

Dyna-Glo® 4 BURNER PREMIER GAS GRILL WITH SIDE BURNER

Model #DGP483SSP / DGP483SSP-D /
DGP483CSP / DGP483CSP-D / DGP483GSP /
DGP483GSP-D / DGP483MSP / DGP483MSP-D

Français p. 32

Español p. 63



ATTACH YOUR RECEIPT HERE

Serial Number _____ Purchase Date _____



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-877-447-4768, 8:00 a.m. – 4:30 p.m., CST, Monday – Friday or e-mail us at customerservice@ghpgroupinc.com.

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Assembler/Installer: This manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance. **Leave these instructions with the consumer.**

Consumer/User: Follow all warnings and instructions when using this appliance.
Retain these instructions for future reference.

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 local fire department.

WARNING

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 (liquid propane) cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. This grill is for outdoor use only and shall not be used in a building, garage, under overhangs or any other enclosed area.
4. Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.





SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at: 1-877-447-4768, 8:00 a.m. – 4:30 p.m., CST, Monday – Friday.

DANGER

- Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

WARNING

This product and the fuels used to operate this product (liquid propane or natural gas), and the products of combustion of such fuels, can expose you to chemicals including benzene, which is known to the State of California to cause cancer and reproductive harm.

For more information go to www.p65Warnings.ca.gov

CAUTION

- Never use charcoal or lighter fluid with the grill.
- Do not use gasoline, kerosene or alcohol for lighting.
- The LP gas cylinder used with this appliance must be:
 - (a) Constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and
 - (b) Provided with a listed overfilling prevention device.
 - (c) Provided with a cylinder connection device compatible with the connector for outdoor cooking appliances. This grill is not intended to be used in or installed on recreational vehicles and/or boats.
- Never keep a filled container 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.
- Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.



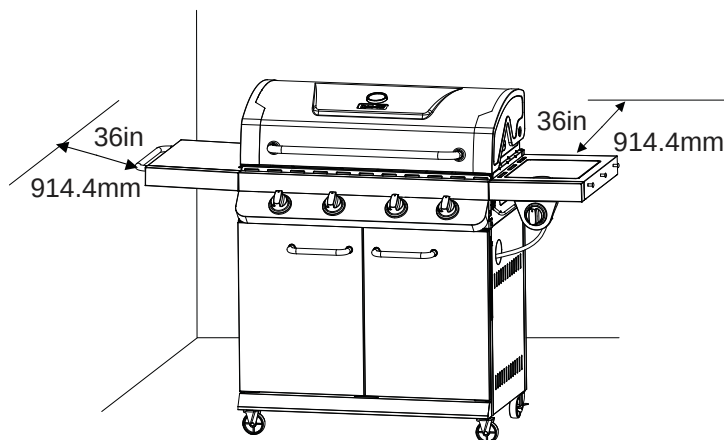


SAFETY INFORMATION

⚠ WARNING

- Do not place the grill under overhead combustible construction or awnings. Minimum clearance from sides and back of unit to combustible construction, 36 inches (914.4mm) from sides and back.

NOTE: The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

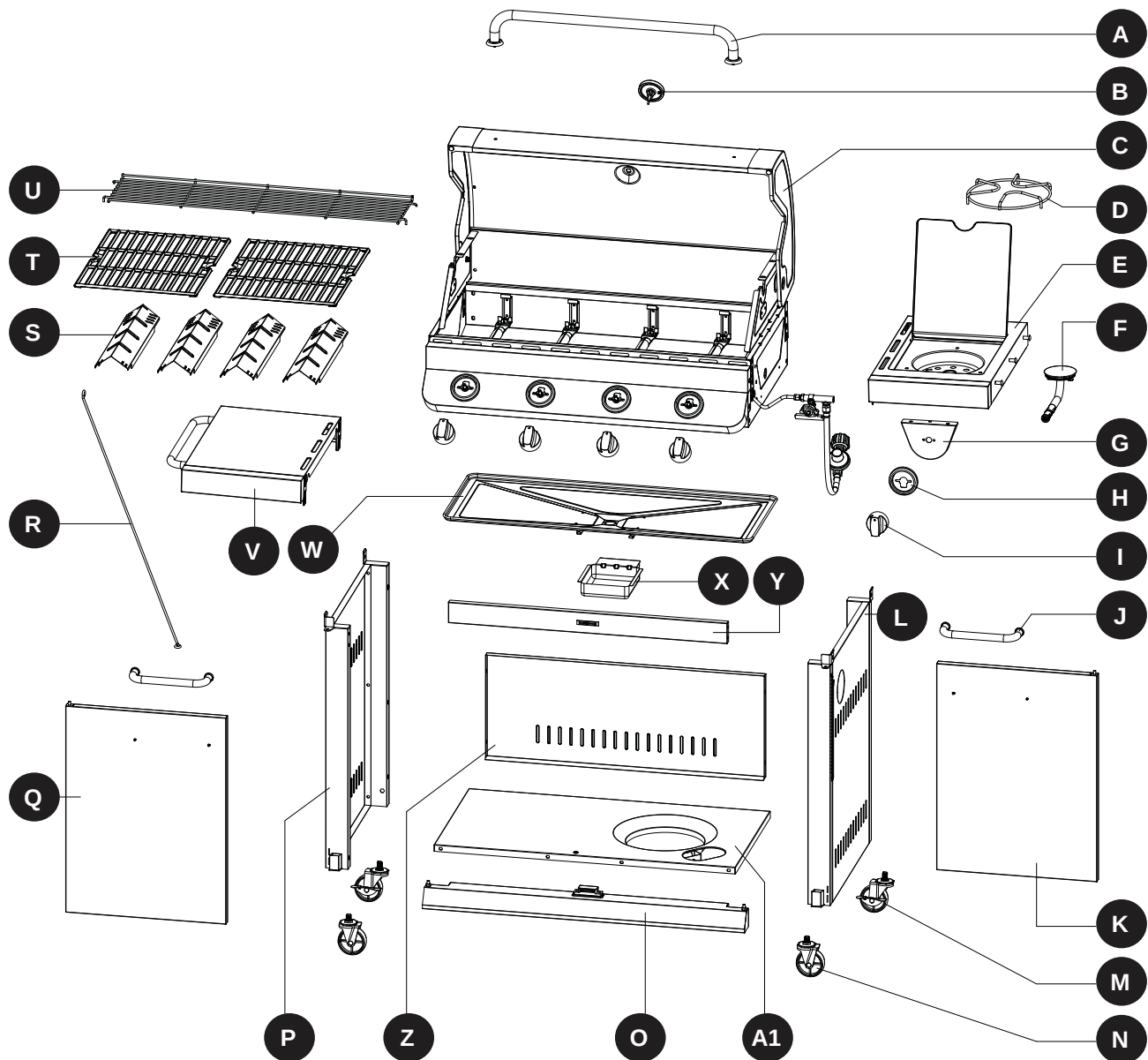


⚠ CAUTION

- Do not store or use gasoline or other flammable liquids or vapors 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.
- This grill is for use with propane gas only (propane cylinder not included).
- Never attempt to attach this grill to the self-contained propane system of a boat, camper trailer, motor home or house.
- Do not attempt to move the grill while it is lit or when it is hot. The casters should be locked when not moving the grill.
- Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
- Keep all combustible items and surfaces at least 36 inches (91.44 cm) away from the grill at all times.
- Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc...).
- Do not alter this grill in any manner.
- Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to operating the appliance. The replacement hose assembly will be that which is specified by the manufacturer.
- Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- Keep the grill's valve compartment, burners and circulating air passages clean. Inspect the grill before each use. Do not obstruct the flow of gas or ventilation air.
- The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.
- **Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.**
- Do not place this grill on any type of tabletop surface. The grill should be placed on a flat and level surface.
- Do not use the grill in high winds.



PACKAGE CONTENTS



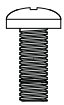
PART	DESCRIPTION	QUANTITY
A	Hood Handle	1
B	Temp Gauge	1
C	Grill Body Assembly	1
D	Side Burner Rack	1
E	Right Side Burner Body Assembly	1
F	Side Burner	1
G	Right Side Burner Control Panel	1
H	Control Knob Bezel	1
I	Control Knob	5
J	Door Handle	2
K	Right Door Assembly	1
L	Cart Right Side Panel Assembly	1
P	Cart Left Side Panel Assembly	1
Q	Left Door Assembly	1
R	Cylinder Blocking Bar	1
S	Heat Tent	4
T	Cooking Grate	2
U	Warming Rack	1
V	Left Side Table Assembly	1
W	Grease Pan	1
X	Grease Cup	1
Y	Upper Front Door Brace	1
Z	Cart Rear Panel	1
A1	Cart Bottom Panel Shelf	1
M	Locking Swivel Caster	2
N	Non-Locking Swivel Caster	2

PART	DESCRIPTION	QUANTITY
O	Bottom Panel Skirt Assembly	1
P	Cart Left Side Panel Assembly	1
Q	Left Door Assembly	1
R	Cylinder Blocking Bar	1
S	Heat Tent	4
T	Cooking Grate	2
U	Warming Rack	1
V	Left Side Table Assembly	1
W	Grease Pan	1
X	Grease Cup	1
Y	Upper Front Door Brace	1
Z	Cart Rear Panel	1
A1	Cart Bottom Panel Shelf	1
M	Locking Swivel Caster	2
N	Non-Locking Swivel Caster	2



HARDWARE CONTENTS

AA



M6x16
Bolt

Qty. 37

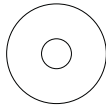
BB



M4x10
Bolt

Qty. 2

CC



M6 Plain
Washer

Qty. 2

DD



M6 Spring
Washer

Qty. 2

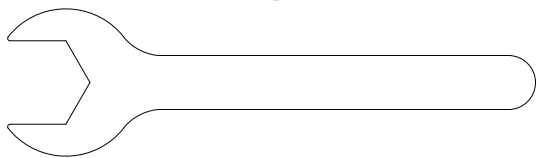
EE



M6
Wingnut

Qty. 2

FF



Wrench

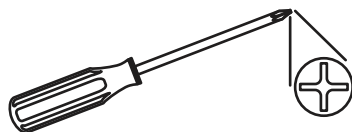
Qty. 1

PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list on previous page and hardware contents above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

Estimated Assembly Time: 50 minutes with 2 people.

