



**GRAND FIRE CLASSIC &  
DELUXE SERIES USER  
MANUAL**

**FOR THE DISCERNING ENTERTAINER...**

## **A MESSAGE TO OUR CUSTOMERS**

Thank you for selecting GRANDFIRE Professional Grill.

Your grill has been designed and built with meticulous attentions and it offers unique and powerful features. We have developed this Users' Manual to assist you on use and maintenances. It contains valuable information on how to properly install, operate and maintain your new appliance for safety and best performances.

Thanks again for your choice. Enjoy!

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### NOTE TO INSTALLER

This manual must remain with grill. An installer-supplied gas shut-off valve must be installed in an easily accessible location. Outdoor installations must comply with AS/NZS 5601.1 and local statutory codes as well as the requirements of any local council, gas, electricity authority or other statutory regulation. Spanner tightens all gas fittings as per instructions.

## SAFETY PRACTICES & PRECAUTIONS

### OUTDOOR USE ONLY



**DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET**

**DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE**

**DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS, OR SPRAY AEROSOLS NEAR THIS APPLIANCE**

**DO NOT OPERATE THE APPLIANCE INDOORS**

**DO NOT OPERATE IN AN ENCLOSED AREA**

**DO NOT OPERATE THIS APPLIANCE BEFORE LEAK CHECKING HOSES AND GAS CYLINDER CONNECTION**

### WARNING



**DO NOT STORE SPARE GAS CYLINDER IN THIS COMPARTMENT OR NEAR THIS APPLIANCE; USE ONLY THE CYLINDER STORAGE FACILITY PROVIDED. IF THIS WARNING IS NOT FOLLOWED, A FIRE CAUSING INJURY OR DAMAGE MAY OCCUR.**



#### DANGER!!!

**What to Do If You Smell Gas**

- ◆ Shut off gas to the 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.



#### For Your Safety

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

**Below is a summary of important safety warnings. It is not a complete list. Read this Entire instruction booklet before installation or operation of your barbecue.**

### INSTALLATION SAFETY

**Warning:** Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must comply with AS/NZS 5601.1 and local statutory codes as well as the requirements of any local council, gas, electricity authority or other statutory regulation. Spanner tightens all gas fittings as per instructions.

### SAFE LOCATION

- ◆ Do not use barbecue indoors. This is an outdoor cooking appliance. It must only be used outdoors, and must not be used in a building, garage or any other enclosed area.
- ◆ Do not store combustible materials, gasoline or flammable liquids or vapors within 45 cm of barbecue.
- ◆ This barbecue is not designed for marine use, and shall not be installed on a boat or any marine craft.
- ◆ Keep the barbecue and cylinder well ventilated. Do not obstruct the flow of air around the barbecue, as this is required for proper combustion.
- ◆ For built-in situations, allow adequate ventilation for the barbecue and cylinder, and adequate protection from adverse weather.
- ◆ Allow clear access to the entire gas supply hose and regulator.
- ◆ Use your barbecue only on a level surface.

### GAS CYLINDER SAFETY

- ◆ Do not install the gas cylinder beneath the barbecue unless in conjunction with an approved trolley.

- ◆ Keep the cylinder protected from heat.
- ◆ Only one gas cylinder may be attached to the appliance at any one time.
- ◆ When using an LPG supply system (e.g. portable LPG cylinder) in an enclosure, ventilation must be provided. Keep ventilation opening of any cylinder enclosure clear and free of any debris. Gas vapor is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.
- ◆ Have the gas cylinder filled by an authorized LPG supplier.
- ◆ Close the gas cylinder valve after each use.
- ◆ Do not smoke or use a naked flame near the gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- ◆ Do not use a rusty or dented gas cylinder or cylinder with a damaged gas valve.
- ◆ Do not fill the gas cylinder beyond 80% capacity.
- ◆ Do not store gas cylinder indoors, or in any enclosed area.
- ◆ Do not lay the gas cylinder down.

## **SAFE OPERATION**

This barbecue becomes very hot during use, so:

- ◆ Keep young children away.
- ◆ When handling hot components, the use of protective gloves is recommended.
- ◆ Do not allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- ◆ DO NOT wear loose garments or sleeves when using the barbecue.
- ◆ Do not leave your barbecue unattended whilst in use. Do not use plastic or glass utensils on the barbecue. Do not operate barbecue in strong winds.
- ◆ Do not move the appliance during use.
- ◆ Do not allow children to operate this appliance.
- ◆ Do not operate window roasting hoods in the rain.
- ◆ Do not disconnect any gas fittings while the appliance is operating.

## **SAFE LIGHTING**

- ◆ Always leak-test with a solution of soapy water. Do not test for gas leaks with a naked flame.
- ◆ Always fully open the roasting hood or remove the metal lid of the appliance before lighting.
- ◆ Visually check burner flames to confirm lighting. Do not lean over barbecue when lighting.
- ◆ Do not use charcoal or any other solid fuel in this appliance.

## **SAFE CARE AND MAINTENANCE**

Always keep your barbecue clean:

When you have finished cooking turn the grill burners to high for up to 10minutes to burn off any excess grease. Make sure your grease pan is clean to avoid a grease fire.

- ◆ Let the barbecue cool before replacing any lid or cover.
- ◆ Empty and clean grease tray.
- ◆ Clean the barbecue at least twice annually.

- ◆ Check main opening, throat and vent to each burner and pilot flame tube regularly for insect nests (e.g. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- ◆ Do not use caustic based cleaning agents on the barbecue.
- ◆ Check all gas hoses and line connections for damage, cuts or cracks each time the appliance is to be used.
- ◆ Do not attempt to modify the appliance. Any modification to this appliance may be dangerous and may void the warranty.
- ◆ Do not attempt to dismantle or adjust control valves or regulator.

## IF THERE IS A FIRE

- ◆ Most fires are caused by a buildup of grease, or by an improper gas connection.
- ◆ Ensure all people and pets are kept as far away as possible.
- ◆ If possible, turn the gas off at the cylinder or for piped installations, on the on/off valve.
- ◆ Use a fire extinguisher if possible. If water is the only fire retardant available, thoroughly soak the area around the appliance. When spraying water on the barbecue itself, do not use a strong jet of water, as this may cause splashing of burning grease, resulting in a further spreading of the fire. Rather spray lightly over the frame cooking surfaces to cool the appliance below ignition temperature.

## IMPORTANT! GRILLING IN WINDY CONDITIONS

Using your grill in windy conditions may disrupt the front-to-back air flow. While grilling with all burners on high and the hood closed, you notice that the temperature gauge fails to rise...be careful. High wind may keep hot gases from exiting the rear of the grill, the control panel and knobs may have become extremely hot.

- ◆ On breezy days, be careful not to leave the front hood down for more than 15 minutes when the burners are on high. (Never leave the grill unattended when in operation)
- ◆ If you suspect the grill is overheating, using an oven mitt to open the front hood. Then adjust the burner control knob to a lower setting.
- ◆ Reposition the grill so prevailing winds are not blowing into the rear of the grill.

**Note: Any damage caused from use in windy conditions, such as melted knobs or igniter wire, or control panel discoloration from heat buildup, is excluded from warranty coverage.**

## INSTALLING YOUR BARBECUE

### BEFORE YOU START

If your dealer has had your grill delivered, please check for visible damage to the outer carton immediately. Please make the delivery person aware of the damage right away and please call your dealer. If the damage is not noticed until the merchandise is unpacked you should notify your dealer within 7 days of the delivery date.

#### Important Notes:

**This is an outdoor appliance. Ensure your barbecue is positioned safely away from anything that can catch fire.**

**Indoor Use:** Under no circumstances this barbecue can be used indoors. This includes garages or any other enclosed areas.

**Clearance from Combustibles:** Ensure your barbecue remains at a distance of at least 45 cm (18") from any combustible material such as wood, gyp rock, paper and plants. Do not store combustible materials, gasoline or

flammable liquids or vapours within 45 cm (18") of the barbecue.

**Adequate Ventilation:** Ensure there is adequate ventilation for both the barbecue and cylinder. This is required not only for proper combustion, but also to prevent gas buildup.

**Firm Level Surface:** Use your barbecue only on a firm level surface. This barbecue is not designed for recreational vehicles, and shall not be installed on a boat or any marine craft.

**Protection From Weather:** Keep the barbecue protected from adverse weather, including rain and high winds. Polyvinyl covers are available that have been specially designed for this range of barbecues.

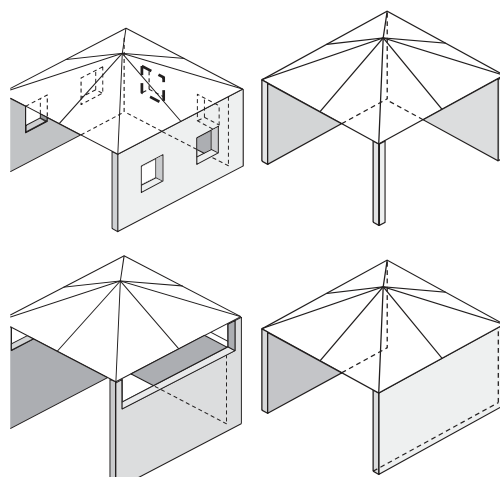
**Maintenance Access:** When your barbecue is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves.

**Partial Enclosures:** If your backyard has areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (non-closable) ventilation. The gas safety authorities have agreed on the definition of partial enclosures below.

## PARTIAL ENCLOSURES

This appliance shall only be used in an above ground, open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. Any enclosure in which the appliance is used shall comply with one of the following:

Within a partial enclosure that includes an overhead cover and no more than two walls. A common example is an outdoor gazebo.



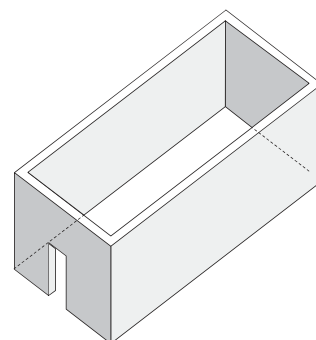
An enclosure with walls on all sides, but at least one permanent open at ground level, and no overhead cover.

A common example is an enclosed back yard. Typically, the walls are less than 3m high. If they are higher, there is a danger of gas build up.

The barbecue may be within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- At least 25% of the wall area is completely open; and
- At least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.



## REMOVING PACKING MATERIALS

Though our product is fully assembled before shipping to all our customers, there are some minor installations must be done before the product being used. Please unpack the grill and remove all secure packing material in inside the grill. The warming rack is fastened in position with zip-tie. Please cut off the ties on both end to release it. The LPG regulator is tied on the back panel. Please cut off the tie for regulator.



## BUILT-IN INSTALLATIONS:

### CLEARANCES TO COMBUSTIBLE CONSTRUCTION:

Minimum of 455mm (18") from the sides and rear of grill must be maintained to adjacent vertical combustible construction. You should take in account that there is a large volume of heat, and smoke will exhaust from the rear of the grill. This may discolor or damage unprotected areas (Figure. 02 & 04). Please leave at least 1200mm height clearance from cooking top to any ceiling above. The clearance can be modified by a use of an insulated jacket.

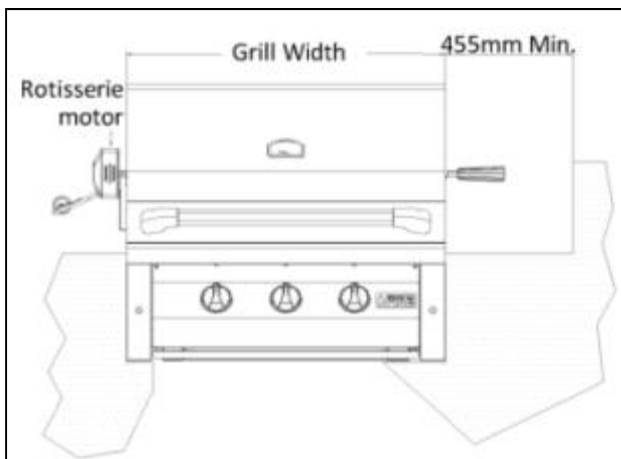


Figure 01

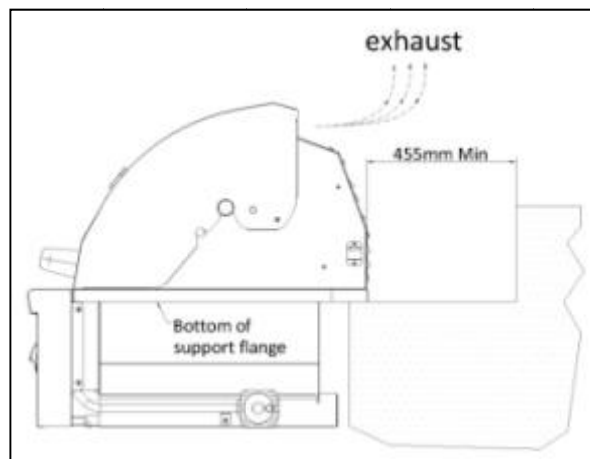


Figure 02

### CLEARANCES TO NON-COMBUSTIBLE CONSTRUCTION:

A minimum of 150mm (6") clearance from the back of the grill to non-combustible construction is required for the purpose of allowing the lid to open fully. It is desirable to allow at least 150mm (6") rear and side clearance to noncombustible construction above the cooking surface for counter space. If you'll be using the rotisserie option, the space is essential for motor and skewer clearance. The grill can be placed directly adjacent to noncombustible construction below the cooking surface. (Figure. 03)



