

Rockwell Grills, Griddles & Duos

(Built-In & Freestanding Models)

Installation & Owner's Manual

⚠ WARNING!

Be sure to read and fully understand this document before installing, operating, maintaining or servicing this appliance. Failure to do so can result in appliance failure, property damage, serious injury or death. Appliance failure, injury or property damage due to improper installation is not covered by warranty.

! USER ACTION!

Installers Please leave this document for the end user / owner.

End User Please retain this document for future reference.

874852-F

True Caliber I 2001 East Terra Lane I O'Fallon, Missouri 63366-4434

⚠ DANGER!

IF YOU SMELL GAS:

1. Shut off gas to the grill.
2. Extinguish any open flame
3. Open Lid.
4. If odor continues, keep away from the grill and immediately call your gas supplier or local fire department.

⚠ WARNING!

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this grill or any other appliance.
2. A liquid propane (LP) cylinder not connected for use shall not be stored in the vicinity of this grill or any other appliance.

⚠ DANGER!

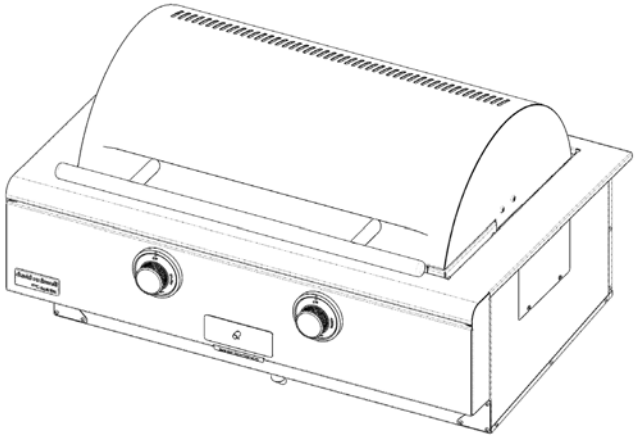
S'IL Y A UNE ODEUR DE GAZ:

1. Coupez l'admission de gaz de l'appariel.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.

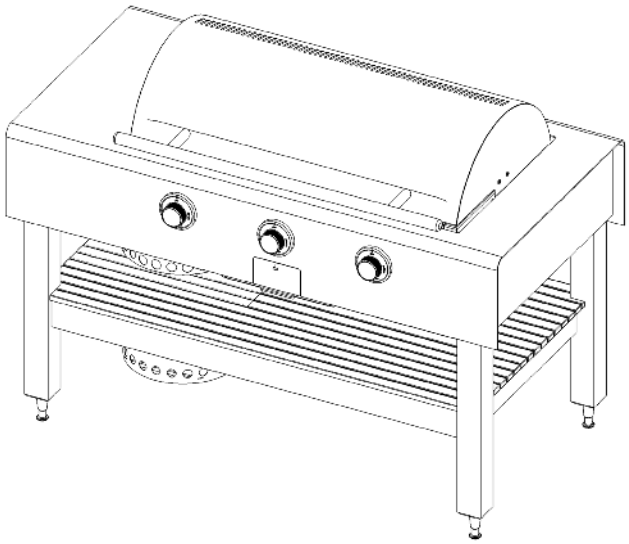
⚠ AVERTISSEMENT!

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane quin'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

ROCKWELL MODELS



Built-In
CRG-36/42/48



Freestanding
CRG-60

Built-In	
Size	**Options**
CRG-36	Grill
CRG-42	Grill Griddle
CRG-48	Grill Griddle Duo

Freestanding	
Size	**Options**
CRG-60	Grill Griddle Duo
—	—
—	—

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Preface

The warning, guidelines, and recommendations within this document are meant to prevent appliance damage, property damage, injury, or death. Please carefully read all warnings, guidelines, and recommendations before proceeding to ensure the continued safe use and maintenance of your True Caliber appliance.

SIGNAL & SYMBOL DEFINITIONS

Following are symbols you may see in this document. Some symbols may not appear.

SIGNAL WORD DEFINITIONS	
⚠ DANGER!	**An imminently hazardous situation** which, if not avoided, will result in serious injury or death.
⚠ WARNING!	**A potentially hazardous situation** which, if not avoided, can result in serious injury or death.
⚠ CAUTION!	**A potentially hazardous situation** which, if not avoided, may result in minor or moderate injury; an unsafe practice.
❗ USER ACTION!	**User action alert** follow all recommendations to avoid appliance or product damage.
❗ NOTICE!	**Important information** not related to hazards or risk of personal injury.

SAFETY SYMBOLS



Safety alert alerts reader to potential physical injury hazards. Obey all safety messages following this symbol to avoid possible injury or death.



Flammable material fire or explosion hazard.



Explosive Materials hazard; explosion hazard.



Tipping hazard tip-over hazard.



Sharp element cut or sever hazard.



Crush or cut hazard.



Steam Hazard; burn hazard.



Burn Hazard; hot surface hazard.



Slippery surface hazard.

ADDITIONAL SYMBOLS



Mandatory action alert symbol alerts reader to required or recommended actions. Obey all messages and recommendations following this symbol to avoid appliance or product damage.

NOTICE ›

Important information not related to hazards or risk of personal injury.



Review and understand the installation manual before installing, operating, or servicing.



Wear protective gloves.

Important Safety Information

BASIC SAFETY & OPERATION

⚠ DANGER!



- **This unit is for outdoor use only.** Use only in well-ventilated areas. Do not use the unit on boats, recreation vehicles, or in buildings, garages, sheds, breezeways, or other such enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.
  - **An appliance is considered to be outdoors** if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
  - **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
  - **An appliance is considered to be outdoors** installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **Only certain types of glass**, heat-proof glass, ceramic, earthenware, or other glazed utensils are suitable for use on this appliance. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's instructions.
- **DO NOT operate the appliance** in ambient temperatures less than 0°F (-18°C).



- **Always have an ABC rated Fire Extinguisher accessible** – never attempt to extinguish a grease fire with water or other liquids.
- **DO NOT store or use gasoline** or other flammable vapors and liquids in the vicinity of this or any appliance.
- **DO NOT store extra propane tanks** under or near the appliance.
- **Keep all electrical cords** and fuel supply hoses away from the heated areas of the appliance and water (pools, fountains, puddles).
- **Keep the area surrounding the unit** free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. **DO NOT** obstruct the flow of combustion and ventilation air.
- **If installed under overhead combustible construction**, the appliance must be installed in conjunction with a suitable UL710- or ULC S646-approved heavy-duty vent hood. The vent hood must be in operation during use of the appliance.
- **Spiders and insects can nest** in burners, causing gas not to flow through the burner. The gas will flow from the front of the burner into the control panel, which can cause a fire to occur behind the valve panel, thereby damaging components and making the appliance unsafe to operate. If this occurs, call for service immediately.
- **DO NOT line the grill racks or fireboxes with aluminum foil or absorbent substances.** This can severely upset combustion airflow or trap excessive heat in the valve panel area, resulting in melted knobs, melted igniters and wiring, and increase the chance of personal injury. This can also block grease flow and cause a grease fire.

BASIC SAFETY & OPERATION (CONT.)

⚠ DANGER!



- **Never operate the appliance without the drip tray in place** and fully inserted into the appliance. Without it, hot grease can leak downward and produce a fire or explosion hazard.
- **DO NOT allow** grease to build up in the drip tray. Empty the drip try after each use. Built-up grease is a fire hazard.
- **DO NOT allow** grease and debris to build up on or in the burners. Built-up materials cause a fire hazard.
- **Be sure all controls are turned off** and the appliance is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action can, in the presence of heat, ignite or cause metal parts to corrode.
- **Built-in models can be built into combustible enclosures** with the dimensions and clearances listed in this document. These specifications must be followed to prevent property damage and fire hazards.
- **DO NOT use** charcoal or lighter fluid.
- **DO NOT cover** the unit while it is hot.



- **Never operate the appliance without the drip tray** in place and fully inserted into the appliance. Without it, hot grease can leak downward and produce a fire or explosion hazard.
- **DO NOT heat** unopened food containers as a buildup of pressure may cause the container to burst.
- **DO NOT store** extra propane tanks under or near the appliance.

⚠ WARNING!



- **Read the entire Installation & Owner's Manual carefully and completely BEFORE using your appliance for the first time** to reduce the risk of fire, hazard, or other injury.



- **California Proposition 65-Warning:** The Burning of gas cooking fuel generates benzene which is on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. For more information, go to **P65Warnings.ca.gov**



- **Improper installation,** adjustment, alteration, service, or maintenance can cause property damage, injury, or death.
- **To minimize exposure to byproducts** released during the heating process, always operate this unit according to the Installation & Owner's Manual and ensure you have good ventilation when cooking with gas.
- **Never use the appliance in a windy area.** If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break is required. See "Appliance Placement" (pg. 33). Always adhere to specified clearances. See "Enclosure Specifications" (pg. 36).
- **If storing the unit indoors,** ensure that it is cool. If a liquid propane (LP) tank is used, the cylinder must be unhooked and stored outside in a well-ventilated area, out of the reach of children.
- **DO NOT move** the appliance during its use or when hot.
- **This outdoor cooking gas appliance is not intended** to be installed in or on recreational vehicles, trailers and/or boats.

BASIC SAFETY & OPERATION (CONT.)

⚠ WARNING!



- **DO NOT use** the appliance for cooking excessively fatty meats or products which promote flare-ups.
- **To put out flare-ups,** adjust the controls to lower the temperature. **NEVER** use water on a grease fire.
- **Grease is flammable.** Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect at the bottom of the firebox. Clean the appliance after each use to avoid grease build-up.



- **When using the appliance,** be sure that all parts of the unit are firmly in place and that the appliance is stable (cannot be tipped over).



- **The appliance owner is responsible** for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.

❗USER ACTION!



- **DO NOT repair or replace** any part of your appliance unless specifically recommended in this manual. All other services should be referred to a qualified service technician.
- **This product must be installed** by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.
- **The installation of this appliance** must conform to local codes and ordinances. In the absence of local codes and ordinances refer to ANSI Z223.1/NFPA 54, CSA B149.1 or CSA B149.2.

LIQUID PROPANE (LP) & NATURAL GAS WARNINGS

⚠ DANGER!



- **If storing the unit indoors,** ensure that it is cool. If an LP tank is used, the cylinder must be unhooked and stored outside in a well-ventilated area, out of the reach of children.
- **Never allow children** to tamper or play with the LP cylinders.



- **Flammable gas under pressure.** Leaking LP gas can cause a fire or explosion if ignited, causing serious personal injury or death. Contact LP gas supplier for repairs or disposal of cylinders or unused LP gas.
- **When transporting LP cylinders,** keep cylinders secured in an upright position with the cylinder valve turned off.
- **If you hear, see, or smell leaking LP gas,** immediately get everyone away and contact emergency services. **DO NOT** attempt repairs.
- **LP gas is heavier than air** and can settle in low places while dissipating.
- **Natural gas is lighter than air** and can collect in high places while dissipating.
- **Contact with cylinder contents** can cause freeze burns.

LIQUID PROPANE & NATURAL GAS WARNINGS (CONT.)

⚠ DANGER!





- **Ensure the LP tank is fitted** with a listed overfilling prevention device and a cylinder connection device compatible with the connection for outdoor cooking appliances.
- **Certain Liquid Propane dealers** may fill liquid propane cylinders for use in the appliance beyond the cylinder filling capacity. “Overfilled” tanks can build up excess pressure. As a safety device, the tank pressure relief valve will vent propane gas vapor to relieve this excess pressure. This vapor is combustible. Take the following safety precautions:
  - **When you have your tank filled,** be sure you tell the supplier to fill it to no more than 80% of its total capacity.
  - **DO NOT store** a full tank in direct sunlight.
  - **DO NOT use, store, or transport** the cylinder where it may be exposed to high temperatures. The relief valve may open, allowing a large amount of flammable gas to escape. Follow ANSI/CSA LP cylinder storage guidelines.
- **After a period of storage or non-use** (such as over the winter), the gas appliance should be checked for gas leaks, deterioration, proper assembly, and burner obstructions before using.
- **Never attach / disconnect an LP cylinder** or move / alter gas fittings when the appliance is in operation or hot.
- **When not connected for use,** keep the LP cylinder valve turned off.
- **Never use a dented or rusty LP tank.** Keep the ventilation openings of the cylinder enclosure free and clear from debris. **NEVER** use a cylinder with a damaged valve.
- **DO NOT store** a spare LP gas cylinder under or near this appliance.
- **Never fill the cylinder** beyond 80% full.
- **Never use the appliance** if a gas odor is present. Immediately turn off the gas supply and call for service.
- **If the information above is not followed exactly,** a fire causing death or serious injury could occur.

⚠ WARNING!



- **The Natural Gas pressure regulator** or LP Regulator hose assembly supplied with this unit must be used.
  - **For Bulk LP applications, purchase a regulator from True Caliber.** Contact True Caliber at **1-844-849-6226** or **TrueCaliberParts@truemfg.com** to order.

PERSONAL INJURY WARNINGS

⚠ DANGER!



- **This unit is for outdoor use only.** Use only in well-ventilated areas. Do not use the unit on boats, recreation vehicles, or in buildings, garages, sheds, breezeways, or other such enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.
  - **An appliance is considered to be outdoors** if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
  - **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
  - **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **Only certain types of glass,** heat-proof glass, ceramic, earthenware, or other glazed utensils are suitable for use on this appliance. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's instructions.
- **Children and pets should not be left alone** or unattended in an area where the unit is being used. **DO NOT** store items of interest to children around or below the appliance. **NEVER** allow children or pets to crawl inside an island enclosure where an appliance is placed.



- **NEVER lean over an open unit,** especially when lighting; serious burns may result. When lighting a burner, always pay close attention to what you are doing.
- **Clean the appliance with caution.** Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- **DO NOT wear loose-fitting garments or loose-fitting sleeves** while using this appliance.
- **Avoid wearing synthetic fabrics while using this appliance**, as some materials can ignite or melt when exposed to heat, resulting in serious burn injuries.



- **To avoid burns when cooking,** use long handled BBQ tools.
  - **If the lid is left partially open during use,** the handle can become hot-to-touch.
- **Protect hands with oven mitts** when opening and closing the appliance lid.
- **When using the appliance, NEVER** touch the grill rack, griddle, heat diffuser baffle, radiants, firebox, or immediate surrounding area as these areas become extremely hot and could cause burns.
- **Let hot grease cool** before attempting to handle it.
- **DO NOT** line the grill racks, griddles, or fireboxes with aluminum foil or absorbent substances. This can severely upset combustion airflow or trap excessive heat in the valve panel area, resulting in melted knobs, melted igniters and wiring, and increase the chance of personal injury. This can also block grease flow and cause a grease fire.
- **DO NOT use a towel or bulky cloth** in place of potholders. **DO NOT** let potholders touch hot cooking surfaces.

PERSONAL INJURY WARNINGS (CONT.)

⚠ DANGER!



- **Use only dry potholders** as moist or damp potholders on hot surfaces may cause steam burns.
- **Clean the appliance with caution.** Avoid steam burns; **DO NOT** use a wet sponge or cloth to clean the appliance while it is hot.

⚠ WARNING!



Lifting Assistance Required! Unit weight exceeds 150 lb (68 kg). Team lift or use a lifting device. Always use proper lifting techniques or personal injury may occur.



Sharp edges! Take care when moving, installing, cleaning, servicing, and maintaining the appliance to avoid cuts. Be sure to take care when reaching under the appliance or handling metal components.



Crush or cut hazard! Keep clear when uncrating, installing, moving, or servicing the appliance.



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.

About Your Appliance

The Rockwell redefines outdoor entertaining with the world's first 360° walk-around Social Grill™ and Social Griddle™. This groundbreaking design blends architecture, hospitality, and theatrical flair to deliver an immersive cooking experience that invites connection from every angle.

Designed to evoke the warmth of social gatherings—like campfires or shared family meals—this unit offers a unique 360° experience, encouraging interaction from all sides. Its standout feature is the retractable hood that disappears under the cooktop, allowing an unobstructed view and access during cooking, making this unit perfect for social settings.

CONTACT US

Sales
Info@True-Caliber.com
or **1-888-616-8783**

Parts
TrueCaliberParts@TrueMfg.com
or **1-844-849-6226**

Warranty
Warranty@True-Caliber.com
or **1-844-849-6179**

Technical Support
TechnicalSupport@True-Caliber.com
or **1-844-746-9423**

SERIAL LABEL LOCATION

The serial label contains important information such as your full model name and the unit serial number. It is located on the lighting instruction slide below the drip tray. **See fig. 1**.



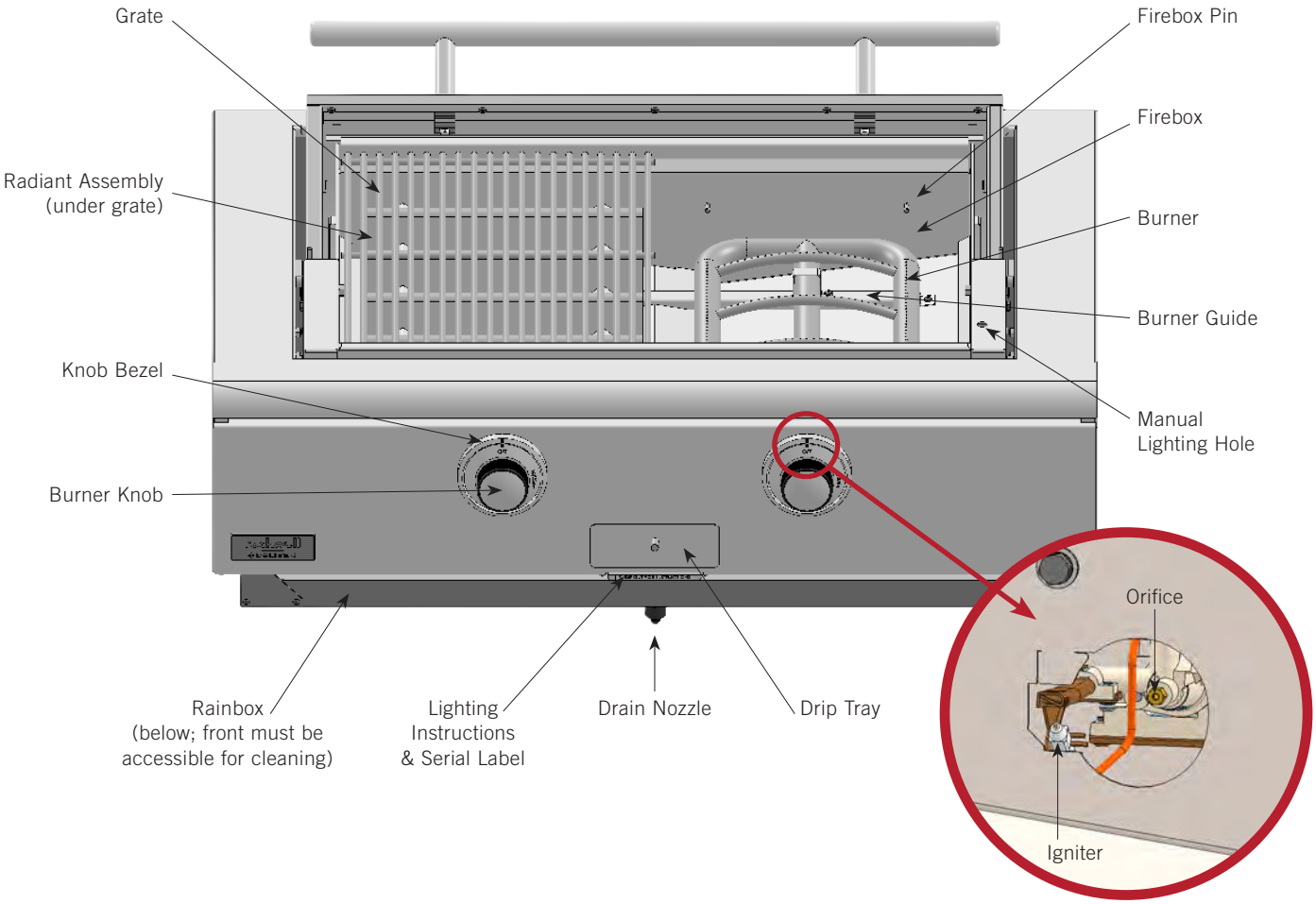
Fig. 1. Lighting instruction slide location.

BTU RATING

Grill burners are rated at 20,000 BTUs.
Griddle burners are rated at 16,000 BTUs.

