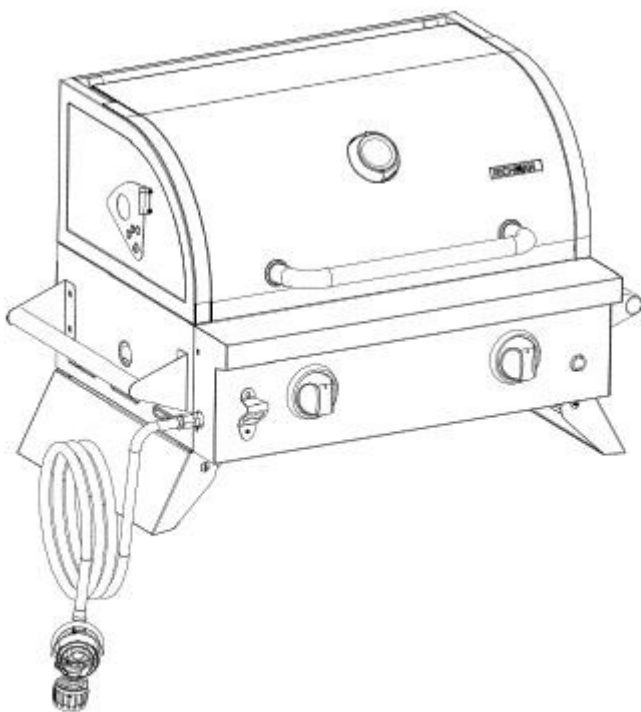


ITM. / ART. 966690
RM20-2SS Traveler Grill

RICHMAN 

IMPORTANT, THIS INSTRUCTION MANUAL MUST BE LEFT WITH THE CUSTOMER BY INSTALLER AND THE CUSTOMER MUST RETAIN FOR FUTURE REFERENCE: READ CAREFULLY. THIS INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER ASSMEBLY AND SAFE USE OF THIS APPLIANCE. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING THE APPLIANCE. FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE APPLIANCE. KEEP THIS MANUAL FOR FURTURE REFERENCE.



DANGER



If you smell gas

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

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



Dear Member,

Congratulations on your purchase of the RICHMAN Grills RM20-2SS Traveler Gas Grill This appliance has been manufactured using reliable and high quality components. It is important that prior to operation of this product you read the manual carefully and retain the manual for future reference, as well as a copy of your receipt for proof of purchase.

Please register your new RICHMAN grill by completing the on-line registration form at www.richmangrills.com.

Questions, problems, missing parts? Before returning to your retailer, call RICHMAN Grills customer service hotline at 1-866-898-8187 in North America, 9:00am-4:30pm M-F PST, or by email at info@richmangrills.com. English, Spanish and French representatives available to assist.

SERIAL# _____ **MFG. DATE** _____ **PURCHASE DATE** _____

PURCHASED AT THIS RETAILER: _____

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RM20-2SS Traveler Grill



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WARNING



1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill-line.
5. Never allow oil or grease to get hotter than 400° F or 200° C. If the temperature exceeds 400° F (200° C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115° F (45 ° C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, persona.



WARNING



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



WARNING



1. Outdoor use only
2. This grill is not intended to be installed in or on recreational vehicles and / or boats.



WARNING

This Product May Contain
A Chemical Known To
The State Of California
To Cause Cancer Or
Birth Defects Or Other
Reproductive Harm.

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Safety Information

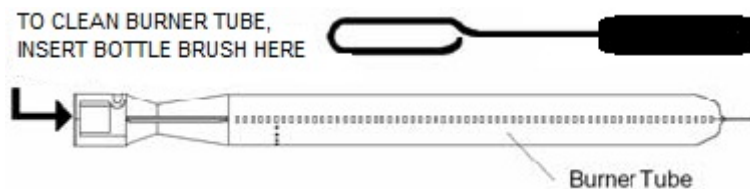
Warning

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Spiders and small insects can spin webs and nest in the grill burner tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the burner tubes. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user.

To reduce the chance of a FLASHBACK FIRE you must clean the burner tubes as follows before initial use. Do this at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

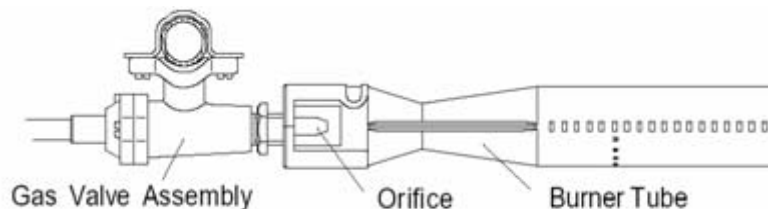
1. Remove the screw from the rear of each burner using a Phillips head screwdriver.
2. Carefully lift each burner up and away from the gas valve orifice.
3. Check and clean the burner tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
4. Refer to the figure below and perform one of these 2 cleaning methods:

METHOD 1: Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris.



METHOD 2: Use an air hose to force air through each burner tube. The forced air should pass debris or obstruction through the burner and out the ports.

5. Refer to the drawing below to reassemble the burners to the gas valve orifice prior to reconnecting the burner screw.



CAUTION: For safe operation ensure the gas valve assembly orifice is inside the burner tube before using your grill. See figure above. If the orifice is not inside the burner tube, lighting the burner may cause an explosion and/or fire resulting in serious bodily injury and/or property damage.

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Warning

Liquid Propane Gas (LPG) grill models must be used with the liquid propane gas regulator assembly supplied. Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void the warranty. **This appliance is for outdoor use only and shall not be used in a building, garage or any other enclosed area.**

Never obstruct the ventilation air flow around your gas grill.

Never disconnect the gas regulator assembly or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.

Keep the gas regulator hose away from any heated surface or dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear, or other damage.

If the hose appears damaged, do not use the gas grill.

Contact RICHMAN Grills for a replacement gas hose assembly. (See Warranty Section)

Warning

- The gas hose should be inspected after each use. Look for any cuts, cracks, excessive wear or other damage. The hose should be replaced every two years by a qualified technician.
- Only use hose and regulators approved for LP Gas.
- Avoid twisting and bending of the gas hose.
- Keep the gas hose or any other electrical cords away from hot surfaces of the grill.
- The gas hose must comply with national regulations and should not be longer than 78.5 inches / 1.9 meters.

