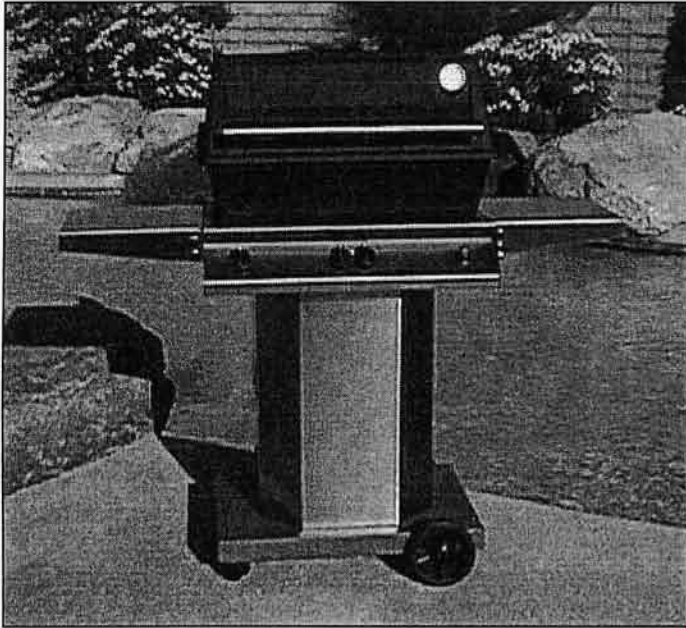




**EASYCHEF™ CAST ALUMINUM
SELECT EC21C & EC25C
BARBECUE AND ROTISSERIE
INSTALLATION AND OPERATING INSTRUCTIONS**



EC25C - PEDESTAL CART



EC21C - DELUXE CART

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP tank not connected for use shall not be stored in the vicinity of this or any other appliance.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

WARNING: Follow all leak check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer assembled.

This gas appliance is designed for outdoor use only.

FOR YOUR SAFETY

If you smell gas:

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

WARNING: Do not try to light this appliance without reading the "Lighting" instructions section of this manual.



GENERAL INFORMATION AND FEATURES

Thank you for purchasing the *EasyChef™ Select Outdoor Cooking System* from Empire Products, Inc. Our goal is to manufacture quality outdoor cooking products that provide years of service and satisfaction.

Standard Features Include:

- a) Heavy duty cast aluminum base and lid.
- b) EEGS - Empire EasyChef Grilling System's brass burner heats the right amount of dripping for flavor, while allowing the excess to pass and help prevent flare ups.
- c) Ceramic Briquettes - repel grease and are virtually self-cleaning.
- d) Stainless steel cooking grids with 270 sq. in. for the EC21C and more than 390 sq.in. of grilling area for the EC25C.
- e) Heavy Duty stainless steel warming rack and briquette grid.
- f) Stainless type 304 handle and front control panel.
- g) Stainless hood mounted removable meat thermometer.
- h) Multiple Installation Options - Deluxe Cart, Post, or Pedestal.

EasyChef outdoor cooking can be an exciting experience. You can grill, barbecue, roast and bake with results that are tough to duplicate with indoor appliances. With the hood closed the EEGS system will produce that "outdoor" flavor in food.

The *EasyChef* has a range of installation options available. They include: cart, pedestal, patio base and permanent post. With some forethought and planning the *EasyChef* can be installed with minimum effort.

Remember when selecting a location for your grill, convenience is the key to outdoor cooking. Try to find a location that allows for easy access in both food preparation and service. *The grill will become hot during operation, high traffic areas should be avoided.* An additional consideration is maintenance and service. Always allow room for cleaning and annual service.

Follow the information included in this manual for proper set up and operation. Maintain the minimum clearance from combustible materials for both side, back, and over head. Check "Warnings" in this manual.

Your *EasyChef* is constructed from type 354 aluminum. We suggest covering your grill when not in use. A cover is available from your dealer P/N 10754. This will help minimize the effects of weather and general wear and tear.

GENERAL INSTRUCTIONS

The following instructions will give you the minimum requirements for safely assembling and operating your *EasyChef* barbecue. Please read this manual and instructions carefully before attempting to assemble or operate this appliance.

- ★ This appliance is not for use by children.
- ★ Installations must conform to local codes. In the absence of local codes, you must conform to the latest edition of the National Fuel Gas Code, ANSI Z 223.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.
- ★ The pressure regulator supplied with the appliance must be used. This regulator is set for 10.0 inches of water column for LP gas and 3.5 inches of water column for Natural gas.
- ★ Do not use charcoal in this appliance.
- ★ **LP Units** -LP-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 (DOT) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods*. The cylinder used must include a collar to protect the cylinder valve.

STORAGE

- ★ The gas must be turned "OFF" at the source (LP tank or shut off valve) when the barbecue is not in use.
- ★ When the *EasyChef* is stored indoors, the gas supply must be disconnected and the LP tank stored outdoors in a well-ventilated area.
- ★ When the LP tank is not disconnected the barbecue must be stored outdoors in a well-ventilated area.
- ★ (a) Do not store a spare LP tank under or near the appliance.
(b) Never fill the cylinder beyond 80 percent full; and
(c) if the above information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

OPERATING AREA

WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breeze way or any other enclosed area.

- ★ Never leave your *EasyChef* barbecue under an unprotected combustible roof or overhang.
- ★ Your *EasyChef* is not intended for installation in or on a recreational vehicle or boat.
- ★ Do not use combustible materials within 16" of the top and back or 14 inches from the side of this appliance.
- ★ The entire cooking box and hood will get hot when in use. Do not leave unattended.
- ★ Keep electrical supply cord and the fuel supply hose away from any heated surface.
- ★ Keep cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.

WARNINGS

DANGER

Failure to follow the Dangers, Warnings, and Cautions contained in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

- ★ Do not store a spare or disconnected LP tank under or near this barbecue.
 - ★ After a period of storage, and/or non-use, the EasyChef Barbecue should be checked for gas leaks and burner obstructions before using. See instructions in this manual for correct procedure.
 - ★ Do not use the EasyChef Barbecue if there is a gas leak present.
 - ★ Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.
 - ★ Combustible materials should never be within 16 inches top, back, and bottom or within 14 inches sides of your EasyChef Barbecue.
 - ★ Never allow children to use your EasyChef Barbecue.
 - ★ When operating your EasyChef Barbecue never leave it unattended.
 - ★ Should the burners go out during operation, turn all gas valves "OFF." Open the lid and wait five minutes before attempting to relight using the lighting instructions.
 - ★ Never lean over open grill or place hands or fingers on front edges of the barbecue.
 - ★ Your EasyChef barbecue should be cleaned regularly for proper operation.
 - ★ The use of improper gas, LP on a NAT unit or NAT on an LP unit is dangerous and will void your warranty.
 - ★ Use only the gas regulator supplied with your EasyChef.
 - ★ Do not attempt to disconnect any gas fittings while your barbecue is in operation.
- LP GAS UNITS ONLY:
- ★ A dented or rusty LP tank may be hazardous and should be checked by your gas supplier. Never use a tank with a damaged valve.
 - ★ Although your LP tank may appear empty, gas may still be present, and the tank should be transported and stored accordingly.
 - ★ If you see, smell or hear the hiss of escaping gas from the LP tank:
 1. Get away from the tank.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.

