FREEDOM GRILL FG-50

Owner's Manual Manuel d'utilisation Manual del propietario

You must read this Owner's Manual before operating your gas grill.

Avant d'utiliser le gril à gaz, veuillez lire le présent manuel d'utilisation.

Lea este Manual del propietario antes de utilizar su parrilla a gas.



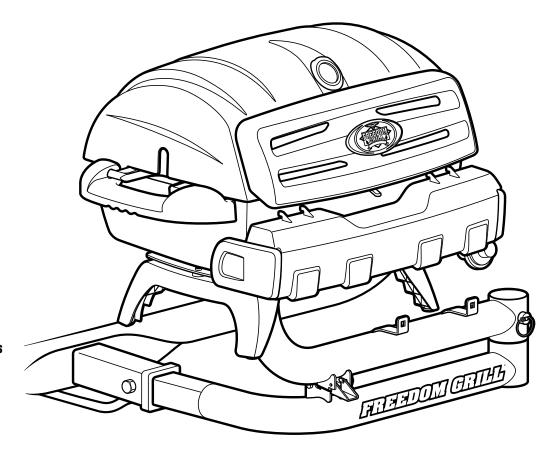
Read the cautions and warnings listed on the first page and throughout this manual!



Veuillez lire les mises en garde et les avertissements indiqués à la première page et tout au long du présent manuel!



¡Lea las precauciones y advertencias que se encuentran en la primera página y en todo este manual!





The "ride outside" grill that goes everywhere.



FREEDOM GRILL FG-50

Owner's Manual

You must read this Owner's Manual before operating your gas grill

This barbeque has been tested to, and complies with ANSI Z21.89/1.18, STANDARDS FOR OUTDOOR COOKING SPECIALTY GAS APPLIANCES.

If you have questions or need advice regarding your grill or it's safe operation, please call our toll-free hotline 1-866-YO-GRILL. These instructions will give you the minimum requirements for assembling your FG-50.

Please read the instructions carefully before using your grill. Improper assembly can be dangerous.



DANGER If you smell gas:

- 1. Shut off gas to the appliance.
- 2. Extinguish any open flames.
- 3. Open lid.
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department. Leaking gas may cause a fire or explosion, which can cause serious bodily injury or death, or damage to property.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.



WARNING

- 1. Do not store spare liquid propane cylinder within 10 feet (3m) of this appliance.
- Do not store or use gasoline, lighter fluid, kerosene, paint thinner or other flammable liquids or vapors within 25 feet (8m) of this appliance.



WARNING:

Follow all leak-check procedures in this manual carefully prior to grill operation. Do this even if the grill was dealer assembled.



WARNING:

Do not try to light this appliance without reading the "Lighting" instructions section of this manual.



DANGERS

Failure to follow the Dangers, Warnings, and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

SAFETY INFORMATION

CAUTION

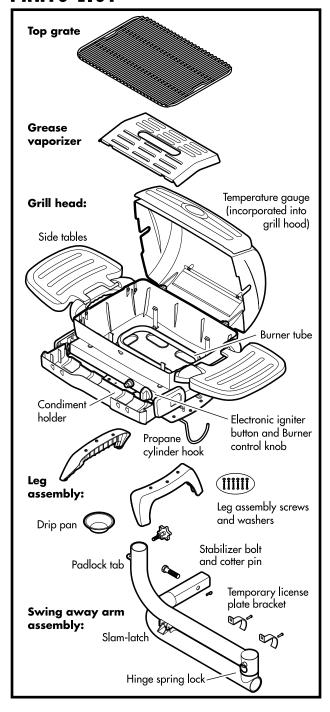
If the unit is dropped or sustains any impact perform a thorough leak check to ensure no damage to the fuel connections.