Grill Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code*:

- *ANSI Z 223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58*
- *Or Natural Gas and Propane Installation Code, CSA B149.1*
- *Or Propane Storage and Handling Code, CSA B149.2*
- *Or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and Recreational Vehicle Code, CSA Z240 RV series , as applicable.*


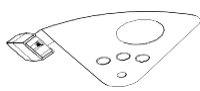
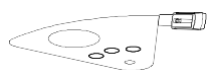

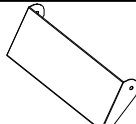





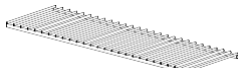

LP gas grill models are designed for use with a standard 20 lb. / 2.39 kg. Liquid Propane Gas tank, not included with grill. **Never** connect your gas grill to an LP gas tank that exceeds this capacity.

This appliance is be only used with a LP gas supply cylinder that is constructed and marked in accordance with the specifications for LP-gas cylinders, U.S. Department of Transportation (DOT) or the Standards for *Cylinders, Spheres and Tubes for Transportation of Dangerous Goods, CAN/CSA-B339.*

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Package And Hardware Contents List

NO	DESCRIPTION	QTY
A	Firebox assembly 	1 PC
B	Air vent plate, right 	1 PC
C	Air vent plate, left 	1 PC
D	Side carrying handle 	2 PC
E	Folding leg 	2 PCS
F	Leg hinge screw 	4 PCS
G	Leg fixed nut 	4 PCS
H	Flame tamer 	2PCS
I	Cooking grid with hole 	2 PCS
J	Griddle 	1 PC
K	Warming rack 	1 PC
L	Battery – Size AA 	1 PC

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RM20-2SS Traveler Grill



Pre-Assembly

Read and perform the following pre-assembly instructions:

• **Tools Required for Assembly include:**

- Protective work glove
- Protective Eyewear
- Phillips Head Screwdriver

- You will need assistance from another person to carry grill from the shipping carton.
- Open lid of shipping carton and remove parts box and packing materials. Lay a cardboard sheet on the floor and use as a work surface to protect floor and grill parts from scratches.
- Use the Hardware and Parts Diagrams to ensure all items are included and free of damage.
- **Do not assemble or operate** the grill if it appears damaged or is missing parts. Contact RICHMAN Grills customer service hotline at 1-866-898-8187 in North America, 9:00am-4:30pm M-F PST, or by email at info@richmangrills.com.

Estimated assembly time: 10 minutes with 2 people.

Warning

Before using the gas grill, make sure that you have read and understood all safety instruction and warnings in this manual!

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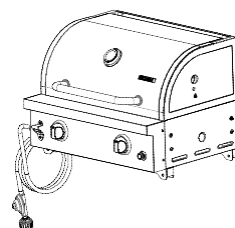
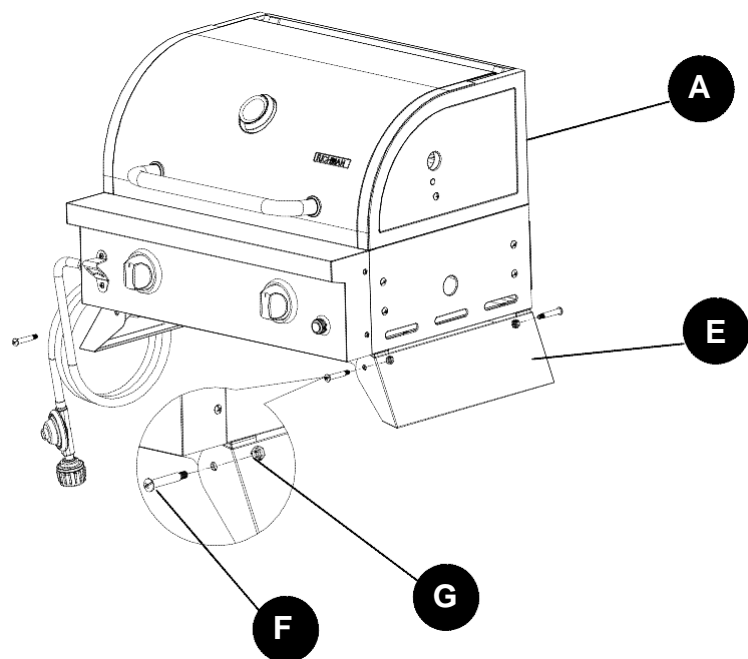
RM20-2SS Traveler Grill



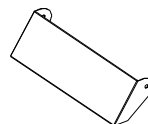
Assembly Instructions

1. Install Folding Legs

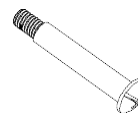
Attach 2 pcs folding legs (E) to firebox assembly (A) using 4 pcs leg hinge screws (F), and 4 pcs leg fixed nuts (G) as shown in picture.



A (1pc)



E (2pcs)



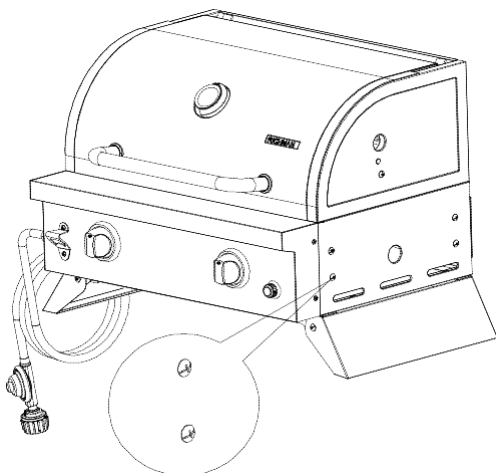
F (4pcs)



G (4pcs)

2. Install Side Carrying Handles

Step A: Unscrew 8 pcs 1/4 in./ 0.6cm. screws assembled on firebox side panels, as shown in picture.

