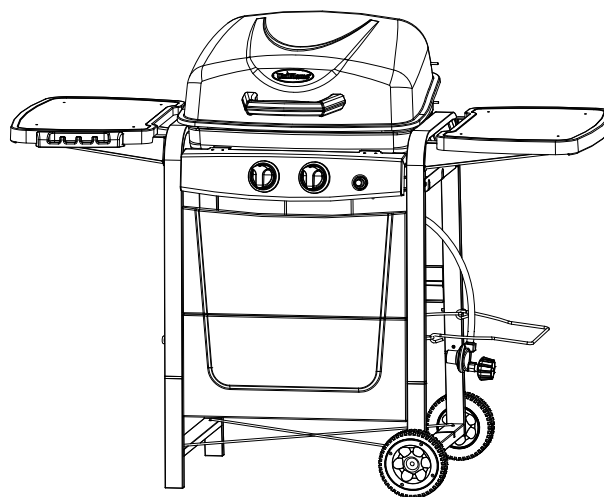




Outdoor LP Gas Barbecue Grill Model No. GBC900WH

Warning
For Your Safety:
For outdoor use only

California Proposition 65:
Chemicals known to the state of California to cause cancer, birth defects, or other defects, or other reproductive harm are created by the combustion of propane.



WARNING **For Your Safety:**

- 1. This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**
- 2. Read and follow all warnings and instructions before assembling and using the appliance.**
- 3. Follow all warnings and instructions when using the appliance.**
- 4. Keep this manual for future reference.**

Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to them to read and save for future use.

You can call 1-800-694-0013 for assistance. Do not return to place of purchase.



FOR YOUR SAFETY



DANGER

If You Smell Gas:

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open lid.**
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**



WARNING

- 1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
- 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

Always read and understand the Warnings and Safety Instructions that are contained in this manual before attempting to use this gas barbeque grill, to prevent possible bodily injury or property damage.

Always keep this manual in or near the grill for convenient future reference.

Safety First

Dangers and Cautions

1. This grill is for outdoor use only and should not be used in a building, garage, or any other enclosed area.
2. This grill is NOT for commercial use.
3. This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous.
4. LP gas characteristics:
 - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
 - b. LP gas is explosive under pressure, heavier than air, and settles and pools in low areas.
 - c. LP gas in its natural states has no odor. For your safety, an odorant is added that smells like rotten cabbage.
 - d. Contact with LP gas can cause freeze burns to skin.
5. The LP gas supply tank must be constructed and marked in accordance with the Specifications for LP gas Cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinder, Spheres and Tubes for the Transportation of Dangerous Goods and Commission.
6. The LP gas tank must be arranged for vapor withdrawal.
7. The LP gas tank must have a listed overfilling prevention device (OPD).
8. Only use 20-pound cylinders (455mm length and 310mm width) equipped with a cylinder connection device compatible with the connection for the outdoor cooking appliance.
9. The LP gas tank must have a tank collar to protect the tank valve. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
10. Never use an LP gas tank with a damaged body, valve, collar, or footing.
11. A dented or rusted LP gas tank may be hazardous and should be checked by your LP gas supplier prior to use.
12. The LP gas tank should not be dropped or handled roughly.
13. Tanks must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your tank must never be stored where temperatures can reach over 125°F.
14. Never keep a filled LP gas tank in a hot vehicle or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
15. Never attempt to attach this grill to a self-contained LP gas system of a camper trailer, motor home, or house.
16. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
17. Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.
18. Your grill has been checked at all factory connections for leaks. Recheck all connections, as movement in shipping can loosen connections.
19. Check for leaks even if your unit was assembled for you by someone else.
20. If it is evident there is excessive abrasion, wear or the hose is cut, replace it prior to use. The replacement hose assembly is specified by the manufacturer.
21. Do not operate if a gas leak is present. Gas leaks may cause a fire or explosion.
22. Follow all leak-checking procedures before operating. To prevent fire or explosion hazard when testing for a leak:
 - a. Always perform leak test before lighting the grill and each time the tank is connected for use.
 - b. Do not use or permit sources of ignition in the area while conducting a leak test.
 - c. Conduct the leak test outdoors in a well-ventilated area.
 - d. Do not use matches, lighters, or a flame to check for leaks.
 - e. Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the LP gas supply. Call a gas appliance serviceman or your local LP gas supplier.
23. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62m) of this appliance.
24. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids
25. The minimum clearances from sides and back of unit to combustible construction: 36 inches from side and 36 inches from back. Do not use this appliance under overhead combustible surfaces. It is essential to keep the grill's valve compartment, burners, and circulating air passage clean. Inspect grill before each use.

26. Do not obstruct the flow of combustion and ventilation air when the grill is in use.
27. Do not alter grill in any manner.
28. Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
29. This grill should be thoroughly cleaned and inspected on a regular basis. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put in to operation.
30. Use only the pressure regulator and hose assembly provided. The replacement regulator and hose assembly shall be that specified by the manufacturer.
31. Do not use this appliance without reading the instructions in this manual.
32. Do not touch metal parts of grill until it has completely cooled to avoid burns. Use protective gear, such as pot holders or BBQ gloves, when handling the grill.
33. When cooking, fire extinguishing materials should be readily accessible. In the event of an oil grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
34. Do not install or use in or on boats or recreational vehicles.
35. Do not use grill in high winds.
36. Never lean over the grill when lighting.
37. Do not leave a lit grill unattended. Keep children and pets away from grill at all times.
38. Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
39. If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
40. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
41. Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.
42. Always place your grill on a hard non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
43. Do not use on wooden decks.
44. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
45. Keep all electrical cords away from a hot grill.
46. Do not use grill for indoor cooking or heating. Toxic fumes can accumulate and cause asphyxiation.
47. After a period of storage nonuse, check for leaks, obstructions, abrasion, wear, and cuts to the hose.
48. Failure to open lid while igniting the grill's burners, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.
49. If grill is not in use, the gas must be turned off at the supply tank.
50. Never operate grill without heat plates installed.
51. Always use a meat thermometer to ensure food is cooked to a safe temperature.
52. Do not store a spare LP-gas cylinder under or near this appliance.
53. Never fill the cylinder beyond 80 percent full.
54. A fire causing death, serious injury or damage to property may occur if the above not followed exactly.

Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54. Storage and Handling of Liquefied Petroleum Gases. ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation code

Use only RevoAce Inc. (Address: 8F-1, NO.497, JHONGMING S.RD., WEST DISTRICT, TAICHUNG CITY 403, TAIWAN) , Factory authorized parts. You can call 1-800-694-0013 for assistance and obtain the parts you required. The use of any part that is not factory authorized can be dangerous. This will also void your warranty

Parts & Hardware List

Parts List	Expanded View
<ol style="list-style-type: none"> 1. Lid handle 2. Warming rack 3. Lid 4. Cooking grid 5. Top hinge (2) 6. Bottom hinge (2) 7. Heat plate 8. Bottom bowl assembly 9. Left side shelf 10. Heat plate support (2) 11. Right side shelf 12. Burner 13. Side shelf support A (2) 14. Side shelf support B (2) 15. Left knob bezel 16. Right knob bezel 17. Igniter button 18. Hose & Regulator assembly 19. Main knob (2) 20. Grease cup support 21. Grease cup 22. Top left cart frame 23. Top front panel 24. Top right cart frame 25. LP gas tank heat plate 26. Cart frame support wire A 27. Rear cart frame support 28. Lighting rod 29. LP gas tank retainer wire 30. Leg connector (4) 31. Bottom front panel 32. Bottom left cart frame 33. Cart frame support wire B (2) 34. Bottom right cart frame 35. Wheel (2) 36. Axle 	
Hardware List (Included)	
A: Screw ST4.8X10 Nickel Plated 4Pcs 	G: Washer Ø6.4 Nickel Plated 10Pcs
B: Screw M6X14 Nickel Plated 32Pcs 	H: Heat resistant washer Ø6.4 Heat resistant washer 6Pcs
C: Bolt M6X15 Nickel Plated 8Pcs 	I: Lock washer Ø6.4 Nickle Plated 10Pcs
D: Nut M8 Nickel Plated 2Pcs 	Screwdriver A3 1Pc
E: Wing nut M5 Nickel Plated 2Pcs 	Wrench M8 A3 2Pcs
F: Wing nut M6 Nickel Plated 7Pcs 	

