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Instructions on Operating the Barbeque

Preparation of Unit:

When using the unit the first time **Do Not** leave the doors open, as the paint becomes sticky and will pull off. Get the unit hot so that the paint sets and becomes hard. This black paint is a heat resistant paint.

Instructions for Operating:

1. Ensure tanks are connected properly then turn both tanks on.
2. Select Burners (Pic #1): by opening/closing the brass shut-off valves and ensuing air mixers are open.
 - **For Rotisserie Use: *Use the two outside burners only*.** One burner may be used to maintain rotisseries temperature once your oven reaches cooking temperature. If all four burners are used when the rotisserie is in use, the unit may go out as all the oxygen is burned out of the chamber.
 - **For Grill Use:** Any combination between one or all burners can be used.
3. Light the Pilot Light (Pic #2 and #3):
 - Turn the white gas valve button to “pilot”, push in, and hold so that gas goes to the pilot light.
 - Light the pilot light with a match/lighter while holding in the button until the thermocouple becomes hot (May take 1-2 minutes for propane gas to fill pilot light).

4. When the pilot light stays lit turn the white gas valve button to "on".
5. After pilot light is lit, turn black thermostat dial from the off position so that the burner(s) come on and begins to cycle (Pic #4).
6. To regulate temperature turn the black thermostat dial to correspond to the desired temperature.
7. When done cooking turn the white gas valve button & black thermostat dial to "off", close brass shut-off valves and turn both propane tanks off.

Dos and Don'ts:

Dos

1. Remove rotisserie unit when using grill only (less to clean later).
2. Remove grates when using only rotisserie (less to clean later).
3. ***Open top Vents when doors are closed*.**
4. Be sure grease drip tray is in place when using rotisserie.
5. Be sure drain tube is free of obstructions.
6. *** When using drip pan, make sure front of unit is slightly elevated enough to ensure drippings run to rear of unit*.**
7. Use a meat thermometer on whole hogs, lambs, loins, and hams to be certain of thorough cooking. (For cooking temperatures you can go to www.iowafoodsafety.org)
8. Use care in lighting grill
9. Tighten thumbscrews on rotisserie, occasionally while meat in the basket is cooking, since it will shrink while cooking. USE GLOVES, as rotisserie will be hot.

Don'ts

1. Do not operate barbeque unit in a building.
2. Do not loosen nuts that hold the bolt stock in the rotisserie basket. Loosen and/or tighten thumbscrews ONLY.

Cleaning Suggestions:

1. Use oven cleaner commonly used in household, immediately after cooking on grills, followed by SOS pads and water after the grill and rotisserie cool will make the cleaning process easier.

2. Use a NON STICK spray like Pam on the grates and rotisseries before cooking to make cleaning easier.
3. Use a power washer.
4. ***Always protect/cover the pilot light assembly when cleaning the grill*.**

Trouble shooting Solutions/Maintenance:

1. If for some reason the gas valve doesn't release the gas:
 - Tap on the case to get the gas to flow
 - Run hot water on the gas valve to loosen it up during humid conditions
 - Run warm water on propane tanks.
2. If pilot light does not light:
 - Connections may not be hooked up on gas valve.
 - Gas tanks may not be turned on.
 - Pilot light may be plugged or corroded.
3. If pilot light is on but the burners do not light:
 - The runner pilot bar across all burners may be plugged
 - The thermostat may be bad. Touch the two wires that are connected to the thermostat from the gas valve together. If you touch these two wires together and gas runs to the burners, then the thermostat is bad.
4. Clean and re-drill runner pilot bar so it stays clean when problems arise:
 - Keep unit inside and out of moisture, if possible.
 - Pilot light/thermocouple and thermostat may have to be replaced periodically.
 - It pays to keep a gas valve, pilot light/thermocouples and thermostat on hand as they are self generating electronic devices and may go bad at anytime (just insurance).

Grill Parts:

A – Burner Pipe: Runs the length of the grill supplying heat to the grill.

B – Air Mixer: Mixes the air and gas combustion.

C – Brass Gas Shut off Valve: Shuts gas off to individual burners

D – Manifold: Supplies gas to the burner pipes to ignite the flames

E – Runner Pipe: Runs across the burner pipes to ignite the flames.