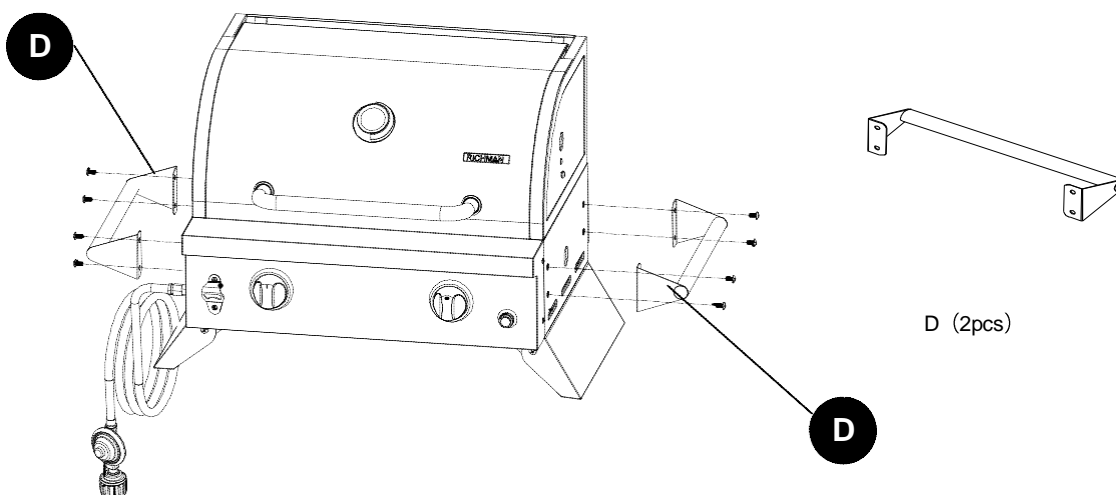


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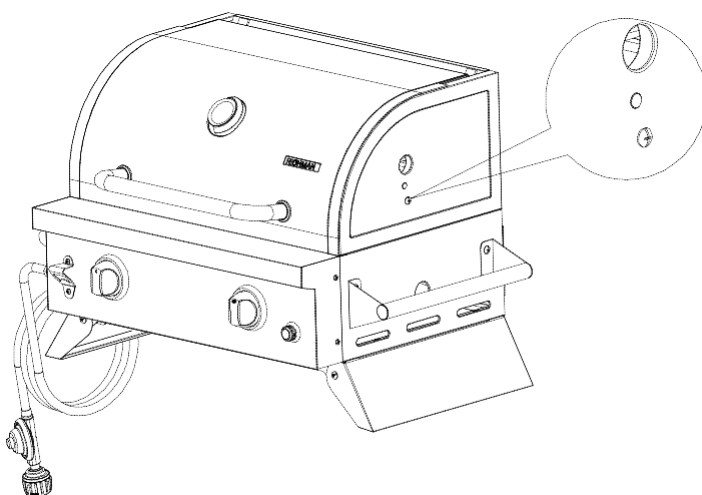


Step B: Attach 2 pcs side carrying handles (D) to firebox side panels using the 8 pcs ¼ in. / 0.06cm screws removed in step A, as shown in picture.



3. Install Air Vent Plates

Step A: Unscrew 2 pcs screws assembled in side hood side panels, as shown in picture.

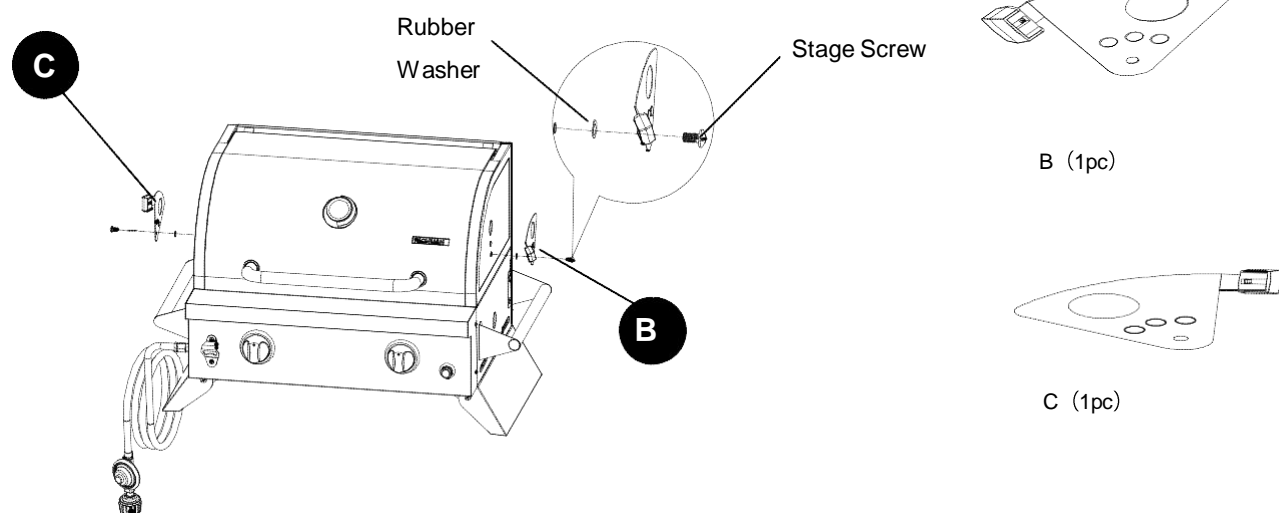


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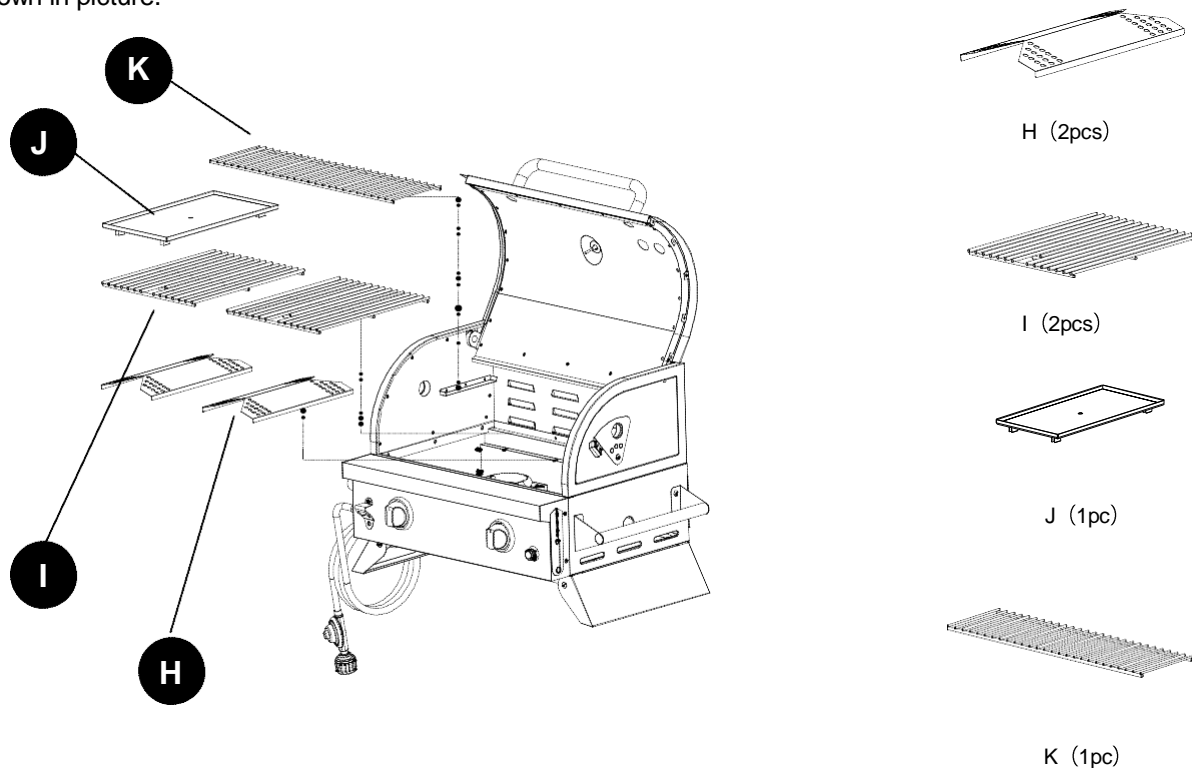