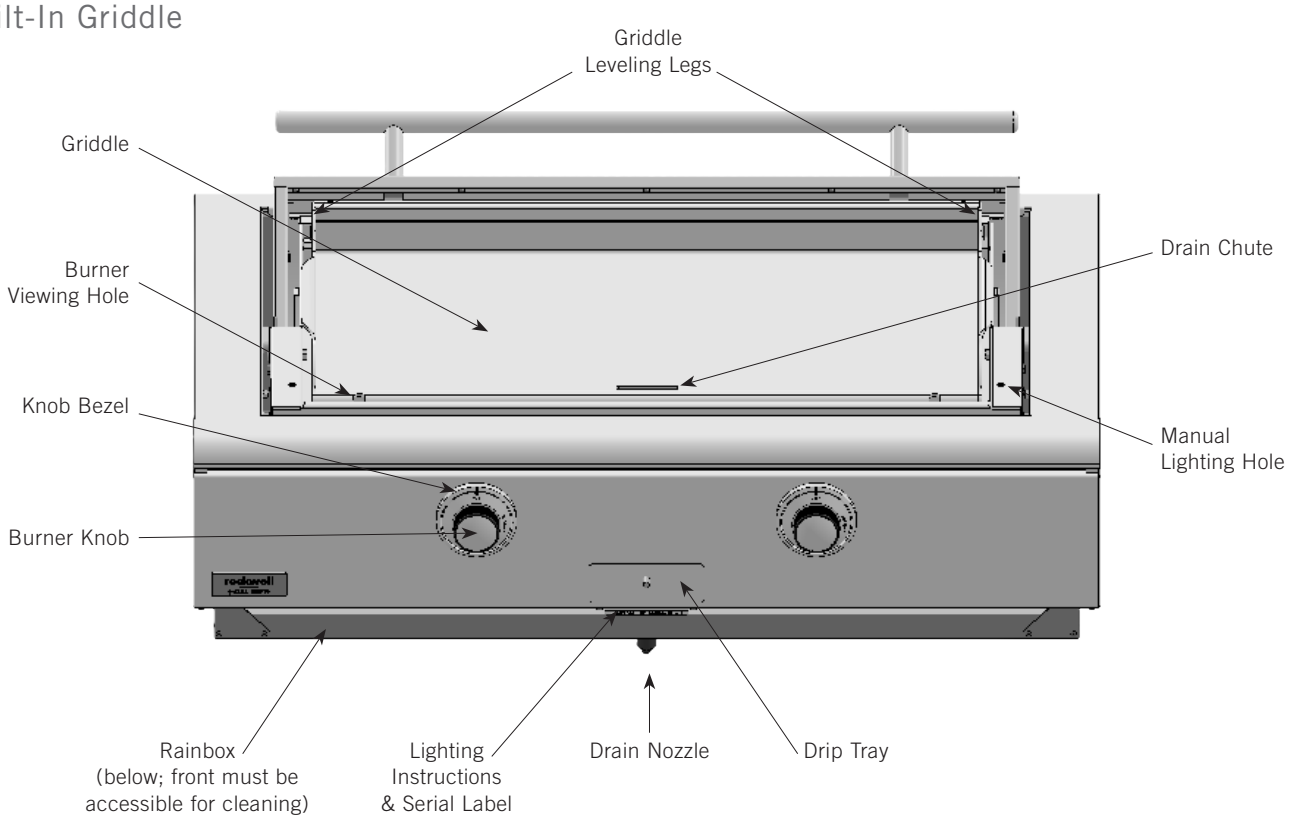
KNOW YOUR ROCKWELL

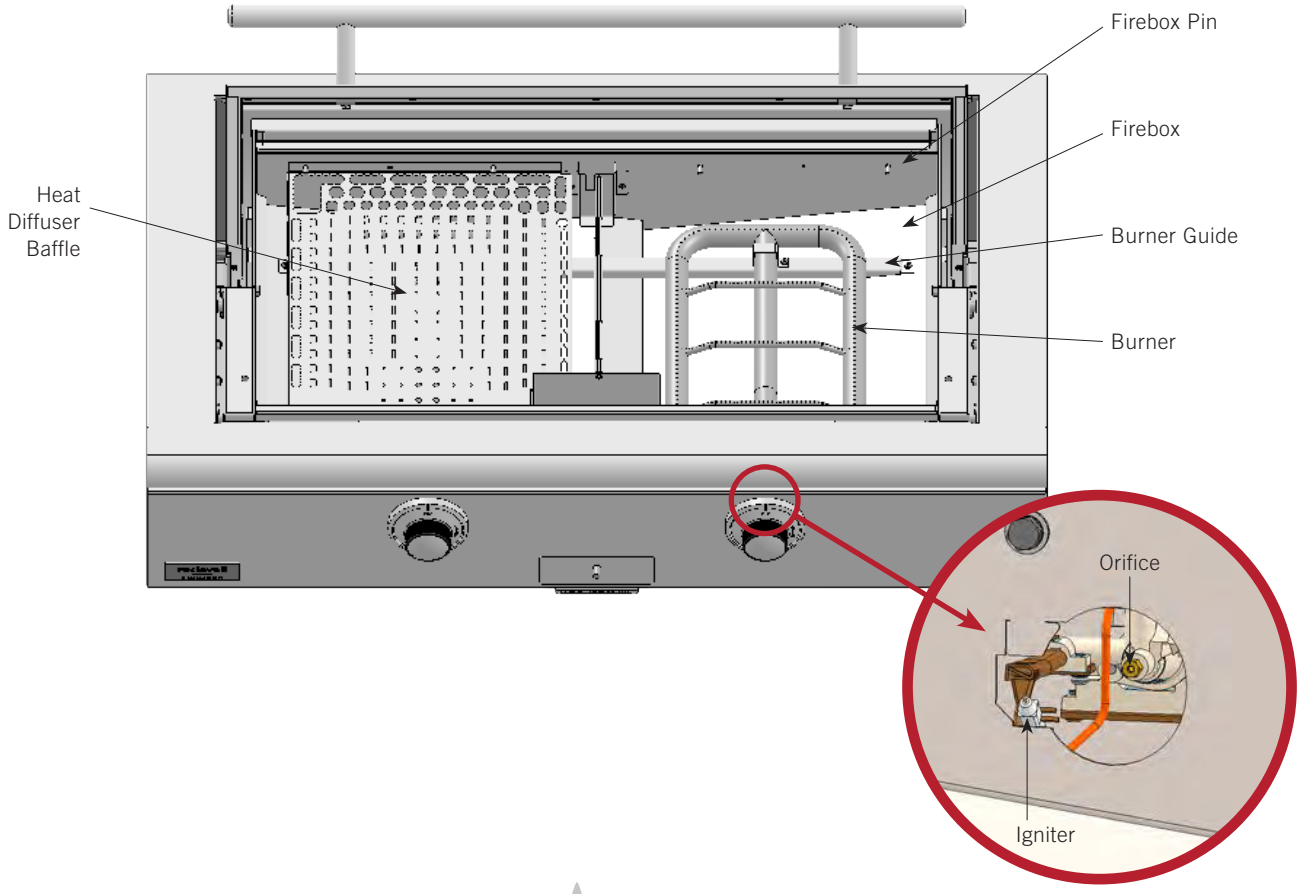
Built-In Grill



KNOW YOUR ROCKWELL

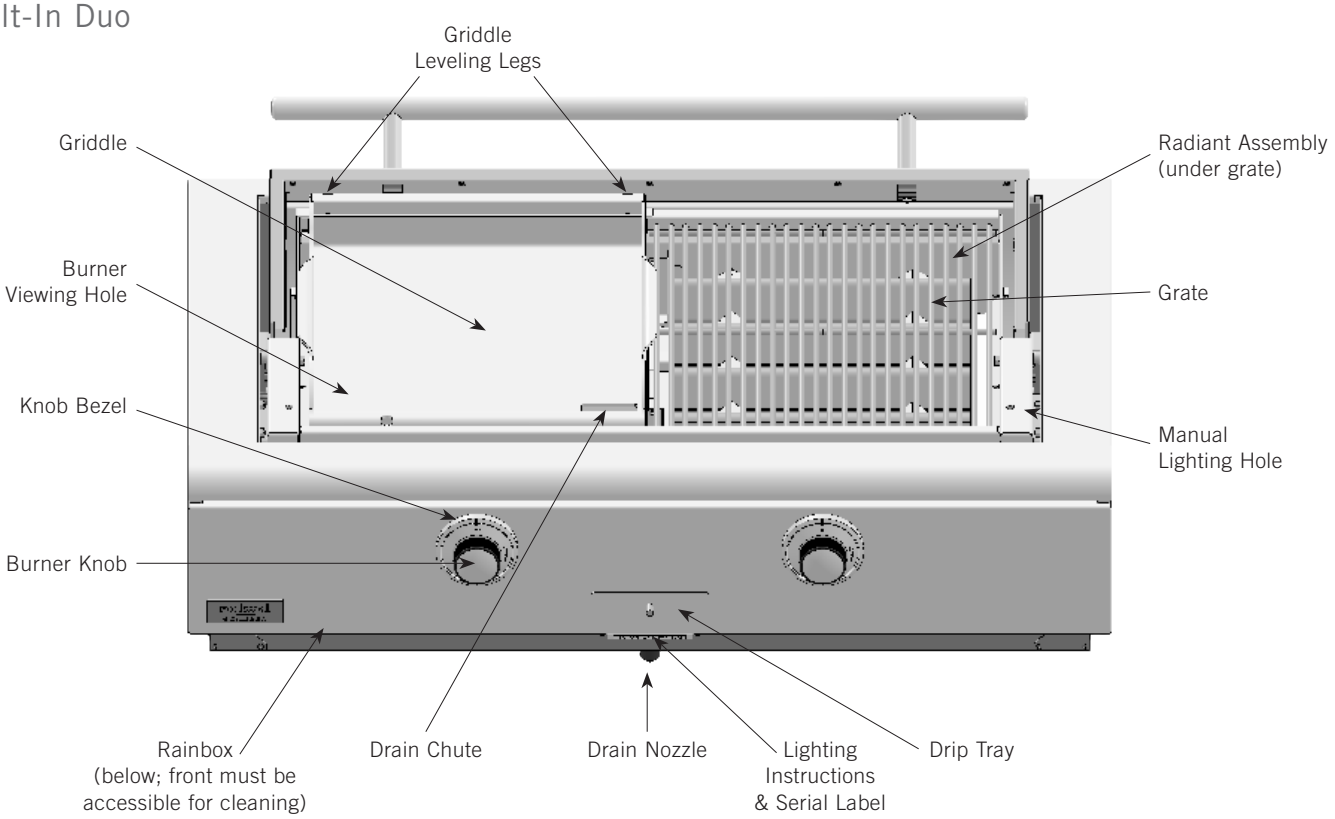
Built-In Griddle

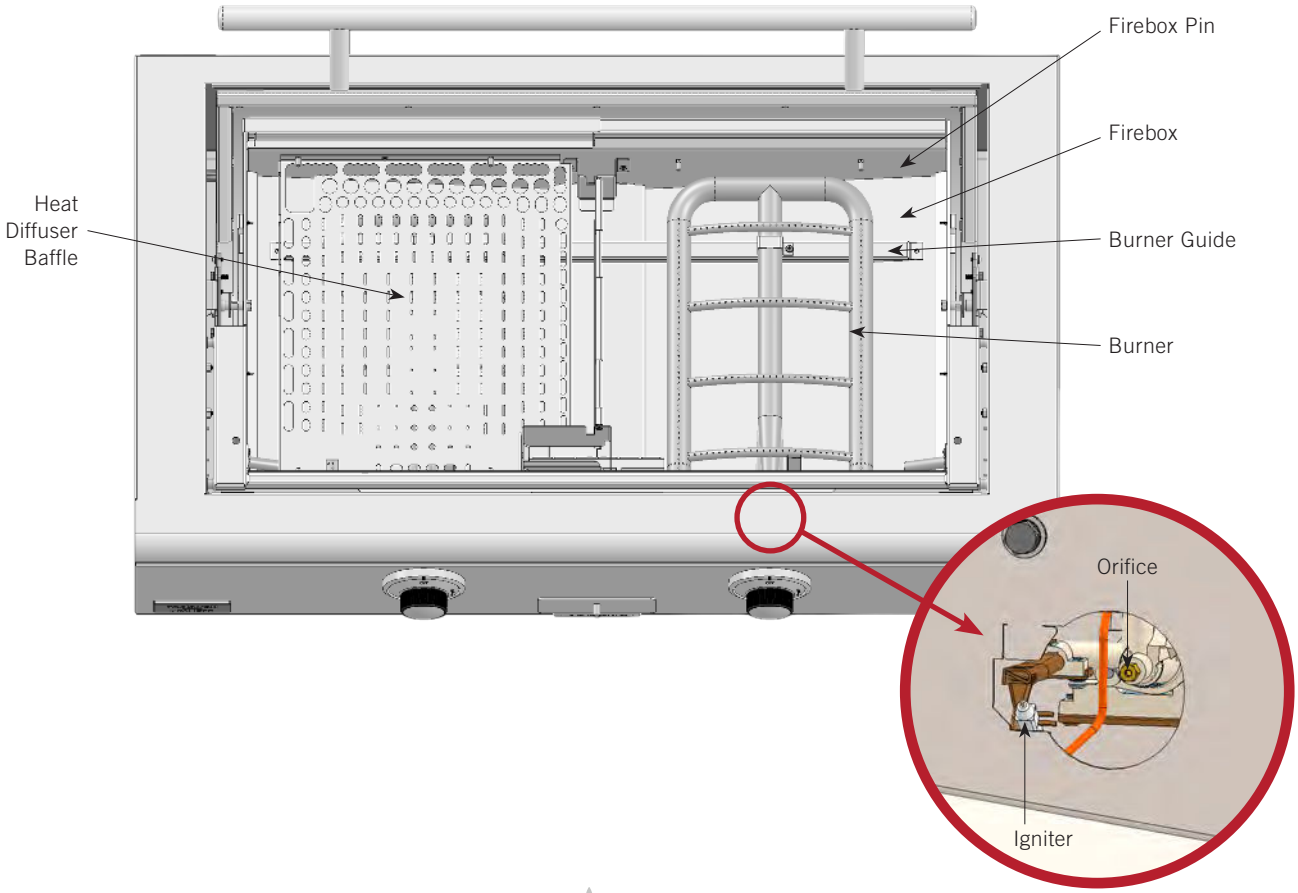




KNOW YOUR ROCKWELL

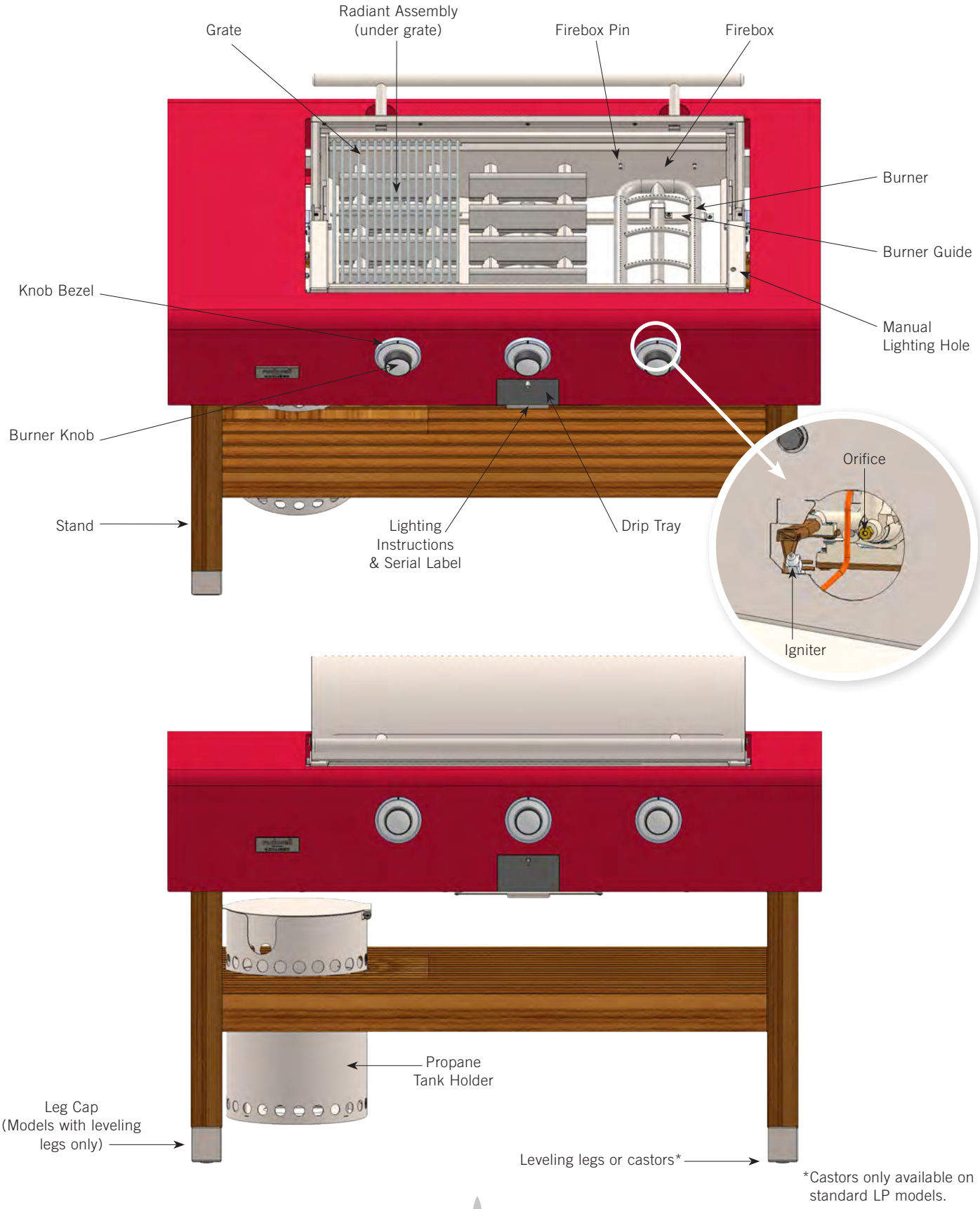
Built-In Duo





KNOW YOUR ROCKWELL

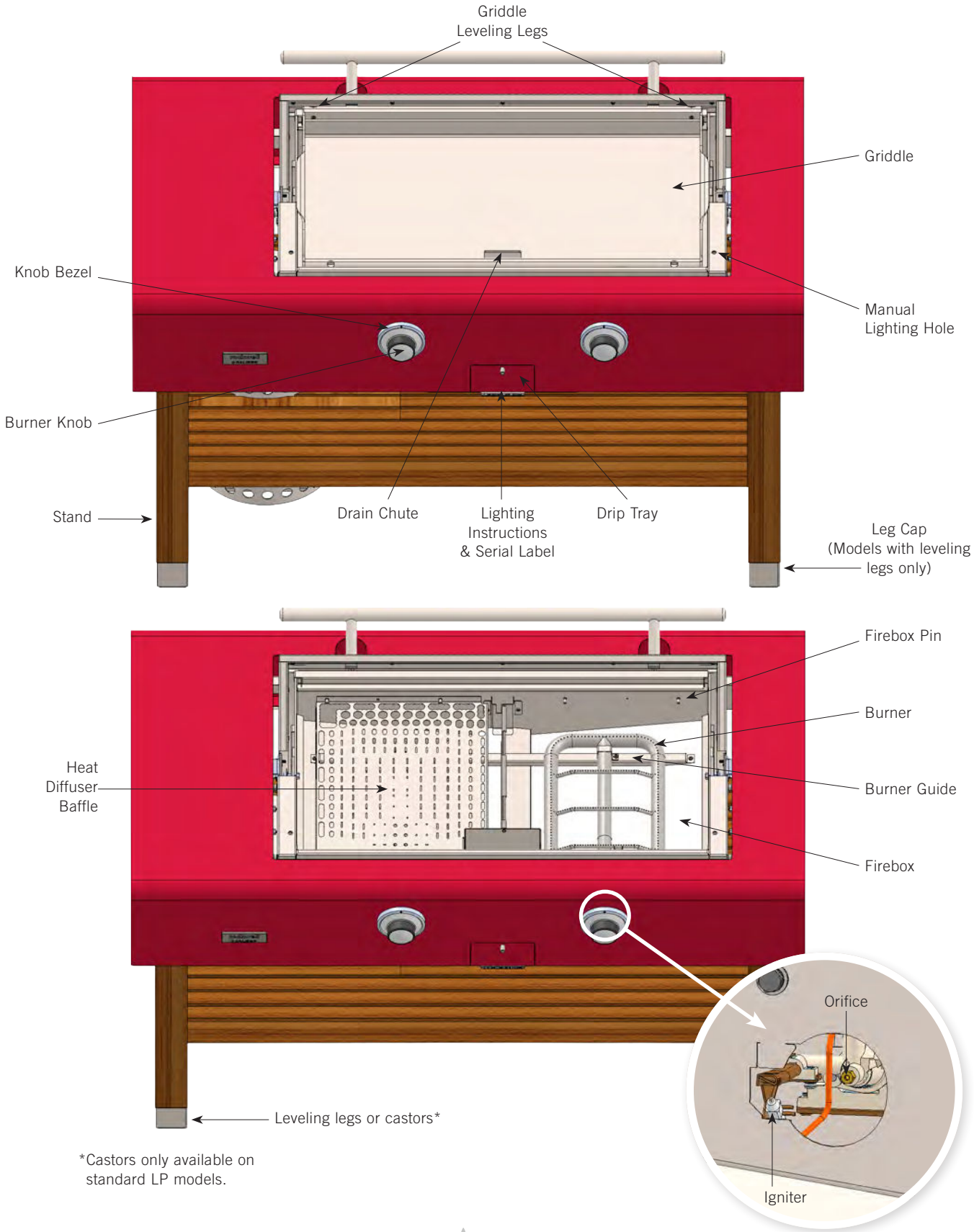
Freestanding Grill



*Castors only available on standard LP models.

KNOW YOUR ROCKWELL

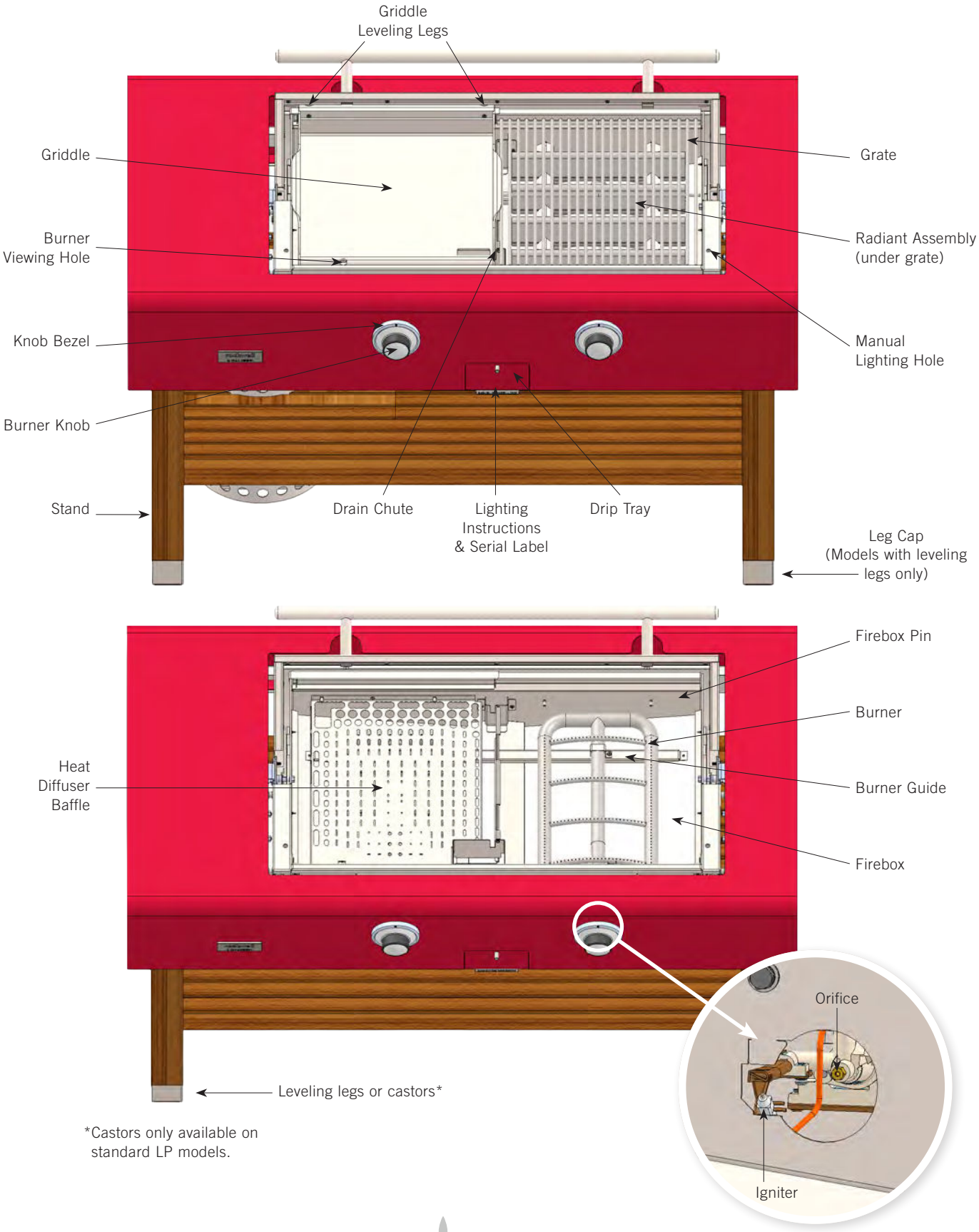
Freestanding Griddle



*Castors only available on standard LP models.

KNOW YOUR ROCKWELL

Freestanding Duo



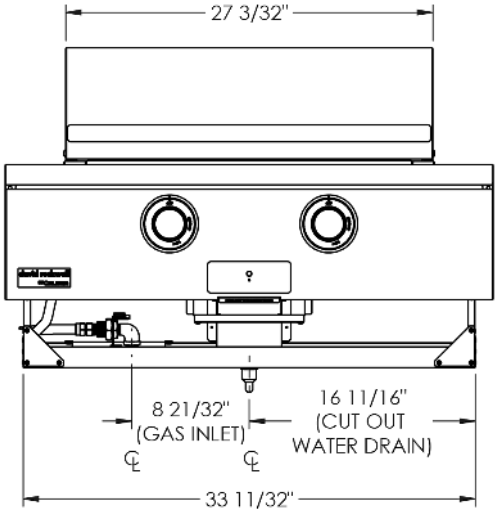
*Castors only available on standard LP models.

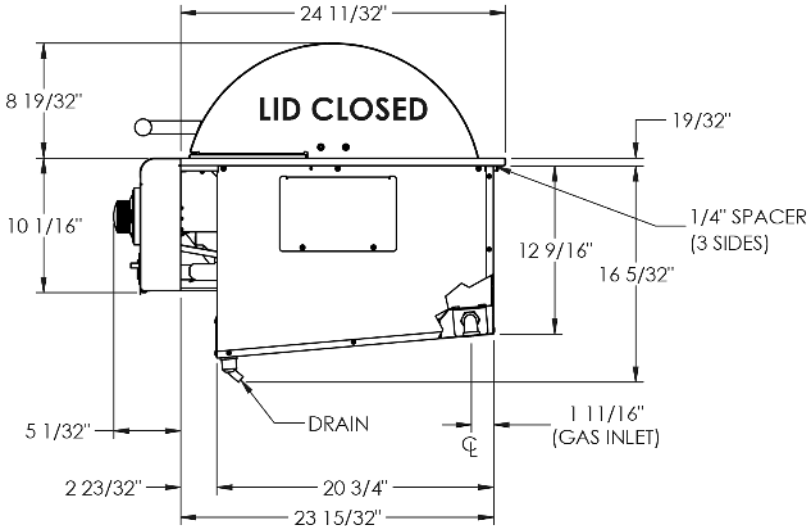
MODEL MEASUREMENTS

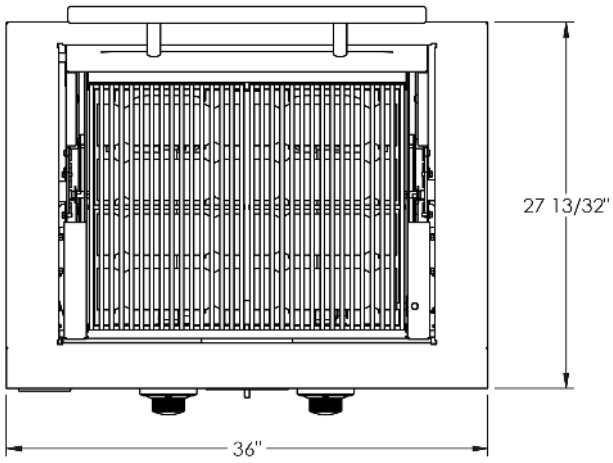
CRG-36 BUILT-IN

PACKAGED PRODUCT SPECIFICATIONS

Model	Weight	Length	Width	Height
Grill	195 lb (88.5 kg)	42-3/4" (1085.9 mm)	35-3/4" (908 mm)	33-1/2" (850.9 mm)



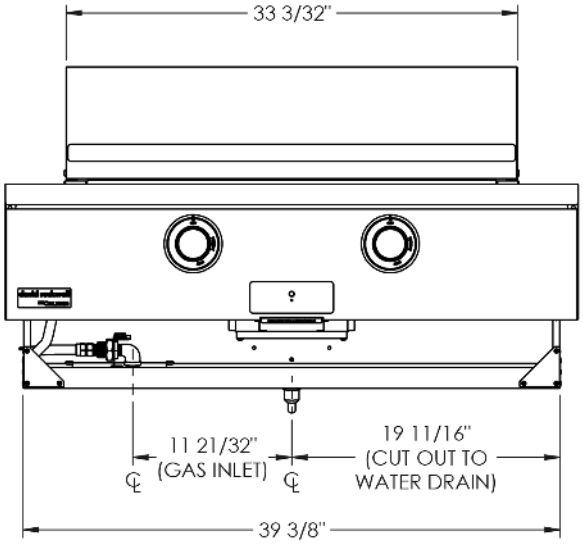


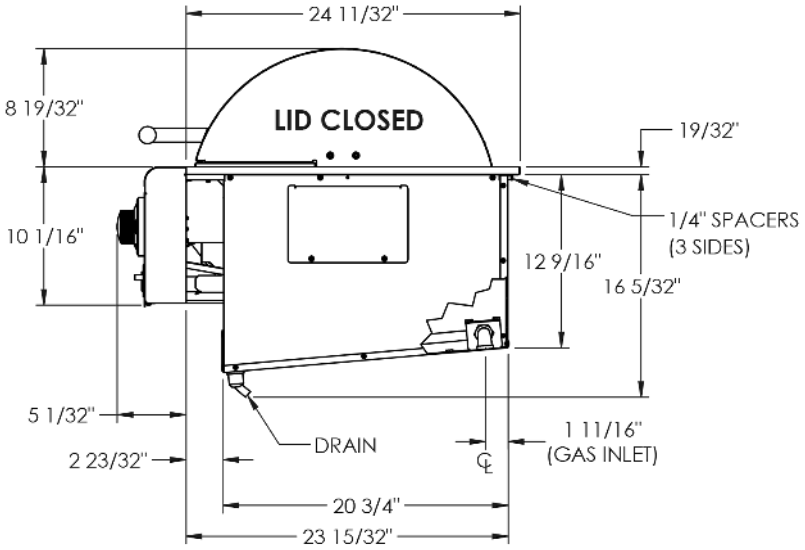


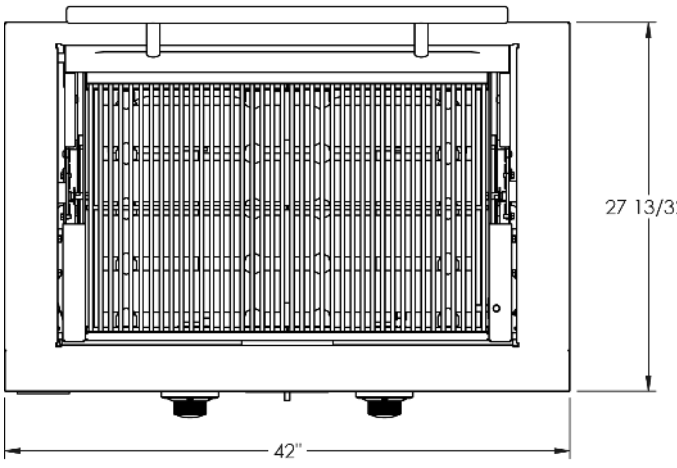
MODEL MEASUREMENTS (CONT.)

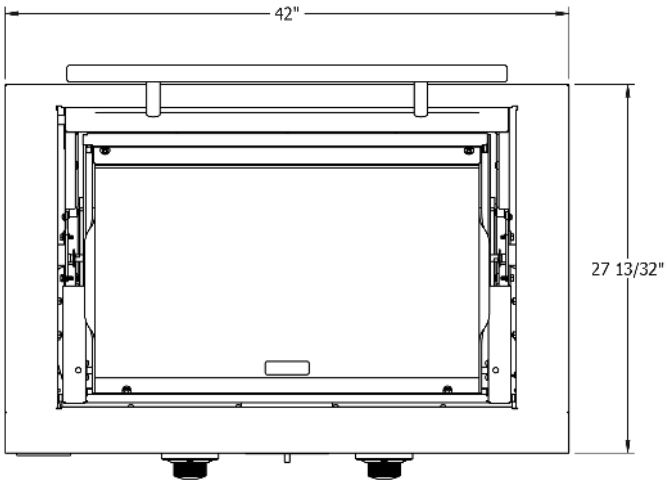
CRG-42 BUILT-IN

PACKAGED PRODUCT SPECIFICATIONS				
Model	**Weight**	**Length**	**Width**	**Height**
Grill	212 lb (96.2 kg)	49-1/2" (1257.3 mm)	35-3/4" (908 mm)	33-1/2" (850.9 mm)
Griddle	—	—	—	—







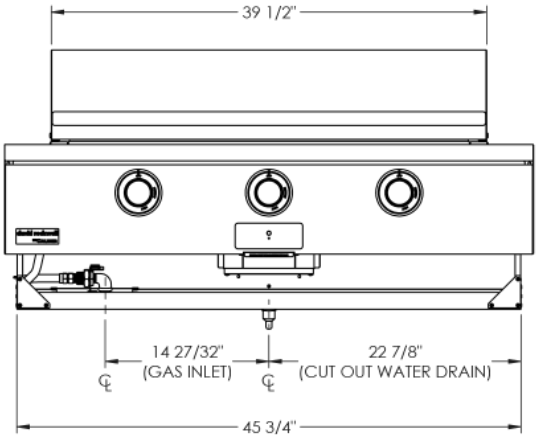


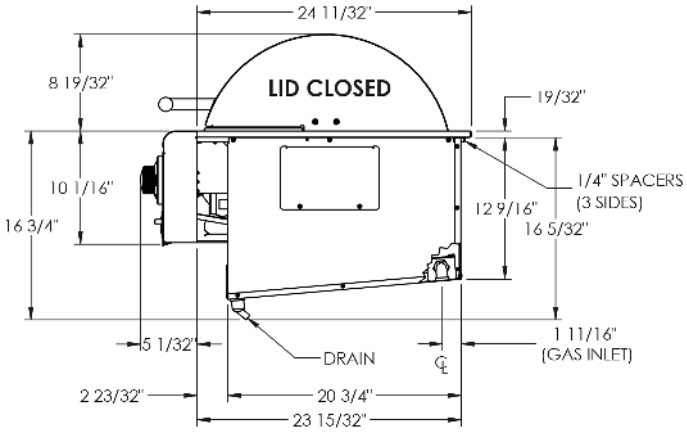
MODEL MEASUREMENTS (CONT.)

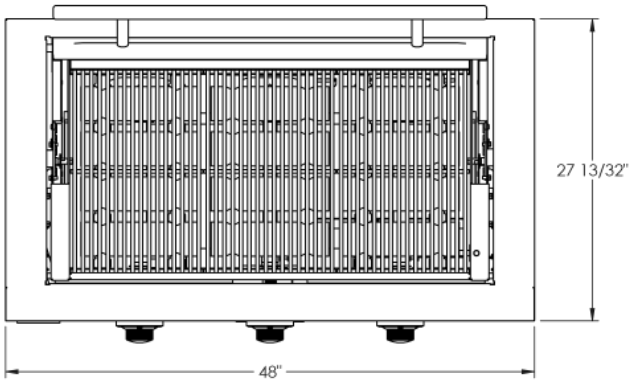
CRG-48 BUILT-IN

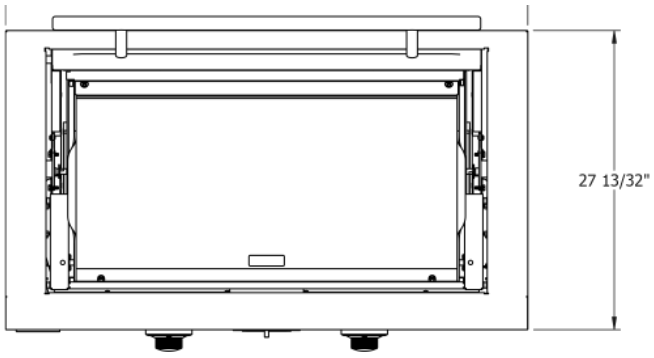
PACKAGED PRODUCT SPECIFICATIONS

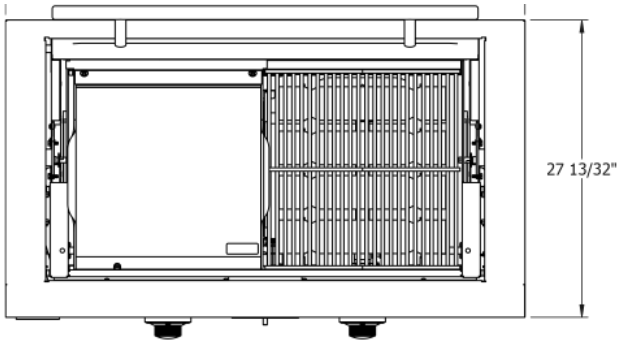
Model	Weight	Length	Width	Height
Grill	248 lb (112.5 kg)	55" (1397 mm)	35-3/4" (908 mm)	33-1/2" (850.9 mm)
Griddle	—	—	—	—
Duo	—	—	—	—











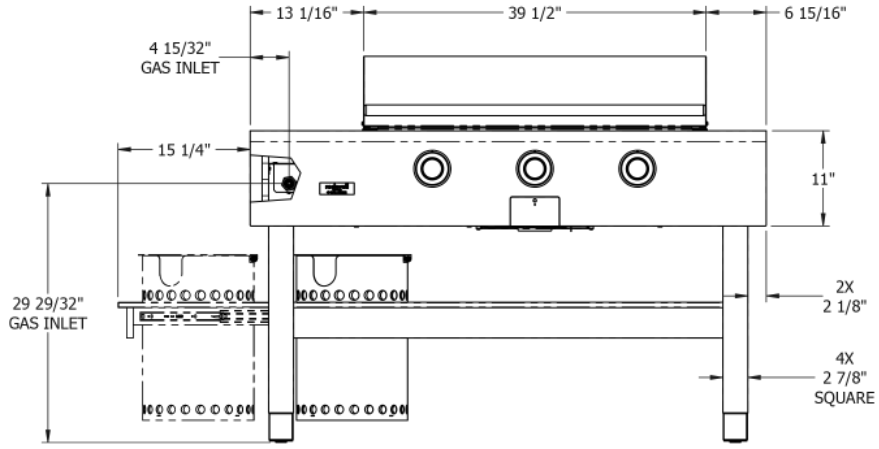
MODEL MEASUREMENTS (CONT.)

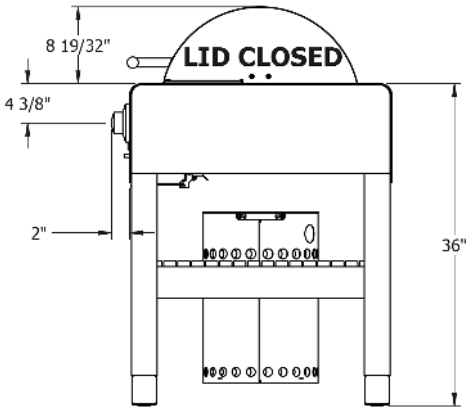
CRG-60 FREESTANDING

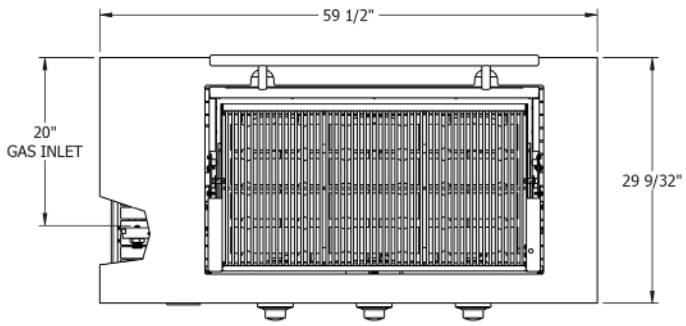
LP pictured, natural gas dimensions are the same.

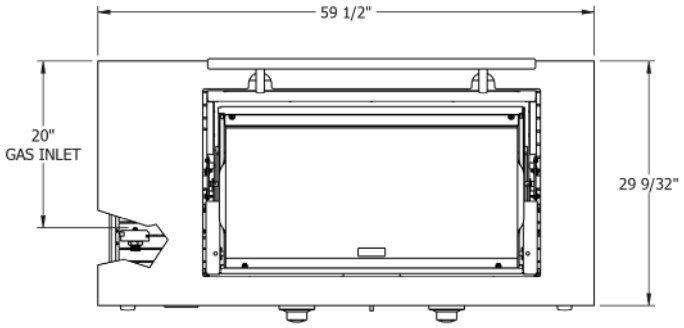
PACKAGED PRODUCT SPECIFICATIONS

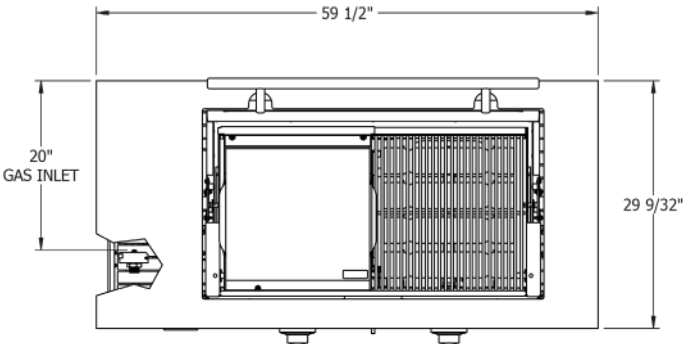
Model	Weight	Length	Width	Height
Grill	345 lb (156.5 kg)	66-1/2" (1689 mm)	34" (864 mm)	48-1/2" (1232 mm)
Griddle	—	66-1/2" (1689 mm)	34" (864 mm)	48-1/2" (1232 mm)
Duo	—	66-1/2" (1689 mm)	34" (864 mm)	48-1/2" (1232 mm)











NOTES

Installation

⚠ DANGER!



The Natural Gas pressure regulator or LP Regulator hose assembly supplied with this unit must be used.

- **For Bulk LP applications, purchase a regulator from True Caliber.** Contact True Caliber at **1-844-849-6226** or TrueCaliberParts@truemfg.com to order.

⚠ WARNING!



- **Only qualified technicians** should install and service the appliance.
- **This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles**, trailers and/or boats.
- **Lifting assistance required!** Unit weight exceeds 150 lb (68 kg). Team lift or use a lifting device. Always use proper lifting techniques or personal injury may occur.



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.



Sharp edges! Take care when moving, installing, cleaning, servicing, and maintaining the appliance to avoid cuts. Be sure to take care when reaching under the appliance or handling metal components.



Crush or cut hazard! Keep clear when uncrating, installing, moving, or servicing the appliance.

❗ USER ACTION!



- **The installation of this appliance must conform** to local codes and ordinances. In the absence of local codes and ordinances refer to ANSI Z223.1/NFPA 54, CSA B149.1 or CSA B149.2.
- **All installer supplied parts must conform** to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1, and the National Fuel Gas Code, ANSI Z223.1 or CAN/CGA-B149.1 Natural Gas Installation Code or CAN/CGA-B149.2 Propane Installation Code.
- **True Caliber is not responsible for damage** incurred during shipment. Always carefully inspect for freight damage before receiving and installing your appliance. If there is damage, note all damage on the delivery receipt, immediately file a claim with the delivery freight carrier, and contact True Caliber. **DO NOT** install the appliance or put it in service.
- **Have the installer show you where the gas supply shut-off valve is located** so you know where and how to shut off the gas to the appliance.
- **This product must be installed** by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.
- **Follow the installation instructions** within this manual. Have your appliance installed by a qualified installer.

UNCRATING (Built-In)

⚠ WARNING!

Sharp edges! Take care when moving, installing, cleaning, servicing, and maintaining the appliance to avoid cuts. Be sure to take care when reaching under the appliance or handling metal components.