WARNINGS

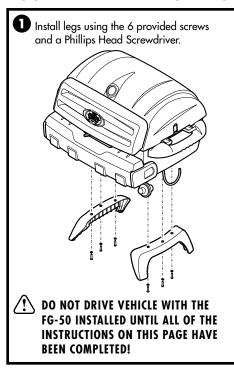
- This gas appliance is designed for outdoor use only. Do not use in a garage, building, breezeway or any other enclosed area. Your FG-50 should NEVER be placed under any combustible construction or materials. Do not use the grill within 24 inches of combustible materials, top, bottom, back or sides of the grill.
- Follow all gas leak checking procedures in this manual, prior to operation.
- Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.
- Liquid Propane tanks must be stored outdoors, out of reach of children and must not be stored in any building, garage, or other enclosed structure.
- While this appliance is not in use, the gas must be turned off at the gas supply, and the Liquid Propane tank removed from the appliance.

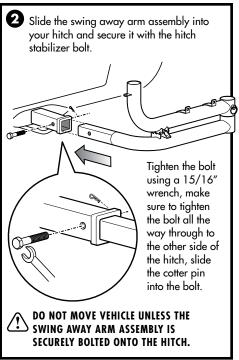
- ① DO NOT ATTEMPT TO DISCONNECT THE GAS OR ANY GAS FITTING WHILE THIS APPLIANCE IS IN OPERATION.
- NEVER leave the barbecue unattended while in operation.
- NEVER allow children to operate this barbecue.
- NEVER lean over an open barbecue, or place hands or fingers on the front edge of the cooking basin.
- Use heat-resistant barbecue mitts or gloves when operating this barbecue.
- ⚠ Should a grease fire occur, turn off all burners, and stay away from the barbecue until the fire is out.
- DO NOT use charcoal briquettes, lava rocks or lighter fluid in this gas barbecue.
- While this appliance is not in use, it should be covered, to protect it from weather and other adverse elements.
- Storage of this appliance indoors is permissible only if the LP cylinder (tank) is disconnected and removed from the appliance. Never move unit with LP tank installed.
- This grill is not intended for and should never be used as a heater.
- The use of alcohol, prescription or nonprescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

