

INSTRUCTIONAL BOOK

CARE & USE/INSTALLATION

**Model GS-32 Propane/NG, Model GSL-32 Propane /
NG and Model GSL-SB2 Propane/NG**



DANGER – IF YOU SMELL GAS:

- 1 – Shut off the gas supply to the appliance at its source
- 2 – Extinguish any open flames
- 3 – Open grill hood to release any accumulation of gas vapor
- 4 – If a gas odor persists, keep away from your appliance and contact your gas supplier or fire department immediately.

WARNING

- 1 – Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance
- 2 – An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliances.

ATTENTION INSTALLER:

PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

ATTENTION CONSUMER:

PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

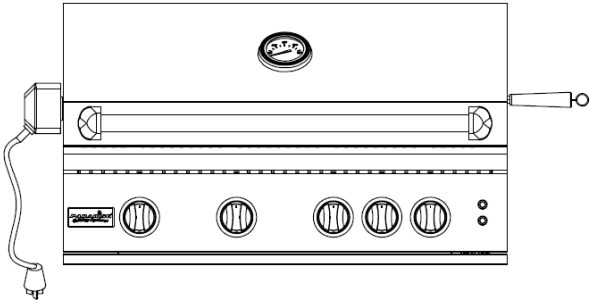
- CONTACT INFORMATION -

2222 Diversified Way
Orlando, FL 32824
800-604-2023

www.myparadisegrill.com

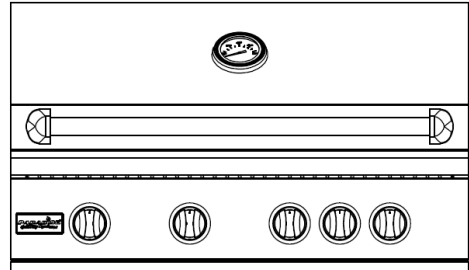
THIS MANUAL APPLIES TO THE FOLLOWING:

Model: GSL-32N/P PROFESSIONAL GRILL



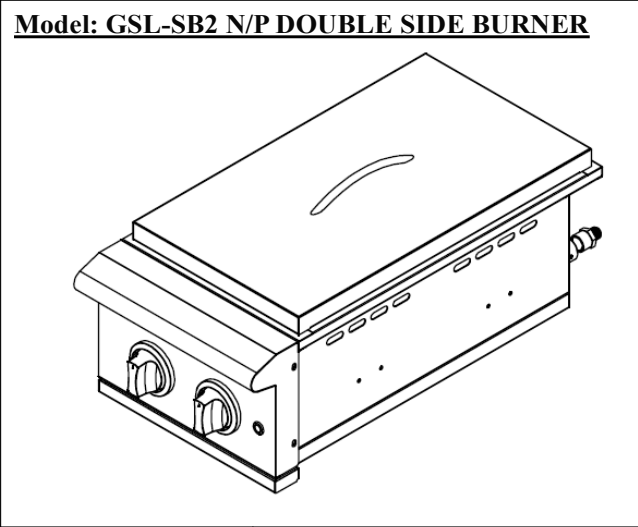
BBQ Dimensions	30 3/8 x 8 x 21"
BTU Output	12,000 BTU per Burner x4
Infrared Back Burner	10,000 BTU x1
Ignition	Piezo Ignition System
Cooking Area	740sq. in. (including warming area)
Drip tray	Stainless Steel
Flame Tamer	Stainless Steel w/ Ceramic Briquettes Included
Grill Cover	Optional
Rotisserie Kit (Motor Spit & Forks)	Optional
Burner	Stainless Steel Tube
Igniting Instruction	On Drip Tray
Warranty	Limited Lifetime Warranty on stainless steel construction, 5 yrs. On burners, briquettes and grates, 1 yr. on all other
Gas Type	Available in LP and NG

Model:GS-32N/P PREMIUM GRILL



BBQ Dimensions	30 3/8 x 8 x 21"
BTU Output	12,000 BTU per Burner x4
Infrared Back Burner	10,000 BTU x1
Ignition	Piezo Ignition System
Cooking Area	740sq. in. (including warming area)
Drip tray	Stainless Steel
Flame Tamer	Stainless Steel w/ Ceramic Briquettes Included
Grill Cover	Optional
Rotisserie Kit (Motor Spit & Forks)	Optional
Burner	Stainless Steel Tube
Igniting Instruction	On Drip Tray
Warranty	5 yrs. on stainless steel construction, 2 yrs. On burners, briquettes and grates, 1 yr. on all other
Gas Type	Available in LP and NG

THIS MANUAL APPLIES TO THE FOLLOWING:



BBQ Dimensions	12 Y2 x 20 5/8 x 8"
Total BTU Output	24,000 BTU
Number of Burners	12,000 BTU x 2
Orifice Size mm LP	1.05mm
Orifice Size mm NG	1.6mm
Drip tray	Stainless Steel
Burner	Aluminum & Brass
Igniting Instruction	Piezo Ignition System
Warranty	Limited Lifetime Warranty on stainless steel construction, 5 yrs. on burners and 1yr. on all other parts.
Gas Type	Available in LP and NG

Safety and Installation Instructions

⚠ WARNING

To reduce the risk of fire, electric shock, or injury, read and follow these basic precautions before operating your gas grill or side burners.

When using your grill, please read and follow these basic precautions:

GRILL INSTALLATION

This gas grill must be installed in accordance with all local codes.

If installation is planned in an area with no local codes, the gas grill must be installed in accord with the National Fuel Gas Code ANSI Z223.1 and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are 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. To minimize exposure to these substances, always operate the unit according to the use and care manual, ensuring you provide good ventilation when cooking.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING



EXPLOSION HAZARD

Do not use the grill as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

Safety and Installation Instructions

Location of your Barbecue

Most importantly, this is an outdoor appliance. Ensure your barbecue is positioned safely away from anything that can catch fire.

Under no circumstance is this barbecue to be used indoors. This includes garages or any other enclosed area.

Clearance from Combustibles: Ensure your barbecue remains at a distance of at least 18” from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors within 18” of the barbecue.

Adequate Ventilation: Ensure there is adequate ventilation for both the barbecue and cylinder. This is required not only for proper combustion, but also to prevent gas build up.

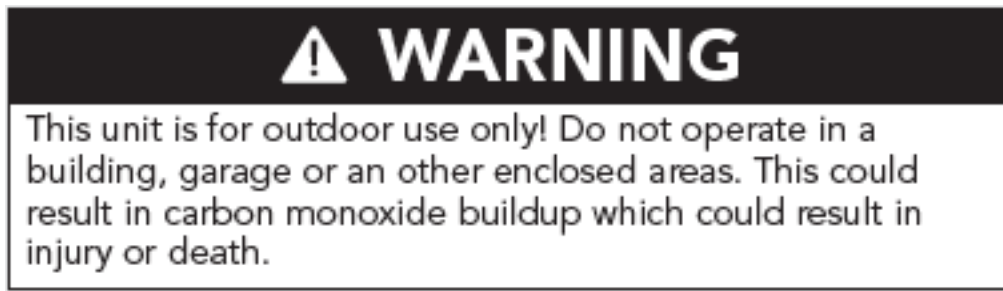
Firm Level Surface: Use your barbecue only on a firm level surface. This barbecue is not designed for recreational vehicles, and should not be installed on a boat or marine craft.

