



R&V Works presents the



“Cajun Fryer “ Cook like a PRO Every Time. Featuring sizes From 2-1/2 Gal to 12 Gal.



“Smokin’ Cajun Grill “ The Most versatile grill on the market. Slow cook/smoke at 250° or Sear at 750° and all temps in between!



“Cajun Bayou Broiler“ Cook Steaks like all the High End Steakhouses do! Sear your Steaks at 1000° for Professionally cook Steak!



“Cajun Express Smoler“ The fastest smoker around! With the Cajun Express cook multiple Racks of Baby



**Operating Manual For The**



**Models**

**CG-20, CG-30, CG-40  
& Jr. Grill**

**WARNING**

**READ AND FOLLOW ALL WARNINGS  
AND INSTRUCTIONS IN THIS MANUAL  
TO AVOID PERSONAL INJURY OR  
PROPERTY DAMAGE.**

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***R & V Works***

**304 Fincher Creek Rd.**

Homer, LA 71040

Office - (318)258-3037 Fax - (318)258-5340

Toll Free - 1(800)908-3037 After Hours - (318)393-8162



- After a product warranty expires, spare parts are available for purchase. R & V Works will have parts available for products for as many as five years after R & V Works discontinues the product.

### What we will not do.

This Limited Warranty does not apply to expendable or consumable parts and does not extend to any product from which the Smokin' Cajun Grill Identification Name Plate has been removed or that has been damaged or rendered defective (a) as a result of accident, misuse, abuse, contamination, improper or inadequate maintenance, or other external causes; (b) by operation outside the usage parameters stated in the user documentation that shipped with the product; (c) by improper site preparation or maintenance; (d) from loss or damage in transit; or (e) by modification or service by anyone other than R & V Works authorized service provider.

### What you must do to keep the warranty in effect.

It is possible to void the warranty on an R & V Works product. Any failure caused by a third-party component will not be covered by warranty.

### Normal responsibility of the buyer

- Setup and operating the appliance according to directions.
- Reasonable care of product to prevent rust or oxidation from occurring.
- Operating appliances at appropriate temperatures.
- Storing of product after use.

### What you must do to get service.

To receive service on your R & V Works product you can contact us at **1-800-908-3037**. Have the model number and proof of purchase available when you talk to a representative.

### How state laws relate to this warranty.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION, SET OUT ABOVE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE CAJUN FRYER TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES. SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

REPRESENTATIONS- INCLUDING REPRESENTATIONS MADE IN R & V WORKS SALES LITERATURE OR ADVICE GIVEN TO YOU BY R & V WORKS OR AN AGENT OR EMPLOYEE OF R & V WORKS — THAT MAY HAVE BEEN MADE IN CONNECTION WITH YOUR PURCHASE OF THE R & V WORKS PRODUCT..

No change to the conditions of this Limited Warranty is valid unless it is made in writing and signed by an authorized representative of R & V Works.

### Limitation of Liability

IF YOUR R & V WORKS PRODUCT FAILS TO WORK AS WARRANTED ABOVE, R & V WORKS MAXIMUM LIABILITY UNDER THIS LIMITED WARRANTY IS EXPRESSLY LIMITED TO THE LESSER OF THE PRICE YOU HAVE PAID FOR THE PRODUCT OR THE COST OF REPAIR OR REPLACEMENT OF ANY COMPONENT OR STRUCTURAL MATERIALS THAT MALFUNCTION OR FAIL IN CONDITIONS OF NORMAL USE.

### Limited Warranty Period

The Limited Warranty Period for an R & V Works Product is a specified, fixed period commencing on the date of purchase. The date on your sales receipt is the date of purchase unless R & V Works or your reseller informs you otherwise in writing.

### What we will do to correct problems.

The following information pertains to the types of support that is available and can be used to correct any problem with one of R & V Works' products.

- Self-repair
- Parts-only
- Unit replacement

The following list provides more detail about each of the service delivery types: Self-repair service provides the customer with remote diagnosis and remote repair. R & V Works will ship any part to the customer that is necessary to repair a defect. The customer will be responsible for installing the necessary parts and for returning any unused parts and defective part to R & V Works. All cost for parts and shipping are paid by R & V Works.

- Parts-only service provides replacement parts at no charge. If the product has a defective part within the coverage of this warranty we will provide a replacement part at not cost to the customer.
- Unit replacement includes remote diagnosis and if a covered product has defect that is under warranty and cannot be replaced or fixed by self-repair we will repair or replace the unit. At the customer's expense, the customer will first ship the covered product to R & V Works for repair or replacement. R & V Works will then ship the repaired or replacement covered product back to the customer at R & V Works expense.

## IMPORTANT SAFEGUARDS

**WE WANT YOU TO ASSEMBLE AND USE YOUR “SMOKIN CAJUN GRILL” AS SAFELY AS POSSIBLE.**

**PLEASE READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL.**

### Warning



- Always use caution when lighting grill. Crack open the needle valve and ignite through the oblong hole with a long stem trigger propane lighter. Do not allow the gas to build up in exhaust stack. If grill does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the grill. Not doing this may cause an explosion and may lead to personal injury or property damage.
- Never place your body in front of or near the opening of the exhaust stack.
- Always use caution when placing food on grill. Be careful to never touch grilling surfaces or drop food on grill .
- Only use this grill on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill.
- Do not use this grill for other than its intended purpose.
- For outdoor use only. Do not operate grill indoors or in an enclosed area. In windy weather, place grill in an outdoor area that is protected from the wind, with the grill facing the wind.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support bracket. If lid is not resting against the bracket, it could fall back to a closed position and cause bodily injury.
- The grill lid will be extremely hot during use. Use caution when opening grill lid. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.

### Warning



- Use caution and protective clothing when opening grill lid to avoid escaping heat and steam.
- Never operate this appliance within 10 feet (3.05m) of any structure, combustible material or other gas cylinder

- Never operate this appliance within 25 feet (7.5m) of any flammable liquid.

### Warning

- 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 a fire or explosion that could cause property damage, personal injury or death.
- Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use. Do not leave grill unattended when in use. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F or less.
- Never move grill when it is in use.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts.
- After each use, clean and dry the grill thoroughly and reapply a light coat of nonstick cooking oil to the inside and water trays. Grill grates are stainless steel and will not rust. Cover the grill to protect it from the weather.
- Use caution when lifting or moving grill to prevent strains and back injuries. Moving grill may require the help of an additional person.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by R & V Works for these products are not recommended and may lead to personal injury or property damage.
- Store the grill out of reach of children and in a safe location when not in use.
- Do not attempt to service grill other than normal maintenance as explained in the "Proper Care & Maintenance" section of this manual. Major repairs can be authorized by R & V Works only.
- Caution! Make sure to secure the propane tank to the grill pedestal by rotating the tank 1/4 turn so that the top ring engages the Tank Retainer.
- Properly dispose of all packaging material.
- Use caution when transporting the grill. Make sure you tie down the grill so it will not move. Unit is top heavy.

### USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.

**FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE. SAVE THIS MANUAL FOR FUTURE REFERENCE.**

## Limited Warranty

### What this warranty covers.

#### R & V Works Products

Components and accessories  
Structural Materials and Workmanship

#### Duration

One-year limited warranty  
5 Year limited warranty

### General Terms

This R & V Works Limited Warranty gives you, the customer, express limited warranty rights from R & V Works, the manufacturer. In addition, you may also have other legal rights under applicable local law or special written agreement with R & V Works.

This warranty remains in force for one-year on components and accessories and for lifetime on structural materials and workmanship, to the original purchaser, from the date of purchase.

### What this warranty does not cover.

R & V Works does not warrant that operation of this product will be uninterrupted or error-free. R & V Works is not responsible for damage that occurs as a result of your failure to follow the instruction intended for the R & V Works Product.

This Limited Warranty does not apply to expendable or consumable parts and does not extend to any product from which the Smokin' Cajun Grill Identification Name Plate has been removed or that has been damaged or rendered defective (a) as a result of accident, misuse, abuse, contamination, improper or inadequate maintenance, or other external causes; (b) by operation outside the usage parameters stated in the user documentation that shipped with the product; (c) by improper site preparation or maintenance; (d) from loss or damage in transit; or (e) by modification or service by anyone other than R & V Works authorized service provider.

### Warranty Conditions

The following information pertains to typical warranty coverage.

- Warranty terms and conditions provide repair or replacement (at the discretion of the manufacture of defects in the manufacturer's material or workmanship. The warranty does not protect against accidental damage, loss, acts of nature, or any other event that did not occur during the manufacture of the product.
- When R & V Works repairs a product, the repair may be completed with new or previously used products, with parts equivalent to new in performance and reliability.

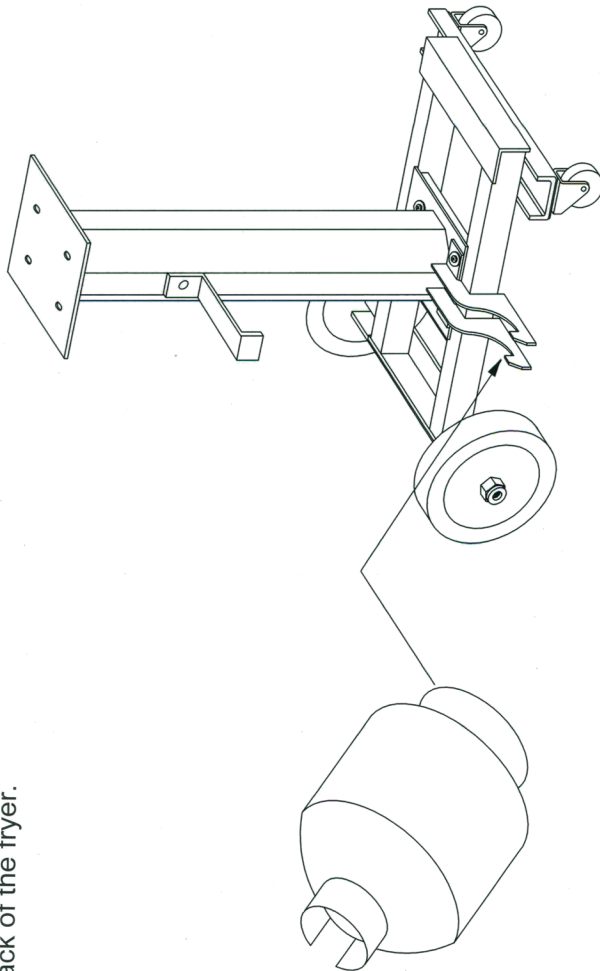
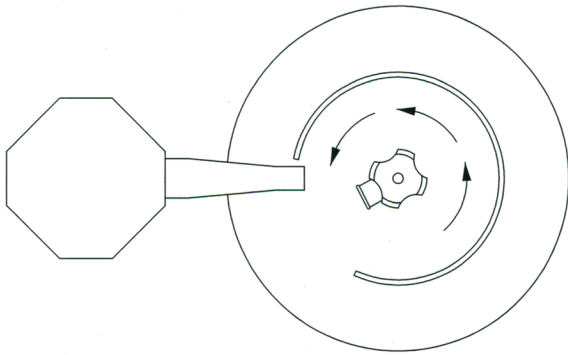
### Exclusive Remedy

TO THE EXTENT ALLOWED BY APPLICABLE LOCAL LAWS, THESE TERMS AND CONDITIONS CONSTITUTE THE COMPLETE AND EXCLUSIVE WARRANTY AGREEMENT BETWEEN YOU AND R & V WORKS REGARDING THE R & V WORKS PRODUCT YOU HAVE PURCHASED. THESE TERMS AND CONDITIONS SUPERCEDE ANY PRIOR AGREEMENTS OR



## To Use Bottle Hooks

- 1) Place Ring on the Bottom of the propane tank onto the Hooks.
- 2) Turn the tank Counter Clockwise until the ring that protects the valve engages the clip that is welded onto the back of the fryer.



## Smokin' Cajun Grill Specs

	Model	Model	Model	Model
	<u>CG-20</u>	<u>CG-30</u>	<u>CG-40</u>	<u>Jr. Grill</u>
<b>Grill Grate Size</b>	(1) 18"X20"	(2) 18"X15"	(2) 18"X20"	18" x 11"
<b>Grill Cooking Surface</b>	18"X20"	18"X30"	18"X40"	18" x 11"
<b>Heat Flue</b>	Single	Dual	Dual	Single
<b>Side Shelves</b>	Single	Dual	Dual	None

### Common Accessories

- Stainless Steel Grill Surface for easy cleaning - dishwasher safe, sized to fit most dishwashers.
- Front shelf with utensil holder.\*
- Removable side shelves that double as heat tray.\*
- 3" easy read Thermometer with long stem for more accurate temperature.
- Liquid reservoir allows for self-basting of foods, this allows you to cook with flavor enhancers. ex: orange juice, beer, apple juice, whiskey.
- Self-igniting wood chip tray for smoking and enhanced flavor.
- Propane tank holder.\*
- 2 Solid rubber wheels with bearings, 2 swivel casters with locks.\*
- Heavy gauge steel construction for long life.
- Additional shelves can be purchased

\* Not included with the Jr. Grill

**Versatile design allows to slow cook/smoke at 200 degrees or sear/grill steaks with grill surface temps up to 750 degrees.**

**Patented Heating Conduit eliminates flame and gas fumes inside cooking chamber which also eliminates burner failure due to clogging from grease build-up and rust.**

**Limited flare up due to no flame in chamber**

**Engineered to last and perform in the harshest climate**

## PROPER CARE AND MAINTENANCE

The current propane tanks are equipped with a safety valve (OPD Valve) that restricts the output of the propane in case the hose is cut or burned. If this valve closes you will only get a small yellow flame.