Tools Required for Assembly and Leak Testing (not included): Phillips screwdriver, Spray bottle



⚠ CAUTION

THIS UNIT IS HEAVY. Two people required for safe assembly.

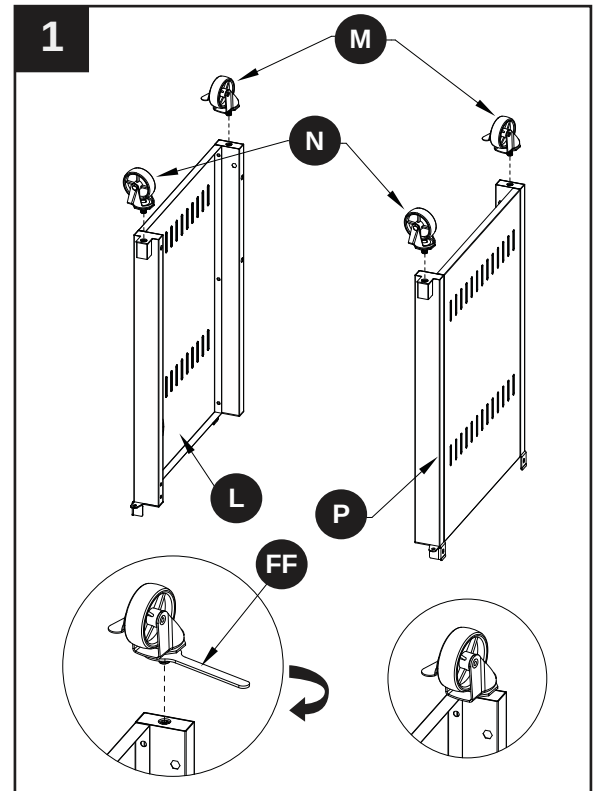
Two people required for safe assembly. Some parts may contain sharp edges. Wear protective gloves if necessary. Read and follow all safety statements, warnings, assembly instructions and use and care instructions before attempting to assemble and use.



ASSEMBLY INSTRUCTIONS

1. Attach the two locking swivel casters (M) and the two non-locking swivel casters (N) to the cart left side panel assembly (P) and the cart right side panel assembly (L) with wrench (FF).

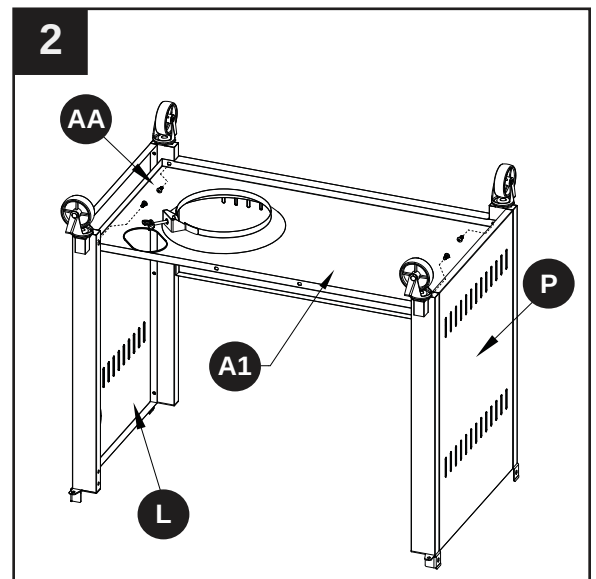
Hardware Used



2. Attach the cart left side panel assembly (P) and the cart right side panel assembly (L) to the cart bottom panel shelf (A1) with four M6x16 bolts (AA).

Do not tighten bolts at this time.

Hardware Used

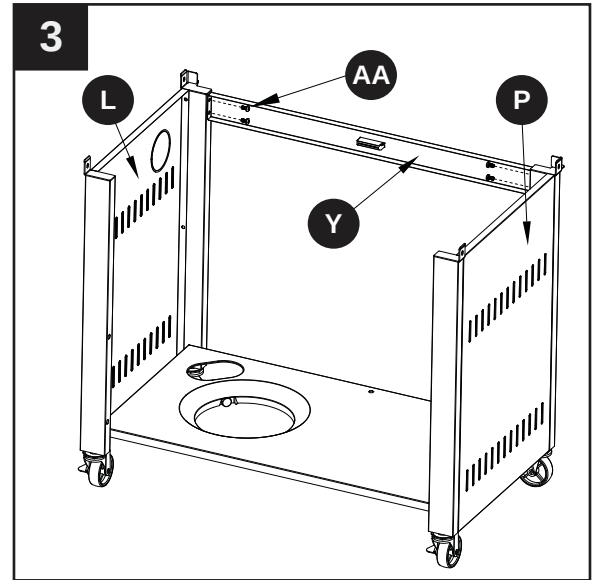


ASSEMBLY INSTRUCTIONS

3. Attach the upper front door brace (Y) to the cart left side panel assembly (P) and the cart right side panel assembly (L) with four M6x16 bolts (AA).

Hardware Used

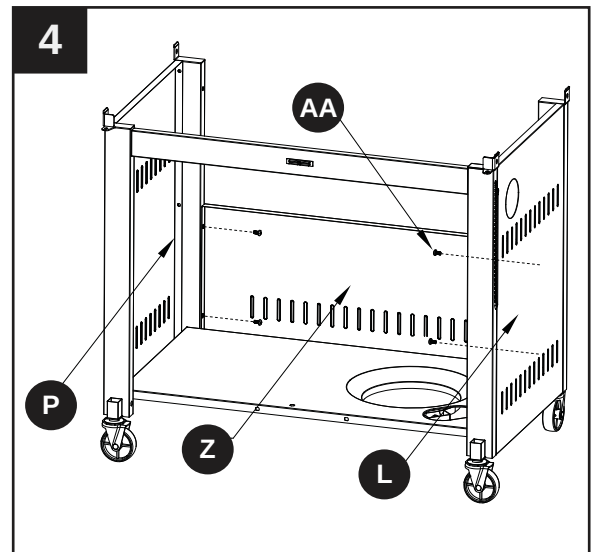
AA M6x16 Bolt  x 4



4. Attach the cart rear panel (Z) to the cart left side panel assembly (P) and the cart right side panel assembly (L) with the four M6x16 bolts (AA).

Hardware Used

AA M6x16 Bolt  x 4



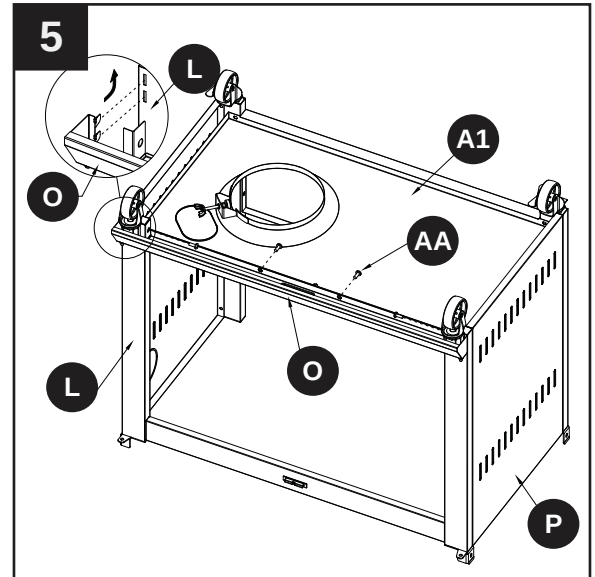
ASSEMBLY INSTRUCTIONS

5. Insert the hook on the bottom panel skirt assembly (O) into the slot on the cart left side panel assembly (P) and the cart right side panel assembly (L) as shown. Attach the bottom panel skirt assembly (O) to the cart bottom shelf (A1), cart left side panel assembly (P) and the cart right side panel assembly (L) with four M6x16 bolts (AA).

Tighten ALL bolts from step 2 securely.

Hardware Used

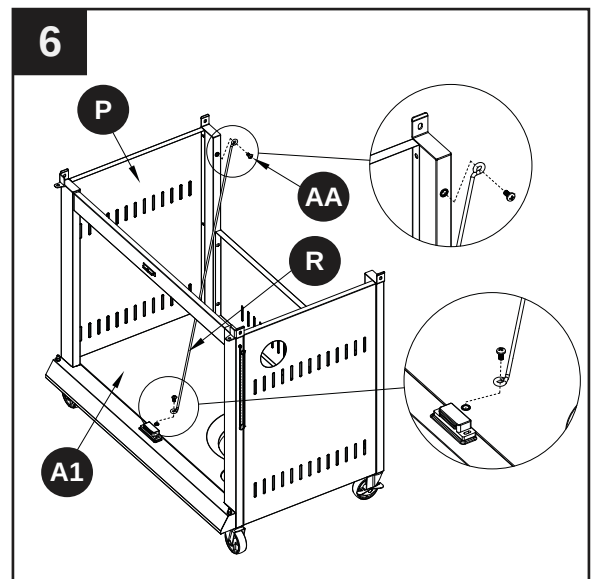
AA M6x16 Bolt  x 4



6. Attach the cylinder blocking bar (R) to the cart left side panel assembly (P) and the cart bottom panel shelf (A1) with two M6x16 bolts (AA).

