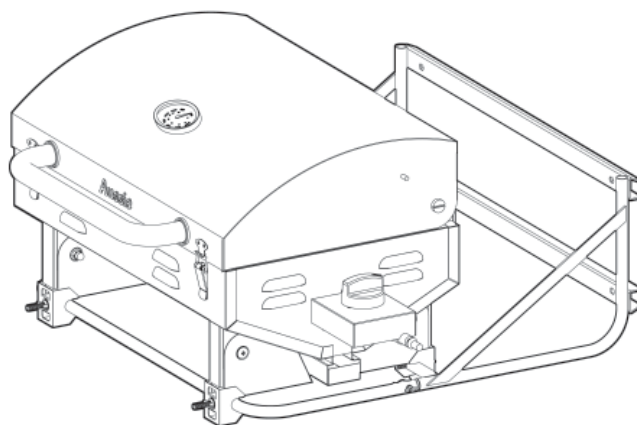


# grilling perfection **Aussie** inspired design

## LP Gas Grill Users Manual

### Table Top Grill for Recreational Vehicles Hanger Bracket Included



6TV1S00KP1  
6TV1U00SS1



For Outdoor Household Use Only. Not for Commercial Use.

## **! 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.

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

## **! WARNING**

- This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Failure to follow these instructions could result in death or serious injury from explosion or fire.
- Read and follow all warnings and instructions carefully before assembling or using this appliance.
- Follow all warnings and instructions when using this appliance.
- Keep this manual for future reference.  
**SAVE THESE INSTRUCTIONS.**

Need Help? Need to Register Your Grill? Looking for Aussie Parts & Accessories?  
Visit us online at [www.AussieGrills.com](http://www.AussieGrills.com) Or call Aussie Customer Service at 1-800-251-7558



## **DANGER**

### **CARBON MONOXIDE HAZARD**



**This appliance can produce carbon monoxide, an odorless toxic gas. Using it in an enclosed space can kill you. Never use this appliance in an enclosed space, such as a camper, tent, car, boat or home. This appliance is not intended for and should never be used as a heater.**

## **WARNING**

To reduce the risk of serious injury or death from fire or explosion:

- Never leave grill unattended
- Never use alcohol, prescription or non-prescription drugs while assembling or safely operating this appliance.
- Keep children and pets away at all times.
- Do not connect to the LP Gas supply until assembly is complete.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- Always have a type BC or ABC fire extinguisher readily available.

## **CAUTION**

To reduce the risk of a laceration hazard, wear protective gloves when handling parts that have sharp edges.

### **NOTICE**

**Meco Corporation strives to be a quality supplier of consumer products. If we omitted any parts needed for assembly, or you need troubleshooting information, please contact us using our toll free number or visit our web site.**

**It is important to register your grill and retain your receipt.**

1-800-251-7558  
8 am - 5 pm E.S.T. Monday - Friday  
1-423-639-1171 (Telephone)  
1-423-639-2570 (Fax)

**Register your grill @  
[www.aussiegrills.com](http://www.aussiegrills.com)**

Consumer Service Department  
MECO CORPORATION  
1500 Industrial Road  
Greenville, TN 37745 USA

### **Tools Required for Assembly:**



Phillips Screwdriver (Supplied with hardware)

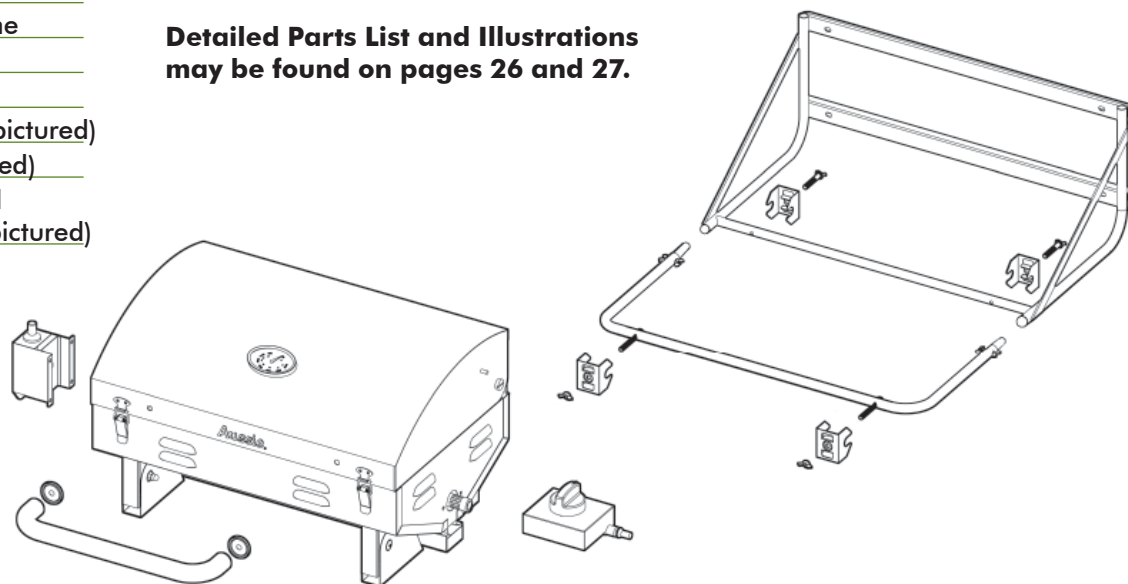


## Packing List

Grill Body  
Igniter Housing Assembly  
Valve Housing Assembly  
Handle and bezels  
Hanger Bracket Frame  
U-Tube  
Leg Brackets  
Hardware Pack (not pictured)  
Carry Bag (not pictured)  
Owner's Manual and  
Warranty Card (not pictured)

When ordering parts, it is **VERY important to have the complete Model Number** to receive the correct replacement parts for your grill. The grill model number and serial number are printed on the label located on the inside surface of the rear leg.

**Detailed Parts List and Illustrations may be found on pages 26 and 27.**



## Contents

<b>Packing List</b> .....	3	<b>Lighting the Grill</b>	
<b>Preparation for Assembly</b> .....	4	Lighting Grill Using the Pulse-Spark Ignitor .....	16
Unpacking .....	4	Manually Lighting the Grill .....	17
<b>Grill Assembly Instructions</b>		Check the Flame .....	17
Step 1 Hood Handle Assembly .....	5	<b>Cooking on the Gas Grill</b>	
Step 2 Valve Housing and Control Knob Assembly .....	5	Grill Cooking (Direct Method) .....	18
Step 3 Igniter Housing Assembly .....	6	Warming Rack .....	19
Step 4 Install Flavor Activator .....	6	End of Cooking Session .....	19
Step 5 Install Cooking Grid .....	7	<b>Care and Maintenance</b>	
Drip Tray Access .....	7	Cleaning the Grill .....	20
<b>Hanger Bracket Assembly and Use</b>		How to Clean the Burners .....	20
Hanger and Leg Brackets Assembly .....	8	Storage and Transportation .....	22
Attaching the Grill to the Hanger Bracket .....	9	<b>Emergencies</b> .....	23
Hanger Bracket Orientation .....	10	<b>Troubleshooting</b> .....	23
Table Top Use .....	10	<b>Replacement Parts</b>	
<b>Connecting/Disconnecting the Gas</b>		Parts Illustration .....	26
Using Gas .....	12	Parts List .....	27
Connecting to the LP Gas Supply .....	12	<b>Limited Warranty</b> .....	28
<b>Before Using Your LP Gas Grill</b>		<b>Register your grill @ <a href="http://www.aussiegrills.com">www.aussiegrills.com</a></b>	
Installation Codes .....	14	<b>and retain your receipt.</b>	
Selecting a Location .....	14	<b>If you need a replacement part under warranty, a</b>	
Performing a Leak Test .....	15	<b>proof of purchase will be necessary.</b>	
How to Perform a Leak Test .....	15		



## Preparation for Assembly

Remove grill, Hanger Bracket, Carry Bag and all packaging materials from the carton and place on a clean level surface. Some parts are packed inside the grill body. Remove, unpack and inspect these parts as well. To remove Cooking Grid with attached parts box, see instructions below.

**NOTE: Before using your grill, read the instructions and your manual.**

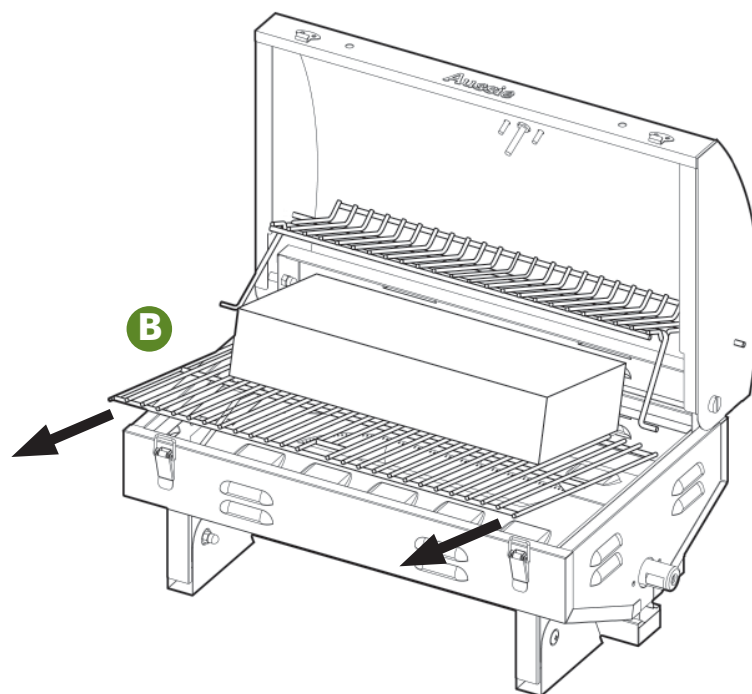
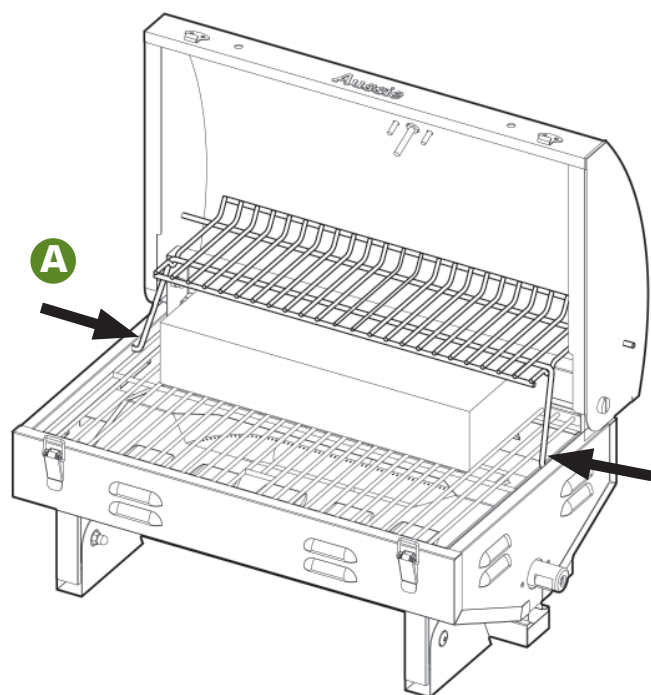
For easier set-up and assembly, follow instructions of each step in the order they are written as you look at the diagrams. If accessories mentioned in certain assembly steps do not come with your model, skip that step and proceed to the next step that applies to your model.

