

# WRG4 and TRG2 Assembly Instructions

## SUPPLEMENTARY ASSEMBLY INSTRUCTIONS FOR COLUMN, PATIO BASE AND IN-GROUND POST

Prior to assembling your WRG4 or TRG2 grill with the **Optimum Console, Patio Base or In-Ground Post**, the following instructions must be followed to gain access to the mounting holes in the grill head bottom. Assembly of grills with the **WCP** or **WCN** base begins on page 6 of the Owner's Manual.

1. With a slotted screwdriver or 1/4" wrench, remove the rear mounting screw on the back of the burner venturi where it meets the grill head bottom. Use a 11/32" or adjustable wrench on the nut on the outside of the grill head bottom (Fig. 1).

**CAUTION: DO NOT BREAK CERAMIC ELECTRODE WHEN REMOVING OR REINSTALLING BURNERS!**

2. Under the control panel, remove the screw on the burner where it meets the orifice. Use a 1/4" wrench or a slotted screwdriver for this. (Fig. 2).

3. Once these screws are removed from the burner, carefully lift each out of the grill. For the Column, the right and left infrared burners need to be removed. For the MPB Patio Base and the MPP In-Ground Post, only the center infrared burner needs to be removed.

4. Be careful not to damage the igniter when removing the burner.

5. For mounting the grill head on the Column, follow the instructions on page 10 and 11 of the MHP Owner's Manual.

6. For mounting the grill head on the MPB Deck/Patio Base, follow the instructions on page 8 of the MHP Owner's Manual.

7. For mounting the grill head on the MPP In-Ground Post, follow the instructions on page 9 of the MHP Owner's Manual.

8. After the grill head is mounted, reinstall the burners into the grill head bottom. Insert the venturi tube through the opening at the front of the grill head, and over the orifice holder. Make sure the burner venturi is fully engaged over the orifice holder, then tighten the venturi set screw securely.

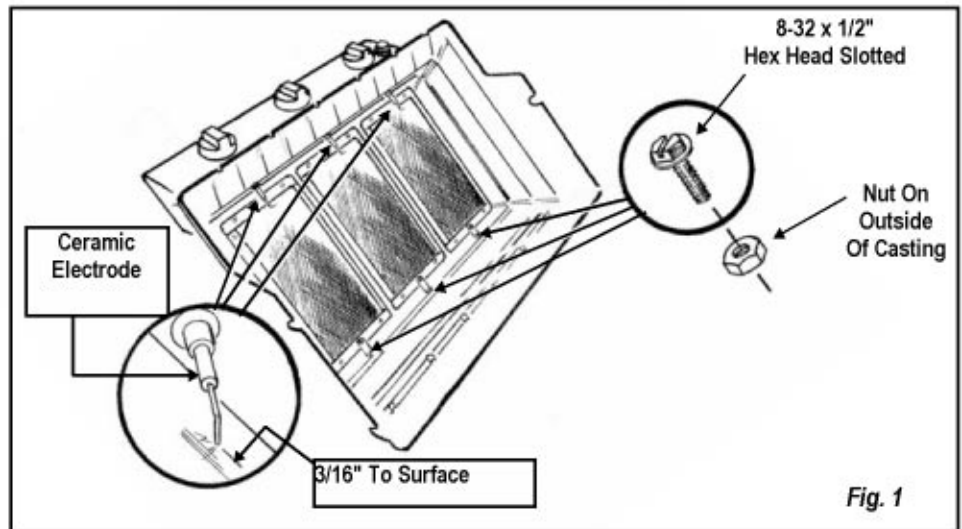
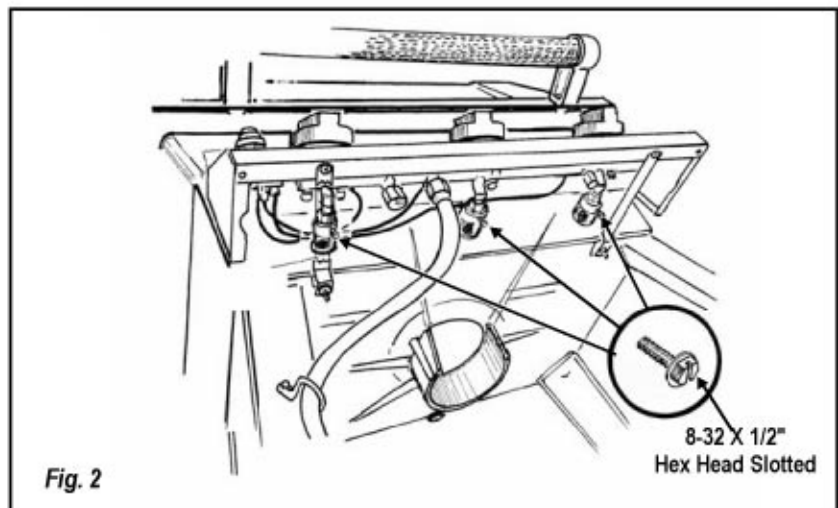


Fig. 1



## INFRARED GRILL LIGHTING INSTRUCTIONS

1. Always open the hood before lighting.
2. Keep your head and body at least 1 foot away when lighting the grill. Do not lean over an open grill.
3. Turn one burner on the "HIGH" position, and depress the electronic igniter until the burner lights.
4. Proceed to light the next burner in the same fashion.