Hardware Used

AA M6x16 Bolt  x 2

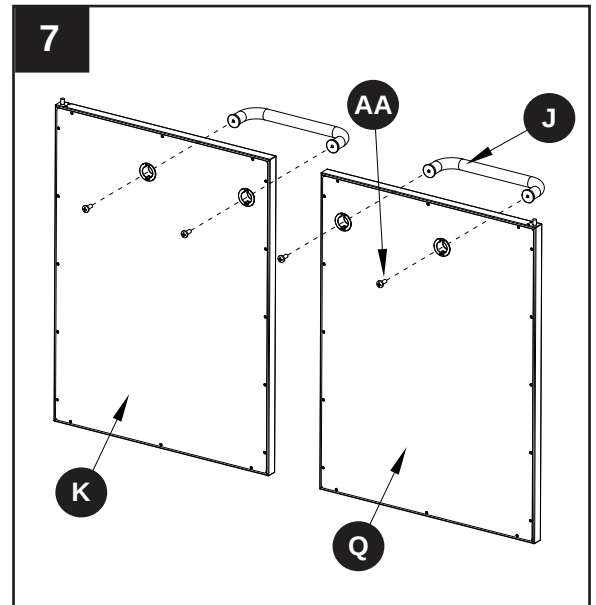


ASSEMBLY INSTRUCTIONS

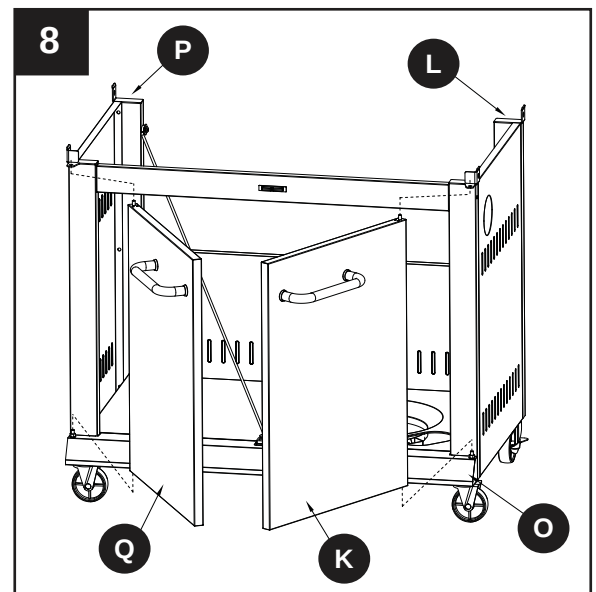
7. Attach the door handle (J) to the left door assembly (Q) and the right door assembly (K) with four M6x16 bolts (AA).

Hardware Used

AA M6x16 Bolt  x 4



8. Insert the bottom hinge pin of the cart bottom panel skirt (O) into the lower hole on the left door assembly (Q), then press the upper door spring hinge pin into the hole on the cart left side panel assembly (P) as shown. Repeat with the right door assembly (K).

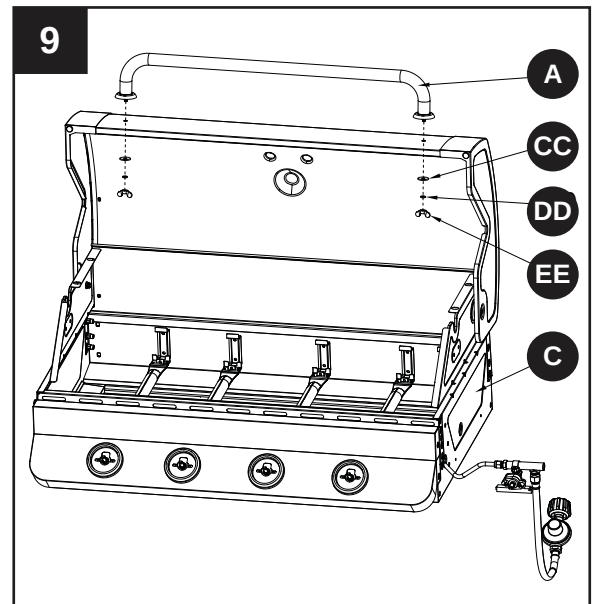


ASSEMBLY INSTRUCTIONS

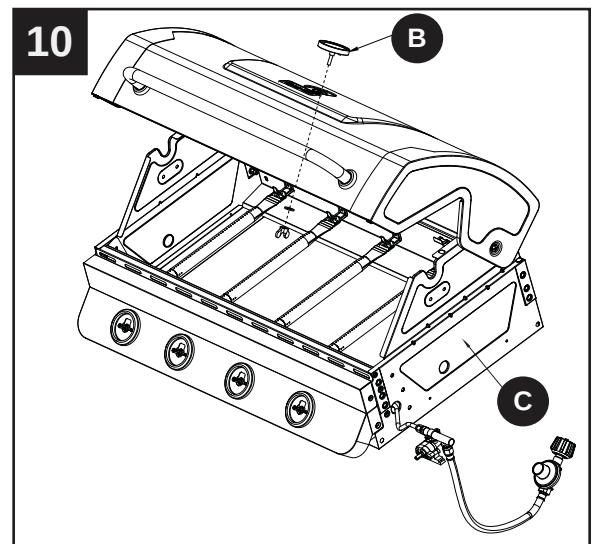
9. Attach the hood handle (A) to the grill body assembly (C) with two M6 wing nuts (EE), two M6 spring washers (DD) and two M6 plain washers (CC).

Hardware Used

CC	M6 Plain Washer		x 2
DD	M6 Spring Washer		x 2
EE	M6 Wingnut		x 2



10. Remove pre-assembled wing nut and plain washer from the temp gauge (B), then attach the temp gauge (B) to the grill body assembly (C). Secure the temp gauge (B) with wing nut and plain washer removed earlier in this step.



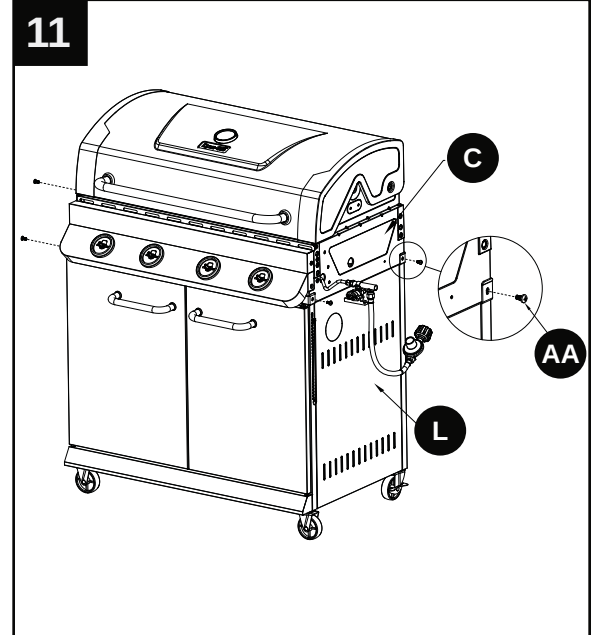
ASSEMBLY INSTRUCTIONS

11. Carefully place the grill body (C) onto cart left side panel assembly (P) and cart right side panel assembly (L). Adjust the grill body (C) so that the holes in the grill body (C) are aligned with holes in the tabs of cart left side panel assembly (P) and cart right side panel assembly (L).

Note: Make sure the gas hose/regulator assembly is outside the cart. Secure the grill body (C) with four M6X16 bolts (AA).

Hardware Used

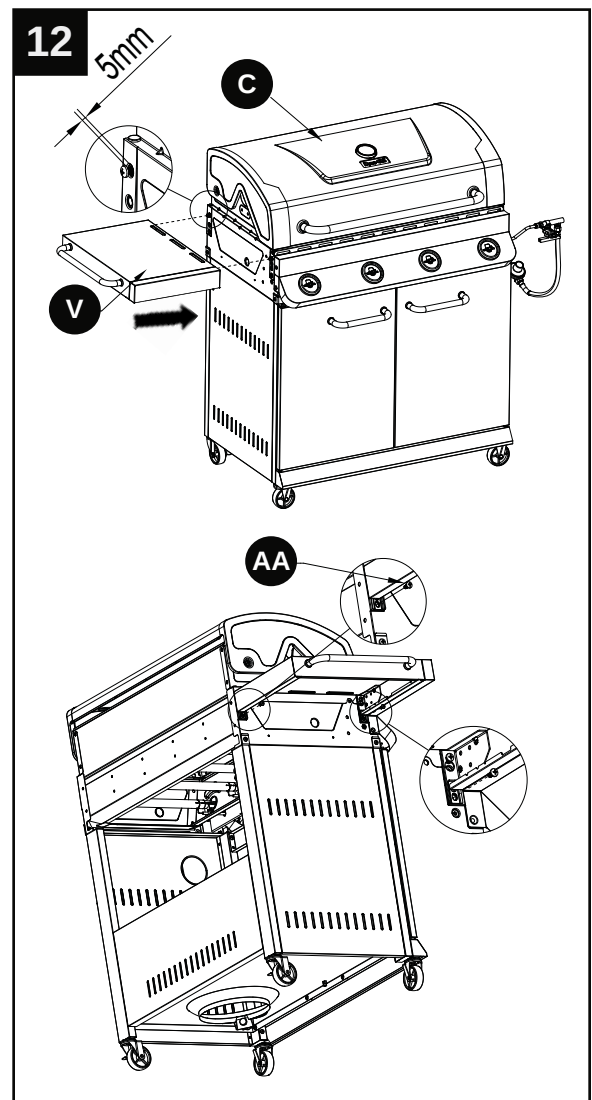
AA M6x16 Bolt  x 4



12. Insert two M6x16 bolts (AA) in left side of grill body (C) as shown, leaving 5mm of threads exposed. Align key hole in left side table assembly (V) with the two bolts just inserted in the grill body (C), and insert two M6x16 bolts (AA) in the remaining holes in the grill body (C). Adjust the left side table assembly (V) correctly, then tighten all bolts.

