



# OWNER'S MANUAL

FOR  
**TYTUS *FRESNO*™ SERIES**



TDT-021-0101

# THIS IS MORE THAN A GRILL

It's home-cooked meals. Summer afternoons and evenings enjoying fresh air and the savory smell of a tender steak. Laughter with your friends and family. Because grilling is about more than good food. It's about the time you spend with your favorite people.

TYTUS® is proud to produce quality grills that transform your outdoors.

**Thank you for your purchase.**

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# IMPORTANT SAFETY INSTRUCTIONS

## FREE HELP FROM THE GRILL EXPERTS

Your TYTUS grill is designed for quick assembly and ease of use. If you have problems, **DO NOT RETURN THIS GRILL TO THE STORE**. We're the experts on this product and are trained to help you with assembly questions, grill operation, and replacement of damaged or missing parts. Email **SUPPORT@TYTUSGRILLS.COM** or call **(855) 969-5185**.

## IMPORTANT

**NOTE:** Keep this manual with your grill for future reference.

**RECORD YOUR SERIAL #:** \_\_\_\_\_

(see the silver ETL label on the door inside your grill's main cart)

### **WARNING**

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.
- Whether this grill was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled, installed, and maintained.
- Use your grill at least 3 ft. (91 cm) away from any wall or surface. Use your grill at least 3 ft. (91 cm) away from combustible objects that can melt or catch fire such as vinyl or wood siding, fences and overhangs, or sources of ignition, including pilot lights on water heaters and live electrical appliances.
- **THIS GAS ACCESSORY IS DESIGNED FOR OUTDOOR USE ONLY.**
- **NEVER** use your gas grill in a garage, porch, shed, breezeway, or any other enclosed area.
- **NEVER** obstruct the flow of ventilation air around your gas grill housing.
- **NEVER** disconnect the gas regulator or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury, or death.
- **DO NOT** store or use extra/additional gasoline or other flammable liquids or vapors in the vicinity of this or any other appliances.
- A propane tank not connected for use must not be stored in the vicinity of your grill or any other appliance.
- Your grill will come ready to use with a standard 20 lb. liquid propane tank (not included). To convert your grill to natural gas, please use a TYTUS Natural Gas Conversion Kit and consult a natural gas professional. Using any other equipment or completing the conversion without a natural gas professional will void the warranty on your grill.
- Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear, or other damage. If the hose appears damaged, do not use the gas grill. Contact the TYTUS Customer Support for a certified replacement hose.
- The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

## **WARNING (CONT.)**

- **NEVER** use charcoal or lighter fluid in this gas grill. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death, or property damage.
- Before each use of your grill, inspect the grease tray, flame tamers, and the inside of the grill bowl to be sure there is no excessive grease and debris buildup. Clean the grease tray, flame tamers, and inside of the grill bowl frequently to eliminate grease/debris buildup and to prevent grease fires. Failure to comply with these instructions could result in a grease fire and even a subsequent explosion that could cause serious bodily injury, death, or property damage.

## **PROPOSITION 65**

**WARNING:** This product and the fuels used to operate this product (liquefied propane), and the products of combustion of such fuels, can expose you to chemicals including benzene, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

Wash your hands after handling this product.

## **DANGER**

- If you smell gas:
  - A)** Shut off gas to the appliance.
  - B)** Extinguish any open flame.
  - C)** Open the lid.
  - D)** If the odor continues, keep away from the appliance, and immediately call your gas supplier or your fire department.
- Never cover slots, holes, or passages in the grill bowl or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the grill and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard. If the instructions above are not followed exactly, a fire may cause death or serious injury.
- Your grill will get very hot. **NEVER** lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, grill lid, or any other grill parts while the grill is in operation, or until the grill has cooled after use. Failure to comply with these instructions may result in serious bodily injury.
- **NEVER** store flammable liquids or materials in the cabinet. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

## **CAUTION**

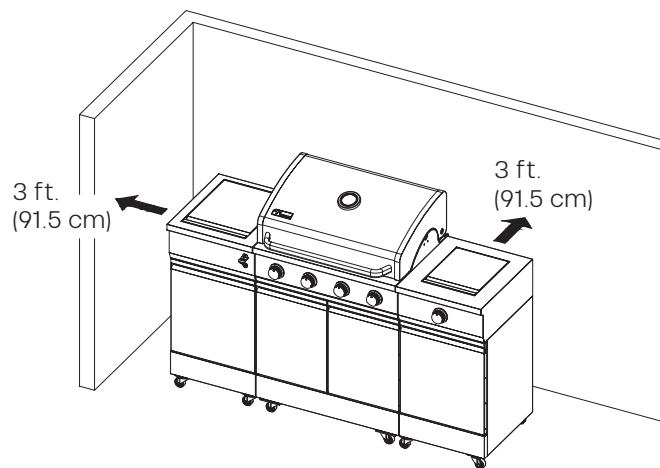
- Failure to comply with these instructions may result in a hazardous situation which may result in injury.
- Spiders and small insects can spin webs and nest in the grill burner tubes during transit and warehousing which can lead to a gas flow obstruction, resulting in a fire in and around the burner tubes. This type of "**FLASHBACK FIRE**" can cause serious grill damage and create an unsafe operating condition for the user.
- To reduce the chance of **FLASHBACK FIRE** you must clean the burner tubes before initial use, at least once a month in the summer and fall (whenever spiders are active in your area), and if your grill has not been used for an extended period of time. See "BURNER TUBES AND BURNER PORTS" on **PAGE 42** for instructions.
- **NEVER** cover or wrap the cooking grids, bottom of the grill bowl, or grease tray with aluminum foil or any other material that will absorb grease.

## CORRECT PROPANE GAS TANK USE

- Propane gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank (sold separately). Never connect your gas grill to a propane gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size propane gas tank to use. You must use an "OPD" gas tank which offers a listed Overfill Prevention Device. This safety feature prevents the tank from being overfilled which can cause a malfunction of the LP Gas tank.
- The propane gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The propane gas tank must have a shutoff valve, terminating in a propane gas supply tank valve outlet, that is compatible with a Type 1 tank connection device.
- The propane gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdrawal.
- The propane gas tank must have a collar to protect the tank valve.
- Never connect an unregulated propane gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to a propane gas tank. Only use the regulator and hose assembly supplied with your gas grill. Any replacement hose and regulator assembly must be identical to those listed in the parts list of this Owner's Manual as specified by the manufacturer.
- Have your propane gas dealer check the release valve after every filling to ensure it remains free of defects.
- The LP Tank valve must be closed when grill is not in use. Close by turning the valve clockwise.
- Always keep the propane gas tank in the upright position.
- Do not subject the propane gas tank to excessive heat.
- Never store a propane gas tank indoors. If you store your gas grill in the garage, always disconnect the propane gas tank first and store it safely outside.
- Propane gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected propane gas tanks must not be stored in a building, garage, or any other enclosed area.
- The regulator and hose assembly can be seen after opening the right cabinet door and must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the grill again.
- Any attempt to convert the grill from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a natural gas conversion kit purchased from TYTUS. Contact TYTUS Customer Support for more information.
- Never light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- Never allow children to operate your grill. Do not allow children or pets to play near your grill. Always supervise children and pets if they are in the vicinity of the unit.
- Use of alcohol, prescription, or non-prescription drugs can impair your ability to properly assemble and safely operate your grill.
- Keep a fire extinguisher readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use a type B extinguisher or smother with dirt, sand, or baking soda.
- In the event of rain, turn off the burners and gas supply. Wait for the grill to cool, and then place a cover on it.
- Use your grill on a level, stable surface in an area clear of combustible materials.
- Do not leave the grill unattended when in use. Do not move the appliance when in use.
- Allow the grill to cool before moving or storing.
- Do not use your grill as a heater.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- This grill is not intended for commercial use.
- Never use charcoal or lighter fluid in this grill. Never use lava rocks or wood chips.
- Please protect your grill with a grill cover when not in use. Only use the cover when the grill is in cold conditions and when the grill is not hot.
- Place the dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

## **⚠ WARNING**

- A)** Do not store a spare propane gas tank under or near this appliance.
- B)** Never fill the tank beyond 80 percent full.
- C)** If the information in "(A)" and "(B)" are not followed exactly, a fire causing death or serious injury may occur.
  - Use your grill at least 3 ft. (91 cm) away from any wall or surface.
  - Use your grill 3 ft. (91 cm) away from any combustible objects that can melt or catch fire such as vinyl or wood siding, fences, overhangs (see diagram below), or any other sources of ignition, including pilot lights and live electrical appliances.
  - Do not use your grill under any combustible overhead construction.
  - Never use your gas grill in a garage, porch, shed, breezeway, or any other enclosed area.
  - In windy conditions, always position the front of the grill to face oncoming wind to reduce heat and smoke blowing in your face and to prevent potential hazards to yourself and the grill.

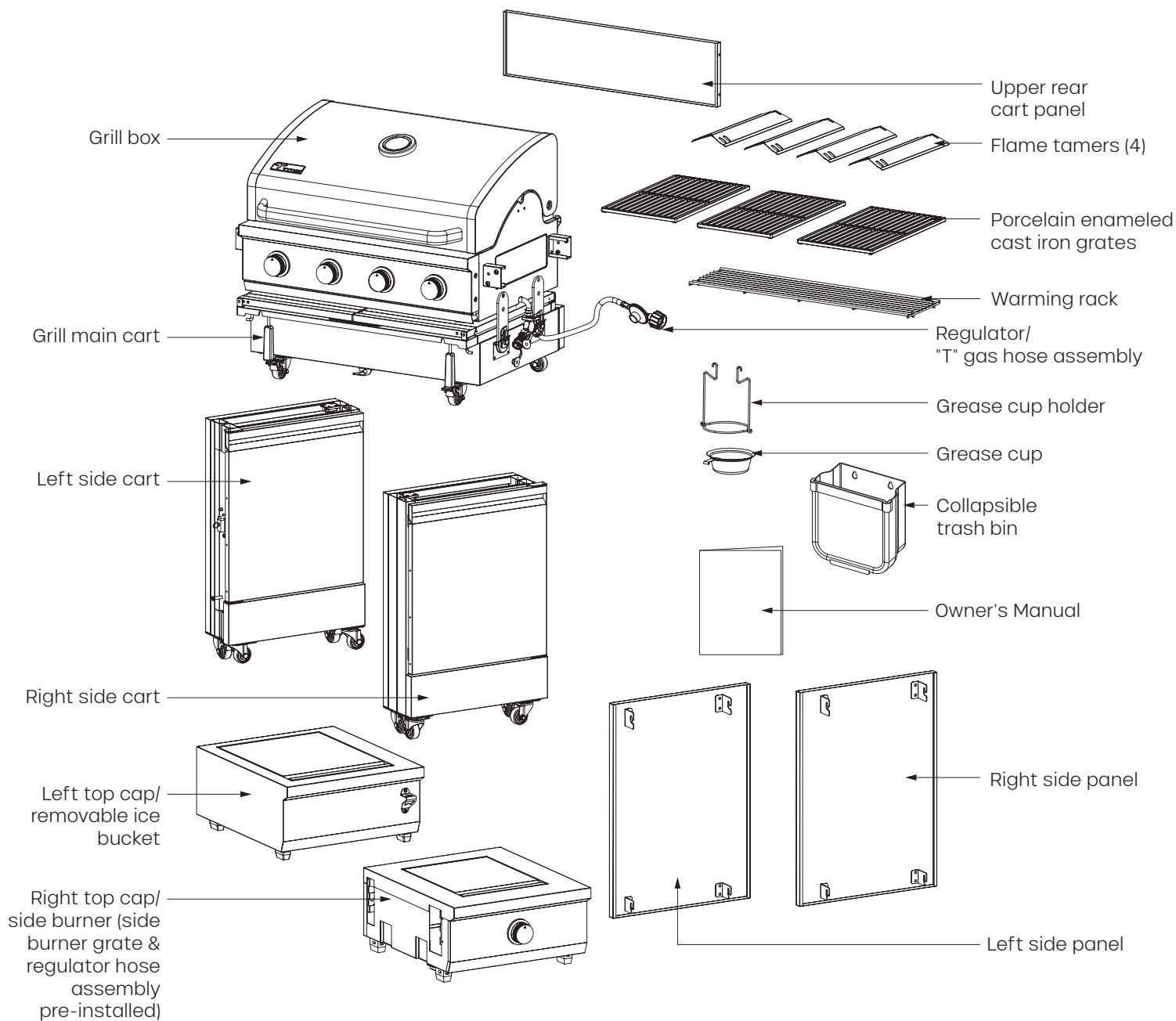


## **NOTE ABOUT PROPANE GAS TANK EXCHANGE PROGRAMS**

- Many retailers who sell grills offer you the option of replacing your empty propane gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test, and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the propane gas tank section of this manual.
- Always keep new and exchanged propane gas tanks in an upright position during use, transit, or storage.
- Leak test new and exchanged propane gas tanks BEFORE connecting one to your grill. See "Checking for Gas Leaks" on **PAGE 30** for instructions.

# PACKAGE CONTENTS

Remove your grill from the packaging, and lay out the contents in a large, sturdy area. Make sure that your grill is not damaged and that you have all parts.



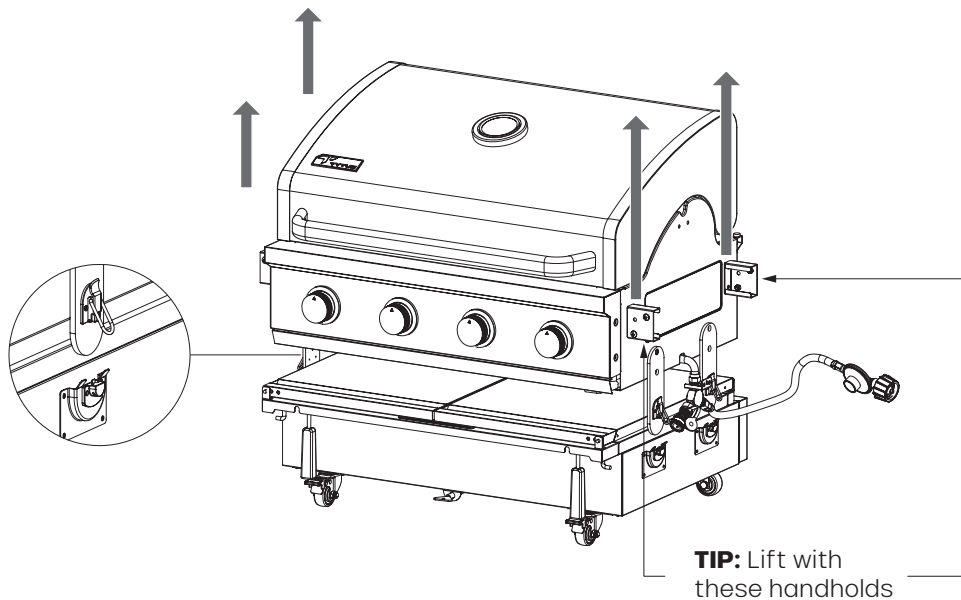
# ASSEMBLING YOUR GRILL

## BEFORE ASSEMBLING YOUR GRILL

- Make sure that you have assistance from another person to handle the grill box and other large, heavy parts.
- Open the lid of the shipping box and remove the top sheet of cardboard and packing materials. Lay the cardboard sheet on the floor and use it as a work surface to protect the floor and grill parts from scratches.  
**RESOLUTION:** If a QR code that links to the User Manual is placed on the outside of the box, I think that resolves this issue, and this sentence can stay in the User Manual.
- You may slice the box's front corners with a utility knife to lay open the box's front panel. This lets you raise the lid and remove the components packed inside, making it easier to lift.
- Remove the flame tamers, grease cup, and grease cup holder from the inside of the grill box.
- Use the "Package Contents" on **PAGE 8** and "Part Diagrams and Lists" on **PAGE 48** to ensure all items are included and free of damage.
- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, call **(855) 969-5185** or email **SUPPORT@TYTUSGRILLS.COM**.
- The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2, ANSI Z21.58-2018 • CSA 1.6-2018 Outdoor Cooking Gas Appliances.

## STEP 1: LIFT OFF THE GRILL BOX

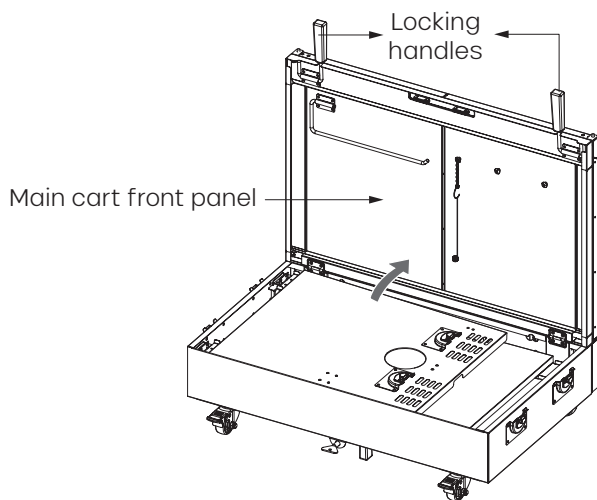
- A)** Unlock the four latches on the sides of the grill.
- B)** With another person, grasp the handholds on the sides of the grill box, then lift it straight up and set it to the side.



## STEP 2: ASSEMBLING THE GRILL BASE

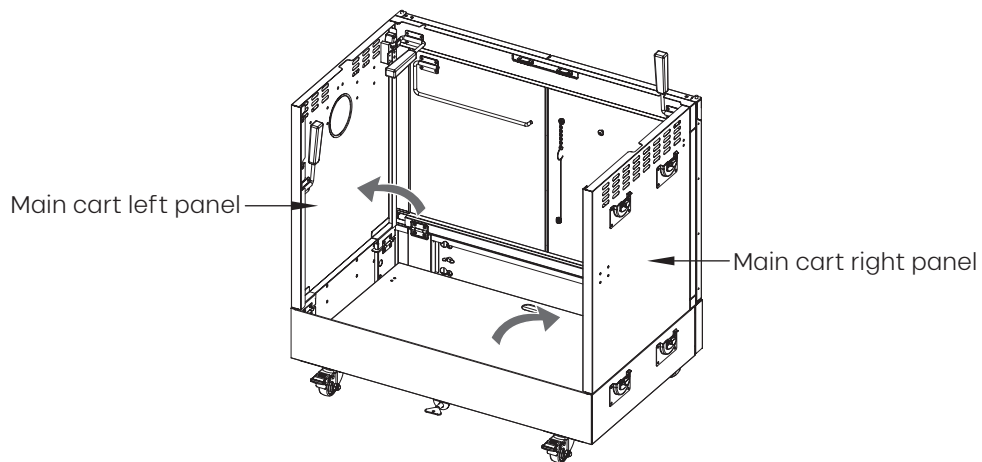
**A)** Make sure that the two locking handles are lifted up in an unlocked position.

**B)** Lift the main cart's front panel.



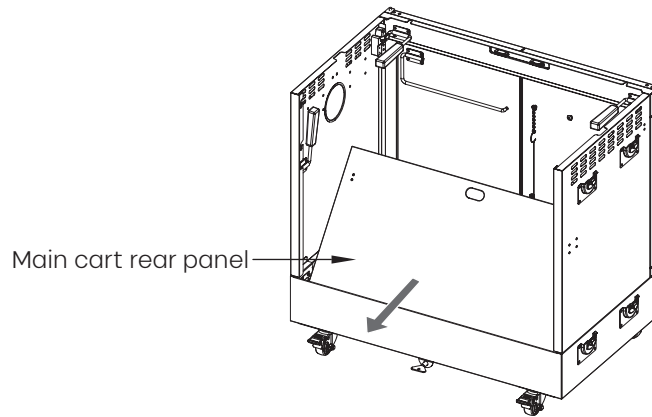
**C)** Lift the main cart's left panel, then push the locking handle down to secure it to the front panel.

