
GSL-32 and GS-32

Operator Manual



GSL-32 Grill shown



PARADISE GRILLS®

**GSL-32 and GS-32 Operator Manual
Version 3, February 2024**

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ATTENTION INSTALLER:

PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

ATTENTION CONSUMER:

PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE. You are responsible for checking updates and revisions available online at <http://www.paradisegrillsdirect.com/owners/>

Serial number _____

(See information label on grill for serial number)

Purchase date _____

⚠ DANGER

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.

⚠ WARNING

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

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Safety Considerations


Safety Symbols

Throughout this manual, important safety information will be highlighted and marked as **CAUTION**, **DANGER**, or **WARNING**.

	A potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury, or property damage.
	A potentially hazardous situation which, if not avoided, could result in death or serious injury, or property damage.
	An imminently hazardous situation which, if not avoided, will result in death or serious injury, or property damage.

Operational Warnings

All users must read this entire manual before attempting to operate the grill. Follow these safety precautions every time the grill is used:


This grill is for outdoor use only! Do not operate in a building, garage, or any other enclosed area. Doing so could result in carbon monoxide buildup which could result in injury or death.
Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliances.
Do not store an LP (liquid petroleum) cylinder that is not connected for use in the vicinity of this or any other appliances.
EXPLOSION HAZARD – Do not use the grill as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

CALIFORNIA PROPOSITION 65

1. Combustible by-products produced when using this appliance contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.
3. For more information see www.P65Warnings.ca.gov.

**IF YOU SMELL GAS:**

1. Shut off the gas supply to the appliance at its source.
2. Extinguish any open flames.
3. Open grill hood to release any accumulation of gas vapor.
4. If a gas odor persists, keep away from your appliance and contact your gas supplier or fire department immediately.

IF THE BURNER GOES OUT:

Gas will continue to flow out of the burner and could accidentally ignite with risk of injury. If during operation the flames go out and you smell gas or cannot see the flame:

1. Turn all burner controls OFF.
2. Open lid, and all access doors and drawers.
3. Wait 5 minutes and repeat the lighting procedure.

Gas Safety

Liquefied petroleum (LP) gas, also commonly called Propane, is a fuel gas which contains a flammable mixture of hydrocarbon gases, most commonly propane, butane, and propylene. Exercise great caution and strictly follow all safety measures when using LP gas.

The installation must conform with local codes, or, in the absence of local codes, with one of the following, as applicable:



- *National Fuel Gas Code, ANSI Z223.1/NFPA 54*
- *Natural Gas and Propane Installation Code, CSA B149.1*
- *Propane Storage and Handling Code, CSA B149.2*

Tank Requirements

The LP cylinder used with this grill must be no larger than 20 lb. capacity with 11" water column, and have:

- Type 1 outlet compatible with the grill gas regulator and a safety relief device having direct communication with the vapor space of the cylinder
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP cylinders equipped with this type of valve**
- A collar to protect the cylinder threads on the customer supplied tank
- When not in use, the tank shut off valve should be turned off

Filling and Refilling LP Gas Cylinders

 WARNING 
All purging and refilling of LP gas cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this appliance.
Never fill the LP gas cylinder beyond 80 percent full. Failure to follow these instructions may result in explosion, personal injury, or death.
If a gas leak cannot be stopped by closing the LP cylinder valve, immediately leave the area and call the fire department!

To replace an LP gas cylinder:

1. Turn all burner knobs to OFF and close the LP cylinder valve
2. Disconnect the regulator hose from the LP cylinder

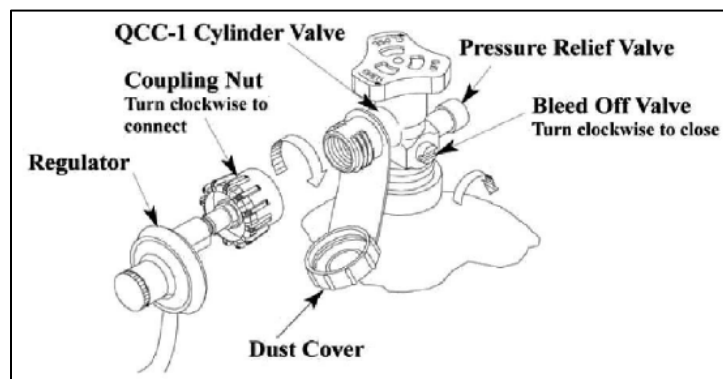



Figure 1 LP Cylinder Valve


3. Remove cylinder from the enclosure; have it replaced or filled at your local qualified propane dealer
4. Connect the regulator valve
 - a. Hold the regulator so it is aligned with the cylinder valve
 - b. Thread the coupling nut onto the valve and tighten clockwise until there is resistance

- c. Tighten another half to three-quarters turn by hand to ensure the regulator is seated in the valve – **do not use tools**
 - d. If the tank connection cannot be completed do not use the regulator
5. Open the LP cylinder valve
 6. If you smell gas or hear a hiss of gas escaping from the tank or regulator, close the cylinder valve immediately and then:
 - a. If the leak stops, remove the regulator from the tank and reattempt the connection
 - b. If the leak persists, turn off the tank valve and remove the regulator
 - c. If the leak cannot be stopped by closing the tank valve, leave the area and call the fire department immediately
 7. Leak check the connections as described in the Leak Testing section below


Do not subject your LP gas cylinder to excessive heat, and always store the cylinder in an upright position.
Never store a spare LP cylinder indoors or within the grill enclosure.
When attaching components, ensure all connections are secured and fully tightened to prevent leakage.
Turn off the gas supply when either Natural Gas or LP Gas grills are not in use.

Leak Testing


Test all gas piping and connections for leaks after installation or service.


Never use an open flame to check for leaks.
Do not smoke or allow other sources of ignition in the area while doing a leak test.
Do not attempt to repair an LP cylinder valve if it is damaged. Return the cylinder to a qualified LP tank supplier for replacement.
Always conduct the leak test outdoors in a well-ventilated area.

With all burners off, open the gas source valve and spray a soap/water solution on all joints. Growing bubbles indicate leaking gas. Correct any leaks immediately.

See [Leak Test](#) on page [27](#) for more detail.

Transporting and Storing LP Gas Cylinder


Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
Do not store any LP gas cylinder (that is not connected for use) in the vicinity of this or any other appliance.

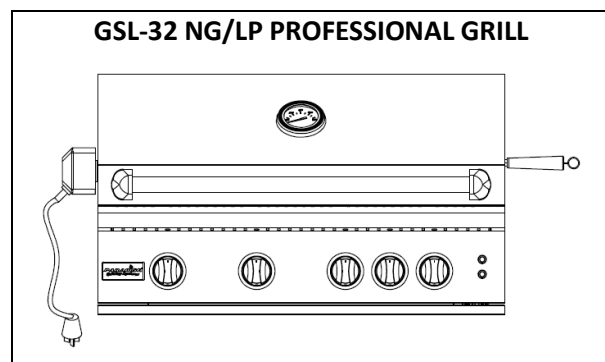
Follow these precautions when transporting or storing an LP gas cylinder:

- Transport only one cylinder at a time
- Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cover in place
- Store cylinders outdoors in a protected, cool, and dry location out of reach of children
- Do not store cylinders in a building, garage, or any other enclosed area
- The gas supply must be turned off at the LP Gas supply cylinder and the LP Gas supply cylinder must be disconnected from the regulator when this outdoor cooking gas appliance is not in use

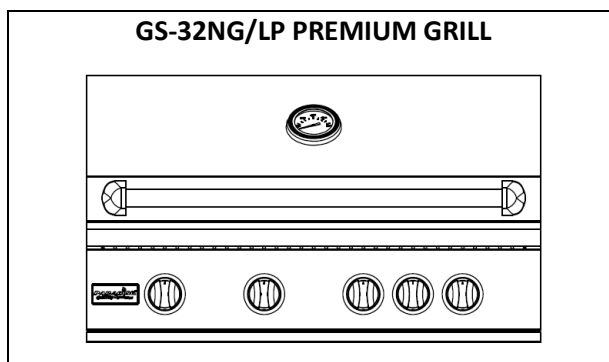
Specifications

Grill Specs

THIS MANUAL APPLIES TO THE FOLLOWING MODELS:



BBQ Dimensions	30 3/8 x 8 x 21"
BTU Output	12,700 BTU per Burner x4
Infrared Back Burner	10,500 BTU x1
Ignition	Piezo Ignition System
Cooking Area	740 sq. in. (including warming area)
Drip Tray	Stainless Steel
Flame Tamer	Stainless Steel w/ Ceramic Briquettes Included
Grill Cover	Optional
Grill Lights	Included
Rotisserie Kit (Motor, Spit, and Forks)	Included
Burner	Stainless Steel Tube
Warranty (See page 49 for details)	Limited Lifetime Warranty on stainless steel housing; 5 years on burners, briquettes and grates; 1 year on all other parts
Gas Type	Available in LP or NG



BBQ Dimensions	30 3/8 x 8 x 21"
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Cooking Area	740 sq. in. (including warming area)
Drip Tray	Stainless Steel
Flame Tamer	Stainless Steel w/ Ceramic Briquettes Included
Grill Cover	Optional
Grill Lights	Not included
Rotisserie Kit (Motor, Spit, and Forks)	Optional
Burner	Stainless Steel Tube
Warranty (See page 49 for details)	5 years on stainless steel housing; 5 years on burners, briquettes and grates; 1 year on all other parts
Gas Type	Available in LP or NG

Customer Required Items

Liquid Petroleum Gas Cylinder

The LP cylinder used with your grill must meet the following requirements:

- Use Liquid Petroleum (LP) cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or National Standards of Canada CSA-B339 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. See the LP cylinder collar for marking



Figure 2 LP Gas Cylinder Requirements

- LP cylinder valve must have:
 - Type 1 outlet compatible with regulator or grill
 - Safety relief valve
- UL listed Overfill Protection Device (OPD), identified by a unique triangular hand wheel (Figure 2, right). Use only LP cylinders equipped with this type of valve
- LP cylinder must be upright for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage

Liquid Petroleum Cylinder Mount

You must equip your grill island with an appropriate mounting base or bracket to hold a 20 lb. LP cylinder upright, such as the examples shown in Figure 3:



Figure 3 Example LP Cylinder Mounts

Gas Regulator

Check the grill's rating plate (Figure 22) to ensure your gas supply is correct for the grill you purchased.

Gas Line Length

All gas supply lines should be as short as safely possible. Gas supply lines lose pressure over distance and with each elbow or "T" Adapter fitting added, which causes pressure drops that negatively impact performance.

LP Gas

For each grill configured for LP gas supply, customer must purchase and install an LP gas regulator set for 11" water column pressure.

A single or double side burner must be connected to a separate regulated supply line and LP tank.

Natural Gas

A grill configured for natural gas (NG) supply comes with a manufacturer-supplied regulator set for 4" water column pressure.

For NG supplied grills, a side burner may be connected to the grill's regulated supply line via a "T" adapter, or connected to its own separate regulated supply line.

Installation



Operating a gas cooking appliance without a proper regulator is dangerous and may cause serious bodily injury, death and/or property damage, and voids all warranties. Gas appliances are convertible to/from NG or LP gas supply by a licensed professional.



Customer must hire a licensed technician to ensure safe and proper installation of all gas regulators, gas supply hoses, gas conversions, electrical connections and lines, and plumbing connections.

STATE OF MASSACHUSETTS - Massachusetts requires all gas be installed by a plumber or gas fitter carrying the appropriate Massachusetts license. All permanently-installed natural gas or propane installations require a "T" handle type manual gas valve be installed in the gas supply line to this appliance. This does not apply to portable propane installations using a 20-pound cylinder.

Delivery company employees are not licensed electricians or plumbers and shall NOT install or connect any gas regulators or supply lines, electrical connections or lines, or plumbing.

Outdoor Rated Electric Cord

Your Paradise Grills Outdoor Kitchen's base grill is pre-wired with a Ground Fault Circuit Interrupter (GFCI) electrical outlet installed. This electrical box has a hanging plug pigtail for connection to an existing GFCI electrical outlet for power supply. The customer must supply an outdoor-rated extension cord long enough to reach your chosen electrical outlet.

