



## USE CARE GUIDE

**GAS GRILLS: KO-BAK3BG (LP/NG), KO-BAK4BG (LP/NG),  
KO-BAK5BG (LP/NG)**

**22" GAS GRIDDLE KO-GRDL22**

**SIDE BURNERS: KO-BAK1BG (LP/NG), KO-BAK2BG (LP/NG)**

### **DANGER**

#### IF YOU SMELL GAS:

- 1) Shut off the gas supply to the appliance at its source.
- 2) Extinguish any open flames.
- 3) Open grill hood to release any accumulation of gas vapor.
- 4) If a gas odor persists, Keep away from your appliance and contact your gas supplier or fire department immediately.

### **WARNING**

- 1) Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance
- 2) A LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliances.

### **ATTENTION INSTALLER:**

PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

### **ATTENTION CONSUMER:**

PLEASE READ & RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE AND BEFORE INSTALLING OR OPERATING.

## CONTACT INFORMATION

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KOKOMOGRILLS.COM

Kokomo Grills Outdoor Products Instructional Book





**THIS MANUAL APPLIES TO THE FOLLOWING KOKOMO GRILLS & SIDE BURNERS:**

<b>MODEL: KO-BAK3BG-LP/NG 3 BURNER GRILL</b>		<b>MODEL: KO-BAK4BG-LP/NG 4 BURNER GRILL</b>	
			
<b>CUTOUT DIMENSIONS</b>	W:23 1/2" H:8 5/8" D:21 1/4"	<b>CUTOUT DIMENSIONS</b>	W:30 7/8" H:8 5/8"D:21 1/4"
<b>BTU OUTPUT</b>	12,000 BTU PER BURNER X 3	<b>BTU OUTPUT</b>	12,000 BTU PER BURNER X4
<b>INFRARED BACK BURNER</b>	NONE	<b>INFRARED BACK BURNER</b>	12,000 BTU PER BURNER X1
<b>TOTAL BTU</b>	36,000	<b>TOTAL BTU</b>	60,000 BTU
<b>PRIMARY IGNITION</b>	SURE LIGHT IGNITION	<b>PRIMARY IGNITION</b>	SURE LIGHT IGNITION
<b>SECONDARY IGNITION</b>	FLASH TUBE	<b>SECONDARY IGNITION</b>	FLASH TUBE
<b>COOKING GRID DIMENSIONS</b>	22 1/2" X 18 1/4"	<b>COOKING GRID DIMENSIONS</b>	30 1/4" X 18 1/4"
<b>TOTAL COOKING AREA</b>	560 SQ.IN (INCLUDES WARMING RACK)	<b>TOTAL COOKING AREA</b>	740 SQ. IN (INCLUDES WARMING RACK)
<b>FLAME TAMER</b>	SEARING BRIQUETTE SYSTEM	<b>FLAME TAMER</b>	SEARING BRIQUETTE SYSTEM
<b>ROTISSERIE KIT (MOTOR &amp; FORKS)</b>	OPTIONAL	<b>ROTISSERIE KIT (MOTOR &amp; FORKS)</b>	OPTIONAL
<b>BURNER</b>	3 STAINLESS PIPE BURNERS	<b>BURNER</b>	4 STAINLESS PIPE BURNERS
<b>GAS TYPE</b>	ALL GRILLS ARE SHIPPED LP EACH SHIPMENT CONTAINS NG CONVERSION KIT	<b>GAS TYPE</b>	ALL GRILLS ARE SHIPPED LP EACH SHIPMENT CONTAINS NG CONVERSION KIT
<b>WARRANTY</b>	<p>LIFETIME LIMITED WARRANTY</p> <p>KOKOMO GRILLS HAVE A LIFETIME LIMITED WARRANTY ON GRILL HOUSING AND HOOD AGAINST MANUFACTURE DEFECTS AND WORKMANSHIP.</p> <p>10 YEAR LIMITED WARRANTY ON BURNERS AND GRATES</p> <p>2 YEARS ON ALL OTHER PARTS</p> <p>30 DAYS ON ALL GRILL ACCESSORIES</p>	<b>WARRANTY</b>	<p>LIFETIME LIMITED WARRANTY</p> <p>KOKOMO GRILLS HAVE A LIFETIME LIMITED WARRANTY ON GRILL HOUSING AND HOOD AGAINST MANUFACTURE DEFECTS AND WORKMANSHIP.</p> <p>10 YEAR LIMITED WARRANTY ON BURNERS AND GRATES</p> <p>2 YEARS ON ALL OTHER PARTS</p> <p>30 DAYS ON ALL GRILL ACCESSORIES</p>

<b>MODEL:KO-BAK5BG-LP/NG 5 BURNER GRILL</b>		<b>MODEL: KO-GRDL22 22" GAS GRIDDLE</b>	
			
<b>CUTOUT DIMENSIONS</b>	<b>W:37 3/4" H: 8 5/8"D:21 1/4"</b>	<b>CUTOUT DIMENSIONS</b>	<b>W: 20 1/4" H: 9 1/2" D: 20 3/4"</b>
<b>BTU OUTPUT</b>	<b>12,000 BTU PER BURNER X4</b>	<b>BTU OUTPUT</b>	<b>18,000 BTU PER BURNER X2</b>
<b>INFRARED BACK BURNER</b>	<b>12,000 BTU PER BURNER X1</b>	<b>INFRARED BACK BURNER</b>	<b>NO</b>
<b>TOTAL BTU</b>	<b>60,000 BTU</b>	<b>TOTAL BTU</b>	<b>36,000 BTU</b>
<b>PRIMARY IGNITION</b>	<b>SURE LIGHT IGNITION</b>	<b>PRIMARY IGNITION</b>	<b>SURE LIGHT IGNITION</b>
<b>SECONDARY IGNITION</b>	<b>FLASH TUBE</b>	<b>SECONDARY IGNITION</b>	<b>FLASH TUBE</b>
<b>COOKING GRID DIMENSIONS</b>	<b>30 1/4" X 18 1/4"</b>	<b>COOKING SURFACE DIMENSIONS</b>	<b>19 1/2" X 14 3/4"</b>
<b>TOTAL COOKING AREA</b>	<b>920 SQ. IN (INCLUDES WARMING RACK)</b>	<b>TOTAL COOKING AREA</b>	<b>292 1/2 SQ. IN</b>
<b>FLAME TAMER</b>	<b>SEARING BRIQUETTE SYSTEM</b>	<b>FLAME TAMER</b>	<b>GRIDDLE</b>
<b>ROTISSERIE KIT</b>	<b>OPTIONAL</b>	<b>ROTISSERIE KIT (MOTOR &amp; FORKS)</b>	<b>NO</b>
<b>BURNER</b>	<b>5 STAINLESS PIPE BURNERS</b>	<b>BURNER</b>	<b>2 STAINLESS U-BURNERS</b>
<b>GAS TYPE</b>	<b>ALL GRILLS ARE SHIPPED LP EACH SHIPMENT CONTAINS NG CONVERSION KIT</b>	<b>GAS TYPE</b>	<b>LP OR NG</b>
<b>WARRANTY</b>	<p><b>LIFETIME LIMITED WARRANTY</b></p> <p><b>KOKOMO GRILLS HAVE A LIFETIME LIMITED WARRANTY ON GRILL HOUSING AND HOOD AGAINST MANUFACTURE DEFECTS AND WORKMANSHIP.</b></p> <p><b>10 YEAR LIMITED WARRANTY ON BURNERS AND GRATES</b></p> <p><b>2 YEARS ON ALL OTHER PARTS</b></p> <p><b>30 DAYS ON ALL GRILL ACCESSORIES</b></p>	<b>WARRANTY</b>	<p><b>LIFETIME LIMITED WARRANTY</b></p> <p><b>KOKOMO GRILLS HAVE A LIFETIME LIMITED WARRANTY ON GRILL HOUSING AND HOOD AGAINST MANUFACTURE DEFECTS AND WORKMANSHIP.</b></p> <p><b>10 YEAR LIMITED WARRANTY ON BURNERS AND GRATES</b></p> <p><b>2 YEARS ON ALL OTHER PARTS</b></p> <p><b>30 DAYS ON ALL GRILL ACCESSORIES</b></p>

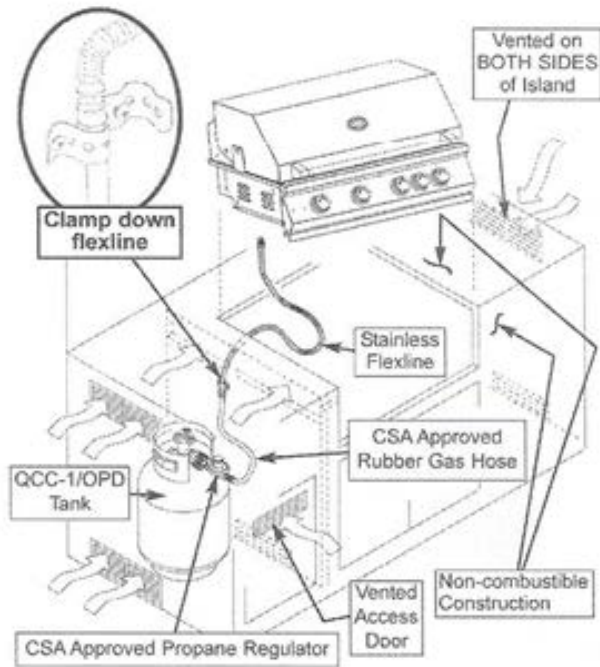


**THIS MANUAL APPLIES TO THE FOLLOWING KOKOMO GRILLS & SIDE BURNERS:**

<b>MODEL: KO-BAK4BG-PRO-LP/NG 4 BURNER PROFESSIONAL GRILL</b>		<b>MODEL: KO-BAK5BG-PRO-LP/NG 5 BURNER PROFESSIONAL GRILL</b>	
			
