

# Owner's Manual

for Assembly, Operating & Maintenance of  
Model A3CC Country Club Gas Grill



**YOU MUST READ THIS OWNER'S MANUAL  
BEFORE OPERATING YOUR GAS GRILL.**

## **DANGER**

IF YOU SMELL GAS:

1. SHUT OFF GAS TO APPLIANCE
2. EXTINGUISH OPEN FLAMES
3. OPEN LID (IF APPLICABLE)
4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.

LEAKING GAS MAY CAUSE FIRE, EXPLOSION,  
PERSONAL INJURY, DAMAGE TO PROPERTY, AND  
DEATH.

**WARNING:** Follow all leak-check procedures listed in this manual carefully prior to operation of this unit. Do this even if the grill was assembled by a professional.

**WARNING:** Do not ignite this grill without reading the LIGHTING INSTRUCTIONS first.

**WARNING:** DO NOT store or use gasoline or other flammable liquids/vapors in the vicinity of this grill.

An LP Cylinder not connected for use should not be stored in the vicinity of this unit.

**THIS GAS GRILL IS DESIGNED FOR OUTDOOR USE ONLY.**

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# SET-UP INSTRUCTIONS

1. Place grill on a level area clear of any combustible materials. **THIS UNIT IS BUILT FOR OUTDOOR USE ONLY** and should be operated in a well ventilated area.
2. Remove cooking grates and empty one bag of lava rock in each section - directly on top of the burner tubes and burner insert pan. You want 1 even layer of rocks covering the burner tubes.
3. Replace cooking grates
4. Securely connect the regulator to the propane cylinder and test for leaks according to the instructions found on PAGE 5 & 6 of this manual.
  - A. QCC Connection: The bright green QCC connector on a regulator threads snugly and easily onto the external threads of the propane cylinder valve by turning the QCC clockwise.
  - B. POL Connection: The POL connector on a regulator is inserted into the propane cylinder valve and screws in by turning counter clockwise using the black plastic hand wheel or wrench.
6. Ensure all control valves are in the CLOSED position (parallel to the work shelf with all knob ends turned to the left).
7. We recommend curing your grates by applying a coating of vegetable oil to each grate prior to lighting your grill. Heating the grates for approximately 20 minutes prior to using the grill for the 1<sup>st</sup> time will cure the oil to the grates and get the lava rock ready.
8. Open cylinder valve completely and allow system to pressurize - takes about 1 minute.
9. **TO LIGHT THE GRILL:** Hold a lit long handled butane lighter gun or fireplace match down through the cooking grates next to a burner and open the control valve (turn it so black knob is pointing at you). The burner will ignite instantly with a \*POOF\* sound. Remove lighter and open 2nd control valve - it will light instantly from the 1st. Repeat for each section of the grill until all burners are lit.
10. **TO TURN OFF GRILL:** Simply turn all of the control knobs to the CLOSED position (parallel to the work shelf with all knob ends turned to the left), close main cylinder valve, and disconnect the propane cylinder.



# OPERATING INSTRUCTIONS

1. DO NOT ATTEMPT TO LIGHT UNIT WITHOUT REMOVING THE WEATHER COVER OR OPENING THE STAINLESS STEEL HOOD. Gas can accumulate and cause RAPID IGNITION. Always be sure unit is lit before closing the hood.
2. Ensure all control valves are in the CLOSED position (parallel to the work shelf with all knob ends turned to the left).
3. Securely connect the regulator to the propane cylinder and test for leaks according to the instructions found on PAGE 5 & 6 of this manual.
4. Generously coat grates with vegetable oil or oil-based cooking spray.
5. Open cylinder valve completely and allow system to pressurize - takes about 1 minute.
6. **TO LIGHT THE GRILL:** Hold a lit long-handled butane lighter gun or fireplace match down through the cooking grate next to a burner and open the control valve (black knob is pointing at you). The burner will ignite instantly with a \*POOF\* sound. Remove lighter and open 2nd control valve - it will light instantly from the 1st. Repeat for each section of the grill you plan to use.
7. Once burners are lit, adjust the control knobs to set desired temperature. Grill will reach ~800° in approximately 5-8 minutes if running at full blast.
8. **TO TURN OFF GRILL:** Simply turn all of the control knobs to the CLOSED position (parallel to the work shelf with all knob ends turned to the left), close main cylinder valve, and disconnect the propane cylinder. NEVER turn grill off by closing cylinder valve first.
9. Wait approximately 10-15 minutes before attempting to clean or coat grates with vegetable oil. You want to give the lava rock enough time to cool down otherwise flare-ups may occur.