



**PROPANE MODELS:  
TSG30RCP/TSG36RCP/TSG48RCP/TSG60RCP/TSG72RCP**

**BARBECUE - CARE AND USE**

**IMPORTANT DOCUMENT RETAIN FOR FUTURE REFERENCE**

**FOR YOUR SAFETY**

**If you smell gas:**

- Shut off gas supply to appliance
- Extinguish any open flame
- If odour continues, immediately call your gas supplier

**CAUTION:**

- FOR OUTDOOR USE ONLY
- IF STORED INDOORS, DETACH AND LEAVE CYLINDER OUTDOORS
- THIS APPLIANCE MUST NOT BE OPERATED UNATTENDED
- SURFACES WILL BE HOT WHEN UNIT IS IN OPERATION

*SPECIAL CARE MUST BE TAKEN TO KEEP SMALL CHILDREN AWAY FROM HEATED SURFACES*

**INSTALLATION:**

- In Canada, this appliance must be installed in accordance with the local code and the relevant CGA standards:  
*CAN/CGA-BI49.2 Propane Gas Installation Code  
and  
Local Codes where applicable*
- In the USA, this appliance must be installed in accordance with the local code and the relevant national code:

*ANSI Z223/1 Latest Edition National Fuel Gas Code*

- The appliance must be located away from combustible surfaces by at least 45cm (18”) from each side, and 45cm (18”) from the rear.
- DO NOT operate this appliance under any overhead roof or foliage.
- This appliance is for **OUTDOOR USE ONLY**. DO NOT operate in garage, shed, balcony or other such enclosed areas.
- **DO NOT** restrict the flow of air to the appliance.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

**FOR YOUR SAFETY:**

1. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

# PROPANE GAS CYLINDER

## SPECIFICATION

- All propane gas cylinders used with this appliance must be constructed and marked with the specifications for LP Gas Cylinders in accordance with the Canadian Transport Commission (CTC) for use in Canada, or the U.S. Department of Transport (DOT) for use in the USA. Cylinders shall have a collar to protect the cylinder valve.
- All propane gas cylinders used with this appliance must be inspected at every filling and re-qualified by a licensed service outlet at the expiry date (10 years), in accordance with the DOT (USA) and CTC (Canada) codes for Propane Gas Cylinders.
- All propane gas cylinders used with this appliance must be equipped with a shutoff valve terminating in a cylinder valve outlet No 510, specified in the Standard for Compressed Gas Cylinder Valve Outlet and Inlet Connection (USA) AINSI/CGA-V-1-1977 (Canada) CSA B96.
- Recommended vapour propane cylinder sizes: 30 – 100 lbs.
- The outdoor grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5Kpa).

## HANDLING

- Government regulations prohibit shipping full propane gas cylinders. You must take your new cylinder to a propane gas dealer for filling.
- A filled propane gas cylinder is under high pressure. Always handle carefully and transport in the *upright* position and keep the area well ventilated. Protect the valve from accidental damage.
- Do not tip the propane gas cylinder while connecting it to the regulator. Fasten the cylinder securely during transport, use and storage.
- If the cylinder is tipped after it is connected to the regulator, shut off the gas, disconnect the regulator and have it checked before using again.

## STORAGE

- Store the propane gas cylinder outdoors in a well-ventilated place.
- Do not store the propane gas cylinder in direct sun, near a source of heat or combustion.
- If you intend to store the grill indoors, disconnect and remove the propane gas cylinder first.
- Disconnected cylinders must have plugs installed and must not be stored in a building, garage or any other enclosed area.
- Keep out of the reach of children.
- When the propane gas cylinder is connected to the gas grill, the gas grill and propane gas cylinder must be stored outside in a well ventilated place.

