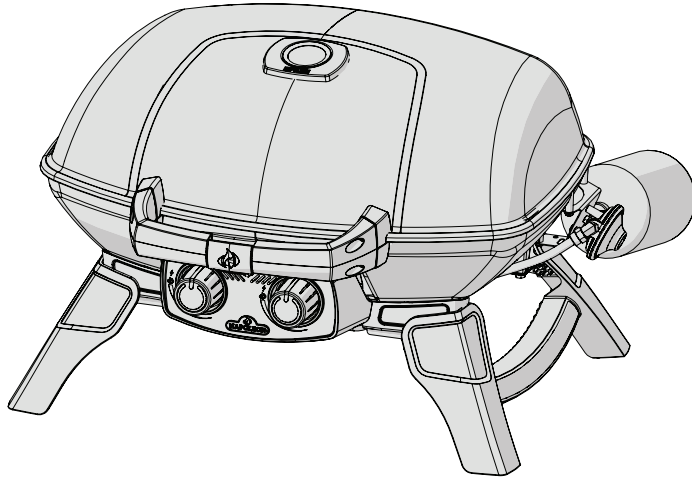
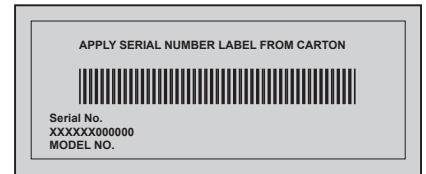


This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.



TQ285-1



DANGER

IF YOU SMELL GAS:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

WARNING! Failure to follow these instructions exactly could result in fire, or explosion which could cause property damage, personal injury or death.



WARNING

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

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. An L.P. cylinder not connected for use must not be stored in the vicinity of this or any other appliance. If the information in these instructions is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

Adults and especially children should be alerted to the hazards of high surface temperatures. Young children should be supervised near the gas grill.

Notice to Installer: Leave these instructions with the grill owner for future reference.



N415-0535 Nov 02.20

Wolf Steel Ltd.
214 Bayview Drive,
Barrie, Ontario, CANADA L4N 4Y8
grills@napoleon.com



www.napoleon.com

Napoleon President's 10 Year Limited Warranty



NAPOLEON products are designed with superior components and materials, and are assembled by trained craftsmen who take great pride in their work. This grill has been thoroughly inspected by a qualified technician before packaging and shipping to ensure that you, the customer, receive the quality product you expect from NAPOLEON.

NAPOLEON warrants that components in your new NAPOLEON product will be free from defects in material and workmanship from the date of purchase, for the following period:

Aluminum castings / stainless steel base	10 years
Stainless steel lid	10 years
Porcelain enamel lid	10 years
Painted steel lid	5 years full coverage, plus 50% off until the 10th year
Stainless steel tube burners	5 years full coverage, plus 50% off until the 10th year
Porcelain-enameled cast iron cooking grids	5 years full coverage, plus 50% off until the 10th year
Stainless steel or porcelain sear plates	3 years full coverage, plus 50% off until the 10th year
All other parts	2 years

*Conditions and Limitations

This Limited Warranty creates a warranty period as specified in the aforementioned table, for any product purchased through an authorized NAPOLEON dealer, and entitles the original purchaser to the specified coverage in respect of any component replaced within the warranty period, either by NAPOLEON or an authorized NAPOLEON dealer, to replace a component of such product that has failed in normal private use as a result of a manufacturing defect. The "50% off" indicated in the table means the component is made available to the purchaser at a 50% discount off the regular retail price of the component for the period indicated. This Limited Warranty does not cover accessories or bonus items.

For greater certainty, "normal private use" of a product means that the product: has been installed by a licensed, authorized service technician or contractor, in accordance with the installation instructions included with the product and all local and national building and fire codes; has been properly maintained; and has not been used as a communal amenity or in a commercial application.

Similarly, "failure" does not include: over-firing, blow outs caused by environmental conditions such as strong winds or inadequate ventilation, scratches, dents, corrosion, deterioration of painted and plated finishes, discoloration caused by heat, abrasive or chemical cleaners or UV exposure, chipping of porcelain enameled parts, or damages caused by misuse, accident, hail, grease fires, lack of maintenance, hostile environments such as salt or chlorine, alterations, abuse, neglect or parts installed from other manufacturers.

Should deterioration of parts occur to the degree of non-performance (rusted through or burnt through) within the duration of the warranted coverage, a replacement part will be provided. The replacement component is the sole responsibility of NAPOLEON defined by this Limited Warranty; in no event will NAPOLEON be responsible for installation, labor or any other costs or expenses related to the re-installation of a warranted part, for any incidental, consequential, or indirect damages or for any transportation charges, labor costs or export duties.

This Limited Warranty is provided in addition to any rights afforded to you by local laws. Accordingly, this Limited Warranty imposes no obligation upon NAPOLEON to keep parts in stock. Based on the availability of parts, NAPOLEON may at its discretion discharge all obligations by providing a customer a prorated credit towards a new product. After the first year, with respect to this Limited Warranty NAPOLEON may, at its discretion, fully discharge all obligations with respect to this warranty by refunding to the original warranted purchaser the wholesale price of any warranted but defective part(s).

