

OWNERS MANUAL

LEGACY SERIES GAS GRILLS

BIG SUR SERIES (S48T)

PACIFICA SERIES (S36 & S36T)

NEWPORT SERIES (S27 & S27T)

LIQUID PROPANE OR NATURAL GAS: PORTABLE OR MASONRY



Assembly, Operating
& Maintenance Instructions

Revised: January 2025



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



WARNING!

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

WARNING: Read this Owner's Manual carefully and be sure your grill has been properly assembled, installed and maintained. Failure to follow these instructions could result in serious bodily injury and/or property damage. This grill is intended for outdoor use only and is not to be installed in or on recreational vehicles or boats. **Grill Head must maintain 12" clearance from any combustible materials on all sides. Clearance from the grill surface to a combustible material above such as an overhang must be at least 60". If installed in an island, it must be constructed of non-combustible material and the enclosure must be vented, check National Fuel Safety codes and pages 29-31 in this manual before constructing. Noncombustible materials would include: brick, masonry, stone, cement and steel. Do not obstruct flow of combustion and ventilation air. Keep ventilation openings on cart or island free from obstruction or debris. PGS single main burner capacity 21,500 btu/h.**

NOTE TO INSTALLER: Leave this Owner's Manual with the consumer after delivery and/or installation.

NOTE TO CONSUMER: Leave this Owner's Manual in a convenient place for future reference. Nuts, bolts and fittings may become loose during transit, so for your own safety, thoroughly inspect every nut, bolt and connection and secure as necessary before using your new grill.

IMPORTANT SAFETY NOTE: This grill is manufactured to exact specifications for the type of fuel marked on the outside carton, as well as noted on the rating plate found on the grease tray. Conversion from one fuel type to the other fuel type should only be done by a qualified gas technician.

PLEASE NOTE !
California Proposition 65
Warning on Pages 4 and

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Intertek
4009456

ALL Built-in Masonry Island enclosures must be made from non-combustible materials and be properly vented. Please see our recommendations and requirements for Masonry Island Construction in the pages 26-30. Failure to build the enclosure without proper venting could void the warranty on the grill and create a dangerous condition.

CONGRATULATIONS! You have purchased a truly exceptional outdoor cooking appliance with your Legacy Series grill from PGS. Your outdoor gas grill has been designed and constructed to give you many years of outdoor cooking enjoyment. All PGS grills are designed with quality, dependability, performance and safety features not found in any other gas grills.

Please read this manual from cover to cover. It will provide great information on the assembly, care, maintenance and most important safe use of your "outdoor grilling machine".

Your grill will become one of the most versatile, exciting, and often used appliances that you own! We would like to thank you for selecting one of our fine products. If we can be of any help or can answer any questions please do not hesitate to contact us. We also welcome any and all comments you might have about your grill and how we might improve it in the future.

Bon Appetit!

Pete Arnold

President

Fred Speicher

Vice President

Please note: We have made our catalogs, specification sheets, and other materials relating to our fine line of outdoor cooking products as comprehensive and accurate as possible. We are constantly trying to improve all aspects of our products and therefore, reserve the right to make changes in them at any time, without notice. Because product improvements may have been made since the time our materials were printed, please check with your Authorized PGS Dealer or Distributor if you have any specific questions concerning our products. AEI is dedicated to producing the finest leisure gas appliances for the home.

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VERY IMPORTANT SAFETY TIPS AND WARNINGS

At PGS, we are most concerned about the safe use of our product. The following two pages are a summarization of the safety tips found throughout this manual. Please take the time to review them, as they are critical in the enjoyable and safe use of your grill. Improper assembly, neglect, abuse, or insufficient care of your PGS gas grill may result in serious bodily injury and/or property damage.



This product is designed for Outdoor Use Only.

- 1. An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on 3 sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.**
- 2. An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than 2 sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all opening must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings; or**
- 3. An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than 3 sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.**



GIVE THIS SYMBOL SPECIAL ATTENTION THROUGHOUT THIS MANUAL. IT NOTES SAFETY RELATED ITEMS OR PRODUCT WARNINGS

Our grills are tested in accordance with CSA/ANSI Z21.58-2022 Ed.6 * CSA 1.6-2024 Standard for Outdoor Gas Cooking Appliances. Check your local building codes for the proper methods of installation. In the absence of local codes, this grill should be installed in compliance with either the *National Fuel Gas Code, ANSI Z223.1/NFPA54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.* **GAS GRILLS ARE NOT FOR USE ON RECREATIONAL VEHICLES, PORTABLE TRAILERS, BOATS OR ANY OTHER MOVING INSTALLATION.**

- CALIFORNIA PROPOSITION 65 WARNING:** The burning of gas cooking or heating fuels (and certain components contained in this product) generate some by products which are on a list of substances 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 such substances always operate this appliance in accordance with our Use & Care Guide (Owner's Manual) ensuring you provide good ventilation when cooking with gas. For detailed information please see the official California Proposition 65 website www.P65WARNINGS.CA.GOV
- WARNING: Do not try to light this appliance without first reading the "LIGHTING INSTRUCTIONS" section of this manual found on page 11.**
- Inspect hose before each use of appliance. If signs of wear, replace before operating. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking appliance being put into operation. USE only OEM replacement.**

- Do not modify original equipment. Your grill has been designed and engineered to operate as outlined in this manual. Only replace components with Genuine PGS Replacement Parts, which are available from your local dealer and/or distributor. Use of non-genuine parts may result in inferior performance and or safety hazards and will void the warranty.
- Children should not be left alone or unattended in an area where the grill is in operation. We suggest placing your grill away from areas where children play. Do not store items that may interest children in or around the grill, in the cart, or in the masonry enclosure. Never allow children to crawl or play inside a masonry enclosure.
- **NEVER STORE ADDITIONAL OR EMPTY PROPANE CYLINDERS IN THE GRILL CABINET OR AROUND THE GRILL. DO NOT STORE A PROPANE CYLINDER INDOORS OR ON ITS SIDE. NEVER ALLOW A PROPANE CYLINDER TO BE FILLED OVER 80% FULL. Never use dented, rusted or damaged propane cylinders. Never replace the tank, regulator or hose safety fittings on the grill with any other connections. If above information is not exactly followed, a fire causing death or serious injury may occur.** Never store pool chemicals or other flammable materials in any cabinet below or near the grill. Never allow loose clothing, potholders, synthetic materials, or other flammable materials to come in contact with the grill and/or its parts. Flammable materials could ignite and cause personal injury and/or property damage. Do not heat up unopened food containers on the grill as a buildup of pressure may cause the container to burst.

VERY IMPORTANT SAFETY TIPS AND WARNINGS CONTINUED

- Never move your gas grill when operating. Never move the grill when HOT.
- Use an insulated glove when opening and operating the grill. Open grill lid slowly to allow heat and smoke to escape before fully opening.
- Never lean over hot grill surface or look directly into grill when attempting to light. The grill hood must be opened fully when lighting. Be sure that all family members are aware of safe lighting and operating procedures of grill.
- If a professional installer or a dealer installs grill, be sure that he shows you where your gas supply shut off is located. All gas lines must have a shut off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. **Never check for gas leaks with an open flame.**
- Never use charcoal, volcanic rock, wood chip materials, or non-PGS briquettes in your grill.
- Keep the optional rotisserie motor and electrical supply cord away from heated casting, cooking grids, other hot parts or water. Store rotisserie motor and parts in a dry place.
- Never use grill in a windy area and never use the grill during an extremely windy day. Climatic conditions will impact the performance of the grill. In consistently windy conditions, we suggest installing a suitable windbreak, if at all possible. Do not face rear of grill into prevailing wind.
- **Always adhere to the required clearances from combustibles. THE GRILL IS DESIGNED FOR USE OUTDOORS ONLY; never operate grill in garage, buildings, shed, breezeways, or other enclosed areas.**
- Store your grill in a well-vented area with gas supply OFF. If grill is stored INDOORS, The Propane Gas cylinder MUST be removed, if equipped with one, and store cylinder outdoors in a well-ventilated area away from heat and away from where children may possibly tamper with it.

- When using the optional side burner kit, use pots that have flat bottoms and are large enough to cover the entire burner. Adjust the flame so that it only heats the bottom of the pot or pan to avoid the possible lighting of clothing. Position the handle in a way that it does not conflict with the opening and closing of grill lid. The pot, liquid and food should not exceed 10 pounds.
- Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. **Clean out your grease tray on a regular basis.**
- Never cover the cooking grid with a material that will trap heat beneath cooking grids such as large pans or aluminum foil. Heat reflected below may cause damage to ignition system, rock, grates, burners, gas valve assembly and possibly to the gas train. You need only to "Pre-Heat" your grill five to seven minutes before cooking. You do not need to "Burn-Off" your gas grill for extended times after use.
- If left uncovered, the grease tray will accumulate water from the rain or snow. Empty accumulated water before using grill.
- **PROPER VENTING IS CRITICAL IF INSTALLED IN AN ISLAND. READ AND UNDERSTAND PAGES 29-31 OF THIS MANUAL AND REFER TO NATIONAL FUEL SAFETY CODE BEFORE CONSTRUCTION. ALL GAS GRILL ISLANDS MUST BE WELL VENTED AND MADE FROM NON-COMBUSTIBLE MATERIALS.**

Please refer to specific sections of this manual if you have questions regarding the different types of fuels, lighting, or troubleshooting. If you have questions that are not answered in this manual, please call your local dealer or AEI Corporation.



PLEASE TAKE NOTE OF THIS SYMBOL IT DEALS WITH PRODUCT SAFETY ISSUES AND WARNINGS

IT IS YOUR RESPONSIBILITY TO: ASSEMBLE, INSTALL, LEAK CHECK, CARE FOR AND OPERATE YOUR GAS GRILL SAFELY. SAVE INSTRUCTIONS FOR FUTURE REFERENCE.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. SHUT OFF GAS TO THE APPLIANCE.
2. EXTINGUISH ANY OPEN FLAME.
3. OPEN LID.
4. IF ODOR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER.

THIS GAS GRILL IS DESIGNED FOR OUTDOOR USE ONLY

FOR YOUR SAFETY KEEP AREA CLEAR FROM ANY COMBUSTIBLES. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS APPLIANCE.

THIS GRILL IS NOT INTENDED FOR USE ON A BOAT OR RECREATIONAL VEHICLE.

STORE THE PROPANE GAS CYLINDER OUTDOORS IN A WELL-VENTILATED SPACE. DO NOT STORE PROPANE GAS CYLINDERS IN DIRECT SUNLIGHT. DO NOT STORE EXTRA CYLINDERS IN CART OR NEAR GRILL. DO NOT STORE PROPANE CYLINDER ON THEIR SIDE.

Teflon tape or pipe joint compound will be required on all steel pipe connections. Never use a sealer when your connection is Flare to Flare. Flare to Flare Connections are self-sealing.

The grill itself is partially assembled, with the burners, ignitor, collector boxes, and ignitor lead wires installed. Take your time in assembly. Please read the instructions thoroughly before starting assembly.

This manual is based on information available when the manual was printed. Continued improvements in design could cause changes in the grill that may or may not be included herein.

Please consult your authorized PGS dealer if you have any questions concerning assembly, installation or operation of your grill.

PLEASE RETAIN INSTRUCTIONS FOR FUTURE REFERENCE, TAKE THE TIME NOW TO RECORD THE MODEL AND SERIAL NUMBERS HERE. PLEASE RETURN OWNER REGISTRATION CARD IMMEDIATELY. RETURN OF WARRANTY CARD INSURES WARRANTY REGISTRATION.

MODEL IDENTIFICATION

A model number identifies your PGS Grill and a serial number located on the stainless-steel grease tray that is included in your grill head. Always use both the model number and the serial number when calling or writing AEI CORPORATION about your grill.

UPON UNBOXING YOUR GRILL, PLEASE FIND AND NOTE THE FOLLOWING INFORMATION FOR FUTURE REFERENCE:

MODEL NUMBER _____

TYPE OF GAS _____ NAT GAS _____ PROPANE

SERIAL NUMBER _____

DATE PURCHASED _____

DEALER NAME _____

CITY, STATE _____

PLEASE RETURN REGISTRATION CARD TODAY (page 31)

SAFETY

YOUR GRILL IS DESIGNED FOR OUTDOOR USE ONLY. Please thoroughly review all safety statements recapped on pages four and five on this manual and found throughout.

The grill must be located no closer than 30" from any combustible material below, behind or to the sides. The grill should not be located under overhead combustible materials.

Keep the area around the grill clear of combustible materials, flammable vapors or liquids such as gasoline. The grill surfaces become very hot during use. Keep children and pets away. Use hot pads or oven mitts.

GAS

Both natural gas (NG) and propane gas (LP) have a long history of safe use, when simple rules are followed. If not, there is danger of fire or explosion.

Check Local Codes. Consult your local Propane Gas dealer or Natural Gas Company listed in your local directory for recommended installation procedures and regulations. In the absence of local codes, installation must conform to the National Fuel Gas Code, ANSI Z233.1.

NEVER USE PROPANE (BOTTLED) GAS IN AN APPLIANCE PLUMBED TO BURN NATURAL GAS, OR THE REVERSE. PGS (AEI CORPORATION) DO NOT SUPPORT, AUTHORIZE OR APPROVE OF ANY IN THE FIELD CONVERSIONS FROM ONE GAS TO ANOTHER. MORE ON PAGE 11.



Never connect an unregulated propane gas cylinder or unregulated natural gas to your gas grill (Note: most homes equipped with natural gas have a regulator near the gas meter).

SAFETY INFORMATION OF PROPANE MODELS

CAUTION: Use only the gas pressure regulator supplied with this appliance. This regulator is set for an outlet pressure of 11 inches of water column or 2.74kPa.



Operating your grill at pressures higher or lower than recommended may damage the grill resulting in a hazard or poor performance.

PGS propane gas grills include a 11" W.C. regulator and a "TYPE I" Cylinder Connection Device. This system complies with the specifications and requirements CSA/ANSI Z21.58-2022 Ed.6 * CSA 1.6-2024 Standard for Outdoor Gas Cooking Appliances. This system can only be used with a QCC Type I tank. Our propane regulators include an excess flow safety system that will stop the flow of gas to your grill in the event of leaking gas or a damaged hose.

PLEASE NOTE. In the event that you inadvertently have the valves of your grill turned to the "ON" position and then open the valve on top of your tank, the excess flow device will activate and restrict the flow of gas. If this should occur, turn the valves to the "OFF" position on your grill head then the valve on the tank "OFF". Wait five minutes before attempting to light. Always turn on the valve at the top of your tank and then the valves to your grill head to the "ON" position. The safety system detailed above has been incorporated into your PGS gas grill to provide you and your family with the maximum in safety when operating the grill.

