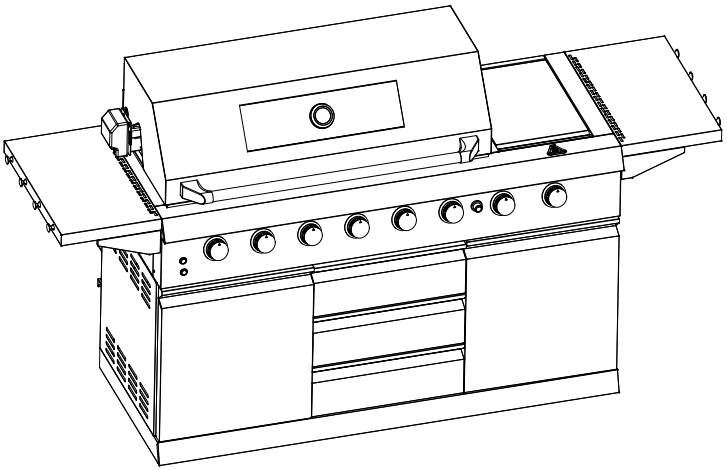
GAS GRILL

COS-GGFN587GSS COS-GGFN587GBK



FREESTANDING GAS GRILL

USER MANUAL

IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.
FOR RESIDENTIAL USE ONLY.

INSTALLER: PLEASE LEAVE THIS GUIDE WITH THE HOMEOWNER.

HOMEOWNER: PLEASE KEEP THIS GUIDE FOR FUTURE REFERENCE.

Rev.26.11

THANK YOU FOR YOUR PURCHASE

Thank you for your purchase. We know that you have many brands and products to choose from and we are honored to know that you have decided to take one of our products into your home and hope that you enjoy it.

COSMO Appliances are designed according to the strictest safety and performance standard for the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your products. We hope that this manual will help you learn to use the product in the safest and most effective manner.

Before using this product, please read through this manual carefully. Keep this user manual in a safe place for future reference. Please ensure that other persons using this product are familiar with these instructions as well.

If you have any questions or concerns, please contact the dealer from whom you purchased the product, or contact our Customer Support at:

1-888-784-3108

Reach us online at:

www.cosmoappliances.com

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GAS GRILL SAFETY

Read All Instructions Before Using the Appliance

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION." These words mean:

⚠ WARNING — You can be killed or seriously injured if you don't follow instructions.

⚠ CAUTION — A potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet (91.5 cm).

California Proposition 65 Warning

⚠ **WARNING:** Cancer and Reproductive Harm - www.P65Warnings.ca.gov.

⚠ WARNING

Fire and Explosion Hazard

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Clear the room, building, or area of all occupants.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

⚠ WARNING

Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

⚠ WARNING

- Gas leaks cannot always be detected by smell. Gas suppliers recommend that you use a gas detector approved by UL or CSA. For more information, contact your gas supplier.
- Do not install or operate this grill beneath any ventilation system that blows air downward toward the appliance. Downward air can disrupt ignition/combustion and lead to injury or unintended operation.
- This appliance is intended for outdoor residential use only.
- If your model includes powered features (e.g., lights or transformer/rotisserie motor), connect only to a 3-prong, 120 V~ 60 Hz, GFCI-protected receptacle. Appliance must be properly grounded per local code (or NEC/CSA).
- Proper gas installation (LP cylinder connection or natural-gas line, conversions, and adjustments) is the responsibility of the installer and must be performed only by qualified personnel. Service should be performed only by qualified grill technicians. The manufacturer is not responsible for injury or damage resulting from incorrect or unauthorized installation or service.
- Product failure or damage resulting from improper installation, conversion, or modification is not covered under warranty.

CART STABILITY & MOVEMENT

⚠ WARNING

Cart Stability and Tipping Hazard

- Place the grill on a level, stable surface before lighting.
- Lock both braked casters before use; do not operate with wheels unlocked.
- Do not move the grill while operating or hot. Allow to cool completely before repositioning.
- Move the grill by the cart frame/handle, not by the side shelves or hood.
- Keep children and pets away from the grill at all times.
- Secure the LP cylinder upright in the tank tray and lock it with the tray locking screw and the cylinder locking screw, so it cannot move. Never operate the grill with the cylinder loose or out of position.

Before Each Use — Quick Check:

- Grill is level and casters are locked.
- LP cylinder is properly seated and locked with the tray locking screw and the cylinder locking screw.
- Gas hose and any electrical cord are not under the wheels and clear of hot surfaces.

If You Need to Move the Grill:

- Turn all burner knobs OFF and close the LP cylinder valve.
- Let the grill cool completely.
- Unlock casters and roll the cart carefully.
- Reposition on a level surface and re-lock the braked casters before lighting.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury, or property damage when using this gas grill, follow basic precautions, including:

- **Outdoor use only.** Do not use in a building, garage, enclosed patio, or under unprotected overhead combustibles; operate only in a well-ventilated outdoor area.
- Open the hood before lighting and do not lean over the open grill while lighting.
- GREASE FIRE WARNING — If a grease fire occurs, turn all burner controls OFF and shut off the LP cylinder valve or natural-gas supply only if it is safe to do so without reaching through flames. Never use water or attempt to move the grill. If the hood is already closed, leave it closed; do not reach across flames to close an open hood. Do not rely on closing the hood alone to extinguish a grease fire. Keep people away; if the fire persists or spreads, move to a safe distance and call the fire department. Allow the grill to cool completely and correct the cause before further use.
- **LP cylinder safety:** Never store a spare or disconnected cylinder under or near the grill. Never fill a cylinder beyond ~80% full. Keep cylinders upright and away from heat (>125 °F / 51 °C).
- **Leak checks:** After storage, at first use, and whenever you reconnect fittings, perform a soap-solution leak test. Do not use an open flame to check for leaks; keep away from sparks during testing.
- Keep cords & hoses clear of heat. Route any electrical supply cords and the fuel hose away from hot surfaces and sharp edges.
- Do not modify the grill or enlarge burner/orifice openings. Use only manufacturer-approved parts and accessories.
- **User servicing:** Do not repair or replace parts unless specifically recommended in this manual. All other service should be referred to qualified grill technicians.
- **Storage in/on the grill:** Do not store combustibles in the cart or under the cookbox while the grill is hot or in operation.
- Cleaning hot surfaces – Use caution when wiping hot grates/plates—wet cloths can flash steam and cause burns. Many cleaners produce fumes on hot surfaces; allow the grill to **cool** before most cleaning.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Use only dry, heat-resistant grill mitts – Moist or damp mitts can cause steam burns. Do not use towels or bulky cloths, and keep mitts away from hot surfaces and flames.
- Never leave burners unattended on HIGH. Boilovers and grease can smoke and ignite. Stay at the grill during preheat, searing, and any high-heat cooking.
- Cookware prohibition – This appliance is not approved for heating external cookware. Do not place pots, pans, woks, kettles, Dutch ovens, griddle plates, or similar items on the main cooking grates, side burner, or side griddle. Cook food directly on the grill's integrated grates/griddle only.
- No handles over edges – Since external cookware is not permitted, do not position tools or accessories so that handles extend over walkways or adjacent burner areas.
- Proper Installation – If your grill has AC-powered features (e.g., lights/transformer), connect only to a 3-prong, 120 V~, 60 Hz, GFCI-protected, weather-resistant receptacle. The receptacle must be properly grounded per local codes or, if none, the National Electrical Code (NEC, NFPA 70) or the Canadian Electrical Code (CSA C22.1). Have a qualified electrician verify correct grounding and polarity. Do not remove the ground pin or use adapters/unsupported extensions.
- Injuries may result from misuse of appliance cabinets or drawers such as stepping, leaning, or sitting on the cabinets or drawers.
- Maintenance – Keep Grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Grease control – Do not allow grease/food debris to accumulate in the cookbox, on the grates, or in drip tray and oil cup; clean regularly to reduce flare-ups and fire risk.
- Flame management – Adjust burner settings to avoid excessive flames and flare-ups; do not create flames that roll out of the cookbox. (External cookware use is not permitted.)
- Opening the lid – Open the lid slowly and stand to the side to let hot air/steam escape before placing or removing food.
- Never leave the grill unattended during preheat or use. Do not move the grill while it is operating or hot. Keep children and pets away; accessible parts get very hot.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Do Not Heat Unopened Food Containers – Pressure can build up and the container may burst, causing injury.
- Keep Grill Air Vents Unobstructed – Do not block lid exhaust vents or the cookbox air inlets; proper airflow is required for safe combustion.
- Lid Use – Operate with the lid position recommended for the cooking method. Never defeat safety clearances or shield the control panel from heat with foil/covers.
- Placement of Cooking Grates & Warming Rack – Position cooking grates and the warming rack while the grill is cool. If adjustment is necessary while hot, use dry, heat-resistant mitts and avoid contact with hot surfaces.
- Aluminum Foil & Probes – Do not line the cookbox, flame tamers or grates with foil; it blocks airflow and can cause grease fires. Keep meat-probe wires and connectors away from open flames and burner ports.
- DO NOT TOUCH BURNERS OR HOT SURFACES OF THE GRILL – Burners, flame tamers, grates, the cookbox, hood, viewing window, and nearby metal surfaces can be hot enough to cause burns. During and after use, avoid contact with hot parts and keep clothing and combustibles away until the grill has cooled.
- Flame Management – Adjust burner settings to prevent excessive flames or flare-ups. If a burner goes out or a flare-up occurs, turn knobs OFF, open the hood, and wait 5 minutes before relighting.
- Gas Shutoff – Have the installer show you the location and operation of the LP cylinder valve and, for plumbed installations, the natural-gas shutoff valve.
- Proper Disposal of the Appliance – Dispose of or recycle the grill in accordance with federal and local regulations. Contact local authorities for environmentally safe disposal/recycling.
- Do Not Clean Hood/Window Gasket – If your model includes a gasket, it is essential for a proper seal. Avoid rubbing, damaging, or moving the gasket.
- Do Not Use Oven/Harsh Cleaners – Do not use commercial oven cleaners, caustic agents, or liner/protective coatings in or around any part of the grill; they can damage finishes and components.
- Clean Only Parts Listed in This Manual – Follow the cleaning and maintenance instructions provided; perform no other servicing unless specifically directed.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

For installations with an outdoor ventilating hood

- Use only an outdoor-rated, non-combustible hood installed per local code and the hood/grill clearances. Do not use recirculating or downward-blowing systems that disrupt ignition/combustion.
- Keep hood inlets/exhaust unobstructed; never cover filters or vents with foil or liners.