Protection from Weather: Keep the barbecue protected from adverse weather, including rain and high winds. Polyvinyl covers are available that have been specially designed for this range of barbecues.

Allow clear access to the entire gas supply hose and regulator.

Maintenance Access: When your barbecue is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves.

Partial Enclosures: Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (non-closable) ventilation. The gas safety authorities have agreed on the definition of partial enclosures below.



Safety and Installation Warnings

Please read all instructions before installing or operating your gas grill to prevent injury and appliance damage.

All gas grills will get hot during use. Use extreme caution when operating the grill. Do not touch hot surfaces. Always use the handle to open or close the grill.

Close supervision is necessary when this or any appliance is used near children. Keep children away from the grill during operation and until the grill has cooled off.

Do not store any LP cylinder or tank not connected for use with the grill, in the area of this grill or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.

Keep any electrical supply cord and fuel supply hose away from any heated surfaces and dripping grease.

Do not twist the gas supply hose.

Before each use, visually inspect the gas supply hose for cracks, cuts or excessive wear. Replace the hose if necessary.

Never test the grill for gas leaks using a lighted match or any other open flame; see leak test procedures using soap/water solutions - included in following pages of this manual.

The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.

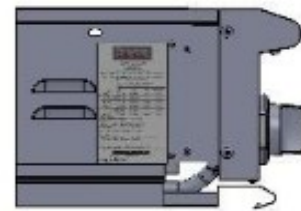
Never light the grill with the hood closed and be certain that the burners are positioned and seated over the gas valves and on the burner support.

Never lean over the cooking surface when lighting or operating the grill.

Use barbecue tools with wood handles and insulated oven mitts when operating the grill.

Gas Specifications: Be sure that the gas supplied to the grill conforms to the model you purchased. A Natural Gas grill requires natural gas to operate; an LP grill requires liquid propane gas to operate.

Check the rating label on the left hand side of the unit.



***RATING PLATE LOCATION**

Never connect the appliance to an unregulated gas supply line. Grills operated without a regulator are unsafe and will not be serviced until installed properly and safely. Unsafe operation without a gas regulator will void warranty of the grill.

Grills operated with NG (natural gas) gas must be installed with the NG regulator supplied with the unit and set to 4.0" water column pressure.

Grills operated with LP (liquid propane) gas must be installed with an LP regulator supplied

with the unit and set to 11" water column pressure.

The gas valves used in the grills are preset at the factory for Natural Gas or Liquid Propane operation. Please contact your dealer and use a licensed contractor or installer to convert your grill to a different gas type.

The self-contained LP system barbeque grill is design certified to be used with a standard 20 lb, 12 1/4" diameter, 18" high cylinder with right handed connection threads and this is the maximum size LP tank to be used. The cylinder must be marked in accordance with the latest U.S. Department of Transportation specifications for LP gas cylinders. (DOT. CFR49 or National Standards Of Canada CAN/CSA-B359 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods) a Propane Tank with an ODP (Overfill Prevention Device) must be used at all times.

Natural Gas Requirements

Always check the Rating Plate to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for.

IMPORTANT: Never connect the grill to an unregulated gas supply.

The installation of this appliance must conform with local codes or in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1998. Installation in Canada must be in accordance with the standard CAN/CGA-B149.2, Propane Installation Code.

A licensed contractor or local gas company representative must perform all natural gas connections.

Ensure that the service supplying the grill is fitted with a shut off valve conveniently positioned near the grill and giving ease of access.

The grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 psi (3.5 kPa).

The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 0.5 psi (3.5 kPa).


Connection

Slide the grill forward to gain access to the regulator and gas connection point in the rear. Connect a suitable natural gas flex connector to the grill regulator.

Check the grill controls to ensure all control valves are in the full OFF position.

Turn on the main gas supply and check all connections for leaks using soapy water as Described in the leak testing procedure section.

Warning: If you see bubbles in the soapy solution at any of the connections, turn off the gas supply and tighten the connection. If tightening the connection does not seal the leak, it may be necessary to replace the flex hose.

SAFETY !	BEWARE OF SPIDERS	
CAUTION: BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE FIRST USE.		
Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH BACK" it is the most common cause, and frequent inspection and cleaning of the burner tubes is necessary.		

Checking for Gas Leaks

Perform a leak test at least once a year whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.

As a safety precaution, remember to always leak test your grill outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.

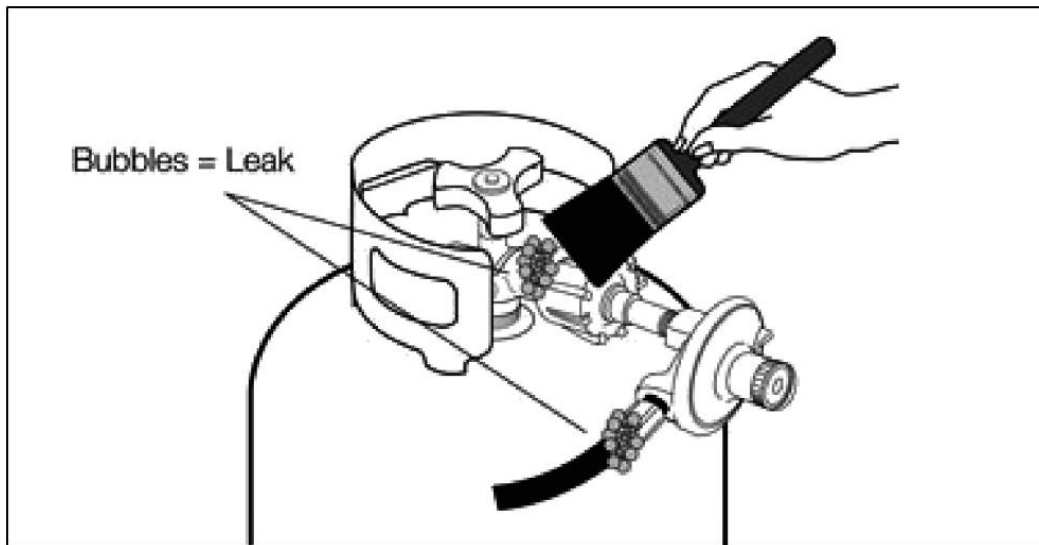
Make sure all the control knobs are in the OFF position. Turn on the gas

- On Natural Gas systems, turn the main feed valve to the grill.
- On LP systems, turn the cylinder valve knob counter clockwise one turn to open.