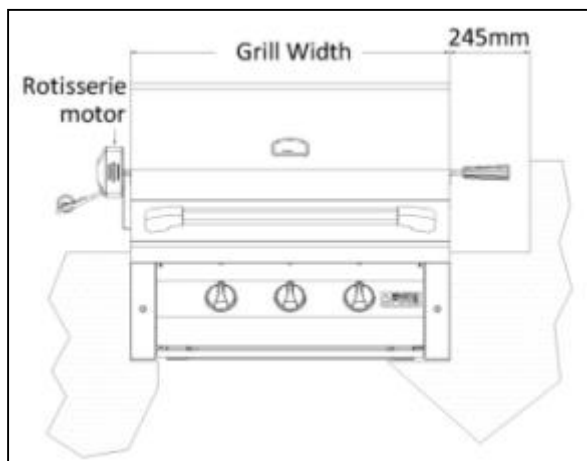


Figure 03

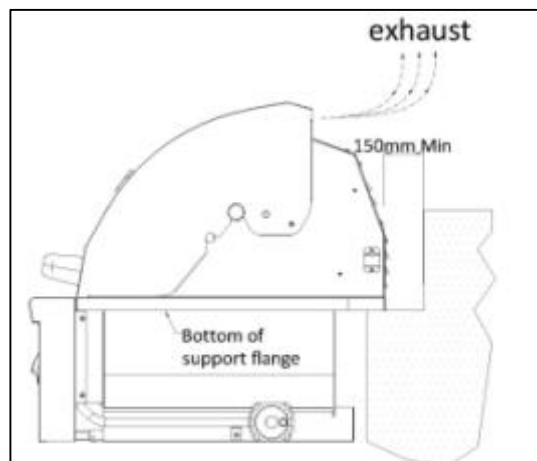


Figure 04

### CUT-OUT DIMENSIONS FOR BUILT-IN GRILLS

**Warning: THE APPLIANCE IS TO BE INSTALLED ONLY ON A NON-COMBUSTIBLE SURFACE.**

**Warning: THERE MUST BE AT LEAST A 15MM GAP (>15MM CLEARANCE) UNDER THE APPLIANCE**

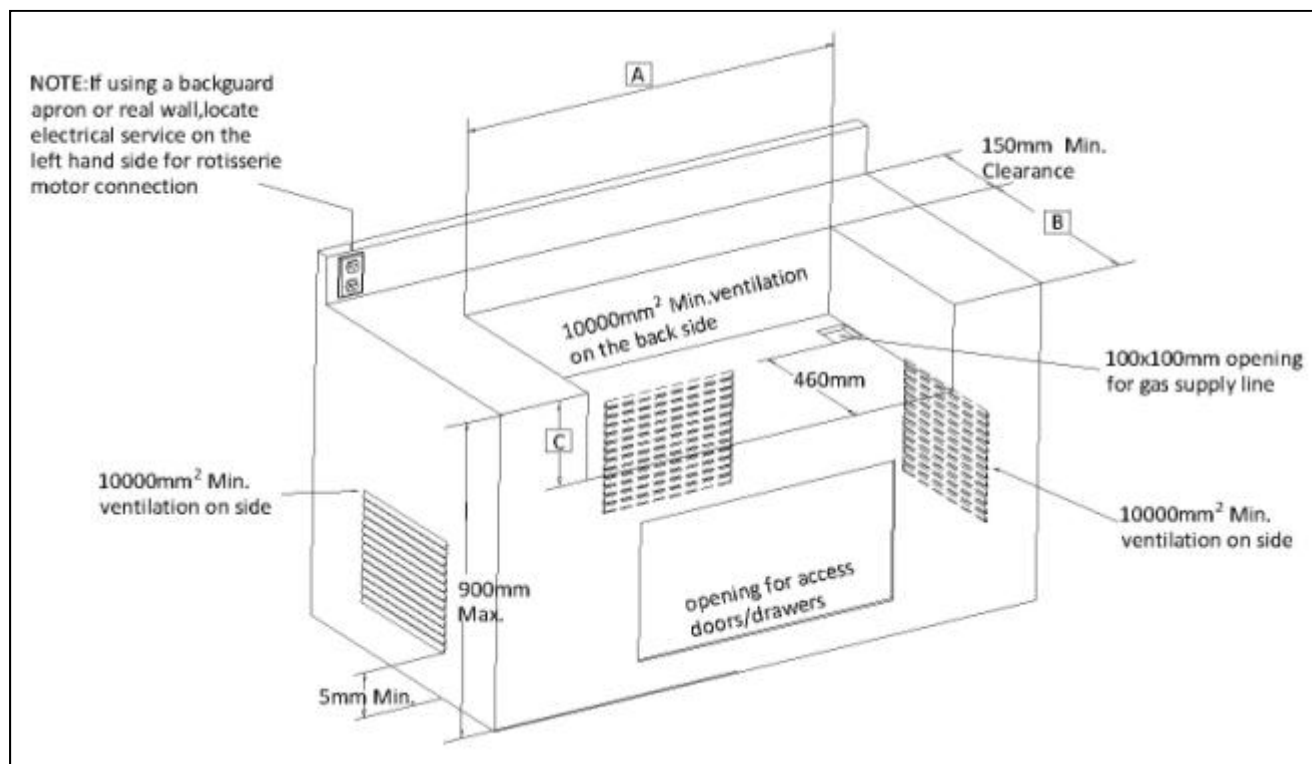


Figure 05

| MODEL | A(mm) | B(mm) | C(mm) |
|-------|-------|-------|-------|
| GF26  | 613   | 552   | 270   |
| GF32  | 765   | 552   | 270   |
| GF38  | 918   | 552   | 270   |
| GFD30 | 715   | 585   | 280   |
| GFD36 | 868   | 585   | 280   |
| GFD42 | 1020  | 585   | 280   |

## CART INSTALLATIONS



### CAUTION!

Some parts have sharp edges; care must be taken when handling the various components to avoid injury. Please read safety information provided in these instructions before beginning. Wear gloves when handling.

Two or more people should work together to assemble the cart and All-Grill, Side Burner

**NOTE:** Avoid using side shelf to move cart. Push or pull cart by grasping corners of head.

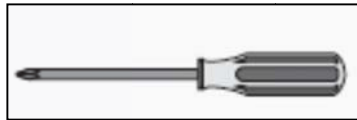
## GETTING STARTED

Your cart is packaged in one box. The box contains your cart and a universal hardware kit to be used for grill installation and may contain extra hardware for your convenience.

Note the tools you will need before you begin. Remove any packaging material or protective plastic from components.



**Adjustable  
spanner/wrench**



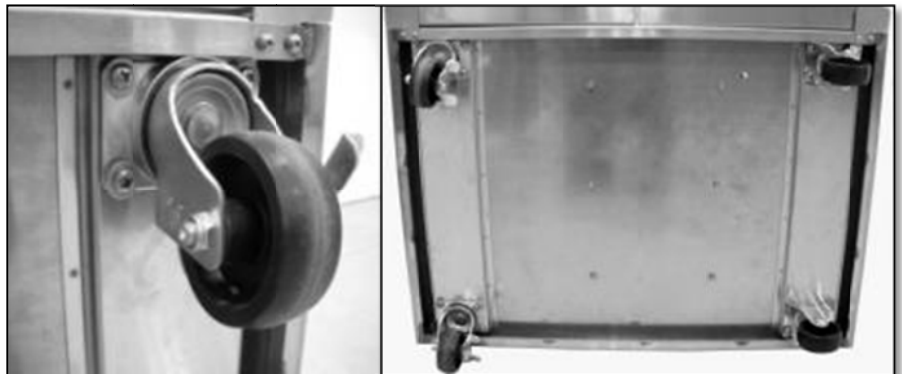
**Phillips Head  
Screwdriver**

## LOCATING THE CART

For proper use, this product should be installed / positioned on a flat ground or patio. Unevenness such as bumps, cracks and protrusions should be 1/4" or less.

## INSTALL CASTERS

1. Lie down your main cart body; see the caster mountings on the cart bottom.
2. Attach 4 casters with screws (M8x16mm) and a screwdriver
3. Make sure all screws are fastened, lift you cart stands on floor.



## INSTALL SIDE SHELF OR SIDE BURNER ASSEMBLY

1. Install brackets for side shelves with screws (M5 x 13) and a screwdriver.
2. Attach side shelf onto cart side as shown in picture. (Left side shelf is exactly same as right side one.)

IF a single side burner is installed on the right side of the cart, the same installation steps follow as the side shelf.



**IMPORTANT:** When a side burner is attached, the side burner must be fastened with two screws (M5x13mm) from

the bottom of side burner to cart side.

After attaching the side burner, connect the gas hose to the conjoint connection on the right side of the grill.



## INSTALL DOOR HANDLES



1. Open cart doors and get handles from the backside of doors by removing screws at the front.
2. Attach door handles to the front and secure the screws (M4x8mm) at the back.

## INSTALL AN AC ADAPTOR

1. Attach the AC adaptor onto mounting plate located on the inside back wall of cart cabinet.
2. Fasten all 4 screws (M5x20mm) on all corners.
3. Connect outlet cord from back of grill with AC adaptor by fastening the cap.

The AC adaptor should be located inside cart cabinet to prevent damages.



## INSTALL GRILL HEAD INTO CART

**Note:** the Grill is heavy and must be handled with two people at least.

1. Lift the grill by both sides to cart level high.
2. Move the grill backwards into the cart cutout section; make sure all edges are seated into place.
3. Secure the grill head with two screws (M5x8mm) on grill back flange.



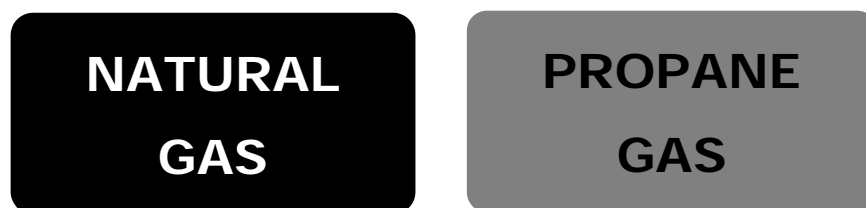
## GAS CONNECTIONS

### CHECK GAS TYPE

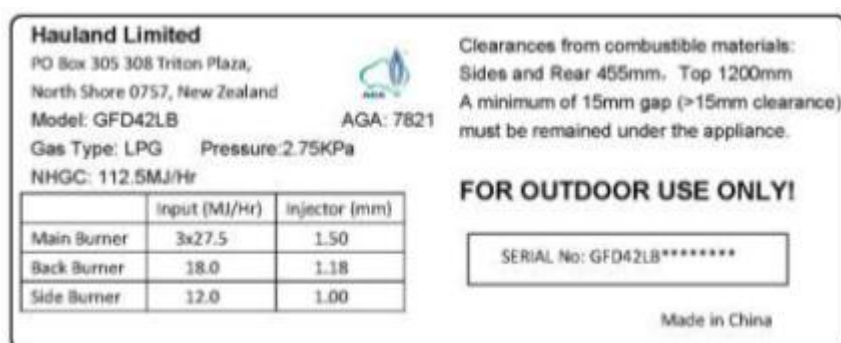
Before proceeding, you need to establish the gas type which your barbecue will run on, and the style of installation you need.

**Natural Gas or Propane:** Before beginning installation or assembly, check the gas type which the barbecue is designed for. In most countries the choices are natural gas or propane. You will find the gas type label on the side of your barbecue. If your barbecue uses the incorrect gas type, or if you are unsure, consult your dealer before going any further. Using the wrong type of gas for a barbecue is extremely dangerous.

**Natural Gas Conversion:** If a newly purchased barbecue is made for propane. A natural gas conversion kit may be available to allow your barbecue to run on natural gas.



**IMPORTANT: DO NOT TRY TO CONVERT YOUR BARBECUE BY YOURSELF! IT MAY CAUSE SERIOUS INJURY OR DEATH WITH IMPROPER OPERATIONS! PLEASE CONTACT YOUR LOCAL DEALER OR AN AUTHORIZED SERVICE PERSON.**



The rating plate is located in one or more of the following places:

- ◆ Attached to the right side of the your barbecue:

**Figure 06 Rating Plate Sample**

Ensure that the gas supplied meets with the minimum pressure requirements. Do not operate the grill on any gas other than that for which the grill has been set.

| Fuel        | Max Inlet | Min Under Full Load |
|-------------|-----------|---------------------|
| Natural Gas | 1.75 kPa  | 1.00 kPa            |
| Propane     | 3.5 kPa   | 2.75 kPa            |

Both the regulator and the burner injectors have been set for the type of gas specified on the rating plate.

| Grill Model | Natural Gas |             |             |             | LPG         |             |             |             |
|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|
|             | Main Burner | Rear Burner | Sear Burner | Side Burner | Main Burner | Rear Burner | Sear Burner | Side Burner |
| Injector    | Size        | Size        | Size*       | Size*       | Size*       | Size*       | Size*       | Size*       |
| GF26        | 1.93mm      | ---         | 1.78mm      | 1.60mm      | 1.18mm      | ---         | 1.05mm      | 1.00mm      |
| GF32        | 1.93mm      | 1.78mm      | 1.78mm      | 1.60mm      | 1.18mm      | 1.05mm      | 1.05mm      | 1.00mm      |
| GF38        | 1.93mm      | 1.78mm      | 1.78mm      | 1.60mm      | 1.18mm      | 1.05mm      | 1.05mm      | 1.00mm      |
| GFD30       | 2.50mm      | 1.60mm      | 2.20mm      | 1.60mm      | 1.50mm      | 1.00mm      | 1.30mm      | 1.00mm      |
| GFD36       | 2.50mm      | 1.60mm      | 2.20mm      | 1.60mm      | 1.50mm      | 1.00mm      | 1.30mm      | 1.00mm      |
| GFD42       | 2.50mm      | 1.93mm      | 2.20mm      | 1.60mm      | 1.50mm      | 1.18mm      | 1.30mm      | 1.00mm      |

\*Sear Burner is an optional feature for some model.

Converting to a different type of gas requires a conversion kit, available from your dealer and must be installed by a qualified technician.

**All installation and all installation parts must comply with AS/NZS 5601.1 and local statutory codes.**

## LP GAS

Connect the hose and regulator to the gas inlet at the right hand side of the back grill. The gas inlet of the barbecue is 5/8 UNC male flare fitting (Figure 07& 08). Do not subject the hose to twisting. Secure all joints spanner (wrench) tight but do not over-tighten. Check for leaks per leaking test procedure. Grills set up for LP gas come equipped with an LP hose/regulator assembly for connection to a standard 9kgs. The most flexible arrangement is a portable LPG/propane gas cylinder attached by a special hose and regulator to your barbecue. Although the cylinder needs to be refilled or exchanged when empty, this installation has the advantage of being more mobile, and not requiring the services of a licensed gas fitter.



**Recommended minimum LPG cylinder capacity for use with this appliance is 4kg. Maximum LPG cylinder capacity for use with this appliance is 10kg.**



### CAUTION!

Before connecting LP cylinder to regulator, check that all grill burners and rotisserie valves are in the OFF position and open grill lid.



### WARNING

- ◆ DO not change the regulator/hose assembly or use any other assembly than the one supplied with your grill.
- ◆ DO not store a spare LP-gas cylinder under or near this appliance.
- ◆ Never fill the cylinder beyond 80 percent full.

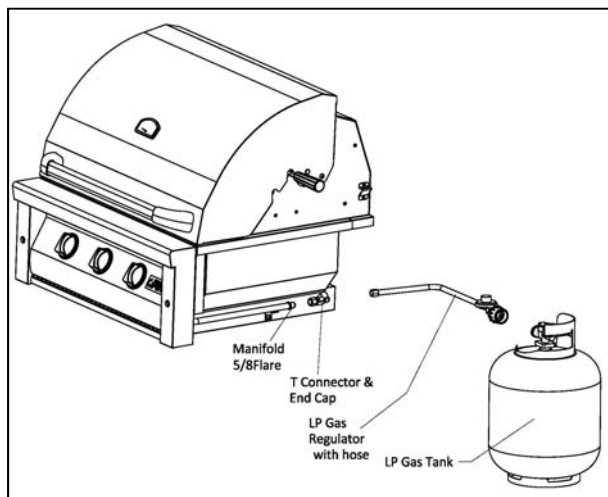
If the information above is not followed exactly, a fire causing death or serious injury may occur.

## GAS LINE PURGING

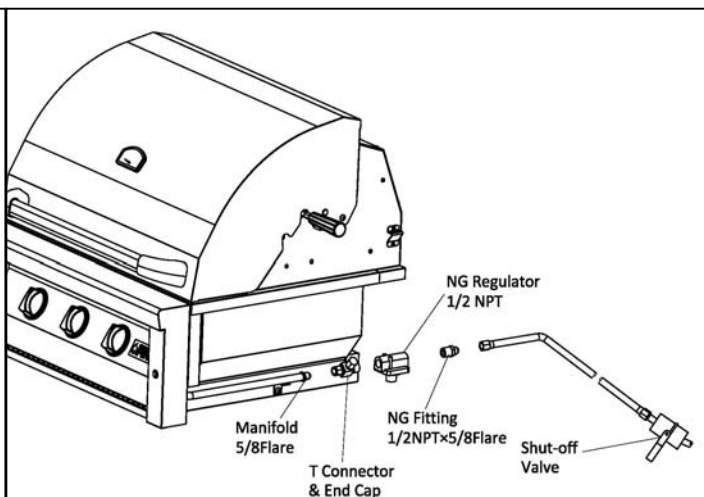
You should purge the gas line of air before attempting to light the burner (for those with surface combustion burner models).

Make sure all grill controls are in the OFF position.

- ◆ Slowly turn on the main gas supply.
- ◆ Turn one burner control valve on the unit to the “light” position (DO NOT LITE GRILL).
- ◆ Leave control ON for about 20 seconds to allow the air in the system to purge.
- ◆ Wait 5 minutes before attempting to light the burners. Do not attempt lighting the grill within 5 minutes after purging!



**Figure 07 LP Gas Connections**



**Figure 08 Natural Gas Connections**

## NATURAL GAS

Natural gas installation should be carried out by a qualified technician/plumber.

Fit the natural gas regulator supplied directly to the barbecue inlet located on the right side of the appliance using a minimum inner diameter of 13mm, no more than 1200mm length, Class A, flexible hose connected to a bayonet point. Refer to local installation code for pipe sizing details. Secure all joints spanner tight but do not over-tighten them.

For Seven Universe regulator, test gas pressure by removing the last burner from the left hand side of the barbecue and attaching a hose and pressure gauge to the end of the gas valve. Turn on 2 burners on high and check the pressure. Inlet pressure should be 3.73" WC or 0.93 KPa. But for Bromic and Beckley Regulator, inlet pressure should be 4.0" WC or 1.00 KPa from the test point on the regulator.

For mobile trolley installations that use flexible hosing to connect to natural gas, a chain or similar restraining device must be fitted to prevent strain on the gas supply line. One end of the chain should attach to the barbecue; the other end should attach to a fixed structural point close to where the hose connects to the gas piping. The chain must be at least 30% shorter than the gas supply line. In this way, if the barbecue is accidentally moved, the chain stops the barbecue from stretching the hose.