PLEASE DO NOT CHANGE THE PROPANE GAS HOSE OR USE WITH A TANK LARGER THAN 20 LBS. OR TO A TANK EQUIPPED WITH ANYTHING OTHER THAN A QCC TYPE 1 FITTING. TURN VALVE THAT IS LOCATED AT THE TOP OF TANK TO "OFF" WHEN GRILL IS NOT IN USE.

PROPANE CYLINDER FILLING & HANDLING TIPS

When the hose and regulator are disconnected from the tank, the flow of gas is safely shut off. You must still shut off the main tank valve located at the top of the tank when transporting your tank or when the unit is not in use.

- Do not modify hose or Propane Gas fittings. Contact local dealer or distributor if tank, hose or fittings need replacement.
- If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being operated. Please see your local PGS dealer or call the factory for an exact replacement.
- Store propane tank outdoors in a cool, well-ventilated area. Never store extra tanks in, on, or around your grill.
- Turn off tank when not in use.
- Transport tanks in their upright position ONLY.
- Never allow a tank to be overfilled. 100% empty tanks hold only 4.5 gallons of propane.
- Inspect your grill cabinet often to ensure that ventilation openings in sides and back of cart are free from debris and have proper air circulation.
- Never paint a Propane cylinder a dark color. This may cause OVERHEATING. Do not apply heat directly to tank.
- Propane Gas is stored under high pressure and must be handled with care. Do not handle a tank roughly.
- Be sure your Propane gas dealer checks the cylinder with a soapy solution for leaks after filling.
- Do not turn gas valve on unless connection between regulator and tank is complete.
- Storage of your gas grill indoors is permissible only if the cylinder is disconnected, removed from grill and cylinder stored outdoors in a well-ventilated area away from children.

• Self-Contained Propane Gas

- When mounting the tank into the appliance, the cylinder should be mounted in such a way that the pressure relief valve outlet is not oriented toward the normal operating position of the user.

NOTE. A PRESSURE REGULATOR AND HOSE ARE SUPPLIED WITH GRILL AND MUST BE USED. REPLACEMENT PARTS MUST BE OEM EXACT REPLACEMENT ONLY.

The cylinder must be provided with a shutoff valve terminating in a Propane Gas supply cylinder, valve outlet specified, as applicable, for Connection No. 510 in the Standard for Compressed Gas Cylinder Valve Outlet and Inlet Connections, ANSI/CGA-V-1, or Connection No. 600 in the Compressed Gas Association's Limited Standard Cylinder Valve Outlet Connection for Propane Small Valve Series or a combination Propane gas cylinder valve and QCC1 assembly complying with 1.5.5-c and a safety relief device making a direct connection with the vapor space of the cylinder. The cylinder supply system must be arranged for vapor withdrawal and must include a collar to protect the cylinder valve.

PROPANE GAS CYLINDER



DISCONNECTED CYLINDER MUST NOT BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED ENCLOSED AREA.

All Propane gas cylinders used with this grill shall be approximately 12" in diameter and about 18" in height. The maximum fuel capacity must be 20 lbs. of propane (47.7 lbs. nominal water capacity or 4.5 gallons). DO NOT connect your grill to a propane gas cylinder that exceeds this capacity.

USE ONLY CYLINDER DESCRIBED IN THIS SECTION.

All propane-gas cylinders used with the grill must be constructed and marked in accordance with the specifications for propane-gas cylinders of the U.S. Department of Transportation (DOT). In Canada, gas cylinders must meet CAN/CSA-B339-Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods: and Commission. The propane cylinder used must include a collar to protect the cylinder valve.

All refillable propane-gas cylinders used with the gas grill must be inspected at every filling and must be re-qualified by licensed Propane Gas cylinder filler in accordance with DOT (US) or CTC (Canadian) requirements for Propane cylinders.

Propane Gas Tank Specifications:

Weight (filled)	40 lbs.	(18.14 kg)
Capacity	4.5 gallons	
Diameter (outside)	12 1/8"	(30.8 cm)
Height	18"	(45.7 cm)
Connection	TYPE I (QCC)	

NATURAL GAS MODELS

Your PGS gas grill has been designed and produced for outdoor use only! Every gas-burning appliance produces carbon monoxide that should not be allowed to accumulate in confined areas. DO NOT OPERATE YOUR PGS GAS GRILL INSIDE A HOME, GARAGE, RECREATIONAL VEHICLE, BOAT, TENT OR ANY OTHER ENCLOSED AREA.

NEVER ATTEMPT TO OPERATE YOUR NATURAL GAS GRILL USING PROPANE, CHARCOAL OR ANY OTHER FUEL SOURCE.

The grill is designed to operate on Natural Gas at a pressure of 4.5" water Column (W.C.) (1.75 kPa) unregulated. Check with your gas utility for local gas pressure. Use of your gas grill at pressures other than approximate 4.5" water column could affect the performance of your grill and requires installation of a natural gas regulator set at 4.5" W.C. When choosing a location for your grill, you must locate it at least 30" away from any combustible material and out of traffic paths. 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 pressures in excess of 1/2 psig (3.5kPa). The grill must be isolated from the gas by closing its valves during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa).

NOTE. A PRESSURE REGULATOR AND HOSE ARE SUPPLIED WITH GRILL AND MUST BE USED. REPLACEMENT PARTS MUST BE OEM EXACT REPLACEMENT ONLY.

SAFETY PRECAUTIONS

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, immediately call your gas supplier.



CALIFORNIA PROPOSITION 65 –WARNING The burning of gas cooking fuel generates toxic byproducts, which are on the list of substances that 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 this unit according to this manual, ensuring you provide good ventilation when cooking with gas. This warning is issued pursuant to the California Health & Safety Code Sec. 25249.6

SAFETY PRACTICES TO AVOID PERSONAL INJURY



When properly cared for, your grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat, which can increase accident potential. When using this appliance, basic safety practices must be followed, including the following:

Read this Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury.

Begin by ensuring proper assembly. Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician. For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Never let clothing, potholders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.

Do not use aluminum foil to line the grill bottom (it may be used to line Grease Tray). This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted Children should not be left alone or unattended in an area where the grill is being used. Never allow them to sit, stand or play on or around the grill at any time. Do not store items of interest to children around or below the grill.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst. Use a covered hand when opening the grill lid. Never lean over an open grill. When lighting a burner, always pay close attention to what you are doing. Be certain you are depressing the igniter button. When using the grill: do not touch the grilling grids, burner, casing or immediate surrounding area as these areas become extremely hot and could cause burns.

For proper lighting and performance of the burner, keep the ports clean. The burner will only operate in one position and must be mounted correctly for safe operation. Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

INSECT WARNING. Spiders and insects can nest in the burner of this and any other grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve assembly, thereby damaging the grill and making it unsafe to operate.

DO NOT OPERATE THE GRILL UNDER UNPROTECTED COMBUSTIBLE CONSTRUCTION. Use only in well-ventilated areas. Do not use inside buildings, garages, tents, sheds, breezeways or any enclosed areas. Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

If the unit is stored indoors ensure that it is cool. The propane cylinder must be unhooked and stored outside in a well-ventilated area, out of reach of children. Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind-break will be required. Always adhere to the specified clearance.

Position grill so that a prevailing breeze is hitting the side of grill, not front or back. If installed into an island, it must be constructed of non-combustible material and properly vented.

LOCATION: When determining a suitable location, consider concerns such as exposure to wind, and proximity to traffic paths. Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. During heavy use, the grill will produce a lot of smoke. Grill should be placed on a sturdy, non-combustible and level surface. In breezy conditions face side of grill towards prevailing direction. Position grill so wind is at the sides of the cook.

Please note wind entering back of grill may push burner flames forward causing control knobs to get hot. If you have a prevailing breeze, place grill with the side of grill facing breeze. If building into a masonry island, have the side of island facing breeze not the front or back of island.

CLEARANCE



To Non-Combustible Construction
A minimum of 6" clearance from the back of the grill to non-combustible construction is required to ensure hood opens fully.

To Combustible Construction A minimum clearance of 12" between the grill and any combustible materials is required. A minimum of 60" clearance from the cooking grid to a combustible material above such as an overhang. The grill and all surfaces produce heat. Never construct an enclosure for grill with combustible materials. ENCLOSURE MUST BE VENTED.

ASSEMBLY INSTRUCTIONS

Below instructions are for a LEGACY grill on a Portable Cart. If you are installing into a masonry application, skip to step #12.

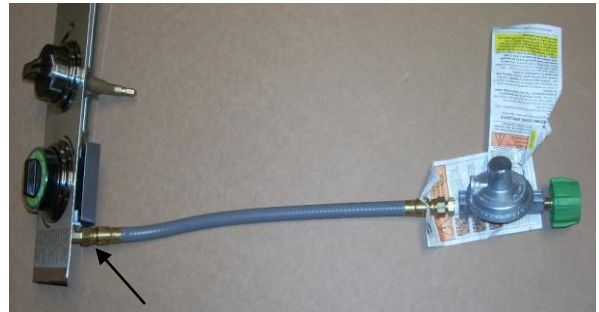
Cut the bands off of outer cartons of the grill head and also the cart. With two people, lift the outer carton off the pallets.

1. Carefully remove all plastic and packaging, break top half of Styrofoam form encasing grill head away from grill. Put grill head aside, **ASSEMBLE CART FIRST.**
2. Inside cart box your will find:
 - a. 4 shelf brackets labeled (2each) left and right
 - b. 2 side shelves
 - c. 2 locking wheels
 - d. 2 non-locking wheels
 - e. 1 interior shelf (for 36" cart only)
 - f. Hardware bag which includes
Qty 16, 8mm screws
Qty 16, 8mm flat washers
Qty 16, 8mm spring (lock) washers
3. Remove doors from cart by lifting them off pegs
4. Flip cart so it is upside down, put a flat washer and then a locking washer on each of the (16) 8mm screws.
5. Place the 2 locking casters on the same end of the cart (makes no difference which) and attach to cart by inserting screw/flat washer/lock washer in each of the four pre-attached nuts. **DO NOT TIGHTEN UNTIL ALL FOUR ARE STARTED. DO NOT CROSS THREAD.** Screws can be tightened with an Allen-wrench, vice grips or channel locks.
6. Attach the two non-locking wheels to the other side of the cart.
7. Flip cart back upright and attach two right-hand side shelf brackets to the right-hand side of the cart, and the two left-hand to the left-hand side with the angled edge at the bottom and the straight edge on the top. Attach each bracket with Philips head screws that are provided.
8. Attach side shelf kits. Note side of shelf with an opening. The side with no opening should be placed over the peg and with the shelf level, push the opening in the other side through the other peg on opposite bracket.

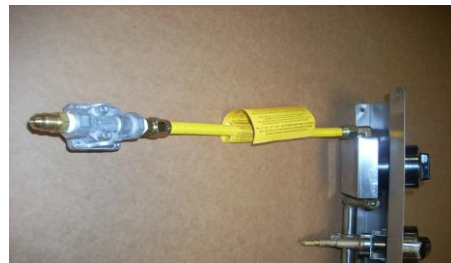
9. If you purchased a 36" cart, 4 threaded pegs were provided. Choose location of cart inner shelf (high, medium or low) and screw pegs through all four corners to secure shelf. Shelf then sits upon four pegs. **DO NOT REINSTALL CART DOORS YET, SEE STEP #18.**
10. WITH TWO PEOPLE, CAREFULLY LIFT GRILL HEAD ONTO ASSEMBLED CART. LIFT GRILL HEAD ONTO CART, PLACING ON BACK OF CART FIRST, THEN LOWER FRONT EDGE. IF PROPERLY INSTALLED, GRILL HEAD WILL BE LEVEL WITH NO GAPS BETWEEN THE CART AND THE GRILL HEAD. Remove the transport brace and two screws holding it in place and dispose.
11. REMOVE GREASE TRAY AND **NOTE TYPE OF FUEL USED. IF THE WRONG TYPE OF FUEL IS MARKED, STOP ASSEMBLY AND CHECK WITH YOUR LOCAL DEALER.**
12. Unscrew ignitor cap by turning it counterclockwise. Insert the included AA Battery with **+ side out.** Screw ignitor cap back on being careful not to over-tighten. Push button, if properly installed, you should hear sparking at all ignitor electrodes. **CHANGE BATTERY EVERY SIX MONTHS!**



13. If your PGS grill is L.P., it comes standard with an 18" (24" for Timer Grills) heavy duty steel lined hose that is shown below attached (see image for location). Be certain hose is sufficiently tightened prior to connecting to propane cylinder. **Be sure to check the connection from the Propane hose to the manifold with a soapy solution if you see bubbles tighten this fitting and check again.**



PROPANE HOSE AND REGULATOR CONNECTION TO MANIFOLD



**NATURAL GAS CONNECTION TO GRILL MANIFOLD
NATURAL GAS REGULATOR ASSEMBLY INCLUDED (4.5" W.C.
1/2psig) Use with Natural Gas only, pictured above**



Propane Cylinder sitting in cart retention basket.

Note: care should be taken to ensure the hose is positioned away from bottom of grill housing. The cylinder should be mounted such that the pressure relief valve outlet is not oriented toward the normal operating position of the user.

NOTE: FITTINGS ARE MADE OF BRASS, A SOFT METAL. USE CAUTION WHEN CONNECTING DO NOT CROSS THREAD THE FITTINGS

14. **If Natural Gas** attach (or check tightness) of the Natural Gas Regulator assembly to the gas inlet connection, The flow arrow on the grey regulator should point to the grill.
15. **Tighten all gas connections.**
16. **TURN YOUR GAS SUPPLY ON AND TEST ALL FITTINGS FOR LEAKS. BEFORE ATTEMPTING TO LIGHT GRILL, BE CERTAIN ALL VALVE'S ARE IN THE OFF POSITION.** TURN GAS SUPPLY ON (leaving all control knobs to the "OFF" position) AND CHECK ALL CONNECTIONS WITH A SOLUTION OF 50% LIQUID SOAP, 50% WATER. SOLUTION CAN BE SPRAYED ON WITH A SPRAY BOTTLE OR PAINTED ON ALL CONNECTIONS WITH A BRUSH. IF BUBBLES APPEAR, TURN OFF GAS, TIGHTEN FITTINGS AND TRY AGAIN. NEVER CHECK FOR LEAKS WITH A MATCH OR FLAME.
17. Line grease tray with aluminum foil. Change once a month.
18. If purchased a portable cart, reinstall doors on cart frame.



ORIFICE ENGAGEMENT

At the end of each valve there is a tiny gas opening known as an orifice. Gas exits the orifice and enters a venturi where it mixes with air. The proper mixture of gas and air produces a clean blue flame with slight yellow tips at the burner. **BE CERTAIN THAT ORIFICES ARE FULLY ENGAGED INTO THE BURNER VENTURI TUBES AS PICTURED BELOW.** Proper orifice engagement should be 1/4" to 3/8" into the venturi tubes. Failure to ensure this connection may cause fire and result in serious damage to your grill.



