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**Only for installation in a Built-In enclosure constructed of Non-Combustible materials, OR on a PGS Pedestal Mount S27NPED.
This grill IS NOT designed for use with charcoal, wood or any other fuel.**

PGS Grills proudly produced by: AEI CORPORATION 2641 Du Bridge Ave. Irvine, CA. 92606 USA:



PGS LEGACY ELECTRIC GRILL

E27T
OUTDOOR
ELECTRIC
BARBEQUE
GRILL
(PICTURED WITH
OPTIONAL PREMADE
ISLAND # 57MOD)



California Proposition 65 Warning:

WARNING: This product can expose you to chemicals including chromium (hexavalent compounds), which are known to the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this appliance in accordance with our PGS Use and Care Guide. For further information, go to: www.P65Warnings.ca.gov.

Model# E27T: OUTDOOR ELECTRIC BARBEQUE GRILL WITH TIMER

**THIS UNIT IS EQUIPPED WITH A 6' CORD ENDING WITH A STRAIGHT BLADE
2POLE 3WIRE 30AMP 240V PLUG AND REQUIRES THE SAME OUTLET PICTURED.**



PGS recommends this appliance be installed without the use of extension cords but should temporary extension be needed, use only NEMA 6-30 suitable for outdoor use. The cord model number must have a "W" suffix and be tagged "Suitable for outdoor use".

**⚠ USE ONLY IN A PROPERLY GROUNDED OUTLET. KEEP ALL CORD CONNECTIONS DRY
AND OFF THE GROUND.**

Grill rating: 240 Volts: 60Hz Frequency: 5880 Watts output drawing 24.5 amps. When connecting this appliance to a power supply make sure it is the same rating, 240 Volts.



**PLEASE PAY SPECIAL
ATTENTION TO THESE WARNINGS
THROUGHOUT THIS MANUAL.**

OUTDOOR COOKING APPLIANCE
CONFORMS TO: UL STD 1026
CERTIFIED TO: CSA STD C22.2#60335-2-78



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This grill IS NOT designed for use with charcoal, wood or any other fuel.**

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Intertek
4009456

SAFETY and WARNING:

-  Please read all instructions thoroughly before attempting to install or use this appliance. Installer, leave these instructions with the user. User, save these instructions.
-  **FOR OUTDOOR USE ONLY.** Use only in a well-ventilated area.
-  Close supervision is necessary when any appliance is used near children. Never leave children unattended near the grill. Children should be supervised to ensure they do not play with the appliance. **NOTICE:** This appliance is not intended to be operated by persons, (including children), with reduced physical, sensory, mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
-  Do not operate any appliance with a damaged power cord, plug or after the appliance malfunctions or has been damaged in any manner. Unplug the unit and contact the manufacturer for instruction. (See PGS information on the front or back cover).
-  The use of accessory attachments NOT recommended by the appliance manufacturer may cause injuries.
-  To protect against electric shock, **DO NOT IMMERSE** cord, plug or unit in water or any other liquid. Do not immerse the grill in water when cleaning. Do not clean with water under pressure. Do not operate an electrical appliance in ponded water or while operator is standing in ponded water.
-  Unplug the appliance before Cleaning, Service or Repairs. Service or repairs should be performed only by authorized, trained personnel.
-  Do not use charcoal or any other combustible fuels in this barbecue. This grill is not designed for charcoal and a fire could result. The fire could create an unsafe condition and damage the grill.
-  Do not use appliance for anything other than intended use.
-  **_Grease Tray:** Please check the grease tray before each cooking, while the grill is cool. Failure to clean out a full tray can cause fire and damage.
-  **WARNING:** Observe all local codes and ordinances when installing this appliance. If no local codes are available, install and wire unit in accordance with the latest National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1, whichever is applicable.
-  Do not touch hot surfaces. Always use handles or knobs. Allow unit to cool to the touch before putting on or taking off parts.
-  Do not let cord hang over the edge of table, counter or touch hot or sharp surfaces that may damage it.



DO NOT POWER WASH THE UNIT. DO NOT ATTEMPT CLEANING WITH WATER OR LIQUIDS OF ANY KIND UNDER PRESSURE. SEE “CARE AND CLEANING” BELOW, FOR CLEANING TIPS.



Please read all instructions thoroughly before attempting to install or use this appliance. Installer, leave these instructions with the user. User, save these instructions.

Thank you for purchasing a PGS stainless steel Outdoor Electric Grill Model E27T. To ensure long term durability, this product has been made to commercial use standards from Series 304 Stainless Steel. It includes heavy-duty stainless-steel components and fasteners.

The PGS Grill Head Model E27T is equipped with (2) 2940w elements for a total of 5880w on a ~240-volt application. The installation and operation will require ~240 volts to the appliance and a 30-amp breaker dedicated to this appliance only. The E27T is intended for use in masonry or another non-combustible permanent island installations. The PGS #E27TPED (Stainless Steel Pedestal with Feet) is also a recommended mount. **Portable mounts, with wheels are not recommended for this appliance.** If the application must remain ‘portable’, special attention must be given to not exceed the pull strength of the cord, plug or receptacle. Always use the wheel locks while the grill is plugged into an outlet. An emergency shut off is recommended to be installed nearby.