Apply the leak-testing solution by spraying it on joints of the gas delivery system. Blowing bubbles in the soap solution indicates that a leak is present. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be discarded to a proper LP tank location and then replaced. Turn all control knobs back to the full OFF position.

If you are unable to stop a leak turn all control knobs back to the full OFF position, shut off the gas supply to the grill and release pressure in the hose and manifold by pushing in and turning any of the control valves one quarter turn counter-clockwise. On LP systems, remove the cylinder from the grill.

Call an authorized gas appliance service technician or an LP gas dealer. Do not use the appliance until the leak is corrected.



Liquid Propane (LP) Gas Requirements

LP TANK REQUIREMENTS:

- a collar to protect the cylinder threads on the customer supplied tank.
- an arrangement for gas vapor withdrawal.
- a safety relief device having direct communication with the vapor space of the cylinder.
- a method of mounting.
- when not in use, the tank shut off valve should be turned off.

Filling and Refilling LP Gas Cylinders:

WARNING

All purging and refilling of LP gas cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this appliance. Never fill the LP gas cylinder beyond 80 percent full. Failure to follow these instructions may result in explosion, personal injury or death.

- Turn control knobs and cylinder valve to the OFF position. Unscrew valve.
- Remove cylinder and have it filled at your local qualified propane dealer.
- Once filled, carefully connect the valve and make sure it is secure and not leaking.
- With the control knobs in the OFF position, turn on the cylinder valve.

If you smell gas or hear a hiss of gas escaping from the tank, get away from the tank and do not attempt to correct the problem yourself. Call the Fire Department immediately.

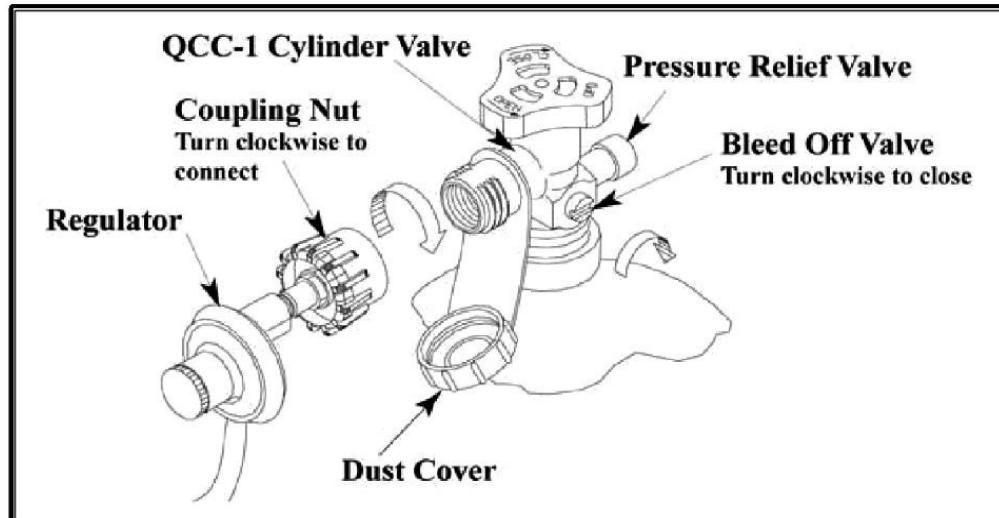
If your grill has no leak at the cylinder, then re-check for loose connections and retest for leaks using the method detailed in the following pages with soapy solution.

Do not subject your LP gas cylinder to excessive heat, and always store the cylinder in an upright position. Never store your LP cylinders indoors.

Make sure that when attaching components, all connections are secured and fully tightened to prevent leakage. If one is not already available, it is recommended that an ON-OFF shutoff valve be installed at the gas supply source, and that the gas supply be turned off when either Natural Gas or LP Gas grills are not in use.

Transporting and Storing LP Gas

Transport only one cylinder at a time. Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cap in place. Store cylinders outdoors and out of reach of children. Do not store cylinders in a building, garage, or any other enclosed area.

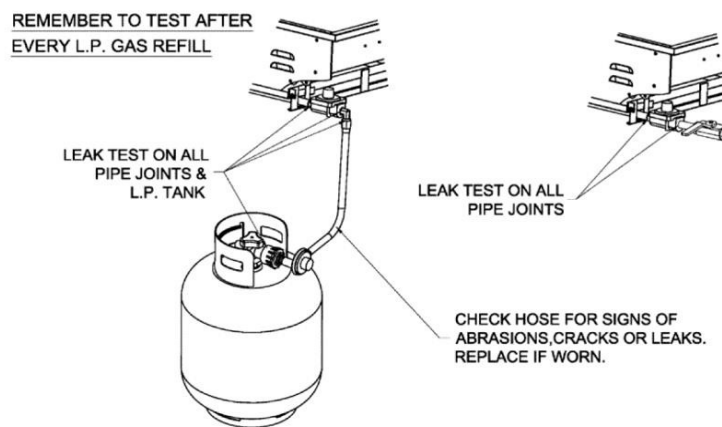


Leak Testing

All gas piping and connections must be tested for leaks after installation or service. All leaks must be corrected immediately. Remember-before exchanging an empty bottle for a new one, make sure all control valves are in the "off" position.

Open the valve (shut-off or 'ON' LP tank). Test for leaks by applying liquid soap solution to all joints. Bubbles forming indicate gas leak.

NEVER USE AN OPEN FLAME TO CHECK FOR LEAKS.



FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. Do not store any propane/butane (G31-G30) cylinder (that is not connected for use) in the vicinity of this or any other appliance.

Installing the Grill in a BBQ Island

You will need a second person to help you avoid damaging the grill or your barbecue island.

Before installing a grill in any island or cut out, make sure that the opening is not bigger than the outside frame of the grill unit. The grill should rest on the lip of the frame.

Pay careful attention to the location of the gas line. It should be routed away from sources of heat and should make as few bends as possible.

Check to see if the gas line connection will be accessible when grill is installed.

If the gas line connection is not easily accessible when the grill is installed, support the grill above counter level and attach the gas line to the grill. When the gas connection is made, slide the grill into the cut out. If the gas line connection is accessible when the grill installed, slide the grill into the cut out and then attach the gas line.

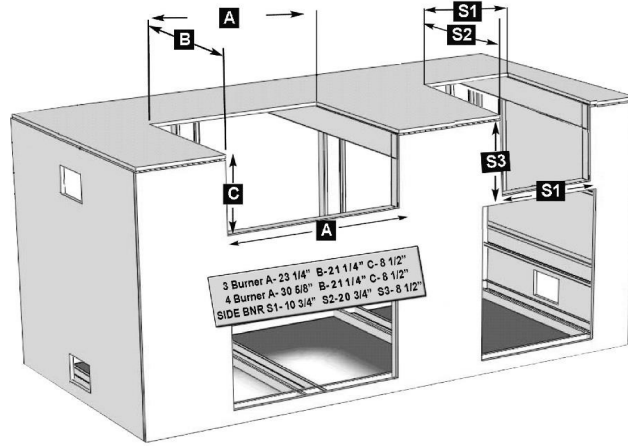
Be very careful not to kink the gas line when lowering the grill into the cut out.

