



R&V Works presents the
“Cajun Cooker Hall of Fame”



“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

Cajun Bayou Broiler

Models

CBB-1

WARNING

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

Table of Contents

- 1. IMPORTANT SAFEGUARDS 3
- 2. PROPER CARE AND MAINTENANCE 5
- 3. OPERATING INSTRUCTIONS 5
- 4. GAS LEAK TEST (Bubble Test)..... 6
- 5. PROPER LIGHTING INSTRUCTIONS.....7
- 6. FREQUENTLY ASKED QUESTIONS 8
- 7. ASSEMBLY INSTRUCTIONS.....9
- 8. LIMITED WARRANTY.....19

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

E-mail - Admin@cajunfryer.com



NOTES:

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.

IMPORTANT SAFEGUARDS

WE WANT YOU TO ASSEMBLE AND USE YOUR “CAJUN BAYOU BROILER” 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 Broiler. Crack open the needle valve and ignite the burner tube inside the Broiler with a long stem trigger propane lighter. Do not allow the gas to build up inside the Broiler. If burner tube does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the broiler. Not doing this may cause an explosion and may lead to personal injury or property damage.
- Always use caution when placing food on Broiler. Be careful to never touch grilling surfaces or drop food on Broiler.
- Only use this Broiler on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the Broiler.
- Do not use this Broiler for other than its intended purpose.
- For outdoor use only. Do not operate Broiler indoors or in an enclosed area. In windy weather, place Broiler in an outdoor area that is protected from the wind, with the Broiler facing the wind.
- When cooking on the Broiler, always leave the front cover down or open. Never operate the Broiler closed.
- Use caution when sliding the grill grate slide tray out. Sliding these pieces out too far will allow them to fall out of the cooking chamber.
- The Broiler Grate will be extremely hot during use. Use caution when sliding the Broiler Grate. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.

WARNING:



- 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 Broiler in an area where children and pets cannot come into contact with unit. Close supervision is necessary when Broiler is in use. Do not leave Broiler unattended when in use. Heated surfaces remain high temperatures long after the cooking process. Never touch cooking appliance until surfaces have cooled.
- Never move Broiler when it is in use.
- Use caution when assembling and operating your Broiler to avoid scrapes or cuts from sharp edges of metal parts.
- After each use, clean and the Broiler thoroughly and reapply a light coat of nonstick cooking oil to the slide tray and drip pan. Broiler Grates are stainless steel and will not rust. Cover the Broiler to protect it from the weather.
- Use caution when lifting or moving Broiler to prevent strains and back injuries. Moving Broiler 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 Broiler out of reach of children and in a safe location when not in use.
- Do not attempt to service Broiler 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 Broiler 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 Broiler. Make sure you tie down the Broiler so it will not move. Unit is top heavy.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR BROILER.

FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.

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.

- 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 Cajun Bayou Broiler 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 BAYOU BROILER TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS

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 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

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".

OPERATING INSTRUCTIONS

1. Hook up regulator to a propane tank.
2. Close needle valve located on the side of the Broiler.
3. Always use caution when lighting broiler. Crack open the needle valve and ignite along the side of the burner tube with a long stem trigger propane lighter. Do not allow the gas to build up inside of the Broiler. If broiler does not ignite within in 3 seconds, close needle valve and wait 1 minute before attempting to light the broiler. Never place your hands inside the broiler or near the burner tube when lighting broiler.
4. Open the needle valve to increase temperature. Some adjustments may be required if equipped with an adjustable regulator.

WARNING: 

Operate **ONLY** in well ventilated area.

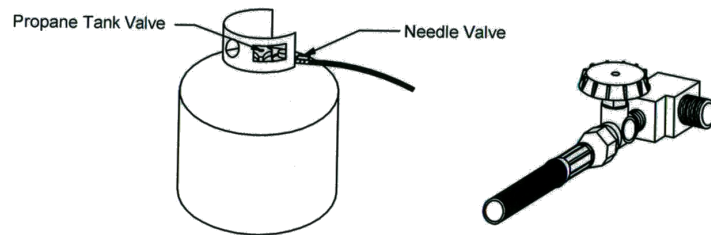
Gas Leak Testing

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 SEA 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 TUCS 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 Porpane 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.**

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 Cajun Bayou Broiler 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.