PROPANE CYLINDER CONNECTION



Propane cylinder is connected to grill via a hand wheel. When full, the cylinder weighs nearly 40# **handle with care.** Place the cylinder in retaining basket and orient relief valve away from user. Place the Propane Gas Regulator hand wheel in the Propane tank outlet, tighten hand wheel. Hand tighten firmly. No tools needed.

NOTE, if not sufficiently tightened, fuel will not flow from tank to grill. TEST connection with soapy solution to insure no leak. When removing cylinder, reverse procedure being certain to use care.

GAS LEAK TEST

After the grill is fully assembled, tighten all connections, fittings and screws. Please note that during transport, connections and screws may become loose... check all.



BEFORE ATTEMPTING TO LIGHT GRILL, BE CERTAIN THE GAS VALVE KNOBS ARE IN THE OFF POSITION. TURN GAS SUPPLY ON CHECK ALL CONNECTIONS WITH A SOLUTION OF 50% LIQUID SOAP, 50% WATER. SOLUTION CAN BE SPRAYED ON WITH A SPRAY BOTTLE OR PAINTED ON ALL CONNECTIONS WITH A BRUSH. IF BUBBLES APPEAR THERE IS A LEAK, TURN OFF GAS, TIGHTEN FITTINGS AND REPEAT THIS CHECK, NEVER CHECK FOR LEAK WITH OPEN FLAME.

PLEASE NOTE!!! ABOVE PROCEDURE IS IMPERATIVE FOR SAFE OPERATION ON YOUR GRILL.

LIGHTING YOUR GRILL

ALWAYS OPEN THE LID COMPLETELY BEFORE LIGHTING THE BURNER. This is to avoid trapping gas fumes, which could explode. **Do not stand with your head over the grill when lighting the burner.**

Be sure a new AA battery is installed below the black rubber button on control panel igniter. With any burner valve turned to high, gently depress ignition button.



If ignition does not occur within 5 seconds, turn controls OFF to prevent gas build-up. Wait five minutes for gas to clear and try the above procedure again. If the burner does not light with the electronic ignition, light the burner with a match or other hand-held ignitor. A lighting port is just under the cooking grill in the front right-hand side. **DO NOT TOSS A LIT MATCH INTO THE UNIT AND TURN THE GAS ON!**

IF YOUR GRILL FAILS TO LIGHT

At the right-hand side of the lower grill housing; near the top of the cooking grid, there is a match lighting port. Raise the grill lid. Light a match (or other ignitor) and turn the LOWER BURNER RIGHT hand control knob to HI. Hold the lit match (or ignitor) just above the ignition port and light the grill, you should hear the grill ignite within five seconds. Do not drop the match down into the lighting tube. IF THE GRILL STILL FAILS TO LIGHT, CHECK THE GAS SUPPLY. YOU COULD BE OUT OF PROPANE GAS OR THE MAIN GAS SUPPLY FOR NATURAL GAS MAY HAVE BEEN TURNED OFF.

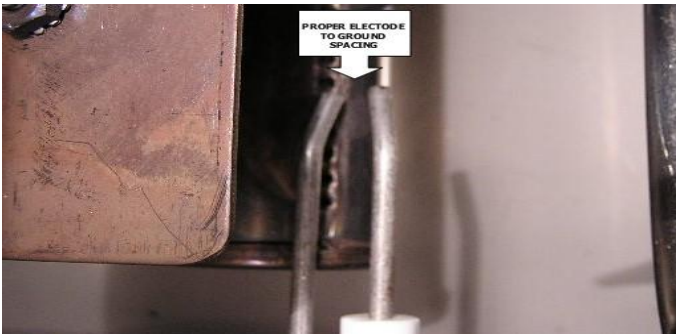


Manual Lighting of Grill

NOTE: If grill is hot, manual lighting tube may not work. Allow grill to fully cool before relighting.

ELECTRODE ADJUSTMENT

The electrode and ground wire are fixed and checked at the factory for optimum spark. The tip from the electrode is 1/8" away from the grounding wire. Spark may get "hotter" by SLIGHTLY increasing or decreasing the distance between these two wires. Please note, you should not increase the distance between these two wires to more than 3/8". In the event that this spacing cannot be corrected or the ceramic insulator is cracked and needs replacement, the entire assembly is easily changed by removing the grease tray, remove the screw and nut holding assembly, unplugging from ignition module and reinstalling new.



NOTE GAP ON ELECTRODE AND GROUND WIRE SHOULD BE APPROXIMATELY 1/4"

GREASE TRAY LINING & CLEAN OUT

Before using grill, we suggest you **LINE YOUR GREASE TRAY WITH HEAVY-DUTY ALUMINUM FOIL**. We also recommend periodic inspection and clean out of the grease tray provided with your PGS gas grill. You will find this very easy. The foil should be replaced at least every ten grill uses or more often if you are cooking fatty meats. **If you have left your grill out in rain without covering, grease tray may accumulate water. Please empty prior to use.** Regular replacement will add life to grease tray. Foil should be cool to the touch before replacement.



PERIODIC CLEANING

Knowing how to remove and replace the burner allows you to easily and thoroughly clean your grill. Even though preheating the grill before every cookout will make it ready for use, once a year you should perform

basic maintenance to keep it in top operating condition.

BE SURE THAT YOUR GAS SUPPLY IS OFF AND THAT YOUR FEEDLINE IS BLED OF ANY GAS.

Remove your burner assembly by first removing cooking grids and then rock grates with rock or new commercial flip grate, then gently pull up on the back of the burner assembly. **Be careful not to bend ignitor electrode when removing burner(s)**. Remove the burner/venturi assembly; cover the valve orifices with a small piece of aluminum foil to keep out dirt. Brush both sides and bottom of the inside of the burner with a stiff wire brush. Any clogged flame holes may be opened using a thin wire. Use a bottlebrush, pipe cleaner or long flexible wire to clean out the venturis. (See Flashback Section).

Since the grill housing is heavy rust-free stainless steel, you are only trying to remove built up grease and debris. After cleaning burner assembly and the lower housing of grill, reinstall burner. **TURN YOUR GAS SUPPLY ON AND TEST ALL FITTINGS FOR LEAKS. BEFORE ATTEMPTING TO LIGHT GRILL, BE CERTAIN BOTH VALVES ARE IN THE OFF POSITION.** TURN GAS SUPPLY ON, (leaving both control knobs to the "OFF" position). CHECK ALL CONNECTIONS WITH A SOLUTION OF 50% LIQUID SOAP, 50% WATER. SOLUTION CAN BE SPRAYED ON WITH A SPRAY BOTTLE OR PAINTED ON ALL CONNECTIONS WITH A BRUSH. IF BUBBLES APPEAR, TURN OFF GAS, TIGHTEN FITTINGS AND TRY AGAIN. Before putting rock grates, rock and cooking grids back, test for proper ignition.

We also recommend keeping your grill covered at all times when not in use. For cleaning all stainless-steel surfaces, use a good grade of stainless steel cleaner. To maintain cooking grids, we recommend brushing with a grill cleaning brass brush after grill has completely cooled. A light vegetable oil on grids just before cooking will prevent food from sticking to the surface. **NEVER PLACE COOKING GRIDS IN A SELF-CLEANING OVEN.** If grids are very dirty, you may want to place them in a plastic bag with one cup of ammonia in it, place in sunshine for a day, thoroughly rinse and put back in grill. Be sure to oil before using.

FLARE-UPS

When you cook fatty foods over an open flame, you can expect flare-ups. Natural juices falling on the hot briquettes or new commercial flip grates result in flame and smoke that give foods cooked on your grill that delicious outdoor flavor and appearance. Expect and encourage a MODERATE amount of flare-up. We suggest that you trim off excess fat before cooking. Excessive flare-ups occur when cooking extra fatty foods, or if cooking temperatures are too high. To control flare-ups:

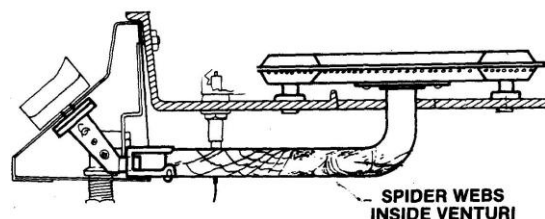
- Turn your control knob(s) to a lower heat setting.
- Move the meat to another part of the grill, if possible. With multiple burners, you can cook on one side and move food, as necessary to the unlighted side or lower heat setting.
- Cook with the lid open to reduce heat inside of grill head. Periodically flip the ceramic rocks or new commercial flip grates so that they can self-clean.
- If you need to immediately control any excessive flare-up, spray the flame with water or throw a small amount of baking soda directly on briquettes (avoid baking soda on food).



FLASHBACK

In many areas, spiders or small insects have been found to create "flashback" problems. The spiders spin webs and/or insects build nests in the grill's venturi tube(s). The web and/or nests can lead to gas flow obstruction, which can damage your grill as it results in a "flashback" (a fire in the venturi tube(s)). See illustration below. The grill may still light, but the obstruction does not allow full gas flow to the burner. Therefore, some gas will back up and escape at the venturi air shutter. This will ignite, causing flashback, which could also damage your grill (see illustration). To remove spider webs and/or other obstructions, you must remove the burner and clean out the venturi with a long narrow bottlebrush.

DRAWING BELOW IS TO SHOW SPIDER WEB IN VENTURI AND IS NOT THE SAME BURNER AS PROVIDED WITH YOUR PGS GRILL



THIS SHOULD BE DONE ROUTINELY AFTER THE GRILL HAS SET IDLE FOR EXTENDED PERIODS. Your PGS grill has fine mesh brass screening placed inside the burner venturis to minimize this problem. Please DO NOT damage or remove these screens when you clean your burners.

BE CERTAIN THAT YOUR GAS SUPPLY IS OFF AND THE GAS FEED LINE HAS BEEN BLED OF ANY FUEL. REMOVE BURNER AS DESCRIBED IN THE PERIODIC CLEANING SECTION. CLEAN OUT THE VENTURI WITH A VENTURI CLEANING BRUSH, PIPE CLEANERS, OR ANOTHER SIMILAR ITEM.

BE CERTAIN THAT THE BURNER VENTURI'S ARE FULLY ENGAGED ON VALVES AT LEAST 1/2".

If you live in an area where spiders are plentiful, you should make it a point to clean the venturis often. You may want to spray around the bottom of your cart or masonry enclosure with an insect repellent on a regular basis. You may also put MOTH BALLS in the bottom of your cart or masonry enclosure. PLEASE BE CERTAIN TO KEEP THEM AWAY FROM ANIMALS AND CHILDREN.

BEFORE LIGHTING YOUR GRILL:

TURN YOUR GAS SUPPLY ON AND TEST ALL FITTINGS FOR LEAKS. BEFORE ATTEMPTING TO LIGHT GRILL, BE CERTAIN BOTH VALVES ARE IN THE OFF POSITION. TURN GAS SUPPLY ON, (leaving both control knobs to the "OFF" position) AND CHECK ALL CONNECTIONS WITH A SOLUTION OF 50% LIQUID SOAP, 50% WATER. SOLUTION CAN BE SPRAYED ON WITH A SPRAY BOTTLE OR PAINTED ON ALL CONNECTIONS WITH A BRUSH. IF BUBBLES APPEAR, TURN OFF GAS, TIGHTEN FITTINGS AND TRY AGAIN. NEVER TEST FOR LEAK(S) WITH MATCH OR AN OPEN FLAME..

NOTE: Replace "AA" battery when sparks noticeably slow down or every six months, whichever is first. If you are not going to use your grill for 30 days or more, remove battery.

GAS GRILL CONVERSION!!!

Your PGS Legacy grill has been designed, produced, and tested using dedicated Natural Gas or Propane Gas components (valves, orifices, regulators, hoses, controls, burners, ignition system calibrations etc.

PGS (AEI Corporation) does not support, authorize, or approve of any in the field conversions from one fuel to another.

Improperly converting a unit in the field, will most likely result in significant damage to your unit and will pose a significant safety risk and/or property damage, personal injury or death. Any in field attempted conversions and resulting damage to the product violates all warranties.

GRILL TROUBLESHOOTING

SPIDER AND INSECT WARNING

Spiders and insects can nest in the burners of this or any other grill, and may cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least twice a year or immediately if any of the following conditions occur:

1. The smell of gas and/or the burner flames appearing yellow.
2. When you light the grill, sound is significantly different than normal.

3. The Grill does not reach temperature.
4. The Grill heats unevenly.
5. The burners make popping noises.

BEFORE CALLING FOR SERVICE/TROUBLESHOOTING CHECKLIST

Grill won't light when the igniter button is depressed.

Replace Battery

FIRST... REPLACE BATTERY. If you do not hear the clicking sound of the ignitor, remove cooking grids, rock and rock grates. Ensure electrode is attached to igniter module and also to the end of the electrode behind the burners. **LEAVE CONTROL VALVE IN OFF POSITION.** Depress the igniter button and watch the igniter tip. You should see a spark jump from the tip of the igniter when the button is pressed. If there is no spark, clean the igniter tip and free from debris. Readjust for proper gap.

If there is a spark, is there gas supplied to the unit and is the link purged of air? Can you match light the burner? Check the orifice for blockage



Burner flame is yellow or orange, or is there the odor of gas.

Turn the burner off. Check the burner inlet for obstructions (spiders, etc). Adjust the air shutter rings to allow more or less gas found at the end of the burner venturis. Is the grill in a dusty area?

Low heat - with the control knob set to the "HI" position.

Does the orifice or burner need cleaning?

Is the gas supply, or gas pressure low?

Is the grill being preheated for 10-15 minutes?

Is there L.P. gas in the tank?

CARE OF STAINLESS STEEL

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of "ease of cleaning" and in percentage removal of Bacteria during washing up. As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

DAY-TO-DAY CARE

To maintain the original appearance of your PGS, a regular cleaning routine should be carried out using the following guidelines:

1. After use, wipe the Grill with a soft, damp, soapy cloth and rinse with clean water, preferably warm/ hot water. This should remove most substances encountered during the grilling process.
2. For more tenacious deposits, including oil, grease and water-borne deposits, PGS recommends a citrus based stainless steel cleaner. Please see your local dealer.
3. Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the Grill. Likewise do not use wire brushes, scrapers or contaminated scouring pads.
4. Your PGS Grill has a directional polished grain, any cleaning with abrasives should be carried out along this grain and not across it.
5. If required, dry the Grill after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, your PGS Stainless Steel Grill should offer excellent life and should live up to its reputation of being "stainless". Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself.

