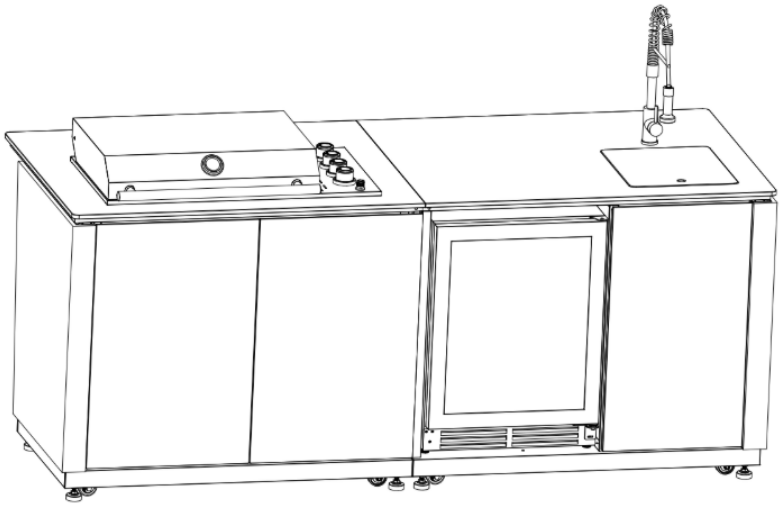
KOOLMORE
RESERVE

USER MANUAL

90 in. Outdoor Kitchen Island with 4-Burner NG and LP BBQ Grill, White Stone Counters, Stain-less-Steel Cabinets and Sink

Models: KM-OKI-1595, KM-OKI-5595



For any service related issues, please contact us:

718-576-6342

support@koolmore.com

For your safety and the best performance, read all operating instructions thoroughly before using the appliance.

Stay informed with the latest information for your KoolMore appliance.

Scan the QR code below to access the most up-to-date user manual.

If you need any assistance or have questions, our customer support team is here to help.
Phone: 718-576-6342 Email: support@koolmore.com

Please write down the model number and serial number below for future reference. Both numbers are located on the rating label on the back of your unit or inside the unit and are needed to obtain warranty service. You may also want to staple your receipt to this manual as it is your proof of purchase and may also be needed for service under warranty.

Model Number: _____
Serial Number: _____
Date of Purchase: _____

To better serve you, please do the following before contacting customer service:

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.
Read and follow this User Manual carefully to help you install, use, and maintain your unit.
Refer to the Troubleshooting section of this manual as it will help you diagnose and solve many common issues.

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Safety

General Warnings

- Do not store or use gasoline, flammable liquids, or vapors near this or any other appliance.
- For LP gas installations, an LP cylinder not connected for use must not be stored near this or any appliance.

California Proposition 65 Warning

Chemicals, including chromium (hexavalent compounds), known to the State of California to cause cancer, birth defects, or other reproductive harm, are found in and/or created by the combustion of natural gas, propane, butane, and other fuels. Always operate this appliance as instructed and only in well-ventilated areas.
For more information, visit www.P65Warnings.ca.gov

Placement and Location

- For outdoor use only.
- Never operate the grill in an enclosed area such as a garage, shed, breezeway, or under a sealed overhead structure.
- Keep the grill clear of trees, shrubs, windows, doors, and vents that may allow fumes to enter your home.
- This appliance is not intended for installation on recreational vehicles or boats.
- Maintain adequate clearance from overhead combustible materials such as patio covers.
- Keep the area around the grill clean and free of flammable materials, including rags, brooms, solvents, cleaning fluids, and gasoline.
- Do not use the grill, grill cabinet, or surrounding area as storage for flammable or plastic items.
- Do not store an LP cylinder near this or any appliance when not in use.

Set-Up

Before installing a built-in grill, record the model number, serial number, and fuel type. This information is on the product label and should be stored for future reference.

All installations must comply with local codes, or in their absence:

- ANSI Z223.1 / NFPA 54 (Natural Gas and Propane Installation Code),
- CSA B149.1 (Natural Gas and Propane Installation Code), or
- CSA B149.2 (Propane Storage and Handling Code), as applicable.
- This Outdoor Kitchen Suite must be connected to a grounded 120V outlet with a dedicated 15A GFCI breaker.
- Do not use extension cords unless absolutely necessary. If used, they must be outdoor-rated (W-A), GFCI-protected, and properly grounded.
- Do not install a fuse in the neutral or ground circuit.
- Do not ground the appliance to a gas or hot-water pipe.
- Keep electrical cords and the fuel supply hose away from heated surfaces.
- Remove all packaging material before operating the grill to avoid fire and smoke damage.
- Before first use, clean the entire grill—including grates—with hot, soapy water to remove manufacturing oils and residue.

Danger – If You Smell Gas

- Turn off the gas at the source immediately.
- Extinguish all open flames.
- Open the grill lid.
- If the odor persists, move away from the appliance and contact your gas supplier or fire department.

Operation

- Use the grill only for its intended purpose.
- If a burner goes out, turn all burner knobs to the OFF position, open the lid fully, and allow the gas to dissipate before re-igniting.
- Never operate the grill without the drip pan properly installed. Fire or explosion may result.
- Keep all electrical cords away from heated surfaces.
- Avoid operating the grill in windy conditions. If installed in a consistently windy area, a windbreak may be required.
- Do not line the grill with aluminum foil.
- When not in use, turn off the gas at the LP tank.
- Do not block required ventilation openings. Proper airflow is crucial in preventing gas buildup.
- Handle LP gas lines and connectors carefully. Do not drop or allow them to come into contact with metal cabinet surfaces.
- Do not use charcoal or charcoal briquettes in a gas grill.
- Regulators must always be installed. Operating without a regulator can lead to fire or explosion.
- Never leave the grill or side burners unattended while in use.
- Do not use water on grease fires.
- For internal grease fires: turn off the heat and cover with a lid, cookie sheet, or tray.
- For external grease fires: use baking soda or a dry-chemical/foam extinguisher.
- Keep clothing, pot holders, and other flammable materials away from hot surfaces. Avoid loose-fitting garments.
- Use only dry pot holders—moist ones can cause severe burns.
- Do not heat unopened containers on the grill; pressure buildup may cause an explosion.
- Avoid reaching over hot surfaces during use.

Maintenance and Repair

- Insects, such as spiders, can build nests in burners, blocking airflow and potentially causing fires. Inspect and clean burners regularly.
- Unless instructed in this manual, do not attempt to repair or replace any part of the grill yourself.
- All services must be performed by a qualified technician. Unauthorized repairs may void the warranty.

Storage

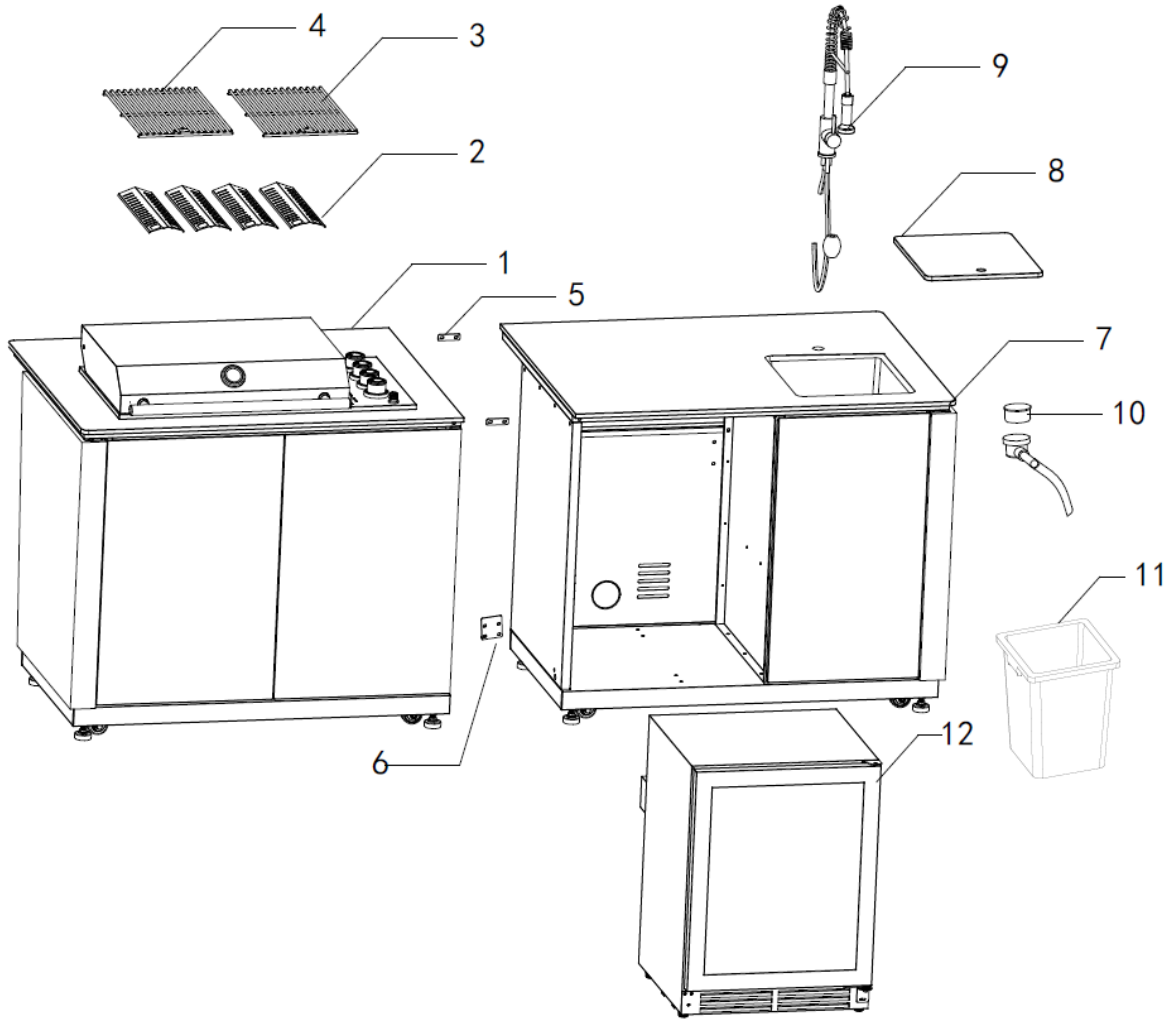
- Turn off the gas supply when the appliance is not in use. For LP installations, close the cylinder valve. For natural gas installations, close the manual gas shutoff valve if required.
- For LP gas installations, indoor storage is permitted only when the LP cylinder has been disconnected and removed from the appliance.

Precautions Regarding Children

- Never leave children unattended near the grill.
- Do not store items that attract children near or under the appliance.
- Do not allow children to sit or stand on any part of the grill.

This appliance is factory configured for LP gas. A manufacturer-approved conversion kit is available for conversion to natural gas. Conversion must be performed by a qualified technician in accordance with the conversion instructions provided with the kit and all applicable local codes.

Parts



Number	Description	Qty
1	Grill Head	1
2	Heat Tents	4
3	Cooking Grate	1
4	Cooking Grate	1
5	Mounting Brackets	2
6	Support Bracket	1
7	Sink Cabinet	1
8	Sink Cover	1

Number	Description	Qty
9	Kitchen Faucet	1
10	Drain Hose	1
11	Waste Bin	1
12	Refrigerator	1

M6X10 **10PCS**

Installation

Proper Location of the Outdoor Kitchen Suite
When selecting a location for your new Outdoor Kitchen Suite, always ensure that the installation complies with all applicable State and local safety codes and requirements.

This appliance is factory-configured for liquid propane (LP). Conversion to natural gas (NG) must be performed using a manufacturer-approved conversion kit and in accordance with the conversion instructions provided. If natural gas is used, select a location that minimizes the length of the gas line.

Because this unit includes a built-in refrigerator and other electrical components, a grounded, dedicated 15A / 120V power outlet is required. A GFCI-protected outlet may also be required, depending on local electrical codes.

When determining a suitable placement, consider exposure to wind, proximity to traffic paths, and the position of windows or doors that open directly into your home.

Place the grill enclosure only in areas with adequate ventilation. The size and configuration of your home and yard will influence the ideal location; however, as a general guideline, avoid placing the grill under or near windows that open into your home. Additional ventilation requirements are detailed later in this section.

The sides, bottom, and back of the grill enclosure must be at least 36 inches away from any combustible construction.

To reduce the risk of burn injury caused by reaching over a hot surface, avoid locating overhead cabinets or storage directly above the grill.

This grill is designed for outdoor use only.