For cleaning grill

- Before burn-off: Remove food and loose accessories; scrape heavy residue; empty and reinstall the main drip tray and side griddle's oil cup.
- Start and monitor. Light burners per instructions and run on HIGH only for the recommended short period; do not leave unattended. If excessive smoke or flare-up occurs, turn all knobs OFF and allow to cool.
- After burn-off: Allow the grill to cool before wiping ash/soot from grates and cookbox.
- If an uncontrolled fire occurs during burn-off, turn all burner controls OFF and shut off the gas supply only if it is safe to do so. Do not move the grill, open the hood to inspect the fire, or use water. Keep people away and call the fire department if the fire persists or spreads. Do not resume operation until the appliance has cooled completely and the cause has been corrected.
- If anything malfunctions: Turn the grill OFF, close the fuel supply, disconnect power to any accessories, and contact a qualified service provider.
- Pet/bird sensitivity: Smoke/fumes from high-heat cleaning can affect sensitive animals. Keep birds and pets well away in a separate, well-ventilated area.

READ AND SAVE THESE INSTRUCTIONS

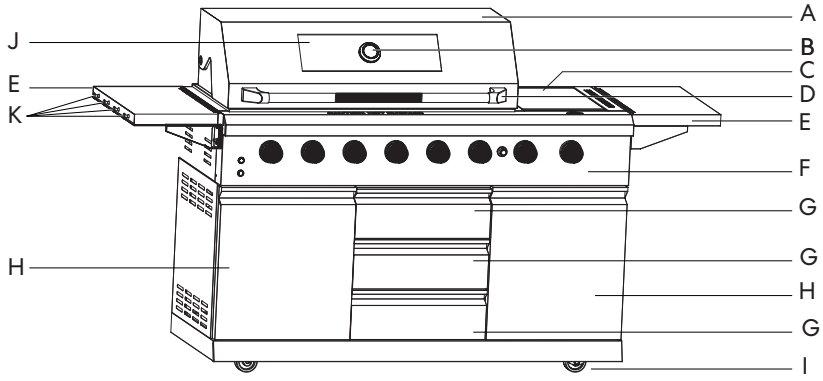
OVERVIEW

GRILL LAYOUT

The grill you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

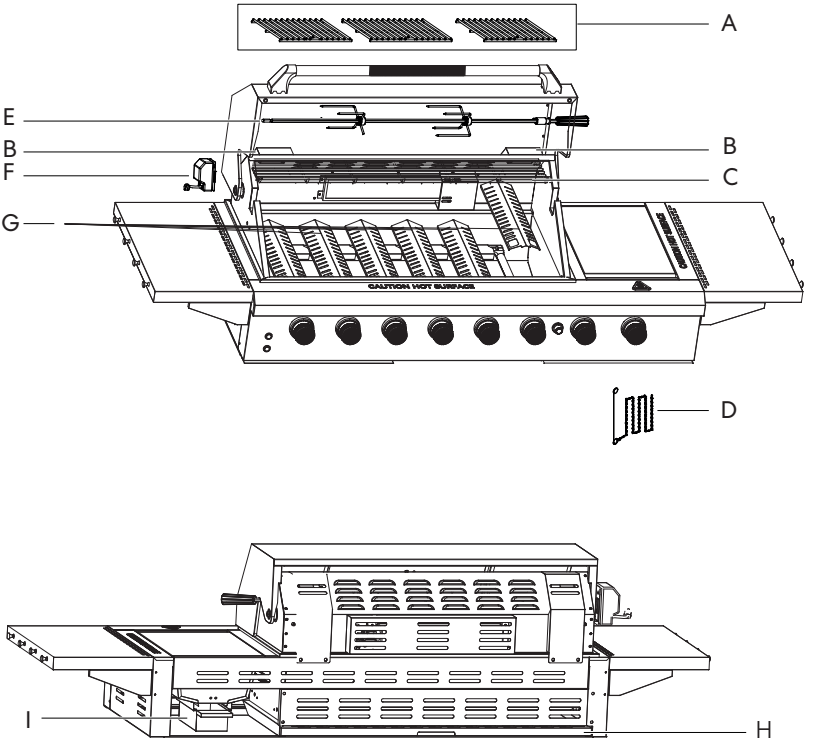
EXTERIOR GRILL

COS-GGFN587GSS and COS-GGFN587GBK



A. Grill hood (lid)
B. Thermometer
C. Side griddle
D. Hood handle
E. Foldable side shelves
F. Control panel
G. Storage drawer
H. Cabinets
I. Wheels
J. Viewing window
K. Hooks

GRILL TOP



A. Cooking grates

B. Hood lights

C. Warming rack

D. Grill matchstick holder

E. Rotisserie

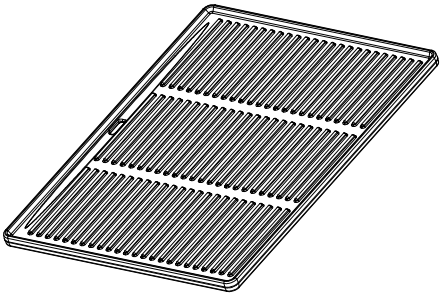
F. Rotisserie motor

G. Flame tamer (Heat plates)

H. Main drip tray (pan)

I. Side griddle oil cup

OPTIONAL ACCESSORIES



Griddle

	Scan to find available Griddle and replacement Lights/Bulbs

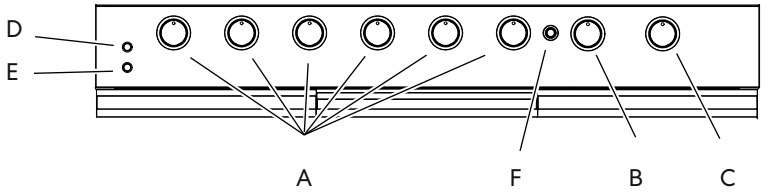
Note:

- Reference the contact information at the end of this manual and contact customer service if any accessories are missing.
- To purchase replacement parts or any other accessories, please visit www.cosmoappliances.com or reference the contact information at the end of this manual.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.

OPERATION

CONTROL PANEL

The appearance of the knobs may vary from what is shown below.



#	Name	Description
A	Main burner knobs	To control the main burners.
B	Rotisserie burner knob	To control the rotisserie burner.
C	Side griddle knob	To control the side griddle.
D	Hood light switch	To turn the hood light ON/OFF.
E	Knobs backlit LED switch	To turn knob LED ON/OFF.
F	AA Battery box	This is to store 1 AA battery for the ignition.

MAIN BURNERS AND SIDE GRIDDLE

BEFORE USING THE MAIN BURNERS AND SIDE GRIDDLE

Read all instructions before using.

⚠ WARNING

- Assembly check before use. Make sure all burners, flame tamers, igniters, cooking grates, and the drip tray and oil cup are correctly installed and fully seated before operating any burner.
- Never leave the grill unattended on HIGH. Grease and juices can smoke and ignite. Stay at the grill during preheat, searing, and any high-heat cooking.
- Do not line or cover the grill with foil. Do not line the grates, flame tamers, or cookbox with aluminum foil or liners. This blocks airflow, can cause overheating/CO buildup, and increases grease-fire risk. Use only the factory drip tray and oil cup where specified.
- No external cookware. Do not place external cookware on the main cooking grates or side griddle. Use only the supplied cooking surfaces or the manufacturer-approved optional griddle accessory installed as instructed in this manual.
- Prevent spillovers & flare-ups. Trim excess fat, avoid over-oiling, pat marinades dry before cooking, and don't overload the grates. Manage heat to keep flames under control and clean drip tray, oil cup and cookbox regularly to prevent hazardous buildup.

Note:

- The center cooking grate is wider than the left/right grates. Install grates in their correct positions—do not interchange them.

⚠ CAUTION

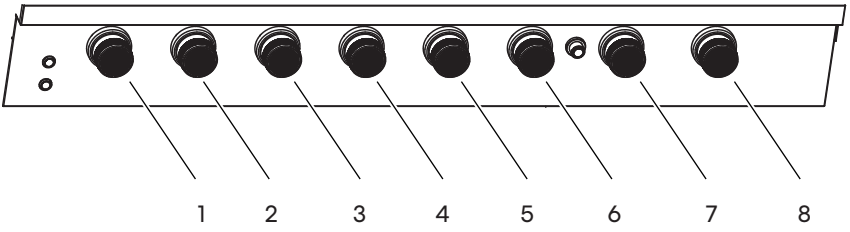
- Flame management. Keep flames controlled under the food; do not allow flames to roll out of the cookbox or contact the control panel or side shelves. Reduce heat to control flare-ups. *(External cookware use is not permitted.)*
- Preheating only—don't run empty for long. Preheat only as needed. Avoid operating burners on HIGH for extended periods with an empty grill; prolonged empty high heat can discolor or damage grates, flame tamers, and finishes.
- No disassembly while lit or hot. Do not remove grates, flame tamers, or disassemble any burner while another burner is on or the grill is hot. Damage and injury may result.
- Let parts cool before contact/cleaning. Ensure burners, grates, flame tamers, and the cookbox are cool before placing hands, mitts, or cleaning tools on them. Use dry, heat-resistant gloves when handling warm components.