If you have any questions or need help, go to [www.aussiegrills.com](http://www.aussiegrills.com) or contact **Customer Service at 1-800-251-7558**. Be sure to have the grill model number and serial number printed on the label located on the inside surface of the rear leg. If you need replacement parts, look in the Parts List Section to find the exact parts you need. **If you need a replacement part under warranty, a proof of purchase will be necessary.** You will be asked to forward your proof of purchase via e-mail to [csr@aussiegrills.com](mailto:csr@aussiegrills.com) or to fax your proof of purchase to 423-639-1055 and reference your model and serial number. **It is important to register your grill and retain your receipt.**

## Unpacking

**A.** Flex the legs of the Warming rack inwards, as indicated by the arrows, until they are out of the holes in the ends of the grill bowl.

**B.** Rotate the Warming Rack up and remove the Cooking Grid with attached parts box. (Warming Rack may be removed or left in place during assembly) Remove other packing materials. Unpack and inspect parts. Proceed with assembly as instructed on next page.

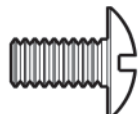




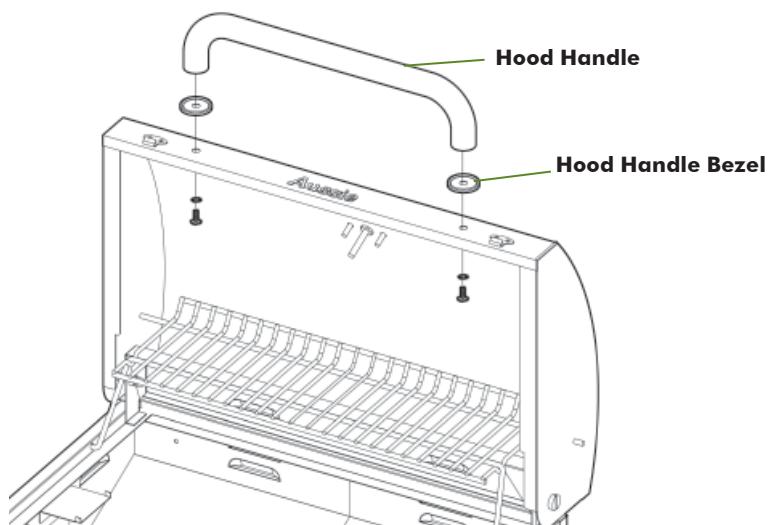
# Grill Assembly Instructions

## Step 1 Hood Handle Assembly

Place a Handle Bezel between each end of the handle and the grill hood then insert a 1/4-20 x .50" Bolt through the inside of the hood into each end of the handle. Tighten the bolts.



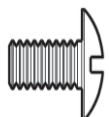
1/4-20 x .50" Bolt set  
2 pc



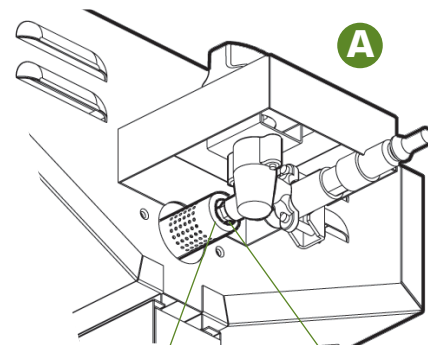
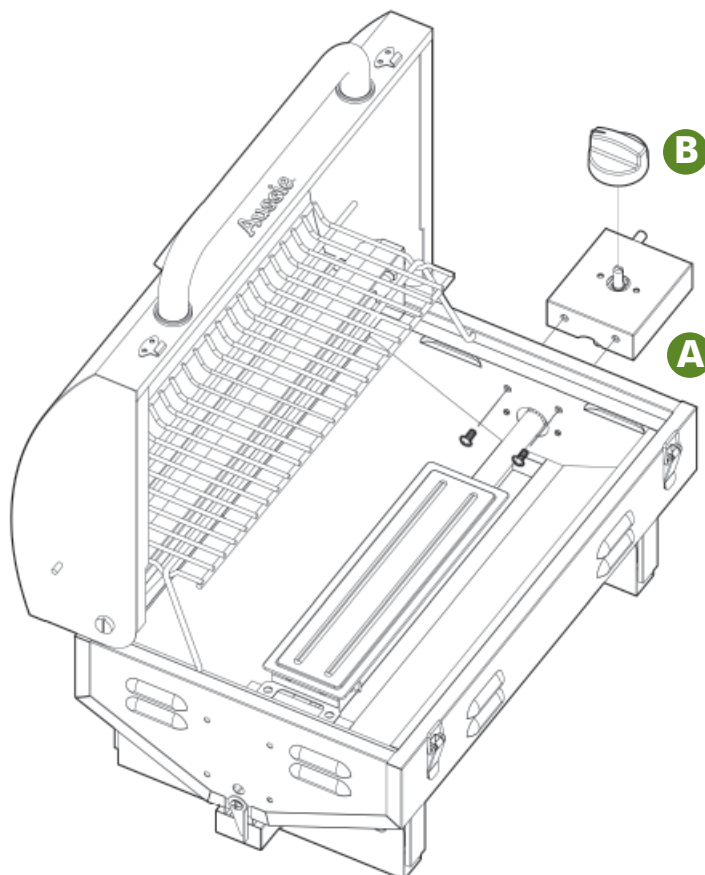
## Step 2 Valve Housing and Control Knob Assembly

**A.** Insert the end of the valve nozzle into the open end of the burner tube (venturi). Align the holes in the grill firebowl with the threaded holes in the Valve Housing and insert a 1/4-20 x .31" Bolt through the inside of the grill firebowl into the threaded holes. Tighten the bolts securely.

**B.** Place the Control Knob on the exposed valve stem, aligning the flat side of the valve stem with the flat side of the opening in the knob.



1/4-20 x .31" Bolt set  
2 pcs



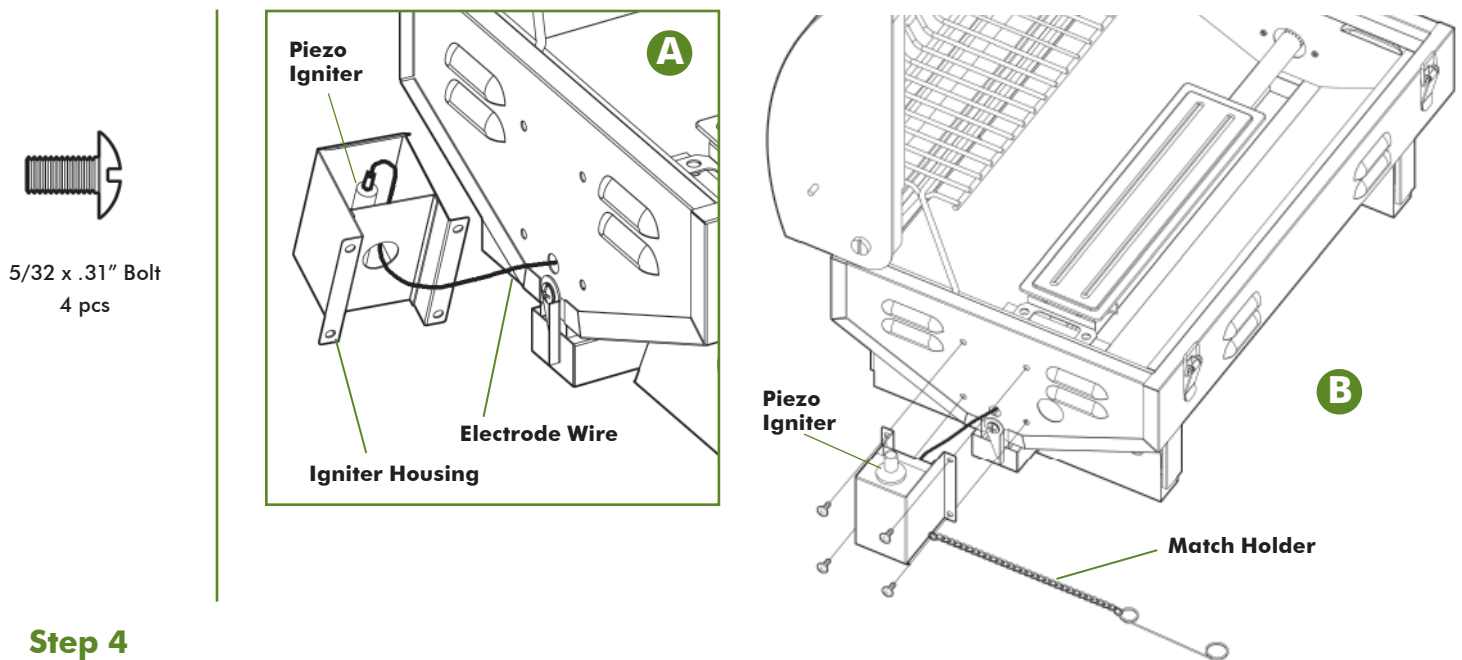
Burner Venturi Hole  
fits centrally around  
Valve nozzle.

Valve  
nozzle



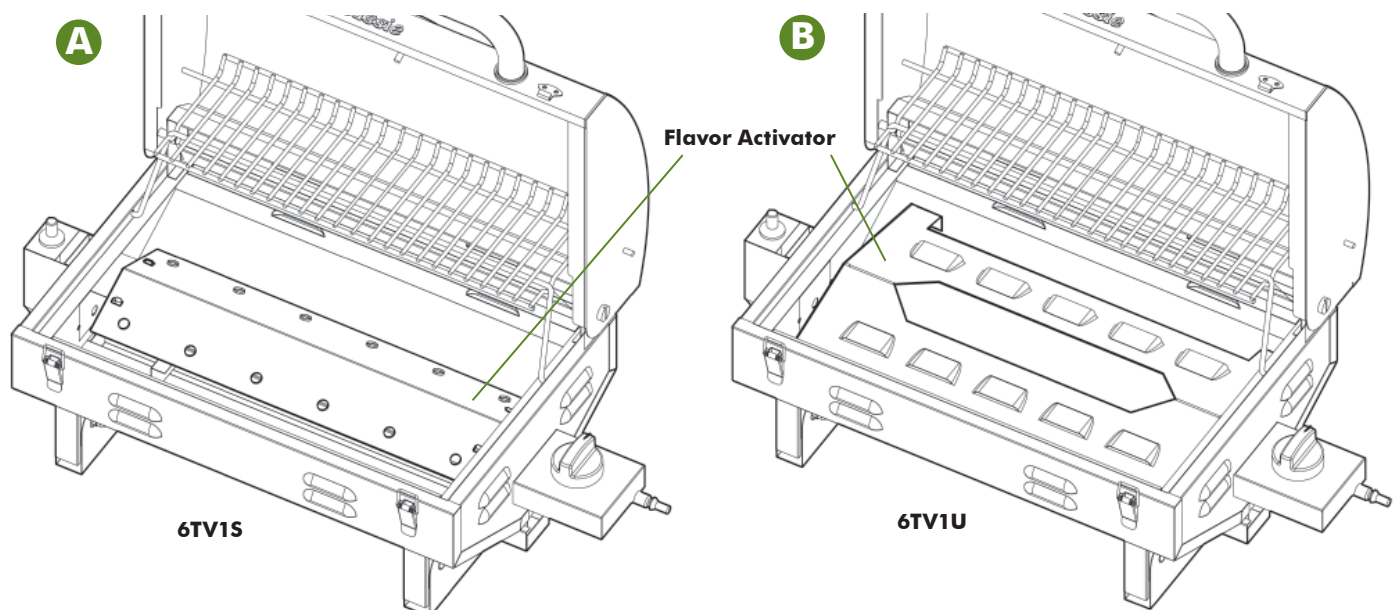
### Step 3 Igniter Housing Assembly

- A.** Thread the Electrode Wire through the hole in the Igniter Housing and attach the end onto the pin at the bottom end of the Piezo Igniter.
- B.** Align the holes in the Igniter Housing with the threaded holes in the firebowl end. Insert three 5/32 x .31" Bolts through the housing into the threaded holes. When installing the fourth bolt, first insert it through the ring at the end of the Match Holder chain and then through the Housing and into the firebowl end. Tighten the bolts securely.



