

The "FixIt" Manual

GAS GRILL REPAIR & MAINTENANCE

By Romero Carl Hunter



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Chapter 1 – Grill Manual Introduction

I am Carl Hunter (I publish under my full name Romero Carl Hunter) to avoid confusion with the many other Carl Hunter's out there and I currently work in my family business selling mostly “aftermarket” and “OEM” (see the Glossary of Terms for definitions) gas grill parts. We have been selling online since 2005. If you've seen the home page www.clagrills.com, there is a picture of my dad at a gas grill sales event in 1963. I have been around gas grills since then.



Lark Hunter (Dad)

For the past 25 years we have had a small business, Clagrills & Service, in the Little Rock area selling and fixing gas grills. My dad, Lark, and I have been licensed as Gas Fitters for most of that time. He worked in plumbing, heating and air, and gas products since 1958. I have worked full time on gas grills, including running gas lines, since 1985. You can contact me at carlsgriiltalk@gmail.com with questions. I get very busy during our season, which is from April through July. But I still always try to respond within 24 hours.

You might want to repair your grill to save money and keep from sending more US Dollars out of the country. Some aftermarket repair parts are US Made. I hope this manual will help you decide if you can safely repair your gas grill, and if it is worth it to you.

In this manual I have tried to emphasize, and constantly address, safety issues required while trying to repair your grill. If you have little or no experience with gas appliances, you'll have to decide if you can safely do the work. The failure to do so can (*and probably will*) result in fire in the wrong places, with possible destruction and injury to people and property.

When I use my grill I am always aware of any gas smell (which reveals a leak). I usually grab the tank to get an idea of how much gas it has and sometimes I will even weigh it. I light the grill, and leave it on high for 10 or 15 minutes. This will burn off any grease from the previous cooking, as well as see how the burners are lit.

As I cook, I like to check the grill every ten minutes or so. And since I've done this for so long, I know what to do in case there are grease fires or leaks (including a leak that may be in the gas line that runs to the tank that's burning). It's good to be ready and to be aware that these grills, when in use, should not be left unattended for more than a few minutes. With combustibles around I also like to have the water hose handy. My warnings in this manual on safety are there to alert you and avoid the dangers that happen thousands of times a year to users of these grills. See Chapter 2 - Basic Safety, Lighting and Grease Fires. I admit to a lot of redundant warnings in this area. **SAFETY ALWAYS!!!**

Since the early 1960's gas grills have been a favorite appliance for Americans to cook with outside. The early gas grills were more expensive than the charcoal grills. And, consumers were slow to buy them because of the additional expense as well as the "fear" of using something different.

In the past 6 years, the introduction of the cheaper box type (and Asian made) gas grills has made them common in peoples' backyards. They have many more parts than the old charcoal grills (which are also still common today) and these parts wear out or fail. The consumer will often try to fix their own grill, and that is the main reason I have written this book.

BEFORE YOU BEGIN trying to fix the old grill **BEWARE!** These are gas appliances and your failure to understand safety procedures will result in fires where you don't expect them! If you haven't hooked up a gas dryer or stove before or worked on a gas appliance, you need to be certain of what you're doing! If you're not certain get a trained appliance technician to help you. **IF YOU CONTINUE** you must check, recheck and test your work!! Before using your grill again go through these steps.

1. Check to be certain that the burners are mounted correctly with the burner-venturi opening (which is where the burner tube slides over the valve orifice-jet) and placed over the gas valve orifice (jet). **FAILURE** to do this **WILL** result in a "back-up flame" around the valves. Damage and **POSSIBLE INJURY** could result.
2. Check all gas connections for leaks. Failure could result in a flame where it shouldn't be.
3. Test the grill with the grids and heat plates out and look for problems.
4. If you smell gas (a "rotten egg" scent put in the gas by the gas industry since Natural Gas and LP gas are odorless), find the source of the leak and repair it before using the grill. Soapy water is a great way to find a gas leak and will bubble when a leak is detected.

Turn off the gas supply before working on the grill as you might have your face in too close to the grill when working on it. Turn off the LP tank or the Natural Gas shut off valve. If children are around you must be able to keep them from using the controls (which you probably do anyway). **If you cannot FOLLOW THE DIRECTIONS or UNDERSTAND the dangers, GIVE UP and call a trained technician!**