

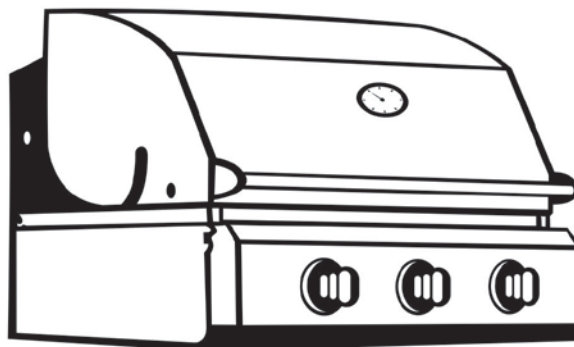


DLXSS

Grill Head™

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- * Grill Head Construction: ALL 430 Stainless Steel
 - * Grill Features: Three 11500 BTU Stainless Steel Burners
 - * Ignition: Individual electronic self-lighting burners. Use no battery.
 - * Burner Heat Deflectors: Stainless Steel
 - * Grease Tray: Quick removal full length, Stainless Steel.
 - * Hood: Stainless Steel double lined with Temperature Gauge.
 - * Warming Rack: Stainless Steel 180 square inch of surface.
 - * Warming Rack Dimensions: W - 7.4 in x L - 24.4 in
 - * Grilling Grate: two .25 diameter Stainless Steel 5mm dia. 242 square inch each, total of 484 square inch grilling surface.
 - * Grilling Surface Dimensions: W - 25 in x L - 19 in
 - * Finish: Polished Stainless Steel
 - * Stainless handle with zinc alloy bracket
 - * Hood with double high-polished edge.
 - * Grill Head Weight: 56 lbs.
 - * Fuel Type: LPG

12 month warranty from date of purchase against manufacturer defects.



OWNER'S MANUAL



Model PKG DLX-SS

Owner's Manual

Read Owner's Manual carefully before you assemble. Failure to follow these instructions could result in serious bodily injury and/or property damage. This gas grill is intended for outdoor use only.

