

BACKYARD PRO

LP GAS AND CHARCOAL GRILL OPERATION INSTRUCTIONS



KEEP THIS MANUAL FOR FUTURE REFERENCE.

Operation Instructions

SEASONING CHARCOAL GRILL:

Prior to your first use, follow these instructions to season your grill:

1. Lightly coat interior surfaces with vegetable oil
2. Start a fire with three to six lbs. of charcoal in the fire box and smoker chamber; adjust vent dampers to half open
3. Maintain fire for one hour
4. **Do not scrape or rub interior surface during curing process**

SEASONING PROPANE GRILL:

Prior to your first use, follow these instructions to season your grill:

1. Lightly coat grill grates with vegetable oil
2. Turn the grill on to 400 degrees Fahrenheit and let the grill cook for 30-45 minutes
3. Turn the grill off and let it cool down

CHARCOAL GRILL OPERATING INSTRUCTIONS:

The charcoal grill and smoker box can cook food with either direct charcoal heat or indirect smoke heat.

1. For best results, fill charcoal starter (not included) with 3 lbs. of charcoal and ignite
 - Please follow your charcoal starter instructions
2. Adjust the charcoal grate to lowest position
3. Dump charcoal into bottom of charcoal grill on to the grate
4. Adjust damper between 1/4 to 1/3 open
5. Carefully place another 3 lbs. of charcoal on burning coals on the charcoal grate
6. Once temperature reaches desired level, place food on cooking grates

The adjustable charcoal grate in the charcoal grill lets you move the charcoal closer to the cooking grate to help lock in juices. Searing takes only a few minutes on each side. After searing, move charcoal grate to the chamber's bottom and continue cooking.

COOKING WITH SMOKER BOX AND INDIRECT HEAT:

Please note that cooking with indirect heat takes longer than direct heat.

Smoking techniques vary, but below are basic steps to follow as a guide:

1. Fully open all dampers
2. Follow the steps above and light charcoal (the smoker box will not handle the same amount of charcoal as the charcoal grill). When lit, place the charcoal on the charcoal grate in the smoker
3. Burn charcoal for 20 to 30 minutes to reach 225 to 250 degrees Fahrenheit

4. Add presoaked (water or liquid of your choice) wood chunks or chips directly on the charcoal or on the grate above
5. Place food on the cooking chamber (charcoal grill grate) once desired temperature is reached
6. For best results, maintain a constant temperature and periodically check food with a meat thermometer
7. Once the food has reached the proper temperature, remove and let stand for 30 minutes
 - a. USDA standard temperature for properly cooked meat is in the back of this manual

SMOKING MEATS:

Smoking is done best between 225 and 250 degrees Fahrenheit using both the oven thermometer and a meat thermometer to ensure consistent temperature.

TYPES OF WOOD FOR SMOKING:

1. When using a hardwood, always use a hardwood that has been seasoned for at least six months
 - We recommend purchasing seasoned wood. Different woods will affect the flavor of your meat.
2. **Do not** use oak pallets because they don't supply the proper moisture levels for proper smoking
3. **Do not** use any resin woods

ITEMS NEEDED FOR SMOKING MEATS:

1. Meat thermometer
2. Wood Chips and Wood Chunks
3. Charcoal
4. Charcoal Starter
5. Oven mitts
6. Aluminum foil
7. Tongs or meat hook
8. Grill Accessories
9. Grill/Surface Cleaner

Operation Instructions

TEMPERATURE CHART:

Refer to this USDA Standard chart for properly cooked meat temperature.

IMPORTANT: Measure the meat temperature using a meat probe thermometer. The heat indicator on the smoker gives the heat temperature inside the smoker cabinet, but is not an accurate measurement of the meat temperature.

Temperature on Meat Thermometer

Beef Roasts, Beef Brisket	3-4 lbs	4-5 hours	140° rare
Lamb Roasts, Venison	5-7 lbs	5-6 hours	160° medium
Large cuts of Game	7-9 lbs	7-10 hours	170° well done
Pork Roasts	3-4 lbs 5-8 lbs	5-6 hours 7-8 hours	170° 170°
Pork/Beef Ribs	Full grill	4-6 hours	Meat pulls from bone
Pork Chops	Full grill	4-6 hours	Meat pulls from bone
Sausage Links	Full grill	4-5 hours	170° for fresh sausage
Ham, Fresh	10 lbs	7-8 hours	170°
Ham, Cooked	All sizes	3-4 hours	130°
Chicken (Cut up or Split)	1-4 fryers, cut up or split	4-5 hours	180° /leg moves easily in joint
Chicken (Whole)	1-4 fryers	5-6 hours	180° /leg moves easily in joint
Turkey (Unstuffed)	8-12 lbs	7-8 hours	180° /leg moves easily in joint
Fish, small whole	Full grill	2-3 hours	Flakes with fork
Fish, filets or steak	Full grill	1-3 hours	Flakes with fork
Duck	3-5 lbs	5-6 hours	180° /leg moves easily in joint
Small Game Birds	Full grill	4-5 hours	180° /leg moves easily in joint

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

Your new Backyard PRO Grill has been designed and manufactured to high quality standards. It will provide you with many years of enjoyment with a minimal amount of maintenance. Please keep in mind the following **FOR YOUR SAFETY:**

OPERATION:

1. Your gas grill requires reasonable care during operation. It will be hot during cooking and cleaning. You should never leave the grill unattended or move the grill when in use.
2. Children should never use your grill. Keep younger children and pets away when in use.
3. Only use your grill outside in a well-vented area. Never use indoors in any building, garage, shed, or under any type of flammable canopy or overhang.
4. Ensure your grill is on level ground and the locking casters are locked before use.
5. Turn all gas valves off should the burners go out when cooking. Open the lid and wait 5 minutes before relighting.
6. Do not lean over the grill or touch the edges of the firebox or lid when in use.
7. Turn the burners off, close the lid, and shut off the LP cylinder should a grease fire occur.
8. Do not obstruct the flow of combustion and ventilation air to this grill.
9. Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
10. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
11. Do not put a barbecue cover or other flammable material in the storage area of this grill.
12. Do not use charcoal briquettes, lava rock, or any type of ceramic product in the gas section of this grill.
13. Do not install or use on or in a recreational vehicle and/or boats.
14. Do not attempt to use a cylinder with any other type of connection device.
15. Do not attempt to use a cylinder with a larger capacity.

LP GAS AND CYLINDER INFORMATION:

1. A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your dealer immediately.
2. Never store any extra cylinders near your grill.
3. Keep cylinders out of direct sunlight and high heat.
4. Never fill your cylinder over 80% full by volume. This may cause release of gas from the safety release valve.
5. Immediately call your LP dealer or fire department should you hear, smell, or see escaping gas from the cylinder.

Operation Instructions

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

LP GAS AND CYLINDER INFORMATION (continued):

6. Do not insert any type of foreign objects into the valve outlet.
7. The gas supply must be turned off at the LP-gas supply cylinder when this outdoor cooking gas appliance is not in use.
8. Storage of this gas grill indoors is permissible only if the cylinder is disconnected and removed from the gas grill.
9. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area
10. Growing bubbles indicate a leak. In that case, call your LP dealer or fire department immediately.

REGULATOR AND LP CYLINDER CONNECTIONS:

1. The gas pressure regulator provided with this outdoor cooking appliance must be used. This regulator is set for an outlet pressure of 11 inches water column.
2. Do not connect this grill to any unregulated sources of propane.
3. Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill. Inspect the hose assembly by opening the cabinet door underneath the side burner and following the regulator hose up to its connection to the gas manifold assembly.
4. Always perform the Leak Test before using your grill for the first time, if the cylinder has been changed, any gas components have been changed, the regulator flow-limiting device has been activated, or after a long period of non-use.
5. Do not attempt to connect this grill to the LP system of a motor home or trailer.

To connect the cylinder to the regulator and hose:

1. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
2. Place the cylinder on the hook beside of body with the valve facing outward.
3. Be sure all burner controls are turned to the "Off" position.
4. Remove the safety cap from the cylinder valve.
5. Turn the black nut clockwise until it stops. **HAND TIGHTEN ONLY. DO NOT USE A WRENCH.**

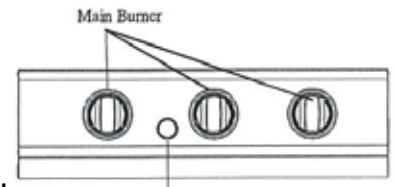
GRILL OPERATIONS:

Always visually inspect your grill before lighting. Replace any hoses that are frayed or cracked before lighting your grill. Look for anything that may be blocking spaces for ventilation and remove. After lighting, always check the flame to ensure you have a good flame all along each burner.

GRILL OPERATIONS (continued):

LIGHTING THE MAIN BURNERS USING ELECTRONIC IGNITION

1. Open the lid.
2. Ensure all burner control knobs are in the “Off” position.
3. Turn on the LP gas by turning the hand wheel on the cylinder valve.
4. Turn one burner control knob marked with an igniter flame to “High”.
5. Depress the electronic ignition button and hold down. You should hear a clicking sound, which shows the electronic ignition is working.
6. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
7. When lit, turn the control knob to the desired setting.
8. Your grill is equipped with continuous ignition. Simply turn the control knob of the burner next to the lit burner to HI. It will light automatically. Do not press the electronic ignition burron again. Then adjust control knob(s) to desired settings.



MANUALLY LIGHTING THE MAIN BURNERS WITH THE MATCH LIGHTING STICK

1. Open the lid.
2. Ensure all burners are in the “Off” position.
3. Slowly turn on the gas at the LP tank valve if it is not already on.
4. Place a match in the Match Holder. This is located in the top center drawer of the grill cabinet underneath the right main burner.
5. Use the holder to slide the lit match through the cooking grates and the front of the heat tent to the left of the burner you wish to light.
6. Press and turn the burner control knob to “HI/LIGHT”. Continue to push in and hold up to 5 seconds or until the burner lights.
7. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for gas to clear, and try again.
8. When lit, turn the side burner control knob to the desired heat setting.

LIGHTING THE SIDE BURNERS WITH ELECTRONIC IGNITION

1. Open the side burner cover
2. Ensure the side burner control knob is in the “Off” position, as well as any main burners not in use.
3. Turn on the LP gas if it is not already on.
4. Slowly turn the side burner knob left. It will click and ignite the side burner.
5. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
6. When lit, turn the side burner control knob to its desired setting.

GRILL OPERATIONS (continued):

LIGHTING THE SIDE BURNER WITH THE MATCH LIGHTING STICK

1. Open the side burner cover.
2. Ensure the side control knobs are in the “Off” position as well as any main burner not in use.
3. Turn on the LP gas if it is not already on.
4. Strike the match, and place near the top of the burner.
5. Turn the side burner control knob to “HIGH”.
6. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for the gas to clear, and try again.
7. When lit, turn the burner control knobs to their desired settings.