### Step 4 Install Flavor Activator

- A.** For Model 6TV1S, hang the Flavor Activator on the brackets at each end of the firebowl. The vertical tabs extend up through slots in the Flavor Activator to hold it in position.
- B.** For Model 6TV1U, place the Flavor Activator into the firebowl locating the legs of the Flavor Activator around the brackets welded to the bottom of the firebowl.

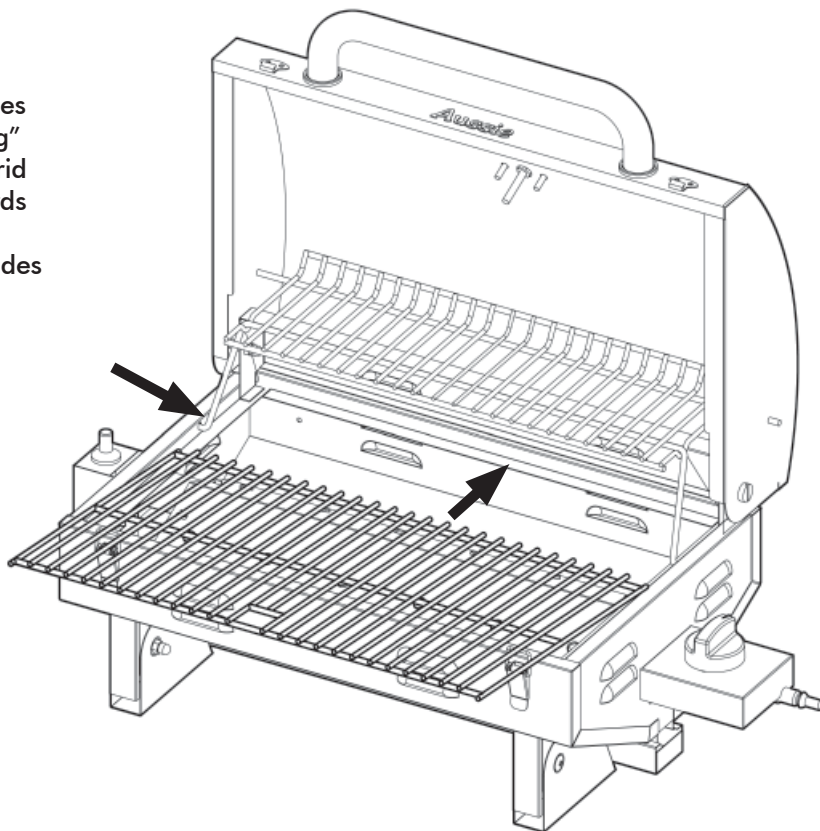




## Step 5

### Install Cooking Grid

If Warming Rack is installed, remove legs from holes in sides of the firebowl as instructed in "Unpacking" on page 4. Place the back edge of the Cooking Grid on the ledges of the firebowl ends and slide towards the back of the back of the grill until the Cooking Grid drops down into a flat position with all four sides resting on the firebowl ledges.



## ! WARNING

To reduce the risk of serious injury or death from fire or explosion:

- Be sure the grill has cooled completely before removing the drip tray.
- Be sure to empty and re-install the drip tray after each use.

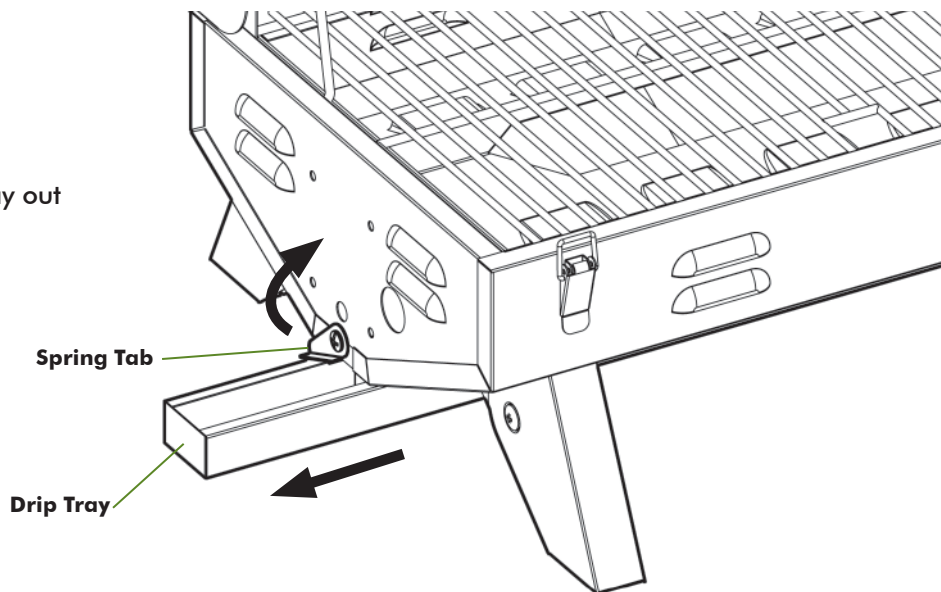
## ! CAUTION

To reduce the risk of a laceration hazard, wear protective gloves when handling parts that have sharp edges.

### Drip Tray Access

The Drip Tray is accessed for cleaning by rotating the spring tab and sliding the tray out from under the grill.

**Note:**  
Shown without Igniter  
Housing for clarity

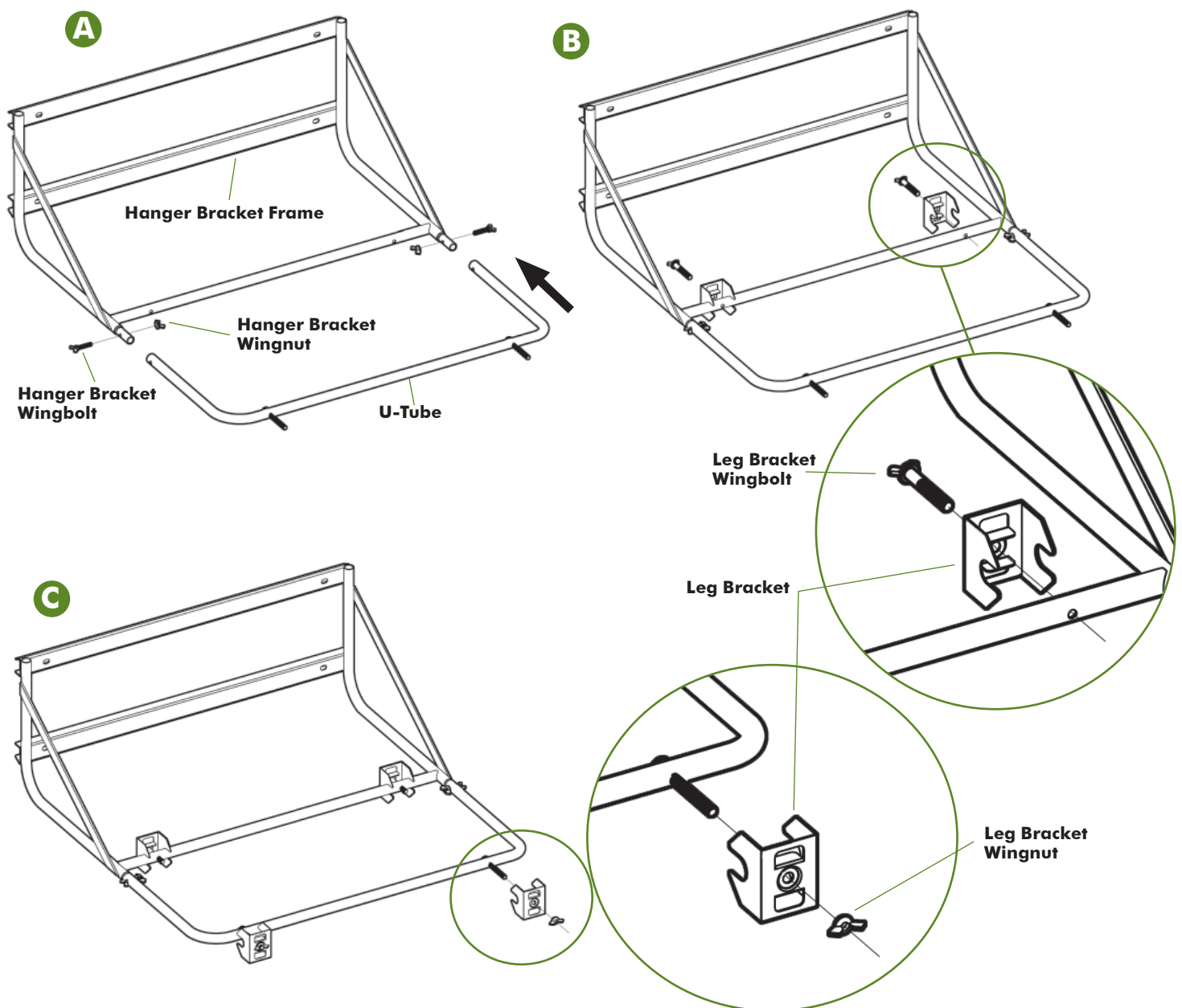




## Hanger Bracket Assembly and Use

### Hanger and Leg Brackets Assembly

- A.** Slide the U-Tube on to the tapered ends of the Hanger Bracket Frame. Align holes in both parts and fasten in place with two 10-24 wingbolts and wingnuts.
- B.** Attach two Leg Brackets to the crosstube of the Hanger Bracket Frame oriented as shown. Insert the 1/4-20 Leg Bracket Wingbolt through the hole in the Leg Bracket and into the threaded hole on the crosstube. Tighten wingbolt securely by hand.
- C.** Place a Leg Bracket onto each threaded stud that extends from the front of the U-Tube. Start threading a 1/4-20 Leg Bracket Wingnut onto each threaded stud. **DO NOT TIGHTEN AT THIS STAGE.** (Only 2 or 3 turns)





## ! WARNING

To reduce risk of serious injury or death from fire or burn hazard:

- Verify that the mounting rail attached to the RV is solidly attached per the manufacturer's mounting instructions.
- Also verify that the Hanger Bracket is securely hung on the rail with the bottom channel resting squarely on the side of the RV and that the grill is locked in position on the Hanger Bracket before using.
- If Hanger Bracket becomes deformed, bent or for any reason cannot be secured tightly to the mounting rail, do not use, and replace Hanger Bracket.

