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OPERATING INSTRUCTIONS

OUTDOOR GAS GRILL MODELS

RB-2001 LP (Propane)

RB-2001 NG (Natural Gas)



FOR OUTDOOR USE ONLY

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or for additional information, consult a qualified installer, service agency or gas utility.

PLEASE KEEP THESE OPERATING INSTRUCTIONS FOR FUTURE REFERENCE

READ THE ENTIRE INSTRUCTION MANUAL BEFORE OPERATING THE GRILL

THIS GAS BARBEQUE IS CERTIFIED UNDER CANADIAN AND AMERICAN NATIONAL STANDARDS, CAN/CGA-1.6b-98 AND ANSI Z21.586-1998 RESPECTIVELY FOR OUTDOOR GAS GRILLS AND SHOULD BE INSTALLED to conform with local codes. In absence of local codes, install to the current CAN1-B149.2 Propane Installation Code in Canada or to the National Fuel Gas Code, ANSI Z223.1 in the United States.

If a rotisserie motor is used, it must be electrically grounded in accordance with local codes, or, in absence of local codes, with the current CSA C22.1 CANADIAN ELECTRICAL CODE in Canada or the National Electrical Code, ANSI/NFPA 70 in the United States.

Use only the pressure regulator and hose assembly provided with this barbecue. Replacement pressure regulators and hose assemblies must be specified by the manufacturer.

The regulator supplied with this unit has a QCC1 type fitting. Cylinders to be used with this unit must be supplied with a Sherwood #3349 QCC1 cylinder valve. A QCC1 cylinder has a positive seating connection, which will not allow gas flow until a positive seal has been achieved. It is also equipped with an excess flow device. In order to attain full flow to the barbecue, the valves must be in the off position when the cylinder valve is turned on.

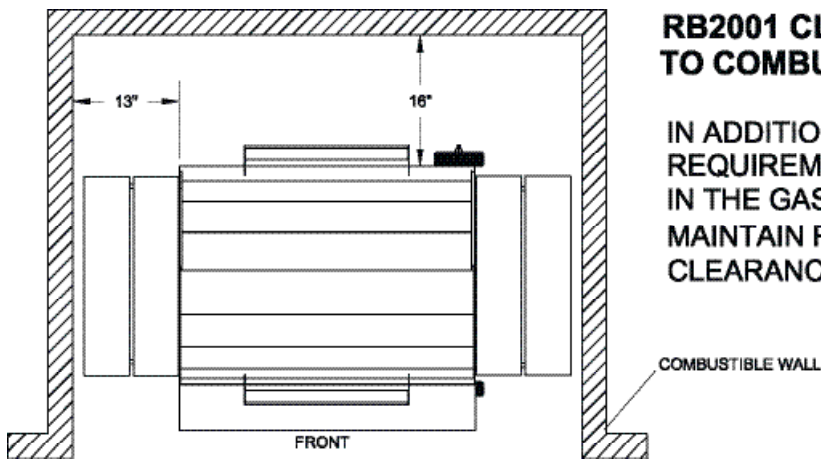
PROPANE CYLINDER SPECIFICATIONS: A dented or rusty cylinder may be hazardous and should be checked by your propane supplier. Never use a cylinder with a damaged valve. Use only a propane supply cylinder constructed and marked in accordance with the specifications for LP-gas cylinders of the Canadian Transport Commission (CTC) or the US Department of Transportation (DOT). This appliance has been designed for use with a 20 lb. (9.1 kg) size propane cylinder only (not supplied).

The propane cylinder must be provided with a shut-off valve terminating in a propane cylinder valve type QCC1, and a safety relief device having direct communication with the vapour space of the cylinder. The cylinder supply system must be arranged for vapour withdrawal and the cylinder shall include a collar to protect the cylinder valve. The cylinder shall incorporate an OPD (overfill protection device).

C A U T I O N

- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
- This barbecue must only be used outdoors in a well-ventilated space and must not be used inside a building, garage or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Inspect the fuel supply hose before each use. If there is evidence of excessive abrasion or wear or the hose is cut, it must be replaced, prior to using the barbecue, with a replacement hose assembly specified by the manufacturer.
- When the propane cylinder is not disconnected from the appliance, the barbecue and cylinder must be stored outdoors in a well ventilated space.
- Do not locate in windy settings. High winds adversely affect the cooking performance of the gas grill.
- Empty grease pan before moving grill to avoid gease spillage.
- Adults and especially children should be alerted to the hazards of high surface temperatures. Young children should be supervised near the barbecue.
- Under no circumstances should this barbecue be modified.
- Gas must be turned off at the propane or natural gas valve when the appliance is not in use.
- When the appliance is to be stored indoors, the connection between the propane cylinder and the appliance must be disconnected and the cylinder removed and stored outdoors in a well ventilated space out of reach of children. Disconnected cylinders must not be stored in a building, garage or any other enclosed area.
- The top lid is to be closed during the appliance preheat period.
- Level grill prior to use

