EVERY THING YOU NEED TO KNOW ABOUT YOUR XO

XO PRO-GRADE SIDE BURNERS

MODELS XOGPOWER60K_, XOGSIDEBURN_



XO

APPLIANCE

When buying any XO appliance
you can be confident you have chosen a
high quality, innovative and stylish product
from a company that cares about you!
If you require service or have questions,
Help is only a phone call away -

call: 973-403-8900

Talk to one of our appliance experts.



CONGRATULATIONS

on purchasing your XO.
Before you proceed, take just a
moment to register your XO at:

www.xoappliance.com/register-your-product/

Or simply scan here to be taken
to the registration page...

REGISTRATION HELPS YOU BY -

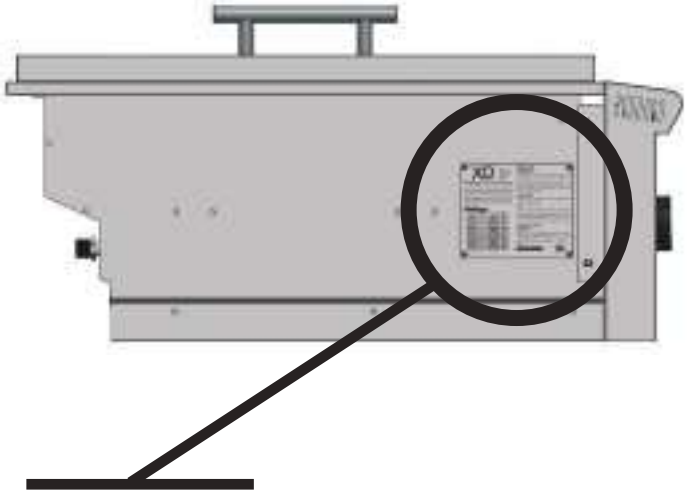
Ensuring warranty coverage should you need service
Providing ownership verification for insurance purposes
XO can notify you in the event of product changes or recalls.

MODEL AND SERIAL NUMBER

You may require service or parts one day -
take a minute to locate and record some important info about your grill.

- Model number
- Date of purchase
- Proof of purchase by the original owner
- Serial number

The serial number can be located on the rating plate which is located on the left side of the side burner.



RATING PLATE



TAKE A MINUTE TO CIRCLE YOUR MODEL ABOVE AND RECORD YOUR SERIAL NUMBER HERE IN CASE YOU NEED IT LATER

DANGER

Read and follow the instructions in this manual fully and completely before installing, servicing or operating the grill to reduce the risk of :

1. **Fire**
2. **Personal injury or property damage**
3. **Improper installation**

THIS PRODUCT IS DESIGNED FOR OUTDOOR USE ONLY. Do not install or operate indoors, inside a garage, in a screened in porch, gazebo, or any other enclosed area. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles , boats or in a non-ventilated room. Failure to operate this product in a well ventilated area can cause property damage, injury or death. Keep the area surrounding the grill clear and free from combustible materials, gasoline and other flammable vapors and liquids.

WARNING

Do not store or use gasoline or other flammable liquids or vapors within 25' of this or any gas appliance.
Do not store or install additional propane tanks within 10' of this or any other gas appliance.

The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas code, ANSI Z223.1/NFPA 54 or the National Gas and Propane installation code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/ NFPA, and CSA Z240 RV Series, Recreational Vehicle Code as applicable.

CAUTION

1. **The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).**
2. **The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing it individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).**

DANGER

IF YOU SMELL GAS:



1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open the lid and doors to the cart or island.**
4. **If odor continues, keep away from the appliance and immediately call your gas provider or your local fire department.**

NOTICE: COMMONWEALTH OF MASSACHUSETTS

1. Massachusetts requires all gas be installed using a plumber or gas fitter carrying the appropriate Massachusetts license.
2. All permanently-installed natural gas or propane installations require a “T” handle type manual gas manual gas valve be installed in the gas supply line to this appliance.
3. This does not apply to portable propane installations using a 20 pound cylinder.



WARNING! CALIFORNIA PROPOSITION 65

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 the substances, always operate this unit according to the use and care instructions found in this manual. Be certain to provide adequate ventilation when cooking.

Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handling this product.)

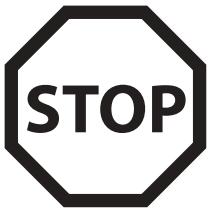
For more information go to this website
www.P65warnings.ca.gov



CAUTION

- Never leave children unsupervised around cooking appliances.
- Pre-heating for more than 15 minutes may overheat and cause damage to the unit.
- Never cover slots, holes, or passages in the fire box or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat causing a fire hazard.
- Do not leave the unit unattended.

THANK YOU FOR CHOOSING XO



As you unbox your new unit, please take a moment to make certain all the parts are included and there was no damage in shipping.
Need help or spare parts? For fastest service, contact XO at 1-800-966-8300 or www.xoappliance.com Do not return to the retailer.
Please recycle when you dispose of the packing materials.

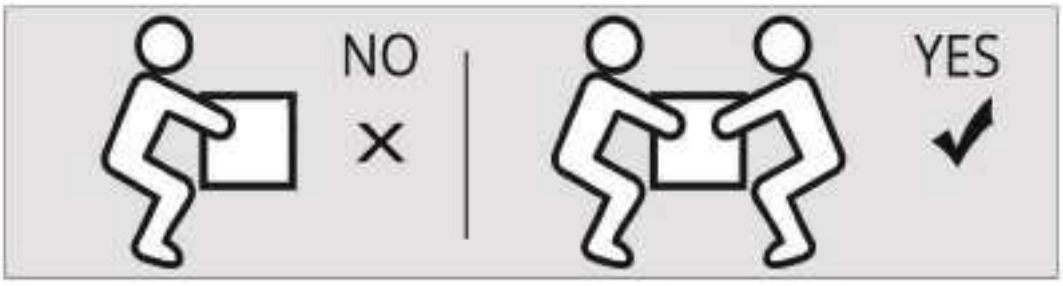
YouTube

One of the fastest and easiest ways to get help is to visit our YouTube Channel which has lots of useful How To videos -
Just scan the QR Code or go to
https://www.youtube.com/channel/UCT-Ip-dM9hoPydpxZfrZzRA

Warning: Heavy Weight Hazard!

Use two or more people to move, assemble, or install components to avoid back injury. Never leave children unattended near cooking appliances.





THIS INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER ASSEMBLY AND SAFE USE OF THE APPLIANCE. READ AND FOLLOW ALL INSTRUCTIONS AND WARNINGS BEFORE ASSEMBLING AND USING THE APPLIANCE. FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE APPLIANCE. FAILURE TO INSTALL AND OPERATE THIS UNIT IN ACCORDANCE WITH THESE INSTRUCTIONS CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH.

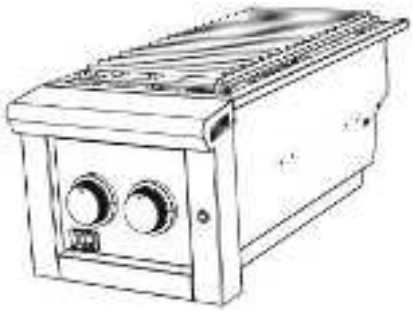
INSTALLATION, CARE AND USE OF YOUR XO PERFOMANCE COOKING PRODUCT

THIS MANUAL MUST REMAIN WITH THE PRODUCT OWNER FOR FUTURE REFERENCE.

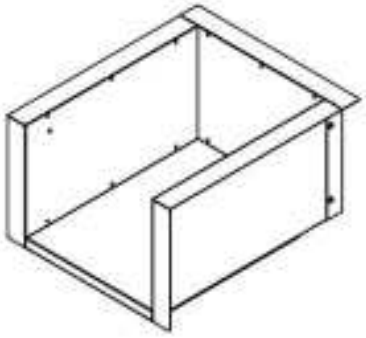
This manual covers the following XO products:



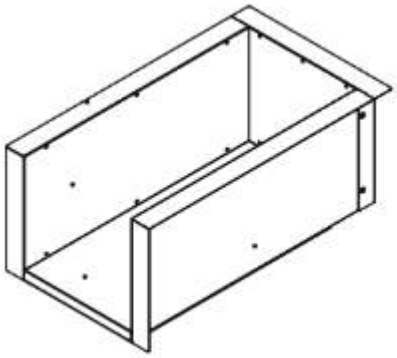
XO POWER BURNER
XOGPOWER60K__



XO TWIN SIDE BURNER
XOGSIDEBURN__



POWER BURNER INSULATED JACKET
XOGPBJACKET



TWIN SIDE BURNER INSULATED JACKET
XOGSBJACKET

FOR OUTDOOR RESIDENTIAL USE ONLY

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THIS MANUAL THOROUGHLY BEFORE INSTALLATION, USE OR SERVICING OF THIS EQUIPMENT

NOTE TO INSTALLER

This manual must remain with grill. Check your local building codes for proper method of installation. In the absence of local codes, this unit should be installed in accordance with National Fuel Gas Code No. ANSI Z21.58D-2002 USA or CAN/CGA-B149.1/.2 Natural Gas/Propane Code. (Canada) latest edition or the National Electrical Code ANSI/NFPA No. 70 or the Canadian Electrical Code CGA 1.6b2005 or latest edition.

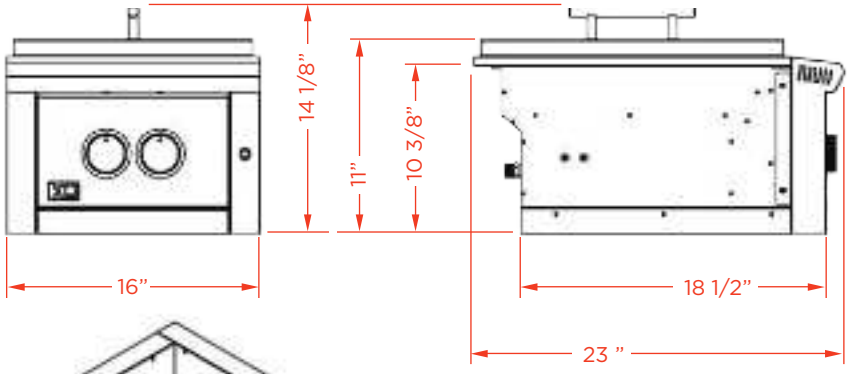
Please note: Pictures and Information may change without notice.

