



TWIN EAGLES

U S A

INNOVATION AND INSPIRATION ON FIRE™

TWIN EAGLES

Salamangrill

INSTALLATION, USE AND CARE MANUAL



MODELS:
TESG-24L
TESG-24N

A special message to our customers...

Congratulations on the purchase of your TWIN EAGLES Salamangrill! Our products are engineered for precision and designed for style. Each TWIN EAGLES Salamangrill is manufactured in the USA at our own state of the art facility in California.

This manual will give you easy to follow instructions for installing, operating and maintaining your grill. We recommend reading this manual before your first use to ensure safety, proper care and operation.

At TWIN EAGLES, we want you to enjoy grilling and spending time together as much as we do – making memories that linger long after the grill cools down.

Thank you and welcome!

Dante Cantal
Owner and Founder

FOR YOUR RECORDS

Please record the product information below and refer to it when contacting TWIN EAGLES. This information is found on the data nameplate, located on the rear face of the unit

Model #: _____

Serial #: _____

Date of Purchase: _____

Place of Purchase: _____

Type of Gas: NG LP



To the Installer:

Please read these instructions completely before installation and give this manual to the owner.

To the Owner:

Keep this manual in a safe place for future reference.

IMPORTANT SAFETY INSTRUCTIONS

WARNING! Read this manual carefully and completely before using your grill to ensure proper operation, proper installation, proper servicing and to reduce the risk of fire, burn hazard and/ or other injury.

F O R Y O U R S A F E T Y If you smell gas: <ol style="list-style-type: none">1. Shut off gas to the appliance.2. Extinguish any open flames.3. Open lid.4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.	A V E R T I S S E M E N T S'il y a une odeur de gaz: <ol style="list-style-type: none">1. Coupez l'admission de gaz de l'appareil.2. Éteindre toute flamme nue.3. Ouvrir le couvercle.4. Si l'odeur continue, évite l'appareil et appelle tout de suite votre fournisseur de gaz ou les pompiers.
F O R Y O U R S A F E T Y <ol style="list-style-type: none">1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.	A V E R T I S S E M E N T <ol style="list-style-type: none">1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.
B E F O R E L I G H T I N G <ol style="list-style-type: none">1. Read instructions before lighting.2. Open lid during lighting.3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.	A V A N T D ' A L L U M E R L ' A P P A R E I L <ol style="list-style-type: none">1. Lisez les instructions avant d'allumer l'appareil.2. Ouvrez le couvercle avant d'allumer l'appareil.3. Si l'appareil ne s'allume pas en 5 secondes, fermez le robinet du brûleur, attendez 5 minutes, et procédez de nouveau à l'allumage.
W A R N I N G Electrical Grounding Instructions: This outdoor gas cooking appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong outlet. Do not cut or remove the third prong from this plug.	A V E R T I S S E M E N T Instruction pour la mise à la terre électrique: Cet appareil est muni d'une fiche à trois broches (mise à la terre) afin de vous protéger des chocs et doit être branché directement dans une prise de courant à trois broches adéquatement mise à la terre. Il ne faut pas couper ou enlever la broche de mise à la terre de cette fiche.

WARNING: CALIFORNIA PROPOSITION 65

This product can expose you to chemicals including carbon monoxide which is known to the State of California to cause cancer and reproductive harm. To minimize exposure to the by-products of the burning fuel or from combustion, always operate this unit according to the use and care manual and provide good ventilation. California law requires businesses to warn customers of potential exposure to such substances. For more information go to www.P65Warnings.ca.gov.

AVERTISSEMENT: PROPOSITION 65 DE L'ETAT DE LA CALIFORNIE

Cet appareil peut vous exposer aux produits chimiques et au gaz monoxyde de carbone reconnue dans l'Etat de la Californie pour causer le cancer et des problèmes de fertilité. Pour minimiser l'exposition de ces-sous produits combustibles ou de la combustion, utiliser toujours cet appareil en conformité au manuel d'utilisation et d'entretien en s'assurant également d'une bonne ventilation. La loi de la Californie exige aux fabricants d'informer leurs clients aux risques d'exposition potentielle à de telles substances. Pour plus d'information, visiter le site www.P65Warnings.ca.gov.

GENERAL SAFETY REQUIREMENTS

1. DO NOT operate any appliance with damages and DO NOT try repairing or replacing any internal parts. Call the TWIN EAGLES customer service department at (800) 789-2206 for examination, repair or adjustments. Parts replaceable by consumer are parts listed on this manual ONLY.
2. The installation of this appliance must conform with local codes or in the absence of local codes installation must comply with either the *National Fuel Gas Code*, ANZI Z223.1/NFPA 54, *Natural Gas and Propane Installation Code*, CSA B149.1, or *Propane Storage and Handling Code*, B149.2, or the *Standard for Recreational Vehicles*, ANSI A 119.2/NFPA 1192, and *CSA Z240 RV Series, Recreational Vehicle Code*.
3. This outdoor cooking gas appliance is NOT intended to be installed in or on boats. It is also NOT intended to be used in the interior living space of a recreational vehicle. It can only be used outside of the RV while being hooked up to the RV's propane system.
4. This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
5. Minimum clearance of **12 inches** from the back, **18 inches** from the top and **6 inches** from the sides of the Salamangrill to adjacent combustible construction must be maintained. Additionally, this cooking gas appliance must never be used under overhead combustible construction.
6. Do NOT use this unit for other than its intended use.
7. Keep your Salamangrill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
8. DO NOT obstruct the flow of combustion and ventilation air to this appliance.
9. Check all gas connections for leaks with soapy water solution. Never use an open flame to test for a gas leak. Also inspect the gas hose for any wear or cuts, if found it must be replaced prior to operating the Salamangrill.
10. Always use caution when operating the grill in a windy area. Keep away from water sprinklers and rainfall.
11. The use of accessories not included or recommended by the appliance manufacturer may cause damages, injuries and/ or other serious problems.
12. Never use the Salamangrill without the grease slide pan & drip pans installed. Without these pans, hot grease and debris could leak downward and produce a fire hazard.
13. The pressure regulator and hose assembly supplied with the Salamangrill must be used. Replacement pressure regulators and hose assemblies must be those specified by Twin Eagles listed on page 12.
14. CALIFORNIA PROPOSITION 65-WARNING: The burning of gas cooking fuel generates some by-products which are on the list of substances 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 these substances always operate this unit according to the owner's manual, ensuring you provide good ventilation when cooking with gas.
15. Do NOT place plastic wrapped foods or containers in the Salamangrill at any time, plastic can melt and cause serious problems.