### Attaching the Grill to the Hanger Bracket

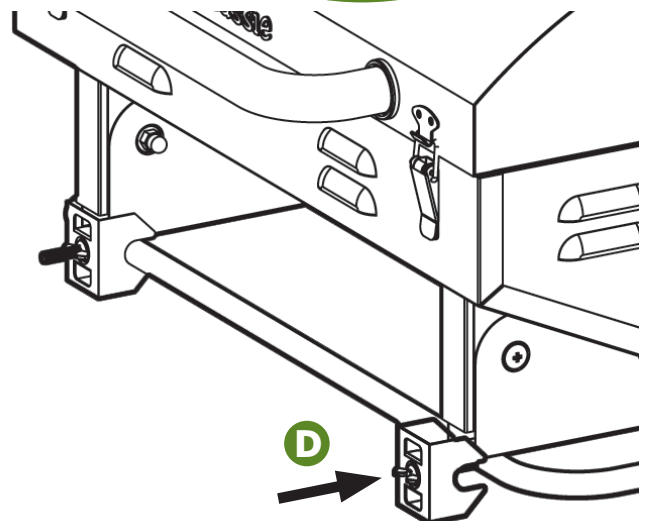
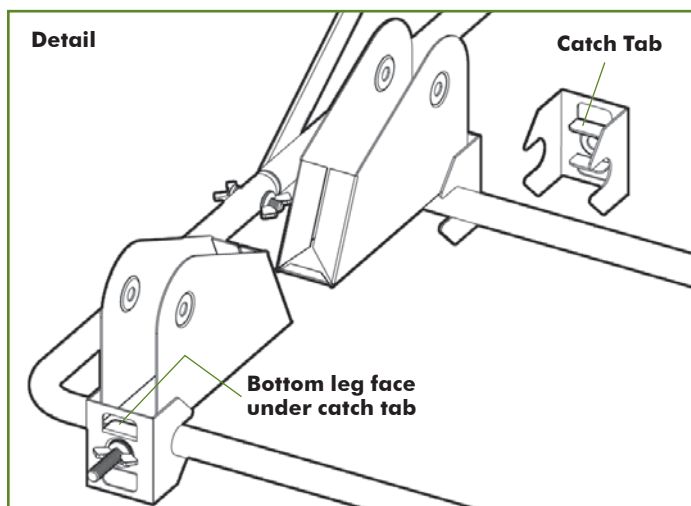
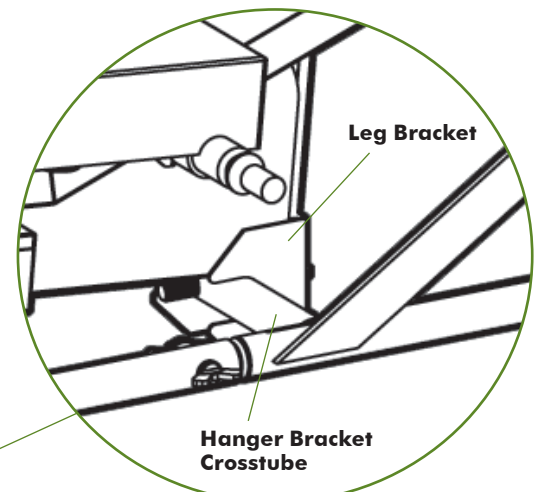
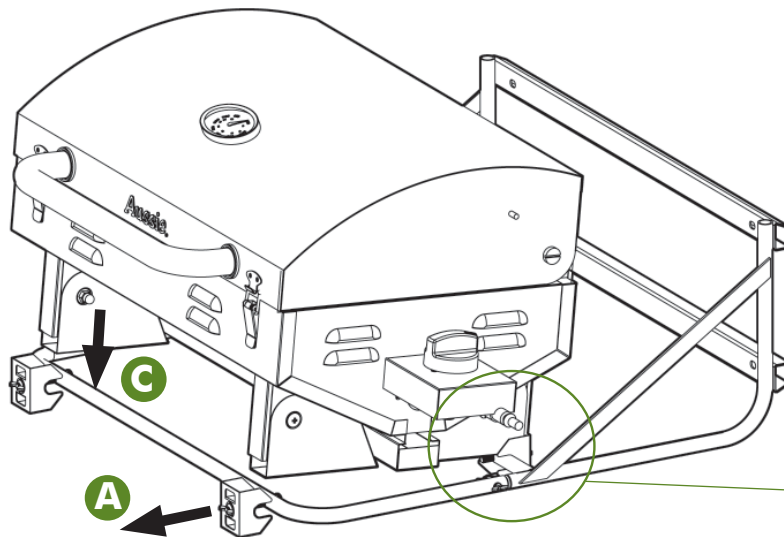
Place the assembled Hanger Bracket onto the hanger rail mounted to the side of the RV. Verify a proper and secure fit of the bracket on the rail before attaching the grill to the bracket. Place the grill legs in their "folded" position. Keep the grill supported until it is secured to the bracket.

**A.** Pull the front Leg Brackets away from the U-Tube as far as the threaded studs will allow.

**B.** Rest the rear grill legs on the hanger bracket crosstube inside the leg brackets. Slide the grill to the rear until it stops against the back of the leg bracket. Be sure that the bottom face of the leg is under the catch tab on the inside of the leg bracket. (see detail)

**C.** Lower the front of the grill and let the front legs rest on the U-Tube.

**D.** Slide the front Leg Brackets tight against the U-Tube being sure the catch tab inside the Leg Bracket is on top of the bottom face of the leg. Tighten the Leg Bracket Wingnut securely by hand. Verify that the grill is secured by firmly grasping the Hanger Bracket U-Tube at the front and, while holding down on the U-Tube, grasp the grill handle and try to move the grill in any direction. The grill must be firmly locked in place before use.

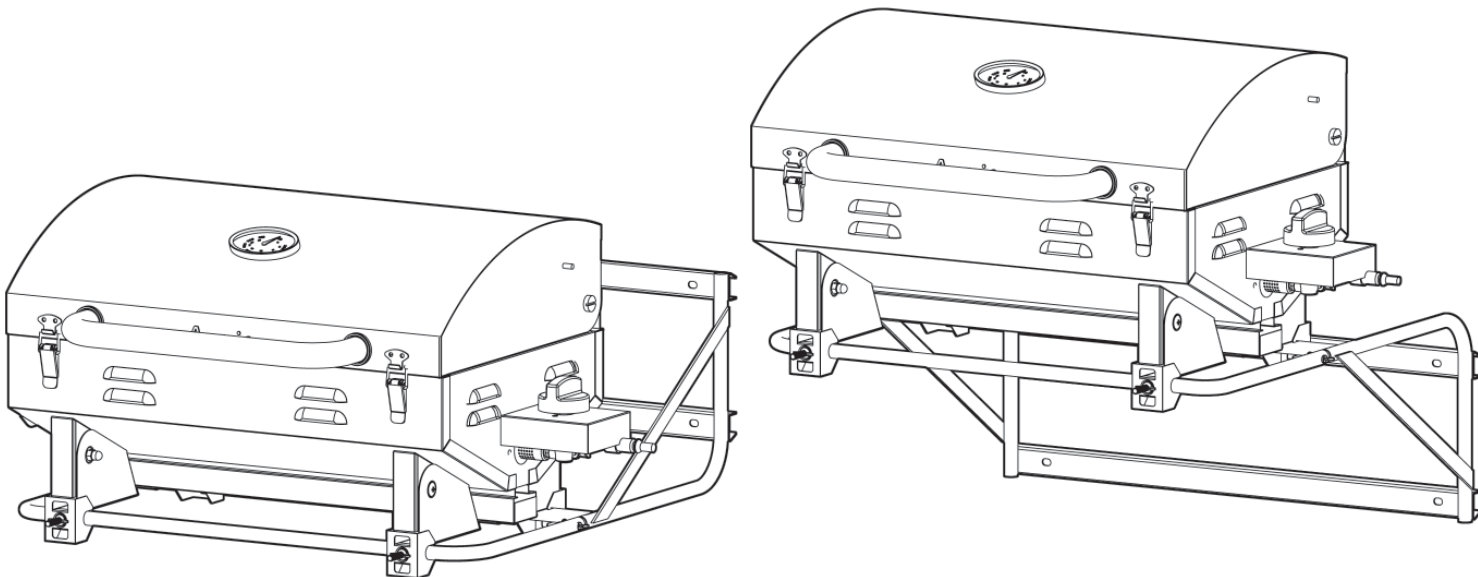




## Hanger Bracket Orientation

The Hanger Bracket may be placed on the hanger rail in either orientation shown below. This allows for the cooking surface of the grill to be higher or lower depending on the user's preference.

Note: The method of attaching the grill to the Hanger Bracket is the same for either orientation.



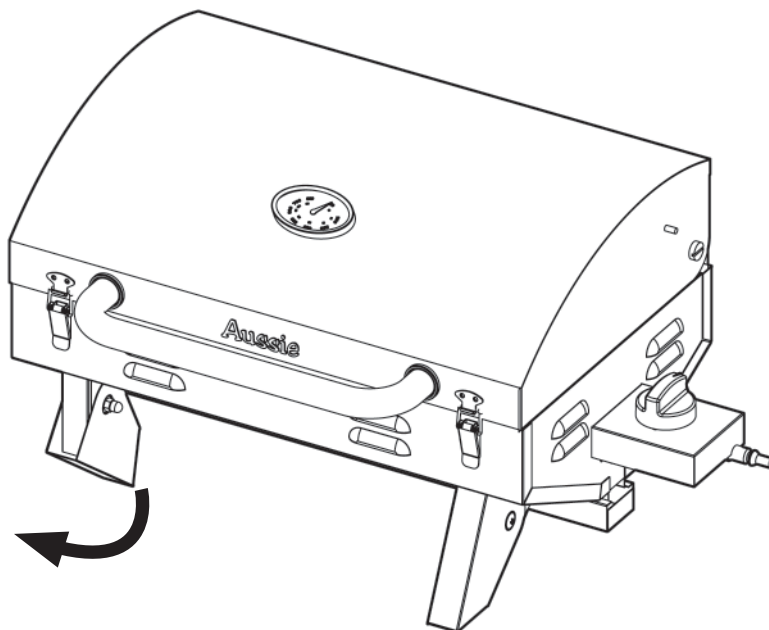
## Table Top Use

### **WARNING**

To reduce risk of serious injury or death from fire or burn hazard:  
ALWAYS unfold and snap legs into the "Open" position when using grill on a table top without Hanger Bracket.

This grill may also be used without the Hanger Bracket. Unfold the legs, as shown below, and place on a level surface.

When legs are unfolded completely they will snap into the open position. Dimples in the legs help them remain in position. To close, simply apply enough pressure to overcome the friction fit.





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## Connecting/Disconnecting the Gas

### Using Gas

#### **DANGER**

If you see, smell, or hear the hiss of LP gas escaping from the connections:

1. Do not attempt to light appliance.
2. Extinguish any open flame.
3. Disconnect from fuel supply.

##### Carbon Monoxide Hazard

- This appliance can produce carbon monoxide, which has no odor. Using it in an enclosed space can kill you.
- Never use this appliance indoors or on boats.

#### **WARNING**

To reduce the risk of serious injury or death from fire or explosion:

- Use only propane gas with this LP gas grill.
- Do not attempt to convert this LP unit to natural gas.
- Always use a gas appliance outdoors in an open area with good ventilation to avoid breathing toxic fumes from combustion or leaking gas. As with all conventional fuels, the burning process consumes oxygen and produces toxic gases, including carbon monoxide. In addition, the combustion products of such fuels, including liquefied petroleum (LP), contain chemicals known to the state of California and other authorities to cause cancer, birth defects, and other reproductive harm.
- Never connect or disconnect the LP Gas supply or fittings while grill is in use or is hot.
- Do not store a spare LP Gas Cylinder under or near the LP gas grill.
- When grill is not in use, turn off all grill Control Knobs and disconnect from the LP Gas supply.
- Never fold or transport grill while attached to the LP Gas supply.
- Never use charcoal, wood chips or other combustibles in grill.

