



Blue Ridge Mountain Cookery, Inc.

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Operations Manual

Classic Cooker Club Grill

Overview

Congratulations on the purchase of your new Classic Cooker Club Grill from Blue Ridge Mountain Cookery, Inc. Your grill was hand built from scratch in Waynesboro, PA – right at the end of the Blue Ridge Mountains (or the beginning if you are heading South!).

We take pride in our grills and take the time to assure that each unit meets our stringent guidelines for performance and quality. You might notice some slight discoloration on the burners in your unit and/or on the Stainless Steel grill tops and fireboxes. This discoloration is proof that every unit has been test-fired and inspected before leaving our facility and the marks are left on the unit to assure you that your unit works perfectly.

The cooking surface, fireboxes, removable shelf, grease pans, and tube burners are all constructed of solid Stainless Steel and are warranted against rust and weld failure for the lifetime of the unit. All gas valves, regulators, tank valves, and hoses are UL listed and the CC Club grill meets all NSF requirements for sanitation.

The mobile cart that supports your unit is constructed of reinforced tube steel and custom designed to provide you with years of service and reliability. The cart features a heat resistant, chemical resistant, and UV resistant gloss black Powder-coated finish that will resist rust and look great for years to come. 5" swivel casters on the right end of the cart allows for easy maneuverability, while 8" solid core, fixed rubber wheels allow for easy rolling on grassy or uneven surfaces. Note that the rubber wheels are mounted to the inside of the cart to allow for easy storage flat against a wall, or easy access through a door or back yard gate. Mounting the wheels on the inside also allows the grill to be loaded and unloaded using most commercial ramps and reducing injury concerns created by lifting the unit on and off the truck bed during delivery.

The CC Club Grill was designed to be easy to use, easy to clean, and perform better than any grill of this type on the market. Make no mistake; this is not your home grill, but a durable, high performance commercial unit. The grill features two distinct firebox areas, each with four, individually controlled tube burners in each area – a total of eight burners for exact heat control. You will be able to cook well done burgers on one side, medium burgers on the other side and rare burgers in the center – at the same time, on the same grill.

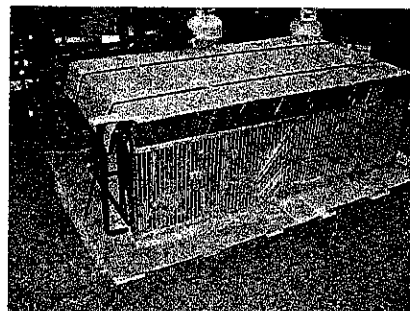
The unit is also designed to help prevent flare-ups utilizing two grease removal systems. Lava rock is provided with your unit to absorb grease dripping from foods, sear the grease and re-introduce the flavor into your meat as smoke. The unique "zig zag" design of the bottom of the firebox catches any grease that might escape the lava rock and guides it into the holes under the burner and into the grease pan,

eliminating the possibility of fires due to grease build up. The unit can be used with or without the lava rock provided with the grill, although in addition to adding flavor to the food, it also provides a more even flame across the firebox and helps to eliminate hot spots on the grill surface.

That's it for the overview. For your safety and continued enjoyment of your grill, please follow the directions in this manual for properly setting up the unit, attaching the LP tank, and starting your grill. Now, go cook something!

Unpacking the Classic Cooker Club Grill

When you receive your grill, it will be covered in cardboard wrapper and banded to a wooden skid. Please follow these steps to properly unpack your grill.