Use only a 12-gauge extension cord with a grounded, 3-prong plug. Outdoor extension cords should be used with outdoor products and are surface marked with suffix letter "W" and with a tag stating "Suitable for use with outdoor appliances." The maximum length allowed for the extension cord is 25 feet. Do not use damaged extension cords. Examine extension cord before each use and replace if damaged. Keep cord away from heat and sharp edges.

Safety Equipment

It is highly recommended to keep the following items close at hand whenever the grill is in use:

- Fire extinguisher, baking soda, sand, and/or kosher salt in case of a fire
- Grill gloves
- Long handled grill utensils

Grill Covers

Grill covers are highly recommended. Protect your investment with our custom fit GSL/GS grill cover, sold separately.

Grill Island Preparation

Paradise Grills Island Ventilation

BBQ Grill Islands and Island Bars manufactured by Paradise Grills are portable and must be adequately vented as shown in Figure 4:

- Use the provided adjustable footers to ensure the island's entire bottom edge, on all sides, is always at least 1" above the ground
- Open gap spacing under the grill head (and side burners, if installed)
- Open gap spacing around the refrigerator (if applicable).



Figure 4 Paradise Grills Island Venting Example



The island's entire bottom edge, on all sides, must always be maintained at least 1" above the ground to allow for sufficient ventilation. You cannot block the required 1" airspace underneath your Paradise Grill Cabinet. No secondary items can block this spacing, such as but not limited to astro turf, grass, siding or tiles. This 1" airspace must remain clear on all four sides of your unit(s) at all times.

Paradise Grills manufactured Islands use adjustable footers to allow sufficient airflow for effective ventilation (Figure 5).

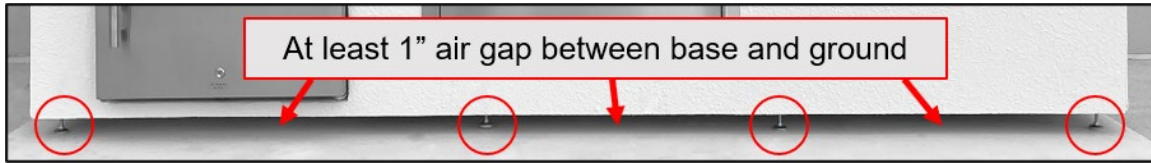


Figure 5 Air Gap Footers

Clearances


Your grill island, regardless of the source, must be installed to ensure sufficient clearance from any combustible materials. The customer is responsible for compliance with all local codes and product placement.

Combustibles Materials: Ensure your grill is located at least 16" from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors anywhere in the vicinity of the grill. Ensure clearance from the grill to any combustible material is never less than 14" from sides and 16" from back. Follow all city and local codes.

Overhead construction:

- Do not locate the grill under any unprotected, combustible overhead materials
- At least 6' clearance is required between the grill and overhead construction
- An exhaust hood is required if the grill is below unprotected combustible materials, and is highly recommended for any overhead construction
- When a vent hood is used, the coverage must be larger than the cooking surface of the grill, with a minimum of 1200 CFM air movement

Custom Island Construction


This grill is for outdoor use only! Do not operate in a building, garage, or any other enclosed area. Doing so could result in carbon monoxide buildup which could result in injury or death.
Do not install or operate the grill in or on a recreational vehicle, trailer, boat, marine craft, or other moving conveyance.

Paradise Grills makes no warranties or representations as to the safe and proper design, construction, ventilation, or installation of a custom-built grill island.

The following planning considerations are provided as general information only. You must consult with a licensed contractor to ensure safe and proper design, construction, ventilation, and installation in accordance with all applicable codes.

Because the amount of venting required varies on a case-by-case basis, consult with a license contractor and local codes for adequate ventilation requirements. Keep all enclosure ventilation opening free and clear from any debris or obstructions.

Planning Considerations

Building permit: Check with city and fire department for local building codes. A permit may be required for a custom-built grill island.

Materials: All custom-built grill islands must be constructed using only non-combustible materials. If any combustible materials are used, an insulated jacket must be added between the grill and the island.

Adequate ventilation: Ensure there is adequate ventilation, for both the grill and LP gas cylinder, to allow proper combustion and to prevent gas build up.

Compartments: A heat shield is required beneath the grill head. A plenum wall is required to create a separate compartment for the LP gas cylinder. If multiple LP appliances are in use, each LP cylinder requires its own vented compartment.

Firm level surface: Use your grill only on a firm level surface. This grill is not designed for use in or on a recreational vehicle, and should not be installed or used on a boat, marine craft, or other moving conveyance.

Propane tank mount: Your island must be equipped with a propane tank mounting bracket for a 20 lb cylinder. See [Customer Required Items](#).

Protection from weather: Keep the grill protected from adverse weather, including rain and wind. Custom-fitted covers are available for purchase that have been specially designed for this grill.

Gas supply line: Pay careful attention to the gas line location. It should be routed away from sources of heat, sharp edges and rough surfaces, and should make as few bends as possible.

Gas supply access: When your grill is installed, you should have clear access to the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves. A safety shut off valve is required at the gas supply connection point.

Partial enclosures: Many backyards have 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. If you are in doubt, consult your local codes or a licensed contractor for guidance.

Measure: Always have equipment measured by a Contractor before building.

Custom Built Island Ventilation

Every component within the grill island must be vented – refrigerator, LP gas cylinder, etc. Vent locations must be determined by a licensed professional according to the design and configuration of your island. Figure 6 illustrates examples of possible venting locations for custom-built grill islands.

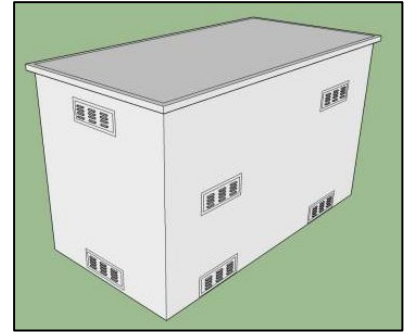


Figure 6 Example Vent Locations

Custom Built Island Cut-outs

Ensure any island cut-out opening is no larger than the outside frame of the appliance being installed. The appliance should rest on the lip of the frame.

Figure 7 illustrates sample cut-out sizes for a grill island. Here are some other considerations:

- Ensure your grill island cavity is adequately vented. Consult your local licensed professional and local codes for adequacy requirements
- Ensure your outdoor kitchen is constructed out of non-combustible materials
- If your outdoor kitchen is constructed of any combustible materials, an insulated jacket is **REQUIRED**
- Cutout dimensions do not allow for lid clearance or other measurement requirements. Consult the Operator Manual for specifics
- Please allow for a tolerance of $\pm 1/8"$; we recommend having your appliances in hand to measure before making final cutouts in your custom-built grill island

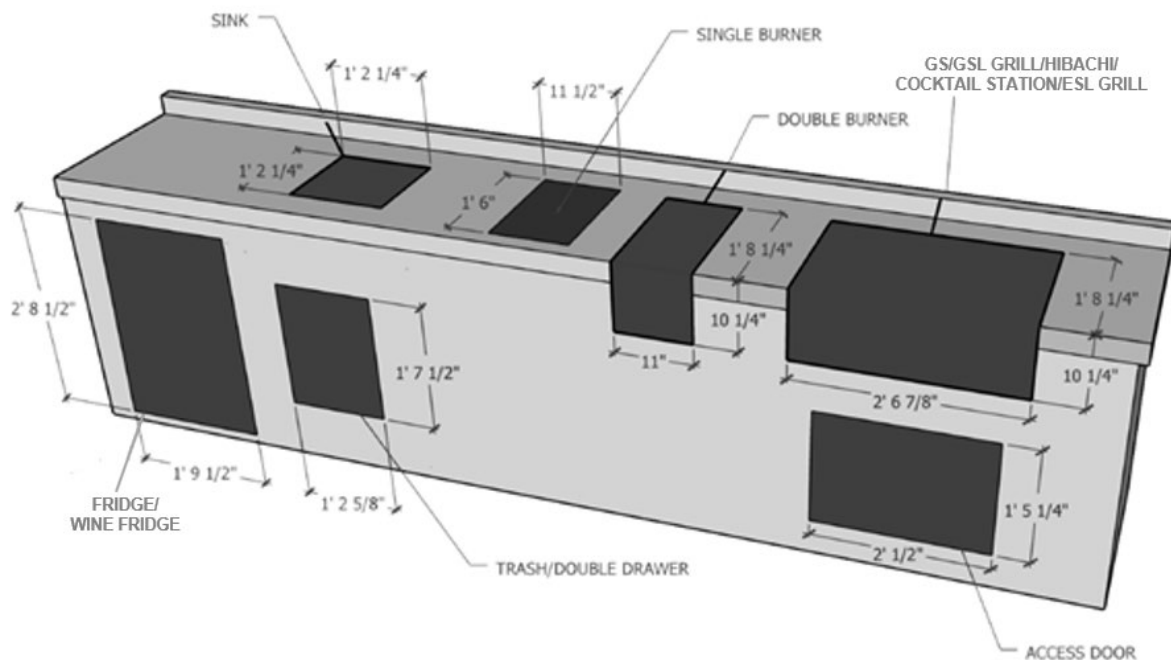


Figure 7 Example Island Cut-outs for Paradise Grills Appliances

Grill Dimensions

The GSL-32 and GS-32 grills have the same outer dimensions as shown below:

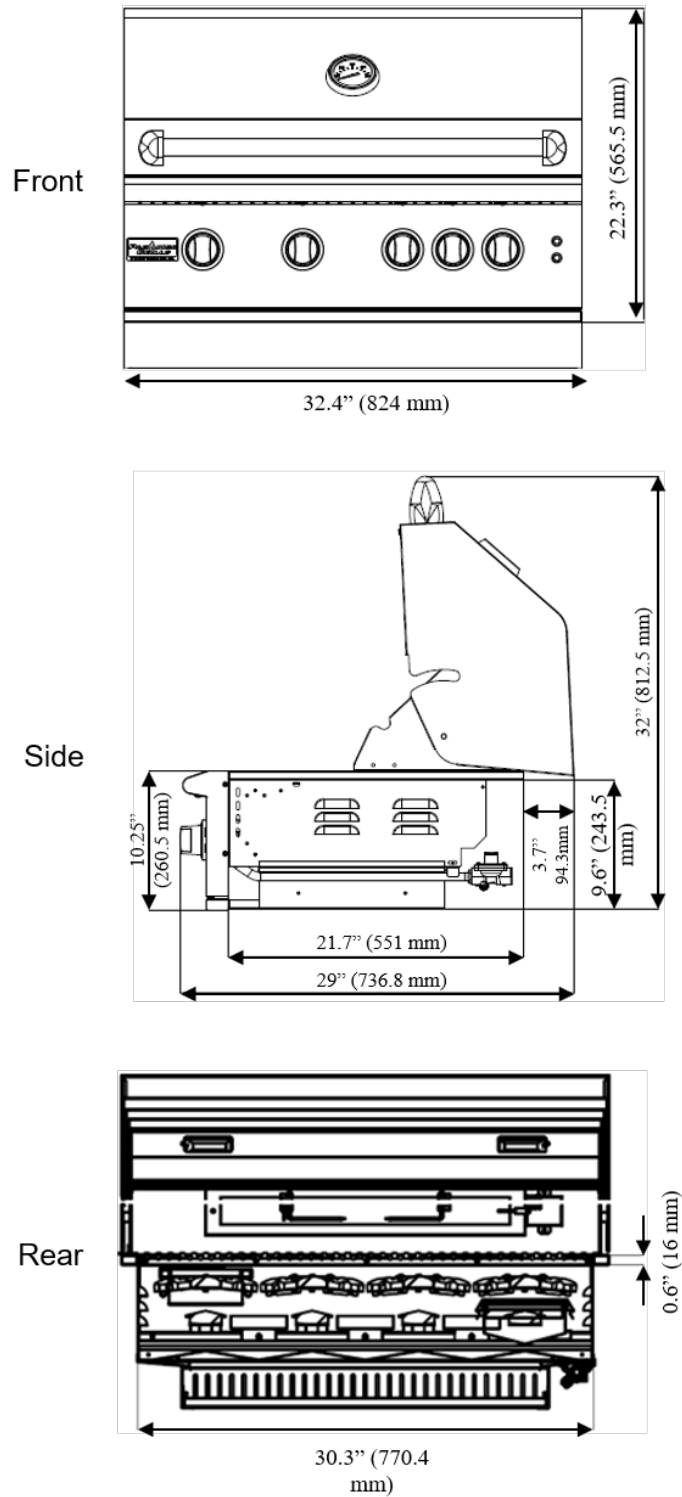


Figure 8 GSL-32 and GS-32 Dimensions

Grill Assembly

Your Paradise Grills appliance comes pre-assembled and requires very little setup. We do, however, recommend the use of professional help during the installation of your grill as improper installation may void your warranty.