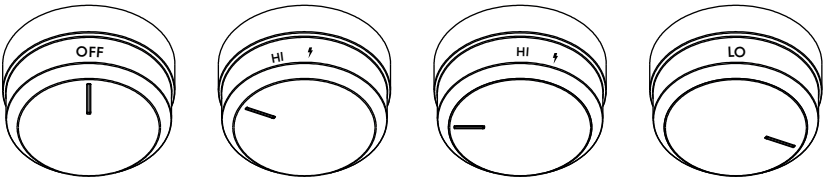
IMPORTANT:

- Outdoor use only. A gas grill produces heat, moisture, smoke, and combustion byproducts (including carbon monoxide). Never operate indoors, in a garage, or in any enclosed/partially enclosed space. Use only in a well-ventilated outdoor area with required clearances.
- Ensure adequate ventilation. Keep hood exhaust and cookbox air inlets unobstructed; do not cover grates, flame tamers, or vents with foil/liners.
- If installed under an outdoor ventilating hood (if equipped): use an outdoor-rated, ducted hood. Turn the hood fan on before lighting and increase the fan speed during high-heat or "flaming" foods to remove smoke/steam effectively.
- Prolonged high-heat cooking: Expect increased heat, moisture, and smoke. If accumulation occurs, reduce burner settings, open the hood to vent, and/or increase hood ventilation (where present) until conditions clear.
- Do not line or cover the grates, flame tamers, cookbox, or hood with aluminum foil or oven liners. This traps heat, blocks airflow, and can cause smoke, fire, or product damage. Damage from improper liners is not covered by warranty.
- Only use manufacturer-approved drip tray and oil cup. Do not use any other liners elsewhere.

- No external cookware. Do not place pots, pans, foil trays, dishes, or water/ice pans on the grates, side burner, or side griddle. Cook food directly on the built-in grates/griddle only.
- Do not use plastic wrap, wax paper, or similar materials anywhere on or in the grill.
- Keep hood exhaust vents and cookbox air inlets unobstructed; do not block with foil, pans, or covers.
- Do not use an overhead “air curtain” or downward-blowing hood above this grill; downward airflow can disrupt ignition/combustion.
- If a burner flame is extinguished unexpectedly, turn the affected burner knob OFF, open the applicable grill hood or side-griddle lid as instructed, and wait at least 5 minutes before relighting. For a grease fire or uncontrolled flare-up, do not relight; follow the GREASE FIRE WARNING.
- While the grill is still warm (not hot), you may brush grates to loosen residue. Empty/replace drip tray and oil cup only after fully cool.
- The grill’s electronic burner ignition uses an AA battery. If the ignition system fails, first check the battery and follow the troubleshooting instructions. Do not attempt manual lighting unless a manufacturer-approved procedure is provided for this model.
- Use the approved electronic ignition procedure to light the rear rotisserie burner. If the burner does not ignite within 5 seconds, turn its control to OFF and wait at least 5 minutes before attempting the approved relighting procedure.
- Moisture/condensation may appear on the viewing window or hood during heat-up; this is normal and will dissipate as the grill stabilizes.

USING THE SURFACE BURNERS





OFF position | Ignite position | HI position | LO position

Lighting the Main Burners and Side Griddle

1. Before lighting a main burner, open the main grill hood completely. Before lighting the side griddle, open the side-griddle lid completely.

2. Select a burner and find its control knob.

3. Push the knob in and turn it to the Ignite position. The electric spark ignition system will make a clicking noise.

4. Once gas is ignited, turn the knob to adjust the flame size.

5. If the burner does not light within 5 seconds: turn the knob OFF, wait 5 minutes to clear gas, then repeat the lighting steps

6. To turn off a burner, turn the knob to the OFF position.

Note:

- When one burner is turned to Ignite, other burners will spark. Sparking will continue as long as the knob remains at Ignite.
- Do not touch any main burner components (e.g. Cooking grates, igniter) while the igniters are sparking, and do not lean over the grill while lighting.

ROTISSERIE

Note:

- Do not operate the side griddle simultaneously with the rotisserie burner and remove the Warming Rack.

- The rotisserie IR burner places the heat behind the food for even, radiant roasting with minimal flare-ups.

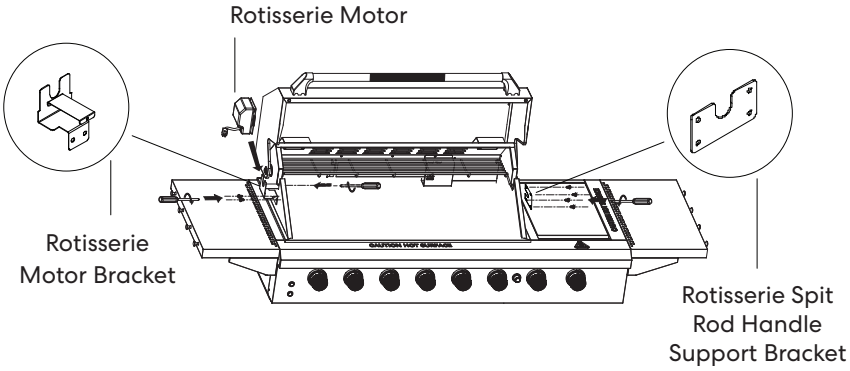
- A main drip tray under the spit rod collects grease from the rotisserie cooking.

BEFORE USING THE ROTISSERIE

MOUNTING THE ROTISSERIE MOTOR

Note:

- Remove the Warming Rack, if installed before this installation.



1. Find the pre-drilled holes on the left side panel. Hold the motor bracket so its shelf faces the cookbox and fasten it with 1× 5/32" screw from inside the cookbox and 2× 1/4" screws from outside. Tighten until solid (no wobble).

2. Mount the spit-rod support/handle bracket on the right-side panel (the cradle the handle end rests in) with 4x1/4” screws from outside; tighten fully so it can support the rod.

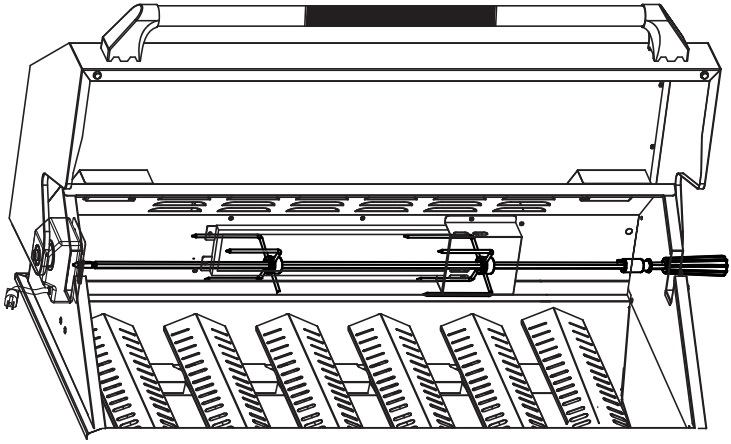
3. Slide the motor onto the motor bracket with the drive socket facing the cookbox; sight across the cookbox and make sure the socket lines up level with the opposite side.

QUICK CHECKS

- Remove the warming rack before rotisserie use.

- Center the meat on the spit rod, tighten the forks into the thickest sections, and truss/tie poultry wings and legs so they clear the grates and hood during rotation.

- Do not exceed the rotisserie 25 Lbs (11 kg) weight and confirm there’s clearance through a full turn before lighting.

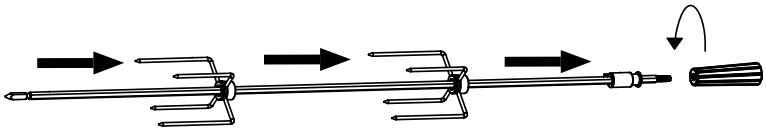


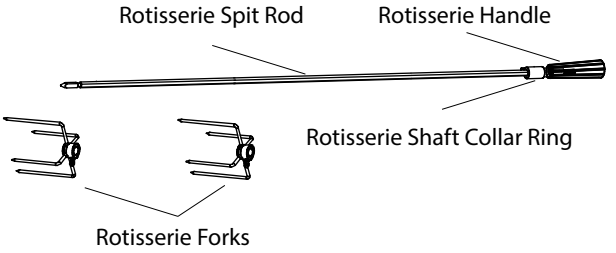
- Open the grill hood. Push in and turn the rear rotisserie-burner control to its marked ON/ignition position. Follow the factory-approved ignition and post-ignition safety-device hold time. If ignition does not occur within the approved attempt limit, turn OFF and wait at least 5 minutes before retrying.

ASSEMBLING THE ROTISSERIE KIT

⚠ CAUTION

- Wear a heat-resistant mitt when checking balance on a hot grill.





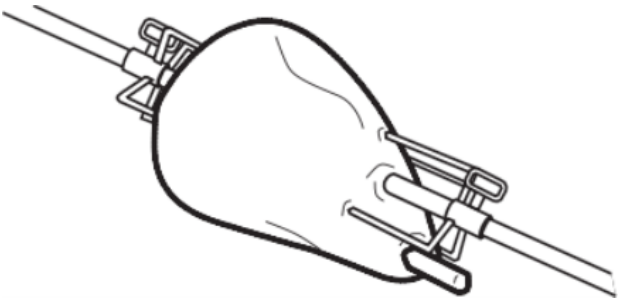
The instructions below are according to the illustrated diagram above.

