

Customer Instructions - Propane Grill (Magicator)

Warning: There is a charge for equipment returned unclean or damaged.

CAUTION: Grill components get very hot in use - use care & gloves - keep children away.

Set-up Instructions

1. Connect fuel tanks and make sure that all connections are tight, and all valves are closed (at tanks, igniter, & burners.)
2. Fill water trays to within 1/2" of top - the water will catch the drippings and make clean-up easier.
3. Check that flame deflectors and grills are in position.

Lighting the Grill

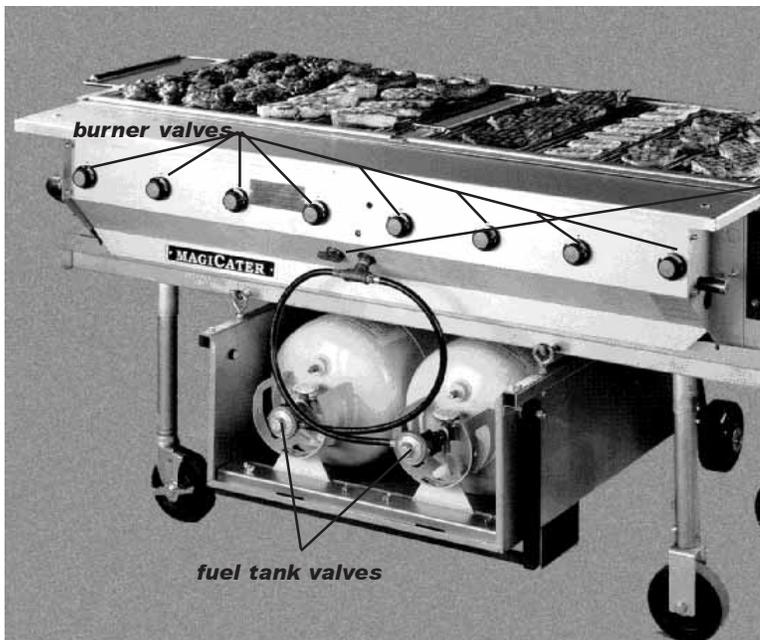
1. Slowly open tank valve(s) to full "on."
2. Open igniter valve(s) (red knobs) and light igniters thru hole in center of front panel of grill.
3. Open desired burner valves - burners should ignite automatically; adjust flame to suit.

Shut Down

1. Open burners wide for 30 seconds to burn off grease on grills.
2. Close fuel tank valves.
3. Close igniter valve(s).
4. Close burner valves (after flame-out.)

Clean Up

1. Allow unit to cool.
2. Empty water trays.
3. Clean components with warm soapy water and a stiff non-metallic brush. Do not use oven cleaners or other strong cleansers. Do not use metallic brushes or cleansing pads.



igniter valve(s)

water tray

Disclaimer:

These instructions are intended as a helpful reminder. They do not replace the full operating instructions found in the owners manual, which is available at the rental counter.



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If you like this piece of equipment, inquire about purchasing it!

If equipment does not work properly, notify office at once - Phx 602-955-5100, P.V. 602-992-1150 or Gilbert 480-539-8700