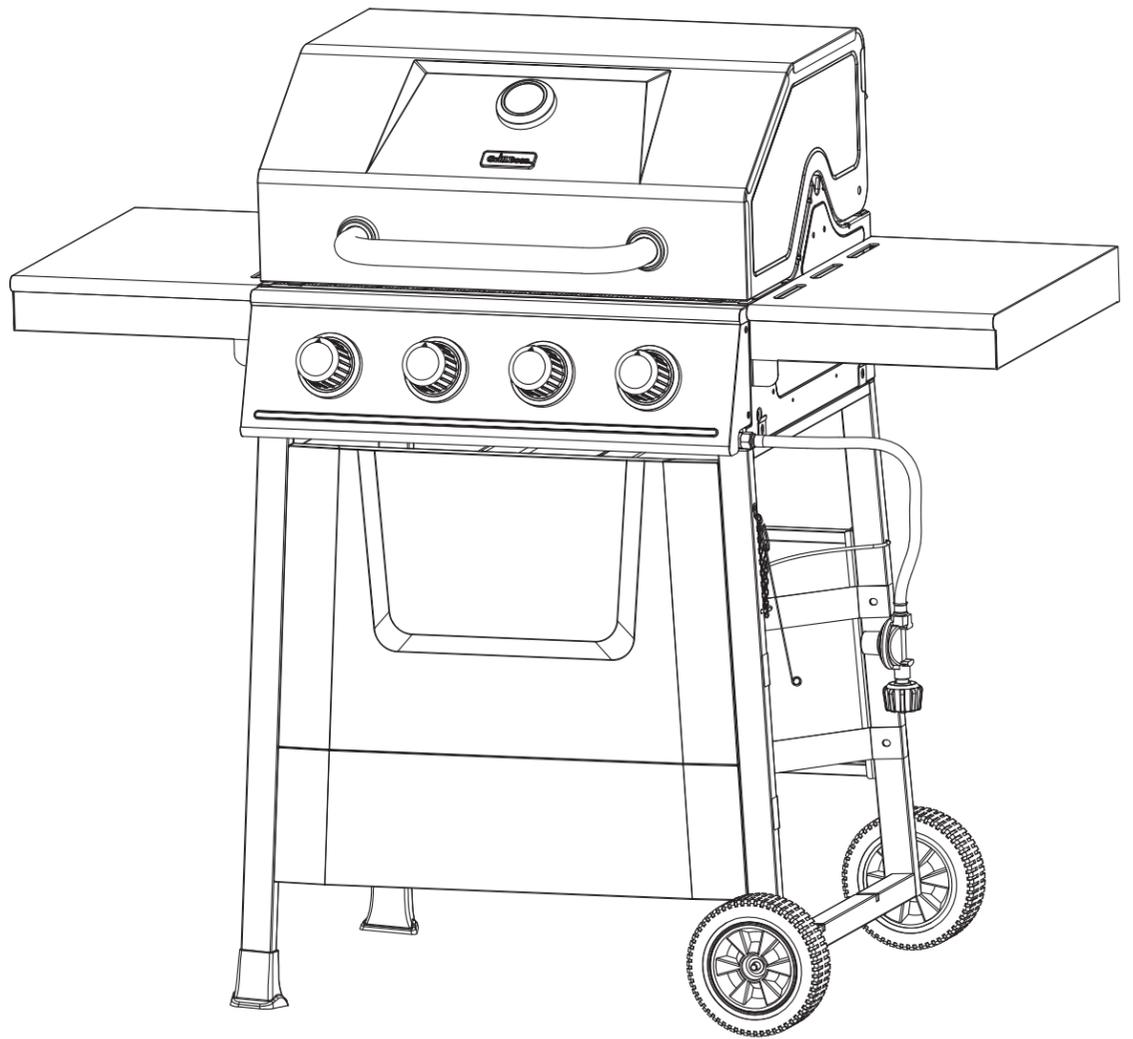


4 Burner Gas Grill

Model No. BGC25047M
 Manufacture Code: BGC25047M



WARNING
 FOR YOUR SAFETY:
 DO NOT LEAVE THIS APPLIANCE UNATTENDED WHILE IN USE, ESPECIALLY COOKING THE FATTY MEAT AND CLOSE THE LID TOO LONG TIME.

WARNING
 FOR YOUR SAFETY:
 For Outdoor Use Only!
 (outside any enclosure)

- WARNING**
 FOR YOUR SAFETY:
1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
 2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
 3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.
 4. This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
 5. Read and follow all warnings and instructions before assembling and using the appliance.
 6. Follow all warnings and instructions when using the appliance.
 7. Keep this manual for future reference.

DANGER

If you smell gas:

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

WARNING

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

DANGER

Never operate this appliance unattended.

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The use and installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, or the *Natural Gas and Propane Installation Code, CSA B149.1*, or the *Propane Storage and Handling Code, CSA B149.2*, or the *Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192*, and *CSA Z240 RV Series, Recreational Vehicle Code*, as applicable.

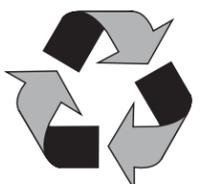
THIS INSTRUCTION BOOKLET CONTAINS IMPORTANT SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.

If you are assembling this unit for someone else, give this manual to them to read and save for future reference.

WARNING: This product can expose you to chemicals including carbon monoxide, soot, lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



Manufactured in Vietnam for: RevoAce Inc. Limited
 Hong Kong, China • 1.800.694.0013 • service@revoace.com
 8:00 am to 4:00 pm central time, Monday to Friday.
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Made from 75% Bagasse
 (environmentally friendly sugar
 cane pulp by-product)

Important Safeguards

- ⚠ **DANGER:** Failure to follow the dangers, warnings and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.
- ⚠ **WARNINGS:**
- ⚠ The use and installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1 / NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- ⚠ This grill is for outdoor use only, and should not be used in a building, garage or any other enclosed area.
- ⚠ An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- ⚠ An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- ⚠ An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- ⚠ Do NOT operate, light or use this appliance within ten feet (3.05 m) of walls, structures or buildings.
- ⚠ For residential use only. This grill is NOT for commercial use.
- ⚠ This grill is not intended for and should never be used as a heater. TOXIC fumes can accumulate and cause asphyxiation.
- ⚠ This grill is safety certified for use in the United States and/or Canada only. Do NOT modify for use in any other location. Modification will result in a safety hazard and will void your warranty.
- ⚠ This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous, may cause bodily harm and will void your warranty.
- ⚠ LP gas characteristics:
 - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
 - b. LP gas is explosive under pressure, heavier than air, and settles/pools in low areas.
 - c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
 - d. Contact with LP gas can cause freeze burns to skin.
- ⚠ Apartment dwellers: Check with management to learn the requirements and fire codes for using a LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a ten foot (3.05 m) clearance from any structure. Do NOT use on or under balconies.
- ⚠ LP gas cylinder needed to operate. Only cylinders marked "propane" may be used.
- ⚠ The LP gas cylinder must be:
 - a. Constructed and marked in accordance with the Specifications for LP gas Cylinders 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; and Commission.
 - b. Provided with a listed overfilling prevention device.
 - c. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
- ⚠ LP gas cylinder must be arranged for vapor withdrawal.
- ⚠ The LP gas cylinder must have a listed overfilling prevention device (OPD).
- ⚠ Only use LP gas cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.
- ⚠ The LP gas cylinder must have a cylinder collar to protect the cylinder valve.
- ⚠ Never use an LP gas cylinder with a damaged body, valve, collar or footing.
- ⚠ Dented or rusted LP gas cylinders may be hazardous and should be checked by your LP gas supplier prior to use.
- ⚠ The LP gas cylinder should not be dropped or handled roughly.
- ⚠ 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. Your cylinder must never be stored where temperatures can reach over 125°F.
- ⚠ Do NOT insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in an explosion, fire, severe personal injury or death.
- ⚠ Do NOT block holes in sides or back of grill.
- ⚠ Never keep an LP gas cylinder in a hot car or trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
- ⚠ 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.
- ⚠ If grill is not in use, the gas must be turned off at the supply cylinder and disconnected.
- ⚠ Do NOT store a spare LP gas cylinder under or near this appliance.
- ⚠ Never fill the cylinder beyond 80 percent full. A fire causing serious injury or damage to property may occur if the above is not followed exactly.
- ⚠ Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home or house.
- ⚠ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene or alcohol with this product.
- ⚠ Your grill has been checked at all factory connections for leaks. Re-check all connections as described in the "Operating Instructions" section, as shipping can loosen connections.
- ⚠ Check for leaks even if your unit was assembled for you by someone else.
- ⚠ Do NOT operate if a gas leak is present. Gas leaks may cause a fire or explosion.
- ⚠ You must follow all instructions in the "Checking for Leaks" section before operating. To prevent fire or explosion hazard when testing for a leak:
 - a. Always perform a leak test before lighting the grill and each time the cylinder is connected for use.
 - b. No smoking. Do NOT use or permit sources of ignition in the area while conducting a leak test.
 - c. Conduct the leak test outdoors in a well-ventilated area.
 - d. Do NOT use matches, lighters, or a flame to check for leaks.
 - e. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
 - f. Strong odors, colds, sinus congestion, etc. may prevent the detection of propane. Use caution and common sense when testing for leaks.
 - g. Do NOT use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the LP gas supply. Call a gas appliance serviceman or your local LP gas supplier.
- ⚠ This grill is designed to operate at an inlet pressure of: 11 inches water column.
- ⚠ Do NOT store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
- ⚠ Do NOT use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Important Safeguards (continued)

