

# BBQ Grill and Hot Tub Rules

**TUB AREA:** Noise; loud and obnoxious behavior is not acceptable and defined as offensive to any other party. NO GLASS. Do not leave items behind such as towels. All items from condos must be returned to the condo. No pets allowed in hot tub area. Please clean up after yourself. Hot Tub Hours 8AM - 10PM.

**BBQ GRILL:** Use of the gas grill is for all owners and guests of Towers only. To open the lockbox it will require unit front door key. Please turn off the grill when done. The grill will auto turnoff after 60 minutes.

**For food allergies:** If you have food allergies, please start and heat the grill for a few minutes prior to cooking and use your personal cooking tools.

**Property Management** : Summit Resort Group can be contacted at 970-468-9137 Mon-Fri 8am-5pm., Sat. 9am-5pm, and Sun.10am-4pm.

**Emergencies** please call 970-468-9137. If you encounter an emergency after hours, call 970-470-5252

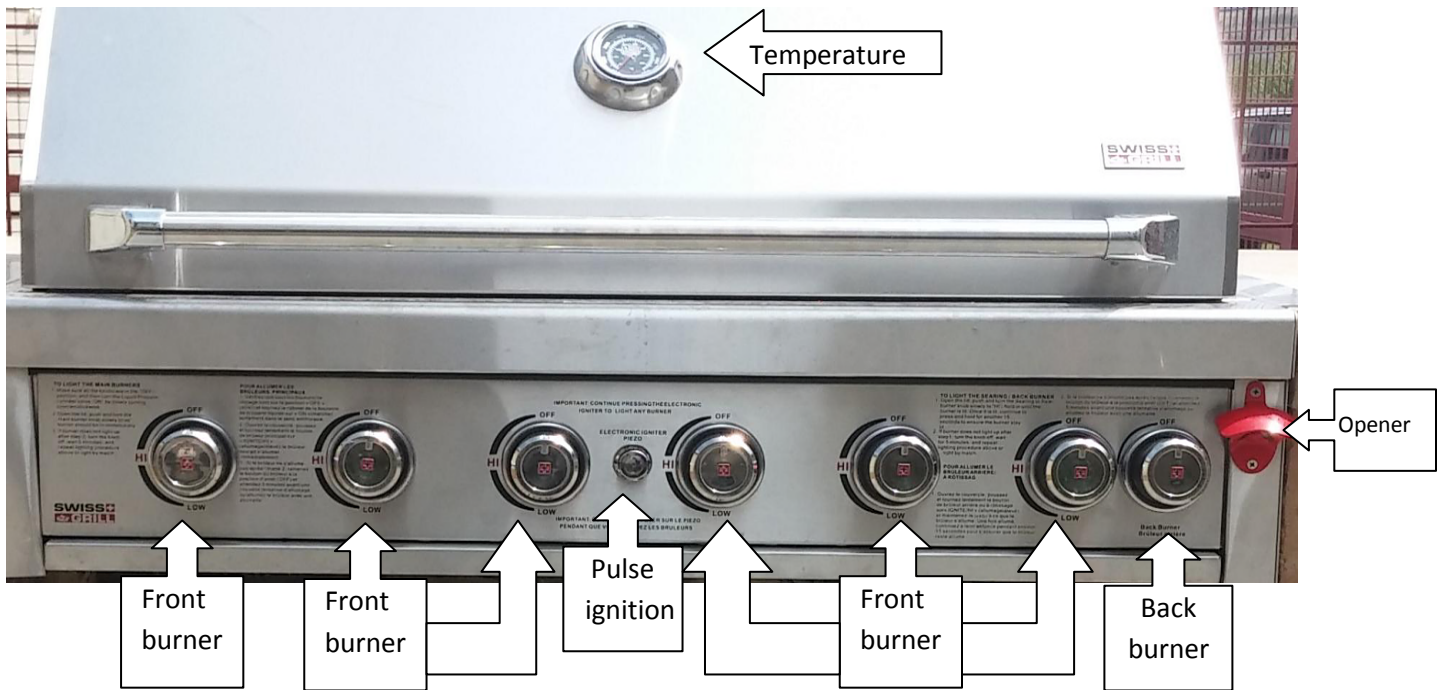
All of us at Towers hope you have a wonderful stay and hope you come back soon.