Step B: Attach 2 pcs air vent plates, left & right (C&D) to firebox side panels using the 2 pcs screws unscrewed in step A, as shown in picture.



4.Install Flame Tamer, Cooking Grid, Griddle, Warming Rack

Open hood and put flame tamer (H), cooking grid (I), griddle (J), warming rack (K) into firebox, as shown in picture.



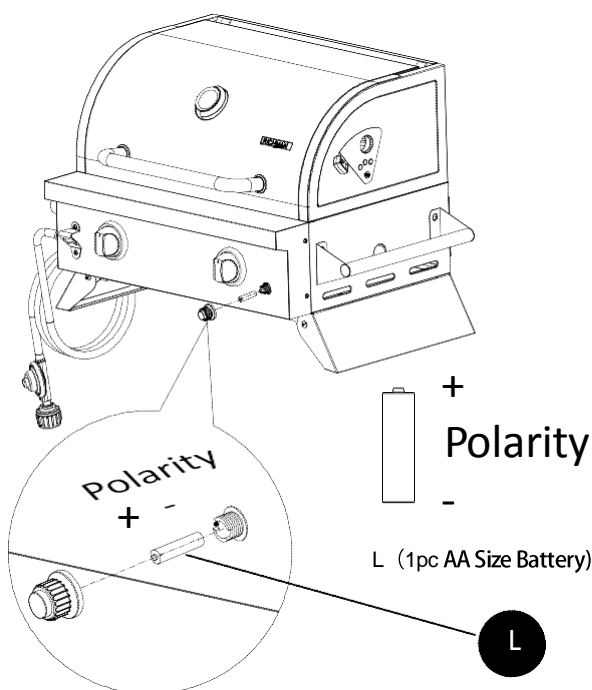
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5. Install Battery Into Electronic Igniter Module

Unscrew electronic igniter cap, install battery (L) by inserting the negative (-) end first so that the positive (+) end is facing outward, then screw cap onto electronic igniter, as shown in picture.



CAUTIONS: BATTERY INSTRUCTIONS

- Always purchase the correct size and grade of battery most suitable for the intended use.
- Always replace the whole set of batteries at one time, taking care not to mix old and new ones, or batteries of different types.
- Clean the battery contacts and also those of the device prior to battery installation.
- Ensure the batteries are installed correctly with regard to polarity (+ and -).
- Remove batteries from equipment which is not to be used for an extended period of time.
- Remove used batteries promptly.

For recycling and disposal of batteries to protect the environment, please check the internet or your local phone directory for local recycling centers and / or follow local government regulations.

6. Congratulations – Assembly Is Now Complete

- Do not remove the CSA label and Ignition / Warning instruction labels. Be sure to clean all foam packing material out of all areas.
- Please proceed to and read the remaining sections of the Operator's Manual prior to hooking up your LP cylinder or operating your grill.



RICHMAN Grills
MAXUM Holding Co., LTD
Rm 802 8/F K Wah Centre
191 Java Road
North Point, Hong Kong
MODEL NO. RM20-2SS
TYPE OF GAS: PROPANE (20lbs)
INPUT: 20,000 BTU/HR



The instruction manual contains important Information necessary for proper assembly and safe use of the appliance

Read and follow all warnings and instructions Before assembly and use of the gas appliance.

Follow all warnings and instructions when using the appliance

Certified under ANS Z21.89b-CSA1.18 b-2012 outdoor cooking specialty gas appliance.

For outdoor use only. If stored indoors, detach and leave cylinder outdoors.

Minimum distance from sides and back of unit to walls or railing is 36 inches. Do not use under extended or overhead construction.

This appliance is not intended for commercial use.

If instructions or parts are missing contact 1-866-898-8187.

DATE OF ASSEMBLY __/__/__

Made in China

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RM20-2SS Traveler Grill



Regulator & Hose Instructions, Gas Tank Instructions

Gas Installation

Correct LP Gas Tank Use

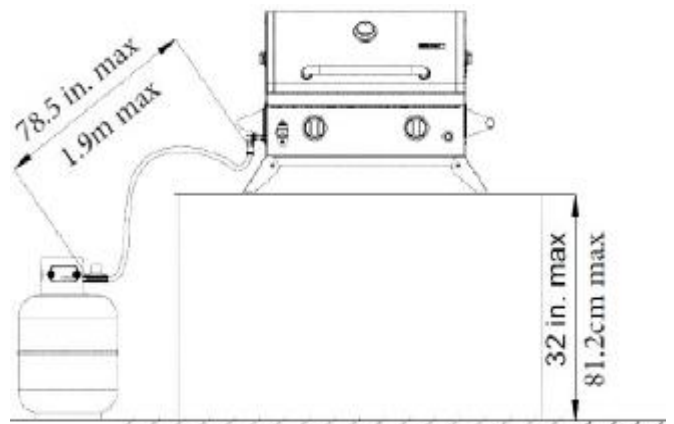
- LP gas grill models are designed for use with a standard 20 lb. (9.1kg) Liquid Propane Gas (LP Gas) tank, which is not included with the grill. Never connect your gas grill to an LP gas tank that exceeds this capacity. A tank of approximately 12 in. (305mm) in diameter by 18-1/2 in. (472mm) high is the maximum size LP gas tank to use. You must use an "OPD" gas tank which offers a listed Overfill Prevention Device. This safety feature prevents tanks from being overfilled which can cause malfunction of the LP gas tank, regulator and grill.
- The LP gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, as applicable.
- The LP gas tank must have a shutoff valve terminating in an LP gas supply tank valve outlet that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief or release device that has a direct connection with the vapor space of the tank. When the appliance is not in use, the gas must be turned off at the supply tank.
- The tank supply system must have a means for vapor withdrawal.
- The LP gas tank used must have a collar to protect the tank valve.
- **Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11 in. water column (W.C.) / 27.9cm water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas grill.

