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**INSTRUCTION MANUAL**  
**2024**

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# Safety Warnings

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## Important Safety Warnings:

**Read and Follow Instructions:** Carefully read and adhere to all instructions provided in this manual to avoid accidents, injuries, or property damage.

**Assembly and Installation:** Follow the assembly and installation instructions provided in this manual. Improper assembly or installation may result in malfunction or hazards.

**Keep Clear of Flammable Materials:** Always maintain a safe distance between the grill and any flammable materials, such as curtains, wooden decks, or overhanging branches, to prevent fire hazards.

**Proper Ventilation:** Ensure adequate ventilation when using the grill indoors to prevent the accumulation of carbon monoxide, a colorless and odorless gas that can be harmful or fatal.

**Gas Leaks:** Check for gas leaks regularly by performing a soap and water solution test on all gas connections. If you detect a gas leak, immediately turn off the gas supply and seek professional assistance.

**Child Safety:** Keep children and pets away from the grill while it is in use, as it can reach high temperatures and pose burn risks.

**Never Leave Unattended:** Never leave the grill unattended while it is in use. Always monitor the cooking process to prevent accidents.

# Compliance Requirements

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**Local Regulations:** Ensure compliance with all local regulations and ordinances regarding the use of grills outdoors.

**Gas Supply:** If using a gas-powered grill, ensure that the gas supply meets local codes and regulations for outdoor

**Ventilation Standards:** Adhere to ventilation standards outlined by local building codes to maintain a safe outdoor environment.

**Electrical Safety:** If the grill is electric-powered, ensure that it is plugged into a properly grounded outlet to prevent electrical hazards.

**California Proposition 65 Warning:**

This product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

**Contact Information:**

For any inquiries, concerns, or assistance regarding the Bear grill, please contact our customer service department at [info@bear-grill](mailto:info@bear-grill) or 1888-453-5928 or 727 647-2088.

Thank you for choosing Bear grill. We wish you many enjoyable grilling experiences!

# Gas requirements

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## 1. Gas Type: LP or NG

LP/NG ensure compatibility with the type of gas available in your area.

## 2. Installation Location:

When selecting a location for your outdoor grill, ensure that it is installed in a well-ventilated area with sufficient clearance from combustible materials such as wooden structures, plants, and overhanging branches. Follow all local building codes and regulations regarding outdoor grill installations.

## 3. Gas Supply Line:

- a. LP Gas: If using LP gas, ensure that the grill is connected to a properly sized and regulated LP gas cylinder or tank. Use only approved LP gas hoses and regulators.
- b. Natural Gas: If using natural gas, ensure that the grill is connected to a dedicated natural gas supply line installed by a qualified professional. Use only approved natural gas hoses and connectors.

## 4. Gas Pressure:

- a. LP Gas: The pressure of LP gas supplied to the grill should typically be regulated to around 11 inches water column (WC) or 2.75 kPa.
- b. Natural Gas: The pressure of natural gas supplied to the grill should typically be regulated to around 7 inches WC or 1.75 kPa.

#### 5. Gas Leak Detection:

Before using the grill, perform a gas leak detection test using a soap and water solution on all gas connections. If bubbles form, indicating a leak, immediately turn off the gas supply and rectify the issue before operating the grill.

#### 6. Ventilation:

Ensure adequate ventilation around the grill to allow for proper combustion and to prevent the buildup of carbon monoxide. Do not operate the grill in enclosed or poorly ventilated spaces.

#### 7. Shut-Off Valve:

Install a manual shut-off valve in the gas supply line to the grill for easy access in case of emergencies or maintenance. Ensure that the shut-off valve is easily accessible and clearly labeled.

#### 8. Maintenance and Inspection:

Regularly inspect the gas supply line, connections, hoses, and regulators for any signs of damage, wear, or corrosion. Replace any worn or damaged components promptly to prevent gas leaks and ensure safe operation.

# Instructions for Connecting Gas Line to Outdoor appliances

Before beginning the process of connecting the gas line to your outdoor grill and side burner, ensure that you have read and understood the manufacturer's instructions provided with your grill and side burner. It is essential to follow all safety precautions and guidelines outlined in those instructions. If you are unfamiliar with gas line connections, it is recommended to seek assistance from a qualified professional.

## 1. Preparation:

- a. Turn off the main gas supply to the area where you will be connecting the grill and side burner.
- b. Ensure that all components of the grill and side burner are in place and properly assembled according to the manufacturer's instructions.
- c. Verify that you have the necessary tools and materials for the gas line connection, including a gas line, fittings, wrenches, Teflon tape, and a leak detection solution (soap and water).