Unpack the Box

1. Open the box and remove the rotisserie spit rod (GSL-32 only) and the five Styrofoam spacers
2. Remove the grill from the box and place on a solid surface
3. Remove the plastic wrap, cardboard spacers, Styrofoam spacers, and zip ties from the outside of the grill
4. Remove the white grill shipping cover and set aside
5. Open the grill lid and remove all plastic wrap, zip ties, and straps
6. Remove and retain these accessories:
 - Rotisserie motor and accessories (GSL-32 only)
 - Natural gas conversion kit
 - Operator Manual
 - Flame tamer and heat separators (4)
 - Warming rack
7. Check the grill and all components for any damage

Install the Grill

Complete this procedure to install the grill into the island:

1. Remove the two cooking grill sections and set them aside
2. Remove the four cotter pins from the burner bars at the backside of the grill and set them aside



Figure 9 Remove Burner Cotter Pins

3. Check each burner for obstruction:
 - a. Remove one burner at a time – lift the back end of the burner, then pull it out of the front panel
 - b. Look into the burner tube to check for any foreign particles, and remove with cold water and a brush if needed
 - c. Ensure the burner air gap (Figure 10, left) is positioned appropriately for the gas source; the shutter edge should be aligned with P for LP (propane) gas. The shutter should be opened to about 3/8" for LP gas (see [Convert to Another Gas Type](#) for NP gas settings)



Figure 10 Burner Air Gap

- d. Replace the burner – position the burner tube into the valve opening (Figure 11, left), then insert the mounting pin into the hole on the far side (Figure 11 right)

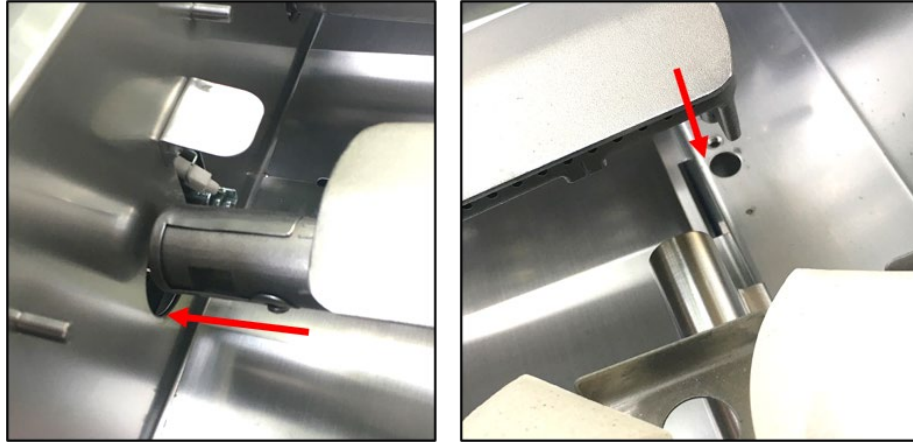


Figure 11 Install Burner

- e. **NOTE:** The burner cotter pins may be left off to ease future service, adjustments, and maintenance; store them in a safe place
4. Before installing the grill in any island cut-out, measure to ensure the opening is not bigger than the outside frame of the grill (Figure 12); the grill edges must rest on the lip of the frame



Figure 12 Grill Rests on Island Frame

5. Carefully snip the zip ties around the electrical cable at the right rear corner of the grill (Figure 13); **DO NOT CUT THE WIRE**



Figure 13 Electrical Cable

6. Attach the gas supply line to the grill per the Connect Grill to Gas Source procedure on page 24

 WARNING 
The grill is very heavy and requires two people to lift and avoid injury and damage to the grill and island.
Pinch Hazard! Do not allow fingers to become pinched between grill and counter top.

7. Lift the grill into place:
 - a. Position the grill so it is two thirds of the way into the cut-out with the outside edges resting on the cut-out edges



Figure 14 Position Grill into Place

- b. Ensure the gas line and electrical cable are inside the open cut-out space
 - c. Ensure nothing is binding below the grill
 - d. Slide the grill all the way back into place in the cut-out
8. Check to ensure the grill is level and properly supported around the entire outside edge of cut-out
 9. If the grill is not level or is unstable, use non-combustible shims under the outside lip to level and stabilize it

Grill Setup

Complete the grill setup with these steps:

1. Pull the drip pan out slightly and remove the protective covers from each side (Figure 15)



Figure 15 Drip Pan Protective Covers

2. Unbox the four flame tamer/heat separators; DO NOT DISASSEMBLE THESE ITEMS
3. Seat each flame tamer in place on support pins on each end with briquet side up (Figure 16)

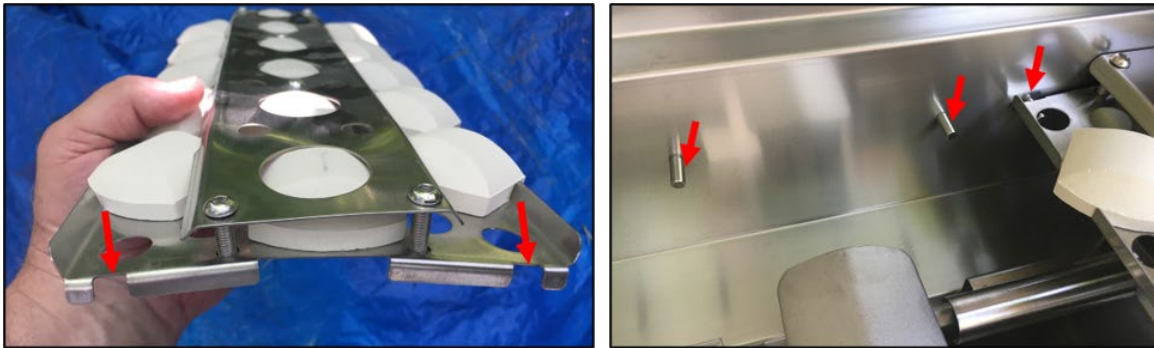


Figure 16 Flame Tamer Installation

- a. There are four pairs of pins on each side, one pair for each flame tamer
 - b. Align the flame tamer slots with the pins and set in place, and repeat
4. Remove the grate sections from the plastic and set in place on the support rail with the lift hole in front and the 3 bars on the bottom



Figure 17 Grill in Place

5. If an inspection sticker is attached on the inside of the grill, remove and discard



Figure 18 Remove Inspection Sticker

6. Remove plastic from the warming rack and fit onto the support on each side of the grill near the top

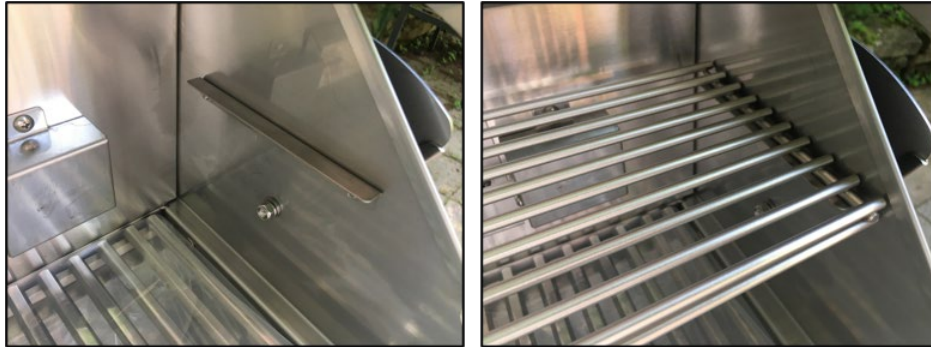


Figure 19 Insert Warming Rack

7. GSL-32 only: Connect the LED light electrical cable to the power supply:

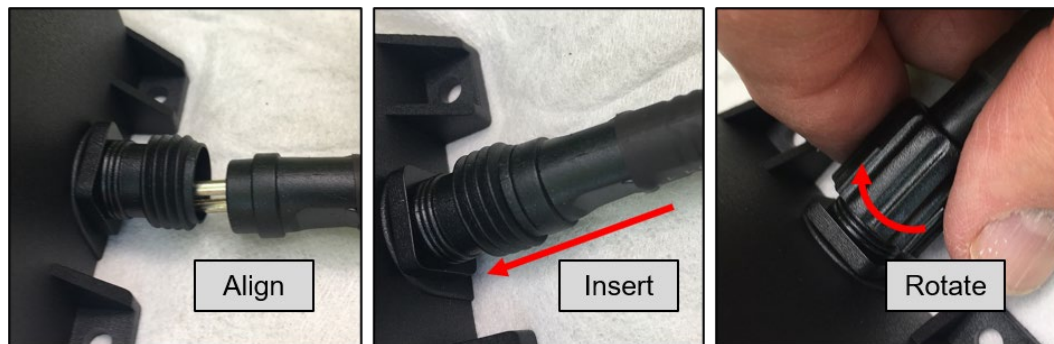


Figure 20 Connect Power Supply

- a. Align the grill plug with the power supply holes (Figure 20 left)
 - b. Insert the plug until it is fully seated (Figure 20 center)
 - c. Slide the gnarled locking nut to the threads and hand-tighten until it stops; do not force
8. Plug in the LED light power supply and test the lights (GSL-32 only):



Figure 21 Light Controls

- a. Two buttons to the right of the burner control knobs control the lights
- b. Press the top button to turn on the inside lights; press again to turn them off
- c. Press the bottom button to turn on the control knob lights; press again to turn them off

Electrical Precautions

The grill must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code*, ANSI/NFPA 70, or the *Canadian Electrical Code, Part 1*, CSA C22.1.

Follow these precautions if an extension cord is used to connect the grill island to an electrical supply:

- To protect against electrical shock, never immerse cord or plugs in water or other liquid
- Unplug from the outlet when not in use and before cleaning
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner; contact Paradise Grills to discuss service options, or call a licensed professional for inspection and repair
- Do not let the cord hang over the edge of a table or touch hot surfaces
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet
- Use only a GFCI protected circuit with this outdoor cooking gas appliance
- Never remove the grounding plug or use with a 2-prong adapter
- Use only 12-gauge 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
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces
- The cord should be arranged so that it will not drape over the countertop or tabletop (where it can be pulled on or tripped over)

Connect Grill to Gas Source

Gas Specifications

An NG grill requires natural gas to operate; an LP grill requires liquid propane gas to operate. Check the rating label on the left-hand side of the grill (Figure 22) to ensure your gas supply is correct for the grill you purchased.



Figure 22 Grill Rating Plate



Never connect the appliance to an unregulated gas supply line. Grills operated without a proper regulator are unsafe and may cause serious bodily injury or death, and property damage.

Operation without a proper gas regulator will void all grill warranties.

Grills operated with NG must be installed with the NG regulator supplied with the grill and set to 4.0" water column pressure. The NG valve is preset at the factory for proper operation. Contact your gas supply dealer and use a licensed contractor or installer if you desire to convert your grill to LP gas supply.

Grills operated with LP gas require an LP regulator set to 11.0" water column pressure. The self-contained LP system barbeque grill is designed to be used with a standard 20 lb., 12 1/4" diameter, 18" high cylinder with right-handed connection threads; this is the maximum size LP tank to be used. The cylinder must be marked in accordance with:

- U.S. Department of Transportation CFR49 Part 173 Specifications for LP Gas Cylinders
- National Standards of Canada CSA-B339 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods

The propane tank must be fitted with an Overfill Prevention Device (OPD). Do not twist the gas supply hose.