Crush or cut hazard! Keep clear when uncrating, installing, moving, or servicing the appliance.

Lifting assistance required! Unit weight exceeds 150 lb (68 kg). Team lift or use a lifting device. Always use proper lifting techniques or personal injury may occur.

! USER ACTION!

If the appliance is damaged, note all damage on the delivery receipt, immediately file a claim with the delivery freight carrier, and contact True Caliber. **DO NOT** install the appliance or put it in service.

Procedure

1. Inspect the exterior packaging for damage. Immediately file a claim with the freight carrier if there is damage.
2. Remove the exterior packaging. **See fig. 1**. Do not discard components.
   IMPORTANT! **DO NOT** remove the valve panel corner tape until **AFTER** the unit has been positioned in its final installation location. **See fig. 2**.
3. Inspect the appliance for concealed damage. Immediately file a claim with the freight carrier if there is damage.

> continued



Fig. 1. Remove the exterior packaging and tape. **DO NOT** remove the valve panel corner tape.



Fig. 2. DO NOT remove the valve panel corner tape until **AFTER** you position the unit in the enclosure.

UNCRATING (Built-In) (cont.)

Procedure (cont.)

4. With the unit on the skid, move the unit as close as possible to the final installation location.
5. Remove the corner shipping brackets from the skid. **See fig. 3**.
6. Remove the interior packaging and shipping tape.

> continued

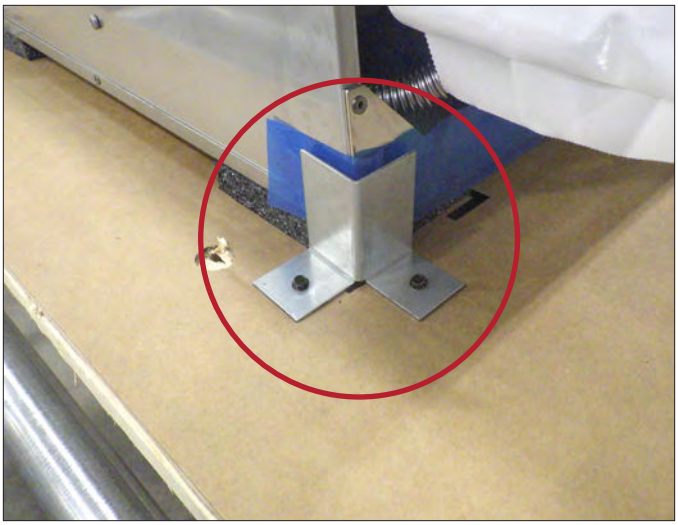


Fig. 3. Example of corner shipping bracket.

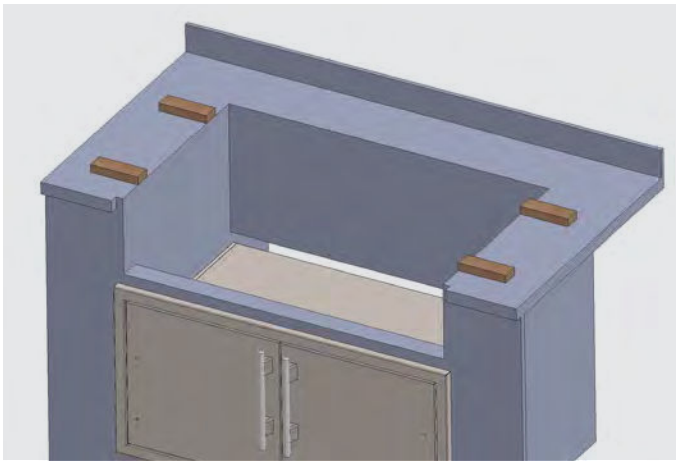


Fig. 4. Place wood blocks next to the cutout.

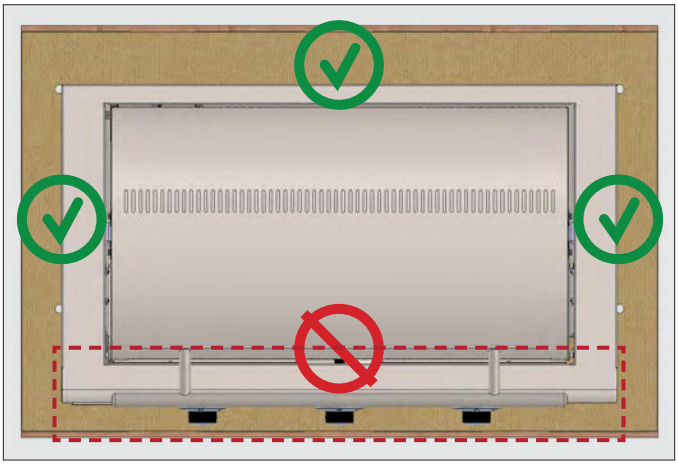


Fig. 5. Lift from the sides or the rear, never from the front.

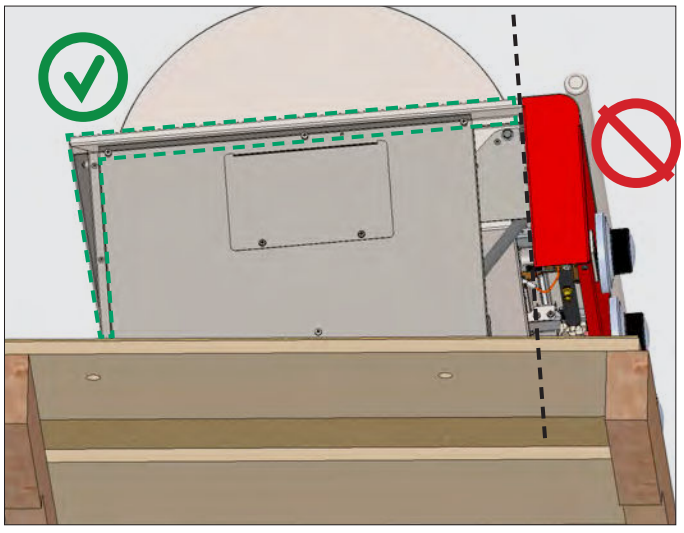


Fig. 6. Lift from the side and rear overhang, never from the valve panel (red; right of dashed line). Other side not shown.

UNCRATING (Built-In) (cont.)

Procedure (cont.)

7. Carefully position the unit in its final installation location.

   a. Position wood blocks at the sides of the cutout. **See fig. 4**.

   b. Lift the unit from the skid.

      IMPORTANT! **DO NOT** lift from the valve panel (front of the unit). Lifting from the valve panel may damage the unit structure. See lifting points in **fig. 5 and fig. 6**.

   c. Carefully lower the unit straight down into the cutout (**see fig. 7**). **DO NOT** tilt the unit (**see fig. 8**).

   d. Remove the wood blocks. **See fig. 9**.

   e. Remove the valve panel corner tape. **See fig. 10**.

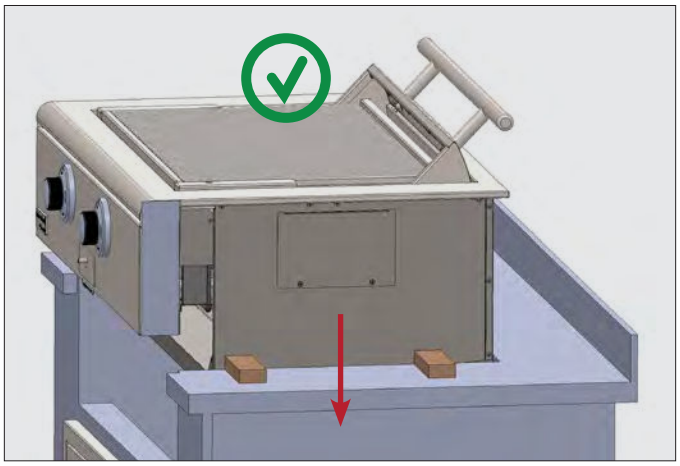


Fig. 7. Keep the unit level as you lower the unit into the enclosure cutout.

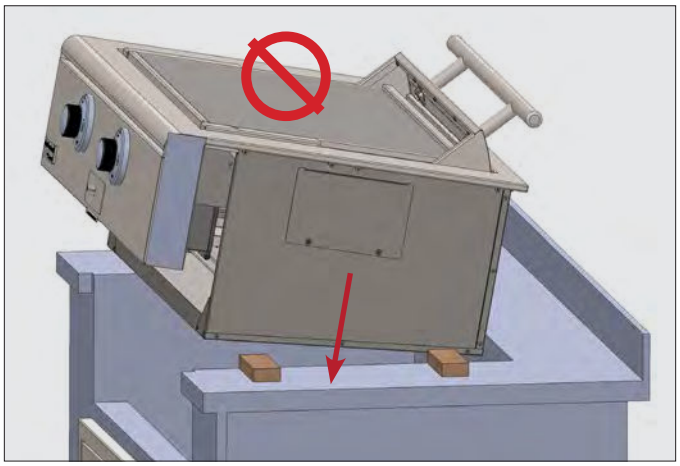


Fig. 8. DO NOT tilt the unit as you lower it into the enclosure cutout.

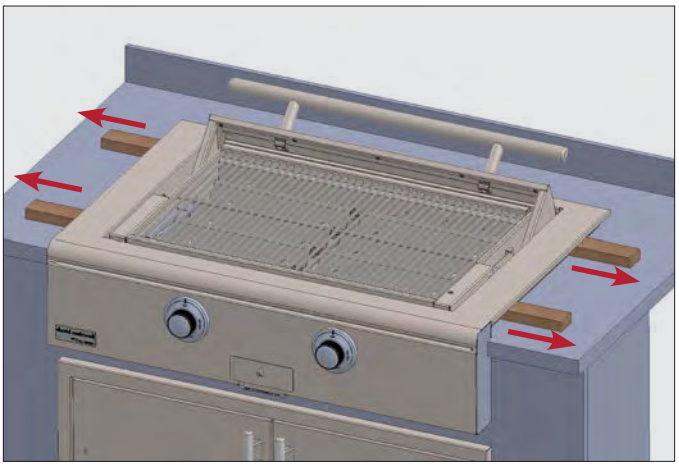


Fig. 9. Remove the wood blocks.



Fig. 10. Remove the valve panel corner tape.

UNCRATING (Freestanding)

⚠ WARNING!

Sharp edges! Take care when moving, installing, cleaning, servicing, and maintaining the appliance to avoid cuts. Be sure to take care when reaching under the appliance or handling metal components.

Crush or cut hazard! Keep clear when uncrating, installing, moving, or servicing the appliance.

Lifting assistance required! Unit weight exceeds 150 lb (68 kg). Team lift or use a lifting device. Always use proper lifting techniques or personal injury may occur.

! USER ACTION!

If the appliance is damaged, note all damage on the delivery receipt, immediately file a claim with the delivery freight carrier, and contact True Caliber. **DO NOT** install the appliance or put it in service.

Procedure

1. Inspect the exterior packaging for damage. Immediately file a claim with the freight carrier if there is damage.
2. Remove the exterior packaging. **DO NOT** discard components.

   NOTICE › For LP models, leave the propane tank shelf taped until the unit is in its final installation location. **See fig. 1**.
3. Inspect the appliance for concealed damage. Immediately file a claim with the freight carrier if there is damage.
4. With the unit on the skid, move the unit as close as possible to the final installation location.
5. Remove the corner shipping brackets from the skid. **See fig. 2**.

   NOTICE › For LP models, leave the slide shelf taped until the unit is in its final installation location.

> continued



Fig. 1. Leave the propane tank shelf taped in place until the unit is in its final installation location.

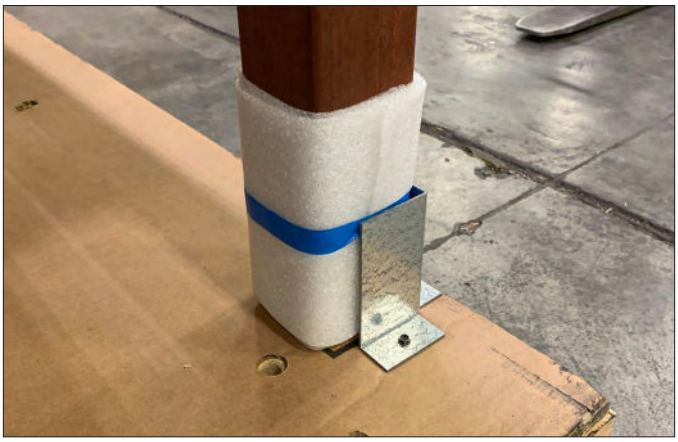


Fig. 2. A corner shipping bracket.

UNCRATING (Freestanding) (cont.)

Procedure (cont.)

6. With lifting straps, carefully lift the unit off the skid. **See fig. 3 and 4.**
   IMPORTANT! Lifting straps should be rated for at least 400 lb (181.4 kg). Lift by the shelf corners. **DO NOT** lift the unit by the tablecloth, end caps, or the slide shelf (standard LP models only). **See fig. 4.**

7. Position the unit in its final installation location.
   IMPORTANT! **DO NOT** roll/slide the unit long distances or across thresholds.

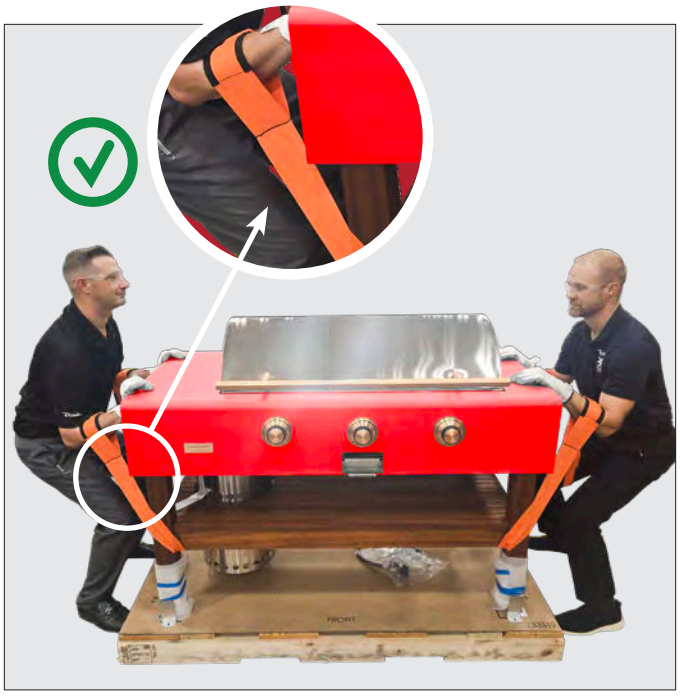


Fig. 3. Lift the unit from the skid with lifting straps. Be sure to tuck the straps behind the tablecloth.

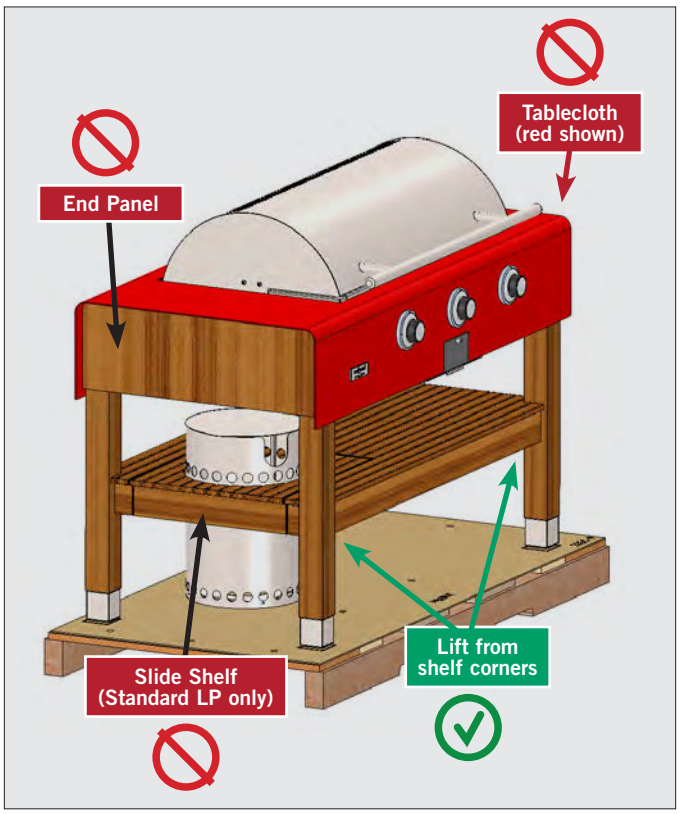


Fig. 4. DO NOT lift by the tablecloth, end caps, or the slide shelf (standard LP models only). Be sure the slide shelf is secured closed.

APPLIANCE PLACEMENT

⚠ DANGER!

- **This unit is for outdoor use only. NEVER** locate the appliance in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system for outdoor use. **DO NOT** operate in enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.
  - **An appliance is considered to be outdoors** if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
  - **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
  - **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

- **If installed under overhead combustible construction,** the appliance must be installed in conjunction with a suitable UL710- or ULC S646-approved heavy-duty vent hood. The vent hood must be in operation during use of the appliance.
- **Built-in models can be built into combustible enclosures** with the dimensions and clearances listed in this document.

! USER ACTION!

If installing the appliance in an island in an open area without suitable protection from windy conditions, a windbreak **MUST** be created to ensure proper performance of the appliance. If your installation does not conform with manufacturer's guidelines, your warranty will be voided.

! NOTICE!

- **Damage to your appliance** resulting from use in windy conditions, such as melted knobs or igniter wires, or valve panel discoloration from heat build-up, are not covered by warranty.
- **This outdoor cooking gas appliance** is not intended to be installed in or on recreational vehicles, trailers and/or boats.

APPLIANCE PLACEMENT (CONT.)

When selecting a suitable location, consider concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible and away from heat sources. Only install the appliance in a well-ventilated area.

As a high-performance gas appliance, your appliance requires significant amounts of air to support combustion. Air goes in through the valve panel area and the exhaust products exit through the exhaust gap at the rear of the hood. **See fig. 1**. Using your appliance in windy conditions can disrupt the airflow, leading to reduced performance or, in severe cases, causing heat buildup in the valve panel area. Winds directly hitting the back of the appliance are the most likely to cause problems, although wind blowing along the exhaust gap in the rear can also be problematic.

If installing the appliance in a windy area, position the appliance so the prevailing wind will blow air at the unit's front. This will assist the appliance in venting hot air through the unit's rear. In addition, the wind will help keep any smoke from blowing at someone using the appliance.

If you install the appliance in a windy area where the prevailing wind is at the rear of the appliance, a windbreak must be installed. During high wind conditions, it is best to not use your appliance. If you live in an area subject to frequent high winds, or a steady directional wind, then the installation of a suitable windbreak may be advised.

Windbreaks must...

- Be made of non-combustible material
- Block wind from entering the exhaust vent in the unit's rear.
- Be 12" (304.8 mm) tall minimum. **See fig. 2.**
- Have 2-1/2" (63.5 mm) clearance minimum from the unit's rear (required for built-in models, recommended for freestanding models). **See fig. 2.**

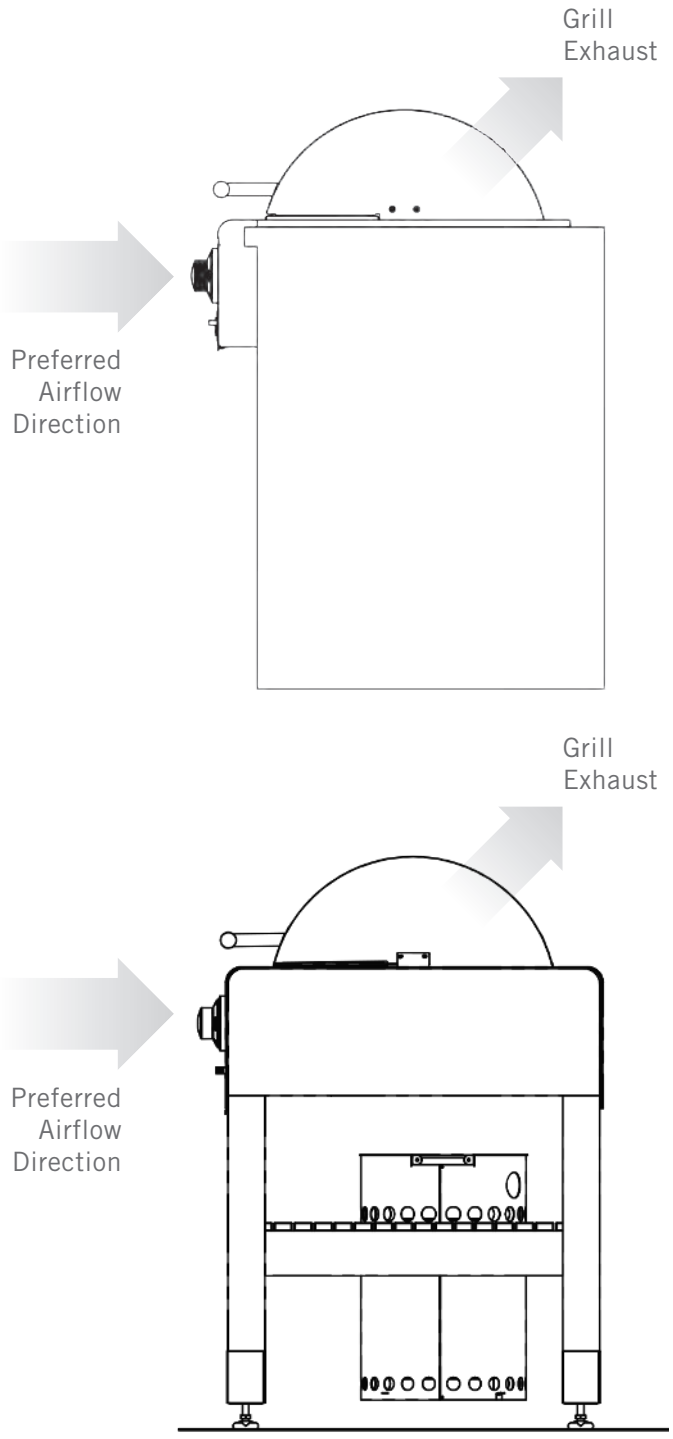
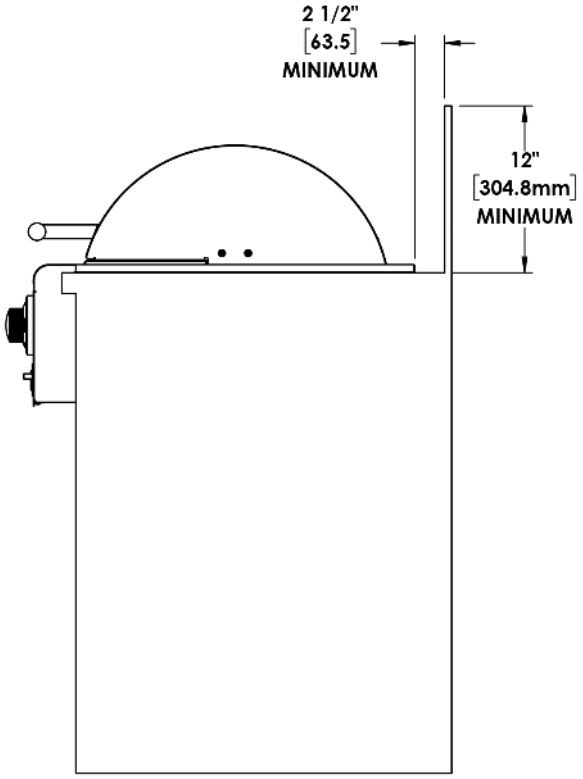
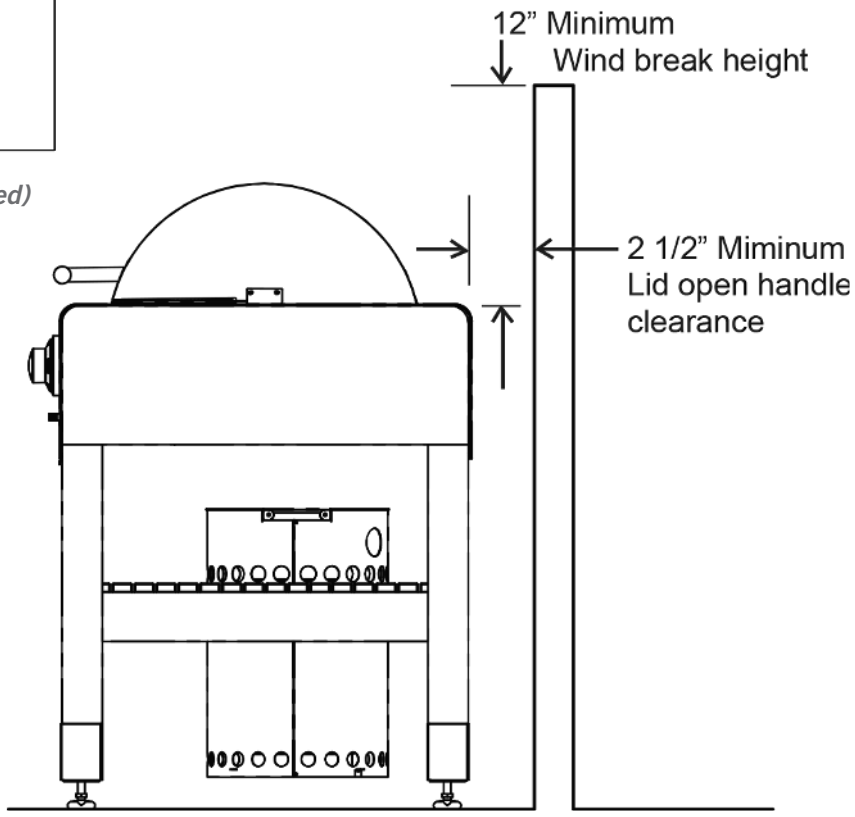


Fig. 1. Preferred airflow diagram.

APPLIANCE PLACEMENT (CONT.)



Built-In (Clearance Required)



Freestanding (Clearance Recommended)

Fig. 2. Minimum 2-1/2" (63.5 mm) clearance between appliance rear and windbreak.

ENCLOSURE SPECIFICATIONS

⚠ DANGER!

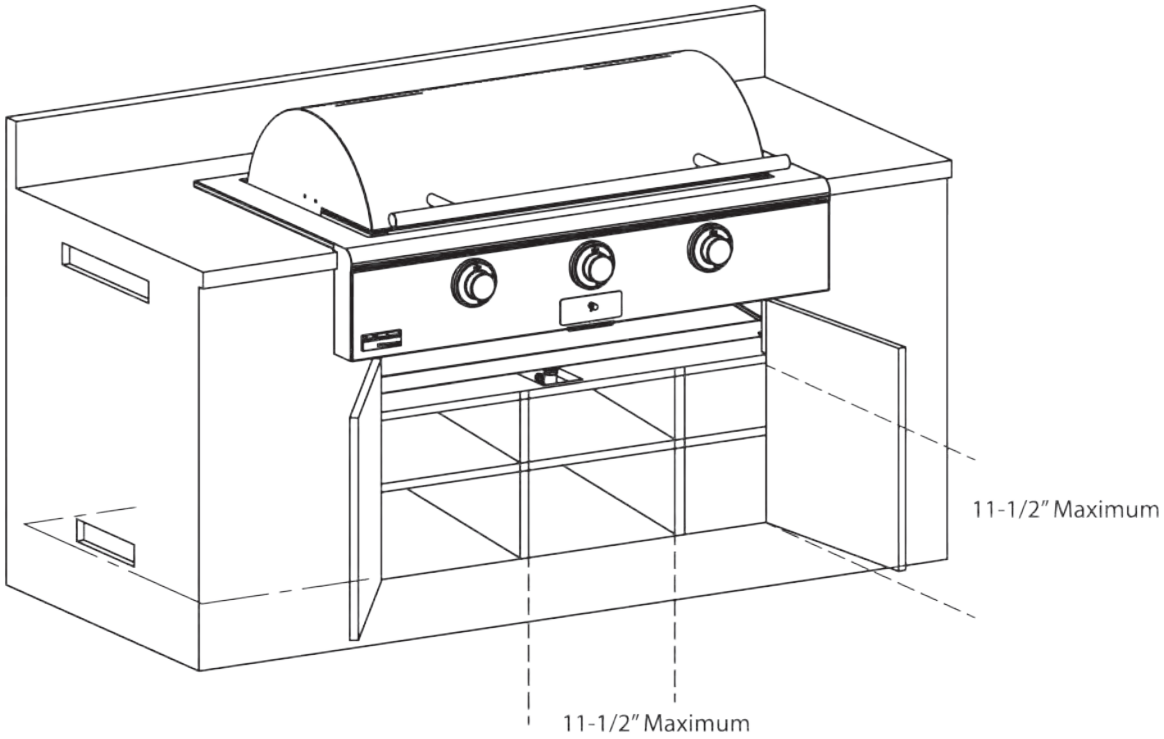
Fire or explosion hazard! DO NOT store LP cylinders below the firebox, side burner, or cooking location/ burners. Install a shelf or partition beneath the appliance to prevent LP cylinder storage vertically, horizontally, or in any orientation.

Any enclosure or grilling island built or purchased for this appliance to be placed into must be properly vented to reduce the risk of injury or damage in the event of a gas leak. See “Ventilation” (pg. 40).

USER ACTION!

Important! Gas fittings, regulator, and installer-supplied shut-off valves must be easily accessible.

DO NOT seal around the valve panel. Valve panel is removable for service (built-in units).



ENCLOSURE SPECIFICATIONS (CONT.)

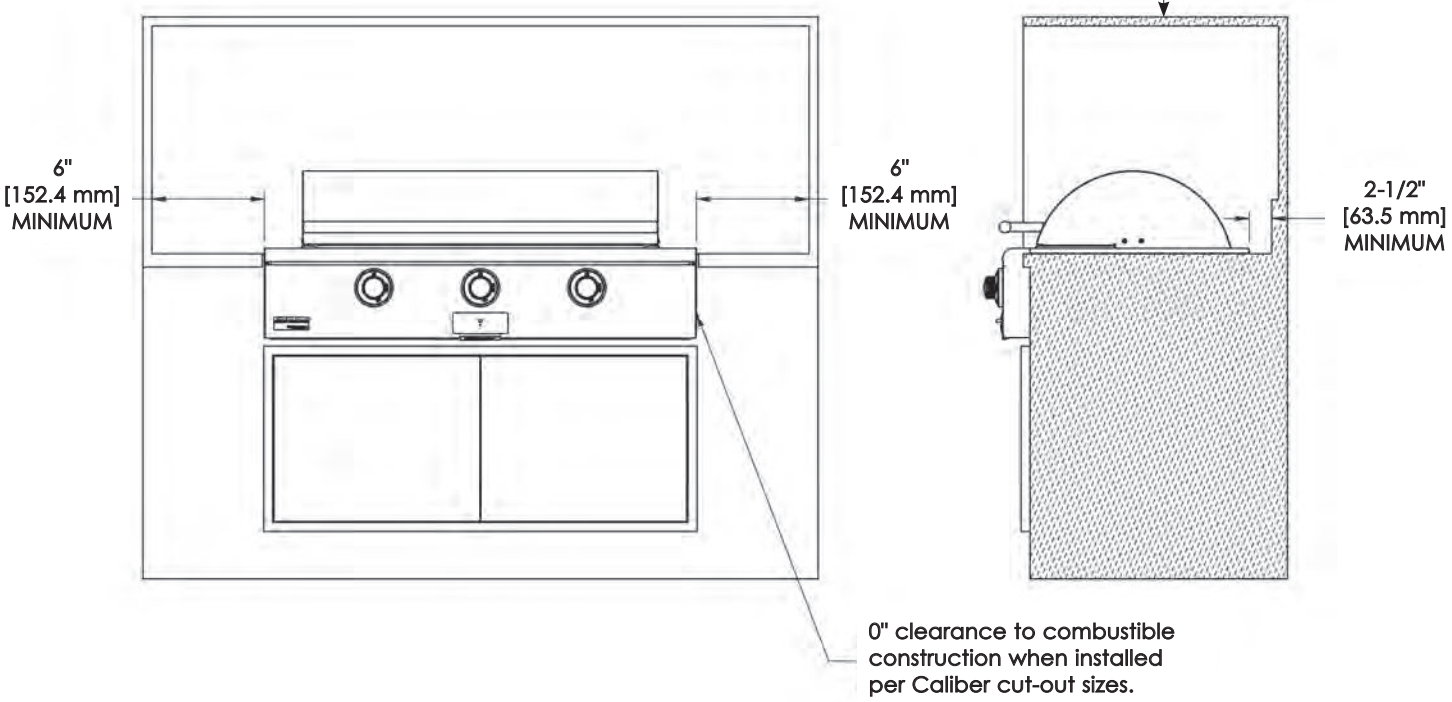
CLEARANCES

⚠ WARNING!