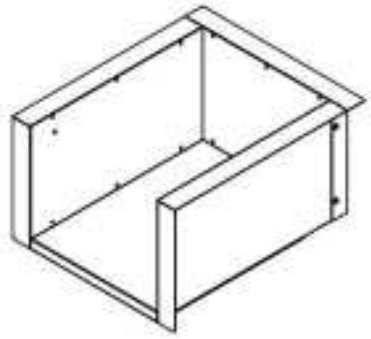
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PRODUCT DIMENSIONS

XOGPOWER60K - POWER BURNER

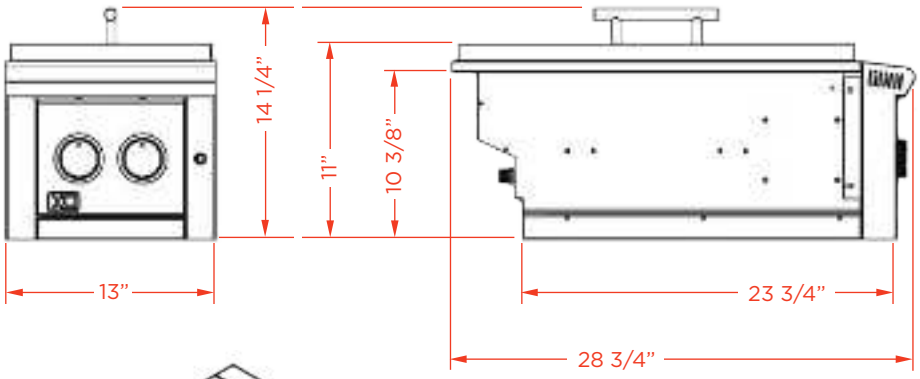


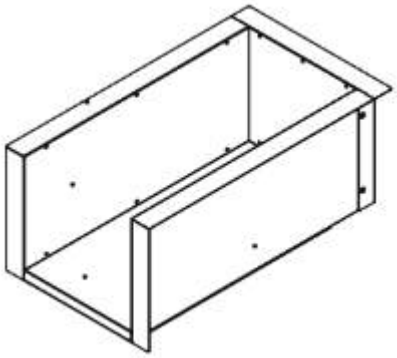


OPTIONAL: XOGPBJACKET
Power Burner Insulated Jacket
required when combustible construction
materials are used.

18” W x 11 3/4” H x 21” D

XOGSIDEBURN - TWIN SIDE BURNER





OPTIONAL: XOGSBJACKET
Side Burner Insulated Jacket
required when combustible construction
materials are used.

15 11/16” W x 11 3/4” H x 26 1/2” D

please read and follow all safety instructions

SAFETY MATTERS

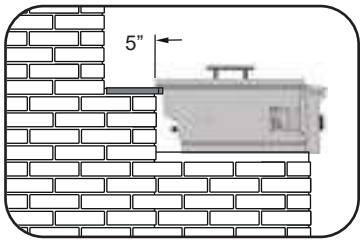


WARNING

- Read this manual carefully and completely before using your unit to reduce the risk of fire, burn hazard or other injury and to ensure proper installation and servicing.
- Never use rusted, dented or damaged propane cylinders. Never store additional or empty propane cylinders in the grill cabinet or in the vicinity of this or any other gas or electrical appliance. Do not store propane cylinders indoors or on their sides for gas may escape. Gas cylinders are highly flammable
- No Children should ever be left alone or unattended in an area where a grill is located. Place your grill well away from areas where children play. Do not store items that may interest children in or around the grill, in the cart or in the enclosure or Island.
- Never move the unit when hot. When in use, portions of the unit are hot enough to cause severe burns.
- Always maintain the required clearances from combustibles as detailed. The unit is designed for outdoor use only. Never use in a garage, building, shed, breezeway or other enclosed area. Do not use this unit under any unprotected overhead combustible construction. Combustible material exposed to heat will catch on fire
- XO appliances are not designed or certified for and are not to be installed in or on a recreational vehicle, portable trailer, boat or any other moving installation including commercial use.
- Always have a Fire Extinguisher accessible — never attempt to extinguish a grease fire with water or other liquids.
- Store your unit in a well-ventilated area. If stored indoors, detach and leave LP Cylinder outdoors in a well-ventilated area away from heat and away from where children may tamper with it. Always leave tank outdoors.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.
- Do not repair or replace any part of the unit unless specifically recommended in this manual. Other service should be performed by a certified and qualified BBQ technician.
- If the unit is installed by a professional installer or technician, be sure that he/she shows you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. Never check for gas leaks with an open flame
- Inspect the LP gas supply hose prior to each use of the unit. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the unit.
- The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).

LOCATION OF YOUR APPLIANCE | CLEARANCES

ISLAND INSTALLATIONS | NON-COMBUSTIBLE CONSTRUCTION The XO Built in grills and appliances are designed for easy installation into a non-combustible masonry island.



In installations of this type non-combustible materials like brick, stone or cement board completely surround the appliances supported by block or metal framing.

No materials shall be used within 12” of the unit that will burn or be affected by the high heat the appliances can produce.

The appliance slides into the cutout opening of the island and is supported by the flanges surrounding the unit sides and rear. Do not grout the unit in place so that it can be removed for maintenance.

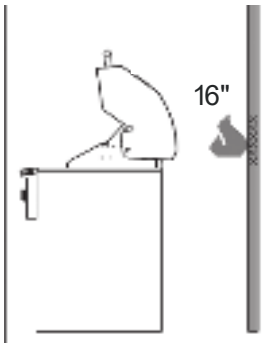
In addition to a 12“ non-combustible materials clearance in all directions; proper hood operation requires a 5” clear space minimum behind the unit.

ISLAND INSTALLATIONS | COMBUSTIBLE CONSTRUCTION
Island construction which employs some combustible materials is permitted providing certain additional requirements are met.

Combustible materials include any surface or framing materials which may ignite, burn, support combustion, emit smoke or melt when exposed to heat.

An approved, insulated jacket designed to shield each gas appliance must be used.

All minimum clearances to adjacent combustible construction must be increased to 14” on the sides and 16” to the rear of the cooking appliances.



WARNING
Installing this product into a combustible structure without an approved insulated jacket could result in fire, property damage and personal injury.

NEVER INSTALL OR USE YOUR GAS APPLIANCE IN ANY ENCLOSED SPACE SUCH AS, BUT NOT LIMITED TO, GARAGES, PORCHES OR BREEZEWAYS.
NEVER USE YOUR GRILL ON ELEVATED PATIOS OR DECKS.
NEVER INSTALL OR USE UNDERNEATH UNPROTECTED OVERHEAD CONSTRUCTION.

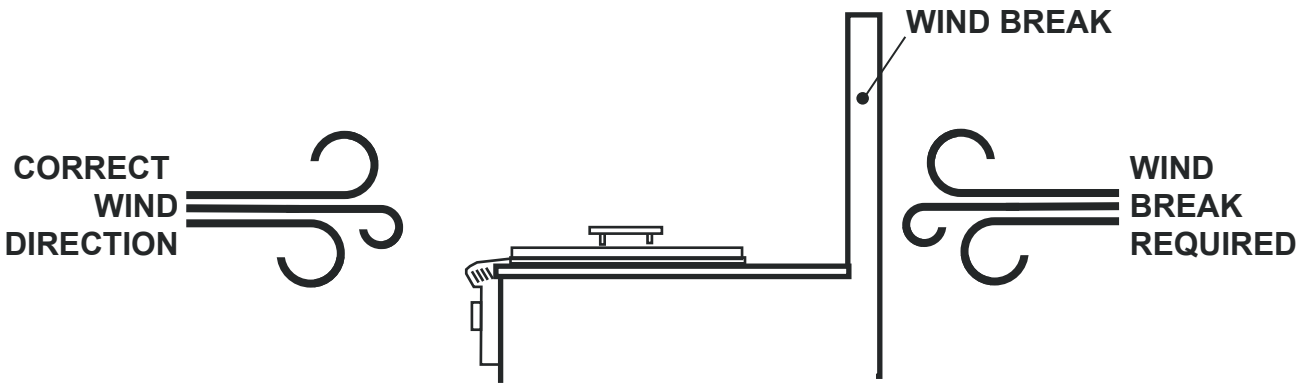
APPLIANCE LOCATION

WHERE IS THE WIND COMING FROM?

When selecting a suitable location, consider important factors such as exposure to the wind and foot-traffic patterns.

If you have a free standing grill, position it so the prevailing wind blows toward the front control panel (at your back when grilling). This will support the proper front to rear of airflow required for proper operation of your grill.

Outdoor kitchens located in areas with prevailing winds should be protected by a wind barrier positioned behind the appliances. All clearances must be observed for safe operation.



FAILURE TO COMPENSATE FOR PREVAILING WIND CAN RESULT IN EXCESSIVE HEAT BUILD UP AND RESULT IN DAMAGE TO THE APPLIANCE AND RISK OF FIRE, PROPERTY DAMAGE OR PERSONAL INJURY.

If you suspect the grill is overheating, using an heat resistant mitt, open the hood. After first checking the control knobs for excessive temperature, turn them down to a lower setting.

If you have a freestanding grill - turn it OFF, and after allowing it to cool, reposition the grill based on prevailing wind patterns as described above.

OR - install a wind break to prevent the wind from interfering with the correct front to back exchange of air.

On windy days, do not operate the grill on high with the hood closed for more than 15 minutes.