Proper Positioning of the Pedestal & Grill: Before you attempt to permanently install the appliance the prevailing wind can be important to the proper operation of the grill. The grill should be protected as much as possible from high winds. ***If there is a prevailing wind, do not position the grill so that the rear vent of the grill is facing into the prevailing wind. The grill should be positioned so that the front or side of the grill is facing in the direction of the prevailing wind.*** Positioning the grill head with the rear vent facing into the wind can cause the grill to overheat as the heat from the elements will be pushed into the control panel area. This will affect the performance and may cause damage to the grill’s control panel and components. The cook will appreciate the winds at their back and the heat and smoke blowing away from them as well. If the appliance is located in an area with consistently windy conditions (by the ocean, mountain top, roof top, desert, etc.) a wind break is recommended. If a wind break is installed it should be of a non-combustible material and positioned at least six inches higher than the top of the grill head and a minimum of 6” from the back of the grill lid when opened. **Do not use the grill in windy conditions over 10mph.**

The grill should be installed on a firm level surface preferably constructed of a non-combustible material like concrete. Do not install the grill under unprotected combustible construction, plants, gazebos, tents, etc.

It is your responsibility that this product is installed in accordance with your local building codes and ordinances. If after reading the PGS Grill Owner’s Manual you have any questions as to the proper installation or use of an outdoor electrical product in your area please contact your local codes and enforcement office. We attempt to design our products so they are in compliance with all nationally recognized safety, testing and building standards. Sometimes local areas have different requirements so please check prior to installing the product.

Clearances from Combustibles: This grill uses NO OPEN FLAME so only the top of the enclosure must be granite, stone, metal or other non-combustible material but PGS strongly recommends the use of ALL non-combustible materials when constructing the enclosure.

To Non-Combustible Construction: A minimum of 6” from the back of the grill with lid in the open position to noncombustible construction is recommended. Noncombustible materials include material that is not capable of being burned or ignited such as materials consisting of, or combination of steel, iron, brick, block, masonry, tile, concrete, slate, and plaster.

To Combustible Construction: PGS recommends a minimum of 24" between the grill head and any combustible materials. This includes above, below, and sides of the grill as all grill head surfaces produce heat. Combustible materials include but are not limited to wood, plants, wood covered with stucco, compressed paper, plant fibers, cloth materials, vinyl and plastic or other materials that are capable of transferring heat or being ignited or burned. Such materials are considered "combustible" even though they may have been labeled as "flame proofed" or "fire retardant" treated. Or painted surfaces or plastered surfaces over wood studs.

Regarding Poolside grills: There is an adverse effect that chlorinated pool water vapor has on steel over time. Even 304 Stainless will corrode in chlorine vapor. Keep your grill up-wind, away from the pool vapor drift or well covered against it. Try to keep pool vapor off all metal.

Regarding construction and building materials also. Concrete dust and some other types of construction dust can be caustic to the surrounding steel. Wipe the steel down often if either pool vapor or construction dust are in the air.

Assembly instructions:  Please read through all of the assembly instructions before beginning.

This product should be installed by a professional electrician/installer who is familiar with the installation of 240-volt outdoor appliances and has the ability to properly run the wiring to the appliance in accordance with local codes and or the latest National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.2, whichever is applicable.

Be careful when handling all components. Gloves are recommended as there may be sharp edges on the sheet metal components on the pedestal or grill head.

Lay out a soft blanket or use the carton on the assembly area floor to work on. It will help to avoid scratching the stainless steel during the assembly

DO NOT FORCE THREADS on fasteners: The fasteners are stainless steel. Be patient if they bind. Gently work the screw back and forth or take completely out, adjust the alignment and try it again.

Remove packaging:

Cut the straps and open the top of the carton.

Carefully lift one side at a time and remove the foam pieces and stretch wrap.

To protect the metal from scratches during machining a protective film was applied to the Stainless Steel.

IMPORTANT: Under prolonged sunny or warm conditions, the protective film will tend to strongly adhere to the stainless and will be very difficult to remove.

Before attempting to assemble the Grill please remove the plastic film from all corners of the pieces. It is more difficult to remove from the corners and seams after it is assembled. It is recommended to leave the film on the flat surfaces during the assembly. **Remove all of the film before turning on the grill. Do not allow film to remain on the appliance or pedestal after assembly.**

With a Phillips screwdriver **remove the 4 screws (Fig 01)**, nuts and washers that hold the cross bar holding the grids and grates in place. You can discard the crossbar if the grill is at final destination. It is only for shipping.

Remove the grids and grates from the unit and set aside for now. Remove any packing around the heating elements at the bottom of the firebox **(Fig 02)**.



Fig 01



Fig 02

This is now the lightest weight the grill will be so a good time to lift onto your non-combustible enclosure. If the grill will be sitting into an island enclosure that is already plumbed with a compatible 240~Volt outlet, you can skip the next paragraph and move to “Installation”.

If you purchased your new E27T for use on the PGS # E27TPED, PGS Stainless Steel Pedestal with feet, remove the 2.5” black plastic grommet, route the plug over the front cross brace and through the 2.5” hole in the rear panel of the pedestal. Attach the 2.5” black plastic grommet from the outside. The grommet is cut to allow it to slip around the thick power cord rope and snap into the hole from the outside. The grommet will keep the cord from being damaged on the metal edge of the hole. The grommet must be in place.

Installation Specifications for Masonry Island or fabricated Enclosures.

INSTALLATION SPECIFICATIONS: Please begin with reviewing the page 3 information regarding positioning the grill to make sure you have a proper location and enclosure.

Notice: An Emergency electrical shut off (not included) is a safety feature we recommend. Particularly for commercial applications. Any Reliable Emergency shut down feature should remain a safe distance away, in plain sight, **OUTSIDE** the pedestal or masonry enclosure and easily accessible. If a dedicated breaker is used we recommend the breaker be properly labelled in your service panel.



When installing this appliance, the plug, breaker or emergency disconnect must be accessible in case of emergency and for cleaning, maintenance or repair.