Fire hazard!

- **A minimum of 6" (152.4 mm) clearance** from the appliance to combustible construction on the sides above the counter level is required.
- **Built-In models: A minimum of 2-1/2" (63.5 mm) clearance** from the appliance to combustible construction at the rear above the counter level is required.
- **Freestanding models: A minimum of 0" (0 mm) clearance** from the appliance to combustible construction at the rear above the counter level is required.
- **A minimum of 0" (0 mm) clearance** from the appliance to combustible construction on the sides below the counter level is required.
- **A minimum of 0" (0 mm) clearance** from the appliance to combustible construction at the rear below the counter level is required.

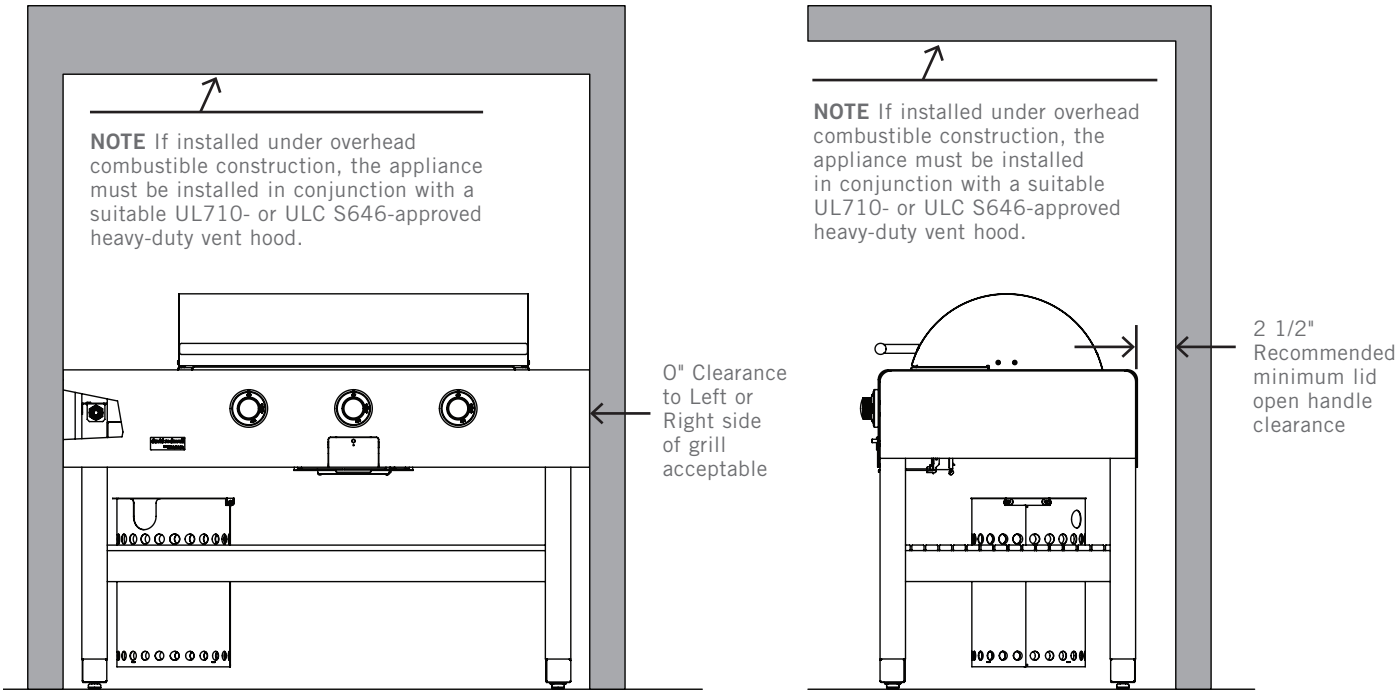
NOTE If installed under overhead combustible construction, the appliance must be installed in conjunction with a suitable UL710- or ULC S646-approved heavy-duty vent hood.



Built-In Clearances

ENCLOSURE SPECIFICATIONS (CONT.)

CLEARANCES (CONT.)



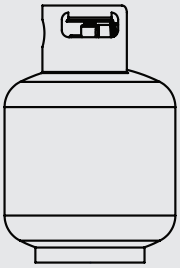
Freestanding Clearances

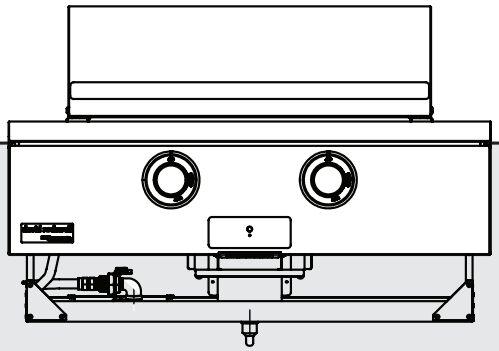
ENCLOSURE SPECIFICATIONS (CONT.)

VENTILATION (BUILT-IN MODELS)

LP Tank Enclosure

(starting on pg. 42)





Built-In Enclosure

(starting on pg. 40)

NOTICE › Objects are not to scale. Ventilation Openings not shown.

ENCLOSURE SPECIFICATIONS (CONT.)

VENTILATION (BUILT-IN MODELS) (CONT.)

Built-In Enclosure Requirements

⚠ DANGER!

Fire or explosion hazard!

At least 120 in² (774 cm²) minimum ventilation [60 in² (387 cm²) upper and lower ventilation openings] is required in the enclosure to prevent gas build-up. See requirements below.

The following built-in enclosure ventilation requirements must be met. **See fig. 1**.

- At least one (1) unobstructed ventilation opening on the exposed exterior side of the enclosure within 5" (127 mm) of the top of the enclosure. The opening(s) must equal at least 60 in² (387 cm²).
- At least one (1) ventilation opening on the exposed exterior side of the enclosure 1" (25.4 mm) or less from the floor level. The opening(s) must equal at least 60 in² (387 cm²). The opening's upper edge shall be no more than 5" (127 mm) above floor level.
- If you cannot vent the enclosure's exposed exterior side, you can vent the enclosure rear (see previously mentioned specifications) or leave the enclosure rear open. **See fig. 2.**
- All ventilation openings are larger than 1/4" (6.35 mm). Every opening must be large enough to permit the entrance of a 3/16" (4.8 mm) diameter rod.
- Ventilation openings shall not communicate directly with other compartments of the enclosure.
- Ventilation openings shall not be located in front of the appliance above floor level.

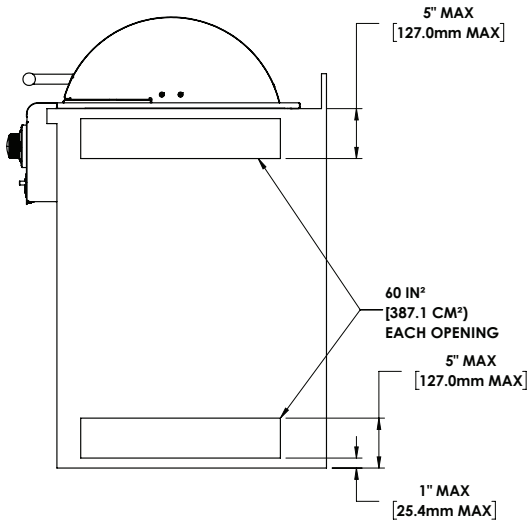


Fig. 1. Example of ventilation requirement in the enclosure side.

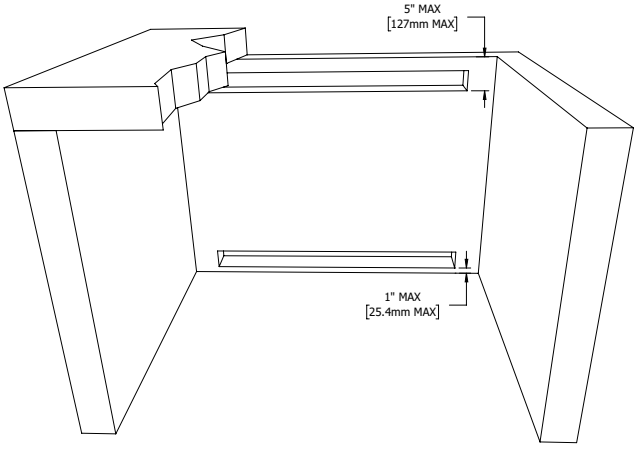
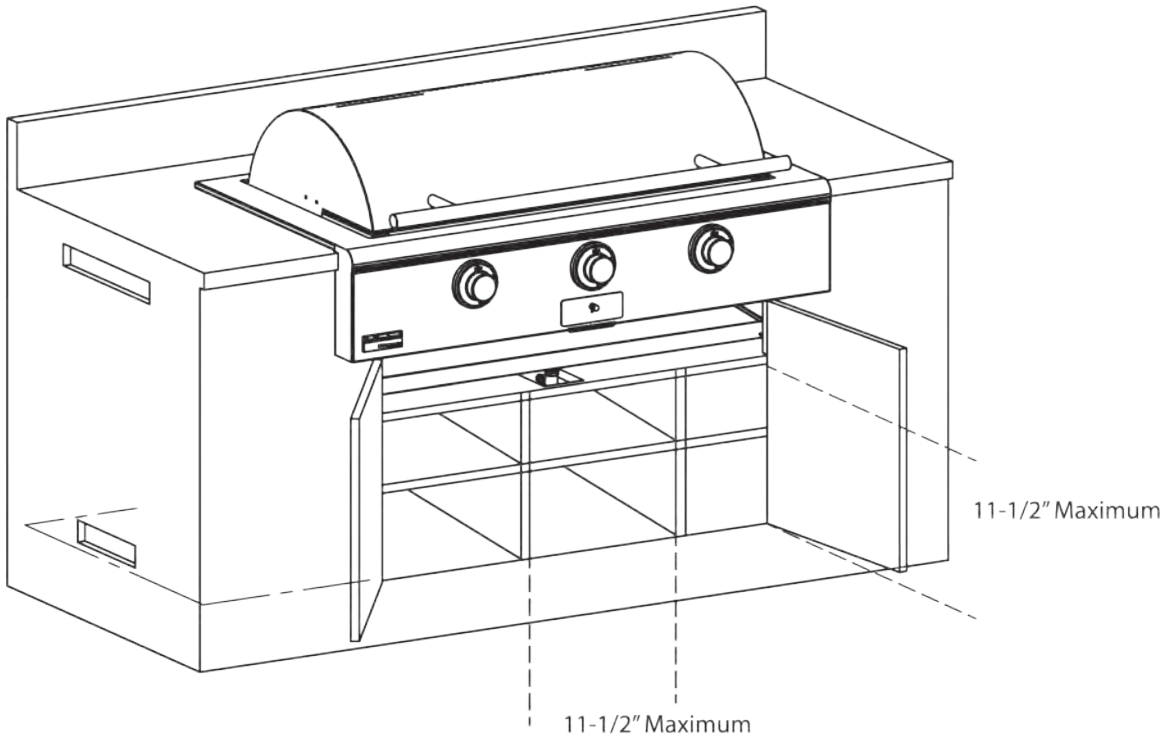


Fig. 2. Example of ventilation requirement in the enclosure rear.

ENCLOSURE SPECIFICATIONS (CONT.)

VENTILATION (BUILT-IN MODELS) (CONT.)

Built-In Enclosure Requirements (cont.)



ENCLOSURE SPECIFICATIONS (CONT.)

VENTILATION (BUILT-IN MODELS) (CONT.)

Liquid Propane (LP) Cylinder Enclosure Requirements

If a Type 1 20 lb LP cylinder will be used with the appliance, the following requirements must be met:

- The enclosure must be ventilated as described or have one (1) side of the enclosure completely open.
    - There must be at least two unobstructed ventilation openings on the exposed exterior side of the enclosure,
        - One within 5" of the top of the tank enclosure
        - One 1" (25.4 mm) or less from the floor level with the upper edge no more than 5" (127 mm) above the floor level
    - The top opening must have a total free area of more than 20 in^2 (129 cm^2) for a 20 lb cylinder.
    - The bottom opening must have a free area of more than 10 in^2 (64.5 cm^2) for a 20 lb cylinder.
    - All ventilation openings are larger than 1/4" (6.35 mm). Every opening must be large enough to permit the entrance of a 3/16" (4.8 mm) diameter rod.
    - Ventilation openings shall not communicate directly with other compartments of the enclosure.
    - Ventilation openings shall not be located in front of the appliance above floor level.
- The cylinder must be isolated from the appliance enclosure and protected from radiation, flames, hot drippings, and other foreign or hazardous materials.
- The design of the cylinder enclosure should allow for the gas cylinder to be connected, disconnected and the connections inspected and tested outside of it. The connections that could be possibly disturbed when installing the cylinder in the enclosure can be leak tested inside the enclosure.
- Cylinder valve shall be readily accessible for hand operation. Access doors must be non-locking and able to be opened without the use of tools.
- Partitions or shelves are installed beneath the appliance to prevent storage of extra cylinders. These must be located as to not interfere with access to the gas shutoff. Ensure there are no openings wider than 11-1/2" (292.1 mm).
- There must be a minimum clearance of 2" (50.8 mm) between the floor of the cylinder enclosure and the ground.
- The LP cylinder enclosure shall not be large enough for extra LP cylinders to be stably placed in any orientation within the enclosure.
- An installer supplied LP cylinder retention device or kit designed for use with a Type 1 LP cylinder shall be installed within the enclosure to secure the LP cylinder to the floor of the enclosure. This device shall be designed to limit the movement of the LP cylinder but shall not interfere with operation of the cylinder valve and must be designed for the type of LP cylinder that is being used. This retention device shall orientate the cylinder such that the pressure relief valve outlet is not orientated toward the normal operating position of the user. Check with the Manufacturer of the LP cylinder retention device for compatibility if using an LP cylinder that is not a Type 1 DT-40 type LP cylinder.
- Any openings in the partition wall for gas supply lines, service conduits such as for water, electricity, waste, etc. shall have less than 1/4" (6.4 mm) clearance if not located above the top of the LP cylinder. If located below the LP cylinder these clearance holes shall be sealed.

ENCLOSURE SPECIFICATIONS (CONT.)

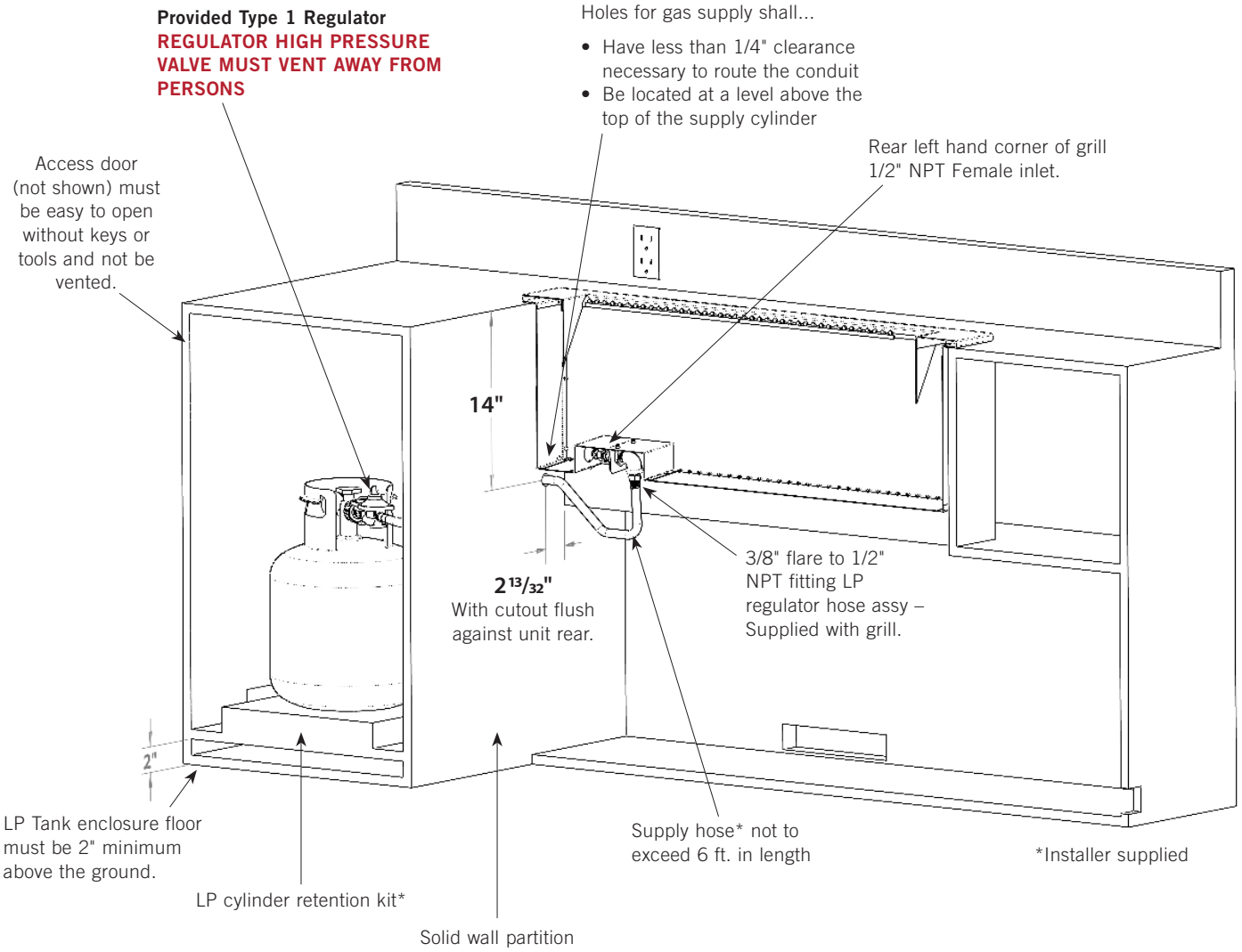
VENTILATION (BUILT-IN MODELS) (CONT.)

Liquid Propane (LP) Cylinder Enclosure Requirements (cont.)

LP Cylinder Connection in Adjacent Enclosure

NOTICE › Be sure to add clamps as necessary to the gas supply hose to keep the LP regulator from contacting the ground when removed from the LP cylinder. Installer-supplied connectors and supply lines must comply with ANSI Z21.75/CSA 6.27.

IMPORTANT! Holes between compartments for other service conduits (water, electricity, waste, etc.) shall have less than 1/4" clearance necessary to route the conduit and, if not higher than the top of the LP tank, shall be sealed around the conduit.



ENCLOSURE SPECIFICATIONS (CONT.)

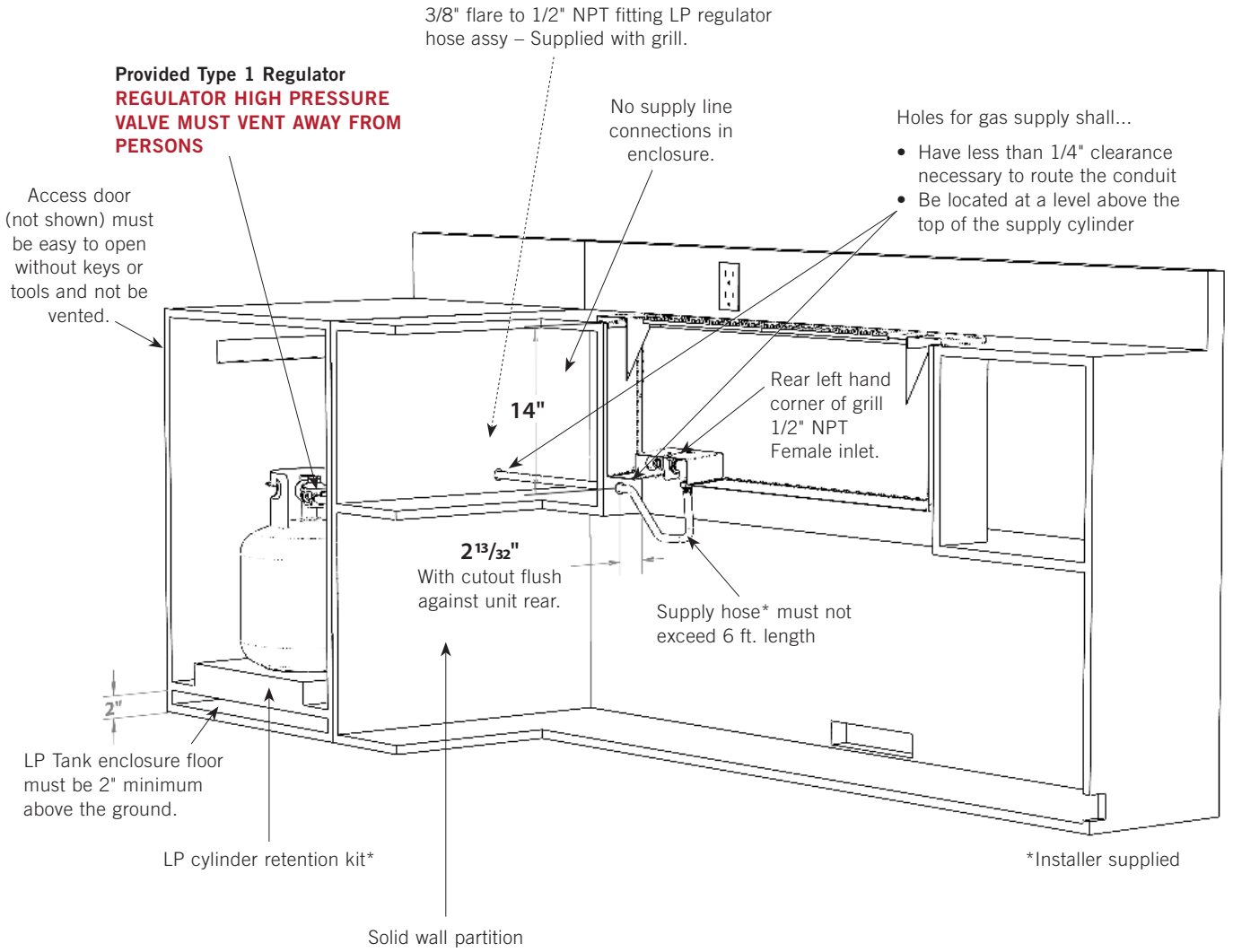
VENTILATION (BUILT-IN MODELS) (CONT.)

Liquid Propane (LP) Cylinder Enclosure Requirements (cont.)

LP Cylinder Connection in Remote Enclosure

NOTICE › Be sure to add clamps as necessary to the gas supply hose to keep the LP regulator from contacting the ground when removed from the LP cylinder. Installer-supplied connectors and supply lines must comply with ANSI Z21.75/CSA 6.27.

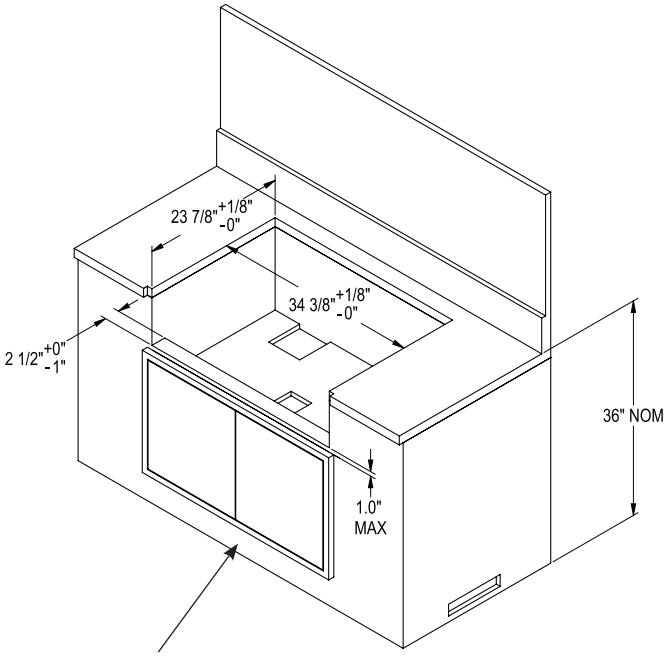
IMPORTANT! Holes between compartments for other service conduits (water, electricity, waste, etc.) shall have less than 1/4" clearance necessary to route the conduit and, if not higher than the top of the LP tank, shall be sealed around the conduit.

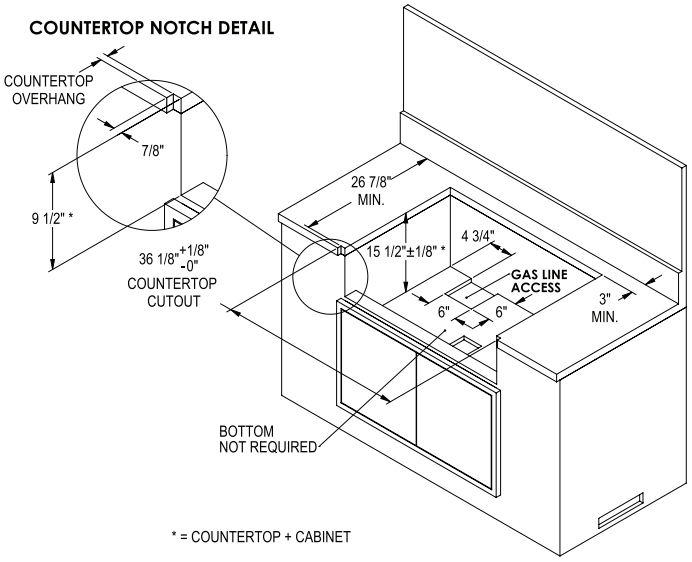


ENCLOSURE SPECIFICATIONS (CONT.)

DIMENSIONS

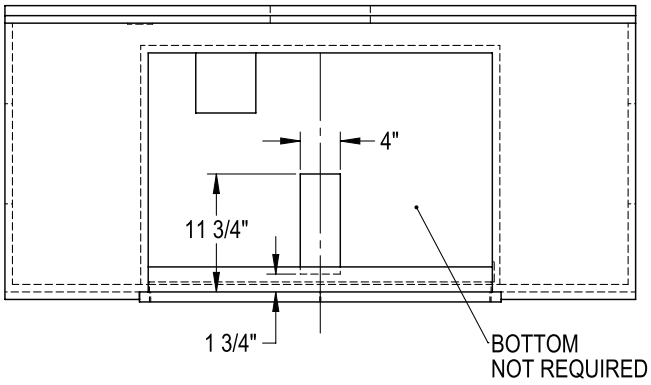
36" Built-In





ACCESS DOOR REQUIRED!
Important! Gas fittings, regulator, and installer supplied shut off valves must be easily accessible. Grill clean out area must also be easily accessible (1" maximum space between the bottom of the grill to the top of the access door to be able to reach the clean out drain).

TOP VIEW

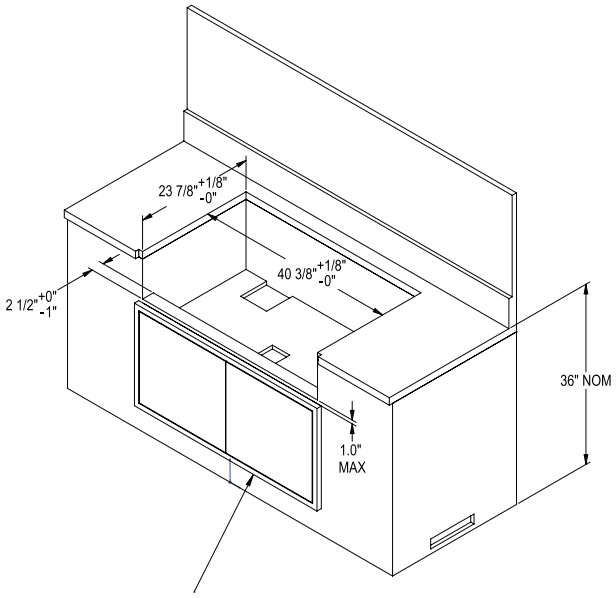


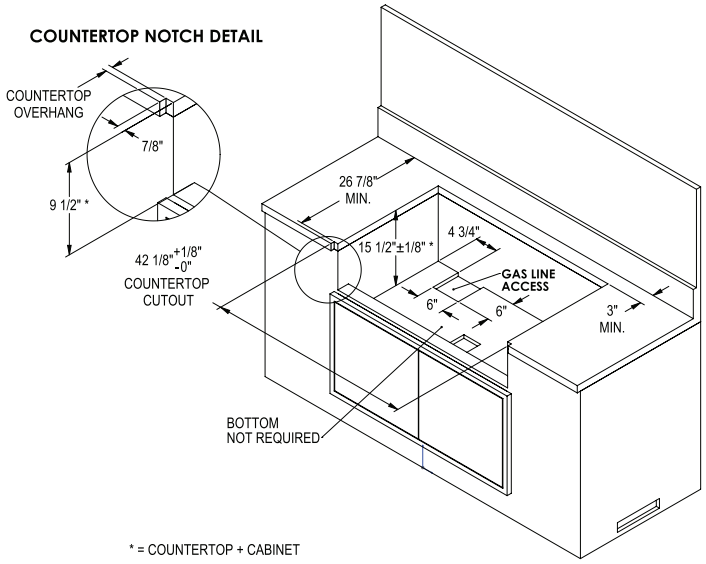
***ACCESS DOOR REQUIRED FOR DRAIN**
(Access door placed no more than 1" below the grill to reach clean out drain).
Important! Access doors also required for combustible enclosures and additional spacer required. See installation instructions for combustible enclosures for this grill.

ENCLOSURE SPECIFICATIONS (CONT.)

DIMENSIONS (CONT.)

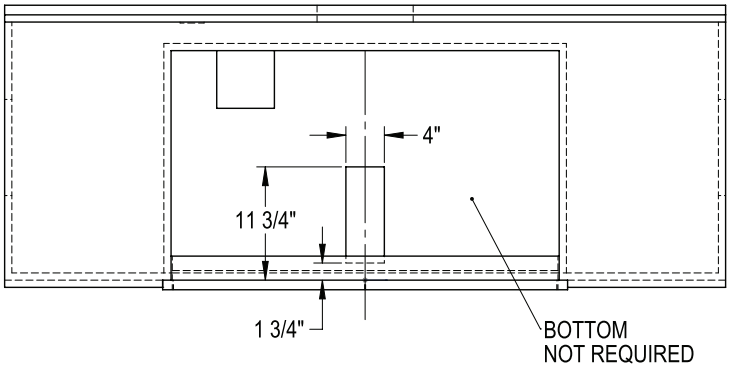
42" Built-In





ACCESS DOOR REQUIRED!
Important! Gas fittings, regulator, and installer supplied shut off valves must be easily accessible. Grill clean out area must also be easily accessible (1" maximum space between the bottom of the grill to the top of the access door to be able to reach the clean out drain).

TOP VIEW

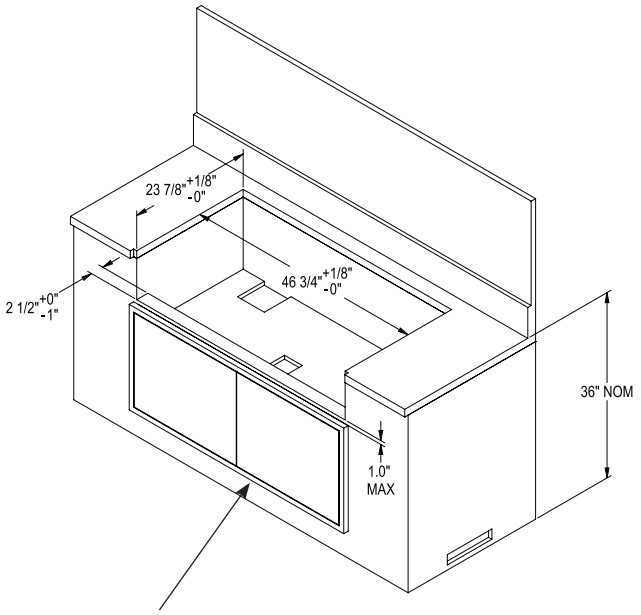


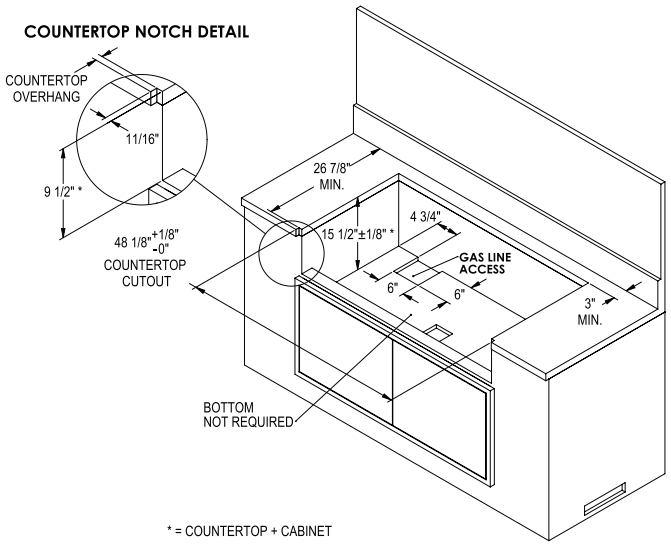
***ACCESS DOOR REQUIRED FOR DRAIN**
(Access door placed no more than 1" below the grill to reach clean out drain).
Important! Access doors also required for combustible enclosures and additional spacer required. See installation instructions for combustible enclosures for this grill.