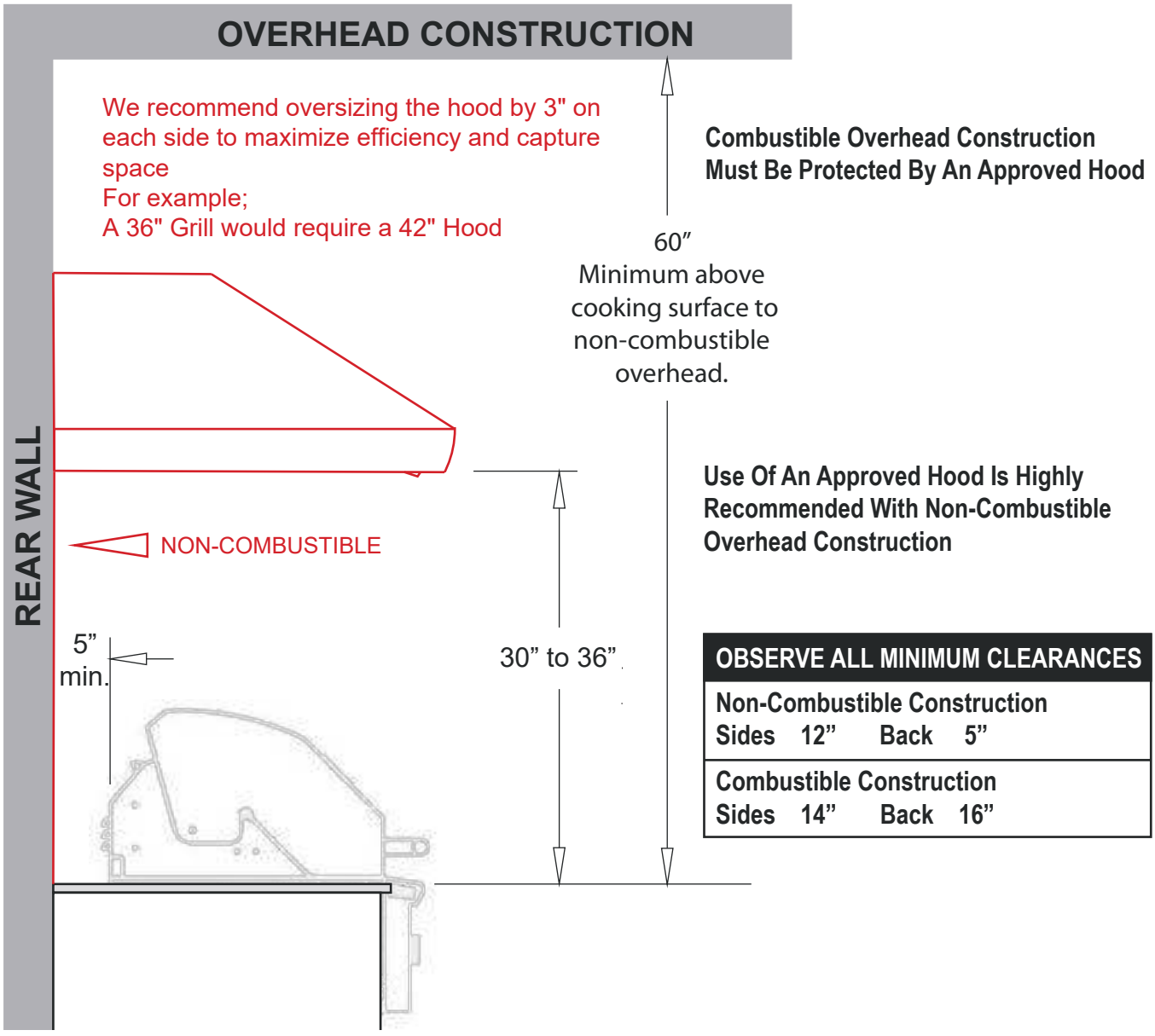
Never leave your appliances unattended while operating.

Your XO Grill must draw air in from the front and exhaust heated air from the rear in order to operate.

Position your cooking appliances so that smoke and exhaust will not gain access to the house through open windows, doors or ventilation.

OVERHEAD CONSTRUCTION

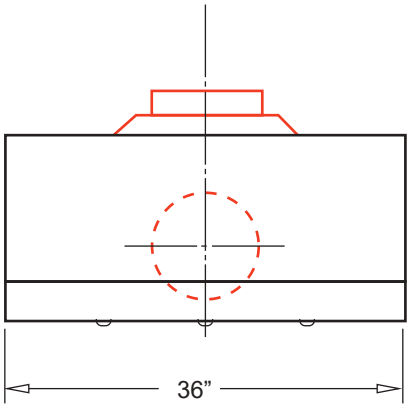
- If installed under any combustible construction the area above the cooking surface of the grill must be covered with an approved exhaust hood.
- It is highly recommended the hood be sized with a minimum 3” overhang on all exposed sides.
- The exhaust hood shall provide no less than 1,200 CFM of proper exhaust ventilation.
- The exhaust hood must be approved for outdoor installation and used with a dedicated GFCI branch circuit.

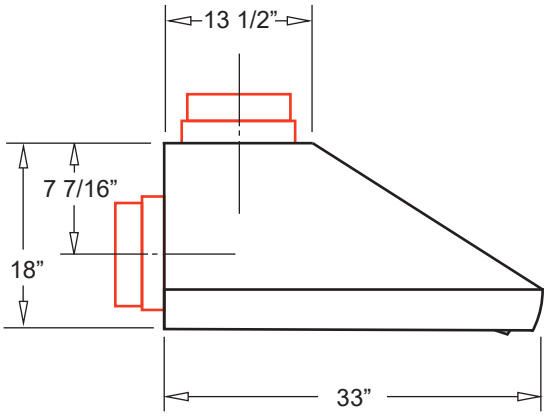


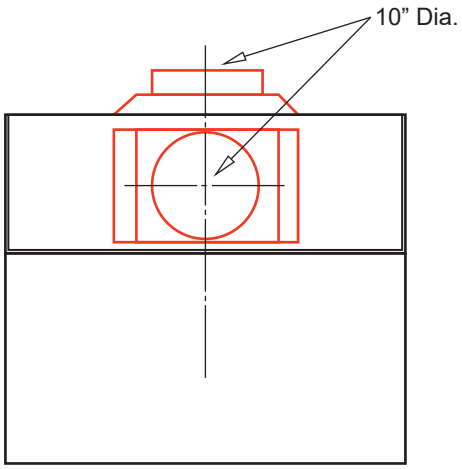
TYPICAL EXHAUST HOOD INSTALLATION

OUTDOOR RATED EXHAUST HOODS

AVAILABLE IN THREE SIZES







MODEL: XOGV36S
36” Wide - use with XOGRILL30 & XOGRIDDLE30

MODEL: XOGV42S
42” Wide - use with XOGRILL36

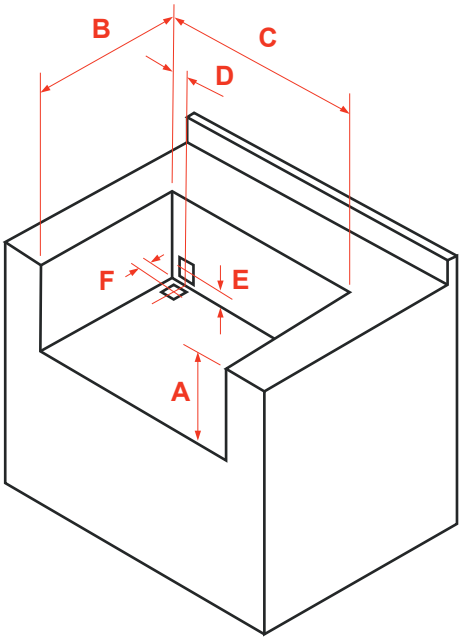
MODEL: XOGV48S
48” Wide - use with XOGRILL42

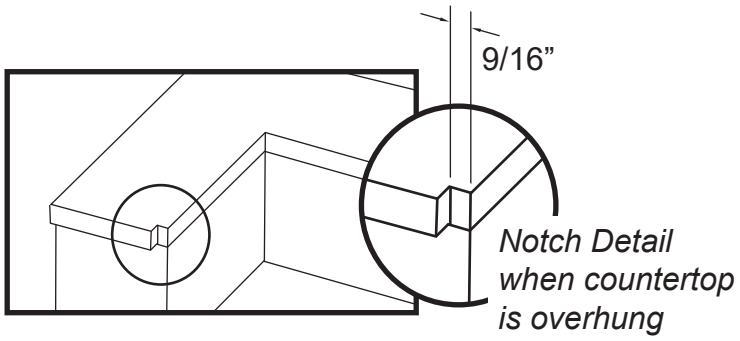
All Models:
33” Deep
18” High to the top of the Canopy
10” Dia. Exhaust Top or Rear



All Models have the following features:
Top or Rear Venting
304 Stainless Steel Construction
Professional Stainless Steel Baffle Filters
Four LED Lamps
Rotary Controls
Two High Velocity Blowers capable
of exhausting up to 1,200 CFM
Matching SS Top Duct Cover

OUTDOOR KITCHEN DIMENSIONS - CUTOUTS





Dimensions **D, E** and **F** define the center lines for 4” x 4” openings for the gas and electrical utilities to be brought in.

CUTOUTS FOR SIDE BURNER
NON COMBUSTIBLE
CONSTRUCTION

XOGPOWER60K	
DIM A	10 1/2”
DIM B	19”
DIM C	15”
DIM D	2 1/2“
DIM E	2 1/2”
DIM F	2 1/2”

XOGSIDEBURN	
DIM A	10 1/2”
DIM B	24 1/4”
DIM C	12”
DIM D	2 1/2“
DIM E	2 1/2”
DIM F	2 1/2”

CUTOUTS FOR INSULATED JACKET
COMBUSTIBLE
CONSTRUCTION
Use of an Insulated Jacket is Required

XOGPBJACKET	
DIM A	12”
DIM B	20 1/4”
DIM C	16 1/4”
DIM D	3”
DIM E	4”
DIM F	3”

XOGSBJACKET	
DIM A	12”
DIM B	25 3/4”
DIM C	14”
DIM D	3”
DIM E	4”
DIM F	3”

Must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable

INSULATED JACKET INSTALLATION

IMPORTANT: Before you build the frame, you must take into account the total weight of the liner, grill, other appliances, countertop and all other finishing materials.

XO Outdoor cooking appliances operate at very HIGH TEMPERATURES. It is absolutely essential to install an insulated jacket whenever combustible materials are used in the construction of your outdoor kitchen. Failure to isolate the cooking appliances within an approved insulated jacket can result in fire, property damage, personal injury or death. Combustible materials include anything which will burn, emit smoke, melt or support combustion.

Refer to the table on page 15 for the correct dimensions to install the insulated jacket..

Determine the entry point for your gas and electrical connections. Create your 4” x 4” rear or bottom utility access based on location requirements.

Use a carpenter’s level to ensure the framing is level both side to side and front to back.

NEVER under any circumstances run the gas line or electrical wiring between the unit and the insulated jacket. All excess electrical wire leads must be pulled out beyond the insulated jacket. Never attempt to install the transformer between the liner and the appliance.

LINER INSTALLATION
Position the liner in the frame. No part of the combustible construction can protrude above the top or beyond the front surface face of the liner. Shim the liner as necessary.

APPLIANCE INSTALLATION - CAUTION HEAVY LIFT
Remove the grates from the unit to reduce its weight and using two people, place the unit into the liner. The side and rear flanges of the unit are designed to rest on top of the stainless flanges of the liner without additional fasteners. The unit must be able to be removed for maintenance and service, do not grout the appliance in place.

