



# **Cherokee FR™ Infrared Gas Grill**

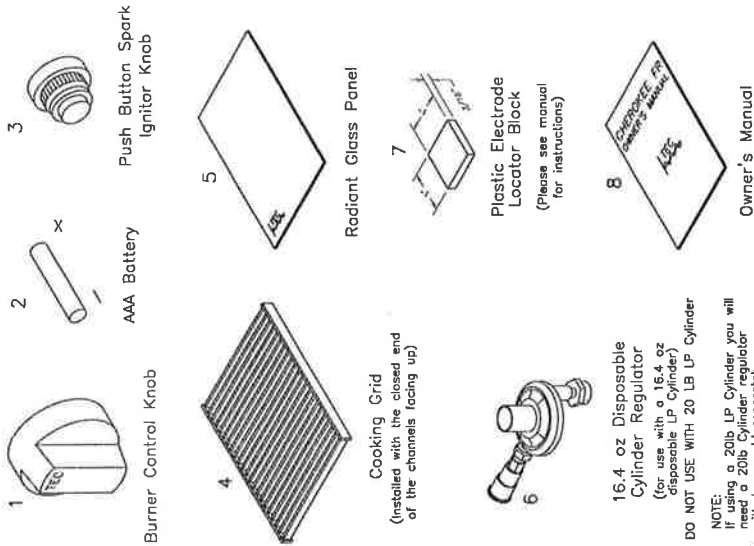
## **OWNER'S MANUAL**

**THERMAL ENGINEERING CORPORATION**  
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2741 The Boulevard, Columbia, South Carolina, 29209  
Telephone: (803) 783-0750 Toll-free (800) 331-0097  
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[www.tecinfrared.com](http://www.tecinfrared.com)

**TO ACTIVATE AND ENSURE WARRANTY COVERAGE  
REGISTER YOUR GRILL TODAY AT  
[TECINFRARED.COM/SUPPORT](http://TECINFRARED.COM/SUPPORT)**

## Unpacking the Cherokee FR

Included in the Cherokee®FR box are the Cherokee FR and the following items.



NOTE:  
If using a 20lb LP Cylinder you will need a 20lb Cylinder regulator with hose sold separately.

DO NOT USE WITH 20 LB LP Cylinder

## Pre-Assembly

1. Remove regulator and set aside for later assembly.

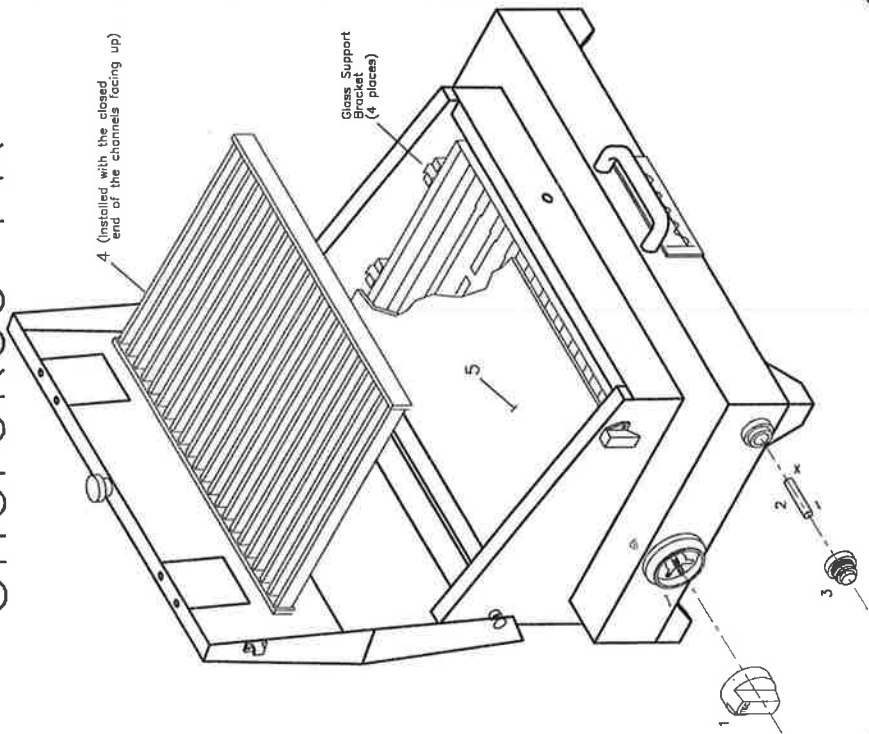


2. Carefully remove Cherokee FR grill from box.

3. Open the Cherokee FR hood and remove the following:

- (1) burner control knob
- (1) push button spark ignitor knob
- (1) AAA battery
- (1) electrode locator block
- (1) owner's manual
- (1) radiant glass panel wrapped in a corrugated pad
- (1) cooking grid

## Cherokee® FR



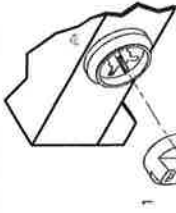
PLEASE READ THE OWNER'S MANUAL BEFORE OPERATING THIS GRILL!



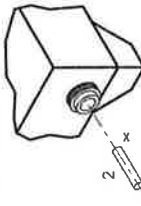
DETAILED INSTRUCTIONS IN THE MANUAL

## Assembly

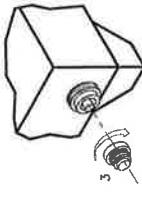
1. Slide Burner Control Knob with TEC at the top onto the exposed Control Valve Stem.



2. Install the AAA battery as shown. (+ end first)



3. Screw on the Push Button Spark Ignitor Knob onto the Spark Ignitor Bezel as shown.

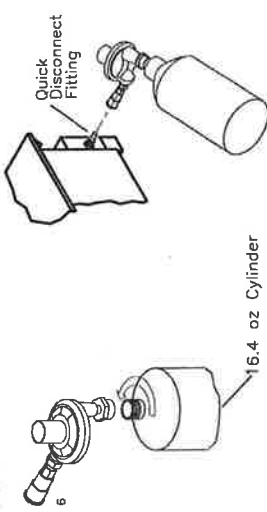


4. Place the Radiant Glass Panel, smooth side up, onto the four Support Brackets. If the glass is not level, it will be necessary to make a slight adjustment to the brackets with a pair of pliers so that the glass sits level on all four brackets.

5. Place the Cooking Grid with the closed end of the channels facing up on top of the radiant glass panel.

6. Attach the regulator to a disposable 16.4 oz LP Cylinder (not included). Remove the protective cap from the Quick Disconnect Fitting.

7. Connect the regulator and disposable 16.4 oz LP Cylinder assembly to the exposed quick disconnect fitting at the rear of the Cherokee FR at an angle so that the bottom of the cylinder rests on the table or is positioned so the cylinder hangs straight down over the edge of the table.



# Warnings



## DANGER

1. NEVER OPERATE THIS APPLIANCE UNATTENDED.
2. NEVER OPERATE THIS APPLIANCE WITHIN 10 FEET OF ANY OTHER GAS CYLINDER.
3. NEVER OPERATE THIS APPLIANCE WITHIN 25 FEET OF ANY FLAMMABLE LIQUID.
4. IF A FIRE SHOULD OCCUR, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR FIRE DEPARTMENT. DO NOT ATTEMPT TO EXTINGUISH AN OIL FIRE WITH WATER.



## WARNING

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.

## Warnings to Customer

DO NOT INSTALL OR OPERATE THIS APPLIANCE WITHOUT HAVING CAREFULLY READ THIS MANUAL. FOR FUTURE REFERENCE, HAVE THIS MANUAL AVAILABLE WHILE USING THIS APPLIANCE AND ALWAYS FOLLOW THE INSTRUCTIONS PROVIDED.

NEVER ATTEMPT TO MAKE CONVERSIONS OR MODIFICATIONS TO YOUR GRILL WITHOUT FIRST OBTAINING WRITTEN INSTRUCTIONS FROM THERMAL ENGINEERING CORPORATION.

DO NOT STORE A SPARE GAS CYLINDER UNDER OR WITHIN 25 FEET OF THIS GRILL, OR ANY OTHER OPEN FLAME, HEAT PRODUCING APPLIANCE OR HEAT SOURCE.

DO NOT ALLOW YOUR LP GAS CYLINDER TO BE FILLED BEYOND 80% FULL.

**WARNING:** FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN A FIRE CAUSING DEATH OR SERIOUS INJURY OR PROPERTY DAMAGE.



Rev 092008

# Notices

## Notice to Customer

PRIOR TO INSTALLING AND USING THIS APPLIANCE, READ THIS MANUAL FULLY AND CAREFULLY. RETAIN THIS MANUAL FOR FUTURE REFERENCE AND HAVE AVAILABLE AT ALL TIMES. INSURE THAT ALL PERSONS OPERATING THIS EQUIPMENT CAREFULLY READ AND BECOME FAMILIAR WITH THE INFORMATION IN THIS MANUAL.

THIS UNIT HAS BEEN CAREFULLY INSPECTED AND PACKAGED AT THE FACTORY PRIOR TO SHIPMENT. UPON ARRIVAL, INSPECT THE APPLIANCE CAREFULLY FOR ANY CONCEALED DAMAGE. IMMEDIATELY REPORT ANY DAMAGE TO YOUR AUTHORIZED DEALER.

SHOULD YOU HAVE ANY QUESTIONS REGARDING OPERATION OR USE OF THIS APPLIANCE, CONTACT YOUR DEALER OR THERMAL ENGINEERING CORP. AT (803) 783-0750 OR 1-800-331-0097.

INSTALLATION MUST CONFORM TO LOCAL CODES OR THE NATIONAL FUEL GAS CODE, ANSI Z223.1/NFPA 54. IN CANADA, INSTALLATION OF THIS PRODUCT SHOULD BE IN ACCORDANCE WITH THE CAN/CGA-B149.1 NATURAL GAS AND PROPANE INSTALLATION CODE. THIS APPLIANCE IS NOT INTENDED FOR USE ON RECREATIONAL VEHICLES AND/OR BOATS. THIS UNIT IS CERTIFIED FOR RESIDENTIAL USE ONLY.



NATIONALLY REGISTERED TESTING LABORATORY

U.S. Patents 6114666, 7726967B2, 7853129;  
Canadian Patents 2571395, 2571545, 2336036;  
European Patent (Austria, Germany, Denmark, France, Great Britain, Netherlands, Sweden) 99932203.5;  
And Patents Pending

© Thermal Engineering Corporation, Issued 08/07  
03/07/11,11/11/11

# Residential Outdoor Grill Warranty

## EXPRESS WARRANTIES

Thermal Engineering Corporation (TEC<sup>®</sup>) warrants this product, the Cherokee<sup>™</sup> FR, and all component parts to the original owner to be free of defects in material and workmanship when subjected to normal household use for a period of one year from the date of purchase except as detailed below.