Assembly Instructions

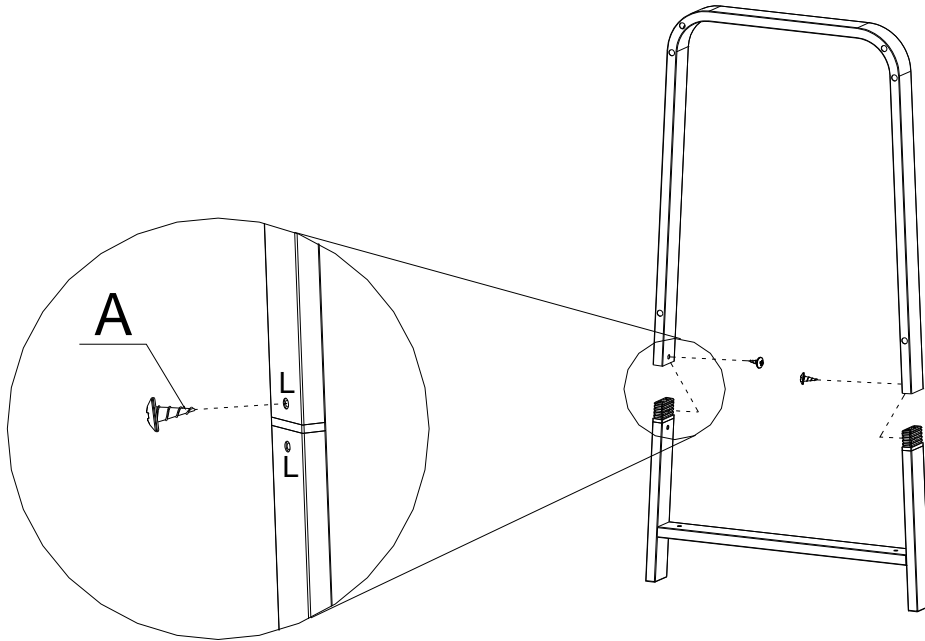
Tools Required: Knife or scissors and Phillips head screwdriver

- . To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- . Clear an area large enough to layout all components and hardware.
- . When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware
- . Follow all steps in order to properly assemble your product.
- . The estimated assembly time is: 50-60 minutes

Step 1

Attach top left cart frame to bottom left cart frame (A Screw 2Pcs)

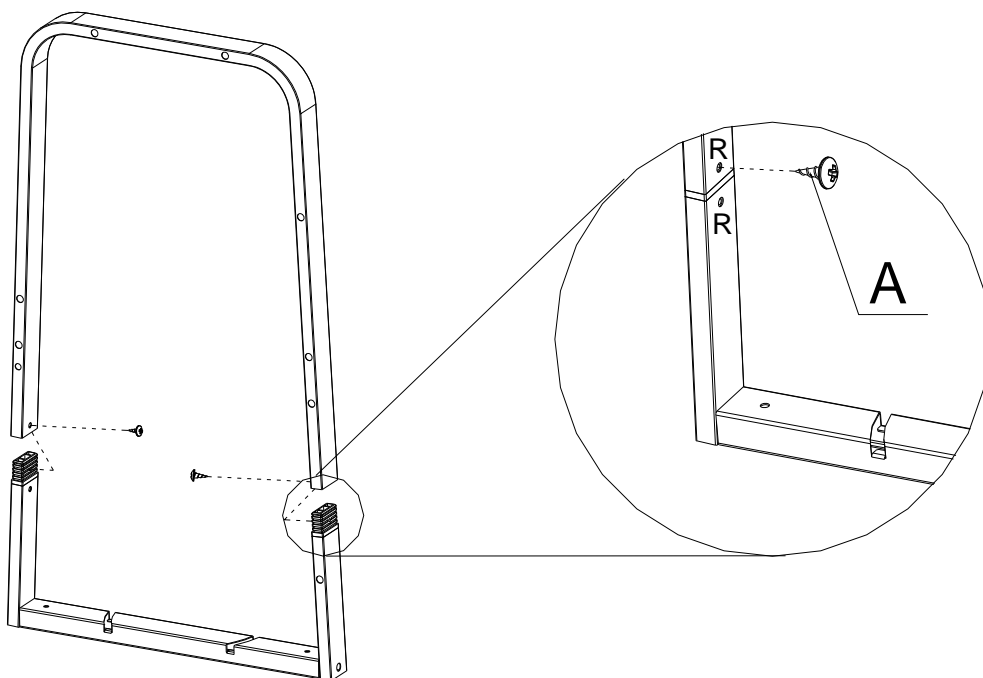
Note: Match the colored stickers labeled "L" on the cart frame to assemble



Step 2

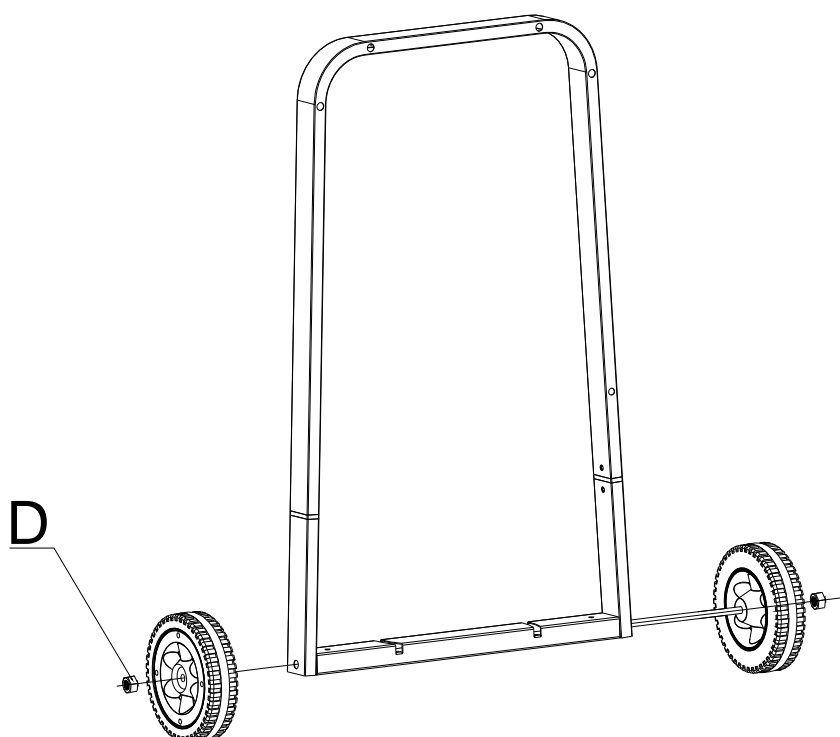
Attach top right cart frame to bottom right cart frame (A Screw 2Pcs)

Note: Match the colored stickers labeled "R" on the cart frame to assemble



Step 3

Attach axle and wheel to bottom right cart frame (D Nut 2Pcs).

