ODL GRILLS

GAS GRILL USER MANUAL

CARE • USE • MAINTENANCE • SAFETY



Built-In Gas Grill Series

Models ODLGRILL30 and ODLGRILL36 Pro Series

BUILT FOR BETTER MOMENTS™

OUTDOOR USE ONLY | KEEP THIS MANUAL WITH THE PRODUCT

01 WELCOME TO ODL

Read this manual completely before installation, connection, lighting, operation, or service.

Built for better moments - and built to be understood.

Thank you for choosing ODL Grills. This combined **User + Installation Manual** is written for the ODLGRILL30 and ODLGRILL36 Pro Series built-in gas grills. It is designed to give the owner, installer, service technician, and future purchaser a clear record of how the appliance is intended to be installed, operated, cleaned, inspected, and serviced.

NOTICE

Controlling product information
The rating plate, current model-specific installation drawing, certified production specifications, supplied regulator instructions, and applicable local codes control if any value differs from this manual. Never fabricate a countertop cutout or gas system from an unverified dimension.

Keep this manual with the grill. Record the model and serial number before installation, retain proof of purchase, and keep installer/service information with the appliance. This record can shorten service time and help prevent incorrect parts or fuel components from being installed.

REGISTER YOUR ODL GRILL

CALL 888-812-GRILL (4745)

Please call after purchase/installation to create your product record.

Have your model, serial number, purchase date, dealer/retailer, and installation information available.

PRODUCT IDENTIFICATION

MODEL	ODLGRILL30 / ODLGRILL36 Pro Series
SERIAL NUMBER	
FUEL TYPE	LP / Natural Gas
PURCHASE DATE	
DEALER / RETAILER	
INSTALLER	
INSTALLATION DATE	

02 MANUAL GUIDE

Quick navigation for owners, installers, and service personnel.

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IMPORTANT CUSTOMER NOTE

Keep this manual with the product. Use the page-specific warnings and checklists before each applicable task.

For safety-critical installation values, use the current certified ODL model drawing and the appliance rating plate.

03 CRITICAL SAFETY INFORMATION

YOUR SAFETY MATTERS • USE RESPONSIBLY • ENJOY MANY MORE MOMENTS™

Your safety and the safety of others is very important. Please read and follow the information in this section before using your ODL Grill. Failure to follow these instructions could result in fire, explosion, property damage, serious injury, or death.



OUTDOOR USE ONLY

- This grill is designed for outdoor use only.
- Never operate the grill in a garage, building, breezeway, covered patio or any other enclosed area.
- Operating in an enclosed space can cause a fire, explosion, serious injury, or death due to carbon monoxide and gas accumulation.



KEEP COMBUSTIBLES AWAY

- Keep flammable materials, combustibles, and heat-sensitive items away from the grill, including the hood exhaust, sides and rear.
- Maintain proper clearances as specified in the installation instructions.
- Do not store combustible materials, gasoline, or other flammable liquids or vapors near the grill.



LEAK-TEST ALL GAS CONNECTIONS

- Before first use and periodically thereafter, leak-test all gas connections as described in the Care & Maintenance section of this manual.
- Never use an open flame to check for gas leaks. Use a soap and water solution.



NEVER LEAVE UNATTENDED

- Never leave the grill unattended while in operation.
- Always supervise the grill when in use.
- Unattended grills can cause fires and serious injury.



ALLOW TO COOL

- Allow the grill and all components to cool completely before cleaning or performing any maintenance or service.
- Hot surfaces can cause severe burns.



DISCONNECT ELECTRICAL POWER

- Disconnect electrical power before servicing lights, ignition components, or any electrical parts.
- Follow instructions in the Care & Maintenance section.



KEEP CHILDREN AWAY

- Keep children and pets away from the grill at all times.
- Hot surfaces can cause severe burns and serious injury.



USE CORRECT FUEL TYPE

- Use only the fuel type indicated on the rating plate.
- Using an incorrect fuel type can cause a fire, explosion, and serious injury.

DANGER

IF YOU SMELL GAS:

1. Shut off the gas supply at the source.
2. Turn all grill controls to the **OFF** position.
3. Extinguish any open flames.
4. Do not ignite the grill.
5. Do not touch any electrical switches.
6. Do not use a phone near the grill.
7. Do not use the grill again until the leak is corrected and all connections have been tested.

NOTICE

Follow all local codes and ordinances, and always refer to the rating plate on your grill for specific information, including fuel type, electrical requirements, and clearances.

04 BEFORE FIRST USE

Complete every item below before the first lighting or after major service, storage, or relocation.

1. Confirm the model number and fuel type on the rating plate. The connected fuel and regulator configuration must match the appliance.
2. Remove all shipping film, foam, ties, cardboard, labels, protective packing, and loose hardware from the firebox, cooking grids, flame tamers, drip tray, and control area.
3. Inspect the hood, handle, control panel, burners, ceramic flame tamers, cooking grids, grease tray, gas hose/connector, regulator, lamps, wiring, and fasteners for shipping damage or misalignment.
4. Place the grill in its final approved location before gas connection. The chassis must remain removable for future service; do not grout, mortar, or permanently caulk the grill into the opening.
5. Verify the island/enclosure is ventilated and that the rear hood exhaust path is open. Confirm that doors, drawers, backsplash, trim, or decorative panels do not block combustion air or exhaust.
6. Have the gas supply connected by a qualified person where required. Confirm an accessible shutoff valve is installed for fixed piping and that the supplied/approved regulator is used.
7. Perform a complete leak test before lighting. Repeat after any cylinder change, gas service, movement, or long-term storage.
8. If the model uses electrical power for lights or accessories, confirm a weather-protected grounded GFCI-protected receptacle as required by local code and the product rating label.
9. Light each burner individually with the hood open. Confirm reliable ignition, stable flame, and proper response from HIGH to LOW. Shut each burner off and verify complete flame extinguishment.
10. Complete the first burn-in cycle before cooking. Allow the grill to cool, wipe the grids, and confirm the grease tray is installed correctly.

WARNING

Do not use a damaged or incorrectly configured appliance
If you find a damaged valve, hose, regulator, wiring, burner, ignition component, or abnormal gas/flame behavior, do not attempt to correct it by modification. Shut off fuel and arrange qualified service.

05 KNOW YOUR ODL GRILL

Two built-in platforms, one consistent ODL operating philosophy.





ODLGRILL30 - 30 in Built-In

MODEL HIGHLIGHTS

- 2 cast 304 stainless H-burners
- 24,000 BTU each / 48,000 BTU total main input
- 2 independent heat zones
- 2 ceramic-stone flame tamers in 304 SS carriers
- 2 heavy 10 mm hex 304 stainless cooking grids
- 598 sq in primary cooking area
- Blue LED control lighting
- 2 interior halogen work lights
- Flame Thrower ignition
- No rear rotisserie burner; no sear burner

ODLGRILL36 - 36 in Pro Series

MODEL HIGHLIGHTS

- 3 cast 304 stainless main burners
- 22,000 BTU each / 66,000 BTU total main input
- 3 independent heat zones
- 13,000 BTU rear infrared rotisserie burner
- Optional rotisserie kit rated up to 25 lb
- Optional sear burner configuration
- 3 ceramic-stone flame tamers
- 3 heavy 10 mm hex 304 stainless grids
- 978 sq in total cooking area
- Blue LED controls and 2 interior halogen lights

NOTICE

Control layout identification
Production revisions may change the exact knob/button arrangement. Always identify a control by the engraved or printed icon adjacent to that control before lighting.

06 | PRODUCT SPECIFICATIONS

Use the current model spec sheet and rating plate as controlling documents if any value differs.

SPECIFICATION	ODLGRILL30	ODLGRILL36 PRO SERIES
Format	30 in built-in	36 in built-in
Main burners	2 cast 304 SS H-burners	3 cast 304 SS burners
Main burner input	24,000 BTU each / 48,000 total	22,000 BTU each / 66,000 total
Heat zones	2	3
Rear infrared rotisserie	Not equipped	13,000 BTU
Rotisserie kit	Not applicable	Optional; rated up to 25 lb
Optional sear burner	No	Available option
Heat distribution	2 SS304 ceramic-stone flame tamers	3 SS304 ceramic-stone flame tamers
Cooking grids	2 pcs, 10 mm hex 304 SS	3 pcs, 10 mm hex 304 SS
Cooking area	598 sq in primary	978 sq in total
Ignition	Flame Thrower	Flame Thrower
Control lighting	Blue LED	Blue LED
Interior lighting	2 halogen lamps	2 halogen lamps
Primary materials	304 SS hood and grates	304 SS hood and grates
Overall size	30 W x 29 1/8 D x 25 11/16 H	Refer to current model spec sheet
Firebox	27 3/4 W x 20 7/8 D	Refer to current model spec sheet
Weight	145 lb	Refer to current model spec sheet
Fuel	LP or natural gas as marked on rating plate	LP or natural gas as marked on rating plate

NOTICE

Installation dimensions

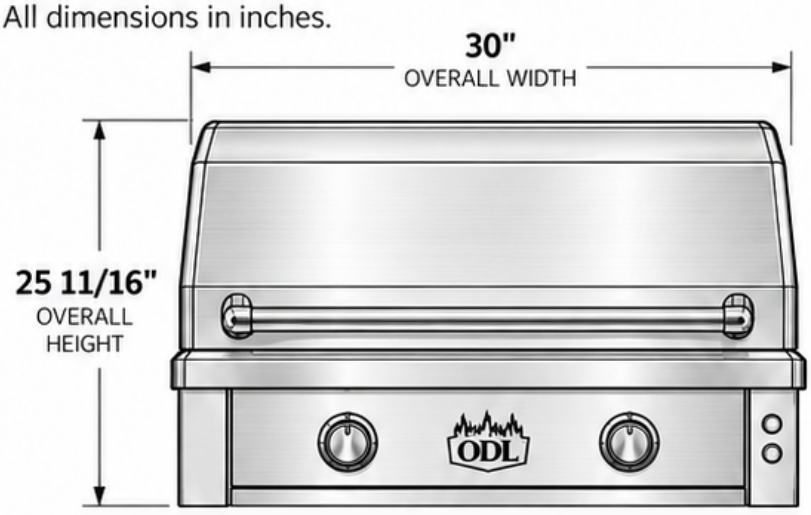
Do not fabricate cabinetry or countertops from overall product dimensions. Use the current ODL model-specific cutout drawing and any required insulated jacket dimensions. Cutout, clearance, vent-area, gas-pressure, orifice, and electrical values are safety-critical and must match the certified production unit.