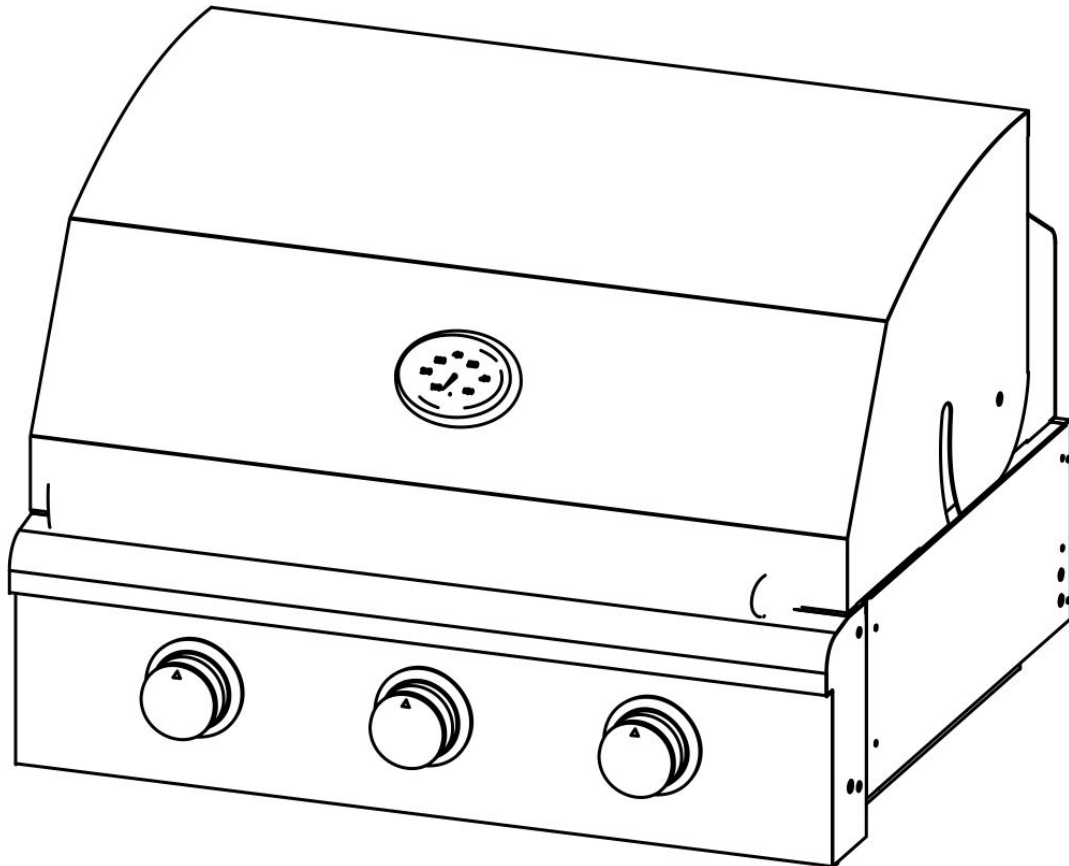


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Note: The use and installation of this product must conform to local codes. In absence of local code, use the National Fuel and Gas Code, ANSIZ223.1, Storage and handling of liquefied petroleum Gases NFPA/ANSI 58 of Can/cga-B149.1.

WARNING

FOR YOUR SAFETY:

1. This grill is for outside use only, and shall not be used in a building, garage, or any other enclosed area.
2. Never use charcoal or lighter fluid.
3. The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
4. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
5. Always place your grill on a hard, level surface far away from combustibles.
6. Do not attempt to move the grill while it is lit.
7. Do not leave a lit grill unattended and keep children and pets away from grill at all times.
8. Do not use grill in high winds above 5- 10 mph.
9. Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.

Safety Instructions

DANGER

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. Do NOT use this grill in or on boats.

DANGER

To prevent fire or explosion hazard when testing for a leak:

1. No smoking. Do not use or permit sources of ignition in the area while conducting a leak test.
2. Conduct the leak test outdoors in a well-ventilated area.
3. Do not use matches, lighters, or a flame to check for leaks.

Caution: It is essential to keep the grill's valve compartment, burners, and circulating air passages clean. Inspect grill before each use.

DANGER

1. Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (potholders, gloves, BBQ mittens, etc.).
2. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
3. Do not alter grill in any manner
4. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
5. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
6. Never keep a filled propane container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.

DANGER

Do not store spare LP-gas cylinder within, under or near this grill.

Never fill the cylinder beyond 80 percent full.

A fire causing deaths or serious injury may occur if the above is not followed exactly.

PRECAUTIONS

Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury. For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use, see the original manufacturer's recommendations before using on a grill. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst. Use a covered hand when opening the grill lid. Never lean over an open grill.

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp

potholders on hot surfaces may cause burns from steam. Do not let potholders touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting excess grease deposits collect in the grease tray at the bottom of the grill's firebox. Clean often.

Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill for cooking excessively fatty meats or products which promote flare-ups.

Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

ASSEMBLY INSTRUCTIONS

Remove all contents from packaging, and make sure all parts are present. Grill comes fully assembled. It requires one of the following products to be fully functional. Use without one of the following products voids warranty. The DLX-SS Grill Head attaches to following products via 4 bolts through Firebox side wall (See figure #13 in parts diagram).

Grill Head configurations:

- DLX-SS Grill Head with the MVP Cradle for use with VERSArm Carrier.
- DLX-SS Grill Head with the PRO A/T Hitch Mount Grill Stand.
- DLX-SS Grill Head with the MVP Cradle on the Backyard Grill Stand.

Instructions for attaching the PKG DLX-SS Grill to the VERSArm, Back Yard Stand, PRO A/T Stand are contained in their respective packaging.

LEAK TESTING

General

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive force unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

Before Testing

Make sure that all packing material is removed from the grill.