The barbecue appliance must be isolated from the gas supply piping system by closing its manual shutoff valve during any pressure testing of the gas supply piping system.

## FINAL CHECKS

### LEAK TESTING PROCEDURE



#### **DANGER !**

To prevent fire or explosion hazard, **DO NOT** smoke or allow any potential source of ignition (sparks, electrical arcing, etc) in the area while performing a leak test. Leak test should be conducted outdoors only. Never conduct a leak test using fire or flame.

Perform a leak test at least once each year whether the gas supply cylinder has been disconnected or not. In addition, anytime the gas cylinder is connected to the regulator or any part of the gas system is disconnected or replaced, conduct leak test. Use only a leak testing solution as specified below.

1. Prepare a leak testing solution of sudsy water by mixing in a spray bottle half-liquid soap and half water.
2. Check and make sure all the control knobs are in the OFF position.
3. Turn cylinder valve knob counter clockwise one turn to open.
4. Apply leak-testing solution by spraying on joints of the gas delivery system.
5. Blowing bubbles in the soap solution indicates that a leak is present.
6. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it should become damaged. The cylinder must be replaced.
7. If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call an authorized gas appliance service technician or LP gas dealer. Do not use the appliance until the leak is corrected.
8. Push in and turn any control knob to release pressure in the hose and manifold.
9. Turn off the control knob.

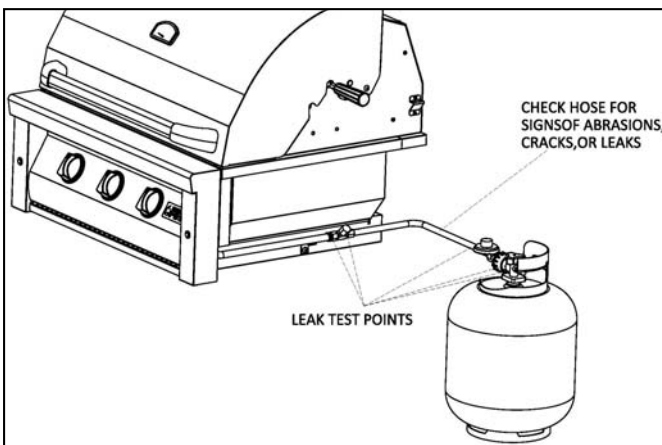


Figure 09 LP Leak Test Points

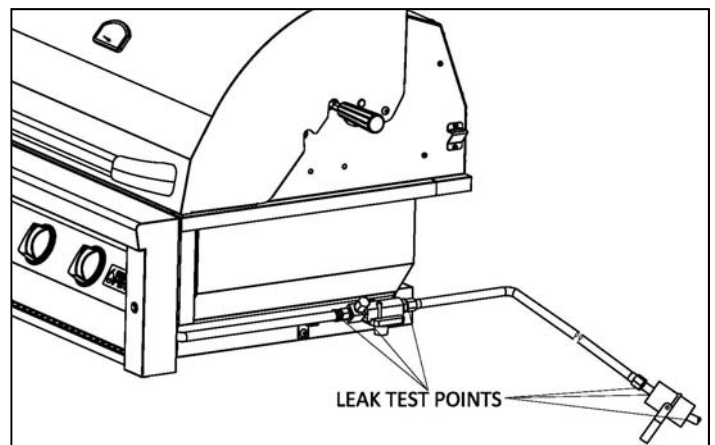


Figure 10 NG Leak Test Points

### LOW HEAT BURNER ADJUSTMENT

**(THIS SECTION IS FOR AN AUTHORIZED SERVICE PERSON ONLY.)**

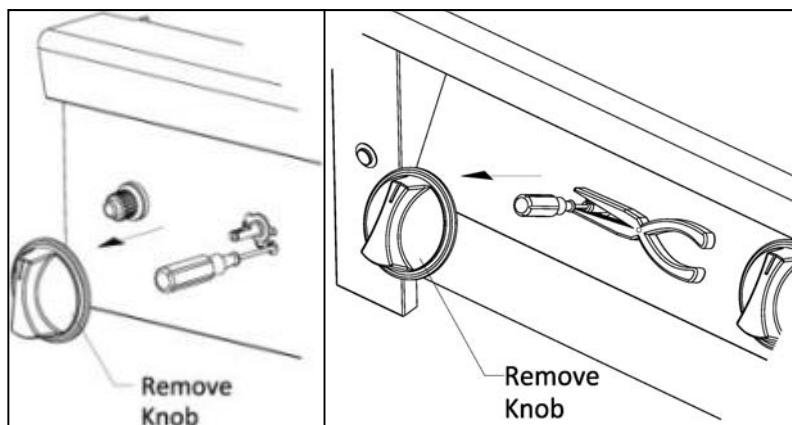
To adjust the burner low setting:



- ◆ Make sure the grill is cool.
- ◆ Remove racks and briquette trays so that you can see the flames while adjusting the burners.
- ◆ Light the burner and set it to “LOW”
- ◆ Pull off the control knob.
- ◆ While holding the valve shaft with pliers, insert a small screwdriver into the shaft and, while watching the flame, adjust it to a minimum stable setting.

**Classic Models**

**Deluxe Models**



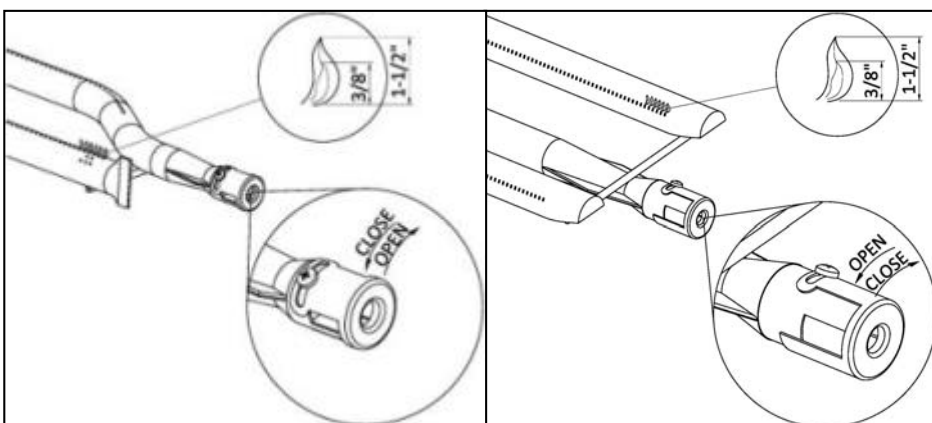
**Figure 11**

## **BURNER FLAME AIR FLOW ADJUSTMENT (THIS SECTION IS FOR AN AUTHORIZED SERVICE PERSON ONLY.)**

The amount of air that enters a burner is controlled by the air shutter. Each grill burner is tested and adjusted at the factory prior to shipment. However, fluctuations in gas pressure, gas conversion and even in the quality of the gas itself may make it necessary to adjust the burner. The flames of the main burners should be visually checked. Flames should be blue and stable with slight yellow tips. The dark-blue should be about 3/8 inch high with a total flame height of about 1/2 inch. The flames should burn quietly (no “torch” sounds) and they should not “lift” up from the burner. If your flames do not match above indication, ensure that the air shutter and burner ports are free and clear of dirt, debris, or spider webs. If clear, then adjust the air shutter. It is locked in place by a screw which must be loosened before adjusting. Once adjusted, retighten the screw.

## **HOW TO ADJUST? (THIS SECTION IS FOR AN AUTHORIZED SERVICE PERSON ONLY.)**

- ◆ Remove the racks and briquette trays.
- ◆ Lift out the burner, loosen the set screw and then put the burner back in place and light it.
- ◆ If the flame is excessively yellow, indicating insufficient air, carefully turn the air shutter clockwise to allow more air to the burner.
- ◆ If the flame is noisy (sounds like a torch) and tends to lift away from the burner, indicating too much air, turn the air shutter counter-clockwise.
- ◆ After the burner cools down, remove it, tighten the air shutter set screw and reinstall the burner, briquette trays and grill racks.



**Figure 12**

Finally, before leaving, check all the burners for proper operation. Make sure the control knobs turn freely and completely through their full range.



## ELECTRICAL CONNECTIONS



### WARNING- ELECTRICAL GROUNDING

- ◆ Product installation must meet local electric codes or, in the absence of local codes, the latest edition of Australian Standards Code AS:5601
- ◆ Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- ◆ **IMPORTANT:** When connecting your rotisserie motor, first connect the motor to the grill and then plug the grill into the outlet.
- ◆ This grill is equipped with a three prong(grounding)electric plug for your protection against shock hazard and must be plugged directly into a properly grounded three prong outlet. NEVER cut or remove the grounding prong from this plug.
- ◆ Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a 'W-A' marking.
- ◆ To protect against electric shock, do not immerse any part of the power cord, an extension cord or any plugs in water or other liquid.
- ◆ Unplug the product from the outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
- ◆ Do not let the cord hang over the edge of a table or touch hot surfaces.
- ◆ Do not use an outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.

### CONNECTION TO AC

Installation requires an outdoor 240VAC 15A GFI(Grounded Fault Interrupter)electrical outlet adjacent to the grill.

The GFI outlet features an internal breaker that reduces shock hazard. This type of outlet should be installed by a qualified electrician either inside the island enclosure for built-in units, or near the location where a free-standing unit will be used.

## USING YOUR NEW BARBECUE

### PERFORM THE FOLLOWING CHECKS

- ◆ Make sure all gas connections are tight and leak tested. You do not smell gas before you light the grill. If you do smell gas, shut everything off and get a qualified plumber to check for leaks.
- ◆ Ensure the cooking surfaces are clean and hygienic
- ◆ Check the control knobs are on the off position. Do not attempt to light the burners if the smell of gas is present.
- ◆ Check that the gas supply is turned on
- ◆ Ensure the hood of the barbecue and the lid of the side burner is up. If not, gases can build up inside the hood and create a dangerous situation.
- ◆ Make sure the drip tray is in place.
- ◆ Do not leave the grill unattended while cooking.

- ◆ Wind is not blowing too strongly or blowing at the back of grill



## **WARNING**

NEVER attempt to light a burner if you smell gas.

- ◆ Always keep the lid open (side-burner lids must be completely removed) when lighting your grill.
- ◆ Releasing fuel into a closed grill before lighting will increase the risk of explosion, property damage, personal injury or death.
- ◆ Keep your face and body as far from the grill as possible when lighting. Any time a burner doesn't light within 5 seconds, turn off the control, wait 5 minutes for gas to dissipate, and repeat the lighting procedure.

## **LIGHTING THE BARBECUE**

- ◆ Read instruction before lighting.
- ◆ Open lid while lighting burners.
- ◆ Make sure all valves are in "OFF" position.
- ◆ Turn gas tank valve on after confirming knobs are in "OFF" position.
- ◆ Push and turn knob slowly to "HI" position. You will hear a click and burner should light automatically. (Spark valve on Classic models)
- ◆ Push knob in and observing igniter glowing. Turn knob slowly to "HI" position. Continue to hold knob 5 seconds and burner should be lighted. (Electric ignition on Deluxe models)
- ◆ **For the rotisserie burner:**

The rotisserie burner features a thermocouple sensor with a safety valve that automatically shuts off the flow of gas if the burner goes out.

- ◆ If you do not see igniter glowing, do not attempt to light burner. You must check ignition system until see igniter glowing.
- ◆ If the burner does not light in 5 seconds, wait 5 minutes and re-try.

After ignition CONTINUE HOLDING THE CONTROL KNOB IN for 30 to 60 seconds. During this time, the thermocouple will be heated up and the safety valve will remain open.

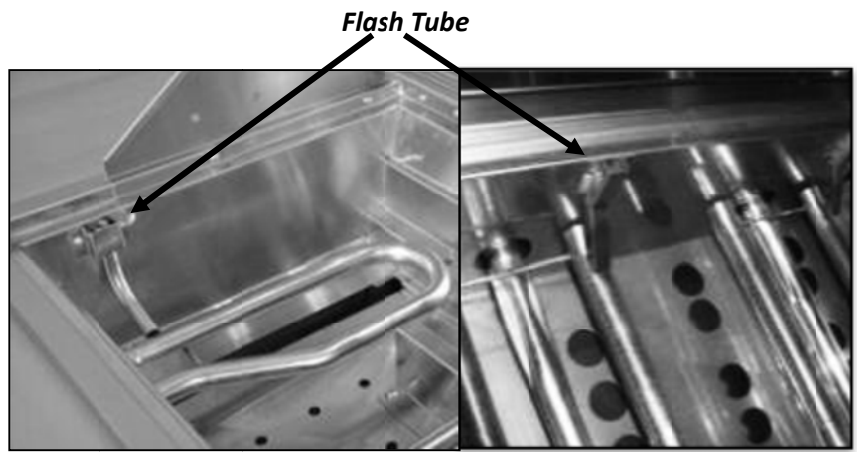
If you release the control knob before the thermocouple has been heated up, the safety valve will shut off the gas flow to the rotisserie burner and you will have to relight the burner.

## **MANUAL LIGHTING**

If a burner doesn't light after several attempts, it can be match lit using a long match. First, make sure you've turned all of the control knobs to the OFF position and have allowed 5 minutes for any accumulated gas to dissipate before attempting to match light a burner.

## MANUAL LIGHTING THE FLASH TUBE

Your grill features manual lighting tubes for main burners. The classic model has the flash tube on left side of firebox (GF26, GF32 & GF38). The deluxe model features individual flash tubes for each main burner (GFD30, GFD36 & GFD42). Place a long lit match in front of the flash tube. Push and turn the corresponding burner



control knob to "HI". If the burner doesn't light within 5 seconds turn the knob off and wait 5 minutes before attempting to light it again. Once lit, gas will stop flowing through the flash tube.

## PREHEATING

Like an oven, preheating your barbecue before cooking produces better results. Because your hood retains heat so efficiently, preheating your barbecue is quicker with the hood down.

Turn the outside main burners to high. Close the hood, and allow preheating for about 8 minutes, then reducing the burner settings to achieve and maintain the required temperature.

## TEMPERATURE WARNING

**Do not leave the grill unattended during the preheat cycle or at any time while the grill is in use. Preheating for more than 15 minutes may overheat the grill, causing damage to the grill.**

**Do not exceed the temperature warning of 260°C on the temperature gauge. Operating the barbecue and hood above this temperature will discolor stainless steel components and may cause damage to the appliance.**

**Do not use more than one burner on high at any one time when the hood is close. This may cause damage to the barbecue and hood.**



## TYPES OF COOKING

### DIRECT GRILLING

This is cooking directly over the heat source. There is one basic variation to direct grilling. You can either leave the lid up or keep it down and that determines whether the food is grilled or baked. By closing the lid you hold the heat in and allow the entire exterior of the food to be cooked. If you cook with the lid open the rising heat will only cook the bottom of the food. You still have to turn your food over occasionally to get even cooking with either method. With the lid down, you reduce the cooking time. The food you cook with direct heat is the traditional grilling method for steaks, burgers, fish, etc. Anything that is less than 2 inches thick should be cooked by direct grilling. These foods generally cook

quickly and benefit from a hot grill. Generally you want to grill with the hood down. The only reasons to grill with the lid up is for items that need a lot of basting, or cook so quickly that having the lid down increases the risk of over cooking.

## INDIRECT GRILLING

Any large food item or cut of meat more than about 2 inches thick should be grilled indirectly. Indirect grilling requires that the heat source be opposite the intended cooking area. To accomplish this, simply turn the burners

“ON” on only one half of the grill; Place the food on the unheated side and close the lid, so radiant heat will cook the food. Since the food is not being exposed to direct heat it will cook more evenly and slowly.

## WARMING RACK

The warming rack allows you to keep cooked food warm and away from the intense heat. If the warming rack is unneeded it can be moved to the “UP” position.

**Advisory:** The warming rack should be removed when using the rotisserie burner to prevent the rack from warping due to overheating.

## INSTALLING THE ROTISSERIE MOTOR

The motor mounting bracket has been installed on the grill before shipping. Slide the motor onto the bracket.

## USING THE ROTISSERIE

The rotisserie is an excellent way to large cuts of meat slowly and evenly. The rotisserie shaft must pierce the food as close to the middle as possible. If the weight of the food is unbalanced, it will cause excessive stress on the rotisserie motor. Before cooking, test the rotisserie by hand before connecting it to the motor to check the balance and adjust as necessary.

