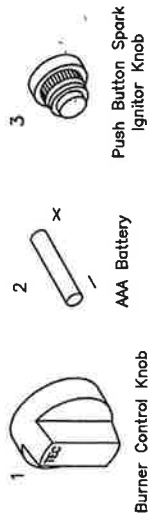


**G-SPORT™ FR**  
**INFRARED GAS GRILL**  
**OWNER'S MANUAL**

**THERMAL ENGINEERING CORPORATION**  
P.O. Box 868 Columbia, SC. 29202  
2741 The Boulevard Columbia, SC. 29209  
Telephone: (803) 783-0750 Toll-Free (800) 331-0097  
Fax: (803) 783-0756 Toll-Free Fax: (888) 581-0286

## Unpacking the G-Sport FR

Included in the G-Sport FR box are the G-Sport FR and the following items.



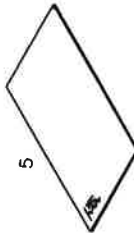
1 Burner Control Knob

2 AAA Battery

3 Push Button Spark Ignitor Knob



4 Cooking Grates (2)  
(Installed with the closed end of the channels facing up and resting flat on top of the Radiant Glass Panel with no space between the grid and the glass.)



5 Radiant Glass Panel



7 Owner's Manual



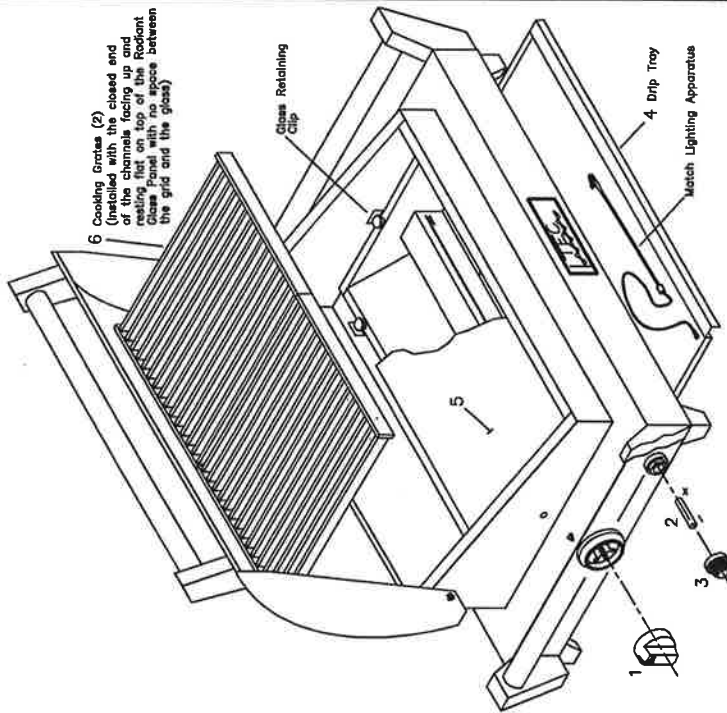
6 LP Regulator With Hose Assembly or NAT. Regulator Assembly

NAT. Regulator Assembly

## Pre-Assembly

For shipping, the G-Sport is attached to support braces which are bolted to a pallet. Open the box and unbolts the support braces from the pallet. Carefully remove the G-Sport from the box. After the G-Sport has been removed from the box, unbolt the support braces attached to the bottom of the grill. These braces are no longer needed. Remove all packaging and protective covering on all grill parts including the drip tray, as well as the tape holding the trim pieces in place.

## G-Sport™ FR



6 Cooking Grates (2)  
(Installed with the closed end of the channels facing up and resting flat on top of the Radiant Glass Panel with no space between the grid and the glass.)

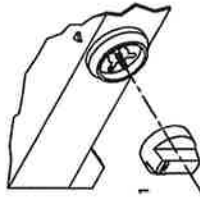
Glass Retaining Clip

4 Drip Tray

Match Lighting Apparatus

## Assembly

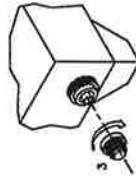
1. Slide Burner Control Knob with TEC at the top onto the exposed Control Valve Stem. If the knob is not centered in the bezel, remove the knob and adjust the bezel.



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.



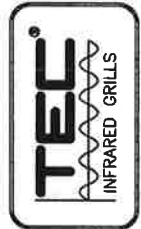
4. Pull the drip tray out from under the grill. Remove the protective covering and slide the drip tray back into place. Please note that the match lighting apparatus is attached to the drip tray.

5. Place the Radiant Glass Panel, smooth side up, on top of the rounded screw heads and within the glass retaining clips directly above the burner assembly.

6. Place the Cooking Grates with the closed end of the channels facing up on top of the radiant glass panel. The Cooking Grates should rest flat on top of the Radiant Glass Panel and not be elevated above the glass in any manner.

7. LP Gas Models:  
Attach the hose end of the regulator to the quick disconnect fitting at the rear of the grill. See Owner's Manual for Quick Disconnect Instructions and complete gas connection information.  
Natural Gas Models:  
Natural gas connections must be made by a qualified technician.

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



DETAILED INSTRUCTIONS IN THE MANUAL  
JANUARY 2016

# Warnings



## 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 fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



## DANGER

1. Never operate this appliance unattended. Keep children and pets away from the appliance at all times.
2. Never operate this appliance within 10 ft (3.0M) of any structure, combustible material or other gas tank.
3. Never operate this appliance within 25 ft (7.5 m) 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 or grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

## Warnings to Customer

**This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Keep this manual for future reference.**

## Notice to Customer

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.

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

Installation must conform with local codes or in absence of local codes, with the National *Fuel Code Gas Code*, ANSI Z223.1/NFPA 54. *Storage and Handling of Liquefied Petroleum Gases*, ANSI/NFPA 58; or *Natural Gas and Propane Installation Code*, CSA B149.1; *Propane Storage and Handling*, CSA B149.2 as applicable. This appliance shall be used only outdoors, and shall not be used in a building, garage or any other enclosed area. This appliance is not intended to be installed in or on a boat. This appliance is not intended to be installed in or on a recreational vehicle. This appliance is not intended for commercial use. This appliance is not intended for and should never be used as a heater.



NATIONALLY REGISTERED TESTING LAB

U.S. Patent 6114666, 7853129; Canadian Patent 2336036, 2571545; European Patent (Austria, Germany, Denmark, France, Great Britain, Netherlands, Sweden) 99932203.5; U.S. Design Patent D615799S; And Patents Pending

© Thermal Engineering Corporation, Issued 10/08  
March 2009 rev4 121610, 111611, 051815, 011216

# Residential Outdoor Grill Warranty

## LIMITED LIFETIME WARRANTY

The structural integrity of the exterior stainless steel body housing of the grill is warranted to the original purchaser to be free from defects in material and workmanship when subjected to normal residential use and service for the lifetime of the original purchaser. See Limitations and Exclusions below.

## LIMITED 10 YEAR WARRANTY

The stainless steel grill burner and cooking grates are warranted to be free of defects in material and workmanship when subjected to normal residential use and service for a period of 10 years from the date of purchase. See Limitations and Exclusions below.

## LIMITED ONE YEAR WARRANTY

All other grill components are warranted to be free from defects in material and workmanship for a period of one year from the original date of purchase.

## WARRANTY LIMITATIONS

**Warranty coverage begins on the original date of purchase and proof of date of purchase is required. In order to activate the warranty, TEC requires that you send in the attached warranty registration card or register your grill online at [www.tecinfrared.com](http://www.tecinfrared.com).**

- This warranty:
- 1) Applies only to products purchased in the United States and Canada.
  - 2) Extends to the original purchaser and may not be transferred.
  - 3) Does not apply to products used in commercial environments and applications.
  - 4) Is limited to the replacement of defective parts, with the owner paying all other costs, including labor and shipping.