Many cities and municipalities require an external emergency shut off away from but in sight of and within easy access from the appliance. If they do not, we recommend you do.

Cut-Outs: Newport 27" S27 and E27T grills

ITEM	WIDTH (W)	DEPTH (D)	HEIGHT (H)
E27T, S27T & LBC	28"	23"	9-1/2"
MDS L30 Double Door	29 1/4"		19-3/8"
MDS L20 Single Door	19.5"		12.5"
M2DS Drawer Unit	14.0"		20.0"

RECOMMEND TO BUILD WITH NON-COMBUSTIBLE MATERIALS

***ALL MEASUREMENTS ARE BASED ON 36" MINIMUM COUNTER HEIGHT AND A 6" TO 12" BACKSLASH.



AEI CORPORATION

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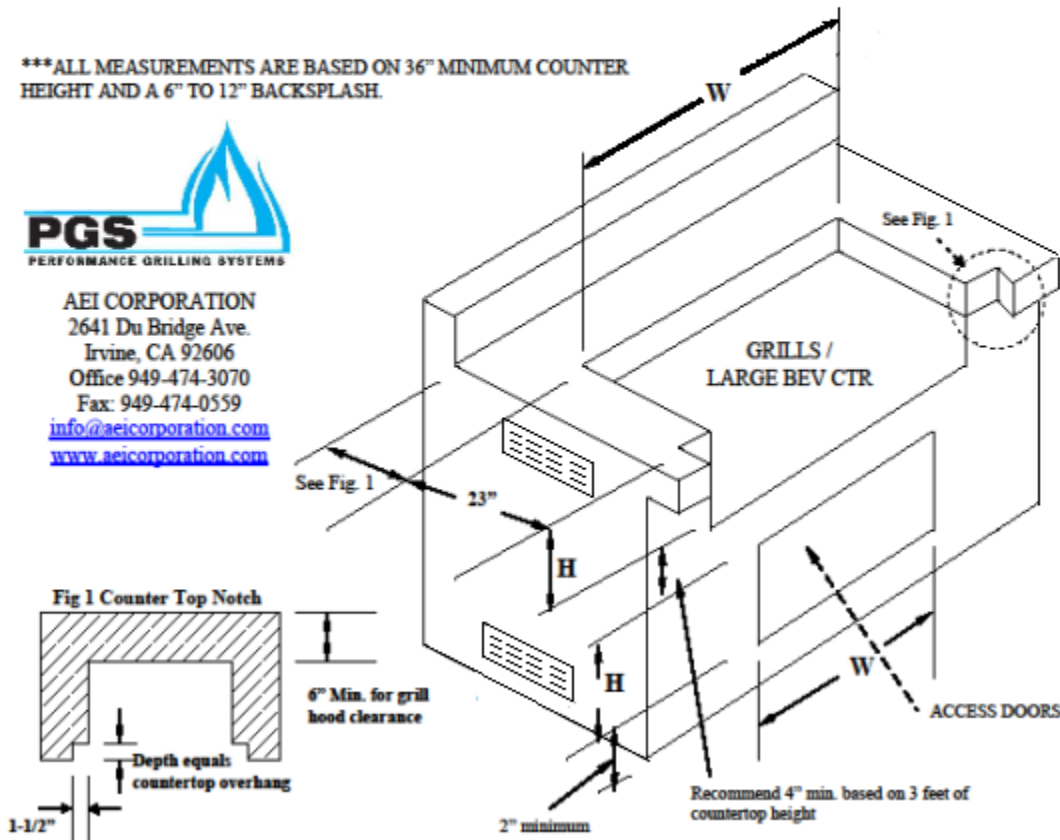
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Dimensions and specifications
are subject to change without
notice. Please call our customer
service department for the latest
updates.

Final installation:

Be careful when handling all components. Gloves are recommended as there may be sharp edges on the sheet metal components on the pedestal or grill head.

We recommend two persons for the lift. It can be done with only one but better with two. You may need to guide the power cord during the lift. NOTE: For E27TPED lift, make certain the power cord is routing over the upper cross brace.

The outside ledge of the grill head fits over the outside and back panels of the pedestal or, when installing into a custom masonry enclosure, rests on the landing ledge of your enclosure. Lift the grill onto the pedestal or island while keeping an eye on the power cord. Some masonry may need a little chisel work to properly route the cord. **Do not allow the cord to contact the firebox, the lower portion of the grill will get hot. Do not allow the cord to rest against a SHARP edge or HOT surface. Do not allow the cord to hang over the edge of a table or counter.**

Security: You may wish to secure the grill permanently to the Island in some installations depending on the application. For most applications, that is not necessary so those materials are not provided with the grill but fasteners can be purchased locally. **DO NOT USE ADHESIVES FOR SECURING THE GRILL.** Be sure that the grill head fits down over the side and rear panels of the pedestal and is sitting level in the enclosure. Remove all packaging from inside and around the grill and place the grates; (Fig 3), and place the cooking grids; (Fig 4).