GRILL HEAD ASSEMBLY

Your EasyChef grill head and major components are factory assembled for your convenience. Unless noted in the manual, standard tools are required for assembly such as screw drivers, crescent wrench, and end wrenches. Before starting, take a few minutes to review the manual and identify the parts included with your mounting choice.

Included with the EC21/25 Grill Head Assembly:

Description	Qty.
Stainless Cooking & Briquette Grids	3
Stainless Warming Rack	1
Ceramic Briquettes (38-EC21 & 54pc-EC25.)	1
Hood thermometer with fitting and nut	1
Natural Gas Units - Gas regulator (3.5 in/wc)	1
LPG Gas Units - Gas regulator with hose and type 1 tank connector (11 in/wc)	1

- 1) Remove the packing materials, cooking grids, and briquettes from the carton.
- 2) Carefully lift the grill chassis from the carton. Remove the plastic shipping bag.
- 3) Place grill head on it's front, resting on handle.
- 4) Check for proper placement of the burners, and positive connection of the venturi to the burner control valves (**Figure 12**). If any components have moved or are not aligned, loosen the (2) #10 screws securing the burners and re-align. These nuts may be accessed from underneath the grill.

Select the appropriate assembly method depending on your base selection and continue the assembly process.

CART AND MOUNTING ASSEMBLY

DESCRIPTION	EC21 P/N	EC25 P/N
Deluxe Cart	10799	10792
Pedestal Cart	N.A.	10789
Patio Base	10798	10798
Stainless Post Mount	10791	10791

PEDESTAL CART ASSEMBLY

The pedestal cart is available only for the EC25C and is supplied partially assembled.

Remove the base assembly from the carton and identify the bags containing the wheel components, screws and fasteners, and pedestal adapter plate.

- 1) With the grill head positioned on its' front, remove the (4) chassis attachment nuts using a 7/16" wrench (**Figure 1**).
- 2) Install adapter onto chassis screws. Replace and tighten nuts (**Figure 1**).

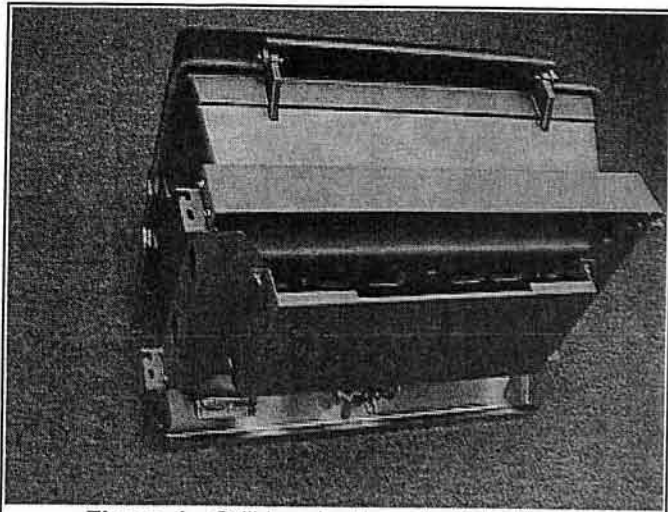


Figure 1 - Grill head with pedestal adapter

- 3) Insert wheel axle onto cart base. Slide wheel over axle. Support other side of axle and using a hammer tap on axle cap nut. Repeat on opposite side (Figure 2). Check that wheels turn freely then snap wheel caps in place.



Figure 2 - Installing wheels on axle

- 4) Assemble casters on base using (2) 5/16 flat washers - one on each side of base plate (Figure 3). Install and tighten nuts.

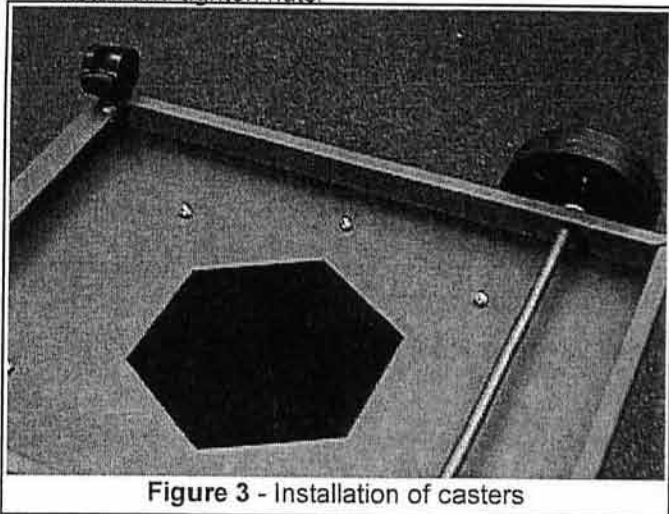


Figure 3 - Installation of casters

- 5) Upright cart onto wheels. Carefully lift head onto cart pedestal and align adapter plate mounting holes with holes on pedestal. Install (4) 1/4" screws and secure

with nuts (Figure 4).

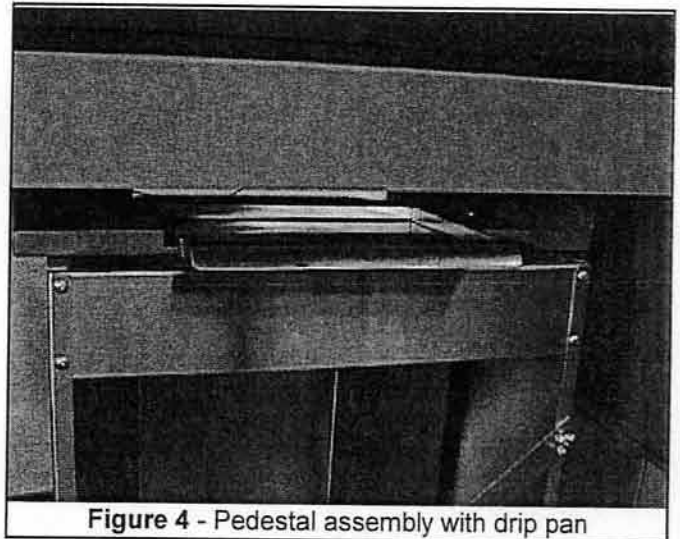


Figure 4 - Pedestal assembly with drip pan

Slide drip pan onto rear of adapter (Figure 4).
For further information GO TO - "Gas Connection"

DELUXE CART ASSEMBLY

If your choice is the deluxe cart, the assembly will require basic hand tools. The cart has a welded left leg and right leg assembly, and formed components for quick assembly.