The bill of sale or copy will be required together with a serial number and a model number when making any warranty claims from NAPOLEON. NAPOLEON reserves the right to have its representative inspect any product or part prior to honoring any warranty claim. You must contact NAPOLEON Customer Service or an authorized NAPOLEON dealer to obtain the benefit of the warranty coverage.



www.napoleon.com

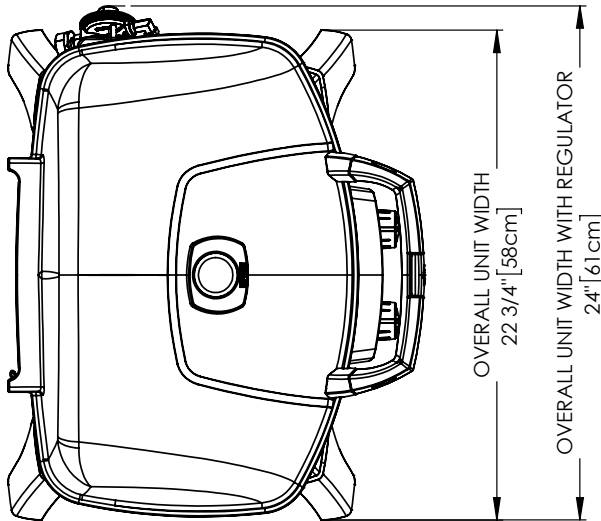


- **This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**
- **Read and follow all warnings and instructions before assembly and using the appliance.**
- **Follow all warnings and instructions when using the appliance.**

Safe Operating Practices

- This gas grill must be assembled exactly according to the instructions in the manual. If the grill was store assembled, you must review the assembly instructions to confirm correct assembly and perform the required leak tests before operating the grill.
- Read the entire instruction manual before operating the gas grill.
- This gas grill must only be used outdoors in a well-ventilated space and must not be used inside a building, garage, screened in porch, gazebo or any other enclosed area.
- Do not use this grill under extended awnings. Failure to follow these instructions could result in a fire or personal injury.
- This gas grill must not be installed in or on recreational vehicles and/or boats.
- This gas grill is designed for L.P. only.
- Do not locate in windy settings. High winds adversely affect the cooking performance of the gas grill.
- Under no circumstances should this gas grill be modified.
- Do not operate unit under any combustible construction.
- Maintain proper clearance to combustibles 18" (457mm) to rear of unit, 18" (457mm) to sides). Additional clearance is recommended near vinyl siding or panes of glass.
- The gas supply hose (optional) must be installed in a manner that will not allow contact with any hot surfaces of the grill while in use or in the storage/travel mode.
- The propane cylinder must be disconnected when the gas grill is not in use.
- When the propane cylinder is connected to the appliance, the gas grill and cylinder must be stored outdoors in a well-ventilated space.
- When the gas grill is to be stored indoors, the connection between the propane cylinder and the gas grill must be disconnected and the cylinder removed and stored outdoors in a well ventilated space out of reach of children. Disconnected cylinders must not be stored in a building, garage or any other enclosed area.
- Inspect the gas supply hose (optional) before each use. If there is evidence of excessive abrasion or wear or the hose is cut, it must be replaced prior to using the gas grill with a replacement pressure regulator and hose assembly specified by the grill manufacturer.
- Do not route hose (optional) underneath drip pan - proper hose clearance to bottom of unit must be maintained.
- Leak test the unit before initial use, annually and whenever any gas components are replaced.
- Follow the lighting instructions carefully when operating grill.
- Do not light burners with lid closed.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the gas grill.
- Do not leave grill unattended when operating. Keep children and pets away from the appliance at all times.
- Do not move grill when hot or operating.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Clean grease tray regularly to avoid build-up, which may lead to grease fires.
- Do not use water, beer, or any other liquids to control flare-ups.
- Do not use a pressure washer to clean any part of the unit.
- This gas grill is not intended for commercial use.
- This gas grill is not intended for and should never be used as a heater.

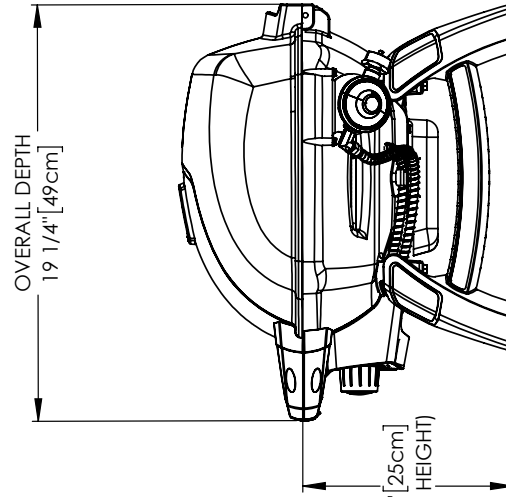
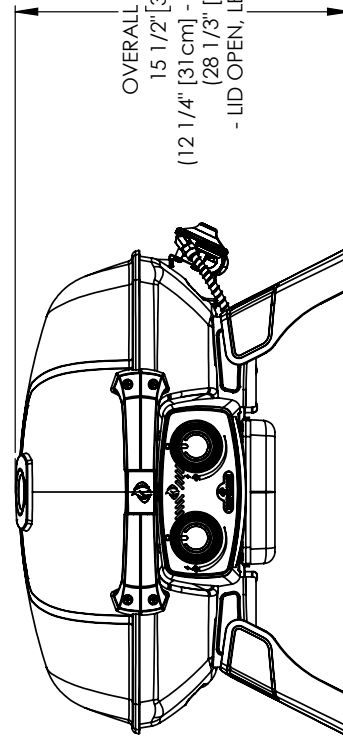
DIMENSIONS



TQ285-1 GRILL

2 X 6,000 BTU/h MAIN BURNER

GRILL SIZE: 14 1/2 in X 21 1/4 in (IRREGULAR) = 285 in² (37 cm X 54 cm (IRREGULAR) = 1840cm²)
ALL DIMENSIONS ARE APPROXIMATE



Handle With Care



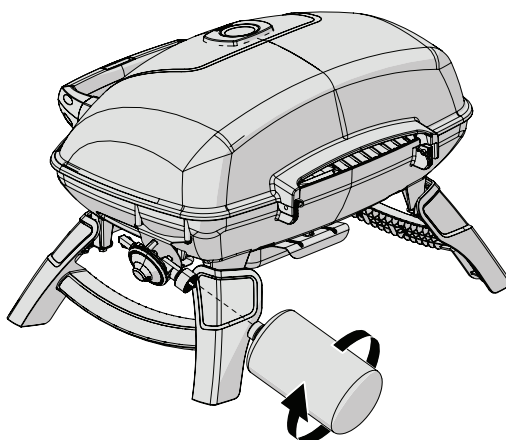
CAUTION! Use care when handling or transporting your grill to prevent damage and misalignment of internal components. Although this grill has been designed with mobility in mind, rough handling or abuse will result in damage to internal components, preventing your grill from operating properly.