ENCLOSURE SPECIFICATIONS (CONT.)

DIMENSIONS (CONT.)

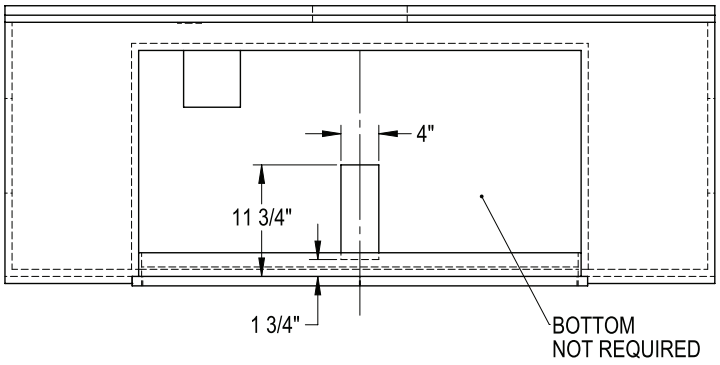
48" Built-In





ACCESS DOOR REQUIRED!
Important! Gas fittings, regulator, and installer supplied shut off valves must be easily accessible. Grill clean out area must also be easily accessible (1" maximum space between the bottom of the grill to the top of the access door to be able to reach the clean out drain).

TOP VIEW



***ACCESS DOOR REQUIRED FOR DRAIN**
(Access door placed no more than 1" below the grill to reach clean out drain).
Important! Access doors also required for combustible enclosures and additional spacer required. See installation instructions for combustible enclosures for this grill.

LEVELING (BUILT-IN)

Verify the level of the enclosure cutout front-to-back and side-to-side. If the cutout is not level, the appliance will not be level. Improper level can cause erratic burner combustion or grease to not flow into the drip tray.

For a prefabricated enclosure/island, if the floor is uneven or has a decided slope, leveling of the enclosure may be required.

LEVELING (FREESTANDING)

Verify the level of the unit front-to-back and side-to-side. Improper level can cause erratic burner combustion or grease to not flow into the drip tray.

Leveling Legs

1. Verify the appliance is level front-to-back and side-to-side.
2. Turn the leveling legs to adjust the level as needed. **See figs. 1 and 2**.

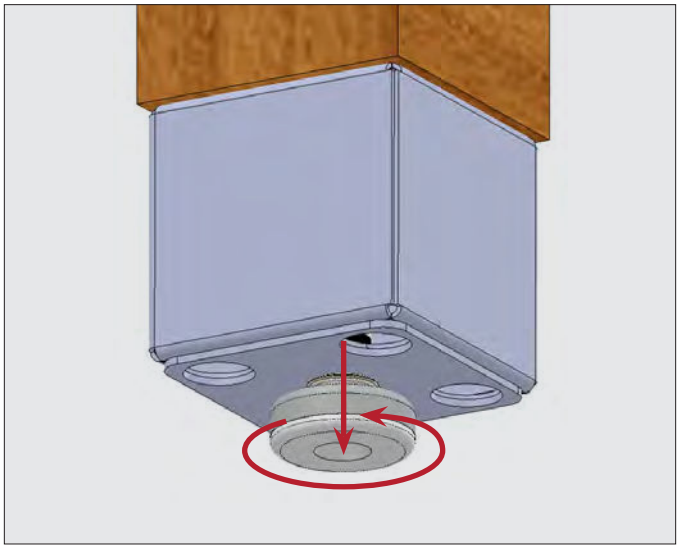


Fig. 1. Turn leg **Counterclockwise** to lower the leg and raise the unit.

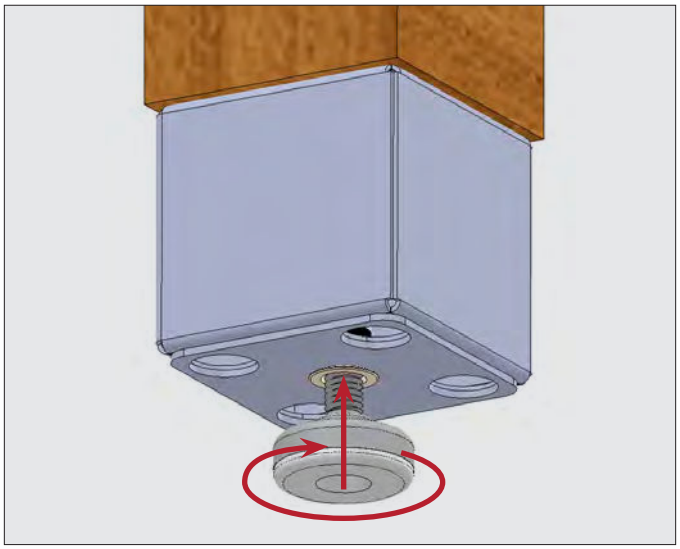


Fig. 2. Turn leg **Clockwise** to raise the leg and lower the unit.

LEVELING (FREESTANDING) (CONT.)

CASTORS

1. Verify the appliance is level front-to-back and side-to-side.
2. On the low end of the appliance, unthread the castor stem enough to slide provided castor shims between the castor bearing and the leg bottom. **See fig. 3**.
3. Install the desired number of shims. **See fig. 4 and 5**.
   - If more than one shim is used, be sure shim slots are offset. **See fig. 6**.
   - **DO NOT** use more than four (4) shims on a castor.
   - Be sure each shim touches the castor stem.
4. Tighten the castor stem until the bearings and shim(s) are snug against the leg bottom.
5. Verify the appliance is level.
6. If the appliance is not level, repeat steps 1-5 until the appliance is level.

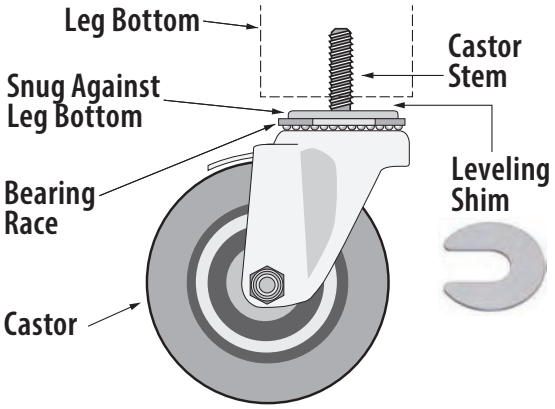


Fig. 3. Castor diagram.

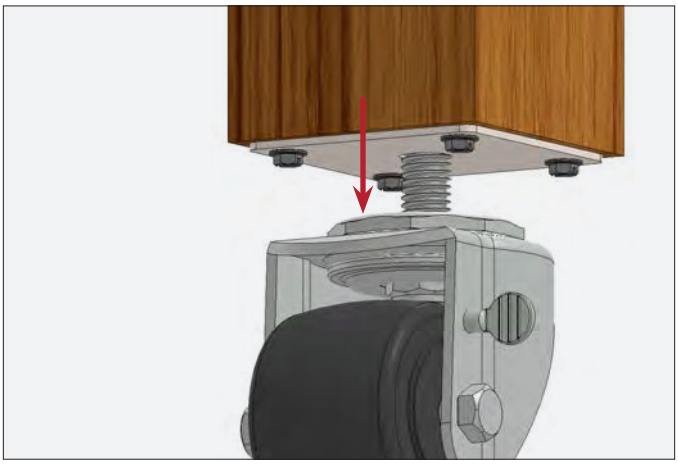


Fig. 4. Create space between the castor bearings and the leg bottom.

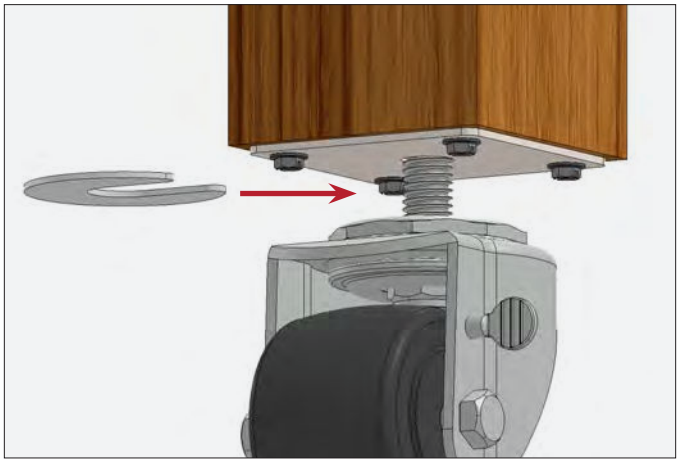


Fig. 5. Insert the castor shim(s). Be sure to tighten the castor stem.

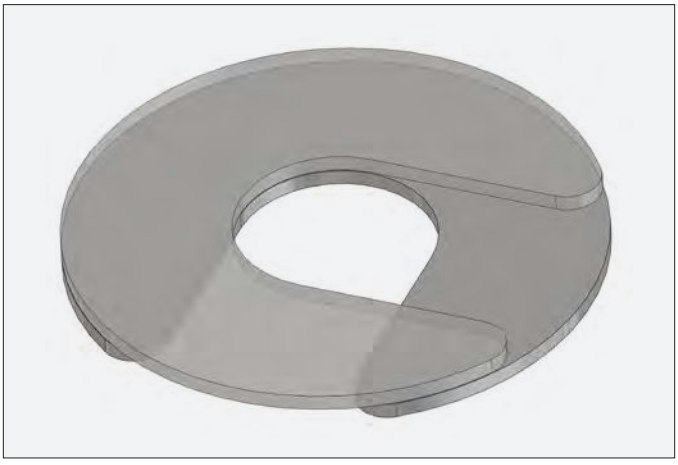


Fig. 6. Install multiple shims with offset slots.

GAS REQUIREMENTS (BUILT-IN)

⚠ DANGER!



- **NEVER connect an unregulated gas line directly to the unit**. A pressure regulator must be installed on all gas equipment. All local codes require that the pressure regulator supplied with your appliance is used, even if the supply is controlled.
- **Removing or failing to install a pressure regulator** can result in fire and serious personal injury or death and will void the warranty.

❗ USER ACTION!

- **All installer supplied parts must conform** to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1, and the National Fuel Gas Code, ANSI Z223.1 or CAN/CGA-B149.1 Natural Gas Installation Code or CAN/CGA-B149.2 Propane Installation Code.
- **All gas connections should be made by a qualified technician** and in accordance with local codes and ordinances. The installation of this appliance must conform to local codes and ordinances. In the absence of local codes and ordinances refer to the National Fuel gas Code, ANSI Z223.1. Installation in Canada must be in accordance with the Standard Can1-b149.1 and/or .2 (installation for gas burning appliance and equipment) and local codes.
- **An installer-supplied gas shut-off valve must be installed** in an easily accessible location.
- **The Natural Gas pressure regulator** or LP Regulator hose assembly supplied with this unit must be used.
    - **For Bulk LP applications, purchase a regulator from True Caliber.** Contact True Caliber at **1-844-849-6226** or **TrueCaliberParts@truemfg.com** to order.
- **Verify the type of gas supply to be used**, either Natural or LP, and make sure the marking on the appliance serial label matches the supply. See “Serial Label Location” (pg. 15).

❗ NOTICE!

Gas conversion kits are available from True Caliber to change the operating supply gas to either natural gas or LP. Contact True Caliber at **1-844-849-6226** or **TrueCaliberParts@truemfg.com**

Conversion kits should be installed by a qualified technician.

GAS REQUIREMENTS (BUILT-IN) (CONT.)

LIQUID PROPANE (LP)

⚠ DANGER!







- **DO NOT store a spare LP gas cylinder** under or near this appliance vertically, horizontally or in any orientation. True Caliber recommends adding a partition or shelf under the appliance to prevent such storage; such construction must be located as to not interfere with gas shutoff access. Ensure there are no openings wider than 11-1/2" (292.1 mm)
- **NEVER** fill the cylinder beyond 80% full.
- **If the information above is not followed exactly**, a fire causing death or serious injury could occur.
- **If the appliance is stored indoors**, the LP tank must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.
- **A dented or rusty LP tank** may be hazardous and should be checked by your LP cylinder supplier. **NEVER** use a cylinder with a damaged valve.
- **Ensure the LP tank is fitted** with a listed overfilling prevention device and a cylinder connection device compatible with the connection for outdoor cooking appliances.
- **ALWAYS** check for leaks after every LP tank change.
- **NEVER** connect an unregulated gas line to the appliance.
- **When connecting the regulator**, be sure the regulator vent is not pointing up.
- **When the appliance is not in use**, keep the cylinder valve closed.
- **DO NOT** store a full cylinder in direct sunlight.

GAS REQUIREMENTS (BUILT-IN) (CONT.)

LIQUID PROPANE (LP) (CONT.)

USER ACTION!

- **The LP Tank is NOT INCLUDED** with the appliance and must be purchased separately from your local LP tank supplier. Your local LP filling station should be equipped with the proper equipment to fill your LP tank.
- **The LP tank must be constructed and marked** in accordance with the specifications for LP tank of the US department of Transportation (DOT or CAN/CSA-B339). The LP cylinder used must be equipped with a listed overfilling prevention device and be fitted with a "Type 1" connection. **DO NOT** change the regulator/hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator/hose assembly with a standard 510 POL tank/valve assembly. **DO NOT** use an LP gas cylinder with a No. 600 connection.
- **All pipe sealants must be an approved type** and resistant to the actions of LP gases. Never use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1 or the CAN/CGAB149.2 Propane Installation Code.
- **Any installer supplied gas lines shall be** rigid pipe, semi-rigid tubing, or a connector complying with ANSI Z21.24/ CSA 6.10 or ANSI Z21.75/ CSA 6.27 for attachment to the Type 1 regulator/ hose assembly supplied with the appliance. Aluminum or aluminum alloy semi-rigid tubing shall not be used for this purpose.
- **To avoid heat degradation (loss of heat)** keep the supply lines as short as possible.
- **Gas hose assemblies** shall be of such length or otherwise restrained so that the regulator cannot drop to the ground when disconnected from the cylinder valve.
- **The cylinder must be provided with a shut-off valve** terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.
- **An installer supplied LP cylinder retention device** or kit designed for use with a Type 1 LP cylinder shall be installed within the enclosure to secure the LP cylinder to the floor of the enclosure. This device shall be designed to limit the movement of the LP cylinder but shall not interfere with operation of the cylinder valve and must be designed for the type of LP cylinder that is being used. This retention device shall orientate the cylinder such that the pressure relief valve outlet is not orientated toward the normal operating position of the user. Check with the Manufacturer of the LP cylinder retention device for compatibility if using an LP cylinder that is not a Type 1 DT-40 type LP cylinder.

GAS REQUIREMENTS (BUILT-IN) (CONT.)

LIQUID PROPANE (LP) (CONT.)

Operating pressure: 11" WC (1.07 kPa)

Connection: 1/2" NPT male mounted on the regulator (included).

LP Hose with a quick disconnect and fittings are included. **See fig. 1.**

Type 1 or QCC1 Regulator: LP gas grill orifices come equipped with a high-capacity hose/regulator assembly for connection to a standard 20 lb LP tank (Type 1). **See figs. 1 and 2.**



Fig. 1. LP hose and regulator for use with a standard 20 lb. LP tank.

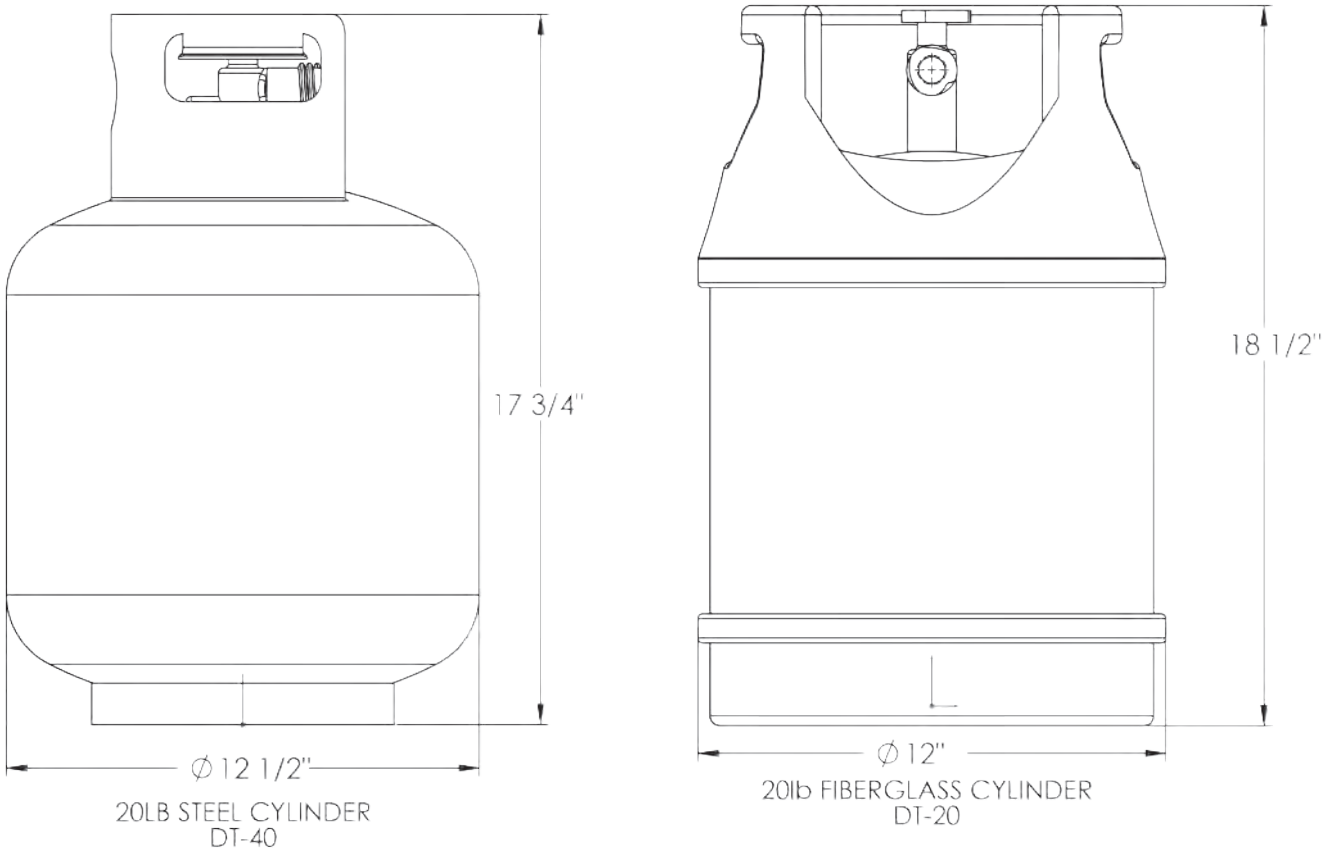


Fig. 2. Standard 20 lb LP tank dimensions.

GAS REQUIREMENTS (BUILT-IN) (CONT.)

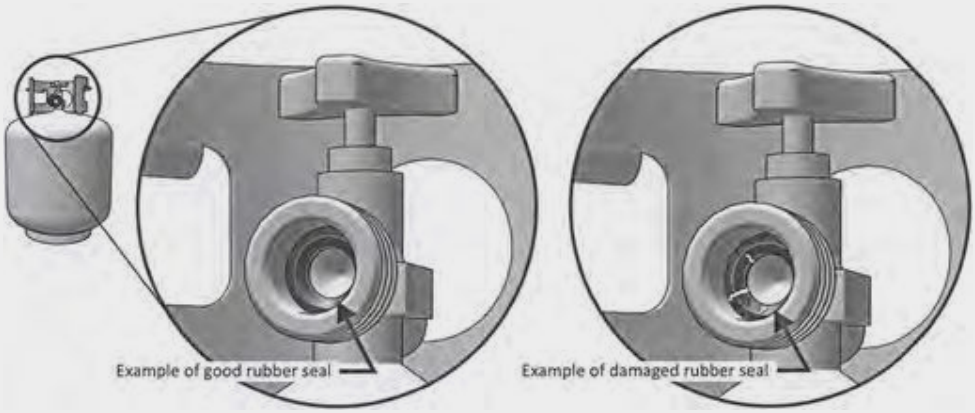
LIQUID PROPANE (LP) (CONT.)

Connecting

⚠ DANGER!

Fire or explosion hazard!

- **Before connecting the LP tank to a regulator**, check that all burner knobs are in the **OFF** position and open the appliance lid.
- **Before connecting an LP tank**, check the rubber o-ring in the valve. If the o-ring is damaged, return the LP tank to the gas supplier. **DO NOT** use a damaged tank. See figure.



Procedure

1. Check the o-ring in the main valve on the LP tank for damage.
2. Verify the main valve on the LP tank is completely closed.

⚠ DANGER!

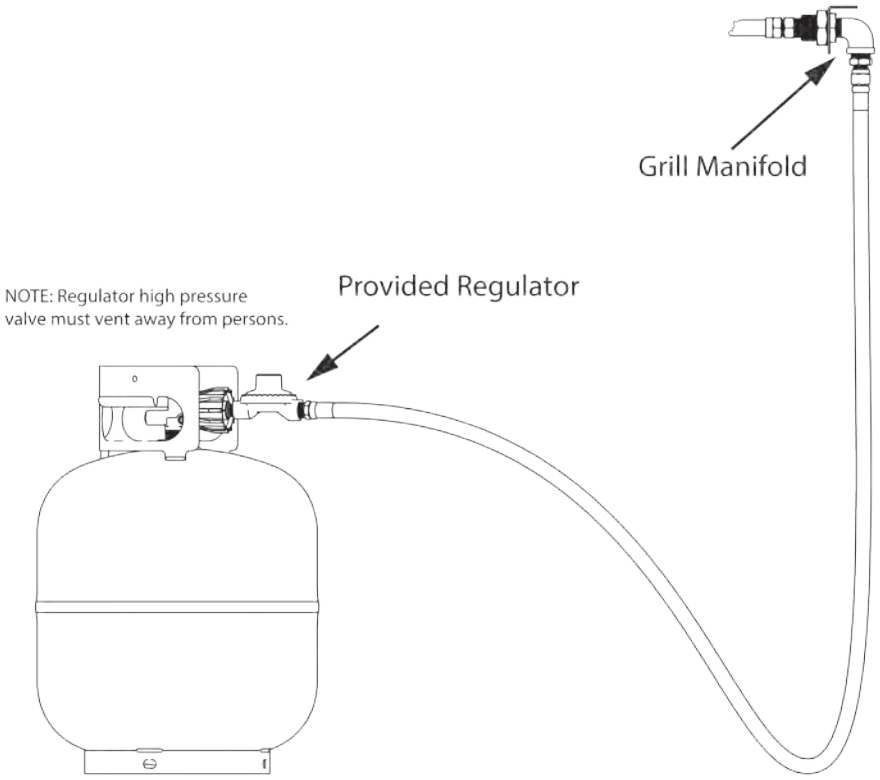
Fire or explosion hazard! Although the gas flow stops when the Type 1 system is disconnected, always turn off the LP tank main valve after each use and during transport of the tank or unit.

3. Insert the regulator inlet into the tank valve and turn the coupler clockwise until the coupler tightens. **DO NOT** overtighten the coupler.
4. Connect the regulator outlet hose to the manifold.
5. Purge air from the system. Turn the main tank valve on and turn the burner control valves on the appliance to **HI / LIGHT** position for about 5 sec. Turn valves off. Wait 5 min before attempting to light the burners.
6. Check connection points for leaks. See “Leak Testing” (pg. 74).

GAS REQUIREMENTS (BUILT-IN) (CONT.)

LIQUID PROPANE (LP) (CONT.)

Connecting (cont.)



Disconnecting

Procedure

1. Turn **OFF** the main tank valve.
2. Turn the coupler counterclockwise. The regulator inlet will then disengage. Remove the regulator from the tank valve opening.

GAS REQUIREMENTS (BUILT-IN) (CONT.)

BULK LIQUID PROPANE (LP)

⚠ DANGER!

- **NEVER connect an unregulated gas line to the appliance.**
- **When connecting the regulator,** be sure the regulator vent is not pointing up.
- **A regulator must be used for Bulk LP applications.** Failure to install a pressure regulator can result in fire and serious personal injury or death. **Purchase a regulator from True Caliber;** contact True Caliber at **1-844-849-6226** or TrueCaliberParts@truemfg.com to order.

USER ACTION!

- **For LP installations where the provided LP tank/ regulator hose assembly will not be used** and an LP unit is directly connected to a bulk LP supply, follow natural gas hook up guidelines.
- **ALWAYS** verify the regulator is set for LP before installation. Pay attention to the inlet and outlet markings and the directional arrow during installation. **See fig. 1.**
- **All pipe sealants** must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1 or the CAN/CGAB149.2 Propane Installation Code.
- **Any installer supplied gas lines** shall be rigid pipe, semi-rigid tubing, or a connector complying with ANSI Z21.24/ CSA 6.10 or ANSI Z21.75/ CSA 6.27 for attachment to the type 1 regulator/ hose assembly supplied with the appliance. Aluminum or aluminum alloy semi-rigid tubing shall not be used for this purpose.
- **To avoid heat degradation (loss of heat)** keep the supply lines as short as possible.

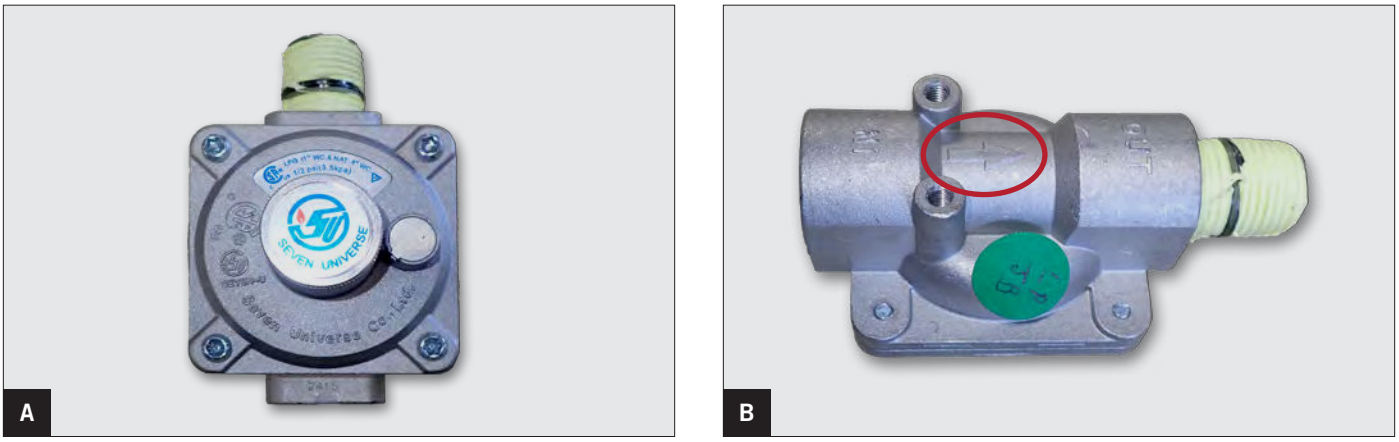


Fig. 1. LP regulator for use with a bulk LP supply (actual regulator may differ). Pay attention to the directional arrow (B).

GAS REQUIREMENTS (BUILT-IN) (CONT.)

BULK LIQUID PROPANE (LP)

Manifold Connection: 1/2" NPT female

Operating Pressure: 11" WC (1.07 kPa)

Supply Pressure: 11" – 13" WC (if greater than 13" WC, a step-down regulator is required)

Parts available from True Caliber:

- LP Gas Regulator
- 1/2" NPT Nipple

Connecting

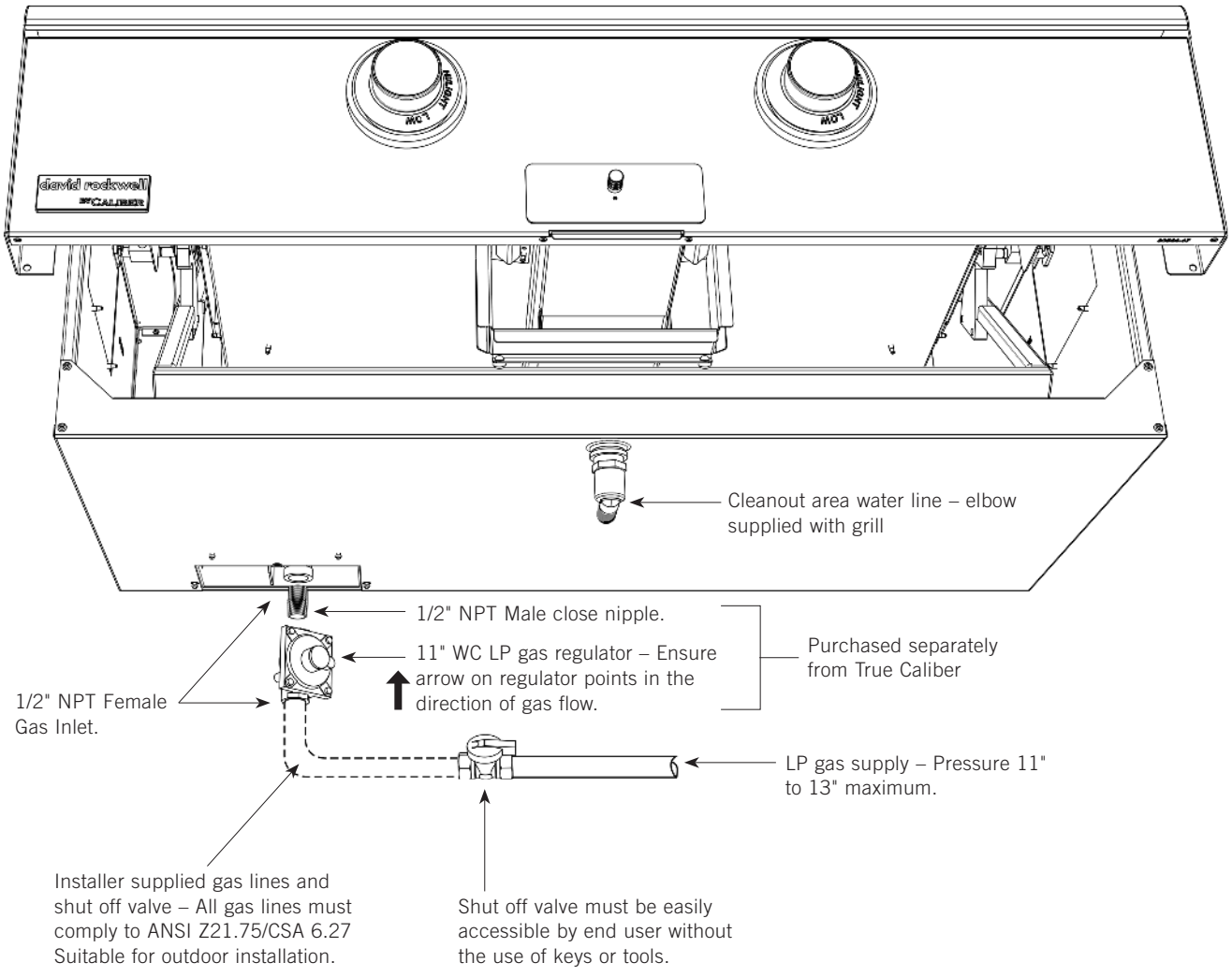
- To hook up the fittings supplied with appliance, use threading compound on male NPT threads only. **DO NOT** apply threading compound to any flare fittings.
- Use second pipe wrench to hold the appliance inlet pipe to avoid shifting any internal gas lines of the grill.
- Ensure that the regulator arrow points in the direction of the gas flow towards the unit and **AWAY** from the supply.
- Place the installer supplied gas shut-off valve in an accessible location.

GAS REQUIREMENTS (BUILT-IN) (CONT.)

BULK LIQUID PROPANE (LP) (CONT.)

Connecting (cont.)

*Rear left hand corner of grill – view from below.



GAS REQUIREMENTS (BUILT-IN) (CONT.)

NATURAL GAS

USER ACTION!

- **A natural gas connection** should only be performed by a certified or licensed technician.
- **Check with your local gas utility** or with local codes for instructions or for installing gas supply lines. Be sure to check type and size of run and how deep to bury the line. If the gas line is too small, the grill will not function properly. Any joint sealant used must be an approved type and be resistive to the actions of gases.
- **All pipe sealants must be an approved type** and resistant to the actions of LP gases. **NEVER** use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.

