PROLINE



Proline BBQ Select & Elite
Installation & Owner's Manual

INCLUDES:

PLI BBQ.SELECT 32 & 40 & PLI BBQ.ELITE 34 & 44

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One Getting Started

Welcome

Thank you for choosing a Proline built-in grill.

Designed for exceptional performance and lasting durability, your grill is built to provide years of reliable outdoor cooking. This manual contains the information you'll need to safely install, operate, and maintain your grill. Please read it before installation and keep it for future reference.

Before You Begin

Before installing your grill, take a few minutes to inspect it and verify that everything is ready for installation.

- ☐ Inspect the grill and packaging for signs of shipping damage.
- ☐ Verify that all components are included.
- ☐ Confirm the model and fuel type match your order.
- ☐ Read this manual before beginning installation.
- ☐ Ensure your installation complies with local building codes.
- ☐ Gather the tools and materials you'll need.

Product Inspection & Package Contents

Inspect the grill immediately after unpacking. Check for shipping damage and verify that the following components are included:

- **Built-in grill**
- **Cooking grates**
- **Flame tamers**
- **Burner dividers**
- **Warming rack**
- **Power adapter**
- **LP regulator**
- **Gas conversion kit (NG or LP, as applicable)**

Save all packaging materials until the inspection is complete. Do not install or operate a damaged grill.

Important: If you discover shipping damage or missing components, contact Proline Customer Support before proceeding.

Protective Film

- ☐ Remove all protective plastic film before operating the grill.

Caution: Do not leave the protective film exposed to direct sunlight. Heat can cause the adhesive to bond to the stainless steel, making the film difficult to remove and potentially leaving residue that is not covered under warranty.

If Your Grill Arrived Damaged

Do not install or operate a damaged grill. If you discover shipping damage or missing components, note any visible damage on the delivery receipt and contact Proline Customer Support before proceeding.

Record Your Grill Information

Before installing your grill, locate the product information label and record the details below. This information may be required when ordering replacement parts, requesting service, registering your grill, or contacting Proline Customer Support.

_____

Purchaser's Name

_____

Model Number

_____

Serial Number

_____

Fuel Type (NG / LP)

_____

Date of Purchase

_____

Dealer's Name (if applicable)

Locating the Product Information Label

The model and serial number are printed on the product information label attached to the grill. Locate and record this information before the grill is installed into the countertop.

Two Safety Information

Your Proline grill has been designed for safe, reliable operation when installed, operated, and maintained properly. Before installing or using your grill, read the following safety information carefully. Additional safety information is provided throughout this manual where it applies to specific installation, operation, and maintenance procedures.

Safety Alert Levels

Throughout this manual, safety messages are identified by the following signal words:

Danger

Indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

Warning

Indicates a potentially hazardous situation that, if not avoided, could result in death or serious injury.

Caution

Indicates a potentially hazardous situation that, if not avoided, may result in minor or moderate injury, property damage, or damage to the appliance.

General Safety

These safety precautions apply whenever your grill is installed, operated, cleaned, or serviced.

- Read this manual completely before installing or operating the grill.
- Keep this manual for future reference.
- This grill is intended for outdoor residential use only.
- Never modify or alter the grill or any of its components.
- Never use charcoal, wood, pellets, or any other solid fuel in this grill.
- Do not store gasoline or other flammable liquids or vapors near this or any gas appliance.
- Keep an approved ABC fire extinguisher readily accessible whenever operating the grill.
- Surfaces become extremely hot during operation. Use caution and allow the grill to cool completely before cleaning or servicing.
- Always use the designated handle when opening or closing the hood.
- Wear appropriate clothing when operating the grill. Avoid loose-fitting clothing that could contact hot surfaces.
- Use heat-resistant gloves or insulated grilling tools when handling hot components.
- Never operate the grill while under the influence of alcohol or drugs.
- Never leave the grill unattended while in operation.
- Keep children and pets away from the grill during operation and until it has completely cooled.
- Do not store combustible materials, food, or other items inside the grill.

Warning

If you smell gas:

- Shut off the gas supply if it is safe to do so
- Extinguish all open flames if safe to do so
- Move away from the grill and leave the area immediately
- From a safe location, contact your gas supplier or local fire department
- Do not return until the area has been declared safe

Warning

This grill is designed for outdoor use only. Never operate it inside a building, garage, enclosed patio, tent, recreational vehicle, boat, or any enclosed space. Operating this appliance indoors can result in dangerous carbon monoxide accumulation, causing serious injury or death.

Installation Safety

Proper installation is essential for safe operation and long-term performance.

- Installation must comply with all applicable local codes and regulations.
- Where local codes do not exist, installation must comply with the National Fuel Gas Code ANSI Z223.1/NFPA 54 or CSA B149.1, as applicable.
- Have a qualified professional verify enclosure ventilation and installation requirements, and perform gas connections and leak testing.
- Verify that the gas type matches the grill before installation.
- Inspect the grill for shipping damage before installation. Do not install a damaged appliance.
- Verify that all required components are included before beginning installation.
- Remove all packaging materials, labels, and protective film before operating the grill.

- Keep electrical cords and gas supply hoses away from hot surfaces and sharp edges.
- Never test for gas leaks using a match, lighter, or other open flame. Always perform leak testing using the procedure described in this manual.

Caution

Do not expose the grill's protective film to direct sunlight. Heat may bond the adhesive to the stainless steel, making removal difficult and leaving residue not covered under warranty.

Massachusetts Residents

Installation must be performed by a Massachusetts-licensed plumber or gas fitter. A “T” handle shutoff valve is required for permanent gas installations, except those using a standard 20 lb. propane cylinder.

Product-Specific Safety

Burner Inspection

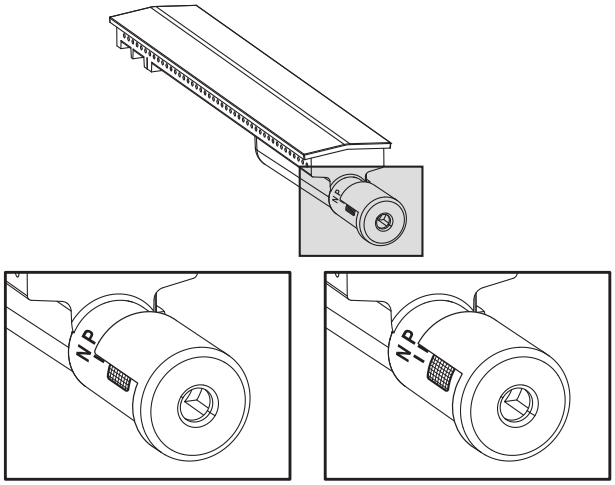
Before use, inspect each burner tube for debris or blocked ports. Clean with a soft brush as needed.

Ensure each burner is properly seated over the gas valve orifice and engaged in the rear mounting slot before lighting. Improper installation may cause fire, injury, or property damage.

Air Shutter Settings

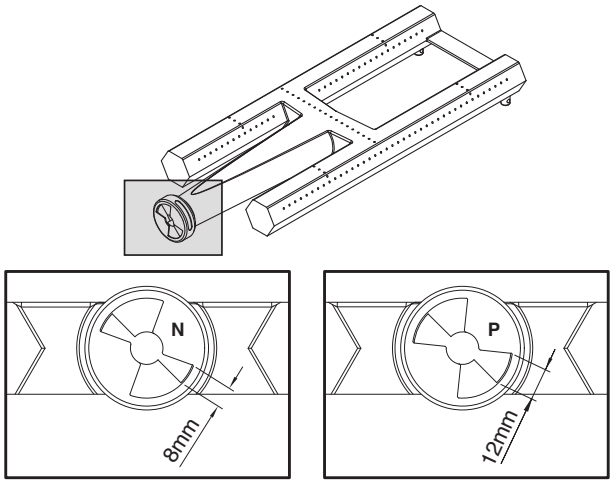
Before operating the grill, verify that the burner air shutters are set appropriately for the burner type and fuel being used. The illustrations show the recommended initial settings.

Select Series (I-Burner)



Natural Gas (NG) **Liquid Propane (LP)**

Elite Series (H-Burner)



Natural Gas (NG) **Liquid Propane (LP)**

Air shutter openings are approximate starting points. Final adjustment should produce a stable, primarily blue flame.

Before Lighting

- Always open the hood completely before lighting the grill.
- Never lean over the cooking surface while lighting or operating the grill.
- Verify that all burners are properly seated before attempting to light the grill.

Wind Conditions

Avoid operating the grill in excessively windy conditions. Wind blowing into or across the rear of the grill can affect burner performance, trap heat behind the control panel, and create unsafe operating conditions. If your grill is installed in a consistently windy location, install an appropriate windbreak.

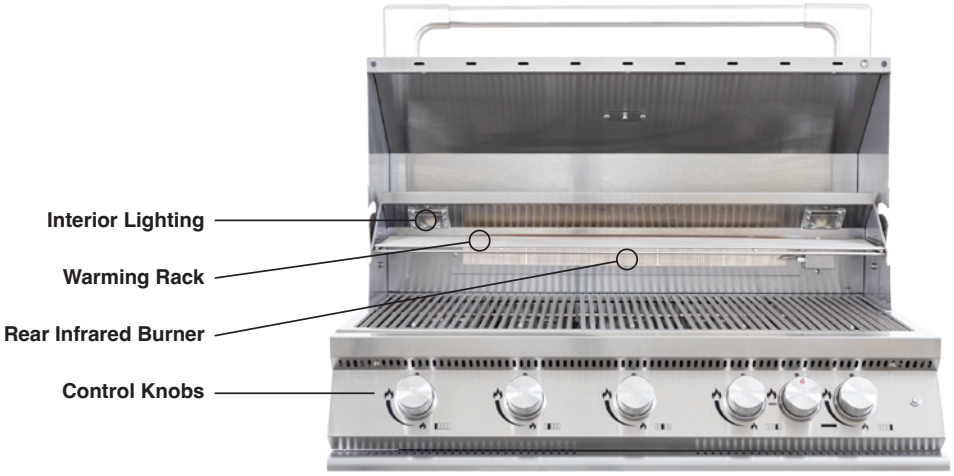
California Proposition 65

Warning: This product can expose you to chemicals, including chromium (hexavalent compounds), known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, visit www.P65Warnings.ca.gov.