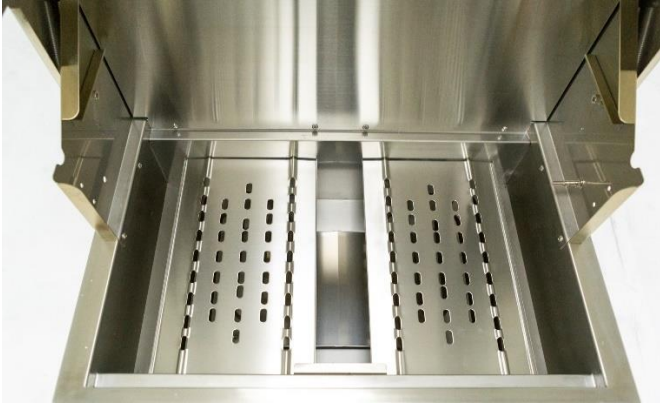


Fig 3



Fig 4

Securing the pedestal if purchased: (Optional) The pedestal can be secured using deck or masonry fasteners. Use the anchors and fasteners of your choice to secure the pedestal using the center holes in the feet of the pedestal. We have pre-punched center holes in the feet as a template for drilling the holes for the anchors. You can access the anchor bolts through the (4) 1.5" black plastic vented plugs in all 4 corners of the base panel. We've tried to design a securing system that is easy for you to install but provides security for the grill and pedestal when necessary. Because we do not know where the 240~Volt power receptacle will be positioned relative to the grill, we have provided several access holes for routing power to the grill. **Always Use the hole grommets provided with the pedestal to protect the cord from the sharp edges of the steel.**

Connecting to the Power Source: THIS UNIT IS EQUIPPED WITH A 6' CORD ENDING WITH A STRAIGHT BLADE 2POLE 3WIRE 30AMP 240V PLUG AND REQUIRES THE SAME RECEPTACLE. Your PGS Electric grill head is pre-plumbed and factory tested. **Please do not in any way attempt to modify the connection provided.** If you have a specific need for a modification, please contact PGS through our AEI Distribution on the front and back covers of this manual.

Notice: An Emergency electrical shut off is a safety feature we recommend. Particularly if a commercial application is hardwired directly to the appliance. An In-Line, Emergency shut down feature should be reliable, rated to work with the same appliance specifications, remain a safe distance away, in plain sight, **OUTSIDE** the pedestal or masonry enclosure and it must be easily accessible.



CAUTION: Installations, modifications and repairs need to be done by a licensed electrical contractor familiar with outdoor, 240~ Volt applications and appliances.

Please ensure installation complies with all local codes and ordinances required for this installation as they apply to connecting an outdoor electrical appliance in your area. We take no responsibility for the improper installation of the product or running the power source to the appliance. We highly recommend you check with your local building department, codes enforcement department or fire marshal to be sure that your installation will be in compliance with all local code requirements.

Many cities and municipalities require an external emergency shut off away from the appliance. If they do not, we recommend you do.

Be careful when handling all components. Gloves are recommended as there may be sharp edges on the sheet metal components on the pedestal or grill head.

USING THE GRILL FOR THE FIRST TIME: CHECKLIST

- 1) Confirm all protective film has been removed from the stainless-steel of the appliance.
- 2) With the house circuit breaker in the "OFF" position, Plug the grill into the 240-volt power receptacle.
- 3) Check that both grill knobs are in the off position. Turn the house circuit breaker to the "ON" position. There should now be power to the grill.



IF YOU HEAR, SEE OR SMELL ANYTHING AFTER THE SNAP OF THE BREAKER BEING SWITCHED ON THERE MAY BE A PROBLEM AND YOU SHOULD IMMEDIATELY TURN THE BREAKER OFF. RE-CHECK EVERY PART OF THE INSTALLATION BEFORE RETRYING. CONTACT YOUR ELECTRICIAN OR INTALLER IF NECESSARY.

No problems? Continue.

- 4) Turn the RIGHT- Side knob clockwise to activate the timer. Set the timer to 30 minutes. That should be enough time to allow for a "Burn-Off" of machine oils used in manufacturing. The red light and fans should come on.
 - 5) Make sure all the packaging is clear of the grill and then Turn the LEFT- Side knob clockwise to the "HIGH" position. When the elements begin to heat up, close the lid and allow the grill to burn off residual manufacturing oils for about 30 minutes. During this burn there will likely be some smoke from residual oils used during the manufacture. That is normal. Please allow those to burn off before cooking on the grill.
- NOTICE: Persistent smoke or dark smoke may indicate a problem. 15 minutes of light smoke is considered normal.
- 6) After the "Burn-Off" period, turn the LEFT side temperature control to "OFF". Always allow the timer to complete its cycle. **DO NOT turn the timer dial counter-clockwise.** Allow the grill to cool before cleaning any oil residue from the cooking grids.
 - 7) Your PGS Electric Outdoor Grill model E27T is now ready to give you many, many years of service.

CARE AND CLEANING:



DO NOT ATTEMPT CLEANING, SERVICE OR REPAIR WITH THE UNIT PLUGGED IN. MAKE CERTAIN THE POWER IS OFF AND THAT THE UNIT IS NOT PLUGGED IN.



DO NOT POWER WASH THE UNIT. DO NOT ATTEMPT CLEANING WITH WATER OR LIQUIDS OF ANY KIND UNDER PRESSURE. SEE "CARE AND CLEANING" BELOW, FOR CLEANING TIPS.

We recommend that only qualified personnel who have read and understand the cleaning instructions and safety concerns, be allowed to clean the grill. Please know these methods for cleaning and use appropriate caution.

Before each cooking: 1. check the drip tray. 2. Preheat the grill to burn off excess grease and loosen any grit. 3. Put on a hot mitt and brush the grill with a long-handled grill brush. 4. swipe any grit from the top of the grid. You're ready.

STANDARD PERIODIC CLEANING

Stainless Steel: Lid (hood), firebox exterior, landing ledges, and side shelves if applicable.