General Information

This gas barbecue is certified under Canadian and American National Standards, CSA 1.6-2018 and ANSI Z21.58-2018 respectively for outdoor gas grills and should be installed to conform to local codes. In absence of local codes, install to the current CAN/CSA-B149.1 Propane Installation Code in Canada or to the National Fuel Gas Code, ANSI Z223.1/NFPA 54 and ANSI/NFPA 58 in the United States.

Use only the pressure regulator provided with this barbecue. Replacement pressure regulators must be supplied by or specified by the manufacturer. The regulator supplies a pressure of 11 inches water column to the gas grill and has a female CGA#600 type fitting.

Cylinder Installation: 1 lb (.454kg) disposable cylinders to be used with this unit must be equipped with a male CGA #600 type connection. This cylinder has a positive seating connection, which will not allow gas flow until a positive seal has been achieved. To install the cylinder simply screw it into the regulator - tighten hand tight.



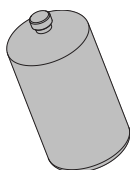
WARNING! Use cylinders that are marked "Propane Fuel" only.



WARNING! Be careful not to cross thread when installing the cylinder. Do not use tools to tighten the cylinder.



WARNING! Do not operate the grill if the regulator shows signs of impact damage.



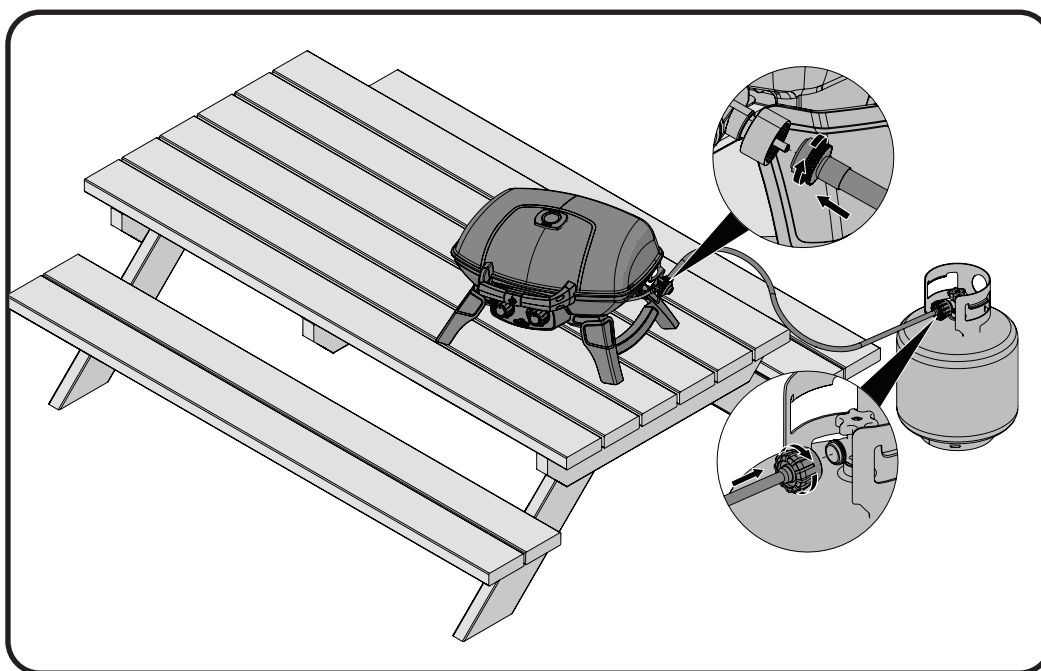
WARNING! The dust cap should be in place when the propane cylinder is not in use to prevent dirt and debris from entering.

WARNING! Review instructions on propane cylinder prior to using. A dented or rusted cylinder may be hazardous. Discard cylinder if rust particles or debris are in the connection area of the propane cylinder.

Optional Supply Hose Instructions: An optional hose is available from your Napoleon Dealer that allows the grill to be connected to a 20 lb (9.1 kg) cylinder. A dented or rusted cylinder may be hazardous and should be checked by your propane supplier. Never use a cylinder with a damaged valve.

The LP-gas supply cylinder must be constructed and marked in accordance with the US Department of Transportation (DOT) specifications for LP-Gas Cylinders or the Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Good and Commission, CAN/CSA-B339, as applicable.

The propane cylinder must be provided with a shut-off valve terminating in a propane cylinder valve type QCC1, and a safety relief device having direct communication with the vapour space of the cylinder. The cylinder supply system must be arranged for vapour withdrawal and the cylinder shall include a collar to protect the cylinder valve. The cylinder shall incorporate a listed OPD (overfill protection device). To use the hose, connect it between the tank valve and the regulator on the grill. These connections should be hand tightened, and leak tested. Ensure that the cylinder valve is turned off whenever the grill is not in use.



WARNING! Locate the hose out of pathways where people may trip over it or in areas where the hose may be subject to accidental damage. Do not tip or move propane supply cylinder.



WARNING! If these instructions are not followed exactly, a fire causing death or serious injury may occur.

- Do not store a spare propane cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.

California Proposition 65: This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer, and chemicals including di-n-butyl phthalate, which are known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

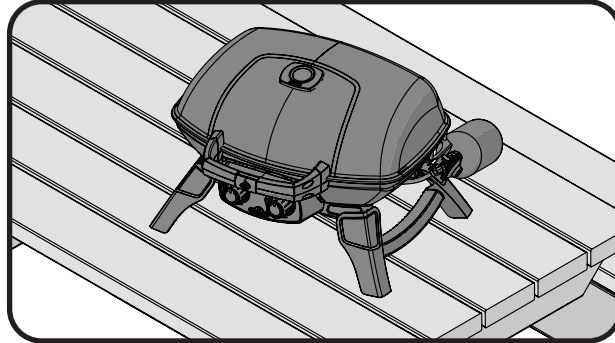
Table Top Use

This unit has been designed with mobility in mind. With collapsible legs, this portable grill can be set up on most tabletops. The legs fold out and lock into place, folding back into a locked position when on the go.



