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# Grill Mate PR7100 Owner's Manual

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## Outdoor LP Gas Barbecue Grill

Model No. PR7100



### **WARNING** FOR YOUR SAFETY:

**For Outdoor Use Only**  
(outside any enclosure)



### **WARNING** FOR YOUR SAFETY:

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

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

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The use and installation of this product must conform to local codes. In absence of local codes, use the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code*, the national electric codes, *ANSI NFPA 70 and CSA22.1 Storage and Handling of Liquefied Petroleum Gases, ANSI / NFPA 58 or CSA B149.2*.



Manufactured in China for:  
S.R. Potten Ltd  
1645, 50th Avenue  
Lachine, Québec, Canada H8T 3C8

PR7100-OM-112 EF



### **DANGER**

If you smell gas -

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



### **WARNING**

#### **FOR YOUR SAFETY**

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.

▲ **DANGER:** Failure to follow the dangers, warning and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

▲ **WARNING:**

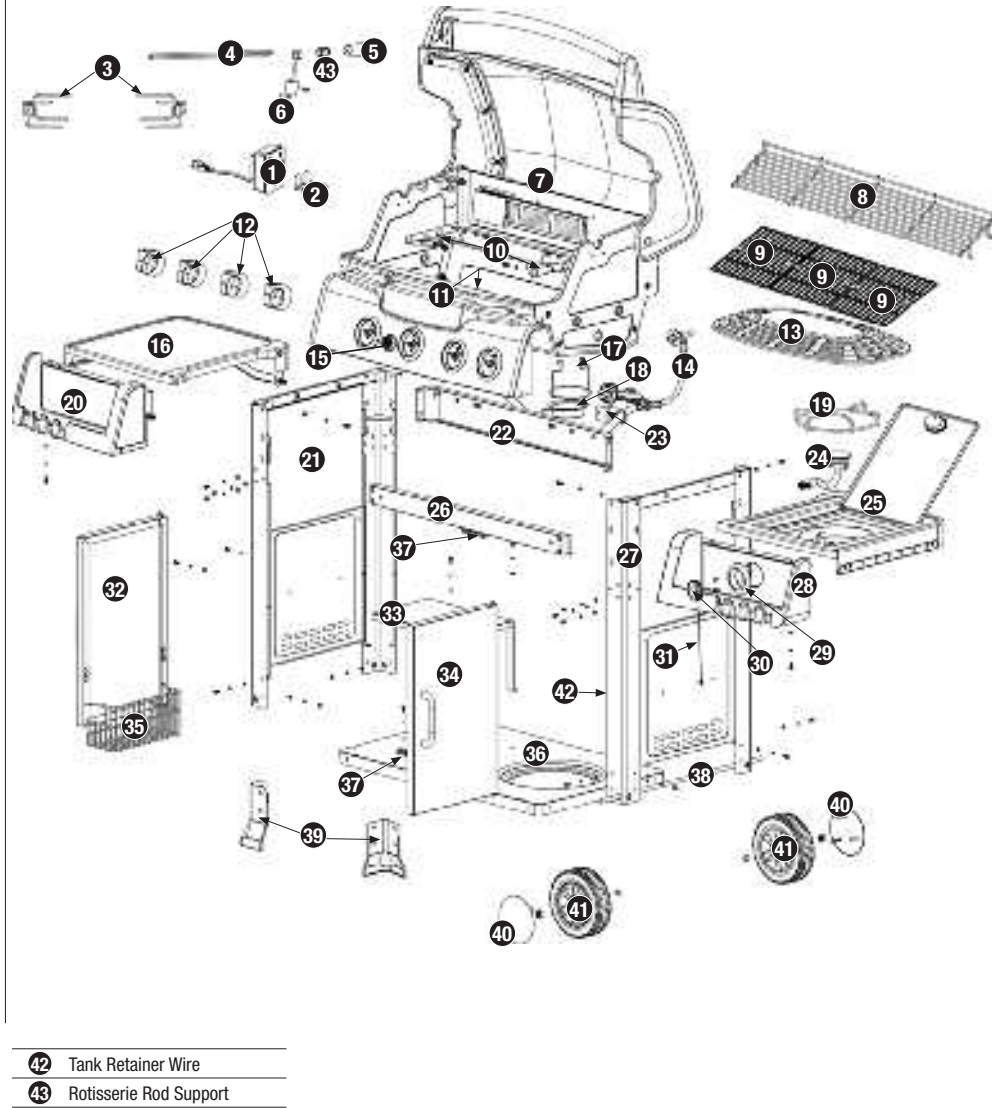
- ▲ This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
- ▲ Do NOT operate, light or use this appliance within 8 feet of walls, structures or buildings.
- ▲ This grill is NOT for commercial use.
- ▲ This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous and will void your warranty.
- ▲ 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 state 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.
- ▲ LP gas tank needed to operate. Only tanks marked "propane" may be used.
  - a. The LP gas supply tank must be constructed and marked in accordance with the *Specifications for LP gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods; and Commission.*
  - b. LP gas tank must be arranged for vapor withdrawal.
  - c. The LP gas tank must have a listed overfilling prevention device (OPD).
  - d. Only use 20-pound cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.
  - e. The LP gas tank must have a tank collar to protect the tank valve.
  - f. Never use an LP gas tank with a damaged body, valve, collar, or footing.
  - g. Dented or rusted LP gas tanks may be hazardous and should be checked by your LP gas supplier prior to use.
  - h. The LP gas tank should not be dropped or handled roughly.
  - i. 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.
  - j. Never keep a filled LP gas tank in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
  - k. 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.
  - l. Do not store a spare LP gas tank under or near this appliance.
  - m. Never fill the tank beyond 80 percent full.
  - n. A fire causing, serious injury or damage to property may occur if the above is not followed exactly.
- ▲ Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home, or house.
- ▲ The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- ▲ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.
- ▲ Your grill has been checked at all factory connections for leaks. Recheck all connections, as movement in shipping can loosen connections.
- ▲ Check for leaks even if your unit was assembled for you by someone else.
- ▲ Do not operate if gas leak is present. Gas leaks may cause a fire or explosion.
- ▲ You must 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. No smoking. 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.
- ▲ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
- ▲ Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▲ Minimum clearance from sides and back of unit to combustible construction, 21 inches from side and 21 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 passages clean. Inspect grill before each use.
- ▲ Do not alter grill in any manner.
- ▲ Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- ▲ 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 into operation.
- ▲ Use only the regulator and hose assembly provided. The replacement regulator and hose assembly shall be that specified by the manufacturer.
- ▲ Use only S.R. Potten, Ltd. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.
- ▲ Do not use this appliance without reading "Operating Instructions" in this manual.
- ▲ Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- ▲ When cooking, fire extinguishing materials shall 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.
- ▲ Do not install or use in or on boats or recreational vehicles.
- ▲ Do not use grill in high winds.
- ▲ Never lean over the grill when lighting.
- ▲ Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
- ▲ Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
- ▲ Storage of grill indoors is permissible only if the tank is disconnected, removed from the grill and properly stored outdoors.
- ▲ Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ▲ Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.
- ▲ Always place your grill on a hard non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ▲ Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- ▲ Keep all electrical cords away from a hot grill.
- ▲ Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
- ▲ After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear, cuts to the hose.
- ▲ 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.
- ▲ If grill is not in use, the gas must be turned off at the supply tank.
- ▲ Never operate grill without heat plates installed.
- ▲ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ▲ This outdoor gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kpa).
- ▲ This outdoor gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 psi (3.5 kpa).
- ▲ Keep any electrical supply cord and the fuel supply hose away from any heat surface.
- ▲ To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- ▲ Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- ▲ 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 the manufacture for repair.
- ▲ Do not let the cord hang over the edge of a table or touch hot surface.
- ▲ Do not use an outdoor cooking gas appliance for purposes other than intended.
- ▲ When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- ▲ Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- ▲ Never remove the grounding plug or use with an adapter of 2 prongs; and Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