1. **Cosmetic cleaning:** Wipe with a soft cloth, hot water with dish soap. Mild scrubbing is fine but always scrub **WITH** the grain of the finish and avoid scrubbing the mirror polish areas. Wipe, rinse. Please use minimal water in or around the front control panel.
2. **Baked on grease:** Wipe with soft cloth and a Stainless-Steel cleaner. There are many good cleaners available for use on Stainless Steel. Do not scrub the 'polished' surfaces with abrasive cleaners or scrub pads. If you need to scrub the 'line-grained surfaces' use a green or blue Scotch pad with a citrus based cleaner and gently scrub **with the grain** of the metal. PGS have 'polished' strips that have **NO LINE-GRAIN**, that frame the units. You will need to tape those off with blue masking tape if you are going to use an abrasive scrub near them. Scratching will show on those areas in particular.
3. **Patina cleaning:** The light brown, or gun-metal -blue discoloration (Patina) is normal and we recommend to just leave that. It can be removed professionally with special cleaners and effort but it is labor intensive and difficult to do just right. It does not affect the performance of the grill. The good Chefs consider that a "seasoned" grill and they also keep cleaners away from the inside of the grill. Under the lid is where the flavor is.

Control panel: The control panel instructions and illustrations are laser etched into the metal so they are durable but we recommend #1, cosmetic cleaning first. They can tolerate citrus and petroleum cleaners only as needed. Please **DO NOT** immerse the control panel in water or any other fluid. **DO NOT** use pressurized water or liquid on or near the control panel and those components.

Cooking Grids and Rock Grates: Both are also Stainless Steel but can be removed to be cleaned. We recommend they be removed for cleaning so that the grill is exposed to as little water as possible. Both of these parts we recommend #2 cleaning, the baked on grease procedure. These parts are durable and generally, no one expects them to look new, just cared for and clean. Residential? They can go in the dishwasher as well.

Elements: The secondary task for the rock grates is offering some protection for the heating elements below. The grates deflect most drippings so the heating elements will self-clean. In the event they get more grease on them, that will not naturally burn off, they can be cleaned. Use #1 soapy water cleaning only.



Do not use the grill if power cord or elements show any signs of being damaged.

Additional Cleaning and Care Advice. Many of the Stainless-Steel cleaners on the market offer protection. It is recommended that the visible portions of the grill be wiped down on occasion to avoid "Topical rust caused by atmospheric contaminants". Even 304 Stainless-steel will develop small spots on exposed surfaces over time. Horizontal surfaces are more prone as elements in the atmosphere settle on them.

Quick clean: A small amount of WD40 on a soft rag will remove oil and fingerprints.

Regarding Poolside grills: There is an adverse effect that chlorinated pool water vapor has on steel over time. Even 304 Stainless will corrode in chlorine vapor. Keep your grill up-wind, away from the pool vapor drift or well-covered against it. Try to keep pool vapor off all metal.

Regarding construction and building materials also. Concrete dust and some other types of construction dust can be caustic to the surrounding steel. Wipe the steel down often if either pool vapor or construction dust are in the air.

STANDARD MAINTENANCE:

The E27T is well built and we hope you do not need maintenance very often but there are a few items you need to check with each grilling.

Power cord: The power cord should be inspected prior to using the grill.

Grease Tray: The grease tray is a regular maintenance item. Please check the grease tray before each cooking. It does not need to be emptied prior to each use but when full, it can catch fire. Please get in the healthy habit of checking it each time prior to cooking and clean it by scraping out grease deposits onto a paper towel and disposing in the trash. Further cosmetic cleaning can be performed but is generally not necessary.

TROUBLE SHOOTING:

 WARNING! DISCONNECT THE APPLIANCE AND LET IT COOL PRIOR TO ANY SERVICE OR REPAIR		
CAUTION: Installations, modifications and repairs need to be done by a licensed electrical contractor familiar with outdoor, 240~ Volt applications and appliances.		
UNIT DOES NOT COME ON	NO POWER TO THE UNIT	MAKE CERTAIN THE POWER CORD IS UNDAMAGED
		MAKE CERTAIN THAT THE BREAKER IS ON
		MAKE CERTAIN THE UNIT IS PLUGGED IN
		MAKE CERTAIN THAT AN IN-LINE SHUT OFF IS NOT ACTIVATED
		MAKE CERTAIN THE TIMER IS ON
		MAKE CERTAIN THE TEMPERATURE CONTROL KNOB IS ON
		PROPERTY MANAGEMENT MAY HAVE DEACTIVATED THE POWER
UNIT DOES NOT HEAT UP	POWER SOURCE IS LESS THAN THE E27T RATED 240 VOLTS	CONSULT AN ELECTRICIAN TO CONFIRM
Note: The electrics are not as hot as open flame fuels. The cook times are often longer.	ONE OR BOTH ELEMENTS ARE DAMAGED OR WORN.	REPLACE DAMAGED OR DEFECTIVE PARTS (USE OEM ORIGINALS)
	OUTSIDE AMBIANT TEMPERATURE IS TOO LOW.	COOK WITH THE LID CLOSED FOR A LONGER PERIOD

COOKING TIMES AND TIPS:

Start with something simple and delicious.

Always begin with an inspection of the grill, the grease tray and clean the prep area surfaces to avoid cross-contamination before cooking. Always wash utensils and dishware immediately after working raw food and clean them thoroughly if they will also be handling the cooked food.

Preheat the grill for 10 – 15 minutes. The electric grills will cook slower than other fuels and are similar to an indoor oven. It is recommended to cook with the lid closed for best results.

Use a quality meat thermometer with quick reading features to cook your food thoroughly.