1. Quickly look over the unit to make sure no damage occurred during shipment
2. Using a pair of tin snips, cut the bands holding the unit to the skid
3. Remove the cardboard wrapper covering the unit
4. With the assistance of another person, carefully lift the unit off the skid and set it upright on the wheels
5. Remove the shrink wrap covering the grease pans and the tandem cooking grates
6. With the wrapper and shrink wrap removed, carefully go over the grill to confirm that no damage occurred in shipment
 - a. Check to confirm that the wheels are intact and in place
 - b. Remove the cooking grates and confirm that the eight burners are all in place
 - c. Check and confirm that the four grease pans are in place
 - d. Check and confirm that lava rock is provided with the unit
 - e. Confirm that the hose, regulator, and tank valve are all in good working order and have not been broken or damaged
 - f. Check hose, regulator, and tank valve connections to make sure all connections are tight and have not been damaged

IF ANY PARTS ARE MISSING, OR ANY DAMAGE HAS OCCURRED, PLEASE CONTACT BLUE RIDGE MOUNTAIN COOKERY, INC. IMMEDIATELY AT 1-800-266-5377.

Setting up the Classic Cooker Club Grill

After unpacking the unit, please follow these steps to insure proper set up and performance of your Classic Cooker Club Grill:

1. Remove the Stainless Steel roller grates from the top of the unit
2. Remove the bags of lava rock from each firebox
3. Remove and replace each burner
 - a. Remove the burner by lifting the front of the burner out of the retaining clip and sliding the burner away from you.

- b. Replace the burner by sliding the burner back into the burner opening and placing the open end of the burner over the valve stem.

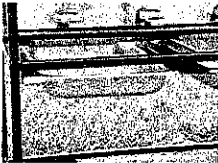
- i. **IMPORTANT: Make sure valve stem is inside burner**

- c. Place burner into retaining clip and make sure burner is snug in clip
- d. Rotate burner so that burner holes are horizontally positioned to face either side of grill

- i. **IMPORTANT: Holes along the burner must be in the horizontal position for grill to work properly. Burners placed with holes in the vertical position will clog, not operate properly, and could create a fire hazard**

- e. Follow this procedure for each burner

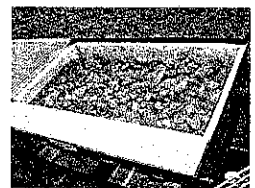
4. Remove and re-insert Stainless Steel grease pans into grease pan rails under the unit.



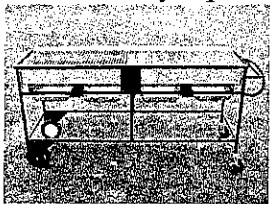
- a. Make sure pans are fully inserted and will not slide out

5. When all burners have been properly placed and all pans are positioned correctly, open the bag(s) of lava rock provided with your Club grill

- a. Place lava rock as evenly as possible across both firebox areas
- b. Lava rock may not completely cover burners or bottom of firebox
 - i. This is normal and lava rock will still perform properly in accordance with the grill design



6. Carefully replace each cooking grate



- a. Make sure grates fit properly and are fully in position on the cart
- b. Grates should fit snugly
- c. Grates will fit inside the frame and should not overhang over the back edge or side edge of the grill
- d. Grates should sit level with the Stainless Steel shelf on the front of the grill and should not sit on top of the shelf

IF BURNERS, SHELF, OR COOKING GRATES DO NOT FIT PROPERLY, OR IF LAVA ROCK IS MISSING, PLEASE CONTACT BLUE RIDGE MOUNTAIN COOKERY, INC. IMMEDIATELY AT 1-800-266-5377. DO NOT ATTEMPT TO USE GRILL.

Your Classic Cooker Club Grill is now properly set up.

Using the Classic Cooker Club Grill

After setting up your unit, use the following steps to start and use your grill properly.

First of all, review these safety instructions:

SAFETY PRECAUTIONS

1. **NEVER** use the propane cylinder if it shows signs of dents, gouges, rust, bulges, fire damage, corrosion, leakage or any other forms of external damage. Consult your local propane supplier for further instructions.
2. **NEVER** attempt to repair cylinder valves, regulators or hose connections. Any repair work needs to be completed by a local propane supplier.