Remove the leg assemblies from the carton and identify the *longer left side assembly*. Locate the front panel, cart base, and drip pan. Identify bags containing the wheel components, screws and fasteners.

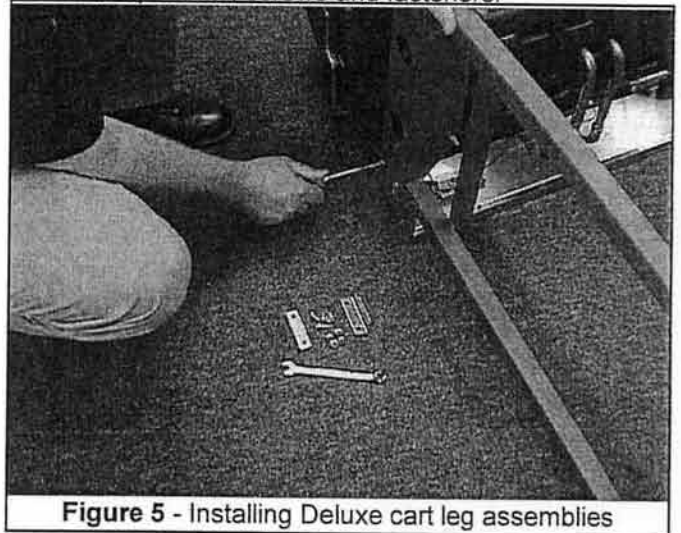


Figure 5 - Installing Deluxe cart leg assemblies

- 1) With the grill head positioned on it's front (Figure 1), unscrew control panel and rear brace attachment screws. Remove only lower screws from hole (top screws have retainers to aid in assembly).
- 2) Slip right side leg assembly (short legs with axle holes) into chassis base so (2) threaded holes face out. Start upper screw into hole with phillips screw driver (Figure 5), then start lower hole. Repeat on other legs. Do not tighten.

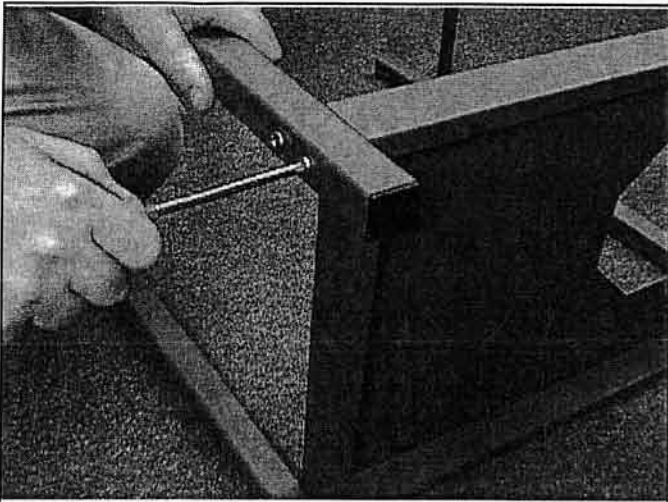


Figure 6 - Attaching Deluxe cart base to legs

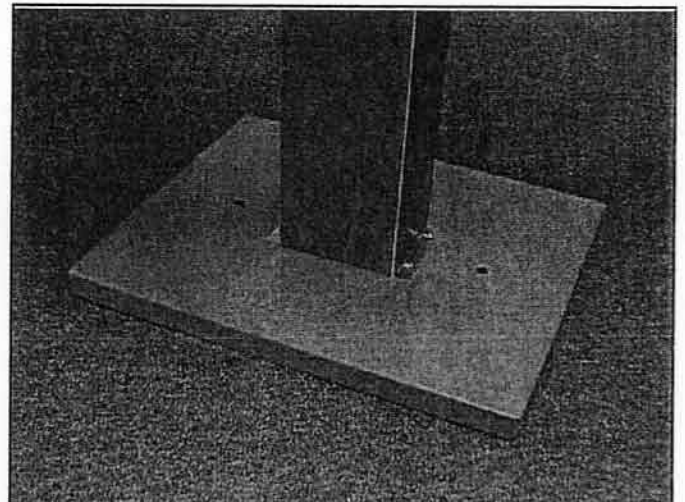


Figure 8 - Patio base assembly

- 3) Insert cart base between leg assemblies with the tank hole on right side of grill (nearest wheels). Loosely attach using (8) 1/4"x2" screws and nuts. (**Figure 6**). Do not tighten.

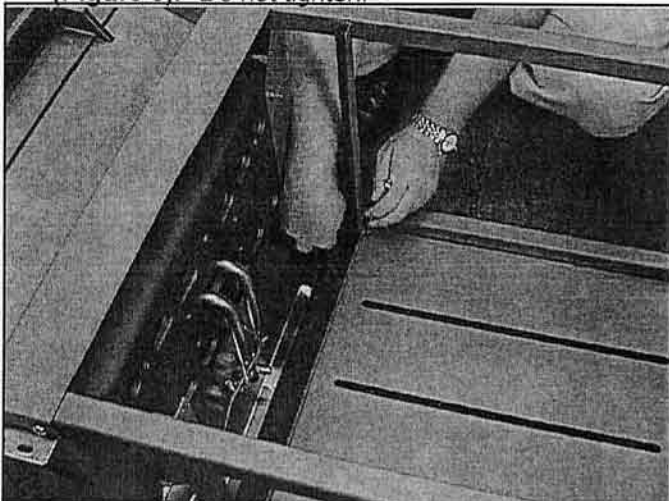


Figure 7 - Attaching Deluxe cart front panel

- 4) Insert front panel between legs, base, and leg support brackets. Attach using (4) #8x32 screws and nuts (**Figure 7**).
- 5) Insert wheel axle through axle holes in right legs. Slide wheel over axle. Support other side of axle and tap on axle cap nut with hammer (**Figure 2**). Position grill on it's back to install other wheel.
- 6) Set grill in upright position and tighten all screws. Check that wheels turn freely, then snap wheel caps in place.
- 7) Slide drip tray onto supports between legs from rear. For further information GO TO - "Gas Connection"

Patio Base Assembly

EasyChef patio base is designed to install on a deck or patio using lag bolts (*lag bolts are not provided with base because of varied deck materials*). As discussed earlier in this manual, high traffic areas close to combustible materials are not acceptable for installation. Check with your local building official prior to installing your barbecue for special codes or procedures.