- Read the entire instruction manual before operating the gas grill.
- Maintain proper clearance to combustibles (16" to rear of unit, 13" to sides).
- Leak test the unit before initial use, see diagram, annually and whenever any gas components are replaced.
- Follow lighting instructions carefully when operating grill. Burner controls must be off when turning supply cylinder valve on.
- Ensure sear bars are positioned properly .
- Clean grease tray regularly to avoid build-up which may lead to grease fires.
- Do not locate unit under unprotected combustible construction.
- Do not leave grill unattended when operating.
- Do not light burners with lid closed
- Do not move grill when hot or operating.
- Do not allow cold water (rain, sprinkler, hose, etc) to come into contact with heated unit. A large temperature differential can cause chipping in the porcelain.



RB2001 CLEARANCE TO COMBUSTIBLES

IN ADDITION TO THE LOCAL REQUIREMENTS PUBLISHED IN THE GAS CODE, ALWAYS MAINTAIN PROPER CLEARANCES TO COMBUSTIBLES.

GAS CONNECTIONS

CYLINDER CONNECTION: Ensure that the gas regulator hose is kink free. Remove the cap or plug from the cylinder fuel valve. Insert the black QCC1 regulator nipple onto the QCC1 fuel valve. Hand tighten clockwise. Do not use tools. Leak test all joints prior to using the barbecue. A leak test must be performed annually, and each time a cylinder is hooked up, or if a part of the gas system is replaced.

PROPANE CYLINDER INSTALLATION: Set cylinder into the base. Ensure that tank valve faces away from the barbecue. Lower the tank mounting bracket onto the cylinder and tighten with wing nut.

IMPORTANT: Ensure that the hose is routed around the front side of the tank to maintain proper clearance to the underside of the unit.

NATURAL GAS HOOK-UP: This natural gas barbecue is supplied with a 10ft supply hose (complete with a quick disconnect) designed for natural gas and certified for outdoor use. Piping and valves upstream of the quick disconnect are not supplied. The quick disconnect must not be installed in an upward direction and a readily accessible manual shut-off valve must be installed upstream of, and as close to, the quick disconnect as is feasible. These connections must be made by a licensed gas installer. Leak test all joints prior to using the gas grill.