Beef Grill Cooking Times & Temperatures

Burgers – Grill Temp 400-450 °F – Food Temp 145 °F – Medium

Filet Mignon – Grill Temp 350-400 °F – Food Temp 145 °F – Medium

Sirloin Steak – Grill Temp 350-400 °F – Food Temp 145 °F – Medium

NY Strip Steak – Grill Temp 400-450 °F – Food Temp 145 °F – Medium

Flank Steak – Grill Temp 350-400 °F – Food Temp 145 °F – Medium

Kabob – Grill Temp 350 °F – Food Temp 145 °F – Medium

Tenderloin – Grill Temp 325 °F – Food Temp 145 °F – Medium

Poultry Grill Cooking Times & Temperatures

Boneless/Skinless Breast – Grill Temp 400 °F – Food Temp 165 °F – Well Done

Bone-in Breast – Grill Temp 450 °F – Food Temp 165 °F – Well Done

Boneless/Skinless Thigh – Grill Temp 400 °F – Food Temp 165 °F – Well Done

Bone-in Thigh – Grill Temp 450 °F – Food Temp 165 °F – Well Done

Drumstick – Grill Temp 450 °F – Food Temp 165 °F – Well Done

Turkey Breast – Grill Temp 350-375 °F – Food Temp 165 °F – Well Done

Pork Grill Cooking Times & Temperatures

Boneless Chop – Grill Temp 325-350 °F – Food Temp 160 °F – Medium

Bone-in Chop – Grill Temp 350-450 °F – Food Temp 160 °F – Medium

Baby Back Ribs – Grill Temp 300 °F – Food Temp 190-203 °F – Well

Butt – Grill Temp 450 °F – Food Temp 205 °F – Medium

Shoulder – Grill Temp 450 °F – Food Temp 215-225 °F – Medium

Sausage – Grill Temp 425 °F – Food Temp 160 °F – Medium

Seafood Grill Cooking Times & Temperatures

Shrimp – Grill Temp 300-450 °F – Food Temp 120 °F – Well Done

Salmon – Grill Temp 325-400 °F – Food Temp 145 °F – Well Done

Tuna Steak – Grill Temp 275 °F – Food Temp 145-150 °F – Well Done

Lobster Tail – Grill Temp 350-450 °F – Food Temp 135-140 °F – Well Done

Whole Snapper – Grill Temp 350-400 °F – Food Temp 145 °F – Well Done

Vegetables Grill Cooking Times & Temperatures

Asparagus – Grill Temp – 350-450 °F

Baby Potatoes – Grill Temp – 400 °F

Bell Pepper Slices – Grill Temp – 350-450 °F

Pineapple Slices – Grill Temp – 350 °F

Onion Slices – Grill Temp – 350-450 °F

Portobello Mushrooms – Grill Temp – 350-400 °F

Corn On the Cob – Grill Temp – 400 °F

Tomatoes – Grill Temp – 350 °F

IMPORTANT! When cooking Pork, Poultry and most all proteins, it is critical to cook to a safe temperature before serving.

At what temperature are chicken and turkey done?

To take the temperature of a whole chicken or turkey, insert the thermometer straight down into the thickest part of the breast near the backbone and straight down into the thigh, taking care not to hit the bone (which can cause an incorrect reading). If you're cooking chicken parts, stuffed chicken or ground chicken, insert the thermometer probe into the thickest part to take the temperature.

Chicken breast: 165 degrees F

Chicken thigh: 165 to 175 degrees F

Stuffed chicken: 165 degrees F

Ground chicken: 170 to 175 degrees F

At what temperature is beef and lamb done?

Insert the thermometer probe into the thickest part of the meat to take the temperature, taking care to avoid any bones if there are any.

Rare: 125 degrees F + 3 minutes of resting time

Medium rare: 130 to 135 degrees F

Medium: 135 to 140 degrees F

Medium well: 140 to 150 degrees F

Well done: 155+ degrees F

Ground: 160 degrees F

At what temperature is pork done?

Insert the thermometer into the thickest part of the meat to take the temperature, taking care to avoid any bones if there are any.

Medium rare: 145 degrees F + 3 minutes rest

Medium: 150 degrees F

Well done: 160 degrees F

Ground: 160 degrees F

What is carryover cooking?

Meat will continue cooking even after you've removed it from a heat source. That means if your steak hits the perfect medium-rare temperature on the grill, it will continue to rise several degrees while it's resting. Meat temperature can increase 10 degrees or more while it's resting, depending on its size. The larger the cut, the more carryover cooking will occur. So, if you're cooking a larger piece of meat (such as a turkey), you will want to remove it from the heat source when its several degrees under the USDA's official temperature for doneness.

What to Know About Taking the Temperature of Ground Meat

You may have noticed that ground meat often needs to be cooked to a slightly higher temperature than whole cuts of meat. The food scientist Harold McGee explains a crucial distinction to be made between whole muscle cuts and ground meat: "... meats inevitably harbor bacteria, and it takes temperatures of 160 degrees Fahrenheit or higher to guarantee the rapid destruction of the bacteria that can cause human disease — temperatures at which meat is well-done and has lost much of its moisture. So, is eating juicy, pink-red meat risky? Not if the cut is an intact piece of healthy muscle tissue, a steak or chop, and its surface has been thoroughly cooked: bacteria are on the meat surfaces, not inside. " When raw meat is ground up, the distinction between internal and external no longer applies. McGee says: "Ground meats are riskier, because the contaminated meat surface is broken into small fragments and spread through the mass. The interior of a raw hamburger usually does contain bacteria and is safest if cooked well done." Because *E. coli* is killed at 155 degrees Fahrenheit, the USDA sets the minimum safe temperature for ground beef at 160 degrees Fahrenheit. We can only second this.