WARNING! The legs located on each side of your grill must be unfolded during use.

WARNING! Do not use the grill on plastic, resin or glass table tops.



Leak Testing Instructions



WARNING! A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.



WARNING! Never use an open flame to check for gas leaks. Be certain no sparks or open flames are in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, damage to property, serious bodily injury, or death.



Leak testing: This must be done before initial use, annually, and whenever any gas components are replaced or serviced. Do not smoke while performing this test, and remove all sources of ignition. See Leak Testing Diagram for areas to check. Turn all burner controls to the off position. Connect a disposable cylinder or slowly turn on the gas supply valve (large propane cylinder)

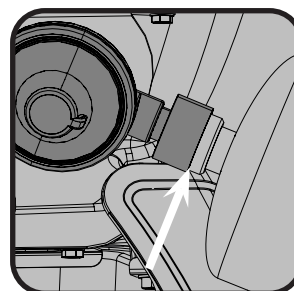
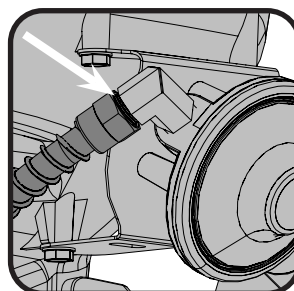
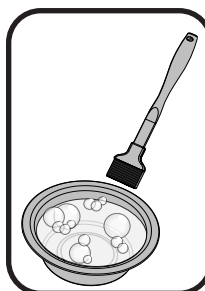
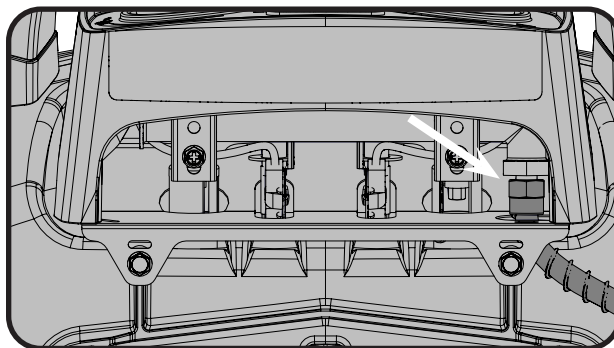


Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.

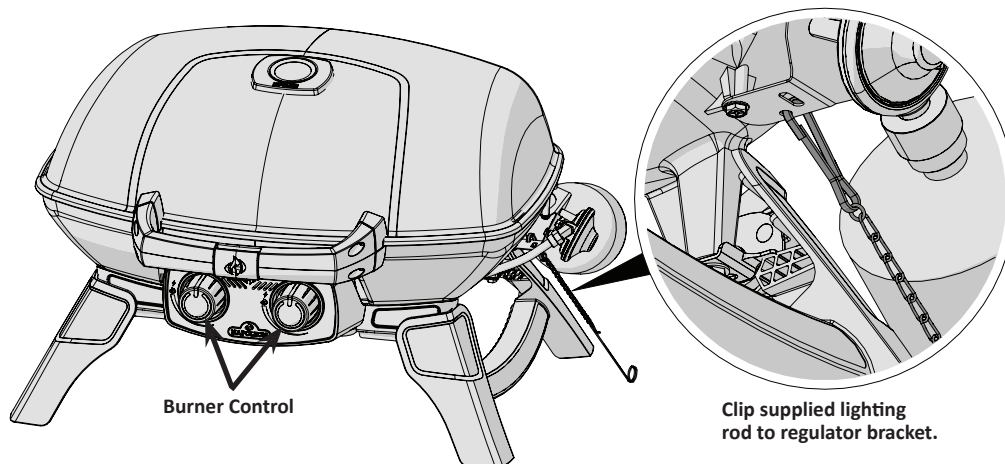


Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Solutions department and have the grill inspected by a certified gas installer.

If the leak cannot be stopped, **immediately shut off the gas supply**, disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.



Lighting Instructions



Burner Control

Clip supplied lighting rod to regulator bracket.



WARNING! Open lid

WARNING! Ensure all burner controls are in the off position. Connect a disposable cylinder or slowly turn on the gas supply valve (large propane cylinder).

Main Burner Lighting

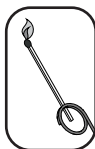
1. Open grill lid

2. Push and turn any main burner control knob slowly to the 'hi' position. This action will ignite the selected burner.

3. If the burner does not ignite, then immediately turn the control knob back to the 'off' position and repeat step 2 several times.

4. If the burner will not ignite within 5 seconds, turn the control knob to the 'off' position and wait 5 minutes for any excess gas to dissipate, either repeat steps 2 and 3 or light with a match.

5. If lighting the unit with a match, clip the match into the supplied lighting rod. Hold the lit match down through the grill while turning the corresponding burner valve to high.



WARNING! The normal operating burner flames may not be visible in daylight after ignition because they are very small and light blue. Heat can be felt when hovering your hand 6-8 inches over the grills surface, indicating proper function.

Cooking Instructions



WARNING! Do not use this grill under extended awnings. Failure to follow these instructions could result in a fire or personal injury.



DANGER! Allow the grill to cool to the touch before moving or storing. Failure to do so could result in a fire resulting in property damage, personal injury or death.

Initial Lighting: When lit for the first time, the gas grill emits a slight odor. This is a normal temporary condition caused by the “burn-in” of internal paints and lubricants used in the manufacturing process and does not occur again. Simply run the main burners on high for approximately one-half hour.