RUST MARKS

When this type of staining occurs it is unlikely that rusting of the stainless steel itself causes the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of "ordinary" steel which have become attached to the surface; these have subsequently rusted in the damp environment. The most common source of such particles is from "wire-wool" scouring pads, but contamination may also occur from carbon steel utensils and cast-iron water supply pipes. These brown marks are only superficial stains, which will not harm the Grill; they should be removable using a soft damp cloth and a quality stainless cleaner. To avoid re-occurrence of any "rust-staining" it is essential that the source of the contamination be eliminated.

PITTING

Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products. For example:

Bleaches: Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use.



Foodstuffs: Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period of time, can any surface marking result.

COOKING GRIDS

Routine cleaning of the grill grids is best accomplished by scrubbing the grids with a brass or stainless-steel brush immediately before or after cooking, while the grill is hot. Wear a barbeque mitt to protect your hand from the heat. When needed, remove the grids from the grill and scrub with a soap solution. Rinse thoroughly, and allow the grids to dry completely before reinstalling onto grill.

MASONRY ENCLOSED GRILL

PGS grills are easily installed in Masonry enclosures. No additional supports "frames" are necessary. We have included a natural gas regulator set at 4.5" water column pressure which must be installed for proper grill performance when grill is fuel by Natural Gas. Please have masonry contractor examine grill before building enclosure to ensure proper clearance for the natural gas regulator and gas connection from building material. A "carve out" of the masonry material may be necessary to accommodate regulator combination shown on page 9.



ENCLOSURE MUST BE CONSTRUCTED OF 100% NON-COMBUSTIBLE MATERIAL AND MUST BE AT LEAST 12" AWAY FROM ANY COMBUSTIBLE MATERIAL ON ALL SIDES WITH A MINIMUM OF 60" BETWEEN GRILLING SURFACE AND A COMBUSTIBLE ABOVE. ADDITIONALLY, ISLAND MUST BE VENTED TO INSURE PROPER AIR FOR COMBUSTION AND FOR DISBURSION OF GAS IN THE EVENT OF A GAS LEAK. PLEASE REVIEW PAGES 26-30 AND CHECK LOCAL BUILDING CODES TO INSURE ISLAND HAS ADEQUATE VENTILATION.

Masonry Cutouts

Model	Height	Depth	Width
Newport (S27, S27T)	9 1/2"	23"	28"
Pacifica (S36, S36T)	9 1/2"	23"	36 1/2"
BIG SUR (S48T)	9 1/2"	23"	49"
MDS L30	19-3/8"		29-1/4"
MDS L39	19-3/8"		38"

Size, shape and configuration of island is up to owner. Generally, island should be at least twice the width of the grill, generally accepted finished counter height is 36".

ISLAND MUST BE VENTED!

Please check our website: www.aeicorporation.com

If installing a Propane grill in a masonry island, we recommend the Propane Cylinder be securely mounted OUTSIDE island with rigid, secured pipe and connections. Connectors must comply with ANSI Z21.75/CSA 6.27 and must be suitable for outside installations. Maximum length on the connections shall be 6'. Maximum pressure when using propane to fuel grill is 11.0"w.c.

USING A ROTISSERIE

The PGS Rotisserie kit comes as an optional accessory for all our models Newport Gourmet (27"), Pacifica Gourmet (36") and BIG SUR (48").

The rotisserie kits are for both those back-yard chefs who love to rotisserie and the novice that would like to learn the art. A rotisserie adds a char to the outside of roasts and poultry while holding in the juices. It includes everything needed to suspend food over the bottom burners, turning slowly and cooking efficiently. The meal gently cooks as the juices remain spinning within. It will cook poultry and beef quickly and efficiently to perfection every time!

Please note, when using a rotisserie kit, you should have the lower burners on medium with the lid closed. Each opening of the lid will increase the cook-time. We also recommend removing the cooking grids and balancing the load on the spit rod to preserve the rotisserie motor. Chef recommendation for using a drip pan while cooking: Add water, beer, wine, lemon, smoke extract to the drip pan occasionally. This adds moisture and flavor to the steam and smoke as the meal turns.

Rotisserie motor mount should be installed on the left-hand side of the Hood Support Brackets. **Please use care when operating electric rotisserie motor and be certain that the outlet used is both grounded and incorporates a Ground Fault Interrupter. When operating, be sure to keep cord away from all liquids and hot surfaces.**

We suggest that you fill a foil drip pan (not included) with a minimum of one quarter full with liquid. Regularly check pan to ensure liquid remains during the entire rotisserie cooking. A counterbalance is included with your PGS rotisserie kit, we suggest positioning it so that it is opposite of your meat, to balance the load on your motor.

FLAME ADJUSTMENTS

Your PGS burners have been designed to operate efficiently under widely varying operating conditions and are adjusted at the factory for proper operation. No adjustments are required. Occasionally, vibration during transport or variations in local fuels and gas pressure, altitude, or other external conditions might require minor burner adjustments. Sometimes your burner will burn differently if your propane cylinder has been recently filled or it is near empty. Sometimes air will need to purge from your natural gas line.

A qualified technician should make burner adjustments, if necessary, at the time of installation. Extreme care should be taken if adjustments are required after installation.

NEVER try to adjust the burners while the unit is operating.

FLAME ADJUSTMENTS CONTINUED:

Carefully remove rock grates, cooking grids, and rock, if equipped, from bottom casting. Burner adjustments can be best performed in low light and in **non-windy conditions** so you can properly view burner operation and make proper flame adjustments. Turn gas supply on and light grill as usual.

Inspect the burner when it is on medium. Flames should be mostly blue and stable. The flame tips will be yellow at the ends and this is normal. When you re-install the rock grates the burner flames impinging on the rock grates will also cause the flame pattern to appear more yellow, this is normal and does not in any way affect the performance of your grill. The burner in an outdoor appliance. It operates in a different environment than an indoor appliance burner or flame and as a result will visually look different. If you see the flames lifting from the burner, or only parts of the burner are burning, or if you hear excessive noise from the burner, please check the following: valve/orifice engagement in the venturis, (pg 10) that the burner is level in the casting, and also check burner tubes to be certain they are not obstructed with debris or spider webs, (pg 11). These conditions will more often be the case than the burner being out of adjustment. If you feel that you do need to adjust the burners, please follow directions below when burners are cool to the touch:

1. At the end of each of the burner venturis you will see an air mixer secured by a small setscrew. When the screw is loosened the air shutter can be rotated to allow more or less air.

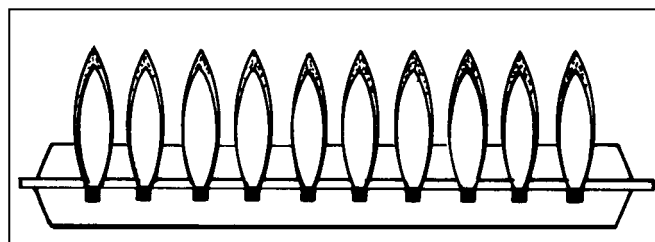
NOTE: Natural Gas settings are more open, to allow more air mixture than Propane Gas settings are.

2. If the flame is extremely yellow this indicates the burner is not getting enough air. Turn the air mixer to the open position to allow more air to the burner. Tighten screw to insure the mixer stays in this position.

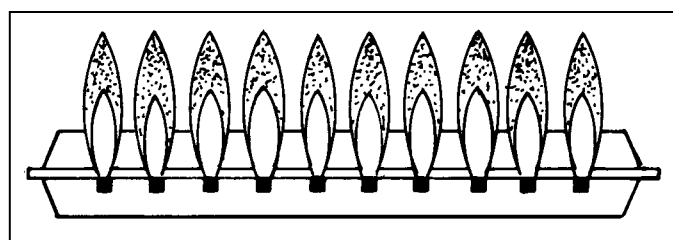
3. If the flame is noisy and tends to lift away from the burner tube there is too much air being fed into the burner. Turn the air mixer to reduce the opening and air volume to the burner. Tighten screw to insure the air mixture does not move.

4. Reinstall burner and light as normal, inspect flame. If burner requires additional adjustment repeat above procedure. There is not a significant degree of adjustment required to these burners.

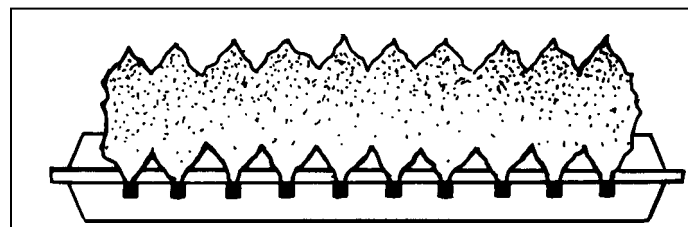
Differences in altitude, operating conditions, weather conditions; gas pressures, odorants and stabilizers used in both natural gas and propane will often cause burners to burn differently. As long as you are getting good ignition, even cooking performance and the burner flame is blue with yellow tips and operating consistently, you should not have to adjust the burners.



YELLOW TIPPING
Properly adjusted burner



NORMAL HARD FLAMES
Slightly out of adjustment burner



YELLOW FLAMES
Extremely out of adjustment burner

GRILL COVER

WE STRONGLY RECOMMEND COVERING YOUR PGS GAS GRILL WHEN NOT IN USE. YOU MAY PURCHASE A COVER DESIGNED TO FIT YOUR GRILL FROM YOUR PGS DEALER.

REPLACEMENT PARTS

USE ONLY PGS ORIGINAL REPLACEMENT PARTS AVAILABLE THROUGH YOUR DEALER OR CONTACT AEI CORPORATION FOR YOUR CLOSEST PARTS SUPPLIER. SEE PAGES 24, 25 FOR A COMPLETE PARTS LIST. PARTS ARE WAREHOUSED AND SHIPPED DOMESTICALLY IN THE USA

T SERIES GRILLS FROM PGS

PGS is proud to offer a full series of grills equipped with a 1 hour gas timer built right into the controls. Our 'T' Series will insure that the gas flow to the grill stops at one hour or less. This prevents wasting a precious resource and damage done if grills are left on. They provide some peace of mind so you don't have to worry "**did I leave the grill on?**"

Due to the popularity of The PGS Timer Series for commercial applications, all of our 'T' Series grills now **come standard with a Rock-less grate system**. To clean the new commercial "Flip Grate" you simply remove the cooking grid and flip it over occasionally.



S27NG (Non-Timer) Shown on the S27CART (top) and then S27TNG (With Timer) on the S27NPED stationary pedestal (bottom).

PGS offers LEGACY series grills with a **built-in PGS Fuel-Stop ONE HOUR FLOW timer** that will automatically shut the gas flow supply off at the manifold after a maximum of one hour. The **TIMER** grills (T Series) were specifically designed for added safety, convenience and energy saving for residential and commercial users alike.



To operate the PGS Fuel-Stop, One Hour Flow timer, simply turn the timer knob clockwise to at least 30 minutes, then back to desired gas flow time. When time selected is reached, gas flow to the control valves stops. If additional time is desired, turn all gas control valves to OFF position, turn PGS Fuel-Stop timer past 30 minutes, and relight grill per instructions on page 10 under section titled: **LIGHTING YOUR GRILL**.

Three models are available with the timer in the LEGACY series: S27T, S36T and S48T available in Natural Gas or Propane Fuels. To operate a grill with a built-in timer, follow the instructions below:

1. **Open grill hood and turn all control knobs to the "OFF" position.**
2. **Turn Black Knob on Green Gas Flow Timer CLOCKWISE past the desired time and then back to the desired cooking time position.**
3. **Turn any control knob to the "HIGH" setting and depress ignitor button to light desired burner.**
4. **If grill fails to light within five seconds, turn control valve (s) to the off position and allow gas to clear for 5 minutes, follow above procedure again.**
5. **If grill still fails to light, see MANUAL LIGHTING section on page 10.**
6. **If grill still fails to light, see TROUBLE SHOOTING SECTION found on page 12.**
7. **When done grilling, turn all control knobs to the "OFF" position and allow timer to run out.**
8. **NEVER TURN KNOB GAS FLOW CONTROL KNOB COUNTERCLOCKWISE PAST THE "0".**

LEGACY T SERIES KNOBS WITH SET SCREW

Please note that PGS Legacy **TIMER** grills have "theft resistant" knobs. The control valve knobs are secured with a small Philips Head screw and the timer control knob is secured with a small Allen screw.

PACIFIC GAS SPECIALTIES COOKING TIPS AND TEMPERATURE GUIDE

Cooking outdoors has truly come of age in America. What was once a frustrating experience, pitting the weekend chef against a raging charcoal inferno has evolved into an enjoyable culinary experience! Outdoor cooking has no equal in terms of flexibility, flavor, creativity or exciting presentations. "COOKING WITH GAS" makes your outdoor cooking easier and more fun than ever! Unlike cooking with charcoal, YOU control the process rather than the process controlling YOU. Your PGS Legacy grill has modern, safe and convenient continuous spark ignition for safe lighting. Our "PERFORMANCE GRILLING SYSTEM" has been designed to give you excellent cooking results with a minimum of hassle. You can (and will) cook outdoors year-round!

Clean-up is a snap with your grill. No charcoal mess, ashes, or bothersome clean-up procedures! Since you'll be cooking outdoors, you will save energy by keeping the heat outdoors. After only a short time you will be able to cook all parts of your meal on your PGS Grill.

SOME BASICS

What makes outdoor barbecuing truly unique is the cook! Your PGS grill will provide you with control and flexibility beyond your expectations. There are a few basics that will help you maximize the design features of your grill. The truly masterful outdoor chef is one that masters the art of heat control. The outdoor temperature, wind conditions, gas pressure, location, and other factors all play a part in the outdoor cooking experience. On cold, windy days the heat setting specified in our recipes might be a bit low. On a warm summer day, recipe may require setting to be lower. **Cooking on HI with the lid closed is not recommended unless you want to cook very quickly for only a short time. With the lid closed, cooking temperatures will exceed 700 degrees F... that's HOT!**

HOW ABOUT THE FUEL SOURCE?

Your PGS outdoor gas grill operates equally well on either propane or natural gas fuel sources. If you have any questions about your fuel source, please call your local Propane or natural gas utility company BEFORE operating your appliance. Our assembly instructions also discuss the differences between the two gases. Both sources of fuel are environmentally positive, safe, convenient, clean burning, and efficient.

ADJUSTING THE FLAME

Every PGS grill is factory set and pre-checked to operate efficiently at sea level. If you live in a high-altitude area you might have to adjust your grill slightly. Perhaps the most frustrating experience is to overcook your meat, poultry, fish, or vegetables because of excess heat. Only experience and getting to learn to use your grill will eliminate this from happening. Depending on the draft or wind conditions, propping the lid up slightly will change the heat level slightly for even greater control. Let's discuss the various heat settings.