**IMPORTANT:** When connecting your rotisserie motor, first connect the motor to the grill and then plug the grill into the outlet.

## THE ROTISSERIE BURNER

To light the rotisserie infrared burner, first mount the skewered food item on the grill then follow the rotisserie lighting procedure. The rotisserie burner should reach cooking temperature and glow evenly across in approximately 5 minutes.

**Note:** The grill thermometer should not be used for rotisserie cooking. It is not designed to read direct infrared heat.

### LIGHTING THE ROTISSERIE BURNER:

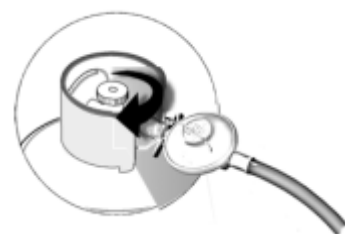
The rotisserie burner features a thermocouple sensor with a safety valve that automatically shuts off the flow of gas if the burner goes out. After ignition, CONTINUE HOLDING THE CONTROL KNOB IN for 30 to 60 seconds. During this time, the thermocouple will heat up and the safety valve will remain open. If you release the control knob before the thermocouple has been heated up, the safety valve will shut off the gas flow to the rotisserie burner and you will have to relight the burner.

If the burner will not stay lit when you release the control knob, relight it and hold the control knob in for at least 60 seconds to allow the thermocouple to heat up.

**IMPORTANT:** If, after holding the control knob in for at least 60 seconds, the burner still will not stay lit when releasing the control knob, call for service.

## TO TURN OFF THE BURNER

When you’ve finished cooking, leave the burner controls on high for a maximum of 10 minutes to burn off excess grease from the flame tamer, the burners and other



surfaces.

To turn the barbecue off, it is best to turn off the cylinder first, and allow all the gas left in the hose to burn off. This will only take a couple of seconds. Then turn off all burner controls.

It's okay to leave the cylinder connected to your barbecue while it's not in use.

**Note carefully: Failure to follow these shutdown procedures correctly can lead to a hazardous condition.**

## CLEANING & MAINTENANCE

Your new grill must be kept clean and properly maintained to maximize its performance and longevity. Clean the internal parts of the grill regularly as determined by the amount of use and food cooked. The entire grill should be cleaned at least twice a year.

This appliance should be checked and serviced by an authorized service person to ensure a safe operation condition.

**Gas injects, ignition system, gas control valves and the gas control valve on the cylinder** must be checked by an authorized service person every 6 months. These services are not covered by warranty.

### TO ENSURE SAFE AND PROPER USE, FOLLOW THESE DIRECTIONS CAREFULLY:

#### CLEANING THE COOKING GRATES

The easiest way to clean the cooking grates is to scrub them immediately after cooking with the burners off. Wear a grill mitt to protect your hand from the heat and steam. We recommend using a brass bristled grill brush that is dipped in water. Dip the brush frequently to increase the amount of steam, which makes the cleaning process easier by softening any food particles. The food particles will fall onto the flame tamer and burn or fall into the drip tray.

#### CLEANING THE WARMING RACK

The warming rack can be cleaned using the same procedure as “Cleaning the Cooking Grates”.

#### CLEANING THE DRIP TRAY

The drip tray will collect grease from the main grill area. The tray should be cleaned after every use to avoid the possibility of a grease fire. Be sure to allow the drip tray to cool prior to cleaning. You may clean it with a solution of warm soapy water. Rinse thoroughly to avoid staining.

#### CLEANING THE BURNERS

Spiders and small insects occasionally inhabit or make nests in the burner tubes, obstructing the gas flow. Sometimes it results in a type of fire in and around the gas tubes called a “flashback”. To reduce the risk of a flashback, follow the instructions below at least once a month or when your grill has not been used for an extended period of time.

#### IMPORTANT

All of the gas control knobs must be turned to the “OFF” position, the fuel must be off and the fuel line is connected.

1. Remove burners from grill by carefully lifting each burner up and away from gas valve orifice.
2. Wire brush the outer surface of the burner to remove food residue and dirt. Clean any clogged ports with a stiff wire or an opened paper clip.
3. Inspect the burner for damage (cracks or holes). If any damage is found, replace burner before use.
4. Upon reinstallation, inspect gas valve orifices for cleanliness and the condition and location of igniters.

#### CARE OF STAINLESS STEEL

Do NOT use wire wool pads, scrappers, harsh abrasive, scoring materials, bleaches, or harsh cleaners on your cart or grill, or allow salt and vinegar mixtures to remain in contact for a long period of time. This will cause scratching, scoring, rusting and pitting. We recommend that you clean stainless steel components with a cleaner that is approved for stainless steel and only clean when the grill is cool and in indirect light. Never use steel wool.

#### HOOD AND BODY

Wipe the inside hood and body with detergent and hot water. The external surfaces may be cleaned in the same fashion. Wipe all areas dry before storing.

## STORAGE

Please ensure that all units of the grill are clean before storing.

## TROUBLESHOOTING GUIDE

### BEFORE YOU CALL YOUR DEALER FOR SERVICE PLEASE CHECK THE FOLLOWING:

- Is there fuel being supplied to the grill?
- If using natural gas, is the main shut-off valve open?
- If using a liquid propane cylinder, is your propane cylinder empty and have you checked that the valve on the propane cylinder is open?

**If you have checked these items, please review the trouble shooting guide below before calling your dealer.**

### BURNER WILL NOT LIGHT

- Make sure that all burner controls are set to "OFF".
- Remove the cooking racks and the flame tamer.
- Check to see if gas supply is reaching the burners by attempting to manually light a burner. **WARNING!** If burner fails to ignite, wait 5 minutes before attempting to ignite the same or other burners.
- If the burner will light with a match then the igniter may not be functioning properly. Please call your authorized dealer for service.
- If you cannot light a burner with a match you need to recheck your gas supply for leaks and to ensure that you are using the correct fuel supply type. You also need to make sure that the gas supply is of adequate pressure.
- If the burner will not light with a match and you are confident that you are getting gas to the burner then it is likely that you have a clogged or blocked burner. Turn off all gas connections, wait for the gas to dissipate and remove the burner. Check the burner for blockages.

### IMPROPER BURNER FLAME

- Check burner gas inlet area for blockage
- Check orifice hoods for any clogs and clean.
- Adjust air shutter, if necessary. See "Burner Flame Air Flow Adjustment".
- Check pressure if flame is too low or too high.
- Check gas supply tank (LP) if running low.

### FLASHBACK

When fires occurs in and around the burner tubes, immediately turn off gas at its source and turn the control knob(s) clockwise to the "OFF" position. Wait until the grill has cooled off and then clean the burners as described as the previous manual.

### LIGHT BULB REPLACEMENT

**WARNING:** Never attempt to replace a light bulb when the grill is in use. Serious burns will result.

**WARNING:** Never touch halogen bulbs with your bare fingers. Use a tissue or a small piece of paper to handle bulbs. Oils from your hands will damage halogen bulbs.

### CHANGING A LIGHT BULB

1. Open the grill hood and locate the glass light covers at the back of the grill.
2. Using a screwdriver to loosen the screw to remove the lens.
3. Pull the burnt bulb out of the socket.
4. Using a tissue or small piece of paper, carefully push a new bulb into the socket, making sure both wires on the bulb go into the light socket evenly.

5. Carefully replace the light cover by snapping it in place.

6. Tighten the screw.

### **LED LIGHTS REPLACEMENT**

The LED system is inside of the grill. If any of the LED goes out, please contact your dealer for a qualified technician and service parts.

## **WARRANTY SERVICE**

### **HOW TO OBTAIN SERVICE:**

For warranty service, please contact your local dealer. Before you call, please have the following information available:

- Model Number (see rating plate)
- Serial Number (see rating plate)
- Proof of purchase by the original owner
- Date of installation
- Brief description of problem

Your satisfaction is importance to us. If a problem cannot be resolved to your satisfaction, please feel free to contact us anytime.

#### **Hauland PTY Limited.**

Website: [www. Grandfirebbqs.com.au](http://www.Grandfirebbqs.com.au)

[info@grandfirebbqs.com.au](mailto:info@grandfirebbqs.com.au)

#### **NZ office**

##### **Hauland Limited.**

Unit b, 1 Douglas Alexander Parade, Albany Auckland

Hotline: 0800 BUFFALO

Website: [www.hauland.co.nz](http://www.hauland.co.nz)

Email: [info@hauland.co.nz](mailto:info@hauland.co.nz)



## **LIMITED WARRANTY INFORMATION**

### **LIMITED TEN YEAR WARRANTY**

The stainless steel body housing and cabinets are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for ten years from the original purchaser. This warranty is limited to the replacement of defective parts, with the owner paying all other costs including labor.

### **LIMITED FIVE YEAR WARRANTY**

The burners, cooking grates and plates are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for a period of five years from the date of purchase. This warranty is limited to the replacement of defective parts, with the owner paying all other costs including labor.

### **LIMITED TWO YEAR WARRANTY**

The gas valves, ignitions and burner covers are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for a period of two years from the date of purchase. This warranty is limited to the replacement of defective parts, with the owner paying all other costs including labor.

### **LIMITED ONE YEAR WARRANTY**

All other components are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for a period of one year from the date of purchase.

### **LIMITATIONS AND EXCLUSIONS**

- 1) Warranty applies to the original purchases and may not be transferred.
- 2) Warranty is in lieu of all other warranty, expressed or implied and all other obligations or liabilities related to the sale of use or use of its grill products.
- 3) Warranty shall not apply to damage resulting from misuse, abuse, alteration of or tampering with the appliance, accidental, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in this manual or local code.
- 4) Company shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
- 5) No one has the authority to add to or vary this warranty, or to create any other obligation or liability in connection with the sales or use of the company's products.

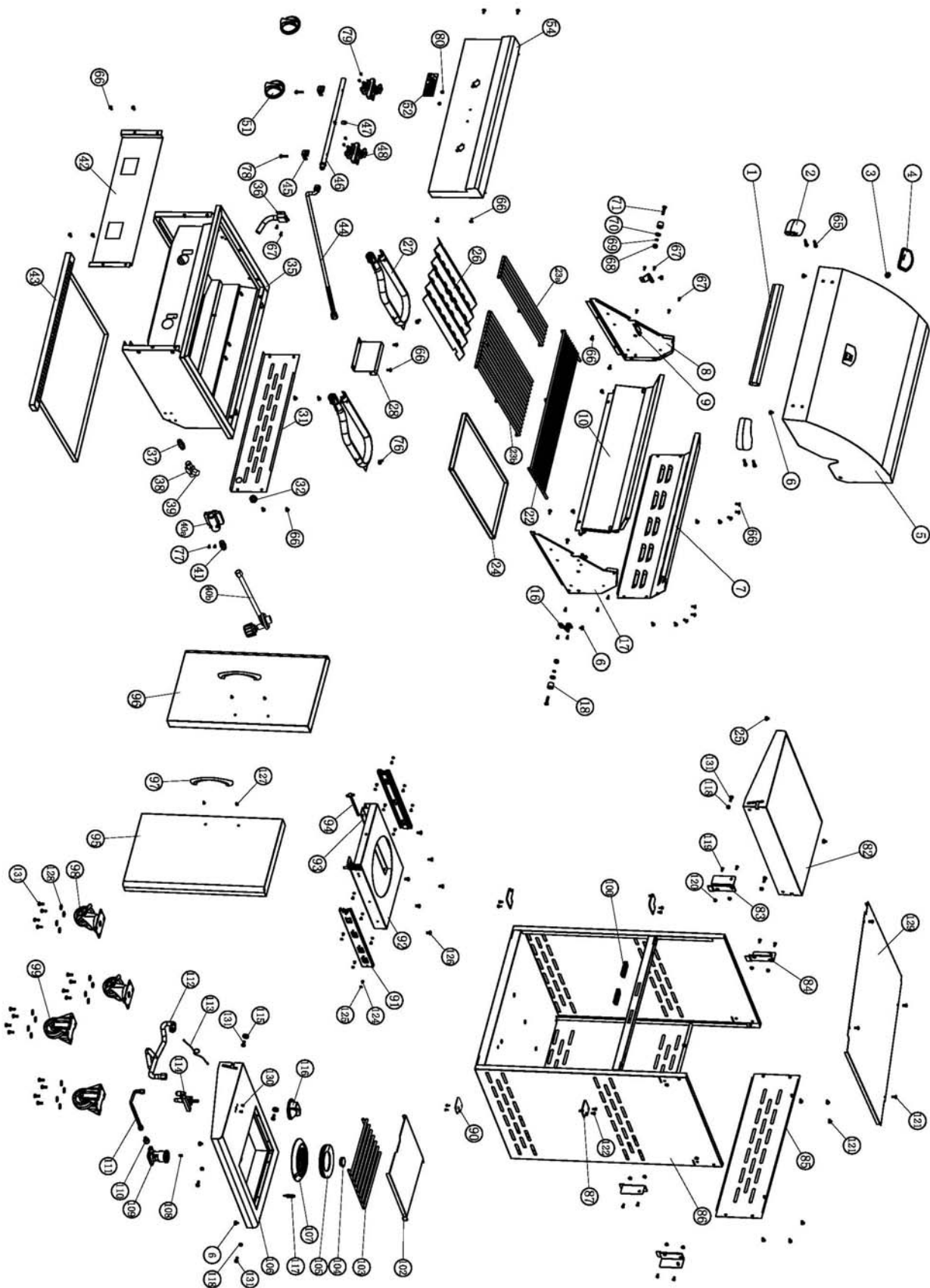
Warranty shall not apply to cosmetic imperfections not affecting the structural integrity of the appliance, having been caused by fair wear and tear, or as a result of extreme seasonal or marine conditions.

Warranty shall not apply to damage caused by acts of God, neglect of the product, or failure to maintain the product in full accordance with the User's Manual.

The term of this Warranty shall commence on the date of purchase, and is not subject to extension of any kind as a result of any repair or replacement being undertaken during the lifetime of the warranty.