SAFETY PRECAUTIONS ON THE PIZZA STONE

1. Use only the Salamangrill® pizza stone provided. Other pizza stones will break under direct heat source.
2. Always follow the enclosed Manufacturer's Owner's Manual.

In Massachusetts: All gas products must be installed using a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20 pound tank.

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WARRANTY REGISTRATION

GAS SAFETY REQUIREMENTS

Each appliance is set and tested at the factory for the type of gas supply to be used. Identify the type of gas, either natural gas (NG) or Liquid Propane (LP) gas and make sure that the marking on the data plate (rating plate) matches the gas being supplied to the Salamangrill. This information is found on the data nameplate, located on the rear face of the unit.

All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. 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, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2*

WARNING:

ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH ANY HOT SURFACE OF THE GRILL.

NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY.

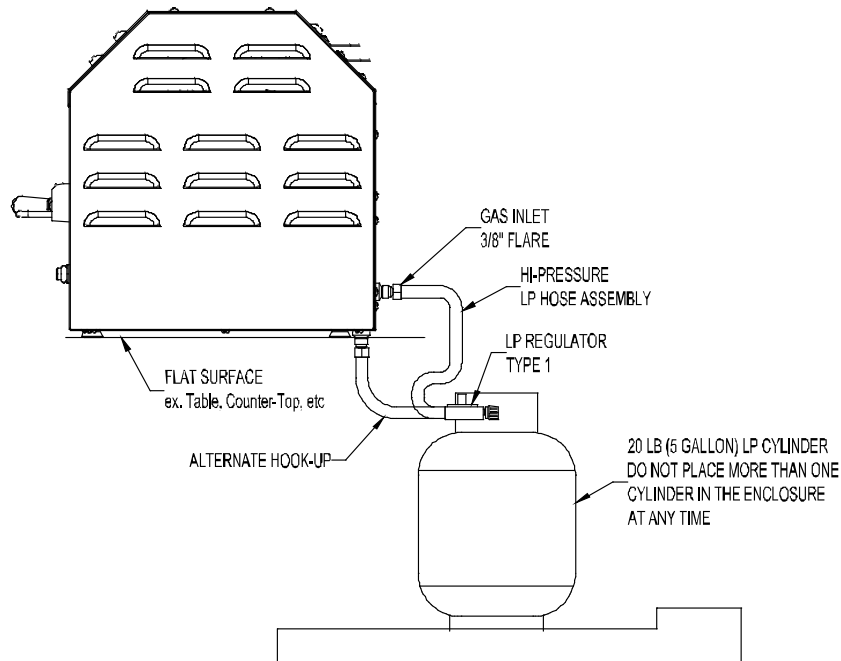
L.P. GAS SAFETY REQUIREMENT

The LP-gas supply cylinder 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 Standards of Canada *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission*, as applicable; and

1. Provided with a listed overfilling prevention device.
 2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
- It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.
 - Do not operate the gas grill indoors or in any enclosed area. If the gas grill is not in use, the gas must be turned off at the supply cylinder. If the grill is to be stored indoors, disconnect the gas supply cylinder and leave the cylinder outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.



LP GAS HOOK-UP



BOTTLE LP GAS HOOK UP

Install the factory-supplied hose and regulator assembly as shown. Connect the $\frac{3}{8}$ " flare end of the hose to the grill coupling using a $\frac{3}{4}$ " open wrench. Do not apply pipe sealant to the $\frac{3}{8}$ " flare connection. Connect the regulator to the LP cylinder hand tighten it, do not use a wrench. Check for leaks using soapy water solution. (Reference page 5 for leak test procedure).

Note: An enclosure for LP gas cylinder must be vented on the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP gas supply cylinder in place. This shall be accomplished by one of the following:

- a. *One side of the enclosure shall be fully open; or*
- b. *For a cylinder enclosure having four sides, a top and a bottom, and intended for installation in a built-in enclosure:*
 1. *At least one ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 in (1.27mm) of the top of the enclosure and unobstructed. The opening(s) shall have a total free area of not less than 1 in²/lb (14.2 cm²/kg) of stored fuel capacity.*
 2. *At least one ventilation opening shall be provided on the exposed, exterior side of the enclosure 1 in. (25.4 mm) or less from the floor level and shall have a total free area of not less than $\frac{1}{2}$ in²/lb (7.1 cm²/kg) of stored fuel capacity. The upper edge shall be no more than 5 in (127 mm) above the floor level.*
 3. *Every opening shall have a minimum dimension so as to permit the entrance of 1/8 in (3.2 mm) rod.*



PORTABLE LP CONNECTION

The Salamangrill has the option to be installed in a TSGB-24.