- 1) Attach patio post to base using (4) 1/4"x20 screws and nuts.

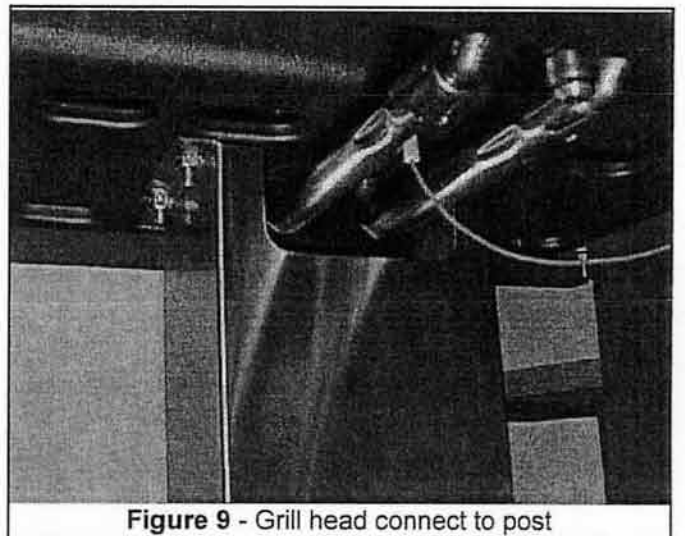


Figure 9 - Grill head connect to post

Stainless Post Installation and Assembly

Permanent or in-ground post installation require special consideration. Consider that high traffic areas and areas close to combustible materials are not acceptable for installation. Additionally, the installation should be protected against corrosion as warranted by soil conditions. This includes both the stainless post and the gas piping system. Check with your local building official prior to installing your barbecue for special codes or procedures.

Tools for the job:

Shovel, wheel barrow, bubble level, and misc. hand tools.

Basic installation of the post requires digging a hole 12"x12"x14" deep. This will allow clearance for the post and the concrete necessary for a secure installation. Normally two sacks of ready mix will be more than sufficient.

- 1) Mark post approx. 10" from bottom with marking pen. This mark will be used to set grade level.
- 2) Mix concrete and shovel 3 to 4 inches into the hole.

- 3) Set post in hole and match mark to grade level. Check height top of post to grade - 28".
- 4) Fill hole with concrete. Level post vertically and allow at least 48 hours to dry before completing installation.
- 5) Complete gas pipe installation.
- 6) Carefully lift grill head onto post (need a buddy for this one!) and attach with (4) 1/4" screws and nuts (**Figure 6**).

For further information GO TO - "Gas Connection"

GAS CONNECTION

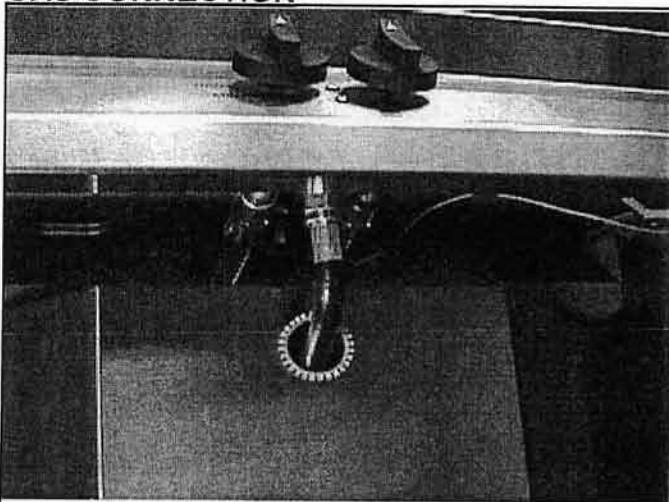


Figure 9 - Routing gas hose on pedestal cart

The gas connection is a very important part of the assembly process. Care should be taken in proper routing and tightening of the hose. If your EasyChef is LPG (Propane) it was shipped with a regulator and hose assembly designed to connect to a 5 gallon (40lbs) tank with a QCC type of connection available through your dealer. For natural gas units, a regulator is supplied without a hose attached (hose types vary based on local building codes). Your dealer can assist you in the proper connection hardware. In any case the regulator supplied must be installed with your EasyChef grill.

Pedestal Cart

- 1) From rear of pedestal, insert hose through hole in front panel. Verify the hole has edge protecting material in place (**Figure 9**). *Warning: Do not insert hose through hole unless edge material is in place to protect hose from being cut by stainless steel.*

Deluxe Cart and All Other Connections

- 1) Attach hose to bottom valve manifold by threading brass connector by hand until snug.
- 2) Using two wrenches (5/8 & 3/4), secure manifold from turning and damaging front panel with 5/8 on flat directly above threads. Tighten fitting with 3/4 wrench applying equal force on both wrenches so as to not bend valve assembly (**Figure 10**).
- 3) Turn tank valve to the "ON" position. Check all connections to the grill by brushing on a 50/50 soap and water solution. If any bubbles are noted, tighten connection and re-check.

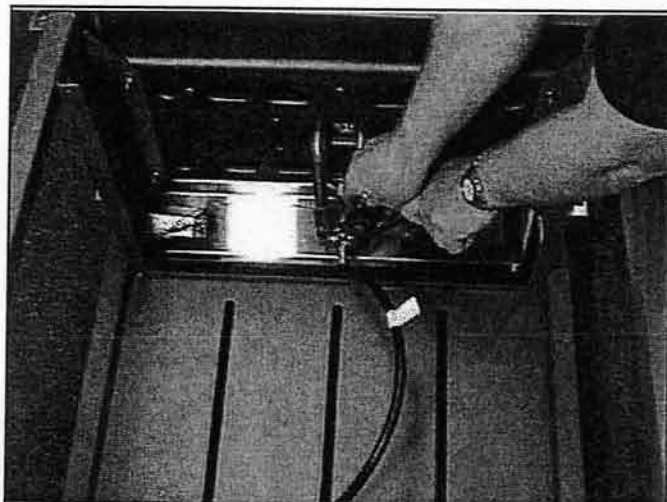


Figure 10 - Gas connection at manifold

WARNING: Never check for leaks with an open flame.