### Connecting to the LP Gas Supply

#### **WARNING**

To reduce the risk of serious injury or death from fire or explosion:

- Never attach the grill to an unregulated LP dispensing system.
- Install grill on the opposite side of the recreational vehicle from the LP distribution/dispensing system.
- Installation shall preclude the possibility of appliance operation or gas flow while the appliance is in its storage (travel) position.
- The grill shall be connected to the vehicle's LP system with a flexible hose connector complying with the high pressure requirements of the Standard for Pigtails and Hose Connections for LP-Gas, ANSI/UL 569, and shall be of a length no longer than that required to allow the grill to be mounted in the "in use" position of its mounting system. This hose is not included with this grill.
- The hose shall be installed in a manner that will not allow it to come in contact with the hot surface of the grill while in use or in the storage/travel mode.



## **WARNING**

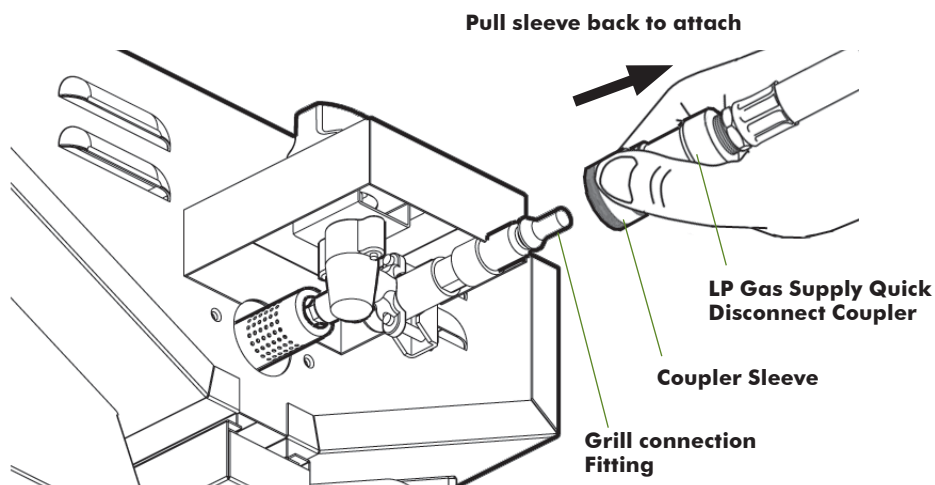
To reduce the risk of serious injury or death from fire or explosion:

- If the grill connection fitting or the flexible gas hose connector are bent, deformed or damaged, do not use.

### Connecting to the LP Gas Supply (continued)

1. Verify that the LP Supply is turned off and that the Control Knob is in the OFF position.
2. Remove Caps from hose and grill connection fitting and store for reuse during storage. Verify that all fittings and connections are clean and free of debris or obstructions.
3. Pull back the sleeve on the Gas Supply Quick Disconnect Coupler and insert the grill Connection Fitting into the end. Release the sleeve and continue pushing the Coupler onto the grill Fitting until the sleeve snaps into the locked position.
4. When the quick disconnect coupler and the gas supply line are connected, a valve in the coupler opens automatically to permit full gas flow. When the gas supply line is disconnected, the valve in the quick disconnect coupler shuts off the flow of gas.

With proper assembly, the gas hose cannot be removed without pulling the quick disconnect sleeve back. To disconnect, turn the control knob to the "OFF" position, pull the sleeve back and pull the coupler off of the grill fitting.





## Before Using Your LP Gas Grill

### Installation Codes

#### **WARNING**

To reduce the risk of serious bodily injury or death from fire or explosion:

- This installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54 Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2 or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192 and CSA Z240 RV Series, recreational Vehicle Code, as applicable.
- If an external electrical source is utilized, the outdoor cooking appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Codes, ANSI/NFPA 70, or the Canadian Electrical Code CSA C22.1.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

### Selecting a Location

#### **WARNING**

To reduce the risk of serious bodily injury or death from fire or explosion:

- This outdoor cooking appliance must be used only outdoors and shall not be used in a building, garage, breezeway, carport, porch or in any enclosed area. Locate outdoor cooking appliance in an area with good ventilation on a level stable surface clear of combustible and flammable material.
- Maintain minimum clearances of 10" from back and sides of grill to any combustible construction.
- Do not locate this appliance under overhead, unprotected combustible construction.
- This outdoor cooking appliance is not intended to be used in or on boats
- Never use gas grill as a space heater.

#### **WARNING**

**Do not use this appliance under extended awnings. Failure to comply could result in a fire or personal injury.**

**Before using your gas grill, perform a leak test on the Control Valve, Hose Connections and Fittings. (see next page)**



## Performing A Leak Test

### WARNING

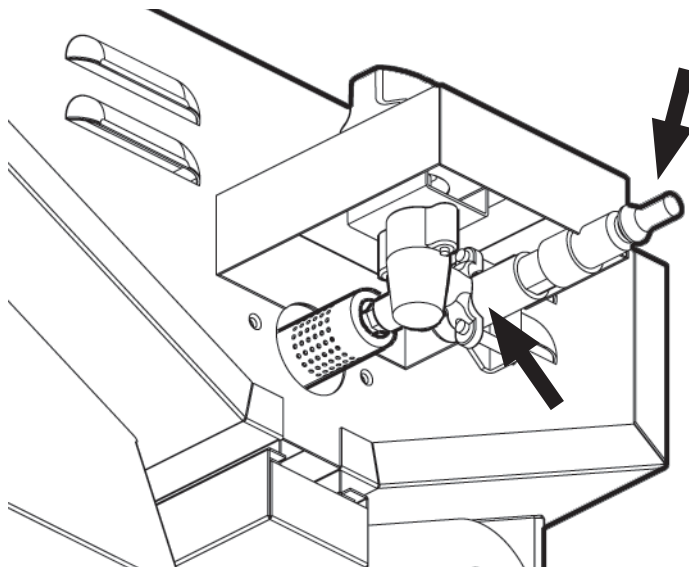
To reduce the risk of serious bodily injury or death from fire or explosion:

- Perform a leak test before lighting your grill for the first time.
- Perform a leak test if any gas component is changed.
- Perform a leak test after travel, especially over rough or bumpy roads.
- Perform a leak test a minimum of once a season.
- Perform a leak test after a prolonged period of storage or non-use.
- Perform leak tests in a well ventilated area.
- Never use an open flame to test for gas leaks.
- Never smoke near the grill during a leak test.
- Do not perform a leak test on a grill while it is hot or in use.
- Do not use the gas grill if you detect a gas leak that cannot be corrected by using the leak test procedures.

### How to Perform A Leak Test - "FIRST TIME USE" and as recommended above

Supplies Needed for a Leak Test:

- Clean paint brush • Water • Dish washing liquid • Empty clean bowl or can for solution
1. Make sure the grill Control Knob is turned to the "Off" position and verify that the LP Gas supply is securely attached to the male quick connect fitting.
  2. Mix one part of water with one part of dish washing liquid.
  3. Brush mix on Valve, Hose Connections and Fittings as indicated by the heavy arrows in the figure below. If "growing" bubbles appear, there is a gas leak.
    - a. If a leak appears at the male quick connect fitting, repeat connection procedure. Repeat Leak Test.
    - b. If a leak appears at the hose connections, remove the gas line and check for damage, dirt and debris at the connection and socket of the gas supply. Remove any obstructions and repeat leak test.
    - c. If the leak is coming from the valve or if a leak cannot be stopped, disconnect from the gas supply and **DO NOT USE THE GRILL**. Call Customer Service at 1-800-251-7558. Be sure to **have the grill model number and serial number** printed on the label, located on the inside of the rear leg. **If you need a replacement part under warranty, a proof of purchase will be necessary.**





## Lighting the Grill

### **WARNING**

To reduce the risk of serious bodily injury or death from fire or explosion:

- Open Hood before lighting the grill to release trapped gas.
- During failed lighting attempts, or if the Burner goes out during operation, turn Control Knob "Off" to dissipate any accumulated gas. Wait five minutes before repeating lighting procedure.

## Lighting Grill Using the Pulse-Spark Ignitor

1. Open the Hood.
2. Push the Burner Control Knob in and turn 90 degrees counterclockwise to the High position (Fig. 2).
3. Push the Igniter Button in repeatedly until the Burner is lit. Listen for the click indicating spark ignition, and look to make sure the Burner is lit.

If the Burner goes out during operation, turn Control Knob to the "Off" position. Open Hood and wait five minutes before attempting to relight the grill to allow any accumulated gas to dissipate.

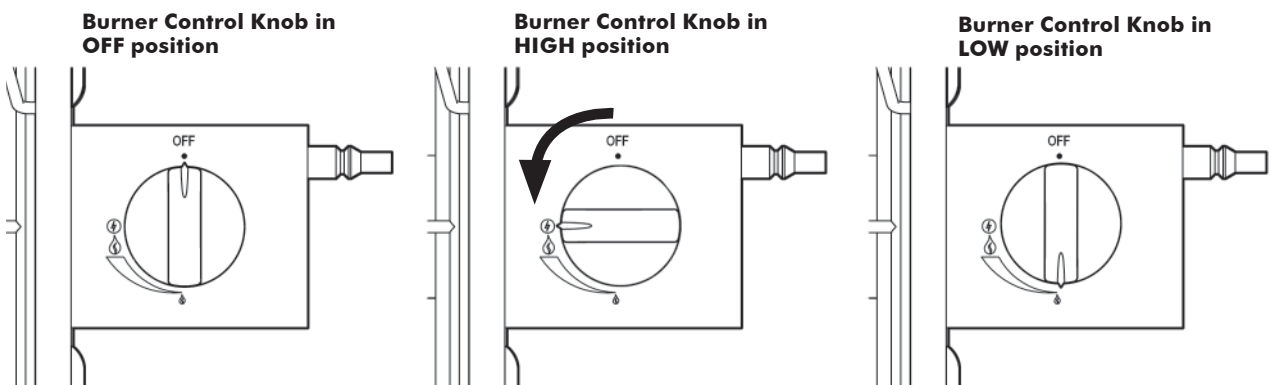
If Burner fails to light after three to four attempts, turn Control Knob to the "Off" position and allow any accumulated gas to dissipate. Check for igniter spark by pushing igniter button and looking at the igniter tip. If no spark, adjust gap between electrode tip and burner to 3/16" (Fig. 3). If still no spark, see **Troubleshooting Section**.

Wait five minutes; then repeat the lighting procedures.

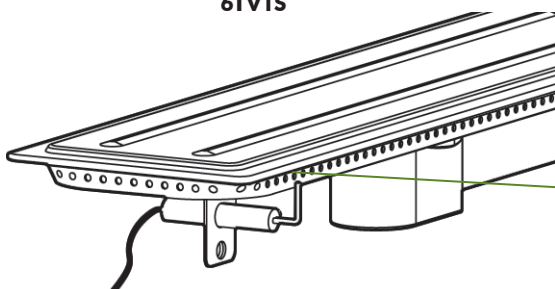
The Burner can also be lit manually, see **Manual Lighting of the Grill** on next page.

Should you notice that your Burner is getting hard to light or the flame is not as hot as it once was, refer to the "**How to Clean your Burner**" section to remove possible obstructions.

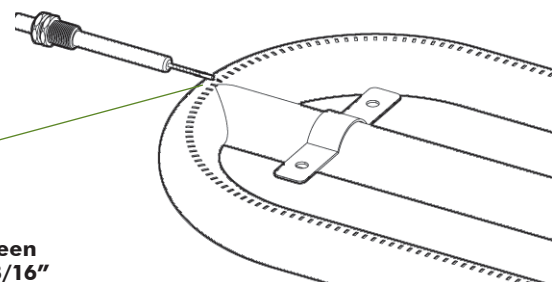
**Fig. 2**



**Fig. 3**  
6TV1S



**Fig. 3**  
6TV1U



3/16" gap

If no spark, adjust gap between electrode tip and burner to 3/16"



## Manually Lighting the Grill

1. **Open the Hood.** **IMPORTANT:** Make sure Control Knob is turned "Off."
2. While holding a lit match near the burner, push Burner Control Knob in and turn 90 degrees counterclockwise to the High position. (Fig. 4)

If Burner goes out during operation, turn Control Knob to the "Off" position. Open Hood and wait five minutes before attempting to relight the grill to allow any accumulated gas to dissipate.