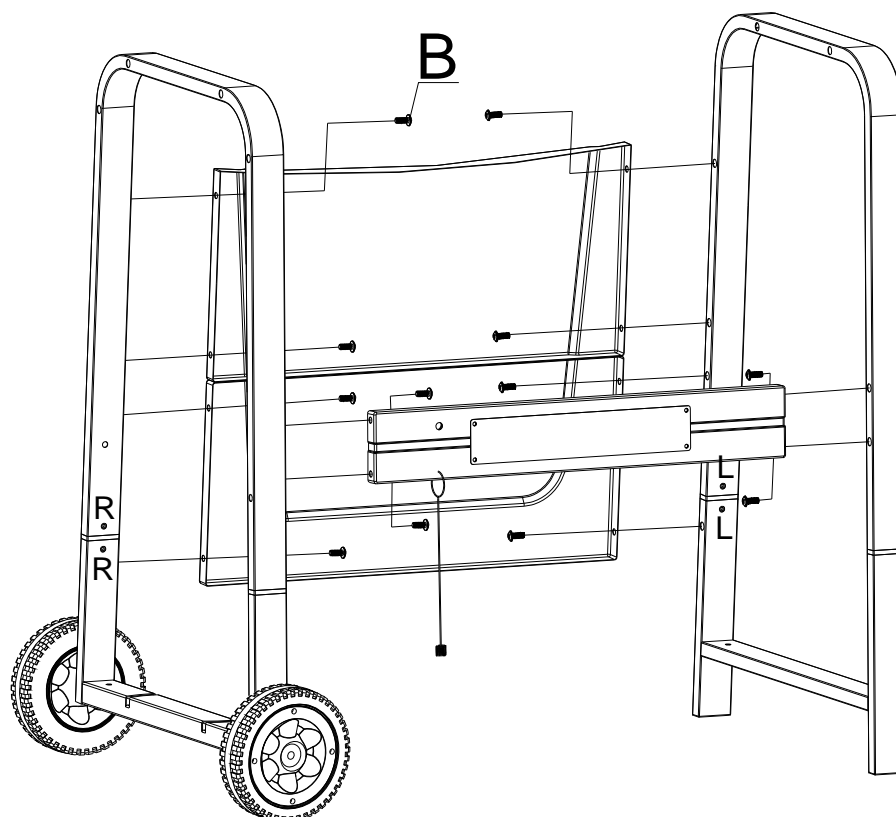


Step 4

Attach top front panel to top left cart frame and top right cart frame (B Screw 4Pcs).

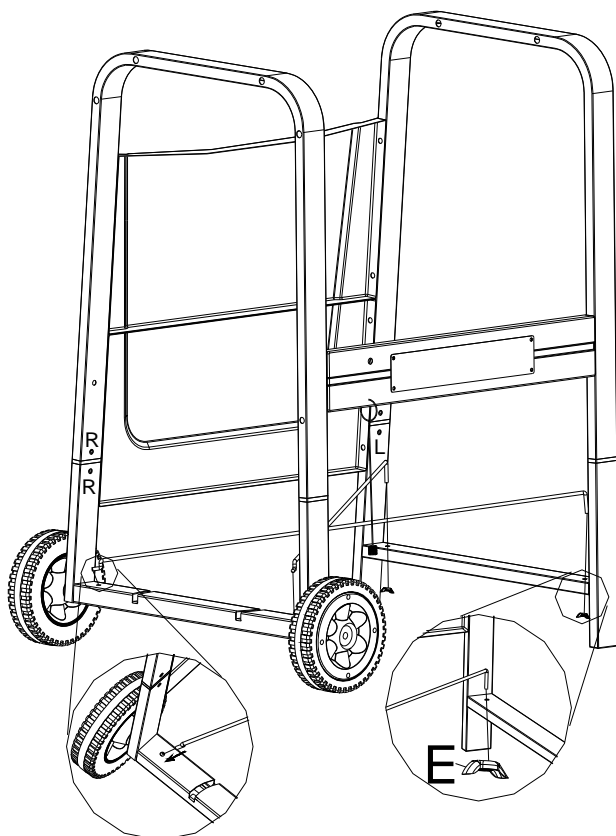
Attach bottom front panel to bottom left cart frame and bottom right cart frame (B Screw 4Pcs).

Attach rear cart frame support to top left cart frame and top right cart frame (B Screw 4Pcs).



Step 5

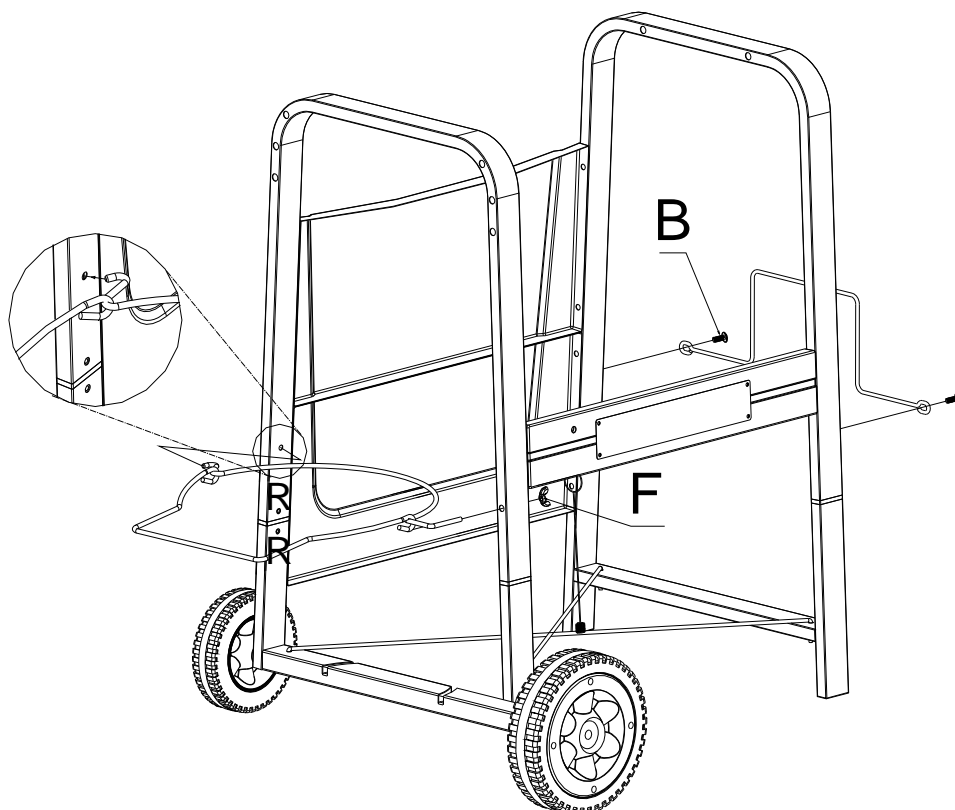
Attach cart frame support wire B to bottom left cart frame and bottom right cart frame (E Wing nut 2Pcs).



Step 6

Attach LP gas tank retainer wire to top right cart frame (F Wing nut 1Pc).