Main Burner Use: When searing foods, we recommend preheating the grill by operating all main burners in the high position with the lid closed for approximately 10 minutes. Food cooked for short periods of time (fish, vegetables) can be grilled with the lid open. Cooking with the lid closed will ensure higher, more even temperatures that can reduce cooking time and cook meat more evenly. Food that has a cooking time longer than 30 minutes, such as roasts, can be cooked indirectly (with the burner lit opposite to the food placement). When cooking very lean meats, such as chicken breasts or lean pork, the grids can be oiled before pre-heating to reduce sticking. Cooking meat with a high degree of fat content can create flare-ups. Either trim the fat or reduce temperatures to inhibit this. Should a flare-up occur, move food away from the flames and reduce the heat. Leave the lid open. See Your All Season Grill cookbook by Napoleon for more detailed instructions.

Cleaning Instructions



WARNING! Always wear protective gloves and safety glasses when servicing your grill.



WARNING! To avoid the possibility of burns, maintenance should be done only when the grill is cool. Avoid unprotected contact with hot surfaces. Ensure all burners are turned off. Clean grill in an area where cleaning solutions will not harm decks, lawns, or patios. Do not use oven cleaner to clean any part of this gas grill. Do not use a self-cleaning oven to clean cooking grids or any other parts of the gas grill. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the gas grill components unless cleaned regularly.



Note: Stainless steel tends to oxidize or stain in the presence of chlorides and sulfides, particularly in coastal areas and other harsh environments, such as the warm, highly humid atmosphere around pools and hot tubs. These stains could be perceived as rust, but can be easily removed or prevented. To provide stain prevention and removal, wash all stainless steel and chrome surfaces every 3-4 weeks or as often as required with fresh water and/or stainless steel cleaner.

Cast Iron Cooking Grids: The cast iron cooking grids supplied with your new grill offer superior heat retention and distribution. By regularly seasoning your grids you are adding a protective coating, which will aid in resisting corrosion and increase your grids non-stick capabilities.

First Time Use: Wash the cooking grids by hand with mild dish soap and water to remove any residue from the manufacturing process (never wash in a dish washer). Rinse thoroughly with hot water and dry completely with a soft cloth. This is important to avoid moisture from entering the cast iron.

Seasoning: Using a soft cloth, spread VEGETABLE SHORTENING with a high smoke point over the entire grid surface ensuring all grooves and corners are covered. Sunflower, avocado or canola oil is recommended. Do not use salted fats such as butter or margarine. Pre-heat your grill to 350°-400°F (176°C-204°C). Install coated grids in the grill. Close the lid and cook for 30 minutes. Apply a second coat of oil on the grids using a silicon brush and cook for 30 minutes more. Turn all the burners to the “OFF” position and turn the gas off at the source. Let the cooking grids stand until cool. This procedure should be repeated several times throughout the season at 3-4 uses intervals.

Note: if rust has formed on the cast iron grids, clean them with a scouring pad or brass brush and repeat the entire seasoning process.

Daily Usage: Before pre-heating, and cleaning with a brass wire grill brush, coat the entire top surface of the cooking grids with VEGETABLE SHORTENING. Pre-heat the grill and then brush away any unwanted residue with a brass wire brush.

Cleaning Inside The Gas Grill : Remove the cooking grids. Use a brass wire brush to clean loose debris from casting sides and underneath the lid. Brush all debris from inside the gas grill into the removable drip pan.

Drip Pan: Accumulated grease is a fire hazard. Clean the drip pan frequently to avoid grease buildup. Grease and excess drippings pass through to the drip pan, located beneath the gas grill and accumulate. To clean, slide the drip pan free of the grill. Never line the drip pan with aluminum foil, sand or any other material as this could prevent the grease from flowing properly. The pan should be scraped out with a putty knife or scraper.



CAUTION! Ensure drip pan is empty and clean before transporting grill in vertical position.

Cleaning The Outer Grill Surface: Do not use abrasive cleaners or steel wool on any painted, porcelain or stainless steel parts of your Napoleon Grill. Doing so will scratch the finish. Exterior grill surfaces should be cleaned with warm soapy water while the metal is still warm to the touch. To clean stainless surfaces, use a stainless steel or a non-abrasive cleaner. Always wipe in the direction of the grain. Over time, stainless steel parts discolor when heated, usually to a golden or brown hue. This discoloration is normal and does not affect the performance of the grill. Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like, and will chip if struck. Touch-up enamel is available from your Napoleon Grill dealer.

Maintenance Instructions

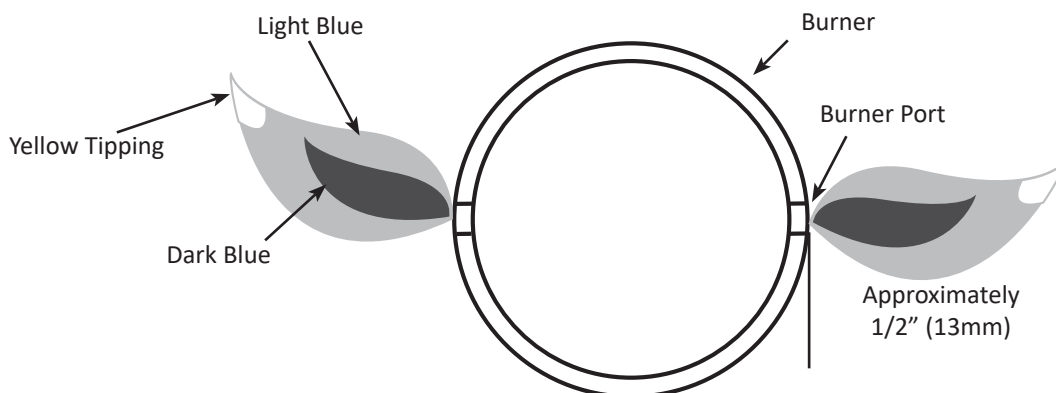
We recommend this gas grill be thoroughly inspected and serviced annually by a qualified service person. At all times keep the gas grill area free from combustible materials, gasoline and other flammable vapors and liquids. Do not obstruct the flow of ventilation and combustion air.