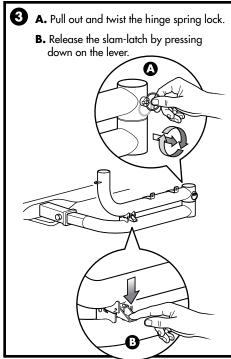
PARTS LIST—

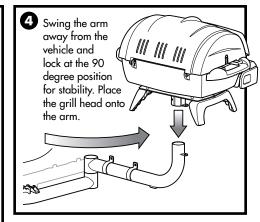


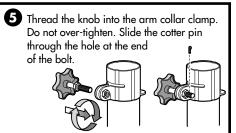
ASSEMBLY—ATTACHING THE GRILL TO YOUR VEHICLE'S HITCH

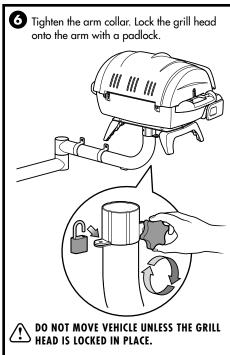


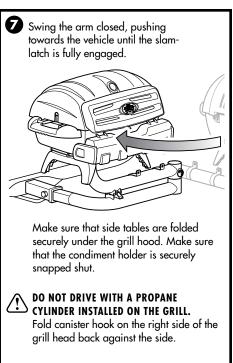


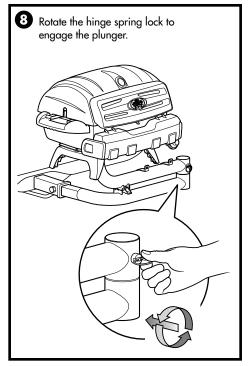


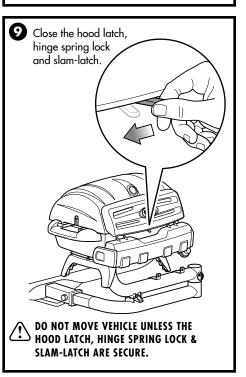




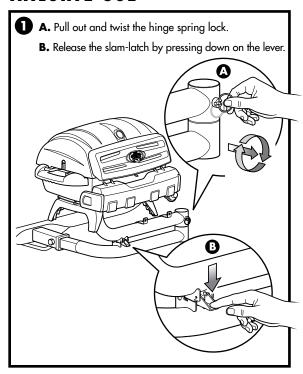


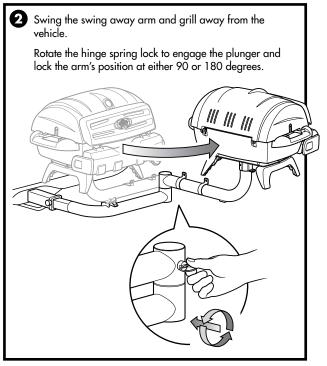


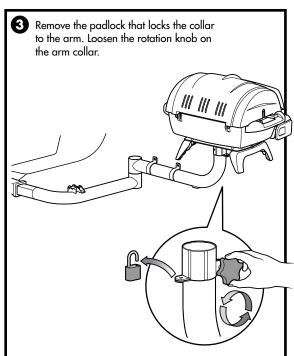


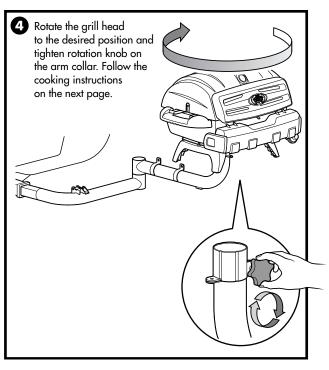


TAILGATE USE—

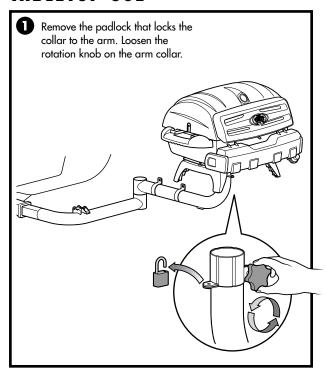


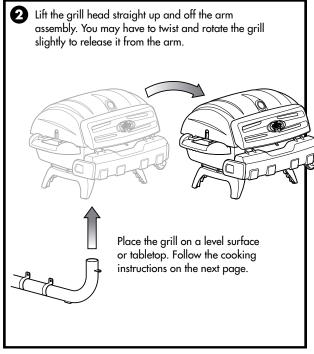




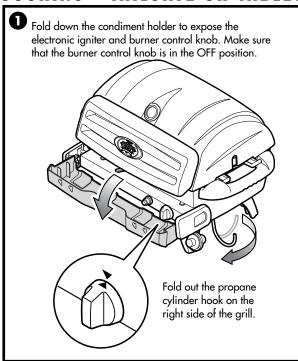


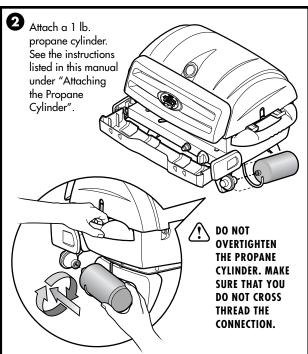
TABLETOP USE-

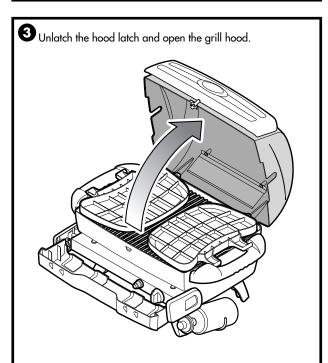


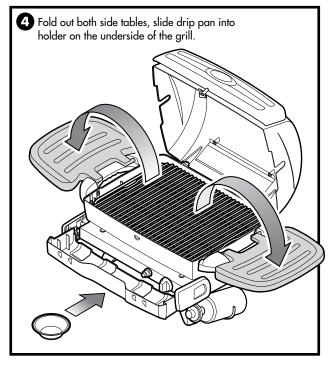


COOKING—TAILGATE OR TABLETOP









OPERATING INSTRUCTIONS

To light the grill:

Refer to the Lighting instructions in this owner's manual and printed on the control panel of your grill. Never light the grill without first folding out the side tables.

To preheat the grill:

Light the FG-50 according the lighting instructions in this owner's manual. Close the lid and turn the burner control knob to Start/Hi. Preheat the grill for 5-10 minutes (depending on conditions such as air temperature and wind). Once the grill is preheated, set the burner control knob to the setting specified in the recipe.