## WARRANTY EXCLUSIONS

- 1) This warranty shall not apply to problems or damage resulting from normal wear and tear, abuse, neglect, negligence, accident, natural disaster, alterations of the product, improper operation, installation, set-up, or service, or failure to follow the instructions in the Owner's Manual.
- 2) Discoloration, oxidation, and rust-through of interior grill components, which in the normal course of grill operation are exposed to the corrosive effects of intense heat, marinades, salts, and fatty acids, are not covered by this warranty.
- 3) Some objects and substances that come in contact with stainless steel may cause changes to its outward appearance, including discoloration, oxidation, and surface rust. These changes in appearance are not covered under this warranty.
- 4) Thermal Engineering Corporation (TEC) shall not be liable for incidental, consequential, special, or contingent damages resulting from its breach of this written warranty or any implied warranty applicable to the product. Some states do not allow exclusions of or limitations on incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

## WARRANTY REPAIR AND REPLACEMENT PROCEDURE

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 the 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, TEC will reimburse the owner for the cost of the part. 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.

### THERMAL ENGINEERING CORPORATION

P.O. Box 868                      2741 The Boulevard  
Columbia, SC 29202              Columbia, SC 29209

Telephone: (803) 783-0750      Toll-free: (800) 331-0097

Fax : (803) 783-0756              Toll-free fax: (888) 581-0286

Website: [www.tecinfrared.com](http://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:** 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.

## 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.
- 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. Do not attempt to move this appliance until completely cooled. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids while using this appliance.

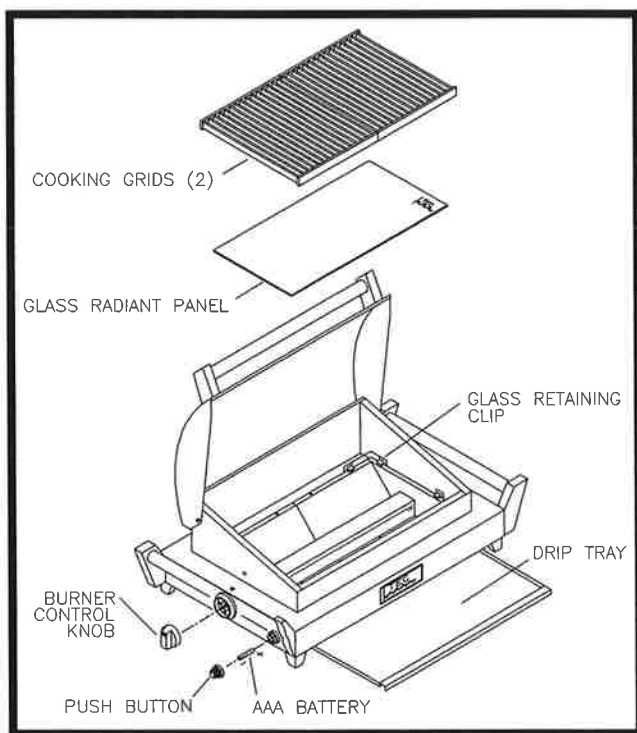
When considering locations for your appliance, keep these important factors in mind. The G-Sport FR must be located outdoors only. Also, since hot air rises above the G-Sport FR while in operation, covered locations should be avoided. Do not locate the G-Sport where an overhang or awning may cover it.

## LOCATIONS (CONTINUED)

The G-Sport is designed to be used as a tabletop grill and may be placed directly on top of combustible surfaces during operation; however, minimum clearances to the sides and back must be maintained. Refer to Table A.1 for clearance specifications for combustibles. 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. Do not place the grill under combustible material because of rising hot exhaust gases.

COMBUSTIBLE CLEARANCES	
Sides	6"
Back	12"

**Table A.1** Clearance Specifications



**Figure 1** TEC G-Sport FR Components

## Assembly

This grill can be used as a portable, table or countertop model or with an optional Pedestal Base sold separately. Remove protective coating on all grill parts including the drip tray. Also remove the tape holding the removable trim in place. See Optional Base on the next page for assembly instructions.

### Radiant Glass Panel

1. Remove the packaging material from the Radiant Glass Panel.
2. Place the Radiant Glass Panel, with the smooth side facing up, on top of the rounded screw heads and within the glass retaining clips directly above the burner assembly.

### Cooking Grids (2)

1. Remove the Cooking Grids from the protective packaging.
2. Set the Cooking Grids in place with the closed side of the channels facing up, on top of the Radiant Glass Panel. (See Figure 1)

### Burner Control Knob

1. Remove the Burner Control Knob from the packaging material. (See Figure 1)
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. If the knob is not centered in the bezel, remove the knob and adjust the bezel.

### Battery and Push Button Igniter Knob

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

### Regulator

The G-Sport is made for use with either Natural Gas or LP Gas and a TEC certified regulator is supplied with each unit. Once a grill has been purchased, it can be converted from LP to Natural Gas or Natural Gas to LP by a qualified technician using a TEC certified conversion kit. Please see instructions under Gas Connection.

# Optional Base

## Pedestal Base Instructions

The G-Sport can be attached to an optional Pedestal Base sold separately. Assemble the G-Sport as described in the assembly directions on page 4.

Then attach the G-Sport to the pedestal base as shown below. The grill legs slide easily into the grill retaining legs on each corner of the pedestal's top surface. The G-Sport can be fastened to the pedestal with 1/2" thumb screws (included with pedestal). Insert each screw into the corner hole of the pedestal's top surface from underneath and thread the screws into the legs of the grill. (See Figure 2 below)

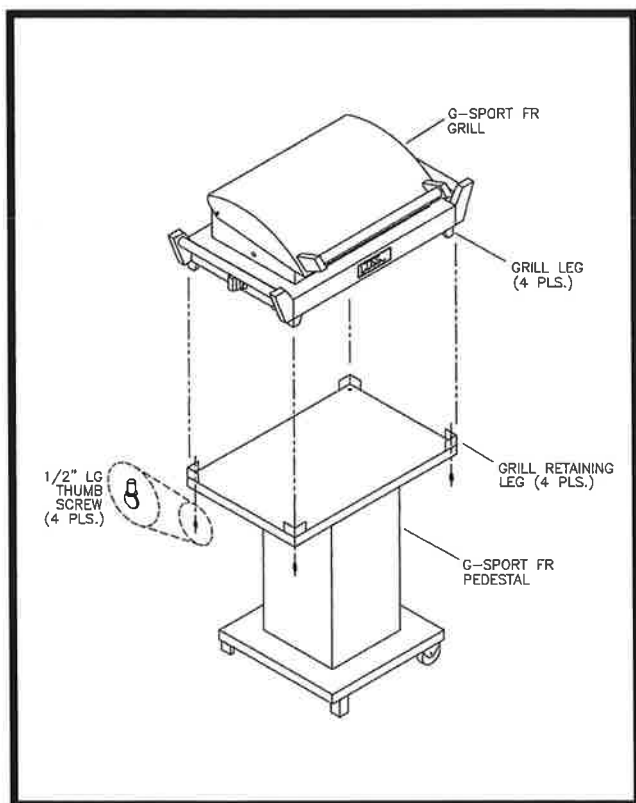


Figure 2 G-Sport Pedestal Mounting

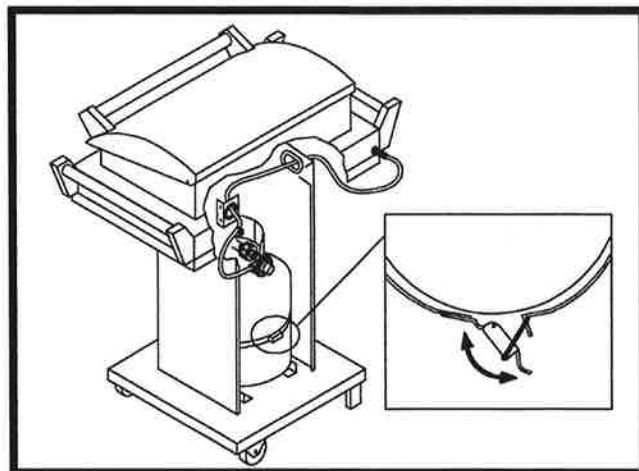


Figure 3 Gas Tank Placement for Pedestal Mounting

Please see Gas Connection section starting on page 6 of the Owner's Manual for all types of Gas Connection Instructions.

