

## MELLCOM YQ-20014(GR)

# MELLCOM Stainless Steel 4 Burner BBQ Propane Gas Grill (Model YQ-20014(GR)) Instruction Manual

Comprehensive guide for setup, operation, and maintenance.

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your MELLCOM Stainless Steel 4 Burner BBQ Propane Gas Grill, Model YQ-20014(GR). Please read all instructions carefully before assembly and operation to ensure proper function and longevity of your grill.



Figure 1.1: MELLCOM Stainless Steel 4 Burner BBQ Propane Gas Grill.

The MELLCOM 4+1 Burner Gas Grill is designed for outdoor cooking, featuring a robust stainless steel construction, multiple burners for versatile cooking, and convenient storage solutions. Its dimensions are approximately 50"L x 17"W x 43"H.

## 2. SAFETY INFORMATION

**WARNING:** Failure to follow these instructions could result in fire, explosion, or burn hazard which could cause property damage, personal injury, or death.

- For outdoor use only. Do not operate this appliance inside any building, garage, or other enclosed area.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep children and pets away from the grill at all times.
- Always ensure proper ventilation when operating the grill.
- Never leave the grill unattended while in use.

- Ensure the gas tank is securely placed and connected according to instructions.

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### 3. PACKAGE CONTENTS

Your MELLCOM 4+1 Burner Grill package includes the following components:

- 4+1 Burner Grill Unit
- Cast Iron Grates
- Warming Rack
- Side Stove Burner
- Control Knobs
- Thermometer
- Pull-out Drip Tray and Grease Collection Pan
- 4 Wheels (2 lockable)
- User Manual
- All necessary hardware for assembly

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### 4. SETUP AND ASSEMBLY

The grill is designed for straightforward assembly. All necessary parts and hardware are clearly labeled. The instruction manual provides detailed step-by-step guidance. Assembly typically takes approximately two hours.

#### 4.1. Unpacking and Preparation

- Carefully remove all components from the packaging.
- Verify all parts are present against the parts list in your included user manual.
- Place components on a soft, clean surface to prevent scratches during assembly.

#### 4.2. Assembly Steps

1. Attach the wheels to the base of the grill cabinet. Two of the wheels are lockable for stability.
2. Assemble the cabinet structure, ensuring all panels are securely fastened.
3. Carefully lift and attach the main grill body to the assembled cabinet. This step may require a second person for assistance due to the weight.
4. Install the cast iron cooking grates and warming rack inside the main grill body.
5. Attach the side tables and the side stove unit.
6. Connect the propane gas tank to the regulator and hose, ensuring all connections are tight and leak-free. The cabinet includes a locked slot for secure gas tank storage.



Figure 4.1: Product dimensions and key features.



Figure 4.2: Mobility features including 360-degree rotating wheels and lockable wheels, along with the gas tank storage area.

## 5. OPERATING INSTRUCTIONS

### 5.1. Ignition Procedure

1. Ensure the gas tank valve is fully open.
2. Turn all control knobs to the "OFF" position.
3. Open the grill lid.
4. Push in and turn one main burner control knob counter-clockwise to the "MAX" position. The piezoelectric ignition will spark to light the burner.
5. If the burner does not light within 5 seconds, turn the control knob to "OFF", wait 5 minutes, and repeat the lighting procedure.
6. Once the first burner is lit, you can light the remaining main burners and the side stove burner by pushing in and turning their respective knobs to the desired setting.

### 5.2. Temperature Control

The grill features precision control knobs for accurate flame adjustment, allowing you to manage the heat for

different cooking needs. The built-in thermometer on the lid provides real-time temperature monitoring inside the main cooking chamber.



Figure 5.1: Grill lid with integrated thermometer and control knobs for temperature management.