## EXCLUSIONS

TEC does not warrant the Radiant Glass Panel on portable units.

**UNDER THIS WARRANTY** To support the repair or replacement of the product or any component part under this warranty, the owner must first: (1) Provide TEC or the dealer with proof of purchase of grill or component part, including the original purchase date and the serial number of the product, (2) Obtain Return Authorization from the dealer or TEC and return the product or component part to TEC or the dealer within the warranty period and (3) Pay for the replacement part including shipping charges prior to warranty determination. If the part is deemed by TEC to have a defect in material and/or workmanship the cost of the part will be reimbursed. TEC reserves the right to determine the warranty status of a part and shall have the option to repair or replace the product or any component part deemed by TEC to be defective. Parts returned to the factory for warranty determination will not be returned to the customer. **IMPORTANT: RETAIN PROOF OF ORIGINAL PURCHASE TO ESTABLISH WARRANTY PERIOD.** The repair or replacement of the product or any of its component parts under this warranty shall be made by TEC free of charge for the part itself, with the owner paying all other costs, including labor and shipping. This warranty extends only to the original purchaser of the product and does not apply to commercial usage. This warranty shall not apply to problems or damage resulting from abuse, negligence, accident, natural disaster, alteration of the product, improper operation, installation, set-up or service or for failure to follow the instructions in the Owner's Manual. Discoloration, oxidation and surface rust of grill components which in the normal course of grill operation are exposed to high levels of heat are not covered by this warranty. Some objects and substances that come in contact with the grill may cause changes to its outward appearance, including discoloration, oxidation, and surface rust. These changes in appearance are not covered under the warranty.

**DISCLAIMER OF IMPLIED WARRANTIES** The warrantor is not responsible for incidental and consequential damages whether arising out of breach of warranty, breach of contract or otherwise. Some jurisdictions do not allow the exclusions or limitations of incidental or consequential damages so the above limitation or exclusion may not apply to you. Any implied warranty of merchantability and fitness applicable to the product and its component parts are limited in duration to the period of coverage of the applicable expressed written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts so the above limitations may not apply to you.

This warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities in connection with the sale, use and ownership of this product.

### Thermal Engineering Corporation

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Facsimile: (803) 783-0756 • Toll-free (888) 581-0286  
Website: www.tecinfrared.com



MODEL: \_\_\_\_\_

DATE OF PURCHASE: \_\_\_\_\_

SERIAL #: \_\_\_\_\_

DEALER NAME: \_\_\_\_\_

DEALER TELEPHONE #: \_\_\_\_\_

*(Complete the above information for future reference.)*

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# Installation

## General Overview

**WARNING:** THE APPLIANCE IS DESIGN-CERTIFIED FOR USE OUTDOORS ONLY AND NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS. THIS APPLIANCE MUST BE ON A LEVEL, STABLE SURFACE IN AN AREA CLEAR OF COMBUSTIBLE MATERIAL. AN ASPHALT SURFACE (BLACKTOP) MAY NOT BE ACCEPTABLE FOR THIS PURPOSE.

**WARNING:** THIS OUTDOOR COOKING GAS APPLIANCE SHALL NOT BE USED UNDER OVERHEAD COMBUSTIBLE CONSTRUCTION.

INSTALLATION MUST CONFORM TO LOCAL CODES OR THE NATIONAL FUEL GAS CODE, ANSI Z223.1/NFPA 54. IN CANADA, INSTALLATION OF THIS PRODUCT SHOULD BE IN ACCORDANCE WITH THE CAN/CGA-B149.1 NATURAL GAS AND PROPANE INSTALLATION CODE. THIS APPLIANCE IS NOT INTENDED FOR USE ON RECREATIONAL VEHICLES AND/OR BOATS. THIS UNIT IS CERTIFIED FOR RESIDENTIAL USE ONLY.

## Locations and Conditions

- This appliance shall be used only outdoors in a well ventilated area and shall not be used in a building, garage or any other enclosed area.
- This appliance is not intended for commercial use.
- When cooking, keep your grill away from combustible or distortable surfaces (wood, vinyl wall or wooden railing, etc.) Do not place grill under combustible material (i.e. wood, canvas, thatch, plastic, etc.). See Table A1 on page 4 for clearances.
- Do not block the flow of combustion and ventilation air.
- Keep flammable substances away from the grill, including aerosols and aerosol containers, gasoline and similar liquids, paper and paper products, containers of grease, paint, etc.
- Never leave your grill unattended while it is in operation.
- Do not wear flammable and/or loose clothing, such as long sleeves, neckties, scarves, etc., while using the grill.
- The use of alcohol and/or prescription drugs may impair the consumer's ability to properly assemble or safely operate this appliance.
- 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.

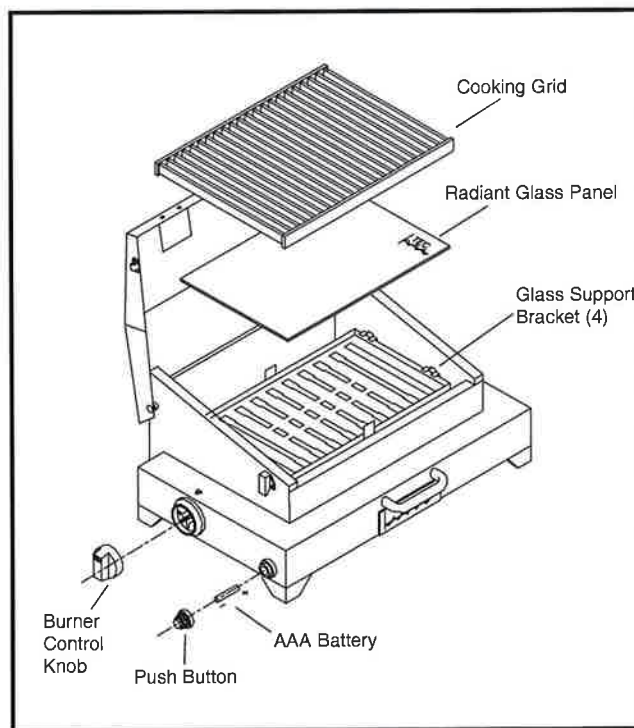
## Locations continued

When considering locations for your appliance, keep these important factors in mind. The Cherokee™ FR must be located outdoors only. As with any gas appliance, harmful carbon monoxide gas is produced during the combustion process that should not be allowed to accumulate in a confined space. Also, since hot air rises above the Cherokee™ FR while in operation, covered locations should be avoided. Do not locate the Cherokee where an overhang or awning may cover it.

Minimum clearances must be maintained when operating this appliance. Refer to Table A.1 for clearance specifications. The determination of whether a location is combustible or non-combustible construction is made by the local fire marshal, building inspector or the local safety authority having jurisdiction.

COMBUSTIBLE AND NON-COMBUSTIBLE CONSTRUCTION	
Sides	8"
Back	12"

**Table A.1** Clearance Specifications



**Figure 1.** TEC Cherokee FR Components

## Assembly

Unpack the grill from the box and assemble using the instructions below.

### Radiant Glass Panel

1. Remove the Radiant Glass Panel from the packaging material.
2. Remove the Cooking Grid from the grill. Place the Radiant Glass Panel with the smooth side up on the four (4) brackets directly above the burner assembly making sure the glass is level. (See Figure 1, Page 4) If the glass is not level it may be necessary to make a slight adjustment to the brackets. The glass brackets can be easily adjusted using a pair of pliers until the glass sits level.

### Cooking Grid

1. Remove the Cooking Grid from the grill. Wash the Cooking Grid in warm soapy water.
2. Set the Cooking Grid in place with the closed side of the channels facing up, on top of the Radiant Glass Panel. (See Figures 1, Page 4)

### Burner Output Knob

1. Remove the Burner Output Knobs from the packaging material. (See Figure 1, Page 4)
2. With the "OFF" indicator at the top, slide the Knob fully onto the valve stem ensuring the knob is centered in the surrounding bezel.

### Battery and Push Button Igniter Knob

1. Install the battery as shown, + end first. (See Figure 1, Page 4)
2. Thread the Push button Spark Igniter Knob onto the Spark Igniter Bezel as shown. (See Figure 1, Page 4)

### Electrode Locator

Please see Appendix B for instructions.

### Regulator for 16.4 oz Disposable Cylinder

Please see instructions on following page.

# Gas Connection

## General Overview

**WARNING:** WHEN YOUR GRILL IS STORED INDOORS, REMOVE AND STORE THE LP GAS CYLINDER OUTDOORS IN A PROTECTED, COOL AND DRY LOCATION OUT OF REACH OF CHILDREN. THE CYLINDER SHOULD NOT BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

**NOTICE:** WHEN PURCHASED FOR USE, THE CHEROKEE FR GRILL COMES WITH A REGULATOR ASSEMBLY DESIGNED TO BE USED WITH A 16.4 OZ. DISPOSABLE LP CYLINDER.

**NOTICE:** FOLLOW THE PROCEDURES OUTLINED IN THIS SECTION CLOSELY TO INSURE SAFE AND PROPER GRILL OPERATION. GAS REGULATORS SPECIFIED BY TEC SHOULD BE USED AT ALL TIMES. REFER TO TABLE B.1 BELOW FOR GAS SUPPLY SPECIFICATIONS, OR SEE RATING PLATE LOCATED ON THE GRILL.

## Disposable LP Gas Cylinder Connection

**WARNING:** ONLY 16.4 OZ. DISPOSABLE CYLINDERS, MARKED "PROPANE" OR "LP-GAS" MUST BE USED. THE LP-GAS SUPPLY CYLINDER MUST BE DISCONNECTED FROM THE REGULATOR WHEN THIS OUTDOOR COOKING GAS APPLIANCE IS NOT IN USE.

**CAUTION:** WHEN ATTACHED, THE TOP OF THE 16.4 OZ. DISPOSABLE CYLINDER MUST BE ATTACHED TO THE REGULATOR AND THE BOTTOM OF THE CYLINDER MUST REST ON THE SURFACE SUPPORTING THE APPLIANCE. WHEN PROPERLY INSTALLED, THE CYLINDER SHOULD REST AT AN APPROXIMATE ANGLE OF 45° FROM AN UPRIGHT POSITION ON THE SURFACE SUPPORTING THE APPLIANCE (SEE FIGURE 3, PAGE 6) OR POSITIONED SO THE CYLINDER HANGS STRAIGHT DOWN OVER THE EDGE OF THE SURFACE SUPPORTING THE APPLIANCE. THIS WILL INSURE PROPER VAPOR WITHDRAWAL.

