

Troubleshooting

Problem	Cause	Check
Yellow or orange flame and the smell of gas.	<ol style="list-style-type: none"> 1. Blockage in the venturi tube or orifice. 2. Orifice not seated properly in the venturi Tube. 3. Bent or kinked hose. 	<ol style="list-style-type: none"> 1. Clean venturi (See section "Annual Maintenance"). 2. Orifice must fit into venturi tube at least 1/4" to 1/2" 3. Check gas supply line. Also, check all connections.
Burner does not light or flame is low in HIGH position.	<ol style="list-style-type: none"> 1. Could be a kink in the gas supply line. 2. LP tank could be low or empty. 3. LP regulator excess flow feature has been activated. 	<ol style="list-style-type: none"> 1. Straighten 2. Refill LP cylinder 3. Turn grill control knobs off, close LP tank valve and reopen valve slowly. Wait 5-seconds before turning on grill valves
Erratic flame pattern from burner or flame is low when burner control knob set at HIGH or flames do not run the whole length of burner.	Dirty burner	Clean burner holes with a small pin. Be careful not to enlarge holes
Constant flare-ups	<ol style="list-style-type: none"> 1. Grill too cold before start of cooking. 2. Cooking grate or briquettes may be heavily coated with burned-on grease. 3. Fatty foods. 4. Heat setting too high. 5. Briquettes laid out improperly allowing grease to hit flame. 	<ol style="list-style-type: none"> 1. You should always pre-heat grill for 5 to 10 minutes before cooking. 2. Clean cooking grate. Clean and turn over briquettes. 3. Trim excessive fat from fatty meats. 4. Lower heat setting. 5. Layout briquettes according to instructions on page 18.
Briquettes have turned black.	Dripping grease has Burned-onto briquettes.	Turn briquettes over. Over time black side of briquettes will self clean.
Food sticks to cooking grid.	<ol style="list-style-type: none"> 1. Cooking grid is probably too hot. 2. Food being turned before sear lines are produced. 	<ol style="list-style-type: none"> 1. Lower heat setting. Grids, especially Sear-Magic transfer heat quickly. You'll need to experiment with heat setting to get the best results. Or use a non-stick cooking spray. 2. Time food to turn over only once.
Flame blows out	During periods of high wind and sometimes while cooking on a low setting, flame may be extinguished.	<ol style="list-style-type: none"> 1. On cart, simply turn away from wind. 2. Increase the heat setting.
Oxidation Graying of grill head.	Due to extreme cooking temperatures and severe weather conditions the grill body may bleed through the paint and cause white spotting (Oxidation).	Use a wire brush, sandpaper and wash with mild soap to remove flaking paint and grease. Repaint with high quality heat resistant paint similar to MHP's BF-1 Paint.
Grill does not get hot.	<ol style="list-style-type: none"> 1. See low flame above. 2. On natural gas, inadequate pressure at grill. 3. Incorrect orifice. 	<ol style="list-style-type: none"> 1. See low flame above. 2. Check pressure. Should be at or near 7" water column. 3. Check orifice size.

CAUTION: If problems can not be corrected using these methods, contact your local MHP dealer for assistance.