

Golden Blount
TEXAS SIZZLER "JR"
INFRA-RED GAS GRILL



OWNER'S MANUAL
FOR OUTDOOR USE ONLY



FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

CONTENTS:

▪ Location Requirements	1
▪ Assembly	1
▪ Gas Connection	3
▪ Operation	4
▪ Maintenance and Cleaning	6
▪ Replacement Parts	7
▪ Troubleshooting	7
▪ Warranty	8

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
2. An LP Cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Golden Blount Inc.

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LOCATION REQUIREMENTS:

WARNING: This appliance should not be located closer than 10 inches to any adjacent combustible surface or under any unprotected combustible construction.

WARNING: This appliance is designed for outdoor use only. This appliance must be on a level, stable surface in an open area.

Do not locate this appliance in a confined space. Heat and smoke will rise from this appliance so covered locations should be avoided.

Minimum clearances must be maintained when using this appliance. The ventilation louvers must remain clean and free of debris to avoid reduction of ventilation air.

ASSEMBLY:

Portable/Flat Surface Use:

1. Carefully remove grill from carton and locate (4) bottom feet.
2. Gently position grill on its back so as to expose bottom of grill. (Figure 1.)
3. Attach (4) bottom feet into (4) holes in bottom of grill. (Figure 2.)
4. Re-position grill with (4) feet on flat surface.

NOTE: Bottom feet need to be removed if using optional grill bag.

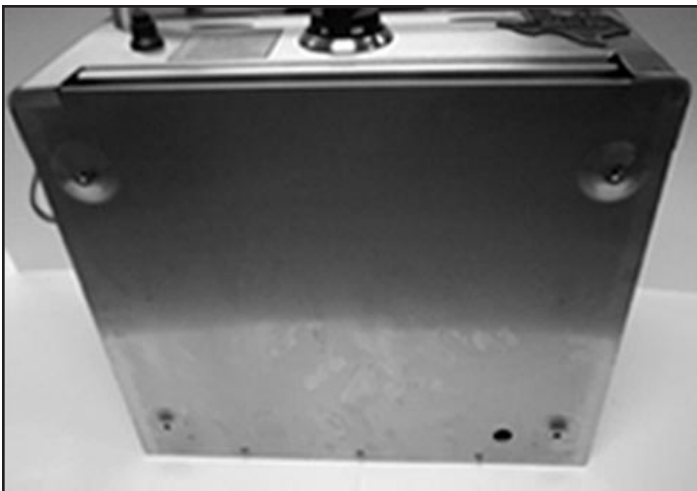


Figure 1.

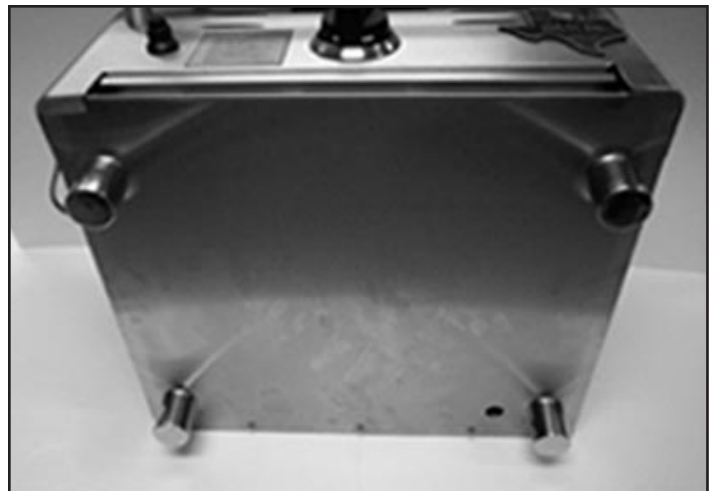


Figure 2.

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Optional Pedestal Base With Shelves:

1. Carefully remove grill from carton.
2. Remove pedestal base from carton and locate hardware to attach grill to pedestal.
3. Position pedestal on flat surface and locate (4) holes on each corner of "x" brace on top of pedestal. (Figure 3.)
4. Position grill on top of "x" brace and align holes in grill bottom with holes in "x" brace.
5. Attach (4) bolts with washers in each hole and tighten. (Figure 4.)
6. Pedestal base can be secured to floor using (3) brackets under bottom base cover. (Figure 5.)