<b>CUTOUT DIMENSIONS</b>	<b>W:30 7/8" H:8 5/8"D:21 1/4"</b>	<b>CUTOUT DIMENSIONS</b>	<b>W:37 3/4" H: 8 5/8"D:21 1/4"</b>
<b>BTU OUTPUT</b>	<b>12,000 BTU PER BURNER X4</b>	<b>BTU OUTPUT</b>	<b>12,000 BTU PER BURNER X4</b>
<b>INFRARED BACK BURNER</b>	<b>12,000 BTU PER BURNER X1</b>	<b>INFRARED BACK BURNER</b>	<b>12,000 BTU PER BURNER X1</b>
<b>TOTAL BTU</b>	<b>60,000 BTU</b>	<b>TOTAL BTU</b>	<b>60,000 BTU</b>
<b>PRIMARY IGNITION</b>	<b>SURE LIGHT IGNITION</b>	<b>PRIMARY IGNITION</b>	<b>SURE LIGHT IGNITION</b>
<b>SECONDARY IGNITION</b>	<b>FLASH TUBE</b>	<b>SECONDARY IGNITION</b>	<b>FLASH TUBE</b>
<b>COOKING GRID DIMENSIONS</b>	<b>30 1/4" X 18 1/4"</b>	<b>COOKING GRID DIMENSIONS</b>	<b>30 1/4" X 18 1/4"</b>
<b>TOTAL COOKING AREA</b>	<b>740 SQ. IN (INCLUDES WARMING RACK)</b>	<b>TOTAL COOKING AREA</b>	<b>920 SQ. IN (INCLUDES WARMING RACK)</b>
<b>FLAME TAMER</b>	<b>SEARING BRIQUETTE SYSTEM</b>	<b>FLAME TAMER</b>	<b>SEARING BRIQUETTE SYSTEM</b>
<b>ROTISSERIE KIT (MOTOR &amp; FORKS)</b>	<b>OPTIONAL</b>	<b>ROTISSERIE KIT</b>	<b>OPTIONAL</b>
<b>BURNER</b>	<b>4 STAINLESS PIPE BURNERS</b>	<b>BURNER</b>	<b>5 STAINLESS PIPE BURNERS</b>
<b>GAS TYPE</b>	<b>ALL GRILLS ARE SHIPPED LP EACH SHIPMENT CONTAINS NG CONVERSION KIT</b>	<b>GAS TYPE</b>	<b>ALL GRILLS ARE SHIPPED LP EACH SHIPMENT CONTAINS NG CONVERSION KIT</b>
<b>WARRANTY</b>	<p><b>LIFETIME LIMITED WARRANTY</b></p> <p><b>KOKOMO GRILLS HAVE A LIFETIME LIMITED WARRANTY ON GRILL HOUSING AND HOOD AGAINST MANUFACTURE DEFECTS AND WORKMANSHIP.</b></p> <p><b>LIFETIME LIMITED WARRANTY ON BURNERS AND GRATES</b></p> <p><b>2 YEARS ON ALL OTHER PARTS</b></p> <p><b>30 DAYS ON ALL GRILL ACCESSORIES</b></p>	<b>WARRANTY</b>	<p><b>LIFETIME LIMITED WARRANTY</b></p> <p><b>KOKOMO GRILLS HAVE A LIFETIME LIMITED WARRANTY ON GRILL HOUSING AND HOOD AGAINST MANUFACTURE DEFECTS AND WORKMANSHIP.</b></p> <p><b>LIFETIME LIMITED WARRANTY ON BURNERS AND GRATES</b></p> <p><b>2 YEARS ON ALL OTHER PARTS</b></p> <p><b>30 DAYS ON ALL GRILL ACCESSORIES</b></p>

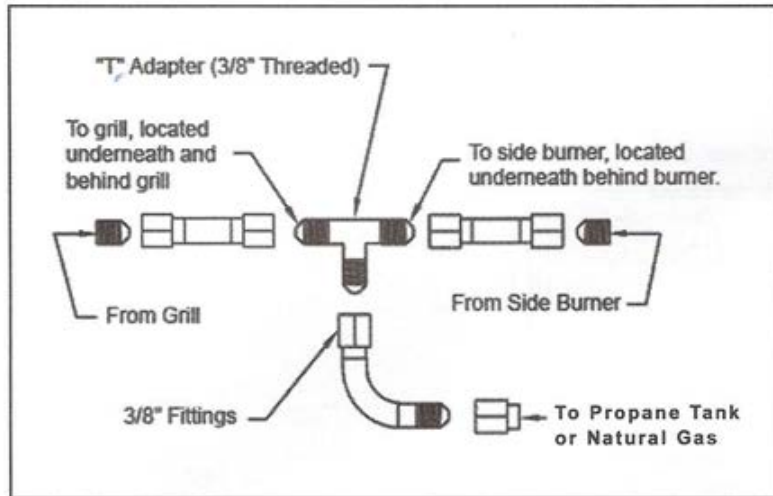


**Installation Method for Propane**



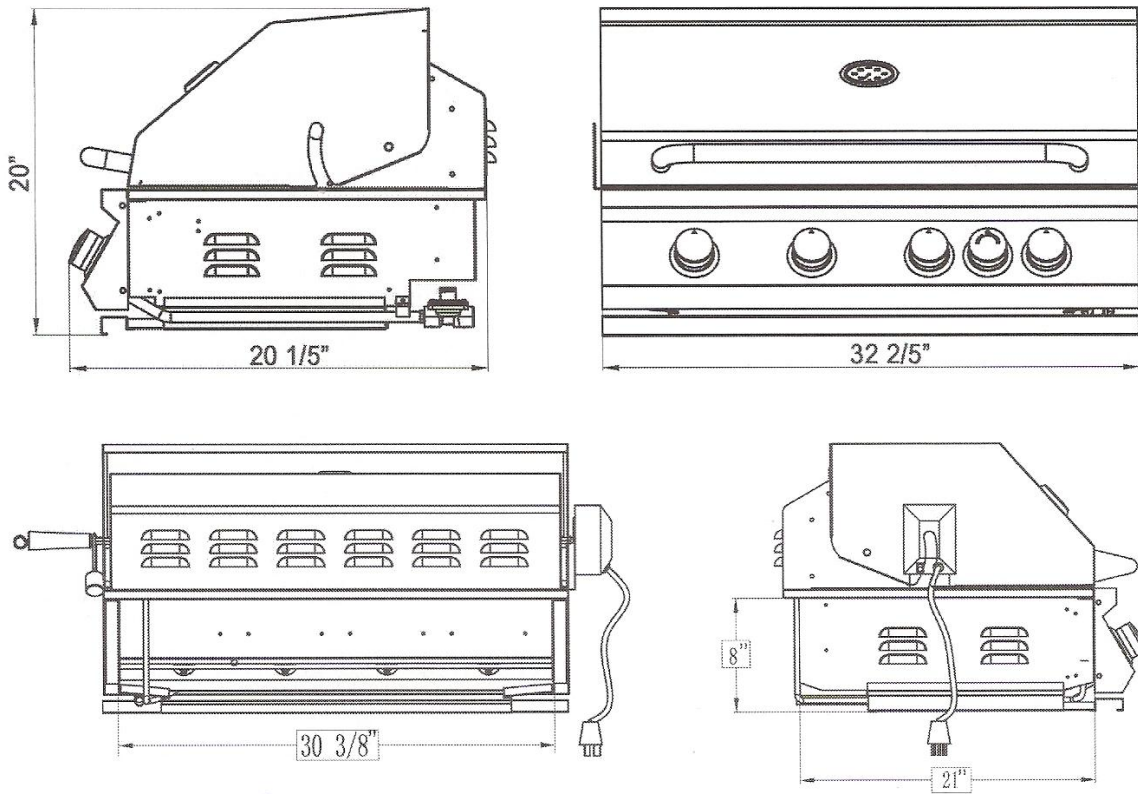
**Connection Method for Dual Side Burner**