**D)** Lift the main cart's right panel, then push the locking handle down to secure it to the front panel.



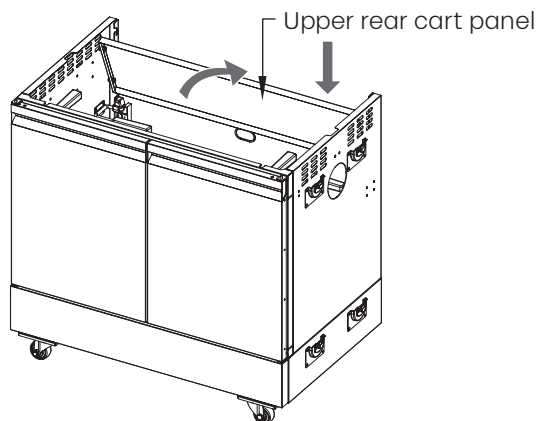
## STEP 2: ASSEMBLING THE GRILL BASE (CONT.)

- A)** Lift the main cart's rear panel, then push the locking handles down into the notches to secure the rear panel to the main cart's right and left panels.

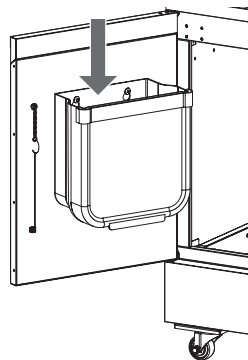


- B)** From the inside of the cart, angle the bottom of the upper rear cart panel into the slots on the back of the grill base. Pull the panel toward you and push down.

**TIP:** Start from the inside at a 45° angle.



- C)** Install the collapsible trash bin onto the back side of the left main cart door by sliding the locking holes onto the two locking bolts.

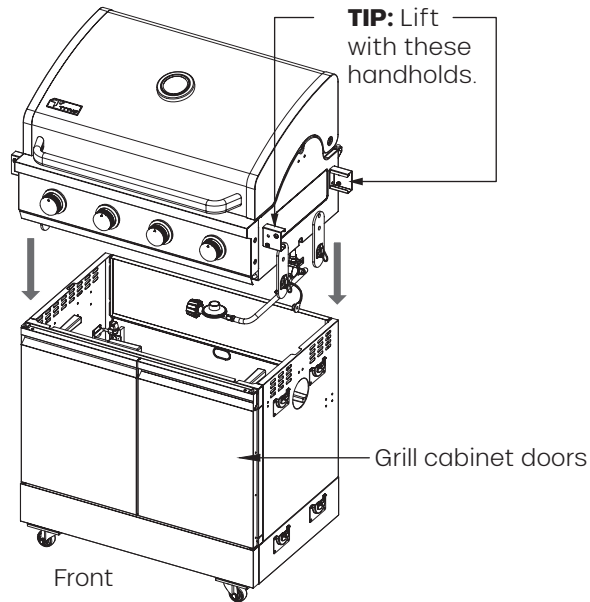


### STEP 3: ATTACH THE GRILL BOX TO THE MAIN CART

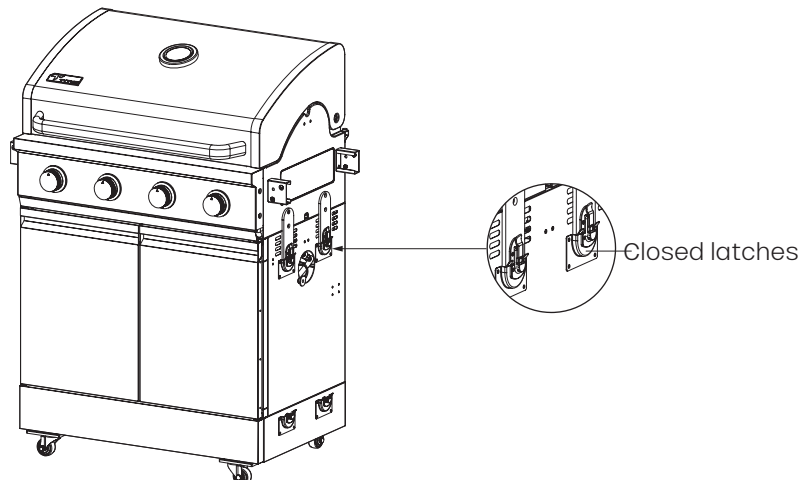
**IMPORTANT:** While placing the grill box onto the main cart, ensure the regulator hose assembly will not catch on the side of the main cart. It should hang down into the main cart.

**A)** With another person, use the handholds to lift the grill box on top of the main cart and align the latches on the sides. The grill cabinet doors should face the same direction as the front of the grill box.

**TIP:** Keep the grill box level as you lower it straight down. Don't torque or twist it. Lower it slowly to align with the latches.

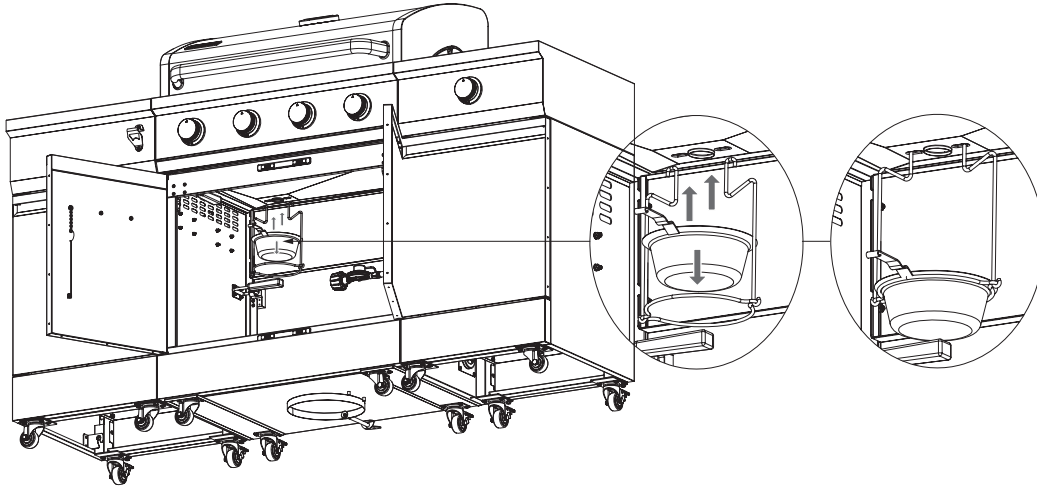


**B)** Lock the four latches on the sides of the grill.



#### STEP 4: INSTALL GREASE CUP HOLDER AND GREASE CUP

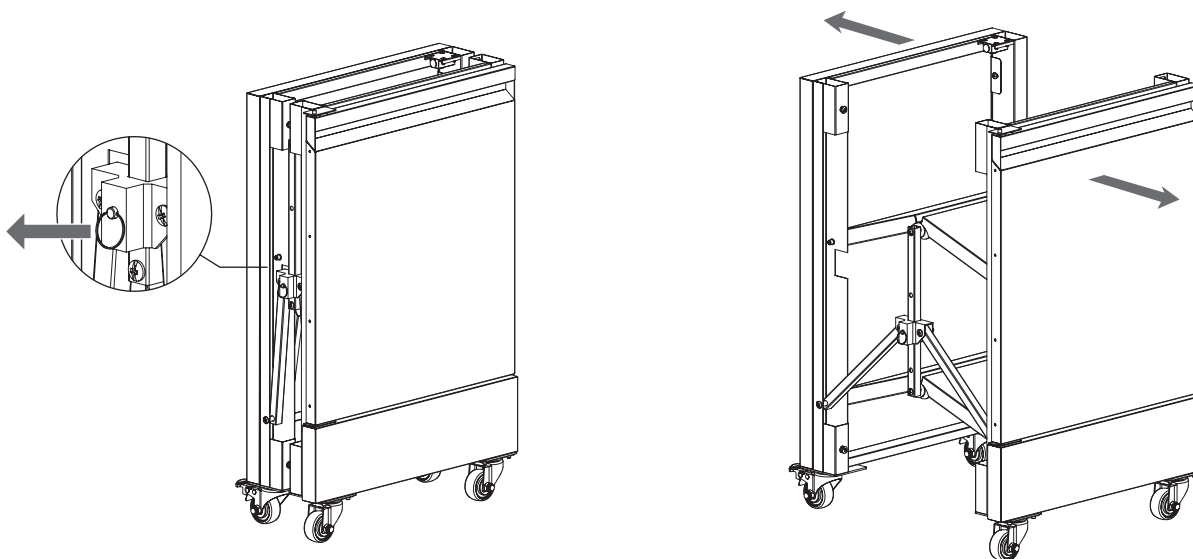
- A)** Push the ends of the grease cup holder through the tabs in the grease tray.
- B)** Place the grease cup into the grease cup holder with the hand tab facing the front of the grill.



## ATTACH SIDE CARTS AND PROPANE TANK

### STEP 5: EXPAND THE SIDE CARTS

- A)** Pull the captive pin on the side of a cart (note: The pin can't be completely removed from the side cart.), then pull the panels apart. When the cart is open and the shelves are flat and secure, the pin will lock into place.



- B)** Repeat step A to expand the other side cart.

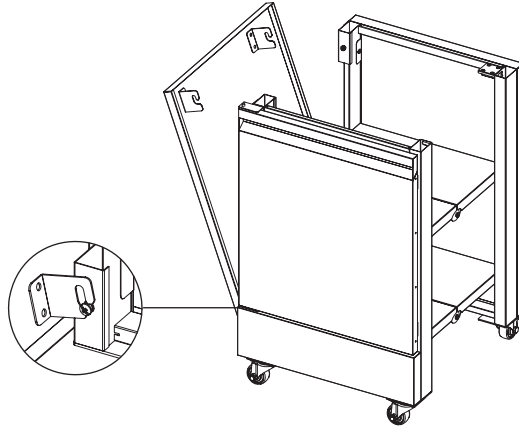
## STEP 6: INSTALL THE SIDE PANELS

**TIP:** Have a partner hold the side cart steady while installing the side panels.

**A)** Identify which panel fits onto the left or right of the two side carts.

**NOTE:** Each panel will only fit into the correct corresponding side cart.

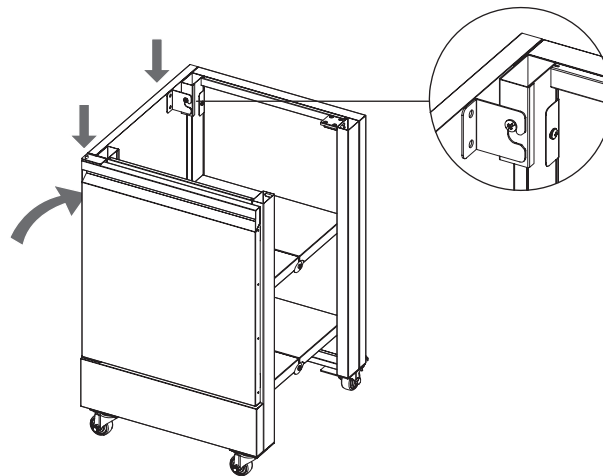
**B)** At a 45° angle, line up the bottom of a panel with the bolts on its corresponding side cart.



**C)** Rotate the panel forward onto the top bolts, then let it drop down into place.

**NOTE:** The panel may need to be pushed down to drop it into place.

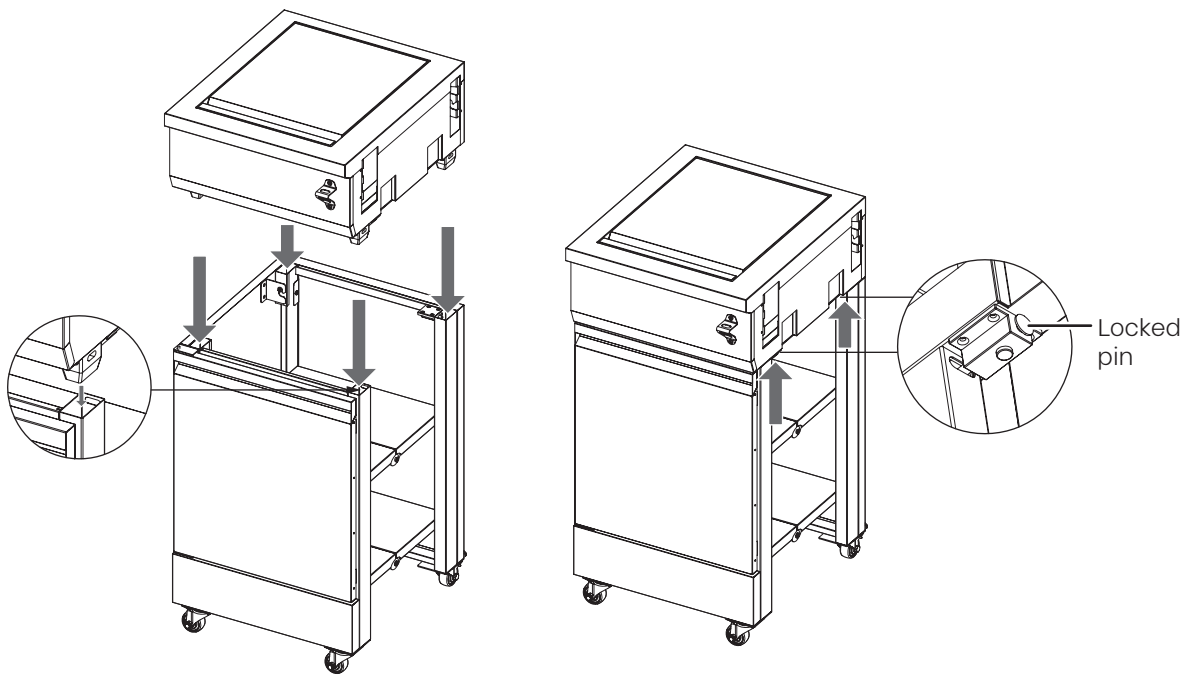
**TIP:** Make sure that the side panel is securely fastened. The panel should not pull away from the side cart at the top or bottom.



**D)** Repeat steps 6A through 6C to install the panel on the other side cart.

## STEP 7: INSTALL THE TOP CAPS

- A)** Lock the wheels on the side carts before installing the top caps to keep them from moving.
- B)** Identify which top cap fits into the left or right side cart. The ice chest is for the left side cart. The side burner is for the right side cart.
- NOTE:** The spring pins will align with the holes for the spring pins when assembled correctly. The side of the top cap with openings should face the same direction as the open side of the cabinet below.
- C)** Place the top cap's feet into the slots inside the cart's frame, then lock it in place with the two spring pins under the top cap.
- NOTE:** One spring pin is located at the top of each side cart, and one is located at the bottom of each top cap.

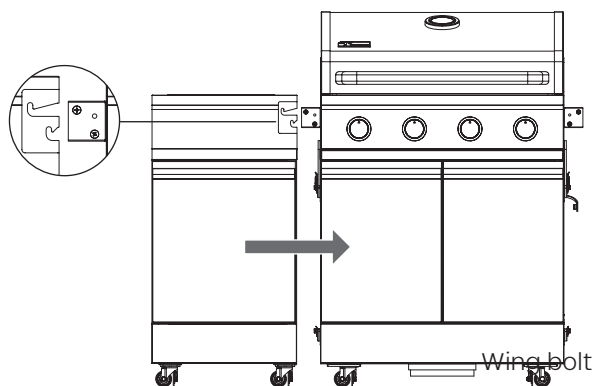


- D)** Repeat steps 7A and 7B to install the second top cap.

## STEP 8: ATTACH THE LEFT SIDE CART

- A)** Unlock the side cart's wheels and have your partner hold the main cart steady.
- B)** Have your partner hold the main cart steady.
- C)** Line up the notches on the left side cart (ice chest side) with the main cart. The two pieces should be about one to two inches from one another.
- D)** Push the side cart toward the main cart. As you push them together, the side cart will rise up slightly and then drop into place.

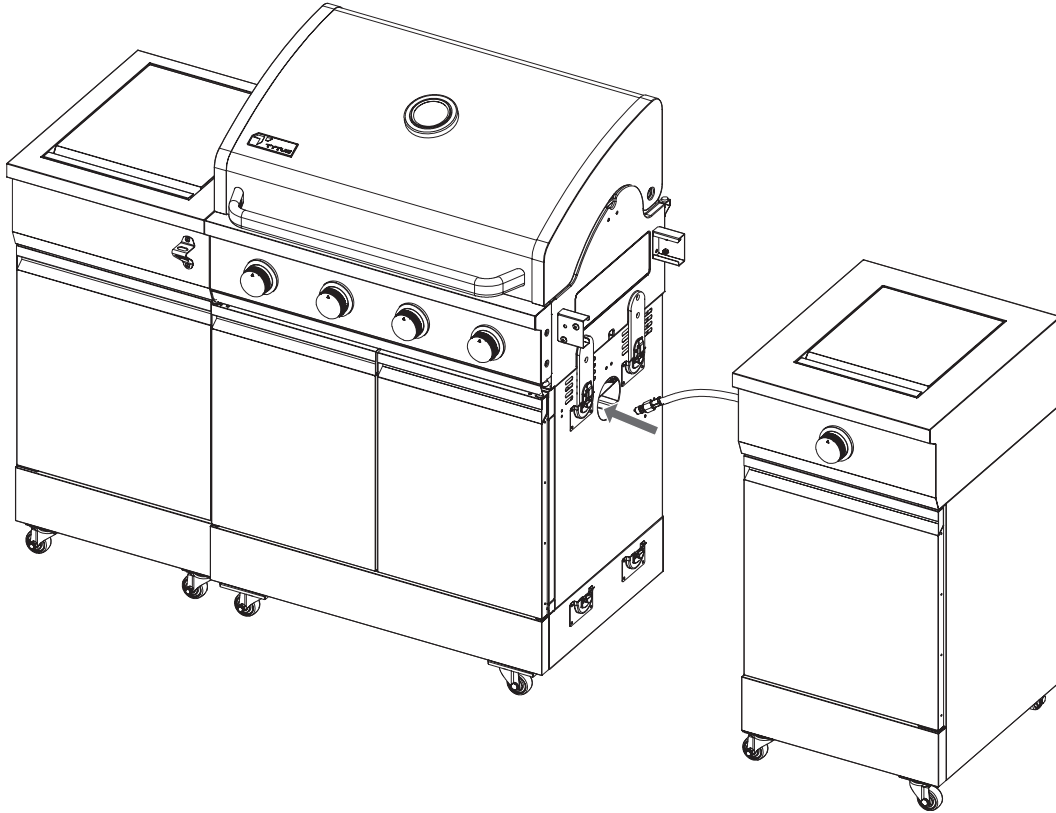
**NOTE:** You may need to slightly lift the side cart while pushing it into the main cart.



Regulator  
hose  
assembly

## STEP 9: INSTALL THE GAS LINE AND RIGHT SIDE CART

- A)** Make sure that the regulator hose assembly is NOT hanging out of the main cart. This will prevent the side cart from properly installing and could damage the regulator hose assembly.
- B)** Feed the quick connect hose through the opening in the main cart.