# Gas Connection

## General Overview

**WARNING:** THE GAS SUPPLY HOSE SHOULD BE INSPECTED PRIOR TO EACH USE. DO NOT USE A GAS HOSE THAT HAS ABRASIONS, CUTS, DRY ROT OR EXCESSIVE WEAR. IF DAMAGE IS PRESENT, THE HOSE MUST BE REPLACED WITH A TEC-SPECIFIED HOSE PRIOR TO USING THE GRILL. A LIST OF REPLACEMENT PARTS IS FOUND IN APPENDIX C.

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

Follow the procedures outlined in this section closely to ensure safe and proper grill operation. The G-Sport may be offered in one of two gas configurations: LP (Liquid Propane) or Natural Gas. Reference Table B.1 below for regulator specifications. Grills that do not use LP gas with a standard 20 lb. LP tank must be installed by a qualified technician. 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.

**NOTICE:** AN LP GAS TANK IS NOT PROVIDED FROM THE FACTORY WITH THIS GRILL. HOWEVER, ONLY APPROVED 20 LB. LP GAS TANKS CONSTRUCTED AND MARKED IN ACCORDANCE WITH THE SPECIFICATIONS FOR LP GAS CYLINDERS, THE U.S. DEPARTMENT OF TRANSPORTATION (DOT) OR THE STANDARD FOR CYLINDERS, *SPHERES AND TUBES FOR THE TRANSPORTATION OF DANGEROUS GOODS*, CAN/CSA-B339 AS APPLICABLE SHOULD BE USED. ALL APPROVED TANKS MUST BE EQUIPPED WITH AN INTEGRAL COLLAR DESIGNED TO PROTECT THE TANK VALVE FROM DAMAGE, AS WELL AS A LISTED OVERFILL PROTECTION DEVICE. DO NOT USE OR TRY TO REPAIR A DAMAGED LP GAS TANK 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 tank under or within 25 feet of this grill or any other open flame, heat producing appliance or heat source.
- Do not fill gas tank beyond 80% full.
- Gas tanks come with a pressure relief valve. If a tank 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 tanks near or under an open flame or source of heat. Store tanks only in outside well ventilated areas.
- Place a dust cap on the tank valve outlet whenever the tank is not in use. Only install the type of dust cap on the tank that is provided with the tank valve. Other types of caps or plugs may result in leakage of propane.

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 Standard Regulator w/ hose for 20 lb, LP tank	Tank Pressure	10.0 (2.7)	54 (0.0520")	22,000 (6448)
Natural Gas, RV-47L (NG) stationary	14.0 (3.4)/6.0 (1.2)	4.0 (1.0)	45 (0.0820")	22,500 (6594)
LP, RV-47M (LP) Stationary(fixed fuel tank)	20.0 (3.4)/14.0 (2.75)	10.0 (2.7)	54 (0.0520")	22,000 (6448)

**Table B.1** Gas Supply Specifications



## CONNECTING YOUR LP GAS TANK

**NOTICE:** A FIRE EXTINGUISHER FOR CLASS A, B, C & D FIRES SHOULD BE READILY AVAILABLE AT ALL TIMES.

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

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

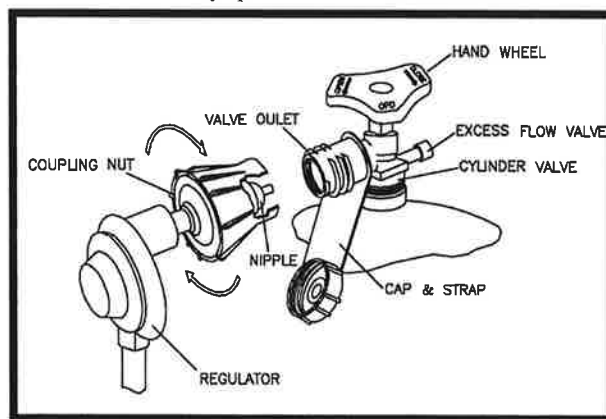
**WARNING:** A MINIMUM OF 12 INCHES OF CLEARANCE MUST BE MAINTAINED ON ALL SIDES OF THE UNIT TO THE LP GAS SUPPLY TANK WHEN USING THE REGULATOR WITH HOSE ASSEMBLY. KEEP THE FUEL SUPPLY HOSE AWAY FROM HEATED SURFACES. THE LP GAS SUPPLY TANK MUST BE LOCATED IN A SAFE POSITION TO PREVENT TIPPING. (See Figures 5 and 6)

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

### **Procedure for 20 lb. LP Tank Connection:**

1. Inspect the **Grill** to make sure the Burner Control Knob is in the "OFF" position and **Grill** is on a level surface.
2. Make sure the valve of the **LP Gas Tank** is fully closed; turn the Hand Wheel clockwise until it stops.
3. Check tank valve to insure it has proper external mating threads; must be TYPE 1 to match TEC supplied regulator.
4. When using the grill as a Portable or Tabletop model, place the **LP Gas Tank** in a safe and upright position maintaining 12 inches of clearance on all sides and locating the tank and hose in a position to prevent tipping. (See Figure 5) When using the grill with the optional base attached, place the tank in the space provided in the base and secure the tank with the tank strap latch assembly.
5. Remove the protective cap from the Tank Valve Outlet on the **LP Gas Tank**. Inspect the entire valve assembly for any damage, dirt or debris. Remove dirt or debris or replace LP Gas Tank if the valve assembly is damaged. (See Figure 4 Regulator/LP Tank Assembly)

6. Inspect the Coupling Nut and Nipple of the **Grill Regulator with Fuel Supply Hose** for any damage, dirt or debris. Remove dirt or debris or replace the Regulator with Fuel Supply Hose, if damaged, with a TEC specified replacement part. (See Figure 4)
7. Remove the protective cover from the **Grill** connection at the back of the grill. For Portable and Tabletop use, attach the hose end of the regulator to the grill using the Quick Disconnect Instructions found on Page 8. When attaching the grill to the optional Pedestal Base, place the fuel supply hose through the LP Hose Support Bracket on the back of the Pedestal just above the tank taking care to avoid all contact with the drip tray. (See Figure 6) Then place the hose through the hole in the right side of the Pedestal and attach the hose end of the regulator to the appliance connection at the back of the grill using the Quick Disconnect Instructions found on Page 8.
8. With the **Grill Regulator with Fuel supply Hose** in your hand, insert the Nipple into the Tank Valve Outlet. Make sure the Nipple is centered in the Tank Valve Outlet. Tighten the Coupling Nut by hand, making sure not to cross-thread the connection. Please note that when you connect your tank to the grill, you will feel the nipple seal when there is slight resistance. 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.
9. Open tank valve fully by turning the Hand Wheel counterclockwise. Use a soapy solution to check all connections for leaks before lighting grill. If a leak is found, turn tank valve off by turning the Hand Wheel clockwise and do not use grill until repairs can be made by qualified LP Gas technician.



**Figure 4 Regulator/LP Tank Assembly**

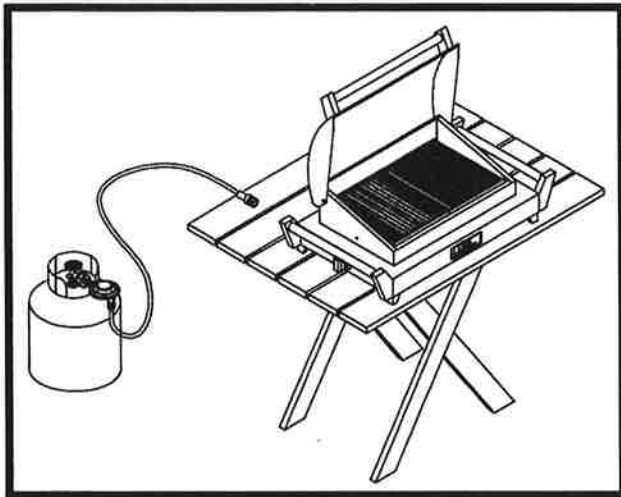


Figure 5 LP Gas Tank Placement

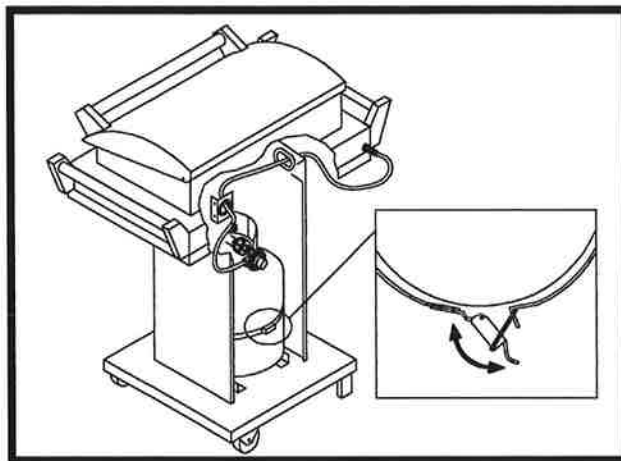


Figure 6 LP Gas Tank Placement For Optional Base

## Quick Disconnect Instructions

(Figure 7)