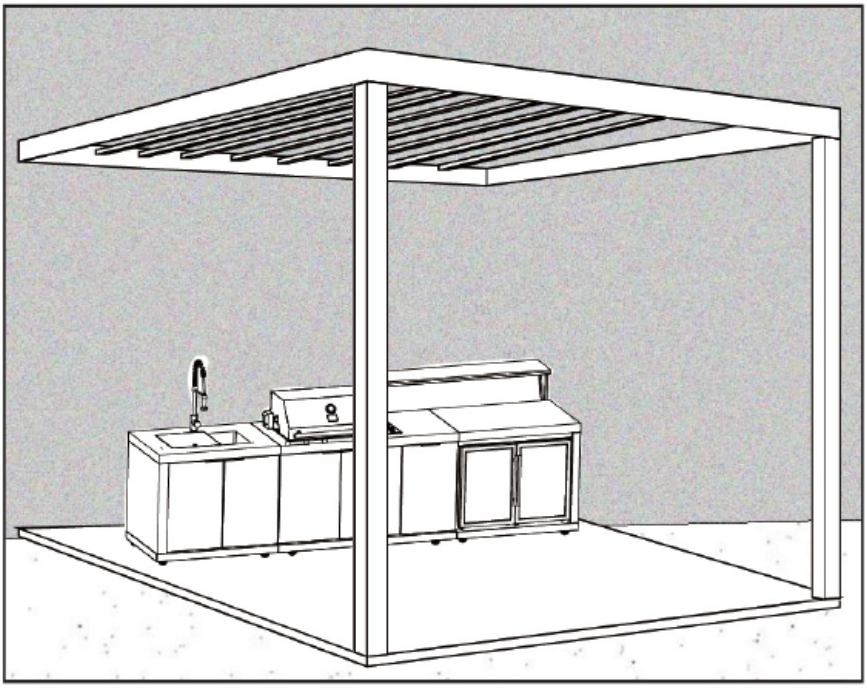
Carbon Monoxide Hazard
- This appliance can produce carbon monoxide, an odorless and potentially deadly gas.
- Using this appliance in an enclosed space can kill you.
- Never operate the grill in enclosed spaces such as a camper, tent, car, or home.

Ensuring Proper Ventilation
Do not install your grill or barbecue island in any enclosed or partially enclosed area that is walled on two, three, or four sides. Such areas include—but are not limited to—garages, sheds, breezeways, enclosed patios, cabanas, or similar structures.

Even if an area has windows, screens, or ventilation systems, it may still be considered enclosed and hazardous for grill operation. Enclosed areas are not approved locations for installation.

Do not install your grill beneath a sealed overhead structure. Acceptable overhead structures must

allow airflow, such as open or louvered pergolas.



An awning or pergola may be installed over the grill, provided it is high enough to prevent heat damage or fire. Maintain a minimum overhead clearance of 6 feet (72 inches) from the top of the grill hood to any overhead material.

A suitable installation location must include:
- Solid foundation
- Open airflow on at least three sides
- Minimum 6 ft of overhead clearance from combustible materials
- No overhead enclosure
- No adjacent windows
- No overhead storage
- No combustible materials stored in proximity

Explicit ventilation and clearance requirements are necessary to prevent heat damage, fire hazards, and the accumulation of unburned gas.

Construction Materials
KoolMore is not responsible for damage, injury, or death caused by installing a grill enclosure in a non-approved location or using non-approved construction materials.

⚠ Do NOT use combustible materials for built-in construction.

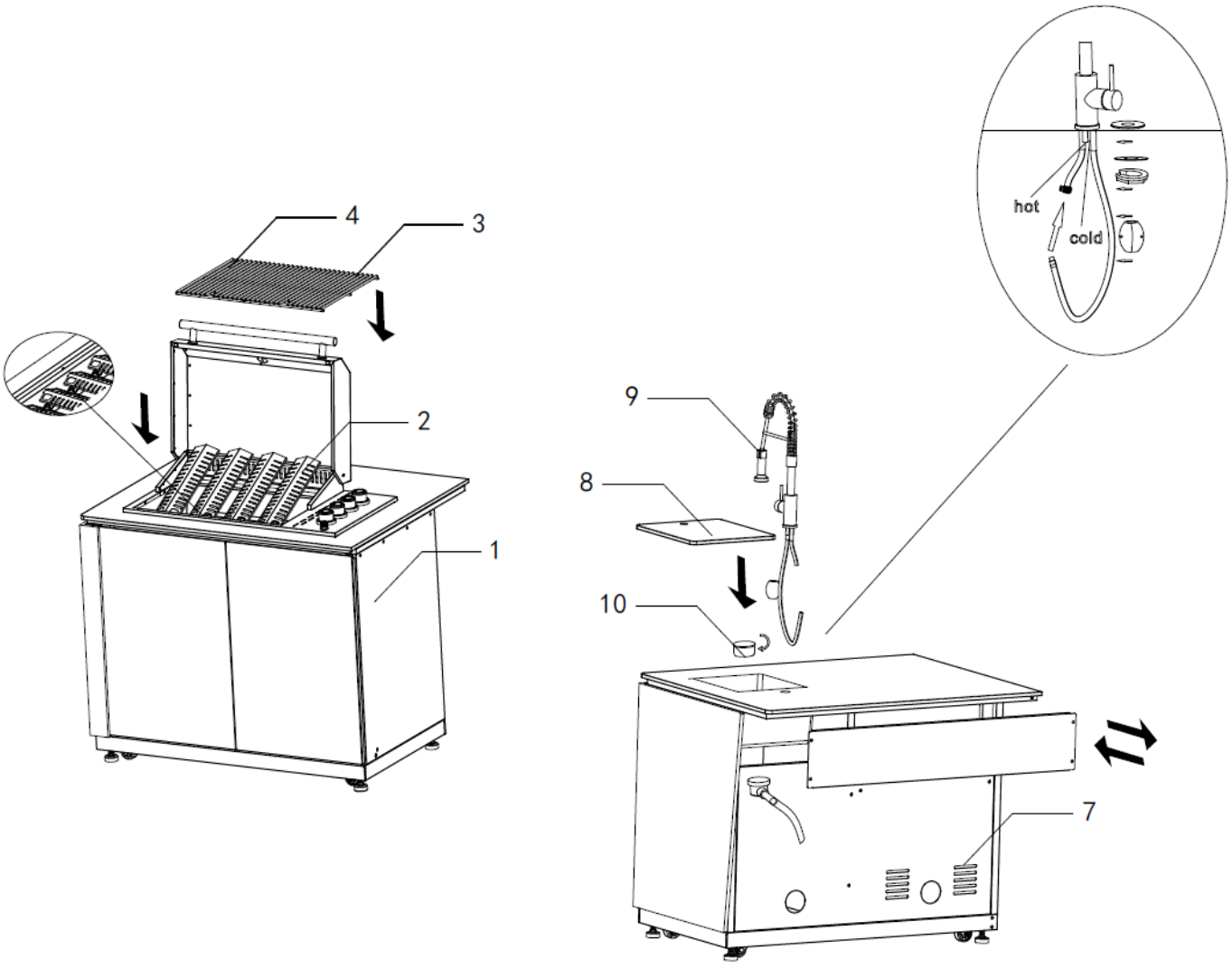
Acceptable building materials (non-combustible):
- Brick
- Cinder block
- Steel framing
- Fiber Cement Board
- Granite
- Tile

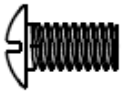
- Glass brick
- Concrete
- Cement
- Stucco
- Stone

Unacceptable building materials (combustible or heat-sensitive):
- Wood of any type
- Laminate or synthetic materials
- Plastics
- Linoleum
- Fiberglass

Avoid materials that may deteriorate or warp due to heat or weather, such as drywall or plaster.

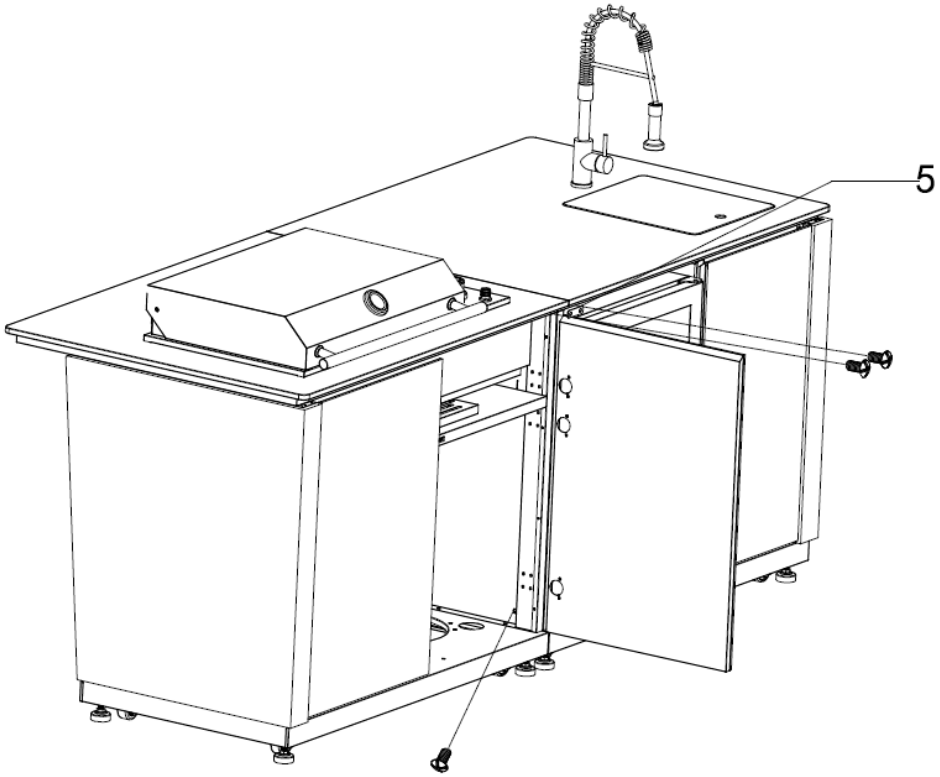
Distance of Product From Wall
Maintain the specified minimum clearances between the grill and combustible construction on the sides and back of the outdoor cooking appliance. The grill must also not be installed under over head combustible construction.





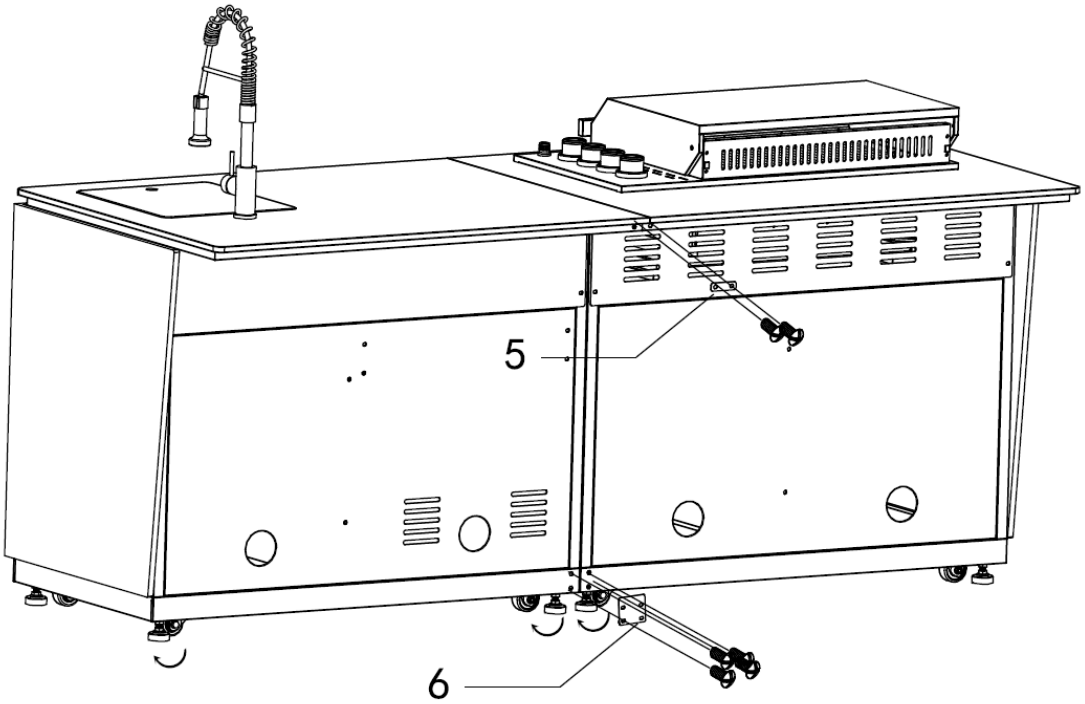
M6X10 3PCS

Attach the front mounting bracket (Part 5) to the front of the cabinet assembly as shown. Align the holes and secure the bracket using three (3) M6 × 10 screws. Tighten all screws securely.