To reset the OPD Valve;

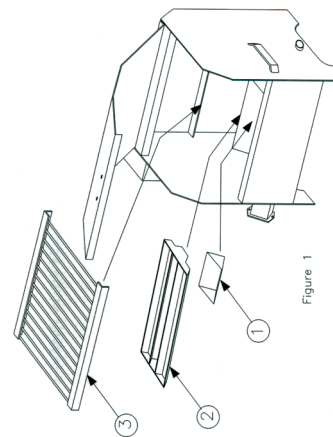
- Close the tank valve.
- Remove the POL nut.
- Close the needle valve.
- Reattach the POL nut.
- Open the tank valve very slowly, approximately 1 1/2 to 2 turns.
- Open the needle valve and relight the “SMOKIN’ CAJUN GRILL”.

## CHANGING JET

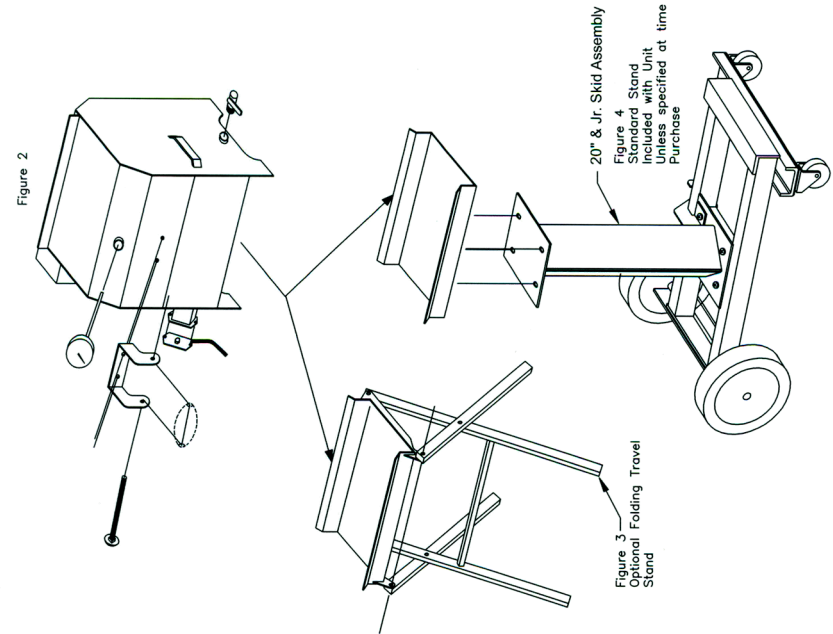
1. Remove two bolts from red plate in the back of the grill
2. Unscrew jet inside red plate
3. Replace jet with new jet
4. Reinstall bolts in red plate

## OPERATING INSTRUCTIONS

1. Hook up regulator to a propane tank.
2. Close needle valve on the control panel under the front shelf of the grill. Open valve on propane tank.
3. Always use caution when lighting grill. Crack open the needle valve and ignite through the oblong hole with a long stem trigger propane lighter. Do not allow the gas to build up in exhaust stack. If grill does not ignite within in 3 seconds, close needle valve and wait 1 minute before attempting to light the grill. Never place your body in front of or near the opening of the exhaust stack.
4. Open the needle valve to increase temperature. Some adjustments may be required if equipped with an adjustable regulator.



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Page 1

Figure 3 —  
Optional Folding Travel

20" & Jr. Skid Assembly

## Warning



Operate **ONLY** in well ventilated area.

Jr Smokin' Cajun Grill Instruction

- 1) Place Chip Tray (item #1) into grill so that it rests on the burner flues.
  - 2) Set Water Tray in grill so that the left side rests on the burner flue and the right side sits on the clip attached to the grill side.
  - 3) Position the Grill Grate, with the angle facing down, so that the front angle will slide under the front lip of the grill and rest on the inner ledge. Let the rear of the Grill grate rotate until it rests on the ledge on the back wall of the Grill.
- Figure 2
- 4) Insert the Thermometer in to the Threaded collar in the Grill Lid. Tighten until the Thermometer is snug and the Thermometer Face is upright.
  - 5) Align the holes in the Handle Bracket with the holes in the Grill Lid. Secure the Handle Bracket to the Grill Lid with the (2 ea.)  $5/16"$  x  $1/2"$  screw and (2 ea.)  $5/16"$  Nuts.
  - 6) Insert the  $1/2"$  x  $5 1/2"$  Carriage Bolt through the square hole in the Handle Bracket. Start the Handle Spring over the Carriage Bolt and push the Carriage Bolt through the Round hole in the other side of the Handle Bracket. Screw on the  $1/2"$  Acorn Nut and tighten to secure the Bolt.
  - 7) Screw the  $3/4"$  Ball Valve into the Collar Welded onto the lower right of the Grill Body. Tighten with a wrench.
  - 8) Assemble the Jet/Hose Assembly as instructed on page 18. Align the holes in the Red plate with the holes in the inlet tube on the left side of the Grill. Secure the Red Plate to the Grill with the (2 ea.)  $1/4"$  x  $1/2"$  screws and the (2 ea.)  $1/4"$  Nuts and tighten firmly.
- Figure 3 – Optional Stand
- 9) The Grill stand will assemble much like a standard TV Tray. Un-fold the Legs and align the Holes in the Legs with the Holes in the Top. Use (2 ea.)  $3/8"$  x  $2"$  Bolts and (2 ea.)  $3/8"$  Wing Nuts to secure legs in to place.
  - 10) Set Stand on Solid level surface, then place Grill into Grill Stand.
- Figure 4 – Standard
- 9) Bolt the Jr Grill Mounting Pan to the Pedestal of the Jr & 20" Skid Assembly using  $3/8"$  x  $1/2"$  screws (4 ea.) and tighten firmly.
  - 10) Set Stand on Solid level surface, then place Grill into Grill Stand.