Manufacturer’s Notice

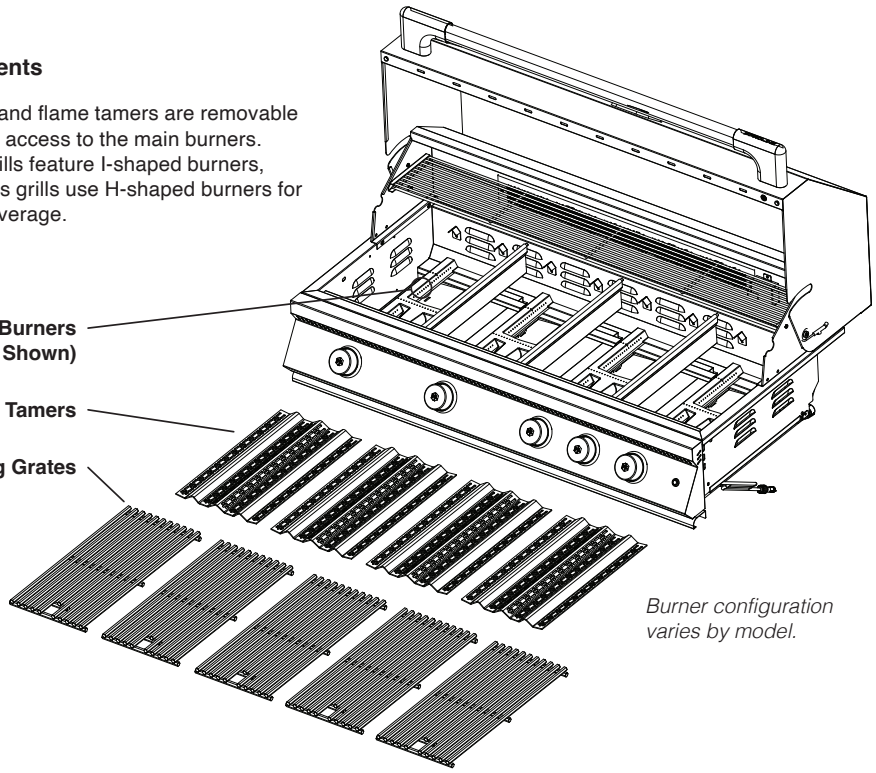
The manufacturer is not responsible for damage, injury, or property loss resulting from improper installation, misuse, unauthorized modification, or failure to follow the instructions provided in this manual.

Three Grill Overview



Grill Components

Cooking grates and flame tamers are removable for cleaning and access to the main burners. Select Series grills feature I-shaped burners, while Elite Series grills use H-shaped burners for broader heat coverage.



Burner configuration varies by model.

Product Specifications

Specifications for all Proline Select and Elite built-in gas grill models.

Standard Specifications	
Fuel Type	Natural Gas (NG) or Liquid Propane (LP)
Material	304 Stainless Steel
Cooking Grates	Select – Triangular Stainless Steel / Elite – Hexagonal Stainless Steel
Electrical	120V AC, 60 Hz (verify)
Gas Connection	½" NPT Female (verify)
Ignition	Push-and-Turn Ignition / Flashtube

Select Series

32"			
Burner Configuration	4 I-Burners 1 Rear Burner	**Main Cooking Area**	550 sq in
Heat Output	Main Burners: 56,000 BTU Rear Burner: 14,000 BTU Total: 70,000 BTU	**Warming Rack Area**	166 sq in
Overall Dimensions	W 32.5" x H 21.1" x D 25.7"		

40"			
Burner Configuration	5 I-Burners 1 Rear Burner	**Main Cooking Area**	679 sq in
Heat Output	Main Burners: 70,000 BTU Rear Burner: 14,000 BTU Total: 84,000 BTU	**Warming Rack Area**	205 sq in
Overall Dimensions	W 39.7" x H 21.1" x D 25.7"		

Elite Series

34"			
Burner Configuration	3 H-Burners 1 Rear Burner	**Main Cooking Area**	579 sq in
Heat Output	Main Burners: 54,000 BTU Rear Burner: 14,000 BTU Total: 68,000 BTU	**Warming Rack Area**	175 sq in
Overall Dimensions	W 34.1" x H 21.1" x D 25.7"		

44"			
Burner Configuration	4 H-Burners 1 Rear Burner	**Main Cooking Area**	760 sq in
Heat Output	Main Burners: 72,000 BTU Rear Burner: 14,000 BTU Total: 86,000 BTU	**Warming Rack Area**	229 sq in
Overall Dimensions	W 44.1" x H 21.1" x D 25.7"		

⚠ WARNING: GAS LEAK, FIRE, AND EXPLOSION HAZARD

Improper installation or inadequate ventilation of the outdoor kitchen enclosure can allow leaked gas to accumulate, resulting in fire, explosion, serious injury, or death.

Before constructing the outdoor kitchen or cutting the countertop:

- **Read all installation and safety instructions, including Outdoor Kitchen Ventilation (page 17)**
- **Have a qualified professional verify enclosure ventilation, construction materials, and applicable code requirements**
- **Have gas connections and leak testing performed by a qualified professional**

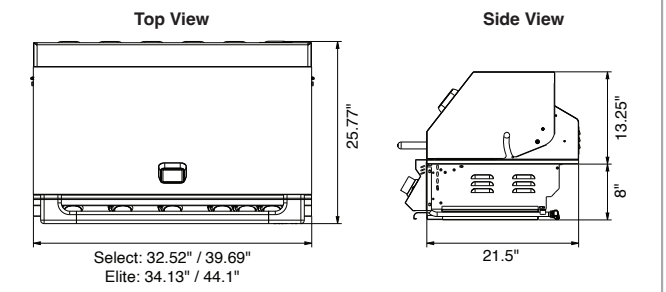
Do not install or operate the grill until all safety and installation requirements have been met.

Product & Cutout Dimensions

The dimensions below represent the minimum cutout requirements for each grill model. Actual installation conditions, countertop construction, and grill positioning may require additional clearance or modifications to the countertop.

Grill & Cutout Dimensions

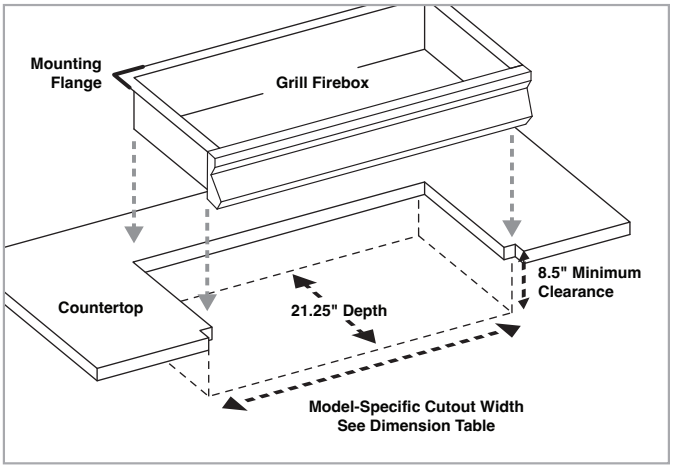
Model	Overall Width	Cutout Width	Cutout Depth	Cutout Height
Select 32	32.5"	31.25"	21.25"	8.5"
Select 40	39.7"	38.375"	21.25"	8.5"
Elite 34	34.1"	32.875"	21.25"	8.5"
Elite 44	44.1"	42.875"	21.25"	8.5"



Cutout width varies by model. Minimum cutout depth and height are the same for all models.

Cutout Clearance & Support

The cutout must provide adequate clearance around the grill body while allowing the mounting flanges to rest securely on the countertop along both sides and the rear. Ensure the supporting countertop structure can safely support the grill's weight.



Countertop Positioning

The countertop notches shown are for illustration only. Actual notch dimensions will depend on the desired grill position, countertop overhang, and installation conditions.

The countertop may extend over the enclosure opening, provided the grill's ventilation openings remain unobstructed and the mounting flanges are fully supported.

Important: Verify all dimensions before cutting. Review installation clearance and enclosure ventilation requirements before constructing the island.

Installation Clearances

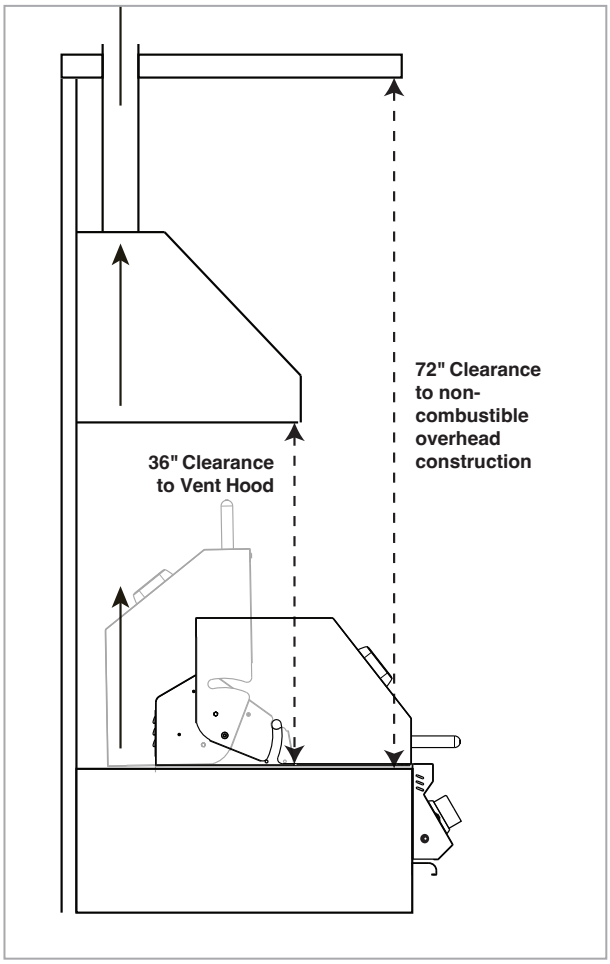
Proper spacing and ventilation are essential for safe grill operation. Review these requirements before constructing the outdoor kitchen enclosure or installing the grill.

Minimum Clearances

- **36" minimum** from the cooking surface to the bottom of the vent hood.
- **72" minimum** from the cooking surface to non-combustible overhead construction.
- **18" minimum** clearance to combustible construction in overhead or adjacent areas.

Vent Hood Sizing Requirements

- Install a UL-approved outdoor vent hood above the grill.
- The hood should extend beyond the cooking surface on all sides for optimal smoke capture.
- A ventilation capacity of 900–1,000 CFM is recommended, with higher airflow preferred for larger grills..



Burner Tube Safety & Flashback Prevention

Why Burner Tubes Must Be Inspected

Spiders and small insects occasionally make nests in the burner tubes. These nests can lead to a gas flow obstruction, which could result in a fire around the burner tubes. This type of fire is known as a "flashback" and can cause serious damage to your appliance and create an unsafe condition for the user. Frequent inspection and cleaning of the burner tubes for any obstruction is necessary.