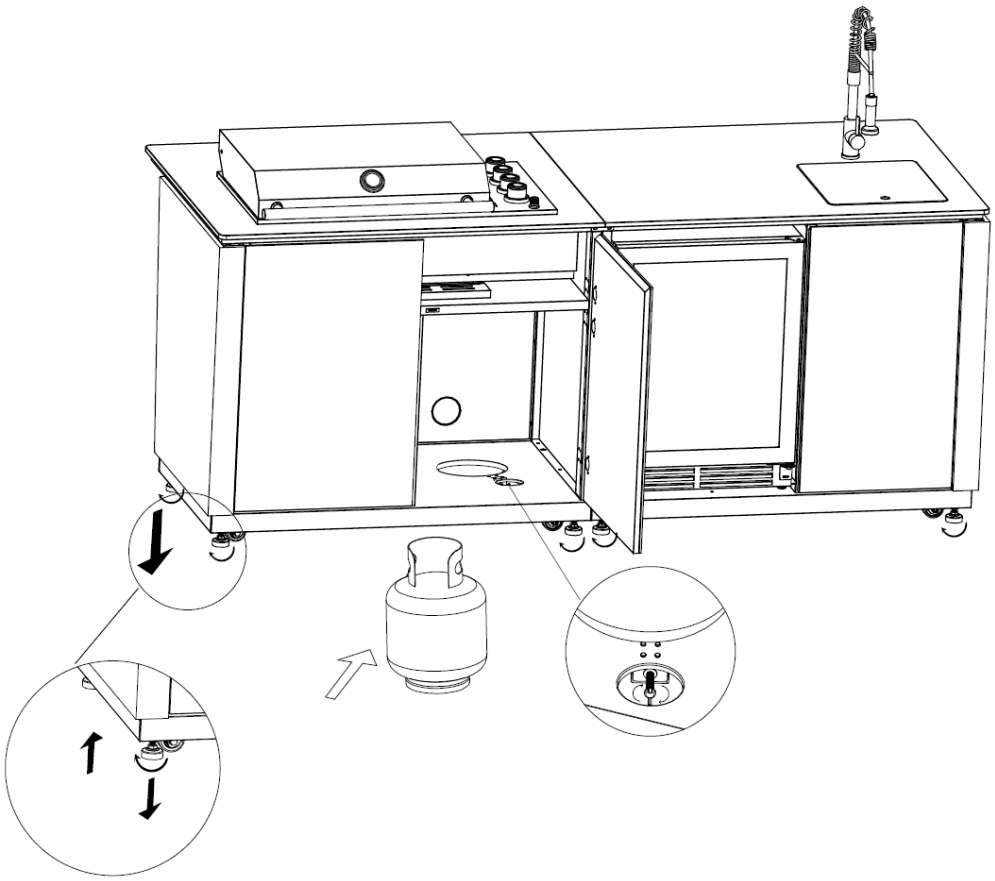




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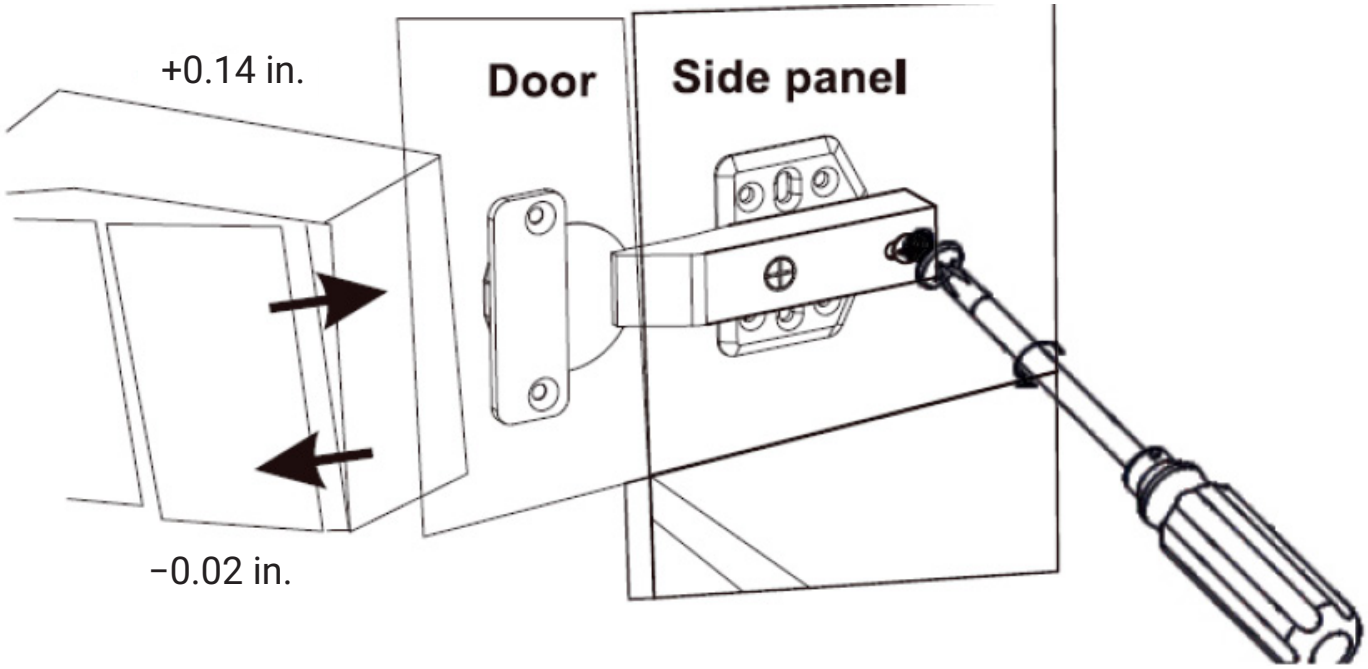
Align the grill cabinet and sink cabinet. Secure the cabinets together using the upper mounting bracket (Part 5) and lower mounting bracket (Part 6) as shown. Fasten each bracket with the supplied M6 × 10 screws (6 total) and tighten securely.



Level the outdoor kitchen by adjusting the leveling feet as needed. Place the LP cylinder in the designated cabinet compartment. Secure the cylinder by tightening the tank retention bolt from underneath the cabinet as shown. Ensure the cylinder is firmly held in place before connecting the regulator.

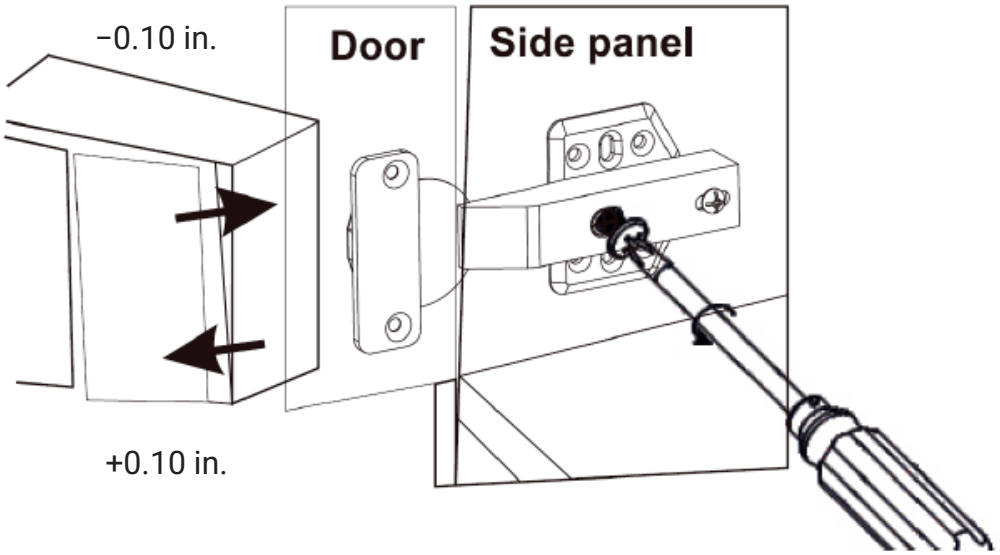
Horizontal (Left/Right) Adjustment

Turn the adjustment screw as shown to move the door horizontally. Adjust until the door is properly aligned with the cabinet and adjacent panels.



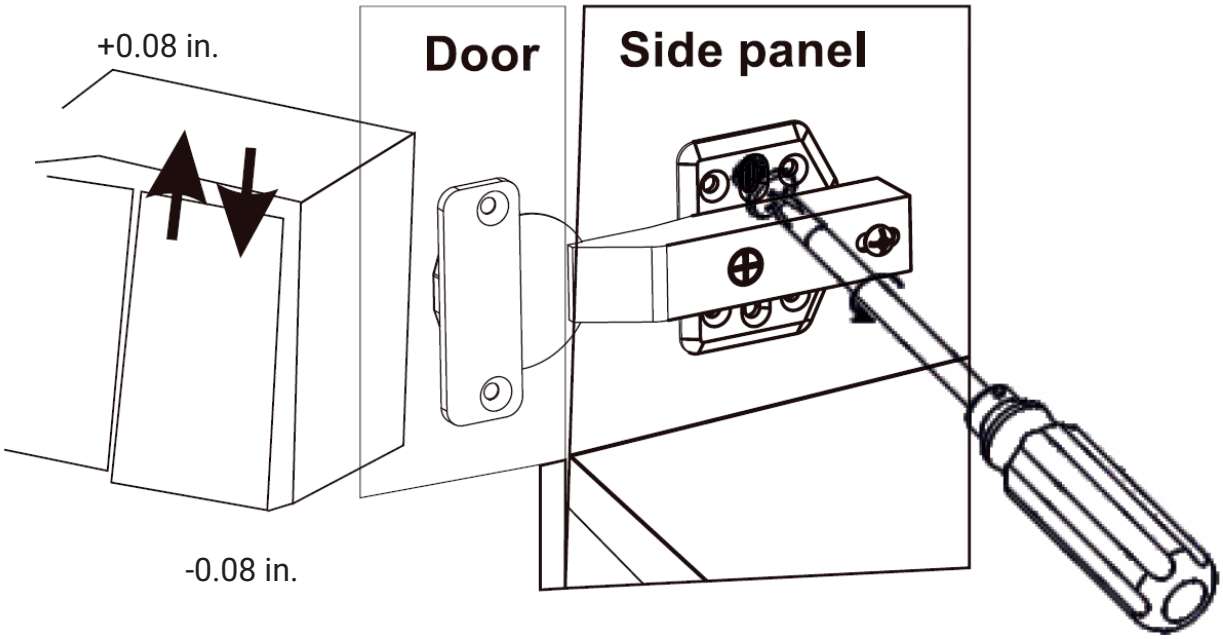
Depth Adjustment

Turn the adjustment screw as shown to move the door inward or outward for proper alignment with the cabinet face. The hinge provides approximately ±0.10 in. of depth adjustment.



Vertical (Up/Down) Adjustment

Loosen the mounting screws slightly and move the door up or down as needed. Once the door is properly aligned, retighten the screws securely. The hinge provides approximately ±0.08 in. of vertical adjustment.



Specifications



803930

CSA/ANSI Z21.58-22 CSA 1.6-22
Outdoor Cooking Gas
Appliance

Model Information
Model No: KM-OKI-1595, KM-OKI-5595
Gas Type: Liquid Propane (LP)
Main Burner Input Rate: 12,000 BTU/hr (per burner)
LP Orifice Size: 1.02 mm
Natural Gas (NG) Orifice Size: 1.4 mm
Total Input Rate: 48,000 BTU/hr

Clearance Requirements
Minimum clearance from combustible construction:
- Sides: 36 in.
- Rear: 36 in.

⚠ **WARNING:**
Do not install or operate this appliance under any overhead combustible surface.

LP Gas Safety Warning

⚠ **WARNING:**
a. Do not store a spare LP gas cylinder under or near this appliance.
b. Never fill the LP gas cylinder beyond 80% capacity.
Failure to follow these instructions exactly may result in a fire, explosion, or serious injury.

Electrical Information
Electrical Rating: 120V AC, 60Hz
- This appliance must be connected to a GFCI-protected outlet.
- Do not use extension cords unless absolutely necessary. If used, they must be outdoor-rated (W-A), GFCI-protected, and properly grounded.