## 2. Determine Gas Line Connection Points:

- a. Locate the gas inlet ports on both the outdoor grill and side burner. These are typically located at the back or bottom of each unit.
- b. Identify the gas supply line connection point where you will be attaching the gas line. This may be located on the exterior of your home or in a nearby gas manifold.

### 3. Install Gas Line:

- a. Cut the gas line to the appropriate length using a tubing cutter, ensuring a clean, square cut.
- b. Install the necessary fittings, such as flare fittings or compression fittings, onto each end of the gas line.
- c. Apply Teflon tape to the threads of each fitting to create a secure seal.

### 4. Connect Gas Line to Grill and Side Burner:

- a. Attach one end of the gas line to the gas inlet port on the outdoor grill, ensuring a tight connection.
- b. Attach the other end of the gas line to the gas inlet port on the side burner in the same manner.

### 5. Leak Test:

- a. Turn on the main gas supply and check for any gas leaks at the connections by applying a soap and water solution to the fittings. Bubbles will form if there is a leak.
- b. If bubbles appear, immediately turn off the gas supply and tighten the fittings as needed. Repeat the leak test until no bubbles are present.



## 6. Final Checks:

- a. Ensure that all connections are secure and tightened properly.
- b. Verify that the gas lines are not kinked or twisted and are positioned safely away from any heat sources or moving parts.
- c. Test the operation of both the grill and side burner to confirm that they are receiving gas and functioning correctly.

## 7. Safety Reminder:

- a. Regularly inspect the gas lines and connections for any signs of wear, damage, or corrosion.
- b. If you smell gas or suspect a leak, immediately turn off the gas supply and contact a qualified professional to address the issue.
- c. Always follow the manufacturer's instructions and adhere to local building codes and regulations when connecting gas lines to outdoor appliances.

By following these instructions carefully, you can safely and effectively connect the gas line to both your outdoor grill and side burner, ensuring years of enjoyable outdoor cooking experiences.

# Operation instructions

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Before lighting the grill, ensure that the cooking grates are clean and free from debris.

Open the hood of the grill to allow proper airflow.

## Lighting the Grill:

Turn on the gas supply at the main valve.

Open the grill hood and turn the burner knobs to the "Ignite" or "Start" position.

Press the ignition button or use a lighter to ignite the burners.

Once lit, adjust the burner knobs to the desired temperature setting.

## Cooking:

Place food items on the preheated cooking grates.

Close the grill hood to retain heat and ensure even cooking.

Monitor the cooking progress and adjust the temperature as needed using the burner knobs.

## *Safety Precaution:*

Never leave the grill unattended while in use. Keep children and pets away from the grill to prevent accidents. Use long-handled utensils to avoid burns when handling food on the grill.

# Cleaning and maintenance

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## Cleaning:

Regularly clean the cooking grates, burner covers, and flame tamers with a grill brush to remove food residue and grease buildup.

Wipe down the exterior surfaces of the grill with a mild detergent and water solution to remove dirt and stains.

Periodically clean the burner tubes and venturi tubes using a wire brush to ensure proper gas flow.

## Grease Management:

Empty the grease tray or cup regularly to prevent grease buildup, which can cause flare-ups and potentially damage the grill.

Replace disposable grease trays or clean reusable grease cups as needed.

## Inspecting for Wear and Damage:

Check the grill components, including burners, igniters, and gas lines, for signs of wear, corrosion, or damage.

Replace any worn or damaged parts promptly to ensure safe and efficient operation.

## Covering the Grill:

When not in use, cover the grill with a weather-resistant cover to protect it from the elements and extend its lifespan.

## Winter Storage:

If storing the grill during the winter months, clean it thoroughly and ensure that all gas connections are properly capped or sealed.

Store the grill in a dry, protected area to prevent rust and corrosion.

By following these instructions, you can enjoy delicious outdoor cooking on your stainless steel grill for years to come. If you have any questions or concerns, refer to the manufacturer's manual or contact customer support for assistance. Happy grilling!

# Accessory installation

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Begin by removing the warming rack, cooking grates, and burner covers as necessary.

Mount the rotisserie motor bracket on either side of the grill nearest to the outlet.

Slide the rotisserie motor onto the bracket securely.

Insert the rotisserie spit (rotisserie rod) into the motor.

Attach the first fork onto the rotisserie spit and ensure it is tightly secured.

Position the meat onto the spit and secure it to the first fork.

photo here

Place the second fork onto the spit, securing it to the meat, and tighten the screw.

Insert the collar onto the spit.

Screw on the handle nut and handle.

Place a drip pan beneath the meat to catch drippings and maintain moisture.

Optional Drop-In Sear Burner Installation

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For optimal performance, install the drop-in sear burner on the far left of the grill to create a dedicated sear zone while maximizing the main burner grilling space. Follow these steps for installation:

Remove the grate and burner covers to access the main burner.