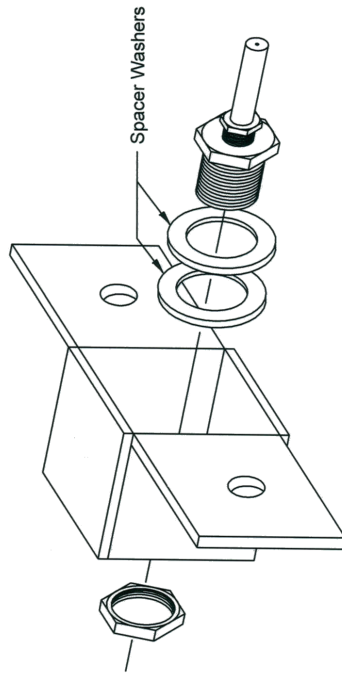
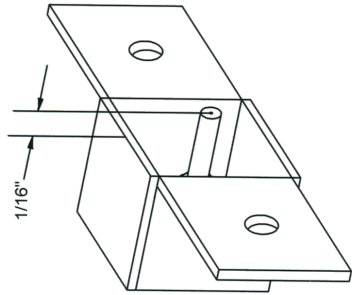
Warranty Conditions

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.

Fine Tuning your Broiler

Sometimes it may be adjustments may be required on your Broiler. If you notice that the flame on your burner tubes is not smooth and even, Check to be sure that the Jet is extended about 1/8" on an inch beyond the front surface of the Jet Housing. To do this place required number of flat washers behind the Blukhead Fitting and retighten the Jet Assy onto the Jet Housing. Also be sure that the Jet is in the Approz Center of the Burner Tube when you install the Jet Housing onto the Burner Slide Assy.

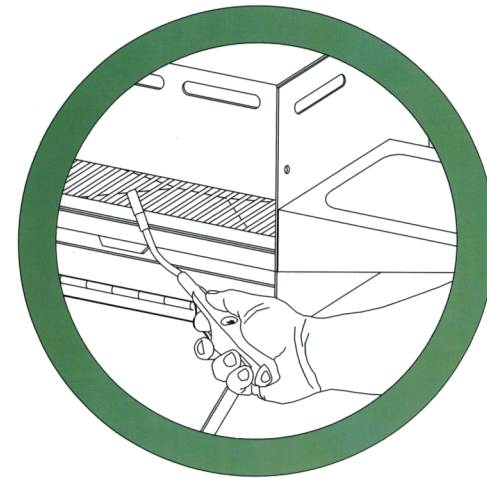


PROPER LIGHTING INSTRUCTIONS

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

Always use caution when lighting Broiler. Crack open the needle valve and ignite along the holes in the Burner with a long stem trigger propane lighter. Do not allow the gas to build up inside the cooking Chamber. If Broiler does not ignite within in 3 seconds, close needle valve and wait 1 minute before attempting to light the Broiler. 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!