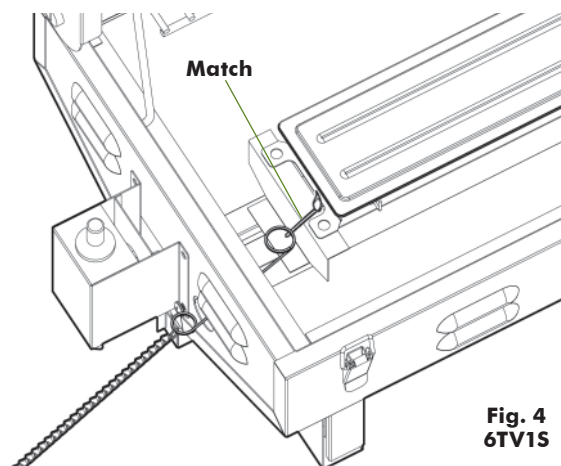


Fig. 4  
6TV1S

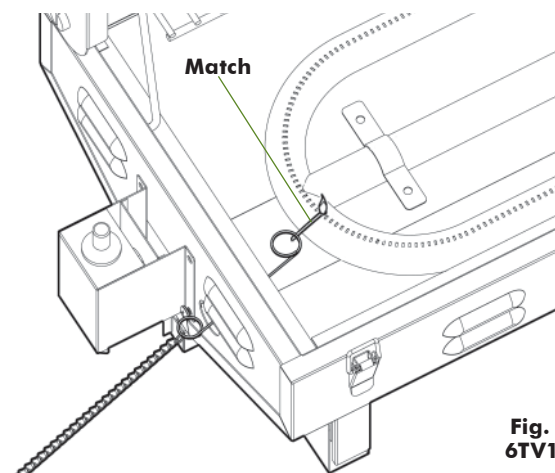


Fig. 4  
6TV1U

## Check the Flame

### ! WARNING

To reduce the risk of death or serious injury from an explosion or a fire:

- Regularly inspect and clean Burner/Venturi Tube for insects or insect nests, especially after periods of storage. Spiders or small insects can build nests, webs, and lay eggs in the grill's Venturi Tube, obstructing the flow of gas to the Burner. (Fig. 6) The backed-up gas can ignite and cause a fire. This is known as a "flashback."
- Be sure Burner is re-installed properly before using grill.

The Burner has been preset by the manufacturer for optimal flame performance. A blue flame, possibly with a small yellow tip, is the result of the optimal air and gas mixture. (Fig. 5)

Check the flame before each cooking session and throughout the grilling season. Check the flame, especially after long periods of storing the grill. Note that the minimum flame height should be 1/4". If the flame is significantly yellow in color, the appropriate amount of LP gas in the air/LP gas mixture is not correct. This could be due to a blocked Burner from grease drippings or from insects building a nest inside the Burner or Burner opening. Should you notice that your Burner is getting hard to light or the flame is not as hot as it once was, refer to the **"How to Clean your Burner"** section to remove possible obstructions.

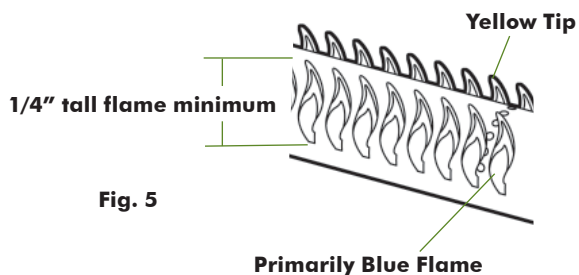


Fig. 5

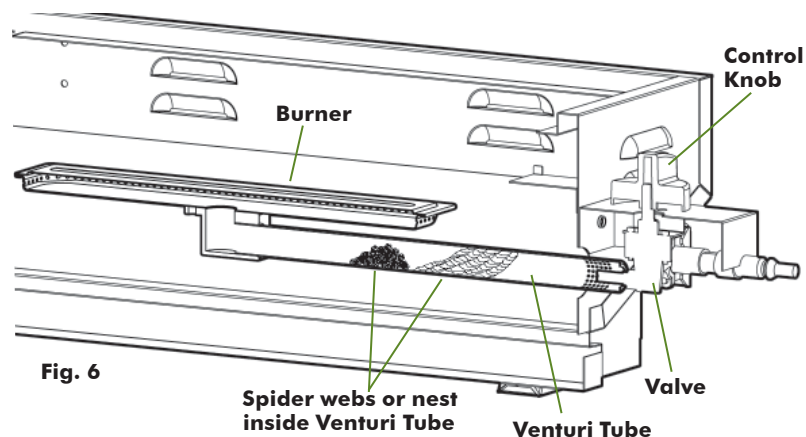


Fig. 6



## **WARNING**

To reduce the risk of serious injury or death from fire, explosion or burn hazard:

- Never use charcoal or lighter fluid in your gas grill. Keep this outdoor cooking appliance clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Keep any electrical supply cord and regulator hose away from any heated surfaces.
- Make sure there are no gas leaks or obstructions to the flow of combustion and ventilation air before each use.
- Always open the Hood before lighting the LP gas grill.
- Do not attempt to extinguish a grease fire with water or other liquids. Have a BC or ABC fire extinguisher readily accessible. Never douse or spray the grill or cooking surfaces with water when hot. Burns from grease or water splatters could occur.
- If your gas grill catches on fire:
  - If the fire is in the grill portion and you can safely reach the Control Knob, then turn it to the "Off" position.
  - If the fire involves the LP Gas Supply, leave it alone, evacuate the area, and call the Fire Department.
  - If there is any type of fire that threatens either personal safety or endangers property, call the Fire Department.
- Do not use the grill without Drip Tray in place. Check the Drip Tray for build-up. Empty excess grease before each use to reduce the risk of a grease fire in the Drip Tray.
- Do not place containers of oil or grease on or near the grill.
- Do not operate a gas grill if you have knowledge of or suspect a gas leak.
- Do not leave grill unattended.
- Do not wear loose clothing (hanging shirt tails, clothing with frills, etc.) around a gas grill while in use or hot.
- Do not lean your body over the gas grill when lighting it or while it is in use or hot.
- Do not touch hot surfaces. Use heat-resistant gloves, long-handled tongs, or cooking mitts at all times, since the grill will become very hot. Open the Hood carefully when cooking to avoid burns from the hot air and steam trapped inside.
- Do not allow children to operate or play near a gas grill. Keep children, animals and bystanders out of the grill area.
- Do not move an LP gas grill when in use or hot.
- When grill is not in use, turn off grill Control Knob, and disconnect from the LP Supply.
- Do not cover more than half (50%) of the cooking area if using griddle plates. Full coverage of cooking area will cause overheating below the plates.
- Do not leave any utensils or cookware on a hot cooking surface.

To reduce risk of burn injury from flame rollout or hot air/steam trapped inside grill, open Hood carefully.

## Grill Cooking (Direct Method)

### Direct Cooking on the Grids:

Food is cooked directly over the heat source. The Burner heats up the Flavor Activator under the Cooking Grid, which in turn heats the food on the grill. The natural food juices from cooking fall onto the hot Flavor Activator below and vaporize. Rising smoke bastes the food, giving it that unique barbecued flavor.

Use the Direct Cooking method for foods that take less than 25 minutes to cook: steaks, chops, kabobs, sausages, and more. These foods should be turned once halfway through the grilling time.

To sear meats, place them over Direct High heat for 2 to 5 minutes per side. Smaller pieces require less searing time. Hamburgers, steaks, chops, chicken breasts, and larger cuts of meat all benefit from searing. Usually after searing you finish cooking the food at a lower temperature.

For Direct Cooking, preheat the grill for 10 minutes with the Burner on "High." Place food on the Cooking Grid, and then adjust the Burner to the temperature required. Close the Hood and lift it only to turn food or to test for doneness at the end of the recommended cooking time.



### Controlling Flare-ups:

Flare-ups are part of cooking meats on a grill. This adds to the unique flavor of barbequed food. However, excessive flare-ups can overcook your food and create a dangerous situation for you and your grill. Excessive flare-ups may result from large amounts of fat on the food being cooked or the build up of grease in the grill. If excessive flare-ups occur, **DO NOT** pour water on the flames. This can cause grease to splatter and could result in serious burns or bodily harm. If a grease fire occurs, turn off the burner until the grease burns out. To prevent or minimize flare-ups, trim all excess fat or skin from meats before grilling and keep the grill and drip tray cleaned of excess grease.

### Warming Rack

The Warming Rack is a convenient way to cook food more slowly and further from the heat or to warm items such as bread or rolls. When opening the Hood, be alert for dripping fat from the Warming Rack that could drip onto the back of the grill. Always check that your Warming Rack is properly fitted before use. Using heat resistant gloves, carefully wipe away any dripping grease.

### End of Cooking Session

## DANGER

**Do not put grill in storage or travel mode immediately after use.  
Allow grill to cool to touch before moving or storing.  
Failure to do so could result in fire resulting in property damage,  
personal injury or death.**

## WARNING

To reduce risk of serious injury or death from fire or burn hazard:

- Allow grill and grease in the Drip Tray to completely cool before emptying, cleaning, moving, or storing grill.
- Empty the Drip Tray after each cooking session so grease does not accumulate.

1. After each cooking session, close the Hood and turn the Burner to the "High" position and burn for five minutes. This will burn off some cooking residue, thus making cleaning easier.
2. When you have finished using your grill, turn the Control Knob clockwise to the "Off" position.
3. Disconnect the grill from the LP gas supply and cap all fitting openings.
4. Wait until the grill is cool to the touch before closing the Hood, cleaning, or storing for transport.
5. Clean your LP gas grill between uses and after extended storage periods. To maintain the condition and extend the life of your grill, the unit should be covered when stored outside.



## Cleaning the Grill

### CAUTION

To reduce risk of laceration hazard, wear protective gloves when handling parts with sharp edges.

#### **Drip Tray:**

Remove the Drip Tray under the grill bowl after the grill has cooled completely. Scrape away food and fat residue from the Drip Tray. Empty and wash the Drip Tray with hot soapy water and a cloth.

#### **Grill Body:**

Remove excess grease and/or fat with a soft plastic or wooden scraper. Do not use steel wool or other abrasive cleaners that can scratch painted, porcelain-coated or stainless steel surfaces. It is not necessary to remove all the grease from the body. When grill is cool, wipe it down with paper towels or soft damp cloth. On painted grills, if rust appears, clean and buff the affected area with steel wool. Touch up bare metal with a high heat paint specified for barbeque grills. Follow paint manufacturer's instructions for use.

#### **Cooking Grid/Warming Rack/Flavor Activator:**

Clean the residue off with a baking soda and water solution. For stubborn stains, use a non-abrasive scouring powder. Do not use steel wool or other abrasive cleaners that can scratch the plated, porcelain-coated or stainless steel surfaces. This can cause foods to stick on the Cooking Grids.