A Few Notes on Meat Safety

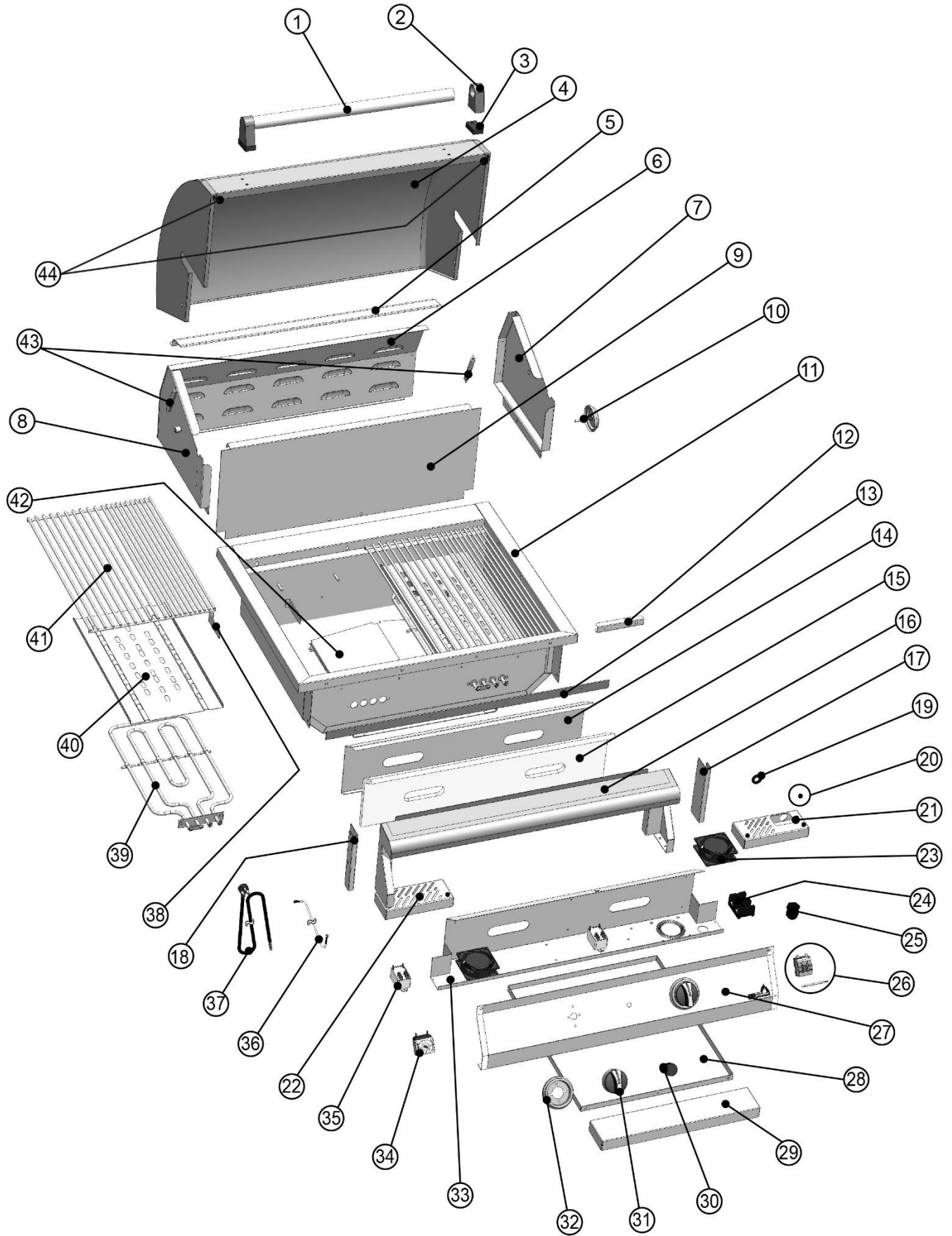
People very rarely get sick from rare or medium-rare cuts of whole meat. Overwhelmingly, people get sick from the way meat is handled in the home: from cross-contamination, lack of cleanliness and holding meat at dangerous temps. Internal temperature should be the least of your worries. Nonetheless, we should emphasize that extra caution must be exercised when cooking for at-risk groups, particularly the elderly, children under 7 and the immuno-compromised. In such cases, we suggest the USDA guidelines be strictly followed.

PGS Highly recommends that you always use a reliable meat thermometer.

USE OUTDOORS ONLY
Utilisation à l'extérieur

OWNER NOTES:

[illegible]



Key No.	Item Description	Quantity	Part Number
1	Lid Handle Tube	1	327901
2	Handle Bracket	2	327902
3	Phenolic Spacer For Bracket	2	327903
4	Lid	1	327904
5	Interior Rear Heat Control Panel	1	327905
6	Interior Rear Upright Panel	1	327906
7	Interior Rear Upright	1	327907
8	Interior Left Upright	1	327908
9	Interior Rear Upright	1	327909
10	Thermometer	1	327910
11	Main Body/ Firebox	1	327911
12	Thermostat Tube Bracket	1	327912
13	Insulating Spacer at Bullnose	1	327913
14	Ceramic Fiber Fixing Strip	3	327914
15	Heat Insulation Panel	1	327915
16	Bullnose with water collector	1	327916
17	Heat Insulation for Equipment Panel-R	1	327917
18	Heat Insulation of Equipment Panel-L	1	327918
19	Power Cord Protector	1	327919
20	Heat Resistant Rubber	6	327920
21	Grease Tray Handle Support-R	1	327921
22	Grease Tray Handle Support-L	1	327922
23	Cooling Fan	2	327923
24	Terminal Block	1	327924
25	Wire Buckle	1	327925
26	Thermostat	1	327926
27	Control Panel	1	327927
28	Grease Tray	1	327928
29	Grease Tray Handle	1	327929
30	LED Indicator Light	1	327930
31	Knob	2	327931
32	Bezel For Knob	2	327932
33	Component Tray	1	327933
34	Timer	1	327934
35	Power Relay	2	327935
36	Input/Output Wire Cable	14	327936
37	Power Cord	1	327937
38	Heating Element Support Bracket	4	327938
39	Heating Element	2	327939
40	Rock Grate (Flame Tamer)	2	327940
41	Cooking Grid	2	327941
42	Heat Shield For Firebox	1	327942
43	Spring For Lid	2	327943
44	Rubber Bumper For Lid	2	327944
ASSY	Control Panel Assembly, wired	1	327945

