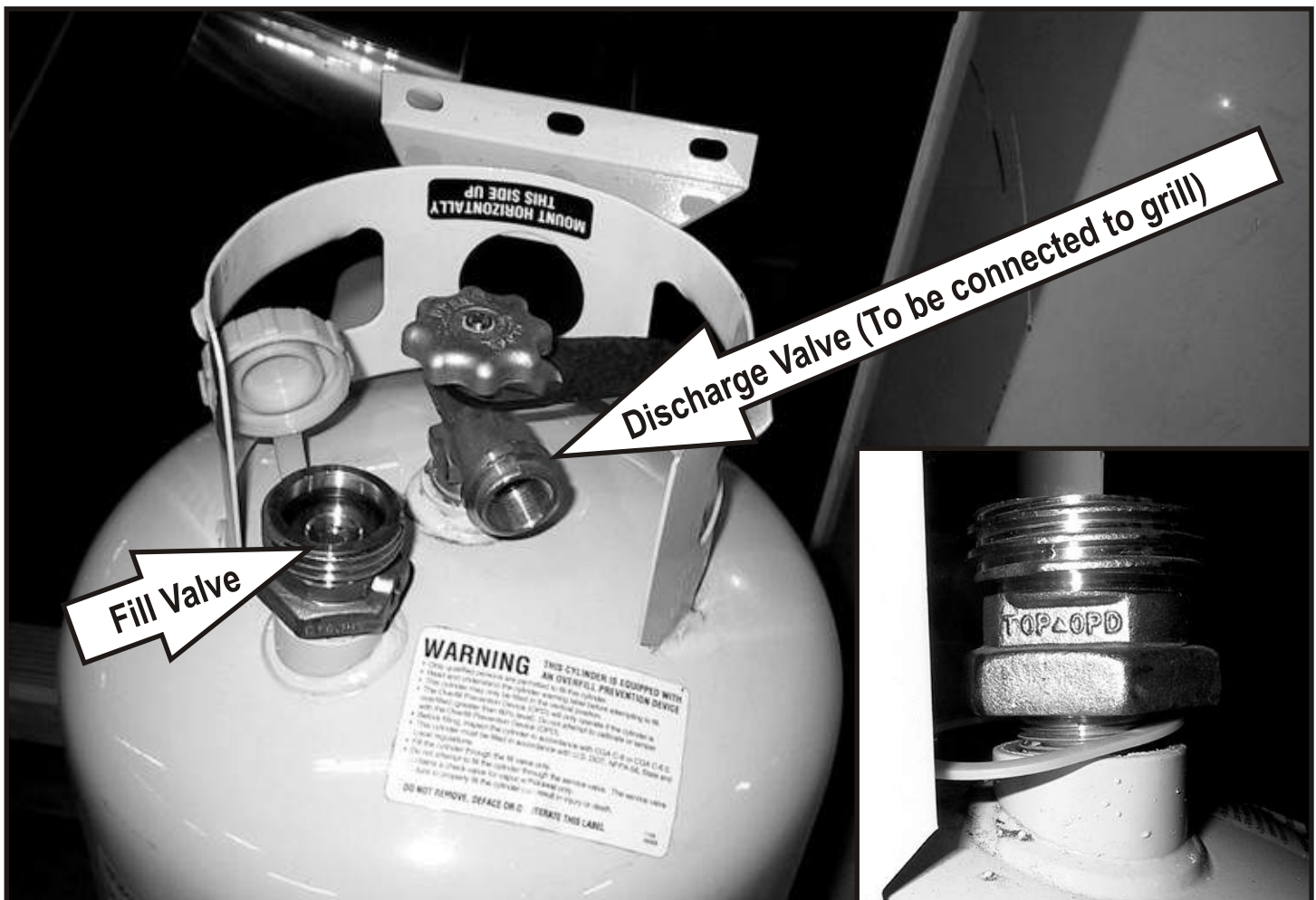




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CBBQ

PROPANE GRILLS & CYLINDERS



BAKERS PRIDE CBBQ Propane Grills and Cylinders

The following information should help to answer some common questions and resolve some problems you may hear from customers regarding the CBBQ grills.