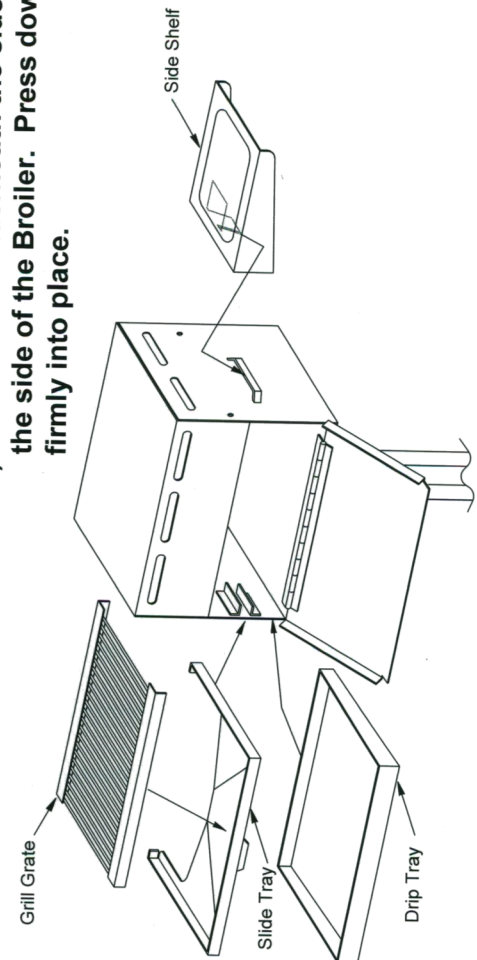
Frequently Asked Questions About The

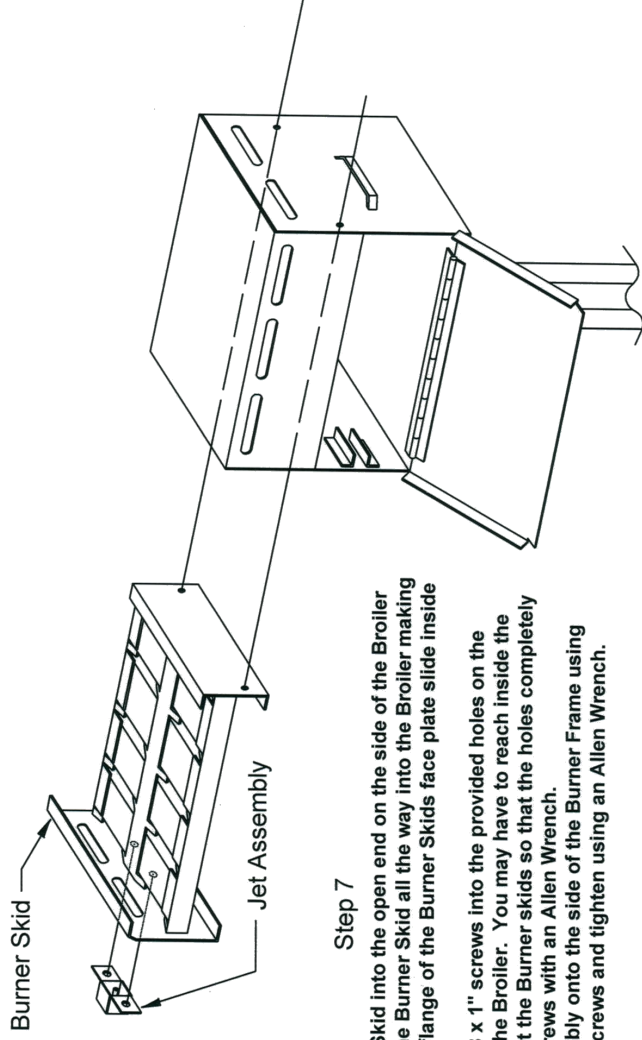
“CAJUN BAYOU BROILER ”

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 the broiler in your kitchen oven, the “Cajun Bayou Broiler” is designed to cook with the lid open.
3. **What can I cook in the Cajun Bayou Broiler?** The Broiler Can be used for much of the same things as the broiler in you Kitchen Oven. The Broiler can be used to Broil Steaks, Fish, Pork Chops just to name a few.
4. **If it cooks the same foods as my oven Broiler, why should I get the Cajun Bayou Broiler?** You will find that many of your fine steak houses broil their steaks. In doing so they use temperatures which exceeds 1000°. You will find that your Oven’s broiler will only reach approx. 600°, which falls way short of the searing temperatures used to prepare fine steak. The Cajun Bayou Broiler can easily exceed 1000° reaching more than 1200°, providing you with a cooking appliance which will rival the equipment that the fine restaurants use!
5. **How to clean your grill?** Remove the drip tray and the Grate and slide pan. Hose out broiler with water. Drain water and remove excess water form the inside of the grill with a sponge or dry cloth. Make sure you spray with a non-stick cooking spray to prevent rusting. Clean the Grate, Slide Tray and Drip pan and return them to the broiler for storage.
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. **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.
8. **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.
9. **How long can you cook on a 5 gallon tank?** 5 - 8 hours
1. **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.