Hardware Used

AA M6x16 Bolt  x 4

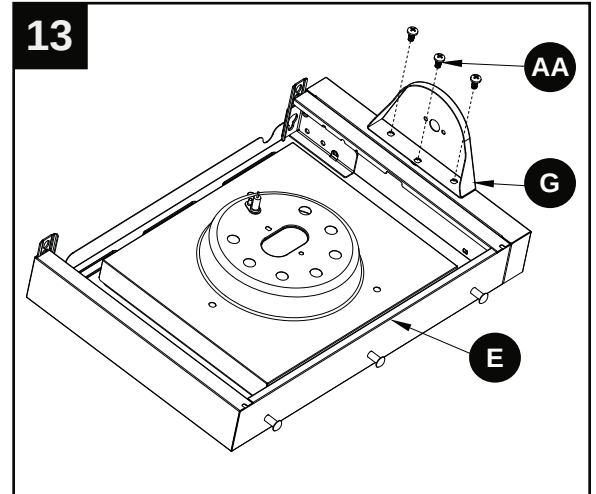


ASSEMBLY INSTRUCTIONS

13. Attach the right side burner control panel (G) to the right side burner body assembly (E) with three M6x16 bolts (AA).

Hardware Used

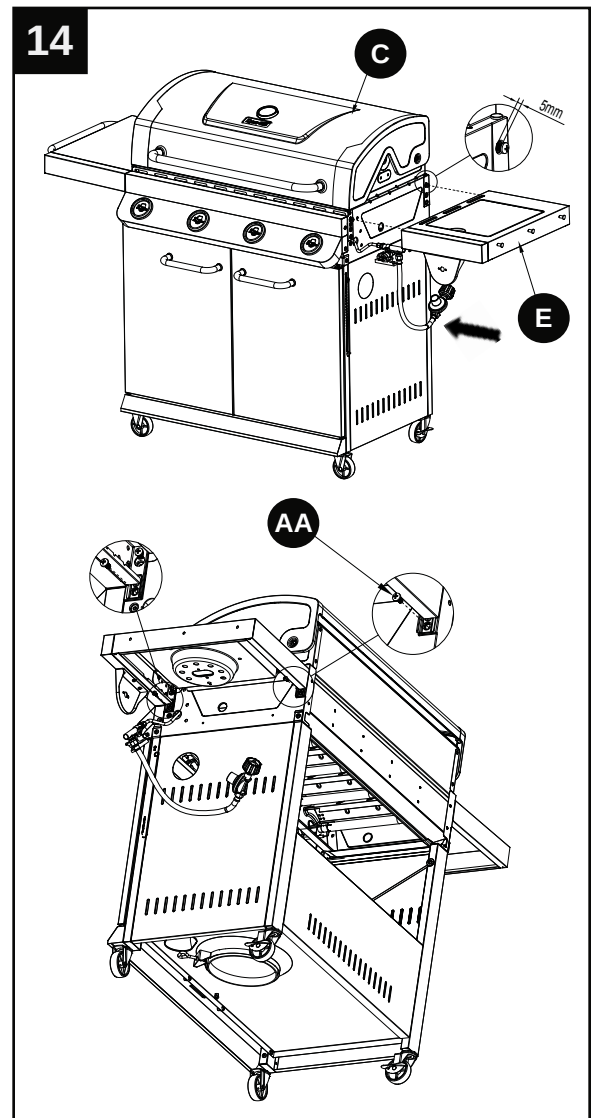
AA M6x16 Bolt  x 3



14. Insert two M6x16 bolts (AA) in right side of grill body (C) as shown, leaving 5mm of threads exposed. Align key hole in right side table assembly (E) with the two bolts just inserted in the grill body (C), and insert two M6x16 bolts (AA) in the remaining holes in the grill body (C). Adjust right side table assembly (E) correctly, then tighten all bolts.

Hardware Used

AA M6x16 Bolt  x 4



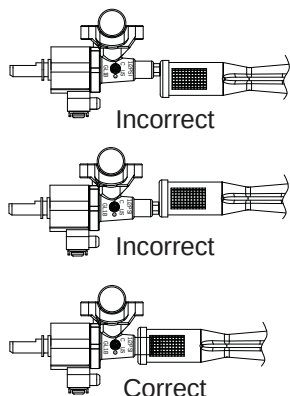
ASSEMBLY INSTRUCTIONS

15. Use two M4x10 bolts (BB) to assemble the side burner valve and the side burner control knob bezel (H) to the right side burner control panel (G). Assemble the ignition wire to the side burner electrode.

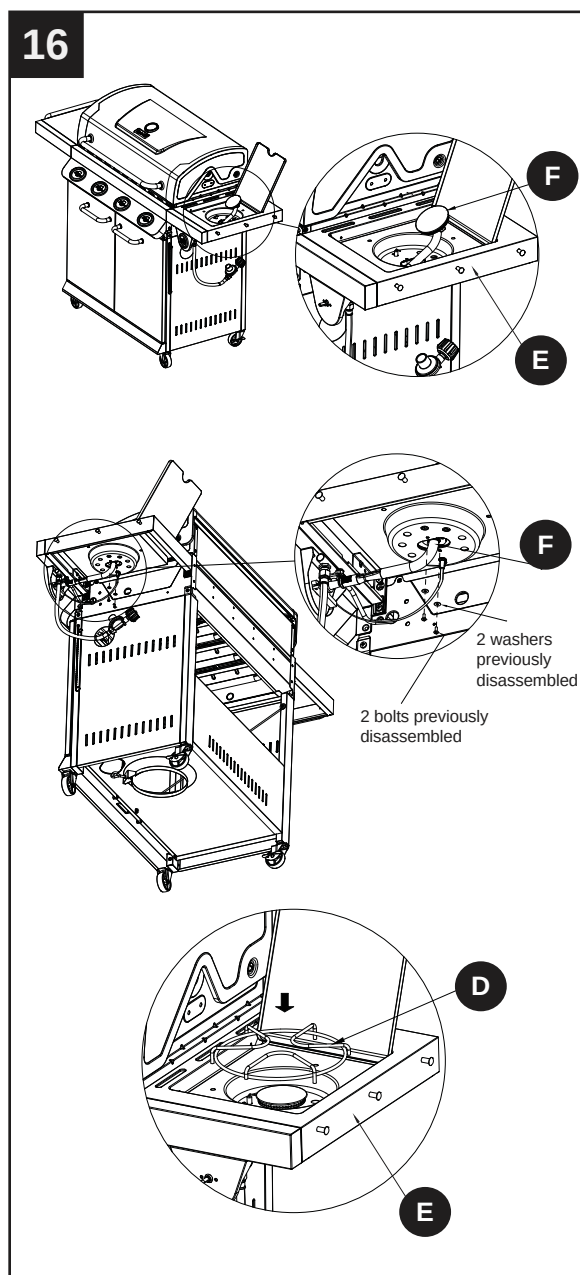
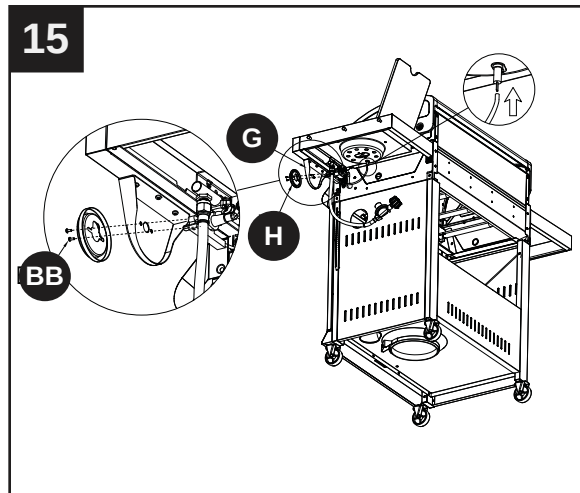
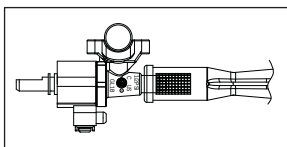
Hardware Used

BB M4x10 Bolt  x 2

16. Disassemble two M4x10 bolts and two M4 washers that are pre-assembled on the side burner (F) and use them to assemble the side burner (F) on the right side burner table assembly (E). Make sure the side burner orifice is placed into the gas inlet tube of side burner. place the side burner cooking grate (D) on the right side burner table assembly (E). Assemble the ignition wire to the side burner electrode.

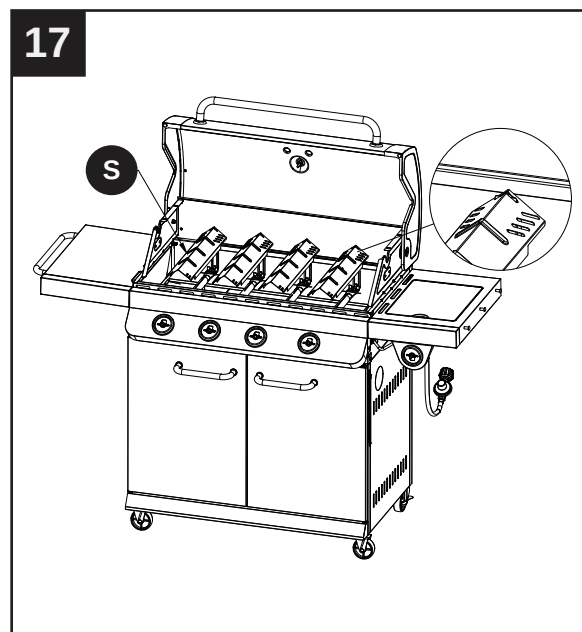


⚠ WARNING: IT IS VERY IMPORTANT TO CHECK AND ENSURE THAT EACH AND EVERY BURNER IS FULLY ENGAGED WITH THE ADJACENT VALVE ORIFICE BEFORE COMPLETING STEP 16. FAILURE TO DO SO MAY RESULT IN FIRE OR EXPLOSION, POSSIBLY CAUSING SERIOUS INJURY OR DEATH. REFER TO MAINTENANCE SECTION INSTRUCTIONS TO PROPERLY CHECK THE ENGAGEMENT.

