

Region Welding &

Manufacturing, Inc.

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IMPORTANT PROPANE INSTRUCTIONS FOR 6" BAR-B-QUE-GRILL ~~914-583-6508~~

636

OPEN LID, MAKING SURE LATCH IS SECURED IN SLOT.

BEFORE LIGHTING

KEEP LID OPEN, turn tank valve on SLOWLY

Turn burner valve (black knob) on pilot,

Push burner valve, (black knob) in and hold,

Then push ignitor button & continue to hold black knob for 30

seconds,

Release it & turn black knob to ON position, SLOWLY,

If pilot is not lit, repeat above process.

If flame would jump in tube, SHUT OFF, let cool & repeat.

DO NOT FORCE KNOB

When turning the knob to the

"OFF" position, depress knob

slightly. Do not depress knob

completely to turn off.

When burning properly, close lid to get to desired temperature &

place meat on screen.

Flame can be adjusted by turning black knob.

Air flow can be adjusted by turning green air mixer.

Capacity is large, so let heat thoroughly.

40# Cylinder is necessary and will burn approximately 7 hours.

Operates more efficiently with lid closed.

Keep both dampers open on both ends or flame will go out.

CLEAN UP Do not pressure wash burner, only grease shield &

screen.

Check for any obstruction in burner holes.

Brush or spray any type vegetable oil on screen to prevent rusting.

DO NOT burn charcoal on grease shield.

* IF PROBLEMS WITH BLACK ON MEAT, OR TEMPERATURE NOT GETTING HOT

ENOUGH, CHECK: AIR MIXER, (ATTACHED TO BURNER) TO MAKE SURE IT

IS SCREWED OPEN ENOUGH TO GET AIR. ALSO, IF MORE HEAT IS NEEDED,

CHARCOAL OR MESQUITE CHIPS MAY BE ADDED TO THE DRIP PAN ALONG

WITH THE PROPANE.