

SEGMART GR001

SEGMART 5-Burner Propane Gas Grill with Side Burner

MODEL: GR001

Instruction Manual

1. IMPORTANT SAFETY INFORMATION

Please read this entire manual before assembly and use of your SEGMART Propane Gas Grill. Failure to follow these instructions could result in property damage, bodily injury, or death.

- **FOR OUTDOOR USE ONLY.** Do not operate this appliance inside any building, garage, or other enclosed area.
- **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 fire department.
- **WARNING:** Do not store or use gasoline or other flammable vapors and liquids 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.
- Keep children and pets away from the grill at all times.
- Always ensure the grill is on a level, stable surface.
- Never leave a lit grill unattended.
- Ensure proper ventilation and clearance from combustible materials. Maintain a minimum distance of 36 inches (91 cm) from the back and sides of the grill to any combustible construction.

2. PRODUCT OVERVIEW

The SEGMART GR001 is a 5-burner propane gas grill designed for outdoor cooking. It features four main burners and one side burner, providing versatile cooking options. Constructed from stainless steel, it includes porcelain-enameled cast iron grates for durability and efficient heat distribution. The grill is equipped with locking casters for mobility and stability, and a built-in storage cabinet for a propane tank and accessories.



Figure 2.1: Front view of the SEGMART 5-Burner Propane Gas Grill. This image displays the stainless steel construction, control knobs, side burner, and lower storage cabinet with handles.

3. KEY FEATURES

- **50,000 BTU Total Output:** Four main burners (10,000 BTU each) and one side burner (10,000 BTU) for powerful and consistent heating.
- **Porcelain-Enameled Cast Iron Grates:** Durable, non-stick, heavy-duty, easy to clean, and rust-resistant cooking surface.
- **Tempered Glass Lid:** Allows monitoring of cooking progress without lifting the lid, helping to retain heat.
- **Built-in Thermometer:** Integrated into the lid for precise temperature tracking.
- **Spacious Storage Cabinet:** Provides ample space for a 20 lb propane tank and grilling accessories.
- **Lockable Caster Wheels:** Four universal wheels for easy movement and secure positioning.
- **Removable Grease Tray:** Facilitates easy cleaning and maintenance.
- **Tool Hooks:** Conveniently located for hanging grilling utensils.



Figure 3.1: Close-up views of key features: the tempered glass lid with built-in thermometer, the removable grease tray, and lockable caster wheels.



Figure 3.2: View of the porcelain-enameled cast iron cooking grates, highlighting their non-stick, heavy-duty, and rust-resistant properties.

4. SETUP AND ASSEMBLY

This section provides general guidelines for assembling your grill. Refer to the detailed assembly instructions included in

the product packaging for specific steps and diagrams.

4.1 Unpacking and Inspection

1. Carefully remove all components from the packaging.
2. Inspect all parts for damage. Do not assemble if any parts are damaged. Contact customer support for replacement parts.
3. Ensure all listed components are present before beginning assembly.

4.2 Assembly Steps (General)

1. Attach the caster wheels to the base of the grill cabinet. Ensure they are securely fastened.
2. Assemble the main grill body, attaching the side shelves and burner components as per the instructions.
3. Install the main burners, heat tents, and cooking grates.
4. Connect the gas hose and regulator to the grill's gas manifold.
5. Place the propane tank in the designated cabinet area and connect the regulator to the tank valve.
6. Perform a leak test on all gas connections before first use (refer to Section 4.3).

4.3 Leak Testing

Always perform a leak test before initial use and after any period of storage or if the gas cylinder has been disconnected. Never use an open flame to check for leaks.

1. Prepare a soap solution of one part liquid dish soap to one part water.
2. Ensure all grill control knobs are in the OFF position.
3. Turn on the propane tank valve.
4. Apply the soap solution to all gas connections, including the regulator connection to the tank, the hose connections, and the connections to the grill manifold.
5. Look for bubbles. If bubbles appear, there is a leak. Tighten the connection and retest. If the leak persists, do not use the grill and contact customer support.
6. After testing, turn off the propane tank valve and rinse off any soap solution.