F – Thermopile: Keeps the pilot light going

G – Pilot Light: Lights the runner pipe

H – Vent Lids: Allows air in the grill while the doors are closed. Open top vents when doors are closed.

I – Fishers Gas Valve Regulator: Regulates gas flow from tank to grill.

J – Robertshaw Gas Valve: Safety feature incase pilot light goes out, this will shut the grill off, stopping the continuation of gas flow.

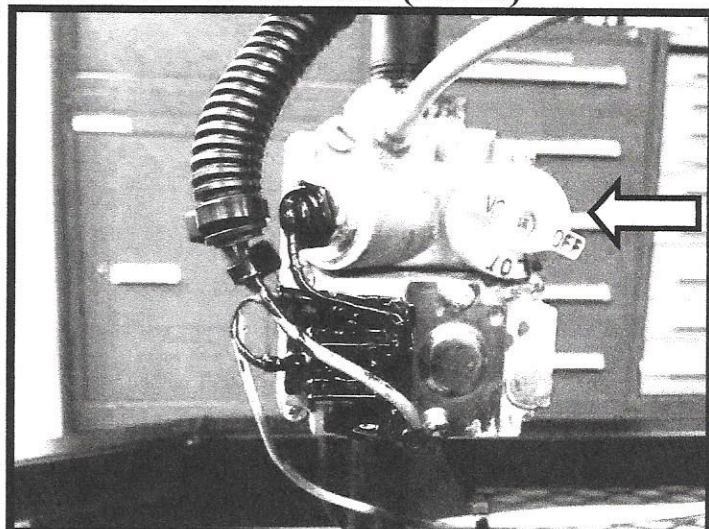
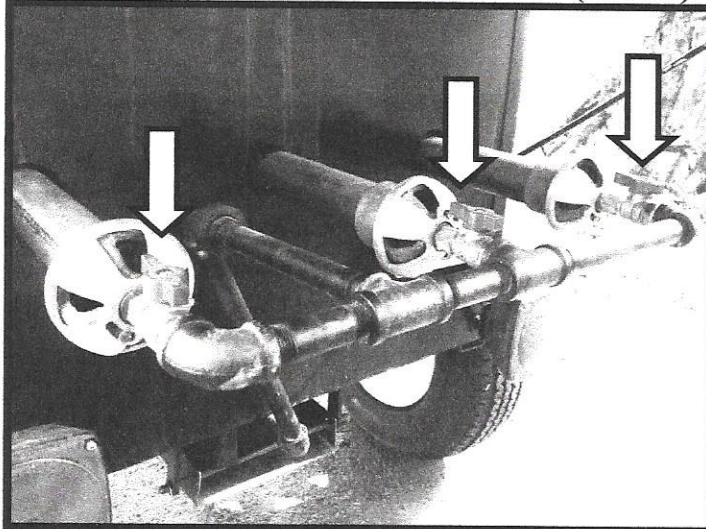
K – Thermostat: Used to set desired temperature inside grill

L – “T” Check Valve: Joins the two pig tails together and will automatically allow for operation off on only one tank.

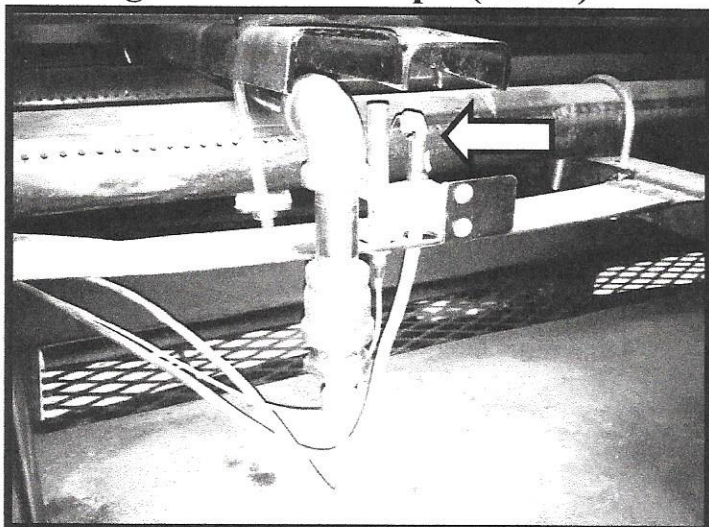
M – Pig Tails: Allows the gas to flow from the tanks to the regulator