3. **NEVER** allow anyone (**ESPECIALLY CHILDREN**) to tamper or play with grill and or its components and propane gas cylinder.
4. **NEVER** allow anyone to conduct activities around the grill when in use.
5. **NEVER** use the grill directly adjacent to the side of a building structure such as houses, garages, barns, porches, carports, etc.
6. **NEVER UNDER ANY CIRCUMSTANCE** leave the grill unattended while in use.
7. **NEVER** use the grill near tents, canopies or awnings.
8. **ALWAYS** remove any pans, utensils, griddle plates, etc. from the surface of the unit before moving the grill.
9. **ALWAYS** use the grill in a well ventilated area.

FAILURE TO COMPLY WITH THESE SAFETY PRECAUTIONS CAN RESULT IN SERIOUS INJURY OR DEATH

General Precautions about Propane for Your Safety

1. Propane is a flammable gas that is under pressure. Leaking propane may cause a fire or explosion if ignited.
2. An odor has been added to propane to make the detection of a leak easier. If you smell, hear or see leaking LP gas, immediately call the fire department. Do not attempt to make repairs.

Warning: Under some circumstances, propane may lose the distinctive odor that was added. Keep the service valve closed and plugged or capped when the cylinder is not hooked up, including empty cylinders. Other strong odors may mask or hide the odor of propane. Colds, allergies, sinus congestion, and the use of tobacco, alcohol or drugs may impair your ability to smell.

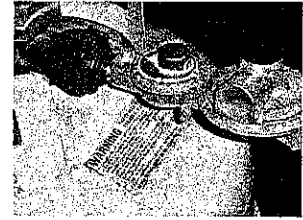
3. Propane is heavier than air, and may initially concentrate in low places prior to dissipating.
4. Contact with the liquid contents of the cylinder will cause freeze burns to the skin.

Some Do's and Don'ts with LP Gas Cylinders

1. When transporting the cylinder or when it is otherwise not connected for use, keep it secure in an upright position with the cylinder valve turned off and tightly plugged or capped (per the cylinder manufacturers instructions).
2. Take your cylinder only to a reputable supplier for filling, repairs or disposal of unused propane.
3. Caution your LP gas supplier to:
 - a. Be certain the cylinder is purged of trapped air prior to first filling;
 - b. Be certain not to fill the cylinder beyond 80% capacity;
 - c. Be certain the cylinder re-qualification date is checked
4. If you replace your cylinder at an exchange service, be sure the new cylinder has the same connection as the one you had previously.
5. **DO NOT** allow children to tamper or play with the cylinder or grill.
6. **DO NOT** use, store or transport the cylinder where it would be exposed to high temperatures. Do not use or store the cylinder in a house, building, garage or enclosed area. The pressure relief valve may open, allowing a large volume of flammable gas to escape.
7. **CAUTION: DO NOT** depressurize the cylinder before taking it to be refilled.

Connecting the Cylinder to the CC Club Grill

When connecting the regulator to the cylinder valve, be sure the pressure relief valve (usually located opposite the connection to the regulator) is directed away from the front of the grill. If the relief valve should open, the propane will be directed to an area that will do the least harm.



Ensure that all hoses, fittings and the regulator are properly protected from heat and accidental damage. Hoses can be burned or chaffed if routed improperly. Hoses are secured at the BRMC factory with tie down plastic straps to prevent chaffing. Be sure that all burner control valves on the grill are turned off (in the horizontal position). After connection is complete, check for leaks.

Thread the connector attached to the inlet side of the regulator into the service valve on the cylinder. **Remember that since the connection has a left-handed thread, you must turn it counter clockwise to tighten.** Tighten the connection securely by hand.