Note: Wind and weather may require adjustment of the burner control knob to obtain the correct cooking temperature. If the burner goes out during cooking, open the lid, turn off the burner, and wait five minutes before relighting.

Drippings and grease: Excess drippings and grease will collect in the disposable drip pan. (Located on the underside of the grill). Use a new pan before each use and dispose of used pans properly.

WARNINGS

- Check the drip pan and the bottom of the grill for grease build-up before each use. Remove excess grease to avoid a fire in the bottom of the grill.
- Do not move the FG-50 when operating or while the grill is hot.
- (!) Wait for the grill to cool before folding up the fold-out side tables.
- Wait for the grill to cool before closing the arm assembly.

ATTACHING THE PROPANE CYLINDER

Use 1 lb. propane cylinders. Use propane cylinders that are approximately 4 inches in diameter and 8 inches in length. The propane cylinder must fit through the cylinder hook.

CAUTION: Use cylinders that are marked "Propane Fuel" only. Prior to installing the cylinder, check to make sure its fitting is not damaged or bent. If the propane cylinder is damaged, DO NOT install it on your FG-50.

When installing the cylinder, be sure that it screws in securely in a smooth and straight manner. DO NOT **CROSS THREAD.**

Slide propane cylinder through cylinder hook, (Figure below). While holding carrying handle closest to propane cylinder with one hand, push propane cylinder into regulator and turn clockwise until tight.

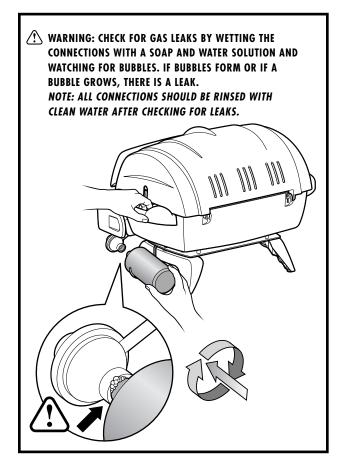
The propane cylinder must be removed prior to storing or transporting your grill. Do not carry or drive with the cylinder attached.

(!) WARNING: Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.

Check for gas leaks:

WARNINGS

?\ You should check for gas leaks every time you disconnect and reconnect a gas fitting.



- Note: All factory-made connections have been thoroughly checked for gas leaks. The burners have been flame tested.
- As a safety precaution check all fittings for leaks before using your FG-50. Shipping and handling may have loosened or damaged a gas fitting.
- Perform these leak checks even though your grill has been pre-assembled.
- !\ Do not ignite burner while checking for leaks.

Check connections:

- Regulator to propane cylinder connection.
- NARNING: If there is a leak at connection, remove propane cylinder. Do not operate grill. Use a different propane cylinder and recheck for leaks with soap and water solution. If a leak persists after retightening the propane cylinder, turn OFF the gas. DO NOT OPERATE THE GRILL.
- Valve-to-regulator connections.

WARNINGS

- If there is a leak at the valve-to-regulator connection turn OFF the gas. DO NOT OPERATE THE GRILL.
- When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.
- /!\ DANGER! Do not use an open flame to check for gas leaks.
- /!\ DANGER! Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or flames may result in a fire or explosion, which can cause serious bodily injury or death, and damage to property.
- DANGER! Do not store a spare LP-gas cylinder under or near this appliance. 1 lb. cylinders are not refillable. If the instructions are not followed exactly, a fire causing death or serious injury may occur.

LIGHTING

A summary of the lighting instructions is printed on the control panel.

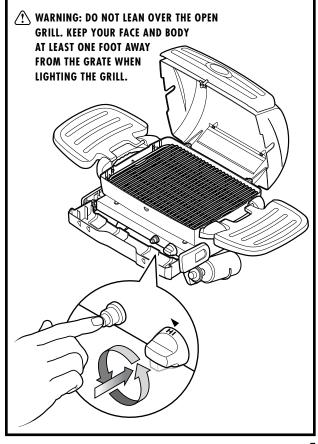
- Fold down the condiment holder to expose the burner control knob and electronic igniter button.
- 2) Open the lid.
- 3) Unfold the side tables.
- Make sure the burner control knob is turned OFF. (Push control knob in and turn clockwise to ensure that it is in the OFF position.)