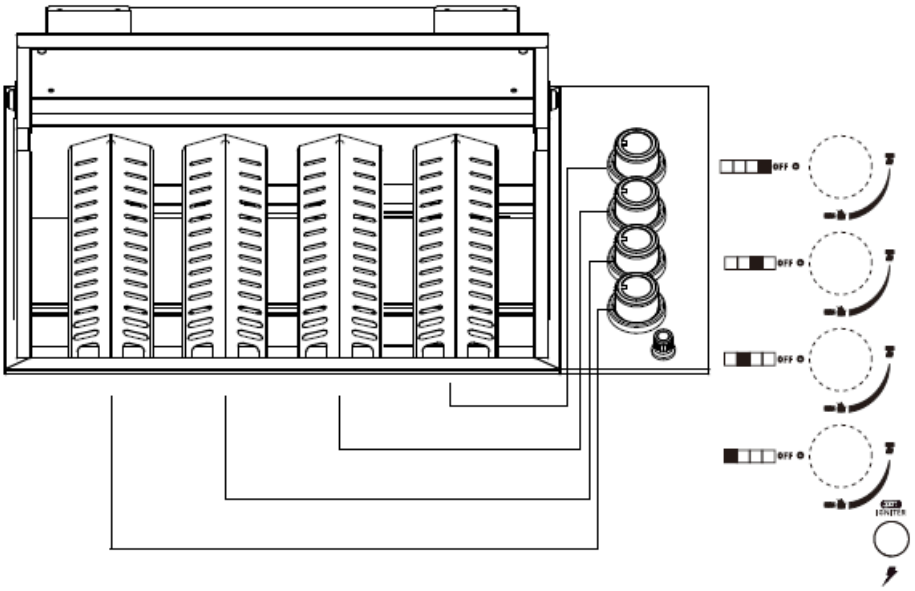
Gas Regulator Information
⚠ **CAUTION:**
Use only the gas pressure regulator supplied with this appliance.
The regulator is factory-set for an outlet pressure of 11 inches water column (W.C.).
- For LP installations, turn off the gas supply at the cylinder when the appliance is not in use.
- This appliance is factory-configured for LP gas and may be converted to natural gas using a manufacturer-approved conversion kit. Conversion must be performed in accordance with the instructions provided in this User Manual.

Outdoor Use Notice

FOR OUTDOOR USE ONLY
For LP installations, if the appliance is stored indoors, the LP gas cylinder must be disconnected and stored outdoors in a well-ventilated area.

Operation

Control Panel Overview



Lighting the Grill

⚠ **WARNING:** Always open the grill lid before attempting to light any burner. Failure to do so may result in a fire or explosion.

Before Lighting

- Inspect the gas hose for cuts, wear, or abrasion. Replace if damaged.
- Keep the area around the grill clear of flammable materials.
- Ensure ventilation openings are free of obstructions.
- Keep propane cylinders, regulators, and hoses away from temperatures above 125°F (51°C).
- Make sure all burner control knobs are in the OFF position.

Electronic Ignition Lighting

1. Open the grill lid.
2. Push in and turn the control knob to the **MAX** position for **2–5 seconds,** then turn it back to **OFF.** This allows trapped air in the gas line to clear.
3. Push in and turn the control knob to **MAX** again. While holding the knob in, press the igniter button for **2–5 seconds.**
4. Once the burner ignites, release both the control knob and the igniter button.
5. If the burner does not ignite within **5 seconds,** turn the control knob to **OFF**, wait **5 minutes** for any accumulated gas to dissipate, and then repeat the lighting procedure.
6. Repeat the procedure for any additional burners.

Manual Shutdown

- To turn off the grill, turn all burner control knobs to the OFF position. For LP installations, close the cylinder valve after the burners have been turned off.
- A popping sound when shutting off the burners is normal.

Important Safety Information
FOR OUTDOOR USE ONLY

- For LP installations, turn off the gas supply at the cylinder when the grill is not in use.
- **WARNING:** Accessible parts may become very hot during operation. Keep young children away from the appliance.

Connecting the Grill to a Gas Supply

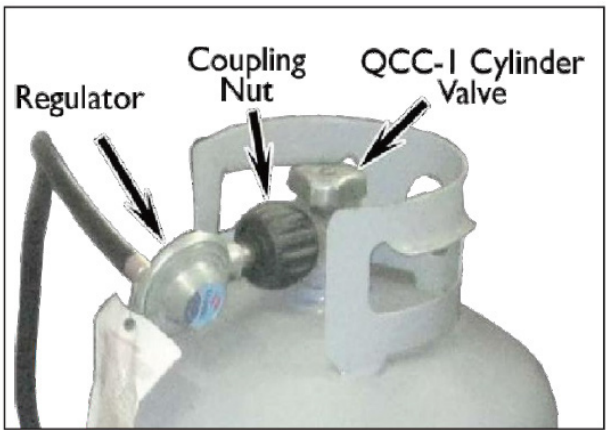
Connecting the Grill

Connect the gas supply to the grill using the appropriate connection for the selected fuel type (LP or NG).

Alternative LP cylinders may be used if they are compatible with the cylinder retention system and comply with applicable local regulations. Refer to the illustrations to ensure the cylinder is secured correctly and that the points of contact between the cylinder and retention mechanism are correct.



Liquid Propane (LP) Connection



- Use only the pressure regulator and hose assembly supplied with the appliance or an approved replacement specified by the manufacturer.
- Replacement LP regulators and hoses must include a coupling nut compatible with a QCC-1 LP cylinder valve on one end and a 3/8” tapered female fitting on the other end for connection to the grill manifold.
- Connect the brass fitting to the manifold inside the grill. Do not use Teflon tape or pipe sealant.
- Securely connect the coupling nut to the LP cylinder valve.

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

Natural Gas (NG) Connection

- Connect the natural gas supply line to the NG connection stub located inside the Outdoor Kitchen Suite.
- Follow the instructions on page 23 for natural gas connection requirements and procedures.

After completing the connection, perform a leak test.

Leak Testing Procedure
Perform a leak test at least once per year, and any time the gas cylinder is replaced, disconnected, or when any part of the gas system is serviced.

Always perform leak tests outdoors in a well-ventilated area.
Never smoke or use open flames during leak testing.

To Perform a Leak Test:
1. Prepare a leak-testing solution by mixing one part liquid dish soap with one part water in a spray bottle.
2. Ensure all control knobs are in the OFF position.
3. Turn on the gas supply:
   - For natural gas, open the main gas valve.
   - For LP gas, open the cylinder valve slowly.
4. Spray the soapy solution on all gas connections and joints.
   - Bubbles indicate a gas leak.
5. If bubbles appear, close the gas supply and correct the leak by tightening connections or replacing defective components with manufacturer-approved replacement parts.
   - Do not attempt to repair a damaged cylinder valve. Replace the cylinder immediately.
6. Turn all control knobs back to the OFF position.

If You Are Unable to Stop a Leak:
1. Turn all control knobs to OFF.
2. Shut off the gas supply. Relieve pressure in the hose and manifold by opening one burner control valve briefly, then return the control knob to the OFF position.
3. For LP systems, remove the cylinder from the grill.
4. Contact an authorized gas appliance service technician or LP gas supplier.

WARNING: Never use a match, lighter, or open flame to check for gas leaks.

Do not use the appliance until the leak has been fully corrected.

Using Your Grill
Before operating the grill, read all instructions carefully.
Before first use, wash the entire grill with mild soap and water to remove manufacturing oils or residues. Dry thoroughly.
Cover the grill when not in use to minimize exposure to dust, dirt, and weather and to help extend the life of the appliance.

Important Safety Reminders
- Use the grill only for its intended purpose.
- Never use charcoal in a gas grill.
- Do not heat sealed containers (such as cans or jars) on the grill. Pressure buildup may cause them to explode.
- Never store flammable materials, including paper, cloth, gasoline, or lighter fluid, on or near the grill.

Basic Grill Operation

Before lighting the grill:

- Ensure all burner control knobs are in the OFF position.
- Do not attempt to light the grill if you smell gas.
- After making any gas connection, perform a leak test using a soap-and-water solution.

1. Ensure the drip tray is installed correctly.
2. Light the grill according to the lighting instructions provided previously.
3. Turn all burner control knobs to **Max** and preheat the grill with the lid closed for approximately 15 minutes.
4. Place food on the grill and cook as desired. Adjust heat as needed.
5. Allow the grill to cool completely before cleaning the drip tray.

Do not leave the grill unattended while it is in use.

Gas Cylinder Orientation

The LP gas cylinder must remain upright during operation to allow proper vapor withdrawal. Operating the grill with the cylinder on its side may allow liquid gas to enter the regulator, causing erratic flames, flare-ups, or explosions.

⚠ Warnings & Cautions

⚠ WARNING:

Do not use matches, handheld lighters, or any open flame to light the grill. Severe burns, fire, or explosion may result.

⚠ WARNING:

Do not cover the entire cooking surface with griddles or pans. Trapped heat may cause overheating and damage to grill components.

⚠ CAUTION:

Do not spray water on a hot grill. Sudden cooling may damage porcelain-coated or cast-iron components.





Maintenance

Cleaning and General Maintenance
To ensure safe operation and long service life, follow these maintenance instructions carefully.

Clean the interior components of the grill regularly based on frequency of use and the types of food cooked. The entire grill should be thoroughly cleaned **at least once per year,** or more frequently with heavy use.

Always keep the area surrounding the grill clear of combustible materials, gasoline, and other flammable liquids or vapors. Do not obstruct the airflow required for proper combustion and ventilation.

Before cleaning any part of the grill, disconnect the electrical power supply.

These instructions apply to grills and barbecue islands with stainless steel components.

Although stainless steel resists rust and corrosion better than ordinary steel, it is not rust-proof. Regular cleaning and periodic protection are necessary to maintain its appearance and prevent corrosion.

For best results, clean the grill shortly after cooking, once it has cooled enough to handle safely. This helps prevent grease buildup, reduces fire risk, and keeps the grill looking its best.

Stainless Steel Care and Cleaning
All exposed stainless steel surfaces require proper care to maintain their finish.

Basic Cleaning Steps
1. **Clean**
   Use a sponge or soft cloth with warm water and mild dish soap to remove grease, food residue, and stains. For heavier soil, non-abrasive household degreaser may be used.
2. **Rinse**
   Rinse all surfaces thoroughly and dry completely with a clean towel. Do not allow stainless steel to air-dry.
3. **Polish**
   Apply a stainless steel surface protectant to all exposed stainless steel surfaces to help prevent smudging, stains, and corrosion.

Approved and Prohibited Cleaning Products
DO NOT USE the following, as they may damage stainless steel surfaces:
- CLR
- Lime-Away
- Oven cleaner
- Abrasive cleansers
- Ammonia
- Bleach or chlorine

- Bleach or chlorine
- Steel wool pads
- Wire brushes
- Scrapers
- Pumice

Recommended Cleaning Products
- Mild dish detergent (such as Dawn®)
- Formula 409®
- Fantastik®
- Instant Rust Out® (exterior surfaces only)
- Stainless steel protectant
- Sheila Shine® (exterior surfaces only)

Baking soda, lemon oil, vinegar, or club soda may also be effective for removing light soil.

Do not use steel wool or wire brushes on stainless steel surfaces.
For light soil, use a soft cloth or sponge.For heavier buildup, use a non-metallic scrubbing pad approved for stainless steel surfaces.

Apply stainless steel protectant or Sheila Shine to a paper towel (not directly to the grill), then wipe in the direction of the grain. Buff with a clean cloth until dry. A slight residue is acceptable.

⚠ **WARNING:**
Do not use Instant Rust Out, Stainless-Steel protectant, or Sheila Shine on food-contact surfaces or near food preparation areas.
Aerosol products are flammable and should not be used near open flames, sparks, or other ignition sources.

Rust Removal
Stainless steel may rust if not properly maintained, especially in coastal or high-humidity environments. Salt accelerates corrosion, so frequent cleaning is essential.

Recommended Rust Removal Methods
Method 1: Instant Rust Out (Exterior Only)
Spray the affected areas and allow the solution to sit for approximately 30 seconds. Wipe clean with a cloth. Rinse with water, dry thoroughly, then apply WD-40 or Sheila Shine as a protective coating.

Method 2: Stainless-Steel Protectant or Sheila Shine (Exterior Only)
Spray the surface lightly with the cloth and wipe it clean. For heavier rust, use a non-metallic scrubbing pad approved for stainless steel surfaces.

⚠ **CAUTION:**
Do not use nitric acid or other highly corrosive cleaning chemicals on stainless steel surfaces. It is highly corrosive and may cause injury or damage to stainless steel surfaces.