Step 8

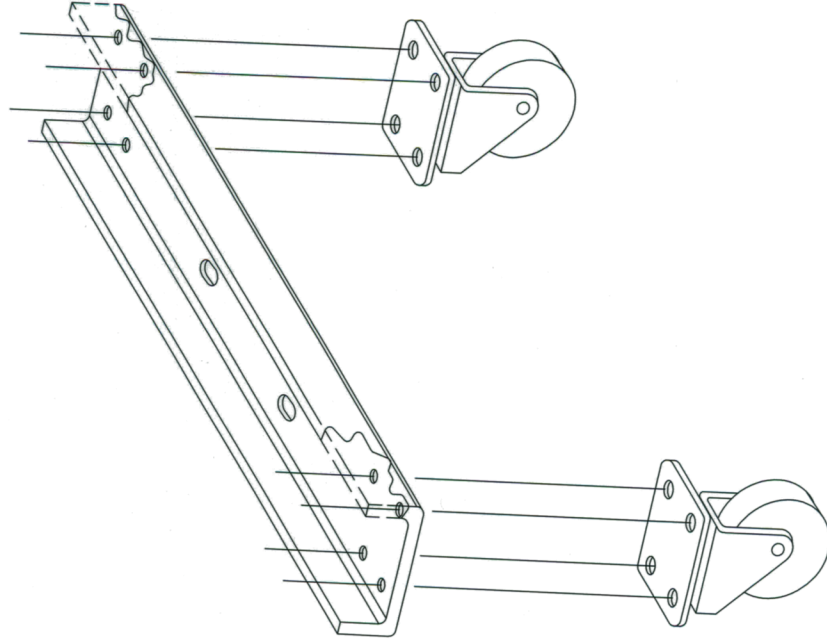
- 1) Slide Drip Tray into bottom of Broiler Body. Drip Tray should be positioned so that the thinner end runs to the back wall. This will allow dripping to roll forward so that they can be spooned over meats during the cooking process.
- 2) Place the Grill Grate into the Grill Slide Tray. Slide the Grate and Slide tray into the Broiler. They should slide between the tabs located in the center of the Broiler opening.
- 3) Hook the tab underneath the side shelf over the handle on the side of the Broiler. Press down on the shelf to seat it firmly into place.





Step 7

- 1) Slide the Burner Skid into the open end on the side of the Broiler Housing. Slide the Burner Skid all the way into the Broiler making sure that the top flange of the Burner Skids face plate slide inside of the Broiler.
- 2) Thread (2 ea.) 3/8" x 1" screws into the provided holes on the opposite end of the Broiler. You may have to reach inside the Broiler and adjust the Burner skids so that the holes completely align. Tighten screws with an Allen Wrench.
- 3) Install Jet Assembly onto the side of the Burner Frame using (2 ea.) 3/8" x 1" Screws and tighten using an Allen Wrench.



Step 1

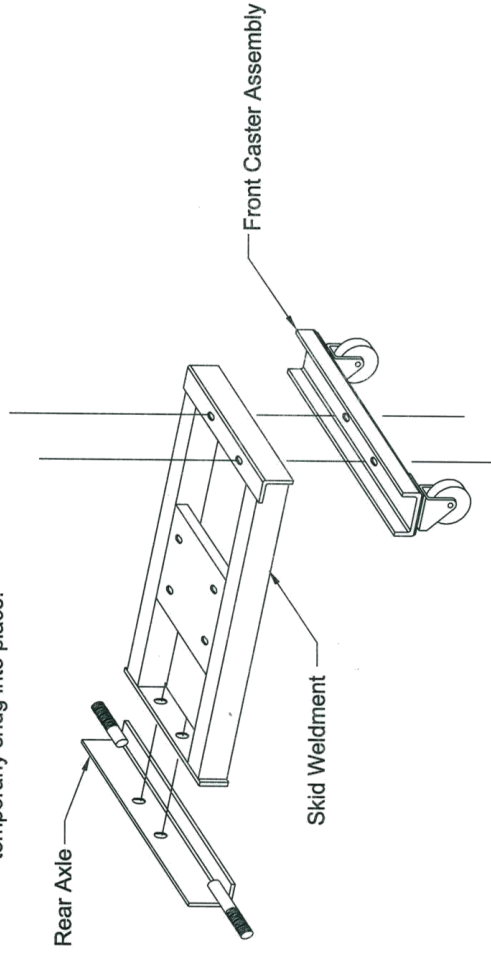
- 1) Attach Castor (2 ea.) to front Axle Assembly using 1/4" x 3/4" screws (8 ea.) and 1/4" nuts (8 ea.). Tighten Firmly.