EXPLODED VIEW AND PARTS LIST

GF26 GRILL & CART

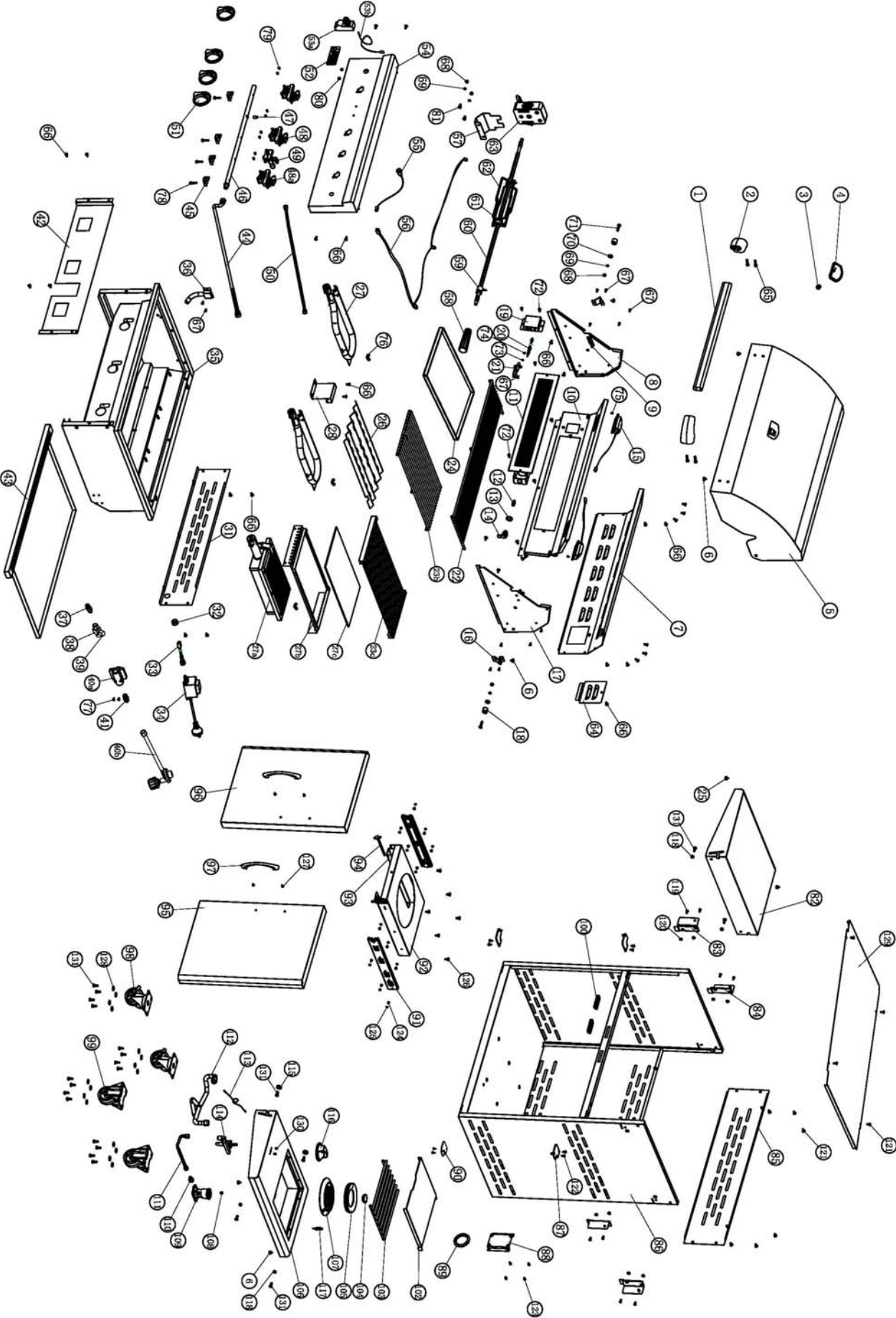


## GF26 PART LIST

| ITEM | PART NO   | DESCRIPTION              | GF26 |
|------|-----------|--------------------------|------|
| 1    | GF26P45   | HOOD HANDLE              | X    |
| 2    | GF26P46   | HANDLE END CAP           | X    |
| 3    | GF32P47A  | FIXING NUT—TEMP GAUGE    | X    |
| 4    | GF32P47   | TEMP GAUGE               | X    |
| 5    | GF26P01   | HOOD                     | X    |
| 6    | GF32P44   | HOOD BUMPER              | X    |
| 7    | GF26P02A  | REAR HOOD PANEL          | X    |
| 8    | GF02P02B  | LEFT SIDE-REAR HOOD      | X    |
| 9    | GF26P02C  | BRACKER-WARMING RACK     | X    |
| 10   | GF02P02D  | REAR INNER HOOD          | X    |
| 16   | GF26P02E  | HOOD STOPPER             | X    |
| 17   | GF02P02F  | RIGHT SIDE-REAR HOOD     | X    |
| 18   | GF02P02G  | SPACER                   | X    |
| 22   | GF26P03   | WARMING RACK             | X    |
| 23a  | GF26P48   | TOP GRATE (SMALL)        | X    |
| 23b  | GF32P07   | TOP GRATE (LARGE)        | X    |
| 24   | GF32P08   | HOT PLATE                | X    |
| 26   | GF26P09   | FLAME TAMER              | X    |
| 27   | GF32P11   | MAIN BURNER              | X    |
| 28   | GF26P10   | CROSS FIRE               | X    |
| 31   | GF26P19   | LOWER BACK COVER         | X    |
| 32   | GF26P19A  | PROTECTIVE SLEEVE        | X    |
| 35   | GF26P12   | BASIN ASSEMBLY           | X    |
| 36   | GF32P33   | FLASH TUBE               | X    |
| 37   | GF32P15   | LP FITTING 5/8"UNC       | X    |
| 38   | GFD42P20  | T FITTING                | X    |
| 39   | GFD42P20A | SEALED CAP               | X    |
| 40a  | GF32P18   | REGULATOR                | X    |
| 40b  | GF32P16   | LP REGULATOR             | LP   |
| 41   | GF32P18A  | FITTING 1/2" - 5/8"      | X    |
| 42   | GF26P21   | HEAT ISOLATION           | X    |
| 43   | GF26P20   | GREASE TRAY              | X    |
| 44   | GF32P22   | FLEX TUBE                | X    |
| 45   | GF32P23   | VALVE LATCH              | X    |
| 46   | GF26P26   | MANIFOLD ASSEMBLY        | X    |
| 47   | GF26P26A  | TEST POINT               | X    |
| 48   | GF32P25   | MAIN VALVE               | X    |
|      |           | —ORIFICE 1.10mm          | LP   |
|      |           | —ORIFICE 1.93mm          | NG   |
| 51   | GF32P28   | KNOB                     | X    |
| 52   | GF32P29   | LOGO PLATE               | X    |
| 54   | GF26P32   | CONTROL PANEL            | X    |
| 65   |           | HEXAGON BOLT M6x30       | X    |
| 66   |           | PHILIPS HEAD SCREW M5x13 | X    |
| 67   |           | PHILIPS HEAD SCREW M4x10 | X    |
| 68   |           | HEXAGON NUT M6           | X    |
| 69   |           | SPRING WASHER (6MM)      | X    |
| 70   |           | FLAT WASHER (6MM)        | X    |
| 71   |           | PHILIPS HEAD SCREW M6x30 | X    |

| ITEM | PART NO   | DESCRIPTION                 | GF26 |
|------|-----------|-----------------------------|------|
| 77   |           | SELF TAPPING SCREW ST4.2x9  | X    |
| 78   |           | FLANGE SCREW M5x25          | X    |
| 79   |           | PHILIPS HEAD SCREW M4X6     | X    |
| 80   |           | FLANGE NUT M4               | X    |
| 82   | GF32CP01  | SIDE SHELF                  | X    |
| 83   | GF32CP11A | SHELF BRACKET A             | X    |
| 84   | GF32CP11B | SHELF BRACKET B             | X    |
| 85   | GF26CP04  | UPPER BACK PANEL            | X    |
| 86   | GF26CP03  | 26" CART BODY ASSEMBLY      | X    |
| 87   | GF32CP05A | DOOR HINGE A                | X    |
| 90   | GF32CP05B | DOOR HINGE B                | X    |
| 91   | GF32CP10A | SLIDE                       | X    |
| 92   | GF32CP10  | LP TANK SLIDE TRAY          | X    |
| 93   | GF32CP10C | BRACKET - LP TANK SLIDE OUT | X    |
| 94   | GF32CP10B | RETENTION SCREW             | X    |
| 95   | GF26CP07A | 26" CART DOOR A             | X    |
| 96   | GF26CP07B | 26" CART DOOR B             | X    |
| 97   | GF32CP08  | DOOR HANDLE                 | X    |
| 98   | GF32CP09A | CASTER                      | X    |
| 99   | GF32CP09B | WHEEL                       | X    |
| 100  | GF32CP06  | MAGNETIC LATCH              | X    |
| 102  | GF32CP102 | SIDE BURNER HOOD            | OP*  |
| 103  | GF32CP103 | TOP GRATE - SIDE BURNER     | OP*  |
| 104  | SB1P15    | FIRE RING                   | OP*  |
| 105  | SB1P14    | FIRE RING PEDESTAL          | OP*  |
| 106  | GF32CP106 | SIDE BURNER BODY ASSEMBLY   | OP*  |
| 107  | GF32P44   | RUBBER BUMPER               | OP*  |
| 108  | GF32CP108 | SIDE BURNER INJECTOR        | OP*  |
| 109  | SB1P04    | BURNER PEDESTAL             | OP*  |
| 110  | SB1P06    | 90. TEE                     | OP*  |
| 111  | SB1P07    | FLEX TUBE - SIDE BURNER     | OP*  |
| 112  | GF32CP112 | GAS HOSE                    | OP*  |
| 113  | SB1P10    | IGNITION WIRE               | OP*  |
| 114  | SB1P09    | SIDE BURNER VALVE           | OP*  |
| 115  | GF32CP115 | WASHER                      | OP*  |
| 116  | GF32P28   | KNOB                        | OP*  |
| 117  | SB 1P05   | IGNITION PIN                | OP*  |
| 118  |           | HEXAGON NUT M6              | X    |
| 119  |           | PHILIPS HEAD SCREW M5x13    | X    |
| 120  |           | HEXAGON FLANGE NUT M5       | X    |
| 121  |           | PHILIPS HEAD SCREW M5x13    | X    |
| 122  |           | FLANGE SCREW M4x10          | X    |
| 123  |           | PHILIPS HEAD SCREW M4x10    | X    |
| 124  |           | PHILIPS HEAD SCREW M4x6     | X    |
| 125  |           | HEXAGON NUT M4              | X    |

GF32 GRILL & CART



## GF32 PART LIST

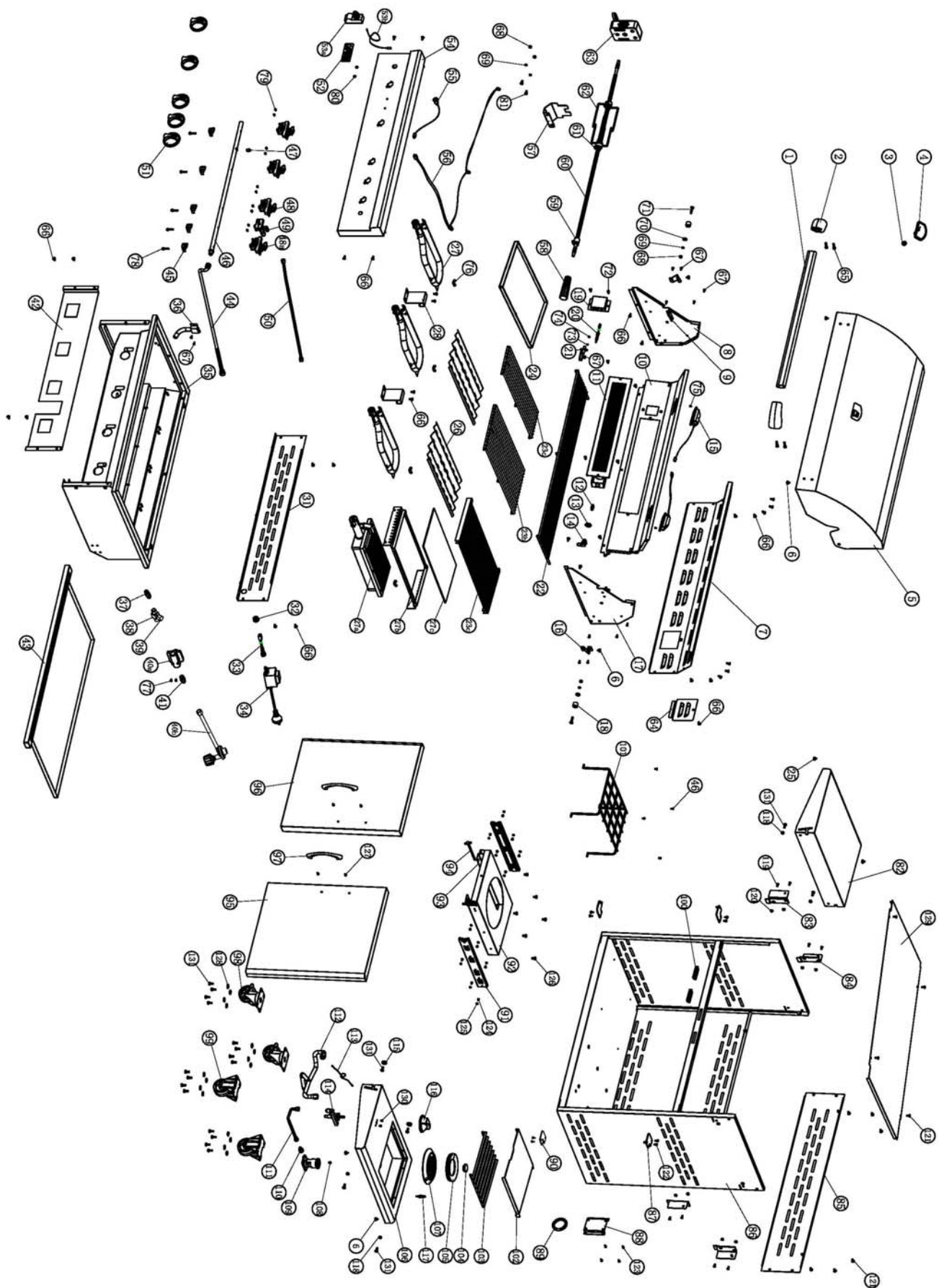
| ITEM | PART NO.  | DESCRIPTION           | GF32 | ITEM | PART NO.  | DESCRIPTION                 | GF32 |
|------|-----------|-----------------------|------|------|-----------|-----------------------------|------|
| 1    | GF32P45   | HOOD HANDLE           | X    | 47   | GF26P26A  | TEST POINT                  | X    |
| 2    | GF26P46   | HANDLE END CAP        | X    | 48   | GF32P25   | MAIN VALVE                  |      |
| 3    | GF32P47A  | FIXING NUT—TEMP GAUGE | X    |      |           | —TUBE BURNER 1.10mm         | LP   |
| 4    | GF32P47   | TEMP GAUGE            | X    |      |           | —SEAR BURNER 1.05mm         | LP   |
| 5    | GF32P01   | HOOD                  | X    |      |           | —TUBE BURNER 1.93mm         | NG   |
| 6    | GF32P44   | HOOD BUMPER           | X    |      |           | —SEAR BURNER 1.78mm         | NG   |
| 7    | GF32P04A  | REAR HOOD PANEL       | X    | 49   | GF32P24   | BACK BURNER VALVE           |      |
| 8    | GF26P02B  | LEFT SIDE-REAR HOOD   | X    | 50   | GF32P27   | FLEX TUBE-BACK BURNER       | X    |
| 9    | GF26P02C  | BRACKET-WARMING RACK  | X    | 51   | GF32P28   | KNOB                        | X    |
| 10   | GF32P04D  | REAR INNER HOOD       | X    | 52   | GF32P29   | LOGO PLATE                  | X    |
| 11   | GF32P05   | BACK BURNER           | X    | 53a  | GF32P31   | IGNITION MODULE             | X    |
| 12   | GF32P05B  | ORIFICE-BACK BURNER   |      | 53b  | GF32P31B  | IGNITION WIRE-BACK BURNER   |      |
|      |           | Φ1.0mm                | LP   | 54   | GF32P32   | CONTROL PANEL               | X    |
|      |           | Φ1.78mm               | NG   | 55   | GF32P30   | LIGHT SWITCH                | X    |
| 13   | GF32P05C  | BRASS FIX NUT         | X    | 56   | GF32P52   | LIGHT WIRE KIT              | X    |
| 14   | GF32P05D  | 90 TEE                | X    | 57   | GF32P43   | MOTOR BRACKET               | X    |
| 15   | GF32P02   | INNER LIGHTS          | X    | 58   | GF32P39   | ROTISSERIE HANDLE           | X    |
| 16   | GF26P02E  | HOOD STOPPER          | X    | 59   | GF32P38   | COLLAR                      | X    |
| 17   | GF26P02F  | RIGHT SIDE-REAR HOOD  | X    | 60   | GF32P37   | SPIT ROD                    | X    |
| 18   | GF26P02G  | SPACER                | X    | 61   | GF32P36   | THUMB BOLT                  | X    |
| 19   | GF32P42   | IGNITOR HOUSING       | X    | 62   | GF32P35   | FORKS                       | X    |
| 20   | GF32P40   | FSD SENSOR            | X    | 63   | GF32P34   | MOTOR                       | X    |
| 21   | GF32P41   | IGNITOR—BACK BURNER   | X    | 64   | GF32P03   | REAR BURNER WINDOW          | X    |
| 22   | GF32P06   | WARMING RACK          | X    | 65   |           | HEXAGON BOLT M6x30          | X    |
| 23b  | GF32P07   | TOP GRATE (LARGE)     | X    | 66   |           | PHILIPS BIG FLAT HEAD SCREW | X    |
| 23C  | GF32P50   | SEAR GRATE            | *OP  | 67   |           | CROSS RECESS PAN HEAD SCREW | X    |
| 24   | GF32P08   | HOT PLATE             | X    | 68   |           | HEXAGON NUT M6              | X    |
| 26   | GF32P09   | FLAME TAMER           | X    | 69   |           | SPRING WASHER 6             | X    |
| 27   | GF32P11   | MAIN BURNER           | X    | 70   |           | BIG FLAT WASHER 6           | X    |
| 27a  | GF32P49   | SEAR BURNER           | *OP  | 71   |           | PHILIPS BIG FLAT HEAD SCREW | X    |
| 27b  | GF32P51A  | GLASS SHIELD FRAME    | *OP  | 72   |           | CROSS RECESS PAN HEAD SCREW | X    |
| 27c  | GF32P51B  | GLASS                 | *OP  | 73   |           | EXTERNAL TEETH LOCK WASHER  | X    |
| 28   | GF32P10   | CROSS FIRE            | X    | 74   |           | HEXAGON NUT M4              | X    |
| 31   | GF32P19   | LOWER BACK PANEL      | X    | 75   |           | CROSS RECESS PAN HEAD SCREW | X    |
| 32   | GF26P19A  | PROTECTIVE SLEEVE     | X    | 76   |           | BUTTERFLY NUT M5            | X    |
| 33   | GF32P13   | INLET CORD            | X    | 77   |           | CROSS TROUGH PAN HEAD SELF  | X    |
| 34   | GF32P14   | AC ADAPTOR            | X    | 78   |           | CROSS SLOT FLANGE SCREW     | X    |
| 35   | GF32P12   | BASIN ASSEMBLY        | X    | 79   |           | PHILIPS SMALL HEAD SCREW    | X    |
| 36   | GF32P33   | FLASH TUBE            | X    | 80   |           | FLANGE NUT M4               | X    |
| 37   | GF32P15   | LP FITTING 5/8"UNC    | X    | 81   |           | HEXAGON BOLT M6x12          | X    |
| 38   | GFD42P20  | T FITTING             | X    | 82   | GF32CP01  | SIDE SHELF                  | X    |
| 39   | GFD42P20A | SEALED CAP            | X    | 83   | GF32CP11A | SHELF BRACKET A             | X    |
| 40a  | GF32P18   | NG REGULATOR          | NG   | 84   | GF32CP11B | SHELF BRACKET B             | X    |
| 40b  | GF32P16   | LP REGULATOR          | LP   | 85   | GF32CP04  | UPPER BACK PANEL            | X    |
| 41   | GF32P18A  | FITTING 1/2" - 5/8"   | X    | 86   | GF32CP02  | 32' CART BODY ASSEMBLY      | X    |
| 42   | GF32P21   | HEAT ISOLATION        | X    | 87   | GF32CP05A | DOOR HINGE A                | X    |
| 43   | GF32P20   | GREASE TRAY           | X    | 88   | GF32CP12  | TRANSFORMER BRACKET         | X    |
| 44   | GF32P22   | FLEX TUBE             | X    | 89   | GF32CP13  | PROTECTIVE SLEEVE           | X    |
| 45   | GF32P23   | VALVE LATCH           | X    | 90   | GF32CP05B | DOOR HINGE B                | X    |
| 46   | GF32P26   | MANIFOLD ASSEMBLY     | X    | 91   | GF32CP10A | SLIDE                       | X    |