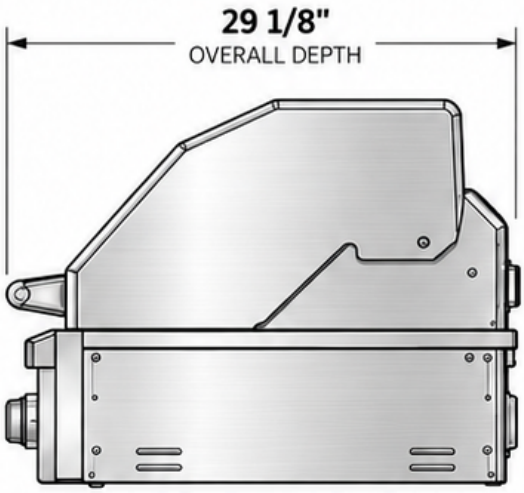
08A PRODUCT DIMENSIONS & INSTALLATION DRAWING

ODLGRILL30 — 30 in Pro Series

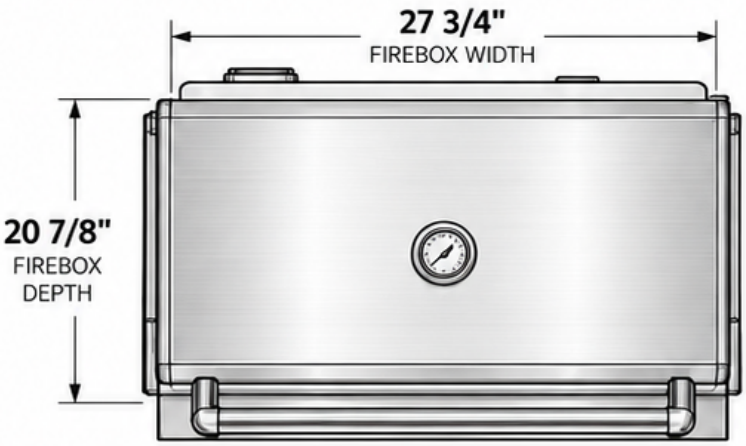
All dimensions in inches.



FRONT VIEW



RIGHT-SIDE VIEW



TOP / PLAN VIEW



ISOMETRIC VIEW
SCALE: NOT TO SCALE

KEY MEASUREMENTS

Overall width	30"
Overall depth	29 1/8"
Overall height	25 11/16"
Firebox width	27 3/4"
Firebox depth	20 7/8"
Weight	145 lb

INSTALLATION NOTES

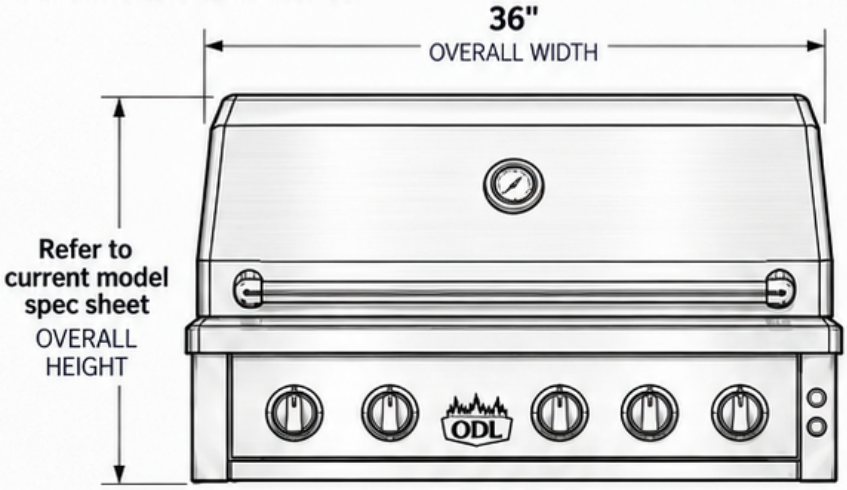
1. Do not fabricate cabinet cutouts from overall product dimensions alone.
2. Use the current model-specific cutout drawing and any insulated-jacket dimensions before fabrication.
3. Verify enclosure ventilation, gas routing, and electrical access before installing the grill.
4. Final certified production drawings and rating plate control if any value differs.

NOTICE Installation dimensions are safety-critical. Verify required clearances, vent areas, utility access, and countertop cutout details before fabrication.

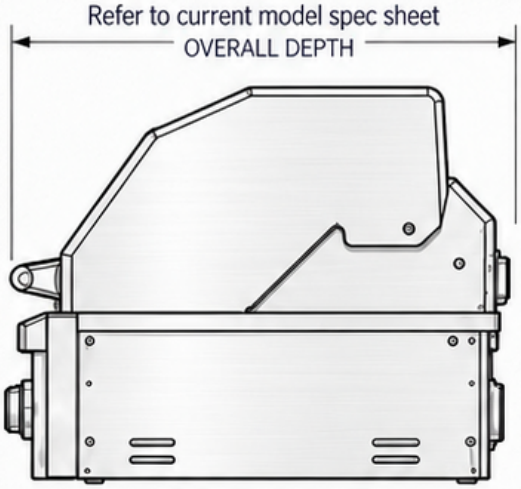
08B PRODUCT DIMENSIONS & INSTALLATION DRAWING

ODLGRILL36 — 36 in Pro Series

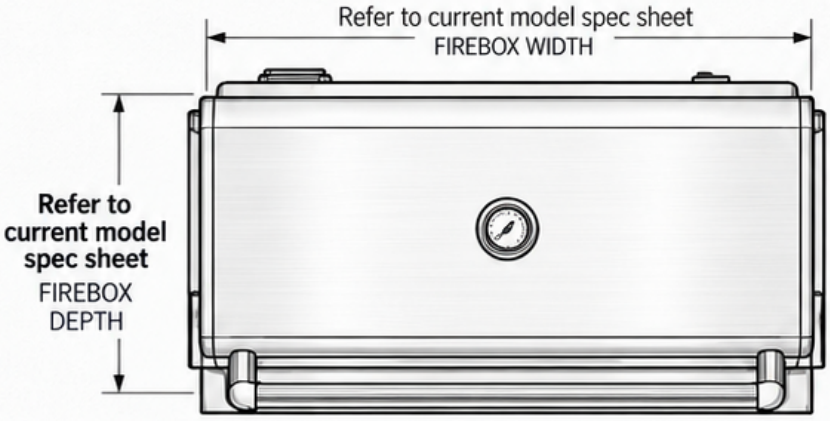
All dimensions in inches.



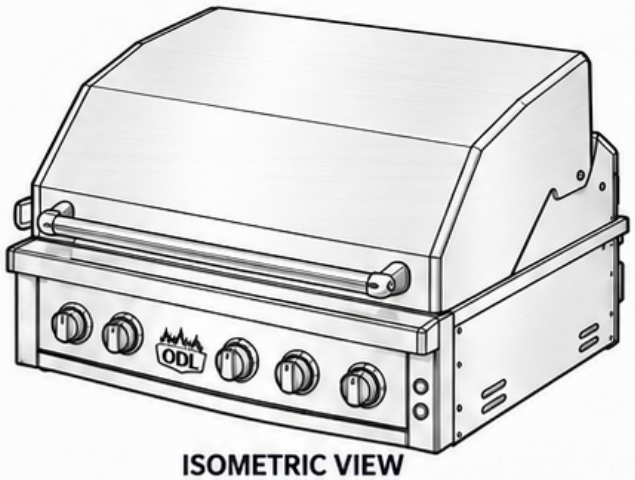
FRONT VIEW



RIGHT-SIDE VIEW



TOP / PLAN VIEW



ISOMETRIC VIEW
SCALE: NOT TO SCALE

KEY MEASUREMENTS

Overall width	36"
Overall depth	Refer to current model spec sheet
Overall height	Refer to current model spec sheet
Firebox width	Refer to current model spec sheet
Firebox depth	Refer to current model spec sheet
Weight	Refer to current model spec sheet

INSTALLATION NOTES

1. Do not fabricate cabinet cutouts from overall product dimensions alone.
2. Use the current model-specific cutout drawing and any insulated-jacket dimensions before fabrication.
3. Verify enclosure ventilation, gas routing, and electrical access before installing the grill.
4. Final certified production drawings and rating plate control if any value differs.