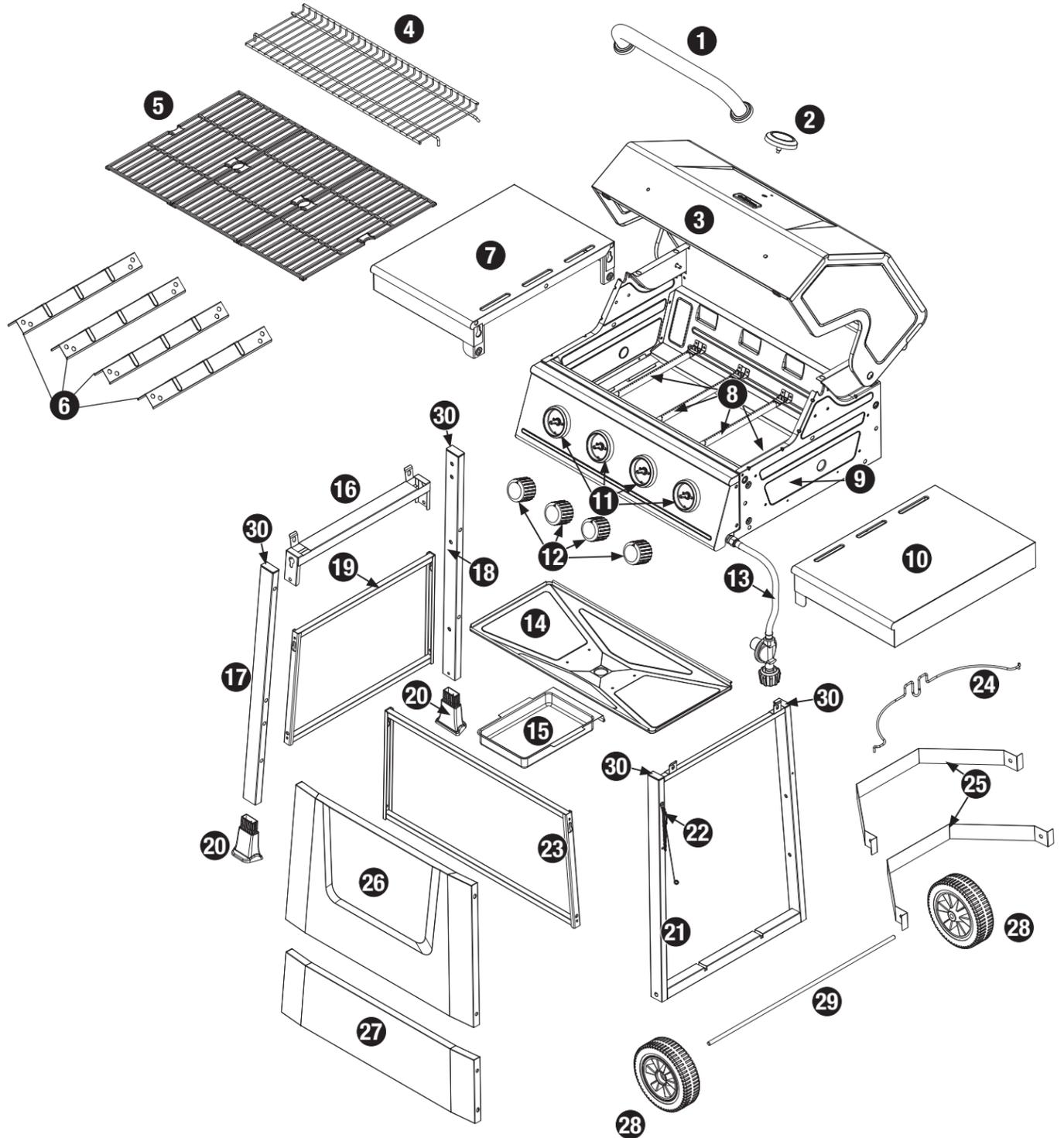
- ▲ **Minimum clearance from sides and back of unit to combustible construction is 36 inches (91.5 cm). Do NOT use this appliance under any type of combustible overhead construction.**
- ▲ **It is essential to keep the grill's valve compartment, burners and circulating air passages clean.**
- ▲ **Inspect grill before each use.**
- ▲ **Do NOT alter grill in any manner. Any alteration will void your warranty.**
- ▲ **Do NOT use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.**
- ▲ **Do NOT build this model of grill in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.**
- ▲ **This grill should be thoroughly cleaned and inspected on a regular basis.**
- ▲ **Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation.**
- ▲ **Use only the regulator and hose assembly provided. Use only the replacement regulator and hose assembly specified by RevoAce Inc. Limited.**
- ▲ **Use only RevoAce Inc. Limited factory-authorized parts. The use of any part that is not factory-authorized can be dangerous and will void your warranty.**
- ▲ **Do NOT operate this appliance without reading "Operating Instructions" in this manual.**
- ▲ **Do NOT touch metal parts of grill until they have completely cooled to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).**
- ▲ **Do NOT install or use in or on boats or recreational vehicles.**
- ▲ **When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, do NOT attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.**
- ▲ **Do NOT use grill in high winds.**
- ▲ **Never lean over the grill when lighting.**
- ▲ **Do NOT leave a lit grill unattended. Keep children and pets away from grill at all times.**
- ▲ **Do NOT leave grill unattended while preheating or burning off food residue on high. If grill has not been cleaned, a grease fire can occur that may damage the product.**
- ▲ **Do NOT place empty cooking vessels on the appliance while in operation.**
- ▲ **Use caution when placing anything on the grill while the appliance is in operation.**
- ▲ **Do NOT attempt to move grill when in use. Allow the grill to cool before moving or storing.**
- ▲ **LP gas cylinder must be properly disconnected and removed prior to moving this grill.**
- ▲ **Storage of grill indoors is permissible only if the cylinder is disconnected, removed from the grill and properly stored outdoors.**
- ▲ **Always open grill lid carefully and slowly as heat and steam trapped within grill can cause severe burns.**
- ▲ **Do NOT attempt to disconnect the gas regulator from the cylinder or any gas fitting while the grill is in use.**
- ▲ **Always place your grill on a hard, non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.**
- ▲ **Move gas hoses as far away as possible from hot surfaces and dripping hot grease.**
- ▲ **Keep all electrical cords away from a hot grill.**
- ▲ **After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear or cuts to the hose.**
- ▲ **Failure to open lid while igniting the grill's burners, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.**
- ▲ **Never operate grill without its heat plates installed.**
- ▲ **Always use a meat thermometer to ensure food is cooked to a safe temperature.**
- ▲ **Use protective gloves when assembling this product.**
- ▲ **Never turning the grill to high, and letting it run for a while.**
- ▲ **Do NOT force parts together as this can result in personal injury or damage to the product.**
- ▲ **Never cover entire cooking area with aluminum foil. Laying the foil on the grates can restrict the intended air flow inside the grill, create barriers to the proper flow of grease to the catch pan, which sets the stage for lots of it to build up on the bottom tray, which in turn, builds the potential for grease fires and flare ups.**
- ▲ **Deaths, serious injury or damage to property may occur if the above is not followed exactly.**
- ▲ **Leave this instruction manual with the consumer and to the consumer to retain them for future reference.**
- ▲ **Minimum ambient operating temperature: -20 °C (-4°F).**

Parts List

1	Lid Handle	G25047-010
2	Temperature Gauge	B0104-CA1
3	Lid*	G25047-02M
4	Warming Rack	G25047-030
5	Cooking Grid (3)	G25047-040
6	Heat Plate (4)	G1762-040
7	Left Side Shelf	G25047-050
8	Burner* (4)	G25047-060
9	Grill Body Assembly*	G25047-070
10	Right Side Shelf	G25047-080
11	Control Knob Bezel* (4)	G1143-090
12	Control Knob (4)	G0940-100
13	Regulator/Hose Assembly*	B0308-A14
14	Grease Tray	G25047-100
15	Grease Cup	B0219-HA0
16	Left Upper Cart Frame	G25047-110
17	Left Front Leg	G25047-120
18	Left Rear Leg	G25047-130
19	Left Lower Cart Frame	G25047-140
20	Foot (2)	G1349-170
21	Right Cart Frame	G25047-150
22	Lighting Hook*	B0223-D04
23	Rear Cart Frame	G25047-160
24	LP Gas Tank Retainer Wire	G25047-170
25	LP Gas Tank Block Wire (2)	G25047-180
26	Upper Front Panel	G25047-19M
27	Lower Front Panel	G25047-200
28	Wheel (2)	B0302-FA0
29	Axle	G25047-210
30	Leg Rubber Insert * (4)	G25047-220

* Pre-assembled

Expanded View



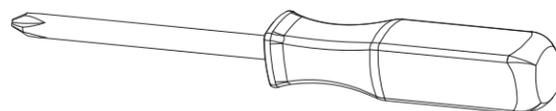
Hardware

A	Screw	ST4.8X10	Nickel Plated Phillips Truss Head	2 pcs
B	Screw	M6x30	Nickel Plated Phillips Truss Head	2 pcs
C	Bolt	M6x16	Nickel Plated Phillips Truss Head	38 pcs
D	Nut	M10	Nickel Plated	2 pcs
E	Washer	ø6.4	Nickel Plated	8 pcs
F	Lock Washer	ø6.5	Nickel Plated	6 pcs

Tools Required for Assembly (Included)

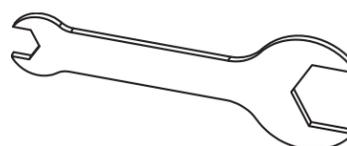
#2 Phillips Head Screwdriver

1 pc



M10-M6 Wrench

2 pcs



Assembly Instructions

1

DO NOT RETURN TO PLACE OF PURCHASE.

For assistance, call **1.800.694.0013** toll-free. Please have your owner's manual and model number available for reference.

Assembly Tips:

1. Select an area where you will assemble this product. To protect components, choose a smooth surface that's free of cracks or openings.
2. Spread out all parts.
3. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not to over-tighten. That could damage surfaces or strip threads.
4. For best results, complete each step in the order presented.

To complete assembly you will need:

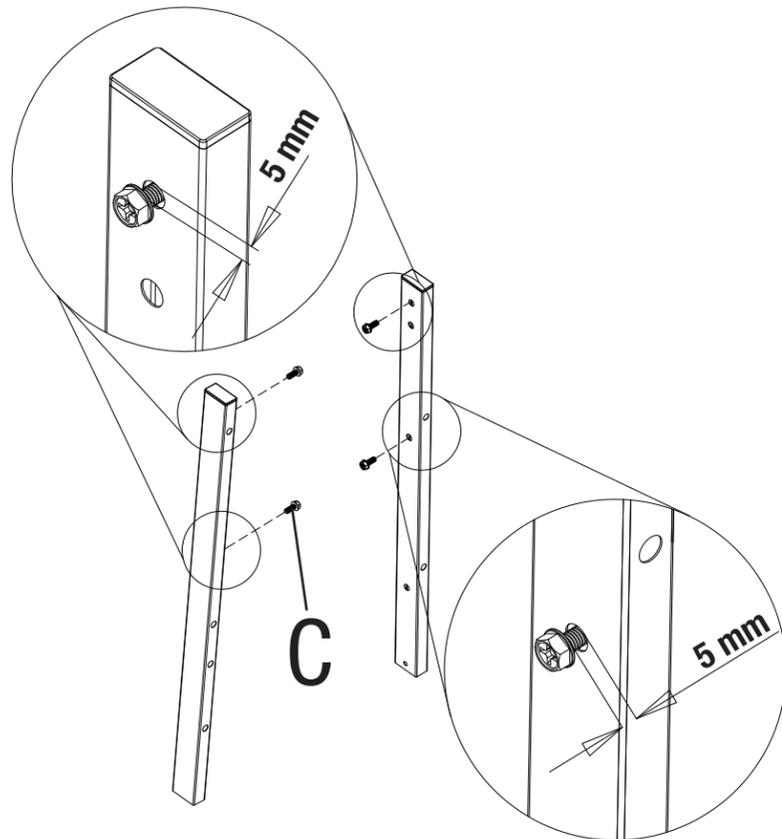
- (1) Leak detection solution (instructions on how to make the solution are included in the "Operating Instructions" section of this manual).
- (2) Precision-filled LP gas grill tank with Acme Type 1 external threaded valve connection (standard grill size) (not included).

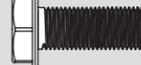
Typical assembly is approximately 30 minutes by two persons.