WARNING: DO NOT SMOKE WHILE LEAK TESTING.

NEVER LEAK TEST WITH AN OPEN FLAME.

To Test

Make sure all control valves are in the "OFF" position. Create mixture of 50% water and 50% liquid dishwashing soap. Apply to following test connections (**1.** All propane cylinder welds, hand wheel, and connections, **2.** All regulator and propane cylinder connections **3.** All hoses and connections between manifold, burners, & propane cylinder) Turn the gas supply on. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and recheck. Should the gas continue to leak from any or all of the fitting, turn off the gas supply, and contact our customer service.

Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

Gas Flow Check

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames and burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc.

OPERATING INSTRUCTIONS

Using the Grill:

Grilling requires high heat for searing and proper browning, however when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

To Begin Grilling

1. Make sure the grill has been leak tested and is properly located.
2. Remove any remaining packing material.
3. Light the grill burners using the instructions in this manual. The igniter knobs are located on the lower center portion of the front panel. Each rotary igniter is labeled on the control panel.
4. Turn the control knob(s) to "HI" and preheat the grill for 15 minutes. The grill lid is to be closed during the appliance preheat period.

5. After the grill is preheated use a wire brush with a 12" or longer handle and scrape cooking grates. Always wear heat resistant gloves to perform this task.
6. Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between "HI" and "LO".

NOTE: The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

NOTE: The hot grill sears the food, sealing in the juices. The longer preheat, the faster the meat browns and the darker the grill marks.

LIGHTING

Before Lighting

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill.

To Light Grill Burner

Make sure all knobs are "OFF" then turn on the gas supply. Always keep your face and body as far from the grill as possible when lighting.

Your grill has an exclusive patented built-in ignition. The igniter is built in to the valve. To ignite each burner simply push and turn the control knobs to the HI setting, you will hear the valve click as it sends a spark to the pilot flame. If the burner does not light, wait 5 minutes for any excess gas to dissipate and then retry.

To Match Light the Grill

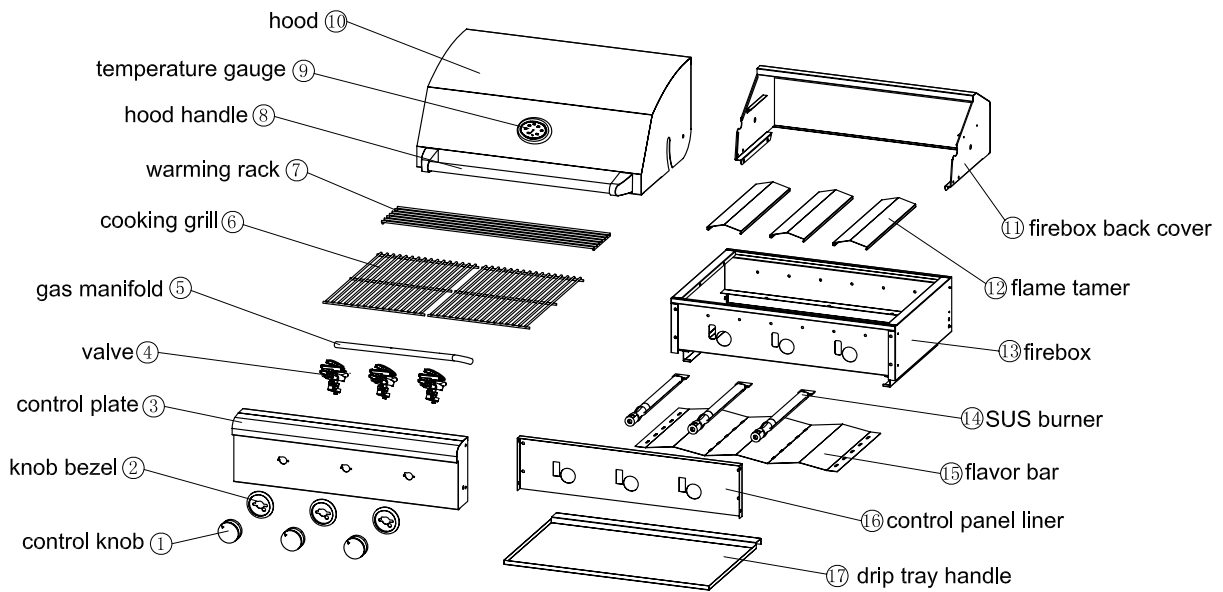
If the burner will not light after several attempts then the burner can be match lit.

