

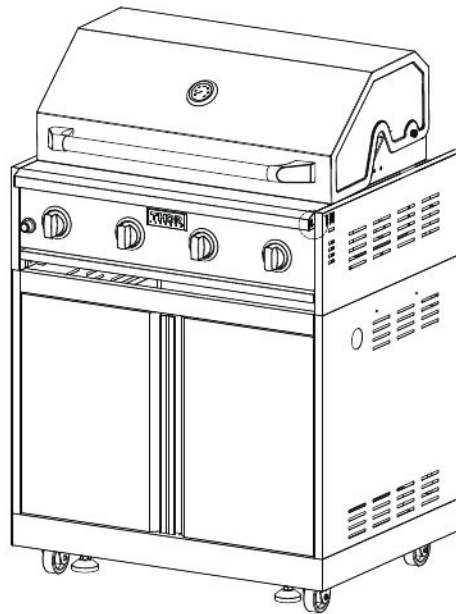
THOR

K I T C H E N[®]

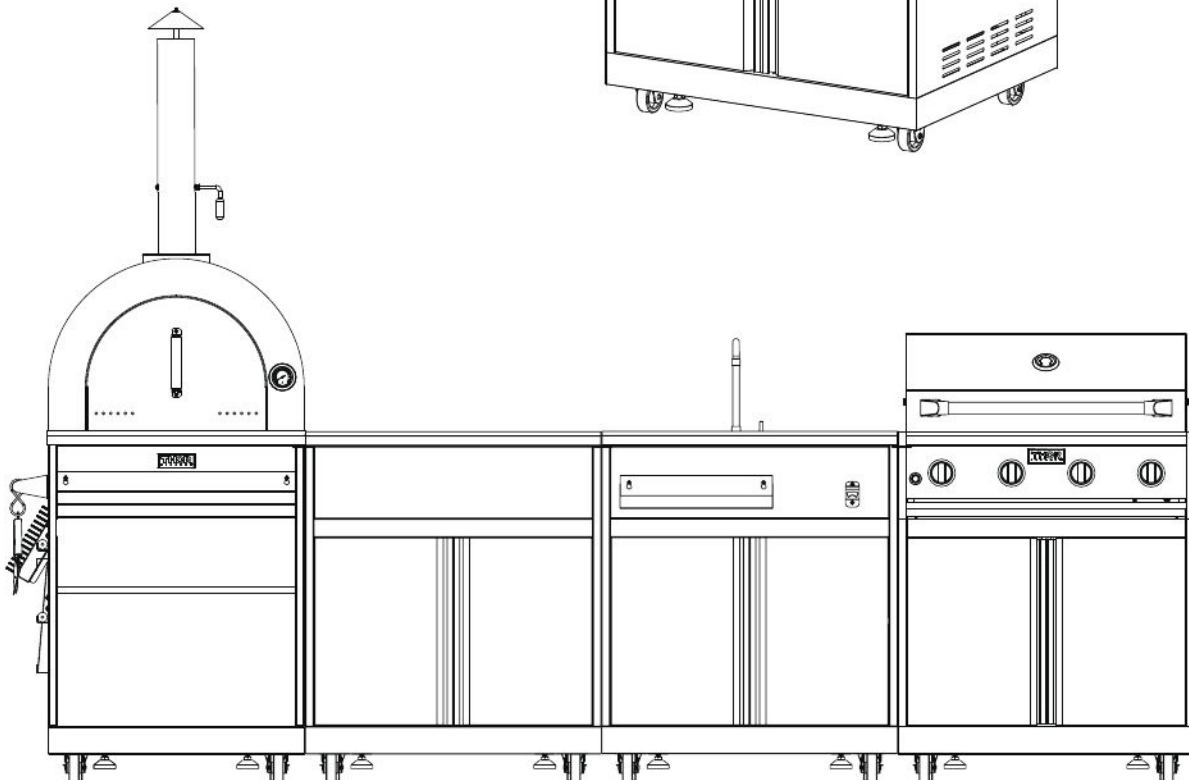
4 Piece Modular Kitchen Island-BBQ With Bottom Cabinet

User Care Manual

MODEL# MK10PCCB



MODEL# MK04SB



IMPORTANT:

Save for electrical inspector's use.

Installer: Leave installation instructions with the homeowner.

Homeowner: Keep installation instructions for future reference.

Table of Contents

WELCOME	1
OUTDOOR GRILL SAFETY	3
IMPORTANT SAFETY INSTRUCTIONS.....	4
INSTALLATION REQUIREMENT	5
OUTDOOR GRILL SPEC	6
GAS REQUIREMENTS	7
Hose and Regulator(Comes standard with the Gas BBQ Grill).....	7
Pre-Operation Leak Testing.....	8
Leak Testing for Valves, Hose and Regulator.....	8
LP Gas Supply Cylinder Disconnection	9
LP Tank Removal, Transportation and Storage	9
LP Tank Exchange	9
LP GAS CONNECTION	10
GRILL INSTRUCTIONS	12
COOKING RECEIPES	17
OUTDOOR GRILL CARE.....	19
TROUBLESHOOTING.....	20

Read this installation and User Care Guide carefully and completely before using your grill to reduce the risk of fire, burn hazard and other injuries.



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.



WARNING

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

The 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, or the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2

WELCOME

Thank you for purchasing your Thor Kitchen Appliance! We appreciate your business and we recommend that you read this entire User's Manual before operating your new appliance for the first time.