The "HI" Setting

Usually used for Pre-heating the grill and cleaning the cooking grids in the grill. The preheating process will burn off prior residue. Preheat for searing meat and as time permits, for about ten minutes after using the grill to self-clean the cooking grids and ceramic briquettes. Most of your grilling will be done at MEDIUM and LOW settings. Note: I use the preheat for the cleaning because I found I have a tendency to leave the grill on if I do it after cooking. Preheat 10 minutes and I use a long handled brush to clean the grids BEFORE cooking. To each his own though.

The "MEDIUM " Setting

The medium setting between "HI" and "LO" can be used for most meals including steaks, chops, burgers, fish, etc. The medium setting may also be used to sear foods that have been cooked initially on the "LO" setting. Cooking with the lid open or closed is a matter of personal preference and will often be dictated by wind conditions on your patio. Cooking with the lid closed will create internal casting cooking temperatures of approximately 550 to 600 degrees Fahrenheit. Experiment with cooking with the lid open or closed and you'll quickly choose a preference. Half the fun of outdoor cooking is the experimentation. The other half will be the great cooking results you will get time and time again!

The "LO" Setting

Your PGS has an "infinite" heat control which allows you to control the

heat output on one or both burners on "HI", "LO" or medium or anywhere in between. The "LO" setting is the preferred setting for most foods. Even thicker cuts of steak which have been seared on both sides on the "HI" setting will cook with a better texture and retain the juices better when cooked on the "LO" setting. Many seasoned PGS Chef's will preheat their grill at HI, sear steaks, burgers, vegetables, then turn their grill down to "LO" to finish cooking and having sealed the juices in the food.

All PGS Legacy grills come equipped with a heat indicator that can be found on the right-hand side of your grill about half way between the front and the back of the grill. If it is more convenient to have the indicator on the left-hand side of the grill, simply loosen securing nut and move. Please note that if you are using a rotisserie that moving heat indicator to the left-hand side may impede with the motor mount.

HOW ABOUT FLARE-UPS?

Some flare-up should not only be expected but is desirable in most outdoor cooking. The key is to control the level of the flare-up. Your PGS Grill has been designed to allow you to control the level of the flare-ups. The Stainless-Steel grates that hold the rock, the ceramic rocks themselves and the new commercial flip grates have been designed to give you unequalled even cooking and flare-up control.

These two materials will become super-heated and when the fats and juices drop on the rocks and grates the majority will be vaporized and create that "outdoor" taste. When you notice the flare-up becoming excessive turn the heat setting to the low position. If the flare-up persists a hand-held water sprayer may be used to dampen excessive flare-up. The firebox of your PGS grill has been specially designed to channel excessive fats and juices into the grease collection tray. Please be sure to check the grease tray on occasion and clean when required. If you find that you are getting too much flare-up it is generally the result of cooking with the grill too hot, the solution is to reduce the heat output.

When rotissing you may want to put an aluminum tray or drip pan under the cut of meat to capture the excessive fats and juices to further reduce flare-up. Again, flare-up is desirable when it is under your control.

COOKING DIRECTLY

Grilling on the cooking grids is by far the most frequently used outdoor cooking method. This method is ideal for chicken, fish, burgers, shish-ka-bobs, and the list goes on and on. Meats get that great outdoor taste when the meat's natural juices drip down into the fire, caramelize, and impart that great outdoor taste. As we discussed earlier, flare-up is to be expected and is actually desirable. If you get a bit too much during the cooking process, re-arrange the foods and just turn down the heat.

When the hood is closed your grill will cook faster, remain at a more controlled temperature, and use less energy. A great way to determine doneness, especially on thicker cuts of meat or poultry, is to use a meat thermometer with a probe. You can also use accessory items such as grill baskets, shish-ka-bob skewers, woks, griddles, skillet, casserole and baking dishes directly on your cooking grids. Get creative, experiment, and have lots of fun!

COOKING WITH A ROTISSERIE

One of the most flexible accessory items for your grill is the motor-driven rotisserie. Use the rotis to thoroughly cook larger cuts of meat and whole poultry. A turkey cooked to golden perfection on the grill is a real treat. You can keep the lid closed when using your rotisserie. As the rotis slowly turns, the meat will self-baste in its' own juices or you can add your own favorite sauce or marinade. The rotis will give you moist and flavorful results with just a little practice. Just remove your cooking grid or grids to accommodate the cut of meat. Insert a shallow drip pan directly on the rock grates below to catch the juices and drippings. You can use these in a gravy or sauce later if desired. A meat thermometer with a probe will give you an exact indication of proper cooking times and temperatures.

INDIRECT COOKING

You can bake or roast foods in your PGS grill just like you would in a conventional oven. Casseroles, whole poultry, breads, and cakes can be cooked using this indirect method. As the name implies, the food is not cooked directly over the heat source. Instead it cooks by heated air circulating inside the grill casting. Just fire the grill on one burner and put the food on the opposite grid. Place an oven thermometer on the unlit side of the grill while cooking indirectly. Regulate the temperature control to the desired cooking temperature. Your grill is an ideal alternate cooking source during the busy Holiday Season. Always keep the lid closed when cooking via the indirect method. Turn your subject once toward the middle of the session to even the effect of radiant sear on the flame side.

Use the following chart as a basic guide to cooking indirectly with the lid closed. If you are grilling on a very hot or cold day you will have to adjust the temperature setting up or down as required.

TEMP. GUIDE (INDIRECT COOKING)

GRILL	CONTROL	
<u>TEMP.</u>	<u>SETTING</u>	<u>ITEM</u>
275-350	LO	Smokes Foods, rolls, leftovers
350-425	MED	Roasts, Ribs, Fish, Poultry, Meat Loaf, Cakes Pies, Cookies, Casseroles
425-450	HI	Biscuits, Pizza, Rolls

THE MICROWAVE GRILL COMBO

Your PGS Gas Grill and indoor microwave are a great combination. Many meals that require long cooking times or defrost times may be started in the microwave and finished up on the grill. The convenience of the microwave and great taste of the outdoor grill are an unbeatable combination for those with busy schedules. Using the microwave to defrost allows you to go from the freezer to the grill in a matter of minutes.

Poultry, ribs, and other foods that normally take between 45 minutes and one hour to grill may be cooked by microwave for ten minutes (or to your taste) and then finished on the grill. The opposite method may also be used. Foods may be partially cooked on the grill and then frozen to be thoroughly cooked in the microwave at a later date. When you rotis a chicken do two instead and freeze one for a later meal.... this will be a real hit!

Large amounts of food for a large party may be pre-cooked in the microwave then quickly seared on the grill. Get creative with these two outstanding cooking appliances to get more enjoyment and flexibility out of each appliance.

THE CALORIE/CHOLESTEROL PICTURE

It is beyond the scope of this guide to be an authority on the latest in calorie counting or cholesterol reduction. However, there are some basics that should be remembered. Outdoor cooking can be done with no added cooking oils or fats. Marinades and sauces may be made oil-free and salt free and still do an excellent job of flavoring meats, poultry, and seafood. Salt or sugar substitutes can also be used. Keep in mind that sugar substitutes will add flavor but will not glaze. Any calories contained in wine or alcohol cooks away and evaporates leaving only natural flavors.

You can save on the calories by carefully selecting the cuts of meat that you cook on your grill. Cuts should be as fat free as possible and carefully trimmed if calorie counting and cholesterol reduction are objectives. Skinless chicken breasts are low in calories, as is most seafood... both taste GREAT cooked on the grill. A little bit of pre-planning along with taking full advantage of natural flavoring possibilities will allow the dieter to join right in with the rest of the gang at barbecue time.

COOKING WITH WOOD SMOKE

Hickory, apple wood, almond, pecan, and other aromatic woods will also allow you to add the added cooking dimension of smoking on your outdoor gas grill. There are an endless amount of products available to help turn your outdoor gas grill into a very controlled smoker. You can use wood chips wrapped in foil or other containers in your grill. Just follow the directions provided with these products. Your PGS grill has been designed to accommodate these products. Our extra-large chamber and large rear vent allow the smoking products to totally permeate the foods you are cooking. Special marinades and sauces are the beginning of your great outdoor cooking experience. These recipes are only a guide and can be modified endlessly to appeal to your own individual tastes and cooking methods... remember, there's no right or wrong way to use your new grill!

Give these recipes a try, they are tested, tried and proven. After using them a few times feel free to get creative and add your own favorite ingredients to give these sauces your own "signature." Many of these recipes can be used to baste as well as serve as table sauces.

Wines and other spirits used in marinades add to flavor as well as tenderize. All of the alcohol evaporates during the cooking process making these acceptable for the entire family. Sauces and marinades are designed to enhance and compliment the flavor of what you are cooking and not intended to camouflage or suppress the natural taste.

Most sauces should be applied during the last 10 minutes of the cooking process and applied on the low heat settings to prevent burning. Keep a watchful eye the first time using a recipe to eliminate any "surprises" such as excessive flare-up.

MEATS AND MAIN DISHES

When planning your outdoor meal, the main dish should be the starting point of the menu. After deciding on the main dish you can get quite creative planning your meal around it. The design of your PGS grill allows you a great deal of flexibility in the choice and preparation of the main dish. The following section will provide you with recipes and tips that will make the most of the convenience, control, and flexibility of your PGS grill. Bear in mind, there's no single right way or wrong way to use your grill... have fun, get creative, and experiment. The more you use your PGS grill the more creative you'll become!

BEEF

Grilled hamburgers and steaks are perennial outdoor cooking favorites for the entire family. The robust outdoor flavor imparted to beef makes it easy to see why. Even though beef is relatively easy to prepare don't limit yourself to just basic burgers and steaks. Even relatively inexpensive cuts of meat tenderized with sauces and marinades will turn out great on your PGS grill. Chuck roast, brisket, and short ribs are just a few of the many beef cuts that can be grilled with delicious results.

Cooking times for the beef recipes to follow are for MEDIUM doneness. If you prefer your beef rare, medium or well done adjust the heat and cooking times accordingly. Please note that the rear portion of your PGS grill is intentionally hotter than the front which will allow you to cook meat in the front and rear for the same amount of time and have Medium Rare, and Well done finished at the same time.

CHOOSING THE MEAT

The best insurance policy for a successful outdoor meal is to start with the best possible cut of meat. We suggest using only USDA Prime or Choice grade of beef. An equally important consideration is fat. A little fat "marbling" through steaks is necessary for tenderness and juice. On the other hand, too much fat can cause problems. If possible, trim off excessive fats for health reasons as well as to reduce unnecessary flare-ups that might occur. Sauces and marinades will tenderize, flavor, and garnish your beef dishes. Your individual tastes coupled with experimentation will help create countless favorites.

With the exception of steaks and pork chops, SLOW cooking will generally ensure tender meats. Use MEDIUM heat for grilled foods, including hamburgers and franks. Use LO heat for all roasts and rotisserie recipes.

FROZEN MEATS

Large roasts and thick steaks should be thawed out and brought to room temperatures before grilling. Thin steaks, franks, cold cuts, and burgers can be grilled from a frozen state. Cooking times will also be a bit longer. Frozen steaks may be thawed in a marinade or oil to retain juices and impart flavor. Do NOT salt steaks before cooking, as it tends to draw out the juices.

GREAT STEAKS

Rub or brush your steaks with oil or an oil-based marinade. This will allow you to seal the surface of the steak and will retain the juices. Preheat your PGS grill for 7 to 10 minutes on HI heat. Arrange the steaks two inches apart on the grill. Sear the steaks QUICKLY on HI or MEDIUM heat and then finish them on LO for best results. If you experience excessive flare-up from the fats and juices reduce the heat to LO immediately.

THE PERFECT TOUCH

Do not cut or pierce the beef to check for doneness. Instead use the touch test. Lightly press your finger on the steak or burger (be careful not to burn your finger). If the meat is too hot to touch, press the back of a spoon on the meat. When juices pool in the depression it is generally considered to be medium rare. Use this simple test for juicy, flavorful steaks and burgers every time to achieve "The Perfect Touch".

When you believe the beef is finished you can use the touch test described earlier in this section. Four 1 1/2-inch steaks should take approximately 22-28 minutes cooked on MEDIUM and then LO. Again, cooking results will vary according to the individual grill, location, weather conditions, gas pressure, and other factors.

We suggest that you tend to what you are cooking to prevent any surprises in terms of excessive flare-up or over-cooking your meal. Re-arrange the steaks several times during cooking to prevent possible excessive flare-ups. Turn the steaks only once with tongs or a spatula, never pierce with a fork or you will lose the juices. The Performance Grilling System incorporated in your PGS grill was especially designed to give you great cooking results for beef meals.

The more you use your grill the better you'll control the results. Here's what to expect when you use the "TOUCH TEST".

RARE: Meat gives easily when touched. It is seared, but no juices appear on the surface.

MEDIUM: Meat feels firmer yet slightly spongy, and juices begin to appear on the surface.

WELL DONE: Meat is covered with juices. It is firm and does NOT yield to pressure.

We suggest serving your steaks immediately after grilling. Steaks will lose their juices if allowed to sit too long after cooking. A little seasoned butter (see recipe) placed on top of the steaks as soon as cooked will add a gourmet touch to your meal.

Your PGS cooking grids are specifically designed to retain the heat and cook your steaks quickly, thoroughly, and evenly throughout. Unlike conventional grids that transfer their heat to the cut of meat put on the grills and then take time to recover. Your PGS grills have the ability to retain and transfer large amounts of heat and do not require any time to get back up to proper cooking temperatures.

This may cause your cooking times to be shorter than what you may have experienced on your last outdoor cooking product. Again, keep an eye on what you are doing to prevent ruining a good cut of meat.

To achieve the "cross-char" markings used by restaurant chefs give the steak a quarter turn halfway through the cooking on both sides to sear in grill marks that cross.

ROASTS ON THE GRILL

To ensure the best possible results when cooking roasts, we suggest the use of an optional PGS rotisserie and meat thermometer with probe.

Mount the roast as evenly as possible on the spit rod before cooking to minimize strain on the motor and to insure even turning. Limit rotisserie roasts to twelve pounds to avoid straining the motor and possible contact with the briquettes. Be sure that all rotisserie-cooked meats are secured to the spit rod and the thumbscrews on the meat forks are tightened securely before cooking.

Use oil or a marinade on a roast to help seal the meat surfaces and hold in the juices. Use a foil drip pan when cooking meat with a heavy fat content. Initially, you can sear the roast on HI or MEDIUM heat, but extended cooking should be at the LO setting. Keep an eye on the meat thermometer to ensure the best cooking results. Cooking with the lid closed will always accelerate the cooking process. Cooking with the lid open or closed is one of personal preference. Cooking with the lid open will minimize flare-up of fatty cuts of meat. After using your grill a few times, you'll choose the method that you will be most comfortable with... grilling is an individual cooking experience!