NOTICE Installation dimensions are safety-critical. Verify required clearances, vent areas, utility access, and countertop cutout details before fabrication.

ODL GRILLS
INSTALLATION MANUAL

FOR BUILT-IN INSTALLATION, GAS, VENTILATION, CLEARANCE & ELECTRICAL GUIDANCE



BUILT-IN GAS GRILL SERIES

Models ODLGRILL30 and ODLGRILL36 Pro Series

BUILT FOR BETTER MOMENTS™

09 INSTALLATION RESPONSIBILITY & CODES

A safe installation starts with verified product data, qualified work, and service access.

The grill is a high-output outdoor gas appliance. Installation involves fuel delivery, combustion air, exhaust, hot surfaces, electrical accessories, structural support, drainage, and future service access. These systems must be planned together rather than treated as separate tasks.

- Install outdoors only in a location approved for outdoor cooking appliances. Never install or operate inside a garage, building, enclosed porch, breezeway, recreational vehicle, boat, or other enclosed space.
- Follow the appliance rating plate, current certified ODL installation drawing, supplied regulator/connector instructions, and the codes adopted by the authority having jurisdiction.
- Where required, gas piping, regulator selection, pressure verification, and fuel conversion must be performed by a qualified gas professional.
- Electrical receptacles and branch circuits used for lights/accessories must be weather-protected and GFCI protected where required by code.
- Provide safe access to the manual gas shutoff, regulator, electrical receptacle, and service connections without removing permanent masonry.
- Keep the appliance removable. Decorative finishes must not lock the chassis into the countertop opening.

NOTICE

Do not use competitor cutout dimensions
Similar-looking grills can have different chassis supports, vent paths, gas-entry locations, hinge envelopes, or insulated-jacket requirements. Use the exact ODL production drawing for the exact model/revision being installed.

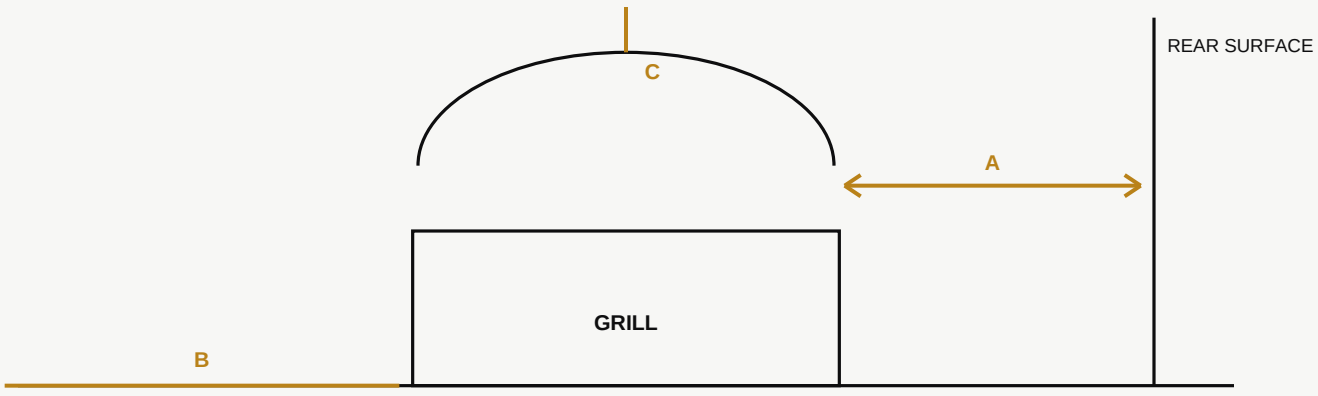
10 LOCATION & AIRFLOW PLANNING

Plan the grill location around combustion air, exhaust, wind, service, traffic, drainage, and nearby openings.

- Choose an open outdoor area where combustion products can dissipate freely and where people can move around the cooking area without contacting hot surfaces.
- Keep the rear hood exhaust path open. A wall, windscreen, backsplash, shelf, decorative panel, or dense vegetation can reflect heat back toward the control panel.
- Position the grill so prevailing wind does not blow directly into the rear hood gap. Strong wind can disturb burner combustion and force heat toward controls and wiring.
- Keep the grill away from doors, operable windows, building air intakes, flammable landscaping, pool chemicals, fuel storage, and areas where children routinely play.
- Plan drainage so rainwater does not collect around the chassis, receptacle, regulator, shutoff, gas connector, or grease tray.
- In coastal environments, reduce direct salt-spray exposure where practical and plan more frequent stainless-steel rinsing and drying.

WARNING

Wind can create abnormal heat
If the control area becomes unusually hot, flames lift, flames roar, or heat is being pushed forward by wind, turn the burners down/off and correct the wind or clearance condition before reuse.



A/B/C are placeholders. Use the certified ODL installation drawing for required numeric clearances.

11 CLEARANCES & CONSTRUCTION

Use noncombustible construction unless the installation is specifically approved with the required insulated system.

ODL does not publish a single generic clearance that can safely replace the model-specific installation drawing. Required clearances depend on the exact production configuration, adjacent materials, enclosure design, hood travel, ventilation, and whether an approved insulated jacket is part of the installation.

- Do not allow combustible trim, wood framing, sheathing, siding, cabinetry, fabrics, or heat-sensitive finishes to enter a required clearance zone.
- Do not treat cement board, tile, thin stone veneer, or metal facing as automatically converting combustible framing into a noncombustible installation.
- If the installation drawing requires an insulated jacket, use the correct ODL-approved jacket or assembly for the exact model and preserve all jacket ventilation/service requirements.
- Allow room for the hood to open fully without striking a wall, shelf, pergola member, or backsplash.
- Keep service panels, grease trays, and removable components accessible after the countertop and island finish are complete.

DANGER

Combustible construction can ignite
Do not guess at clearances or rely on a dimension from a different brand/model. Heat damage can occur gradually behind finishes and may not be visible until a fire develops.

CONSTRUCTION REVIEW - BEFORE FABRICATION

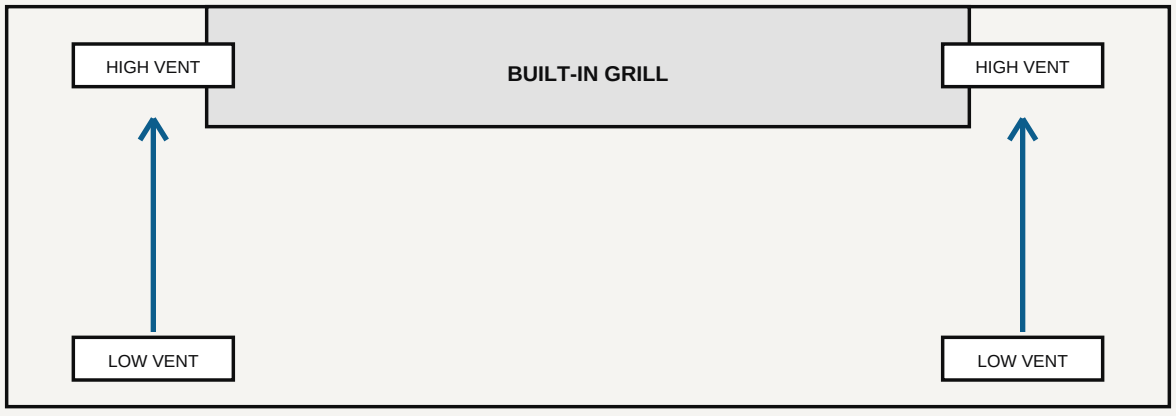
- ☐ Countertop and island materials identified
- ☐ Combustible framing identified
- ☐ Insulated-jacket requirement verified
- ☐ Hood-open envelope checked
- ☐ Rear exhaust path checked
- ☐ Service access confirmed
- ☐ Gas and electrical access confirmed

12 ENCLOSURE VENTILATION

The built-in island must not trap leaked gas or restrict combustion air.

A built-in enclosure must be designed for the appliance fuel configuration and the current ODL installation drawing. Ventilation openings must remain permanently unobstructed after doors, drawers, trim, trash systems, refrigerators, and other accessories are installed.

- LP vapor is heavier than air and can collect low in an enclosure. Natural gas is lighter than air and can collect high. Vent location therefore matters.
- Provide high and low ventilation openings as required by the certified drawing and applicable gas code. Do not cover vents with stored items, decorative screens that reduce free area, or landscaping.
- Do not route a gas hose through a sharp metal opening without an approved protective grommet or other abrasion protection.
- Do not install an LP cylinder in an unapproved compartment. Cylinder compartments require fuel-specific ventilation, retention, separation from heat, and access.
- Keep the rear and side appliance ventilation openings clear. Never line the island tightly against the grill chassis.



Conceptual airflow only - vent size/location must follow the certified model-specific drawing and local code.

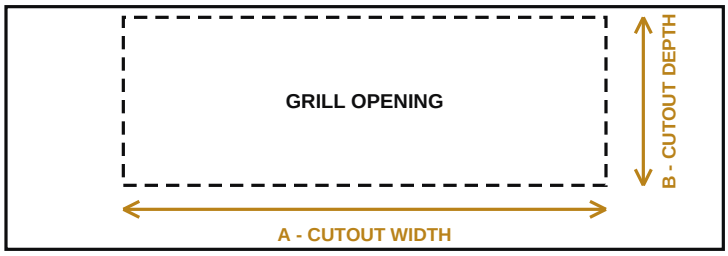
13 COUNTERTOP & BASE CUTOUT PLANNING

ODL installation geometry presented in a fabrication-friendly format. Overall product size is not the cutout size.