1. To install the gas cylinder, place the base of the cylinder in the opening in the base of the grill base. Be sure its seated flat.
2. Check to ensure that the tank's gas valve on top of the cylinder is closed.
3. Connect the LP regulator (included) to the cylinder and hand-tighten only. Open the tank valve and make sure all connections are leak tight using a soapy water solution. (Reference page 5 for leak test procedure).



WARNING

- DO NOT STORE SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.
 - NEVER FILL THE CYLINDER BEYOND 80 PERCENT FULL.
- FAILURE TO DO SO A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

IMPORTANT INFORMATION:

- NOTE: use only a 20-lbs (5 gallon capacity) gas cylinder.
- WARNING: DO NOT USE A DENTED OR RUSTED LP CYLINDER.
- NEVER USE A CYLINDER WITH A DAMAGED VALVE.
- ALWAYS CHECK FOR LEAKS AFTER CHANGING THE LP CYLINDER.
- THE LP PRESSURE REGULATOR AND HOSE SUPPLIED WITH THIS UNIT MUST BE USED WITHOUT ALTERATION.

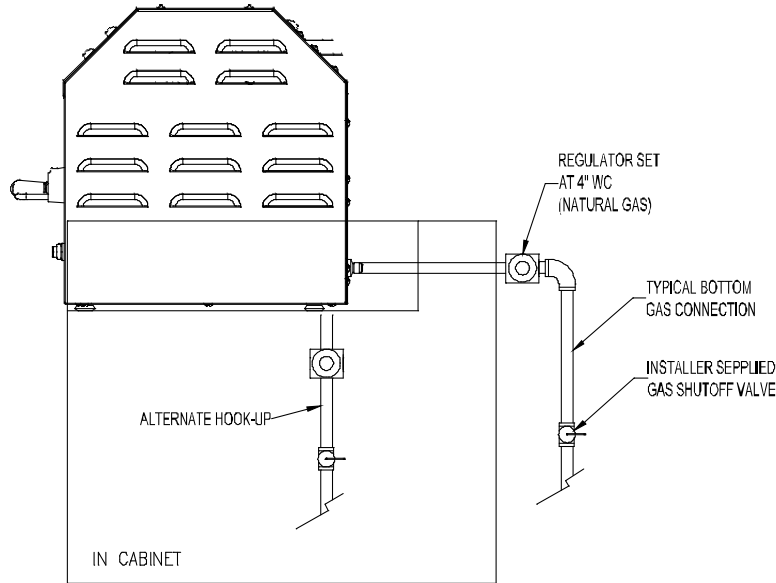


NATURAL GAS INSTALLATION

A typical natural gas installation is shown below. Make sure that the factory-supplied regulator is used and installed with the arrow mark on the regulator pointing towards the gas grill. Use only pipe sealants that are approved for use with natural and LP gases. An installer-supplied gas shutoff valve must be installed in an accessible location.

Please note, when pressure testing, the following statements must be adhered to:

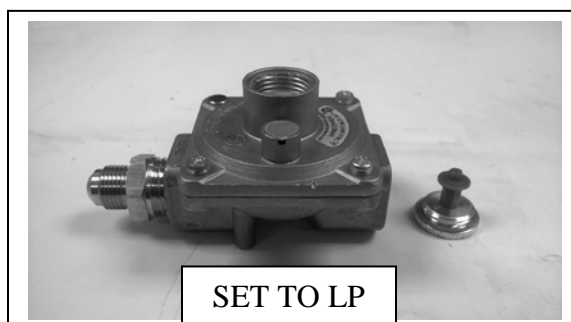
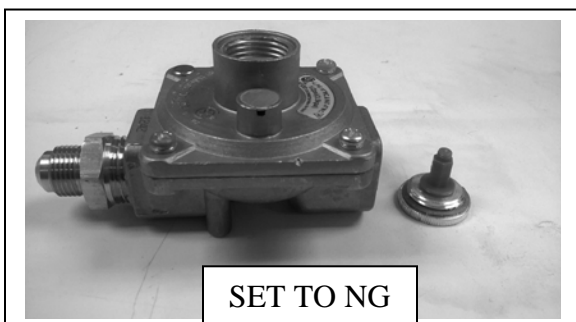
- This gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at the test pressures in excess of 1/2 psi (3.5 kPa).
- This appliance must be isolated from the gas supply piping system by closing its individual manual 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).



TYPICAL NATURAL GAS HOOK UP

GAS REGULATOR CHECK / CONVERSION

If the gas grill is factory built for natural gas, the regulator supplied is set for 4" water column. The regulator is convertible to 10 in wc (2.49 kPa) for system LP application. **Do not use with a 20-lb LP cylinder.** Make sure that the regulator is set for the correct gas type. To check, remove the brass hex cap. You will find the conversion plastic pin attached to the cap to the underside of the cap. If the disc (1/2 in. diameter) of the pin is close to the cap, then the regulator is set for natural gas. If the disc is at the tip of the pin, away from the brass cap, the regulator is set for system LP application. To convert to natural gas, remove the plastic conversion pin and invert and replace it back in a manner such that the disc is close to the brass cap. For both natural and LP, the maximum inlet pressure is 14 in wc (3.5 kPa)