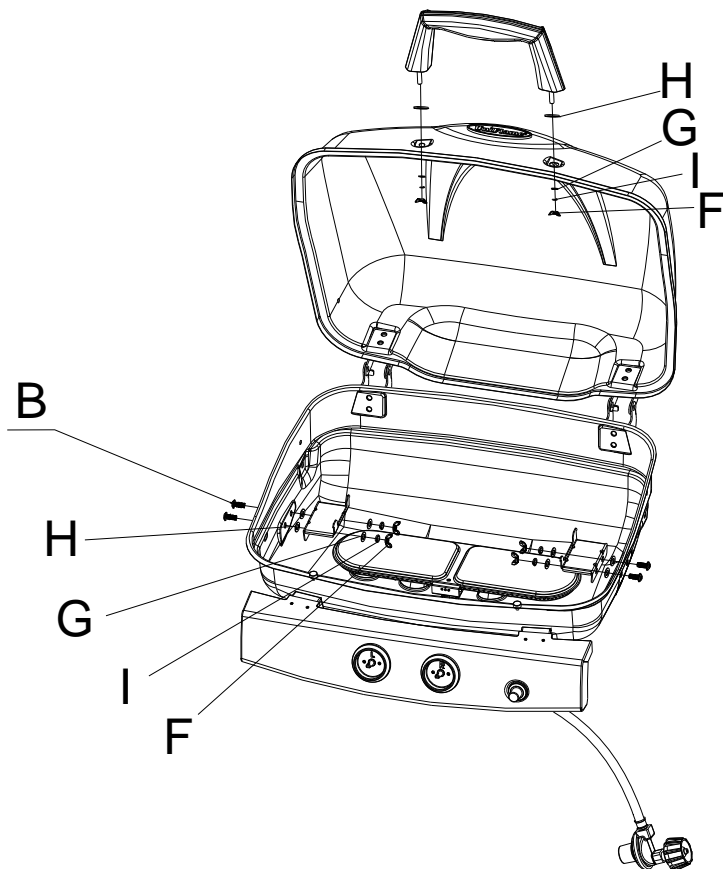
Attach cart frame support wire A to top left cart frame (B Screw 2Pcs).



Step 7

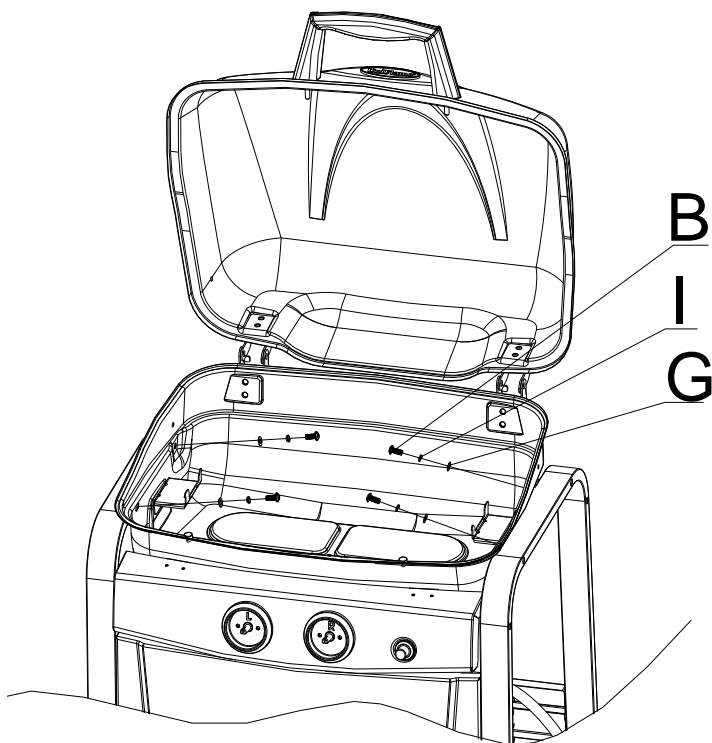
Attach lid handle to lid (H Heat resistant washer 2Pcs / G Washer 2Pcs / I Lock washer 2Pcs / F Wing nut 2Pcs).

Attach heat plate support to bottom bowl assembly (B Screw 4Pcs / H Heat resistant washer 4Pcs / G Washer 4Pcs / I Lock washer 4Pcs / F Wing nut 4Pcs)



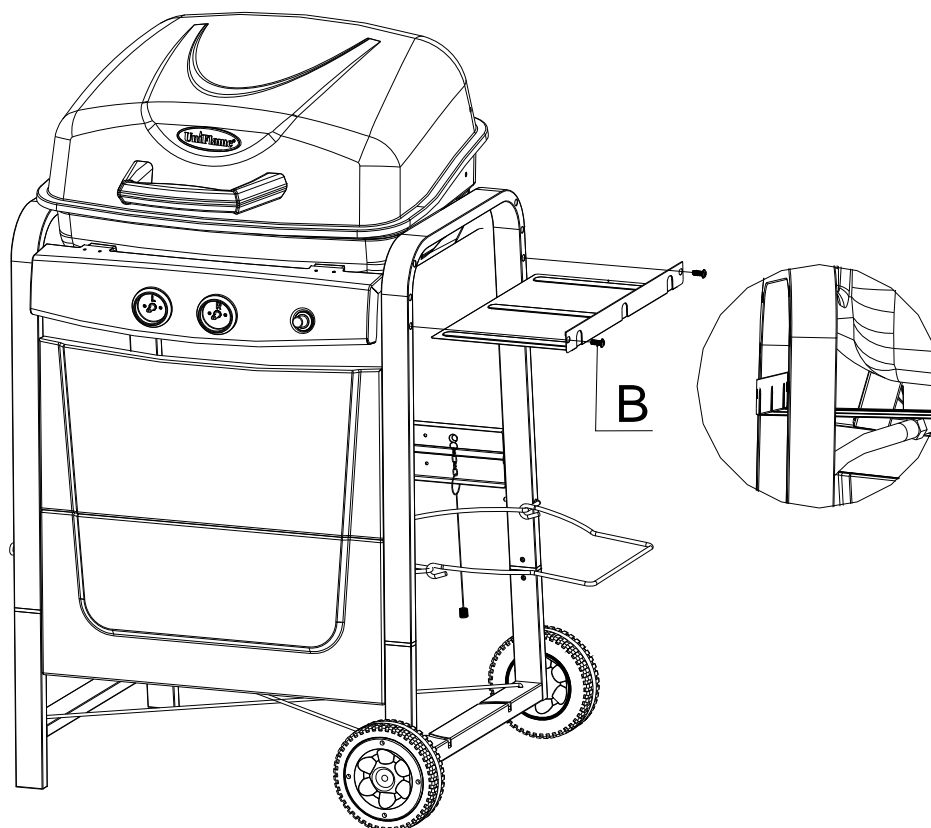
Step 8

Attach bottom bowl assembly to cart frame assembly (B Screw 4Pcs / I Lock washer 4Pcs / G Washer 4Pcs).