Replacement regulators and hose assemblies must be those specified by RICHMAN Grills.

- Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep the LP gas tank in an upright position. Do not subject the LP gas tank to excessive heat.
- To properly store your LP gas tank, place the dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. other types of caps or plugs may result in leakage of propane.
- Storage of an appliance indoors is permissible only if the LP gas tank is disconnected and removed from the appliance.
- Disconnected LP gas tanks must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the grill again.
- **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.

WARNING:

Always operate the grill on a tabletop, no higher than 32 inches. Place the propane tank on the ground immediately adjacent to the tabletop, no further than 24 inches from the grill. Failure to follow these instructions could cause the propane tank to overheat and vent propane which can possibly ignite resulting in serious personal injuries or property damage, or a tripping hazard over the hose or propane tank, pulling the grill off the tabletop resulting in serious personal injuries or property damage.



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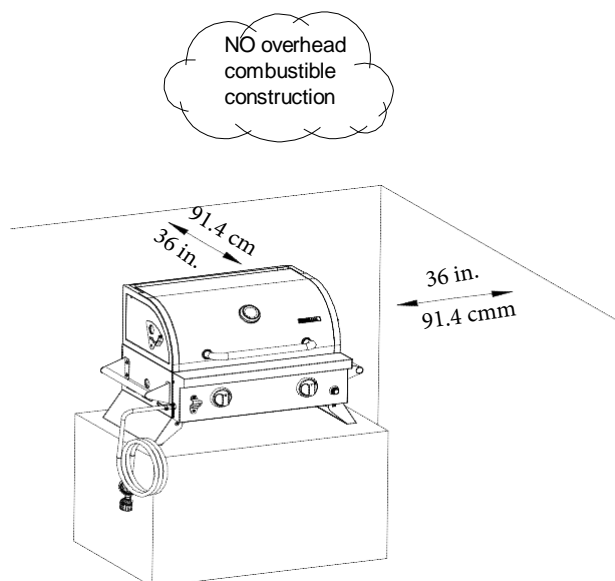


- **Never** allow children to operate your grill. Do not allow children or pets to play near your grill.
- Use of alcohol, perscription or non-prescription drugs may impair the consumers ability to assemble or safely operate the grill.
- Keep a fire extinguisher readily accessible. In the event of an oil or grease fire, do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC extinguisher may, in some circumstances contain the fire.
- In the event of rain, snow, hail, sleet or other forms of percipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appiance or cooking vessel.cover the grill and turn off the burner and gas supply.
- Use your grill on a level, stable noncombustible surface in an area clear of combustibile material. An asphalt surface (blacktop) may not be acceptable for this purposde. Ensure the folding legs are locked before use.
- Do not leave the grill unattended when in use.
- Do not move the grill when in use. Allow the grill to cool before moving or storing
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Do not use your grill as a heater.
- This grill is not intended to be installed in or on recreational vehicles and / or boats and is not intended for commercial use.

Warning

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

It is very important to keep your appliance's free of and away from any combustibile materials. Maintain at least 36 in. / 91.4cm of clearance from sides and back of unit and do not use under overhead combustibile construction. This appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.



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Notes About LP Gas Tank Exchange Programs

- Many retailers that sell grills offer you the option of replacing your empty LP gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature equipped tank as described in the LP gas tank section of this manual.
- Always keep new and exchanged LP gas tanks in an upright position during use, transit or storage.
- Leak test new and exchanged LP gas tanks **BEFORE** connecting one to your grill.

Testing For Gas Leak

- Test all connections for gas leaks before first use, at the beginning of each new season, or when gas cylinder is changed.
- Make sure procedure is carried out in a well ventilated area and never in the presence of flame, sparks or heat source. If you smell gas, never attempt to light the grill.
- Make sure that all temperature knobs on the grill are in the OFF position.
- Open the gas valve of the gas cylinder and / or the pressure regulator.
- Test all connections for leaks. For testing use a half water / half soap solution. Apply the solution to the connection points with a clean paint brush.
- If bubbles occur, immediately turn off the gas supply on the valve of the gas cylinder. Tighten all connections again and repeat the test.
- If gas bubbles still occur, do not use the grill and contact the RICHMAN Grills customer service hotline at: 1-866-898-8187 in North America, M-F 9:00am – 4:30pm PST, or by email at info@richmangrills.com.

Warning

Never check for gas leaks using a match or any other open flame due to risk of explosion.

Warning

When your gas cylinder is empty, do not try to refill it by yourself . Bring it back to an authorized reseller who will safely refill it or exchange it.

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Regulator and LP Cylinder Connections

Warning

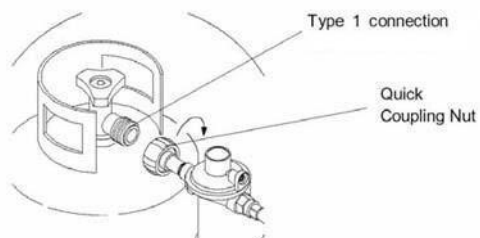
The gas pressure regulator and hose assembly provided with this outdoor cooking appliance must be used. This regulator is set for an outlet pressure of 11 in. water column (W.C.) / 27.9cm water column (W.C.).

Regulator:

Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 239 degrees F (115 degrees C). It also has a flow-limiting device that will restrict the flow of gas to 9.8 cubic feet per hour (0.28 cubic meters per hour).

To Connect The Cylinder To The Regulator And Hose:

1. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
2. Be sure all burner controls are turned to the "OFF" position.
3. Remove the safety cap from the cylinder valve.



4. Center the nipple of the regulator into the cylinder valve.
5. Turn the black nut clockwise until it stops.

Hand Tighten Only. Do Not Use A Wrench.

CAUTION: When the appliance is not in use the gas must be turned off at the tank.

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Flow Limiting Valves On LP Gas Tanks

Your LP gas tank is equipped with a flow limiting valve that will restrict the flow of gas due to a sudden change in pressure. This can often activate without your knowledge. You will notice among other things that your grill does not get as hot as it should, will take longer to heat up, or you may not be able to light all burners. If you notice any of the above, then you should reset the valve and clear your gas line.