This manual contains instructions on how to properly install and set up your new device, as well as insights into the unique features that our product offers. Please keep this manual for future reference, as it contains answers to questions that you might have as you begin to cook.

For any inquiries, please reach our customer service support at +1 877-288-8099 at our business hours or email service@thorgroup.us.

Thank you,
Thor Group

OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:



Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, property damage.



You can be killed or seriously injured if you don't follow Instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed.



WARNING

1. Use outdoors only
2. Read the instructions before using the appliance.
3. Warning: accessible parts may be very hot. Keep young children away.
4. This appliance must be kept away from flammable materials during use.
5. Do not move the appliance during use.
6. Turn off the gas supply at the gas container after use.
7. Do not modify the appliance.



WARNING

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

⚠ WARNING



Explosion Hazard

Securely tighten all gas connections.
Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.

Examples of a qualified technician included:
Licensed heating personnel,
Authorized gas company personnel, and
authorized service personnel,

Failure to do so can result in explosion, fire hazard or death.

This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.

This outdoor cooking gas appliance is not intended to be installed in or on boats/recreational vehicles.

If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.

The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to person, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- An outdoor cooking gas appliance is not intended to be installed in or on boats.
- Always maintain minimum clearance from combustible construction, see "location requirement" section.
- The outdoor cooking gas appliance shall be used only outdoors and shall not be used in building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surface.
- Keep outdoor cooking gas appliance clear and free from combustible material, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation opening of the cylinder enclosure free and clear from debris.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it MUST be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance by the manufacturer.
- Visually check the burner flames. They should be blue or slightly yellow.



- Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.

- This model is designed for use with a standard 20lb Liquid Petroleum Gas tank.
A 20lbs tank of approximately 305mm in diameter by 393mm high.
- Provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
- Always check connections for leaks each time you connect the gas supply cylinder. See "Installation Instruction" Section.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage or any enclosed area. The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement gas regulator & hose assembly must comply with the manufacturer.
- Place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with cylinder valve. Other type of capsule or plugs may result in leakage of gas.
- If the following information is not followed exactly, a fire causing death or serious injury may occur.

Do not store a spare gas cylinder under or near this outdoor cooking gas appliance.

Never fill the cylinder beyond 80 percent full.

- The LP gas cylinder to be used must be constructed and marked in accordance with the Specification of LP gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission CAN/CSA-8339.

The Cylinder used must include a collar to protect the cylinder valve.

If the information in above is not followed exactly, a fire causing death or serious injury may occur.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Temperature in Outdoor BBQ Grill cavity can reach about 800 .

INSTALLATION REQUIREMENT

Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools Needed

- Tape measure
- Small, flat-blade screwdriver
- #2 and #3 Phillips screwdriver
- Level
- Wrench or pliers
- Pipe wrench
- Scissors or cutting pliers (to remove tie-downs)
- Noncorrosive leak-detection solution

Parts Supplied

- Gas pressure regulator/hose assembly
 - 1 - "AA" size alkaline battery
 - Hardware packet
- Screws: W 3/32-32*2/5" 4pcs used to install the door

Location Requirements



WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors
Do not store grill with fuel tank in a garage or indoors. Failure to follow these instructions can result in death, explosion, or fire.



WARNING



Fire Hazard

Do not use grill near combustible materials. Do not store combustible materials near grill. Doing so can result in death or fire.

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction for outdoor grills:

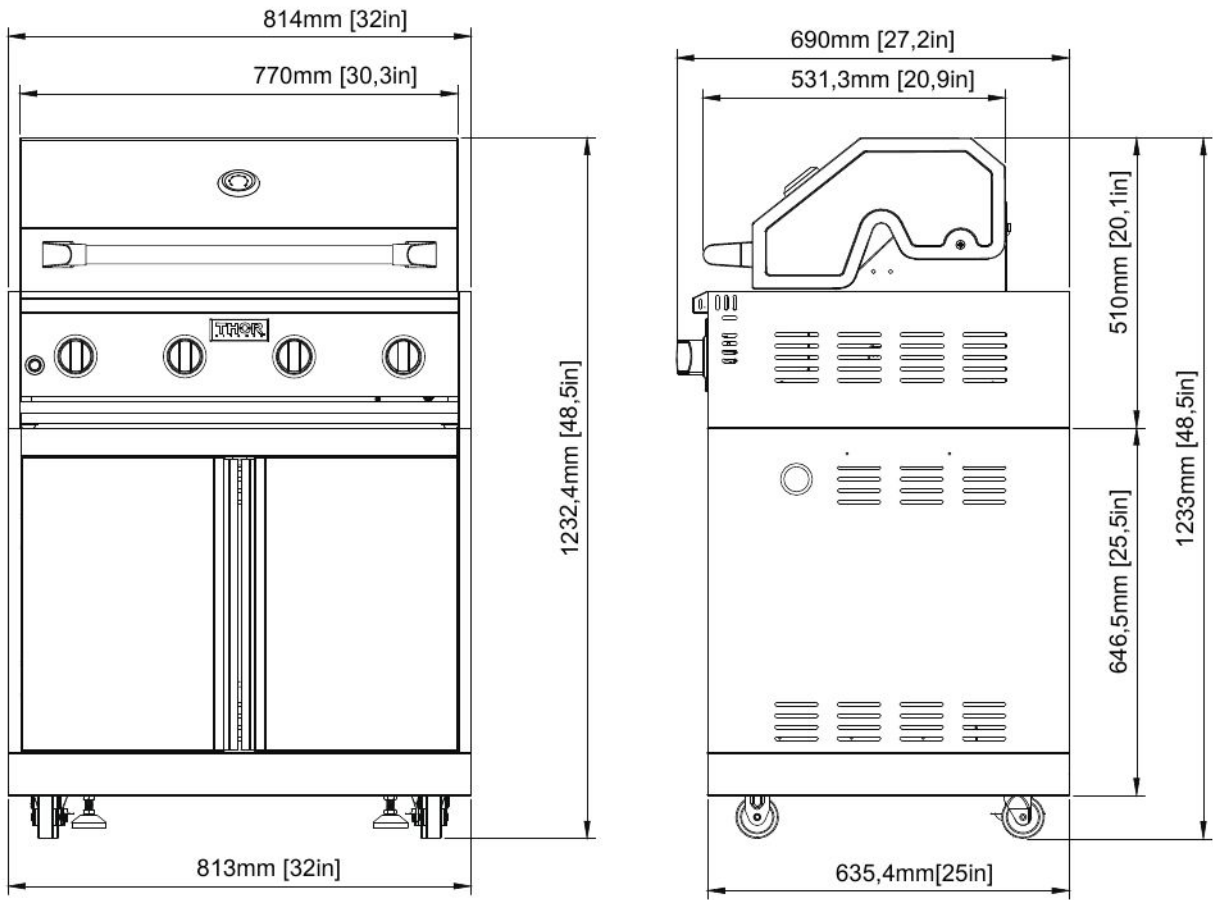
- A minimum of 24" (58.0 cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.
- A 24" (58.0 cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