Step 9

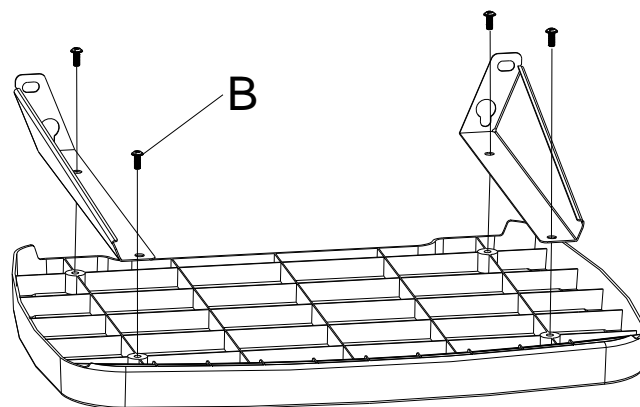
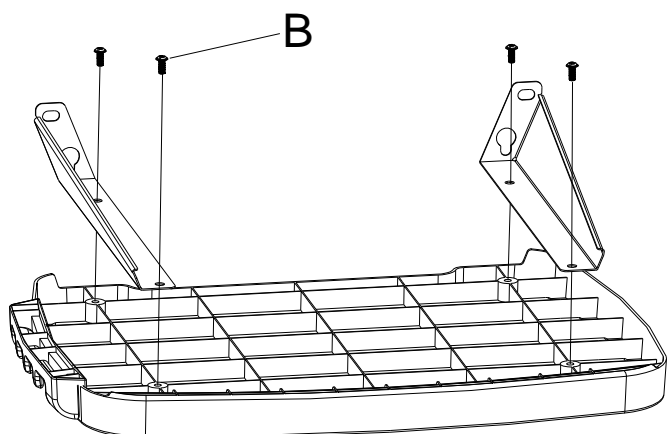
Attach LP gas tank heat plate to top right cart frame (B Screw 2Pcs).



Step 10

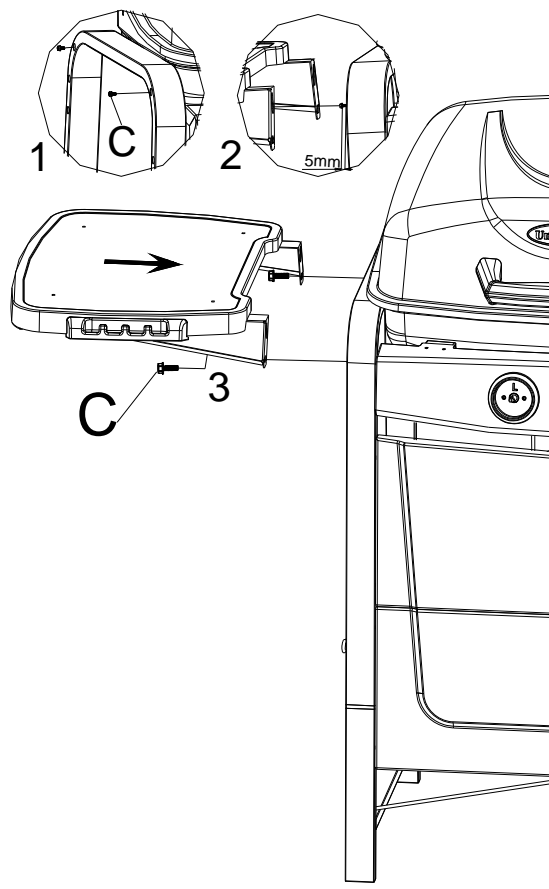
Attach left side shelf to side shelf support A and side shelf support B (C Screw 4Pcs).

Attach right side shelf assembly to side shelf support B and right side shelf front (C Screw 4Pcs).



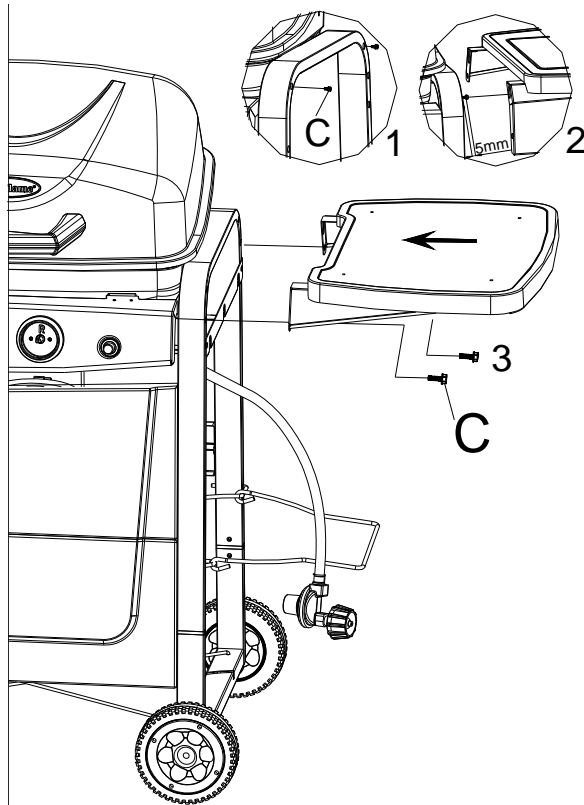
Step 11

Attach left side shelf assembly to cart frame assembly (C Screw 4Pcs) / Note: Leave 5mm of screw threads exposed



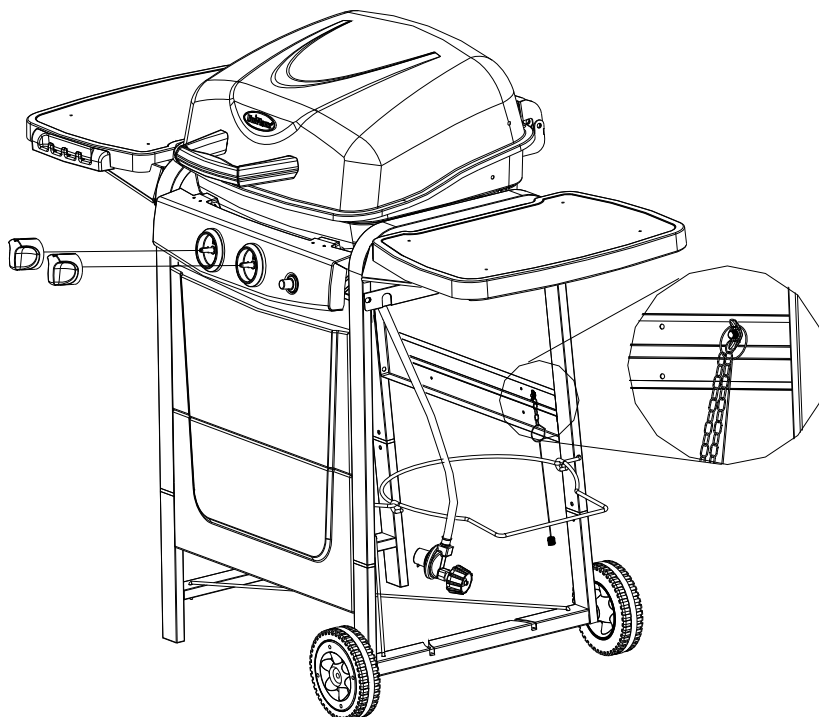
Step 12

Attach right side shelf assembly to cart frame assembly (C Screw 3Pcs) / Note: Leave 5mm of screw threads exposed.