2

Attach Bolts on Left Legs

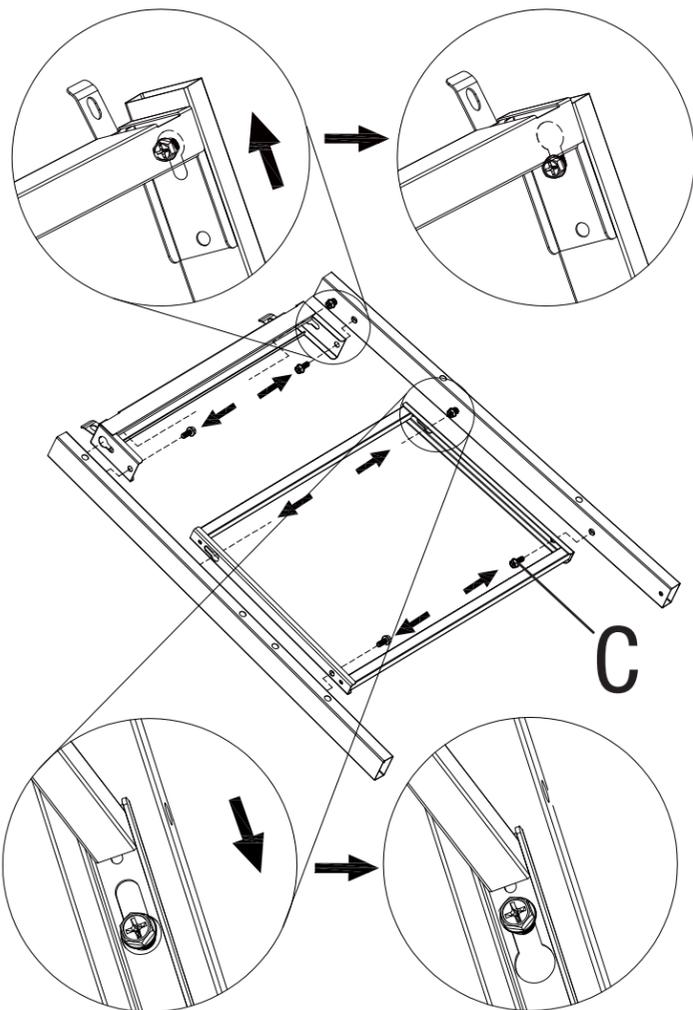
Note: Leaving 5mm threads exposed.

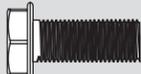


C  x 4

3

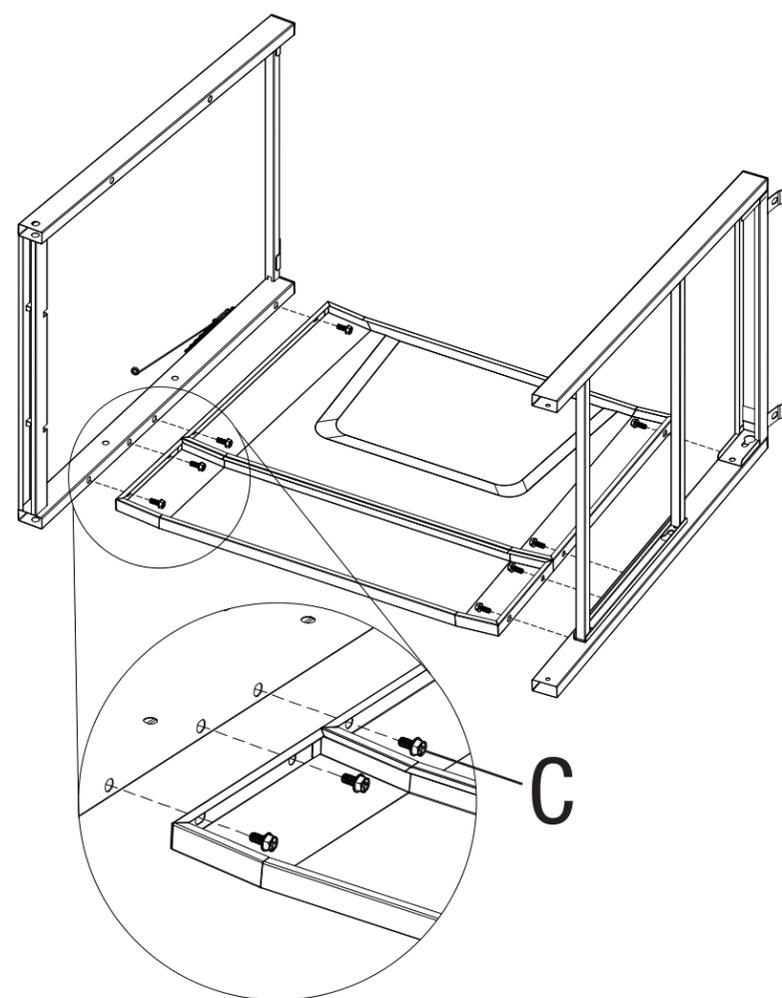
Attach Left Upper Cart Frame and Left Lower Cart Frame

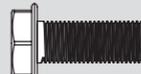


C  x 4

4

Attach Upper Front Panel and Lower Front Panel



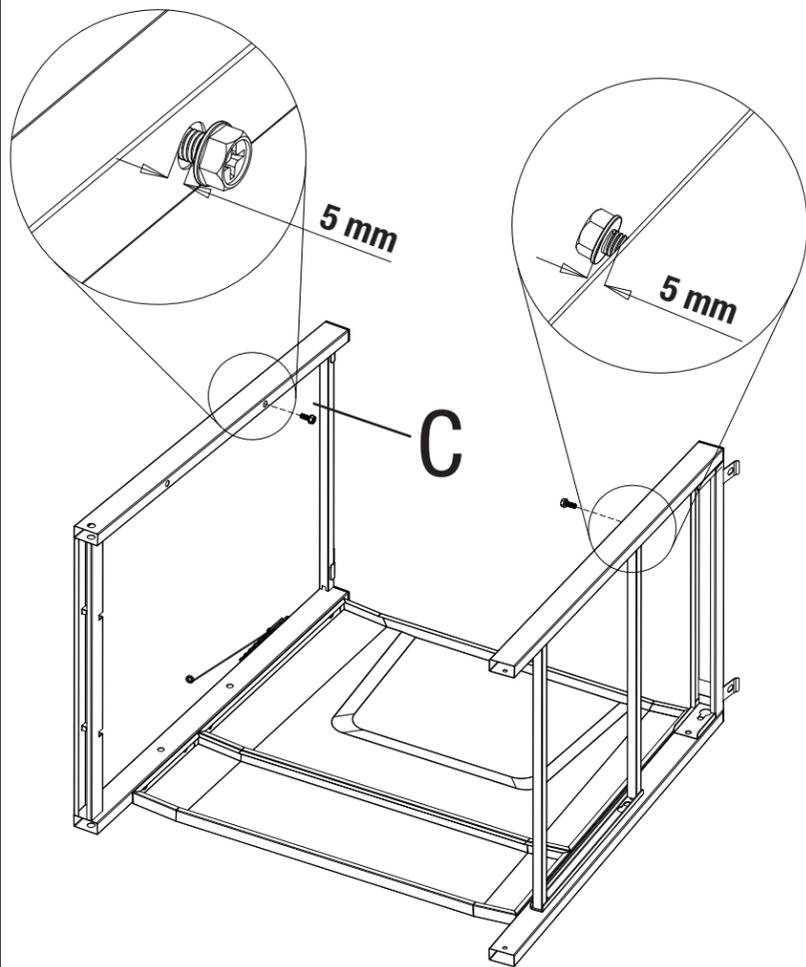
C  x 8

Assembly Instructions (continued)

5

Attach Bolt on Right Cart Frame and Left Rear Leg

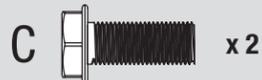
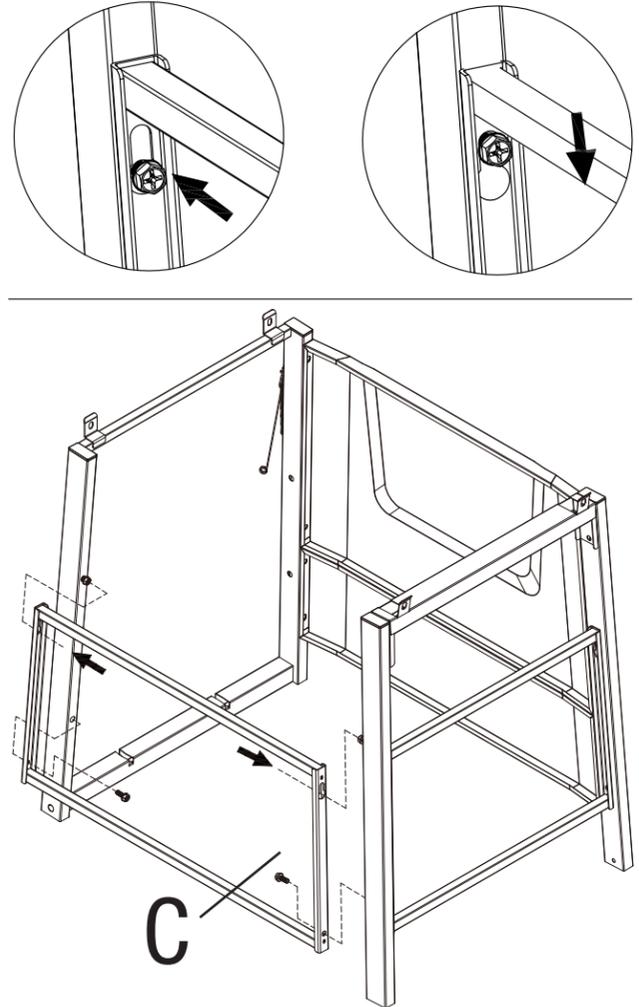
Note: Leaving 5mm threads exposed.



6

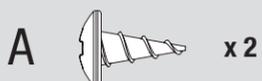
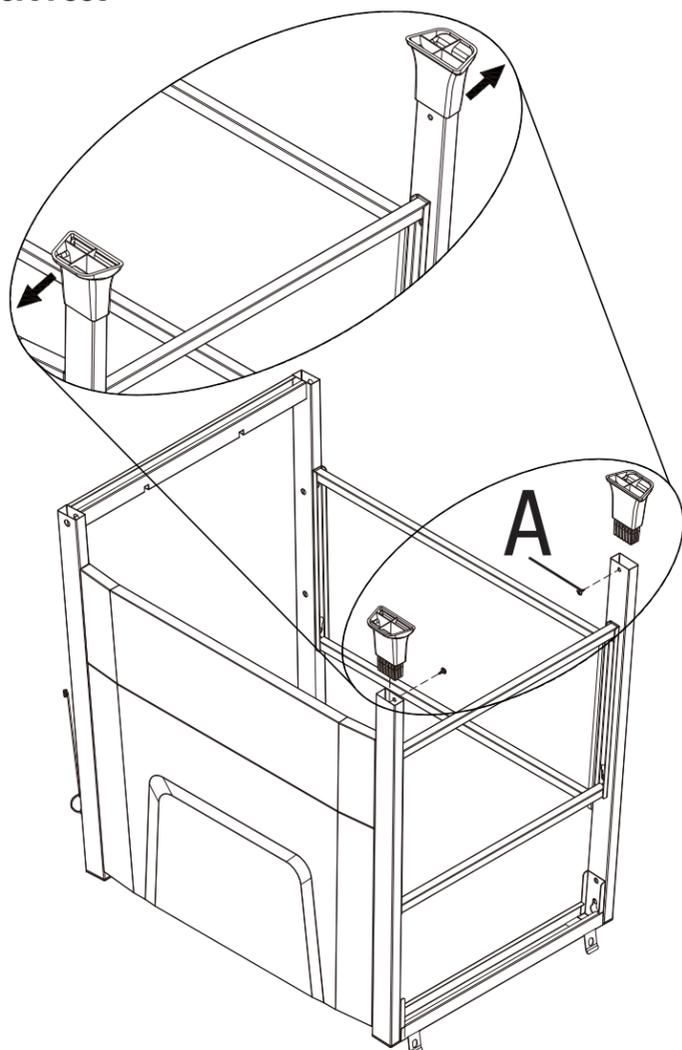
Attach Rear Cart Frame

Note: Tighten all bolts completely.