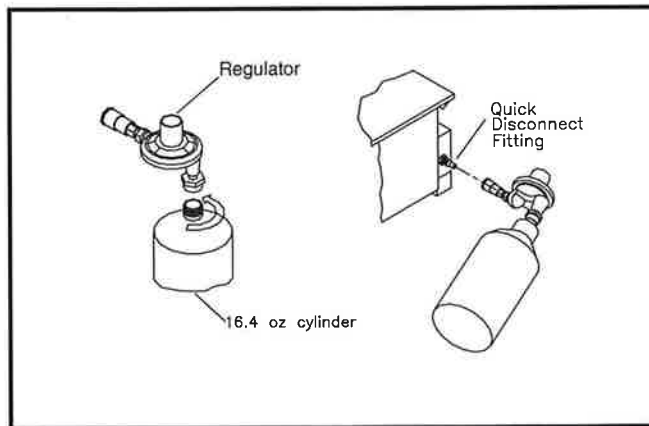
## Procedure for a 16.4 oz. Disposable LP Gas Cylinder Connection and Removal

1. Insure that the Burner Output Knob is in the OFF position. (See Figure 7, Page 9)
2. Inspect the Regulator for damage, dirt or debris. Remove any dirt or debris. Replace Regulator if damaged.
3. Remove the protective cap from the LP cylinder. Inspect the 16.4 oz. disposable LP Cylinder (especially the threaded connection) for damage, dirt or debris. Remove any dirt and debris. Replace cylinder if damaged.
4. Gently thread the 16.4 oz. disposable LP Cylinder onto the Regulator, making sure not to cross thread the connection. (See Figure 2, Page 6) **DO NOT FORCE THE CYLINDER ONTO THE REGULATOR.**
5. Connect the regulator with the 16.4 oz. LP Cylinder attached to the exposed quick disconnect fitting at the rear of the Cherokee FR. (See figure 2, Page 6) See Quick Disconnect Instructions on Page 6.
7. **CAUTION:** When installed, the top of the 16.4 oz. disposable LP Cylinder must be attached to the Regulator and the bottom of the cylinder must rest on the surface supporting the appliance. When properly installed, the cylinder should rest on the surface at an approximate angle of 45° (See Figure 3, Page 6) or should hang fully upright over the surface supporting the appliance. This will ensure proper vapor withdrawal.
8. To disconnect, insure that the Burner Output Knob is in the OFF position, Disconnect the Regulator Assembly using the "Quick Disconnect Instructions" (See Figure 4, Page 6) and unthread the LP Cylinder from the Regulator. Replace the protective cover on the disposable LP Cylinder.

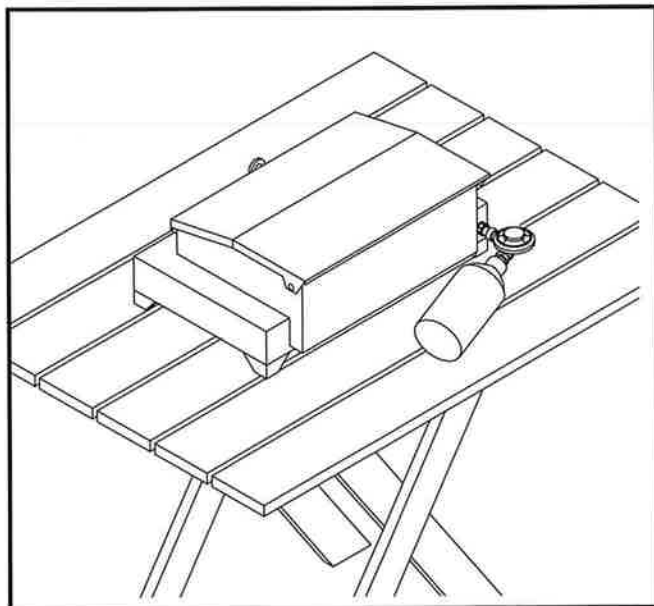
GAS, REGULATOR AND BASE TYPE	SUPPLY PRESSURE (IN. WC (kPa), MAX/MIN)	OPERATING PRESSURE (IN. WC (kPa))	MAIN BURNER ORIFICE SIZE (DMS / DIA.)	BURNER INPUT (BTU/HR.) (WATTS)
LP Regulator for(16.4 oz.) LP disposable cylinder (included with grill)	125 psi (861), max	11.0 (2.75)	57 (0.0430")	<u>13,000 (3,809)</u>
LP Regulator w/hose for 20 lb. LP cylinder (optional gas regulator purchased separately)	125 psi (861), max	11.0 (2.75)	57 (0.0430")	<u>13,000 (3,809)</u>

**Table B.1.** Gas Supply Specifications

## Disposable LP Gas Cylinder Connection continued



**Figure 2** Disposable Cylinder and Connection



**Figure 3** Disposable Canister Location

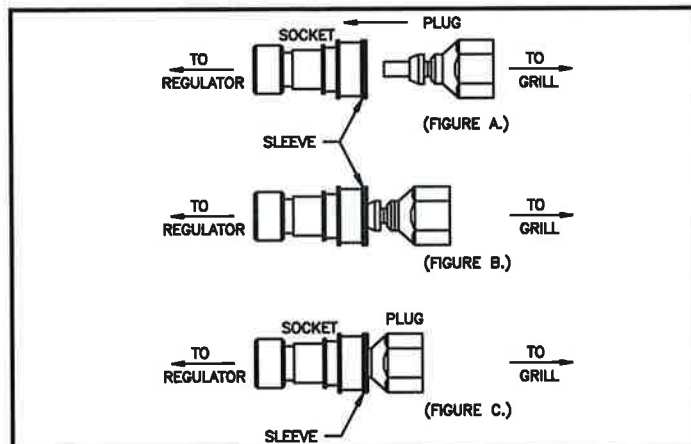
## Quick Disconnect Instructions

(See Figure 4, Page 6)

### Procedure:

1. To connect, push back Sleeve of Socket. (See Figure A)
2. Insert Plug (See Figure B), release Sleeve.

3. Push Plug until Sleeve snaps forward locking Plug in Socket. (See Figure C) (THIS AUTOMATICALLY OPENS THE SOCKET TO PERMIT GAS FLOW).
4. To disconnect, push sleeve back and pull out plug. (THIS AUTOMATICALLY CLOSSES THE SOCKET TO PREVENT GAS FLOW.)



**Figure 4** Quick Disconnect

## INSTRUCTIONS FOR USE WITH AN OPTIONAL 20 LB. LP GAS REGULATOR AND CYLINDER

### LP Gas Cylinder Safety

**WARNING:** FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN A FIRE CAUSING DEATH OR SERIOUS INJURY OR PROPERTY DAMAGE.

**NOTICE:** AN LP GAS CYLINDER (OR A REGULATOR FOR THAT CYLINDER) IS NOT PROVIDED FROM THE FACTORY WITH THIS GRILL. HOWEVER, ONLY APPROVED 20 LB. LP GAS CYLINDERS CONSTRUCTED AND MARKED IN ACCORDANCE WITH THE SPECIFICATIONS FOR LP GAS CYLINDERS OF THE U.S. DEPARTMENT OF TRANSPORTATION (D.O.T) OR NATIONAL STANDARD OF CANADA, CAN/CGA-B339, CYLINDERS, SPHERES AND TUBES FOR THE TRANSPORTATION OF DANGEROUS GOODS; AND COMMISSION, AS APPLICABLE SHOULD BE USED. ALL APPROVED CYLINDERS MUST BE EQUIPPED WITH AN INTEGRAL COLLAR DESIGNED TO PROTECT THE CYLINDER VALVE FROM DAMAGE, AS WELL AS A LISTED OVERFILL PROTECTION DEVICE. DO NOT USE OR TRY TO REPAIR A DAMAGED LP GAS CYLINDER AT ANY TIME. CONTACT YOUR LOCAL LP GAS SUPPLIER FOR REPLACEMENT. ALSO, YOU SHOULD ALWAYS OBSERVE THE FOLLOWING PRECAUTIONS:

- Do not store a spare gas cylinder under or within 25 feet of this grill or any other open flame, heat producing appliance or heat source.



## Gas Connection continued

- Do not fill your gas cylinder beyond 80% full. Gas cylinders come with a pressure relief valve. If a cylinder is subjected to excessive heat, the relief valve will open and let highly flammable gas vapor and/or liquid escape. Therefore, do not store gas cylinders near or under an open flame or source of heat. Store cylinders only in outside well ventilated areas.
- Place a dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

## Connecting Your LP Gas Cylinder

**NOTICE:** FOR YOUR SAFETY, ONLY USE THE REGULATOR AND HOSE ASSEMBLY PROVIDED AS AN OPTIONAL ACCESSORY WITH YOUR GRILL OR, IF REPLACEMENT PARTS ARE NECESSARY, USE ONLY TEC-SPECIFIED REPLACEMENT PARTS.

**WARNING:** A MINIMUM OF 12 INCHES OF CLEARANCE MUST BE MAINTAINED ON ALL SIDES OF THE UNIT TO THE LP GAS SUPPLY CYLINDER WHEN USING THE REGULATOR WITH HOSE ASSEMBLY. ALWAYS KEEP THE FUEL SUPPLY HOSE AWAY FROM HEATED SURFACES. THE LP GAS SUPPLY CYLINDER MUST BE LOCATED IN A SAFE POSITION TO PREVENT TRIPPING. (SEE FIGURE 5, PAGE 7)

**NOTICE:** THE GAS MUST BE TURNED OFF AT THE SUPPLY CYLINDER AND THE GAS CYLINDER MUST BE DISCONNECTED FROM THE REGULATOR WHEN THE GRILL IS NOT IN USE.

Be sure to set the gas cylinder upright so the Cylinder Valve is at the top. This will insure proper vapor withdrawal.