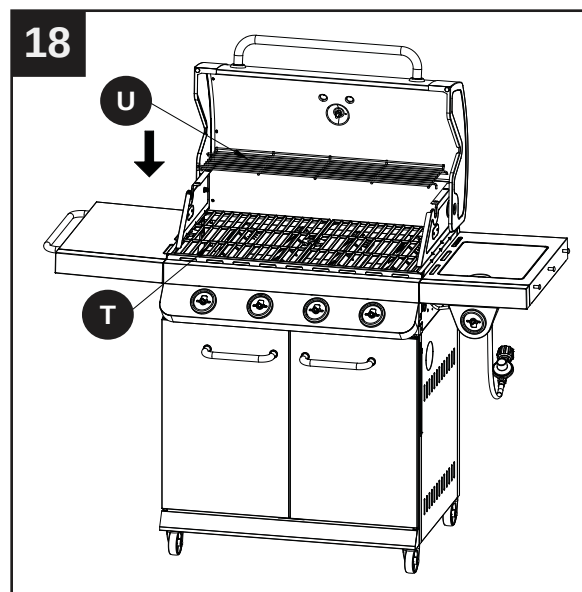


ASSEMBLY INSTRUCTIONS

17. Put four heat tents (S) in place over each burner.

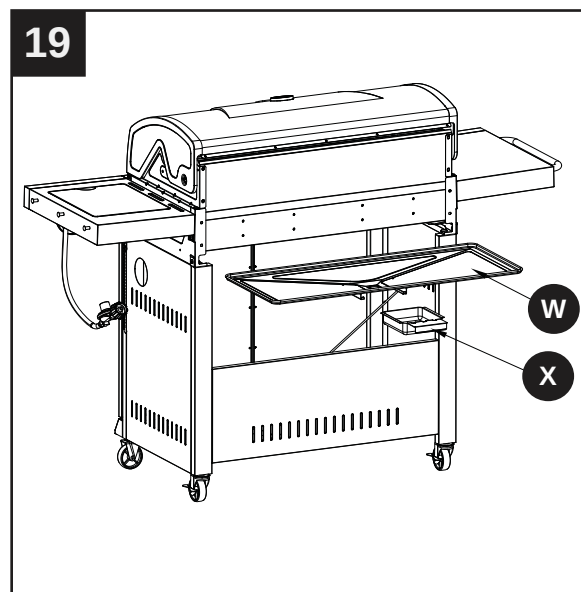


18. Put two cooking grates (T) and one warming rack (U) in place.

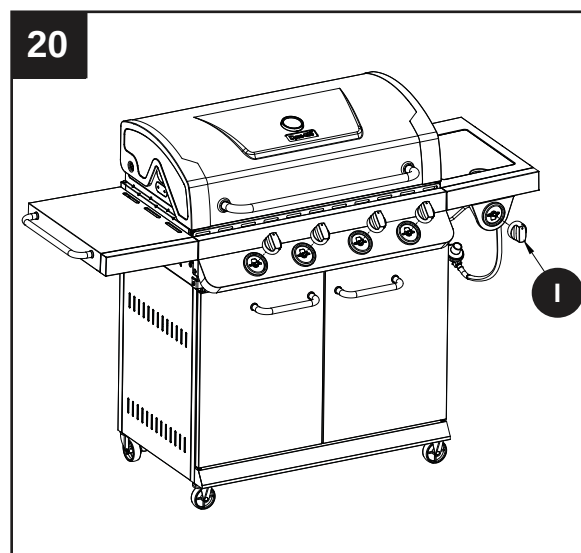


ASSEMBLY INSTRUCTIONS

19. Put the grease pan (W) and grease cup (X) into place.



20. Assemble the five control knobs (I) to the valve stems.

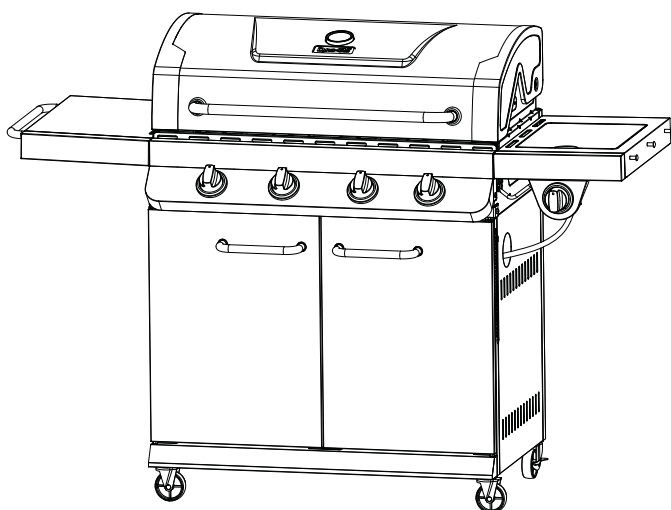


ASSEMBLY INSTRUCTIONS

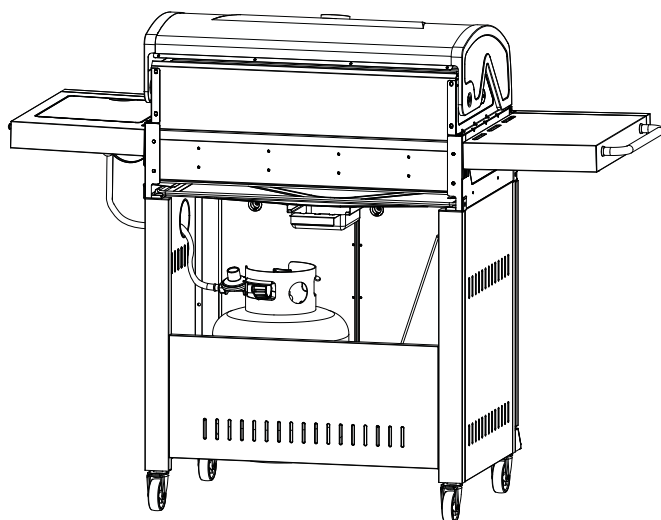
21. Open the left door assembly (Q) and the right door assembly (K), insert the hose/regulator assembly into the cart assembly through the hole on the cart right side panel assembly (L). Place LP gas cylinder (sold separately) into the nesting hole located on the cart bottom shelf (A1). Rotate the LP gas cylinder until the hose/regulator coupling aligns with the threaded valve of the cylinder. Hand tighten the hose/regulator coupling to the threaded valve of the LP gas cylinder.

Tighten the tank screw clockwise ↻ in the rear of the cart until the LP gas cylinder is secured in place inside the nesting hole of the cart bottom shelf (A1).

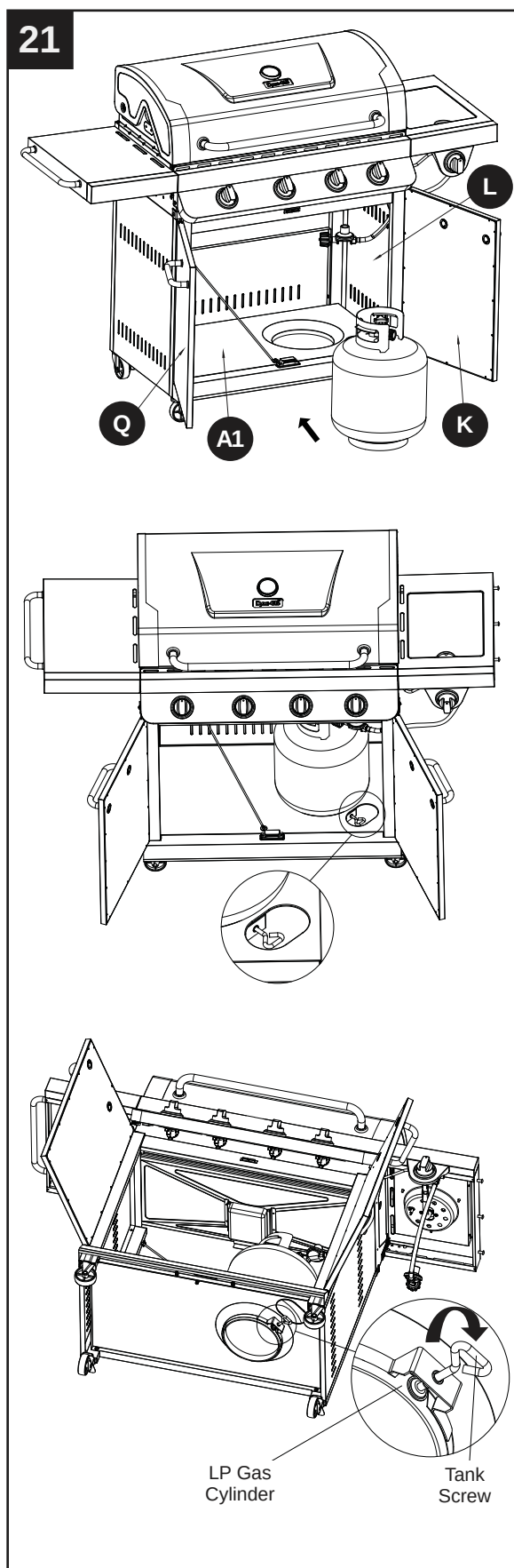
Fully Assembled



Front View



Rear View



OPERATION INSTRUCTIONS

CHECKING FOR LEAKS

After all connections are made, check all connections and fittings on the LP gas tank valve, gas hose and regulator for leaks with a water and soap solution.

To prevent fire or explosion while testing for a leak:

- Always perform leak test prior to lighting the grill.
- Do not smoke while testing for a leak.
- Always perform leak tests outdoors in a well-ventilated area.
- Do not use any source of flame while testing for leaks.
- Do not use the grill until any and all leaks are corrected.
- If you are unable to correct a leak, disconnect the propane supply and call a gas appliance service dealer.