FINISHING
If desired the gap, if any, between the liner and the counter may be filled with non-combustible sealant.



- Never install this product into a structure built using combustible materials without an insulated jacket. Doing so risks Fire, Property Damage, Injury or Death.
- Observe and follow ALL set backs and clearances set forth in this manual.
- For outdoor installation only - Never install or operate in an enclosed space.
- Observe and follow ALL overhead clearances set forth in this manual.
- Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, in Canada.

OUTDOOR KITCHEN VENTING

REQUIRED FOR ALL OUTDOOR KITCHEN INSTALLATIONS

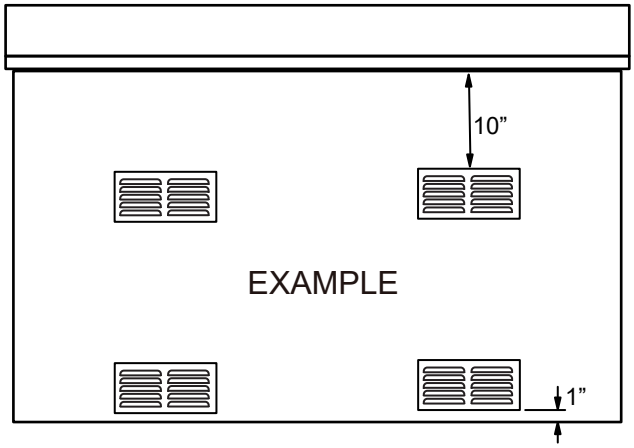
Proper venting is essential for all installations regardless of the materials of construction.

1. Correctly installed venting helps ensure adequate airflow necessary for combustion to take place safely.
2. AND properly installed cross ventialtion helps ensure that, in the event of a leak, gas is not trapped within the enclosed space inside.



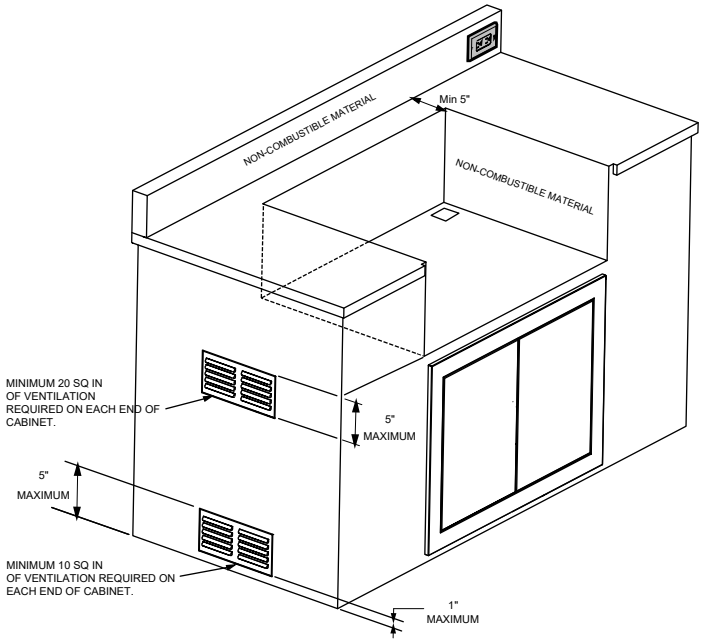
EXTREME DANGER

Gas leakage within a confined space poses an extreme danger of fire and/or explosion. Adequate cross ventilation is absolutely essential.



Natural Gas is lighter than air.
Vents should be placed 10” below the countertop.

Propane is heavier than air.
Vents should be placed 1” minimum above ground level.



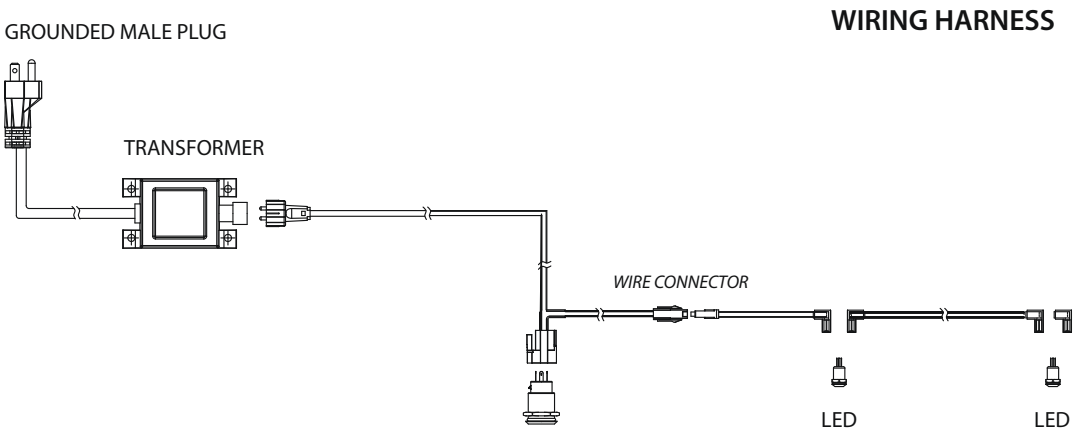
A minimum of three 10 in² (65 cm²) of ventilation openings must be provided at the bottom of the back, left and right sides of your enclosure (island).

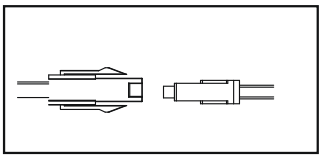
A minimum of three 20 in² (130 cm²) of ventilation openings must be provided at the top of both left, right and back sides of your enclosure (island) where the top of the opening aligns with the bottom of the grill cut-out.

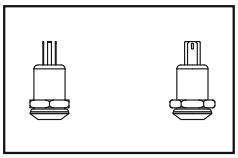
These openings are required to safely dissipate gas vapors if there is a leak in your enclosure.

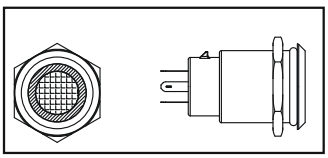
ELECTRICAL WIRING

NOTE: This unit uses a transformer to power the LED lights.
The transformer should be secured to the island walls. Plug only into a Ground Fault Interrupter (GFCI) protected circuit.




WIRING CONNECTORS


LED


ILLUMINATED SWITCH

WARNING

ELECTRICAL GROUNDING

- **Product installation must meet local electric codes or, in the absence of local codes, the latest edition of the National Electrical Code ANS/ NFPA No. 70 or the Canadian Electrical Code CGA 1.6b2005.**
- **Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.**
- **IMPORTANT: When connecting your rotisserie motor, first connect the motor to the grill and then plug the grill into the outlet.**
- **This grill is equipped with a three prong (grounding) electric plug for your protection against shock hazard and must be plugged directly into a properly grounded three prong outlet. Never cut or remove the grounding prong from this plug.**
- **Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a "W-A" marking.**
- **To protect against electric shock, do not immerse any part of the power cord, an extension cord or any plugs in water or other liquid.**
- **Unplug the rotisserie from the outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.**
- **Do not let the cord hang over the edge of a table or touch hot surfaces.**
- **Do not use an outdoor cooking gas appliance for purposes other than intended.**
- **Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.**

BEFORE HOOKING UP YOUR GAS CONNECTIONS



WARNING

Your XO gas appliance is designed for use with either Natural Gas or Propane (LP).

HOWEVER, it must be set up correctly to use one or the other fuel. Different fuels cannot be used interchangeably.

Operation with using natural gas requires different burner orifices and a different regulator set up than for propane and vice versa.

If your unit has been set up for to use one type of fuel and you wish to power it with the other fuel - the appliance must be converted for that use. A gas conversion should only be performed by an experienced gas appliance technician.

Every gas installation must include a readily accessible emergency shut off valve close to the unit. The valve should be at the gas supply source outdoors after the gas line exits the outer wall of the house and before it connects to the flex line or QD line. If the gas line is to be buried, it should connected before it enters the ground. It is highly recommended that the valve have the ability to lock when closed to prevent accidental opening. Any locking or sercurity device cannot interfere with the ability to rapidly close the valve in an emergency. Some locations require this locking feature by code.

XO gas units are shipped as customer spcified set up for use with Natural Gas or Propane. This is designated by the last letter of the model number. Confirm the correct fuel type before installation.

If the model number ends with “L” the unit has been set up to burn Propane.
If the model number ends with “N” the unit has been set up to burn Natural Gas.

In either case, the unit is shipped with the appropriate regulator. Natural Gas regulators operate with an outlet pressure of 4 “ W.C. and Propane regulators operate at 11” W.C.

All threaded fittings must be properly sealed with pipe compound or tape with has been approved for use on gas systems.

During gas system pressure testing, (equal to or exceeding 1/2 PSI - 3.5 KPa), the gas appliance must be disconnected from the supply using the isolation shut-off valve.

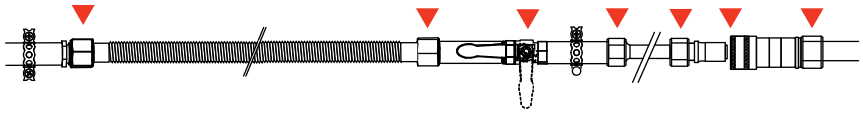
GAS LEAK TESTING

WARNING

Regardless of whether you are powering your unit with Propane or Natural Gas - Leak Testing of all connections and components is an essential step to ensure the safe use of the appliance.
Leak testing is easy to do and MUST be performed: Before the First Use, whenever a gas line supply component (such as a propane tank) is changed, whenever a gas leak is suspected, or once a year as general maintenance.

PERFORMING A LEAK TEST - Either with a leak detector or by the simple method below:

- Prepare a mixture of 50% liquid dish soap and 50% water.
- Remove or extinguish all open flames or potential ignition sources - **NO SMOKING** whenever gas may be present. **NEVER** test for the presence of gas using a match or open flame.
- **Sparks or open flames may ignite a fire or explosion resulting in property damage, personal injury or death!**
- Ensure that all control knobs are in the OFF position.
- Open the local gas supply valve (either at the propane tank or natural gas line)
- Using a spray bottle or brush, liberally coat ALL the gas line connections, hoses, manifolds, regulators and valves.