1. Place the rotisserie spit rod on a clean surface with the threaded end to your right end and hand-tighten the handle snug (don't overtighten).

2. Slide the shaft-collar ring onto the spit rod from the square/pointed end and move it toward the handle. Position it as shown, then tighten its set screw.

3. Slide a rotisserie fork on from the left side of the rod inward toward the center and lightly snug its thumbscrew.

4. Now slide the food onto the rod and push firmly into the fork.



5. Push another fork outward gently pushing firmly against the food and make sure the food is secured between both forks and tighten both fork's thumbscrews.

6. Snug the shaft-collar ring against the handle-side stop point and tighten its set screw.

7. Do a quick balance check; if one side dips, re-center the forks and retighten.

USING THE ROTISSERIE

MOUNTING THE ROTISSERIE TO THE GRILL

1. Push the spit rod into the square/pointed end (left) fully into the motor socket.

2. Lower the handle end into the spit rod handle support bracket on the opposite side so the rod sits level.

3. Confirm that both forks remain pressed securely against the food and that their thumbscrews are tightened. Do not reposition the secured food or forks unless the spit rod is removed and cool.

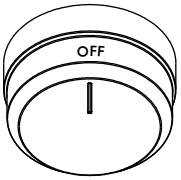
4. Turn the spit rod one full turn by hand manually and make sure it's rotating well.

5. Route the rotisserie motor's cord to a GFCI outlet, keeping it and the gas hose away from hot areas and plug in and turn on the switch on the rotisserie motor and run it for 5–10 seconds. If it wobbles or creeps out, unplug, re-center the forks, and re-seat the spit rod.

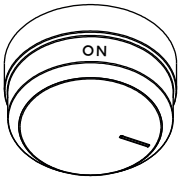
Lighting the Rotisserie Burner

Note:

- The rotisserie burner has a flame-safety device that shuts off the gas if the flame is not established. During ignition, follow the manufacturer-approved control-knob hold time before releasing the knob. If the burner goes out, turn the knob OFF and follow the approved relighting procedure.



OFF position



ON position

1. Open the main grill hood. Push in and turn the rotisserie control knob to the designated ON/ignition position. Confirm burner ignition using the manufacturer-approved method before releasing the knob.

2. If the burner does not light within 5 seconds: turn the knob to OFF position, wait 5 minutes to clear gas, then repeat the lighting steps.

3. To turn off the burner, turn the knob to the OFF position.

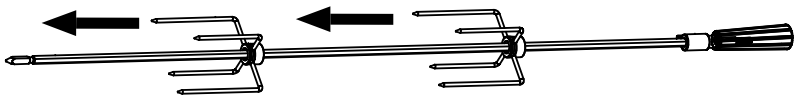
AFTER USING THE ROTISSERIE

- Turn rotisserie knob to OFF position; close the LP cylinder valve (or NG shutoff).
- Let the grill cool completely.
- Remove and clean the main drip tray, grates below, and any splatter on the cookbox.
- Wipe and lightly oil the spit rod and forks before storage.

Removing the Rotisserie (After Cooking)

⚠ CAUTION

- Parts and forks are very hot and sharp—keep face/hands clear; keep kids/pets 3 ft (1 m) away.
- Turn all burners OFF, close gas, unplug the motor, and wear heat-resistant gloves before touching the spit rod or motor.
- Keep a drip tray under the roast; set hot parts on a metal tray, not plastic/wood/grass.
- Keep the motor cord off hot/moving parts; lift the spit rod, level with the hood open to avoid hitting the hood or tipping the grill.



1. Turn off the rotisserie burner, unplug the motor, and put on heat-resistant gloves.

2. Lift the handle end out of the spit rod handle support bracket, then pull the spit rod straight out of the motor. Set the spit rod on a safe surface.

3. Loosen fork thumbscrews and slide the meat off onto a board. Let parts cool; wipe the spit rod, forks, shaft collar ring clean.

4. When cool, slide the motor off the bracket and coil its cord.

5. (Optional) If you want the side clear, remove the motor and handle support bracket: take out its screws and store the bracket with the motor.

6. Reinstall the warming rack and close the hood. Store all rotisserie parts together securely for next use.

SIDE GRIDDLE

Note:

- Do not operate the side griddle simultaneously with the rotisserie burner and remove the rotisserie spit rod before using the side griddle.

BEFORE USING SIDE GRIDDLE

⚠ CAUTION

- Hot oils can ignite. Use only a thin sheen of oil.
- Do not cover the side griddle with foil or oversized cookware (overheating/oxygen starvation).
- Wear a heat-resistant mitt when scraping or moving the griddle.

- Confirm the grease oil cup is installed and empty.
- Keep the side griddle lid open when using it.
- Use minimal oil; do not deep-fry on the griddle.
- Keep a scraper and heat-safe mitt nearby.

Lighting & Preheating

1. Open the side-griddle lid completely. Push in and turn the side-griddle control to the manufacturer-designated ignition position, then follow the approved ignition and flame-safety hold procedure.
2. If not lit in 5 seconds: turn off, wait 5 minutes, retry.
3. Preheat 5–7 minutes (drops of water should “dance” on the surface). Reduce to MED–LOW for most cooking.

⚠ CAUTION

- Hot oils can ignite. Use only a thin sheen of oil.
- Do not cover the side griddle with foil or oversized cookware (overheating/oxygen starvation).
- Wear a heat-resistant mitt when scraping or moving the griddle.

AFTER USING SIDE GRIDDLE

1. Turn griddle knob to OFF position; close LP cylinder (or NG shutoff).
2. While warm, scrape to the drain; wipe with paper towels.
3. For stuck bits, pour a little warm water to steam-lift; wipe dry.
4. When fully cool, check/empty the grease oil cup.

Managing Grease

1. Push residue toward the drain channel; let it flow into the grease oil cup.
2. If smoking builds, lower heat; use less oil next batch.
3. Empty the grease oil cup only when cool.

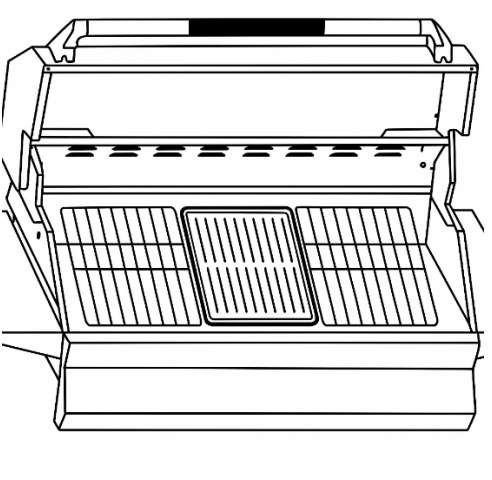
GRIDDLE ACCESSORY COOKING (OPTIONAL)

Note:

- The optional Cosmo griddle accessory is sold separately. For availability and replacement parts, visit www.cosmoappliances.com or contact Customer Support**.**
- Placing the larger center grate at a side position can concentrate heat and may cause permanent discoloration (yellowing/whitening) of adjacent countertop surfaces.
- Use minimal oil; do not deep-fry on the griddle.
- Keep a scraper and heat-safe mitt nearby.

⚠ CAUTION

- Turn all burner controls OFF and allow the grill and griddle accessory to cool completely before installing, removing or replacing the griddle.
- DO NOT Touch when it is hot!



1. Remove the rotisserie spit rod and the warming rack before installing the Griddle

2. Make sure the cooking grates are cool and replace the middle cooking grate which is wider than the other 2 grates with the griddle.

3. After the use, if you want to remove the griddle, wait until it is cooled down and replace it with the middle cooking grate.

MATCH LIGHTING

⚠ CAUTION

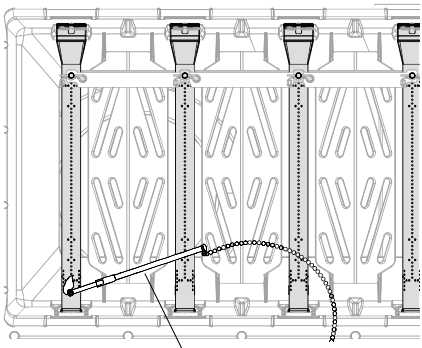
- Do not remove or reinstall cooking grates, flame tamers, side-griddle grates or rotisserie burner covers while any burner is lit or the grill is hot. If the ignition system fails, shut off the affected burner and gas supply and follow the manufacturer-approved troubleshooting procedure.

If the igniter is not operating, you may light the burners manually with a match or grill lighter. Replace the battery as soon as possible REPLACING THE BATTERY Section**.**

Match Lighting the Main Burners

1. Open the hood and remove the grates and flame tamers

2. Keep your face away—and using extreme caution, place a lit match in the matchstick holder (or use a long match) and position it at the tip of the spark igniter.



Matchstick Holder

3. Push in the burner knob and turn to HI position. The burner should light within 5 seconds.

4. If the burner does not light within 5 seconds, turn the knob OFF and wait 5 minutes to let gas dissipate, try to reignite again.

5. Do not attempt to reinstall the flame tamers or cooking grates while a burner is lit or hot. If the manufacturer has not provided an approved match-lighting access method that permits operation with components securely in place, turn the burner and gas supply OFF and arrange ignition-system service.

Match Lighting the Side Griddle Burner

1. Open the lid and lift off the grate.

2. Keep your face away—and using extreme caution, place a lit match in the matchstick holder (or use a long match) and position it at the tip of the spark igniter.

3. Push in the knob and turn to HI position. The burner should light within 5 seconds.

4. If the burner does not light within 5 seconds, turn the knob to OFF position and wait 5 minutes to let gas dissipate, try to reignite again.