**When connecting your Side Burner to LP or NG No Regulator is required on the Side Burner.**

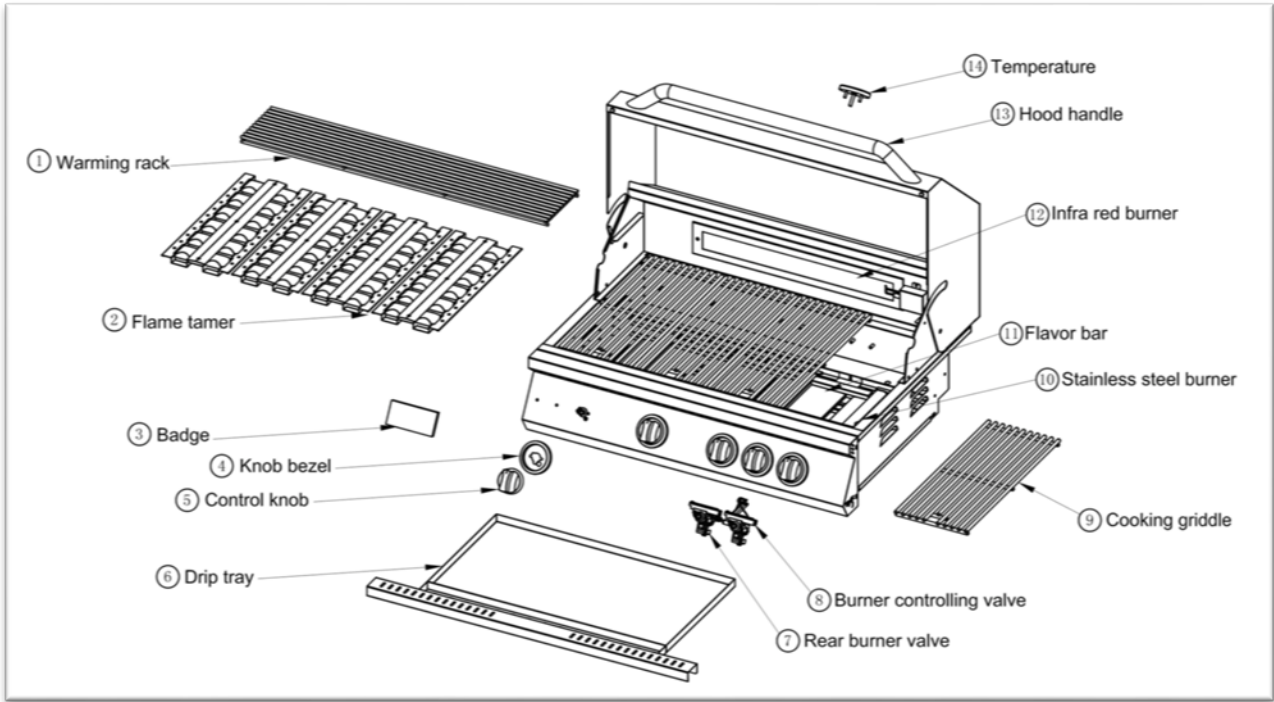


# BBQ Specifications

**NOTE: "ALWAYS" have equipment measured by Contractor before building.**

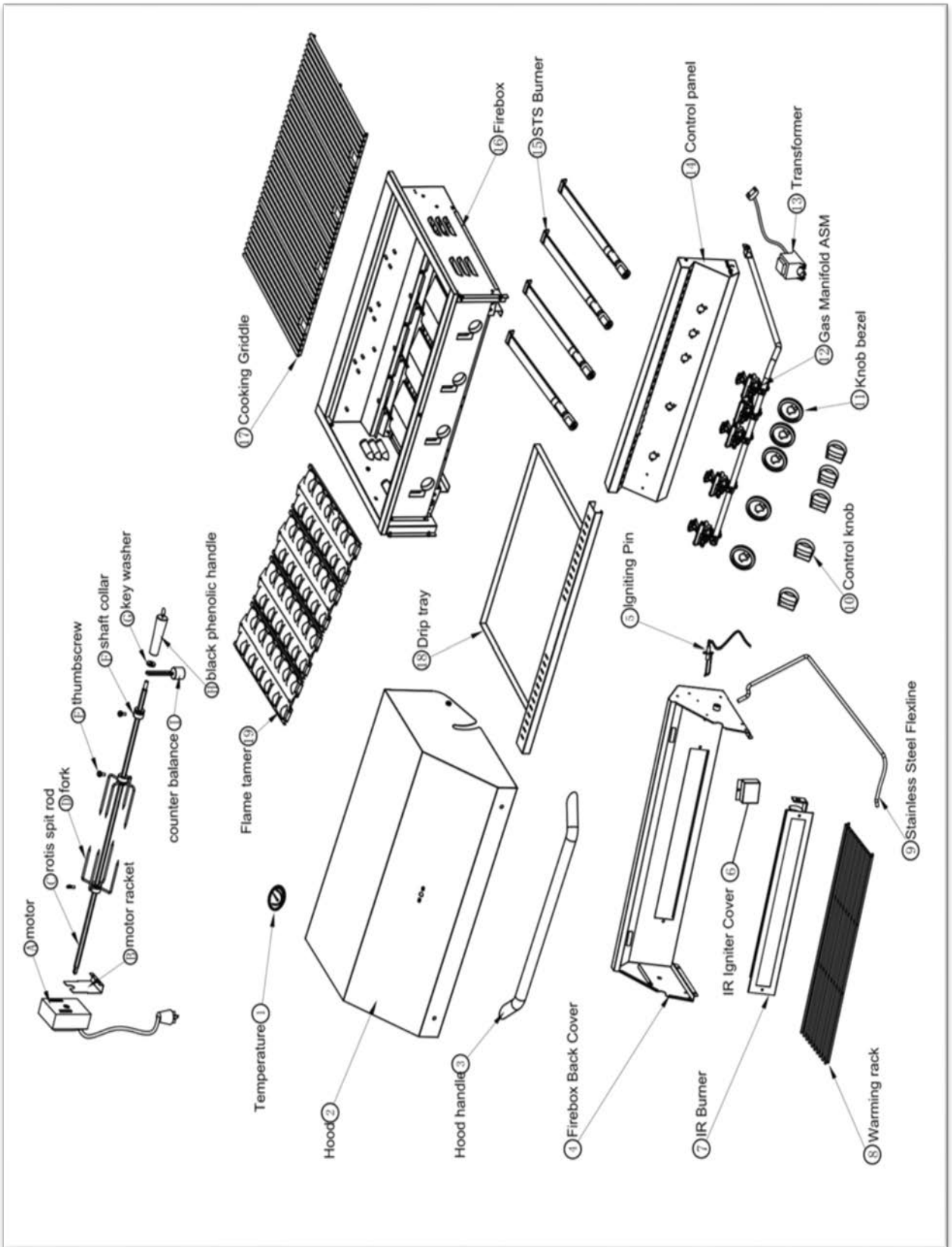


**NOTE:**  
CHECK WITH CITY AND FIRE DEPARTMENT FOR LOCAL BUILDING CODES. A PERMIT MAY BE REQUIRED FOR OUTDOOR KITCHEN CONSTRUCTION.