- Gas leaks will be indicated by bubbles forming.
- If this occurs, **IMMEDIATELY SHUT THE GAS OFF.**

FIXING A GAS LEAK

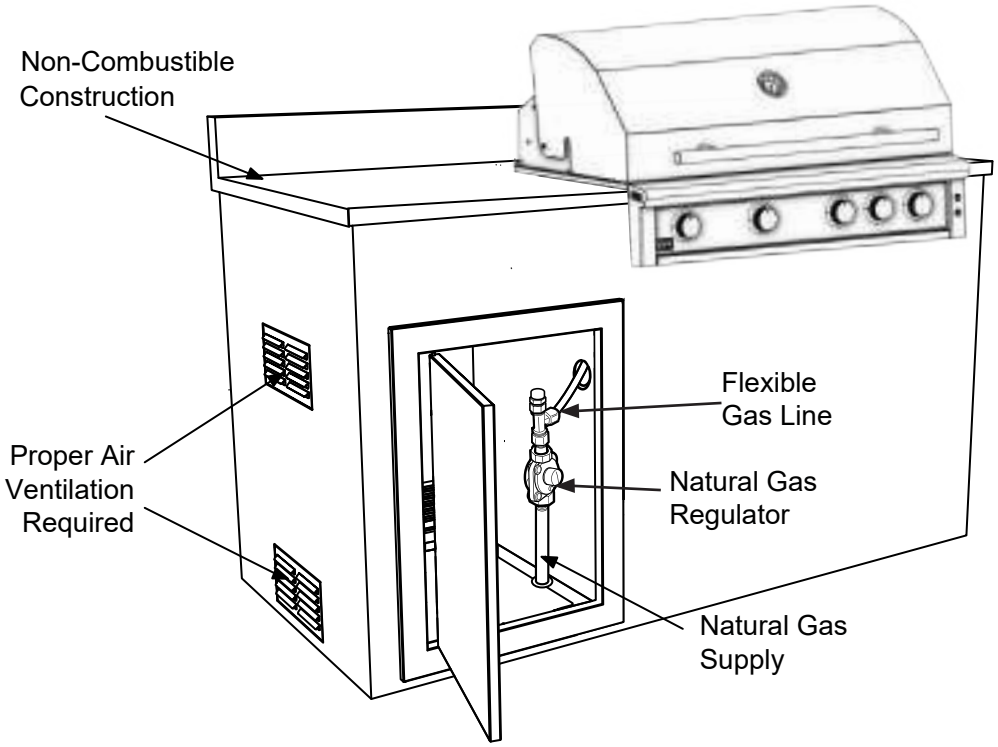
- After shutting off the gas, turn all control knobs “ON” to purge gas from the system.
- Wait several minutes - then turn all control knobs to the “OFF” position.
- With a damp cloth, wash the residual soapy solution from the gas line and let dry.
- Tighten the loose fitting or replace the leaking component with a Manufacturer approved part.
- Repeat the leak test above.
- If the unit fails the leak test a second time - **STOP** - Shut the gas off and call for a professonal service technician. - **DO NOT ATTEMPT TO USE THE APPLIANCE UNTIL REPAIRED.**

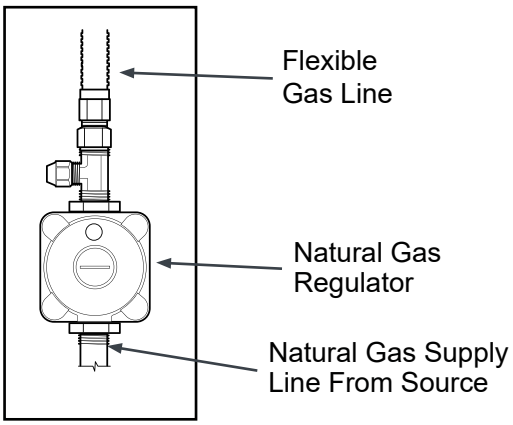
NATURAL GAS INSTALLATION

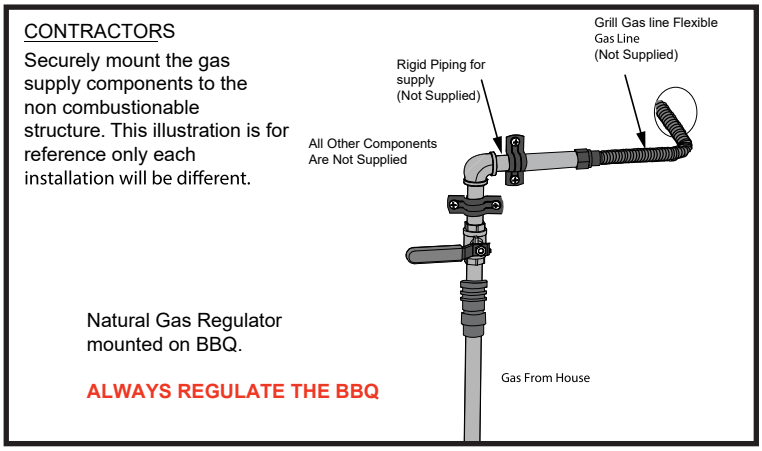
Hard Pipe Connection in a Built in Enclosure

WARNING

Only licensed a gas professional must perform the required gas fitting on XO gas appliances. To ensure satisfactory performance, the gas supply line must be sized to accommodate the total BTU/h requirements of all the gas-fired equipment that will be connected to that line. In no case should pipe less than 3/4” inside diameter or 1” outside diameter ever be used to connect this product.





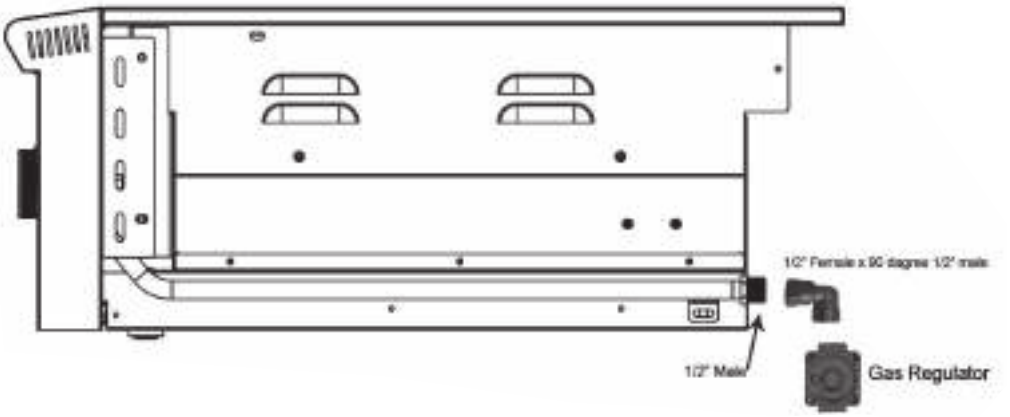


GAS HOOK UP - NATURAL GAS

NATURAL GAS CONNECTION KIT INCLUDED WITH GAS GRILL

The Natural Gas Regulator and 1/2F to 1/2M brass connection is included with the gas unit. Always use a Professional Installer when connecting to your gas line. The gas regulator which is included is set up for natural gas but can be converted for use with propane.

Gas unit manifolds end in a 1/2" male thread and have a "Grip Nut" for a wrench. When tightening these fittings, two wrenches are required. One to hold the Grip Nut and prevent it from moving while the other wrench turns the opposing fitting. Failure to employ two wrenches this way places an undue strain on the manifold and can cause damage and/or result in leaks.





Always use two wrenches to tighten gas fittings

Use plumbers putty or gas tape on the male threads to seal the male threads to seal the connection.
Do **NOT** use sealant or tape on the flare side of a connector.

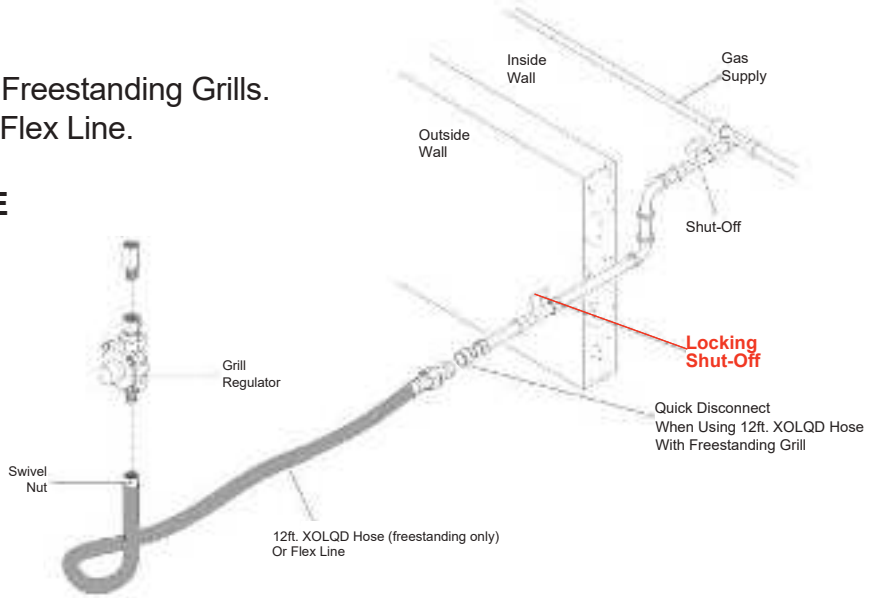


Connect the gas regulator and make certain the “IN” and “OUT” are oriented correctly. This is marked in the casting. Gas will only flow in one direction. A gas flex line or hose can then be used to make the final connection to the house supply line.

IMPORTANT:
An XOLQD Hose may only be used for Freestanding Grills.
Permanent installations MUST use SS Flex Line.

YOUR FINAL PIPING MUST INCLUDE A LOCKING 1/4 TURN SHUT OFF VALVE OUTSIDE LOCAL TO THE UNIT FOR EMERGENCIES

ALL CONNECTIONS MUST BE LEAK TESTED PRIOR TO FIRST USE



LP GAS TANK SAFETY

LP Gas grill models are designed to use a standard 20lb. Liquid Propane Gas (LP Gas) tank, sold separately. Do not connect your gas grill to an LP tank that exceeds this capacity. This is a tank approximately 12” in diameter and 18-1/2” tall.

The tank must have an Overfill Prevention Device, “OPD”, installed. This is a safety device which prevents filling the cylinder beyond its rated capacity, which can cause the LP tank to malfunction.

The LP Gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods, and Commission: as applicable.

The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP Gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank. The tank supply system must be arranged for vapor withdrawal.

The LP Gas tank must have a collar to protect the tank valve. Never connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas grill.

Replacement hose and regulator assembly must be identical to those listed in the parts list of this Operating Manual as specified by XO.

Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects. Always keep LP Gas tank in upright position. Do not subject the LP Gas tank to excessive heat. Never store an LP Gas tank indoors. If you store your gas grill in the garage always disconnect the LP Gas tank first and store it safely outside. LPGas tanks must be stored outdoors in a well-ventilated area and out of the reach of children. Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.

The regulator and hose assembly can be seen by opening the cart or island doors. They must be inspected before each use of the grill. If the hose is damaged in any way, it must be replaced prior to using the unit. The gas unit is set up to operate with an LP gas cylinder equipped with an OPD (overfilling prevention device).

SAFETY NOTICE

Always shut the tank valve when not in use.

Excessive heat can cause vapor to be released from the cylinder when not in use.

GAS HOOK UP - PROPANE

WARNING

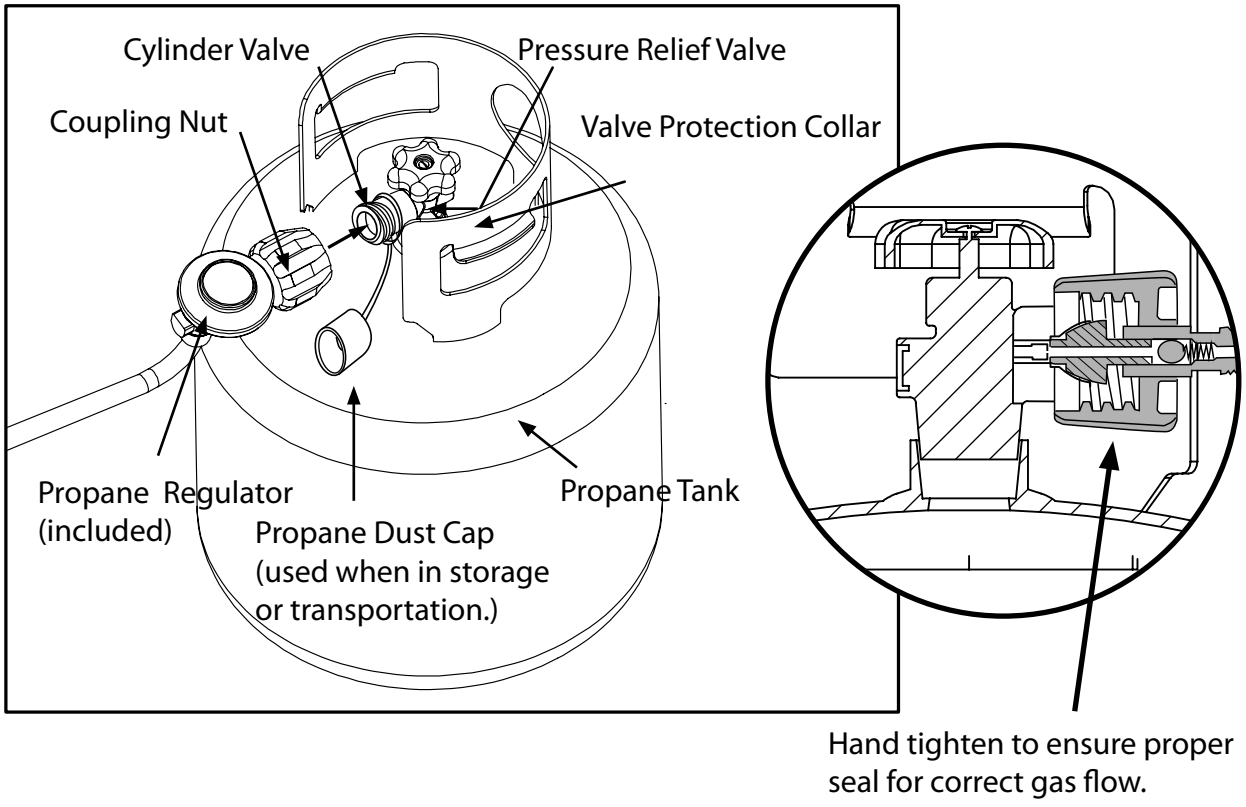
Never connect any appliance directly to a gas line. The correct pressure regulator must be installed on all gas equipment. **All local codes require it.** XO supplies the correct regulator with your grill.

Failure to install or removal of the gas regulator supplied with your grill can result in fire and/or serious personal injury. It will also void the equipment warranty.

Do not use any gas regulator/assemby except the one supplied for your unit by XO.

WARNING | PROPANE TANKS

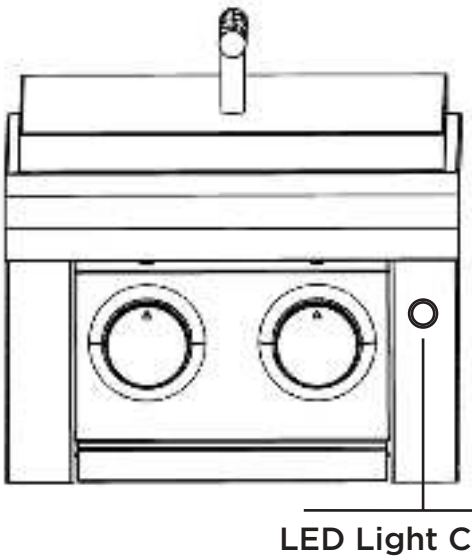
When not in use - shut the gas valve OFF at the tank.
Never store spare propane tanks under or near the grill.
If storing the grill indoors - remove the propane tank.
Use only the valve dust cap supplied with disconnected tanks.
Tanks must be stored outdoors in a secure, well ventilated area.
Never fill propane tanks beyond 80% of their rated capacity.
Hand tighten the regulator coupling nut - Do not over tighten.



LIGHTING THE BURNERS

⚠ CAUTION

- **Never light the side burner if you smell gas.**
- **Keep face and body parts away from the side burner when lighting. If burner fails to light after 5 seconds, turn off the burner, wait 5 minutes then repeat the lighting procedure.**
- **Do not leave the side burner unattended.**



LIGHTING THE BURNERS WITH THE IGNITERS

With the cover removed - Open the gas supply valve.

Push and hold the knob in to start the flow of gas.

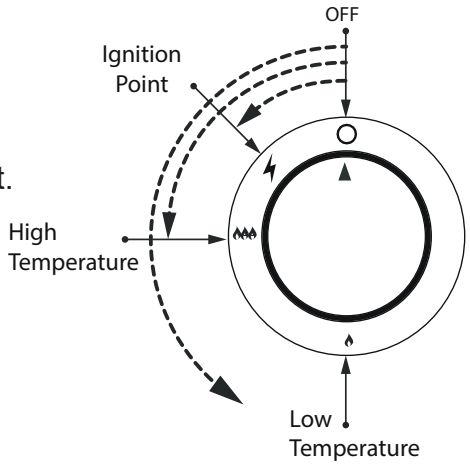
After 2 seconds, while holding in, turn slowly 1/4 Turn to the left.

You will hear the loud Click of the igniter.

Look to see the burner is fully lit.

If the burner does not light, turn the knob OFF wait 5 minutes until the gas is fully dissapated and repeat.

Always make certain all knobs are in the OFF position when finished cooking.



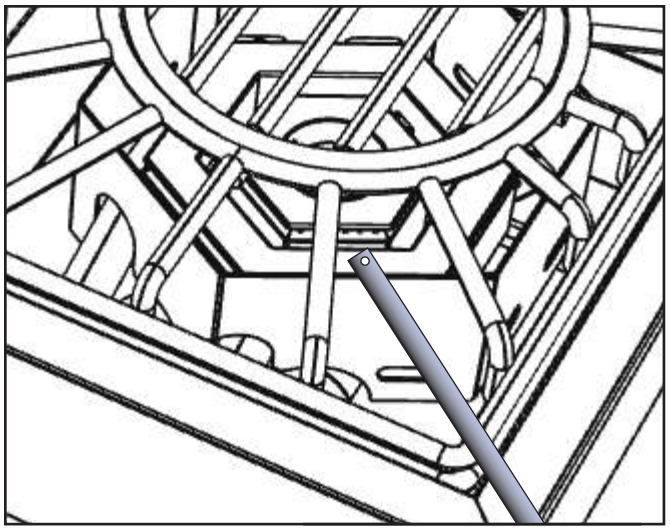
⚠ WARNING

COLD WEATHER WARNING: PROPANE

Extremely cold temperatures may cause your burner to ignite inside the burner rather than outside. Once lit, if you hear a "**WHOOSHING**" sound, immediately turn the burner knob **OFF** to extinguish the flame. Then immediately re-light the burner.

MANUALLY LIGHTING BURNERS

1. Turn both control knobs off and wait five minutes to allow any accumulated gas to dissipate.
2. Keep your face as far away from the burners as possible.
3. Light and insert a long-stem match or kitchen lighter, holding it near the holes surrounding the burner.
4. Slowly rotate the burner knob for the burner you are lighting counter-clockwise to the high position.
5. If the burner does not light after five seconds, turn the control knobs to the OFF position and wait five minutes until the gas clears before attempting to re-light
6. If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.
7. To shut off the burners, rotate the knob and turn to OFF.





WARNING

- Never attempt to light a burner if you smell gas.
- Always keep the hood open when lighting your grill.
- Releasing fuel into a closed grill before lighting will increase the risk of explosion, property damage, personal injury or death.
- Keep your face and body as far from the grill as possible when lighting. Any time a burner doesn't light within 5 seconds, turn off the control, wait 5 minutes for gas to dissipate, and repeat the lighting procedure.
- NEVER LEAVE APPLIANCES UNATTENDED WHILE COOKING.

GAS APPLIANCE SAFETY

NEVER leave the appliance unattended.

NEVER operate a gas appliance that has not successfully undergone a leak test.

Prior to the first use - make certain that all packing materials and tie downs have been removed from the interior of the unit, the grates have been washed and given a light coat of canola oil.

Avoid wearing loose-fitting garments while cooking.

Assume all surfaces are hot. Do not touch the racks, lids or immediate surrounding metal surfaces with bare hands - these areas become extremely hot during use and could cause burns.

Use an insulated glove or mitt when opening and operating the appliance.

Open covered pots and pans slowly to allow heat and smoke to escape before fully opening.

Burners must be open and unobstructed when lighting.

Never lean over or look directly into the appliance when lighting.

Do not heat unopened food containers.

Do not use aluminum foil to line any part of the unit. Severe damage can result and void your warranty

Never use charcoal in this gas appliance.

Excessively fatty foods can cause flare-ups and boil overs. Damage caused as a result of unsupervised use or flare-ups will void the warranty.