# SWISS GRILL B1650

<http://swissgrills.com/>

844.794.7744

Operating instructions for the Towers at Lake Point BBQ Grill



## How to turn the gas on

Under the right side of the grill is an access box as seen in the photo to the upper right.

Box is open for now. In the future, to open the box will require your unit key.

Please contact Summit Resort Group office if you have any questions.

970.468.9137 24/7



Inside the box is a gas timer as seen in the below photo, turn the timer knob to the desired time you wish the gas to be on. When you are done grilling please turn the timer off.





## OPERATING INSTRUCTIONS

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### General Use of the Grill

Each main burner is rated at 11,000 BTU/Hr. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are flame tamers. The igniter knobs are located on the center portion of the valve panel. Each rotary igniter is labeled on the control panel.

### Using the Grill

Grilling requires high heat for searing and proper browning. Most foods are cooked at a "HI" heat setting for their entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This method cooks the food thoroughly without burning the outside.

Food cooked for a long time or basted with a sugar-based marinade may need a lower heat setting near the end of its cooking time.

To begin:

1. Make sure the grill has been leak tested and is properly placed.
2. Remove any remaining packing materials.
3. Light the grill burners using the Lighting Instructions below.
4. Turn the control knob(s) to the "IGNITE / HI" setting, and preheat the grill for 15 minutes. The grill lid should be closed during the pre-heat period.
5. Place the food on the grill and cook to the desired degree of preparation. If necessary, adjust the heat setting. The control knob may be positioned at any setting between "HI" and "LO".

### Using the Rear Burner

Your grill is capable of performing back burner rotisserie cooking. Light the rear burner as described in the Lighting Instructions on page 20. Once lit, the rear burner will reach cooking temperature in about 1 minute. Rotisserie kits are sold as accessory items. Please follow the rotisserie kit directions for proper use. The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

## Lighting Instructions

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### Before Lighting

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

Screw the regulator (type QCC1) onto the cylinder, and leak check the hose and regulator connections before operating the grill (See the "Leak Testing" instructions on page 17).

Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators. If a replacement is necessary, contact customer service for proper replacement.



#### **WARNING**

Do not use the grill if the odor of gas is present.

### TO LIGHT THE MAIN BURNERS

1. Make sure all the knobs are in the "OFF" position, and then turn the Liquid Propane cylinder valve "ON" by

slowly turning counterclockwise.

2. Open the lid, push and turn the main burner knob slowly to "IGNITE/HI", burner should be lit immediately.

3. If burner does not light up after step 2, turn the knob off, wait 5 minutes, and repeat lighting procedure above or light by match.

#### **TO LIGHT THE SEARING / REAR BURNER**

1. Open the lid, push and turn the Searing or Rear burner knob slowly to IGNITE/ON, hold in until the burner is lit. Once it is lit, continue to press and hold for another 15 seconds to ensure the burner stay lit.

2. If burner does not light up after step 1, turn the knob off, wait 5 minutes, and repeat lighting procedure above or light by match.

#### **TO LIGHT THE SIDE BURNER**

1. Push and turn Side Burner knob slowly to IGNITE/HI, the burner should be lit immediately..

2. If burner does not light up after step 1, turn the knob off, wait for 5 minutes, and repeat the lighting procedure above or light by match.



#### **WARNING**

When lighting, keep your face and hands as far away from the grill as possible.



#### **CAUTION**

When using a match to light the grill make sure touse the attached lighting rod.



#### **CAUTION**

Remove the warming rack when using a match to light the rotisserie burner.

#### **TO MATCH LIGHT THE GRILL**

If a burner will not light after several attempts using the control knobs, the burners may be lit with a match.