#### **All Other Cleaning:**

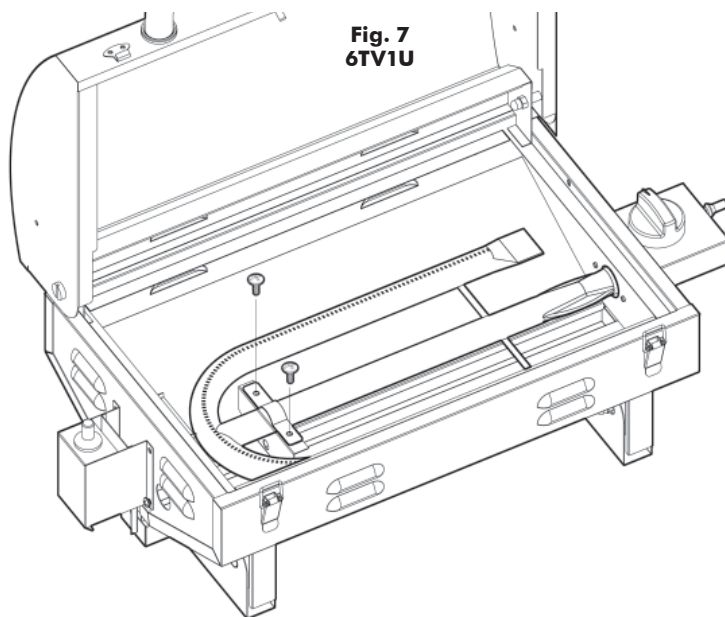
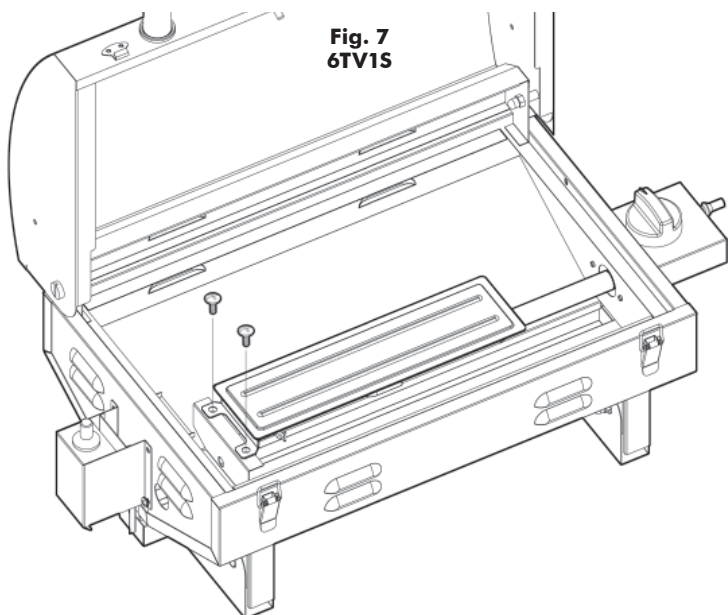
For further cleaning, use hot soapy water and a cloth, or nylon-bristled brush only. Do not immerse the Gas Controls in water. (Avoid getting water in the Burner holes.)

#### **Burner:**

Burning off the residue after cooking will keep the Burner clean with normal usage, provided the Burner is operating correctly. Clean the Burner annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in the Burner portholes, the primary air inlet, or the neck of the Burner. See **How to Clean the Burner**.

## How to Clean the Burners

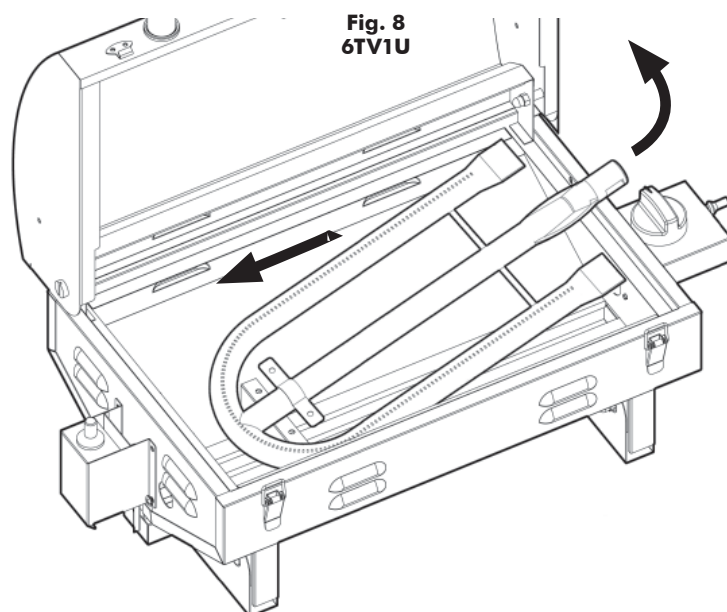
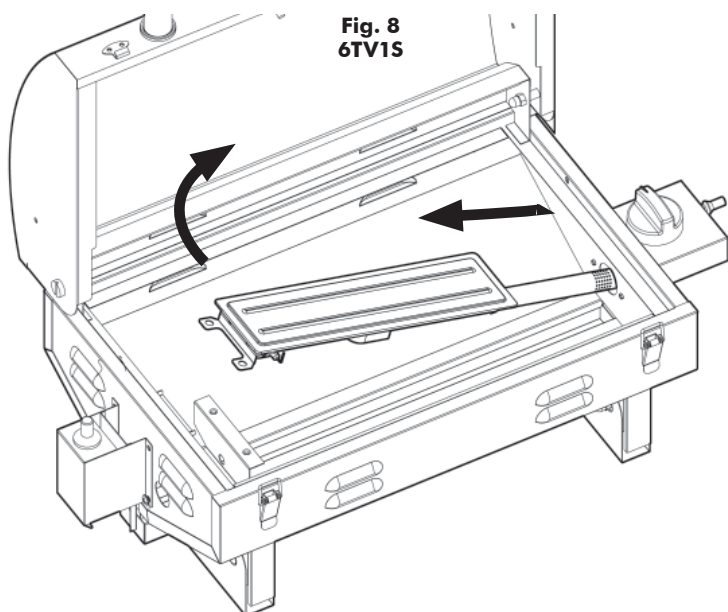
1. Make sure the Control Knob is turned "Off", the grill is completely cooled and is disconnected from the gas supply.
2. Carefully remove Cooking Grid and Flavor Activator.
3. To remove the Burner, first remove the Bolts that fasten the Burner to its support bracket (figs. 7).





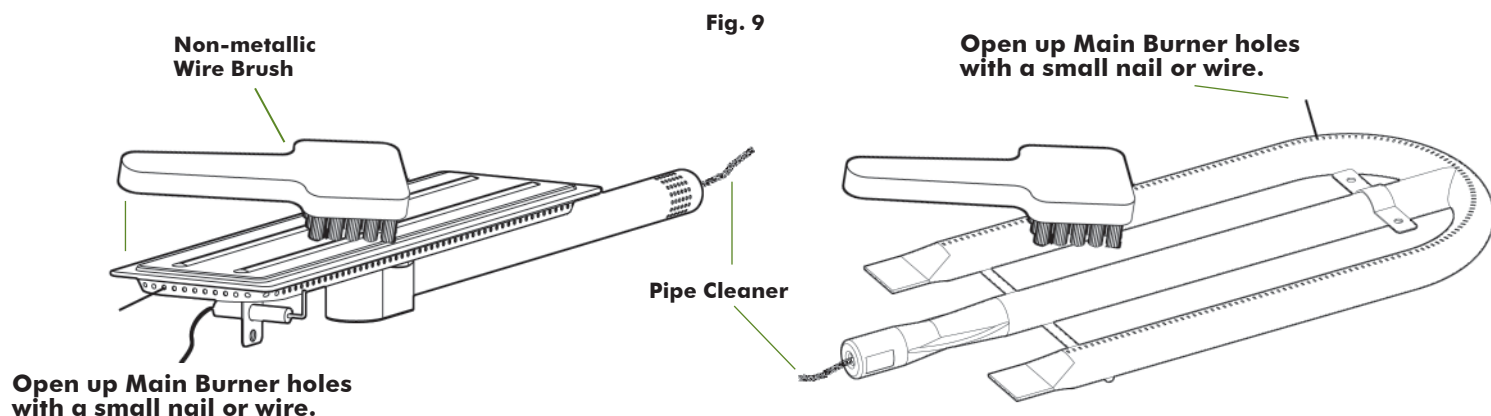
4a.(6TV1S) Detach the electrode wire from the igniter and lift up gently on the back of the burner while sliding the end of the burner off of the valve nozzle (Fig. 8). Gently pull the electrode wire back through the firebowl until it comes free with the burner.

4a.(6TV1U) Slide U-Tube burner to the left so that the end of the burner is off of the valve nozzle and inside the firebowl. Lift the venturi end of the burner up first then slide the burner out from under the electrode (Fig. 8).



5. Use a pipe cleaner to clear insect nests or debris from the inlet hole of Main Burner (Fig. 9)

6. Open up the Burner holes (Fig. 9) with a small nail or wire. Use a **non-metallic brush** to remove food particles and corrosion from the Burner surfaces.



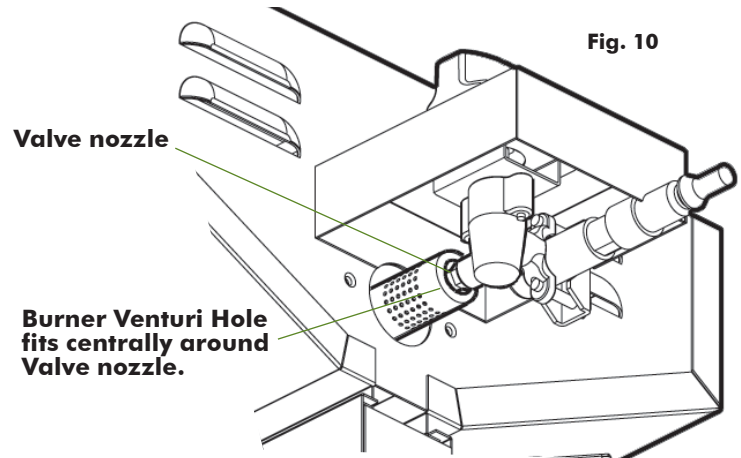


7. Check the Electrode to see if it is loose. If so, tighten the screw holding the Electrode to maintain 3/16" gap between Electrode tip and Burner.

**NOTE:** Before next step, you may wish to clean the rest of the grill. See **"Cleaning the Grill"** section.

8. After cleaning, refit the Burner. If the grill is to be stored, the Burners may be wrapped in a protective cover such as aluminum foil or plastic wrap to help keep insects out.

**NOTE:** When refitting the Burner, be sure the Burner is positioned correctly. The valve should protrude inside the Venturi end of the Burner. (Fig. 10) Replace the Bolts that fasten the Burner Flange to the burner bracket.



9. Perform a Leak Test and check Burner operation after re-assembly.
10. Replace Flavor Activator and Cooking Grid.

## Storage and Transportation

### **DANGER**

**Do not put grill in storage or travel mode immediately after use.**  
**Allow grill to cool to touch before moving or storing.**  
**Failure to do so could result in fire resulting in property damage, personal injury or death.**

### **WARNING**

To reduce the risk of injury or property damage:

- Be sure both latches are securely engaged, preventing the hood from opening.
- Lift and carry grill by the hood handle.

1. Disconnect LP Gas Supply from grill and cap all fitting openings.
2. If storing grill or before an extended period of non-use, remove Burner and wrap with aluminum foil to reduce the risk of insects entering the Burner holes. Cooking Grid and Flavor Activator may be wrapped in foil as well.
3. Store grill indoors only if the LP Gas Supply is disconnected from the gas grill.
4. Before next use, remove aluminum foil and reinstall Burner, Flavor Activator, and Cooking Grid.
5. Before using the grill after periods of storage or non-use (i.e. over winter), check your LP gas grill for gas leaks, deterioration, proper assembly, and Burner obstructions.
6. Periodically check and tighten all nuts, bolts, and screws on grill.