The CC Club Grill will operate off 20 lbs., 30 lbs., and 40 lbs. LP tanks. The size of the tank and the temperature at which you are cooking, will determine how long the grill will operate before a refill is needed. Use the following as a guideline:

- 20 lbs. LP tank – 2-3 hours of continuous cooking at high temperature
- 30 lbs. LP tank – 3-5 hours of continuous cooking at high temperature
- 40 lbs. LP tank – 4-6 hours of continuous cooking at high temperature

Checking For Leaks

Before lighting your BRMC grill, check all connections for tightness using a solution of 1/2 liquid soap and 1/2 water. **DO NOT** use matches or lighters to check for leaks. **DO NOT** smoke while performing leak tests. With all the valves on the grill turned off, slowly open the cylinder valve by turning the handle counterclockwise. Apply the solution to the connections being tested (hose connections, service valve, base and stem of the service valve, and regulator).

If bubbles appear, become larger in size or increase in number at any connection, a leak exists. This must be corrected before the grill can be used. Turn the cylinder service valve handle completely off by turning clockwise. Disconnect the regulator connector from the cylinder, and call your local propane gas supplier for further instructions.

Lighting the CC Club Grill

Once you have tested for leaks and confirmed that the system is leak free, it's time to start your grill. Follow these steps to safely and correctly light your new BRMC Club Grill.

1. Check to make sure that all of the chrome burner knobs are in the "OFF" position
 - a. Knobs should be in horizontal position
2. Slowly turn the cylinder handle counterclockwise to open the valve on the tank.
3. Beginning with the burner farthest from the LP cylinder (the last burner to the far right)
 - a. Use a multi-purpose lighter or fireplace match with **at least a 6" reach**

- i. Light the lighter or match and place through the bars on the cooking grate
 - ii. Place lit end of lighter or fireplace match next to the burner
 - b. Turn the burner knob on by rotating the knob to a vertical position
 - i. Burner should light immediately
 - c. If burner does not ignite
 - i. Turn gas off at cylinder valve
 - ii. Leave area for five minutes
 - iii. Begin lighting procedure again
 4. Once burner is lit, simply turn next burner in firebox to “on” position and it will light automatically
- IMPORTANT: Turn on only one burner at a time and only in sequence. Burners will only ignite off of each other in the same firebox**
5. Repeat lighting procedures 1-4 for next firebox

Now that the unit is lit and all burners are working properly, flames should be visible throughout the lava rock. Adjust flame heights accordingly and grill something!

Turning Off the CC Club Grill

After you have finished cooking, follow these steps to safely turn off your grill.

1. Turn the cylinder knob in a clockwise direction to close the tank valve
 - a. Burners may stay lit for a minute or longer after valve is closed
 - b. LP gas is burning out of the lines making unit safer to move and store
2. After **ALL** burners have gone out
 - a. Turn chrome burner valves to the “off” position (Horizontal)
3. Allow grill to cool down before moving unit
4. If grill is not equipped with an LP cylinder mounting bracket, disconnect the LP tank from grill before moving and storing unit

Cleaning the CC Club Grill

Blue Ridge Mountain Cookery, Inc. recommends cleaning your Club Grill after every use to insure proper performance and keep the unit up to health standards. It is essential that the grease collection pans on the bottom of the grill, and the roller grates or griddles that were used for cooking, be cleaned after every use.

For every day cleaning, BRMC recommends “Oven Jell”, a grill and oven cleaning jell available from Betco. This product will thoroughly clean all stainless steel surfaces without the need for a power washer and will not damage the powder-coated finish on the Club Grill cart. Other commercial degreasers can be used on the stainless steel components, but may leave marks on the cart. Oven Jell can be obtained from Blue Ridge Mountain Cookery by calling us at 1-800-266-5377.

Depending on use, lava rock should be cleaned with a solution of water and mild detergent at least 2-3 times per year. Lava rock should be replaced at least once per year.

Depending on use, the ClassicCooker Club Grill should be thoroughly cleaned once per year as well (the more it is used, the more often it should be thoroughly cleaned). To thoroughly clean unit,

1. Remove and clean cooking grates,
2. Remove and clean or replace lava rock,
3. Remove and clean tube burners,
4. Remove and clean shelf
5. Remove and clean center firebox cap
6. Remove each firebox and clean individually
7. Clean cart and ledge
8. Reassemble unit