PERFORM LEAK TEST

- Prepare leak test solution by 50/50 ratio of liquid dish soap and water.
Total solution required is approximately 2 - 3 ounces (70 - 90 ml).
Put leak test solution in a spray bottle.
- Ensure all control knobs are in the **OFF** position.
- Connect the gas hose to the gas supply.
- Open the LP gas tank valve.
- Spray leak test solution on all gas carrying connections and fittings. Presence of bubbles at areas of applied test solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the gas supply valve immediately and repair or replace the defective part. Do not use the grill until all leaks are corrected.

CAUTION

Only use the regulator and hose assembly provided! If a replacement is necessary, please call our customer service center. Do not use replacement parts that are not intended for this grill.

WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.



OPERATION INSTRUCTIONS

CONNECTING GAS CYLINDER

The propane gas supply cylinder to be used must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and provided with a listed overfilling prevention device.

Use only 20-pound cylinders (height: 18.11 inches, tank diameter: 9.84 inches, foot diameter: 8.03 inches) equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.

The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly!

If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Cylinders 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 cylinder must never be stored where temperatures can reach over 125°F.

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.

Before connection, be sure that there is no debris caught in the outlet of the gas cylinder, outlet of the regulator valve or in the outlet of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Keep the propane cylinder valve closed and disconnect the propane cylinder from the regulator valve when the grill is not in use.

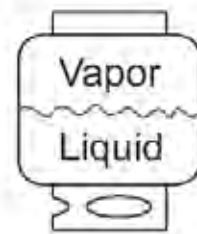
DO NOT obstruct the flow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. Please use the proper cylinder orientation to provide vapor withdrawal. NOTE: The cylinder must be fully upright for the cylinder to have vapor withdrawal only.



Correct



Wrong



Wrong

⚠ CAUTION

- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.



OPERATION INSTRUCTIONS

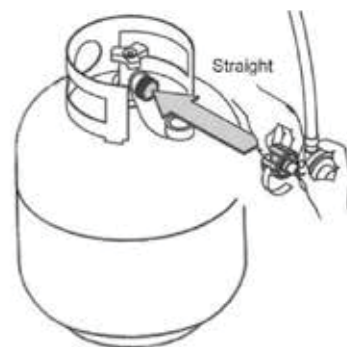
NOTE: Other cylinders may be acceptable for use with this appliance provided they are compatible with the appliance nesting hole and retention means. Refer to Step 19 of the Assembly Instructions for correct cylinder to cylinder holder connection.

⚠ WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

CONNECTING THE LP TANK

1. The knob on the LP tank must be closed. Make sure that the knob is turned ↻ clockwise to a full stop. The cylinder supply system must be arranged for vapor withdrawal.
2. Check that the control knob on the control unit is turned off.
3. Remove the protective cap from the LP tank valve and coupling nut.
4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care – do not cross thread the connection.
5. Hand-tighten the coupling nut ↻ clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.



To Disconnect: Fully close the tank valve by turning ↻ clockwise.

Turn the coupling nut ↶ counterclockwise until the regulator assembly detaches.

⚠ WARNING

In the connection process, make sure:

- the regulator inlet connector mates with the cylinder valve outlet properly, safely and firmly, and;
- the LP gas hose does not come in contact or remain in contact with the firebox.



Lighting The Grill

Before first use:

Remove all hangings or plastic straps, if present. Before you cook on your new gas grill, it is important to clean your grill with heat. To do this, operate the grill for approximately 15 minutes with the lid closed and the control knob in the highest position. This will clean the internal parts by burning off any residue and odor from the manufacturing process.

CAUTION

If the flame extinguishes accidentally during ignition or operation, immediately TURN OFF the cylinder valve and then TURN OFF the control knob.

WARNING

Do not lean over grill when lighting. Read instructions before lighting. Do not put pots on the sear side burner. Using pots on the sear side burner will result in high carbon monoxide levels.

1. Check that the control knobs are in the  OFF position.
2. Open the tank valve fully by turning it  counter-clockwise.
3. Open lid during the lighting process.
4. Depress and turn control knob  counter-clockwise from the  OFF position, past the  ignite position, to the  HIGH position. You may need to repeat several times to ignite the burner.

If ignition does not occur in 5 seconds, turn the control knob(s) to  OFF position, wait 5 minutes, and repeat the lighting procedure.

If the burner still does not light, check that there is gas in the cylinder and follow the match lighting instructions. Check the Troubleshooting Guide on page 26 for more information.



OPERATION INSTRUCTIONS

LIGHTING THE GRILL WITH A MATCH

1. Open the lid.
2. Insert a match in the end of the match holder that is installed on the inside of the cabinet door.
3. Light the match.
4. Immediately place the lit match through the spaces in the grill gates near the ports of the burner between the heat tents as shown. Make sure the lit match is close to the burner ports.
5. Press in the control knob that operates the burner and rotate ↺ counter-clockwise to 🔥 High position and burner should light immediately.
6. Repeat 2~5 steps to lighting the remaining burners.
7. Adjust burners to desired cooking settings.

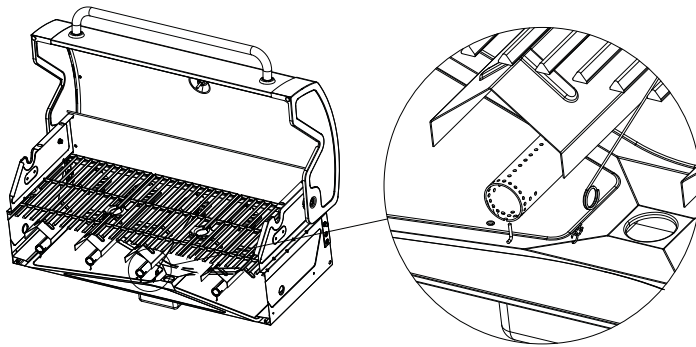
⚠ CAUTION

Make sure all burners controls are off except for the burner being lit and the burners that have been lit.

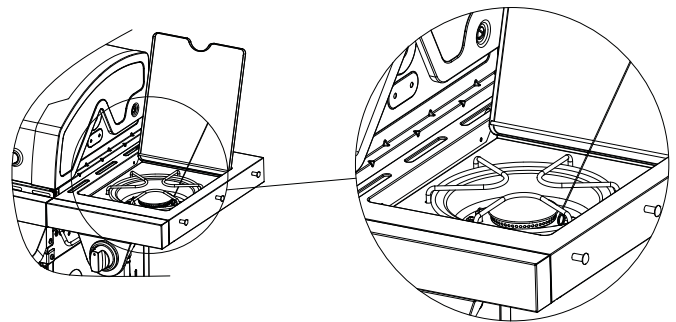
⚠ WARNING

If ignition does not occur in 5 seconds, turn the control knob(s) to “O” OFF position, wait 5 minutes, and repeat the lighting procedure.

Main Burner Match Lighting



Side Burner Match Lighting



SHUTDOWN INSTRUCTIONS

1. Turn control knobs ↻ clockwise to the ○ OFF position.
2. Close valve at tank fully by turning ↻ clockwise.
3. Close lid.

Turn off LP supply at cylinder when appliance is not in use.



CARE AND MAINTENANCE

Cooking Grates

The best time to 'burn-off' the cooking grates is after every use (approx. 15 minutes). The grill is already hot from cooking thus requiring less fuel to obtain necessary temperature for 'burn-off'.

To 'burn off' or heat clean your grill, turn the burners to highest position and run for 15 minutes with the lid closed. Then turn off the burners and use a wire brush to clean excess food residue from the grates.

The porcelain grates have an enamel finish (similar to glass) and should be handled with care not to chip.

⚠ CAUTION

Ensure the grill is cool before cleaning and conducting maintenance and with the gas supply turned off at the LP-Gas Cylinder.

Recommended Cleaning Supplies

Mild liquid dish soap, warm water, nylon cleaning pad, wire brush

DO NOT use cleaners that contain acid, mineral spirits or any abrasive substance.

Outside Surfaces

It is recommended to use only mild dish soap and hot water to clean grill and grill parts.

Rinse with warm water.

Inside Bottom Pan of Grill Body

To avoid flare-ups, the bottom pan of the cooking box should be kept clean on a regular basis.

Remove residue using a brush, scraper and/or cleaning pad. Wash with mild dish soap and warm water.

Rinse with warm water. Avoid water splashing into venturi tubes of burners.

Heat Tents

Clean residue with wire brush and wash with mild dish soap and warm water. Rinse with warm water.

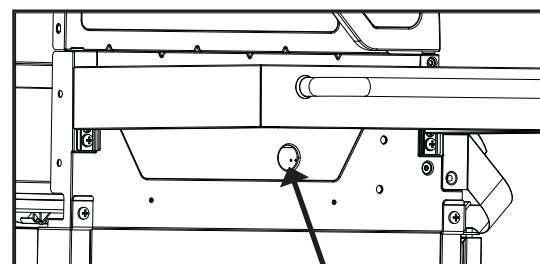
Grease Cup

Empty the grease cup and clean with mild dish soap and warm water on a regular basis.

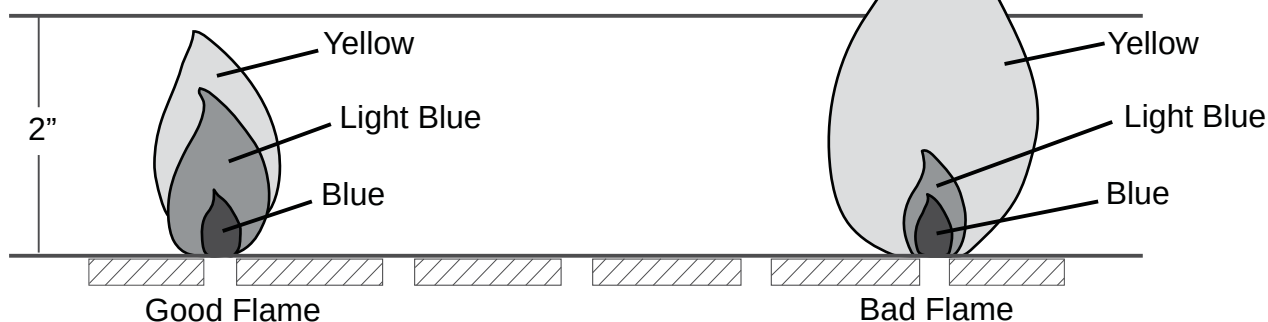
Checking The Flame

For maximum fuel efficiency and cooking performance, flame should be a blue-yellow color and be between 1- 2 inches high.