-----Or-----

9) Bolt the .1r Grill

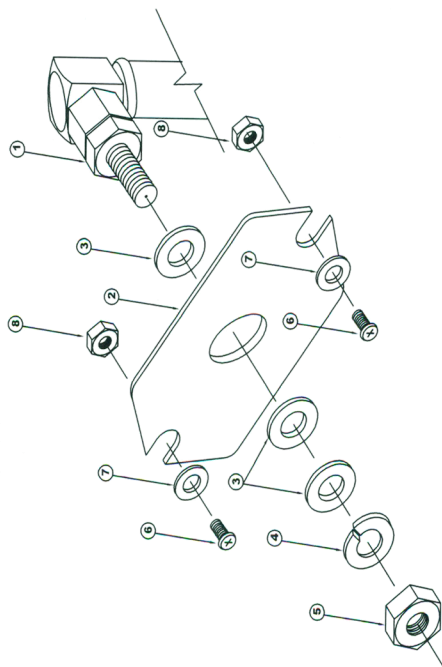
1/2" screws (4 ea)

10) Set Stand on

**Note:** the Stand Assembly depends on which you have purchased, Either the Standard Wheeled Skid or the Folding Travel Stand. Both are not included with the grill purchase! But either can be requested at the time of purchase depending on your preference. Each can be PURCHASED as a separate unit.

### **Jr Grill Jet/ Hose Regulator Assembly Instructions**

- 1.) Hose/Regulator Assy'y
- 2.) Red Plate
- 3.) Flat Washer (3 ea.)
- 4.) Lock Washer
- 5.) Nut Large
- 6.) 1/4" Screw (2 ea.)
- 7.) 1/4" Washer (2 ea.)
- 7.) 1/4" Nut (2 ea.)



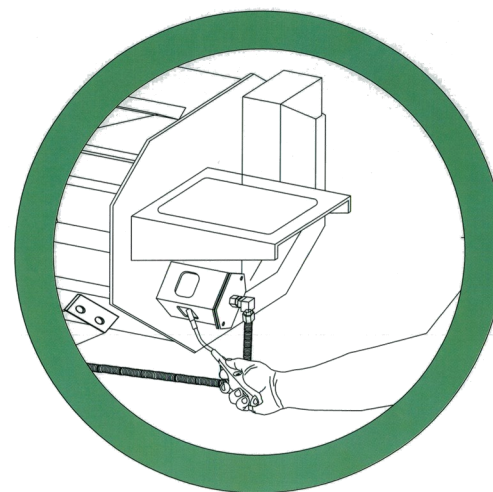
**To Assemble, Place Threaded end of item no. 1 - Hose/Regulator Assy thru 1 ea. of item no. 3 - flatwasher. Next place item no.2 - Red Plate next to the flat washer. This is to be followed by 2 ea. of item no. 3 - Flat Washer, and then item no. 4 - Lock Washer. Next thread the nut on to the Hose/Regulator Assy and tighten it securely using 2 crescent wrenches. Then Fasten the Red Plate to the Tube flange as instructed on page 10 using 2 ea 1/4" Bolts and 2 ea. Nuts as provided.**

### **PROPER LIGHTING INSTRUCTIONS**

As with any gas appliance, care should be given when lighting your Grill. Never use a standard kitchen match or cigarette light to light the burner flues. Always use a long stem lighter or a long fire place match, this will allow you to keep your hands completely clear of the mixing chamber.

Always use caution when lighting grill. Crack open the needle valve and ignite through the oblong hole with a long stem trigger propane lighter. Do not allow the gas to build up in exhaust stack. If grill does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the grill. Never place your body in front of or near the opening of the exhaust stack.