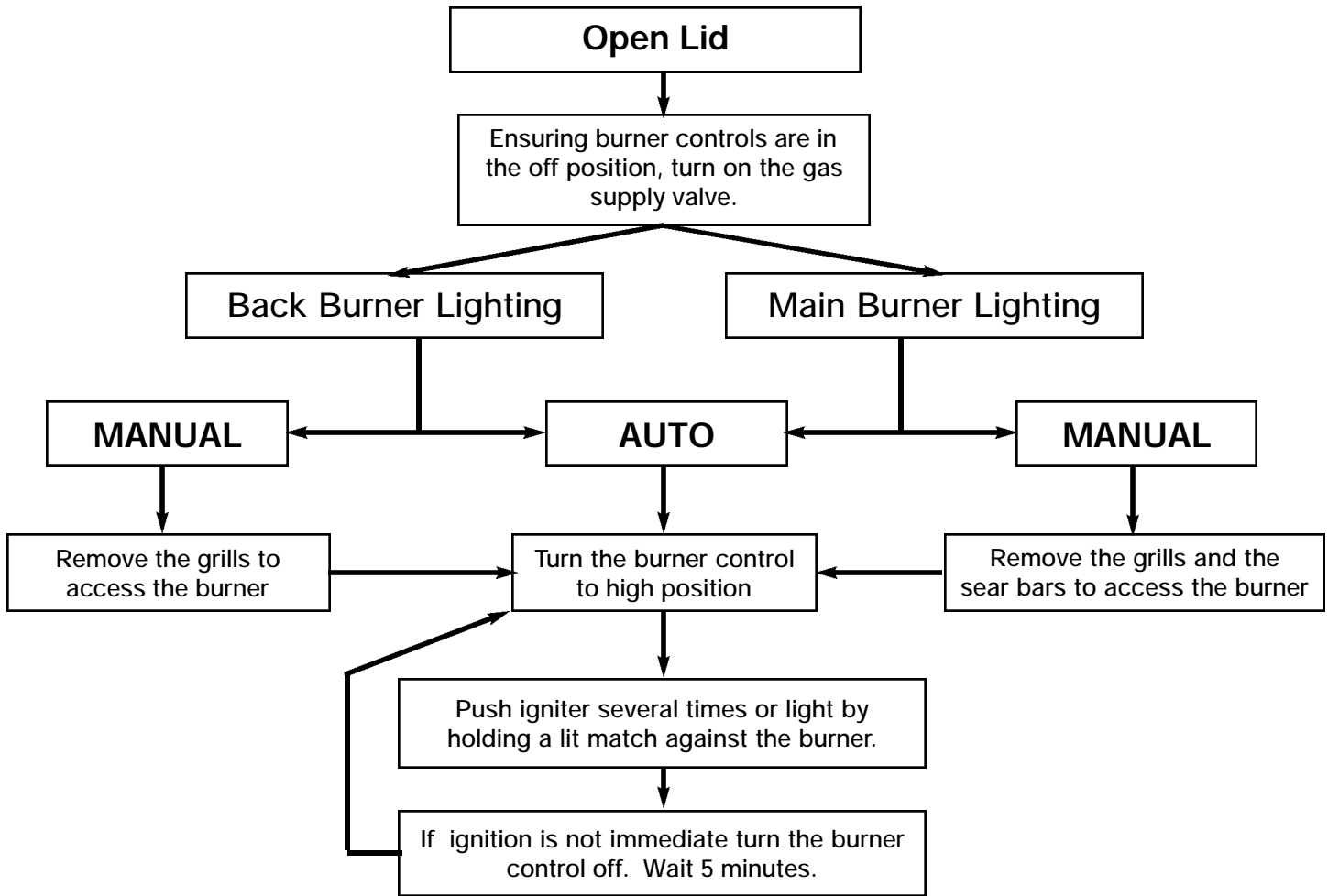
LEAK TESTING

Must be done before initial use, annually and whenever any gas components are replaced or serviced.

1. Turn all burners controls to off. Turn supply valve on.
2. Brush a half and half solution of liquid soap and water onto all joints of the regulator, the hose, and its connections.
3. Bubbles will indicate a gas leak. Either tighten the loose joint or replace the part with one recommended by the dealer.
4. If the leak cannot be stopped, shut off the gas supply, disconnect it and have the barbecue inspected by your gas supplier or dealer. Do not use the appliance until the leak has been corrected.
5. Turn off gas supply.

Do not use a flame to leak test.

LIGHTING INSTRUCTIONS



TROUBLESHOOTING

TURN OFF ALL GAS KNOBS AND VALVES BEFORE SERVICING THE BARBECUE

<p>Burner does not light</p>	<p>Check whether burner will light with match. If YES, turn gas to off, ensure the electrode wire is connected to the ignitor check for spark at electrode. Bend the tab to adjust the gap If necessary. The gap should be 1/4". If NO, check fuel gauge for sufficient gas. Check that valve is on. Check that gas line has no kinks.</p>
<p>Barbecue flames flare up/Excessive smoke.</p>	<p>Ensure that the barbecue is being pre-heated prior to each use. Ensure that the barbecue is cleaned regularly. Check that the sear bars are clean and installed correctly. Check that the grease tray is clean so that grease can run into drip pan. DO NOT LINE ANY INTERIOR COMPONENTS WITH ALUMINUM FOIL.</p>
<p>Low heat/Low flame when burner turned to High.</p>	<p>Natural – Ensure supply valve is in full open position. Pipe must be sized according to installation code. Propane – Check whether cylinder is turned on with burner valve(s) in other than off position. Turn cylinder off; turn burner(s) off. Turn on cylinder.</p>

COOKING

When lit for the first time, the barbecue will emit a slight odour. This is a normal temporary condition caused by the “burn-in” of internal paints and lubricants used in the manufacturing process and will not occur again. Simply run our barbecue on high for approximately 1/2 hour.

PREHEATING: When searing Foods, preheating is recommended by operating main burners on the high position for approximately 10 minutes.

COOKING: Food cooked for a short period of time (fish, vegetables) may be grilled with the lid open. Cooking with the lid closed will ensure higher, more even temperatures that will reduce cooking time and cook meat more evenly. Food that has cooking time longer than 30 minutes, such as roasts, may be cooked indirectly (with the burner lit opposite to the food placement). Cooking meat with a high degree of fat content, may create flare-ups. Either trim some fat or reduce temperatures to prevent this. Should a flare-up occur, move food away from flames, reduce heat. Leave the lid open.