### 5.3. Cooking Features

- **Main Burners:** Four stainless steel burners provide 32,000 BTUs for even cooking across the 417 sq. in. ceramic-coated cast iron grates.
- **Side Stove Burner:** A 12,000 BTU side stove burner is ideal for preparing sauces or boiling water, offering additional cooking versatility.
- **Warming Rack:** The 127 sq. in. warming rack keeps cooked food warm and ready to serve.
- **Side Tables:** Two side tables offer 411 sq. in. of practical space for plating, holding utensils, or seasonings.

# Porcelain-Enameled Cast Iron Cooking Grate

*Not easy to stick*  
*Grill excellent sear marks*

Warm Area:  
24"x5.3"=127 sq.in

OTHER

Grill Area: 25"x16.7"=417 sq.in

Inferior stainless  
steel or iron grill grate

Sausages 60

Drumsticks 25

Steaks 20

Burgers 25

Rack of ribs 2

Figure 5.2: Porcelain-enameled cast iron cooking grates for excellent searing and a dedicated warming area.

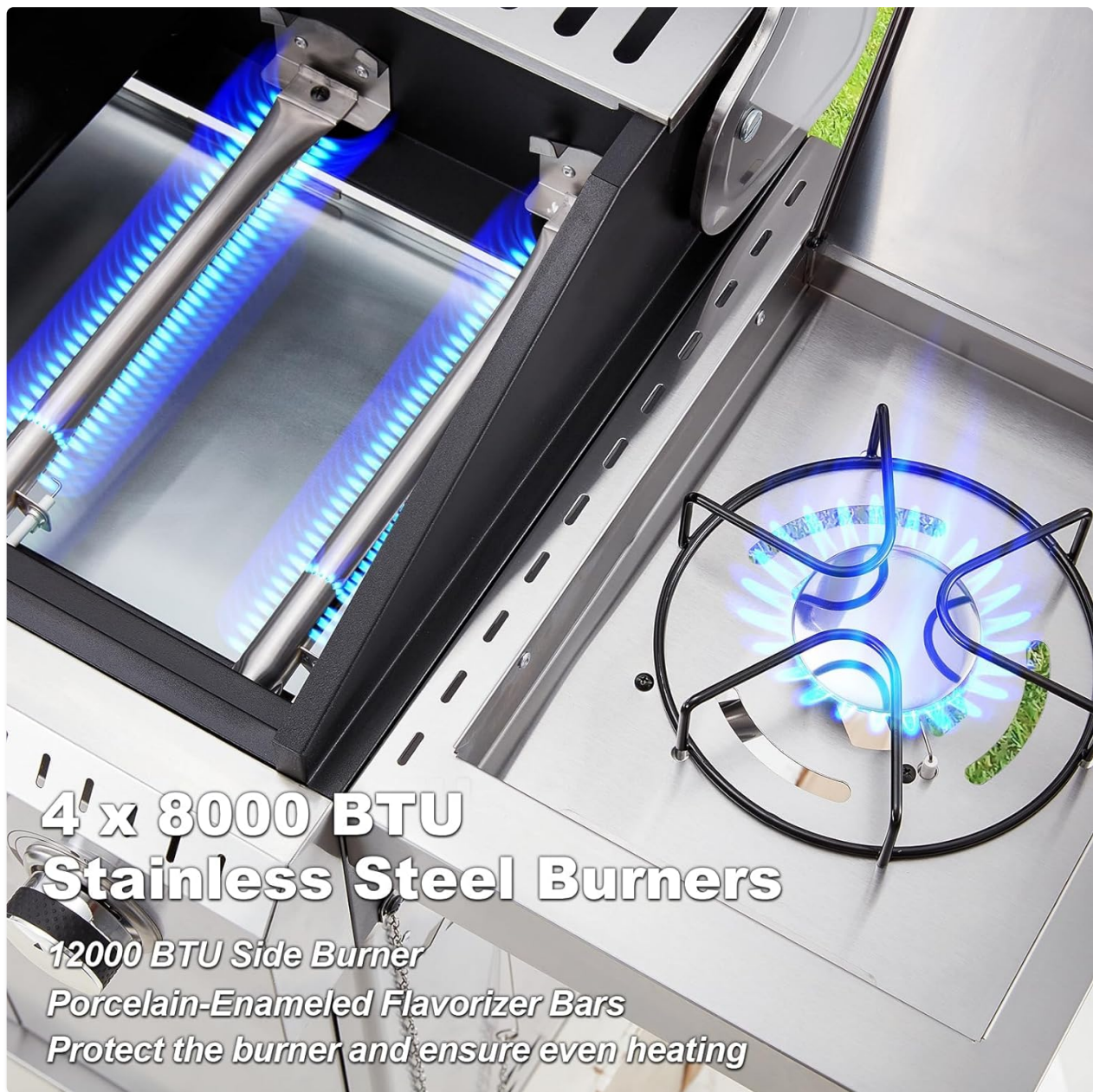


Figure 5.3: The four main 8000 BTU stainless steel burners and the 12000 BTU side stove burner.



Figure 5.4: Both side tables provide ample space for food and grilling tools.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your grill and ensure optimal performance.

### 6.1. Drip Tray and Grease Pan

- The full-sized pull-out drip tray and grease collection pan are designed for easy removal and cleaning.
- After each use, allow the grill to cool completely.
- Carefully slide out the drip tray and grease pan.
- Dispose of collected grease and debris.
- Wash the tray and pan with warm, soapy water. Rinse thoroughly and dry before reinserting.

# Push Out Full Sized Oil Drip Tray

*Large Drip Grease Pan for Easy Clean*



Figure 6.1: Easy-to-clean pull-out drip tray for efficient grease collection.

## 6.2. Cooking Grates

- Clean the ceramic-coated cast iron grates after each use with a grill brush while the grates are still warm.
- For deeper cleaning, remove the grates and wash with warm, soapy water.

## 6.3. Exterior Cleaning

- Wipe down stainless steel surfaces with a soft cloth and a stainless steel cleaner to maintain its appearance.