If necessary, remove the cotter pin securing the main burner.

Remove the main burner.

If required, remove the cross tube between the main burners to allow the drop-in sear burner to rest flat.

Install the sear burner with the center of the orifice positioned in the middle of the burner, ensuring the back of the sear burner rests flat against the rear of the grill. Ensure the locating pin in the rear of the sear burner is correctly seated.

#### Lighting Drop-In Sear Burner:

Before lighting, open the hood; never attempt to ignite burners with the hood closed.

Confirm that the gas supply is turned on.

Ensure burner control knobs are in the "OFF" position.

Press in the control knob and slightly turn it counterclockwise while still pressing in.

Hold this position for 5 seconds to allow gas to reach the manifold.

Turn the knob counterclockwise past the ignition to the high setting to ignite. You will hear a single clicking sound of the spark ignition.

After ignition, set the knob to the desired setting.

Extreme care must be taken when using the main burner sear zone to prevent damage. Always monitor closely during cooking

# Warranty information

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Lifetime Warranty Coverage for Workmanship, Construction, and Manufacturer Defects:

Our lifetime warranty provides coverage for all workmanship, construction, and manufacturer defects for commercial and/or hospitality applications.

Please note that misuse, such as lack of regular cleaning, vandalism, or theft, will void the warranty.

Additionally, the warranty remains valid only with regular maintenance. Given the nature of commercial applications, which involve multiple users and lack of control over usage, regular maintenance is deemed mandatory.

Private Use Warranty for Bear Grill Gas Appliances (Grills, Side, and Power Burners):

We offer a comprehensive lifetime warranty covering construction and manufacturer defects.

Specific coverage includes a lifetime warranty on stainless steel construction, cooking grates, burners, burner covers, valves, flame tamers, heatzone separators, temperature gauges, and hood springs.

Furthermore, we provide a Lifetime Warranty on briquette systems.

For all other parts, components, and electrical elements, including LED bulbs, wire harnesses, switches, power source wires, transformers, and interior halogen light wires and bulbs, we offer a one-year warranty.

These warranties are designed to ensure your satisfaction and peace of mind with your Bear Grill gas appliances. If you have any questions or concerns regarding warranty coverage or procedures, please don't hesitate to contact us

Once your product is received, please contact Bear grill customer service with your name, email, address and serial number ready to register your product. failure to properly register your product upon purchase may void your warranty.



# Grill Cut Out Information

## Cutout Specifications

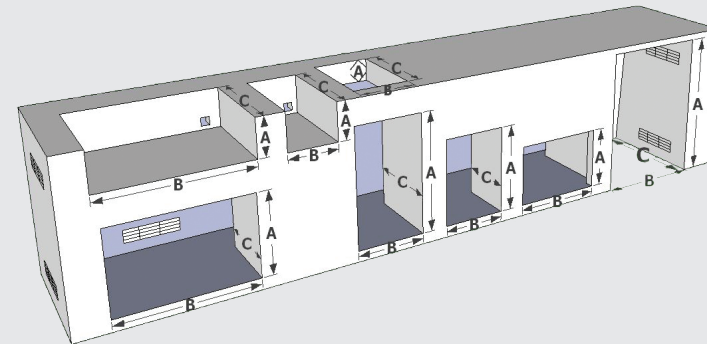
GRILLS	H	W	DEPTH
MODEL	A	B	C
BG-34GRLFT-NG/LP	10 1/4	31 1/4	20 1/8
BG-42GRLFT-NG/LP	10 1/4	39 1/4	20 1/8

SIDE BURNERS	H	W	DEPTH
MODEL	A	B	C
BG-DSB-NG/LP	10 1/4	11 3/8	19

POWER BURNERS	H	W	DEPTH
MODEL	A	B	C
BG-10PB-NG/LP	8 3/4	13 7/8	19

GRIDDLES	H	W	DEPTH
MODEL	A	B	C

ACCESSORIES	H	W	DEPTH
MODEL	A	B	C
BG-1420V	20 1/8	15	3
BG-1724HZ	18	25	3
BG-34DD	22 7/8	32 1/2	3
BG-42DD	22 7/8	40 1/2	3
BG-2DRW	14	17	21 1/2
BG-3DRW	20 3/8	17	21 1/2
BG-34DDWRC	20 3/8	33	21 1/2
BG-42DDWRC	20 3/8	40 1/8	21 1/2
BG-3DWRC	22 1/8	33	21 1/2
BG-20TD	25 1/4	13 1/8	21 1/2







*Enjoy*

*and*

*Thank you for purchasing the Bear Grill!*