Keep your fingers away from where the grill will be supported on counter. Your fingers could become trapped and serious injury could occur.

Check to make sure the grill is level and is supported around the entire outside edge. If the grill is not level or is unstable, use non-combustible shims under the outside lip to stabilize it.

Perform the leak test procedure as described earlier in this manual.

BUILDING BBQ SPECIFICATIONS

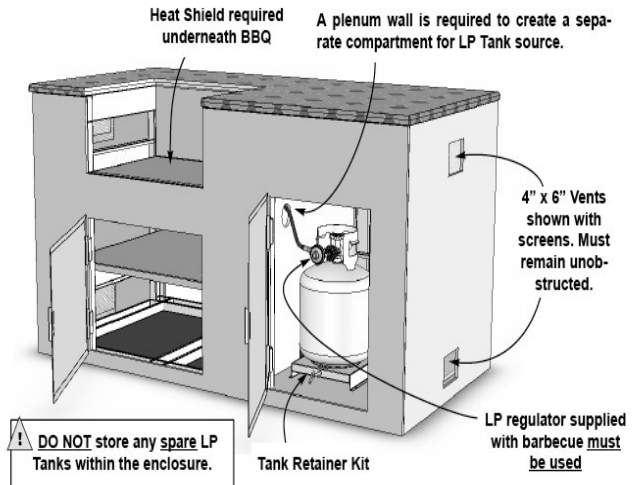
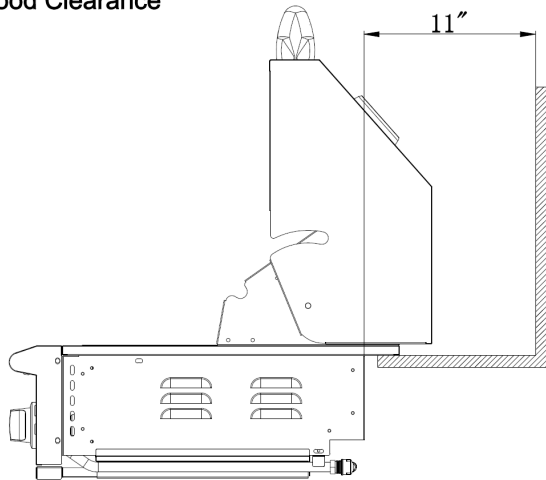


ALL BBQ ISLANDS MUST BE MANUFACTURED FROM “NON-COMBUSTIBLE” MATERIAL.

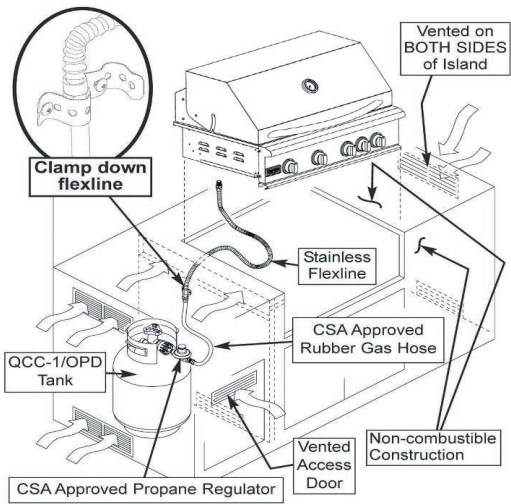
Minimum clearance to adjacent combustible construction at 14” from sides & 16” from back

MODEL	DESCRIPTION	WIDTH	DEPTH	HEIGHT
GS-32	4 Burner	30 5/8”	21 1/4”	8 1/2”
GSL-32	4 Burner Lighted	30 5/8”	21 1/4”	8 1/2”
GSL-SB2	Side Burner	10 3/4”	20 3/4”	8 1/2”