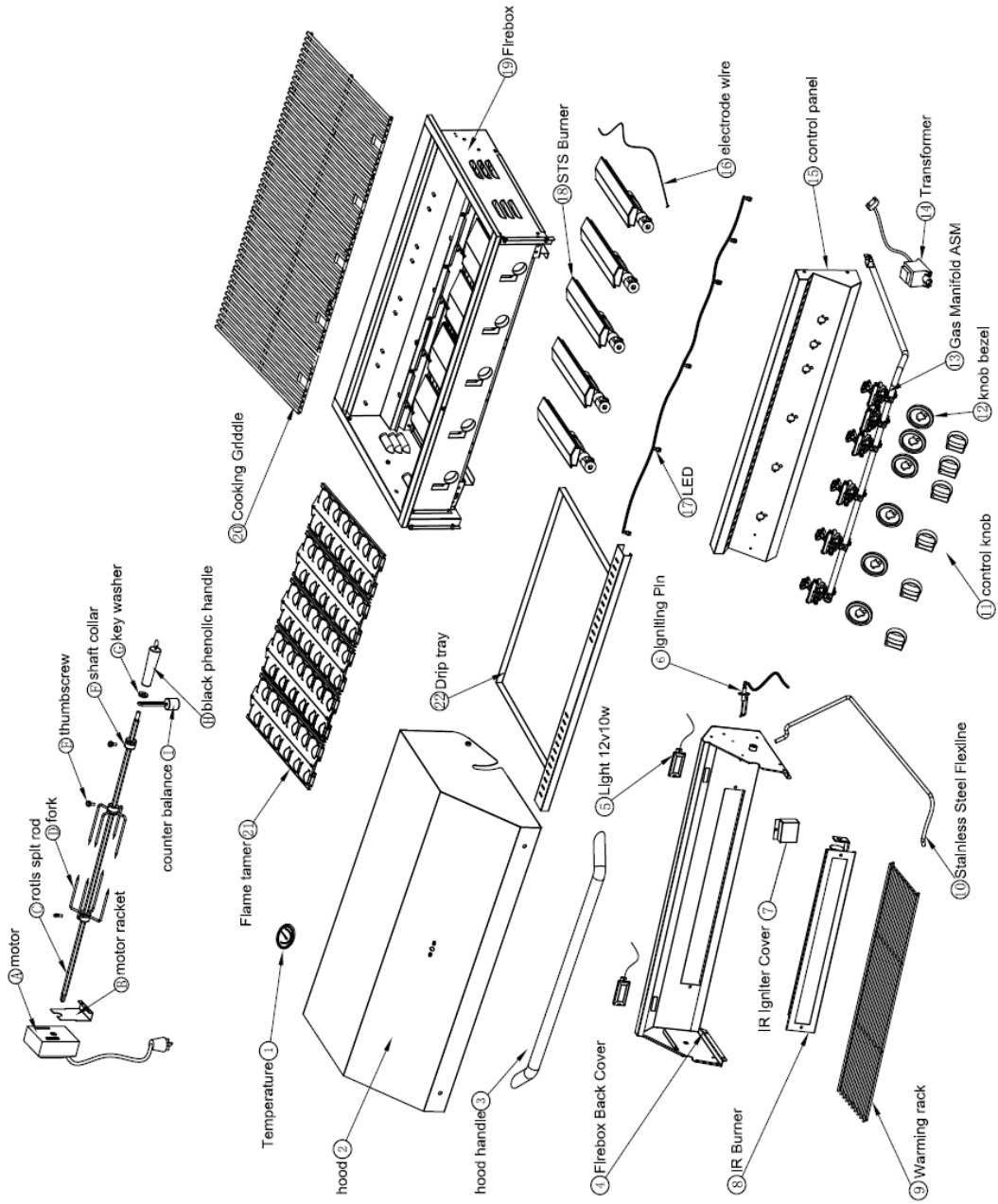


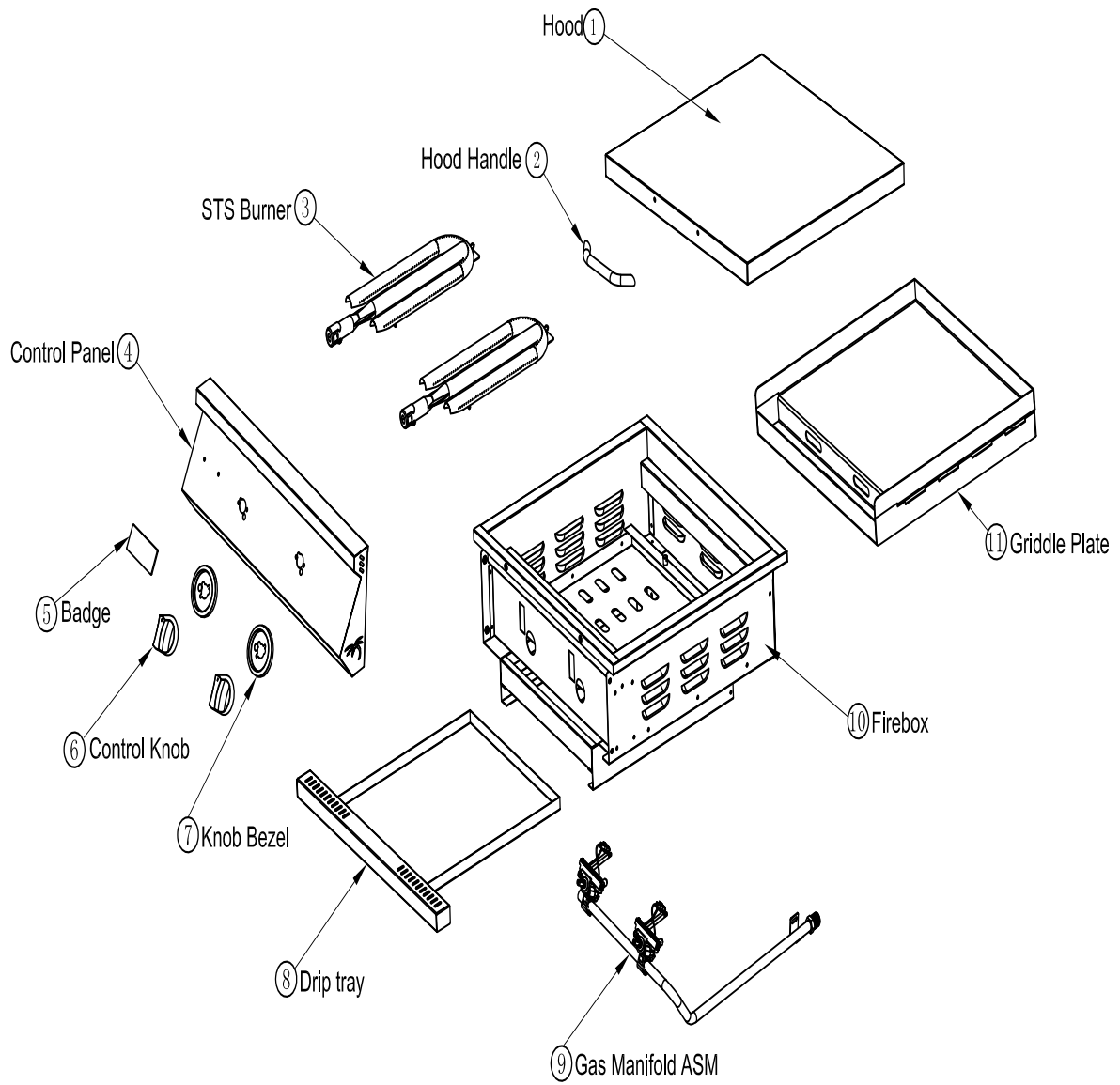
# 4 Burner KOKOMO



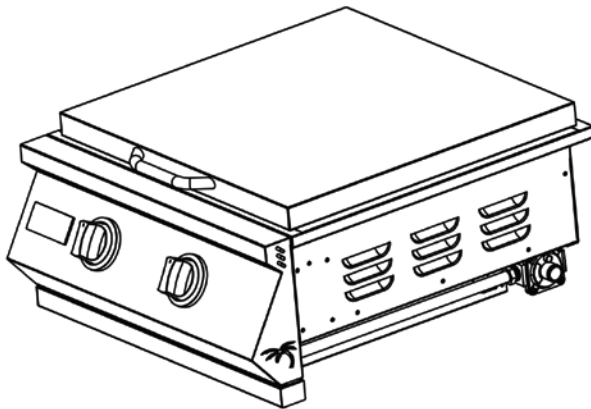
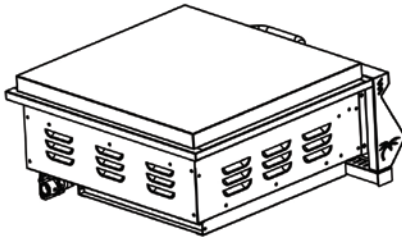
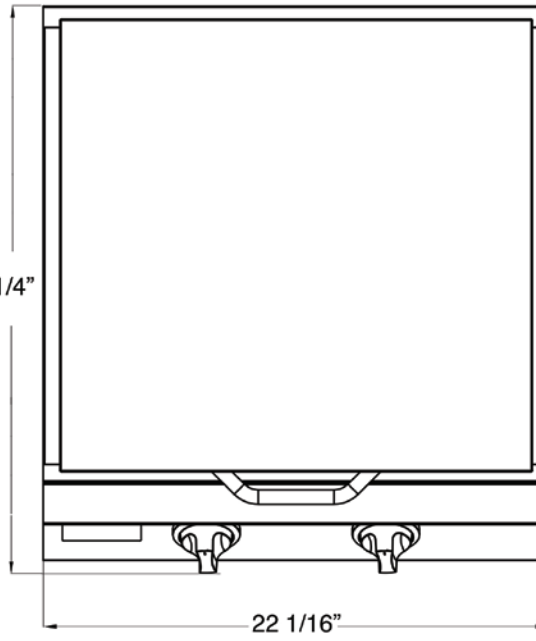
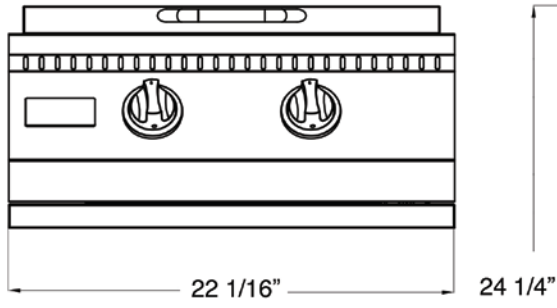
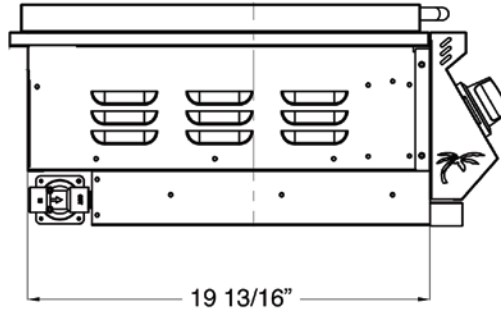
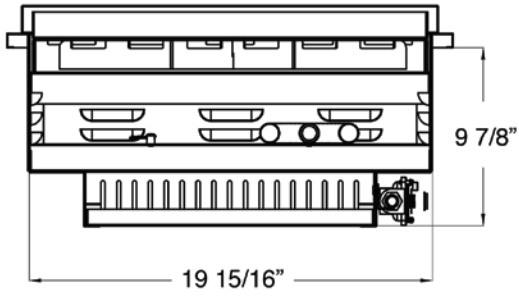