What Is a Flashback?

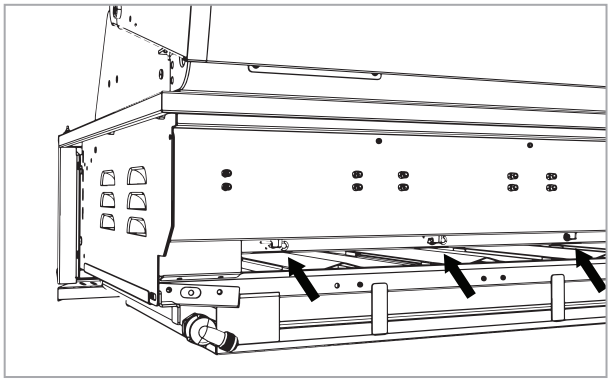
A flashback occurs when gas ignites inside or near the burner tube rather than at the burner ports. Obstructions, such as insect nests or debris, can disrupt gas flow and cause flames to burn back toward the gas valve, creating a fire hazard.

If a Flashback Occurs

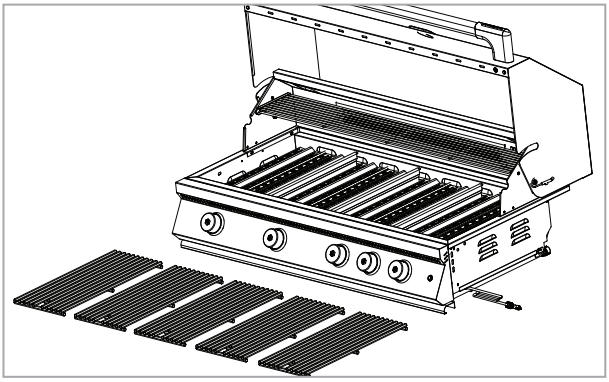
If you hear a whooshing or roaring sound or notice flames burning beneath the grill, immediately turn off the burner controls and shut off the gas supply if safe to do so. Allow the grill to cool completely before inspecting the burner tubes for obstructions. Clean and dry the burners before reinstalling, ensuring each burner is properly seated over the gas valve orifice.

Important: Ensure each burner is fully seated over the valve orifice before operating the grill. Improper burner alignment can result in fire, injury, or property damage.

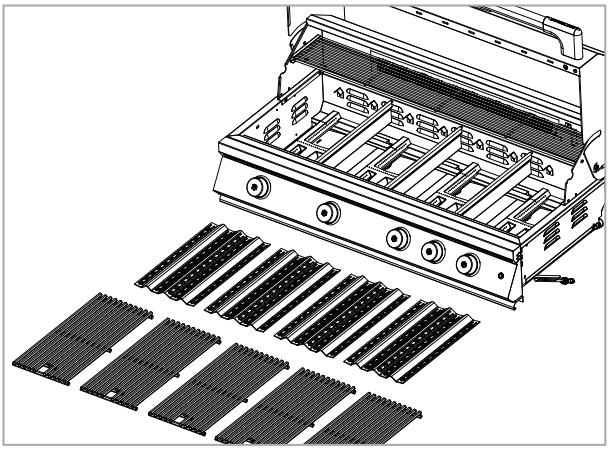
Step 1: Remove cotter pins from the back of the grill using long pliers.



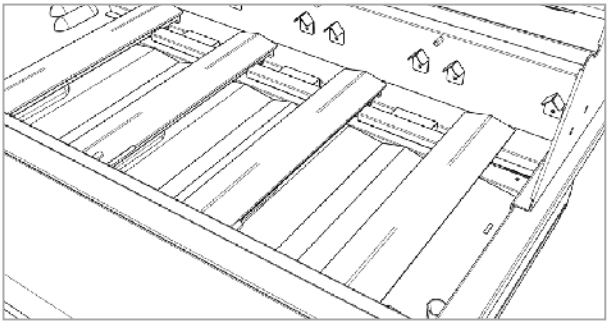
Step 2: Open hood and remove grill grates.



Step 3: Remove flame tamers.



Step 4: Visually **inspect** burners.



After Inspection: If an obstruction is found, remove it and ensure the burner is clean, dry, and properly seated. Reinstall the cotter pins removed in Step 1 before operating the grill. If the obstruction cannot be safely removed or the burner is damaged, contact a qualified service technician.

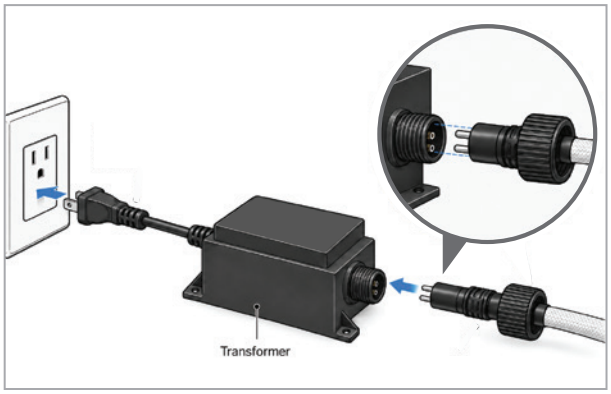
Electrical Requirements

Electrical Safety

- Connect the grill directly to a properly grounded, GFCI-protected outlet. Avoid using extension cords. If necessary, use only an outdoor-rated extension cord with an electrical rating equal to or greater than the appliance's requirements.
- Route the power cord where it cannot contact hot surfaces or create a tripping hazard.
- Keep electrical cords and plugs dry and off the ground.
- Never clean the grill with water or spray cleaners directed at electrical components.
- Disconnect power before servicing the grill.
- Do not operate the appliance if the power cord or plug is damaged.

Electrical Connection

- This grill requires a dedicated 120V, 60 Hz, 15-amp GFCI-protected outlet.
- **Install the outlet inside the built-in enclosure where it remains accessible after installation.**
- Plug the grill's transformer into the outlet before operating the appliance.
- Tighten the threaded LED connector securely to the transformer.
- All electrical work must comply with applicable national and local electrical codes.



Transformer Connection

Connect the transformer as shown, ensuring the threaded LED connector is fully tightened before operating the grill.

Gas Safety

⚠ WARNINGS



Check for Gas Leaks Before Use
Always perform a leak test after connecting or servicing the gas supply. Use a soap-and-water solution to check all fittings.



Never Use an Open Flame
Never use matches, lighters, or any open flame to check for gas leaks. Do not smoke while performing a leak test.



Inspect the Gas Hose
Before each use, inspect the gas hose and regulator for cuts, cracks, excessive wear, or other damage. Replace damaged components before operating the grill.



Use the Correct Fuel System
Use only the regulator supplied with your grill. Never connect the appliance to an unregulated gas supply or use components not approved by Proline.



Never Use a Damaged LP Cylinder
Never use or store a dented, rusted, expired, or leaking LP cylinder. Replace it immediately.

Follow all applicable local gas and building codes. All gas connections must be made by a qualified installer.

Gas Supply Requirements

- Verify the grill is configured for the correct fuel type before connecting the gas supply.
- Natural gas models must be connected using the supplied natural gas regulator.
- Liquid propane models must be connected using the supplied LP regulator and a standard 20 lb LP cylinder.
- Do not twist, kink, or sharply bend the gas hose during installation.
- Never connect the grill to an unregulated gas supply.

Leak Testing

- Perform a leak test on all gas connections before operating the grill.
- Use a soap-and-water solution to check every connection.
- Never use an open flame to check for gas leaks.
- Perform leak tests outdoors only.
- Do not smoke or allow open flames nearby while performing a leak test.

Before Each Use

- Inspect the gas hose and regulator for cuts, cracks, wear, or other damage.
- Replace damaged hoses or regulators before operating the grill.
- Use only factory-approved replacement hoses and regulators.

LP Cylinder Safety

- Never use a damaged, leaking, or out-of-certification LP cylinder.
- Always transport and store LP cylinders in an upright position.
- Never store spare LP cylinders beneath or near the grill.

Liquid Propane (LP) Installation

LP Cylinder Requirements

- Use only a standard 20 lb LP cylinder equipped with a Type 1 (QCC1) connection.
- LP cylinders must be filled, serviced, and maintained by qualified LP gas personnel.
- Transport and store cylinders in an upright position with the valve closed and the protective cap installed.
- Store LP cylinders outdoors in a well-ventilated area. Never store a cylinder indoors, in a garage, or in any enclosed space.
- Never install or store more than one LP cylinder inside the grill enclosure.

Connecting LP Cylinders:

☐ **Step 1:** Slide the grill partially into the built-in enclosure. Install the factory-supplied hose and regulator assembly as shown. Connect the 3/8" flare fitting to the grill using an appropriately sized open-end wrench. Do not apply pipe sealant or Teflon tape to flare fittings.

☐ **Step 2:** Connect the regulator to the LP cylinder by hand. Do not use a wrench.

☐ **Step 3:** Check all gas connections for leaks using a soap-and-water solution before operating the grill. Refer to Leak Testing on page 15.

Replacing LP Cylinder:

☐ **Step 1:** Turn all burner control knobs to the **OFF** position.

☐ **Step 2:** Close the cylinder valve.

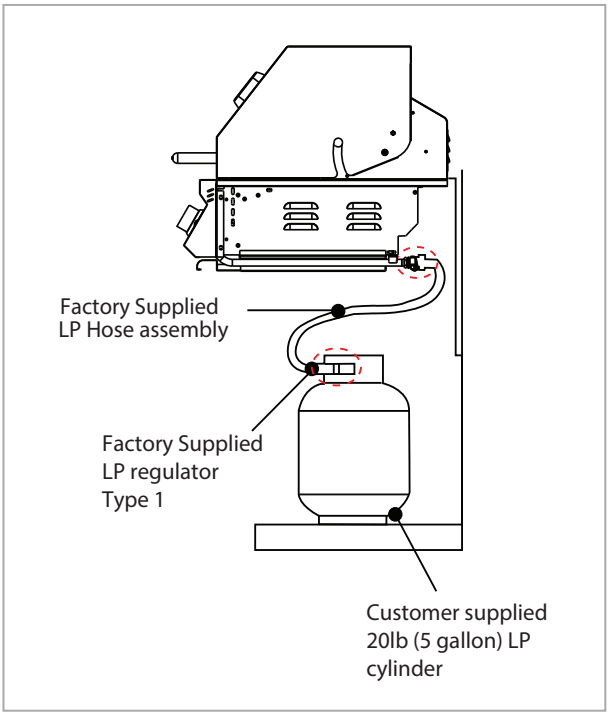
☐ **Step 3:** Disconnect the regulator from the LP cylinder.