## Parts List

1	Rotisserie Motor
2	Rotisserie Motor Bracket
3	Rotisserie Prong (2)
4	Rotisserie Rod
5	Rotisserie Handle
6	Rotisserie Counterweight
7	Grill Body Assembly
8	Warming Rack
9	Cooking Grid (3)
10	Heat Plate Support (2)
11	Burner
12	Control Knob (4)
13	Heat Plate
14	Regulator/Hose Assembly
15	Igniter
16	Left Side Shelf
17	Grease Cup Support
18	Grease Cup
19	Side Burner Grid
20	Left Condiment Holder
21	Left Cart Frame
22	Rear Cart Frame Support
23	QCC Clip
24	Side Burner
25	Right Side Shelf Assembly
26	Front Cart Frame Support
27	Right Cart Frame
28	Right Condiment Holder
29	Side Burner Control Knob Support
30	Side Burner Control Knob
31	Lighting Rod
32	Left Door
33	Cart Shelf
34	Right Door
35	Condiment Basket
36	Bottom Shelf
37	Door Magnet (2)
38	Axle
39	Foot (2)
40	Hub Cap (2)
41	Wheel (2)

## Exploded View



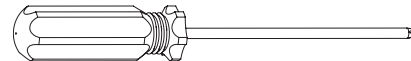
## Hardware

A	Screw	M4x10 Zinc Plated Phillips Truss Head	3 pcs
B	Screw	M5x10 Zinc Plated Phillips Truss Head	19 pcs
C	Screw	M6x16 Zinc Plated Phillips Truss Head	2 pcs
D	Screw	M6x18 Zinc Plated Phillips Truss Head	24 Pcs
E	Nut	M5 Zinc Plated Hex	4 pcs
F	Nut	M6 Zinc Plated Hex	2 pcs
G	Nut	M10 Zinc Plated Hex	2 pcs
H	Washer	ø4.3 Zinc Plated	2 pcs
I	Washer	ø5.4 Zinc Plated	18 pcs
J	Washer	ø6.4 Zinc Plated	20 pcs
K	Washer	ø6.4 Heat Resistant	4 pcs
L	Lock Washer	ø4 Zinc Plated	2 pcs
M	Lock Washer	ø5.1 Zinc Plated	18 pcs

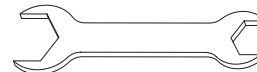
N	Lock Washer	ø6.1 Zinc Plated	20 pcs
O	Rubber Spacer	ø10.5 x ø17 x 6	2 pcs
P	AA Battery		1 pc

## Tools Required for Assembly (Included)

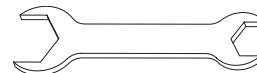
#2 Phillips Head Screwdriver



M10-M5 Wrench



M10-M6 Wrench



## Assembly Instructions

**DO NOT RETURN PRODUCT TO STORE.**

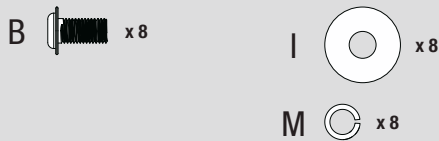
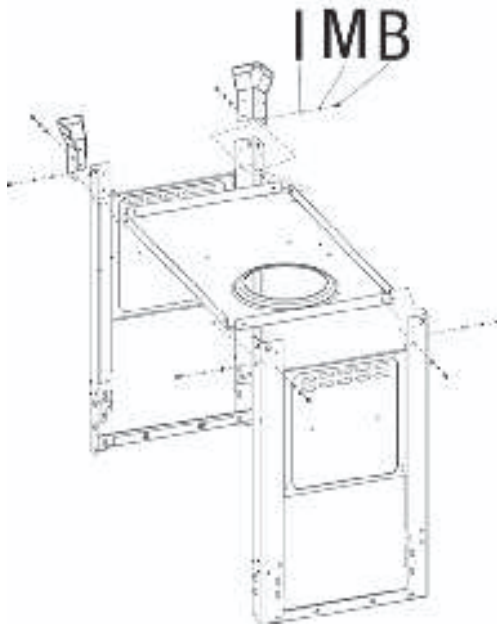
For assistance call 1.800.667.7313 toll free. Please have your owner's manual and serial number available for reference.

For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.

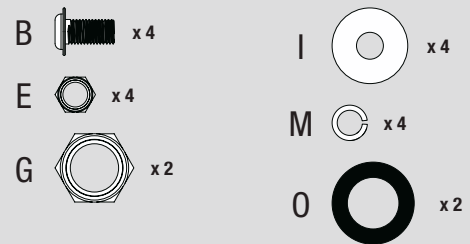
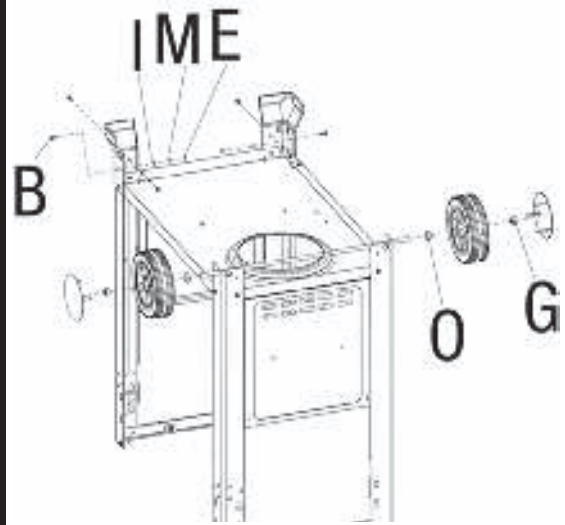
1