# 4 Burner Pro KOKOMO



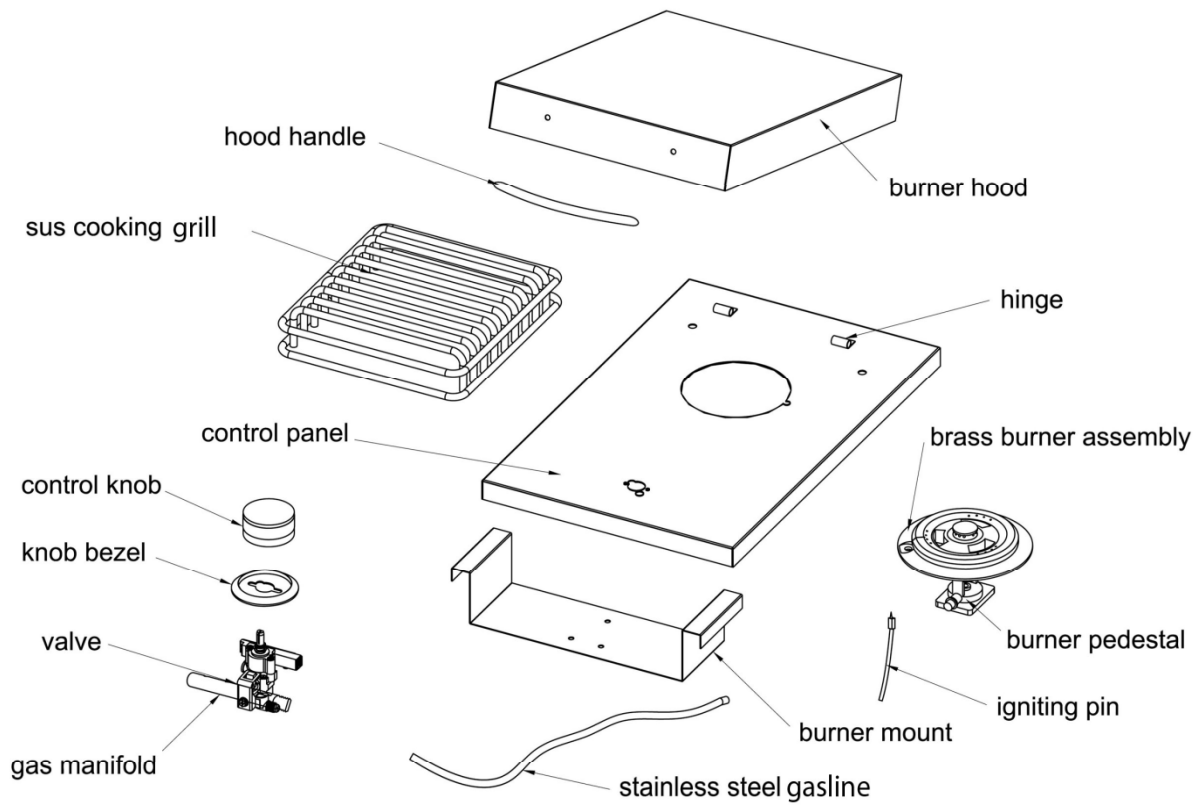


# KOKOMO GRIDDLE

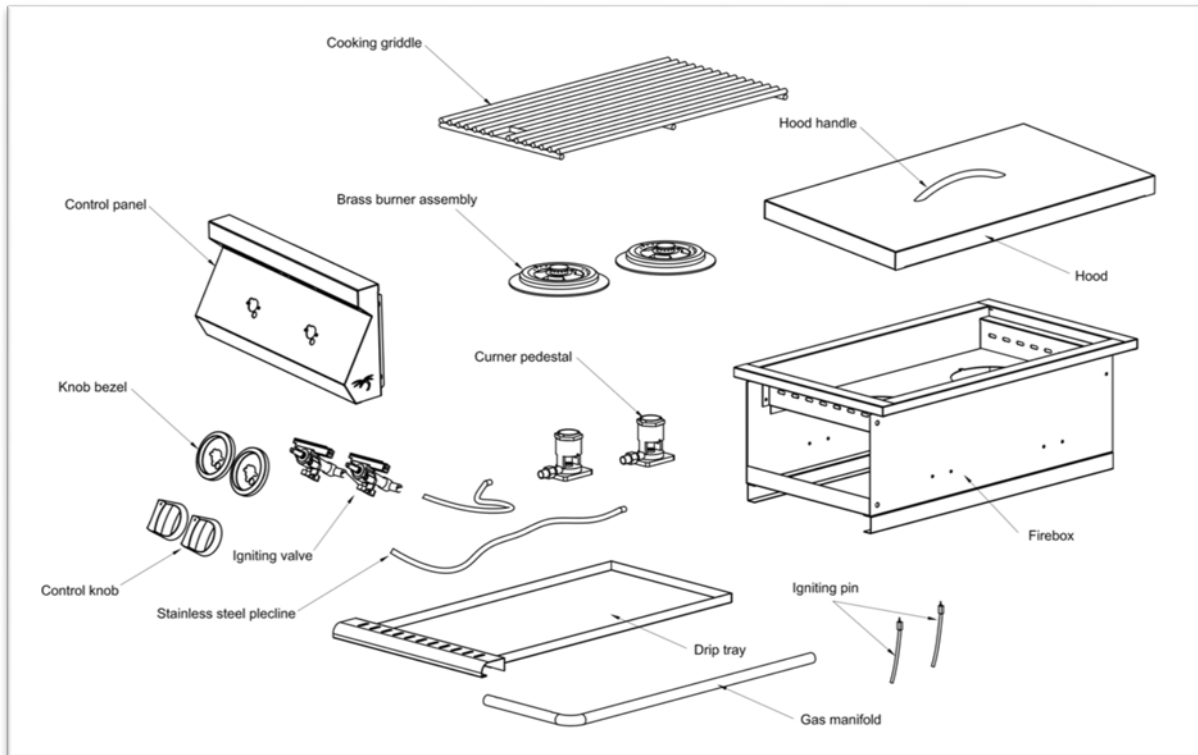


<b>KOBAK1BG-LP/NG SIGLE SIDE BURNER</b>		<b>KOBAK2BG-LP/NG DOUBLE SIDE BURNER</b>	
			
<b>Cutout Dimensions</b>	<b>W: 11 1/2" H:0" D:15 1/2"</b>	<b>Cutout Dimensions</b>	<b>W: 11" H: 8 5/8" D: 21 1/4"</b>
<b>Total BTU Output</b>	<b>12,000BTU(1Bnr)</b>	<b>Total BTU Output</b>	<b>24,000BTU(2Bnr)</b>
<b>Number of Burners</b>	<b>1</b>	<b>Number of Burners</b>	<b>2</b>
<b>Burner</b>	<b>Aluminum &amp; Brass</b>	<b>Burner</b>	<b>Aluminum &amp; Brass</b>
<b>Ignition</b>	<b>SURE LIGHT</b>	<b>Ignition</b>	<b>SURE LIGHT</b>
<b>Gas Type</b>	<b>Burners are shipped LP. Each shipment contains an NG Conversion Kit.</b>	<b>Gas Type</b>	<b>Burners are shipped NG. Each shipment contains an LP Conversion Kit</b>
<b>Warranty</b>	<b>1 year</b>	<b>Warranty</b>	<b>1 year</b>

## KOKOMO SINGLE SIDE BURNER



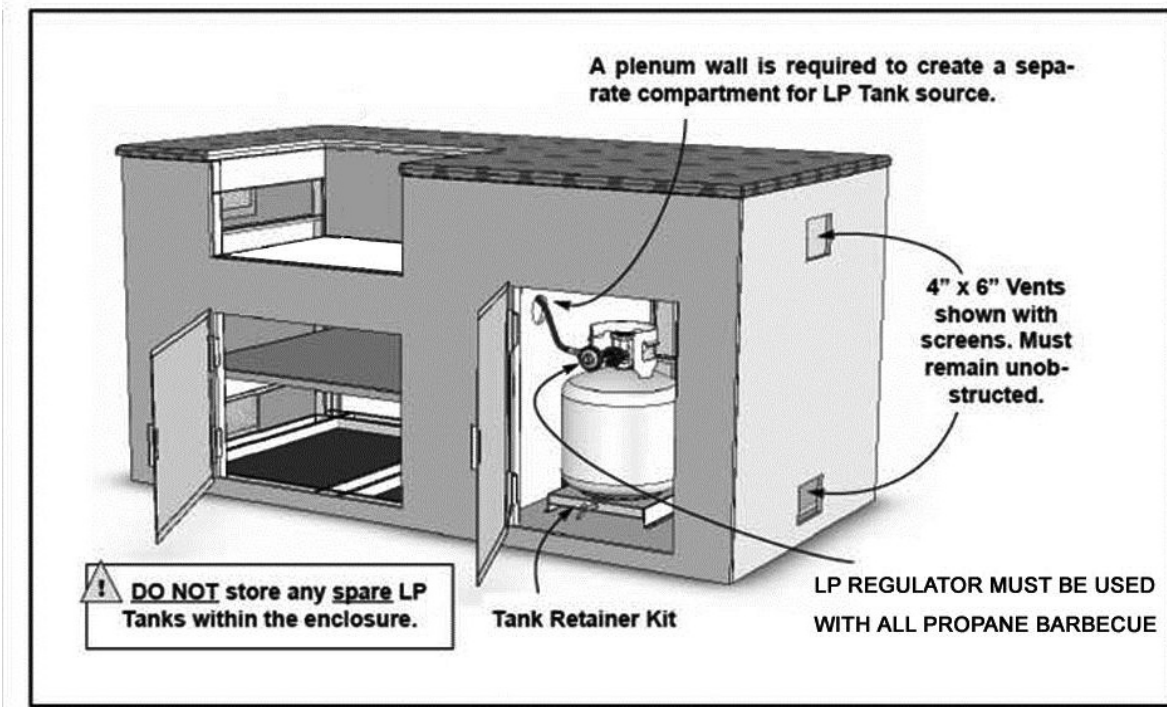
## KOKOMO DOUBLE SIDE BURNER



# **BUILDING BBQ SPECIFICATIONS**

**ALL BBQ ISLANDS MUST BE MANUFACTURED FROM “NON-COMBUSTIBLE” MATERIAL.**

**Minimum clearance to adjacent combustible construction at 14” from sides & 16” from back**





# **Safety and Installation Instructions**

## **WARNING**

To reduce the risk of fire, electric shock, or injury, read and follow these basic precautions before operating your gas grill or side burners.

### GRILL INSTALLATION

This gas grill must be installed in accordance with all local codes. □ If installation is planned in an area with no local codes, the gas grill must be installed in accord with the National Fuel Gas Code ANSI Z223.1 and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code.

### CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the unit according to the use and care manual, ensuring you provide good ventilation when cooking.

## **WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

## **WARNING** **EXPLOSION HAZARD**

Do not use the grill as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

# **Safety and Installation Instructions**

## **Location of your Barbecue:**

**Most importantly, this is an outdoor appliance. Ensure your barbecue is positioned safely away from anything that can catch fire. *Under no circumstance is this barbecue to be used indoors. This includes garages or any other enclosed area.***

- **Clearance from Combustibles:** Ensure your barbecue remains at a distance of at least 18” from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors around the barbecue.
- **Adequate Ventilation:** Ensure there is adequate ventilation for both the barbecue and cylinder. This is required not only for proper combustion, but also to prevent gas build up.
- **Firm Level Surface:** Use your barbecue only on a firm level surface. This barbecue is not designed for recreational vehicles, and should not be installed on a boat or marine craft.
- **Protection from Weather:** Keep the barbecue protected from adverse weather, including rain and high winds. Polyvinyl covers are available that have been specially designed for this range of barbecues. Allow clear access to the entire gas supply hose and regulator.
- **Maintenance Access:** When your barbecue is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves.
- **Partial Enclosures:** Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (non-closable) ventilation. The gas safety authorities have agreed on the definition of partial enclosures below.