Connection

Slide the grill forward as needed to gain access to the regulator and gas connection point in the rear.



Natural Gas

1. Ensure all grill control valves are in the OFF position
2. Connect a suitable natural gas flex connector to the grill regulator

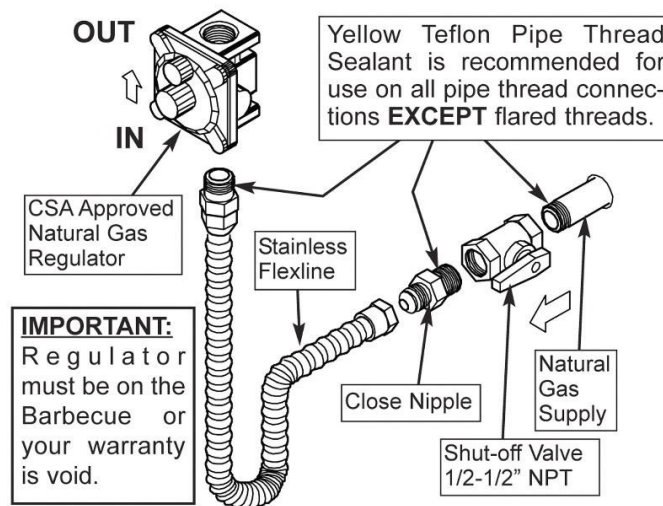


Figure 23 Natural Gas Connection

3. Turn on the main gas supply and check all connections for leaks as described in the Leak Test procedure below

Liquid Petroleum Gas

The consumer must provide a regulator to connect the grill to the LP gas cylinder. Ensure the regulator is equipped with a hose long enough to reach from the grill's gas intake fitting to the LP cylinder. The regulator must use a 3/8" connector to attach to the grill (below right).



Figure 24 Example Regulator

1. Inspect the head of the gas cylinder and head of the regulator valve to ensure there is no debris; use a soft brush to remove any debris



Do not insert a tool or foreign object into any gas valve, which could cause damage and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

2. Ensure all grill control valves are in the OFF position
3. Turn the LP cylinder OFF by turning the hand wheel clockwise until it stops
4. Remove the safety cap from the LP cylinder valve (below left)
5. Insert the regulator nipple into the LP cylinder valve – keep the regulator in line with the LP cylinder valve to avoid cross-threading (below right)

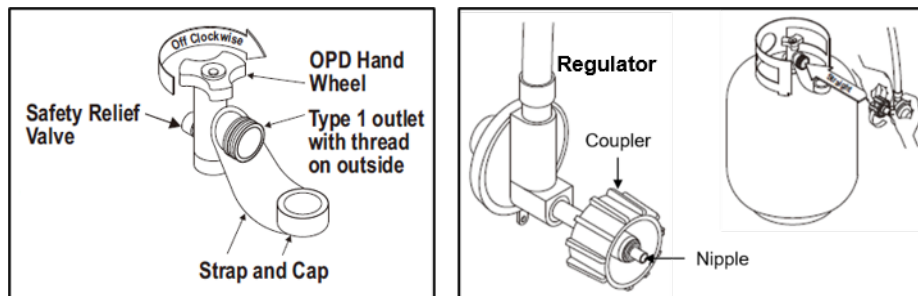




Figure 25 LP Cylinder Connection

6. Rotate the regulator coupler nut clockwise until you meet resistance, then tighten another 1/2 to 3/4 turn. Tighten by hand only – do not use any tools

7. If the cylinder connection cannot be completed, disconnect the regulator and try again; if the connection still cannot be made, do not use this regulator and obtain a replacement regulator

Leak Test

 WARNING 
Never use a lighted match or other open flame to check for leaks.
Do not smoke or allow other sources of ignition in the area while doing a leak test.
Do not attempt to repair an LP cylinder valve if it is damaged. The cylinder must be returned to a proper LP tank supplier and replaced.
Always conduct the leak test outdoors in a well-ventilated area.

Perform a leak test before first use, and at least once a year whether the gas supply cylinder has been disconnected or not, whenever the gas cylinder is connected to the regulator, and whenever any part of the gas system is disconnected or replaced

The leak test should check all joints of the gas delivery system:

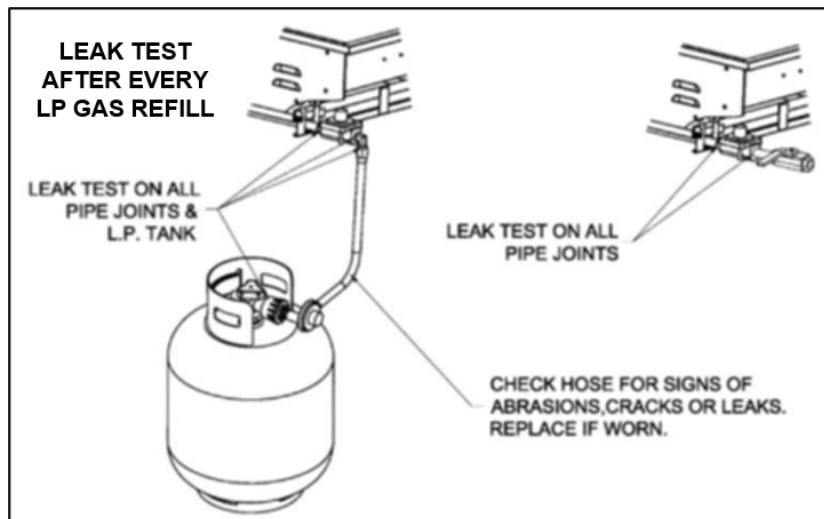


Figure 26 Leak Test All Gas Joints

Complete this procedure to leak test the grill and gas connections:

1. Mix a solution of soapy water in a spray bottle using one part liquid soap to two parts water
2. Ensure all the grill control knobs are in the OFF position. Turn on the gas:
 - On Natural Gas systems, turn on the main feed valve to the grill
 - On LP systems, turn the cylinder valve knob counterclockwise one turn to open
3. Spray the soapy water solution on all joints of the gas delivery system (Figure 27)

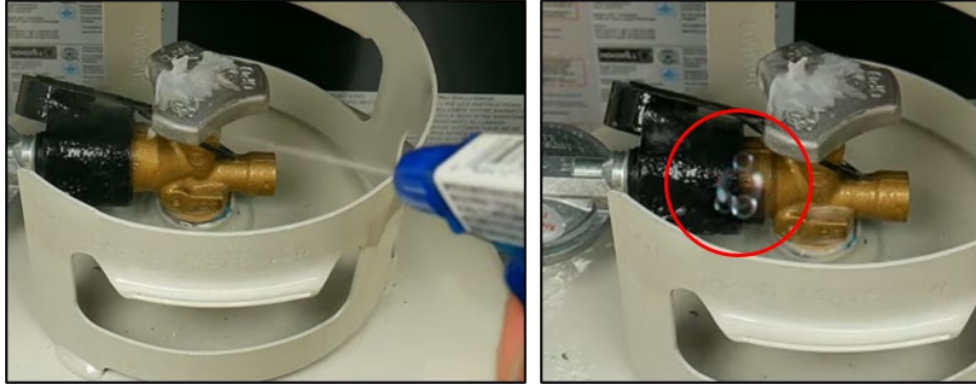


Figure 27 Leak Test Spray and Bubbles

4. If bubbles appear and/or grow, turn the gas source OFF, remove, reconnect and tighten the connection, and re-test
5. To leak test the 4 main burner orifices, remove the burners and drip tray
6. Looking up from below the control knobs (Figure 28 left), spray each orifice with soapy water to check for bubbles

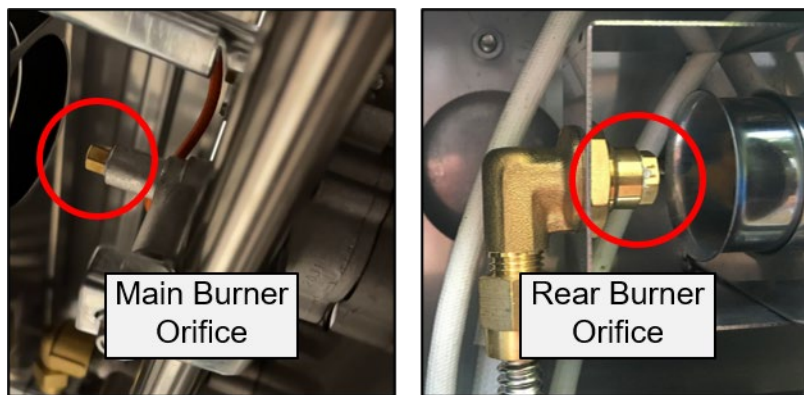


Figure 28 Burner Orifice Leak Test

7. To leak test the rear burner orifice, open the rear panel to access the orifice (Figure 28 right) and spray with soapy water to check for bubbles
8. Stop a leak if needed by tightening the loose joint, or by replacing the faulty part
9. If bubbles continue to appear after trying a few times, turn the gas source OFF and inspect the leaking gas connections to ensure they are tight and not cross-threaded
10. If no bubbles appear after a minute, wipe away the soap solution and proceed

Operating the Grill

Warnings and Cautions

 WARNING 

All grill surfaces will get hot during use. Use extreme caution when operating the grill. Do not touch hot surfaces. Always use the handle to open or close the grill.
--

Never use a lighted match or any other open flame to test the grill for gas leaks. See Leak Test procedures.
--

Never light the grill with the hood closed; be certain that the burners are positioned and seated over the gas valves and on the burner support, and ensure all desired burners are lit before closing the hood.
--

Never lean over the cooking surface when lighting or operating the grill.

Do not smoke while lighting the grill or checking the gas supply connections.

NEVER cover slots, holes, or passages in the grill bottom or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the grill and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat causing a fire hazard.

 CAUTION 

Please read all instructions before installing or operating your gas grill to prevent injury and appliance damage.
--

Do not leave an operating grill unattended.

Close supervision is necessary when this or any appliance is used near children. Keep children away from the grill during operation and until the grill has cooled off.

Do not store any LP cylinder or tank, that is not connected for use with the grill, in the vicinity of this grill or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.
--

Keep any electrical supply cord and fuel supply hose away from any heated surfaces and dripping grease.

Use barbecue tools with wood handles and insulated grill mitts when operating the grill.

The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranties.

Open the LP gas cylinder compartment door to inspect the gas supply hose before each use of the grill. If there is evidence of abrasion or wear, or the hose is cut, it must be replaced before putting the grill into operation. Refer to the [Liquid Petroleum Gas](#) section on page 26.

Normal Lighting

Prior to lighting your grill for the first time, verify that all of the following are complete and correct:

- All packaging has been removed
- Burner tubes are free of insects and insect nests, webs, etc.
- Proper gas supply and regulator type are in place
- The gas connection is complete, securely tightened, and leak tested (see [Leak Test](#) on page 27)
- All parts and components are properly in place
- Manual gas shut-off valve is fully accessible
- The LP gas hose is clean and free of cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL, or CSA Listed part with 3/8" internally threaded connector


Follow these steps to light the burners, starting with the far-right burner:

1. Open the gas supply valve
2. Open the hood
3. Keep your face as far away from the burners as possible
4. Push the far-right knob in, hold for 2-3 seconds for the gas to start flowing, then rotate the burner knob counterclockwise to the HI position
5. You will hear a loud click as the lighter produces a spark
6. Look and listen for the sound of the gas igniting; if the burner does not light on the first try, repeat immediately
7. If the burner does not light on the second try, push in the burner knob and rotate to OFF:
 - a. Open all access doors and drawers, and keep the grill hood open
 - b. Wait five minutes until the gas clears before attempting to light it again



- c. Repeat the steps above, or try the manual lighting procedure below
- 8. Repeat to light other burners as needed, going from right to left
- 9. To shut off the burners, push the knob in and rotate clockwise to the OFF position

NOTE: It is normal to hear a popping sound when the burners are turned off.