☐ **Step 4:** Install the replacement cylinder and reconnect the regulator.

☐ **Step 5:** Perform a leak test before operating the grill.

Installation Notes

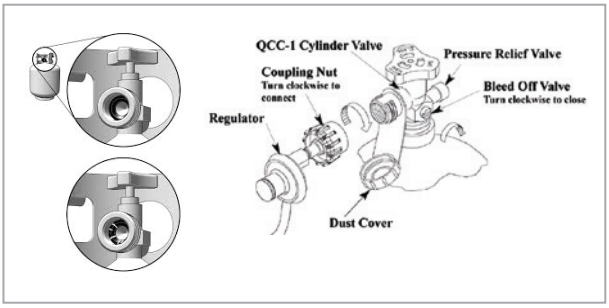
- The LP cylinder enclosure must include the required upper and lower ventilation openings. Refer to Outdoor Kitchen Ventilation on page 17 for enclosure requirements.
- Position the pressure relief valve so it is directed away from the user during operation.
- Use only the factory-supplied LP regulator and hose assembly. Do not modify or substitute these components.



Inspecting the LP Cylinder Seal

Inspect the cylinder's face seal each time the LP cylinder is replaced or refilled.

Replace the cylinder if the seal shows signs of cracking, excessive wear, pitting, or other damage that could prevent a proper seal.



Natural Gas Installation

Installation Requirements

- Follow all applicable local gas and building codes. Gas connections must be made by a qualified installer.
- Install an accessible, installer-supplied manual shutoff valve in the gas supply line.
- During pressure testing of the gas supply system:
  - Disconnect the grill if test pressures exceed 1/2 psi (3.5 kPa).
  - Close the manual shutoff valve if test pressures are 1/2 psi (3.5 kPa) or less.

Connecting the Gas Supply

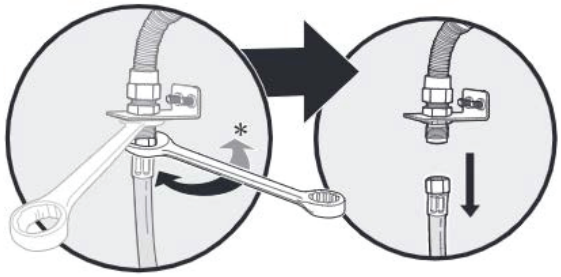
☐ **Step 1:** Verify all burner control knobs are in the OFF position.

☐ **Step 2:** Connect a natural gas flex connector to the regulator at the rear of the grill. A 5/8" diameter or larger flex connector is recommended.

☐ **Step 3:** Apply gas-rated thread sealant or PTFE tape to non-flared threaded fittings only. **Do not apply sealant to flare fittings.**

☐ **Step 4:** Route the flex connector to avoid sharp edges, excessive heat, abrasion, or kinking.

☐ **Step 5:** Open the manual shutoff valve and check all gas connections for leaks using a soap-and-water solution. Refer to Leak Testing on page 15.

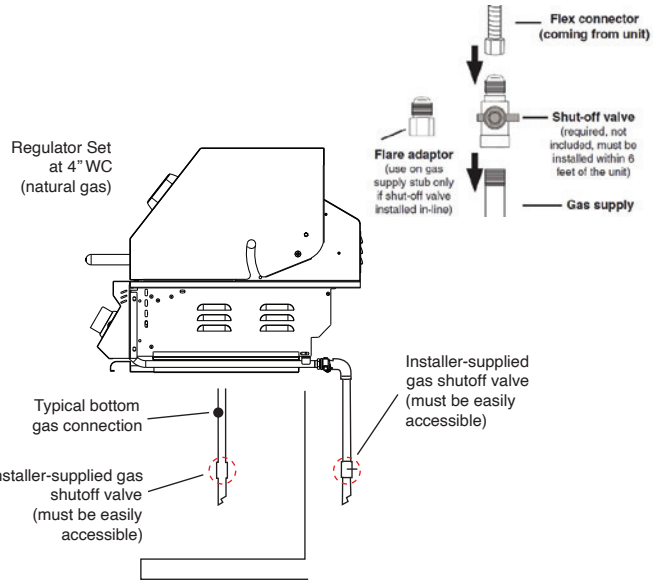


Regulator Requirements

- Use only the factory-supplied natural gas regulator.
- The regulator must be set to 4" water column (WC) for natural gas.
- Ensure the regulator flow arrow points toward the appliance.
- The maximum inlet pressure is 14" water column (WC).

Fuel Conversion

This grill is equipped with a convertible regulator. See the Fuel Conversion section on page 16 for conversion instructions.



Important: Provide adequate enclosure ventilation to prevent gas accumulation. Refer to Outdoor Kitchen Ventilation on page 17.

Leak Testing

Perform a Leak Test:

- Before the first use.
- Each time an LP cylinder is connected or replaced.
- Whenever any gas connection has been disconnected, serviced, or replaced.
- After completing a fuel conversion.

Important: Perform leak testing outdoors in a well-ventilated area. Never use an open flame to check for leaks.

Leak Test Procedure

☐ **Step 1:** Mix a leak-testing solution using equal parts liquid dish soap and water.

☐ **Step 2:** Verify all burner control knobs are in the OFF position.

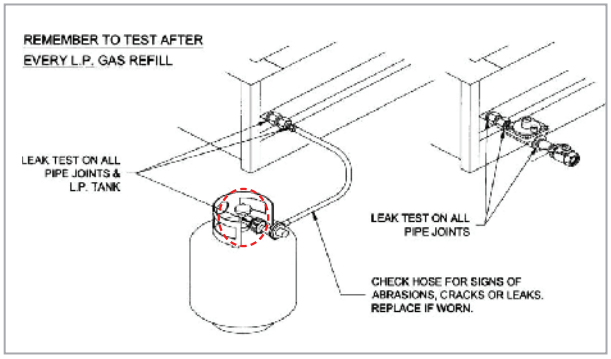
☐ **Step 3:** Pressurize the gas system:

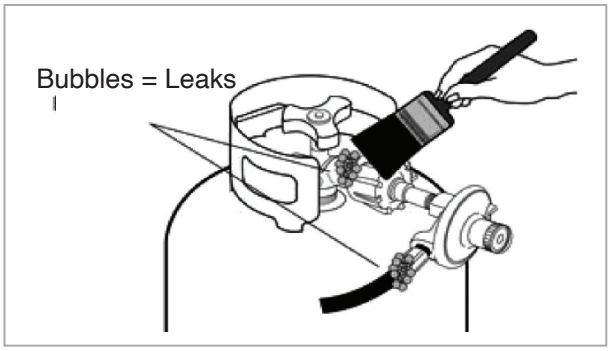
☐ Natural gas: Open the manual shutoff valve.

☐ LP gas: Open the cylinder valve one full turn.

☐ **Step 4:** Apply the solution to every gas connection, including regulators, valves, fittings, hoses, and pipe joints.

☐ **Step 5:** Watch for bubbles, which indicate a gas leak. If bubbles appear, shut off the gas supply and correct the leak before operating the grill.





Bubbles indicate a gas leak. Do not operate the grill until all leaks have been repaired.

☐ **Step 6:** After testing, close the gas supply and wipe away the soap solution.

If a Leak Is Found

- Turn all burner controls OFF.
- Shut off the gas supply immediately.
- Do not operate the grill until the leak has been corrected.
- If the leak cannot be repaired, contact a qualified gas service technician.

Fuel Conversion

Regulator Conversion

Caution: Fuel conversion must be performed by a qualified gas service technician.

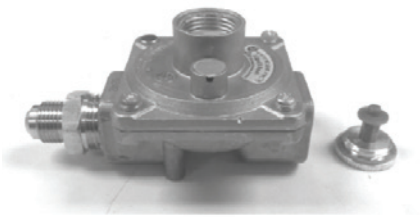


Figure 1. Regulator Set for Natural Gas

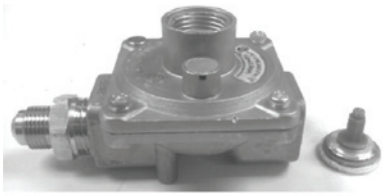


Figure 2. Regulator Set for LP

This grill is equipped with a convertible gas regulator that can be configured for either natural gas or liquid propane.

Verify the regulator is configured for the correct fuel type before connecting the gas supply. Figures 1 and 2 show the correct orientation of the conversion pin for each fuel type.

To change the regulator setting:

- ☐ **Step 1:** Remove the brass regulator cap.
- ☐ **Step 2:** Remove the plastic conversion pin from the cap.
- ☐ **Step 3:** Reverse the conversion pin to match the desired fuel type shown in Figures 1 and 2.
- ☐ **Step 4:** Reinstall the conversion pin and tighten the regulator cap securely.
  - Natural gas regulators must be set to 4" water column (WC).
  - LP regulators must be set to 11" water column (WC).
  - Maximum inlet pressure for both fuel types is 14" water column (WC).

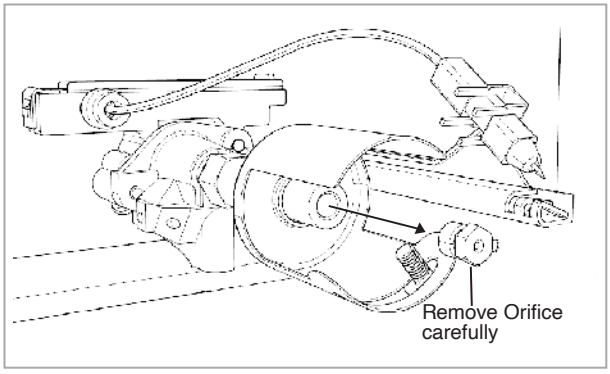
After completing the conversion, perform a complete leak test before operating the grill.

Burner Orifice Conversion

Caution: Fuel conversion must be performed by a qualified gas service technician.

Main Burner Orifices

- ☐ **Step 1:** Remove the cooking grates to expose the main burners.
- ☐ **Step 2:** Remove the screws securing each burner to the firebox (unless they were removed during installation).
- ☐ **Step 3:** Lift each burner upward and slide it toward the rear of the grill to remove it.
- ☐ **Step 4:** Locate the brass orifice threaded into the end of each valve stem.
- ☐ **Step 5:** Using a 6 mm socket and extension, carefully remove the existing orifice.



Important: Brass orifices are easily damaged. Do not use excessive force when removing or installing them.