Step 13

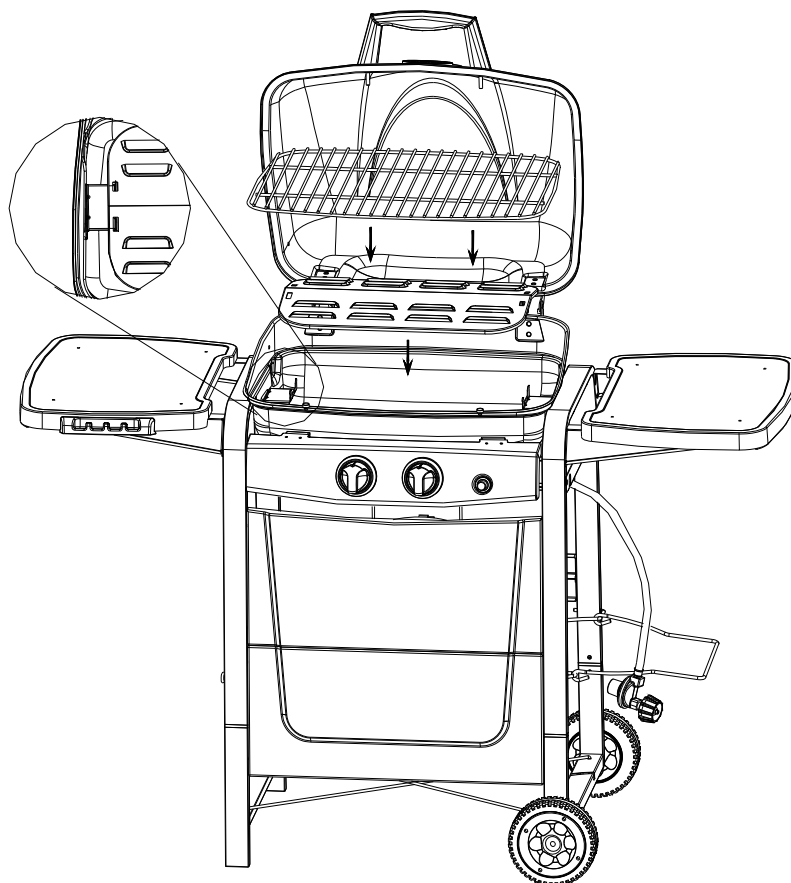
Attach main burner knobs and hang the lighting rod as picture showed.



Step 14

Place heat plate into bottom bowl assembly.

Place cooking grid into bottom bowl assembly.



Step 15

Slide warming rack into holes in lid and bottom bowl.

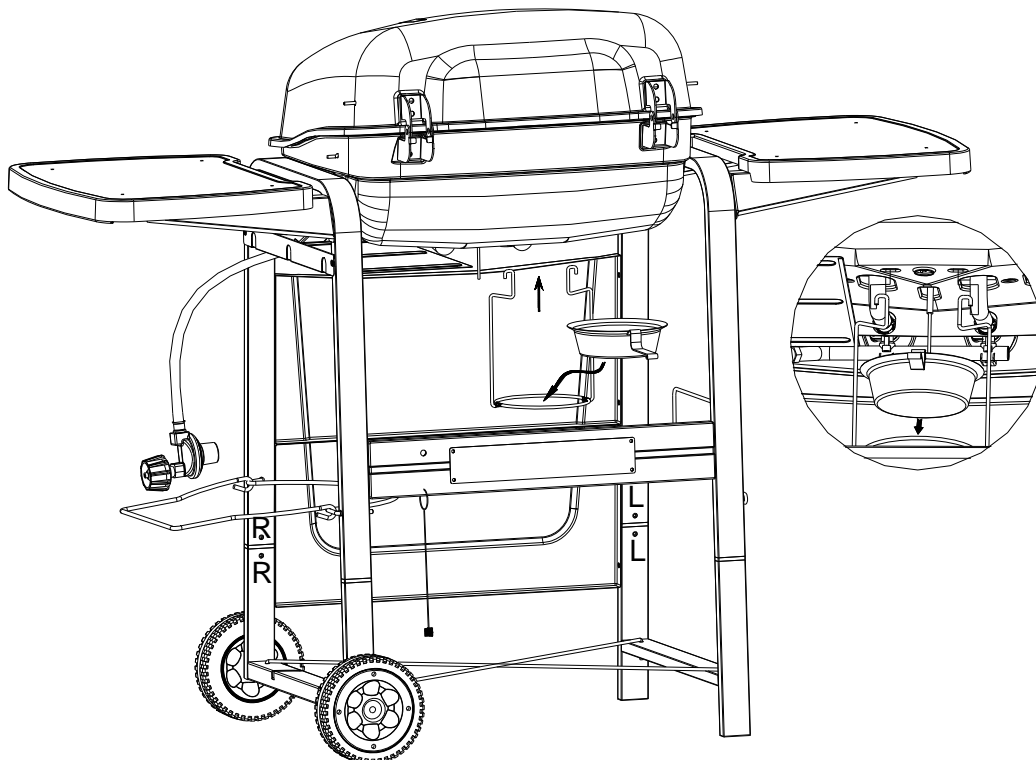
Note: Look for corresponding holes on side of lid, insert short wire end into lid hole one side at a time. Position warming rack legs into slots on bottom bowl sides.



Step 16

Place grease cup & grease cup support onto bottom of bottom bowl, upwards as shown.

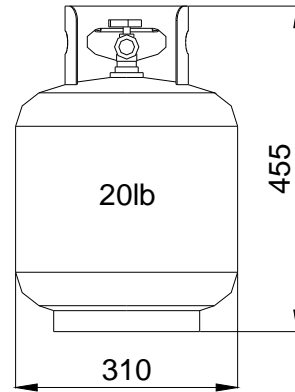
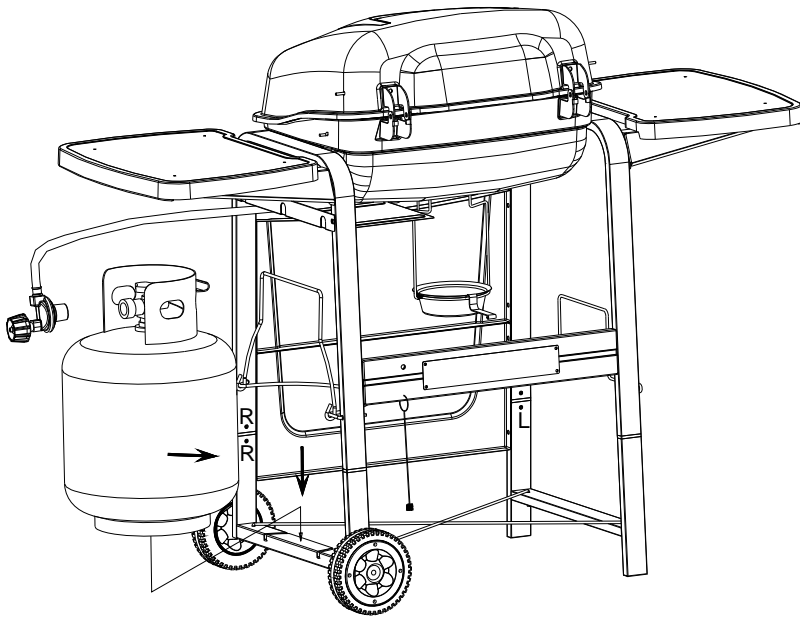
Congratulations, your assembly is now complete, read operating instructions before proceeding.



Installing LP Gas Tank

Attach LP Gas Tank

Place precision filled LP gas tank into hole of bottom panel, always keep cylinder in upright orientation to provide vapor withdrawal.



Note: An empty cylinder will weigh about 18lbs, while a properly filled cylinder should weigh no more than 38lbs. (455mm length and 310mm width).

Note: Other cylinders may be acceptable for use with the appliance provided they are compatible with the appliance retention means and accompanied by illustration depicting the cylinder mounted to the appliance utilizing the cylinder retention means and the point of contact between the cylinder and the retention means.

Secure LP Gas Tank

Secure tank by slide tank retainer wire over shoulder of LP gas tank.