A flashback is when you light the grill and a ball of flame comes up and out of the grill. It is caused by a buildup of grease, debris, or even spider webs, where the gas is blocked and builds up in one place. When the grill ignites, all the accumulated gas lights at once.
To avoid flashbacks, thoroughly clean your grill once or twice each year. Check around the gas valve and burners – especially the orifice – for any kind of blockage. Also, use soap, water, and a brush to remove any built-up grease and char from grilling.

Manual Lighting

A manual lighting tube is provided (Figure 29, left) for use in case the ignitor stops working. The tube is located at the front right corner of the grill box.


Do not reach inside the grill box area while manually lighting the grill.
Do not lean over the grill while lighting.

Manually ignite burners as follows:

1. Main Burner – Position a burning long match or lighter flame at the top of the manual lighting tube (Figure 29, left); push in the right-hand burner knob, hold for 2-3 seconds, and rotate counterclockwise to HI; ensure the burner ignites and stays lit; light the other main burners normally, going from right to left
2. Back Infrared Burner – Reach from the side of the grill to position a burning long match or lighter flame near the back burner gas vent (Figure 29, right); push in the rear burner control knob, hold for 2-3 seconds, then rotate counterclockwise to HI; ensure the burner ignites and stays lit

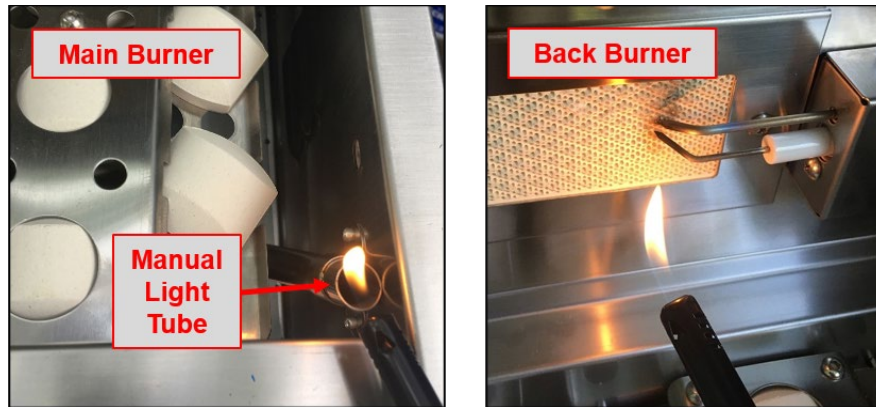


Figure 29 Manually Light the Grill

If the burners don't light, check to ensure the gas supply valve is open, and that there is gas in the LP cylinder, if using an LP grill.

Using the Grill

First Time Operation

Before cooking with your grill for the first time, operate the grill on HIGH for five minutes to burn off any foreign matter and rid the grill of any odors.

Main Burners

When lit, the flame should have a bluish color to it. If the flame has a tint of yellow, adjustment can be made to obtain a blue flame and proper gas flow. See the [Troubleshooting](#) section.



Ensure all open burners are lit, and do not leave the grill unattended when the burners are lit.

This grill can reach very high temperatures with all main burners operating; burning fat or grease will result in extreme temperatures that may result in personal injury or damage to the grill and voids all warranties.

All grill components are subject to warping due to excessive temperature. Any such warping is not covered by warranty.

Preheat the grill before cooking, with the main burners on HIGH for at least 10 minutes with the hood closed. For normal grilling:

- Use HIGH burner setting for searing, heavy cooking, preheating, and cleanup
- Use other burner settings to create temperatures to suit your personal cooking preferences
- Temperatures will vary with outside temperatures and wind conditions

- Monitor the grill thermometer to avoid an excessive temperature situation

If temperature exceeds 600° F, turn all burner knobs to OFF and shut off the gas supply source. Step away and allow the grill to cool.

If there is a fire in the grill enclosure and it is safe to do so:

- Turn all the grill's burners to OFF
- Turn off the gas supply
- Remove the food and smother the flames by dousing them in baking soda, sand, or kosher salt
- Use a fire extinguisher if available
- Close the lid and any grill vents to further starve the fire of oxygen
- **NEVER USE WATER** to extinguish a grease fire or flare up



If the propane tank has become part of the fire, or if the fire expands out of control, evacuate the area **immediately** and call the fire department.

Rear Infrared Burner

NOTE: REMOVE THE WARMING RACK BEFORE USING THE REAR INFRARED BURNER. FAILURE TO DO SO WILL DAMAGE OR WARP THE WARMING RACK AND VOID THE WARRANTY.

Light the rear infrared burner the same as the main burners. Use the grill knob on the middle right labeled "REAR BURNER" in red letters on top of the knob shaft (Figure 30). The infrared burner is designed to be used with the rotisserie, but may also be used for warming and as an indirect heat source.



Figure 30 Rear Burner Control

Indirect Heating

Indirect heating can be an effective technique to reverse sear, or to slowly cook poultry, ribs, or larger cuts of meat. Turn on one or two burners to control the temperature, and place the meat over the burners that are off. Indirect heat greatly reduces flare-ups. A drip pan can also be used to collect fat and juices.

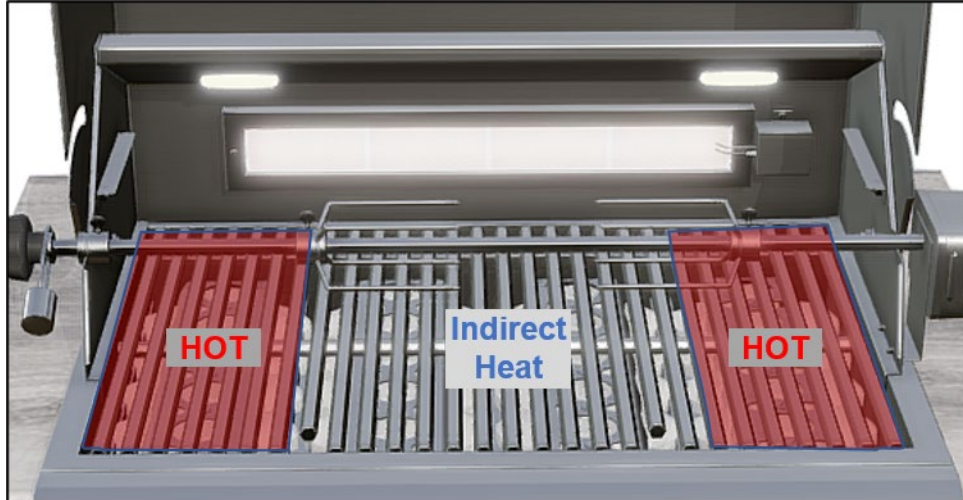


Figure 31 Indirect Heat

Since some flare-up does impart a distinctive and desirable flavor, taste, and color to foods being grilled, they should be carefully and reasonably allowed. Uncontrolled or excessive flare-ups, however, may damage your food or grill components.

Rotisserie

Setup

Rotisserie components require a simple assembly as follows:

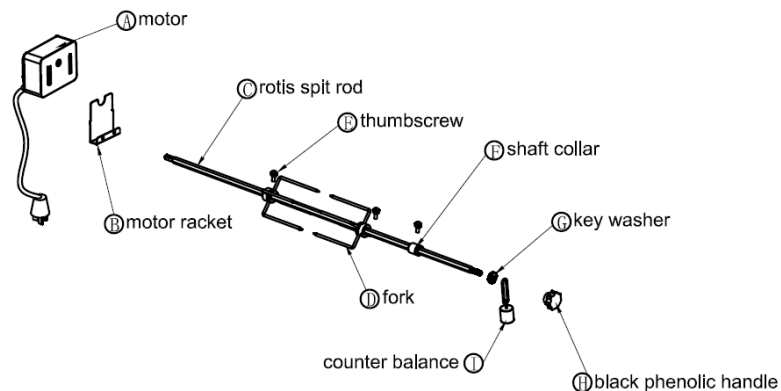


Figure 32 Rotisserie Components

1. Attach the motor bracket to the outside of the grill hood – the motor can be mounted on either side to best fit your island arrangement
2. Use a Phillips head screwdriver to tighten the mounting screws until they are tight (Figure 33 left)
3. Slide the Shaft Collar onto the spit rod as shown below right, with the groove to the outside; do not tighten

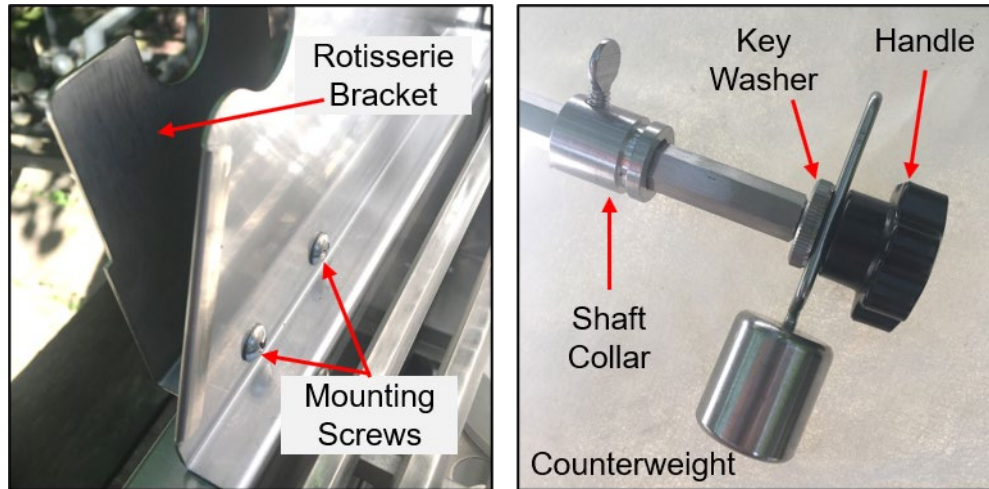


Figure 33 Rotisserie Setup 1

4. Screw the threaded Key Washer on all the way until tight (Figure 33 right)
5. Place the Counterweight over the threads and screw on the black handle to hold the counterweight in place (Figure 33 right)
6. Insert the square end of the spit rod into the driver motor (Figure 34 left)

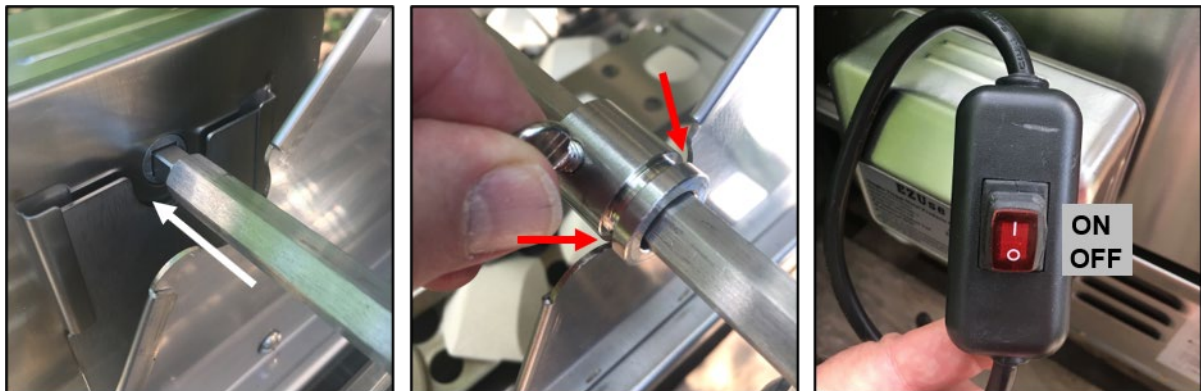


Figure 34 Rotisserie Setup 2

7. Lower the other end of the spit rod to the rotisserie cutout in the frame, and position the shaft collar so the groove aligns with the cutout; tighten the thumbscrew with the end against a flat surface of the rod (Figure 34 center)
8. Plug rotisserie motor into an approved outlet and toggle the switch ON to operate (Figure 34 right)

Operating Tips

Using the rear burner with the rotisserie can provide excellent and tasty meals. There are thousands of rotisserie recipes, and we encourage you to try as many as you like using your new grill and rotisserie! Here are some tips for success to use with any recipe:

- The weight of your food matters! The rotisserie weight limit is 15 pounds, so keep your roasts, ribs, or bird below that. The weight also helps you estimate the cooking time. For best results, use a cooking thermometer to fine-tune the cooking temperature
- Truss any meat, even solid roasts, to ensure everything is tucked in and secure. This keeps cooking time and temperature consistent, avoids charring, and helps make sure your food is evenly browned – even wings and legs
- **REMOVE THE WARMING RACK BEFORE USING THE ROTISSERIE AND THE REAR BURNER. IF LEFT IN PLACE, THE WARMING RACK MAY BE DAMAGED OR WARPED, VOIDING THE WARRANTY**
- Use a pan to hold the food, and add food to the spit rod:
 - Add one fork so the tines face the center of the rod
 - Spear the food on the spit rod lengthwise, and as close to center as possible
 - Center the food on the spit so it will be centered on the rear burner
 - Add the second fork to the rod with the tines toward center, securely hold the food in place, and force the tines all the way into the food
- Balance the load for quiet, easy operation without putting strain on the motor:
 - Lift the spit rod with open hands and let it rotate - if one side doesn't spin toward the bottom then you have balanced your food nicely – well done!
 - If the rod easily spins and the food rotates toward the floor, you must balance the load using the counterbalance on the spit rod
 - Loosen the spit rod handle and rotate the counterbalance so the weight is on the opposite side of the rod from the product. Tighten the handle to hold the counterbalance in place
 - If rotation is still uneven, the counterbalance effect can be changed by adjusting the distance of the weight from the spit rod
 - When the food is balanced on the spit, tighten the thumbscrew on each fork

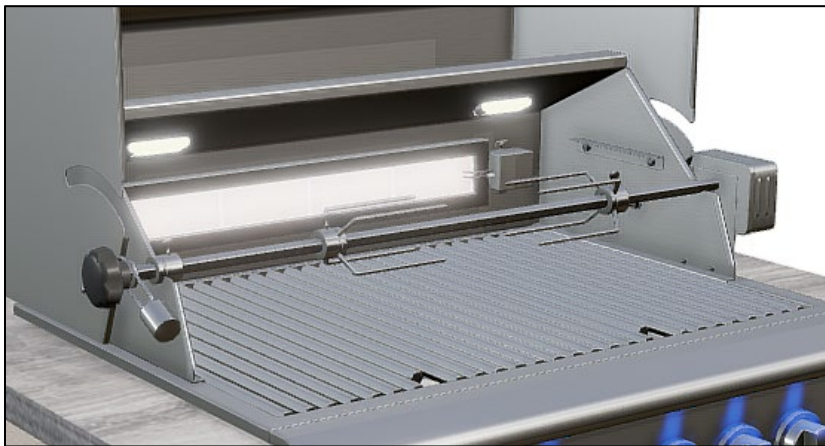


Figure 35 Installed Rotisserie

- Make sure the food on the spit rod doesn't extend past the edges of the rear burner. This will ensure even cooking and browning over the length of your food
- Using a drip pan under the rotisserie will make life easier by catching drippings from the food. It may be helpful to remove the cooking grates and place the drip pan directly on the flame tamers! Add a cup or two of your favorite liquid to the pan to provide cooking moisture and flavor to the meat, and with the drippings you'll be ready to make a terrific gravy while keeping the grill clean. You can even cook vegetables in the drip pan, and the drippings will enhance their flavor
- Before cooking, preheat the grill. Use a high temperature on the infrared burner for the initial sear to brown the outside of your food, then reduce heat for slow cooking as recommended in your

recipe. Or do a reverse sear and save the high heat for last! Whatever recipe you're using, consistently monitor the grill temperature and the time to get excellent results

- Always use a cooking thermometer to verify when food has reached the desired temperature. Whatever style of thermometer you use, stop the rotisserie motor before checking. Don't push the probe in too far – if you touch the spit rod the temperature reading won't be accurate
- Always use grill gloves to handle anything hot, including the food
- Unless your recipe says otherwise, keep the grill hood closed as much as possible throughout the cook to keep in the heat, and to keep it consistent
- When the food has reached the desired temperature, turn the rotisserie motor and burners to OFF. Have a place ready to rest the spit rod and food, like a large platter
- With grill gloves on, lift the rod out of the grill and set the food on the platter. Loosen the thumbscrew enough to slide the fork off the spit rod, then pull the rod out of the food. Place the rod in a safe place to cool – it is very hot!

Cleaning and Maintenance

Maintain your Grill

PROTECT YOUR INVESTMENT! Stainless steel products are **not self-cleaning**. The #304 stainless steel used in the construction of your grill is rust and corrosion **resistant**, not rust and corrosion **proof**. Follow the instructions in this manual to properly maintain your grill for years of enjoyment.



Stainless Steel Maintenance

STAINLESS STEEL MUST BE CLEANED AND MAINTAINED.

You must regularly clean the grill's stainless steel to preserve corrosion resistance and aesthetics. A thin layer of chromium oxide protects stainless steel from corrosion. Oxygen from the atmosphere combines with the chromium in the stainless steel to form a protective chromium oxide film. This protection will be reduced by any contamination of the surface by corrosive agents, such as dirt, fertilizers, chlorine, pesticides, high salt content air, and/or other corrosive substances. Any contamination of the surface by dirt or other material hinders this passivation process and traps corrosive agents, reducing corrosion protection. Regular cleaning is necessary to preserve the stainless steel's appearance and integrity.

Routinely wipe down the exterior and interior of the grill to remove grease and splatters. Use a good stainless steel cleaner to clean and polish the exterior surfaces. Doing so on a regular basis minimizes the

amount of effort required to maintain the stainless steel. **DO NOT clean the grill while it is still hot!** For best results and longevity, routinely have a professional barbecue cleaning company detail the grill. After each use wipe down the exterior of the grill to remove grease and splatters.

To remove stubborn stains:

- DO NOT use metallic abrasives
- Use a good stainless-steel cleaner and non-abrasive microfiber towel or pad
- Always rub in the direction of the stainless steel's grain
- Read the product's label before using; some household cleaning products are not suitable for use on stainless steel
- Always start with the mildest cleaning solution first, rubbing in the direction of the grain
- Grease specks may gather in stainless steel's grain and bake onto the surface, giving the appearance of rust
- Some areas of the grill may discolor from the intense heat given off by the burners, which is normal and cannot be cleaned off. For light and heavy food stains, use the products and processes described above

Corrosive Environmental Conditions

The #304 stainless steel materials used in the construction of your grill are rust and corrosion **resistant**, not rust and corrosion **proof**. If neglected and left on the grill, corrosive elements (such as chlorine in the air, high salt content air, fertilizers, pesticides, corrosive cleaning solutions, and masonry dust and debris) may cause the stainless steel to develop surface oxidation, rust, corrosion, and pitting. To minimize such issues:

- Regularly wipe down the grill's stainless steel with a damp cloth or non-abrasive micro-fiber towel
- Allow the surfaces to dry before covering the grill. Do not cover a damp grill
- Apply a rust inhibitor which leaves a microscopic protective layer on the stainless steel
- For seasonal storage, use the process and products referred to above, and once the grill is dry, cover and secure the grill to minimize the amount of damp air getting to the surfaces

Grill Exterior

Routinely wash with warm soapy water and apply a good stainless steel polish to protect the grill exterior. Keep the grill covered when not in use.

Grill Interior

- After cooking, burn off excess food debris and marinades for 5-10 minutes
- Once the grill is cooled down, thoroughly wipe down the cooking surface with a damp cloth; once dry, apply a light coat of vegetable oil or non-stick cooking spray
- Use an approved stainless-steel cleaner to remove grease build up, then rinse with clean water
- Routinely have a professional barbecue cleaning company detail the grill for best results and longevity
- DO NOT flood a hot cooking surface with cold water – doing so may cause the grill to warp or crack

Cleaning the Drip Tray

The drip tray should be cleaned after each use. Failure to do so could result in a fire. After the grill is cooled down, remove the drip tray by pulling it out from the grill.

Clean the drip tray with a clean cloth and hot soapy water, or an oven-style cleaning product and replace, ensuring the tray is completely installed in the grill housing.

When using an oven-style cleaning product, follow the product's instructions. Many such cleaners are toxic and can damage the stainless-steel finish if not used properly.

If the grill was uncovered during rain, check the drip tray to drain any water from the tray.

Preventive Maintenance

Replacement parts are available from Paradise Grills International, Inc. Contact us at 800-604-2023 for assistance.

At least twice a year conduct the following inspections to ensure safe grill operation:

Ventilation

- Ensure grill area is clear and free from combustible materials, gasoline, and other flammable vapors and liquids
- Ensure an unobstructed flow within the grill of combustion and ventilation air
- Ensure the LP gas cylinder enclosure ventilation opening(s) are free and clear from debris

Burner Inspection

Visually check burner flames for correct operation. A properly setup grill should produce a blue flame with little or no added colors.



Figure 36 Correct Flame Appearance

Inspect the burners if the grill has not been used for more than a month, or if any of the following conditions occur:

1. The smell of gas along with the burner flames appearing yellow
2. The grill does not reach normal operating temperature
3. The grill heats unevenly

4. A burner makes a popping noise during operation

Spiders and Other Insects

Spiders and other insects can nest in the burners and orifices of this and any other outdoor products. This can create a dangerous condition that can cause a fire behind the valve panel, damaging the grill and making it unsafe to operate.

Check and clean burner/venturi tubes every 6 months for insects and insect nests, and clean as needed.

Troubleshooting

If a burner is not working or lighting, or if the grill isn't reaching proper cooking temperature, follow these steps.

Adjust the Burner Orifice

1. Pull the burner knob directly away from the grill; note that the knob shaft is flat on top
2. A small brass screw inside the hole controls the air/gas mix at the burners; use a small flat head screwdriver to adjust:
 - a. To decrease the flame size: rotate to the left to allow more air
 - b. To increase the flame size: rotate to the right to reduce the air
 - c. Make incremental changes!

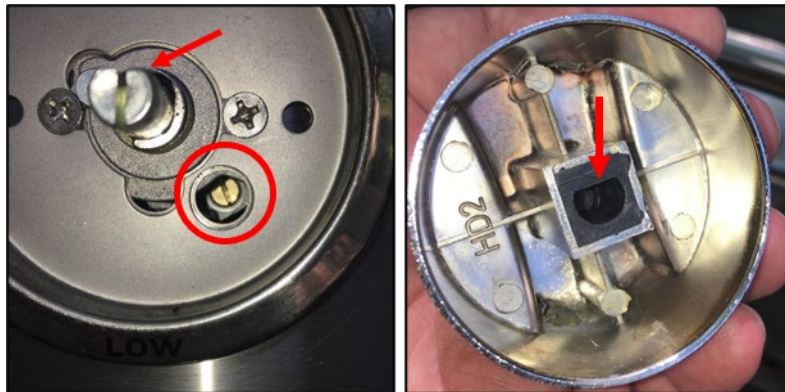


Figure 37 Adjust Burner Orifice

3. Replace the knob by aligning the flat part of the knob opening with the flat top of the shaft and press into place
4. Test the burner and readjust as needed

Adjust Air Gap

If adjusting the burner orifice doesn't result in an appropriate flame, adjusting the air flow at the air mixers should help.