*See "Assistance or Service" section to order.

OUTDOOR GRILL SPEC

Product Dimensions

BBQ With Bottom Cabinet



GAS REQUIREMENTS



Gas Tank Specifications

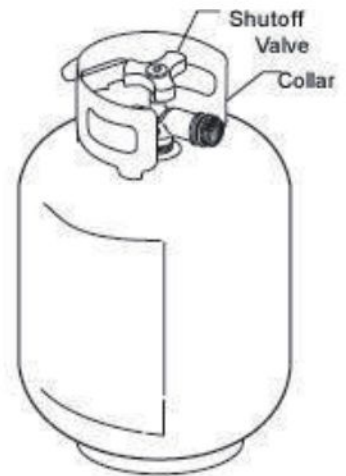
- Any L.P. gas supply cylinder used with this gas BBQ Grill must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane.

- The L.P. cylinder must have a shut-off valve (see picture) terminating in a Type 1 L.P.

- A Type 1 compatible cylinder with a Type 1-cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained.

- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.

- All L.P. gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. gas cylinders of the US Department of



Transportation (DOT) or the National Standard of Canada, CAN/CSA-8339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.

- Read labels on the L.P. Gas Supply Cylinder.

- New cylinders are always shipped empty for safety.

- Allow only qualified L.P. gas dealers to fill or repair your L.P. gas supply cylinder.

- Inform the gas dealer if it is a new or used cylinder to be filled.

- After filling, have the gas dealer check for leaks and to see that the relief valve remains effective and in good condition.

Hose and Regulator (Comes standard with the Gas BBQ Grill)

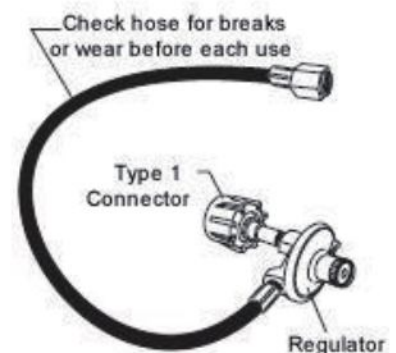
The Type 1 connection system has the following features:

- The rear burner will not allow gas to flow until a positive connection has been made. The cylinder control valve must be turned off before any connection is made or removed.

- The rear burner has a thermal element that will shut off the flow of gas in the event of a fire.

- The rear burner has a flow limiting device which, when activated, will limit the flow of gas to 4 cubic feet per hour.

- NEVER use gas BBQ Grill without leak testing this connection.



Pre-Operation Leak Testing



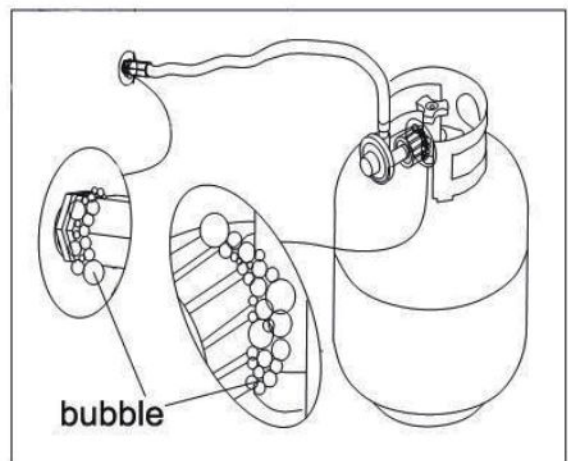
1. Do not insert any tool into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
2. If a leak is detected at any time, or you cannot stop a gas leak, immediately close the tank's shut-off valve (gas supply from LP tank to the gas BBQ Grill) and call LP gas supplier or your fire department.
3. Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the gas BBQ Grill any time a part of the gas system is replaced.



Never attempt to attach this gas BBQ Grill to the self-contained LP gas system. Do not use the gas BBQ Grill until leak testing has been completed.