N – Thermometer: Dial screwed in on the side of the door

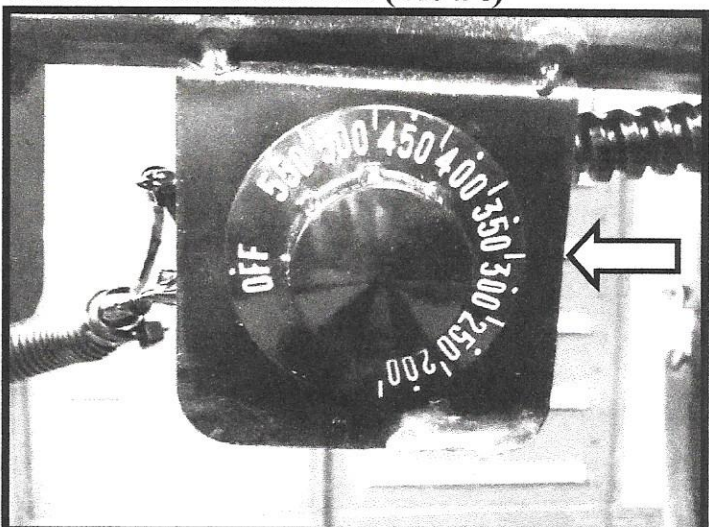
Brass Shut-Off Valves & Air Mixer (Pic #1) **White Gas Valve Button (Pic #2)**



Pilot Light & Thermocouple (Pic #3)



Black Thermostat Dial (Pic #4)