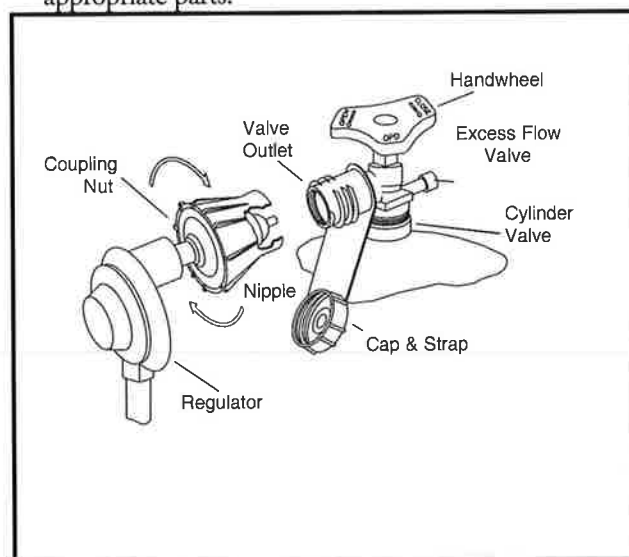
**Procedure for 20 lb. LP tank Connection:** (See Figure 5, Page 7)

1. In order to make sure the Cylinder Valve is fully closed, turn the Handwheel clockwise until it stops.
2. Turn the Burner Output Knob to OFF.
3. Make sure the grill is on a level surface.
4. Place the gas cylinder in a safe location maintaining 12 inches of clearance on all sides and locating the cylinder and hose in a position to prevent tripping. (See Figure 6, Page 7) Remove the protective caps from the Cylinder Valve Outlet and Nipple, as necessary.
5. Inspect the Coupling Nut, Nipple, Cylinder Valve Outlet and Cylinder Valve for any damage, dirt or debris. Remove dirt or debris. Replace any damaged parts with TEC-specified replacement parts or parts approved by your Gas Cylinder Supplier.
6. Inspect Regulator and Hose Assembly for any damage, dirt or debris. Remove dirt or debris. Replace any damaged parts prior to use.
7. Remove the protective cover from the appliance connection. Attach the hose end of the regulator to the grill using the "Quick Disconnect" Instructions. (See Figure 4, Page 6)

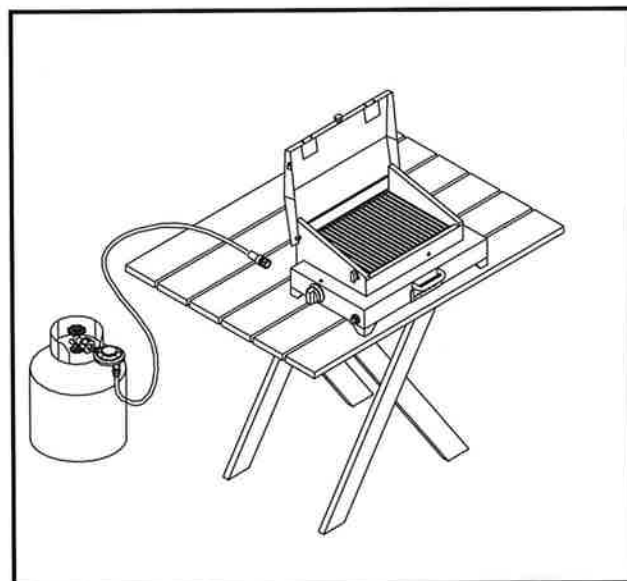
8. With the Regulator in your hand, insert the Nipple into the Cylinder Valve Outlet. Make sure the Nipple is centered in the Cylinder Valve Outlet. Tighten the Coupling Nut by hand, making sure not to cross-thread the connection.

Please note that when you connect your cylinder to the grill, you will feel the nipple seal when there is slight resistance. (See Figure 5, Page 7)

Turn until the Coupling Nut will turn no further (about one-half to three-quarters of a turn) to complete the connection. Tighten only by hand; do not use tools. If you cannot complete the final connection, disconnect the Coupling Nut and repeat step 7, above. If you are still unable to complete the connection, replace the appropriate parts.



**Figure 5** Coupling Assembly



**Figure 6** LP Gas Cylinder

# Gas Connection continued

## Removing Your 20 lb. LP Gas Cylinder

(See Figure 5, Page 7)

### Procedure:

1. Close the Cylinder Valve by turning the Handwheel clockwise until it stops.
2. Remove the Coupling Nut by turning it counter-clockwise.

**WARNING:** ALWAYS KEEP THE FUEL SUPPLY HOSE AWAY FROM ANY HEATED SURFACE.

## Gas Leak Test

**WARNING:** DO NOT USE AN OPEN FLAME TO PERFORM LEAK TEST!

**WARNING:** DO NOT ATTEMPT TO USE THE GRILL WHEN YOU SMELL GAS OR FAIL A GAS LEAK TEST.

MAKE SURE THERE IS NO OPEN FLAME NEAR THE GRILL DURING THE TEST. TEST FOR LEAKS EVERY TIME THE GAS IS RE-CONNECTED.

### Procedure:

1. Turn the Burner Output Knob to OFF.
2. Open the Gas Cylinder Valve slowly. Apply soapy water solution to all connections including factory connections.
3. Look for bubbles around the connections. If bubbles can be seen, close the Gas Cylinder Valve or the gas shut-off valve and tighten the connection where the bubbles are. (Replace damaged or defective connections and gas supply components as necessary) Then, repeat steps 1 and 2 until no bubbles appear. Make sure not to over-tighten the connections.
4. Proceed with grill use.

# Operation

## General Overview

**WARNING:** NEVER ATTEMPT TO USE THIS OR ANY OTHER GAS APPLIANCE WHEN YOU SMELL GAS. DO NOT LEAVE THIS APPLIANCE UNATTENDED. KEEP CHILDREN AND PETS AWAY FROM THE APPLIANCE AT ALL TIMES.

**WARNING:** THIS APPLIANCE IS NOT INTENDED FOR AND SHOULD NOT BE USED AS A HEATER. DO NOT MOVE THIS APPLIANCE WHILE IN OPERATION. ALLOW THE UNIT TO COOL BEFORE MOVING OR STORING.

**WARNING:** THE BURNER VENTURI TUBE SHOULD BE INSPECTED FOR SPIDER WEBS AND OTHER OBSTRUCTIONS PRIOR TO EACH USE (SEE FIGURE 13, PAGE 10). IF ANYTHING IS FOUND, CLEAN THE TUBE COMPLETELY. A CLOGGED TUBE CAN LEAD TO A FIRE BENEATH THE UNIT.

**NOTICE:** TEC RECOMMENDS THAT A FIRE EXTINGUISHER FOR CLASS A, B, C AND D FIRES BE READILY AVAILABLE AT ALL TIMES.

**NOTICE:** NEVER OPERATE THE GRILL WITHOUT THE RADIANT GLASS PANEL PROPERLY INSTALLED AS DESCRIBED ON PAGE 4.

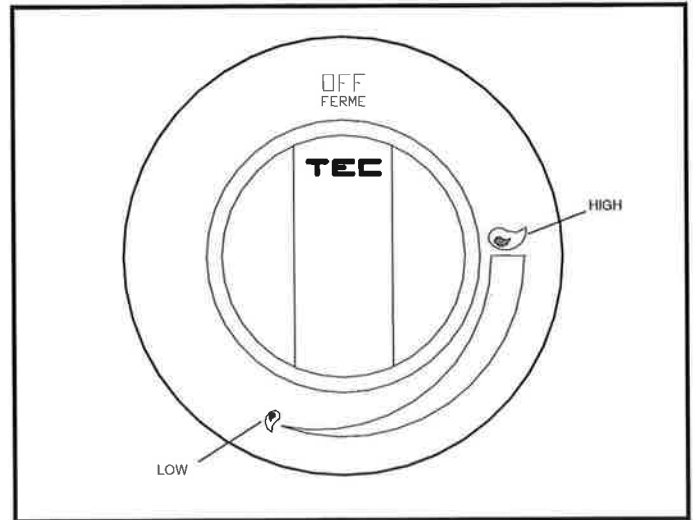
# Operation continued

## Burner Ignition and Operation

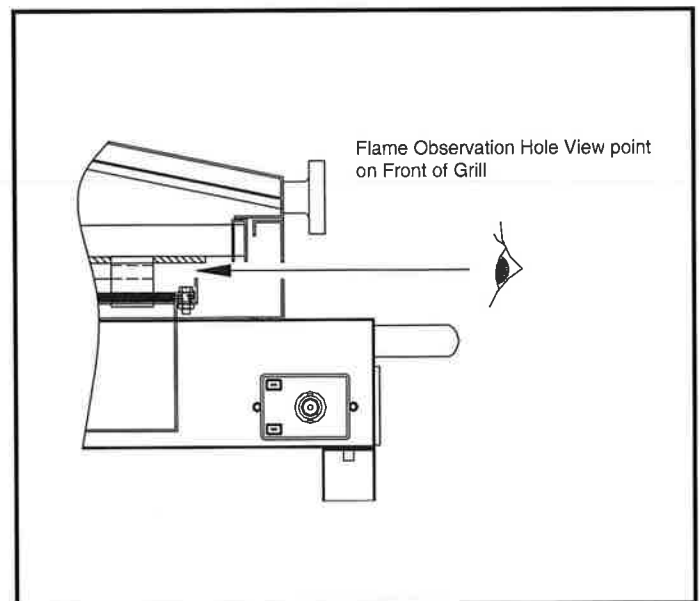
### Procedure:

**WARNING:** TURN THE BURNER OUTPUT KNOB AND OTHER GAS SUPPLY OPENINGS TO THE "OFF" POSITION IMMEDIATELY IF YOU SMELL GAS AT ANY TIME DURING THE PERFORMANCE OF THIS PROCEDURE.

1. Open the grill hood. Insure the Burner Output Knob is in the "OFF" position and that there is nothing on top of the Cooking Grid.
2. Attach the 16.4 oz. disposable LP Cylinder as described in the instructions on page 5.
3. Depress and rotate the Burner Output Knob to HIGH. (See Figure 7, Page 9)
4. Push the Spark Igniter Button while checking for flame. Flame may be visually seen by looking into the Flame Observation Hole in the front of the grill. (See Figure 8, Page 9) Also one can generally hear the burner ignite and then feel warmth rising to the cooking surface at the front and back of the Radiant Glass Panel when ignition occurs. If flame is not present and ignition does not occur within 10 seconds, turn Burner Output Knob to "OFF" and wait 5 minutes before attempting to relight the grill. After waiting 5 minutes repeat steps 3 and 4.
5. FOR MAXIMUM COOKING SPEED AND SEARING INTENSITY, preheat the grill by maintaining the Burner Output Knob at HIGH for 5-10 minutes with the lid closed.  
FOR SLOW COOKING, preheat by maintaining the Burner Output Knob at HIGH for 5-10 minutes with the lid closed. Then, rotate Burner Output Knob to desired cooking level.
6. To extinguish the flame, depress and rotate the Burner Output Knob to OFF.