***Each burner needs to be lit independently. They will not light off of each other.***

5. If the burners fail to light, turn control knobs off, wait 5 minutes for gas to clear and try lighting again.
6. If the igniter doesn't spark, check the gap between the wire probe burner screen. It should be approximately 3/16 inches wide. If it is too small, the spark may be inefficient. Gently readjust the wire probe as needed. If the gap is normal, check the wire connections at the spark

7. If the igniter still doesn't work, try replacing the battery. Remove the collar around the igniter button by turning it counter-clockwise. Replace the AAA battery, "+" side first.
8. If ignition does not occur after replacing battery in 5 seconds, turn burner control knob OFF, wait 5 minutes, and repeat the lighting procedure. If the ignition system is not working properly, the burners may be ignited manually. **FOR MANUAL LIGHTING:** The wire match holder (supplied with grill) may be used to hold two or three paper (safety) matches or a standard wooden match. For lighting the right, center and left burners, the lighted match(es) may be inserted between the opening on the cooking grid and held above the burner for lighting.
9. After grilling, turn each burner control knobs to OFF position. "TURN OFF LP supply at cylinder when appliance is not in use". **DO NOT** store extra cylinders under grill.

## INFRARED COOKING TIPS

1. Infrared gas grills get very hot. **Do not leave food unattended on the grill for any length of time.**
2. Estimate cooking times to be 30% to 50% less than a conventional grill.
3. Always thaw food thoroughly before cooking to achieve better, more predictable results.
4. Always use long handled grill tools for grilling. A grilling mitt may be useful for handling hot items.
5. The use of a fork is not recommended for grilling on your new MHP grill. A fork may mar the surface of the cooking grids. Piercing foods while cooking will allow the juices to escape, causing the finished product to be drier than may be desired.
6. To minimize flare-up, trim fat from meats or remove skin from poultry.
7. If a flare-up occurs, don't try to control it with water. Water can cause burner damage. Instead, move the food to another part of the grill, lower the heat setting or place food on the Secondary Cooking Surface.

### **Burner Failure Caused By Water Damage Is Not Covered Under Warranty.**

8. Cooking can be done with the hood opened or closed. With the hood open, the heat will be less intense with less flavor. With the hood closed, the heat will be more intense with an increase in the smoke flavor.
9. Allow the grill to heat up for 5 minutes on high before cooking.
10. Place the food on the SearMagic® cooking grids - while the grill is on high—to sear the food thoroughly. Searing is the key to locking in the juices for that delicious grilled flavor.
11. After searing for 2-3 minutes per side, lower the temperature to finish cooking the food as desired.
12. The SearMagic® cooking grids allow for greater versatility when grilling. Chicken breasts, steaks, pork chops or hamburgers can be seared over the ribbed side at a higher temperature. Delicate foods like seafood and vegetables can be cooked over a lower temperature with the smooth side up. This can be done over each of the 3 burners independently, so be as creative as you want to be!
13. The Secondary Cooking Surface is more than just a warming rack. Very delicate items, such as stuffed vegetables, sausages and delicate fish can be grilled, even with the intense heat that infrared burners provide.
14. Never cook over an unlit infrared burner. The drippings could cause the burner to crack when relit. Always use a drip pan to protect the unlit burner when cooking indirectly.

### **Burner Failure Caused By Cooking Over An Unlit, Unprotected Burner Is Not Covered Under Warranty.**

15. To clean the grill after cooking, burn all 3 burners on high for at least 5 minutes with the hood closed. With the grill still

## INFRARED CARE AND MAINTENANCE

1. After each use, close the lid and turn the burners to "High" for 5 minutes. This will burn off any food drippings and enhance the grill's performance and increase the burner longevity.
2. Never use water or liquid chemicals to clean the ceramic burners. Burners may be damaged.

**Burner failure caused by improper care and Maintenance is not covered under warranty.**

3. If the burner develops ash over the surface, clean it gently with a vacuum cleaner. Use a brush attachment so as not to damage the burner.

4. If the burners should get wet, it is important to dry it out completely before attempting to use the grill. First remove the affected burner. Then, turn the burner(s) upside down to allow the water to drain out. Let the burner dry overnight before reinstalling into the grill.
5. Never let anything heavy, hard or sharp fall onto the burner. The ceramic is very fragile and can easily be damaged.