Brush on tomato-based sauces and glazes only during the final cooking period to avoid surface charring. Oil, wine, and broth-based cooking sauces and marinades may be applied throughout the cooking process. Allow your roast to "set-up" for at least 10 minutes after rotissing to keep juices from being lost during carving.

* The above guide will aid you in achieving excellent cooking results. The more you use your grill the better you and the results will become. Keep in mind that several factors such as outdoor temperature conditions, wind, humidity, altitude, and size, quality, and thickness of the meat being grilled can affect your grill's cooking characteristics. Your PGS outdoor gas grill is a fun and exciting product that welcomes your involvement and creativity. Only your imagination will limit what your grill can cook!

POULTRY ON THE GRILL

Poultry and your PGS gas grill are a natural and flavorful combination. Virtually all poultry is tender and requires a minimum of cooking. Get creative with different cooking methods using your favorite sauces and marinades. Always trim away excess fat and keep an eye on the meal you are grilling to minimize unwanted flare-up. As a general rule, brush all poultry with cooking oil to seal in the flavor and juices and cook on the LO heat setting AFTER pre-heating.

Unlike other cuts of meat, chicken and poultry can be barbecued ahead of time and kept warm or re-heated prior to a later serving. This flexibility makes poultry an excellent choice for large gatherings. Poultry is popular any way you grill it. It is also economical, has tremendous versatility, and is nutritious. The following recipes should be

used as a basic guide. As soon as you are comfortable and familiar with the cooking ability of your PGS grill, get creative.

CHICKEN ON THE ROTIS

1 (2 1/2 TO 3 1/2 Pound Whole Chicken) Paprika
Salt and Pepper Olive Oil

Remove one or both cooking grids depending on chicken size. Wash the whole chicken and pat dry with a paper towel. Sprinkle the cavity with salt and pepper. Put one rotis fork on spit and tighten securely. Run rotis rod through the chicken parallel to backbone, from a point inside the neck to just inside the tail and legs. For best results, tie the wings and legs. Secure with second fork and tighten thumbscrew securely so that it will not loosen during cooking process. Turn on Rotisserie motor and be sure that the chicken is balanced properly on the spit rod to minimize any strain on the rotis motor. Balancing the cut of meats that you are rotissing will increase the life of the motor. Brush the outside of the chicken with olive oil and sprinkle salt, pepper, and paprika. You can also try your favorite seasoning salt. Cook at the low heat setting for 40 to 50 minutes. For consistent results use a meat probe thermometer for accuracy and degree of doneness. Insert a drip pan halfway through the cooking process and baste with your favorite BARBECUE or cooking sauce.

FISH & SEAFOOD

Your PGS grill has been designed with particular attention to the special requirements needed to cook fish and seafood easily. Our performance grilling system has been designed to provide you with even cooking temperatures as well as the added flexibility of our variably spaced grids for smaller delicate seafood items. Your grill will greatly enhance the mild taste of most seafood and fish. Outdoor cooking enthusiasts have always considered fish and seafood the most challenging, yet most rewarding, outdoor cooking endeavors. Adding sauces and marinades to fish and seafood will truly make the little extra effort required worthwhile. Just keep a few basic points in mind.

Small whole fish, fillets, steaks, and seafood kabobs are best when cooked quickly or prepared in a Rotis basket. Wrapping seafood, both large and small, in foil insures against breakage. Very small and delicate pieces of seafood can be cooked on the "Vari-Grids" or on a sheet of aluminum foil for easy handling. Fish is generally considered "oily" or "non-oily." You can generally tell the difference by feeling the meat. Oily fish should be grilled with a minimum of basting. Non-oily fish has a tendency to dry out. Using a basting sauce that contains oil plus seasonings can minimize this, and wine or lemon juice as required adding moisture. Experiment a bit and you'll develop methods that will produce the desired results. Your grill is a wonderful way to cook fish and seafood! Freshness is the consistent key to great outdoor seafood meals. You should always thoroughly defrost seafood prior to grilling.

BEEF COOKING GUIDE

(Grill Preheated 5-15 Minutes)

<u>Item</u>	<u>Amount of Meat</u>	<u>Heat Setting</u>	<u>Cooking Time for Medium Doneness</u>	<u>Cooking Tips and Methods</u>
Hamburgers	1/2 lb.	Medium	8-10 minutes	Grill with hood closed, turn once
T-bone or Porterhouse Steaks	1 to 1.5 lb.	Medium	8- 10 minutes	Trim off excess fat, cook with hood closed minimize flare up, turn steaks once
Sirloin Steaks	1 1/2 " thick	Medium	15-18 minutes	Same as above, sear meat quickly on HI then reduce heat
Top Round	1 1/2 " thick	Medium	18-22 minutes	Marinate first, cook with lid closed turn only once.
Flank	3/4 " thick	High	10-13 minutes	Marinate or tenderize, score with diamond pattern, cook with lid closed, turn once.
Pot of Chuck Roast	3 lb. 1.5" thick	Medium	55-75 minutes feeds 6 to 8	Marinate or tenderize first, sear outside quickly, turning once. Place in a grill safe baking dish with 1 can of onion soup and one can of water. Grill using indirect cooking method by turning heat off directly under meat and other burner on medium, keep lid closed and check periodically, keep adding water to pan.
Sirloin Tip	4 to 5 lb.	Medium	1 to 1.5 hours	Remove cooking grid, center drip pan directly over ceramic rock, rotis with lid closed, use a meat thermometer, roast should reach 155 degrees There is nothing like rotisserie cooking.
Ribs		Medium	15-20 minutes	Sear ribs on HI setting briefly, then turn down to medium, place ribs in a grill safe dish to cook thoroughly. Cook via the indirect method with burner underneath pan off, and other burner on Lo. Add two cups of your favorite BBQ sauce, cover pan or wrap tightly. Be sure to check for doneness with thermometer.
		Then Low	1 to 1.5 hours	

*The above guide will aid you in achieving excellent cooking results. The more you use your grill the better you and the results will become. Keep in mind that several factors such as outdoor temperature conditions, wind, humidity, altitude, size, quality and thickness of meat can influence results. Your PGS outdoor gas grill is a fun and exciting product that welcomes your involvement and creativity. Only your imagination will limit what your grill can cook!

Owner notes on GREAT Meals Cooked

POULTRY COOKING GUIDE

(Grill Preheated 5-10 Minutes)

Poultry, unlike beef, requires that meat be fully cooked. The guide below is only a guide; please use a quality thermometer whenever you are cooking poultry to insure proper doneness.

<u>Item</u>	<u>Amount of Meat</u>	<u>Heat Setting</u>	<u>Cooking Time for Medium Doneness</u>	<u>Cooking Tips and Methods</u>
Chicken Pieces	2 1/2 lb. to 5 lb. Serves 4 to 8 people.	LO	34-45 minutes	Preheat grill for ten minutes, grill chicken until juices run clear, turn frequently, brush with sauce during last 15 minutes if desired.
Whole Chicken	2 1/2 to 3 lb. (broiler-fryer)	Medium	60-75 minutes	Remove cooking grid, center chicken on rotis spit. Place drip pan on rocks. Balance chicken on spit rod, tie legs and wings close to body, rotis until internal temp. reaches 185 degrees. ALWAYS USE A MEAT THERMOMETER (ask you dealer about our "INFRA BROIL" rear burner kit... there is nothing like it for rotis cooking)
Whole Turkey	9 to 12 lb. Serves 8 to 10	Medium	3-4 hours	Remove cooking grids. Place a drip pan filled with one to two inches of water directly on rock on one side of grill, turn heat on other side of grill, preheat grill for ten minutes. Place Turkey, with favorite stuffing, breast side up on cooking grid above pan. Use a meat thermometer to insure temperature on turkey meat reaches 185 degrees. THERE IS NOTHING LIKE ROTISSERIE COOKING)

*The above guide will aid you in achieving excellent cooking results. The more you use your grill the better you and the results will become. Keep in mind that several factors such as outdoor temperature conditions, wind, humidity, altitude, size, quality and thickness of meat can influence results. Your PGS outdoor gas grill is a fun and exciting product that welcomes your involvement and creativity. Only your imagination will limit what your grill can cook!

Please note that we have included a heat indicator installed just above the right-hand cooking grid. This heat indicator is easily moved to the left-hand side by loosening the nut that secures it and reinstalling in the provided hole. If moved to the left-hand side, please note that if installed, it will interfere with the rotisserie motor mount. We choose to mount the heat indicator just above the cooking grid as it will give a true indication of temperature at cooking surface.



Our Valued Customers:

Re: Timer Series Grills: 16-gauge 304 Stainless steel “Flip Baffle Grates”

Due in large part to the success we have had incorporating the use of our PGS ‘T’ Series grills in the commercial and multi-family applications we have engineered and installed an improved grate system for them. The new Commercial Flip Baffle Grate no longer uses the ceramic briquettes and instead vaporizes the drippings on contact while channeling any extra fats and juices away from the burners below. We think you will agree it is well built, efficient with heat and allows the grill to heat quickly and evenly. Site maintenance personnel may find it a help as well.

With these highly energy efficient flip grates you will only need to preheat the grill on “HI” for about ten minutes or less and then the grill is ready to go! You can then grill on “Medium” or “Low” to save energy and for better control.

Installation: Unpack the grates and position them under the cooking grids. The grates will sit on the two grate support pegs in both the front and rear of the firebox, centered directly over the burner(s). The support pegs in the firebox align into the notches on vertical rise on the front and back of the grate.



Installation note: There are 2 half moon shape cut-outs on one side of the grate and those should go on the right side. They leave a space so you do not accidentally cover the “Manual Lighting tube” on the S36T and S48T should you ever need that.



Maintenance: We call these, “Flip Baffle Grates”. The over/under baffle design creates protection for the burners and ignition system below. The “Flip” is the only maintenance. Simply flip them over once in a while. The flame side of the grate will burn off residual drippings clean. Depending on how much the grill is used periodically remove the grates and remove the ash that will accumulate below the “Flip Grates”. We are very confident in the design and longevity of these grates. We have certainly spared no expense using 16-gauge, 304 commercial grade stainless steel.



PACIFIC GAS SPECIALTIES

Legacy and Timer Grill Warranty

PLEASE NOTE: ENCLOSED WARRANTY REGISTRATION CARD MUST BE RETURNED TO PGS FOR WARRANTY TO BE IN PLACE. PGS WILL NOT USE WARRANTY INFORMATION FOR ANY PURPOSE OTHER THAN INTERNAL REGISTRATION OR BULLETINS REGARDING PRODUCT IMPROVEMENTS.

PGS gas grills are made of the finest materials available and are designed to provide great outdoor cooking events. Please note the separate Warranty Information below that applies to Commercial installations. AEI provides you with the most comprehensive "No Hassle" warranty in the grill industry on our PGS line of grills.

LIFETIME WARRANTY

Pacific Gas Specialties warrants to the original consumer that the upper, lower, housings, stainless steel cooking grids, stainless steel warming rack and stainless-steel burners will be free from defects in material and workmanship (excluding normal rust, oxidation and discoloration) when subjected to normal domestic use and service for the life of the grill.

10-YEAR WARRANTY

Pacific Gas Specialties warrants to the original consumer that the stainless-steel cart, stainless steel side shelves, "Flare Guard" radiant shields, and brass valve assembly will be free from defects in material and workmanship when subjected to normal residential use and service for a period of ten years from date to the original purchaser. Please note, these materials will discolor. The finish will change with long-term use. The warranty does not cover rust, scratches, normal wear and tear or oxidation of these materials.

1-YEAR WARRANTY

Pacific Gas Specialties warrants to the original consumer that the electronic "Sure Start" ignitor, all galvanized steel components, Moon Rok ceramic briquettes and all other parts not previously noted will be free from defects in material and workmanship when subjected to normal domestic use and service for a period of one year from date of original purchase.

Commercial Installation Warranty: Full five-year replacement warranty for all parts on Legacy Timer equipped Gas Fired grills when used in a Commercial setting.

WE STRONGLY RECOMMEND THAT YOU PURCHASE A PGS GRILL COVER TO PROTECT THE FINISH OF YOUR GRILL WHEN NOT IN USE.

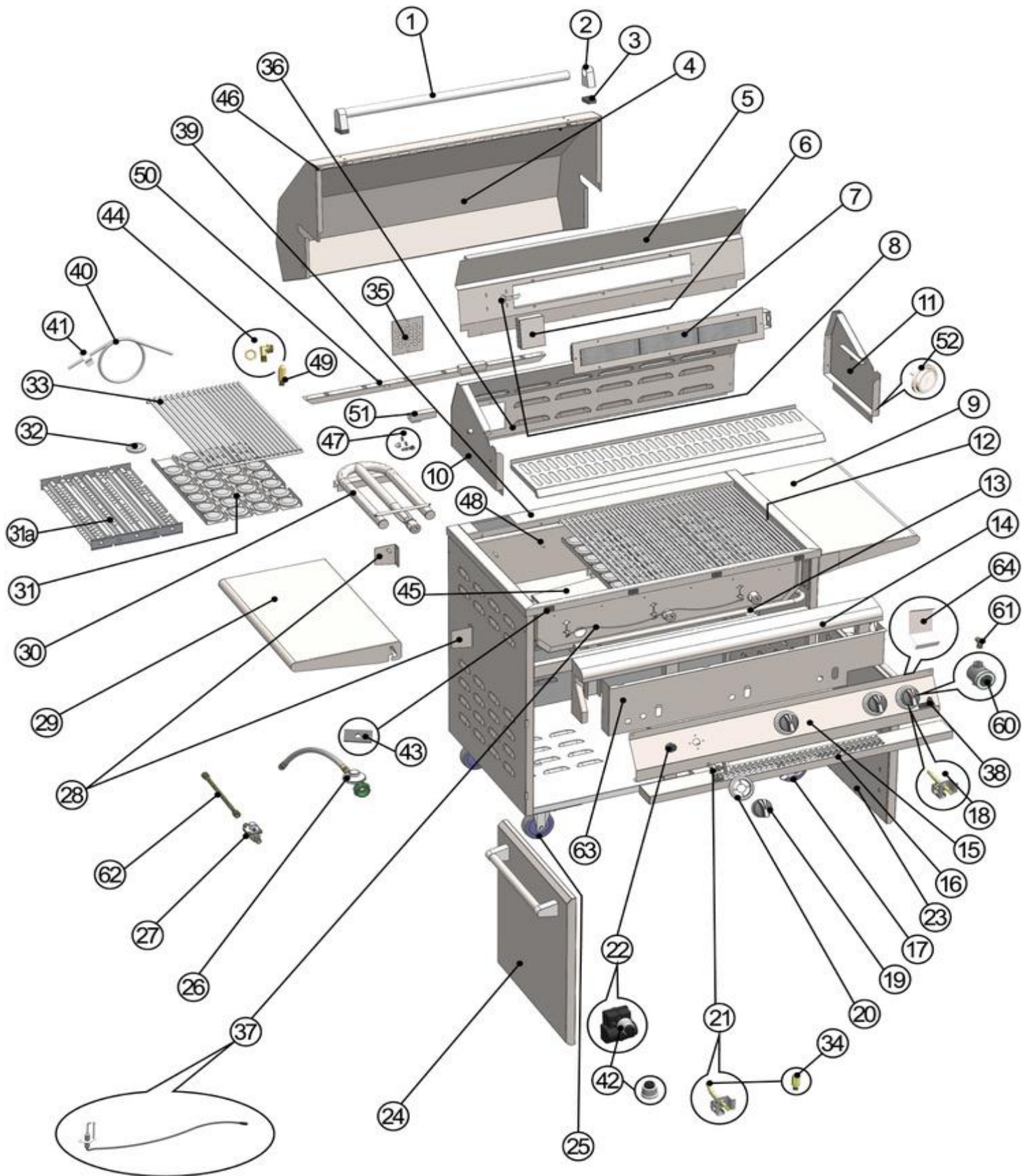
This warranty does not include the cost of any inconvenience or property damage due to failure of the product, and **does not cover damage due to improper installation, misuse, abuse, accident, natural disaster, damage arising out of transportation of the product, or damage incurred through commercial use of the product.** This express warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties, expressed or implied, including implied warranty of merchantability or fitness for a particular purpose. As noted in this manual, grilling should not be done in windy conditions. Damage to grill resulting from use in windy conditions such as melted knobs, ignitor wires, valve assemblies or discoloration are excluded from above warranty coverage.