## OPERATION

- Never connect your gas grill to a propane gas cylinder without the regulator provided, and NEVER CONNECT TO AN UNREGULATED LP GAS SUPPLY. The gas regulator supplied with the appliance must be used.
- Avoid damage to the valve on the propane gas cylinder. The valve has a Left-hand thread. Turn the POL fitting counterclockwise to connect it to the valve, and clockwise to disconnect it.
- ***Always leak test*** the propane gas cylinder to regulator connection when connecting the propane gas cylinder to the appliance. Use a soap and water solution, never an open flame.
- Do not operate appliance if the smell of propane gas is present. Extinguish all flame and determine source of propane gas before proceeding. Do not ignite the appliance until the propane gas leak has been found and sealed.
- ***Always*** shut off the propane gas cylinder valve when the appliance is not in use.

## HOSE & REGULATOR

- The hose and regulator assembly supplied with your gas barbecue is specifically designed for your model. No modifications, additions or substitutions should be attempted.
- The pressure regulator is factory set at an outlet pressure of 11 inches water column (W.C.).
- Protect the hose from dripping grease and *do not allow the hose to touch any hot surface, including the base of the barbecue.*
- Inspect the hose periodically, when replacing propane gas cylinder. If the hose is cracked, cut or damaged in any way, the appliance must *not* be operated.
- For repair or replacement of regulator/hose assembly, contact your dealer or approved service centre.

## ANNUAL MAINTENANCE & INSPECTION

*To ensure safe and efficient performance, this appliance should be inspected and cleaned at least once per year or after any period of storage exceeding one month.*

- Burners (*see Figure 1a*) may be removed and inspected for cracks and deterioration.
- Venturis (*see Figure 1b*) should be cleaned out using a bottlebrush to eliminate any blockage, insect webs or debris.
- The hose should be inspected. See “Gas Supply Hose”.
- After reconnecting the hose, leak test as per “Leak Testing”.
- Burners should produce a uniform and stable blue flame from each flame port. Some traces of yellow flame are considered normal.
- To clean interior, remove cooking grids (*see Figure 2*) and flavour plates (*see Figure 3*). Ensure that burners do not fill with water during cleaning. Hard deposits can be removed with a non-metallic brush and surfaces washed with soap and water.
- Exterior Finish - use a degreasing solution to clean, rinse surfaces thoroughly and use a stainless steel polish to restore the finish.
- If a problem is found with the regulator, hose, burners, or control valves, do not attempt repair. See your dealer or approved service centre for repairs or replacement parts.



Figure 1a



Figure 1b

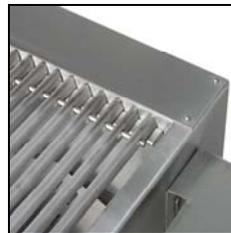


Figure 2

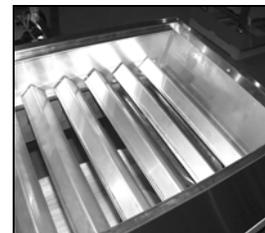


Figure 3

## REGULAR MAINTENANCE

### *Cleaning the Cooking Grids and Flavour Plates:*

After you have finished cooking, prepare for the next meal by burning off any residue of food from the cooking grids and flavour plates in the following manner:

- Remove all food from the grids and turn all the control knobs to the HIGH position. Leave for five (5) to ten (10) minutes or until the smoking stops. Turn the gas valve off, and then turn the control knobs off.
- Use a non-metallic brush or scrubber to clean the cooking grills - *remember the barbecue may still be hot.*
- You do not have to wash the grills after each cooking, but if you wish, use a suitable degreasing soap, then rinse thoroughly. *Do not use an oven cleaner.*
- For a thorough cleaning, **wait until the barbecue is cold** and remove the cooking grills for washing in a suitable degreasing solution. The flavour plates may be removed and washed in a similar manner.
- The stainless drip pans may be removed and washed with the same degreasing solution.
- The grease tray is provided with a drain valve (*see Figures 4a and 4b*) that must be kept clean to ensure proper operation. During periods of prolonged cooking a suitable heat proof container may be

used to catch drippings.