Leak Testing for Valves, Hose and Regulator

1. NEVER smoke while leak testing.
2. Extinguish all open flames. Never leak test with an open flame.
3. Mix a solution of equal parts mild detergent or liquid soap and water.
4. Turn control knobs to OFF.
5. Ensure that the connections from the regulator to the gas BBQ Grill and tank are tight and secure (see picture).
6. Completely open LP tank valve by turning cylinder valve knob counterclockwise (right to left). If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.
7. If no rushing sound, brush soapy solution onto areas where bubbles are shown in LP tank (see picture).
8. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections.
9. Always close LP tank valve after performing leak test by turning cylinder valve knob clockwise.



⚠ WARNING ⚠

NOTE: When doing leak testing this appliance, make sure to tighten and test all loose connections. A slight leak in the system can result in a low flame, or a hazardous condition that could result in a fire or explosion.

LP Gas Supply Cylinder Disconnection

In order to disconnect the LP tank from the gas BBQ Grill :

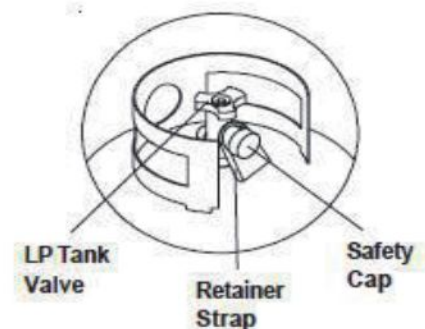
1. Turn the burner valves off.
2. Turn the tank valve off. (Turn shut-off clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

LP Tank Removal, Transportation and Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

- Never leave a LP tank inside a motor vehicle. (Heating of the vehicle could cause an increase in the gas pressure which may open the valve allowing gas to escape resulting a serious risk of fire or explosion.)
- Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building.
- Do not store LP tank in an area where children play.



LP Tank Exchange

- Exchange your Type 1 cylinder for OPD safety feature-equipped replacement tank ONLY.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage. Leak test new and exchanged LP tanks BEFORE connecting to gas BBQ Grill .

Never connect the gas BBQ Grill to an unregulated gas supply.

LP GAS CONNECTION

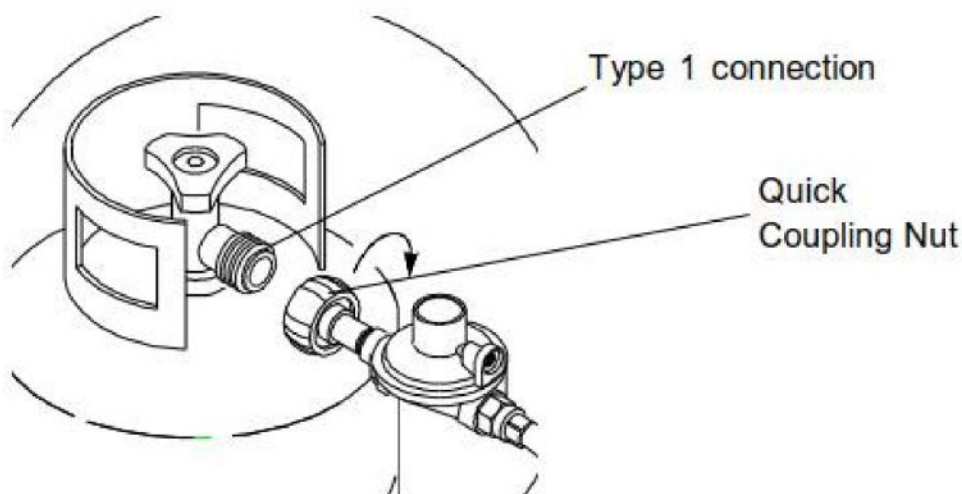
Gas Pressure Regulator

The gas pressure regulator supplied with this grill must be used.

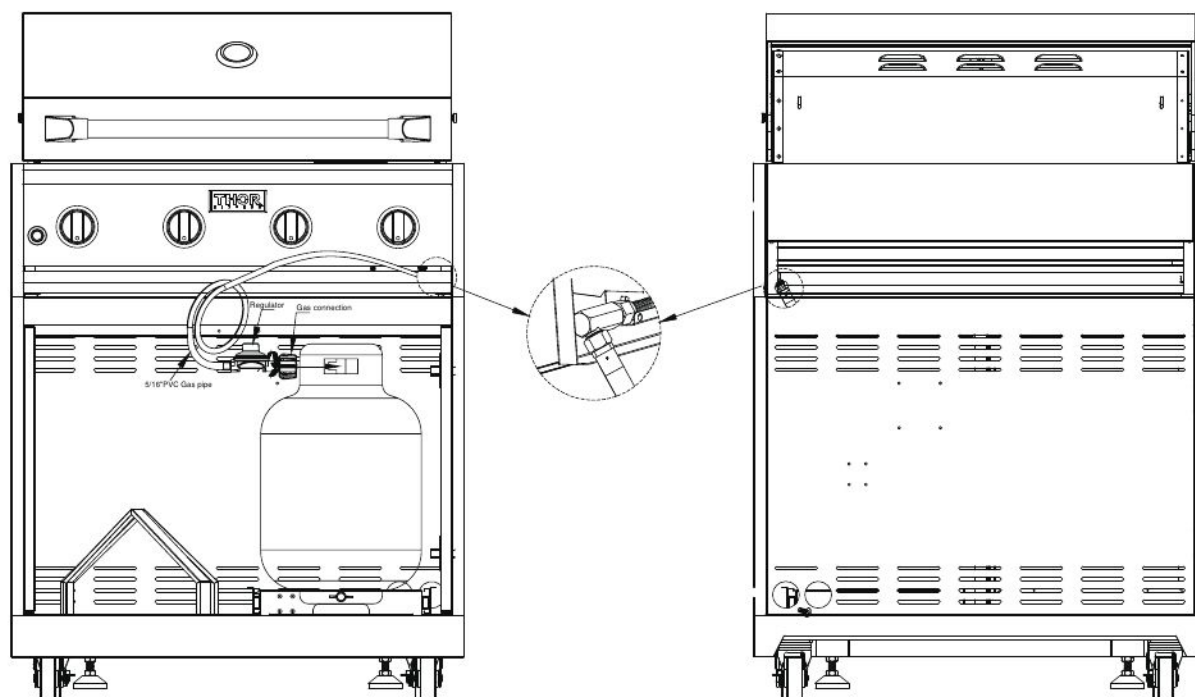
The inlet (supplied) pressure to the regulator should be as follows for proper operation.