**Figure 7.** Burner Control Knob



**Figure 8.** Flame Observation Hole Viewpoint

# Operation continued

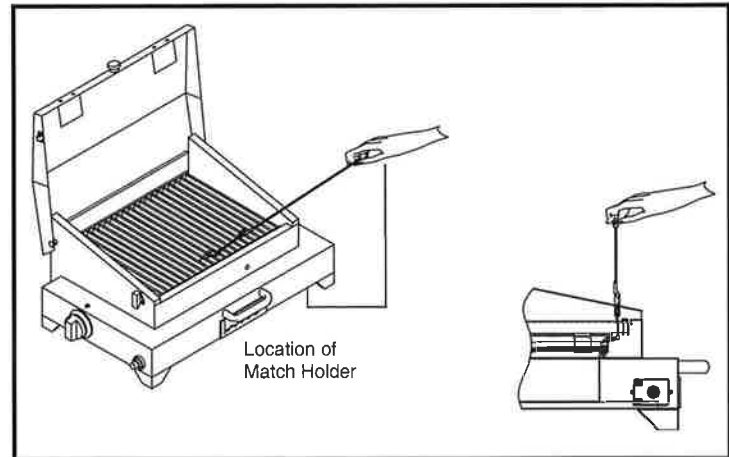
## Burner Ignition With Match

If your spark ignition system is not working properly, the burner may be ignited manually, using a match.

**CAUTION:** DO NOT HOLD A MATCH IN YOUR HAND ABOVE A BURNER WHEN LIGHTING THE BURNER MANUALLY. PLACE A MATCH IN THE ALLIGATOR CLIP AT THE END OF THE MATCH HOLDER. LIGHT THE MATCH, THEN PLACE THE LIT MATCH NEAR THE BURNER TO BE LIT AS DESCRIBED BELOW.

### Procedure:

1. If ignition does not occur within 10 seconds, turn the Burner Output Knob to OFF, wait 5 minutes, and repeat the lighting procedure.
2. Open the grill hood and insure the Burner Output Knob is in the "OFF" position and that there is nothing on top of the Cooking Grid.
3. Attach the 16.4 oz. disposable LP gas cylinder or if using the optional 20 lb. LP Tank regulator and hose, open the Gas Cylinder Valve by turning the handwheel counter-clockwise.
4. Remove the match holder from the underside of the grill. (See Figure 9 , Page 10).
5. See Figure 9, Page 10 for match lighting approach. To prepare, place a match in the alligator clip at the end of the match holder. Then, place the alligator clip end of the match holder close to the cooking surface and light the match. While observing that the match remains lit, insert the burning match between the Radiant Glass Panel and the front inner wall of the grill downward to the level of the burner top. Turn the Burner Output Knob to HIGH for burner ignition.
7. Operate and adjust the burner as described on Page 9 for Burner Ignition and Operation Procedures.
8. To extinguish the flame, depress and rotate the Burner Output Knobs to OFF.

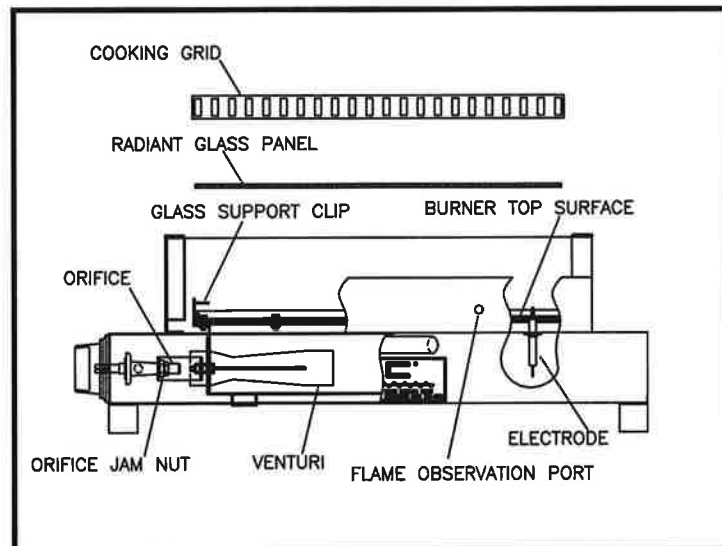


**Figure 9** Match Lighting

### Burner Flame

The burner flame should be approximately 1/16" tall and present a blue or orange glow when the burner is in operation. (See Figure 12, Page 15)

**WARNING:** THE GAS ORIFICE MUST BE PROPERLY LOCATED ON THE ORIFICE BRACKET, ATTACHED TO THE VENTURI ON THE BURNER ASSEMBLY. AN IMPROPERLY LOCATED ORIFICE CAN LEAD TO BODILY INJURY AND PROPERTY DAMAGE. THE PROPER LOCATION IS SHOWN IN FIGURE 10 BELOW.



**Figure 10** Burner System (front expanded view)

# Operation continued

## Low Heat Adjustment

The burner's low heat output is preset at the factory. To adjust this setting, follow the instructions below.

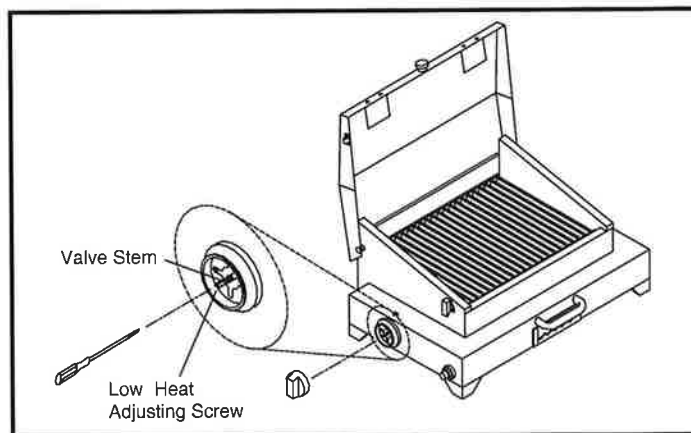
**WARNING:** NEVER ADJUST A BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE GRILL WITH DISENGAGED LOW HEAT ADJUSTMENT SCREW.

The Low Heat Adjustment Screw only applies to the burner operation at the LOW setting. Any efforts to make adjustments at another setting will go unnoticed until the burner is turned to LOW, where it may involuntarily extinguish while gas is still flowing. This condition is unsafe; therefore, adjustments should only be made with the Burner Output Knob positioned at the LOW setting while keeping a close eye on changes.

Please note that this procedure is best performed at night or low light to maximize visibility of the burner flame.

### Procedure for Low Heat Adjustment:

1. Follow the Burner Ignition Procedures and operate the grill on HIGH for 3 to 5 minutes or until the burners glow bright orange.
2. Turn the Burner Output Knob to the LOW position and wait one minute to permit the temperature to stabilize.
3. Remove the Burner Output Knob from the valve stem. (See Figure 11, Page 11)
4. Insert a small blade screwdriver into the Valve Stem.
5. Turn the Low Heat Adjustment Screw clockwise to reduce the heat intensity or counter-clockwise to increase the heat intensity. At its optimal low heat adjustment, the burner input will be just high enough to produce a stable blue flame. To accomplish this, look under the glass at the burner, through the Flame Observation Viewpoint, while turning the adjustment screw.



**Figure 11** Low Heat Adjustment

# Infrared Cooking

## General Overview

Now that you are ready to begin cooking you can enjoy steaks, hamburgers, poultry, pork chops, roasts, fish and other foods in just minutes if you wish. But you can also cook more slowly.

## Infrared Searing Method

Searing is a process that seals juices in food by cooking with intense heat for a short period of time. The juices stay in the food where they belong while the outside takes on a grilled flavor. For best results, follow these procedures when cooking.

The infrared energy generated by your TEC grill has many advantages. For example, food is evenly cooked throughout. Also, grease and food particles vaporize on contact with the Radiant Glass Panel adding great outdoor taste to your food. Follow the procedures below:

1. Follow the Burner Ignition Procedures on pages 11 and 12. In particular, follow the instructions for “maximum cooking speed and searing intensity” in Step 5 on page 9 under Burner Ignition and Operation.
2. With the Burner Output Knob set on HIGH, place the food on the Cooking Grid for 2-3 minutes, or until food lifts without sticking.
3. Turn the food and repeat Step 2.
4. Depending upon your taste, continue cooking on HIGH, turning the food frequently, or adjust the Burner Output Knob to lower settings and continue cooking until the food is cooked to your satisfaction. Turn as necessary (generally every two to three minutes).

Please refer to the Sample Cooking Methods Chart on page 13. This chart provides useful general guidelines for cooking times and settings. Actual cooking times may be affected by variations in gas connections, altitude, ambient temperatures at the time of cooking, the fat content of the food, or other factors. Use this chart to develop your own cooking approaches.

## Smoking Method

The grill can be used very effectively as a smoker. Use dry wood pellets or wet woodchips (small chips, not chunks), placing them directly on the Radiant Glass Panel below or adjacent to the intended location of the food. Follow the procedures below:

1. Soak woodchips in hot water for at least 30 minutes prior to use.
2. Follow the Burner Ignition Procedures for slow cooking in Step 5 on page 9. Then, turn the Burner Output Knobs to LOW or slightly above LOW.
3. Add woodchips by placing them between the channels of the Cooking Grid onto the Radiant Glass Panel. For best results, close the hood.
5. After the grill has been turned off and allowed to cool remove the Cooking Grid and scrap the remaining ashes from the Radiant Glass Panel toward the back of the grill and in to the ash tray. Then, wipe the Radiant Glass Panel with a damp paper towel or cloth and empty the ash tray of any residue.

## Helpful Hints in Cooking

1. Use the proper tools. Use long handled tongs, spatulas, oven mitts or a hot pad for handling hot items. When turning or moving foods, use tongs or a spatula, instead of a fork. Piercing the food with a fork lets the natural juices and flavor escape.
2. **INFRARED GRILLING IS UNLIKE OTHER OUTDOOR COOKING METHODS.** Start slowly, it may take you time to get used to the fast cooking process. As a benchmark, foods which generally cook in 20 minutes or less on conventional grills cook in about one-half to two-thirds the conventional time on a TEC Infrared grill. Please refer to the chart entitled **SAMPLE COOKING METHODS** on page 13.
3. **USE A COOKING THERMOMETER** to check the temperature of your food. This will assure that you do not overcook the food. Follow the directions on your thermometer to assure proper temperature readings. Remember, infrared cooking is faster than most conventional grilling methods and it may take a few cooking sessions to perfect your grilling technique.