Cleaning the Interior of the Grill

1. Clean interior surfaces with warm water, mild dish soap, and a soft cloth or sponge.
2. Rinse and dry thoroughly. Do not allow water to collect or puddle. Standing water may cause corrosion.
3. Cooking racks, and flame tamers can be removed for cleaning and are dishwasher safe.

Burner Maintenance

Spiders and insects may nest in burner tubes, restricting gas flow and causing flashback fires.

Important:

Before servicing burners, turn all control knobs to the OFF position, shut off the gas supply, and disconnect the fuel line.

To Clean Burners:

- Remove locking pins located beneath the grill toward the back.
- Lift burners out carefully, away from the gas valve orifices.
- Clean burner exteriors with a soft brush.
- Clear clogged ports using a stiff wire (such as an open paper clip).
- Inspect burners for cracks or damage. Replace damaged burners immediately.

Reinstall burners securely. Locking pins do not need replacement.

Cooking Grates

Clean cooking grates with hot water and detergent. A stiff brush or steel wool may be used **only on the cooking grates,** not on other stainless steel surfaces.

Drip Pan

The full-width drip pan collects grease and should be cleaned after each use.
Allow the pan to cool completely before cleaning. Wash with warm, soapy water and rinse thoroughly.

Steam Cleaning

Steam cleaning the grill interior is an effective method that does not void the warranty. Portable steam cleaners may be used on most grill components, including burners.

After steam cleaning, wipe all surfaces dry. If burners become wet, ignite them and allow them to burn for approximately **10 minutes** to remove moisture.

Covering Your Grill

After the grill has completely cooled, cover it with the included full-length, zippered weather cover. Using the cover helps protect the grill from weather exposure and environmental contaminants.

Never cover the grill while it is hot.

Troubleshooting

Problem: Plugged Orifice
Solution: If a burner orifice becomes blocked, clear it as follows:
1. Remove the cooking grates, flame tamers, and grease tray.
2. Remove the burner locking pin using a standard screwdriver or needle-nose pliers.
3. Carefully lift each burner upward and away from the gas orifice.
4. Remove the orifice from the control valve.
5. Gently clear any obstruction using a fine wire.
6. Reinstall the orifice.
7. Reinstall the burners, ensuring each burner is properly seated over the orifice and the burner peg is engaged in the mounting hole at the bottom of the firebox.
8. Reinstall the flame tamers, cooking grates, and grease tray.

Note: If you suspect an obstruction inside the control valve, do not attempt to repair it. Contact KoolMore Customer Support or an authorized technician for assistance.

Problem: Igniter Misaligned or Not Sparking
Solution: Perform the following checks:
- Verify that the electrode is properly aligned with the burner and is clean and free of grease or debris.
- Ensure the ignition wire is firmly connected to both the igniter and the electrode. Replace the wire if it is frayed or cracked.
- With the gas supply turned OFF and all control knobs in the OFF position, test each igniter individually:
  - Push the control knob entirely inward and rotate it approximately ¼ turn counter-clockwise until you hear a click.
  - A blue spark should be visible at the electrode tip.
  - Return the control knob to OFF before testing the next igniter.

Important: If the grill was recently in use, wait at least 5 minutes before attempting to relight. This allows any accumulated gas to dissipate.

Problem: Flashback (Fire Inside Burner Tubes)
Solution: If flames appear inside or around the burner tubes:
- Immediately turn off the gas supply at its source.
- Turn all control knobs clockwise to the OFF position.
- Allow the grill to cool completely.
- Remove the cooking grates, flame tamers, and grease tray.
- Clean the burner tubes and burners thoroughly as described in the maintenance section of this manual.
- If the problem persists after cleaning, discontinue use and contact a qualified service technician.

Fuel Type Conversion

THIS CONVERSION MUST BE PERFORMED BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH ALL APPLICABLE CODES.

Fuel Type Conversion (LP to Natural Gas)

IMPORTANT SAFETY INFORMATION

- This grill is factory-configured for Liquid Propane (LP).
- Natural gas (NG) conversion must be performed by a qualified gas technician only.
- Do NOT attempt to convert this grill yourself. Improper conversion may result in gas leaks, fires, explosions, serious injuries, or deaths.
- If you smell gas, hear unusual noises, or notice abnormal operation after conversion, immediately shut off the gas supply and discontinue use until the appliance is inspected and repaired by a qualified technician.

Before You Begin

- Ensure the grill has been properly converted for natural gas before connecting it to an NG supply.
- When converted to natural gas, replace the LP gas label with the supplied NG gas label.
- For mobile appliances connected to a fixed gas supply with a flexible hose, a restraining chain or tether of adequate strength must be installed.
- The restraining device must be securely attached to both the appliance and the permanent structure.

Parts and Tools Required

Included with Conversion Kit

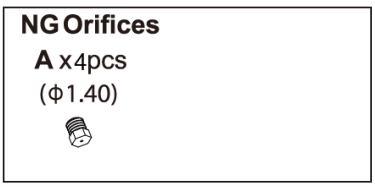
- Natural gas orifices (Ø 1.40 mm, 4 pcs – main burners)
- Anaerobic thread sealant

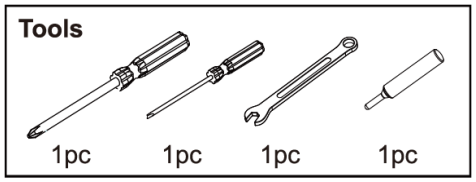
Tools (Included)

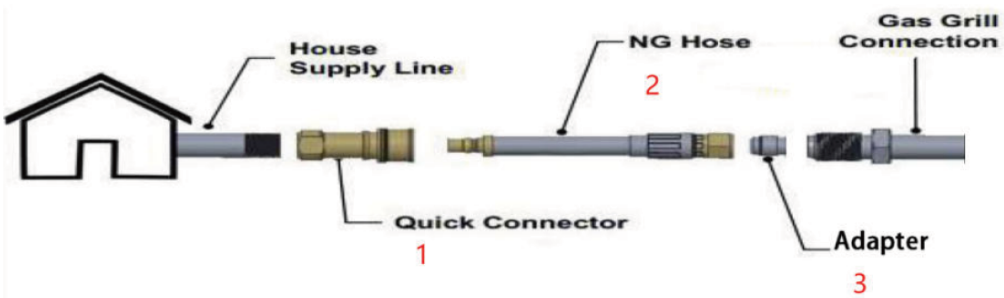
- 7 mm nut driver
- Flat-head screwdriver
- Phillips screwdriver

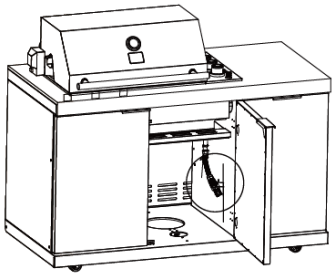
Customer-Supplied Accessories

- 10 ft (3.0 m) natural gas hose
- 4” WC natural gas regulator with hose

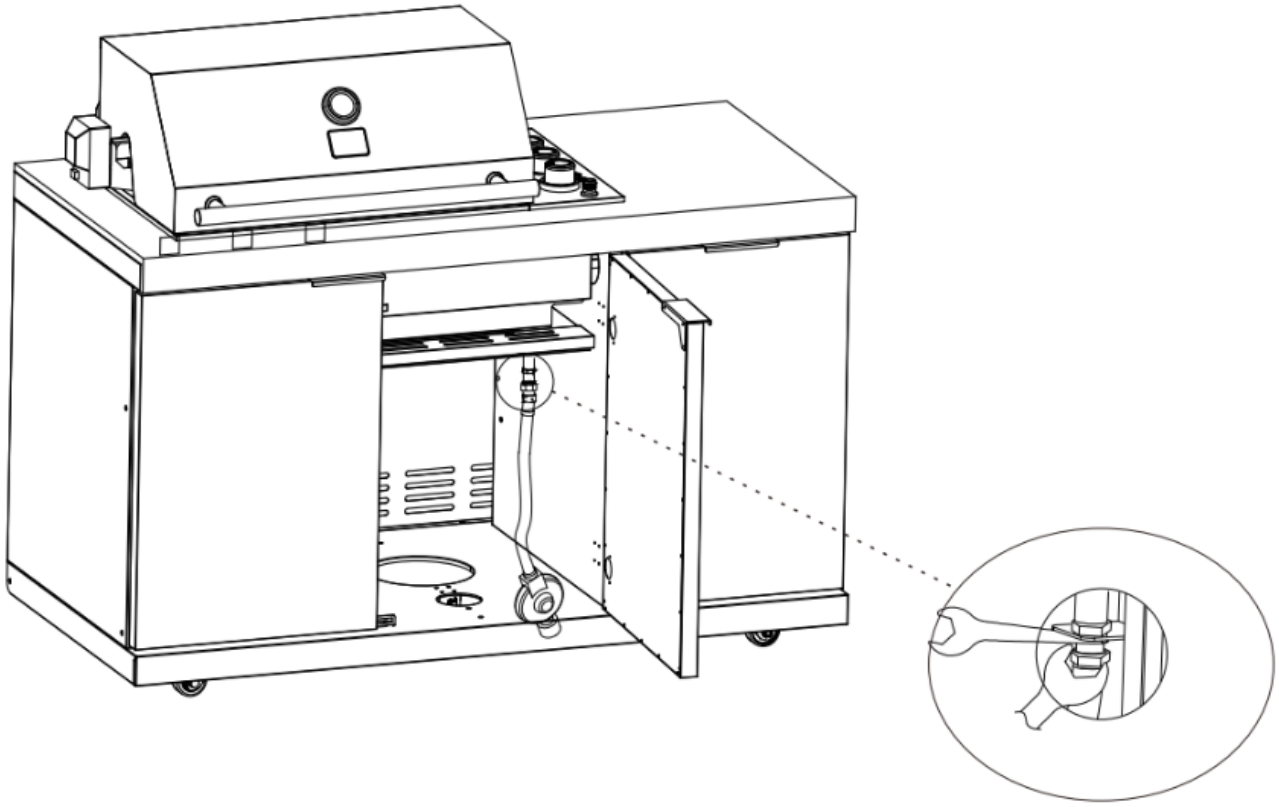








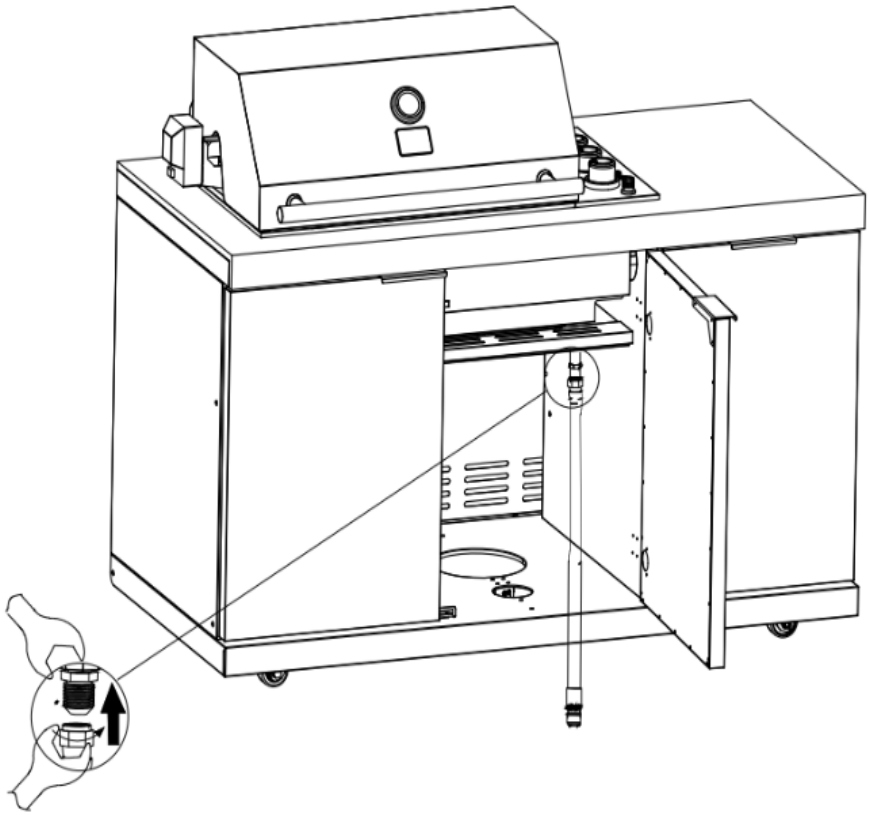
LP to Natural Gas Conversion Procedure



Adjustable wrench not included.