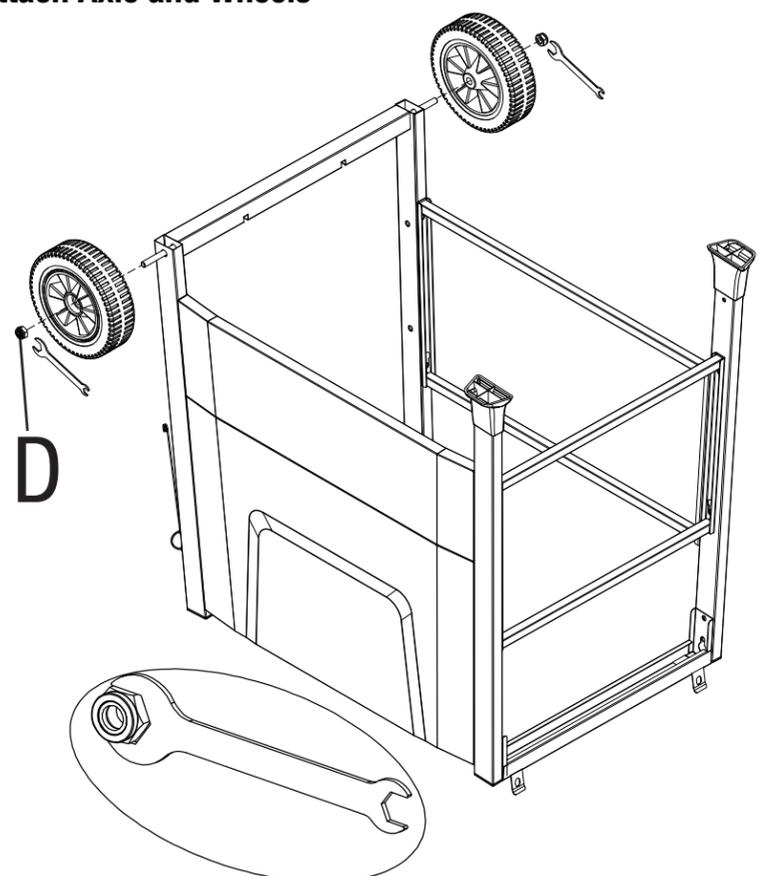
7

Insert Feet



8

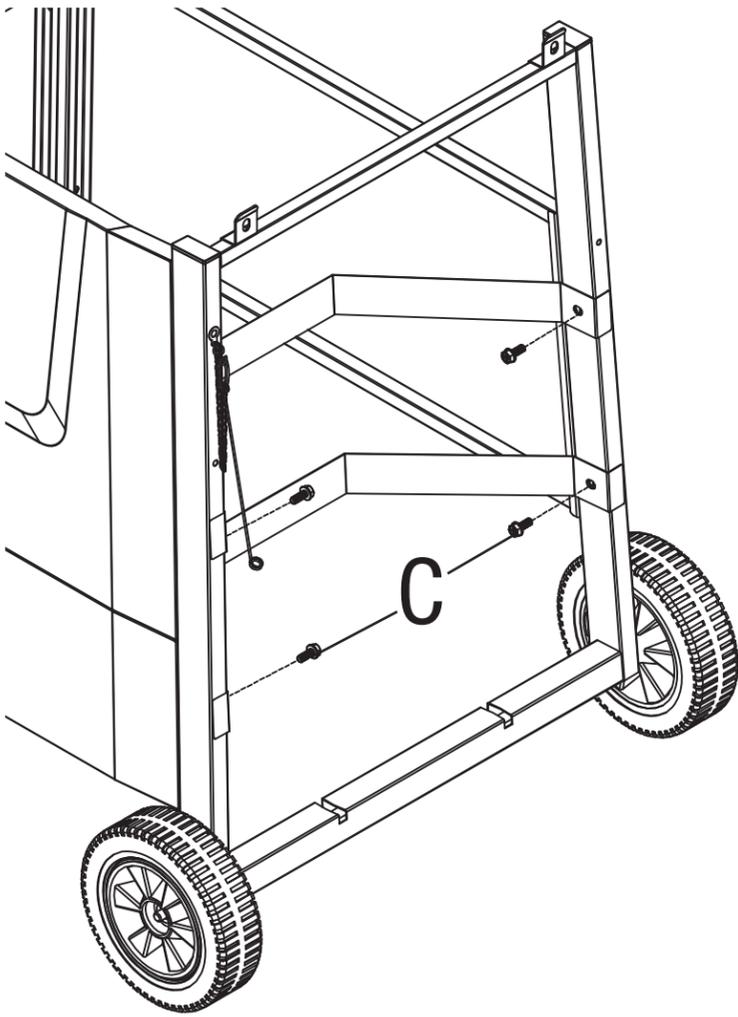
Attach Axle and Wheels



Assembly Instructions (continued)