## GF32 PART LIST

| ITEM | PART NO.  | DESCRIPTION               | GF32 |
|------|-----------|---------------------------|------|
| 92   | GF32CP10  | LP TANK SLIDE TRAY        | X    |
| 93   | GF32CP10C | BRACKET - LP TANK SLIDE   | X    |
| 94   | GF32CP10B | RETENTION SCREW           | X    |
| 95   | GF32CP07A | 32' CART DOOR A           | X    |
| 96   | GF32CP07A | 32' CART DOOR B           | X    |
| 97   | GF32CP08  | DOOR HANDLE               | X    |
| 98   | GF26CP09A | CASTER                    | X    |
| 99   | GF26CP09B | WHEEL                     | X    |
| 100  | GF26CP06  | MAGNETIC LATCH            | X    |
| 102  | GF32CP102 | SIDE BURNER HOOD          | OP*  |
| 103  | GF32CP103 | TOP GRATE - SIDE BURNER   | OP*  |
| 104  | SB1P15    | FIRE RING                 | OP*  |
| 105  | SB1P14    | FIRE RING PEDESTAL        | OP*  |
| 106  | GF32CP106 | SIDE BURNER BODY ASSEMBLY | OP*  |
| 107  | GF32P44   | RUBBER BUMPER             | OP*  |
| 108  | GF32CP108 | SIDE BURNER INJECTOR      | OP*  |
| 109  | SB1P04    | BURNER PEDESTAL           | OP*  |
| 110  | SB1P06    | 90. TEE                   | OP*  |
| 111  | SB1P07    | FLEX TUBE - SIDE BURNER   | OP*  |
| 112  | GF32CP112 | GAS HOSE                  | OP*  |
| 113  | SB1P10    | IGNITION WIRE             | OP*  |
| 114  | SB1P09    | SIDE BURNER VALVE         | OP*  |
| 115  | GF32CP115 | WASHER                    | OP*  |
| 116  | GF32P28   | KNOB                      | OP*  |
| 117  | SB 1P05   | IGNITION PIN              | OP*  |
| 118  |           | HEXAGON NUT M6            | X    |
| 119  |           | PHILIPS HEAD SCREW M5x13  | X    |
| 120  |           | HEXAGON FLANGE NUT M5     | X    |
| 121  |           | PHILIPS HEAD SCREW M5x13  | X    |
| 122  |           | FLANGE SCREW M4x10        | X    |
| 123  |           | PHILIPS HEAD SCREW M4x10  | X    |
| 124  |           | PHILIPS HEAD SCREW M4x6   | X    |
| 125  |           | HEXAGON NUT M4            | X    |
| 126  |           | PHILIPS HEAD SCREW M6x13  | X    |
| 127  |           | PHILIPS HEAD SCREW M4x8   | X    |
| 128  |           | FLAT WASHER M6            | X    |
| 129  |           | PHILIPS HEAD SCREW M4x16  | X    |
| 130  |           | PHILIPS HEAD SCREW M4x6   | X    |
| 131  |           | PHILIPS HEAD SCREW M6x16  | X    |

GF38 GRILL & CART



## GF38 PART LIST

| ITEM | PART NO   | DESCRIPTION           | GF38 |
|------|-----------|-----------------------|------|
| 1    | GF38P45   | HOOD HANDLE           | X    |
| 2    | GF32P46   | HANDLE END CAP        | X    |
| 3    | GF32P47A  | FIXING NUT—TEMP GAUGE | X    |
| 4    | GF32P47   | TEMP GAUGE            | X    |
| 5    | GF38P01   | HOOD                  | X    |
| 6    | GF32P44   | HOOD BUMPER           | X    |
| 7    | GF38P04A  | REAR HOOD PANEL       | X    |
| 8    | GF26P02B  | LEFT SIDE-REAR HOOD   | X    |
| 9    | GF26P02C  | BRACKET-WARMING RACK  | X    |
| 10   | GF38P04D  | REAR INNER HOOD       | X    |
| 11   | GF32P05   | BACK BURNER           | X    |
| 12   | GF32P05B  | ORIFICE—BACK BURNER   |      |
|      |           | Φ1.0mm                | LP   |
|      |           | Φ1.78mm               | NG   |
| 13   | GF32P05C  | BRASS FIX NUT         | X    |
| 14   | GF32P05D  | 90 TEE                | X    |
| 15   | GF32P02   | INNER LIGHTS          | X    |
| 16   | GF26P02E  | HOOD STOPPER          | X    |
| 17   | GF26P02F  | RIGHT SIDE-REAR HOOD  | X    |
| 18   | GF26P02G  | SPACER                | X    |
| 19   | GF32P42   | IGNITOR HOUSING       | X    |
| 20   | GF38P40   | FSD SENSOR            | X    |
| 21   | GF32P41   | IGNITOR-BACK BURNER   | X    |
| 22   | GF38P06   | WARMING RACK          | X    |
| 23b  | GF32P07   | TOP GRATER (LARGE)    | X    |
| 23c  | GF32P48   | TOP GRATER (MED)      | X    |
| 23d  | GF32P50   | SEAR GRATE            | *OP  |
| 24   | GF32P08   | HOT PLATE             | X    |
| 26   | GF32P09   | FLAME TAMER           | X    |
| 27   | GF32P11   | MAIN BURNER           | X    |
| 27a  | GF32P49   | SEAR BURNER           | *OP  |
| 27b  | GF32P51A  | GLASS SHIELD FRAME    | *OP  |
| 27c  | GF32P51B  | GLASS                 | *OP  |
| 28   | GF38P10   | CROSS FIRE            | X    |
| 31   | GF38P19   | LOWER BACK PANEL      | X    |
| 32   | GF26P19A  | PROTECTIVE SLEEVE     | X    |
| 33   | GF32P13   | INLET CORD            | X    |
| 34   | GF32P14   | AC ADAPTOR            | X    |
| 35   | GF38P12   | BASIN ASSEMBLY        | X    |
| 36   | GF32P33   | FLASH TUBE            | X    |
| 37   | GF32P15   | LP FITTING 5/8" UNC   | X    |
| 38   | GFD42P20  | T FITTING             | X    |
| 39   | GFD42P20A | SEALED CAP            | X    |
| 40a  | GF32P18   | NG REGULATOR          |      |
| 40b  | GF32P16   | LP REGULATOR          |      |
| 41   | GF32P18A  | FITTING 1/2" - 5/8"   | X    |
| 42   | GF38P21   | HEAT ISOLATION        | X    |
| 43   | GF38P20   | GREASE TRAY           | X    |
| 44   | GF32P22   | FLEX TUBE             | X    |
| 45   | GF32P23   | VALVE LATCH           | X    |

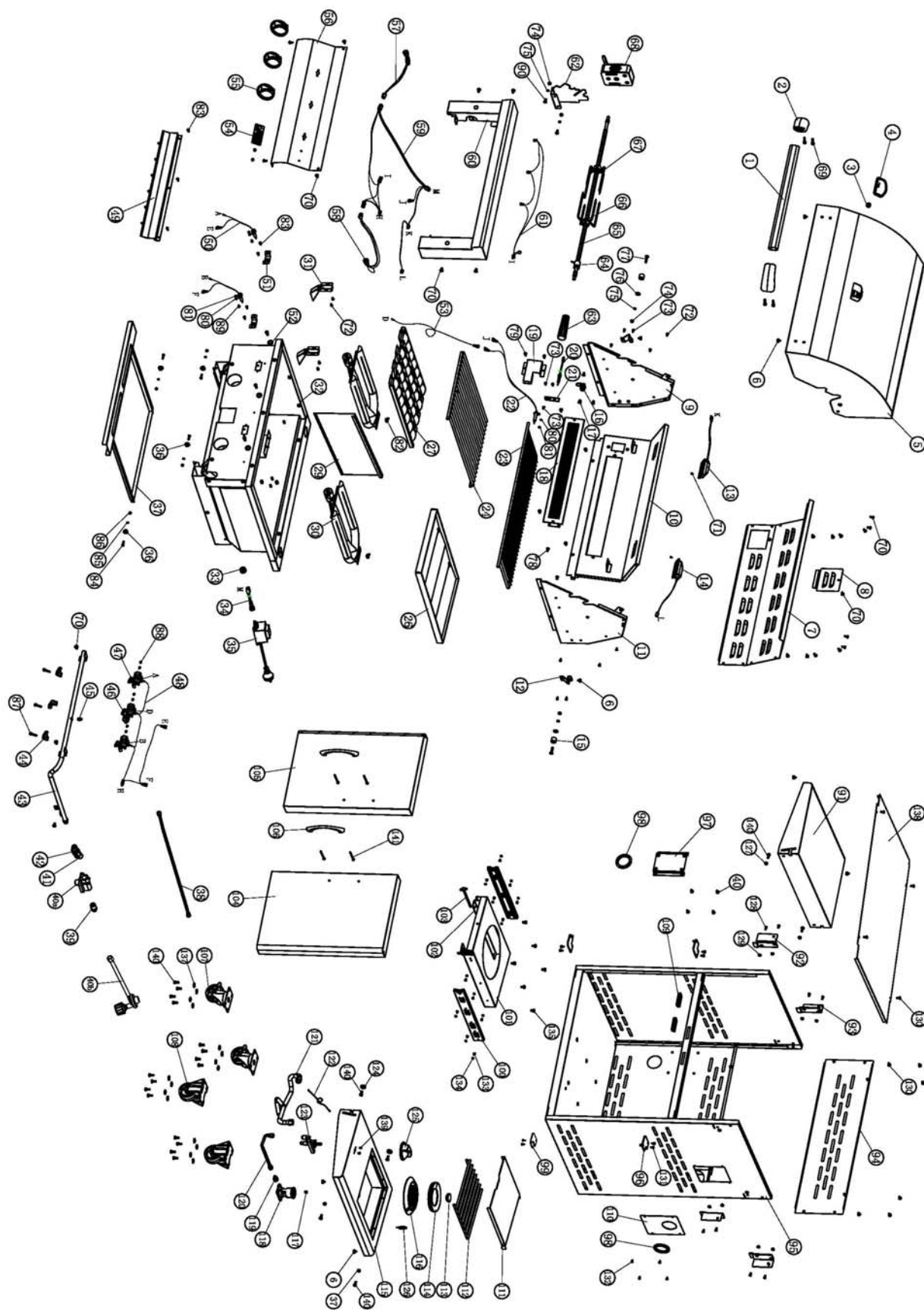
| ITEM | PART NO   | DESCRIPTION                  | GF38 |
|------|-----------|------------------------------|------|
| 46   | GF38P26   | MANIFOLD ASSEMBLY            | X    |
| 47   | GF26P26A  | TEST POINT                   | X    |
| 48   | GF32P25   | MAIN VALVE                   | X    |
|      |           | —TUBE BURNER 1.10mm          | LP   |
|      |           | —SEAR BURNER 1.05mm          | LP   |
|      |           | —TUBE BURNER 1.93mm          | NG   |
|      |           | —SEAR BURNER 1.78mm          | NG   |
| 49   | GF32P24   | BACK BURNER VALVE            | X    |
| 50   | GF32P27   | FLEX TUBE—REAR BURNER        | X    |
| 51   | GF32P28   | KNOB                         | X    |
| 52   | GF32P29   | LOGO PLATE                   | X    |
| 53a  | GF32P31   | IGNITION MODULE              | X    |
| 53b  | GF38P31B  | IGNITION WIRE-BACK BURNER    | X    |
| 54   | GF38P32   | CONTROL PANEL                | X    |
| 55   | GF32P30   | LIGHT SWITCH                 | X    |
| 56   | GF38P52   | 38" LIGHT WIRE KIT           | X    |
| 57   | GF32P43   | MOTOR BRACKET                | X    |
| 58   | GF32P39   | ROTISSERIE HANDLE            | X    |
| 59   | GF32P38   | COLLAR                       | X    |
| 60   | GF38P37   | SPIT ROD                     | X    |
| 61   | GF32P36   | THUMB BOLT                   | X    |
| 62   | GF32P35   | FORKS                        | X    |
| 63   | GF32P34   | MOTOR                        | X    |
| 64   | GF32P03   | REAR BURNER WINDOW           | X    |
| 65   |           | HEXAGON BOLT M6x30           | X    |
| 66   |           | PHILIPS HEAD SCREW M5x13     | X    |
| 67   |           | PHILIPS HEAD SCREW M4x10     | X    |
| 68   |           | HEXAGON NUT M6               | X    |
| 69   |           | SPRING WASHER M6             | X    |
| 70   |           | FLAT WASHER M6               | X    |
| 71   |           | PHILIPS HEAD SCREW M6x30     | X    |
| 72   |           | PHILIPS HEAD SCREW M5x13     | X    |
| 73   |           | LOCK WASHER M4               | X    |
| 74   |           | HEXAGON NUT M4               | X    |
| 75   |           | PHILIPS HEAD SCREW M3x6      | X    |
| 76   |           | BUTTERFLY NUT M5             | X    |
| 77   |           | SELF TAPPING SCREW ST4.2x9.5 | X    |
| 78   |           | FLANGE SCREW M5x25           | X    |
| 79   |           | PHILIPS HEAD SCREW M4X6      | X    |
| 80   |           | FLANGE NUT M4                | X    |
| 81   |           | HEXAGON BOLT M6x12           | X    |
| 82   | GF32CP01  | SIDE SHELF                   | X    |
| 83   | GF32CP11A | SHELF BRACKET A              | X    |
| 84   | GF32CP11B | SHELF BRACKET B              | X    |
| 85   | GF38CP04  | UPPER BACK PANEL             | X    |
| 86   | GF38CP02  | 38" CART BODY ASSEMBLY       | X    |
| 87   | GF32CP05A | DOOR HINGE A                 | X    |
| 88   | GF32CP12  | TRANSFORMER BRACKET          | X    |
| 89   | GF32CP13  | PROTECTIVE SLEEVE (160MM)    | X    |
| 90   | GF32CP05B | DOOR HINGE B                 | X    |