1. Remove the burners per the Install the Grill procedure



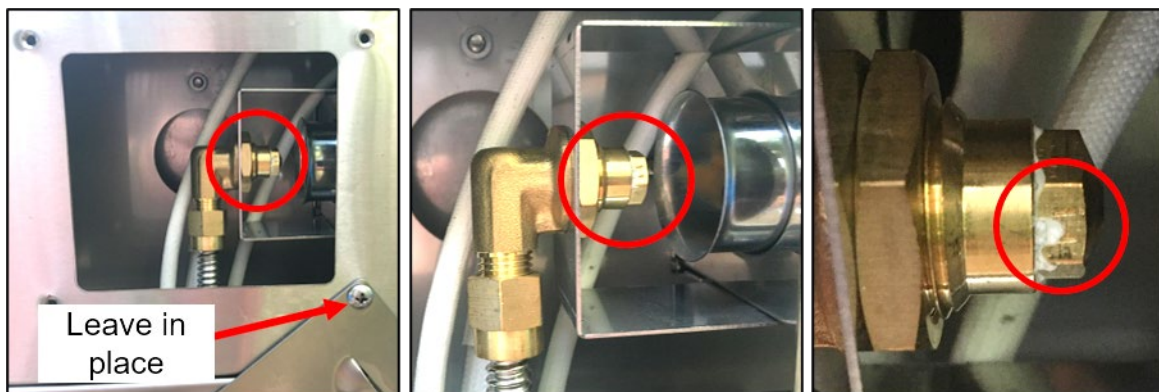
Figure 38 Adjust Air Gap

2. Confirm the air shutter is set to the appropriate mark – N for natural gas, P for LP gas
3. Make small changes to adjust the shutter position
 - a. Loosen setscrew
 - b. More open to allow more air to decrease the flame size
 - c. Less open to allow less air to increase the flame size
 - d. Tighten the setscrew
4. Re-install the burner(s), test the flame, and adjust again as needed
5. Repeat for all burners as needed

Confirm Gas Type

If the air mixers have been set and the grill flame is still not performing as expected, check to ensure the primary gas orifice is the correct type as follows:

1. On the top left corner of the grill's back side is a small access panel
2. Use a Phillips screwdriver to remove three of the screws; loosen one of the bottom screws but leave it in place and let the panel swing down and out of the way



3. Inspect the number stamped on the main orifice (circled above right); 1.1 indicates LPO gas, and 1.5 indicates natural gas

Convert to Another Gas Type

The conversion process (orifice change-out) is the same for each gas. Whatever gas your grill is set for, it is supplied with a conversion kit (Figure 39 left) to allow changeover to the other fuel type. The customer is required to provide the LP gas inlet or NG regulator (4" water column, 1/2" ports).

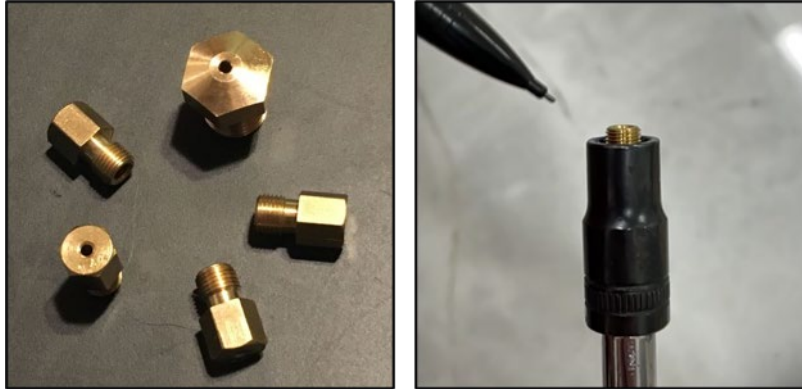


Figure 39 Gas Conversion Kit

This procedure must be completed by a licensed plumber or gas professional.

Main Burners Conversion:

1. Shut off and disconnect the gas source from the grill
2. Remove all cooking grates and flame tamers to expose the main burners
3. If needed, remove the cotter pins from the far end of each burner tube (see [Install the Grill](#))
4. Lift the far end of a burner, slide the burner toward the rear of the grill, and lift upward; repeat to remove each burner

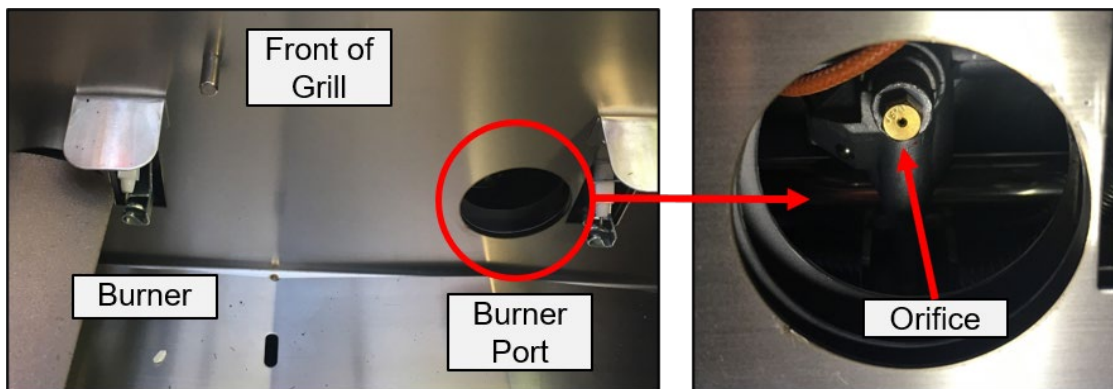


Figure 40 Main Burner Orifice

5. Use a shallow 6mm socket and handle to reach into the burner opening and carefully remove the brass orifice screwed into the end of the valve stem (Figure 40); **brass fittings are fragile**
6. Replace the orifice with the change-out orifice; **brass fittings are fragile** and very little pressure is needed for a secure connection; follow these precautions:
 - Use a shallow socket to ensure enough threads are exposed to get it started (Figure 39 right)

- If possible; use a hand driver and tighten only until hand tight
 - If using a socket wrench, tightly only until resistance is felt, and then 1/8 of a turn more
7. Replace the existing gas inlet with the appropriate inlet component for the new gas source:
- LP gas inlet – 90° angled brass fitting (Figure 41 left), 1/2" opening on one side, 3/8" on the other
 - NG gas inlet – regulator with 1/2" opening on each side (Figure 41 right); an arrow or the words IN and OUT should indicate the gas flow direction - If regulator is installed the wrong way it will not work and gas won't flow
 - Remove the old inlet and replace hand tight with new; **do not overtighten**

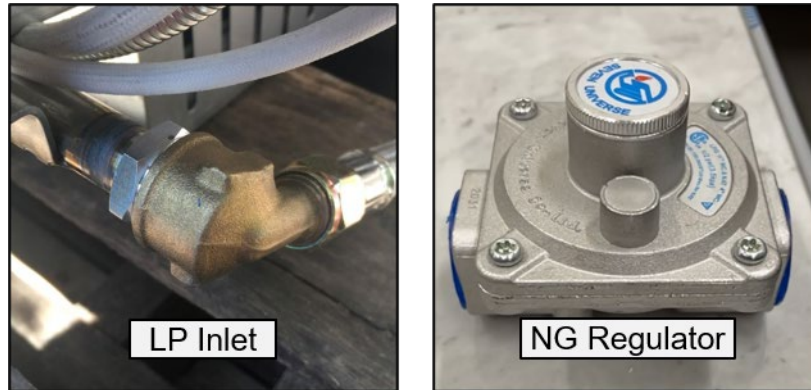


Figure 41 Gas Inlets

8. Connect the gas supply per the Connection section
9. Complete a leak check of all affected gas fittings per the Leak Test procedure
10. Adjust the air gap of each burner to match the new gas source

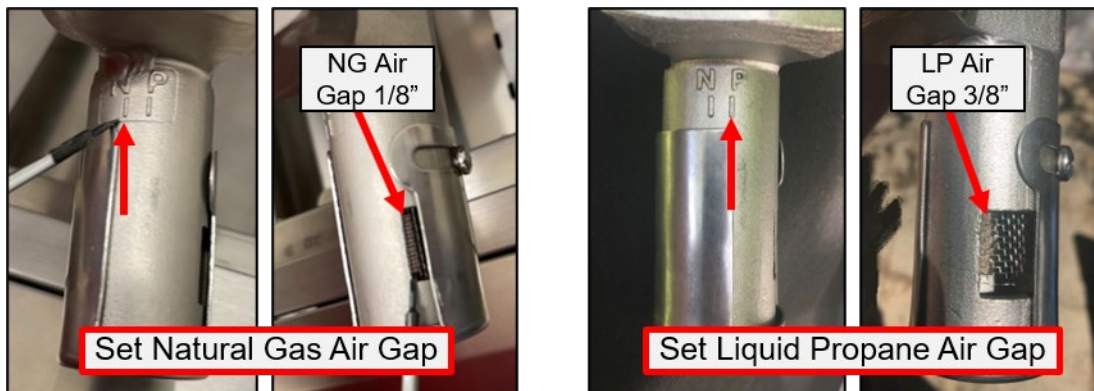


Figure 42 Set Air Gap for Gas Source

11. Replace burners and test for proper flame height - flame should stand between 1/2" – 1" on LOW and 1 1/2" – 2" on HIGH.
- a. Light the grill and rotate temp knob to LOW flame setting
 - b. Pull off the knob and adjust the setscrew shown in Figure 43 until the flame is 1/2" to 1" high
 - c. Align the knob opening with the shaft and press the knob back into position

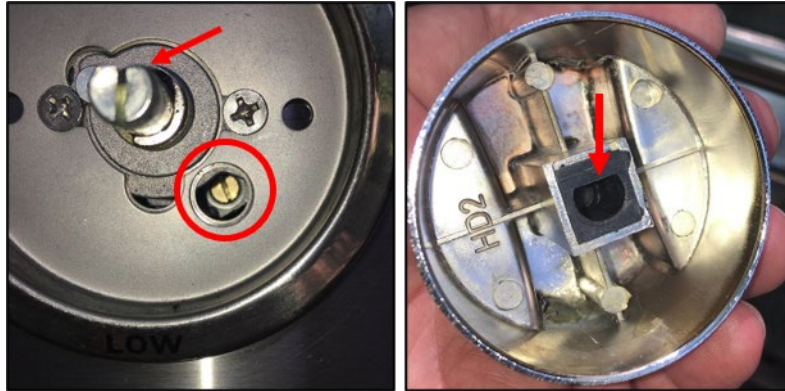


Figure 43 Flame Adjust Setscrew

12. Replace burner flame tamers and cooking grates
13. Repeat this process for all main burners

Rear Burner Conversion

The rear burner must also be changed to accommodate the new gas type. Complete the following steps after changing the main burner orifices, and before turning on the gas to complete the leak check.

1. Remove the access plate as shown in the [Confirm Gas Type](#) procedure
2. Use a 3/8" open end wrench to loosen and remove the orifice

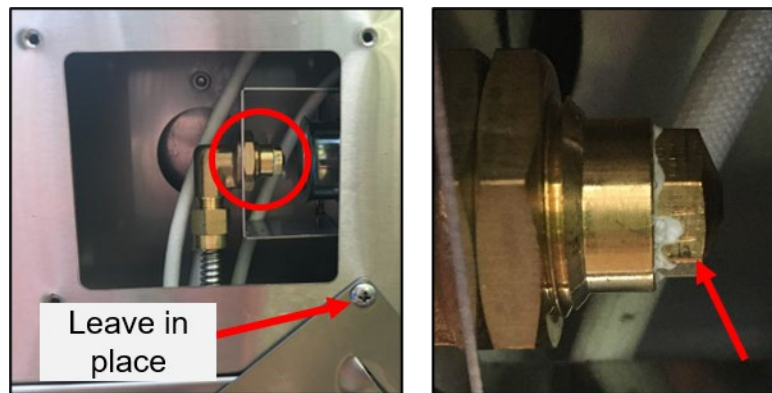


Figure 44 Rear Burner Gas Conversion

3. Insert and tighten the new orifice just until snug, then give another 1/8 turn
 - Natural gas orifice size – 1.1 mm
 - LP gas orifice size – 1.0 mm
4. Complete orifice leak check after gas is supplied
5. Close the access panel; install and tighten all 4 screws