##### **Main Burner**

1. If you have already attempted to light the main burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.

2. Insert a match into the lighting rod. Ignite the match and insert through the cooking grids to the burner.

3. Push and turn Main Burner knob slowly to IGNITE/HI, the burner should light immediately.

4. If the burner does not light within seconds turn the knob to the "OFF" position, wait 5 minutes and try again.

##### **Searing Main Burner and Rear Burner**

1. If you have already attempted to light the searing main burner or Side burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.

2. Insert a match into the lighting. Ignite the match and insert (through the cooking grids) to the burner.

3. Push and turn the Searing or Rear Burner knob slowly to IGNITE/ON. Hold in until the burner is lit.

Once it is lit, continue to press and hold for another 15 seconds to ensure the burner stays lit.

4. If the burner does not light within seconds, turn the knob off, wait 5 minutes and try again.

##### **Side Burner**

**Note:** Remove the warming rack when using a match to light the rear burner.

1. If you have already attempted to light the rear burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.

2. Insert a match into the lighting rod. Ignite the match and hold next to the burner.

3. Push and turn the Side Burner knob slowly to IGNITE/HI. The burner should light immediately.

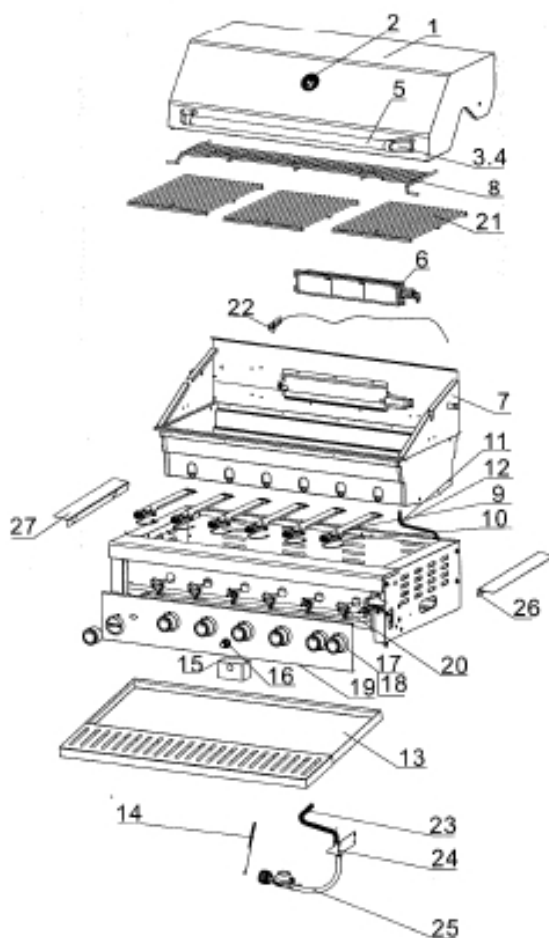
4. If the burner does not light within seconds turn the knob off, wait 5 minutes and try again.

### Flame Characteristics

Check for proper burner flame characteristics. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting as shown in Fig. 26. The following steps should be followed for correcting the flame characteristics:

1. Turn the control knobs and Liquid Propane cylinder valves "OFF."
2. Allow the grill and burners to cool.
3. If the flame is yellow (not enough air), turn the adjustment screw found at the front of the burner counterclockwise.
4. If the flame is noisy or lifts away from the burner (too much air), turn the adjustment screw clockwise.

### REPLACEMENT PARTS LIST



Part No	Part Name
1	Hood assembly
2	Temperature gauge
3.4	Handle seat
5	Handle
6	Back burner
7	Fire box
8	Warming rack
9	Burner
10	Burner igniter
11	Fire box support Assembly
12	Back burner gas tube
13	Grease tray
14	Manual ignition
15	Heat isolation panel
16	Pulse ignition
17	Knob
18	Knob seat
19	Control Panel
20	Valves
21	Grate
22	Back burner igniter
23	Aluminum hose
24	Hose bracket
25	Regulator and hose
26 27	Support bracket