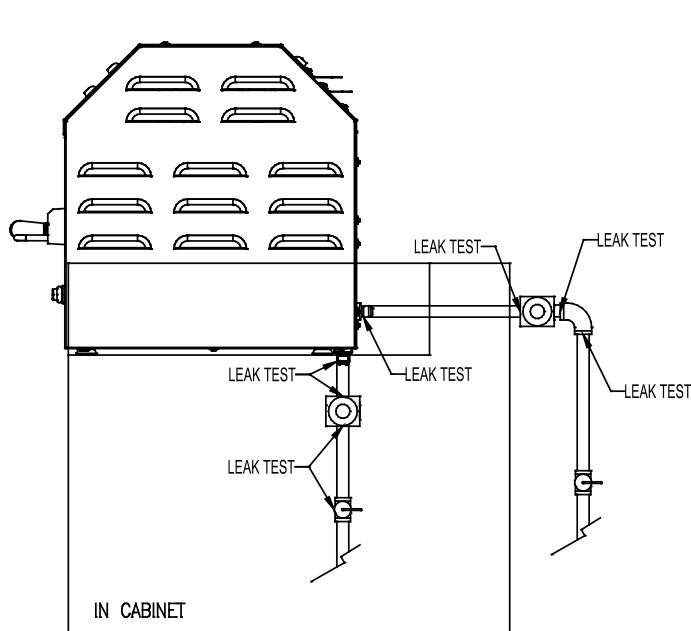
LEAK TEST

CAUTION BEFORE TESTING:

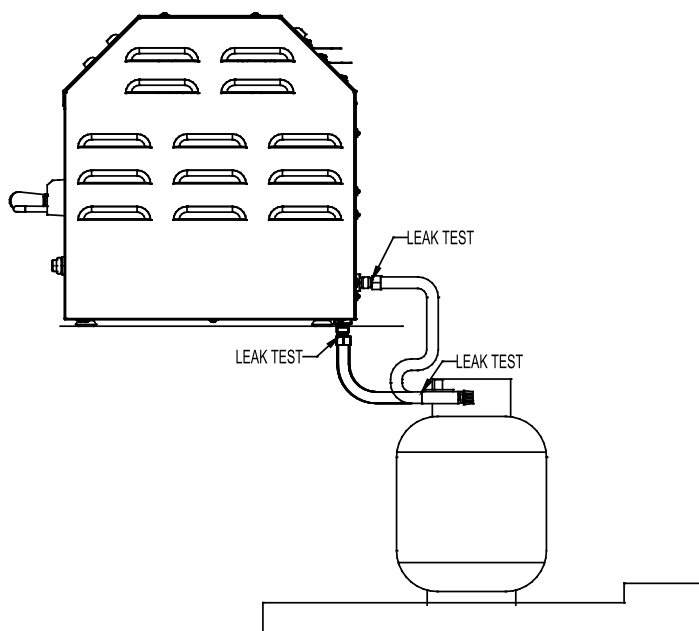
- NEVER USE THE SALAMANGRILL WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS.
- WARNING: DO NOT USE OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION AND BODILY HARM.
- DO NOT SMOKE WHILE PERFORMING THE LEAK TEST!
- To prevent fire or explosion hazard, DO NOT use or permit sources of ignition in the area while performing a leak test. Perform leak test outdoors only.
- Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use. Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by Twin Eagles.

LEAK TEST

- Prepare a leak testing solution of sudsy water by mixing in a spray bottle with half liquid soap and half water.
- Confirm that all control knobs are in the OFF position.
- Turn the main gas valve supply ON.
- Apply leak testing solution by spraying on the pipe joints, fittings, and hose.
- A gas leak is detected if;
 - There is a faint gas smell and/or...
 - ...growing bubbles appear on any of the connection points and/or hose, DO NOT attempt to ignite the grill and IMMEDIATELY turn off the gas supply valve.
- When there is a gas leak, call a qualified service technician. DO NOT use the grill until the leak is corrected.