# Infrared Cooking continued

## Sample Cooking Methods

Actual cooking times may be affected by variations in gas connections, altitude, ambient temperatures at the time of cooking, the fat content or thickness of the food, or other factors. Use this chart to develop your own cooking approaches.

<b>FOOD</b>	<b>CONTROL SETTING</b>	<b>TOTAL COOKING TIME</b>
<b>Steak 1" Thick</b>	High fire 3 minutes each side	6 minutes. - Rare
	High fire 4 minutes each side.	8 minutes. - Medium
	High fire 5 minutes each side.	10 minutes - Well Done
<b>Hamburger 1/2" Thick</b>	High fire 4 minutes each side	8 minutes 160°F core temperature
<b>Chicken - Parts</b>	Medium fire, 4 minutes each side (times will vary for different parts)	10 to 25 minutes Turning often
<b>Chicken Breast 3/4" Thick, Boneless</b>	High fire, 4-5 minutes each side	8 to 10 minutes
<b>Hot Dogs</b>	Medium	4 minutes
<b>Pork Chops</b>	High fire, 3 minutes each side	6 minutes
<b>Spare Ribs</b>	Medium fire 15 minutes each side	30 - 40 minutes
	Add sauce, finish on low, 3 minutes each side	Turning often
<b>Lamb Chops</b>	High fire 5 minutes each side	10 minutes
<b>Fish 1 lb..</b>	Medium fire 4 minutes each side	8 minutes
<b>Shrimp, Shelled</b>	Medium fire 3 minutes each side	6 minutes
<b>Kabobs</b>	Medium fire 5 minutes each side	10 minutes

*THESE ARE SUGGESTED COOKING TIMES.* Use the above chart to develop your own cooking style. Please consult your favorite cookbook for proper internal temperatures of meat.

# Maintenance and Cleaning

## General Overview

Proper care, maintenance and cleaning will help insure long life of your grill. Periodic cleaning will help avoid accumulations of flammable grease, fats, and other debris.

Because of the high intensity of the Infrared burners when cooking on high, any drippings and food particles that fall onto the Radiant Glass Panel are incinerated. However, some ash and residue may remain.

To remove any residue on the Cooking Grid and Radiant Glass Panel after cooking **operate the grill on HIGH for 5-10 minutes with the Hood open. After the grill is cool follow the procedure listed below under Care of Radiant Glass Panel.** The most important way to maintain the performance of the your grill is to do this after each use. **FAILURE TO FOLLOW THESE PROCEDURES WILL INVALIDATE YOUR WARRANTY.**

## Maintenance

The grill requires very little maintenance. However, inspecting orifice openings and venturi inlets to clear obstructions of gas flow is recommended prior to each use.

### Outer Structure

Some objects and substances that come in contact with the grill may cause changes to its outward appearance. This may include discoloration, oxidation, and surface rust. **THIS IS NOT COVERED UNDER THE WARRANTY.** The appearance of the outer structure of this grill may change over time. This does not affect the performance of the grill or its structural integrity.

Do not leave objects on the grill that may cause this problem, such as iron and non-stainless steels. It is important to clean all foreign substances off the grill immediately especially acids, solvents, and chlorides.

### Care of Radiant Glass Panel

Large amounts of charred residue allow the glass to retain heat beyond its specified tolerance, which may cause it to break. **Removal of this residue prior to each use is therefore imperative.** This is easy to accomplish with a large paint scraping razor, or spatula when the glass is COOL. Simply remove the cooking grid and scrape the charred residue off the glass into the ash tray. Then wipe off any remaining dust particles with a damp paper towel or cloth. No other cleaning of the glass is necessary to insure its proper

function. However, to improve its cosmetic appearance, additional cleaning may be done following the instructions under Cleaning on page 15 and in Appendix C.

Care should be taken to avoid harsh impact of the Radiant Glass Panel with hard objects. This is particularly true of the beveled sides of the glass. Chips in the beveled sides greatly reduce the strength of the glass and render it more prone to breakage. Although scratches on the glass surface do not impair its function, avoid the use of cookware that may promote scratching, such as ceramic, glass ceramic, or pots and pans with ridges on the bottom. In addition, pots and pans with copper or aluminum bases should be avoided because they may leave small, hard-to-remove deposits on the glass.

**IT IS IMPORTANT TO HANDLE THE RADIANT GLASS PANEL AS LITTLE AS POSSIBLE TO AVOID BREAKAGE. IT IS NOT NECESSARY TO REMOVE IT FOR REGULAR CLEANING.**

### Care of Metal Infrared Burner Assembly

The burner of your grill is designed to provide a long life of satisfactory performance with virtually no maintenance. Remove the Cooking Grid and Radiant Glass Panel periodically and ensure the burner top is free of debris. If debris is present gently vacuum off the burner top.

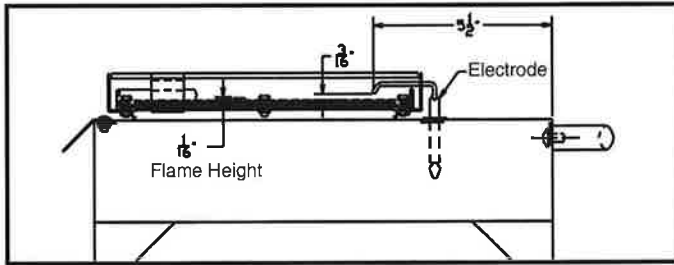
**IMPAIRED VENTILATION OF HOT AIR FROM GRILL** - In order for the burner to function properly, hot air created by the burner must have a way to escape the grill. These design features give the hot air an escape route. Accordingly, never operate your grill with very little or no open space at the cooking surface (the Radiant Glass Panel and Cooking Grid provide sufficient open space). See Table A.1 on page 4 for specific clearances.

### Push-Button Spark Ignition System

Periodically inspect the burner ignition electrode for residue build-up and proper height. The electrode should be 3/16" above the surface of burner. (See Appendix B for proper Location.)



# Maintenance and Cleaning continued

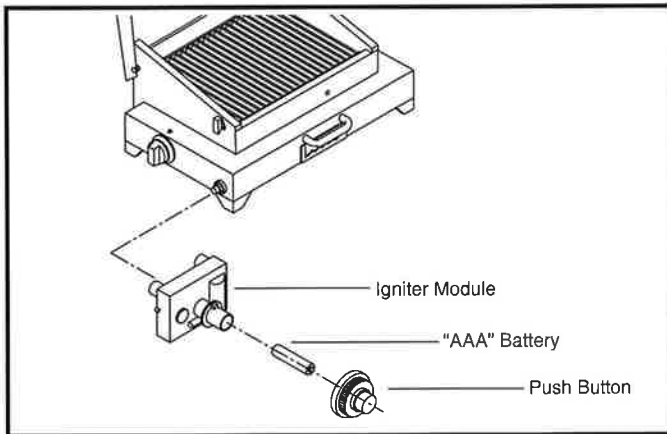


**Figure 12** Burner Flame Height and Electrode Location

## Spark Module Battery Replacement

The Push Button Spark Igniter contains a "AAA" battery which requires periodic replacement. This is evidenced by a decline in the spark frequency and intensity. Follow these procedures to replace battery.

1. Turn the silver-colored ribbed collar surrounding the push button, counter-clockwise one-half turn and pull out to remove. (See Figure 13, Page 15)
2. Remove old battery and replace. Insert the positive (+) end of the battery in the Spark Module first.
3. Replace push button assembly, pushing in and turning clockwise to tighten.



**Figure 13** Spark Module Battery Replacement

## Cleaning

**CAUTION:** ALWAYS ALLOW THE GRILL TO COOL BEFORE CLEANING.

### Radiant Glass Panel (See Appendix C for more information)

Cleaning required to maintain proper function of the Radiant Glass Panel is discussed under Care of Radiant Glass Panel on Page 14. The cosmetic appearance of the glass may be improved through additional cleaning with ceramic glass cleaning creams. The following are the cleaning creams approved by the glass manufacturer:

- ELCO/Weimann CookTop Cleaning Creme
- Golden Ventures Cerama Bryte
- Hope's Cooktop Cleaning Cream
- Whirlpool Cooktop Cleaner

**WARNING:** DO NOT USE ABRASIVE SPONGES OR SCOURING PADS OF ANY TYPE. DO NOT USE CORROSIVE CLEANERS SUCH AS OVEN SPRAYS, STAIN REMOVERS, OR CLEANERS CONTAINING CHLORINE OR AMMONIA.

Prior to using an approved cream, scrape off any charred residue and the wipe glass with a damp paper towel or cloth as described under Care of Radiant Glass Panel. When the surface is cool, apply a few dabs (the size of a dime) of an approved cleaner and work the cleaner over the glass with a damp paper towel or cloth as if you were cleaning a window. Wipe the glass with a clean, damp cloth then wipe dry.

IT IS IMPORTANT TO HANDLE THE RADIANT GLASS PANEL AS LITTLE AS POSSIBLE.

### Ash Tray

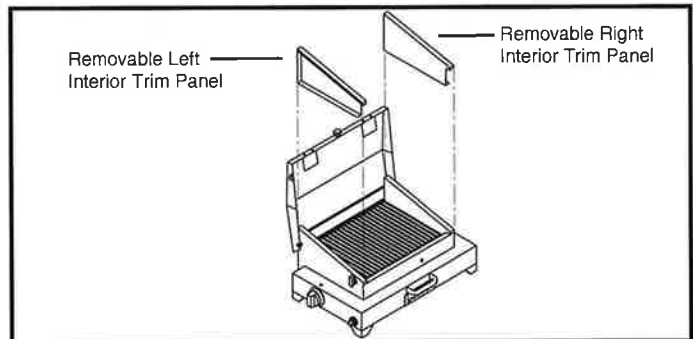
Remove debris and rinse with warm soapy water.