If you experience a warranty problem, please contact your local dealer who can exchange warranty parts. Please note that proof of purchase such as copy of sales receipt will be required. If you wish to handle your warranty claim directly with the factory, please call us at the phone numbers listed below to obtain authorization. Upon receipt of the defective part, proof of purchase, and a check in the amount of \$25.00 for handling, we will repair or replace part and ship you replacement parts freight prepaid.



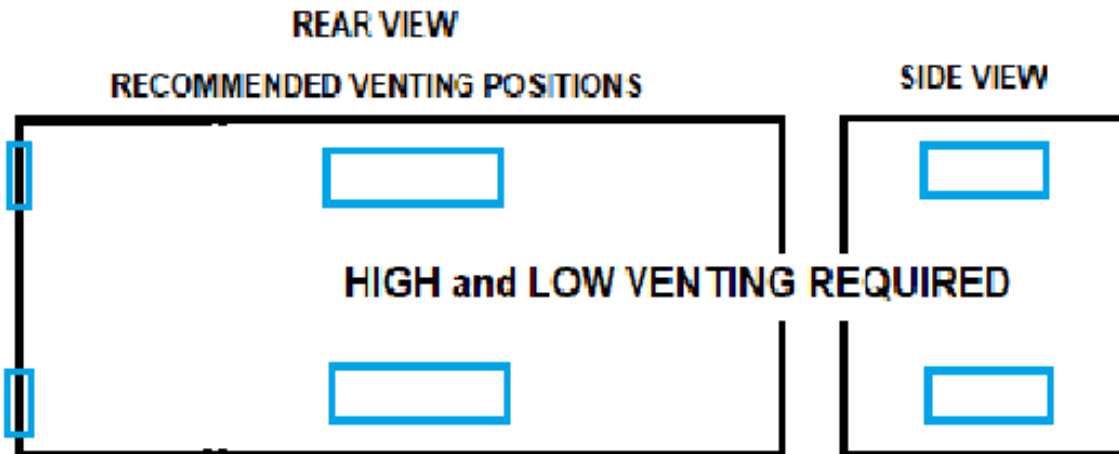
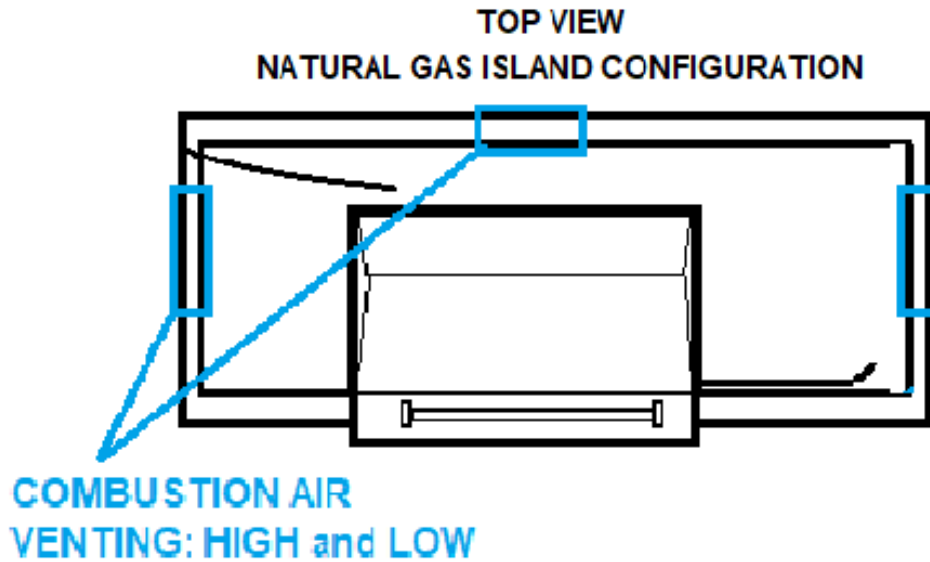
AEI CORPORATION
2641 Du Bridge Ave. P.O. BOX 16097 IRVINE, CA. 92623-6097
PH (949) 474-3070 FAX (949) 474-0559

KEY #	ITEM DESCRIPTION	MODEL NUMBER							
		S27	S27R	S27T	S36	S36R	S36T	S48R	S48T
1	LID HANDLE TUBE 1.25" DIA	427901			436901			448901	
2	HANDLE BRACKET 1.25"	461202							
3	PHENOLIC SPACER FOR 1.25" BRACKET	461203							
4	LID (spring assist)	427804			436804			448804	
5	INTERIOR REAR UPRIGHT	427905	427805	427905	436905	436805	436905	448805	448805
6	COVER FOR RB ELECTRODE		404906			404906		404906	
7	REAR BURNER		427907			436907		448907	
8	ELECTRODE FOR REAR BURNER		402908			402908		448908	
9	WARMING RACK	427909		OPTION	436909		OPTION	448909	OPTION
10	INTERIOR LEFT UPRIGHT	404910							
11	INTERIOR RIGHT UPRIGHT	404911							
12	MANUAL LIGHTING TUBE	403912							
13	GAS MANIFOLD	427913	427813	427713	436913	436813	436713	448813	448713
14	BULLNOSE	427914			436914			448914	
15	FRONT CONTROL PANEL	427915	427815	427715	436915	436815	436715	448815	448715
16	GREASE TRAY	427916			436916			448916	
17	LOCKING SWIVEL CASTER F/ CARTS	409617							
18	GAS VALVE FOR REAR BURNER	403L18 FOR PROPANE GAS and 403N18 FOR NATURAL GAS							
19	CONTROL KNOB "BLACK" MAIN BURNERS	400819							
19	CONTROL KNOB "RED" I/R BURNER		400719			400719		400719	
20	BEZEL FOR 400819 400719 KNOBS	400820							
21	GAS VALVES FOR MAIN BURNERS (w/orif)	403L21 FOR PROPANE GAS and 403N21 FOR NATURAL GAS							
22	IGNITION MODULE	402222	402322	402222	402322	402422	402322	402522	402422
23	CART DOOR ASSY RIGHT HAND	427923			436923			448923	
24	CART DOOR ASSY LEFT HAND	427924			436924			448924	
25	LOCKING SWIVEL CASTER F/ CARTS	409617							
26	HOSE & REGULATOR ASSY PROPANE	403626		403826	403626		403826	403626	403826
27	REGULATOR WITH 3/8 FLARES NG	403727							
28L	LEFT SHELF BRACKET F/CARTS	409L28						448L28	448L28
28R	RIGHT SHELF BRACKET F/CARTS	409R28						448R28	448R28
29L	LEFT SIDE SHELF FOR CARTS	409L29						448L29	448L29
29R	RIGHT SIDE SHELF FOR CARTS	409R29						448R29	448R29
30	MAIN BURNER	403930							
31	GRATE FOR BRIQUETTE ROCKS	404931			404931			404931	
31a	COMMERCIAL 'FLIP BAFFLE' GRATE			404831			404831		404831
32	MOON ROCK BRIQUETTES	MR56			MR84			MR56-2	
33	COOKING GRID (EACH)	427933 (2)			436933 (3)			436933 (4)	
34	ORIFICE ONLY FOR MAIN BURNER	403L54 FOR PROPANE GAS and 403N43 FOR NATURAL GAS							
35	ACCESS PANEL FOR REAR BURNER		404935			404935		404935	
36	EXTERIOR REAR UPRIGHT PANEL	427836			436836			448936	
37	14" ELECTRODE FOR MAIN BURNER	402937							
37	25" ELECTRODE FOR MAIN BURNER	402837							
37	34" ELECTRODE FOR MAIN BURNER	402737							
37	49" ELECTRODE FOR MAIN BURNER	442937							
38	"PGS" LOGO PLATE	400938							
39	MAIN BODY - FIREBOX - PIT	427939			436939			448939	
40	FEEDLINE FOR THE REAR BURNER		427940			436940		448940	
41	FEEDLINE RETENTION CLIP		401941			401941		401941	
42	"BUTTON" ONLY FOR IGNITER	402942							
43	INSULATING SPACER AT BULLNOSE	401943							
44	ELBOW FITTING FOR REAR BURNER		401944			401944		401944	
45	HEAT SHIELD FOR FIREBOX	427945			436945			448945	
46	RUBBER BUMPER FOR LID	400946							
47	HINGE BOLT ASSEMBLY	401947							
48	PIN FOR ROCK GRATE SUPPORT	404948							
49	ORIFICE FOR REAR BURNERS	457L49 FOR PROPANE GAS and 451N49 FOR NATURAL GAS							
50	RAIL FOR MAIN BURNER	427950			436950			448950	
51	CROSS LIGHT TUBE FOR MAIN BURNERS	403951							
52	THERMOMETER	400952							
60	1 HOUR GAS TIMER: 'T' MODELS ONLY			WA312			WA312		WA312
61	ELBOW FITTING AT TIMER 'T' MODELS			F49 6			F49 6		F49 6
62	10" FLEX CONNECTOR (NAT GAS ONLY)	9898 10							



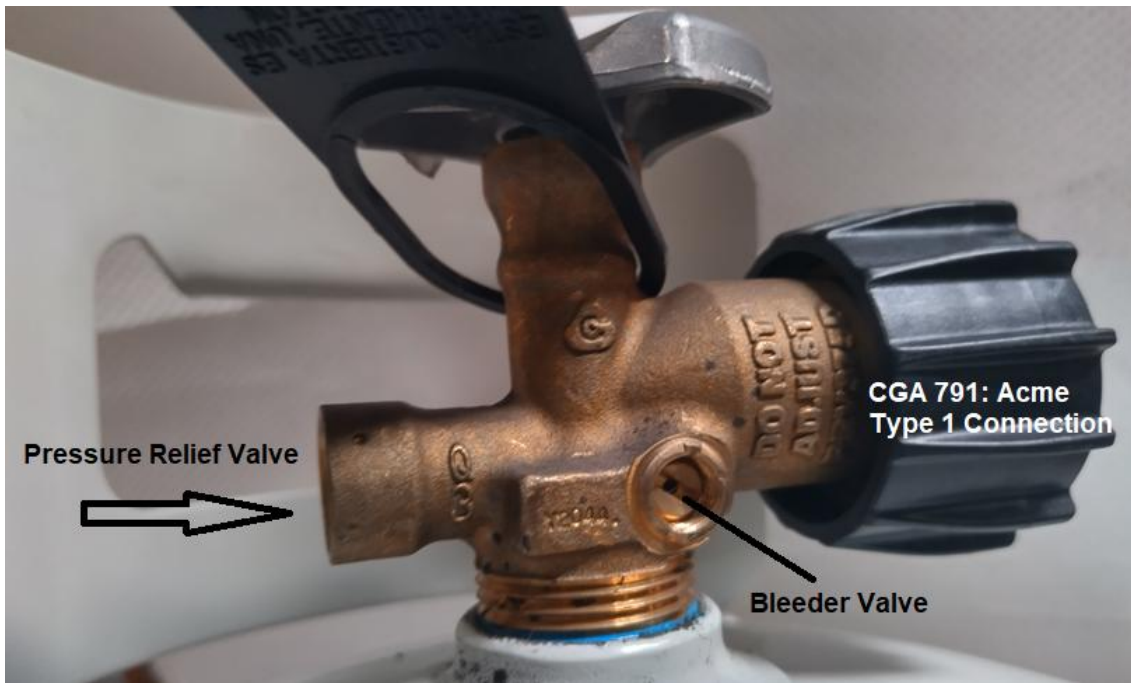
The firebox of the Grill needs air to breathe in order to maintain a normal convective flow of heat. The grill draws cool air from below. The vents in the enclosure allow that flow. DO NOT build a platform underneath the grill that may restrict the flow of cool air from underneath.