To Do This:

1. Ensure the LP gas tank valve is OFF.
2. Disconnect the regulator from the LP gas tank.
3. Open all burner control knobs including the side burner to Hi/Light at the same time.
4. Turn all burner control knobs to OFF.
5. Let the LP gas tank stand for at least 10 minutes.
6. Reconnect the regulator assembly to the LP gas tank.
7. Slowly, meaning about 1/4 turn at a time, turn on the LP gas valve.
8. Follow the burner lighting procedures to light the burner farthest away from the gas source.
9. The flow limiting valve should now be reset.

This flow limiting valve is triggered by sudden changes in pressure. This can be caused by a leak, faulty connection of the regulator to the LP gas tank, turning on the LP gas tank valve too quickly, or turning the burners off by turning the LP gas tank valve off before turning the burner control knobs to off.

Note: Always turn off your burners using the burner control knobs first before turning the LP gas tank valve off.

Transportation And Storage

1. Place a dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder of propane valve. Other types of caps or plugs may result in leakage.
2. Always transport your cylinder in an upright position.
3. Do not smoke when transporting your cylinder.

Disconnecting A Liquid Propane Gas (LPG) Tank From Your Grill

Make sure the burner valves and LP gas tank valve are off. (Turn clockwise to close.)

Detach the hose and regulator assembly from the LP gas tank valve by turning the quick coupling nut counterclockwise.

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Operating instructions Warning



Set Up

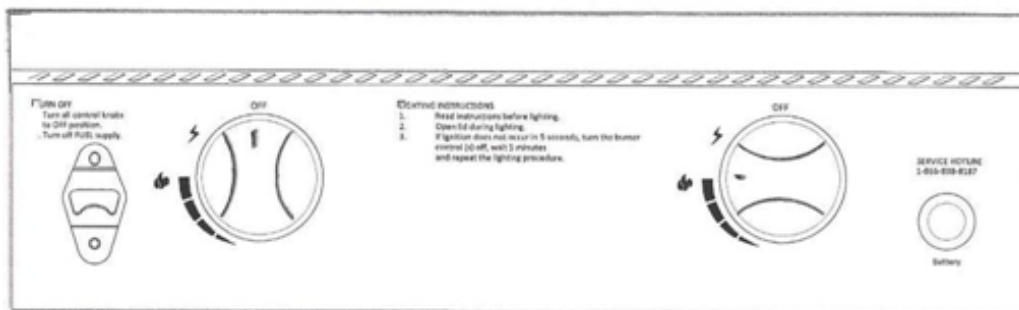
- This gas grill is only intended for outdoor use. Place the grill in a well-ventilated location.
- Make sure that there are no flammable objects near or over the grill, Keep the gas grill at least 4.9 ft. / 1.5m away from flammable objects.
- Do not place the grill under a pavilion, sun umbrella or similar objects.

Burn-off Procedure

- Before using the gas grill for the first time, burn-off residues of foreign matter remaining from the manufacturing process.
- With hood open, operate the gas grill at high temperature about 10-15 minutes (See Igniting the Grill)
- After all residues are burned, turn off the unit, allow it to cool down and clean (See Cleaning and Care)

Igniting The Grill

- Open the lid of the grill. Make sure that gas valve knobs are in the **OFF** position.



- Open the valve of the gas cylinder.
- Keep your face and body as far away from the grill as possible while igniting.
- Push and turn the valve knob to the IGNITE/HI position, press the valve knob down, until you hear a click. Repeat 3 or 4 times until the burner lights.
- If the grill does not ignite right away, wait for 5 minutes to give the gas time to disperse.
- After the burner has been ignited, ignite the other burner using the valve knob. Push each one and set it to the IGNITE/HI position to ignite it. All burners can be used together or in any preferable combination.
- Adjust the heat by turning the valve knob(s) between LO and IGNITE/HI position.

Please note that if burner flames are accidentally extinguished, turn off all valve knobs to the off position, open hood to vent the remaining gas, close the valve of the gas cylinder and allow 5 minutes to give the gas time disperse. After 5 minutes, repeat the igniting of the grill process.

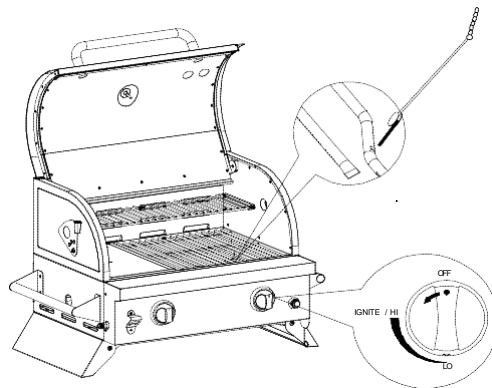
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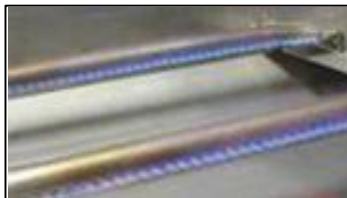
Igniting The Gas Grill With A Match

1. Open the lid.
2. Ensure all burners are in the "OFF" position.
3. Slowly turn on the gas at the LP cylinder valve if it is not already on.
4. Place a match in the match light stick. This is located on the side of the grill.
5. Use the stick to slide the lit match through the cooking grates and the front of the heat diffuser to the burner you wish to light.
6. Press and turn the burner control knob to "IGNITE/HI". Continue to push in and hold up to 5 seconds or until the burner lights.
7. If the burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for gas to clear, and try again.
8. When lit, turn the control knob to the desired heat setting.



Appearance Of The Flame

- The burner flame should appear blue and stable as shown in pictures. There should be no yellow sparks, loud noise nor should it be raised up from the nozzle.



- A yellow flame means that there is not enough oxygen supply. Loud noises and a flame raised up from the nozzle means that there is too much oxygen.
- Check the appearance of the burner flame prior to each use. Should deviations be present, contact a gas specialist to reset the grill.

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Turning Off The Gas Grill

- After each use, turn the temperature knobs to OFF position and let the gas grill cool down on this position for about 5 minutes. Make sure that the lid is open at this time.
- Close the valve on the gas cylinder. Wait until the gas grill has completely cooled off before closing the lid.
- If you do not use the grill for a long period of time, disconnect the gas cylinder from the grill and store it in a safe location.
- Cover up your gas grill with a commercially available cover, or your RICHMAN Grill cover if you do not plan to use it for a long period of time.

Cooking Tips

Before using the gas grill, brush the grill grates with cooking or vegetable oil. Use a soft bristle grill brush with a long handle. The juices from the food drip onto the flame tamer during cooking and vaporize. The steam arising from this process contributes to the taste of the food.