### Removable Interior Side Trim Panels

If necessary, these parts may be removed for cleaning. (See Figure 14, page 15)

### Cooking Grid

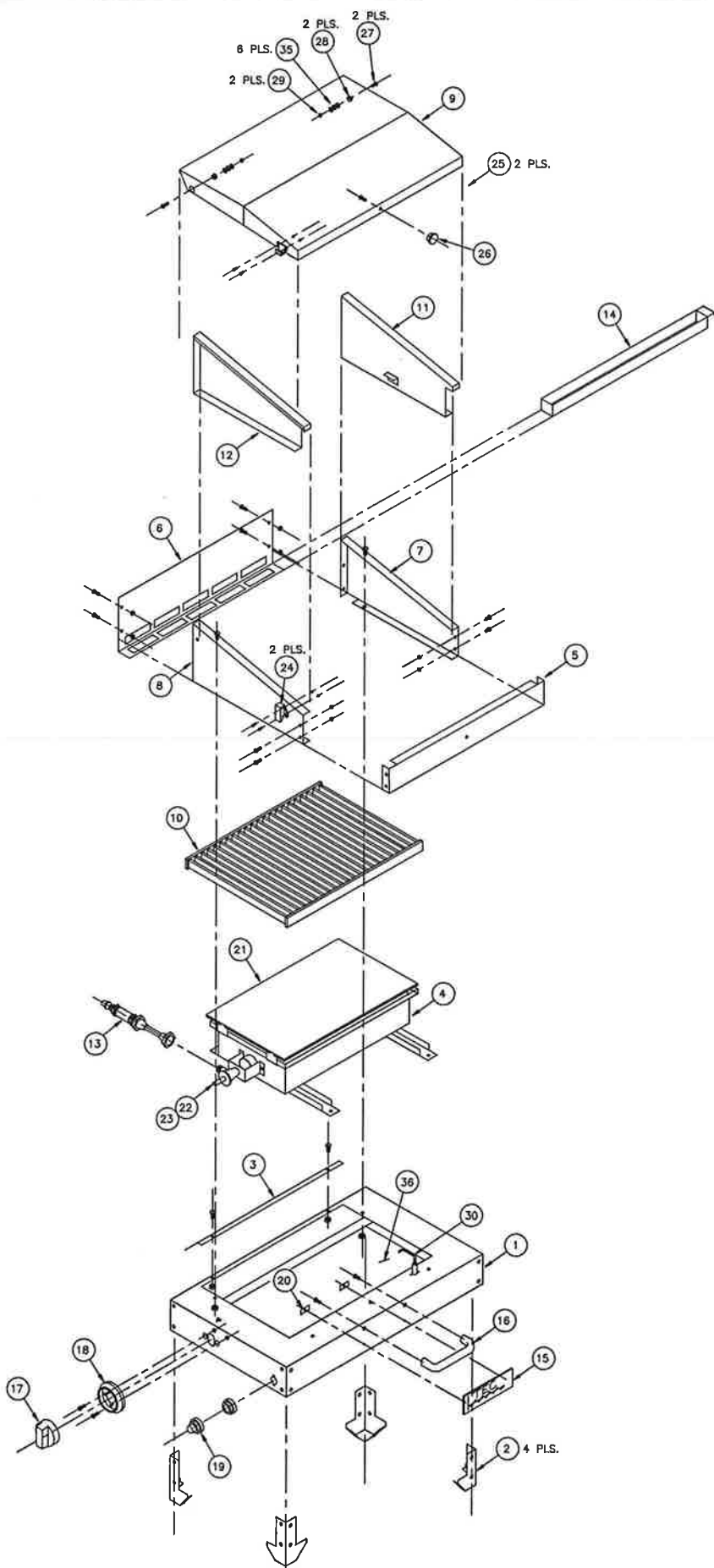
Wash the Cooking Grid thoroughly with dish detergent and warm water before using. The grill should be operated for 5-10 minutes on HIGH with the hood OPEN after each use. This will turn most of the residue on the Cooking Grid to ash. Additional deposits can be removed by scraping with a spatula. Damp paper towels can be used to remove dust from the top of the grid channels. The Cooking Grid may also be removed and cleaned with a brass or stainless steel brush and soapy solution. Standard oven cleaners may be used for further cleaning. Discoloration, oxidation and surface rust on the Cooking Grid which in the normal course of grill operation is exposed to high levels of heat are not warranted.



**Figure 14** Removable Interior Side Trim Panels

# Appendix A:

## CHEROKEE-FR EXPLODED VIEW



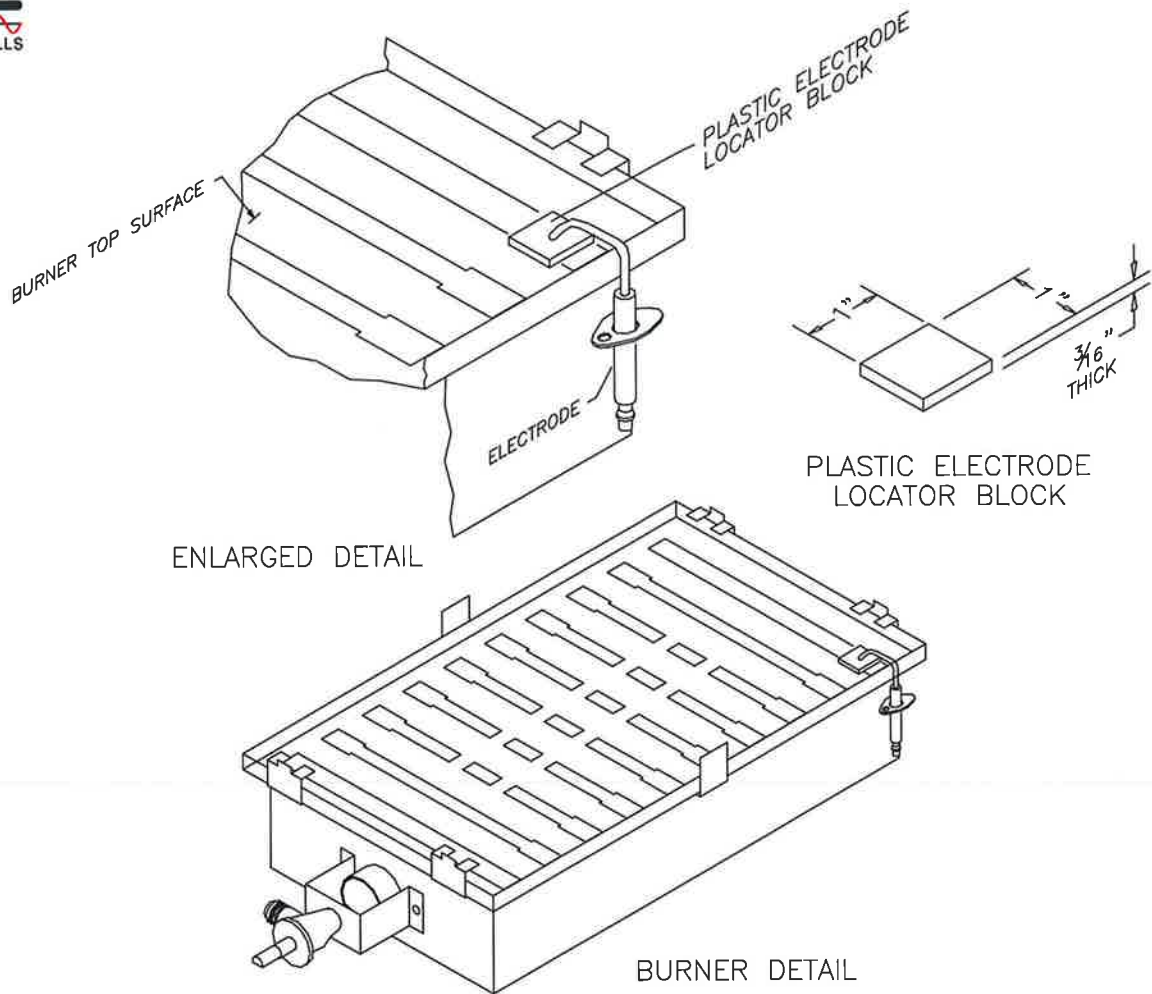
### BILL OF MATERIAL

ITEM	PART No	DESCRIPTION	QTY.
1	FM4011	GRILL BODY	1
2	FM4012	GRILL CORNER BRACE/LEG	4
3	FM4013	ASH DEFLECTOR	1
4	FM4010	BURNER ASSEMBLY W/MANIFOLD	1
5	FM4014	HOOD BODY FRONT	1
6	FM4015	HOOD BODY REAR	1
7	FM4016	HOOD BODY RIGHT SIDE	1
8	FM4017	HOOD BODY LEFT SIDE	1
9	FM4020	HOOD COVER	1
10	FM4006	COOKING GRID	1
11	FM4036	RIGHT SIDE TRIM ASSEMBLY	1
12	FM4037	LEFT SIDE TRIM ASSEMBLY	1
13	FM4009	MANIFOLD	1
14	FM4029	ASH TRAY	1
15	HW0702	"TEC" NAME PLATE	1
16	HW2500	HANDLE	1
17	STBK	BURNER CONTROL KNOB	1
18	HW0808	BEZEL	1
19	HW2812	IGNITION MODULE W/PUSH BUTTON	1
20	HW0605	TINNERMAN CLIP	2
21	HW0407	GLASS PANEL	1
22	HW2802	CONTROL VALVE	1
23	ORI57	#57 ORIFICE	1
24	HW1419	LATCH	2
25	HW1420	STRIKER	2
26	HW0828	KNOB	1
27	HW0554	1/4-20 TRUSS HEAD SCREW SS X 1" LG	2
28	HW1014	1/4" HOOD SPACER BUSHING SS	2
29	HW0612	1/4-20 STOVER LOCK NUT SS	2
30	HW0295	ELECTRODE	1
31	HW163802	ELECTRODE WIRE 24" LG	1
32	HW1619	GROUND WIRE (NO LONGER REQUIRED 9/13/2012)	1
33	HW0267	16.4 oz CYLINDER REGULATOR	1
34	FM4041	MATCH LIGHTING WAND	1
35	HW1007	1/4" SS FLAT WASHER	6
36	FM4043	HEAT SHIELD/MATCH LIGHTING WAND TRAY	1

# Appendix B:



## ELECTRODE LOCATOR INSTRUCTIONS



### INSTRUCTIONS

IT IS IMPORTANT WHEN USING THE IGNITION SYSTEM OF THIS GRILL TO FOLLOW THE PROPER PROCEDURES SET OUT IN THE OWNER'S MANUAL. IN THE EVENT THAT YOUR GRILL DOES NOT IGNITE WHEN FOLLOWING THESE PROCEDURES, A SIMPLE ADJUSTMENT OF THE ELECTRODE ROD MAY BE NECESSARY USING THE FOLLOWING INSTRUCTIONS.