- ☐ **Step 6:** Install the replacement orifice for the selected fuel type. Tighten only until snug. Do not overtighten, as this may damage the brass fitting.
- ☐ **Step 7:** Repeat the procedure for all remaining burners.
- ☐ **Step 8:** Reinstall all burners and secure them with the mounting screws.
- ☐ **Step 9:** Verify each burner is properly seated over the valve orifice before operating the grill.
- ☐ **Step 10:** After completing the conversion, perform a leak test and verify proper burner flame appearance. A properly adjusted flame should be primarily blue.

Outdoor Kitchen Ventilation

Why Ventilation Matters

Built-in grills installed in outdoor kitchens require adequate enclosure ventilation. Proper ventilation provides combustion air and helps prevent the accumulation of unburned gas within the island cavity.

Ventilation requirements vary based on local building codes, island construction, fuel type, and the overall outdoor kitchen design. Consult your local building authority or qualified installer to verify the requirements for your installation.

Ventilation Requirements

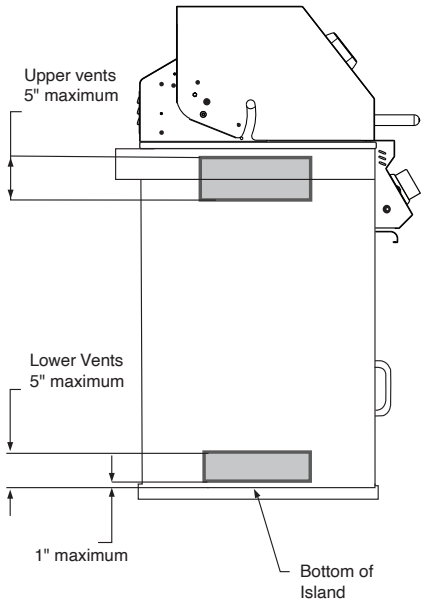
- Outdoor kitchens must be constructed of non-combustible materials or equipped with an approved insulated jacket.
- Do not install a built-in grill beneath combustible overhead construction.
- Provide upper and lower ventilation openings on at least two sides of the island enclosure, as required by applicable codes.
- Keep all ventilation openings unobstructed.
- Ventilation openings must comply with applicable local building codes and ANSI requirements.

Vent Placement Examples

The illustrations on this page show common examples of ventilation locations. Actual vent placement and sizing may vary depending on your installation and local code requirements.

- Natural gas is lighter than air and rises to the upper portion of the enclosure.
- Liquid propane (LP) is heavier than air and settles near the bottom of the enclosure.

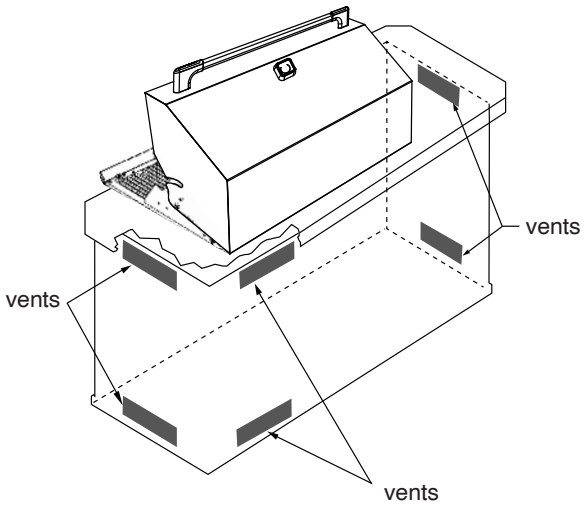
Important: Enclosure Ventilation
Clearance around the grill body does not replace the required ventilation openings in the outdoor kitchen enclosure.



Minimum Ventilation Guidelines

- **Upper vents:** bottom of vent within 5 in. of the top of the enclosure.
- **Lower vents:** bottom of vent within 1 in. of the enclosure floor and top of vent no more than 5 in. above the floor.
- **Upper vent free area:** 1 sq. in. per lb. of stored LP capacity.
- **Lower vent free area:** ½ sq. in. per lb. of stored LP capacity.
- **Openings must permit the passage of a ⅛ in. diameter rod.**

The following minimum ventilation guidelines apply to enclosures containing LP cylinders. Natural gas installations must meet applicable local code and enclosure ventilation requirements.



Example ventilation layout. Vent locations and quantities vary by installation and local code requirements.

Four
Installing Your Grill

Preparing the Outdoor Kitchen

Before You Install

- **Two-person lift:** Use two people when lifting and positioning the grill to help prevent injury and damage to the appliance or outdoor kitchen.
- **Permits:** Outdoor kitchen construction may require permits or inspections. Check local building codes before installation.
- **Weather protection:** Install the grill in a location protected from excessive wind and weather. Strong winds entering the rear of the grill can affect burner performance, increase heat behind the control panel, and potentially damage the appliance. A wind block may be required.

Outdoor Kitchen Construction

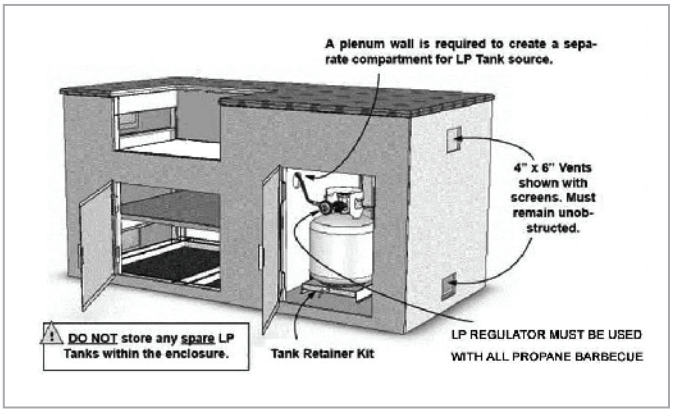
Construct the outdoor kitchen using non-combustible materials. **If combustible materials are used, an approved insulated jacket is required.**

Island Preparation

- Verify the cutout dimensions before installing the grill. Ensure the countertop provides adequate support for the mounting flanges along both sides and the rear.
- If the countertop overhang prevents the grill from sliding fully into the opening, notch the countertop as needed during installation.

Gas Line & Ventilation

- Route the gas line away from heat sources, sharp edges, and abrasive surfaces. Avoid unnecessary bends or kinks.
- Install an accessible manual shutoff valve in the gas supply line.
- Ensure the gas connection remains accessible after installation.
- Provide adequate ventilation for the island enclosure. Vent locations and quantities depend on local code requirements.
- Side-wall ventilation openings must not communicate directly with adjacent appliance enclosures.



Example LP Cylinder Enclosure: Vent locations shown are for reference only. Actual ventilation requirements vary by installation and applicable codes.

Install the Grill

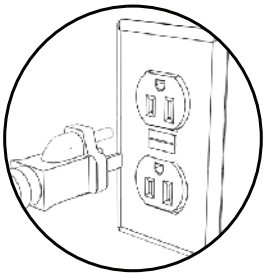
☐ **Step 1:** Carefully lower the grill into the island cutout.

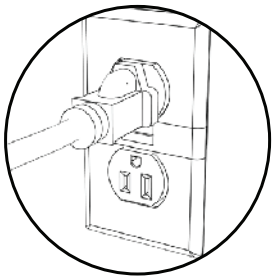
☐ **Step 2:** Guide the gas line into position without pinching or kinking it.

☐ **Step 3:** Keep hands and fingers away from the mounting flange while lowering the grill into place.

☐ **Step 4:** Verify the grill is level and the mounting flanges are fully supported along both sides and the rear. If necessary, use non-combustible shims beneath the flanges to level the appliance.

Five
Operating Your Grill







First-Time Operation

Before Lighting the Grill

Before lighting the grill for the first time, verify the following:

- ☐ Burner tubes are free of debris or obstructions.
- ☐ The correct fuel type and regulator are installed.
- ☐ Gas connections are complete and leak-tested.
- ☐ Minimum clearances are maintained.
- ☐ All packaging and protective film have been removed.
- ☐ All components are properly installed.
- ☐ The manual gas shutoff valve is accessible.
- ☐ Wash the cooking grates with warm water and mild dish soap, then dry thoroughly before the first use.

Warning: Inspect the gas hose or supply piping before each use. Replace any damaged hose before operating the grill.

Burn In the Grill

Before cooking food for the first time, operate the grill on HIGH for approximately 20–30 minutes with the hood closed.

During this initial burn-in, the grill may produce smoke, odors, or slight discoloration as residual manufacturing oils and protective coatings are burned away. This is normal and will diminish after the first use.

Allow the grill to cool completely before cleaning the cooking grates and preparing food.

Notice: Minor discoloration of stainless steel surfaces during the initial burn-in is normal and does not affect performance.

Powering On the Grill:

- ☐ **Step 1:** Plug the grill's transformer into the dedicated 120V, 15-amp GFCI-protected outlet specified in the Electrical Requirements section.
- ☐ **Step 2:** Press the power button on the lower-right side of the control panel. The control knobs illuminate blue when powered on and turn red when rotated counterclockwise to ignite the burners.

Lighting the Grill

Warning: Keep your face, hands, and body away from the burners while lighting. Never lean over the burners.

- ☐ **Step 1:** Open the hood.
- ☐ **Step 2:** Push in the burner knob and rotate it counterclockwise to HIGH.
- ☐ **Step 3:** Listen for the igniter and verify the burner lights.
- ☐ **Step 4:** If the burner does not ignite within five seconds, turn the knob to OFF and wait five minutes before trying again.
- ☐ **Step 5:** Repeat for any additional burners.
- ☐ **Step 6:** When finished cooking, turn all burner knobs to OFF, then close the gas supply valve.

Manual Burner Lighting:

Warning: Use a long-stem lighter or fireplace match. Keep hands and face away from the burner while manually lighting the grill.

- ☐ **Step 1:** Open the hood.
- ☐ **Step 2:** If you have just attempted to light the burner, wait five minutes for any accumulated gas to dissipate before trying again. Use caution by standing as far away from the burners as possible. Keep your face and body away from the burners while lighting.
- ☐ **Step 3:** Hold your open flame to the top of the tube burners.
- ☐ **Step 4:** Push in and turn the control knob to HIGH.
- ☐ **Step 5:** If the burner does not light after five seconds, turn the control knobs to the OFF position.
- ☐ **Step 6:** Wait five minutes until the gas clears before attempting to light it again.