### **ALWAYS USE A LONG STEM LIGHTER WHEN LIGHTING GRILL!**

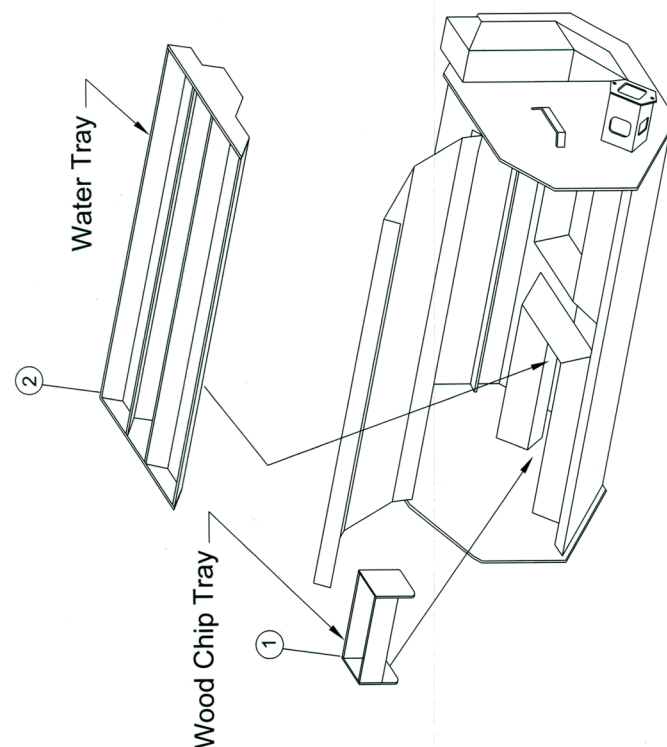


### **NEVER USE A CIGARETTE LIGHTER OR A KITCHEN MATCH!**

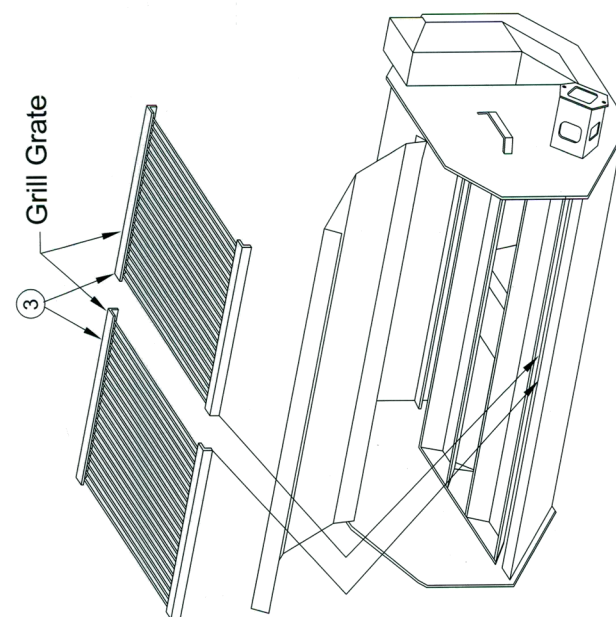


## Frequently Asked Questions About The “ SMOKIN’ CAJUN GRILL ”

1. **Can I Put Charcoal in the Gas Grill?** No. Never put charcoal in a gas grill.
2. **Do I cook with the lid open or closed?** Like your kitchen oven, the “Smokin’ Cajun Grill” is designed to cook with the lid closed, except for quick searing. Cooking with the lid closed helps food retain natural juices, moisture, and enhances flavor.
3. **What is a water tray used for?** Water trays catches the natural juices that drip from the meat you are cooking and also as a reservoir for other liquids (orange juice, beer, apple juice, whiskey) for self-basting of foods. This will enhance the flavor of your food.
4. **What is the grease trap used for?** It helps to keep your deck or patio clean by catching any of the juices the water tray misses.
5. **How to clean your grill?** Hose out grill with water. Take flexible spatula or scraper and get under the heating device and scrape, drain water and remove excess water from the inside of the grill with a sponge or dry cloth. Make sure you spray with a nonstick cooking spray to prevent rusting.
6. **How often should I clean the grill?** Clean the grill before and after every use. By cleaning the grill after every use, you are promoting healthy habits. This reduces the chances of getting any food-borne illness.
7. **What is the recommended cooking temperature?** The versatile design allows to slow cook/smoke at 200 degrees or sear/grill steaks with grill surface temps up to 750 degrees. It is best to follow the directions in the recipe you’re using.
8. **How do I use a meat thermometer?** An oven-safe thermometer should be put into the thickest part of the meat. For an accurate reading, make sure you are not touching bone or fat.
9. **How do you store propane tank?** Propane tank can be stored on the storage rack. Secure the propane tank to the grill pedestal by rotating the tank 1/4 turn so that the top ring engages the Tank Retainer.
10. **How long can you cook on a 5 gallon tank?** 5 - 8 hours
11. **Do I need to put the grill inside the garage or dry place when not in use?** That is preferable. There are covers for gas grills and they should at least be put over the grill when not in use. This prevents rusting and other forms of damage that may be caused to the grill.
12. **How do I change from Propane to Natural Gas?** Contact R & V Works where you can purchase the natural gas jet and valve assembly—instruction will be included. You will need to contact your natural gas supplier to find out what type of plumbing and regulator you will need in your area. Natural gas regulators and propane regulators are different. They will not interchange.



- Step 7**
- 1) First place (Item No. 1) Wood Chip Tray into slot created by the Heating Tubes.
  - 2) Put Water Tray (Item No. 2) on top of the Burner Tubes.
  - 3) Set Grill Grate, with the angle facing down, so that the front angle will slide under the front lip of the grill and rest on the inner ledge. Let the rear of the Grill Grate rotate until the rear angle rests on the ledge on the back wall of the Grill. Note: the JR & 20" grill will use a single Grill Grate while the 30" and 40" will use two.

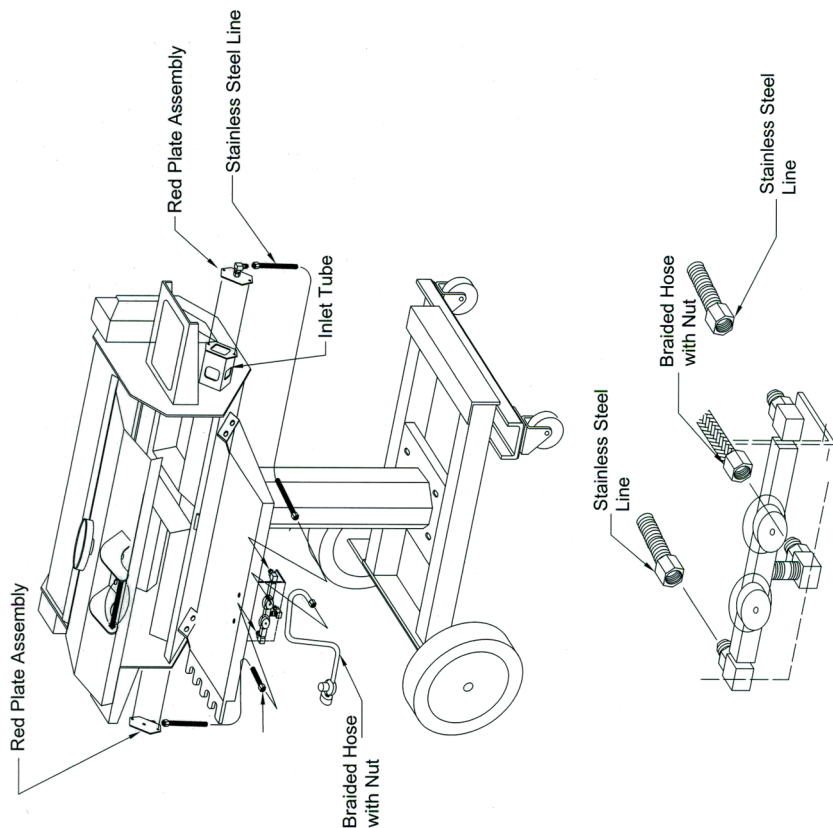
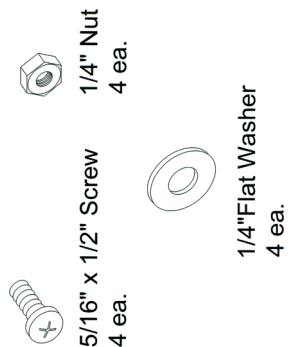




## Step 6

- 1) Align the holes in the Red Plate Assembly with the holes in the Inlet Tube on the side of the Grill. Secure the Red Plate Assembly to the Grill with the 1/4" x 1/2" Screws (2 ea.) and 1/4" Nuts (2 ea.). Tighten firmly. Repeat on other Side if you are assembling a 30" or 40" Grill.
- 2) Attach Stainless Steel Lines to Fittings located on the Side of Valve Assy. Attach other end of Line to the Fitting on the Red Plate Assembly. Tighten to ensure that no Gas will leak from the Fittings.
- 3) Attach Braided Hose/Regulator to Fitting Located on the Bottom of Valve Assembly and Tighten.
- 4) Attach Propane Bottle (Not Supplied) using Plastic Nut/POL.
- 5) Perform gas leak test described on page 10. Re-tighten fitting if necessary.