WARNING! Always wear protective gloves and safety glasses when cleaning your grill.



WARNING! Turn off the gas at the source and disconnect the unit before servicing. To avoid the possibility of burns, maintenance should be done only when the grill is cool. A leak test must be performed annually and whenever any component of the gas train is replaced or gas smell is present.



Combustion Air Adjustment: (This must be done by a qualified gas installer.) The air shutter is factory set and should not need adjusting under normal conditions. Under extreme field conditions, adjustments might be required. When the air shutter is adjusted correctly the flames will be dark blue, tipped with light blue and occasionally yellow.

- With too little air flow to the burner, the flames are lazy yellow and can produce soot.
- With too much air flow, the flames lift erratically and can cause difficulties when lighting.

Adjusting the air shutter:

1. Loosen air-shutter lock screw, located under the control panel, and open or close air shutter as required. The normal setting for the tube burner is 1/16" (1.5mm).
2. Light burner and set to high. Visually inspect burner flames. When shutters are set, turn burner off, tighten locking screw. Be sure the air shutter does not move when tightening the screw.

Burner: The burner is made from heavy wall 304 stainless steel, but extreme heat and a corrosive environment can cause surface corrosion to occur. This can be removed with a brass wire brush.



CAUTION! Beware of Spiders.

Spiders and insects are attracted to the smell of propane and natural gas. The burner is equipped with an insect screen on the air shutter, which reduces the likelihood of insects building nests inside the burner but does not entirely eliminate the problem. A nest or web can cause the burner to burn with a soft yellow

or orange flame or cause a fire (flashback) at the air shutter underneath the control panel. To clean the inside of the burner, it must be removed from the gas grill: Remove the screw (s) that attach the cross light bracket and the burner to the base. Slide the burner back and upwards to remove. Cleaning: Use a flexible venturi tube brush to clean the inside of the burner. Shake any loose debris from the burner through the gas inlet. Check the burner ports and valve orifices for blockages. Burner ports can close over time due to cooking debris and corrosion; use an opened paperclip to clean them. The ports are easier to clean if the burner is removed from the grill, but it can also be done with the burner installed.

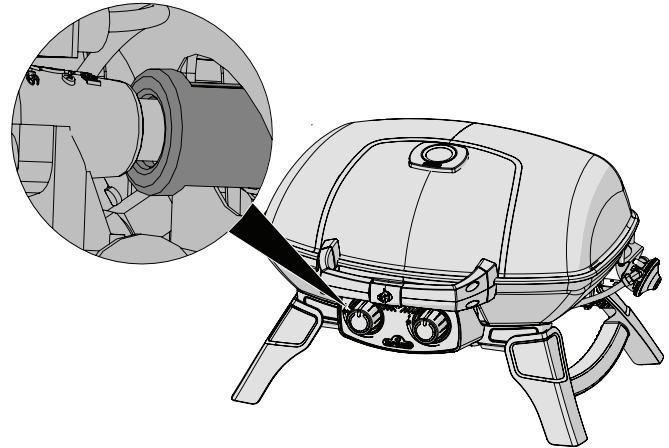
CAUTION! Take care not to enlarge the holes.

Ensure the insect screen is clean, tight, and free of any lint or other debris.

Reinstallation: Reverse the procedure to reinstall the burner. Check that the valve enters the burner when installing. Replace cross light bracket and tighten screws to complete reinstallation.



WARNING! When reinstalling the burner after cleaning it is very important that the valve/orifice enters the burner tube before lighting your gas grill. If the valve is not inside the burner tube a fire or explosion could occur.



WARNING! Hose (optional): Check for abrasions, melting, cuts, and cracks in the hose. If any of these conditions exist, do not use the gas grill. Have the part replaced by your Napoleon Gas Grill dealer or qualified gas installer.

Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame when valve turned to high.	Blockage of gas. Improper preheating. Cylinder freezing up.	Check for spider webs in the burner or orifice. Preheat grill with main burners on high for 5 to 10 minutes. When cooking for long periods of time, or when the cylinder is close to being empty, or low outside air temperatures, 1 lb cylinders do not have enough wetted surface area to allow liquid propane to turn to vapor. Put on a fresh 1 lb cylinder or hook-up to a 20 lb tank.
Excessive flare-ups/ uneven heat.	Improper preheating. Excessive grease and ash build up in drip pan.	Preheat grill with both main burners on high for 5 to 10 minutes. Clean drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.
Burners burn with yellow flame, accompanied by the smell of gas.	Possible spider web or other debris, or improper air shutter adjustment.	Thoroughly clean burner by removing. See general maintenance instructions. Open air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Flames lift away from burner, accompanied by the smell of gas, and possibly difficulties in lighting.	Improper air shutter adjustment.	Close air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Burner will not light with the igniter but will light with a match.	Jet-fire outlet is dirty or clogged.	Clean jet-fire outlet with a soft bristle brush.
Humming regulator.	Normal occurrence on hot days.	This is not a defect. It is caused by internal vibrations in the regulator and does not affect the performance or safety of the gas grill. Humming regulators will not be replaced.
"Paint" appears to be peeling inside lid or hood.	Grease build-up on inside surfaces.	This is not a defect. The peeling is caused by hardened grease, which dries into paint-like shards that flake off. Regular cleaning will prevent this. See cleaning instructions.
Burner output on "high" setting is too low. (Rumbling noise and fluttering blue flame at burner surface.)	Lack of gas. Supply hose is pinched. Dirty or clogged orifice. Spider webs or other matter in venturi tube.	Check gas level in propane cylinder. Reposition supply hose as necessary. Clean burner orifice. Clean out venturi tube.

KEEP YOUR RECEIPT AS PROOF OF PURCHASE TO VALIDATE YOUR WARRANTY.