### Assemble Cart Frame



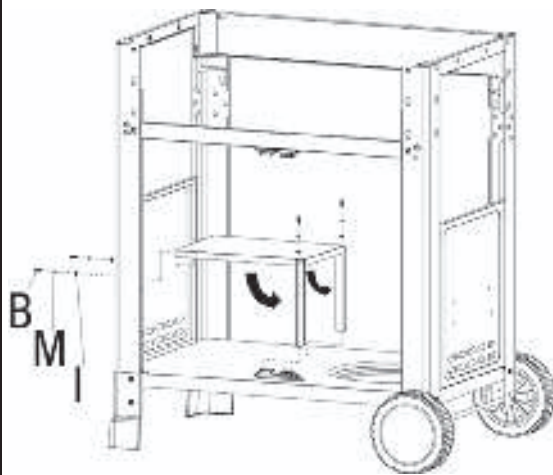
2

### Secure Feet and Attach Axle, Wheels and Hub Caps



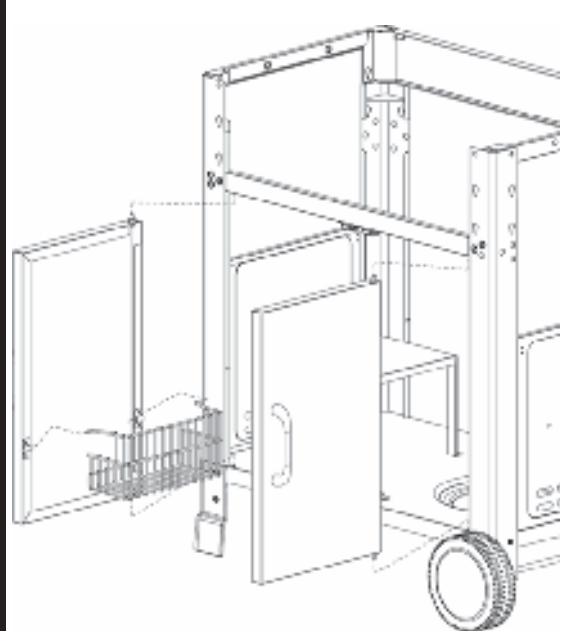
5

### Attach Cart Shelf



6

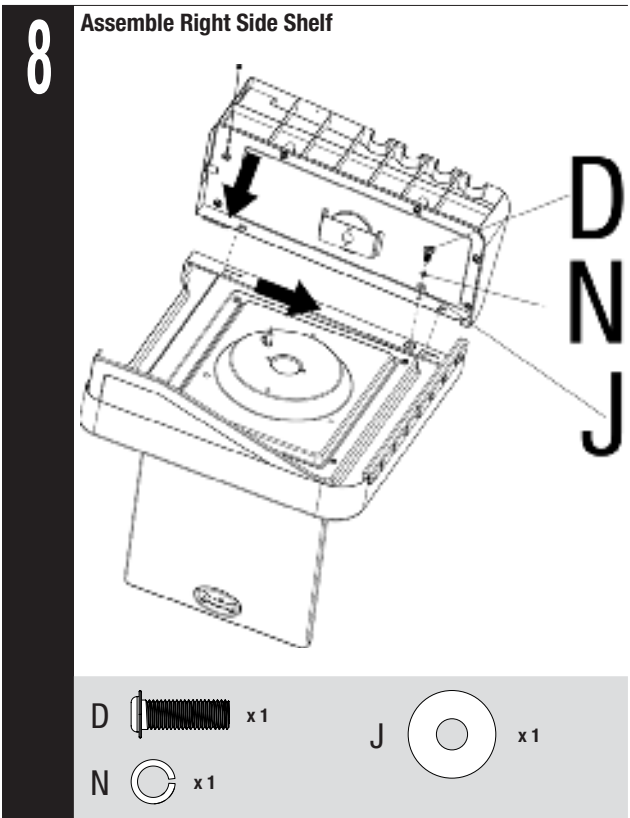
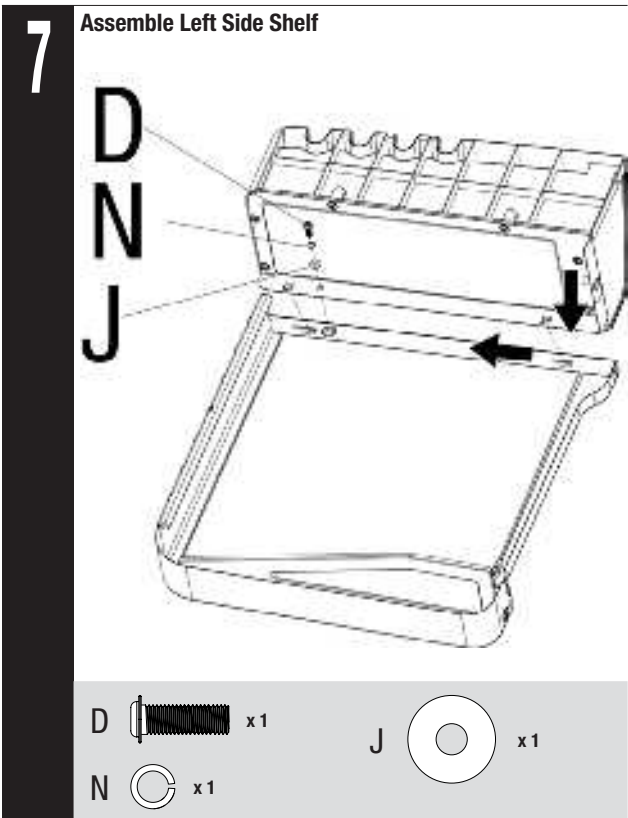
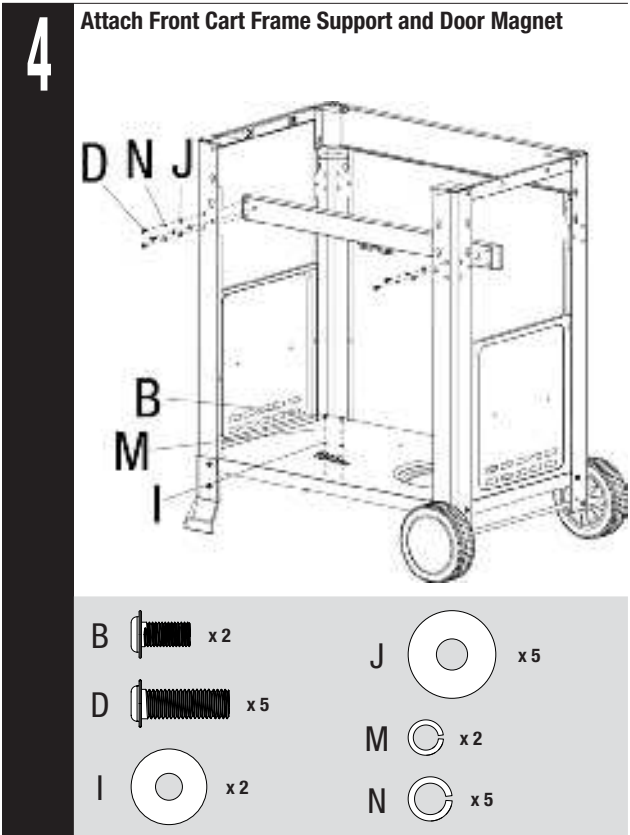
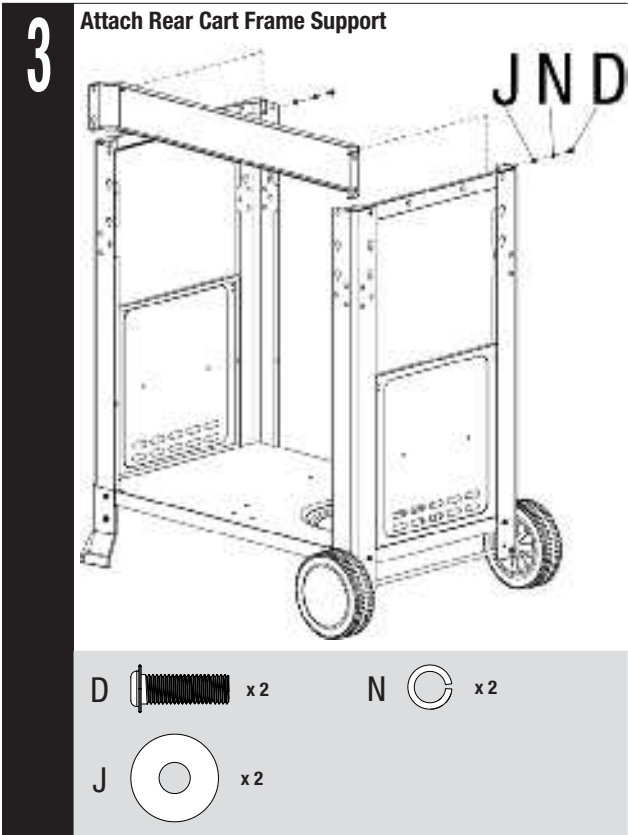
### Attach Doors and Condiment Basket