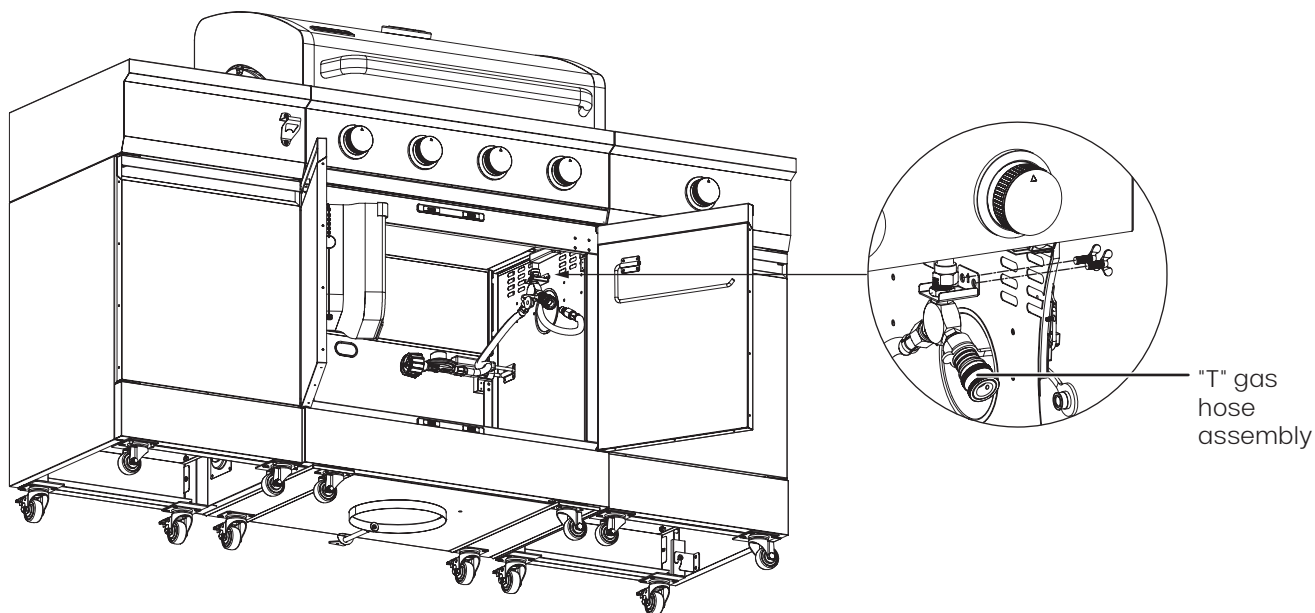


- C)** Have your partner hold the main cart steady.
- D)** Line up the notches on the right side cart with the main cart. The two pieces should be about one to two inches from one another.
- E)** Push the side cart toward the main cart. As you push them together, the side cart will rise up slightly, and then drop into place.

**NOTE:** You may need to lift the side cart slightly while pushing it into the main cart.

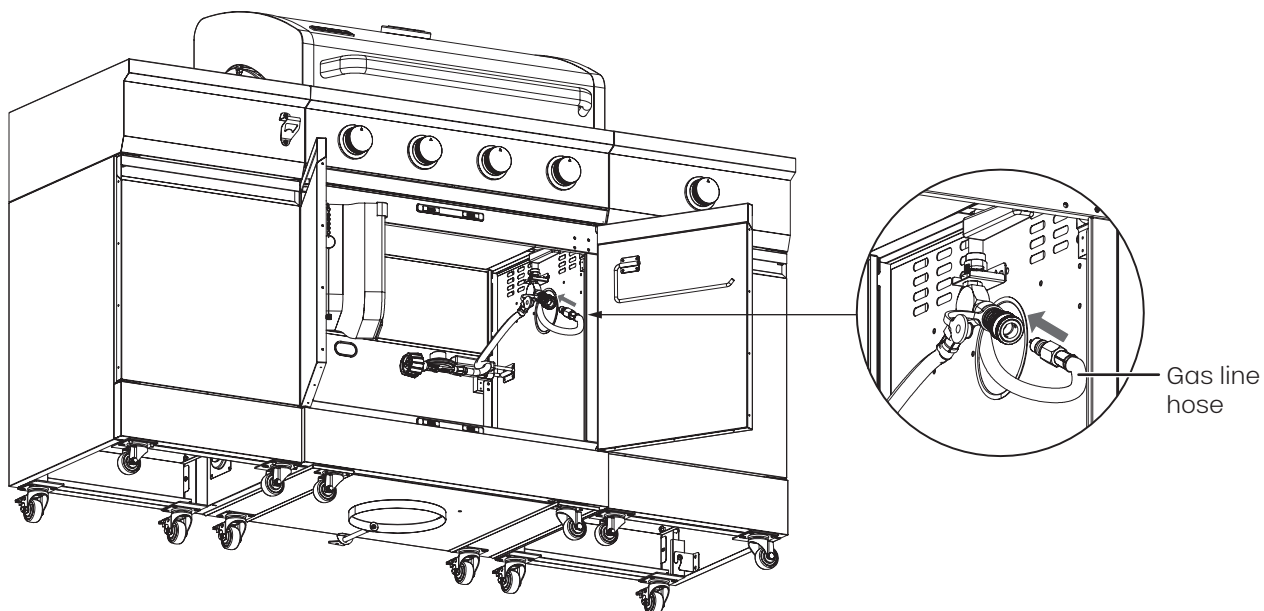
- F)** Unscrew the wingnuts from the "T" gas hose assembly, then attach the assembly onto the side of the main cart's right panel using the supplied wingnuts. The wingnuts should be hand-tightened until the "T" gas hose assembly is snug against the cart.

**TIP:** Have one person hold the "T" gas hose assembly snug to the main cart right panel while the other person tightens the wingnuts from the outside.

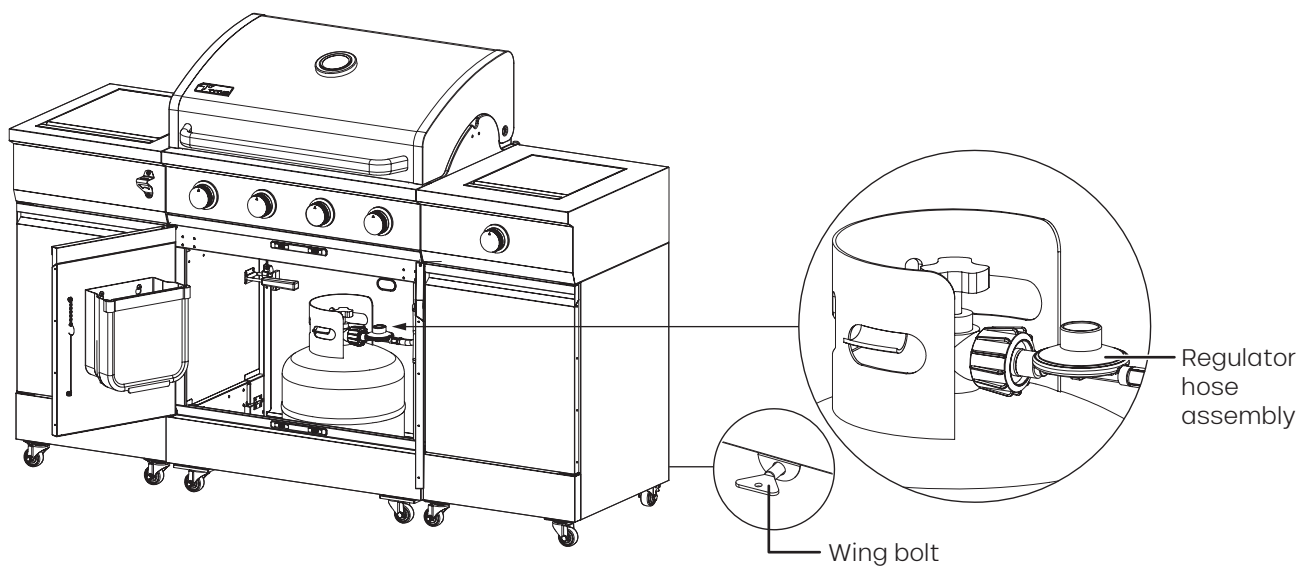


- G)** Under the main cart, pull the quick connect ring back, insert the gas line hose, then release the quick connect ring. The quick connect ring springs back into place, connecting the right side cart manifold tube to the "T" gas hose assembly.

**NOTE:** Make sure that the connection is secure by lightly pulling on both ends of the connection.

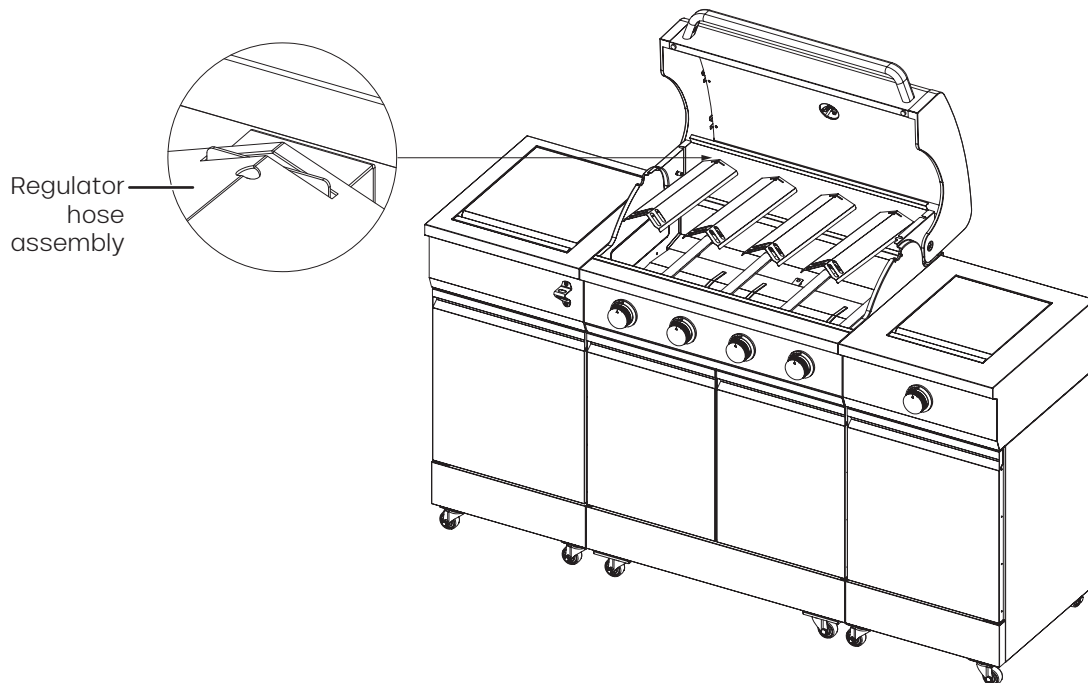


- H)** Place a propane tank (not included) into the main cart with the tank valve facing the front right corner. Tighten the wing bolt behind the grill base (near the bottom) to secure the propane tank in place.
- I)** Attach the regulator hose assembly to the propane tank.



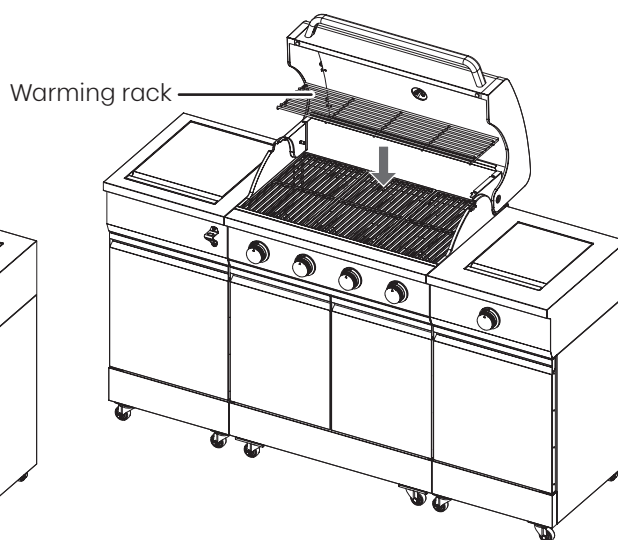
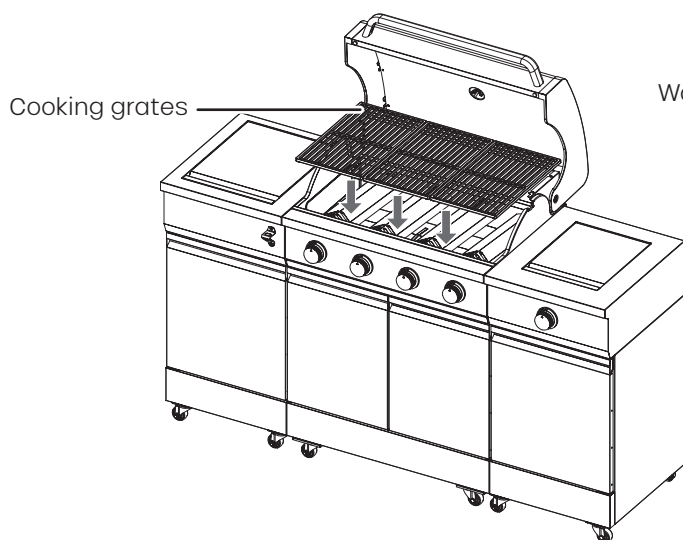
## STEP 10: INSTALL THE COOKING COMPONENTS

- A)** Insert the flame tamers into the grill box. The notch at the end of each flame tamer should fit into the tabs at the back of the grill box.



- B)** Place the cooking grates over the flame tamers.

- C)** Insert the ends of the warming rack into the notches in the rear of the grill box.



# USING YOUR GRILL

Before lighting or using your grill, familiarize yourself with the safety guidelines at the front of this manual. See "Important Safety Instructions" on **PAGE 4**.

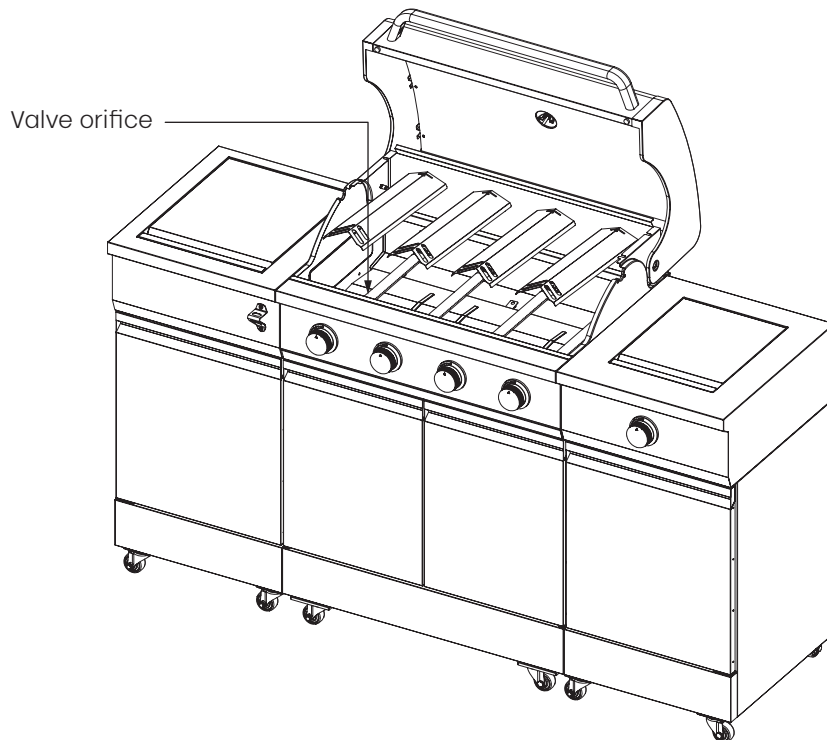
**⚠ WARNING:** Do not smoke while lighting the grill or checking gas supply connections.

## LIGHTING YOUR GRILL

**NOTE:** If your grill does not light properly, see "WHAT SHOULD I DO IF MY GRILL WON'T LIGHT?" on **PAGE 44**.

### MAIN GRILL

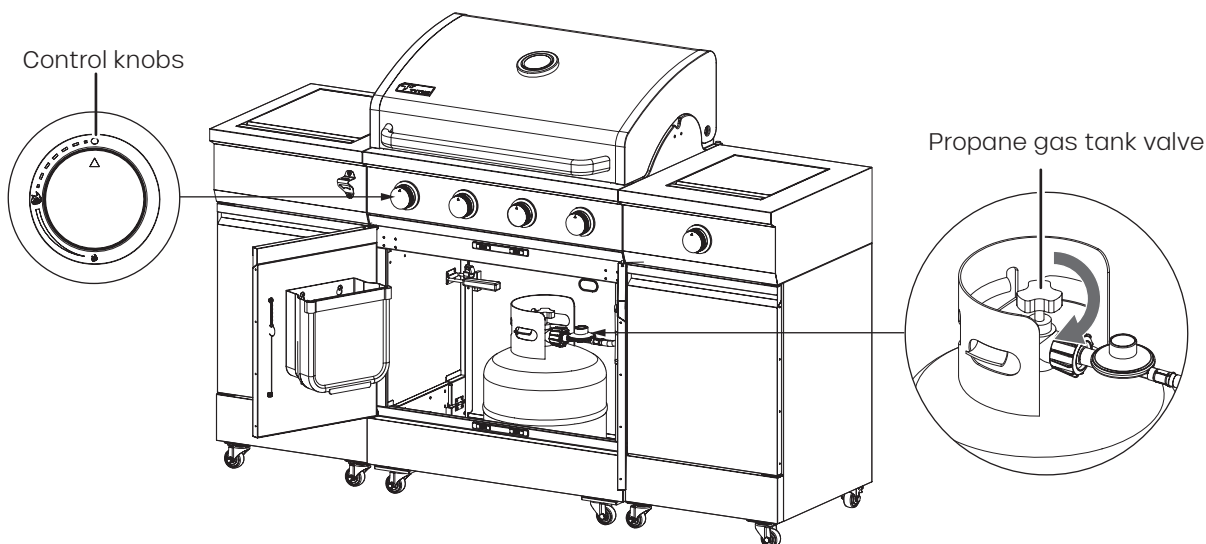
1. Make sure that your propane gas tank is filled.
2. Make sure that the end of each burner tube is properly located over each valve orifice. [Reviewers: please confirm this graphic is correct below]



3. Make sure that all regulator/"T" gas hose assembly connections are tightened securely.
4. Open the grill lid.

**⚠ WARNING:** Failure to open the grill lid while lighting could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

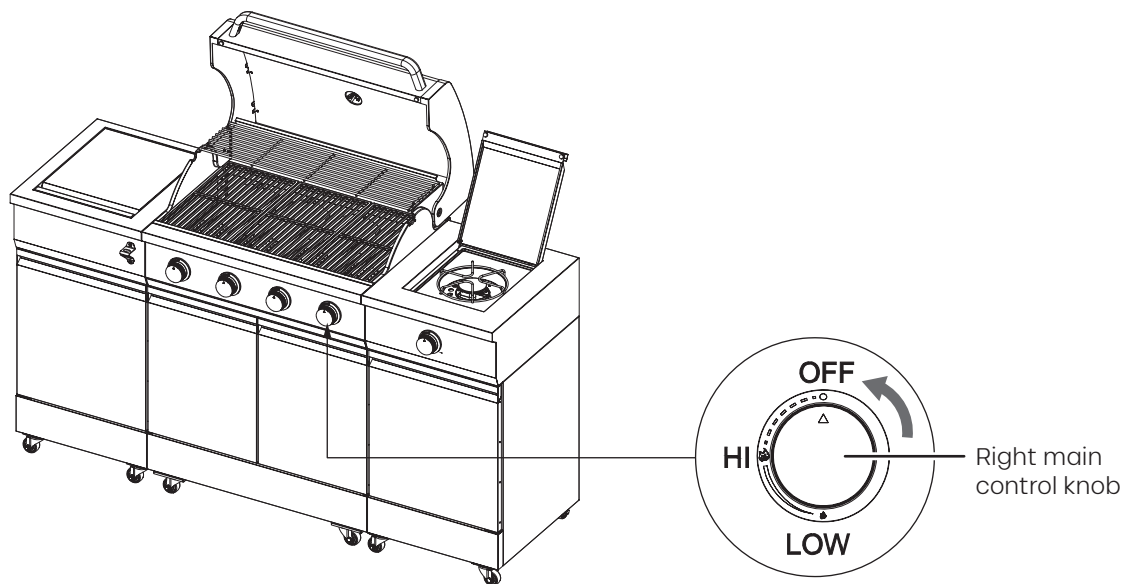
5. Set the control knobs to OFF, then open the propane gas tank valve slowly until it's between 1/4 and 1/2 open.