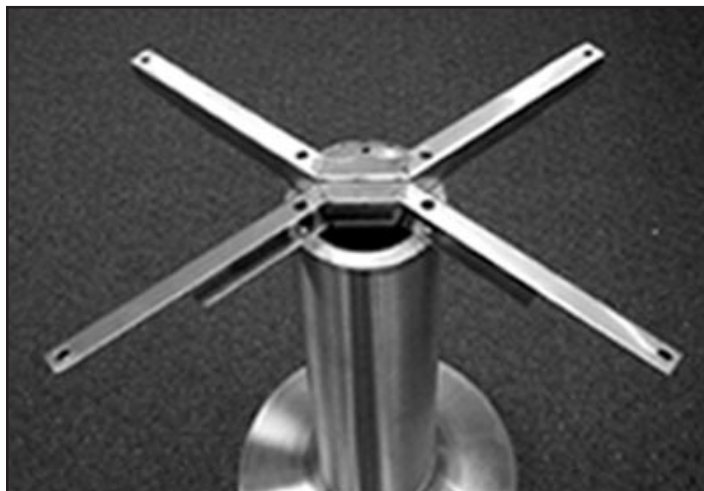


Figure 3.



Figure 4.

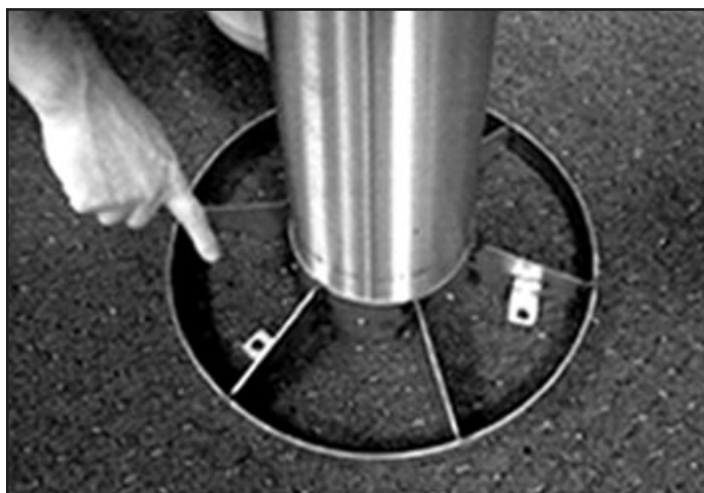


Figure 5.

Optional marine mount (see separate instructions included with marine mount kit.)

GAS CONNECTION:

The Texas Sizzler “JR” is offered in one of two gas types: LP or Natural Gas. LP models include pressure regulator and quick connect adapter for disposable LP cylinders. (Pressure regulator, hose assembly and quick connect adapter for 20 lb. cylinder included with optional pedestal base or can be purchase separately.)

Natural Gas models include pressure regulator and quick connect adapter.

LP Gas Cylinder Safety:

NOTE: An LP gas cylinder is not provided with this grill. Only D.O.T. approved 16.4 oz. disposable, 20 lb or CAN/CGA-B339 approved (cylinders, spheres and tubes for the transportation of dangerous goods) LP gas cylinders should be used.

All approved cylinders must have an integral collar designed to protect the cylinder valve from damage. Do not use or try to repair a damaged LP gas cylinder at any time. Contact your local LP gas supplier for replacement.

- Do not fill your gas cylinder beyond $\frac{3}{4}$ full.
- Gas cylinders come with a pressure relief valve. If a cylinder is subjected to excess heat, the relief valve will open and let highly flammable gas vapor and/or liquid escape. Do not store gas cylinders near an open flame or source of heat. Store cylinders only in well ventilated areas.

Installing Your LP Gas Cylinder:

NOTE: For your safety, use only the regulator and hose assembly provided as original equipment with your grill.

NOTE: A fire extinguisher for Class A, B, C & D fires should be readily available at all times.

20 lb gas cylinder should be set upright so cylinder valve is at the top. This will ensure proper valve withdrawal.

Connecting the Cylinder: (16.4 oz) Disposable

1. Make sure burner control knob is in the “OFF” position.
2. Check regulator for debris or damage and replace if necessary.
3. Remove protective cap from gas connection plug on side of grill and attach regulator to plug, using the “QUICK DISCONNECT” instructions. (Figure 6.)
4. Remove protective cap from disposable tank and inspect threaded connection for damage or debris and replace if necessary.
5. Carefully thread cylinder onto regulator, making sure not to cross thread connection.
6. Completed cylinder assembly as shown. (Figure 7.)
7. To disconnect cylinder make sure burner control knob is in “OFF” position; unthread cylinder from regulator, place protective cap on cylinder.
8. Disconnect regulator quick connect fitting. (Figure 6.)