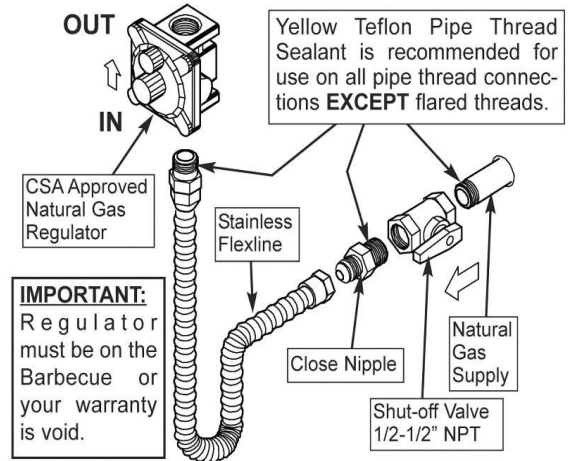
Hood Clearance



Installation Method for Propane

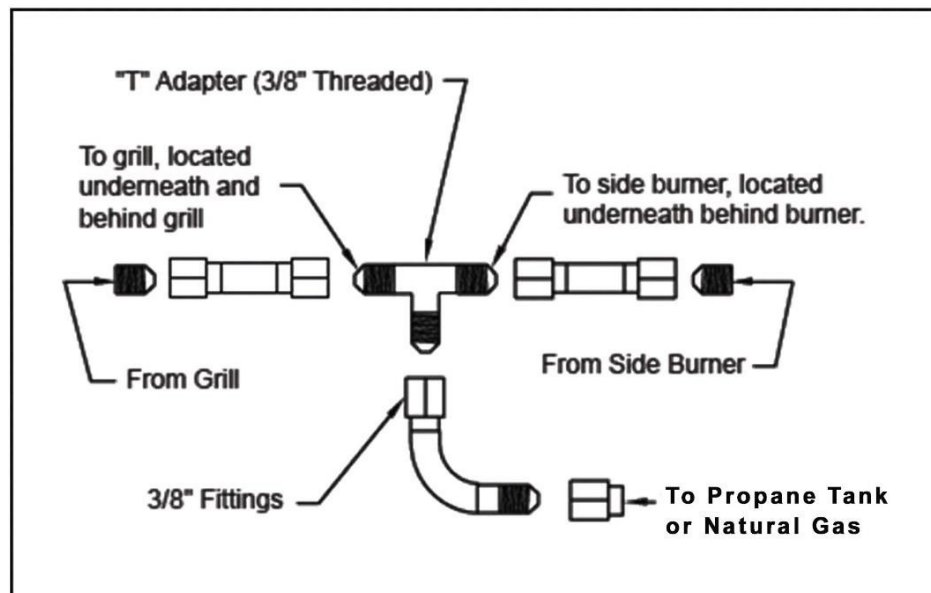


Installation Method for Natural Gas

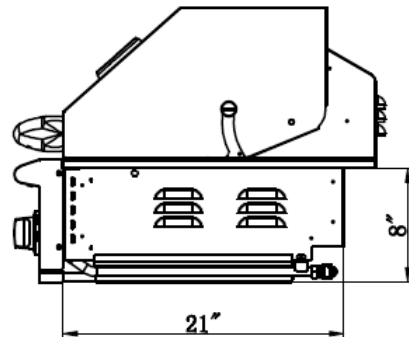
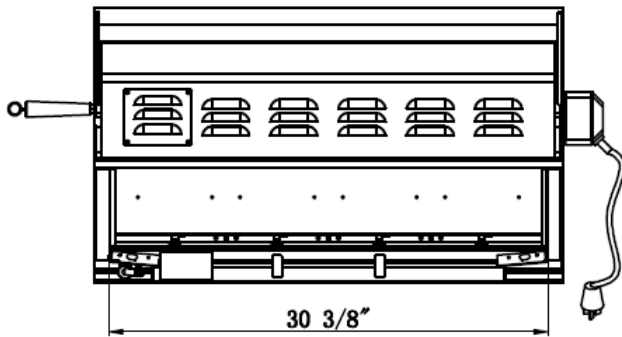
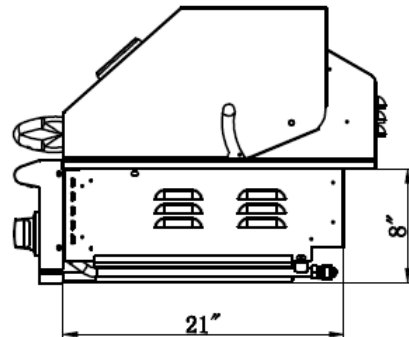
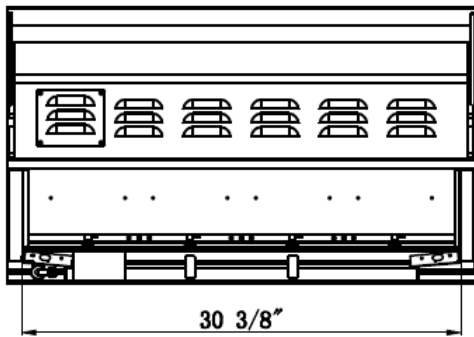


Connection Method for Dual Side Burner

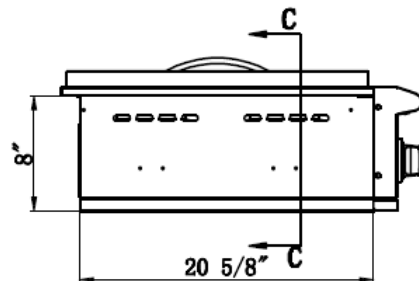
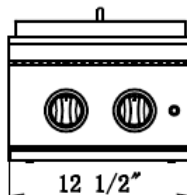
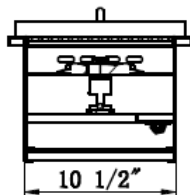
When connecting your Side Burner to LP or NG No Regulator is required on the Side Burner.



BBQ SPECIFICATIONS



SECTION C-C



NOTE: "ALWAYS" have equipment measured by Contractor before building.

NOTE: Check with City and Fire department for Local Building Codes. A Permit may be required for outdoor Kitchen Construction.

ELECTRICAL PRECAUTIONS:

Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used:

- the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and,
- the cord should be arranged so that it will not touch hot surfaces or drape over the countertop or tabletop (where it can be pulled on by children or tripped over unintentionally).

Outdoor extension cords should be used with products suited for outdoor use. They are surface marked with suffix letters "W" or "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances".

To protect against electrical shock, the power cord and plug should be kept dry and off of the ground.

Do not clean this product with water spray; do not spray cleaners into the lamp socket area.

Do not operate any appliance with a damaged power cord or power plug, and do not operate any appliance after the appliance malfunctions or has been damaged in any manner. If this should occur, return the appliance to the nearest authorized service facility for examination, repair or adjustment.

This appliance conforms to all uniform electrical safety codes and electrical grounding regulations. Install unit according to I.A.W. local codes or with National Electrical Code ANSI/NFPA 70 or CSA C22.1 in their absence.

GENERAL USE AND CARE:

NOTE: The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

- Be certain your appliance is properly installed and grounded by a qualified technician in accordance with applicable codes. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. The manufacturer cannot be held responsible for damages caused by the lack or inadequacy of an effective grounding system.
- Installation, repair and maintenance work should be performed by an authorized service technician. Work by unqualified persons could be dangerous and will void the warranty. Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or unplugging the unit.
- Gasoline, lighter fluid or other flammable liquids and vapors should never be stored in the area of this grill or any other appliance.
- Do not store anything in the grill. Make sure food is not forgotten in the grill; forgotten items could melt or catch fire when the appliance is turned on.
- To prevent injuries, do not use accessories that are not recommended by the manufacturer.
- Before cleaning the appliance, "trip" the circuit breaker and allow the appliance to cool.
- Always open the grill hood carefully, using only the handle - the hood may be hot.
- Children should not be left alone or unattended in an area where any appliance is in use. They should never be allowed to touch, sit or stand on any part of the appliance.
- Do not store items of interest to children in cabinets above the grill or in the grill. Children climbing on the appliance to reach these items could be seriously injured.
- Wear proper clothing when operating appliances. Loose-fitting or hanging garments should never be worn while using the grill.
- Do not leave the grill unattended while in use.
- Do not use water on grease fires! A violent steam explosion may result. Instead, smother the fire with a dry chemical or foam fire extinguisher.

Safety and Installation Instructions

UNIT INSTALLATION:

Your Paradise Grilling Systems Grill comes pre-assembled and requires very little setup. We do however; recommend the use of professional help during the installation of your unit as improper installation may affect your warranty.

Remove the unit from the box along with all accessories and check that no damage has occurred to the unit or any parts.

Burners: Check the burner tubes and remove any obstructions that may be in the ports or holes. Using cold water and a brush will be sufficient. Make sure all foreign particles are removed from the burner before use. Make sure the air shutter on the burners is slightly opened (to about 1/8").

WARNING

For proper operation, burners must be aligned with the valve orifice and seated in the bracket slot.

This is accomplished by first placing the burner tube shutter hole securely over the valve orifice and then secure with the screw at the rear of the barbecue.

Lighting Instructions

WARNING

Before lighting the burners inspect the gas supply piping or hose. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Always keep your face and body as far away from the grill as possible when lighting.

Caution: Never operate the grill unattended. **Do not operate the rotisserie burner with the hood closed.**

Prior to using your grill, verify that all of the following is correct:

- The burner tube is free of insects and insect nests, webs, etc.
- Installation of the proper gas type and regulator settings.
- The proper gas connection is complete.
- Minimum clearances are maintained.
- All packaging has been removed.
- All parts and components are properly in place.
- An installer-supplied manual gas shut-off valve is fully accessible.
- LP hose is clean and inspected for cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL or CSA Listed part with internally threaded connector.