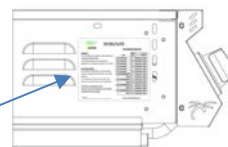
**IMPORTANT:** Consult the AHJ (Authority Having Jurisdiction) or local contractor of any uncertainty.



# Safety and Installation Warnings

- Please read all instructions before installing or operating your gas grill to prevent injury and appliance damage.
- Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or unplugging the unit.
- All gas grills will get hot during use. Use extreme caution when operating the grill.
- Do not touch hot surfaces. Always use the handle to open or close the grill.
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the grill during operation and until the grill has cooled off.
- Do not store any LP cylinder or tank not connected for use with the grill, in the area of this grill or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces, sharp edges and dripping grease.
- Be certain your appliance is properly installed and grounded by a qualified technician in accordance with applicable codes. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. The manufacturer cannot be held responsible for damages caused by the lack or inadequacy of an effective grounding system.
- Do not twist the gas supply hose.
- Before each use, visually inspect the gas supply hose for cracks, cuts or excessive wear. Replace the hose if necessary.
- Never test the grill for gas leaks using a lighted match or any other open flame; see leak test procedures using soap/water solutions - included in following pages of this manual.
- The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.
- Never light the grill with the hood closed and be certain that the burners are positioned and seated over the gas valves and on the burner support.
- Never lean over the cooking surface when lighting or operating the grill.
- Use barbecue tools with wood handles and insulated oven mitts when operating the grill.
- Gas Specifications: Be sure that the gas supplied to the grill conforms to the model you purchased. A Natural Gas grill requires natural gas to operate; an LP grill requires liquid propane gas to operate.
- Check the rating label on the left hand side of the unit.

RATING PLATE LOCATION



- Grills operated with NG (natural gas) gas must be installed with the NG regulator supplied with the unit and set to 4.0" water column pressure.
- Never connect the appliance to an unregulated gas supply line. Grills operated without a regulator are unsafe and will not be serviced until installed properly and safely. Unsafe operation without a gas regulator will void warranty of the grill.
- Grills operated with LP (liquid propane) gas must be installed with an LP regulator not supplied with the unit and set to 11" water column pressure.
- The gas valves used in the grills are preset at the factory for LP operation. Please contact your dealer and use a licensed contractor or installer to convert your grill to the different gas type.
- The self-contained LP system barbecue grill is design certified to be used with a standard 20 lb., 12 1/4" diameter; 18" high cylinder with right handed connection threads and this is the maximum size LP tank to be used. The cylinder must be marked in accordance with the latest U.S. Department of Transportation specifications for LP gas cylinders. (DOT. CFR49 or National Standards of Canada CAN/CSA-B359 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods) a Propane Tank with an ODP (Overfill Prevention Device) must be used at all times.

## Natural Gas Requirements

- Always check the Rating Plate to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for. IMPORTANT: Never connect the grill to an unregulated gas supply.
- The installation of this appliance must conform with local codes or in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1998. Installation in Canada must be in accordance with the standard CAN/CGA- B149.2, Propane Installation Code.
- A licensed contractor or local gas company representative must perform all natural gas connections.
- Ensure that the service supplying the grill is fitted with a shut off valve conveniently positioned near the grill and giving ease of access.
- The 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 0.5 psi (3.5 kPa).
- The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 0.5 psi (3.5 kPa).

# Connection

- 1) Slide the grill forward to gain access to the regulator and gas connection point in the rear.
- 2) Connect a suitable natural gas flex connector to the grill regulator.
- 3) Check the grill controls to ensure all control valves are in the full OFF position.
- 4) Turn on the main gas supply and check all connections for leaks using soapy water as described in the leak testing procedure section.

**Warning:** If you see bubbles in the soapy solution at any of the connections, turn off the gas supply and tighten the connection. If tightening the connection does not seal the leak, it may be necessary to replace the flex hose.

## SAFETY! BEWARE OF SPIDERS



**CAUTION:** BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE USE. SPIDERS AND SMALL INSECTS OCCASIONALLY SPIN WEBS OR MAKE NESTS IN THE BURNER DURING WAREHOUSING AND TRANSIT. THESE WEBS CAN LEAD TO GAS FLOW OBSTRUCTION, WHICH COULD RESULT IN A FIRE IN AND AROUND THE BURNER TUBES. THIS TYPE OF FIRE IS KNOWN AS “FLASH-BACK” IT IS THE MOST COMMON CAUSE, AND FREQUENT INSPECTION AND CLEANING OF THE BURNER TUBES IS NECESSARY

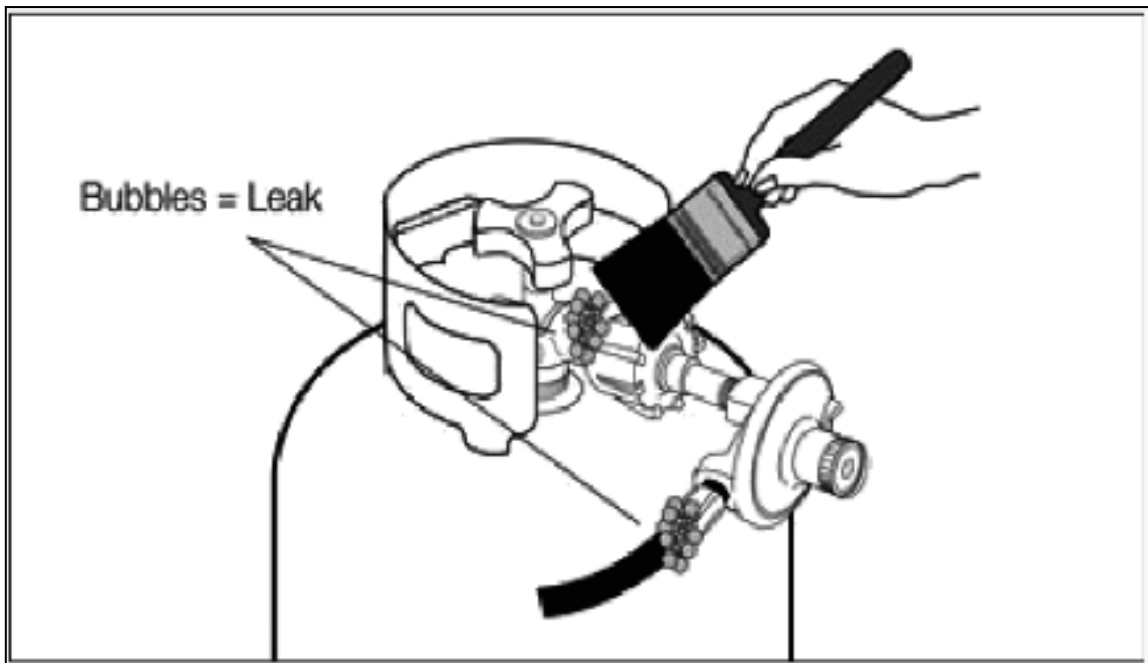
## **Checking for Gas Leaks**

Perform a leak test at least once a year whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test. As a safety precaution, remember to always leak test your grill outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

- 1) Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.
- 2) Make sure all the control knobs are in the OFF position.
- 3) Turn on the gas
- 4) On Natural Gas systems, turn the main feed valve to the grill.
- 5) On LP systems, turn the cylinder valve knob counter clockwise one turn to open.
- 6) Apply the leak-testing solution by spraying it on joints of the gas delivery system.



- a. Bubbles in the soap solution indicate that a leak is present. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be discarded to a proper LP tank location and then replaced.
- 7) Turn all control knobs back to the full OFF position.
    - a. If you are unable to stop a leak turn all control knobs back to the full OFF position, shut off the gas supply to the grill and release pressure in the hose and manifold by pushing in and turning any of the control valves one quarter turn counter-clockwise.
  - 8) On LP systems, remove the cylinder from the grill.
  - 9) Call an authorized gas appliance service technician or an LP gas dealer.
  - 10) Do not use the appliance until the leak is corrected.





# Liquid Propane (LP) Gas Requirements

## LP TANK REQUIREMENTS:

- A collar to protect the cylinder threads on the customer supplied tank.
- An arrangement for gas vapor withdrawal.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A method of mounting.
- When not in use, the tank shut off valve should be turned off.