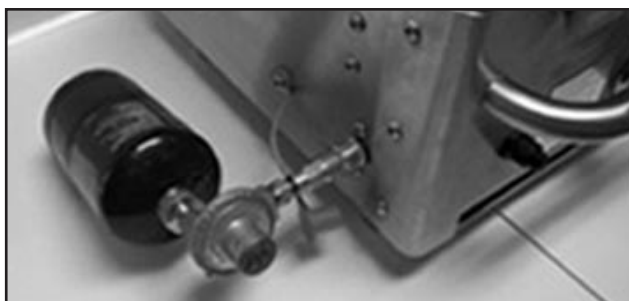


Figure 7.

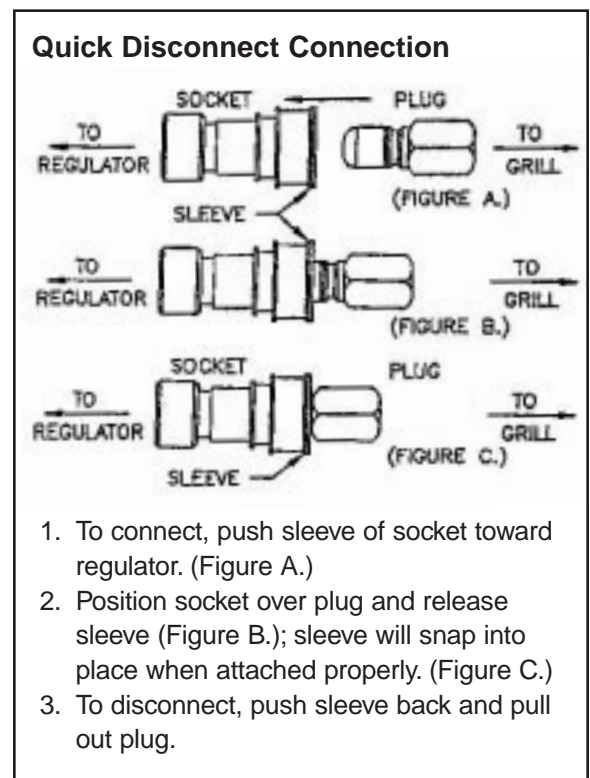


Figure 6.

Connecting the Cylinder (20 lb)

1. Turn cylinder valve hand wheel clockwise until it stops.
2. Make sure burner control knob is in the "OFF" position.
3. Position grill in open area that is level.
4. Position cylinder in safe location and where hose will be positioned to prevent tripping.
5. Remove protective cap from gas connection plug on side of grill.
6. Attach the hose end of the regulator to the grill using "QUICK DISCONNECT" instructions. (Figure 6.)
7. Connect regulator nipple into the cylinder valve. Make sure nipple is centered in cylinder valve outlet. Tighten coupling nut by hand; do not cross thread connection. (Figure 8.)
8. To disconnect make sure burner control knob is in the "OFF" position. Close the cylinder valve by turning the handwheel clockwise until it stops.
9. Loosen the coupling nut by turning it counterclockwise.
10. Remove hose end of regulator assembly from grill using "QUICK DISCONNECT" instructions. Place protective cap back on gas connection plug and cylinder valve.

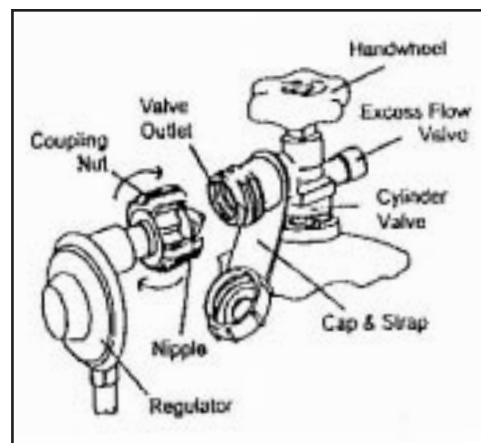


Figure 8.