For further information GO TO - "Side shelf assembly"

Side Shelf Assembly

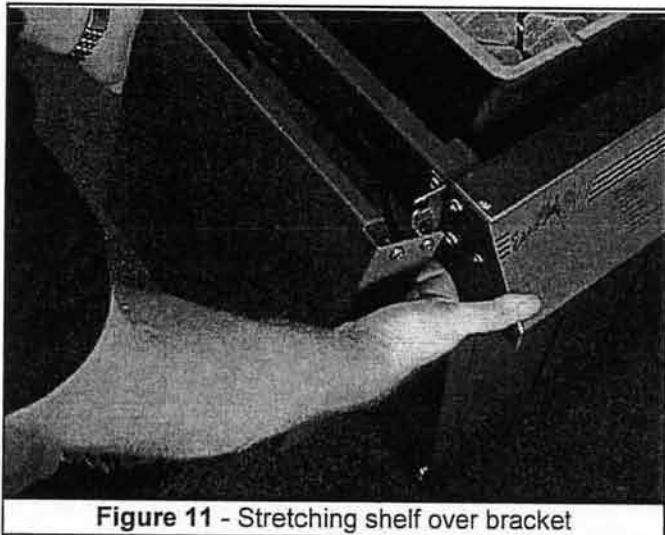


Figure 11 - Stretching shelf over bracket

The fold down side shelf installation is accomplished by attaching (2) brackets (1-left, 1-right) to the grill chassis side. The shelf is then pulled over the bracket on the lower studs. Shelf operation allows to rotate the shelf up and onto the studs then press down to lock. Lifting up at the base of the shelf and rotating down will unlock the shelf.

- 1) Hold shelf in both hands and set lower stud into lower slot in bracket. Carefully stretch shelf over opposite stud (**Figure 11**).
- 2) Repeat for other shelf.

COMPONENT ASSEMBLY

Now that your EasyChef Grill is properly mounted, there are only a few short steps necessary to complete your grill.

EEGS - Empire EasyChef Grill System:

- 1) Remove packing from the Stainless briquette grid. Place grid onto step edge in casting above burner. (**figure 12**).

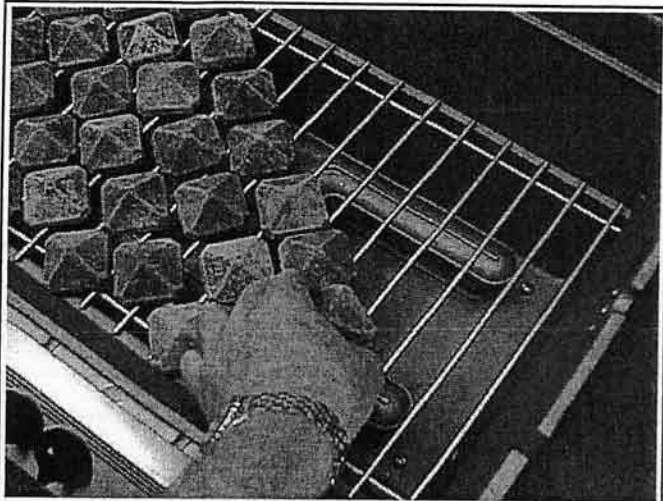


Figure 12 - EEGS & Briquette placement



Figure 14 -Cooking grids installed

- 2) Open bag of ceramic briquettes. Position briquettes over two wires as shown in (Figure 12). Complete as shown in (Figure 13)

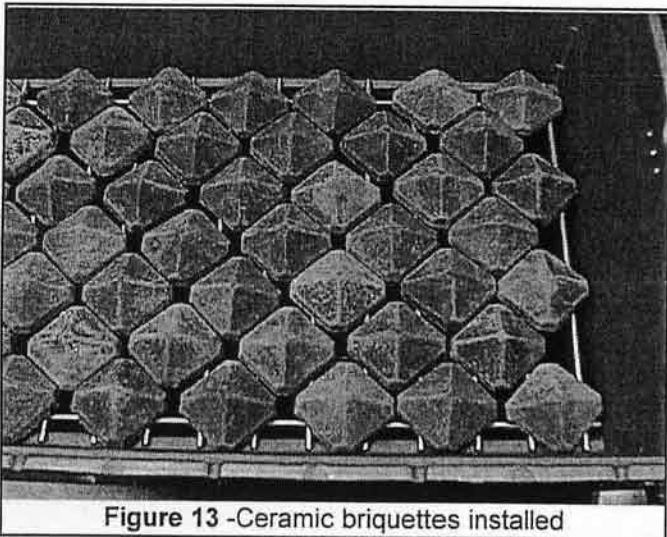


Figure 13 -Ceramic briquettes installed

- 3) Install (2) stainless cooking grids onto the top step edge. Make sure the closely spaced bar side faces in towards each other. This feature allows grilling of small items or fish on close spacing while providing wide spaced ends for steaks and larger cuts (Figure 14).

Electronic Ignitor

The EC25/21C is equipped with an electronic ignitor that requires installation of the AA battery included with the grill. It is installed by unscrewing the push button cap located on the right side of the control panel. Insert the battery (+)down and replace cap. Do not over tighten cap as this may cause the whole assembly to turn.

Rotisserie Option

Your EasyChef Select grill has an option that deserves special mention. EC21/25 grills may be converted to a convection rotis Broiler by purchasing our exclusive EasyBroil rotisserie kit P/N 10819 from your local dealer.

This kit allows for mounting of the rotis motor and shaft along with a special EasyBroil adapter. This adapter quickly sets in place of the cooking grids and provides drip pan placement while diverting heat from main burner to rotis cooking area. This minimizes flare ups and keeps drippings from falling directly on the EEGS system.

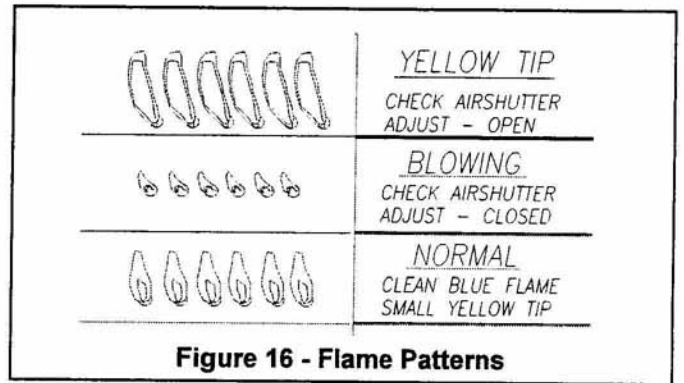
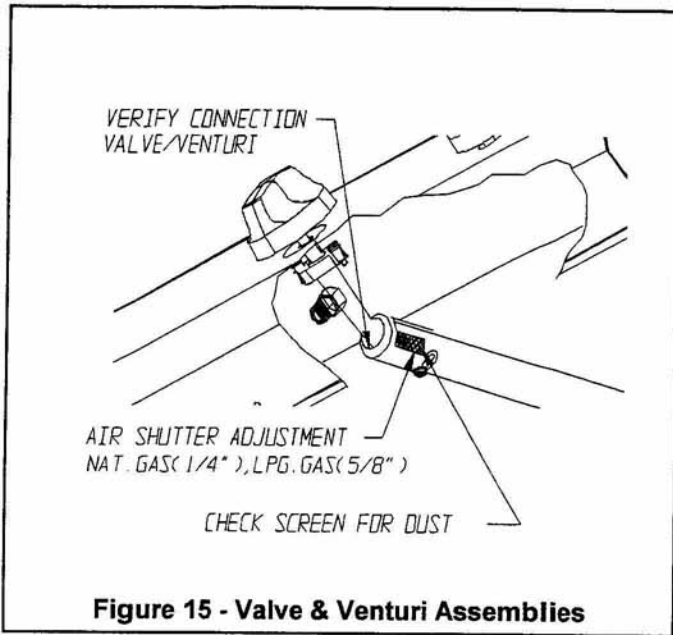
A quick, clean EasyBroil rotisserie kit will bring a new dimension to your outdoor cooking.