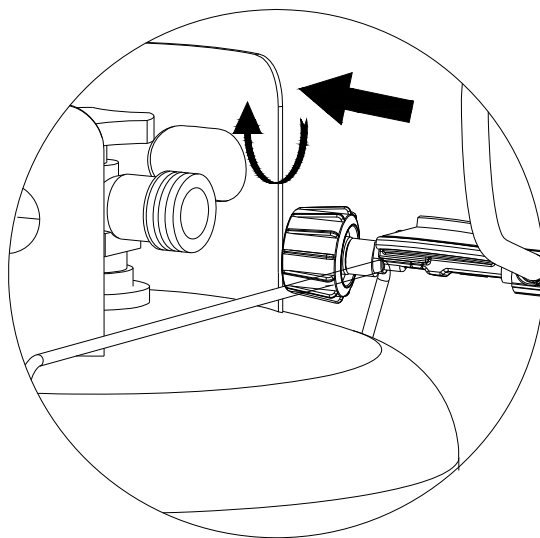
Connect LP Gas Tank

Before connecting, be sure that there is no debris caught in the head of the gas tank, head of the regulator valve or in the head of the burner and burner ports.

Connect gas line to tank by turning knob clockwise until it stops.

The proper threads on the LP tank valve as shown.

Important: Make sure the head of the gas tank can line up and connect with the head of the regulator valve properly.



CAUTION:

Make sure that the LP gas tank will be always perpendicular to Right Lower Frame Support in transit and cooking.

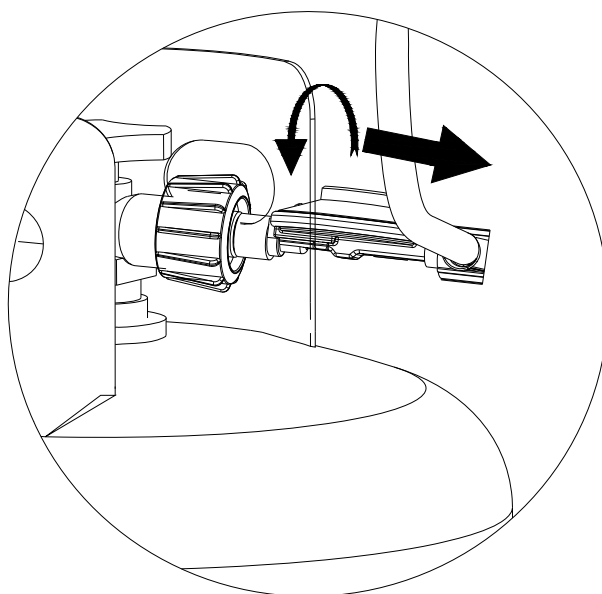
Disconnect LP Gas Tank

Disconnect gas line to tank by turning knob counter-clockwise.

Slide out the tank retainer wire over the shoulder of LP gas tank.

Withdraw the LP gas tank upright from the tank support.

Note: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



Operating Instructions

Checking Connections & Leaks

Make sure the regulator valve and hose connections are securely fastened to the burner and the tank.

If your unit was assembled for you, visually check the connection between the burner pipe and opening. Make sure the burner pipe fits over the opening.

Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.

Attach the hose to control valve, make sure control knobs are off.

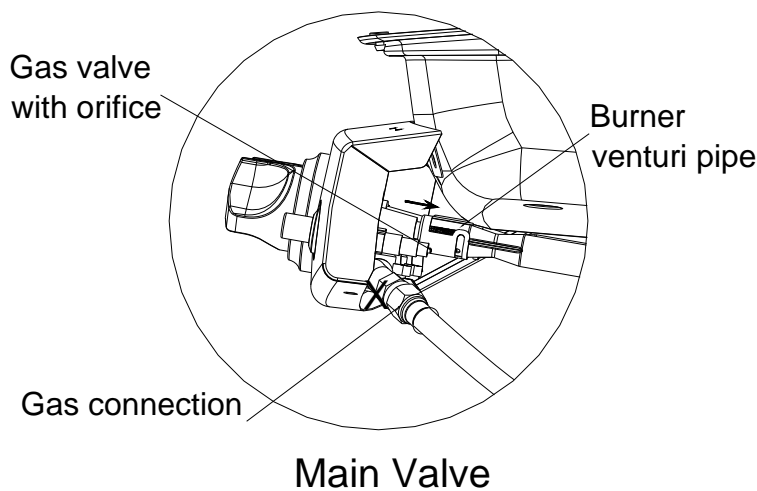
Turn LP gas tank ON at valve.

Spoon leak check solution at the "x" location.

If any bubbles appear, turn LP gas tank OFF, reconnect and re-test. If you continue to see bubbles after several attempts, turn off LP gas tank and disconnect LP gas source.

If no bubbles appear after one minute turn tank OFF, wipe away solution and proceed.

WARNING: Failure to inspect this connection or follow these inspections could cause a fire or explosion which can cause death, serious bodily injury, or damage to property. (Please refer to diagram for proper installation).



Tank/Gas Line Connection

Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.

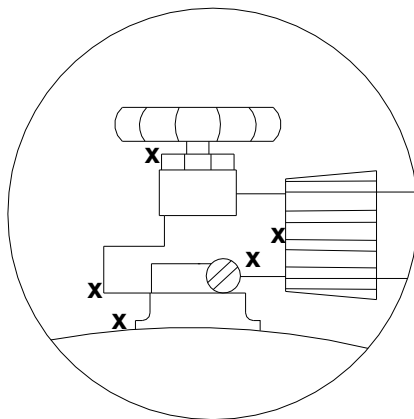
Make sure control knobs are off.

Turn LP gas tank ON at valve.

Spoon leak check solution at all "x" locations.

If any bubbles appear turn LP gas tank OFF, reconnect and re-test. If you continue to see bubbles after several attempts, turn off LP gas tank and disconnect LP gas source.

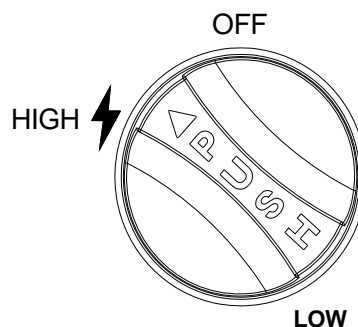
If no bubbles appear after one minute turn tank OFF, wipe away solution and proceed.



Operating Main Burners

Lighting

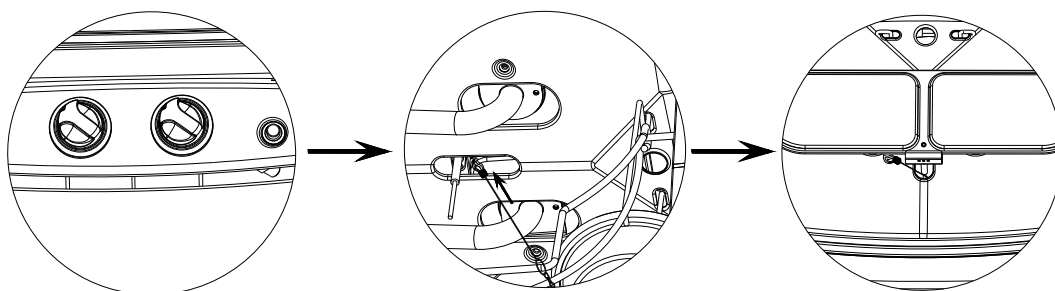
1. Open lid. **Attempting to light the burner with the lid closed may cause an explosion!**
2. Make sure there are no obstructions of combustion and ventilation airflow to the gas unit. Check and clean the burner/venturi tubes for insects and insect nests. Spiders and insects can nest within and clog the burner/venturi tube at the opening. **A clogged burner tube can lead to a fire beneath the appliance.**
3. All control knobs must be in the OFF position.
4. Turn on gas at LP gas tank.
5. **Push and turn control knob counterclockwise to HIGH.**
6. Press the electronic igniter button and hold for 5 seconds to light burner.
7. If igniter does not occur in 5 seconds, turn burner control knob OFF, wait 5 minutes, and repeat lighting procedure.
8. If ignition does not light burner, use a lit match secured with the lighting rod.
Light burners manually according to the following instructions.



