

*Region Welding
of Missouri*

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REGENCY II, 6' PROPANE GRILL INSTRUCTIONS.

Open lid: Making sure latch is secured in slot.

Before lighting, propane tanks must be purged properly

Keep lid open, turn tank valve on slowly. Turn burner valve (black knob) on pilot, then push igniter button & continue to hold black knob for 30 seconds. Release and turn black knob to the ON position, slowly.

If pilot is not lit, repeat above process. If flame would jump in tube, SHUT OFF, let cool and repeat.

Do not force knob when turning the knob to the OFF position, depress knob slightly. Do not depress knob completely to turn off.

When burning properly, close lid to get desired temperature & place meat on screen. Flame can be adjusted by turning green air mixer. Capacity is large, so let heat thoroughly. 40# cylinder is necessary & will burn approximately 7-8 hours. Operates more efficiently with lid closed. Keep both dampers open on both ends for flame will go out.

Clean Up: Do not pressure wash burner, only grease shield & screen. Check for any obstructions in burner holes. Brush or spray vegetable oil on screen to prevent rusting.

*If problems with black on meat, or temperature not getting hot enough, check: Air mixer (attached to burner) to make sure it is open enough to get air. Also, if more heat is needed, charcoal or mesquite chips may be added to drip pan along with the use of propane.

NOTE: When attaching thermocouple to safety valve, DO NOT OVER-TIGHTEN, hand tighten and use wrench only to snug up. IF over-tightened, ceramic can be damaged and cause a malfunction.

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SET-UP INSTRUCTION FOR ROTISSERIE MODELS

1. To use as a rotisserie pit, open lid, making sure latch is secured in slot. Removable grill supports must be removed from inside of pit to enable rotisserie to move freely.
2. Load rotisserie unit first, then assemble motor into rotisserie unit. Insert pin in shaft and bolt motor down.
3. To unload, remove motor first. NOTE: Cannot remove rotisserie unit unless motor is removed.
4. To switch from a propane grill to a charcoal grill, remove cooking grate, grill rods, and drip pan. Use 9/16 wrench and socket to remove (2) bolts from front burner mount. Remove propane tank and slide burner out of rear mount, lift 1 1/2" and take entire assembly out front of grill. Remove and remount cover plate to cover front burner access hole using 3/8 bolts. Spread charcoal on bottom and light.

TIPS FOR HOG ROASTING

Preparation for pig roasting: Season with garlic cloves by punching holes with narrow sharp knife and inserting about 15-20 cloves for a 200# hog.

Hog roasting: If using a charcoal model: Start with not more than 50# of charcoal in center of grill. Light let it get hot and spread out with poker. Keep larger share of coals under front shoulder and ham area. This amount will approximately do a 200# whole pig in 7-8 hours keeping lid closed, open only if basting and seasoning. If necessary to add charcoal, pull screen forward with pig on and add charcoal, then replace screen

Propane and charcoal: Pig does not have to be turned when roasting on screen; it will get done evenly. Any favorite seasoning may be used as pig is roasting, check hams first. Use gloves when removing pig.

Tighten down clamps as pig continues to cook.

Burner Trouble Chart

Trouble	Possible Cause
1. Yellow flames or flames with yellow tips. Yellow like a candle not orange	Lack of primary air
2. Orange Flames	Particles of dust or dirt in venturi being carried through burner ports.
3. Individual flames lift above burner ports	Too much primary air, or too much gas pressure. Not enough port area or orifice is too large
4. Flash Back or flame burns inside the Buzzer venturi mixer.	Burner ports are too large Burner head is too hot Too much primary air Flame throttled too low
5. Delayed Ignition or slow lighting	Improper pilot location Improper port spacing Too much primary air Too much gas pressure
6. Gas Odor	Leak in burner piping Leak in solenoid valve, gas valve or gas cock. Lack of secondary air or vent space. Delayed Ignition
7. Floating Flames which are hazy, waffling or appear to be reaching for air.	Lack of head space Lack of secondary air Lack of vent space Burner is too large

TROUBLE SHOOTING TIPS

HAVE PROPANE COMPANY PURGE YOUR TANKS BEFORE FILLING; THIS IS NECESSARY FOR FIRST USE.

After igniting, if flame goes out, make sure thermocouple is making contact and not pulled out.

When replacing thermocouple in safety valve, hand tighten and use wrench 1/16" turn only, if too tight, ceramic on end may break causing malfunction.

If burner continues to go out, make sure all damper doors are open and stacks clean. If pipe burner holes are clogged, clean with a #41 drill bit, if still goes out, safety valve may need to be replaced.

Air mixes should be open approximately 1/2" or more if necessary. They are set at the factory and grill is tested before shipping.

If flame comes out of front, it is starving for air. Do not pack meat too tight on top and make sure all damper doors are wide open.

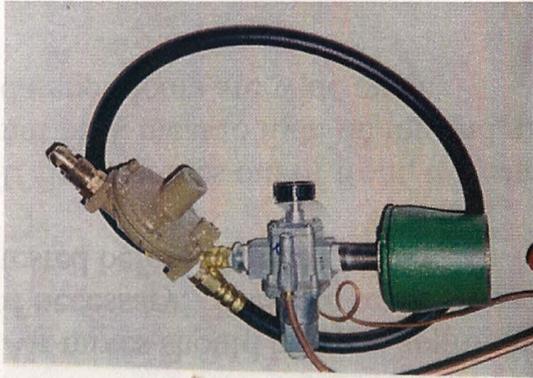
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PROPANE PARTS FOR THE

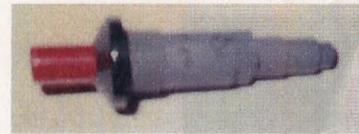


REGENCY II GRILL

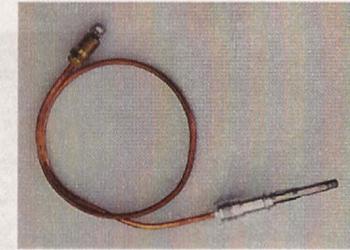




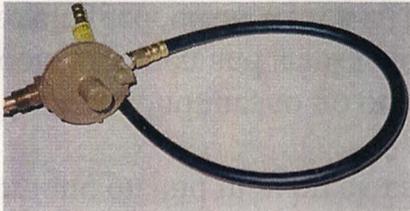
COMPLETE
PROPANE
ASSEMBLY



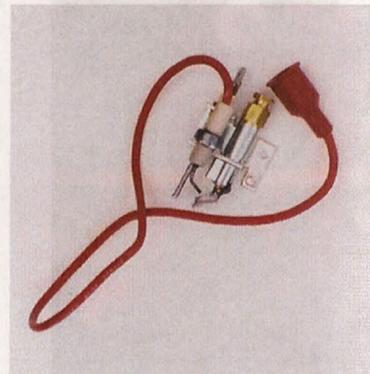
MODEL 21 IGNITOR



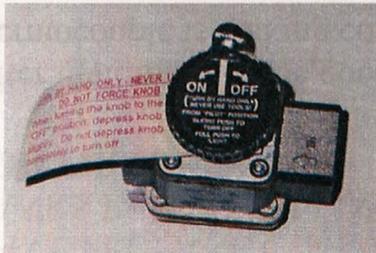
K19AT18
THERMOCOUPLER



HOSE & REGULATOR
ASSEMBLY



Q90AAL PILOT ASSEMBLY



SAFETY VALVE
2E374-0



200M AIR MIXER