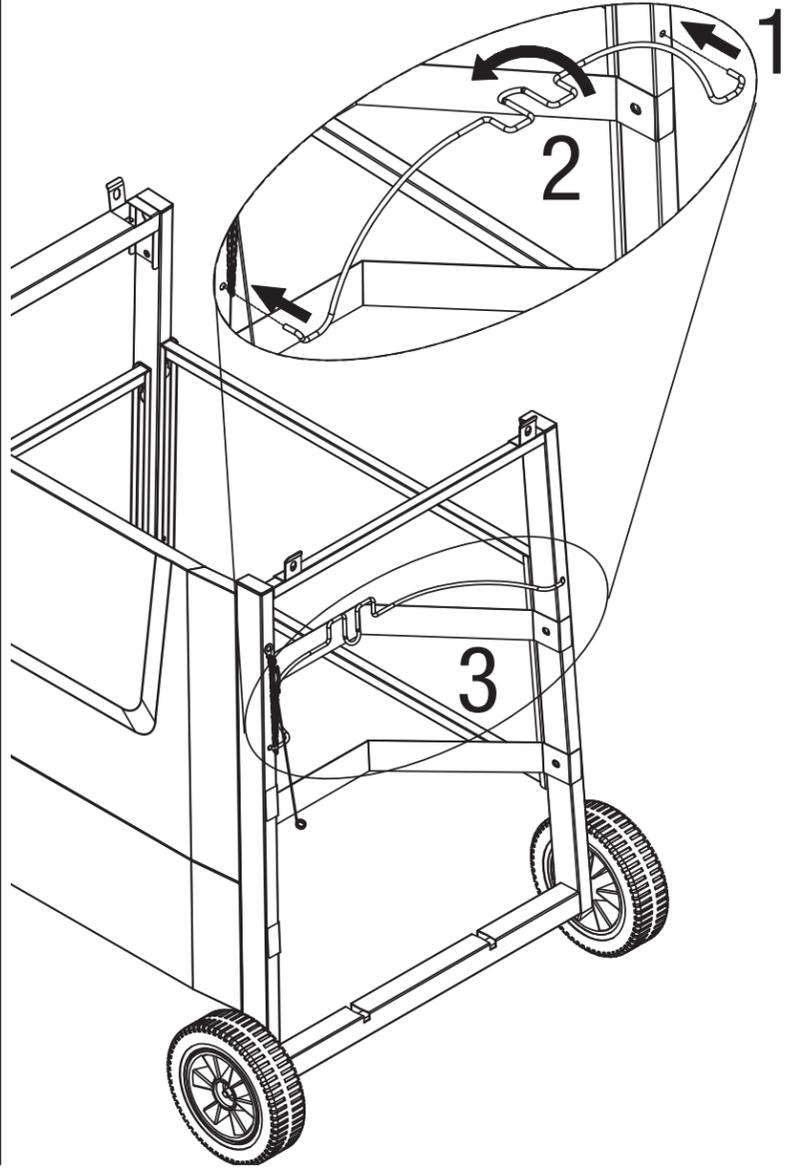
9

Attach LP Gas Tank Block Wire



10

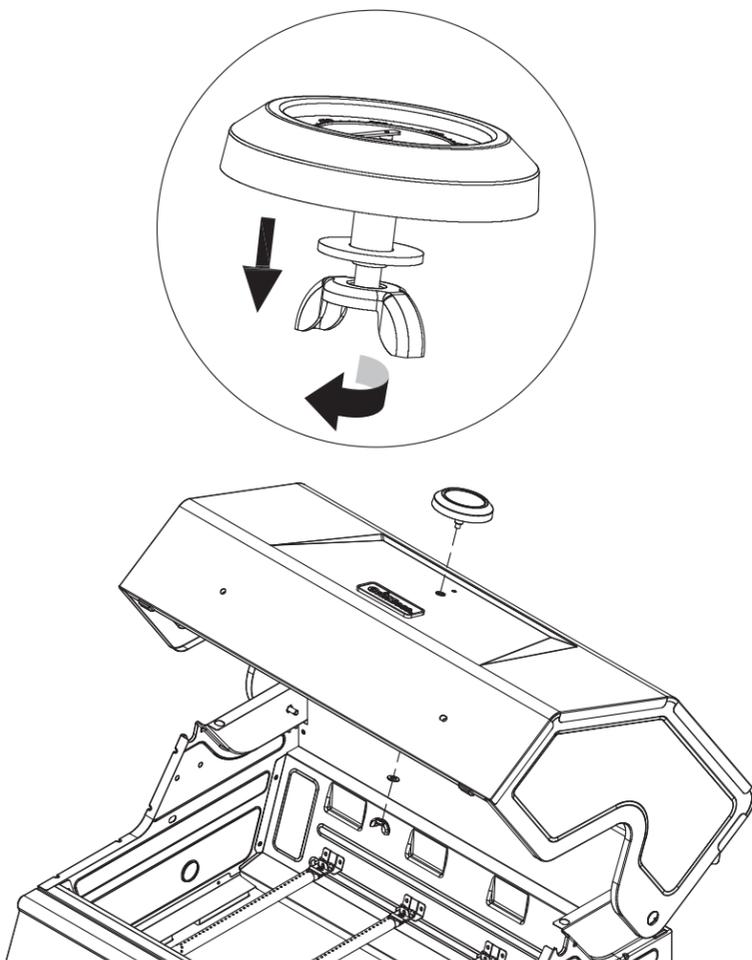
Attach LP Gas Tank Retainer Wire



11

Attach Temperature Gauge

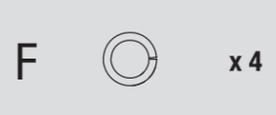
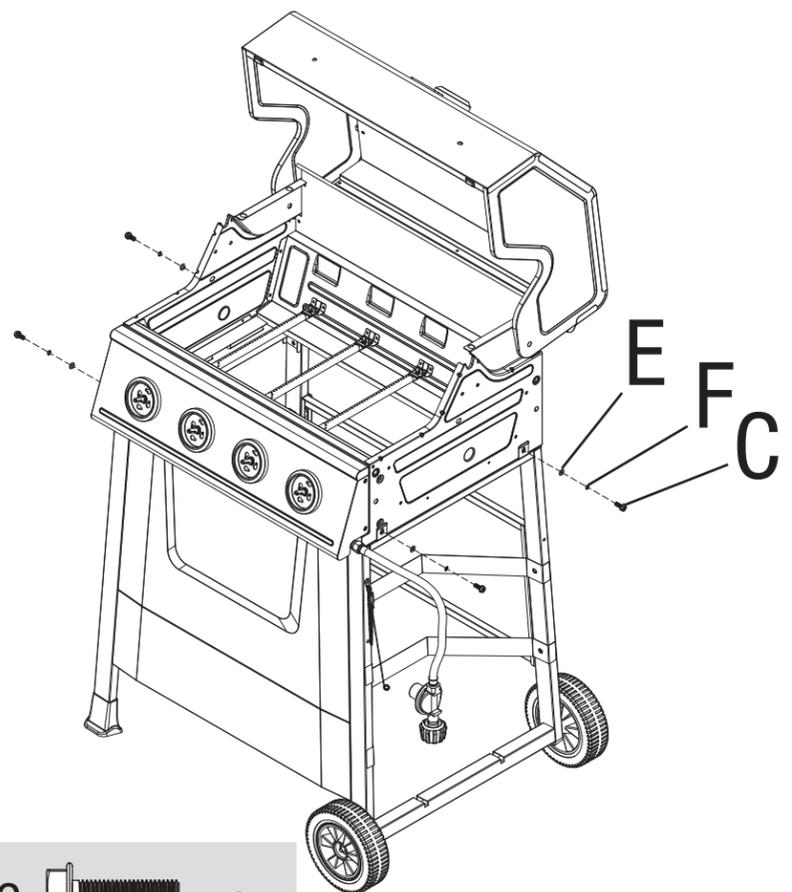
Note: Remove the washer and wing nut pre-assembled on the temperature gauge in first.



12

Attach Grill Body Assembly

Note: Two people are needed to perform this step.

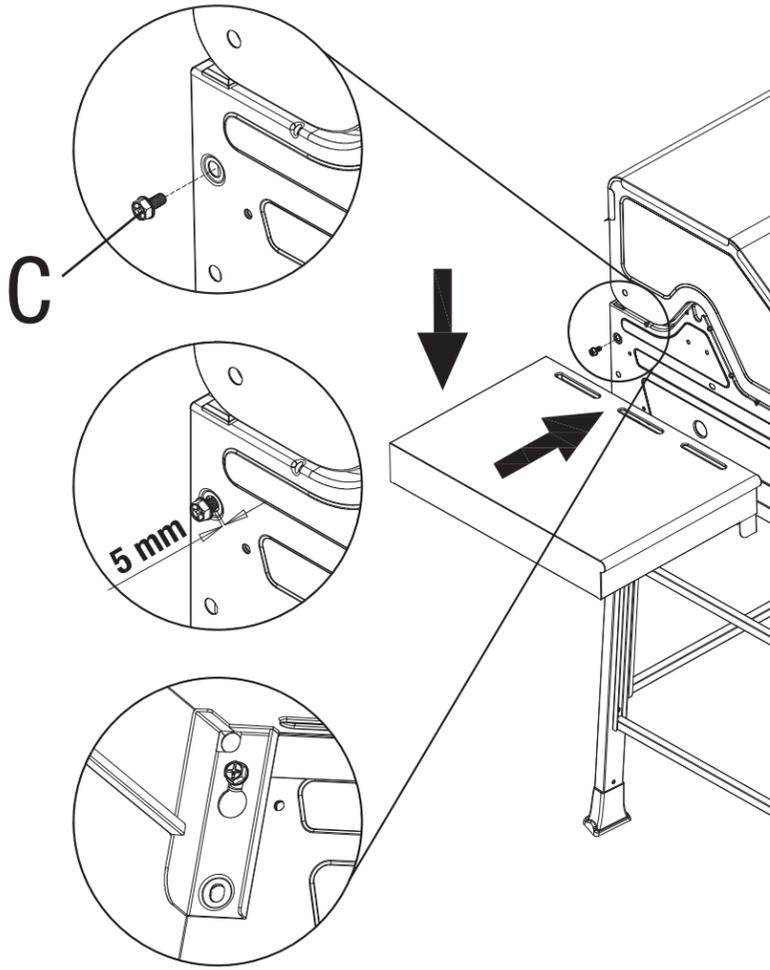


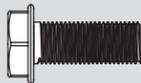
Assembly Instructions (continued)

13

Attach Left Side Shelf

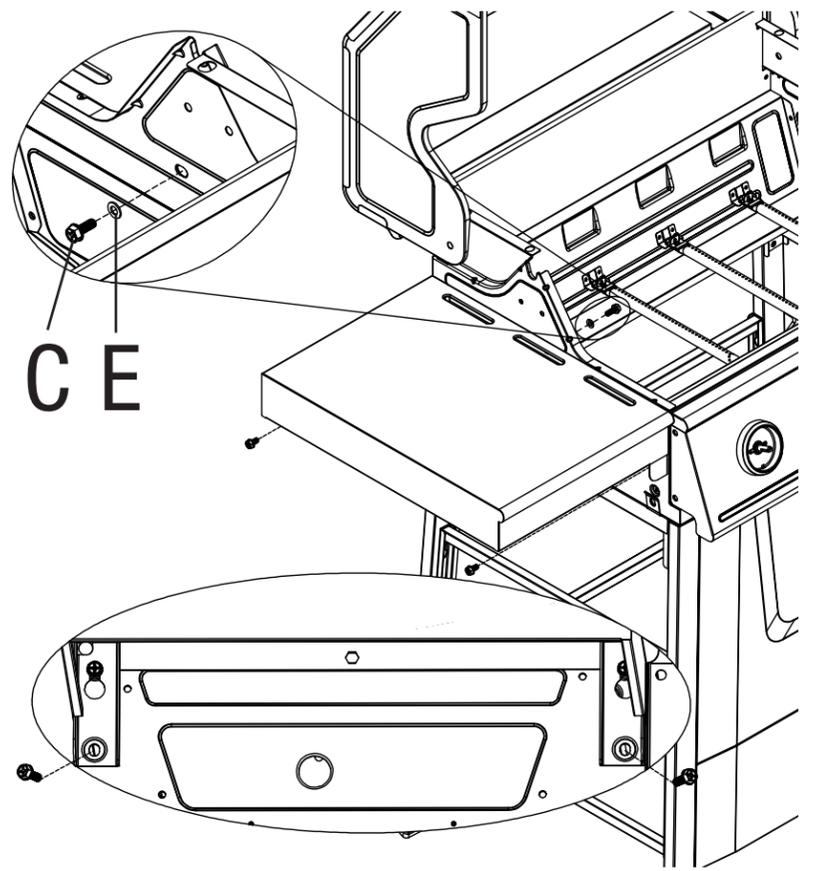
Note: Insert two bolts into the upper holes with leaving 5 mm threads exposed and then slide the left side shelf onto the bolts.