6. Push and turn the right main control knob slowly to HI. Keep the control knob pushed in until the ignitor lights the burner.

**NOTE:** If the burner does not light, turn the control knob to OFF, wait five minutes for the gas to clear, then retry.

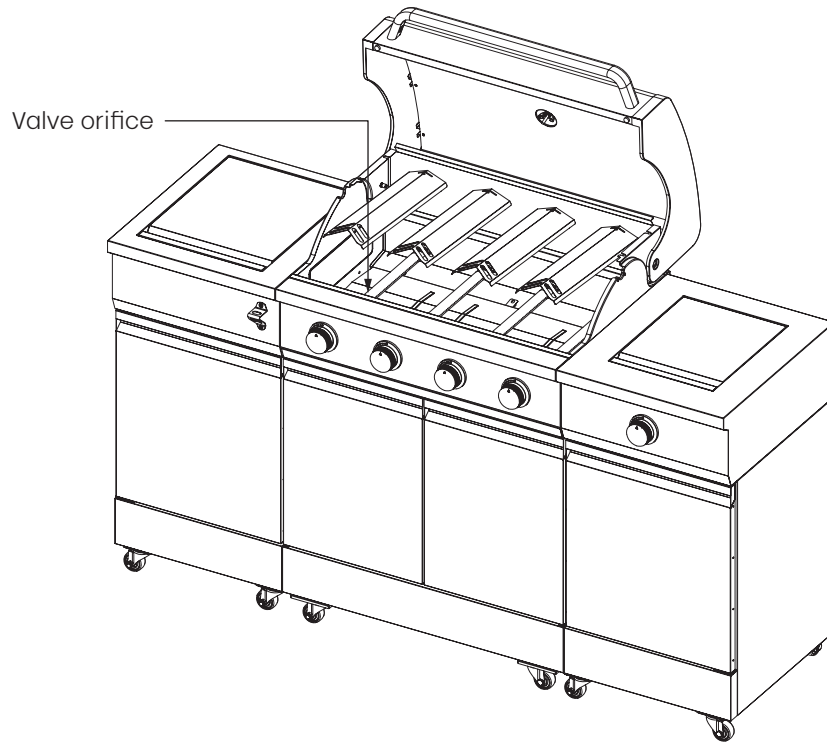
**⚠ WARNING:** Failure to open the grill lid while lighting could result in a fire or explosion that could cause serious bodily injury, death, or property damage.



7. Adjust the control knobs to your desired cooking temperature.

## SIDE BURNER

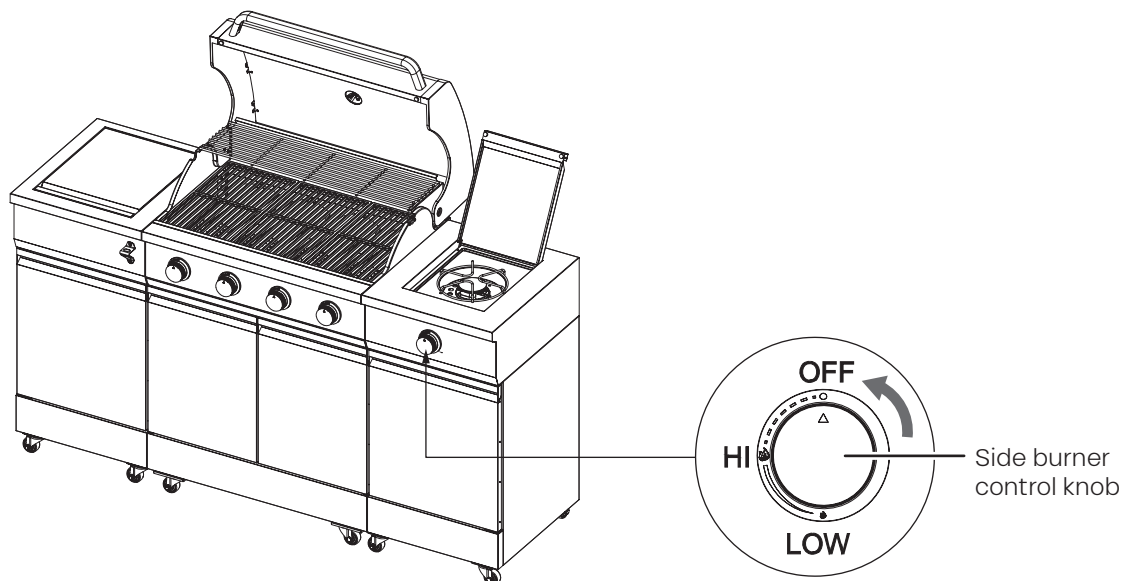
1. Make sure that your propane gas tank is filled.
2. Make sure that the end of each burner tube is properly located over each valve orifice. [Reviewers: please confirm this graphic is correct below or provide a new graphic]



3. Make sure that all regulator/"T" gas hose assembly connections are tightened securely.
4. Open the side burner lid.

**⚠ WARNING:** Failure to open the lids while lighting could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

5. Push and turn the side burner's control knob to HI. The built-in ignitor lights the burner automatically.



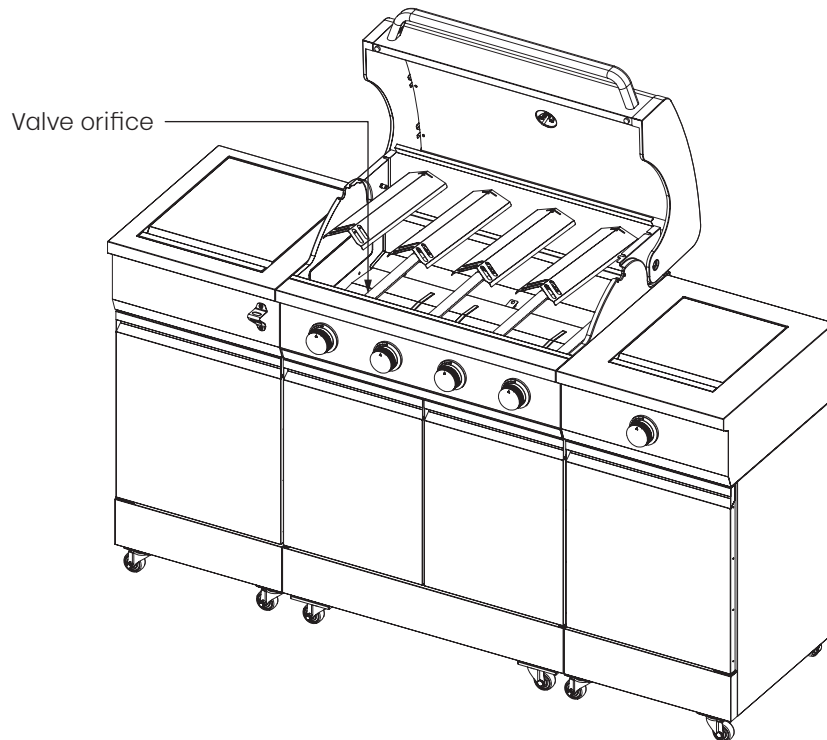
If the grill doesn't light in five seconds, turn the side burner control knob off, wait five minutes, and repeat the lighting procedure. If the grill still does not light:

- A)** Turn the burner control and gas source OFF, then wait five minutes for the gas to clear.
- B)** Conduct a leak test of **ALL** gas connections and gas sources. See "Checking for Gas Leaks" on **PAGE 30** for instructions. If no leaks are detected, wait five minutes for any gas to clear and repeat the lighting procedure.

**NOTE:** You may have to push and turn the control knob up to three or four times to light.

## MANUALLY LIGHTING WITH A MATCH

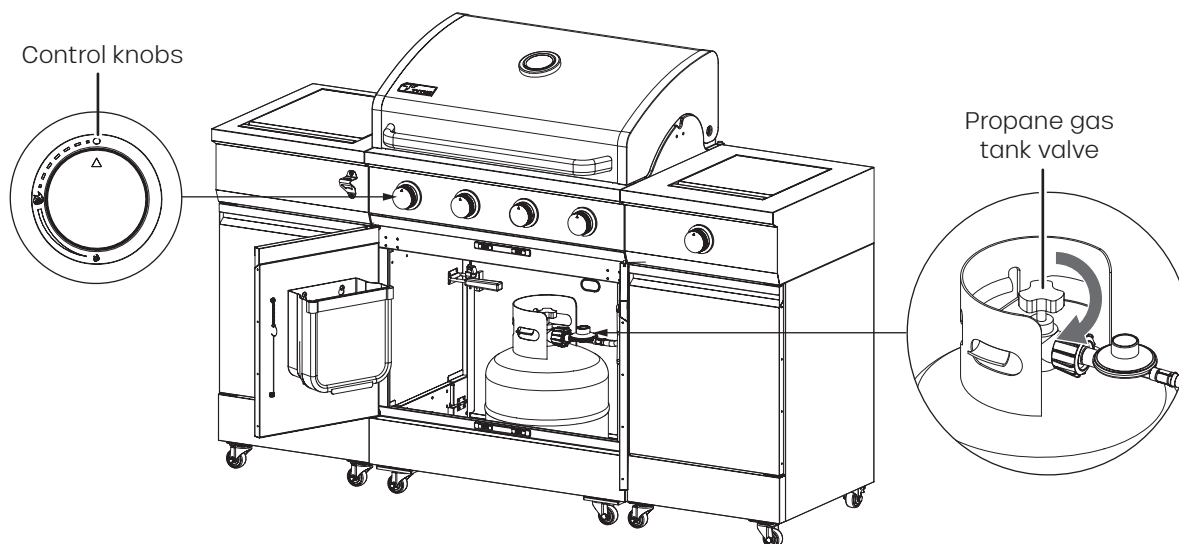
1. Insert a match into the manual lighting stick (included in the bag with the Owner's Manual).
2. Make sure that your propane gas tank is filled.
3. Make sure that the end of each burner tube is properly located over each valve orifice. [Reviewers: please confirm this graphic is correct below]



4. Make sure that all regulator/"T" gas hose assembly connections are tightened securely.
5. Open the grill lid.

**⚠ WARNING:** Failure to open the grill lid while lighting could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

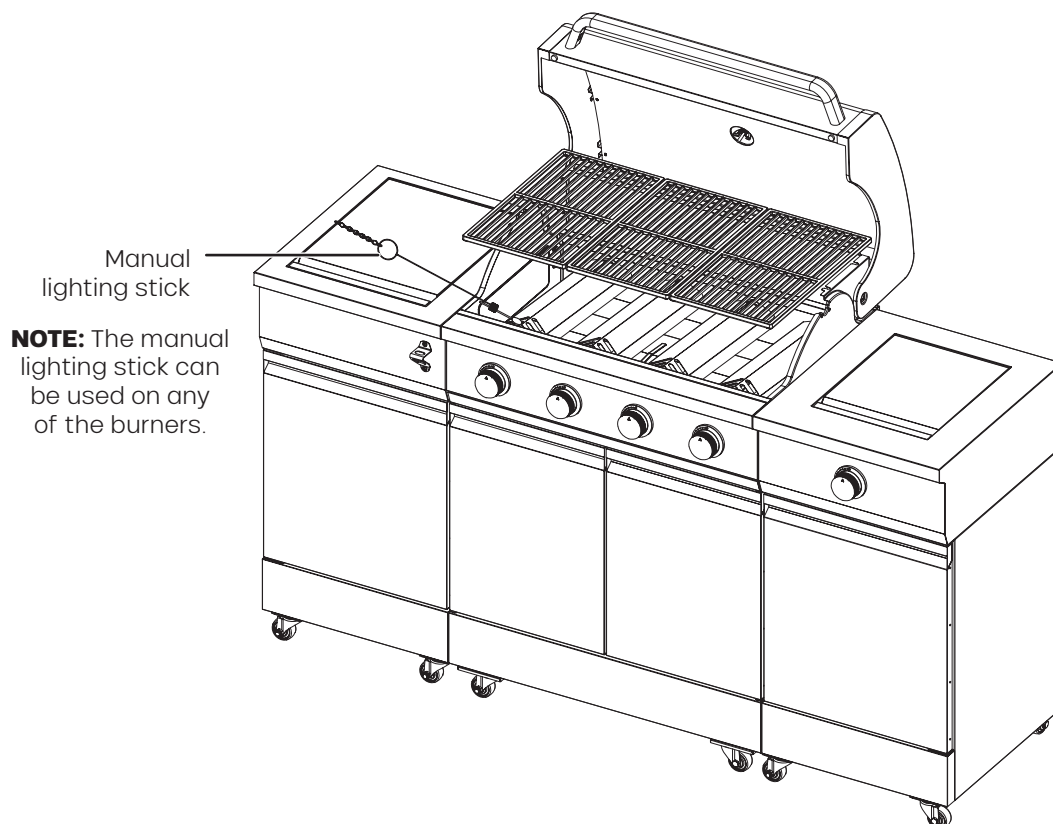
6. Set the control knobs to OFF, then open the propane gas tank valve slowly until it's between 1/4 and 1/2 open.



7. Light the match, insert the manual lighting stick through the lighting hole, then turn the nearest main burner control knob to HI to release gas. The burner should light immediately.

**⚠ WARNING:**

**NEVER** lean over the cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the lighting hole or burners when lighting your grill with a match.



**⚠ WARNING:**

Should a "**FLASH-BACK**" fire occur in or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the grill.
- Turn the control knobs to the OFF position.
- Put out any flame with a Class B fire extinguisher.
- Open the grill lid.
- After the grill has cooled down, clean the burner tubes and burners. See "BURNER TUBES AND BURNER PORTS" on **PAGE 42** for instructions.

# COOKING WITH YOUR GRILL

## **⚠ WARNING:**

Your grill will get very hot. **NEVER** lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid, or any other parts while the grill is in operation or until the grill has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.

## **BEFORE FIRST USE**

Before cooking on your grill for the first time:

1. Clean the burner tubes to reduce the chance of flashback fire. See "BURNER TUBES AND BURNER PORTS" on **PAGE 42** for instructions.
2. Use stainless steel cleaner and a soft cloth to remove residual adhesive and oils from the inside and outside of your grill lid.
3. "Burn off" the grill to eliminate any odor or debris. Ignite the burner, lower the lid, and operate the grill on the HIGH setting for three to five minutes.
4. Wipe your cooking grates with a clean cloth, then apply a thin coating of cooking oil.

## **PREHEAT THE GRILL**

To preheat, light your grill on HIGH, lower the lid, and follow this timetable:

- If you want to cook at a high temperature, preheat the grill for three to five minutes.
- If you want to cook at a low temperature, preheat the grill for three minutes.
- If you want to slow cook, preheating is not necessary.

**NOTE:** Temperature settings will vary with the amount of wind and temperature outside your home.

**HIGH SETTING:** Only use high for fast warm-up, searing steaks or chops, and for burning food residue off the grills

after cooking is complete. Never use the high setting for extended cooking.

## **⚠ CAUTION:**

Operating your grill on the HIGH setting for longer than five minutes may damage certain parts of your grill. Do not leave your grill unattended.

**MEDIUM TO LOW SETTINGS:** Most recipes specify medium to low settings, including all smoking, roasting, baking, and for cooking lean cuts such as fish.

## **COOKING METHODS**

**DIRECT COOKING:** With the lid up, place your food directly on the grill over the lit burners. This method is ideal for searing and for giving meat, poultry, or fish an open-flame barbecued taste.

**INDIRECT COOKING:** With the lid down, place your food to the left or right side of your grill with the burner lit on the opposite side.

## **CONTROLLING FLARE-UPS**

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorable, distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. However, uncontrolled flaring can ruin your meal.

If a flare-up is out of control, turn off the burners. To reduce flare ups, trim excess fat from your meat, keep your grill away from windy areas, and keep your grill clean.

## **⚠ WARNING:**

**DO NOT** line the bottom of the grill housing with aluminum foil, sand, or any substance that will restrict the flow of grease into the grease draining tray and receptacle. Failure to comply with these instructions could result in a fire or explosion, which could cause serious bodily injury, death, or property damage.

# CHECKING FOR GAS LEAKS

Before first use, at the beginning of each season, or every time your propane tank is changed, you must check for gas leaks.

## **⚠ WARNING:**

Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas-fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.

Do not smoke when checking for gas leaks. Do not use an open flame to check for gas leaks.

1. Make a soap solution by mixing one part liquid detergent and one part water.

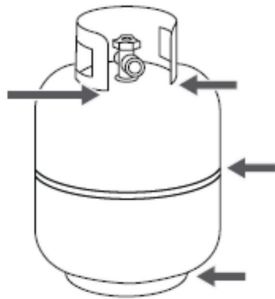
## **⚠ CAUTION:**

Do not use household cleaning agents. Damage to gas assembly components can result.

2. Turn the grill control knobs OFF.
3. Turn the gas on at the propane tank.
4. Apply the soap solution to all gas connections. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect the fuel line from your grill, and call the TYTUS Customer Support at 855-969-5185, or your gas supplier for repair assistance.

5. Brush soapy solution onto propane tank in the areas indicated by the arrows, and look for growing bubbles on your propane tank.



**NOTE:** The normal flow of gas through the regulator/ gas hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If the humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new propane gas tank is connected to your grill. For help call the Customer Service Helpline for assistance.

## **⚠ WARNING:**

A strong gas smell or the hissing sound of gas indicates a serious problem with your grill or the propane gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the grill.
- Turn the control knobs to the OFF position.
- Put out any flame with a fire extinguisher.
- Open the grill lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you cannot extinguish, call your fire department. Do not call near the propane tank because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

# PURGING AIR FROM THE GAS LINE/RESET THE REGULATOR

 **NOTE:** This procedure should be done every time a new propane gas tank is connected to your grill.

- 1.** Turn the control knobs OFF.
- 2.** Turn off the gas at the propane gas tank valve.
- 3.** Disconnect the regulator hose assembly from propane tank.
- 4.** Let the gas line and regulator hose assembly stand for five minutes to allow air to purge.
- 5.** Reconnect the regulator hose assembly to the propane tank.
- 6.** Turn the tank valve on **SLOWLY** 1/4 of a turn.
- 7.** Open the grill lid.
- 8.** Push and turn the left main burner control knob to HI.

## **WARNING:**

Should a **"FLASH-BACK"** fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the grill.
- Turn the control knobs to the OFF position.
- Put out any flame with a Class B fire extinguisher.
- Open the grill lid.

After the grill has cooled down, clean the burner tubes and burners. See "BURNER TUBES AND BURNER PORTS" on **PAGE 42** for instructions.