Connect Regulator with Hose to your LP Gas Tank

- Turn all Control Knobs to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged equipment.
- Connect the regulator assembly to the tank valve and **HAND TIGHTEN** nut clockwise to a full stop. **DO NOT** use a wrench to tighten because it could damage the Quick Coupling Nut and result in a gas leak/fire hazard.
- Open the tank valve 1/4 to 1/2 of a full turn (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Check All Connections for LP Gas Leaks." If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.

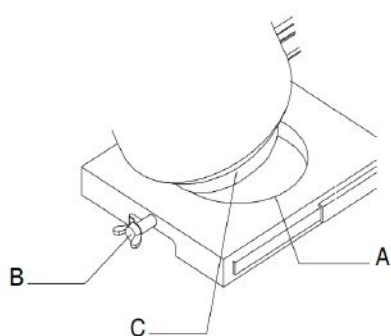


Install propane tank

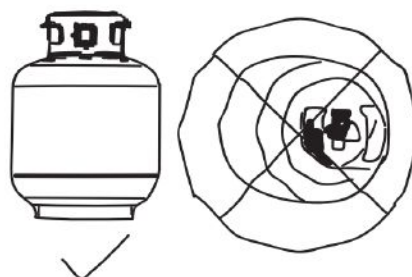


(LP Tank Installation Layout)

1. This grill is equipped with a propane tank (not supplied). A gas pressure regulator / hose assembly is supplied.
2. Grill tank tray is compatible with most of the propane tank in the market. The propane tank must be mounted and secured.
3. Open cabinet doors.
4. Loosen the tank tray locking screw.
5. Put propane tank into the tank tray under the grill.
6. Tighten the locking screw clockwise against the bottom collar of the propane tank to secure the tank (detailed info please see above picture – LP Tank Installation Layout)
7. For easy installation, the tank liquid withdrawal valve is suggested to face right side.



- A. Locking screw
B. Tank tray
C. 201b LP gas fuel tank tray

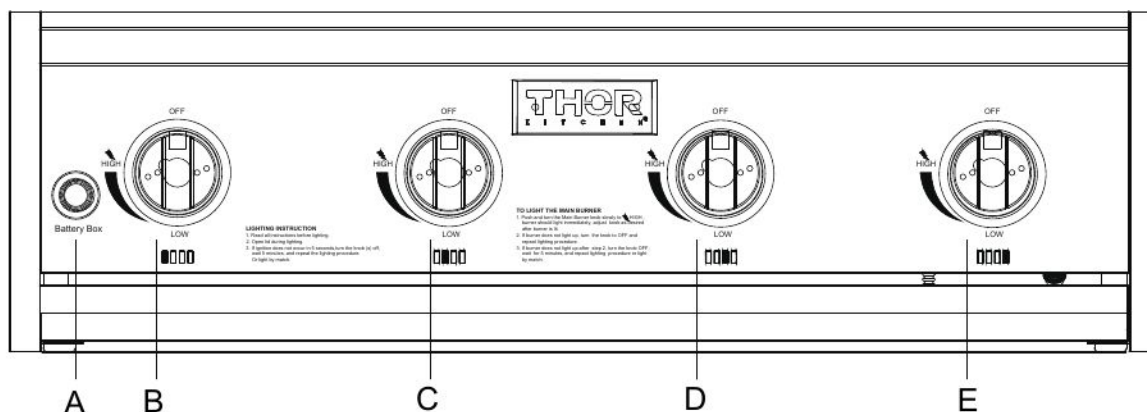


Cylinder must be arranged to provided vapor withdraw.

GRILL INSTRUCTIONS

The grill you have purchased may have some or all the feature listed below. The locations and appearances of the features shown here may not match what you are having on your model.

Control panel



A. Battery (for Ignition) Box
C. Front Left Tube Burner Knob
E. Front Left Tube Burner Knob

B. Front Left Tube Burner Knob
D. Front Middle Tube Burner Knob

Using your Outdoor Grill

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.

Do not store grill with fuel tank in a garage or indoors. Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

⚠ WARNING



Fire Hazard

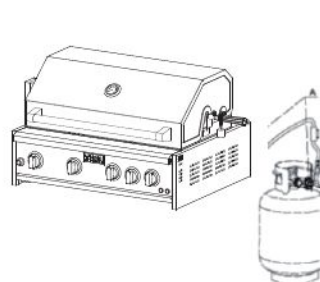
Do not use grill near combustible materials. Do not store combustible materials near grill.