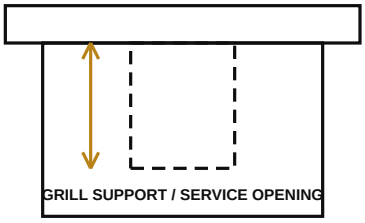
NOTICE

Fabrication hold point
Do not cut stone, concrete, tile, metal, or cabinetry until the current ODL model-specific certified installation drawing has been verified against the exact production unit and any required insulated jacket.

COUNTERTOP CUTOUT - TOP / PLAN VIEW

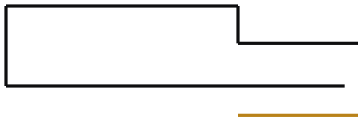


BASE / CABINET OPENING - FRONT VIEW



C - SUPPORT / CUTOUT HEIGHT

COUNTERTOP OVERHANG / NOTCH DETAIL



D - NOTCH / BACKSET

Verify D from current ODL drawing.

MODEL CUTOUT MATRIX - FABRICATION VALUES

Model	A - Width	B - Depth	C - Height	D - Notch
ODLGRILL30	VERIFY CURRENT ODL DRAWING	VERIFY	VERIFY	VERIFY
ODLGRILL36 Pro Series	VERIFY CURRENT ODL DRAWING	VERIFY	VERIFY	VERIFY

How to use this page: The A/B/C/D callouts mirror the practical countertop and base measurements fabricators need, while the actual numeric values remain controlled by the current ODL certified production drawing. Never substitute another manufacturer's cutout dimensions.

- Confirm the support-flange bearing surfaces and keep the grill chassis removable for future service.
- Provide space for the gas inlet, regulator, shutoff, electrical cord/transformer, and service loop without pinching or heat exposure.
- If combustible construction is present, use the ODL-approved insulated jacket/liner when required by the certified model drawing and applicable code.
- Keep required enclosure ventilation separate from the grill cutout. Do not block low/high ventilation openings with doors, drawers, trash systems, or stored items.
- Confirm countertop edge reinforcement, heat isolation, and overhang/notch geometry before stone or concrete fabrication.

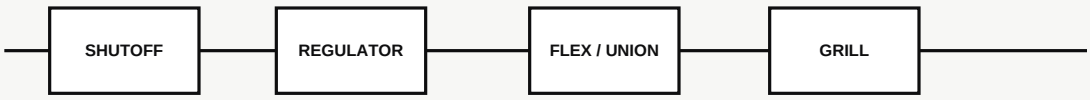
14 GAS SUPPLY OVERVIEW

The rating plate fuel type and approved regulator configuration are mandatory.

- Confirm whether the appliance is configured for LP or natural gas before connecting any fuel source.
- Use the regulator specified for the model/fuel configuration. Do not substitute a regulator simply because the threads fit.
- Install an accessible manual shutoff valve for fixed piping.
- Protect flexible connectors and hoses from heat, sharp edges, abrasion, pinch points, rodents, and foot traffic.
- Keep thread sealant out of the gas passage. Use gas-rated sealant only where tapered pipe threads require it; do not apply sealant to flare seats or other metal-to-metal sealing surfaces.
- Keep the gas run as short and direct as practical. Excessive run length, undersized piping, unnecessary fittings, or low supply pressure can reduce burner performance.
- After every connection or service operation, leak-test all field-made joints before lighting.

WARNING

Pressure testing
During building gas-system testing, protect the appliance according to the current installation instructions. If test pressure exceeds the appliance isolation limit, disconnect the appliance from the piping. Never expose the regulator/valves to an unapproved test pressure.



Conceptual only. Use the regulator, connector, line sizing, and pressure specified for the exact production model.

15 NATURAL GAS INSTALLATION

Fixed natural-gas piping must be sized and verified for the actual appliance load and installation run.

Natural-gas installations are affected by available building pressure, total connected load, pipe material, equivalent run length, elevation, regulator arrangement, and the number/type of fittings. A qualified installer should determine line sizing and verify operating pressure at the appliance.

1. Confirm the grill rating plate shows Natural Gas or that an approved ODL conversion has been completed and documented.
2. Install an accessible manual shutoff valve upstream of the appliance connection.
3. Flush or inspect new piping so scale, metal chips, debris, sealant, and moisture cannot enter the grill manifold.
4. Connect the approved regulator/connector arrangement without stressing the appliance inlet or twisting the manifold.
5. Open the gas supply slowly and leak-test the shutoff, regulator joints, unions/connectors, and appliance inlet.
6. Light one burner at a time with the hood open. Confirm stable ignition and consistent flame response across LOW through HIGH.
7. Operate all main burners together and verify performance does not collapse when total demand is applied.

NOTICE

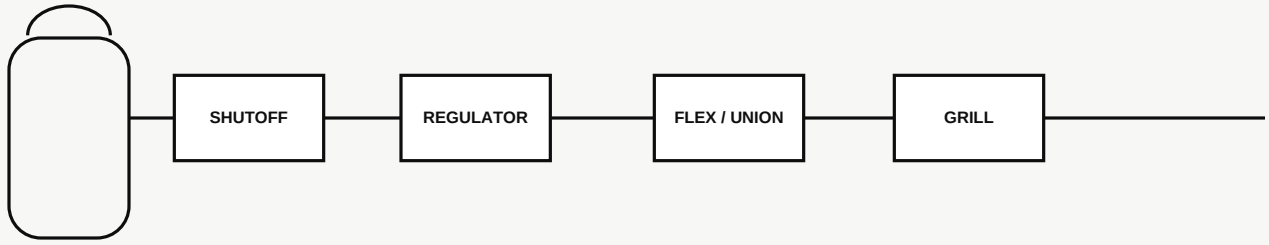
Low heat can be a supply problem
If all burners are weak, the cause may be upstream line sizing, a partially closed valve, incorrect regulator, inadequate supply pressure, or excessive pressure drop. Do not enlarge burner orifices as a troubleshooting shortcut.

16 LP INSTALLATION

LP systems require the correct cylinder, regulator, hose/connector, ventilation, and retention arrangement.

Use only an LP cylinder and connection system approved for the exact cart/enclosure installation. The cylinder must remain upright and secured. Do not place a cylinder inside an unvented cabinet or directly beneath/adjacent to the firebox unless the ODL enclosure instructions specifically approve that arrangement.

1. Inspect the cylinder for damage, corrosion, fire exposure, or leakage. Do not use a questionable cylinder.
2. Confirm all burner controls are OFF before opening the cylinder valve or making a connection.
3. Inspect the regulator hose for cuts, abrasion, melting, kinks, crushed areas, or damaged fittings. Replace a damaged hose before use.
4. Connect the regulator coupling as designed. Hand-tighten unless the connector instructions specifically call for a tool.
5. Keep the hose routed away from the firebox, grease tray, sharp edges, and any area where a door/drawer can pinch it.
6. Open the cylinder valve slowly and perform a complete leak test at the cylinder valve, regulator connection, hose fittings, and appliance connection.
7. Close the cylinder valve when the grill is not in use.



Conceptual only. Use the regulator, connector, line sizing, and pressure specified for the exact production model.

17 LP CYLINDER SAFETY & STORAGE

LP vapor expands rapidly and can collect in low spaces. Treat cylinders as fuel containers at all times.

- Keep cylinders upright, secured, and away from ignition sources. Do not lay a cylinder on its side during use, transport, or storage.
- Do not use a cylinder that is dented, heavily rusted, fire-damaged, overfilled, leaking, or has a damaged valve/OPD device.
- Never attempt to fill an LP cylinder yourself. Use a qualified LP supplier.
- Do not store spare/disconnected cylinders inside a building, living area, garage, grill firebox, or unapproved outdoor cabinet.
- Do not expose cylinders to excessive heat or leave them inside a closed vehicle.
- Keep the cylinder pressure-relief valve unobstructed and pointed away from ignition sources where the installation design permits.
- After disconnecting a cylinder, install the protective cap/plug if provided and store/transport it in accordance with applicable rules.
- If you smell gas, hear leakage, or suspect cylinder/regulator damage, close the cylinder valve if safe to do so and move away from the area. Do not light or operate electrical switches nearby.

DANGER

Never use flame to check a leak
Use a non-corrosive soap-and-water solution or approved leak-detection fluid. Any growing bubbles mean the system is leaking and must be corrected before use.

DO	DO NOT
Keep cylinder upright and secured	Store a spare cylinder in the firebox
Close valve when grill is not in use	Use damaged or rusted cylinders
Leak-test after each cylinder change	Use an open flame to find a leak
Protect hose from heat and abrasion	Modify the valve, OPD, regulator, or hose

18 LEAK TESTING

Leak-test before first use, after service, after cylinder changes, after movement, and whenever gas odor is detected.

1. Turn all burner controls to OFF. Extinguish smoking materials, flames, and other ignition sources in the test area.
2. Mix water with a small amount of mild dish soap, or use an approved non-corrosive gas leak-detection fluid.
3. Pressurize the system by slowly opening the gas supply. Do not light the grill.
4. Apply solution to every accessible field-made connection: cylinder connection, regulator joints, hose fittings, manual shutoff, union/connector, and appliance inlet.
5. Observe each joint. Growing bubbles or foam indicate leakage.
6. If a leak is found, close the gas supply, relieve pressure, correct the connection, and repeat the test. Do not operate until the system holds pressure without leakage.
7. After a successful test, wipe off leak solution and allow components to dry before lighting.