To check the flame, view the flame through the holes in both sides of the firebox.



Hole for viewing the flame



Good Flame

Bad Flame

CARE AND MAINTENANCE

Burner Assembly

Removing The Burner Assembly

1. Make sure all control knobs are in the OFF position, gas supply valve is closed, and the gas hose is disconnected from the gas supply.
2. Open lid and remove warming rack, cooking grates, and heat tents.
3. Remove hinge pin as illustrated in Figure 1.
4. Slide main burners out of firebox.
5. Detach ignition wire from electrode in Figure 2.

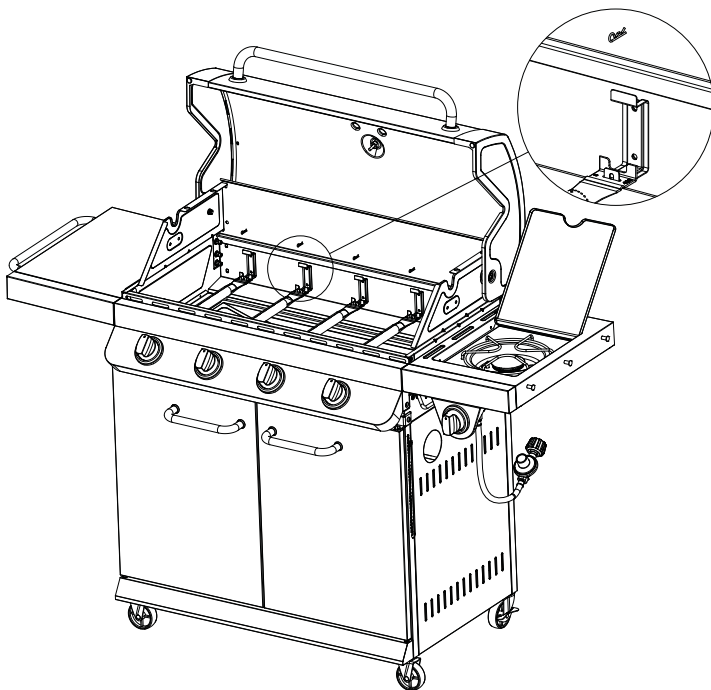
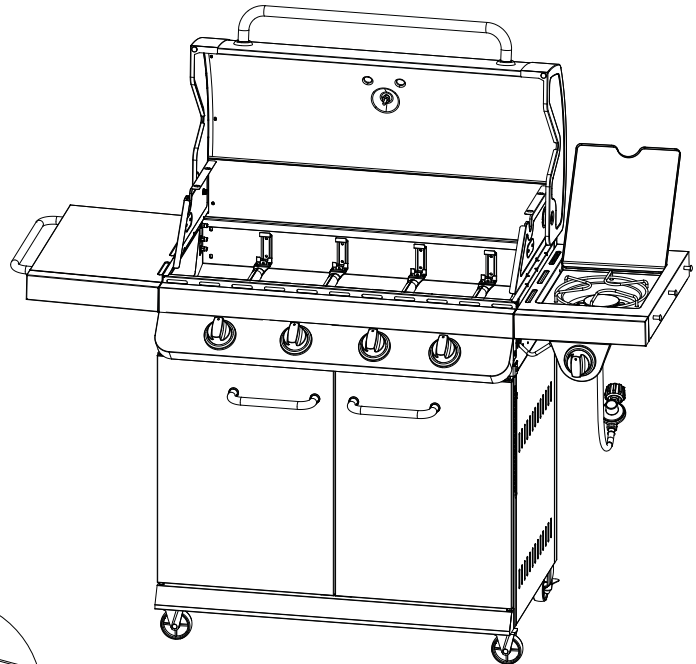
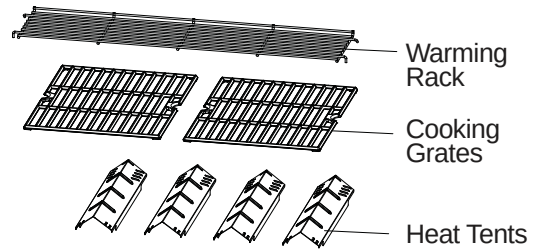


Figure 1

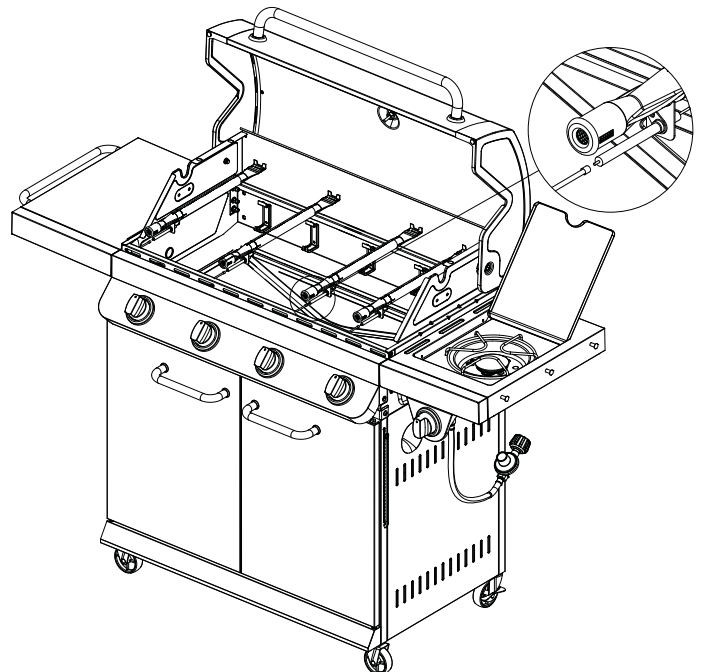


Figure 2



CARE AND MAINTENANCE

Cleaning the Burner Assembly

– Make sure the grill is cool

1. Ensure all burner ports are clear of clogs. Use of a pin or paper clip works well.
2. Ensure burner is free of any damage. If damage is found, replace with new burner.
3. Ensure the end of the burner and primary air screen are clear from insect nests, dirt or debris.

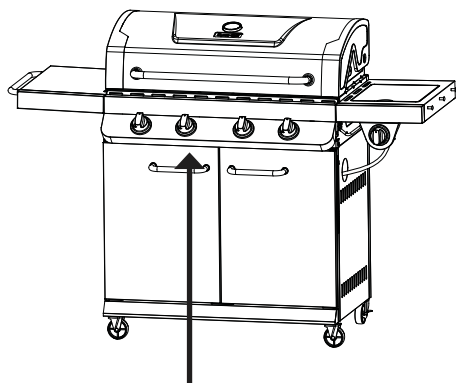
Re-installing the Burner

Ensure that gas valve orifices are correctly positioned inside burner inlet (venturi).

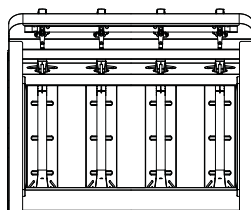
The use of a flashlight may be necessary to ensure the correct position.

It is recommended to view the correct position through the firebox vent holes as illustrated below.

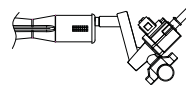
Reattach each burner with the hinge pin and reattach the ignition wire to electrode.



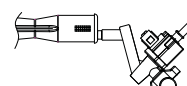
View the correct position from
the bottom of the firebox



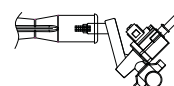
Bottom View



Incorrect



Incorrect



Correct

⚠ WARNING

If the instructions above are not followed, a fire or explosion may result, possibly causing serious bodily injury or death.

Other Care and Maintenance

It is recommended that inspection and service on this appliance be conducted annually by a qualified service person.

It is recommended that you always check that the outdoor cooking appliance area is clear and free from combustible material, gasoline and other flammable vapors and liquids before lighting.

It is recommended that you regularly check that the flow of combustion and ventilation air is not obstructed.

It is recommended that you regularly check that the ventilation openings of the grill cabinet are free and clear from debris.

It is recommended that you regularly check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.



TROUBLESHOOTING

If you have any questions regarding the product, please call customer service at 1-877-447-4768, 8:00 a.m. – 4:30 p.m., CST, Monday – Friday.

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
The burner will not light using the ignitor procedure (weak or no spark being generated).	1. The igniter electrode may be covered with grease or residue. 2. The igniter electrode may have a loose or disconnected wire. 3. Cracked or broken ignition electrode.	1. Clean the ignitor electrode. 2. Check the connection and reconnect any loose or disconnected wires. 3. Replace ignition electrode (see Replacement Parts List).
Low Heat.	1. Insufficient gas pressure to the unit.	1. Call a qualified service agency to check the gas supply pressure and correct the pressure.
Excessive Flare Ups.	1. Grease and/or residue build-up on heat tents or in firebox. 2. Excessive dripping of fat or marinade from food. 3. Cooking temperature too high.	1. Clean the grill components. 2. Trim the fat from meat and use non-oil based marinades. 3. Lower temperature accordingly.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
The burner will not light with a match.	1. Match not reaching burners (when holding match with hand). 2. Empty tank. 3. Poor connection between valve regulator and LP cylinder coupling. 4. Burner inlet blocked.	1. Use match holder found in cabinet door. 2. Check fuel level and refill tank if necessary. 3. Turn off grill knobs, close the LP cylinder valve at top of cylinder and check the connection between the regulator valve and cylinder coupling. Disconnect and reconnect, if necessary. 4. Clean the burner inlet (venturi) and burner as described by the Care and Maintenance section in the manual.
No gas flow or an obstructed gas flow.	1. Tank valve not on or fully opened. 2. Empty tank. 3. Poor connection between valve regulator and LP cylinder coupling. 4. Burner inlet blocked.	1. Fully open tank valve by turning counterclockwise. 2. Check fuel level and replace fuel if necessary. 3. Turn off grill knobs, close the LP cylinder valve at top of cylinder and check the connection between the regulator valve and cylinder coupling. Disconnect and reconnect, if necessary. 4. Clean the burner inlet (venturi) and burner as described by the Care and Maintenance section in the manual.