GAS CONNECTION (NATURAL GAS):

CAUTION: Gas piping to your grill must be in accordance with local codes. In the absence of local codes, use the national fuel gas code, ANSI Z 2231 (latest edition).

CAUTION: Gas supply must be turned off at the grill when grill is not in use.

When ordered for natural gas the "TEXAS SIZZLER JR.", comes adjusted for natural gas. A qualified gas installer should install the gas line. A shut off valve should be installed at the grill.

1. Make sure burner control knob is in the "OFF" position.
2. Check regulator for debris or damage and replace if necessary.
3. Remove protective cap from gas connection plug on side of grill and attach regulator to plug using the Quick Connect fitting. (Figure 6.)
4. Attach gas supply line to $\frac{3}{8}$ " flare connector on inlet side of regulator.
5. To disconnect gas supply make sure burner control knob is in the "OFF" position and disconnect regulator quick connect fitting. (Figure 6.)
6. Close gas supply shut off valve.

OPERATION:

WARNING: Before lighting your grill, be sure to read this section carefully. When lighting your grill, always keep your face and body as far away from the grill as possible.

Lighting the Grill:

1. Open cover.
2. Make sure burner control knob is in "OFF" position.
3. Turn on gas supply.
4. Depress and rotate burner control knob to "HIGH" position.
5. Depress igniter button, listen for clicking sound and check for burner flame.

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6. If flame is not present, turn burner control knob to "OFF" position, leave cover open and wait 5 minutes. Repeat steps 3 through 6 until ignition occurs.
7. Rotate burner control knob to desired cooking level.
8. To turn off grill, push in and turn burner control knob to the "OFF" position.

Lighting Burner Without Igniter:

If the igniter is not working properly, the burner can be lit manually using a long match or extended nozzle butane lighter.

Manual Lighting Procedure:

1. Open cover.
2. Make sure burner control knob is in "OFF" position.
3. Turn on gas supply.
4. Light match or lighter and place through gap in cooking grid and hold 1/4" over top of burner surface, depress and rotate burner control knob to "HIGH" position. Burner will ignite.
5. Rotate burner control knob to desired cooking level.
6. To turn off grill, push in and turn burner control knob to "OFF" position.

INFRA-RED GRILLING:

IMPORTANT: Do not place food over burner that is not operating. Grease and drippings will clog burner ports if burner is not operating. Avoid exposing burner to excessive marinades and other liquids.

Grilling over infra-red burners is a process that seals juices in foods. This is accomplished by searing the meat for a short period of time and not letting the juices escape.

The infra-red heat generated by the "Texas Sizzler JR." allows the meat to be cooked evenly throughout. The intense temperature generated by the burner will vaporize drippings and produce a flavorful smoke absorbed by your food.

COOKING WITH THE "TEXAS SIZZLER JR":

1. Be sure the drip pan is in place and pushed all the way to the back of the grill.
NOTE: Drip pan can be lined with aluminum foil for ease of cleaning, be sure not to block front ventilation space in pan with foil.
2. Light the burner using the instructions given.
3. Preheat the grill after lighting with burner control knob turned to "HIGH" position for 5 to 6 minutes.
4. Place the food on the grill and cook 2 to 3 minutes for initial sear.
5. Turn the food and repeat step 4.
6. Set burner control knob to desired cooking level and continue cooking until the meat is cooked to your satisfaction, turning as necessary.
7. Turn knob to "OFF" and shut off gas supply when you are finished cooking.
8. Clean the cooking grids and drip pan after each use.

Continued on next page

Cooking Hints:

1. When handling meat, use a spatula or tongs, instead of a fork. When meat is pierced the natural juices will leak out.
2. Upon initial use, start off with hamburgers or hot dogs to become familiar with infra-red cooking.
3. To reduce excessive flare-ups:
 - A. Trim excess fat.
 - B. Pre-heat on high at least 5 minutes.
 - C. Keep cooking grids clean after each use.

Cooking Guidelines:

Meat	Temperature Setting	Cooking Time
Steak 1 1/2" Thick	High fire 3 min. each side.	6 min. – Rare
	High fire 2 min. each side. Balance "medium" fire.	8 min. – Medium
	High fire 2 min. each side. Balance "medium" fire.	12 min. – Well Done
Hamburger 1" Thick	High fire 2 1/2 min. each side.	5 min. – Rare
	High fire 3 min. each side.	6 min. – Medium
	High fire 3 1/2 min. each side.	7 min. – Well Done
Pork Chop 3/4" Thick	High fire 2 1/2 min. each side. Balance "medium" fire.	10 min.
Chicken Pieces	High fire 2 min. per side. Balance "medium low" to "low" fire.	10-20 min.