Figure 4a



Figure 4b, drain valve enlarged to show detail

## LEAK TESTING

*All factory-made connections have been thoroughly tested for gas leaks and the burners have been flame tested. However, shipping and handling may have loosened the gas fittings.*

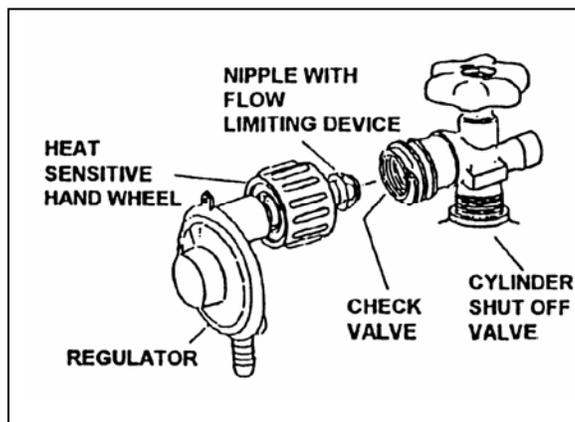
### As a safety precaution:

- Test all fittings for leaks before using your gas barbecue.
- Test the cylinder valve for leaks each time the cylinder is filled.
- Test for leaks every time you disconnect and reconnect a gas fitting.
- **DO NOT SMOKE!**
- Never test for leaks with a lighted match or open flame.
- Test for leaks outdoors.
- Apply a soap and water solution and watch for signs of bubbling (possible leaks).

### TO TEST FOR LEAKS

- Insert regulator adapter fitting into the tank valve and tighten by rotating QCC1 in a clockwise direction. Tighten until fitting is threaded fully into cylinder “shutoff” valve with hand-wheel.
- Check that appliance is turned off at the controls for each burner. Extinguish any open flame or cigarettes in the area.
- Prepare a soap solution of one part water, one part liquid detergent.
- With a *full gas cylinder*, open cylinder all the way.
- Brush the soap solution on each connection between the orifice and cylinder valve.
- A leak is identified by a flow of bubbles from the area of the leak.
- If a leak is detected, close the gas cylinder “shut-off” valve and tighten the QCC1 fitting and retest again with the soap solution.
- If the leak persists, contact your barbecue dealer for assistance. **DO NOT** attempt to operate the appliance if a leak is present.

Typical LP-gas cylinder valve/connection:



## LIGHTING INSTRUCTIONS

1. Ensure all burner knobs are in the OFF position. Connect the hose assembly to the propane gas cylinder. Check all connections and hoses for leaks with a soap and water solution.
2. CAUTION: If hood is being used, open before attempting to light the grill.
3. Turn the “red” crossover ignition burner control knob (see Figure 5) to the HI position. Allow 3-5 seconds for propane gas to flow into the burner, and then press the igniter button several times to light the burner.

If the burner fails to light with the igniter button after several attempts, turn the gas off, and wait five (5) minutes. Turn on the gas and use long reach butane lighter or long match to light through the ignition hole located on the right hand side of the grill body (see Figure 5).

4. Once the crossover burner is lit, any main burner may be lit by simply turning the control knob for each burner to the HI position.

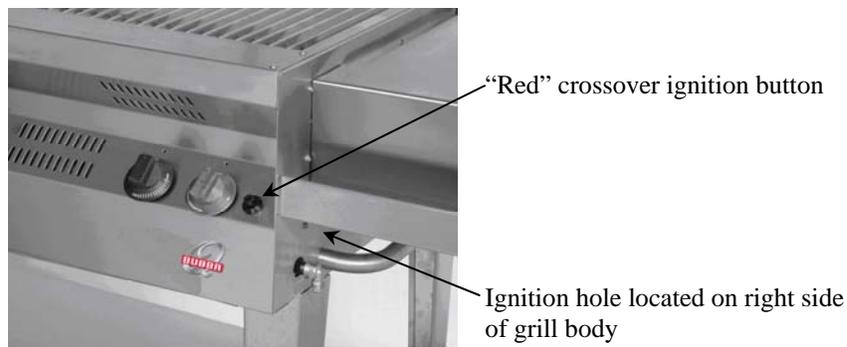
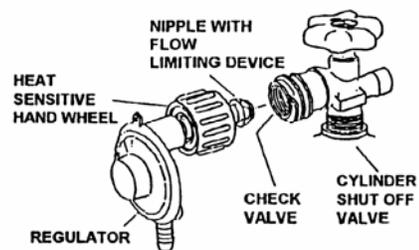