### **WARNING**

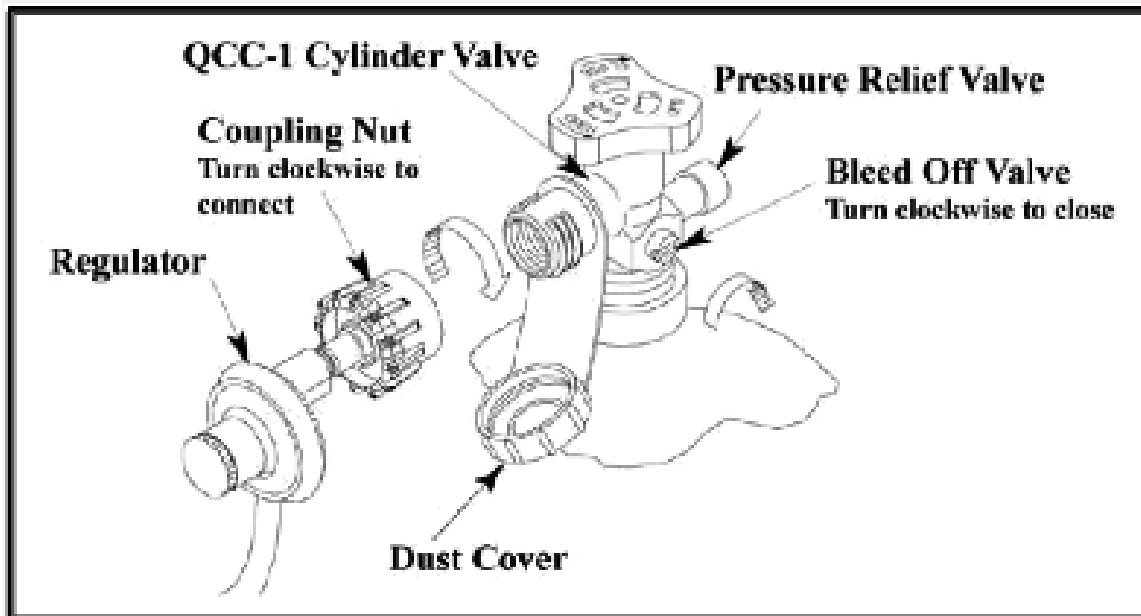
All purging and refilling of LP gas cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this appliance. Never fill the LP gas cylinder beyond 80 percent full. Failure to follow these instructions may result in explosion, personal injury or death.

## **Filling and Refilling LP Gas Cylinders:**

- Turn control knobs and cylinder valve to the OFF position.
- Unscrew valve.
- Remove cylinder and have it filled at your local qualified propane dealer.
- Once filled, carefully connect the valve and make sure it is secure and not leaking.
- With the control knobs in the OFF position, turn on the cylinder valve.
  - If you smell gas or hear the hiss of gas escaping from the tank, get away from the tank and do not attempt to correct the problem yourself. Call the Fire Department immediately.
  - If your grill has no leak at the cylinder, then re-check for loose connections and retest for leaks using the method detailed in the following pages with soapy solution.
  - Do not subject your LP gas cylinder to excessive heat, and always store the cylinder in an upright position. Never store your LP cylinders indoors.
  - Make sure that when attaching components, all connections are secured and fully tightened to prevent leakage. If one is not already available, it is recommended that an ON-OFF shutoff valve be installed at the gas supply source, and that the gas supply be turned off when either Natural Gas or LP Gas grills are not in use.

## Transporting and Storing LP Gas

Transport only one cylinder at a time. Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cap in place. Be sure to store cylinders outdoors and out of the reach of children. Do not store cylinders in a building, garage, or any other enclosed area.



## Leak Testing

All gas piping and connections must be tested for leaks after installation or service. All leaks must be corrected immediately. Remember, before exchanging an empty bottle for a new one; make sure all control valves are in the “off” position.

- Open the valve (shut-off or ‘ON’ LP tank).
- Apply liquid soap solution to all joints.
- Bubbles forming indicate gas leak.

**NEVER USE AN OPEN FLAME TO CHECK FOR LEAKS.**



## **FOR YOUR SAFETY**

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. Do not store any propane/butane (G31-G30) cylinder (that is not connected for use) in the vicinity of this or any other appliance.

## **Installing the Grill in a BBQ Island**

- You will need a second person to help you avoid damaging the grill or your barbecue island.
- Before installing a grill in any island or cut out, make sure that the opening is not bigger than the outside frame of the grill unit. The grill should rest on the lip of the frame.
  - Pay careful attention to the location of the gas line. It should be routed away from sources of heat, sharp edges and should make as few bends as possible.
- Check to see if the gas line connection will be accessible when grill is installed. If the gas line connection is not easily accessible when the grill is installed, support the grill above counter level and attach the gas line to the grill. When the gas connection is made, slide the grill into the cut out. If the gas line connection is accessible when the grill is installed, slide the grill into the cut out and then attach the gas line.
  - Be very careful not to kink the gas line when lowering the grill into the cut out.

**Keep your fingers away from where the grill will be supported on counter. Your fingers could become trapped and a serious injury could occur.**

**Check to make sure the grill is level and is supported around the entire outside edge. If the grill is not level or is unstable, use non-combustible shims under the outside lip to stabilize.**

**Perform the leak test procedure as described earlier in this manual.**

## Electrical Precautions

Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used:

- The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance
- The cord should be arranged so that it will not touch hot surfaces, sharp edges or drape over the countertop or tabletop (where it can be pulled or tripped over unintentionally).

Outdoor extension cords should be used with products suited for outdoor use. They are surface marked with suffix letters "W" or "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances".

To protect against electrical shock, the power cord and plug should be kept dry and off of the ground.

Do not clean this product with water spray; do not spray cleaners into the lamp socket area.

Do not operate any appliance with a damaged power cord or power plug, and do not operate any appliance after the appliance malfunctions or has been damaged in any manner. If this should occur, return the appliance to the nearest authorized service facility for examination, repair or adjustment.

Be certain your appliance is properly installed and grounded by a qualified technician in accordance with applicable codes. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. The manufacturer cannot be held responsible for damages caused by the lack of or inadequacy of an effective grounding system.

This appliance conforms to all uniform electrical safety codes and electrical grounding regulations. Install unit according to I.A.W. local codes or with National Electrical Code ANSI/NFPA 70 or CSA C22.1 in their absence.

## General Safety and Care

NOTE: The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

- Gasoline, lighter fluid or other flammable liquids and vapors should never be stored in the area of this grill or any other appliance.
- Do not store anything in the grill. Make sure food is not forgotten in the grill; forgotten items could melt or catch fire when the appliance is turned on.
- To prevent injuries, do not use accessories that are not recommended by the manufacturer.
- Before cleaning the appliance, disconnect the rotisserie and "trip" the circuit breaker.
- Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Winds blowing into or across the back hood gap, can cause poor performance and/or cause the control panel to get dangerously hot.



- Always open the grill hood carefully, using only the handle - the hood may be hot.
- Children should not be left alone or unattended in an area where any appliance is in use. They should never be allowed to touch, sit or stand on any part of the appliance.
- Do not store items of interest to children in cabinets above the grill or in the grill. Children climbing on the appliance to reach these items could be seriously injured.
- Wear proper clothing when operating appliances. Loose-fitting or hanging garments should never be worn while using the grill.
- Do not leave the grill unattended while in use.
- Do not use water on grease fires! A violent steam explosion may result. Instead, smother the fire with a dry chemical or foam fire extinguisher.

## Unit Installation

Your Kokomo Grill comes pre-assembled and requires very little setup. We do however; recommend the use of professional help during the installation of your unit as improper installation may affect your warranty.

Remove the unit from the box along with all accessories and check that no damage has occurred to the unit or any parts.

Burners: Check the burner tubes and remove any obstructions that may be in the ports or holes. Using cold water and a brush will be sufficient. Make sure all foreign particles are removed from the burner before use.

Make sure the air shutter on the burners is slightly opened (to about 1/8" for NG and 1/4" for LP).



### **WARNING**

For proper operation, burners must be aligned with the valve orifice and seated in the bracket slot. This is accomplished by first placing the burner tube shutter hole securely over the valve orifice and then secure with the cotter pin at the rear of the barbecue.

**REGISTER YOUR PRODUCT FOR WARRANTY AT  
KOKOMOGRILLS.COM/REGISTER-PRODUCT**

**Locating the Product Serial Number:**

The serial number for your KOKOMO appliance is located on the left hand side of the Firebox. You will need this number to properly register your grill and activate coverage. Write this information in the space provided below for your records.

Barbecue model: \_\_\_\_\_  
Barbecue serial number: \_\_\_\_\_

Type of fuel being used: \_\_\_\_\_

Date purchased: \_\_\_\_\_

Date installed: \_\_\_\_\_

Kokomo grills dealer's name and address \_\_\_\_\_

Kokomo dealer's phone number: \_\_\_\_\_

**Kokomo Product Registration**

Please take a minute to let us know what you bought. This makes sure we keep you up to date and have your info ready if you ever need warranty help!

Name \_\_\_\_\_

Email \_\_\_\_\_

Phone \_\_\_\_\_

Street Address \_\_\_\_\_

City \_\_\_\_\_ State/Province/Region \_\_\_\_\_

Zip / Postal Code \_\_\_\_\_ Country \_\_\_\_\_

What is the model number of the Kokomo Product purchased?

What is the serial number on the Kokomo product (only on grills and side burners)?

Where did you buy your Kokomo product?





# **Lighting Instructions**

**Caution:** Never operate the grill unattended.

Prior to using your grill, verify that all of the following is correct:

- The burner tube is free of any debris or obstruction.
- The proper gas type and regulator settings were installed.
- The proper gas connection is complete.
- Minimum clearances are maintained.
- All packaging has been removed.
- All parts and components are properly in place.
- An installer-supplied manual gas shut-off valve is fully accessible.
- LP hose is clean and inspected for cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL or CSA listed part with internally threaded connector.

## **LIGHTING YOUR GRILL**

- Become familiar with the safety instructions at the front of this manual. Do not smoke while lighting the grill or checking the gas supply connections.
- Make sure that all gas connections are securely tightened and have been leak-tested with a soapy water solution - never with a flame!

## **FIRST TIME OPERATION**

Before cooking with your grill for the first time, burn off any foreign matter and rid the unit of any odors by burning the unit on **LOW** with the lid down for about 10 minutes. When lit, the flame should have a bluish color to it. It may have a tint of yellow and adjustment to the air shutters can be made to obtain a blue flame and proper gas glow. This grill should be preheated with the main burner control settings on **LOW** for five minutes with the hood closed.