LIGHTING YOUR GRILL

- ◆ Become familiar with the safety instructions at the front of this manual. Do not smoke while lighting the grill or checking the gas supply connections.
- ◆ **Make sure that all gas connections are securely tightened and have been leak-tested with a soapy water solution - never with a flame!**

Lighting the Grill

1. Open the hood.
2. Keep your face as far away from the burners as possible.
3. Slowly rotate the burner knob counter-clockwise to the high position.
4. You will hear a loud click as the electronic lighter produces a spark. Listen for the sound of the gas igniting. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light in 5 seconds then wait five minutes until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure below.
6. Upon successful lighting, repeat the process on the other burners you wish to light.
7. To shut off the burners, rotate the knob and turn to OFF.
8. It is normal to hear a popping sound when the burners are turned off.

WARNING: “Flashback” may occur in or around the burner tubes. Flashback exhibits a characteristic “whooshing” sound. If this should occur, immediately turn off your burners, then remove and clean them with soap and water and a brush until all foreign objects are removed.

First Time Operation

MAIN BURNERS:

Before cooking with your grill for the first time, burn off any foreign matter and rid the unit of any odors by operating the unit for about five minutes.

When lit, the flame should have a bluish color to it. It may have a tint of yellow and adjustment to the air shutters can be made to obtain a blue flame and proper gas flow.

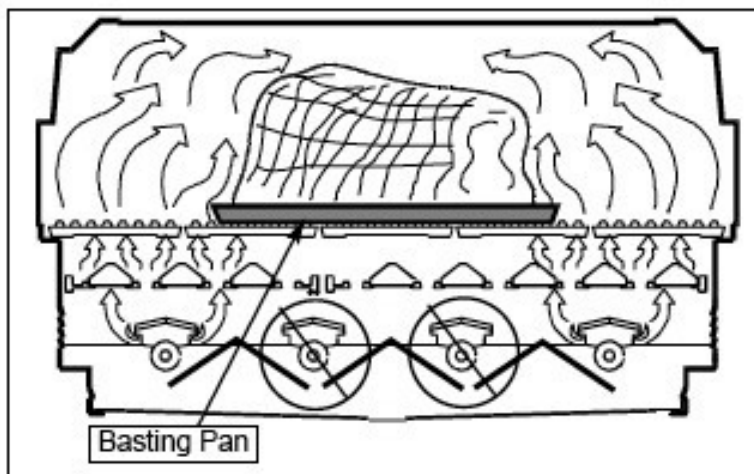
Although the grill can be operated with the hood closed, while fired by the rod-shaped burners for short periods of time (5-10 minutes), **Do Not operate the rotisserie burner with the hood closed.** This may damage the grill.

The grill should be preheated with the front panel (main burner) control settings on HIGH for five minutes with the hood closed.

Temperature Settings

- Use HIGH burner setting for searing, heavy cooking, preheating and cleanup.
- Use other burner settings to create temperatures to suit your personal cooking preferences.
- Temperatures may vary with outside temperatures and wind conditions.

You can cook poultry and larger cuts of meat slowly if you turn OFF the burner directly under the food and use adjacent burners to supply heat (a.k.a. “convection cooking” or “indirect cooking”). Fats and juices that drip down can cause flare-ups. Since some flare-up does impart a distinctive and desirable flavor, taste and color to foods being grilled, they should be carefully and reasonably encouraged. Uncontrolled or excessive flare-ups, however, will damage your food. (When cooking foods with a high fat content, using indirect heat also greatly reduces flare-ups).



Fuel (Gas) Conversion Instructions for Paradise Grilling Systems Gas grills.

CAUTION: This should only be performed by a licensed gas professional.

NATURAL GAS TO PROPANE CONVERSION - Main Burners:

Currently all grills are supplied with a regulator set at a pressure of 4" water column.

Fuel Conversion of Main Burners:

1. Determine the existing gas type (LP or Natural gas). The process for changing the gas type (orifice change-out) is the same for both gases.
2. You must remove all cooking grills and flame tamers to expose the main burners in the grill.
3. On the bottom rear of each burner is a screw. Remove screw.
4. To remove burner, slide burner toward the rear of the grill and upward. Repeat for each burner.
5. Where the burner was previously located, connecting to the main valve through the hole in the basin, should now be evacuated space.
6. Inside the space you will find the end of the valve (toward the front of grill), with an orifice (brass fitting), screwed into the end of the valve stem.
7. Carefully remove the orifice with a 7mm socket set and extension. *These are extremely fragile! When unscrewing, be extremely gentle, for you could easily break the brass fitting and have to replace the valve).
8. Once the orifice is removed, replace it with the new change-out orifice, (repeat for all burners). When re-installing orifice, do not over tighten or you will strip the brass fitting. Only little pressure is needed!!!
9. Replace burners and test for proper flame height. Flame should stand between ½" - 1" on LOW and 1.5" - 2" on HIGH. (To adjust the LOW flame setting simply light the grill on the LOW setting and adjust the screw which is located under the knob on the front of the valve as seen in the diagram below.)



**Low flame setting
screw**

10. Replace burner flame tamers and cooking grills
11. If necessary, adjust the LOW flame setting screw located under the knob on the front of the valve

Rear Burner

For the Summer Sizzler 4 Burner, replace the back burner orifice by removing the plate on the rear of the BBQ and carefully removing the fitting. Replace with the provided conversion back burner orifice – large brass fitting (differs from small BBQ burner orifice).

NOTE: When converting to LP – remove the Natural gas Regulator that is located under the bbq and in line with the gas manifold and valves. When converting to Natural Gas add a Natural gas regulator (4” Water Column Approved Natural Gas Regulator) to the gas grill either directly on the manifold or placed in line between the Natural gas supply and the barbecue. On the NG Regulator an arrow shows you the gas flow OR the words “In” – “Out”. If regulator is placed the wrong way, it will not work. (Use only a Licensed Professional when converting a Gas Appliance).

Warranty Registration

If you have purchased a Paradise Grilling Systems Grill you must maintain your original receipt to get service on the grill. The warranty is for original owners only and cannot be transferred to new owners. You should retain your sales slip or invoice.

All Natural and LP Gas grills must have a qualified installer complete the installation for the warranty to be in effect. The incorrect installation of the grill will void the warranty. Please call Paradise Grilling Systems for more information on correct installation of the gas grill.

Do not install a rubber hose to connect the grill. Gas piping must be 1/2" minimum diameter and the gas line requires a gas shut-off valve. Check all connections using the soapy water solution and test techniques described in this manual.

When using an LP tank, the tank must be purged of any air build up, or the unit will not function. A qualified person must purge the tank of all excess air.

Paradise Grilling Systems shall not be liable under this or any implied warranty for incidental or consequential damages and Paradise Grilling Systems liability is limited to the purchase price of the barbecue only. This warranty gives you specific legal rights, and you may also have other rights, which may vary from state to state. This warranty is applicable in the United States and Canada only. No one else is authorized to perform any obligations under this warranty.