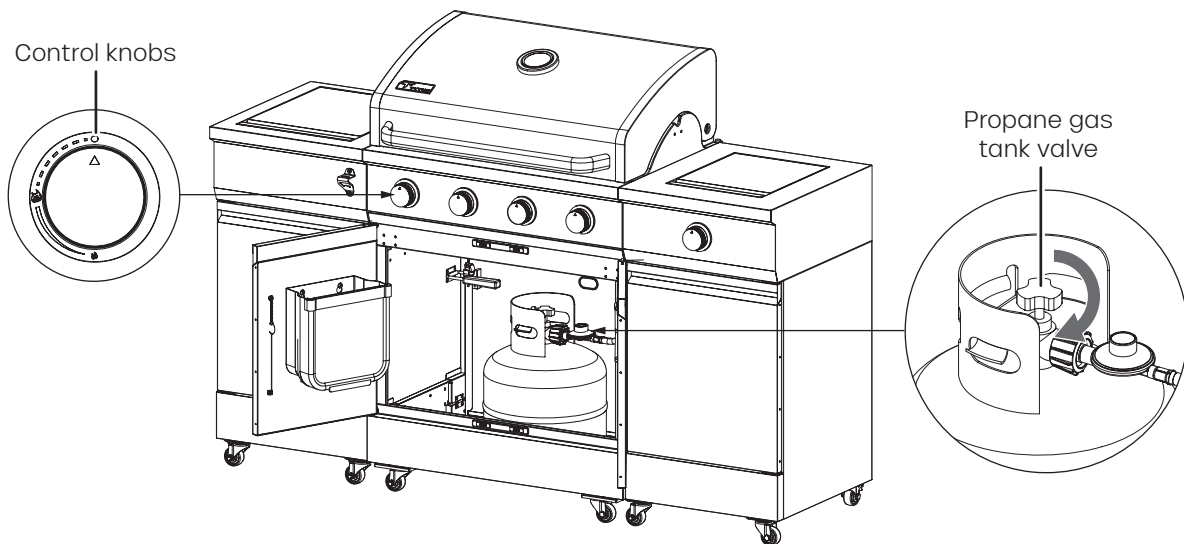
## **WARNING:**

If ignition does not occur in five seconds, turn the control knob(s) and gas source OFF and conduct a leak test as explained in "BURNER TUBES AND BURNER PORTS" on **PAGE 42**. If no leaks are detected, wait five minutes for any gas to clear and repeat the lighting procedure.

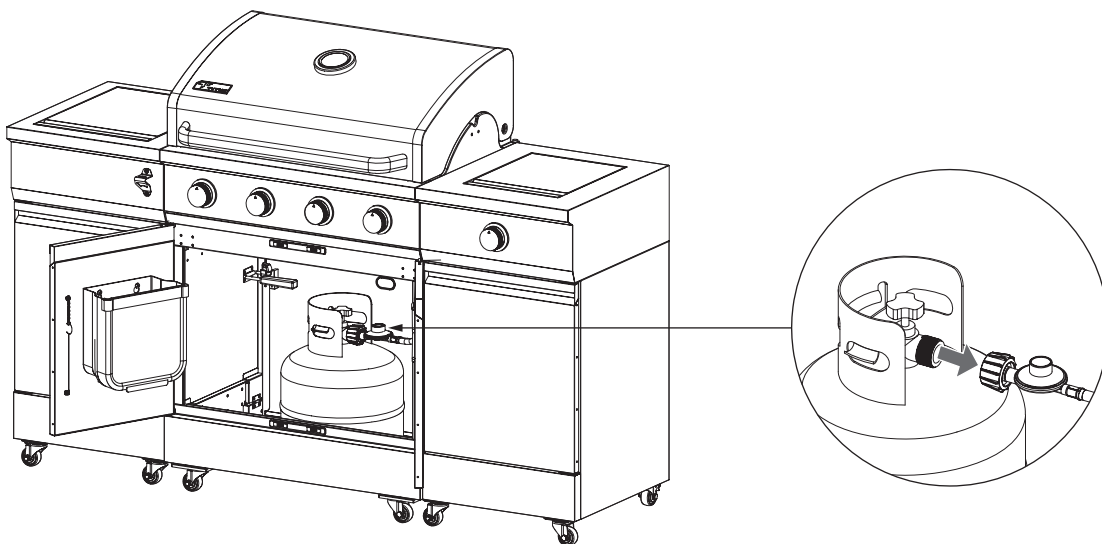
# DISASSEMBLING YOUR GRILL

1. Make sure that the grill's control knobs and the propane tank's gas knob are turned off and that the grill is clean.

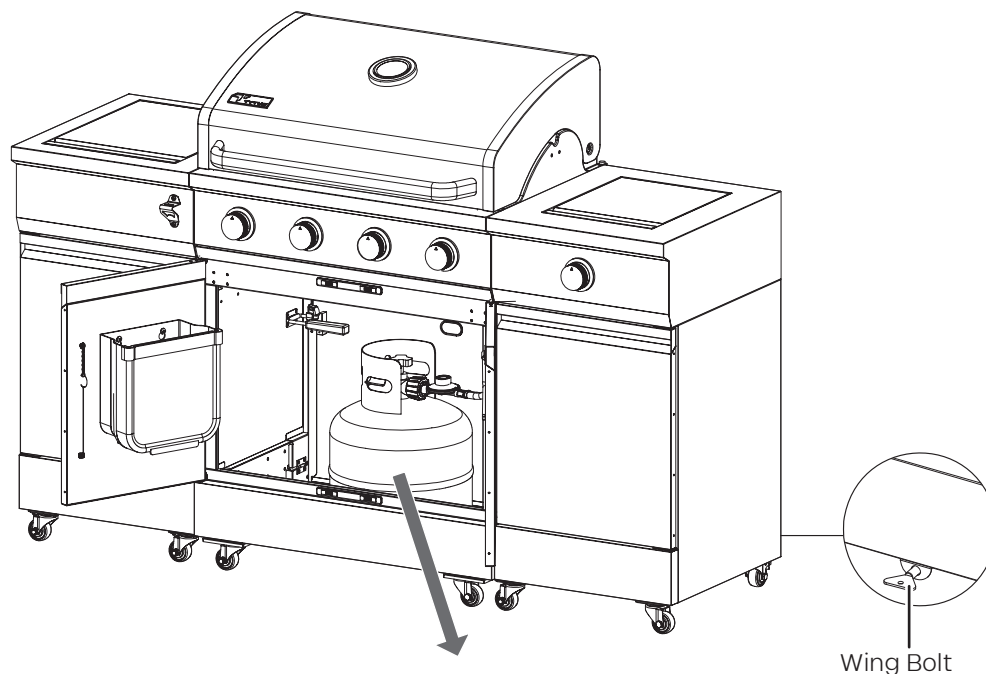
**TIP:** If you want, remove the warming rack, cooking grates, and flame tamers.



2. Disconnect the regulator hose assembly from the propane tank.

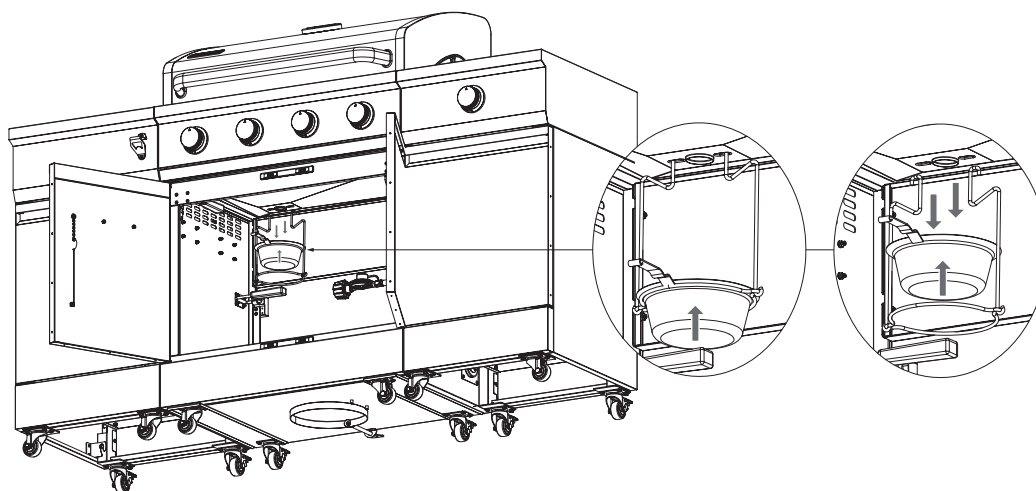


- 3.** Loosen the wing bolt behind the grill base (near the bottom), and remove the propane tank from the grill cabinet.

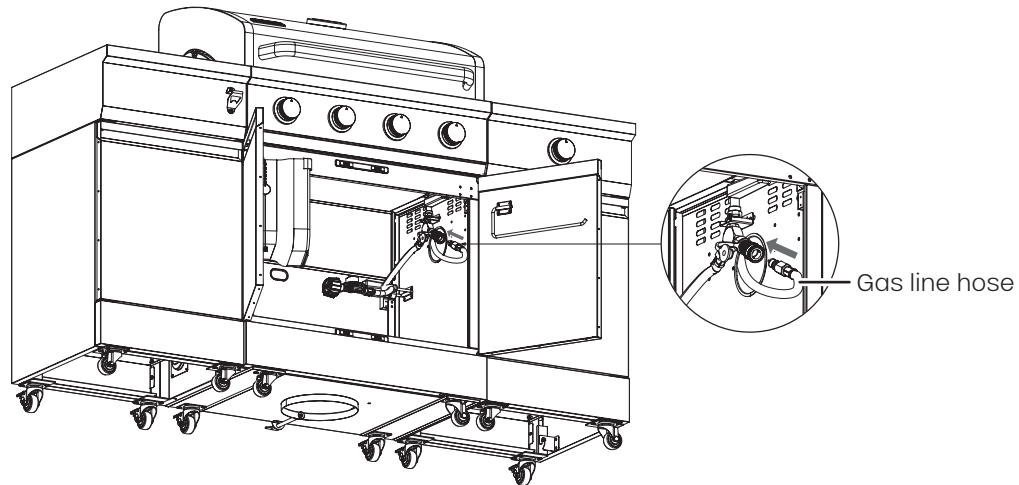


- 4.** Remove grease cup and holder.

- A)** Pull the grease tray forward, about halfway out of the grill box.
- B)** Remove the grease cup from the grease cup holder, being careful to avoid spilling any grease that may have accumulated.
- C)** Disconnect the grease cup holder from the grease tray by bringing the ends back through the tabs in the grease tray one at a time, or both at the same time.

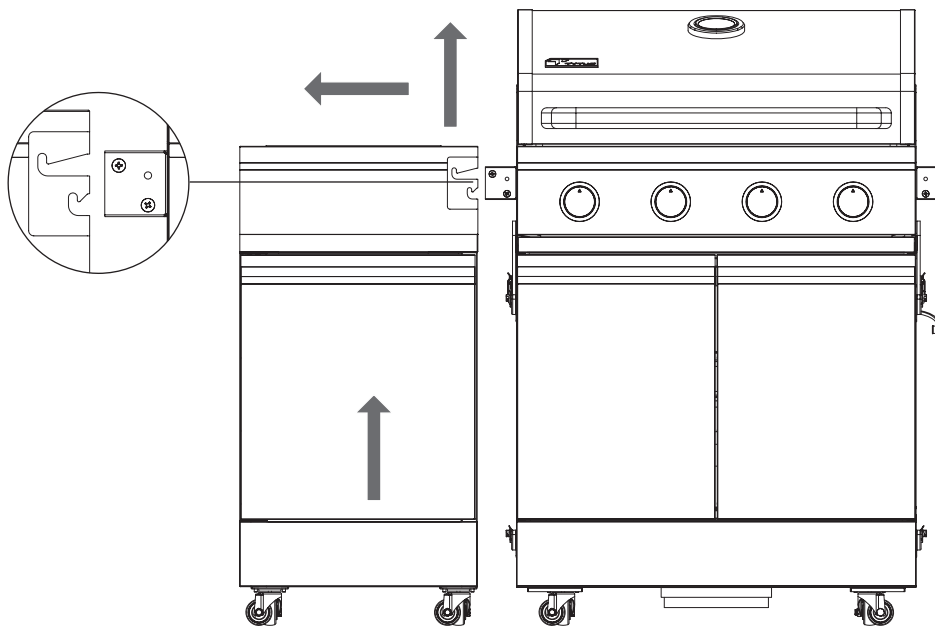


- 5.** Disconnect the gas line hose underneath the right side cap. Carefully feed the hoses back through the openings in the sides of the main cart and right side cart.



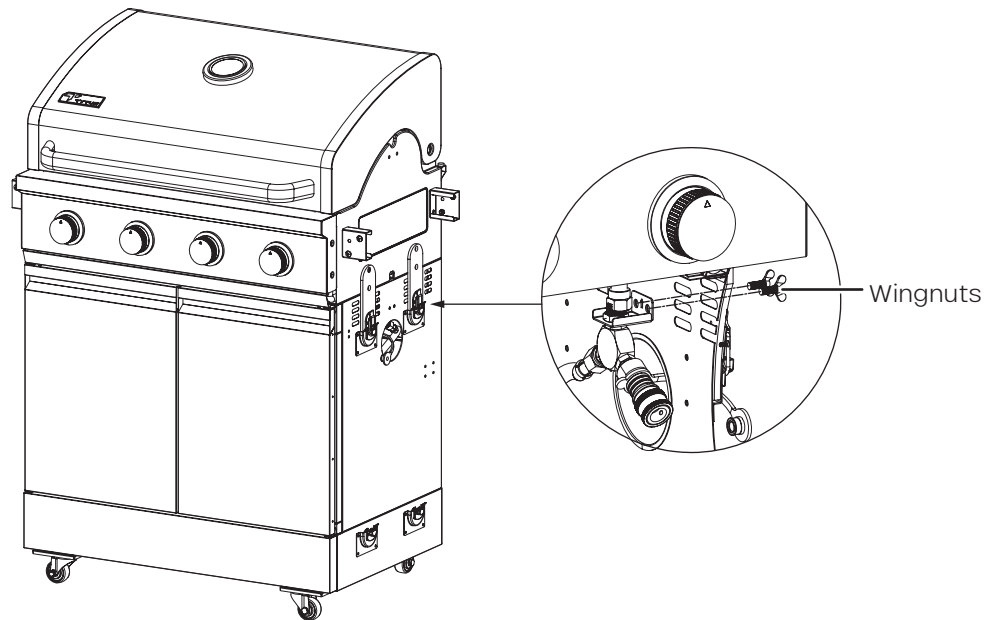
- 6.** Gently lift each side cart up and out to disconnect them from the main cart. The easiest way to do this is for you and your partner to lift with your foot at the same time at the front and back of the cart:

- A)** At the front and back of the grill, insert your foot under the side cart next to the wheel near the grill base.
- B)** Use your foot to lift the cart up, then slide the cart slightly away from the main cart.
- C)** Repeat this step to remove the other side cart.

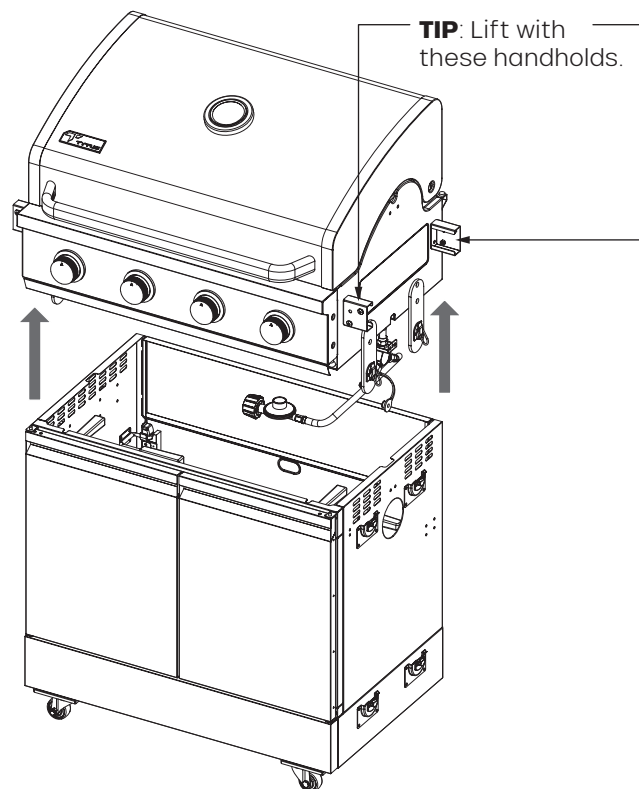


**TIP:** As you remove the right side cart, make sure that the regulator/"T" gas hose assembly doesn't get caught or snagged.

- 7.** Disconnect the "T" gas hose assembly from the side of the main cart's right panel by unscrewing the two wingnuts. After removal, reattach the wingnuts to the "T" gas hose assembly so they are not lost.

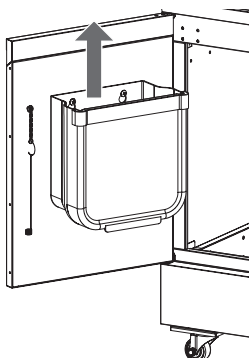


- 8.** Unlock the four latches on the sides of the grill, then lift the grill straight up (with another person) and set it to the side on a sturdy surface.

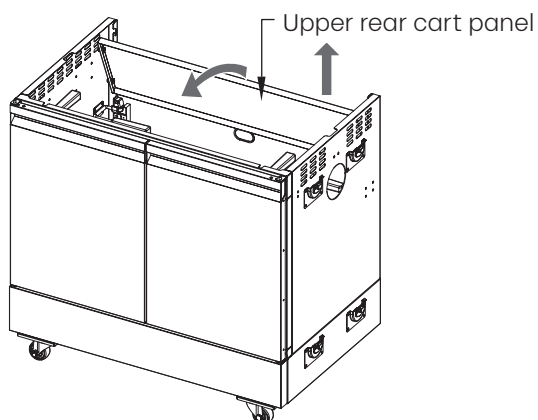


**9.** To fold down the main cart:

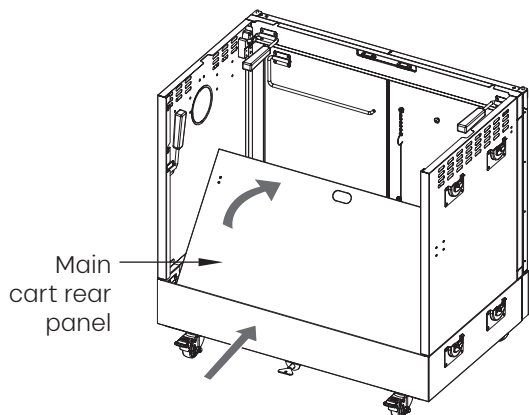
**A)** Remove the collapsible trash bin. You can store your trash bin in the burner box or inside your ice chest.



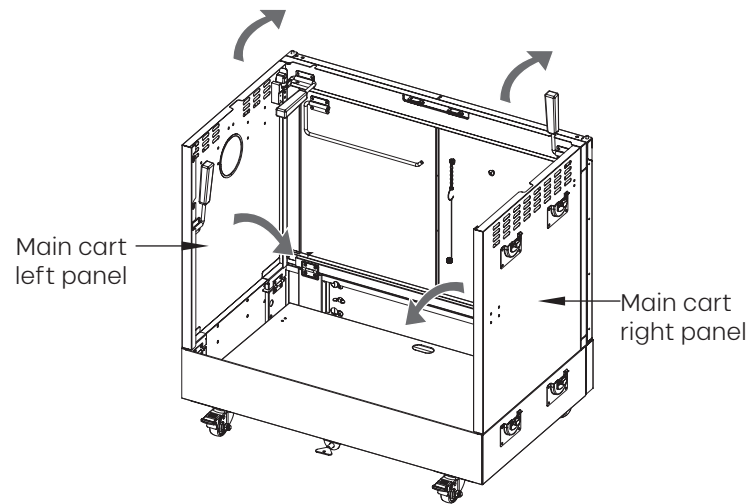
**B)** Lift up the upper rear cart panel, rotate the top inward (45°), then pull it off the grill cart. Lay the upper rear cart panel flat inside the grill cart for easy storage.