Ordering Replacement Parts

Warranty Information

MODEL: _____

DATE OF PURCHASE: _____

SERIAL NUMBER: _____

(Record information here for easy reference)

For replacement parts and warranty claims, contact the Napoleon dealer where the product was purchased.

Before contacting the dealer, check the Napoleon Grills Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at www.napoleon.com.

To process a claim, the following information is required:

1. Model and serial number of the unit.
2. Part number and description.
3. A concise description of the problem ('broken' is not sufficient).
4. Proof of purchase (photocopy of the invoice).

In some cases, Napoleon could request to have the parts returned to the factory for inspection before providing replacement parts.

Before contacting Napoleon dealer, please note that the following items are not covered by the warranty:

- Costs for transportation, brokerage or export duties.
- Labour costs for removal and reinstallation.
- Costs for service calls to diagnose problems.
- Discolouration of stainless steel parts.
- Part failure due to lack of cleaning and maintenance, or use of improper cleaners (oven cleaner or other harsh chemicals).

Parts list/ Liste Des Pièces

Item	Part #	Description	TQ285-1
1	N135-0045-BK1HT	base / base	x
2	N080-0304	bracket drip pan support / support tiroir d'égouttement	x
3	N570-0104	screw 10-24 x 3/8" / vis 10-24 x 3/8"	x
4	N475-0319	control panel / panneau de contrôle	x
5	N010-0773	manifold assembly / ensemble du collecteur	x
6	N570-0078	screw M4 x 8mm / vis M4 x 8mm	x
7	N585-0089-BK1HT	heat shield control panel / pare-chaleur panneau de contrôle	x
8	N570-0076	screw 8 x 1/2" / vis 8 x 1/2"	x
9	N380-0042-BK	control knob / bouton de contrôle	x
10	N570-0073	screw 1/4-20 x 3/8" / vis 1/4-20 x 3/8"	x
11	N710-0079	drip pan / tiroir d'égouttement	x
12	Z570-0033	screw 10-24 x 1/2" / vis 10-24 x 1/2"	x
13	N100-0047	burner right / brûleur droit	x
14	N100-0046	burner left / brûleur gauche	x
15	N325-0082	handle top/bottom / poignée supérieur/inférieur	x
16	N655-0158	support handle left / support de la poignée du base gauche	x
17	N655-0159	support handle right / support de la poignée du base droit	x
18	Z570-0029	screw 10-24 x 35mm / vis 10-24 x 35mm	x
19	N305-0087-BK2FL	cooking grid left / grille de cuisson gauche	x
20	N305-0088-BK2FL	cooking grid right / grille de cuisson droit	x
21	N485-0023	clevis pin / clavette en U	x
22	N080-0302	cross light bracket / support pour l'allumage croisé du brûleur	x
23	N485-0021	cotter pin / clavette d'arrêt	x
24	N075-0090	leg / jambe	x
25	N630-0005	spring clip / écrous à ressort	x
26	N080-0303	bracket leg / support patte	x
27	N735-0017	washer teflon 12mm x 6mm x 1mm / rondelle 12mm x 6mm x 1mm	x
28	N720-0060	flex connector manifold / connecteur flexible du collecteur	x
29	N655-0210	support lid handle left / support de la poignée du couvercle gauche	x
30	N530-0054	regulator / régulateur	x
31	N655-0211	support lid handle right / support de la poignée du couvercle droit	x
32	N390-0003	latch handle / loquet	x
33	N051-0009	bezel temperature gauge / monture de jauge de température	x
34	N685-0015	temperature gauge / jauge de température	x
35	N135-0066	Lid TQ285-1 / couvercle TQ285-1	x