Manifold Connection: 1/2" NPT female

Operating Pressure: 4" WC (0.39 kPa)

Supply Pressure: 5" – 14" WC (if greater than 14" WC, a step-down regulator is required).

Parts Provided:

- Natural Gas Regulator
- 1/2" NPT Nipple

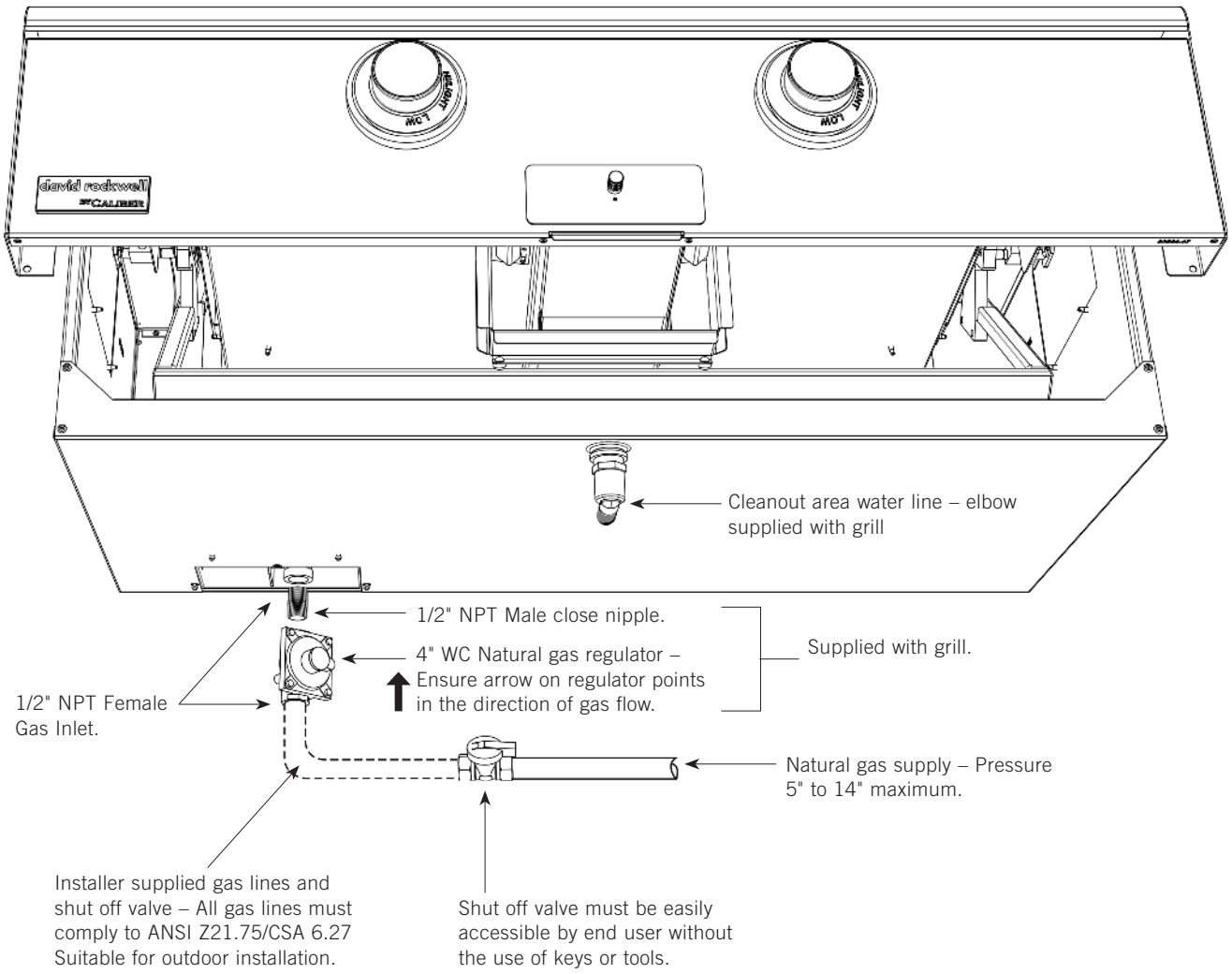
Connecting

- To hook up the fittings supplied with unit, use threading compound on male threads only. **DO NOT** apply threading compound to any flare fittings.
- Use a second pipe wrench to hold the unit inlet pipe to avoid shifting any internal gas lines of the appliance.
- Ensure that the regulator arrow points in the direction of the gas flow towards the unit **AWAY** from the supply.
- **DO NOT** forget to place the installer supplied gas shut-off valve in an accessible location.

GAS REQUIREMENTS (BUILT-IN) (CONT.)

NATURAL GAS

*Rear left hand corner of grill – view from below.



GAS REQUIREMENTS (FREESTANDING)

⚠ DANGER!



- **NEVER connect an unregulated gas line directly to the unit**. A pressure regulator must be installed on all gas equipment. All local codes require that the pressure regulator supplied with your appliance is used, even if the supply is controlled.
- **Removing or failing to install a pressure regulator** can result in fire and serious personal injury or death and will void the warranty.

! USER ACTION!

- **All installer supplied parts must conform** to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1, and the National Fuel Gas Code, ANSI Z223.1 or CAN/CGA-B149.1 Natural Gas Installation Code or CAN/CGA-B149.2 Propane Installation Code.
- **All gas connections should be made by a qualified technician** and in accordance with local codes and ordinances. The installation of this appliance must conform to local codes and ordinances. In the absence of local codes and ordinances refer to the National Fuel gas Code, ANSI Z223.1. Installation in Canada must be in accordance with the Standard Can1-b149.1 and/or .2 (installation for gas burning appliance and equipment) and local codes.
- **An installer-supplied gas shut-off valve must be installed** in an easily accessible location.
- **The Natural Gas pressure regulator** or LP Regulator hose assembly supplied with this unit must be used.
    - **For Bulk LP applications, purchase a regulator from True Caliber.** Contact True Caliber at **1-844-849-6226** or **TrueCaliberParts@truemfg.com** to order.
- **Verify the type of gas supply to be used**, either Natural or LP, and make sure the marking on the appliance serial label matches the supply. See “Serial Label Location” (pg. 15).

! NOTICE!

Gas conversion kits are available from True Caliber to change the operating supply gas to either natural gas or LP. Contact True Caliber at **1-844-849-6226** or **TrueCaliberParts@truemfg.com**

Conversion kits should be installed by a qualified technician.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

LIQUID PROPANE (LP)

⚠ DANGER!



- **DO NOT store a spare LP gas cylinder** under or near this appliance vertically, horizontally or in any orientation. True Caliber recommends adding a partition or shelf under the appliance to prevent such storage; such construction must be located as to not interfere with gas shutoff access. Ensure there are no openings wider than 11-1/2" (292.1 mm)
- **NEVER** fill the cylinder beyond 80% full.
- **If the information above is not followed exactly**, a fire causing death or serious injury could occur.
- **If the appliance is stored indoors**, the LP tank must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.
- **A dented or rusty LP tank** may be hazardous and should be checked by your LP cylinder supplier. Never use a cylinder with a damaged valve.
- **Ensure the LP tank is fitted** with a listed overfilling prevention device and a cylinder connection device compatible with the connection for outdoor cooking appliances.
- **ALWAYS** check for leaks after every LP tank change.
- **NEVER** connect an unregulated gas line to the appliance.
- **When connecting the regulator**, be sure the regulator vent is not pointing up.
- **When the appliance is not in use**, keep the cylinder valve closed.
- **DO NOT** store a full cylinder in direct sunlight.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

LIQUID PROPANE (LP) (CONT.)

USER ACTION!

- **The LP Tank is NOT INCLUDED** with the appliance and must be purchased separately from your local LP tank supplier. Your local LP filling station should be equipped with the proper equipment to fill your LP tank.
- **The LP tank must be constructed and marked** in accordance with the specifications for LP tank of the US department of Transportation (DOT or CAN/CSA-B339). The LP cylinder used must be equipped with a listed overfilling prevention device and be fitted with a “Type 1” connection. **DO NOT** change the regulator/hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator/hose assembly with a standard 510 POL tank/valve assembly. **DO NOT** use an LP gas cylinder with a No. 600 connection.
- **All pipe sealants must be an approved type** and resistant to the actions of LP gases. Never use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1 or the CAN/CGAB149.2 Propane Installation Code.
- **Any installer supplied gas lines shall be rigid pipe**, semi-rigid tubing, or a connector complying with ANSI Z21.24/ CSA 6.10 or ANSI Z21.75/ CSA 6.27 for attachment to the Type 1 regulator/ hose assembly supplied with the appliance. Aluminum or aluminum alloy semi-rigid tubing shall not be used for this purpose.
- **To avoid heat degradation (loss of heat)** keep the supply lines as short as possible.
- **Gas hose assemblies** shall be of such length or otherwise restrained so that the regulator cannot drop to the ground when disconnected from the cylinder valve.
- **The cylinder must be provided with a shut-off valve** terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

LIQUID PROPANE (LP) (CONT.)

Operating pressure: 11" WC (1.07 kPa)

Connection: 1/2" NPT male mounted on the regulator (included).

LP Hose with a quick disconnect and fittings are included. **See fig. 1.**

Type 1 or QCC1 Regulator: LP gas grill orifices come equipped with a high-capacity hose/regulator assembly for connection to a standard 20 lb LP tank (Type 1). **See figs. 1 and 2.**



Fig. 1. LP hose and regulator for use with a standard 20 lb. LP tank.

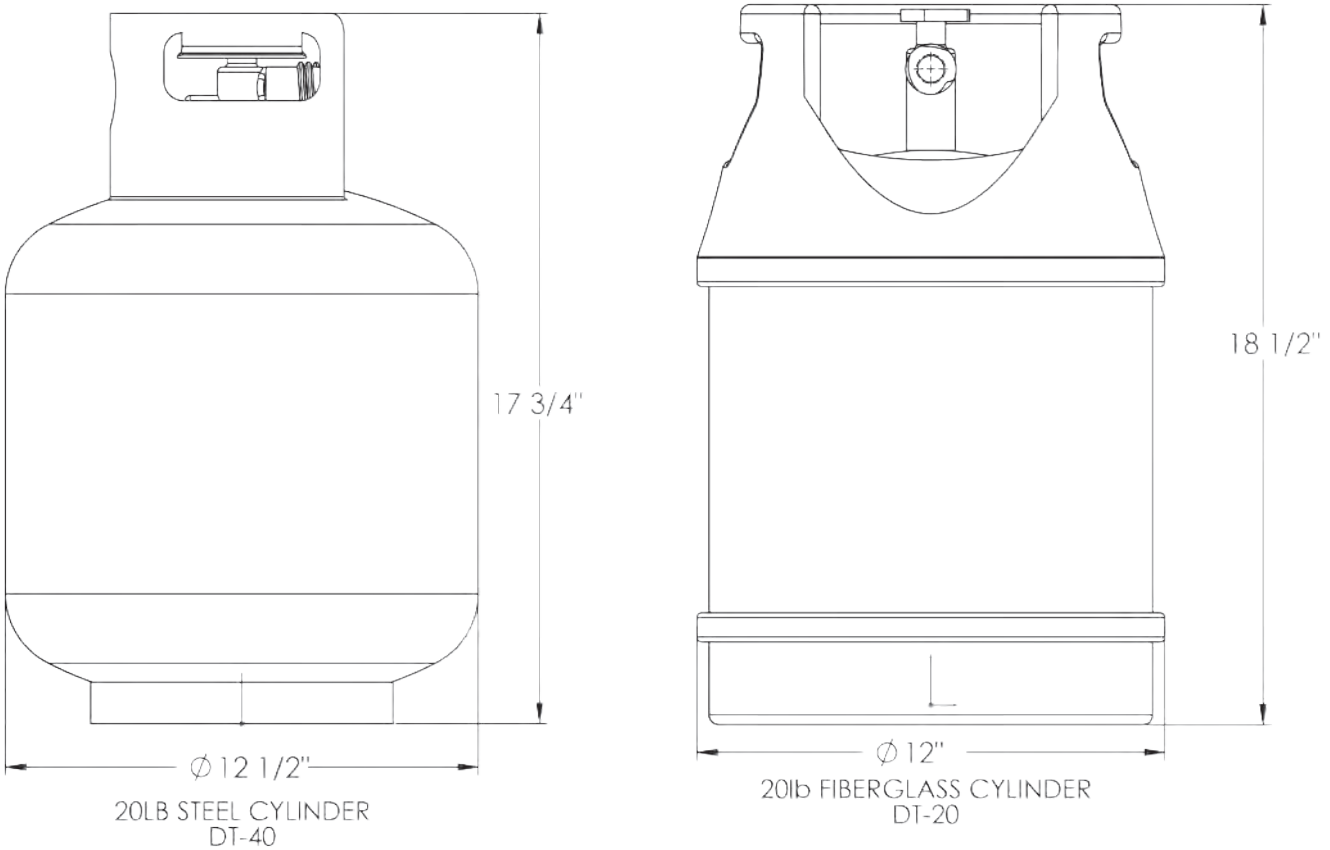


Fig. 2. Standard 20 lb LP tank dimensions.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

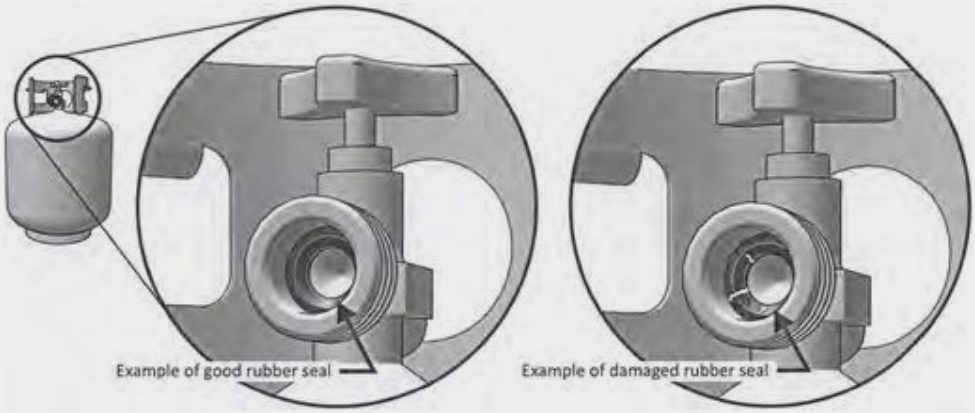
LIQUID PROPANE (LP) (CONT.)

Connecting

⚠ DANGER!

Fire or explosion hazard!

- **Before connecting the LP tank to a regulator**, check that all burner knobs are in the **OFF** position and open the appliance lid.
- **Before connecting an LP tank**, check the rubber o-ring in the valve. If the o-ring is damaged, return the LP tank to the gas supplier. **DO NOT** use a damaged tank. See figure.



Procedure

1. Check the o-ring in the main valve on the LP tank for damage.
2. Verify the main valve on the LP tank is completely closed.

⚠ DANGER!

Fire or explosion hazard! Although the gas flow stops when the Type 1 system is disconnected, always turn off the LP tank main valve after each use and during transport of the tank or unit.

3. Insert the regulator inlet into the tank valve and turn the coupler clockwise until the coupler tightens. **DO NOT overtighten the coupler.**

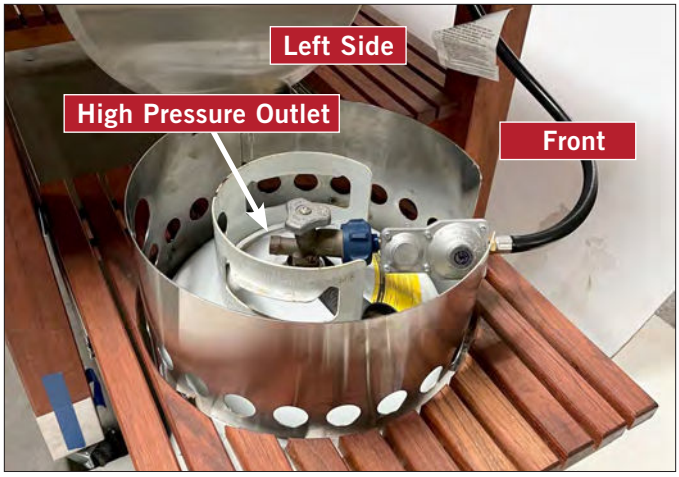


Fig. 1. Position the LP tank in the cylinder housing as shown.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

LIQUID PROPANE (LP) (CONT.)

Connecting (cont.)

4. Position the LP cylinder in the cylinder holder. **See figs. 1 and 2.**

⚠ DANGER!

Personal injury hazard! Always position the LP tank high pressure outlet away from the unit's front. **See fig. 1.**

5. Connect the regulator outlet hose to the manifold.

6. Purge air from the system. Turn the main tank valve on and turn the burner control valves on the appliance to **HI / LIGHT** position for about 20 sec. Turn valves off. Wait 5 min before attempting to light the burners.

7. Check connection points for leaks. See "Leak Testing" (pg. 74).

Disconnecting Procedure

1. Access the LP tank.

2. Turn off the main tank valve.

3. Turn the coupler counterclockwise. The inlet will then disengage.

4. Remove the inlet from the tank valve opening if the inlet has not already done so when disengaging.



Fig. 2. Close the cylinder housing and slide the pullout into position under the appliance.



Fig. 3. LP regulator hose connected to manifold.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

BULK LIQUID PROPANE (LP)

⚠ DANGER!

- **NEVER** connect an unregulated gas line directly to the appliance.
- **When connecting the regulator**, be sure the regulator vent is not pointing up.
- **A regulator must be used for Bulk LP applications.** Failure to install a pressure regulator can result in fire and serious personal injury or death. **Purchase a regulator from True Caliber;** contact True Caliber at **1-844-849-6226** or **TrueCaliberParts@truemfg.com** to order.
- **Freestanding Bulk LP applications** must have anchor brackets installed to prevent unintentional stand movement and damaged gas lines. See “Anchor Bracket Installation” (pg. 69).

USER ACTION!

- **For LP installations** where the provided LP tank/ regulator hose assembly will not be used and an LP unit is directly connected to a bulk LP supply, follow natural gas hook up guidelines.
- **ALWAYS** verify the regulator is set for LP before installation. Pay attention to the inlet and outlet markings and the directional arrow during installation. See fig. 1.
- **All pipe sealants** must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1 or the CAN/CGAB149.2 Propane Installation Code.
- **Any installer supplied gas lines** shall be rigid pipe, semi-rigid tubing, or a connector complying with ANSI Z21.24/ CSA 6.10 or ANSI Z21.75/ CSA 6.27 for attachment to the type 1 regulator/ hose assembly supplied with the appliance. Aluminum or aluminum alloy semi-rigid tubing shall not be used for this purpose.
- **To avoid heat degradation (loss of heat)** keep the supply lines as short as possible.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

BULK LIQUID PROPANE (LP) (CONT.)

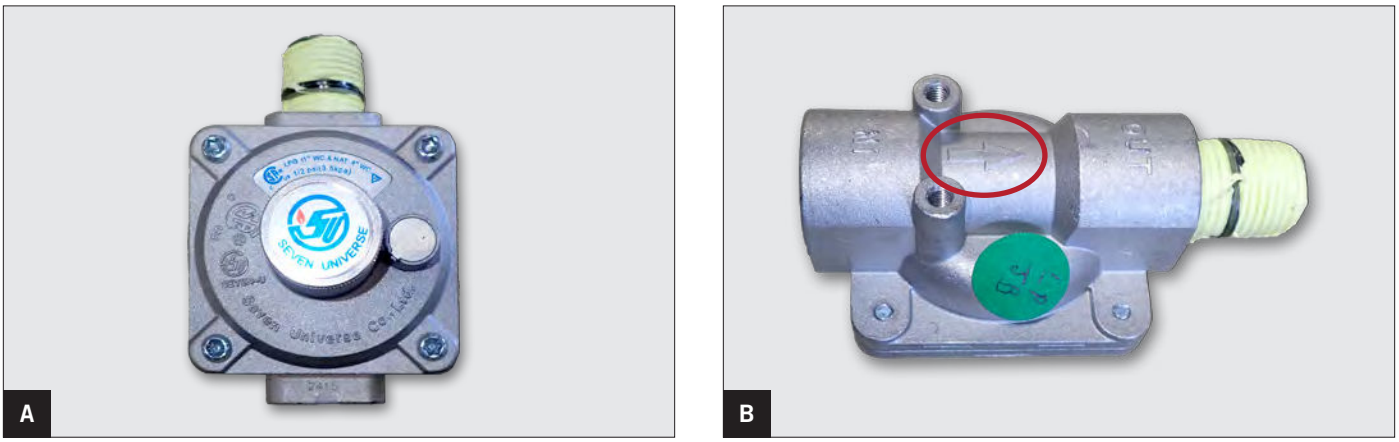


Fig. 1. LP regulator for use with a bulk LP supply (actual regulator may differ). Pay attention to the directional arrow (B).

Manifold Connection: 1/2" NPT female

Operating Pressure: 11" WC (1.07 kPa)

Supply Pressure: 11" – 13" WC (if greater than 13" WC, a step-down regulator is required)

Parts available from True Caliber:

- LP Gas Regulator
- 1/2" NPT Nipple

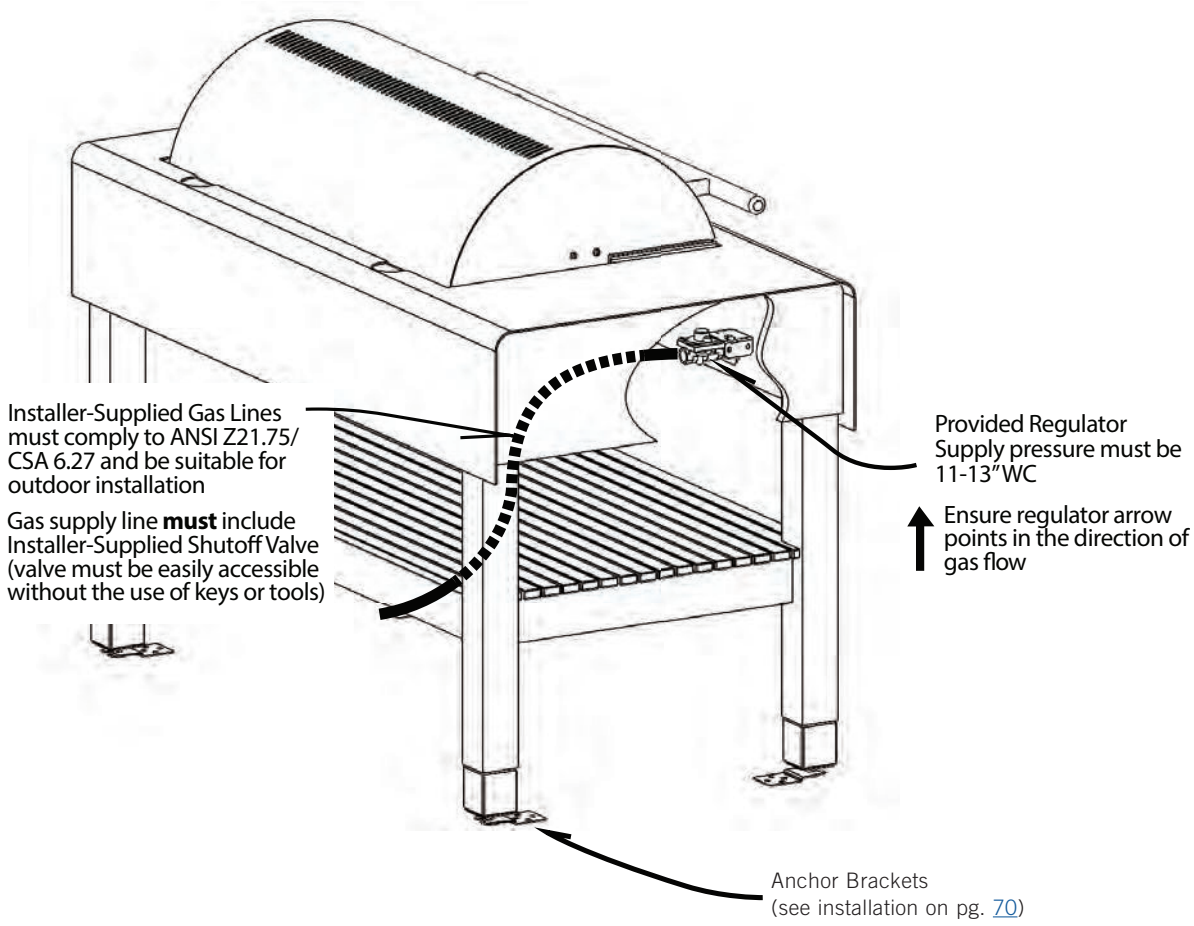
Connecting

- To hook up the fittings supplied with appliance, use threading compound on male NPT threads only. Do not apply threading compound to any flare fittings.
- Use a second pipe wrench to hold the appliance inlet pipe to avoid shifting any internal gas lines of the appliance.
- Ensure that the regulator arrow points in the direction of the gas flow towards the unit and AWAY from the supply.
- Place the installer-supplied gas shut-off valve in an accessible location.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

BULK LIQUID PROPANE (LP) (CONT.)

Connecting (cont.)



Anchor Bracket Installation

- For bulk LP freestanding applications, anchor brackets must be installed to prevent unintentional stand movement.
- Quantity eight (8) 3/16" screws (1-1/4" or longer) to be supplied by installer. Be sure the hardware is suitable for the surface material.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

BULK LIQUID PROPANE (LP) (CONT.)

Anchor Bracket Installation (cont.)

Procedure

1. Position the anchor brackets in their installation locations. **See figs. 2 and 3.**
2. Mark the bracket hole locations.
3. Drill pilot holes through the surface material in the marked locations.
4. With installer-supplied hardware, install the anchor brackets.

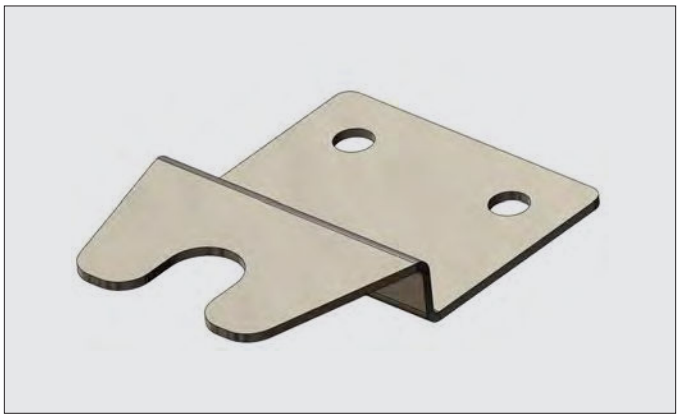


Fig. 2. Anchor bracket.

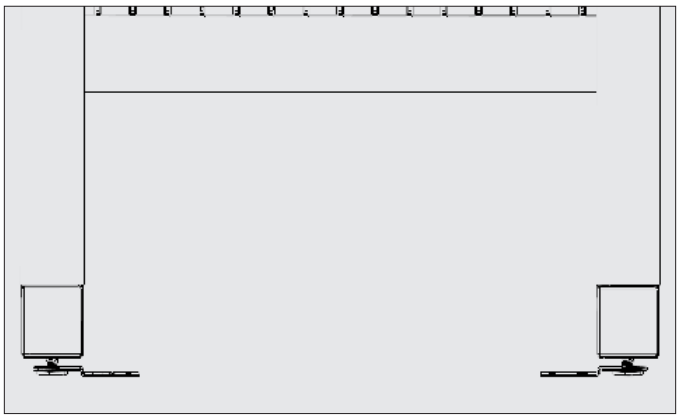


Fig. 3. Anchor brackets positioned on the inner sides of the stand legs.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

NATURAL GAS

⚠ DANGER!



- **NEVER** connect an unregulated gas line directly to the appliance.
- **When connecting the regulator**, be sure the regulator vent is not pointing up.
- **Freestanding natural gas applications** must have anchor brackets installed to prevent unintentional stand movement and damaged gas lines. See “Anchor Bracket Installation” (pg. 73).

USER ACTION!

- **A natural gas connection** should only be performed by a certified or licensed technician.
- **Check with your local gas utility** or with local codes for instructions or for installing gas supply lines. Be sure to check type and size of run and how deep to bury the line. If the gas line is too small, the grill will not function properly. Any joint sealant used must be an approved type and be resistive to the actions of gases.
- **All pipe sealants must be an approved type** and resistant to the actions of LP gases. **NEVER** use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.

GAS REQUIREMENTS (FREESTANDING) (CONT.)

NATURAL GAS (CONT.)

Manifold Connection: 1/2" NPT female

Operating Pressure: 4" WC (0.39 kPa)

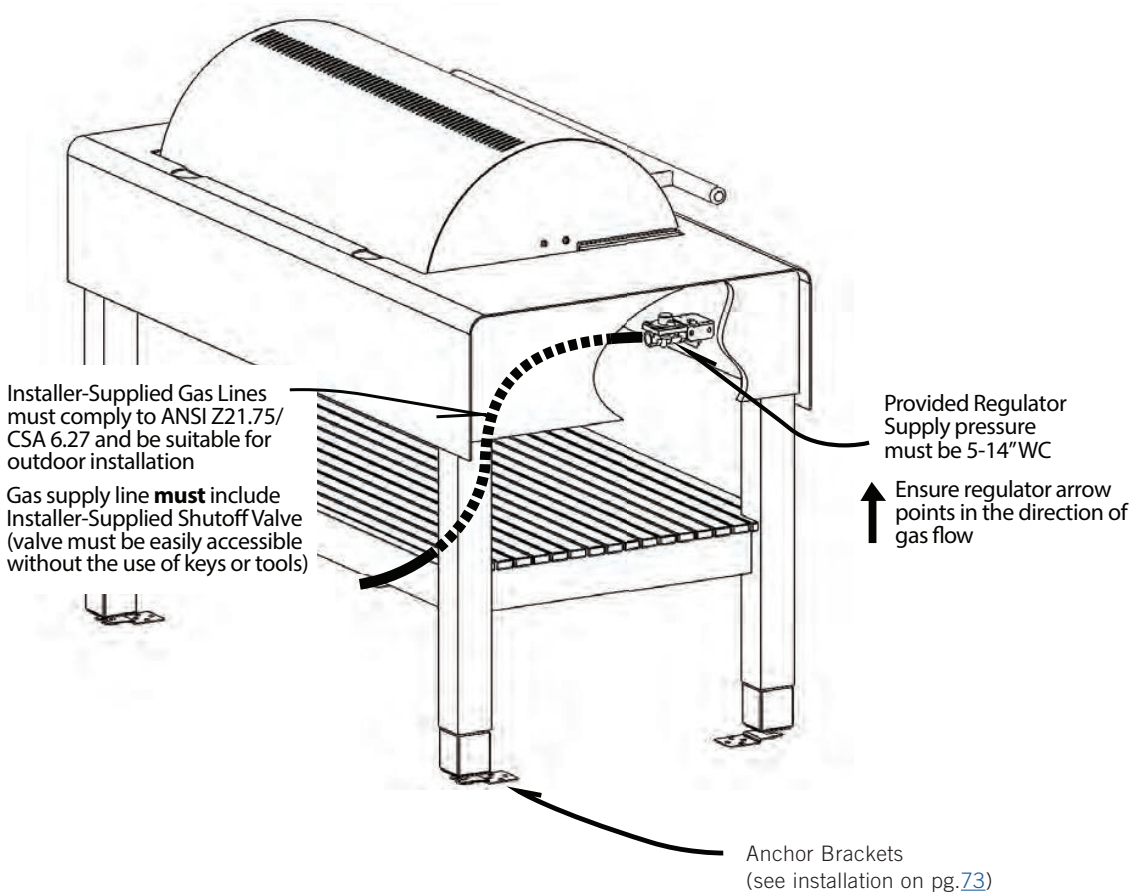
Supply Pressure: 5 – 14" WC (if greater than 14" WC, a step-down regulator is required)

Parts Provided:

- Natural Gas Regulator
- 1/2" NPT Nipple

Connecting

- To hook up the fittings supplied with appliance, use threading compound on male threads only. Do not apply threading compound to any flare fittings.
- Use a second pipe wrench to hold the unit inlet pipe to avoid shifting any internal gas lines of the appliance.
- Ensure that the regulator arrow points in the direction of the gas flow towards the unit AWAY from the supply.
- Do not forget to place the installer supplied gas shut-off valve in an accessible location.



GAS REQUIREMENTS (FREESTANDING) (CONT.)

NATURAL GAS (CONT.)

Anchor Bracket Installation

- For natural gas freestanding applications, anchor brackets must be installed to prevent unintentional stand movement.
- Quantity eight (8) 3/16" screws (1-1/4" or longer) to be supplied by installer. Be sure the hardware is suitable for the surface material.

Procedure

1. Position the anchor brackets in their installation locations. **See figs. 2 and 3.**
2. Mark the bracket hole locations.
3. Drill pilot holes through the surface material in the marked locations.
4. With installer-supplied hardware, install the anchor brackets.