- 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.

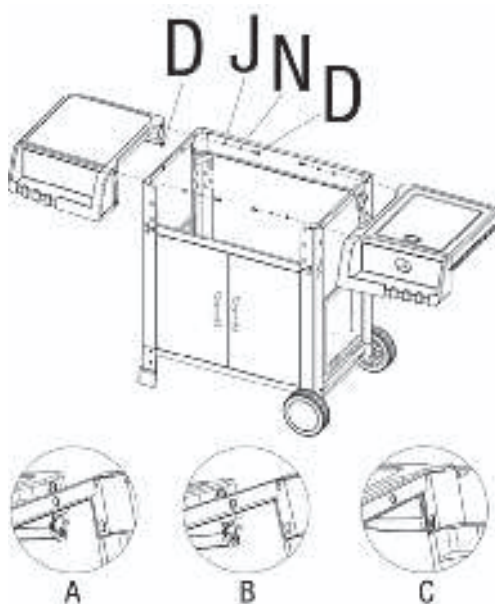
- Follow all steps in order to properly assemble your product.



Assembly Instructions (continued)

9

Attach Side Shelves



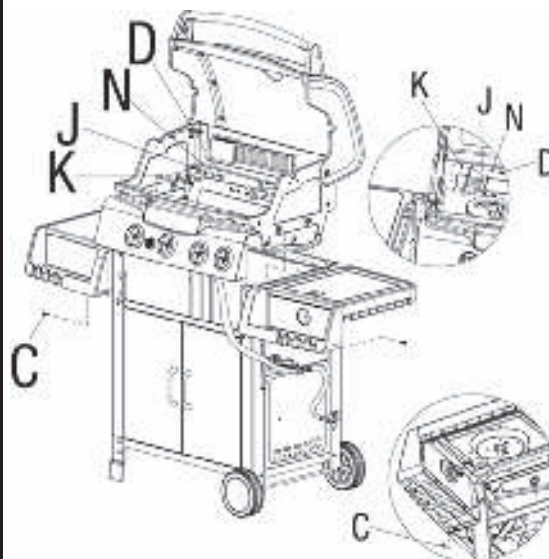
D  x 8

J  x 4

N  x 4

10

Attach Grill Body and Heat Plate Supports



C  x 2

J  x 4

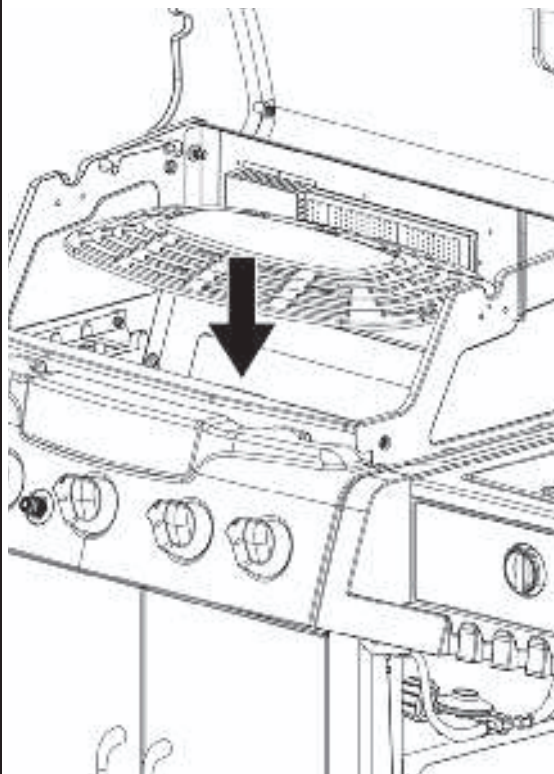
D  x 4

K  x 4

N  x 4

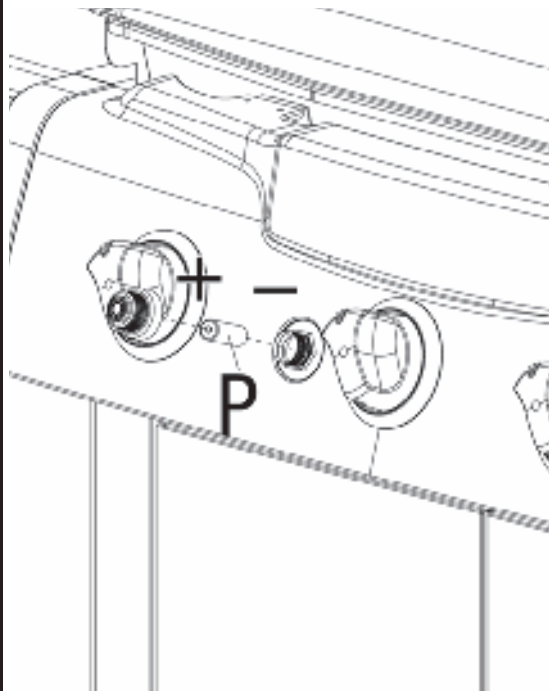
13

Insert Heat Plate



14

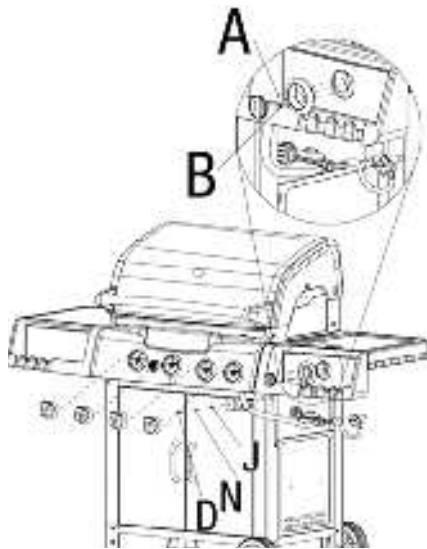
Insert AA Battery



P  x 1

11

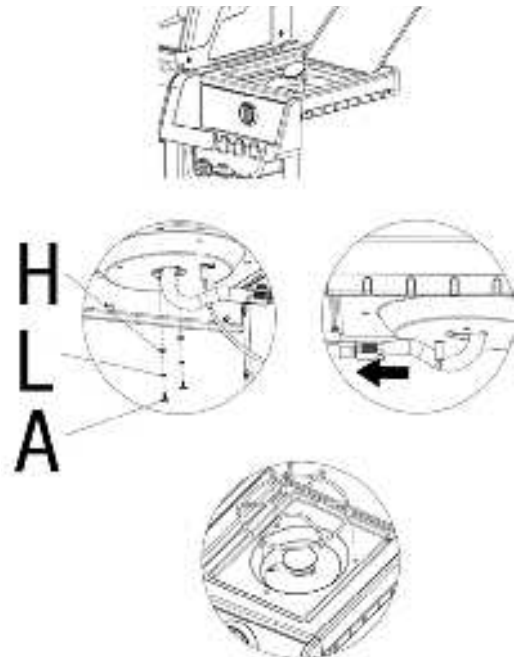
Attach Control Knobs, Side Burner Control Knob Support and Side Burner Control Knob





- |   |  |   |  |
|---|--|---|--|
| A |  x1   | N |  x1   |
| B |  x1 | J |  x1 |
| D |  x1 |   |  |