- WARNING: Do not lean over the open grill. Keep your face and body at least one foot away from the grate when lighting the grill.
- 5) Push control knob in and turn counterclockwise to START/HI. (Figure below).
- 6) Push the electronic igniter button (you should hear a clicking sound). Burner should ignite.
- 7) Check that the burner is lit by looking down through the cooking grate. You should see a flame.
- WARNING: If the burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to liaht with a match.

To Extinguish:

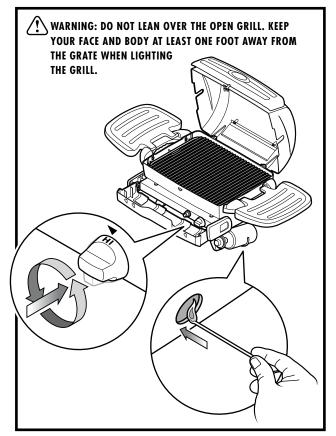
Push in and turn burner control knob clockwise to the OFF position.

!\tag{Notion} CAUTION: Do not fold in side tables until grill is cold.



Manual Lighting:

- DANGER! Failure to open the lid while igniting the grill's burner, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up, which can cause serious bodily injury or death.
- 1) Fold down condiment holder to expose burner control knob.
- Open the lid.
- 3) Unfold the side tables.
- 4) Make sure the burner control knob is turned OFF.
- 5) Strike a match and put the flame into the matchlight hole on the right side of the lower grill basin.
- 6) Push burner control knob in and turn to START/HI.
- 7) Check that the burner is lit by looking down through the cooking grate. You should see a flame.
- (*) WARNING: If the burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try attempting to re-light.



CLEANING

WARNING: Turn your FG-50 OFF and wait for it to cool before cleaning.

For availability of replacement cooking grate go to freedomgrill.com or call Freedom Grill directly at 1-866-YO-GRILL.

Outside surfaces: Use a warm soapy water solution to clean, then rinse with water.

Cooking grate: Clean with a soft brass bristle brush. As needed, remove from grill and wash with warm soapy water then rinse with water.

Drip pan: A disposable drip pan is included with the grill. Foil pot pie pans (4 3/8") are available at most grocery stores or replacements can be ordered at freedomgrill.com or call 1-866-YO-GRILL. To clean the tray, wash with warm soapy water, then rinse.

Inside grill basin: Wash inside of grill basin with warm soapy water and a water rinse.

Inside Lid: While lid is warm, wipe inside with paper towel to prevent grease build-up.

Fold out side tables: Wash with a soft cloth and a soap and water solution. Do not use cleaners that contain acid or mineral spirits. Rinse well after cleaning.

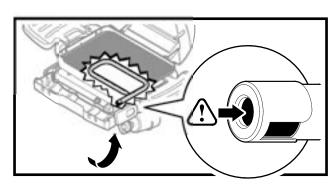
Fold out side tables are not to be used as cutting boards.

ANNUAL MAINTENANCE

After a period of nonuse, we recommend that you perform the following maintenance procedures for your safety. Inspect and clean the burner tube. Inspect the burner for correct flame pattern. Clean if necessary, following the procedures outlined in the "General Maintenance" section of this manual. Check all gas fittings for leaks following the instructions listed in this manual under "Check for gas Leaks".

Inspection and cleaning of Burner Tube:

Your FG-50 grill, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section of the burner tube. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. This could result in a fire in and around the air shutter, causing serious damage to your grill.



To inspect the burner tube, look up from directly below the burner control knob. If there is dust or dirt in the tube, remove the burner tube for cleaning.

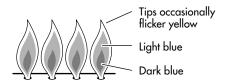
CAUTION: Do not clean the burner tube with hard or sharp tools.

Lightly tap the burner tube to get debris and dirt out. Once burner tube is clean replace it in the grill. If the burner tube becomes damaged or cannot be cleaned, call Freedom Grill for replacement parts.

- 1) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
- 2) Grill does not reach temperature.
- 3) Grill heats unevenly.
- 4) Burner does not ignite.
- DANGER! Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property.