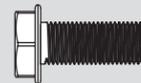


C  x 2

14

Fix Left Side Shelf



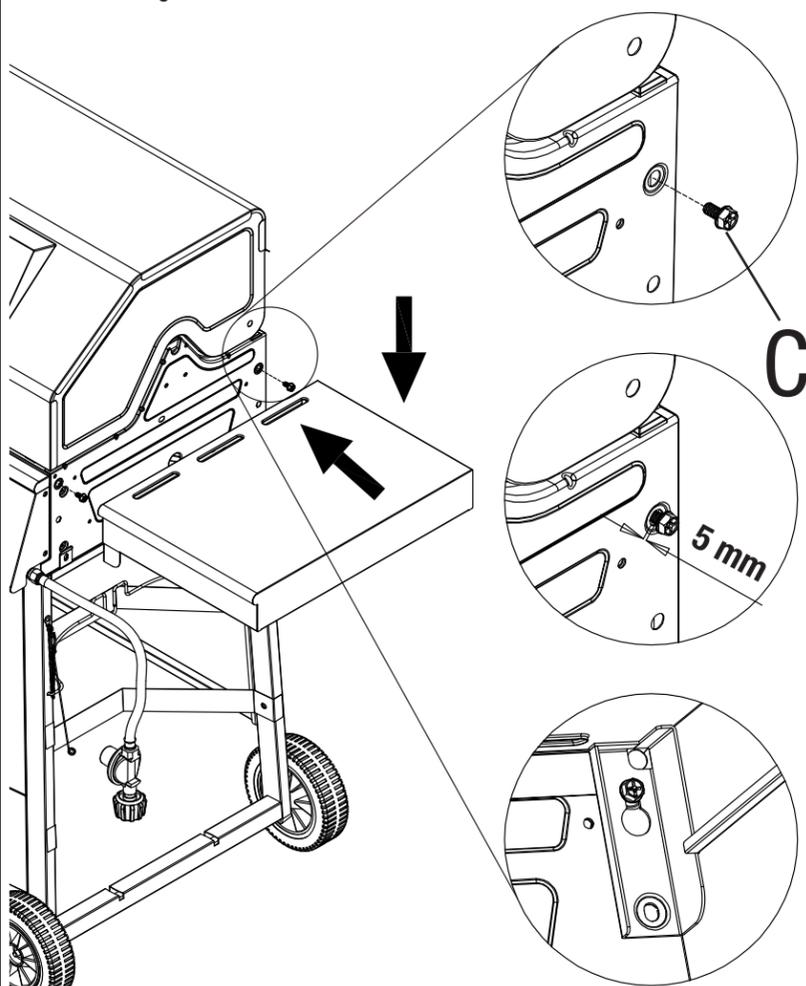
C  x 3

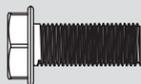
E  x 1

15

Attach Right Side Shelf

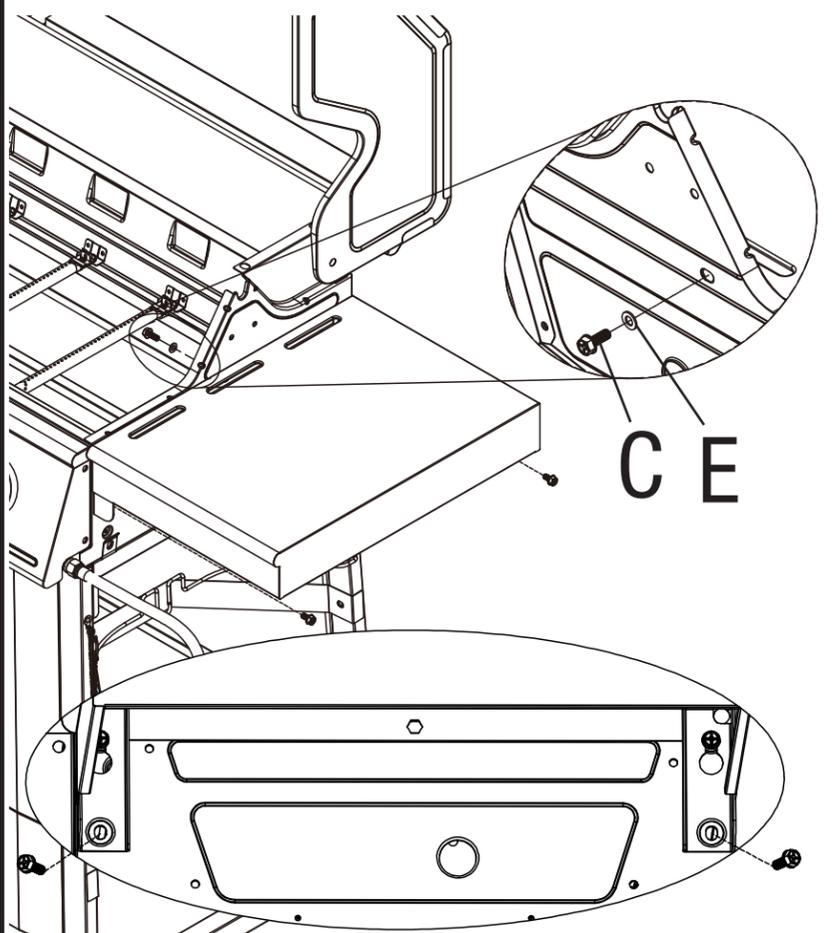
Note: Insert two bolts into the upper holes with leaving 5 mm threads exposed and then slide the right side shelf onto the bolts.

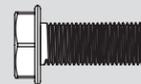


C  x 2

16

Fix Right Side Shelf



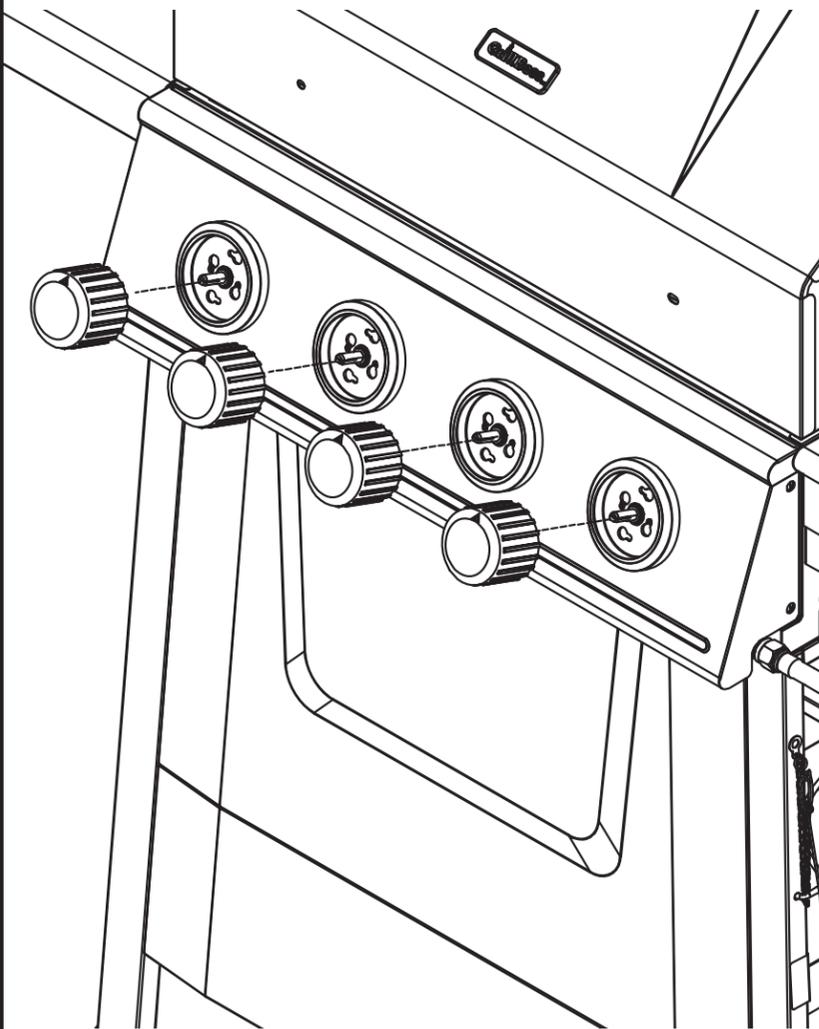
C  x 3

E  x 1

Assembly Instructions (continued)

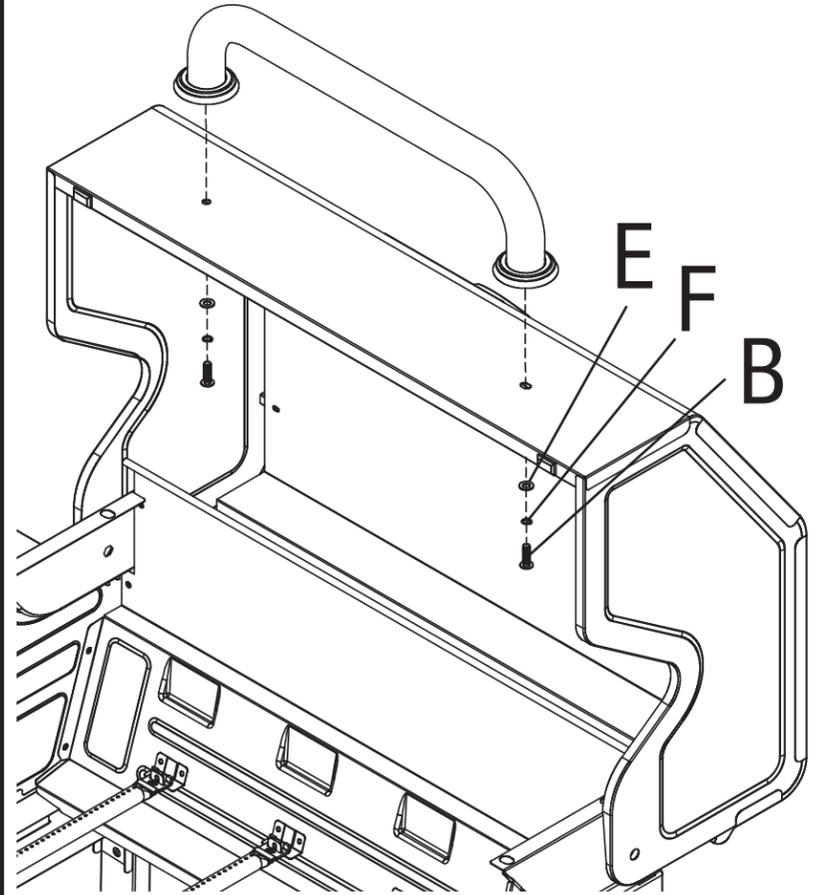
17

Attach Control Knobs

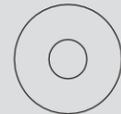


18

Attach Lid Handle



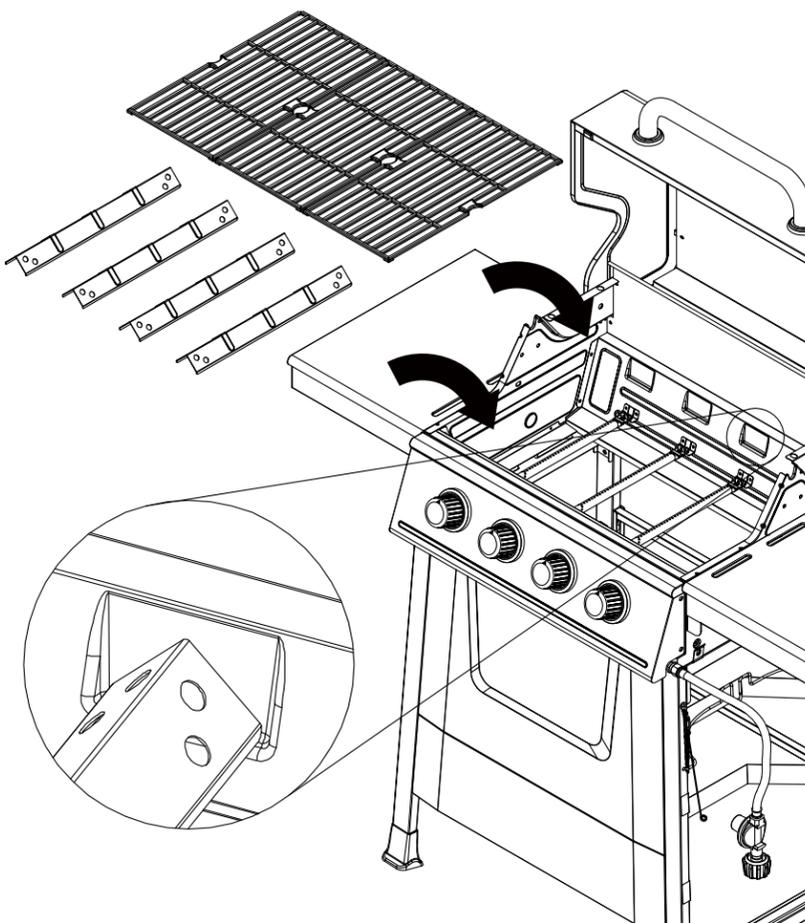
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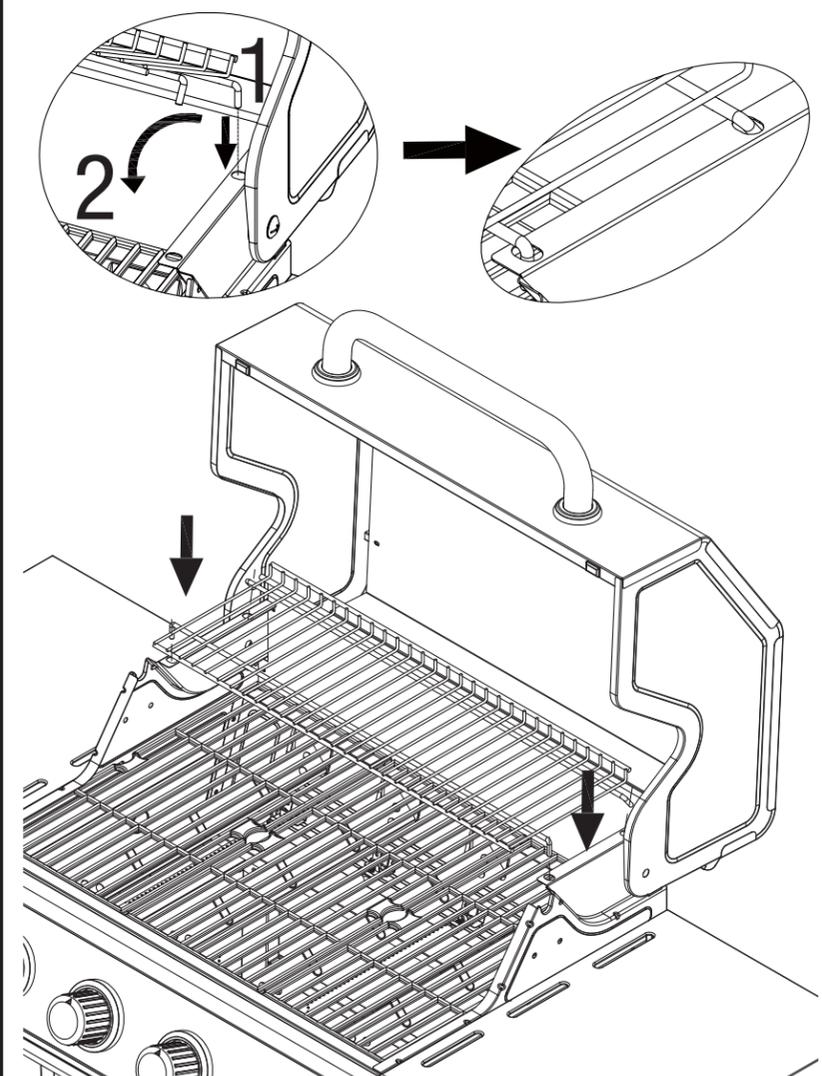
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Attach Heat Plates and Cooking Grids