Hardware Required

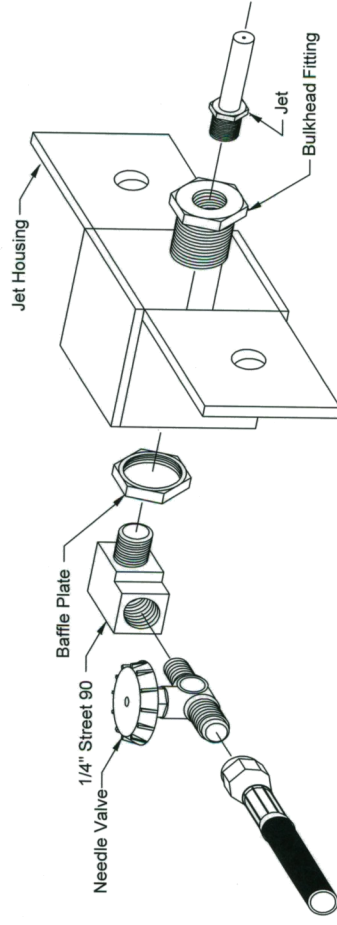
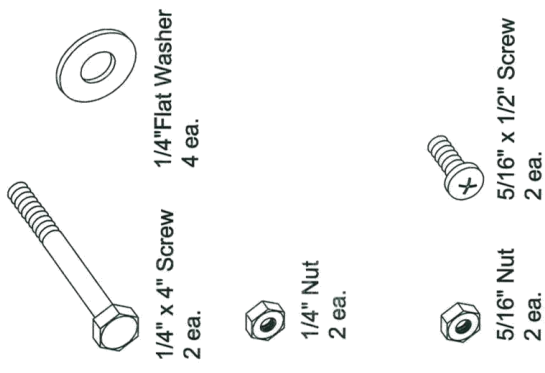
	1/4" Nut	
	8 ea.	
	1/4" x 3/4" Screw	
	8 ea.	

Step 2

- 1) Attach Front Caster Assembly to 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.

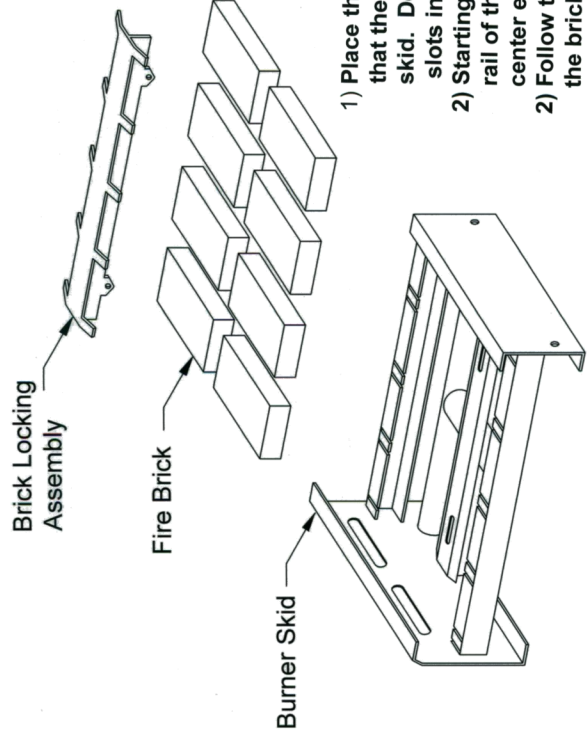


Hardware Required



Step 6

- 1) Screw jet into the nut side of the bulkhead fitting. Remove the nut from the threaded side of the fitting.
- 2) Insert the Jet/Bulkhead fitting inside the Jet Housing as shown. Screw the nut into place and tighten firmly.
- 3) Screw the 1/4 Street 90 into the Bulkhead fitting and tighten leaving the fitting parallel to the ground.
- 4) Screw the Needle Valve into the 90 and tighten leaving the knob of the Needle Valve facing up.
- 5) Screw the Hose Regulator Assy onto the Needle Valve and tighten firmly.
(Note: you should use a thread sealant (not provided) on all standard pipe connections!)



Step 5

- 1) Place the Brick Locking Assembly into the Burner Skid. Be sure that the Locking Assembly is underneath the flanges of the Burner skid. Do no place the tabs in the Locking Assembly through the slots in the Burner Skid.
- 2) Starting with the outer bricks, place nose of brick in the outer rail of the Burner Skid and under the Locking Assembly. Let the center end of brick rest on the center support.
- 2) Follow the same procedure for the center four bricks and adjust the brick spacing to match the spacer tabs.
- 3) Set the Brick Locking Assembly so the the spacer tabs are between the bricks and the locking tabs slide through the slots in the center support. Secure the Brick locking Assembly with (2 ea.) cotter pins. Be sure to bend the legs of the cotter pins as to insure that the Brick Locking Assembly will not separate from the center support.
- 4) With a screw driver and hammer bend the spacer tabs in the outer rails down the completely secure the Fire Brick.