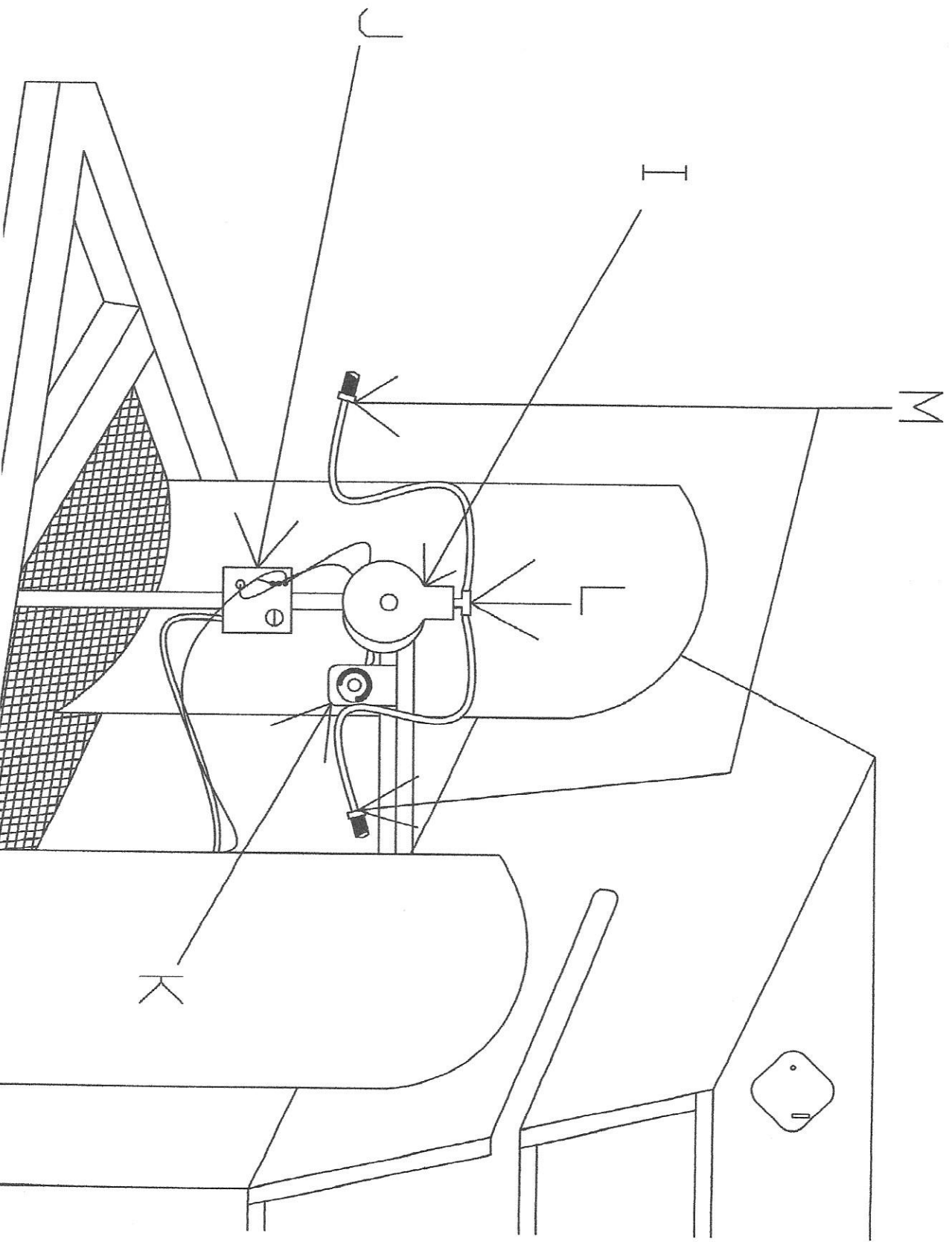
Front/Side Profile Picture



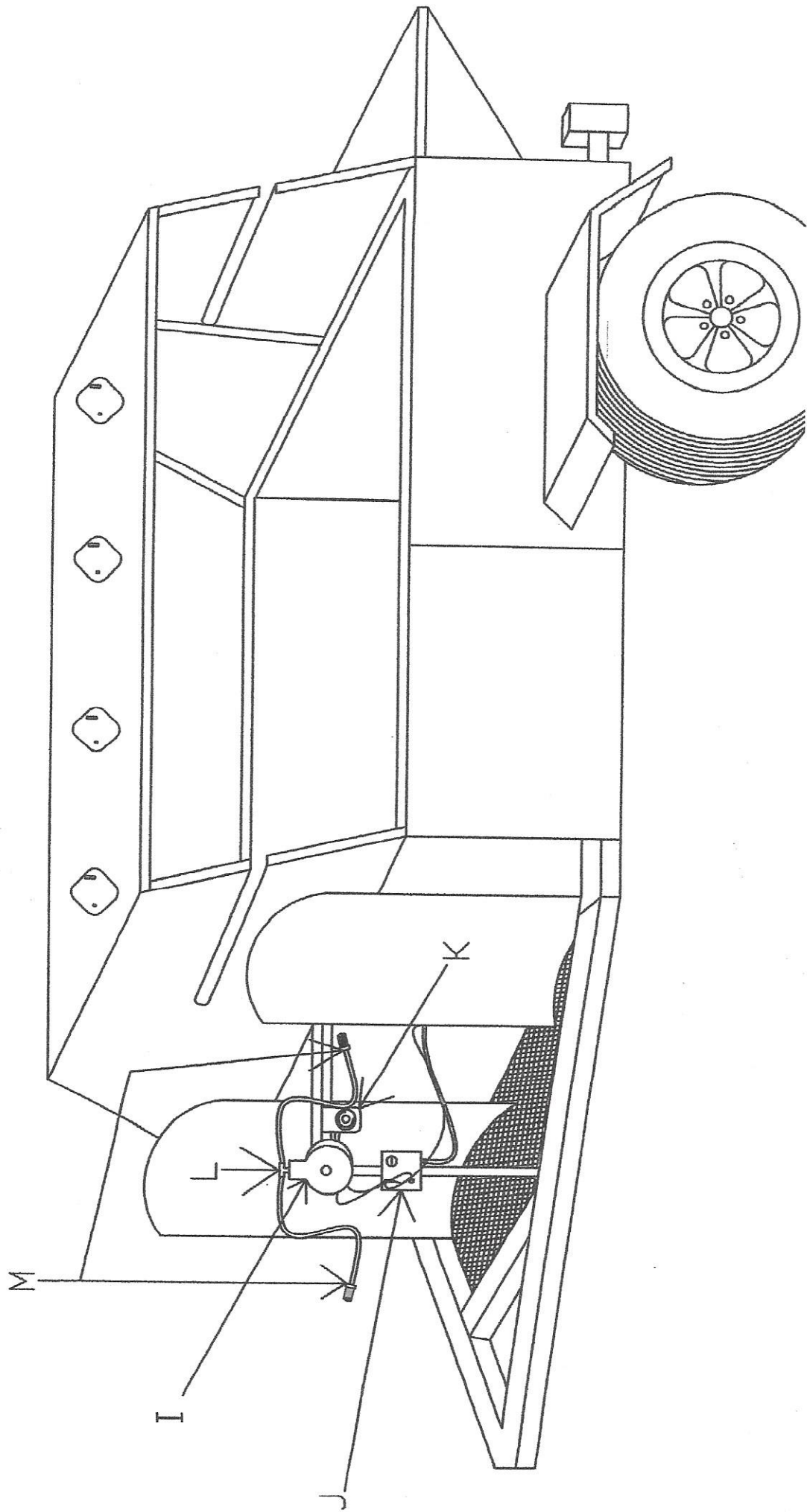