KEY COMPONENT PARTS BREAKDOWN

Warranty and Registration:

PACIFIC GAS SPECIALTIES

Legacy E27T: Electric Timer Grill Warranty

PLEASE NOTE: ENCLOSED WARRANTY REGISTRATION CARD MUST BE RETURNED TO PGS FOR WARRANTY TO BE IN PLACE. PGS WILL NOT USE WARRANTY INFORMATION FOR ANY PURPOSE OTHER THAN INTERNAL REGISTRATION OR BULLETINS REGARDING PRODUCT IMPROVEMENTS.

PGS grills are made of the finest materials available and are designed to provide great outdoor cooking events. Please note the separate Warranty Information below that applies to Commercial installations. AEI provides you with the most comprehensive "No Hassle" warranty in the grill industry on our PGS line of grills.

LIFETIME WARRANTY

Pacific Gas Specialties warrants to the original consumer that the Hood assembly and handle, the upper and lower housings, Stainless steel cart and pedestal Panels will be free from defects in material and workmanship (excluding normal rust, oxidation and discoloration) when subjected to normal domestic use and service for the life of the grill.

10-YEAR WARRANTY

Pacific Gas Specialties warrants to the original consumer that the stainless-steel door panels and radiant grates will be free from defects in material and workmanship when subjected to normal residential use and service for a period of ten years from date to the original purchaser. Please note, these materials will discolor. The finish will change with long-term use. The warranty does not cover rust, scratches, normal wear and tear or oxidation of these materials.

1-YEAR WARRANTY

Pacific Gas Specialties warrants to the original consumer that the electronics and electrical components and all other parts not previously noted will be free from defects in material and workmanship when subjected to normal domestic use and service for a period of one year from date of original purchase.

Commercial Installation Warranty: Full one year replacement warranty for all parts on Legacy Timer equipped grills when used in a Commercial setting.

WE STRONGLY RECOMMEND THAT YOU PURCHASE A PGS GRILL COVER TO PROTECT THE FINISH OF YOUR GRILL WHEN NOT IN USE.

This warranty does not include the cost of any inconvenience or property damage due to failure of the product, and does not cover damage due to improper installation, misuse, abuse, accident, damage arising out of transportation of the product, or damage incurred through commercial use of the product. This express warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties, expressed or implied, including implied warranty of merchantability or fitness for a particular purpose. As noted in this manual, grilling should not be done in windy conditions. Damage to grill resulting from use in windy conditions such as melted knobs, ignitor wires, valve assemblies or discoloration are excluded from above warranty coverage.

If you experience a warranty problem, please contact your local dealer who can exchange warranty parts. Please note that proof of purchase such as copy of sales receipt will be required. If you wish to handle your warranty claim directly with the factory, please call us at the phone numbers listed below to obtain authorization. Upon receipt of the defective part, proof of purchase, and a check in the amount of \$25.00 for handling, we will repair or replace part and ship you replacement parts freight prepaid.



AEI CORPORATION
641 Du Bridge Ave. P.O. BOX 16097 IRVINE, CA. 92623-6097

PH (949) 474-3070 FAX (949) 474-0559

PLEASE NOTE: TO INSURE WARRANTY REGISTRATION, PLEASE FILL OUT WARRANTY CARD BELOW AND RETURN MAIL. PGS WILL NOT SELL OR USE OWNER INFORMATION FOR MARKETING PURPOSES.

If you would like, you can fax this to us at 949-474-0559 or e-mail it to info@aeicorporation.com

GAS GRILL WARRANTY REGISTRATION

IMPORTANT: Please fill out this Warranty Registration within 10 days of purchase. Thank you for purchasing a Pacific Gas Specialties gas grill.

Name _____ Address _____

City, ST, ZIP _____ Phone _____

Date Purchased _____ Where Purchased (Dlr. Name and City) _____

PGS Model# _____ PGS Serial Number _____

Reason for Choosing a PGS Grill:

____TIMER ____Advertising ____Quality ____Price ____Features ____Rec by Friend ____Other (please write below)

This Grill Replaces:

____This is our first grill ____ Charcoal Grill ____ Gas Grill

(Make and Model) _____

SUGGESTIONS:

-----FOLD HERE--STAPLE OR TAPE BOTTOM DROP IN MAIL-----



AEI CORPORATION
2641 DU BRIDGE AVE.
IRVINE, CA. 92714

PLACE STAMP
HERE

POSTMAN WILL NOT
DEIVER WITHOUT
POSTAGE

**AEI CORPORATION
ATTN.: PGS GRILL WARRANTY REGISTRATION DEPT.
P.O. BOX 16097
IRVINE, CALIFORNIA USA 92623-6097**

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Email: info@aeicorporation.com

⚠ California Proposition 65 Warning:

WARNING: This product can expose you to chemicals including chromium (hexavalent compounds), which are known to the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this appliance in accordance with our PGS Use and Care Guide. For further information, go to: www.P65Warnings.ca.gov.