Gas Supply Preparation

- Turn off the main gas supply valve.
- Disconnect and remove the LP gas cylinder.
- Ensure all burner control knobs are in the OFF position.
- Remove the LP regulator from the manifold using an adjustable wrench.
- Install the natural gas hose and regulator assembly onto the manifold and tighten securely.

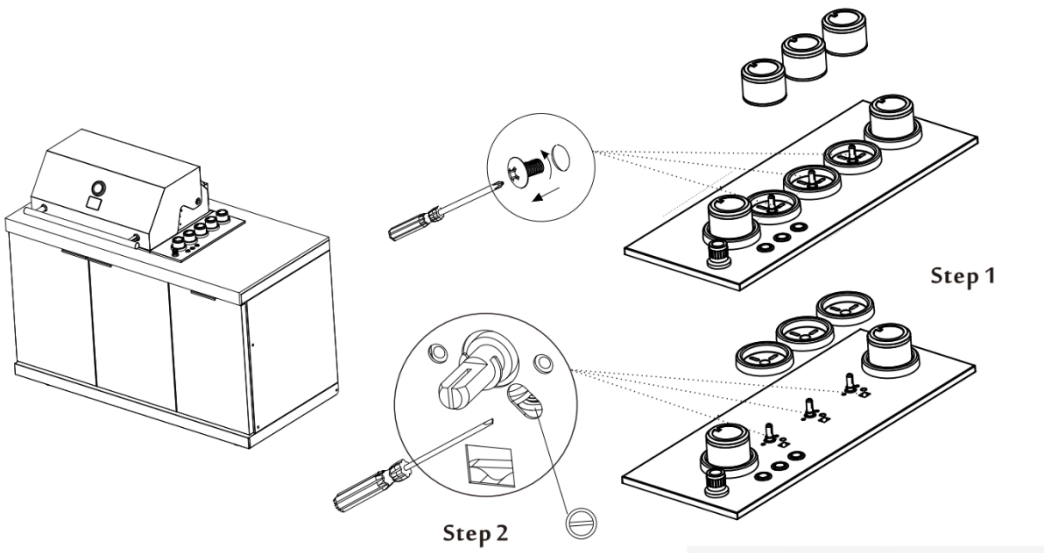


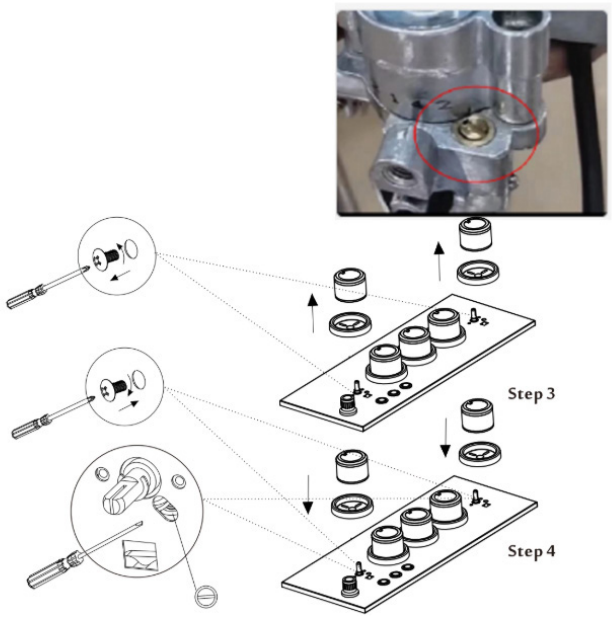
Orifice Replacement

1. Remove the drip tray.
2. Remove the control knobs.
3. Loosen the screws securing the control panel (leave two screws loosely attached for support).
4. Remove the valve cover and nozzle bracket.
5. Using a wrench, remove the LP orifices from the main burners.
6. Apply anaerobic sealant to the threads of the NG orifices.
7. Install the NG orifices and tighten securely.
8. Reinstall the nozzle bracket and valve cover.

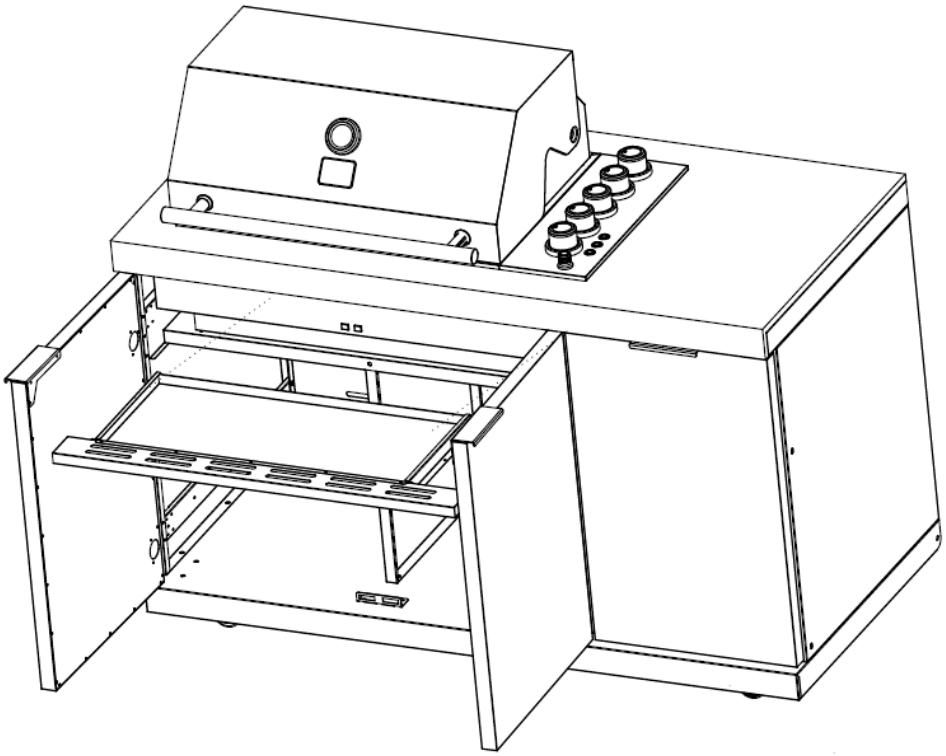
Valve Adjustment

1. Using a flat-head screwdriver, adjust the valve screw:
   - Turn the adjustment screw one full turn counterclockwise from the fully seated position.
   - Bottom position = LP
   - Top position = NG
     (Main burners only)
2. Reinstall the control panel and secure all screws tightly.
3. Reinstall all control knobs.