DANGER

If gas odor is strong
Do not continue testing in an unsafe atmosphere. Shut off the fuel source if it can be done safely, move away from the area, avoid electrical switches/phones near the leak, and contact the appropriate gas supplier or emergency service.

LEAK-TEST CHECKPOINTS

- ☐ Fuel-source connection
- ☐ Regulator inlet/outlet
- ☐ Hose or connector ends
- ☐ Manual shutoff valve
- ☐ Union / flare connections
- ☐ Appliance manifold inlet
- ☐ Any connection disturbed during service
- ☐ Retest after correction

19 ELECTRICAL REQUIREMENTS

Electrical power supports lighting and accessories; the exact rating is on the appliance label.

- Follow the electrical rating shown on the model label and the instructions supplied with the power supply, transformer, lamps, and accessories.
- Where line-voltage power is required, use a grounded, weather-protected, GFCI-protected receptacle installed in accordance with the code adopted in your jurisdiction.
- Do not remove a grounding feature, modify the plug, or use a damaged extension cord or improvised adapter.
- Route cords so they cannot contact the firebox, drip tray, hot stainless surfaces, sharp edges, standing water, or gas fittings.
- Disconnect electrical power before servicing lamps, switches, wiring, transformers, or ignition components.
- Allow halogen lamps and housings to cool before touching. Replace lamps only with the type/rating specified for the model and keep lenses/seals installed.
- If lights fail, check the receptacle/GFCI and visible plug connections before assuming an internal component has failed. Do not bypass switches or protective devices.

CONCEPTUAL POWER PATH



Exact voltage, current, plug, transformer, and lamp ratings must match the production label and supplied components.

20 FINAL INSTALLATION CHECKLIST

Do not release the grill for customer use until each applicable item is verified.

- [ ] Exact model and fuel type verified against rating plate
- [ ] Certified model-specific installation drawing used
- [ ] Countertop opening verified before fabrication
- [ ] Required insulated jacket installed (if applicable)
- [ ] Combustible clearances verified
- [ ] Hood opens fully without contact
- [ ] Rear exhaust path unobstructed
- [ ] Enclosure high/low ventilation unobstructed
- [ ] Gas shutoff accessible
- [ ] Regulator and connector are correct
- [ ] Gas line protected from heat/abrasion
- [ ] Complete leak test passed
- [ ] Electrical power/GFCI checked (if equipped)
- [ ] Grease tray installed and removable
- [ ] Grill is level side-to-side and front-to-back
- [ ] All packaging/protective film removed
- [ ] Burners/flame tamers/grids correctly seated
- [ ] All burner controls return positively to OFF
- [ ] Each burner ignites reliably
- [ ] Flame quality checked on LOW and HIGH
- [ ] Customer shown gas shutoff and lighting procedure
- [ ] Manual left with customer

NOTICE

Installer sign-off
Record installer/company information and the completion date on page 45. Photograph the rating plate and completed installation for the owner record if desired.

21 COMMISSIONING & FLAME INSPECTION

Commissioning verifies that the installed system performs normally before the first cooking session.

1. Open the hood fully. Confirm all control knobs are OFF, then open the gas supply slowly.
2. Light one main burner using the normal ignition procedure. Confirm prompt ignition at the burner rather than delayed ignition elsewhere in the firebox.
3. Observe the flame on HIGH and LOW. A normal flame should be stable and predominantly blue, with no persistent lifting, roaring, flashback, or heavy yellowing.
4. Repeat for each main burner and any rear infrared burner or approved optional sear burner that is installed.
5. Operate all main burners together and observe whether flame quality changes significantly. A large drop in output across all burners can indicate a supply/regulator issue.
6. Check the control area for abnormal heat. Confirm wind is not driving exhaust or flame toward the front panel.
7. Turn every burner OFF. Confirm all flames extinguish completely and no gas odor remains.

WARNING

Stop if flame behavior is abnormal
Flashback, flame at the valve area, persistent roaring, heavy yellow flame, repeated delayed ignition, or unusual control-panel heat requires shutdown and inspection before use.



NORMAL: mostly blue, stable, defined



ABNORMAL: persistent yellow/lifting/noisy

PART III

USE & CARE



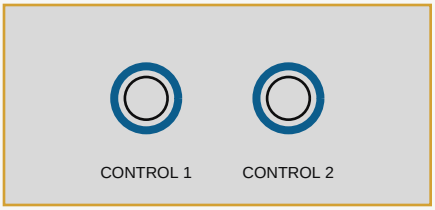
Everyday operation, cooking, cleaning, maintenance, and troubleshooting.

BUILT FOR BETTER MOMENTS

22 CONTROLS & INDICATORS

Identify every control by the icon on the production control panel before lighting.

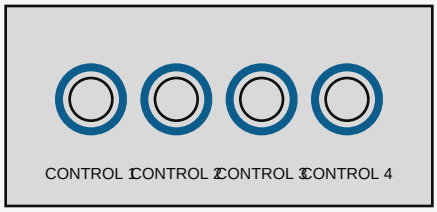
ODLGRILL30



Confirm the engraved/printed icon next to each control before lighting. Illustration is conceptual.

- Left knob - main burner / heat zone 1
- Right knob - main burner / heat zone 2
- Blue LED rings - control illumination
- Push buttons - lighting/accessory functions as equipped
- No rotisserie burner control
- No sear burner control

ODLGRILL36 PRO SERIES



Confirm the engraved/printed icon next to each control before lighting. Illustration is conceptual.

- Three main-burner controls for left/center/right zones
- Rear infrared rotisserie control as equipped
- Optional sear control only when approved burner is installed
- Blue LED control illumination
- Push buttons - lighting/accessory functions as equipped
- Production control arrangement may vary; use panel icons

NOTICE

Control-panel revisions
Illustrations in this manual are functional guides. The engraved/printed icon adjacent to the actual control is the final identification for your production unit.

23 LIGHTING THE MAIN BURNERS

Always light with the hood fully open and verify ignition before closing the hood.

1. Open the hood completely.
2. Confirm the selected burner control is OFF and the gas supply is available.
3. Push/turn the selected control according to the control-panel markings to initiate the Flame Thrower ignition sequence.
4. Listen and look for ignition. Verify the burner lights promptly along its length.
5. If the burner does not light promptly, return the control to OFF. Wait for unburned gas to dissipate before retrying.
6. After ignition, set the desired heat level and observe flame stability.
7. Light additional burners individually rather than opening multiple valves before ignition.

WARNING

Always open the hood before lighting
Lighting with the hood closed can allow unburned gas to accumulate and ignite violently.

DANGER

Repeated ignition attempts can accumulate gas
If a burner repeatedly fails to light, shut off gas and inspect the igniter, burner ports, fuel supply, and connections. Do not keep clicking the igniter while gas continues to flow.



24 MANUAL LIGHTING / RELIGHTING / SHUTDOWN

Use manual lighting only when the normal ignition method is unavailable and the model instructions permit it.

Manual lighting: Open the hood, keep your face and body away from the firebox opening, and use a long-reach lighting device at the designated lighting point. Only then turn the selected burner control to the lighting position. Confirm ignition immediately.

If a burner goes out: Turn that control OFF. Open the hood fully if it is not already open. Allow time for unburned gas to disperse. Investigate wind, fuel supply, burner blockage, or other cause before relighting.

Normal shutdown: Turn each burner control to OFF. Confirm the flames are out. For LP, close the cylinder valve after the grill is turned off. For fixed natural-gas systems, use the manual shutoff for service, extended non-use, or as directed by local practice/installer.

WARNING

Keep hands and body outside the firebox
A delayed ignition can produce a flash fire. Never lean over an unlit burner while gas is flowing.

NOTICE

When ignition troubleshooting is appropriate
One failed ignition can be caused by air in a new gas line, a wet/dirty igniter, a blocked port, or low fuel. Repeated failure or gas odor requires shutdown and inspection rather than repeated attempts.

25 FIRST BURN-IN & PREHEATING

The first heat cycle removes normal manufacturing residues and verifies stable operation before food is introduced.

1. Confirm the grease tray and internal components are installed correctly and the cooking area is free of packaging or tools.
2. Open the hood and light the burners normally. Allow the grill to stabilize, then run a controlled burn-in at a moderate-to-high setting with close supervision.
3. Expect a light new-appliance odor during the first heat cycle. Persistent heavy smoke, melting material, electrical odor, or abnormal flame is not normal.
4. After the burn-in, turn the grill off and allow it to cool fully.
5. Wipe the cooking grids with a clean damp cloth or approved stainless/grill cleaning method. Dry before the next use.
6. Before each cooking session, preheat until the cooking grids and internal surfaces are hot enough for the intended food and technique. Then adjust zones to the desired cooking level.

CAUTION

New-grill odor can be normal; melting or electrical odor is not
If you see persistent heavy smoke, wiring odor, melting protective film, abnormal flame, or overheating controls, shut the grill down and inspect before use.