**The above guide will aid you in achieving excellent cooking results. The more you use your grill, the better you and the results will become. Keep in mind that several factors such as outdoor temperature conditions, wind, humidity, altitude, size, quality and thickness of meat can influence results.*

MAINTENANCE AND CLEANING:

CAUTION: Always allow the grill to cool before cleaning. Avoid exposing burner surface to water.

Proper maintenance and cleaning will extend the life of your grill. Regular cleaning will reduce accumulations of debris, grease and fats. Infra-red burners incinerate most drippings and food particles, but occasionally some particles may remain. For removal of these particles turn burner on high for 5 to 10 minutes.

Cleaning:

Drip Pan:

Remove drip pan from grill and clean with soap and water. If pan is lined with foil, remove and replace foil, reinstall pan.

Cooking Grid:

Can be cleaned with a grill cleaning brush while grids are still hot after each use.

Stainless Steel Exterior Housing:

Your "Texas Sizzler JR" is made with the highest quality 304 stainless steel available. Stainless steel requires very little maintenance; however, a good grade of stainless steel cleaner should be used for exterior cleaning.

Maintenance:

An occasional inspection of venturi inlets and orifice openings is recommended.

Infra-red burner maintenance can be maintained by operating the grill on high for 5 to 10 minutes after each use. Any excess accumulation of debris on burner surface can be removed easily. Remove cooking grid and burner screen and vacuum burner surface every few months or as needed.

REPLACEMENT PARTS LIST:

Item	Description
jr-cerelm	Ceramic element kit w/gasket
jr-burn	Burner housing
jr-scrn	Burner screen
jr-bcv	Burner control valve
jr-ldhdl	Lid handle
jr-bck	Burner control knob
jr-elec	Electrode
jr-ign	Igniter
jr-cgrid	Cooking grid
jr-dpan	Drip pan
jr-orinat	Natural orifice
jr-orilp	LP orifice
jr-regnat	Natural regulator
jr-reglp	LP regulator

TROUBLESHOOTING:

Problem	Probable Cause	Remedy
Burner will not light when igniter is pushed	<ul style="list-style-type: none"> A. Lack of gas B. Defective igniter C. Loose igniter wire D. Bad igniter battery 	<ul style="list-style-type: none"> A. Purge air in gas line. Fill gas cylinder B. Replace igniter C. Re-attach igniter wire D. Replace battery
At high setting burner output is too low. Burner rumbles or flutters blue flame at surface.	<ul style="list-style-type: none"> A. Lack of gas B. Damaged burner element 	<ul style="list-style-type: none"> A. Adjust regulator, clear orifice B. Replace burner element
At low setting burner output is too high	<ul style="list-style-type: none"> A. Low heat setting is adjusted too high. 	<ul style="list-style-type: none"> A. Adjust low heat setting

**TEXAS SIZZLER INFRA-RED
STAINLESS STEEL GAS GRILLS**

WARRANTY

ALL STAINLESS STEEL CABINET PARTS ARE WARRANTED AGAINST DEFECTIVE MATERIAL AND/OR WORKMANSHIP FOR LIFETIME TO THE ORIGINAL CONSUMER BUYER UNDER THE TERMS STATED BELOW. DISCOLORATION OR OXIDATION IS EXCLUDED.

*IGNITER WARRANTED FOR 1 YEAR.

ALL OTHER PARTS ARE GUARANTEED FOR 10 YEARS UNDER NORMAL USE.

THIS WARRANTY DOES NOT INCLUDE THE COST OF ANY LABOR, 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, OR DAMAGE INCURRED THROUGH COMMERCIAL USE OF THE PRODUCT. THIS EXPRESS WARRANTY IS THE SOLE GIVEN BY THE MANUFACTURER AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED.

WARRANTY CLAIMS

DEFECTIVE PARTS ARE TO BE RETURNED TO THE FACTORY PREPAID FOR REPAIR OR EXCHANGE WITH PROOF OF PURCHASE. ALL HANDLING AND SHIPPING CHARGES ARE TO BE PAID BY THE PURCHASER.

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