CLEANING

Make sure that the burners are turned off prior to clean up. Avoid unprotected contact with hot surfaces.

CLEANING THE GREASE TRAY AND DRIP PAN: Slide the tray out for easy clean up. Clean both the pan and the tray frequently (every 4-5 uses) to avoid grease buildup. Grease and excess drippings pass through the tray and into the drip pan, located under the barbecue. Accumulated grease can cause a fire hazard. Never operate your barbecue without a grease tray in place. Always remove tray from appliance for cleaning. Extreme caution must be exercised when cleaning by hand. It recommended that a soft scrub brush be used for this purpose.

CLEANING ENAMELLED AND STAINLESS STEEL SURFACES: Do not use abrasive cleaners to clean these parts. Porcelain enamelled components must be handled with care. The baked-on finish is glass-like. If struck, it will chip! Touch up enamel paint is available through your local dealer. Surfaces should be cleaned when warm to the touch with warm soapy water. To clean stainless steel parts, use a stainless steel cleanser or a non-abrasive cleaner. Do not use steel wool. Stainless steel parts will discolour when heated, usually to a golden or brown colour. This discolouration is normal and will not affect the performance of the unit.

CLEANING INSIDE THE BARBECUE: Use a paper towel to wipe down the insides of the lid only. This is best done while the metal is still warm. Never attempt to clean the internal components of the barbecue with a rag or paper towels. This should only be completed with the soft scrub brush where your hand is away from all sharp and hot edges. Do not use oven cleaner to clean any part of this barbecue.

ANNUAL CHECK

TURN OFF THE GAS at the source and disconnect BEFORE SERVICING.

1. This barbecue should be inspected at least annually. After a lengthy storage, the barbecue should be checked for gas leaks by brushing on a soap and water solution.

DO NOT USE OPEN FLAME. DO NOT USE IF A GAS LEAK IS DETECTED.

2 Visually check the burner flames. Check to see that all burner ports are burning. Clean out any of the ports which may not be burning or are not burning properly. Ensure the insect screens are free of dust, insects or any other debris.

AIR SHUTTER ADJUSTMENT: The air shutter is factory set and should not have to be adjusted under normal conditions. However, some extreme field conditions may exist that require adjustment.

AIR SHUTTER ADJUSTMENT MUST ONLY BE DONE BY A QUALIFIED GAS INSTALLER!

DO NOT ENLARGE BURNER PORTS WHEN CLEANING.

3. The barbecue area must be kept clear and free of combustible materials, gasoline or other flammable vapours and liquids.

4. The flow of combustion and ventilation air must not be obstructed. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.

FIVE YEAR LIMITED WARRANTY

Reverso Manufacturing Inc. warrants to the original purchaser that the model RB-2001 (LP or NG) gas grill will be free from defects in materials and workmanship, under normal use and service, for a period of five (5) years from the date of purchase. This warranty is non-transferable and is made to the original retail purchaser only.

These warranties shall be void and have no effect if the gas grill is not properly installed and/or operated in accordance with the installation/operation instructions manual provided with this product.

WARRANTY LIMITATIONS:

1. During the first year of the limited warranty Reverso Manufacturing Inc. will provide replacement parts found to be defective in workmanship (provided such parts have been subjected to normal conditions of use and service). Such replacement parts shall be provided at not charge.

2. During the second through fifth years of the limited warranty, Reverso Manufacturing Inc. will provide replacement parts at no charge, except for those parts listed below. Reverso shall not be responsible for any labor, installation, construction, transportation, or other related costs.

The following parts are only guaranteed for the first year of the warranty: Burner Assembly, Valve, Controls, Hoses And Grills.

This warranty may not be extended by our representatives in any manner whatsoever. This warranty does not apply to components used in conjunction with the installation of this product.

The remedy for damages as the result of any defects in the product which have been warranted herein is limited to replacement parts and does not include any incidental damages or expenses sustained in connection with the product, including damages to property.

FOR U.S.A. ONLY:

Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

THE REMEDY FOR DAMAGES AS THE RESULT OF ANY DEFECTS IN THE PRODUCT WHICH HAVE BEEN WARRANTED HEREIN IS LIMITED TO REPLACEMENT PARTS AND DOES NOT INCLUDE ANY INCIDENTAL DAMAGES OR EXPENSES SUSTAINED IN CONNECTION WITH THE PRODUCT, INCLUDING DAMAGES TO PROPERTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.