TYPICAL NATURAL GAS HOOK UP

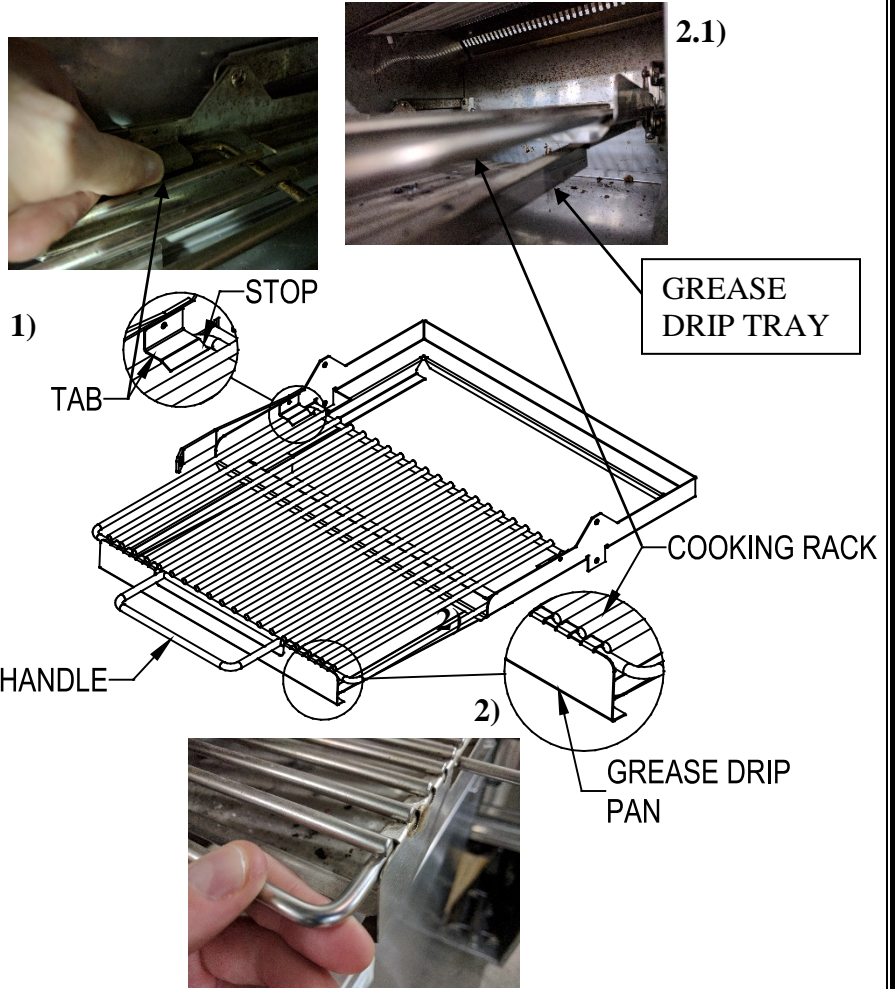


BOTTLE LP GAS HOOK UP



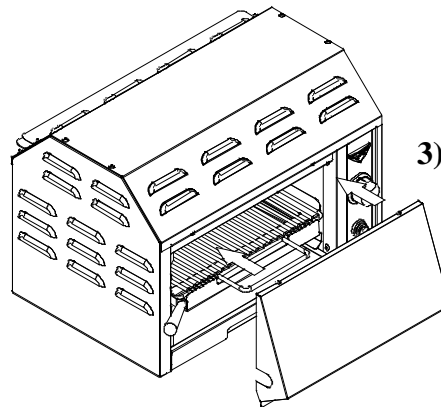
ASSEMBLY INSTRUCTIONS

1. **STOPPER TAB:** When you slide out the cooking rack from the handle it should have a stopping point. If it doesn't STOP, push the tab down. If the cooking rack needs to be removed for maintenance, give it a good pull and it will slide off.



2. **GREASE DRIP PAN:** The Grease Drip Pan can be removed from the cooking rack by pulling the drip pan UP and pushing the cooking rack DOWN with both hands. You will hear a "Snap" when it comes off. To place back on, do the opposite. Grease Drip Pan & Cooking Rack assembly is to be inserted as shown on picture (2.1).

3. **SS FRONT COVER: CAUTION!** DO NOT use the front cover while the burner is on or while cooking. To install, cover as shown. Stainless Steel cover is strictly used to keep dust, debris from cooking area only.



4. **VINYL COVER:** Place the vinyl cover only when the grill has cooled down to room temperature. The vinyl cover will help maintain your Salamangrill clean from outdoor exposure.



OPERATING INSTRUCTIONS

NOTE:

- a) Before operating the unit, make sure that all requirements specified by this Owner's Manual have been previously performed.
 - b) Cold start ignition may require multiple attempts for Infrared Burner to ignite. This is normal with infrared burners especially when an LP tank is installed for the first time since air could be trapped in the flex hose.
1. Remove the vinyl cover and Stainless Steel front cover if installed.
 2. Before lighting, make sure the grill is free of clutter & no cooking utensils are inside. Both grease drip pans and the bottom drip pan are to be installed before cooking.
 3. Make sure the knob is in the "OFF" position and make sure that the drip pans are properly installed.
 4. Turn "ON" the gas at source. **CAUTION:** If you smell gas, shut off gas supply and call for service.
 5. Push and turn the burner knob counterclockwise to "HI" (large flame) position.
 6. Push and hold the igniter button. You should hear a continuous clicking sound while sparks being provided to the burner. (If clicking sound is weak, battery must be replaced).

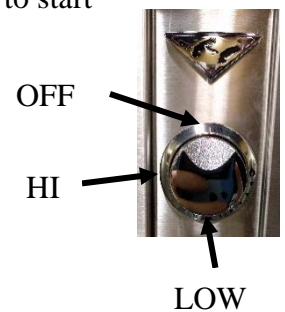


Replacing the Battery:

1. Unscrew the ignition button and remove the old battery.
2. Replace with a new AAA battery. (1.5V).
3. Screw on the ignition button back on.



7. If the IR burner does not ignite within 5 seconds, turn the IR burner to "OFF" and wait for five minutes and repeat steps 4-6 on this procedure.
8. The IR burner color will be blue at initial start. Within 2 minutes, the burner will start glowing red. After pre-heating the grill for 5 minutes to allow cooking rack to heat up, you are now ready to start grilling your steak, chicken or fish, melt cheese or cook your own pizza. The rack has 4 pre-set positions: the highest level being the hottest since its closer to the burner.
9. To shut down the IR burner, push and turn the burner knob clockwise to "OFF".
10. For complete shutdown, turn "OFF" the gas at the main source.



CAUTION

Do not use the front cover while the burner is ON or while cooking.

Do not leave the grill unattended. Close supervision is necessary while cooking especially when children are present.

Always wear protective insulated oven mitts when touching the – Salamangrill, pizza stone, hot dishes, drip pans and food when inserting or removing them from inside the grill. Do not touch any hot components while the unit is in operation or has not yet cooled down to room temperature because Grill surfaces and components are hot during and after use.



COOKING TIPS



CHICKEN

Chicken breast, boneless and skinless: cook at medium high heat with carriage at the 2nd highest setting from top.

Cook approximately 3 to 4 minutes each side.
Chicken pieces, Medium Heat: Cook at Medium Heat with carriage 3rd setting from the top. Cook turning occasionally for 25 to 30 minutes.

BURGERS

Cook at HIGH temp with carriage at highest setting.

Cook a 1-inch thick, 8-ounce burger for 3-1/2 minutes each side.

STEAKS

Cook at HIGH temp with carriage at highest setting.

Cook a 1-1/2 inch thick steak for 3 minutes on each side for medium rare.

SEAFOOD

Cook at HIGH temp with carriage at 2nd highest setting from the top.

Cook salmon, swordfish or any firm flesh fish for 3 minutes each side.