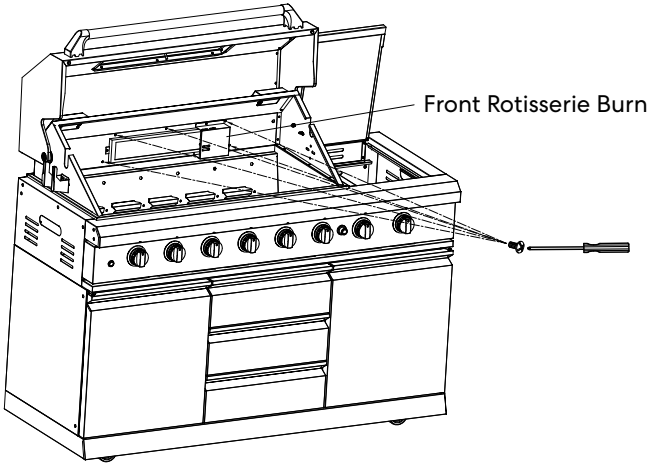
5. Do not reinstall the side-griddle grate while its burner is lit or hot. If the burner cannot be match-lit safely with all required components installed, do not use manual lighting; shut off the gas and have the ignition system serviced.

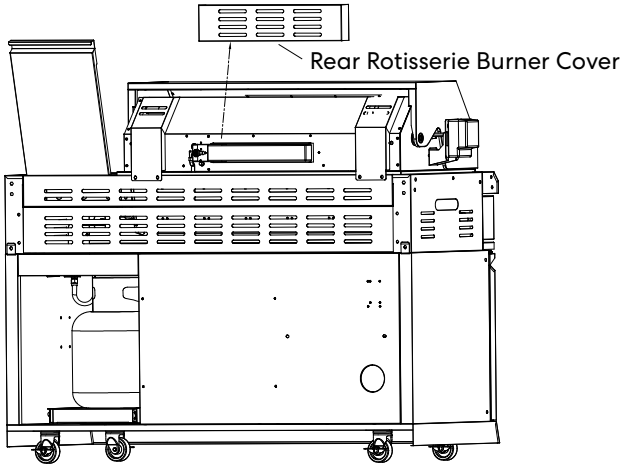
Match Lighting the Rotisserie Burner

Note:

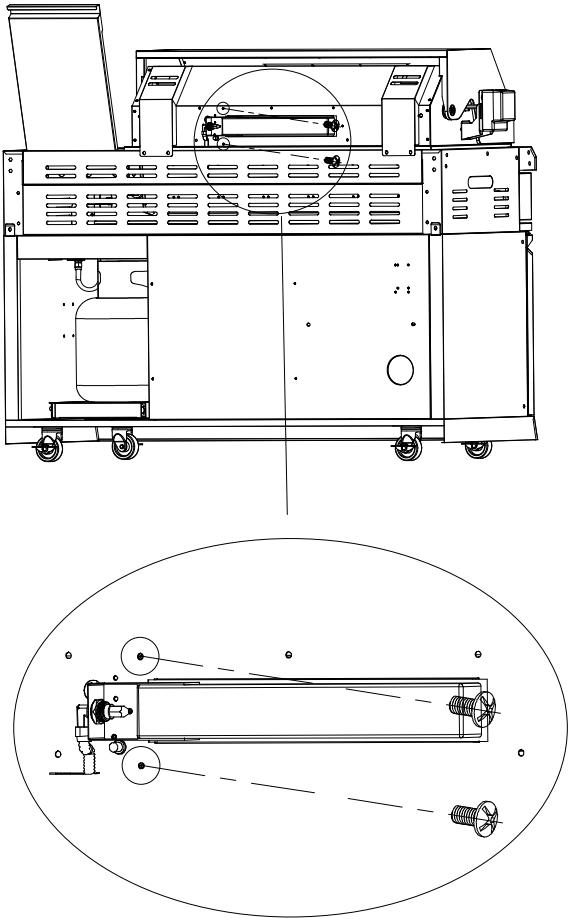
- The rotisserie burner uses a thermocouple as part of its flame-safety system. Operate the rear-burner control only as described in the factory-approved ignition procedure, including the specified post-ignition hold time.

1. Open the lid and remove 5 screws from the front to remove the rear rotisserie burner cover.





2. Remove 2 screws from behind to take off front rotisserie burner cover to access the thermocouple,



3. Keep your face away—and using extreme caution, place a lit match in the matchstick holder (or use a long match) and position it at the tip of the thermocouple.

4. Push in the knob and turn to HI position. The burner should light within 5-10 seconds.

5. If the burner does not light within 10 seconds, turn the knob to OFF position and wait 5 minutes to let gas dissipate, try to reignite again.

6. Do not reinstall or remove rotisserie burner covers while the burner is operating or hot. If the electronic ignition fails, turn the burner control and gas supply OFF and follow the manufacturer-approved service procedure.
7. Turn the knob to the OFF position, after use.

POWERING DOWN & SAFETY AFTER USE

Turn the control knobs to “OFF” and close the LP cylinder valve (turn clockwise to fully close). For natural-gas installations, close the manual gas shutoff valve. Allow the grill to cool completely before covering, cleaning, or moving.

TIPS AND TECHNIQUES

⚠ CAUTION

Food Poisoning Hazard

- Do not let perishable food sit in or around the grill for more than 1 hour before or after cooking. Discard food that has been left out too long—especially in hot weather.
- Keep easily spoiled foods (milk, eggs, fish, meat, poultry) refrigerated until grilling. Even when chilled, do not stage them in the grill for more than 1 hour before cooking begins, and remove/refrigerate promptly after cooking.
- Avoid cross-contamination: use clean plates and utensils for cooked food; do not reuse items that touched raw food. Consuming spoiled or contaminated food can cause illness.

⚠ CAUTION

- To ensure food is safe to eat, cook to at least the USDA minimum internal temperatures (use a food thermometer).
- Do not operate the main or rotisserie burners without the main drip tray correctly installed. Do not operate the side griddle without its oil cup correctly installed. Allow the grill to cool completely before removing or cleaning these components.

ROTISSERIE COOKING

To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table.

USDA Safe Minimum Internal Temperatures

Cooking Mode	Minimum Temperature
Beef, Veal, Lamb (steaks, chops, roasts)	145°F (63°C)
Pork (chops, roasts, fresh ham)	145°F (63°C)
Ground Meats (beef, pork, veal, lamb)	160°F (71°C)
Whole Poultry (chicken, turkey, duck)	165°F (74°C)
Poultry Parts or Ground Poultry	165°F (74°C)
Fish (finfish)	145°F (63°C)
Egg Dishes / Casseroles	160°F (71°C)

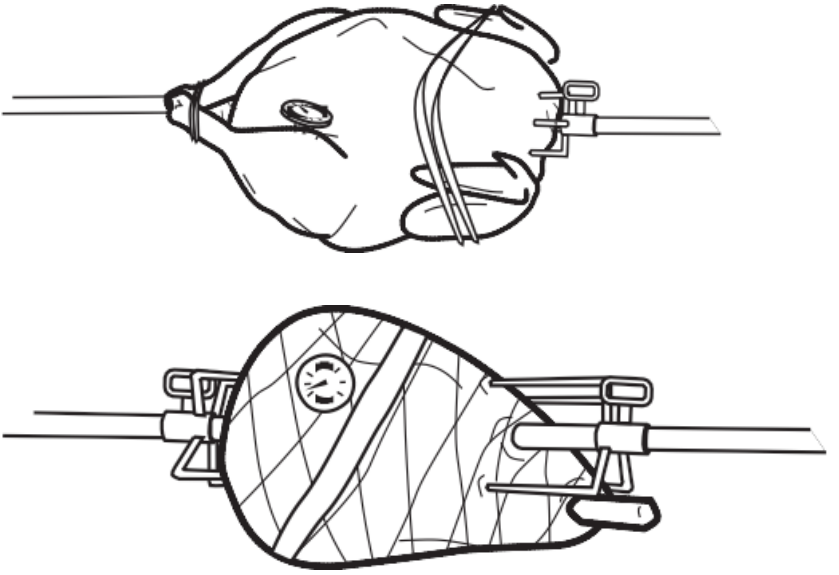
How to Use a Probe Thermometer (Optional)

⚠ CAUTION

- Always turn the rotisserie burner OFF and unplug/turn off the motor before inserting or removing a probe—wear heat-resistant gloves and keep hands clear of hot parts and moving hardware.
- Do not operate the rotisserie burner and motor, when the thermometer is inserted.

1. Turn off the rotisserie burner and turn off the rotisserie motor. Wait until it stops completely. Wear heat-resistant gloves.

2. Insert the probe into the center of the thickest part of the meat (not touching bone, fat, or the spit rod).



3. For roasts: aim the tip to the center mass; for poultry: insert into the deepest breast or inner thigh.

4. For an approved handheld probe thermometer, do not leave the probe or cable inside the grill while cooking unless the thermometer and installation method are specifically rated for that use.

5. Check the food temperature with a suitable probe only while the rotisserie burner is OFF and the motor is stopped. Remove the probe before restarting the burner or motor. Repeat these checks as needed until the food reaches the required safe internal temperature.