PREHEAT FLOW



26 DIRECT & INDIRECT COOKING

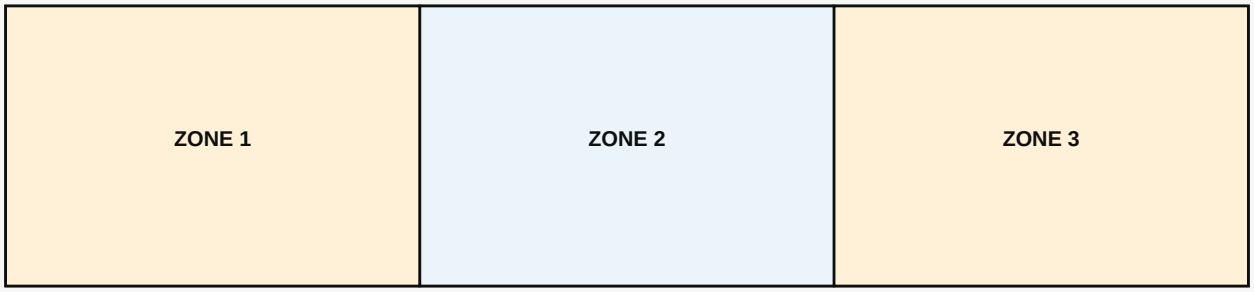
Use independent heat zones to control browning, doneness, flare-ups, and larger foods.

DIRECT HEAT	INDIRECT HEAT
Food is placed over an operating burner zone.	Food is placed over an unlit or lower-output zone while adjacent burners provide heat.
Best for steaks, burgers, chops, vegetables, and fast searing.	Useful for larger roasts, poultry, ribs, and slower cooking.
Preheat the grids, then reduce heat as needed to control browning.	Use the hood to retain heat while monitoring the food and grill temperature.
Move food between zones to control flare-ups and finish doneness.	Use a drip pan when appropriate without blocking required airflow.
Stay close to grease-heavy foods.	Rotate food or adjust adjacent zones for more even cooking.

Zone strategy: A multi-burner grill works best when every burner is not automatically set to the same output. Use one zone for searing, one for finishing, and one lower/cooler zone as a safety area. This gives you somewhere to move food when fat drips or browning accelerates.

NOTICE

Food safety
Use a reliable food thermometer and follow current USDA/FDA safe-food guidance for the specific meat, poultry, seafood, or reheated food being cooked.



Use independent zones to create hot, medium, and indirect areas. Actual control layout varies by model/revision.

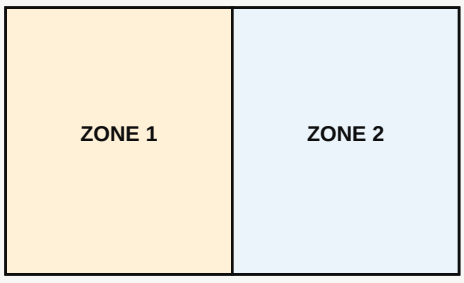
27 HEAT-ZONE MANAGEMENT

Control the grill by moving food and adjusting zones - not by relying only on one knob setting.

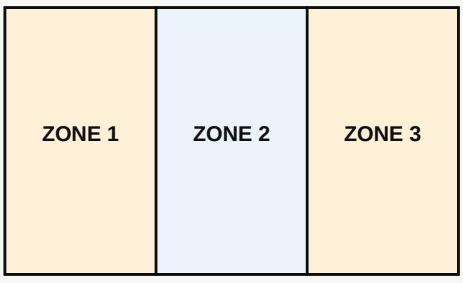
High-output stainless grills respond quickly to changes in burner setting, lid position, wind, food load, and grease. Learn the relationship between each control and its burner zone before a crowded cook.

- Preheat with supervision, then reduce heat to the level required for the food. Maximum output is not the correct setting for every cook.
- Create a cooler zone before cooking fatty food. If a flare-up occurs, move food instead of spraying water into the grill.
- Opening the hood releases heat quickly; closing it creates oven-like heat. Use the hood intentionally rather than repeatedly checking without need.
- Wind can change burner behavior and surface temperature. If flames lift, roar, or blow toward the front, reduce heat and correct the wind condition.
- Do not cover the entire cooking surface with foil, griddles, stones, pans, or accessories that block required airflow unless the accessory is specifically approved for that use.
- Allow room around large pans so exhaust can leave the firebox normally.

ODLGRILL30 - 2 ZONES



ODLGRILL36 PRO SERIES - 3 ZONES



Use independent zones to create hot, medium, and indirect cooking areas. Actual control layout varies by model/revision.

28 ROTISSERIE - ODLGRILL36 PRO SERIES

The rear infrared rotisserie burner is a high-radiant-heat cooking system. Not applicable to ODLGRILL30.

The ODLGRILL36 includes a 13,000 BTU rear infrared rotisserie burner. The optional rotisserie kit is rated up to 25 lb. Use only the approved spit, forks, motor, brackets, and hardware intended for the grill.

1. Install the rotisserie hardware with the grill cool and confirm the spit can rotate without contacting the hood, grids, warming rack, or food supports.
2. Center and balance the food on the spit. Tighten forks securely and rotate the spit by hand before lighting to check clearance and balance.
3. Place a drip pan where appropriate without blocking required airflow or contacting the burner.
4. Light the rear infrared burner according to its control markings with the hood open. Verify the burner face lights normally.
5. Start the motor and confirm smooth rotation. Keep cords away from hot surfaces and route them where they cannot be pulled or tripped over.
6. Use the main burners only if the cooking method and ODL instructions permit. Avoid excessive combined heat that can overheat food, rotisserie components, or the grill.
7. After cooking, turn off the rear burner and any main burners, stop the motor, and allow all parts to cool before removal.

WARNING

Rear infrared burner is extremely hot
Keep hands, towels, cords, utensils, grease, and cleaning chemicals away from the burner face. Do not touch or clean the burner until fully cool.

NOTICE

ODLGRILL30
The 30-inch ODLGRILL30 is not equipped with a rear rotisserie burner. Do not retrofit a burner, valve, or control system that is not approved for that model.

29 OPTIONAL SEAR BURNER

Applies only to an ODLGRILL36 equipped with the approved ODL sear-burner option.

A ceramic infrared sear burner concentrates radiant heat over a smaller area than a standard convection burner. It is intended for rapid browning and searing. Because it responds differently from a standard burner, use short cooking intervals and close supervision.

- Confirm the sear burner is the approved ODL option for the exact model and fuel configuration.
- Keep the ceramic surface free from heavy grease, marinades, foil, cookware contact, and impact damage.
- Light using the control-panel instructions with the hood open and confirm the burner face ignites normally.
- Preheat only as needed. Searing temperatures can develop quickly.
- Pat excess moisture from food before high-heat searing to reduce splatter and improve browning.
- Use tongs rather than piercing meat repeatedly, which can increase dripping and flare-up.
- After searing, move food to a conventional lower-heat zone to finish cooking if needed.
- Do not attempt to clean a hot ceramic burner with water or a wet cloth.

NOTICE

No sear burner on ODLGRILL30
Do not use sear-burner instructions on a grill that is not equipped with the approved ODL sear assembly.

30 COOKING GUIDANCE & FLARE-UP CONTROL

Flare-ups are managed by heat, food placement, grease control, and attention - never by pouring water into the grill.

- Trim excessive exterior fat while leaving enough for flavor and moisture.
- Use marinades and sauces carefully; high-sugar sauces can burn quickly at searing temperatures.
- Keep the grease tray and firebox free of heavy buildup. Old grease is a major source of smoke and flare-ups.
- When a flare-up starts, move the food to a cooler zone and lower the burner output. Close the lid only if the situation is controlled and the manual/cooking method calls for it.
- Never spray or pour water into a grease flare-up. Water can spread burning grease and damage hot components.
- Do not line the firebox or grease system with foil in a way that blocks drainage or ventilation.
- Use cookware and accessories that fit the cooking surface without blocking the entire exhaust path.
- For long cooks, check the grease system periodically after the grill is safely cooled.

FLARE-UP RESPONSE

1. Move food to cooler zone
2. Reduce burner output
3. Keep face/body away from firebox
4. If uncontrolled, turn burners OFF
5. Close fuel supply if necessary
6. Allow grill to cool before cleaning grease

DANGER

Uncontrolled grease fire
If the fire is not controlled by turning burners off and shutting the fuel supply, move away and call emergency services. Do not endanger yourself attempting to move a hot grill or cylinder.

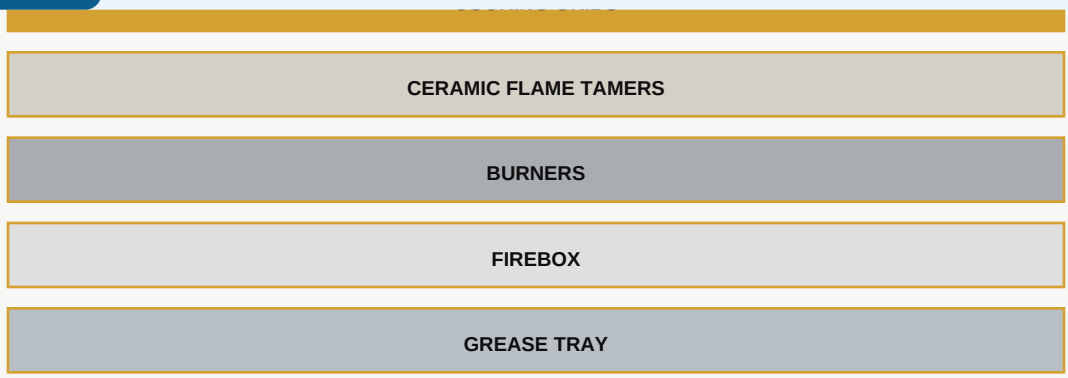
31 ROUTINE CLEANING

A few minutes of cleaning after each cooking cycle improves performance, appearance, and service life.