### Hardware Required



## Frequently Asked Questions About The “SMOKIN’ CAJUN GRILL”

1. **Can I Put Charcoal in the Gas Grill?** No. Never put charcoal in a gas grill.
2. **Do I cook with the lid open or closed?** Like your kitchen oven, the “Smokin’ Cajun Grill” is designed to cook with the lid closed, except for quick searing. Cooking with the lid closed helps food retain natural juices, moisture, and enhances flavor.

### How to use wood chips in the “Smokin’ Cajun Grill”

Your “Smokin’ Cajun Grill” is designed with a built-in wood chip tray. Using wood chips in your “Smokin’ Cajun Grill” is easy.

- Step 1: Remove the grill grate.
- Step 2: Place the wood chips in the wood chip tray on top of the heat flue.
- Step 3: Replace the grill grate and light the “Smokin’ Cajun Grill”.
- Step 4: Close the lid of the grill for a few minutes, allow the smoke to accumulate, before placing the meat inside.
- Step 5: Add more wood chips as needed.

### Warning



Always use caution when adding wood chips! All surfaces in cooker will be HOT!

While hickory, apple wood and mesquite wood chips are often favored due to their aromatic qualities, some avid grillers report success with the wood from any fruit or nut tree, especially cherry and pecan.

While you may want to check the wood in the tray to ensure that it is not burning too quickly, you will want to keep the smoke from escaping, so open the lid only periodically.

### Assembly Instructions

The next eight pages (11 - 22) contain the Assembly Instructions for your “Smokin’ Cajun Grill”. Please follow the instructions carefully and in the order shown. Failure to do this may result in damage to your grill and may lead to personal injury and property damage.

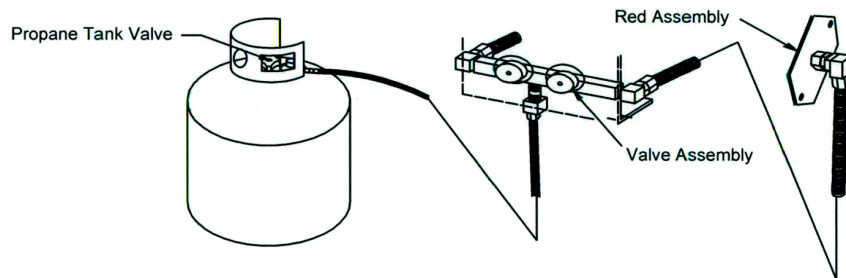
## Gas Leak Testing

THE GAS LEAK TESTING PROCEDURE MUST BE PERFORMED EVERY TIME THE TANK IS CONNECTED TO THE COOKER!

### WARNING:

- Gas leak testing must be performed in a well-ventilated area.
- During the gas leak testing procedure, always keep the unit away from open flames, sparks or lit cigarettes.
- Never use a flame to check for gas leaks.
- If the burner does not light within 5 seconds, turn the propane tank valve and needle valve off immediately. Always wait at least 5 minutes for gas fumes to dissipate before repeating procedure.
- Always use the propane tank and needle valve to turn the unit "ON" and "OFF".
- Never use a unit that has a gas leak!

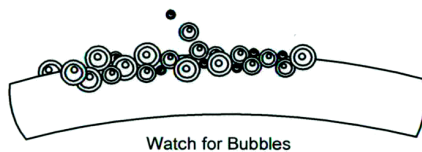
STEP 1: Make sure the propane tank valve and needle valve are turned "OFF".



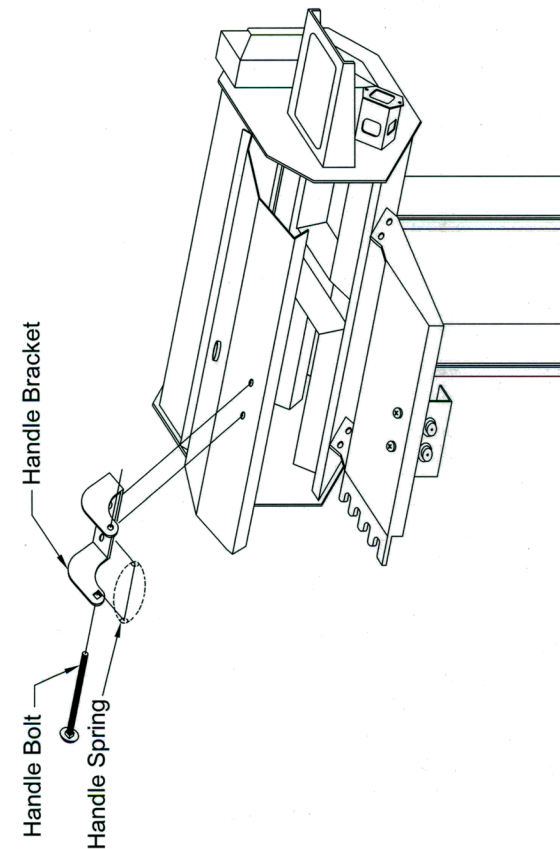
STEP 2: Make sure the Nut is securely fastened to the Bottle and the the SAE fitting is tightened to the Burner.

STEP 3: Prepare a soapy water solution (one part dishwashing liquid to three parts water) to test for gas leaks in the hose and connections. Apply a generous amount of the soapy mixture to the regulator, connection nut, hose and SAE Fitting (located on the end of the burner assy)

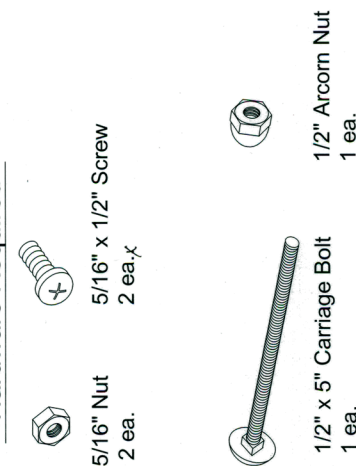
STEP 4: With the needle valve in the "OFF" position, open the propane tank valve two full turns (counter clockwise.) Next, open the Needle Valve fully and check for bubbles at the control valve, along the entire length of hose, and at the SAE Fitting. **DO NOT LEAVE GAS ON FOR MORE THAN 10 SECONDS!** If soapy mixture starts bubbling, gas is leaking through the connection or the hose. Turn the Needle Valve to the "OFF" position and close the Propane Tank Valve and retighten the connection. If the Hose is leaking replace it! **NEVER OPERATE GRILL PROPANE BURNER WITH A LEAKING HOSE OR CONNECTION!** Repeat procedure with soapy mixture until soapy mixture no longer bubbles. **NEVER USE A FLAME TO CHECK FOR GAS LEAKS.** Turn the needle valve to "OFF" position and close the Propane Tank after each test.