LIMITED WARRANTY

1-Year Limited Warranty

This LP gas grill is warranted for 1 year (5 years on the Stainless Steel burners) against broken or damaged parts at the time of purchase. It is warranted to be free of defects. Paint is warranted to be free of defects except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse, or modifications to the appliance. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no charge via the discretion of the manufacturer (ground shipments, US Mail, or Parcel Post ONLY). Any special handling charges (i.e. Second Day, overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts without first obtaining a return authorization number from our customer service. This service is available by calling toll free 1-877-447-4768, 8:00 a.m. – 4:30 p.m., CST, Monday – Friday.

NOTICE: Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights which may vary from state to state.

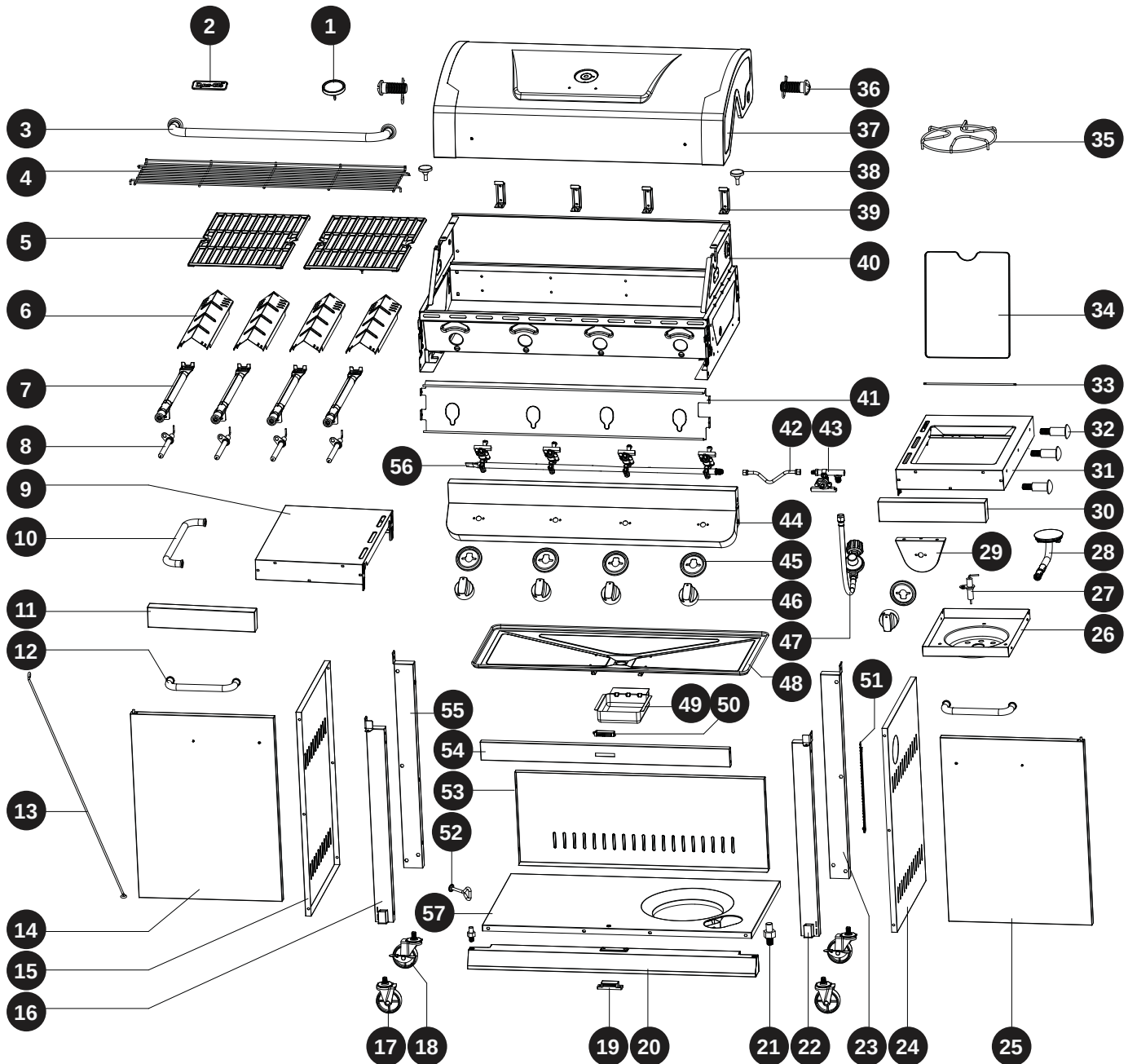
GHP Group Inc.
6440 W. Howard Street
Niles, IL, USA
60714-3302

Item Name: 4 Burner Premier Gas Grill with Side Burner
Model #: DGP483SSP / DGP483SSP-D / DGP483CSP/DGP483CSP-D / DGP483GSP /
DGP483GSP-D / DGP483MSP / DGP483MSP-D
Main burner total rated BTU: 48,000 BTU/Hr
Side burner rated BTU: 12,000 BTU/Hr



REPLACEMENT PARTS LIST

For replacement parts, call our customer service department at 1-877-447-4768, 8:00 a.m. – 4:30 p.m., CST, Monday – Friday.



PART	DESCRIPTION	PART #
1	Temp gauge assembly	70-01-786
2	Badge	70-10-540
3	Hood handle	70-01-788
4	Warming rack	70-02-315
5	Cooking grate	70-02-316
6	Heat tent	70-01-791
7	Main burner with clip	70-01-792
8	Main burner sparker	70-01-793
9	Left side table assembly	70-01-794
10	Towel Handle	70-01-795



REPLACEMENT PARTS LIST

For replacement parts, call our customer service department at 1-877-447-4768, 8:00 a.m. – 4:30 p.m., CST, Monday – Friday.

PART	DESCRIPTION	PART #
11	Left side table front panel	70-01-796
12	Door handle	70-01-797
13	Cylinder blocking bar	70-02-317
14	Left door assembly - DGP483SSP-D / DGP483SSP - Stainless	70-02-318
	Left door assembly - DGP483CSP-D / DGP483CSP - Black	70-02-319
	Left door assembly - DGP483GSP-D / DGP483GSP - Gunmetal	70-02-320
	Left door assembly - DGP483MSP-D / DGP483MSP - Mocha	70-02-321
15	Cart left side panel	70-01-803
16	Cart left front leg tube	70-02-406
17	Non-locking swivel caster	70-01-805
18	Locking swivel caster	70-01-806
19	Door magnet A	70-01-807
20	Bottom panel skirt assembly	70-02-402
21	Door axis	70-01-809
22	Cart right front leg tube	70-02-409
23	Cart right rear leg tube	70-01-811
24	Cart right side panel	70-01-812
25	Right door assembly - DGP483SSP-D / DGP483SSP - Stainless	70-02-323
	Right door assembly - DGP483CSP-D / DGP483CSP - Black	70-02-324
	Right door assembly - DGP483GSP-D / DGP483GSP - Gunmetal	70-02-325
	Right door assembly - DGP483MSP-D / DGP483MSP - Mocha	70-02-326
26	Side burner pan	70-01-817
27	Side burner sparker	70-01-818
28	Side burner	70-01-819
29	Right side burner control panel	70-01-820
30	Right side table front panel	70-01-821
31	Right side burner body assembly	70-01-822
32	Tool hook	70-01-823
33	Side burner lid rod	70-01-824
34	Side burner lid	70-01-825
35	Side burner rack	70-01-826
36	Hood hinge (with nut, washer and clip)	70-01-827
37	Hood assembly - DGP483SSP-D / DGP483SSP - Stainless	70-02-327
	Hood assembly - DGP483CSP-D / DGP483CSP - Black	70-02-328
	Hood assembly - DGP483GSP-D / DGP483GSP - Gunmetal	70-02-329
	Hood assembly - DGP483MSP-D / DGP483MSP - Mocha	70-02-330
38	Lid bumper	70-01-832
39	Main burner heat tent support	70-01-833
40	Firebox assembly	70-02-331
41	Control panel heat shield	70-02-332
42	Corrugated hose assembly	70-01-836
43	Side valve	70-01-837



REPLACEMENT PARTS LIST

For replacement parts, call our customer service department at 1-877-447-4768, 8:00 a.m. – 4:30 p.m., CST, Monday – Friday.

PART	DESCRIPTION	PART #
44	Control Panel - DGP483SSP-D / DGP483SSP, DGP483GSP-D / DGP483GSP, DGP483MSP-D / DGP483MSP - Stainless	70-02-333
	Control Panel - DGP483CSP-D / DGP483CSP - Black	70-02-334
45	Control knob bezel	70-01-184
46	Control knob	70-01-185
47	Regulator and hose assembly	70-01-842
48	Grease pan	70-02-335
49	Grease cup	70-01-844
50	Door magnet B	70-01-845
51	Match holder with chain	70-01-846
52	Tank screw assembly	70-01-847
53	Cart rear panel	70-02-336
54	Upper front door brace	70-02-337
55	Cart left rear leg tube	70-01-850
56	Main valves and manifold assembly	70-01-970
57	Cart bottom panel shelf	70-02-001
N/A	Hardware Pack	70-09-540