## Emergencies

Problem	Possible Cause	Solution
Gas leaking between LP Gas Supply and Valve connection.	Improper installation, connection not tight, damage or debris in connections.	Remove Gas Supply line, clean and reconnect. See <b>"Leak Test"</b> and <b>"Connecting to the LP Gas Supply"</b> sections.
Grease fire or excessive flames above cooking surface	Too much grease build-up in Burner section	Turn off Control Knob and disconnect the LP gas supply. Once fire is out and grill has cooled off, clean residual food particles and excess grease from inside firebox area, grease cup, and other surfaces.
Flashback (Fire in or around Venturi tubes)	Clogged or blocked Venturi tube	If you can safely reach the Control knob, turn off Control Knob, then disconnect the LP gas supply. Once grill has cooled, clean Burner and Venturi tubes. See <b>"How to Clean Burners"</b> section. Replace any damaged parts.

## Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignitor	Burner not assembled correctly	See re-assembly after cleaning in <b>"Care and Maintenance."</b>
	Not pressing igniter in enough for spark.	When lighting the Burner, push Control Knob in and turn counterclockwise to the "High" position. Depress the Igniter Button until a loud click is heard. Repeat until the Burner lights.
	No spark - out of place, loose, or broken.	<ol style="list-style-type: none"> <li>1. Electrode tip is bent (making too large or small of a gap between the Electrode and burner). Bend electrode tip back to a 3/16" gap to burner.</li> <li>2. Tighten Electrode mounting screws.</li> <li>3. Replace Igniter Wire/Electrode assembly. (Call the Customer Service Department)</li> </ol>
	Gas supply is turned off.	Turn on LP gas supply.
	Gas supply connection is loose.	Properly connect the LP gas supply as described in the section <b>"Connecting to the LP Gas Supply"</b> .
	Obstructions in Burners	See <b>"How to Clean Burners"</b> in <b>Care and Maintenance.</b>
	Wet Electrodes and Burners	Allow electrode to air dry, dry with clean cloth or blow dryer.
	Wire loose or disconnected.	Reconnect the wire.
	Wire shorting (sparking between Igniter and Electrode)	Replace Igniter Wire/Electrode assembly. (Call the Customer Service Department)



## Troubleshooting

Problem	Possible Cause	Solution
Burners will not light using a match	Burners not assembled correctly.	See re-assembly after cleaning in <b>Care and Maintenance</b> .
	Gas supply is turned off.	Turn on LP gas supply.
	Gas supply connection is loose.	Properly connect the LP gas supply as described in the section <b>"Connecting to the LP Gas Supply"</b> .
	Obstructions in Burners.	See <b>"How to Clean Burners"</b> in <b>Care and Maintenance</b> .
Low flame or low heat	LP Gas supply is not completely open.	Fully open LP gas supply.
Flames blow out	High or gusting winds	Turn front of grill away from wind or increase flame height.
	LP Gas supply is not completely open.	Fully open LP gas supply.
Flare up	Grease build-up.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
Persistent grease fire	Grease trapped around burner system.	Turn Control Knob "Off" then disconnect the LP gas supply. Open Hood carefully and let fire burn out. After the grill cools, remove and clean all parts.

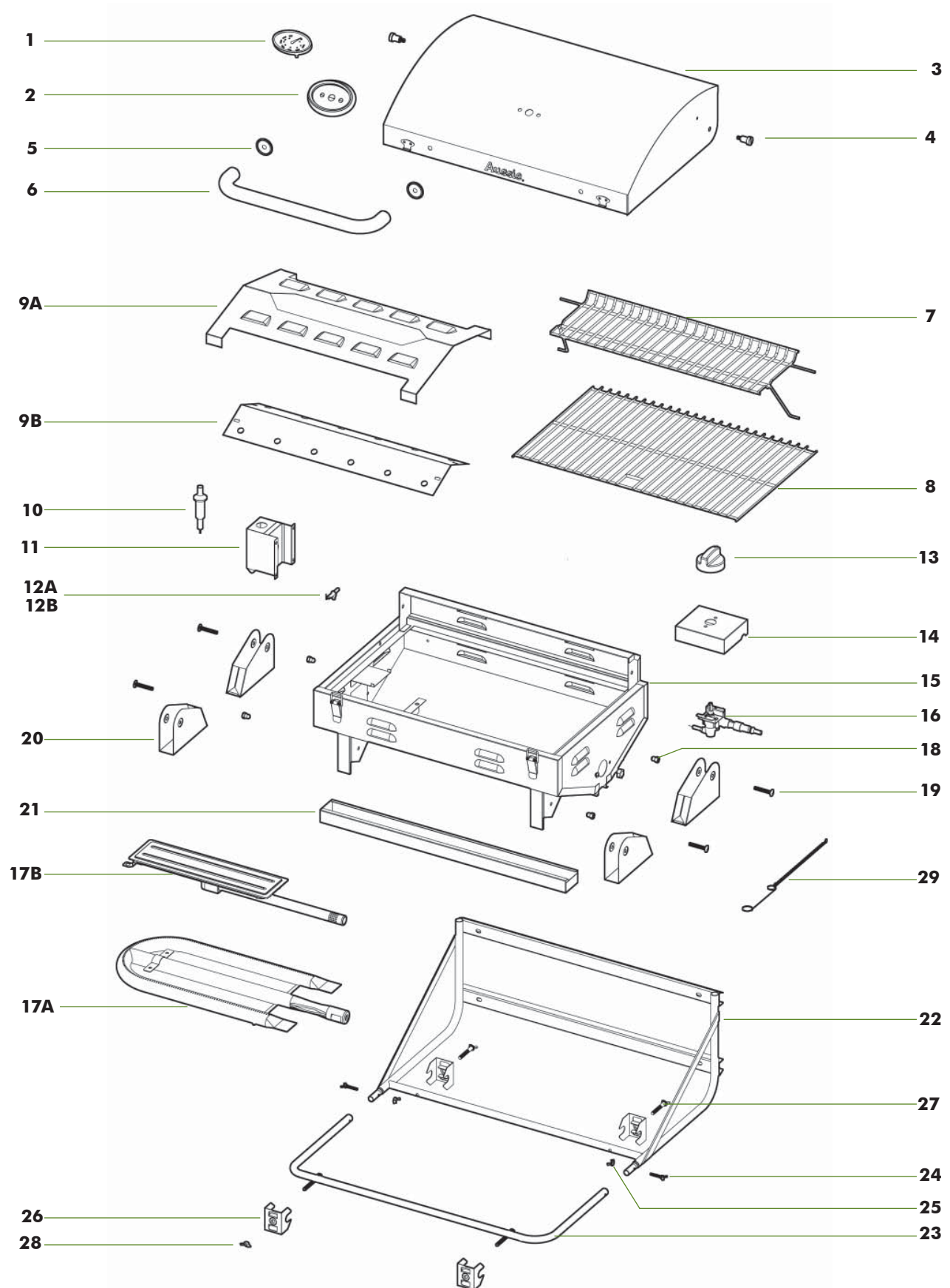
**If your problem is not resolved from the information provided above, please visit our website @ [www.aussiegrills.com](http://www.aussiegrills.com) or call Customer Service at 1-800-251-7558. If you need a replacement part under warranty, a proof of purchase will be necessary.**



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# Parts Illustration





## Parts List

Key	Description	Quantity
1	Thermometer	1
2	Thermometer Bezel	1
3	Hood	1
4	Hood Pivot Pin	2
4A	Hood Pivot Pin Nut (not shown)	2
5	Hood Handle Bezel	2
6	Hood Handle	1
7	Warming Rack	1
8	Cooking Grid	1
9A	6TV1U Flavor Activator	1
9B	6TV1S Flavor Activator	1
10	Piezo Igniter	1
11	Igniter Housing	1
12A	6TV1U Electrode (wire not shown)	1
12B	6TV1S Electrode (wire not shown)	1
13	Control Knob	1
14	Valve Housing	1
15	Grill Firebowl	1
16	Valve Assembly	1
17A	6TV1U Burner	1
17B	6TV1S Burner	1
18	Leg Nut	4
19	Leg Bolt	4
20	Leg	4
21	Drip Tray	1
22	Hanger Bracket Frame	1
23	U-Tube	1
24	Hanger Bracket Wingbolt	2
25	Hanger Bracket Wingnut	2
26	Leg Bracket	4
27	Leg Bracket Wingbolt	2
28	Leg Bracket Wingnut	2
29	Match Holder	1

If you need replacement parts, refer to the Parts Illustrations to find the exact parts you need.

If you have any questions or need help, go to **[www.aussiegrills.com](http://www.aussiegrills.com)** or contact **Customer Service at 1-800-251-7558**. Be sure to have the grill model number and serial number that are printed on the label located on the inside surface of the rear leg.

**If you need a replacement part under warranty, a proof of purchase will be necessary.** You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-1055 and reference your model and serial number.

**It is important to register your grill and retain your receipt.**

### NOTE:

Some illustrations may vary slightly depending on grill Model, however the names are the same.

When ordering parts, it is **VERY important to have the complete Model Number** to receive the correct replacement parts for your grill.



**MECO CORPORATION - LIMITED WARRANTY**

This product is warranted to the original consumer purchaser against defects in material and workmanship under normal outdoor household use and correct assembly (if assembled by the consumer purchaser). Burners are warranted for a period of two (2) years from the date of purchase. Stainless steel parts are warranted for a period of one (1) year (for rust-through only) from the date of purchase. All other parts are warranted for a period of one (1) year from the date of purchase. MECO CORPORATION DOES NOT warrant in any way the propane cylinder (see label on cylinder for cylinder manufacturer's warranty.) The LP Cylinder manufacturer is responsible for the materials, workmanship, and performance of the cylinder. If the cylinder has a defect, malfunctions, or you have a question regarding the cylinder, call the cylinder manufacturer's customer service center. The phone number is on the cylinder. If the cylinder manufacturer has not resolved the issue to your satisfaction, then call MECO CORPORATION at the customer service number listed below.

MECO CORPORATION requires proof of purchase and we suggest that you keep your receipt. If you need a replacement part under warranty, a proof of purchase will be necessary. Damages caused by commercial or institutional use, accidental or intentional damage, repairs made or attempted by unauthorized persons, or misuse are not covered by this warranty. If defective, the part or product will be repaired or replaced at the option of MECO CORPORATION without charge.

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 misuse, abuse, accident, damage arising out of transportation of the product, damage incurred through commercial use, or failure to perform normal and routine maintenance. LIABILITY FOR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGES ARE EXPRESSLY EXCLUDED BY THIS WARRANTY. ANY APPLICABLE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS ARE LIMITED IN DURATION TO THE PERIOD COVERAGE OF THIS EXPRESS WRITTEN LIMITED WARRANTY. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornados, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this limited warranty.

If grill was purchased "as-is", missing parts will be made available through purchase only.

No returns will be accepted without prior authorization from MECO CORPORATION. Authorization for return may be obtained by calling 1-800-251-7558. Handling and transportation costs for returning the product are not covered by this warranty and will be paid for by the purchaser. Please send your correspondence to

**MECO CORPORATION**

Attn: Customer Service

1500 Industrial Road

Greeneville, TN 37745

For reference and correspondence,  
record your Serial number here.  
(See nameplate on side of grill.)

Serial No. \_\_\_\_\_  
Please use this number in registering your warranty and any  
correspondance with MECO CORPORATION