- After cooking, remove loose food residue from the cooking grids using an appropriate grill brush or scraper that is in good condition.
- Allow the grill to cool before handling grease trays, flame tamers, internal panels, lamps, or stainless surfaces.
- Empty the grease tray before it becomes heavily loaded. Wipe the tray and surrounding grease channel so drainage remains open.
- Wipe exterior stainless in the direction of the grain using a mild cleaner and soft cloth. Rinse cleaner residue and dry the surface.
- Clean control knobs and printed/engraved control markings gently. Avoid flooding switches or control openings with liquid.
- Keep burner ports free of food, grease, spider webs, and debris. Do not enlarge ports with drills or aggressive metal tools.
- Remove salt, pool chemical residue, acidic food spills, and chlorine-containing cleaners promptly from stainless surfaces.

CAUTION

Avoid chloride cleaners
Bleach, chlorine cleaners, muriatic-acid fumes, pool chemicals, and salt deposits can stain, pit, or corrode stainless steel. Rinse contamination promptly with fresh water and dry.



Remove components only when fully cool. Reinstall in the correct order before lighting.

32 GREASE MANAGEMENT

The grease system must remain installed, clean, and unobstructed whenever the grill is operated.

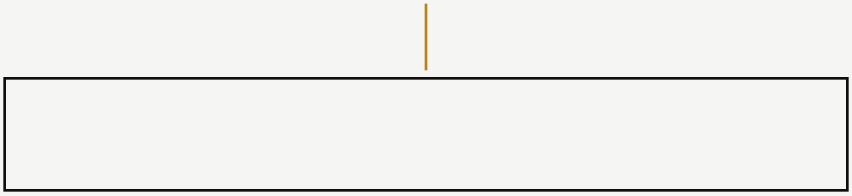
Grease from food and cooking oils must drain away from the firebox as designed. A missing tray, blocked channel, overflowing pan, or heavy grease layer can cause smoke, flare-ups, fire, corrosion, insects, and difficult cleanup.

1. Before lighting, confirm the grease tray is fully inserted and positioned correctly.
2. After the grill has cooled, remove the tray and dispose of grease according to local requirements. Do not pour grease into plumbing or storm drains.
3. Wash the tray with warm soapy water or another ODL-approved method, rinse, and dry before reinstallation.
4. Inspect the drainage path from the firebox to the tray. Remove hardened deposits without damaging stainless surfaces or coatings.
5. If a disposable liner is used, it must not block drainage, contact hot surfaces, or be used in a way not approved for the tray design.
6. For frequent high-fat cooking, inspect/clean the grease system more often than a calendar schedule would otherwise suggest.

WARNING

Grease can ignite
Never operate with the grease tray removed. Never use water on burning grease. If a grease fire develops, turn burners OFF and shut off the fuel supply if it can be done safely.

GREASE FLOW



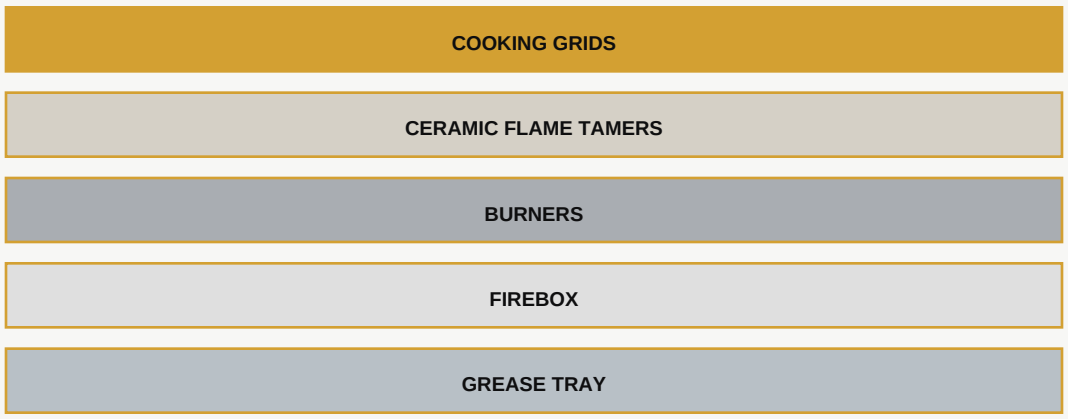
33 DEEP CLEANING

Periodic deep cleaning removes deposits that routine brushing cannot reach.

1. Turn all burner controls OFF, close the gas supply, disconnect electrical power where appropriate, and allow the appliance to cool completely.
2. Remove cooking grids, warming rack, flame tamers, and other removable cooking components. Keep hardware/components organized so they are reinstalled in the original orientation.
3. Brush or scrape loose carbonized material from the firebox into the grease system. Avoid striking burners, valves, igniters, or infrared ceramic surfaces.
4. Clean removable stainless components with warm soapy water or an approved stainless/grill cleaner. Rinse and dry thoroughly.
5. Inspect the underside of flame tamers and edges of the firebox for grease accumulation.
6. Vacuum or brush dry debris from burner areas carefully. Do not force debris into ports or air inlets.
7. Reinstall components in the correct order and verify they sit flat and cannot contact burner flames.
8. After reassembly, restore gas, leak-test any disturbed gas connection, and perform a controlled ignition check.

NOTICE

Cleaning is not a fuel conversion or repair
Do not disassemble valves, regulators, manifold components, or calibrated orifices during routine cleaning. Internal gas-control service should be performed by qualified personnel.



Remove components only when fully cool. Reinstall in the correct order before lighting.

34 BURNER INSPECTION & MAINTENANCE

Clean burner ports preserve even flame distribution and reduce delayed ignition or flashback risk.

- Inspect burners periodically and whenever flame pattern changes, ignition becomes delayed, the grill has been stored, or insects may have entered the burner/venturi area.
- With gas off and the grill cool, remove burner components only according to the model service procedure. Photograph their orientation before removal if helpful.
- Use a soft brush or appropriate non-damaging tool to remove debris from burner ports. Do not drill or enlarge the ports.
- Inspect the burner inlet/air-mixing area for spider webs, nests, grease, and debris. Blockage here can cause flashback toward the control panel.
- Check for cracks, burn-through, severe corrosion, distortion, or loose mounting hardware. Replace damaged burners with approved parts.
- Reinstall burners so the inlet properly engages the valve/orifice and the burner is secured in its intended position.
- After service, leak-test any disturbed gas joint and perform a flame inspection before normal cooking.

WARNING

Flashback hazard
If you hear unusual roaring or see flame near the valve/control area, turn the burner and gas supply OFF immediately. Allow the grill to cool completely before inspection.



NORMAL: mostly blue, stable, defined



ABNORMAL: persistent yellow/lifting/noisy

35 STAINLESS STEEL CARE

304 stainless steel resists corrosion, but outdoor contamination can still stain, tea-stain, or pit the surface.

- Wipe and polish in the direction of the visible grain. Scrubbing across the grain can leave noticeable scratches.
- Use mild soap/water or a cleaner specifically suitable for stainless steel. Rinse away cleaner residue and dry the surface.
- Remove fingerprints, food acids, salt, fertilizer dust, iron particles, and pool chemicals promptly.
- Do not use steel wool or ordinary carbon-steel brushes; they can leave iron contamination that later rusts on the stainless surface.
- Avoid bleach, chlorine cleaners, muriatic acid, oven cleaner, caustic drain products, and abrasive powders unless ODL specifically approves them for the exact component.
- Heat tint near the firebox can occur during normal use. Use only a stainless-safe method that does not damage the finish.
- Keep protective covers dry/ventilated. Trapping moisture and salt under a cover can accelerate staining.

Condition	Recommended first response
Fingerprints / light soil	Mild soap and water; rinse and dry with the grain.
Salt film / coastal residue	Fresh-water rinse; wash gently; dry completely.
Grease film	Mild degreaser approved for stainless; rinse thoroughly.
Tea staining	Use a stainless-specific cleaner appropriate for the finish; test a small area first.
Rust-like spots	Often surface contamination; clean promptly without carbon-steel tools.

NOTICE

Chemical exposure
Chloride-containing cleaners and nearby pool/masonry chemicals can attack stainless even when they are not applied directly. Store chemicals away from the grill and avoid acid washing adjacent masonry near the appliance.

36 COASTAL / SALT-AIR CARE

Salt spray and humid coastal air require more frequent cleaning than inland installations.

ODL grills are designed for outdoor use, but stainless steel is not maintenance-free. Chloride deposits from sea air can hold moisture against the surface and cause tea staining or pitting if left in place.

- Rinse exposed stainless with fresh water after heavy salt exposure, storms, or visible salt film.
- Dry the surface after rinsing, especially around seams, fasteners, handles, corners, and control-panel edges where water can linger.
- Clean more frequently during windy periods when salt spray is carried inland.
- Keep the grill covered only when it is cool and dry. Vent the cover or remove it periodically so moisture does not remain trapped.
- Do not store pool chlorine, acid, fertilizer, or other reactive chemicals in the same island cabinet or immediately adjacent to the grill.
- Inspect small rust-colored spots early. They may be iron contamination rather than base-metal failure and are easier to remove before they spread.
- If the home uses irrigation with high mineral/chloride content, avoid repeatedly wetting the grill with sprinkler overspray.

NOTICE

Maintenance frequency
Near salt water, weekly rinsing and drying may be appropriate during periods of heavy exposure. Actual frequency should increase whenever visible salt or corrosion residue appears.