Step 3

20" & 30" Grill

- 1) Place Pedestal Column onto the Skid Assembly. Align the holes in Lower Plate with the holes in the Center Skid Plate. Be sure that the Tank Bracket faces down as referred to in Figure A and to the rear of the Skid.
- 2) Using (2 ea.) 5/16" x 1/2" screws attach Tank Holders through the Pedestal into the Pedestal Base. Thread screws into the threaded hose as provided.
- 2) Secure the Front side of the Pedestal Column to the Skid Assembly using the 5/16" x 1/2" Screws (2 ea.). Thread screws into the threaded holes as before. Tighten all four screws firmly.
- 4) 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.

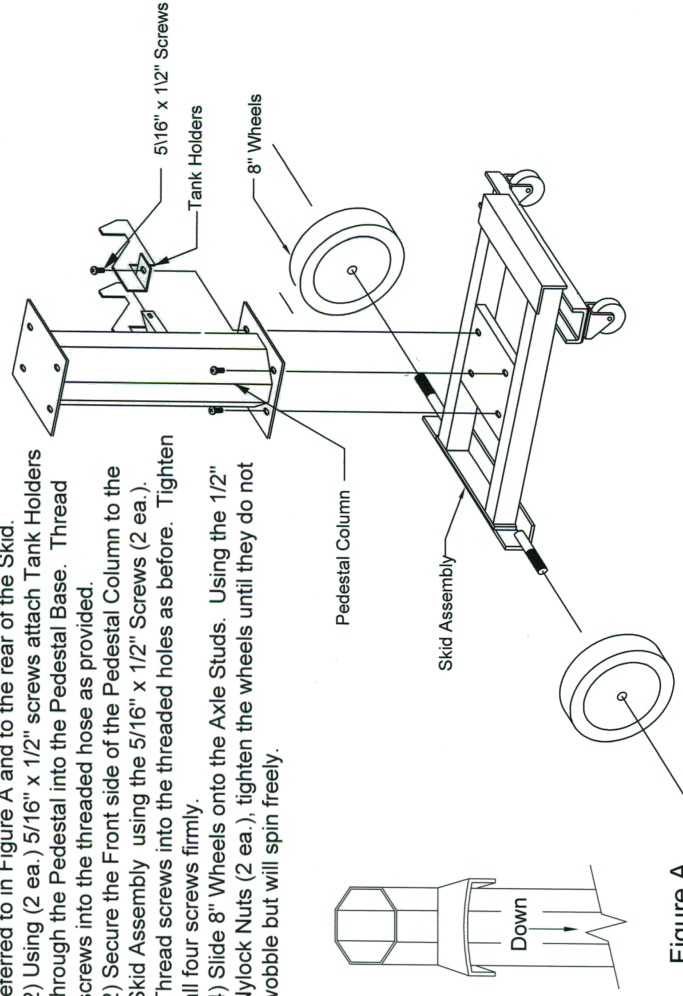


Figure A

Hardware Required



1/2" Nylock Nut
2 ea.



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

Step 3

- 1) Place Grill Pedestal Column onto the Solid Wheel end of the Skid Assembly. Align the holes in Lower Plate with the holes in the Center Skid Plate. Be sure that the Tank Bracket faces down as referred to in Figure A and to the rear of the Skid.
- 2) Using (2 ea.) 5/16" x 1/2" screws attach Tank Holders through the Pedestal into the Pedestal Base. Thread screws into the threaded hose as provided.
- 3) Secure the Front side of the Pedestal Column to the Skid Assembly using the 5/16" x 1/2" Screws (2 ea.). Thread screws into the threaded holes as before. Tighten all four screws firmly.
- 4) Place Fryer Pedestal on the the Castor End of the Skid Assembly. Attach using (4ea.) 5/16" x 1/2" screws. Place Fryer mounting plate on to the Fryer Pedestal and using (4 ea.) 5/16" x 1/2" screws attach it to the Fryer Pedestal. Firmly these 8 screws firmly.
- 5) 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.