TESTING AND CHECKING YOUR GRILL

Before lighting your grill for the first time, or after a period of non-operation, a check of the burners and components must be accomplished.

- 1) Remove the drip pan from below the grill.
- 2) Locate the valve and venturi assemblies by looking up and under the front control panel. Verify the venturi air shutter is engaged over the control valves (Figure 15).
- 3) Check the air shutter bug screen for dust or lint. If the screen becomes blocked, the burners will operate poorly.
- 4) Note the proper air shutter setting of 1/4" for natural gas and 5/8" for LPG gas.
- 5) Check the ignitor cables are snugly connected to the ignitor terminals.
- 6) Follow the "LIGHTING" instructions on the following pages.
- 7) Once the burners are operating, verify the main burner flame matches figure 16. If adjustment is required, loosen air shutter with a phillips screw driver and adjust as necessary.
- 8) Close hood with main burners set on "HIGH" and

allow grill to operate for 30 minutes. This will allow the unit to "season" the components.



CAUTION: ELECTRICAL WARNING

If your grill incorporates electrical components, they must be installed and electrically grounded in accordance with local codes or in the absence of local codes or , with the National Electrical Code, ANSI/NFPA No.70 or Canadian Electric Code, CSA C22.1.

The electric cord for the optional rotisserie motor is equipped with a three-prong 120v plug, and must be used with a grounded outlet. If it is not designed for a three-wire plug, you must obtain an adapter and properly ground it before using the rotisserie.

OPERATING INSTRUCTIONS

LIGHTING

DANGER

Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

- 1) Open the lid.
- 2) Check to make sure the burner control knobs are in the "OFF" position.
- 3) Turn gas supply "ON".

WARNING: Check gas connections and/or hoses before each use of the barbecue for nicks, cracks, abrasions or cuts. If any damage or wear is noted, replace defective parts with a CSA/UL approved part before attempting further operation.

- 4) Turn burner control knob to the "HI" position.
- 5) Press electronic ignitor button for five to ten seconds. Listen for the "sparking" sound (If no sound is heard go to *Trouble Shooting page 11*).
- 6) Check that the main burner is lit through the ceramic grates located beneath the grill.

WARNING: Do not lean over an open barbecue. Keep your face and body at least one foot away from the grill area when lighting the barbecue.

- 7) To light the other burners repeat steps 4 through 6.

WARNING: If the burner does not light, turn the burner controls to the "OFF" position and wait 5 minutes to let the gas clear before trying again or trying to light with a match.

TO EXTINGUISH

Turn gas supply "OFF" at the source, then push down and turn each burner control knob clockwise to "OFF."

MANUAL LIGHTING

- 1) Open lid.
- 2) Check to make sure the burner control knobs are in the "OFF" position.
- 3) Turn gas supply "ON."

WARNING: Check gas connections and/or hoses before each use of the barbecue for nicks, cracks, abrasions or cuts. If any damage or wear is noted replace defective parts with an CSA/UL approved part before attempting further operation.

- 4) Strike a match and put the flame into the match light hole located on the right front side.
- 5) Turn burner control knob to the "HI" position.
- 6) Check that the right main burner is lit through the ceramic briquettes located beneath the grill.

WARNING: Do not lean over an open barbecue. Keep your face and body at least one foot away from match light hole.

WARNING: If the burner does not light, turn the burner controls to the "OFF" position and wait 5 minutes to let the gas clear before trying again or trying to light with a match.

TO EXTINGUISH

Turn gas supply "OFF" at the source, then push down and turn each burner control knob clockwise to "OFF."

CAUTION: Care should be taken when operating the grill main burner(s) on high with the hood closed. This may lead to overheating and hood discoloration, thus voiding the warranty.

COOKING WITH THE EASYCHEF

Your new EasyChef grill is designed to perform as a standard open top grill or as a closed top broiler. A rotisserie option is available for slow rotis cooking utilizing a spit rod and drive motor. The rotis motor and spit assembly is available from your dealer.

Other available options include a stainless griddle plate and an EasySmoker tray that when placed on the EEGS radiants will add flavor to your meal.

General Grilling

IMPORTANT: The information provided is to be used as a guide only. Outdoor conditions such as wind and temperature will vary cooking time and overall results.

The E25/21C is equipped with an "H" style main grill burner which is divided into left and right halves. The EC25C with both sides operating on high, the total heat generated is 38,000 Btu or about the same as having four stove top burners operating. The EC21C burner generates 30,000 Btu when operating on high. This will bring the grill up to temperature for grilling or charbroiling steaks, chicken, or fish in about 5 minutes. After the grill reaches temperature, a setting of medium will maintain the proper grill temperature.

To increase cooking time for thicker cuts of meat or for poultry, closing the lid with a lower burner setting for 5 to 10 minutes will work. Careful attention should be paid while grilling with the hood closed as temperatures tend to rise rapidly.

IMPORTANT: Your EasyChef is equipped with a hood mounted thermometer. When cooking with the hood closed, caution should be used when exceeding temperatures of 480 F (250 C).

Cooking Tip!

Grilling with the lid closed, adjust one burner on low, and the other on medium or high. This will allow you to rotate the food items to a cooler area. Don't forget to use the warming rack if a few pieces are ready to come off the grill and the thicker cuts still need some time.

Baking and Smoking

Baking and smoking allows you to expand the way outdoor cooked foods are prepared. The EasyChef will operate at approximately 400 degrees (depending on conditions) with the hood closed and the main burners set to medium or about 300 degrees with the burners set to low. Cooking vegetables, baked potatoes, and a number of main courses at one time is possible. The key to accomplishing this is timing. Things like potatoes require 30 minutes at 400 degrees with fish fillets or lobster requiring 10 minutes or less.