### Procedure:

1. To connect the regulator to the grill, push back on the Sleeve of the Socket located at the end of the Fuel Supply Hose. (See Figure A)
2. Insert the Plug of the appliance connection located at the back of the grill into the socket and release the Sleeve. (See Figure B)
3. Push the Plug until the Sleeve snaps forward locking the Plug into the Socket. (See Figure C) (THIS AUTOMATICALLY OPENS THE SOCKET TO PERMIT GAS FLOW).
4. To disconnect, push the sleeve back and pull out the plug. (THIS AUTOMATICALLY CLOSES THE SOCKET TO PREVENT GAS FLOW.)

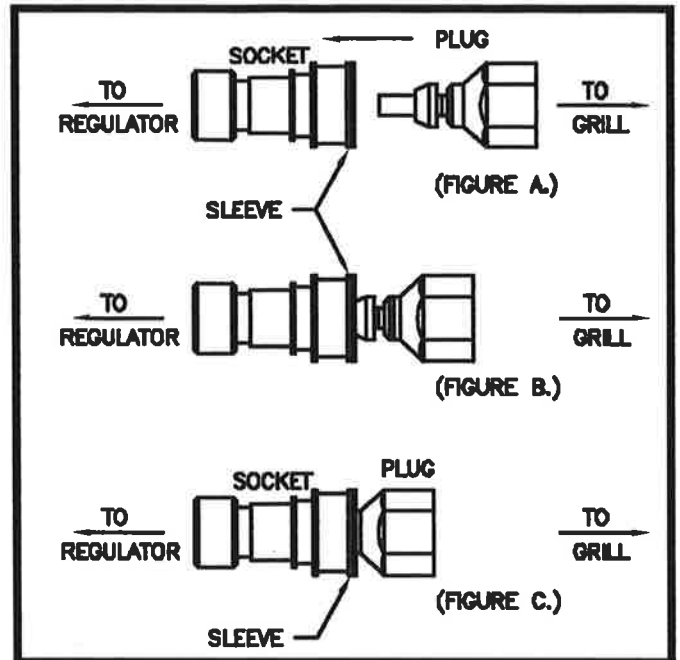


Figure 7 Quick Disconnect

## Removing Your 20 lb. LP Gas Tank

### Procedure:

1. Close the Tank Valve by turning the Hand Wheel clockwise until it stops.
2. Remove the Coupling Nut by turning it counterclockwise.

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

## Permanent Installation To A Natural Gas Supply

Note: (Applies to factory made unit or unit converted from LP to NT with optional conversion kit)

**CAUTION:** GAS PIPING TO YOUR GRILL MUST BE IN ACCORDANCE WITH LOCAL CODES. IN THE ABSENCE OF LOCAL CODES, USE THE NATIONAL FUEL GAS CODE ANSI Z223.1/NFPA 54 (LATEST EDITION) OR CAN/CGA B-149.1, NATURAL GAS AND PROPANE INSTALLATION CODE.

**CAUTION:** THE GAS SUPPLY MUST BE TURNED OFF AT THE GRILL WHEN THIS APPLIANCE IS NOT IN USE.

**Important:** Use only the TEC certified natural gas regulator included with your grill. (Please note that if an LP unit is converted with a TEC certified conversion kit the following also applies.) Qualified personnel should install the gas line. A Shut-off Valve at the grill is

required. This Valve must be approved for use by CSA International or a certified testing agency. The grill and shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 PSIG (3.5 kPa).

The grill must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the system at test pressures equal to or less than 1/2 PSIG (3.5 kPa).

**TECHNICIAN:** To attach the Regulator to a factory supplied Natural Gas Unit, apply pipe sealant to the outside of the Reducing end of the Natural Gas Nipple Assembly (reducing nipple, regulator and brass adaptor). With a wrench or pliers hold the coupling at the end of the manifold at the rear of the grill and thread the Reducing Nipple into the coupling being careful not to loosen the manifold itself. A shut off valve (not included) must now be attached between the gas supply and the regulator. A flexible connection between the shut off valve and the main gas supply line may be used. Also, an el fitting (not included) may be used to pipe downward instead of straight out the back of the grill. Thoroughly test all connections for gas leaks.

## Gas Leak Test

**WARNING:** TEST FOR LEAKS AFTER INITIAL GAS CONNECTION AND EVERY TIME GAS IS RECONNECTED. DO NOT USE AN OPEN FLAME TO PERFORM LEAK TEST! 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.

### Procedure:

1. Turn the Burner Control Knob to OFF.
2. Open the Gas Tank 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 Tank 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.

# Burner Ignition and 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 10, PAGE 10 FOR VENTURI LOCATION). 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.

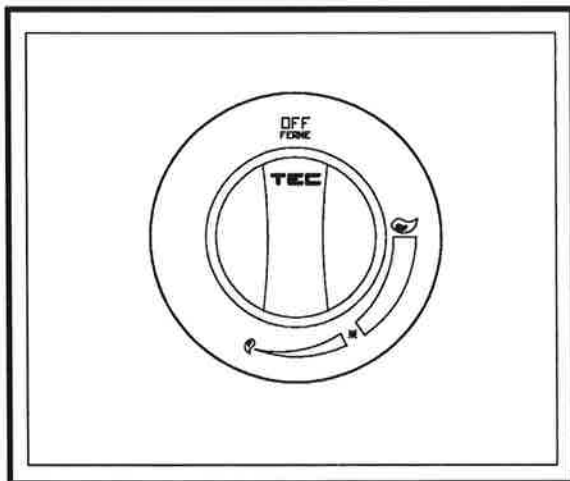
## Burner Ignition with Spark Igniter System

### Procedure:

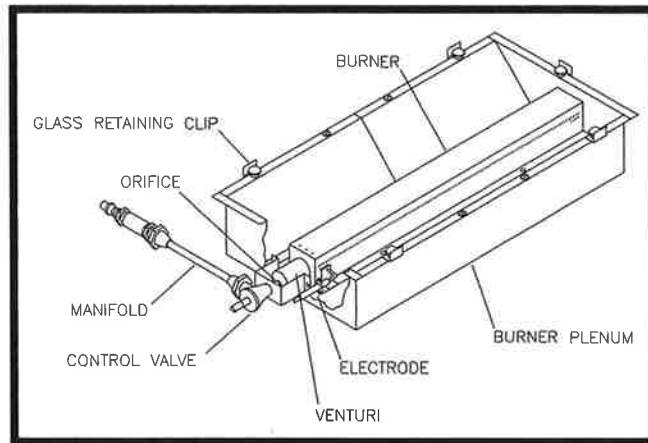
**WARNING:** TURN THE BURNER CONTROL KNOB AND OTHER GAS SUPPLY OPENINGS TO THE "OFF" POSITION IMMEDIATELY IF YOU SMELL GAS AT ANY TIME DURING THE PERFORMANCE OF THIS PROCEDURE.

1. Open the grill hood. Insure the Burner Control Knob is in the "OFF" position and that there is nothing on top of the Cooking Grid.
2. Make sure all connections are in accordance with the instructions in the Gas Connection section of this manual.