Doing so can result in death or fire.

Inspect the Gas Fuel Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

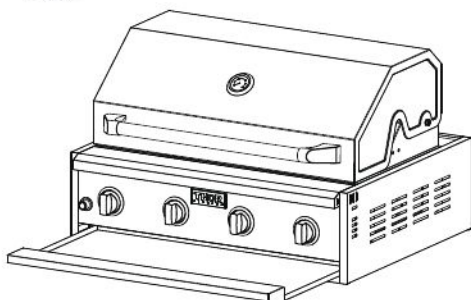
If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.



A. Gas pressure regulator / hose assembly

Prepare the Gas Supply

1. Make sure control knobs are turned to OFF. The drip tray must be in place and pushed all the way to the back.



Turn the Gas Supply On

1. For outdoor grills using a propane tank:
Slowly open the tank valve.
NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.
2. For outdoor grills using natural gas supply source (if applicable)
Open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.

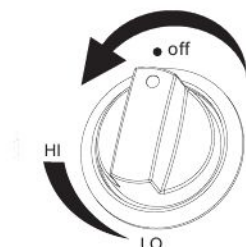


A. Closed valve
B. Open valve

Lighting the Main Grill

IMPORTANT: If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

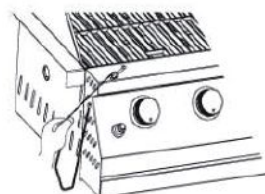
1. Do not lean over the grill.
2. Select the burner you want to light. Push the pulse ignitor module and Push in and turn the grill burner control knob to IGNITE/Hi, while continuing to hold it in



3. You will hear the "snapping" sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.
4. Repeat for each of the other burners as needed.

Manually Lighting the Main Grill

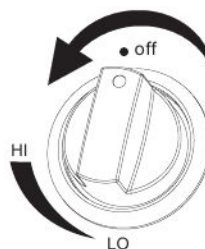
1. Do not lean over the grill.
2. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



3. Strike the match to light it.
4. Guide the lit match under the grill grate.



5. Push the pulse ignitor module, push in and turn the burner knob to IGNITE/Hi for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



6. Repeat steps 2 through 5 for each main burner.
7. Remove match and replace manual lighting extension on the right side panel.

IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

Warning (After use):

Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

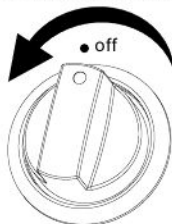
Using Your Rotisserie Burner

To avoid damage to the warming rack, remove from grill when using the rotisserie burner.

Do not use the main burners when the rotisserie burner is in use.

Lighting the Rotisserie Burner

1. Do not lean over the grill.
2. Push the pulse ignitor module. Push and turn Rear Burner knob slowly to IGNITE/HI. You will hear the "snapping" sound of the spark.



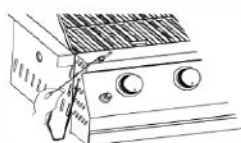
3. When the rotisserie burner lights, continue to hold the knob in for another 15 seconds, then release the knob and burner will stay lit. You will hear the "snapping" sound of the spark until the knob is released.

IMPORTANT: If the rotisserie burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

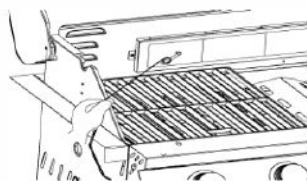
4. Please note that: rotisserie burner has high setting only.

Manually Lighting the Rotisserie Burner

1. Do not lean over the grill.
2. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.

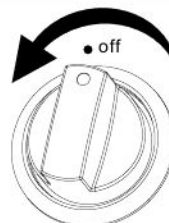


3. Strike the match to light it.
4. Gently hold the lit match close to the rotisserie burner



A. Lighting extension
Rotisserie burner

5. Push the pulse ignitor module and push in and turn the control knob to IGNITE/ON. Hold this knob in for 15 seconds after the burner is lit. You will hear the "snapping" sound of the spark until after the knob is released.



IMPORTANT: If the rotisserie burner does not light immediately, turn the rotisserie burner control knob to OFF and wait 5 minutes before relighting.

6. Remove the match and replace the manual lighting extension inside the cabinet door.

WARNING

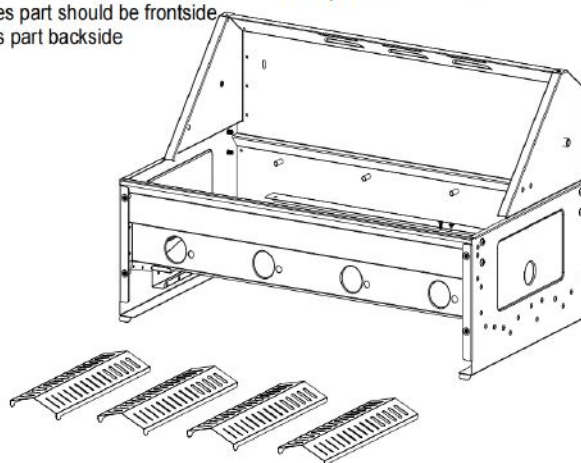
⚠ WARNING

Do not let food stayed for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

It's suggested to use protective gloves when handling particularly hot components. Parts sealed by the manufacturer must not be altered or changed by end user.