Figure 5

## QCC1 CONNECTION NOTICE

All barbeques manufactured today are equipped with QCC1 connectors that are pressure sensitive. To ensure trouble free lighting, please follow these easy steps:

1. All control knobs must be in the OFF position.
2. SLOWLY open valve on propane cylinder to allow fuel to reach the appliance.
3. Follow lighting instructions above.
4. If the barbeque does not light or reach operating temperature within 5 to 10 minutes, the QCC1 valve may have restricted the flow of fuel. If this occurs, it will be necessary to turn the control valves OFF and disconnect the cylinder to allow the QCC1 valve to reset itself.
5. Reconnect the propane cylinder and repeat step 1.



## SHUT-DOWN

1. Close the propane cylinder valve and allow burners to burn any remaining gas in the line and manifold.
2. Turn all the control valves to the OFF position.

## WARRANTY

The Company warrants its new gas barbecues (parts other than the burners and stainless steel body) to be free from defects in workmanship and material for a period of 12 months from the date of purchase where verified by a retail sales receipt. In all other cases reference will be made exclusively to the product manufacturing code.

The burners and stainless steel body carry a lifetime warranty. Performance of this equipment is further warranted to be in accordance with stated ratings when properly installed under normal conditions of operation, using specified inlet pressure.

This warranty does not extend to anyone except the first purchaser at retail. Any implied warranty which the purchaser may have, including merchantability and fitness for a particular purpose, shall not extend beyond the applicable warranty period. In no event shall the Company be liable for incidental or consequential damages.

This warranty is null and void in all cases where repair or replacement parts other than the original manufacturer's parts are used. To ensure safe and efficient operating, only Tarrison replacement parts should be installed.

The Company will not be responsible for any damages or losses, direct or indirect, arising in contract or in tort from any cause whatsoever including improper installation, accident, misuse, abuse, alterations, misapplication or careless handling, nor for labour, transportation or other charges incurred in the replacement or repair of conditions, expressed or implied, under the Sale of Goods Act or otherwise applicable except as expressly stated herein. The Company will not be responsible for any statements that are made or published, written or oral, which are misleading or inconsistent with the facts as published in the literature or specifications furnished by the Company.

### Warranty Claim Procedures:

To obtain warranty service, you may contact the retailer from which the equipment was purchased or the authorized Tarrison barbecue warranty depot for your area. Written permission must be obtained from the Company before returning any equipment claimed defective for inspection.

Any new equipment that proves defective within the warranty period will, if returned to the factory with transportation charges prepaid, will be repaired or replaced, free of charge, F.O.B. factory, Oakville, Ontario Canada. The Company may issue credit in the amount of the invoice value of the defective equipment in lieu of repair or placement. The Company reserves the right to substitute new or improved equipment on any replacements.

The provisions of this additional written warranty are in addition to and not a modification of or subtraction from the statutory warranties and other rights and remedies provided by any provincial law.

Scope of Coverage	Period of Coverage	Type of Failure Covered
Burners, grids, flavour plates, Stainless body	Limited Lifetime	Defective materials or workmanship
Other components (i.e. valves, knobs, igniters)	One year from date of purchase	Defective material or workmanship
Igniter battery (if so equipped)	90 days from date of purchase	Battery has no power or is leaking.

**Proudly distributed by:**



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