- Set the temperature knobs to the desired positions in order to reach your desired results.
- A more consistent result can be reached with the lid closed. In this case however, the temperature should be set to the desired temperature for the foods being cooked.
- With the lid closed, foods such as larger pieces of meat or whole chicken can be cooked.
- When the lid is closed, heat collects inside the gas grill. Therefore, you should avoid opening it too often as accumulated heat escapes each time and the grilling time increases as a result.

Tips Regarding Burning Grease:

- Grease and juice that drips from meat onto the flame tamer produces flames which also contribute to the grilling taste.
- Make sure that bursts of flame are not produced, otherwise the meat could burn.
- Before grilling meat, cut away as much fat as possible and do not use too much marinate so that the meat does not burn.
- Only use meat that is suitable for grilling. Try to avoid grilling meat with too much fat.
- If a grease fire occurs, turn the temperature knobs to the OFF position. Turn off the gas supply on the gas cylinder and wait until the fire goes out by itself.
- Keep a fire extinguisher readily accessible. In the event of an oil or grease fire, do not attempt to extinguish with water. Use a Type B fire extinguisher or smother with dirt, sand or baking soda.

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Care and Maintenance

Proper care and maintenance will keep your grill in good operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Be sure your grill is off and cool before cleaning, and always wear protective gloves when cleaning your grill.

Cleaning The Cooking Grids

Wash your cooking grates in a mild soap and warm water solution. You can use a wash cloth, vegetable brush, or nylon bristled brush. Never use any type of steel bristled brush. Dry them when finished.

Cleaning The Flame Tamers

Wash the flame tamers periodically in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the flame tamers thoroughly before you reinstall them into the firebox.

Cleaning The Grease Tray And Box

To reduce the chance of fire, the grease tray and grease pan should be visually inspected before each grill use. Remove any grease and wash both with a mild soap and warm water solution.

Cleaning The Inside Of The Grill Lid

Grease can have a tendency to build up on the inside of the grill lid and could drip onto the deck or patio. With the lid opened, visually inspect the inside of the grill lid before each grill use. Remove any grease and wash with a mild soap and warm water solution.

Annual Cleaning Of The Grill Interior

Burning-off excess food after every cookout will keep it ready for instant use. We recommend you periodically give the entire grill a thorough cleaning to minimize your risk of grease fire and keep the grill in good shape. Follow these steps:

1. Turn all burner valves to the "OFF" position.
2. Turn the LP gas tank valve to the "OFF" position.
3. Disconnect the regulator assembly from the gas tank. Inspect the hose for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Operator's Manual.
4. Remove and clean the cooking grates, flame tamers, warming rack, burners, and grease tray.
5. Cover each gas valve orifice with aluminum foil.
6. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.

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7. Remove aluminum foil from orifices and check each orifice for obstruction.
8. Replace the burners, ensuring the burners fit down over each valve orifice.
9. Check and clean each electrode tip. Adjust the spacing between the tips and the burner as necessary. The space between the electrode tip and burner should be approximately 3/16 in. / 0.47cm.
10. Replace the flame tamers, grates, warming rack, and grease tray.
11. Reconnect the gas source and observe the burner flame for correct operation.

Cleaning Exterior Surfaces:

Wash with a mild dish soap and warm water solution. A soft cloth should be used. Rinse thoroughly and wipe dry.

Cleaning Exterior Stainless Steel Surfaces: Wash with a mild dish soap and warm water solution. Clean and polish with a stainless steel cleaner. There are many good quality stainless steel cleaners and polishes available. Follow the manufacturer's directions. Always polish in the direction of the lines. Do not allow dirt and grease to accumulate. Do not use steel wool as it will scratch the surface. Do not use abrasive cleaners and scrubbers. Use only a soft cloth for applying approved cleaners and polishes.

CAUTION:

Heat, weathering, machine oils used in the manufacturing of stainless steel, and dirt can all cause exterior stainless steel surfaces to turn tan in color. In addition, the following products and naturally occurring substances in the outdoors will damage all stainless steel finishes. Use caution so they do not come in contact with your grill. Immediately wash them off and dry the stainless steel should they ever come in contact with your gas grill. They include, but are not limited to, pool chemicals (chlorine and bromine), lawn fertilizer, ice melting salts, sea or salt water, urine, bird droppings and tree sap.



- Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.
- Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of air for combustion and ventilation.
- Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris

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Cleaning Burner Tubes And Burner Ports

To reduce the chance of "FLASH-BACK" the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time.

1. Turn all burner valves and gas tank valve to off position.
2. Detach the LP gas regulator assembly from your gas grill.
3. Remove cooking grids, flame tamers and grease tray from the grill.
4. Remove the screws from the underside of each burner and lift the burners up and away from the gas valve orifice.
5. Using an air hose or a bottle brush, run it through the burner tube several times to remove any debris.
6. Replace burners, see illustration below.



Step 1. Locate the burner onto the orifice.

Step 2. Secure the main burner on the back wall of fire box with 2 screws.