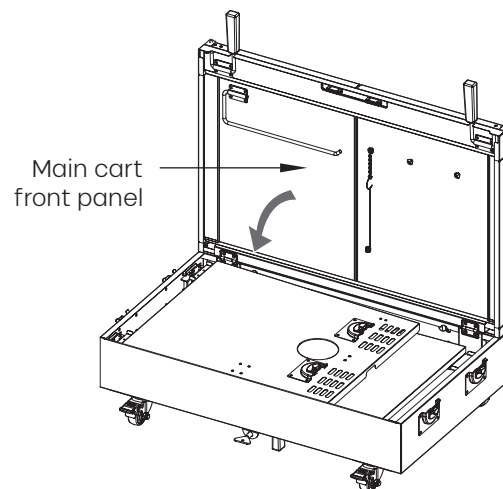
**C)** Unlock the main cart's right panel and left panel from the main cart's rear panel by lifting the locking levers, then lay the rear panel flat by lifting the locking levers.



- D)** Unlock the main cart's left panel from the front panel, then lay it flat into the base. Unlock the main cart's right panel from the front panel, then lay it flat into the base.

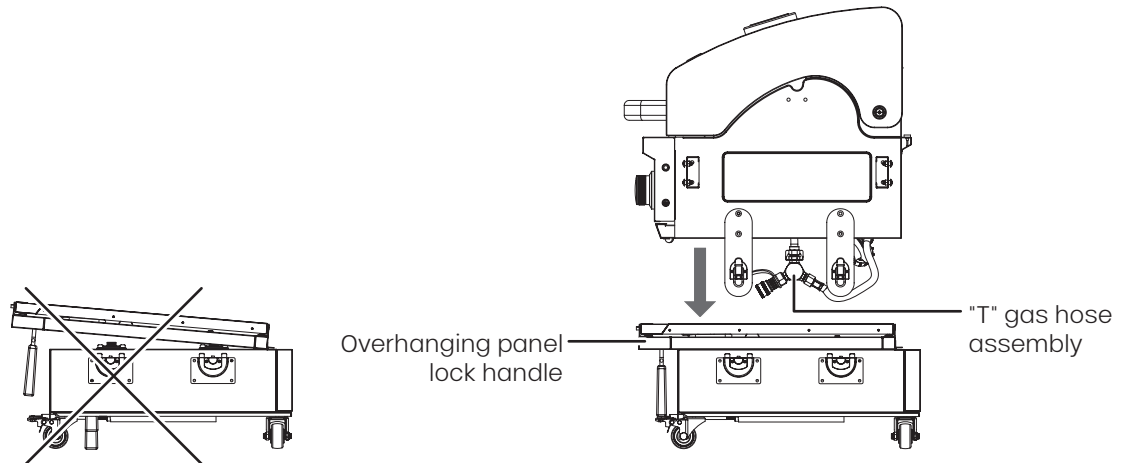


- E)** Lay the main cart's front panel flat into the base.

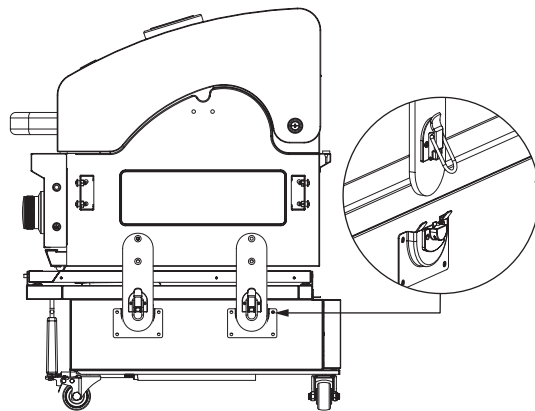


- 10.** Make sure that the base is completely flat. With another person, grasp the handholds on the sides of the grill box, then lift it onto the folded main cart. The front of the grill box should face the same direction as the overhanging panel lock handle.

**CAUTION:** Ensure the "T" gas hose assembly is not caught between the burner box and the folded-down side cart; this will damage the "T" gas hose assembly.



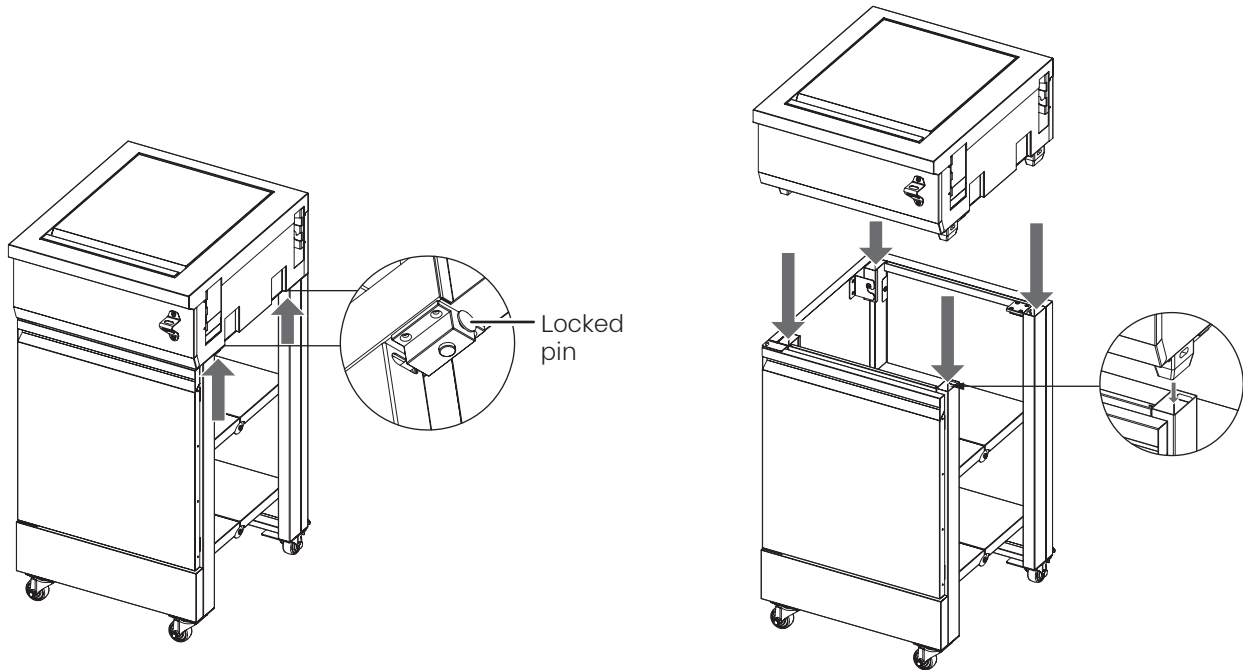
- 11.** Lock the four latches on the sides of the grill.



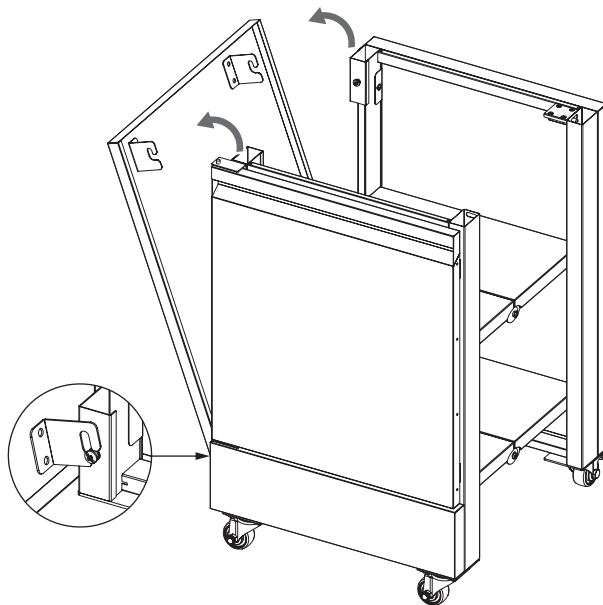
**12.** To fold down the side cart:

**A)** Press the two red buttons inside the cabinet to unlock the top cap, then lift the top cap off and set aside.

**NOTE:** If the pins don't release after pressing the red button, you may need to manually pull it out.

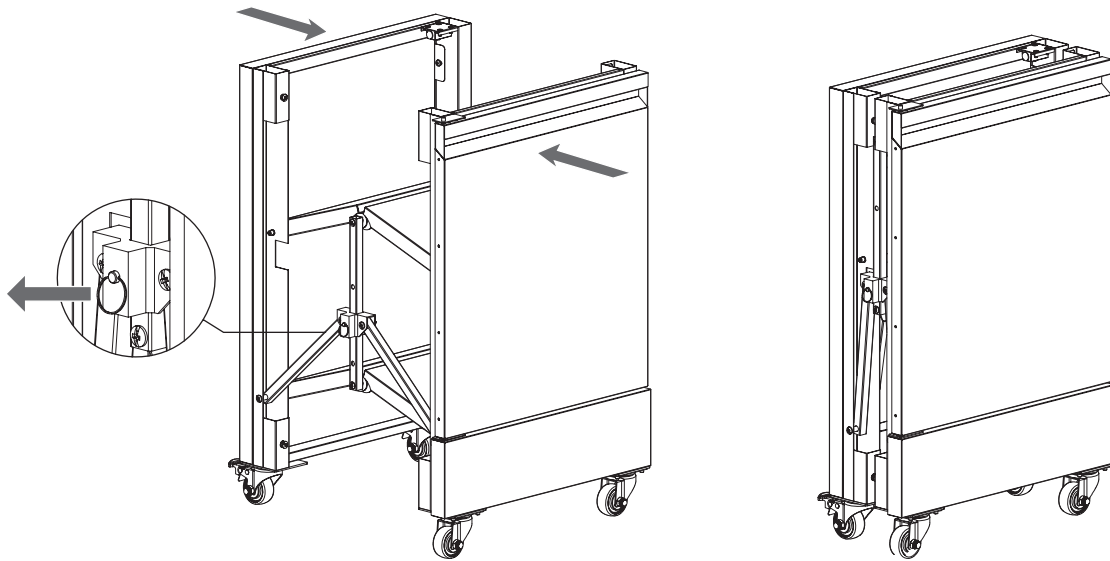


**B)** Lift the side panel up and off the cart.



**C)** Pull the locking pin, then push the cart together until the cart locking pin locks the cart.

**NOTE:** You may need to push up on the shelves to get the cart pushed together completely.



**D)** Repeat to fold down the second side cart.

# CLEANING AND MAINTAINING YOUR GRILL

## **⚠ WARNING:**

- Always wear protective gloves and safety glasses when cleaning your grill.
- Turn off the gas supply at the source and disconnect the unit before servicing. To avoid the possibility of burns, cleaning and maintenance should be done only when the grill is cool and off.

Keep your outdoor cooking area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

Proper care and maintenance will keep your grill in top condition and prolong its life.

Never use abrasive cleaners, scrubbers, or stiff wire brushes of any type on your grill. Use a heat resistant stainless steel cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain. Use a mild soapy solution for non-stainless steel parts.

## **COOKING GRATES**

Wipe your cooking grates with a clean cloth, and apply a thin coating of cooking oil. For stubborn food residue, use degreaser and a fiber or metal bristle cleaning brush.

## **GREASE TRAY**

To reduce the chance of fire, inspect the grease draining tray and heat shield before each use. Remove grease (a plastic spatula works well) and wash the grease tray with a mild soap and warm water solution.

## **⚠ WARNING:**

Grease can get very hot. Always handle the grease tray with a flame-retardant BBQ mitt. Before removing the tray, always be sure that the grill has properly cooled. Be aware that the tray does contain grease and be extremely careful when removing the tray to prevent spillage. Failure to follow these instructions could cause serious bodily injury or property damage.

## **FLAME TAMERS**

To reduce the chance of flare-ups, the flame tamers should be cleaned whenever food or grease drippings accumulate. Brush off the flame tamers with a fiber-type brush, and turn them over to let the burner heat to burn off any stubborn food residue. The flame tamers work equally well on either side. Do not immerse the flame tamers in water.

## **EXTERIOR STAINLESS STEEL SURFACES**

Weathering and high heat can cause the stainless steel grill lid to turn tan in color. This is not rust and is not a product defect. Machine oils used to manufacture stainless steel, cooking oils, and a dirty grill lid can also encourage discoloration if the lid is not cleaned prior to use. After every use (after your grill has cooled down), clean the grill's exterior:

1. Shut off the gas supply at the source and disconnect the gas line from the gas valve manifold. Protect the gas line connector.
2. Use a stainless steel cleaner and a soft cloth to clean the inside and outside of your grill lid. Be sure to remove all food particles, sauces, or marinades as these can be highly acidic and damaging to stainless surfaces. Never use abrasive cleaners or scrubbers.

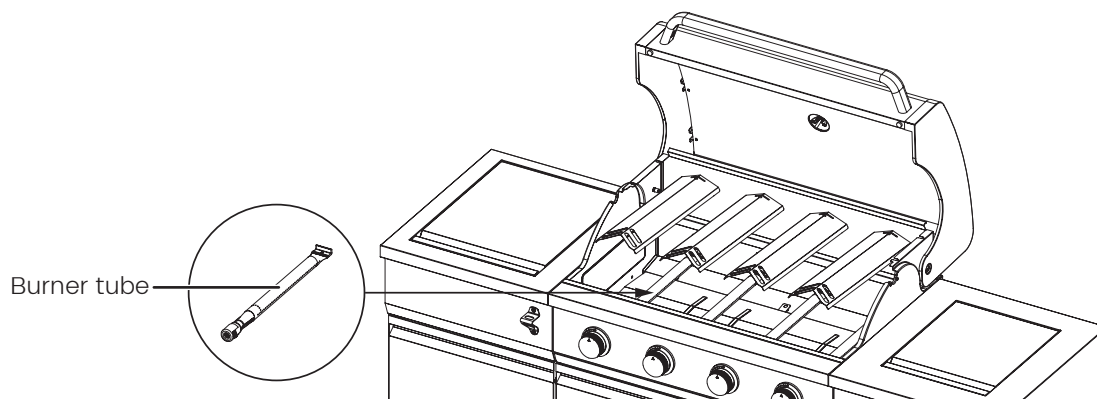
**TIP:** Routine cleaning to remove dirt, grease, and oils will help prevent discoloration.

## EXTERIOR POWDER COATED SURFACES

Wipe your grill down after each use. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers, or abrasive cleaning pads on powder-coated surfaces.

## BURNER TUBES AND BURNER PORTS

To reduce the chance of a flashback fire, clean the burner tubes before initial use, at least once a month in the summer and fall (whenever spiders are active in your area), and if your grill has not been used for an extended period of time.



1. Turn all the control knobs to OFF.
2. Turn the propane tank valve off.
3. Detach the gas line from your grill or propane tank.
4. Remove the cooking grates, flame tamers, and grease trays from your grill.



5. Remove the cotter pin from the rear of each burner.
6. Carefully lift each burner up and away from the gas valve orifice.
7. Clean the burner tubes with one of these three cleaning methods:
  - Bend a stiff wire (a lightweight coat hanger works well) into a small hook, then run the hook through the burner tube and inside the burner several times to remove any debris.
  - Run a burner cleaning brush (or bottle brush with a flexible handle) through the burner tube and inside the burner several times, removing any debris.
  - Use an air hose to force air through each burner tube. The forced air should blow debris through the burner and out the ports.
8. Inspect each burner for damage (cracks or holes). If damage is found, order and install a new burner. After installation, make sure that the gas valves are correctly placed inside the ends of the burner tubes, and check the position of your spark electrode.

### **⚠WARNING:**

The location of the burner tube, relative to the orifice, is vital for safe operation. Make sure that each gas valve is inside a burner tube before using your grill. If the gas valve is not inside the burner tube, lighting the burner may cause an explosion or a fire.

## ANNUAL CLEANING

Use a fiber or brass cleaning brush to clean the interior grill box, cooking grills, flame tamers, and grease containers. Never use a wire brush or metal scraper on the porcelain finished parts as it can scratch or chip the porcelain finish and promote rusting.

- 1.** Turn all the control knobs to OFF.
- 2.** Turn the propane tank valve off.
- 3.** Detach the gas line from your grill or propane tank.
- 4.** Remove and clean the flame tamers, cooking grates, and burners.
- 5.** Cover each gas valve orifice with aluminum foil.
- 6.** Brush the inside and bottom of the grill with a brass wire brush or fiber cleaning pad, then wash with a mild soap and warm water. Rinse thoroughly and let dry.
- 7.** Remove the aluminum foil and check each orifice for obstructions.
- 8.** Replace the flame tamers and the cooking grates.
- 9.** Reconnect the gas source, light the grill, and observe the burner flame to make sure that it is operating correctly.

### **⚠WARNING:**

Accumulation of grease can cause a fire hazard.

- Barbecue sauce and salt can be corrosive and will cause rapid deterioration of grill components unless cleaned regularly.

# TROUBLESHOOTING

## WHAT SHOULD I DO IF MY GRILL WON'T LIGHT?

- Turn the gas off at its source, then turn the control knobs OFF. Wait at least five minutes for gas to clear, then retry.
- Check your gas supply and connections.
- Repeat the lighting procedure. If your grill still fails to operate, turn the gas off at its source, turn the control knobs to OFF, then check the following:
- The burner tubes may be misaligned with the orifices. Reposition the burner tubes over the orifices.
- There may be an obstruction in the gas line orifice. Remove the fuel line from the grill. Open the gas supply for one second to clear any obstruction from the fuel line. Close off the gas supply at its source and reconnect the fuel line to the grill.

**⚠WARNING:** Do not smoke while clearing the gas line.

- Check for a plugged gas valve orifice. Remove the cotter pin at the rear of each burner, then carefully lift each burner up and away from the gas valve orifice. Remove the orifice from the gas valve, and gently clear any obstruction with a fine wire. Reinstall all orifices, burners, screws, and cooking components.
- If you suspect an obstruction in the gas valves or manifold, call TYTUS Customer Support at **(855) 969-5185**.
- Check for obstructions in the burner tubes. See "BURNER TUBES AND BURNER PORTS" on **PAGE 42** for cleaning instructions.
- Make sure that the igniter is aligned correctly with the burner. The gap between the spark electrode tip and spark receiver should be approximately 3/16" wide. Adjust, if necessary. With the gas supply closed and all control knobs set to OFF, press the electric igniter cap, and watch for the presence of a spark at the end of the electrode.
- Inspect the igniter junction box found behind the control panel. Connect loose electric wires to the junction box, then try to light the grill.
- If the grill still does not light, you may need to purge air from the gas line or reset the regulator excess gas flow device.

## CAN I CONVERT MY GRILL FROM PROPANE TO NATURAL GAS?

- Fresno Series models can be converted from propane to natural gas. Other models cannot be converted from propane to natural gas. Visit [TYTUSGrills.com](http://TYTUSGrills.com) to learn more about our Natural Gas Conversion Kit.