Main Burner Flame Pattern:

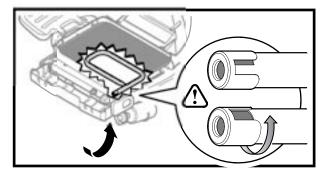
The FG-50 burner has been factory set for the correct air and gas mixture. The correct flame pattern is shown:



If the flames do not appear to be uniform throughout the burner tube, follow the instructions listed in this manual under "Main Burner Cleaning Procedure".

Air Mixture Adjustment:

The air mixer sleeve for the burner has been pre-set at the factory for gas conditions at sea level. However, if the burner flame is too yellow (this may occur at higher altitudes) open the air mix sleeve slightly until the flame turns blue.



GENERAL MAINTENANCE Main Burner Cleaning Procedure:

Turn off the gas supply. Remove the burner. (See below) Look inside the burner with a flashlight. Clean the inside of the burner with a wire. (A straightened-out coat hanger will work)

Check and clean the opening at the end of the burner. Check and clean the valve orifice at the base of the valve. Use a Steel bristle brush to clean outside of burner. This is to make sure all the burner ports are fully open.

!\ CAUTION: Do not enlarge the burner ports when cleaning.

Removing Burner Tube:

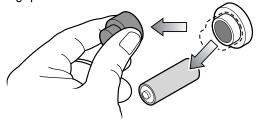
- Your FG-50 grill must be OFF and cool.
- Unscrew and remove propane cylinder from the valve/ regulator assembly.
- Open the lid.
- Remove cooking grate.
- Remove the drip vaporizer.
- Unscrew and remove the (3) 1/4" screws that hold the burner tube inside grill basin.
- Carefully slide the burner tube out from the grill basin.
- To reinstall the burner, reverse the above steps. Check proper assembly before fastening burner tube in place.
- !\ CAUTION: The burner opening must be positioned properly over the valve orifice.

Ignition System Operations:

This appliance has an electronic igniter that uses a triple A battery (AAA – V.), (battery should be checked periodically). The grill can also be lit using a match clip extender, via the flame view window. Follow the lighting instructions exactly when lighting the grill.

Battery Check:

The battery compartment is located behind the electronic igniter push button on the control panel. Rotate the push button counter-clockwise to expose the battery compartment. When replacing the battery be sure to attach positive and negative ends correctly. Check the igniter by pressing the button. You should hear a "clicking spark" sound.



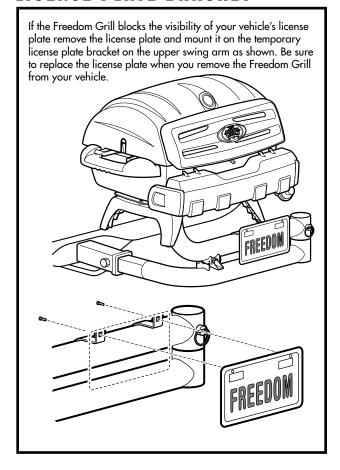
STORAGE AND/OR NONUSE

When the FG-50 is not in use or is being transported, the propane cylinder must be **DISCONNECTED** and the propane cylinder stored in a well-ventilated space.

DO NOT DRIVE WITH THE CYLINDER ATTACHED!

The FG-50 should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections: "General Maintenance and Annual Maintenance.") The burner tube should also be checked for any obstructions. (See Section: "Annual Maintenance.")

LICENSE PLATE BRACKET



TROUBLESHOOTING	
PROBLEM OBSERVED	POSSIBLE CAUSE
• Gas odor during set up.	• Gas leak.
Gas odor before first ignition.	• Gas leak.
 When ignition button is pressed, there is no spark at burner electrode. 	 Battery dead or missing. Igniter electrode or switch on not connected or damaged Broken electrode or switch Electrode positioned improfraulty electronic igniter. Electronic ignition is wet.
When igniter button is pressed, there is spark at the electrode, but no ignition.	 Gas supply not turned on. Burner control knob not in HIGH ON position. Air in gas lines not fully bled Low gas pressure. Faulty Regulator. Electrode positioned impro
Delayed ignition.	Low gas pressure.Clogged or dirty burner poBlocked orifice.Faulty valve.
Burner lights but does not stay lit.	• Out of gas.