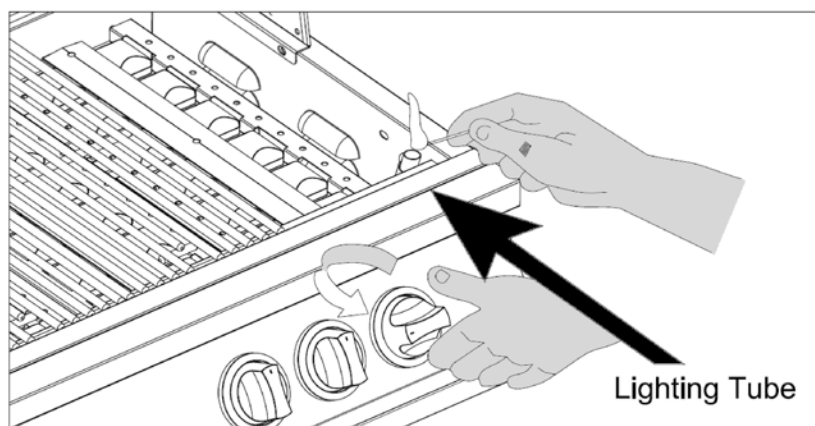
# Lighting the Grill

1. Open the hood.
2. Keep your face as far away from the burners as possible.
3. Slowly rotate the burner knob counter-clockwise to the high position.
4. You will hear a loud click as the electric lighter produces a spark. Listen for the sound of the gas igniting. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light in five seconds then wait five minutes until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure below.
6. Upon successful lighting, repeat the process on the other burners you wish to light.
7. To shut off the burners, rotate the knob and turn to OFF.
8. It is normal to hear a popping sound when the burners are turned off.

## **Manually lighting the grill**

**WARNING:** Do not use standard matches or cigarette lighters to perform match-lighting procedures. Serious burns can occur and lighters can explode.

1. Open the hood.
2. If you have just attempted to light the burner, allow five minutes for any accumulated gas to dissipate.
3. Keep your face as far away from the burners as possible.
4. Light and insert a long stem match, holding it near the Lighting Tube.



5. Push in and turn the control knob to HIGH.
6. If the burner does not light after five seconds, turn the control knobs to the OFF position.
7. Wait five minutes until the gas clears before attempting to light it again.
8. If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.

**WARNING:** “Flashback” may occur in or around the burner tubes. Flashback exhibits a characteristic “whooshing” sound. If this should occur, immediately turn off your burners, then remove and clean them with soap and water and a brush until all foreign objects are removed.

## **Fuel (Gas) Conversion Instructions for KoKoMo Gas Grills.**

**CAUTION:** This should only be performed by a licensed gas professional.

Propane to Natural Gas Conversion-Main Burners:

Currently all grills are supplied with a regulator set at a pressure of 4” water column.

Fuel Conversion of Main Burners:

1. Determine the existing gas type (LP or Propane gas). The process for changing the gas type (orifice change-out) is the same for both gases.
2. You must remove all cooking grills and flame tamers to expose the main burners in the grill.
3. On the bottom rear of each burner is a screw. Remove screw.
4. To remove burner, slide burner to the rear of the grill and upward. Repeat for each burner.
5. Where the burner was previously located, connecting to the main valve through the hole in the basin should now be evacuated space.
6. Inside the space you will find the end of the valve (toward the front of the grill), with an orifice (brass fitting), screwed into the end of the valve stem.
7. Carefully remove the orifice with a 7mm socket set and extension. (These are extremely fragile! When unscrewing, be extremely gentle, for you could easily break the brass fitting and have to replace the valve.)
8. Once the orifice is removed, replace it with the new change-out orifice, (repeat for all burners). When re-installing orifice, do not over tighten or you will strip the brass fitting. Little pressure is needed!!
9. Replace burners and test for proper flame height. Flame should stand between ½”-1” tall on LOW and 1.5”-2” on HIGH. (To adjust the LOW flame setting simply light the grill on the LOW setting and adjust the screw which is located under the knob on the front of the valve.)



# Warranty

What follows is a simple and general outline of the warranty for our gas grills. Please refer to your specific product owner's manual to confirm your specific warranty details

## **Limited Warranty – Grills**

KoKoMo Grills warrants, to the original purchaser of the Outdoor Gas Grill, that when subject to normal residential use it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications. It does not apply to rust, corrosion, oxidation or discoloration, which may occur due to moisture or overheating. It does not cover labor or labor related charges. There will be shipping and handling charge for the delivery of the warranty part(s). The warranty is only valid at the original site of delivery with proof of purchase of item(s).

<b>Component</b>	<b>Warranty Period</b>
Welded Stainless Steel & Tube Bar Burner	10 Years
Stainless Steel Flame Tamer/Grates	10 Years (All Grills)
Gas Valves	2 Years
Igniter system and others	2 Years
Stainless Steel Frame, Housing	Lifetime

Under this warranty our obligation is limited to repair or replacement, at our discretion, of the product during the warranty period. The extent of any liability of KoKoMo Grills., under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use of improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

**Warranty Claim Procedure: If you require service or parts for your KoKoMo Grill, please contact our Service Center for factory direct assistance. Our hours of operation are 8AM to 4:30PM MST. Please direct all correspondence to:**

Backyard Accents, LLC  
1325 E. Gibson Lane  
Phoenix, AZ 85034  
ATTN: Service Center

Email: [service@backyardaccents.net](mailto:service@backyardaccents.net)  
Phone: 877-882-2723  
Fax: 602-253-6212

Product repair as provided under this warranty is your exclusive remedy. KoKoMo Grills shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this product to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.



**Here is a list of our most frequently asked questions. If there is something you need help with and it is not listed below, please contact us at 877-882-2723 or email at [service@backyardaccents.net](mailto:service@backyardaccents.net)**

How do you hook up the side burner?

Note: Use Teflon tape on all threaded connections.

1. Connect a short double ended 3/8 female flare gas line to the back of the BBQ.
2. Then connect a 3/8 Flare "T" Fitting to the gas line.
3. From that connection, you will have two remaining access points: one for the side burner and one for the Incoming gas.
4. Make your connections and light it up.

How do you light the backburner?

1. Make sure the gas is on.
2. Turn the knob slowly but stop before the ignition snaps, when you stop, hold the knob for 7-10 seconds. This allows the gas to flow thru the Infrared Backburner for 7-10 seconds allowing the gas to migrate to the opposite side of the Backburner where the ignition is located.
3. After doing so proceed turning the knob to complete the snap.
4. Once you hear the snap the gas will be ignited.

Does the fire pit have a hole for drainage?

KoKoMo Grills currently does not cut any holes for drainage, but when your plumber hooks up the gas to the burner you have to drill a hole into the cement board in order to get to the burner. So that provides an out for water.

How can I tell if I have a gas leak?

A good test is to mix a bit of water with dish soap. Then with a brush dab your connections with the soapy water, if you do indeed have a leak you will see your connection start to bubble.

The flame in the grill is higher in the back than in the front.

Needs some cleaning! Take the burners out, remove the cotter pins that are behind and beneath the BBQ and shake them or air gun them and get all the dirt out of the burners. Keep in mind that if your burners are bowed it is time for new ones. If your grill is brand new out the box and your running L.P gas, then you might have a N.G Unit

The grill is not getting any gas.

Check the line. There is a chance that there is foam at the entrance of your gas line located in the back right corner of the grill. It might have a fouled regulator. There might be a gas leak plugging your regulator for safety.

The grill is not getting hot enough.

Regulator might be restricting too much gas.

The flame is low.

Valve might need replacing. Regulator might be restricting too much gas.

Fire is coming out of the front of the grill by the knobs.

Burners either need to be cleaned, or there is something disturbing the flow of the gas making the gas travel back towards the valve and with the ignition igniting the gas you are getting fire right by the knobs.

You can smell gas when the grill is off.

Check all connections to the grill if there are no leaks then there is a chance that there is actually a leak right underneath the grill. To check it is easy, get in front of the grill and look at the valves from underneath. There is one screw that holds each valve into place. Tighten each one snugly, this should be the solution.

The burners will light with a match only.

99% of the time Valves need to be replaced, the ignitions system has failed.



# BBQ Parts – Warranty / Order

1.	Cooking Grill	BAK4BG--001	Y
2.	Flame Tamer w/ Briquettes	BAK4BG--002	Y
3.	Flavor Bars 4 Burner	BAK4BG--004	Y
4.	Drip Tray	BAK4BG--005	Y
5.	Burner-Controlling Valve	BAK4BG--006	Y
6.	Back Burner Valve	BAK4BG--007	Y
7.	Controlling Knob	BAK4BG--008	Y
8.	Stainless Steel Burner	BAK4BG--009	Y
9.	Warming Rack	BAK4BG--0010	Y
10.	Hood Handle	BAK4BG--011	Y
11.	Thermometer	BAK4BG--012	Y
12.	Cooking Plate	BAK4BG--013	Y
13.	Knob Bezel	BAK4BG--014	Y
14.	Back Infrared Burner	BAK4BG--015	Y
15.	Rotisserie Spit Bracket	BAK4BG--016	Y
16.	Rotisserie Motor Bracket	BAK4BG--017	Y
17.	Rotisserie Spit Rod	BAK4BG--018	Y
18.	Rotisserie Spit Fork	BAK4BG--019	Y
19.	Rotisserie Motor	BAK4BG--020	Y
20.	Rotisserie Spit Handle	BAK4BG--021	Y
21.	Rotisserie Spit Bushing	BAK4BG--022	Y
22.	Rotisserie Spit Weight	BAK4BG--023	Y
23.	Rotisserie Spit Lock Nut	BAK4BG--024	Y
24.	Drip Tray 4 Burner	BAK4BG--026	Y