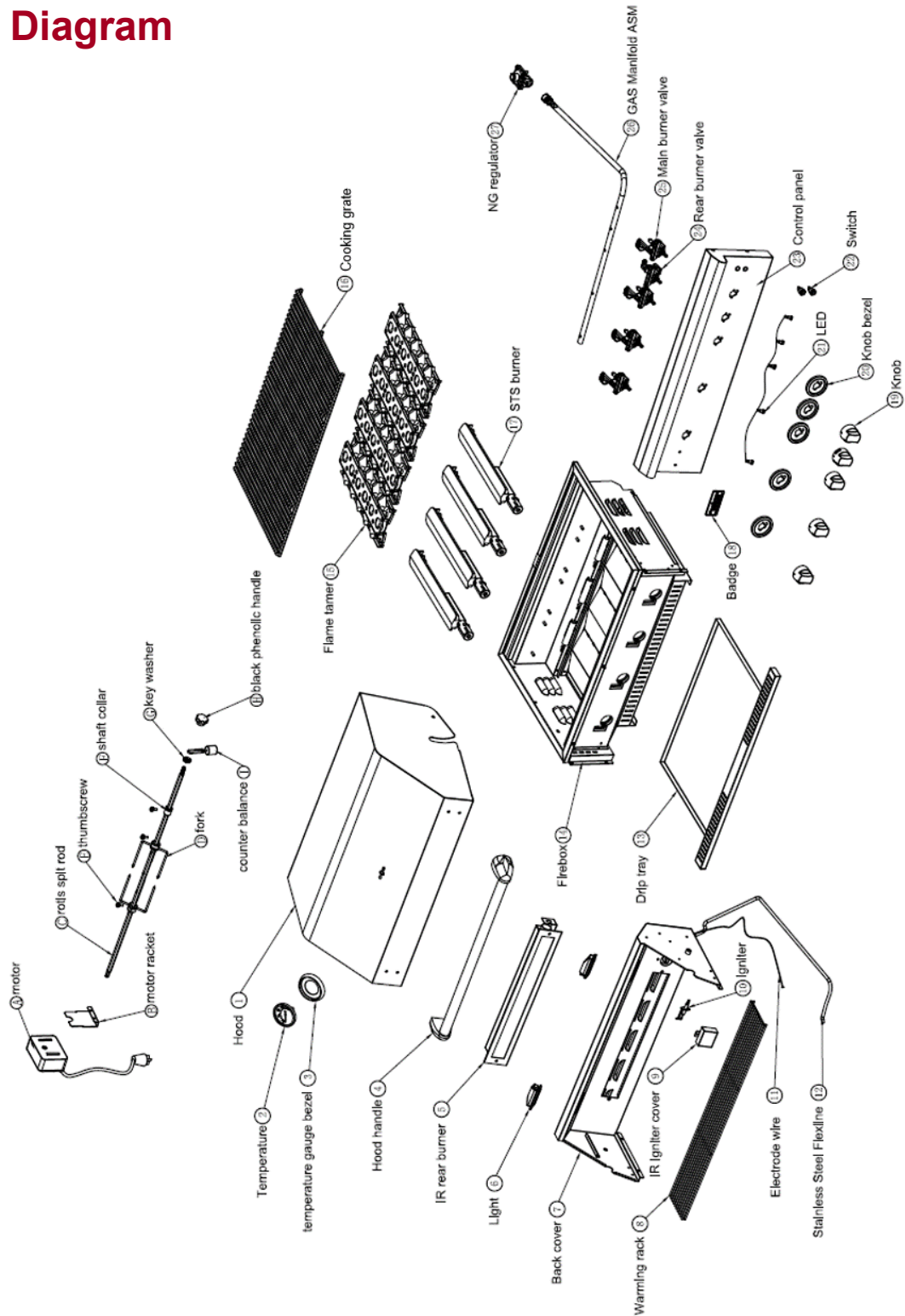
Parts Diagrams

Parts List

ITEM	PART NO.	DESCRIPTION	QUANTITY	
			GSL-32	GS-32
1	GSL-32-001	GSL-32 TOP HOOD	1	
	GS-32-001	GS-32 TOP HOOD		1
2	GSL-32-002/GS-32-002	THERMOMETER	1	1
3	GSL-32-003/GS-32-003	THERMOMETER BEZEL	1	1
4	GSL-32-004/GS-32-004	HOOD HANDLE	1	1
5	GSL-32-005/GS-32-005	IR REAR BURNER	1	1
6	GSL-32-006/GS-32-006	LIGHT	2	2
7	GSL-32-007	GSL-32 BACK COVER	1	
	GS-32-007	GS-32 BACK COVER		1
8	GSL-32-008/GS-32-008	WARMING RACK	1	1
9	GSL-32-009/GS-32-009	IR IGNITER COVER	1	1
10	GSL-32-010/GS-32-010	IGNITER	1	1
11	GSL-32-011/GS-32-011	ELECTRODE WIRE	1	1
12	GSL-32-012/GS-32-012	STAINLESS STEEL FLEX LINE	1	1
13	GSL-32-013	GSL-32 DRIP TRAY	1	
	GS-32-013	GS-32 DRIP TRAY		1
14	GSL-32-014/GS-32-014	FIREBOX	1	1
15	GSL-32-015	GSL-32 FLAME TAMER	4	
	GS-32-015	GS-32 FLAME TAMER		4
16	GSL-32-016	GSL-32 COOKING GRATE	2	0
	GS-32-016	GS-32 COOKING GRATE		2
17	GSL-32-017/GS-32-017	STS BURNERS	4	4
18	GSL-32-018/GS-32-018	BADGE	1	1
19	GSL-32-019/GS-32-019	KNOB	5	5
20	GSL-32-020/GS-32-020	KNOB BEZEL	5	5
21	GSL-32-021/GS-32-021	LED LIGHT STRIP	1	1
22	GSL-32-022/GS-32-022	SWITCH	1	1
23	GSL-32-023	GSL-32 CONTROL PANEL	1	
	GS-32-023	GS-32 CONTROL PANEL		1
24	GSL-32-024/GS-32-024	REAR BURNER VALVE	1	1
25	GSL-32-025/GS-32-025	MAIN BURNER VALVE	4	4
26	GSL-32-026/GS-32-026	GAS MANIFOLD ASM	1	1
27	GSL-32-027/GS-32-027	NG REGULATOR	1	1
ROTISSERIE COMPONENTS:				
A	GSL-32-028	MOTOR	1	1 (opt)
B	GSL-32-029	MOTOR BRACKET	1	1 (opt)
C	GSL-32-030	SPIT ROD	1	1 (opt)
D	GSL-32-031	FORK	2	2 (opt)

E	GSL-32-032	THUMBSCREW	3	3 (opt)
F	GSL-32-033	SHAFT COLLAR	1	1 (opt)
G	GSL-32-034	KEY WASHER	1	1 (opt)
H	GSL-32-035	BLACK PHENOLIC HANDLE	1	1 (opt)
I	GSL-32-036	COUNTER BALANCE	1	1 (opt)

Grill Diagram



Limited Manufacturer's Warranty

GSL-32" Professional Grill

Paradise Grills International, Inc. (PGI) warrants the GSL-32" PROFESSIONAL GRILL from the later of the date of purchase or delivery as follows:

- (i) limited lifetime warranty on structural integrity of stainless steel housing to be free from original manufacturing defects;
- (ii) five (5) years on burners, briquettes, and grates; and
- (iii) one (1) year on all other parts to be free from original manufacturing defects (collectively, the "GSL Limited Warranty")

GS-32" Premium Grill

PGI warrants the GSL-32" PREMIUM GRILL from the later of the date of purchase or delivery as follows:

- (i) five (5) years on structural integrity of stainless steel housing to be free from original manufacturing defects;
- (ii) five (5) years on burners, briquettes, and grates (limited to no burn through); and
- (iii) one (1) year on all other parts to be free from original manufacturing defects (collectively, the "GS Limited Warranty")

Limited Warranty

Hereinafter, the GSL Limited Warranty and GS Limited Warranty are collectively referred to as the "Limited Warranty."

This Limited Warranty is:

- (i) **limited to the ORIGINAL PURCHASER at original site of delivery;**
- (ii) **limited to original manufacturing defects only; and**
- (iii) **limited to the shipment of replacement parts when covered by warranty**

THIS LIMITED WARRANTY EXCLUDES ON-SITE SERVICE CALLS, LABOR, AND LABOR-RELATED COSTS.

This Limited Warranty is void upon the ORIGINAL PURCHASER'S transfer of ownership of the grill to any other person or entity.

This Limited Warranty excludes and does not cover:

- (1) oxidation, rust, corrosion, discoloration, staining, or other cosmetic issues; or
- (2) damage, deterioration, or warping related to or resulting from, in whole or in part:
 - (a) failure to install and use a proper regulator for gas supply type (NG or LP);
 - (b) severe weather conditions such as hail, earthquake, hurricane, snow, windstorm, tornado, micro/microburst, or heavy rainfall;
 - (c) corrosive conditions such as chlorine in the air, high salt content air, fertilizers, pesticides, corrosive cleaning solutions, or masonry dust and debris; or
 - (d) improper installation or operation, neglect, failure to maintain, misuse, commercial use, abuse, alteration, infestation, vandalism, accident, extreme environments, grease fires, or exposure to high cooking temperatures.

The ORIGINAL PURCHASER is responsible for the safe and proper installation, usage, maintenance, servicing and cleaning of the grill in accordance with all instructions in this Operator Manual.

For shipped grills, immediately inspect your grill upon receipt and inform the delivery company of any visible damage and ensure such damage is noted on the delivery receipt or freight bill and signed by the person making the delivery. File your written claim for damages immediately with the delivery company, regardless of the extent of damage. PGI and Paradise Grills Direct, Inc. (collectively, "Paradise Grills") shall not be liable for any damage that occurs during shipment. If damages are unnoticed until the grill is unpacked, immediately notify the delivery company and file a written concealed damage claim with them. This must be done within (5) days of the delivery date. Be sure to keep the box and shipping materials for inspection. All out-of-box claims must be made prior to installation. Any grill installed in a damaged condition shall be conclusively deemed to have been damaged during installation and not covered under warranty.

THIS LIMITED WARRANTY IS THE ORIGINAL PURCHASER'S SOLE AND EXCLUSIVE WARRANTY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. ALL OTHER EXPRESS OR IMPLIED WARRANTIES ARE FULLY DISCLAIMED. THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ON THE FACE OF THIS LIMITED MANUFACTURER'S WARRANTY. NO WARRANTIES, WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE SHALL APPLY. NO OTHER EXPRESS OR IMPLIED WARRANTY OR GUARANTY GIVEN BY ANY PERSON OR ENTITY WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON PARADISE GRILLS.

Paradise Grills shall not be liable to the ORIGINAL PURCHASER (or any other person or entity) for any incidental, indirect, special, reliance, general, ordinary, nominal, pain and suffering, lost profits, exemplary, general, punitive, or consequential damages that are in any way based upon, related to, or arising from the grill, either in whole or in part, regardless of the legal theory on which the claim is based (including without limitation, claims based on negligence, gross negligence, breach of warranty, statutory liability, regulatory liability, strict liability, contract, third-party liability or any other theory of law), and even if Paradise Grills has been advised of the possibility of such damages. The maximum liability of Paradise Grills to the ORIGINAL PURCHASER (or any other person or entity) in any way based upon, related to, or arising from the grill, either in whole or in part, shall not exceed the total amount paid for the grill by the ORIGINAL PURCHASER.

No oral or written representation or commitment given by anyone, including but not limited to, an employee, representative, agent or affiliate of Paradise Grills shall in any way create a warranty (express, implied or otherwise) or in any way increase the scope of this express Limited Warranty. If there is any inconsistency between this Limited Warranty and any other agreement or statement included with or relating to the grill, the terms of this Limited Warranty shall govern and control. If any provision of this Limited Warranty is found invalid or unenforceable by a court of competent jurisdiction, it shall be deemed modified to the minimum extent necessary to make it enforceable and the remainder of the Limited Warranty shall remain valid and enforceable according to its terms.

This Limited Warranty gives you specific legal rights; you may have other rights which vary by state.

Warranty Claim Submission

The ORIGINAL PURCHASER must submit to PGI a warranty claim within five (5) business days of date such claim is or should have been discovered, or else such claim is forever waived and barred.

To submit a warranty claim, the ORIGINAL PURCHASER must submit a written description and photographs detailing the grill's damage or defect(s), along with a complete copy of the Final Sales Agreement either:

- (i) via email to Warranty.Claim@paradisegrills.com; or
- (ii) via U.S. mail to Paradise Grills International, Inc., Attn: Warranty Claim, 640 Ocoee Business Parkway, Suite 80, Ocoee, Florida 34761.

For more information, please call Paradise Grills International, Inc. at 800-604-2023.