IMPORTANT: Installation location of the Flame tamper after washed:
Smaller holes part should be frontside
Bigger holes part backside



 CAUTION

When using a match to light the grill make sure to use the attached lighting rod.

 WARNING

When lighting, keep your face and hands as far away from the grill as possible.

 WARNING

Before lighting, please check the connection with proper procedure. If leak, turn the gas off.

 WARNING

This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

 WARNING

Do not store a spare LP-Gas cylinder under or near the appliance.

 WARNING

Never fill the cylinder beyond 80 percent full.

 WARNING

If the information in above warning is not followed exactly, a fire causing death or serious injury may occur.

 CAUTION

- Failure to open the lid prior to igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious injury or death.
- NEVER use the grill if gas odor is present.
- NEVER stand with head, body, or arms over the grill when lighting.
- ALWAYS inspect the hose before using the grill. If there is excessive abrasion or wear, or if the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- ALWAYS ensure the area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
- ALWAYS ensure there is no blockage of the airflow through the vent space located below the face of the unit.
- Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.

ROTISSERIE CHART

Use a portable meat thermometer to check internal doneness of the food.

Turn off rotisserie burner when meat thermometer reads 5°F/3°C lower than desired internal temperature. Continue rotating, hood closed, for 10 minutes before carving.

Cooking time can be affected by weather conditions such as wind and outside temperature.

Food	Weight	Internal Doneness or Temperature (°F/°C)	Approximate Grilling Time (min/lb)
Beef			
Roasts	4-6 lbs (1.5-2.2 kg)	Medium-rare (145°F/63°C)	15-20
Rib Eye		Medium (160°F/71°C)	20-25
Sirloin Tip			
Rib, boneless			
Poultry			
Chicken	3-6 lbs (1.1-2.2 kg)	Breast (170°F/77°C)	25-30
		Thigh (180°F/82°C)	25-30
Turkey, whole	7-10 lbs (2.6-3.7 kg)	Breast (170°F/77°C)	11-20
		Thigh (180°F/82°C)	11-20
Lamb			
Boneless leg	4-7 lbs (1.5-2.6 kg)	Medium (160°F/71°C)	20-25

Pork

Loin roast, boneless	4-6 lbs (1.5-2.2 kg)	Medium (160°F/71°C)	20-23
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- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food.
- Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 2" (5.0 cm) intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape and thickness), heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

Cooking Methods

Cooking by direct heat means the food is placed on grill grates

Direct Heat

directly above lighted burners. Hood position can be up or down. If hood is in the up position, total cooking times may be longer.

Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

Indirect Heat

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food.

If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.

TIPS FOR OUTDOOR GRILLING

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Before Grilling

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) for 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.

COOKING RECEIPES

Grilling Chart

- Knobs have High, Medium and Low settings for flame adjustment.
- Heat settings indicated are approximate.
- Grilling times are affected by weather conditions.
- When 2 temperatures are listed, for example: Medium to Medium-Low, start with the first and adjust based on cooking progress.
- Cooking times may vary from chart times depending on the type of fuel, Natural or LP gas.

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
Beef				
Hamburgers ½" (1.3 cm) to ¾" (1.9 cm) thick	DIRECT Medium	Medium (160°F/71°C)	10-15	Grill, turning once.
Roasts	INDIRECT	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	32-40 per lb (15-18 per kg)	Tent with foil first 45-60 minutes of cooking time.
Rib Eye, Sirloin	Medium/OFF/Medium			
Steaks, 1" (2.5 cm)	DIRECT	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	11-16	Rotate steaks ¼ turn to create criss-cross grill marks.
Porterhouse, Rib, T-bone, Top Loin, Sirloin	Medium			
Steaks, 1½" (3.8 cm)	DIRECT	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	18-25	
Porterhouse, Rib, T-bone, Top Loin, Sirloin	Medium			
Top Round or Shoulder/ Chuck (London Broil)	DIRECT	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	22-29	
1½" (3.8 cm) thick	Medium			
Flank, ½" (1.3 cm) thick	DIRECT Medium	Med-Rare (145°F/63°C)	11-16	
Pork				
Chops, 1" (2.5 cm)	DIRECT	Medium (160°F/71°C)	12-22	
1½" (3.8 cm) thick	Medium to Med-Low		30-40	
Ribs	INDIRECT	Medium (160°F/71°C)	40-60	Grill, turning occasionally. During last few minutes brush with barbecue sauce if desired. When done, wrap in foil.
2½-4 lbs (0.9-1.5 kg)	Med/OFF/Med			
Roast, boneless tenderloin, 1 lb (0.37 kg)	DIRECT Medium	Medium (160°F/71°C)	18-22	Turn during cooking to brown on all sides.
Ham half, 8-10 lbs (3-3.7 kg)	INDIRECT Med/OFF/Med	Reheat (140°F/60°C)	2-2½ hours	Wrap entire ham in foil and put on grill without pan or drip pan.
Ham steak precooked, ½" (1.3 cm) thick	DIRECT Preheat Medium Grill Medium	Reheat (145°F/63°C)	7-10	
Hot Dogs	DIRECT Medium	Reheat (145°F/63°C)	5-10	Slit skin if desired.
Chicken				
Breast, boneless	DIRECT Medium	170°F/77°C	15-22	For even cooking, pound breast to ¾" (2.0 cm) thick.
Pieces, 2-3 lbs (0.75-1.1 kg)	DIRECT Med-Low to Medium	Breast 170°F/77°C Thigh 180°F/82°C		Start bone side down.
Lamb				
Chops and Steaks, Loin, Rib, Sirloin				
1" (2.5 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	10-20	
1½" (3.8 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	16-20	