PIZZA

Do not use frozen pizza. Only defrosted pizzas. Never soak the pizza stone in any liquid.

Heat stone on carriage set at medium high heat with carriage at the highest setting for 5 to 7 minutes.

Lower carriage to lowest setting.

Cook thin crust pizza on stone until cheese bubbles and crust is golden brown or in approximately 4 minutes.

Rotate pizza 180° once for even cooking from front to back.



CLEANING AND MAINTENANCE

In order to maintain your Salamangrill in its original fine quality appearance, we recommend that you follow these directions carefully to maximize its performance and longevity. The frequency of usage and amounts of foods cooked will determine how often you should clean your grill. Clean the entire Salamangrill at least once a year, reference the safety instructions. Damaged caused by failure to follow these steps is not covered by the warranty.

IMPORTANT Stainless Steel & General Product Care

To keep your TWIN EAGLES products free of surface corrosion and in good working order, it is important to take additional precautions under certain conditions.

If your TWIN EAGLES products are located in corrosive conditions, such as:

- A coastal environment where corrosive salty air is present.
- Near a swimming pool, hot tub or water feature with exposure to corrosive pool chemicals and/or chlorinated water.
- Areas where muriatic acid (hydrochloric acid) or other corrosive cleaning solutions are used to clean concrete and masonry.
- Areas where corrosive masonry dust and debris are created by cutting stone or mixing cements.

These conditions can create a highly corrosive environment that will cause the corrosion resistant type 304 stainless steel to develop surface oxidation, corrosion or rust.

TWIN EAGLES products have been tested in saline solutions, highly chlorinated solutions and have been tested against exposure to highly acidic foods. The test results proved the type 304 stainless steel can withstand exposure over prolonged periods of time. However, the conditions outlined above, along with neglect, can lead to surface corrosion or rust.

- Do not allow food particles or grease to be left inside your TWIN EAGLES products. These can attract rodents, which are unsanitary and are likely to cause physical damage by chewing on the wiring, which can cause permanent damage to the electrical components.
- If you are located along the coast or in the desert, wind driven sand is extremely abrasive and can pit and scratch the stainless steel. Keep your TWIN EAGLES products covered when not in use.
- In the event that surface corrosion has developed on the stainless steel, it is typically not the stainless steel that is corroding but corrosive particles that have been deposited on the surface.

TWIN EAGLES grills are made of all welded stainless steel. It is non-rusting and non-magnetic. Never clean the stainless steel when it is hot. After the initial grilling use, certain areas of the grill may discolor. This is a normal discoloration caused by the intense heat given off by the burners.

- Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain. Do not use steel wool to clean the grill.
- Do not use abrasives on the polished highlights. Be extra careful when cleaning around the highlights. Metal polisher or mild chrome cleaner can be used to bring back the luster on highlights. To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100-dry grit emery sandpaper in the direction of the grain.

GRILL RACK:

- a) Allow all components to cool down before cleaning or removing them.
- b) Wear a barbecue mitt to protect your hands from the heat and steam. Dip a brass bristle barbecue brush in tap water and scrub the grill rack. These food particles will fall into the drip pans.
- c) Remove the grill rack from the carriage.



SLIDE/ DRIP PAN:

- a) The slide pan collects grease drippings, liquids and food particles and directs them to the drip pan.
- b) Allow the pan and its contents to cool before cleaning. Slide the pan out and wipe it clean. Make sure the pan is fully inserted back to its tray before using the Salamangrill®.
- c) It is highly recommended to clean the grease drip pan and the bottom drip pan after every use to avoid any possibility of a grease fire.

PIZZA STONE:

Do not use other pizza stones only the Salamangrill pizza stone provided. Other pizza stones could break during use because they are not designed to be used for the Salamangrill. Always follow the enclosed Manufacturer's Use and Care Manual.

- 1) To clean your pizza stone, simply scrape off any baked-on food with a plastic scraper. You may also scour the surface with baking soda, using a plastic scouring pad or a stiff bristled brush. Sponge, using clear warm running water. Detergent or soapy water is not recommended. Air dry.
- 2) Do not clean it in a dishwasher.
- 3) Always let the pizza stone cool before placing under running water. Soaking is not recommended.
- 4) Dropping the pizza stone may cause it to crack or break. Never use a cracked or broken pizza stone.
- 5) Always use a padded oven mitt when handling a heated pizza stone.
- 6) Do not put a wet pizza stone into a heated Salamangrill as this may cause cracking. Thermal shock, or a sudden change in temperature, can also cause the stones to crack, so a cold stone should not be placed in the hot Salamangrill. Instead, place the cool pizza stone in the lowest rack, then heat up the grill.
- 7) This pizza stone is an unglazed porous plate and can absorb cooking oils or other ingredients of a liquid nature: it is for this reason that we recommend that you only use the pizza stone for making pizza and other non-oily products. Recipes that require oils, butter, margarine or lard, are not recommended for use with this pizza stone.
- 8) This pizza stone can be cleaned periodically by placing the plate at the lower rack position and setting the grill on HI for 30 minutes. Then after the plate is cooled, you may scrape it with a plastic spatula and scour it with baking soda using a plastic scouring pad or a stiff bristle non-metallic brush to remove any surface residue. This process will help remove any residue and will freshen up the plate.
- 9) Staining is a natural part of aging of the pizza stone.

INFRARED BURNER:

- a) Do NOT clean the infrared burner. This may result in breakage.
- b) Do NOT use any type of cleaning solution on the infrared. Do NOT try to scrub the infrared burner or use a wet sponge.
- c) Never allow direct impact to the ceramic with hard objects.