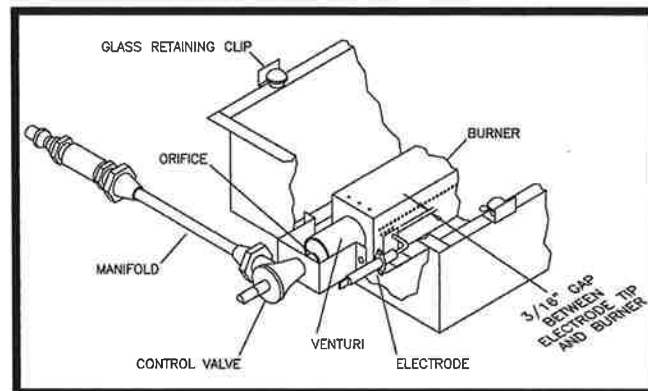
3. Push the Spark Igniter Button. (See Figure 8, page 10)
4. While pushing the Spark Igniter Button depress and rotate the Burner Control Knob while checking for flame. Flame may be visually seen by looking into the Flame Observation Viewpoint on the side of the grill (See Figure 10, page 11). Also one 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 the Burner Control Knob to "OFF" and wait 5 minutes before attempting to relight the grill. After waiting 5 minutes repeat steps 3 and 4. If the grill does not ignite using the spark ignition system, the burner may be ignited with a match following the procedure on Page 10.
5. After ignition, you will hear a fluttering sound coming from the burner. This is normal.
6. FOR MAXIMUM COOKING SPEED AND SEARING INTENSITY, preheat the grill by maintaining the Burner Control Knob at HIGH for 5-10 minutes with the lid closed. FOR SLOW COOKING, preheat by maintaining the Burner Control Knob at HIGH for 5 minutes with the lid closed. Then, rotate Burner Control Knob to desired cooking level.
7. To extinguish the flame, depress and rotate the Burner Control Knob to OFF.



**Figure 8 Burner Control Knob**



**Figure 9 Burner Assembly**



**Figure 10 Location of Orifice, Venturi, Burner Control Valve, and Electrode**

## Burner Ignition With Match

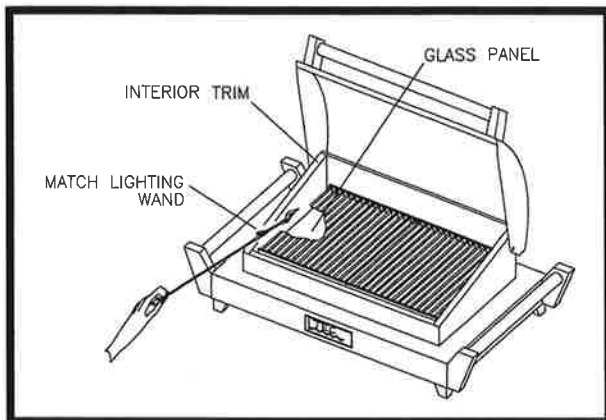
If your spark ignition system is not working properly, the burner may be ignited manually using a match.

**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.

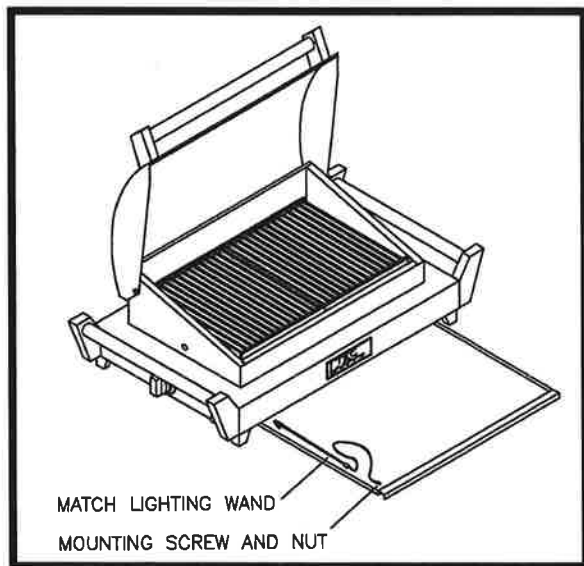
### Procedure:

1. Open the grill hood and insure the Burner Control Knob is in the "OFF" position and that there is nothing on top of the Cooking Grid.
2. For LP gas, open the Gas Tank Valve by turning the hand wheel counter-clockwise. For Natural Gas, open the Gas Valve in the main line.
3. Remove the match holder from the drip tray (See Figure 11 Match Lighting).
4. Insert a match into the alligator clip at the end of the match holder.

5. Place the flame of the lighted match in the space between the glass panel and the interior trim on the left side of the grill. The match flame should be below the level of the glass panel. (See Figure 11, page 11).
6. Turn the Burner Control Knob to HIGH for burner ignition.
7. Operate and adjust the burner as described on Page 9 under Burner Ignition with Spark Igniter System.
8. To extinguish the flame, depress and rotate the Burner Control Knob to OFF.



**Figure 11 Match Lighting**



**Figure 12 Location of Match Lighting Wand**

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

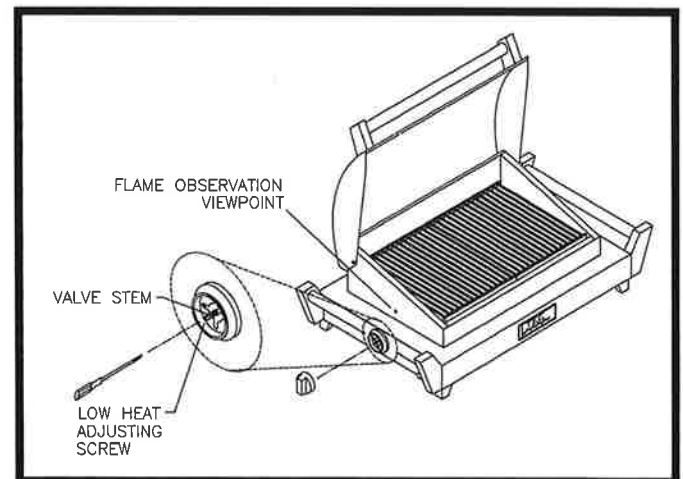
**WARNING: NEVER ADJUST A BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE GRILL IF THE LOW HEAT ADJUSTMENT SCREW IS NOT IN PLACE.** (See Figure 13, page 11)

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 Control 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 1 minute.
2. Turn the Burner Control Knob to the LOW position and wait one minute to permit the temperature to stabilize.
3. Remove the Burner Control Knob from the valve stem (See Figure 13).
4. Insert a small flat 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 small blue flame. The Burner Flame can be observed while making the low heat adjustment by looking through the Flame Observation Viewpoint on the left side of the grill just above the Burner Control Knob (See Figure 13).



**Figure 13 Low Heat Adjustment**

# Infrared Cooking

## 100% Infrared Grilling

TEC's original ceramic infrared technology, introduced in the 1980's, was a great improvement over conventional grilling. Conventional grills use convective burners that cook with hot air that dries out food. But TEC's ceramic burners cooked with 50% infrared heat (and 50% hot air) so food retained more of its natural juices. This is because everything in nature, including food, has a moisture boundary that surrounds it, and infrared energy can penetrate food and cook it without disturbing this moisture boundary. Hot air cannot do this, and once it disturbs the moisture boundary, the food begins to dry out as it cooks. All other infrared grilling systems today use TEC's original ceramic technology that cooks with 50% hot air, but TEC's new FR Series grills employ a patented 100% infrared cooking system that cooks food without using any hot air so food retains the maximum amount of moisture. As a result, moisture loss and food shrinkage are reduced by up to 30% - even well done meats remain tender and juicy.

## Enhanced Charbroiled Taste

An important part of TEC's new, patented infrared technology is the radiant glass panels located between the burner and the cooking grids. These panels, like the glass designed for residential stovetops, are developed to withstand high temperatures. Although they keep the burners clean by protecting them from the debris and drippings associated with grilling, their major function is to produce an outdoor grilled flavor. The radiant glass works much like charcoal. When drippings from food touch the surface of the heated glass, they are incinerated, producing a smoky vapor that infuses food with a charbroil taste. Expensive marinades can be poured on food while grilling without wasting them because any excess that drips on the glass sizzles into steam that becomes part of the smoky vapor.

## No Hot or Cold Spots

All other grills sold today distribute heat unevenly, producing hot or cold spots at the cooking surface. But TEC's new all stainless burners have specially configured apertures that direct heat evenly across the cooking grids. As a result, every square inch of cooking surface of a TEC grill is available for grilling. Try covering the entire cooking grid area with steaks or hamburgers, and you will find that each piece will cook exactly the same in the same amount of time.