## WHY DON'T THE HOSE AND REGULATOR SUPPLIED WITH MY GRILL FIT THE OLDER PROPANE TANK I'VE USED FOR YEARS?

- U.S. Government regulates gas appliances and propane gas tanks. When regulations are changed, propane gas tank fittings are altered to ensure compliance. If your propane gas tank does not fit the hose and regulator supplied with your new grill, the tank is outdated and must be replaced.

**NOTE:** Effective April 1, 2002, all propane gas tanks sold must include an Overfill Protection Device (OPD). This internal device prevents the propane gas tank from being overfilled. Tanks without an OPD valve cannot be refilled.

## WHERE ARE THE SERIAL AND MODEL NUMBERS OF MY GRILL?

- The model and serial numbers are listed on a silver label on the main cart door.

## WHAT CAUSES GRILL PARTS TO RUST, AND WHAT EFFECT DOES IT HAVE ON MY GRILL?

- Rusting is a natural oxidation process and will not affect the short-term performance of your grill.
- To slow the rusting process on cooking grids, grease the grates before and after each use. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each grate. We do not suggest spray-type oils unless they are specified for high-temperature cooking. If your cooking grates are porcelain coated, be sure to coat the entire cooking surface, including the edges and any areas with chipped porcelain.
- Routine care and maintenance are required to preserve the appearance and corrosion resistance of stainless steel. Stainless steel can corrode, rust, and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge, or nylon cleaning tools. In coastal areas, rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine-based solutions used for household and pool cleaning can also cause corrosion to stainless steel.
- Weathering, extreme heat, smoke from cooking, and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearances of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of your grill, clean your grill after each use. See "EXTERIOR STAINLESS STEEL SURFACES" on **PAGE 41** for instructions.

## WHY WON'T MY GRILL LIGHT PROPERLY?

- Always light the burner farthest from the fuel source first. This draws gas across the manifold and helps prevent air pockets that obstruct gas flow.
- Check your propane gas supply. An empty propane gas tank weighs about 20 pounds. A full tank weighs about 40 pounds.
- Make sure that all gas connections are secure.
- Reposition the igniter.
- Make sure that the end of each burner tube is properly located over each gas valve orifice.
- There may be an obstruction in the gas line orifice. Remove the fuel line from the grill. Open the gas supply for one second to clear any obstruction from fuel line. Close off the gas supply at its source and reconnect fuel line to the grill.
- If an obstruction is suspected in the orifice or gas valves, call the TYTUS Support Center.

**⚠ WARNING:** Do not smoke while clearing the gas line.

**⚠ WARNING:** Always wear protective gloves and safety glasses when cleaning your grill.

Turn off the gas supply at the source and disconnect the unit before servicing. To avoid the possibility of burns, maintenance should be done only when the grill is cool and off.

- You need to purge air from the gas line or reset the regulator excess gas flow device. See "Purging Air from the Gas Line/Reset the Regulator" on **PAGE 31** for instructions.
- Opening the tank valve all the way or too quickly triggers the regulator's safety device to shut down gas flow, which prevents excessive gas flow to your grill. Lighting the burner farthest from the fuel source every time will help eliminate air pockets in the manifold.

## **SOMETIMES I HEAR A HUMMING SOUND COMING FROM THE REGULATOR. WHAT CAUSES THIS?**

- The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your grill. If the humming sound is loud and excessive, you need to purge air from the gas line or reset the regulator excess gas flow device. See "Purging Air from the Gas Line/Reset the Regulator" on **PAGE 31** for instructions.

## **HOW AND WHEN DO I CLEAN THE INTERIOR COOKING COMPONENTS OF MY GRILL?**

- See "Cleaning and Maintaining your Grill" on **PAGE 41** for instructions on cleaning and maintaining your grill.

## **WHAT CAUSES A STAINLESS STEEL TO DISCOLOR?**

- Weathering, extreme heat, smoke from cooking, and machine oils used in the manufacturing process of stainless steel can cause it to turn tan in color. Although many factors can affect the surface appearances of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel, clean your grill after each use. See "EXTERIOR STAINLESS STEEL SURFACES" on **PAGE 41** for instructions.

## **IS IT NECESSARY TO USE A PROTECTIVE COVER ON MY GRILL?**

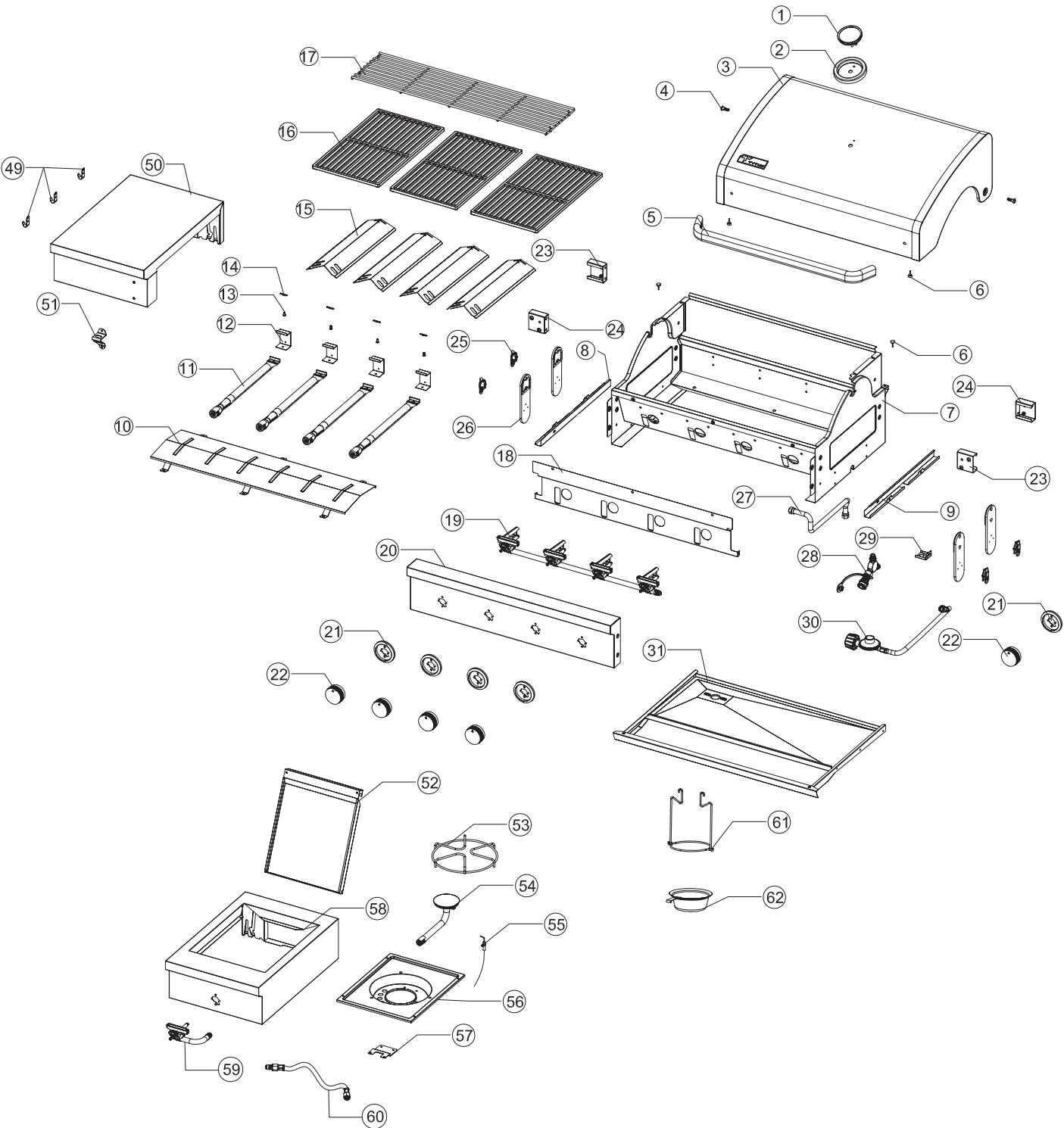
- To prevent premature rusting of it and its components, cover your grill when it is exposed to the elements. Always make sure that your grill is completely dry before covering it to prevent moisture buildup.
- When storing your grill inside, do not cover your grill with any type of cover as moisture will be trapped under the cover, causing premature rusting.
- Visit [TYTUSGrills.com](http://TYTUSGrills.com) to purchase a fitted TYTUS Island Grill Cover.

# SPECIFICATIONS

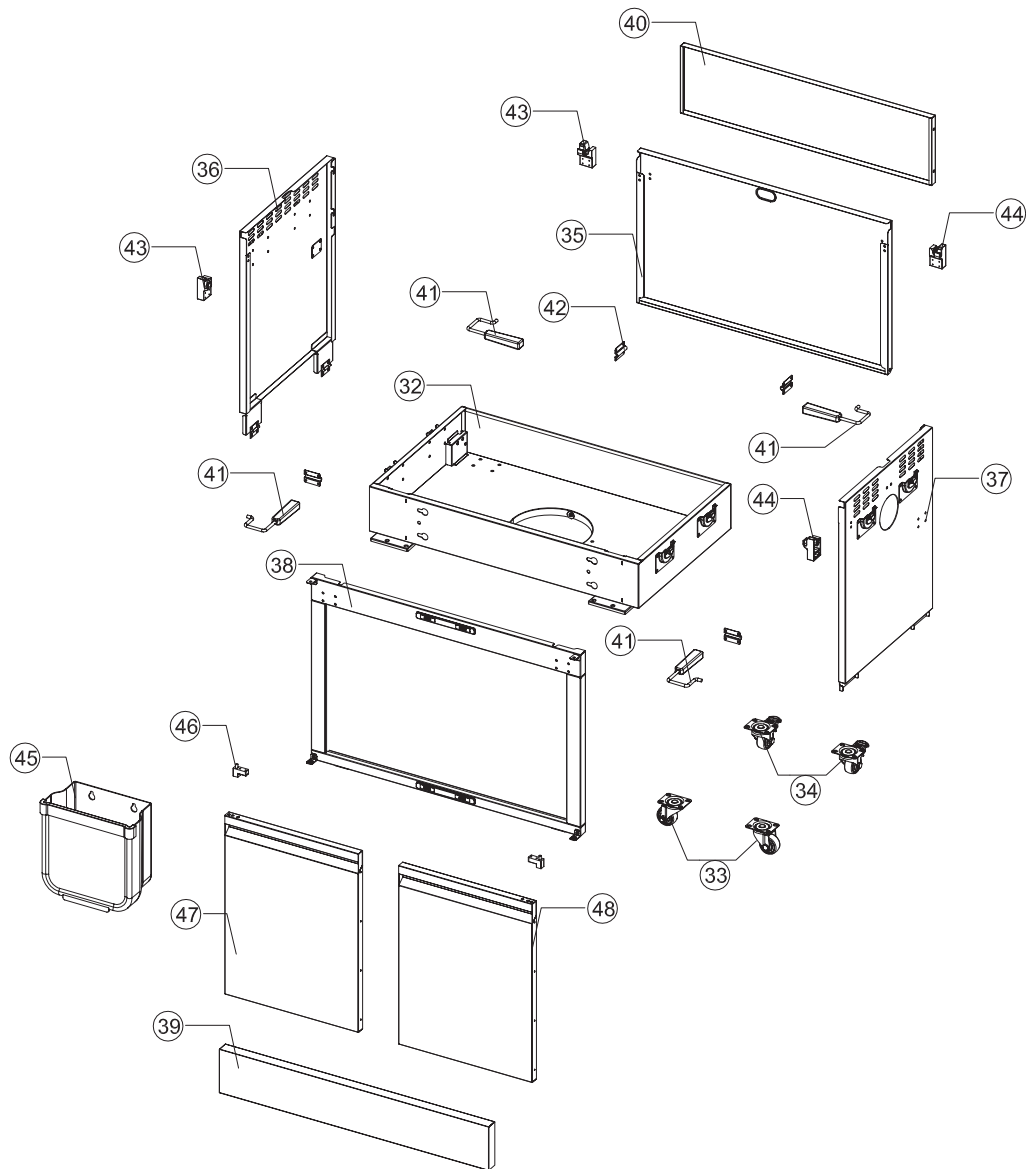
|                         |                                                                         |
|-------------------------|-------------------------------------------------------------------------|
| TOTAL OUTPUT:           | 60,000 BTU                                                              |
| MAIN BURNER:            | 4 X 12,000 BTU                                                          |
| SIDE BURNER:            | 12,000 BTU                                                              |
| TOTAL COOKING AREA:     | 864 SQ. INCHES (5574 SQ. CENTIMETERS)                                   |
| MAIN COOKING AREA:      | 510 SQ. INCHES (3290 SQ. CENTIMETERS)                                   |
| SECONDARY COOKING AREA: | 209 SQ. INCHES (1348 SQ. CENTIMETERS)                                   |
| SIDE COOKING AREA:      | 154 SQ. INCHES (993 SQ. CENTIMETERS)                                    |
| IGNITION TYPE:          | PIEZO IGNITION                                                          |
| FUEL TYPE:              | LP + NG CONVERTIBLE                                                     |
| LENGTH:                 | 57.8 INCHES (FSG) (146 CENTIMETERS)<br>66 INCHES (IG) (167 CENTIMETERS) |
| WIDTH:                  | 22 INCHES (55 CENTIMETERS)                                              |
| HEIGHT:                 | 46.25 INCHES (117 CENTIMETERS)                                          |
| MAIN CART SPACE:        | 8.24 CUBIC FEET (0.2 CUBIC METERS)                                      |
| LEFT/RIGHT CART SPACE:  | 2.71 CUBIC FEET/EACH (0.07 CUBIC METERS)                                |

# PART DIAGRAMS AND LISTS

## GRILL MAIN CART PARTS



## GRILL MAIN CART PARTS (CONT.)

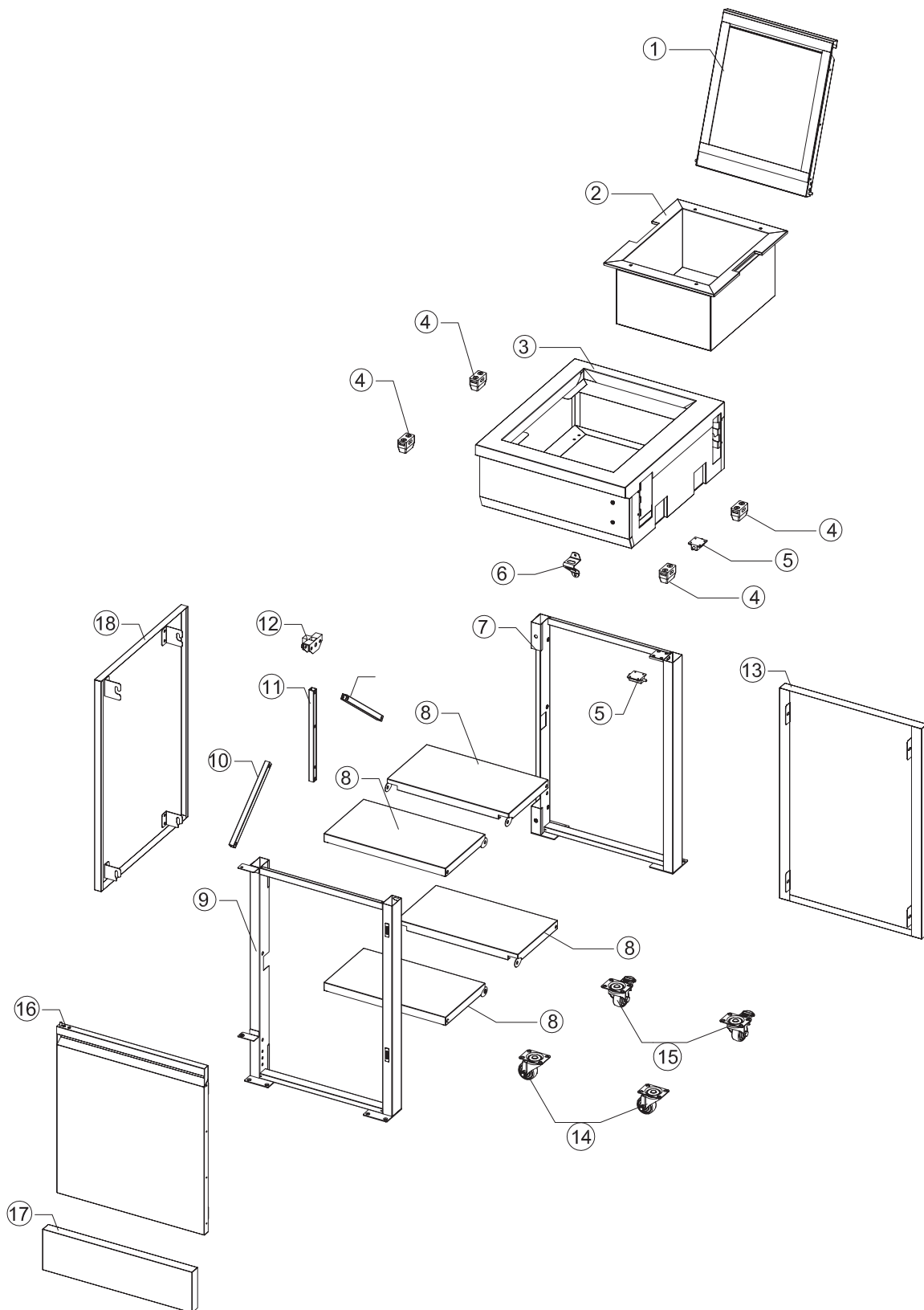


## GRILL MAIN CART PARTS LIST

| MANUAL PART # | DESCRIPTION                 | QTY PER UNIT | PART NUMBER        |
|---------------|-----------------------------|--------------|--------------------|
| 1             | Temperature gauge           | 1            | <b>TFR-BNB-001</b> |
| 2             | Temperature gauge base      | 1            | <b>TFR-BNB-002</b> |
| 3             | Grill lid                   | 1            | <b>TFR-BNB-003</b> |
| 4             | Grill lid hinge             | 2            | <b>TFR-BNB-004</b> |
| 5             | Grill lid handle            | 1            | <b>TFR-BNB-005</b> |
| 6             | Protective pad              | 4            | <b>TFR-BNB-006</b> |
| 7             | Grill box                   | 1            | <b>TFR-BNB-007</b> |
| 8             | Grill box, left bracket     | 1            | <b>TFR-BNB-008</b> |
| 9             | Grill box, right bracket    | 1            | <b>TFR-BNB-009</b> |
| 10            | Bowl heat shield panel      | 1            | <b>TFR-BNB-010</b> |
| 11            | Main burner                 | 4            | <b>TFR-BNB-011</b> |
| 12            | Burner bracket              | 4            | <b>TFR-BNB-012</b> |
| 13            | Cotter pin                  | 4            | <b>TFR-BNB-013</b> |
| 14            | R pin                       | 4            | <b>TFR-BNB-014</b> |
| 15            | Flame tamer                 | 4            | <b>TFR-BNB-015</b> |
| 16            | Cooking grid                | 3            | <b>TFR-BNB-016</b> |
| 17            | Cooking rack/secondary      | 1            | <b>TFR-BNB-017</b> |
| 18            | Heat shield panel           | 1            | <b>TFR-BNB-018</b> |
| 19            | Manifold tube               | 1            | <b>TFR-BNB-019</b> |
| 20            | Control panel               | 1            | <b>TFR-BNB-020</b> |
| 21            | Knob seat                   | 4            | <b>TFR-BNB-080</b> |
| 22            | Control knob                | 4            | <b>TFR-BNB-081</b> |
| 23            | Side shelf bracket (LR, RF) | 2            | <b>TFR-BNB-021</b> |
| 24            | Side shelf bracket (LF, RR) | 2            | <b>TFR-BNB-022</b> |
| 25            | Clasp, lower                | 4            | <b>TFR-BNB-023</b> |
| 26            | Clasp, upper                | 4            | <b>TFR-BNB-024</b> |
| 27            | Main burner hose            | 1            | <b>TFR-BNB-025</b> |
| 28            | Quick connect assembly      | 1            | <b>TFR-BNB-026</b> |
| 29            | Quick connect bracket       | 1            | <b>TFR-BNB-027</b> |

| MANUAL PART # | DESCRIPTION                           | QTY PER UNIT | PART NUMBER        |
|---------------|---------------------------------------|--------------|--------------------|
| 30            | Regulator with hose assembly          | 1            | <b>TFR-BNB-028</b> |
| 31            | Grease tray                           | 1            | <b>TFR-BNB-029</b> |
| 32            | Bottom panel                          | 1            | <b>TFR-MCT-030</b> |
| 33            | Caster without brake                  | 2            | <b>TFR-MCT-082</b> |
| 34            | Caster with brake                     | 2            | <b>TFR-MCT-083</b> |
| 35            | Cart rear panel, lower                | 1            | <b>TFR-MCT-031</b> |
| 36            | Cart side panel, left                 | 1            | <b>TFR-MCT-032</b> |
| 37            | Cart side panel, right                | 1            | <b>TFR-MCT-033</b> |
| 38            | Door frame                            | 1            | <b>TFR-MCT-034</b> |
| 39            | Cart front panel                      | 1            | <b>TFR-MCT-035</b> |
|               | Cart front panel (Shadow)             |              | <b>TFR-MCT-100</b> |
|               | Cart front panel (Graphite)           |              | <b>TFR-MCT-105</b> |
|               | Cart front panel (Ash)                |              | <b>TFR-MCT-110</b> |
| 40            | Cart rear panel, upper                | 1            | <b>TFR-MCT-036</b> |
| 41            | Easy setup handle                     | 4            | <b>TFR-MCT-037</b> |
| 42            | Easy setup handle, bracket            | 4            | <b>TFR-MCT-038</b> |
| 43            | Cart locking mechanism bracket, left  | 2            | <b>TFR-MCT-039</b> |
| 44            | Cart locking mechanism bracket, right | 2            | <b>TFR-MCT-040</b> |
| 45            | Trash can                             | 1            | <b>TFR-MCT-041</b> |
| 46            | Door pin                              | 2            | <b>TFR-MCT-042</b> |
| 47            | Door, left                            | 1            | <b>TFR-MCT-043</b> |
| 48            | Door, right                           | 1            | <b>TFR-MCT-044</b> |
| 61            | Grease cup holder                     | 1            | <b>TFR-BNB-112</b> |
| 62            | Grease cup                            | 1            | <b>TFR-BNB-111</b> |