If you've just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate. Keep your face and hands as far away from the grill as possible. Insert a lit extended match or lighter through the cooking grids to the burner. Press the control knob and rotate left to the HI setting, continue to press the knob until the burner ignites. Burner should light immediately.

Resetting the Safety Regulator

If the burner does not light in 4 seconds turn the knob off and check fuel supply level also check if the regulator safety has tripped. To reset, shut off the fuel supply at the tank then shut off the temperature control knobs on the front of the grill, finally remove the regulator from the fuel supply and reattach, doing this resets the safety in the regulator.

2012 PARTY KING GRILL



PART LIST:

REF#	DESCRIPTION	PART NUMBER	QTY
1	Control Knob	PKA-1201	3
2	Knob Bezel	PKA-1202	3
3	Control Plate	PKA-1203	1
4	Valve	PKA-1204	3
5	Gas Manifold	PKA-1205	1
6	Cooking Grill	PKA-1206	2
7	Warming Rack	PKA-1207	1
8	Hood Handle	PKA-1208	1
9	Temp. Gauge	PKA-1209	2
10	Hood	PKA-1210	1
11	Firebox Back Cover	PKA-1211	1
12	Flame Tamer	PKA-1212	3
13	Firebox	PKA-1213	1
14	SUS Burner	PKA-1214	3
15	Flavor Bar	PKA-1215	1
16	Control Panel Liner	PKA-1216	1
17	Drip Tray Handle	PKA-1217	1

CLEANING & CARE

Burn off the grill after every use for 5 to 10 minutes to keep excessive food residue from building up. Use a wire brush to clean the cooking grates.

To clean the fire box remove the grates and use a putty knife/scrapper to remove excessive build up of grease and food.

Drip Pan/Ash Tray

To clean, simply open the back door of the PRO A/T Stand or the MVP Cradle (depending upon which model the grill his is used with) and slide it out the back then scrape with a putty knife or something similar and reinsert back in its proper location. You may also clean the grease pan with dishwashing detergent and warm water solution.

ADJUSTING GAS FLOW

The “LOW” setting gas flow can be adjusted to raise or lower the minimum heat output of the grill. Note this only affects the “LOW” setting while the “HI” setting will not be affected.

To change setting, first ignite burner and set on “LOW”. Remove control knob (The knob uses a small latch, and with enough pressure can be snapped on and off easily.) Using a flat head screwdriver, find the internal brass adjustment screw. Adjust to desired flame size.

(It will be easier to adjust flame size with grill and heat deflector removed)



“LOW” Flame setting adjustment screw.

WARRANTY

Your new Party King Grills PKA DLX-SS Grill is under warranty for a period of 12 months to the original purchaser from the date of purchase against manufacturer's defects.

No warranty is given for damage or abuse. Given the nature of use the grill (transporting on vehicle) and or any of its component accessories cannot be warranted for anything other than manufacturing defects.

If you deem it necessary to file a warranty claim please go to the Party King Grills website and follow the steps provide there.

You may also call the Party King Grills 24 hour toll free voicemail number and leave a message about your issue along with the best time and number to reach you. One of our customer service representatives will gladly call you back as soon as possible. Note: please leave your time zone so no one calls you too early or late. You may also send your concern or issue to CustomerService@PartyKingGrills.com. Either way you choose please allow time for someone to call you back. We make every attempt to reply to your call or email within 8 hours except nights, weekends or holidays.

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