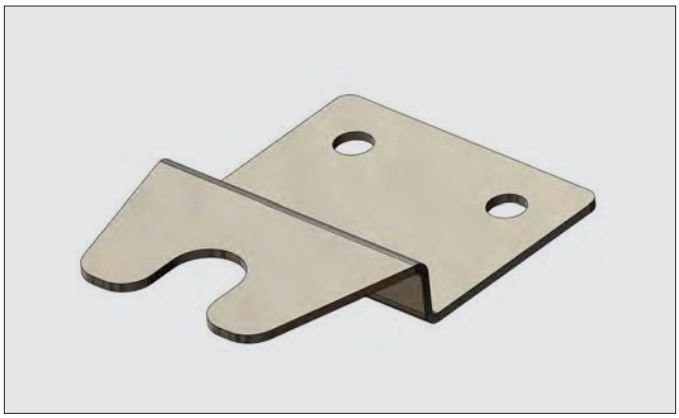


Fig. 2. Anchor bracket.

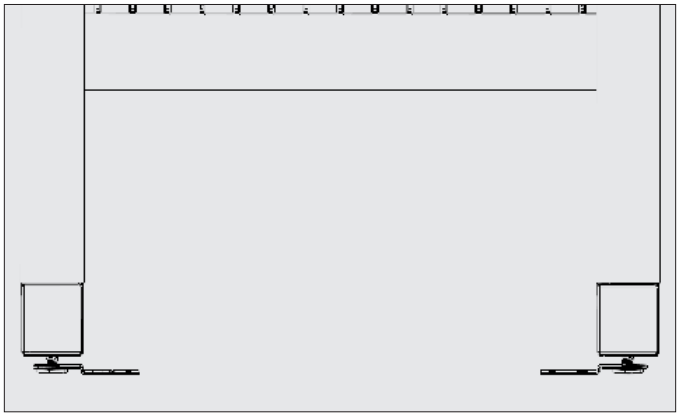


Fig. 3. Anchor brackets positioned on the inner sides of the stand legs.

LEAK TESTING

⚠ DANGER!



- **DO NOT smoke** while leak testing. Extinguish all open flames.
- **NEVER leak test** with an open flame.
- **DO NOT** use the appliance until all connections have been checked and do not leak. If you cannot stop a gas leak, turn off the gas supply and call a qualified service provider.
- **ALWAYS** check for leaks after every LP tank change or periods of not using the appliance (such as winter).
- **Check LP appliances for leaks** with a full cylinder.
- **The appliance does not come with the regulator/hose assembly installed.** The regulator/hose assembly should be tested by the installer for leaks.

LEAK TESTING (CONT.)

If the connections are not perfectly sealed, you can have a small leak and therefore a faint gas smell. Leaks may not always be visible to the naked eye; some leaks can only be found with the burners turned on. Leak testing with the burners on must be done by a qualified technician.

Procedure

1. Open the lid.
2. Turn off all burners.
3. Create a solution of one part soap, one part water.
4. With a brush or spray bottle, apply the solution to all connections from the supply line or LP cylinder, up to and including the manifold pipe assembly. **See figs. 1-4.**
5. Turn the gas supply on.
6. Verify there are no leaks. Soap bubbles will appear where a leak is present.
7. If a leak is present, immediately turn off the gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.

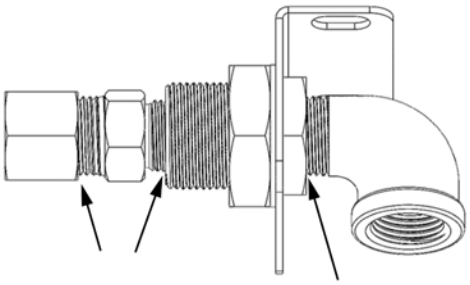


Fig. 1. Built-in manifold leak test points. For LP and natural gas models.

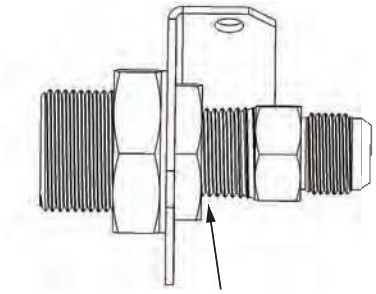


Fig. 2. Freestanding manifold leak test points. For LP and natural gas models.

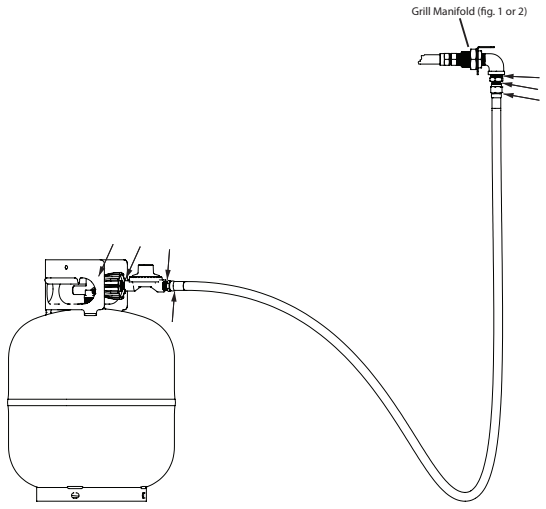


Fig. 3. LP cylinder leak test points.

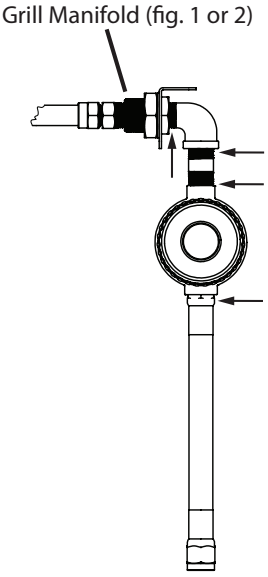


Fig. 4. Natural gas and bulk LP leak test points.

BURNER INSPECTION

⚠ DANGER!



Inspect burners for damage (such as cracks and/or holes)...

- Before first use
- At the start of the cooking season or annually
- During cleaning

If damage is found, immediately stop use and replace the damaged burner. Failure to do so increases risk of personal injury and appliance damage.



- **Verify burner operation during installation and before each use.**

The Rockwell is equipped with high quality, stainless steel patented Crossflame® stainless steel burners which, when coupled with the patented burner radiants (see "Radiants & Grill Racks" on pg. 77) or heat diffuser baffles, produce an intense heat that cooks uncommonly even. With this ultra-even heating, you can cook without being concerned of the “hot spot” that most other units have.

The U-shaped burner, with its unique crossover porting bars, is the heart of the even grilling system. The burners will only operate in one position and must be mounted correctly for safe operation.

NOTICE › If desired, remove the burner shipping brackets **(see fig. 1 and 2)** during appliance installation. Keep the shipping brackets available for moving the appliance in the future.

Always inspect burners before the first use, at the start of the cooking season or annually, and during cleaning. When inspecting...

- Verify the burner is fully seated and does not rock.
- Verify the burner opening sits over the brass orifice.
- Verify the burner is not damaged.
- Ensure burners are clean. See "Component Cleaning" on pg. 98.

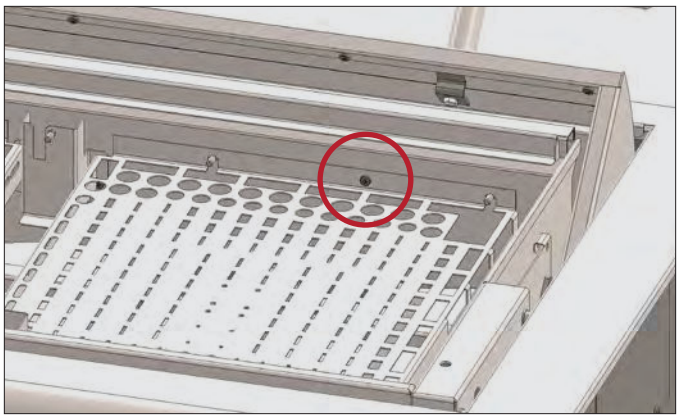


Fig. 1. For griddle burners, remove the heat diffuser baffle to access the burner. Heat diffuser baffles have rear and front screws. Front screw not shown. **IMPORTANT! Failure to reinstall the heat diffuser baffle screws may result in appliance damage.**

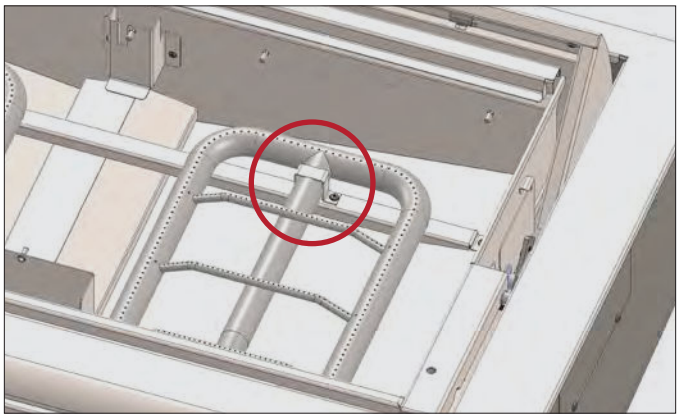


Fig. 2. The burner shipping bracket.

RADIANTS & GRILL RACKS

The radiant assemblies must always be in place when grilling as they protect the burner ports from getting clogged with grease and causing burner performance issues.

Procedure

1. Peel the protective film off the radiants and radiant supports
2. Position the radiant supports over the firebox pins in the front and rear of the firebox. **See fig. 1.**
3. Position the radiants in the radiant support slots. **See fig. 2.** There should be one radiant over each crossover porting bar. **See fig. 3**.
4. Position the grill racks in the appliance. **See figs. 4 and 5.**

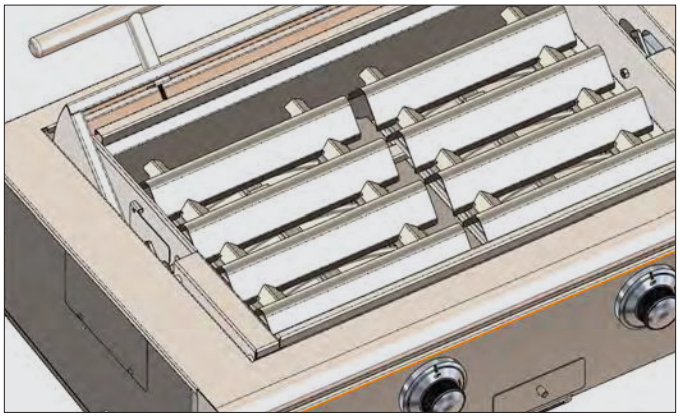


Fig. 3. Burner crossover bars covered by radiants.



Fig. 5. Grill racks installed and ready for use.

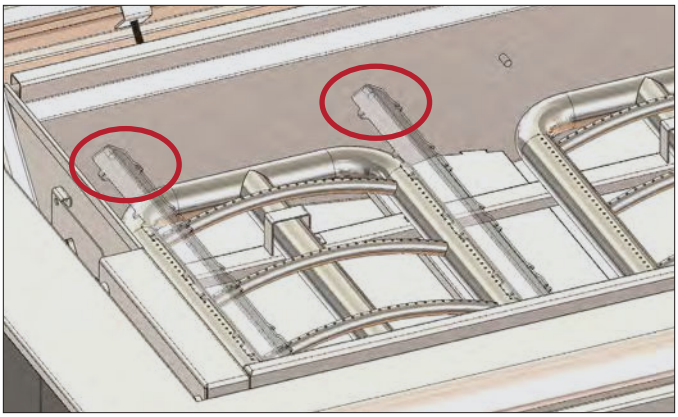


Fig. 1. Radiant rails resting on firebox pins.

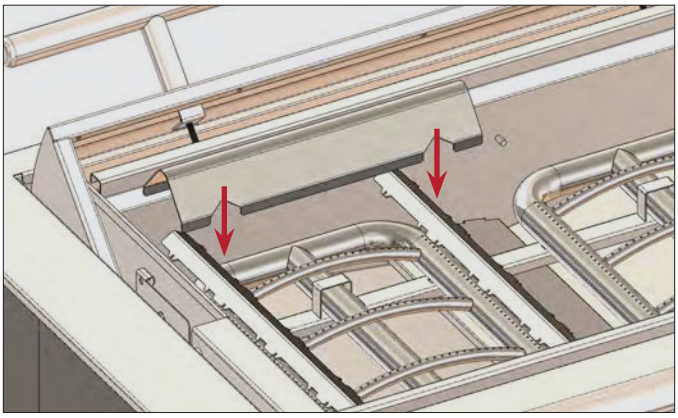


Fig. 2. Position the radiants on the radiant rails.

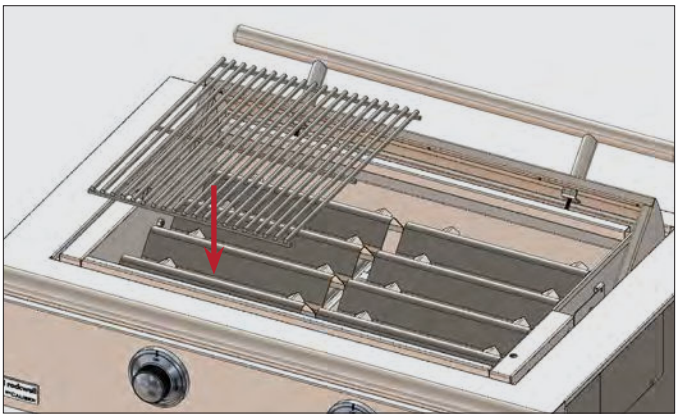


Fig. 4. Install the grill racks above each radiant assembly.

GRIDDLE

⚠ WARNING!

Be sure to clean [see “Component Cleaning” (pg. 97)] and season [see “Griddle Seasoning” (pg. 100)] your griddle before its first use.

The Rockwell griddle surface is non-rusting 304 stainless steel.

See the following griddle installation instructions.

1. Position the rear mount bracket on the rear edge of the firebox. **See fig. 1**.
   NOTICE › Be sure the left bracket edge hooks over the firebox’s side. **See fig. 1**.
2. Remove the burner shipping brackets **(figs. 2 and 3)**.
3. Position the zone divider between the heat diffuser baffles. **See fig. 4**.
4. Position the griddle assembly on the mount brackets. **See fig. 5**.
5. Check the level of the griddle assembly front-to-back. If sloped backward, with a 3/16" Allen wrench, adjust the leveling screws **(see fig. 6)** until the griddle assembly is gently sloped forward.

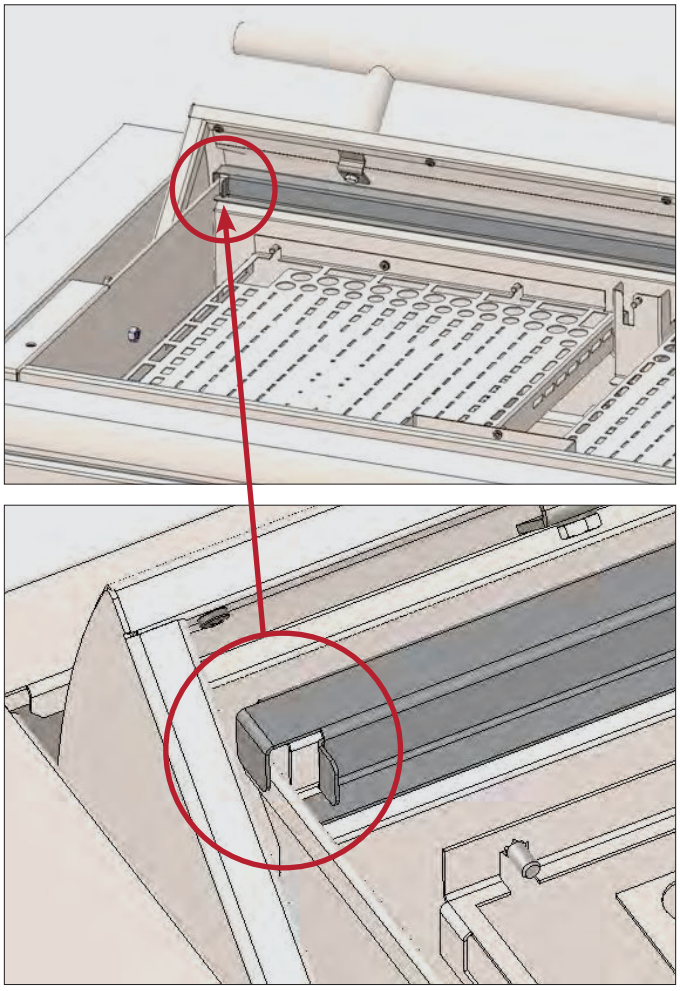


Fig. 1. Position the rear mount bracket at the firebox rear. Hook the rear mount bracket over the left edge of the firebox.

GRIDDLE (CONT.)

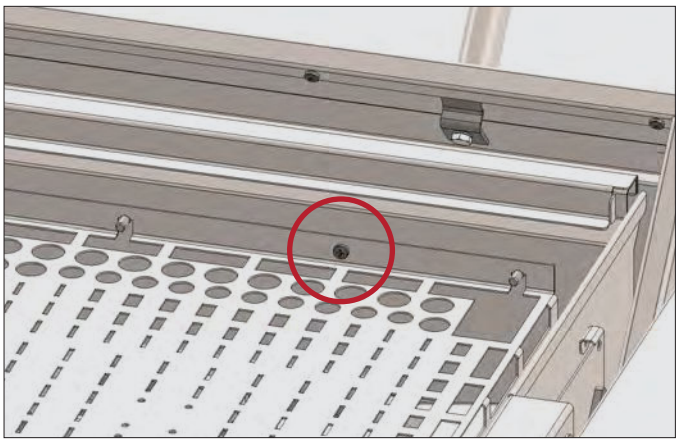


Fig. 2. Remove the heat diffuser baffle screws to lift the heat diffuser baffle and access the burner. **IMPORTANT! Failure to reinstall the heat diffuser baffle screws may result in appliance damage.**

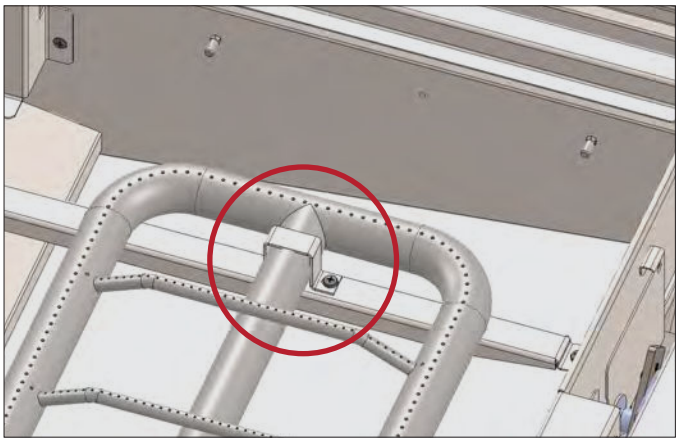


Fig. 3. Remove the burner shipping bracket. Keep the shipping brackets available for moving the appliance in the future.

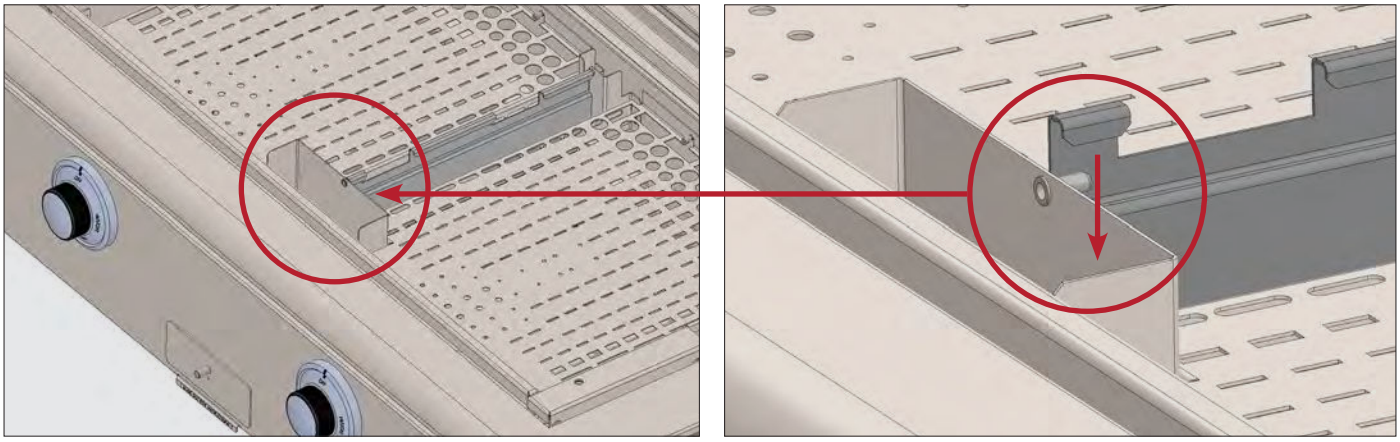


Fig. 4. Place the zone divider between the heat diffuser baffles.

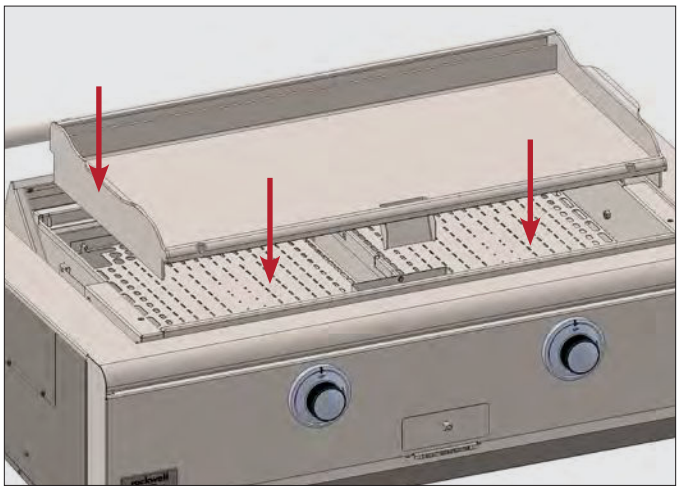


Fig. 5. Rest the griddle assembly on the brackets.

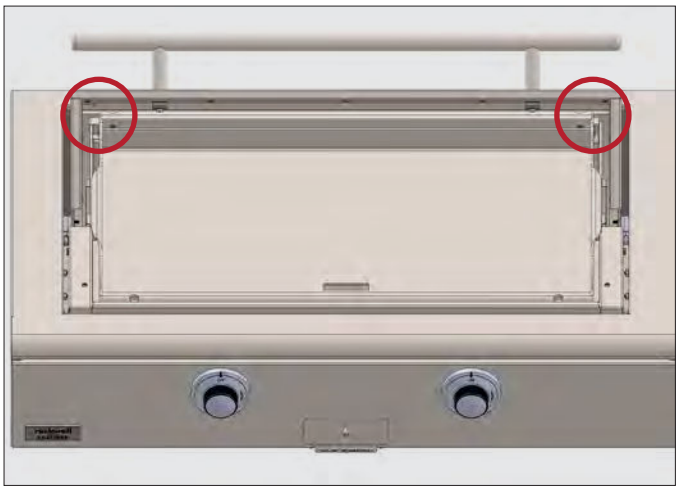


Fig. 6. Griddle assembly leveling screw locations. Adjust with a 3/16" Allen wrench.

DRIP TRAY

⚠ DANGER!

- **ALWAYS** ensure the drip tray (**see fig. 1**) is in place and fully closed with the front panel flush with the exterior of the valve panel. If the drip tray is not properly closed, grease could drip and may cause a safety hazard.
- **DO NOT** attempt to remove the drip tray during use or while it is hot after using the appliance.

- **NEVER** use the unit without the drip tray in place and pushed all the way to the back of the appliance. Without it, hot grease could leak downward and produce a fire or explosion hazard.
- **Let hot grease cool** before attempting to handle or dispose of it. Avoid letting grease deposits collect in the bottom of the firebox by cleaning the drip tray regularly. Never clean while the appliance is on or hot. See “Drip Tray Cleaning” (pg. 99).

Install the drip tray before use. **See fig. 1.**

Clean the drip tray regularly. See "Drip Tray Cleaning" (pg. 99).



Fig. 1. Drip tray.

DRAIN INSTALLATION (BUILT-IN)

As an open grill design, the Rockwell Built-In features an angled cleanout area below the appliance. The cleanout box traps water or debris that may enter the open area around the lid's perimeter.

True Caliber provides 3' (91.4 cm) 1/2" I.D. drain hose for your enclosure.

Procedure

1. Locate the drain hose and nozzle kit shipped in the firebox. **See figs. 1 and 2.**
2. Install the nozzle kit in the hole at the front of the cleanout area. **See fig. 3.**
3. Slide one end of the drain hose onto the drain nozzle. **See fig. 4.**
4. Position the other end of the drain hose at an appropriate location.

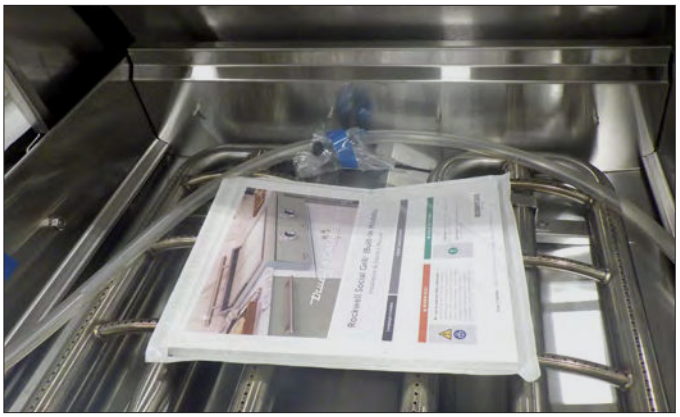


Fig. 1. The drain hose and drain nozzle kit ship inside the firebox.



Fig. 2. Drain hose and nozzle kit.



Fig. 3. Install the drain nozzle in the cleanout box.

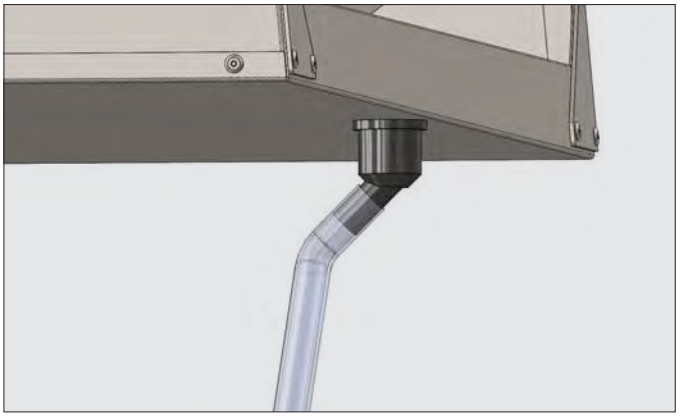


Fig. 4. Slide the provided drain hose onto the drain nozzle.

NOTES

Operation

⚠ DANGER!



- **Only certain types of glasses**, heat-proof glass, ceramic, earthenware, or other glazed utensils are suitable for appliance use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's instructions.
- **DO NOT operate the appliance** in ambient temperatures less than 0°F (-18°C).



- **Keep the area surrounding the appliance** free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. **DO NOT** obstruct the flow of combustion and ventilation air.
- **DO NOT use the appliance** to cook excessively fatty meats or products that promote flare-ups.
- **DO NOT use charcoal** or lighter fluid.
- **NEVER** operate the appliance without the drip tray in place and fully inserted into the appliance. Without it, hot grease can leak downward and produce a fire or explosion hazard.
- **DO NOT** allow grease to build up in the drip tray. Empty the drip try after each use. Built-up grease is a fire hazard.
- **DO NOT** allow grease and debris to build up on or in the burners. Built-up materials cause a fire hazard.



DO NOT heat unopened food containers as a buildup of pressure may cause the container to burst.



- **To avoid burns when cooking**, use long handled BBQ tools.
- **If the lid is left partially open during use**, the handle can become hot-to-touch.
- **Protect hands with oven mitts** when opening and closing the lid.
- **When using the appliance**, never touch the grill racks, griddle, heat diffuser baffle, radiants, or immediate surrounding area as these areas become extremely hot and could cause burns.
- **Let hot grease cool** before attempting to handle it.
- **DO NOT** line the grill racks, griddle, or fireboxes with aluminum foil or absorbent substances. This can severely upset combustion airflow or trap excessive heat in the valve panel area, resulting in melted knobs, melted igniters and wiring, and increase the chance of personal injury. This can also block grease flow and cause a grease fire.
- **DO NOT use a towel or bulky cloth** in place of potholders. **DO NOT** let potholders touch hot portions of the grill rack or griddle.



- **Use only dry potholders** as moist or damp potholders on hot surfaces may cause burns from steam.
- **Clean the appliance with caution**. Avoid steam burns; do not use a wet sponge or cloth to clean the appliance while it is hot.

Operation (cont.)

⚠ WARNING!



When using the appliance, be sure that all parts of the unit are firmly in place and that the appliance is stable (cannot be tipped over).



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.



- **DO NOT use the appliance** for cooking excessively fatty meats or products which promote flare-ups.
- **To put out flare-ups**, adjust the controls to lower the temperature. **NEVER** use water on a grease fire.
- **Grease is flammable**. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect at the bottom of the grill. Clean appliance after each use to avoid grease build-up.
- **DO NOT LEAVE THE APPLIANCE UNATTENDED WHILE COOKING!**

❗ USER ACTION!



- **DO NOT leave your appliance** lit and set on **HI** with the lid closed for extended periods of time; this can cause discoloration to both the lid and interior components.

PRE-USE CHECKLISTS

Before First Use

- ☐ Check the hose, regulator, and connectors for damage prior to turning the gas **ON**. Look for cracks, abrasions, brittleness, holes, dents, and nicks. If there is evidence of cuts, wear, or abrasion, the damaged component must be replaced prior to use. Do not attempt to remove, repair, or replace the regulator/hose assembly by yourself. It must be done by a qualified licensed technician only.
- ☐ Check all gas supply connection points for leaks. See "Leak Testing" (pg. 74).
- ☐ Ensure that all internal packaging has been removed.
- ☐ Ensure no protective film is adhered to the stainless steel. Peel off any present protective films.
- ☐ Make sure the burners are properly positioned.
- ☐ Verify the griddle and heat diffuser baffle or radiants and grill racks are properly seated.
- ☐ If present, verify the radiants are correctly aligned over the burner cross pieces.
- ☐ Purge the gas line of air before lighting the appliance.
- ☐ Ensure burners are not damaged.

Before Each Use

- ☐ Check the hose, regulator, and connectors for damage prior to turning the gas **ON**. Look for cracks, abrasions, brittleness, holes, dents, and nicks. If there is evidence of cuts, wear, or abrasion, the damaged component must be replaced prior to use. Do not attempt to remove, repair, or replace the regulator/hose assembly by yourself. It must be done by a qualified licensed technician only.
- ☐ Check all gas supply connection points for leaks. See “Leak Testing” (pg. 74).
- ☐ Verify the griddle and heat diffuser baffle or radiants and grill racks are properly seated.
- ☐ Ensure burners are clean. See "Component Cleaning" on pg. 98.

Start of the Season

- ☐ Check the hose, regulator, and connectors for damage prior to turning the gas **ON**. Look for cracks, abrasions, brittleness, holes, dents, and nicks. If there is evidence of cuts, wear, or abrasion, the damaged component must be replaced prior to use. Do not attempt to remove, repair, or replace the regulator/hose assembly by yourself. It must be done by a qualified licensed technician only.
- ☐ Check all gas supply connection points for leaks. See “Leak Testing” (pg. 74).
- ☐ Make sure the burners are properly positioned.
- ☐ Verify the griddle and heat diffuser baffle or radiants and grill racks are properly seated.
- ☐ Check burners and orifices for pests (insects, spiders, rodents, etc.) and obstructions.
- ☐ Ensure burners are clean and not damaged. See "Component Cleaning" on pg. 98.

LIGHTING THE BURNERS

⚠ DANGER!

ALWAYS follow lighting instructions to prevent serious injury.

Lid must be opened before lighting the appliance.

- **Check for gas leaks before lighting**. See "Leak Testing" (pg. 74). **DO NOT** use the appliance if the odor of gas is present.
- **NEVER lean over an open appliance,** especially when lighting; serious burns may result. When lighting a burner, always pay close attention to what you are doing.
- **ALWAYS keep your face and body** away from the appliance when lighting.
- **If burners are extinguished by wind** and do not reignite within five (5) sec, turn the burner off and wait five (5) min for gas to dissipate before attempting to reignite the burner.

❗ USER ACTION!