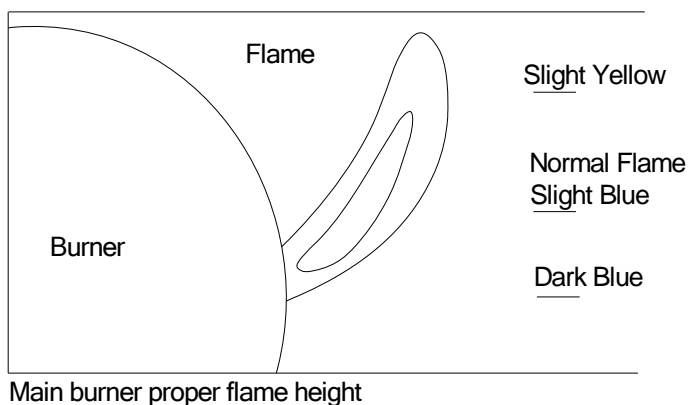
Important: Always use the lighting rod provided when lighting burners with a match.

WARNING: Never stand with your head directly over the grill when preparing to light the main burners, to prevent possible bodily injury.

- a. Always open the hood completely and inspect the grill and burner to confirm that all components are properly positioned before lighting main burners.
- b. Always confirm that all of the burner control knobs are in "OFF" position before opening the gas supply.
- c. Turn on the propane gas supply valve at the tank.
- d. Insert a lit match attached to the end of the lighting rod into the match lighting access hole. Located on the underside of the bottom bowl.
- e. Turn the LEFT burner control knob to the HIGH position by pushing down the knob and turning it counter clockwise.
- f. If igniter does not occur in 5 seconds, turn burner control knob OFF, wait 5 minutes, and repeat lighting procedure.



9. After lighting, observe the burner flame, make sure all burner ports are lit and flame height matches illustration.



CAUTION: If burner flame goes out during operation, immediately turn the gas "OFF" and open lid to let the gas clear for about 5 minutes before re-lighting.

Turning Off

1. Turn all control knobs clockwise to the OFF position one at a time.
2. Turn gas off at LP tank.

Initial Use

Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned on "HIGH". This will "heat clean" the internal parts and dissipate odor from the manufacturing processes.

Direct cooking

1. Light burners per lighting instructions
2. Set burners to desired level and allow temperature to be reached.
3. Place food directly over burners
4. With lid open or closed, cook until desired internal temperature is achieved.

Tips for cookouts and longer product life

1. Spray or coat cooking surfaces with vegetable oil before cooking to avoid sticking.
2. Place vegetables or delicate foods into aluminum foil pouches
3. Use a quality grill brush after each event to keep cooking surfaces clean and rust free.
4. Empty grease cup after every use.

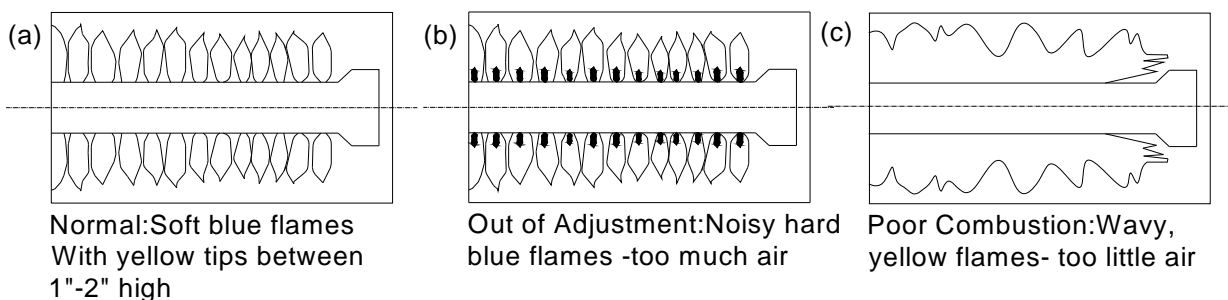
CAUTION: Do not cover grill until it is completely cool to the touch.

Cleaning and Care

1. All cleaning and maintenance should be done when grill is cool and with fuel supply disconnected.
2. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Flames

Check flames as pictured below:



Notices

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
4. Visually check burner flames with pictorial representations.
5. Clean outdoor cooking gas appliance with recommended cleaning agents, if necessary.
6. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
7. Check and maintain the grill each month.

Cleaning Main Burner

1. Turn gas off at the control knobs and LP gas tank.
2. Remove cooking grid and heat plate.
3. Remove burner by removing the fasteners securing the burner to the bottom bowl.
4. Lift burner up and away from gas valve orifice.
5. Disconnect wire from spark electrode.
6. Clean inlet (venturi) of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on burner surface.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip).
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
10. Reinstall burner, check to insure that gas valve opening is correctly positioned inside burner inlet (venturi). Also check position of spark electrode.

Troubleshooting Guide

Problem	Possible Cause	Solution
Burner will not light using igniter.	Wires or electrode covered with cooking residue.	Clean wire and/or electrode with rubbing alcohol.
	Electrode and burners are wet	Wipe with dry cloth.
	Electrode cracked or broken-sparks at crack.	Replace electrode.
	Wire loose or disconnected.	Reconnect wire or replace electrode/wire assembly.
	Wire is shorting (sparking) between igniter and electrode.	Replace igniter wire/electrode assembly.
	Bad igniter	Replace igniter.
Burner will not light with match.	No gas flow.	Check if LP gas tank is empty. If LP gas tank is not empty, refer to "Sudden drop in gas flow or reduced flame height". If empty, replace or refill.
	Coupling nut and regulator not fully connected.	Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only. Do not use tools.
	Obstruction of gas flow.	Clear burner tubes. Check for bent or kinked hose.
	Disengagement of burner to valve	Re-engage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked	Clean burner ports
Sudden drop in gas flow or reduced flame height.	Out of gas.	Check for gas in the LP gas tank
	Excess flow safety device may have been activated.	Turn off knobs, wait 30 seconds and light grill. If flames are still too low reset the excessive flow safety device by turning off knobs and LP gas tank valve. Disconnect regulator. Turn burner control knobs to HIGH. Wait 1 minute, turn burner control knobs off. Reconnect regulator and leak check connections. Turn LP gas tank valve on slowly, wait 30 seconds and then light grill.
Irregular flame pattern, flame does not run the full length or burner.	Burner ports are clogged or blocked.	Clean burner ports.
Flame is yellow or orange	Burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed.
	Spider webs or insect nest in venturi.	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
	Poor alignment of valve to burner venturi	Ensure burner venturi is properly engaged with valve.
Flame blow out	High or gusting winds	Turn front of grill to face wind or increase flame height to HIGH setting.
	Low on LP Gas	Replace or refill LP gas tank.
	Excess flow valve tripped.	Refer to "sudden drop in gas flow".
Flare-up	Grease buildup.	Clean grill.
	Excess fat in meat.	Trim fat from meat before grilling.
	Excess cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas off at LP gas tank. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback (fire in burner tube(s))	Burner and/or burner tubes are blocked	Clean burner and/or burner tubes.
Inside of lid is peeling	The lid is stainless steel, not painted	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.