12

Attach Side Burner, Igniter Wire and Side Burner Grid



- |   |   |   |  |
|---|---|---|--|
| A |  x2 | H |  x2 |
|   |   | L |  x2 |

15

Insert Cooking Grids

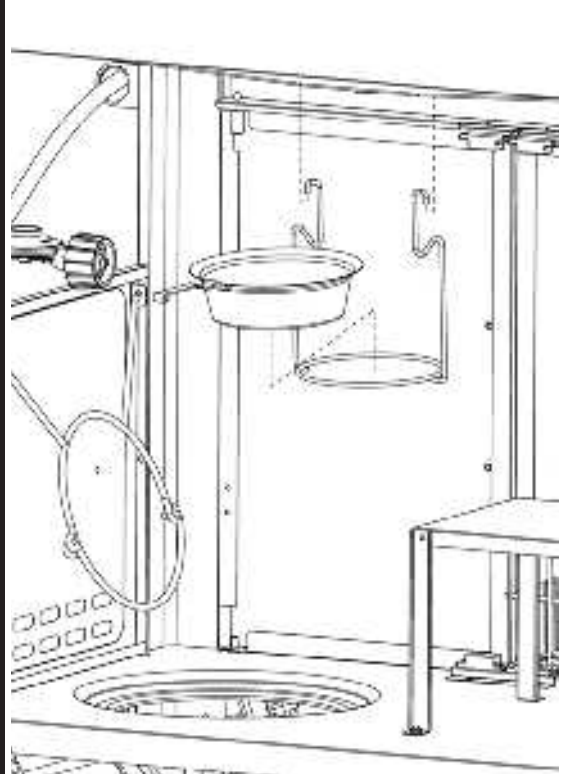


Insert Warming Rack



16

Attach Grease Cup and Grease Cup Support

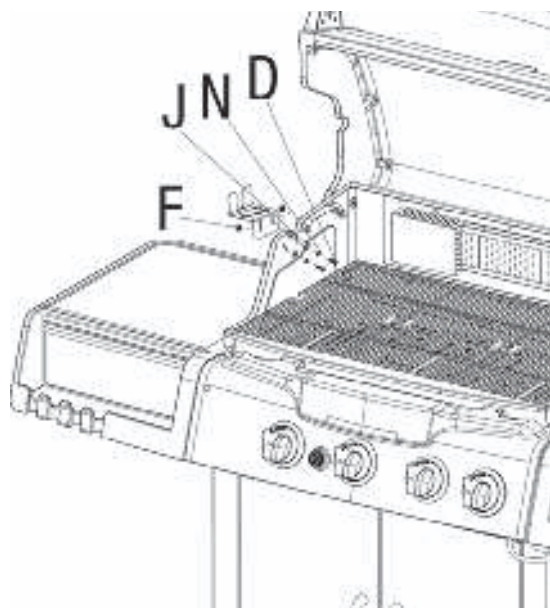




## Assembly Instructions (continued)

17

### Attach Rotisserie Motor Bracket



D  x 2

F  x 2

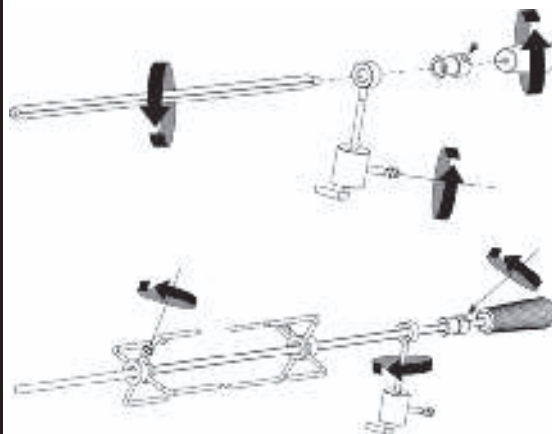
J  x 2

N  x 2

## Assembly Instructions – Rotisserie

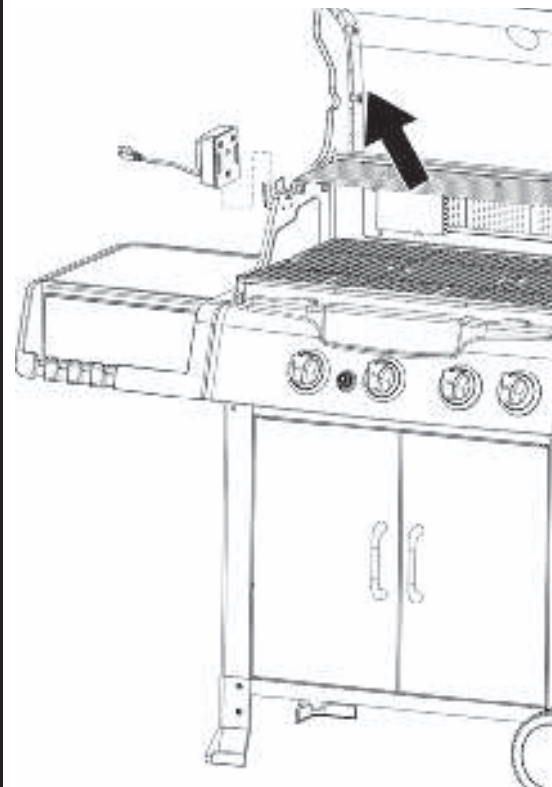
1

### Assembly Rotisserie Rod



2

### Attach Rotisserie Motor and Remove Warning Rack



3

### Attach Rotisserie Rod Assembly



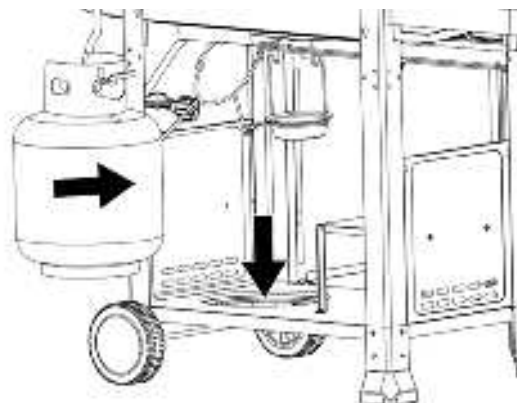
### Installing LP Gas Tank

To operate you will need (1) precision-filled standard grill LP gas tank (20#) with external valve threads.



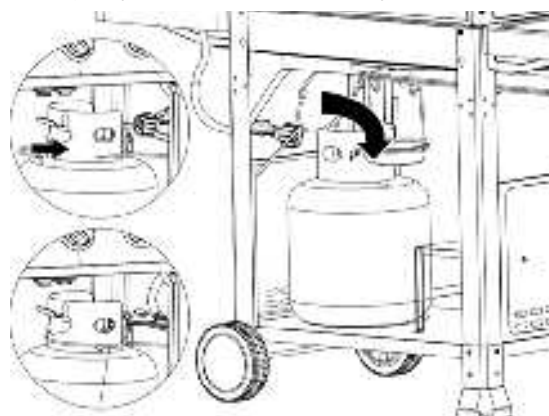
### Insert LP Gas Tank

Place precision filled LP gas tank upright into hole in grill body so it is arranged for vapor withdrawal.



### Secure LP Gas Tank

Secure tank by sliding 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 LP 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.



### Disconnect LP Gas Tank

Before disconnecting make sure the LP gas tank valve OFF.

Disconnect gas line to tank by turning knob counterclockwise until it is loose.

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 for Leaks

#### Burner Connections

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 orifice. Make sure the burner pipe fits over the orifice.



#### **WARNING**

##### **FOR YOUR SAFETY:**

**Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury, or damage to property.**

Please refer to diagram for proper installation.