Rear/Side Picture



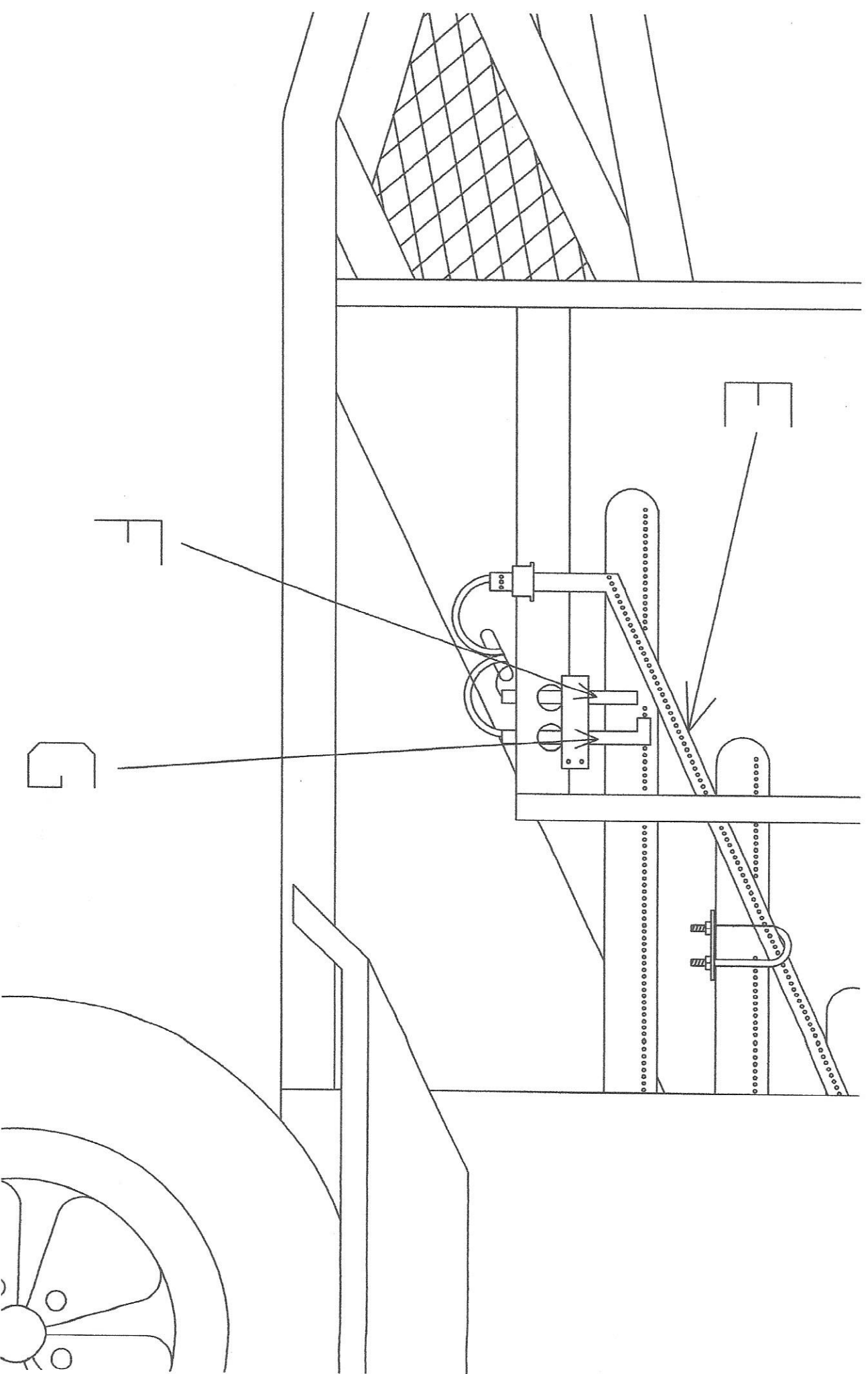
Holstein Mfg. 7240G, 7240C Grills