Flame Adjustment

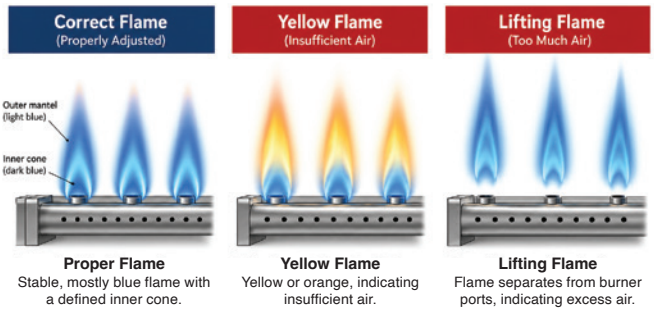
A properly adjusted burner flame should be mostly blue and remain stable across the burner ports.

Refer to Air Shutter Settings on page 5 for the recommended initial shutter openings.

If adjustment is required:

Warning: Turn off the burners and gas supply and allow the grill to cool completely before adjusting the air shutters.

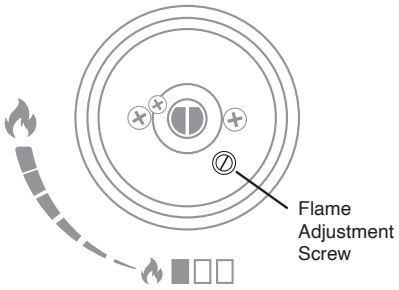
- Yellow flames indicate insufficient air. Open the burner air shutter slightly.
- Flames lifting away from the burner indicate too much air. Close the air shutter slightly.
- After each adjustment, tighten the air shutter screw, reinstall the burner, and recheck the flame.



Low Flame Adjustment

- ☐ Operate the burner on LOW.
- ☐ Adjust the valve screw beneath the control knob until the flame remains stable without going out.

Important: Low flame adjustment should be performed by a qualified gas service technician.



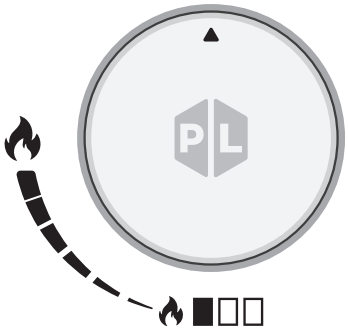
Cooking Tips

Before You Cook

Preheat the grill with the hood closed for 10–15 minutes before cooking. Preheating helps the grill reach cooking temperature, improves searing, burns away residual grease or food particles, and reduces sticking and flare-ups.

While Cooking

- Lightly oil the cooking grates before placing food on the grill.
- Leave space between food items to promote even heat circulation.
- Use a meat thermometer to verify internal food temperatures.
- Turn food with tongs or a spatula rather than a fork to help retain juices.
- The hood temperature gauge provides an approximate reading of the air temperature inside the grill. Actual temperatures at the cooking grates may differ significantly and can vary with burner settings, food placement, and weather conditions.



Turn the burner control knobs in small increments when adjusting heat. Even minor adjustments can noticeably affect cooking temperatures, so allow time for the grill to respond before making additional changes.

Six
Care & Maintenance

After Cooking

After cooking, brush residue from the grates while they are still hot. Once the grill has cooled completely, perform the remaining maintenance tasks:

- Brush food residue from the cooking grates.
- Visually inspect burner ports for debris or blockages.
- Inspect the gas hose and connections for wear or damage.
- Empty the drip tray if grease has accumulated.
- Wipe exterior surfaces with a soft cloth.

Stainless Steel Exterior

Clean stainless steel using warm water, mild dish soap, and a soft cloth or sponge. Always wipe with the grain of the stainless steel to help prevent scratching.

For stubborn grease or discoloration, use a stainless steel cleaner or Bar Keepers Friend® according to the manufacturer's instructions. Rinse with clean water and dry thoroughly using a microfiber cloth.

Important

- Allow the grill to cool completely before cleaning.
- Never spray cold water onto a hot grill.
- Never cover a damp or warm grill.
- Remove the drip tray only after the grill has cooled.
- A protective grill cover is recommended when the grill is not in use.

Cooking Grates

Clean the cooking grates after every use.

☐ **Step 1:** With the burners on medium-high, brush away food residue.

☐ **Step 2:** Allow the grill to cool, then wipe the grates using a 50/50 mixture of white vinegar and water.

☐ **Step 3:** Dry thoroughly and apply a light coat of cooking oil or non-stick cooking spray.

Drip Tray

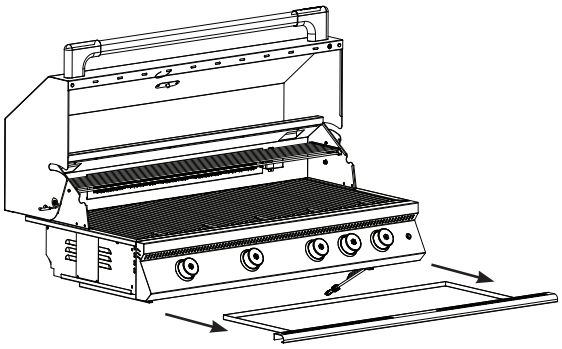
Clean the drip tray after each use to reduce grease buildup and the risk of fire.

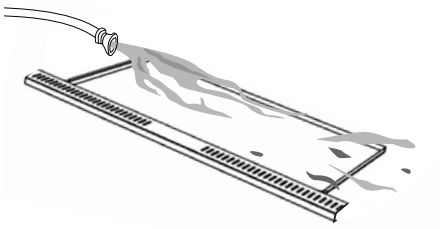
☐ **Step 1:** Allow the grill to cool completely.

☐ **Step 2:** Remove the drip tray.

☐ **Step 3:** Wash with hot, soapy water and dry thoroughly.

☐ **Step 4:** Reinstall the tray before operating the grill.





Routine Maintenance

Use the following schedule as a quick reference to help keep your grill operating safely and performing at its best.

Maintenance Item	Frequency
Burn off cooking residue	After each use
Brush cooking grates	After each use
Empty and clean drip tray	After each use
Wipe exterior surfaces	After each use
Clean flame tamers	Monthly
Clean burner ports	Monthly
Inspect ignition components	Monthly
Clean firebox interior	Monthly
Inspect gas hose	Every three months
Leak-test gas connections	Every three months
Inspect burner venturi openings	Every three months
Perform complete grill cleaning	Annually
Inspect hardware and fasteners	Annually
Replace worn or damaged components	As needed

Seven Troubleshooting

Many common issues can be resolved without service. Review the following troubleshooting guide before contacting Proline Customer Support.

Note: Turn all burner controls OFF, shut off the gas supply, and allow the grill to cool completely before inspecting or servicing any components.

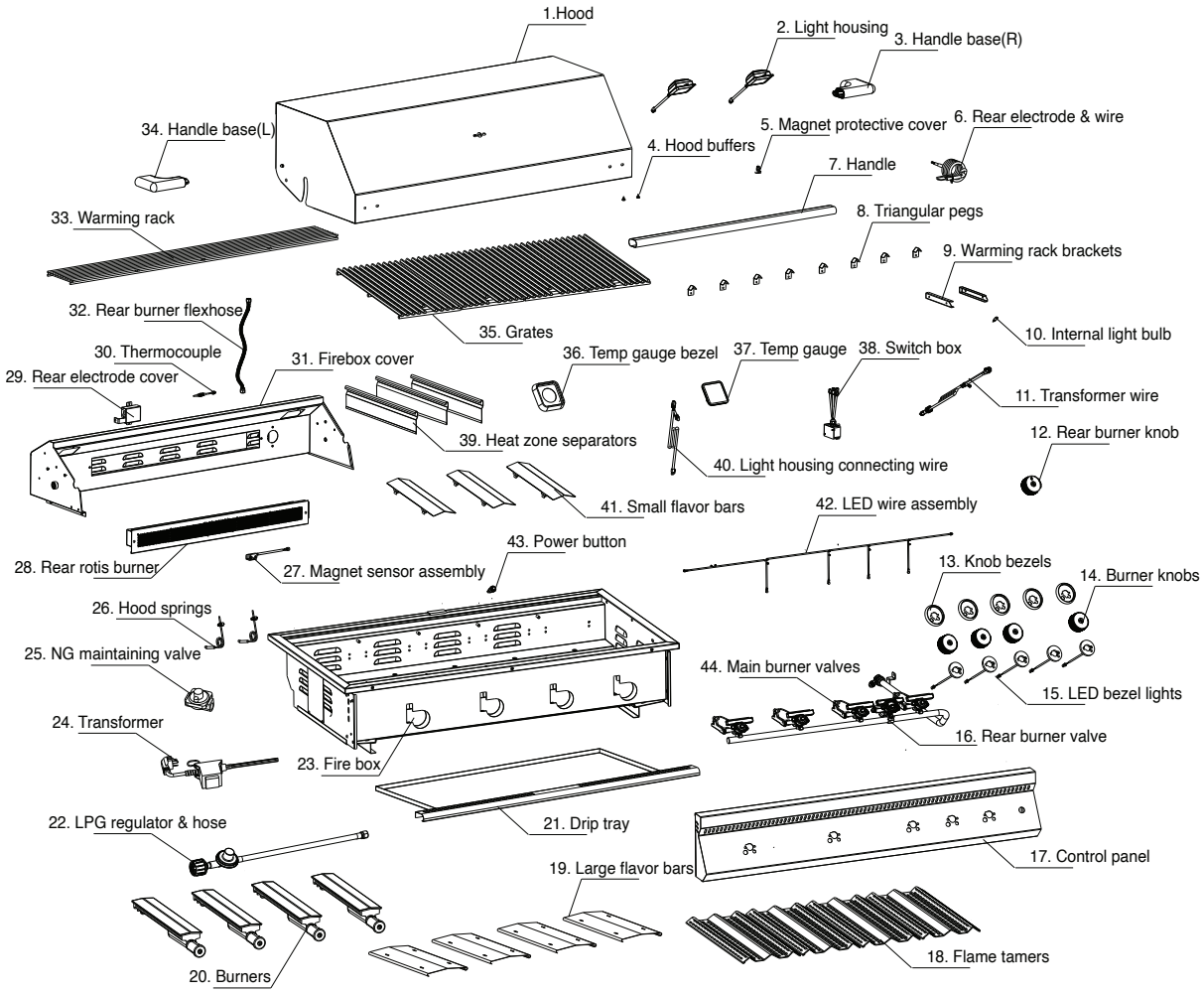
Problem	Possible Cause	Recommended Solution
Grill will not ignite	Gas supply is turned off.	Verify the gas supply valve is fully open and the appliance is connected to the correct fuel source.
	LP cylinder is empty.	Refill or replace the LP cylinder before attempting to relight the grill.
	Burner is not properly seated on the valve.	Remove the cooking grate and flame tamer, then verify the burner is correctly positioned over the valve orifice before relighting.
	Burner ports are clogged.	Turn off the gas supply and allow the grill to cool. Clean the burner ports with a soft brush or compressed air and remove any debris.
Burner will not remain lit	Burner is improperly installed.	Verify the burner is fully seated and aligned with the ignition system.
	Gas supply is restricted.	Inspect the gas hose and regulator for kinks or restrictions. Ensure all supply valves are fully open.
Uneven flame	Burner ports are partially blocked.	Clean the burner ports and inspect for grease, insects, or other obstructions.
	Burner is not fully seated.	Confirm the burner is correctly installed and fully engaged with the valve.
Low heat output	LP cylinder excess-flow safety device has activated.	Turn all burner knobs OFF, close the LP cylinder valve, wait several minutes, then slowly reopen the valve before relighting.
	Excessive grease or debris.	Clean the burners and flame tamers to restore proper airflow.
Yellow flames	Burner venturi is obstructed.	Inspect the burner venturi for spider webs, insects, or debris and clean thoroughly before operating the grill.
	Burner requires cleaning.	Clean all burner ports and verify they are free of obstruction.
Excessive flare-ups	Grease buildup inside the grill.	Clean the flame tamers, grease tray, and firebox according to the Care & Maintenance section.
	Excess fat dripping onto burners.	Trim excess fat from food and avoid allowing grease to accumulate during cooking.