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
Fish and Seafood				
Filletts, Steaks, Chunks Halibut, Salmon, Swordfish, 8 oz (0.25 kg)	DIRECT Medium		4-6 per ½" (1.3 cm) thickness of fish	Grill, turning once. Brush grill with oil to keep fish from sticking. Remove when inside is opaque and flaky with skin easily removed.
Whole, Catfish, Rainbow Trout, 8-11 oz (0.25- 0.34 kg)	DIRECT High		5-7 per side	
Shellfish, Scallops, Shrimp	DIRECT Medium		4-8	
Turkey				
Whole breast (bone-in)	INDIRECT HI/OFF/HI	170°F/77°C	14-18 per lb (7-8 per kg)	Tent with foil until last 30 minutes of cooking time.
Half breast (bone-in)	INDIRECT Medium/OFF/Medium	170°F/77°C	25-30 per lb (11-14 per kg)	Start skin side down.
Whole, 7-12 lbs (2.6-5.4 kg)	INDIRECT HI/OFF/HI	Breast 170°F/77°C Thigh 180°F/82°C	11-16 per lb (5-7 per kg)	Less than 11 lbs (5.0 kg)
Fresh Vegetables				
Corn on the cob	DIRECT Medium		20-25	Soak in cold water 20 minutes. Do not husk. Shake off excess water.
Eggplant	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Onion, ½" (1.3 cm) thick	DIRECT Medium		8-20	Grill, turning once. Brush with olive oil. Put a skewer through several slices to hold together.
Potatoes, Sweet, whole	DIRECT Medium		40-70	Individually wrap in heavy-duty foil. Grill, rotating occasionally.
Baking, whole	DIRECT High		45-90	
Peppers, Roasted	DIRECT High		15-22	Wash and place on grill whole. Char skin all around. Cool in a paper bag or plastic wrap to loosen blackened skin. Peel and remove seeds.
Squash, Summer, Zucchini	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Garlic Roasted	DIRECT Medium		20-25	Cut off top, drizzle with olive oil and wrap in double layer of foil.

OUTDOOR GRILL CARE

Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. Unscrew igniter button cap counterclockwise to remove.



A. Igniter push button
B. "AA" size battery

2. Remove battery from the battery compartment.
3. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.
4. Screw igniter button cap clockwise into place.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use vinyl grill cover. See "Assistance" section to order.

STAINLESS STEEL

IMPORTANT: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths or paper towels.

Cleaners should not contain chlorine. Damage may occur.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner
- Liquid detergent or all-purpose cleaner:

GRILL GRATES

IMPORTANT: To avoid damage to grill grates, do not use a steel or fiber scraper. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water.

For baked-on food prepare a solution of 1 cup (250 ml) ammonia to 1 gal. (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING RACK

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

IMPORTANT: Make sure gas supply is off and all control knobs are in the Off position.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

Cleaning Method:

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-

TROUBLESHOOTING

Grill will not light

- Is the propane tank valve turned off?
Turn on the valve.
- Is the grill properly connected to the gas supply?
Check installation instructions. For further inquiries, please contact Thor Kitchen Technical Support at 877-288-8099 or email service@thorgroup.us
- Is there any gas in propane tank?
Check the gas level before using the grill.
- Is the igniter working?
Check if the igniter battery is properly installed, also check if the battery needs to be replaced.
Check if the grill will be lit by match.
Check if there's any debris blocking the electrode
- If the igniter is not sparking at the tip of the electrode, you might need to replace the igniter.

Burner Flame will not stay lit

- Is gas supply valve turned on at the correct position?
Check the position of the gas valve, adjust the gas valve according to the flame performance.
- Is gas supply in the fuel gas tank low?
Check the gas level.
- Is the burner properly installed and in good condition?
Check that the burner is installed properly.
Check for defects in the burner.

Flame is noisy, low or erratic

- Is the gas supply fully turned on?

Check if the propane tank valve is fully open.

- Is the gas supply in the propane tank low?
Check the gas level.
- Does only one burner appear low?
Check and clean the burner if it's clogged or dirty.
See "General Cleaning" section.
- Is the gas supply hose bent or kinked?
Straighten the gas supply hose.
- Is the flame noisy or lifting away from the burner?

Burner may be getting too much air. Check the air shutter adjustment

- Is the burner flame mostly yellow or orange?
Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see "Check and Adjust Burners" section.

Excessive flare-ups

- Is there excessive fat in the food being grilled?
Keep flame on low or turn one burner off. Keep the hood up when grilling to avoid excessive flare-ups. Move food to the warming rack until flames subside. To avoid damage to the grill, do not spray water on gas flames.

Low heat LP Gas

For outdoor grills using a propane tank, slowly open the tank valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, slowly open the tank valve and wait 5 seconds before lighting.
3. Light one burner at a time. See "Lighting the Main Grill" section.

Replacing light bulb

- Take out the grease tray and find the connector of grill light bulb.
- Take out the 5 screws on the lamp cover to get access to the bulb.



For Any Product Inquiries, please contact 877-288-8099 or email service@thorgroup.us

The Thor Kitchen Outdoor BBQ carries a 2-year parts warranty, and the BBQ burner parts carries 4-year warranty from the date of purchase.

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