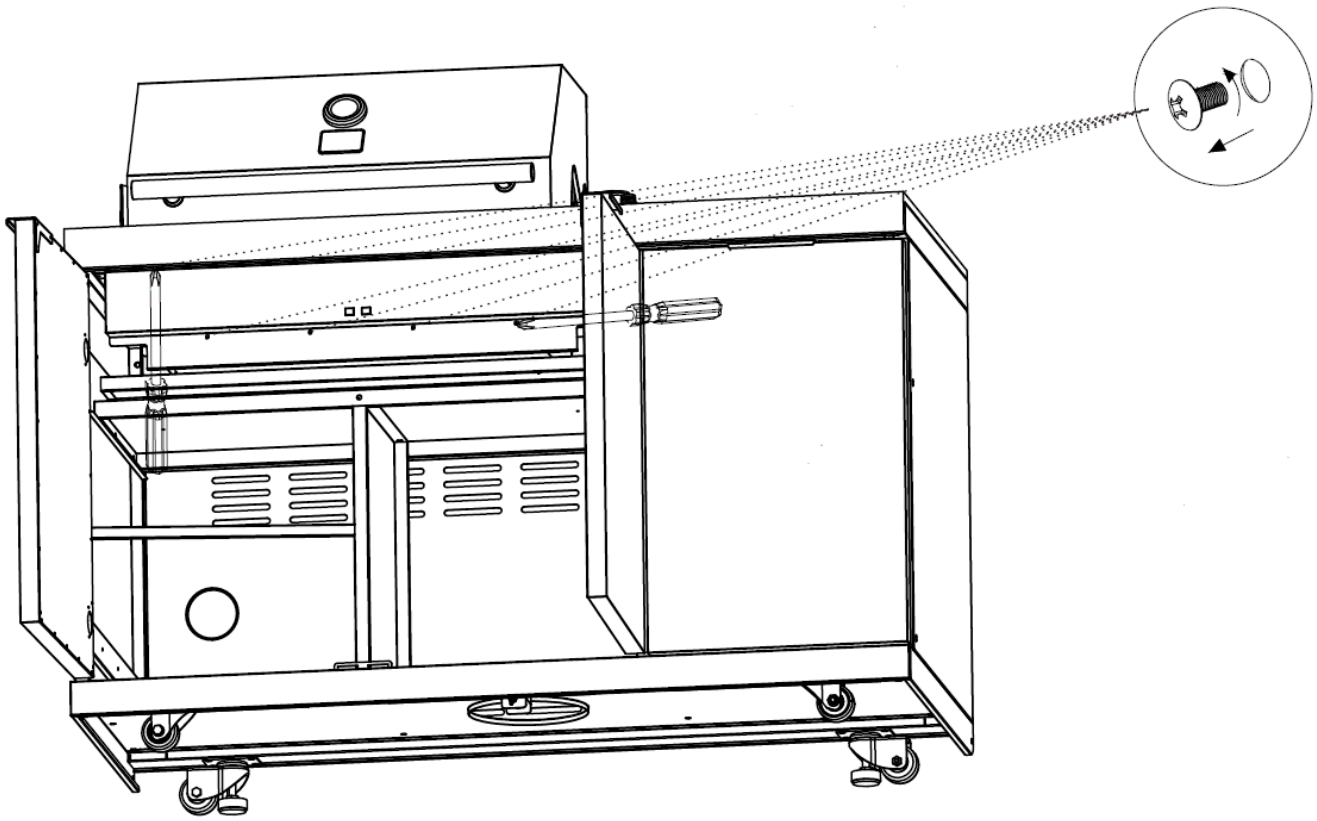




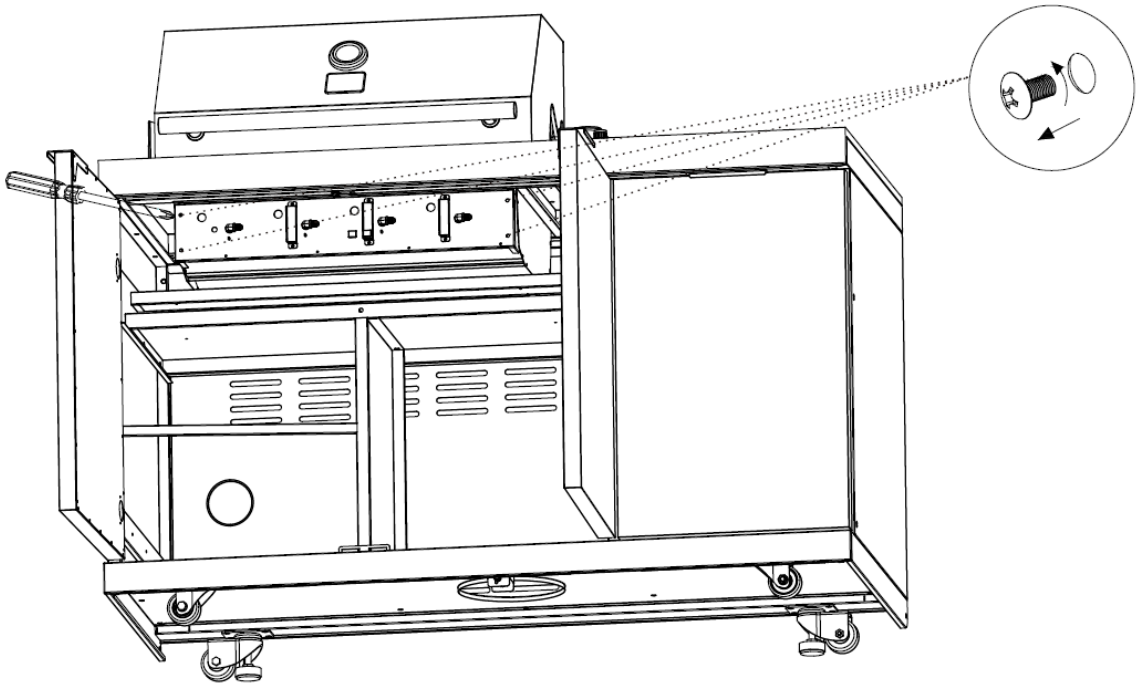
Take out the drip tray



Unscrew the valve cover

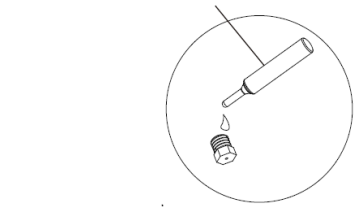


Unscrew the valve cover

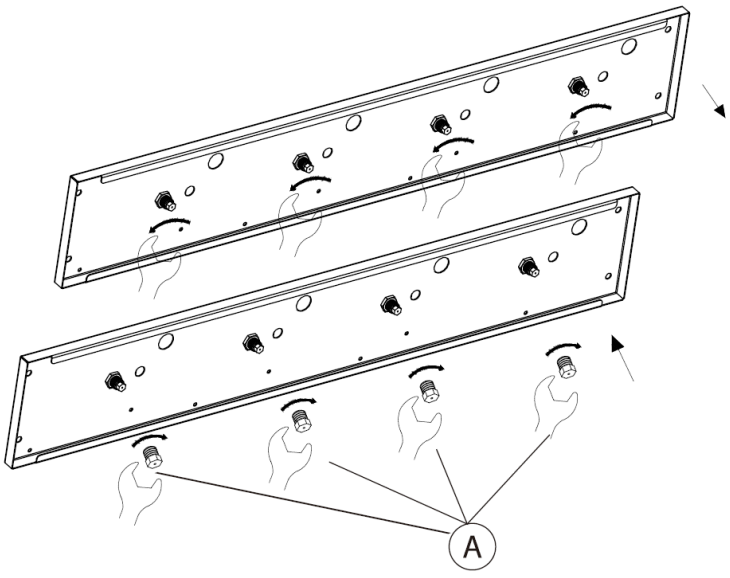


Using a wrench, remove the LP orifices and install the supplied NG orifices (Ø1.40 mm). Apply anaerobic thread sealant to the NG orifice threads before installation.

NG Orifices
4 X 4 pcs
(ϕ1.40)



Anaerobic Adhesive



Reassembly and Leak Testing

1. Reconnect all gas hoses, including the infrared burner hose if applicable.
2. Secure all panels using the original screws.
3. Verify all burners are correctly seated and secured.
4. Perform a soap-and-water leak test on all gas connections.
5. Light the burners to confirm proper operation.

Natural Gas Connection

1. Connect the brass fitting on the flexible NG hose to the grill.
2. Connect the quick-disconnect fitting on the opposite end of the hose to the household natural gas supply connection.
3. Perform a final leak test after the connection is complete.

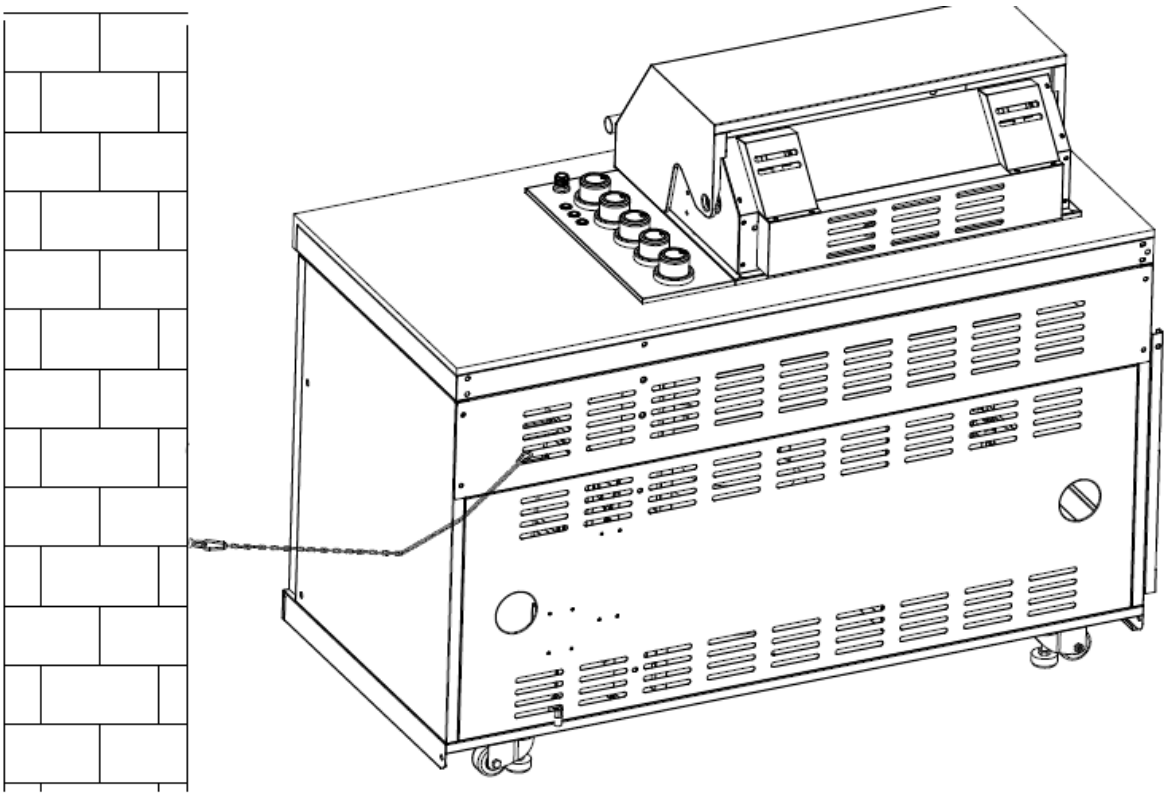
Post-Conversion Safety Requirements

After conversion to natural gas, the restraining device must remain installed whenever the appliance is connected.

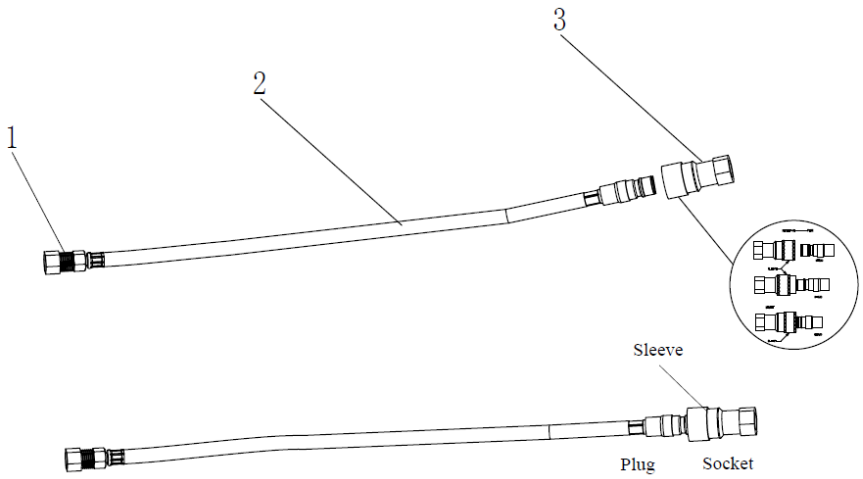
- Install a restraining chain or wire of adequate strength between the grill and a fixed wall.
- Ensure compliance with all local gas and building codes.

⚠ **WARNING:**

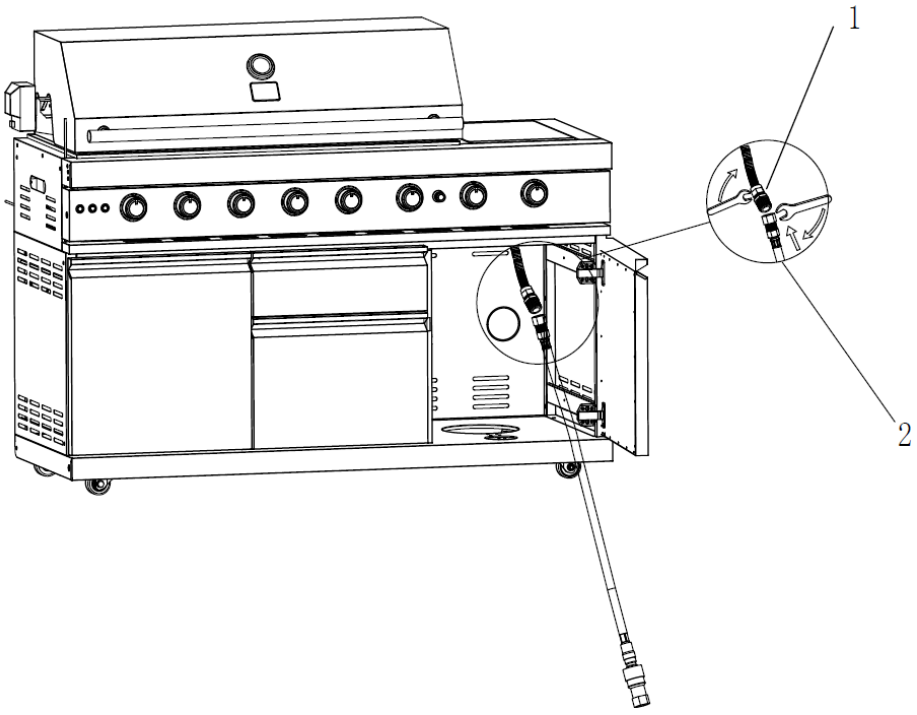
- Failure to follow these instructions exactly may result in fire, explosion, serious injury, or property damage.



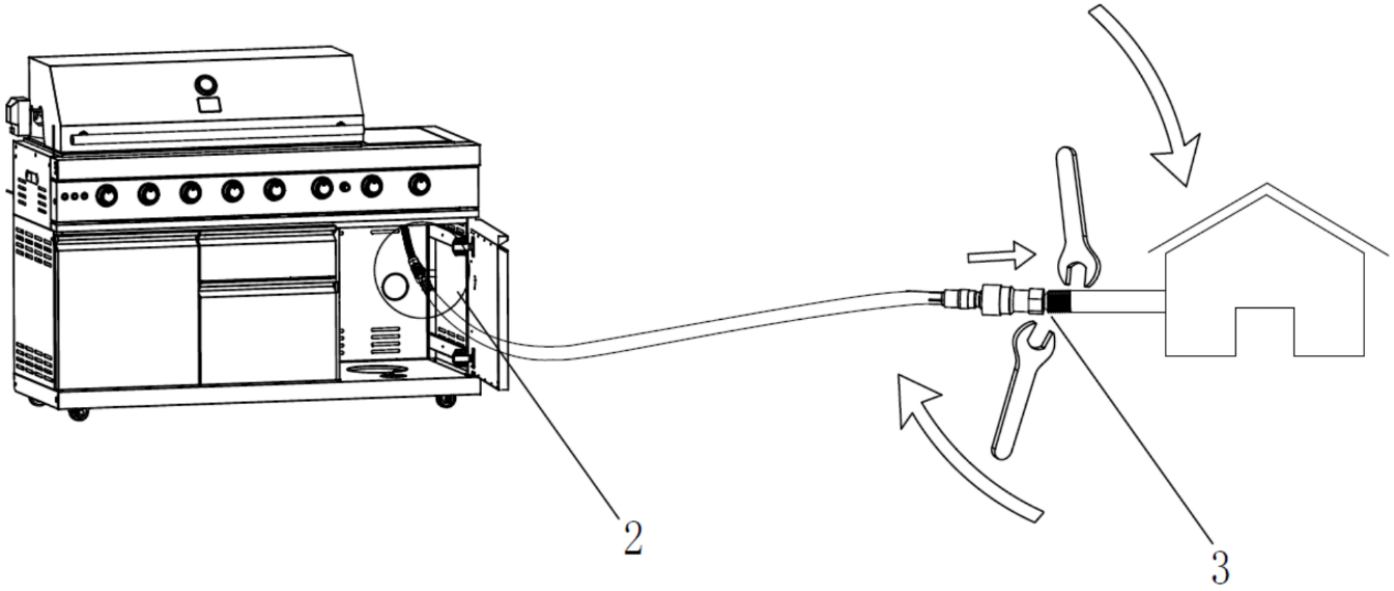
1. Connect the socket to the plug by pulling back the sleeve and fully engaging the quick-disconnect fitting.