Natural Gas Island configuration

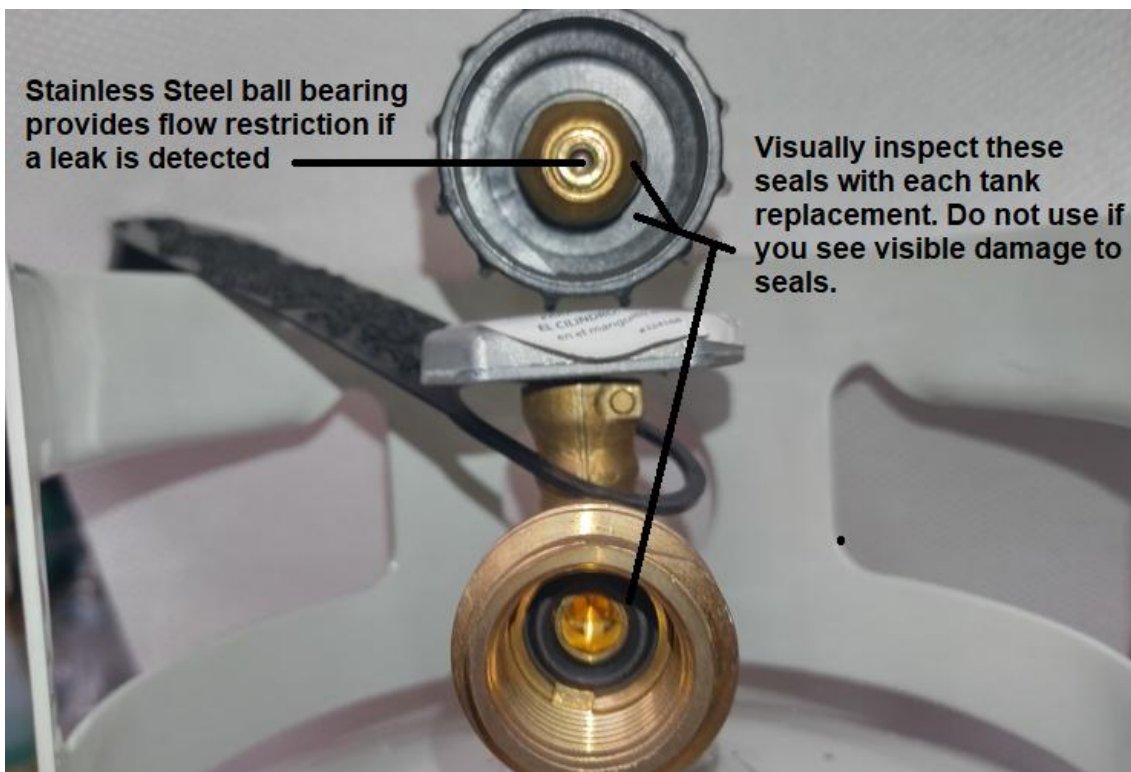


NATURAL GAS IS LIGHTER THAN AIR AND WILL TEND TO POOL ABOVE IF A LEAK WERE TO OCCUR. FOR THAT REASON, NATURAL GAS IS GENERALLY CONSIDERED EASY TO WORK WITH OUTDOORS. VENTING BOTH HIGH AND LOW ARE REQUIRED FOR BOTH LEAK DISSIPATION AND FLASH CONTROL.

Note: PGS main burner capacity is 21,500 btu/h. All vents that PGS sells are sized appropriately for our grills.



Caution: The Propane Cylinder should be mounted such that the Pressure Relief Outlet IS NOT oriented toward the normal operating position of the user.



Caution: The elastomeric face seal element on these devices could, over time, show marked and visible damage or deterioration that might cause a leak even with the connection tightened. A visual inspection for the seals must be carried out every time a gas cylinder is refilled or replaced. Any Propane gas cylinder showing signs of damage or deterioration, including visible cracks and pitting, must be returned unused to the seller.

Design recommendations and requirements for PROPANE Island enclosures: Self contained Propane (TANK) Island applications.

The enclosure for the LP gas cylinder shall isolate the cylinder from the burner compartment to provide: i Shielding from radiation; ii A flame barrier; iii Protection from foreign material, such a hot drippings; and iv For built in grills, a barrier to the compartment from which combustion air is drawn.

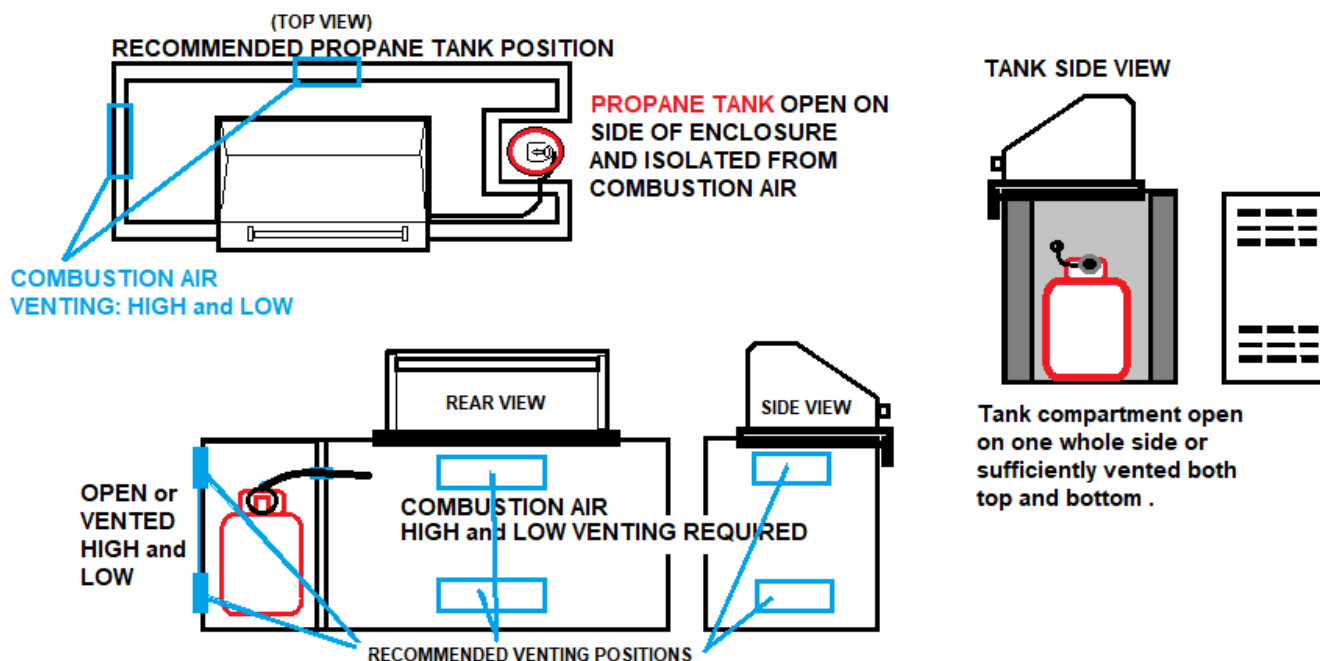
All materials used in the construction **MUST** be non-combustible.

Never install an outdoor Gas Cooking appliance under overhead combustibile construction.

This appliance uses a Type 1, Acme CGA 791 connection. **PLEASE** perform a visual inspection of the fuel supply hoses, tank adapter handwheel and tank valve connections with each tank replacement.

FOR BUILT IN GRILLS USING SELF-CONTAINED PROPANE GAS: AN ISOLATED COMPARTMENT MUST BE MADE FOR THE PROPANE TANK. THE COMPARTMENT MUST BE PROPERLY VENTED BOTH HIGH AND LOW OR MUST HAVE ONE SIDE OPEN. THE PROPANE TANK COMPARTMENT MUST BE VENTED TO DISSIPATE POSSIBLE LEAKS FROM THE TANK CONNECTION AND COMPLETELY ISOLATED FROM THE COMPARTMENT THAT THE GRILL DRAWS OUTSIDE AIR INTO THE FIREBOX FOR COMBUSTION. ALL VENTS AND OPENINGS IN THE ENCLOSURE SHOULD FACE TO THE SIDE AND/OR BACK OF THE ENCLOSURE, AWAY FROM THE USER.

The PROPANE cylinder compartment must be separate from the compartment where the combustion air is drawn. PROPANE gas supply conduit must have less than 1/4 inch, (6.4mm) clearance necessary to route the conduit. Conduit opening must be located at a level above the top of the supply cylinder. For other service conduits, such as water, electricity or waste shall have less than 1/4" (6.4mm) clearance necessary to route the conduit and if not located at a level above the top of the cylinder, shall be sealed around the conduit.



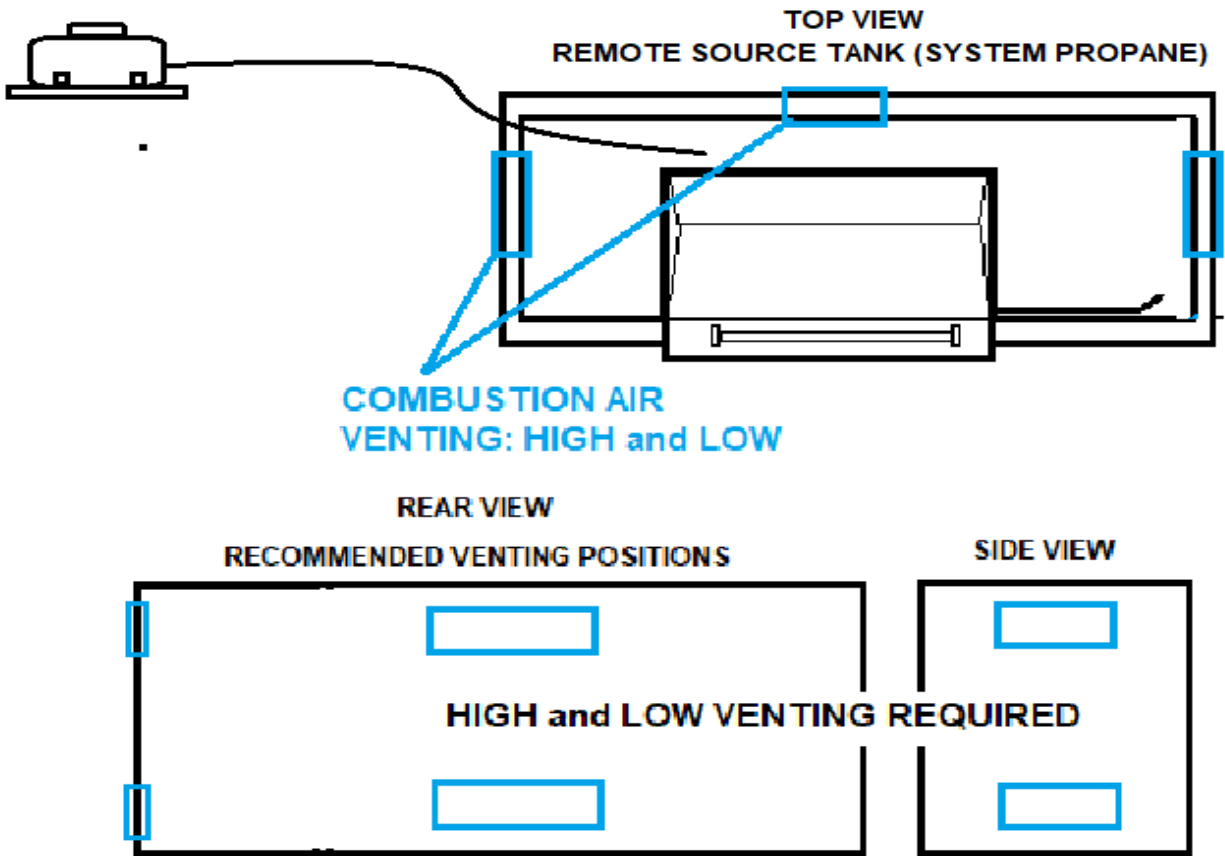
An enclosure for a PROPANE cylinder shall be ventilated by openings at both the upper and lower levels of the enclosure. The effectiveness of the opening(s), for purpose of ventilation, shall be determined with the PROPANE cylinder in place. For a cylinder enclosure having four sides, a top and a bottom, and intended for installation in a built-in enclosure (iii)Every opening shall have a minimum dimension so as to permit the entrance of a 3/16 in (4.8mm) rod.

PROPANE GAS IS HEAVIER THAN AIR AND WILL TEND TO POOL AT THE LOW AREAS IF LEAKS OCCUR. BOTTOM VENTING AT THE TOP AND NEAR FLOOR LEVEL IS MANDATORY. DO NOT VENT THE FRONT OF THE ENCLOSURE WHERE THE USER IS POSITIONED.

Enclosures for built-in grills with Remote (System) Propane Gas supply systems:

An enclosure for built-in grills with Remote (System) Propane Gas supply shall be ventilated by openings at both the upper and lower levels of the enclosure. Ventilation shall be accomplished by one of the following:

- a. One side of the enclosure, other than the front, shall be completely open; or]
- b. For an enclosure having 4 sides, a top, and a bottom, at least one ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 inches (127mm) of the top of the enclosure and remain unobstructed. The opening(s) shall have a total free area of not less than 3 square inches per 1000 btu/h (293 W) of the largest single burner capacity. Note: PGS main burner capacity is 17,500 btu/h. All vents that PGS sell are sized appropriately for our grills.
 - bb. At least one ventilation opening shall be provided on the exposed, exterior side of the enclosure 1 inch (25.4mm) or less from the floor level and shall have a total free area of not less than 3 square inches per 1000btu/h (293 W) of the largest single burner capacity. Note: PGS main burner capacity is 17,500 btu/h. All vents that PGS sell are sized appropriately for our grills. The upper edge shall be no more than 5 inches (127mm) above floor level.
 - bc. Every opening shall have a minimum dimension so as to permit the entrance of a 3/16 inch (4.8mm rod).



OR ONE SIDE OF THE ENCLOSURE CAN BE COMPLETELY OPEN

PROPANE GAS IS HEAVIER THAN AIR AND WILL TEND TO POOL AT THE LOW AREAS IF LEAKS OCCUR. VENTING AT THE TOP AND NEAR FLOOR LEVEL IS MANDATORY. SIDES AND REAR ONLY. DO NOT VENT THE FRONT OF THE ENCLOSURE WHERE USER IS POSITIONED.

PLEASE NOTE: TO ENSURE WARRANTY REGISTRATION, PLEASE FILL OUT WARRANTY CARD BELOW AND RETURN MAIL. PGS WILL NOT SELL OR USE OWNER INFORMATION FOR MARKETING PURPOSES.

If you would like, you can fax this to us at 949-474-0559 or e-mail it to info@aeicorporation.com

GAS GRILL WARRANTY REGISTRATION

IMPORTANT: Please fill out this Warranty Registration within 10 days of purchase. Thank you for purchasing a Pacific Gas Specialties gas grill.

Name _____ Address _____

City, ST, ZIP _____ Phone _____

Date Purchased _____ Where Purchased (Dlr. Name and City) _____

PGS Model# _____ PGS Serial Number _____

Reason for Choosing a PGS Grill:

TIMER Advertising Quality Price Features Rec by Friend Other (please write below)

This Grill Replaces:

This is our first grill Charcoal Grill

Gas Grill (Make and Model) _____

SUGGESTIONS:

-----FOLD HERE--STAPLE OR TAPE BOTTOM DROP IN MAIL-----



PLACE STAMP
HERE

POSTMAN WILL NOT
DEIVER WITHOUT
POSTAGE

AEI CORPORATION
2641 DU BRIDGE AVE.
IRVINE, CA. 92714

**AEI CORPORATION
ATTN.: PGS GRILL WARRANTY REGISTRATION DEPT.
P.O. BOX 16097
IRVINE, CALIFORNIA USA 92623-6097**



PGS GRILLS by AEI CORPORATION
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