



## ***Legacy - Cook Number™ Gas Grills***

### *What special features does the grill have?*

- Grills, sears, roasts and bakes, operates like a convection oven and a conventional Grill. We have combined all the features requested by professional chefs.
- With our simple shifting system, switch from grilling to searing instantly. Shift down to Sear meats like a fine restaurant. Shift up to grill.
- The built-in temperature probe
- Cook-number technology lets you cook like a pro. With 10 precision settings, you will never have to guess how long to cook your food. Like your steak medium rare? You're a 3. Well done? You're a 7. It's just that simple...and always perfect!
- Convection technology

### *What is the purpose of the moveable burner?*

This burner allows you to switch between grilling and searing. Shift the burner to the Searing position and the flame will be directly under the cast iron searing plates. Cooking with this technique will sear larger cuts of meat to seal in the juices, just like famous steak houses. If you shift the burner to the convection mode, this will cook your food from the inside out, giving you moist and juicy food. (In a conventional direct method, food is often dried out.)

### *What does the stainless steel convection plate do?*

This plate was designed to evenly heat the entire cooking surface, which eliminates hot and cold spots (which most grills have). The slots cut into the plate were developed through a computer analysis and positioned to push heated air through the typical cold spots on your grill, evening out the heat across the entire cooking surface.

The convection technology works like your oven, which circulates the heat around the food eliminating the need for a messy rotisserie. All you need to cook whole poultry and large meat such as roasts is a roasting pan. A roasting rack is recommended but not essential for cooking in this method.

\*Please clean out excess grease and food residue to allow the convection plate to properly move heated air to all areas of the grill. This will also significantly reduce the possibility of grease fires.

### *Can I convert my grill from one fuel type to another?*

The grills are shipped LP and there is a NG gas conversion kit available. We recommend having an authorized dealer complete the conversion.

### *What is the purpose of the vaporizer plate?*

The vaporizer plate was designed for two purposes. First, the positioning of the plate allows it to heat and to vaporize grease and juices from the food. This will help you to get that smoky barbecue flavor. The second purpose is to reduce the possibility of flare-ups from the grease tray.

### *How does the built in temperature probe work?*

The probe was added to the grill to take the guesswork out of grilling. The probe ensures that your food is cooked to the desired temperature every time. To use, set the temperature knob to the desired temperature. (The control panel has USDA-recommended internal temperatures for cooking food the way you desire, i.e. medium rare.) Simply set the knob to the correct temperature, turn the on/off switch to the "on" position and insert the stainless steel probe into the center of the food. As the internal temperature rises, the lights will activate until the food reaches the temperature you selected on the knob. When the food is complete, the lights will flash and a beep will sound.

### *Why won't the burner light?*

- Be sure the LP cylinder is filled and cylinder valve is open. For NG, be sure gas supply is open.
- Igniter may be malfunctioning or igniter wire may be loose. Check if electrode tip has blue spark. Be sure igniter wire terminals are securely attached to both igniter and electrode.
- Electrode igniter uses D cell batteries (2). They may need replacing.
- Be sure the gap between the electrode tip and the burner tube is 3/16 inch.

### *The burner is lit but why is the flame so low?*

The excess flow valve at the inlet fitting of regulator may be activated which will shut off the gas. To correct, turn LP gas cylinder off then turn the grill control knob to OFF position.

Then turn on gas cylinder and light the grill. If the LP tank is under half full and the outside temperature is below 32 degrees LP gas can freeze up. If this happens turn off and replace with a full tank.

### *Why would the flame go out?*

The LP tank is empty or the gas is turned off.

*What causes the flame to blow out on low?*

- Your grill may still be cold. Be sure to allow the grill to heat on HIGH 5 minutes before turning the control knob to low.
- It may be too cold and/or windy outside. If so, use medium searing and if possible, turn grill away from the wind.

*What can I do to prevent grease fires and flash backfires?*

- Regularly clean out excess grease and food residues from the even heat convection plate, vaporizer plate and drip tray.
- Line the drip tray with aluminum foil and then add a thick layer of sand or unscented kitty litter. This helps eliminate flare-ups and makes for easy cleaning of the drip tray.

*What is the warranty?*

All stainless steel parts have a limited lifetime warranty including the burner. All other parts including electronics are one year.