2. Connect the natural gas hose assembly to the grill gas inlet and tighten securely.

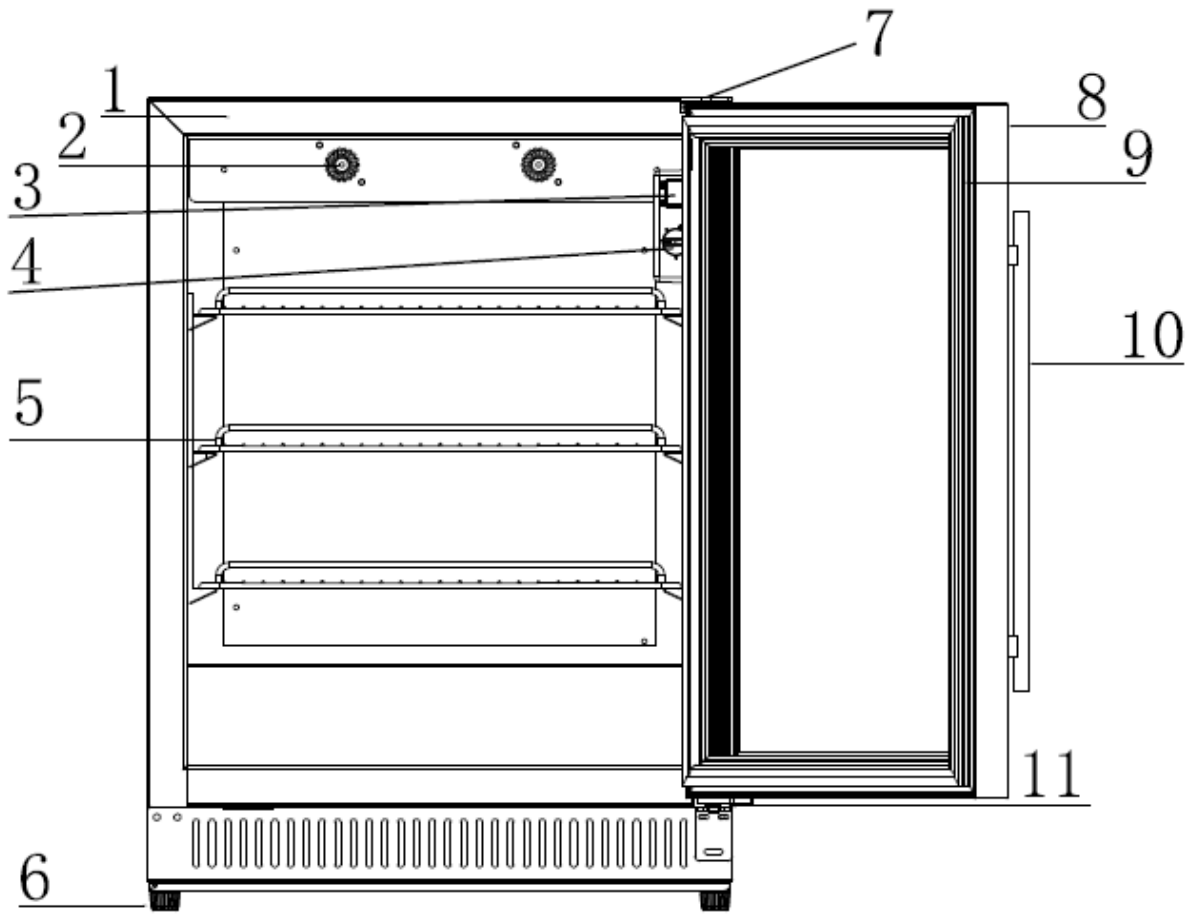


3. Connect the quick-disconnect fitting to the household natural gas supply connection.



Refrigerator Overview

Overview



1. Cabinet
2. Evaporator Fans
3. Interior LED Light Switch
4. Temperature Control Knob
5. Wire Shelf
6. Adjustable Leveling Foot
7. Upper Door Hinge
8. Glass Door
9. Door Gasket
10. Door Handle
11. Lower Door Hinge

Product appearance may vary slightly from the illustrations shown in this manual due to ongoing product improvements. Such changes do not affect operation or performance.

Refrigerator User Manual

General Safety

- This appliance contains flammable refrigerant and insulation materials. Use caution during installation, maintenance, handling, and disposal.
- Do not damage the refrigerant circuit. Damage may cause fire or explosion.
- Do not disassemble the appliance. There are no user-serviceable parts inside.
- If the power cord is damaged, it must be replaced by the manufacturer, an authorized service agent, or a similarly qualified technician.
- Children should be supervised and must not play with the appliance.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless properly supervised.
- Do not place the appliance in locations where corrosive or flammable gases may be present.

Electrical Safety

- Use a dedicated, grounded power outlet that matches the voltage listed on the product name-plate.
- Do not share the power outlet with other appliances.
- Do not extend or modify the power cord.
- Do not damage, crush, pinch, or trap the power cord.
- After unplugging the appliance or following a power outage, wait at least 5 minutes before reconnecting power.
- Ensure the power plug remains accessible at all times after installation.
- Do not connect the grounding wire to gas pipes, water pipes, lightning rods, or telephone lines.

Fire & Explosion Prevention

- Do not store flammable or explosive substances (such as gasoline, alcohol, or aerosol cans with flammable propellants) in or near the appliance.
- Do not spray flammable substances near the appliance.
- Do not use electrical appliances inside the food storage compartments unless approved by the manufacturer.
- Keep ventilation openings in the appliance cabinet and surrounding structure clear of obstruc-tion at all times.
- Do not use mechanical devices or other means to accelerate defrosting unless recommended by the manufacturer.

Transport & Handling

- Turn off and unplug the appliance before moving it.
- Keep the unit upright during transport; do not tilt more than 45°.
- Do not carry the appliance by the front or rear. Tilt and move it from the sides only.
- Do not lay the appliance flat during transport.
- Remove all contents before moving to prevent items from falling.
- Handle with care; the door is made of glass.

Disposal Safety

- Before disposing of the appliance, remove the doors and leave the shelves in place to prevent children from becoming trapped inside.
- Disposal and recycling must be performed by qualified personnel in accordance with local regulations.
- Do not damage the refrigeration system during disposal to prevent refrigerant leakage.

Installation

Location & Placement

- Remove all packaging materials before installation.
- Place the refrigerator on a smooth, solid, level surface.
- Install in a well-ventilated area.
- This refrigerator is designed for installation within the outdoor kitchen cabinet provided with this appliance. Do not block the front ventilation grille or any ventilation openings.
- Do not install in areas where corrosive or flammable gases may be present.
- Ensure the power plug remains accessible after installation.

Before Powering On

- If the refrigerator has been transported or laid on its side, place it upright and allow it to stand for at least 4 hours before connecting power.
- Verify that the power cord is undamaged and that the temperature control and LED light switch operate properly.

Operation

Temperature Control

The thermostat has 6 levels:

- 1 = highest temperature
- 6 = lowest temperature

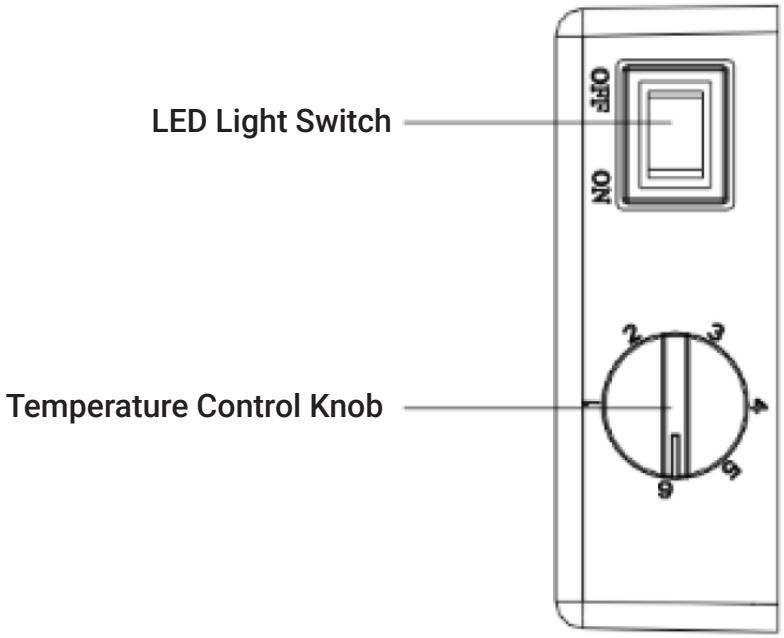
- Adjust the temperature setting according to the contents being stored and the ambient conditions.

Lighting

- Use the LED light switch to turn the interior light on or off.

Usage Guidelines

- Do not hang items on the door.
- Do not overload shelves or block air inlets/outlets.
- Avoid keeping the door open for extended periods.
- Ensure the door gasket is clean and seals properly.
- Allow the refrigerator to reach operating temperature before loading large quantities of food or beverages.



Maintenance

Cleaning

- Unplug the appliance before cleaning.
- Clean interior and exterior surfaces using a soft cloth and a mild, non-abrasive detergent.
- Wipe dry with a clean, soft cloth.
- Do not flush the unit with water.
- Clean the appliance regularly to maintain optimal performance and extend its service life.

Cleaning Warnings

- Do not use abrasive or corrosive cleaners, including:
  - Alkaline detergents
  - Harsh chemical cleaners
  - Lacquer thinner, acetone, methylbenzene
- Plastic components, including the door gasket and door frame, may deteriorate if exposed to grease or cooking fumes. Clean regularly to maintain proper performance.

Long-Term Storage

If the unit will not be used for an extended period:

- Unplug the power cord.
- Remove all contents.
- Clean and dry the interior and exterior thoroughly.
- Store the appliance in a safe location away from children.



Do not use harsh chemicals or corrosive cleaners.

Troubleshooting

Appliance Does Not Work	• Check that the power cord is securely plugged in. • Check for power at the outlet and inspect the circuit breaker or fuse.
Cooling Issues	• Ensure adequate ventilation around the appliance. • Keep the appliance away from heat sources and direct sunlight. • Make sure the door closes completely. • Inspect the door gasket for damage or poor sealing. • Do not overload the shelves or block internal airflow. • Verify the thermostat is set correctly. • Ensure all air vents are unobstructed.
Noise	• Ensure the appliance is level. • Verify adequate clearance around the appliance. • Make sure the appliance is not in contact with surrounding cabinetry or walls. • Check for loose components or hardware.
Normal Operating Conditions	• Flowing or bubbling sounds are normal and may occur during refrigerant circulation. • Condensation may form on exterior surfaces in hot or humid conditions. Wipe dry with a soft cloth as needed.

If the issue persists after performing the checks above, contact KoolMore Customer Service for assistance.

KOOLMORE RESERVE

WARRANTY

LIMITED WARRANTY

KoolMore Supply Inc. extends a limited warranty to the original purchaser, guaranteeing that this KoolMore product is free from manufacturing defects in material or workmanship for three years from the date of purchase.

Should you discover any such defect within the warranty period, KoolMore Supply Inc. reserves the right to repair or replace the product without charge, or to cover the cost of replacement parts and repair labor needed to correct defects present at the time of purchase or resulting from regular usage, when the appliance has been installed, operated, and maintained as per the instructions provided.

At its sole discretion, KoolMore Supply Inc. may decide to replace the product. In such an event, your replacement appliance will carry the warranty for the remaining term of the original unit's warranty period.

This warranty is valid exclusively to the original purchaser of the product and only applicable within the United States. The warranty commences from the date of original consumer purchase. Proof of the original purchase date will be required to obtain service under this warranty.

Under this limited warranty, your sole and exclusive remedy will be product repair, as outlined above. All services must be provided by a KoolMore designated service company.

KoolMore shall not be responsible or liable for any loss, spoilage, or damage to food, beverages, pharmaceuticals, medical supplies, or any other contents stored in the unit resulting from failure, malfunction, defects, improper installation, improper use, power interruption, or any other cause. Any such losses are expressly excluded from coverage under this warranty.

To claim warranty or request repair service:
Email support@koolmore.com. Please include your name, address, phone number, warranty repair request, and a copy of your proof of purchase receipt. Alternatively, visit koolmore.com and use the Contact Us page. A KoolMore customer service representative will promptly arrange service for your appliance.

We thank you for choosing KoolMore.

WARRANTY EXCLUSIONS

This limited warranty will not cover:

1. Failure of the product to perform during power failures or interruptions, or due to inadequate electrical service.
2. Damage incurred during transportation or handling.
3. Damage caused by accidents, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accidents, alterations, misuse, abuse, improper installation, repair, or maintenance. This includes using any external device that alters or converts the voltage or frequency of electricity.
5. Unauthorized product modifications, repairs by unauthorized centers, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance not aligned with the user's manual.
7. Use of incompatible accessories or components.
8. Any costs associated with repairs or replacements under these excluded circumstances shall be the responsibility of the consumer.


KoolMore