STEP 4: Once all gas leaks have been sealed, WAIT AT LEAST 5 MINUTES FOR GAS FUMES TO DISSIPATE BEFORE LIGHTING THE BURNER.

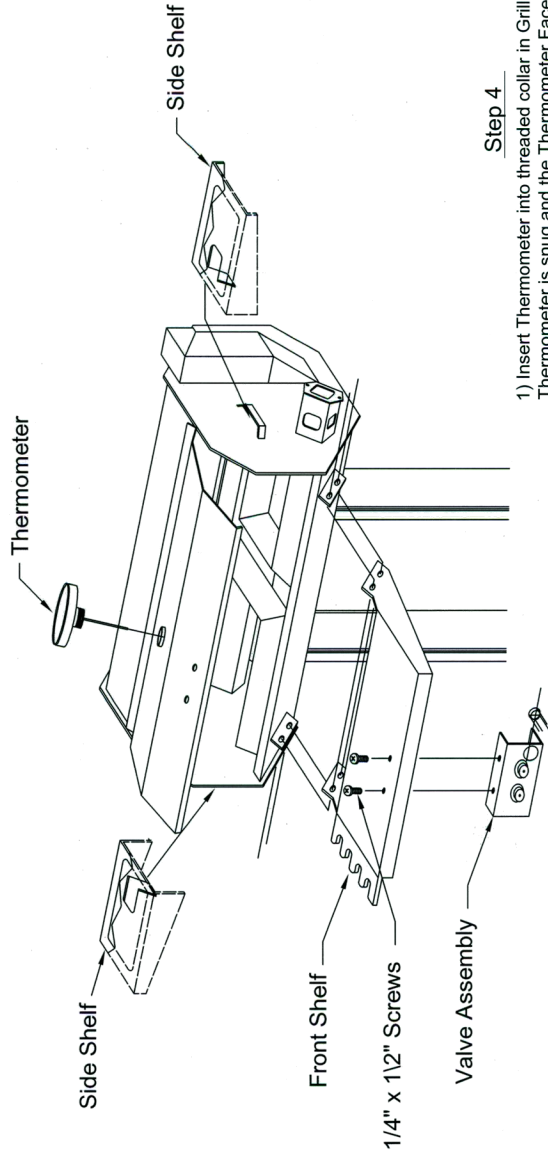


### Hardware Required



### Step 5

- 1) Insert 1/2" x 5 1/2" Carriage Bolt through the square hole in the side of the Handle Bracket. Start the Handle Spring over the Carriage Bolt and push the Bolt through the round hole in the other side of the Handle Bracket. Screw on the 1/2" Acorn Nut and tighten to secure the Bolt.
- 2) Align the holes in the Handle Bracket with the holes in the Grill Lid. Secure the Handle Bracket to the Grill Lid with the 5/16" x 1/2" screws and the 5/16" nuts (2 ea.)



#### Step 4

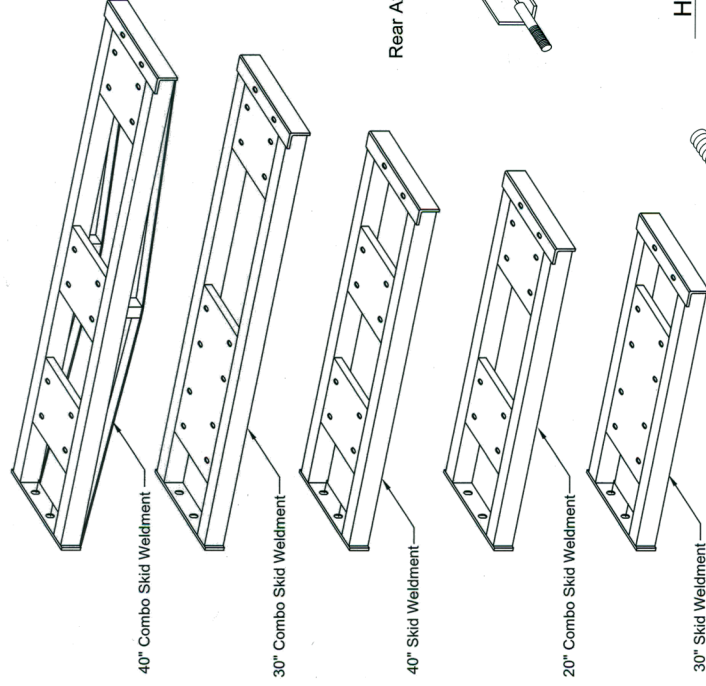
- 1) Insert Thermometer into threaded collar in Grill Lid. Tighten until the Thermometer is snug and the Thermometer Face is upright.
- 2) Align the Front Shelf to the mounting tabs on the lower front of the Grill. Secure the Front Shelf to the mounting tabs with the 1/4" x 1/2" screws (4 ea.) and 1/4" nuts (4 ea.) and tighten firmly.
- 3) With the Valve Assembly under the Front Shelf, align the holes in the Valve Assembly and the holes in the Front Shelf. Secure the Valve Assembly to the front Shelf with the 1/4" x 1/2" screws (2 ea.) and the 1/4" nuts (2 ea.) and tighten firmly.
- 4) Place Tab on the underside of the Side Shelf into handle on the side of the Grill. Firmly push on the Top side shelf to secure it into place.

#### Hardware Required



1/4" Nut  
6 ea.

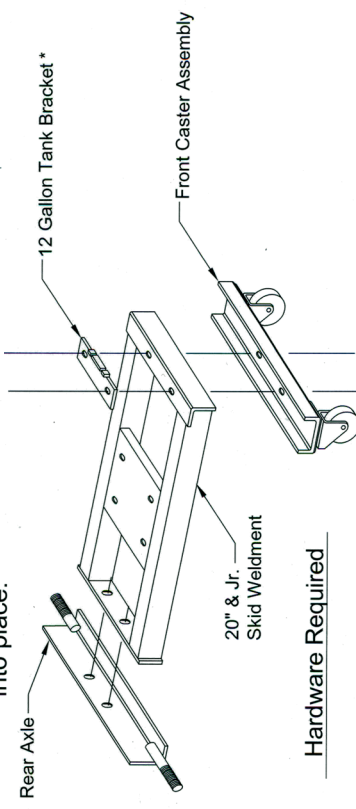
1/4" x 1/2" Screw  
6 ea.