5. OPERATING INSTRUCTIONS

5.1 Lighting the Main Burners

1. Ensure the grill lid is open.
2. Verify all burner control knobs are in the OFF position.
3. Slowly open the propane tank valve fully.
4. Push in and turn one main burner control knob to the HIGH/IGNITE position. You should hear a clicking sound from the igniter.
5. If the burner does not light within 5 seconds, turn the knob to OFF, wait 5 minutes for gas to dissipate, and repeat the lighting procedure.
6. Once the first burner is lit, you can light other main burners by pushing in and turning their respective knobs to the HIGH position.
7. Adjust burner settings to achieve desired cooking temperature.

5.2 Lighting the Side Burner

1. Open the side burner lid.
2. Ensure the side burner control knob is in the OFF position.

3. Push in and turn the side burner control knob to the HIGH/IGNITE position.
4. If the burner does not light within 5 seconds, turn the knob to OFF, wait 5 minutes, and repeat.
5. Adjust the flame as needed.

5.3 Manual Lighting (Match Lighting)

If the electronic igniter fails, main burners can be lit manually.

1. Ensure the grill lid is open.
2. Place a lit match or lighter through the cooking grate to the burner port.
3. Push in and turn the corresponding burner control knob to the HIGH position.
4. Once lit, remove the match/lighter.

5.4 Shutting Down the Grill

1. Turn all burner control knobs to the OFF position.
2. Turn off the propane tank valve completely.

6. MAINTENANCE AND CLEANING

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

6.1 Cleaning the Cooking Grates

- After each use, while the grates are still warm, use a grill brush to remove food residue.
- For deeper cleaning, remove the grates and wash with warm soapy water. Rinse thoroughly and dry completely before reinstalling.

6.2 Cleaning the Grease Tray

- Regularly check and empty the removable grease tray to prevent grease fires.
- Wash the tray with warm soapy water and rinse thoroughly.

6.3 Cleaning the Exterior

- Wipe down stainless steel surfaces with a soft cloth and a stainless steel cleaner or mild soapy water.
- Avoid abrasive cleaners or scrubbers that can scratch the finish.

6.4 Burner Maintenance

- Periodically inspect burner ports for blockages (e.g., spider webs, food debris). Use a wire brush or paper clip to clear any obstructions.
- Ensure burner tubes are properly aligned with valve orifices.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Burner fails to light with igniter	No gas flow; Igniter electrode dirty or damaged; Spark gap incorrect; Low battery in igniter module.	Check propane tank level and valve; Clean electrode with alcohol; Adjust electrode to 1/8 inch from burner; Replace igniter battery (if applicable).
Uneven flame or low heat	Burner ports clogged; Regulator issue; Gas hose kinked.	Clean burner ports; Reset regulator by turning off tank, disconnecting, waiting 30s, reconnecting, and slowly opening tank valve; Straighten hose.
Gas odor	Gas leak.	Immediately shut off gas. Perform a leak test (Section 4.3). If leak persists, do not use and contact qualified service personnel.
Flare-ups	Excessive grease buildup; High fat content in food; High heat setting.	Clean grease tray and cooking grates regularly; Trim excess fat from meat; Reduce heat setting.

8. SPECIFICATIONS

Feature	Detail
Brand	SEGMART
Model Number	GR001
Product Dimensions (D x W x H)	19.41" x 40.35" x 40.16"
Main Burner Count	4
Side Burner Count	1
Total BTU Output	50,000 BTU (4 x 10,000 BTU Main, 1 x 10,000 BTU Side)
Cooking Surface Area	349 Square Inches
Grill Configuration	4+1
Grates Material	Porcelain-Enameled Cast Iron
Body Material	Stainless Steel
Item Weight	85 pounds
UPC	724004661721

Product Dimension

Made of all 430 stainless steel



Figure 8.1: Diagram illustrating the key dimensions of the SEGMART GR001 grill.

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, replacement parts, or technical assistance, please refer to the warranty card included with your product or contact SEGMART customer support directly. Keep your purchase receipt as proof of purchase. Contact information for customer support can typically be found on the manufacturer's website or on the product packaging.

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