## Virtually Flare Proof

TEC's new grills are virtually flare proof. The radiant glass panels are located just above the burner flame, and the cooking grids rest directly on top of the glass panels. This close positioning eliminates the oxygen required for flare-ups. Normal amounts of grease that are produced from grilling the fatty parts of meat, as well as oils from marinades, do not cause flare-ups when they are incinerated by the radiant glass panels because there is no oxygen to ignite a flame.

Please refer to the Sample Cooking Methods Chart on page 14. This chart provides useful general guidelines for cooking times and settings. Actual cooking times may be affected by variations in altitude, and ambient temperatures at the time of cooking, the fat content, thickness and temperature 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. We recommend using wood pellets rather than wood chips because the pellets are small enough to fit between the channels of the cooking grids. Use the following procedures.

1. Soak wood pellets in water for 5-10 minutes prior to use.
2. Follow the Burner Ignition Procedures for slow cooking in Step 5 on page 9. Then, turn the Burner Control Knobs to LOW or slightly above LOW.
3. Add wood pellets by placing them between the channels of the Cooking Grid onto the Radiant Glass Panel. For best results, close the hood.
4. To clean the grill after smoking turn it off and allow 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 drip tray. Then, wipe the Radiant Glass Panel with a damp paper towel or cloth and empty the drip 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 high fire 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 14.
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.

## Sample Cooking Methods and Times

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

<b>MEAT, POULTRY, SEAFOOD</b>	<b>CONTROL SETTING</b>	<b>TOTAL COOKING TIME</b>
-----------------------------------	------------------------	-------------------------------

<b>Steak or Lamb Chops</b>	High fire 3 minutes each side	6 minutes. – Rare
<b>1" Thick (Hood Open)</b>	High fire 4 minutes each side	8 minutes. – Medium
	High fire 4 minutes each side, then turn meat 90° to create cross-hatch scoring and cook for 1 minute more on each side	10 minutes - Well Done
<b>Pork Tenderloin</b>	Low fire turning after 15 minutes	30 minutes
<b>Beef Tenderloin (Hood Closed)</b>	Low fire turning every 15 minutes (Let stand 15-30 minutes before serving)	30-60 minutes depending on wt.(130°-135° F for rare to med rare)
<b>Hamburger 1/2" Thick (Hood Open)</b>	High fire 4 minutes each side	8 minutes 160°F core temperature
<b>Hot Dogs (Hood Open)</b>	Medium	4 minutes
<b>Chicken Breast</b>		
<b>1/2" thick (Hood Open)</b>	High fire, 3 minutes each side	6 minutes total
<b>3/4" thick (Hood Open)</b>	High fire, 4 minutes each side	8 minutes total
<b>1" or more thick (Hood Closed)</b>	Low fire, turning every 3 to 4 minutes	15 to 20 minutes
<b>Chicken-Bone in parts (Hood Closed)</b>	Low fire, turning every 3 to 4 minutes	15 to 20 minutes
<b>Pork Chops</b>		
<b>1/2" inch (Hood Open)</b>	High fire, 3 to 4 minutes each side	6 to 8 minutes
<b>1" or more thick (Hood Closed)</b>	Med-Low fire, 4 minutes each side, then turn meat 90° to create cross-hatch scoring and cook for 2 minutes more on each side	12 minutes
<b>Baby Back Ribs (Hood Closed)</b>	Medium-Low fire, turning every 5 minutes	20 minutes
<b>Meaty Spare Ribs (Hood Closed)</b>	Medium-Low fire, turning every 5 minutes	30 minutes
<b>Fish Fillet (Hood Open)</b>		
<b>1/2" thick</b>	High fire, 2 to 3 minutes each side	4 to 6 minutes
<b>1" inch or more thick (Hood Closed)</b>	Medium-Low fire, 4 to 5 minutes each side	8 to 10 minutes
<b>Shrimp, Shelled (Hood Open)</b>	Medium fire, 3 minutes each side	6 minutes
<b>Kabobs (Hood Open)</b>	Medium fire, 5 minutes each side	10 minutes

## VEGETABLES AND FRUITS

<b>Potatoes and Whole Onions (Hood Closed)</b>	Medium fire, turning every 15 minutes	60 minutes
<b>Corn on the Cob, husk on (Hood Open)</b>	Medium-High fire, turning every 2-3 minutes	10 to 15 minutes
<b>Asparagus, Squash, Zucchini (Hood Open)</b>	Medium fire, 2 to 3 minutes each side	4 to 6 minutes
<b>Apples, Pineapple</b>		
<b>3/8" inch thick (Hood Open)</b>	High Fire, 2 minutes each side	4 minutes



# Maintenance and Cleaning

## General Overview

Proper care, maintenance and cleaning will help insure long life of your grill. Always allow the grill to cool before cleaning. Interior trim is removable for cleaning (see figure 15, page 14) as well as the drip tray and cooking grids. The outer structure of the grill can be cleaned with a damp or dry cloth or by using a cleaner designed for stainless steel. For the care, maintenance and cleaning of the radiant glass panel, follow the instructions in Appendix B. During the burn-off process that cleans the glass panel, debris on the cooking grids will also be incinerated. After the grill cools, damp paper towels or a cloth can be used to wipe away the ash from the top of the grid channels. The cooking grids can also be removed and cleaned with a brass or stainless steel brush. The battery in the grill ignition system must be replaced periodically (see figure 14, page 14).

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## Spark Module Battery Replacement

The Push Button Spark Igniter contains an “AAA” battery which requires periodic replacement. This is evidenced by a decline in the spark frequency and intensity. Follow these procedures to replace the 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 14)
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.