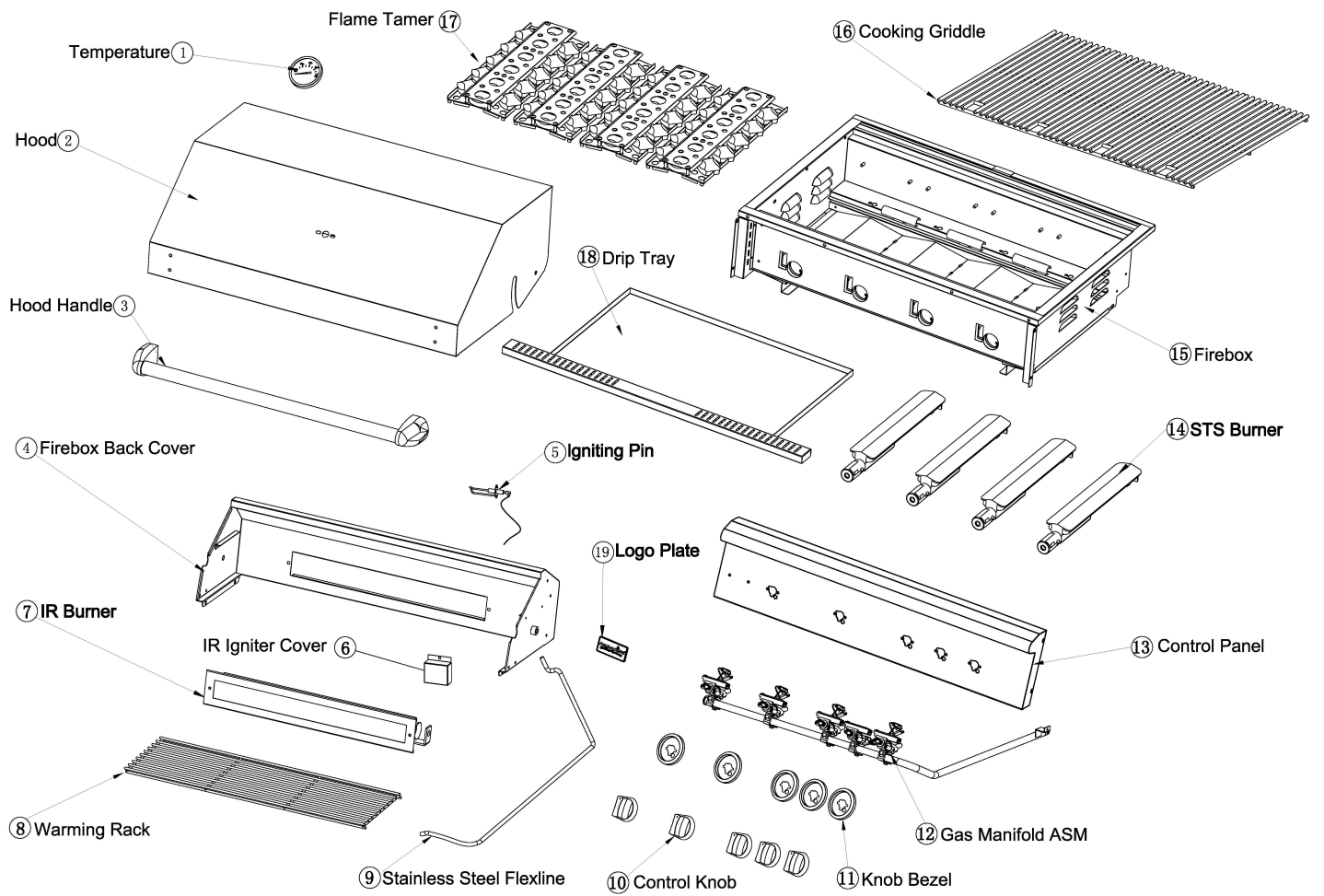
High cooking temperatures, excessive humidity, chlorine, fertilizers, lawn pesticides and salt can affect the Stainless Steel components and for these reasons, the limited warranties DO NOT COVER DISCOLORATION OR RUST, unless there is a loss of structural integrity on the grill components.

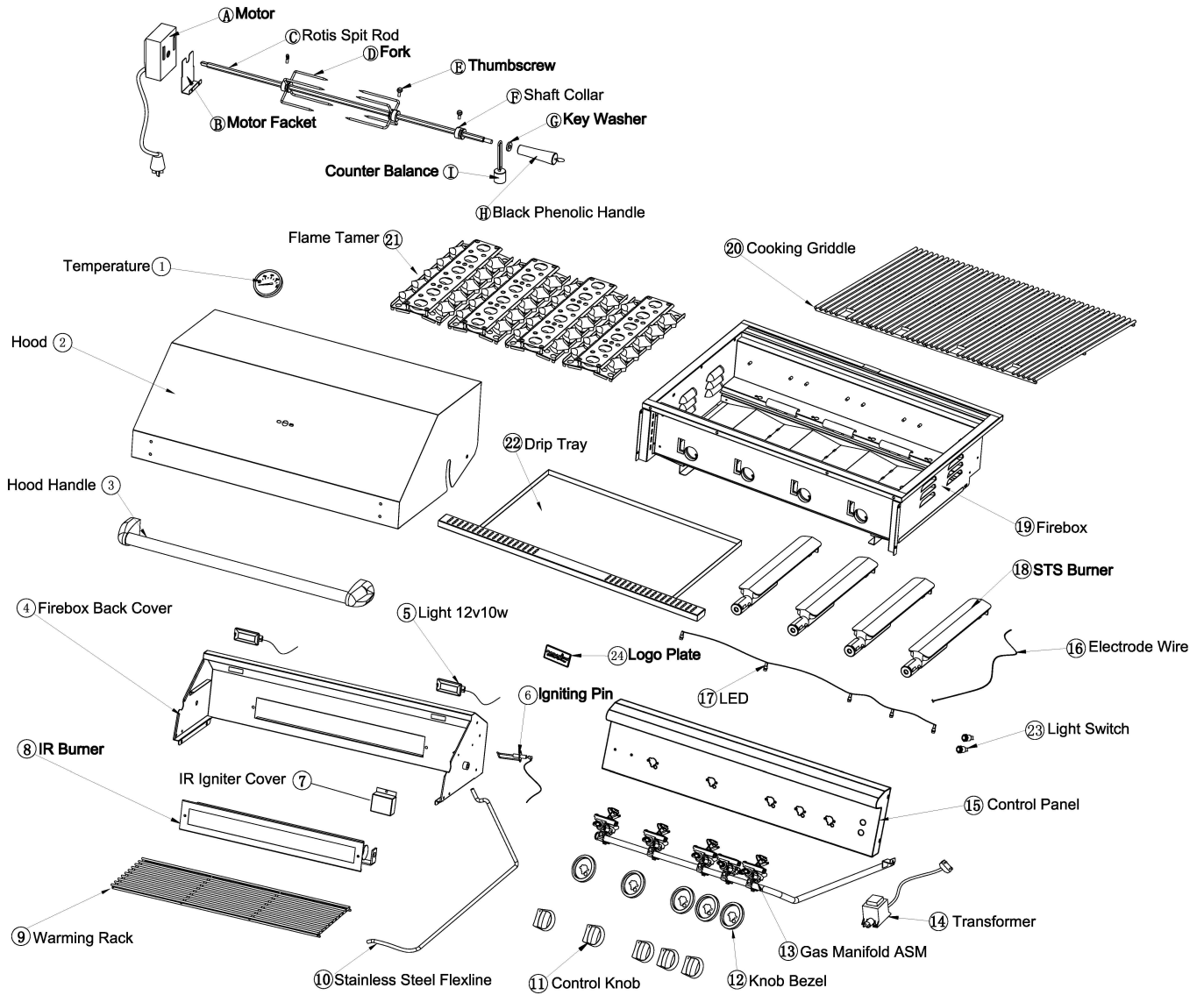
Contact Paradise Grilling Systems directly for all warranty parts and questions. Please make sure to have your receipt information and product serial number.