If the burner pipe does not rest flush to the orifice, please contact 1.800.667.7313 for assistance.

#### Tank/Gas Line Connection

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

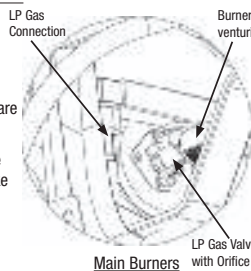
Make sure control knobs are off.

Turn LP gas tank ON at valve.

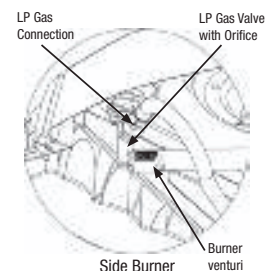
Spoon leak check solution at all "x" locations

If any bubbles appear turn LP gas tank OFF, reconnect and re-test. If you continue to see bubbles after several attempts, disconnect LP gas source and contact 1.800.667.7313 for assistance.

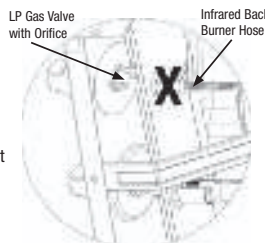
If no bubbles appear after one minute turn tank OFF, wipe away solution and proceed.



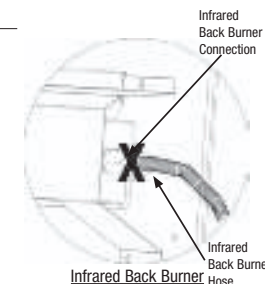
Main Burners



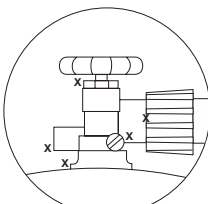
Side Burner



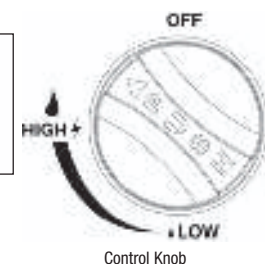
Infrared Back Burner Control Valve



Infrared Back Burner



LP Gas Tank Valve



Control Knob

### 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 airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. 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 ignition does not occur in 5 seconds, turn burner control knob OFF, wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Access the burners through the cooking grid and heat plates. Position the lit match near side of the burner.

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

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

#### First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time, by operating the grill for at least 15 minutes on "HIGH" with the lid closed. This will "heat clean" the internal parts and dissipate odors.