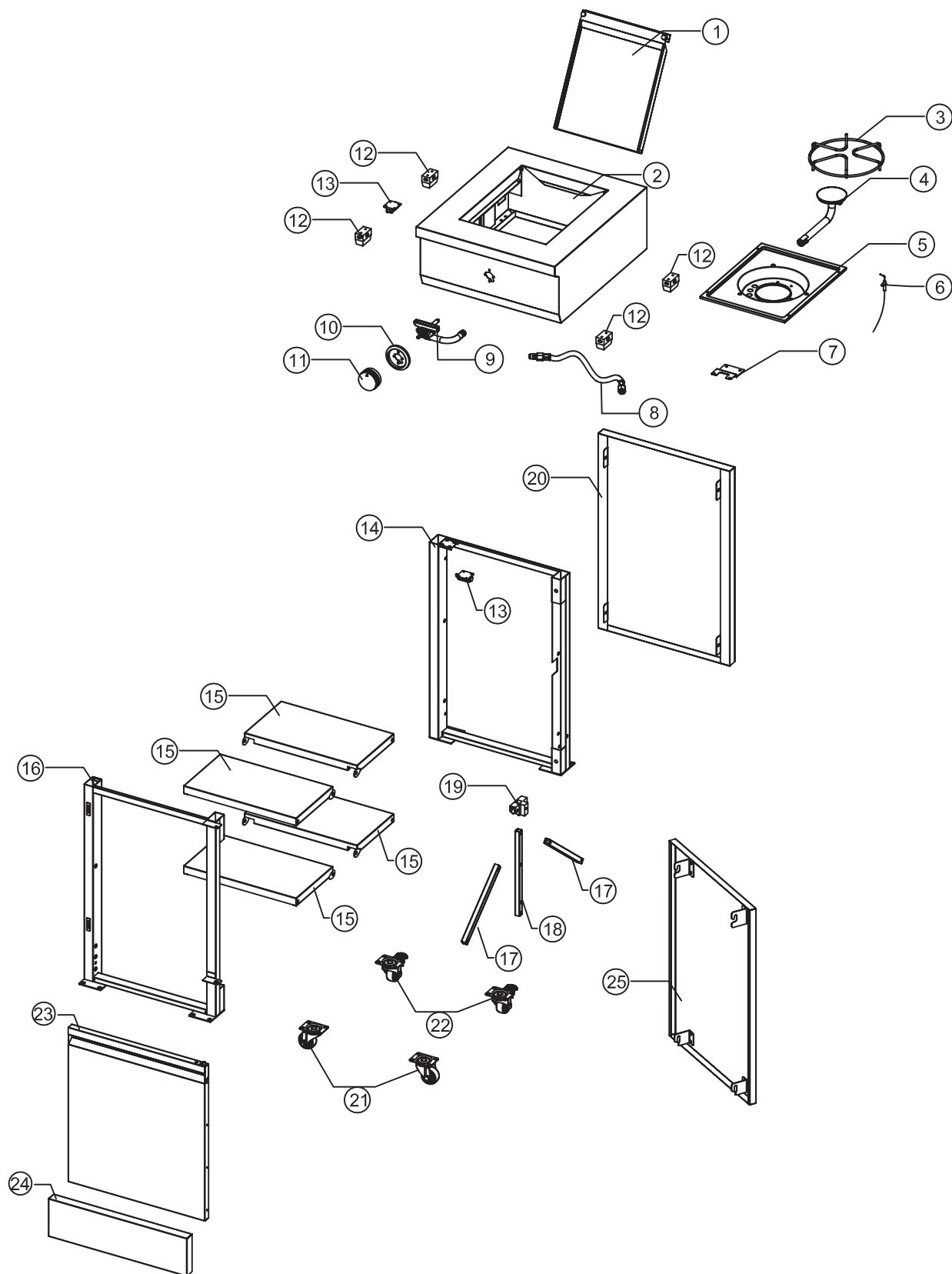
## ICE BIN SIDE CART PARTS DIAGRAM



## ICE BIN SIDE CART PARTS LIST

| MANUAL<br>PART # | DESCRIPTION                         | QTY<br>PER UNIT | PART NUMBER        |
|------------------|-------------------------------------|-----------------|--------------------|
| 1                | Ice bin lid                         | 1               | <b>TFR-LCT-056</b> |
| 2                | Ice bin                             | 1               | <b>TFR-LCT-057</b> |
| 3                | Ice bin cap                         | 1               | <b>TFR-LCT-058</b> |
| 4                | Top cap feet                        | 4               | <b>TFR-LCT-085</b> |
| 5                | Locking click                       | 2               | <b>TFR-LCT-086</b> |
| 6                | Bottle opener                       | 1               | <b>TFR-LCT-084</b> |
| 7                | Cabinet frame, rear                 | 1               | <b>TFR-LCT-059</b> |
| 8                | Cabinet shelf                       | 4               | <b>TFR-LCT-087</b> |
| 9                | Cabinet frame, front                | 1               | <b>TFR-LCT-060</b> |
| 10               | Folding tube, right                 | 2               | <b>TFR-LCT-088</b> |
| 11               | Folding tube, center                | 1               | <b>TFR-LCT-089</b> |
| 12               | Locking clip                        | 1               | <b>TFR-LCT-090</b> |
| 13               | Cabinet rear panel                  | 1               | <b>TFR-LCT-061</b> |
| 14               | Caster without brake                | 2               | <b>TFR-MCT-082</b> |
| 15               | Caster with brake                   | 2               | <b>TFR-MCT-083</b> |
| 16               | Left cabinet door                   | 1               | <b>TFR-LCT-062</b> |
| 17               | Ice bin cart panel                  | 1               | <b>TFR-LCT-063</b> |
|                  | Ice bin cart panel (Shadow)         |                 | <b>TFR-LCT-096</b> |
|                  | Ice bin cart panel (Graphite)       |                 | <b>TFR-LCT-101</b> |
|                  | Ice bin cart panel (Ash)            |                 | <b>TFR-LCT-106</b> |
| 18               | Cabinet side panel, left            | 1               | <b>TFR-LCT-064</b> |
|                  | Cabinet side panel, left (Shadow)   |                 | <b>TFR-LCT-097</b> |
|                  | Cabinet side panel, left (Graphite) |                 | <b>TFR-LCT-102</b> |
|                  | Cabinet side panel, left (Ash)      |                 | <b>TFR-LCT-107</b> |

## SIDE BURNER SIDE CART PARTS DIAGRAM



## SIDE BURNER SIDE CART PARTS LIST

| MANUAL<br>PART # | DESCRIPTION                          | QTY<br>PER<br>UNIT | PART NUMBER        |
|------------------|--------------------------------------|--------------------|--------------------|
| 1                | Side burner lid                      | 1                  | <b>TFR-RCT-065</b> |
| 2                | Side burner cap                      | 1                  | <b>TFR-RCT-066</b> |
| 3                | Side burner pot support              | 1                  | <b>TFR-RCT-067</b> |
| 4                | Side burner                          | 1                  | <b>TFR-RCT-068</b> |
| 5                | Side burner trim plate               | 1                  | <b>TFR-RCT-069</b> |
| 6                | Side burner electrode with wire      | 1                  | <b>TFR-RCT-070</b> |
| 7                | Side burner bracket                  | 1                  | <b>TFR-RCT-071</b> |
| 8                | Side burner hose                     | 1                  | <b>TFR-RCT-072</b> |
| 9                | Side burner manifold tube            | 1                  | <b>TFR-RCT-073</b> |
| 10               | Knob seat                            | 1                  | <b>TFR-BNB-080</b> |
| 11               | Control knob                         | 1                  | <b>TFR-BNB-081</b> |
| 12               | Top cap feet                         | 4                  | <b>TFR-LCT-085</b> |
| 13               | Locking click                        | 2                  | <b>TFR-LCT-086</b> |
| 14               | Right cabinet frame, rear            | 1                  | <b>TFR-RCT-074</b> |
| 15               | Cabinet shelf                        | 4                  | <b>TFR-LCT-087</b> |
| 16               | Right cabinet frame, front           | 1                  | <b>TFR-RCT-075</b> |
| 17               | Folding tube, right                  | 2                  | <b>TFR-LCT-088</b> |
| 18               | Folding tube, center                 | 1                  | <b>TFR-LCT-089</b> |
| 19               | Locking clip                         | 1                  | <b>TFR-LCT-090</b> |
| 20               | Cabinet rear panel                   | 1                  | <b>TFR-RCT-076</b> |
| 21               | Caster without brake                 | 2                  | <b>TFR-MCT-082</b> |
| 22               | Caster with brake                    | 2                  | <b>TFR-MCT-083</b> |
| 23               | Right cabinet door                   | 1                  | <b>TFR-RCT-077</b> |
| 24               | Side burner cart panel               | 1                  | <b>TFR-RCT-078</b> |
|                  | Side burner cart panel (Shadow)      |                    | <b>TFR-RCT-098</b> |
|                  | Side burner cart panel (Graphite)    |                    | <b>TFR-RCT-103</b> |
|                  | Side burner cart panel (Ash)         |                    | <b>TFR-RCT-108</b> |
| 25               | Cabinet side panel, right            | 1                  | <b>TFR-RCT-079</b> |
|                  | Cabinet side panel, right (Shadow)   |                    | <b>TFR-RCT-099</b> |
|                  | Cabinet side panel, right (Graphite) |                    | <b>TFR-RCT-104</b> |
|                  | Cabinet side panel, right (Ash)      |                    | <b>TFR-RCT-109</b> |

**NOTES:**

**NOTES:**

**NOTES:**

# WARRANTY

TYTUS Grills, LLC ("TYTUS") warrants the Products identified above to be free from defects in material and workmanship, for the specific Warranty Periods set forth below for specific parts or components of the Products, under proper use, maintenance, and care according to the owner's manual, warnings, and instructions accompanying the Products:

## WARRANTY PERIODS:

| PARTS OR COMPONENTS COVERED:                                                                                                                          | TIME PERIOD COVERED:                                                                                                                                                                               |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Stainless Steel Burners                                                                                                                               | 5 years from the date of the original customer purchase*                                                                                                                                           |
| Porcelain-enameled Cast Iron Cooking Grates                                                                                                           | 3 years from the date of the original customer purchase*                                                                                                                                           |
| Powder-coated and Porcelain-coated parts of the Product                                                                                               | 1 year from the date of the original customer purchase*                                                                                                                                            |
| All other parts of the Products not specified above (excluding spare parts discussed below)                                                           | 1 year from the date of the original customer purchase*                                                                                                                                            |
| Any spare parts provided by TYTUS for use in any of the Products, and any replacement parts used in a repair performed by an authorized TYTUS dealer. | 90 days from the date the spare or replacement part is first shipped to the customer, or the date the part is incorporated into the Product by an authorized TYTUS dealer, whichever comes first.* |

**\* PLEASE NOTE** – Proof of purchase evidencing the date of the original customer purchase, or the date of the spare part shipment or incorporation into the Product if applicable, is **REQUIRED** for all warranty service. The express warranty set forth herein (the "Warranty") is subject to all terms set forth herein below.

**1. WARRANTY SERVICE (PARTS, LABOR AND/OR REPLACEMENT):** During the Warranty Periods set forth above, if the parts or components covered by each respective Warranty Period are determined by TYTUS or a TYTUS authorized customer service provider to be defective in material or workmanship, TYTUS will, at its sole discretion and option: (i) repair the defective part or component at no charge to the original customer, (ii) replace the defective part or component with a new or refurbished part of similar or better quality, at no charge to the original customer, or (iii) refund the original, documented purchase price of the Product (excluding tax) to the original customer upon return of the defective Product as directed by TYTUS. After the applicable Warranty Period, the customer must pay for all parts, shipping and handling, labor, and replacement costs associated with the Product or any part or component thereof, regardless of any defects in the Product or any part or component thereof.

**A) SHIPPING COSTS:** Notwithstanding the foregoing, the customer is responsible for any shipping or transportation charges incurred to ship or otherwise deliver the Product or part(s) to TYTUS or a TYTUS authorized service provider for diagnosis, repair or replacement during or after the Warranty Periods. The customer shall not return the Product or any part or component thereof to TYTUS without TYTUS's prior written consent. TYTUS recommends that the customer insure the Product or any part or component for its full replacement cost when shipping.

**B) TIMING AND PROCEDURE:** Before Warranty service can commence, the original customer purchaser must contact TYTUS for problem determination and service procedures. Proof of purchase in the form of a bill of sale or receipted invoice, evidencing that the Product is within the Warranty Period, **MUST** be presented to a TYTUS authorized customer service provider in order to obtain the requested service. Please call the Toll-Free Customer Service Line at (952) 807-9690 to obtain Warranty Service and Troubleshooting information. Please have your model and serial number available, along with your date of purchase of the Product. You can also visit us online at: [www.tytusgrills.com](http://www.tytusgrills.com). The customer shall not return the Product or any part or component thereof to TYTUS without TYTUS's prior written consent at: [www.TYTUSgrills.com](http://www.TYTUSgrills.com). The customer shall not return the Product or any part or component thereof to TYTUS without TYTUS's prior written consent.

## 2. EXCLUSIONS AND LIMITATIONS TO WARRANTY SERVICE

This Warranty covers manufacturing defects in materials and workmanship encountered in the normal, non-commercial use of the Product, and does not cover (a) damage or failure caused by or attributable to Product abuse or misuse, failure to follow instructions, improper installation or maintenance, alteration, accident, high cooking temperatures, outdoor humidity, outdoor temperature, chlorine, fertilizers, lawn pesticides, or chemical exposure; (b) improper or incorrectly performed repairs by non-authorized service facilities; (c) onsite customer instruction or adjustments, and any costs related to service calls to your home; (d) transportation, shipping, delivery, pickup, insurance, installation, or set-up costs; (e) costs of product removal, transportation, or reinstallation costs; (f) ordinary wear and tear, cosmetic damage, or damage due to acts of nature, including but not limited to, water, floods, wind, storm, tornado, earthquake, or fire, or due to damage caused by extraordinary impact events, such as dropping or crushing; (g) commercial use of the Product, or use of the Product for anything other than single-family household or residential use; (h) modification of the Product or any part of the Product; or (i) any food loss due to Product failure or difficulties in operating the Product.

This Warranty applies to the original customer only and does not cover Products sold AS IS or WITH ALL FAULTS. The Warranty is invalid if the factory-applied serial number has been altered or removed from the Product. This Warranty is valid only in the United States and Canada, and only applies to products purchased and serviced in the United States and Canada. All replaced parts and Products, and Products on which a refund is made, become the property of TYTUS. The addition of equipment or features to the Product that are not manufactured or recommended by TYTUS could affect the intended function of the Product, and therefore may void the Warranty. Furthermore, the exposure of the Product to chemicals, heat, cold, humidity, or other elements can affect the Product components, and therefore, the Warranty does not cover discoloration, fading, cosmetic changes, rust, or any damages or failure related to any such items. The Warranty is contingent upon the proper use, maintenance, and care of the Product. The Warranty may be void if the Product has been used in a manner contradictory to, or in violation of, the terms of the user's manual, warnings, or instructions accompanying the Product.

**This Warranty is made in lieu of and supersedes all other warranties or conditions of merchantability or fitness for a particular purpose or general use, whether express, implied, collateral, statutory, or provided by common law, the Uniform Commercial Code, or otherwise. TYTUS further disclaims all warranties after the end of the Warranty Period defined above. No other express warranty or guaranty given by any other person, firm, or entity with respect to the Product shall be binding on TYTUS. Repair, replacement, or refund of the original purchase price, at TYTUS's sole discretion, are the exclusive remedies of the customer. TYTUS shall not be liable for any incidental or consequential damages caused by the use, misuse or inability to use the Product. These include but are not limited to any damages in the form of lost profits, loss of use, legal fees, economic loss, personal injuries, or any other damages caused by circumstances beyond the control of TYTUS. Notwithstanding the foregoing, TYTUS's aggregate liability to any customer shall not exceed the purchase price of the Product. This Warranty shall not extend to anyone other than the original customer who purchased the Product, and is not transferrable. No person is authorized to alter, extend, or waive the Warranty of TYTUS.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on warranties, so the above limitations or exclusions may not apply to you. This Warranty gives you specific rights, and you may have other rights, which vary from state to state. The exclusions and limitations to the Warranty apply to the maximum extent permitted by law and unless restricted or prohibited by law. Where any term of this Warranty is prohibited by applicable law, it shall be null and void, but the remainder of this Warranty shall remain in effect.

### PLEASE DIRECT ALL CORRESPONDENCE TO:

TYTUS Grills, LLC  
support@tytusgrills.com  
(855) 969-5185  
www.tytusgrills.com

PLEASE CONTACT TYTUS CUSTOMER SUPPORT TO CONFIRM  
PRODUCT RETURN ADDRESS AND PROCEDURES FOR WARRANTY.

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