#### Step 1

Note: Pictured here are all of the Skid Weldments that are used on the Cajun Smokin Grill. On this step the assembly is the same for each grill/ grill combo. Differences will be discussed as we proceed through the overall assembly.

- 1) Attach Front Caster Assembly to the Skid Weldment using 1/4" x 4" Screws (2 ea.), 1/4" Flat Washers (4 ea.) and 1/4" nuts (2 ea.) . Tighten firmly!
- 2) Install Rear Axle Weldment to Skid Weldment using 5/16" x 1/2" Screws (2 ea.) and 5/16" nuts (2 ea.) and temporarily snug into place.



#### Hardware Required



1/4" x 4" Screw  
2 ea.

1/4" Flat Washer  
4 ea.



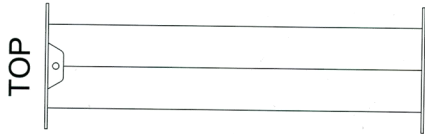
1/4" Nut  
2 ea.

5/16" Nut  
2 ea.



5/16" x 1/2" Screw  
2 ea.

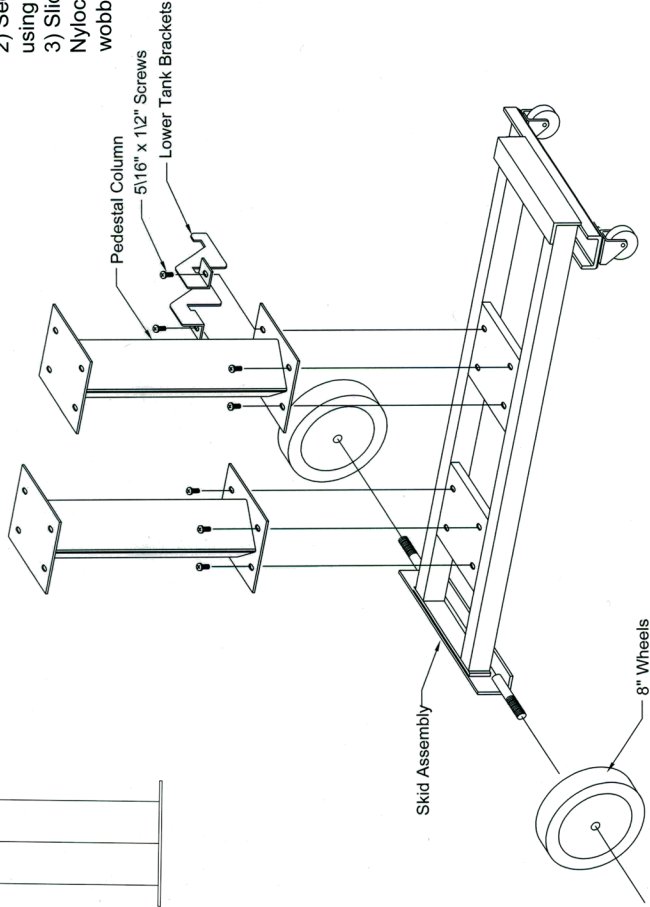




**Pedestal Rear View**  
Note: This Pedestal should be place to work with the Lower Bottle Brackets, the Tab and Lower Brackets needs to face the rear of the skid.

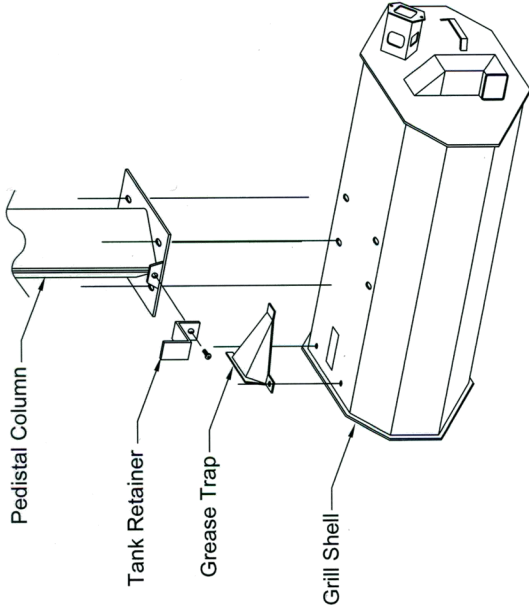
**Step 2**

- 1) Place Pedestal Columns onto the Skid Assembly. Align the holes in Lower Plate with the holes in the Center Skid Plate. Note: The 20" Skid will require 1 pedestal, the 30" & 40 Skid will require 2 pedestals. if you are assembling a Combo unit you will also use another pedestal positioned over the castors.
- 2) Secure each Pedestal Column to the Skid Assembly using the 5/16" x 1/2" Screws (4 ea.) and tighten firmly.
- 3) Slide 8" Wheels onto the Axle Studs. Using the 1/2" Nylock Nuts (2 ea.), tighten the wheels until they do not wobble but will spin freely.



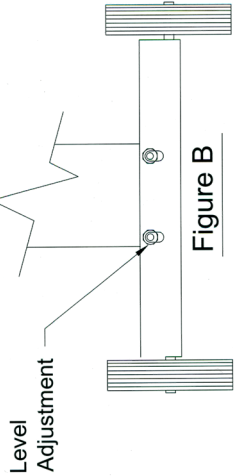
**Hardware Required**

-  5/16" x 1/2" Screw 8 ea.
-  1/2" Nylock Nut 2 ea.




**Step 3**

- 1) **Caution Get Help!** The Cooking Chamber of this Grill is Heavy. Help will be needed to roll the Grill over and to stand it back upright to insure that neither you or the Grill will be Damaged!
- 2) On the cardboard box or a piece of carpet roll Grill upside down.
- 3) Place the Pedestal Assembly onto the bottom of Grill so that the holes align with the holes in the bottom of the Grill and the Tank Bracket is facing to the Rear of the Grill. Note: the Lower Tank Brackets should be associated with the same pedestal. Secure the Pedestal to the Grill with the 5/16" x 1/2" screws (4 ea.) and tighten firmly.
- 4) Align the holes in the Grease Trap with the holes in the bottom of the Grill. Secure the Grease Trap with the 5/16" x 1/2" screws (2 ea.) and tighten firmly.
- 5) **Caution!** With help, carefully roll Grill over and Stand upright!
- 6) Adjust the Rear Axle at the end of Skid Assembly for proper level (Refer to Figure B) and tighten firmly.
- 7) Attach Tank retainer to rear of Pedestal using 1) 5/16" x 1/2" Screw



**Hardware Required**

-  5/16" x 1/2" Screw 7 ea.