Smoking meats or fish requires the EasySmoker tray. Adding smoking chips to the EasySmoker tray before starting your grill is the simplest way. Position the tray per the instructions on the left side. If you want to start baking potatoes first, you need to start the right burner only and leave it on "high." This will minimize the heat on the chips until you want to start smoking.

Note: Smoking only cooks the food - it will not cure and/or preserve. Refrigerate any foods leftover from smoker cooking.

Cooking Tip!

Smoking chips will flavor all food on the grill. This can be minimized on things like potatoes by tightly wrapping with multi layers of foil.

Rotis Cooking with EasyChef

Our EasyChef grill can be converted to an excellent convection rotisserie outdoor broiler. Check info on page 7.

For further information on cooking time and temperatures, refer to the EasyChef Cooking Chart supplied with your grill.

Keep any electrical supply cord and the fuel supply hose away from any heated surface.

TROUBLE SHOOTING

Problem - Main burner(s) will not light.

Solution - Check gas shut-off valve is "ON." Depending on the gas line length, it may require further "bleeding" to remove trapped air. If no gas is heard escaping the burner, remove the burner and venturi assembly. Carefully unscrew the burner orifice located at the end of the gas valve. Inspect the orifice for blockage from particles in the gas piping system (Do not clean the orifice by forcing something through the metering hole).

Problem - Ignitor will not spark.

Solution - Push ignitor button and watch for sparking between the electrode and ignitor box. If no sparks are visible, replace battery by unscrewing the button top. Additionally check the wire connections at the electrode and ignitor. Test again and if no sparks are noted at any electrodes, replace ignitor. Check spark gaps between all electrodes. The gap should be approximately 3/16" to 1/4" (Figure 17).

WARNING: Service and repair should only be accomplished by a gas appliance technician or your gas company.

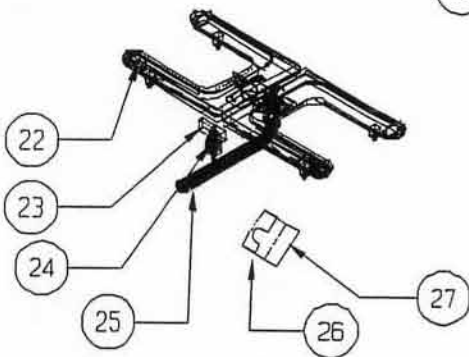
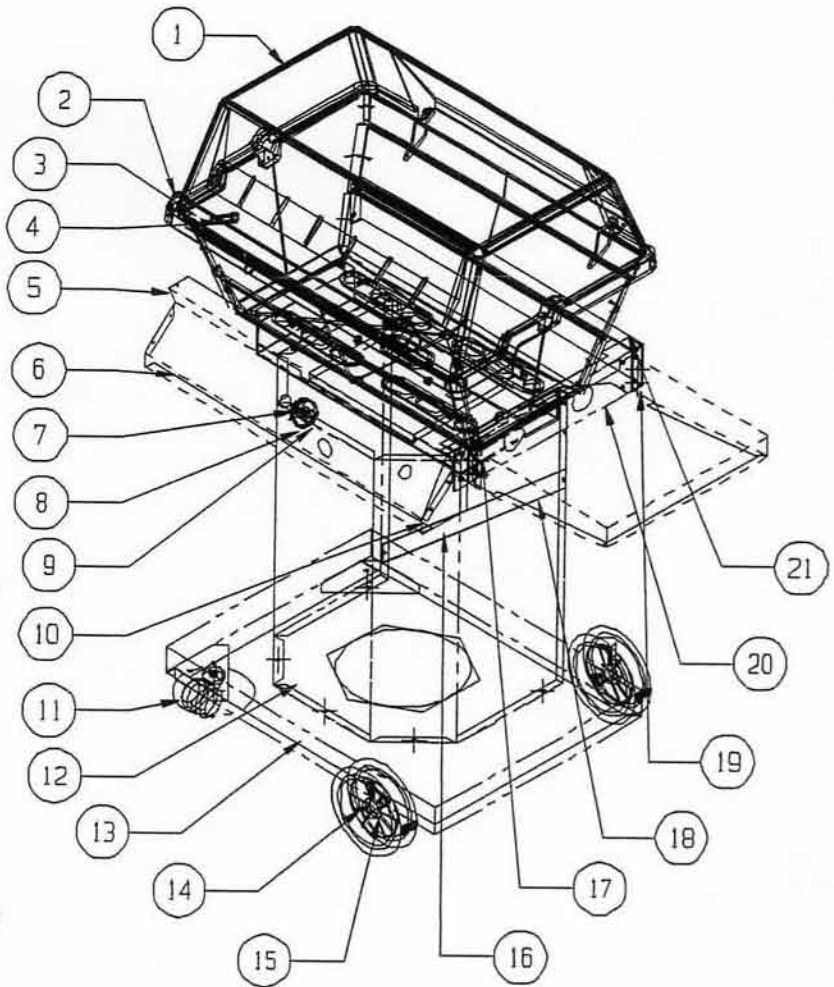
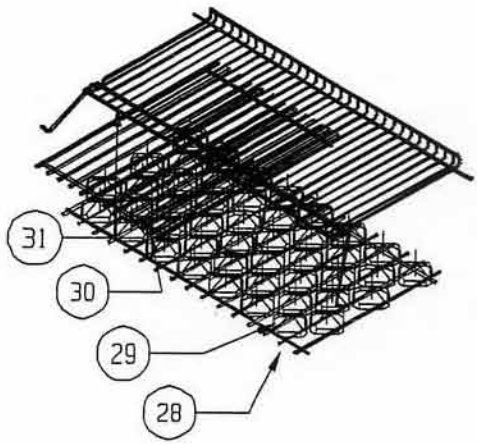
Problem - Low flame and/or low heat output.

Solution - Check the gas supply shut-off valve. Make sure it is fully open. If the gas supply is an LPG tank, check the gas quantity. Check pressure of gas supply down stream from gas regulator. Make sure it meets minimum requirements on rating label located on front of the grill.