#### Direct Cooking

Cooking directly over hot burners. Ideal for searing in juices and food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Open lid and ignite the desired amount of burners per lighting instructions in owner's manual.
2. Close lid and preheat grill on "HIGH".
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the lit burners.
4. Adjust controls to desired temperature.
5. With lid open or closed, cook until desired internal food temperatures are achieved.
6. Turn grill OFF by first closing the valve on the propane tank. Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the OFF position. A "poof" sound is normal as the last of the LP gas is burned.

#### Indirect Cooking

Not cooking directly over hot burners. Ideal for slow cooking and foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods.

1. Open lid and ignite the desired amount of burners per lighting instructions in owner's manual.
2. Close lid and preheat grill on "HIGH".
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the un-lit burners.
4. Adjust controls to desired temperature.
5. With lid closed, cook until desired internal food temperatures are achieved.
6. Turn grill OFF by first closing the valve on the propane tank. Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the OFF position. A "poof" sound is normal as the last of the LP gas is burned.

For more tips on indirect cooking please see "Tips for Better Cookouts and Longer Grill Life"

#### Tips for Better Cookouts and Longer Grill Life

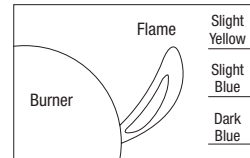
1. Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
2. Use the side burner of this appliance like a normal kitchen range for boiling, sautéing or frying.
3. To keep food from sticking to the grids, spray or coat with cooking oil before lighting.
4. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
5. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
6. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
7. When direct cooking adjust your burners to different levels so foods can be prepared to different internal temperatures in the same time frame.
8. When in-direct cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan over the un-lit burners.
9. Try water pans to reduce flare-ups and cook juicier meats. Before starting grill remove cooking grids and place a heavy duty shallow pan directly on heat plates. Fill half way with water, fruit juices or other flavored liquids. Replace cooking grids and position food over the loaded pan.
10. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
11. Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.



Main Burner Lighting Rod Insert



Main Burner Lighting Rod Placement



Main burner proper flame height.

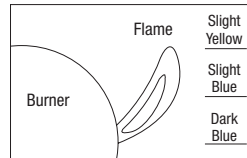
12. Clean cooking grids and racks after every use with a quality grill bush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
13. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that is properly fits your grill.

### Operating Side Burner

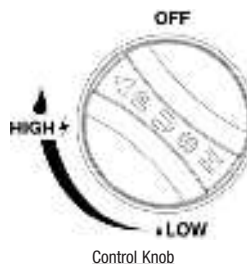
NOTE: Side burner can be used while main burners are operating.  
Never use side burner as a grill.

#### 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 airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
3. Control knob 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 ignition does not occur in 5 seconds, turn burner control knob OFF, wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Position the lit match near side of the burner.



Side burner proper flame height.



Control Knob

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

9. After lighting, please 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.



Side Burner Lighting Hook Placement

#### Turning Off

1. Turn gas off at LP gas tank.
2. Turn control knob clockwise to the OFF position.

Note: A "poof" sound is normal as the last of the LP gas is burned.

#### Cooking

1. Light burner.
2. Set burner to desired temperature
3. Place pan on center of grid.
4. Cook and adjust temperature as needed.

### Operating Infrared Back Burner and Rotisserie

Your new grill includes an Infrared Back Burner and a Rotisserie designed to slowly cook foods that are moist and flavorful, because the turning food self bastes using infrared heat. The location of the Back Burner allows the placement of a basting pan beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan you may add herbs, onions, or other spices of your choice. The Rotisserie Burner is Infrared, which provides intense radiant heat. This intense heat is magnificent for searing in the natural juices and nutrients found in quality cuts of meat.

Rotisserie cooking is a slow cooking process and the maximum temperature you can expect to reach with the Lid closed is about 425 to 450°F, depending on weather conditions.

**⚠ WARNING: When using electrical appliances, basic safety precautions should always be used, including the following:**



Manually Lighting the Infrared Back Burner with the Lighting Hook (if needed)

#### Read All Instructions:

1. Always attach the Rotisserie to the grill first, and then plug cord into a grounded outlet. To disconnect, turn Rotisserie "OFF" then remove plug from outlet.
2. Most grill surfaces and accessories are hot during and after cooking, so use reasonable care around grill, wear flame retardant BBQ mitt and use the Rotisserie Handle.
3. The use of accessory attachments on the Rotisserie is not recommended by the manufacture and may cause injuries. Do not use this appliance for other than intended use.
4. Never line the bottom of your Grill Bowl with aluminum foil, sand or any grease absorbent substance.
5. Should a grease fire occur, turn the Burners and gas off and leave the Lid CLOSED until fire is out.
6. To protect against electrical shock, do not immerse electrical cord, plug or motor in water or expose to rain. Protect electrical elements from burners, hot grill surfaces and grease.
7. Do not operate rotisserie with a damaged cord or plug, or if the rotisserie malfunctions or has been damaged in any manner.
8. Do not let children operate grill or rotisserie, and do not let children play nearby.
9. Unplug rotisserie motor from electrical outlet when not in use and before cleaning. Allow to cool before adding or removing parts.
10. When rotisserie cooking place a drip pan of some sort under the food to be cooked. This will capture the drippings and keep grill clean of excess grease which could cause a fire. Use caution when moving a drip pan containing hot oils.
11. The motor is set for 120VAC, 50/60 Hz current.
12. This rotisserie is for use outdoors only.



⚠ While in use, remove rotisserie handle



⚠ Before moving, attach rotisserie handle

#### Lighting Instructions

Note: The location of the Back Burner makes it more susceptible to winds that will decrease the performance of your Rotisserie cooking. For this reason you should not operate the Back Burner during windy weather conditions.

For best results, always Rotisserie cook with the grill Lid down and the Back Burner Control Knob set to HIGH. Do not use the main grill Burners when the Back Burner is in operation.

1. Open the Grill Lid.
2. Set all Control Knobs to OFF and open the LP gas Tank Valve slowly until 1/4 to 1/2 open. For Natural Gas open Shutt Off Valve at source completely.
3. Push and turn the Back Burner Control Knob to HIGH, wait 3 – 4 seconds then press the electronic igniter button and hold for 5 seconds to light the burner.
4. If the Burner does not light, turn the Control Knob to OFF, wait 5 minutes for gas to clear, then retry.
5. Once lit, the Back Burner will reach cooking temperature quickly. The orange/red glow will even out in about 5 minutes.