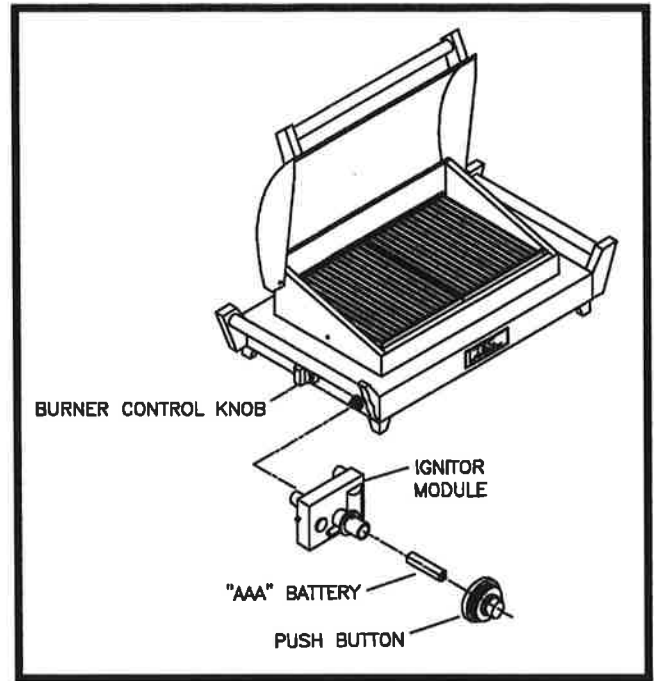


Figure 14 Spark Module Battery Replacement

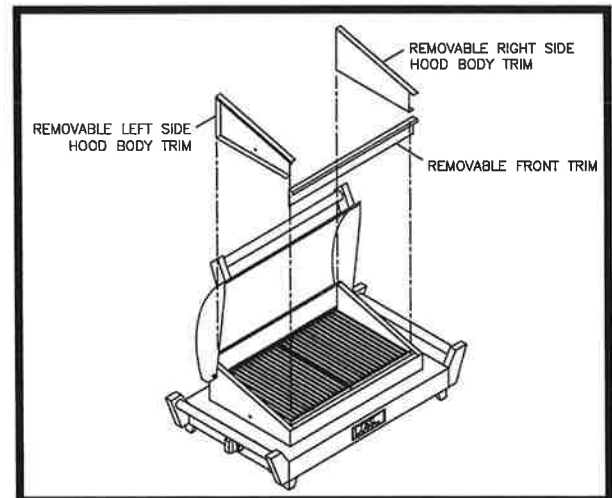
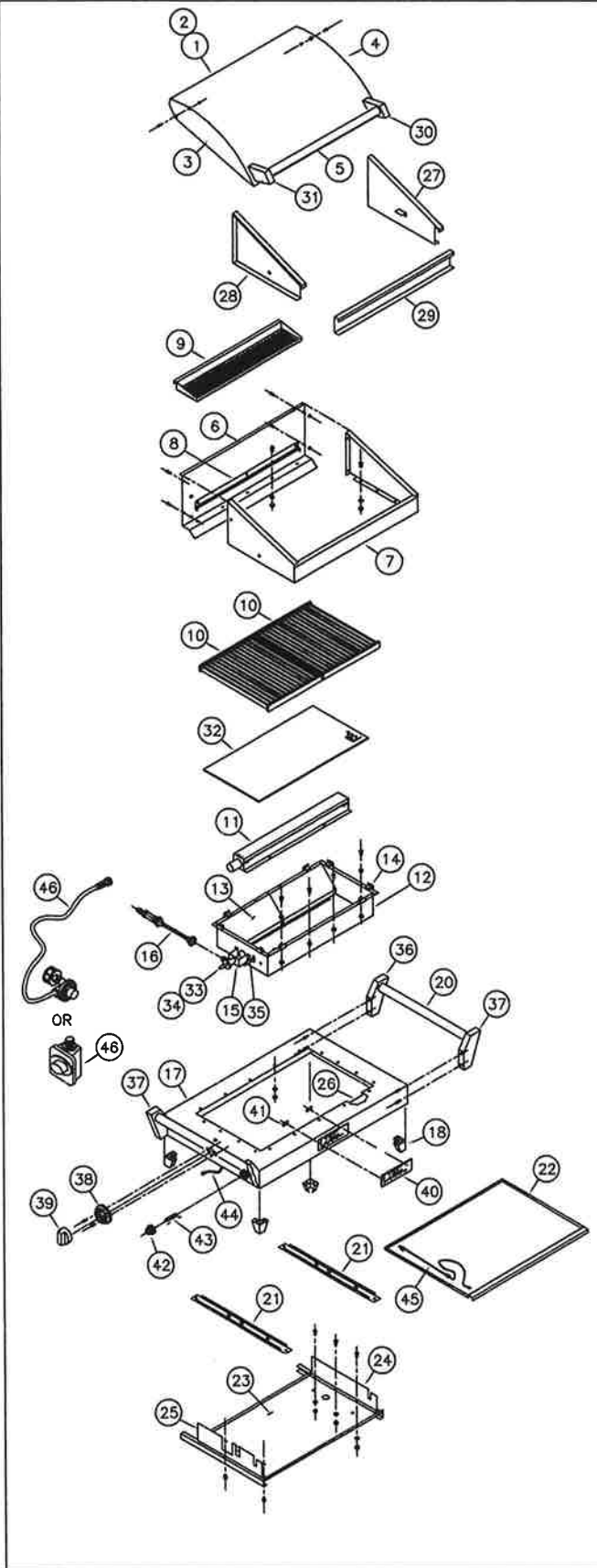


Figure 15 Removable Front and Interior Side Trim Panels

**IMPAIRED VENTILATION OF HOT AIR FROM GRILL** – The intended cooking area of the grill is the area of the cooking grids located above the glass. The perimeter area beyond the glass is designed to expel the exhaust gases from the combustion process and should not be covered by food.

# Appendix A: Expanded Parts



## G SPORT FR EXPLODED VIEW GSRLPFR



### BILL OF MATERIAL

ITEM	PART No	DESCRIPTION	QTY.
1	FM4134	HOOD TOP	1
2	FM4135	HOOD INNER SKIN	1
3	FM4136L	HOOD LEFT SIDE	1
4	FM4136R	HOOD RIGHT SIDE	1
5	FM4137	HOOD HANDLE	1
6	FM4184	HOOD BODY REAR	1
7	FM4185	HOOD BODY	1
8	FM4189	REAR GRID RETAINER	1
9	FM4188	WARMING RACK	1
10	FM4107	COOKING GRID	2
11	FM4115	BURNER ASSEMBLY	1
12	FM4147	BURNER PLENUM	1
13	FM4148	BURNER PLENUM BAFFLE	4
14	FM4151	GLASS RETAINING CLIP	8
15	FM4149	ORIFICE BRACKET	1
16	FM4108	MANIFOLD ASSEMBLY, LP	1
16	FM4158	MANIFOLD ASSEMBLY, NAT	1
17	FM4125	GRILL BODY	1
18	FM4126	GRILL LEG	4
19	-	NOT USED	-
20	FM4128	LIFT HANDLE	2
21	FM4106	BURNER SUPPORT ASSEMBLY	2
22	FM4112	DRIP TRAY	1
23	FM4138	BOTTOM HEAT SHIELD PANEL	1
24	FM4139	RIGHT SIDE HEAT SHIELD PANEL	1
25	FM4140	LEFT SIDE HEAT SHIELD PANEL	1
26	FM4127	GRILL BODY STIFFENER	1
27	FM4182	HOOD BODY TRIM ASSEMBLY, RIGHT	1
28	FM4183	HOOD BODY TRIM ASSEMBLY, LEFT	1
29	FM4111	HOOD BODY TRIM, FRONT	1
30	HW0829	HOOD HANDLE BRACKET RIGHT SIDE	1
31	HW0830	HOOD HANDLE BRACKET LEFT SIDE	1
32	GSRGP	GLASS RADIANT PANEL (HW3211)	1
33	HW2802	GAS CONTROL VALVE	1
34	ORI54	ORIFICE #54 (FOR LP GAS ONLY) HW020254	1
34	ORI45	ORIFICE #45 (FOR NAT GAS ONLY) HW020245	1
35	HW2809	ELECTRODE	1
36	HW0831	LIFT HANDLE BRACKET (LEFT FRONT & RIGHT REAR)	2
37	HW0832	LIFT HANDLE BRACKET (LEFT REAR & RIGHT FRONT)	2
38	HW0808	BEZEL	1
39	STBK	CONTROL KNOB (HW0806)	1
40	HW0770	TEC LOGO	1
41	HW0605	TINNERMAN CLIP	2
42	HW2812	IGNITION MODULE PUSH BUTTOM	1
43	HW0279	AAA BATTERY	1
44	HW163801	ELECTRODE WIRE	1
45	FM4041	MATCH LIGHTING WAND	1
46	HW0266	REGULATOR HOSE ASSEMBLY, LP	1
46	FM4157	REGULATOR ASSEMBLY, NAT	1



REVISED JANUARY 2016

# Appendix B: Radiant Glass Care

## ABOUT THE RADIANT GLASS PANEL

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 panel 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 PANEL 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 REGULARLY 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 minutes after cooking with the hood closed. 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 regularly.

**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 drip 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
- 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 C: Replacement Parts for the G-Sport FR

## PART NUMBER.....DESCRIPTION

### GSLPFR/GSRLPFR

HW0808 .....	Bezel
FM4115 .....	Burner Assembly
FM4114 .....	Burner Plenum Assembly
STBK.....	Burner Control Knob
HW2802 .....	Burner Control Valve
FM4107 .....	Cooking Grid (one grid)
GSKLP-NT.....	Conversion Kit, LP to NT
FM4112 .....	Drip Tray
HW2809 .....	Electrode
HW163801 .....	Electrode Wire, 14.5"
HW4151 .....	Glass Retaining Clip
FM4126 .....	Grill Corner Brace/Leg
FM4104 .....	Hood Assembly with Handle and Brackets
HW4109 .....	Hood Body Trim, right, GSLPFR
HW4110 .....	Hood Body Trim, left GSLPFR
HW4182 .....	Hood Body Trim, right GSRLPFR
HW4183 .....	Hood Body Trim, left GSRLPFR
HW4111 .....	Hood Body Trim, front
HW4137 .....	Hood Handle
HW0829 .....	Hood Handle Bracket, right side
HW0830 .....	Hood Handle Bracket, left side
HW2812 .....	Ignition Module w/ Push button, Battery Powered
HW4128 .....	Lift Handle
HW0831 .....	Lift Handle Bracket, left front or right rear
HW0832 .....	Lift Handle Bracket, left rear or right front
FM4108 .....	Manifold Assembly
FM4041 .....	Match Lighting Wand
ORI45 .....	Orifice, Natural Gas, #45
ORI54 .....	Orifice, LP Gas, #54
PBA .....	Push Button Assembly
GSRGP .....	Radiant Glass Panel
HW0266 .....	Regulator, w/hose, LP Gas 20 lb. Tank
FM4157 .....	Regulator, Natural Gas
HW0770 .....	TEC Nameplate with Clips
TSPED.....	Thumb Screws (4) for Optional Pedestal Base

# Appendix D: Trouble Shooting The G-Sport FR

**NOTE: USE ONLY TEC SPECIFIED REPLACEMENT PARTS**

**NOTE: REFER TO THE OWNER'S MANUAL FOR DIAGRAMS**

## **PROBLEM: BURNER WILL NOT IGNITE**

There are two potential reasons why a grill will not light: there is either a problem with the ignition system or an improper gas supply. First, let's identify the problem.