MAINTENANCE

Cleaning and maintenance should be performed at least annually on your grill. The following check list will help:

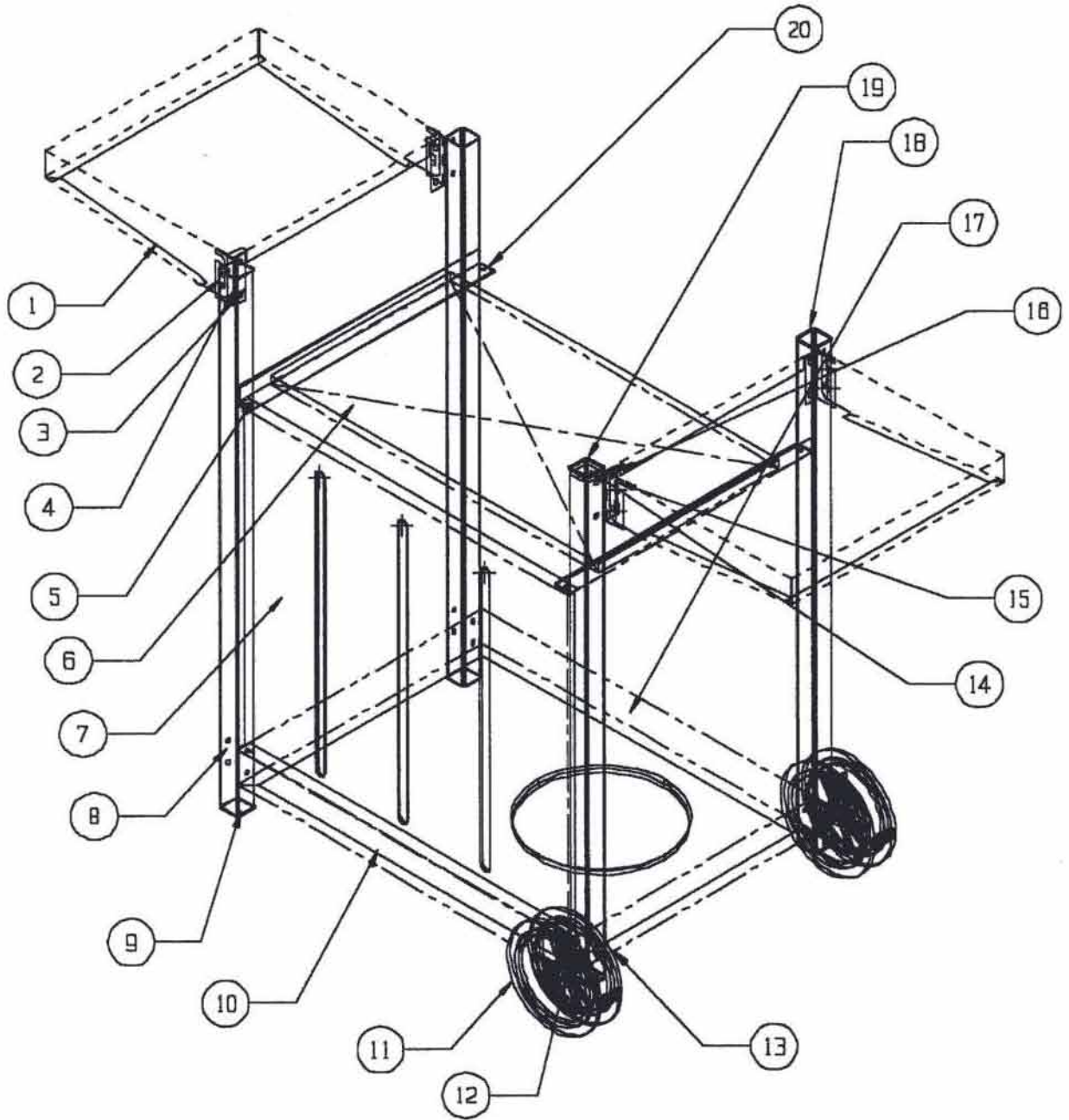
- 1) Remove cooking grids and briquette grid. Remove all loose materials from burners and cabinet. Brush area around ignitors carefully removing grease and residue. Inspect burner for damaged areas. Replace burners if there are any areas that appear burnt through. Replace components per assembly instructions.
- 2) Check gas supply lines, regulator, and valves for signs of wear or distress. Replace any items that show any signs of cracking or burning.
- 3) Inspect LPG tank and valve. If any rust, corrosion, dents, or sign of damage remove tank for inspection by your LPG supplier.



EC21/25 Head & Pedestal Cart

EC21&25 HEAD AND PEDESTAL CART PARTS LIST

Item	Qty	Description	21 P/N	25 P/N	Item	Qty	Description	21 P/N	P/N 25
1	1	Lid Casting	110292	110268	18	2	Side Shelf SS	N.A.	201189
2	1	Base Casting	110291	110267	19	1	Rear Frame	201221	201195
3	1	Lid Handle	110297	110218	20	2	Base Frame	201222	201196
4	2	Handle Stand & Cap	110217/19	110217/19	21	2	Side Shelf Bracket LH	201191	201191
5	1	Control Panel-Graphic	140437	140412	22	1	Cast Brass Burner	110296	110241
6		N.A.			23	1	Collector Box	201214	201214
7	2	Control Knob	110185	110185	24	1	Ceramic Ignitor w/ nut	110285	110285
8a	1	Control Valve Assy Nat	120096a	120096b	25	2	Venturi	110299	110270
8b	1	Control Valve Assy LPG	120095a	120095b	26	1	Ignitor Assy.	120093	120093
9	1	N.A.			27	1	Ignitor Heat Shield	201213	201213
10	2	Valve Panel Bracket L/R	201193	201193	28	1	Briquette Grid	110293	110278
11	2	Caster w/Washer & Nut	N.A.	110184	29	1	Ceramic Briquettes	110269	110269
12	1	Cart Pedestal	N.A.	201188	30	2	Cooking Grid	110294	110280
13	1	Cart Base	N.A.	201187	31	1	Warming Rack	110295	110281
14	2	Wheel - 6"	N.A.	110173	32	1	Hood Thermometer	110282	110282
15	1	Axle	N.A.	201067					
16	1	Cross Brace	N.A.	200984					
17	2	Side Shelf Bracket R/H	201190	201190					



Deluxe Cart

EC21&25 DELUXE CART PARTS LIST

Item	Qty	Description	21 P/N	25 P/N	Item	Qty	Description	21 P/N	P/N 25
1	2	Shelf L/R		201189	19	2	Plastic End Cap(BTM)	110272	110272
2	4	1/4"x1/2" Phil SS Screw	130084	130084	20		N.A.		
3	4	1/4" Tee Nut	130027	130027					
4	2	Shelf Bracket - RH	201190	201190					
5	4	#8x32x1/2" Screws	130068	130068					
6	1	Drip Pan	201225	201203					
7	1	Front Panel	201224	201197					
8	4	#8 nuts	130070	130070					
9	2	Leg Assy. - LH	201201	201201					
10	1	Base	201223	201200					
11	2	Wheel - 6"	110175	110175					
12	2	1/2" Cap Nut	130056	130056					
13	1	1/2" Axle	201227	201186					
14	2	Shelf Bracket - LH	201191	201191					
15		Included with Grill Head							
16		Included with Grill Head							
17	1	Caution Label	140241	140241					
18	1	Leg Assy. - RH	201202	201202					