If the issue persists, discontinue use and contact Proline Customer Support. Do not attempt to modify or repair gas components; repairs must be performed by a qualified service technician.

Eight

Replacement Parts

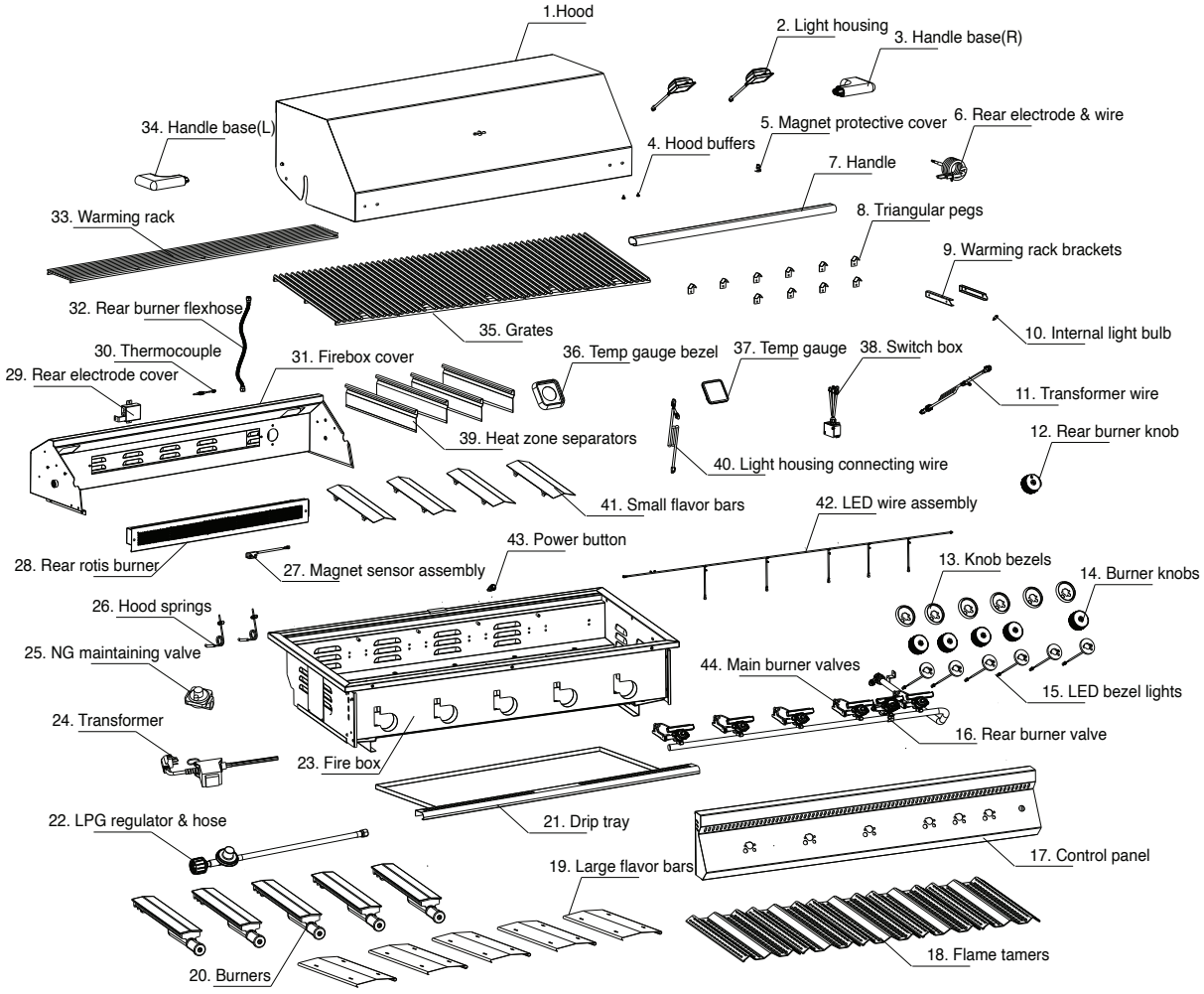
Select 32 — PLI BBQ.SELECT 32 (LP/NG)



1	Hood	12	Rear burner knob	23	Firebox	34	Left handle base
2	Light housing	13	Knob bezels	24	Transformer	35	Grates
3	Right handle base	14	Burner knobs	25	NG maintaining valve	36	Temperature gauge bezel
4	Hood buffers	15	LED bezel lights	26	Hood springs	37	Temperature gauge
5	Magnet protective cover	16	Rear burner valve	27	Magnet sensor assembly	38	Switch box
6	Rear electrode and wire	17	Control panel	28	Rear rotisserie burner	39	Heat zone separators
7	Handle	18	Flame tamers	29	Rear electrode cover	40	Light connecting wire
8	Triangular pegs	19	Large flavor bars	30	Thermocouple	41	Small flavor bars
9	Warming rack brackets	20	Burners	31	Firebox cover	42	LED wire assembly
10	Internal light bulb	21	Drip tray	32	Rear burner flex hose	43	Power button
11	Transformer wire	22	LP regulator and hose	33	Warming rack	44	Main burner valves

Need a replacement part? See Replacement Parts & Service on page 27 for ordering and support information.

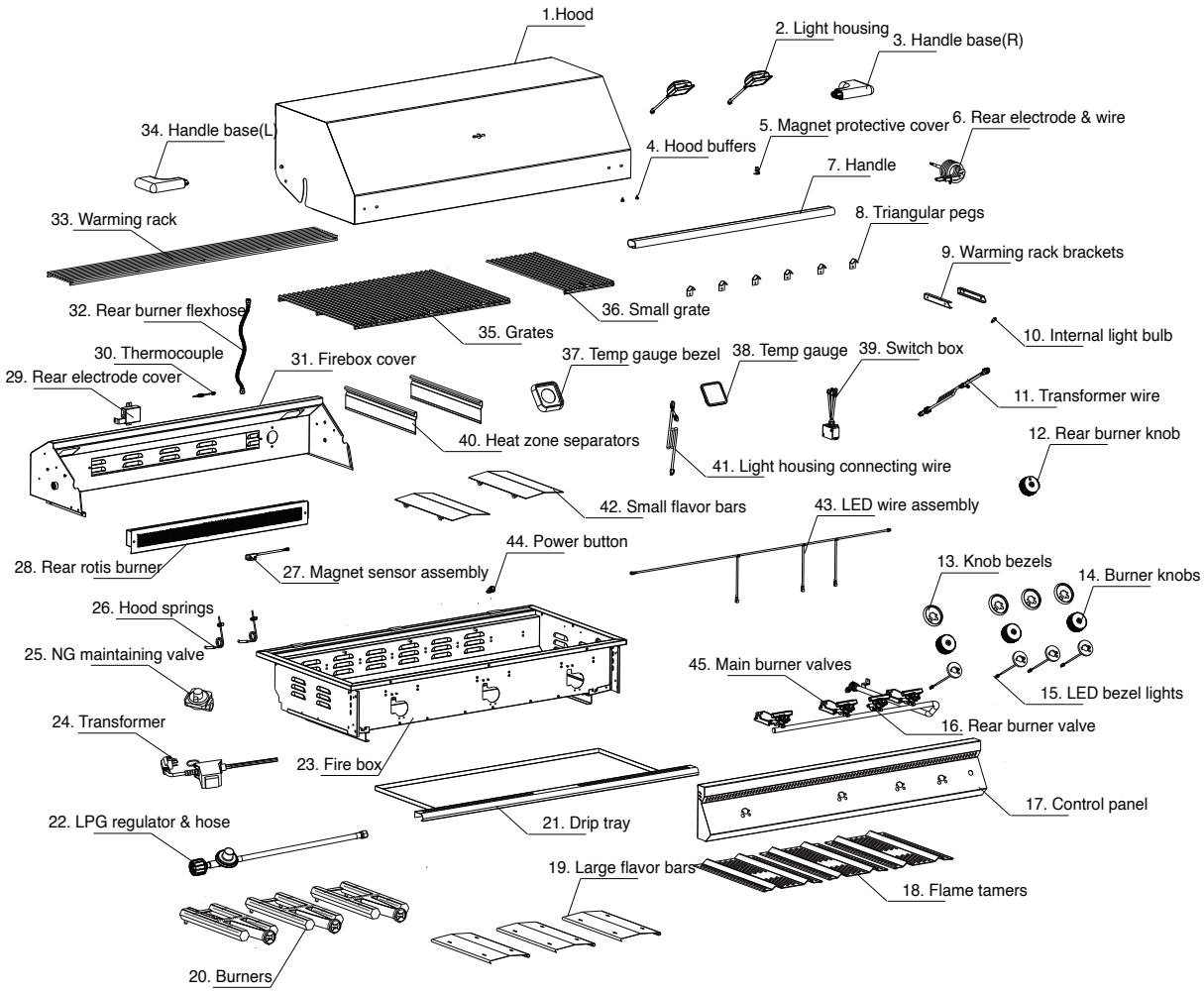
Select 40 — PLI BBQ.SELECT 40 (LP/NG)



1	Hood	12	Rear burner knob	23	Firebox	34	Left handle base
2	Light housing	13	Knob bezels	24	Transformer	35	Grates
3	Right handle base	14	Burner knobs	25	NG maintaining valve	36	Temperature gauge bezel
4	Hood buffers	15	LED bezel lights	26	Hood springs	37	Temperature gauge
5	Magnet protective cover	16	Rear burner valve	27	Magnet sensor assembly	38	Switch box
6	Rear electrode and wire	17	Control panel	28	Rear rotisserie burner	39	Heat zone separators
7	Handle	18	Flame tamers	29	Rear electrode cover	40	Light connecting wire
8	Triangular pegs	19	Large flavor bars	30	Thermocouple	41	Small flavor bars
9	Warming rack brackets	20	Burners	31	Firebox cover	42	LED wire assembly
10	Internal light bulb	21	Drip tray	32	Rear burner flex hose	43	Power button
11	Transformer wire	22	LP regulator and hose	33	Warming rack	44	Main burner valves

Need a replacement part? See Replacement Parts & Service on page 27 for ordering and support information.