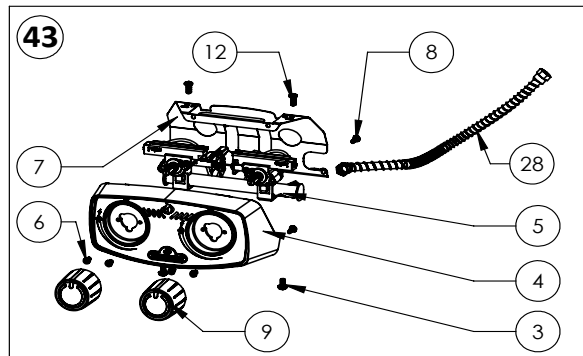
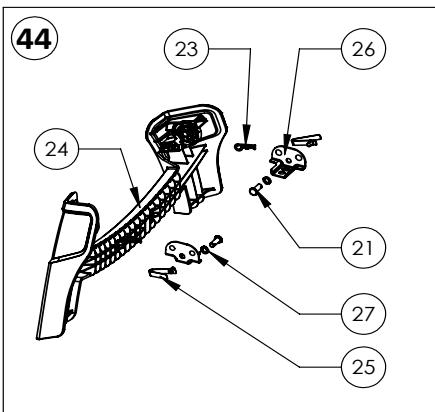
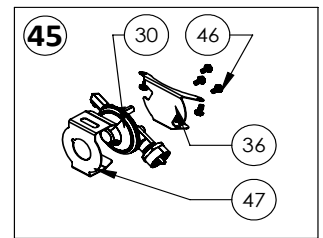
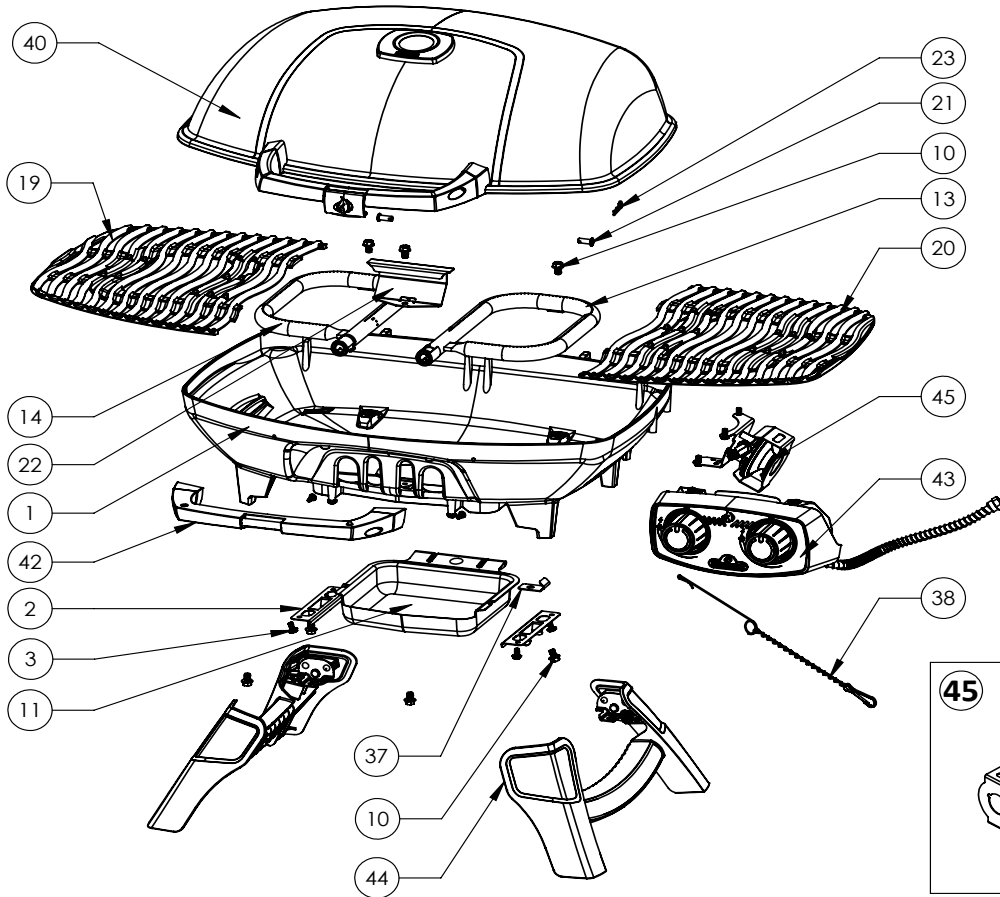
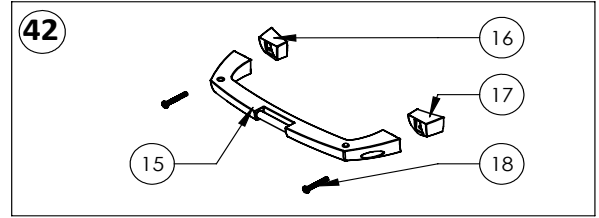
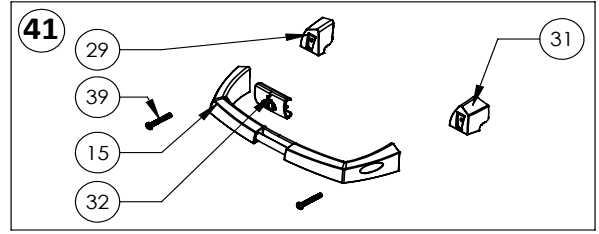
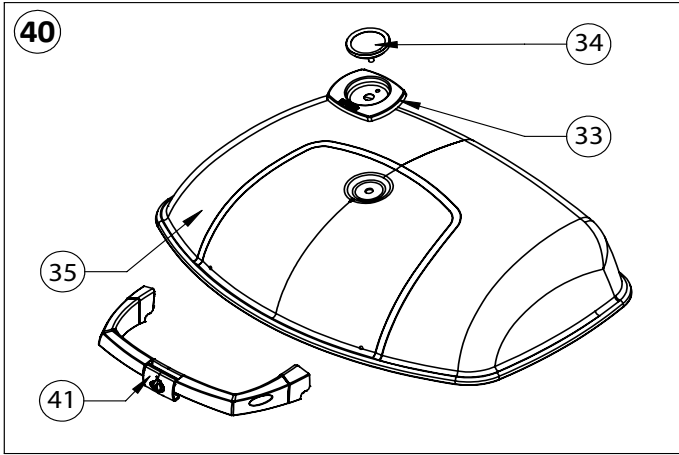
Parts list/ Liste Des Pièces

Item	Part #	Description	TQ285-1
36	Z080-0030-BK1HT	heat shield regulator / pare-chaleur de régulateur	x
37	N160-0025	clip flex connector / de pince flex connector	x
38	N555-0097	lighting rod / tige d'allumage	x
39	Z570-0037	Screw 10-24 x 42mm / Vis 10-24 x 42mm	x
40	N010-1155-BL	assembly lid blue / ensemble couvercle bleu	x
	N010-1155-RD	assembly lid red / ensemble couvercle rouge	x
41	N010-1156-SER	assembly handle top / ensemble poignée supérieur	x
42	N010-1157-SER	assembly handle bottom / ensemble poignée inférieur	x
43	N010-1173-SER	assembly control panel / ensemble panneau de contrôle	x
44	N075-0090-SER	assembly leg / ensemble jambe	x
45	N530-0054-SER	assembly regulator / ensemble régulateur	x
46	N570-0042	screw 10-24 x 3/8" /vis 10-24 x 3/8"	x
47	Z080-0031-BK1HT	regulator bracket / support de régulateur	x
	68285	cover / housse en vinyle	ac
	56080	griddle / plaque de cuisson	ac
	66004	large tank adapter hose / tuyau adapteur pour grande bonbonne	ac
	62006	replacement grease tray (5) / bac à graisse de remplacement (5)	ac

x - standard ac – accessory

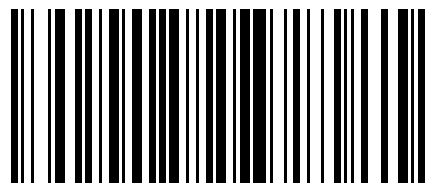
x - compris ac - accessoires

TQ285-1 PARTS DIAGRAM/ DIAGRAMME DE PIÈCES





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