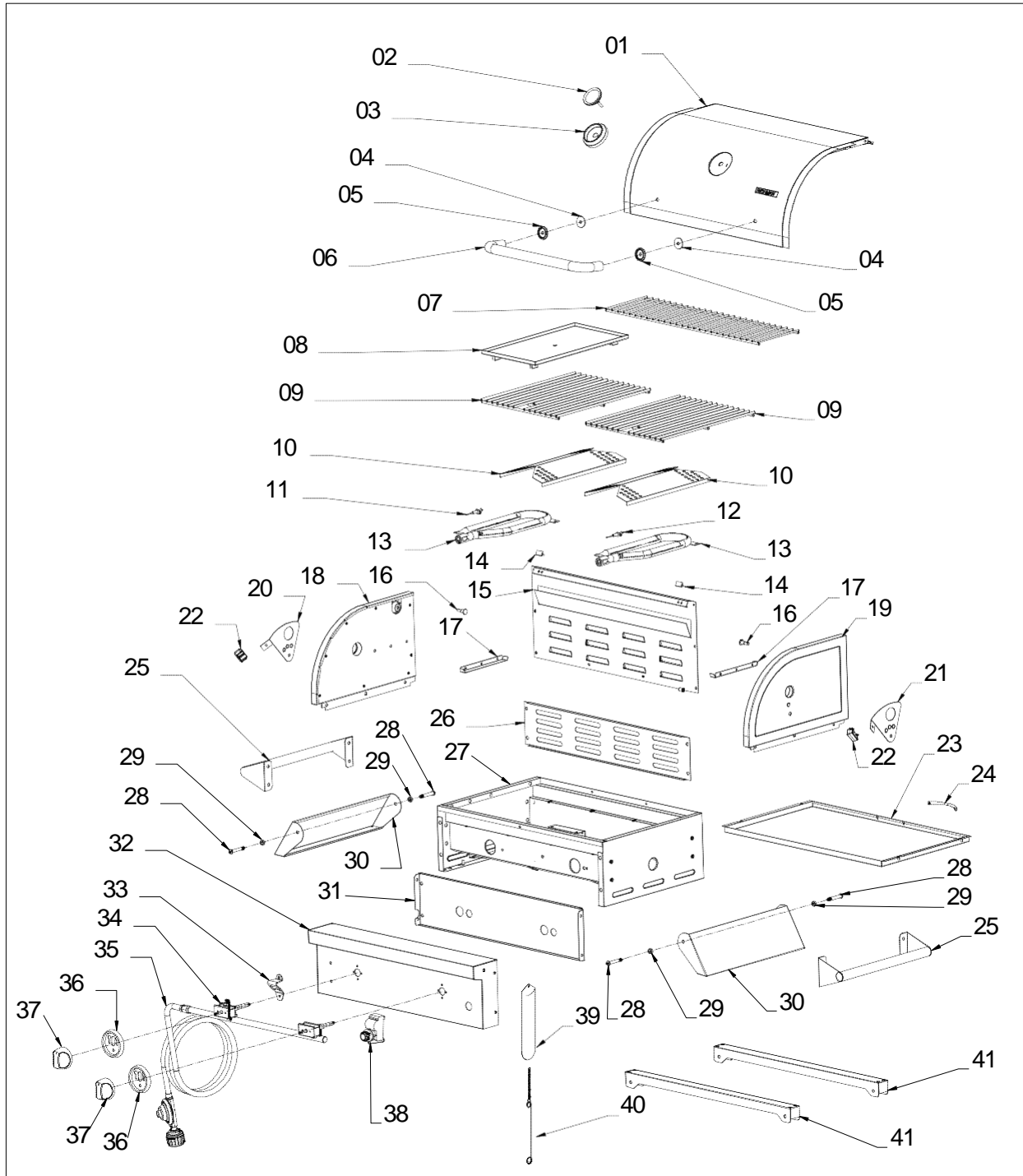
7. Replace cooking grids, flame tamers and grease tray in the grill.

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Replacement Parts Overview



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Replacement Parts List

Part#	Description	Qty.	Part#	Description	Qty.
1	Main Lid	1	22	Air Vent Plate Handle	2
2	Temperature Gauge	1	23	Drip Pan	1
3	Temperature Gauge Bezel	1	24	Drip Pan Handle	1
4	Hood Handle Bezel Heat Insulating Spacer	2	25	Side Carrying Handle	2
5	Hood Handle Bezel	2	26	Rear Trim Piece	1
6	Hood Handle	1	27	Firebox	1
7	Warming Rack	1	28	Leg Hinge Screw	4
8	Griddle	1	29	Leg Hinge Nut	4
9	Cooking Grid with Hole	1	30	Folding Leg	2
10	Flame Tamer	2	31	Control Panel Heat Shield	1
11	Main Burner Igniter Wire A	1	32	Control Panel	1
12	Main Burner Igniter Wire B	1	33	Opener	1
13	"Question" Shape Burner	2	34	Main Gas Manifold Assembly	1
14	Hood Bumper	2	35	Regulator, LP	1
15	Firebox Panel, Rear	1	36	Control Knob Bezel	2
16	Hood Hinge Screw	2	37	Control Knob	2
17	Warming Rack Support	2	38	Electronic Igniter Module	1
18	Main Lid Outer Side Panel, Left	1	39	Match Light Stick Cover	1
19	Main Lid Outer Side Panel, Right	1	40	Match Light Stick	1
20	Air Vent Plate, Left	1	41	Support Beam	2
21	Air Vent Plate, Right	1			

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Problem	Action	Solution
The grill does not ignite immediately.	<p>Ensure that the gas valve is open.</p> <p>Check if sparks are produced when igniting the grill.</p> <p>Ensure that the burners are clean.</p> <p>Check if the gas cylinder has fuel.</p>	<p>Open gas valve.</p> <p>Adjust spark igniter.</p> <p>Clean the burners.</p> <p>Fill the gas cylinder at an approved fuel provider.</p>
Pressure regulator makes noise.	<p>Check if the ventilation opening on the pressure regulator is plugged in.</p> <p>Check if the ventilation openings are covered up.</p> <p>Check for the appearance of flames.</p>	<p>Unplug the ventilation opening and reset the regulator flow valve.</p> <p>Reset the burner.</p>
The burner flame is not blue.	<p>Check if there is too much or too little air being supplied.</p> <p>Check if the burner is not misaligned.</p>	<p>Clean the burners.</p> <p>Reset the burner.</p>

Warranty

The manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and material after correct assembly and under normal and reasonable home use for the period indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and/or freight pre-paid by the consumer, for review and examination.

- TUBE BURNERS: 10 year LIMITED warranty against perforation.
- COOKING GRIDS AND FLAME TAMERS: 5 year LIMITED warranty excluding dropping, chipping, scratches, surface damage, discoloration or dents.
- ELECTRONIC IGNITER MODULE: 5 year LIMITED warranty excluding batteries, abuse or disassembly.
- STAINLESS STEEL PARTS: 2 year LIMITED warranty against perforation; does not cover cosmetic issues like surface corrosion, scratches and discoloration.
- REGULATOR AND HOSE: 1 year LIMITED warranty excluding cuts, abrasions, serve twisting or bending.
- RICHMAN GRILL COVER AND ALL OTHER NON-EXTENDED WARRANTY PARTS: 1 year LIMITED warranty against manufactured defects..

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Warranty Continue:

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States only, and is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does cover cosmetic issues such as scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder coat chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by the warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty as well as repair labor cost.

Manufacturer Will Not Pay For

- Service calls to your home or repair labor costs.
Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing or misuse of product.
- Any food due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modification made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

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DISCLAIMER OF IMPLIED WARRANTIES: LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXPECT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

MAXUM Holding Co., LTD(USA)
13931 Central Avenue Suite 200 Chino, CA 91710
www.maxumholding.com

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All consumer inquiries, parts orders, general questions, and troubleshooting assistance can be acquired by calling 1-866-898-8187 in North America, 9:00am-4:30pm M-F PST, or by email at info@richmangrills.com English, Spanish and French representatives available to assist.

Customer Service Email Address: info@richmangrills.com

Website Warranty Registration:

www.richmangrills.com

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