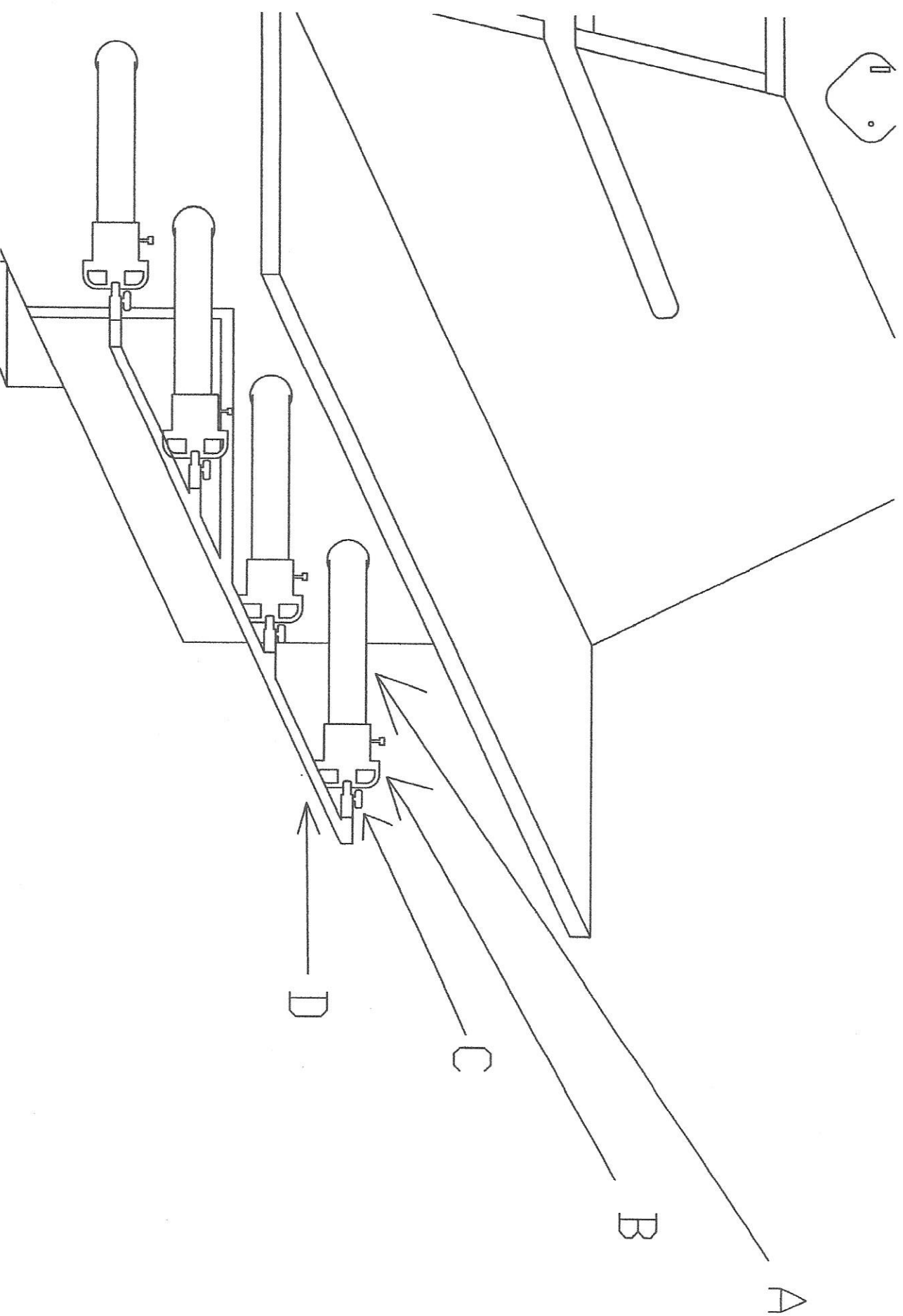
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