- Avoid abrasive cleaners or scrubbers that can scratch the surface.

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## 7. TROUBLESHOOTING

If you encounter issues with your grill, refer to the following common troubleshooting tips:

- **Burner not lighting:** Check if the gas tank valve is fully open. Ensure the control knob is pushed in and turned to the "MAX" position during ignition. Verify gas flow and check for blockages in the burner tubes.
- **Low flame:** Ensure the gas tank is not empty. Check for kinks in the gas hose or issues with the

regulator.

- **Uneven heating:** Clean burner ports and ensure they are free from debris. Verify that the heat deflectors are correctly positioned.
- **Gas leak:** If you smell gas, immediately turn off the gas supply at the tank. Do not operate the grill. Check all gas connections for leaks using a soapy water solution (bubbles indicate a leak). Contact qualified service personnel if unable to resolve.

## 8. SPECIFICATIONS

Feature	Specification
Brand	MELLCOM
Model Name	YQ-20014(GR)
Product Dimensions	17"D x 50"W x 43"H
Fuel Type	Propane Gas
Main Burner Count	4
Main Burner BTU	32,000 BTU (4 x 8,000 BTU)
Side Burner Count	1
Side Burner BTU	12,000 BTU
Total BTU	44,000 BTU
Cooking Surface Area	545 Square Inches (417 sq. in. main, 127 sq. in. warming rack)
Material	Stainless Steel
Grates Material	Ceramic-Coated Cast Iron
Special Features	Side Burner, Built-in Thermometer, Wheels (2 lockable), Storage Cabinet
Item Weight	75 Pounds
Assembly Required	Yes

## 9. WARRANTY AND SUPPORT

### 9.1. Warranty Information

MELLCOM provides after-sales contact for warranty support. Please refer to the documentation included with your product for specific warranty terms and conditions.

### 9.2. Customer Support

For any questions regarding parts, assembly, operation, or troubleshooting, please contact the MELLCOM

customer service team. Contact information can typically be found in your product packaging or on the MELLCOM official website.

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