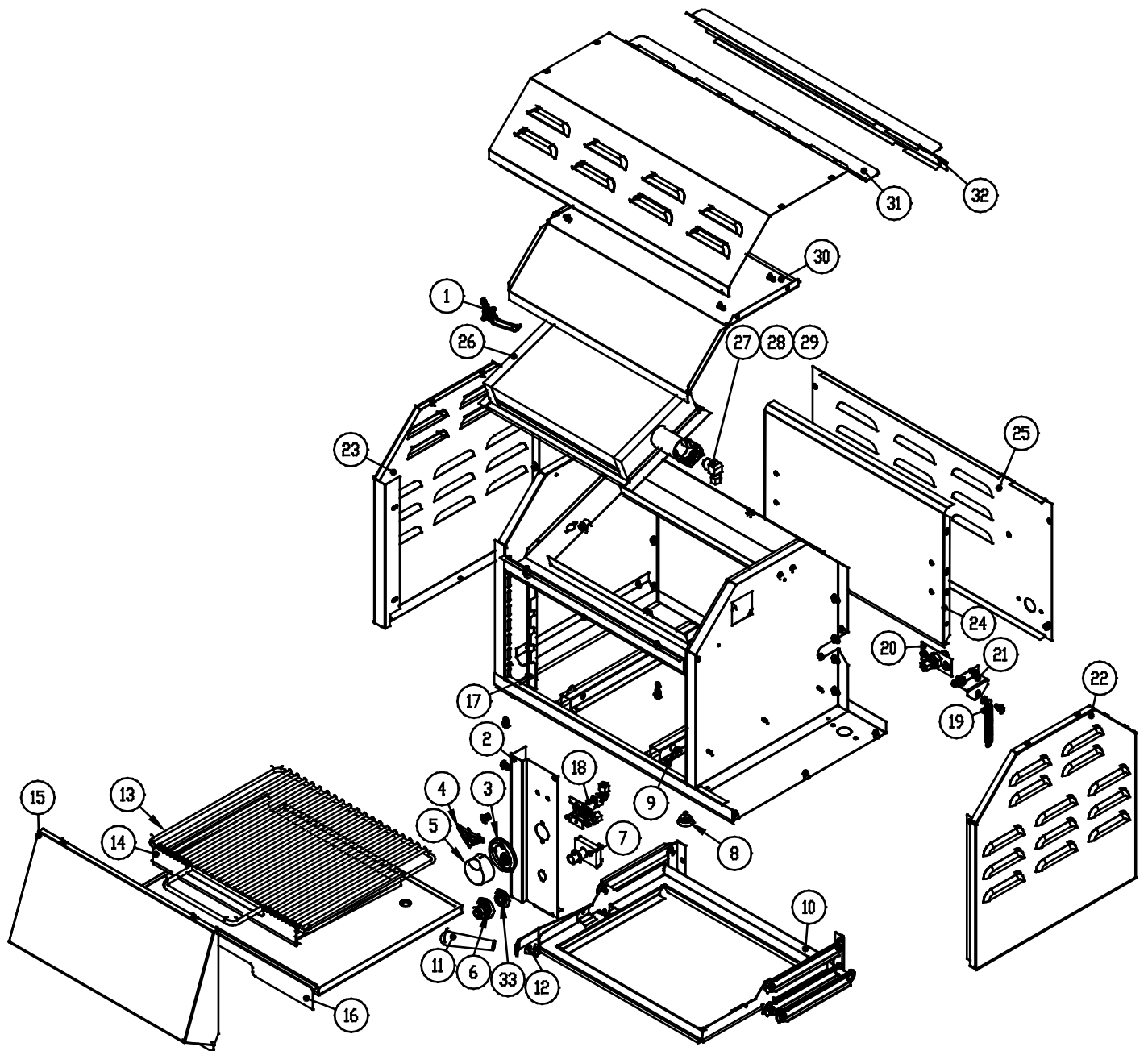
SPIDER AND INSECT WARNING

Spiders and other insects can nest in the burners of this and any other grills, which causes the gas to flow from the front of the burner. This dangerous "condition" can cause a fire behind the valve panel, damaging the grill and making the grill unsafe to operate. Inspect the burners once a year or if the grill has not been used for more than one month or if any of the following conditions occur:

- 1) The smell of gas in conjunction with the burner flames appearing yellow.
- 2) The grill does not reach temperature.
- 3) The grill heats unevenly.
- 4) The burners make popping noises.



EXPLODED VIEW



REPLACEMENT PARTS LIST

ITEM NUMBER	PART NUMBER	PART DESCRIPTION	QTY
1	S16115	IGNITER	1
2	S20716	CONTROL PANEL	1
3	S13128P	KNOB BEZEL	1
4	S13204	LOGO	1
5	S13154	KNOB ASSEMBLY	1
6	S16158-1	PUSH BUTTON	1
7	S16157Y	IGNITION MODULE	1
8	S14425	LEVELING MOUNT	4
9	S14420	ROLLER BEARING	2
10	S20732Y	CARRIAGE ASSEMBLY	1
11	S13848	HANDLE	1
12	S14190	SCREW, .375-16 X .75	1
13	S13846	RACK	1
14	S20735WY	SLIDE PAN	1
15	S20755	FRONT COVER	1
16	S20714	DRIP PAN	1
17	S20744	LEVEL BRACKET	1
18	S23088Y	VALVE ASSEMBLY	1
19	S14191	SPRING	1
20	S20750Y	GAS FLARE BRACKET	1
21	S20749	SPRING BRACKET	1
22	S20708-RY	SIDE COVER RH ASSEMBLY	1
23	S20708-LY	SIDE COVER LH ASSEMBLY	1
24	S20703WY	BACK LINER ASSEMBLY	1
25	S20709	BACK COVER	1
26	S13344	IR BURNER	1
27	S12640	ELBOW	1
28	S15108-57	LP ORIFICE #57 DMS	1
29	S15108-50	NG ORIFICE #50 DMS	1
30	S20715	TOP INSULATION PANEL	1
31	S20711	TOP COVER	1
32	S20722WY	FLUE COVER	1
33	S16159-1	MOUNTING RING	1
NOT SHOWN			
	S16168	IGNITER WIRE	1
	S15344	LP REGULATOR (MODEL: TESG-24L ONLY)	1
	S15303	NG REGULATOR (MODEL: TESG-24N ONLY)	1
	S15325	HOSE W/ FITTING FOR NG	1
	S13138	PIZZA STONE	1
	S13849	VINYL COVER	1