Using Rotisserie — Poultry (whole bird)

1. With breast down, fold wing tips behind the back (or tie).

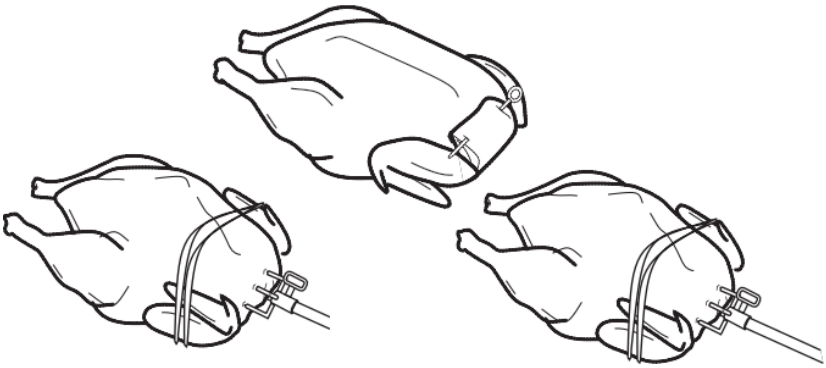
2. Tie legs together; secure loose skin.

3. Insert spit rod through the cavity, parallel to the backbone and just above tail.

4. Position forks on each side and tighten screws into the meaty areas.

5. Check balance; tighten all screws.

6. Mount rod in the grill, set motor to ON.



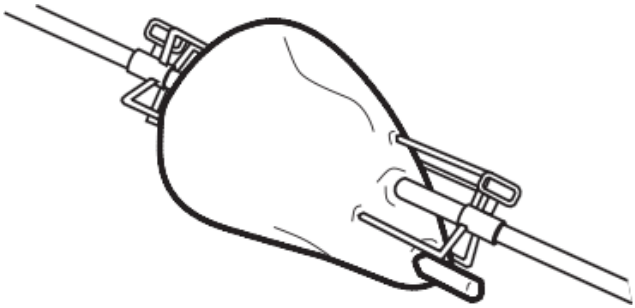
Using Rotisserie — Leg of Lamb (boned and rolled)

1. Tie roast into a compact, even cylinder.

2. Insert spit rod through the center of the roast.

3. Position forks on both ends; tighten.

4. Mount rod and start the motor.



Three Chickens on One Rotisserie Spit Rod

1. Tie or skewer wings and legs to the bodies.

2. Insert spit rod; arrange birds evenly spaced and facing the same direction.

3. Loop twine around legs and tail to secure; tighten forks into the thighs.

4. Balance and tighten all hardware; start the motor.



SIDE GRIDDLE COOKING

Heat Control

1. For sear: start HI 1–2 min, then cook at MED.

2. For delicate foods (eggs, fish): LOW–MED, add oil/butter just before food.

Cooking Basics

1. Smash burgers/steaks: sear on HI 60–90 sec, flip, finish MED.

2. Veg, fajitas, fried rice: MED, keep food moving; deglaze with a splash of water if needed.

3. Eggs/pancakes: LOW–MED, light oil; avoid pooling grease.

MAINTENANCE & CARE

IMPORTANT: IMPORTANT: If you notice abnormal burner operation, unusual flames, persistent gas odor, popping, flashback or uncontrolled flare-ups, turn all burner controls OFF and shut off the gas supply if safe to do so. For active gas leaks or fires, follow the emergency safety instructions; do not attempt routine cleaning or relighting. Once the grill has cooled completely, inspect and clean only the components identified for owner maintenance. Have a qualified technician investigate unresolved faults. Perform periodic maintenance at least twice per year, or more often with frequent use.

- Grill not reaching temperature
- Yellow or lifting flames
- Popping noises;
- Delayed burner ignition
- Uneven heat
- Flare-ups
- Grease fires
- Flashback.

⚠ WARNING

- Make sure the LP gas cylinder valve is closed and burner knobs are OFF.
- Do NOT store a spare LP gas cylinder (filled or empty) under or near the grill.
- Never store flammable liquids or spray canisters under or near the grill.
- If the outdoor gas appliance is not in use, turn off gas at the LP cylinder (or NG shutoff).
- LP gas cylinders must not be stored in a building or enclosure (including garages/sheds) and must be kept out of reach of children.
- Wear gloves and safety glasses.
- Heed all warnings in this manual. Always perform a leak test any time you refill or change your LP gas cylinder or reconnect gas lines.
- Never leave your LP cylinder valve open when not in use. Never leave the control knobs open when not in use.
- Always open the grill hood before attempting to light your grill.

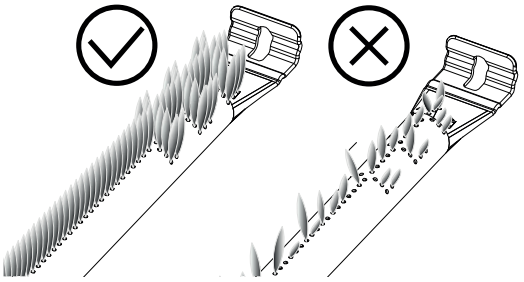
⚠ CAUTION

Flashback Fire Hazard

- Spiders and small insects can nest in burner venturi tubes and air inlets, blocking gas flow and causing flashback (ignition behind the control panel).
- **Watch for:** hard-to-light burners, weak/yellow or flickering flames, “popping/roaring” sounds, or flame under the control panel.

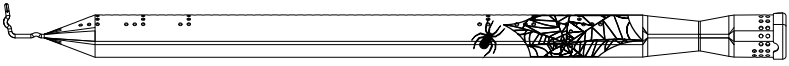
If Observed:

- Turn all burner knobs OFF and close the LP/NG shutoff.
- Wait until the grill has cooled completely before removing or cleaning any component.
- Clean the venturi and burners before relighting.



Quick clean (grill cool, gas off): remove grates and flame tamers → lift burners → sweep venturi with a flexible brush and clear ports with a paper clip → brush spider screens → re-seat burners over the orifices.

Do not try to “burn out” webs or spray insecticide into tubes. Regular inspection after storage or long idle periods prevents flashback.



⚠ CAUTION

Burn Hazard

- Do not leave small children unattended near the appliance during the cleaning cycle. The outside of the Gas Grill can become hot to the touch.

CLEANING THE COOKBOX

Note:

- Do not line the cookbox or grates with foil or liners—this blocks airflow and can cause overheating and fire.
- An overfilled grease tray or excessive grease buildup in the cookbox can ignite, causing a grease fire or overheating.

1. Make sure the grill is cool, remove grates and flame tamers.

2. Use a plastic scraper to pull debris/grease toward the drain and into the drip tray or oil cup.

3. If a more thorough cleaning is required: apply a grill-safe, non-caustic degreaser, let dwell per product directions, then scrape/wipe again.

4. Wipe remaining residue with warm, soapy water; rinse and dry completely.

5. Reinstall flame tamers and grates.

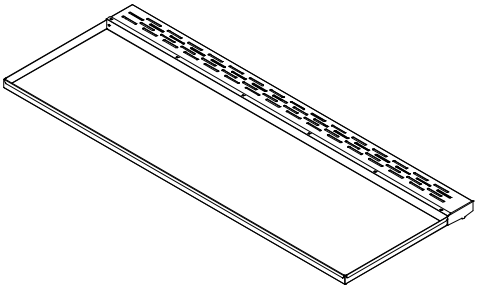
CLEANING THE MAIN DRIP TRAY AND SIDE GRIDDLE OIL CUP

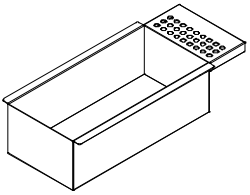
Note:

- Do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.

The grease management system includes a pull-out main drip tray for the cookbox and a removable oil cup for the side griddle.

1. When cool, pull out the main drip tray and the side griddle's oil cup from behind the grill and discard the oil and grease.





2. Scrape excess grease with a plastic scraper into a suitable container.

3. Wash the tray and cup with warm water and mild soap; rinse and dry fully.

4. Put the main drip tray and griddle oil cup back in place, by sliding them back in.

Note:

- Empty/inspect the tray and cup every few cooks. A full tray and cup of grease can ignite.

⚠ CAUTION

- Handle with care to avoid chipping. Use only nylon, brass, or soft stainless brushes; avoid harsh abrasives or metal scrapers.

Note:

- Do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing cream, steel-wool pads, gritty washcloths or some paper towels. Damage may occur, even with one-time or limited use.

CLEANING COOKING GRATES

Supplied cooking grates: material as specified for COS-GGFN587GSS / COS-GGFN587GBK

Quick clean:

- With all burners OFF and the cooking grates cool, remove loose debris using a cleaning tool suitable for the grate material. Do not use a nylon brush on hot grates.
- If the manufacturer approves a monitored burn-off, turn all burners OFF afterward and allow the grates to cool before brushing with a tool approved for the grate material.

If a more thorough cleaning is required:

1. Remove cool grates; wash with warm water and mild soap and a non-scratch nylon pad.

2. Rinse and dry thoroughly. Lightly wipe with a high-smoke-point oil before next use to reduce sticking.

CLEANING THE FLAME TAMERS

1. Remove flame tamers when cool.

2. Over a trash container, use a plastic scraper or grill brush to remove loose debris and carbon.

3. For deeper cleaning, wash with warm, soapy water; rinse and dry completely.

4. Ensure any drain holes are clear—do not block with foil.

5. Re-install in their original positions.

CLEANING THE BURNERS

Keeping burner tubes free of blockages (spiders/insects/debris/grease) is essential for safe operation.

1. When the grill is cool and in OFF position, remove cooking grates and flame tamers.

2. Brush the outside of each burner tube with a clean grill brush.

3. With all burner controls OFF, the gas supply shut off and the grill completely cool, identify and remove the actual retaining hardware specified for this grill before lifting a burner. Avoid damaging the igniter or gas orifice. If the correct hardware or procedure is unclear, contact qualified service personnel.

4. Use a pipe cleaner or flexible venturi brush to clean inside the burner tube toward the burner opening; tap/shake out debris.

5. Use a paper clip or soft wire to clear individual burner holes. Do not enlarge holes or use anything that can damage them.