No gas or not enough gas to the burners:

- 1) Check tank to see if it is empty.
- 2) Check for "frozen" cylinder. If the CBBQ is operated at the full 80k btu output with a 20 lb propane cylinder, the cylinder may not be able to generate enough vapor pressure to support that flow when the cylinder is less than half full. If there is frost on the bottom of the cylinder and gas flow is restricted, this can be improved by placing the cylinder in a container of water. The water will help heat the cylinder and prevent the ice build-up that prevents the needed vapor from forming inside the cylinder.
- 3) Check the outside temperature. The CBBQ will not operate at temperatures below 50°F. As the temperature gets below 70 deg. F, the ability to produce the vapor needed to burn decreases. The lower the temperature, the lower the performance of the grill because of less vapor available. At temperatures below the 50's there is just not enough vapor available to support adequate combustion in these high capacity burners.

- 4) Note: Although each 30" x 30" cooking area of the CBBQ will deliver 80k btu's, it is not intended that the unit be routinely operated "full tilt". This extra high capacity was intended to allow the cook to load the unit with a full complement of product and still have enough heat to maintain cooking time. If the cook is running the CBBQ at the full 80k btu's with a light food load, it is using propane at a rate that is not needed. The CBBQ should be "throttled down" to match the food load on the grill.

Propane dealer will not fill a 40 lb cylinder because it does not have the correct valve with an OPD installed:

- 1) OPD stands for "Overfill Protection Device". This is a safety device that is now required on all 4 through 40 lb propane cylinders to prevent them from being overfilled. Propane filling stations know that the new 20 lb cylinders with OPD's have a triangular valve handle instead of the old round valve handle. If you bring a propane cylinder to a filling station with a round handle on the Type I valve, they will not fill it because they know it does not have the required OPD.

Confusion is caused by the Type I connectors found on the 40 lb cylinders. On the 40 lb cylinders this is a special service valve only (outgoing gas only). It has an internal one-way valve that will only allow gas out of the cylinder and not into it. The 40 lb cylinder cannot be filled through this valve because the one-way valve will not allow the propane into the cylinder. Since this valve cannot be used to fill the cylinder, it does not need an OPD. This valve cannot have the triangular handle because it does not have the OPD. The filling connection on a 40 lb cylinder is a plain male thread without a manual valve on it. The filling valve opens automatically when the filling connector is properly attached to the cylinder. The OPD is built into this automatic valve because this is where the propane enters the cylinder. All of our 40 lb cylinders are clearly marked on the cylinder label to identify that they have the required OPD. Larger propane facilities are very familiar with the fill valve on the 40 lb cylinder and will fill them without a problem.

POSSIBLE CAUSES FOR REGULATOR FREEZING ON LP CBBQ's

Water in the liquid propane.

Small amounts of water in liquid propane can form ice crystals in the regulator and prevent it from working properly. Bakers Pride LP models use a two stage regulator that reduces, but does not eliminate this problem.

Drawing liquid propane rather than gas from a 40# tank.

On a 40# horizontal tank it is possible to have liquid propane in the discharge rather than propane gas (vapor). This can happen if the tank is overfilled or if it is bounced around during transportation. A short "J" shaped tube is located inside the tank. This is called a "dip tube" and it is the point where the propane vapor is taken into the discharge and then into the regulator. If liquid propane fills this tube it will be drawn into the regulator where it expands into gas. This will cause frost and ice to build up on the outside of the regulator and supply hose and will interfere with normal operation. This can cause the excess flow valve to close and severely restrict the amount of propane gas allowed to pass through the regulator and hose. If you suspect an overfilled tank, or that there is liquid in the dip tube, it can be corrected by running the unit with the tank(s) in the upright or vertical position in front of the CBBQ. **Make sure that the tanks are properly secured in the vertical position so they cannot be knocked over!** After the liquid propane in the dip tube has been burned off, the tank(s) can be returned to their normal position. Be careful when returning the tank(s) to the horizontal position so that you don't cause more liquid propane to be "sloshed" into the dip tube again or it will be necessary to repeat the process again.