- **Please verify all grill burner components are in place before you use the appliance**. See "Burner Removal & Reinstallation" (pg. 94).
- **On first use or when an LP tank has been replaced**, there may be air in the gas line that needs to be purged.
- **After lighting burners, make sure burners are operating normally**. There should be a steady blue flame.

For Easy Reference, see lighting instructions on the instruction slide (located below the drip tray, **see fig. 1**).



Fig. 1. Pull the instruction slide out for lighting instructions.

LIGHTING THE BURNERS (CONT.)

SURE LIGHT IGNITION

⚠ DANGER!



Fire or explosion hazard!

- Burner may not immediately light. **Always verify the burner is lit to prevent gas build-up.**
- If the burner does not light within 5 sec, turn the knob to **OFF** and **wait 5 minutes** to let accumulated gas dissipate before repeating the lighting procedure.

Read instructions before lighting. Light one burner at a time.

Procedure

1. Open the lid.
2. Turn the gas supply on.
3. Push the selected burner knob in and **SLOWLY** rotate the knob from **OFF** to **HI / LIGHT**. **See figs. 2 and 3.**
4. If ignition does not occur in 5 sec, turn the burner knob to **OFF**, wait 5 minutes, and repeat step 3.
5. Once burner is fully lit, pull the knob back out and adjust to the desired heat setting.
6. Repeat step 3-5 for each burner.



Fig. 2. Burner knob turned to OFF.



Fig. 3. Burner knob turned to HI / LIGHT.

LIGHTING THE BURNERS (CONT.)

MANUALLY LIGHTING

⚠ WARNING!



- **Keep your hand and face away from the appliance** while pushing and turning the knob.
- **If a burner does not light within 5 sec**, turn the knob to **OFF** and wait 5 min before attempting to light the burner again.

If the burners do not light after several attempts, then the burners on the appliance may be manually lit using a long stem match or lighter. **See fig. 4**.

Procedure

1. Open the lid and let gas fumes dissipate.
2. Hold the flame at the manual light hole on the appliance's side. Location and quantity varies by model.
3. Push in and turn the grill knob to **HI / LIGHT**. You should hear and see the burner light.

Once the burner is lit, then the burner(s) adjacent to the lit burner can be ignited via a carry-over method. Turn the burner knob adjacent to the lit burner to **HI / LIGHT**. The burner should then light.



Fig. 4. Manually lighting the burner.

AIR SHUTTER ADJUSTMENT

⚠ DANGER!

Flashback hazard. If the burner does not sit around the orifice, flashback (flames shooting into the firebox) will occur, which can lead to **appliance damage, serious injury, or death.**

Burn hazard. Burners may be hot.

⚠ WARNING!

Air shutter adjustment is to be completed by a **qualified technician to reduce the risk of personal injury.**

ALWAYS use protective gloves or oven mitts or personal injury may occur.

The air shutter, located on the inlet end of the burner, controls the amount of air the burner flame receives. **See fig. 1**.

Required Tools

Required tools include (but may not be limited to) the following:

- Phillips Screwdriver



Fig. 1. Air shutter location.

Procedure

1. Remove the desired burner. See “Burner Removal & Reinstallation” (pg. 94).
2. Loosen (**DO NOT** remove) the air shutter adjustment screw. **See fig. 2**.
3. Adjust the air shutter per the “Air Shutter Adjustment Guide” and then tighten the adjustment screw.
4. Reinstall the burner. Be sure the burner sits properly around the orifice.
5. Light the burner and observe the flame.

   NOTICE > Flames should be **BLUE**, stable with no yellow tips, and free of excessive noise or lifting. **See fig. 3**. If any of these conditions exist, turn off and remove the burner; then, check if the air shutter or burner ports are blocked. Readjust the air shutter as needed.
6. Repeat the procedure until the burner produces the desired flame.

AIR SHUTTER ADJUSTMENT (CONT.)



Fig. 2. Air shutter adjustment screw location.

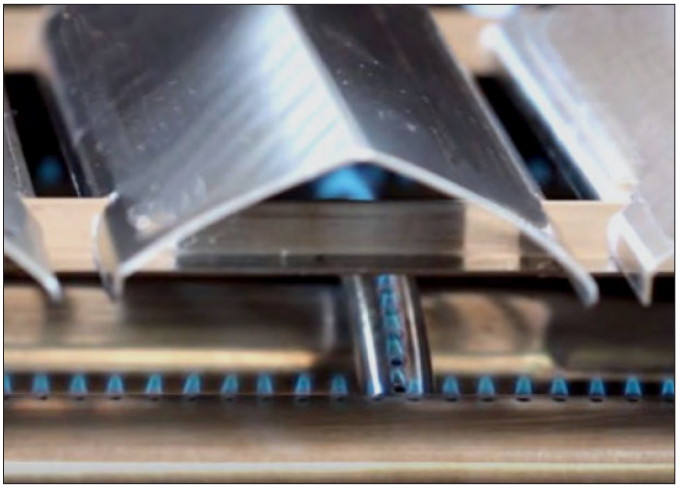


Fig. 3. Flames should be a steady, stable blue.

AIR SHUTTER ADJUSTMENT GUIDE		
Symptom	**Problem**	**Solution**
Yellow Flame	**Not enough air**	Turn the air shutter counterclockwise to let **MORE** air to the burner.
Noisy Flame	**Too much air**	Turn the air shutter clockwise until a stable blue flame appears. **NOTICE ›** You will need to do this repeatedly to ensure proper flame color and height.
Lifting Flame	**Too much air**	Turn the air shutter clockwise until a stable blue flame appears. **NOTICE ›** You will need to do this repeatedly to ensure proper flame color and height.

GRILL USE

⚠ DANGER!



- **NEVER** operate the appliance without the drip tray in place and fully inserted into the appliance. Without it, hot grease can leak downward and produce a fire or explosion hazard.
- **DO NOT** leave an operating appliance unattended.

! USER ACTION!

DO NOT leave your appliance lit and set on HI with the lid closed for extended periods of time; this can cause discoloration to both the lid and interior components.

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "medium" setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food thoroughly without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower setting near the end of the cooking time.

GRIDDLE USE

⚠ DANGER!



- **NEVER** operate the appliance without the drip tray in place and fully inserted into the appliance. Without it, hot grease can leak downward and produce a fire or explosion hazard.
- **DO NOT** leave an operating appliance unattended.

! USER ACTION!

- **Be sure to clean** [see "Component Cleaning" (pg. 97)] and season [see "Griddle Seasoning" (pg. 100)] your griddle before its first use.
- **DO NOT** leave your appliance lit and set on **HI** with the lid closed for extended periods of time; this can cause discoloration to both the lid and interior components.

Once the griddle is cleaned and seasoned, it is ready for use. Set the knob to **HI** for searing. Set the knob to **LOW** for warming or lower temperature cooking. If your griddle rests above multiple burners, you can also cook indirectly.

At an ambient temperature of 73°F (22.8°C), with the lid closed, your griddle will reach 300°F (148.9°C)...

- On high heat, in about 10 minutes
- On low heat, in about 18 minutes

DO NOT leave the griddle on **HI** for long periods of time, as the griddle temperature will exceed temperature useful for normal cooking routines.

After the initial use, parts of the griddle may discolor. This is normal discoloration caused by heat exposure.

NOTES

Maintenance & Servicing

⚠ WARNING!



ONLY qualified technicians should install and service the appliance.

Turn OFF and lockout all utilities (gas, electric, water) according to approved practices during maintenance or servicing.



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.



Sharp edges! Take care when moving, installing, cleaning, servicing, and maintaining the appliance to avoid cuts. Be sure to take care when reaching under the appliance or handling metal components.



Crush or cut hazard! Keep clear when uncrating, installing, moving, or servicing the appliance.

! USER ACTION!



- **When not in use**, the appliance must be covered to protect it from the elements.
- **Replace components with original equipment manufacturer (OEM) components**. Contact True Caliber for replacement parts.
- **Clean and perform general maintenance on the appliance twice a year.** Watch for corrosion, cracks, or insect activity.
- **Check the regulator, hoses, burner ports, air shutter, and valve section carefully. Always turn off gas** at the source (tank or supply line) prior to inspecting parts.

CONTACT US

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or 1-888-616-8783

Parts
TrueCaliberParts@TrueMfg.com
or 1-844-849-6226

Warranty
Warranty@True-Caliber.com
or 1-844-849-6179

Technical Support
TechnicalSupport@True-Caliber.com
or 1-844-746-9423

BURNER REMOVAL & REINSTALLATION

⚠ DANGER!

Fire hazard! Burn hazard! When reinstalled, be sure the burner sits over the orifice (see "Know Your Rockwell" starting on pg. 16). Failure to do so causes improper operation that may result in personal injury.

DURING REINSTALLATION...

- Center the burner inlet on the orifice (**see fig. 1**; also see "Know Your Rockwell" starting on pg. 16).
- Be sure burner is fully seated (it should sit level and not rock).
- **DO NOT** change the air shutter gap unless adjusting the air shutter.

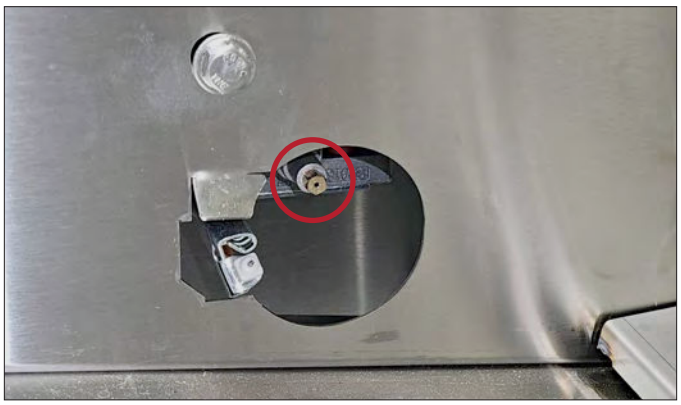


Fig. 1. A brass orifice at the front of the firebox.

REMOVAL

Procedure

1. Remove the griddle and heat diffuser baffle or grill rack and radiant assembly above the burner.
2. If present, remove the burner shipping bracket. **See fig. 2**.

   NOTICE > Keep shipping brackets available for moving the appliance in the future.
3. Guide the burner off the orifice and out of the firebox.

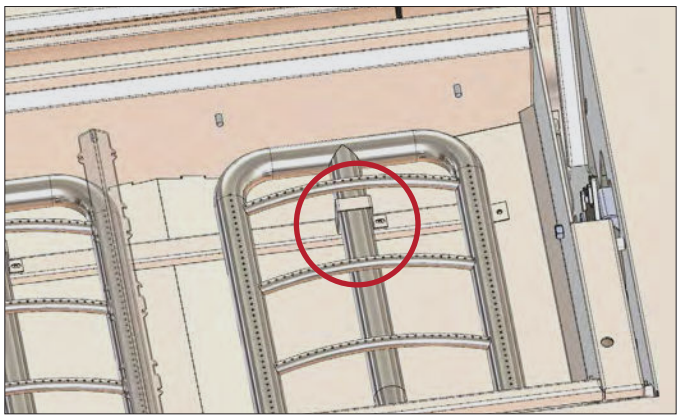


Fig. 2. Installed burner shipping bracket.

BURNER REMOVAL & REINSTALLATION (CONT.)

REINSTALLATION

Procedure

1. Guide the burner inlet (**see fig. 3**) over the orifice, and then position the burner in the burner guide at the firebox rear. **See fig. 4**.

⚠ DANGER!

Fire hazard! Burn hazard! Be sure the burner sits over the brass orifice. Failure to do so causes improper operation that may result in personal injury.

2. Light the reinstalled burner and check for proper flame characteristics. See “Lighting the Burners” (pg. 86).

NOTICE › Flames should be stable and blue with no yellow tips. **See fig. 5**. Flames should also be free of excessive noise or lifting. If flames are not correct, see “Air Shutter Adjustment” (pg. 89).

3. Turn off the burner.

4. Reinstall the heat diffuser baffle or radiant assembly; be sure they are fully seated and **DO NOT** rock.

⚠ DANGER!

Burn hazard! Burners may be hot.

5. Reinstall the griddle or grill rack.

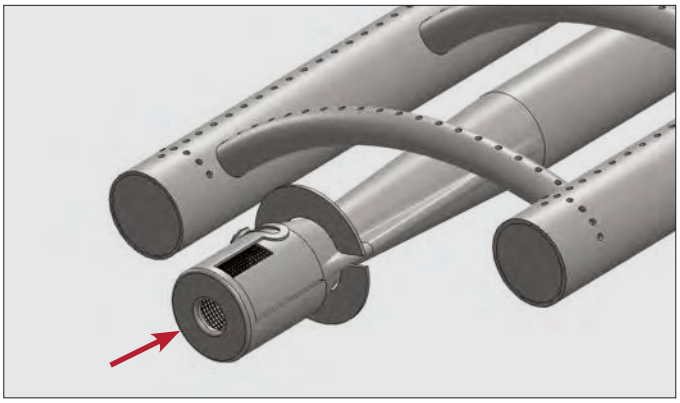


Fig. 3. A burner inlet.

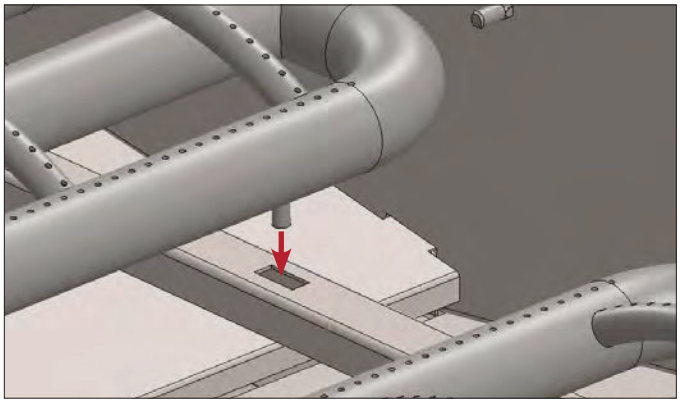


Fig. 4. Burners rest in the burner guide slots.

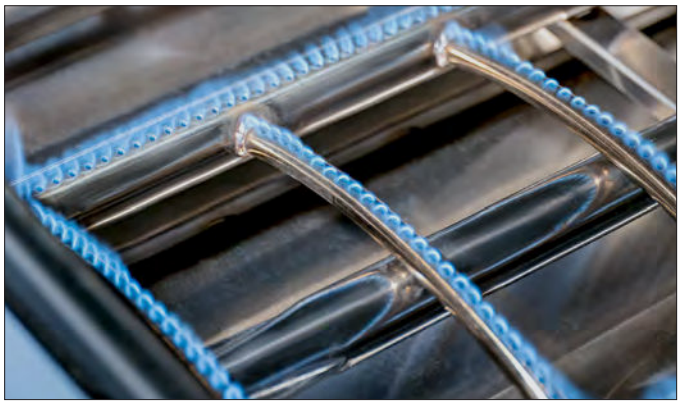


Fig. 5. Flames should be a steady, stable blue.

COMPONENT CLEANING

⚠ DANGER!



DO NOT use a wet sponge or cloth to clean the appliance while it is hot. Steam can cause severe burns.



Burn hazard! Hot surfaces. DO NOT touch.



Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

Turn off the gas supply before cleaning.

⚠ WARNING!



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.

GRILL RACKS

⚠ DANGER!



Burn hazard! Hot surfaces. **DO NOT touch.**



Burn hazard! Steam can cause severe burns.

True Caliber recommends cleaning the grill racks immediately after grilling, after burner flames have been turned off. Cleaning the grill racks is usually more difficult after the unit cools.

Be sure to wear a barbecue mitt to protect your hands from the heat and steam.

Dip a wire brush in tap water and scrub the hot grill racks. Steam created as water contacts the hot grill racks assists the cleaning process by softening any food particles. The particles will fall on the radiant tray and burn away.

You may also try and clean the grill by using a half-cut lemon to wipe the grill racks. The acidity in the lemon breaks up the grease and fat deposits that have collected on the grill racks.

COMPONENT CLEANING (CONT.)

GRIDDLE

⚠ DANGER!

Burn hazard! Hot surfaces. DO NOT touch hot surfaces; personal injury may occur.

NEVER flood a hot griddle with water, cleaning liquid, and/or ice! This causes griddle warping and can cause the griddle plate to crack.

USER ACTION!

DO NOT use harsh chemicals or abrasive tools when cleaning your griddle or surface damage may occur.

Before First Use

1. With a lint-free cotton cloth or sponge, gently scrub the griddle cooking surface and side splashes with a solution of mild dish soap and warm water.
2. Rinse well and dry completely.
3. Proceed to “Griddle Seasoning” (pg. 100).



Fig. 1. Carefully scrape grease and food particles into the drip tray. **DO NOT** damage the griddle surface.

Routine Maintenance

Clean the griddle after every use to prevent buildup. **See fig.1**.

1. After cooking, turn off the burner(s) an let the griddle cool to below 350°F (177°C).
2. With a griddle scraper, scrape leftover food particles and grease down the drain chute. Take care to not damage the griddle surface.
3. Wipe the griddle surface with a soft cloth or sponge and water. For stubborn residues, apply a small amount of water and carefully scrape **IMPORTANT! NEVER flood a hot griddle with water, cleaning liquid, and/or ice!**
4. If wet, let the griddle dry completely.
5. Apply a thin even layer of a high smoke point oil to the griddle. The oil will polymerize during the next use.

COMPONENT CLEANING (CONT.)

BURNERS

⚠ WARNING!

Burn hazard! Hot surfaces. DO NOT touch. Make sure the unit is cool before attempting to remove and clean burners.

Ensure that the gas supply is turned off and all knobs are in the **OFF** position before cleaning burners.

❗ USER ACTION!

- **Burner cleaning frequency depends on how often you use the appliance.** For proper lighting and burner performance, keep the burner ports clean. Clean them periodically for optimum performance.
- **Extreme care should be used when removing any burner for cleaning.** The burner should be replaced correctly onto the orifice before any attempt is made to relight the appliance.

- Clean burner exterior with a wire brush. Clear stubborn scale with a metal scraper.
- Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
- During cleaning, inspect the burner for damage. **DO NOT** use a damaged burner; replace damaged burner immediately.
- Shake out any debris through the air shutter. See "Burner Removal & Reinstallation" (pg. 94). Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a straightened wire coat hanger to remove the obstruction.

ORIFICES

Clean debris from the orifice with a needle. Be extremely careful not to enlarge the hole or break the needle.

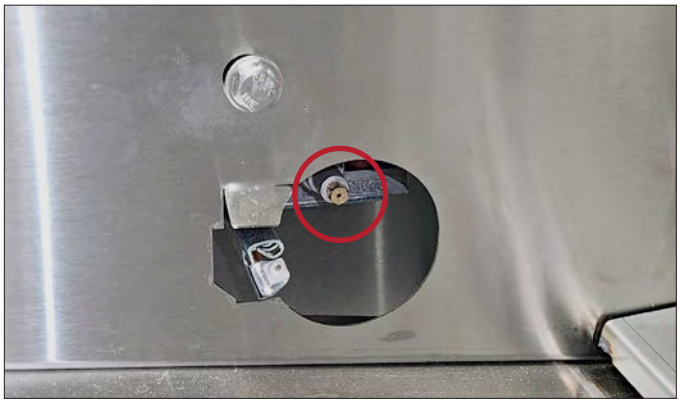


Fig. 1. Orifice location.

DRIP TRAY CLEANING

⚠ DANGER!

- **ALWAYS** ensure the drip tray (**see fig. 1**) is in place and fully closed with the front panel flush with the exterior of the valve panel. If the drip tray is not properly closed, grease could drip and may cause a safety hazard.
- **DO NOT** attempt to remove the drip tray during use or while it is hot after using the appliance.

- **NEVER** use the unit without the drip tray in place and pushed all the way to the back of the appliance. Without it, hot grease could leak downward and produce a fire or explosion hazard.
- **DO NOT** allow grease to build up in the drip tray. Empty the drip tray after each use. Built-up grease is a fire hazard.

- **Let hot grease cool** before attempting to handle or dispose of it. Never clean while the appliance is on or hot.

When the appliance is installed on a level surface, the drip tray (**see fig. 1**) should fill up evenly. This tray should be cleaned after every use of the unit to prevent grease build-up.

Procedure

1. Allow the grease to set.
2. Scrape the grease and debris out. Wipe tray as needed and degrease using warm soapy water.



Fig. 1. Drip tray.

GRIDDLE SEASONING

⚠ DANGER!

Burn hazard! Hot surfaces. DO NOT touch them while seasoning.

Maintaining a light layer of seasoning oil on the griddle surface enhances nonstick properties, making cooking and cleaning easier.

The best oils for seasoning stainless steel are high smoke point oils, such as canola, sunflower, grape seed, or avocado oil.

Procedure

1. Clean the griddle. See “Component Cleaning” (pg. 97).
2. With the lid closed, preheat the entire griddle at least 10 minutes on high heat [350—400°F (177—204°C)].
3. With tongs and a lint-free cotton cloth, apply a thin even coat of oil to the griddle. Be sure to spread the oil around the edges and corners. Be sure to apply oil to the sidewalls.

   NOTICE › Be sure to apply the oil in a thin, even layer. Too much oil can lead to a sticky surface.

4. As the oil heats, it will smoke. Once the smoking subsides, turn off the griddle burners and let the griddle cool.

   NOTICE › If the oil begins to bead, wipe the excess oil from the griddle.

5. After the griddle completely cools (about 30 min), with a lint-free cloth, wipe off the excess oil.
6. Repeat the seasoning process 3-5 times to create a stronger protective coating and enhance nonstick properties.



Fig. 1. Season the griddle with a high smoke point oil.

WOOD MAINTENANCE

⚠ WARNING!

Slippery Surfaces! Moisture from cleaning can create slippery surfaces near the appliance. It is your duty to immediately warn of and dry the slippery surface.

The appliance owner is responsible for performing a Personal Protective Equipment (PPE) Hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures.

Use appropriate tools, safety equipment, and PPE during installation and servicing.

Burn hazard! Always let your appliance completely cool before cleaning; appliance damage or personal injury may occur.

For wood stands, see the following maintenance information. For painted stands, see “General Surface Care & Cleaning” (pg. 103). For stainless steel stands, see “Stainless Steel Care & Cleaning” (pg. 104).

Cleaning

- Turn off the gas supply.
- **DO NOT** use a pressure washer as high pressure can damage the wood grain and remove natural oil in the wood.
- **DO NOT** use a steel or wire brush as they can damage the wood grain.
- Use a soft-bristle brush made from natural fibers or nylon.
- Always scrub in the direction of the grain.
- If using wood cleaner, use an oil soap for hardwood. Apply cleaner per the manufacturer’s instructions.
- Rinse the wood well and let it dry thoroughly.

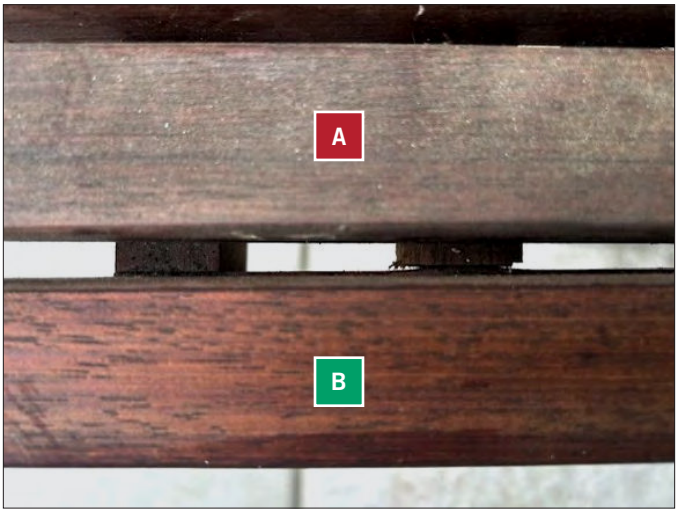


Fig. 1. Weathered wood (A) vs. wood cleaned with oil soap (B).

WOOD MAINTENANCE (CONT.)

POLISHING

⚠ DANGER!

Fire Hazard. Linseed oil generates heat as it dries. Keep materials that have made contact with linseed oil ioslated and away from flammable materials until they are dry.

Use boiled linseed oil to restore the wood's semi-gloss finish.

Procedure

1. Clean the stand. Then, let the stand completely dry.
2. Apply boiled linseed oil per the manufacturer's directions.

   NOTICE › Several light coats of oil are recommended over one heavy coat of oil.
3. Wipe wood surfaces dry after the oil has soaked in.



Fig. 2. Weathered wood (A) vs. wood polished with boiled linseed oil (B).

GENERAL SURFACE CARE & CLEANING

⚠ WARNING!



Slippery Surfaces! Moisture from cleaning can create slippery surfaces near the appliance. It is your duty to immediately warn of and dry the slippery surface.



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.

❗ USER ACTION!



- **Keep your unit covered when not in use.** Always let surfaces dry before covering. Long exposure can diminish appearance.

- For plastic, powder-coated, or painted parts, clean with mild soap and a non-abrasive sponge or soft microfiber cloth. **DO NOT** use stainless steel cleaners or similar solvents.
- **DO NOT** clean stainless steel with steel wool or abrasive products. **DO NOT** use detergents or degreasers with chlorides or phosphates. See "Stainless Steel Care & Cleaning" (pg. 104).
- For True Caliber's color finish cleaning kit, please visit our Maintenance Collection at **https://store.trueresidential.com/collections/maintenance-1** or scan the QR code.

STAINLESS STEEL CARE & CLEANING

USER ACTION!

- **DO NOT use any steel wool,** abrasive, or chlorine-based products to clean stainless steel surfaces.
- **Coastal areas (salty air) or pools/hot tubs (chlorinated air) can corrode stainless steel surfaces.** Clean your appliance exterior regularly and always let surfaces dry before covering. In harsh environments, apply a rust inhibitor.

STAINLESS STEEL OPPONENTS

There are three basic things which can break down your stainless steel's passivity layer and allow corrosion to form.

- Scratches from wire brushes, scrapers, steel pads, and other items that can be abrasive to stainless steel's surface.
- Deposits left on your stainless steel can leave spots. You may have hard or soft water depending on what part of the country you live in. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit too long. These deposits can cause the passive layer to break down and rust your stainless steel. All deposits left from food prep or service should be removed as soon as possible.
- Avoid exposure to chlorides, which can corrode stainless steel. Common sources include salt, food, water, and many household and industrial cleaners. Remove chloride-containing substances promptly and rinse surfaces with clean water when appropriate.

CLEANING & RESTORATION

Stainless steel cleaners must be free of phosphates, chlorine, chloride, and ammonia.

To touch up noticeable scratches in the stainless steel, sand very lightly with dry 200 grit emery paper in the direction of the grain. Specks of grease can gather on the surface of the stainless steel and bake into the surface giving the appearance of rust. For its removal use an abrasive pad in conjunction with a stainless steel cleaner.

NOTICE › Failure to rub with the grain will cause damage.

For True Caliber's stainless steel cleaning kit, please visit our Maintenance Collection at **https://store.trueresidential.com/collections/maintenance-1** or scan the QR code.

STAINLESS STEEL CARE & CLEANING (CONT.)

8 TIPS TO HELP PREVENT RUST

Maintain the Cleanliness of Your Equipment

Avoid build-up of hard stains by cleaning frequently. Use cleaners at the recommended strength (alkaline chlorinated or non-chloride).

Use the Correct Cleaning Tools

Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.

Clean Along Polishing Lines

Polishing lines ("grain") are visible on some stainless steels. Always scrub parallel to polishing lines when visible. Use a plastic scouring pad or soft cloth when you cannot see the grain.

Use Alkaline, Alkaline-Chlorinated or Non-Chloride Cleaners

While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If you are not sure of your cleaner's chloride content, contact your cleaner supplier. If they tell you that your present cleaner contains chlorides, ask if they have an alternative.

Avoid cleaners containing quaternary salts, as they can attack stainless steel, causing pitting and rusting.

Rinse

When using chlorinated cleaners, you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. Allow the stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.

Never Use Hydrochloric Acid (Muriatic Acid) on Stainless Steel

Even diluted, hydrochloric acid can cause corrosion, pitting and stress corrosion cracking of stainless steel.

Water Treatment

To reduce deposits, soften hard water when possible. Installation of certain filters can remove corrosive and distasteful elements. Salts in a properly maintained water softener can also be to your advantage. Contact a treatment specialist if you are not sure of the proper water treatment.

Regularly Restore & Passivate Stainless Steel

Stainless steel gets its stainless properties from the protective chromium oxides on its surface. If these oxides are removed by scouring, or by reaction with harmful chemicals, then the iron in the steel is exposed and can begin to oxidize, or rust. Passivation is a chemical process that removes free iron and other contaminants from the surface of stainless steel, allowing the protective chromium oxides to re-form.

DEBRIS CLEANOUT

Open the access doors beneath built-in units and clear debris from the enclosure.

NOTES

Troubleshooting

Be sure to regularly inspect burners for spiders and other insects; they can nest in the burners and cause gas flow restrictions. Symptoms may include the following:

- Smell of gas and yellow flames
- Unusual noises from the burner
- Failure to light properly or uneven cooking

TROUBLESHOOTING

Problem	Solution
Smell of gas	• **GAS LEAK:** Turn off gas immediately and call for service or leak test to locate the leak. See "Leak Testing" (pg. 74). **⚠ DANGER!** ⚠ **DO NOT use the appliance** until the leak is remedied. • **Ensure all knobs are turned to OFF** and check for proper burner alignment • **Inspect burner for clogged holes** preventing burner from fully igniting.
Grill will not light	• **Verify adequate gas is supplied to the appliance**. Have the gas pressure tested by a qualified technician. • **Verify the spark igniters function correctly**. See "Igniter Testing" (pg. 109) • **Verify the burner is properly aligned** and covers the valve orifice. • **Inspect orifice for blockages**. See "Component Cleaning" (pg. 96).
Low flame or low heat	• **To achieve proper cooking temperatures**, it is important to preheat the appliance for 10-15 min before use (ideally with the lid closed after lighting). • **For LP gas appliance**, verify the tank is not low. • **For natural gas units**, check gas regulator to insure it is not installed backwards. There is an arrow on the regulator showing gas flow direction. • **Confirm natural gas** is not being used on a LP gas appliance. • **Inspect orifice for blockages**. See "Component Cleaning" (pg. 96). • **For LP units with a portable gas cylinder** and flexible hose connection, reset the regulator by turning all burners off. Turn the gas off. Disconnect the gas supply to release pressure. Reconnect, leak test, and check operation.

TROUBLESHOOTING (CONT.)

Problem	Solution
Excessively large yellow flame with black soot	**Confirm LP gas is not being** used on a natural gas appliance.
Yellow flames	• **Lack of air flow**. Adjust shutters to allow for more air. See "Air Shutter Adjustments" (pg. 89). • **Yellow tips on flames** may be visible if burners are dusty/dirty. See "Component Cleaning" (pg. 96). • **Orange-tipped flames** are usually a result of dust in the secondary air around the burner; orange tips should clear after the dust has cleared.
Noisy or lifting flames	• **Too much air at burner**; close the shutter a little at a time until the burner produces a steady blue flame. See "Air Shutter Adjustments" (pg. 89). • **Wind is blowing into the appliance's rear**. Reposition the appliance so the wind blows into the appliance's front.

IGNITER TESTING

⚠ DANGER!

Always TURN OFF the gas supply before testing the igniters.

Procedure

1. Turn off the gas supply.
2. Access the igniter located at the firebox's front.
3. Push in and then slowly rotate the knob from **OFF** to **HI / LIGHT**. You should hear a single click and see a spark jump to the ignition tube (not to the firebox).

NOTICE › If the spark jumps to the firebox front, adjust the tube away from the metal firebox. If there is no spark visible at the igniter, call for service.

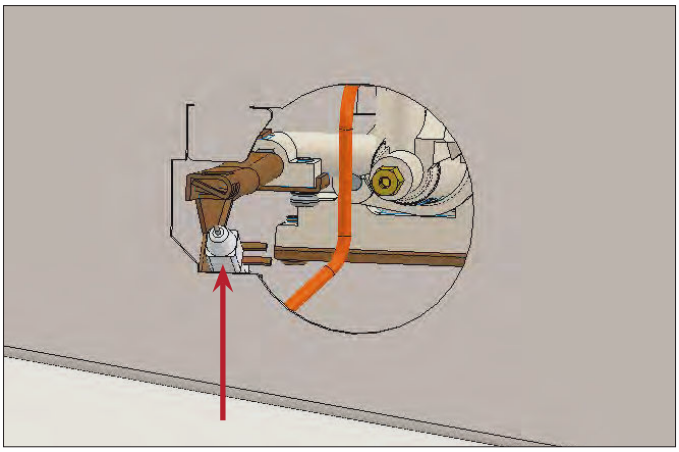


Fig. 1. The igniter.

Limited Warranty

To view and download the warranty statement, please scan the QR code.

NOTES

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