6. Clean the spider/insect screens at the air inlets with a soft brush.

7. Reinstall each burner in its designated position, confirm correct seating over the gas orifice, and secure it with the model-specific retaining hardware shown in the approved service instructions.

8. Reinstall flame tamers and grates.

CLEANING THE INSIDE OF THE HOOD

Grease and smoke can form carbon that eventually flakes.

- While the hood is warm (not hot), brush carbon from the inner hood with a grill brush.
- Wipe with warm, soapy water; rinse and dry.
- Avoid harsh abrasives that can damage finishes.

CLEANING THE EXTERIOR STAINLESS-STEEL SURFACES

Grease and smoke can form carbon that eventually flakes.

- Use a non-abrasive, outdoor stainless cleaner.
- Wipe with the grain using a microfiber cloth; rinse any residue and dry.
- Do not use paper towels (can scratch).
- Wipe spills and acidic/salty sauces promptly to prevent staining.
- Clean after each cook once surfaces are cool.

For painted/black finishes, use mild soap and water; avoid abrasives and solvent cleaners.

CLEANING THE VIEWING WINDOW

The window can darken with smoke/grease.

Note:

- DO NOT use abrasive cleansers, razor blades, or metal scouring pads on the glass—they will scratch the surface.

1. Remove loose grease. Mix ½ cup baking soda with enough water to form a paste.

2. Wipe the glass dry; spread the paste and let sit 15–20 min.

3. Wipe with a damp microfiber cloth and rinse.

4. Dry with a clean microfiber cloth. Repeat as needed.

CONTROL PANEL

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

Note:

- Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

MAIN DRIP TRAY AND SIDE GRIDDLE GREASE OIL CUP

Cleaning Method:

- Clean the cooled main drip tray and side-griddle oil cup with warm water, mild soap and a nonabrasive pad. Rinse and dry completely before reinstalling.
- Do not use steel wool, harsh abrasives, ammonia-based cleaners or oven cleaners on the grease tray or oil cup unless expressly permitted by the manufacturer.

STORAGE DRAWER

Fully open the drawer and empty the drawer before cleaning.

Cleaning Method:

- Clean with warm water, and use a damp cloth or sponge.

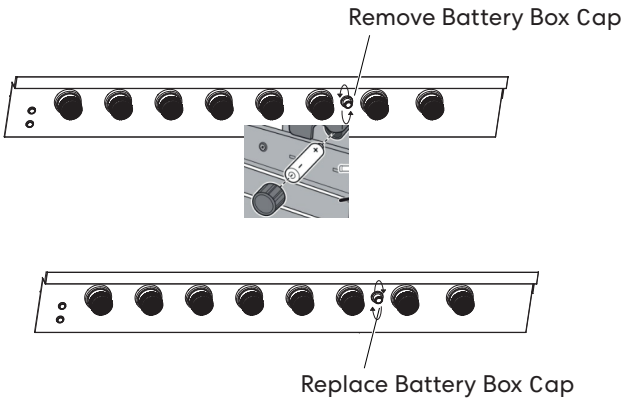
Note:

- Do not use scrub pads or abrasive cleaning pads.
- Most cleaning can be done with the drawer in place; however, the drawer may be removed if further cleaning is needed.

REPLACING THE BATTERY

Note:

- Install a new, correct-type battery in the battery box for the igniter.
- Recycle or dispose of batteries per local regulations.
- Do not leave batteries where a child or pet could play with or swallow them.



1. Remove the battery box cap by turning it counterclockwise, and pull it out. Take out the old battery, if there's one.

2. Insert a new 1x AA battery.

3. Put the battery box cap back in and turn it clockwise until snug (do not overtighten).

4. After reinstalling the AA battery and closing the battery compartment, verify correct operation using the complete normal burner-lighting procedure in the OPERATION section. Do not attempt ignition as part of battery replacement until the grill is fully assembled and ready for safe operation.

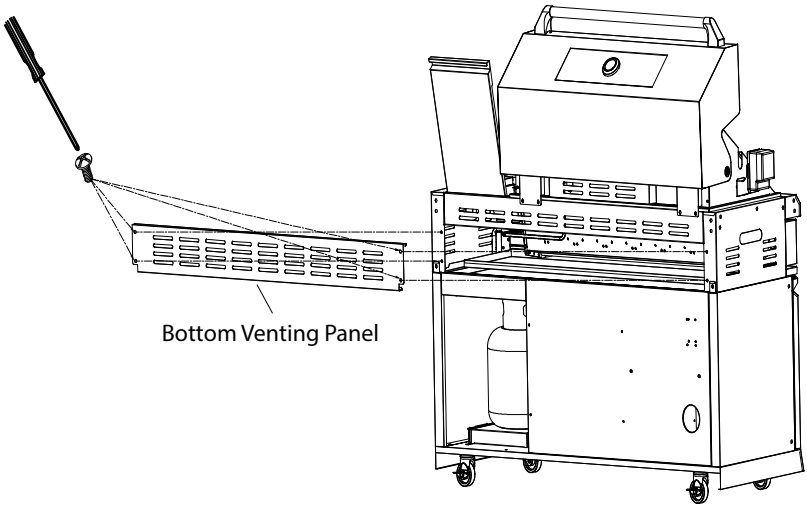
REPLACING LIGHT BULB

Note:

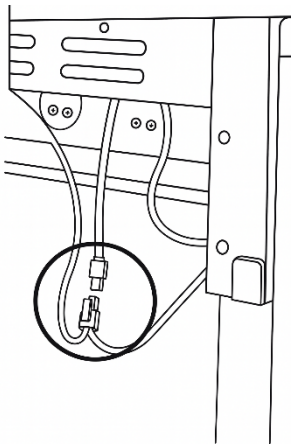
- Please refer to the OPTIONAL ACCESSORIES Section, to buy the hood lights.
- Do not touch the glass with bare hands—use clean gloves/tissue when removing the light.

1. Before removing any panel, turn all burner control knobs OFF, shut off the gas supply, disconnect the power plug from the electrical receptacle and

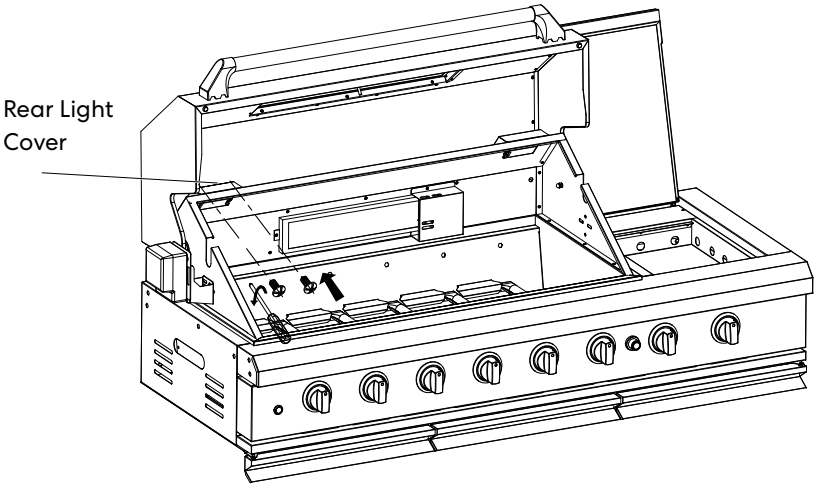
allow the grill to cool completely. Then remove the four bottom screws on the rear venting panel and set the panel aside.



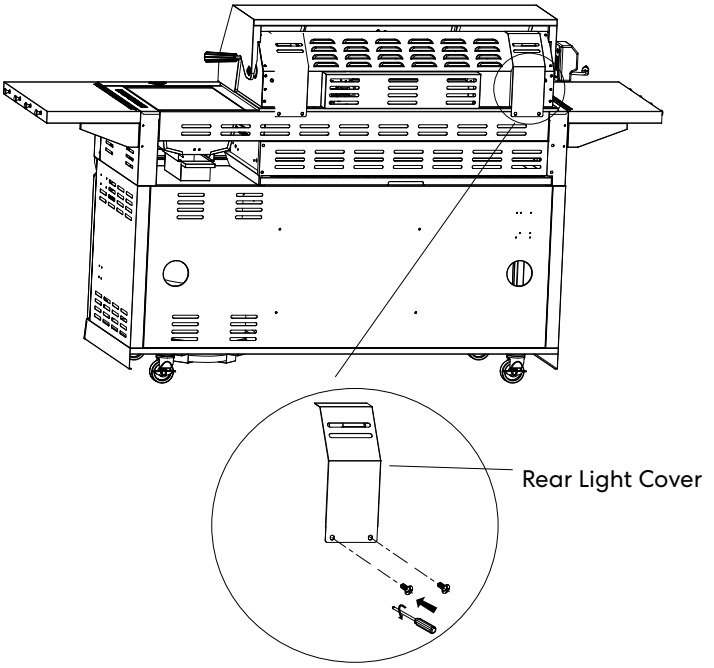
2. Disconnect the hood light's 2-pin connector on the left side.



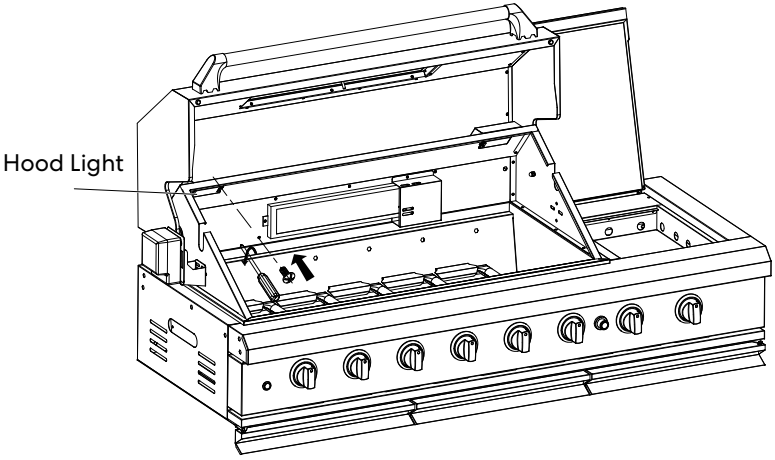
3. Open the grill hood and on the left side, remove 2 screws on the rear light cover from the front of the grill.