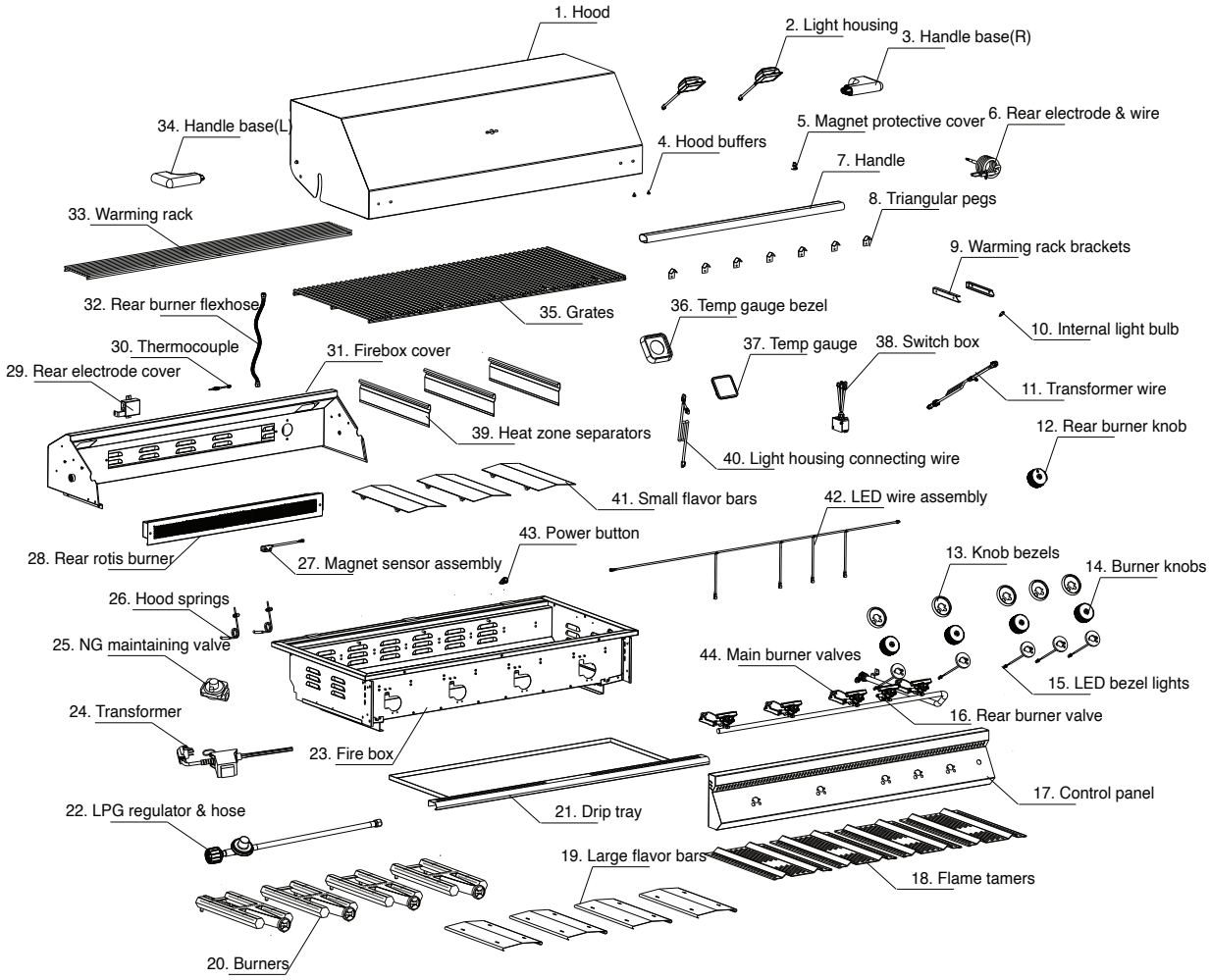
Elite 34 — PLI BBQ.ELITE 34 (LP/NG)



1	Hood	13	Knob bezels	25	NG maintaining valve	37	Temperature gauge bezel
2	Light housing	14	Burner knobs	26	Hood springs	38	Temperature gauge
3	Right handle base	15	LED bezel lights	27	Magnet sensor assembly	39	Switch box
4	Hood buffers	16	Rear burner valve	28	Rear rotisserie burner	40	Heat zone separators
5	Magnet protective cover	17	Control panel	29	Rear electrode cover	41	Light connecting wire
6	Rear electrode and wire	18	Flame tamers	30	Thermocouple	42	Small flavor bars
7	Handle	19	Large flavor bars	31	Firebox cover	43	LED wire assembly
8	Triangular pegs	20	Burners	32	Rear burner flex hose	44	Power button
9	Warming rack brackets	21	Drip tray	33	Warming rack	45	Main burner valves
10	Internal light bulb	22	LP regulator and hose	34	Left handle base		
11	Transformer wire	23	Firebox	35	Grates		
12	Rear burner knob	24	Transformer	36	Small grate		

Need a replacement part? See Replacement Parts & Service on page 27 for ordering and support information.

Elite 44 — PLI BBQ.ELITE 44 (LP/NG)



1	Hood	12	Rear burner knob	23	Firebox	34	Left handle base
2	Light housing	13	Knob bezels	24	Transformer	35	Grates
3	Right handle base	14	Burner knobs	25	NG maintaining valve	36	Temperature gauge bezel
4	Hood buffers	15	LED bezel lights	26	Hood springs	37	Temperature gauge
5	Magnet protective cover	16	Rear burner valve	27	Magnet sensor assembly	38	Switch box
6	Rear electrode and wire	17	Control panel	28	Rear rotisserie burner	39	Heat zone separators
7	Handle	18	Flame tamers	29	Rear electrode cover	40	Light connecting wire
8	Triangular pegs	19	Large flavor bars	30	Thermocouple	41	Small flavor bars
9	Warming rack brackets	20	Burners	31	Firebox cover	42	LED wire assembly
10	Internal light bulb	21	Drip tray	32	Rear burner flex hose	43	Power button
11	Transformer wire	22	LP regulator and hose	33	Warming rack	44	Main burner valves

Need a replacement part? See Replacement Parts & Service on page 27 for ordering and support information.

Replacement Parts & Service

Genuine Proline Replacement Parts

For proper fit and performance, use genuine Proline replacement parts designed for your grill. Refer to the exploded parts diagram for your model to identify the component you need.

Before Contacting Us

Have your grill model and serial number available when requesting parts or service. Refer to Record Your Grill Information on page 3 if you previously recorded these details.

Ordering Replacement Parts

When ordering a replacement part, provide your grill model, serial number, and the part name or reference number shown in the exploded parts diagram.

When to Contact Proline

Contact Proline Customer Support if:

- You received a damaged or missing component.
- You are unsure which replacement part is required.
- Troubleshooting does not resolve the issue.

Proline Customer Support

(801) 973-3959

support@prolinerangehoods.com

Monday–Friday, 8:30 a.m.–5:00 p.m. MST

Nine Support

Warranty

This warranty is valid only for the original purchaser at the original delivery site and is non-transferable. Retain your sales receipt or invoice for proof of purchase. Proline appliances are warranted for single-family residential use only. This warranty does not cover labor, labor-related charges, or shipping and handling costs.

Installation, repair, and maintenance work should be performed by a qualified service technician. Work performed by unqualified persons may be dangerous and may void this warranty. All natural gas and LP gas appliances must be installed by a qualified installer for the warranty to remain in effect.

Proline shall not be liable under this or any implied warranty for incidental or consequential damages. Proline's liability is limited to the purchase price of the appliance. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This warranty applies in the United States only.

This warranty does not cover discoloration, surface rust, or cosmetic corrosion resulting from improper maintenance, excessive heat, high humidity, chlorine, fertilizers, lawn chemicals, salt exposure, or other environmental conditions. Warranty coverage applies only to defects in materials and workmanship or a loss of structural integrity.

Obtaining Warranty Service

To obtain warranty service or replacement parts, contact your authorized Proline dealer or Proline Customer Support. Be prepared to provide the purchaser's name, appliance model number, serial number, date of purchase, and a detailed description of the issue.

This warranty does not cover service visits related to installation corrections or setup adjustments. The appliance owner is responsible for proper installation, routine care and maintenance, providing proof of purchase upon request, and ensuring the appliance is reasonably accessible for service.

If a warranty replacement part or product is provided, all costs associated with removal, reinstallation, and any related service labor remain the responsibility of the appliance owner unless otherwise specified by Proline.

Some states do not allow limitations on the duration of implied warranties or the exclusion or limitation of incidental or consequential damages. As a result, these limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Warranty on Parts

Lifetime Warranty Coverage:
- Firebox
- Cooking grates
- Stainless steel burners
- Frame

Five-Year Warranty Coverage:
- Flame tamers
- Valves

One-Year Warranty Coverage:
- Ignition components
- Electronic components

Requesting Warranty Service

Before contacting Proline Customer Support, have the following information available:

- Purchaser's name
- Model number
- Serial number
- Fuel Type (NG/LP)
- Date of purchase
- Description of the issue

This warranty does not cover service calls related to improper installation. The owner is responsible for proper installation, normal care, and maintenance of the appliance, as well as providing proof of purchase upon request and making the appliance accessible for service.

In the event of a warranty replacement, all costs associated with removal, installation, and shipping are the responsibility of the appliance owner.

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PROLINE

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Call (801) 973-3959

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Our Support team hours are:
Mon-Fri 8:30 am – 5:00 pm MST

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