COASTAL CARE RHYTHM

After visible salt exposure	Fresh-water rinse + dry
Weekly during heavy salt periods	Inspect seams, handles, control panel
Monthly	Inspect fasteners, burner area, island ventilation
Before long storage	Clean, dry, inspect, protect

37 SEASONAL STORAGE & WEATHER

Prepare the grill before long periods of non-use, storms, freezing conditions, or renovation work.

• Clean cooking grids, firebox surfaces, flame tamers, grease tray, and exterior stainless before storage. Food/grease left in place attracts pests and can become corrosive.
• Turn all burner controls OFF. Close the LP cylinder valve or the fixed-gas manual shutoff as appropriate for extended non-use.
• Disconnect/remove LP cylinders only when the grill is cool and according to the cylinder/connector instructions. Store cylinders in an approved outdoor location.
• Allow the grill to dry before installing a cover. Do not cover a hot or wet grill.
• After a severe storm, check for wind damage, water intrusion, debris in vents/burners, and damage to gas hoses or electrical connections.
• After long storage, inspect burner ports/inlets for insects or webs before lighting.
• If freezing water may be present in accessories or nearby plumbing, winterize those systems according to their separate instructions.
• During construction, masonry cutting, painting, pool service, or chemical treatment nearby, isolate the grill from dust, metal particles, overspray, and acid/chlorine fumes.

WARNING

Do not operate after suspected damage
If a storm, impact, fire, flood, animal damage, or construction activity may have affected the gas or electrical system, have the appliance inspected before use.

RETURN-TO-SERVICE CHECK	Complete
Burners/ports free of insects and debris	[ ]
Gas hose/connector/regulator inspected	[ ]
Enclosure vents clear	[ ]
Grease tray installed/clean	[ ]
Leak test passed	[ ]
Ignition/flame check passed	[ ]

38 TROUBLESHOOTING - IGNITION & GAS

Start with the simplest safe checks. Stop immediately if gas odor, flashback, damaged valves, or uncontrolled flame is present.

Condition	Possible causes	Safe first actions
Burner will not light	Gas supply closed; air in line; empty LP cylinder; blocked burner port; wet/dirty igniter; control not in ignition position	Turn control OFF. Confirm supply. Wait for gas to dissipate. Retry once. Inspect visible igniter/burner area. If unresolved, arrange service.
Igniter clicks but no flame	No gas at burner; air in new line; misaligned ignition; blocked port	Turn OFF. Verify gas supply and burner placement. Do not continue repeated gas-flow attempts.
No igniter action	Power/GFCI issue; damaged igniter lead; control/switch issue	Check the safe external power source where applicable. Disconnect power before internal electrical inspection.
Gas odor before lighting	Leak or open valve	Do not ignite. Turn controls OFF; shut fuel supply; leak-test and repair before use.
Gas odor after shutdown	Valve not fully closed; leakage at connection	Shut fuel at source. Ventilate area. Leak-test and service before reuse.
LP performance drops as cylinder empties	Low fuel; regulator icing/fault; excessive demand	Check fuel level and regulator condition. Do not heat the cylinder/regulator to increase pressure.
All burners weak	Supply valve partly closed; undersized line; low pressure; wrong regulator	Confirm supply/shutoff. Have installer verify regulator, line sizing, and operating pressure.

DANGER

Stop troubleshooting if you smell gas
Shut off the fuel source if safe, avoid ignition sources and electrical switches, move away if the odor is strong, and contact the appropriate gas professional or emergency service.

39 TROUBLESHOOTING - HEAT, FLAME & LIGHTS

Performance problems often trace to airflow, burner cleanliness, grease buildup, supply conditions, or electrical power.

Condition	Possible causes	Action
Yellow / lifting / noisy flame	Dirty burner; wrong fuel/orifice; wind; regulator/supply issue	Shut down if severe. Clean burner, verify fuel configuration, correct wind, and obtain service if the condition persists.
Uneven heat	Blocked ports; mispositioned flame tamer; grill not level; heavy grease buildup	Cool the grill. Clean and reposition components; level the appliance.
Controls unusually hot	Wind entering rear gap; blocked exhaust; clearance/ventilation problem	Turn burners down or OFF. Allow cooling. Correct wind, clearance, and ventilation before reuse.
Frequent flare-ups	Excess grease; fatty foods; dirty grease system; excessive heat	Move food to a cooler zone, reduce heat, and clean the grease tray/firebox. Never use water on a grease fire.
Interior/control lights fail	No power; tripped GFCI; loose plug; failed lamp/transformer/switch	Check the external power source. Disconnect power before lamp or wiring service.
Light lens repeatedly soils	Grease/smoke accumulation; cleaning interval too long	Allow the grill to cool; clean the lens with the appropriate method and inspect grease/firebox buildup.
Hood difficult to move	Debris/grease at hinges; damage/misalignment	Do not force the hood. Clean visible debris after cooling. Arrange service if a hinge is bent or binding.

WARNING

Abnormal heat or flame is a symptom
Do not continue operating a grill with flashback, damaged valves, melted wiring, a failed regulator, uncontrolled flame, or severe overheating. Shut off fuel and arrange qualified service.

40 FUEL CONVERSION & SERVICE

Fuel conversion changes calibrated safety-critical components and must use the correct approved kit and procedure.

Natural gas and LP systems use different regulator arrangements, calibrated orifices, and supply conditions. A conversion is not a simple hose change or knob adjustment. Incorrect conversion can cause dangerously high or low input, delayed ignition, carbon monoxide, fire, or component damage.

- Use only the ODL-approved conversion kit and instructions for the exact model/revision.
- Conversion should be performed by qualified personnel where required by law or ODL instructions.
- Change every component specified by the conversion procedure; do not leave a mixed LP/NG configuration.
- Update any required fuel-identification labels after conversion so future owners/technicians know the current configuration.
- Leak-test every disturbed gas joint after conversion and verify operating pressure/flame quality according to the approved procedure.
- Do not enlarge, drill, file, or modify an orifice to create a different fuel flow.
- Do not bypass regulators, safety devices, valves, switches, or electrical protective devices.

WARNING

Fuel conversion is safety-critical
A grill that is connected to the wrong fuel or pressure can appear to light while still operating dangerously. If there is any uncertainty about the fuel configuration, do not use the grill until it is verified.

OWNER TASKS VS. QUALIFIED SERVICE

Role	Typical tasks
Owner	Routine cleaning, grease tray, stainless care, visual hose inspection, basic external power/GFCI check
Qualified service	Gas valves/manifold, regulator diagnosis, pressure testing, conversion, internal wiring, major burner/ignition repair, structural/hinge repair

41 WARRANTY & SUPPORT

Use the written ODL warranty supplied with the product as the controlling warranty document.

Warranty coverage, exclusions, registration requirements, labor/parts terms, transferability, and claim procedures are governed by the written ODL warranty and any separately purchased service-plan terms supplied with your product. This manual does not expand or replace those terms.

- Retain proof of purchase, model number, serial number, installation documentation, and service records.
- Improper installation, incorrect fuel/pressure, blocked ventilation, unauthorized modification, chemical corrosion, misuse, or non-approved parts may affect coverage depending on the written warranty.
- Normal cleaning and maintenance are the owner's responsibility unless the warranty specifically states otherwise.
- Before requesting service, shut the grill down safely and record the exact symptom. Do not disassemble gas valves, regulators, manifold components, or electrical controls merely to diagnose the problem.
- Photographs of the rating plate, installation, flame condition, and damaged component can help support identify the correct part or service path.
- If support requests shipment/return, follow ODL and carrier instructions. Never ship an LP cylinder with the appliance unless specifically permitted by law/carrier rules.

ODL GRILLS CUSTOMER SUPPORT

888-812-GRILL (4745)

www.odlgrills.com | info@odlgrills.com

REGISTER YOUR GRILL BY PHONE

Call after purchase/installation and have your model, serial number, purchase date, dealer/retailer, and installation information available.

NOTICE

Before contacting support
Have the model, serial number, fuel type, purchase date, installer information, and a clear description of the symptom available.

Product registration helps ODL maintain your product record. Warranty coverage is governed by the written ODL warranty and proof of purchase.

42 SERVICE RECORD & INSTALLER SIGN-OFF

Keep this page with the grill for future service and ownership changes.

OWNER / INSTALLATION RECORD

Field	Information
Owner name	
Installation address	
Model number	ODLGRILL30 / ODLGRILL36 Pro Series
Serial number	
Fuel type	LP / Natural Gas
Purchase date	
Dealer / retailer	
Installer / company	
Installer phone / email	
Installation date	

INSTALLER COMMISSIONING SIGN-OFF

- ☐ Fuel / rating plate matched
- ☐ Leak test passed
- ☐ Flame test passed
- ☐ Ventilation verified
- ☐ Electrical verified (if equipped)
- ☐ Customer instructed

SERVICE / MAINTENANCE LOG

Date	Work performed	Technician / company	Parts / notes



THANK YOU FOR CHOOSING ODL GRILLS

BUILT FOR BETTER MOMENTS

Keep this manual with the product for future owners, installers, and service technicians.

QUICK SAFETY REFERENCE

- Outdoor use only.
- Open hood before lighting.
- Never use flame to check for gas leaks.
- Keep combustibles and children away.
- Turn gas off if abnormal flame or gas odor occurs.
- Clean grease and stainless surfaces routinely.
- Use only the fuel and approved components identified for the model.

REGISTER YOUR ODL GRILL

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