Never cook without the drip pan in place. Failure to ensure that the drip pan is properly inserted can result in a grease fire.

Grease is extremely flammable. Let hot grease cool down completely before disposing of it. The drip tray should be cleaned after every use.

Before cooking, lightly oil the grates with canola before lighting the burners and preheat for 10 minutes for best peformance.

NEVER operate the appliance under the influence of alcohol or drugs.

CLEANING AND MAINTENANCE

CARING FOR STAINLESS STEEL

Wash regularly with clean fresh water, mild detergent and a microfiber cloth. After washing rinse with clean water and wipe the surface dry with a microfiber cloth. Be certain to go with the grain on brushed stainless steel. Generally you should wash your stainless steel every three months. In areas where the grill is exposed to high salt concentrations or chlorine such as coastal regions or near swimming pools, your stainless should be washed every two weeks. Failure to maintain the finish in such environments will lead to tea staining and corrosion. For better protection use a thin coating of protectant on the surface.

Common conditions that cause corrosion or discoloration of stainless steel:

1. Chloride containing cleansers – this includes bleach and any cleaners containing bleach
2. Muriatic acid (hydrochloric acid) – commonly used to clean up after tile/concrete installation
3. Concentrated soap residue – chemical additives will cause discoloration and some dried soaps actually look like rust
4. Water with high iron content – can leave a rusty residue, especially if allowed to drip continuously
5. Contact with iron materials – including steel wool, iron residue/dust from installation or cleaning of other steel products
6. Don't allow trapped moisture between the product and cover – rubber mats, metal cans or cleaning products trapped moisture - allow cabinets to completely dry before covering.
7. Salts – contain chlorides
8. Extreme Heat by Flame
9. Do not permit citrus or tomato juice to remain on stainless steel surfaces.
10. Avoid all abrasive cleaners, steel wool or abrasive cloths as they will scratch the surface.

OXIDIZATION Removal

If you have oxidation there are a few steps to take to bring your stainless appliances back to "like new" condition. Apply clean water with a cleaning sponge and rub gently in the direction of the grain. If the mark won't shift, it may be necessary to use a stainless steel cleaner, in which case apply the cleaner and rub gently. After cleaning it is important to rinse the stainless steel with clean fresh water and buff with a soft coth, always rubbing with the grain. Rubbing across the grain can damage the finish and the stainless will lose its shine.

TROUBLE SHOOTING

Often minor issues can be be resolved quickly and easily by the homeowner.
This section is not intended as a replacement for qualified, professional service but rather as a general guide to determine if a service technician is needed.

If you are unsure of any issue or have a question regarding your gas gril, do not hesitate to contact our service team. They are here to help you.
XO Service can be reached at 973-403-8900 or email service@xoappliance.com

BEFORE CALLING SERVICE - SOME COMMON QUESTIONS & FIXES:

1. Is there fuel supplied to the appliance?
2. Is the main shut-off valve open?
3. Are you using the correct type of fuel for the grill? (Propane or Natural Gas)
4. Is the grill plugged in to a live, grounded GFCI electric circuit?
5. Are both burners out or just one?
6. Can you light the burner with a match?

ISSUE	POSSIBLE CAUSE (+REMEDY)
Burners will not light.	**Misaligned Burner Head** Reposition burner head and make sure it sits properly on top of the burner chamber. **No Gas When Control Knobs are Opened** Check the supply valves, if open - the line is obstructed, close the valves at the source and call for service
No Igniter Spark	**Misaligned or Fouled Igniter Tip** The tip of the igniter should be within 1/8” of the burner ports and free of grease or any other foriegn material. It cannot touch the burner. **Loose or Broken Igniter Wire** Check that the connections are tight and the wire is not cracked or broken. If damaged, replace the ignition wire. After repair - WITH THE GAS OFF - try the igniter - a spark should be visible between th e igniter tip and burner head. If spark is still not appearing, call for service.

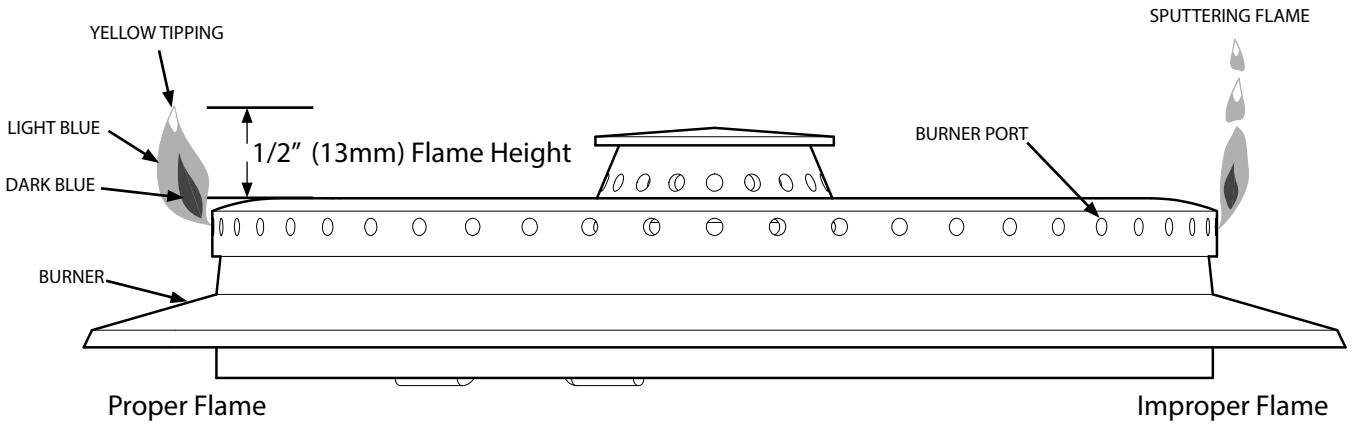
BURNER MAINTENANCE - XOGSIDEBURN

⚠ CAUTION

Proper replacement of each burner ring is critical after removal for cleaning. They must be centered on the brass orifice above their respective burner chambers. Each must rest level and flat without rocking. The ignition tip ofthe igniter should be no more than 1/8” from the but it cannot touch the ring.
Failure to reinstall the burner ring properly may cause a very dangerous condition which can cause personal injury or property damage.

Never engage in any service or adjustment of a burner unless the gas is shut off and the burner is cool to the touch.

This maintenance should be conducted monthly, after a prolonged shutdown or as needed.



⚠ CAUTION

Turn off gas at source and disconnect the unit before servicing. To avoid the possibility of burns, maintenance should be done only when the side burner is cool. A leak test must be performed annually and whenever any component of the gas train is replaced or gas smell is present.

BURNER MAINTENANCE - XOGPOWER60K

WARNING

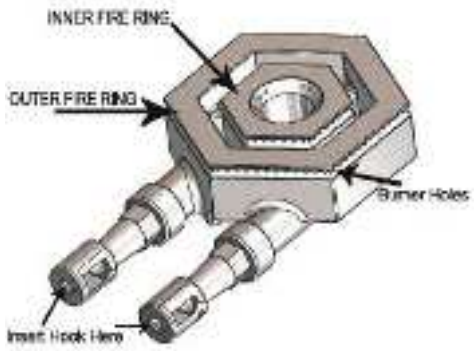
Spiders and small insects can spin webs and nest in the grill burner ventures which can lead to a gas flow obstruction resulting in a fire in and around the burner tubes. This type of "FLASHBACK FIRE" can cause serious Gas Appliance damage and create an unsafe operating condition for the user.

To reduce the chance of FLASHBACK FIRE you must inspect and clean the ventures at least twice a year in summer and fall or whenever spiders are active in your area, and if your Gas Appliance has not been used for an extended period of time.

Remove the pin from the rear of each Main Burner using needle-nose pliers. Carefully lift each Burner up and away from the Gas Valve Orifice. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the Gas Appliance.



FOR CLEANING, REFER TO METHODS 1-3 BELOW:

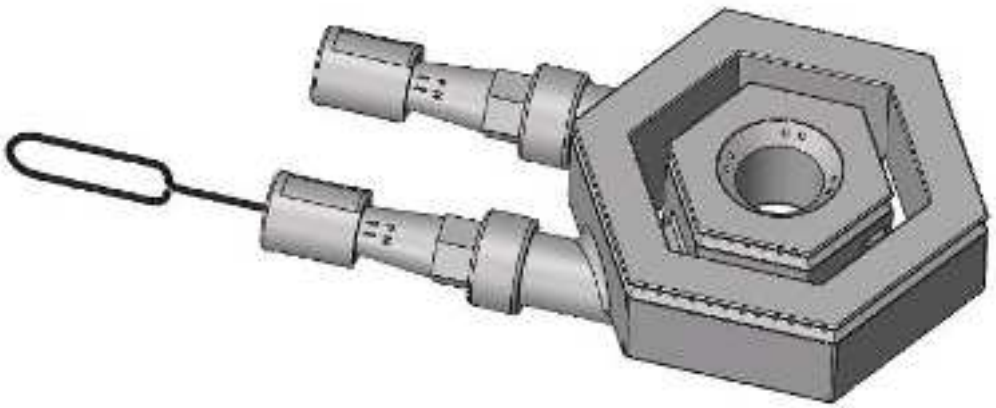


METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.

METHOD 2: Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.

METHOD 3: Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

WARNING For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your Gas Appliance. (See figure above). If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.



OBTAINING PARTS

Parts Not Under Warranty

Parts can be ordered through XO directly.

Warranty Parts

Warranty parts will need a proof of purchase and can be ordered by contactingXO appliances.Proof of purchase is required for warranty parts.

All parts listed in the Parts List have a Part Number. When ordering parts, first obtain the Model Number and Serial Number from the name plate on your equipment. Then determine the Part Number and the Description of each part from the following illustration and part list. Be sure to give all this information . . .

Appliance Model Number _____Part Description_____

Appliance Serial Number_____ Part Number _____

Type of Gas (Propane or Natural_____

Do not order bolts, screws, washers or nuts. They are standard hardware items and can be purchased at any local hardware store. Shipments contingent upon strikes, fires and all causes beyond our control.

_____

Your XO Premium Gas Grill is identified by model number, serial number, and gas type. This information is provided on a product identification label located on the left side of the grill and under the grill's drip tray. For your convenience, complete this section for future reference when contacting XO Appliance.