TROUBLESHOOTING GUIDE

PROBLEM	WHAT TO DO
Salamangrill will not fire-up	<p>1) Push the igniter button and check for sparks. If no sparks or sparks are weak, replace the battery.</p> <p>2) If there is a spark, check if gas is supplied to the burner.</p> <p style="padding-left: 20px;">a) Visually check the electrode and wire while pushing the igniter button. If a spark occurs anywhere but the igniter tip, the igniter wire or igniter electrode must be replaced.</p> <p>NOTE:</p> <p style="padding-left: 20px;">I. Cold start ignition may require multiple attempts for Infrared Burner to ignite. This is normal with infrared burners especially when an LP tank is installed for the first time since air could be trapped in the flex hose.</p> <p style="padding-left: 20px;">II. It is normal to hear a popping sound when the IR grill burner is first turned ON.</p>
Low heat generated with knob in HI-setting	<p>1) Check for any bent or kinked fuel hose.</p> <p>2) Check for proper gas supply and pressure.</p> <p>3) Pre-heat grill for 2-3 minutes or until the IR burner glows red.</p>
IR Burner Extinguishes	<p>1) Check for any burner defect</p> <p>2) Check if gas supply is sufficient</p> <p>3) Check if LP tank is empty</p> <p>4) You might need to adjust the valve by turning the bypass screw clockwise which is located in the valve and you can have access to it by removing the knob.</p>





INNOVATION AND INSPIRATION ON FIRE™

TWIN EAGLES LIMITED WARRANTY

Manufacturer Warranty: Twin Eagles warrants that this grill is designed and manufactured to be free from defects in materials and workmanship for a period of one year from original date of purchase.

Extent of Warranty: This warranty shall apply only to the products delivered in the continental United States and Canada. It extends to the selling dealers to the original purchaser at the original site of installation: This warranty becomes valid at the time of purchase and ends either by specified timeframe listed above, owner transfer or relocation. **In order to activate the warranty we require that you send in the attached warranty registration card. This registration is for our internal use only and will only be used in the event we need to send you important safety related product information. The information will not be sold or used for any marketing related purposes.**

Warranty Performance: In the event of malfunction or defect covered under the terms of this warranty, the factory authorized selling dealer and or **authorized distributor** is responsible for performing all necessary repairs. To obtain service, contact the nearest authorized retailer. In the event the consumer is unable to obtain satisfactory customer service from the authorized dealer, please call us directly at **(800) 789-2206**. We may require that a written notification be submitted to Twin Eagles Customer Service Department within ten (10) days of the reported failure. **There will be no charge for parts if they are covered under our warranty.** In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the grill owner. All field service costs are not covered in any way by this warranty. If **Twin Eagles** determines that repair of a covered item is not feasible, **Twin Eagles** reserves the right to replace the defective merchandise.

Warranty Limitations and Exclusions: This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, nor damages due to harsh chemicals (i.e. cleaning products improperly applied). Warrantor is not responsible for consequential or incidental damages. Under no circumstances shall **Twin Eagles** or any of its representatives be held liable for injury to any person or damage to any property, however arising. **This warranty does not apply to commercial use, or to products with altered or removed serial numbers.**

Important: Please retain original proof of purchase to establish warranty period.

Any implied warranties of merchantability and fitness applicable to the equipment are limited in duration to the period of coverage of this express written warranty. This warranty grants specific legal rights to the purchaser. Other rights, which may vary from state to state, may also apply. Title to the merchandise passes to the consignee upon acceptance by the carrier. After acceptance by the carrier, the merchandise travels at the risk of the purchaser. In the event of freight damage, do not refuse shipment. Advise both the freight agent and the shipper of the damage. Note the details of that damage on the freight bill before any freight charges are paid and file a claim for damages with the freight agent.



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HOW TO OBTAIN SERVICE

For service, please contact your TWIN EAGLES dealer or call TWIN EAGLES direct at (800) 789-2206 or (562) 802-3488 or fax (562) 802-3391

Mailing address:
Twin Eagles, Inc.
13259 East 166th Street
Cerritos, CA 90703

Visit us at www.twineaglesgrills.com

Please provide:

- Model number
- Serial Number (located on firebox and on bottom right side of the Front Panel)
- Gas Type
- Date of Purchase
- A description of the problem

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Here



INNOVATION AND INSPIRATION ON FIRE™
WARRANTY REGISTRATION

Customer Name

Model #

Address

Serial #

City, State

Date Purchased

Zip

Dealer's Name

Phone #

Dealer's Address

e-mail:

This Warranty Registration card must be returned within thirty days of purchase to properly activate your warranty. This information is for our internal use only.

Or you may register online at <http://twineaglesgrills.com/contact/>



Cut
Here

Place
Postage
Here



INNOVATION AND INSPIRATION ON FIRE™

Customer Service
ATTN: Warranty Department
13259 East 166th Street
Cerritos, CA 90703
Fax no. (562) 802-3391