POSSIBLE CAUSE

Gas leak.

• Igniter electrode or switch wires

• Broken electrode or switch wires.

• Electrode positioned improperly.

• Air in gas lines not fully bled from system.

• Refer back to Page 1 "DANGER If you smell gas". Check all gas connections.

CORRECTIVE MEASURE

• Refer back to Page 1 "DANGER If you smell gas". Check all gas connections.

- - Battery dead or missing. • Replace battery.
 - Reconnect or replace electrode wires.
 - Replace broken electrode or wires.
 - Reposition electrode 3/16" clearance.
 - Replace electronic igniter.
 - Keep ignition system dry.
 - Turn on gas supply.
 - Follow Operational Instructions.
 - Bleed air from system.
 - Check gas supply pressure.

• Check gas supply pressure.

- Replace regulator.
- Reposition electrode 3/16" clearance.

• Clean burner ports - see manual section.

- Low gas pressure.
 - Clogged or dirty burner ports.

• Electrode positioned improperly.

- Blocked orifice.
- Faulty valve.
- Out of gas.
- Low gas pressure.
- Faulty valve.
- Clogged or dirty burner ports.
- Faulty regulator.
- Windy conditions.

Replace propane cylinder.

• Check orifice opening.

- Check gas supply pressure.
- Replace valve.

• Replace valve.

- Clean burner ports see manual section.
- Replace regulator.
- Shield from wind.

- Incorrect burner flame. Out of aas.
 - Incorrect gas supply or pressure.
 - Incorrect primary air mix.
 - Blocked orifice.
 - Clogged or dirty burner ports.
 - Faulty valve.
 - Faulty regulator.
 - High altitude.

- Replace propane cylinder.
- Check gas supply pressure.
- Adjust air mixer see manual section.
- Check orifice opening.
- Clean burner ports see manual section.
- Replace valve.
- Replace regulator.
- Adjust orifice size for altitude.

- Blocked orifice.
- Clogged or dirty burner ports.
- Incorrect primary air mix.
- Check orifice opening.
- Clean burner ports see manual section.
- Adjust air mixer see manual section.

Freedom Grill hereby warrants to the ORIGINAL PURCHASER of this Freedom Grill Gas Barbecue, that it will be free from defects in material and workmanship from the date of purchase as follows:

Steel & Aluminum Castings 3 years Cooking Grates 3 years 3 years Burners Spark Igniters 3 years All Remaining Parts 3 years

When assembled and operated in accordance with the accompanying printed

Freedom Grill may require reasonable proof of your date of purchase. YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE AND RETURN THE WARRANTY REGISTRATION CARD WITHIN 10 DAYS OF PURCHASE.

This Limited Warranty shall be limited to the repair and/or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Freedom Grill's satisfaction, that they are defective, Before returning any parts, contact Freedom Grill Customer Service Center. If Freedom Grill confirms the defect and approves the claim, Freedom Grill will replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Freedom Grill will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to, damage caused by insects within the burner tubes, as set out in this owner's manual warranty section.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, or tornadoes including rust, discoloration due to exposure to chemicals (including salt), either directly or in the atmosphere, or very high humidity, is not covered by this Limited Warranty.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty.

Freedom Grill is not liable for any special, indirect or consequential damages. Freedom Grill's liability is limited to the purchase price of this Freedom Grill Gas Barbecue. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Freedom Grill does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Freedom Grill.

This Warranty applies only to products sold at retail and manufactured by:

FREEDOM GRILL® 13771 Danielson Street, Suite G Poway, CA 92064

(858) 513-8332 or (866) YO-GRILL

Internet: www.freedomgrill.com e-mail: support@freedomarill.com

The manufacturer of the Liquid Propane tank is responsible for the materials, workmanship, and performance of the LP tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, please call the tank manufacturer's customer service center.

• Backfire of burner.





EXTREME TAILGATING™

BORN %TO# GRILL

GET YOUR GRILL ON!™

FREEDOM GRILL® 13771 Danielson Street, Suite G Poway, CA 92064 (858) 513-8332 or (866) YO-GRILL

Internet: www.freedomgrill.com e-mail: support@freedomgrill.com



The "ride outside" grill that goes everywhere.