**⚠ WARNING: The Rotisserie Motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electric Code, ANSI/NFPA 70-1990.**

**⚠ WARNING: Keep the Rotisserie Motor electric cord away from the heated surface of the grill.**

**⚠ WARNING: Do not operate the Rotisserie with a damaged cord or plug, or if the Rotisserie malfunctions or has been damaged in any manner. Call the Grill Information Center for replacement.**

**⚠ WARNING: The power supply cord has a 3-prong grounded plug. For your personal safety do not remove the grounding prong. It must be plugged into a mating 3-prong grounding type receptacle, grounded in accordance with the National Electrical Codes and local codes and ordinances.**

**⚠ WARNING: If an extension cord is used it must be properly grounded and suitable for use with Outdoor Appliances. Keep the extension cord connection dry, off of the ground and out of the reach of children.**

**⚠ WARNING: When the Rotisserie Motor is not in use remove and store in a dry indoor area.**



## Cleaning and Care

### Caution

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

### Notices

- 1. This grill should be thoroughly cleaned and inspected on a regular basis.**
- 2. Abrasive cleaners will damage this product.**
- 3. Never use oven cleaner to clean any part of grill.**
- 4. Do not clean any grill part in a self cleaning oven. The extreme heat will damage the finish.**

### Before Each Use:

1. Keep the grill area clean and free from any combustible materials, gasoline, and other flammable vapors and liquids.
2. Do not obstruct the flow of the combustion of LP and the ventilation air.
3. Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.
4. Visually check the burner flames, to make sure your grill is working properly.
5. See cleaning instructions below for proper cleaning instructions.
6. Check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

### Cleaning Surfaces

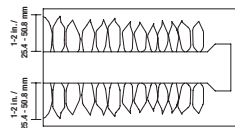
1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

### Cleaning Main Burner

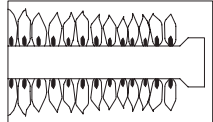
1. Turn gas off at the control knobs and LP gas tank.
2. Remove cooking grid and heat plates.
3. Remove burner by removing the fasteners securing the burner to the grill bottom.
4. Lift burner up and away from gas valve orifice.
5. Disconnect wire from spark electrode.
6. Clean inlet (venturi) of burner 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 orifice is correctly positioned inside burner inlet (venturi). Also check position of spark electrode.
11. Replace heat plate and cooking grid.
12. Preform leak test.

### Burner Flame Conditions

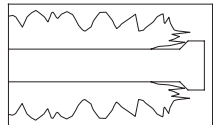
Use this chart check to see if your burners need to be cleaned.



**Normal:** Soft blue flames with yellow tips between 1 in. - 2 in. height.



**Needs Cleaning:** Noisy with hard blue flames.



**Has to be cleaned:** Wavy with yellow flames.

### Infrared Back Burner Flame Conditions

Use this chart check to see if your burners need to be cleaned.



**Normal:** Red flame/glow.



**Has to be cleaned:** Wavy with yellow flames.

### Cleaning Side Burner

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

## Product Registration

You do not need to register your product. Simply keep the proof of purchase for future reference.

## Limited Warranty

S.R. Potten Ltd. warrants to the original owner of each Grill Mate Gas Grill that it is free from defects in workmanship and materials under conditions of normal residential use. This limited warranty applies to Grill Mate Gas Grills purchased and located in Canada. S.R. Potten Ltd. will repair or replace, at its option, the warranty parts for a period of three (3) years from the date of original retail purchase.

The extent of any liability of S.R. Potten Ltd. under this warranty is limited to repair or replacement of grill parts. The limited warranty period is not extended by such repair or replacement. S.R. Potten Ltd. is not liable for any labour or other costs related to the removal and/or installation of any warranty part, installation of replacement parts, product assembly, and/or delivery costs.

S.R. Potten Ltd. requires reasonable proof of your date of purchase to establish warranty period. Therefore, you should retain your original sales slip or invoice. You will not need to register your product.

This limited warranty does not apply to any damage due to transportation, improper installation or operation, purchaser servicing, accident, abuse, fire, alteration of the product in any way, act of God, natural disaster, failure to read and/or abide by any product warnings, or use of unauthorized parts or labour to replace any parts covered under this limited warranty. In no event, whether as a result of breach of warranty or contract, negligence, strict liability, or misrepresentation, will S.R. Potten Ltd. be liable for any incidental and/or consequential damages. S.R. Potten Ltd's liability on any claim of any kind is limited to the purchase price of the grill, service or part thereof which gives rise to the claim. **Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.**

S.R. Potten Ltd. does not assume, or authorize any other person to assume for S.R. Potten Ltd. any liability from the sale of this product beyond that expressly set forth in this Limited Warranty.

**For Warranty Service, please call our Customer Service Department at 1-800-667-7313, Monday through Friday, 8:00am to 5:00pm Eastern.**

### Warranty Restrictions:

- This warranty does not cover surface rust or natural oxidation.
- This warranty is void if grill is used for commercial or rental purposes.
- This warranty applies only when the grill is used in Canada.
- This warranty gives you specific legal rights, and you may also have other rights which vary from province to province.

S.R. Potten Ltd.  
1645 - 50th Avenue  
Lachine, Quebec, Canada  
H8T 3C8

**Troubleshooting**

<b>Problem</b>	<b>Possible Cause</b>	<b>Prevention/Cure</b>
<b>Burner will not light using ignitor</b>	Wires or electrode covered with cooking residue.	Clean wire and/or electrode with rubbing alcohol.
	Electrode and burners are wet.	Wipe dry with 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 ignitor and electrode.	Replace ignitor wire/electrode assembly
<b>Burner will not light with match</b>	Bad ignitor.	Replace ignitor
	No gas flow.	Check if LP cylinder is empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow (reduced flame height)". If empty, replace or refill.
	Coupling nut and regulator not fully connected.	Turning 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.	Reengage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
<b>Sudden drop in gas flow or reduced flame height</b>	Burner ports clogged or blocked.	Clean burner ports.
	Out of gas.	Check for gas in the LP cylinder
	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 cylinder 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 cylinder valve on slowly, wait 30 seconds and then light grill.
<b>Irregular flame pattern, flame does not run the full length of burner.</b>	Burner ports are clogged or blocked.	Clean burner ports.
<b>Flame is yellow or orange.</b>	New 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.	Assure burner venturi is properly engaged with valve
<b>Flame blow out</b>	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 cylinder
	Excess flow valve tripped	Refer to "Sudden drop in gas flow"
<b>Flare-up</b>	Grease buildup.	Clean grill.
	Excess fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
<b>Persistent grease fire.</b>	Grease trapped by food buildup around burner system	Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
<b>Flashback (fire in burner tube(s))</b>	Burner and/or burner tubes are blocked	Clean burner and/or burner tubes
<b>Inside of lid is peeling-like paint peeling</b>	The lid is stainless steel, not paint.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.



**Outdoor LP Gas Barbecue Grill Model No. PR7100**