## GF38 PART LIST

| ITEM | PART NO   | DESCRIPTION               | GF38 |
|------|-----------|---------------------------|------|
| 91   | GF32CP10A | SLIDE                     | X    |
| 92   | GF32CP10  | LP TANK SLIDE TRAY        | X    |
| 93   | GF32CP10C | BRACKET - LP TANK SLIDE   | X    |
| 94   | GF32CP10B | RETENTION SCREW           | X    |
| 95   | GF38CP07A | 38" CART DOOR A           | X    |
| 96   | GF38CP07B | 38" CART DOOR B           | X    |
| 97   | GF26CP08  | DOOR HANDLE               | X    |
| 98   | GF26CP09A | CASTER                    | X    |
| 99   | GF26CP09B | WHEEL                     | X    |
| 100  | GF26CP06  | MAGNETIC LATCH            | X    |
| 101  | GF38CP14  | UTILITY RACK              | X    |
| 102  | GF32CP102 | SIDE BURNER HOOD          | OP*  |
| 103  | GF32CP103 | TOP GRATE - SIDE BURNER   | OP*  |
| 104  | SB1P15    | FIRE RING                 | OP*  |
| 105  | SB1P14    | FIRE RING PEDESTAL        | OP*  |
| 106  | GF32CP106 | SIDE BURNER BODY ASSEMBLY | OP*  |
| 107  | GF32P44   | RUBBER BUMPER             | OP*  |
| 108  | GF32CP108 | SIDE BURNER INJECTOR      | OP*  |
| 109  | SB1P04    | BURNER PEDESTAL           | OP*  |
| 110  | SB1P06    | 90. TEE                   | OP*  |
| 111  | SB1P07    | FLEX TUBE - SIDE BURNER   | OP*  |
| 112  | GF32CP112 | GAS HOSE                  | OP*  |
| 113  | SB1P10    | IGNITION WIRE             | OP*  |
| 114  | SB1P09    | SIDE BURNER VALVE         | OP*  |
| 115  | GF32CP115 | WASHER                    | OP*  |
| 116  | GF32P28   | KNOB                      | OP*  |
| 117  | SB 1P05   | IGNITION PIN              | OP*  |
| 118  |           | HEXAGON NUT M6            | X    |
| 119  |           | PHILIPS HEAD SCREW M5x13  | X    |
| 120  |           | HEXAGON FLANGE NUT M5     | X    |
| 121  |           | PHILIPS HEAD SCREW M5x13  | X    |
| 122  |           | FLANGE SCREW M4x10        | X    |
| 123  |           | PHILIPS HEAD SCREW M4x10  | X    |
| 124  |           | PHILIPS HEAD SCREW M4x6   | X    |
| 125  |           | HEXAGON NUT M4            | X    |
| 126  |           | PHILIPS HEAD SCREW M6x13  | X    |
| 127  |           | PHILIPS HEAD SCREW M4x8   | X    |
| 128  |           | FLAT WASHER M6            | X    |
| 129  |           | PHILIPS HEAD SCREW M4x16  | X    |
| 130  |           | PHILIPS HEAD SCREW M4x6   | X    |
| 131  |           | PHILIPS HEAD SCREW M6x16  | X    |

## GFD30 GRILL & CART



## GFD30 PARTS LIST

| ITEM | PART NO   | DESCRIPTION                 | GFD30 |
|------|-----------|-----------------------------|-------|
| 1    | GFD30P49  | HOOD HANDLE                 | X     |
| 2    | GF32P46   | HANDLE END CAP              | X     |
| 3    | GF32P47A  | FIXING NUT - TEMP GAUGE     | X     |
| 4    | GF32P47   | TEMP GAUGE                  | X     |
| 5    | GFD30P01  | HOOD                        | X     |
| 6    | GF32P44   | HOOD BUMPER                 | X     |
| 7    | GFD30P05A | REAR HOOD PANEL             | X     |
| 8    | GFD42P04  | BACK BURNER WINDOW          | X     |
| 9    | GFD30P05B | LEFT SIDE - REAR HOOD       | X     |
| 10   | GFD30P05C | REAR INNER HOOD             | X     |
| 11   | GFD30P05D | RIGHT SIDE - REAR HOOD      | X     |
| 12   | GF26P02E  | HOOD STOPPER                | X     |
| 13   | GFD42P02  | INNER LIGHT                 | X     |
|      | GFD42P02A | LIGHT BULB (12V10W)         | X     |
| 15   | GFD30P05E | SPACER                      | X     |
| 16   | GFD30P06A | 90 TEE                      | X     |
| 17   | GFD30P06B | BACK BURNER ORIFICE         |       |
|      |           | — ORIFICE 1.00mm            | LP    |
|      |           | — ORIFICE 1.60mm            | NG    |
| 18   | GFD30P06  | BACK BURNER                 | X     |
| 19   | GFD42P45  | IGNITER HOUSING             | X     |
| 20   | GFD30P44  | FSD SENSOR (1300MM)         | X     |
| 21   | GFD42P46A | BRACKET - BACK IGNITION     | X     |
| 22   | GFD42P46  | IGNITOR - BACK BURNER       | X     |
| 23   | GFD30P07  | WARMING RACK                | X     |
| 24   | GFD30P08  | TOP GRATE                   | X     |
| 26   | GFD42P08A | HOT PLATE                   | X     |
| 27   | GFD42P09  | BRIQUETTE TRAY              | X     |
| 28   | GFD42P10  | SEAR BURNER                 | X     |
| 29   | GFD42P19  | HEAT SEPARATOR              | X     |
| 30   | GFD42P11  | MAIN BURNER                 | X     |
| 31   | GFD42P36  | FLASH TUBE                  | X     |
| 32   | GFD30P12  | BASIN ASSEMBLY              | X     |
| 33   | GFD30P12A | PROTECTIVE SLEEVE (22MM)    | X     |
| 34   | GF32P13   | INLET POWER CORD            | X     |
| 35   | GFD42P14  | AC ADAPTER (240V60W)        | X     |
| 36   | GFD30P18A | ROLLER - GREASE TRAY        | X     |
| 37   | GFD30P18  | GREASE TRAY                 | X     |
| 38   | GFD42P26  | FLEX TUBE (1200MM)          | X     |
| 39   | GF32P18A  | FITTING 1/2" - 5/8"         | X     |
| 40a  | GF32P18   | NG REGULATOR                | NG    |
| 40b  | GF32P16   | LP REGULATOR                | LP    |
| 41   | GFD42P20A | SEALED CAP                  | X     |
| 42   | GFD42P20  | T FITTING                   | X     |
| 43   | GFD30P21  | MANIFOLD ASSEMBLY           | X     |
| 44   | GF32P23   | VALVE LATCH                 | X     |
| 45   | GF26P26A  | TEST POINT                  | X     |
| 46   | GFD42P23  | BACK BURNER VALVE           | X     |
| 47   | GFD42P24  | MAIN BURNER VALVE           | X     |
|      |           | TUBE BURNER— ORIFICE 1.30mm | LP    |
|      |           | SEAR BURNER— ORIFICE 1.30mm | LP    |
|      |           | TUBE BURNER— ORIFICE 2.50mm | NG    |
|      |           | SEAR BURNER— ORIFICE 2.50mm | NG    |

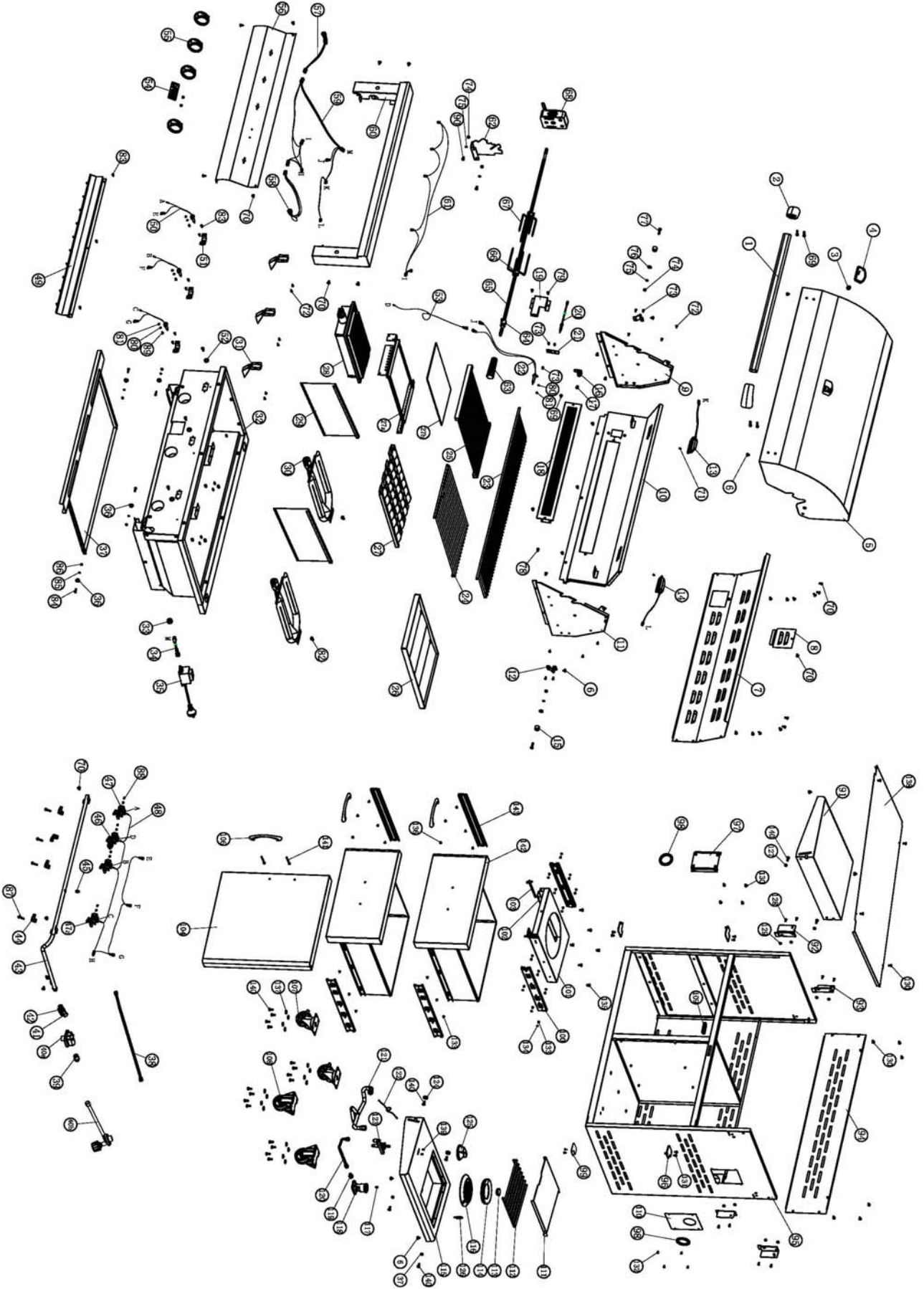
| ITEM | PART NO   | DESCRIPTION                 | GFD30 |
|------|-----------|-----------------------------|-------|
| 48   | GFD42P34A | WIRE 1                      | X     |
| 49   | GFD30P12B | FRONT SHELTER               | X     |
| 50   | GFD42P34  | IGNITOR-MAIN BURNER         | X     |
| 51   | GFD30P35  | IGNITOR BRACKET             | X     |
| 52   | GFD42P27  | SPACER                      | X     |
| 53   | GFD30P46A | IGNITION WIRE - BACK BURNER | X     |
| 54   | GF32P29   | LOGO PLATE                  | X     |
| 55   | GF32P28   | KNOB                        | X     |
| 56   | GFD30P25  | CONTROL PANEL               | X     |
| 57   | GFD42P30  | LIGHT SWITCH                | X     |
| 58   | GFD42P30  | LIGHT SWITCH                | X     |
| 59   | GFD30P59  | WIRE KIT                    | X     |
| 60   | GFD30P32  | FRONT FRAME                 | X     |
| 61   | GFD30P33  | LED SET                     | X     |
| 62   | GFD42P47  | MOTOR BRACKET               | X     |
| 63   | GF32P39   | ROTISSERIE HANDLE           | X     |
| 64   | GF32P38   | COLLAR                      | X     |
| 65   | GFD30P39  | SPIT ROD                    | X     |
| 66   | GF32P35   | FORKS                       | X     |
| 67   | GF32P36   | THUMB BOLT                  | X     |
| 68   | GF32P34   | MOTOR                       | X     |
| 69   |           | HEXAGONAL BOLT M6X30        | X     |
| 70   |           | PHILIPS HEAD SCREW M5X13    | X     |
| 71   |           | PHILIPS HEAD SCREW M3X6     | X     |
| 72   |           | PHILIPS HEAD SCREW M4X10    | X     |
| 73   |           | PHILIPS HEAD SCREW M4X10    | X     |
| 74   |           | HEXAGONAL NUT M6            | X     |
| 75   |           | SPRING WASHER 6             | X     |
| 76   |           | FLAT WASHER 6               | X     |
| 77   |           | PHILIPS HEAD SCREW M6X30    | X     |
| 78   |           | PHILIPS HEAD SCREW M6X12    | X     |
| 79   |           | PHILIPS SCREW M5X13         | X     |
| 80   |           | LOCK WASHER M4              | X     |
| 81   |           | HEXAGONAL NUT M4            | X     |
| 82   |           | BUTTERFLY NUT M5            | X     |
| 83   |           | SELF TAPPING SCREW 4.2X13   | X     |
| 84   |           | PHILIPS HEAD SCREW M5X20    | X     |
| 85   |           | SPRING WASHER M5            | X     |
| 86   |           | HEXAGONAL NUT M5            | X     |
| 87   |           | FLANGE SCREW M5X25          | X     |
| 88   |           | PHILIPS SCREW M4X6          | X     |
| 89   |           | PHILIPS HEAD SCREW M4X8     | X     |
| 90   |           | HEXAGONAL BOLT M6X12        | X     |
| 91   | GFD30CP01 | DELUXE CART SIDE SHELF      | X     |
| 92   | GF26CP11A | SHELF BRACKET A             | X     |
| 93   | GF26CP11B | SHELF BRACKET B             | X     |
| 94   | GFD30CP04 | 30" UPPER BACK PANEL        | X     |
| 95   | GFD30CP02 | DELUXE 30" CART BODY        | X     |
| 96   | GF26CP05A | DOOR HINGE A                | X     |
| 97   | GFD30CP12 | TRANSFORMER BRACKET         | X     |
| 98   | GFD30CP17 | PROTECTIVE SLEEVE(180MM)    | X     |
| 99   | GF26CP05B | DOOR HINGE B                | X     |