1. CAREFULLY REMOVE THE GLASS PANEL AND SET ASIDE.
2. ATTEMPT TO SLIDE THE PLASTIC ELECTRODE LOCATOR BLOCK BETWEEN THE TOP OF THE BURNER AND UNDER THE TIP OF THE ELECTRODE ROD. IF THE PLASTIC ELECTRODE LOCATOR BLOCK SLIDES BETWEEN THE TOP OF THE BURNER AND UNDER THE TIP OF THE ELECTRODE ROD WITH NO GAP REMAINING THE ELECTRODE IS PROPERLY LOCATED. REMOVE PLASTIC ELECTRODE LOCATOR BLOCK.
3. IF THE PLASTIC ELECTRODE LOCATOR BLOCK WILL NOT SLIDE BETWEEN THE TOP OF THE BURNER AND UNDER THE TIP OF THE ELECTRODE ROD, CAREFULLY BEND THE ELECTRODE ROD UPWARD UNTIL THE PLASTIC ELECTRODE LOCATOR BLOCK JUST SLIDES IN. THE ELECTRODE IS NOW PROPERLY LOCATED. REMOVE THE PLASTIC ELECTRODE LOCATOR BLOCK.
4. IF THE PLASTIC ELECTRODE LOCATOR BLOCK SLIDES BETWEEN THE TOP OF THE BURNER AND UNDER THE TIP OF THE ELECTRODE ROD WITH A GAP REMAINING, CAREFULLY BEND THE TIP OF THE ELECTRODE ROD DOWNWARD UNTIL THE GAP IS REMOVED. THE ELECTRODE IS NOW PROPERLY LOCATED. REMOVE THE PLASTIC ELECTRODE LOCATOR BLOCK.
5. INSURE THAT THE PLASTIC ELECTRODE LOCATOR BLOCK IS REMOVED.
6. ELECTRODE ROD IS NOW PROPERLY LOCATED 3/16" ABOVE THE BURNER.

# Appendix C: Radiant Glass Care

## ABOUT THE RADIANT GLASS PANELS

TEC® grills are easy to clean, primarily because the radiant glass panels, located below the cooking grids, vaporize food drippings during grilling, creating a light residue of ash that settles on the glass panels. These glass panels are both durable and fragile. Designed to tolerate temperatures of up to 1200° F without breaking, they are nevertheless susceptible to impact breakage and chipping may compromise the integrity of the glass under heat. Also, an accumulation of debris on the glass panels acts as an insulator and may cause the panels to break during grilling if they reach temperatures beyond their specified tolerance.

## HOW TO AVOID BREAKING THE RADIANT GLASS PANELS

The most common causes of breakage of the Radiant Glass panels are:

**IMPACT WITH AN OBJECT** - Because of the sensitive nature of glass, special care should be taken to avoid harsh impact or blunt force to the radiant panels.

**CHIPPING DURING CLEANING** - The beveled edges of the radiant panels are easily chipped when removed from the grill. This most often happens during cleaning. The chipping of the radiant panels compromises the strength of the glass under heat and is likely to cause it to break during grilling. **WE STRONGLY RECOMMEND THAT YOU DO NOT REMOVE THE RADIANT GLASS PANELS FROM THE GRILL.**

**BUILD-UP OF RESIDUE** - The accumulation of residue on the radiant panels acts as an insulator and may cause the panels to overheat and break if they reach temperatures beyond their specified tolerance.

**REMOVAL OF THIS RESIDUE BEFORE EACH USE IS THEREFORE IMPERATIVE.**

## CARE AND MAINTENANCE

**BURN-OFF** - Residue that accumulates on the radiant panels is easily removed by simple burn-off. This is accomplished by operating the grill on high fire for 5-10 minutes after cooking with the hood open. This can be done without removing the cooking grids as they will also benefit from the burn-off procedure.

The most important way to maintain the performance of your grill is to do this after each use.

## **BUILD UP OF RESIDUE ON THE RADIANT PANELS CAN CAUSE THE GLASS TO OVERHEAT AND BREAK.**

**SCRAPING** - The small amount of ash remaining after burn-off can be removed when the glass is cool with a spatula. Simply remove the cooking grids and scrape the charred residue to the back of the grill where it will fall through an opening to the ash tray below. Then wipe off any remaining dust particles with a damp paper towel. No other cleaning of the glass panels is necessary to ensure proper function. However, to improve the cosmetic appearance, additional cleaning may be done following the instructions under Cleaning.

## CLEANING

**ALWAYS ALLOW THE GRILL TO COOL BEFORE CLEANING.** The cosmetic appearance of the glass may be improved through additional cleaning with ceramic cleaning creams. The following are the cleaning creams approved by the glass manufacturer:

- ELCO/Weimann Cooktop Cleaning Crème
- Golden Ventures Cerama Bryte
- Hope's Cooktop Cleaning Cream
- Whirlpool Cooktop Cleaner

**WARNING: DO NOT USE ABRASIVE SPONGES OR SCOURING PADS OF ANY TYPE.** Do not use corrosive cleaners such as oven sprays, stain removers, or cleaners containing chlorine or ammonia.

Prior to using an approved cream, scrape off any charred residue and wipe glass with a damp paper towel as described under Care and Maintenance. With a cool surface, apply a few dabs (the size of a dime) of an approved cleaner and work the cleaner over the glass with a damp paper towel as if you were cleaning a window. Wipe the glass with a clean, damp paper towel, then wipe dry.

**FAILURE TO FOLLOW THESE PROCEDURES WILL INVALIDATE YOUR WARRANTY.**

# Appendix D: Replacement Parts for the Cherokee FR

PART NUMBER	DESCRIPTION
FM4029 .....	Ash Tray
HW0808.....	Bezel
FM4007 .....	Burner Assembly
STBK.....	Burner Control Knob
HW2802.....	Burner Control Valve
FM4006 .....	Cooking Grid (one grid)
HW0295.....	Electrode
HW163802 .....	Electrode Wire, 24"
HW0407.....	Glass Panel, Radiant
FM3042.....	Glass Panel Retention Clip
HW1619.....	Ground Wire (no longer used as of 091312)
HW2500.....	Handle
FM4020.....	Hood Cover
HW4005.....	Hood Cover Assembly (Cover, Knob & Hardware)
FM4047.....	Hood Latch Assembly (Latch, Striker & Hardware)
HW2812.....	Ignition Module(one burner) w/Push Button(Battery not included)
FM4045 .....	Knob Assembly,(For Hood-Includes Knob & Hardware)
FM4012.....	Leg/Corner Brace with Hardware
FM4009.....	Manifold
FM4041.....	Match Lighting Wand
ORI57.....	Orifice, LP Gas, #57
PBA.....	Push Button Assembly (For Ignition Module)
HW0267.....	Regulator, 16.4 oz. LP Disposable Cylinder
HW0266 .....	Regulator, w/hose, LP Gas 20 lb. Cylinder(optional accessory)
HW0770.....	TEC Nameplate with Clips
FM4036.....	Trim Assembly, Right Side
FM4037.....	Trim Assembly, Left Side

# Appendix E: Trouble Shooting

PROBLEM	PROBABLE CAUSE	REMEDY
Burner will not light.	<ul style="list-style-type: none"> <li>a. Lack of gas supply.</li> <li>b. Obstruction in burner orifice.</li> </ul>	<ul style="list-style-type: none"> <li>a. Insure the 16.4 oz. disposable cylinder is attached correctly (see instructions Page 5 ) or insure gas supply valve is in open position or fill LP gas cylinder, if applicable.</li> <li>b. Clean burner orifice (See Figure 10, Page 10)</li> </ul>
Burner will light with a match, but the igniter will not spark.	<ul style="list-style-type: none"> <li>a. Igniter wire has come unplugged from backside of igniter.</li> <li>b. Dirty ignition electrode</li> <li>c. Incorrect spark gap.</li> <li>d. Defective Ignition Spark Module</li> </ul>	<ul style="list-style-type: none"> <li>a. Look under the front panel where the Ignition Spark Module is located and tug on the orange ignition wires to determine if they are securely plugged into the back side of the Spark Module. If not plug ignition wire back in to the module.</li> <li>b. Clean burner electrode (See Fig. 10, Pg 10). If necessary rub probes with fine sandpaper to remove residue.</li> <li>c. Adjust spark gap to 3/16" (see instructions in Appendix B).</li> <li>d. Replace igniter.</li> </ul>
Burner output at HIGH setting is too low. (Cooks more slowly than previously experienced or makes a rumbling noise and has a fluttering blue flame at burner surface.)	<ul style="list-style-type: none"> <li>a. Lack of gas supply.</li> <li>b. Kinked regulator hose.</li> <li>c. Insufficient gas pressure despite ample gas supply. This may result when Burner Output Knob is very quickly turned from OFF to HIGH with the gas supply valve open, or if the gas supply valve is opened AFTER the Burner Output Knob is turned from OFF to HIGH. Both actions may cause the regulator to shut off gas supply as if there is a leak in the line.</li> <li>d. Dirty or clogged orifice.</li> <li>e. Venturi tube obstructed by spider or spider webs, wasp nest, or other foreign matter.</li> <li>f. Regulator is defective or needs adjustment.</li> </ul>	<ul style="list-style-type: none"> <li>a. Insure that the Burner Output Knob is turned to "HIGH" (large flare) Insure gas supply valve is in open position or fill LP gas cylinder, if applicable.</li> <li>b. Reposition regulator hose, as necessary.</li> <li>c. Return Burner Output Knob to OFF. Make sure gas supply valve at LP cylinder is open. Then, when turning the gas on turn Burner Output Knob SLOWLY from OFF to HIGH.</li> <li>d. Clean burner orifice (See Fig. 10, Page 10).</li> <li>e. Clean out all obstructions from venturi tube. (See Figure 10, Page 10).</li> <li>f. Adjust or replace regulator, as necessary.</li> </ul>
Burner output at LOW setting is too hot (or too cool).		<ul style="list-style-type: none"> <li>a. Reduce (or increase) low heat setting following procedures on Page 11.</li> </ul>
Burner backfires (during operation burner abruptly makes a loud "woosh" sound, followed by a continuous blow-torch type sound, and grows dim).	<ul style="list-style-type: none"> <li>a. Burner overheated due to inadequate ventilation (too much cooking surface covered).</li> </ul>	<p><i>In all cases turn Burner Output Knob to OFF position and let it cool for at least two minutes; then:</i></p> <ul style="list-style-type: none"> <li>a. Remove any object covering the entire cooking surface or any object obstructing the ventilation openings. Allow the burner to cool for approximately two minutes, then re-light the burner.</li> </ul>