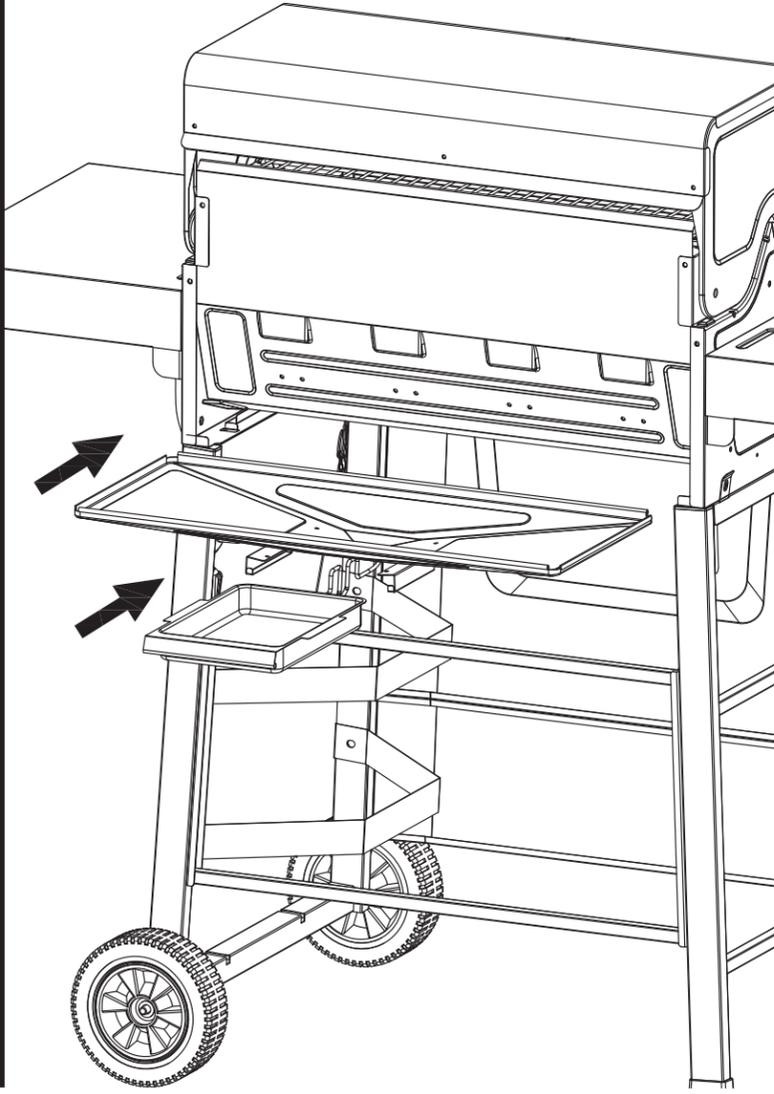
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Attach Warming Rack



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Insert Grease Cup and place Grease Tray



Installing LP Gas Tank

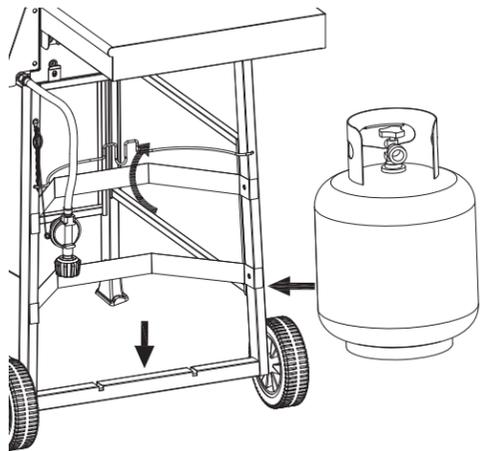
To operate, you will need one precision-filled standard grill LP gas tank with external valve threads.

- ▲ **CAUTION: LP gas tank must be properly disconnected and removed prior to moving this grill.**



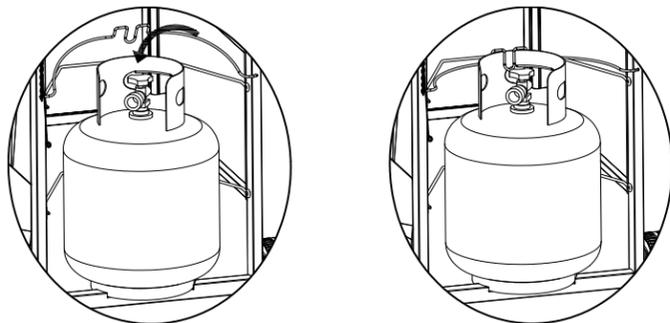
Inserting LP Gas Tank

Place precision-filled LP gas tank upright into the notches in the right cart frame so the tank valve is facing the gas line connection.



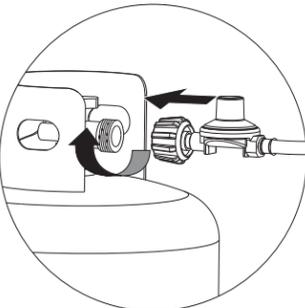
Securing LP Gas Tank

Secure tank by sliding the tank retainer wire over shoulder of LP gas tank.



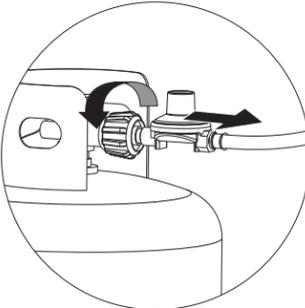
Connecting LP Gas Tank

1. Make sure control knobs are in the "OFF" position (Figure 3).
2. Before connecting, be sure there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner or burner ports.
3. Connect regulator/hose assembly to tank by turning knob clockwise until it stops.
4. Perform leak test per "Checking for Leaks" section.



Disconnecting LP Gas Tank

1. Make sure control knobs are in the "OFF" position (Figure 3).
2. Before disconnecting, make sure the LP gas tank valve is "CLOSED."
3. Disconnect regulator/hose assembly from LP gas tank by turning knob counterclockwise until it is loose.



- ▲ **CAUTION: LP gas tank must be properly disconnected and removed prior to moving this grill.**

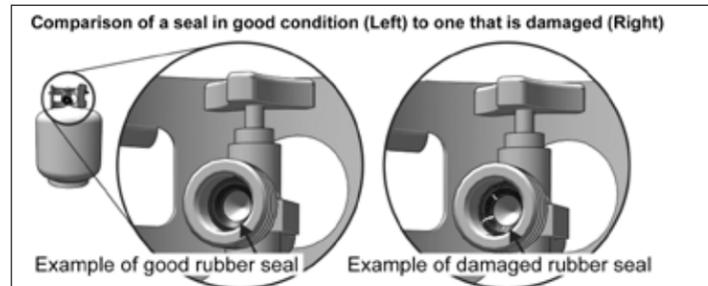
4. Place the protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight.

Operating Instructions

Checking for Leaks

- ▲ **WARNING:** The cylinder face elastomeric face seal element on these devices could, over time, show marked and visible damage or deterioration that might cause a leak even with the connection tightened; a statement that a visual inspection for the seal must be carried out every time a LP gas cylinder is replaced or refilled, and a statement that any LP-gas cylinder showing signs of damage or deterioration as those illustrated in Figure 1, including visible cracks and pitting, must be returned unused to the seller.

Figure 1



Burner Connections

1. Make sure the regulator hose and valve connections are securely fastened to the burner and the tank.
2. Visually check the connection between the burner/venturi tube and orifice.
3. Make sure the burner/venturi tube fits over the orifice.

- ▲ **WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury or damage to property.**

4. Please refer to diagram for proper installation (Figure 2).
5. If the burner/venturi tube does not rest flush to the orifice, as shown, please contact 1.800.694.0013 for assistance.

Figure 2

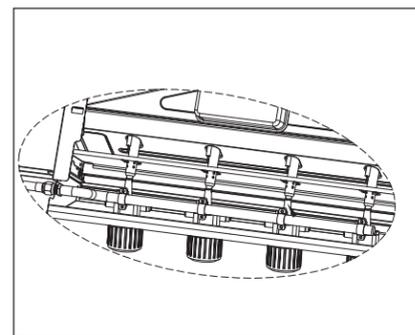


Figure 3

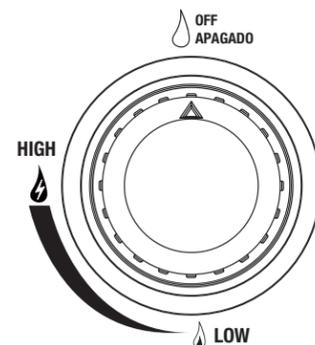
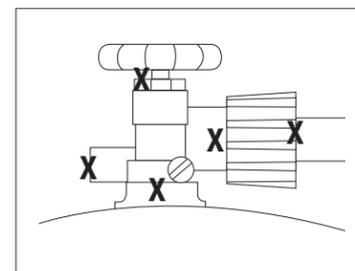


Figure 4

Tank/Gas Line Connection

1. Make 2-3 oz. of leak detection solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are in the "OFF" position (Figure 3).
3. Connect LP gas tank per "Installing LP Gas Tank" section.
4. Turn LP gas tank valve to "OPEN".
5. Spoon several drops of solution, or use a squirt bottle, at all "X" locations (Figures 2 and 4).
 - a. If any bubbles appear, turn LP gas tank valve to "CLOSED", reconnect and re-test.
 - b. If you continue to see bubbles after several attempts, turn LP gas tank valve to "CLOSED" and disconnect LP gas tank, per "Disconnecting LP Gas Tank" section. Contact 1.800.694.0013 for assistance.
 - c. If no bubbles appear after one minute, turn LP gas tank valve to "CLOSED", wipe away solution and proceed.



Operating Main Burners

First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time by operating the grill for at least 15 minutes on (HIGH) with the lid closed. This will "heat clean" the internal parts and dissipate odors.