**GFD30 PARTS LIST**

| ITEM | PART NO    | DESCRIPTION               | GFD30 |
|------|------------|---------------------------|-------|
| 100  | GF32CP10A  | SLIDE                     | X     |
| 101  | GF32CP10   | LP TANK SLIDE TRAY        | X     |
| 102  | GF32CP10C  | BRACKET - LP TANK SLIDE   | X     |
| 103  | GF32CP10B  | RETENTION SCREW           | X     |
| 104  | GFD30CP07A | 30" CART DOOR A           | X     |
| 105  | GFD30CP07B | 30" CART DOOR B           | X     |
| 106  | GF26CP08   | DOOR HANDLE               | X     |
| 107  | GF26CP09A  | CASTER                    | X     |
| 108  | GF26CP09B  | WHEEL                     | X     |
| 109  | GF26CP06   | MAGNETIC LATCH            | X     |
| 110  | GFD30CP03  | 30" CABINET TOP           | X     |
| 111  | GF32CP102  | SIDE BURNER HOOD          | X     |
| 112  | GF32CP103  | TOP GRATE - SIDE BURNER   | X     |
| 113  | SB1P15     | FIRE RING                 | X     |
| 114  | SB1P14     | FIRE RING PEDESTAL        | X     |
| 115  | GFD30CP106 | SIDE BURNER BODY ASSEMBLY | X     |
| 116  | GF32P44    | RUBBER BUMPER             | X     |
| 117  | GF32CP108  | SIDE BURNER INJECTOR      | X     |
| 118  | SB1P04     | BURNER PEDESTAL           | X     |
| 119  | SB1P06     | 90. TEE                   | X     |
| 120  | SB1P07     | FLEX TUBE - SIDE BURNER   | X     |
| 121  | GF32CP112  | GAS HOSE                  | X     |
| 122  | SB1P10     | IGNITION WIRE             | X     |
| 123  | SB1P09     | SIDE BURNER VALVE         | X     |
| 124  | GF32CP115  | WASHER                    | X     |
| 125  | GF32P28    | KNOB                      | X     |
| 126  | SB 1P05    | IGNITION PIN              | X     |
| 127  |            | HEXAGON NUT M6            | X     |
| 128  |            | PHILIPS HEAD SCREW M5x13  | X     |
| 129  |            | FLANGE NUT M5             | X     |
| 130  |            | PHILIPS HEAD SCREW M5x13  | X     |
| 131  |            | FLANGE SCREW M4x10        | X     |
| 132  |            | PHILIPS HEAD SCREW M4x8   | X     |
| 133  |            | PHILIPS HEAD SCREW M4x6   | X     |
| 134  |            | HEXAGON NUT M4            | X     |
| 135  |            | PHILIPS HEAD SCREW M6x13  | X     |
| 136  |            | PHILIPS HEAD SCREW M4x8   | X     |
| 137  |            | FLAT WASHER M6            | X     |
| 138  |            | PHILIPS HEAD SCREW M4x16  | X     |
| 139  |            | PHILIPS HEAD SCREW M4x6   | X     |
| 140  |            | PHILIPS HEAD SCREW M6x16  | X     |
| 141  |            | PHILIPS HEAD SCREW M4x60  | X     |



GFD42 GRILL & CART



**GFD42 PARTS LIST**

| ITEM | PART NO   | DESCRIPTION             | GFD42 | ITEM | PART NO   | DESCRIPTION                 | GFD42 |
|------|-----------|-------------------------|-------|------|-----------|-----------------------------|-------|
| 1    | GFD42P49  | HOOD HANDLE             | X     | 47   | GFD42P24  | MAIN BURNER VALVE           | X     |
| 2    | GF32P46   | HANDLE END CAP          | X     |      |           | TUBE BURNER— ORIFICE 1.30mm | LP    |
| 3    | GF32P47A  | FIXING NUT - TEMP GAUGE | X     |      |           | SEAR BURNER— ORIFICE 1.30mm | LP    |
| 4    | GF32P47   | TEMP GAUGE              | X     |      |           | TUBE BURNER— ORIFICE 2.50mm | NG    |
| 5    | GFD42P01  | HOOD                    | X     |      |           | SEAR BURNER-ORIFICE 2.2mm   | NG    |
| 6    | GF32P44   | HOOD BUMPER             | X     | 48   | GFD42P34A | WIRE 1                      | X     |
| 7    | GFD42P05A | REAR HOOD PANEL         | X     | 49   | GFD42P12B | FRONT SHELTER               | X     |
| 8    | GFD42P04  | BACK BURNER WINDOW      | X     | 50   | GFD42P34  | IGNITOR-MAIN BURNER         | X     |
| 9    | GFD30P05B | LEFT SIDE - REAR HOOD   | X     | 51   | GFD42P35  | IGNITOR BRACKET             | X     |
| 10   | GFD42P05C | REAR INNER HOOD         | X     | 52   | GFD42P27  | SPACER                      | X     |
| 11   | GFD30P05D | RIGHT SIDE - REAR HOOD  | X     | 53   | GFD30P46A | IGNITION WIRE - BACK BURNER | X     |
| 12   | GF26P02E  | HOOD STOPPER            | X     | 54   | GF32P29   | LOGO PLATE                  | X     |
| 13   | GFD42P02  | INNER LIGHT             | X     | 55   | GFD42P29  | KNOB                        | X     |
|      | GFD42P02A | LIGHT BULB(12V10W)      | X     | 56   | GFD42P25  | CONTROL PANEL               | X     |
| 15   | GFD30P05E | SPACER                  | X     | 57   | GFD42P30  | LIGHT SWITCH                | X     |
| 16   | GFD30P06A | 90. TEE                 | X     | 58   | GFD42P30  | LIGHT SWITCH                | X     |
| 17   | GFD42P06B | BACK BURNER ORIFICE     | X     | 59   | GFD42P59  | WIRE KIT                    | X     |
|      |           | — ORIFICE 1.10mm        | LP    | 60   | GFD42P32  | FRONT FRAME                 | X     |
|      |           | — ORIFICE 1.93mm        | NG    | 61   | GFD42P33  | LED SET                     | X     |
| 18   | GFD42P06  | BACK BURNER             | X     | 62   | GFD30P47  | MOTOR BRACKET               | X     |
| 19   | GFD42P345 | IGNITER HOUSING         | X     | 63   | GF32P39   | ROTISSERIE HANDLE           | X     |
| 20   | GFD42P44  | FSD SENSOR              | X     | 64   | GF32P38   | COLLAR                      | X     |
| 21   | GFD42P46A | BRACKET - BACK IGNITION | X     | 65   | GFD42P39  | SPIT ROD                    | X     |
| 22   | GFD42P46  | IGNITOR - BACK BURNER   | X     | 66   | GF32P35   | FORKS                       | X     |
| 23   | GFD42P07  | WARMING RACK            | X     | 67   | GF32P36   | THUMB BOLT                  | X     |
| 24   | GFD42P08  | TOP GRATE               | X     | 68   | GF32P34   | MOTOR                       | X     |
| 26   | GFD42P08A | HOT PLATE               | X     | 69   |           | HEXAGONAL BOLT M6X30        | X     |
| 25   | GFD42P25  | SEAR GRATE              | X     | 70   |           | PHILIPS HEAD SCREW M5X13    | X     |
| 27   | GFD42P09  | BRIQUETTE TRAY          | X     | 71   |           | PHILIPS HEAD SCREW M3X6     | X     |
| 27a  | GFD42P27a | GLASS SHIELD FRAME      | X     | 72   |           | PHILIPS HEAD SCREW M4X10    | X     |
| 27b  | GFD42P27b | GLASS SHIELD FRAME      | X     | 73   |           | PHILIPS HEAD SCREW M4X10    | X     |
| 28   | GFD42P10  | SEAR BURNER             | X     | 74   |           | HEXAGONAL NUT M6            | X     |
| 29   | GFD42P19  | HEAT SEPARATOR          | X     | 75   |           | SPRING WASHER M6            | X     |
| 30   | GFD42P11  | MAIN BURNER             | X     | 76   |           | FLAT WASHER M6              | X     |
| 31   | GFD42P36  | FLASH TUBE              | X     | 77   |           | PHILIPS HEAD SCREW M6X30    | X     |
| 32   | GFD42P12  | BASIN ASSEMBLY          | X     | 78   |           | PHILIPS HEAD SCREW M6X12    | X     |
| 33   | GFD30P12A | PROTECTIVE SLEEVE(22MM) | X     | 79   |           | PHILIPS HEAD SCREW M5X13    | X     |
| 34   | GF32P13   | INLET POWER CORD        | X     | 80   |           | LOCK WASHER M4              | X     |
| 35   | GFD42P14  | AC ADAPTER(240V60W)     | X     | 81   |           | HEXAGONAL NUT M4            | X     |
| 36   | GFD42P18A | ROLLER - GREASE TRAY    | X     | 82   |           | BUTTERFLY NUT M5            | X     |
| 37   | GFD42P18  | GREASE TRAY             | X     | 83   |           | SELF TAPPING SCREW 4.2X13   | X     |
| 38   | GFD42P26  | FLEX TUBE (1200MM)      | X     | 84   |           | PHILIPS HEAD SCREW M5X20    | X     |
| 39   | GF32P18A  | FITTING 1/2" - 5/8"     | X     | 85   |           | SPRING WASHER 5             | X     |
| 40a  | GF32P18   | NG REGULATOR            | NG    | 86   |           | HEXAGONAL NUT M5            | X     |
| 40b  | GF32P16   | LP REGULATOR            | LP    | 87   |           | FLANGE SCREW M5X25          | X     |
| 41   | GFD42P20A | SEALED CAP              | X     | 88   |           | PHILIPS HEAD SCREW M4X6     | X     |
| 42   | GFD42P20  | T FITTING               | X     | 89   |           | PHILIPS HEAD SCREW M4X8     | X     |
| 43   | GFD42P21  | MANIFOLD ASSEMBLY       | X     | 90   |           | BOLT M6X12                  | X     |
| 44   | GF32P23   | VALVE LATCH             | X     | 91   | GFD30CP01 | DELUXE CART SIDE SHELF      | X     |
| 45   | GF26P26A  | TEST POINT              | X     | 92   | GF26CP11A | SHELF BRACKET A             | X     |
| 46   | GFD42P23  | BACK BURNER VALVE       | X     | 93   | GF26CP11B | SHELF BRACKET B             | X     |

## GFD42 PARTS LIST

| ITEM | PART NO    | DESCRIPTION               | GFD42 |
|------|------------|---------------------------|-------|
| 94   | GFD42CP04  | 42" UPPER BACK PANEL      | X     |
| 95   | GFD42CP02  | 42" CART BODY             | X     |
| 96   | GF26CP05A  | DOOR HINGE A              | X     |
| 97   | GFD30CP12  | TRANSFORMER BRACKET       | X     |
| 98   | GFD30CP17  | PROTECTIVE SLEEVE (180MM) | X     |
| 99   | GF26CP05B  | DOOR HINGE B              | X     |
| 100  | GF32CP10A  | SLIDE                     | X     |
| 101  | GF32CP10   | LP TANK SLIDE TRAY        | X     |
| 102  | GF32CP10C  | BRACKET - LP TANK SLIDE   | X     |
| 103  | GF32CP10B  | RETENTION SCREW           | X     |
| 104  | GFD42CP07  | 42" CART DOOR             | X     |
| 142  | GFD42CP18  | CART DRAWER               | X     |
| 106  | GF26CP08   | DOOR HANDLE               | X     |
| 107  | GF26CP09A  | CASTER                    | X     |
| 108  | GF26CP09B  | WHEEL                     | X     |
| 109  | GF26CP06   | MAGNETIC LATCH            | X     |
| 110  | GFD30CP03  | 30" CABINET TOP           | X     |
| 111  | GF32CP102  | SIDE BURNER HOOD          | X     |
| 112  | GF32CP103  | TOP GRATE - SIDE BURNER   | X     |
| 113  | SB1P15     | FIRE RING                 | X     |
| 114  | SB1P14     | FIRE RING PEDESTAL        | X     |
| 115  | GFD30CP106 | SIDE BURNER BODY ASSEMBLY | X     |
| 116  | GF32P44    | RUBBER BUMPER             | X     |
| 117  | GF32CP108  | SIDE BURNER INJECTOR      | X     |
| 118  | SB1P04     | BURNER PEDESTAL           | X     |
| 119  | SB1P06     | 90. TEE                   | X     |
| 120  | SB1P07     | FLEX TUBE - SIDE BURNER   | X     |
| 121  | GF32CP112  | GAS HOSE                  | X     |
| 122  | SB1P10     | IGNITION WIRE             | X     |
| 123  | SB1P09     | SIDE BURNER VALVE         | X     |
| 124  | GF32CP115  | WASHER                    | X     |
| 125  | GF32P28    | KNOB                      | X     |
| 126  | SB 1P05    | IGNITION PIN              | X     |
| 127  |            | HEXAGON NUT M6            | X     |
| 128  |            | PHILIPS HEAD SCREW M5x13  | X     |
| 129  |            | FLANGE NUT M5             | X     |
| 130  |            | PHILIPS HEAD SCREW M5x13  | X     |
| 131  |            | FLANGE SCREW M4x10        | X     |
| 132  |            | PHILIPS HEAD SCREW M4x8   | X     |
| 133  |            | PHILIPS HEAD SCREW M4x6   | X     |
| 134  |            | HEXAGON NUT M4            | X     |
| 135  |            | PHILIPS HEAD SCREW M6x13  | X     |
| 136  |            | PHILIPS HEAD SCREW M4x8   | X     |
| 137  |            | FLAT WASHER M6            | X     |
| 138  |            | PHILIPS HEAD SCREW M4x16  | X     |
| 139  |            | PHILIPS HEAD SCREW M4x6   | X     |
| 140  |            | PHILIPS HEAD SCREW M6x16  | X     |
| 141  |            | PHILIPS HEAD SCREW M4x60  | X     |

Left Inner Light

Right Inner Light

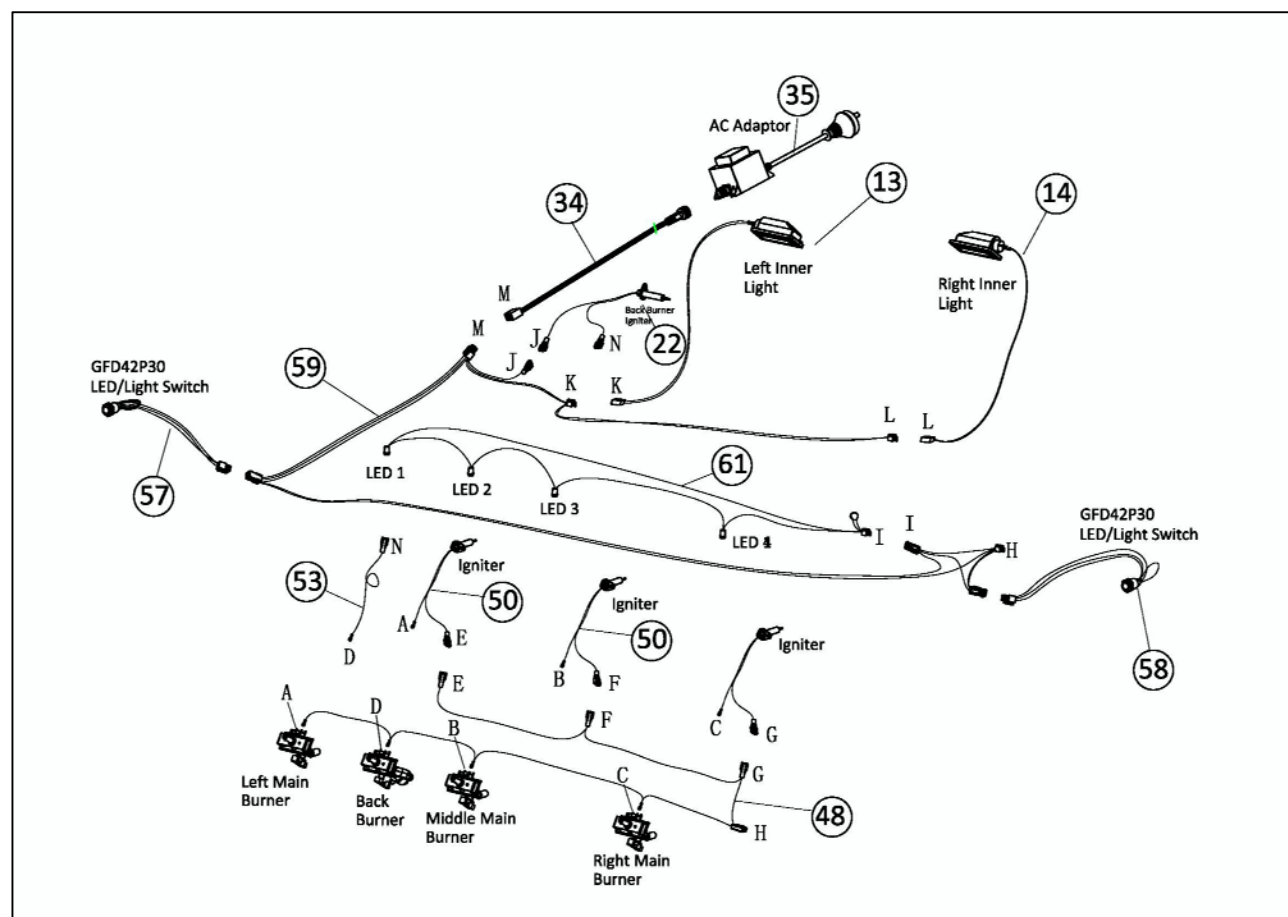
GF32P30  
Light Switch

GF32P52  
Wire set for Classic 32"

GF32P14  
AC Adaptor



## GFD36 & GFD42 WIRE DIAGRAM



**NOTE:**



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