CALL 973-403-8900

service@easternmarketing.com

PARTS LIST

XOGSIDEBURN



ITEM	PART NO.	DESCRIPTION
1	XOGP001	Hood
2	XOGP009	Hood Handle
3	XOGP002	Cooking Grate
4	XOGP010	Drip Tray
5	XOGP003	Firebox
6	XOGP011	Switch
7	XOGP004	Control Knob
8	XOGP012	Knob Bezel
9	XOGP005	Logo Plate
10	XOGP013	Control Panel
11	XOGP006	LED Light
12	XOGP014	Igniting Valve
13	XOGP007	SS Gas Line
14	XOGP015	Gas Manifold
15	XOGP008	Burner Assembly
16	XOGP016	Igniting Pin

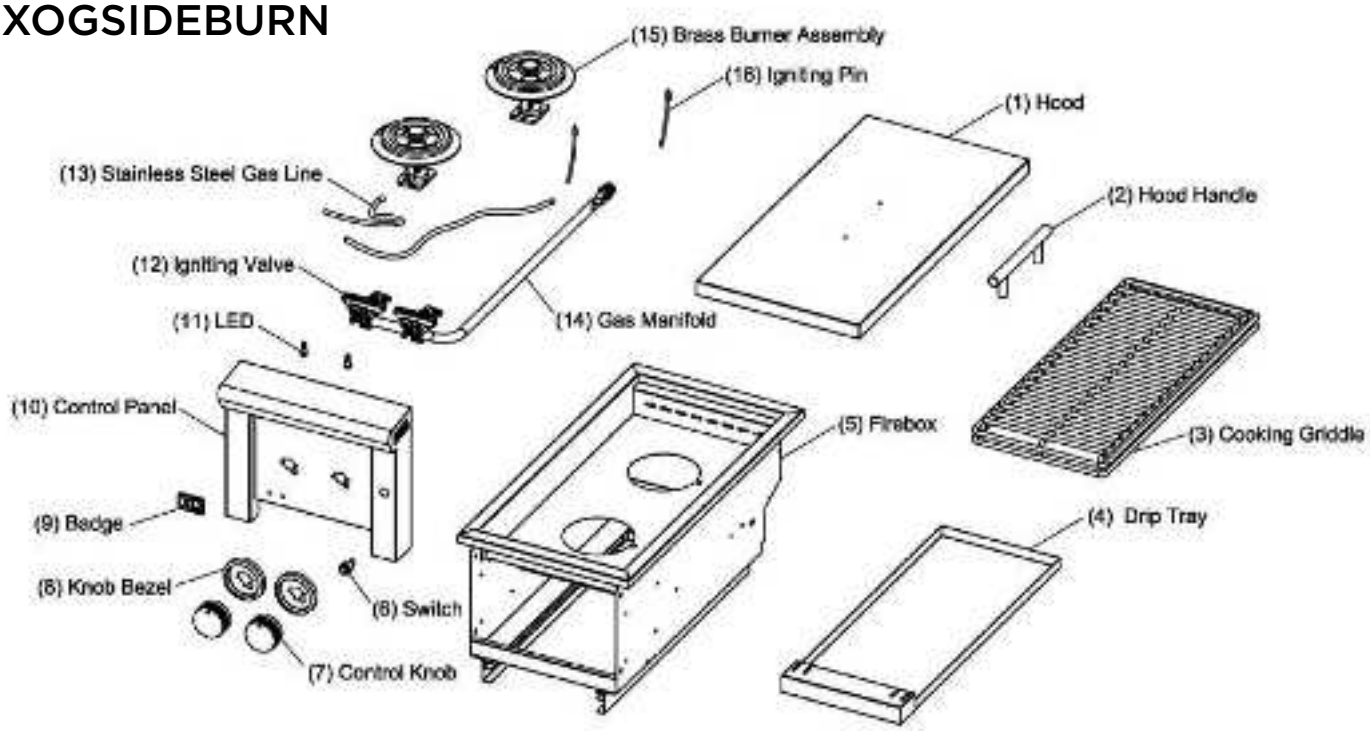
XOGPOWER60K



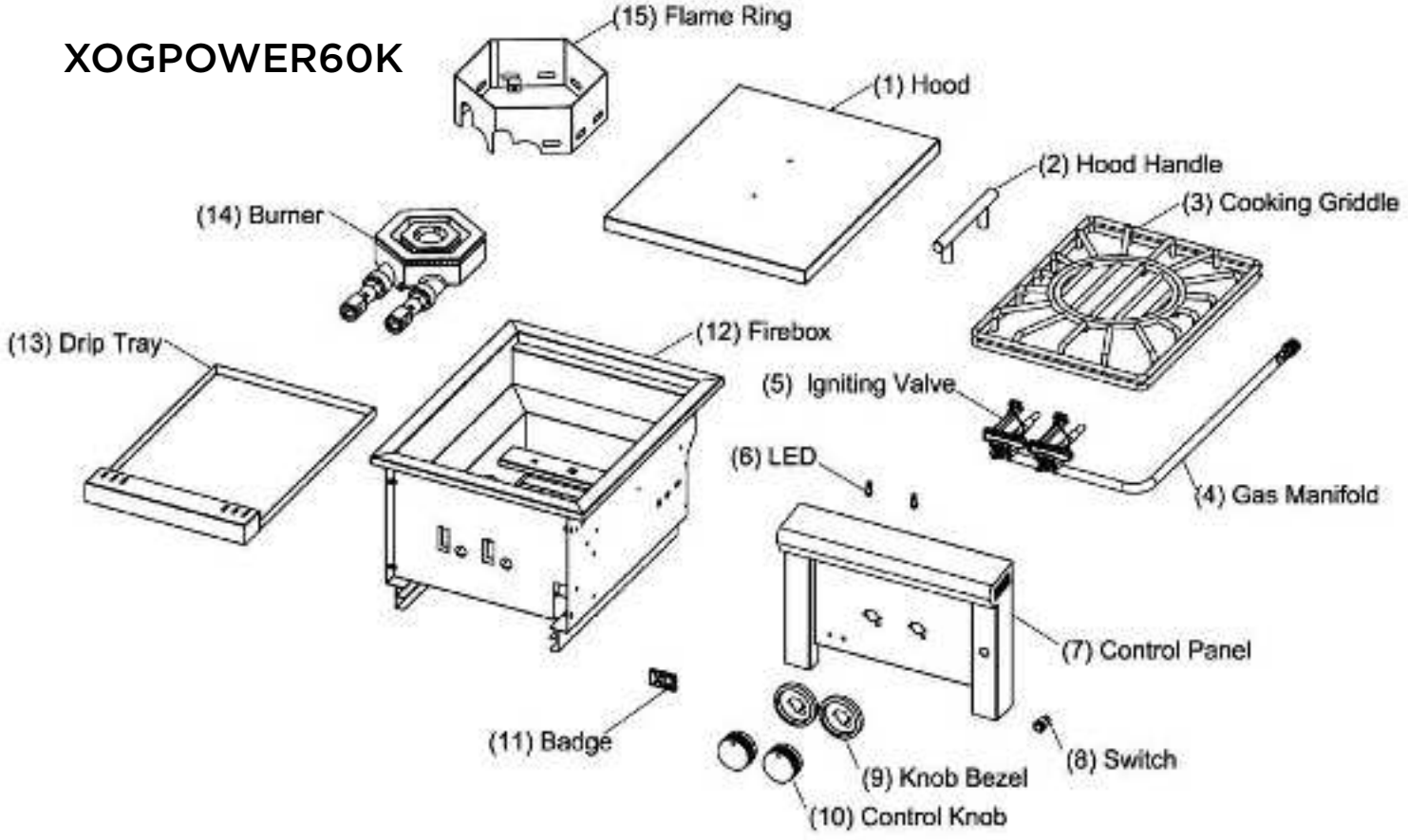
ITEM	PART NO.	DESCRIPTION
1	XOGP017	Hood
2	XOGP025	Hood Handle
3	XOGP018	Cooking Grate
4	XOGP026	Gas Manifold
5	XOGP019	Igniting Valve
6	XOGP027	LED Light
7	XOGP020	Control Panel
8	XOGP028	Switch
9	XOGP021	Knob Bezel
10	XOGP029	Control Knob
11	XOGP022	Logo Plate
12	XOGP030	Igniting Valve
13	XOGP023	Drip Tray
14	XOGP031	SS Burner
15	XOGP024	Flame Ring

EXPLODED VIEW AND SPARE PARTS

XOGSIDEBURN



XOGPOWER60K



WE'VE GOT YOUR BACK

XO Limited Warranty

WARRANTY TERMS FOR XO - RESIDENTIAL USE ONLY.

XO Stainless Steel Gas Grills & Gas Burners

XO warranties this XO stainless steel gas grill to be free from defects at the time of purchase and for the periods specified below. The grill must be installed by a qualified technician and must be maintained and operated safely, in accordance with the instructions in the owner's manual. This warranty applies to the original purchaser only and is not transferable. All warranty repairs must be accomplished by a qualified gas appliance technician.

Limited Lifetime Warranty
XO warrants the stainless steel tube main burners and fabricated stainless steel housing, to be free from defects in materials and workmanship under normal residential use for the lifetime of the product. This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and are to be expected with any outdoor product. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.

FIVE YEAR LIMITED WARRANTY
XO warrants the flame tamer, stainless steel grates, drip pans and gas valves to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, installation, shipping and handling charges.

TWO YEAR LIMITED WARRANTY
XO warrants all other grill components to be free from defects in materials and workmanship under normal residential use for a period of two years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, installation, shipping and handling charges.

COMMON AREA WARRANTY
A 180 day warranty applies to applications where use of the product extends beyond normal residential use such as bed and breakfast inn, private clubs, multidwelling condos and apartments. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, installation, shipping and handling charges. This warranty excludes all commercial locations such as restaurants and food service locations.

WARRANTY LIMITATIONS & EXCLUSIONS
This warranty shall apply only to the products purchased and located in the continental United States and Canada. The warranty coverage begins on the original date of purchase and proof of date of purchase is required. In order to activate the warranty, we require that you register your product online at www.xoappliance.com within 90 days of purchase. This warranty applies only to the original owner and may not be transferred. This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals. This warranty does not apply to commercial use, or to products with altered or removed serial numbers.XO shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

FOR WARRANTY SERVICE & REPLACEMENT PARTS: check the contact & support section of our website www.xoappliance.com, email us at service@easternmarketing.com or call 1-973-403-8900
120 Eagle Rock Ave., Suite 303, East Hanover, NJ 07936

Please note: Pictures and Information may change without notice.



1-973-403-8900

Visit our web site at www.xoappliance.com