Lighting

- ▲ **CAUTION: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**
- ▲ **CAUTION: Do NOT obstruct the flow of combustion and ventilation air.**
- ▲ **CAUTION: Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire.**
- ▲ **CAUTION: Attempting to light the burner with the lid closed may cause an explosion.**
- ▲ **Minimum ambient operating temperature: -20°C (-4°F).**

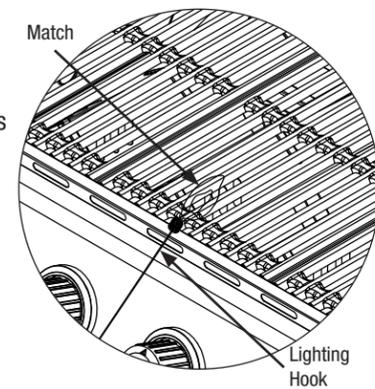
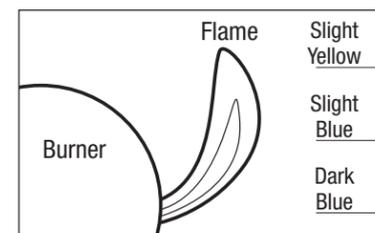


Figure 6



Operating Instructions (continued)

1. Open lid.
2. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.
3. All control knobs must be in the "OFF" position (Figure 3).
4. Connect LP gas tank per "Installing LP Gas Tank" section.
5. Turn LP gas tank valve to "OPEN".
6. Push and turn control knob to 🔥 (HIGH), the burner should light. If not, repeat up to three times.
7. If ignition does not occur in 5 seconds, turn burner control knob "OFF", wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod (included with grill) to light burners. Access the burners through the cooking grid and heat plates. Position lit match near side of burner (Figure 5).

Important: Always use the lighting rod (included) when lighting burners with a match.

9. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Figure 6).

NOTE: Each burner lights independently - repeat steps 5-9 for the other burners.

⚠ CAUTION: If burner flame goes out during operation, immediately turn the control knobs to the "OFF" position, LP gas tank valve "CLOSED" and open lid to let the gas clear for 5 minutes before re-lighting.

Turning Off

1. Turn LP gas tank valve to "CLOSED".
2. Turn all control knobs clockwise to the "OFF" position.
Note: A "poof" sound is normal as the last of the LP gas is burned.
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.

Controlling Flare-ups

- ⚠ CAUTION: Putting out grease fires by only closing the lid is not possible.**
1. **If a grease fire develops, turn control knobs to the "OFF" position and LP gas tank valve "CLOSED." Do NOT use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.**
 2. **Do NOT leave grill unattended while preheating or burning off food residue on 🔥 (HIGH). If grill has not been cleaned, a grease fire can occur.**
- ⚠ WARNING: When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do NOT attempt to extinguish with water.**

Flare-ups are a part of cooking meats on a grill and add to the unique flavor of grilling.

Excessive flare-ups can over-cook your food and be dangerous.

Important: Excessive flare-ups result from the build-up of grease in the bottom of your grill.

If a grease fire occurs, close the lid **AND** turn the control knob(s) to "OFF" until the grease burns out. Be careful when opening the lid as sudden flare-ups may occur.

If excessive flare-ups occur, **do NOT** pour water onto the flames.

Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meats on 🔥 (LOW) setting or indirectly.
3. Ensure that your grill is on a hard, level, non-combustible surface and the grease is allowed to drain into grease receptacle.

Cleaning and Care

⚠ CAUTION:

1. **All cleaning and maintenance should be done when grill is cool and with the fuel supply disconnected.**
2. **Do NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.**
3. **Do NOT enlarge valve orifices or burner ports when cleaning the valves or burners.**

Notices

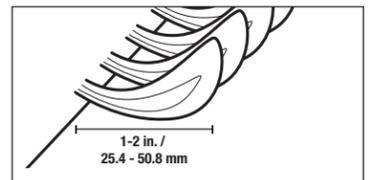
1. **This grill should be thoroughly cleaned and inspected on a regular basis.**
2. **Abrasive cleaners will damage this product.**
3. **Never use oven cleaner to clean any part of grill.**

Before Each Use:

1. Keep the grill area clean and free from any combustible materials, gasoline, and other flammable vapors and liquids.
2. Do NOT obstruct the flow of the combustion of LP gas and the ventilation of air.
3. Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.
4. Visually check the burner flames to make sure your grill is working properly (Figure 7).
5. See sections below for proper cleaning instructions.
6. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.

Figure 7

Burner Flame Conditions
Use this chart to see if your burners need to be cleaned.



Normal: Soft blue flames with yellow tips between 1 in. - 2 in. height.

Cleaning Surfaces

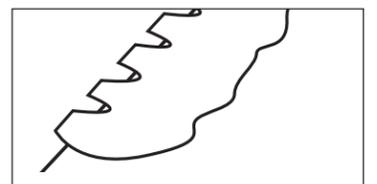
1. Wipe surfaces clean with mild dishwashing detergent or baking soda mixed with water.
2. For stubborn surfaces, use a citrus-based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.
4. Allow to air dry.

Cleaning Main Burners

1. Turn LP gas tank valve to "CLOSED".
2. Turn all control knobs clockwise to the "OFF" position.
Note: A "poof" sound is normal as the last of the gas is burned.
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.
4. Remove cooking grids and heat plates.
5. Remove burners by removing the fasteners, which secure the burners to the grill bottom.
6. Lift burners up and away from gas valve orifice.
7. Disconnect wire from spark electrode.
8. Clean venturi of each burner with small bottle brush or compressed air.
9. Remove all food residue and dirt from burner surface.
10. Clean any clogged ports with a stiff wire (such as an opened paper clip).
11. Inspect burners for any damage (cracks or holes). If damage is found, replace with new burner(s) from manufacturer.
12. Re-install burner(s). Checking to insure that gas valve orifice is correctly positioned inside each burner/venturi tube. Also, check position of spark electrode.
13. Replace heat plate(s) and cooking grid(s).
14. Connect LP gas tank per "Installing LP Gas Tank" section.
15. Perform leak test per "Checking for Leaks" section.



Needs cleaning: Noisy with hard blue flames.



Has to be replaced: Wavy with yellow flames.

Before Storing

1. Turn LP gas tank valve to "CLOSED".
2. Turn all control knobs clockwise to the "OFF" position.
Note: A "poof" sound is normal as the last of the gas is burned.
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.
4. Clean all surfaces.
5. Lightly coat the burner(s) and cooking grid(s) with cooking oil to prevent excess rusting.
6. If storing the grill indoors, disconnect the LP tank per "Disconnecting LP Gas Tank" section.
7. Place the protective cap cover on the LP tank and store the tank outdoors in a well-ventilated area out of direct sunlight.
8. If storing the grill indoors, cover the grill and store in a cool dry place.
9. If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

Product Registration

For faster warranty service, please register your product immediately. To register, call 1.800.694.0013.

Replacement Parts

For replacement parts, call 1.800.694.0013.

Limited Warranty

RevoAce Inc. Limited ("manufacturer") warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled, maintained, and operated in accordance with the printed instructions accompanying it, then for a period of five (5) years for the burners and one (1) year for all remaining parts from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Manufacturer may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which manufacturer shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact manufacturer's Customer Service Department using the contact information listed below. If manufacturer confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if manufacturer approves the claim, manufacturer will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. manufacturer will return replacement parts to the original retail purchaser, freight or postage prepaid. This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

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This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone. manufacturer does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on manufacturer.

RevoAce Inc. Limited
Hong Kong, China
service@revoace.com

1.800.694.0013

8:00 am to 4:00 pm central time, Monday to Friday.

Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using igniter	LP gas tank valve is closed	Make sure regulator is securely attached to the LP gas tank per "Installing LP Gas Tank," then turn LP gas tank valve to "OPEN"
	LP gas tank is low or empty	Exchange, refill or replace LP gas tank
	LP gas	1. Turn LP gas tank valve to "CLOSED" 2. Wait 5 minutes for gas to clear 3. Follow "Checking for Leaks" section
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked/broken - sparks at crack	Replacement part(s) may be needed - contact Customer Care at 1.800.694.0013
	Wire loose or disconnected	Reconnect wire or replacement part(s) may be needed - contact Customer Care at 1.800.694.0013
	Wire is shorting (sparking) between ignitor and electrode	Replacement part(s) may be needed - contact Customer Care at 1.800.694.0013
Burner will not light with match	Bad igniter	Replacement part(s) may be needed - contact Customer Care at 1.800.694.0013
Burner will not light with match	No gas flow	Check if LP gas tank is empty A. If empty, exchange, refill or replace LP gas tank B. If LP gas tank is not empty, refer to "Sudden drop in gas flow or reduced flame height" (see below)
	LP gas tank is low or empty	Exchange, refill or replace LP gas tank
	LP gas	1. Turn LP gas tank valve to "CLOSED" 2. Wait 5 minutes for gas to clear 3. Follow "Checking for Leaks" section
	Coupling nut and regulator not fully connected	Turn the coupling nut about one-half to three-quarters additional turn until solid stop. Tighten by hand only - do NOT use tools
	Obstruction of gas flow	1. Clear burner/venturi tube 2. Check for bent or kinked hose
	Disengagement of burner to valve	Reengage burner and valve
	Spider webs or insect nest in venturi	Clean burner/venturi tube
	Burner ports clogged or blocked	Clean burner ports
Sudden drop in gas flow or reduced flame height	Out of gas	Exchange, refill or replace LP gas tank
	Overfilling prevention device may have been activated	1. Turn control knobs to "OFF" 2. Wait 30 seconds and light grill 3. If flames are still too low, reset the overfilling prevention device: a. Turn control knob(s) "OFF" b. Turn LP gas tank valve to "CLOSED" c. Disconnect regulator d. Turn control knobs to 🔥 (HIGH) e. Wait 1 minute f. Turn control knobs to "OFF" g. Reconnect regulator and leak check connections, being careful not to fully open valve h. Light grill per "Lighting" section
Irregular flame pattern, flame does not run the full length of burner	Burner ports are clogged or blocked	Clean burner ports
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn grill for 15 minutes on 🔥 (HIGH) with the lid closed
	Spider webs or insect nest in venturi	Clean venturi
	Food residue, grease, etc. on burners	Clean burner
	Poor alignment of valve to burner/venturi tube	Ensure burner/venturi tube is properly engaged with valve
Flame goes out	High or gusting winds	Do not use grill in high winds
	Low on LP Gas	Exchange, refill or replace LP gas tank
	Overfilling prevention device may have been activated	Refer to "Sudden drop in gas flow or reduced flame height" (see above)
Flare-up	Grease buildup	Remove and clean all grill parts per "Cleaning and Care" section
	Excess fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Adjust to lower cooking temperature
Persistent grease fire	Grease trapped by food buildup around burner system	1. Turn control knobs to "OFF" 2. Turn LP gas tank valve to "CLOSED" 3. Leave lid in closed position and let fire burn out 4. After grill cools, remove and clean all parts per "Cleaning and Care" section
Flashback (fire in burner tube(s))	Burner and/or burner/venturi tube are blocked	Clean burners and/or burner/venturi tube
Inside of lid is peeling (like paint peeling)	Baked on grease buildup has turned to carbon and is flaking off.	Clean all grill parts per "Cleaning and Care" section.

For more assistance, please call 1.800.694.0013