### **STEP 1: CHECKING THE IGNITER BATTERY AND WIRING CONNECTIONS**

(The Burner Control Knob should be in the "OFF" position.)

- a. Press the black igniter button. You should hear a clicking noise. If you do, advance to STEP 2.
- b. If you do not, unscrew the sleeve around the igniter button by turning it counterclockwise until it separates from the grill. You should see a "AAA" battery in the space behind the button. Make sure that the battery is facing with the positive end in first and the negative end facing the front of the grill. Replace the button by turning the sleeve in a clockwise motion until the button fits snugly against the battery. Take care not to apply too much pressure as this could crack the sleeve surrounding the igniter button. Try pressing the igniter button again. If you hear a clicking noise, advance to STEP 2.
- c. If you do not hear a clicking sound, replace the battery following the instructions in the Owner's Manual. If you hear a clicking sound after replacing the battery, advance to STEP 2.
- d. If you do not hear a clicking sound, check to see if the igniter wire connected to the electrode has come unplugged or is loose. The igniter wire is located beneath the front face of the grill. It will be necessary to turn the grill upside down in order to view the igniter wire. Remove the cooking grids and glass from the grill first, then place a large, soft cloth or towel on a level surface and turn the G-Sport upside down taking care not to damage the hood. Make sure that each wire fits snugly into the electrode on one end and the igniter on the other end. Press the igniter button. If you hear a clicking sound, proceed to STEP 2.
- e. If not, you either have a defective electrode or igniter. Replace the electrode first. If you do not hear a clicking sound after the electrode has been replaced, the igniter is defective and needs to be replaced.

**NOTE:** A qualified technician can also test for voltage leakage in the wiring. On rare occasions, the wiring itself is defective and should be replaced.

### **STEP 2: CHECKING THE ELECTRODE SPARK**

(The Burner Control Knob should be in the "OFF" position.)

- a. Remove the Cooking Grid(s) and Radiant Glass Panel from the grill. Press the igniter button to determine whether the electrode (the small stainless arm that protrudes over the burner) is sparking. You should see a spark go from the tip of the electrode arm to the burner surface. You may have to place your hand over the electrode, without touching the electrode, to create a shaded area in order to see the spark.
- b. **If the electrode is sparking**, try igniting the burner following the instructions in the Owner's Manual. If the electrode emits a spark at the tip of the electrode but your burner will not ignite, it is time to check the gas supply to the grill. See INSUFFICIENT GAS SUPPLY BELOW. If the spark from the electrode is being emitted from the white ceramic body of the electrode (rather than the stainless arm), the electrode is defective and needs replacing. After making these adjustments, try igniting the burner again with the igniter system.
- c. **If the electrode is not sparking**, and you have completed the procedure in Step 1, the electrode is defective and needs to be replaced.

## **INSUFFICIENT GAS SUPPLY**

**NOTE:** REFER TO THE OWNER'S MANUAL FOR MORE INFORMATION AND DIAGRAMS

### **LP UNITS**

1. Check to see that the valve of the gas tank is completely open. To open a tank valve completely, the valve wheel must be turned counterclockwise until it stops. Also, check to see if the gas tank is empty and needs to be replaced. REATTEMPT IGNITION. If the grill does not ignite, proceed to step 2.
2. When the Burner Control Knob on the grill is turned to the "ON" position prior to opening the valve of the gas tank, a safety mechanism on the gas tank is triggered to prohibit gas flow to the grill. Check to see if the excess flow valve of the gas tank has been tripped by resetting it. First, close the tank valve by turning the valve wheel clockwise until it stops. Then, disconnect the regulator hose from the tank. Wait at least two (2) minutes before reconnecting the regulator hose to the tank. Make sure the Burner Control Knob is in the "OFF" position and then open the tank valve by turning the valve wheel counterclockwise until it stops. REATTEMPT IGNITION. If the grill does ignite, proceed to step 3.
3. There may be an obstruction in the orifice of the Burner Control Valve. To determine this, remove the orifice with a 1/2" open end wrench. The opening of the orifice must be clean and clear. It can be cleared of debris by inserting a needle or other small instrument through the opening. Replace the orifice and REATTEMPT IGNITION.
4. If the grill does not ignite, the problem is either a faulty regulator or Burner Control Valve. Replace the Regulator first as this is more common.
5. If the grill does not ignite after replacing the regulator, the Burner Control Valve should be replaced.

## **INSUFFICIENT GAS SUPPLY**

**NOTE:** REFER TO THE OWNER'S MANUAL FOR MORE INFORMATION AND DIAGRAMS

### **NATURAL GAS UNITS:** (Factory made or converted from LP with conversion kit.)

1. Check to see if there has been an interruption in the gas supply by contacting your local gas supplier.
2. Make sure the gas supply valve is in the "ON" position. REATTEMPT IGNITION. If the grill does not ignite, contact a qualified technician.
3. Have a qualified technician check the gas supply pressure to insure adequate gas pressure. Gas pressure to the inlet of the regulator should be 6"-water column. If the gas pressure is sufficient, proceed to step 4.
4. There may be an obstruction in the orifice of the Burner Control Valve. Remove the orifice with a 1/2" open end wrench. The opening of the orifice must be clean and clear. It can be cleared of debris by inserting a needle or other small instrument through the opening. Replace the orifice and REATTEMPT IGNITION.
5. If the grill does not ignite, the problem is either a faulty Regulator or Burner Control Valve. Replace the Regulator first as this is more common.
6. If the grill does not ignite after replacing the Regulator, the Burner Control Valve should be replaced.

## **PROBLEM: BURNER OUTPUT AT HIGH FIRE SETTING IS TOO LOW**

NOTE: Please check Sample Cooking Methods in the Owner's Manual for total cooking time to determine if the grill is not performing according to these suggested times. Now let's troubleshoot the problem starting with:

### **INSUFFICIENT GAS SUPPLY**

1. LP Units Check to see that the valve of the gas tank is completely open. To open a tank valve completely, the valve must be turned counterclockwise until it stops. Also, check to see if the gas tank is empty. Refill if necessary.  
Natural Gas Units (factory made or converted to Natural Gas with a conversion kit) First, make sure the gas supply valve is in the "ON" position. Next, check to see if there has been an interruption in the gas supply by contacting your local gas company. Finally, contact a qualified technician to test the gas supply pressure to insure the gas pressure is adequate. Gas pressure to the inlet of the regulator should be 6" - water column. If the grill continues to operate on the high fire setting at lower than normal temperatures, proceed to step 2.
2. There may be an obstruction in the orifice of the Burner Control Valve. To determine whether there is an obstruction in the orifice, remove the orifice with a 1/2" open end wrench. The opening of the orifice must be clean and clear. It can be cleared of debris by inserting a needle or other small instrument through the opening. Replace the orifice and REATTEMPT IGNITION. If the grill burner does not ignite, proceed to step 3.
3. If the grill does not ignite, the problem is either a faulty Regulator or Burner Control Valve. Replace the Regulator first as this is more common.
4. If the grill does not ignite after replacing the Regulator, the Burner Control Valve should be replaced.

## **PROBLEM: BURNER OUTPUT AT THE LOW FIRE SETTING IS TOO HOT OR TOO COOL**

To adjust the low fire setting on the grill, follow the low fire adjustment instructions in the Owner's Manual.