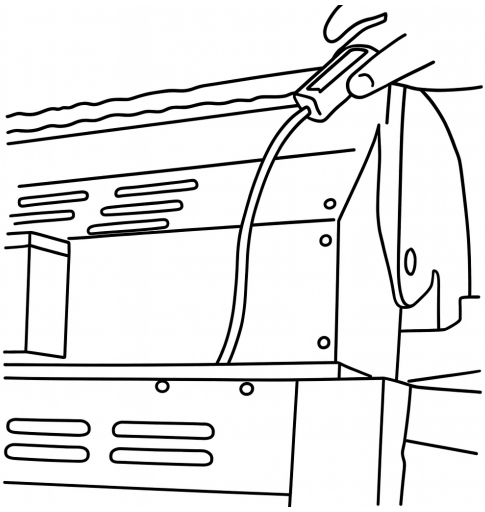


4. Now from the behind, remove 2 screws at bottom of the rear light cover and take it off the hood.



5. Remove the 1 screw securing the light; pull the hood light with attached wire out.





6. Replace the old hood light with the new one and reattach 2-pin connector.

7. Now repeat the same on the right side.

8. Reinstall and securely fasten both rear light covers and the bottom venting panel. Check that all wiring connectors and covers are properly seated, then reconnect electrical power and test the hood lights.

GRILL COVER CARE

- This grill includes a fitted cover stored in the upper storage drawer.
- Only cover the grill when it is completely cool, dry, and all burner knobs are OFF.
- Pull the cover down over the hood, control panel, and cart so it sits flat and doesn't flap excessively in the wind.
- To clean, brush off dust and debris with a soft brush/cloth, then spot-clean with mild soap and water; do not use bleach, harsh chemicals, or abrasive pads.
- Rinse if needed and let the cover air-dry fully before putting it back on the grill.
- When ready to cook, remove the cover completely and store it in a safe place, away from hot or sharp surfaces.

STORING THE GRILL

- Clean and dry the grill before storage. Apply a light coat of food-safe cooking oil only to cooking components for which the manufacturer recommends oiling; do not apply oil to gas valves, burners, igniters, wiring or electrical components.
- If storing the grill indoors, disconnect the LP cylinder and leave the LP cylinder outdoors in a well-ventilated area.
- Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use.
- Check and clean burner tubes before storage and at the start of each season—spiders/insects can build nests that block gas flow.
- If storing the grill outdoors, cover it with a breathable, outdoor grill cover after the grill is cool and dry.
- Remove and clean loose components. Season cast-iron grates with a light coat of shortening/oil and wrap in a clean towel before storage.
- For long-term storage, remove the ignitor battery to avoid corrosion.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

First try the solutions suggested here to possibly avoid the cost of a service call.

GRILL PROBLEMS

Problem	Possible Cause	Solution
Burner will not ignite	LP cylinder empty or valve closed	Refill/replace cylinder and open valve slowly.
	Battery dead/reversed; ignitor cap loose	Replace battery (correct polarity), tighten cap, clean contacts.
	Ignitor wire off/disconnected	Reseat wire at module and electrode.
	Electrode dirty/misaligned/cracked	If the ignition electrode is damaged or misaligned, stop operation and have a qualified service technician inspect and correct the electrode position in accordance with the factory specification.
	Venturi or burner ports blocked (insects/grease)	Remove burner; brush outside; clean venturi with flexible brush; clear ports with paper clip; clean spider screens; reinstall.
	Orifice clogged / hose kinked / burner not seated over orifice	Shut off the gas supply and allow the grill to cool. Do not enlarge or modify burner orifices. Have a qualified technician inspect and correct gas-line, orifice or burner-seating problems.
Rotisserie burner won't stay lit	Knob released too soon; thermocouple not hot yet	Use the manufacturer-approved rotisserie ignition procedure and hold the control knob for the

Problem	Possible Cause	Solution
		specified post-ignition safety-device activation time.
	Low gas or strong wind blowing flame	Check supply; shield from wind; allow longer warmup.
Flickering flame or low temperature on HIGH	Excess-flow device tripped (opened cylinder too fast)	Turn all knobs OFF; close cylinder; wait 5 min; reopen cylinder slowly and relight.
	Partial blockage in venturi/ports	Clean burners/venturi/ports; check spider screens.
	Low cylinder level / very cold weather	Replace/refill cylinder; allow extra preheat with hood closed.
Ignitor clicks but no spark	Battery dead/corroded	Replace battery; clean/dry contacts.
	Broken/shorted wire; electrode cracked	Inspect/replace wire/electrode.
	Electrode gap wrong / not over a port	Adjust gap to 3–5 mm and align to gas port.
Popping sound / decreasing heat	LP cylinder nearly empty; venturi blocked	Replace/refill cylinder; clean venturi.
Hot spots on cooking surface	Uneven blockage; debris on flame tamers or in cookbox	Clean burners and flame tamers; scrape cookbox; empty the main drip tray and side griddle's oil cup.
Flare-ups or grease fire	Excessive grease buildup, accumulated food debris, or excess fat and oil.	For a minor flare-up, reduce heat if it is safe to do so. If a grease fire occurs, turn the burner controls OFF and shut off the fuel supply only if it can be done safely without reaching through flames. Never use water or move the grill. Keep people away and call the fire department if the fire persists or spreads. Allow the grill to cool completely before cleaning or

Problem	Possible Cause	Solution
		reuse. Refer to “GREASE FIRE WARNING”.
Yellow flames	Insufficient air; blocked venturi/ports	Some yellow tipping is normal; otherwise remove burner and clean venturi/ports.
Regulator humming noise	Gas flowing or valve opened too fast	Usually normal; if excessive, close cylinder and reopen slowly.
Inside of hood appears to be “peeling”	Carbonized grease (soot flakes), not paint	While warm (not hot), brush off; wipe clean.
Cooking grids rusting	Incorrect cleaning, moisture retention, or damaged protective finish (where applicable).	Clean gently; dry thoroughly; wipe a thin coat of high-smoke-point oil after cleaning.
Control panel or lights not working (if equipped)	Not plugged into GFCI / GFCI tripped	Check that the plug is properly connected to a suitable GFCI-protected receptacle. If the GFCI trips again, disconnect power and have the appliance and circuit checked by a qualified technician before reuse.
	Transformer not outputting 12 VDC; loose connections	Have a qualified service technician inspect the transformer, wiring connections and hood-light circuit using the manufacturer-approved electrical specifications.
	Burned-out bulb	Replace with correct type/wattage bulb (see “Replacing the Grill Light Bulb”).
Smell of gas	Loose fitting or leak in hose/regulator/valve	If you smell gas, do not attempt to light the grill or operate electrical switches. Move away from the grill and gas supply, keep others clear and contact the gas supplier or fire department from a safe location. Do not use the grill again until the leak

Problem	Possible Cause	Solution
		has been located and corrected by qualified personnel.

DRAWER PROBLEMS

Problem	Possible Cause	Solution
Drawer does not slide smoothly or drags	The drawer is out of alignment	Fully extend the drawer and push it all the way back in.
	The drawer is overloaded or the load is unbalanced	Reduce load weight. Redistribute drawer loads.

LIMITED WARRANTY

WARRANTY AND SERVICE

TO RECEIVE WARRANTY SERVICE, YOUR PRODUCT MUST BE REGISTERED.
TO REGISTER AND REVIEW FULL WARRANTY DETAILS, VISIT:

WWW.COSMOAPPLIANCES.COM/WARRANTY

SCAN TO REGISTER

CUSTOMER SUPPORT

TO CHAT WITH US LIVE FOR ASSISTANCE, VISIT:

WWW.COSMOAPPLIANCES.COM/CHAT

SCAN TO CHAT

IMPORTANT

Do Not Return This Product To The Store

If you have a problem with this product, please contact Customer Support at

+1 (888) 784-3108

Dated proof of purchase, the model number, and the serial number are required for warranty service.

IMPORTANT

Ne retournez pas ce produit au magasin

En cas de problème avec ce produit, veuillez contacter le service à la clientèle de Cosmo au

+1 (888) 784-3108

Une preuve d'achat datée, le numéro de modèle et le numéro de série sont requis pour obtenir un service sous garantie.

IMPORTANTE

No devuelva este producto a la tienda

Si tiene algún problema con este producto, comuníquese con el servicio de atención al cliente de Cosmo al

+1 (888) 784-3108

(Válido solo en E.U.A.)

Para obtener servicio de garantía, se requieren un comprobante de compra con fecha, el número de modelo y el número de serie.



Correct disposal of this product:

The crossed-out wheeled-bin symbol indicates that this appliance should be collected separately from household waste. Recycle the appliance responsibly. Contact your local waste-management authority for information about appliance collection and recycling.

MEMO

MEMO

MEMO

COSMO

APPLIANCES

Cosmo continually works to improve the quality and performance of its products. Product specifications and appearance may change. Use the installation and operating instructions applicable to your model and product version. If the product differs from the information in this manual, contact Cosmo Customer Support before installation or use.

An electronic version of this manual is available at:
www.cosmoappliances.com