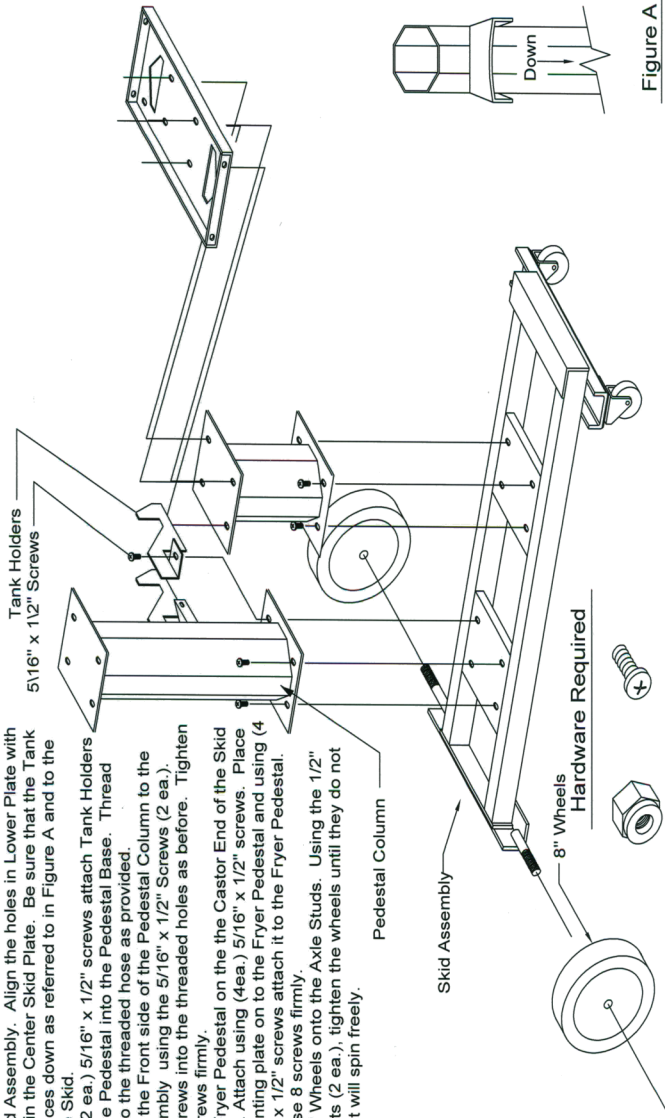
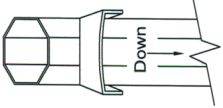
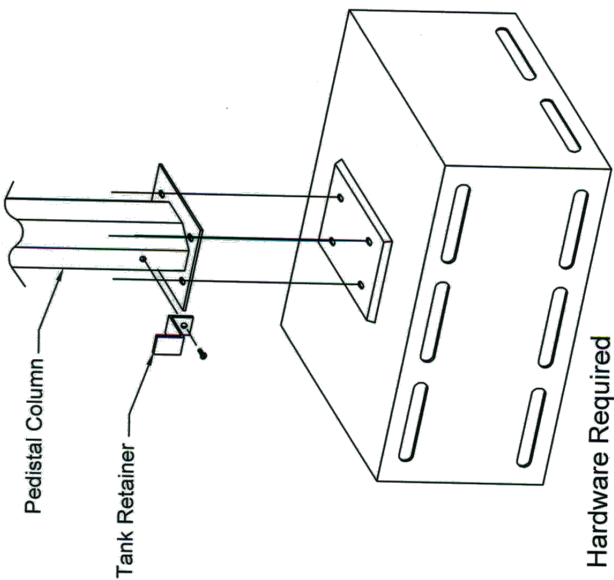


Figure A



Step 4

- 1) **Caution Get Help!** The Broiler 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 Broiler upside down.
- 3) Place the Pedestal Assembly onto the bottom of Broiler so that the holes align with the holes in the bottom of the Broiler and the Tank Bracket is facing to the rear. Secure the Pedestal to the Grill with the 5/16" x 1/2" screws (4 ea.) tighten firmly.
- 4) **Caution!** With help, carefully roll Broiler 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
5 ea.

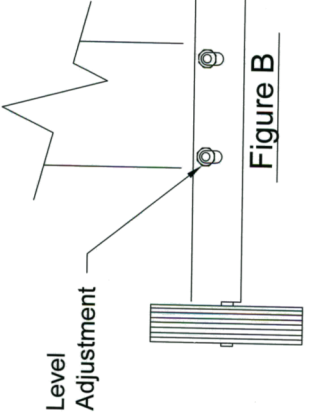


Figure B