All replacement parts can be purchased through Paradise Grilling Systems or your local stocking dealer.

BBQ PARTS

ITEM	PART NO.	DESCRIPTION	QTY	
			GSL-32	GS-32
1	GSL-32-001	GSL-32-TOP HOOD	1	
	GS-32-001	GS-32-TOP HOOD		1
2	GSL-32-002	ACCESS DOOR	1	1
3	GSL-32-003	REAR HOOD	1	1
4	GSL-32-004	WARMING RACK	1	1
5	GSL-32-005	TOP GRATE	4	4
6	GSL-32-006	BRIQUETTE TRAY	4	4
7	GSL-32-007	GSL-32-WELDED BURNER	4	
	GS-32-007	GS-32-TUBE BURNER		4
8	GSL-32-008	REAR FRAME	1	
9	GSL-32-009	BASIN	1	1
10	GSL-32-010	LED OUTLET	1	
11	GSL-32-011	GREASE TRAY	1	1
12	GSL-32-012	TRANSFORMER	1	
13	GSL-32-013	INLET CORD WITH TERMINAL BLOCK	1	
14	GSL-32-014	90 DEGREE FITTING	1	1
15	GSL-32-015	NG REGULATOR	1	1
16	GSL-32-016	MANIFOLD	1	1
17	GSL-32-017	VALVE LATCH	5	5
18	GSL-32-018	GAS VALVE (LP Φ 1.05)	4	4
		GAS VALVE (NG Φ 1.6)	4	4
19	GSL-32-019	GAS VALVE - I.R. BURNER	1	1
20	GSL-32-020	FLEX TUBE - I.R. BURNER (980mm)	1	1
21	GSL-32-021	GSL-32-CONTROL KNOB	5	
	GS-32-021	GS-32-CONTROL KNOB		5
22	GSL-32-022	BEZEL	5	5
23	GSL-32-023	LOGO PLATE	1	1
24	GSL-32-024	GSL-32-CONTROL PANEL	1	
	GS-32-024	GS-32-CONTROL PANEL		1
25	GSL-32-025	LIGHT SWITCH	2	
26	GSL-32-026	LIGHT SWITCH WIRE	1	
27	GSL-32-027	LED LIGHT WITH WIRE	1	
28	GSL-32-028	LED MODULE	1	
29	GSL-32-029	HANDLE - ROTISSERIE	1	1
30	GSL-32-030	SPIT COLLAR - ROTISSERIE	1	1
31	GSL-32-031	32" - SKEWER ROD	1	1
32	GSL-32-032	SKEWER FORK (Φ 5)	2	2
33	GSL-32-033	SCREW - SKEWER FORK	3	3
34	GSL-32-034	BRACKET - MOTOR	1	1
35	GSL-32-035	MOTOR	1	1
36	GSL-32-036	32" - WIRE(1050mm) - I.R. BURNER	1	1
37	GSL-32-037	IGNITOR - I.R. BURNER	1	1
38	GSL-32-038	IGNITOR BRACKET - I.R. BURNER	1	1
39	GSL-32-039	ORIFICE ELBOW	1	1
40	GSL-32-040	ORIFICE (LP Φ 1.05) - I.R. BURNER	1	1
		ORIFICE (NG Φ 1.6) - I.R. BURNER	1	1





GSL-SB2 PARTS

ITEM	PART NO.	DESCRIPTION	QTY
1	GSL-SB2-001	HOOD HANDLE	1
2	GSL-SB2-002	HOOD	1
3	GSL-SB2-003	COOKING GRATE	1
4	GSL-SB2-004	BODY	1
5	GSL-SB2-005	DRIP TRAY	1
6	GSL-SB2-006	GAS MANIFOLD	1
7	GSL-32-017	VALVE LATCH	2
8	GSL-32-019	GAS VALVE - I.R. BURNER	2
9	GS-32-021	GS-32-CONTROL KNOB	2
10	GSL-32-022	BEZEL	2
11	GSL-SB2-007	CONTROL PANEL	1
12	GSL-SB2-008	FLEX TUBE (200mm)	1
13	GSL-SB2-009	FLEX TUBE (420mm)	1
14	GSL-SB2-010	IGNITION WIRE (330mm)	1
15	GSL-SB2-011	IGNITION WIRE (480mm)	1
16	GSL-SB2-012	ORIFICE (LP Φ 1.05)	2
		ORIFICE (NG Φ 1.6)	2
17	GSL-SB2-013	BURNER PEDESTAL	2
18	GSL-SB2-014	IGNITOR PIN	2
19	GSL-SB2-015	BURNER	2
20	GSL-SB2-016	LED LIGHT WITH WIRE	1

Locating the Product Serial Number:

The serial number of your Paradise Grilling Systems Gas or LP Grill is located on the left-hand side of the Firebox. You will need this number to properly register your grill or cart and activate coverage. Write this information in the space provided below.

Thank you for your purchase of this award winning product by Paradise Grilling Systems. We know you will have many years of enjoyment filled with fun and memories that will last a lifetime.

Thank you and enjoy your new Paradise Grilling System.

WARRANTY REGISTRATION FORM

Please complete this form to register your Paradise Grilling Systems Product.

Please make sure all fields are correct and complete. Items marked with an asterisk (*) are required to be eligible for warranty.

*NAME: _____

*DATE OF DELIVERY: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

PHONE NUMBER: _____

EMAIL ADDRESS: _____

*PRODUCT SERIAL NUMBER: _____

*PRODUCT MODEL NUMBER: _____

1. MAIL TO:
PARADISE GRILLING SYSTEMS, INC.
WARRANTY DEPARTMENT
2222 DIVERSIFIED WAY
ORLANDO, FL 32804

2. EMAIL TO:
WARRANTY@MYPARADISEGRILL.COM

3. FAX TO:
888-242-1699